

2025 Holiday Recipe Book



RECIPES FROM MY PARTIALLY
UPDATED YET EXCEPTIONALLY
CLEAN KITCHEN

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RED
BICYCLE
BOOKS

PUBLISHING

GATHER YOUR FAMILY. GATHER YOUR TASTE BUDS.

Food is central to the festive season that invites us to celebrate with our loved ones. From culinary delicacies we enjoy cooking and baking in our kitchen, to pausing and reflecting on the gratitude we have in our lives, I am delighted to share my labor of love for cooking and baking in this fifth edition of my holiday recipe book.

This year, I wanted to take some of the classics and give them a bit of a plot twist. Check out the blueberry kiwi pie that has a perfect balance of sweetness and fruit with a buttery crust that could play the main character as a pastry alone. The Gouda Gooda Mac and Cheese with the addition of applewood bacon makes this dish a rich and creamy comfort food as a main course or an appetizer. As a reminder, many of the recipes can be modified to make them gluten-free or vegetarian.

As the holiday season takes us in multiple directions, quite literally as we travel to visit our loved ones, I hope you find some time to pause for a moment to think about who is truly special in your life and the memories, traditions, and stories you are building together. Remember, the most salient story you can write is your own!

May you cherish the joy of preparing food in your kitchen this holiday season.

From my heart to yours, happy holiday season and don't forget to save me some dessert.



BAKE | COOK | SHARE

DID YOU PUT IN A LOT OF ELBOW GREASE
THIS HOLIDAY SEASON?

Flour smudges of hearts, 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.



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 culinary toolbelt ready, and let's get started!



Sides & Appetizers



Kiwi Mango Salsa

INGREDIENTS:

1 cup mango
1 lime (juiced)
2 kiwis
½ red onion
1 jalapeno pepper
½ green bell pepper
1 Roma tomato
4-5 mint leaves
Veggies, corn chips, or pita bread (to dunk in)

PREPARATION TIME:

10 minutes

SERVINGS:

Makes approximately 3 servings

GLUTEN FREE

VEGETARIAN



DIRECTIONS:

Finely chop kiwi, onion, the peppers, the mint leaves, and the tomato. You can also use a food processor. Place in a bowl. Squeeze the juice of one lime into the mixture. Add salt and pepper to taste. Mix well. Serve immediately with veggies, corn chips, or pita bread. Enjoy. Refrigerate up to two days.



Three Cheese Rosemary & Kalamata Olive Flatbread

CRUST INGREDIENTS:

3 cups whole wheat flour
1 teaspoon salt
1 cup warm water
¼ cup olive oil (and an additional 1 tablespoon for brushing)

SAUCE INGREDIENTS:

28 ounce can crushed tomatoes
½ cup tomato paste
1 tablespoon garlic powder
1 tablespoon Italian seasoning
2 tablespoons pesto (such as Alessi)
1 tablespoon granulated sugar
Salt and pepper to taste

TOPPING INGREDIENTS:

2 sprigs fresh rosemary
2 cups kalamata olives (sliced)

TOPPING INGREDIENTS

(CONTINUED):

1 cup sundried tomatoes in olive oil (drained)
2 cups shredded Mozzarella cheese
1 cup shredded Asiago cheese
1 cup Goat cheese (crumbled)
Additional Italian seasoning to sprinkle on top (optional)

OVEN TEMPERATURE:

450 degrees

COOK TIME:

20 minutes cook time (sauce)
10-12 minutes bake time (flatbread)
30 minutes prep time

SERVINGS:

Makes approximately 14 servings

VEGETARIAN

SAUCE DIRECTIONS:

Prep your toppings ahead of time. Dice olives and wash rosemary. Set aside. Make the sauce. Add the crushed tomatoes, tomato paste, garlic, Italian seasoning, pesto, and sugar to a Dutch oven on low heat. Add salt and pepper to taste. Simmer covered for approximately 20 minutes, stirring occasionally. Remove from the heat and set aside.



CRUST DIRECTIONS:

Preheat oven to 450 degrees. In a bowl, add flour and salt. Mix well. Slowly add the cup of warm water, about one tablespoon at a time alternating with the olive oil. Knead dough with fingers. Keep working dough until it forms nicely into a ball. If the dough forms into a ball easily, don't add extra water as this may turn your crust into a cracker texture.

Once the dough is set, lightly flour the surface. With a rolling pin, roll crust to about $\frac{1}{8}$ inch thickness. Once rolled, take a butter knife to trim two long rectangles, approximately 6 inches in width by 16 inches in length (see picture below). Carefully transfer the flatbreads onto two cookie sheets. Drizzle a small amount of olive oil on the flatbread. Bake at 450 degrees for two minutes. Remove from oven to add the sauce and toppings.

SAUCE AND TOPPING DIRECTIONS PER EACH FLATBREAD:

Add one cup of sauce per flatbread and smooth over the top. Be careful not to spread sauce over the edge. Add one cup of Mozzarella to each, and $\frac{1}{2}$ cup of Asiago, $\frac{1}{2}$ cup of Goat cheese per flatbread. Add 1 cup of olives per flatbread and approximately 5-6 sundried tomatoes. Sprinkle the rosemary over the top. Sprinkle additional Italian seasoning if desired.

Bake at 450 degrees for approximately 10 minutes or until cheese melts uniformly.

**Actual flatbread
footage before baking
it in the oven.**



Gouda Gooda Mac & Cheese

INGREDIENTS:

8 ounce package (roughly 1 cup) smoked Gouda cheese (cubed)
8 ounce package (roughly 1 cup) Cheddar cheese (cubed)
½ cup fresh Parmesan cheese (shredded)
1 pound elbow macaroni noodles*
6 strips Applewood smoked bacon** (chopped)
16 ounces heavy whipping cream
2 tablespoons unsalted butter
2 tablespoons garlic powder
1 teaspoon ground paprika
2 tablespoons Panko bread crumbs* (optional)
Salt and pepper to taste

DIRECTIONS:

Set oven to 350 degrees. If you can find cubed cheese, then skip the step of slicing the cheese and go directly to cooking the bacon in a pan according to the package instructions. Meanwhile, boil the water and add the pasta to cook for 4 minutes until al dente. Drain pasta from the water.

Once the bacon is cooked, pat dry with a towel, then chop in small pieces. In a large baking pan, place the pasta, cheeses, heavy whipping cream, butter, garlic powder, paprika, salt and pepper (as desired). Sprinkle in bacon bits. Stir until mixed well. Add Panko crumbs (if desired) to the top. The pasta will continue to soften as it bakes.

Place the pan in the oven uncovered. After 10 minutes, stir well, mixing the melted cheese. Place back in the oven and cook for 10 more minutes. Serve immediately.

Note: When re-warming the mac and cheese, add a little milk to thin out.

OVEN TEMPERATURE:

350 degrees

COOK TIME:

20 minutes (casserole)

7 minutes (bacon)

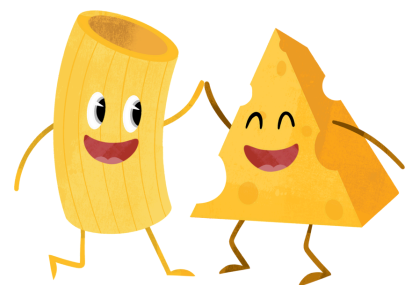
4 minutes (pasta)

SERVINGS:

Makes approximately 15 servings

*This recipe can be modified to be made gluten-free by replacing wheat noodles for gluten-free noodles. Additionally, you can remove the breadcrumbs.

**To make vegetarian, omit bacon.



Main Dishes



Pear Pork Chops

INGREDIENTS:

1 pound package thin boneless pork chops
1 tablespoon Better than Bouillon™ Chicken
2 cups white wine
2 tablespoons unsalted butter
3 Roma tomatoes (sliced)
2 cups spinach
¼ cup Havarti cheese (cubed)
¼ cup Gouda cheese (cubed)
1 red pear (skin removed and diced)
1/2 cup asparagus (diced)
1 cup broccolini
1/2 cup fresh green beans
2 celery ribs (chopped)
1 teaspoon ground cinnamon
2 cups apple juice

DIRECTIONS:

Wash and peel pear and dice. Wash veggies and slice. Cut cheeses in cubes and set aside. If you have an electric skillet, place it on 300 degrees, if not, use a large Dutch oven on low-medium heat. Add the butter to the pan. Place all veggies in the pan except the broccolini. Stir for approximately 3 minutes. Season pork with garlic powder, cinnamon, and Italian seasoning on both sides. Add to the pan. Slowly add in the apple juice, wine, lemongrass paste, and the bouillon. Cook for 10 minutes. Stir occasionally. Add in broccolini and cheeses the last five minutes of cooking. Stir well to ensure the cheese melts uniformly. Check that the pork chops reach an internal temperature of at least 165 degrees.

Cook pasta, if desired, to package instructions. Add to the pasta, 1 teaspoon garlic powder, 1 tablespoon butter, and 1 teaspoon Italian seasoning. Serve as a bed of pasta with the veggies and pork chops on top.

INGREDIENTS (CONTINUED):

1 teaspoon garlic powder
1 teaspoon Italian seasoning
1 teaspoon lemongrass paste
2 cups pasta of your choice (optional)
Salt and pepper to taste

COOK TIME:

20 minutes (pork chops)
10 minutes (pasta)
10 minutes prep time

SERVINGS:

Makes approximately 6 servings

COOKING TIP:

Use an electric skillet



Beef Stew

INGREDIENTS:

1 green bell pepper (sliced)
1 yellow bell pepper (sliced)
1 small bunch fresh Italian parsley
28 ounce can diced tomatoes
1 teaspoon paprika
1 tablespoon garlic powder
4 ounces white button mushrooms (sliced)
1/4 cup Worcestershire sauce
1 tablespoon olive oil
3 pounds beef stew meat (cubed)
1 cup beef broth (gluten-free, such as Kitchen Basics)
Salt and pepper to taste
French bread loaf (optional)*

COOK TIME:

6 hours high heat in a slow cooker
5 minutes to brown meat
5 minutes prep time

SERVINGS:

Makes approximately 12 servings

GLUTEN FREE

*Serve with gluten-free bread

DIRECTIONS:

Wash and slice veggies. In a crock pot, set on high heat for 6 hours. Add diced tomatoes, peppers, parsley, mushrooms, Worcestershire sauce, and paprika. Meanwhile, salt and pepper the beef stew meat generously and add the garlic powder. Add one tablespoon of oil to a frying pan. Cook for approximately 5 minutes. Drain fat and oil. Add the meat to the crock pot mixture and stir with other ingredients. Stir occasionally, every 1/2 hour or so until the meat is tender, approximately 6 hours. Serve with sliced French bread (optional).



Thai Basil Chicken

INGREDIENTS:

1 orange bell pepper (sliced)
1 red bell pepper (sliced)
1/2 Vidalia onion (sliced)
1/4 cup soy sauce
1 tablespoon lemongrass paste
1 tablespoon ginger
14 ounce can coconut milk (such as Native Forest)
2 pounds thin chicken breast
1 tablespoon oil
Handful of basil leaves
Salt and pepper to taste
2 cups jasmine rice

COOK TIME:

25 minutes (chicken)
20 minutes (rice)

SERVINGS:

Makes approximately 6 servings

COOKING TIP:

Use an electric skillet

DIRECTIONS:

Wash and slice veggies. If you have an electric skillet, place it at 300 degrees, if not, use a large Dutch oven on low-medium heat. Place the peppers and onion in the pan with 1 tablespoon of oil. Stir for approximately 3 minutes. Season chicken with the ginger, salt and pepper on both sides. Add to the pan. Slowly add in the soy sauce, lemongrass paste, and coconut milk. Add in the basil leaves last and keep covered stirring occasionally.

Meanwhile, cook jasmine rice according to the package instructions. Check chicken to ensure it reaches 165 degrees or higher, approximately 20-25 minutes. Serve chicken over a bed of jasmine rice.



Desserts



Lime Cranberry Cake

CAKE INGREDIENTS:

2 cups all-purpose flour* (I use Pamela's Gluten Free Baking Mix)

*Note if using all-purpose gluten flour, add 1 teaspoon of baking powder

1 lime (squeezed)

2 large eggs

1 teaspoon pure vanilla extract

½ teaspoon almond extract

½ teaspoon orange peel

1 tablespoon fresh basil chopped

¾ cup granulated sugar

5 tablespoons unsalted butter

ICING INGREDIENTS:

2 tablespoons unsalted butter

½ cup confectioner's sugar

1 teaspoon pure vanilla extract

1 tablespoon milk

OVEN TEMPERATURE:

350 degrees

BAKE TIME:

20 minutes

SERVINGS:

Makes approximately 12 servings

VEGETARIAN GLUTEN FREE

CAKE DIRECTIONS:

Thoroughly wash basil sprigs and chop into small pieces. Juice one lime. Add the cranberry juice, lime juice, and basil to a mixing bowl. Add the sugar, flour, vanilla extract, almond extract, and orange peel. Soften the butter in the microwave for approximately 1 minute. Add the eggs and beat the batter on a slow speed for about 3 minutes. Fold the batter into pan and bake for approximately 20 minutes until the cake comes out at 165 degrees. Let the cake cool for at least an hour before adding the icing.

ICING DIRECTIONS:

In a bowl, slice butter into small pats. Add ½ cup confectioner's sugar, 1 teaspoon of pure vanilla extract, and one tablespoon of milk. Beat on high for about 3 minutes until icing forms. If needed, add a little more confectioner's sugar and milk to get a creamy, spreadable texture. Top the cake and serve.



Kiwi Blueberry Pie

CRUST INGREDIENTS:

2 ½ cups all-purpose flour with more for dusting
(Note you can use a pre-made crust, or substitute with a pre-packaged gluten-free crust)
1 cup unsalted cold butter (2 sticks)
1 tablespoon light brown sugar
1 teaspoon salt
7 to 9 tablespoons ice water

BAKE TIME:

30 minutes prep time
1 hour (refrigerating the dough)
45 minutes (baking)

SERVINGS:

Approximately 10 servings

FILLING INGREDIENTS:

3 kiwis (diced)
12 ounces blueberries (a little less than a pint)
1 tablespoon pure maple syrup
¼ cup apple juice
2 teaspoons pure vanilla extract
¼ teaspoon ground allspice
¼ teaspoon orange peel
1 ½ teaspoons corn starch

OVEN TEMPERATURE:

375 degrees for the crust (blind bake)
325 degrees for baking the pie

VEGETARIAN

KEY TIPS:

- I use a 10 inch interior pie pan, though you can use a smaller pan such as 9 inches.
- Ensure your dough is properly chilled before rolling, otherwise, it will get sticky and fall apart upon forming the circles.

DIRECTIONS FOR THE CRUST:

To make the crust, you can either use a food processor or form by hand. However; I recommend using your hands to knead and work the dough in a bowl. Add flour, salt, and brown sugar. Mix well. Cut cold butter into pads (about ½ inch slices). Add to the mixture. With a fork or pastry tool, press butter and mix with the flour. Slowly add water, one tablespoon at a time until the dough starts to come together. Note, the amount of water added will differ based on humidity. Knead the dough for approximately 7 minutes. Place the ball of dough into plastic wrap and chill in the refrigerator for at least an hour.

DIRECTIONS FOR THE FILLING:

Cut away the kiwi rind and dice the fruit. Wash the blueberries. In a saucepan add the blueberries, kiwi, 1 tablespoon maple syrup, apple juice, allspice, orange peel, and vanilla extract. Stir ingredients well. Place on a low heat covered for 5 minutes. Remove lid and stir. Bring fruit mixture to a boil then simmer on a medium heat uncovered for about 10 more minutes. Stir frequently to prevent burning. Turn off heat. Add 1 ½ teaspoons corn starch. Note, to thicken corn starch, start with a small amount of cold water such as a tablespoon, stir well to prevent clumping, then add to the filling mixture. Return the filling mixture to a boil stirring frequently to ensure the fruit doesn't burn for about 3 minutes. The filling should start to thicken. Remove from heat and set aside.

BAKING THE PIE:

Preheat oven to 375 degrees. Take the refrigerated dough out. On a lightly floured surface with a rolling pin, add a little flour to the pin as well. Form dough into two even circles with approximately ¼ inch thickness. One for the top and one for the base crust. Add flour as needed. Place the pie crust into the pie mold. Blind bake the crust (without the filling) for approximately 5 minutes. Remove the pie crust from the oven. Reduce the oven heat to 325 degrees.

Add the filling mixture to the pie. Carefully place the top of the pie crust. Ensure there is proper venting of the filling by placing a hole in the center or create a lattice style across the pie filling in strips if desired.

Ensure your oven has reached a temperature of 325 degrees. Place a cookie sheet underneath the pie. Bake for approximately 45 minutes or until the internal temperature reached is 195 degrees. Let the pie cool before serving. Serve with vanilla ice cream (optional).



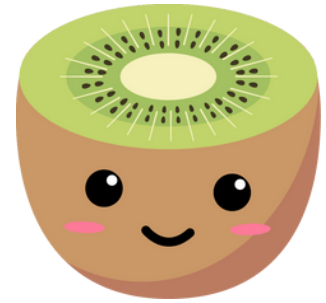
Is this time for a shameless self-promotion? Hey, you can't blame a girl for trying! This recipe is a *Lovely* accompaniment with some vanilla bean ice cream. Check out my new poetry book [Lovely: A Book of Love Poems Straight From My Heart to Yours](#)



I hope you have a wonderful holiday season filled with so much goodness—good company, good memories, and good food to tie all the fun together.

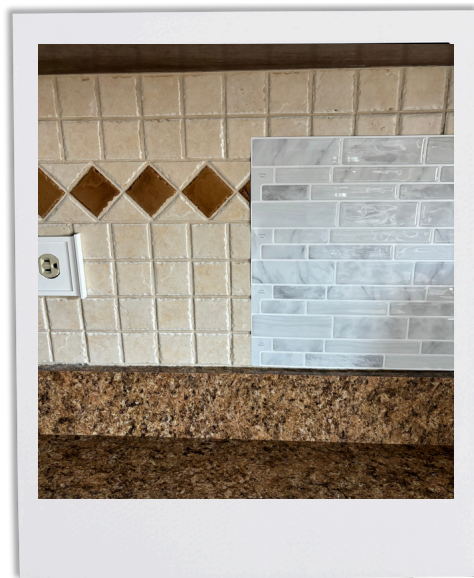
This year, my old oven finally decided to part ways after nearly eleven years of making delicious meals for us. Goodbye, old friend. Now we have welcomed a new oven that plays a sweet little tune I get a kick out of every time I hear when it's ready!

And the backsplash that was supposed to be finished this year still remains...partially unfinished. Until next year, I guess.



***Even if things
get a little
hairy in the
kitchen,
remember,
you've got this!***

Happy Holidays





The story continues on...



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