

Publisher's Note

Christmas has always been a special time of the year with the family, more so at the Almeida family residence, where I have been fortunate enough to be a part of many wonderful Christmas dinners, savouring the delicious sweets, treats, main courses and desserts conjured up by her Mum.

It seems that the talent for cooking up great foods runs in the family, as Candy has taken up the mantle left by her mother. She has always been a great cook at home, but as a professionally trained chef she's only gotten better. When I engaged her to publish an e-book of recipes we can share with our loved ones at Christmas time, I had no doubt she would take up the challenge and that the results would be amazing.

This little e-book is a result of that challenge and a testimony to her skills as a chef. The recipes you'll find here, are a carefully selected compilation of classic American recipes that I'm sure will make your Christmas a delicious, as well as, a memorable one.

Tyrone Pereira

Pereira Classics

Author's Preface

'Coming Home for Christmas' is a collection of 8 cherished recipes to warm your heart and table during the merriest of seasons! As the festive days unfold, gather with loved ones and savor the joy of sharing delicious meals together.

Within these pages, you'll discover a curated selection of dinner recipes, from comforting soups to satisfying main courses, and sweet treats to round out your holiday feasts. Each dish is carefully chosen to bring warmth and cheer to your Christmas celebrations.

Whether you're a seasoned cook or a beginner, these recipes are designed to inspire and delight. So, come home for Christmas, and let the love and magic of the season shine through, in every bite!

Merry Christmas

Candida M. Almeida



1. Onion Soup

Ingredients:

Finely minced onions
Quart of stock
Flour
Butter
Milk
Soda
Egg white
Salt
Pepper
Chopped parsley

Qty.

2
1
2 tbsp
2 tbsp
1 cup
a pinch
1
to taste
to taste
for sprinkling

Method:

1. Simmer 2 finely minced onions for 3/4 of an hour in a qt. of stock.
2. Rub through a colander and put it back again on the stove.
3. Stir 2 tbsp each of flour and butter together until smooth; and add to the soup.
4. In another saucepan heat a cup of milk and a pinch of soda.
5. Add this to the stock.
6. Beat in the white of an egg, season with salt and pepper, and minced parsley.
7. Serve hot.