

To our cherished patrons:

With another year coming to a close and the holiday season fast approaching, we gratefully reflect on moments of togetherness and are thankful that our theatre continues to serve as a gathering place for our community.

Like coming to a live show, we know that sharing a meal often brings family and friends together and can serve as a base for creating fun and lasting memories. As lovers of both food and fun, we'd like to take this opportunity to give a little gift back to you, our friends, by sharing some of our favorite holiday recipes. We hope you enjoy them!

We are so grateful for your continued support and dedication to the performing arts, and we sincerely thank you for all your help this year.

Warmest holiday wishes,

The Clemens Center Team



Andy Parker

Director of Facilities

"My mother made eggnog as a treat for my sister and I when we were kids. She'd use our raw farm fresh eggs, sugar, vanilla, full fat milk, and nutmeg... they were always my favorite! I can still hear the rattle of the fork in the glass as she whisked the egg and remember the glint in her eye when she shared with us how her mother made the same treat for her when she was little."

BEVERAGE

5-Minute Blender Eggnog

Ingredients:

- 4 large eggs (the freshest you can find)
- ¾ cup granulated sugar
- ½ tsp. dried nutmeg
- ¼ tsp. ground cinnamon
- Cinnamon sticks, for garnish (optional)
- 3 oz. Bacoo 5-Year Rum
- 3 oz. McKenzie Bourbon Whiskey
- 1 ½ cups whole milk
- 1 cup heavy cream
- Nutmeg, for grating (optional)

Directions:

Add whole eggs to blender and blend on medium speed (or low if you only have a high or low setting option) for 30 seconds. Add sugar and blend another 20 seconds. Add nutmeg, cinnamon, rum, bourbon, milk, and heavy cream and blend until combined, about 10-15 seconds. Transfer to an airtight container and refrigerate for at least 24 hours to allow the flavors to blend and mellow. The mixture may settle while in refrigeration; when ready to serve, give the mixture a good shake or pour it into a mixing bowl and whisk to combine. Pour into stemless wine glasses and serve with with a cinnamon stick and grated nutmeg on top (optional).

Prep Time: 5 mins

Cook Time: 24 hours

Servings: 5 servings



Laury Ward

Board of Trustees

"My dear Mother loved Christmas more than anything and never missed one minute of surprise and joy as we opened our gifts. By the time us four kids, my parents, and often our grandparents, had finished unwrapping, hunger would set in. Yet somehow, within the midst of the chaos, Mom magically produced this holiday breakfast, seemingly out of nowhere."

MAIN DISH

Mom's Magical Breakfast Casserole

Ingredients:

- 1 lb. bulk pork sausage
- 9 large eggs
- 2 cups 2% milk
- 1 tsp. salt
- 1 tsp. ground mustard
- 6 slices white bread, cut into ½ inch cubes
- 1 cup shredded cheddar cheese

Directions:

In a skillet, brown and crumble sausage; drain and set aside. In a large bowl, beat eggs; add milk, salt and mustard. Stir in bread cubes, cheese, and sausage. Pour into a greased 9"x 13" baking dish. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 40 minutes or until a knife inserted in the center comes out clean.

Prep Time: 15 mins

Cook Time: 40 mins

Servings: 8-10 servings



Karen Cromer
Executive Director

"I kept this recipe from the Lord of the Dance rider when I was working for Butler University in Indianapolis. This dish was always on their Sunday dinner menu. It's very comforting and brought the whole group together. Since this catered to a larger number of performers, I enjoy the note included on the original copy: this recipe is for 6 servings, so you WILL need to modify to feed 50."

MAIN DISH

Lord of the Dance Cottage Pie

Ingredients:

- 4-5 large russet potatoes
- 2 tbsp. butter or margarine
- 2 tsp. milk or whipping cream
- 1 lb. lean ground beef
- 6 carrots, sliced
- 2 tbsp. chopped parsley
- 1 tbsp. tomato paste
- 2 tsp. Worcestershire sauce
- 1 cup brown gravy
- 10 oz. bag frozen peas
- Salt and pepper, to taste

Directions:

Preheat oven to 400 degrees. Cook potatoes in a large pot of salted water, covered. Drain, cool, and peel. Mash the potatoes in a large bowl with the butter and milk, then season to taste with the salt and pepper. Set aside. Sauté beef in a large skillet until browned, stirring to keep the meat crumbly. Season to taste with salt and pepper. Add the tomato paste, carrots, parsley, gravy, and Worcestershire, and stir to combine. Add in the peas, stir to incorporate, and then cook the mixture for about 5 minutes. Turn the mixture into a prepared casserole dish. Spread potato mash evenly over the meat, then use a fork to rough up the surface. Bake for 40 minutes or until the top is crispy brown.

Prep Time: 35 mins

Cook Time: 40 mins

Servings: 6 servings

Peach Cranberry Sauce



Kate Fuller

*Director of
Development*

"This sauce is requested by my family every year for both Thanksgiving and Christmas. It can even be put into small jars with bows to give out as gifts. It's so simple to make, the flavor is lovely, it looks beautiful on a table, and - as a delightful bonus - it makes the entire house smell just like a holiday candle."

SIDE DISH

Ingredients:

- 12 oz. bag fresh cranberries
- 10 oz. bag frozen peaches, chopped into cubes
- ¾ to 1 cup brown sugar, packed
- Zest and juice of 2 oranges
- Pinch of salt
- Dash of apple pie spice (optional, to taste)

Directions:

Combine all ingredients, except for the apple pie spice, in a medium saucepan. Cook over medium heat, stirring occasionally with a wooden spoon, until the cranberries start to pop - use the back of the spoon to crush the cranberries against the side of the pan and move the process along. Let the mixture cook about 15 minutes or until it has reduced down to a thick sauce. Remove from heat and stir in a dash of apple pie spice to taste. The sauce can be enjoyed warm or cold... and is especially good spooned over vanilla ice cream!

Prep Time: 10 mins

Cook Time: 15 mins

Servings: 6 servings

Jell-O Poke Cake



L. Glenn Poppleton

Board of Trustees

"Growing up in Elmira, Christmas was fun and frenetic. My parents always managed to satisfy all seven of us kids with a mix of the necessities (socks and underwear) and the prized gifts for which we had incessantly campaigned for months. Christmas was a spectacular time, and it always included this classic American Jell-O cake."

Ingredients:

- 16.25 oz. box white cake mix
 - 1 cup water
 - 1 ½ cup vegetable oil
 - 3 egg whites or whole eggs
- 3.3 oz. box Jell-O mix – raspberry, cherry, or strawberry
- 8 oz. tub Cool Whip

Directions:

Prepare cake mix as directed and bake in a 9"x 13" pan. Let cool for 15 minutes. Poke cake with a fork at ½-inch intervals. Prepare Jell-O as directed – feel free to use whichever flavor you prefer. Spoon the Jell-O liquid evenly over the cake mix until gone, then cover and chill for 3-4 hours to allow for the Jell-O to cool and set. Refrigerate until ready to serve, then top the cake with an even layer of whipped cream, garnish with coordinating fresh fruit, and enjoy!

DESSERT

Prep Time: 10 mins

Cook Time: 25 mins

Servings: 15 servings

No-Bake Cookies



Dani Taylor

Box Office Manager

"My mother used to make these cookies each year for Christmas. Now that she's gone, I make them to send to my older sister in Vermont and to share with all of my Clemens Center friends."

Ingredients:

- 2 cups granulated sugar
- ½ cup milk
- 1 stick (8 tablespoons) butter
- ¼ cup unsweetened cocoa powder
- 3 cups old fashioned rolled oats
- 1 cup smooth peanut butter
- 1 cup shredded coconut
- 1 tbsp. real vanilla
- Large pinch of salt

Directions:

Line a baking sheet with wax paper or parchment. In a medium saucepan, combine the sugar, milk, butter, and cocoa powder. Place the saucepan on the stove over medium heat to bring the mixture to a boil, stirring occasionally. Once the mixture reaches a full boil, stop stirring and let it boil for 1 minute. Remove from heat and immediately add the oats, peanut butter, coconut, vanilla, and salt. Stir to combine. Drop spoonfuls (I use a small ice cream scoop) of the mixture onto the prepared baking sheet and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.

DESSERT

Prep Time: 5 mins

Cook Time: 10 mins

Servings: 24 cookies



Janice Slocum

School-Time Series
Coordinator

"Whenever my mother made brownies, she would also make these cherubs. These bars are rich, sweet and taste a bit like pecan pie, which is perfect for a holiday meal. They've always been one of my favorite desserts!"

DESSERT

English Cherubs

Ingredients:

Mixture #1

- ½ cup butter or margarine
- ½ cup light brown sugar
- 1 cup all-purpose flour
- ¼ tsp. salt
- ½ tsp. vanilla

Mixture #2

- ½ cup dark brown sugar
- ½ cup granulated sugar
- ¼ cup all-purpose flour
- ½ tsp. salt
- 2 eggs
- 1 tsp. vanilla
- ½ cup chopped walnuts
- ½ cup finely grated coconut

Directions:

Preheat oven to 375 degrees. Grease an 11" x 7" pan and set aside. Combine all of the mixture #1 ingredients in a large bowl and mix until well blended. Pat down mixture #1 evenly into the prepared pan and bake for 10 minutes. Next, in a medium bowl, add the eggs, brown sugar, sugar, vanilla, and salt and mix well. Stir in the coconut and nuts. Pour the mixture over the base in the pan and bake in the oven for 20 minutes, or until the top is set and lightly browned. Let cool, then cut into squares and serve.

Prep Time: 20 mins

Cook Time: 30 mins

Servings: 12 bars

Frying Pan Cookies



William Kasian

Events & Membership
Committee

"These cookies have been a staple in my family's holiday tradition for as long as I can remember. It always fills my heart with joy, visualizing my mother and grandmother preparing these for the family while watching a Christmas movie and sharing fond memories of holidays past. I hope these add as much joy to your celebrations as they have to mine!"

DESSERT

Ingredients:

- 1 cup granulated sugar
- 1/2 cup butter
- 1 cup dates, chopped
- 1 egg, well beaten
- 1 tsp. vanilla
- 1 cup chopped nuts of choice
- 2 1/2 cups Rice Krispies cereal, divided

Directions:

Combine the sugar, butter, dates, and beaten egg in a heavy skillet over low heat. While stirring constantly, cook for 5 to 7 minutes until the mixture is bubbly and becomes very thick. Remove the pan from the heat. Add the vanilla, chopped nuts, and 2 cups of Rice Krispies, and stir to combine thoroughly. When the mixture is cool enough to handle but still warm, roll the mixture into small balls and then roll them in the remaining crumbled Rice Krispies to coat. Set them on a plate or baking sheet and let cool before serving.

Prep Time: 10 mins

Cook Time: 7 mins

Servings: 24 cookies



Lin Kotlinski

Concessions & Facility
Supervisor

"Every Christmas for over 20 years, my mother-in-law would make hundreds of sugar cookies while my father-in-law made his 'famous' fudge. My mother-in-law would even dress up as Mrs. Claus and deliver the treats door-to-door for all of the neighbors to enjoy."

DESSERT

Easy Fantasy Fudge

Ingredients:

- $\frac{3}{4}$ cup margarine
- 3 cups granulated sugar
- $\frac{2}{3}$ cup evaporated milk
- 12 oz. package Baker's chocolate chips
- 7 oz. jar marshmallow cream
- 1 cup chopped nuts
- 1 tsp. pure vanilla extract

Directions:

Grease a 9-inch square pan and set aside. Mix the margarine, sugar, and milk in a heavy 2.5 quart saucepan over low heat until the sugar has dissolved. Bring the mixture to a full boil, then continue to boil over medium heat for 5 minutes, stirring constantly. Remove from heat and stir in the chocolate chips until melted. Then stir in the marshmallow cream, chopped nuts, and vanilla until combined. Pour the mixture into the prepared pan, smoothing it into an even layer, and let set at room temperature until cool. Slice into small cubes and serve. Store in an airtight container at room temperature for up to 2 weeks or refrigerate for up to one month.

Prep Time: 5 mins

Cook Time: 20 mins

Servings: 25 servings



Tim Gallagher

Production Services
Supervisor

"If you have a sweet tooth, this is the pie for you! It's heavy, but so delicious. I enjoy making this dessert every Christmas to share with my son while we sit on the couch in sweatpants and watch a holiday classic, like 'It's a Wonderful Life.'"

DESSERT

Frozen Peanut Butter Pie

Ingredients:

Chocolate Crunch Crust

- 1/3 cup butter or margarine
- 6 oz. semi-sweet chocolate chips
- 2 1/2 cups Rice Krispies

Pie Filling

- 8 oz. package of cream cheese, softened
- 14 oz. can sweetened condensed milk
- 3/4 cup creamy peanut butter
- 2 tbsp. lemon juice
- 1 tsp. vanilla extract
- 1 cup whipping cream, whipped
- 1 jar hot fudge sauce

Directions:

For the crust: In heavy saucepan over low heat, Melt butter and chocolate chips in a heavy saucepan over low heat, stirring to combine. Remove from heat and gently stir in 2 1/2 cups rice Krispies until completely coated. Press on bottom and up sides to rim of a buttered 9 or 10" pie plate. Chill 30 minutes.

For the filling: In a large bowl, beat cream cheese till fluffy. Gradually beat in sweetened condensed milk and then the peanut butter until smooth. Stir in lemon juice and vanilla, then fold in whipped cream. Turn into prepared crust, level the top, and drizzle fudge topping over the pie. Freeze for four hours or until firm. Freeze leftovers (if there are any!).

Prep Time: 25 mins

Cook Time: 10 mins

Servings: 12 slices



Tiffany Hager
Digital Marketing
Manager

"I come from a large family and we all lead hectic lives. It can be difficult to get everyone in the same room at the same time, but when the holidays come around we're finally all able to come together and enjoy each other's company... and these apple pie bars! This is when some of the best of our memories are made."

DESSERT

Salted Caramel Apple Pie Bars

Ingredients:

Shortbread Crust

- ½ cup unsalted butter, melted
- ¼ granulated sugar
- 1 tsp. pure vanilla extract
- ¼ tsp. salt
- 1 cup all-purpose flour

Directions:

Preheat the oven to 300°F. Line the bottom and sides of an 8-inch square baking pan with parchment paper leaving enough overhang on all sides. Set aside. **Make the crust:** Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes and then remove from the oven. **Make the apple filling:** Combine the sliced apples, flour, granulated sugar, cinnamon, and nutmeg together in a large bowl until all of the apples are evenly coated. **Make the streusel:** Whisk the oats, brown sugar, cinnamon, and flour together in a medium bowl. Cut in the chilled butter with a pastry blender or your hands until the mixture resembles coarse crumbs. Turn the oven up to 350°F. Evenly layer the apples on top of the warm crust. It will look like there are too many apple slices, so layer them tightly and press them down to fit. Sprinkle the apple layer with streusel and bake for 30–35 minutes or until the streusel is golden brown. Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours (or overnight). Lift the parchment out of the pan and cut into bars. Once cut, drizzle with salted caramel sauce on top. Enjoy the bars warm, at room temperature, or even cold.

Apple Filling

- 2 large apples, peeled and thinly sliced
- 2 tbsp. all-purpose flour
- 2 tbsp. granulated sugar
- 1 tsp. ground cinnamon
- ⅛ tsp. ground nutmeg

Streusel

- ½ cup old-fashioned oats
- ⅓ cup brown sugar, packed
- ¼ tsp. ground cinnamon
- ¼ cup all-purpose flour
- ¼ cup unsalted butter, cold and cubed
- Store-bought salted caramel sauce

Prep Time: 25 mins

Cook Time: 45 mins

Servings: 12–16 bars