

2020 Donor Family Group Holiday Recipes & Memories



Dear Donor Family Members,

We know that the holidays can be difficult when you've lost a loved one. Thank you for joining us for our first virtual holiday gathering and giving us a chance to honor and celebrate your loved ones with you. We hope that these shared memories bring us together as a community as we await the time when we can be together in person again.

May your holiday season be filled with hope, joy, and health!

*Donor Family Group
Donate Life Northwest
Community Tissue Services
Lions VisionGift
Pacific Northwest Transplant Bank*

PS - As our special gift to you, please see the section of recipes at the end from our staff!





Amy Lynn



Great - Grandma's Holiday Rolls

Ingredients:

2/3 cup milk (whole works best)
1/2 cup sugar
1-1/4 teaspoon salt
1/2 cup unsalted butter
2/3 cup warm water (105-115F)
2 packages of active dry yeast
3 eggs, at room temperature
5-1/2 to 6-1/2 cups all purpose flour

***brown sugar & chopped pecans or walnuts make it our family tradition*

Our Special Family Tip:

Once the dough has risen, roll it out into a rectangle. Brush with melted butter, sprinkle brown sugar and nuts on top. Roll up as tight as possible, jelly-roll style, starting at the long side. Slice into equal pieces. We eye it and hope for the best. Place in a lightly buttered pan. Cover and let rise again until almost doubled. Bake at 350F for about 20-25 minutes or until golden. Cool slightly and remove from the pan.

Instructions:

1. Scald milk, stir in sugar, salt, and butter. Cool to lukewarm (115F).
2. Pour warm water into a warmed bowl. Add yeast until dissolved. Add lukewarm milk mixture, eggs, and 3 cups of sifted flour. Beat until smooth.
3. Add and stir in remaining flour until well-mixed.
4. Turn out on to a floured board and knead until smooth.
5. Place in a greased bowl, turning to grease top. Cover; let rise in a warm place, free from drafts, until doubled (about an hour). Punch down and shape as desired for rolls or coffee cake.
6. Rise again and bake at 350F.



"Mom and Amy used to spend a lot of time in the kitchen together over the years. Me, too."

- Amy's mom, Terry Hegerle



Austin's Famous Southern Chocolate Pie

The Crust:

Makes 4 double or three 10" crusts.

1. Combine 3 cups shortening, 6-1/2 cups flour, 2 teaspoons salt, and cut until well-blended.
2. Add 1/4 cup vinegar mixed in 3/4 cup milk.
3. Mix together 'til it makes a ball, then roll out for pies.

The Chocolate Pie Filling:

1. Bring 2 cups milk to boiling.
2. Add 1 stick butter and stir 'til melted.
3. Add 2 heaping tablespoons flour, 2 heaping tablespoons cocoa, 3/4 cup sugar, 2 eggs, a dash of salt.
4. Cool until thick, then pour into two pre-baked pie shells.

The Meringue:

1. Beat 4 egg whites and sugar (to taste) until soft peaks form.
2. Spread on pies.
3. Cook in 350-degree oven 5-10 minutes until lightly browned.
4. Let cool before serving.

Austin Prather

“One of my most treasured memories of my brother, Austin, was Thanksgiving at my parents’ home. All the boys and men, big and little, would gather to see who was the tallest. (While I was not blessed with height, my brothers were, for sure!) My son has always been exceptionally tall for his age and was in fierce competition with his father and uncles to be the tallest, with the biggest “wingspan.” Our last Thanksgiving with Austin was November 2017, and it was that year, when all the boys had hands raised high that my son, 16 years old and 6’6” finally won the competition. He just barely passed his uncle Austin, but the joy on my son’s face and the love and admiration in my brother’s eyes is a memory that is imprinted on my heart forever. Austin looked at my son and said, “You did it, Buddy! You are officially the tallest of the men in our family! Congratulations!” It is the little things like this that I remember and am so grateful for every day.”



“This recipe was handed down from the Southern roots of the women in my father’s family. If Austin knew this was being served, he was there!” - Chantal Wright, Austin’s sister



... ❄️ ... *Beth Miller* ... ❄️ ...



"My mom made a traditional German Christmas stollen every year. Actually, the last photo I took of her is of her making one in our kitchen Christmas Eve. Although we lost her during the holiday season, we've carried on her tradition, and still have one every Christmas morning."

- Janet Miller, Beth's daughter



Bobby Olive

Sweet Potato Pie

Crust:

1-3/4 cup all purpose flour
1/2 teaspoon salt
1/2 teaspoon granulated sugar
3/4 cup butter or vegetable shortening
7 tablespoons cold water

Filling:

2 small yams
1/4 cup melted butter
1 cup brown sugar (or granulated sugar)
2 egg whites, beaten
1 cup evaporated skim milk
1 tablespoon vanilla
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon lemon extract
pinch of sea salt

Instructions:

Bake in 9-inch pie crust in a 350-degree oven for 40-60 minutes or until pie is set. Cool for 30 minutes. Serve with whipped cream or Cool Whip. Enjoy!

“During the holidays, there were eight of us brothers and sisters, and a house full of children. We would cook a home-cooked meal. Everything was homemade. We would help my mom prepare everything...”

“We loved listening to music. Bobby was such a good dancer! He liked James Brown, and he would dance like James Brown, doing the splits and everything. We just had a really good time.”

*Balinda Olive-Beltran,
Bobby's sister*



*"Just put a little
whipped cream on top,
and everything is
good!"*

*- Balinda Olive-Beltran,
Bobby's sister*



Brian Jack Robinson



Chocolate Chip Cookies

Ingredients:

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
2 teaspoons hot water
1/2 teaspoon salt
3 cups all-purpose flour
2 cups semisweet chocolate chips
1 cup chopped walnuts

Instructions:

Step 1: Preheat oven to 350 degrees F (175 degrees C).

Step 2: Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.

Step 3: Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

"The other thing that was memorable was his love of sweets. Every time I make these chocolate chip cookies, I think of him. It's something I really enjoy and hold dear."



- Brian's mother, Leslie Coefield

Seared Duck Breast with Cherries & Port Sauce

Ingredients:

2 (5-6 oz.) duck breast halves
or 1 (12-16 oz.) duck breast half
2 tablespoons chilled butter, divided
1/4 cup finely chopped shallot (about
1 large)
1/2 cup low-salt chicken broth
8 halved, pitted sweet red cherries
(fresh or frozen, thawed)
2 tablespoons tawny port
1 tablespoon orange blossom honey

Instructions:

1. Place duck breast halves between two sheets of plastic wrap; pound lightly to even thickness (about 1/2 to 3/4-inch), then discard plastic wrap.
2. Using sharp knife, score duck skin in 3/4-in. diamond pattern. Do not cut into flesh.
3. Cover & chill up to 8 hours.
4. Melt 1 tablespoon butter in heavy skillet over medium-high heat. Sprinkle duck with salt & pepper, then add duck, skin down, into skillet and cook until skin is browned and crisp, about 5 minutes.
5. Turn duck over, reduce heat to medium, and cook until browned and cooked to desired doneness, about 4 minutes for small breasts or 8 minutes for larger, to medium rare.



6. Transfer duck to work surface, tent with foil to keep warm, and let rest 10 minutes.
7. Meanwhile, pour off all but 2 tablespoons of drippings from skillet.
8. Add shallot to skillet and stir over medium heat for 30 seconds. Add broth, cherries, port, and honey.
9. Increase heat to high and boil until sauce is reduced to a glaze, stirring often, about 3 minutes.
10. Whisk in 1 tablespoon cold butter.
11. Season sauce to taste with salt & pepper.
12. Thinly slice duck. Fan slices on plates. Spoon sauce over duck and serve.

Byron Ball



Byron carving the Thanksgiving turkey in 2009.

"Byron was an adventurous cook. Born & raised in North Carolina, he loved preparing Southern food. Duck hunting was a Ball family autumn tradition, and Byron was always open to new ways of preparing duck. Knowing that I lacked enthusiasm for wild duck, but had a taste for cherries and port wine, he seized on this duck & port sauce recipe found in the last year of his life. Byron loved to cook for his family & friends, was always eager to host parties, dinners, and backyard barbecues."

- Patrice Ball, Byron's widow

Cameron Bolton

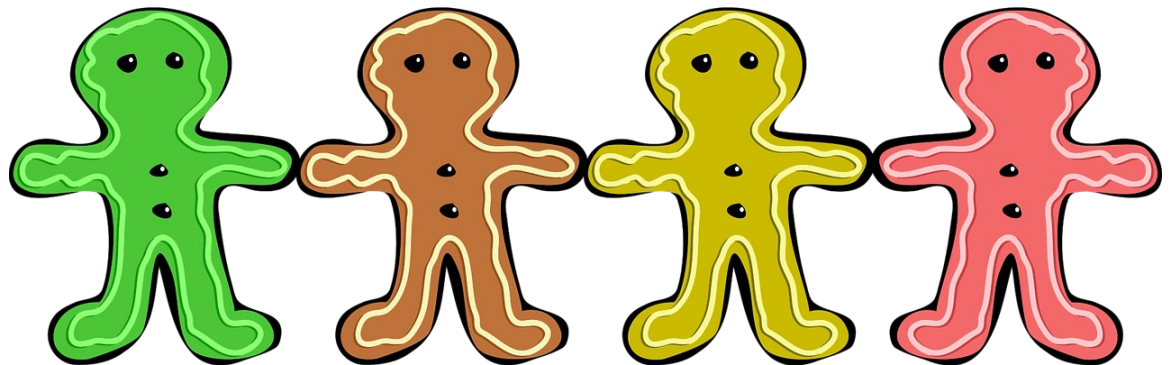
Grandma Bonnie's Sugar Cookies

Ingredients:

- 1-1/2 cup powdered sugar
- 1 cup butter
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond flavoring
- 2-1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Instructions:

1. Mix all ingredients together.
2. Roll dough on floured cloth.
3. Cut cookies with cookie cutter.
4. Place on ungreased cookie sheet.
5. Bake at 350 degrees for 7-8 minutes or until lightly golden.





Christian Page



*"As long as there was cranberry sauce,
Christian was the first to the table.*

*Any time of year, if there was
cranberry sauce in the house, Christian
was usually eating it out of the can!"*

- Christian's mom, Stacy McGrew





Crystal Houser



Deviled Eggs

Ingredients:

10 eggs
1 tablespoon brown mustard
1/4 cup (or less, to taste) mayo
2 tablespoons sour cream
2 tablespoons cottage cheese
salt & pepper to taste
paprika, for garnish

Instructions:

Hard boil and peel eggs. Split in half and scoop out yolks. Whip up yolks with other ingredients. Spoon or pipe into egg whites. Sprinkle with paprika.

Submitted by Hope Anderson, Crystal's mother





Erika Cox



Toscana Soup

Ingredients:

- 4 cups chicken broth
- 1/2 red onion, minced
- 4-5 cubed red potatoes
- 2 cups kale, torn in small pieces
- 1 package Italian sausage (spicy, if desired)
- 1/3 cup heavy cream

Instructions:

1. Boil chicken broth with potatoes until potatoes are soft.
2. Cook Italian sausage.
3. Saute red onion in oil until translucent. Add garlic at the end and cook for an additional minute.
4. Add cooked sausage, onion, and garlic to the chicken broth/potato mixture.
5. Add heavy cream, bring back to a boil, then turn down to simmer.
6. Stir in kale and serve immediately.

This is great sprinkled with Parmesan cheese and with a side of garlic bread!



"This is a recipe from my sister, Erika, who is pictured in the middle between my mom and dad (who was also a donor in 2018, two years prior to Erika). Living far away, she would always offer to cook, and this recipe was a favorite during the holidays. She loved being with family, and always wanted to be together."

- Erika's sister, Natalie Shields



Hungarian Coffee Cake

Ingredients:

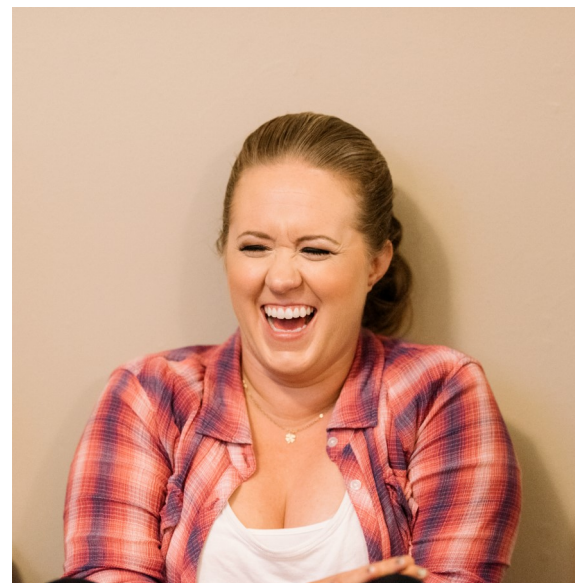
2 cups lukewarm milk
1-1/2 cup sugar
1 tablespoon salt
2 tablespoons dry yeast
1/2 cup lukewarm water
1 tablespoon sugar
2 eggs, beaten
1/2 cup shortening or butter
7 cups flour
5 teaspoons cinnamon

Instructions:

1. In one bowl, melt 2 sticks butter. Set aside.
2. In second bowl, mix 1-1/2 cups sugar and 5 teaspoons cinnamon. Set aside.
3. In third bowl, mix milk, sugar, salt, and shortening or butter. Heat to the point of melting the shortening or butter. Let cool.
4. Mix dry yeast, 1 tablespoon sugar, and 1/2 cup lukewarm water. Let rise.
5. Add eggs and yeast to third bowl.
6. Mix in flour.
7. Turn dough onto lightly-floured board. Cover and let stand 10 minutes. Knead until smooth and elastic. Round up and place in greased bowl. Cover with damp cloth and let rise until doubled.

8. Knead again and let rise until not quite doubled (about 45 minutes). Punch down and round up on the counter. Cover and let rest for 15 minutes.
9. Cut into pieces the size of walnuts and form into balls.
10. Roll each ball in melted butter from bowl 1, which had been set aside. Then roll in sugar/cinnamon from bowl 2, which had be set aside.
11. Place in two well-greased 9-inch tube-centered pans so they barely touch. Cover pans and let rise until doubled.
12. Bake in 375-degree oven for 30-35 minutes.
13. After cakes are cooled slightly, place sturdy paper plate on top of pan and flip cake over.
14. Enjoy! (Or will freeze well, wrapped tightly in foil.)

Kristin Clovis



"We lost our Kristin in December 2019. With her passing, she was able to give a wonderful Christmas to many others through the gift of life. To date, we know of 8 people she gave the gifts of life, sight, or mobility."

"Kristin loved the holidays. To her, holidays meant traditions. The sooner we could get the tree and decorations up, the better. Gifts were fun, but not as important as the preparation for the holidays. Making our family coffee cake for Thanksgiving and Christmas morning, making cookies, and watching movies were must-dos... As we enter another holiday season, we will honor Kristin again by continuing the same traditions. This coffee cake was passed down from Kristin's beloved grandmother, Josephine 'Go' Clovis."

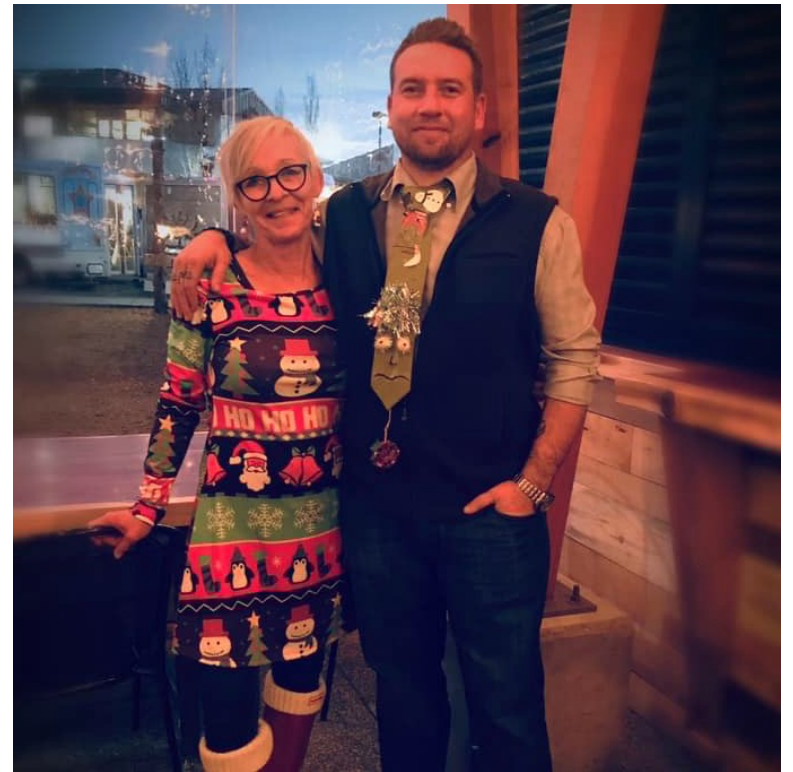
-Kristin's mother, Joanne



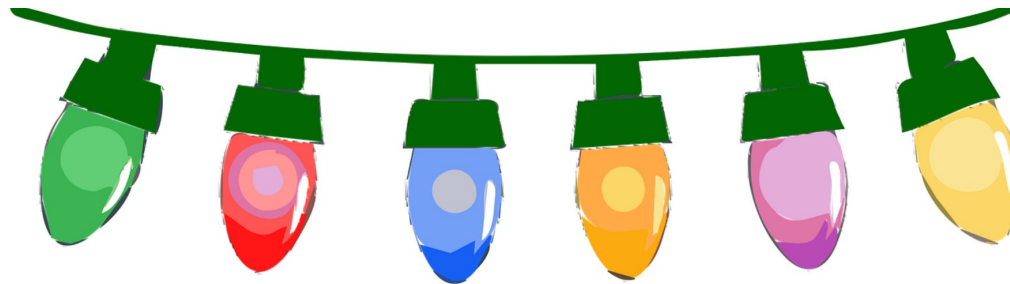
Levi Gridley



"My son, Levi, was a Cordon Bleu-trained chef... He cooked from the soul and the heart. He rarely wrote anything down, yet everything he made was masterful!"
- Lori Walls, Levi's mother



... ❄️ ... *Rowdy Hopkins* ... ❄️ ...



"The kid loved prime rib -- rare."

- John Hopkins



— * — Sophia Viera — * —

"My Mother loved all the major holidays that required spending time with our family. She was the smile that always brought us together. This year's holidays will be a tough one on our family. One thing that we have of hers is our favorite recipe she would make every year, her homemade Strawberry Pound Cake."

- Renee Lomelin,
Sophia's daughter





*From Us to You:
Recipes from Donation Staff*



Grandma's Rolled Butter Cookies

Ingredients:

1/2 cup butter
1/2 cup shortening (*you can also use all butter*)
1-1/2 cup sugar
1 teaspoon vanilla
1 tablespoon orange juice
1 teaspoon grated orange zest
2 eggs
3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt

Instructions:

All ingredients should be at room temperature.

1. In a large bowl, cream first six ingredients together until smooth and well-combined, then add eggs and combine.
2. In a separate bowl, sift flour, baking powder, and salt. Then add to butter mixture.
3. Form dough into two rounds, cover with plastic rap, and refrigerate for 2 hours.
4. Preheat oven to 400 degrees.
5. Roll out dough to 1/4 to 1/8 inches, then cut into desired shapes.
6. Bake for 5-8 minutes.
7. Cool completely, then frost with favorite glaze/frosting and add any other decorations.



Aimee Adelmann



"I first remember having these cookies for Christmas with a bright green glaze and little red hots for decoration. My grandma was a wonderful baker and taught me how to bake all kinds of wonderful treats. She is now 95 years old and doesn't bake anymore, but we have many memories of baking together."

"Our family makes these cookies for any holiday, even Donate Life Month!"

Donate Life Northwest
Director of Education & Outreach
Aimee Adelmann





Alexis Anderson



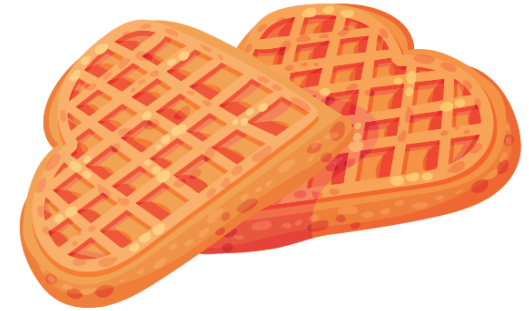
Alexis's Crispy Waffled Potatoes

Ingredients:

Finely shredded Parmesan cheese
Shredded potatoes (*or frozen hash
browns, or even frozen tater tots*)

Instructions:

Spread potatoes and cheese on your hot waffle iron. Aim to underfill the iron so you get crispier edges. Even a small amount of Parmesan gives plenty of oil (so they don't stick) and provides extra crispiness. Press the lid down (you'll need to press it for longer if you use frozen tots), then enjoy the crispy perfection!



Recipe submitted by:
Donate Life Northwest
Director of Development
Alexis Anderson





Eleanor Fritz



Lamb Roast

Ingredients:

1 leg of lamb (6-7 lbs.)
 10 garlic cloves
 3/4 cup EVOO
 1/4 cup pomegranate molasses or balsamic vinegar
 7 sprigs rosemary, chopped fine
 5 sprigs thyme, chopped fine
 1 tablespoon Herbes de Provence
 3 garlic cloves, minced
 1/2 tablespoon smoked paprika
 salt & pepper
 2 tablespoons all-purpose flour
 4 cups beef or chicken stock

When I was growing up, the most important part of Christmas dinner was the serving of the beautiful lamb roast. My grandmother taught my aunt to make it, who in turn taught me...."

*Community Tissue Services
 Recovery Coordinator
 Eleanor Fritz*

Instructions:

1. Preheat oven to 350 degrees.
 2. Peel 10 garlic cloves and slice in half lengthwise (*or in thirds if they are very large or thick*). Place these in a cup of olive oil and leave to infuse.
 3. Chop herbs and remaining garlic cloves into a fine mince.
 4. Using a sharp, thin knife (*a boning knife works well for this*), make several puncture holes throughout the surface of the roast, both on top and bottom. Push a slice of garlic (*from infused olive oil*) into each hole as you do.
 5. Combine molasses/balsamic, herbs, garlic, and paprika. Slowly incorporate infused olive oil until a thick paste forms. Spread this mixture all over lamb and place on roasting tray, fat side up. Place a sheet of foil loosely over top.
- "Pomegranate molasses may be hard to find. My grandmother developed an affinity for it when she was in Morocco after the war...but a nice balsamic works just as well." - Eleanor*

6. Roast for 1 hour, then remove from oven and turn over so that the bottom side is up. Cover loosely with foil.
7. Roast for 45 minutes, then remove roast from oven and turn over once more.
8. Roast an additional 40 minutes, or until a thermometer reads 135 degrees for medium-rare. Lamb will continue cooking from residual heat, so removing it from the oven between 135-140 degrees ensures it to be medium rare.
9. Remove from oven and tent with foil. Let rest for at least 15 minutes.
10. Drain the juices accumulated in the bottom of the pan, reserving them on the side. Add 2 tablespoons of this to a small bowl and mix in 2 tablespoons of flour until a thickened slurry forms.
11. Turn on stove under roasting pan and add flour mixture, stirring to let it brown.
12. Add another tablespoon of reserved drippings and 1 cup of stock to pan to scrape up any brown bits accumulated on bottom of pan.
13. Continue adding stock to pan until gravy is desired consistency. Add salt and pepper to taste.
14. Slice meat against the grain and place on serving tray.

Enjoy!



Leslie Brock



Chocolate Meringue Pie

Ingredients:

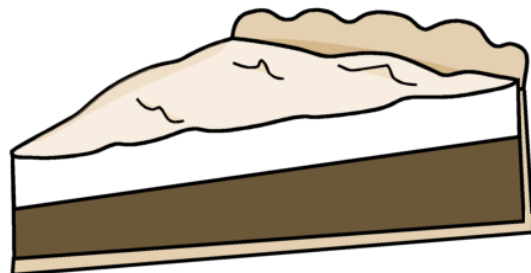
1 9-inch pie crust, pre-baked

Filling:

3/4 cup white sugar
5 tablespoons unsweetened cocoa powder
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract

Meringue:

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons white sugar



Instructions:

Filling: Mix together sugar, cocoa, cornstarch, and salt in a medium saucepan. Gradually mix in milk. Cook and stir over medium high heat until thickened and bubbly. Reduce heat to medium low; cook and stir 2 minutes more. Remove pan from heat. Stir about 1 cup of the hot filling into the egg yolks; mix back into the custard. Return saucepan to heat, and bring to a gentle boil. Cook and stir for 2 minutes. Remove from heat, and stir in vanilla. Pour hot filling into crust.

Meringue: In a clean bowl, beat egg whites with cream of tartar until soft peaks form. Gradually beat in sugar, and continue to beat until stiff and glossy. Spread evenly over hot filling, sealing meringue to crust.

Bake at 350 degrees for 12-15 minutes, or until golden.



"Every Thanksgiving, my mom would make a chocolate meringue pie, and it was amazing! This always reminds me of the holidays, and now I make it every year."

Donate Life Northwest
Executive Director
Leslie Brock



Marie Timbreza



Crawfish Monica

Ingredients:

- 1 pound linguine or fettucine
- 2 tablespoons EVOO
- 1 stick of butter (*we prefer Kerrygold*)
- 2 sweet yellow onions, chopped
- 5-6 cloves of garlic, crushed
- 2 teaspoons Cajun or Creole seasoning (*I prefer Emeril's Essence*)
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon Cayenne
- 1/4 cup dry white wine
- 2 cups heavy cream
- 1 tablespoon fresh lemon juice
- 1 pound crawfish tails
- 1/2 cup chopped green onions
- 1/2 cup chopped fresh parsley leaves
- 1 cup grated Parmesan

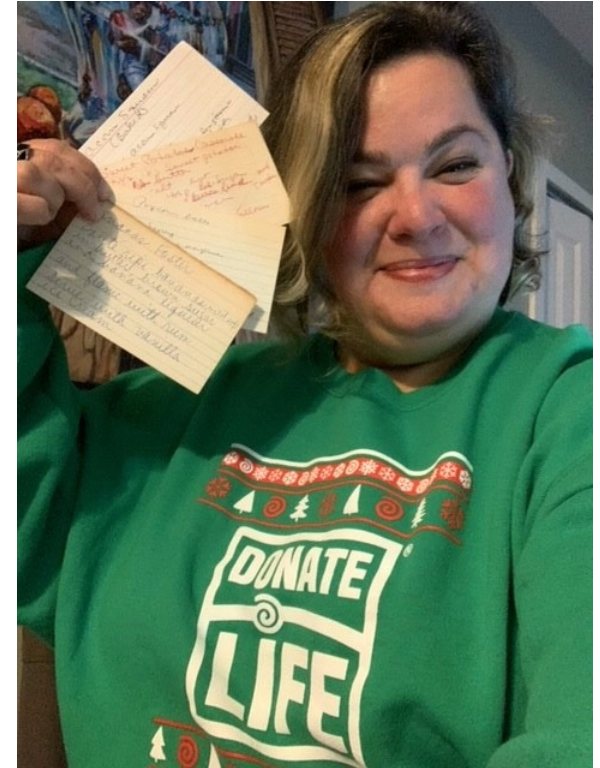
Notes:

You may leave out the wine, if you like, but the dish might be a bit too thick because of the cream. One way to thin it would be to add some extra cooking liquid from the pasta.

Crawfish Monica pairs well with a dry white wine.

Instructions:

1. Cook the pasta until al dente by following package directions. Drain, reserving 1/4-1/2 cup of the cooking liquid. Cover to keep warm.
2. In a large saute pan or skillet, melt the butter over medium-high heat. Add the onions and cook, stirring, until soft, about 5 minutes.
3. Add the garlic, Cajun/Creole seasoning, salt and cayenne. Cook, stirring, for 1 minute.
4. Add white wine and cook over high heat until nearly all evaporated.
5. Add the cream and lemon juice and cook, stirring occasionally, until slightly reduced.
6. Add the crawfish tails and cook, stirring, to warm through.
7. Add onions and parsley and cook for 1 minute.



Recipe submitted by:
 Pacific Northwest Transplant Bank
 Donation & Family Advocate
 Marie Timbreza





Matt Webber



Laurie's Raw Cashew Hummus

Ingredients:

1 cup of soaked, drained raw cashews (*soak overnight, if possible*)
1 tablespoon tahini
Juice from 1 lemon, or to taste
2 tablespoons of EVOO
1 teaspoon minced garlic
1/4 teaspoon onion powder
Pinch of sea salt

Combine all ingredients in a Vita-Mix or food processor. Blend until smooth and creamy. If it needs a more silky body, add a bit more oil or water. If you like a stronger tahini taste, add another tablespoon. Adjust seasonings to taste.



Lions VisionGift staffer, Matt Webber, with his friend, Laurie.

Recipe submitted by:
Lions VisionGift
Partner Relations Manager
Matt Webber
In honor & memory of Laurie



Sarah Salter



Papa Bear's Carolina Collard Greens

Ingredients:

Fresh collards (*do not use canned; make sure to buy after the first frost has fallen so they're sweeter*)

Water

Ham bone or country ham



Instructions:

Papa Bear recommends 2 pounds for a family of 4. Cut out the main stem on each leaf. Wash leaves well and cut into large pieces.

In a stock pot with about 4 inches of water, place ham bone or several country ham pieces. (*Greens will cook down dramatically, but start out big & leafy, so you will need the room in a stock pot.*) Boil seasoning meat for 30 minutes, then add collards to water. Keep adding leaves until it all wilts down and you get all leaves in the pot. Then keep the water at a light, rolling boil. Cook them until they are at the tenderness you prefer. When ready to serve, remove from water. Salt & pepper to taste.

Serve with vinegar on the side.



"My Dad has been our family's cook for half a century. As long as he's making the holiday meals, there will be collards!"

*Donate Life Northwest
Communications & Administrative Coordinator
Sarah Salter*