



The
**Ladies Who Create
Cookbook**

A Collection of Family Recipes

Winter 2020

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Welcome to Ladies Who Create

Ladies Who Create is a community that advocates for equality in design. We are writers, researchers, designers, program managers, illustrators, and many others encompassing the broad range of creatives in our community. Founded by Anisha Jain in 2017 when she was just one of three gals on the design team, this community has grown to include hundreds of creatives in design around the world.

Our goal is straightforward—we help women in design grow. We succeed when people feel a sense of possibility and accelerated progress around what they want to achieve. We seek to generously share and gain knowledge, create meaningful relationships, and help people achieve their career ambitions.

We believe that the best investment we can make is in an equal future, and we know it pays off! In 2019, Dropbox Design tipped the scales, reaching gender equity across the design team and within design leadership.

We hosted intimate events around the world to connect diverse people across the community. We're also proud to have published impactful pieces such as *Ladies Get Loud*, *Permission to Speak*, *New Hymns*, and our first edition of *Feminist Propaganda*.

We've seen big changes as a result of simple efforts, and we're just getting started. Our ambitions are big and the stakes are high. Now is the time to figuratively link arms and build our community.

Creating community through food

This has been a challenging and isolating year, to say the least. Many of us have been spending a lot more time at home: cooking, baking, and trying new recipes. But as the weather turns cold and dark, it's often the food of our childhoods that brings us comfort.

Though we haven't been able to spend time together in person, we wanted to create a feeling of *hygge*—a Scandinavian word to describe a mood of coziness and togetherness that fosters wellness and contentment—with you in the creative community.

Breaking bread has always been a way to create community, and what better way to come together than to share the traditions and cultures that make up who we are—swapping delicious recipes while giving each other a glimpse into the stories and people behind the food!

Thank you to everyone who shared recipes, stories, and photos! We can't wait to give these a try and create a little *hygge* with you. ❤️

“I’m just someone who
likes cooking and for
whom sharing food is a
form of expression.”

— Maya Angelou



Appetizers

Balkenbrij

My family has a number of traditional recipes that my Grandma always made during the holidays, but now that her health no longer allows her to cook, my family members have been keeping tradition alive by making her recipes ourselves. Most of them aren't written down, so the slightly fuzzy instructions are orally passed down and open to experimentation.

This old Dutch recipe is a childhood favorite of mine, and it wasn't until I was in my 20s (and very much into the SF farm-to-table style of eating) that I learned it contains liver. It has a velvety mouthfeel and a savory, bacon-like flavor. If you've never cooked liver before, this is an approachable way to start!



Balkenbrij

Bev Achterhof · Product Designer
Product Growth

INGREDIENTS

Makes 8 servings

- 1 pound lean pork
such as tenderloin
- 1 pound pork or beef liver
- 2-4 cups buckwheat flour
- Salt
- Pepper

Mix and match spices:
use at least one

- Cinnamon
- Allspice
- Cloves
- Anise
- Ginger

DIRECTIONS

- 1 Cover pork and liver with water in separate pots and cook until tender, about 1 hour.
- 2 Transfer liver to the pork pot and discard the liver water.
- 3 Add salt, pepper, and spices, one at a time, seasoning to taste.
- 4 When the broth has reduced by half, chop the meat finely or use a meat grinder and return it to the broth.
- 5 Stir in enough buckwheat flour to make a stiff batter, cooking until thickened.
- 6 Lightly grease a loaf pan and transfer the batter into it, refrigerating to cool.
- 7 When cool, cut into slices, dredge in flour, and fry in butter in a skillet until golden brown and crispy.
- 8 Serve on toast or with a side of roasted potatoes.

Bao 包 or baozi 包子 have become popular in mainstream media depicting Chinese culture, so I thought I'd share my version. I grew up eating the baos my dad and grandmother made, which ranged from sweet (red bean, black sesame, peanut butter, sugar, etc.) to savory (pork and cabbage, beef and carrots, etc.).

Because it's so easy to find in San Francisco's Chinatown, I could never justify buying a steamer and spending the time to wait for yeast to rise. Yet, none of the baos tasted quite like they did at home.

A few months after I moved to San Francisco, I missed my grandmother's baos so much that I asked a friend to bring a bag of her frozen ones when he flew over to visit. Unfortunately, they did not survive the 6 hour flight. I ended up just sticking with the dim-sum to-go baos.

Three years later, during quarantine, I impulsively purchased a Costco pack of yeast, so I have no excuse not to make baos and play around with my recipe.

Basic Steamed Buns

Nancy Cai · Design Research Coordinator
Research Operations

INGREDIENTS

Bao Dough

- 1.5 tsp of yeast
- 3/4 cup of warm water
or 1/4 cup warm water + 1/2 cup milk
- 1-2 Tbsp of white sugar
- 2 cups of flour
you may need up to 3 cups

DIRECTIONS

Making the Dough

- 1 Proof yeast by dissolving sugar in warm water and then adding yeast. It should bubble within a few minutes.
I use ~1/4 cups of hot water and sugar to proof the yeast and then later add 1/2 cups of milk to the flour mixture. The water-only version is for my dad as he is lactose intolerant.
- 2 In a separate mixing bowl, start with 2 cups of flour and then pour in proofed yeast, mixing with whisk or chopsticks.
Add more water or flour as necessary.
- 3 Knead dough in a stand mixer or by hand for 10-15 minutes and form into a ball.
- 4 Cover dough with a kitchen towel or plastic wrap and let sit for at least an 1 hour.
When it's cold (~65-68°F room temp), let the dough sit overnight.
- 5 Once dough has risen to double its original size, knead again to pop out the air bubbles and portion into small balls.
1-1.5 inches in diameter
- 6 You can then steam them as-is (this is called mantou 馒头), or add filling before steaming.

Tips

- Add some color! Add 1-2 tablespoons of matcha powder, cocoa powder, or beet juice before kneading the dough for green, brown, or red dough.
- If you're feeling creative, try adding spices. I've added rosemary, which gives the buns a different tasting profile, but is delicious!

INGREDIENTS

Filling

- 1 cup (~8 oz) ground meat
pork or beef
- 2-3 cups of chopped vegetables
Napa cabbage or Chinese chives
- 1 Tbsp garlic
minced or finely chopped
- 1 tsp ginger
minced or finely chopped
- Soy sauce
- Salt
- Pepper
- Sesame oil
optional
- 1 egg
optional

DIRECTIONS

Making the Filling

- 1 Lightly sauté the vegetables in oil to release the aromas.
- 2 Mix all the ingredients in a bowl then add an egg to hold the mixture together, ball up a little bit and place in boiling water until cooked.

Taste for seasoning because once it goes in the bun, there's no turning back!
- 3 Flatten a small ball of dough with either a rolling pin, or by pinching with your fingers, making sure the center is ~2 millimeters thick (to hold the filling) and the edges are thinner for folding.
- 4 Add a dollop of filling onto the center of the flattened dough.

Don't overstuff your bao—we want fluffy buns.
- 5 Start folding like an accordion.

I highly recommend watching YouTube tutorials as a visual guide.
- 6 Close up the bao and steam for 10-15 minutes, then enjoy!

Tips

- You can roll it up with scallion, oil and salt to make scallion rolls 葱油卷.
- Keep an eye on the steamer! Make sure the pot is always filled with water or else you might burn your steamer (this has happened to me a few times).
- Line your steamer. I usually use Napa cabbage leaves, but when I don't have those on hand, my family and I have also used paper towels, parchment paper and coffee filters.
- Alternatives to a stovetop steamer: Place a lined strainer over a pot (make sure to cover it) or use the rice cooker steamer.
- Freeze but do not refrigerate the leftovers: to reheat, just re-steam or place a damp paper towel over the bao and microwave them.



The holiday cheese ball is infamous and polarizing in our family. It's required for any holiday gathering. We put it out before and after meals, for snacking while we play games together. I got this recipe from my grandmother, who was tasked with making it every year.

I started making it about 10 years ago, and made some adjustments to the recipe (more of everything!) It has a 1950s vibe, looks unappealing but is delicious and satisfying. Make it ahead of time and freeze if you need to travel with it. It's OK to take through airport security, though they will ask you about it. I recommend serving it with Carr's Table Water Crackers.



Cheese Balls

Renda Morton · Design Manager
DBX Core

INGREDIENTS

Makes 3 cheese balls

- 2x 8oz packages of cream cheese, softened
- 2 cups grated sharp cheddar cheese (about a 1/2 pound)
don't use pre-grated cheese!
- 1 tablespoon pimiento
chopped
- 1 chopped red bell pepper
- 1/2 or whole onion
finely chopped
- 2 tsp Worcester sauce
- Dash of cayenne pepper
to taste
- Dash of salt
- 1/2 cup chopped pecans
I use a food processor
- 1/4 cup fresh parsley
chopped
- Dash of paprika

DIRECTIONS

- 1 Using your hands, mix together all the ingredients except the parsley, paprika, and HALF of the pecans (1/4 cup).
- 2 Mix remaining pecans, parsley, and paprika in a separate bowl.
- 3 Shape the cheese mixture into two or three large balls.
- 4 Roll the balls in the pecan mixture.
- 5 Wrap balls in plastic wrap, and refrigerate or freeze.

Tips

- Tastes best when made the day before you plan to eat it.



Only use this kind of chipotle!

Pico de Gallo

Michelle Morrison · Head of Design Ops
Design Operations

INGREDIENTS

Makes 6 servings of chunky, smoky salsa

- 6 large roma tomatoes
- 1 medium sized white onion
- 1 Serrano pepper
- 2 limes, juiced
- 2 garlic cloves
- 1/2 bunch cilantro
- 1 Tbsp salsa de chipotle
- Salt and pepper to taste

DIRECTIONS

- 1 Dice the tomatoes and onion.
- 2 Mix together and add a generous sprinkle of salt and pepper.
- 3 Coarsely chop or mince the cilantro and garlic.
- 4 Add them to the tomato mixture.
- 5 Finely slice the Serrano pepper and add to the tomatoes.
- 6 Mix in 1 Tbsp of salsa de chipotle.
OK to use 1 chipotle for extra spice.
- 7 Add the lime juice and stir.
- 8 Salt and pepper to taste.

Entrées

My abuelita is from a tiny town called Jesús María in Culiacán, México. It's a farming town with a population of just 2,000 people.

Food is the love language of their community and it's the heart of our family. She would cook all day just to cook, knowing that everyone would come over on Sundays and eat together. It was never about who was hungry, always about how good the food was. These recipes are some version of the ranchero style cooking that she brought with her to the states.



Abuelita's Carnitas

Michelle Morrison · Head of Design Ops
Design Operations

INGREDIENTS

Makes 8-10 servings of smoky, sweet carnitas

- 5 pounds pork shoulder
- 1 box of pineapple juice
- 2 liter bottle of Coke
- 1 large onion cut in quarters
- 4 bay leaves
- 2 oranges
- Salt & pepper
- Paprika
- Curry powder
- Cumin

DIRECTIONS

- 1 Marinate**
Coat the pork shoulder in spices and place in large pot, cover with pineapple juice and Coke and let marinate over night.
- 2 Slow Cook**
Drain half of the marinade and add the following items to the pot: onion, bay leaves, sliced oranges. Cook on high for 6 hours, adding water or pineapple juice as needed.
- 3 Finish and Serve**
Once the meat breaks down, pull it apart using two forks and move into wok or large cast iron pan to sear and finish. Add chicken stock to the pan to moisturize meat as needed and enjoy as tacos, sopas, or with a side of beans!



“Pavochón, both the word and the dish, is one of Puerto Rico’s many Spanglish creations,” says writer Ilyanna Maisonet. “A mash-up of pavo for turkey and chon for lechón, it’s become the centerpiece of a Puerto Rican Thanksgiving.”

My mom’s renowned pavochón—bursting with flavor, never dry—has always been the highlight of Thanksgiving at home. With all due respect to traditional American turkeys, this one changes lives.

There are two key secrets to why. First is the adobo seasoning, which you make in a pilón (mortar—the traditional ones are wooden).

The formula comes from an old Puerto Rican cookbook that’s been in my family for generations. It is pure gold.

The second is my mom’s roasting technique, which my sisters and I call “the flip.” It’s a tricky (but critical!) maneuver. Every year she asks for help, but because the turkey is so tender and prone to falling apart, it’s impossible for 2 people to work together to flip it. It’s a one-person job, and always seems to come with a lovable kind of drama.

I’ve annotated the recipe with details on this technique and other tips from my mom.

Pavochón

Melody Quintana · Product Design
DBX Core

Recipe adapted from Cocina Criolla
by Carmen Aboy Valdejuli, with my
mom’s spin.

INGREDIENTS

- Whole turkey
- 1-2 packs of bacon
- Lemon juice
for washing the turkey
- Melted butter or achiote paste
for brushing over the surface

Seasoning for one pound of
dressed-weight turkey:

- 1 clove garlic
peeled
- 1 peppercorn
whole black pepper
- 1/4 tsp whole dried oregano
- 1 tsp salt
- 1 tsp olive oil
- 1/2 tsp vinegar

Turkey weight	Cooking time
4-8 lbs	3-4.5 hrs
8-12 lbs	4.5-5 hrs
12-16 lbs	5-5.5 hrs
16-20 lbs	5.5-6 hrs
20-24 lbs	6-7 hrs

DIRECTIONS

Preparing: 2 days before Thanksgiving

- 1 Wash the turkey with lemon juice.
- 2 Crush and mix all seasoning ingredients in a mortar.
Don’t forget to multiply the seasoning ingredients by the turkey’s weight in pounds!
- 3 Rub the seasoning inside and out of turkey, then set in refrigerator to marinate.

Roasting: Thanksgiving Day

- 4 Place turkey in a pan, breast down, and brush surface of the turkey with melted butter.
Or achiote paste.
- 5 Fold a loose piece of aluminum foil in the shape of a tent and place over turkey, not touching the ends of the pan.
- 6 Roast turkey at 325° according to the time chart.
While roasting, occasionally lift foil and baste turkey.
- 8 For the last hour of roasting, flip the turkey so the breast is up, remove foil and lay strips of bacon over the turkey.
This helps lock in the juices, while the bacon fat continues to baste the turkey. The skin should also crisp up without the foil.
- 9 Remove the turkey from pan and use drippings for gravy.

It's winter and also time for families to bring out the pot for hot pot!

A hot pot dinner is quite simple—everyone gathers around a portable stove and boiling pot of soup on the dinner table, and everyone partakes in cooking the dinner while eating. Raw ingredients are arranged beautifully around the table so everyone can pick and cook what they like to eat.

Families in Taiwan often gather around a hot pot dinner to enjoy the winter holidays and ring in the New Year. The very act of sitting and cooking together is a celebration of the family. There is nothing more perfect for dinner than hot pot when the winter weather rolls in. I love preparing hot pot for the nights of cold weather car camping and ski trips.

My favorite memories growing up included visiting hot pot buffets in Taiwan. When I was young, my mom and aunts once took me, my brother, and my two cousins to one of these buffets. They paid the waitress and assured her that the four of us, all very young children, knew how to order for ourselves and that she should listen to us. Then they left us to go shopping. When they returned, the waitress reported that we'd ordered and eaten fourteen plates of meat. No leftovers!

Taiwanese Hot Pot

Jacqueline Lin · Product Designer
New Frontiers

INGREDIENTS

Equipment

- Instant Pot
- Slotted spoons useful for cooking eggs and seafood
- Ladles

Soup Base

- Water and chicken stock or pre-made soup bases from Little Sheep if you're fancy
- Tomatoes sliced
- Ginger sliced
- Scallions
- Salt and pepper to taste

Dipping sauce

- Soy sauce
- Shacha sauce
- Chili paste or chili oil
- Raw egg
- Garlic minced
- Scallions diced

Vegetables

- Napa cabbage* chopped
- Bok choy chopped
- Winter melon cubed
- Pumpkin cubed
- Daikon radish cubed
- Shiitake mushrooms*
- Enoki mushrooms*
- Seaweed knots*
- Tofu preferably fried

Meat

- Sliced beef* preferably Wagyu and best purchased from a Japanese supermarket
- Sliced lamb*
- Sliced pork
- Beef tripe
- Meatballs

Dairy

- Eggs*
- Egg dumplings

Seafood

- Clams
- Prawns
- Rockfish or cod fillet
- Squid sliced
- Fishballs*

Noodles

- Yam noodles*
- Rice noodles
- Udon

* My preferred ingredients for a quick and simple hot pot dinner.



Jacqueline Lin, Taiwanese Hot Pot, 2020

DIRECTIONS

- 1 Prepare the soup base**
Boil all the soup base ingredients together.
- 2 Make the dipping sauce**
This is great for vegetables and even better for meat!
- 3 Set up the portable stove or Instant Pot**
Arrange the ingredients around the table. Make sure there are clean utensils to handle raw ingredients, and that everyone has utensils to cook for themselves.
- 4 Cook at the family dinner table**
Add mix-and-match ingredients of your choice and cook them as you eat! Vegetables are great when softened, and meat are good as soon as they are browned.

My family always makes spaghetti and meatballs for Christmas Eve. It's a great dish for the holidays because it feels festive, goes great with red wine, and is total comfort food.

I also love the flexibility of this dish—it's easy to make a lot of for a big group (in a non-pandemic year), and it can stay on the stove so people can help themselves as they come and go from your house on Christmas Eve. We usually pair it with salad and roasted broccolini.



Classic Spaghetti & Meatballs

Hayley Bramble · Design Project Manager
Design Operations

INGREDIENTS

Meatballs

- 1 pound ground turkey or beef
- 1/2 medium yellow onion grated
- 3 garlic cloves minced
- 1/4 cup flat-leaf parsley minced
- 1/3 cup breadcrumbs whole wheat
- 1 egg
- 1 tsp ground oregano
- 1/2 tsp salt
- 1/2 tsp ground pepper

Sauce

- 2 tsp olive oil
- 1 small yellow onion chopped
- 3 garlic cloves minced
- 1 tsp ground oregano
- 1/4 tsp red pepper flakes
- 1/4 tsp salt
- 1/4 tsp ground pepper
- 42 oz San Marzano crushed tomatoes 1 small and 1 large can
- 1/4 cup flat-leaf parsley minced
- 4 basil leaves thinly sliced

DIRECTIONS

Meatballs

- 1 Preheat oven to 350°F and lightly coat a baking sheet or large, cast iron skillet with olive oil.
- 2 In a large bowl, add onion, garlic, parsley, breadcrumbs, egg, oregano, salt and pepper to the ground meat until just mixed.
- 3 Form into 1.5-2-inch balls and place on the baking sheet.
- 4 Bake until firm when pressed and cooked through, about 15 to 20 minutes.

Sauce

- 5 Heat the olive oil in a large, non-stick skillet over medium heat.
- 6 Add onion and cook until softened, about 5 minutes.
- 7 Stir in garlic, oregano, salt, and pepper and cook for 1 minute.
- 8 Add the crushed tomatoes and bring the sauce to a boil, simmering for 10 minutes.
- 9 Stir in the parsley and basil, simmer over low heat to reduce.
- 10 Add meatballs into sauce and spoon sauce over to coat.
- 11 Serve over your favorite spaghetti or bucatini!
- 12 Top with fresh basil, parsley, and parmesan cheese.

Growing up in Bengaluru, chitranna (translates to colored rice) or lemon rice was a quintessential part of every cook’s recipe book. Our version of “When life gives you lemons....” is “When life gives you lemons, make chitranna!” This simple dish is eaten as part of breakfast, lunch, dinner or as a part of a huge festival meal with other dishes. It can be eaten by itself or with a spoon of spicy Indian pickle on the side. This is one of the first dishes I learnt to cook—super easy and simple.



Chitranna

Priya Bonthu · Security Engineering Manager
User Security

INGREDIENTS

- 1 cup rice
you can use Basmati, Sona Masoori or any non-sticky rice
- 2 cups water
- 1 red chili
broken into 1 inch pieces or 2 green chillies slit in the middle
- 1 Tbsp peanuts
- 1/2 tsp mustard seeds
- 1/2 tsp cumin seeds
- 1/2 medium onion
sliced into thin long pieces
- 2 Tbsp oil
- 1/2 tsp turmeric
- 1/2 lemon juice
- Salt to taste

DIRECTIONS

- 1 Rinse the rice thoroughly.
- 2 In a pan or pressure cooker, add the rinsed rice and water and cook til it’s done.
- 3 Fluff the rice with a fork.
- 4 Add oil to pan and heat on medium heat. Once pan is hot, add mustard seeds, cumin seeds, red chillies. Fry for 10 seconds.
- 6 Add the peanuts and let them roast for 2-3 minutes.
The peanuts should turn aromatic and light brownish but don’t let them burn!
- 7 Add the onions and green chillies, and a pinch of salt to speed up the cooking.
- 8 Once the onion turns light brown, add turmeric and mix.
- 9 Turn off the stove and add the cooked rice to the hot pan.
- 10 Stir in lemon juice, salt to taste, and garnish with coriander and cilantro leaves.
- 12 That’s it—serve hot and eat it by itself, with Indian Mango pickle or plain yogurt!

Variations

- Add grated raw mango instead of lemon juice to make mango rice.
- Add thinly sliced bell pepper when you sauté the onions to make a really yummy bell pepper lemon rice.
- Add 2 Tbsp of fresh or dried coconut immediately after adding the rice to the pan, to give the rice a South Indian flavor.



My Oma, Ilse, has been making Klöße, or potato dumplings, for at least 60 years. She’s carrying on the Sunday tradition she grew up with in Upper Silesia (Poland): Soup to start, followed by a main course of dumplings, some kind of cabbage, and meat when available. This meal is the bedrock of my family, bringing us together around the dining table in the tiny apartment my Oma and Opa have lived in for over 50 years.

Making them is something of a trust exercise. Although there are few ingredients, getting

the texture right can be tricky—my Oma’s are perfectly smooth and silky, with no lumps (which I’ve never achieved). My Oma makes them from memory and by feel; her advice for this recipe is “I can’t tell you what to do, just go with your gut!” While I’ve guesstimated measurements based on what she’s told me and my past attempts to make them, you should feel free to play around with the proportions until things “feel right.”

If you have leftovers, try cutting them into strips and frying them in butter. Soooo delicious.

Kartoffelklöße

Charlotte Ziob · Product Designer
Organized Teams

INGREDIENTS

- 10 large, waxy potatoes
such as new potatoes or Yukon Gold
- “Probably 2 eggs”
or 3 if yours are small
- ~100 grams potato flour
a little less than 1 cup
- 2 tsp salt
- Potato ricer

I recommend serving with the classic German red cabbage, meat, vegetarian replacement of choice (I love a creamy mushroom sauce), or just enjoy with salted butter.

DIRECTIONS

- 1 Rinse the potatoes. Put whole, unpeeled potatoes into a pot of cold, unsalted water.
- 2 Bring potatoes to a boil, cooking them until they’re soft (easily penetrated with a fork).
- 3 Drain the potatoes, peel, cut into cubes, and return to pot.
I recommend holding them using a kitchen towel as they’ll be hot.
- 4 Fill the basket of your potato ricer with a few pieces of potato and press into a large bowl. Continue refilling and pressing the potatoes, working quickly to make sure they don’t get cold.
- 5 Mix eggs and salt into potatoes, slowly add potato flour, and mix by hand until mixture is smooth and doesn’t stick to your hands too much.
You may not need the full 100 grams or you may need slightly more.
- 7 Form the dumplings: lightly flour your hands, scoop up a handful of mixture, roll it into a ball that’s a little larger than the size of a golf ball, and gently press them into a UFO-like disc, no less than 1 inch tall.
- 8 Bring a large pot of unsalted water to a boil.
Make sure the pot is large enough that all your dumplings can fit in one layer, or cook them in batches.
- 9 Add dumplings to the boiling water and cook for 10 minutes, at which point they should rise to the top of your pot.
Make sure to stir them every now and then so that each side of the dumpling gets cooked evenly.
- 10 Turn the heat to medium/low and let them continue cooking in the water for 10 to 15 minutes.
Once dumplings are done, they can stay in the warm water (heat off) for another 15-30 minutes before serving.

Raised in a mixed Cantonese and Vietnamese culture, I had the best of both worlds when it came to cuisine. Both types of cuisine are very forgiving when it comes to spices and seasoning, but thit kho stands out because of the immense umami that comes with it.

Thit kho is a Vietnamese staple dish. It can be eaten on a typical day, special occasions like birthdays and graduations, and holidays. In most Chinese and Vietnamese families, we eat family-style where there is a variety of entrees, most of which are eaten with rice. Thit kho is not usually the main entree, but is one of the most popular.

Growing up, my mom was the chef in the kitchen, but thit kho is the one dish that my dad (ba) owns. Whenever ba makes thit kho, he'd make a huge pot and we'd have it for a few days. The longer the pork belly, eggs, and tofu (optional) sits, the better it tastes because the flavors get absorbed even more intensely. Because of this, I prefer eating thit kho the day after it's cooked. It makes for a fantastic meal-prepping option!



Ba's Thit Kho

Tuyen Truong · Product Designer
BizPlat, Campaigns Team

INGREDIENTS

Makes 12 servings

Yes, you read that right!

- 1 dozen eggs
or less depending on your preference
- 2.5 pounds pork belly
- 1/2 pound (~8 oz) deep fried tofu
optional
- 1 Tbsp cooking oil
any oil works fine
- 3-4 cans Coco Rico coconut soda
I recommend buying from local Asian grocery store
- 1 tsp salt
- 1 tsp black pepper
- 3 Tbsp fish sauce
I use Three Crabs Premium Fish Sauce or Flying Lion Brand Fish Sauce
- 1 Tbsp soy sauce
Any will do, but I use Maggi Strong Soya Sauce
- 2 Tbsp brown sugar
- 1 stalk green onions

DIRECTIONS

- 1 Make hard-boiled eggs, de-shell, and set aside.
- 2 Fill medium-sized pot with water, add salt and bring to a boil.
- 3 Cut pork belly into small cubes, about 1.5 inches.
- 4 Once water comes to a boil, add all pork belly pieces to pot.
The goal is to clean the pork, so let sit for 2 minutes. Once pork is no longer pink, drain, rinse quickly under cold running water and set aside.
- 5 With prepping complete, return the empty pot to the stove, and turn to medium heat.
- 6 Once the pot is hot, add cooking oil, lower heat and add the brown sugar to caramelize it.
The goal is to caramelize without burning, you don't want a bitter flavor.
- 7 Once sugar is golden, add pork, and turn back to medium heat.
- 8 Evenly coat the pork pieces with the caramelized sugar until each piece is golden brown.
- 9 Add coconut soda, fish sauce, and soy sauce and stir.
- 10 Add tofu and hard boiled eggs.
Make sure that they're mostly covered under liquid.
- 11 Rinse the green onion, wrap itself into a bundle, add to pot.
- 12 Sprinkle in black pepper and add sugar and fish sauce to taste.
- 13 Cover the pot, lower heat, and let simmer for 40 minutes.
Liquids should be reduced by 1/3 or so. This means the pork, tofu, and eggs are soaking up the goodness!
- 14 Do a final taste test and add sugar as needed.
If pork is not tender enough (pork should bite off easily), then add another can of coconut soda and let simmer for 15-20 more minutes.
- 15 Serve over rice.



My granny, on the left, in 1945 with her mother and a friend, shortly before she left for the U.S.

My grandmother was from England. She emigrated to the U.S. after WWII to marry my grandfather whom she met at a USO dance near her hometown. We were very close and she died of cancer when I was 16. I knew her as an affectionate woman who laughed a lot, loved flowers, and sent me letters with cute illustrations in the margins. My mom has described her as theatrical, adventurous, and with a wicked sense of humor, a side of her I never got to appreciate.

She stepped off the boat in New York City in 1945, wearing a fur coat and high heels, ready for a glamorous life in the U.S., carrying a few mementos from home. She was whisked away to a small town in Ohio where she raised a large family, never learned to drive, and was teased for her “funny accent.” Despite that, she remained very British and raised my mother like a proper English girl and taught her to cook just about anything.

Though most Brits prepare a turkey for Christmas, we make turkey in the U.S. for Thanksgiving so my mom and her mum made roast beef with Yorkshire Pudding and gravy, boiled potatoes, and green beans for Christmas and any special occasion. That meal has always been special for me and is incredibly easy to make—and so much better than turkey!

Roast Beef & Yorkshire Pudding

Angelique Little · UX Writing Manager
Store/Growth

INGREDIENTS

Makes 4-6 servings

- A roast with some fat on it like a tri-tip or rib eye
not a rump roast, there's not enough fat and you'll end up with tough meat
- 2 eggs
- 1 cup milk
- 1 cup flour
- 1/2 tsp salt
- 2 Tbsp Bisto gravy mix
- Salt and pepper
- Butter

DIRECTIONS

Roast beef

- 1 Preheat the oven to 300°F.
- 2 Season the meat with salt and pepper.
- 3 Put in a baking dish with a lid or cover with foil.
- 4 Cook for about 3 hours.
Cooking for a long time at lower temperatures makes the meat incredibly tender and it just melts in the mouth.
- 5 When roast is done, pour off the fat and let it rest.
- 6 Turn up the heat to 375°F and prepare the Yorkshire.

Tip

- My mom uses half of the fat drippings for the gravy and saves the rest for a beef stew the next day, with the leftovers (if there are any!)

My grandmother used to urge us to “Hurry up and eat your Yorkshires” to get us to eat them while they looked good!

Yorkshire Pudding

This could be made in Yorkshire cups or a cupcake pan.

If you’re feeling lazy, then just use any shallow baking pan and cut into slices.

- 1 Preheat the oven to 375°F.
- 2 Mix 1 cup of flour with a 1/2 tsp salt, add a cup of milk and 2 eggs, and whisk until smooth.
- 3 Melt butter in the pan, in the oven, until the butter melts and the pan is hot.
- 4 Remove the pan and pour batter into the cups, filling halfway.
- 5 Put the pan on the bottom shelf of the oven, and bake 15-20 minutes until the pudding has risen.
Make the gravy while you’re waiting.
- 6 Take out Yorkshires by flipping the pan, serve immediately.
Yorkshires will collapse as it cools but it’s delicious even cold.

Gravy

- 1 Add a cup of water to the fat and heat in a small saucepan.
- 2 In a small bowl, make a paste with two tablespoons of Bisto and some water.
- 3 Add some of the hot water and fat and stir.
- 4 Add the paste to the saucepan and stir until all of the gravy is thickened.
- 5 Salt to taste.

Tips

- Serve the gravy over the Yorkshires and boiled potatoes. The meat will be delicious as is and doesn’t need gravy on it!
- If you’ve made potatoes, you can also save the potato water when you drain them for the gravy.

I grew up in the San Francisco Bay Area, famous for our delicious Dungeness crab. The Dungeness crab season typically begins in November. When fresh crab starts showing up in the markets, my dad always buys a half- dozen or so (and a few lobsters), and invites friends and family over for a big, fun feast. For me, it always signals the beginning of the holiday season!



Garlic Roasted Dungeness Crab

Irene Ma · Design Research Manager
New Business, Reel

INGREDIENTS

Makes one large crab

- 1/4 cup olive oil
- 1/2 head minced garlic
- 1½ tsp cracked black pepper
- 1 large Dungeness crab

DIRECTIONS

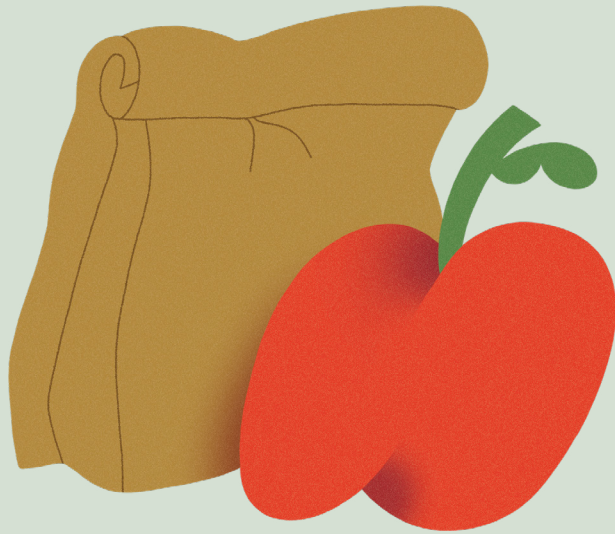
Cook, clean and crack the crab

- 1 Boil crab whole for 8-10 minutes.
- 2 Let dry, then clean and crack body and legs.

Bake the crab

- 3 Get your oven really hot 425°F.
Also works great on an outdoor grill.
- 4 Cover crab with olive oil, and sprinkle with garlic and pepper.
- 5 Mix well with hands.
- 6 Roast crab for 8-12 minutes.
Watch for the oil to start bubbling, but don't let the garlic burn.

Dessert



The Brown Bag Apple Pie recipe is a family favorite of my husband’s family. It’s the most delicious and moist apple pie, baked in, no less, a brown paper bag! This was a recipe handed down to me from my mother-in-law who lovingly made this pie for both Thanksgiving and Christmas every year. Right after my husband and I got married in 2010, she gave me a recipe collection book she created of all her family favorite recipes.

This year will be bittersweet because she won’t be with us to cook and enjoy it. She lost her 12 year battle to cancer in May of last year, right in the beginning of the pandemic. I miss everything about her—especially the way she baked love into everything she touched.

I hope you bake this pie in honor of my incredibly brave mother-in-law, Nellie Heiman. ❤️

Brown Bag Apple Pie

Tracey Heiman · Sr. Technical Recruiter
Design Recruiting

INGREDIENTS

Makes one 9-inch pie

Filling

- 4 large Pippin apples
- 1/2 cup sugar
- 2 Tbsp flour
- 1/2 tsp nutmeg
- 2 Tbsp lemon juice
- 9-inch unbaked pie crust

Topping

- 1/2 cup butter cold
- 1/2 cup sugar
- 1/2 cup flour

DIRECTIONS

- 1 Pare, core, and quarter apples, 1/2 each then cut 1/4 crosswise.
- 2 Combine sugar, flour, and nutmeg and sprinkle over apples and toss to coat.
- 3 Spoon into a 9-inch unbaked pie crust.
- 4 Cut cold butter into chunks and mix with a fork into topping ingredients until blended and crumbly.
- 5 Drizzle pie filling with lemon juice and cover with topping.
- 6 Put pie into a brown grocery bag and fold over top to close.
- 7 Bake at 425°F degrees for 1 hour.
It will smell like it's burning in the beginning, but it's OK!

Chocolate pecan pie has been a staple in my family's holiday celebrations for as long as I can remember. It's so popular that at Thanksgiving my mom makes one pumpkin pie and two of the chocolate pecan pies so we will be sure to have some left over. This doubling of the chocolate pecan recipe is not just for extending the joy of the pie though.

My mom is an enthusiastic multitasker and, at any given time, she is tackling 3 things at once. This ability does not extend into the kitchen, and sometimes leads to mistakes like the case of the very unfortunate chocolate mousse, where almond extract was added instead of vanilla.

Because of this risk, my job during pie making is to run quality control and help my mom remember

what steps she has done and which she hasn't, so we end up with at least one pie worth serving to guests.

Quality can be especially challenging when you're making the same recipe back to back (she won't just double it and I'm not sure why) and can't remember if you've added the coffee for the second pie or if that was the first pie the coffee went in to.

When we're not in the same place together for Thanksgiving, my mom and I do a Zoom call and make our pies together. This means that I'm not only making my own 2 pies, but I'm also keeping her pies on track. So far we've been successful with this strategy but who knows when I'll start trying to multitask too.



Cut paper illustration by Mara's mom, Judy Saltzman

Chocolate Pecan Pie

Mara Saltzman · Product Designer
HelloSign

INGREDIENTS

Makes one 9-inch pie

- 1 pie crust
uncooked, homemade or store bought
- 2 oz semi-sweet baking chocolate
- 1 cup coarsely chopped pecans
- 1 cup pecan halves
- 1/4 cup strong coffee or espresso
- 2 Tbsp unsalted butter
softened
- 4 eggs
- 1/2 cup sugar
- 1 cup light corn syrup

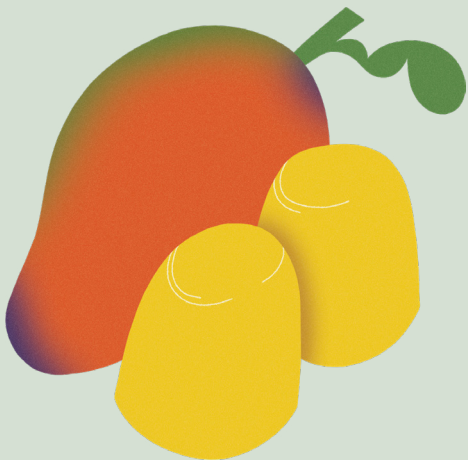
DIRECTIONS

- 1 Preheat the oven to 425°F.
- 2 In a small saucepan, melt the chocolate in the coffee over low heat, stirring until smooth.
- 3 Remove the mixture from the heat, stir in the butter, and let cool.
- 4 In a medium bowl, beat the eggs with the sugar and corn syrup until light and fluffy.
- 5 Fold in the chocolate mixture, mix well, then stir in the chopped pecans.
- 6 Pour the mixture into the uncooked pie crust.
- 7 Arrange the pecan halves around the edge of the pie.
- 8 Lightly cover the edges of the crust with aluminum foil to keep it from burning.
- 9 Bake for 10 minutes, then reduce temperature to 375°F and bake for another 20-30 minutes.
Until a toothpick comes out clean.
- 10 Serve with whipped cream.

Tip

- Hide mistake pie in the laundry room!

My amma Indra is a phenomenal cook and is very creative when it comes to putting a modern twist to traditional recipes. This recipe is one of her favorites for the holidays as it is so easy to make and such a crowd pleaser. I hope you make this and enjoy a sweet, cozy gathering, as my mother would say. ❤️



Amma's Mango Pudding

Sandhya Talwalker · Product Design Manager
DBX Core

INGREDIENTS

Makes 3 servings

- 1 cup mango purée
- 1/2 cup sugar
- 1 cup water
- Agar Agar 10 gram strands

DIRECTIONS

Enjoy this tropical and naturally flavored dessert for the holiday season!

- 1 Cut Agar Agar into small strips.
- 2 In a sauce pan, combine sugar, Agar Agar, and water.
- 3 Cook it on low heat until everything dissolves, then let cool.
- 4 Add 1 cup of mango purée.
- 5 Pour the mixture into the pudding cups.
- 6 Refrigerate for minimum of 30 minutes.
- 7 Serve cool.

Tips

- I used Alphonso mangoes, you can use any fibreless mango variety.
- Adjust the sugar quantity according to the sweetness of mango.
- You can prepare with any sweetener and add/decrease to your liking.
- Agar Agar is China grass which is natural vegetarian gelatin.



For as long as I can remember, we’ve had this recipe in the rounds for holiday dinners in my family. When it comes to dessert around the holidays, my family can’t pick just one flavor so this was one of a few pies or cakes we’d make. Now that I make the holiday meals myself, I’ve made this pie for my own family going on about 15 years and the holidays just don’t feel right without it.

Chocolate Mousse Pie

Nicole Torgersen · Design Director
DBX Core

INGREDIENTS

Makes one 9-inch pie

- 1 package of chocolate wafer cookies
usually on the bottom shelf in the cookie aisle
- 1 Tbsp butter
- 1½ cups heavy cream
- 1 cup chocolate chips
- 1 tsp vanilla
- Pinch of salt
- 1/8 cup sugar

DIRECTIONS

Crust

- 1 Crush the cookie wafers in a Ziploc bag with a mallet.
or something heavy to make them into crumbs
- 2 Melt the butter completely, mix with the cookie wafer crumbs, and press into the bottom of a springform pan.

Filling

- 3 Over a double boiler (or very carefully in the microwave), heat 1/2 cup cream, chocolate chips, vanilla and a pinch of salt until chocolate chips are melted and everything whisks together smoothly.
- 4 Cool the chocolate mixture to room temperature.
- 5 In a small bowl, whip 1 cup of cream and the sugar until stiff peaks form.
- 6 Carefully fold the whipped cream into the chocolate with a rubber spatula or wooden spoon.
Fold, don’t mix—if you mix this you will lose the light, fluffiness of the pie.
- 7 Pour the mixture gently into the springform pan and chill for at least 6 hours.
- 8 Top with additional whipped cream and/or chocolate shavings.

This is my all-time favorite holiday treat. It's been in my family probably since condensed milk was invented. We only bake these at Christmas, and they're a one-time only bake (since we devour them immediately).

They are part of a larger tradition in my family where one person volunteers to be the "cookie gatherer," then we each make several dozen different cookies or bars, then we drop them off at the gatherer's house. The gatherer will then parse out the cookies and distribute to friends, teachers, our mail carriers, and the community.

What I love about this recipe (aside from the fact that I know its historicity in my family), is that it's pretty organic. I've tried to approximate cups and measurements here, but in my family, we just eyeball it, or hear things like, "that needs about a 1/2 a coffee cup more sugar." Every batch is different. Every batch is special. Every batch is delicious.

Gigi's Magic Cookie Bars

Jennifer DiZio · Head of International Research
Design Research

INGREDIENTS

Makes one 9x13-inch pan of cookie bars

- 1/2 cup butter
one stick
- 1 ½ cup graham cracker crumbs
- 1 can (5 oz) condensed milk
do not use nonfat
- 2 cup Nestle's semi-sweet chocolate chips
- 1 ½ cup sweetened coconut flakes
- 1 cup chopped walnuts

DIRECTIONS

- 1 Place the unopened can of condensed milk in warm water for about 15 minutes.
- 2 Preheat oven to 350°F.
- 3 Spray 9x13-inch baking pan with unflavored cooking spray.
- 4 Put a stick of butter in pan and place in oven so butter melts.
- 5 Remove the pan from oven and sprinkle the graham cracker crumbs evenly over melted butter.
- 6 Remove the can of condensed milk from water, dry and shake it, then open carefully.
- 7 Drizzle the milk evenly over the graham cracker crumbs.
- 8 Layer on the chocolate chips, evenly, followed by the coconut, and then nuts.
- 9 Press down on each layer so the mixture is a bit more dense.
- 10 Bake 25 minutes.
The coconut towards edge of pan should be brownish, not dark brown.
- 11 Cool completely before cutting.
- 12 Use spatula to remove from pan.

Drinks

Sorrel

Whenever Christmas comes around in Jamaica, there are a few things I would accept as signs that the holiday season was approaching:

- 1. Christmas breeze: the island gets a bit cooler with breezier winds in the December months 🌿👤🌬️
- 2. Being excited for the Christmas ham I'm going to eat at dinner on Christmas 🍖
- 3. Sorrel 🌸🍹

My first memory of trying sorrel was at my grandmother's house when I was really young one year at Christmas dinner. I hated it. Unbeknownst to me, as a tiny child, I didn't realize that my grandmother probably hadn't added any sugar to her sorrel ... because she was diabetic. But for me, with this being my first experience with sorrel, I thought that this must be how sorrel tastes. So why do people like it—this weird, deep red, burgundy, spicy looking drink that I've been seeing my whole life? Why do people drink this every year? It led to me passionately hating sorrel for years and turning it down every time it was offered.

Some years later, with the added maturity and growth of being a young adult, I decided to retry it. This time it was properly made, with the right amount of sugar added to taste. Plus some rum. I saw why people liked it. I also went through the existential crisis of realizing that my grandmother probably hadn't added sugar to her sorrel at that moment—which was why I walked around falsely hating it so much for so many years. 🤔

But now, when offered sorrel, I happily partake in the Christmas tradition. 😊🌸🍹



Sorrel

Chelsi Cocking · Product Designer
Organized Individuals

INGREDIENTS

Makes a jug or pitcher-sized serving for a group

- 10 cups of water
- 2 ½ cups of dried sorrel flowers
if you have access to fresh sorrel, double the amount
- 3 oz (~6 Tbsp) of fresh ginger
grated or crushed
- 5-10 pimento seeds
- 2 Tbsp fresh lime or lemon juice
- 2 cups sugar to taste
use brown/cane sugar
- Rum to taste (optional)
best is J. Wray & Nephew Jamaican White Rum

DIRECTIONS

- 1 Wash sorrel flowers and set aside.
- 2 Bring the water to a boil in a large pot with fresh ginger and pimento seeds. Once boiled, turn off the burner or take it off the heat.
- 3 Add the sorrel flowers to the hot water, stir, and leave it to steep overnight.
You're essentially making tea with the sorrel flowers, but leaving it to steep overnight.
- 4 When you get up in the morning, strain the sorrel flowers out using a large strainer.
- 5 Add lime or lemon juice.
- 6 Add sugar to taste.
Best with brown or cane sugar.
- 7 Add rum to taste.
optional
- 8 Enjoy over ice 🌸🍹

Tip

- If you have left over sorrel drink, always store it in a cool place, like the fridge. ☺

Sorrel



Glögg is a form of mulled wine that you'll find in Swedish homes as soon as Christmas starts to get close. Since we don't celebrate Thanksgiving, this is sometimes early November, when it starts to get dark AF outside. There's always a special "flavor of the year" which is mass produced and sold in liquor stores. They've ranged from saffron to mango, and this year it's inspired by Marrakech with tones of green tea and mint.

Generation after generation, Glögg is a staple in every Swedish home and on julebords—from children gobbling the non-alcoholic alternative, to adults sipping on the strong stuff. Traditionally you add peeled almonds and raisins to it, which you get to nibble on when your cup is empty.

In college I started brewing my own mulled wine from scratch. For a month or more I'd have plastic buckets in my bathroom, where potatoes, sugar, ginger, spices and a form of malt beverage would slowly turn into alcohol. Then come mid December I'd bottle and label them, and give to friends as gifts. Believe me, I've searched wide and far for that special malt beverage in the US without any luck—so here's my recipe for how to fake it using wine and vodka.

A small cup of Glögg really puts me in a holiday mood, no matter where I am. I hope you'll like it!



Glögg

Fiona Rolander · Product Designer
Spaces

INGREDIENTS

- 3/4 cup sugar
- 1-2 cinnamon sticks
- 8 whole cloves
- 12 whole cardamom seeds
- 1 tablespoon bitter orange
- 1 piece of ginger
- 1 bottle of non-fancy red wine
- 3/4 cups unflavored vodka

DIRECTIONS

- 1 Mix wine and spices and carefully simmer for 15 min.
- 2 Strain away the spices.
- 3 Turn off heat and stir in vodka and sugar.
- 4 Serve with peeled almonds and raisins!

Tip

- If you need to heat it again, make sure to not overheat it since it will make the alcohol disappear. Also feel free to experiment with using less sugar if your wine is very sweet.

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