

Holiday Food

As the holidays approach, families are preparing to make their traditional holiday dishes. Below, students and staff share their favorite family recipe.



Ox Tail Dish

1. Place oxtails, garlic, onions, 1 tablespoon salt, 1 teaspoon pepper, Greek seasoning, and seasoning salt in a large stock pot.
2. Fill with enough water to cover oxtails, and place over high heat. Bring to a boil. Cover and reduce heat to medium. Cook for 2 1/2 to 3 hours. Remove from heat, and reserve 2 cups broth.
3. Warm bacon drippings in a skillet over medium heat. Stir in flour, and cook for 3 minutes, stirring constantly. Stir in broth and browning sauce. Season to taste with salt, pepper, and garlic powder. Cook, stirring constantly, until gravy thickens. Remove from heat.
4. Place oxtails in skillet, and stir to coat with gravy. Return to stove, and cook over medium-low heat for 5 minutes, stirring occasionally.

Ms. Davidson

Pork Dumplings

1. In a large bowl, combine the pork, ginger, garlic, green onion, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.
2. Place 1 heaping teaspoon of pork filling onto each wonton skin. Moisten edges with water and fold edges over to form a triangle shape. Roll edges slightly to seal in filling. Set dumplings aside on a



Harrison Chen



Sweet Potato Casserole

1. Preheat oven to 350° F.
 2. Scrub sweet potatoes and boil or bake in the oven until tender.
 3. Cool, peel and mash the sweet potatoes.
 4. Stir in granulated sugar, butter, vanilla, milk and eggs, mix well.
 5. Pour mixture into a 9x13 casserole dish or individual dishes for serving
- For the topping:
1. Mix brown sugar, flour, nuts, and butter together and spread evenly over sweet potato mixture.
 2. Cook for 30 minutes until topping has browned. If using mini marshmallows, add

Hope McGarth