



SYNACOR  
**TOGETHER**



2020 YEARBOOK



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## Hello Synacor,

In the shadow of this pandemic, life continues to unfold in courageous and magnificent ways across Synacor. I have had the pleasure of meeting with many of you in small groups over the last several months. Your faces on my screen, your stories of work and family, your questions of me and each other describe a life that has been different this year - poignant, yet moving forward with grace. These conversations have been very meaningful to me - thank you.

Some of you are grieving a loved one or coping with illness or caring for elder parents. Others have felt the joy of newborn children or been married with virtual celebrations. You have set up online gaming groups, created a home office in attics and basements and dining rooms, redecorated your patio, taken online courses, made and donated face-masks for the needy, perfected a repertoire of recipes, and devoured vast quantities of books and video. All this, while we have been fully operational as a company and always delivering excellence to our customers. I couldn't be prouder of your work and accomplishments in this challenging work-from-home year.

As a company and as a team, we have endured difficult decisions to transform Synacor into a resilient business operating in growing markets. We are seeing the results of our efforts:

Over the last several years, we have evolved Cloud ID from a systems integration offering to an Identity & Access Management platform that is robust and relevant for a broad number of use-cases. We have grown our customer base from Service Providers to Content Providers to Streaming Providers, and we now have our eyes on the Enterprise and International market. Cloud ID active users are growing rapidly, and so is our reputation with each new customer deployment.



Our recent Zimbra Cloud™ launch culminated in a years-long product development effort to transform Email along three key dimensions - Cloud-native, integrated Collaboration, and lower total cost of ownership. This while maintaining our channel-friendly sales model. Zimbra Cloud is compelling for small businesses and service providers looking for a light-touch collaboration suite. Zimbra 9 targets larger businesses, regulated industry, and government organizations where customization, support, and data sovereignty are important. We are already driving double-digit enterprise SaaS growth, and our new Email & Collaboration platform will open up new markets and make us even more competitive.

We continued to drive user engagement on behalf of our service provider portal customers and renewed all our major contracts this year. We have also successfully diversified into a growing publisher advertising business, with improved monetization and updated ad products. Our Server-to-Server Bidder revenue grew 5X this year compared to 2019.

We enter 2021 with tailwinds from noteworthy Cloud ID customer launches, a compelling new Zimbra platform, a pronounced post-COVID recovery in Advertising, and a positive cash-flow business. All made even more relevant in a world where remote work has become the norm, and digital experiences are critical.

**I wish you and your loved ones a very Happy New Year! I pray for your good health and good days ahead.**

I hope you enjoy paging through this Yearbook, and it brings a smile to your face. It is a celebration of the people and life at Synacor- through your messages, pictures, and recipes. Moving forward. Together.

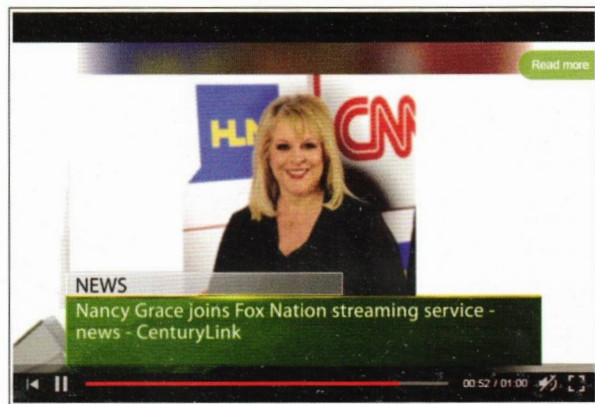
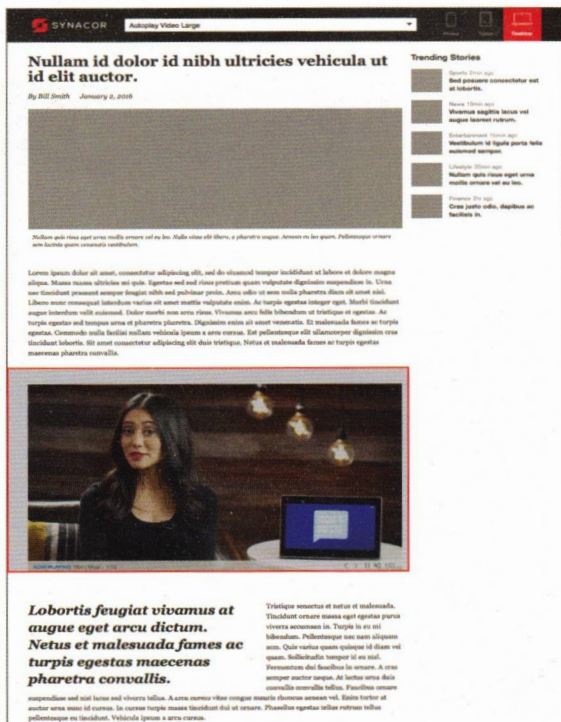
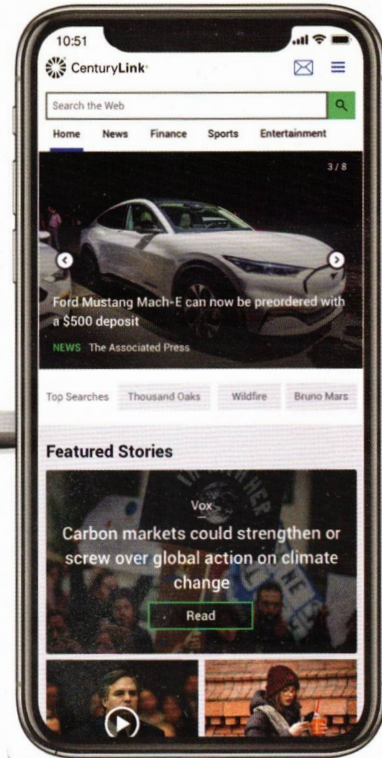
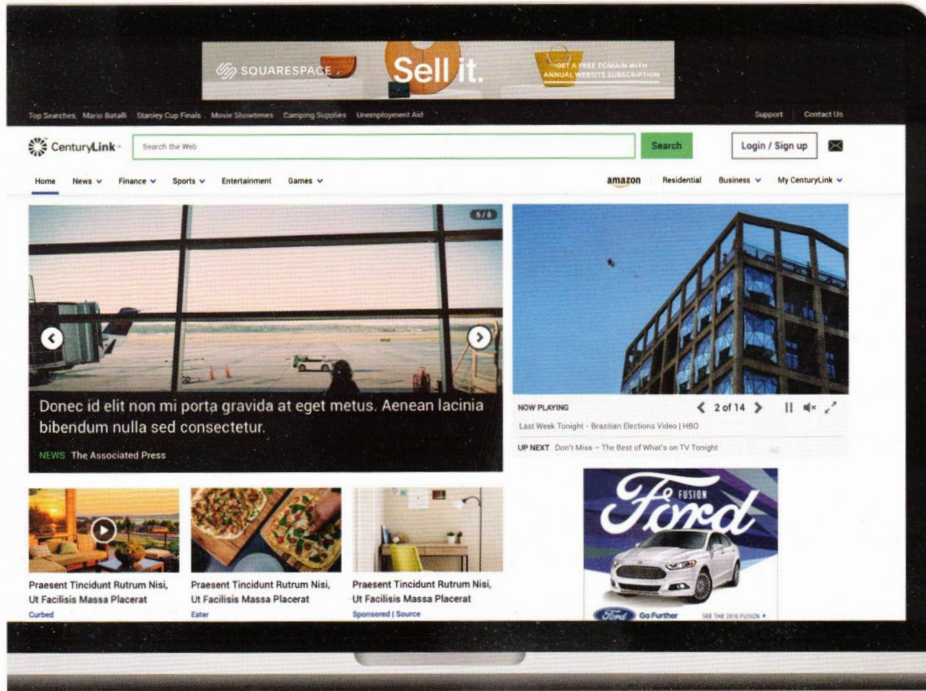
Sincerely,

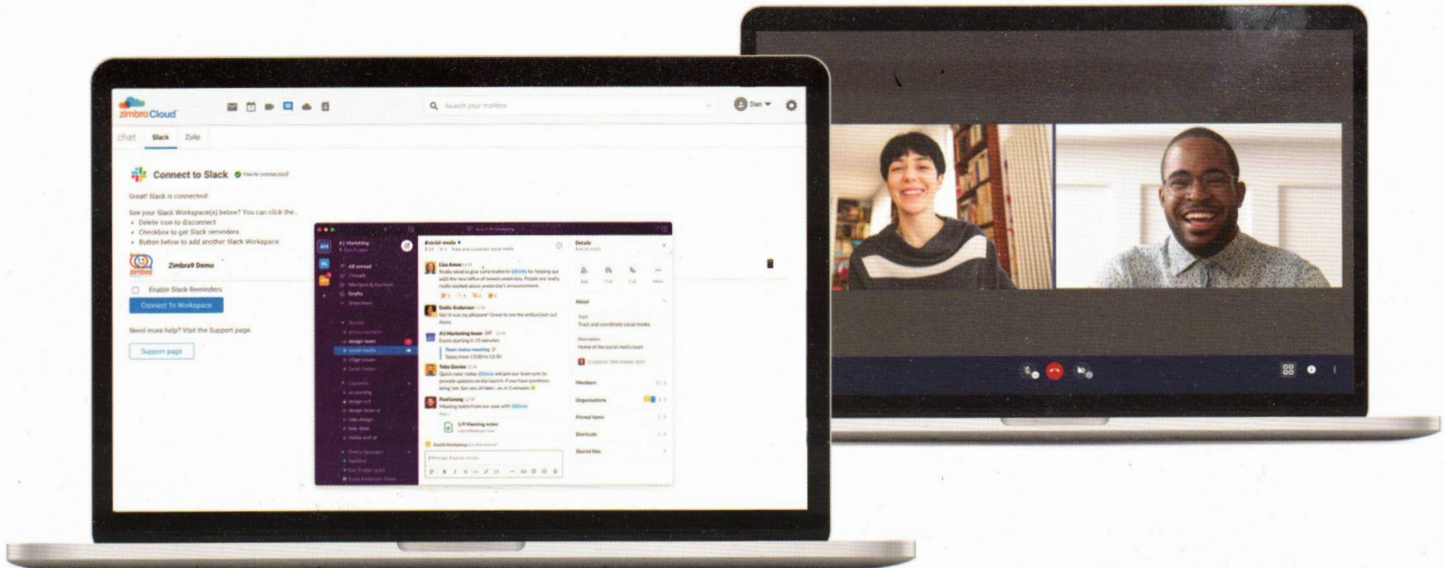
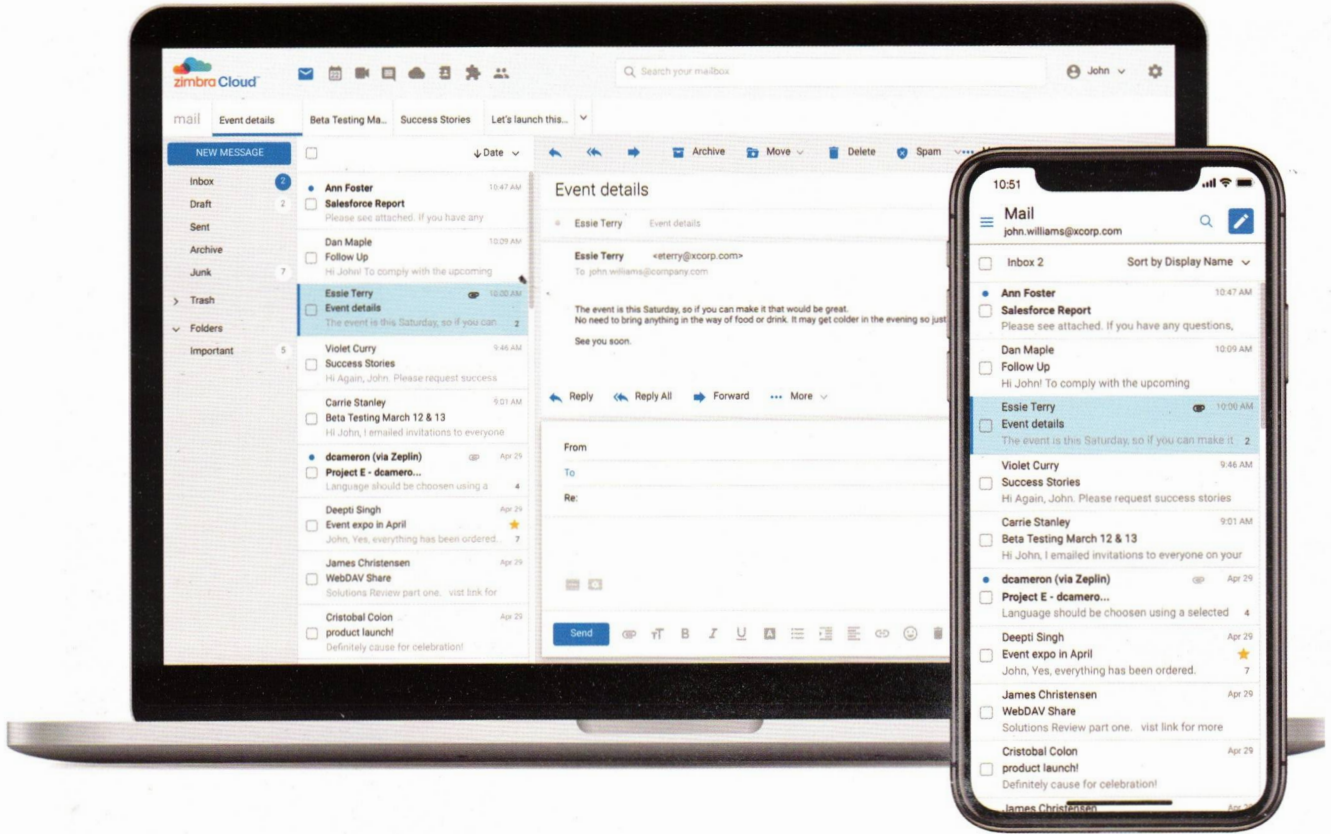
# Our Products

Synacor (NASDAQ:SYNC) is a cloud-based Software and Services company delivering identity, collaboration, user experience and advertising platforms to over 4,000 businesses and governments, over 100 service providers, and hundreds of Publisher customers.

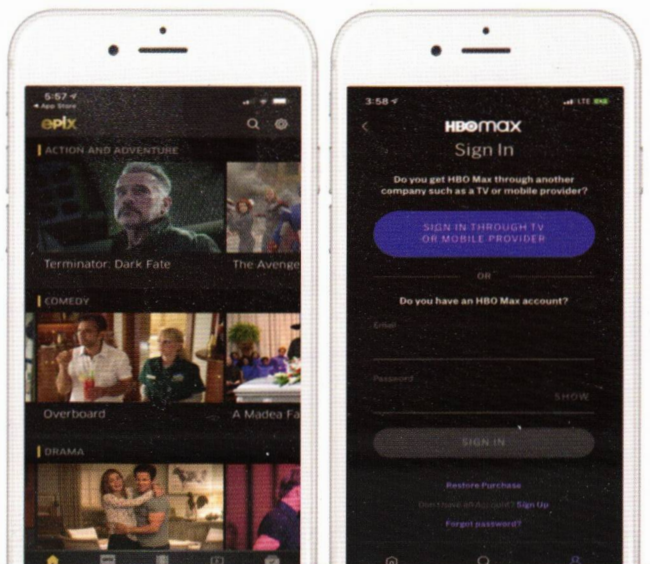
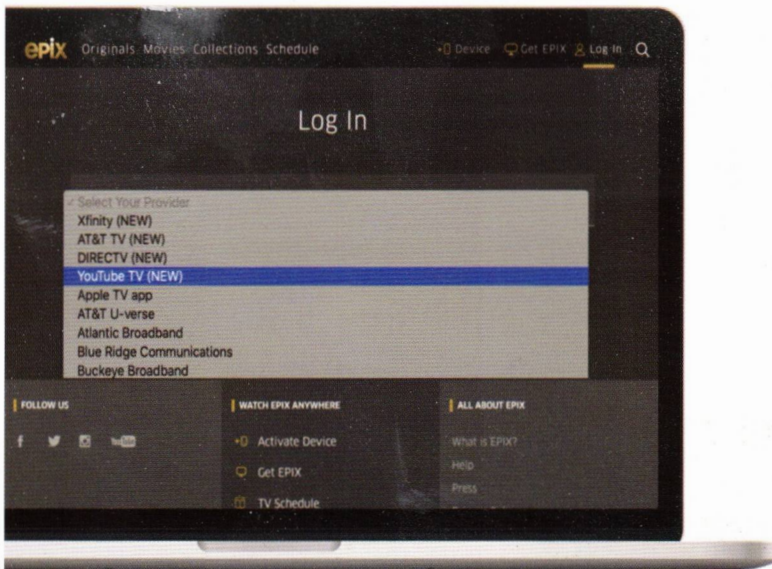
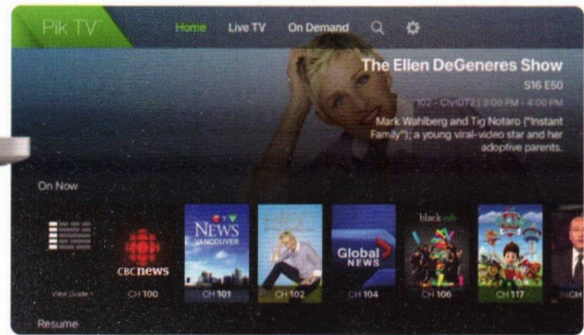
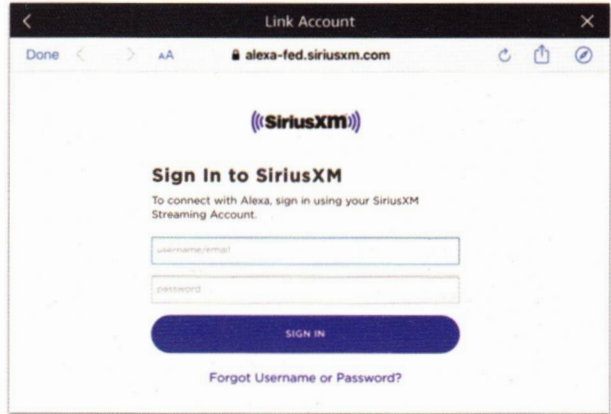
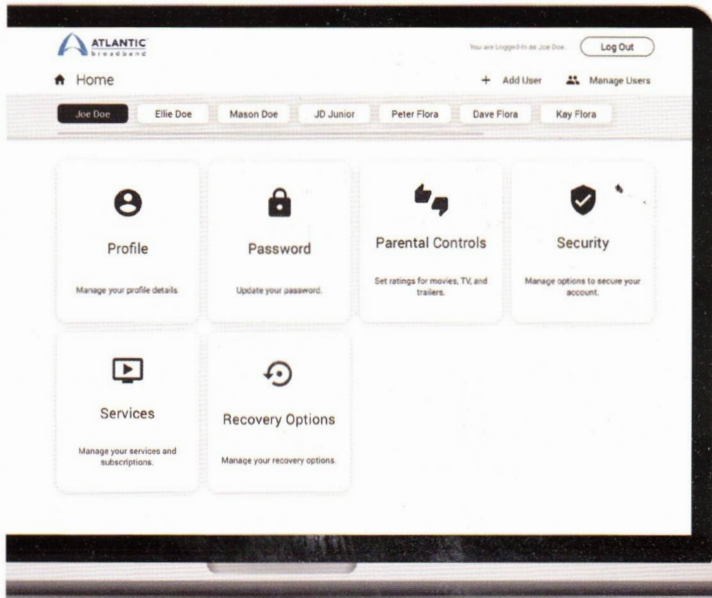


# Portals & Advertising



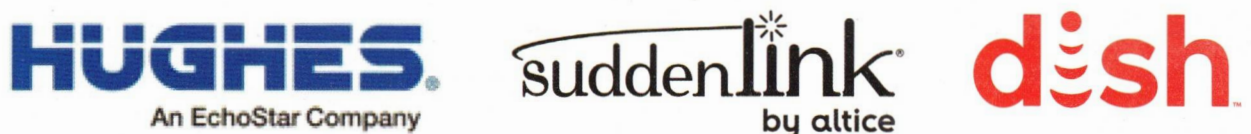


# Cloud ID



# Thank You to Our Customers & Partners

100+ Service and Content Providers; 1,000 Government Agencies;  
3,000 Businesses; 2,000 Channel Partners; Hundreds of Publishers

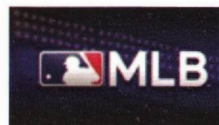




Chile



Indonesia



# Fun Facts

## Our Team

### Ryan Abrahams

#### fave BOOK

The Four Agreements by Don Miguel Ruiz

Favorite Quarantine Recipe

Jamaican jerk chicken with rice and peas in coconut milk

#### THE FOUR AGREEMENTS

**1. BE IMPECCABLE WITH YOUR WORD**

Speak with integrity. Say only what you mean. Avoid using the word to speak against yourself or to gossip about others. Use the power of your word in the direction of truth and love.

**2. DON'T TAKE ANYTHING PERSONALLY**

Nothing others do is because of you. What others say and do is a projection of their own reality, their own dream. When you are immune to the opinions and actions of others, you won't be the victim of needless suffering.

**3. DON'T MAKE ASSUMPTIONS**

Find the courage to ask questions and to express what you really want. Communicate with others as clearly as you can to avoid misunderstandings, sadness and drama. With just this one agreement, you can completely transform your life.

**4. ALWAYS DO YOUR BEST**

Your best is going to change from moment to moment; it will be different when you are healthy as opposed to sick. Under any circumstance, simply do your best, and you will avoid self-judgment, self-abuse and regret.

— MIGUEL RUIZ  
[www.miguelruiz.com](http://www.miguelruiz.com)

## Cinnamon Barnes

### fave RECIPE

3 recipes that Tara and I make regularly, these are staples in our house:

Porcupine Meatballs

Shepherd's Pie

Grandma's Texas Roadkill Cake

The Road Kill cake was my Great Grandmother's and is affectionately named as we used to tell her it looked like someone ran over it since it is only about an inch to inch and ½ thick.  
(Page 101)



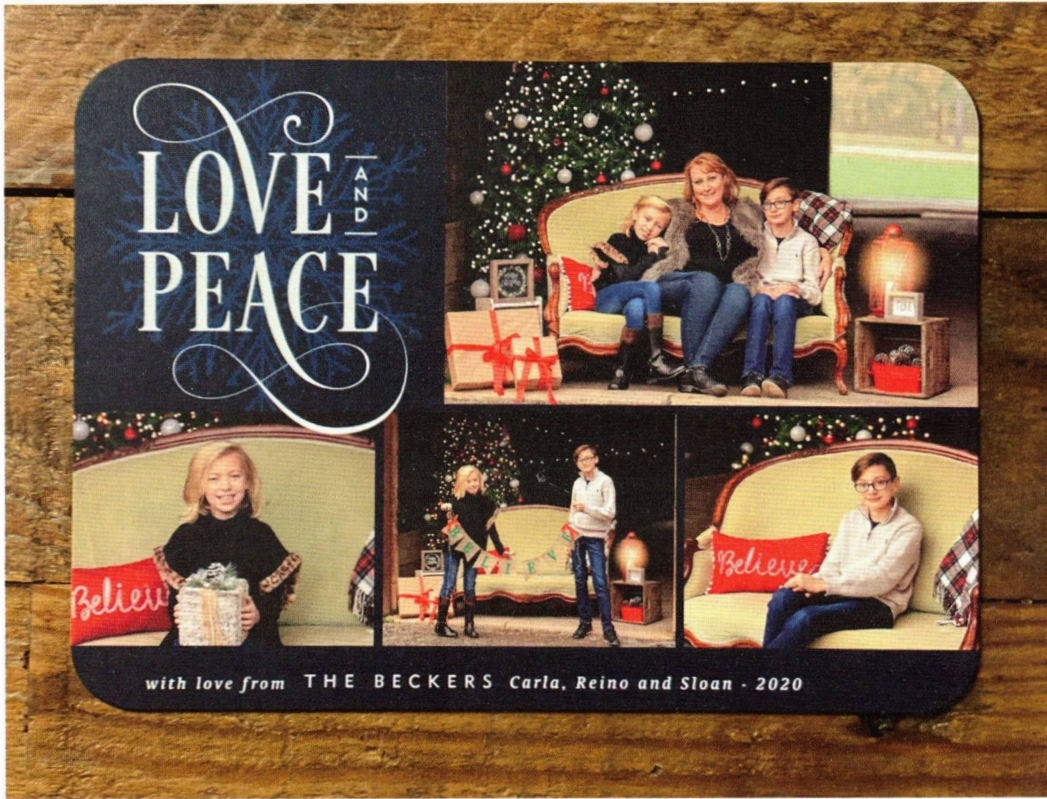
## Linzee Bearl

### fave RECIPE

Favorite recipe: Sweet Potato Casserole  
(Page 93)



## Carla Becker



### fave RECIPE

Pink Champagne  
Cupcakes  
(Page 93)

## Ron Bernstein

### fave SHOWS

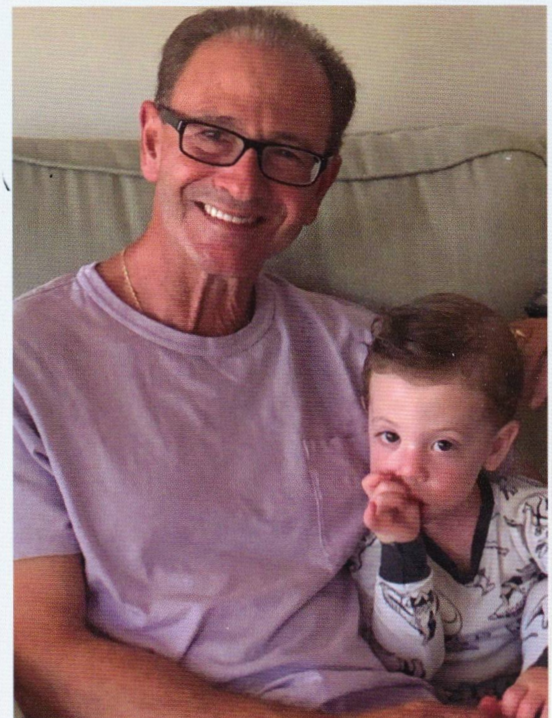
Discovered During Covid:  
Yellowstone, Rectify, Plot Against  
America, Mrs. America

### fave PHOTO

Staying safe at home with my grandson, Benny

### fave RECIPE

Braised Short Ribs (Page 94)



## Himesh Bhise

Grateful to be spending time with my family.

### fave SHOWS

Best TV Binged in 2020: Sherlock, The Queen's Gambit, Panchayat, Ted Lasso, I Know This Much Is True

### fave BOOKS

Best Books read in 2020: The Book of Joy by The Dalai Lama, Archbishop Desmond Tutu, Douglas Abrams; A Burning by Megha Majumdar; Caste: The Origins of our Discontents by Isabel Wilkerson; The Three Body Problem Trilogy by Cixin Liu; In a Different Key: The Story of Autism by John Donvan and Caren Zucker

### fave RECIPE

Many years ago, I found a recipe online for a Tandoori Turkey. It's become an annual tradition at our Thanksgiving table.

Pro Tip: Pre-mixed spices at the Indian store make this a lot easier to make!

(Page 95)



# Gayle Billat

## fave RECIPE

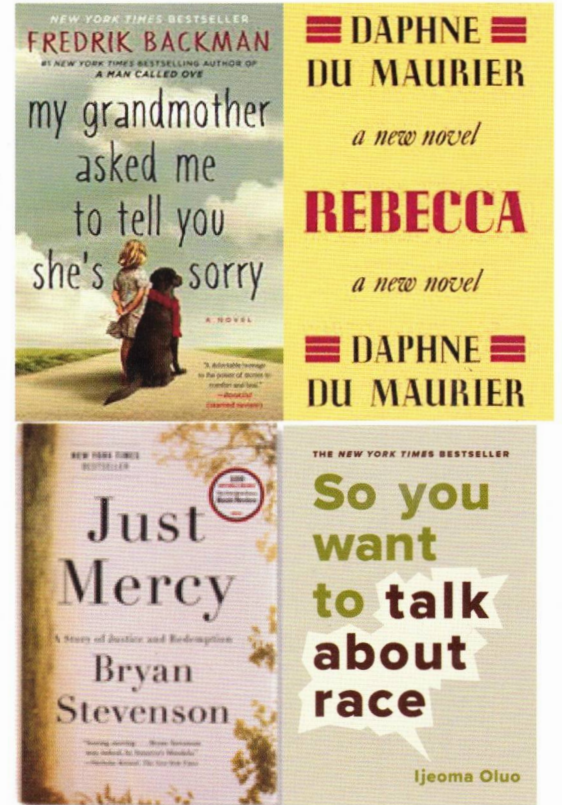
Family's Favorite 2020 Dessert Recipes:  
Liam Charles' Chocolate Brownies  
Homemade Cinnamon Rolls (Page 96)

## fave BOOKS

- My Grandmother Asked Me to Tell You She's Sorry by Fredrick Backman
- Rebecca by Daphne de Maurier
- Just Mercy: A Story of Justice and Redemption by Bryan Stevenson
- So You Want to Talk About Race by Ijeoma Oluo

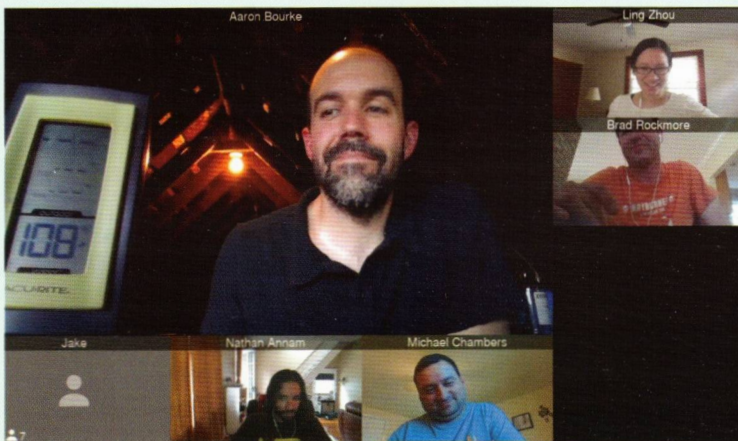
## fave SHOW

Great British Baking Show



# Aaron Bourke

This picture is when I decided to stop working in the attic.



# Brian Casto

Funko POP!  
Collection



## Siew Chan

New Buddy to get me out of the jail (house) to breathe in new air



Stocking up regularly since working from home to refresh my mind



Baking non-stop during the lock down period



## Kelly Connors

Enjoyed LOTS of family time. Danny (6) & Gabby (14), husband Dan.

Even though we weren't at the office for Halloween fun this year, I still dressed up and had a great time. My daughter and I dressed as the Grady twins from the movie "The Shining"

I've done a lot of baking while home and one of my favorite things to make is macarons. (Page 97)



## Russ Crandall

Hopes for health and happiness for everyone!



## Steve Davi

### fave RECIPE

My new favorite recipe discovered during COVID: Baked Apple Cider Doughnuts.

These buttery, sweet treats are definitely worth a few more minutes of exercise.

(Page 97)

## Barry de Graaff

Long before I worked for Synacor and before I even started working in IT, I developed embedded electronics. I always had a fascination for chips, circuits and anything electrical. Every now and then I still do hobby projects and the occasional repair for friends and family.

In the photo I am soldering a Nixie Tube clock I got for my birthday. Nixie Tubes were used before LCD screens and LEDs were invented to display numbers.

Nixie Tubes are no longer produced, the ones used in this project came from the Soviet Union and have manufacture dates stamped on them between 1963 and 1979.

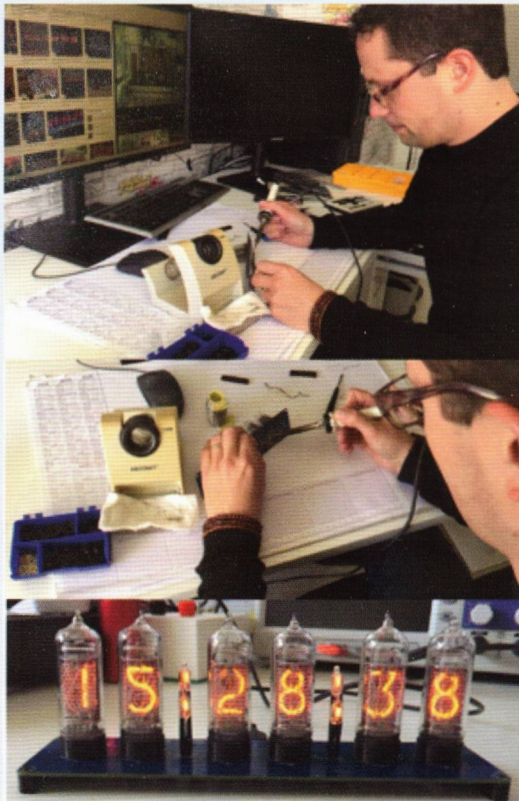
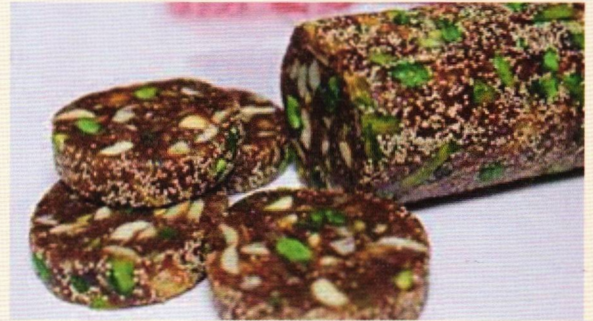
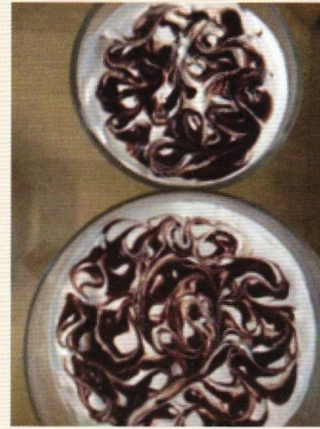
I was surprised they all worked perfectly since they are 60 years old and mostly hand-made. If only I could send this photo back in time to show the factory workers how their product ended up in 2020 as a home accessory.

# Ajay Deshpande

## fave RECIPE

My wife Deepa and I both enjoy these two recipes a lot!

- No Bake Chocolate Souffle - an easy delicious dessert
- No Cooking, No Sugar Protein Disks - naturally healthy and tasty. Enjoy them on a hike or with coffee at home (Page 98)



## Sourabh Deval

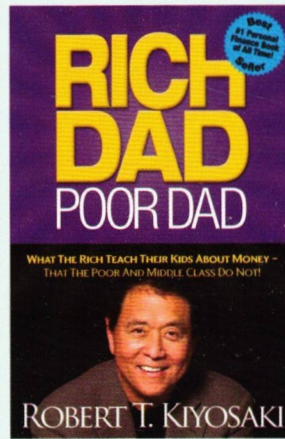
A few of my favorites!

fave  
**SHOW**

Money Heist, Narcos, Mirzapur

fave  
**BOOK**

Rich Dad Poor Dad



Skills acquired in Lockdown period:

Learned Share Market and have started trading. Badminton to keep myself fit after the restrictions were lifted :D

2020 has taught us a lot, lessons we will never forget. Cherish each moment you spend with family and friends. Have a splendid remainder of the year and get ready for a busy 2021!

## Crystal Eckham

Some of Crystal Eckham's happy and positive highlights from 2020

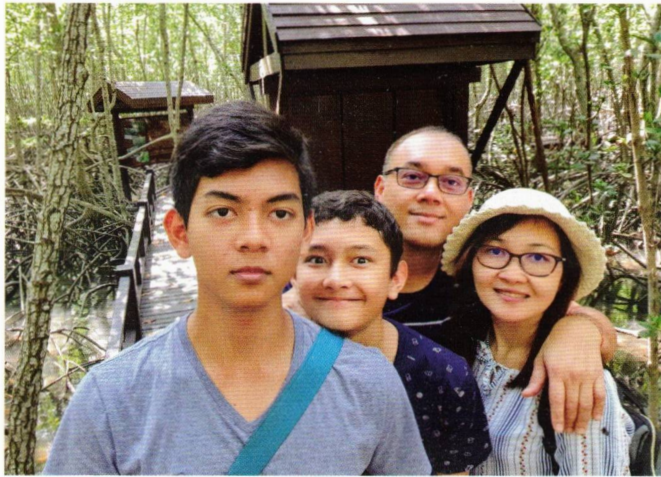


fave  
**RECIPE**

Nanaimo Bars  
(Page 99)

# Eput Esau

Family Trip November 2019



A few of my kids' favourite Thai Foods!



Papaya Salad



Tom Yum Sea Food



Prawn Cake



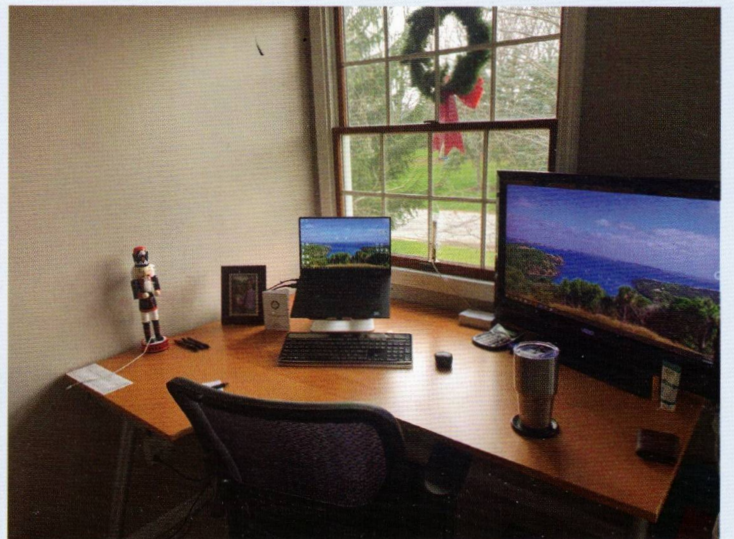
Omelette Oyster



Thai Basil Chicken

# Chris Freid

Before/After pics of a spare room I redid into an office this Summer.



## Lisa Engelke

My 2020 Halloween Costume!

### fave RECIPE

Pretzel Ring Beer Cheese Dip  
(Page 99)



## Reggie Eyre

### fave RECIPE

Pierogi & Kielbasa

Favorite Holiday Recipe -  
Corned Beef & Cabbage

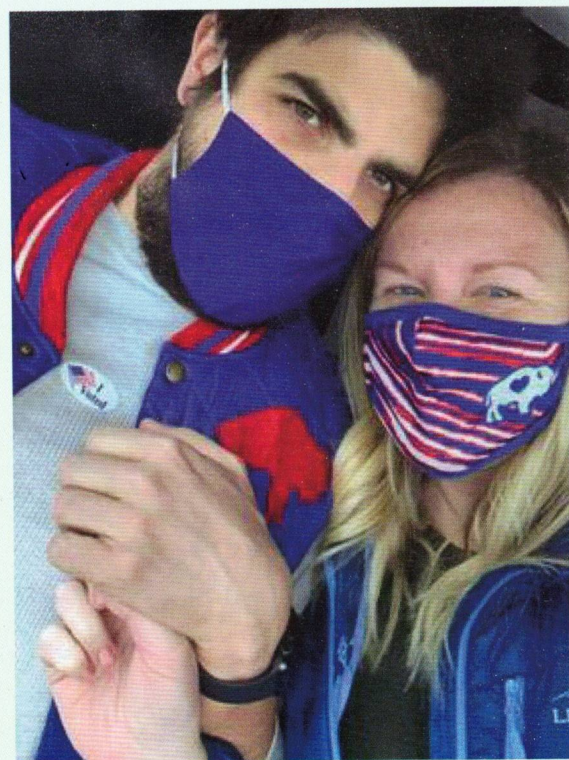
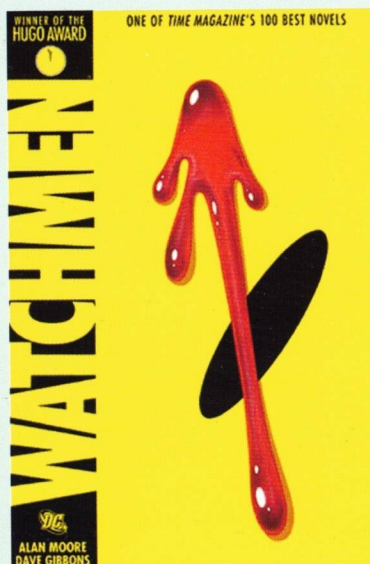
### fave MOVIE

Back to the Future

### fave BOOK

Watchmen

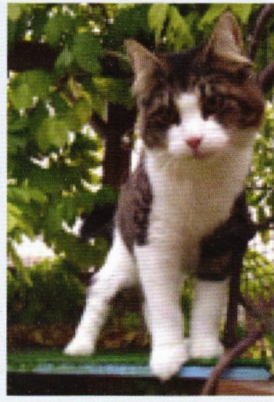
Happy Holidays! Have fun and be safe.  
Best Wishes,  
Reggie, Kayla, & Penny



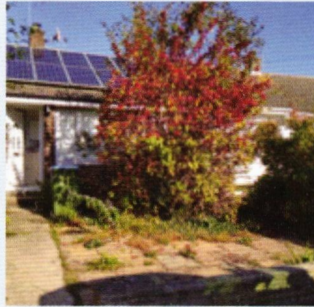
## Sally Finestone

The 1st lock down I was 1/2 way through a kitchen renovation, and I was left with no hob, washing machine etc, I had old doors as worktops, and a camp stove for cooking, the challenge was accepted and I managed perfectly well, but was so delighted when my kitchen was finally finished and could immerse myself in my passion of cooking.

I love this apricot / almond tart soooooooooooooooooooooo much, lock down 2 is renovating the overgrown front garden and replacing the crab apple tree with apricot & almond trees espaliered against trellis, I wonder what I'll be making. :) I also have a new co-worker, so meet Benny !



Sending love & light to my Zimbra / Synacor family, and the very best for 2021 & beyond.



## Nick Fuest



## Deepak Gautam

### fave RECIPE

Dal Bati Churma in Rajasthan

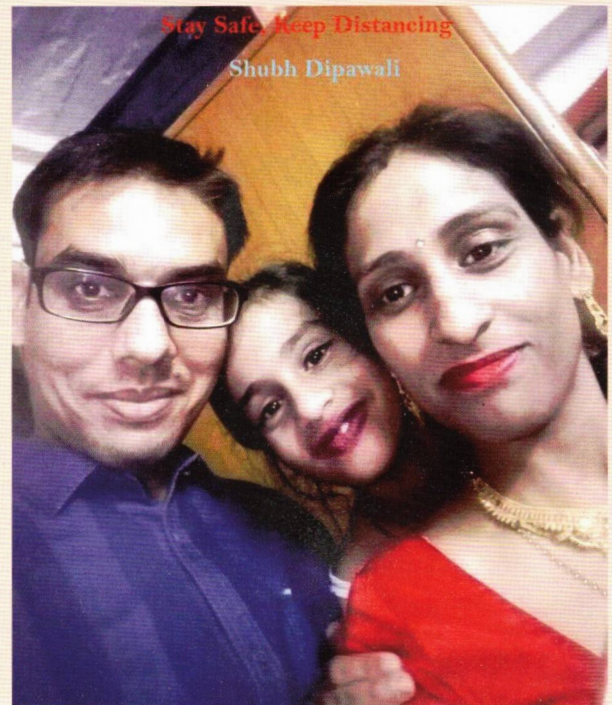
### fave MOVIE

Bollywood movies like Wajir

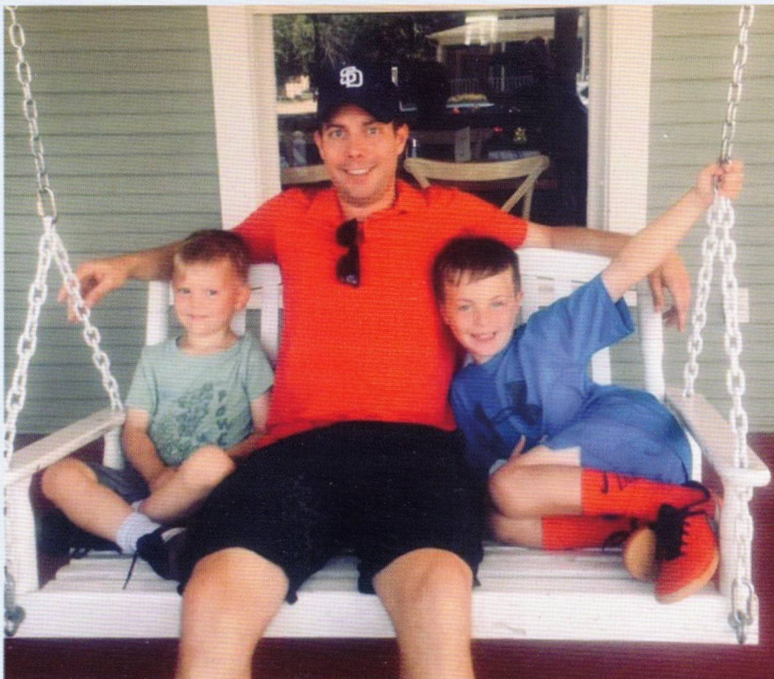
### fave BOOK

Indian Comics

Stay Safe, Stay Happy, Have Fun!



## Russ Gibson



# Dana Golden

# fave RECIPE

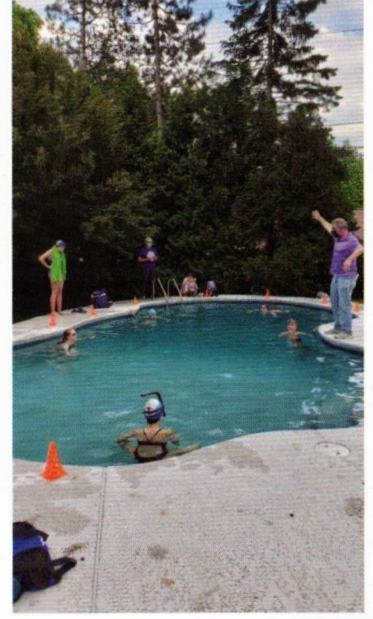
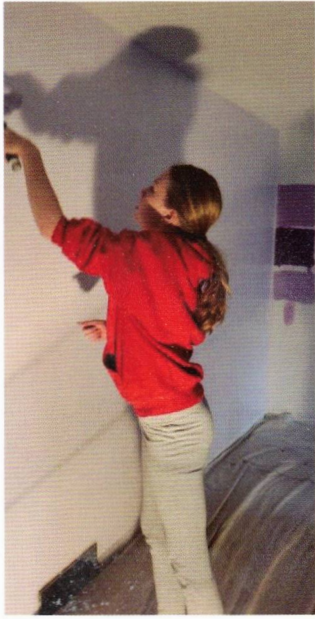
Best of 2020 Quarantining  
Golden family time and getting through the monotony of video calls with an awesome sales team! Cheers to 2021!

Chicken Sate with  
Spicy Peanut Sauce  
(Page 99)

House projects

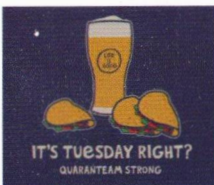
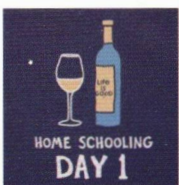
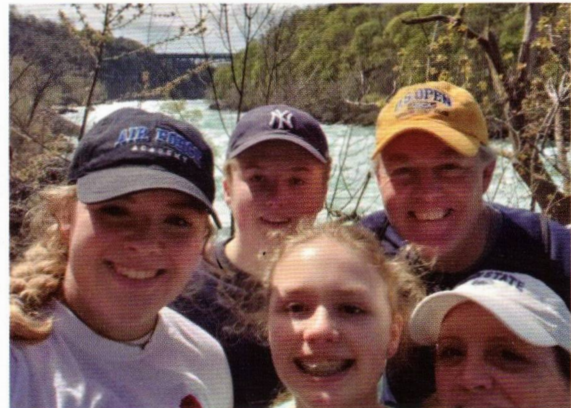
Essential Workers

Thankful for a pool and used for team practice!



First and only staff outing of 2020

Family hikes

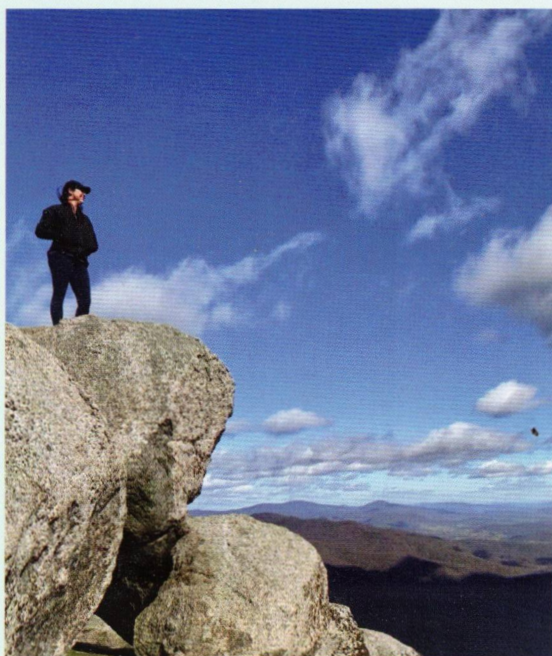


Thanks for all you do!

John Rabara, Lisa Engelke,  
John Eastman  
Carla Becker, Amanda  
Mikels, Max Johnson &  
Mandy Zabler

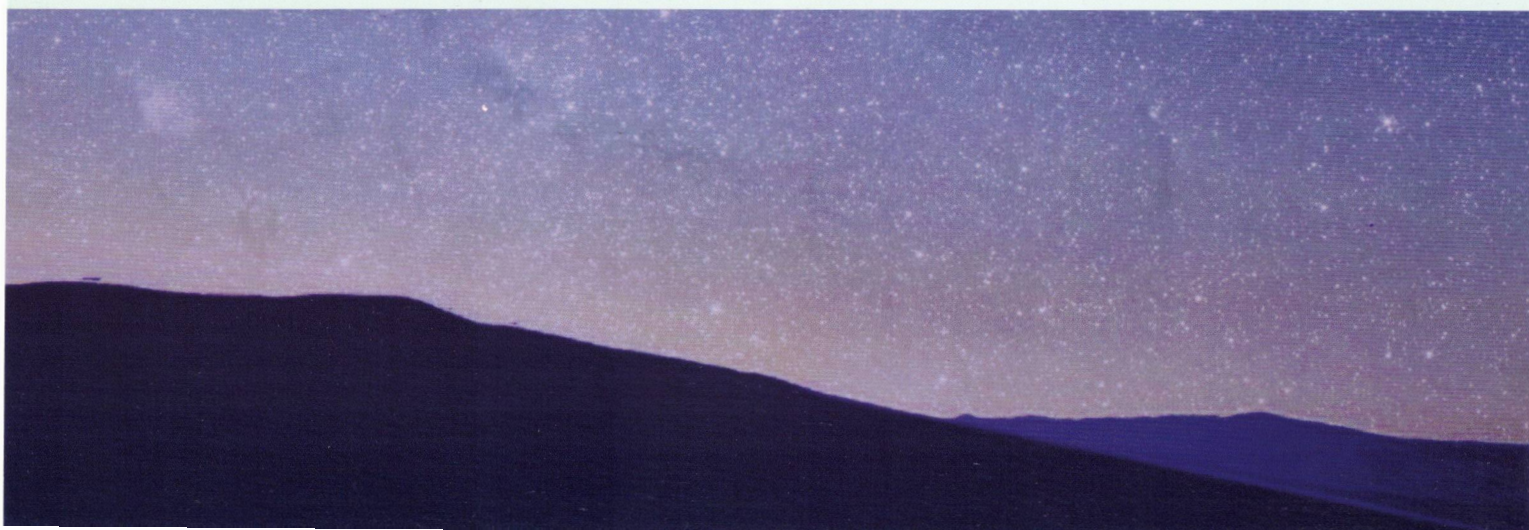
# Jessica Grogan

Exploring while quarantining



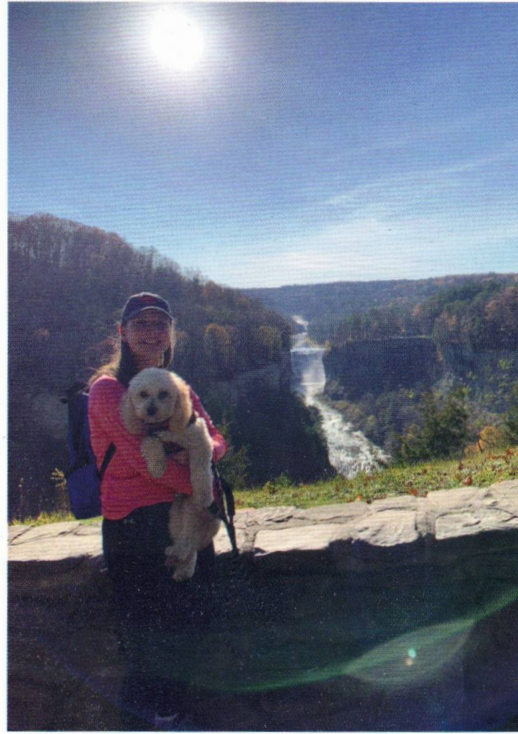
## fave RECIPE

Seed crackers (GV, V)  
(Page 100)



## Katie Hejna Gorman

Hello! Two special moments in 2020



## Jane Jiang

Happy Holidays. Best wishes for a healthy, happy, and peaceful New Year.

## Kerry Johnson



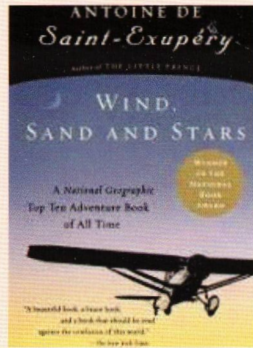
## John Kavanagh

### fave MOVIE

Films produced or directed by the Nolan brothers (Inception, The Dark Night, Interstellar, Dunkirk)

### fave BOOK

Wind, Sand and Stars by Antoine de Saint-Exupéry



My sons and niece enjoying the wilderness fresh air

Thankful to be working with such innovative and persistent people through this pandemic! I cannot believe what we've accomplished. Time for a well-earned winter holiday.

## Colleen Kelly

In the Fall of 2019, Barb from Finance brought a box of flower bulbs into the office for me. She read that I liked gardening in the new hire email that was sent out and she had a bunch of flowers that needed thinning in her garden.

I brought them home and planted them, not really knowing what would come up. She told me they were Irises and Day Lilies but she had a variety of colors in her garden and she wasn't sure which ones she dug up. In the Summer time, several beautiful flowers bloomed including the one below. It was a well needed, wonderful surprise. Gardening reminds me of one of my favorite quotes, "Do something today that your future self will thank you for" which I think is a really important thing to remember this year.



## Julia Kester

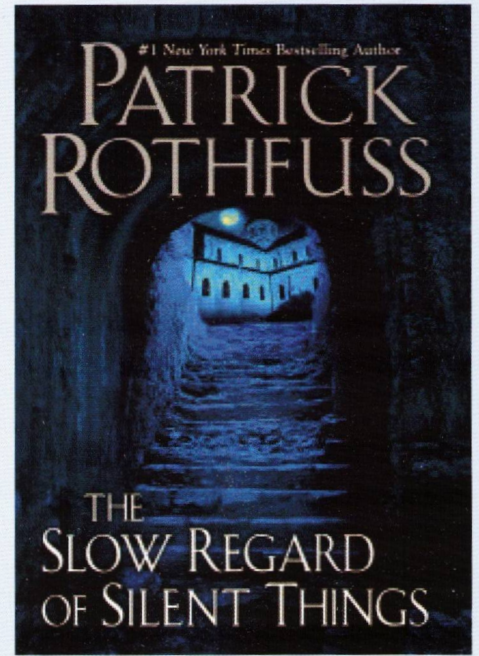
### fave BOOK

Slow Regard of Silent Things.

This book is a novella centered around a character from the Kingkiller Chronicle series.

It's kind of a unique "story" in that it's more of a week-in-the-life of the character rather than having any plot.

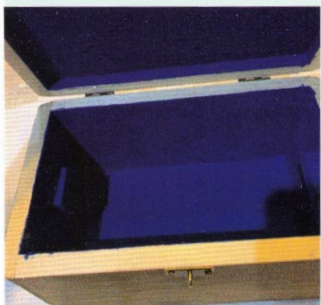
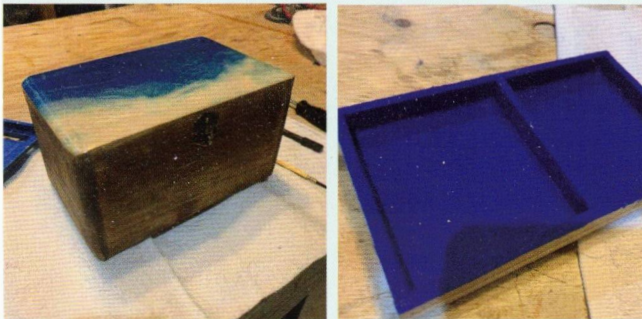
It's beautifully written and very much representative of the character. I probably wouldn't recommend it unless you've read Kingkiller first, but the series itself is awesome if you like epic fantasy, so please go do that as well!



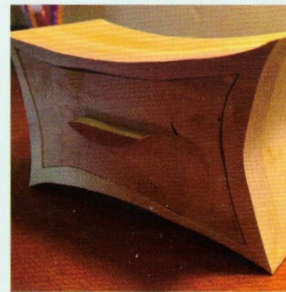
## Rick King

Favorite Hobby: Woodworking - pictures from projects made this year!

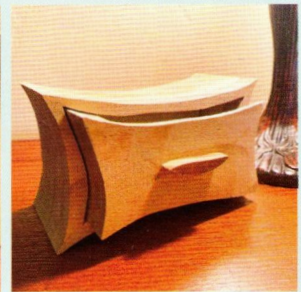
Jewelry Box



Lazy Susan



Christmas Tree



Lazy Susan



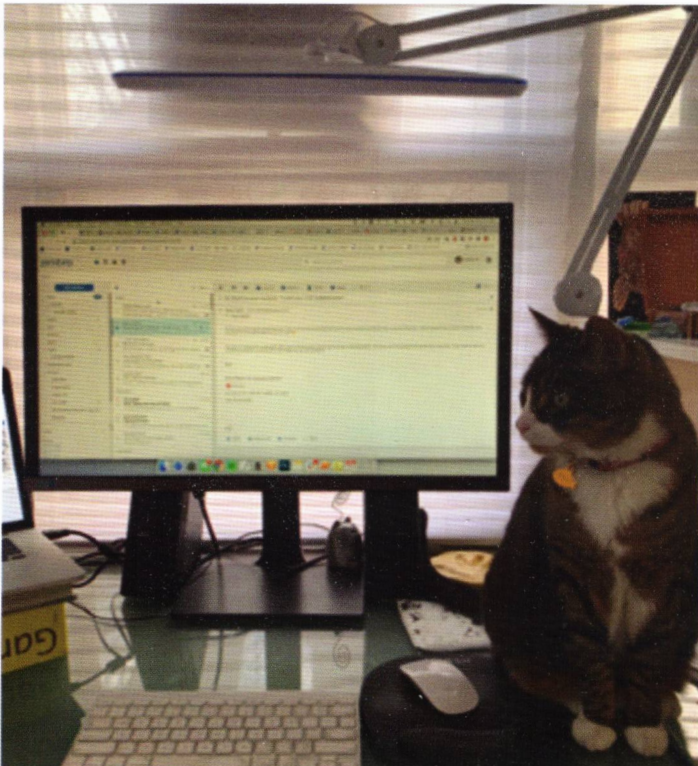
Christmas Tree



## Matthias Kuntz



## Josh Landsman



Here's my desk  
with co-worker,  
Kenny

Happy holidays to all, may all stay safe,  
and here's hoping 2021 kicks 2020's butt.

## Matt Leardini

### fave MOVIES / SHOWS

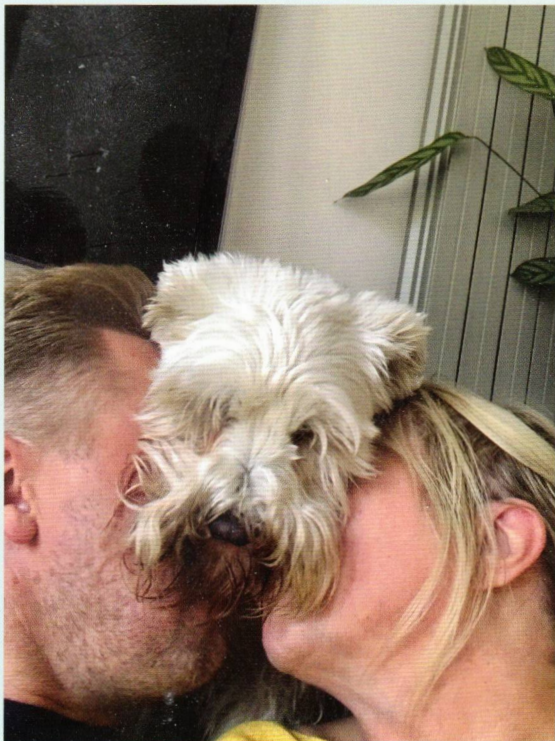
Most entertaining shows/  
movies I've watched in 2020:

- The Undoing (HBO Max)
- Parasite (Hulu)
- Tiger King (Netflix)
- Hamilton (Disney+)
- The New Pope (HBO Max)



## Ann Mason

Happy Holidays from our household!

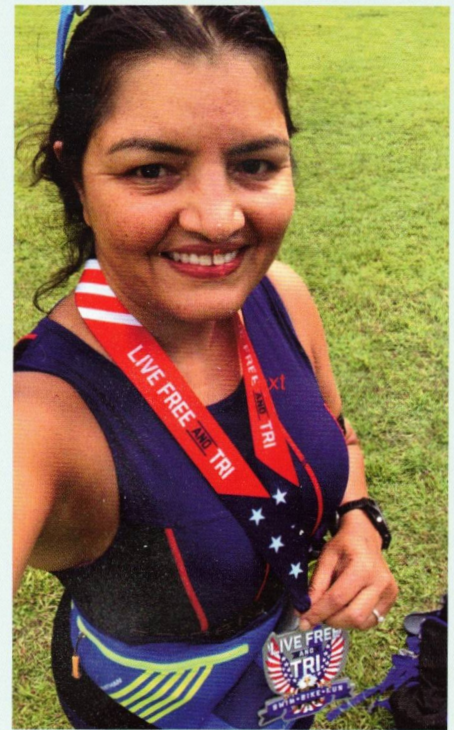


## Deepa Matta

During these COVID times

I am super grateful for being part of the Zimbra Cloud launch with an amazing team!

My family donated to the front steps project and got a nice family photo on our front door for that.



## Jon Mead

Mead quarantine life!



## Urvi Mehta

Reads for 2020:  
Harry potter Series - All time favorite.  
Behind Closed Doors (B. A. Paris) - Still  
Reading, but good so far.

Back to Art:



Created  
a canvas  
painting with  
Pencil colors.  
"Happy Safe  
holidays  
everyone!  
Happy New  
Year!  
May 2021  
bring health  
and happiness  
for all..."

## Denise McMahon

2020:  
cabin fever,  
camping,  
repeat



## Katie Mika

During my pandemic downtime, I wanted to find a way for families to have a little fun, but still be safe, so I created StoryWalk Hamburg. StoryWalk is an event where pages from a children's book are placed along a walkable path. Families stroll from page to page reading the book, enjoying fresh air, and hopefully discovering the world around them. I placed the book pages in shop windows throughout the village

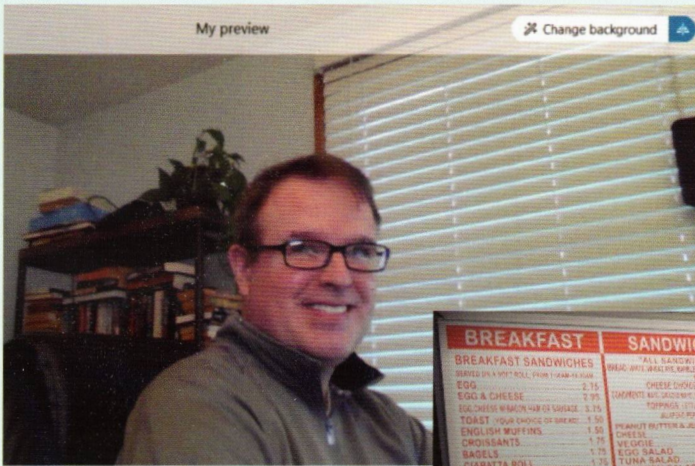


of Hamburg to give locally owned businesses a boost, which was an extra bonus!

My boys, Ambrose and Emerson, helped me every step of the way, and we had a blast working as a family on this project and making the best of what has otherwise been a challenging time!

My wish for my colleagues here at Synacor is that each and every one of you is able to enjoy a joyous, peaceful and safe holiday season so we can continue to do amazing work together in 2021 and beyond.

# Steve Miles



**HAPPY HOLIDAYS  
& NEW YEAR  
2021**  
\*\*\*\*\*



**2020  
IN MEMORIAM**

# Amol Mistry

I've enjoyed family time during lockdown and I've done lots of experiments preparing variety of food!



**Family time during strict lockdown.**



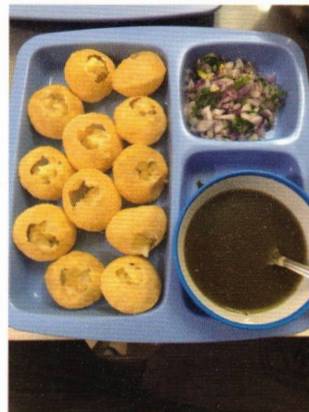
**Donuts**



🍷 Veg cheese sandwich 🍳 Plain cheese omelette  
🥑 Avocado toast



**Mumbai masala toast**



**Pani-Puri  
Sweet & sour  
water filled balls**



*Kunafa*

# Jeremy Monin

This year I have enjoyed noticing all the wildlife in my yard.



## fave RECIPE

Favaro family Cheesecake Flan :D  
(Page 102)

## Gardening and photography Time during Lockdown.

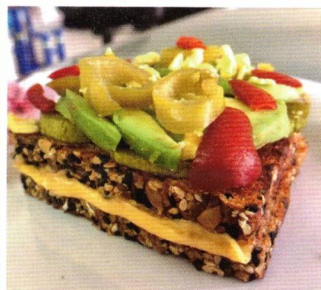


**Bharit**

Roasted eggplant (bigger ones) sabji  
Can be eaten with Roti (wheat bread) or Bhakari



Falafel, Pita bread pocket & Hummas



Avocado Multigrain bread toast



South Indian breakfast. Idli, medu Wada Sambhar & Chutney

## Randall Okon

A few of my favorites!

### fave RECIPE

Rye Bread (Page 102)

Favorite holiday recipe: Placek (Page 103)

### fave BOOKS

Andromeda Strain, Prey,  
Paddy Clarke Ha Ha Ha

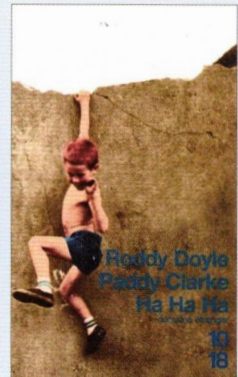
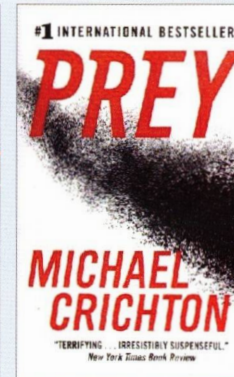
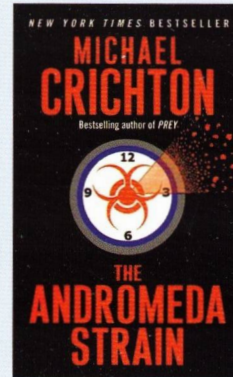
### fave MOVIE / SHOW

Brainstorm

This has been a year of many challenges.

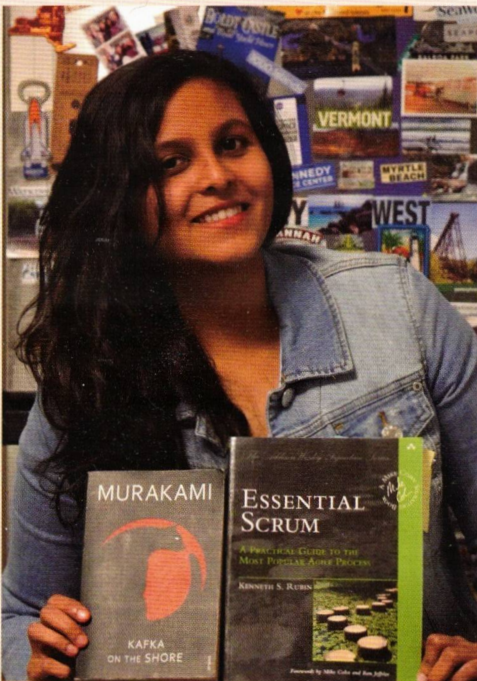
Take time to breathe and enjoy your loved ones.

Have a safe and happy holiday season!

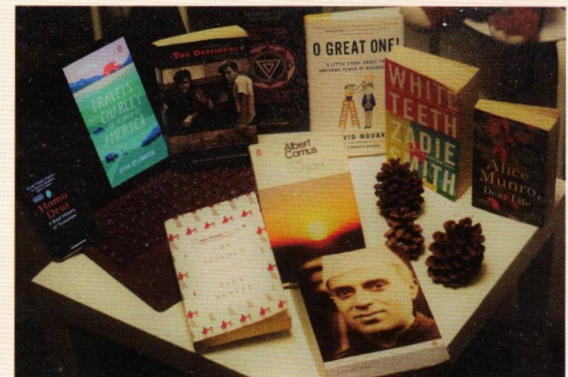


## Barsha Pandey

2020 gave me a chance to check off some of the items from my To-Read list. A few of the books are in my Kindle and are eBooks but these pictures show a bunch of my favorites among them. This was the first time I explored John Steinbeck's work and totally loved the travelogue - Travels with Charley. The book describes his journey in a camper truck from New York to California. On the road, he rediscovers his own country by interacting with different people, enjoying their lifestyle, stopping at little local restaurants, and camping at offbeat places. And, yes, he shared his experience of visiting Niagara Falls and Buffalo too. A good read when you miss traveling and have to stay back home!



### fave BOOKS



# Anupama Panhale



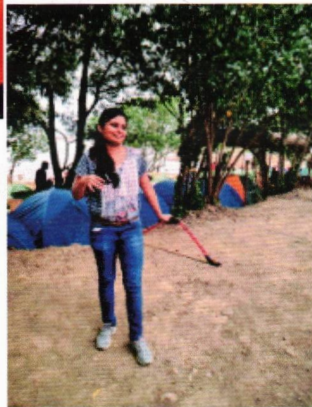
Early January picture of mine is like 'smile coz who knows what's coming ahead!' 😊



Dining out was sure fun once in a while in early 2020, but cooking the same dish at home you loved to eat out, was a lot more fun, especially when it turns out tastier!



I was inspired to try cooking few more items!



Archery Lessons while camping in February. An outing that was so amazing & where I thought I would do it more often in near future but 😊

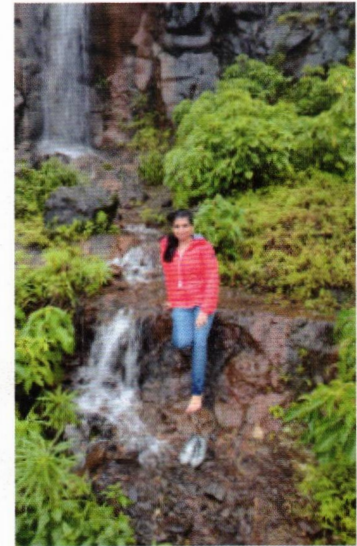
Early March was a perfect time for hair cut & the Timely Haircut reminds me once again how I am so blessed to be always at right place at right time 😊



A Selfie business now starts with an additional step of removing the mask & not just do your hair & smile.

I wish good health, wealth, happiness & prosperity to each & everyone at Synacor! Kudos to all of us as we forge ahead towards the new year hoping & trying to make it better with each passing day.

THANK YOU for everything you do.



Getting out of home where you are stuck from months & looking at the greenery along with waterfall was a soothing experience.



Festivals celebrated inside home (as covid made us to stay in) were no less fun. We could still get all decked up & feel good with a good Saree 😊

## fave RECIPE

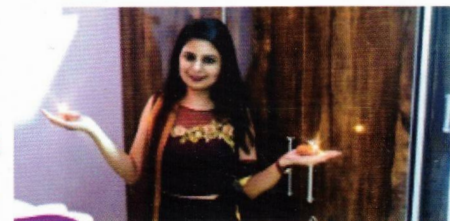
Lockdown Cake (Page 103)

Family Pic is a must when you meet your wonderful family after long time 😊



Playing cricket & having some fun time with cousins is a must when everyone is staying home.

I am holding Diyas because it was Diwali, The festival of lights.



## Trish Parrelly



## Juan Parra

### fave RECIPE

I'd like to share the recipe for my famous buffalo chicken dip. A definite crowd pleaser for all occasions.  
(Page 104)

I would also like to wish everyone a very safe and wonderful holiday season. Cheers to a great 2021!

## Aumin Patel

A few of my favourites!

Favourite Food: Pani Puri, Alfredo Pasta

Favourite Desert: Hot Brownie with ice cream

### fave SHOW

Sherlock Holmes, Flash, Fringe, Scorpions, FRIENDS.

## Carlos Pineda

Hello! Two special moments with the family in 2020.



## Dave Pizarro

Happy Holidays to everyone at Synacor, wishing you and your family a wonderful new year. May a smile and 'mouse ears' lead your way into 2021!



## Deepa Selvam

### fave SHOW

Lovecraft Country, Psych and Elementary - These are some of my quarantine favorites.



### fave RECIPE

Sweet Pongal or Sakkarai Pongal. Pongal is an harvest festival widely celebrated in South India. It's really special since I am from a farmer family. The dish is traditionally prepared with the fresh rice from the harvest. (Page 104)

After some struggle and following pandemic procedures, I got home to my family from Pune, after 9 months we saw each other.

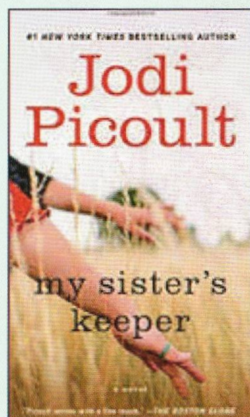
## Gina Sheridan

### fave MOVIE

Noises Off

### fave BOOK

My Sister's Keeper by Jodi Picoult



Favorite foods:  
glazed sweet potatoes and creamed corn

Current food obsession:  
American Dreams specialty nut butters



And here is my doggy enjoying mom being able to work from home and our Christmas tree!

## Andrew Shingler

### fave RECIPE

During these strange times and being something of an amateur (and lazy) cook I'm always trying to find something that's easy to prepare and only needs one pot or baking tray!

This has become a household favourite during lockdown:

Tray Bake Lemon Chicken & Potatoes  
(Page 105)



## Amit Singh

### fave SHOW

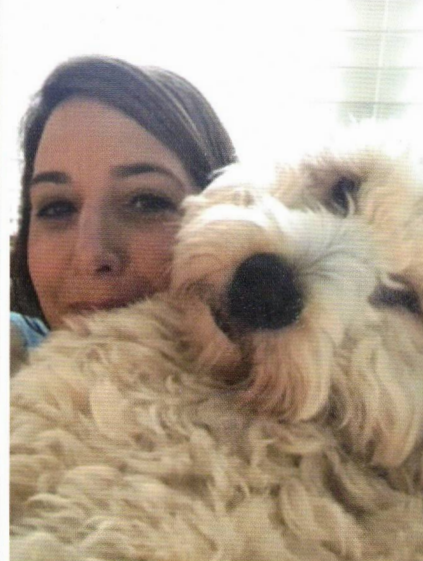
Lost in Space

I love the Robinson family fight against all odds to survive and escape.



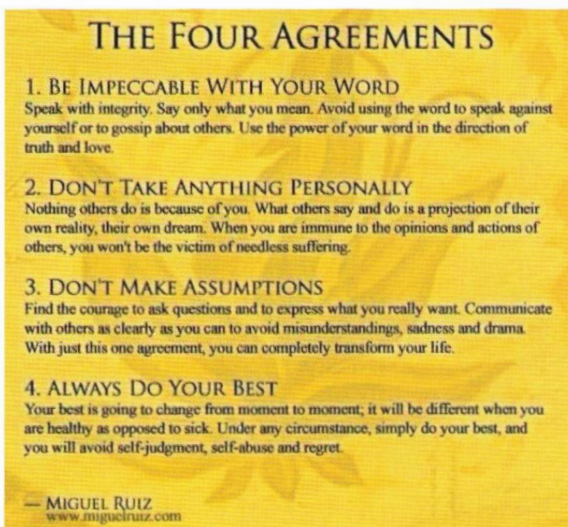
## Jody Sirianni

My time at home- Augie came into my life mid-February (before COVID) as an 8-week old puppy. He is now 11 months old and so much fun! He is a 44 lb Goldendoodle who thinks he is a lap dog! This picture shows how he likes to sit with me!



## fave BOOK

The 4 Agreements- A book that I have referred to many times during the past 9 months. Life during COVID has not been easy personally and professionally. I like to refer to these agreements to remind me that this is temporary and to keep my head up!



## fave RECIPE

No Bake White Chocolate  
Peppermint Oreo Truffles.

I highly recommend these  
truffles. Super easy to make  
and even easier to eat!!  
(Page 105)

## Jack Smaszcz

### fave MOVIE

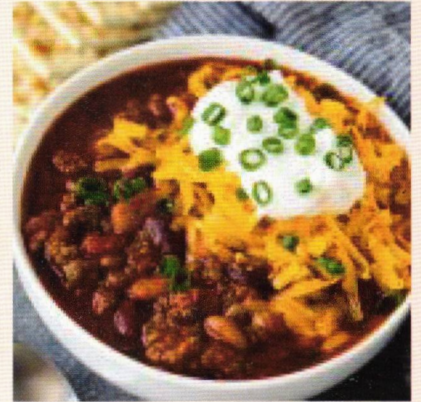
Kill Bill Vol. 1 & 2

### fave SHOW

Great British Baking Show on Netflix

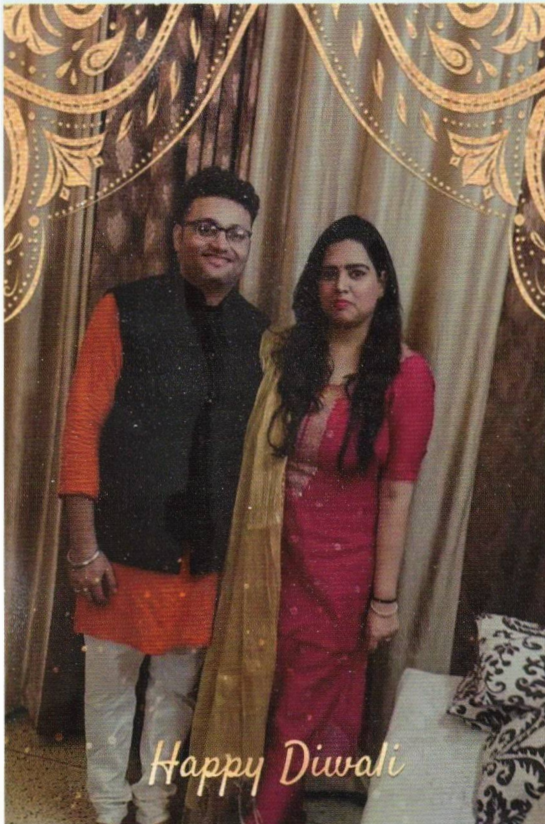
### fave RECIPE

A fast and easy Instant Pot Chili by Sara Welch, writer at Dinner at the Zoo (Page 106)



Happy Holidays to my coworkers around the world who I have not met!  
Wishing you great times with family and friends.  
Stay safe!

## Parul Soni



This holiday season reminds us what a close-knit family we've become while working together as a company in this pandemic.

Sending the warmest holiday wishes to you and yours. Wishing you all that is merry and bright for the New Year ahead!

Me & my husband from "Diwali" festival

## Eugene Soosay

I witnessed a hole-in-one by one of my golf buddies recently!

(That's me on the left)



## Darci Tadich

We've enjoyed a lot of quality family time during 2020. Henry turned 2 and his personality continues to shine as he grows! We love getting him outdoors for adventures and exploration. The Zoo animals are his absolute favorite and we have spent many days there after it reopened.

## fave RECIPE

Bolognese Sauce  
(Page 107)



# Shashank Shekhar Tewari

Hello! Here's a few items I had to share:

Fun activity: A lot of us are fans of board games, and we were not getting our fix due to the lockdown. Fortunately there was a virtual solution - here's us playing Catan, Cities and Knights.



The players are from various teams in our company:

- Deepa Selvam (Email Ops)
- Amol Arakh (Email Ops)
- Sujit Chaudhary (TSS)
- Heera Singh Koranga (TSE)
- me

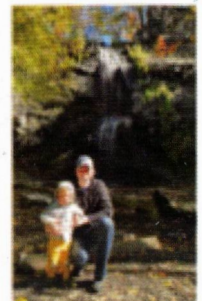
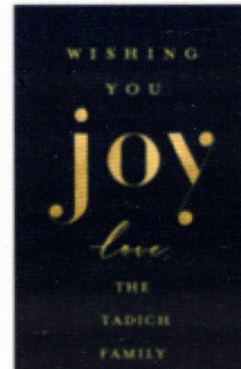
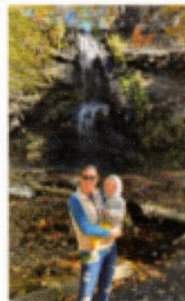
## fave RECIPE

Delhi 'Thela-Style' Omelette Sandwich. India is generally famous for its street food, with each city having its own unique cuisine. Being the capital, Delhi is a fusion of various styles of cooking from all over India. One dish in particular that we were missing was the omelette sandwich. (Page 106)



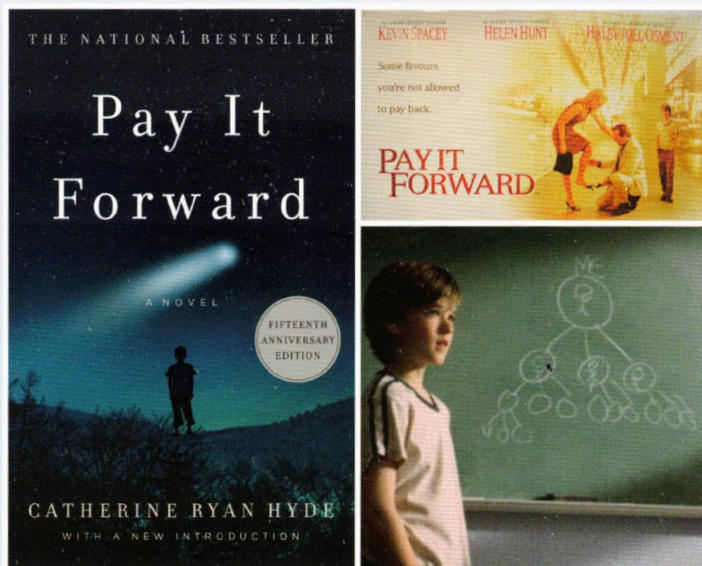
Having passed 10 years at Synacor, one thing has remained consistent over time - all of the great people who have come through these doors!

I met my husband and have made many lifelong friends here. I am so thankful to have gotten to know as many of you as I have! Wishing you all the best in 2021!



## Marcus Teo

A few of my favorites!



## Deb Utz



## Martin Vickerton

One of my lockdown jobs has been the school run for my daughter's twins.



## Gabor Vida

From a personal angle, this year definitely saw some changes. With the move to working from home, we realized we didn't have a home office and working from the dining room table would not be a permanent solution. So that launched the year long Renovate the Basement project, which of course snowballed into an office, a gym and a media room. We plan to be done in time for Christmas.

But the biggest change is the newest addition to our family - our new puppy, Juno! She's a mini-goldendoodle and was born August 25th. We named her after Juno beach, the beach the Canadians stormed on D-Day, and also the Juno Awards, which are the awards given to Canadian musicians. The orchestra my wife works for has won 3 Junos. Here are some pics!



## Gaurav Yerawar

A picture of our family staying safe at home.



## Mandy Zabler








Since there was so much going on with Covid that I couldn't control, I decided to take on a challenge I could control, and focus on my mental and physical health.....  
#75HARD

fave  
**RECIPE**

The BEST Margarita  
Recipe!  
(Page 107)

# 75HARD

Follow this program every day exactly as it's stated for 75 days and become a new, better you.

-  Two 45 minute workouts
-  One workout must be outdoors
-  Follow a diet
-  No alcohol or cheat meals
-  Drink 1 gallon of water
-  Read 10 pages, nonfiction. Audiobooks do not count.
-  Take a progress pic



**DAILY RULES**

Zero compromises, Zero Substitutions.





# The Amazing Synacor Class of December 2020

Ryan Abrahams

Timothy Ace

Prashant Ajari

Sandesh Almeida

Mahesh Amarelia

Puneeth Reddy Ambrella

Amy Andrus

Nathan Annam

Amol Arakh

Umashankar Avagadda

Daniel Barber

Cinnamon Barnes

Eric Barnes

Tara Barnes

Bhavin Bathani

Linzee Bearl

Carla Becker

Matthew Berg

Ronald Bernstein

Nagesh Bhagwat

Girish Bhamare

Gopal Bhandari

Himesh Bhise

Krishna Bhosale

Sourabh Bhushan

Gayle Billat

Surender Singh Bisht

Daniel Blackwood

Aaron Bourke

Kyeremeh Bright

Karl Buchner

Philip Buczkowski

Brian Casto

Frank Castro

Michael Chambers

Siew Chan

Sujit Chaudhary

Pratik Chavan

Yashraj Chavda

Sijo Cheeran

Serene Chong

Sreejan Chowdhury

Michael Coffta

Kelly Connors

Brianne Corbett

Karine Couvreur

Russ Crandall

Yogesh Dasi

Steven Davi

Barry de Graaff

Adam DeMarie

Stephan DeSouza

Erich Deitz

Alan Denniston

Borys Deriy

Abhishesk Deshmukh

Ajay Deshpande

Shweta Deshpande

Sourabh Deval

Vivek Dhande

Madhav Dhuppe

Dino DiGiulio

Mariama Diaby

Ryan Doran

Rushikesh Dudhane

Robert Durgin



John Eastman  
Crystal Eckam  
Aaron Edwards  
Thomas Embt  
Lisa Engelke  
Eput Esau  
Reginald Eyre  
Sally Finestone  
Todd Finley  
Timothy Finucane  
Michael Flynn  
Christopher Freid  
Nicholas Fuest  
Katie Fuller  
Vikas Galande  
Michael Galante  
Jayasree Garapati  
Keshav Gaur  
Deepak Gautam  
David Gersh  
Russell Gibson  
Kenneth Giroux  
Ankit Kumar Goel  
Dana Golden  
Taylor Goodwill  
Kunal Gorai  
Shardool Gore  
Kaitlin Gorman  
Kimberly Grochowski  
Jessica Grogan  
Lave Gupta  
Shubham Gupta  
Suchit Gupta

Sharra Hagenbrock  
Hendri Haryanto  
Tim Heasley  
Matthew Heick  
Sushant Hirekerur  
David Ho  
Jeffrey Hobbs  
John Holder  
Tyler Howard  
John Hurley  
Michael Ivancic  
Vishnukant Jangid  
Alex Janikowski  
Jessica Jankowiak  
Jyotiranjana Jena  
Jane Jiang  
Max Johnson  
Kerry Johnson  
Akshay Joshi  
Suraj Kadam  
Harshad Karajgaonkar  
Vaibhav Kashyap  
Koichi Kato  
John Kavanagh  
Colleen Kelly  
Julia Kester  
Pallavi Khairnar  
Richard King  
Sakchhi Kiran  
Alan Knowles  
Yasuko Komiyama  
Mark Kopenski  
Mukesh Kothari

The only proof  
dad worked  
@ synacor  
2020

Natalie Kouyoumjian  
Stephen Kowalewski  
Brian Krespan  
Gaurav Kshirsagar  
Girish Kulkarni  
Ankit Kumar  
Bhriku Kumar  
Mritunjay Kumar  
Prabhat Kumar  
Matthias Kunz  
May Lam  
Joshua Landsman  
Scott Laufer  
Alexandra Laughlin  
Barbara Leahy  
Matthew Leardini  
Ivy Lee  
Peter Lenahan  
Antonio Luccini  
Tony MacDonell  
Ann Mason  
Navdeep Mathur  
Piyush Mathur  
Sharad Mathur  
Shinya Matsuoka  
Deepa Matta  
Katelyn McDevitt  
Denise McMahan  
Jonathan Mead  
Urvi Mehta  
Catherine Mika  
Joshua Mika  
Amanda Mikels  
Stephen Miles  
Jonathan Miller  
Abhijit Mishra  
Tarun Mishra  
Amol Mistry

Ian Mitchell  
Jeremy Monin  
Rajkumar Natarajan  
Bill Neff  
Hanh Nguyen  
Raghu Noti  
Randall Okon  
Ted Osadchuk  
Glenn Osswald  
Sameer Pachpande  
Barsha Pandey  
Anupama Panhale  
Juan Parra  
Trish Parrelly  
Christine Paschal  
Aumin Patel  
Sachin Patel  
Saket Patel  
Sumeet Patel  
Chinmay Pathak  
Bradley Peruski  
Anthony Petty  
Varsha Pillay  
Carlos Pineda  
David Pizarro  
Om Prakash  
Russell Pratt  
Anthony Publiski  
John Rabara  
Manav Rakheja  
Gautam Ramachandran  
Joe Rappold  
Nilam Raut  
Quintin Redmond  
Corey Reichle  
Varun Risbud  
Bradley Rockmore  
Meredith Roth

Lasse Saarinen  
Nikhil Sahasrabudhe  
Shashi Kant Santosh  
Ellen Santoso  
Samrat Sarkar  
Sandesh Satam  
Mitesh Savani  
Deepa Selvam  
Aarti Shah  
Dawood Shaikh  
Zuber Shaikh  
Prashant Sharma  
Ian Shaw  
Gina Sheridan  
Santosh Shetty  
Andrew Shingler  
Aditya Shrivastava  
Aman Shukla  
Charles Simao  
Brandon Singer  
Akshat Singh  
Amit Singh  
Anand Singh  
Heera Singh  
Jitesh Singh  
Jody Sirianni  
Andrew Skalski  
Jake Smaszcz  
Jitesh Sojitra  
Mayur Sonar  
Sandeep Sonawane  
Deepak Soni  
Parul Soni  
Swapnil Sonkusare  
Eugene Soosay  
Singu Srinivas  
Sandra Stacy  
Ronald Straight

Prashant Surana  
Amol Suryawanshi  
Deepti Tadala  
Darci Tadich  
Eric Tadich  
Uttam Takalkar  
Marcus Teo  
Timothy Terrill  
Shashank Tewari  
Joseph Todaro  
Deborah Utz  
Damini Vashishtha  
Martin Vickerton  
Gabor Vida  
Aayush Vijayvergiya  
Glenn Wallace  
Bo Wang  
Roy Wang  
Aaron White  
Brandon Wiacek  
Ashley Willis  
Peter Wilson  
Peter Wroblewski  
Gaurav Yerawar  
Yoshiho Yoshida  
Mandy Zabler  
Shawn Zabler

#### Board of Directors

Himesh Bhise  
Lisa Donohue  
Marwan Fawaz  
Andrew Kau  
Michael Montgomery  
Kevin M. Rendino

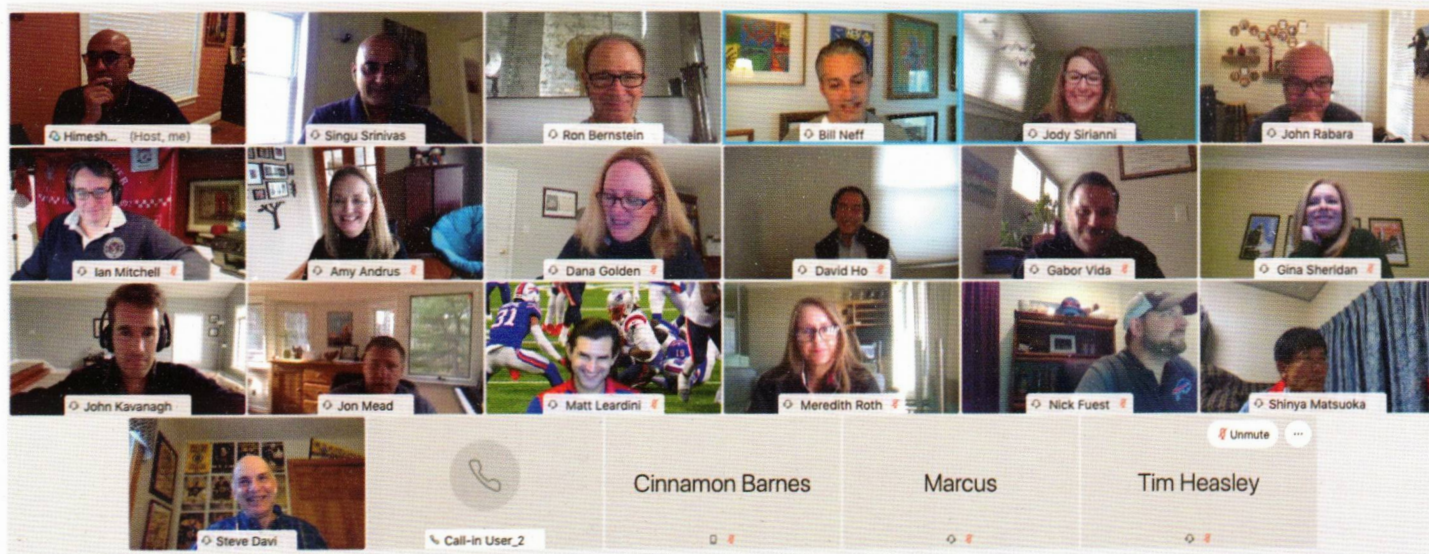
# A Year it Was

## Team Video Calls

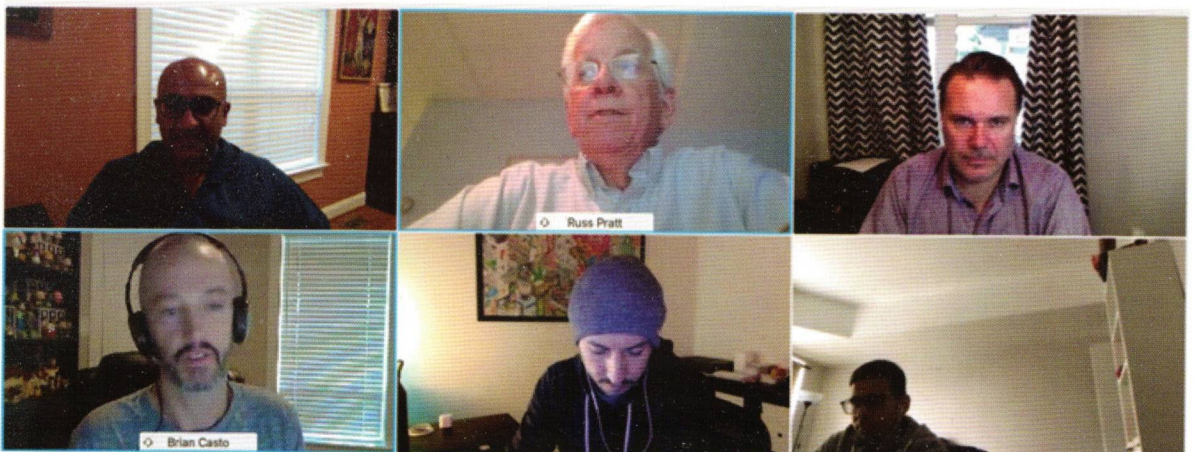
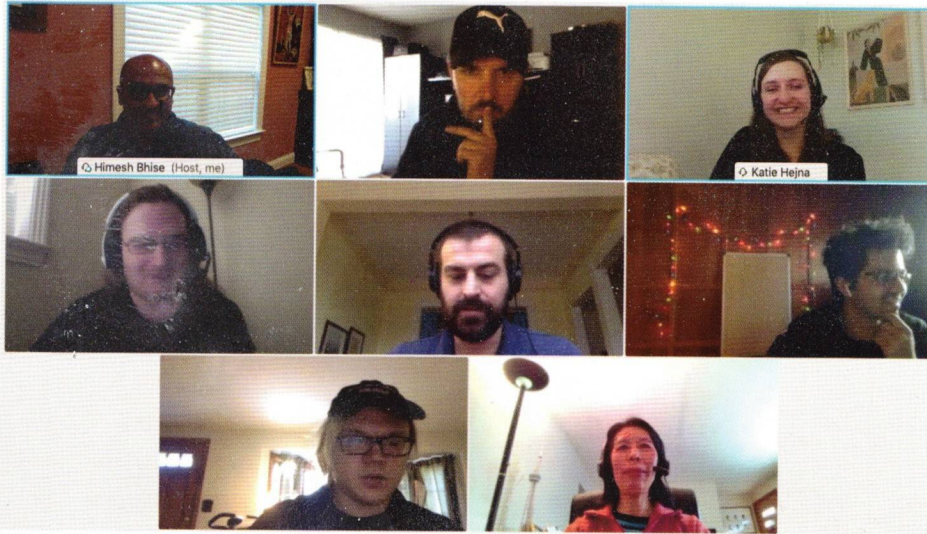
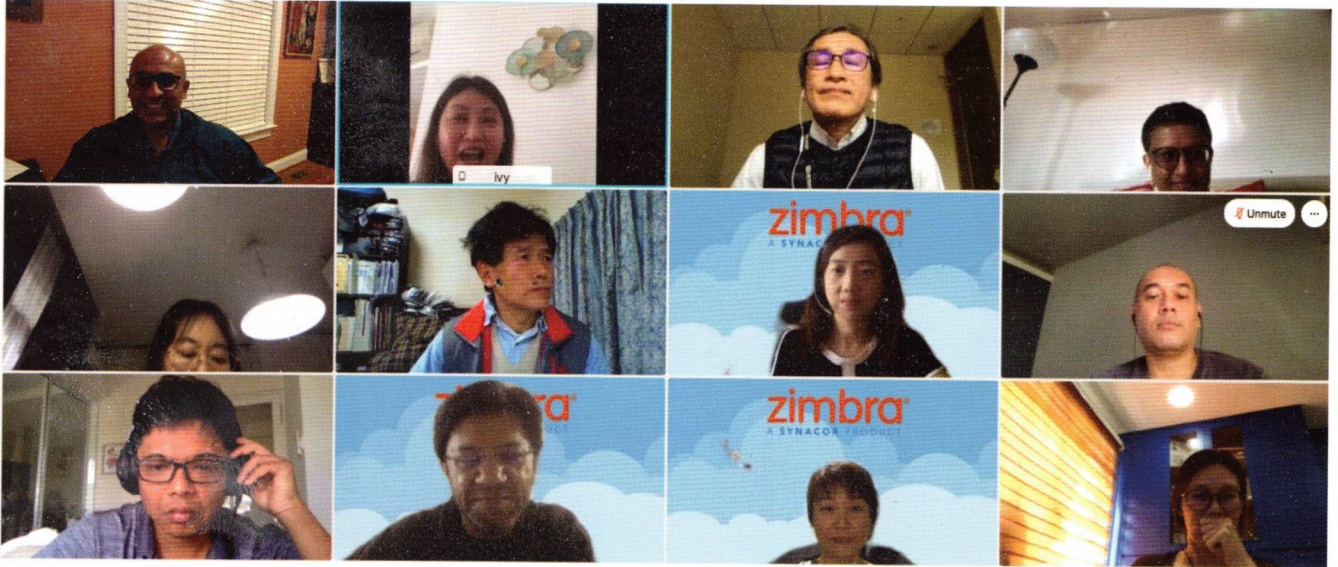
### Department Squares



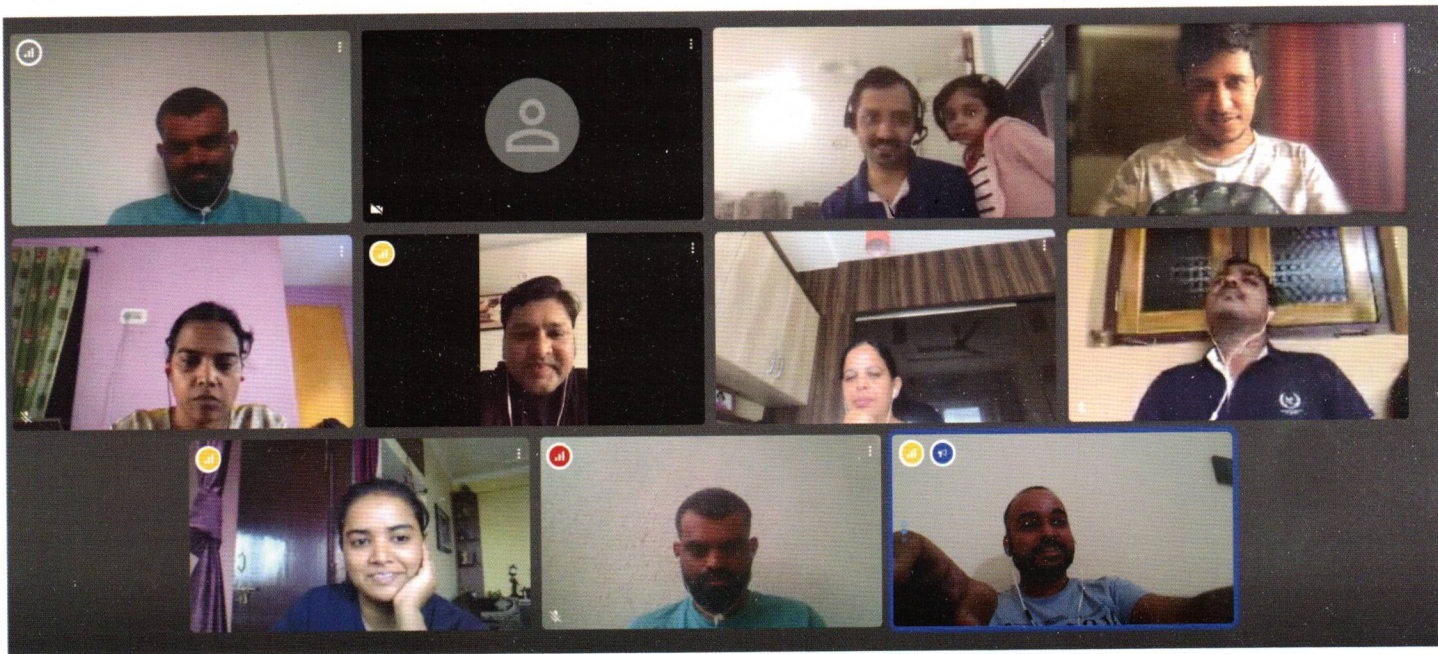
### Ops Meeting



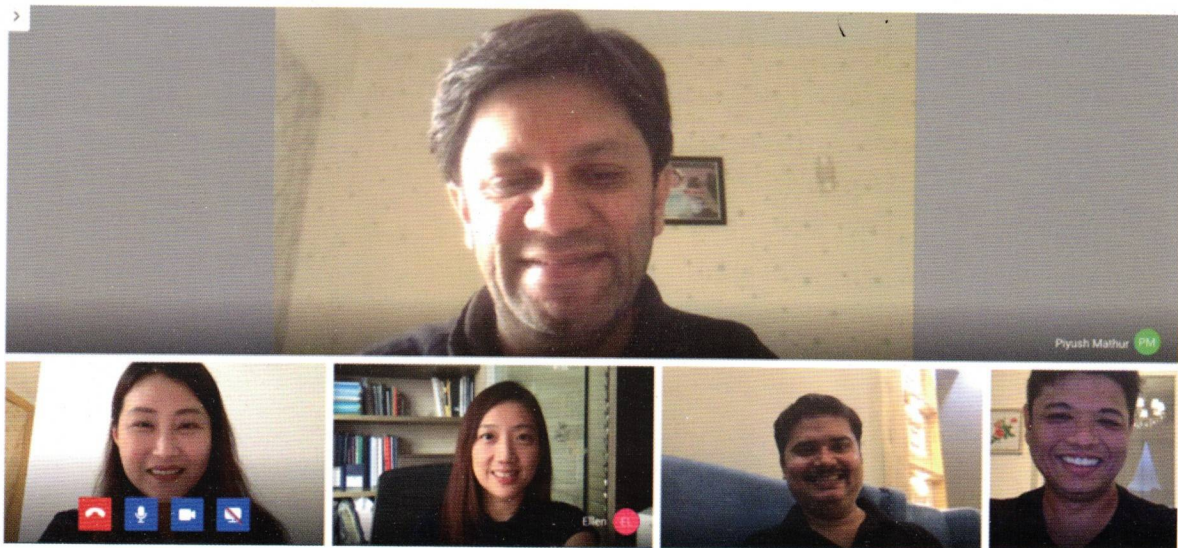
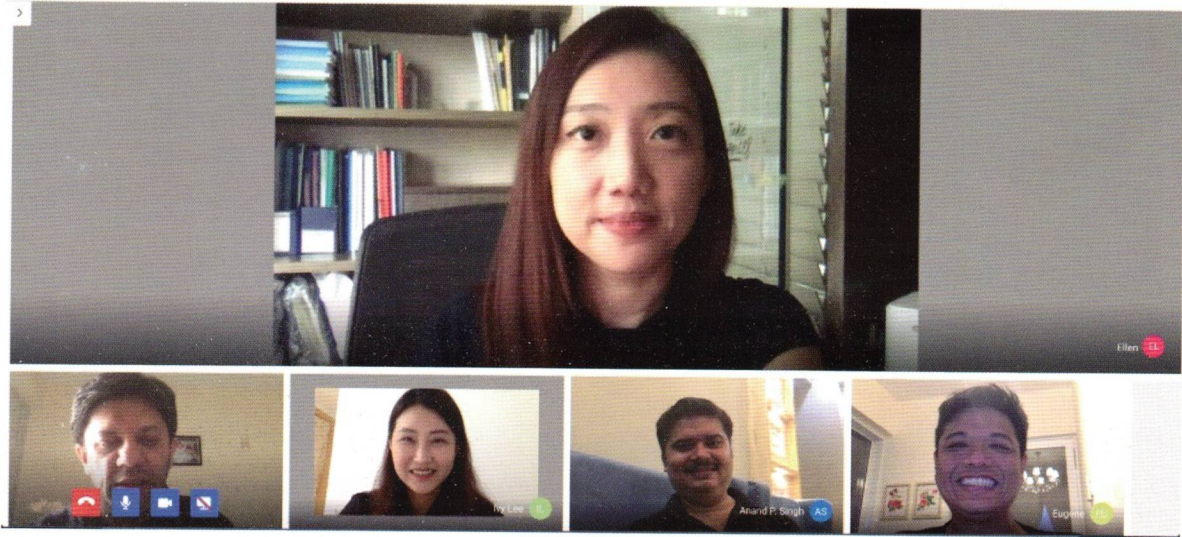
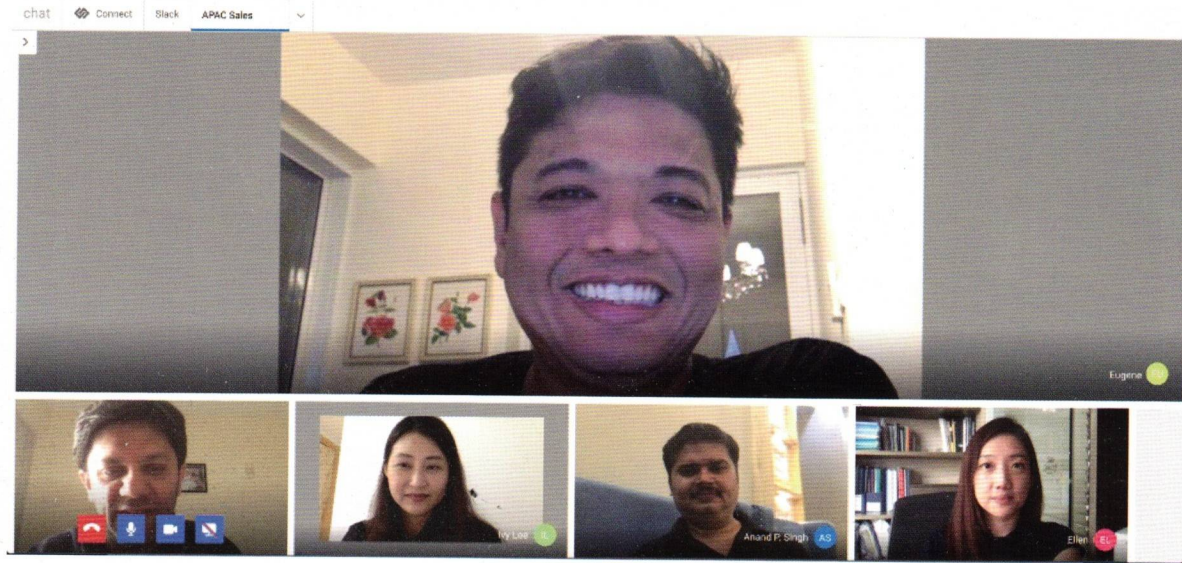
# Sync Sessions



# Virtual Tea Breaks



# APAC sales and channel teams call using Zimbra Connect

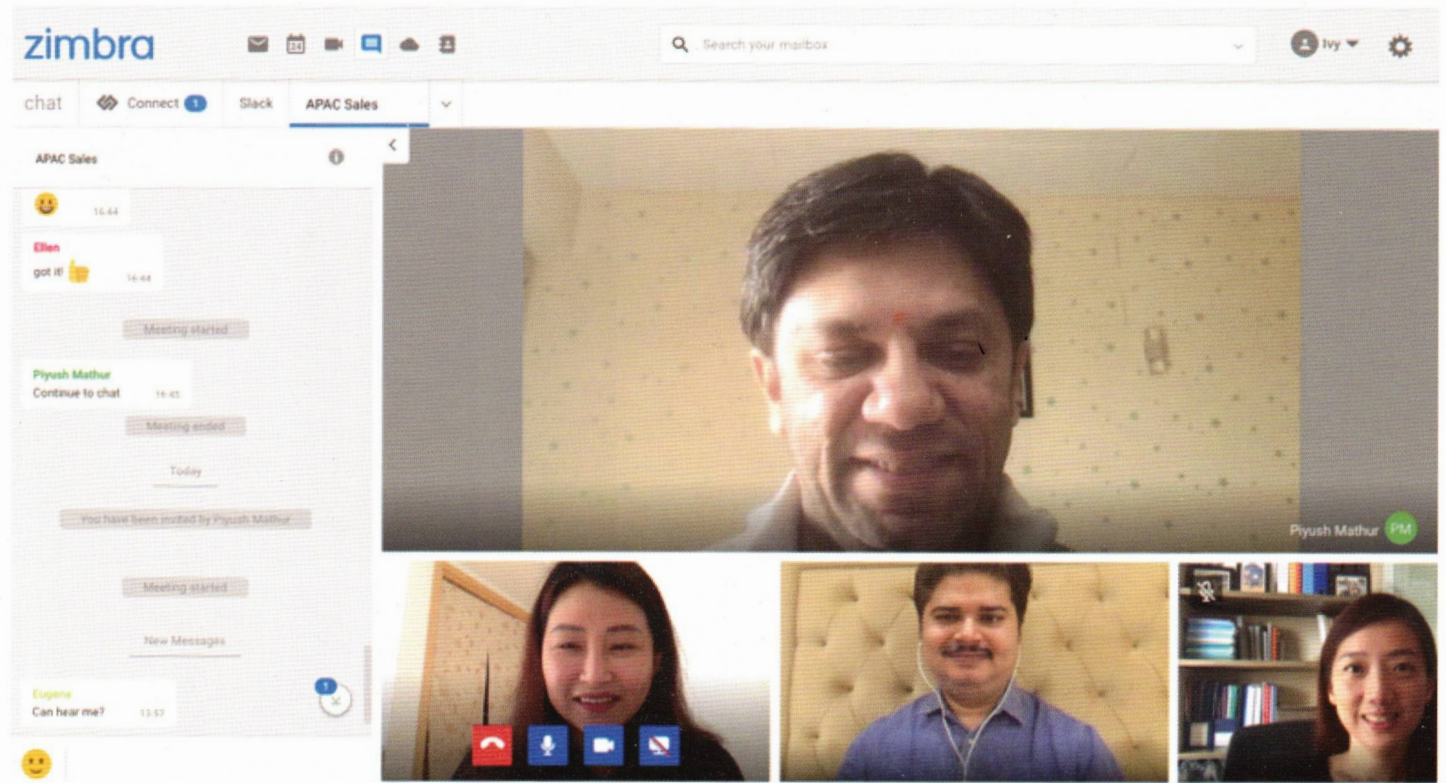
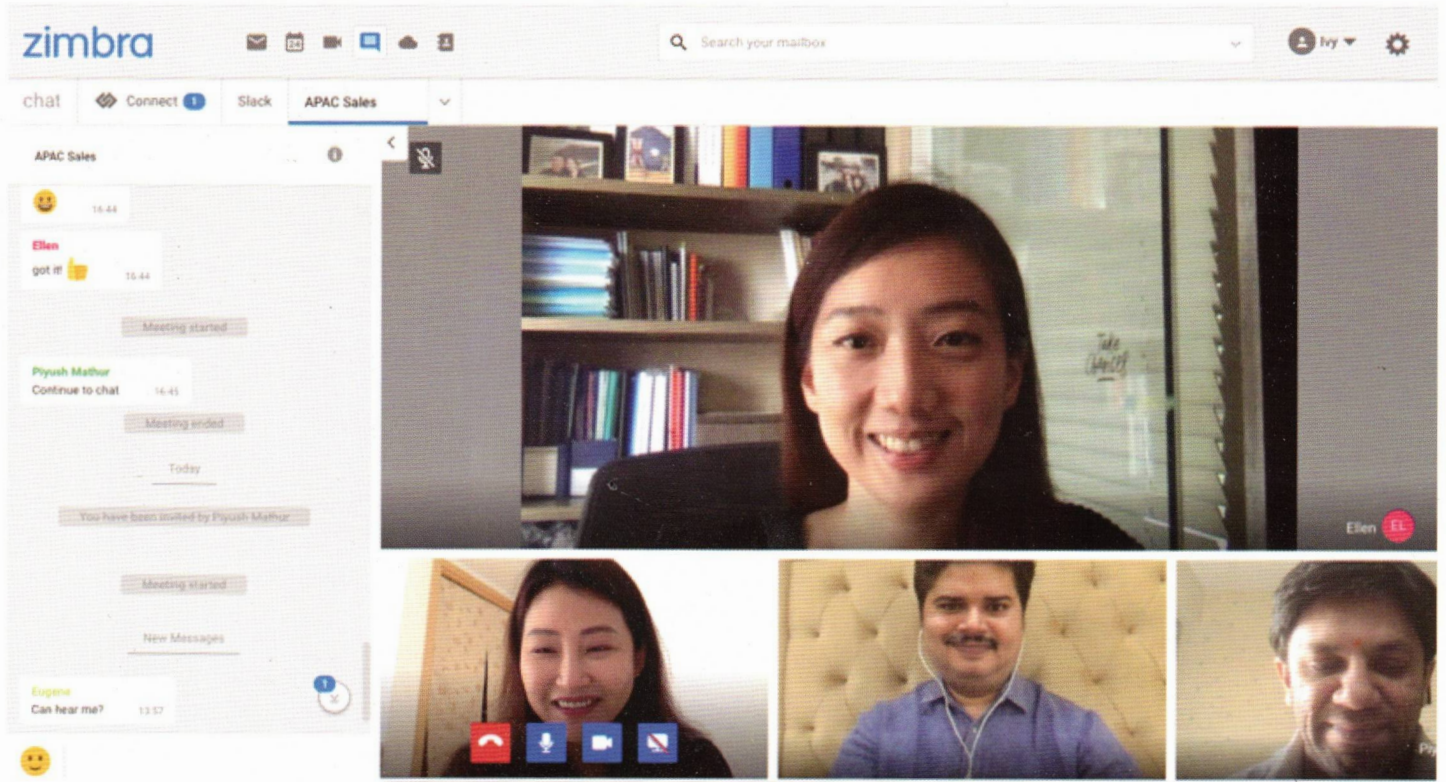


## 2 in India and 3 in Singapore!



We have had to say our Zimbra Connect is quite good for internal discussion!

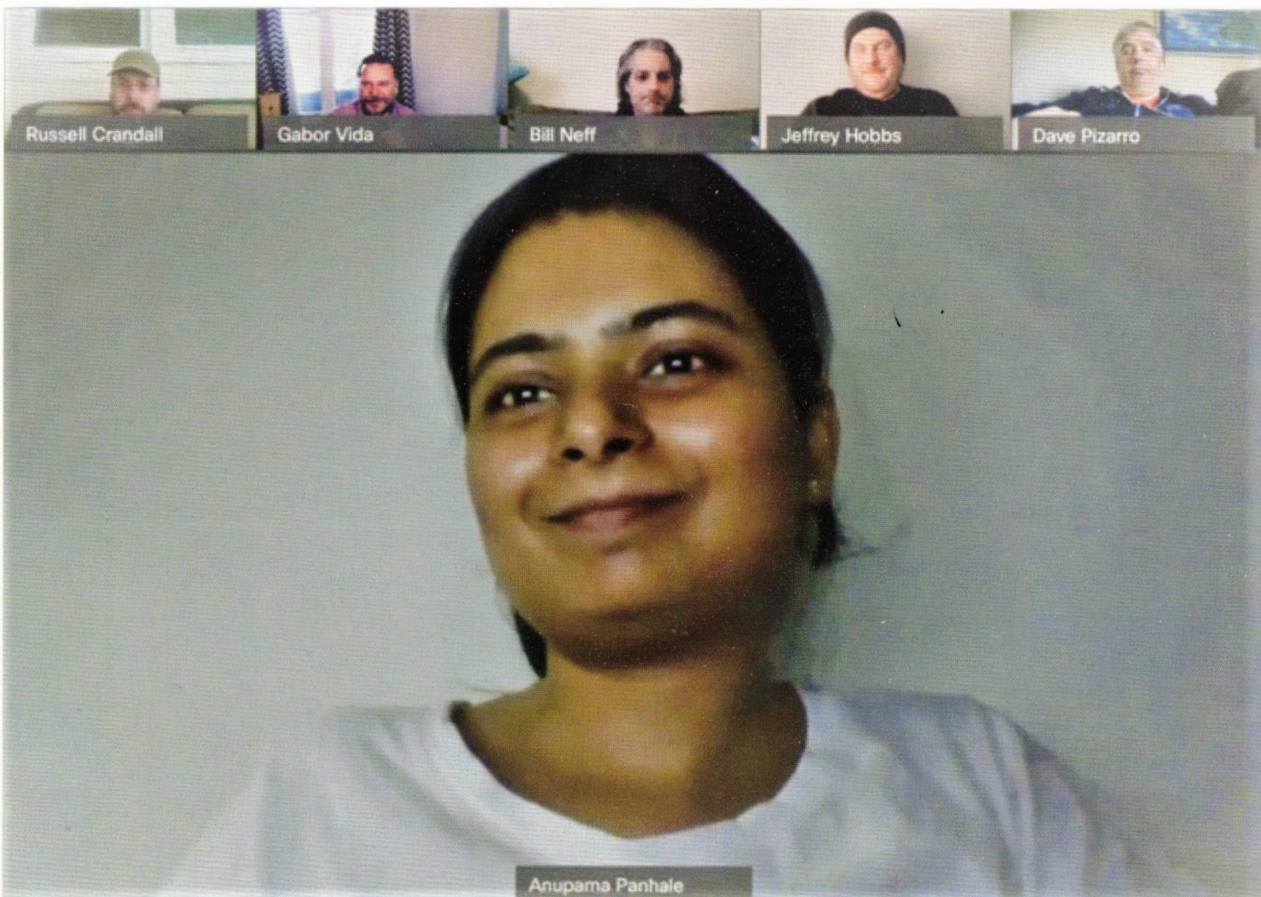
# APAC sales meeting by Zimbra Connect



## CM Team



## Project Meeting

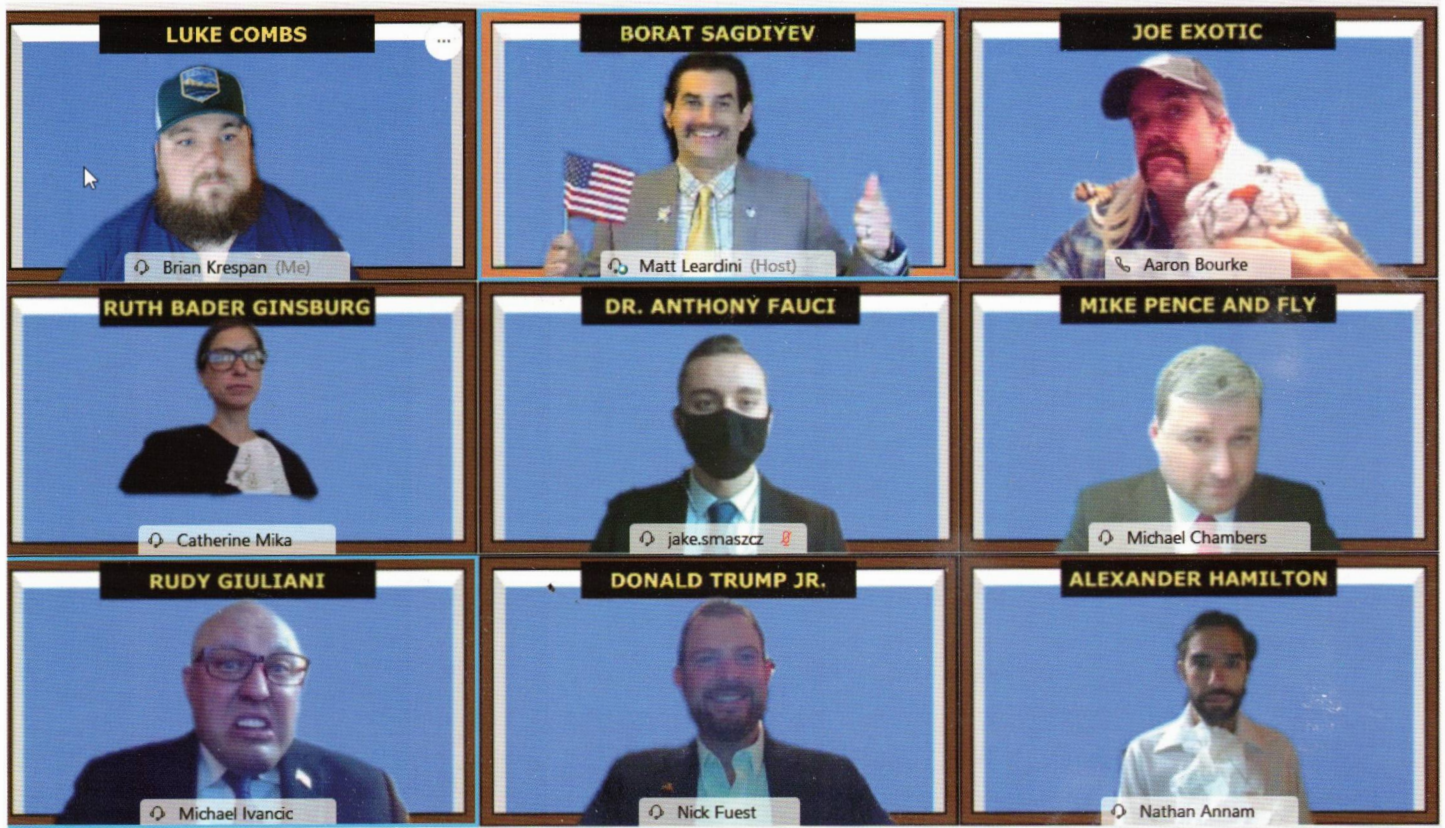


# Project Blocker Discussion



# Apps Team





## Search & Advertising Team





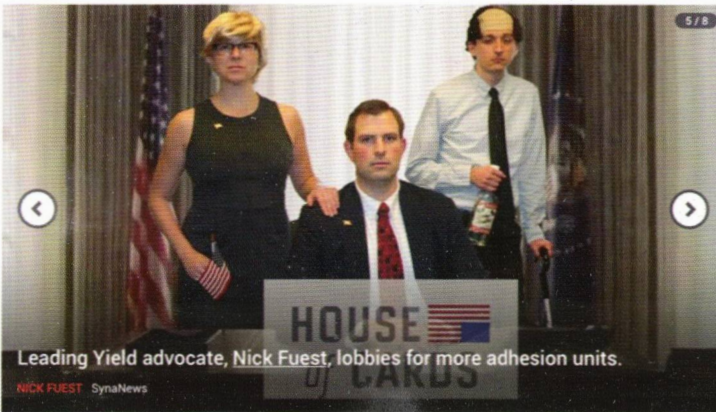
Search the Web

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Leading Yield advocate, Nick Fuest, lobbies for more adhesion units.

NICK FUEST SynaNews



Brian Casto

Chief slayer of Powerplay

UP NEXT Transition to S&A dev as Portal winds down



A Buffalo Senior Product Manager finishes off Powerplay & launches new portal all in one day!

Dave Pizarro



Ottawa Quality Engineer wins lottery - later points out it was an error.

Sijo Cheeran

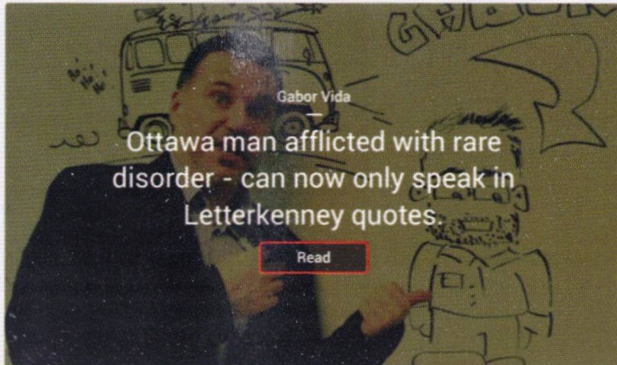


New study shows video not required for video calls.

Carla Becker



Featured Stories



Gabor Vida

Ottawa man afflicted with rare disorder - can now only speak in Letterkenney quotes.

Read



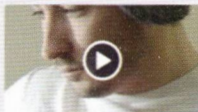
Buffalo advertising pioneer stares at privacy overlay for record 345 hours.

Brian Krespan



Content Publishing leader discovers he no longer needs sleep.

Josh Mika



Creative Director discovers misplaced pixels.

Ian Shaw



Software Engineer grows a single cube in his backyard.

Pratik Chavan



Local Engineering Manager insists his profile is not a mugshot.

Jeff Hobbs



Buffalo Ad Exec discovers he's not wearing a wig.

Matt Leardini



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Bill Neff



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Ron Bernstein

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Portal Team

# 2020 Group Outings



Pitching  
Cloud ID

First lunch  
meeting with  
Ivy, Marcus  
and Ellen since  
COVID19





Apps  
Team



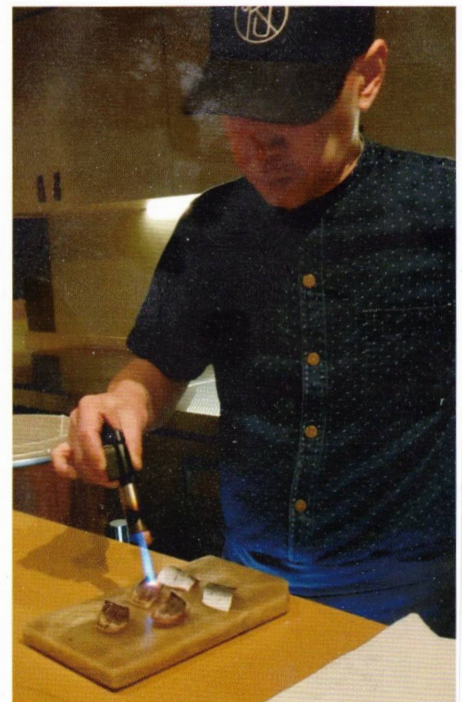
IDM Team + Friends Lunch





First catch up with Ivy, Marcus, Eput and Siew Chan since March

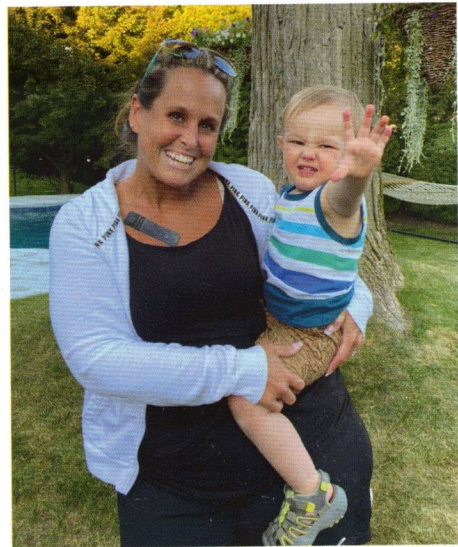
### February Board Meeting Dinner





**IDM Team + Friends Lunch**





**Golden Family  
Sales Team Gathering**





**Client Appreciation BBQ  
in Japan**



**Fixing a flat on our way  
to a client meeting!**

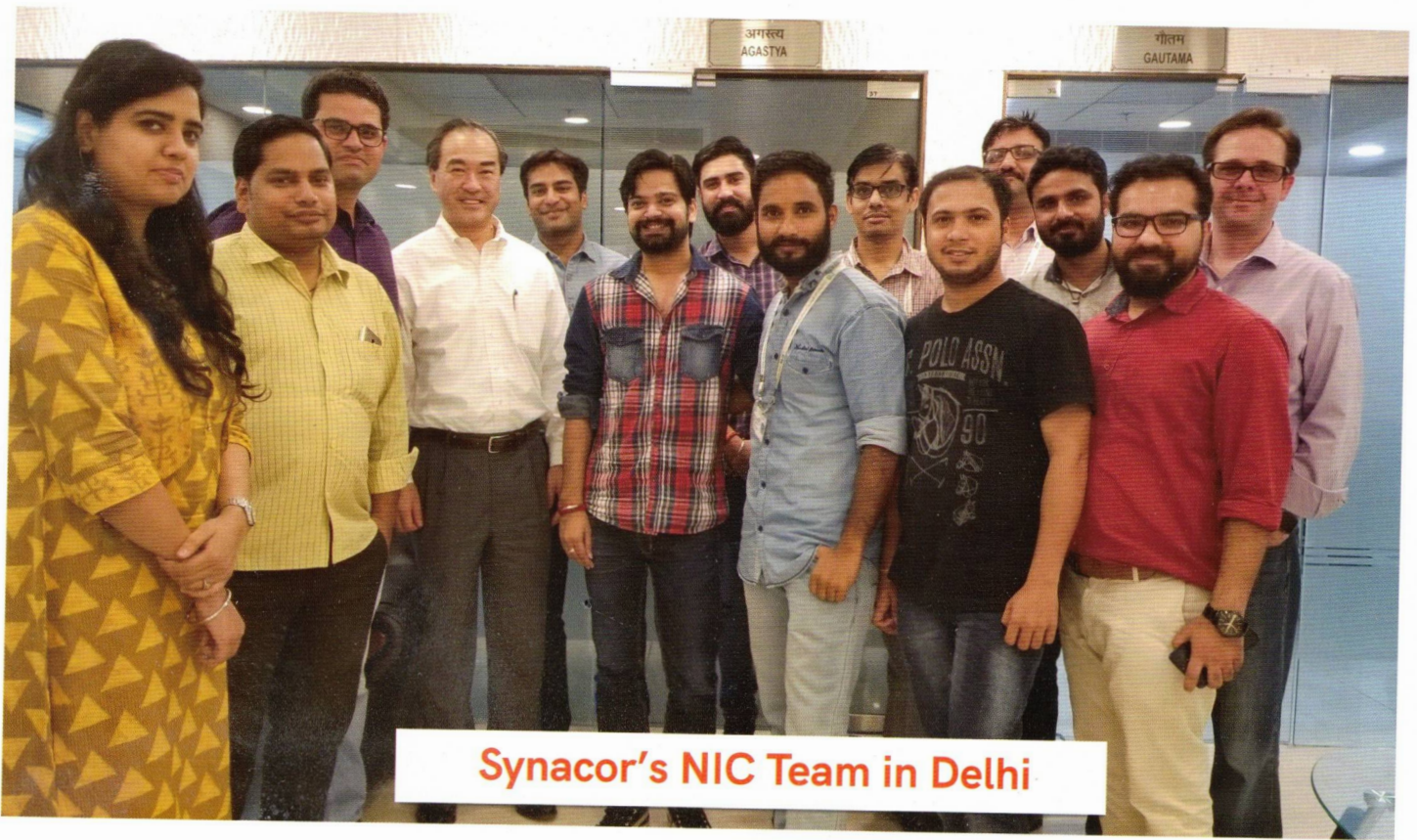




**Synacor's NIC Team in Delhi**



**NIC Client Appreciation Luncheon in Delhi**



**Synacor's NIC Team in Delhi**

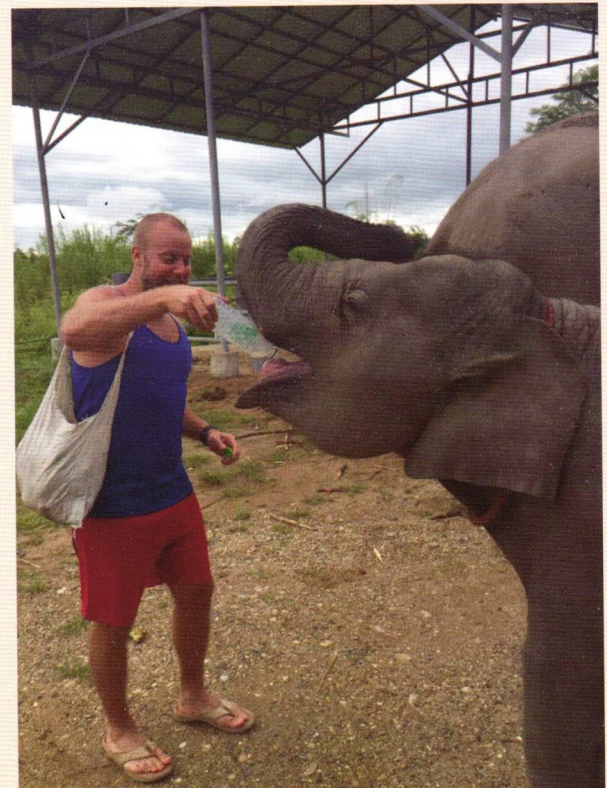


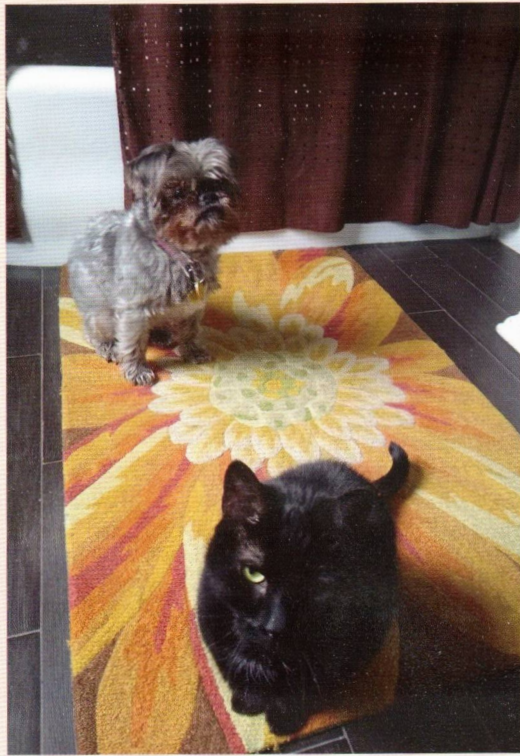
**Synacor's Japan Team!**

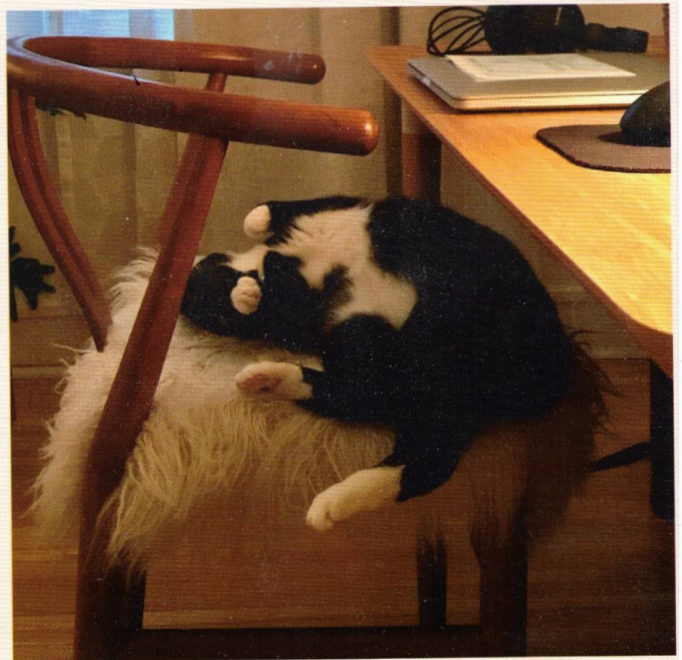
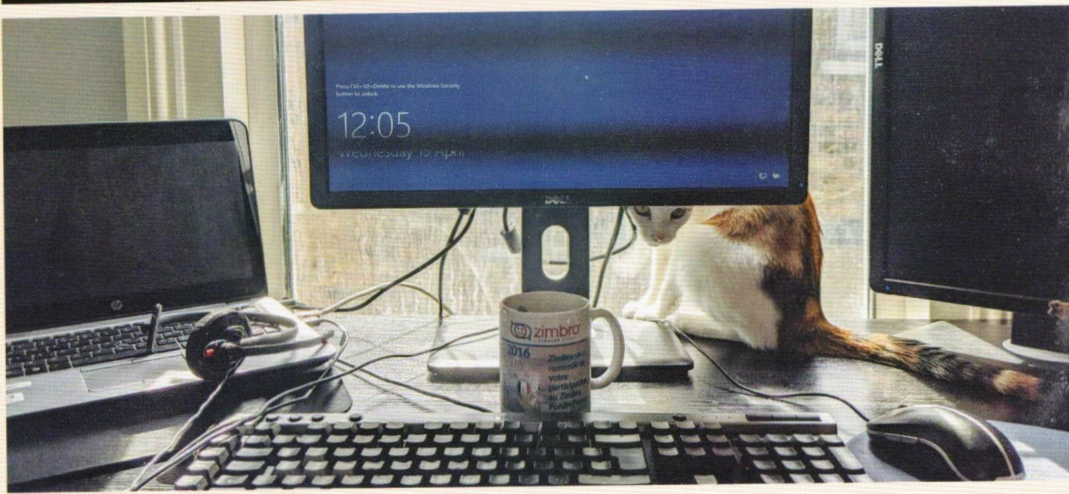
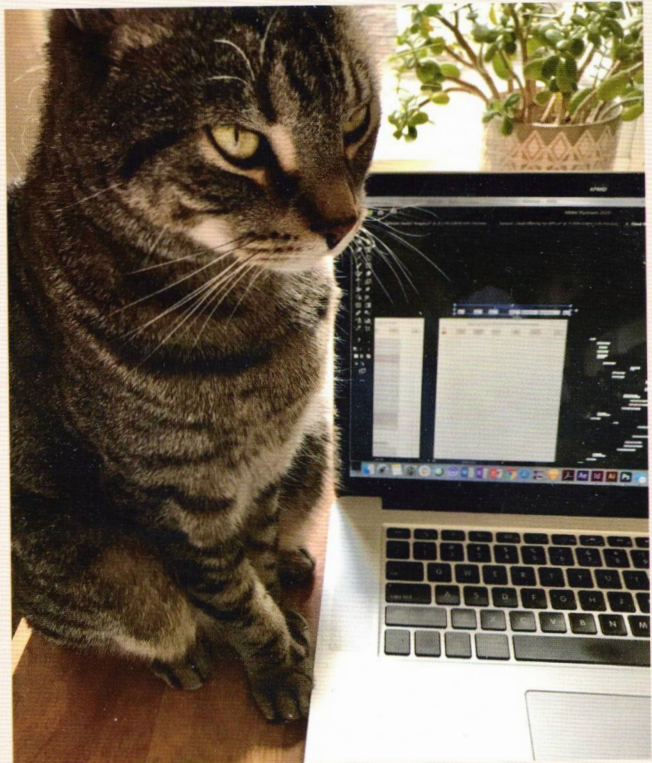
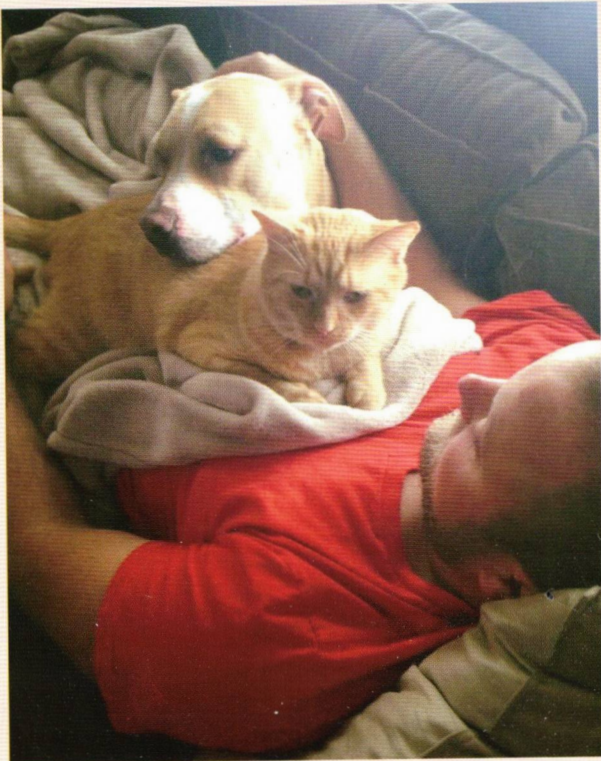
# Our Quarantine Coworkers

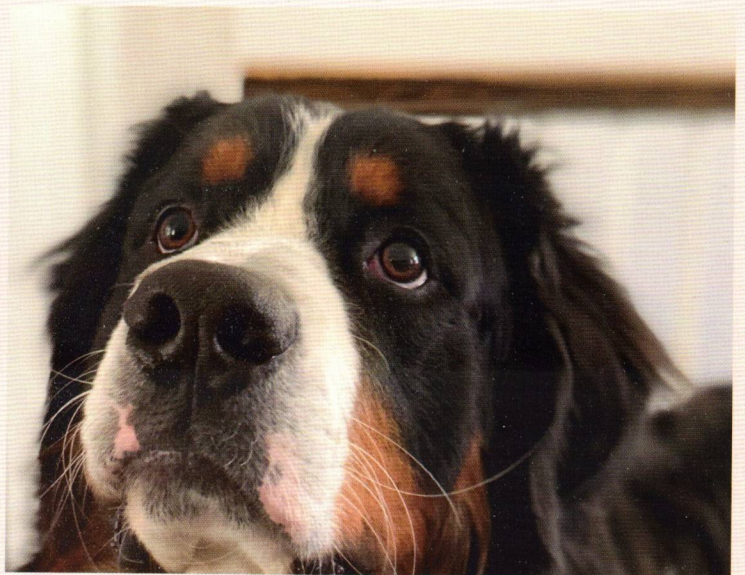


## Pets

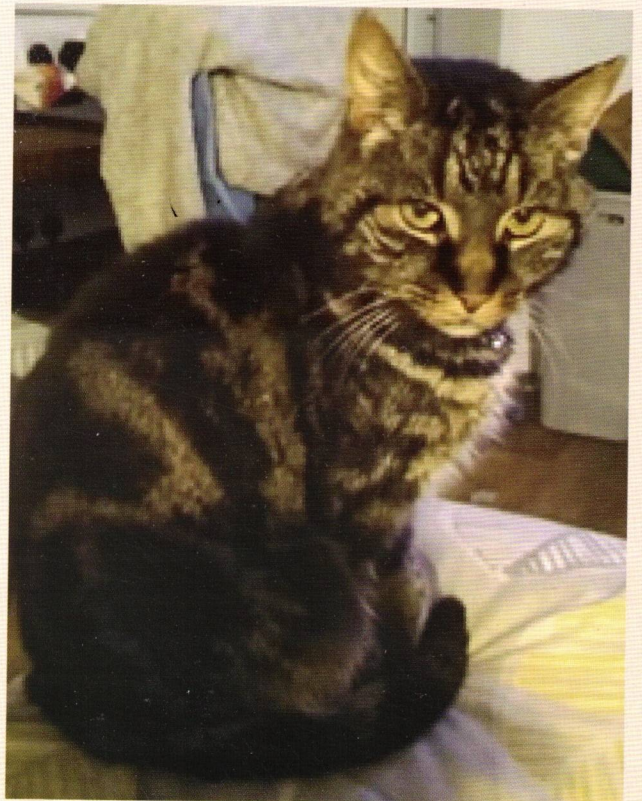
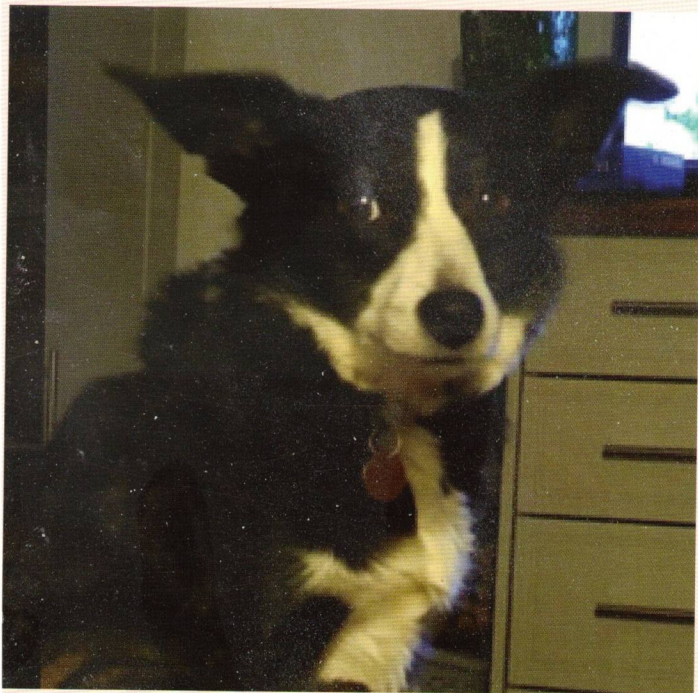
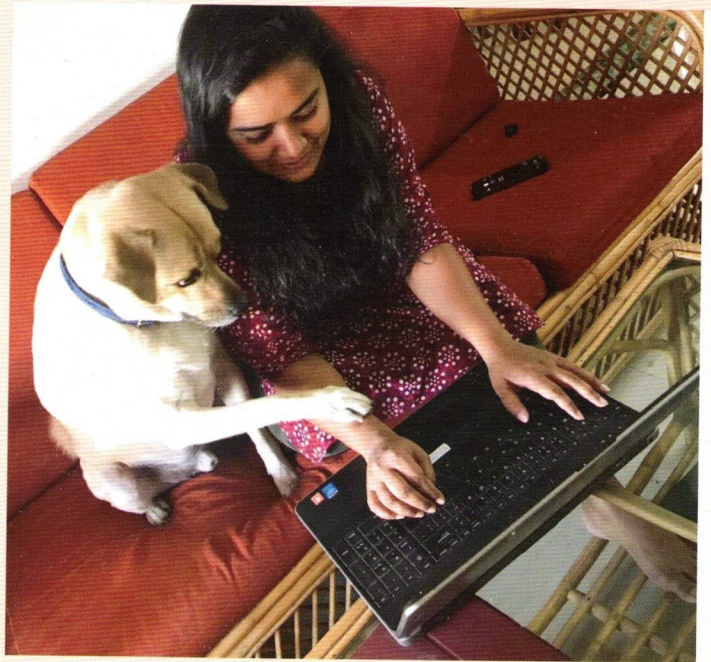
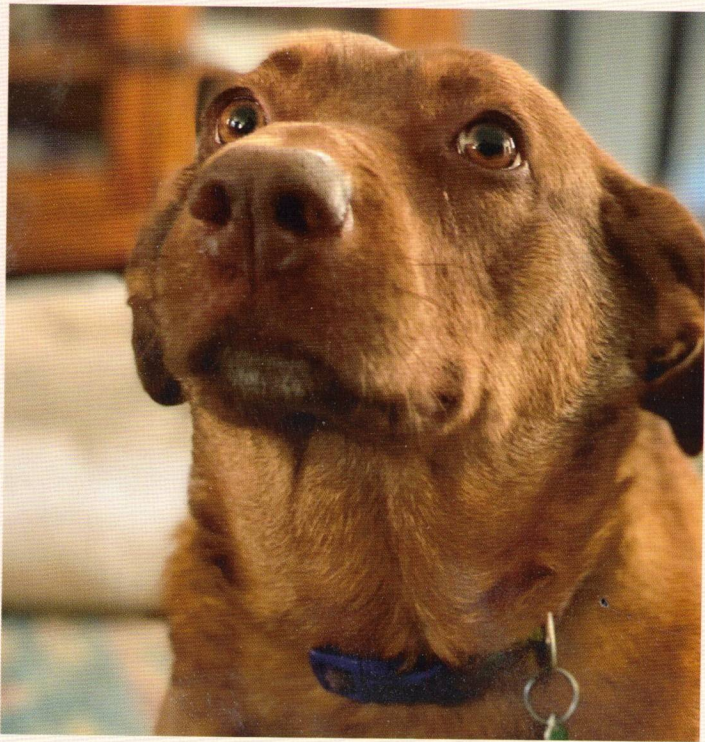


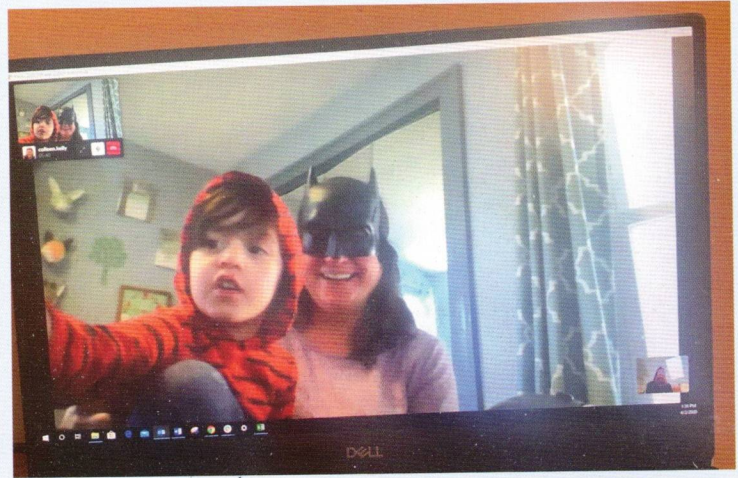
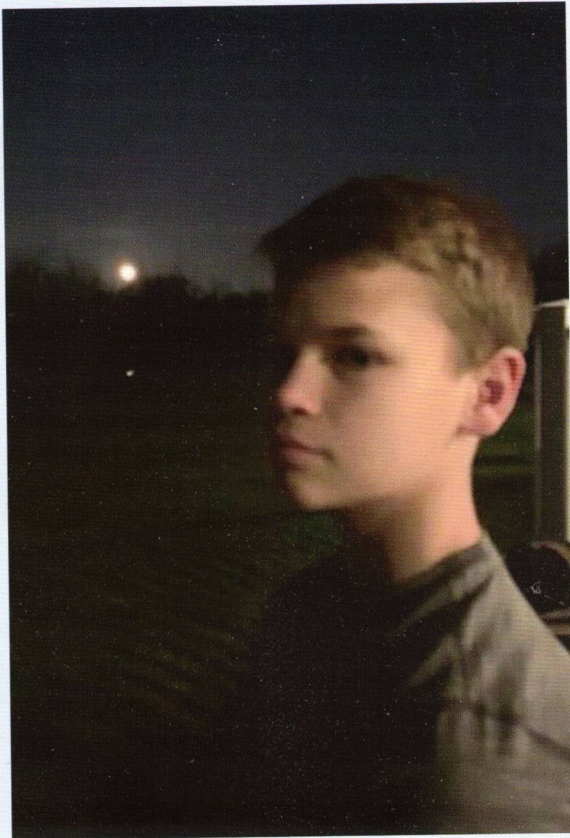




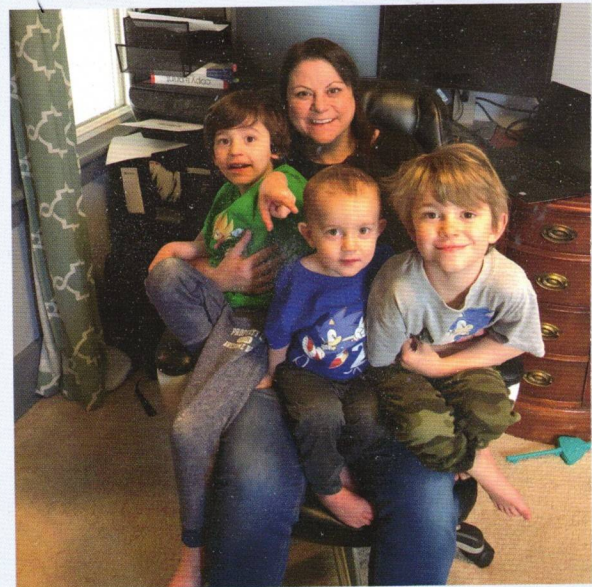


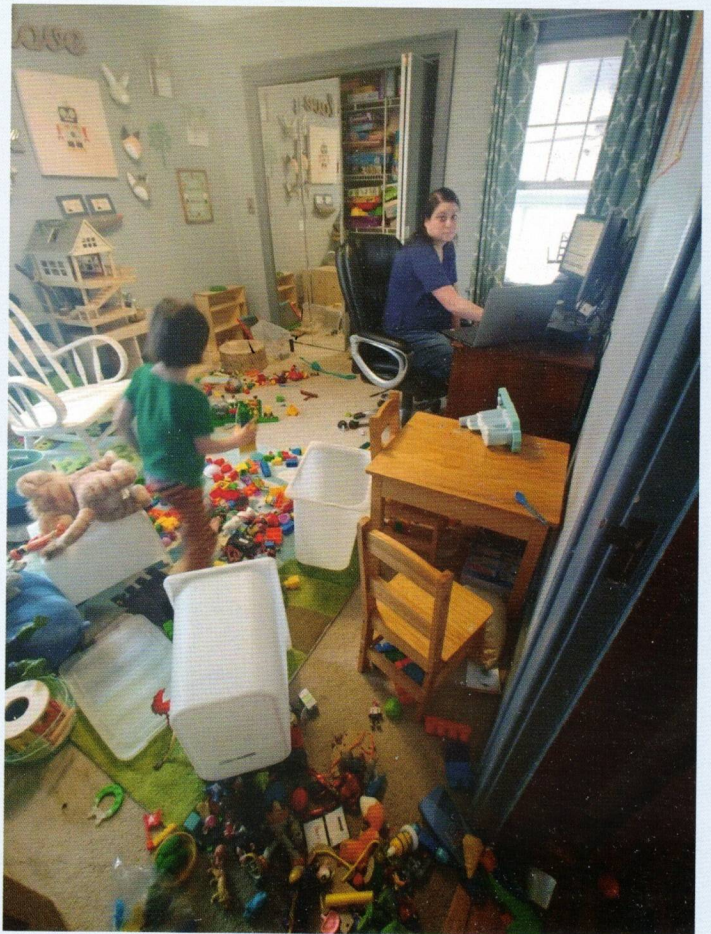
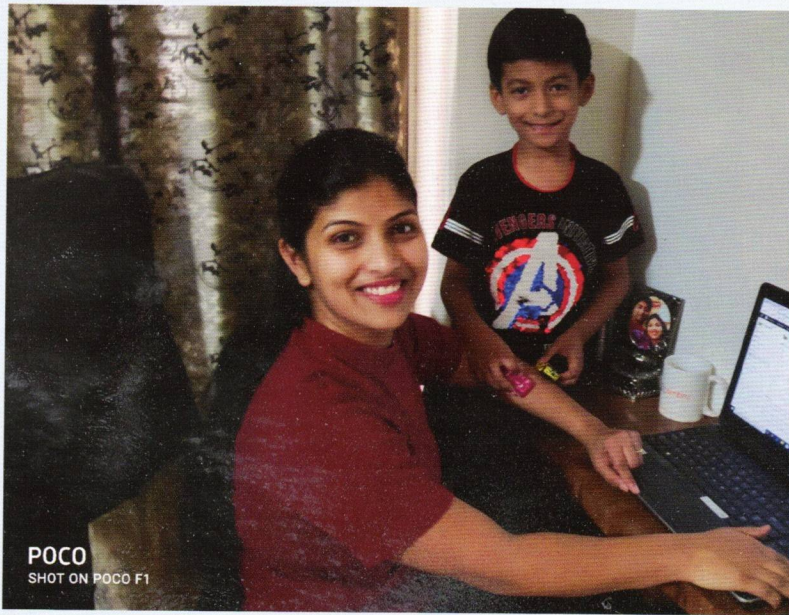


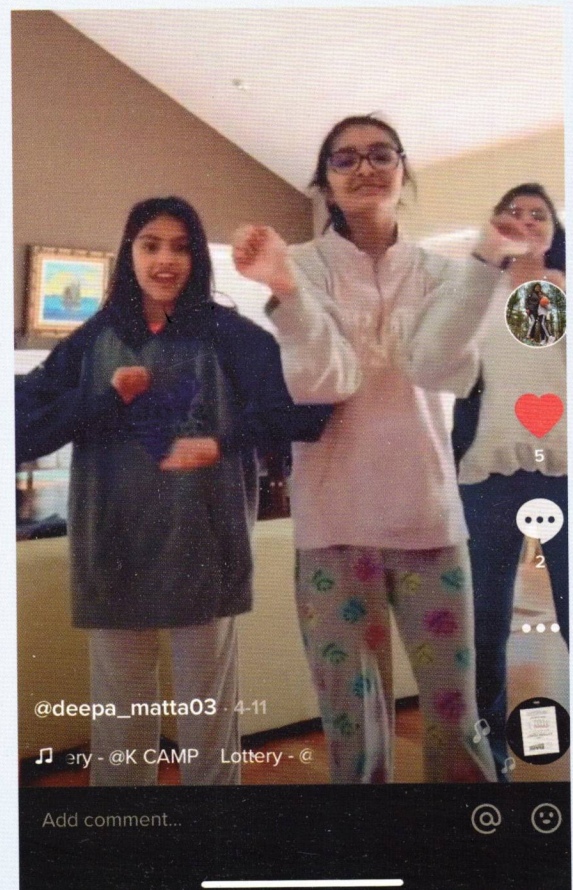
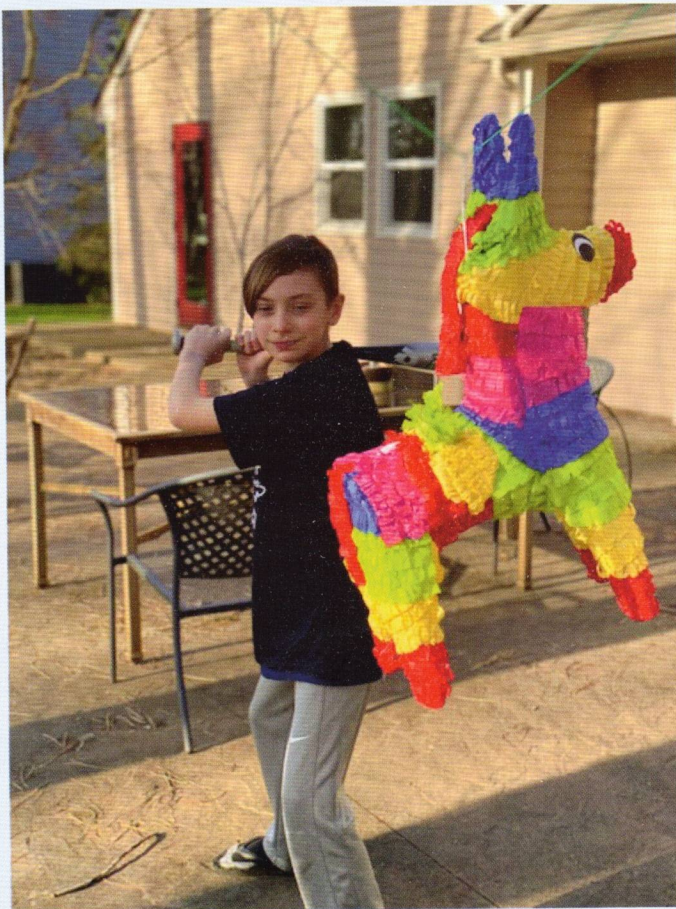


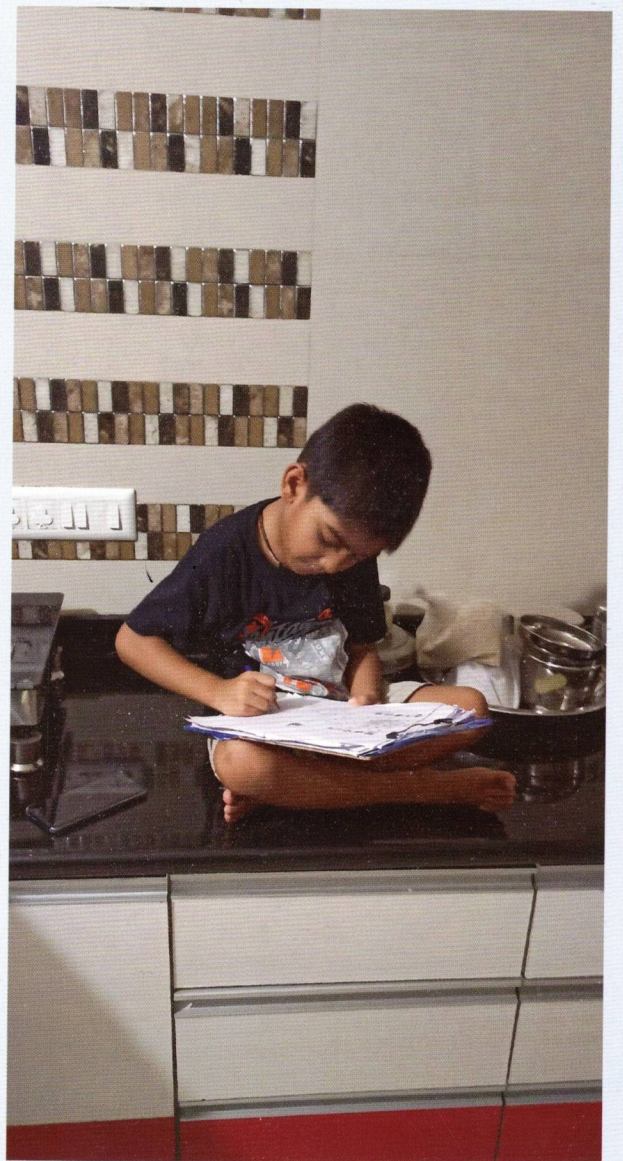
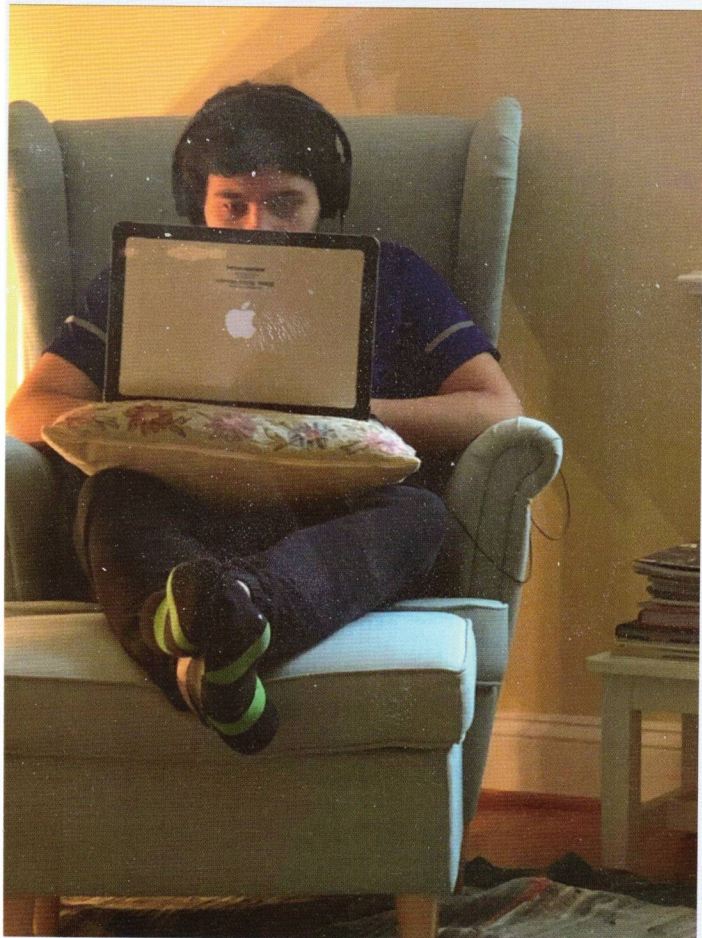
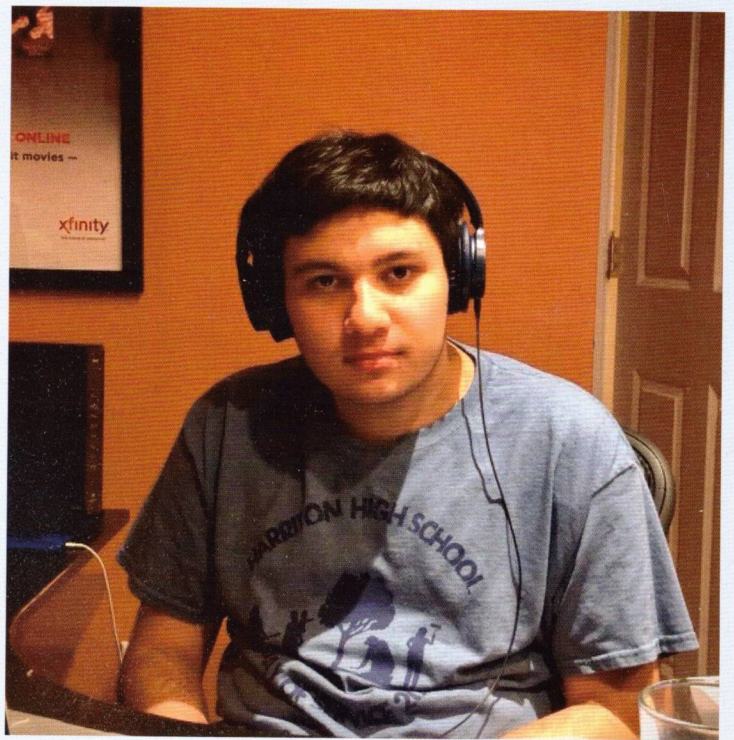


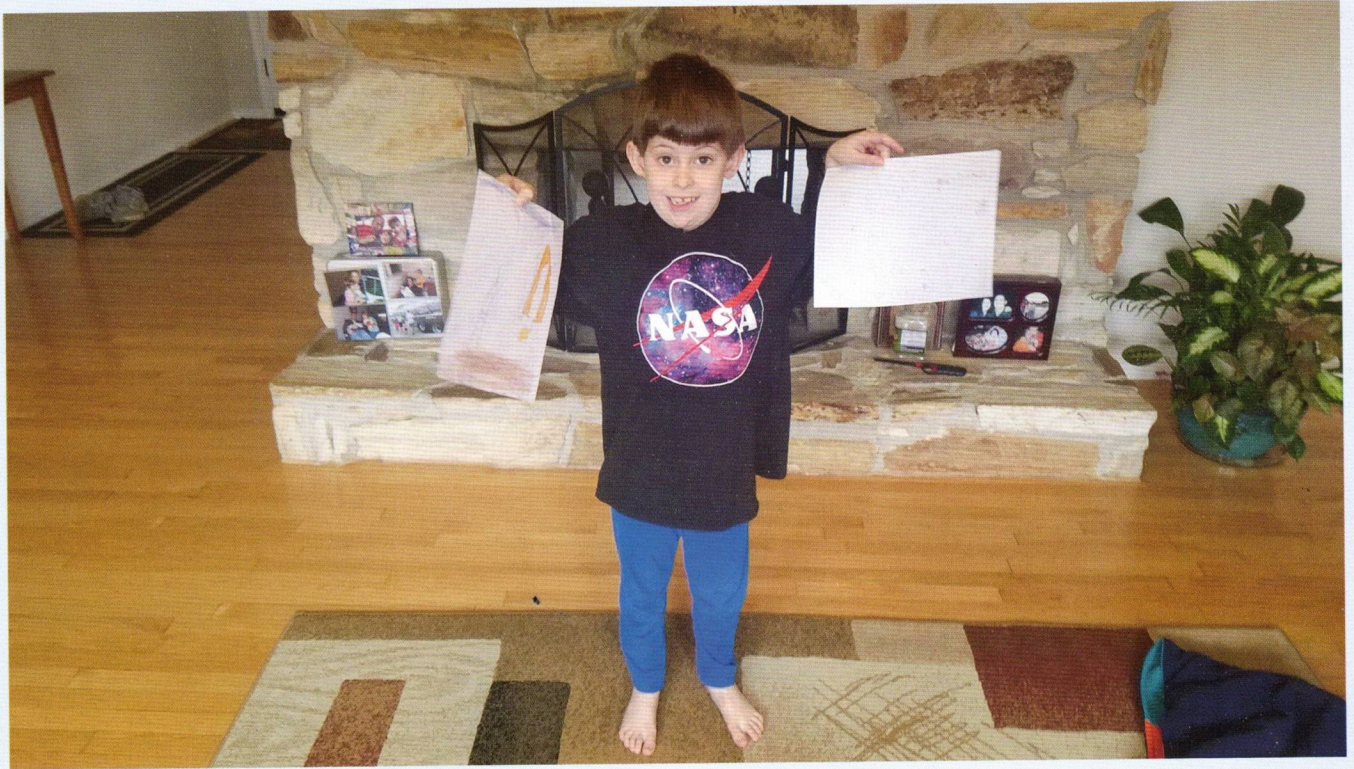
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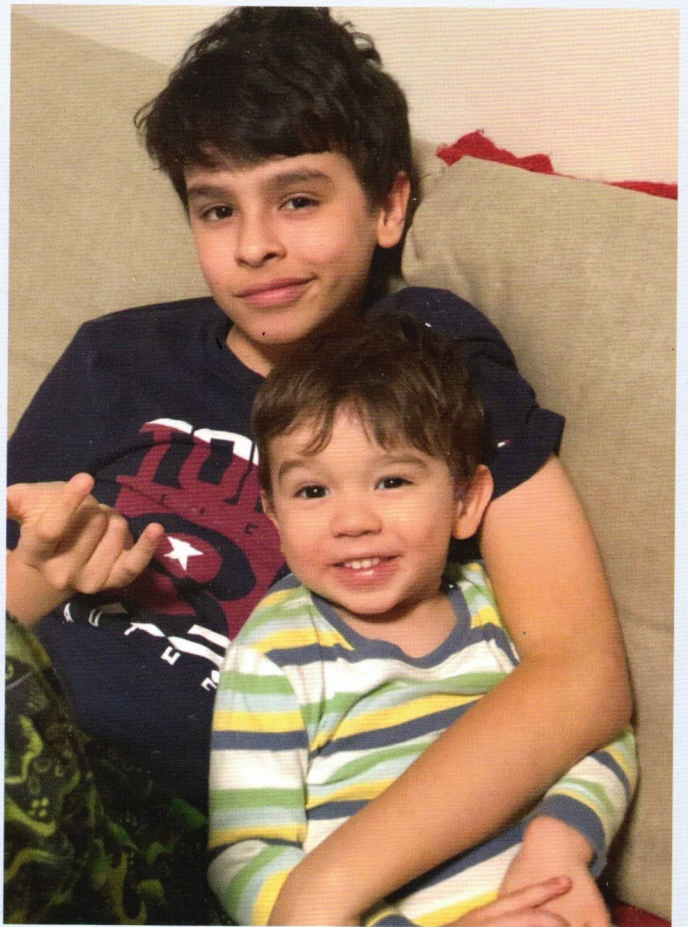
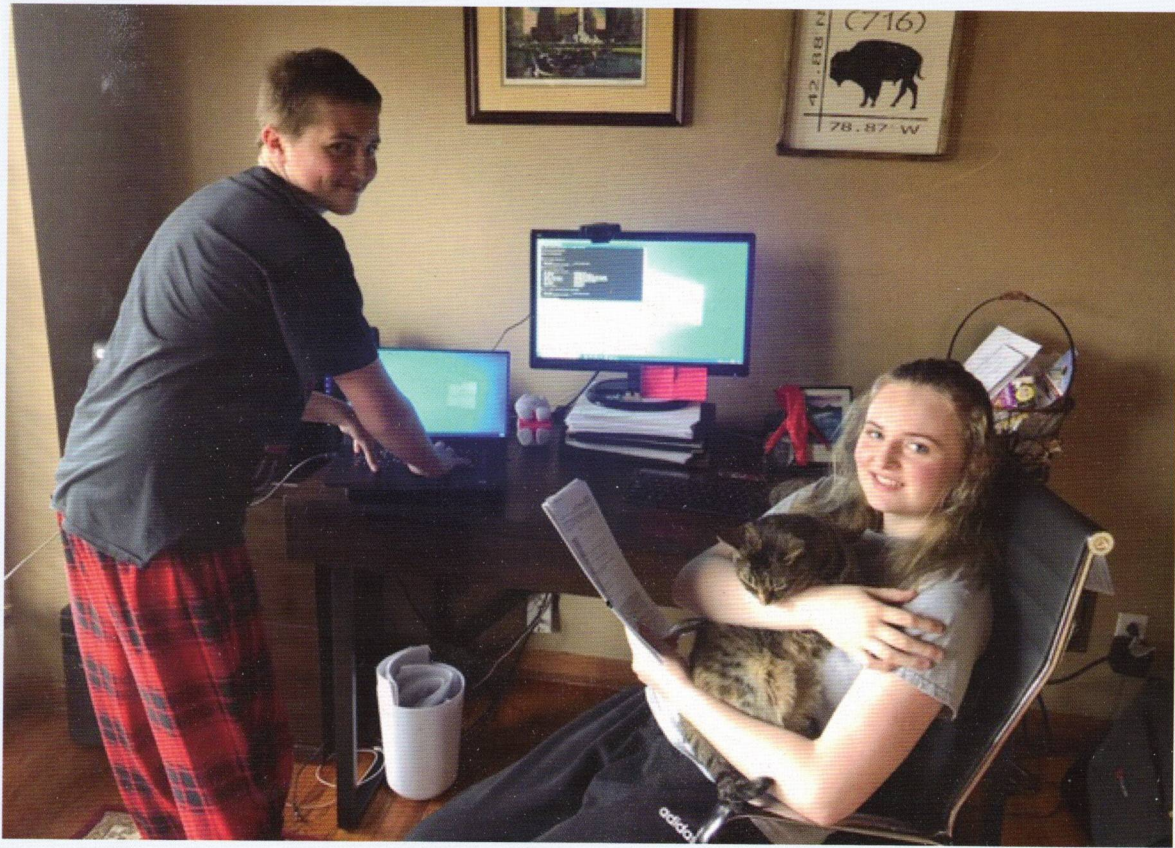




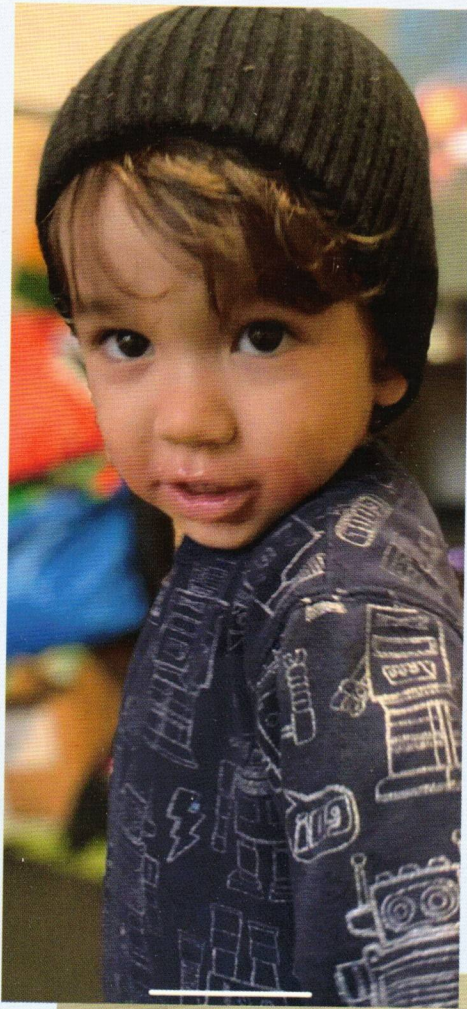


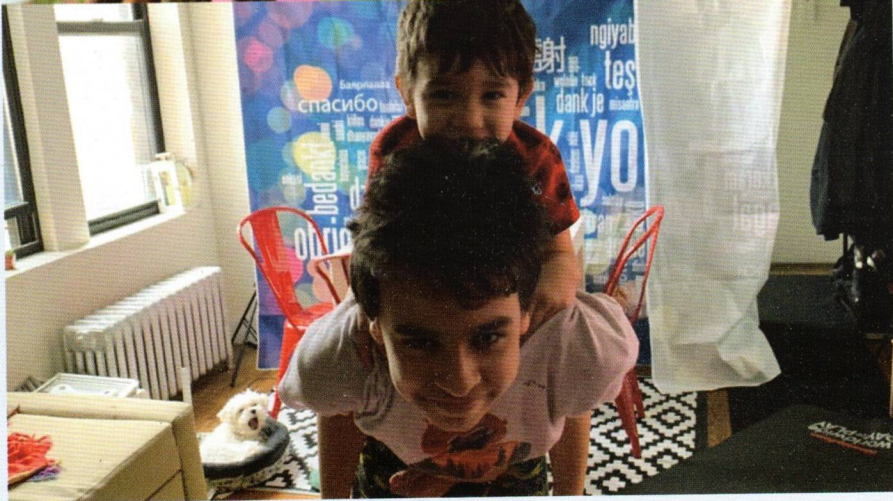
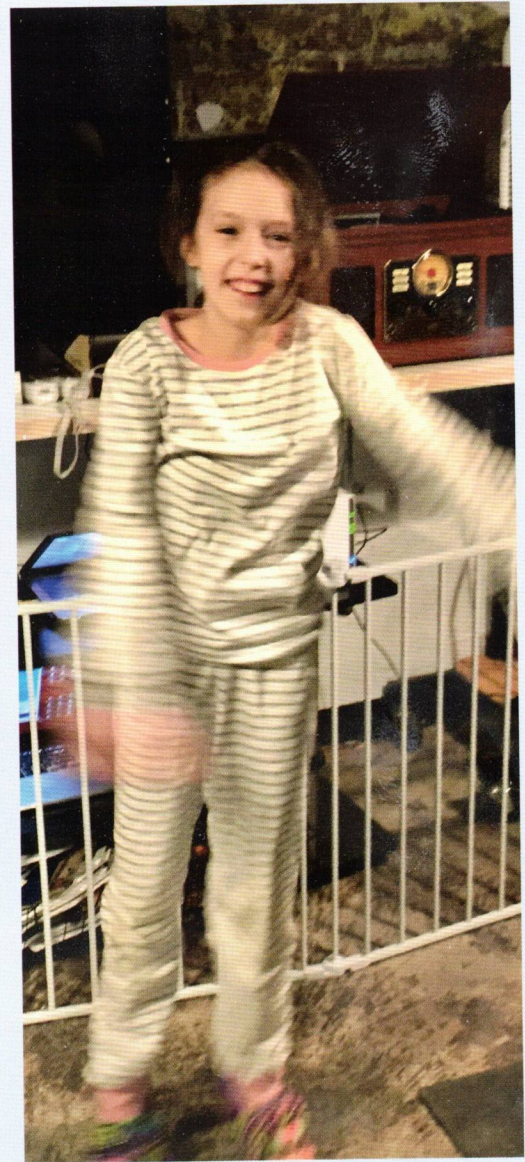
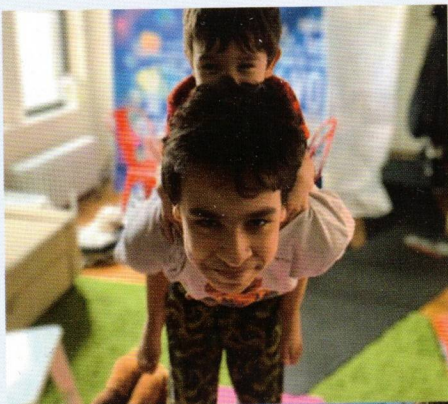


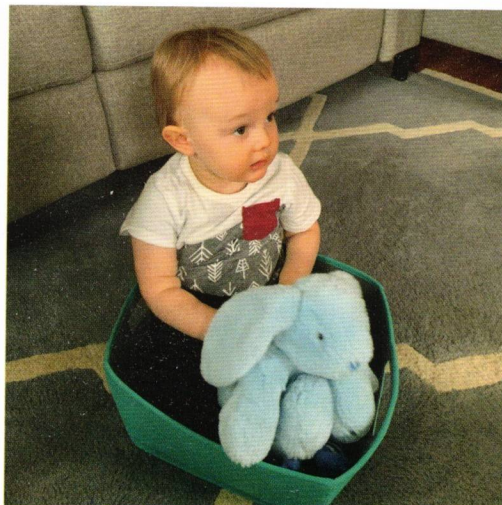
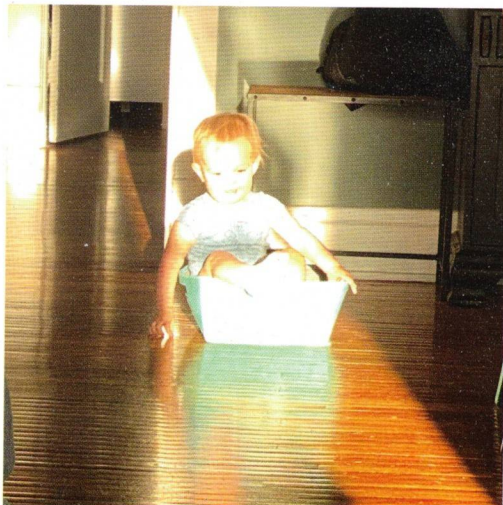
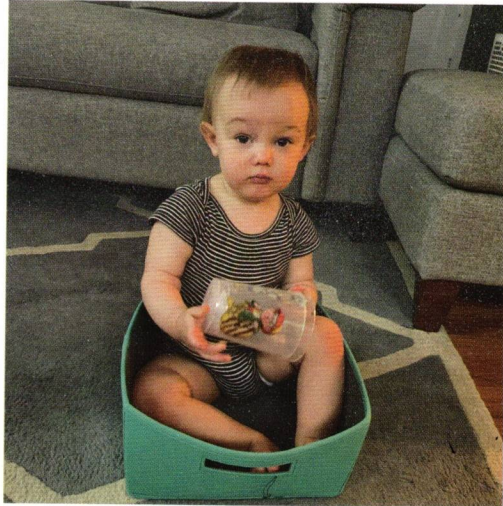




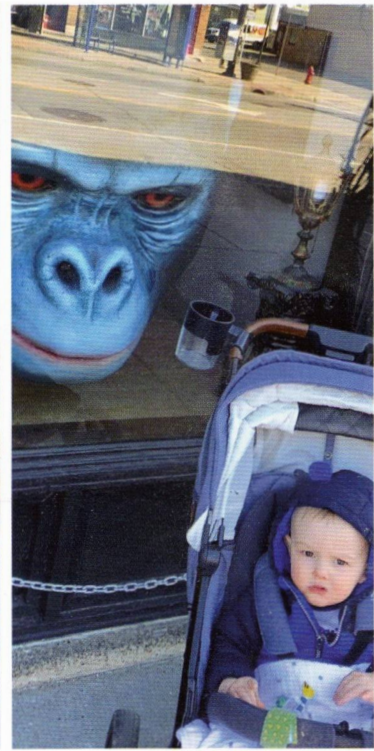
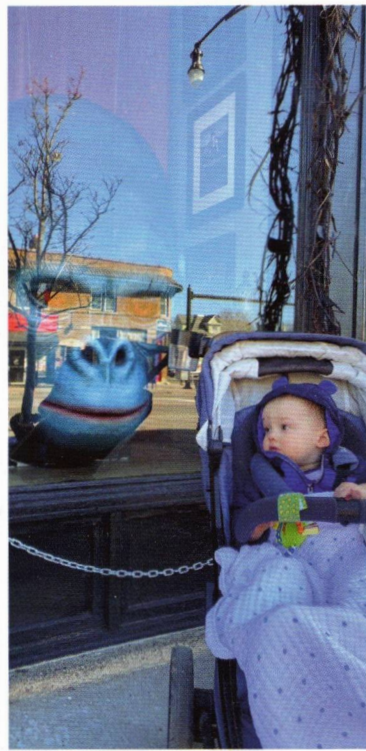


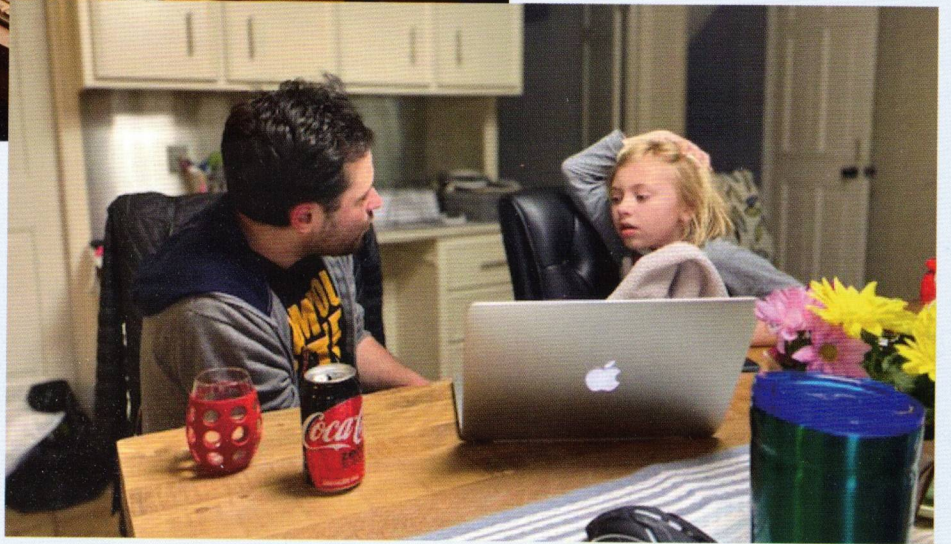
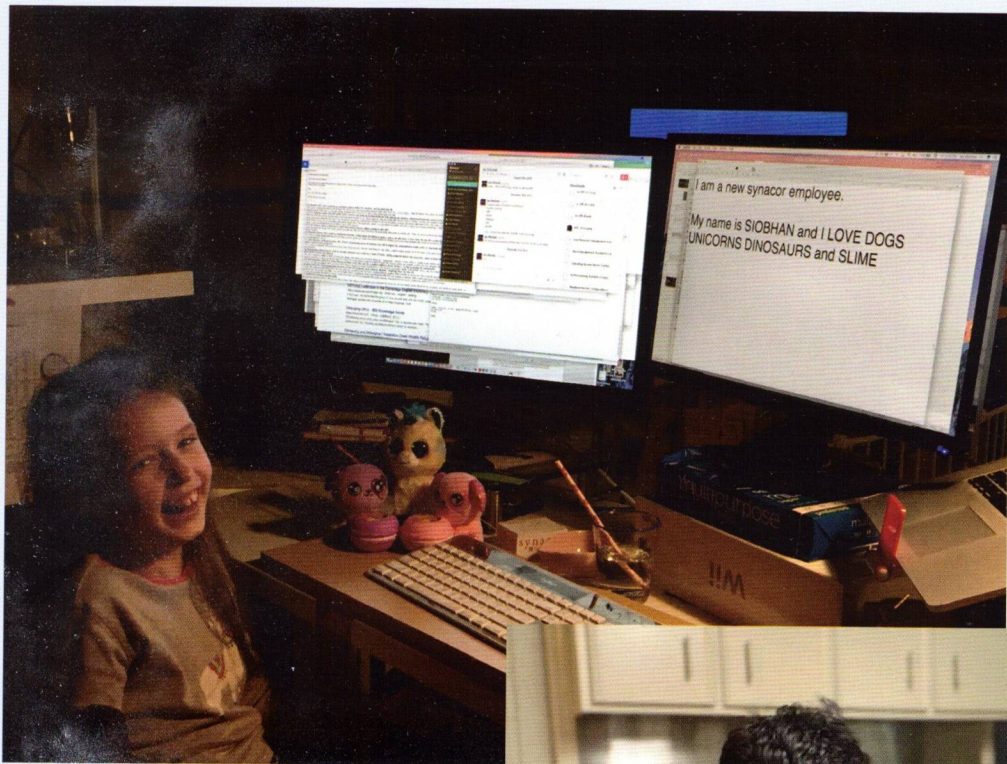


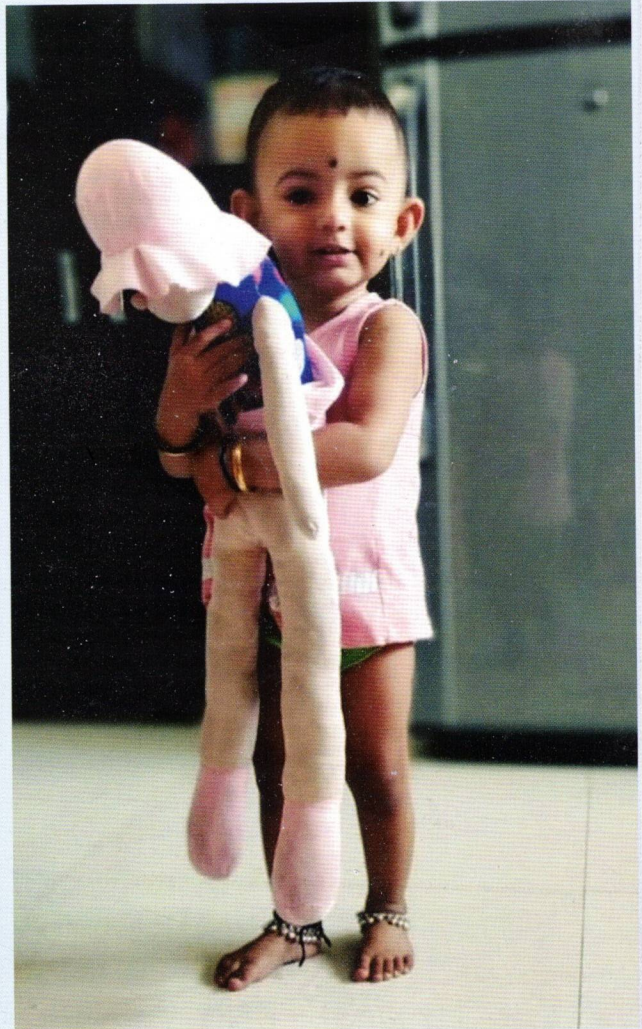




WHEN YOU JUST DON'T CARE ABOUT  
MAKING A GOOD IMPRESSION ANYMORE  
#QUARANTINEDAY20

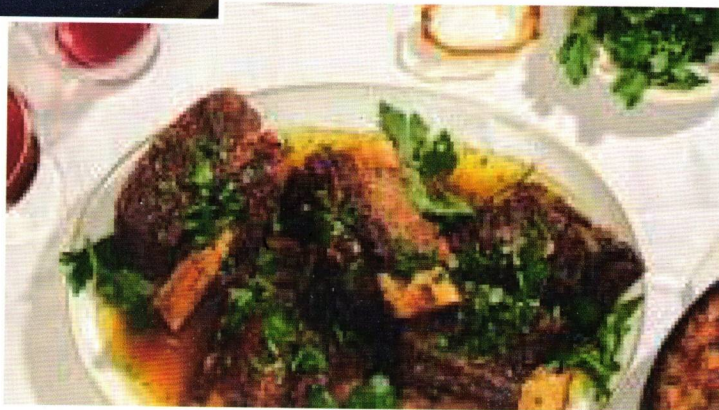
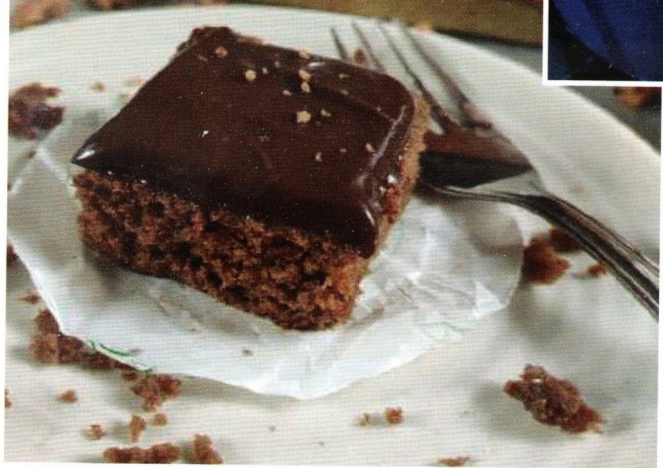
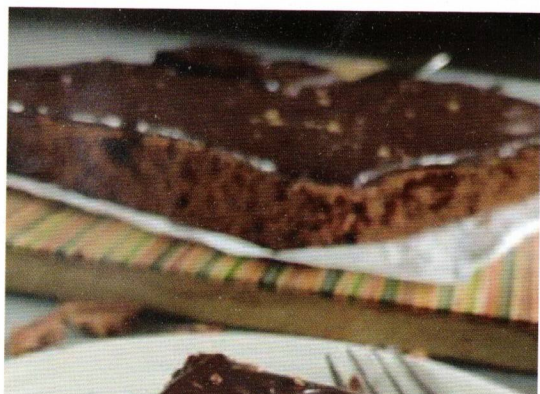
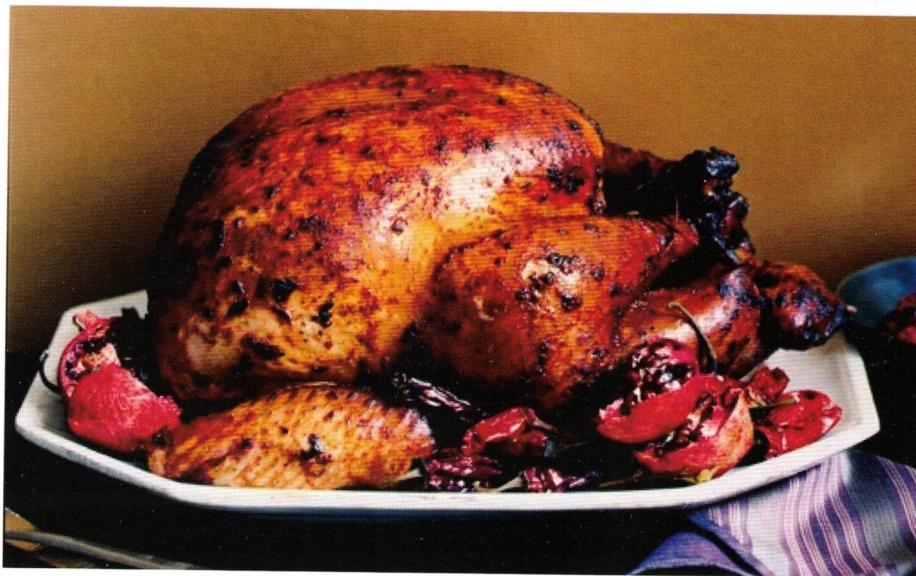


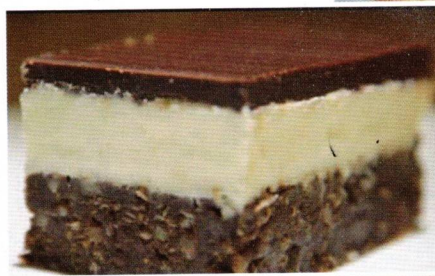
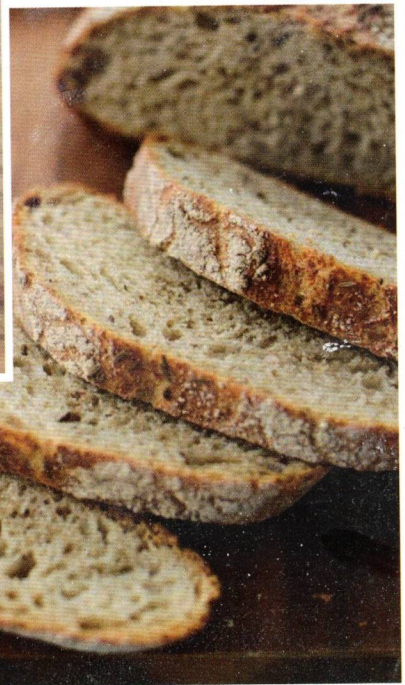
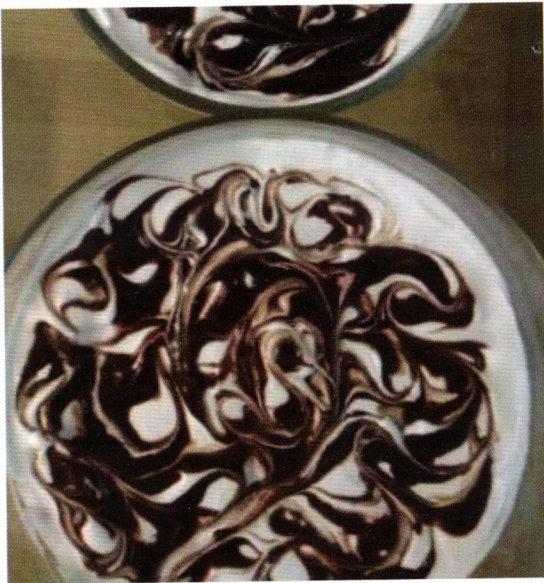
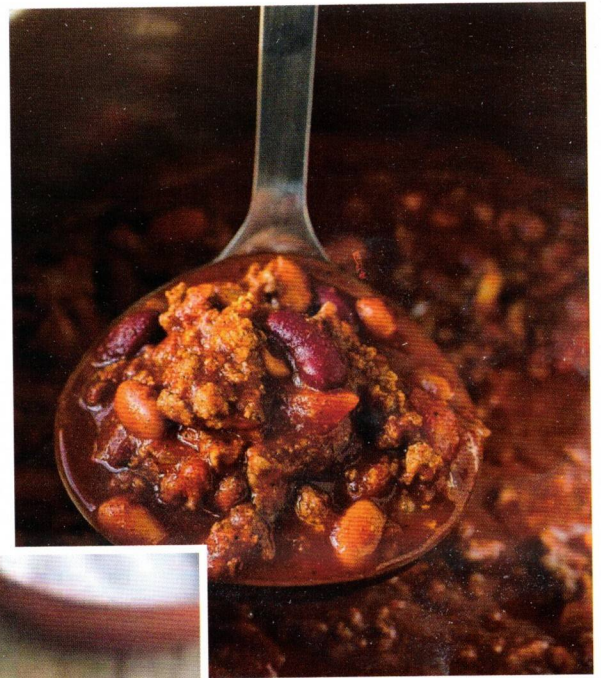






# Fave Recipes





## Linzee Bearl

### Sweet Potato Casserole

#### INGREDIENTS

4 cups sweet potato, cubed  
½ cup white sugar  
2 eggs, beaten  
½ teaspoon salt  
4 tablespoons butter, softened  
½ cup milk  
½ teaspoon vanilla extract  
½ cup packed brown sugar  
1/3 cup all-purpose flour  
3 tablespoons butter, softened  
½ cup chopped pecans

#### DIRECTIONS

Step 1: Preheat oven to 325 degrees F (165 degrees C).

Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.

Step 2: In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish.

Step 3: In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.

Step 4: Bake in the preheated oven 30 minutes, or until the topping is lightly browned.

## Carla Becker

### Pink Champagne Cupcakes

#### INGREDIENTS

Cake Mix  
Pink Champagne - see below for recommendations  
Vegetable Oil  
Eggs  
Food Coloring - Optional

#### Glaze

Powdered sugar - the only kind of sugar you'll ever need for frostings and glazes.

Milk - I like to use whole for frostings, but anything you have on hand will work.

Pink champagne {rosé} - see below for suggestions on

style!

#### Pink Champagne Frosting

Butter - softened, I like to use salted butter to balance the sweet but unsalted is fine too.

Powdered sugar - also called confectioner's sugar.

Pink champagne {rosé} - anything you want, just make sure you like it so you can drink the rest of the bottle!

Vanilla {clear if you have it} - it's so easy to make your own homemade vanilla!

Red food coloring - turns your icing into the perfect shade of pink to compliment your cupcakes

#### DIRECTIONS

Prep - Preheat oven to 350 degrees and grease tin.

Combine cake mix and champagne. Add remaining ingredients until combined.

Pour batter directly into bundt or muffin tins just over half full.

Bake 10 minutes. Remove, allow to cool and trim any excess off with a cake knife. Flip onto a wired rack stacked over an easily cleanable surface.

Make Glaze - Combine glaze ingredients and microwave until pourable. Pour in a circular motion to cover most of your cupcakes. Allow to solidify a few minutes.

Make Icing - Combine icing ingredients. Put into an icing bag with your favorite tip or cut the corner of a ziplock bag to insert your tip. Pipe onto your cupcakes.

Refrigerate before serving.

Enjoy!.

#### Best Champagne to Use in Baking:

Your favorite rosé! But truly, any bubbles will do. No need to splurge.

Brut Nature

Extra Brut

Brut

Demi-Sec - medium dry

Doux - sweet

You can substitute sparkling wine if you prefer.

Prosecco

Moscato

If you like how it tastes, you'll love it in these pink champagne cupcakes and frosting!

## Ron Bernstein

### Braised Short Ribs

#### INGREDIENTS

5 pounds bone-in short ribs, at least 1 1/2-inch thick, cut into single bone portions (or 3 1/2 to 4 pounds boneless, at least 1 1/2-inch thick)

Kosher salt and freshly ground black pepper

3 tablespoon vegetable or canola oil

2 large yellow onions, quartered

2 heads garlic, halved crosswise

3 tablespoons honey

1/2 cup apple cider vinegar

1/2 cup soy sauce or tamari

4 cups chicken, beef or vegetable broth

4 thyme sprigs

2 cups parsley, leaves and tender stems, finely chopped

1/2 bunch chives, finely chopped

Flaky sea salt

3 lemons, halved, for juicing

#### DIRECTIONS

This bright, sweet and salty recipe for braised short ribs will work with bone-in or boneless meat, as long as the short ribs are thick (at least 1 1/2 inch), and not the thinly sliced Korean style. Seasoning your meat with salt and pepper at least 24 hours in advance will greatly improve the flavor of the finished product. And, if you can spare an extra 24, making them a day ahead of serving will make them even better, with all that braising liquid flavoring the meat as it sits. Finishing with herbs and lemon are hardly a revelation in the braised meat department, but they are especially welcome here. The fresh lemon juice at the end transforms the braising liquid into a bright, brothy, spoonable sauce good enough to drink.

Featured in: Alison Roman's Passover Menu.

1. Season short ribs with salt and pepper at least 1 hour (at room temperature) and as much as 48 hours (covered and refrigerated) in advance.

2. Heat oven to 300 degrees. Heat 1 tablespoon oil in a large Dutch oven over medium-high. Working in batches, sear short ribs until deeply golden brown on both large flat sides, 4 to 6 minutes per side. Transfer short ribs to a large plate or cutting board and drain all but about 2 tablespoons fat from the pot. Discard remaining fat. Repeat with remaining short ribs. Drain all fat from the pot and carefully wipe out. (No need to wash, just get rid of any scorched bits.)

3. In the same pot over medium-high, heat remaining 2 tablespoons oil, and add onions and garlic. Cook, stirring occasionally, until the onions and garlic get a bit of color, 4 to 5 minutes. Add honey and cook, stirring until it starts to bubble furiously, turning a darker amber brown and sticking to the bottom of the pot as it cooks.

4. Add vinegar and soy sauce, and, using a wooden spoon or spatula, scrape up the bits on the bottom of the pot. Bring to a strong simmer and cook to reduce by about half, 5 to 8 minutes. Add broth and thyme, and bring to a simmer. Season with salt and pepper and add short ribs back in, bone-side up, making sure they are as submerged in that braising liquid as possible. Cover the pot and place in the oven. Do not look at it or remove the lid for 3 hours. (Nothing bad will happen, promise.)

5. After 3 hours, check the short ribs, they should be extremely tender and nearly falling apart, almost having the jiggly texture of a baked custard or Jell-O. (If not, continue roasting another 20 to 30 minutes.) Remove from oven.

6. At this stage, you can remove the lid and using a spoon, carefully skim as much of the top layer of fat as possible. Increase oven temperature to 425 degrees, and return the pot to the oven, uncovered, to let the short ribs brown a bit on top and thicken the braising liquid a bit, another 35 to 45 minutes. (Alternatively, you can remove the short ribs from the oven, let them cool at room temperature and place in them in the fridge, overnight. When ready to serve, remove them from the fridge and using a spoon, scrape off the solidified fat on the top layer. Return the short ribs, covered, to a 325-degree oven until totally warmed through, 30 to 40 minutes. Remove the lid and increase temperature to 425 degrees, and continue to cook, uncovered, to let the short ribs brown a bit on top and reduce the braising liquid, another 35 to 45 minutes.)

7. Meanwhile, combine parsley and chives in a small bowl and season with flaky salt.

8. Remove the short ribs from the oven and serve straight from the pot or transfer them to a shallow bowl or plate with high sides, spooning the braising liquid over. Squeeze lemons over, letting the juice season the braising liquid. Sprinkle with parsley mixture before serving.

## Tandoori Turkey (via Epicurious)

Unlock the cure for the common roast turkey with New York City chef Heather Carlucci-Rodriguez's ingenious techniques: First, toast and grind whole spices to coax out their essential oils. Next, marinate the turkey with the spices and yogurt in an oven roasting bag overnight. Then roast the turkey in the bag to lock in flavors and keep the meat ultra juicy. You'll have plenty of richly spiced gravy to pass around the table.

YIELD: Makes 10 to 12 servings

### INGREDIENTS

#### Tandoori masala:

2 1/2 tablespoons coriander seeds  
2 tablespoons cumin seeds  
1 tablespoon plus 1 teaspoon whole black peppercorns  
1 tablespoon ground cardamom  
2 teaspoons chili powder  
1 teaspoon dried fenugreek  
1 teaspoon whole cloves  
1 3"-4" cinnamon stick, broken into pieces  
1/4 teaspoon ajwain seeds

#### Garam masala:

24 bay leaves, crumbled  
3 tablespoons black cardamom pods  
2 1/2 tablespoons cumin seeds  
2 tablespoons black peppercorns  
1 1/2 tablespoons green cardamom pods  
1 tablespoon coriander seeds  
2 teaspoons ajwain seeds  
2 teaspoons whole cloves  
1 3"-4" cinnamon stick, broken into pieces

#### Turkey:

1 12-14-pound turkey  
1/4 cup kosher salt  
5 black cardamom pods  
5 green cardamom pods  
1 tablespoon cumin seeds  
1 medium red onion, chopped  
2 celery stalks, chopped  
4 garlic cloves

#### Marinade:

4 cups (1 quart) plain whole-milk yogurt  
1/2 cup chopped peeled ginger  
1/2 cup fresh lime juice  
1/4 cup finely chopped garlic  
1/4 cup paprika  
2 tablespoons tandoori masala  
2 tablespoons garam masala  
2 teaspoons chili powder  
1 teaspoon freshly ground black pepper

Special Equipment - A turkey roasting bag

### PREPARATION

#### For tandoori masala:

Toast spices in a skillet over medium heat, swirling often, until fragrant, about 2 minutes. Let cool. Working in batches, finely grind mixture in a spice mill. **DO AHEAD:** Can be made 1 month ahead. Store airtight at room temperature.

#### For garam masala:

Toast spices in a skillet over medium heat, swirling often, until fragrant, about 2 minutes. Let cool. Working in batches, finely grind mixture in a spice mill. Si through a medium-mesh strainer into a small bowl; stir to combine. **DO AHEAD:** Can be made 1 month ahead. Store airtight at room temperature.

#### For turkey:

Pat turkey dry with paper towels. Rub inside and out with salt; transfer to roasting bag. Stuff turkey with cardamom pods and cumin seeds, then onion, celery, and garlic.

#### For marinade:

Purée all ingredients in a blender. Pour marinade into roasting bag. Smear all over turkey. Tie bag and arrange turkey, breast side down, in a large heavy roasting pan. Refrigerate overnight.

Let turkey stand in bag at room temperature for 1 hour. Turn breast side up. Create steam holes in bag if required by manufacturer's instructions.

Preheat oven to 400°F. Roast turkey for 30 minutes. Reduce heat to 350°F. Roast until an instant-read thermometer inserted into thickest part of thigh (puncturing bag with thermometer) registers 160°, about 1 1/2 hours longer. Cut top of bag open, being careful of steam and juices, and pull back over turkey. Roast turkey until breast is deeply browned but not burned and a thermometer inserted into thigh registers 165°F, 15-30 minutes longer.

Transfer to a platter. Let rest for at least 20 minutes before carving.

Meanwhile, strain juices into a large saucepan. Spoon fat from surface. Simmer over medium heat until sauce is reduced to 3 1/2 cups, about 20 minutes.

Carve turkey. Serve with accompanying gravy.

**Gayle Billat**

## Homemade Cinnamon Rolls

Total Time 2 hr 31 min Prep Time 30 min Cook Time 30 min Ingredients for 14 servings

**DOUGH** ½ cup unsalted butter, melted 2 cups whole milk, warm to the touch ½ cup granulated sugar 2 ¼ teaspoons active dry yeast 5 cups flour, divided 1 teaspoon baking powder 2 teaspoons salt

**FILLING** ¾ cup butter, softened ¾ cup light brown sugar 2 tablespoons ground cinnamon **FROSTING** 4 oz cream cheese, softened 2 tablespoons butter, melted 2 tablespoons whole milk 1 teaspoon vanilla extract 1 cup powdered sugar

### Preparation

1. Generously butter two disposable foil pie/cake pans.
2. In a large bowl, whisk together warm milk, melted butter, and granulated sugar. The mixture should be just warm, registering between 100-110°F (37-43°C). If it is hotter, allow to cool slightly.
3. Sprinkle the yeast evenly over the warm mixture and let set for 1 minute.
4. Add 4 cups (500g) of all-purpose flour to the milk mixture and mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap and set in a warm place to rise for 1 hour.
6. After 1 hour, the dough should have nearly doubled in size.
7. Remove the towel and add an additional ¾ cup (95g) of flour, the baking powder, and salt. Stir well, then turn out onto a well-floured surface.
8. Knead the dough lightly, adding additional flour as necessary, until the dough just loses its stickiness and does not stick to the surface.
9. Roll the dough out into a large rectangle, about ½-inch (1 cm) thick. Fix corners to make sure they are sharp and even.
10. Spread the softened butter evenly over the dough.
11. Sprinkle evenly with brown sugar and a generous sprinkling of cinnamon.
12. Press the mixture into the butter.
13. Roll up the dough, forming a log, and pinch the seam closed. Place seam-side down. Trim off any unevenness on either end.
14. Cut the log in half, then divide each half into 7 evenly sized pieces. About 1½ inches (8cm) thick each.

15. Place 7 cinnamon rolls in each cake pan, one in the center, six around the sides. Cover with plastic wrap and place in a warm place to rise for 30 minutes.

16. Preheat oven to 350°F (180°C).

17. To prepare the frosting. In a medium-size mixing bowl, whisk together cream cheese, butter, whole milk, vanilla, and powdered sugar, until smooth.

18. Remove plastic wrap. Bake the cinnamon rolls in a preheated oven for 25-30 minutes, until golden brown.

19. While still warm, drizzle evenly with frosting.

## Liam Charles' brownies

MAKES A 20CM X 30CM TRAY

300g dark chocolate (70 per cent cocoa solids), broken into chunks

225g unsalted butter, cubed

190g dark muscovado sugar

190g golden caster sugar

½ tsp vanilla extract

6 large eggs

130g plain flour

½ tsp fine sea salt

3 tbspc cocoa powder, plus extra for dusting

**PREHEAT YOUR OVEN** to 180C/fan 160C/gas 4 and grease a 20cm x 30cm baking tin and line with baking paper.

**MELT YOUR CHOCOLATE** Put the chocolate in a large heatproof bowl with the butter and place the bowl on a pan containing a few centimetres of simmering water, over a gentle heat. Make sure the bottom of the bowl doesn't touch the water. Stir continuously until the chocolate starts to melt. Remove the bowl from the pan and the residual heat will continue the melting process. Alternatively, melt in the microwave in 20-second bursts. Whisk in both sugars and the vanilla. Crack in the eggs, one at a time, and keep whisking. The mixture should be slightly bubbling.

**NOW GET YOUR DRY INGREDIENTS** and sift them into a separate bowl, then fold into the chocolate mixture in 3 batches, using the biggest metal spoon you have. Well, make sure it will fit in your bowl! Be gentle, though, and mix until thoroughly incorporated.

**GENTLY POUR THE MIXTURE** into your tin and bake for 35-40 minutes. Remove from the oven when there is still a cheeky little wobble. The heat of the tin will continue to cook the brownie while it cools. Leave to cool in the tin, then cut it up into unequal pieces. For that extra finesse, sift a little cocoa powder over the top before serving.

## Kelly Connors

### Macarons

#### Ingredients

##### For the Cookie

100 g egg whites room temperature 3 large eggs  
140 g almond flour 1 1/2 cups  
90 g granulated sugar just under 1/2 cup  
130 g powdered sugar 1 cup  
1 tsp vanilla 5mL  
1/4 tsp cream of tartar 800mg

##### For the Buttercream

1 cup unsalted butter softened 226g  
5 egg yolks  
1/2 cup granulated sugar 100g  
1 tsp vanilla  
3 tbsp water 30mL  
1 pinch salt

#### Directions

##### For the Macarons:

Sift the confectioners sugar and almond flour into a bowl.

Add room temperature egg whites into a very clean bowl.

Using an electric mixer, whisk egg whites. Once they begin to foam add the cream of tartar and then SLOWLY add the granulated sugar.

Add the food coloring (if desired) and vanilla then mix in. Continue to beat until stiff peaks form.

Begin folding in the 1/3 of the dry ingredients.

Be careful to add the remaining dry ingredients, fold gently.

The final mixture should look like flowing lava, and be able to fall into a figure eight without breaking.

Spoon into a piping bag with a medium round piping tip and you're ready to start piping.

Pipe one inch dollops onto a baking sheet lined with parchment paper (this should be glued down with dabs of batter). Tap on counter several times to release air bubbles. Allow to sit for about 40 minutes before placing in oven.

Bake at 300F for 12-15 minutes, rotate tray after 7 minutes. Allow to cool completely before removing from baking sheet.

##### For the French Buttercream Filling:

Combine sugar and water in medium saucepan.

Heat over low heat while stirring until sugar dissolves. Increase heat to medium- high and bring to a boil

Put egg yolks in a stand-mixer fitted with a whisk

attachment and beat until thick and foamy.

Cook the sugar and water syrup until it reaches 240 degrees F. Immediately remove from heat. With mixer running, SLOWLY drizzle hot syrup into bowl with yolks.

Continue mixing until the bottom of the bowl is cool to the touch and the yolk mixture has cooled to room temperature.

Add in butter one cube at a time allowing each piece to incorporate before adding the next. Add vanilla and salt. Continue mixing until buttercream is smooth and creamy. (About 5-6 minutes.) Add food coloring if desired.

## Steve Davi

### Baked Apple Cider Doughnuts

#### INGREDIENTS

Nonstick cooking spray

1 3/4 cup/225 grams all-purpose flour

1 1/4 teaspoon baking powder

3/4 teaspoon fine sea salt

2 teaspoons ground cinnamon

1/2 teaspoon freshly grated nutmeg

1 cup/225 grams unsalted butter (2 sticks), at room temperature

3/4 cup/165 grams light brown sugar

3/4 cup/150 grams granulated sugar

2 large eggs, at room temperature

1 teaspoon vanilla extract

1/2 cup/120 milliliters apple cider

#### Step 1

Heat the oven to 350 degrees. Lightly grease 2 6-cavity doughnut pans (or a 12-cup muffin tin) with nonstick spray. In a medium bowl, add the flour, baking powder, salt, 1 teaspoon cinnamon and nutmeg and whisk to combine. Set aside.

#### Step 2

In the bowl of a stand mixer fitted with the paddle attachment, cream 10 tablespoons/140 grams butter, brown sugar and 1/4 cup/50 grams granulated sugar on medium speed until light and fluffy, 3 to 4 minutes. Add the eggs one at a time and mix until well incorporated after each addition, scraping the bowl as necessary. Beat in the vanilla extract.

#### Step 3

Add the flour mixture and mix on low speed until incorporated. With the mixer running, add the apple

## Baked Apple Cider Doughnuts cont.

cider in a slow, steady stream and mix to combine. Scrape the bowl well to make sure the batter is homogeneous.

### Step 4

Spoon the batter into prepared doughnut pans, filling them about 2/3 of the way full (you can also do this using a disposable piping bag or a resealable plastic bag with a 1/2-inch opening cut from one corner).

Bake until evenly golden brown and a toothpick inserted into the center of the thickest portion comes out clean, 12 to 15 minutes. Rotate the pans halfway through baking. (If you are making muffins, divide batter evenly between the prepared cups and bake for 15 to 20 minutes, rotating halfway through.)

### Step 5

While the doughnuts bake, whisk the remaining 1/2 cup/100 grams granulated sugar and 1 teaspoon cinnamon together in a small bowl to combine. In a separate small bowl, melt the remaining 6 tablespoons of butter in the microwave. Let the doughnuts cool for 5 minutes after baking, then unmold them from the pans, brush with the melted butter and dredge them in the cinnamon sugar while they are still warm. Serve immediately, or let cool to room temperature.

## Ajay Deshpande

### No Bake Chocolate Souffle

#### INGREDIENTS

- Condensed Milk - 400 gms (1 Can)
- Cocoa Powder - 4 tbsp
- Gelatin Powder - 2 tbsp
- Milk - 230 ml or 2 cups
- Fresh Cream - 250 gms
- Powdered Sugar - 1 tbsp
- Whipped Cream and chocolate sauce for decoration

#### Directions

- Dissolve gelatin in half a cup of water, mixing while holding over a pan of hot water.
- Add cocoa to warm milk and mix till smooth. It will thicken slightly.
- Add the cocoa and gelatin mixtures to the

condensed milk. Mix all ingredients vigorously.

- Keep the entire mixture in the refrigerator for about an hour.
- Beat the cream over ice till it is semi stiff.
- Remove the cooled condensed milk mixture and beat it over ice till light.
- Mix the beaten cream with the beaten condensed milk. Beat again for less than a minute.
- Pour in individual bowls and place in the refrigerator until ready to server.
- Decorate with whipped cream and chocolate sauce using a knife.

## No Cooking, No Sugar Protein Disks

#### INGREDIENTS

- 500 gms (2.5 cups) Pitted Dates
- 250 gms (1.25 cups) Mixed Nuts and seeds (use your choice of almonds, cashews, pumpkin seeds, walnut, pistachios)
- 2 tsp Poppy Seeds
- 2 tsp clarified / unsalted butter

#### Directions

- Heat a non-stick pan and roast the Poppy Seeds until mild brown. Remove and set aside to cool
- Roast the Mixed Nuts with a little bit of clarified butter until you get a nice aroma. Set aside to cool
- Put the Pitted Dates (without seeds) in a food processor (or a grinder) and run until they become soft. Remove and set aside.
- Add the nuts to the processor and run until they are sliced into medium pieces. Alternatively, you can slice the nuts on a cutting board
- Mix the sliced nuts with the processed dates thoroughly - turn for about ten minutes
- Transfer the mixture to an aluminum foil and roll into a cylindrical shape.
- Run the cylinder softly on the roasted poppy seeds so it gets garnished.
- Pack it in the foil and refrigerate for 4-5 hours. Cut into convenient Disks using a sharp knife

## Crystal Eckham

### Nanaimo Bars

A favorite Canadian treat to share with my American Sweets this holiday season

#### INGREDIENTS

1/2 c. butter, softened  
1/4 c. white sugar  
5 tbsp cocoa powder  
1 egg, beaten  
1 3/4 cups graham cracker crumbs  
1 c. flaked coconut  
1/2 cup finely chopped almonds (optional)  
1/2 c. butter, softened  
3 tablespoons heavy cream  
2 tablespoons custard powder  
2 cups confectioners' sugar  
4 (1 ounce) squares semisweet baking chocolate

#### Directions

1. In the top of a double boiler, combine 1/2 cup butter, white sugar and cocoa powder. Stir occasionally until melted and smooth. Beat in the egg, stirring until thick, 2-3 minutes. Remove from heat and mix in graham cracker crumbs, coconut and almonds (if you like). Press into the bottom of an ungreased 8x8 inch pan.
2. For the middle layer, cream together 1/2 cup butter, heavy cream and custard powder until light and fluffy. Mix in the confectioners' sugar until smooth. Spread over the bottom layer in the pan. Chill to set.
3. While the second layer is chilling, melt the semisweet chocolate and 2 tsp. butter together in the microwave or over low heat. Spread over the chilled bars. Let chocolate set before cutting into squares.

## Lisa Engelke

### Pretzel Ring Beer Cheese Dip

#### INGREDIENTS

1 1/2 c. shredded cheddar, plus more for sprinkling  
1/2 c. shredded mozzarella  
8-oz. cream cheese, softened  
1 1/2 tbsp. Dijon mustard  
2 tbsp. chopped chives, plus more for garnish  
2 tsp. garlic powder  
1/4 c. beer (I use Blue Moon)  
Freshly ground black pepper  
1 can Pillsbury Grands biscuits

2 tbsp. baking soda  
Egg wash, for brushing biscuits  
Coarse salt, for sprinkling

#### Directions

Preheat oven to 350°. In a large bowl, stir together 1 1/2 cups cheddar, mozzarella, cream cheese, Dijon, chives, garlic powder, and beer and season with salt and pepper.

Halve each biscuit and roll into a ball, then slice an X across the top.

In a small saucepan, bring 2 cups water and baking soda to a boil and whisk to dissolve. Immediately reduce heat to maintain a simmer. Add biscuits in batches and cook until puffy, 1 minute, then remove with a slotted spoon and transfer to a 10" or 12" ovenproof skillet, forming a ring along the inside edge.

Brush biscuits with egg wash and sprinkle with coarse salt. Transfer dip to center of skillet and sprinkle with remaining 1/4 cup cheddar.

Bake until biscuits are golden and dip is bubbly, 30 to 35 minutes.

Garnish with chives before serving.

## Dana Golden

### Chicken Sate' with Spicy Peanut Sauce

#### INGREDIENTS

1 lb boneless chicken breast cut into 1"x3" strips  
16 bamboo skewers soaked in water for 30 min  
2 cloves garlic, minced  
juice of 1 lemon  
1/4 tsp cumin  
1/8 tsp cayenne pepper  
4 tbsp olive oil  
spicy peanut sauce

#### Directions

Mix together garlic, lemon juice, cumin, cayenne pepper and olive oil.

Marinate chicken for 30 minutes.

Thread one chicken tenderloin on each skewer and then grill or broil strips for 3-5 minutes. (Wrap ends of skewers with tin foil to prevent charring.)

#### Spicy Peanut Dipping Sauce

1/2 cup peanut butter (creamy or chunky)

## Chicken Sate w Spicy Peanut Sauce cont.

½ tbsp. chili powder  
2 garlic gloves chopped  
1 ¼ cup coconut milk  
½ cup dark soy sauce  
Juice from ½ lime

Mix all ingredients together in medium saucepan. Heat on medium-high until sauce thickens, stirring often.

### Jessica Grogan

## Seed Crackers (GF & Vegan)

### INGREDIENTS

-1.5 cup Flax seeds  
-1.5 cup Pumpkin Seeds  
-1 cup sunflower seeds  
-3.5 cups boiling hot water  
-¼ cup coconut oil  
-2 cups cornstarch  
-1 tsp salt-Sea salt to season

### Instructions

1. Heat oven to 400°F. Mix all dry ingredients in a large bowl. Combine with the boiling hot water. Leave for 15 minutes to soften and bind together.
2. Spread the mixture onto a parchment paper lined tray using a large spatula. Use another parchment paper on top to spread out the mixture thin, the thinner the better!
3. Sprinkle with some flaky sea salt, or other seasoning of choice (Everything seasoning also works well).
4. Bake for 25-30 minutes.
5. Remove to a rack to cool, and then break into cracker size. Store in an airtight container.

### Sharra Hagenbrock

## French Lasagna

### INGREDIENTS

4 chicken breasts  
16 oz. mozzarella cheese

5 oz. shredded parmesan cheese  
2 cups Ricotta cheese  
1 1/2 quarts heavy whipping cream (1 quart, 1 pint)  
12 lasagna noodles  
2 T. parsley  
3 tsp. garlic salt  
2 T. butter  
salt and pepper to taste

Melt butter in pan, add garlic salt and chicken breasts. Cook chicken thoroughly until lightly browned. In a bowl, mix together ricotta, 1 1/2 of mozzarella cheese, parsley, salt and pepper. Shred cooked chicken and add to cheese mixture in bowl. In a sauce pan heat the whipping cream, slowly stir in parmesan cheese, heat until melted. After cooking the noodles, begin to layer in a 13x9 pan. Start with 3 noodles, add 1/3 of the cheese/chicken mixture, then pour 1/4 of the sauce over the top. Continue until pan is full. Top with remaining mozzarella. Bake at 375 degrees for 45 minutes. Cannot be stored in refrigerator until after baked.

### Max Johnson

## Eggnog

Here's what you do:

Beat the yolks and whites of 12 eggs separately, pour together and add:

1 pinch baking soda  
6 oz. imported rum (I like Mount Gay)  
2 lbs. granulated sugar  
Beat into stiff batter. Then add:  
1 qt milk  
1 qt. sweet cream  
2 qts Rye or Bourbon Whiskey (I like Jim Beam)

Stir, then set in the refrigerator overnight. Before serving, stir again, serve in 4 oz. punch glasses. Grate nutmeg on top (the freshest you can find).

Enjoy!

This is a secret family recipe, and since ya'll are family!

Disclaimer: Contains dairy

## Cinnamon Barnes

## Porcupine Meatballs

- 1 pound ground beef (can use chicken as well)
- 1 6.8 oz box of Rice a Roni Beef (chicken if using ground chicken)
- 1 egg

Mix ground meat, box of rice mix and egg together. Roll the mixture into 12-14 meatballs.

Heat a large skillet over medium-high heat and add the meatballs. Brown the meatballs on all sides. Drain any excess grease. Mix the season package from the Rice a Roni box with the amount of water as indicated on the box. Pour the liquid over the meatballs in the skillet, cover and cook over low-medium heat for 15 minutes. Meatballs are done at 165° F. Once done add additional gravy mixture of your choice over the meatballs and mix well with the remaining liquid. Great served with mashed potatoes or rice.

Great fast and easy comfort food.

## Shepherd's Pie

- 1 tablespoon oil
- 1 pound ground beef
- 1 clove garlic chopped
- ½-¾ cup finely chopped onion
- ¾ cup diced carrots
- ½ teaspoon salt
- ¼ ground paprika
- Pepper to taste
- 2 tablespoons white flour
- 2 tablespoons tomato paste
- 1-1/3 beef broth
- 1 cup frozen peas
- Parsley (optional)
- Thyme (optional)
- 4 cups mashed potatoes (can use instant)
- ½ cup shredded cheddar cheese

Preheat oven to 400°F once you have finished cooking the base and set to the side to cool

1. Brown the ground beef, drain any grease, add the chopped vegetable and sauté until softened.
2. Add salt, paprika, pepper and flour, mix well.
3. Add tomato paste, stirring continually about 1-2 minutes till slightly roasted.
4. Add broth stirring/scraping bottom of pan
5. Add additional herbs and peas and simmer for

5 minutes.

6. Pour into a baking dish 8x8, 9x9 or 7x11
7. Make mashed potatoes of your choice, instant, favorite recipe it takes approximately 4 cups of mashed to cover the top.
8. Spread the mashed potatoes over the cooled filling (do not mix together)
9. Sprinkle with cheese
10. Bake at 400°F for 20-30 min til golden brown.

## Grandma's Texas Roadkill Cake

This is my great grandmother's recipe. The recipe will make a full sheet pan. It works great ½ and ¼ as well.

- 1 1/2 Sticks Oleo (butter)
- 4 Tablespoon Cocoa
- 1 Cup Water
- ¼ Cup Crisco

Put all of the above into a pan and bring to a boil stir and remove from heat

- 2 Cup Sugar
- 2 Cup Wonder Flour
- 1 teaspoon Cinnamon

Add all of above into hot mixture and stir until combines

- ½ Cup Buttermilk
- 1 teaspoon Soda
- 2 Eggs
- 1 Teaspoon Vanilla

Mix the Buttermilk and Soda together. Add the above into the current mixture and stir.

Put the mixture into a greased sheet pan and put in a 400°F degree oven. Cook for 20 minutes or until springs back when touched. You will reduce the time if you make a smaller cake and depending on your pan and oven. For instance ¼ sheet cake in an aluminum disposable pan takes approximately 8-10 minutes so watch carefully.

Frosting:

- 2 Sticks Oleo (butter)
- 4 Tablespoons Cocoa
- 1 Box Powder Sugar
- 1 teaspoon Vanilla
- 6 Tablespoon Half & Half
- ½ teaspoon Vanilla
- ½ Cup Chopped Pecans or Walnuts

Add all the above except Pecans to a pan, mix together and heat until hot and bubbly. Add pecans, remove from heat and pour on top of HOT CAKE. You can add nuts after or omit. Allow to cool.

## Amanda Mikels

### Buffalo Style Chickpea Fritters

Makes 18-24 small patties (depending on their size)

#### INGREDIENTS

1 small carrot, peeled and diced  
1 stalk celery, diced  
2 cloves garlic, minced  
1 (15 ounce) can chickpeas, rinsed and drained  
1 egg  
¼ cup Frank's hot pepper sauce  
1 tablespoon smoked paprika  
1 teaspoon turmeric  
1 teaspoon kosher salt  
2 tablespoons dried parsley  
½ cup crumbled Gorgonzola or Blue Cheese  
2 tablespoons grated Parmesan  
½ to ¾ cup bread crumbs (plus extra for coating)

Oil for cooking

#### Directions

Combine the carrot, celery, and garlic in a food processor and pulse until finely minced. Add the chickpeas and process until nearly smooth. Add the egg, hot sauce, smoked paprika, turmeric, and salt; pulse until combined. Transfer the ingredients to a bowl and add the parsley, Gorgonzola, Parmesan, and ½ cup bread crumbs. Mix by hand until combined. If it feels too wet add another ¼ cup bread crumbs.

Divide the mix into small balls and shape them into patties. As you shape them place them on a tray that is dusted with breadcrumbs; turn the patties in the crumbs to coat both sides. Heat about 1/4 inch vegetable oil in a skillet, and fry the fritters on both sides until golden brown, crispy, and cooked throughout. Drain on absorbent paper. Or you can cook in an air fryer.

## Jeremy Monin

### Favaro family cheesecake flan

Here's a dessert I make friends. Enjoy!

#### INGREDIENTS

¾ cup granulated sugar  
12oz can evaporated milk  
14oz can condensed milk

1pk (8oz) soft cream cheese  
5 eggs  
1 tsp vanilla extract

#### Instructions

Heat sugar on medium-low heat for caramel and pour into round 2qt casserole dish.

In blender place evaporated and condensed milk, cubed cream cheese, eggs and vanilla. Blend well and pour into casserole dish.

Place casserole dish into 13" x 9" baking dish, fill that surrounding dish with 1" deep water bath.

Bake at 350 F for 80 - 90 minutes.

Cool to room temperature, chill several hours. Run knife around and invert to serving dish.

## Randall Okon

### No Knead Rye Bread

Makes 18-24 small patties (depending on their size)

#### INGREDIENTS

2-1/4 cups unbleached bread flour  
¾ cup dark rye flour  
1 tablespoon caraway seeds, plus more for sprinkling over top before baking  
1-1/4 teaspoon kosher salt  
1/2 teaspoon active dry yeast  
1-1/4 cup water  
2 tablespoon olive oil

#### Instructions

The day before:

In a large bowl combine, both flours, caraway seeds, salt and yeast. Whisk to combine.

Measure the water and add the olive oil to it.

With a wooden spoon, make a well in the flour and pour in the water and oil. Stir until the dough comes together. It should be tacky to the touch.

Cover the bowl with plastic wrap and place on your counter for 18 to 24 hours.

The day of:

Once that time has passed, use floured finger tips to press the air out of the dough. It will be sticky!

Use a rubber spatula to scrape and roll the dough out of the bowl onto a (clean) generously (use all-

purpose or bread flour) floured surface. Dust the top of the bread dough with a few spoonfuls of the dark rye flour. Cover with a clean kitchen or tea towel and let rise for 1 hour.

When halfway through the second rise. Place your oval dutch oven, with lid, onto the bottom rack of your (cold) oven. Preheat your oven (and pot) to 475° for the remaining 30 minutes of the second rise.

Once the second is done, use a knife (or razor blade) to score the top. This is completely optional and only done for aesthetics.

Sprinkle with a few pinches of caraway seed (optional).

Use pot holders to remove the pot from your oven. Uncover the pot and carefully transfer the dough to the hot dutch oven. You should hear a subtle sizzle sound.

Cover and bake for 30 minutes, rotating the pot 180° half way through baking.

Uncover and continue to bake until deeply golden in color.

To ensure the bread is fully cooked, the internal temperature should be around 205-210°.

Allow the loaf to cool significantly before slicing.

## Grandma's Placek

Makes 18-24 small patties (depending on their size)

### Ingredients

- 2 cups whole milk
- 1 lb butter (4 sticks)
- 2 cups sugar
- 2 teaspoons salt
- 1/2 teaspoon nutmeg
- 2 teaspoons vanilla
- 10 eggs
- 2 (1/4 ounce) packages dry yeast (not rapid rise)
- 1/2 cup very warm water (not too hot, see yeast package)
- 6 cups flour (approximately)
- 1 lb golden raisin (mixed with flour to prevent sticking)

### Topping

- 1/2 cup sugar or mixture of white and brown sugar
- 1/2 cup flour
- 1/4 butter

### Instructions

Warm milk over low heat until scalded (soft bubbles form around edge of pot) but not boiling. Add butter and remove from heat.

Mix in sugar, salt, nutmeg and vanilla. Let cool.

Meanwhile, sprinkle yeast into water in 2 cup measure, stir in 1/2 teaspoon sugar.

Let stand undisturbed to "proof" about 10 minutes. Add eggs to milk mixture, one at a time, beating well.

Add yeast-in-water mixture.

Add flour with raisins.

Knead dough 5 minutes, adding extra flour as needed.

Place kneaded dough into greased pan and grease top of dough to prevent it from drying out. Keep warm to rise until double, about 1 to 2 hours.

Knead dough again (for 5 minutes) and put into greased loaf pans. Let rise 1 to 2 hours again.

This recipe makes approximately 1 bun, 2 large and 2 small loaf pans.

Crumble topping ingredients together.

Add topping to bread in loaf pans.

Preheat oven and bake at 350 for 30-40 minutes.

Bread is done when tester comes out clean.

## Anupama Panhale

### Lockdown Cake

Makes 18-24 small patties (depending on their size)

### INGREDIENTS

For the sponge

- 3 cups ground chocolate biscuits
- 1 1/2 cup milk at room temperature
- 2 1/2 tsp baking powder

For chocolate frosting

- 1 cup grated dark chocolate
- Dry fruits of your choice

### Steps

1. Preheat the oven to 170 degree Celsius. Grease and line a 7 inch square tin you can use any shape. Mine was round.

2. Take approximately 300 GM's of chocolate cookies. I used all leftover cookies. You can use any chocolate biscuit. Grind them in a grinder to a powder.

You can also put the chocolate biscuits in a plastic bag, and use a rolling pin to beat it and mash into a powder.

3. Transfer the powdered biscuits to a big bowl. Add milk a little at a time and mix well.

4. Now add the baking powder. Mix well.

## Lockdown Cake cont.

5. Transfer to the prepared tin. bake for 20 minutes. Check using a skewer after 20 minutes.

6. Remove from oven and cool. Remove from the tin and cut the sides. This is optional. I do it as the sides tend to get a little hard.

7. To prepare the frosting, break dark chocolate into small pieces & melt it using double boiling process. If the chocolate has not melted you can heat it in the microwave for 20-30 seconds.

8. Spread the frosting on the cake. You can add grated almonds dry fruit pieces of your choice to decorate.

Refrigerate the cake for minimum 30 minutes before serving.

This cake is so moist, soft and tasty you won't even feel that it's made with biscuits. Do try it out!

## Juan Parra

### My Famous Buffalo Chicken Dip

Here's a dessert I make friends. Enjoy!

#### Ingredients

2 cups small cubed cooked chicken  
1 package (8 ounces) cream cheese, softened  
1/2 cup of your favorite hot sauce  
1/2 cup ranch dressing  
1/2 cup shredded mozzarella cheese  
1/3 cup feta cheese crumbles (or bleu cheese)

#### Directions

PREHEAT oven to 350°F. Mix all ingredients in a large bowl. Spoon into shallow baking dish. Top with a little more mozzarella cheese

BAKE 20 minutes or until mixture is heated through. Serve with chips, crackers and/or cut up veggies.

## Deepa Selvam

### Sweet Pongal or Sakkarai Pongal

#### Ingredients

1/2 cup regular rice or 100 grams regular rice  
1/3 cup moong dal (husked and split mung lentils) or 85 grams moong dal (you can also add 1/4 cup mung dal)  
3 cups water for pressure cooking  
115 to 120 grams jaggery or 1/2 cup tightly packed grated or chopped jaggery or 1/2 cup tightly packed jaggery powder  
1/2 cup water for the jaggery solution  
a small pinch of edible camphor (optional)  
5 green cardamoms + 1 clove (optional) - crushed in mortar-pestle or 1/2 teaspoon cardamom powder

#### For Frying Dry Fruits

4 to 5 tablespoon ghee or add as required  
15 to 18 cashews  
1 tablespoon golden raisins

#### Directions

##### Roasting Rice & Moong Dal

Pick 1/2 cup rice and 1/3 cup moong dal first to get rid of stones if any. Then heat a small pan or a small kadai and add both the rice and moong lentils. On a low flame stirring often roast both the rice and moong lentils, till they become aromatic. You only need to roast till the moong lentils become aromatic. No need to brown them. Now take them in another bowl. Rinse both the roasted rice and moong dal a couple of times with water.

##### Cooking Rice & Moong Dal

Drain well and then add them in a pressure cooker. Pour 3 cups water. The amount of water to be added depends on the consistency you want and also on the quality of moong dal. Pressure cook on medium flame for 12 to 14 minutes or for 8 to 10 whistles. Let the pressure settle down on its own and then you remove the lid to check the doneness and consistency. If the pongal has a consistency like that of a pulao, then add 1/2 to 1 cup hot water and mix very well. Both the rice and the moong dal should be cooked very well. With a spoon, slightly mash the cooked rice and moong lentils. If cooked well, then cover with the lid and keep aside. The consistency of a pongal is like khichdi.

## Preparing Jaggery Syrup

Meanwhile when the rice is cooking, crush seeds of 5 green cardamoms + 1 clove in a mortar-pestle. If using cardamom powder alone, then you can add ½ teaspoon of it.

Also chop 115 to 120 grams jaggery. You should get about ½ cup tightly packed, chopped or grated jaggery. This much amount of jaggery makes the pongal just sweet.

Now take ½ cup water in a pan. Add the jaggery.

On a low to medium flame, heat this jaggery solution till the jaggery melts completely.

Do stir and break the jaggery chunks or pieces with a spatula so that they melt easily.

You will get an amber colored syrup when all the jaggery is melted, if you have used dark jaggery. If you have light colored jaggery, then the color will be pale yellow to yellow.

## Making Sweet Pongal

Straining the jaggery syrup through a seive, directly add it in the cooked rice+lentils mixture. If using jaggery powder, you can add directly.

Now add the crushed cardamom+clove powder and a pinch of edible camphor.

Mix everything very well. Pongal will thicken as it cools down. So if the mixture looks thick, then you can add ¼ to 1/3 cup hot water.

## Frying Dry Fruits

Heat 5 tablespoons ghee. You can add less ghee if you want.

Add the 12 to 15 cashews. Saute the cashews till they become light golden.

Then add 1 tablespoons raisins. Begin to stir & fry. Stirring often fry till the raisins swell and become plump.

Then immediately remove the pan from the stovetop and add the fried cashews, raisins and ghee to the pongal mixture. Mix very well.

Offer to the goddess or you can serve sweet pongal hot or warm to your family members.

## Andrew Shingler

### Tray Bake Lemon Chicken & Potatoes

Serves 4-5

#### Ingredients

2 and ½ -3 pounds chicken thighs and drumsticks, bone-in, skin on  
1 and ½ pound potatoes, peeled and cubed

#### The Spices:

2 teaspoons salt, or more  
½ teaspoon freshly ground black pepper  
2 tablespoons dried oregano  
1 teaspoon ground cumin  
1 teaspoon paprika (I use hot paprika with chilli)

#### The Marinade:

1/3 cup olive oil  
¼ cup fresh lemon juice  
¼ cup water  
2-3 garlic cloves, grated  
Garnish: Fresh parsley or Rocket

#### Directions

Preheat the oven to 425 °F, 220 °C.

Combine all of the spices in a small bowl and mix together.

Combine the marinade ingredients in another bowl and whisk together.

Place the chicken and potatoes in a baking tray/pan.

Pour the marinade over the chicken and potatoes.

Season the potatoes and chicken with the spices - just using your hands is the best technique.

Roast for 60 minutes. (And this is the best bit for lazy cooks - don't open the oven, just go do somethings else!)

Garnish with fresh parsley/rocket and serve. Enjoy!

## Jodi Sirianni

### No Bake White Chocolate Peppermint Oreo Truffles

#### Ingredients

300 grams package Golden Oreos 27 regular sized  
2 peppermint candy canes  
4 oz 1/2 package cream cheese  
226 grams good white chocolate about 1.5 cups, just enough to coat your truffles  
Garnish: 3 crushed peppermint candy canes

## White Choc. Peppermint Truffles cont.

### Instructions

In a food processor, process Oreos and candy canes until fine crumbs. Add the cream cheese and process until the dough comes together (it will form a large ball).

Line a baking sheet with plastic wrap or foil. Roll Oreo mixture into balls and place on the baking sheet. Freeze at least 2 hours or until solid.

In a double boiler (a small pot with a glass bowl sitting on top will work just fine, as long as it is far off the bottom of the pot), melt the chocolate: add 1 inch of water in the bottom and bring to a simmer. Place bowl on top and add the chocolate to the bowl. Simmer over low heat, stirring constantly, until white chocolate is melted and smooth.

Dip Oreo balls in white chocolate, sprinkle with crushed candy canes and set back on baking sheet to set up. Store in the refrigerator until ready to serve, or freeze for up to 6 months. (Truffles will be fine out at room temperature for quite some time, but for longer storage I would store in the refrigerator)

**Jake Smaszcz**

## Instant Pot Chili

### Ingredients

2 teaspoons olive oil  
2 pounds ground beef I use 90% lean  
1 onion finely diced  
1 1/2 teaspoons minced garlic  
28 ounce can diced tomatoes do not drain  
3 8 ounce cans tomato sauce  
3/4 cup beef broth  
2 tablespoons chili powder  
2 teaspoons ground cumin  
2 teaspoons smoked paprika  
2 teaspoons cocoa powder  
1 teaspoon granulated sugar  
1 1/2 teaspoons kosher salt  
3/4 teaspoon ground pepper  
15 ounce can kidney beans drained and rinsed  
15 ounce can pinto beans drained and rinsed  
Assorted toppings such as shredded cheese, tomatoes, green onions and sour cream

### Instructions

Turn your Instant Pot to Saute, then select More. Add the olive oil to the pot. Add the meat and cook until browned, breaking up the beef with a spatula as you stir.

Add the onion and cook for 3 more minutes or until softened.

Add the garlic, tomatoes, tomato sauce, beef broth, chili powder, cumin, smoked paprika, cocoa powder, sugar, salt, pepper and beans to the pot.

Turn the Instant Pot to the Chili/Beans setting and place the lid on the pot. Cook for 20 minutes. Release the pressure either manually or allow it to release naturally.

Serve with assorted toppings.

**Shashank Shekhar Tewari**

## Delhi 'Thela-Style' Omelette Sandwich

### Ingredients

1. Eggs - as many as you want, but a minimum of 2.
2. Spices and veggies - whatever you can find.
3. Butter or Ghee - loads.
4. Cheese - slices are easiest to handle, but you can use spread/shredded as well.
5. Mayonnaise - optional.
6. Burger patty - optional.
7. And of course, sliced bread - plain/brown/multi-grain - any will do.

### Instructions

**Step 1:** Add the eggs, spices, salt (and whatever else you would normally have in an omelette) in a container. Whip it well.

**Step 2:** Bring out the flat pan. Bomb it with butter/ghee, and then add the egg mixture. Let it spread to a nice circular shape.

**Step 3:** Immediately dip two slices of bread in the egg mixture while the mixture is still raw and liquidy, flip them, and place them on the omelette.

**Step 4:** After the omelette is cooked, flip the entire omelette carefully, ensuring the bread stays embedded. The easiest way to do this is by sliding

the spatula carefully under the omelette such that it is directly beneath both the breads, and then flipping it.

Step 5: Add cheese, mayonnaise, burger patty and whatever else you want. After allowing it to cook for some time, close the flaps of the omelette.

Step 6: Flip one bread over the other, making it a sandwich. Feel free to add even more Ghee/Butter.

## Darci Tadich

### Bolognese Sauce

Serves 4

#### Ingredients

1 package meatloaf mix (pork, veal, beef) 1-1.5lb~  
2/3 cup onions  
2/3 cup carrots  
2/3 cup celery  
3 cloves garlic  
1 clove nutmeg (1/4 tsp roughly)  
2 28 oz. cans San Marzano tomatoes  
1 cup whole milk  
1 cup dry white wine (sauv blanc, pinot grigio)  
salt/pepper  
2 tbs butter

#### Instructions

- Chop all vegetables or use food processor
- Melt butter and sauté onions until translucent
- Add carrots, celery and garlic. Sauté 2-3 mins.
- Add meat, pinch of salt and a few turns of black pepper grinder, cook till no longer pink.
- Add milk, cook until mostly boiled off.
- Grate and add the nutmeg
- Add wine, cook until mostly boiled off.
- Remove basil from tomato cans
- Run 1 can tomatoes thru food processor, plus tomatoes from 2nd can (not the juice), add that to the pot.
- Continue to simmer and stir for 4~ hours. Adding salt/pepper to taste throughout

Traditionally served over Tagliatelle pasta. Jovial brand has a delicious Gluten Free version, if you require that.

This a long process, but the results are worth it!  
Pro tip: Make a double batch in a BIG pot and freeze the leftovers for easy reheating next time!

## Mandy Zabler

### The BEST Margarita Recipe!

#### INGREDIENTS

Tequila: silver or reposado is the best tequila for margaritas, but any kind of tequila will work

Freshly-squeezed lime juice: the key words here are freshly squeezed, which I highly recommend doing with this citrus juicer (which makes juicing a breeze, especially when you're making pitcher margaritas for a crowd)

Orange liqueur: Cointreau is my go-to, but Grand Marnier is also delicious, or you can use a good-quality Triple Sec

Additional ingredients could include:

Agave: if you would like a sweeter margarita, feel free to mix in some agave syrup to taste

Kosher salt: if you would like to salt the rims of your glasses (I also like to mix some Tajin into my salt)

Additional lime slices/wedges: for garnish

#### How To Make A Margarita:

So simple! To make a single-serving homemade margarita...

Prep your glasses: If you would like to salt the rim of your glass, run a juicy lime wedge around the rim, then dip the rim in coarse Kosher salt, and set aside.

Combine your ingredients in a cocktail shaker: Combine your tequila, lime juice, orange liqueur, and a few ice cubes in a cocktail shaker. Or if you don't have a cocktail shaker, you can shake things up in a mason jar or just stir everything together in a measuring cup.

Shake it, shake it, baby: Then give the mixture a good shake (or a good stir!) until it is combined and chilled.

Strain and serve on the rocks. Garnished with a slice of lime, if you would like. I also recommend using large ice cubes if you have them so that the ice doesn't dilute the drink too quickly, but any shape of ice will do. ;)

# Our Core Values



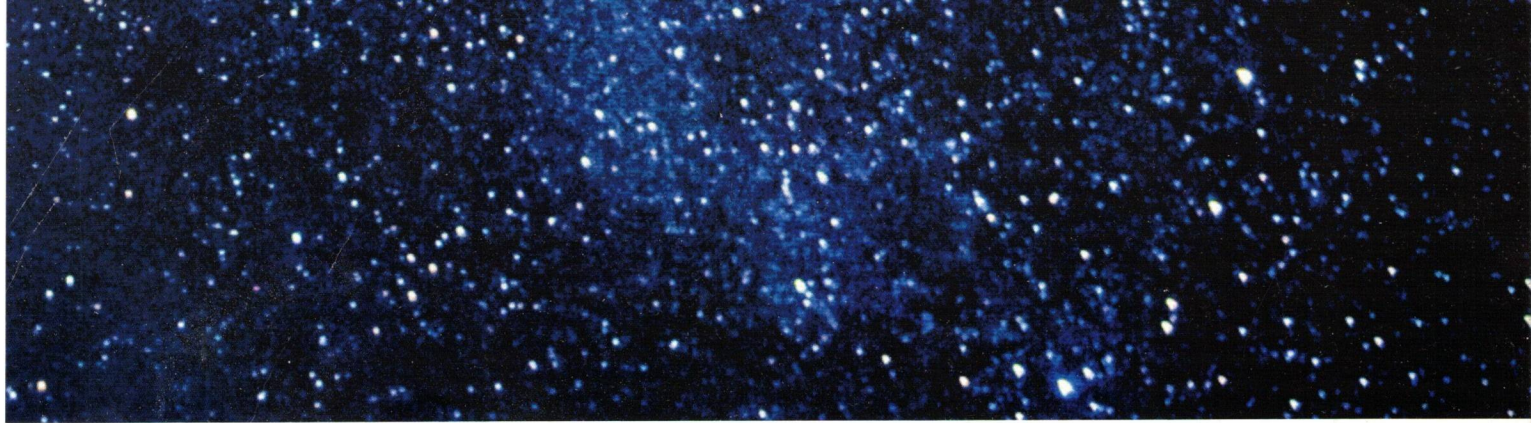
## ONE SYNACOR

We are committed to a collaborative, inclusive, and empathetic culture across departments and offices.

## FIERCE RESOLVE

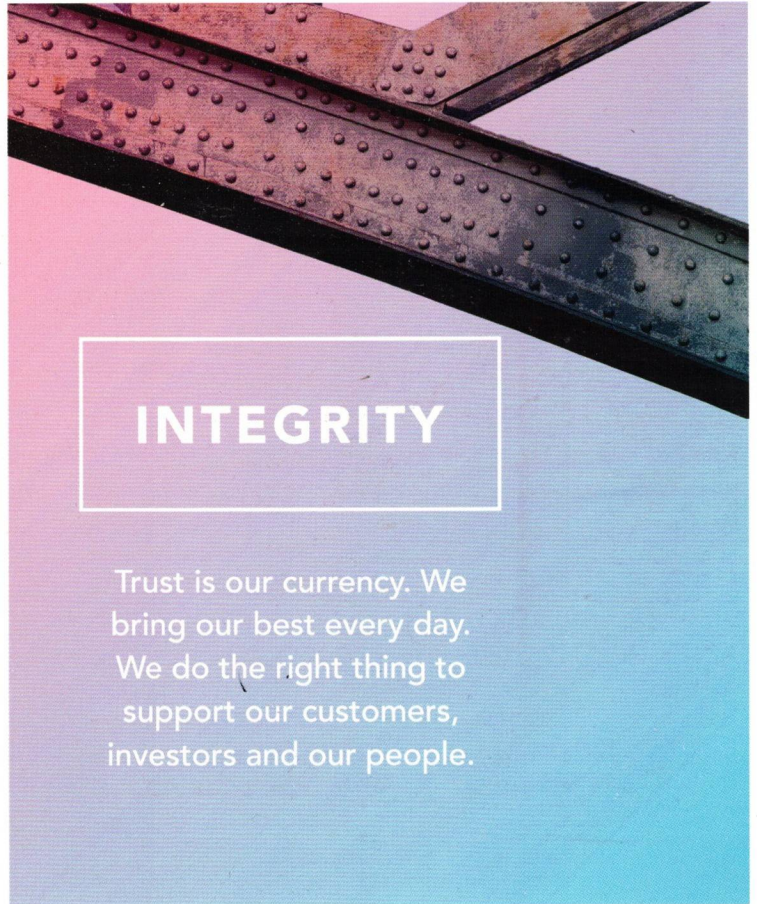
We are determined and resilient. We learn. We work smarter and try harder.

We celebrate our accomplishments, and strive to always be better.



## DELIVER EXCELLENCE

We create value for our customers and improve the lives of consumers. We come through on our promises. We are biased towards action and innovation.



## INTEGRITY

Trust is our currency. We bring our best every day. We do the right thing to support our customers, investors and our people.

