



It's Holiday time and more than any other season, winter evokes a strong connection with food for Americans.

Stan Frankenthaler, Dunkin' Donuts' Executive Chef/Director of Culinary Development for Dunkin' Brands, and a three-time James Beard Award nominee, will be in **Philadelphia on Tuesday December 14** providing your viewers with a cooking demonstration on how to create a mouth-watering, Gingerbread-themed, winter menu that will evoke memories of warm fireplaces and memorable family meals.

Chef Stan has created some new recipes to help your viewers create unique and fun foods for their families this winter, including:

- **Dunkin' Donuts Gingerbread Latte and Donut Trifle Dessert *******

(Lisa: Stan will create this on the segment. Attached are other recipes for your website if applicable)

As one of America's foremost culinary experts, Chef Stan can also discuss why Americans feel such a strong psychological and sensory connection to certain flavors in the winter, other uses for coffee in the kitchen and trends in restaurant menu innovation.

Prior to joining Dunkin' Donuts, Chef Stan served as chef for several of Boston's top restaurants and has national broadcast experience, including feature appearances on CNBC, CBS, The Food Network and National Public Radio.

Dunkin' Donuts Gingerbread Latte and Donut Trifle

Ingredients

1 large hot Dunkin' Donuts Gingerbread Latte

1 box instant vanilla pudding

2 Dunkin' Donuts Gingerbread Donuts Gingersnap and other favorite wafer cookies

Whipped cream

Directions

Empty contents of pudding package into mixing bowl. Measure 16 oz. of the Gingerbread Latte and add to mixing bowl, whisking for 1-2 minutes until blended according to package instructions.

Choose either individual serving containers or a 1 1/2 quart trifle or soufflé dish to layer together the dessert.

French Gingerbread Toast

A delicious seasonal twist on an all-time breakfast favorite. Complement this dish with warm compote.

Ingredients:

Whole eggs (large) – 2

Milk or Cream – 2 Tbsp (splash)

Water – ¼ cup

Salt – pinch

Allspice – ¼ tsp

Dunkin Donuts Gingerbread Muffins – 6 (use either fresh muffins or day old muffins)

1. Pre slice the muffins into 3 even slices – horizontally (like a cake layer), trim off the peak (cooks loving) to create a flat top
2. Crack eggs into bowl, add water and milk – whisk gently until all ingredients are incorporated
3. Add salt – whisk
4. Add Allspice – whisk until completely incorporated
5. Preheat skillet on medium heat
6. Dip muffin slices into batter, flip
7. Place onto hot skillet, until golden brown
8. Flip and cook until golden brown
9. Place onto plate, slightly overlapping in the center

Yields 6 servings

Gingerbread Muffin Stuffin' Stuffed Pork Chops

Yields approx 2c. Serves approx 4-6 ppl.

- 2ea DD Gingerbread Muffins, allow to stale or cut into 8pc and toast in a 350°F oven for 5min
- 2T Vegetable Oil
- 1med Onion, cut into ½" pieces yielding approx 1c
- 1ea Apple, cut into ½" pieces yielding approx. 1 ½ c
- ¼ t Dry Thyme
- 1c Chicken Broth, fresh, canned or boxed
- 1T Parsley, chopped fresh
- S&P
- 4-6ea 10-12oz Boneless & Skinless Chicken Breast, cut a pocket for stuffing
- 2T Cider Vinegar
- 1c Chicken Broth, fresh, canned or boxed
- Flour for dusting
- S&P
- *Seasonal Vegetables of Choice

1. In a large (10") saute pan, heat 1T vegetable oil over low/med heat.
2. Add the onions and apples to the pan. Cook for 6-8 min or until the onions have become translucent and begin to brown and the apples have begun to soften and brown. Add the thyme.
3. Transfer ingredients to a mixing bowl. Add the muffin pieces, chicken broth, rosemary and parsley. Season with salt and pepper. Mix thoroughly and let stand for approx 5 min.
4. Measure 1/3c of filling and stuff into pocket of pork chops. Repeat for all.
5. Season the exterior of the stuffed pork chops with salt & pepper then lightly dust with flour.
6. Using an oven proof, large sauté pan heated over med heat, add 1T vegetable oil.
7. Add the pork chop and sauté for 3-4 min.
8. Turn the pork chops over. Add vegetables and sauté for 2 min.
9. Add the cider vinegar and cook for 2 min more. Add the chicken broth.
10. Cover and transfer to a preheated 350°F oven for aprox 15min or until the vegetables are tender and the pork chops has reached an internal temperature of 150°F.

*Some seasonal vegetable suggestions could be parsnips, carrots and/or turnips. These harder root vegetables would need to be cut into large chunks and partially cooked in boiling, salted water before roasting with the pork chops. Hearty greens such as swiss chard, dandelion or kale are a great choice but should be add in the final minutes of cooking or sautéed separately.

Gingerbread Latte “Stroganoff”

- 2 pounds beef, slice
- 4 ounces butter
- 4 green onions, sliced (white parts only)
- 1c mushrooms, sliced
- 4 tablespoons all-purpose flour
- 1ea small DD Gingerbread Latte
- 1 teaspoon prepared mustard
- 1T sour cream
- salt to taste
- ground black pepper to taste

Season the beef with salt and pepper.

In a large skillet over medium heat, melt the butter and brown the beef strips quickly. After they are brown, push the beef strips off to one side. Add the onions and mushrooms and cook slowly for 3 to 5 minutes, then push to the side with the beef strips. Stir the flour into the juices on the empty side of the pan. Pour in gingerbread latte and bring to a boil, stirring constantly. Lower the heat and stir in mustard. Cover and simmer for 30 minutes or until the meat is tender. Five minutes before serving, stir in the sour cream.

Gingerbread Latte “Cassoulet”

1ea 28oz can Baked Beans
8oz Kielbasa, sliced
3lb Country Cut Ribs
1ea Small DD Gingerbread Latte
1ea Small Onion, diced
1ea DD Gingerbread Muffin

- Pour beans into a mixing bowl. Add the latte and stir well. Reserve.
- In a sauté pan over medium high heat, add 1T of cooking oil. Add the ribs and brown on both sides. When browned, Place into a 9x13 baking dish and reserve.
- Now brown the kielbasa slices then add to the baking dish with the ribs.
- Add the onions to the sauté pan and brown. Also add to the baking dish.
- Pour the bean and latte mixture over the ribs and kielbasa.
- Crumble the gingerbread muffin over the casserole. Bake in a preheated 350°F oven for approximately 15-20 minutes or until browned and bubbling.