



LOEWITH & GREENBERG CURATED HOLIDAY RECIPES



SMOKEY CARROT DIP

INGREDIENTS

- 1/2 cup skin-on almonds
- 2 lb. carrots, trimmed, peeled
- 2 tbsp. + 1/2 cup extra-virgin olive oil; plus more
- 2 1/2 tsp. kosher salt, divided, plus more
- 2 garlic cloves
- 1/2 cup canned chickpeas
- 3 tbsp. (or more) fresh lemon juice
- 1 tsp. freshly ground black pepper
- 3/4 tsp hot smoked Spanish paprika
- 1/2 cup coarsely chopped parsley, plus leaves for serving

INSTRUCTIONS

1. Preheat oven to 350°. Toast almonds on a rimmed baking sheet, tossing halfway through, until slightly darkened and fragrant, 8-10 minutes. Let cool; set aside.
2. Cut any thick carrots in half lengthwise, then slice all carrots crosswise into 4 pieces. Toss on a parchment-lined baking sheet with 2 Tbsp. oil and 1 tsp. salt. Spread carrots out evenly on baking sheet and roast, stirring once or twice, until very tender and starting to shrivel and brown (but not char), about 1 hour.
3. Transfer carrots to a food processor; add garlic, chickpeas, lemon juice, pepper, paprika, chopped parsley, 1/2 cup oil, 1 1/2 tsp. salt, and reserved almonds. Process, adding more oil as needed, until mixture is almost completely smooth. Taste dip and add more lemon juice and/or salt if needed.
4. Transfer dip to a small bowl, drizzle with more oil, and top with parsley leaves.

PREP TIME
15 mins

COOK TIME
1.5 hour

SERVINGS
3 cups





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES



ROASTED PARMESAN GARLIC SHRIMP

INGREDIENTS

- 1 pound medium raw shrimp, peeled and deveined
- 2 tablespoons extra virgin olive oil
- 1/4 cup grated parmesan
- 4 garlic cloves, minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon kosher salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)
- Juice of 1/2 lemon
- Parsley leaves, chopped for garnish
- Cocktail sauce (optional)

INSTRUCTIONS

1. Preheat oven to 350°F. Coat a baking sheet with oil or non-stick spray.
2. Place the shrimp in a single layer on the baking tray. Evenly distribute the olive oil, parmesan, garlic, oregano, and basil. Season with salt and pepper to taste. Toss together with a spoon or your hands.
3. Place the pan of shrimp in the oven and roast the shrimp until just pink, firm, and cooked through. This should take 7-9 minutes.
4. When done, garnish with parsley and sprinkle with lemon juice.

PREP TIME
45 mins

COOK TIME
1 hour

SERVINGS
8-10





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES

CRANBERRY BACON-WRAPPED WATER CHESTNUTS

INGREDIENTS

- 1.5 pounds thick-cut bacon slices cut in half
- 2 cans (8 ounces) whole water chestnuts
- 1/2 cup mayonnaise
- 1 cup packed light brown sugar
- 1/2 cup chili sauce
- 1 cup fresh cranberries - whole and halved
- Toothpicks

INSTRUCTIONS

1. Begin by preheating your oven to 350 degrees F.
2. Wrap each water chestnut with a half strip of bacon. Insert a toothpick through the center with the seam-side down. Place in a baking dish. Continue wrapping all the water chestnuts, creating a single layer in your baking dish.
3. Bake in a preheated oven for 30 minutes or until the bacon is cooked. Drain off the grease. Be careful when doing this because the pan and grease will be extremely hot.
4. In a medium bowl, whisk together the mayonnaise, brown sugar, chili sauce, and cranberries. (For the cranberries, I like a mix of whole cranberries and cranberries that I've sliced in half.)
5. Pour the sauce over the bacon-wrapped water chestnuts. Return to the oven and bake for another 30 minutes. Serve warm.

PREP TIME
15 mins

COOK TIME
1 hour

SERVINGS
3 Dozen





LOEWITH & GREENBERG CURATED HOLIDAY RECIPES



ARTICHOKE WONTON WRAPPERS

INGREDIENTS

- 24 small wonton wrappers
- 1 jar (12 ounce) quartered and marinated artichoke hearts, drained and chopped
- 1/4 cup shredded Parmesan cheese
- 1 garlic clove, minced
- 1/4 cup sliced pitted black olives, chopped
- 1/4 cup red bell pepper, chopped
- 1/2 cup mayonnaise

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a medium-sized bowl, stir together the artichoke hearts, Parmesan cheese, garlic, black olives, red bell pepper, and mayonnaise until well combined. Set aside.
3. Spray the cups in a mini muffin pan with oil. Then, gently press one wonton wrapper into each cup. Evenly fill the wonton wrappers with the artichoke mixture.
4. Bake for 12-14 minutes or until the wonton wrappers are just browned and the artichoke mixture is bubbly. Serve warm.

PREP TIME
30 mins

COOK TIME
12-14 mins

SERVINGS
24

