

## *Teamster Drop Biscuits*

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### Ingredients:

- 2 cups General Mills Gold Medal Flour (Bakery and Confectionary Workers)
- 1 1/2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 5 tablespoons unsalted Land O'Lakes (Teamsters) butter, chilled and cut into small pieces
- 1 cup buttermilk

### Directions:

1. Heat oven to 400 degrees F. Line a baking sheet with parchment paper or foil.
2. In a large bowl, combine dry ingredients. Using a pastry cutter, two knives or your fingertips, add the butter to the flour mixture and mix until crumbly. Add the buttermilk and stir with a wooden spoon until combined.
3. Drop heaping tablespoons of the dough onto the baking sheet. Bake until slightly golden and a toothpick inserted into the center comes out clean, 12-15 minutes. Serve with Smucker's jam or preserves (Teamsters) and Land O'Lakes butter (Teamsters).



## *Teamster Gravy*

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### Ingredients:

- 4 tablespoons Land O'Lakes butter (Teamsters)
- 2 1/2 cups turkey broth
- 4 tablespoons General Mills Gold Medal Flour (Bakery and Confectionary Workers)
- 1/2 teaspoon salt, 1/4 teaspoon pepper

### Directions:

1. Melt butter in pan over medium heat, then add flour and stir constantly for two minutes. The mixture will turn light brown.
2. Add broth, salt and pepper and continue to stir for three minutes until gravy is to desired thickness. Move to serving bowl.





## *Teamster Mashed Potatoes*

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### Ingredients:

- 2 pounds baking potatoes, peeled and quartered
- 1 cup Darigold or Meadowbrook milk (Teamsters)
- 2 tablespoons Land O'Lakes butter (Teamsters)
- ½ cup Tillamook cheddar, grated (Teamsters)
- Salt and pepper to taste

### Directions:

1. Bring a pot of salted water to a boil, then add potatoes and cook until tender but firm, about 15 minutes, then drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes, adding the cheese, until smooth and creamy. Season with salt and pepper to taste.



## *Teamster Green Bean Casserole*

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### Ingredients:

- 2 tablespoons Land O'Lakes butter (Teamsters)
- 3 (14.5 ounce) cans Del Monte French style green beans, drained (Teamsters)
- 2 tablespoons Gold Medal flour (UFCW)
- 2 cups shredded Tillamook cheddar cheese (Teamsters)
- 1 teaspoon salt
- 1/2 cup crumbled Nabisco/Ritz crackers (Teamsters)
- 1 teaspoon Domino white sugar (UFCW)
- 1 tablespoon Land O'Lakes butter, melted
- 1/4 cup onion, diced

### Directions:

1. Preheat oven to 350
2. Melt 2 tablespoons butter in a large skillet over medium heat. Stir in flour until smooth, cook for one minute. Stir in salt, sugar, onion and sour cream. Add green beans, stir to coat.
3. Transfer the mixture to a 2 1/2 quart casserole dish. Spread shredded cheese over the top. In a small bowl, toss together cracker crumbs and remaining butter, and sprinkle over the cheese.
4. Bake for 30 minutes in the preheated oven, or until the top is golden and cheese is bubbly.





## *Teamster Turkey*

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### Ingredients:

- 12lb. Butterball turkey (UFCW)
- 1/2 stick of Land O Lakes butter – salted (Teamsters)
- 3 tablespoons of herbs – either Rosemary or Tarragon
- 2 tablespoons of salt
- 2 tablespoons of black, ground pepper
- 1 large white onion
- 1 large red onion
- 1 roll of Reynolds aluminum foil (Steel Workers)
- Metal rack that fits inside a baking pan
- Heavy baking pan large enough to hold turkey

### Directions:

1. Preheat oven to 450 degrees
2. Mix salt, pepper, tarragon or rosemary together.
3. Partially unwrap butter and rub all over entire turkey. Make sure to thoroughly press butter into the skin so that a coating is apparent.
4. Chop both onions into small pieces and combine together.



## *Teamster Turkey continued*

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5. Turn turkey over and sprinkle salt and herb mixture over the exposed side of the turkey.
6. Place turkey on metal rack and sprinkle remaining salt/herb mixture over the turkey, breast side up.
7. Sprinkle a heavy coating of the chopped onions over the turkey.
8. Carefully wrap entire turkey in aluminum foil. Then use remaining onions to surround turkey in the baking pan.
9. Place turkey on metal rack in the baking pan and place in oven.
10. Lower the oven temperature to 375 degrees.
11. Bake the turkey for approximately 2 and 1/2 hours. Longer if the turkey weighs more than 12 lbs. There should be a button on the Butterball turkey that pops once the meat is sufficiently cooked. Once button pops, immediately remove turkey from the oven. Serve with mashed potatoes, gravy and drop biscuits.





## *Holiday Cheddar and Onion Pie*

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### Ingredients:

- 3 tablespoons + 1 teaspoon olive oil, divided
- 4 medium sweet onions, peeled and thinly sliced
- 1 cup crushed Fritos® Original corn chips (Teamsters)
- 1 egg white and 2 eggs
- 1 (12 ounce) jar roasted bell peppers, drained, rinsed and chopped
- 1 cup grated Tillamook cheddar cheese, divided (Teamsters)
- 1 cup Darigold milk (Teamsters)
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground black pepper
- 1 aluminum pie pan by Reynolds Bakeware (Steelworkers)

### Directions:

1. In a large skillet, heat 2 tablespoons olive oil over medium heat.
2. Add onions and cook for about 30-40 minutes or until onions are golden brown and limp, stirring occasionally.



## *Holiday Cheddar and Onion Pie continued*

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3. While onions cook, preheat oven to 375 degrees Fahrenheit.
4. Coat a 9-inch aluminum pie pan with Mazola cooking spray. (Boilermakers)
5. In a small bowl, mix crushed Fritos® Original corn chips, egg white and 4 teaspoons oil. Press into bottom of pie pan.
6. Bake for 5 minutes and remove from oven.
7. Turn oven down to 350 degrees Fahrenheit. Spread caramelized onions over top piecrust.
8. In a small bowl, whisk together roasted peppers, 2 eggs, 1 cup cheese, milk, nutmeg and black pepper. Carefully pour over top onions. Sprinkle remaining cheese over top.
9. Bake for 30 minutes or until center is set.
10. Remove from oven and cool at least 15 minutes before cutting and serving.





## *Teamster Mulled Wine*

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### Ingredients:

- 4 cups apple cider
- 1 (750-ml) bottle red wine (use a Teamster wine from Chateau Ste. Michelle, Woodbridge Winery or Heritage Wine)
- 1/4 cup honey
- 2 cinnamon sticks
- 1 orange, zested and juiced
- 4 whole cloves
- 3 star anise
- 4 oranges, peeled, for garnish

### Directions:

Combine the cider, wine, honey, cinnamon, zest, juice, cloves and star anise in a large saucepan, bring to a boil and simmer over low heat for 10 minutes. Pour into mugs, add an orange peel to each and serve.

