HOLIDAY FAVORITE RECIPES EDITION

Community *Recipe Book*

Favorite dishes and the stories behind them, shared by the women of Top Floor Women. Collected at our Speed Networking morning, November 4, 2026.

Join us the first Wednesday of every month

8:00 – 9:30 AM · Stage 1 Dance Academy, 740 Fry Road, Suite D, Greenwood, IN 46142

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From our table to yours

When we brought Speed Networking back in November, we asked every woman in the room to bring one more thing: her favorite holiday recipe. What came back was so much more than ingredients. These are the dishes that show up at Thanksgiving, the cookies only made with Grandma's press, the soup that brings back a loved one.

Thank you to everyone who shared a recipe and a story. We hope these pages find a spot on your counter this season.

With love, Melahni & Katie

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Main Dishes

2 RECIPES

MAIN DISHES

Sweet Potato & Lentil Shepherd's Pie

Shared by Dr. Danielle Cadle

Time: 15 min prep · 45 min cook · 10 min cool **Serves:** 6 **Dietary:** Vegan



Ingredients

- 4 cups sweet potato
- 1 cup lentils
- 1 medium onion
- 2 medium carrots
- 2 stalks celery
- 2 cloves garlic
- 1 tsp fresh thyme
- 1 tsp fresh rosemary
- 2 cups vegetable broth
- Plant-based milk
- Ginger, salt and pepper to taste

Instructions

1. Preheat oven to 400ºF.
2. Boil sweet potatoes about 15 minutes, or until tender.
3. Sauté chopped onion, carrots and celery over medium heat for 5–7 minutes.
4. Add garlic, thyme and rosemary to the sauté pan and cook for an additional minute.
5. Add rinsed lentils and vegetable broth to the pan, bring to a boil and simmer for 10–25 minutes.
6. Mash the boiled sweet potatoes and add plant-based milk for desired creaminess. Season with salt, pepper and ginger to taste.
7. Layer the lentils in a baking dish and top with the sweet potatoes.
8. Bake 25–30 minutes, until the top is golden and bubbly.
9. Allow to cool for 10 minutes before serving.

THE STORY BEHIND IT

"One of the first vegan dishes I made! Was so surprised by how hearty it was. Definitely good comfort food for the colder months :)"

MAIN DISHES

Mamaw's Taco Soup

Shared by Haylee Agee

Time: 5–10 min prep · 2–3 hours on high in a crockpot **Serves:** 4–6



Ingredients

- 2 lbs ground beef, browned before adding to the crockpot (chicken works too)
- 2 packets taco seasoning
- 2 packets ranch seasoning
- 4 cups beef broth
- 2 cans corn
- 2 cans Rotel (I use mild)
- 1 can black beans
- 1 can red beans
- Garlic powder to taste (measure with your heart)

Instructions

1. Brown 2 pounds of ground beef on the stove.
2. While the beef is cooking, add everything else to the crockpot, including the seasoning packets.
3. When the ground beef is done, drain the grease and add the beef to the crockpot.
4. Cook on high for 2–3 hours and ENJOY :)

THE STORY BEHIND IT

"Growing up, my mamaw always made taco soup for family occasions. She sadly passed away on November 18th, 2025. This dish is my favorite to make when I am missing her."



Sides & Salads

3 RECIPES

SIDES & SALADS

Corn Salad

Shared by Kristen Loy

Time: 5–10 minutes **Serves:** 4–6

Ingredients

- 2 cups drained whole kernel corn
- 2 cups shredded cheddar cheese
- 1 cup mayo (not Miracle Whip)
- 1 cup red peppers (+/-)
- ½ cup chopped onions (+/-)
- 1 bag Chili Cheese Fritos, semi-crushed

Instructions

1. Mix everything together except the Fritos.
2. Just before serving, stir in the bag of semi-crushed Chili Cheese Fritos. Enjoy!

THE STORY BEHIND IT

"This dish is easy to make and certainly a crowd favorite!!"

SIDES & SALADS

Cranberry Broccoli Slaw

Shared by Pat King

Time: 20 minutes **Serves:** 12

Dietary: Vegetarian · Gluten-Free · Dairy-Free · Contains Nuts · Contains Eggs



Ingredients

- 2 (16 oz) packages broccoli coleslaw mix, or finely shredded red & green cabbage and carrots
- ¼ cup very finely chopped red or white onion
- 1 (16 oz) bottle slaw dressing, or 8 oz mixed with apple cider vinegar for a lighter dressing
- ½–¾ cup sweetened or reduced-sugar dried cranberries, to taste
- 1 to 1½ cups shelled pistachios
- Salt and pepper to taste

Instructions

1. In a medium bowl, combine the broccoli or cabbage mix, dressing (use more or less for the creaminess you like), onions, dried cranberries, pistachios, salt and pepper.
2. Mix well, cover and refrigerate until ready to serve.
3. Reserve a small handful of pistachios to sprinkle over the top just before serving. It makes the dish look especially inviting!

THE STORY BEHIND IT

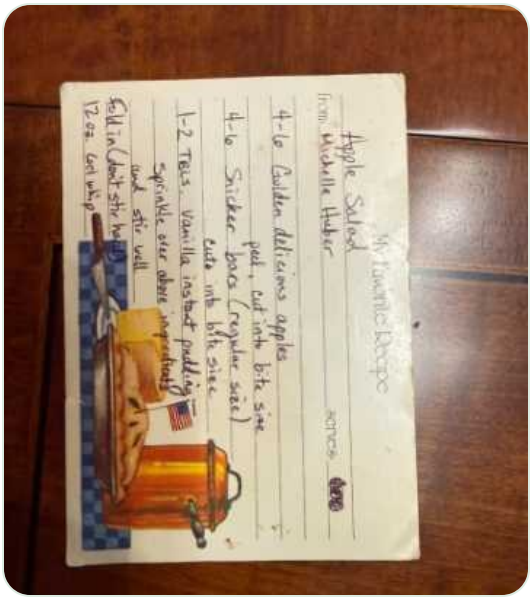
"This was shared by a relative at a Thanksgiving dinner years ago and it was a big hit. I reduced the calories and sugars by adjusting the dressings. It's always well liked and also makes a nice sandwich topping if any is left over."

SIDES & SALADS

Apple Salad

Shared by Tricia Thomas

Time: About 15 min prep · no cooking **Dietary:** Contains Nuts · Contains Eggs



Ingredients

- 4–6 Golden Delicious apples
- 4–6 Snickers bars (regular size)
- 1–2 Tbsp vanilla instant pudding mix (dry)
- 12 oz Cool Whip

Instructions

1. Peel the apples and cut them into bite-size pieces.
2. Cut the Snickers bars into bite-size pieces.
3. Sprinkle 1–2 Tbsp of vanilla instant pudding mix over the apples and Snickers and stir well.
4. Fold in the Cool Whip (don't stir hard).

Note: Contains peanuts and milk (Snickers, pudding, Cool Whip).

THE STORY BEHIND IT

“Shared by Tricia Thomas from a handwritten "My Favorite Recipe" card, originally from Michelle Huber.”



Desserts

4 RECIPES

DESSERTS

Spritz Cookies

Shared by Ardath Waller

Serves: 6 dozen

Ingredients

- 1½ cups butter
- 1 cup sugar
- 1 egg
- 2 Tbsp milk
- 1 tsp vanilla
- ½ tsp almond extract
- 4 cups flour
- 1 tsp baking powder

Instructions

1. Preheat oven to 400ºF.
2. Thoroughly cream the butter and sugar.
3. Add the egg, milk, vanilla and almond extract and beat well.
4. Add the flour and baking powder to the creamed mixture and mix to a smooth dough. Do NOT chill.
5. Put the dough through a cookie press onto untreated cookie sheets.
6. Bake 8 minutes.

THE STORY BEHIND IT

"This is a family favorite and we only make these at Christmas time with a cookie press that has several Christmas shapes. We add green or red coloring to the dough for the shapes as well. They are easy, delicious, and fun!"

DESSERTS

Rum Balls

Shared by Ryan Ward

Time: 45 minutes **Serves:** 1 batch

Ingredients

- 1 cup vanilla wafers
- 1 cup pecans (optional)
- 1 cup powdered sugar, plus more for rolling
- 2 Tbsp cocoa powder
- 2 Tbsp light corn syrup
- ¼ cup rum (or measure with your heart)

Instructions

1. Grind the wafers and pecans, then add the sifted cocoa and sugar.
2. Mix in the syrup and rum.
3. Shape into 1" balls and roll in powdered sugar.
4. Place in an airtight container. (Grandma said to let them sit for 5 days, but mine never made it that long!)

Note: Twist: I once swapped the rum for Fireball and added cinnamon to the powdered sugar (my dad's favorite).

THE STORY BEHIND IT

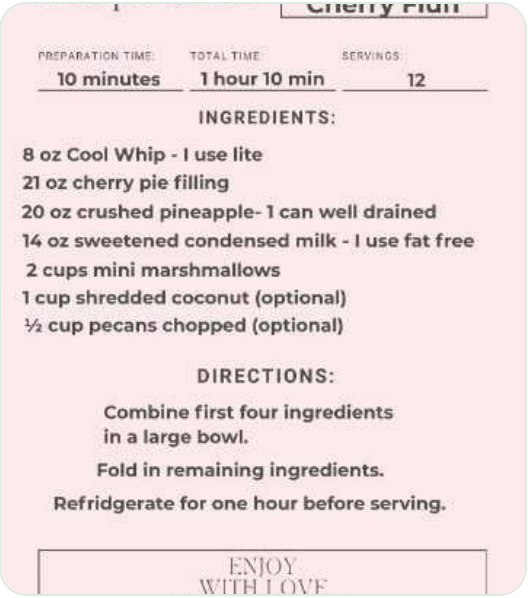
"When my grandpa was laid off by Allisons in the 60s, my grandma started a cookie and candy making business in her kitchen. She earned enough to pay all the bills, buy Christmas gifts and hired a neighbor to help, all while keeping their 3 kids at home."

DESSERTS

Cherry Fluff

Shared by Wendy Sanders

Time: 1 hour 10 minutes (includes chilling) **Serves:** 12


Cherry Fluff

PREPARATION TIME: 10 minutes | TOTAL TIME: 1 hour 10 min | SERVINGS: 12

INGREDIENTS:

8 oz Cool Whip - I use lite
21 oz cherry pie filling
20 oz crushed pineapple- 1 can well drained
14 oz sweetened condensed milk - I use fat free
2 cups mini marshmallows
1 cup shredded coconut (optional)
½ cup pecans chopped (optional)

DIRECTIONS:

Combine first four ingredients in a large bowl.
Fold in remaining ingredients.
Refridgerate for one hour before serving.

ENJOY WITH LOVE

Ingredients

- 8 oz Cool Whip (I use lite)
- 14 oz sweetened condensed milk (I use fat free)
- 21 oz cherry pie filling
- 20 oz crushed pineapple, 1 can, well drained
- 2 cups mini marshmallows
- 1 cup shredded coconut (optional)
- ½ cup chopped pecans (optional)

Instructions

1. Combine the first four ingredients in a large bowl.
2. Fold in the remaining ingredients.
3. Refrigerate for one hour before serving.

THE STORY BEHIND IT

"My grandkids love this. I am asked to serve it at Thanksgiving, Christmas and Easter."

DESSERTS

Old Fashioned Chocolate Chess Pie

Shared by Sonya Ware-Meguiar

Time: 5 min prep · 45 min bake at 325°F **Serves:** 10–12 **Dietary:** Contains Nuts · Contains Eggs

Ingredients

- 1½ cups sugar
- 3 Tbsp cocoa
- 2 eggs
- ½ stick butter
- 1 can (5½ oz) Milnot (evaporated milk)
- 1 tsp vanilla
- 1 cup pecans
- 1 (9-inch) pie shell

Instructions

1. Mix together the sugar and cocoa.
2. Add the eggs, slightly beaten.
3. Stir in the butter, Milnot, vanilla and pecans.
4. Pour into the pie shell.
5. Bake at 325°F for 45 minutes.

THE STORY BEHIND IT

"This is a family tradition during the holidays, handed down from my great aunt in Tennessee."



Beverages

1 RECIPE

BEVERAGES

Peppermint Mocha Coffee Creamer

Shared by Maggie Axsom

Time: About 10 minutes **Dietary:** Contains Dairy

Ingredients

- 1 tsp peppermint extract (or to taste)
- 1½ cups milk
- 1 can (14 oz) sweetened condensed milk
- 1 Tbsp vanilla extract

Instructions

1. Pour the milk of your choice into a saucepan with the sweetened condensed milk and warm over low heat, stirring gently until well combined.
2. Remove from the stovetop and stir in the peppermint and vanilla extracts.
3. Store the peppermint creamer in your refrigerator.

Note: Best served chilled.

THE STORY BEHIND IT

"Christmas is my favorite time of year, and I LOVE peppermint everything! I didn't like the LONG list of ingredients in most coffee creamers, but this only has 4!"

Save your seat at the table

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