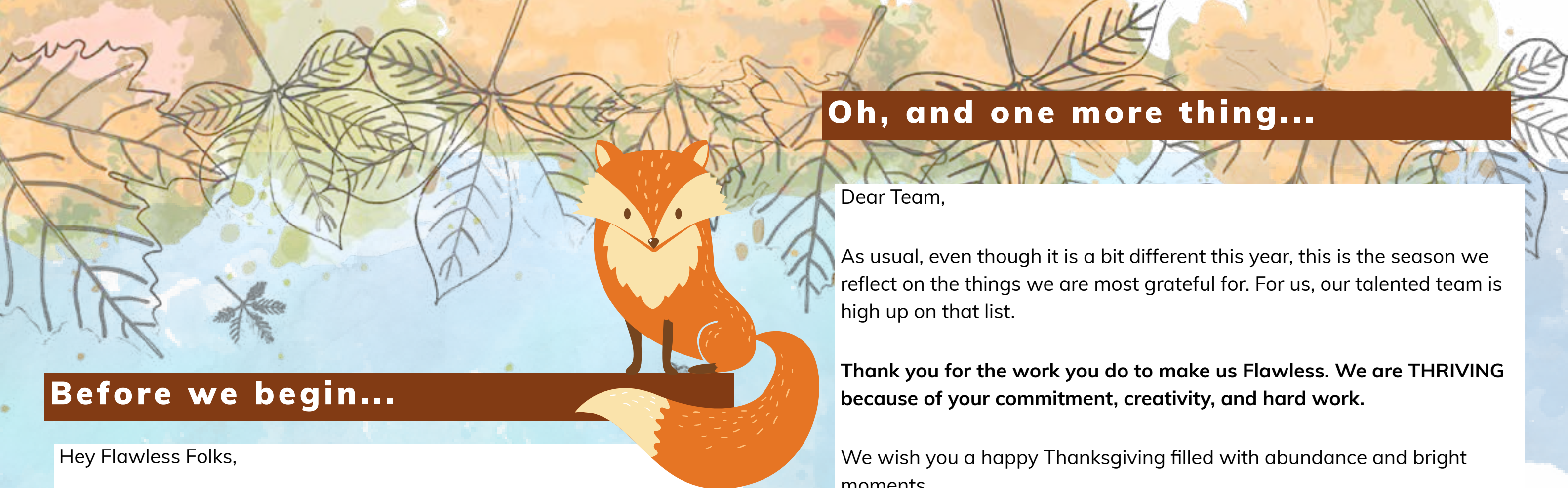




A Taste of Flawless

The Flawless Inbound
Thanksgiving Cookbook





Before we begin...

Hey Flawless Folks,

Around the world, people celebrate fall as a season of gratefulness and introspection. When the trees of the northern hemisphere begin to display their best colours, the time has come to reflect upon the past year and be mindful of the good things that have happened over the past months.

From a company standpoint as well as a personal one, 2020 has – in many ways – been an exciting and unusual year, and each and every team member has contributed so much to be thankful for.

Since we can't be together this year, we're sharing our fondest food memories with each other in this collection of recipes – childhood favourites, crowd pleasers, or simply feel good food for the cold season.

As your official Party Committee, we sincerely hope that you enjoy the season's wonders and wish you a happy Thanksgiving.

Maks & Rita

Oh, and one more thing...

Dear Team,

As usual, even though it is a bit different this year, this is the season we reflect on the things we are most grateful for. For us, our talented team is high up on that list.

Thank you for the work you do to make us Flawless. We are THRIVING because of your commitment, creativity, and hard work.

We wish you a happy Thanksgiving filled with abundance and bright moments.

Liliane and Saher



Liliane & Saher's Sausage or Vegetarian and Keto Option Stuffing

A.k.a. "The Crowd Pleaser."



Ingredients

- 4 cups (oz) unseasoned stuffing cubes for Keto substitute with 3 cups of Mushroom or cauliflower
- 1/2 stick unsalted butter
- 1 large diced onion
- 1 cup diced celery
- 4 garlic cloves, finely chopped
- 1-pound Italian sausage ground meat or for vegetarian option 2 cups of diced mushrooms
- 1-1/2 cups chicken or veggie broth
- 1 large egg, beaten
- 1 tablespoon fresh herb like (rosemary or sage)

- 1/4 cup fresh chopped parsley
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Instructions

1. Place the stuffing cubes and vegetables in a large mixing bowl.
2. In a large sauté pan, melt the butter. Add the onions and celery, and cook over medium heat, stirring occasionally, for about 8 minutes, or until the vegetables are soft. Add the garlic and cook 2 minutes more.
3. In the same pan, cook the sausage or diced mushrooms over medium heat for 8-10 minutes, until browned and cooked through
4. Add the browned sausage and fat to the bread cubes and vegetables.
5. Add the broth, egg, rosemary, sage, parsley, salt, and pepper to the bread cube mixture and mix until the bread is soft and moistened. Transfer the stuffing to the prepared baking dish and bake for 35-45 minutes on 350 degrees, uncovered, or until golden and crisp on top.



Aakriti's Gulab Jamun Cake

The cake that's always on your Team.



Ingredients for Cardamom Pound Cake

- 2 sticks unsalted butter, softened, plus 1 tablespoon, for greasing
- 1 1/3 cups all purpose flour (165 g)
- 1 cup granulated sugar (220 g)
- 3/4 teaspoon ground cardamom
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 4 large eggs

Ingredients for Gulab Jamun Syrup

- 1 cup water (240 mL)
- 1 cup granulated sugar (220 g)
- 1/2 teaspoon saffron thread
- 8 cardamom pods, slightly crushed
- 1 cinnamon stick
- 1 teaspoon rose water
- 2 teaspoons fresh lime juice

For Serving

- Rose Petals +/- Marigold Petals
- Pistachios (shelled and roughly cut)

Instructions

Make the cardamom cake: Preheat the oven to 325°F (163°C). Grease a 10-cup Bundt pan liberally with 1 tablespoon of butter. In a medium bowl, whisk the flour and milk powder together until well combined.

Add the butter, sugar, and ground cardamom to a separate large bowl and mix with a hand mixer for 5-7 minutes; the butter will turn pale and fluffy. Add the salt and vanilla and stir to combine. Add 1 egg at a time, beating well between each addition. Add the flour mixture. Mix until the dry ingredients are just incorporated.

Spoon the batter into the Bundt pan and tap the pan on the counter 3-5 times to remove air bubbles.

Bake the cake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.



10 minutes before the cake is done baking, make the syrup: Add the water, granulated sugar, saffron, cardamom pods, and cinnamon stick to a small saucepan. Bring to a boil over medium-high heat and simmer for 2 minutes. Remove the pot from the heat and whisk in the rose water and lime juice. Remove the cinnamon stick and cardamom pods from the syrup and discard. Reserve ¼ cup (60 ml) of the syrup and set aside.

Poke holes in the bottom of the Bundt cake with a fork. Pour the rest of the syrup over the Bundt cake while it is still warm in the pan. It will look like a lot of syrup, but the cake will soak it all up. Let the cake rest for 10 minutes, then invert it onto a serving platter.

In a medium bowl, whisk together the powdered sugar and reserved syrup to make a glaze. Pour the glaze over the Bundt cake. Sprinkle with the dried rose petals, if using, and pistachios.

Slice and serve. Enjoy!

Antoine's "Pouding Chomeur"

A true charmer & soon-to-be much employed fan favourite in kitchens across Flawless Inbound.

Ingredients

Cake:

- 1 ½ Cup of Flour
- 1 teaspoon of baking powder
- ¼ cup of salted butter
- 1 cup of white sugar
- 1 cup of milk

Sauce:

- 1 cup of maple sirup
- 1 cup of brown sugar
- 1 cup boiling water
- ¼ cup of butter

Instructions

Step 1: Preheat the oven to 325F.

Step 2: Mix all dry ingredients for the cake in a large bowl.

Step 3: In a separate bowl, cream the butter and slowly add the sugar until you have a good consistency. Gradually add the dry ingredients and the milk to make the batter.



Step 4: To make the sauce, melt the butter in a casserole. Add the water and bring to a boil. Add the maple sirup and brown sugar, then mix until all the sugar is absorbed. Bring to a boil and let it sit for 5 min.

Step 5: Butter up a rectangle baking plate and spread out the cake batter. Using a spoon to not break the cake, slowly pour in the sauce. (do not mix)

Step 6: Bake at 325F for 45min.

Nina's Doro We't

A spicy stew to warm your heart and body during the cold season.

Part 1: The Stew

Ingredients (makes 6 servings)

- 2 medium red onions, diced
- Salt
- ¼ cup spiced butter or 4 tablespoons (1/2 stick) unsalted butter, divided
- ¼ teaspoon ground cardamom, preferably freshly ground
- ¼ teaspoon freshly ground black pepper
- 3 cloves
- 2 garlic cloves, finely chopped
- 1 ½-inch piece of ginger, peeled and chopped
- 1 tablespoon berbere* or Part 1: The Stew
- 2 ½ cups chicken stock, divided
- One 4- to 5-pound chicken, cut into 10 pieces, wings reserved for another use
- ¼ cup dry red wine
- Juice of 1 lime
- 2 hard-boiled eggs, peeled

**Please don't buy the berbere spice from The Silk Road Spice Merchant. And if it's not red, it's not berbere.*

Instructions

Combine the onions, a pinch of salt, and half of the spiced butter in a Dutch oven or other large deep pot over low heat. Cook, stirring occasionally, until the onions are golden, about 15 minutes. Add the remaining butter, the cardamom, black pepper, cloves, garlic, ginger,



and berbere and cook until the onions soften and take on the color of the spices, about 10 minutes.

Add 2 cups of the chicken stock and the chicken legs and thighs, bring to a simmer, and simmer for 15 minutes. Add the remaining ½ cup chicken stock and the wine, bringing back to a simmer, and simmer for 10 minutes. Add the chicken breasts and simmer for 20 minutes.

Gently stir in the lime juice and eggs and simmer for another 5 minutes. The sauce will be loose and soupy. Season with salt to taste.

Note: Cooking times above are the bare minimum. The longer you cook it, the better it tastes!

Part 2: Injera (recommended)

All Ethiopian dishes are served on injera, a flat sourdough crepe. You could eat doro we't with other flatbreads like pita, chapati, tortillas, etc. But there's a special place in hell for you if you eat it with a spoon.



Ingredients:

makes sixteen 10-inch rounds of injera

- 2 cups teff flour
- 1/8 teaspoon active dry yeast
- 1 cup self-rising flour
- Kosher salt

Instructions

1. Combine the teff flour and active dry yeast in a large bowl. Add 2 cups lukewarm water and whisk or, more traditionally, use your hand to mix everything together, making sure the mixture is absolutely smooth with no lumps. Cover with

plastic wrap and let sit at room temperature until the mixture is bubbly and tastes sour like tangy yogurt, 36 to 48 hours. (It will start bubbling and rising in a matter of hours, but it can take anywhere from 36 to 48 hours to achieve the right level of sourness.)

2. After about 36 hours, begin tasting the mixture; this will help you determine when it's just right and will help prevent it from souring too much.

3. At this point, the batter will look separated and watery on top. If you shake the bowl a little, you should see some bubbles rising to the top. Add the self-rising flour and up to 1 cup of water a little at a time. Whisk or use your hand to thoroughly combine into a smooth, thin, pourable mixture with about the consistency of a slightly thicker crepe batter. Cover again and let sit for 1 hour.

4. Heat a 10-inch nonstick skillet over medium heat for a few minutes. Have a lid for the skillet and a wire baking rack nearby. Whisk 1 teaspoon salt into the batter (it will bubble up).

5. Pour 1/4 cup of the batter into the skillet, tilting and swirling to coat with a thin layer of batter. The batter should spread quickly and easily. (If it's too thick, whisk in a little more water.) Within a matter of seconds, you should start seeing small holes forming and the surface darkening as it cooks from the outside towards the center.

6. When the injera is about 3/4 of the way cooked, cover the skillet and let steam for 1 minute. The injera is cooked when the edges are dry and lifting up from the pan. Carefully run a spatula underneath and transfer to the baking rack to cool completely. Repeat with the remaining batter.

You can stack the injera only when they are completely cooled; otherwise, they will stick to each other. Wrap the stack of cooled injera with a dry, clean cloth or paper towels to keep them from drying out until ready to serve. Serve at room temperature, or microwave for 30 seconds to heat through.

Jian Le's 100% Original Shepherd's Pie

Food critics and copyright lawyers agree: as authentic as it gets.

Ingredients

Mashed Potato

- 2 lb potatoes
- About 1 cup butter
- Some cheese (optional)
- Some salt and black pepper (for taste)

Filling

- 1 onion chopped
- Some Worcestershire sauce (for taste)
- Some tomato paste or ketchup (for taste)
- Some grated ginger
- 2 cups diced carrots and long beans
- ½ clove of garlic
- 1 ½ to 2 lb minced pork, beef, or lamb (as a vegetarian option, button mushrooms or shitakes work fine)



Instructions

1. Peel and cut your potatoes into chunks (to cook them faster). Boil in water until tender.
2. Cook minced meat in a pan. Add grated ginger, Worcestershire sauce, some tomato paste, garlic, and diced onion. Season with salt and pepper.
3. Add vegetables to the minced meat and cook until tender.
4. Drain the potatoes and mash them. Add butter and cheese.
5. Layer the meat mixture evenly in a casserole dish. Then, add the mashed potatoes as the top layer. Rough up the surface with a fork to create peaks.
6. Preheat oven to 400F and bake for 30 min or until the top is golden brown.
7. Serve with a ketchup or sriracha happy face (or whatever mood you are in).

Erika's Borscht

Tastes almost as good as Baba's.

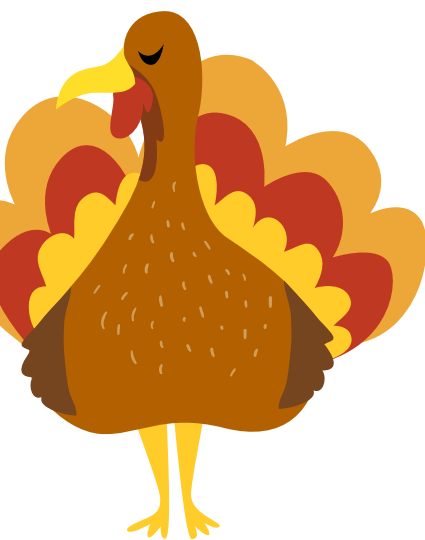


Ingredients:

- 6+ Cups Chicken, Beef, or Vegetable Stock
- 3+ large beets
- 3+ large potatoes
- 3+ carrots
- 3+ stalks celery
- 1+ cups green beans (sliced into 1 inch pieces)
- 1+ cups peas
- 2 cups+ shredded cabbage
- 1 can tomatoes or tomato paste
- 1 onion



- 3+ cloves garlic (definitely do +)
- 1 tbsp+ dill
- 1 tbsp+ parsley
- 1 tsp sugar
- Salt and pepper to taste
- 1/3 cup+ butter
- 1/3 cup+ chopped bacon (optional)
- Sour Cream for topping



Instructions

Chop all vegetables into bite-size pieces. Add potatoes and beets to a pot with the stock. Bring to a boil. Add the remaining vegetables except for the cabbage (carrots, celery, beans, peas, and tomatoes). Add some salt and pepper/seasoning with the vegetables and continue to boil for at least 15 minutes. While it is boiling, add the butter, onions, garlic, and chopped bacon (optional, you can also use pre-packaged "real" bacon bits) to a pan. Cook until the onion is soft/clear. Add contents of pan into the soup along with the dill, parsley, sugar, salt, and pepper. Add the cabbage. Turn burner to low/simmer and allow to simmer for at least 30 minutes (up to 1.5 hours), stirring occasionally to ensure none of the soup is sticking to the bottom of the pot. Serve with a dollop of sour cream.

Erika's Notes:

- *You can add as many vegetables as you want, including those that aren't listed in the recipe if you have them.*
- *Just ensure that you accommodate by increasing the amount of stock.*
- *You can add as much stock as you would like, depending on how thick you like your soup.*
- *Many people substitute bacon for sausage, or pieces of beef.*
- *You can add any kind of meat you would like, or even beans for vegetarian soup.*
- *Season to your taste. Feel free to add any seasonings you would like to the soup at any time in the cooking process.*
- *Most Importantly – Borscht is a feeling more than a recipe (lol) just add in what feels right, what you like, what tastes good, how much you have, etc. when you try it and don't worry about being specific.*



Maks' Traditional Ukranian Cornmeal Casserole

Based on a long-lost family recipe.



Ingredients

- 1 small onion, diced
- 3 Tbsp butter
- 1 cup cornmeal
- 1 tsp salt
- 1 tsp sugar
- ¼ tsp pepper
- ½ cup bacon bits (optional)
- 3 ½ cups chicken broth (or milk)
- 1 cup heavy cream
- 2 eggs well beaten
- 1 ½ tsp baking powder



Instructions

1. Cook onion in butter until tender, but not brown.
2. Add cornmeal, salt, sugar, pepper, and bacon bits (optional). Combine thoroughly.
3. Add chicken broth (or milk) and mix well. Cook until thickened.
4. Remove from heat, add cream, and combine thoroughly.
5. Combine baking powder with beaten eggs. Fold into the cornmeal mixture.
6. Bake in buttered 2-quart casserole dish at 350F for 1 hour.



Rita's Styrian Pumpkin Soup

The Schwarzenegger of Foods.



Ingredients

- 1/2 kg pumpkin (Hokkaido; also works with butternut squash)
- 1 onion
- 1-2 garlic cloves
- neutral oil or butter
- 600 ml vegetable broth
- salt & pepper to taste
- ground nutmeg
- 150 ml whipping cream (optionally)
- Pumpkin Seed Oil (available e.g. at Italian Centre stores)
- Roasted Pumpkin Seeds



Instructions

1. Cut the pumpkin in half and extract all the seeds and fibres. Then, cut the cleaned pumpkin into cubes. If you use Hokkaido, you don't have to peel it – the skin is edible.
2. Finely dice the onion and the garlic cloves and lightly sauté them until golden. Next, add the pumpkin cubes, sauté for another minute or so and finally add the broth. Season with salt, pepper, and nutmeg, and let it gently simmer over medium heat until the pumpkin is tender.
3. Once the ingredients are thoroughly cooked, puree with a blender. At this point you can add some whipping cream, although it's not absolutely necessary – the texture of the pumpkin is very creamy to begin with. If you find your soup to be too 'gooey', you can add a dash of water or broth.

Serve with whipped cream (optional) and a drizzle of **pumpkin seed oil on top (absolutely essential!)**. Finish off with some roasted pumpkin seeds.

Rita's Notes: Pumpkin seed oil has a beautiful nutty taste that compliments pasta dishes, chicken, and most salads. A little goes a long way. Use it on vanilla ice cream as a secret weapon – you will never go back.

Kulbir's Mango Lassi

This refreshing classic hits home every time.



Ingredients

- 1 cup mango pulp 250 ml, use fresh if possible, from 2-3 sweet mangoes else can use canned mango pulp
- 1 cup yogurt 240 ml, plain whole milk yogurt
- 1/2 cup milk (cold) or cold water, to thin out the lassi
- 1-2 tablespoons sugar or adjust to taste
- 1/4 teaspoon cardamom powder
- pistachios to garnish, optional
- saffron strands to garnish, optional

Instructions

To a large bowl, add 1 cup fresh mango pulp. I got the pulp from 2 large sweet mangoes which I blended in a blender to make it smooth.



John's Coconut Candy

Commission free & full of Joy.



Ingredients

- 2 tbsp butter
- 2 2/3 cups unsweetened dried grated coconut (227g)
- 1/2 cup sugar (110g)
- 1/2 cup milk (120ml)
- 1/2 cup condensed milk (4 oz/160g)
- 2 tsp vanilla extract
- 8 to 10 drops food coloring

Instructions

- Grease a 7 x 5 in (18cm x 13cm) pan or rectangular container.
- Melt butter in a non-stick pan on low heat. Add coconut, sugar, milk, condensed milk, vanilla extract, and food coloring. Stir constantly until



sugar dissolves and coconut clumps together, about 20 minutes.

- Transfer mixture to prepared container. Level the surface with a spatula. Press down firmly with wax paper or plastic wrap. Set candy aside to cool.
- After about 30 minutes, cut into cubes with a well-greased knife. Allow candy to cool and set overnight.
- Remove cubes from pan and store in an air-tight jar.
- Keep in the refrigerator for up to 3 weeks.

John's Note: I usually skip the food coloring. White colored coconut candies are one of my favorite India sweets :).



Patricia's Death By Chocolate

Quite literally the "way to go."



Ingredients:

- 1 (19.8 ounce) package brownie mix
- 2 (3.9 ounce) packages instant chocolate pudding mix
- 1 (16 ounce) package frozen whipped topping, thawed
- 3 (1.4 ounce) bars chocolate covered English toffee (Skor Bars)

Instructions

1. Prepare brownies according to package directions. Let cool.
2. Mix pudding according to package directions.
3. In a glass punch bowl, layer in the following order: 1/2 of the brownie, crumbled; 1/2 of the pudding; 1 toffee bar, crushed; 1/2 of the whipped topping.
4. Repeat layers in the same order. Save the last toffee bar to crumble and sprinkle on top before serving.
5. Refrigerate. Best if made the day before you serve it.





**Enjoy cooking, experimenting,
and tasting all the recipes.**

**Happy Thanksgiving,
Flawless Team!**

