

A CALENDAR OF RECIPES FOR EVERY MONTH OF THE YEAR

Gutwein & Grub

2021



GUTWEIN
LAW

SERVES 1

PREP TIME: 5 minutes TOTAL TIME: 45 minutes

WISCONSIN OLD FASHIONED COCKTAIL

BY GREG GEISER

INGREDIENTS

for the mix (bulk recipe for future cocktails)

4 cups Sugar
4 cups Water
1 tablespoon brown sugar
½ cup Angostura Bitters
2 cinnamon Sticks
1 large orange, quartered
8-10 maraschino cherries plus juice

for the cocktail

TBD spirits (brandy or whiskey)
2 ounces soda (7UP, Squirt, or plain club soda)
Maraschino cherry (for garnish)

DIRECTIONS

Add 1 ounce of old fashioned mix and 2 ounces of the desired spirit to a cocktail glass and stir.

Top with ice and add a splash of the desired soda.

Garnish with a cherry and enjoy!

SERVES 6

PREP TIME: 5 minutes TOTAL TIME: 25 minutes

ALIVIA'S CRANBERRY CHUTNEY WITH BRIE

BY STUART GUTWEIN

INGREDIENTS

3 ½ cups of cranberries fresh or frozen
¾ cup of sugar
½ cup apple juice
¼ cup bourbon

DIRECTIONS

Combine all ingredients. Simmer, stirring occasionally until cranberries burst and sauce thickens.

Let cool a bit. While cooling, cube some brie cheese.

Pour compote over brie. Serve with crackers.



JANUARY 2021

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SERVES 8

PREP TIME: 15 minutes TOTAL TIME: 1 1/2 hours

DEVEREUX'S FRENCH ONION SOUP

BY LAUREN DEVEREUX

INGREDIENTS

8 tablespoons butter, divided
3 pounds yellow onion, sliced very thin
Kosher salt and freshly ground pepper
1/2 cup (120 ml) sherry
2 quarts chicken stock (homemade is always better!)
4-6 sprigs thyme, tied together with kitchen twine
2 bay leaves
1 teaspoon Asian fish sauce (yes, really!)
1 teaspoon apple cider vinegar
1 baguette, sliced into 1/2 inch thick slices
Olive oil spray (I use PAM olive oil spray)
1 pound Gruyere cheese, freshly grated

DIRECTIONS

In one stock pot and one large stainless steel skillet, melt butter over medium high heat until foamy.

Add onions and cook, stirring occasionally, until softened and starting to look translucent, about 10 minutes.

Lower heat to medium low, and cook, stirring frequently, until onions are very sweet and golden-brown. Deglaze the skillet (add tablespoon of water and scrape up brown bits) before adding the skillet onions into the stock pot. Season with salt and pepper.

Add sherry and scrape brown bits of stock pot. Bring to a simmer and cook until alcohol smell is mostly gone, just a few minutes.

Add stock, thyme bundle, and bay leaves. Raise heat to bring to a simmer, then lower heat and continue to simmer for 20 minutes. Remove bay leaves and thyme, and add fish sauce and vinegar. Stir well. Simmer for 5 more minutes.

Set the broiler on high. Spray both sides of the baguette slices with olive oil spray, and broil on a sheet pan fitting with a rack until just browning on the corners, less than 5 minutes.

Fill oven-safe soup bowls almost all the way full with soup and top with enough baguette toasts as it takes to cover the top.

Cover baguette toasts with a thick layer of Gruyere. Set on a baking sheet. Broil on high until cheese is melted and browned.

Serve with the rest of the baguette and a side of dressed greens.



FEBRUARY 2021

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for optional HOMEMADE CHICKEN STOCK

Want to make your own chicken stock? All you need is a chicken carcass (could be a raw broken-down chicken or remainder of rotisserie chicken) and some kitchen scraps. For the kitchen scraps, some suggestions are: whole garlic bulb (cut in half) onions (quartered), herbs and herb stems (ex. parsley and thyme), carrot "skin" remaining from peeling carrots, celery leaves, and fennel bulb and fronds. Add your chicken and kitchen scraps to a large stockpot and bring to boil. Reduce to a simmer, cover and let simmer for at least 4 hours.

SERVES 8

PREP TIME: 15 minutes TOTAL TIME: 1 hour 15 minutes

O'FEARGHAIL IRISH SODA BREAD AND HONEY BUTTER

BY SEAN FARRELL

INGREDIENTS

4 cups flour
1 cup sugar
4 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
1 stick butter -- softened
1 cup milk
1 ½ cup raisins

DIRECTIONS

Preheat oven to 350°F.

In a large bowl, mix together dry ingredients.

Blend in butter, raisins, and milk until combined.

Place dough in baking pan and bake for 1 hour at 350°F.



for the HONEY BUTTER

In a small bowl, whisk together ¼ cup butter, 1 tablespoon honey, and ½ teaspoon salt. Taste and add more honey or more salt as desired. Store leftovers in the refrigerator.



2021 // MARCH



MARCH 2021

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2021 // APRIL

SERVES 8

PREP TIME: 30 minutes TOTAL TIME: 1 hour 15 minutes

SARA'S SCRUMPTIOUS SCONES

BY SHANNON MIDDLETON

INGREDIENTS

3 cups self-rising flour
¼ teaspoon salt
¼ cup sugar
2 cups whipping cream
¾ cup white chocolate chips
¾ cup dried fruit or semi-sweet chocolate chips

DIRECTIONS

Preheat oven to 420°F.

Mix together the flour, salt, sugar, and whipping cream.

Stir in chips and/or fruit.

Roll out into a disc shape (1" thick) and cut into triangular wedges (similar to a pizza).

Separate into individual wedges and place 1" apart on a greased cookie sheet.

Brush with melted butter and sprinkle with sugar.

Bake at 420°F for 10-12 minutes or until golden brown.



APRIL 2021

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SERVES 8

PREP TIME: 15 minutes TOTAL TIME: 25 minutes

AUTHENTIC GUACAMOLE

BY ANDY GUTWEIN

INGREDIENTS

5-6 medium avocados
½ cup red onion, finely chopped
¼ cup chopped cilantro
3-4 Roma tomatoes, deseeded and diced
2-3 cloves garlic finely chopped
2 limes juiced
1 jalapeño finely chopped (optional)
½ teaspoon salt
½ teaspoon pepper
½ teaspoon cumin
¼ teaspoon cayenne (optional)

DIRECTIONS

In a large bowl, roughly mash avocados with fork.

In a small bowl, mix the salt, pepper, cumin, and cayenne together. Add the seasoning and garlic to the avocados until combined and desired texture is almost reached.

Stir in half the lime and taste. If too salty, add lime until desired taste is reached. If you've added too much lime, add more salt.

Stir in the onion, cilantro, tomato, and jalapeños until combined and desired chunkiness is reached. If you like a little kick, add the jalapeño and/or cayenne.

SERVES 4

PREP TIME: 5 minutes TOTAL TIME: 10 minutes

MOJITARITA COCKTAIL

BY KAREN YOUNG

INGREDIENTS

1 cup fresh mint leaves (plus more for garnish)
½ cup lime juice
2 tablespoons sugar (or substitute 1 oz. simple syrup)
8 ounces silver tequila
Cold soda water or sparkling water
1 lime, sliced into thin wheels

DIRECTIONS

(Directions make two drinks)

Tear the mint leaves into pieces and put ½ cup into a cocktail shaker along with ¼ cup lime juice, 1 tablespoon sugar, and 4 ounces tequila. Add crushed ice and shake well.

Strain over ice into glasses and top off with soda water. Garnish with mint leaves and lime slices.

Empty the shaker and repeat the steps to make the remaining two drinks.

photo on BACK COVER

2021 // MAY



MAY 2021

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SERVES 9

PREP TIME: 30 minutes TOTAL TIME: 1 hour 15 minutes

DAD'S SPECIAL LASAGNA

BY COURTNEY NEAL

INGREDIENTS

1 pound hamburger
1 pound sausage
¼ pound diced pepperoni
1 onion, diced
2 cups mozzarella cheese
2 cups cheddar cheese
2 cups cottage cheese
2 6 ounce cans of tomato paste
1 8 ounce can of tomato sauce
9 lasagna noodles, al dente

DIRECTIONS

Preheat oven to 350°F.

Cook the hamburger and sausage together and drain.

Add diced onion and pepperoni, stir.

Add tomato paste and tomato sauce, stir.

In a separate bowl, mix together the mozzarella cheese, cheddar cheese, and cottage cheese.

Put a small amount of meat mixture into the bottom of a glass 13"x9" pan.

Lay down three noodles, meat mixture, cheeses, and repeat.

Cook at 350°F for 45 minutes.

2021 // JUNE





JUNE 2021

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SERVES 6

PREP TIME: 15 minutes TOTAL TIME: 1 hour

NANA'S BLUEBERRY COBBLER

BY MELISA BROOKS

INGREDIENTS

for the dough

1 cup flour
½ cup sugar
2 teaspoons baking powder
1 tablespoon butter, melted
½ teaspoon salt
½ cup milk

for the filling

2 cups blueberries
1 cup sugar
1 cup boiling water
1 teaspoon vinegar

DIRECTIONS

Preheat oven to 350°F.

In a medium bowl, mix together all ingredients until combined.

Butter an 8"x8" baking dish. Spread out dough in bottom of dish.

Bring 1 cup of water to a boil.

Combine blueberries, sugar, and vinegar and pour onto dough.

Bake at 350°F for 35-45 minutes.



2021 // JULY



JULY 2021

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SERVES 2

PREP TIME: 30 minutes TOTAL TIME: 1 hour

GRILLED PEACHES WITH BURRATA AND PORK CHOPS

BY CHRISTOPHER SHELMON

2021 // AUGUST

INGREDIENTS

2 thick cut bone-in pork chops
2 whole peaches
Olive oil
8 ounces of burrata
Kosher/flake sea salt
Fresh basil/mint
Arugula (optional)
Salt (to taste)
Pepper (to taste)
Hungarian paprika (to taste)

DIRECTIONS

for the grilled peaches

Halve and core peaches.

Dry the peaches, then lightly oil the half peaches with olive oil.

Place peaches on a hot grill, split side down. Grill without moving for about 5 minutes or until there are caramelized grill marks.

Then, place on serving tray with several torn balls of burrata.

Lightly dress with olive oil and kosher or flake salt, and garnish with a fresh basil and/or mint. You can also add some arugula.

for the pork chops

Season with salt, pepper, and I like a little hot Hungarian paprika (its not that spicy but has nice smokiness), then lightly oil after the seasoning has set in a bit.

Place on a hot grill, and grill until internal temperature reaches 140°F-145°F (5-8 minutes depending on thickness) and then let rest for 5 minutes.

Place on serving tray with peaches, burrata, and arugula. Enjoy!



AUGUST 2021

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SERVES 6-8

PREP TIME: 30 minutes TOTAL TIME: 3 1/2 hours

POZOLE DE PEREZ

BY BROOKE PEREZ

INGREDIENTS

for the pozole

3 pounds pork shoulder, cut into 2" pieces

Kosher salt

Freshly ground black pepper

1 large yellow onion, quartered

3 cloves garlic, sliced

1 teaspoon whole cloves

1 teaspoon coriander or cumin seeds

1 bay leaf

4 cups low-sodium chicken broth

4 dried chiles de arbol, stem and seeds removed

2 dried ancho chiles, stem and seeds removed

2 dried guajillo or California chiles, stem and seeds removed

3 (15-oz.) cans hominy, drained and rinsed

for garnish

Thinly sliced radishes, for serving

Thinly sliced green cabbage, for serving

Freshly chopped cilantro, for serving

Freshly chopped onion, for serving

DIRECTIONS

Season pork with salt and pepper. In a large pot over medium heat, add pork, onion, garlic, cloves, coriander seeds, bay leaf, and broth. Add enough water to cover pork by 2". Bring to a boil, then cover and reduce heat to a simmer. Let simmer 1 1/2 hours.

Place dried chiles into a medium bowl and pour 2 cups boiling water over. Let soak 30 minutes. Place chiles and about 1/2 cup of their soaking liquid into a blender. Blend until smooth, adding more water as necessary.

Add chile puree and hominy to pot with pork. Continue to simmer, covered, until pork is very tender, 1 hour and 30 minutes more.

Serve pozole with radishes, cabbage, onion and cilantro, and tortilla chips.

2021 // SEPTEMBER



SEPTEMBER 2021

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SERVES 8

PREP TIME: 15 minutes TOTAL TIME: 1 1/2 hours

GUINNESS PULLED PORK AND BEER CHEESE SLIDERS

BY ANGELA TIMM

INGREDIENTS

1 tablespoon smoked paprika
2 teaspoon salt
1 teaspoon crushed red pepper
1/2 teaspoon garlic powder
1 large white onion, thinly sliced
1 (11.2 ounces) bottle Guinness
4 pounds boneless pork butt or sub for protein of choice

DIRECTIONS

In a small bowl, whisk together paprika, salt, crushed red pepper, garlic powder, until combined.

Rub the mixture all over the surface of the pork until covered.

Spread out the sliced onions over the bottom of the slow cooker or Insta-Pot. Place the pork on top of the onions, then pour the beer on top of it.

Cover and cook on high for 6 hours or 1 1/2 hours in the Insta-Pot. Serve on slider buns.

for the BEER CHEESE

INGREDIENTS

32 ounces processed cheese (Velveeta), cut into cubes
1 cup Guinness Beer
2 tablespoons Worcestershire sauce
1/2 teaspoon onion powder
1/4 teaspoon cayenne pepper

DIRECTIONS

Heat cheese on low heat until melted.

Stir beer, Worcestershire sauce, onion powder, and cayenne pepper into cheese until smooth and heated through, stirring frequently.

Use as a dip or sauce for sliders.



2021 // OCTOBER



OCTOBER 2021

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SERVES 8-10

PREP TIME: 30 minutes TOTAL TIME: 5 hours

CAROLE'S THANKSGIVING CHICKEN

BY CAMILLE BULLOCK

INGREDIENTS

8 tablespoons butter, divided
1 medium onion, diced
2 celery ribs, diced
3 to 4 boneless, skinless chicken breasts
1 teaspoon seasoned salt, divided
 $\frac{3}{4}$ teaspoon black pepper, divided
1 (10 ounce) can condensed cream of chicken soup
1 (10 ounce) can condensed cream of celery soup
2 large eggs
2 cups chicken broth

DIRECTIONS

Melt 4 tablespoons of butter in a large skillet over medium heat. Add onion and celery and cook until softened, about 5 minutes. Set aside.

Place chicken breasts in a greased 6-quart or larger slow cooker. Sprinkle with $\frac{1}{2}$ teaspoon seasoned salt and $\frac{1}{4}$ teaspoon pepper.

In a large bowl, stir together condensed cream of chicken soup, condensed cream of celery soup, eggs, chicken broth, milk, dried sage, poultry seasoning, garlic powder, remaining $\frac{1}{2}$ teaspoon seasoned salt, and remaining $\frac{1}{2}$ teaspoon pepper.

Stir in the cornbread stuffing mix and the herb-seasoned stuffing mix.

Stir in the onions and celery.

Transfer stuffing mix to slow cooker and spread over chicken.

Cut remaining 4 tablespoons of butter in slivers and scatter them on top of the casserole.

Cover and cook on LOW for 4 hours.

Use 2 forks to shred the chicken. Serve.

2021 // NOVEMBER



NOVEMBER 2021

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SERVES 8-10

PREP TIME: 15 minutes TOTAL TIME: 1 1/2 hours

MAMA'S CHRISTMAS MORNING SOUR CREAM COFFEE CAKE

BY MARITA CARNES

INGREDIENTS

for the cake

2 sticks butter
1 1/2 cups sugar
2 eggs
2 cups flour
1/2 teaspoon baking soda
1 teaspoon baking powder
8 ounces sour cream
1 teaspoon vanilla

for the cinnamon mixture

4 tablespoons sugar
1/2 cup chopped pecans (optional)
1 teaspoon cinnamon

additional ingredients

Crisco
Cooking Spray
Powdered Sugar

DIRECTIONS

Set out butter to soften 2 hours prior to start (Not in the microwave... this is important!)

Preheat oven to 350°F.

Combine butter, sugar, and eggs with mixer. Stir in sour cream.

Add flour, baking soda, and baking powder. Add vanilla.

Grease bundt pan with Crisco, dust with flour, and then spray lightly with cooking spray

Pour half of the batter into pan. Combine sugar, nuts (if desired), and cinnamon and spread mixture over batter. Pour in the rest of the batter.

Bake at 325°F for 1 hour.

Remove cake from pan while still warm. After cooled, dust with powdered sugar.





DECEMBER 2021

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DEAR FAMILY, FRIENDS, AND CLIENTS:

Your first question might be: why is a business law firm giving me a calendar full of recipes? Well, the reason we cooked this up is pretty simple, actually.

2020 has brought us all lots of challenge and change.

We, like many of you, have been cooking more this year. *Way more.* And to some, food is no longer just a means of sustenance, but a creative, joyful outlet that adds spice to daily life.

So, we asked our team members to share recipes of their favorite grub. From dessert to make your Valentine's Day extra sweet to healthy recipes that make your New Year's Resolutions a piece of cake -- we've got you covered.

As we look ahead to 2021, we hope this calendar helps you fill your days and your stomachs.

PEACE AND LOVE,



GUTWEIN
LAW