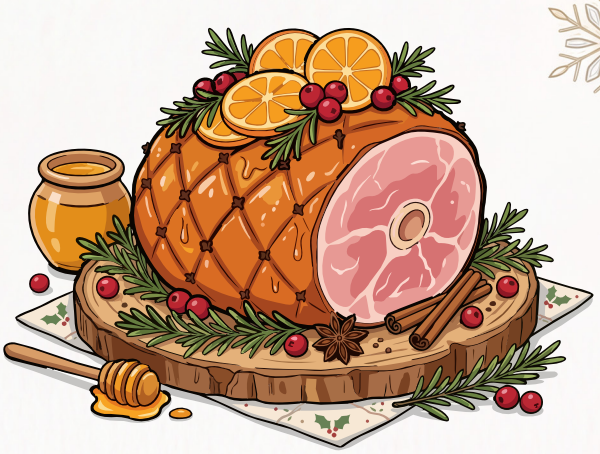




GEN JETS KIDS CLUB





WINTER RECIPE BOOK

ENJOY WINTER THEMED RECIPES TO MAKE AT HOME FROM THE GENJETS KIDS CLUB

TRADITIONAL POTATO LATKES

Makes 12 small latkes | 35 minutes

Ingredients

- 2 medium russet potatoes (about 1 lb)
- ½ small onion
- 1 large egg
- 2 tablespoons all-purpose flour
- ½ teaspoon kosher salt
- ¼ cup vegetable oil, plus more as needed
- Applesauce or sour cream, for serving

Directions

1. Wash and peel the potatoes. Have an adult grate the potatoes and onion.
2. Wrap the grated vegetables in a clean kitchen towel and squeeze out as much liquid as possible.
3. Mix the potatoes, onion, egg, flour and salt in a bowl.
4. Have an adult heat a thin layer of oil in a skillet over medium heat. Scoop 2 tablespoons of mixture per latke and flatten gently.
5. An adult should fry for 3–4 minutes per side until golden and cooked through. Drain on paper towels.
6. Let cool slightly and serve with your favorite topping.



HONEY & BROWN SUGAR GLAZED HAM

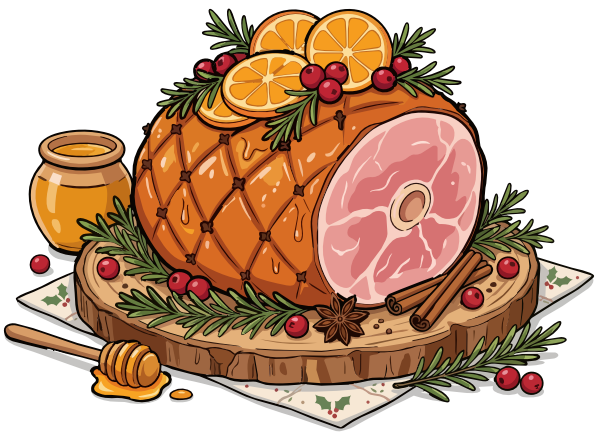
Serves 12–16 | Prep: 10 minutes | Cook: 1½–2½ hours

Ingredients

- 1 fully cooked spiral-sliced ham (8 lb)
- ¾ cup packed brown sugar
- ¼ cup honey
- 2 tablespoons Dijon mustard
- ¼ cup orange juice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves (optional)

Directions

1. Preheat the oven to 325°F. Have an adult place the ham cut-side down in a roasting pan.
2. Mix the brown sugar, honey, mustard, orange juice, cinnamon and cloves in a bowl.
3. Brush some glaze over the ham. Cover loosely with foil.
4. Have an adult bake for about 10–15 minutes per pound, following the package directions.
5. Uncover during the last 20 minutes and brush with the remaining glaze. Heat to 140°F for a fully cooked, factory-packaged ham.
6. Let rest for 10 minutes before an adult slices and serves.



PEPPERMINT BARK

Makes about 24 pieces | Prep: 15 minutes | Chill: 30–45 minutes

Ingredients

- 12 oz milk or semisweet chocolate chips
- 12 oz white chocolate chips
- ½ cup crushed candy canes

Directions

1. Line a baking sheet with parchment paper.
2. Have an adult microwave the milk chocolate in a dry bowl in 20-second intervals, stirring until smooth.
3. Spread the chocolate into a thin rectangle. Chill for 10 minutes, until just firm.
4. Have an adult melt the white chocolate the same way. Spread it gently over the first layer.
5. Sprinkle crushed candy canes over the top. Refrigerate for 30 minutes or until firm.
6. Break into small pieces and enjoy!



JETS SUGAR COOKIES

Makes about 24 cookies

Ingredients

Cookies

- 2 ¼ cups flour, plus extra for rolling
- ½ tsp baking powder + ¼ tsp salt
- ¾ cup butter, softened
- ¾ cup sugar
- 1 egg + 2 tsp vanilla

Icing

- 3 cups powdered sugar
- 2 tsp light corn syrup
- ½ tsp vanilla + a pinch of salt
- 4 ½–5 tbsp water'
- Green food coloring, sprinkles

DIRECTIONS

1. Whisk the flour, baking powder and salt in a bowl.
2. Have an adult beat the butter and sugar for 3 minutes until fluffy. Beat in the egg and vanilla on high speed until combined, about 1 minute.
3. Mix in the flour mixture on low. Add 1 tbsp more flour if it's very sticky.
4. Divide dough into 2 equal parts. Roll the dough ¼ inch thick on a floured parchment sheet. Lightly dust one rolled-out dough with flour and place a piece of parchment in between both halves of dough. Cover both with plastic wrap or aluminum foil. Chill 1–2 hours and up to 2 days.
5. Have an adult heat the oven to 350°F. Cut out shapes and place them 3 inches apart on lined sheets.
6. Bake 11–12 minutes, until the edges are lightly golden. Cool for 5 minutes then transfer to a wire rack to cool completely.
7. Stir the icing ingredients with a fork. Add 4 ½ water but if it's too thick, add ½ tbsp at a time until a drizzled ribbon melts back in after a few seconds.
8. Tint one bowl Jets green, white and any other colors you want! Fill your bottles or bags.

