

WINTER

warmer

Recipes

Delicacies to Offset the Cold for Warmer Days

April Blomgren



Winter Warmer Recipes

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BY

April Blomgren



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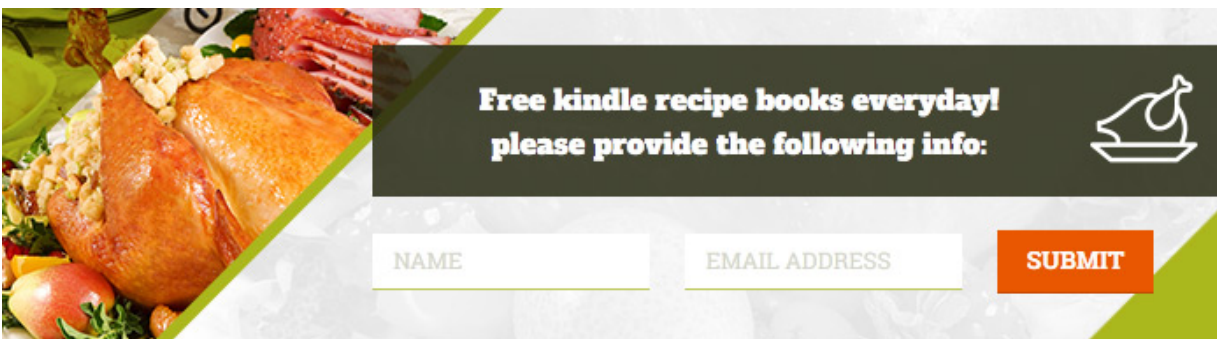
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Introduction



Winter calls for the food that drives the cold away.

Here's the time to enjoy your dishes straight from the pot to keep your body safe from the cold.

In this cookbook, I share recipes specifically made to counter the cold air while offering healthy benefits to boost your immune system.

From hotpots to one-pots, warm desserts, and drinks, you are sure to enjoy dishes that excellently complement the weather.

While the recipes require heat for preparation, they also contain ingredients that offer delicious tastes.

Do find twenty recipes that you can enjoy for lunch, dinner, or occasions.
There are also five desserts and five warm drinks for sweet tastings.

I look forward to the fantastic tastes that you are about to unveil and enjoy.

Welcome to my Winter Warmer Cookbook.

Beef and Vegetable One-Pot



A traditional dish that combines winter vegetables with beef for a stew excellent with many side dishes.

Serves: 8

Prep Time: 15 minutes + 5-minutes standing

Cook Time: 3 hours 47 minutes

Ingredients:

- 1 tbsp olive oil
- 1 tbsp butter
- 2 lb. beef stewing meat, cut into large chunks
- Salt and black pepper to taste
- 1 large white onion, chopped

- 2 celery sticks, thickly sliced
- 2 large carrots, cut into chunks
- 2 thyme sprigs, 1 whole, and 1 leaves picked
- 5 bay leaves
- 2 tbsp plain flour
- 2 tbsp tomato paste
- 2 tbsp Worcestershire sauce
- 3 cups seasoned beef stock

Instructions:

1. First, preheat oven to 320 degrees F and position oven rack in middle or bottom.
2. Heat both olive oil and butter in large Dutch oven. Season beef with salt, black pepper, and sear in oil for 10 minutes on both sides or until light brown crust forms. Then, remove meat onto a plate and set aside.
3. Next, add onion, celery, and carrots to pot and sauté for 5 minutes or until carrots are tender.
4. Stir in thyme, bay leaves, and cook for 1 minute or until fragrance starts releasing.
5. Mix in flour; cook for 1 minute and then stir in tomato paste, Worcestershire sauce, and beef stock until smooth liquid forms. Return beef to pot, cover, and bring food to a gentle boil.
6. Once boiling, transfer pot to oven and cook for 2 hours 30 minutes. Uncover pot, adjust taste with salt, black pepper, and cook for another hour or until beef is very tender and sauce thickened.
7. Lastly, remove pot from oven and let sit covered for 5 minutes before serving to allow the flavors blend in better.

Traditional Lamb Tagine



Tagine is a Moroccan delicacy infused with fresh North African spices and cooked with lamb. Enjoy the dish with couscous or rice.

Serves: 8

Prep Time: 15 minutes

Cook Time: 2 hours 14 minutes

Ingredients:

- 5 tbsp olive oil
- 2 lb. lamb neck fillets, cut into large chunks
- Salt and black pepper to taste
- 3 medium yellow onions, nicely cut into thin wedges
- 4 garlic cloves, minced

- 1 tsp turmeric powder
- 4 tsp ground coriander
- 2 cinnamon sticks
- 1 tsp chili powder
- 4 tsp cumin powder
- 1 large pinch saffron
- 2 preserved lemons (from a jar), drained and cut into thin wedges
- 6 ½ cups water
- 8 oz dried dates, pitted and chopped
- 10.5 oz dried apricots, chopped
- 3.5 oz pistachios, shelled
- 2 tsp rosewater
- 1 tbsp cornflour
- Chopped fresh cilantro for garnish

Instructions:

1. Preheat oven to 360 degrees F.
2. Heat olive oil in large casserole pot. Season lamb with salt, black pepper, and sear in oil for 10 minutes until nice brown crust forms outside – transfer lamb to plate and set aside.
3. Stir-fry onions in oil for 3 minutes; mix in garlic and cook further for 1 minute or until fragrant. Mix in all spices up to lemon and cook until aroma releases, about 1 minute.
4. Return lamb to pot, add lemons, water, and adjust taste with salt and black pepper. Simmer food while stirring a few times. Cover pot, then transfer to oven; cook for 1 hour.

5. Remove pot from oven, uncover, and stir in fruits and pistachios. Stir well, cover pot and return to oven. Cook further for 1 hour.
6. Transfer pot to cooker hob and adjust taste with salt and black pepper. Mix rosewater and cornflour, and mix into stew. Cook for 1 to 2 minutes approximately or until sauce thickens.
7. Dish tagine and enjoy with couscous, rice, or mashed potatoes.

Shrimp and Broccoli Stir-Fry



A quick toss and enjoy delicacy using shrimp and broccoli as the main ingredients with an Asian flair.

Serves: 8

Prep Time: 10 minutes

Cook Time: 7 minutes

Ingredients:

Sauce:

- 2 tbsp oyster sauce
- 3 tbsp soy sauce
- 1 tbsp rice wine vinegar
- 1 tbsp brown sugar, packed
- 1 tbsp fresh ginger paste
- 2 garlic cloves, pressed

- 1 tsp sesame oil
- 1 tsp cornstarch

Stir-fry:

- 1 ½ tbsp olive oil
- 2 lb. medium shrimp, peeled and deveined
- 6 cups broccoli florets
- 1 tsp sesame seeds
- 1 scallion, thinly sliced

Instructions:

1. Mix all sauce ingredients in medium bowl and set aside.
2. Heat olive oil in large wok or skillet and cook shrimp for 1 minute. Then, stir in broccoli and cook for 3 to 4 minutes or until shrimp is pink and opaque. Pour in sauce mixture and simmer for 1 to 2 minutes or until sauce is syrupy.
3. Mix in sesame seeds, scallion, and serve warm.

Vegetable and Quinoa Stir-Fry



A terrific way to enjoy quinoa tossed in a rich vegetable composition with tomato paste for some sweetness and lemon juice for some tang.

Serves: 4

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients:

- 5 tbsp olive oil
- 3 carrots, julienned
- 1 ½ cups sliced leeks
- 1 ¼ cups broccoli florets
- 2 garlic cloves, minced
- ½ cup sundried tomato, drained and chopped
- 1 cup vegetable stock

- 2 tsp tomato paste
- 1 cup white quinoa, cooked
- 1 lemon, juiced
- Salt and black pepper to taste

Instructions:

1. First, heat olive oil in large skillet and sauté carrots, leeks, and broccoli for 5 minutes or until tender. Stir in garlic, then cook for 1 minute or until fragrant.
2. Stir in sundried tomato, vegetable stock, tomato paste, and cook for 3 minutes or until liquid reduces by half.
3. Lastly, mix in quinoa, simmer for 1 minute, and stir in lemon juice. Then, adjust taste with salt and black pepper, and serve.

Chicken Tikka Masala



This Indian classic is right for winter with intense flavors to improve gloomy moods and warm-up the chills.

Serves: 8

Prep Time: 15 minutes

Cook Time: 41 minutes

Ingredients:

- 2 tbsp olive oil
- 12 boneless, skinless chicken thighs, nicely cut into 1-inch chunks
- Salt and black pepper to taste
- 1 large onion, chopped
- 2 garlic cloves, minced
- 1 tbsp ginger paste
- 3 tbsp tikka curry paste
- 1 tbsp tomato paste

- 2 cups tomato sauce
- 1 tbsp fresh lemon juice
- 1 tsp cinnamon powder
- 2 tsp cardamom powder
- 1 tbsp light brown sugar
- ½ cup heavy cream
- Chopped fresh cilantro for garnish

Instructions:

1. First, heat oil in large pot over medium heat. Season chicken with salt, black pepper, and sear in oil on both sides for 5 minutes or until golden brown – transfer chicken to serving plate and set aside.

2. Cook onion in oil for 3 minutes or until tender and stir in garlic, ginger paste, and curry paste. Cook for 1 minute or until aroma releases and then mix in tomato sauce, tomato paste, lemon juice, cinnamon powder, cardamom powder, and brown sugar. Bring to a boil. Then, simmer for 20 minutes approximately or until sauce thickens.

3. Stir in heavy cream, simmer for 10 to 15 minutes and adjust taste with more lemon juice, salt, or sugar.

4. Dish food into serving bowls, garnish with cilantro, and serve warm.

White Chicken Chili



Chicken soup is well-known for winter, but this creamy version made into chili gives you more taste to indulge.

Serves: 8

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients:

- 1 tbsp olive oil
- 1 small yellow onion, chopped
- ¼ cup chopped green chilies
- 2 garlic cloves, minced
- ½ tsp dried oregano
- ½ tsp coriander powder

- 1 ½ tsp cumin powder
- ½ tsp paprika
- ¼ tsp cayenne pepper
- Salt and black pepper to taste
- 2 cups chicken broth
- 4 oz cream cheese, softened
- 1 ¼ cups frozen corn kernels
- 2 (15 oz) cans white beans
- 2 1/2 cups shredded cooked chicken
- ½ lime, juiced + lime wedges to garnish
- 2 tbsp chopped fresh cilantro

Instructions:

1. First, heat oil in large pot over medium heat. Stir-fry onion and green chilies for 3 minutes or until soft. Then, mix in garlic and cook for 1 minute or until fragrant. Mix in oregano, coriander, cumin, and paprika, and cook for 1 minute or until flavors release.
2. Add chicken broth, season with salt, black pepper, and bring to a boil. Then simmer for 10 minutes.
3. Stir in cream cheese to melt and add corn kernels, white beans, and chicken. Simmer for 10 minutes and adjust taste with salt and black pepper.
4. Lastly, mix in lime juice and dish chili. Garnish with cilantro, lime juice, and serve with choice toppings like tortilla chips, avocado, and grated white cheddar cheese. Enjoy!

Roasted Carrot Soup



We tend to underrate the nutritional elements of carrots. Roast some pieces and blend them to make this soup. It is a nice puree to sip with herb and nut garnishes for a bite.

Serves: 8

Prep Time: 15 minutes

Cook Time: 55 minutes

Ingredients:

- 2 lb carrots, peeled and cut into ½-inch chunks
- 4 garlic cloves, peeled and crushed
- 1 medium yellow onion, peeled and cut into chunks

- 2 tbsp olive oil
- Salt and black pepper to taste
- 1 tsp ginger paste
- 4 cups vegetable broth
- 1 2/3 cups coconut milk
- Chopped fresh cilantro for garnish
- Chopped fresh scallions for garnish
- Toasted nuts of choice for garnish

Instructions:

1. First, preheat oven to 350 degrees F. Then, line baking sheet with greaseproof paper.
2. Arrange carrots, garlic, and onion on baking sheet. Then, drizzle with olive oil. Season with salt, black pepper, and rub seasoning well on vegetables. Roast in oven approximately for 30 to 50 minutes or until carrots are fork-tender.
3. Next, transfer all vegetables to a food processor, add ginger, and half of vegetable broth, and blend until very smooth.
4. Pour mixture into large pot; add remaining vegetable broth and coconut milk. Simmer over low heat for 5 minutes. Then, season with salt and black pepper.
5. Dish soup into serving bowls, garnish with cilantro, scallions, and nuts. Serve.

Vegetable Lentil Soup



A rich lentil soup loaded with various vegetables for a nutritional yet yummy serving.

Serves: 8

Prep Time: 10 minutes

Cook Time: 37 minutes

Ingredients:

- 4 tbsp olive oil
- 2 carrots, peeled and chopped
- 1 medium yellow onion, chopped
- 4 garlic cloves, minced
- ½ tsp dried thyme
- 2 tsp cumin powder
- 1 tsp curry powder

- 1 cup green lentils, washed and drained
- 3 ½ cups diced tomatoes
- 2 cups water
- 4 cups vegetable broth
- Salt and black pepper to taste
- Red chili flakes to taste
- 1 cup baby spinach
- Lemon juice to taste

Instructions:

1. First, heat oil in large pot over medium heat and stir-fry carrots and onion for 4 minutes or until carrots start softening. Mix in garlic; cook for 30 seconds and stir in thyme, cumin powder, and curry powder – cook for 1 minute or until aroma releases.
2. Add lentils, tomatoes, water, salt, vegetable broth, and black pepper. Bring to a boil. Then, simmer for 25 to 30 minutes or until lentils are tender but still hold their shapes.
3. Next, transfer 2 cups of soup into a food processor and blend until smooth. Pour puree back into soup and adjust taste with salt and black pepper as desired. Mix in red chili flakes and spinach; cook for 5 minutes or until spinach wilts.
4. Season with red chili flakes and lemon juice.
5. Dish soup and serve warm.

Chicken Piccata with Capers



A good toss of spaghetti in creamy caper sauce is right for winter. Top the dish with golden chicken for satisfaction.

Serves: 8

Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients:

- 1 lb. dried spaghetti
- 1 lb. boneless, skinless chicken breasts, nicely cut crosswise in half
- Salt and black pepper to taste
- ½ cup plain flour
- 4 tbsp unsalted butter, divided

- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- ¼ cup dry white wine
- 1 lemon, juiced
- ¾ cup chicken broth
- ½ cup heavy cream
- ¼ cup capers, drained
- 2 tbsp chopped fresh parsley

Instructions:

1. First, cook spaghetti in large pot of salted water according to package's instructions; drain well after and set aside.
2. Second, season chicken on both sides with salt and black pepper. Then, dredge well in flour.
3. Melt half of butter in large skillet and sear chicken on both sides for 4 to 5 minutes per side approximately or until golden brown, and cooked through. Then, transfer chicken to a plate. Set aside and keep warm.
4. Next, melt remaining butter in skillet and sauté onion and garlic for 3 minutes or until tender. Mix in white wine, lemon juice, and chicken broth; simmer until reduced by half.
5. Whisk in heavy cream; simmer for 3 to 4 minutes and season with salt, black pepper, and stir in capers. Fold in spaghetti until well combined.
6. Dish food, top with chicken, and garnish with parsley. Serve warm.

Sweet Potato and Paprika Soup



Sweet potatoes bring a shine to every platter; hence, pureeing roasted their pieces seems right when replacing pumpkin for winter soup.

Serves: 8

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients:

- 1 sweet potato, nicely peeled and chopped
- 1 red onion, nicely peeled and cut into chunks
- 1 red pepper, nicely deseeded and cut into chunks
- 3 garlic cloves, peeled
- 2 tbsp olive oil
- 1 tsp smoked paprika

- Salt and black pepper to taste
- 2/3 cup coconut milk
- ½ tbsp hot sauce
- 2/3 cup chicken stock
- 1 tsp honey

Instructions:

1. First, preheat oven to 360 degrees F and grease a baking sheet with olive oil.
2. Spread sweet potato, onion, bell pepper, and garlic on baking sheet, drizzle with olive oil and season with paprika, salt, and black pepper. Then, roast in oven for 30 minutes or until vegetables are tender and begin browning.
3. Transfer vegetables to a food processor, top with coconut milk, hot sauce, chicken stock, and honey. Process until smooth.
4. Pour soup into a large pot and warm over low heat; adjust taste with salt and black pepper.
5. Dish soup and serve with bread.

Beef and Eggplant Hotpot



An exciting way to use eggplant during the cold; this pot with beef contains a depth of flavor to love.

Serves: 8

Prep Time: 10 minutes

Cook Time: 3 hours 12 minutes

Ingredients:

- 1 cinnamon stick
- 5 star anises
- 3 tbsp vegetable oil
- 2 lb. beef stewing meat, cut into chunks
- Salt and black pepper to taste

- 4 cups chicken stock
- 2 tbsp fish sauce
- 2/3 cup soy sauce
- 3 long red chilies, deseeded and cut into rounds
- 1 tbsp light brown sugar
- 1 tbsp finely chopped ginger
- 6 kaffir lime leaves
- 3 eggplants, heads removed and cut into wedges
- Chopped fresh cilantro for garnish

Instructions:

1. Preheat oven to 320 degrees F.
2. Heat large casserole pot over medium heat, and toast cinnamon sticks and star anise for 2 minutes or until aroma releases. Remove spices onto a plate and set aside.
3. Heat vegetable oil in pot; season beef with salt, black pepper, and sear in oil for 10 minutes or until nice brown crust forms. Transfer meat to a plate and set aside.
4. Add remaining ingredients, including spices and meat except for eggplant. Then, cover pot and cook in oven for 2 hours.
5. Remove pot from oven, uncover, and stir in eggplants. Return pot and cook uncovered in the oven for 1 hour or until meat and eggplant are tender.
6. Remove pot, garnish with cilantro and serve warm.

Smoky Sausage Casserole



Grab your best smoky sausages and make them into a casserole that you'll love for days. It tastes even better the next day.

Serves: 8

Prep Time: 10 minutes

Cook Time: 56 minutes

Ingredients:

- 1 tbsp vegetable oil
- 1 medium yellow onion, chopped
- 1 medium red bell pepper, nicely deseeded and chopped
- 1 medium green bell pepper, nicely deseeded and chopped
- 1 large celery stick, finely chopped

- 6 pork sausages
- 1 garlic clove, minced
- ½ tsp cumin powder
- ½ tsp red chili flakes
- 1 tsp smoked paprika
- 2 (14 oz) cans chopped tomatoes with juices
- 2 (14 oz) cans white beans, drained and rinsed
- 8 oz bag kale, hard stems and chopped
- Grated Parmesan cheese for topping

Instructions:

1. First, heat olive oil in large casserole pot and stir-fry onion, bell peppers, and celery for 5 minutes or until tender. Add sausages and cook for 5 minutes, stirring occasionally. Mix in garlic and cook for 30 seconds or until fragrant. Add paprika, cumin powder, and red chili flakes; mix spices and cook for 30 seconds or until fragrant.
2. Pour in tomatoes; stir well and cover. Simmer for 40 minutes and stir occasionally. Stir in beans, kale, and cook until beans warm through and kale wilt.
3. Lastly, turn heat off, top with Parmesan cheese and serve warm.

Roasted Tomato and Cheese Soup



Tomato and cheese are always a good couple, so for winter, let's have them as soup.

Serves: 8

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients:

- 1 medium white onion, quartered
- 3 lb plum tomatoes, halved
- 10 fresh thyme sprigs
- 6 garlic cloves, smashed and peeled
- 2 tbsp olive oil

- Salt and black pepper to taste
- 3 cups vegetable broth
- 1 lemon, juiced
- 1 ½ cups grated Monterey Jack cheese + extra for serving
- Chopped fresh scallions for garnish

Instructions:

1. Preheat oven to 425 degrees F.
2. Spread onion, tomatoes, thyme, and garlic on baking sheet. Drizzle with olive oil. Season with salt and black pepper. Then, roast in oven for 25 to 30 minutes approximately or until tomato skins slightly darken and blister.
3. After, remove tomato skins and discard along with thyme sprigs – transfer tomatoes, onion, and garlic to a large pot.
4. Pour in vegetable broth, lemon juice, and season with salt. Then, puree ingredients with an immersion blender until smooth. Simmer for 10 minutes and then stir in Monterey Jack cheese until melted. Adjust taste with salt and black pepper as desired.
5. Dish soup into serving bowls, garnish with scallions, and more cheese. Serve warm.

Wild Rice and Chicken Skillet



This one-skillet dish allows you to use wild rice more often. You may make the dish with chicken, beef, lamb, or a combo.

Serves: 8

Prep Time: 15 minutes

Cook Time: 90 minutes

Ingredients:

- 1 cup uncooked wild rice, rinsed
- Salt to taste
- 3 tbsp butter
- 1/3 cup plain flour
- 2 ½ cups chicken broth
- 1 cup whole milk

- 1 ½ tsp dry mustard
- ¾ tsp black pepper
- 4 chicken breasts, skinless and boneless
- ½ cup finely chopped bacon
- 2 tbsp olive oil, divided
- 1 cup chopped yellow onion
- 1 cup chopped cremini mushrooms
- 1 large carrot, finely chopped
- 3 garlic cloves, minced
- 2 tbsp white wine
- Chopped fresh parsley for garnish

Instructions:

1. Preheat oven to 375 degrees F.
2. Add wild rice to large pot with 1 cup of salted water. Cook uncovered over medium heat for 10 to 15 minutes or until rice is tender and all the liquid evaporates. Fluff rice and set aside.
3. Next, melt butter in medium pot over low heat and whisk in flour until smooth; cook for 1 minute with continuous stirring. Gradually whisk in chicken broth, milk, and mustard; increase heat to medium and cook with constant whisking for 3 to 4 minutes approximately or until mixture is bubbly and thickened.
4. Heat olive oil in medium skillet over medium heat. Season chicken with salt, black pepper, and sear on both sides for 10 minutes or until golden brown. Transfer to a plate and set aside.
5. Cook bacon in skillet for 10 minutes or until brown and crispy. Stir in onion, mushrooms, and carrot for 10 minutes or until tender. Add garlic,

mix well and cook for 1 minute or until fragrant. Stir in white wine and cook for 1 minute or until wine evaporates. Turn heat off.

6. In large skillet, mix rice, bacon mixture, and creamy sauce until well-combined. Level evenly and arrange chicken on top. Then, place skillet in oven and bake 30 minutes or until chicken cooks through.

7. Take out skillet, let stand for 10 minutes and serve afterward.

Sloppy Joe Casserole



Transform sloppy Joe burgers into something more satisfying and warmer. This casserole is right!

Serves: 8

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients:

- 1 lb. ground beef
- 1 cup chicken broth
- 6 oz tomato paste
- 8 oz tomato sauce
- 1 envelope sloppy joe mix

- 1 (7 oz) package small shell pasta, cooked and drained
- 1 cup cottage cheese
- ½ cup grated Monterey Jack cheese

Instructions:

1. Preheat oven to 350 degrees F. Then, grease a 2 ½-quart baking dish with cooking spray.
2. Set large pot over medium heat and cook beef for 10 minutes or until no longer pink while breaking the lumps that form.
3. Stir in chicken broth, tomato paste, tomato sauce, and sloppy joe mix; heat over medium heat. Turn heat off and stir in pasta.
4. Spread half of pasta mixture, top with cottage cheese, and spread remaining pasta mixture on top; scatter Monterey Jack cheese on top. Then, place dish in oven and bake for 30 to 35 minutes or until cheese melts and is bubbly.

Slow-Cooked Chicken Soup



Like mentioned earlier, chicken soup is a must-have for winter. And when you make it, try slow-cooking the ingredients to release all that flavor with more intensity than stove-top cooking.

Serves: 8

Prep Time: 5 minutes

Cook Time: 8 hours

Ingredients:

- 2 cups frozen vegetables
- ½ cup frozen corn
- 3 boneless, skinless chicken breasts
- 3 celery stalks, chopped

- 4 cups chicken broth
- Salt and black pepper to taste

Instructions:

1. Add vegetables to slow cooker and put chicken on top. Pour on chicken broth and season with salt and black pepper.
2. Next, cover slow cooker; set on LOW and cook for 8 hours.
3. After, remove chicken onto a plate and shred chicken with two forks. Stir well and dish soup. Serve warm.

Instant Pot Beef and Barley Soup



I love this one-pot beef and barley soup that is satisfying and wouldn't need a hefty side dish – a few slices of fresh bread often works fine.

Serves: 8

Prep Time: 10 minutes

Cook Time: 51 minutes

Ingredients:

- 1 tbsp olive oil
- 2 lb beef stewing meat
- Salt and black pepper to taste
- 1 yellow onion, chopped
- 3 carrots, peeled and sliced

- 2 celery stalks, sliced
- ½ tsp garlic powder
- ½ tsp onion powder
- 3 garlic cloves, minced
- 1 tbsp tomato paste
- 1 ½ tbsp Worcestershire sauce
- 1 cup pearl barley
- 4 cups beef stock
- 1 cup water

Instructions:

1. First, heat oil in large skillet over medium heat. Season beef with salt, black pepper, and sear in oil for 10 minutes or until nice brown crust forms – transfer meat to instant pot.
2. Sauté onion, carrots, and celery in skillet for 5 minutes or until tender. Mix in garlic, then cook for 1 minute or until garlic is fragrant. Add vegetables to instant pot, add remaining ingredients, season well and mix.
3. Next, cover lid; select Manual mode on High Pressure and set timer for 25 minutes.
4. Once ready, perform a natural pressure release for 10 minutes, then a quick pressure release to let out remaining steam and open lid.
5. Dish soup and serve warm.

Green Chile Chicken Stew



A Mexican chicken touch loaded with so much aroma and textures.

Serves: 8

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients:

- 2 tbsp olive oil
- 4 carrots, finely sliced
- 1 large white onion, chopped
- 4 garlic cloves, minced
- 1 tsp coriander powder
- 3 tbsp cumin powder
- 2 cups salsa verde

- 1 ½ cups canned chopped green chilies
- 4 cups chicken stock
- Salt and black pepper to taste
- 6 skinless, boneless chicken thighs, nicely cut into 1-inch cubes
- 2 (15 oz) cans white beans, drained and rinsed
- Chopped fresh cilantro for garnish
- Sour cream for topping

Instructions:

1. First, heat oil in large pot over medium heat. Sauté carrots and onion in oil for 5 minutes and then add garlic; cook for 30 seconds or until fragrant. Stir in coriander and cumin powders; cook for 1 minute or until fragrant.
2. Mix in salsa verde, green chilies, chicken stock, and season with salt and black pepper. Bring to a boil, then simmer and add chicken breasts. Cook for 10 to 15 minutes or until chicken cooks through.
3. Then, mix in white beans and let warm through for 3 to 5 minutes. Adjust taste with salt and black pepper.
4. Dish stew into serving bowls, garnish with cilantro, and top with sour cream. Serve warm.

Warm Kale Salad



When in the mood for a salad serving, this warm kale and butternut squash option works excellently.

Serves: 8

Prep Time: 10 minutes

Cook Time: 21 minutes

Ingredients:

- 1 lb. butternut squash, nicely peeled and cut into small cubes
- 4 tbsp olive oil, divided
- Salt and black pepper to taste
- 1 medium yellow onion, chopped
- 3 garlic cloves, minced

- 3 tsp honey
- 2 tbsp balsamic vinegar
- 8 cups chopped kale
- 1 cup crumbled goat cheese
- ¼ cup hazelnuts, toasted

Instructions:

1. Preheat oven to 400 degrees F.
2. Spread butternut squash on large baking sheet, drizzle with olive oil, and season with salt and black pepper. Mix well with your hands, then roast in oven for 15 to 20 minutes or until fork-tender, turning halfway.
3. Meanwhile, make dressing in small bowl. Heat olive oil in small pot over low heat and sauté onion until tender. Add garlic and cook for 1 minute or until fragrant. Transfer onion mixture to a blender, top with honey, balsamic vinegar, salt, and blend well until smooth.
4. Put kale in large salad bowl and toss well with dressing. Mix in butternut squash, goat cheese, and hazelnuts. Serve.

Bacon and Potato Salad



It looks good and tastes better – many soft and crunchy textures to splurge while keeping warm.

Serves: 8

Prep Time: 15 minutes

Cook Time: 46 minutes

Ingredients:

- 2 lb small red potatoes, unpeeled and nicely quartered
- Olive oil for drizzling

- Salt and black pepper to taste
- 8 bacon slices, chopped
- 1 large yellow onion, chopped
- ½ cup fresh lemon juiced
- 1 ½ tbsp whole grain mustard
- ¼ cup granulated sugar
- 2 tbsp chopped fresh scallions

Instructions:

1. Preheat oven to 400 degrees F.
2. Spread potatoes on large baking sheet, drizzle with olive oil, and season with salt and black pepper. Mix well with a ladle or your hands and bake in oven for 20 to 30 minutes, or potatoes are fork-tender.
3. Cook bacon in medium skillet for 10 minutes or until brown and crispy. Transfer to a paper towel-lined plate and let drain grease. Sauté onion in skillet for 3 minutes or until tender. Stir in lemon juice, mustard, sugar, salt, black pepper, and ½ cup water. Simmer for 3 minutes approximately or until reduced to 1 cup.
4. Transfer potatoes to salad bowl; toss with mustard mixture and bacon. Garnish with scallions and serve warm.

Rice Pudding with Jam and Nut Brittles



A classic English and Indian dessert that doesn't need to be cold to enjoy. The toppings give off a lovely flare.

Serves: 8

Prep Time: 10 minutes

Cook Time: 50 minutes

Ingredients:

- ½ cup Arborio rice
- 1 vanilla bean, paste extracted
- ½ tsp nutmeg powder
- ½ tsp cinnamon powder
- 1/3 cup granulated sugar

- 3 cups whole milk
- $\frac{3}{4}$ cup evaporated milk
- $\frac{3}{4}$ cup heavy cream

Topping:

- Strawberry jam
- Nut brittles, cracked into small bits

Instructions:

1. In medium pot, add all pudding ingredients except for evaporated milk and heavy cream and cook over medium heat for 40 minutes with frequent stirring until rice is tender. Stir in evaporated cream and cook for 10 more minutes or until pudding thickens. Fold in heavy cream.
2. Dish rice pudding and top with strawberry jam and nut brittles.

Carrot and Pecan Pudding



Carrots are the excellent winter vegetable giving us reasons to use them as much as we like. This pudding with sweet mascarpone topping is right.

Serves: 4

Prep Time: 10 minutes

Cook Time: 40 minutes

Ingredients:

Pudding:

- 1 cup self-rising flour
- 1 tsp baking powder

- 1 carrot, finely grated
- $\frac{3}{4}$ cup lightly packed brown sugar
- 2 eggs
- $\frac{1}{2}$ cup melted butter + extra for brushing
- 1 tsp vanilla extract
- 1 tbsp maple syrup + extra for serving
- $\frac{1}{2}$ cup toasted pecans, chopped + extra for serving

Lemon Cheese Topping:

- 1 cup mascarpone cheese
- $\frac{1}{2}$ cup confectioner's sugar, sifted
- 1 tsp grated lemon zest
- $\frac{1}{4}$ tsp vanilla extract

Instructions:

1. Preheat oven to 400 degrees F. Then, grease four ramekins with butter.
2. In medium bowl, mix all pudding ingredients except for pecans until well combined. Fold in pecans and divide mixture into ramekins. Then, cover each pudding with circle of baking paper and then loosely with foil each to allow for expansion.
3. Arrange ramekins on a baking tray and fill tray with water; bake in oven for 35 minutes. Remove pan after and let sit to cool for 5 minutes.
4. Meanwhile, add all lemon cheese ingredients to bowl of an electric beater and whisk until smooth.
5. Turn puddings over onto serving plates, top with lemon cheese, drizzle with more maple syrup and garnish with more pecans. Enjoy!

Saucy Chocolate Pudding



Chocolate cake shouldn't always be in cake or hot chocolate. We can enjoy the best of both options by combining them in one bowl.

Serves: 8

Prep Time: 10 minutes

Cook Time: 48 minutes

Ingredients:

- ½ cup whole milk
- 4 tbsp unsalted butter + extra for topping
- ¾ cup granulated sugar
- 1 tsp vanilla extract
- 2 tbsp cocoa powder, sifted + extra for dusting
- 1 cup self-rising flour, sifted
- ¾ tightly packed cup brown sugar
- Whipped cream for serving

Instructions:

1. Preheat oven to 360 degrees F. Then, grease a 6-cup baking dish with butter.
2. Next, add milk and butter to small pot and warm over low heat until butter melts. Mix in sugar, vanilla, 1 tbsp cocoa powder, and flour until well combined – spread mixture into baking dish.
3. In small bowl, combine remaining cocoa powder, brown sugar, and 2 cups of boiling water. Mix until sugar dissolves and pour mixture over pudding batter. Place dish in oven and bake for 35 to 40 minutes or until top is firm.
4. Lastly, remove from oven, let stand for 5 minutes and garnish with cocoa powder. Top with whipped cream and serve.

Apple and Berry Crumble



Berries and apples come in handy year-round, and because crumbles don't have to be chilled, this dessert acts right for winter. Check out that extra almond flake topping.

Serves: 8

Prep Time: 10 minutes

Cook Time: 50 minutes

Ingredients:

Crumble topping:

- 2 tbsp plain flour
- ½ cup whole-wheat flour
- ½ cup cold unsalted butter, chopped

- 2 tbsp brown sugar
- 1/3 cup unsalted roasted peanuts
- 1/3 cup roasted whole almonds
- 1/2 cup flaked almonds
- 2 tbsp chopped toasted peanuts

Filling:

- 4 green apples, peeled, cored, cut into 1-inch cubes
- 2 cups frozen raspberries and blueberries, thawed
- 1/4 cup caster sugar
- 1 tsp vanilla extract
- Confectioner's sugar for topping
- Whipped cream for serving

Instructions:

1. Preheat oven to 360 degrees F.
2. Make crumble topping: add flours and butter to food processor and blend until fine powder forms. Pour in brown sugar and mix until grainy, not too moist nor too clumpy; otherwise, add 1 to 2 tbsp whole-wheat flour. Pour in whole nuts and process until coarse mixture forms – set aside.
3. In large baking dish, add apples, berries, sugar, and vanilla; stir well and spread crumble topping on top. Scatter almond flakes and remaining peanuts on top. Then, bake in oven for 45 to 50 minutes or until crumble is golden on top and filling bubbly.
4. Remove from oven; dust with confectioner's sugar and serve with whipped cream.

Chocolate and Sweet Potato Brownies



Make as much of these brownies as you want and enjoy them through the day. Chocolate with sweet potatoes may not be your regular, but it is very tasty.

Serves: 8

Prep Time: 10 minutes

Cook Time: 32 minutes

Ingredients:

- ½ cup unsalted butter, chopped
- ¼ cup cocoa powder
- 1 1/3 cups chopped dark chocolate
- 3 eggs + 3 egg yolks

- ¼ cup vegetable oil
- 1 tsp vanilla extract
- 1 cup brown sugar, firmly packed
- 1 1/3 cups all-purpose flour, sifted
- 1 1/3 cups chopped and cooked sweet potatoes
- Sweet Mascarpone Cream Topping:
- 1 1/3 cups chopped and cooked sweet potatoes
- ¼ cup honey
- 1 tsp allspice powder
- 1 ½ cups mascarpone cheese

Instructions:

1. Preheat oven to 360 degrees F. Then, line a square baking pan with greaseproof paper.
2. Add butter, cocoa powder, and dark chocolate to a glass bowl and double boil for 1 to 2 minutes or until melted and well-combined.
3. In medium bowl, whisk eggs, egg yolks, vegetable oil, vanilla, and sugar until well-mixed. Fold in flour, then melted chocolate mix, sweet potato, and rest of chocolate until mixture is even. Spread batter on baking pan and bake in oven for 30 minutes or until set at center.
4. Remove pan and completely cool brownies until firm. Cut into squares afterward.
5. For cream topping: add all ingredients except mascarpone cheese and mash until smooth. Fold in mascarpone cheese. Top brownies with cheese mixture and enjoy!

Slow-Cooked Caramel Hot Chocolate



Why slow-cooked? Because the flavor is intensified this way. Enjoy the sweetness, creaminess, and rich choco-ness.

Serves: 8

Prep Time: 10 minutes

Cook Time: 2 hours

Ingredients:

- 2 cups milk chocolate chips
- 4 cups whole milk
- ½ cup salted caramels cubes, unwrapped
- 2 cups heavy cream

- 1 tsp vanilla extract
- ½ tsp salt
- Whipped cream and caramel sauce for topping

Instructions:

1. First, add all ingredients to slow cooker except for salt and topping ingredients. Cover cooker and cook on LOW for 2 hours.
2. Open cover and stir in salt. Fetch hot chocolate into serving cups, top with whipped cream and caramel sauce. Lastly, serve warm.

Chai Tea



The right spiced tea to offset the chills and accompanying ailments.

Serves: 8

Prep Time: 5 minutes

Cook Time: 12 minutes

Ingredients:

- 8 cloves, crushed
- 8 cardamom seeds, crushed
- 4 black peppercorns, crushed
- 1-inch fresh ginger, sliced
- 2 cinnamon sticks

- 2 cups whole milk
- 5 black tea bags
- 8 tsp granulated sugar or to taste

Instructions:

1. In small skillet, add cloves, cardamom, peppercorns, and toast for 2 minutes or until fragrant.
2. Add spices to medium pot, add remaining ingredients except for tea bags, and 2 cups of water; bring to a boil. Put tea bags in mixture and steep for 10 minutes.
3. Remove tea bags, stir tea, and divide into serving cups.

Hot Cocoa



A regular hot cocoa but improved with cinnamon and a lush whipped cream topping.

Serves: 8

Prep Time: 10 minutes

Cook Time: 2 minutes

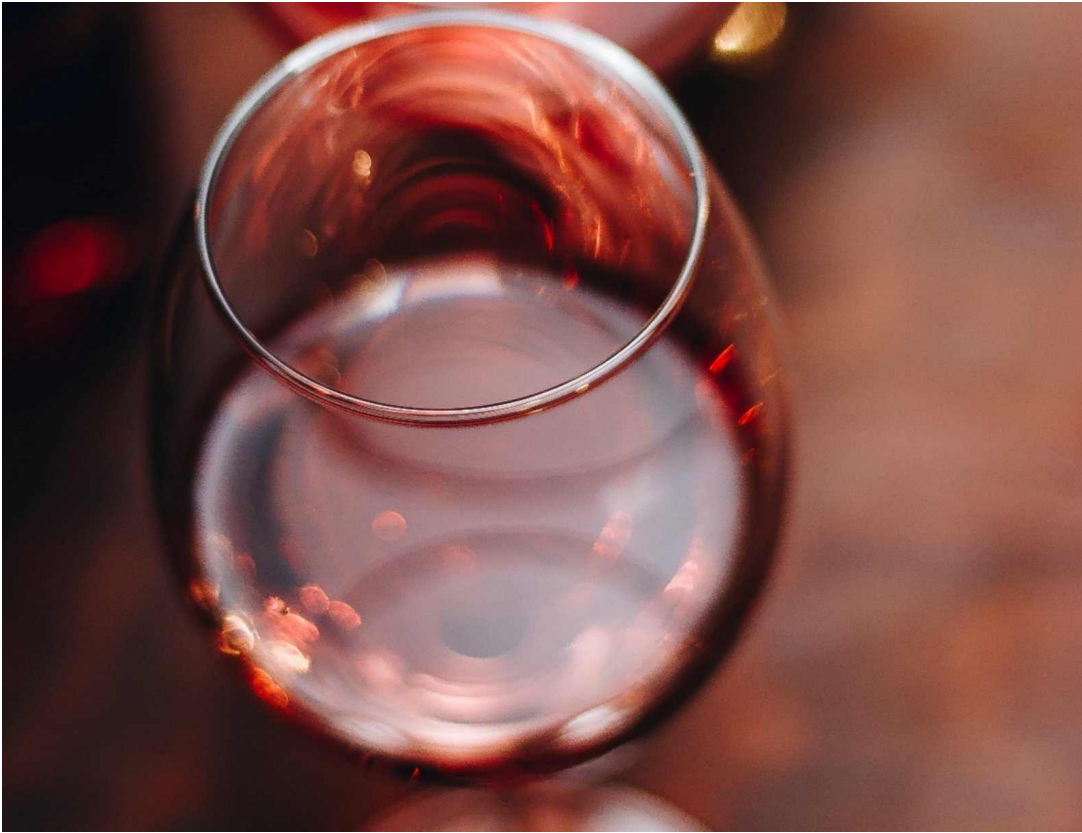
Ingredients:

- 1 serving hot cocoa mix, with package's directions
- 2 pinches cinnamon powder
- Whipped cream for topping
- Chocolate shavings for garnish

Instructions:

1. Prepare hot cocoa according to package directions. Mix in cinnamon powder.
2. Divide drinks into serving glasses and top with whipped cream.

Mulled Cranberry Wine



Grab some red wine, cranberry juice, and winter spices. Boil them together and enjoy your red wine out of the traditional.

Serves: 8

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients:

- 1½ cups cranberry juice
- 2 cinnamon sticks
- 2 pieces star anise
- ½ cup sugar
- ½ cup fresh cranberries

- 3 cups dry red wine
- Thin lemon slices for garnish

Instructions:

1. In large pot, add cranberry juice, cinnamon sticks, star anise, and sugar. Simmer for 15 minutes.
2. Stir in cranberries and wine; simmer for 2 minutes. Pour drink into serving glasses, garnish with lemon slices, and serve.

Peppermint Hot White Chocolate



A special treat for the young and the young-at-heart.

Serves: 8

Prep Time: 5 minutes

Cook Time: 2 minutes

Ingredients:

- ½ gallon whole milk
- 1 (12 oz) sweet chocolate chips
- Crushed candy canes for garnish
- Peppermint candy canes for garnish

Instructions:

1. Heat milk over medium heat but don't boil. Turn heat off and mix in white chocolate chips.
2. Divide the drink into serving glasses and garnish with crushed candy canes and peppermint sticks.

Conclusion

Here we go with many simple ways to make tasty warm dishes for Christmas.

Now, you head in for holidays and enjoy a range of dishes that will keep you healthy and free from the cold and accompanying ailments.

Which was your favorite, and how do you plan to enjoy it?

I believe your choice is the best, and I look forward to your indulging in these dishes.

Wishing you the best of the season.

Author's Afterthoughts



Thanks ever so much to each of my cherished readers for investing the time to read this book!

I know you could have picked from many other books but you chose this one. So a big thanks for buying this book and reading all the way to the end.

*If you enjoyed this book or received value from it, I'd like to ask you for a favor. Please take a few minutes to post an honest and heartfelt review on **Amazon.com**. Your support does make a difference and helps to benefit other people.*

Thanks!

April Blomgren

About the Author



April Blomgren

Hello everyone! Are you ready to grill tonight? My name is April and I love to cook and entertain friends and family almost every weekend. If you share my passion for great food, easy preparation time but mouthwatering results, you and I are going to get along just fine!

I think a successful meal among loved ones is based on a few key factors: fresh ingredients and appropriate cooking method. Some meats for example, can truly benefit from being marinated overnight, and will be at their best prepared on the grill. Another aspect of cooking I must insist on, no matter what your cooking style is: rely on the use of herbs and spices. Please favor fresh herbs each time you can. However, I understand that it

may be difficult during certain periods of the year, so simply keep a well-stocked pantry of dried basic herbs and spices such as cinnamon, nutmeg, basil, oregano, thyme or any other favorites.

Finally, once you embark that exciting culinary journey with me, you will realize that simplicity is also one of my allied. Don't overthink when cooking. Inspire yourself of recipes, have fun doing it and taste as you go. Sure, you might once in a while burn a few pork chops or use too much salt in your sauce, you are just human. Cooking is not about succeeding every time, it is about the opportunity to learn and get better. Don't be afraid to taste your dishes along the way, adjust the seasonings and serve accordingly.