



*A Recipe  
Book*


by Landcor  
and  
Our Friends



## Table of Contents

<b>Introduction</b>	3
<b>Drinks</b>	
Cranberry Margarita	4
Hot Chocolate	5
<b>Appetizers &amp; Entrees</b>	
Baked Cream Cheese Cranberry Dip	6
Aloo Tikki	7
Cake Pan Shepard's Pie	8
Chickpea Chaat	10
Creamy Vegetable Soup	11
Easy Cheesy Chili Dip	12
Pepper-Honey Cedar Plank Salmon	13
Cheese Mix for Vegetables	15
Egg Omelette	16
<b>Desserts</b>	
M&M Cookie Bars	17
Rice Crispy Bars	18
Gingerbread Cookies	19
Pinwheel Cookies	20
White Chocolate Cranberry Cookies	22
Frozen Berry Mousse	23

## Introduction



We are excited to share our *Third Annual Holiday Recipe Book*, featuring a delicious collection of recipes from our staff and partners. With a variety of drinks, appetizers, entrees, and desserts, there's something for everyone to enjoy! A special thank you to everyone who contributed their time, effort, and delicious recipes to make this possible.

As we reflect on this holiday season, we are reminded of the incredible community of employees, clients, and friends who continue to shape our business. Your support enables us to serve communities across British Columbia, and we are deeply grateful.

As we approach our 25th year in operation, we look forward to celebrating this milestone with all of you. Stay tuned for exciting new initiatives coming soon!

Happy Holidays!  
The Landcor Team



# Cranberry Margarita



## INGREDIENTS

- 4 ounces of cranberry juice
- 2 ounces tequila
- 1 ounce orange liqueur (Cointreau)
- 2 ounce freshly-squeezed lime juice
- lime slice
- ice
- optional: sweetener to taste (I enjoy a sugar rim!)



Courtesy of Elyssa Bingham | Client Experience Specialist at Landcor



## DIRECTIONS

1. Prepare the glass (optional): To create the sugar rim, start by running a lime slice around the edge of your glass to moisten it. Then dip the rim into sugar to coat it.
2. Mix the drink: In a cocktail shaker, combine the cranberry juice, tequila, orange liqueur, and freshly-squeezed lime juice. Add ice to fill the shaker halfway.
3. Shake: Secure the lid on the shaker and shake for ~15 seconds, until the mixture is well-chilled.
4. Pour: Strain the mixture into a glass filled with ice (if you didn't prepare a glass with a sugar rim, you can skip that step).
5. Garnish: Garnish with a lime slice or wedge on the rim of the glass and enjoy!



# Hot Chocolate



## INGREDIENTS

- 1 cinnamon stick
- Couple cardamom pods
- 1 stick of dark chocolate
- Couple teaspoons of brown sugar
- Pinch of salt
- Milk of choice



Courtesy of Megan Dykstra | Coast Capital Savings

## DIRECTIONS

1. Add cinnamon stick, cardamom pods, brown sugar, chopped dark chocolate and pinch of salt to a pot
2. Cover this with milk, 1 cup or so to start
3. Steep this on low heat for 10 minutes
4. Adjust consistency to your preference by adding more milk
5. Remove cinnamon stick and cardamom pods and serve



# Baked Cream Cheese Cranberry Dip



## INGREDIENTS

- 8 oz cream cheese, softened
- 1 cup sour cream
- 1 cup shredded mozzarella cheese
- ½ cup shredded white cheddar cheese
- 1 cup fresh cranberries
- 2 tbsp sugar
- 2 tbsp fresh parsley, chopped
- Crackers, breadsticks, or crostini for serving



Courtesy of Joanne Nielsen |  
Personal Assistant at Landcor and Niho

## DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Prepare the Cheese Base: In a medium bowl, mix softened cream cheese, sour cream, mozzarella, and white cheddar until well combined.
3. Coat Cranberries: In a separate bowl, toss cranberries with sugar until evenly coated.
4. Assemble: Spread the cheese mixture evenly into a baking dish, then top with sugared cranberries.
5. Bake: Place in the oven and bake for 15-20 minutes, or until bubbly and the cranberries begin to burst.
6. Garnish and Serve: Remove from oven, sprinkle with chopped parsley, and serve warm with crackers or crostini.





Courtesy of Reema Dave | Member Advisor - Envision Financial, a division of First West Credit Union Kitimat

## Aloo Tikki



### INGREDIENTS

- 3 potato / aloo, boiled & grated
- 1 chilli, finely chopped
- 1 tsp ginger garlic paste
- $\frac{1}{4}$  tsp turmeric
- $\frac{1}{2}$  tsp red chilli powder
- $\frac{1}{2}$  tsp cumin powder
- $\frac{1}{2}$  tsp dry mango powder
- $\frac{1}{2}$  tsp salt
- 2 tbsp mint leaves chopped
- 2 tbsp coriander, chopped
- 2 tbsp corn flour or rice flour
- oil, for frying

### DIRECTIONS

1. In a pot, boil the potatoes, use a fork while boiling to make sure the center is soft
2. Place boiled potatoes in a large mixing bowl and grate.
3. Add ingredients in this order and mix well: 1 chilli, 1 tsp ginger garlic paste,  $\frac{1}{4}$  tsp turmeric and  $\frac{1}{2}$  tsp chilli powder. Then add  $\frac{1}{2}$  tsp cumin powder,  $\frac{1}{2}$  tsp dry mango powder,  $\frac{1}{2}$  tsp salt. Last of all, add 2 tbsp mint leaves and 2 tbsp coriander.
4. Once spices are added, add 2 tbsp cornflour and mix. Alternatively, use rice flour to help to absorb moisture.
5. Form mixture into a soft dough.
6. Grease hands with oil and prepare ball-sized shape.
7. Shallow fry in hot oil (you can also roast or deep fry).
8. Roast on low flame until it turns golden brown.
9. Flip and cook on both sides
10. Once golden brown, enjoy aloo tikki with green chutney and tamarind chutney





# Cake Pan Shepard's Pie



## INGREDIENTS



- 10" spring form pan (same size as your tortillas)
- Package Ground beef
- Taco seasoning packet
- ½ cup water
- ¼ cup diced Onions
- ¼ cup Diced red and/or green peppers
- One diced tomato
- Jar of queso
- 1 cup salsa
- 2 cups shredded cheese
- 8 large tortillas
- 1 can refried beans
- 1 package Mexican rice
- Sour cream and salsa for garnish



Courtesy of Dr Mandy Hansen | Insight  
Specialty Consulting

This recipe is very adaptable to whatever you have to hand, or whatever your taste is. It is a direct rip off of the Spanish Pie from QV Cafe & Bakery in Victoria, however it is neither Spanish nor pie.

## DIRECTIONS

1. Cook ground beef with the vegetables as desired
2. Season with taco seasoning as directed on package
3. Works best if the meat is a bit saucy
4. Grease your spring form pan







# Cake Pan Shepard's Pie



## INGREDIENTS

5. To make the pie, lay down one tortilla, add half the ground beef mix, a nice handful of cheese, a tortilla, half your rice, one quarter of the queso, another tortilla, half the refried beans, half the tomato, half the salsa, then top with a tortilla. Keep adding layers with your ingredients until they are all used up, the top layer is a tortilla
6. Cover with remaining queso and remaining cheese
7. Bake uncovered at 375 for 20 mins or until bubbly
8. Let cool a bit before removing the sides of the pan or it will leak everywhere
9. Cut slices and serve with sour cream or salsa.
10. Make this recipe your own! Want more veggies? Go for it! Want it spicier? Add some jalapeños! Hate beans? Don't use them! I never make it the same way twice. It makes great leftovers too 😊



Courtesy of Dr Mandy Hansen |  
Insight Specialty Consulting



# Chickpea Chaat



## INGREDIENTS

- ½ tsp red chilli powder
- ¼ tsp cumin powder
- 1 tsp green chutney
- ½ tsp chaat masala
- 2 tbsp tamarind Chutney
- ¼ tsp salt
- 2 tbsp onion, finely chopped
- 2 tbsp tomato, finely chopped
- 3 tbsp boiled potato & cubed
- 2 tbsp cucumber, finely chopped
- 1 green chilli, finely chopped
- 1 tbsp coriander, finely chopped
- 2 cups of chickpeas



Courtesy of Reema Dave | Member Advisor - Envision Financial, a division of First West Credit Union Kitimat

## DIRECTIONS

1. In a large mixing bowl take 2 cups of chick peas soak and boil them.
2. Add ½ tsp chilli powder, ¼ tsp cumin powder, ½ tsp chaat masala, 1 tsp green chutney, 2 tbsp tamarind chutney and ¼ tsp salt.
3. Mix well, making sure everything is combined well.
4. Add in 2 tbsp onion, 2 tbsp tomato, 3 tbsp potato, 2 tbsp cucumber and 1 green chilli.
5. Combine well and transfer to a serving bowl.
6. Just before serving, top with 1 tbsp coriander leaves.
7. Serve chickpea chaat with hot cup of coffee or tea



# Creamy Vegetable Soup



## INGREDIENTS

- 4 cups veggies (could be a mixture of carrots, celery, broccoli, cauliflower, corn, cabbage, onions, mushrooms)
- Water (enough to cover the vegetables in the pot)
- ½ cup uncooked rice or quinoa
- ½ cup butter (salted or unsalted)
- Salt & pepper to taste

Optional: Curry powder, garlic, Italian seasoning (some or all – make it your own based on your tastes)

Optional: Heavy cream



Courtesy of Tamara Sears |  
Data Operations Manager at BC Assessment

## DIRECTIONS

1. Put all of the ingredients into a soup pot and bring to a boil
2. Let boil until the vegetables are very soft and fall apart easily
3. Using an immersion blender, blend the mixture until smooth
4. Depending on the vegetables used and your preference, add in heavy cream and continue to cook until thickened and the cream has been incorporated

### Tips:

This soup is easy to freeze – I freeze in small batches (enough for a meal) and thaw it when I need a last-minute dinner. You sometimes have to add a bit of water or additional seasoning, depending on the vegetables, but it heats up nicely



# Easy Cheesy Chili Dip



## INGREDIENTS

- 1 can of your favourite chili or approx. 2 cups homemade
- 1 package of plain cream cheese
- 2 cups (or more!) of shredded cheese of your choice (I like a mixture of cheddar and pepper jack)
- Sliced scallions or chopped cilantro
- Tortilla chips



Courtesy of Jennifer Taylor | Retail Credit Director  
at Vancity



## DIRECTIONS

1. Preheat oven to 350
2. In a pie dish or baking dish of a similar size spread the cream cheese along the bottom to an even level
3. Pour chili on top of the cream cheese and give a shake to even it out
4. Top with shredded cheese
5. Please in the oven to bake approx. 20 minutes until cheese is melted, and dip is warm and bubbly
6. Garnish with sliced scallions or chopped cilantro
7. Serve with warmed tortilla chips!



# Pepper-Honey Cedar Plank Salmon



## INGREDIENTS

For 6 servings:

The recipe suggests soaking an untreated cedar plank in water and bourbon.

- 2 untreated cedar planks
- ¼ cup pineapple juice
- ½ cup soy sauce
- 2 tablespoons white vinegar
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- ¾ cup honey
- ¼ cup packed brown sugar
- 1 teaspoon ground black pepper
- ½ teaspoon cayenne pepper
- ½ teaspoon paprika
- ¼ teaspoon garlic powder
- 6 (6 ounce) skinless, boneless salmon fillets
- 1 pinch salt and pepper to taste



Courtesy of Rudy Nielsen | President &  
Founder of Landcor



## DIRECTIONS

1. Soak the cedar planks in warm water for 1 to 2 hours. Add a splash of bourbon to the water if desired.
2. Bring the pineapple juice, soy sauce, vinegar, lemon juice, olive oil, and honey to a simmer in a saucepan over medium-high heat.



# Pepper-Honey Cedar Plank Salmon



## INGREDIENTS

3. Reduce the heat to medium-low, and stir in the sugar, 1 teaspoon black pepper, cayenne pepper, paprika, and garlic powder. Simmer, stirring occasionally, until the sauce has reduced to a syrupy consistency, about 15 minutes. Set the sauce aside.
4. Preheat an outdoor grill for medium heat.
5. Place the planks on the grate. They are ready to cook on when they start to smoke and crackle just a little.
6. Season the salmon with a light sprinkling of salt and pepper. Place the fillets onto the smoking cedar planks, close the lid of the grill, and cook for 10 minutes. Spoon a small amount of the sauce over the salmon fillets, and continue cooking until the fish turns opaque in the center, about 5 minutes more. Serve with the remaining sauce.



# Cheese Mix for Vegetables



## INGREDIENTS

- 12 slices of bacon, cooked and crumbled
- 1 cup of sour cream
- 1/2 cup butter or margarine, softened
- 2 tablespoons chopped green onion (green part)
- 2 cups (8 ounces) grated Cheddar cheese
- Mixed Vegetables: asparagus, broccoli, green beans
- Potatoes



Courtesy of Melody Davis | Retired  
Client Experience Manager at Landcor

## DIRECTIONS

1. Combine sour cream and butter; mix well. Stir in onion, grated cheese and about three-fourths of the crumbled bacon.
2. Cover and store in refrigerator until ready to use.
3. Vegetables: use a variety of asparagus, broccoli, green beans, etc. Cook vegetables and put in a baking dish.
4. Top with the cheese mixture and sprinkle with some reserved bacon.
5. Bake at 350 degrees until cheese melts.
6. Baked Potatoes: cut criss-cross cuts in hot baked potatoes
7. Top with some of the cheese mixture, sprinkle with some reserved bacon.
8. Place on baking sheet and Bake at 350 degrees until cheese melts



# Egg Omelette



## INGREDIENTS



- 2 eggs
- 2 tablespoons finely chopped onions
- 1 small tomato, finely chopped
- 1 green chili, finely chopped (adjust to taste)
- 1 tablespoon finely chopped coriander leaves
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder (optional)
- Salt to taste
- Oil or ghee for frying



Courtesy of Sreeni Reddy |  
Senior Web Developer at Landcor



## DIRECTIONS

1. Prepare the Egg Mixture:
  - a. Crack the eggs into a bowl.
  - b. Add the chopped onions, tomatoes, green chili, coriander leaves, turmeric powder, red chili powder (if using), and salt.
  - c. Beat the mixture well until all ingredients are thoroughly combined.
2. Cook the Omelette:
  - a. Heat a teaspoon of oil or ghee in a non-stick pan over medium heat.
  - b. Pour the egg mixture into the pan, spreading it evenly.
  - c. Cook until the bottom sets and turns golden brown.
  - d. Carefully flip the omelette and cook the other side until fully cooked.
3. Serve:
  - a. Once done, transfer the omelette to a plate.
  - b. Serve hot with toast, chapati, or enjoy it on its own.





# M&M Cookie Bars



## INGREDIENTS

- 2 sticks salted butter at room temperature
- 1 cup granulated sugar
- 1 cup golden brown sugar firmly packed
- 3 large eggs at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 3 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 1/2 cups Christmas M&M's plus more for topping
- 1 cup mini chocolate chips plus more for topping
- 1/2 cup white chocolate chips for topping



Courtesy of Megan Dykstra | Coast Capital Savings

Image from Boston Girl Bakes ([click here](#))

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line a 9x13 aluminum pan with foil. Leave some overhang to make removal easier.
3. Spray foil generously with nonstick cooking spray.
4. In the bowl of a stand mixer, beat butter, granulated sugar, and brown sugar together until fluffy.
5. Add in eggs and vanilla extract and continue to beat.
6. Lower speed of mixer and add flour, baking soda and salt and mix until combined.
7. Add M&M's and mini chocolate chips and give a final stir, reserving some M&M's, mini chocolate chips and white chocolate chips for topping cookie bars.
8. Transfer cookie dough to prepared baking dish.
9. Press additional M&M'S, mini chocolate chips and white chocolate chips into top of cookie dough.
10. Bake 35 minutes on middle rack of oven, or until cookie bars are light golden brown and just set. Do not over bake. Cookie bars will continue to bake as they cool.
11. Let cool completely and cut. Store tightly covered.

# Rice Crispy Bars



## INGREDIENTS

- 4 full size Mars bars (around 200g total)
- 100g unsalted butter (Kerrygold is best for this)
- 4 cups of Rice Krispies
- 300g (or more if preferred)



Courtesy of Megan Dykstra | Coast Capital Savings



## DIRECTIONS

1. Melt butter + Mars bars in a pot or double boiler on low heat
2. Add this to Rice Krispies and mix
3. Mix well and place in a baking tray lined with grease proof paper (optional)
4. Slowly melt the chocolate and pour over the flattened Rice Krispie mix
5. Spread it evenly over the top
6. Let cool in the fridge for an hour or so



# Gingerbread Cookies



## INGREDIENTS

### Gingerbread Cookies

- 1 cups of butter, softened
- 1 cup of dark brown sugar
- ½ cup of granulated sugar
- 2 eggs
- 1 egg yolk
- 1/2 cup of molasses
- 1 tsp. of vanilla
- 1 tbsp. of sour cream
- 4 1/2 cups of flour
- 1 tsp. of baking soda
- ½ tsp. of salt
- 3 tsp. of cinnamon
- 1/2 tsp. of ground ginger
- 1 tsp. of ground cloves

### Cream Cheese Frosting

- 2 oz. of cream cheese, softened
- 1/4 cup of butter, softened
- 2 cups of powder sugar
- 3 tbsp. of milk
- 1 tsp. of vanilla



Courtesy of Jeff Tisdale | Chief Executive Officer at Landcor

## DIRECTIONS

### Gingerbread Cookies:

1. Pre-heat oven to 350 degrees
2. Cream butter and sugars together. Add the eggs and continue to mix until light and fluffy.
3. Mix the molasses, sour cream, and vanilla into the egg mixture. Stir in the remaining ingredients and mix just until the flour disappears.
4. Wrap the cookie dough in plastic wrap and refrigerate for 1 hour. Remove the dough from the fridge and on a silicone mat or a light flour surface, roll out the dough to 1/4-inch thickness.
5. Cut with desired cookie cutter and place on a greased baking sheet.
6. Bake for 12 to 15 minutes. Remove from oven and cool for 5 minutes before placing the cookies on a wire cooling rack to cool completely.
7. Eat right away – or... Decorate with cream cheese frosting.

### Cream Cheese Frosting:

1. In a medium-sized bowl, cream the butter and cream cheese. Add the powder sugar and continue to mix until the frosting is lump free. Mix in the vanilla and milk. If the frosting is too thick add an additional tablespoon of milk.

# Pinwheel Cookies



## INGREDIENTS

- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cups granulated sugar
- 1 cups butter 2 sticks
- 2 egg
- 1 tsp. vanilla extract
- blue food coloring
- 1 cup white and blue sprinkles
- snow flake sprinkles



Courtesy of Melody Davis | Retired Client Experience  
Manager at Landcor

## DIRECTIONS

1. Cream sugar and butter until fluffy, about 5 minutes.
2. When sugar and butter are mixed well and fluffy, add egg and vanilla.
3. Next mix the dry ingredients together in separate bowl.
4. Once dry ingredients are mixed add them to the wet ingredients and mix well.
5. Separate the dough in half and color one part blue with blue food coloring.
6. Put the freshly made non dyed dough between two sheets of parchment paper and roll 11 x 9 inches and 1/4 inch thick. Once the first section of sugar cookie dough is rolled out, Repeat with the blue colored sugar cookie dough.
7. Put the rolled dough including the parchment paper, on a cookie sheet and refrigerate for 10 minutes or longer.
8. Once the dough is chilled, remove from the fridge and Take the top layer of parchment paper off both doughs and lightly wet the tops with water.
9. Sandwich the two colors together with the parchment paper on the outside of the dough so that the dough is touching each other. Using a paring knife trim the edges of the dough to make straight edges and make each piece of dough the same exact size.

# Pinwheel Cookies



## INGREDIENTS

- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cups granulated sugar
- 1 cups butter 2 sticks
- 2 egg
- 1 tsp. vanilla extract
- blue food coloring
- 1 cup white and blue sprinkles
- snow flake sprinkles



Courtesy of Melody Davis | Retired Client Experience  
Manager at Landcor

## DIRECTIONS

10. Remove the top layer of parchment paper, leaving the parchment paper that is on the bottom color still there and start rolling up and use the bottom layer of paper to pull it tight. If the dough tears you can just pinch it together.
11. Pour the sprinkles onto a large platter and roll the log onto the sprinkles and press them in.
12. Place the dough into the fridge for 15 minutes or longer.
13. Once the dough is chilled, remove from the fridge and slice the dough into 1/4 inch slices and place on parchment lined baking sheets.
14. Bake at 325° F for 10 -15 minutes. As soon as the cookies come out of the oven place a snowflake in the middle of the cookie.



# White Chocolate Cranberry Cookies



## INGREDIENTS

- 3/4 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 tsp grated orange zest
- 2 tsp vanilla extract
- 1 large egg, room temperature
- 2 cups all-purpose flour, or use your favorite GF flour, measured correctly
- 1 tsp baking powder
- 1/2 tsp fine sea salt
- 3/4 cups white chocolate chips
- 2 cups fresh cranberries (8 oz. bag), coarsely chopped, or substitute 1 cup dried cranberries



Courtesy of Joanne Nielsen |  
Personal Assistant at Landcor and Niho

## DIRECTIONS

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. In a large mixing bowl, with an electric mixer on medium-high speed, cream together the butter and both sugars for 2-3 minutes or until light and fluffy. Add the egg and beat well to incorporate. Beat in the zest and vanilla extract.
3. In a medium bowl, whisk together flour, baking powder and salt. Add to the butter mixture and beat just until combined and dough comes together.
4. Using a stiff spatula, stir in the cranberries and chocolate chips just until incorporated. Shape into 1-inch balls (a small cookie scoop makes it easy) and place 2 inches apart on your prepared baking sheet.
5. Bake 12-15 minutes or until golden brown at the edges (Cookies with dried cranberries will bake faster, about 11-13 minutes).
6. Cool for 5 minutes on the baking sheet then transfer to wire rack to cool completely

# Frozen Berry Mousse



## INGREDIENTS

- 1 1/2 cup mixed berries (add more for toppings)
- 3/4 cup granulated white sugar
- 2 egg whites (3 if small)
- 1 tbsp lemon juice
- pinch salt
- 1/2 tsp almond extract
- 1 1/2 cups whipping cream (use 1/2 cup for topping)



Courtesy of Rudy and Joanne Nielsen | Landcor

## DIRECTIONS

1. Get a large metal container, either an angel food cake tin or a Bundt cake tin (what I use). Lightly spray with Pam oil spray...this allows for easier removal. Put mixer beaters and metal bowl for whipping cream in freezer to chill (about 20 min).
2. Get a large bowl and add berries of choice, sugar, egg whites, lemon juice and salt, using electric mixer, beat for 10 minutes or until mixture is pale pink and forms stiff peaks.
3. Stir in almond extract.
4. In separate bowl (from freezer), whip up 1 cup of the whipping cream. When fully whipped, fold into berry mixture gently.
5. Pour gently into Bundt dish, smoothing top.
6. Tear wax paper and cut to size of Bundt dish, fold into fourths and cut out center circle to allow wax paper to lay on top of mousse, smooth down gently.
7. Place in freezer sitting flat and freeze 24 hours.
8. To serve, whip up remaining cream adding vanilla, add fresh berries or remaining frozen berries to side dishes.
9. Using an eating knife, gently go around the outside edges and center of Bundt dish, loosening the mousse. Take a large plate and place on top of mousse, invert and using a hot wet tea towel placed around the Bundt dish loosen the mixture. It will usually only take a couple of wettings of the towel and it will release. Serve with berries and cream and enjoy.
10. Refreeze any leftovers (if they exist!)



*Thank  
You*

December 2024