

HOLIDAYS 2023

LVZ FAMILY

good eats



HOLIDAYS 2023

*From our
families,
to yours.*





Pull up a chair. Gather 'round the table. Take a taste. Life is so endlessly delicious.

Ryan Nate
Amy Teri Eric
Josh Connor
Tyler Julie Mike
Pete Mariana Dar
Payton Joey Phoebe

HOLIDAYS 2023

drinks

*Cheers to the best
time of the year.*



MOCHA PUNCH

MIKE KRAGT | PREP OVERNIGHT + 30 MIN.



INGREDIENTS —

1½ quarts water
½ cup instant chocolate drink mix
½ cup sugar
¼ cup instant coffee granules
½ gallon vanilla ice cream
½ gallon chocolate ice cream

Optional:

whipped cream

chocolate shavings or curls

PREPARATION —

- 1 MAKE AHEAD: Bring water to a boil. Remove from heat once boiling and add drink mix, sugar, and coffee. Stir until dissolved.
- 2 Cover and refrigerate mixture for 4 hours, or overnight.
- 3 About 30 minutes prior to serving, pour into a punch bowl. Add ice cream by spoonfuls and stir until partially melted.
- 4 Garnish with dollops of whipped cream and chocolate curls if desired.

CHERRY OLD FASHIONED

PAYTON CORCORAN | PREP. 5 MINS.

INGREDIENTS —

2 oz. Traverse City Cherry Whiskey
1 oz. cherry juice
4 dashes of orange bitters
1 orange slice
1 cocktail cherry

PREPARATION —

- 1 Pour bourbon, cherry juice, and bitters into a shaker with ice and stir until chilled.
- 2 Take a rocks glass and add an orange slice to the bottom.
- 3 Strain the ingredients from the shaker into the rocks glass and add ice to your liking.
- 4 Add cocktail cherry to the top. Enjoy with family post-dinner around the fire.



*sweet
treats*

GOOD EATS / GOOD



CHRISTMAS OVERNIGHT CINNAMON ROLLS

DARLENE KUIPERS | PREP 1.5 HRS. | COOK 25 MINS.

INGREDIENTS —

Dough:

1 cup milk

1 packet active dry yeast

2 eggs, room temperature

½ cup salted butter, melted

1 tsp. salt

½ cup sugar

4½ cups flour

Cinnamon Sugar Filling:

10 Tbs. butter, softened

1¼ cups brown sugar, packed

3 Tbs. cinnamon

Frosting:

½ to ¾ cup heavy cream (for pouring
over rolls)

8 oz. cream cheese, softened

½ cup butter, softened

2 cups powdered sugar

½ to 1 Tbs. vanilla extract

PREPARATION —

- 1 On Christmas Eve, heat milk in a pan over medium high heat to 110-120 degrees. Do not exceed or it will burn your yeast.
- 2 Add warm milk and yeast to stand mixer bowl, stir and let sit for 5 minutes.
- 3 Mix in eggs, melted butter, salt, and sugar. Gradually add flour until just combined. Let stand for another 5 minutes.
- 4 Use the dough hook to knead the dough on medium for 5 minutes. Transfer to a lightly oiled bowl and cover with a wet towel. Set bowl in a warm place to rise for 30-60 minutes. The dough should double in size.
- 5 While the dough rises, cream together softened butter, brown sugar, cinnamon, and salt.
- 6 Once dough has risen, roll out on a floured surface into a large rectangle. Spread the filling over the rectangle with a rubber spatula.
- 7 Roll the rectangle from the long edge into a tight cinnamon roll log. Cut the log into 12 equal pieces using a sharp knife, allowing the knife to do the work to avoid squishing the log.
- 8 Place the rolls side by side in a greased 9x13 baking pan and cover with plastic wrap. Place in the refrigerator overnight.

CHRISTMAS OVERNIGHT CINNAMON ROLLS CONT'D

DARLENE KUIPERS | PREP 1.5 HRS. | COOK 25 MINS.

BAKE —

- 9 Christmas morning, set out your cinnamon rolls, heavy cream, and cream cheese on the counter to warm up. Pre-heat the oven to 375 degrees.
- 10 Once the oven is pre-heated, pour the heavy cream over the cinnamon rolls in the pan.
- 11 Bake for 25 minutes, rotating halfway through. When the tops are golden brown, they are done.
- 12 Set the rolls out to cool. Prepare the frosting while they cool by combining the cream cheese, butter, powdered sugar, and vanilla extract with a mixer until smooth.
- 13 Frost the cinnamon rolls when they have cooled, but are still warm.



BRIGADEIROS

JOEY OTT | PREP 1 MIN. | BAKE 10-15 MINS.

INGREDIENTS —

1 can sweetened condensed milk
6 Tbs. butter
6 Tbs. cocoa
mini cupcake liners

Optional:

sugar
sprinkles

PREPARATION —

- 1 Combine ingredients in a pan over medium high heat. Mix continuously until mixture pulls away from side of the pan ("Soft ball" stage on a candy thermometer).
- 2 Pour/scrape the mixture into a large bowl.
- 3 When cool enough to handle, roll the mixture into balls about $\frac{3}{4}$ -1-inch in size. Roll in sprinkles or sugar if desired. Place balls in mini cupcake liners.
- 4 Let cool, if you can be patient. Eat, and share if you are willing.



GREAT GRANDMA ELSIE'S ORANGE SAUCEPAN COOKIES

PHOEBE PREUNINGER | BAKE 25 MIN.

INGREDIENTS —

½ cup butter
½ cup granulated sugar
1 tsp. grated orange rind
2 Tbls. orange juice
1 cup cake flour
½ tsp. baking soda
1 egg
½ cup chopped nuts
½ cup chopped dates

Topping:
powdered sugar
orange juice

PREPARATION —

- 1 Melt butter in a medium saucepan; add sugar orange rind and orange juice blending together.
- 2 Stir in flour sifted with baking soda.
- 3 Add the egg and blend well. Add in nuts and dates.
- 4 Pour into a greased 9-inch square pan and bake for 25 minutes @ 350 degrees.
- 5 While the batter is baking, mix together powdered sugar and orange juice until desired consistency is achieved for frosting.
- 6 Once cool, frost lightly and cut into squares. Wrap in tinfoil to keep.



PEANUT BUTTER PIE

TERI VANDUSEN | PREP 10 MINS | PREP 20 MINS

INGREDIENTS —

8 oz. cream cheese (softened)
1 cup creamy peanut butter
1 cup sugar
1 Tbls. butter (softened)
1 tsp. vanilla
1 cup whipped cream
1 graham cracker crust

Optional:

Reese's or chocolate pieces to garnish

PREPARATION —

- 1 To make this church holiday pie bake-off winner, beat together the cream cheese, peanut butter, sugar, butter, and vanilla until smooth.
- 2 Fold in the whipped cream. Add more if a lighter peanut butter flavor is desired.
- 3 Pour batter into crust and garnish with chocolate pieces or additional whipped cream, as desired.
- 4 Refrigerate until served.



NIBBLE MIX

JULIE DEVISSER | PREP + BAKE 15 MIN.

INGREDIENTS —

6-7 cups Crispix® cereal
2 cups Cheerios® cereal
1 cup cashews
¾ cup pretzel sticks, broken
1 stick butter
1 tsp. Worcestershire sauce
½ tsp. garlic salt
¼ tsp. celery salt
¼ tsp. onion salt

PREPARATION —

- 1 In a large microwave safe bowl, melt the butter. After butter is melted, add Worcestershire sauce, garlic salt, celery salt, and onion salt.
- 2 Mix dry ingredients in a separate bowl, then add to the butter mixture. Stir to coat the dry ingredients with the butter mixture.
- 3 Microwave on high for 2 minutes, then stir thoroughly. Microwave for 1 minute and 30 seconds, then stir thoroughly.
- 4 Microwave for 1 minute and 30 seconds, then stir thoroughly.
- 5 Microwave for 2 minutes, then spread onto counter/table lined with paper towels.
- 6 Let cool & enjoy. Best enjoyed with loved ones on Christmas Eve.



APPLE PIE

NATE BAUMANN | PREP 60 MIN. | COOK 50 MIN.

INGREDIENTS —

8-6 tart apples, thinly sliced

$\frac{3}{4}$ - 1 cup sugar

2 Tbs. all-purpose flour

$\frac{1}{2}$ - 1 tsp. ground cinnamon

dash nutmeg

dash salt

pastry for 9-inch pie

2 Tbs. butter

Pie Crust Topping:

beaten egg

sugar

PREPARATION —

- 1 Roll out 2 pastry rounds. Cover a prepared pie plate with one round and chill while mixing the filling. Pre-heat oven to 400 degrees.
- 2 Prepare apples by removing their skin and thinly slicing. Keep slices even to ensure uniform cooking.
- 3 Make the filling by mixing the apples, sugar, flour, nutmeg, salt, and cinnamon. Toss well and spoon into the chilled pastry covered pie plate.
- 4 Dot the filling with slices of the butter and cover the pie with the remaining pastry circle.
- 5 Cut several vents in the top and seal/crimp the edges of the pastry circles.
- 6 Brush the top of the pie with a beaten egg and sprinkle with sugar.
- 7 Bake the pie for 50 minutes or until the mixture is bubbling and the crust is brown. Cool on a wire rack before serving.



SCHNUTE RICE KRISPIE SQUARES

TYLER SCHNUTE | PREP 10 MINS | COOL 4 HRS

INGREDIENTS —

½ cup sugar
½ cup brown sugar
1 cup light corn syrup
1½ cup peanut butter
2 tsp. vanilla
5 cups rice krispies cereal

Topping:

1 bag of chocolate chips
1 bag of butterscotch chips
butter

PREPARATION —

- 1 Stir sugars and syrup together in a sauce pan. Bring to a boil, then remove from heat.
- 2 Stir in peanut butter and vanilla. Add mixture to rice krispie cereal in a bowl. Stir and cover cereal.
- 3 Spread mixture into 9x13 pan. Let cool.
- 4 While the cereal mixture cools, make the chocolate topping. Melt ½ a bag of chocolate chips, ½ a bag of butterscotch chips and 1 tablespoon of butter together.
- 5 Spread the topping mixture over the top of the cereal in the 9x13 and allow to cool for 4 hours.



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GOOD EATS / GOOD EATS / GOOD EATS / GOOD EATS

apps & dinner

*The best memories
are made around
the dinner table.*



VZ FAMILY MEXICAN DIP

RYAN VANDER ZWART | PREP 20 MINS | MAKE 10 MINS



INGREDIENTS —

8 oz. cream cheese
8 oz. sour cream
1 pkg. taco seasoning
1 lb. cooked ground beef
1 jar of salsa (pick your heat)
diced tomatoes
diced green onion
black olives
diced peppers
taco cheese
1 bag of tortilla chips

PREPARATION —

- 1 Start by browning the ground beef, set aside to cool. While the ground beef is cooling, dice your vegetables.
- 2 Mix together the cream cheese, sour cream, and taco seasoning until creamy. Spread the mixture on a platter or 9x13 pan.
- 3 Top the spread first with the ground beef, then salsa followed by the diced vegetables, and cheese as desired.
- 4 Serve with your choice of tortilla chips and a lot of laughs.

MAPLE BACON ROASTED SWEET POTATOES

PETE RUTHER | PREP 10 MIN. | COOK 30 MIN.

INGREDIENTS —

5-6 cups peeled sweet potatoes, cubed
½ of a medium red onion, thinly sliced
2 tsp. avocado or olive oil
2 tsp. real maple syrup
3 slices thick-cut bacon, uncooked
salt & pepper to taste

PREPARATION —

- 1 Preheat oven to 425 degrees, or prepare smoker.
- 2 Place sweet potatoes and onion slices on a 9x13 baking dish or large rimmed baking sheet lined with parchment paper. (If smoking, use a grill tray.)
- 3 Toss with oil and maple syrup.
- 4 Chop or slice the uncooked bacon, sprinkle over the potatoes.
- 5 Bake (or smoke) for 20 minutes. Stir and bake an additional 10-15 minutes or until potatoes are tender and slightly caramelized.
- 6 Season with salt & pepper to taste before serving.



MARY'S FAMOUS BAKED CHICKEN WINGS

AMY VAN BROCKLIN | BAKE 45 MINS.

INGREDIENTS —

3 lb. chicken wings
1 cup brown sugar
1 tsp. dry mustard
1 cup soy sauce
½ cup margarine
¾ cup water

PREPARATION —

- 1 Split and tip chicken wings. Arrange in a 9x13 inch baking dish.
- 2 Comgine sugar, mustard, soy sauce, margarine, and water; heat until sugar is dissolved and margarine is melted.
- 3 Pour mixture over wings and marinate for 2 hours, turning wings every ½ hour. Without removing sauce, put wings in pre-heated 350 degree oven and bake for 45 minutes.
- 4 No turning of the wings is necessary. Put in a serving dish and serve hot.



CORN CASSEROLE

ERIC SALE | PREP 5 MINS | COOK 45 MINS



INGREDIENTS —

2 cans creamed corn
2 large cans of corn - do not drain
2 boxes Jiffy Bread Corn Mix
2 sticks butter - melted
2 eggs
2 cups sour cream
16 oz. cheddar cheese

PREPARATION —

- 1 Mix all ingredients together and spread in a greased 9x13 pan.
- 2 Sprinkle cheese on top.
- 3 Bake at 350 degrees for 45 minutes.

CHRISTMAS SALAD

MARIANA FRANCO | PREP 20 MINS.



INGREDIENTS —

golden apples
chopped walnut
canned peaches with juice
sour cream
queso fresco

PREPARATION —

- 1 Dice apples and cut the peaches into chunks.
- 2 Into a bowl, mix the apples, peaches with the juice, the walnuts, sour cream, and queso fresco. There is no precise measurement, do what feels right!
- 3 Mix everything, chill, and serve.

CLASSIC GREEN BEAN CASSEROLE

CONNOR NAKLIZKI | PREP + BAKE 40 MINS.

INGREDIENTS —

1 can Campbell's condensed cream of
mushroom soup
½ cup 2 % milk
1 tsp. soy sauce
4 cups cooked cut green beans
1¾ cup French's french fried onions

PREPARATION —

- 1 Heat the oven to 350 degrees. Mix together the soup, milk, soy sauce, beans and ¾ cup of the onions in a 1½ quart baking dish.
- 2 Bake for 25 minutes, until hot and bubbling. Stir the mixture and sprinkle with the remaining onions.
- 3 Place back in the oven and bake for an additional 5 minutes, or until the onions are golden brown. Let rest for a few minutes before serving. Re-heats well for leftovers.



PULLED PORK MAC & CHEESE

JOSH BERGSMA | PREP 20 MINS | COOK 10 MINS

INGREDIENTS —

¼ cup butter

¼ cup milk

1 pkg. KRAFT Mac & Cheese

2 lbs. Hog Wild pulled pork

Optional sauce toppings

PREPARATION —

- 1 Drive to Hog Wild BBQ (or your nearest BBQ joint) and order 2 lbs. of pulled pork. Select additional sauces for toppings if so desired.
- 2 Once home, bring 6 cups of water to a boil in a sauce pan. Once boiling, add the macaroni and stir occasionally, 6-7 minutes until tender.
- 3 Drain (do not rinse), then return macaroni to pan.
- 4 Stir in butter, milk, and cheese sauce mix until combined.
- 5 Serve in bowls and top with pulled pork and sauce of choice. Reheats well for leftovers.



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