

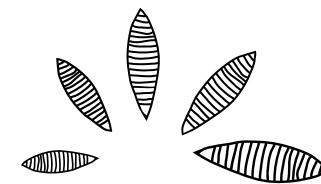


Celebrate Tradition

A HOLIDAY LOOKBOOK CELEBRATION
OF CUISINE & CULTURE

Red Stick
SPICE CO

DECEMBER 2018



Traditions

CELEBRATE CULTURE

Bonfires on the levee in St. James Parish. Ornament swaps. Tree-trimming parties. White Elephant exchanges. Charlie Brown Christmas watch parties. Cookies for Santa. Christmas morning casseroles. This South Louisiana girl loves a good tradition.

As I wrote the recipes for this Lookbook, I embarked on a world tour of cultural traditions and celebrations that left me hungry for knowledge and understanding. What I love about my job is that when I research the food, recipes and ingredients from other cultures, I am reminded that we are not so different after all.

Empanadas gave way to Natchitoches meat pies and look a whole like Moroccan B'stilla. Cook up Jollof Rice with its pleasantly-scorched, crusty bottom or a skillet of saffron-rich Paella, and you'll suddenly be reminded of a spicy-rich cast-iron pot of Jambalaya. As I enjoyed the satisfying cinnamon sugar crunch and heady aroma of piping hot Mexican Bunelos with warm spiced syrup, instantly French Quarter powdered sugar-puffed beignets came to mind. Completely different and exactly the same—all at once.

Here's my holiday wish: Browse these pages and get inspired to explore new cultures, understand differences and cook up something new. And if you share that meal with the ones you love, well, that's music to this tradition-loving South Louisiana girl's ears.

Anne **MILNECK**

TIRELESS CHAMPION OF HOME COOKS

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Hanukkah

Hanukkah means "dedication," and this eight-day Jewish celebration commemorates the Jews rising up against their oppressors. Family gatherings complete with the lighting of the menorah, prayer and time-honored, carefully-prepared food make for this beautiful holiday celebration, studded with tradition.

A Festival of Lights, indeed.





Latkes

INGREDIENTS:

1 lb frozen hash browns, defrosted and patted dry
1/2 onion, grated
2 large eggs
1/3 cup flour
1 tsp baking powder
1 Tbl Spud Spice
1/2 tsp Maldon Salt
Shallot Extra Virgin Olive Oil

DIRECTIONS:

Mix all ingredients, except the Shallot Extra Virgin Olive Oil, in a large bowl until thoroughly combined. Drizzle the oil in a large non-stick pan to coat the bottom. Working in batches, drop large spoonfuls of potato mixture into the oil. Fry, turning once, until golden brown on both sides. Serve warm with apple sauce or sour cream.



Hanukkah's main symbol is oil. The Jews waited eight days for lamp oil to light the eternal flame. Its strong symbolism is present in the deep fried foods, like latkes, that take center stage at Hanukkah celebrations.

Sides like sour cream help tamp the richness of the oil-rich foods. We love this cinnamon-spiced applesauce as a sweet, slightly sour sidekick to latkes. They carry an added bonus: leftovers are delicious on morning oatmeal or yogurt.



Warm & Cozy

Cinnamon. Canela. Cassia. This warm, aromatic spice is the heady stuff of milk-drenched cereal bowls, sugared & buttered toast and warm-from-the-oven snickerdoodles. It's found in cuisines throughout the world. From Chinese Five Spice to Chai Spice to Apple Pie Spice, cinnamon is a staple ingredients across the globe.





The Reveillon

In the 19th century, Creoles celebrated "Reveillon" or "awakening" during the Christmas season.

Families gathered on Christmas Eve to attend midnight mass together. Their daylong fast was broken after mass with a large feast. Traditional Reveillon went on for hours and was an elaborate meal of gumbo, game, lavish desserts and candies.

We invite you to help us revive this lost tradition.

Welcome to our Reveillon.



Simply Delicious

A simple bowl of soup. It can be humble—peasant food, even. It can be a complete, soul-satisfying meal or a small taste at the start of an elaborate meal. 19th century Revillion dinner menus would have included many courses including a rich cup of warm soup, perhaps Turtle Soup with traditional sherry and boiled egg accoutrement. Our modern Reveillion includes this simple Acorn Squash Soup. It's simplicity is in the preparation, not the flavor. The spices lend complexity and richness. Simply delicious.





Rosemary Garlic Lamb Chops

INGREDIENTS:

4 double cut lamb chops
3 cloves garlic, grated
[Rosemary Chicken Blend](#)
[Rosemary Extra Virgin Olive Oil](#)
[7 Peppercorn Blend](#)

DIRECTIONS:

Season the lamb chops with grated garlic, Rosemary Chicken Blend, Rosemary Extra Virgin Olive Oil and several grinds of 7 Peppercorn Blend. Allow the seasoned chops to come to room temperature.

Preheat the grill to 400°F. If using a charcoal grill, establish a hot and cool zone. Grill the chops on both side until grill marks are achieved. Reduce the heat or move the chops to a cooler area and continue cooking until desired internal temp-- about 8 mins for medium.



Las Posadas

Las Posadas translates to “the inns” and is a nine-day Mexican and Guatemalan Christmas tradition based on Mary and Joseph’s search for safety and sanctuary before the birth of Jesus.

Las Posadas is rich in color, flavor and tradition. Starting on December 16, each evening friends, neighbors and family participate as “innkeepers.” Guests are welcomed with cumin-rich posada, home-baked enchiladas and the sweet cinnamon goodness of Buenelos. Guests are presented with small parting gifts to symbolize the tradition and celebrate the journey.



Slow Cooker Pork Posole

INGREDIENTS:

1 Tbl Barbacoa Blend
Pacific Blue Salt
12-pound boneless pork shoulder
1 onion, chopped
4 cups low-sodium vegetable or chicken stock
1 can diced tomatoes
1 can hominy, drained
1 can pinto beans, rinsed
2 tablespoons lime juice, plus wedges for serving
Chopped avocado, cilantro, and crumbled queso fresco or Feta, for serving

DIRECTIONS:

Season the pork with the Barbacoa Blend and salt. Place in a slow cooker and add the onion, stock, tomatoes, hominy and beans. Stir to combine. Cover and cook until the pork is tender, on low for 6 to 7 hours or on high for 4 to 5 hours.

Shred the pork using 2 forks and mix it into the cooking liquid. Stir in the lime juice. Taste and adjust with salt & pepper. Serve the soup topped with the avocado, cilantro, cheese and lime wedges.

Something to Savor

Rich with cumin, studded with oregano and stained brick red with smoky paprika, our Latin-inspired blends bring full flavor, just the right heat and pure enjoyment to the table.



Bunuelos

We are in love with these golden brown, deep fried wonders that get drenched in a warm anise-scented syrup. Sublime. The sprinkling of Cinna Nilla Sugar right when they exit the frying oil makes for a slightly-caramelized-still-crunchy exterior. These little fritters are why Los Posadas may be our favorite new tradition of all.



There's an Extract for That

From rich Hazelnut to boozy Rum to bright Lemon and Orange, our extract lineup will heighten and brighten flavor in all your dessert making. We love Espresso Extract in combination with our Chocolate Extract for rich, mocha flavor. We add both Raspberry Extract and Strawberry Extract to all our summer berry desserts. So many options. All the flavor.





Kwanzaa

Kwanzaa is a week-long celebration that honors African heritage in African-American culture. The word Kwanzaa comes from the Swahili phrase “first fruits of the harvest.” Family traditions include decorating with ancestral art and décor, donning kaftans and displaying fruits and vegetables—all in the spirit of gratitude to ancestors.

Unity, determination, responsibility, cooperative economics, purpose, creativity and faith are the seven principles of the Kwanzaa tradition. Family gatherings focus on the principles and symbols including meals created with traditional harvest food. Spicy Jollof Rice with Garlicky Greens and pies filled with sweet potato custard, rich soups and stews are all part of this delicious and beautiful tradition.

Remembrance and rejoicing—this is the cornerstone of Kwanzaa and perhaps our favorite part. And two very, very good reasons to gather.





Jollof Rice with Chicken

INGREDIENTS:

2 large tomatoes, roughly chopped
1/2 medium scotch bonnet pepper
1 small onion, roughly chopped
1 red bell pepper, roughly chopped
1/2 cup Pecan Oil
1 1/2 tsp salt
1 tsp Madras Curry Powder
1/4 tsp cayenne
2 bay leaves
1/2 tsp ground ginger
2 1/2 cups medium-grain rice

DIRECTIONS:

In a blender, combine tomatoes, scotch bonnet pepper, onion and bell pepper. Puree until smooth.

Heat Pecan Oil in a large pot with tight-fitting lid over medium heat. Add blended vegetables along with the salt, Madras Curry Powder, cayenne, bay leaves and ginger. Bring mixture to a boil. Stir in the rice and reduce the heat to low.

Cover pot and let cook until rice is al dente, about 30 minutes. If rice is cooked but swimming in sauce, remove the lid to cook off the excess sauce. If rice seems dry, stir in 1 to 2 cups water. A bit of a cooked on rice at the bottom is a sign of a good jollof!

Just a Dash

Our lineup of North African spice blends deliver a wallop of flavor. Berberé Spice is a spicy, aromatic blend that brings rich Ethiopian flavors to anything it meets. Moroccan Blend and Ras El Hanout conjure spice markets while a sprinkle of Dukkah gives exotic crunch to soups, salads and dips like hummus. Grab a jar and take a tour.



Sweet Potato Pie

Okra. Gumbo. Greens. There are so many ingredients and dishes that are directly tied to the slave trade—and unfortunate period that is a major player in arguably the most complex foodway: Creole cuisine.

Sweet potatoes carry great weight and symbolism for African Americans in the South. This dessert honors the landmark work of George

Washington Carver, the great black chemist. Because of his work, this sweet spud is known as one of the most nutritious foods. It's a staple on holiday tables and can be enjoyed in salads, savory sides and sweets. What a beautiful way to honor such a valuable culture and their traditions.



Sprinkle

Take your holiday dishes over the top with an infused sugar finishing touch. Spicy Ginger Sugar. Fragrant Lavender Sugar. Unmistakable Vanilla Sugar. Dust on cookies. Sprinkle on spice breads. Spoon into coffee or tea. Just a sprinkle can make all the difference.





Happy Holidays!



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