



The Christmas Eve Cookbook

The Christmas



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Eve Cookbook

With Tales of Nochebuena and Chanukah

Ferdie Pacheco and Luisita Sevilla Pacheco

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We dedicate this cookbook to the women who contributed their holiday recipes, and to the mothers and grandmothers of Ybor City, who were the master chefs of our time.

Contents

List of Recipes	ix
Acknowledgments	xv
A Holiday Melting Pot	1
The Incredible Nochebuena Journey of Benito Juárez	25
Mr. Ybor's First Nochebuena	33
Old Man Cuscaden's Nochebuena Gift	49
Lobo Earns His Santa Suit	61
Bicicleta the Scrooge	66
A William Tell Nochebuena	84
Nochebuena and the Fortunes of War	93
Saint Anthony and the Two Miracles of Christmas	100
Nochebuena and the Flamenco Blockade	117
Tina's Nochebuena Defeat of Muhammad Ali	121
A Playboy Nochebuena	139
Giuseppe's Nochebuena Ark	143
Tuto's Last Christmas Fish	156
Nochebuena in the Bataclan	173

Jack Espinosa's Grandma's Nochebuena Ride	183
My First Chanukah	205
A Gift from My Godfather, Isaac Levy	210
Don Gustavo's Last Nochebuena	247
Bibliography	261
Credits	261
Index	262

Recipes

Appetizers and Dips

American

Salmon Mousse 16

Italian

Caponata (Marinated Eggplant) 16

Brignolata (Sausage Pastries) 17

Italian Sausage Pinwheels 17

Batter-Fried Vegetables 18

Spanish

Crabmeat Dip 18

Papas Ali-oli (Potatoes in Garlic
Mayonnaise) 19

Cuban

Seafood Croquettes 19

Ham or Chicken Croquettes 20

Empanadas de Pollo (Chicken
Turnovers) 21

Codfish Fritters 22

Mexican

Empanadas (Mexican Meat Pies) 22

Guacamole 23

Salsa 24

Jewish

Chopped Liver 24

Eggplant Caviar 24

Soups and Stews

American

Turkey Stock Soup 38

Chicken Broth 38

Italian

Chestnut Soup 39
Spaghettini in Broth 40
Home-Style Minestrone 40
Burridda (Genoese Fish Stew) 41

Spanish

Escudella (Peasant Soup) 42
Almond Soup 43
Spanish Bean Soup 43

Mexican

Menudo 44
Mexican Chili Soup 44
Corn Soup 45

Jewish

Mushroom Barley Soup 46
Chicken Soup with Kreplach 46
Sephardic Garlic Soup 47
Meatless Vegetable Soup 48
Split Pea Soup 48

Salads

American

Caesar Salad 56

Italian

Olive Salad 56
Tomato Salad with Basil 57

Spanish

Shellfish Vinaigrette 57

Cuban

Watercress and Tomato Salad 58
Garlic Salad Dressing 58

Mexican

Parsley, Mint, and Watercress Salad 59

Jewish

Cauliflower Salad 59
Minted Salad 60
Avocado, Grapefruit, and Orange
Salad 60

Meats

American

Rib Roast 72
Glazed Baked Ham 72

Italian

Sicilian Sausage 73
Sausage with Peppers and Potatoes 74
Meatballs 74
Leg of Veal 74
Leg of Pork 75

Spanish

Lechón Asado Vasco (Basque Roast
Suckling Pig) 76
Roast Lamb, Castilian Style 77

Cuban

Lechón Asado Estilo Cubano (Cuban
Roast Suckling Pig) 78

Monteria para Navidad (Pork
Leftovers for Christmas Day) 79
Fresh Pork Ham 79

Jewish
Brisket of Beef 80
Fruited Pot Roast 80
Sauerbraten 81
Stuffed Breast of Veal 83
Sweet Potato and Prune Tzimmes 83

Gravies and Sauces

American
Turkey Giblet Gravy 88
Raisin Sauce for Ham 88
Hollandaise Sauce 89

Italian
Pommarola (Basic Tomato Sauce) 89
Bolognese Sauce 90
Marinara Sauce #1 90
Marinara Sauce #2 91

Cuban
Mojo Salsa (Cuban Garlic Sauce) 91

Mexican
Chimole (Chili Sauce) 92

Jewish
Applesauce 92

Fish and Seafood

Italian
Flounder with Crabmeat Stuffing 108
Crab Rolls 108
Italian Red Snapper 110
Lobster with Vanilla Mayonnaise 110
Baked Fish with Lemon and Dill 111
Trout with Mushrooms 112
Fillet of Sole with Shrimp and
Artichokes 112
Mussels in Vermouth 113

Spanish
Spanish Red Snapper 114
Asturian Fish Mélange 114
Baked Porgy, Madrid Style 115
Salt Cod with Parsley and Garlic 116

Pasta and Dumplings

Italian
Pasta Fresca (Fresh Pasta) 126
Linguine with White Clam Sauce 127
Linguine with Red Clam Sauce 127
Rigatoni with Vodka 128
Fettuccine Florentine 128
Pasta Shells, Neapolitan Style 129
Shrimp Pasta 130
Pumpkin Tortellini 131

Puttanesca (Spaghetti with Anchovies and Olives) 132	Poultry and Stuffing
Baked Fettuccine 133	<i>American</i>
White Lasagna 134	Traditional Bread Stuffing for Turkey 167
Lasagna with Meat Sauce 135	Bread and Apple Stuffing for Turkey 167
Polenta and Sausages 137	<i>Spanish</i>
Potato Dumplings (Gnocchi) 137	Stuffed Breast of Turkey, Catalan Style 168
<i>Jewish</i>	Roast Chicken with Sherry 169
Kugel (Noodle Pudding) 138	<i>Cuban</i>
Fruit Kugel 138	Roast Turkey, Cuban Style 169
Rice and Beans	Chicken in Wine Sauce 170
<i>Spanish</i>	<i>Mexican</i>
Spanish Yellow Rice 152	Roast Turkey with Mole Sauce 171
Rice with Raisins and Pine Nuts, Catalan Style 152	Tamales and Chili
<i>Cuban</i>	<i>Mexican</i>
Cuban White Rice 153	Chicken Tamales 178
Black Beans 153	Red Chili Tamales with Pork 179
<i>Mexican</i>	Red Chili 181
Pinto Beans 154	Green Chili 181
Rice, Mexican Style 154	Cheese and Green Chili Casserole 182
<i>Jewish</i>	Stacked Enchiladas 182
Rice and Lentils 155	

Vegetables

American

Candied Sweet Potatoes 190

Italian

Baked Eggplant Rollatini 190

Stuffed Eggplant 191

Spanish

Baked Red Cabbage and Apples 191

Greens and Potato Casserole 192

Cuban

Fried Green Plantains 193

Fried Ripe Plantains 193

Yucca Fritters 194

Mexican

Cabbage with Green Chili 194

Squash, Corn, and Peppers Casserole
195

Jewish

Natalie's Latkes (Potato Pancakes)
195

Frances's Latkes 196

Walnut Latkes 196

Zucchini Pancakes 197

Stuffed Cabbage 197

Cauliflower Soufflé 198

Vegetarian Cutlet 199

Sweet Potato Kugel 199

Carrot Tzimmes 200

Jellies and Relishes

American

Cranberry Gelatin Salad 202

Lime Bavarian Mold 202

Cranberry Relish 203

Mexican

Jalapeño Jelly 203

Jalapeño Relish 204

Hot Orange Marmalade 204

Desserts

American

Pumpkin Pie 216

Mincemeat Pie 216

Gingerbread Cookies 217

Apple Pie 218

Pecan Pie with Rum 218

Chewy Fruitcake Bars 219

Italian

Italian Sesame Cookies 219

Ricotta Triangles 220

Sfingi (Sicilian Puffs) 221

Pinolata (Fried Sicilian Pastry) 222

Cannoli 222

Cubiata (Italian Nougat Candy) 223

- Panettone Milanese (Milanese Cake) 224
- Zabaglione (Egg Custard) with Strawberries 225
- Sicilian Cake with Chocolate Frosting 226
- Spumoni 227
- Spanish*
- Turrón (Almond Nougat Candy) 228
- Casadielles (Walnut-Filled Turnovers) 228
- Torrijas (Spanish French Toast) 229
- Brazo Gitano (Cream-Filled Roll) 230
- Brazo Gitano de Chocolate (Chocolate Whipped-Cream Roll) 231
- Flan (Spanish Custard) 233
- Crema Catalana (Catalan Cream Custard) 233
- Polvorones (Powdered Cookies) 234
- Roscón de Reyes (Holiday Bread) 234
- Cuban*
- Buñuelos (Cuban Puffs) 235
- Rice Pudding 236
- Guava Cheesecake 237
- Mexican*
- Bread Pudding 238
- Coffee Pudding 238
- Sopaipillas (Mexican Fritters) 239
- Bolitas (Pecan Puffs) 239
- Jewish*
- Fruit Compote 240
- Honey Teiglach 240
- Honey Cake 241
- Sponge Cake 241
- Nut Sponge Cake 242
- Drinks*
- White Sangria 244
- Ginger Grape Juice 244
- Bog Cranberry Punch 244
- Eggnog 245
- Festival Punch 245
- Christmas Punch 245
- Hot Wine 246

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