



The Clear Capital Cookbook 2021

Holiday Sips and Snacks from Clear Cappers



Cocktails

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Cranberry French 75

Submitted by: **Jancy Ulch** / Content Marketing Specialist

Yield: 1 Drink

Ingredients

- 2 cups cranberries
- ½ cup water
- ½ cup granulated sugar
- 1 ounce gin
- ½ ounce lemon juice
- ¼ cup chilled Champagne, Prosecco, or sparkling wine

Instructions

- 1 In a saucepan, combine cranberries, sugar, and water. Simmer over low heat for 10 minutes until cranberries begin releasing juice.
- 2 Strain and chill. This syrup can be kept covered in the refrigerator for up to five days.
- 3 Add gin, simple syrup, and lemon juice to a champagne flute or other cocktail glass. Top off with Champagne, Prosecco, or other sparkling wine.
- 4 Garnish with a lemon wedge if desired and enjoy!

Source: [My Kitchen Love](#) with modifications



Spiked Apple Cider

Submitted by: **Jancy Ulch** / Content Marketing Specialist

Yield: 6 Drinks

- Ingredients**
- 2 cups apple cider
 - 1 quart water
 - ½ cup brown sugar
 - 1 ½ cup light rum
 - 2 orange spice tea bags
 - 2 cinnamon sticks
 - 3 teaspoons butter

- Instructions**
- 1 In a large saucepan, boil the water.
 - 2 Remove the water from the heat and add tea bags. Cover and let steep for 5 minutes.
 - 3 Remove the tea bags and add the sugar, apple cider, rum, and two of the cinnamon sticks.
 - 4 Heat again until steaming but not boiling.
 - 5 Add cider to mugs and drop ½ teaspoon of butter into each mug. Enjoy!

Source: [My Kitchen Love](#) with modifications



Chef John's Salt Roasted Chicken

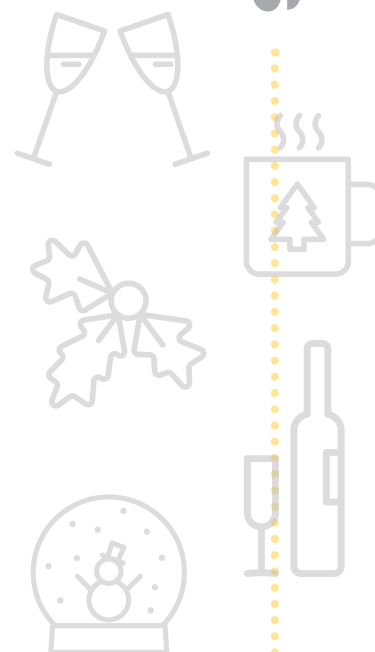
Submitted by: **Emily Glaspey / Administrative Assistant, Appraisal Services Group**

Yield: 1 Whole Bird

- Ingredients**
- 1 (3.5-pound) whole chicken at room temperature
 - 3 tablespoons kosher salt, or as needed
 - 1 tablespoon chopped fresh thyme
 - 1 lemon, juiced
 - 1/3 cup chicken broth
 - 1 tablespoon water, or as needed (optional)
 - 2 tablespoons cold butter, cut into four pieces
 - salt and freshly ground black pepper to taste
 - 1 pinch cayenne pepper, or to taste

- Instructions**
- 1 Heat oven to 450°F.
 - 2 Place the chicken on a paper plate lined with a couple paper towels. Dry the outside of the chicken with additional paper towels then tuck the wing tips underneath the chicken. Generously sprinkle kosher salt into the cavity and over the back and sides of chicken. Tie chicken legs together with kitchen twine. Sprinkle salt generously over the breasts, coating them thoroughly. Carefully transfer to a large oven-safe skillet or roasting pan. Roast the chicken until an instant-read thermometer inserted into the thickest part of the thigh reaches 160°F, about 55 minutes. Remove from the roasting pan to a serving platter and let rest for 5 to 10 minutes.
 - 3 Blot about 90% of the chicken fat from the skillet with a paper towel held with tongs, leaving the browned bits of food in the skillet. If you used a roasting pan like we did, simply use a silicone spatula to scrape everything (I do mean all of it – no blotting!) off the bottom and add it to a skillet.
 - 4 Place skillet over medium-high heat and add thyme leaves. Cook and stir until thyme is wilted, 1 to 2 minutes. Pour lemon juice, chicken broth, and water into skillet, stirring until the browned bits dissolve and the sauce has reduced by about half, 1 to 2 minutes. Reduce heat to low, add cold butter, and stir until butter has begun to melt. Add any accumulated juices from the chicken to sauce and continue to stir until butter is incorporated and sauce is slightly thickened, about one minute. Remove from heat and season with salt, black pepper, and cayenne pepper to taste.
 - 5 Spoon sauce over chicken to serve. Enjoy!

Sources: [All Recipes](#)



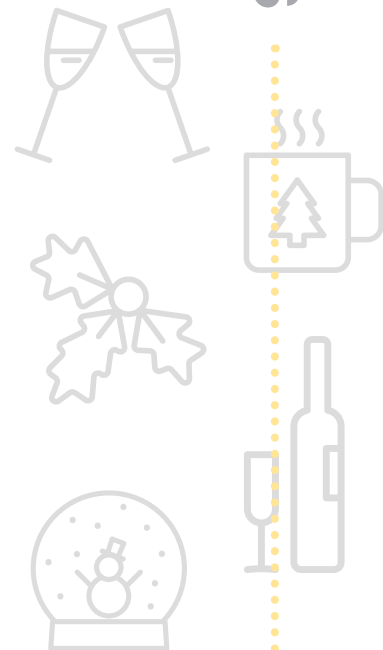
Sweet & Savory Stuffing

Submitted by: **Shelby Ecklund** / Executive Assistant

Yield: 8 Servings

- Ingredients**
- 1 stick of butter
 - 1 white onion, chopped
 - 6 celery stalks, chopped
 - 1 package stuffing mix
 - 1 package cornbread stuffing mix
 - 2 medium tart apples, peeled and chopped
 - 2 cups cranberries
 - 1 ½ cup nuts of your choice
 - 1 to 2 cans of chicken broth

- Instructions**
- 1 In a large saucepan, melt the butter and sauté the onion and celery.
 - 2 Add the stuffing mix and cornbread stuffing mix.
 - 3 Add apple, cranberries, and nuts and cook lightly.
 - 4 Add chicken broth, using only one can for dry stuffing and both cans for moist stuffing.
 - 5 Serve and enjoy!



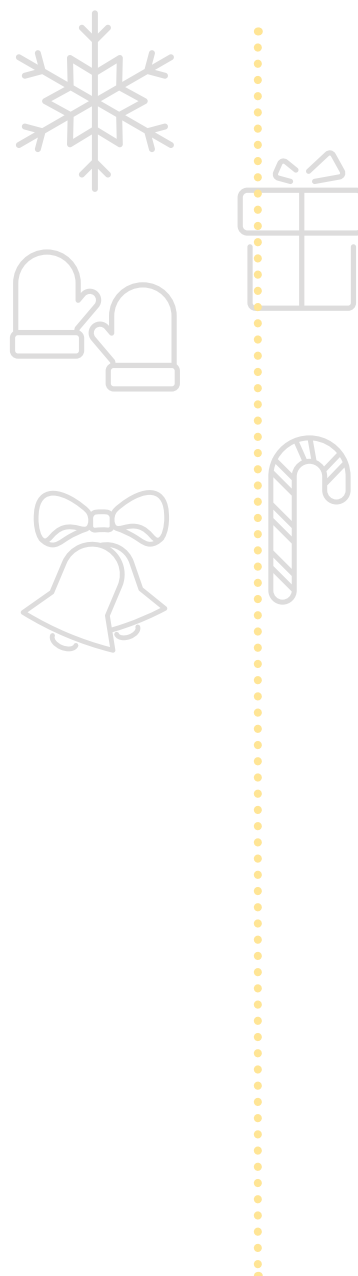
Brie & Cranberry Parcels

Submitted by: **Shelby Ecklund** / Executive Assistant

Yield: 6 Servings

- Ingredients**
- 6 sheets filo pastry
 - 5 tablespoons melted butter
 - 4 tablespoons cranberry sauce, plus extra to serve
 - 1 wheel of brie, cut into 18 pieces
 - 1 tablespoon poppy seeds

- Instructions**
- 1 Heat the oven to 350°F and line two baking trays with baking parchment.
 - 2 Unravel a sheet of filo pastry onto a chopping board, covering the rest of the filo with a damp tea towel so it doesn't dry out. Brush the filo sheet liberally with some of the melted butter, then cut into three strips lengthwise.
 - 3 Spoon ½ teaspoon of cranberry sauce over the top right-hand corner of each pastry strip and place a piece of brie on top. Fold the pastry over the filling to create a triangle, then continue to fold the pastry over itself down the length of the strip. Brush with more butter to seal, then sprinkle over the poppy seeds and place on the lined baking tray. Repeat with the remaining ingredients.
 - 4 Bake for 15-20 mins (or 20-25 mins from frozen) until deep golden brown. Leave to stand for 5 minutes before serving with the extra cranberry sauce. Enjoy!



Whipped Goat Cheese with Warm Candied Bacon and Dates

Submitted by: **Holly Shipley** / Digital Marketing Manager

Yield: 6 Servings

- Ingredients**
- 6-8 slices bacon, chopped
 - 2 tablespoons chopped fresh rosemary
 - 1 teaspoon brown sugar
 - 1/3 cup plus 1 teaspoon honey
 - 1/2 teaspoon cayenne pepper, using more or less to taste
 - 12 plump Medjool dates, pitted and torn
 - 1 log (10 ounce) creamy goat cheese, at room temperature
 - 4 ounces cream cheese, at room temperature
 - 2 tablespoons extra virgin olive oil
 - sea salt

- Instructions**
- 1 Preheat the oven to 400° F. Line a baking sheet with parchment paper.
 - 2 On the baking sheet, toss together the bacon, 1 tablespoon rosemary, the brown sugar, 1 teaspoon honey, and the cayenne. Arrange in an even layer. Tear the dates and scatter them around the bacon. Bake 8-10 minutes, until the bacon is crisping.
 - 3 Meanwhile, combine the goat cheese, cream cheese, olive oil, and a pinch of salt in a food processor and pulse until smooth and creamy. The goat cheese mix can be kept in the fridge for up to 3 days, but bring to room temperature before serving.
 - 4 In a small bowl, combine 1/3 cup honey, 1 tablespoon rosemary, a pinch of cayenne – to taste, and a pinch of salt.
 - 5 Spoon the goat cheese into a serving bowl and then top with the warm bacon and dates. Drizzle a bit of the rosemary honey over the top. Serve with bread or crackers. Enjoy!

Source: [Half-Baked Harvest](#)



Crepe Brulee French Toast

Submitted by: **Holly Shipley** / Digital Marketing Manager

Yield: 3 Servings

- Ingredients**
- 1 stick unsalted butter
 - 1 cup packed brown sugar
 - 2 tablespoons corn syrup
 - 1 (8 to 9 inch) round loaf Challah bread
 - 5 large eggs
 - 1 ½ cups half and half
 - 1 teaspoon vanilla
 - 1 teaspoon Grand Marnier
 - ¼ teaspoon salt

Instructions **Day One**

- 1 In a small heavy saucepan, melt the butter with the brown sugar and corn syrup over moderate heat, stirring until smooth. Pour into a 13 x 9 x 2-inch baking dish.
- 2 Cut 6 (1-inch) thick slices from the center portion of bread, reserving ends for another use, and trim crusts.
- 3 Arrange bread slices in one layer in a baking dish, squeezing them slightly to fit.
- 4 In a bowl, whisk together eggs, half and half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread.
- 5 Chill bread mixture, covered, at least 8 hours and up to 1 day.

Day Two

- 1 Preheat the oven to 350°F and bring bread mixture to room temperature.
- 2 Bake, uncovered, in the middle of the oven until puffed and edges are pale golden – 35 to 40 minutes.
- 3 Serve and enjoy!

Source: [Food Network](#)



Holiday Headstart Bread Pudding

Submitted by: **Emily Glaspey** / Administrative Assistant, Appraisal Services Group

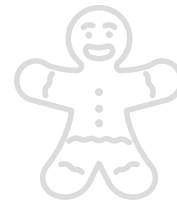
Yield: 6 Servings

- Ingredients**
- 5 cups sourdough bread cubes
 - 3 cups milk
 - 4 eggs
 - 2 egg yolks
 - 1 cup sugar
 - 1 tablespoon vanilla
 - ¼ teaspoon each: ground nutmeg, almond extract
 - ½ teaspoon ground cinnamon
 - 1/3 cup raisins
 - ½ cup shredded coconut

- Instructions**
- 1 Preheat the oven to 350°F.
 - 2 Place bread cubes in a greased 2-quart glass baking dish. In a large bowl, beat together milk, eggs, yolks, sugar, almond extract, nutmeg, and cinnamon.
 - 3 Carefully pour the mixture over the bread cubes. Sprinkle raisins and coconut over the top, being sure to spread things out as evenly as possible. Gently stir to ensure the bread is fully coated.
 - 4 Bake until a knife inserted in the center comes out clean, about 55 minutes.
 - 5 Serve warm. Enjoy!

Note:

You can refrigerate the prepared-but-unbaked pudding for several hours or even overnight. Store leftovers in the fridge. To reheat, bring the baking dish to room temperature then put in a low oven until warmed through.



Quite the Pear!

Submitted by: **Emily Glaspey / Administrative Assistant, Appraisal Services Group**

Yield: 2 Servings

Ingredients

- 2 tablespoons white sugar, divided
- 1 Bosc pear — *This is important! Any other pear type and you'll have to increase the cooking time and the flavor will be different. Amazingness is not guaranteed with non-Bosc pears!*
- 1 tablespoon unsalted butter, divided
- ¼ cup heavy whipping cream at room temperature

Instructions

- 1 Preheat the oven to 375°F.
- 2 Cut your pear in half from top to bottom then core it – a tablespoon measuring spoon works great for this.
- 3 Grab a baking dish that will fit your pear halves when placed face down and grease it with the 1/2 tablespoon of butter. Sprinkle 1 tablespoon of sugar over the buttered dish. Rub remaining 1/2 tablespoon of butter over pear halves, both sides, though heavier on the skin side. Arrange pears, cut sides down in prepared dish. Sprinkle with the remaining 1 tablespoon sugar. Bake for 10 minutes then carefully remove from oven and even more carefully, pour cream over hot pears.
- 4 Put back in the oven for 20 more minutes. When done, let sit for 2 minutes in the hot dish.
- 5 Transfer pears to serving dishes and baste each with more of the glaze from the baking dish. Serve warm and Enjoy!



Chocolate Covered Peanut Butter Balls

Submitted by: **Lynell Singer / Resolution Specialist**

Yield: Approximately 32 Pieces

- Ingredients**
- 5 cups powdered sugar
 - 3 cups creamy peanut butter
 - 2 sticks butter
 - Vegetable or canola oil (will be used for your hands)
 - 2 to 3 bags melting chocolate wafers

Instructions **Day One**

- 1 Pull out a big bowl, cookie sheet(s), and wax paper to put on the cookie sheet(s).
- 2 Add the powdered sugar, creamy peanut butter, and butter into one big bowl.
- 3 Pour the vegetable or canola oil over your hands to avoid the peanut butter sticking to your hands. (It'll stick to your hands quite a bit in the beginning, but this is normal.)
- 4 Once those are all mixed, and the peanut butter seems less sticky, take the mixture between your hands and create peanut butter balls.
- 5 Place each ball onto a cookie sheet until you run out of the mixture or out of space.
- 6 Place the peanut butter balls, on the cookie sheets, into the fridge overnight to firm.

Day Two

- 1 Pull out a pot, a bowl that will fit just over the pot, and the chocolate wafers.
- 2 Fill the pot with just enough water that it will touch the bottom of the bowl, but won't make the bowl float.
- 3 Once the water is boiling, add in the chocolate and pull out the peanut butter balls.
- 4 Once the chocolate has melted, add the peanut butter balls one at a time and coat them as evenly as possible.
- 5 Place each chocolate coated peanut butter ball back on the cookie sheet(s) to dry.
- 6 Once each peanut butter ball is coated, place back into the fridge overnight to firm.

Day Three

- 1 Enjoy!



Tasty Reindeer Poop

Submitted by: **Dora Rodriguez** / **Clario Support Specialist II**

Yield: 12 Servings

- Ingredients**
- 10 ounces Reese's peanut butter baking chips
 - 10 ounces Ghirardelli chocolate premium baking chips
 - 1 12.05-ounce can Planters redskin Planters peanuts

- Instructions**
- 1 Mix Reese's Peanut butter baking chips and Ghirardelli baking chips in a microwave safe bowl and heat until melted – do not over melt. You may also use a stove top pot.
 - 2 Remove from the microwave, open the can of peanuts and stir the whole can of peanuts into the chocolate mixture.
 - 3 Place wax paper on a cookie sheet and drop the mixture by teaspoonfuls onto the wax paper. Please make sure to properly space.
 - 4 Place in the fridge overnight or into the freezer for an hour. Enjoy!



About Clear Capital

Our story began in the mountain town of Truckee, California nearly 20 years ago, when we pioneered delightfully simple, web-based valuation technology solutions for an industry relying on paper.

Today, we're grateful to call the nation's largest banks and financial institutions our customers. We've grown to more than 700 team members who share and embody our unwavering commitment to build a better way.

As we continue our journey to modernize valuation, we'll hold on to our promise from day one: to go wherever it leads and do whatever it takes to serve our customers with remarkable technology and uncompromising service.

