



ROYAL PRESTIGE

USA • NUMBER 56

HOLIDAYS 2022

MAGAZINE



Delicious
dinners to share

===== SPECIAL HOLIDAY RECIPE EDITION =====

Chef Natalia Delgado • Chef Pepin • Chef Yisus • Chef José del Castillo • Chef Maru Botana
• Chef Omar Sandoval • Cynthia Urias • Dominika Paleta • Fernando Casanova • Chef Leonardo Abreu



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to their palate

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Sharing the best
with your loved ones

Chef
Bento Molina

Hello friends! It's a pleasure for me to greet you as a guest editor for the **2022 Royal Prestige® Holidays Magazine**. I welcome you to enjoy this first-class content designed especially for you.

Ever since I discovered the Royal Prestige® brand, I've been delighted by its products and recipes. It is a next-level style of cooking that is ideal for preparing practical, quick, and nutritious food every day.

In this special edition, we offer you a wide variety of recipes from international chefs and celebrities. You will find appetizers, main courses, and desserts that you can create with the help of Royal Prestige®. As an appetizer, chef Pepin suggests **Pork Bites (p. 14)** from the heart of Cuba. His television colleague, chef Yisus, will show you how to make his favorite accompaniment for coffee: **Almond Bread (p. 24)**.

Chef Omar Sandoval brings the Thanksgiving stars: **Turkey (p. 34)** and

Stuffing (p. 32). For a Christmas party in the style of the Mexican posadas, you can't miss a delicious **Green Pozole (p. 30)**, brought to you by Dominika Paleta. From the southern part of the continent comes a scrumptious Peruvian **Choclo Pie (p. 18)** by chef José del Castillo, an Argentinian **Vitel Toné (p. 26)** from Maru Botana, and an appealing Brazilian **Rabada (pág. 44)** from Chef Leonardo Abreu.

If you're looking for vegan options, chef Natalia Delgado will teach you how to prepare **Fruitcake (p. 8)** and **Portobello Mushrooms Stuffed with Wild Rice (p. 10)**. Last but not least, Cynthia Urías has for you a gluten-free **Apple Upside Down Cake (p. 36)**.

There is a whole world of flavors to explore this holiday season. I wish you a marvelous year's end and let's welcome 2023 with open arms!



HOLIDAYS 2022 | NUMBER 56
USA

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Más POSIBILIDADES
Más CORAZONES CONTENTOS

Discover recipes and much more
on our social media!



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What can we
offer our friends
that makes them
feel at home?

A hot drink and good conversation.



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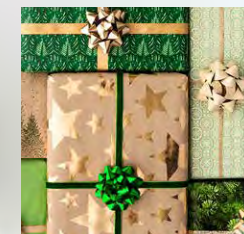
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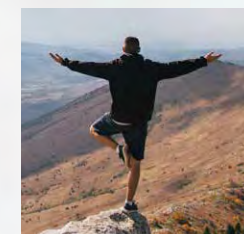
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 **MÁS POSIBILIDADES**
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Chef Natalia Delgado

"HELLO, DEAR FRIENDS! I want to share with you my recipe for the most delicious vegan fruitcake. **You might ask, 'Is it possible for vegan cooking to taste delicious?'** You will be pleasantly surprised by its vibrant flavor, how easy it is to make, and how lightly it sits in your stomach.

My grandmother taught me how to make this fruitcake when I was eight years old. She used to say that the fruit with brandy is what gives it a Christmas flavor. And to intensify the flavor, my grandmother would let the brandy mix marinate for up to three days.

Meanwhile, ever since I can remember, we would eat stuffed portobello mushrooms at Christmas. It is one of my mom's specialties and she learned how to make it while traveling with her Lebanese friends. It makes an excellent side dish or a main dish along with a salad. I send you a hug with my best wishes for you and your loved ones!"



Fruitcake



Yield:
6-8 servings



**Featured
Royal Prestige®
Cookware:**
10½" Skillet



Time:
55 minutes



[Click here to
watch the video](#)

Ingredients:

1 piece of piloncillo
¼ cup water
½ cup raisins
½ cup dried cranberries
½ cup cherries in heavy syrup
1½ cups chopped walnuts or pecans
½ cup brandy or rum
⅔ cup ripe banana, pureed
1 cup brown sugar
Zest from 1 orange
Zest from 1 lime

1 tbsp baking soda
2 tbsp apple cider vinegar
½ cup non-dairy milk
2¼ all-purpose flour sifted
1 tsp ground cinnamon
1 tsp ground cloves
¼ tsp nutmeg
1 tbsp margarine
FOR THE GLAZE:
3 tbsp brandy
4 tbsp apricot jam

Instructions:

- 1 Place the raisins, cranberries, cherries, and nuts in a 3-Quart Mixing Bowl. Add the brandy, cover the bowl, and let the mixture sit for 12 hours.
- 2 In a 2-Quart Saucepan, add the piloncillo and water. Cover the pot with the Redi-Temp™ Valve closed and cook over low heat for 10 minutes until the piloncillo melts into syrup. Allow cooling for 10 minutes.
- 3 In a 5-Quart Mixing Bowl, beat the banana, sugar, 2 tbsp piloncillo syrup, citrus zest, baking soda, vinegar, and milk with the Whisk.
- 4 Add the sifted flour, cinnamon, cloves, and nutmeg. Fold in with a spatula. Add the mix of dried fruit and brandy from step 1 along with the remaining liquid. Mix everything.
- 5 Grease the sides and bottom of the 10½" Royal Prestige® Skillet with margarine. Pour in the mixture and cover the skillet with the valve closed. Cook over the lowest heat for 45 minutes or until the cake pulls away from the sides.
- 6 Let rest for 20 minutes with the skillet covered and the valve open. Remove the cake and allow cooling completely.
- 7 Mix the glaze ingredients and use them to coat the cake.
- 8 Refrigerate overnight. Serve on a Christmas platter.

Portobello Mushrooms Stuffed with Wild Rice



Yield:
6-8 servings



**Featured
Royal Prestige®
Cookware:**
10½" Skillet



Time:
55 minutes



[Click here to
watch the video](#)

Ingredients:

10 large portobello mushrooms
½ white onion, finely chopped
1 clove garlic, minced
1 stalk celery, finely chopped
¾ cup dry white wine
1 cup spinach, finely chopped
1 cup wild or brown rice, cooked
1 red bell pepper, roasted and chopped
½ cup chopped walnuts
2 tbsp soy sauce

1 tbsp Dijon mustard
2 tbsp fresh thyme, chopped
1 tsp salt
Fresh parsley, chopped

FOR THE SAUCE:

½ cup balsamic vinegar
1 cup fresh pomegranate juice
2 tbsp soy sauce
1 sprig of fresh thyme

Instructions:

- 1 With a paper towel, clean the top of the portobello mushrooms. With a spoon, remove the stems and the dark part of the mushrooms. Set aside.
- 2 Preheat the 8" Royal Prestige® Skillet over medium-high heat for two to three minutes or until drops of water don't evaporate and roll on the surface.
- 3 Add onion, garlic, celery, and a half cup of wine. Cook for one minute with the skillet covered and the Redi-Temp™ Valve closed. Add spinach and cook for 2 more minutes with the skillet covered and the valve open.
- 4 When the valve whistles, add the wild rice, roasted pepper, chopped walnuts, soy sauce, mustard, fresh thyme, and salt. Cover the skillet with the valve open and cook until it whistles. Allow to cool and then fill the mushrooms with three spoonfuls of rice mixture each.
- 5 Preheat the 14" Paella Pan over medium-high heat for two to three minutes or until a few drops of water don't evaporate and roll over the surface.
- 6 Carefully place the mushrooms in the paella pan and add ¼ cup white wine. Cover the paella pan with the valve closed and cook over low heat for 10 minutes.
- 7 In a 1-Quart Kettle, cook the sauce ingredients over medium-low heat for 15 minutes until they achieve the consistency of a light syrup. Allow cooling for 5 minutes. Serve the portobello mushrooms coated with the sauce and chopped fresh parsley.



The flavor
of these portobello
mushrooms is extremely
satisfying and their
texture will surprise all of
your guests.





ROYAL PRESTIGE®
EXTRACTOR DE JUGOS

Fernando
Casanova

Mexican athlete,
preparing healthy juice
with his family.



**New Year's
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End and start
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It's easier than you think!
With the Royal Prestige® Juicer,
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nutrients from fruits,
vegetables, and
leafy greens.

Energy Juice

Ingredients:

- Juice from 1 lime
- 1 celery stalk
- 1 slice ginger
- ¼ bunch of parsley
- 1 green apple
- ½ cucumber
- ½ handful of spinach
- 2 stalks kale
- 2 cups water

Instructions:

- 1 In the Royal Prestige® Juicer, process the celery, ginger, parsley, green apple, cucumber, spinach, and kale.
- 2 Mix with lime juice and water. Drink immediately.

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A 35 year CAREER with Cuban FLAVOR

with Chef Pepín until the end!

In a virtual space filled with joy, serious moments, and big revelations, the best-loved chef in Latino television in the United States, José Hernández, better known in millions of homes as Chef Pepín, has granted us an exclusive interview to talk about his 35-year career. It is a journey that starts in Matanzas, Cuba...

BY MASSIEL BESWICK



Chef Pepín arrives on time for our video call wearing a colorful checkered shirt and his characteristic smile. It's hardly surprising: With a successful 35-year career in television, at one of the most important Hispanic networks in the United States, he deserves to be celebrated with a bang.

"I was born in a small town in Cuba called Matanzas. The child who arrived in Florida at just 12 years old is now celebrating 35 years of sharing with the world through television. I could never have imagined it."

When he expresses himself, his words come across with humility. He shares that when he arrived in Florida, he started working selling newspapers. With a resounding laugh, he suggests, "You could say that was when I started working in journalism."

Chef Pepín had to win over his audience because he wasn't known as a celebrity when he started working in television. **"My name is José Antonio Hernández Rodríguez"**

It is a subject that touches the very fibers of Chef Pepín's heart, who like millions of immigrants, came to the United States to work, and get ahead. Pulling from his experience, he has a few words of wisdom for those who want to achieve their goals in this country:

"Don't stop fighting for your dreams. Always remember your family and your traditions. Keep them with you in your thoughts. That is your best motivator and what stays with you forever."

And this is how he proudly demonstrates his great work ethic and his quality as a chef: **"It has to do with the way your family raises you. Seeing my mother who died when I was a child, learning from my grandmother, my Aunt Mary, and her wonderful cook, Hilda. They are the pillars of my education."**

Montes de Oca Beltrán. His artistic persona as "Chef Pepín" wasn't born until 1988.

José Hernández, as his closest family and friends know him, arrived in Florida in the 70s. **"We were very poor but very resourceful. We fit into a one-room home however we could."**

In a serious moment, it was easy to see the man who lived behind that joyful smile:

"I attribute my success to having started from nothing. The only thing I knew was work. At 12 years old I didn't have time to analyze things, I just knew I needed to survive."

As he talks about his family, we discover that family is how he ventured into television. His daughter, Anamaría, who worked as a producer on a new program called TV Mujer at the Univision network in 1987, needed a host for the kitchen segment. She asked the person who at that time still called himself José Hernández to be the master of ceremonies for that segment. What followed were 35 impactful years, during which he continued to enchant his audience with humor and a lot of flavors.



“ At the moment when my daughter asked me if I would be the host of a new kitchen segment, I was selling life insurance. I took a risk and then Chef Pepín was born.” ”

What ensured his continued presence on television and what is now his seal of excellence, was the closing moment on that first kitchen segment: "I remember that I started joking with the cameraman, and when the segment ended, I let out the phrase, '¡Con Chef Pepín, hasta el fin! (With chef Pepín to the end!)'. Those words are still with me today."

Even though he has been through a lot of challenges during his career, there are two qualities that he knows have pulled him through: **"Honesty and a desire to work."** The kitchen was always a love of his, which makes his work more of a lifestyle. He learned how to cook from the time he was very young at the hand of his trilogy of women: his grandmother Carmen, his Aunt Mary, and the master of the kitchen, Hilda. Between laughs, he mentions that when he was 17 years old, when everyone else was buying their first car, he bought his first stainless steel kitchen set.



Living in another country, his main goal was to offer everyone homemade comfort food with a traditional touch. "The best sign that the food I made was good, was when everyone was silent." After eating, the faces of his guests made everything worthwhile.

Since we are talking about satisfaction, just looking at how his eyes light up when he talks about his wife Telvy, and his children Anamaria and José Antonio is a true symbol of their unity and of the strong ties that Chef Pepín takes with him and is willing to continue sharing.

"I met Telvy on the first day of junior high. She is an incredible woman."

Incredible also describes the chef's story, who found himself challenged to explore his talent. He is the author of the cookbook "Cooking with Chef Pepín." When asked if returning to his role as an author is among his plans, he simply answers with a mysterious smile. Could this be one of the surprises that he will bring us next?

What he did reveal to us is that in these 35 years, he has lived a fulfilling life. Among the various hats he has worn, besides chef and author, is that of a motivational speaker on the radio as well as a philanthropist and a faithful representative of charitable causes.

And retirement? It is not in his plans. Pepín is living his best life and is busy with work. But more than anything, he loves his life and loves meeting so many lovely people, not just in the artistic arena but also as a father, spouse and head of a family.

“ A table full of food in a family environment is one of life's greatest gifts. ”

To answer how he describes his 35-year career, he simply confirms that they have been "excellent." The interview comes to an end with a phrase that embodies the idea of living life to the fullest and loving what you do:

"I don't want to relive my years; I just want to keep living them."

A la Royal Prestige®:

Chef Pepín represents Royal Prestige® in his kitchen segments on Despierta América, broadcast on Univision. We have taken advantage of the occasion so he can share what he enjoys most about cooking with our products.



1. My favorite appliance: "Without a doubt the Pressure Cooker."
2. The best advantage of the product: "The superior quality. It is the best pressure cooker I have used, due to its quality and safety."
3. Best compliment he has received when cooking with the brand's products: "Everyone is silent, and the plates are clean."

“ José Martí talked about how every man needed to plant a tree, have a child, and write a book. And it's true: The day I had my book, I felt fulfilled. ”

¡Jajay!



Chef Peprin

"During Christmas festivities, I like to spoil my family and guests with two delicious appetizers inspired by my beloved Cuba."



I came to the United States when I was a child, but Cuban food is one of the things that touch my heart and keeps my roots alive, and this is the best season to enjoy it! In Cuba, yuca can never be missing from Christmas dinner, and my pork bites are always a hit with my family."

Pork Bites



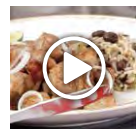
Yield:
3-4 servings



Featured
Royal Prestige®
Cookware:
10½" Skillet



Time:
16 minutes



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watch the video

Ingredients:

- | | |
|-----------------------------|----------------------------|
| 2 pounds pork loin, cubed | 1 pinch sugar |
| 1 pound pork ribs in chunks | 1 onion, sliced into rings |
| 1 sour orange juice | Salt and pepper |
| 1 tbsp apple cider vinegar | |

Instructions:

- 1 Season the meat with sour orange juice, apple cider vinegar, and salt and pepper to taste. Marinate for 30 minutes.
- 2 Preheat the 10½" Royal Prestige® Skillet over medium-high heat for two to three minutes or until drops of water roll on the surface without evaporating.
- 3 Add the meat and sear until browned on all sides (4 to 5 minutes total).
- 4 Add the onion and pinch of salt. Lower the heat and cover the skillet with the Redi-Temp™ Valve closed. Cook for 5 to 8 minutes more to tenderize the meat.
- 5 This can be served as an appetizer or as a main course with a side of rice and beans.





Yuca with Mojo Marinade



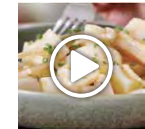
Yield:
3-4 servings



**Featured
Royal Prestige®
Cookware:**
4-Quart
Dutch Oven



Time:
15 minutes



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Ingredients:

2 pounds fresh yuca, cleaned,
peeled, and in chunks

Juice from 1 lime

Water

FOR THE MOJO:

½ cup vegetable oil

8 garlic cloves

1 large onion, sliced in ¼" rounds

½ cup sour orange juice

Juice from 2 limes

1 tbsp fresh oregano

Salt to taste

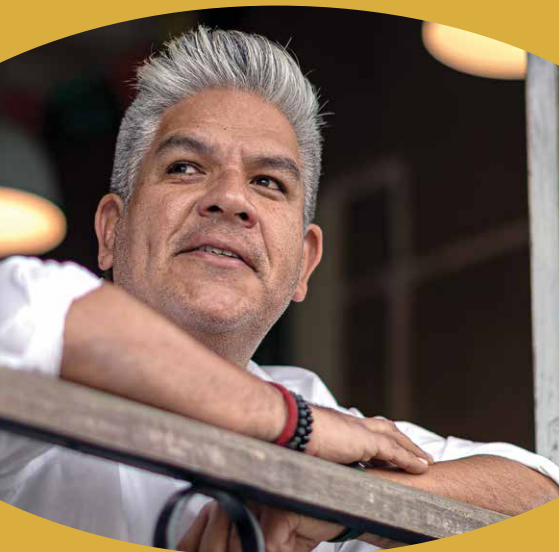
Instructions:

- 1 In the 4-Quart Royal Prestige® Dutch Oven, add enough salted water to cover the yuca by about two inches.
- 2 Heat the water over medium-high heat and cover the Dutch Oven with the Redi-Temp™ Valve open. When the valve whistles, uncover and add the yuca and juice from 1 lime.
- 3 Lower the temperature, cover the pot, and close the valve. Cook for about 10 minutes or until the yuca becomes soft.
- 4 Pour the hot water from the pot and add cold water to halt cooking. Keep yuca in the water until ready to serve.
- 5 In the 8" Gourmet Skillet, heat the vegetable oil until it starts to bubble. Turn off the heat.
- 6 Crush the garlic cloves, take off the skin and add them to the oil together with the onion.
- 7 In a 3-Quart Mixing Bowl, mix the orange juice, lime juice, 1 tbsp fresh oregano, and salt to taste.
- 8 Wait until the oil cools. Remove the garlic and pour the oil into the bowl with the juice. Mix well.
- 9 Serve the yuca drizzled with the mojo marinade.



Chef José del Castillo

"In my family, Christmas dinner has always been a time when my mother and aunts impress with their best stews.



That is why I chose corn pie, which is not only a traditional Peruvian recipe but also reminds me of family.

When it comes to the pork knuckle, I wanted to reinterpret a traditional recipe like adobo, but this time with a large piece of meat to place in the center of the table and share as a family."

Chocho Pie



Yield:
4 servings



Featured Royal Prestige® Cookware:
8" Skillet



Time:
80 minutes



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Ingredientes

- | | |
|-------------------------------------|----------------------------|
| 2 pounds of corn kernels | 3½ oz. raisins |
| ½ cup evaporated milk | 3 tbsp ground paprika |
| 2 oz. butter | 2 tbsp chopped parsley |
| 1 tsp sugar | ½ cup red wine |
| 1 tbsp minced garlic | 2 tomatoes, chopped |
| 2 tbsp yellow ají chili paste | 1 red onion, chopped |
| 2 tbsp butter to grease the skillet | 1 tsp sugar |
| Salt to taste | 5 hard-boiled eggs, sliced |
| FOR THE FILLING: | 5 oz. black olives halved |
| 2 tbsp garlic paste | 1 raw egg |
| 2 pounds of beef in small cubes | 8 oz. parmesan cheese |
| 2 tbsp vegetable oil | Salt and pepper to taste |

Instructions:

- 1 Blend the corn kernels in the Royal Prestige® Power Blender without any liquid and set aside.
- 2 In the 8" Royal Prestige® Skillet, melt the butter and sauté the garlic and the yellow ají chili paste. When they are well cooked, add the blended corn and milk. Cook stirring constantly, until it starts to thicken. Add salt and sugar. Allow to cool.
- 3 In the 12-inch Gourmet Skillet, add the oil and preheat over medium-high heat for two minutes. Sauté the garlic and onion. Add the meat, chopped tomatoes and paprika. Season with salt and pepper. Cook for 30 minutes with the skillet partially covered.
- 4 Add the sugar, chopped parsley, red wine, and raisins. Cook for about 10 minutes or until the alcohol has evaporated. Allow cooling.
- 5 In the clean 8" Royal Prestige® Skillet grease the bottom and sides with butter. Pour in half of the corn batter to form a layer. Add another layer with all the filling and place the olives and hard-boiled egg on top. Top with the rest of the batter.
- 6 Beat the egg and use it to glaze the top of the pie. Top with parmesan cheese and cook over the lowest heat with the skillet covered and the Redi-Temp™ Valve closed for 20 minutes or until the pie is cooked.





Pork Knuckle Adobo



Yield:
6-8 servings



**Featured
Royal Prestige®
Cookware:**
10½" Skillet



Time:
55 minutes



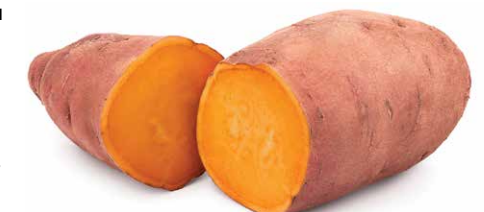
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watch the video](#)

Ingredients:

2 pork knuckles, 3 pounds each	¼ cup aji panca paste
4 tbsp garlic paste	1 cup aji mirasol paste
1 oz. dried oregano	Salt
2 red onions in wedges	Pepper
1 oz. whole allspice	5 sweet potatoes, sliced
1 cup red wine vinegar	Cooking spray
1 cup chicha de jora or lager beer	Water

Preparación

- 1 Marinate the pork knuckles all night in brine.
- 2 In a 5-Quart Mixing Bowl, mix the garlic, aji pastes, salt, pepper, oregano, chicha or beer, and vinegar. Rinse the knuckles and cover them with the mixture. Wrap in plastic wrap and let sit in the refrigerator for 3 hours. Set aside the remaining marinade.
- 3 Preheat the 14" Royal Prestige® Paella Pan for two to three minutes or until a few drops of water don't evaporate and roll over the surface.
- 4 Drain the marinade from the pork knuckles, place them in the paella pan and brown them on all sides with the pan partially covered. Add the rest of the marinade, the onion and allspice. Let the vinegar reduce, and the alcohol from the chicha or beer evaporate. Cover with a little water and cook with the Redi-Temp™ Valve closed for two hours or until the meat is tender and pulls away from the bone.
- 5 Remove the pork knuckles from the paella pan and let the juice reduce until it achieves the consistency of salsa.
- 6 If you wish, you can glaze the knuckles with oil and place in a 400 °F preheated oven in the uncovered paella pan for 30 minutes.
- 7 For the side dish, cook the sweet potatoes in water with a little sugar. Spray the 12" Deluxe Easy Release Skillet with cooking spray and preheat for 30 seconds over medium heat. Fry the boiled sweet potatoes until they are browned.
- 8 Serve the pork knuckle bathed in sauce accompanied by the browned sweet potatoes.



"Welcome,
dear readers!

I want to share with you my recipe for a delicious Colombian ajiaco. In Bogota, it is a traditional Christmas dish and one of my favorite soups. It is a complete meal because it has everything, and you can make lots of it to share with the whole family.



Chef
Yisus

And after Christmas dinner, there is always room for a tasty dessert! My cranberry almond bread is easy to prepare and a perfect accompaniment for hot chocolate or whatever drink you choose. Enjoy it with all your loved ones under the lights of your Christmas tree.

I hope you have a holiday filled with flavor and the affection of your loved ones. I send you a hug and my best wishes!"

Ajiaco



Yield:
12 servings



**Featured
Royal Prestige®
Cookware:**
12-Quart Stock Pot



Time:
2 hours



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watch the video](#)

Ingredients:

4 chicken breasts with the skin removed
6 corn cobs, cut in half
4 cubes of chicken bouillon
6 tbsp cilantro
4 scallions
4 cloves garlic
Salt to taste
Pepper to taste
6 quarts water
2 lbs. white potatoes, sliced
1 lb. red potatoes, peeled and sliced

3 lbs. yellow potatoes
1 cup guascas aka gallant soldier herb (you can substitute this with a mix of parsley, cilantro, and tarragon)

TOPPINGS:

2 cups capers (optional)
2 cups heavy cream

Instructions:

- 1 In a 12-Quart Royal Prestige® Stock Pot, place the chicken, corn, bouillon, cilantro, scallions, garlic, salt, and pepper.
- 2 Add the water and cover the pot with the Redi-Temp™ Valve open. Cook over medium-high heat.
- 3 When the valve whistles, lower the heat to medium-low, close the valve, and cook for 40 more minutes or until the chicken is cooked through and tender.
- 4 Remove the chicken and set aside. Cook the corn for 30 more minutes.
- 5 Remove and dispose of the scallions. Add the potatoes (red and white) and the guascas. Cook for 30 more minutes.
- 6 Add the yellow potatoes. Cook over low heat for 15 to 20 more minutes. Season with salt and pepper, if needed.
- 7 Cut the chicken into small pieces and return it to the pot.
- 8 Serve the ajiaco hot with heavy cream and capers.





Almond bread



Yield:
8 servings



**Featured
Royal Prestige®
Cookware:**
10½" Skillet



Time:
40 minutes



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watch the video](#)

Ingredients:

1½ cups all-purpose flour
1 cup granulated sugar
1 tsp baking powder
½ tsp salt
2 eggs
⅔ cup whole milk
⅓ cup melted butter
2 tsp almond extract

1 cup sliced almonds
1 cup dried cranberries

FOR DECORATION:

Powdered sugar
Dried cranberries

Instructions:

- 1 In a 3-Quart Mixing Bowl, combine the dry ingredients (flour, sugar, baking powder, and salt).
- 2 In another 3-Quart Mixing Bowl, beat the eggs, milk, butter, and almond extract. Make sure the butter isn't too hot when it's added.
- 3 Add the liquid mixture to the dry ingredients. Add the dried cranberries and half of the almonds. Mix well until the ingredients are well combined.
- 4 Grease the bottom and sides of the 10½" Royal Prestige® Skillet with butter.
- 5 Pour the mixture into the skillet and top with the rest of the almonds. Hit the skillet a few times to settle the mixture and remove any pockets of air.
- 6 Cover the skillet with the Redi-Temp™ Valve closed and cook for 30 minutes over the lowest heat until the bread is fully cooked.
- 7 Turn out onto the Bamboo Cutting Board. Decorate with powdered sugar and dried cranberries as desired.





Vitel toné



Yield:
6-8 servings



**Featured
Royal Prestige®
Cookware:**
14" Paella Pan



Time:
60 minutes

Ingredients:

3 pounds eye of round
roast with little fat
Sea salt
Pepper
Olive oil
Ginger, minced
Herbs (thyme, oregano,
sage, rosemary)

FOR THE SAUCE:

17 oz mayonnaise
1 pound tuna in water
¼ cup olive oil
7 oz capers
7 oz mustard
¼ cup lime juice
3 anchovies, chopped
Chives

Instructions:

- 1 Season the meat with salt and pepper. Drizzle it with some olive oil.
- 2 Preheat the 14" Royal Prestige® Paella Pan for two to three minutes or until drops of water roll over the surface without evaporating.
- 3 Place the meat in the paella pan and seal it on all sides with the pan partly covered.
- 4 Add the herbs and ginger, lower the temperature, and cook with the paella pan covered and the Redi-Temp™ Valve closed for 40 to 50 minutes until the meat is cooked.
- 5 Process the sauce ingredients in the Royal Prestige® Power Blender.
- 6 Slice the meat, drizzle with sauce, and adorn with capers.

**Chef
Maru
Botana**

*"Hello, my
beloved people.*

Let me tell you that
vitel toné and pavita
are typical Christmas
recipes in Argentina.

In our house, my dad
was a fan of cooking
pavita. And the bigger,
the better!



Vitel toné is super classic, and today it's been given some innovations. I love it when the roast is light pink. It is an easy recipe that you can make with your children. You're going to shine at Christmas dinner!"



Pavita with sweet potatoes



Yield:
7-8 servings



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



Time:
2.5 hours

Ingredients:

1 large, round turkey (approx. 8 to 10 pounds)
9 oz butter
Herbs (thyme, rosemary, parsley, basil)
2 apples, cut into quarters
¼ cup cognac
3 sweet potatoes, peeled and cut into cubes

Water
Leeks as desired
20 oz mushrooms
Croutons
Cooking spray
Salt

Preparación

- 1 In the 1½-Quart Royal Prestige® Pot, on low heat, melt the butter and mix with herbs and salt to taste. Baste the turkey on all sides with the butter and drizzle with a bit of cognac.
- 2 Make a bed of herbs in the Royal Prestige® Oval Roaster. Put in the rack and place the turkey on top. Put the apples inside the turkey. Cover the roasting pan and cook for 2 hours over medium heat. As it cooks, occasionally baste the turkey with butter.
- 3 In the 4-Quart Royal Prestige® Dutch Oven, cook the sweet potato with enough water with the pot covered and the valve open. When it whistles, lower the heat to low, close the valve, and cook for 5 more minutes or until the sweet potatoes are soft. Mash them with a little olive oil and salt. Set aside.
- 4 Spray the 12" Deluxe Easy Release Skillet with a little cooking spray and spread with a paper towel. Preheat over medium heat for 40 seconds.
- 5 Cook the leeks and mushrooms with herbs and croutons. Once they are cooked, add them to the sweet potatoes and mix to combine the ingredients.
- 6 Serve the turkey with the mashed sweet potatoes.





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Authorized Distributor or visit royalprestige.com

Dominika Paleta
is our star ambassador
in México and the
United States. She
is passionate about
gastronomy and cooks
every day for her family.



"In Mexico, pozole is a traditional dish for celebrations and special occasions, so it's perfect for Christmas. It may seem complicated to make, but it's not. Traditional pozole is red or green and includes pork or chicken.

Christmas cookies are a memory from my childhood. I close my eyes and see myself with my mom and my sister in the kitchen, with our homemade aprons. We make these cookies at Christmas, and we all love the taste of butter and sugar that melts in your mouth."

Green Pozole



Yield:
12 servings



**Featured
Royal Prestige®
Cookware:**
12-Quart Stock Pot



Time:
2 hours



[Click here to
watch the video](#)

Ingredients:

- | | |
|----------------------------------|---------------------------------|
| 2 pounds white hominy, precooked | Salt to taste |
| 12 cups water | GARNISHES: |
| 1 chicken breast | Chopped lettuce |
| 1 pound of green tomatoes | Sliced radishes |
| 2 cloves garlic | Chopped onion |
| 1 poblano chili | Halved limes |
| 1 medium onion | Corn tostadas |
| 1 bunch cilantro | Powdered oregano |
| ½ bunch spinach | Piquín pepper powder (optional) |
| 5 tbsp olive oil | |

Instruction:

- 1 In a 3-Quart Royal Prestige® Dutch Oven, put the chicken breast, 4 cups water, ½ onion, and salt to taste. Cook until the Redi-Temp™ Valve whistles. Lower the temperature, close the valve, and cook for 20 more minutes or until the chicken is cooked through. Set aside the chicken broth and the shredded chicken. For the vegetarian version, skip this step.
- 2 In the 12-Quart Stock Pot, cook the hominy with 8 cups of water over medium-high heat until the valve whistles. Lower the temperature, close the valve, and cook for another hour or until the hominy is soft.
- 3 In a 12" Deluxe Easy Release Skillet, sauté the green tomatoes, garlic, poblano chili, remaining half onion, cilantro, and spinach in the olive oil.
- 4 Once the ingredients in the skillet are soft, blend in the Royal Prestige® Power Blender with the chicken broth. You can use vegetable broth for the vegetarian option.
- 5 Pour the blended ingredients into the pot with the hominy. Add the shredded chicken and salt to taste and bring to a boil to combine the flavors.
- 6 Serve hot with the garnishes.

*Dominika
Paleta*
Mexican actress
with her family





Christmas Cookies



Yield:
6 servings



**Featured
Royal Prestige®
Cookware:**
12" Gourmet Skillet



Time:
90 minutes

Ingredients:

3 cups flour
2 sticks unsalted butter, cold and cut into cubes
2 egg yolks
2 tbs cream
¾ cup sugar
1 tsp vanilla
A pinch of salt

Instructions:

- 1 In the Royal Prestige® Power Blender, blend the sugar until it becomes powdered. The jar of the blender must be completely dry.
- 2 In a 5-Quart Mixing Bowl, mix the butter with the flour, mixing quickly with your fingers so the butter doesn't warm.
- 3 Add the powdered sugar, vanilla, yolks, cream, and a pinch of salt. Knead until everything is evenly combined, forming a ball. Allow resting for one hour in the refrigerator with the bowl covered.
- 4 On a clean and floured surface, roll the dough to approximately a ¼ inch thickness. The thickness must be even for a consistent cooking time.
- 5 Cut the dough with Christmas cookie cutters or those of your preference. Knead and roll the remaining dough again until all the dough has been used.
- 6 With a spatula, place the cookies on the 12" Gourmet Skillet, previously greased with butter.
- 7 Cook over the lowest heat for 10 to 12 minutes. Carefully turn the cookies over and cook for 5 to 8 more minutes.
- 8 Place the cookies on a platter and wait for them to cool.



Chef Omar Sandoval
with his daughters



Turkey Stuffing



Yield:
4-6 servings



**Featured
Royal Prestige®
Cookware:**
14" Paella Pan



Time:
30 minutes



[Click here to
watch the video](#)

Ingredientes

- 8 oz. chopped bacon
- ½ cup olives or capers
- ½ onion, finely chopped
- ½ cup raisins
- 3 cloves garlic, finely chopped
- ½ cup toasted almonds
- 1 pound ground pork
- ½ cup dried apricots
- 1 pound ground beef
- ½ cup dried apple
- Salt and pepper to taste
- Ground cloves to taste
- ½ tsp. ground cinnamon
- Ground cumin to taste
- 3 tomatoes in small cubes
- 1½ cups dry white wine

Instructions:

- 1 Preheat the 14" Paella Pan over medium-high heat for two to three minutes or until a few drops of water roll on the surface without evaporating.
- 2 Add the bacon and cook until browned. Once it changes color, add the onion and garlic.
- 3 Add the ground meats and season with salt, pepper, cloves, cinnamon, and cumin. Cover the paella pan with the Redi-Temp™ Valve closed and cook for three minutes.
- 4 Add the tomato and, when it releases its juice, add the white wine. Cover the paella pan with the valve open and cook until it whistles.
- 5 Combine the rest of the ingredients and cook with the paella pan uncovered until the wine has reduced to half. Taste for seasoning and add more salt or spices if necessary.
- 6 You can stuff the turkey with this mixture or serve it separately.

Chef Omar Sandoval

has been our brand ambassador for 12 years. It has been a great story of collaboration with delicious results.



"Turkey is the star ingredient of the holidays in this region. In the United States, it is the heart of Thanksgiving. Here in Mexico, it is customary to prepare it for Christmas Eve dinner in some parts of the country. My recipe will give you a juicy turkey, cooked over the stove.

To accompany it, you can't forget delicious stuffing. Many people stuff the turkey before cooking it, but I prefer to prepare the stuffing separately and serve it as a side dish. This way, I can avoid the meat becoming dry and it turns out delicious."



Festive Turkey



Yield:
15-18 servings



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



Time:
2 hours



**Click here to
watch the video**

Ingredients

1 turkey (13 to 17 pounds)

FOR INJECTING:

1 cup orange juice
1 cup dry white wine

FOR BASTING:

1½ cups butter
1 tbsp. paprika
½ tsp. ground ginger
1 tsp. garlic powder
1 tsp. onion powder
½ tsp. ground nutmeg
1 tbsp. dried parsley
1 tsp. dried rosemary

Salt and ground pepper

TO FLAVOR:

2 carrots, cut into large chunks
2 stalks of celery, cut into large chunks
1 onion, cut into large chunks
3 stems marjoram
5 bay leaves
3 stems thyme
1 cup orange juice
1 cup dry white wine

Instructions:

- 1 In a 1-Quart Mixing Bowl, combine the white wine and orange juice. Inject the turkey all over with this mixture.
- 2 In the 1½-Quart Royal Prestige® Pot, heat the butter with the other basting ingredients over low heat.
- 3 Glaze the turkey all over. Tie the legs with cooking twine.
- 4 In the Oval Roaster, cover the base with a bed of vegetables, herbs, orange juice, and white wine. Insert the rack and place the turkey on it.
- 5 Cocinar a fuego medio por dos horas. Bañar de vez en cuando con sus Cook over medium heat for two hours. Baste every now and then with its juices.
- 6 Serve with the stuffing.



Leonardo Abreu

"A good oxtail is a delicious recipe for winter. Traditionally, it is served with rice, farofa, or mashed potatoes."



In this season, you can also treat yourself to a tortilla española. With very few ingredients, you will get a spectacular result."

Rabada



Yield:
8-10 servings



Featured
Royal Prestige®
Cookware:
6-Quart Royal Prestige®
Dutch Oven



Time:
2 hours

Ingredients:

- 5½ pounds oxtail, cut into pieces
- 3 cloves garlic, finely sliced
- 1 ají cristal pepper, seeded and cut into strips
- ½ pound carrots, cut into small chunks
- ½ pound onion, cut into small chunks
- ½ pound celery, cut into small chunks
- 1 green bell pepper, cut into small chunks
- 10½ oz. tomato purée
- 1½ oz. red wine vinegar
- 10 oz. red wine
- 3 bay leaves
- Fresh thyme to taste
- Chopped fresh rosemary to taste
- Parsley and chives to taste
- Salt to taste
- Black pepper to taste

Instructions:

- 1 Season the meat with salt and pepper. Set aside.
- 2 Preheat the 6-Quart Royal Prestige® Dutch Oven over medium-high heat for two to three minutes or until a few drops of water roll on the surface without evaporating.
- 3 Add the meat and seal for three to four minutes on each side, with the pot partially covered. Once the meat is browned, remove it from the pot and set aside.
- 4 In the same pot, add the carrots, onion, celery, and two tbsp tomato purée. Mix well. Add the garlic and chili pepper. Mix again and let brown.
- 5 Add the bell pepper, mix well, and allow to caramelize.
- 6 Add the vinegar and red wine. Mix well.
- 7 Return the meat to the pot, add water, bay leaves, thyme, and rosemary. Add the remaining tomato purée and adjust the seasonings if needed. Cook until the valve whistles.
- 8 Lower the heat, close the valve, and cook one more hour until the meat is tender and is coming off the bone.
- 9 Serve with mashed potatoes and farofa.





Tortilla Española



Yield:
6 servings



Featured
Royal Prestige®
Cookware:
12" Deluxe Easy
Release Skillet



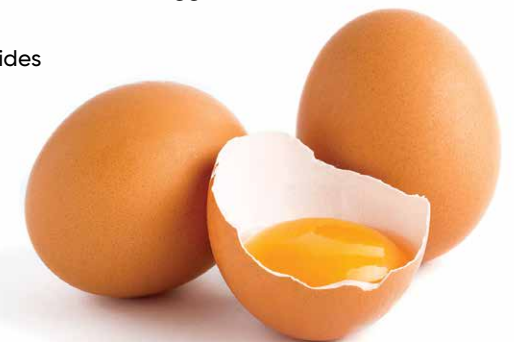
Time:
30 minutes

Ingredients:

- | | |
|--------------------------------------|---------------------------------|
| 3 potatoes (½ pound), cut into cubes | 1 handful of scallions, chopped |
| 1 onion, sliced | Salt to taste |
| 1 clove garlic, chopped | Black pepper to taste |
| 4 eggs | Olive oil |
| ½ Blumenau Sausage | |
| 1 handful of parsley, chopped | |

Instructions:

- 1 Place the potatoes and onion in the 12" Royal Prestige® Deluxe Easy Release Skillet. Start to cook over low heat. Drizzle with some olive oil.
- 2 Add the garlic and mix the ingredients. Add salt to taste and allow to lightly brown.
- 3 Add the sausage and mix again. Cover the skillet and cook until the onion and potato are soft. Stir occasionally.
- 4 While the potatoes are cooking, put the eggs in a 3-Quart Mixing Bowl. Add parsley and scallions, season with salt and pepper. Beat the eggs.
- 5 When the potatoes are soft, take a little of the skillet mixture and add it to the bowl with the eggs. Beat well.
- 6 Spread the potatoes evenly in the bottom of the skillet and add the egg mixture.
- 7 Cover the skillet and cook until a crust forms on the sides and the bottom part of the egg is cooked.
- 8 Voltear la tortilla sobre la tapa del sartén y Flip the tortilla onto the skillet's top and slide it back into the skillet. Cook the other side for about a minute and a half.



"Maybe you can relate to this:

food allergies or intolerances always create a challenge when it comes to cooking, especially when getting together with family for Christmas dinner. But all you need to do is get a little creative to find delicious recipes that will win everyone over.

This apple upside-down cake is completely gluten-free. Whether you are intolerant or are always looking for healthier options for your family, this is a delicious dessert that can even be cooked on the stove. I hope you have a spectacular Christmas and a marvelous 2023!"

Cynthia
Urías



Apple Upside-Down Cake



Yield:
8 servings



Featured
Royal Prestige®
Cookware:
10½" Skillet



Time:
45 minutes



Click here to
watch the video

Ingredients:

¾ cups butter
4 egg yolks
8 oz sweetened condensed milk
1½ cups almond flour
⅓ cup rice flour
1 tsp ground cinnamon
1½ tsp baking powder
4 egg whites beaten to stiff peaks
3 Golden Delicious apples, in rounds

FOR THE SKILLET:
1 tbsp butter
4 tbsp brown sugar

Instructions:

- 1 In a 3-Quart Mixing Bowl, cream the butter with the egg yolks and add the sweetened condensed milk.
- 2 In a 2-Quart Mixing Bowl, combine the flour, cinnamon, and baking powder. Add to the above mixture.
- 3 Fold in the egg whites.
- 4 In the 10½" Royal Prestige® Skillet, previously greased with butter, sprinkle with sugar, add the apple slices, and pour in the mixture.
- 5 Cook over low heat with the skillet covered and the Redi-Temp™ Valve closed for 35 minutes.
- 6 Let sit with the skillet uncovered until cooled. Turn out onto the Bamboo Cutting Board and serve.

Christmas in summer,

Christmas in winter

FAMILIES TOGETHER ALL YEAR

The holiday season is here! For those who live in the northern hemisphere, Christmas is celebrated in the cold of winter, with warm clothing and hot drinks. However, for those in the southern hemisphere, this season is celebrated in the summer. Come and see some of the traditions celebrated in Latin America, from hemisphere to hemisphere.

BY MASSIEL BESWICK AND BERENICE GUTIÉRREZ

United States:

Christmas is celebrated on **December 25** and is seen more as a cultural and commercial phenomenon rather than a religious holiday. Santa's stockings are a symbol of Christmas. Each member of the family has their own stocking hung from the tree or the mantle.

Christmas Cuisine: Turkey, mashed potatoes with gravy, green bean casserole, and macaroni & cheese casserole.

Mexico:

The Christmas holidays start on **December 16** with the first posada and come to their peak on **December 24** with Christmas Eve dinner. The traditional posadas take place with children and adults in the street who ask for shelter by singing to the people inside a home.

Christmas Cuisine: Tamales, pozole, romeritos with shrimp, salted cod, stuffed turkey, churros, and champurrado.

Sources: "History of Christmas", History Channel website / "Medellin inspirada en 'Encanto': alumbrados navideños se encenderán el 7 de diciembre", El Colombiano / "El Pase del Niño en Cuenca: Riqueza costumbrista en Navidad", Ministerio de Turismo de Ecuador / "4 costumbres peruanas que se celebran en Navidad", Portal Oficial de Turismo del Perú / "¿Cuáles son las tradiciones de la Navidad en Argentina?", Ambito



Argentina

It is customary to decorate a Christmas tree and string lights on **December 8** (Feast of the Virgin Mary). Festivities start on this day, culminating with Christmas Eve. Pool parties are hosted under the summer sun and in general, families come together at 10:00 at night for Christmas Eve dinner.

Christmas Cuisine: Vitel toné, stuffed tomatoes, sweet bread, turkey, roast.

Colombia

The first Christmas celebration is on **December 7**, Día de las Velitas, when people get together with family and friends to light candles for the Virgin Mary. The same day, in Medellín, is the famous Christmas Lighting, when millions of lights light up the streets and parks. This year, the city made an agreement with Disney so that the lighting would be themed like the movie "Encanto."

Christmas Cuisine: Rum pudding with raisins, buñuelos, empanadas, cold cuts, tamales, stuffed chicken, and candy.

Peru

In the Plaza de Armas in Cuzco, the Santurantikuy, a Christmas fair that started in the 16th century, is set up. Here you can find textiles, colorful ceramic figurines known as the Bulls of Pucara, religious handicrafts, and many more Christmas-themed items.

Christmas Cuisine: Chicha de jora, pisco, milk punch, panettone, turkey, and Arab rice.

Dominican Republic

Families have dinner starting at 7:00 pm on **December 24**. Then, many people go to Midnight Mass, also known as Rooster Mass. And you can't forget aguinaldos! They are groups of people singing Christmas songs (villancicos). They go from house to house to share songs and a bottle of rum or ponche. More and more people join in as the group goes along.

Christmas Cuisine: Roasted pork, leaf cakes, nougat, Russian salad, ripe banana pastelón, pigeon peas with rice & coconut.

Ecuador

What stands out here is the colorful parade known as the Pase del Niño Viajero in the city of Cuenca. At the center of this great celebration is an image of the God Child that was taken to the Holy Land by its last owner in 1961. From then on, the people of Cuenca have paid homage with a procession of colorful floats, music, and costumes.

Christmas Cuisine: Turkey stuffed with sweet and savory ingredients, stuffed chicken, wine, and sweet rice.

It doesn't matter what your traditions are, with family around the Christmas table.

Merry Christmas!

Positive Thinking

for your Mental Health

What it is and how to put it into practice

BY BERENICE GUTIERREZ

Cultivating positive thinking means focusing on the good side of a situation, especially if it's an adverse one. This doesn't mean that you have to deny reality or take problems lightly, but rather that you have more control over your emotional reaction to hardship. Some benefits attributed to a positive attitude are:

- Longer lifespan.
- Reduced risk of cardiac arrest.
- Better general health.
- Better stress management.
- More pain tolerance.
- More creativity.
- Developing problem-solving abilities.
- Clearer thinking.
- Less risk of depression.

Do you tend to ignore good things and feel overwhelmed by the bad parts of a situation? For example, if you go to a party where you're having a good time with your friends, but someone makes a comment that bothers you, does that ruin your night?

Do you think it's your fault when someone else makes a choice that disappoints you or when they act badly? If you notice that someone is upset or down, do you immediately assume that it's because of something you did or said?

Before you start to work on having a better outlook on life, take some time to reflect on any negative emotions you may have.

Do you have the tendency to dramatize negative situations?

When your car breaks down in the morning or something inconvenient happens, do you tell yourself, "This is going to be a bad day"?

¿Do you see the world in black and white? In other words, do you think that if something isn't perfect or if it isn't exactly the way you want it, then it's bad and deserves your rejection?

Once you have identified any negative attitudes, then it is time to work on exercising your optimism muscles. Here are some things you can put into practice:

- **Look at the situation through a different lens.** If something unfortunate happens that is out of your control, try to focus on the positive. For example, if you have a conflict with your partner or your children, think about how valuable they are to you and the great moments you have had with them. Remember that it's not about forgiving everything or absolving others of their responsibility, but rather working on the emotions you have about the situation.

- **Keep a record of the good things.** Keep a diary of the things in your life that you are grateful for. This exercise will force you to focus on the positive.
- **Recognize your strengths.** For one week, take time every day to think about your strengths, such as kindness, service, efficiency, responsibility, joy, creativity, organization, etc. Write about how you can apply those strengths in your daily activities and interactions.

Daily practice

will help you develop a more optimistic mentality and will help you speak to yourself and think about yourself more considerately. You will face the day-to-day with a more positive outlook and it will help improve your health and your mood.

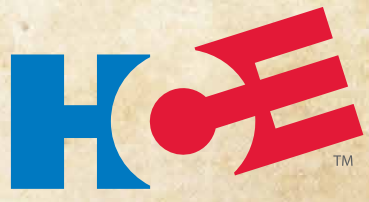




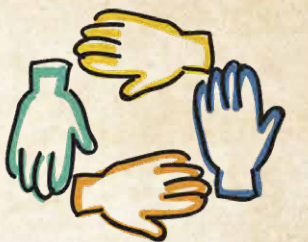
Direct Relief

Donated \$10,000 to the organization Direct Relief to support their efforts after the strike of Hurricane Ian in Florida. Our donation will provide Direct Relief Emergency Medical Packs for roughly 2,000 people that have disaster-related medical issues, including infection control, trauma care, and personal safety equipment to meet the needs of first responders.

Click here for Direct Relief's medical packages. In this other link, you can find photos of its use during emergency care.



HY CITE ENTERPRISES/LLC



Centro Hispano

Centro Hispano has provided a range of programs that support Dane County's Latino population including youth, wellness, and pathway programs. As long-standing partners, we contribute a minimum of \$15,000 annually to support Centro's programs and services. Centro is the largest service provider for Latinos in Dane County, WI and they consistently see approximately 6,000 client visits annually. **Click here to learn more.**

Clean Lakes Alliance

\$25,000 donation to help CLA implement projects and build community involvement locally, as well as make more "global" downstream impacts that positively address problems well outside the watershed. In October, Hy Cite employees collected seeds at the Lake Farm County Park, which will be used to create and restore prairie spaces around the county leading to reduced shoreline erosion and flooding, increased soil retention and water filtration, and providing incredibly beneficial habitat for our pollinators. **Here are some photos of our activities.**

Saint Vincent de Paul

A \$20,000 grant to the SVdP Food Pantry to provide Dane County community members access to fresh produce, meat, dairy, eggs, bakery, pantry staples, and necessities. The grant was applied to FY23 (Oct '22 to Sep '23), with 85% (\$17,000) being applied to overall food purchasing from Oct '22 to Sep '23, 5% (\$1,000) applied to overall diaper and menstrual products purchasing from Oct '22 to Dec '22, and the remaining 10% (\$2,000) applied to 'emergency pantry operational needs' account for FY23. The grant provided by Hy Cite will allow SVdP to respond immediately to increased market pricing and pantry user demand to serve 52,000 people at or below the 200% federal poverty level, with over 19,000 people being served through the grant.

Helping Those in Need

At Hy Cite, corporate of the Royal Prestige® brand, we have a strong commitment to give back to the community and create a culture of solidarity. Part of our philosophy in building a thriving business is the importance of sharing with those who need it most. That is why we want to present you a summary of our social contributions in 2022.

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