

UNITED STATES | HOLIDAYS 2025

No. 68

ROYAL PRESTIGE®

Magazine



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Chef Omar Sandoval



Dear Royal Prestige® Family,

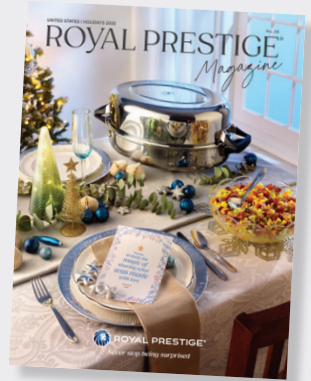
Can you smell it? December is here, bringing with it that unmistakable, cherished aroma. It's that perfect blend of cinnamon, warmth, and togetherness. This season isn't just about cooking; it's about sharing unforgettable memories around our table.

In this edition, we invite you to embrace cooking from a place of joy and connection. You'll find recipes crafted to delight everyone: a Creamy Mushroom Soup (p.10), a gasp-inducing Pork Loin with Blue Cheese Sauce (p. 18), and a Milk Chocolate Brownie (p. 22) that is pure comfort.

We also share simple, **elegant table setting ideas (p. 28)**, and clever **tricks to make the most of your leftovers (p. 26)**. And as a final touch, we delve into **the world of cinnamon: the ingredient that transforms the simple into the sublime (p. 30)**.

This season, cook with love, serve with pride, and savor every moment. Because in the end, the menu isn't what we remember most... it's the feeling it gave us.

Happy Holidays!



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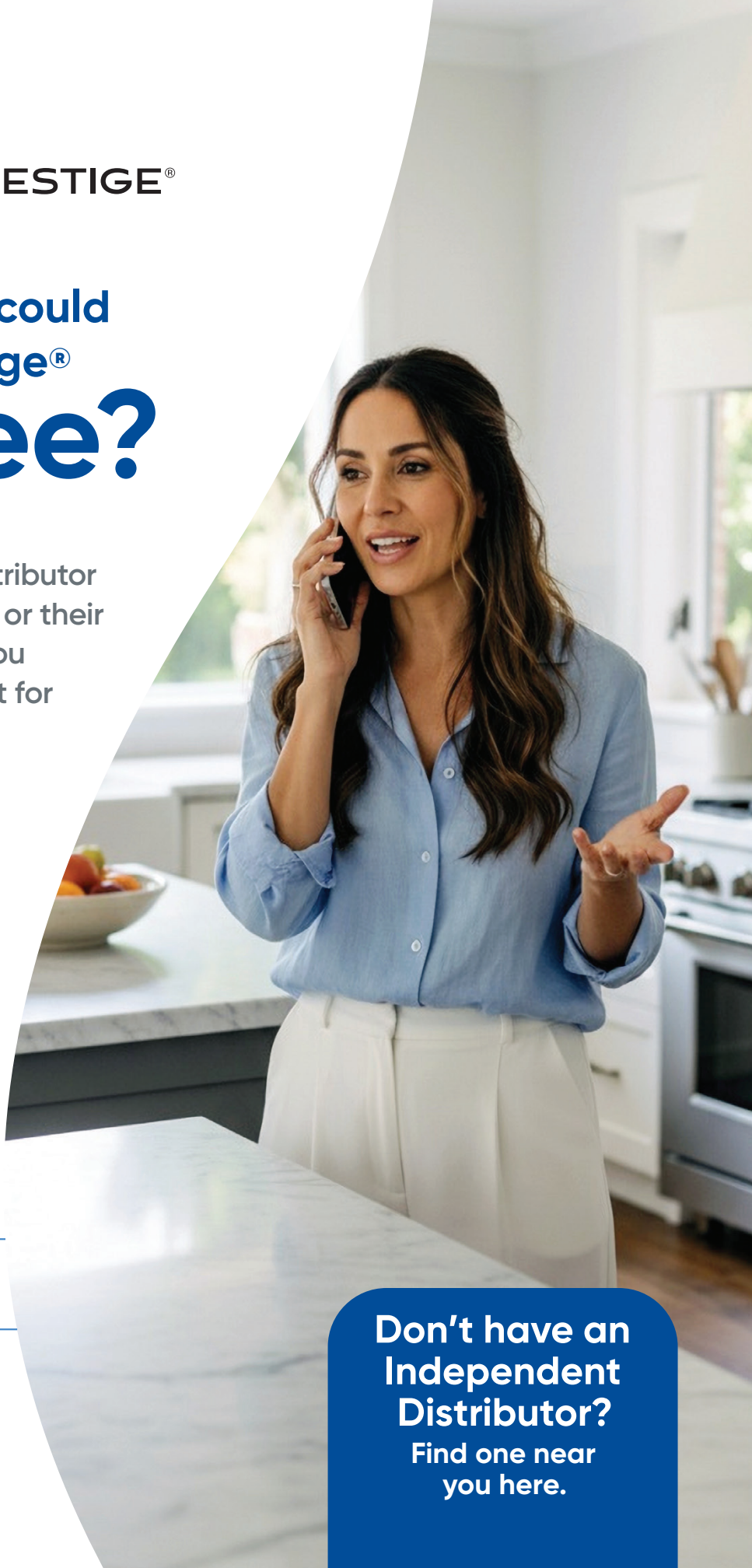
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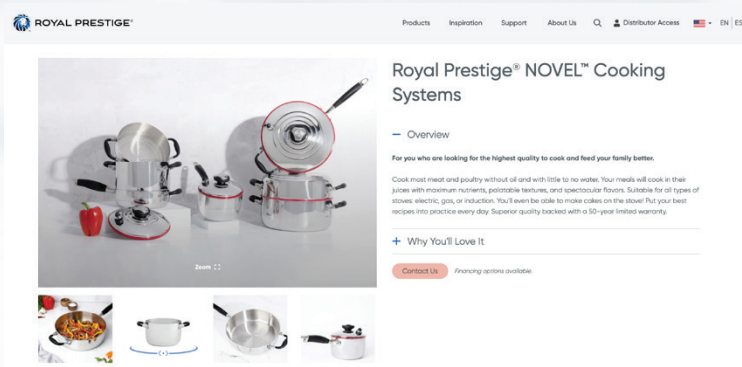
Aromatic and warm, cinnamon truly is the queen of the kitchen. Learn its history, uses, and secrets to get the maximum benefit from it all year round.



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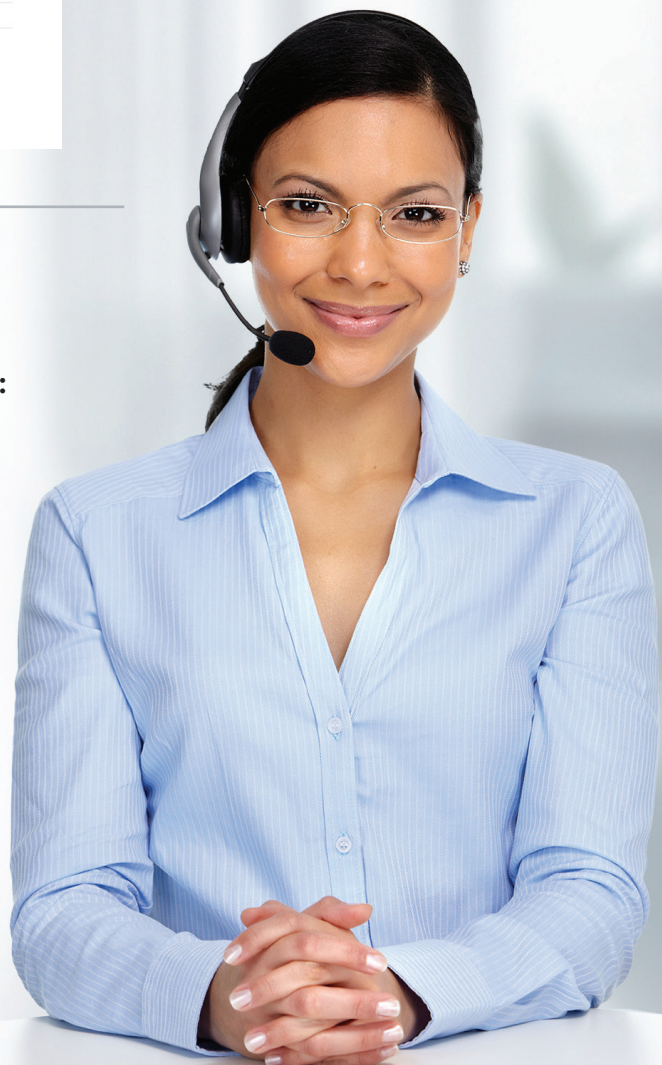
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Creamy Mushroom Soup



Yield
4 to 6 servings



Royal Prestige® Benefit

Blend directly in your pots,
pans, and bowls.



Time
30 minutes

Ingredients

5 bacon slices, diced
1½ lb mushrooms, cleaned and quartered
¼ onion, chopped
1 garlic clove, chopped
2 tbsp all-purpose flour
2 tbsp butter
5 cups vegetable broth
1 cup heavy cream
¼ tsp ground nutmeg
¼ tsp red pepper flakes
Salt and black pepper to taste

SERVE WITH:

Crispy bacon bits

Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® NOVEL™ 4 QT Dutch Oven and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 2 Cook the bacon until crispy and set aside.
- 3 Add the mushrooms, onion, and garlic. Sauté for 4 minutes.
- 4 Stir in the flour and butter.
- 5 Pour in the broth and cream and cook for 2 minutes until well combined.
- 6 Blend the mixture using the Royal Prestige® Power Blender Go Plus.
- 7 Season with nutmeg, pepper flakes, salt and pepper.
- 8 Simmer until slightly thickened.
- 9 Serve hot with crispy bacon.

Featured Royal Prestige® Cookware:

Royal Prestige® Power
Blender Go Plus



Salmon Pasta with Poblano Cream Sauce



Yield
4 to 5 servings



Royal Prestige® Benefit

Blend directly in your pots, pans, and bowls.



Time
50 minutes

Ingredients

1 lb skinless salmon, cut into cubes

FOR THE PASTA:

4 cups water

¼ onion

1 garlic clove

1 package (14 oz) of fusilli pasta

Salt to taste

FOR THE SAUCE:

3 poblano peppers, roasted and peeled

¼ onion, chopped

2 garlic cloves

3½ oz cream cheese

10 oz heavy cream

Salt and black pepper to taste

Instructions

- 1 In the Royal Prestige® MultiPan, add water, onion, and garlic.
- 2 Cover with the whistle open and bring to a boil over medium-high heat.
- 3 When it whistles, add salt and pasta, and cook until al dente.
- 4 Lift the colander to drain and set pasta aside.
- 5 In the same MultiPan, place the Royal Prestige® Smart Temp and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 6 Sauté poblano peppers, onion, and garlic until soft.
- 7 Add cream cheese, cream, salt and pepper.
- 8 Blend all ingredients in the Royal Prestige® Power Blender Go Plus until smooth.
- 9 Add salmon, cover partially and cook for 8 minutes.
- 10 Toss in the pasta and adjust seasoning.
- 11 Serve.



**Featured
Royal Prestige®
Cookware:**
Royal Prestige® Power
Blender Go Plus



Basque-Style Fish



Yield
4 servings



Royal Prestige® Benefit

Enjoy a delicious meal
in minutes.



Time
20 minutes

Ingredients

2 tbsp olive oil
4 white fish fillets
½ white onion, thinly sliced
2 garlic cloves, finely chopped
4 tomatoes, diced
1 red bell pepper, sliced
1 green bell pepper, sliced
3½ oz pickled yellow chiles
5 oz green olives
1¾ oz capers
¾ cup white wine
3 sprigs parsley
3 bay leaves
Salt and black pepper to taste

Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® NOVEL™ 10.5" Skillet and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 2 Add olive oil and sear the fish fillets for 2 minutes per side. Set aside.
- 3 Add onion, garlic, tomatoes and peppers. Cover partially and cook 2 minutes.
- 4 Return the fish, then add the chiles, olives, capers, wine, parsley and bay leaves.
- 5 Season, cover with the Redi-Temp™ valve closed, and cook for 8 minutes.
- 6 Serve warm.

**Featured
Royal Prestige®
Cookware:**

Royal Prestige® NOVEL™ 10.5" Skillet



Christmas Rice



Yield
15 to 16 servings



Royal Prestige® Benefit

Blend powerfully in
seconds.



Time
40 minutes

Ingredients

2 lb turkey breast, cubed
3 cups spring onions, halved (white part only)
1¾ lb parboiled rice
3 carrots, cubed
2 cups diced pineapple
1½ cups chopped cashews
1 cup dried cranberries
5 sprigs fresh parsley

FOR THE BLEND:

6 cups of water
¼ onion
4 garlic cloves
2 tbsp curry powder
Salt and black pepper to taste

Instructions

- 1 Blend the ingredients in the Royal Prestige® Power Blender Max. Set aside
- 2 Place the Royal Prestige® Smart Temp inside the Royal Prestige® Oval Roaster and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 3 Sear the turkey for 5 minutes.
- 4 Add spring onions, rice, and the blended mixture. Bring to a gentle boil.
- 5 Stir in carrots, pineapple, cashews, cranberries, and parsley.
- 6 Cover, lower the heat, and cook 15 minutes, or until the rice is tender.
- 7 Serve warm.



Featured Royal Prestige® Cookware:

Royal Prestige® Power Blender
Max



Pork Loin with Blue Cheese Sauce



Yield
10 to 12 servings



Royal Prestige® Benefit

Cook without added oil
or fat.



Time
90 minutes

Ingredients

6½ lb pork loin, cut into medium cubes
9 oz thick-cut bacon, cubed
1 lb baby potatoes, halved
5 oz pitted prunes, halved
5 oz walnuts, halved
3½ oz blanched almonds
1 sprig fresh rosemary
Salt and black pepper to taste

FOR THE SAUCE:

3 cups of heavy cream
3½ oz butter
1 cup chicken broth
½ cup white wine
2 tbsp cornstarch
5 oz blue cheese
Salt and black pepper to taste

Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® Oval Roaster and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 2 Sear the pork on all sides.
- 3 Add bacon and cook for 3 minutes.
- 4 Add potatoes, prunes, walnuts, almonds and rosemary.
- 5 Season and cover the roaster.
- 6 Blend sauce ingredients in the Royal Prestige® Power Blender Max and pour over the pork.
- 7 Cover and cook for 1 hour.
- 8 Serve warm.



Featured
Royal Prestige® Cookware:
Royal Prestige® Oval Roaster



Red Wine and Cranberry Glazed Chicken



Yield
12 servings



Royal Prestige® Benefit

Cook without added oil
or fats.



Time
80 minutes

Ingredients

6 chicken leg quarters, split and
skinned

Salt and black pepper to taste

1 onion, diced

2 cups baby potatoes, halved

1 sprig fresh rosemary

FOR THE GLAZE:

1½ cups cranberries

4 cups of red wine

1½ cups demi-glace

¼ tsp ground clove

¼ tsp ground nutmeg

Salt and black pepper to taste

SERVE WITH:

Sweet potato purée

Instructions

- 1 Season chicken and set aside.
- 2 Add glaze ingredients in the Royal Prestige® NOVEL™ 3 QT and boil for 3 minutes. Blend all with the Royal Prestige® Power Blender Max and set aside.
- 3 Place the Royal Prestige® Smart Temp inside the Royal Prestige® Oval Roaster and preheat over medium-high heat. When the Royal Prestige® lion appears on top and the bottom turns green, remove Smart Temp carefully by the handle.
- 4 Sear the chicken on all sides.
- 5 Add onion, potatoes and rosemary. Pour the glaze over, cover and cook for 45 minutes.
- 6 Serve with sweet potato purée.

**Featured Royal
Prestige® Cookware**
Royal Prestige® Oval Roaster





Milk Chocolate Brownie



Yield
6 servings



Royal Prestige® Benefit

Cook a delicious dessert on the stove, without using the oven.



Time
35 minutes

Ingredients

10½ oz milk chocolate, melted
2 oz butter, melted
3 eggs
¾ oz flour
1 pinch of clove
1 pinch of nutmeg
1 pinch of ground ginger
Avocado oil for greasing

GARNISH WITH:

1¾ oz cherries

Instructions

- 1 In a bowl, combine chocolate, butter, eggs, flour and spices.
- 2 Mix with the Royal Prestige® Power Blender Go Plus using the Silicone Whisk Attachment.
- 3 Lightly oil the Royal Prestige® NOVEL™ 8" Skillet with avocado oil and pour in the batter.
- 4 Cover with the Redi-Temp™ Valve closed and cook over low heat for 20 minutes, until set.
- 5 Cool and carefully unmold.
- 6 Decorate.



Featured Royal Prestige® Cookware

Royal Prestige® NOVEL™ 8" Skillet





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Transforming

Holiday Scraps into

New Dishes

BY SEBASTIAN TORRES

The holidays leave us with memories that stick with us: laughter, comforting aromas, and those signature dishes everyone looks forward to year after year.

But once the lights dim and the feast concludes, there is often a hidden treasure we should all take advantage

of: the leftovers.

Here are three key steps to converting your celebration remnants into authentic, satisfying winter culinary experiences, along with concrete ideas you can implement today using your premium Royal Prestige® cookware.

1. Plan Smartly to Avoid Excess

The first step in making the most of your leftovers is minimizing waste from the start. Planning reasonable quantities and thinking strategically about what ingredients can be repurposed later is an intelligent approach.

2. Store with Care

Before storing, allow the food to cool to room temperature and use airtight containers. Separate the food into small portions and label them with the date. This will help you utilize every ingredient at its peak freshness.

Experts recommend consuming refrigerated leftovers within three to five days or freezing them if you wish to extend their shelf life.

Sources:

"Reducing Holiday Food Waste: Tips for a Sustainable Season", Eco Habituats.

"How to Repurpose Your Holiday Leftovers", Spoon University.

"Creative Ways to Use Holiday Leftovers to Reduce Food Waste", Kidney Community Kitchen.



3.Created Something New

The goal isn't repetition; it's transformation. Mindful cooking begins right there, in that decision to utilize what you already have to create something completely distinct.

Roasted Chicken or Turkey

→ **Tacos, wraps, or savory hand pies.** Add a twist of lime, fresh herbs, or a light sauce to refresh the flavor.



Mashed Potatoes

→ Croquettes or Shepherd's Pie.

Mix with cheese, parsley, and a touch of nutmeg to create a new texture.

Roasted Vegetables

→ Soups, purées, or warm salads.

Purée them with vegetable broth or combine them with whole grains.



Stale Bread

→ Bread puddings or croutons.

Toast it in your skillet or oven with a little olive oil and spices.

With a little creativity and the right utensil, those leftovers can transform into new dishes that reinvent your menu, prolong the magic of the holidays, and reduce kitchen impact.

So, plan mindfully, store carefully, and cook with passion.



Cooked Rice or Grains

→ Salada, grain bowls, or fritters.

Add an egg, soy sauce, or spices to give them a brand-new personality.

Cheeses and Cured Meats

→ Quiches or baked

pasta dishes. Perfect for combining with vegetables or using in a quick weeknight dinner.



Effortless Elegance: Table Setting Tips with Minimal Elements

BY LILIA MANCILLA

During the holiday season, every detail matters. But you don't need to clutter your table with decorations for it to look spectacular. With a few well-chosen elements, you can create a centerpiece-worthy table that's elegant, modern, and full of festive spirit.

Choose Your Color Palette

Set the mood with 3 to 5 core colors.

Classic: Gold, Green, and White.

Modern: Black, Silver, and Gray

Natural: Wood Tones, Beige, and Olive Green.

Use these hues for napkins, candles, table runners, and small accent pieces.



Sources:

"Easy tips to decorate a dining table for the holidays", OrangeTree Decorations.
"Holiday Table Setting Ideas", Ridge Vineyards.

Mind the Proportions

Scale your décor to the size of your table.

Large Tables: Opt for one main centerpiece featuring flowers, foliage, or candles.

Small Tables: Keep it minimalist to leave space for place settings and conversation.

Incorporate Layers and Height

Use objects of different heights: candlesticks, vases, or jars. Create depth and movement, but without blocking the sightline between guests (keep everything below 16 inches).

Illuminate the Setting

Lighting changes everything. Use unscented candles or warm lighting for a cozy touch. Avoid strong fragrances that might compete with the aromas of the meal.

Play with Contrast

Combine textures, materials, and tones. If your table is light-colored, add dark or metallic details; if it's wood, balance it with crystal or soft linens. Contrast is key to elegance.

Establish a Focal Point

Your centerpiece could be a wreath with candles, an eucalyptus arrangement, or a platter featuring fruit and branches. It doesn't have to be expensive, just eye-catching and consistent with your style.

Add Life with Natural Elements

Nothing conveys warmth like natural materials: flowers, dried pinecones, pine boughs, or dehydrated oranges. They effortlessly add texture, aroma, and color.

Apply the Rule of Three

Three elements create visual balance. Group candles, vases, or ornaments in trios of varying heights to create visual rhythm without overcrowding.



Cinnamon: Small in Size, Grand in History and Versatility

BY LILIA MANCILLA

Few spices elevate as many recipes as cinnamon. Sourced from the bark of the *Cinnamomum* tree, it has been a companion to humanity since ancient Egypt and the Spice Route. Today, it reigns supreme in kitchen across the globe.

A Touch of History and Character

There are two common types: **Ceylon**, which is smoother and more aromatic, and **Cassia**, which is more intense. Both provide unmistakable warmth and aroma.

Cinnamon is known for its potential contributions to overall wellness and health:

- As a natural antioxidant and anti-inflammatory.
- It may support digestion.
- It is associated with blood sugar and cholesterol management.

The Spark for Any Recipe

Breakfast. Oatmeal, yogurt, toast, smoothies.

Drinks. Coffee, tea, hot chocolate, herbal infusions.

Sweets. Cookies, cakes, baked apples, rice pudding.

Savory Dishes. Rubs/Marinades, stews, glazes, chili, curry.

Quick Tips

- Blend cinnamon with cocoa for more decadent, chocolate-forward desserts.
- Lightly toast cinnamon in a dry skillet to release its maximum aroma.
- Sprinkle a pinch on fruits like apples and bananas for an instant snack upgrade.

Keep cinnamon readily available: a single pinch can transform the entire flavor and aroma of a dish.

Fuentes:

"10 Evidence-Based Health Benefits of Cinnamon", Healthline.

"The versatility of cinnamon powder: from kitchen to medicine cabinet", OperaFoods.



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