

A TASTE OF
Christmas
AROUND
THE
WORLD

GUATEMALA

Let's start our brief journey not too far from home in Guatemala. There, carefully planned Nativity sets grace the Christmas tree, and fireworks shoot through the sky at midnight on Christmas Eve. Then comes a prayer and gifts. And here's a special recipe to try from our OB humanitarian team that offers medical brigades, disaster relief, food for people in need, and more.



DIRECTIONS:

Wash and peel all fruits. Cut fruit into small chunks and grapes in half.

Fill a large pot halfway with water. Add in pineapple, plantains, papaya, apples, cinnamon sticks, and 1½ cups of sugar. When mixture is about to boil, add remaining fruits, raisins, prunes, coconut, and sugar cane to taste. Stir gently.

Allow to boil enough that the fruit flavors come out. Give it a try, and if it doesn't taste sweet enough, add more sugar, gently stir, and turn off the heat. Serve hot or cold.

Guatemalan Holiday Punch



INGREDIENTS

- | | |
|---------------------|--|
| 1 large pineapple | 1 package dried prunes |
| 1 large papaya | 1 package coconut pulp |
| 3–4 plantains | 1½ cups sugar,
<i>plus more to taste</i> |
| 4 red apples | 2 cinnamon sticks |
| 1 bag purple grapes | 1 jar of yellow cherries
in syrup (<i>optional</i>) |
| 1 package raisins | |

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LEBANON

Moving across the Atlantic we find a new tradition to try from Lebanon. An important part of Christmas for Christians there is the *buche de noel*—yule log cake. Be creative with your yule log by using your favorite cake recipe, filling, frosting, and decorating ideas! OB friends have been reaching out to Lebanon with love and encouragement following the Beirut explosion earlier this year.



DIRECTIONS:

Cake: Preheat oven to 400°F. Line shallow 10 x 15 baking pan (jelly roll pan) with parchment paper. Spray with cooking spray. Beat eggs 5 minutes until thick. Add sugar, vanilla and salt. Beat 2 minutes. Fold flour in a few tbsps at a time. Spread batter into pan. Bake about 10 minutes. Let cool 3 minutes. Turn over onto clean kitchen towel dusted with powdered sugar. Peel off parchment. Use towel to roll the cake. Let cool.

Filling/Frosting: Beat butter in bowl with hand mixer. Gradually add powdered sugar while mixing. Add cocoa powder, vanilla, cream, and a dash of salt and mix until creamy. Add more powdered sugar if needed.

Log: When cake has cooled, gently unroll and add a layer of filling (approximately half of filling mixture), then reroll. Put seam side down and refrigerate for an hour. Once log has chilled, trim ends, frost outside, and decorate with powdered sugar, chocolate shavings, rosemary, and cranberries or whatever you like.

Buche de Noel



INGREDIENTS

4 eggs, room temperature
2/3 cup sugar
1 tsp vanilla extract
1/4 tsp salt
1 cup cake flour
powdered sugar

Filling/Frosting:

1 cup unsalted butter, softened
3 1/2 cups powdered sugar, sifted
1 tbsp vanilla extract
3 tbsp heavy cream
1/2 cup cocoa powder

Log garnishing:
powdered sugar,
chocolate shavings,
cranberries, and
rosemary sprigs

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CHINA

For our final destination in this quick trip around the world, we land in far-off China. Christmas isn't considered a major holiday in China, but it's growing in popularity, especially in the big cities. **OB** friends help fund life-changing surgeries in China. And our staff there sent us this delicious dumpling recipe to celebrate with.



Chinese Dumplings



INGREDIENTS

1 lb ground pork	1 cup chives, <i>finely chopped</i>
2 large eggs	
1 tbsp light soy sauce	3 tbsp sesame oil
½ tsp white pepper	
1 tbsp oyster sauce	Wrappers:
1 tbsp ginger, <i>minced</i>	2 cups all-purpose flour, <i>plus more for dusting</i>
1 tsp salt	pinch of salt
⅓ cup scallions, <i>chopped</i>	⅔ cup water
2 tbsp hot oil	

DIRECTIONS:

Filling: Combine pork, eggs, soy sauce, white pepper, oyster sauce, ginger, and salt. Place scallions on top and drizzle hot oil over them. Stir and set aside for at least one hour. Mix in chives and sesame oil just before wrapping.

Wrappers: Mix pinch of salt into flour, make hole in the center, and stir the water in, mixing well. Knead dough for 8–10 minutes with mixer or by hand until almost smooth. Cover and rest 15 minutes. Re-knead dough for 2–3 minutes. Cover and rest 1 hour.

Dumpling: Cut dough into halves and knead each into ball. Shape each into long log about 1-inch diameter. Cut into 10 pieces. Dust each with flour and roll into a thin circle. Fill wrapper in center with pork mixture and seal edges at top. *(Have someone help stuff, as wrappers dry quickly.)* Brush oil in nonstick pan and place dumplings, sealed side up. Heat on medium until one side is browned. Add ½ cup of water, then cover immediately. Heat until all water evaporates. Turn down heat, flip dumplings, and cook until bottom becomes crispy. Dip in favorite Chinese sauce.

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If you enjoyed this little taste of Christmas, be sure to get the full *Christmas Around the World* booklet! The printed recipe booklet contains **10 more fabulous holiday recipes** along with more traditions and stories from around the globe. It's yours for a donation of any amount to Operation Blessing's humanitarian outreach!

That means a special Christmas blessing for you and for a precious soul in need.

ob.org/holidayrecipes



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ABOUT OPERATION BLESSING

At Christmastime—and all throughout the year—Operation Blessing friends like you give the gift of love to people in need!

Operation Blessing is a nonprofit, humanitarian organization dedicated to partnering with YOU to demonstrate God's love by alleviating human suffering in the U.S. and around the world. For more than 40 years, your love has shown through OB as together we've provided hunger relief, medical care, clean water, and disaster relief to millions around the world.

Through compassionate, efficient, and locally focused programs, we are able to target the specific needs of those we serve and provide a gateway for our partners to truly be the hands and feet of Jesus for people who are suffering and in need.

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