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Nearly all of them secured jobs *before*they even graduated! We now have 166 alumni achieving their dreams and goals.  And, as the winter cold has settled in, we are so happy our students who need it have warm, safe housing at the EDWINS Second Chance Life Skills Center. | |  |  | | --- | |  | | |  | | --- | | With those blessings in mind, we've lit up our quadrant of Shaker Square, and we at EDWINS are sending you the warmest holiday greetings and a toast for a happy new year.  Along with our holiday wishes, we wanted to share some of our favorite dishes – and a few recipes, too.  May this season be full of love, wonderful food, and the hope that a new year brings! | |  |  | | --- | |  | | |  | | --- | | http://cdn.e2ma.net/userdata/images/spacer.gif | |  |  | | --- | |  | | |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | [http://d31hzlhk6di2h5.cloudfront.net/20161222/db/63/3b/10/feba45a73fbffb152bfcc2a7_352x144.png](http://edwinsrestaurant.org/events) | [http://d31hzlhk6di2h5.cloudfront.net/20161222/22/5c/79/96/f485e7408a8b143edefe573e_492x144.png](http://edwinsrestaurant.org/contact/) | [http://d31hzlhk6di2h5.cloudfront.net/20161222/a9/45/bf/b4/ebfba503102c1e99ca677837_330x144.png](http://edwinsrestaurant.org/donate) | | | |  |  | | --- | |  | | |  | | --- | | http://cdn.e2ma.net/userdata/images/spacer.gif | |  |  | | --- | |  | | |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/b9/90/47/a3/045b136073bb0a2a124be44a_1220x1626.jpg   |  | | --- | | Antwone Nowden's (back) holiday favorite is fried ribs while Ebony Foster (middle) prefers beef roast. Chante Nevel (front) said yams are her go-to dish. | | | | |  |  | | --- | |  | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  |  |  |  | | --- | --- | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/1d/8b/7b/95/1d7bd94f415d3cc5fc18c11a_600x800.jpg   |  | | --- | | Believe it or not, John Rivers swears his best-loved holiday treat is fruitcake. | | http://d31hzlhk6di2h5.cloudfront.net/20161222/ac/e8/1c/19/2f5251588850d07d208b686f_600x800.jpg   |  | | --- | | Darwin Dickerson said he enjoys dressing the most. | | | | |  |  | | --- | |  | | |  |  | | --- | --- | | |  | | --- | | [http://d31hzlhk6di2h5.cloudfront.net/20161222/51/16/b1/01/a599d1dc312e667cd7a018c4_560x314.png](http://fox8.com/2015/05/20/gourmets-in-the-garden-about-to-bloom-at-cleveland-botanical-garden/) |   **Grilled Lamb with Caponata, Blood Orange Marmalade and Nicoise Olive Tapenade**  As we celebrate the joy of food and loved ones, we want to share a recipe that many guests said was one of their favorite dishes.  It's perfect if you need an elegant -- but exciting -- holiday dinner with bright, fresh flavors and a French flair. *Kickin' It With Kenny* on Fox 8 featured it, so you can even [**see it being made by Executive Chef Chris Terry by clicking here**](http://fox8.com/2015/05/20/gourmets-in-the-garden-about-to-bloom-at-cleveland-botanical-garden/).  *Makes 4 servings*  **For the Caponata**   1 large eggplant, cut into 1/2-inch cubes   1 medium green pepper, cut into 1/2-inch squares   1 medium sized yellow onion, julienned   4 Roma tomatoes, cut into 1/4-inch cubes   2 Tbsp capers   1/2 cup Nicoise olives, cut in half   1 Tbsp extra virgin olive oil  1. In a medium-size sauce pot, heat the olive oil over medium heat.  2. Add the eggplant and sauté until soft. Remove eggplant from the pan.  3. Add the green pepper and sauté until soft.  Add more oil if necessary.  Remove green peppers from the pan.  4. Add the onions and sauté until soft.  5. Add the eggplant, peppers and the rest of the ingredients back to the pan with the onions.  6. Bring to a simmer and cook for 15 minutes, stirring occasionally.  7. Season with salt and pepper. Set aside until ready to compose the dish.  **For the Nicoise Olive Tapanade**   1 cup Nicoise olives   2 cloves of garlic   1 Tbsp extra virgin olive oil    1. Place all of the ingredients into a food processor and pulse about 5 times until coarsely       chopped. Set aside until ready to compose the dish.  **For the Blood Orange Marmalade**   2 blood oranges   1/4 cup sugar   1/8 cup water   1 tsp lemon juice   1 tsp pectin   1. Zest and segment both oranges.   2. Place orange segments, zest, sugar, and water in a small sauce pan and boil for 30    minutes.   3. Add pectin and boil for 5 minutes more.   4. Add lemon juice and remove from heat. Set aside until ready to compose the dish.  **For the Parsley Oil**   1 bunch flat-leaf (Italian) parsley   1 cup olive oil  1. Bring a large pot of water to a boil.  2. Blanch the parsley, stems intact, for 10 seconds. Drain and cool under cold water and dry on paper towels.  3. Place the blanched parsley in a blender along with 1 cup of the olive oil and blend completely.  **For the Grilled Lamb Chops**   12 lamb chops  1. Season the lamb with salt and pepper.  2. Grill to desired temperature.  3. Heat the caponata.  **To Plate**  1. Place about 3 ounces of hot caponata in the middle of the plate.  2. Drizzle 1 Tbsp of the blood orange marmalade over the caponata.  3. Put 3 small dollops of the tapenade on top of the caponata.  4. Drizzle some parsley oil over it all.  5. Fan 3 lamb chops on the caponata with the bones facing the same way. | |  |  | | --- | |  | | |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/1f/ac/c7/a0/9f02d40ed76f19de4fb04a1e_1220x1626.jpg   |  | | --- | | Ryan Austin (left) told us his holiday favorite is mac and cheese, while Rhett Proctor (right) loves deep fried turkey. | | | | |  |  | | --- | |  | | |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/06/37/76/86/ddb7d4c91e4225fe47048321_1220x916.jpg   |  | | --- | | Sous Chef, Darwin Hailey (left), looks forward to cheesecake at the holidays, and Director of Student Affairs, Heather Pederson (right), says it's her family's tradition to serve prime rib with horseradish sauce (complete with asparagus and mashed potatoes) every year. | | | | |  |  | | --- | |  | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  |  |  |  | | --- | --- | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/e3/53/50/05/51a9eb4aeb1c093645faab67_600x800.JPG   |  | | --- | | EDWINS External Affairs Assistant, Griffin Johnson, said her mom's cornbread stuffing is the best holiday dish she's ever had. | | http://d31hzlhk6di2h5.cloudfront.net/20161222/62/8d/2c/5f/1df3fb8e99ab133e88f201d6_600x800.jpg   |  | | --- | | Jason Pack told us turkey is tops. | | | | |  |  | | --- | |  | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  |  |  |  | | --- | --- | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/82/df/95/32/cdb054cda4f2a31f5126fe89_678x690.jpg   |  | | --- | | Gerald Ulmer shared that he likes to indulge in homemade pound cake and whipped cream during the holidays. | | http://d31hzlhk6di2h5.cloudfront.net/20161222/09/8f/8a/68/cfb3a1cd8c7918cba36fa33b_520x694.jpg   |  | | --- | | Andrew Barker said he also looks forward to dressing at family dinners. "It's not Christmas without the dressing." | | | | |  |  | | --- | |  | | |  | | --- | | http://cdn.e2ma.net/userdata/images/spacer.gif | |  |  | | --- | |  | | |  |  | | --- | --- | | |  | | --- | | [http://d31hzlhk6di2h5.cloudfront.net/20161222/8b/aa/58/41/c84621e1379360ca3179f802_560x420.jpg](http://edwinsrestaurant.org/wp-content/uploads/2016/12/12.31.16-NYE.pdf) |   To make your holiday season merry, bright and delicious, join us on New Year's Eve.  Make your reservations today to ring in the New Year with us at EDWINS. In addition to the regular menu, we will have a great menu of specials to make your night unforgettable!  [See the New Year's Eve menu here](http://edwinsrestaurant.org/wp-content/uploads/2016/12/12.31.16-NYE.pdf).  **Call 216.921.3333 to make New Year's reservations today!** | |  |  | | --- | |  | | |  | | --- | |  | |  |  | | --- | |  | | |  |  | | --- | --- | | |  | | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/f3/f7/53/37/4e6d898d9c5287cb396e0f75_380x560.jpg |   **Homemade Eggnog**  Despite the cold temperatures, our hens residing at the Second Chance Life Skills Center continue to lay a few eggs a day. Fresh eggs remind us that, of course, it wouldn't be the holidays without egg nog (the Christmas favorite of Gerry Grim, EDWINS Director of Culinary).  Brandon has a great recipe to share for this decadent holiday drink.  *Makes 12 servings*  **Ingredients**  12 large eggs, separated  1 cup light brown sugar  3 Tbsp molasses  3 tsp dark rum infused with 1 vanilla bean (or 3 tsp pure vanilla extract)  2 pinches fleur de sel  2 cups whole milk  1 cup Laphroig Scotch  1/2 cup brandy  2 cups heavy cream  4 Tbsp granulated sugar  1 pinch nutmeg and 2 pinches cinnamon  1. In a large bowl, combine the egg yolks, brown sugar, vanilla and fleur de del. Using an electric mixer, beat on medium-high speed until thick and dark golden, about 3 minutes. Reduce the speed to low, and slowly drizzle in the milk, Laphroig Scotch and brandy. Transfer to the freezer to chill while preparing the rest of the eggnog (or refrigerate for at least 2 hours before serving).  2. In a medium bowl, whip the heavy cream on medium-high speed until soft peaks form. Set aside. In another medium bowl, using clean beaters, whip the egg whites and pinch of salt on medium-high speed, adding the sugar by tablespoons until soft peaks form.  3. When ready to serve, remove the yolk/sugar/spirits mixture from refrigeration. Fold in a small amount of whipped cream to lighten it, then fold in the remaining cream. Fold in the whipped egg whites. Generously dust the top with nutmeg and serve immediately | |  |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | |  | | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/9b/f5/30/83/a796b9b8501ce3563703a6d5_880x598.png | | |  |  | | --- | |  | | |  | | --- | | We couldn't be more grateful to all of the schools that participated in It's Time for Change by hosting stock pots where students and staff donated their change to support EDWINS' educational programming.  A giant thank you to the following: | |  |  | | --- | |  | | |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/90/d2/76/56/99e0dda1d149cbf8c4e56b62_364x284.png   |  | | --- | | **Bolton Elementary School** | | http://d31hzlhk6di2h5.cloudfront.net/20161222/da/ce/fb/d6/3225c4a1f5dd1ddc0b51e948_430x288.jpg   |  | | --- | | **Cleveland Heights High School** | | http://d31hzlhk6di2h5.cloudfront.net/20161222/43/86/34/d5/e9dc3017bdc1119b65d1d489_382x288.jpg   |  | | --- | | **Jane Addams Business Careers Center** | | | | |  |  | | --- | |  | | |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/1b/d6/ca/76/ecd7eec5e01dccef9d93e214_298x168.jpg   |  | | --- | | **Kent State Hospitality Management Program and the Department of Sociology** | | http://d31hzlhk6di2h5.cloudfront.net/20161222/1f/40/70/b8/d161a01cc11867476d86983f_418x168.png   |  | | --- | | **Ruffing Montessori School** | | http://d31hzlhk6di2h5.cloudfront.net/20161222/da/b2/b5/03/8c7fcd2cad2fc7840a2f0584_462x168.png   |  | | --- | | **The Intergenerational School** | | | | |  |  | | --- | |  | | |  | | --- | | It's clear there's tremendous generosity in these schools, as they raised nearly $800 combined to donate to EDWINS.  And we were so excited when we stopped by Ruffing Montessori School to receive our pot to find that several of the students had made traditional *Buche de Noel*, the Yule log dessert! | |  |  | | --- | |  | | |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | |  | | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/2e/83/86/9a/89ac2c2adda68ed3fde94b13_1220x686.jpg | | | |  |  | | --- | |  | | |  | | --- | | Well done! They reminded us of this wonderful holiday treat, which is served at Christmastime all over the world but especially in Belgium, France, Lebanon, Quebec and many former French colonies. | |  |  | | --- | |  | | |  |  | | --- | --- | | |  | | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/ed/a6/3e/16/1ab74ae6f42ee90af7cae243_660x880.jpg | | |  |  | | --- | |  | | |  | | --- | | Here's a *Buche de Noel* EDWINS' Director of Education, Jon Khanna, made complete with meringue mushrooms! We hope these beautiful Yule logs and a recipe inspire you to make your own. | |  |  | | --- | |  | | |  | | --- | | **Buche de Noel**  *Makes approximately 8 servings*  **For the Butter Creme Icing**  8 ounces room temperature butter  12 ounces confectioner’s sugar  2 tsp vanilla extract  1 ounce heavy cream  Approximately 1/4 cup cocoa powder  You will use the butter creme icing in two ways: to fill the roulade (cake) and also to decorate the outside of the Buche de Noel.  1. Bring the butter to room temperature  2. Sift the confectioner’s sugar.  3. Place the softened butter in a bowl and gradually add the sugar. Cream together with a wooden spoon or an electric mixer until fluffy and whitish in color.  4. Add the vanilla extract and the heavy cream, and beat until smooth. Scrape down the sides of the bowl to incorporate all ingredients. This butter creme icing will fill the roulade.  5. To decorate the outside of the Yule log after you have filled the roulade, add 1/4 cup of cocoa powder to the remaining icing to make chocolate butter cream. Use more or less cocoa as desired.  **For the Roulade (Sponge Cake)**  1/2 cup egg yolks  1 and 1/2 ounces sugar  1 Tbsp vegetable oil  2 ounces cake flour sifted  1/4 cup egg whites  1 and 1/2 ounces sugar  parchment paper    1. Whisk the egg yolks and sugar until light in color; add the oil. Gently fold in the cake flour and set aside.  2. Beat the egg whites to a soft peak and gently fold into the batter mixture. Line a cookie sheet with parchment paper and carefully spread the mixture over the parchment.  3. Bake at 350 degrees F for about 8-10 minutes until the cake starts to brown. Cool and dust with powdered sugar.  4. Invert the cake and peel off the parchment. Spread the butter creme evenly over the cake and trim off the edges. Roll the cake into a log shape, and then refrigerate until set.  5. Ice the outside with the chocolate butter creme, and comb the icing for texture. Trim the ends. Decorate with meringue mushrooms (directions below) and serve.  **For the Meringue Mushrooms**  1 cup super fine sugar  1/2 cup egg whites  1/2 tsp cream of tartar  1/4 tsp salt  1/4 tsp vanilla extract  2 ounces melted chocolate  1. Whip the egg whites and half of the sugar with the cream of tartar and salt until achieving soft peaks. Add the remaining sugar and whip until you reach a firm peak. Then add the vanilla extract.  2. With a large, plain tip, pipe the meringue onto a pan lined with parchment paper into "kiss" shapes and round shapes for the top and bottom of the mushrooms.  3. Bake at 220 degrees F for about an hour until the meringues are dried.  4. Carefully carve a hole in the bottom of the top disk and then dip the bottom in melted chocolate and place the disk on top. Dust with cocoa powder. | |  |  | | --- | |  | | |  | | --- | |  | |  |  | | --- | |  | | |  |  | | --- | --- | | |  | | --- | | http://d31hzlhk6di2h5.cloudfront.net/20161222/c1/6d/4c/24/54392e77df54c588c11f23f6_560x370.jpg |   **P.S. Be sure to try Brandon's Sweet Potato Puree**  Thanks to Debbi Snook and *The Plain Dealer*for featuring Brandon's recipe for a delicious sweet potato puree. It's the perfect side dish for any holiday meal.  [**Get the easy, irresistible recipe here**](http://www.cleveland.com/cooking/index.ssf/2016/12/brandon_chrostowskis_sweet_pot.html). | |  |  | | --- | |  | | |  | | --- | | http://cdn.e2ma.net/userdata/images/spacer.gif | | | |  | | | |
| |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | | |  | | --- | | **Share this email:** | | |  |  |  | | --- | --- | --- | | [http://d1v4jtnvxv2013.cloudfront.net/media/images/themes/default/img/socialnetworks/social-twitter.png](https://twitter.com/intent/tweet?text=Holiday%20Wishes%20-%20and%20Dishes%21+https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) | [http://d1v4jtnvxv2013.cloudfront.net/media/images/themes/default/img/socialnetworks/social-facebook.png](http://www.facebook.com/share.php?u=https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) | [http://d1v4jtnvxv2013.cloudfront.net/media/images/themes/default/img/socialnetworks/social-linkedin.png](http://www.linkedin.com/shareArticle?mini=true&url=https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) | | | | | [**Manage**](https://app.e2ma.net/app2/audience/signup/1727879/1718310/) your preferences | [**Opt out**](https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) using **TrueRemove**™ Got this as a forward? [**Sign up**](https://app.e2ma.net/app2/audience/signup/1727879/1718310.13299750/) to receive our future emails. View this email [**online**](https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a). | | [13101 Shaker Square  Cleveland, OH | 44120 US](https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) | | [This email was sent to .  *To continue receiving our emails, add us to your address book.*](https://t.e2ma.net/webview/sfc7h/a4b7f41b1c591ecff22413fe1e95aa4a) | | |  |  | | --- | --- | | |  | | --- | | [powered by emma](http://www.myemma.com/powered-by-emma?utm_source=PoweredBy&utm_medium=Regular&utm_campaign=PoweredBy-Regular-1718310) | | | | |  | |