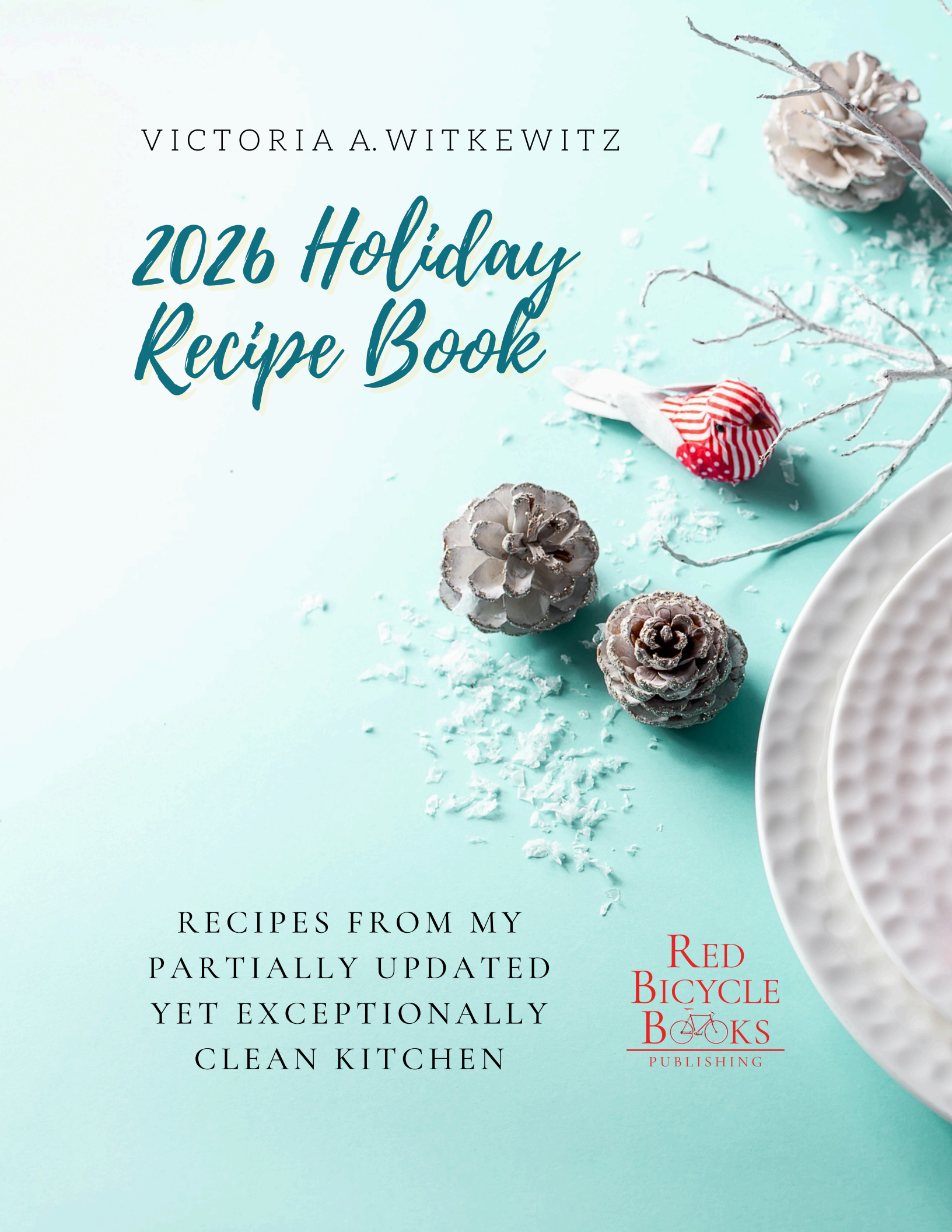


VICTORIA A. WITKEWITZ

2026 Holiday Recipe Book

RECIPES FROM MY PARTIALLY UPDATED YET EXCEPTIONALLY CLEAN KITCHEN

RED BICYCLE BOOKS
PUBLISHING

GATHER YOUR FAMILY
GATHER YOUR TASTE BUDS

It's time to jingle, bringing together family and friends to enjoy culinary creations around this festive time of year. Warm up that oven, coat your fingers with some flour, and get busy to whip up some carefully crafted dishes that will have a few nods of approval, bellies full, and curiosity piqued.

I am delighted to share my labor of love for cooking and baking in the *2026 Holiday Recipe Book*. This season, I wanted to work on food profiles with layers of texture and robust flavors. Check out the Carrot Crunch Cake and Thanksgiving Salad. Many of the recipes are gluten-free and vegan or can be modified to satisfy dietary needs and taste buds.

This holiday season, pause for a moment in the busyness to think about who is truly special in your life today, the gratitude you have, and the memories you are creating together. We're creating history at this very moment in time to look back on. Remember, the most salient story you can write is your own!

Happy cooking. Happy eating. Enjoy. Repeat.

From my heart to yours, happy holidays! Don't forget to save me some dessert.

Victoria



BAKE. COOK. SHARE.

SHARE YOUR CULINARY CREATIONS WITH US

Flour smudges, bowls filled with batter, fancy oven mitts? Chefs and bakers unite. Take a photo and share your culinary creations and fun moments with us.

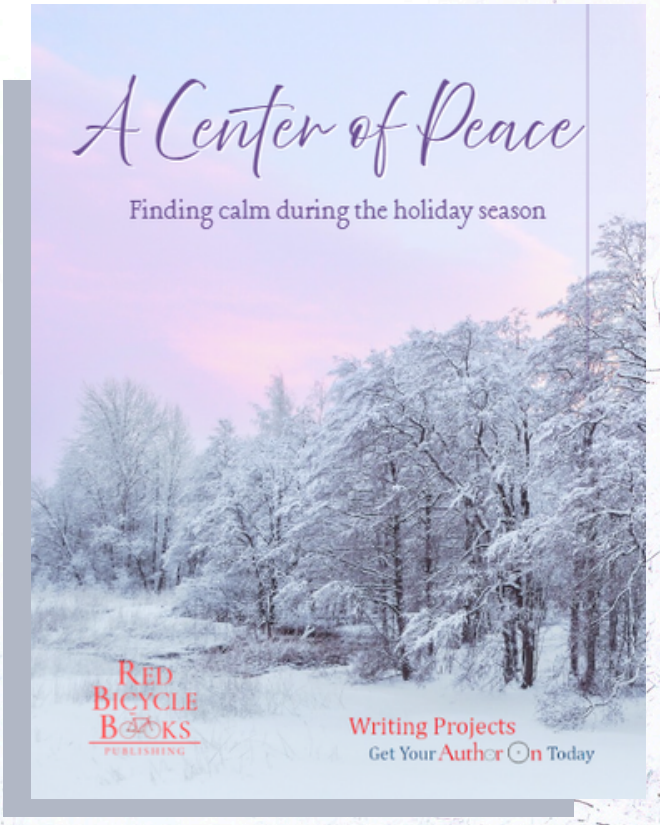
Tag us at Red Bicycle Books on our Instagram account and share some homemade goodness that will make our mouths water. Yum!

ROLL WITH IT.



WRITE INSPIRATION & PEACE INTO YOUR HOLIDAY SEASON

A writing project designed to take a journey within to surround you with peace and self-care during the highs and lows of this fast-paced season, finding gratitude, and cheer in the moments. From managing realistic expectations to journal about what makes you sparkle, it's time to enjoy what this season means to you!



DOWNLOAD THIS WRITING PROJECT TODAY!

www.redbicyclebooks.com/holidayprojects

Writing Projects
Get Your Author On Today

Red Bicycle Books Publishing

Safety Tips

Cooking temperatures-follow guidelines at www.foodsafety.gov

Always wash hands before any food preparation. Prevent cross-contamination by minimizing contact with raw meat and eggs. When handling raw meat and eggs, ensure any surface touched is properly disinfected with disinfectant wipes.

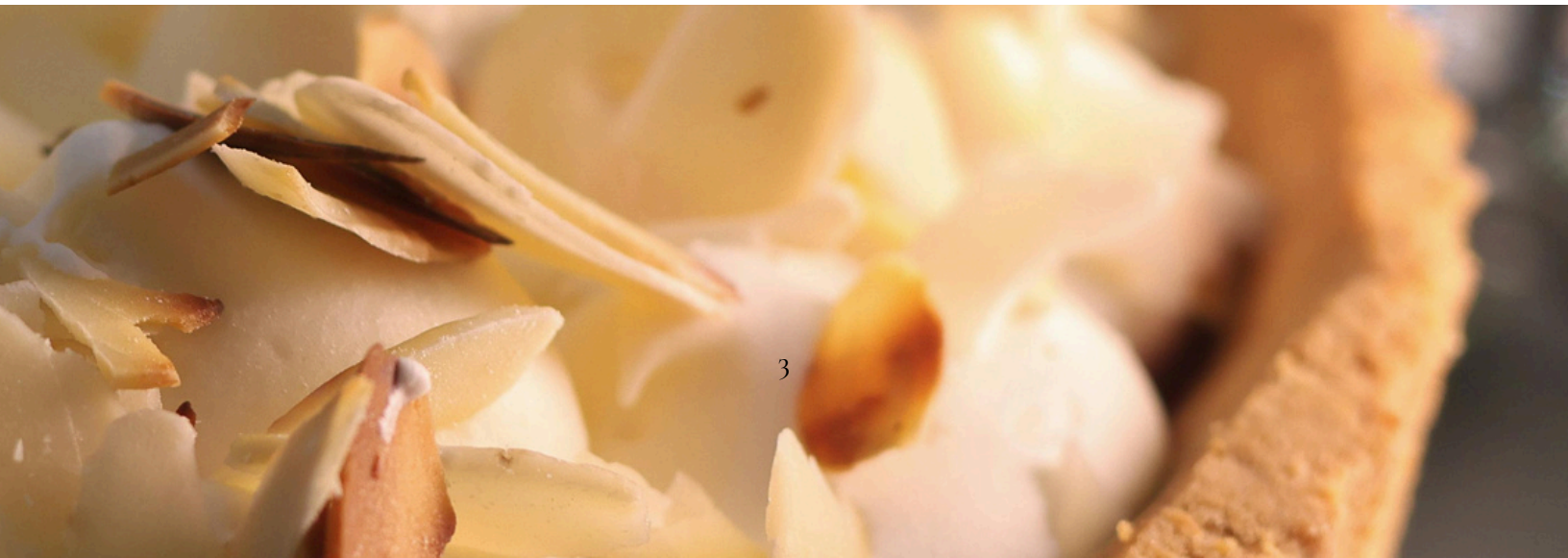
If possible, use food gloves when handling raw meats to limit cross-contamination.

Keep fruit and veggie prep away from raw meats and eggs at all times.

Do as much prep work as possible to prevent a scramble in the kitchen and less stress.

Be careful when dicing veggies and slicing. Carefully add ingredients slowly to a hot pan of oil to prevent splash.

Get your favorite oven mitts and let's get started!



Sides & Appetizers



Thanksgiving Salad with Cranberry Dressing

SALAD INGREDIENTS:

1 large head Romaine lettuce (chopped)
2 small beets (roasted)
1 small Butternut squash (roasted)
1 tablespoon pumpkin pie spice
1 tablespoon extra virgin olive oil
½ cup dried cranberries
¼ cup roasted pumpkin seeds
1 small Honeycrisp apple (cubed)
½ cup roasted, candied Pecans (optional)

VEGAN

GLUTEN-FREE

DRESSING INGREDIENTS:

¼ cup cranberry juice
¼ cup apple cider vinegar
¼ cup extra virgin olive oil
1 tablespoon honey
¼ teaspoon ground cinnamon

PREP TIME:

20 minutes

BAKE TIME:

1 hour at 375 degrees

SERVINGS:

Makes roughly 5 servings

DIRECTIONS:

Preheat oven to 375 degrees. Peel and discard the outside of the beet skin. Slice beets in half. Slice butternut squash in half. Discard the seeds. Place squash and beets on a cookie sheet with parchment paper. Sprinkle 1 tablespoon of the pumpkin pie spice on top of the beets and squash. Add salt and pepper to taste. Drizzle 1 tablespoon of olive oil generously over the top of the squash and beets. Roast for about 1 hour. Set aside to cool for about 20 minutes.

Wash and chop the romaine. Slice the apple into cubes. Once the beets and squah cool, slice the butternut squash and beets into small cubes. Sprinkle them over the salad. Add the pumpkin seeds, dried cranberries, and pecans (optional).



Actual salad footage

DRESSING:

In a small bowl, whisk together the dressing ingredients. Then toss the salad. Serve immediately.

Rutabaga Fries

INGREDIENTS:
1 rutabaga
2 tablespoons Italian seasoning
1 tablespoon ground garlic powder
1 teaspoon ground paprika
1 tablespoon extra virgin olive oil
Sea salt and pepper to taste

PREP TIME:
10 minutes

BAKE TIME:
30 minutes at 375 degrees

SERVINGS:
Makes roughly 5 servings

VEGAN

GLUTEN-FREE

DIRECTIONS:
Preheat oven to 375 degrees. Wash the rutabaga to remove the excess wax. Slice rutabaga into strips like french fries approximately ½ inch thickness. In a bowl, add the olive oil, Italian seasoning, paprika, garlic powder, sea salt, and pepper. Whisk together the ingredients until well combined.

On a cookie sheet, roll out parchment paper to prevent sticking. Drizzle the mixture over the fries. Bake for 15 minutes, then flip. Bake for another 15 minutes. Fries should be firm and have a nice golden color.



Herbed Tomato Soup

INGREDIENTS:

2 pounds Campari tomatoes
6 garlic cloves
1 Spanish onion (sliced into quarters)
Sprigs of fresh basil
Sprigs of fresh rosemary
Sprigs of fresh sage
3 cups vegetable broth
1 tablespoon extra virgin olive oil
Salt and pepper to taste
Gluten-free croutons (optional)

PREP TIME:

20 minutes

BAKE TIME:

1 hour at 375 degrees plus
12 minutes stove top

SERVINGS:

Makes roughly 8 servings

VEGAN GLUTEN-FREE

DIRECTIONS:

Preheat oven to 375 degrees. Slice the onion into quarters. On a cookie sheet, place parchment paper. Add the tomatoes (whole), sliced onion, and garlic. Sprinkle generously with salt and pepper. Drizzle 1 tablespoon of olive oil on top of the veggies. Roast the tomatoes, garlic, and onion for 1 hour at 375 degrees. Meanwhile, chop the fresh herbs. Set aside.

Remove from oven. Carefully add the roasted tomatoes (juices included), garlic, and onions to a dutch oven or large pot. Add the vegetable broth and stir. Add the herbs. Place on medium heat for 10 to 12 minutes, stirring occasionally. Remove from heat. Carefully transfer to a blender. Blend on high for about 2 minutes until the soup is smooth and thick. Serve immediately. Add gluten-free croutons on top if desired.



Main Dishes



Pomegranate Pork

INGREDIENTS:

1 pound thin boneless pork chops
2 cups pomegranate juice
1/2 cup gluten-free soy sauce
1 teaspoon Lemongrass paste
1 teaspoon ground ginger
10 ounces pineapple chunks in juice
1/4 stick of unsalted butter
5 garlic cloves
8 ounces baby bella mushrooms
Salt and pepper to taste
1 tablespoon arrowroot starch
½ cup cold water

PREP TIME:

10 minutes

COOK TIME:

25 minutes

SERVINGS:

Makes roughly 6 servings

GLUTEN-FREE

DIRECTIONS:

In a large pot or electric skillet add the butter on low heat. Add the garlic cloves. Place pork chops in the pan to brown for about 2 minutes. Season the pork chops with ginger, salt, and pepper. Add the Lemongrass paste, soy sauce, pineapple chunks with juice, and pomegranate juice to the pot or electric skillet. Stir ingredients together until well combined.

Add the baby bella mushrooms. Cook on low heat with lid, stirring about every 5 minutes. Once the pork chops reach 165 degrees, turn off the heat. Add the arrowroot starch to 1/2 cup of cold water into a cup. Whisk until the starch is combined. Slowly pour into the pork chop and mushroom mixture. Place the heat on low for about 2 minutes until the sauce thickens.

Serve immediately.



Hoisin Beef

INGREDIENTS:
1 red bell pepper (sliced)
1 yellow onion (sliced)
2 pounds flank steak (cut into 1 inch cubes)
3 tablespoons sesame oil
2 tablespoons garlic powder
1 tablespoon ground ginger
1 bottle of gluten-free hoisin sauce
2 cups gluten-free beef broth
salt and pepper to taste
2 cups jasmine rice

PREP TIME:
15 minutes

COOK TIME:
25 minutes

SERVINGS:
Makes roughly 6 servings

GLUTEN-FREE

DIRECTIONS:
Wash and slice the veggies. In a small bowl, add the garlic powder and ginger. Slice the meat into cubes. Coat the meat in the garlic and ginger mixture. In a large pan or electric cooking pan on low to medium heat, add the sesame oil. Add the vegetables. Stir for approximately 3 minutes. Add the meat to the mixture to brown, about 3 minutes. Add the beef broth and hoisin sauce. Cook covered for about 25 minutes on low heat stirring occasionally until beef is tender and reaches an internal temperature of at least 145 degrees.

Meanwhile, cook the jasmine rice according to the directions.

Plate the rice. Add the hoison beef on the side or top.



Desserts



Carrot Crunch Cake

INGREDIENTS:

2 cups All-purpose flour (substitute 2 cups gluten-free flour to make gluten-free)
1 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups shredded carrots
½ teaspoon rum extract
1 stick of unsalted butter
1 teaspoon of baking soda
½ cup plain applesauce
1 cup raisins
½ cup almond milk (original)
Cooking spray to prevent sticking

PREP TIME:

15 minutes

BAKE TIME:

35-40 minutes at 350 degrees depending on the pan size. Recommended 10 x 10 square glass pan.

SERVINGS:

Makes roughly 12 servings

DIRECTIONS:

Preheat oven to 350 degrees. Wash and peel carrots. Using a medium grater, grate carrots. Set aside. In a large mixing bowl, add the flour, baking soda, sugar, applesauce, rum and vanilla extract Add almond milk. Beat in eggs and butter on high for about 3 minutes until all ingredients are well mixed. With a spoon, fold in raisins and carrots. Mix well. Use cooking spray to prevent sticking to the sides of the pan. Pour batter into the pan. I recommend a 10 x 10 glass pan. Bake for 35-40 minutes or until a toothpick comes out clean in the middle.



Feel the crunch! Taste the flavors.

Carrot Crunch Frosting

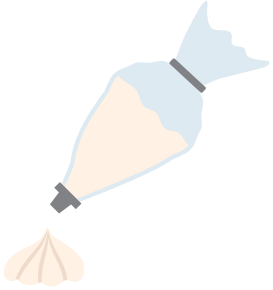
INGREDIENTS:

2 cups confectioner's sugar
3 ounces cream cheese
½ teaspoon vanilla extract
¼ cup crushed pistachios

DIRECTIONS:

Beat 2 cups of confectioner's sugar into 3 ounces of cream cheese. Add the vanilla extract. Frost the cake. Sprinkle crushed pistachios over the top of the cake.

For extra crunch, slice the cake in the center. Add the frosting and crushed pistachios to the center.



Coconut Raspberry Cupcakes

INGREDIENTS:

2 cups All-purpose flour (to make gluten-free, substitute with 2 cups of gluten-free flour)
½ cup granulated sugar
½ cup light sour cream
½ cup canned real coconut milk (save the rest for the frosting; next page)
1 teaspoon vanilla extract
2 large eggs
1/4 cup raspberry preserves
½ teaspoon baking soda
1 stick unsalted butter
1 cup sweetened coconut flakes

BAKE TIME:

20-25 minutes at 350 degrees

SERVINGS:

Makes 1 dozen cupcakes

DIRECTIONS:

Preheat oven to 350 degrees. In a large bowl, add flour, sugar, and baking soda. Beat in butter and eggs on high for 2 minutes. Add the vanilla, sour cream, coconut milk, and raspberry preserves. Continue mixing on high for about 3 minutes. Turn off the mixer. Slowly fold in the coconut flakes with a spoon. Mix until combined.

Transfer the mixture into baking cups in a cupcake pan by filling each cup about ¾ of the way. Bake at 350 degrees for approximately 20-25 minutes until the toothpick comes out clean in the center.



Coconut Frosting

INGREDIENTS:

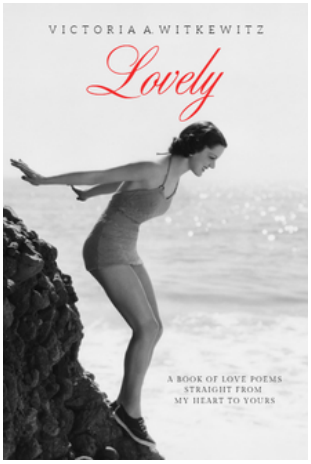
2 tablespoons canned coconut milk
2 cups confectioner's sugar
1 teaspoon vanilla extract

TOPPINGS:

1 cup sweetened coconut flakes
1 cup sliced pecans or crushed pistachios (optional)

DIRECTIONS:

Beat 2 tablespoons of canned coconut milk into the confectioner's sugar. Add the vanilla. Keep mixing until creamy. Frost the cupcakes. Sprinkle the coconut flakes on top. Add pecans if desired.



Shameless self promotion time!

Check out my new poetry book Lovely: A Book of Love Poems Straight From My Heart to Yours that celebrates love in all forms from friends, family, nature, romance and more, with a writing space capture your own Lovely thoughts to remember!

Butterscotch Brownies

INGREDIENTS:

1 ¾ cup All-purpose flour (to make gluten-free, substitute with 1 ¾ cup gluten-free flour)
1 1/4 cup granulated sugar
3 large eggs
2/3 cup cocoa powder
1/4 teaspoon baking soda
1 teaspoon vanilla extract
½ cup avocado oil
4 ounces cream cheese
¼ teaspoon rum extract
2 tablespoons water
11 ounces butterscotch morsels
Cooking spray or to prevent sticking

BAKE TIME:

45-50 minutes at 325 degrees

SERVINGS:

Makes approximately 14 servings

BAKING TIP:

Use a glass pan to prevent the morsels from burning to the pan

DIRECTIONS:

Set oven to 325 degrees. Grease a 12 by 12 square glass pan with cooking spray. In a large bowl, add flour, granulated sugar, baking soda, and cocoa powder. With a spoon, stir ingredients until they are combined including any clumps of cocoa. Add the vanilla and rum extracts. Add the avocado oil, cream cheese, and the eggs. Beat for about 1 minute on low until the batter comes together without overmixing. Add the water. The batter will be thick. Mix on high for approximately 2 minutes. Place the mixer aside. Fold in butterscotch morsels with a spoon.

Transfer batter to the pan. Bake for approximately 45-50 minutes at 325 degrees until the toothpick comes out clean from the center of the pan.





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