

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

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



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



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



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



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