



HAPPY

Holidays

CLIENT EXPERIENCE TEAM
COOKBOOK 2021



During the holidays, little moments can make a big difference. Board games with family, cookies with friends, and taking time to simply be at peace. We encourage you to recognize these moments for the wonderful gifts that they are.



As a new year approaches, we wanted to look back at the little things that brightened our year and made us smile. To help create some little joyful moments of your own, we've curated some of our favorite recipes. Sincerely, thank you for being our partner. Have a safe, delightful holiday season, and a happy new year.



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APPETIZER



APPETIZER

BACON WRAPPED JALAPEÑO POPPERS

PREP TIME:
20 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Preheat oven to 400°F.
2. Line baking sheet with foil.
3. Cut jalapenos in half.
4. Scoop out seeds from jalapenos.
5. Fill jalapenos with cream cheese (level with the sides).
6. Wrap each jalapeno with one bacon strip.
7. Bake for 20 minutes or until bacon is brown and crispy.
8. Serve and enjoy!

INGREDIENTS:

- 8 fresh jalapenos
- 8 ounce tub of whipped cream cheese
- 1 pound package of bacon

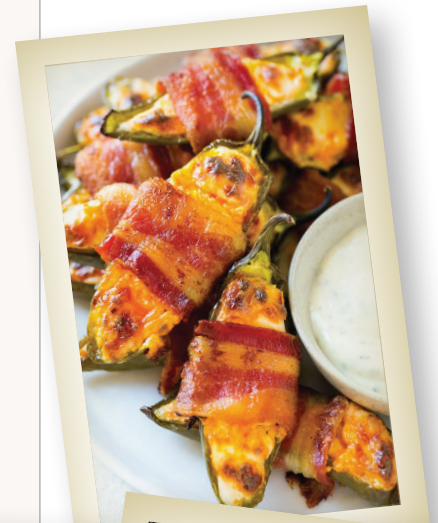
FROM THE KITCHEN OF:

Maddy Everett.

HIGHER ED, ACCOUNT MANAGER

Don't judge me, but I have five pets... three cats and two dogs. Yes, I know I am that crazy cat lady, and to make it worse, I have two large breed indoor dogs. I love them and they keep me busy! My favorite hobby is reading. I have a book blog on Instagram if any of you are also book nerds and want to follow along. I mainly read thrillers and love to post all my reviews on there. I have one older sister who lives in Omaha and is continuing her career in basketball reffing. My parents have a lovely house in Fallbrook with a huge pool, so hopefully we can have a pool party there some day!

1. What is your favorite family game? My family loves playing cards. Our favorites are Pai Gow, Pitch, Kings in the Corner, and Gin Rummy.
2. What is your favorite family activity? We are big into sports of any kind really, but mainly basketball, football, baseball, and volleyball. We love to go to Royals baseball games, have people over to our pool, and go on walks with all of our dogs. Our dad is in a band called No Direction, so we love to go to their gigs whenever they have one.
3. Favorite family vacation spot? Vegas!!!





APPETIZER

BRUSCHETTA

PREP TIME:
15 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
20

DIRECTIONS:

1. Blanch and peel tomatoes.
2. Preheat oven to 450°F.
3. Chop up tomatoes, mix in garlic, salt, one quarter cup of extra virgin olive oil, and balsamic vinegar.
4. Place in fridge to keep cool.
5. Slice French baguette in to half inch slices. Oil both sides.
6. Place sliced baquettes on cookie sheet and place in oven for five to six minutes, or until edges are lightly browned.
7. Slice remaining basil leaves.
8. Once the sliced baguettes are finished, place on serving plate, and add the bruschetta mix, top with sliced basil.
9. Serve and enjoy!

INGREDIENTS:

- 1 French baguette
- 1 tablespoon extra virgin olive oil
- 1/4 cup olive oil for bread
- 6-10 tomatoes (1 ½ pounds)
- 2 garlic cloves, minced
- 1/4 teaspoon black pepper (or to taste)
- 3/4 teaspoon of sea salt (or to taste)
- 1 teaspoon of balsamic vinegar
- 6-8 Fresh basil leaves (two leaves thinly sliced for garnish, remainder chopped)

FROM THE KITCHEN OF:

Alan Whitenack,

HIGHER ED, SENIOR ACCOUNT MANAGER

Happy Holidays!

When I am not working, I enjoy being outside, fishing, motorcycle/bike-riding, golfing, and playing games with my daughter. I also enjoy messing around with technology, programming, ethical hacking, and creating my own server to host my future website.

1. What is your favorite family game? Uno, Chinese checkers, Pandemic, Chicken Scratch, Operation.
2. What is your favorite family activity? Going on bike rides, playing board and video games, and camping.
3. Favorite family vacation spot? Colorado and Minnesota.





COWBOY QUESO

PREP TIME:
15 MINUTES

COOK TIME:
15 MINUTES

SERVINGS:
6

DIRECTIONS:

1. In a large, high walled skillet over medium heat, brown and crumble the ground beef, adding in desired amounts of salt and pepper.
2. Once the beef is nice and brown, drain any excess grease, toss in the crushed red pepper flakes and add the beer. Let the beer reduce for about four to five minutes.
3. Add in the cheese and let it melt and simmer, stirring occasionally.
4. Once the cheese is melted, stir in the beans, red onion and cilantro. Add the tomatoes and some of the juice from the can, only if you want it to be a little thinner in consistency. If you've already reached your desired level of thickness, don't add the juice.

DIRECTIONS (CROCKPOT):

1. Brown the meat and drain the grease first, then add all remaining ingredients. Heat on high for two hours or on low for four to five hours.

INGREDIENTS:

- ½ pound of ground beef
- Salt and pepper to taste
- Pinch of red pepper flakes, optional
- ¾ cup Pale Ale (I use Sierra Nevada)
- ½ cup pepper jack cheese, shredded
- 16 ounces Velveeta cheese, cubed
- 14.5 ounce can of Rotel Tomatoes, partially drained
- 1 cup black beans, drained and rinsed
- ¼ cup red onion, finely diced
- ¼ cup fresh cilantro, chopped

Beer substitutes: Chicken or beef broth

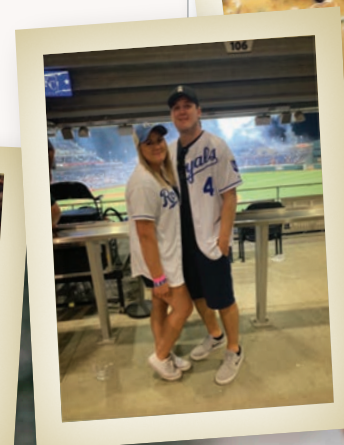
FROM THE KITCHEN OF:

Taylor Beck

HIGHER ED, SENIOR ACCOUNT MANAGER

When I am not working with our fabulous colleges and universities, I spend most of my time with my fiance, Justin, my dog, Zoe and my family. This summer I spent most of my free time out at the lake boating and enjoying the sunshine. When I'm not on a boat, you can find me curled up on the couch watching Harry Potter or with my nose in a book.

1. What is your favorite family game? Five Crowns, Cards Against Humanity, What Do You Meme
2. What is your favorite family activity? Going to the lake, playing cards and cooking!
3. Favorite family vacation spot? Bahamas, Florida, Colorado and Hawaii.





HOMEMADE RICOTTA CHEESE

PREP TIME:
10 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
6

DIRECTIONS:

1. In a large pan, combine the milk and cream and heat over medium heat. Stir often to keep mixture from burning.
2. When milk and cream reach a temperature of 200°F slowly whisk in the vinegar. You should see curds start to form.
3. Remove the pan from heat and let the mixture sit for 20 minutes.
4. While the mixture is cooling, prep your metal sieve so that it sits in the bowl and that the cheese cloth is layered over the metal sieve.
5. After the 20 minutes you should have curds and whey. Pour this over your prepped cheese cloth covered sieve.
6. Let the curds drain in the cheese cloth between 15-60 minutes depending on the texture you like.
7. Add salt to taste and enjoy while still warm or cool if desired.
8. I love to add this to toast with avocado or honey or just eat with a little olive oil and tomatoes. You can add your own spices and serve as a spread as well. Enjoy!

INGREDIENTS:

- 1 quart (950mL) whole milk
- ¾ cup (90mL) heavy cream
- 1 ¼ tablespoon (19mL) white vinegar
- Salt to taste
- Optional: Toasted bread, tomatoes, avocado, olive oil, or honey to top the finished cheese

TOOLS:

- Instant read thermometer
- Metal sieve
- Large bowl
- Cheesecloth
- Whisk

FROM THE KITCHEN OF: *Caitlin Wallace.*
HIGHER ED, SENIOR ACCOUNT MANAGER

Hello! My name is Caitlin Wallace. I have been with Nelnet for a little over two and a half years now as an Account Manager and recently moved to the Senior Account Manager role.

I enjoy video games, movies, spending time with my fiance, Doug, cooking for my instagram (@caitlincooks93), and gardening when the weather is nice.

1. What is your favorite family game? Ramen Fury, Mario Kart, and Stardew Valley
2. What is your favorite family activity? Going to new restaurants, trying new foods, binging tv shows.
3. Favorite family vacation spot? Oregon





HOT CRAB DIP

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
4

DIRECTIONS:

1. Preheat oven to 350°F, and position oven rack in the middle.
2. Combine cream cheese, sour cream, garlic, and Italian seasoning in a medium bowl. Taste and add salt and pepper. Stir in crab meat, chopped green onion, and mozzarella cheese. Spoon dip into an ovenproof dish, and sprinkle the top with a bit more shredded cheese.
3. Bake for 20 minutes until bubbly and cheese has browned.
4. Top with parsley and serve with sliced baguette loaf, crackers or veggies.

INGREDIENTS:

- 8 ounces cream cheese, softened
- 1 cup sour cream
- 2 garlic cloves, minced
- 2 teaspoons Italian Seasoning
- Salt and black pepper
- 8 ounces imitation crab meat, finely chopped
- 4 green onions, thinly sliced
- 1 cup shredded mozzarella cheese plus additional for topping
- 4 sprigs roughly chopped parsley
- 1 baguette loaf, sliced and toasted

FROM THE KITCHEN OF:

Krista Sheets

HIGHER ED, ACCOUNT MANAGER

Hello I'm Krista and my husband, Nathanael, and I got married in 2016! We were able to visit my grandparent's homeland for our honeymoon, which would be Norway! It was beautiful! Nathanael and I were both born and raised in Lincoln, Nebraska. I went to UNL for Nutrition and Dietetics and it increased my love for food and food's nourishing qualities. Nathanael and I have a big garden in our backyard where we plant tomatoes, peppers, watermelon, potatoes, lettuce, raspberries, a ton of herbs, and more! Hopefully soon we will have chickens too. I'm very thankful because Nathanael loves to cook so we love spending time in the kitchen together. Our other passions would include most anything outdoors. Camping is our favorite, especially in cooler weather. We also have 10 nieces and nephews all under the age of nine that keep us very busy!

1. What is your favorite family game? My favorite family game would be Dominion, Dutch Blitz, or Dungeons and Dragons.
2. What is your favorite family activity? I have many and most include the outdoors! Camping, kayaking, hiking, skiing, swimming, and bike rides. To make it even better always add coffee.
3. Favorite family vacation spot? Estes Park or anywhere in the mountains!





SPINACH ARTICHOKE DIP

PREP TIME:
20 MINUTES

COOK TIME:
1 ½-3 hours

SERVINGS:
20-25

DIRECTIONS:

1. Place ingredients together in crock pot and cook on low for two to three hours or high for one and a half hours. Fits perfectly into a mini crockpot!

INGREDIENTS:

- 1 cup frozen spinach
- 2 cans artichoke heart (rinsed, strained, dried, chopped)
- 2 (8 ounces) cream cheese (cubed)
- 6 slices Swiss cheese
- ¼ cup dried tomatoes (not oil packed), snipped
- ½ cup mayo
- ¼ cup milk
- 3 shallots, chopped (can use dried onion)
- 3 cloves garlic, minced

FROM THE KITCHEN OF: *Eric Jaacks*,
HIGHER ED, ACCOUNT MANAGER

Hello! I'm a born and raised Nebraskan and have lived here my whole life! Being raised in the Midwest, family time is just as important as any other time we can have. Having good food and good company are two keys to a great time, and my two nieces always keep our family time interesting! Outside of family time, I love spending time with friends and enjoying video games, movies and golfing! Thankfully, most of my family and friends like to play golf as well, so that's our preferred outdoor activity in the steamy summer months!

1. What is your favorite family game? Jackbox, Putting contests around the house, various board games.
2. What is your favorite family activity? A lot of our family time revolves around story-telling and discussions about happenings within the world, but we also can keep our mouths shut with some good food and a good movie!
3. Favorite family vacation spot? California and Colorado.





MAIN DISH



MAIN DISH

BBQ CHICKEN

PREP TIME:
5 MINUTES

COOK TIME:
4 Hours

SERVINGS:
6

DIRECTIONS:

1. Season chicken breast lightly with some sea salt and place in your crockpot.
2. In a mixing bowl combine BBQ sauce, Italian dressing, brown sugar and Worcestershire saude. Stir until well-combined.
3. Pour over chicken, cover and cook on HIGH for three to four hours.
4. Once time is up, you can serve the breast whole, or shred with two forks. If shredding, recover and let cook in sauce for about 10-15 minutes to soak up the sauce.
5. Serve on buns, over rice, in wraps, or on a salad.

INGREDIENTS:

- 2 pounds of boneless skinless chicken breasts
- 1 cup BBQ sauce
- ¼ cup Italian dressing
- ¼ cup brown sugar
- 1 tablespoon of Worcestershire sauce
- Salt to taste

FROM THE KITCHEN OF: *Rhonda Blooster.*
HIGHER ED TEAM LEAD

Hello! My husband, Stacy, and I have been married for 24 years and have two girls. Taylor is 18 and Cassidy is 21. Taylor is a Freshman at the University of Nebraska-Lincoln and Cassidy is a Senior at Nebraska Wesleyan University. We recently became empty nesters this past August, so we have been enjoying finding new things to explore and keeping ourselves busy.

1. What is your favorite family game? We love playing all kinds of card games.
2. What is your favorite family activity? As a family, we like to go out and try new restaurants, tap rooms or wineries. We also enjoy spending evenings out on our deck, cheering on our favorite sports teams.
3. Favorite family vacation spot? Colorado and Mexico.





MAIN DISH

BBQ/ROTISSERIE STYLE CHICKEN THIGHS

PREP TIME:
5-10 MINUTES

COOK TIME:
25-30 MINUTES

SERVINGS:
1 - FAMILY SIZE (DEPENDS ON QUANTITY OF CHICKEN)

DIRECTIONS:

1. Rinse and pat chicken dry with a paper towel.
2. Pre-heat air fryer or pellet smoker to 380°F.
3. Cut off excess skin and fat (personal preference).
4. Mix seasoning together in a bowl.
5. Place chicken and seasoning in a Ziploc® bag and shake to season chicken.
6. Place chicken in air fryer/smoker skin side down and cook for 12 minutes (air fryer)/20-25 minutes on smoker.
7. Turn chicken thighs skin side up and cook for 10 minutes (air fryer)/20-25 minutes on smoker reaching an internal temperature of 165°F.
8. Serve and dig in!

INGREDIENTS:

- 4 bone-in, skin on chicken thighs
- ½ teaspoon kosher salt
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- ½ teaspoon oregano
- ½ teaspoon onion powder

Amounts are based on 4 chicken thighs. Double or triple based on quantity of chicken.

FROM THE KITCHEN OF:

John Saulsberry.

HIGHER ED, ACCOUNT MANAGER

Hi, happy people! My wife and I are foster parents and currently have a 6-month-old boy that is full of smiles and happiness. I love to hunt, fish, and be outdoors. My wife loves graphic design and is super amazing at it. We love our life but are always finding new ways to better ourselves and those around us. I am currently obsessed with all the new Star Wars shows on Disney+. My wife is starting her Fall show watching which includes Gilmore Girls and Friends.

1. What is your favorite family game? Cards Against Humanity, Pitch, and Clue.
2. What is your favorite family activity? As a family, we like to experience new things (places, activities, foods). We also like to just sit by the fire, roast marshmallows, have movie nights, swim, and various outdoor activities.
3. Favorite family vacation spot? Not one spot, but to TRAVEL!!





MAIN DISH

LAZY LASAGNA

PREP TIME:
10-15 MINUTES

COOK TIME:
45 MINUTES

SERVINGS:
4-6

DIRECTIONS:

1. Preheat your oven to 400°F and grease a 9x13 baking dish.
2. Spread a thin layer of your marinara sauce onto the bottom of the pan (about three quarter cup).
3. Arrange half of the frozen ravioli in a single layer over the sauce (should be about 12 of them).
4. Top with half of the remaining sauce and half of the mozzarella.
5. Repeat the layers starting with what's left of the ravioli. Finish by topping with the remaining sauce and cheese. Sprinkle with parmesan if you'd like.
6. Cover the baking dish with aluminum foil, and bake for 30 minutes. Remove the foil, and continue baking for an additional 15 minutes, or until the cheese starts to brown.
7. Serve with veggies, salad, garlic bread or anything else you'd like!

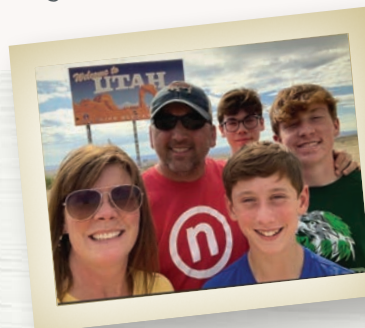
INGREDIENTS:

- 1 (24 ounce) bag of frozen cheese ravioli
- 1 (24 ounce) jar of marinara or pasta sauce
- 2 cups shredded mozzarella (heaping)
- ½ cup shredded parmesan (optional)

FROM THE KITCHEN OF: *Matt Spethman*
DIRECTOR OF CLIENT EXPERIENCE

I am the Director of Client Experience and have been with Nelnet for 23 years. I have the honor of working with so many amazing individuals on the Account Management team. I am very proud of the service they provide to all Nelnet clients on a daily basis. My wife, Michelle, and I have three sons, Sam (19), Henry (16) and Charlie (12). They keep us very busy with school and sporting activities to attend. We love to travel as a family and National Parks is the go-to vacation for us. I highly recommend getting out and seeing as many as you can!

1. What is your favorite family game? UNO, Pitch, and we do get some BlackJack in when we can.....I am up on the boys!!
2. What is your favorite family activity? Getting out in nature and enjoying outdoor activities together. Hiking being one of our favorite.
3. Favorite family vacation spot? Yellowstone...amazing!





MAIN DISH

MEXICAN STREET STEAK TACOS

PREP TIME:
20-30 MINUTES

COOK TIME:
10-15 MINUTES

SERVINGS:
2-4

DIRECTIONS:

1. Cut the meat to half inch pieces.
2. Add seasoning and mix the meat very well.
3. Pre heat your griddle or cooking pan to medium heat, and add one tablespoon of olive oil.
4. Add the meat and start flipping it until it is brown and dry.
5. Warm up the tortillas on the griddle until they are slightly brown.
6. Cut the avocado to small piece (depends on how you like it)
7. Use two tortillas for each taco, add the meat on the tortillas, add a little bit of the chopped onion, cilantro, squeeze some lime, and enjoy.

INGREDIENTS:

- 2 pounds of skirt steak
- 1 bag of corn tortilla
- ¾ cup diced onion
- ½ cup chopped fresh cilantro leaves
- 1-2 limes
- 2 teaspoons of Chili powder
- 1 teaspoon of ground cumin
- 1 teaspoon dried oregano
- ¼ teaspoon salt
- ½ teaspoon black pepper
- 2 tablespoons freshly squeezed lime juice
- 1 fresh avocado

FROM THE KITCHEN OF: *Humam Salih,*
HIGHER ED, TEAM LEAD OF ACCOUNT MANAGERS

Hello! Cooking is not my favorite thing to do at all, however, grilling is and I would rather grill than fry an egg. I'm a very big sport person, so especially on the weekends you will catch me watching European soccer, and of course football (Go Huskers, and Who Dat!). My wife and I are very close to our families, so we spend most of our time with my family or my wife's family. We also enjoy going out, go hiking, try new restaurants, and binge watch shows on Netflix.

1. What is your favorite family game? Dominos, Backgammon, La Pirinola (Mexican game).
2. What is your favorite family activity? Cookout, playing soccer, and bonfires.
3. Favorite family vacation spot? The Mountains (Colorado, Mexico)





MAIN DISH

PASTA BAKE

PREP TIME:
30 MINUTES

COOK TIME:
30-35 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 350°F.
2. Cook pasta and drain, set aside.
3. Cook sausage with red pepper and onion, add garlic to meat mixture, drain if there is excess oil from sausage, add cream, cook 5 minutes, stir in tomatoes, paste, Italian seasoning and red pepper flakes to meat mixture, cook over low heat for six to seven minutes.
4. In another bowl, combine ricotta, one half cup Parmesan, Asiago cheese, egg, salt and pepper.
5. Stir pasta into meat sauce.
6. Spread half of the pasta/meat into an extra-large greased baking dish or two smaller (11-7 inch) baking dishes.
7. Pour half of the cheese mixture over pasta.
8. Sprinkle half shredded mozzarella.
9. Spread remaining pasta/meat.
10. Pour remaining cheese mixture.
11. Bake covered for 25 minutes.
12. Top with remaining mozzarella and parmesan.
13. Bake uncovered for five to seven minutes until cheese is melted and brown.

INGREDIENTS:

- 16 ounces of Rotini or Penne pasta
- 1 pound ground Italian sausage
- 1 chopped sweet red pepper
- ¼ cup chopped onion
- 2 minced garlic cloves
- 1 cup heavy whipping cream
- 28 ounces can crushed tomatoes
- 6 ounces tomato paste
- 2 teaspoons Italian seasoning
- ½ teaspoon crushed red pepper flakes
- 15 ounces ricotta cheese
- 1 cup shredded Parmesan cheese, divided
- 1 cup shredded Asiago cheese
- 1 large egg, lightly beaten
- 1 teaspoon salt
- ½ teaspoon pepper
- 8 ounces shredded mozzarella cheese, or fresh cubed

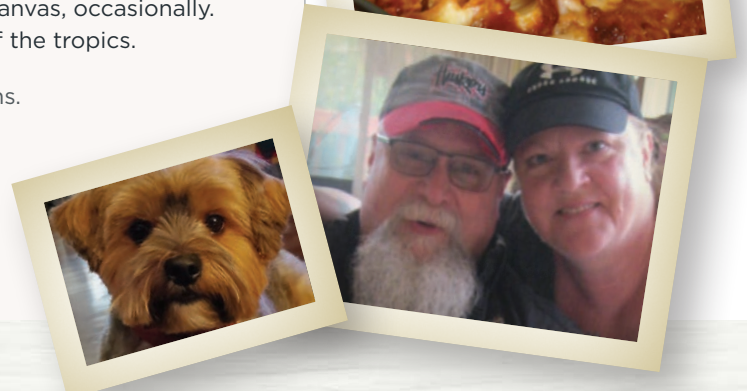
FROM THE KITCHEN OF:

Audrey Nicholson,

TRAINER, HIGHER ED ACCOUNT MANAGEMENT

I've been married for 36 years to my best friend, Scott. We have a Yorkie named Larry. I love spending my time outside of work observing nature, and enjoying quiet times by reading and writing. I love art and enjoy putting a brush to the canvas, occasionally. I love caribbean beaches, the smell of the salt air, and the sounds of the tropics.

1. What is your favorite family game? Play Nine and Telestrations.
2. What is your favorite family activity? Talking and sharing stories surrounded by good food!
3. Favorite family vacation spot? Jamaica.





MAIN DISH

SALSA CHICKEN

PREP TIME:
5 MINUTES

COOK TIME:
3 HOURS

SERVINGS:
3-4

DIRECTIONS:

1. Place chicken breasts in the crockpot.
2. Pour the ranch packet and half of a taco packet on the chicken.
3. Pour salsa and green chilis over the chicken.
4. Cook on low for three hours or until chicken is cooked through.
5. Shred chicken and put back into the crock pot.
6. Cube cream cheese and put into the crock pot.
7. Stir and let sit for at least 30 minutes.
8. Serve as nachos, burritos, enchiladas, tacos, salads, lettuce wraps, or rice bowls.

INGREDIENTS:

- 3 large chicken breasts
- 1 jar of your favorite salsa (24 ounces)
- 1 Ranch packet (1 ounce)
- ½ packet of taco seasoning (.5 ounce)
- 1 jar of green chilis (4 ounces)
- 8 ounces cream cheese

FROM THE KITCHEN OF:

McKenzie Beach

HIGHER ED, SENIOR ACCOUNT MANAGER

I recently graduated from Doane University where I played basketball, majored in Strategic Communications and minored in Leadership. When I am not helping institutions and students in the higher ed world, I enjoy baking, working out, and spending time with my family. I also have a two-year-old golden retriever that I am basically obsessed with! :)

1. What is your favorite family game? Pitch and Poker.
2. What is your favorite family activity? We love to go to the lake, have family dinners, go to concerts, attend church on Sundays, and, of course, play Pitch and Poker.
3. Favorite family vacation spot? Deadwood, SD and anywhere in Mexico.





MAIN DISH

TURKEY AND CHEESE SLOPPY JOE

PREP TIME:
10 MINUTES

COOK TIME:
1 HOUR - CROCKPOT

SERVINGS:
A LOT

DIRECTIONS:

1. Cut Velveeta into cubes.
2. Shred turkey and ham.
3. Add Velveeta cubes, turkey, ham and Tostitos sauce to crockpot.
4. Cook on high for one hour or until cheese is melted.
5. Once melted, lower temperature to warm, put on a hamburger bun and serve.

INGREDIENTS:

- 2 pounds turkey (deli sliced)
- 2 pounds ham (deli sliced)
- 1 brick Velveeta cheese
- 1 (15 ounces) jar Tostitos cheese sauce

FROM THE KITCHEN OF: *Brielle Buske*
HIGHER ED, ACCOUNT MANAGER

Hello! First off, I have a passion for naps and I'm severely addicted to Diet Coke and Grandma's peanut butter cookies. My boyfriend and I have a blended family with three kids; 10-year-old boy and two girls, seven and four. We have two dogs; a German Shorthair and English Bulldog, polar opposite personalities and energy levels. My boyfriend races a stock car, and our oldest two, until the youngest starts next year, race go-karts. My summers are spent in the garage "working on" race cars and go karts or out at the race track. We like to take our kids camping, fishing or on any other random adventure we can while the weather's nice; outside of race season. I like puzzles and would like to spend my free time doing them but, for now, what little free time I get is dedicated to napping.

1. What is your favorite family game? Cards Against Humanity, Disney Trivia, and Mancala.
2. What is your favorite family activity? Going to the races and going camping with our racing friends.
3. Favorite family vacation spot? I love Chicago but we haven't found a "family" spot yet.





SIDE DISH



SIDE DISH

CUCUMBER SALAD

PREP TIME:
5-10 MINUTES

COOK TIME:
1 HOUR CHILL

SERVINGS:
6

DIRECTIONS:

1. Peel and slice the cucumbers into one quarter inch thick slices.
2. Mix all of the dressing ingredients in a bowl.
3. Combine the cucumber slices with the dressing.
4. Refrigerate at least one hour before serving.

INGREDIENTS:

- 2 cucumbers
- ¼ cup of Vidalia onions
- ½ cup of plain greek yogurt
- 2 tablespoons of mayonnaise
- 3 tablespoons of white vinegar
- Fresh dill to taste
- Salt and pepper to taste

FROM THE KITCHEN OF: *Amanda Marco*,
HIGHER ED, ACCOUNT MANAGER

Hello! I'm a homebody who loves live music, knitting, Dungeons and Dragons, and horror movies. I love a night in with my best friend, Gracie, and cat, Atticus. Gracie, Atticus, and I can usually be found eating freshly baked cookies (or kitty treats). I'm a huge foodie, some of my favorites include Indian, Japanese, and Korean cuisines. Video games are also something I find joy in which is why fighting game tournaments are my favorite kind of family game night.

1. What is your favorite family game? Wingspan, Betrayal at House on the Hill, Injustice, and JackBox Games.
2. What is your favorite family activity? I love to bake with my family, especially during the holidays. My sister has mastered the art of shortbread cookies and I like to taste-test her new recipes.
3. Favorite family vacation spot? South Dakota and Wyoming.





SIDE DISH

DORITO TACO SALAD

PREP TIME:
20 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
4-8

DIRECTIONS:

1. Brown ground beef, drain off fat, add packet of taco seasoning along with two thirds cup water.
2. Simmer until thickend.
3. In large bowl, combine lettuce, black olives, pinto beans, tomatoes, cheddar cheese, and green onion.
4. Top with the seasoned and cooled taco meat.
5. Add crushed Doritos and sprinkle on top.
6. Drizzle the dressing, toss to coat.
7. Garnish with sour cream.

INGREDIENTS:

- 1 pound lean ground beef
- 1 packet taco seasoning
- 2/3 cup water
- 1 bag of chopped lettuce
- 1 can pinto beans
- 1 small can of sliced black olives
- 1 cup diced tomatoes
- 1/4 cup green onions
- 1 cup shredded cheddar cheese
- 2 cups crushed Doritos
- 16 ounces Catalina salad dressing or Dorthey Lynch
- Sour cream as garnish

FROM THE KITCHEN OF: *Amy Graham*
HIGHER ED, ACCOUNT MANAGER

I love spending time with my family near and a far! I have an older sister who is my best friend. I have two kids, a five-year-old and six-year-old, that keep both my husband and I busy. When we are not involved with their activities, we like to go on road trips, visit fun places, camp, hike, and fish. We love spending time with our own parents as well. When I'm by myself, I like to read a good book, bake, and try to think of fun, little projects to start working on. I also like a good consignment sale.

1. What is your favorite family game? Jenga, Clue, What Do You Meme, and Monopoly.
2. What is your favorite family activity? Anything that involves the family. We are a small family, so it is always nice to get together. We like to watch football (Go Huskers and KC Chiefs), be outdoors, share good laughs, and reminisce about the good ol' times we have had as a family.
3. Favorite family vacation spot? Estes Park Co, and Hawaii.





SIDE DISH

GREEN BEAN CASSEROLE

PREP TIME:
10 MINUTES

COOK TIME:
25 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Preheat oven to 350°F.
2. Mix cream of mushroom soup, green beans, cheese, and pepper in casserole dish.
3. Sprinkle top with french fried onions.
4. Bake in a preheated 350°F oven until the onions just begin to brown.
5. Serve and enjoy!

INGREDIENTS:

- 2 cans green beans, drained
- 1 can of condensed cream of mushroom soup
- 1 can French fried onions
- 1 cup shredded cheddar cheese

FROM THE KITCHEN OF:

Anna Wagener,

HIGHER ED, ACCOUNT MANAGER

Hi! A little about me - I love iced coffee, my dog, and traveling new places. My boyfriend and I have been together for six years and we have a dog, Kona. We spend our free time at the lake, binge-watching new shows on Netflix, or trying new food.

1. What is your favorite family game? Cards Against Humanity, Trivia, and Card Games.
2. What is your favorite family activity? Spending time outdoors, especially at the lake.
3. Favorite family vacation spot? Arizona.





SIDE DISH

LOADED BAKED POTATO DIP

PREP TIME:
15 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Cook 12 ounces of bacon, chop/crumble and set aside.
2. In a medium bowl, combine sour cream, cheese, scallions, and bacon. Save some cheese, scallions, and bacon for final garnish.
3. Stir in milk. Season with salt and pepper.
4. Garnish with cheese, scallions, and bacon.
5. Serve with potato chips.

INGREDIENTS:

- 16 ounces of sour cream
- 2 cups shredded cheddar cheese
- 6 scallions, finely chopped (1 cup)
- 12 ounces bacon
- 2 tablespoons milk
- Salt and pepper to taste
- 1 bag of potato chips

FROM THE KITCHEN OF: *Braden Bomberger,*
HIGHER ED, TEAM LEADER

I love spending my time outdoors. My favorite activity is fishing, I spend the majority of my free time chasing after freshwater fish such as White Bass, Catfish, and Walleye. My fiancée, Vanessa, is my partner on the majority of my adventures and we have a yellow lab named Bear who we love spending our free time with. We also love traveling, cooking, and working on home projects together.

1. What is your favorite family game? Our family plays a lot of card games. My personal favorite is a game called "31".
2. What is your favorite family activity? We enjoy camping and going to the lake!
3. Favorite family vacation spot? Harlan County Lake in Nebraska.





SIDE DISH

MEXICAN STREET CORN SALAD (ESQUITES)

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
4

DIRECTIONS:

1. Heat oil in a large nonstick skillet or wok over high heat until simmering.
2. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until well-charred on one side, about two minutes.
3. Toss corn, stir, and repeat until charred on second side, about two minutes longer.
4. Continue tossing and charring until corn is well charred all over, about 10 minutes total.
5. Transfer to a large bowl.
6. Add cheese, scallions, cilantro, jalapeño, garlic, mayonnaise, lime juice, and chili powder and toss to combine.
7. Taste and adjust seasoning with salt and more chili powder to taste.
8. Serve immediately.

INGREDIENTS:

- 2 tablespoons vegetable oil
- 4 ears fresh corn, shucked, kernels removed (about 3 cups fresh corn kernels)
- ¼ teaspoon kosher salt
- 2 ounces feta or Cotija cheese, crumbled
- ½ cup finely sliced scallions, green parts only
- ½ cup fresh cilantro leaves, finely chopped
- 1 jalapeño pepper, seeded and stemmed, finely chopped
- 2 medium cloves garlic, finely minced
- 2 tablespoons mayonnaise
- 1 tablespoon fresh lime juice
- 1 teaspoon chili powder

FROM THE KITCHEN OF: *Laura Anderson.*

QA ANALYST

I'm a recent transplant to the Kansas City area! We moved here in April and are settling in to our fixer upper. When we're not working on renovations, we're cooking new food, going for hikes at the area parks, and spending time with friends. I'm known around our new neighborhood for making friends with all the pets I run into, and I'm also a bit of a true crime junkie. I do cross stitch as a hobby and side gig, and my husband is slowly getting me to homebrew beer with him.

1. What is your favorite family game? Sequence, Oshi, and The Red Dragon Inn.
2. What is your favorite family activity? Cooking, planning & executing home renovations, and hiking.
3. Favorite family vacation spot? Any of the US National Parks as well as Granada, Spain.





SIDE DISH

PARMESAN HERBED NOODLES

PREP TIME:
5 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
2

DIRECTIONS:

1. In a small saucepan, cook noodles.
2. Add the remaining ingredients and toss to coat.

INGREDIENTS:

- 1 ½ cups uncooked wide egg noodles
- 2 tablespoons shredded Parmesan cheese
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 teaspoons minced fresh basil
- ½ teaspoon minced fresh thyme
- 1 garlic clove, minced
- ¼ teaspoon salt

FROM THE KITCHEN OF: *Matthew Valentine*,
HIGHER ED, SENIOR ACCOUNT MANAGER

I grew up in Hastings, Nebraska and attended the University of Nebraska-Lincoln, receiving a Bachelor's Degree in Business Administration. I have been with Nelnet Campus Commerce for eight years. I am a die-hard Denver Broncos and Nebraska Cornhuskers fan. When I'm not working, I enjoy going to concerts, hanging out with friends and family and watching movies.

1. What is your favorite family game? Monopoly.
2. What is your favorite family activity? Grilling and watching movies.
3. Favorite family vacation spot? Las Vegas.





SIDE DISH

PASTA SALAD

PREP TIME:
5 MINUTES

COOK TIME:
8-10 MINUTES

SERVINGS:
4-6

DIRECTIONS:

1. Choose a shaped pasta noodle (Penne, Rigatoni, bowtie, etc.) Cook your pasta as directed on the box.
2. While noodles are cooking, cut the cucumber and a carrot or two into slices. Cut the broccoli florets off of the stalk. Set aside.
3. Once noodles are cooked, run cold water over top and then drain water.
4. Once noodles are cool, dump into a big bowl.
5. Dump the carrot and cucumber slices in the bowl along with the broccoli.
6. Pour ranch dressing into bowl and stir. You can use whatever amount you like, just make sure everything is covered.
7. Optional: dump some bacon bits and/or cherry tomatoes in the bowl and mix as well.
8. After combining ingredients, let sit in fridge for one to two hours before serving. You may have to add more ranch dressing and stir before serving as the ranch will soak up a little.

INGREDIENTS:

- 1 box of pasta
- 1 bottle of Ranch dressing
- 1 or 2 carrot(s)
- 1 cucumber
- Fresh broccoli
- 1 bag of frozen peas
- Optional - Bacon bits or tomatoes

FROM THE KITCHEN OF: *Joel Mueller*
SENIOR ACCOUNT MANAGER

Hello, I'm Joel Mueller. I have been with Nelnet Campus Commerce for 10 ½ years. I have been in the Senior Account Manager position for the last four. When I am not at work, I enjoy fishing, hunting, camping, and riding four-wheelers. My wife and I also enjoy working around our house - we just completed finishing our basement!

1. What is your favorite family game? Sorry, Yatzee, or Uno.
2. What is your favorite family activity? Camping and Fishing. My wife and I enjoy both. Our dog also enjoys going camping.
3. Favorite family vacation spot? So far it has been Estes Park, CO.





DESSERT



DESSERT

CAKE MIX COOKIE BARS

PREP TIME:
5 MIN

COOK TIME:
25 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 350°F.
2. Grease a 9x13 inch baking dish with cooking spray.
3. In a large bowl, combine cake mix, pudding mix, water, oil and eggs. Mix together well.
4. Stir in chocolate chips and M&M's. Batter will be thick.
5. Spread batter evenly into prepared pan.
6. Bake 22 to 26 minutes or until edges are golden brown.
7. Remove from oven and let cool before slicing and serving. Enjoy!

INGREDIENTS:

- 1 (15.25 ounce box) yellow cake mix (I used Betty Crocker)
- 1 (3.4 ounce box) instant vanilla pudding mix
- ¼ cup water
- ¾ cup vegetable oil
- 2 large eggs
- ½ cup milk chocolate chips
- ½ cup holiday M&M's

FROM THE KITCHEN OF: *Jessica Miller,*
HIGHER ED, ACCOUNT MANAGER

Hello! I recently got engaged back in March! I am a mama to an amazing little girl and a bonus mama to five awesome kiddos! We have one dog and four cats. My fiance works on the road 90% of the year, so you could say I have my hands full! I honestly don't know what to do with any downtime! I suppose I do enjoy binge-watching shows on Paramount+ or MTV and on the rare occasion that I do get some quiet time, I like to read!

1. What is your favorite family game? We enjoy puzzles, UNO, and reading together.
2. What is your favorite family activity? We love family movie nights. BRING ON THE POPCORN!
3. Favorite family vacation spot? We would love to go to the beach!





DESSERT

CHURRO CHEESECAKE DESSERT TACOS

PREP TIME:
5 MINUTES +
REFRIGERATION TIME

COOK TIME:
5 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Coat the taco boats with melted butter on both sides, sprinkle with cinnamon sugar.
2. Put under the broiler for one minute per side.
3. Whisk the sugar, cornstarch, and salt together in a medium saucepan. Whisk in the cold milk over medium-high heat. Continue to whisk until the mixture is thick. Turn off the heat and whisk in the vanilla and the cream cheese. Refrigerate at least three to four hours.
4. Fill the cooled, baked taco boats with pudding and top with berries.

INGREDIENTS:

- 1 package Old El Paso Mini Taco Boats
- 2 tablespoons butter, melted
- Cinnamon sugar
- 6 tablespoons sugar
- 4 tablespoons cornstarch
- 2 ½ cups cold milk
- 2 teaspoon vanilla extract
- Pinch of Kosher salt
- ½ cup cream cheese

FROM THE KITCHEN OF: *Rebecca Mc Mickell*,
HIGHER ED, QUALITY ASSURANCE ANALYST

Hi there! This year's cookbook combines two things I love: game nights and baking! I'm definitely amateur status when it comes to baking but I like trying new things and always get inspiration from one of my favorite shows, The Great British Baking Show. I also love reading and gardening and I have quite an extensive collection of succulents (over 100). Hobbies might be put on hold soon though as I'm eagerly awaiting the arrival of my first baby!

1. What is your favorite family game? Ticket to Ride, Exploding Kittens, and, of course, all the classics (Monopoly, Clue, etc.).
2. What is your favorite family activity? Lately we have been taking lots of long walks, we love to do anything outdoors like camping, hiking, and canoeing.
3. Favorite family vacation spot? The Pacific Northwest.





DESSERT

COCONUT BEAN DESSERT (CHE DAU DEN, VIETNAMESE DESSERT)

PREP TIME:
5 MINUTES

COOK TIME:
5-7 MINUTES

SERVINGS:
3-4

DIRECTIONS:

1. Strain black beans and rinse all the salt out with warm water (wash two to three times).
2. In a small pot add black beans, coconut milk, sugar (add sugar to taste, make it as sweet as you'd like, the sweeter the better!) and bring to a boil.
3. Once pot is boiling, mix mix mix, and take pan off heat.
4. Serve in a cup with ice and garnish with mint.
5. Enjoy! :)

INGREDIENTS:

- 1 can of black beans
- 1 can of coconut milk
- Sugar to taste
- Mint

FROM THE KITCHEN OF: *Suong Nguyen*,
HIGHER ED, ACCOUNT MANAGER

Heyo! I'm a Nebraska born-and-raised gal. I have one older sibling and love to spend time with my family, and watching Vietnamese game shows. My favorite thing to do in my free time is singing covers in my basement studio - currently trying to learn the electric guitar (ah, it's hard but I'm going to keep trying!). On nice days, I enjoy doing any outdoor activities like ziplining, taking a nice walk or going to concerts.

1. What is your favorite family game? Catan and 13.
2. What is your favorite family activity? I love going to random super markets with my family and buying the good deals!
3. Favorite family vacation spot? Colorado.





DESSERT

NO-BAKE OREO DESSERT

PREP TIME:
5 MINUTES

COOK TIME:
4-8 MINUTES

SERVINGS:
1

DIRECTIONS:

1. Crush Oreos into a pan.
2. In a large bowl, mix instant pudding and milk until thick - then add cream cheese and sugar.
3. Fold Cool Whip into pudding mixture and spread over Oreos.
4. Sprinkle remaining Oreos over the top.

INGREDIENTS:

- 1 package Oreos
- ½ stick butter
- 1 (8 ounce) package cream cheese softened
- No Bake Oreo Dessert recipe
- 1 (6.9 ounce) package INSTANT vanilla pudding

Note: Only add the 3 cups in these directions.

- 1 (8 ounce) container of Cool Whip
- No Bake Oreo Dessert recipe
- 3 cups milk
- 1 cup of sugar

FROM THE KITCHEN OF: *Andy Nealon,*
MANAGER - HIGHER ED ACCOUNT MANAGEMENT

Happy Holidays! I enjoy everything outdoors, from being with friends on the golf course, to spending a weekend at the lake. Anything I can do to get outside and enjoy time with friends and family. I love to take vacations, and I try to have my trip planned around a few rounds of golf. I hope you have a happy holiday season with your family and friends.

1. What is your favorite family game? Nertz. It's a weird card game that I have never heard of anyone else ever playing.
2. What is your favorite family activity? I enjoy hanging out around the house, usually watching a Husker game.
3. Favorite family vacation spot? At a golf course, or on a beach. I am not picky!





DESSERT

OREO BUTTERFINGER DESSERT

PREP TIME:
15 MIN

COOK TIME:
5 MINUTES

SERVINGS:
6-8

DIRECTIONS:

1. In a medium bowl, stir together crushed Oreo cookies and melted butter. Transfer to a 9x13 inch baking dish and press firmly all along the bottom. Refrigerate.
2. Using Mixer, beat cream cheese. Gradually add confectioners' sugar. Beat in peanut butter. Fold in one cup of Cool Whip. Crush six mini butterfingers (or more if you like) and fold them into the peanut butter mixture.
3. Spread peanut butter mixture evenly over Oreo crust.
4. In a medium bowl, whisk the pudding mix and milk together. Let sit to thicken for a minute or two and then pour over peanut butter layer.
5. Spread remaining Cool Whip on top. Crush remaining butterfingers and sprinkle on top. Refrigerate until ready to serve.

INGREDIENTS:

- 1 package of Oreo cookies (I use Double "Stuf")
- 5 tablespoons of butter (melted)
- 8 ounces of Cream Cheese (Softened)
- 1 cup confectioners sugar
- ¾ cup creamy peanut butter
- 1 bag mini Butterfinger
- 16 ounce container cool whip, divided
- 1 box instant chocolate pudding
- 2 cups of milk

FROM THE KITCHEN OF: *Laura Giddings,*
MANAGER, SPECIAL PROJECTS

Hi! My Name is Laura Giddings and I have been with Nelnet for 12 years. I was born and raised in Ireland and moved to the US in 2009. I have two little red-headed girls - sassy and sassier, also known as Erin and Aoife (e-fa). In my free time, which is rare, I enjoy reading and going for bike rides and just being around my friends.

1. What is your favorite family game? Monopoly gets quite competitive in my house.
2. What is your favorite family activity? On Friday nights, the girls and I usually have a movie/"Spa" night... it's not so serene for me, but they enjoy it.
3. Favorite family vacation spot? Ireland.





DESSERT

PEACH DUMP CAKE

PREP TIME:
5 MIN

COOK TIME:
40 MINUTES

SERVINGS:
6-8

DIRECTIONS:

1. Dump the can of peaches into a 9x13 inch pan.
2. Dump the cake mix on top of the peaches and spread it out so all peaches are covered with the dry mix.
3. Dump (pour) the melted butter over the dry cake mix, making sure you cover as much of the surface as you can.
4. Bake at 350°F for 40 minutes, or until top is golden brown.
5. Serve warm with vanilla ice cream.

INGREDIENTS:

- 1 (29 ounce) can sliced peaches in light syrup
- 2 sticks of melted butter
- 1 Butter Pecan cake mix (you can also use a yellow cake mix)

FROM THE KITCHEN OF: *Cheryl Davis*,
HIGHER ED, ACCOUNT MANAGER III

Here's some fun facts about me. Likes: music, hockey, watching movies, hanging out with family and friends. Dislikes: snow, extreme heat and humidity, vegetables, cleaning up after cooking. Work fact: I've worked here for almost 20 years and I have worked the late shift for the last six years. I don't think I could ever go back to working five days a week. Life fact: I'm the youngest of five kids, I have two nephews and four nieces (I'm the fun aunt!), two+ cats.

1. What is your favorite family game? Spoons, Phase 10, and All of Us (family trivia game).
2. What is your favorite family activity? Going to concerts. Our favorite band to see live is Switchfoot.
3. Favorite family vacation spot? Currently - Wyoming near the Big Horn Canyon.





DRINK



DRINKS

APEROL SPRITZ

PREP TIME:
5 MINUTES

COOK TIME:
N/A

SERVINGS:
1

DIRECTIONS:

1. Fill wine glass with ice.
2. Pour equal parts Aperol, and Prosecco (leave room for ice, orange slice and splash of soda water).
3. Pour in a splash of soda water.
4. Garnish with a fresh orange slice.
5. Serve with your favorite aperitif, or Mediterranean-flavored appetizer(s).
6. Enjoy, just not too many!

INGREDIENTS:

- Aperol (only)
- Prosecco
- Club soda
- Slice of fresh orange

FROM THE KITCHEN OF: *Jake Wilderman.*
HIGHER ED, ACCOUNT MANAGER

Hello! I am a native of Lincoln and have no plans to leave. I'm very active and like to run, play soccer, and spend time outside or with friends as much as possible. I am married, have a two-and-a-half-year-old son, and two Boston Terriers. We also spend much of our time with family and like to go to the lake, on road trips, and have some good food/drinks.

1. What is your favorite family game? Monopoly, Life, and Cards Against Humanity.
2. What is your favorite family activity? We like to travel and check out new locations, restaurants and scenery. We are very active so we are outside a lot.
3. Favorite family vacation spot? Grand Lake or Seattle.





DRINKS

BRANDY SLUSHY - THE GROWN UP ICEE

PREP TIME:
5 MIN

COOK TIME:
Active - 15 MINUTES
Inactive - Overnight

SERVINGS:
1

DIRECTIONS:

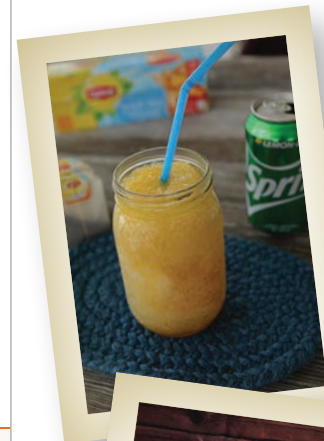
1. Boil three cups water with one cup sugar.
2. Remove from heat and add the tea bags. Steep for 10 minutes.
3. Remove the tea bags after steeping and add the remaining four cups of water. You can do a mixture of cold water and ice to cool the mixture quicker.
4. Add the frozen orange juice and lemonade, mix well.
5. Move to whatever vessel you plan on freezing the mixture in, then add the two cups of brandy.
6. Mix well and freeze. Takes at least one full day to freeze. (Doesn't quite freeze solid, turns slushy)
7. Serve in a tall glass. Fill half full with the mixture, then top off with a citrus soda.
8. Serve and enjoy!

Notes:

- Do not use a high-end brandy, you are putting it into a sugar water solution.
- Using a reusable straw/spoon is the best for this drink.
- Keep the soda cold, especially between servings! This will keep the drink as a slushy.

INGREDIENTS:

- 7 cups water, divided
- 1 cup sugar
- 4 tea bags or 2 family size
- 1 (12 ounce can) frozen orange juice
- 1 (12 ounce can) frozen lemonade
- 2 cups brandy
- Cold Squirt or Sprite or other citrus soda



FROM THE KITCHEN OF: *Rachel Rock,*

HIGHER ED, ACCOUNT MANAGER

Howdy! I'm obsessed with Disney movies, cooking, baking, crocheting and pineapples. There's nothing better than being able to put a smile on someone's face. My husband and I both come from large families so, when we can, our down time consists of nap times, going to the park with our littles, and binge-watching Disney movies, Friends, NCIS and Criminal Minds. Why does Peter Pan always fly? Because he Neverlands!

"Family means no one gets left behind or forgotten."-Lilo and Stitch

1. What is your favorite family game? JackBox, Giant Jenga, Cards Against Humanity, and Cards Against Disney.
2. What is your favorite family activity? We like to chat and laugh over a good and tasty meal, work on large puzzles and shop until we drop. Oh and one cannot forget Nerf gun battles and pranks. We like those too!
3. Favorite family vacation spot? Disneyland and Hawaii.



DRINKS

CARAMEL APPLE SANGRIA

PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

SERVINGS:
10

DIRECTIONS:

1. Stir the wine, vodka and apple cider together in a large pitcher.
2. Add the chopped apples to the pitcher, or to individual glasses.
3. Serve the sangria cold or over ice.
4. Serve and enjoy!

INGREDIENTS:

- 1 (750 ml) bottle of Pinot Grigio - or your favorite white wine
- 1 cup caramel flavored vodka
- 6 cups of apple cider
- 2 medium apples

FROM THE KITCHEN OF: *Katie Steffen.*
HIGHER ED, ACCOUNT MANAGER

Hello!

I love this time of year and enjoy being outdoors when possible. I enjoy walking/running, golfing (on good days) and anything else that involves me being outdoors! My Saturdays are spent like most other Nebraskans: cheering on the Huskers (and hoping they have a better season this year)! The recipe above is always my go-to fall drink - it's always a hit at any event or get-together with friends/family. Drink & enjoy! Cheers! :)

1. What is your favorite family game? Golf (card game) and Sequence.
2. What is your favorite family activity? My favorite family activity is traveling with my family and yearly family vacations.
3. Favorite family vacation spot? Dauphin Island. Pretty much anywhere around water.





DRINKS

CRANBERRY APPLE CIDER

PREP TIME:
5 MINUTES

COOK TIME:
3 Hour

SERVINGS:
12

DIRECTIONS:

1. Place cloves and allspice in cheese cloth or tea strainer.
2. Pour all juices in slow cooker.
3. Add oranges, cinnamon sticks and brown sugar to slow cooker.
4. Add cheese cloth/tea strainer with spices to slow cooker.
5. Heat on high three to four hours.
6. Lower heat setting to warm to keep warm while serving.
7. Garnish with orange peels or cinnamon sticks, to your own tastes.
8. Serve and enjoy!

INGREDIENTS:

- 1 quart unsweetened cranberry juice
- 1 cup unsweetened orange juice
- 3 cinnamon sticks
- 1 quart unsweetened apple juice
- 2 oranges, quartered or sliced
- 1 teaspoon whole cloves
- ½ cup brown sugar
- 1 teaspoon whole allspice

FROM THE KITCHEN OF: *Michelle Kaiser.*
HIGHER ED, ACCOUNT MANAGER

Hello! I enjoy reading, baking, and playing video games and board games. I also enjoy crafting and spending time with my family.

1. What is your favorite family game? Phase 10, Ticket to Ride, and Carcassone.
2. What is your favorite family activity? We don't have just one! We love swimming, we're all about hanging out around the fire pit and playing bocce and yard golf, when we're inside, we love video games, card games and board games.
3. Favorite family vacation spot? Colorado.





DRINKS

CRANBERRY MOJITO PUNCH

PREP TIME:
10 MINUTES

COOK TIME:
0

SERVINGS:
4

DIRECTIONS:

1. Add sugar and mint to a pitcher and muddle.
2. Add one sliced lime along with one cup of cranberries.
3. Pour in lime juice and rum, stir dissolving the sugar.
4. Pour in cranberry juice and stir.
5. Top with seltzer or sparkling water.
6. Pour punch over ice and garnish with cranberries and mint.

Note: For a non-alcoholic version replace rum with extra seltzer or sparkling water.

INGREDIENTS:

- ½ cup of granulated sugar
- 1 cup of loose fresh mint
- 2 sliced limes
- 1 cup of cranberries
- ½ cup of cranberry juice concentrate thawed
- 12 ounces lime seltzer or sparkling water
- ½ lime juice
- 1 cup of light rum
- Ice

FROM THE KITCHEN OF: *Dana Keedy*,
HIGHER ED, ACCOUNT MANAGER

Hello! I'm sure most will say they enjoy baking and I wish I could say the same, but it is an area I lack any and all talent. I enjoy decorating and watching anything HGTV. I also love a good romance book or movie.

1. What is your favorite family game? My family loves games and any opportunity to be competitive with each other. Some of our favorites include Monopoly, Phase 10, UNO, and Sequence.
2. What is your favorite family activity? I have four siblings and between my husband and I, we have combined five nieces and five nephews. We just enjoy getting everyone together and spending time as a family.
3. Favorite family vacation spot? The lake or anywhere warm.





DRINKS

HORCHATA

PREP TIME:
10 MINUTES

COOK TIME:
8 HOURS (CHILL OVERNIGHT)

SERVINGS:
4

DIRECTIONS:

1. Blend rice mixture: add rice, almonds and cinnamon sticks to a high speed blender. Blend about 30-60 seconds on high speed or until finely pulverized.
2. Sweeten: pour in two cups water, sugar and vanilla. Blend an additional 30 seconds.
3. Add remaining liquid: if your blender can fit the additional liquid, pour in remaining two cups water, and milk; otherwise, pour into a large enough container to fit along with water and milk.
4. Let soak: cover and chill in refrigerator 8-12 hours.
5. Strain solids: strain mixture through a fine mesh sieve into a pitcher.
6. Serve chilled: serve with ice if desired, garnishing each serving with ground cinnamon or cinnamon sticks.

INGREDIENTS:

- Long grain white rice
- Cinnamon sticks
- Cold water
- Granulated sugar
- Vanilla
- Whole milk

FROM THE KITCHEN OF: *Aurora Vicharra.*

HIGHER ED, ACCOUNT MANAGER

Hola! From my family to yours, this recipe of horchata is one of my favorite drinks to have at all times and/or around the holidays. I have an eight-year-old son who also enjoys this drink as much as I do! A bit about me, I have been with Nelnet going on six years already and I truly have been blessed with a great team. I also bartend on the weekends during game days. GO HUSKERS! My weekends are also filled with sand volleyball and tons of soccer. I love to stay busy since working from home - I am a social butterfly and like being around people when I can.

1. What is your favorite family game? Cards Against Humanity, UNO, and Monopoly.
2. What is your favorite family activity? We love to play soccer together or even watch soccer as well. But, more recently my son and I have been watching a TON of Naruto (he's obsessed.) We also enjoy going on walks to the park and a little ice cream treat afterwards.
3. Favorite family vacation spot? Disney World, for sure!



