

Holiday FAVORITES

What's Inside

- A Collection of Holiday Recipes
- Cooking for the Holidays
- Decorating Ideas
- Holiday Cookies & Candy
- Deck the Halls DIY
- Local Businesses Favorite Holiday Recipes



The EASTERN
NEW MEXICO
NEWS

HOLIDAY FAVORITES 2021



CLOVIS MEDIA INC

Publisher

David Stevens
dstevens@thenews.email

Advertising Director

Pat Free
patfree@thenews.email

Creative Services

Andrea Ramos
aramos@thenews.email

Advertising Sales

Leslie Aube
LAube@thenews.email

Bryanna Bradley
bbradley@thenews.email

Clovis Advertising Office

521 Pile Street
Clovis, NM 88101
(575) 763-3431
(575) 762-3879 Fax
www.easternnewmexiconews.com

Quay Advertising Office

902 S. First St.
Tucumcari, NM 88401
(575) 461-1952
(575) 461-1965 Fax
www.qcsunonline.com

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Holiday FAVORITES

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TIPS TO SIMPLIFY COOKING FOR A CROWD THIS HOLIDAY SEASON

Families big and small typically celebrate the holiday season together. For some, celebrating the holidays with family requires traveling, while others stay put and welcome family and friends into their homes.

At some point during the holiday season, celebrants who host family and friends will no doubt prepare a homecooked meal for their loved ones. Cooking for a crowd can seem like a daunting task, however, there are various ways for hosts to simplify cooking for a crowd.

1. PREPARE A FAMILIAR DISH

Hosts may agonize over their holiday menus, and some may feel compelled to prepare a family specialty or the same dishes their parents or grandparents prepared for holiday dinners when they were children. But holiday hosts can make things easy on themselves by choosing dishes they've made in the past, regardless of their place



in family history. Chances are the ingredients for hosts' own specialties are already in the pantry, saving a potentially time-consuming trip to the grocery store. And thanks to the familiarity factor, hosts' own specialties likely won't require as much time to prepare.

2. SHARE SOME COOKING DUTIES.

Another way to simplify cooking for a crowd is to invite

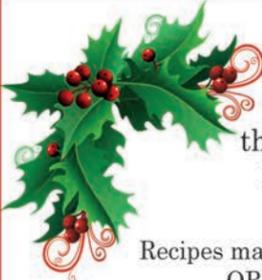
guests to bring along a side dish or dessert. Guests who live nearby can make something in advance of the big meal, while hosts can hand over their kitchens to overnight guests who express a willingness to contribute their own homecooked dish to the party. Sharing the cooking duties gives hosts more time to connect with friends and family and serves as a great way to plan the menu in advance.

3. ONLY MAKE WHAT GUESTS ARE LIKELY TO EAT.

Hosts also should not feel pressured to cook more food than is necessary. Holiday meals have a tendency to be lavish, but hosts don't have to spend all day in the kitchen preparing food that will likely end up as leftovers or trash. Get a final headcount in the days before everyone comes over and adjust your recipes accordingly.

4. START EARLY.

If the big is on Christmas Day, that does not mean hosts have to start cooking while everyone unwraps their presents. Hosts who are uncertain about what to cook can look for meals that can be prepared in advance so come the big day all they need to do is turn on the oven and let meals cook while the family spends time together.



The BEST Pumpkin Bread that is easy to make, moist, and loaded with chocolate chips. Your family will love it!

Recipes makes two 9x5 inch loaves, OR four mini loaves, OR one regular loaf and two mini loaves.



Pumpkin Bread

| | |
|--|--|
| 2 cups granulated sugar 1/2 cup butter, softened 3 large eggs 2 teaspoons vanilla extract 15 ounces canned pumpkin 2 3/4 cups all-purpose flour 1/2 teaspoon baking powder | 1 1/2 teaspoons baking soda 1 teaspoon salt 3/4 teaspoon ground cinnamon 1/4 teaspoon ground cloves 1/4 teaspoon ground nutmeg 1/2 cup milk 12 ounce package chocolate chips |
|--|--|

Grease and flour two 9x5 in loaf pans. (I also like to line the bottom of the pans with wax or parchment paper.) Preheat oven to 350 degrees F.

Add the sugar and butter to a mixing bowl and beat them with an electric mixer until well combined. Add eggs, pumpkin and vanilla and mix to combine.

In a separate bowl mix together flour, baking powder, baking soda, salt, cinnamon, cloves, and nutmeg.

Alternately add flour mixture, then milk to pumpkin mixture, starting and ending with flour. Fold in chocolate chips at the end.

Pour the batter into prepared pans. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted comes out clean. Cool for a few minutes in the pan before inverting onto a wire rack to cool.

*For mini loaves, check them around 35 min of baking, then every 5 min. after that (if they need it) until they are done.



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ULTIMATE SMOKED TURKEY





INGREDIENTS:

- 1 (18-20 lb) turkey
- 1 Traeger Orange Brine and Turkey Rub Kit
- 1/2 Cup Traeger Pork & Poultry Rub
- 1/2 Pound butter, softened



STEPS:

1. The day before, brine the turkey according to the Traeger Turkey Brine Kit package directions. Remove from brine, rinse and pat dry.
2. Season the inside cavity with 2 tablespoons Traeger Pork & Poultry Rub reserving the rest for the exterior.
3. Prepare the turkey by separating the skin from the breast creating a pocket to stuff the softened butter in. Cover the entire breast with 1/4 inch thickness of butter.
4. Season the exterior of the bird with remaining rub.
5. Transfer to the fridge and let chill for at least 1 hour.
6. Remove from the fridge and truss the legs and tuck the wing tips back around the bird.
7. When ready to cook, set the Traeger to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.
8. Place the turkey in a roasting pan and place directly on the grill grate. Cook until the internal temperature reaches 100-110°F.
9. Increase the temperature on the grill to 350°F and continue to cook until an instant read thermometer registers 160°F when inserted in the thickest part of the breast (check every 30 minutes after grill temperature is increased), about 3 to 4 hours total cook time. Turkey will continue to cook once taken off grill to reach a final temperature of 165°F in the breast.
10. Remove the bird from the grill and let rest for at least 30 minutes before carving. Enjoy!

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HOME HOLIDAY DECORATING IDEAS

The holidays often involve purchasing gifts for close friends and loved ones as well as making a delicious meal the entire family will love. But nothing sets the holiday scene and overall mood more so than beautiful decorations and other seasonal accoutrements.

Many people leave no room untouched for the holidays, meaning color schemes or trinkets may carry through from top to bottom. Decking the halls this season can be made even easier with some of these handy ideas.

HOLIDAY TIMELINE

If you keep holiday photo cards each year, put them in chronological order and hang them from a piece of garland from the mantel or drape on a staircase banister. This can be a fun way to see how your own children or other members of the family have grown.

MAKE MINI EVERGREEN DISPLAYS

Clip your favorite pieces of evergreen and push the stems into floral foam.

Display in small vases or other containers and place in groupings to emulate an evergreen forest.

PLAN THE OUTSIDE

Exterior illumination and other exterior decorations share the holiday spirit with others. It can be overwhelming trying to visualize it all without a plan in place. Take a photo of the house and map out where you want lights and decorations to go. Then with your "map" in hand, you can more readily purchase supplies and start decorating.

GO FOR A SPECIFIC NATURAL COLOR SCHEME

If you desire an overall holiday feel but aren't interested in Santa figurines or kitschy elements, decorating with color in mind can be key. It's easy to tie things together with some natural elements in your desired palette. For example, white, gold and green may look beautiful. Put boxwood clippings and white amaryllis flowers together. Pine cones, twigs and holly



pieces also can add touches to mantels, doorways and table centerpieces.

ORNAMENTS ELSEWHERE

Who says ornaments only have to go on a tree? Display antique or favorite ornaments by hanging them from beautiful ribbons throughout the home.

SCENT THE SCENE

Hang something aromatic on the tree to mingle with the pine. Fresh cinnamon sticks tied with twine or ribbon can

be nestled among the boughs. Another scented idea is to make pine cone candles and use pine or cinnamon scents to make them smell just like the season.

Holiday decorating gets a hand from some creative ideas. Always follow safety precautions, especially when using candles, hanging lights and plugging in multiple items to electric sockets. With ingenuity and safety in mind, holiday decorations can be extra special.

CHRISTMAS CRACK

INGREDIENTS:

12.8-ounce box Rice Chex cereal
12-ounce box Golden Grahams cereal
7-ounce bag shredded coconut
4-ounce bag slivered almonds

DIRECTIONS:

Combine Rice Chex and Golden Grahams, coconut, and almonds in a large mixing bowl. Stir to combine. In a large saucepan, cook butter, sugar and corn syrup to the "soft ball" stage . . . about 234 degrees on a candy thermometer. Pour over cereal mixture and stir until all is well coated. Pour mixture out onto 2 large cookie sheets to cool. Stir it around occasionally to prevent clumping. Store in an airtight container.





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Cranberry Eggnog Muffins

2 cups all-purpose flour
3/4 cup sugar
3 tsp baking powder
1/2 tsp salt
1/4 tsp ground cinnamon

1 large egg, room temperature
1 cup eggnog
1/4 cup butter, melted
3/4 cup whole-berry cranberry sauce

Preheat oven to 400°. In a large bowl, whisk the first 5 ingredients. In another bowl, whisk egg, eggnog and melted butter until blended. Add to flour mixture; stir just until moistened. Spoon 1 tablespoon batter in bottom of 12 greased or paper-lined muffin cups. Drop 1 tsp of cranberry sauce into center of each; top with remaining batter and cranberry sauce. Cut through batter with a knife to swirl. Bake 15-18 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan to a wire rack. Serve warm.



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Pumpkin Gingerbread Cake

1/2 lb butter
2 cups sugar
1/2 cup molasses
15oz pumpkin
4 eggs

3 1/2 cup flour
2tsp baking soda
1/2 tsp baking powder
1 tsp salt
1 tsp cinnamon

1 tsp ginger
1/4 tsp nutmeg
1/4 tsp cloves
1/3 cup water

Bake at 350°F

1. Combine butter, sugar, molasses and pumpkin mix well.
2. Add eggs one at a time, then add vanilla.
3. Combine flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and clove add to butter mixture alternating with the water.
4. Bake at 350 in two 8" round pans for about 30 minutes or until a toothpick come out of center clean.





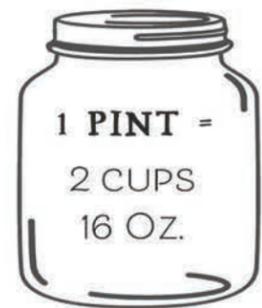
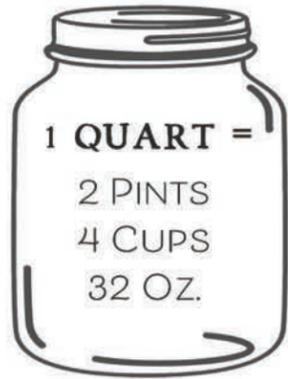
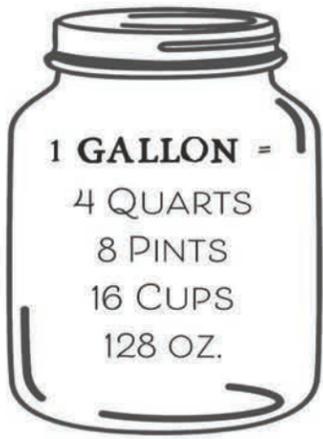
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KITCHEN CONVERSIONS



Metric Conversions

| CUPS | TBSP | TSP | OZ | GRAMS | ML |
|------|---------|-----|-------|-------|-----|
| 1/16 | 1 | 3 | 1/2 | 14 | 15 |
| 1/8 | 2 | 6 | 1 | 28 | 30 |
| 1/4 | 4 | 12 | 2 | 57 | 60 |
| 1/3 | 5+1TSP | 16 | 2-2/3 | 76 | 80 |
| 1/2 | 8 | 24 | 4 | 114 | 120 |
| 2/3 | 10+2TSP | 32 | 5-1/3 | 151 | 160 |
| 3/4 | 12 | 36 | 6 | 170 | 180 |
| 1 | 16 | 48 | 8 | 226 | 240 |

- RECIPE DOUBLED -

1/8 TSP → 1/4 TSP
 1/4 TSP → 1/2 TSP
 1/2 TSP → 1 TSP
 3/4 TSP → 1 1/2 TSP
 1 TSP → 2 TSP
 1-1/2 TSP → 1 TBSP
 1 TBSP → 1/8 CUP
 2 TBSP(1/8 C.) → 1/4 CUP
 1/4 CUP → 1/2 CUP

1/3 CUP → 2/3 CUP
 1/2 CUP → 1 CUP
 2/3 CUP → 1 1/3 CUP
 3/4 CUP → 1 1/2 CUP
 1 CUP → 2 CUPS
 1-1/4 CUPS → 2-1/2 C.
 1-1/3 CUPS → 2-2/3 C.
 1-1/2 CUPS → 3 CUPS
 1-3/4 CUPS → 3-1/2 C.

(REVERSE DIRECTION OF ARROWS TO HALVE.)



1 TBSP.
FRESH HERBS
EQUALS
1 TSP.
DRIED HERBS



OVEN TEMPS:

225° F = 105° C
 250° F = 120° C
 275° F = 135° C
 300° F = 150° C
 325° F = 165° C
 350° F = 175° C
 375° F = 190° C
 400° F = 205° C
 425° F = 220° C
 450° F = 230° C
 475° F = 245° C
 500° F = 260° C



FOR THE BIG GAMES

PORK BELLY CUBANO

INGREDIENTS:

- 2 TBSP Kosher Salt
- 2 TBSP Light Brown Sugar
- 2 TSP Black Pepper
- 4 Minced Garlic Cloves
- 1 Slab Pork Belly(Cut in 1/2 lengthwise for later use)
- 8 Hoagie rolls
- 1/2 Cup Dijon Mustard
- 16 Slices of Swiss Cheese
- 16 Slices Sliced Ham
- 4 Thin Sliced Dill Pickles
- 1/2 Cup Melted Butter



INSTRUCTIONS:

- In a mixing bowl, blend salt, brown sugar, pepper and garlic. Rub mixture on pork belly. Crosshatch the fat side of the pork. Wrap Pork with plastic wrap and REFRIGERATE 8 - 24 HOURS.
 - An hour before roasting, remove the pork belly from the refrigerator to bring up to room temperature.
 - Preheat the oven to 325 °F
 - Place the belly in a shallow roasting pan, meat-side down, Place a piece of parchment paper over the meat and cover the pan tightly with foil. Roast until fork-tender, about 3 hours.
 - Spread the rolls with mustard, layer rolls with the cheese, sliced pork, ham and pickles.
 - Preheat a panini press, or griddle to medium. Spread sandwich tops and bottoms with butter and place on the griddle. Weight the sandwiches down with another pan. Cook until golden on both sides. Halve sandwiches, serve.
- Makes 8 servings



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CHRISTMAS PRIME RIB

Ingredients:

- 1 cup softened butter
- 7 cloves garlic, minced
- 2 tablespoons fresh chopped rosemary
- 2 tablespoons salt
- 1 tablespoon pepper
- 5 lb boneless ribeye roast



Instructions:

- Preheat oven to 500 degrees F.
- Mix the spices into the butter then rub the spiced butter all over the prime rib.
- Place prime rib fat-side up, in a roasting pan.
- Roast in the preheated oven for 20 minutes, reduce heat to 325 degrees F and continue cooking until roast is reddish-pink and juicy in the center, approximately 60 minutes. Time will really depend on size and thickness of the ribeye.
- Insert a meat thermometer into the center of the roast, it should read 130-135°F for medium-rare, then remove from the oven
- Transfer roast to cutting board; loosely tent with foil and let rest 15 minutes. Slice roast across the grain. Serves 7

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FESTIVE APPS TO SATISFY GUESTS

Thanksgiving is a food lover's paradise. Even though the turkey and side dishes are the crowning achievements on Thanksgiving, hungry guests will need something to tide them over until the pièce de résistance is ready. In such situations, bite-sized appetizers that are tasty yet not too filling can fit the bill.

Charcuterie boards and tasting menus continue to be all the rage. In addition to a platter of fruit slices, figs, aged cheeses and crostini, treat guests to "Mini Cheese Ball Bites," which offer various textures and flavors in bite-sized morsels. Enjoy this recipe, courtesy of "Spectacular Spreads: 50 Amazing Food Spreads for Any Occasion" (Rock Point) by Meagan Brown.

MINI CHEESE BALL BITES

- 8 ounces light cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- 3 tablespoons drained, chopped pimentos
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Pinch kosher salt
- Pinch ground black pepper
- 1/2 cup crushed pecans
- 1/4 cup chopped chives
- 12 pretzel sticks

- In a large bowl, stir together the cream cheese, cheddar, pimentos, garlic powder, paprika, salt, and pepper until well combined. Cover and refrigerate for at least 30 minutes.

- Place the crushed pecans and chives in a small bowl. Set aside.

- Roll the cheese mixture into twelve 1-inch balls. Evenly coat each ball with the pecan-chive mixture. Press a pretzel stick into the top of each cheese ball just before serving. Serve at room temperature or chilled.

CAPRESE SALAD KABOBS

- 24 grape tomatoes
- 12 cherry-size fresh mozzarella cheese balls
- 24 fresh basil leaves
- 2 tablespoons olive oil
- 2 tsp. balsamic vinegar

- On each of 12 appetizer skewers, alternately thread 2 tomatoes, 1 cheese ball and 2 basil leaves.

- Whisk olive oil and vinegar; drizzle over kabobs.



SWEET AND SOUR MEATBALLS

- 1 c. cranberry sauce
- 1/4 c. rice wine vinegar
- 2 tbsp. soy sauce
- 2 tbsp. ketchup
- 2 tsp. Worcestershire sauce
- 1 tsp. brown sugar
- 1/4 c. water

- 2 lb. frozen precooked cocktail-size meatballs

- In a large saucepan, combine cranberry sauce, vinegar, soy sauce, ketchup, Worcestershire sauce, brown sugar, and water.

- Cook on medium-low, stirring until smooth.

- Add meatballs and cook, covered, stirring occasionally, until heated through, 12 to 15 minutes.

In addition to a platter of fruit slices, figs, aged cheeses and crostini, treat guests to one of these delicious appetizers.

The Guthals' Family Posole

Cook 1 package of frozen Bueno brand Posole in 2 quarts of water until it pops. Cut up 2 lbs of pork loin into small chunks and brown on all sides. Add cooked pork to Posole. Add 1 tsp of salt and 1/2 tsp of dried oregano (use more or less to taste) Add 3 garlic cloves, minced, and one chopped white onion. Toss in 6-8 dried red chili pods and simmer for 20-30 minutes. Continue simmering another 20 - 30 minutes until done, adding more water as needed.

From the kitchen of Grace and Charles Guthals

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Leftover Turkey Curry Pot Pie

4 cups frozen vegetables (corn, peas, carrots)
1 to 2 tablespoons canola oil
3 tablespoons butter
1 cup chopped onion
1 cup chopped celery
3 cups low sodium chicken broth
1 cup milk
5 tablespoons flour
2 tsp curry powder or more to taste
2 tablespoons dried parsley
1 teaspoon salt
1/2 teaspoon pepper
2 cups cubed cooked turkey
Pie crust or crescent rolls

Preheat oven to 400 degrees F.

Toss frozen vegetables with canola oil and spread evenly onto a sheet pan. Place into oven and cook until golden brown.

In a saute pan over low heat 1 tablespoon of butter and cook the onion and celery until soft.

In another saucepan, heat the broth and milk. Add 2 more tablespoons of butter to the celery mix and cook out the water. Add flour and curry and cook for 1 to 2 minutes. Whisk in the hot milk mixture and cook until thickened. Add the parsley, salt and pepper. Stir in the browned vegetables and turkey. Pour into a shallow baking pan, or mini mloaf pans (for individual pot pies) and top with pie crust or unrolled crescent rolls. Place into the oven and cook until crust has browned and the mixture is hot and bubbly, about 25 minutes.

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HOLIDAY ENTERTAINING IN PET-FRIENDLY HOUSEHOLDS

The holidays are a time to spend with friends and family. Celebrating and entertaining are large components of what makes Thanksgiving, Christmas, Chanukah, and New Years festivities so enjoyable. Holiday hosts with pets must consider companion animals when planning the festivities.

The holiday season brings added dangers for pets. The American Veterinary Association notes that, by keeping hazards in mind, pet owners can ensure their four-legged friends enjoy the season as much as everyone else.

- Secure the tree. Securely anchor the Christmas tree so that it won't tip over on anyone, including rambunctious pets. Also, stagnant tree stand water can grow bacteria. If a pet should drink the water, it may end up with nausea or diarrhea. Replenish the tree basin with fresh water daily.
- Skip the candles. When creating mood lighting, opt for electronic or battery-powered lights instead of open flames.



Pets may knock over candles, and that can be an instant fire hazard.

- Keep food out of reach. Situate food buffets beyond the reach of hungry and curious animals. Warn guests to promptly throw out their leftovers so that dogs and cats do not sneak away with scraps that may cause stomach upset or worse. Real Simple magazine warns that fatty foods can promote pancreatitis - a potentially dangerous inflammation of the

pancreas that produces toxic enzymes and causes illness and dehydration. Small bones can get lodged in a pet's throat or intestines as well.

- Avoid artificial sweeteners. Exercise caution when baking sugar-free desserts. The artificial sweetener xylitol can cause dogs' blood pressure to drop to dangerously low levels. Xylitol is found in some toothpastes and gum, so tell overnight guests to keep their toiletries secure to avoid accidental exposure.

· Be cautious with cocktails. If the celebration will include alcoholic beverages, the ASPCA says to place unattended adult beverages where pets cannot reach them. Ingested alcohol can make pets ill, weak and even induce comas.

· Be picky about plants. Mistletoe, holly and poinsettias can be dangerous in pet-friendly households. These plants can cause gastrointestinal upset and may lead to other problems if ingested. Opt for artificial replicas instead. If guests bring flowers, confirm they are nontoxic to pets before putting them on display.

- Watch the door. Guests going in and out may inadvertently leave doors open. In such instances, pets who get scared or are door dashers may be able to escape the house. Put a note by the door to watch for escaping pets.
- Designate a safe space for pets. If the holiday hustle proves too much for cats, dogs, birds, and more, give the pet a safe, quiet spot away from the crowds.

Our Family's Holiday Favorites From the kitchen of Mimi Garza

RECIPE

Lemon Blueberry Cake

Preheat oven at 350
Grease and Flour Bundt Pan

Cake

| | |
|-------------------------------|--------------------------------------|
| 1 Box lemon cake mix | 4 eggs |
| 1 Small instant lemon pudding | 1 cup sour cream |
| ½ cup milk | 1 cup blueberries - rinsed and dried |
| ½ cup oil | |

Combine cake mix, pudding, milk, oil, eggs and sour cream until smooth. Fold in blueberries. Pour into prepared Bundt pan and bake for 35-40 minutes. Let cool in pan for 10 minutes and then remove and let it cool for another 1-2 hours.

Glaze

| | |
|-------------------------|--------------------------|
| 1 ½ cup of powder sugar | 3 TBSP fresh lemon juice |
|-------------------------|--------------------------|

Mix well until smooth
Pour over cake

RECIPE

Apple Coffee Cake

Preheat oven at 350
Grease and Flour 13x9 Pan

3 cups flour
2 cups sugar
2 ½ tsp cinnamon
1 tsp salt
1 tsp baking soda
1 cup oil
2 eggs
3 medium apples peeled and chopped
1 cup chopped pecans

Mix all dry ingredients, set aside
Mix together oil and eggs, add this to dry ingredients and mix until well incorporated. Mix in apples and pecans.
Pour into prepared pan and bake for about 55-60 minutes.

RECIPE

Banana Blueberry Dessert

9x13 cake pan

1 stick melted butter
1 box vanilla wafers crushed
2-3 bananas sliced
1-8oz cream cheese soften
1-cup sugar
1-8oz cool whip thaw
1-21oz blueberry pie filling

Mix together melted butter and crushed wafers. Press into pan to make crust. Layer bananas over crust.
With electric mixer combine cream cheese and sugar until fluffy, fold in cool whip and spread over bananas.
Top with blueberry pie filling.
Refrigerate for 1-2 hours.

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COOKIE FAVORITES

ETHEL'S SUGAR COOKIES

¾ cup shortening (part butter or margarine)
1 cup sugar
2 eggs
1 tsp vanilla
2 ½ cups flour
1 tsp baking powder
1 tsp salt



- Mix shortening, sugar, eggs, and flavoring thoroughly.
 - Measure flour by dipping method or by sifting.
 - Stir flour, baking powder, and salt together; blend in.
 - Chill at least 1 hour.
 - Heat oven to 400 degrees. Roll dough 1/8" thick on lightly floured board. Cut with cookie cutters.
 - Placed on ungreased baking sheet. Bake 6 – 8 min., or until cookies are a delicate golden color.
- Makes about 4 dozen cookies.**

GINGERBREAD CUT OUT COOKIES

| | |
|---------------------------|---------------------------------|
| ¾ cup butter, softened | 1-1/2 teaspoons baking soda |
| 1 cup packed brown sugar | 1-1/2 teaspoons cinnamon |
| 1 large egg, room temp. | ¾ teaspoon ground cloves |
| ¾ cup molasses | ¼ teaspoon salt |
| 4 cups all-purpose flour | Vanilla frosting of your choice |
| 2 teaspoons ground ginger | Red and green food coloring |

- In a large bowl, cream butter and brown sugar until light and fluffy, 5-7 minutes. Add egg and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt; gradually add to creamed mixture and mix well. Cover and refrigerate until easy to handle, about 4 hours or overnight.
- Preheat oven to 350°. On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with floured 2-1/2-in. cookie cutters. Place 1 in. apart on ungreased baking sheets.
- Bake until edges are firm, 8-10 minutes. Remove to wire racks to cool completely. Tint some of the frosting red and some green; leave remaining frosting plain. Decorate cookies.



THUMBPRINT COOKIES

| | |
|---|--|
| 1 cup unsalted butter softened | 1 teaspoon pure vanilla extract |
| 2/3 cup granulated sugar plus 3 tablespoons for rolling the cookies | 1/4 teaspoon salt |
| 2 large egg yolks room temperature | 2 1/3 cups all-purpose flour spooned & leveled |
| | 1/2 cup strawberry or apricot jam |

- Preheat oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
- In the bowl cream together the butter and sugar for 1-2 minutes or until well combined. Mix in the eggs yolks, vanilla extract, and salt until fully combined, then mix in the flour. The mixture will be a little crumbly at first but it will come together as you continue mixing it.
- Using a one-tablespoon cookie scoop or measuring tablespoon, measure out the cookie dough, roll into balls, roll each one in granulated sugar (optional), then place on the prepared baking sheets.
- Use your thumb (or the handle of a large wooden spoon) to press an indentation into each ball of cookie dough. Spoon 1/2 teaspoon of jam into the indentation in each one.
- Bake for 12-14 minutes or until the cookies are set and the bottoms are lightly browned. Remove from the oven and cool on the baking sheet for 10 minutes, then carefully transfer the cookies to a wire rack to cool completely.

CANDY CANE COOKIES

| | |
|---|--------------------------------|
| 1 cup shortening (half butter or margarine) | 2 ½ cups flour |
| 1 cup confectioners' sugar | 1 tsp salt |
| 1 egg | ½ tsp red food coloring |
| 1 ½ tsp almond extract | ½ cup crushed peppermint candy |
| 1 tsp vanilla | ½ cup granulated sugar |

- Heat oven to 375 degrees.
 - Mix shortening, sugar, egg, and flavorings thoroughly. Measure flour by dipping method or by sifting. Mix flour and salt; stir into shortening mixture.
 - Divide dough in half. Blend food coloring into one half.
 - Roll a 4" strip (using 1 tsp dough) from each color. For smooth, even strips, roll them back and forth on lightly floured board.
 - Place strips side by side, press lightly together and twist like a rope.
 - For best results, complete cookies one at a time – if all the dough of one color is shaped first, strips become too dry to twist. Place on ungreased baking sheet. Curve top down to form handle of cane.
 - Bake about 9 min., until lightly browned.
 - While still warm, remove from baking sheet with spatula and sprinkle with mixture of candy and sugar.
- Makes about 4 dozen cookies.**



PEANUT BUTTER BLOSSOMS

| | |
|----------------------------|-----------------------|
| 1 ¾ cups all purpose flour | 1/2 cup shortening |
| 1/2 cup sugar | 1/2 cup peanut butter |
| 1/2 cup packed brown sugar | 2 tablespoons milk |
| 1 teaspoon baking soda | 1 teaspoon vanilla |
| 1/2 teaspoon salt | 1 egg Sugar |
| | 48 Hershey's Kisses |

- Heat oven to 375°F. In large bowl, combine flour, 1/2 cup sugar, brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla and egg; mix with electric mixer on low speed until stiff dough forms.
- Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.
- Bake at 375°F. for 10 to 12 minutes or until golden brown. Immediately top each cookie with 1 milk chocolate candy, pressing down firmly so cookie cracks around edge; remove from cookie sheets to cooling racks. Cool completely, about 1 hour or until chocolate is set.

PERFECT ROLLED COOKIES; HOW TO

- Mix dough as directed. Using part of dough and keeping rest chilled, lightly roll dough to desired thickness; the thinner you roll, the crisper the cookies. Rub flour onto rolling pin cover and cloth to prevent sticking.
- To cut: dip cookie cutter in flour, shake off excess, cut with steady pressure. Cut as many cookies from each rolling as possible. Carefully lift cut-out cookies to baking sheet with spatula. Bake.

Perfect rolled cookies have:
Uniform shape of cutter
Lightly browned surface
Crisp texture or soft texture, depending on thickness
Rich, delicate flavor



SWEET TREATS



TURTLE BROWNIES

- 1 cup butter, softened
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 large eggs, room temp.
- 1 cup baking cocoa
- 1 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/4 teaspoon salt

- TOPPING:**
- 3 cups confectioners' sugar
 - 3/4 cup baking cocoa
 - 1/2 cup butter, melted
 - 1/3 cup 2% milk
 - 3/4 teaspoon vanilla extract
 - 1 cup chopped pecans, toasted
 - 12 caramels
 - 1 tbsp. heavy whipping cream

- In a large bowl, cream butter and sugar until light and fluffy. Add vanilla. Add eggs, 1 at a time, beating well after each addition. Combine the cocoa, flour, baking powder and salt; gradually add to butter mixture.
- Spread into a greased 13x9-in. baking pan. Bake at 350° for 23-28 minutes or until a toothpick inserted in center comes out clean (do not overbake). Cool on a wire rack.
- In a large bowl, beat the confectioners' sugar, cocoa, butter, milk and vanilla until fluffy. Frost brownies. Sprinkle with pecans. Refrigerate at least 1 hour.
- In a microwave, melt caramels with cream; stir until smooth. Drizzle over brownies.

CRANBERRY SCONES

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt

- 8 tbsp. unsalted butter - frozen
- 1/2 cup dried cranberries
- 1/2 cup sour cream
- 1 large egg

- Adjust oven rack to middle position and preheat to 400 degrees.
 - In a medium bowl, mix flour, 1/3 cup sugar, baking powder, baking soda and salt. Grate your butter into flour mixture on the large holes of a box grater; use your finger to work in butter (mixture should resemble coarse meal), then stir in dried cranberries.
 - In a small bowl, whisk sour cream and egg until smooth.
 - Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.)
 - Place on a lightly floured surface and pat into a 7 to 8 inch circle about 3/4 inch thick. Sprinkle with remaining 1tsp. of sugar. Use a sharp knife to cut into 8 triangles; place on a cookie sheet (preferably lined with parchment paper), about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 5 minutes and serve warm or at room temperature.
- Dried blueberries can be substituted for cranberries.



CHOCOLATE WALNUT FUDGE

- 3 cups chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- 1/4 cup butter
- 1 cup chopped walnuts (Optional)

- Place chocolate chips, sweetened condensed milk, and butter or margarine in large microwavable bowl. Zap in microwave on medium until chips are melted, about 3-5 minute, stirring once or twice during cooking.
- Stir in nuts, if desired.
- Pour into well-greased 8x8-inch glass baking dish.
- Refrigerate until set.

ALMOND ROCA BARK

- 1/2 cup slivered almonds
- 1 cup butter, cubed
- 1 cup sugar
- 3 tablespoons boiling water
- 2 tablespoons light corn syrup
- 1/2 cup semisweet chocolate chips
- 1/2 cup white baking chips

- Sprinkle almonds on a greased 15x10x1-in. baking pan. Bake at 300° for 15 minutes or until toasted and golden brown; remove from the oven and set aside.
- In a large saucepan over low heat, cook butter and sugar for 5 minutes. Add water and corn syrup. Bring to a boil over medium heat; cook, stirring occasionally, until a candy thermometer reads 300° (hard-crack stage). Quickly pour over almonds. Sprinkle chips on top; let stand for 1-2 minutes or until melted. Spread and swirl chocolate over candy. Cool completely; break into pieces.

CANDY CANE FUDGE

- 2 (10 ounce) packages vanilla baking chips
- 1 (14 ounce) can sweetened condensed milk
- 1/2 tsp. peppermint extract
- 1 1/2 cups crushed candy canes
- Red or green food coloring

- Line an 8 inch square baking pan with aluminum foil, and grease the foil.
- Combine the vanilla chips and sweetened condensed milk in a saucepan over medium heat. Stir frequently until almost melted, remove from heat and continue to stir until smooth.
- When chips are completely melted, stir in the peppermint extract, food coloring, and candy canes.
- Spread evenly in the bottom of the prepared pan. Chill for 2 hours, then cut into squares.

DARK CHOCOLATE PEPPERMINT BARK

- 2 packages (10 to 12 ounces each) white baking chips
- 1/2 teaspoon peppermint oil
- 1/4 cup dark chocolate chips
- 2 tablespoons crushed peppermint candies

- Line a 15x10x1-in. pan with parchment; set aside.
- In a double boiler or metal bowl over hot water, melt baking chips until 2/3 are melted. Remove from heat; stir in peppermint oil until smooth. Spread into prepared pan. Melt dark chocolate chips in another bowl. Drizzle over top of white layer; cut through mixtures with a knife to swirl. Sprinkle with peppermint candies (pan will not be full).
- Refrigerate until firm, 15-20 minutes.
- Break or cut into pieces.
- Store in an airtight container.



Great Ideas for Holiday Potlucks

The BEST Banana Pudding In The World

- | | |
|--------------------------------------|----------------------------|
| 1 big box of Vanilla Instant Pudding | 1 tub frozen whipped cream |
| 1 can Sweetened Condensed Milk | 1 tsp vanilla |
| 1 8oz container Sour Cream | 2 bananas |
| 2 cups milk | Vanilla Wafers |

Mix together the first 4 ingredients.

In a big mixing bowl, smash the frozen whipped cream and add vanilla. Pour in the pudding mixture and mix together until well blended.

In an 8x8 pan, put a layer of *vanilla wafers and a layer of bananas, spread half the pudding mixture and repeat from * for one more layer of each.

This recipe can be easily doubled to fit a 9x13x2 pan!

Easy Peasy Pinwheels

- | | |
|--------------------------------|----------------------------|
| 2 packages of Cream Cheese | 1 can diced jalapenos |
| 2-3 cans of diced green chilis | Package of flour tortillas |

Mix the first three ingredients together until well blended.

Spread a layer of the cheese/chili mixture on a flour tortilla and roll it up. Continue with the remaining tortillas until the cream cheese mixture is all gone.

Wrap each roll in wax paper and refrigerate for several hours or overnight.

Unwrap, slice, and load up a plate with pinwheels!

Crustless Libby's® Famous Pumpkin Pie (Gluten free Thanksgiving classic!)

- | | |
|--------------------------|-----------------------------------|
| 3/4 cup granulated sugar | 2 large eggs |
| 1 tsp ground cinnamon | 1 can (15 ounces) Libby's® |
| 1/2 tsp salt | 100% Pure Pumpkin |
| 1/2 tsp ground ginger | 1 can (12 ounces) Evaporated Milk |
| 1/4 tsp ground cloves | Nonstick cooking spray |

Preheat oven to 325 F

Spray glass pie pan with nonstick cooking spray or lightly grease the bottom.

Mix sugar, cinnamon, salt, ginger and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Bake as directed below or until a knife inserted near center comes out clean. Cool on wire rack for 2 hours.

Serve immediately or refrigerate.

Cooking times

- 9-inch-round glass pie dish: 325 F; bake for 55 to 60 minutes
- 10-inch-round glass pie dish: 325 F; bake for 45 to 50 minutes

Green Chili Cheese Corn

This recipe serves 6, it can easily be doubled or tripled depending on the size of the gathering

- | | |
|--|-----------------------------|
| 1 package (8 ounces) cream cheese, cubed | 1/4 cup milk |
| 2 tablespoons butter | 1/4 teaspoon garlic salt |
| 4 cups fresh or frozen corn, thawed | 1/8 teaspoon salt |
| 1 can (4 ounces) chopped green chilies | 1/8 teaspoon cayenne pepper |

In a large saucepan, combine cream cheese and butter. Cook and stir over medium heat for 4-5 minutes or until smooth.

Stir in the remaining ingredients. Cook for 5 minutes or until heated through. Serve with a slotted spoon.



GINGERBREAD BISCOTTI

- | | |
|--------------------------------|---|
| 2 1/2 cups all-purpose flour | 1/4 teaspoon black pepper |
| 1 teaspoon baking soda | 6 tablespoons unsalted butter, softened |
| 1 teaspoon salt | 1 cup brown sugar |
| 1 1/2 teaspoon ground cinnamon | 2 large eggs |
| 1 1/2 teaspoon ground ginger | 2 teaspoons vanilla extract |
| 3/4 teaspoon ground allspice | 2 tablespoons unsulfured molasses |
| 1/2 teaspoon ground cloves | 1-2 tablespoons confectioners' sugar |

Preheat oven to 350 degrees F. Prepare large baking sheet by lining with parchment paper or with butter and flour.

In a bowl, whisk together flour, baking soda, salt, cinnamon, ginger, allspice, cloves and pepper. Set aside.

In a separate bowl, use an electric mixer to beat together the butter and brown sugar for about 2 minutes on medium-high until combined. Add eggs and beat until combined well. Stir in vanilla extract and unsulfured molasses; combine well. Stir in flour mixture to form a stiff dough.

Divide dough in half. Flour hands and form dough into two slightly flattened logs on prepared baking sheets, each approximately 12-inches long and 2-inches wide. Sprinkle with confectioners' sugar.

Bake 30 minutes, or until slightly firm to the touch. Cool on baking sheet 5-10 minutes.

Transfer to cutting board and cut into 3/4-inch slices. Arrange biscotti, cut sides down, on baking sheet and bake for about 10 minutes, or until crisp. Cool on a rack.

Store in airtight container up to 1 week. Biscotti may be kept wrapped in freezer safe plastic wrap and frozen up to a month.



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The ONLY Broccoli & Rice Casserole recipe you will ever need!

Cook 2 bags of chopped broccoli until tender and then drain.
Cook enough white rice for about 6 servings.
Follow the cooking instructions for whichever method you are using to cook the rice – stove top, microwave, or rice cooker.
Mix together the broccoli and rice. Add 1 can of Cream of mushroom soup and 1 jar of Cheez Whiz.
(yes, cheeze wiz!)
Bake at 350 degrees for 30 minutes or until heated through.

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Perfect Prime Rib

Ingredients:
4 pound prime rib roast
1/4 cup unsalted butter, softened
1 tablespoon black pepper
1/2 teaspoon thyme and rosemary
Kosher Salt

Directions:
1. Place roast on a plate and bring to room temperature
2. Preheat oven to 500 degrees F.
3. Combine butter, pepper, thyme and rosemary in a bowl, mix well. Spread butter mixture evenly over entire roast, then season generously with Kosher Salt.
4. Roast the 4-pound prime rib in the preheated oven for 20 minutes. (if using a larger roast plan on 5 minutes per pound of meat) Turn the oven off and let the roast sit in the oven for 2 hours. DO NOT OPEN THE DOOR! After 2 hours remove the roast from oven, slice, and serve.

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4-WAYS OF CRANBERRIES

Orange Cranberry Sauce

- 1 package (12 ounces) fresh or frozen cranberries, thawed
- 1 cup sugar
- 1 cup water
- 1/4 cup Triple Sec or orange juice
- 3 tablespoons freshly-squeezed orange juice
- 1-1/2 teaspoons grated orange zest

In a large saucepan, combine the cranberries, sugar, water, Triple Sec and orange juice. Cook over medium heat until berries pop, about 15 minutes. Remove from the heat; stir in orange zest. Transfer to a small bowl. Chill until serving.

Jalapeno Cranberry Sauce

- 2 cups jellied cranberry sauce
- 1/2 cup cranberry juice
- 1/4 cup red wine vinegar
- 1/4 cup jalapeno pepper jelly, preferably red
- 1/4 cup dried cranberries
- 1/4 cup finely chopped red onion
- 2 garlic cloves, minced
- 3/4 teaspoon ground allspice

In a small saucepan, combine all ingredients. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 10-12 minutes or until thickened, stirring occasionally. Pour into serving dish and refrigerate until well chilled.

Cranberry Fruit Relish

- 3-1/2 cups fresh or frozen cranberries
- 1 medium navel orange, peeled and sectioned
- 1 medium apple, cored and cut into wedges
- 1-1/2 cups sugar
- 1 can (8 ounces) crushed pineapple, drained
- 3/4 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg

Pulse cranberries, orange and apple in a blender or food processor until chopped. Transfer to a bowl; add remaining ingredients and stir well. Refrigerate, covered, at least 2 hours.

Home-made "Tin Can" Molded Cranberry Jelly

- 3 cups cranberries
- 1 2/3 cups sugar
- 2/3 cup orange juice
- 1 tablespoon low-sugar pectin (optional)
- 1/4 teaspoon ground cinnamon (optional)
- 1/8 teaspoon ground nutmeg (optional)

In a medium pot over medium-high heat, combine all the ingredients and bring to a full rolling boil, stirring frequently to prevent scorching. Once the cranberries have burst and the sauce has thickened into a jam-like consistency, about 15 min., remove the pot from heat. Press the cranberries through a food mill (fitted with its finest screen) or a fine mesh sieve (press with a spoon) to strain the sauce of any seeds and pulp. Pour the sauce into a clean, empty, 15-ounce can. Let the sauce cool to room temperature, then refrigerate overnight until the jelly is set. When you're ready to serve, gently run a butter knife around the insides of the can to loosen it. Shake the jelly out on to the serving dish.

Turkey & Stuffing Bake

Ingredients:

- 3 cups stuffing
- 1 can French fried onions (6 oz.)
- 1 can condensed cream of celery soup
- 3/4 cup milk
- 1 1/2 cups cooked turkey (cubed)
- 1 package frozen green peas, thawed

Cooked turkey baked with stuffing, fried onions, peas and a creamy soup mixture. Great dish for those turkey leftovers!

Directions:

1. Combine stuffing and 1/2 can onions. Spoon stuffing mixture into a 9 inch shallow baking dish. Press stuffing across bottom and up sides of dish to form a shell.
2. Combine undiluted soup, milk, turkey, and peas; pour into stuffing shell.
3. Bake, covered, at 350 degrees F (175 degrees C) for 30 minutes. Top with remaining onions. Bake, uncovered, 5 minutes longer. Serve hot.

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Joyous Me Cranberry Cookies

- 3 cups flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup butter
- 1 cup sugar
- 1 cup packed brown sugar
- 1 egg
- 1/4 cup milk
- 2 tbsp lemon juice
- 3 cups cranberries - chopped
- 1 cup walnuts - chopped (optional)

- Preheat oven to 375 degrees.
- Flour, baking powder, soda & salt into a bowl and mix with fork. Cream butter & sugars until fluffy. Beat in egg, milk & lemon juice. Stir in flour mixture. Stir in cranberries & walnuts.
- Drop by spoonful's about 1 inch apart on cookie sheet.
- Bake 15 minutes.



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Cranberry White Chocolate Cookies

Ingredients:

- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1/2 cup butter, softened
- 1 1/2 tsp baking soda
- 1 1/2 cups flour
- 1 tbsp vanilla extract
- 1 large egg
- 3/4 cup chopped macadamia nuts
- 3/4 cup white chocolate chips
- 1 cup dried chopped cranberries

Directions:

- Preheat oven 350 degrees. Line baking sheet with parchment paper.



- Use electric mixer to cream butter and both sugars until smooth. Add in vanilla and egg, mix well. Sift flour and baking soda. Slowly spoon flour mixture into creamed butter and sugar. Stir in macadamia nuts, white chocolate and chopped cranberries. Using a spoon drop batter onto prepared sheet about 2 inches apart. May be enough to make 2 sheets, bake one sheet at a time. 12 - 15 minutes, cookies should be lightly golden on top. Cool about 5 minutes, transfer to wire rack to finish cooling. Keep up to 2 weeks in airtight container.

Times Remembered
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GIFT WRAPPING TIPS & TRICKS

Much of the focus of each holiday season is on gift-giving, but all those gifts will eventually need to be wrapped. Stacks of presents just waiting to be covered with paper and ribbon can overwhelm gift givers, prompting them to put off wrapping gifts until the last minute. Hesitant wrappers with a pile of gifts to wrap can use these tricks to make the process go smoothly.

FIND INSPIRATION

Instead of looking at wrapping as yet another chore, try to envision how the recipient will feel peeling open the paper and finding the gift inside. Wrapping can be the prelude to the gift itself, and intensify the anticipation. The wrapping paper or style also may draw on aspects of the gift itself. For example, a knit scarf can be placed in a crocheted stocking.

HANDLE ODDLY-SHAPED ITEMS

Wrapping rectangular boxes can be a snap, but what about something



that's round or full of angles? Think about placing oddly-shaped items inside another item to make the shape more uniform. Shoe boxes, coffee cans and even paper towel rolls can hold items. Then place the wrapping on these containers.

COVER PRICES

To enable easy exchanges or returns, do not cut off the price tags of gifts. Instead, place a festive sticker over the dollar amount, but leave the scan

bar visible. This way the gift recipient can return the gift with ease.

KEEP SUPPLIES AT THE READY

Devote a bin or bins to wrapping supplies and tools. Having scissors, paper, tape, ribbon, and more in a designated spot will cut down on having to hunt and peck when it comes time to wrap. Martha Stewart suggests getting a rotary cutter to cut long straight or decorative edges on

wrapping paper. Rotary cutters may be easier to use than scissors, especially when paired with a ruler.

WRAP ON A FIRM SURFACE

Devote a table or counter to wrapping gifts. This will keep the paper taut and neat and make it easier to cut and position. You risk tearing the paper or puncturing it when working on carpeting or bedding.

COLOR- OR PATTERN-CODE GIFTS

It's easy to visualize who gets what gift when each recipient has his or her own special wrapping paper. This is also a handy idea when wrapping gifts from Santa, as it will differentiate the Santa gifts from the ones being given by Mom and Dad.

With a few helpful pointers, wrapping gifts can be easy. And for those who prefer to skip the wrapping themselves, many malls and retailers offer complimentary wrapping for a small donation.

Rudolph Treats

Ingredients:

- 12 mini pretzels, halved
- 12 fun-size Almond Joy candy bars
- 12 miniature marshmallows, halved
- Black decorating gel
- 12 red M&M's miniature baking bits

Directions:

1. Insert an end from two pretzel halves into each candy bar to form antlers. Gently press the cut side of two marshmallow halves onto each candy bar for eyes; dot with decorating gel.
2. For nose, attach an M&M to the top of each candy with decorating gel. Store in an airtight container.

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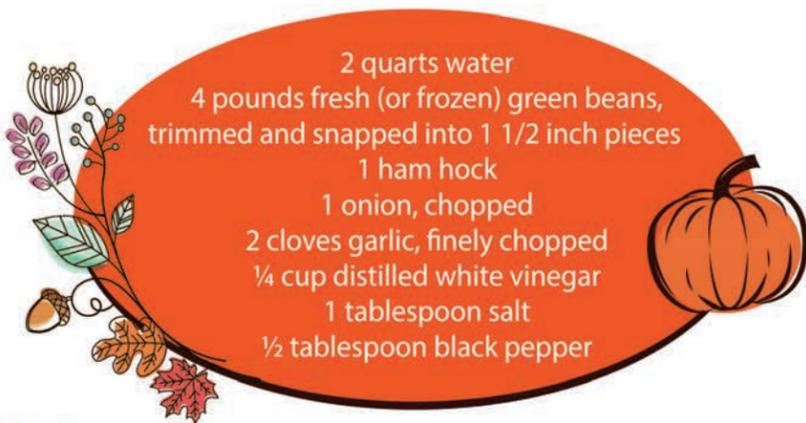
THE MOST DOWNLOADED HOLIDAY SONGS

Music is integral to many celebrations during the holiday season. Whether you're cooking, planning an office party, hosting friends and family at home or simply looking to get in the holiday spirit, you might want to explore this list of the most downloaded Christmas/holiday songs on iTunes.

- 
1. All I Want For Christmas Is You - Mariah Carey
 2. Mary, Did You Know? - Pentatonix
 3. Christmas/Sarajevo 12/24 (Instrumental) - Trans-Siberian Orchestra
 4. Mistletoe - Justin Bieber
 5. Christmas Canon - Trans-Siberian Orchestra
 6. Rockin' Around the Christmas Tree - Brenda Lee
 7. Believe - Josh Groban
 8. Last Christmas (Single Version) - Wham!
 9. Jingle Bell Rock - Bobby Helms
 10. It's the Most Wonderful Time of the Year - Andy Williams
 11. Hallelujah - Pentatonix
 12. Wizards in Winter (Instrumental) - Trans-Siberian Orchestra
 13. Winter Song - Sara Bareilles & Ingrid Michaelson
 14. Hallelujah - Lindsey Stirling
 15. Last Christmas - Taylor Swift
 16. Feliz Navidad - José Feliciano
 17. Santa Tell Me - Ariana Grande
 18. A Holly Jolly Christmas - Burl Ives
 19. The Christmas Song (Merry Christmas to You) - Nat "King" Cole
 20. Hard Candy Christmas - Dolly Parton

Southern Style

Thanksgiving Green Beans



Step 1

Place the water in a large pot, and mix in the green beans, ham hock, onion, garlic, and vinegar. Season with salt and pepper. Bring to a boil, and cook 10 minutes.

Step 2

Reduce heat to low, and simmer 4 hours. Remove the ham hock, and slice the meat into small pieces. Return meat to the beans, and serve.



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 575-763-8153

CRACKTASTIC CRACKERS

- 1 1/4 cup Canola Oil
- 1 packet Ranch dressing mix
- 2 - 3 Tablespoons Red Pepper Flakes
- 4 sleeves Saltine Crackers

Mix together the first 3 ingredients in a large bowl. Add crackers. Mix to coat crackers and let set for 5 minutes to coat well. Lay out crackers on baking sheet. Drizzle leftover oil on crackers. Bake in a 250 degree oven for 15 - 20 minutes. Let cool.

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DECK THE HALLS WITH DIY DECOR

THE FOLLOWING ARE SOME GREAT STARTING POINTS THAT CAN SERVE AS SPRINGBOARDS FOR HOLIDAY CRAFTING SESSIONS.

Decorating is one of the joys of the holiday season. Families often decorate together, and such traditions may include dressing the Christmas tree and hanging holiday lights around the house.

A day spent making homemade ornaments is another great way to decorate and spend quality time together as a family during the holiday season. Though families can let their imaginations run wild when making ornaments at home, the following are some great starting points that can serve as springboards for holiday crafting sessions.

• SNOWMEN

The holiday season simply wouldn't be the same without snowmen. Homemade snowmen can be made out of ping pong balls, which are the ideal size when making ornaments for the Christmas tree. Those



who want to go a little bigger can glue wiffle balls or large polystyrene balls together or create their own papier mâché snowmen to display on mantles or on console tables in a foyer or hallway.

• SANTA CLAUS

Another staple of holiday decor, Santa Claus has inspired many a DIY holiday ornament over the years. A paper plate Santa Claus with a cotton ball beard glued on can make for a fun Christmas craft, especially for young children who can't wait for the big guy to appear on Christmas Eve.

• PENGUINS

Though they might not have a direct link to the holiday season, penguins evoke feelings of cold weather, making them an ideal addition to holiday decor schemes. Make your own penguin family using polystyrene craft balls in assorted sizes and then hang them on the tree or place them around the house.

• REINDEER

Santa would not be able to get the job done each Christmas Eve without his trustworthy team of reindeer. Popsicle stick reindeer projects can be fun

for kids of all ages and a great way for youngsters to recognize the efforts of Dasher, Dancer, Comet, Cupid, and, of course, Rudolph, among others.

• COOKIE CUTTERS

Family baking sessions are a holiday tradition for millions of people. Though that often leads to batches upon batches of tasty cookies, it also means families tend to have a surplus of holiday cookie cutters around the house. Surplus cookie cutters tend to be discarded or relegated to the miscellaneous items drawer in kitchens, but a more awe-inspiring fate can await them. A coat of paint, some glitter and a little bit of string or twine is all families need to transform their extra cookie cutters into colorful tree ornaments.

Holiday decorating sessions can be made even more fun when families take time to craft some DIY decorations together.

HOLIDAY WREATHS MADE EASY



There are many different ways to decorate homes and businesses for the holidays. Tall evergreen trees are among the most visible symbols of the holiday season. However, wreaths hung on doors, windows or fences also are ubiquitous this time of year.

Wreaths adorn homes primarily during the holidays of Easter and

Christmas. Wreaths have also been worn around the head or neck in ceremonial events around the globe for centuries. It is believed the first wreaths date back to ancient Greece and Rome. Members of the Greco-Roman society were known to hand-make ring-shaped items using fresh tree leaves, small fruits, flowers, and twigs. Oftentimes these headdresses symbolized a person's social status. Others suggest wreaths evolved to become a Christian symbol of immortality.

Regardless of how wreaths are viewed, many people like to display wreaths for the holidays. Wreaths can be purchased premade, but making a wreath on your own can make the holidays even more fun.

One of the easiest ways to make a wreath is to design it around a circular floral foam form. Gather supplies to make the wreath. For traditional wreaths, supplies will include sprigs of evergreen (real or artificial), ribbon, floral wire, bows, and artificial berries. Working around the foam form, arrange the boughs of evergreen, using the floral wire to wrap or pin into the foam itself. Keep the layers coming until you get the desired coverage. Embellish with a ribbon or place a bow.

The blog A Piece of Rainbow says that creating a wreath jig is an easy way to make a wreath. Cut a dollar-store laundry basket bottom from the top ring to make a template, on which you can place wreath-making materials so they keep their circular form. Use floral wire or

natural jute string to tie the materials together. Experiment with fresh evergreen, twigs, holly branches, or whatever materials you choose.

Thick card stock also can serve as the wreath template. Attach artificial flowers or leaves, spray snow, ornaments, or other items to the card stock ring with a firm adhesive.

Many craft stores sell wreath forms made of natural vines that have been strung in a ring. These can be decorated in their entirety or left a little sparse to let the natural twine show through.

Wreaths may seem like complicated creations. But a little imagination and the right materials is all it takes to create a homemade wreath for your home.

CHARCUTERIE BOARD IN 5 EASY STEPS

WHAT IS A CHARCUTERIE BOARD?

Charcuterie Boards can be used for Dinner for the family, appetizer for a party and a perfect addition to date night for you and your special someone.



5 EASY STEPS TO A GREAT CHARCUTERIE BOARD

You will need a large cutting board, cookie sheet or display tray.

1st: Place your dip bowls around the board.

2nd: Add your meats and cheeses.

3rd: Spread out your breads, crackers, pretzels, etc.

4th: Use the "extras". Veggies, fruit, pickles, olives, dips and nuts to fill in.

5th: Tuck in small flowers, grapes, herbs, and more to finish your board and fill in any holes

WHAT GOES ON A CHARCUTERIE BOARD?

Meats – Include a variety of meats like salami, prosciutto, pepperoni, ham, or turkey.

Cheese – Add a hard cheese and a soft cheese, like a swiss or cheddar, and then a soft cheese like goat cheese, or creamy brie.

Crackers and bread – A sturdy cracker is important. Add multigrain crackers or crisps, breads are another option!

Fruit (and veggies) – Fresh fruit is a regular on our charcuterie boards, but you can also add

dried cranberries and blueberries. Think of fruits and veggies that are in season, or that go well with dips and cheese.

Olives – A variety of olives can be used, from black olives, green olives and kalamata olives for an olive medley.

Dips and spreads – Add your favorite dips or savory spread. A small bowl of jam is also tasty on a charcuterie board. Hummus is always a big hit.

Nuts – What's your favorite nuts? Simply sprinkle a few around the board, or fill in any open areas with almonds, pistachios, hazelnuts, pecans, walnuts. You can pour them in small nesting bowls too, if you want to keep the nuts separate from other foods.



There are no rules for making a charcuterie. Make it your own and change it up. Think of breakfast boards, grazing charcuterie tables and dessert boards.



(575) 935-0591 | 124 W. 22nd St, Clovis, NM 88101

HOLIDAY DRINK FAVORITES

KISSED CARMEL MULE

INGREDIENTS

- 1.5 oz Smirnoff Kissed Caramel Vodka
- 1.5 oz. Club Soda
- 1.5 oz. Ginger Ale
- Squeeze of lime

DIRECTIONS

Mix all ingredients and serve over ice in a copper mug.

RASPBERRY CHILTON

INGREDIENTS

- 3 lemons
- 1/3 cup fresh raspberries
- 1/4 cup loosely packed basil leaves (plus more to garnish)
- 3 ounces Tito's Vodka
- 1 Tablespoon pure maple syrup or honey
- Club soda
- Crushed Ice
- Margarita salt

INSTRUCTIONS

- Salt the rims of two cocktail glasses of choice. You will do this by placing a small amount of water in a shallow dish and placing margarita salt on a separate plate. Gently dip the rim of your glass into the water, and then coat with the salt.
 - Fill your salted glasses gently with ice and set aside.
 - In a separate bowl, freshly squeeze the juice of three lemons. Discard any seeds.
 - In a cocktail shaker, add the fresh lemon juice, vodka, maple syrup, raspberries and basil leaves. With a muddler or wooden spoon, gently press or crush the raspberries and basil in the shaker to release the flavors.
 - Cover the shaker and shake vigorously for 15 seconds. Pour the cocktail evenly over the ice in the prepared glasses. Top off with a splash of club soda.
 - Garnish with lemon slices, fresh raspberries or basil leaves.
- Yield 2 Cocktails*





Poblano Turkey Enchiladas

Ingredients:

- 1 onion
- 2 poblano peppers
- 1 cup fresh or frozen corn
- 2 large green chilis OR 4 ounce can diced green chilis
- 2 cloves garlic
- 12 corn tortillas
- Shredded Turkey
- 1 – 2 tablespoons olive oil
- 3 cups shredded cheddar cheese OR combination of shredded cheddar and Monterey Jack cheese
- El Monterrey Enchilada Sauce Mix
- Optional ingredients: cubed avocado, chopped cilantro, salsa, quartered limes, sour cream



Directions:

- Prepare green chilis, if fresh, by roasting for 10 minutes in a 400 degree oven. Remove from oven, place in plastic bag, seal, and let steam for 10 minutes. Peel, seed, and chop.
- Reserve 3 Tablespoons dry powder El Monterrey Enchilada Sauce Mix and set aside.
- Dice onion and garlic.
- Chop cooled green chilis (or use canned) and poblano peppers.
- Place oil in a large skillet, over medium heat. Combine onion, garlic, green chilis, poblano pepper, and corn and place in skillet. Sprinkle with dry El Monterrey Enchilada Sauce Mix. Cook until onions are soft and translucent.
- Add shredded chicken and heat through.
- Prepare El Monterrey Enchilada Sauce Mix according to package directions.
- Heat oven to 375 degrees.
- Prepare a casserole dish by spraying with cooking oil.
- Dip tortillas into prepared El Monterrey Enchilada Sauce one at a time to soften.
- Ladle 3/4 – 1 cup sauce into bottom of casserole dish.
- Layer bottom of casserole dish with a single layer of tortillas.
- Place 1/3 of the poblano shredded turkey mix on top of tortillas.
- Place 1/3 of cheese on top of vegetable mix.
- Cover with 3/4 – 1 cup of prepared El Monterrey Enchilada Sauce Mix.
- Continue layering with tortillas, poblano chicken mix, cheese, and El Monterrey Enchilada sauce.
- Spray a sheet of aluminum foil with cooking oil and place over casserole.
- Bake covered for 18 – 20 minutes. Uncover and bake for an additional 8 – 10 minutes, until cheese is melted thoroughly.
- Let cool for 10 minutes.
- Serve with optional ingredients.

Crock Pot Pinto Beans

Ingredients:

- 3 cups dry pinto beans sorted and washed
- 1 large ham hock or bacon
- 1 medium diced yellow onion
- 1 tbsp minced garlic
- 1 tbsp Seasoning Salt
- 1/2 tsp ground black pepper
- 7 Cups Water

Directions:

- After sorting and washing the beans, put them in the crock pot.
- Add in the onions, garlic, and ham hock or Bacon.
- Pour in the water, then sprinkle in the seasonings.
- Cover the Crock Pot, then set in on high for 6 hours.
- Once the beans are done, serve them as a side dish to your enchiladas.

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Holiday Grocery List

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