




THE
MACALLAN
GROUP
2023
Calendar



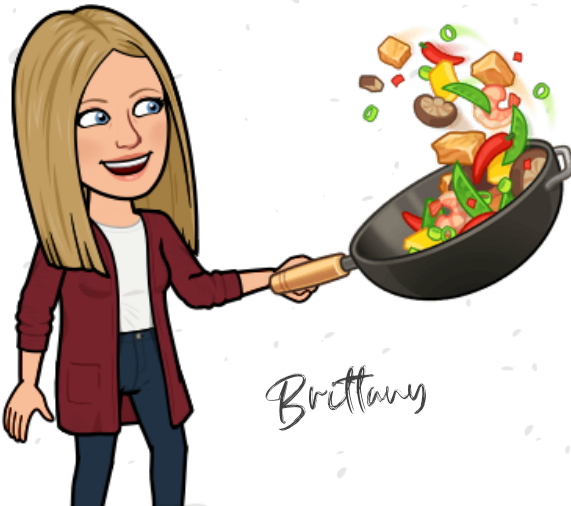
Jen



Alicia



Made with
LOVE
MACALLAN MARKETING &
HR TEAM



Brittany

Michele



Kira

01

January

Black Eyed Peas with Ham Hock & Collards



Servings: 10-12 Prep: 30 min. Cook Time: 2 hr

INGREDIENTS

2 LBS BLACK-EYED PEAS,
SOAKED OVERNIGHT
2 TSP ALLSPICE
4 GARLIC CLOVES, MINCED
2 LBS COLLARD GREENS, CUT IN
1-INCH RIBBONS
2 LBS SMOKED HAM HOCK

1 LARGE PEELED ONION STUCK WITH
2 CLOVES
½ TSP BLACK PEPPER
2 TBSP VEGETABLE OIL
½ TSP CRUSHED PEPPER
1 BUNCH CHOPPED SCALLIONS

DIRECTIONS

1 Drain peas and put them in a large Dutch oven or heavy-bottomed soup pot. Add ham hock or bone (if using slab bacon, cut it into 2-inch chunks), cover with 10 cups water and turn heat to high. Add salt, onion stuck with cloves, bay leaf, black pepper and allspice.

2 Bring to a boil, then reduce heat to a gentle simmer. Skim off and discard any foam that rises to the surface. Simmer for 1 1/2 to 2 hours, until peas are tender. Throughout cooking, add water as necessary, always keeping liquid level 1 inch above surface, stirring occasionally.

3 Turn off heat. Check broth for salt and adjust seasoning. Mixture should be fairly brothy. With a pair of tongs, remove ham hock. Chop meat and skin in rough pieces and set aside.

4 Put a large wide skillet over medium-high heat. Add vegetable oil and heat until wavy. Add garlic and red pepper and let sizzle without browning. Add collard greens and stir to coat. Season with salt and add 1 cup water, stirring to help wilt greens. Add chopped ham and reduce heat to medium, then cover with lid slightly ajar and cook until greens are soft, about 20 minutes. Check seasoning.

5 To serve, put greens and meat in low soup bowls, then ladle over hot black-eyed peas. Sprinkle with scallions.

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Midnite Fizz



Vanilla Creme Brulee

SUN MON TUE WED THU FRI SAT

25	26	27	28	29	30	NEW YEARS EVE 31 
NEW YEARS DAY 1 	2 	3	4	5	6	7
8	9	TUESDAY NEWS DAY 10	CAKE DAY 11 	12	13 	14 
15	MLK DAY 16	17 	18	National Popcorn Day 19	20	21
National Hot Sauce Day 22	23	National Compliment Day 24	25	Spouse Day 26	27	28
29	30	31 	1	2	3	4

01

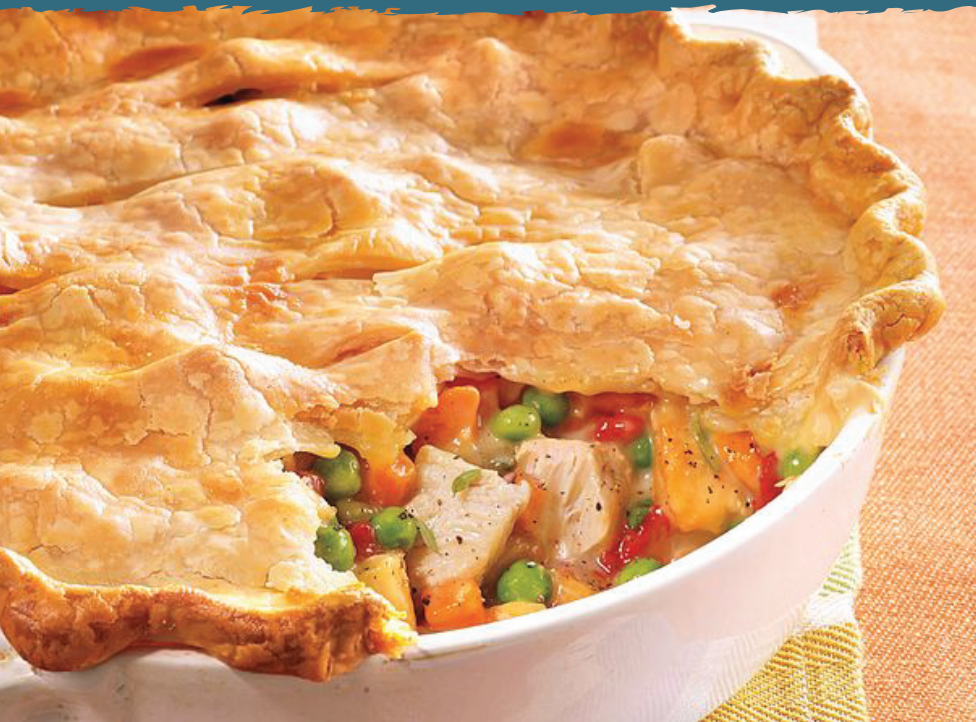
BIRTHDAYS

13 RACHEL ROUNTREE	14 WAYNE VAN VOORHIS	17 AMBER HATCHER	31 RONNIE LIPPERT
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ANNIVERSARIES 

2 Rob Wasserman 10 Year Anniversary

Old Fashioned Chicken Pot Pie



 Servings: 6

 Prep: 15 min.

 Cook Time: 40 min.

INGREDIENTS

2 CUPS COOKED AND HAND PULLED OR CUBED CHICKEN
1½ CUPS MIXED VEGETABLES
1½ CUPS PEELLED POTATOES
9 TBSP UNSALTED BUTTER
6 TBSP ALL-PURPOSE FLOUR
2 CUPS CHICKEN STOCK

½ TSP KOSHER SALT
½ TSP BLACK PEPPER
½ TSP DRIED ROSEMARY, CRUSHED
½ TSP DRIED THYME, CRUSHED
1½ CUPS WHOLE MILK
2 PIE CRUSTS (PILSBURY RECOMMENDED)
SOFTENED TO ROOM TEMPERATURE

DIRECTIONS

- 1 Preheat oven to 425 degrees F.
- 2 In a large skillet, melt 3 TBSP of butter on medium. Add the mixed vegetables and potatoes and cook until they have softened. Remove vegetables.
- 3 In a second large skillet, heat 6 TBSP of butter over medium heat; add the flour in a tablespoon at a time, stirring in before adding the next. Cook, stirring constantly until mixture is bubbly and there are no remaining lumps, about 5 minutes.
- 4 Slowly begin to incorporate the chicken stock, stirring vigorously until fully incorporated. Add in the seasonings and stir in well. Remove from the heat, add the salt, pepper, rosemary and thyme. Stir in the milk or half and half until smooth.
- 5 Stir the chicken into the cream mixture, then add the potatoes, the carrots and peas; mix well. Taste and adjust seasonings as needed.
- 6 Unroll one of the pie crusts and use a rolling pin to stretch dough. Place into a 9-inch, ungreased deep dish, glass pie plate. Gently press the crust down into the bottom and edges of the pie plate.
- 7 Pour the hot filling into the crust and immediately top with the remaining crust, tucking the top crust up under the edges of the bottom crust. Flute the edges and cut vents into the top of the crust.
- 8 Bake immediately for 15 minutes. Remove and place strips of foil around the edges of the crust to prevent overbrowning if needed. Return to oven for an additional 15 to 25 minutes, or until crust is golden brown and filling is bubbling. Let stand for 5 minutes before cutting.











Drunken Snowman



Peach Cobbler

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SUN	MON	TUE	WED	THU	FRI	SAT
29	30	31	1	Groundhog Day 2	3	International Thank a Mail Carrier Day 4
5	6	TUESDAY NEWS DAY 7	CAKE DAY  8	9	10	11
12	 13	Valentine's Day 14	15	16	17	18
19	President's Day  20	Mardi Gras/Fat Tuesday  21	 22	23	24	  25
26	 27	28	1	2	3	4
5	6	7	8	9	10	11

02

BIRTHDAYS

- 20 ALICIA RAINES
- 21 SAM LEWIS
- 22 ROBIN KAITZ
- 22 MEGAN ROBERTSON
- 25 JAMES BAKER
- 27 CARRIE WILKINSON

ANNIVERSARIES

- 25 Aidant 7th Year Anniversary

03 March

Lemon Rosemary Garlic Chicken & Potatoes



 Servings: 6

 Prep: 20 min.  Cook Time: 1 hr

INGREDIENTS

1/3 CUP OF OLIVE OIL
1/4 CUP FRESH LEMON JUICE
1 (3.5OZ) JAR DRAINED CAPERS
2 LEMONS, SLICED
10 GARLIC CLOVES, SMASHED
3 TBSP FRESH ROSEMARY
LEAVES

2 TSP KOSHER SALT
1 TSP GROUND BLACK PEPPER
3 TBSP OLIVE OIL
6 CHICKEN LEGS (1 1/2LBS)
4 BONE-IN CHICKEN THIGHS
2 LBS SMALL RED POTATOES
CRUSTY FRENCH BREAD

DIRECTIONS

1 Preheat oven to 450°F. Stir together first 8 ingredients in a medium bowl.

2 Place a roasting pan on stove top over 2 burners. Add 3 TBSP. olive oil, and heat over medium-high heat. Sprinkle chicken with desired amount of salt and pepper; place, skin sides down, in pan. Add potatoes. Cook 9 to 10 minutes or until chicken is browned. Turn chicken, and pour lemon mixture over chicken.

3 Bake at 450°F for 45 to 50 minutes or until chicken is done. Serve chicken with sauce and French bread. be fairly brothy. With a pair of tongs, remove ham hock. Chop meat and skin in rough pieces and set aside.

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download recipes









Gin Basil Smash



Cherry Almond Crumble



SUN MON TUE WED THU FRI SAT

26	27	28	1 	2	3 	4
National Dentist's Day 5	6	TUESDAY NEWS DAY 7	CAKE DAY  8	9	10	11
Daylight Savings Time Begins 12	13	 14	15	16	St. Patrick's Day  17	18
19	First Day of Spring 20	21	Ramadan Begins 22	23	24	25
 26	27	28	29	30	31	1
2	3	4	5	6	7	8

03

BIRTHDAYS 

3 JOHN REX FUQUA	14 TABITHA DOUGLAS	14 MIKE MINUTELLI	17 CODY CHUPP	26 TINA CANTRELL
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ANNIVERSARIES 

1 Ronnie Lippert 5 Year Anniversary
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04 April

Grilled Corn and Salmon Salad with Tomatoes

 Servings: 4

 Prep: 10 min.

 Cook Time: 35 min.

INGREDIENTS

3 TBSP EXTRA-VIRGIN OLIVE OIL
2 TBSP WHITE WINE VINEGAR
½ TSP BLACK PEPPER
1½ TSP KOSHER SALT
1 LARGE ORANGE TOMATO,
CUT INTO 10 WEDGES
2 CUPS HALVED CHERRY
TOMATOES

4 SKINLESS SALMON FILLETS
1 TBSP DIJON MUSTARD
3 LARGE EARS FRESH YELLOW
CORN
3 OZ FRESH BABY SPINACH
½ CUP TORN FRESH BASIL
¼ CUP CHOPPED FRESH CHIVES

DIRECTIONS

1 Whisk together oil, vinegar, pepper, and 1 teaspoon of salt in a large bowl. Add heirloom and cherry tomatoes, and toss to coat. Let stand 10 minutes.

2 Meanwhile, coat a grill pan with cooking spray; heat over medium-high. Rub salmon evenly with mustard, and sprinkle with remaining 1/2 teaspoon salt. Place salmon on grill pan, and cook until a thermometer inserted in thickest portion of fish registers 125°F for medium-rare doneness, 9 to 10 minutes, turning once halfway through cook time. Remove salmon from pan.

3 Coat corn with cooking spray. Add to grill pan, and cook over medium-high, turning occasionally, until charred on several sides, about 15 minutes. Remove corn from pan. Cut kernels off cobs, and discard cobs.

4 Add corn, spinach, and basil to tomato mixture in bowl; toss to coat. Break salmon into pieces. Arrange tomato mixture on a large platter. Top with salmon pieces, and sprinkle with chives.

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Cucumber Vodka Cocktail



Strawberry Sorbet

SUN	MON	TUE	WED	THU	FRI	SAT
26	27	28	29	30	31	April Fools' Day 1
2	3	4	Passover Begins 5	6	Good Friday 7	8
Easter 9	10	TUESDAY NEWS DAY 11	CAKE DAY 12	Passover Ends 13	14	15
16	Tax Day 17	18	19	20	Ramadan Ends 21	Earth Day 22
National Pretzel Day 23	24	25	Administrative Professionals Day 26	27	28	29
30	1	2	3	4	5	6

BIRTHDAYS 

- 2 WILL ANDERSON
- 3 JEN AUXIER
- 13 PAUL JONES
- 14 DAVID HOWARD
- 21 JAMES ROBERTSON
- 17 BRANDI RAY
- 24 NATHAN HARBISON
- 27 DAVID CHILDERS
- 29 KERRI LINSOTT

ANNIVERSARIES 

- 15 Macallan Homes 10 Year Anniversary
- 22 Liteworks 10 Year Anniversary
- 15 David Childer's 10 Year Anniversary

05 May

Homemade Chalupa



Servings:

Prep: min.

Cook Time: hr

INGREDIENTS

12 CORN TORTILLAS
2 CUPS REFRIED BEANS
2 CUPS COOKED SHREDDED BEEF
4 CUPS SHREDDED MOZZARELLA CHEESE
4 ROMA TOMATOES DICED

2 AVOCADOS PITTED & DICED
¼ WHITE ONION MINCED
½ CUP CILANTRO CHOPPED
¼ TEASPOON SALT
1 LIME JUICED
VEGETABLE OIL FOR FRYING

DIRECTIONS

1 Pour oil into a heavy skillet to cover the bottom of the pan with about 1/2 to 1-inch of oil. Heat to 350 degrees.

2 Working 1 or 2 at a time, fry tortillas for about 60 seconds per side until crisp and golden. Transfer to a paper towel-lined baking sheet to drain.

3 Preheat oven to 350 degrees.

4 Spread some refried beans on top of one of the cooked tortillas. Top with a pinch of mozzarella cheese, some shredded beef, and then more cheese. Top with another tortilla like a sandwich and add another generous pinch of cheese to the top. Place on a baking sheet. Repeat with the remaining tortillas until you have 6 chalupas. Put chalupas in oven for 5 minutes until cheese melts.

5 Meanwhile, make avocado salsa by combining tomatoes, avocados, onion, cilantro, salt, and lime juice in a bowl.

6 Serve chalupas immediately with a heaping spoonful of avocado salsa and some sour cream.

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Jalapeño Margaritas



Mango Pisco Pops



SUN	MON	TUE	WED	THU	FRI	SAT
30	 1	2	3	4	Cinco de Mayo 5	6
7	 8	TUESDAY NEWS DAY 9	 CAKE DAY 10	11	12	13
Mother's Day 14	15	16	17	 18	 19	Armed Forces Day  20
 21	22	 23	24	25	26	27
28	Memorial Day Office Closed  29	30	31	1	2	3
4	5	6	7	8	9	10

BIRTHDAYS 

- 1 ANTONIO RAMIREZ
- 10 WARREN COLEMAN
- 18 CLAY LILLARD
- 20 SAM KING
- 21 DAVE HICKMAN
- 23 MARK VAN TILBURG
- 29 PETER MORRISON

ANNIVERSARIES 

- 08 The Macallan Group 21 Year Anniversary
- 08 Macallan Construction Anniversary

Barbeque Pan Pizza



 Servings: 4

 Prep: 10 min.

 Cook Time: 30 min.

INGREDIENTS

1 ROTISSERIE CHICKEN VEGETABLE OIL
 1 RED ONION
 4 CLOVES GARLIC
 SALT & PEPPER
 ½ CUP CHICKEN STOCK
 1 CUP KETCHUP
 ¼ CUP BROWN SUGAR
 ¼ CUP MOLASSES
 ¼ CUP CIDER VINEGAR
 ¼ CUP WORCESTERSHIRE SAUCE
 1 TBSP SMOKED SWEET PAPRIKA
 SLICED JALAPENO PEPPERS

1 TBSP GROUND MUSTARD
 1 LB BALL DOUGH
 AP FLOUR FOR DUSTING
 1 TBSP CORNMEAL
 1 CUP SHREDDED MOZZARELLA
 1 CUP SHREDDED CHEDDAR CHEESE
 PINCH CRUSHED RED PEPPER
 2 TBSP ACACIA HONEY
 2 TBSP HOT SAUCE
 CILANTRO LEAVES
 SLICED SCALLIONS

DIRECTIONS

1 Preheat the oven to 525-550°F, as high as it goes, with rack at center. Preheat a cast-iron skillet, 12 inches, over medium to medium-high heat (to aid in a crispy bottom crust while pizza is in oven).

2 Remove skin from chicken, remove meat from bones and pull meat into bite-size pieces. Dice onion, grate or mince garlic.

3 Preheat a second cast-iron or other skillet over medium-high heat. Add oil, 2 turns of the pan, then add onions and garlic, season with salt and pepper and soften a few minutes. Add stock and let it finish cooking the onions by absorbing into them. Add ketchup, sugar, molasses, vinegar, Worcestershire, paprika and mustard. Add chicken to sauce, turn in sauce and remove from heat.

4 Roll and stretch dough on lightly floured surface into 12 to 14-inch even round that will cover pan. Turn off heat under skillet, sprinkle a little cornmeal in skillet and press dough into hot skillet and up sides as much as possible. The pan is hot. Brush the dough with AP flour and season with a little salt and pepper or red pepper flakes. Top the dough with chicken and sauce and top with the cheeses. Place in oven. Bake the pizza 10 to 12 minutes to deep golden brown and bubbly.

5 Combine honey, splash of water and hot sauce in small pot or skillet and heat over low heat.

6 Drizzle or brush the pizza with the honey mixture and top and scallions, cilantro and jalapeno.

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Hellwaiser Picnic



Strawberry
Mille-feuille

SUN MON TUE WED THU FRI SAT

28	29	30	31	1	2	 3
 4	 5	TUESDAY NEWS DAY  6	CAKE DAY  7	8	9	10
11	12	13	Flag Day 14	15	16	17
Father's Day  18	Juneteenth 19	20	First Day of Summer 21	22	23	24
25	26	27	 28	29	30	1
2	3	4	5	6	7	8

06

BIRTHDAYS 

- 3 SCOTT BARR
- 4 BRITTANY WILLIAMS
- 5 STEVEN FORTSON
- 6 BUDDY WALLACE
- 18 DAVID POCKLINGTON
- 28 DANICA BUCKLEY
- 28 ROB WASSERMAN

NOTES

07 July

Lahem Meshwy (Lamb Shish Kebabs)

 Servings: 6  Prep: 40 min.  Cook Time: 1 hr.

INGREDIENTS

2 LBS BONELESS LEG OF LAMB,
FAT TRIMMED, AND CUBED
6 TBSP OLIVE OIL
2 TBSP KOSHER SALT
1 TSP BLACK PEPPER, DIVIDED
1 MEDIUM WHITE ONION, PEELED
& ROOT END TRIMMED
1 MEDIUM RED BELL PEPPER, CUT
INTO 1 INCH PIECES

1 MEDIUM YELLOW BELL PEPPER,
CUT IN 1 INCH PIECES
1 MEDIUM GREEN BELL PEPPER
CUT INTO 1 INCH PIECES
6 SMALL MUSHROOMS, HALVED
15 LARGE GRAPE TOMATOES
3 LEBANESE-STYLE PITA
ROUNDS

DIRECTIONS

1 Pat lamb dry using paper towels, and place in a large bowl. Add 3 tablespoons oil, 1 tablespoon salt, 1/2 teaspoon paprika, and 1/4 teaspoon black pepper to lamb; toss until well combined. Cover bowl with plastic wrap; refrigerate at least 2 hours or up to 24 hours. Remove lamb from refrigerator, and let stand at room temperature 30 minutes.

2 Meanwhile, preheat grill to medium-high (400°F to 450°F). Cut onion in half lengthwise. Slice each half into 1-inch-thick wedges, slicing into only the first 3 or 4 outer layers; reserve remaining onion core for another use. Combine onion wedges, bell peppers, mushrooms, tomatoes, remaining 3 tablespoons oil, remaining 1 tablespoon salt, remaining 1/2 teaspoon paprika, and remaining 1/4 teaspoon black pepper in a large bowl; gently toss to coat. Set aside until ready to use.

3 Thread about 5 lamb cubes onto each of 10 (8-inch) wooden skewers, making sure to keep at least 1/4 inch of space between cubes to promote even cooking. Thread onion wedges, bell peppers, and mushrooms evenly onto 4 (8-inch) wooden skewers. Thread tomatoes onto 2 (8-inch) wooden skewers. Place lamb skewers on lightly oiled grill grates; grill, uncovered, turning occasionally, until well browned on all sides and slightly pink in the middle, 8 to 10 minutes. Transfer grilled lamb skewers to a platter. Place vegetable skewers on lightly oiled grill grates; grill, uncovered, turning occasionally, until tender and lightly charred, 6 to 8 minutes for tomato skewers and 10 to 12 minutes for mixed vegetable skewers. Transfer grilled vegetable skewers to platter with lamb.

4 Cut each pita in half lengthwise, and split each pita half at the seam. Spread about 3 tablespoons muhammara over each pita piece, and top each with about 1/3 cup grilled lamb, about 1/4 cup grilled vegetables, and about 1/4 cup biwaz. Fold pitas in half, and serve.

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Bourbon Beer Cocktail



Spiced Cherry & Strawberry Pie

SUN	MON	TUE	WED	THU	FRI	SAT
25	26	27	28	29	30	International Joke Day 1
2	3	Independence Day Office Closed 4	5	6	7	8
9	10	TUESDAY NEWS DAY 11	CAKE DAY 12	13	14	15
16	17	18	19	20	National Junk Food Day 21	22
23	24	25	26	27	28	National Lasagna Day 29
30	31	1	2	3	4	5

BIRTHDAYS

- 8 OSCAR MEDINA
- 13 KAREN BROWN
- 24 KIRA RAY
- 29 JAY RHODEN
- 30 CHAD RICKS
- 31 JESSICA RODRIGUEZ

ANNIVERSARIES

- 2 Will Anderson's 5 Year Anniversary
- 9 Marika Dasilva's 5 Year Anniversary

08 August

Brisket Tacos with Summer Salsa

 Servings: 6-8  Prep: 20 min.  Cook Time: 7 hr.

INGREDIENTS

- | | |
|---|-------------------------------------|
| 2 UNCOOKED BACON SLICES, CUT INTO 1-INCH PIECES | 3 TBSP ADOBO SAUCE |
| 1 MEDIUM WHITE ONION, CHOPPED | 3 GARLIC CLOVES, PEELED AND SMASHED |
| 2 TSP KOSHER SALT | 1 TBSP GROUND CUMIN |
| 1 TSP FRESHLY GROUND BLACK PEPPER | 1 TBSP WORCESTERSHIRE SAUCE |
| 1 3LB BRISKET, TRIMMED | 1 TBSP HONEY |
| 1 CUP CHICKEN BROTH | 1 TSP DRIED OREGANO |
| 3 CANNED CHIPOTLE PEPPERS IN ADOBO SAUCE | 2 TBSP APPLE CIDER VINEGAR |
| | 10 8-INCH FLOUR TORTILLAS WARMED |
| | CRUNCHY SUMMER SALSA |

DIRECTIONS

1 Place bacon and onion in a 6-8 qt. slow cooker. Stir together salt and pepper; sprinkle over all sides of brisket. Place brisket in slow cooker.

2 Process broth and next 7 ingredients in a blender for 30 seconds or until smooth; pour mixture over brisket. Cover and cook on LOW 7 hours or until brisket is fork-tender. Transfer brisket to a 9 x 13 inch baking dish; cover with aluminum foil to keep warm.

3 Pour sauce through a fine wire-mesh strainer into a medium saucepan, and cook over medium-high heat, stirring occasionally, 15 to 20 minutes or until reduced to 1/3 cup. Stir in vinegar.

4 Coarsely chop brisket; spoon over warm tortillas. Drizzle with sauce, and top with Crunchy Summer Salsa.












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Lemon Whiskey Sour



Lemon Lime Tart

SUN	MON	TUE	WED	THU	FRI	SAT
30	31	1 	2 	3	4 <i>International Beer Day</i>	5 
6 <i>Sister's Day</i>	7 	8 TUESDAY NEWS DAY 	9 CAKE DAY 	10	11	12
13 	14	15	16	17	18	19 <i>World Photo Day</i> 
20	21 	22	23	24 	25	26 <i>International Dog Day</i> 
27	28	29	30	31 <i>National Eat Outside Day</i>	1	2
3	4	5	6	7	8	9

BIRTHDAYS

- 2 NAR KASALA
- 5 KRISTI CALDWELL
- 7 BEVAN COBBS
- 8 TAD GLASSCOCK
- 19 WINSTON SMITH
- 21 WILLIAM NORRIS
- 24 DEAN DE FREITAS
- 26 ALFRED CALDWELL JR.

ANNIVERSARIES

- 1 Michele Harry's 10 Year Anniversary
- 13 Macallan Properties 5 Year Anniversary

09 September

Glazed Jerk Ham

 Servings: 20  Prep: 25 min.  Cook Time: 1 hr.

INGREDIENTS

5 CLOVES OF GARLIC
2 RED ONIONS
5 FRESH CHILLIES
1 BUNCH OF FRESH CHIVES
1 TBSP GOLDEN CASTER SUGAR
2 GOOD SPLASHES OF GOLDEN RUM
125 ML MALT VINEGAR
2 TBSP GROUND ALLSPICE
2 TBSP GROUND NUTMEG

2 TBSP SEA SALT
3 BAY LEAVES
½ BUNCH FRESH THYME
11 LB COOKED LEG OF HAM

GLAZE
4 OZ GOLDEN RUM
JUICE OF 3 ORANGES

DIRECTIONS

1 Peel the garlic and red onions, and halve and deseed the chillies, then place in a food processor (wash your hands). Add the chives, sugar, rum, vinegar, all the spices and the salt. Pull off and discard the bay stalks, then add the leaves to the processor. Strip in the thyme leaves and blitz until very finely chopped.

2 Place the ham on a board and trim off the outer layer of skin, leaving a 1cm layer of fat behind. Score the fat all over in a crisscross pattern, making sure you don't cut down into the meat itself. Transfer the ham to a roasting tray and pour over the marinade. Rub it all over the meat, getting into all the nooks and crannies, then cover with plastic wrap and place in the fridge to marinate for at least 2 hours, but preferably overnight.

3 When you're ready to cook, preheat the oven to 350°F and leave the ham to come up to room temperature. Cover the tray with foil and reheat according to pack instructions. Around 40 minutes before the time's up, remove the foil and pour over the rum. Add the marmalade and orange juice to the tray and mix together with the pan juices to make a glaze. Brush all over the ham and return to the oven for the remaining time, brushing and spooning over the glaze and rub every 5 to 10 minutes until dark, sticky and gnarly.

4 Once glazed to perfection, remove to a board to rest for 30 minutes before carving into nice thick slices. Pour the cooking juices into a jug, skimming away the fat - it'll make an epic spicy gravy to drizzle over at the end, if you like. Serve with a fresh, crunchy salad and some Spiced peach chutney.

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Apple Crisp



Apple Toffee Cake

SUN MON TUE WED THU FRI SAT

27	28	29	30	31	1	2
3	Labor Day Office Closed	5	6	7	8	9
10	 11	TUESDAY NEWS DAY	 CAKE DAY	14	Rosh Hashanah Begins  15	16
Rosh Hashanah Ends	 18	International Talk Like a Pirate Day	20	21	22	First Day of Fall
Yom Kippur Begins  24	Yom Kippur Ends	26	27	28	29	30
1	2	3	4	5	6	7

09

BIRTHDAYS 

11	15	18	24
BRAD RICKETSON	STEPHEN SHELDON	WILLIAM MILLER	BILL TRACY

NOTES

10 October

Pumpkin Chowder

 Servings: 6  Prep: 20 min.  Cook Time: 1 hr.

INGREDIENTS

1/3 CUP OF OLIVE OIL	2 TSP KOSHER SALT
1/4 CUP FRESH LEMON JUICE	1 TSP GROUND BLACK PEPPER
1 (3.5OZ) JAR DRAINED CAPERS	3 TBSP OLIVE OIL
2 LEMONS, SLICED	6 CHICKEN LEGS (1 1/2LBS)
10 GARLIC CLOVES, SMASHED	4 BONE-IN CHICKEN THIGHS
3 TBSP FRESH ROSEMARY LEAVES	2 LBS SMALL RED POTATOES
	CRUSTY FRENCH BREAD

DIRECTIONS

1 Preheat oven to 450°F. Stir together first 8 ingredients in a medium bowl.

2 Place a roasting pan on stove top over 2 burners. Add 3 Tbsp. olive oil, and heat over medium-high heat. Sprinkle chicken with desired amount of salt and pepper; place, skin sides down, in pan. Add potatoes. Cook 9 to 10 minutes or until chicken is browned. Turn chicken, and pour lemon mixture over chicken.

3 Bake at 450°F for 45 to 50 minutes or until chicken is done. Serve chicken with sauce and French bread.









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Harvest Punch



Pumpkin Dessert

SUN	MON	TUE	WED	THU	FRI	SAT
24	25	26	27	28	29	30
International Coffee Day 1	 2	3	4	5	6	7
Columbus Day 8	9	TUESDAY NEWS DAY 10	CAKE DAY  11	 12	13	14
15	16	17	 18	19	 20	21
22	23	 24	 25	26	27	28
29	 30	Halloween 31	2	3	4	5

10

BIRTHDAYS 

2 RENA CRABILL	12 THOMAS BARR	18 KEVIN RODRIQUEZ	24 JOHN CLOTFELTER	25 MARIKA DASILVA	30 AMIT KUMAR
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ANNIVERSARIES 

20 Macallan Real Estate 9 Year Anniversary
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11 November

Green Bean Casserole



 Servings: 8-10  Prep: 20 min.  Cook Time: 30 min.

INGREDIENTS

6 STRIPS BACON
½ ONION, FINELY DICED
1½ (10.5OZ) CUPS CHOPPED
BUTTON MUSHROOMS
3 CLOVES GARLIC, MINCED
2 CANS CREAM OF MUSHROOM
CONDENSED SOUP
¼ CUP MILK

1 CUP SHREDDED MONTEREY JACK
CHEESE
SALT & PEPPER
4 (14.5 OZ) CANS CUT GREEN BEANS,
DRAINED
1½ CUP CUPS FRENCH FRIED
ONIONS

DIRECTIONS

1 Preheat the oven to 350°F and lightly spray a 9X13-inch baking dish with nonstick cooking spray.

2 In a large skillet, cook the bacon over medium low heat until crisp. Remove to drain on paper towels, then crumble. Drain away all but about 2 tablespoons of the bacon grease, then return the pan to medium heat.

3 Add the onions and cook, stirring occasionally, about 5 minutes or until translucent. Add the mushrooms and cook, stirring occasionally, for 5 minutes or until the mushrooms are golden brown. Add the garlic and cook for 1 minute. Stir in the undiluted mushroom soup and add the crumbled bacon back. Stir to combine.

4 Stir in the milk and cheese. Stir until the cheese is melted. Add salt and pepper to taste. Fold in the green beans until well combined.

5 Pour the mixture into the prepared dish. Top with the fried onions. Bake, uncovered, for 30 minutes or until the casserole is hot and bubbly.

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Brown Sugar Old
Fashioned



White Chocolate &
Cranberry Cookies

SUN MON TUE WED THU FRI SAT

29	30	31	1	International Sandwich Day 2	3	4
Daylight Savings Ends 5	6	TUESDAY NEWS DAY Election Day 7	CAKE DAY  8	9	10	Veteran's Day 11
12	13	14	15	National Fast Food Day 16	National Take a Hike Day 17	18
 19	20	21	22	Thanksgiving day Office Closed 23	Thanksgiving Weekend Office Closed 24	25
26	27	28	29	30	1	2
3	4	5	6	7	8	9

11

BIRTHDAYS 

19
MIKE
DEMPSEY

NOTES

12 December

Stuffed Beef Tenderloin with Roasted Vegetables



 Servings: 8  Prep: 30 min.  Cook Time: 1 hr.

INGREDIENTS

1 4LB BEEF TENDERLOIN, TRIMMED
2½ CUPS LOOSELY PACKED FRESH
FLAT-LEAF PARSLEY LEAVES
¼ CUP CAPERS, DRAINED
2 TBSP GOLDEN RAISINS
1 TBSP GRATED LEMON ZEST
¾ CUP UNSALTED BUTTER,
SOFTENED, CUT INTO PIECES

2½ TSP KOSHER SALT
1½ TSP BLACK PEPPER
1½ LBS BABY YUKON GOLD
POTATOES, HALVED
1 LB SMALL CARROTS, CUT
LENGTHWISE INTO THIRDS
4 SHALLOTS, HALVED
2 TBSP OLIVE OIL

DIRECTIONS

1 Preheat oven to 350°F. Pat beef dry, and (if trussed) remove string. Let stand at room temperature until ready to use. Process parsley, capers, raisins, and zest in a food processor about 30 seconds. Transfer to a medium bowl. Add butter, 1 teaspoon of the salt, and ½ teaspoon of the pepper; stir into a smooth paste. Set aside.

2 Using a sharp knife, cut horizontally into center of beef, cutting to but not through other side (cut should be within ½ inch of other side). Open flat, like a book. Place between 2 sheets of plastic wrap. Using the flat side of a meat mallet, pound to ½- to ¾-inch thickness. Spread butter mixture in an even layer over cut side of beef, leaving a ½-inch border. Roll up, jelly-roll style, starting at 1 long side; secure with kitchen twine tied at 2-inch intervals.

3 Toss together potatoes, carrots, shallots, oil, 1 teaspoon of the salt, and ½ teaspoon of the pepper. Spread on a baking sheet lined with aluminum foil. Place beef on vegetables; sprinkle with remaining ½ teaspoon each salt and pepper. Cook in preheated oven 30 minutes. Increase oven to 450°F (do not remove beef from oven); cook until a thermometer inserted in thickest portion of beef registers 125°F, about 18 minutes. Transfer to a cutting board; let rest 30 minutes.

4 Meanwhile, return vegetables to oven; continue cooking at 450°F until vegetables are starting to brown and are cooked through, 10 to 15 minutes. Remove from oven. Toss vegetables with any juices on baking sheet; transfer to a serving bowl. Cover to keep warm until ready to serve. Remove twine from beef. Cut into 1-inch-thick slices; serve with vegetables.

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Yule Mule



Gingerbread & White
Chocolate Mousse Trifle

SUN MON TUE WED THU FRI SAT

26	27	28	29	30	 1	2
3	4	 5	6	Hannukah Begins 7	8	9
 10	 11	TUESDAY NEWS DAY 12	 CAKE DAY 13	 14	Hannukah Ends 15	16
17	18	19	20	First Day of Winter 21	22	23
Christmas Eve 24	Christmas Day Office Closed 25	26	27	28	29	30
New Years Eve 31	New Years Day Office Closed 1	2	3	4	5	6

12

BIRTHDAYS 

1 MICHELE HARRY	5 LAURIE COLLINS	10 HEATH MILLIGAN	11 JOSE MORALES	14 BRETT BRADLEY
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ANNIVERSARIES 

1 Macallan Capital 14 Year Anniversary
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