

*It's starting to taste like  
Christmas!*



*Cookin' With  
The Cohlaborator*

*From Our Christmas Table To Yours*

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# Oreo Balls

**Favorite Of:** Logan Gruber | Copywriter, Account Coordinator

**Recipe By:** the Internet somewhere, sometime

**Prep Time:** 5 Minutes | **Chill Time:** 30 Minutes | **Servings:** 30 Oreo Balls

## *Ingredients*

- 38 Oreo Cookies (*\*Can use Gluten-Free Oreos*)
- 8 oz cream cheese (room temperature)
- 1 C chocolate almond bark
- 1 C white chocolate almond bark
- For decorating:
- Melted chocolate, Oreo crumbs, sprinkles, crushed peppermint, chopped nuts, or whatever you like.

## *Instructions*

1. Crumble Oreos.
2. Beat cream cheese until smooth.
3. Mix in Oreo crumbs.
4. Roll into small balls.
5. Cover a baking sheet with wax paper.
6. Place Oreo Balls on so they don't touch.
7. Place the baking sheet in the freezer for 15 minutes.
8. While freezing, in separate dishes:
9. Melt chocolate almond bark in the microwave.
10. Melt white chocolate almond bark in the microwave.
11. Remove Oreo Balls from the freezer.
12. Dip fully into melted chocolate:
13. Dip half of the balls in chocolate.
14. Dip half of the balls in white chocolate.
15. Place covered Oreo Balls on the same baking sheet with wax paper.
16. Decorate as desired.
17. Place the baking sheet in the fridge for 60 minutes.
18. Store in an airtight container in the fridge for up to three weeks, or in the freezer for two months.



# *Teriyaki Turkey Rice Bowl*

**Favorite Of:** Logan Gruber | Copywriter, Account Coordinator

**Recipe By:** Yellow Bliss Road

**Prep Time:** 15 Minutes | **Chill Time:** 20 Minutes | **Servings:** 5

## *Ingredients*

- **Teriyaki Sauce**
  - 1/2 C low sodium soy sauce
  - 1/4 C water
  - 2 Tbsp red wine vinegar
  - 2 Tbsp brown sugar (less if desired)
  - 2 Tbsp granulated sugar (less if desired)
  - 2 Tsp minced garlic
  - 1 Tsp ground ginger
  - 1 Tbsp cornstarch
  - 2 Tbsp warm water
- **Ground Turkey**
  - 1 Tbsp vegetable oil
  - 1/2 C diced onion
  - 2 Tbsp minced garlic
  - 1 Lb ground turkey
  - 1 C finely chopped broccoli
  - 2 large carrots peeled and grated
  - 2 green onions diced (for garnish)
  - 4 C cooked white or brown rice divided

## *Instructions*

1. Mix soy sauce, 1/4 cup water, red wine vinegar, sugars, garlic and ginger in a small saucepan over medium heat. Stir with a whisk until sugar is dissolved.
2. In a small bowl, whisk together 2 tablespoons warm water and cornstarch until cornstarch is completely dissolved.
3. Heat sauce over medium high heat. Slowly whisk in cornstarch mixture and simmer until thickened. Remove from heat and set aside.
4. Heat vegetable oil in a large skillet over medium-high heat. Add diced onions and cook until soft.
5. Crumble ground turkey and garlic into the pan and cook until turkey is about half cooked. Add grated carrots and chopped broccoli and continue to cook until turkey is no longer pink.
6. Pour teriyaki sauce over cooked turkey and vegetable mixture and stir. Simmer for about five minutes to combine the flavors.
7. Spoon meat over rice or noodles. Garnish with green onions and serve immediately.



# S'mores Crispy Treats

**Favorite Of:** Kelsey Meyer | Designer, Developer, Video Editor  
**Recipe By:** Kellogg's Rice Krispies

**Prep Time:** 5 Minutes | **Cook Time:** 12 Minutes | **Preheat:** Broiler on High

## *Ingredients*

- Canola cooking spray
- 4 C crispy rice cereal
- 2 C crushed Honey Graham Crackers
- 3/4 C milk chocolate chips
- 3/4 C dark chocolate chips
- 9 C mini marshmallows (2 - 10 oz bags)
- 4 Tbsp unsalted butter

## *Instructions*

1. Heat broiler on high
2. Coat 9x11 baking pan with cooking spray
3. In a large bowl, combine rice cereal, chocolate chips, and 1 cup marshmallows. Set aside.
4. In a medium pot, over medium heat, melt butter. Reduce heat to low and add 6 cups of marshmallows. Stir until marshmallows are completely melted.
5. Remove pot from heat and pour over cereal mixture. Stir to combine. Pour cereal mixture into the pan. Spray hands with cooking spray and press cereal mixture into pan until level.
6. Top with remaining 2 cups of marshmallows and broil for 2 minutes or until toasted.
7. Cool for 20 minutes, cut into squares, and serve.



# *Cheesy Potato Gnocchi* (with Ham & Peas)

**Favorite Of:** Kelsey Meyer | Designer, Developer, Video Editor

**Recipe By:** Stole from Cohlabs Co-Founder Heather Robbins

**Prep Time:** 30 Minutes | **Cook Time:** 20 Minutes | **Total Time:** 30 Minutes

## *Ingredients*

- 1 Tbsp unsalted butter
- 1/2 onion, chopped
- 1/2 Tbsp garlic minced
- 2 C ham steak (small cubes)
- 1/2 Tsp thyme
- 1/2 C low-sodium chicken broth
- 3/4 C water
- 1 x 17.5 oz package potato gnocchi
- 1 can peas (drained)
- 1/4 C whole milk (can use regular)
- Kosher salt and freshly ground black pepper
- 2 C shredded Swiss

## *Instructions*

1. Melt the butter in a large skillet over medium heat. Add the onions and garlic and cook until softened, about 3 minutes.
2. Add the ham and thyme and cook until the ham is lightly browned.
3. Add the chicken broth and 3/4 cup water and bring to a simmer.
4. Add gnocchi, stir well, cover and cook until the gnocchi is slightly tender, about 5 minutes.
5. Remove from the heat. Uncover and stir in the peas, milk. Add shredded Swiss and stir until fully melted and mixed in. Serve.



# *Crockpot Chicken Wild Rice Soup*

**Favorite Of:** Katie Carlson | Designer, Developer, Maintenance Specialist

**Recipe By:** Lindsay at Pinch of Yum

**Total Time:** 8 Hours 15 Minutes | **Servings:** 10

## *Ingredients*

- 1 C uncooked wild rice
- 1 Lb chicken breasts
- 2 C mirepoix (chopped celery, carrots, and onions)
- 6 C chicken broth
- 1 Tsp poultry seasoning
- 1/2 C butter
- 3/4 C flour
- 2 C whole milk
- a few tbsp white wine (optional)
- up to 2 c additional milk or water

## *Instructions*

1. Rinse the wild rice. Place the uncooked wild rice, raw chicken, mirepoix, chicken broth, and poultry seasoning in a crockpot. Cover and cook on low for 7-8 hours. The chicken should be cooked through and the rice should be soft. There will be extra liquid in the crockpot; do not drain.
2. Remove the chicken breasts from the crockpot and allow to cool slightly. Using two forks, shred the chicken. Return the shredded chicken to the crockpot.
3. When rice and chicken are done cooking, melt the butter in a saucepan. Add the flour and let the mixture bubble for 1 minute. Slowly whisk in the whole milk until a thick, creamy mixture forms. Stir in the wine.
4. Add this to the rice and chicken in the crockpot and stir to combine. Add extra water or milk to adjust the consistency as you like it. Season with additional salt and pepper.



# Red Velvet Cookie Sandwiches

**Favorite Of:** Katie Carlson | Designer, Developer, Maintenance Specialist

**Recipe By:** Lindsay at Life, Love and Sugar

**Servings:** 18 Cookie Sandwiches | **Preheat:** 350 degrees

## Ingredients

- Red Velvet Cookies
  - 3/4 C sugar
  - 1/4 C brown sugar
  - 1 egg
  - 1 Tsp vanilla extract
  - 1-2 Tsp vinegar
  - 1 1/2 Tbsp red food color
  - 2 C all purpose flour
  - 2 Tsp cornstarch
  - 1 Tsp baking soda
  - 3.4 oz package instant vanilla pudding mix
  - 1 Tbsp cocoa powder
  - 1-2 Tsp milk
- Cream Cheese Icing
  - 6 oz cream cheese, room temperature
  - 3 Tbsp butter, room temperature
  - 3 Tbsp shortening
  - 3-4 C powdered sugar
  - 1/2 Tsp vanilla extract

## Instructions

1. Cream butter and sugars together until light and fluffy, about 3-4 minutes.
2. Mix in egg, vanilla extract, vinegar and red food color.
3. With the mixer on low speed, add flour, cornstarch, baking soda, dry pudding mix and cocoa powder.
4. Add milk, if needed. Dough will be thick.
5. Make balls of about 1 tbsp and then flatten a bit into thick discs and place on parchment lined cookie sheet, or use a silicon baking mat. They will spread a little while they bake.
6. Bake for about 7-8 minutes.
7. Remove from oven and allow to cool for 2-3 minutes on cookie sheet, then transfer to cooling rack to cool completely.
8. While cookies cool, make icing. Beat the cream cheese, butter and shortening until smooth.
9. Slowly add 3 cups of powdered sugar. Mix until combined.
10. Mix in the vanilla extract.
11. Add the rest of the powdered sugar and mix until smooth. Add water or milk until it's the right consistency.
12. Once cookies are cool, make cookie sandwiches and sprinkle with sprinkles.



## *Fat Dip*

**Favorite Of:** Nicole Horstman | Unique Movers

**Website:** <https://UniqueMoversMN.com/>

### *Ingredients*

- 1 Jimmy Dean Sausage Roll
- 1 Small onion diced
- 1 C sour cream
- 1 8 oz package cream cheese (softened)
- 1 can Rotel Tomatoes w/ Green Chilies (drained)
- 3/4 jar Picante Salsa (or any salsa)

### *Instructions*

1. Brown the Jimmy Dean Sausage with onion and drain.
2. Add remaining ingredients and heat thoroughly.
3. Serve with Scoops or Tortilla Chips!





## *Fiesta Party Dip*

Favorite Of: Nicole Horstman | Unique Movers

Website: <https://UniqueMoversMN.com/>

### *Ingredients*

- 1 packet Hidden Valley Ranch seasoning mix
- 1 packet taco seasoning
- 16 oz sour cream
- 10 oz can of Rotel (drained)
- 11 oz can of Mexicorn (drained)
- 1 C shredded Mexican shredded cheese blend

### *Instructions*

1. Pour all ingredients in a medium sized bowl and mix well.
2. Can serve immediately or let sit for 1-2 hrs before serving.
3. Serve with pita chips, tortilla chips, scoops, or pretzels!



# *Pretzel Turtles*

**Favorite Of:** Heather Robbins | Co-Founder  
**Recipe By:** Cacki at All Recipes

**Prep Time:** 10 Minutes | **Cook Time:** 5 Minutes | **Total Time:** 15 Minutes

## *Ingredients*

- 20 small mini pretzels
- 20 chocolate-covered caramel candies (such as Rolo®)
- 20 pecan halves

## *Instructions*

1. Preheat the oven to 300 degrees F (150 degrees C). Line a cookie sheet with parchment paper.
2. Arrange pretzels in a single layer on the prepared cookie sheet. Place one caramel candy on top of each pretzel.
3. Bake in the preheated oven until caramels soften, about 4 minutes.
4. Remove from the oven and immediately press a pecan half into each warm caramel. Cool completely before serving.

# *Texas Chicken Spaghetti*

**Favorite Of:** Heather Robbins | Co-Founder  
**Recipe By:** Joe Duff at I'm Hungry For That

**Prep Time:** 25 Minutes | **Cook Time:** 15 Minutes | **Total Time:** 45 Minutes

## *Ingredients*

- 3 Tbsp butter
- 8 oz package mushrooms (I prefer shiitake and button)
- 1 yellow bell pepper, small diced
- 2 poblano, small diced, seeded
- 1 jalapeño, small diced, seeded
- 1/2 onion, small diced
- 1 Tsp salt
- 3/4 Lb spaghetti pasta (3/4 of a box)
- 2 Tbsp flour
- 2 C chicken stock
- 1 can Rotel tomatoes and green chilies (or 1 can petite diced tomatoes)
- 8 oz Velveeta cheese, cut into cubes
- 1/2 C cream
- 1 Rotisserie chicken, with juices reserved from the bottom of the container
- 4 oz cheddar cheese for sprinkling on top

## *Instructions*

1. Preheat the oven to 400°F and set aside an oven-safe casserole dish to bake in.
2. Remove the chicken from the bone and shred into bite-sized pieces. Reserve the juices (or jelly if it's still cold) from the bottom of the rotisserie chicken container. We will add it to the sauce later for extra flavor.
3. Boil a large pot of water for cooking the spaghetti in. Salt the water well and cover the pot so it boils faster!
4. Cook spaghetti to al dente, or just a little firmer than usual. Drain and reserve.
5. Meanwhile, in a skillet or cast iron pan, melt the butter on medium-high heat and add the mushrooms. I like to cut up the rest of the vegetables while the mushrooms brown and caramelize so they have plenty of time to develop a deep, rich flavor. Please be advised that if you use shiitakes as I do, that the hard stems must be removed. They are woody and won't cook down. I use a combination of shiitakes and button mushrooms!



## *Texas Chicken Spaghetti* *Cont.*

**Favorite Of:** Heather Robbins | Co-Founder  
**Recipe By:** Joe Duff at I'm Hungry For That

### *Instructions continued*

1. Add in the small diced yellow bell pepper, poblano, jalapeno, and onion. Stir to incorporate and add 1 teaspoon of salt. Cook the vegetables until they begin to soften and wilt at a medium heat, about 4-6 minutes.
2. Sprinkle in 2 tablespoons of flour, and stir into the mixture. Cook for 1 minute.
3. Add in 2 cups of chicken stock, and 1 can of Rotel. Stir or whisk well and increase the heat, stirring well, until the mixture begins to thicken. It will thicken as it approaches a simmer. After it has thickened add in the cream.
4. Add the juice from the rotisserie chicken and the cubed Velveeta. (Cut where the lines are on the package for easy measuring). Turn the heat down to low-medium and allow the Velveeta to melt. This takes 6-8 minutes. Simmer a couple more minutes, then taste for seasoning.
5. Add the spaghetti and the shredded chicken, to casserole dish and mix it together. Pour the sauce on top. Give it another mix and sprinkle the cheddar cheese on top.
6. Bake at 400°F for about 10-15 minutes until the cheese starts to bubble and melt. Garnish with cilantro if desired then serve and enjoy!

A decorative border runs along the top and left sides of the page. It features a thick red ribbon that forms a large bow at the top left corner. Interspersed along the ribbon are several small, stylized sleds. Each sled is light brown with a red and white patterned top and a blue base. The sleds are arranged in a repeating pattern along the border.

## *Sister Herman Tschida's Fudge*

Favorite Of: Sisters of the Order of Saint Benedict

Website: <https://sbm.osb.org/>

### *Ingredients*

- 1 (12 oz) can Evaporated milk, vitamin D added
- 5 C sugar
- 2 (4 oz) squares of Baker's German's sweet chocolate bar (chopped)
- 1 (12 oz) pkg Semi-sweet chocolate chips
- 1 (16 oz) pkg miniature marshmallows
- 2 Lb walnut halves and large pieces

### *Instructions*

1. Combine the sugar and mild in heavy saucepan.
2. Over medium heat boring to a boil. Boil 5 minutes.
3. Turn heat off an add the butter, chocolate, chocolate chips, and marshmallows. Stir until all is melted.
4. Add walnuts, mix well. Pour into 15 ½ X 10 ½ 1-inch greased foil lined pan



# *Rhubarb Dump Cake*

Favorite Of: Tara Donnay | BD Exteriors

Website: <https://BDExteriors.com/>

## *Ingredients*

- 1 yellow cake mix
- 5 C rhubarb
- 1 C sugar
- 1 pint whipping cream

## *Instructions*

1. Mix cake per instructions and pour into 9x13 pan
2. Add chopped rhubarb
3. Sprinkle on sugar
4. Pour on cream
5. Bake at 350 for 60 minutes but check after 40 minutes.



# *Spaghetti Bake*

Favorite Of: Tara Donnay | BD Exteriors  
Website: <https://BDExteriors.com/>

## *Ingredients*

- 1 (16 oz) package spaghetti
- 1 Lb ground beef
- 1 onion, chopped
- 1 (32 oz) jar meatless spaghetti sauce
- 1/2 Tsp seasoned salt
- 2 eggs
- 1/3 C grated Parmesan cheese
- 5 Tbsp butter, melted
- 2 C small curd cottage cheese, divided
- 4 C shredded mozzarella cheese, divided

## *Instructions*

1. Preheat oven to 350° F (175° C). Lightly grease a 9x13-inch baking dish.
2. Bring a large pot of lightly salted water to a boil. Cook spaghetti the in boiling water, stirring occasionally until cooked through but firm to the bite, about 12 minutes. Drain.
3. Heat a large skillet over medium heat; cook and stir beef and onion until meat is browned and onions are soft and translucent, about 7 minutes. Drain. Stir in spaghetti sauce and seasoned salt.
4. Whisk eggs, Parmesan cheese, and butter in a large bowl. Mix in spaghetti to egg mixture and toss to coat. Place half the spaghetti mixture into baking dish. Top with half the cottage cheese, mozzarella, and meat sauce. Repeat layers. Cover with aluminum foil.
5. Bake in preheated oven for 40 minutes. Remove foil and continue to bake until the cheese is melted and lightly browned, 20 to 25 minutes longer.

# *Lussekatter* (Santa Lucia Saffron Buns)

Favorite Of: Mara | Award Staffing  
Website: <https://AwardStaffing.com/>

Prep Time: 2 Hours 30 Minutes | Cook Time: 20 Minutes | Servings: 12-14

## *Dough*

- 4 to 4 1/2 cups all-purpose or bread flour
- 1/2 C granulated sugar
- 2 packages quick-rising active dry yeast
- 1 Tsp salt
- 1 1/4 C 1% milk
- 2 Tbsp canola oil
- 2 Tbsp unsalted butter
- 1/2 Tsp(2 generous pinches) saffron threads
- 1 large egg plus 1 large yolk
- Oil or cooking spray to coat dough for the first rise

## *Glaze*

- 1 large egg
- 2 Tsp water

## *Topping*

- 1/2 C
- 1/4 C coarse-grain or pearl sugar

## *1. Instructions*

2. In a large bowl, whisk together 2 cups flour, sugar, yeast, and salt. Set aside.
3. In a medium-sized saucepan, combine milk, oil, butter, and saffron (crush saffron threads between your fingers before adding to the mixture).
4. Set over medium heat and warm to 115 - 120 degrees F on an instant-read thermometer. (Temperature is important; too high temperatures will inactivate the yeast.)
5. Add the warmed liquid to the flour mixture and stir once or twice. Then add the whole egg and yolk and beat with a sturdy spoon, or an electric mixer with paddle attachment if available, on medium speed until blended.





## *Lussekatter* Cont.

Favorite Of: Mara | Award Staffing

Website: <https://AwardStaffing.com/>

6. Slowly beat in more flour, 1/2 cup at a time, until the dough becomes too stiff to stir.
7. Then fit the mixer with the dough hook and beat on low speed for 5 more minutes. (Or turn the dough out onto a lightly floured board and knead about 10 minutes, excess flour will make bread tough.)
8. Form the dough into a ball and place in a lightly oiled large bowl. Turn the ball once to coat the top. Cover with plastic wrap or wax paper and set in a warm location to rise until spongy, 40 minutes, or slightly longer.
9. Lightly coat the baking sheets with cooking spray and set aside.
10. Once risen, punch down the dough and turn it out onto a lightly floured board.
11. Roll out with a rolling pin into a rectangle about 16 by 6 inches in size. Cut into approximately 12 strips with a pizza wheel or knife. Roll into tubes, and then into an "S" shape and set on prepared baking sheets.
12. Push a raisin into the center of each coil of the "s".
13. Cover the shaped pieces with oiled wax paper or plastic wrap and set in a warm location to rise about 20 minutes, until nearly doubled in bulk.
14. Preheat the oven to 350 degrees.
15. In a small bowl, beat together the egg and water to make a glaze.
16. Once the buns have doubled in size, brush them with egg glaze and sprinkle with the coarse or pearl sugar.
17. Bake about 20 minutes at 350 degrees until well risen and a rich golden brown. Cool on a wire rack. Eat warm.



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