

Annual Cookbook

BY THE CLIENT EXPERIENCE TEAM



From celebrating New Year's and Independence Day to Labor Day, Thanksgiving, and all the holidays in between, we hope you've had a year filled with joy.



As we reflect on 2022, we think of joyful memories with loved ones, meals shared with friends, and simple moments with family at every holiday celebration. To help you create joyous memories of your own, we've hand selected some of our favorite recipes.

From the bottom of our hearts, thank you for being our partner. We hope you enjoy this holiday season and all the other holidays in the year to come.

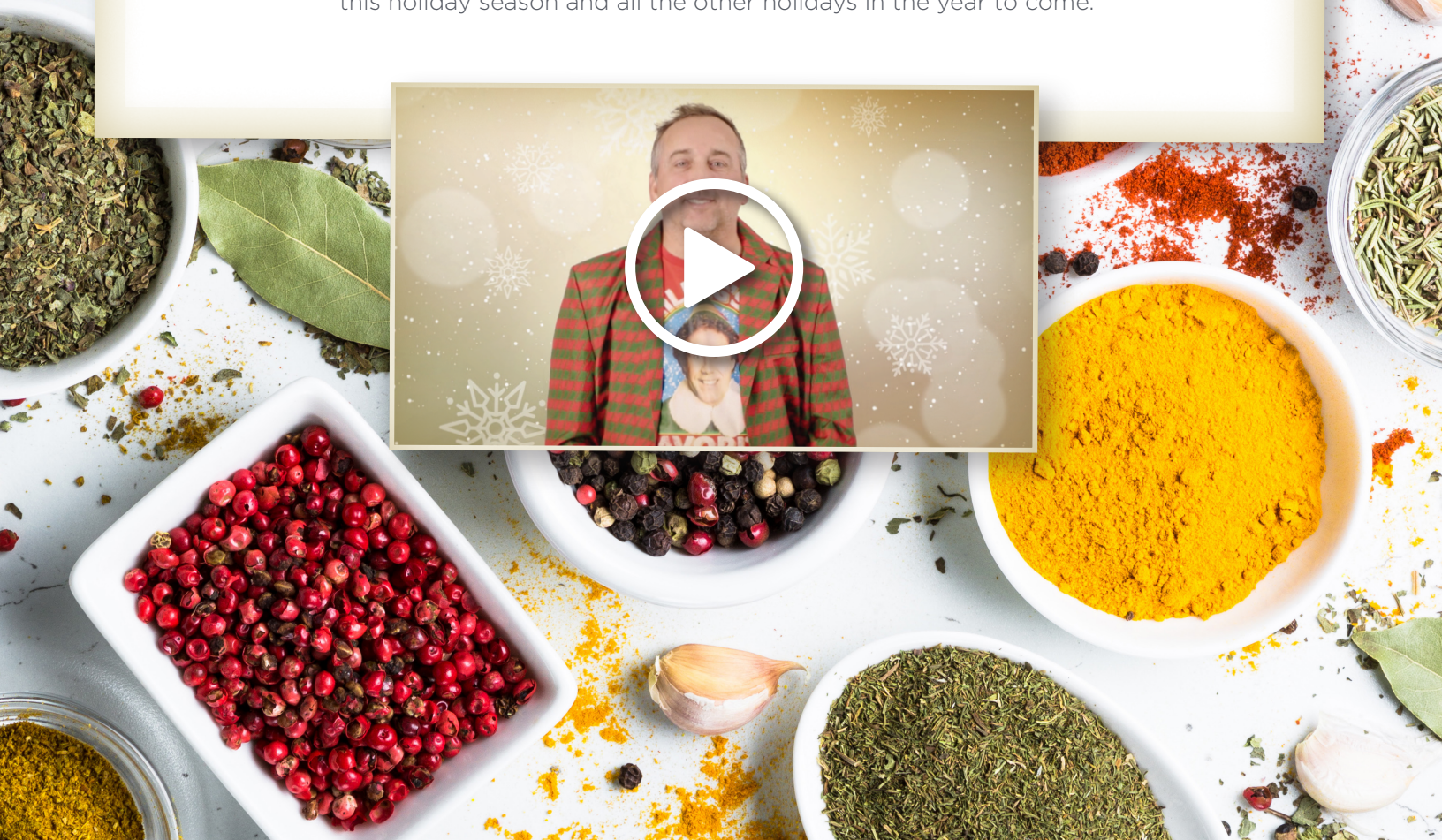


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JANUARY



DRINKS

HOLIDAY MIMOSA



PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

SERVINGS:
1

DIRECTIONS:

1. Sprinkle sugar on a plate. Moisten the rim of a champagne flute with water; hold glass upside down and dip rim into sugar.
2. Pour the raspberry liqueur and grapefruit juice into the glass; top with Champagne. Garnish with a grapefruit twist.

*To make a batch of Mimosas (12 servings), slowly pour one bottle (750 ml) chilled champagne into a pitcher. Stir in 3 cups ruby red grapefruit juice and $\frac{3}{4}$ cup raspberry liqueur.

INGREDIENTS:

- 1 tablespoon red coarse sugar
- $\frac{1}{2}$ ounce raspberry liqueur
- 2 ounces ruby red grapefruit juice
- 2 ounces champagne
- Grapefruit twist

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

Hi! When life hands you champagne, make yourself a pretty cocktail. :) I have been with Nelnet for 3 $\frac{1}{2}$ years and love working with all my clients. We have an almost 1 year old so much of our time is spent having fun with him. I love to doing anything outdoors except when Winter hits in Nebraska. I try to stay active. We go for lots of walks, runs and love to golf when able to. We also enjoy traveling when we are able to!





MILLION DOLLAR TORTILLA ROLL UPS



PREP TIME:
10 MINUTES

COOK TIME:
N/A

SERVINGS:
35-40

DIRECTIONS:

1. In large bowl, combine all ingredients except tortillas until well mixed.
2. Lay a tortilla out on a plate and spread an even layer of the almond, bacon and cheese mixture all the way to the edges (about 2 to 3 tbsp).
3. Roll up tortilla tightly and place on a plate and then repeat until all the ingredients have been used.
4. Pop into the fridge to chill for 2 hours.
5. Slice each rolled tortillas off the ends and set aside.
6. Garnish with remaining sliced green onions.
7. Make sure your tortillas are at room temperature before you roll them so they are nice and flexible.
8. Smaller tortillas may be used, however you will need to adjust the amount of bacon and cheese mixture you add to each tortilla.
9. If time is an issue, you can skip the refrigeration before slicing or refrigerate for less time. However, for best results, refrigeration is recommended. Serve and enjoy!

INGREDIENTS:

- 8 ounces cream cheese, whipped
- 1 cup of mayonnaise
- 2 cups cheddar cheese, shredded
- 3 ounces package real bacon bits or ½ cup cooked bacon, crumbled
- ½ cup slivered almonds
- 5 green onions chopped
- 4 (6 inch) large flour tortillas



FROM THE KITCHEN OF: *Laura McCullagh*

HIGHER ED MANAGER, HE OPERATIONS

Hi Friends! I've been with Nelnet for 13 years in a few different roles, most recently as a Manager in Operations. I originally hail from the Emerald Isle of Ireland and recently became a US Citizen back in March (phew - what a process). I have 2 sassy red headed girls (Erin 10, and Aoife (e-fa) who is 9). We love to go back home to Ireland as much as possible to see our family. My girls keep me busy running between their various sporting activities-Soccer and Volleyball.





FEBRUARY



DRINKS

CUPID'S MOJITO



PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

SERVINGS:
1

DIRECTIONS:

1. Rim your glass in sugar and fill with ice.
2. In a separate glass, muddle lime wedges, strawberries, and mint.
3. Add the rum if you desire and shake until combined.
4. Strain into prepared glass.
5. Top with ginger beer.
6. Garnish with mint.

INGREDIENTS:

- 1 lime
- 10 fresh mint leaves
- ¼ cup of cut strawberries
- 2 ounces white rum (optional)
- Topped with ginger beer

FROM THE KITCHEN OF: *Dana Keedy*
HIGHER ED TEAM LEAD

I've been with Nelnet for 4 years and am currently a Team Lead. We have a great team and I'm lucky to be a part of it. In my free time I enjoy long walks, spending time with my family and trying to keep my plants alive.





MAIN DISH

CHEESY BEEF AND SPINACH RAVIOLI

PREP TIME:
30 MINUTES

COOK TIME:
6 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Preheat oven to broil with rack 9 inches from heat.
2. Place a 12-inch cast-iron skillet on stove-top over medium-high. Add beef; cook, stirring often, until browned, 8 to 10 minutes.
3. Remove beef; drain and set aside. Wipe skillet clean.
4. Heat oil in skillet over medium-high; add onion, and cook, stirring occasionally, until tender, 8 to 10 minutes.
5. Add garlic to skillet; cook, stirring constantly for about 1 minute.
6. Stir in crushed tomatoes, stock, Italian seasoning, salt, pepper, and ravioli. Bring to a boil; reduce heat to medium.
7. Cover and simmer until ravioli are tender, about 8 minutes.
8. Uncover and return cooked beef to skillet.
9. Stir in half of spinach and cook just until wilted.
10. Repeat with remaining spinach. Top with mozzarella and Parmesan.
11. Broil in preheated oven until cheese is melted and golden, about 6 minutes.
12. Remove from oven, and garnish with fresh basil.

INGREDIENTS:

- 1 pound 85% lean ground beef
- 1 tablespoon olive oil
- 1 medium-size red onion, thinly sliced
- 2 tablespoons finely chopped garlic
- 1 (28 ounce) can crushed tomatoes
- 1 cup chicken stock
- 1 teaspoon dried Italian seasoning
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 (20 ounce) package refrigerated four-cheese ravioli
- 1 (5 ounce) package baby spinach
- 4 ounces shredded mozzarella cheese
- 2 ounces grated parmesan cheese
- ¼ cup torn fresh basil leaves

FROM THE KITCHEN OF: *Audrey Nichelson*

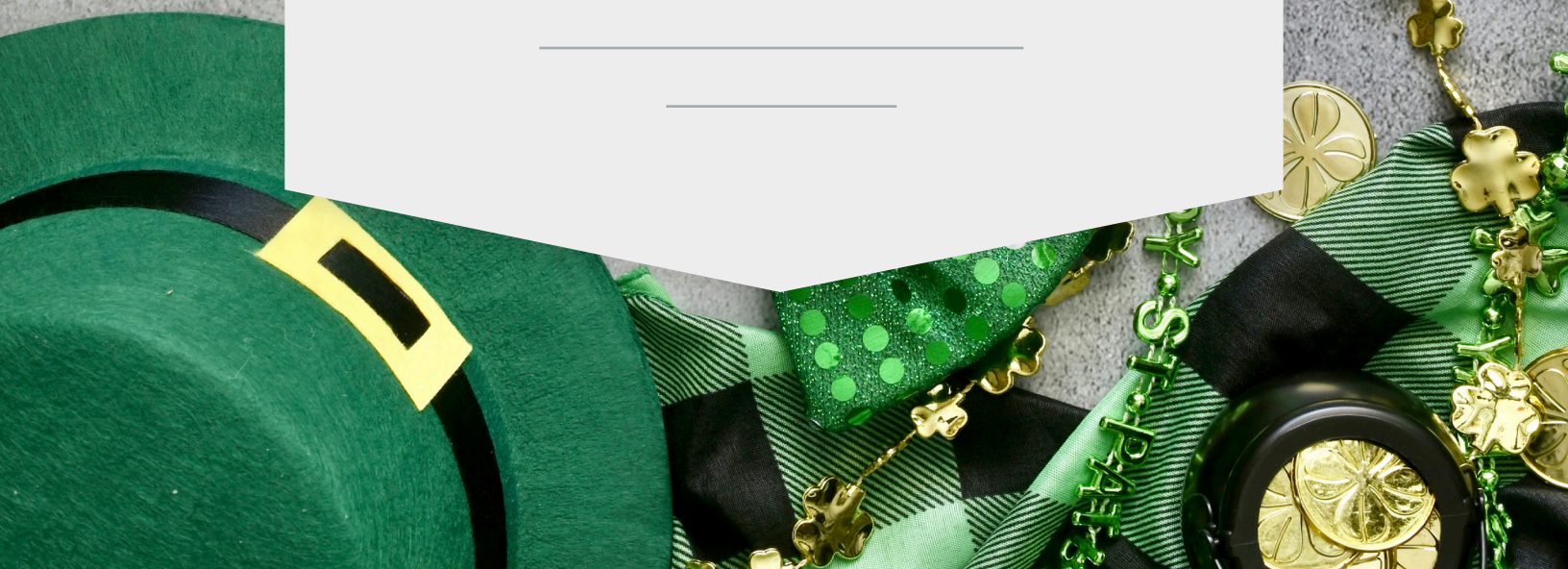
HIGHER ED, ACCOUNT MANAGEMENT TRAINER/ANALYST

My name is Audrey Nichelson and I am the Trainer for the Higher Ed Team. I've been with Nelnet almost 14 years. My husband Scott and I have 2 spoiled rotten dogs, Larry and Noelle that rule the house. We enjoy the simple pleasure of just being at home, but do enjoy traveling, especially to tropical locations.





MARCH





DRINKS

GREEN BEER



PREP TIME:
2-27 MINUTES DEPENDING
ON HOW MANY YOU HAVE
MADE PREVIOUSLY

COOK TIME:
N/A

SERVINGS:
1

DIRECTIONS:

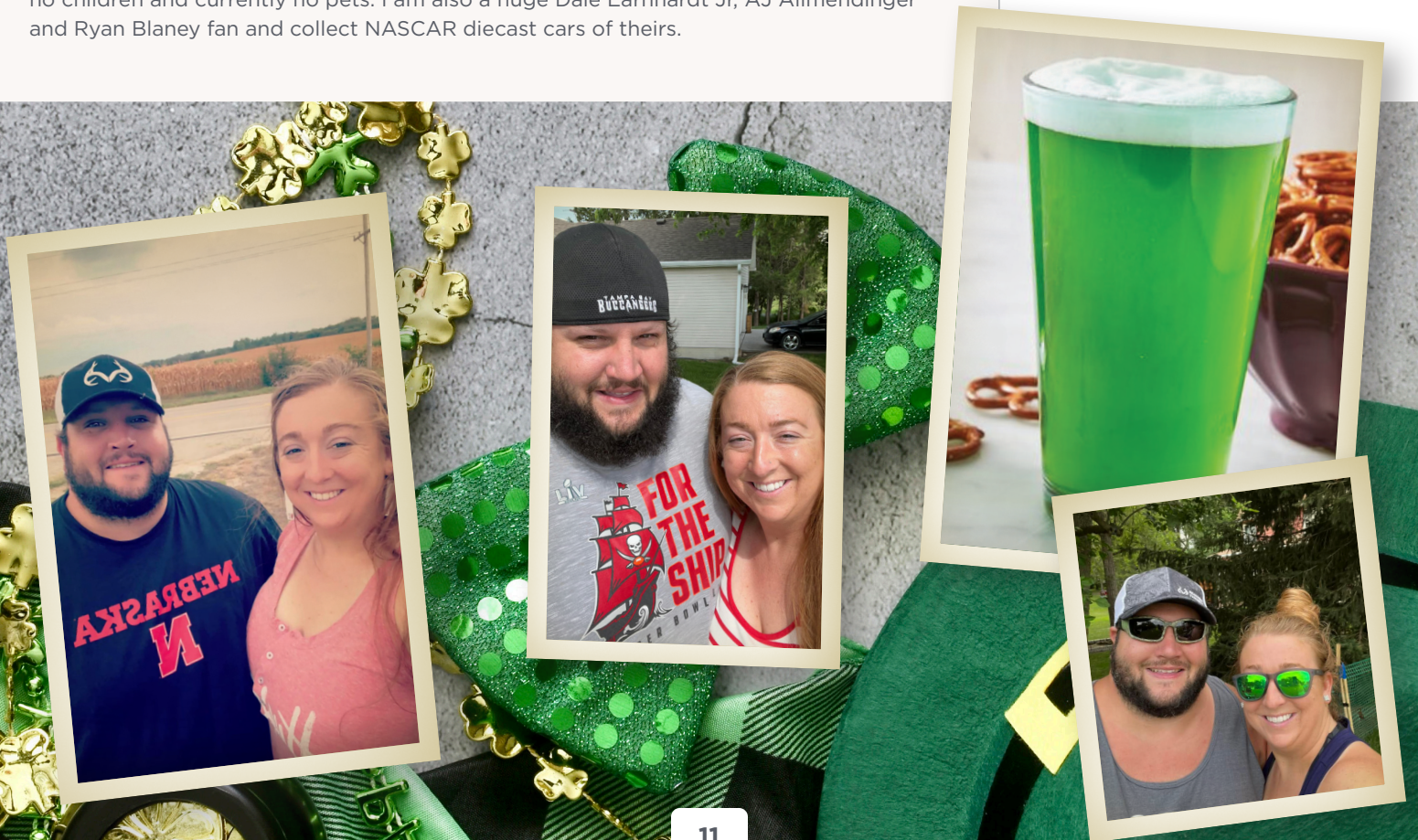
1. Take beer from fridge.
2. Pour beer in to a glass.
3. Put drops of food coloring in beer until green(ish).
4. Drink the green concoction.
5. Repeat as needed until you begin trying to speak with an Irish accent.

INGREDIENTS:

- 1 can or bottle of your favorite beer
- Green food coloring

FROM THE KITCHEN OF: *Joel Mueller,*
HIGHER ED, SENIOR ACCOUNT MANAGER

Hello! I've been with Nelnet for almost 12 years. I love the outdoors: fishing, camping, hunting and four wheeling are some of my favorite activities. I am married and have no children and currently no pets. I am also a huge Dale Earnhardt Jr, AJ Allmendinger and Ryan Blaney fan and collect NASCAR diecast cars of theirs.





MAIN DISH

TRADITIONAL IRISH STEW



PREP TIME:
25 MINUTES

COOK TIME:
1 HOUR 50 MINS

SERVINGS:
4-6 SERVINGS

DIRECTIONS:

1. Gather the ingredients. Preheat the oven to 350°F.
2. In a large frying pan, heat 1 tablespoon of the oil until hot but not smoking. Add half of the lamb/beef pieces and brown all over by turning in the hot oil.
3. Remove the lamb/beef pieces with tongs and place them in a Dutch oven or ovenproof stockpot.
4. Cover with half of the potatoes, half of the carrots, half of the onion, and half of the leeks.
5. Add the remaining oil to the frying pan and heat. Add the remaining lamb/beef and brown all over as before and add to the Dutch oven.
6. Cover with the remaining potatoes, remaining onion, remaining leeks, and remaining carrots.
7. Add the flour to the still-hot frying pan and stir really well to soak up any fat and juices. Cook over low heat for 3 minutes.
8. Add the stock a ladle at a time and mix until you have a thick, lump-free sauce. You will not add all of the stock.
9. Pour this sauce over the lamb/beef and vegetables.
10. Add the remaining stock to the Dutch oven, cover with a tight-fitting lid, and cook in the preheated oven for 1 hour.
11. Add the cabbage (if using), replace the lid, and cook for another hour. Check from time to time to make sure the stock hasn't reduced too much. If it has, add a little boiling water. The meat and vegetables should always be covered in liquid. If the sauce is too runny at the end, you can always cook the stew a little longer with the lid removed.
12. Season with salt and pepper to taste. Serve piping hot and enjoy.

INGREDIENTS:

- 2 tablespoons vegetable oil, divided
- 1 pound lamb cutlets or mutton (bones removed, cut into 2-inch/5-centimeter chunks), divided. You can substitute lamb with beef.
- 2 pounds potatoes (peeled and cut into quarters), divided
- 1 cup roughly chopped carrots, divided
- 1 cup roughly chopped onion, divided
- 1 cup finely sliced leeks, cleaned and divided
- 2 tablespoons all-purpose flour
- 3 cups dark beef stock (1 ½ pints)
- 2 or 3 cabbage leaves, thinly sliced, optional
- Salt, to taste
- Pepper, to taste

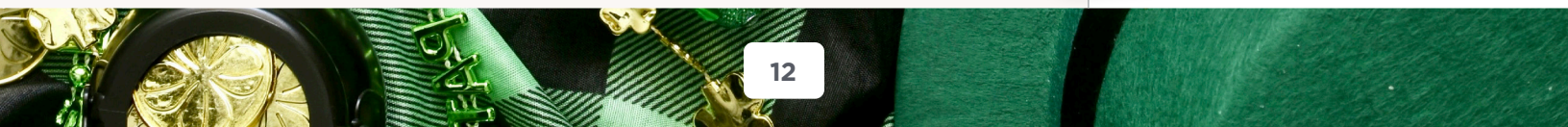


FROM THE KITCHEN OF: *Matt Spethman*

HIGHER ED DIRECTOR OF CLIENT EXPERIENCE

I am the Director of Client Experience and have been with Nelnet for 24 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 3 sons, Sam(20), Henry(17) and Charlie(13).





SIDE DISH

BROCCOLI BACON SALAD



PREP TIME:
20 MINUTES

COOK TIME:
15 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Start by making the bacon, once cool chop into bite size pieces.
2. While bacon cooks, mix together ingredients for the dressing.
3. Chop broccoli into small florets. You can choose to use the stems or leave them out.
4. Add broccoli to Dressing bowl, add sunflower seeds, cheese, chopped red onion, add in most of the bacon.
5. Stir it all together, sprinkle remaining bacon on top.
6. Can be served at room temperature or chilled. If you chill it first, let it sit for 20 minutes before serving.
7. Store leftovers covered in the fridge, this salad will keep for about 5 days.
8. Enjoy!

INGREDIENTS:

- 10 strips of bacon
- 2 heads of broccoli
- 1/3 cup sunflower seeds
- 1 cup shredded cheddar cheese
- 1/3 cup chopped red onion

FOR THE DRESSING:

- 1 1/4 cups of Miracle Whip or mayonnaise
- 1 lemon zest
- 1 tablespoon lemon juice
- 2 tablespoons white wine vinegar
- 1/4 cup sugar
- 1 1/4 teaspoons kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dry mustard
- 1/8 teaspoon cayenne pepper

FROM THE KITCHEN OF: *Destini Stahl*
HIGHER ED, ACCOUNT MANAGER

Hello! I have been with Nelnet for about 3.5 years and counting. Recently becoming an Account Manager and learning something new everyday. I have two beautiful children who are always keeping me on my toes. In our spare time we love to be outside taking in the fresh air, and spending time with friends and family. Some of my hobbies include watching football, cooking/trying new recipes, and watching crime documentaries.





APRIL



APPETIZER

BACON WRAPPED PINEAPPLE



PREP TIME:
10 MINUTES

COOK TIME:
1 HOUR

SERVINGS:
10

DIRECTIONS:

1. Preheat oven to 350°.
2. Cut the bacon strips into thirds.
3. Wrap pineapple with bacon and secure with a toothpick. Place on a broiler pan. I put the bacon in the cracks of the boiler pan. The bottom part of the pan will catch any extra grease.
4. Bake at 350° for 45 minutes.
5. Before guest arrive, combine the sauce ingredients in a bowl and pour sauce on top of bacon and bake at 350° for 15 minutes.

INGREDIENTS:

- 1 can pineapple chunks
- 1 package of bacon

SAUCE

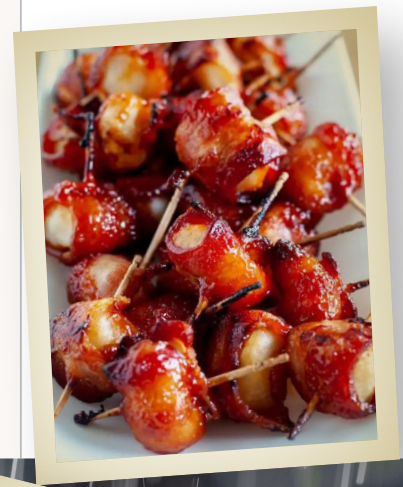
- ½ cup brown sugar
- ¼ cup mayonaise
- ¼ cup chili sauce
- Broiler pan

FROM THE KITCHEN OF: *Rachel Rock*
HIGHER ED, SENIOR ACCOUNT MANAGER

Howdy! I've been with Nelnet for 7 ½ years and I am so happy that I have the opportunity to be a Senior Account Manager. I'm obsessed with Disney movies, cooking, baking, crocheting, knitting, eating 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 naptimes, 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





MAIN DISH

GLAZED SPIRAL-SLICED HAM



PREP TIME:
10 MINUTES

COOK TIME:
1 HOUR 35 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 300°F.
2. Place ham directly on roasting pan, cut side down.
3. Bake, covered 1 hour 15 minutes to 1 hour 45 minutes.
4. In a small bowl, mix the remaining ingredients. Spread over ham.
5. Bake, uncovered, 20-30 minutes longer or until a thermometer reads 140°F.
6. Serve and enjoy!

INGREDIENTS:

- 1 spiral-sliced fully cooked bone-in ham (7 to 9 pounds)
- ½ cup pineapple preserves
- ½ cup seedless raspberry jam
- ¼ cup packed brown sugar
- ¼ teaspoon ground cloves

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

Hello! I've been with Nelnet for 8 years, 3 of those in Nelnet Campus Commerce. I started on the student loan side of the company and moved into an Account Manager role here at Campus Commerce, and now I am the Higher Ed Quality Assurance Analyst. I love gardening, reading, and doing anything outdoors with my long-time boyfriend, but my greatest joy is our 10 month old little girl! She is a super happy baby and makes us laugh everyday. We are looking forward to the holidays and wish you and your families all the peace and joy this season has to offer.





MAY



MAIN DISH

SAUSAGE AND CRESCENT ROLL CASSEROLE

PREP TIME:
15 MINUTES

COOK TIME:
35 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 375°F.
2. In a large skillet, cook sausage over medium heat 6-8 minutes or until no longer pink, breaking into crumbles; drain. Unroll crescent roll dough into a greased 13x9-inch baking dish. Seal seams and perforations. Sprinkle with sausage and cheese.
3. In a large bowl, whisk eggs, milk, salt and pepper. Pour over sausage and cheese.
4. Bake, uncovered, 35-40 minutes or until a knife inserted in the center comes out clean. Let stand 5-10 minutes before serving.

Make-Ahead:

Refrigerate unbaked casserole, covered, several hours or overnight. To use, preheat oven to 375°. Remove casserole from refrigerator while oven heats. Bake as directed, increasing time as necessary until a knife inserted in the center comes out clean. Let stand 5-10 minutes before serving.

INGREDIENTS:

- 1 package brown and serve sausage
- 1 tube (8 ounce) crescent rolls
- 2 cups shredded mozzarella cheese
- 8 large eggs
- 2 cups milk
- ½ teaspoon salt
- ¼ teaspoon pepper

FROM THE KITCHEN OF: *Jessica Miller*

HIGHER ED, ACCOUNT MANAGER I

Hello! My name is Jessica Miller and I have been with an Account Manager with Nelnet since May 2021. I have 7 kids, work full time and go to school full time. Their ages range from 15 all the way down to 3. You could say I am pretty busy! I started school at UNO this year and in 4 years, will obtain a Bachelor's of Multidisciplinary Studies with a concentration in Computer Science. In any free time that we have, we love to go on walks, go to the zoo, play at the park, and watch family movies. My favorite season is Fall. I love all the colors and the crisp weather! I love all the pumpkin and apple flavors and going to pumpkin patches! I have embarked on a new fitness journey and try to go to the gym everyday over my lunch hour. My favorite show to watch on TV is The Challenge.





SIDE DISH

SPAGHETTI SALAD

PREP TIME:
10-15 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
8-10

DIRECTIONS:

1. Boil noodles.
2. Prepare and chop all veggies while noodles are boiling.
3. When noodles are done, drain cool in ice water.
4. Mix all veggies with Italian dressing.
5. Once noodles are cool and dressing is mixed, combine everything and mix/shake.

INGREDIENTS:

- 16 ounce - Rainbow Rotini
- 16-20 ounce - Italian Dressing
- 6 ounce can - Black Olives, sliced/drained
- 1 Green Pepper, chopped
- 1-2 Cucumbers, chopped
- 2 cups Pepperoni, quartered
- 1 Red Onion, chopped
- 8 ounce - Cheddar cheese, cubed
- 8 ounce - Colby Jack, cubed

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

Hello! I am an Account Manager II and have been with Nelnet about a year and a half. My boyfriend and I have a blended family with one boy (11) and two girls (9 and 5). We have two dogs; a German Shorthair and an English Bulldog. My boyfriend and all three of our kids race so my summers are spent at the racetrack. When we're not at a track, we like to take our kids camping, fishing, to the lake or any little adventures we can find. On the rare occasions I have downtime, you will find me on the couch napping with Frank the bulldog. He's my spirit animal.

ALTERNATES:

- Green Onion, chopped
- Cherry Tomatoes
- Red Pepper, chopped
- Banana Pepper, chopped
- Matchstick Carrots
- Radish, Chopped





JUNE





APPETIZER

CHICKEN WONTON TACOS



PREP TIME:
5-7 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
2-3

DIRECTIONS:

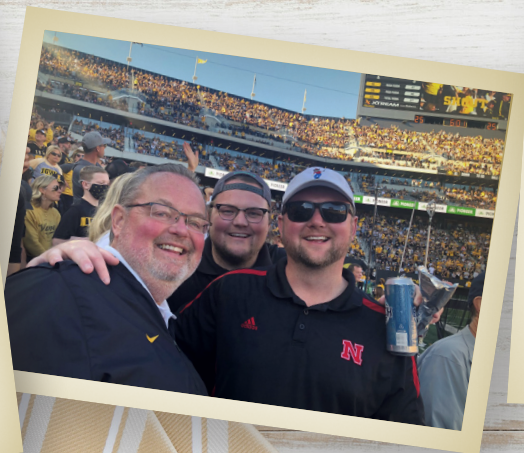
1. Preheat oven to 400°F. Spray inside and outside of a baking pan with nonstick spray. Evenly drape wonton wrappers over the sides forming triangle-shaped shells. Use two pans if needed to prevent overlapping.
2. Bake until just crispy enough to hold their shape, about 4 minutes.
3. In a medium bowl, coat shredded chicken with BBQ sauce.
4. In a microwave-safe bowl, mix coleslaw, dressing and cilantro. Microwave for 45 seconds or until slightly softened.
5. Remove shells and evenly fill with chicken and coleslaw. Gently lay them inside the baking pan. Bake until warm and crisp, about 5 minutes.

INGREDIENTS:

- 8 wonton wrappers
- 4 ounces cooked and shredded skinless chicken breast
- 2 tablespoon BBQ sauce
- ¾ cup bagged coleslaw mix
- 2 tablespoon sesame ginger dressing
- 2 tablespoon chopped fresh cilantro

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

Hello! I have been with Nelnet in a variety of positions since October of 2016, but I have been a part of the Higher Ed team since July of 2021. Outside of work, I spend most of my free time playing golf or video games with friends, or binging a new TV show with my fiancé! We got engaged in May and are looking forward to getting married in September of 2023. We have a 13-year old cat named Moe and she loves to watch us cook meals together. I live in Lincoln, NE along with the rest of my immediate family. My brother and his wife have two wonderful daughters (ages 2 and 4) and my parents have loved being in the same town as us while they get to be grandpa and grandma! For Father's Day, we always get together as a family and have a nice meal. I actually asked my dad for a good appetizer recommendation for the cookbook this year, and he recommended chicken wonton tacos! We hope that you enjoy this recipe as much as we did!





MAIN DISH

PRIME RIB



PREP TIME:
2 HOURS

COOK TIME:
2 ½ HOURS

SERVINGS:
4

DIRECTIONS:

1. Place prime rib roast on a plate and bring to room temperature, 2-4 hours.
2. Preheat oven to 500°F.
3. Combine butter, pepper, and herbs in a bowl; mix until blended. Spread butter mixture evenly over entire roast then season with salt.
4. Roast the 4 pound roast in the preheated oven for 20 minutes.
5. Turn oven off and leave the roast in the oven with the door closed for 2 hours.
6. Remove roast from oven, slice, and serve.

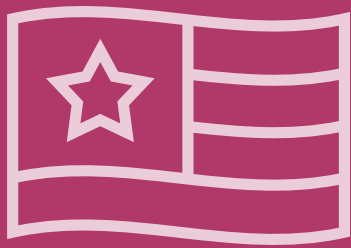
INGREDIENTS:

- 1 (4 pound) prime rib roast
- ¼ cup unsalted butter
- 1 tablespoon ground black pepper
- 1 teaspoon of herbs
- 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 nine 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.





JULY



APPETIZER

STUFFED JALAPEÑO BITES



PREP TIME:
15 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Preheat the oven's broiler and set the oven rack about 6 inches from the broiler.
2. Fill the halved peppers with cream cheese. Then wrap each stuffed jalapeno with a half slice of bacon. Secure with a toothpick and sprinkle the Cajun seasoning on top. Arrange the wrapped jalapeno peppers in a single layer, face down on a broiler rack.
3. Broil until bacon becomes crisp, about 8-10 minutes per side.
4. Remove from oven and let cool for 5-10 minutes. Serve and enjoy!

INGREDIENTS:

- 12 jalapeno peppers, cut in half lengthwise
- 1 (8 ounce) package of cream cheese
- Cajun seasoning
- 12 slices of bacon cut in half
- Toothpicks

FROM THE KITCHEN OF: *Braden Bomberger*

HIGHER ED, TEAM LEAD

Hello! I have worked with the Account Management team at Nelnet Campus Commerce for about 5 years and I am currently in the role of Team Lead. I enjoy spending my time away from work exploring the outdoors and spending time with family and friends. I am an avid fisherman who loves traveling to South Dakota a couple times a year to fish the Missouri River reservoirs. While at home I love spending time with my fiancée Vanessa and our dog Bear. We enjoy cooking, camping, and spending time at the lake!





SIDE DISH

PASTA SALAD

PREP TIME:
10 MINUTES

COOK TIME:
7-8 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Cook pasta as directed.
2. While pasta is cooking, dice up your red onion.
3. Toss together diced red onion, mini pepperoni, mozzarella pearls, green olives (drained), and black olives (drained) in large bowl.
4. Add in half of each dressing – white vinegar, red wine vinegar, olive oil, and apple cider vinegar.
5. Once pasta is cooked, drain and rinse with cold water until pasta is cooled.
6. Add in pasta to the bowl.
7. Add in the rest of your dressings and sprinkle with black pepper.
8. Toss together and refrigerate until time to serve.

INGREDIENTS:

- ½ of a red onion
- 1 (8 ounce) bag of mozzarella pearls
- 1 (5 ounce) bag of mini pepperoni
- 1 (4 ounce) can of sliced green olives
- 1 (4 ounce) can of sliced black olives
- 1 (12 ounce) box of tri-color rotini pasta
- ¼ cup of apple cider vinegar
- ¼ cup of white vinegar
- ¼ cup of olive oil
- ¾ cup of red wine vinegar
- Black pepper to taste

FROM THE KITCHEN OF: *Maddy Everett*

HIGHER ED, SENIOR ACCOUNT MANAGER

Hi everyone! I've been with Nelnet for 1.5 years. I started as an Account Manager and recently took on a Senior Account Manager role. I was born and raised in Lincoln, NE and have lived here ever since, but will be moving shortly just outside of Lincoln to Eagle, NE. I live with my two dogs, Poppy and Louie, and three cats, Oliver, Willow, and Coco. My hobbies include indoor cycling, reading, collecting books (because that's a totally separate hobby from reading), keeping up with my sports teams (Vikings, Celtics, Royals, and Huskers), and spending time with my family and friends. We like to play cards, go to wineries, breweries, and karaoke bars, and go to the lake to fish and boat.





DESSERT

CAKE BOX COOKIES



PREP TIME:
10 MIN

COOK TIME:
8-10 MINUTES

SERVINGS:
24

DIRECTIONS:

1. Preheat oven to 350°F.
2. Prepare baking sheet with cooking spray.
3. Dump all ingredients in a bowl: cake mix, vanilla extract, sprinkles, eggs and oil.
4. Mix until a cookie dough texture forms.
5. Scoop 1-2 inch cookies and place on the baking sheet.
6. Bake for 8-10 minutes (the doughier the better for me).

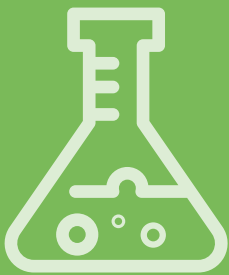
INGREDIENTS:

- 1 box white cake mix
- 1 teaspoon vanilla extract
- ¾ cup red, white and blue sprinkles
- 2 eggs
- ½ cup vegetable oil

FROM THE KITCHEN OF: *McKenzie Beach*
HIGHER ED, SENIOR ACCOUNT MANAGER II

Hi! I've been with Nelnet for about 2 ½ years and my favorite part of the job has been the opportunity to form genuine relationships with my clients. Hanging out with my family, baking, going on walks, working out and traveling are all things I love to do when I'm not at work. My 3-year-old golden retriever also takes up much of my time, as he's treated as a human in our house of course. Wishing you and your family a very blessed holiday season and Happy New Year!





AUGUST



AIR FRYER CHICKEN WINGS



PREP TIME:
5 MINUTES

COOK TIME:
16 MINUTES

SERVINGS:
4

DIRECTIONS:

1. Wash and thoroughly pat dry chicken wings with paper towels and place in a mixing bowl.
2. Add the olive oil, garlic salt, and lemon pepper and toss to evenly coat the chicken.
3. Place on air frying basket, spacing evenly and air fry at 400° for 8 minutes per side or until chicken wings are crisp and golden brown on the outside.
4. Add your choice of sauce.
 - **Buffalo Sauce** - combine all ingredients in a bowl and set aside
 - **Korean Sauce** - combine all ingredients in a small sauce pan and simmer for 5 minutes. Set aside.
 - **Garlic Parmesan Sauce** - combine all ingredients in a small sauce pan. Simmer for 5 minutes and set aside.
5. Once the wings are done toss your choice of sauce and enjoy!

INGREDIENTS:

- 1 pound chicken wings, split into flats and drumettes
- 1 tablespoon olive oil
- 1 ½ teaspoons garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper

BUFFALO SAUCE:

- 8 tablespoons melted butter
- 1 teaspoon garlic powder
- ⅔ cup Frank's Red Hot

KOREAN SAUCE:

- 2 tablespoons butter
- ¼ cup gochujang
- 1 tablespoon soy sauce
- 1 tablespoon minced garlic
- 1 teaspoon powdered ginger
- 2 tablespoons honey
- 2 tablespoons rice wine or water
- 1 tablespoon rice vinegar

GARLIC PARMESAN SAUCE:

- ½ cup melted butter
- ½ cup grated parmesan cheese
- 1 teaspoon garlic powder or 1-1 ½ tablespoons minced garlic
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon Italian seasoning

FROM THE KITCHEN OF: *Rachel Rock*
HIGHER ED, SENIOR ACCOUNT MANAGER

Howdy! I've been with Nelnet for 7 ½ years and I am so happy that I have the opportunity to be a Senior Account Manager. I'm obsessed with Disney movies, cooking, baking, crocheting, knitting, eating 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 naptimes, 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





SIDE DISH

AIR-FRIED PEACHES



PREP TIME:
12 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
2-3

DIRECTIONS:

1. Cut 2 peaches into slices, lay them skin side up on foil and put in airfryer for 5 minutes at 350°F.
2. In a bowl add granola, brown sugar and mix.
3. Take peaches out of air fryer and flip. Next add 80% of the granola and brown sugar mixture, add slices of butter on top, put back in airfryer for 5 mins at 350°F.
4. Take peaches out and plate. Add the rest of the granola & brown sugar mix on top, add whipped cream (as much as you'd like, the more the better!).
5. Serve and enjoy!

INGREDIENTS:

- 2 peaches
- 1 cup of granola
- 1 tablespoon of brown sugar
- 2 tablespoon of softened butter (stick of butter)
- Whipped cream

FROM THE KITCHEN OF: *Suong Nguyen.*

HIGHER ED, ACCOUNT MANAGER

Hello! I have been at Nelnet for a year and a half. I love to travel with friends and family and recently went to Florida and Colorado. I would consider myself to be a huge homebody a majority of the time, and love to make meals with my loved ones and watch any kids movie (one of my favorite movies is Moana!) Lately, I've been loving going to hot yoga and window shopping for apartments. :)





SEPTEMBER



APPETIZER

BACON CHEESE DIP



PREP TIME:
10-15 MINUTES

COOK TIME:
25-30 MINUTES

SERVINGS:
4-6

DIRECTIONS:

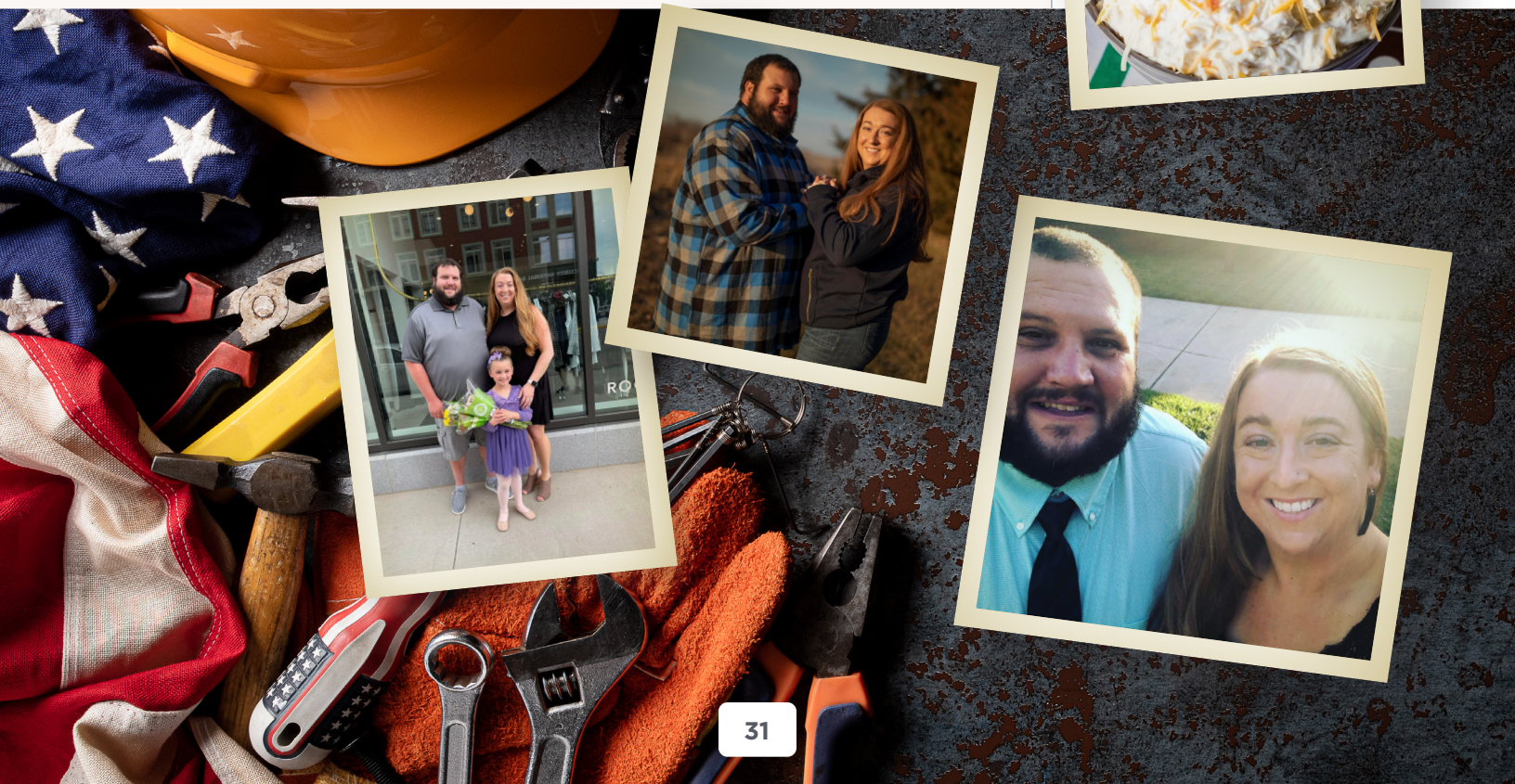
1. Combine all ingredients into bowl and mix.
2. Spoon into 1 quart baking dish.
3. Bake at 400° for 25-30 minutes.
4. Stir and top with little more cheese.
5. Serve with pita chips or crackers of your choice.

INGREDIENTS:

- 8 ounces cream cheese – softened
- 2 cups (16 ounce) sour cream
- 1 ½ cups shredded cheese (I do cheddar and pepper jack to spice it up)
- 6 slices bacon- cooked

FROM THE KITCHEN OF: *Marci Mueller.*
HIGHER ED, MANAGER

I have worked at Nelnet for 13 years and moved back to the HE Account Manager side as a Manager in September. My husband and I really enjoy spending time with our families, planning special time with all 8 of our nieces and nephews, attending all their events, and being outdoors as much as possible. You can catch us at the lake camping, fishing, boating, or swimming, and then out on trails or county roads with our 4-wheeler. We also enjoy vacationing in Colorado to soak up the outdoors and wildlife.





SIDE DISH

SMOKED MAC & CHEESE



PREP TIME:
15 MINUTES

COOK TIME:
1 HOUR

SERVINGS:
8

DIRECTIONS:

1. Heat 12" Cast Iron Pan to medium heat at the same time Start your noodles.
2. Melt butter in pan.
3. Add flour to butter and cook until flour is no longer raw (about 3-4 minutes).
4. Add in heavy cream in small increments and stir the entire time until completely combined and slightly thickened.
5. Chunk up cream cheese and put in pan, stir until combined.
6. Cut heat and add cheese to pan and stir tell completely melted.
7. Add cooked noodles to cheese sauce.
8. Put anything extra you want in your Mac & Cheese at this point, I like to add bacon or pulled pork.
9. Add breadcrumbs to the top of the dish.
10. This is optional, place in smoker at 300°F for 30-45 minutes if you want a golden crust on the top. A oven will work just as good for this just won't have the smoke flavor.
11. Serve and enjoy.

INGREDIENTS:

- 4 table spoons of butter
- 4 tablespoons of Flour
- 2 cups (1 Pint) of heavy whipping cream
- 1 block of cream cheese
- 4 cups of favorite cheese (I like to use a mix of sharp cheddar and gouda)
- 2 cups of breadcrumbs
- 2 pounds of noodles (I like to use penne)



FROM THE KITCHEN OF: *Glen Harrington.*

HIGHER ED, ACCOUNT MANAGER

Hi, I have been at Nelnet just over a year and half now. Once of my favorite things to do is cook, specifically BBQ, and smoking foods. That is what inspired this recipe. I like cheese and I like to smoke food, so it went hand and hand. Outside of that I do alot of home projects/renovations since I recently bought my first house at the begining of 2022. When I am not working on the house or cooking I enjoy binging TV shows, most recently has been Good Girls, not something I would typically watch but I'm hooked now. I have one dog, her name is Kona and the world revolves around her. I got her with my Fiance (girlfriend at the time), Anna, when I was still in college working on my business degree. I really hope you enjoy the recipe!







OCTOBER



DRINKS

HOCUS POCUS PUNCH



PREP TIME:
10 MINUTES

COOK TIME:
N/A

SERVINGS:
12

DIRECTIONS:

1. Rub the rim of each glass with a lime slice and dip the rim of the glass in Halloween sprinkles; set aside to dry.
2. In a large punch bowl, using an ice cream scoop, scoop the lime sorbet into the bottom of the bowl.
3. Pour the Sprite and pineapple juice over the lime sorbet and add in the lime slices.
4. Gently and using gloves, break up the dry ice and sprinkle a few pieces into the punch for a smokey effect.
5. Serve and enjoy!

NOTES: Be sure to handle dry ice with care. Use ice manufacture's directions and never touch it with bare hands. Always use gloves and tongs while handling dry ice and do not eat or drink it. If it is being placed in a drink, make sure that it dissolves before consuming.

INGREDIENTS:

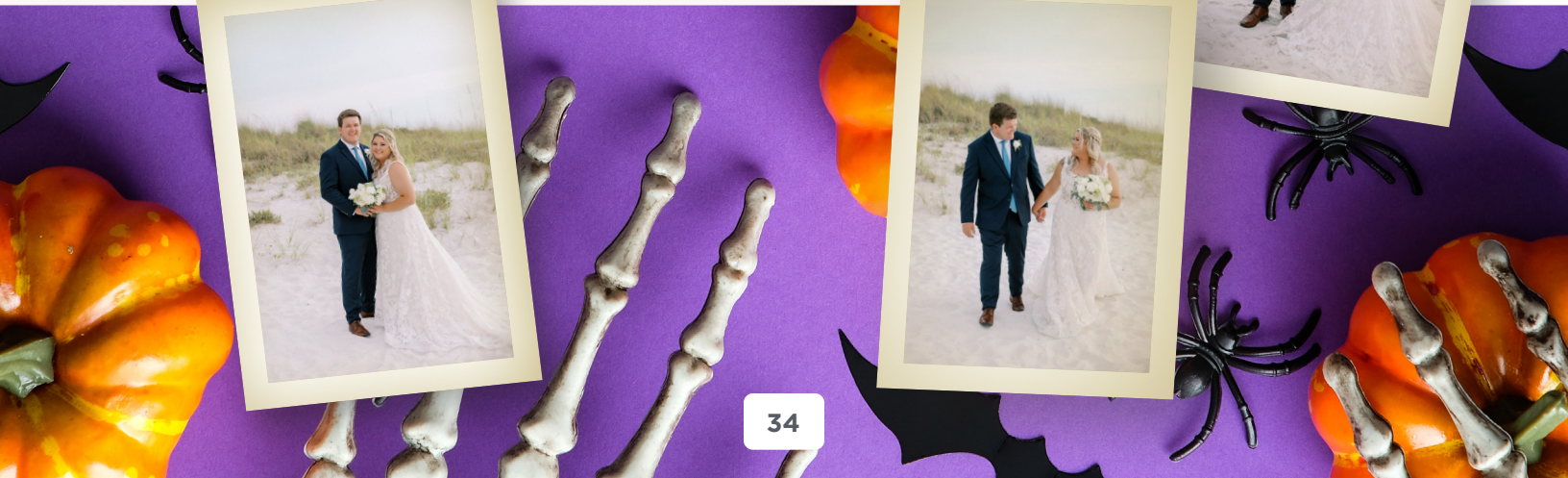
- 2 liters Sprite
- 4 cups Pineapple Juice
- 1 gallon Lime Sorbet
- 2 limes sliced
- Food grade dry ice
- Garnish: Halloween Sprinkles

MAKE THIS AS COCKTAIL:

- Add 2 cups chilled vodka

FROM THE KITCHEN OF: *Taylor Hill*
HIGHER ED, TEAM LEAD

My name is Taylor Hill and I have been with Nelnet for roughly 3 years. 2022 has been a big year for me thus far. Professionally, I moved into a leadership role here at Nelnet with some of the most amazing people I have ever met. I am missing the day to day interaction I had with my clients as a Senior Account Manager, however, being a Team Lead allows me to have a closer one to one relationship with our Account Managers and Senior Account Managers. Some outside of work news... I got married! My husband Justin and I eloped in Clearwater Beach, Florida in June for our nuptials. A beach wedding was always my dream and my husband made it come true. It was truly the best day of my life!





MONSTER MUNCH



PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
20

DIRECTIONS:

1. In a very large bowl combine the first 6 ingredients. Set aside.
2. In a microwave safe bowl, heat white chips and oil on high for 60 seconds, stir every 20 seconds. Repeat process until white chocolate chips are completely melted.
3. Pour melted chocolate over cereal mix and stir until all cereal is evenly covered with white chocolate.
4. Spread cereal mix on 2 large baking sheets lined with parchment or wax paper.
5. Let cool then break apart into chunks.
6. Store in an airtight container.
7. Serve and enjoy!

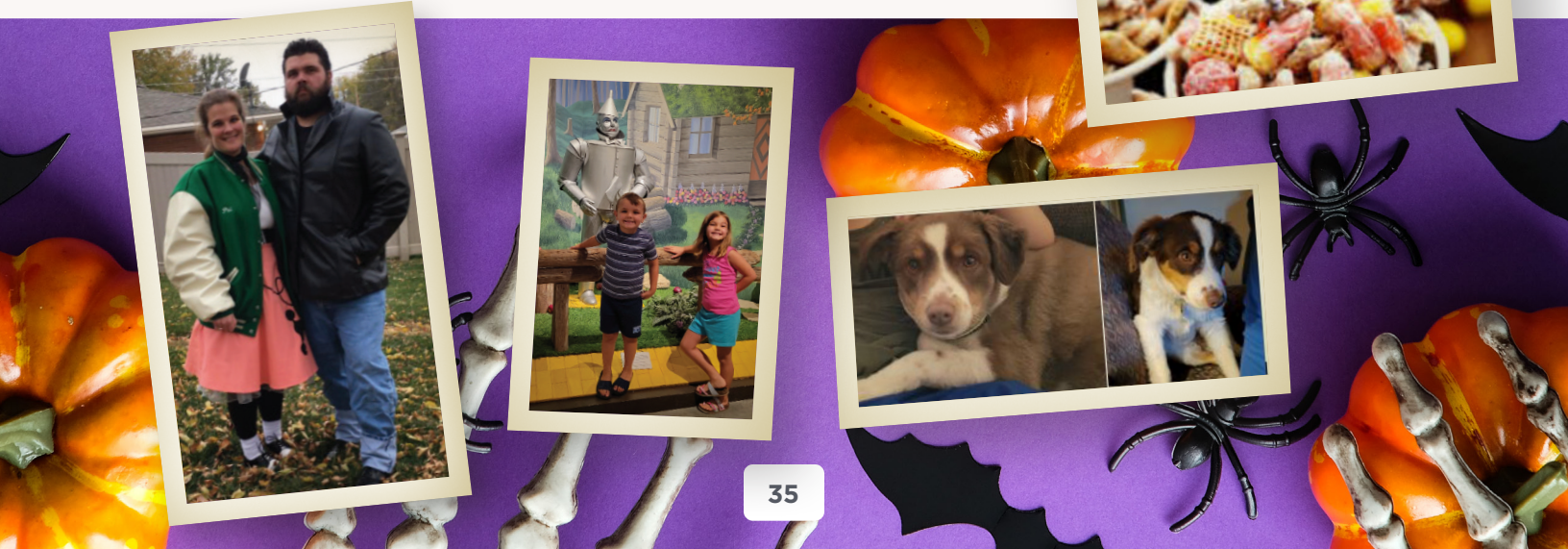
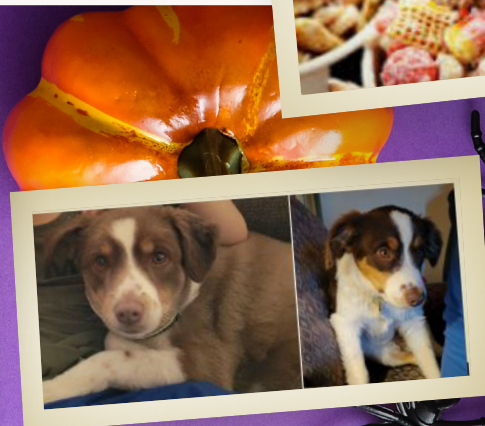
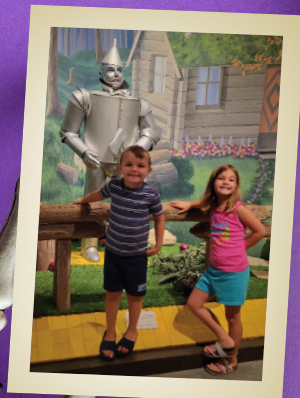
INGREDIENTS:

- 5 ounces mini pretzels
- 2 ½ cups honey nut cheerios
- 1 cup peanuts
- 2 cups M&M any flavor
- 1 ½ cups candy corn
- 2 cups white chocolate chips
- 1 ½ tablespoon vegetable oil

FROM THE KITCHEN OF: *Amy Graham*

HIGHER ED, ACCOUNT MANAGER III

I have been a Higher Ed Account Manager for 10 years. I really enjoy working with our clients. It brings me joy to be able to service our clients on a day to day basis. My favorite time of the year is Fall. Halloween by far is one of the main holidays that I like to celebrate. I start decorating the inside and outside of my house in the beginning of September. Besides enjoying the Halloween season; I like to bake goodies for every holiday, watch suspenseful movies with my husband, go on walks with my kids and two dogs (mini aussies) Charlie and Snoopy, and most importantly spend time with my family. My husband Phil and I have been married for almost 10 years, we share two kids: Zoie age 7 and Bryck age 6.





DESSERT

VAMPIRE COOKIES



PREP TIME:
10 MINUTES

COOK TIME:
30 MINUTES

SERVINGS:
20

DIRECTIONS:

1. Preheat oven to 350°. Line two large baking sheets with parchment paper. Roll cookie dough into 1 ½” balls and place on baking sheets. Bake until golden, about 12 minutes. Let cool completely then cut in half.
2. Add a few drops of red food coloring into vanilla frosting and stir until smooth. Spread a thin layer of red frosting onto each cookie half.
3. Place mini marshmallows around the round edges of half of the halves. Place the remaining halves on top, then stick a slivered almond on each side to create fangs.

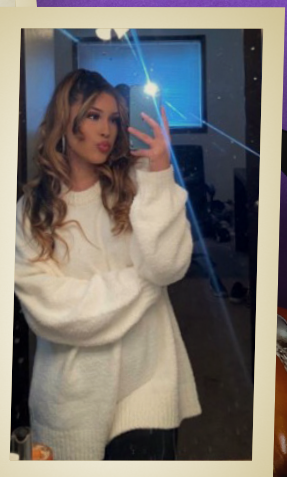
INGREDIENTS:

- 1 tube chocolate chip cookie dough
- 1 can vanilla frosting
- Red food coloring
- Mini marshmallows
- Slivered almonds

FROM THE KITCHEN OF: *Aurora Vicharra*

HIGHER ED, ACCOUNT MANAGER

Hola Friends! I've been a part of the Higher Ed Account Management team for 5 years. I have a passion for many things like working out, getting daily sunlight, reading and cooking. I also like to do challenges with myself regarding self-development to learn new things or accomplish a goal. I mostly love spending time with my family and doing sport activities. We have a family Soccer Co-Ed team and Sand Volleyball team together that we really enjoy doing since we all very competitive. I am also a mom of a handsome little man named Jahziel, who is in soccer as well and will be starting Karate soon! He also keeps me busy with 4th grade homework. LOL!





NOVEMBER



MAIN DISH

TURDUCKEN

PREP TIME:
60 MINUTES

COOK TIME:
3 HOURS 15 MINUTES

SERVINGS:
18-24

DIRECTIONS:

1. Debone the chicken, duck, and turkey. Leave the leg and wing bones in the turkey.
2. Season the chicken with salt and pepper. Lay the chicken flat, skin side down, on a cutting board. Shape 12 ounces of sausage into a 2-inch log and place it in the center of the chicken. Tightly wrap the chicken around the sausage, forming a seal. Form the chicken into a cylinder by tightly wrapping the chicken with several layers of plastic wrap or butcher's twine.
3. Seal the chicken in a bag with a vacuum sealer. Put it in a large stockpot and cover it with warm water. Place over medium-high heat. When bubbles begin to rise, reduce heat to the lowest setting and cook until chicken feels firm - about 45 minutes. Fully cooked chicken should have an internal temperature of 140-145°F.
4. Season the duck with salt and pepper. Lay the duck flat, skin side down, on a cutting board. Spread the remaining sausage evenly over the duck.
5. When the chicken is cooked, unwrap it and pat it dry. Place the chicken on top of the duck. Shape the duck around the chicken, rolling it into a tight cylinder with several layers of plastic wrap or butcher's twine.
6. Seal the chicken in a bag with a vacuum sealer. Put it in a large stockpot and cover it with warm water. Place over medium-high heat. When bubbles begin to rise, reduce heat to the lowest setting and cook until the duck feels firm - about 30 minutes.
7. When cooked, unwrap the duck/chicken and pat dry.
8. Heat 2 tbsp of oil in a large skillet. Add duck/chicken and cook, turning occasionally, until browned on all sides. Pour off excess rendered fat as necessary.
9. Adjust oven rack to lowest position and preheat oven to 425°F. Place turkey skin-side-down on a cutting board and season with salt and pepper. Place duck/chicken in the center of the turkey.
10. Wrap the turkey around the duck/chicken, letting the skin overlap by at least 1 inch. Secure the skin in 5-8 locations using metal or wooden skewers. Transfer turkey to a V or U-rack set in a roasting pan, seam-side down.
11. With the turkey's legs facing you, place a long piece of butcher's twine behind the breasts, tucking it into the wing joints. Pull it around the breast along its base and cross the ends. Loop the twine around the end of the drumsticks several times. Tie a knot and trim the excess. Rub the turkey with the remaining oil, salt and pepper.
12. Roast in the oven until golden brown - about 1.5 hours. The turkey should have an internal temperature of at least 150°F and thighs at least 165°F.
13. Remove skewers and allow to rest for 20 minutes.

INGREDIENTS:

- Kosher salt and freshly ground pepper
- 1 all chicken 3 ½ - 4 lbs
- 2 lbs raw sausage
- 1 duck 4-4 ½ lbs
- 3 tablespoons vegetable oil
- 1 turkey 10-13 lbs



FROM THE KITCHEN OF: *Alan Whitenack*

HIGHER ED, SENIOR ACCOUNT MANAGER

I have been with Nelnet for 3 years. I enjoy outside activities especially with my daughter. I enjoy cooking for friends and family.



DESSERT

PUMPKIN PIE



PREP TIME:
5 MINUTES

COOK TIME:
40-50 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Preheat oven to 425°F.
2. In large bowl, beat sugar, pumpkin pie spice, salt, pumpkin, evaporated milk and eggs with wire whisk until well blended. Place frozen pie crust onto cookie sheet. Pour filling into pie crust. Place filled pie crust on cookie sheet into preheated oven.
3. Bake 15 minutes. Reduce oven temperature to 350°F; bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool on cooling rack at least 2 hours. Serve or refrigerate until serving time. Store in refrigerator.

INGREDIENTS:

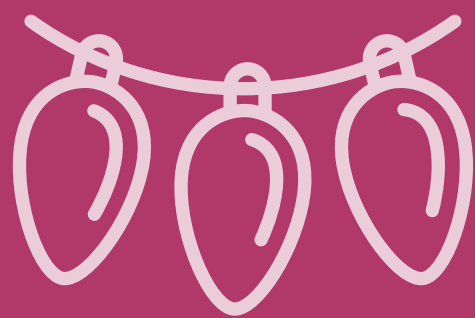
- ¾ cup sugar
- 1 ½ teaspoons pumpkin pie spice
- ½ teaspoon salt
- 1 can (15 ounce) pumpkin (not pumpkin pie mix)
- 1 ¼ cups evaporated milk or half and half
- 2 eggs, beaten
- 1 crust from 1 package (12 ounce) frozen Pillsbury™ Deep Dish Pie Crusts (2 Count)

FROM THE KITCHEN OF: *Anna Wagoner.*

HIGHER ED, SENIOR ACCOUNT MANAGER I

Hey!! I've been with Nelnet almost a year and a half, and have recently become a senior account manager. I love spending time with friends and family at the lake, my dog, eating new food, and drinking starbucks. I just recently got engaged and bought a house in Elkhorn. Lately my free time is spent doing home renovations or binge watching Netflix.





DECEMBER



DRINKS

RUBY RED HOLIDAY COCKTAIL



PREP TIME:
5 MINUTES

COOK TIME:
N/A

SERVINGS:
4

DIRECTIONS:

1. Add water, sugar, and cranberries to a medium saucepan and bring to a boil.
2. Once it starts to boil, reduce the heat and allow it to simmer for 5 minutes.
3. Strain the cranberries into a separate bowl and pour the syrup into another bowl and allow it to cool.
4. Slice your limes and squeeze into a large pitcher.
5. Combine the tonic water and vodka into the pitcher.
6. Once the syrup has cooled, combine it into the pitcher
7. Pour ice into the glasses.
8. Pour the spritzer over ice and top with fresh cranberries and mint.
9. Serve and enjoy!

INGREDIENTS:

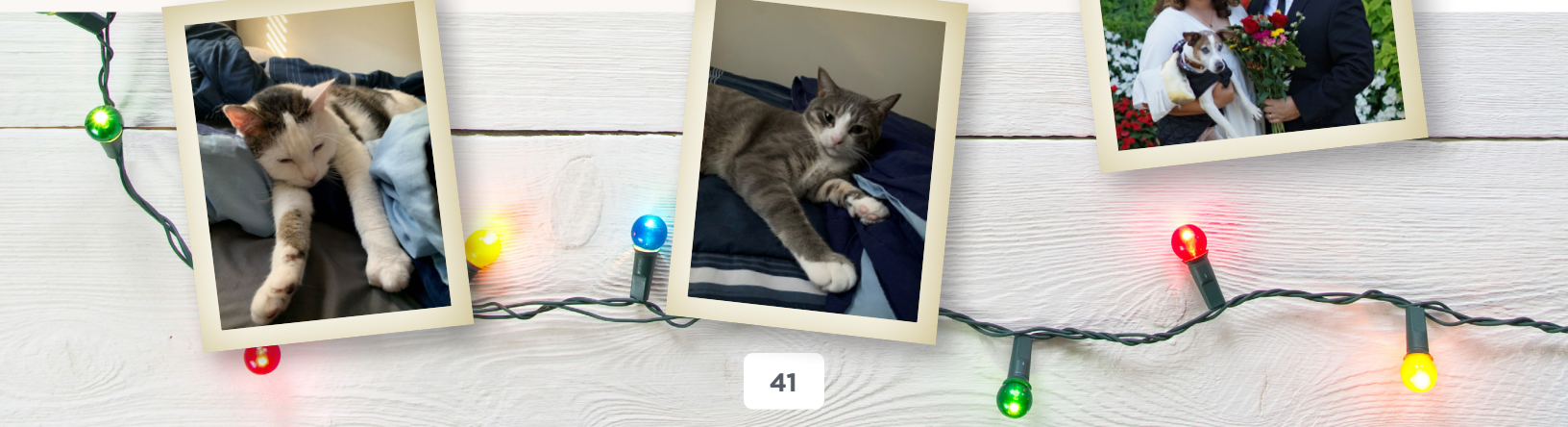
- 2 cups water
- 2 cups sugar
- 1 (12 ounce) bag of fresh cranberries
- 2 limes sliced and squeezed
- 1 liter tonic water
- 1-2 cups vodka
- Fresh cranberry and mint sprigs for topping
- Ice



FROM THE KITCHEN OF: *Kind Goben-Duong*

HIGHER ED, ACCOUNT MANAGER I

Happy Holidays! I have been with Nelnet since September of 2021 and just hit my 1 year anniversary here. I've recently gotten married, but no kids yet; just 2 cats and our dog. During my free time, I love cooking, fishing, camping, traveling and just exploring. I can also be very spontaneous and want to do last minute weekend road trips sometimes. My wife and I are big foodies so we mostly travel for good food and learn how to cook and make it all at home if we can. I went to school for Computer Engineering so I also love working with technology and have built several computers in the past and the occasional troubleshooting when I can. We do love watching the Women's Volleyball and Basketball when we can and hope to get season tickets next time. Wasn't sure exactly what to choose for a drink for a recipe but I'm sure most would appreciate a fun drink.





MAIN DISH

SLICED BREAD CHEESEPUFF



PREP TIME:
15 MINUTES,
REFRIGERATE OVERNIGHT

COOK TIME:
1 HOUR

SERVINGS:
8

DIRECTIONS:

1. Butter each slice of bread; arrange 8 slices, buttered side down, in a 9 x 12 cake pan.
2. Cover bread with slices of cheese and the Canadian bacon or ham.
3. Arrange remaining bread, buttered side up, on top of the cheese and meat.
4. Combine eggs, milk, salt, and pepper in a small pitcher and beat until fully mixed.
5. Pour liquid mixture over bread evenly. Cover and refrigerate overnight.
6. In the morning bake at 350° for 1 hour until bread is golden toasty brown.

Mom used to put the cheese puffs in the oven before we opened presents. We would smell it cooking while we tore through the wrapping paper. A magical family memory.

INGREDIENTS:

- 16 slices of bread
- butter
- 1 (8 ounce) package of sliced cheese
- 6 eggs, well beaten
- 1 quart milk
- 1 teaspoon of salt
- ½ teaspoon white pepper
- Canadian bacon or ham, thinly sliced

FROM THE KITCHEN OF: *Cheryl Davis*

HIGHER ED, ACCOUNT MANAGER III

Hello, My name is Cheryl and I've been working at Nelnet Campus Commerce for 20 ½ years, the last 9 in the Higher Ed department as an Account Manager. I'm the youngest of 5 kids, yep, I'm the baby and proud of it. I have 2 adorable fur babies. Seamus is 11 years old, and loves to sit on my desk while I'm working. Blue is 7, and loves to have his big fat belly rubbed (there's lots of belly to rub). I claim my 2 nephews and 4 nieces as my own. I'm the fun aunt! Yep, very proud of that! We love to go to concerts, hockey games, watch movies and find new places to eat. I also love scrapbooking and go on an annual crafting trip with friends. In April 2023 it will be our 10 year anniversary of crafting. We call it our Girls Gone Wild trip. We can get very crazy, LOL.





DESSERT

TEXAS SHEET CAKE



PREP TIME:
20 MIN

COOK TIME:
20 MINUTES

SERVINGS:
24

DIRECTIONS:

1. Preheat oven to 350°F. Lightly grease a half sheet pan (11x17) and set aside.
2. For the cake, in a large bowl, whisk together the granulated sugar, flour, baking soda, and salt.
3. In a medium saucepan, add the butter and water. Sift in the cocoa and bring the mixture to a boil. Pour over the dry ingredients and stir until combined.
4. Add the buttermilk, eggs, and vanilla, mix until combined.
5. Spread the batter evenly in the prepared pan. Bake for 20-25 minutes until the cake is evenly baked and springs back from a light touch.
6. While the cake bakes, make the frosting. In a medium saucepan, combine the butter, cocoa, milk or buttermilk, vanilla, and salt. Heat, stirring constantly, until the mixture comes to a simmer. Immediately remove from the heat and whisk in the powdered sugar gradually until the frosting is smooth.
7. Pour the warm frosting over the warm cake and spread evenly.

INGREDIENTS:

- 2 cups granulated sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup salted butter (2 sticks)
- 1 cup water
- 5 tablespoons cocoa
- ½ sour cream or buttermilk
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract

FROSTING:

- ½ cup salted butter (1 stick)
- 5 tablespoons cocoa
- ½ cup milk or buttermilk
- ½ teaspoon vanilla extract
- pinch of salt
- ¾ cups powdered sugar, sifted

FROM THE KITCHEN OF: *Laura Anderson*
HIGHER ED, OPERATIONS LIAISON

Happy Holidays! I've been working with the Higher Ed Account Management team for over 15 years, and I'm excited to be in my new position as Operations Liaison. My husband and I have made big strides in the last year on our fixer upper home, and are starting to be able to explore our new city and surrounding areas as avid hikers. We're foodies and have loved moving to an area with so many new restaurants and markets to try. After we hike and eat our way around the city, time at home is spent cross stitching, book reading, and working in our giant garden.

