



Holiday FAVORITES

What's Inside:

*A Collection of Holiday Recipes
Cooking for the Holidays
Decorating Ideas
Holiday Cookies & Candy
International Holiday Favorites
Local Businesses Favorite Holiday Recipes*

The EASTERN
NEW
MEXICO
NEWS

Holiday Favorites 2022



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Holiday living made easy

With so much on our plates between Thanksgiving and New Year's Day, the holiday season can be hectic. Fortunately, there are many ways to save time and make the holiday season more manageable.

- If you don't have plastic clips to hang lights around windows and to the eaves of your home, inexpensive clothespins will work just as well. If you're concerned about the color of the wooden clips, paint them holiday hues before stringing the lights.
- Put a bath mat, rug-side down and rubber-side up, beneath your Christmas tree stand. This allows you to spin the tree as you hang lights and ornaments without damaging the floor underneath. It also makes it simple to undress the tree once the season is over. Use a tree skirt to hide the mat.
- Squeeze artificial tree portions into concrete form tubes. First wrap the tree portions in twine and then slip them into the concrete sleeves. Each tube can be stowed in attic or garage rafters, freeing up precious space.
- Use empty squirt bottles to make baking and cooking easier. Pancake and cookie batters can be squirted from the containers for less mess.
- Store one or two strings of lights



- in a plastic shopping bag to keep the strands from getting tangled. Hang the bags from a hook in a garage or stack them in a storage bin.
- Use plastic zip ties to attach garland and lights to bannisters. They're easy to assemble and will not damage the bannisters.
- A paper towel holder can be screwed to the wall in a craft room to neatly hold spools of ribbon. Simply pull the length you need from the spool and cut for easy decorating.
- Mount a tree stand to a piece of wood with screws or glue. This prevents spills from reaching the floor while stabilizing the tree.

- Old maps make interesting gift wrap and are a nice change of pace from commercially produced paper or newsprint.
- Wrap duct tape or another type of sticky tape around your hand. Pat over fallen pine needles that accumulate around the tree. In hard-to-reach areas, wrap the tape around a broom or a floor sweeper.
- When traveling for the holidays, use a brightly colored suitcase or flashy tape to make your suitcase stand out from others at the airport.
- Place hardened brown sugar in a baking dish, cover it with a moist paper towel and either microwave

it on high for 20-second intervals or place it in a 300 F oven for five minutes. This will soften the sugar, making it easier to use the sugar to prepare your favorite holiday cookie recipes.

- Save plastic bread ties, which can be used to make tags for the wires on certain devices. Such ties also can be used to organize decorating components and to keep your place on a roll of tape.
- Measure the inside of your picture window and construct a wooden frame to its dimensions. Staple holiday lights to the frame and then easily slip the frame in and out of place each year.
- Hang a live wreath or some boughs of evergreen in your home to give it that fresh pine scent if you have an artificial tree.
- Color-code storage containers so you can easily find holiday decorations in the attic or basement.
- Pack for a holiday excursion using a collapsible clothing storage hanger for closets. Fold clothes on each fabric shelf and then collapse it into your suitcase. When you get to your destination, unfold and hang it in a closet so all of your clothes will be at the ready.


Light Peanut Brittle

MAKES ABOUT 1 POUND



- 1 cup light corn syrup
- 1/2 cup water
- 2 cups sugar
- dash of salt
- 1 cup butter
- 2 cups unsalted peanuts
- 2 tsp vanilla
- 1 tsp baking soda

Butter 2 large baking sheets; set aside. In a heavy saucepan, combine corn syrup, water, sugar, and salt. Cook over low heat until sugar dissolves, stirring frequently. Bring to boil; add butter. Cook, without stirring, until 235 degrees F. on a candy thermometer, then stir occasionally. Add nuts when temperature reaches 280 degrees F. Cook, stirring constantly, until mixture reaches 305 degrees F. Remove from heat. Quickly stir in vanilla and baking soda. Pour into prepared baking sheets. Lift and pull from edges with fork to stretch. As soon as candy sets, loosen from pan. Break into pieces.



RE/MAX

FIRST PLACE REALTORS, INC.

817 E. Llano Estacado
Clovis 575-763-3729

120 S. Ave A
Portales 575-356-0400

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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Tasty Honey Glazed Ham

1 (5 pound) ready-to-eat ham
¼ cup whole cloves
¼ cup dark corn syrup
2 cups honey
2/3 cup butter

- Preheat oven to 325 F
- Score ham, and stud with the whole cloves. Place ham in foil lined pan.
- In the top half of a double boiler, heat the corn syrup, honey and butter. Keep glaze warm while baking ham.
- Brush glaze over ham, and bake for 1 hour and 15 minutes in the preheated oven. Baste ham every 10 to 15 minutes with the honey glaze. During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze. Remove from oven, and let sit a few minutes before serving.

Crock-Pot Brown Sugar Glazed Ham

1 c. packed brown sugar
1/3 c. honey
1 c. apple cider
1/4 c. Dijon mustard
1/2 tsp. smoked paprika
1/2 tsp. garlic powder
Kosher salt
Freshly ground black pepper
1 (4-6 lb.) spiral cut ham

- Combine sugar, honey, cider, mustard, paprika and garlic powder in a medium sauce pan and season with salt and pepper. Whisk ingredients together and bring to a simmer. Cook until reduced slightly, about 5- 7 minutes.
- Place ham in slow cooker and separate slices slightly. Pour glaze over ham and place lid on slow cooker. Basting every hour, cook on low for 4-6 hours depending on size of the ham. Serve with the glaze on the side .

Topless Turkey Pot Pie

½ cup riced cauliflower
2 Tbsp. whole wheat flour
1 large egg white
1 Tbsp. Parmesan cheese
½ tsp. baking powder
3 oz. cooked/chopped skinless turkey breast
½ cup frozen petite mixed vegetables, thawed
¼ cup turkey gravy

- In a large microwave-safe mug sprayed with nonstick spray, combine cauliflower, flour, egg white/substitute, Parm. and baking powder.
- Mix thoroughly, and press to form the crust. Microwave for 1½ minutes, or until set.
- In a medium bowl, combine remaining ingredients. and mix well. Spoon mixture over the crust, and microwave for 1 minute, or until hot.

Herb-Brined Turkey Breast

¼ cup coarse kosher salt
¼ cup packed brown sugar
1 cup hot water
1 4-pound bone-in whole turkey breast
4 sprigs fresh oregano
4 sprigs fresh thyme
2 teaspoons whole black peppercorns
2 large cloves garlic
3 tablespoons olive oil
2 canned chipotle chile peppers in adobo sauce
2 teaspoons adobo sauce

- For brine, in a small bowl dissolve salt and brown sugar in the hot water. Place mixture in container large enough to hold turkey breast. Add about 8 cups of cold water to the salt-hot water mixture.
- Place turkey breast and seasonings in the container. Cover and refrigerate overnight or up to 12 hours.
- Preheat oven to 425° F. Blend garlic cloves until minced. Slowly add olive oil and continue blending until garlic is pureed. Add the chipotle chiles and adobo sauce; blend until smooth.
- Remove turkey from the brine. Place turkey, skin side up, in roasting pan. Rub garlic chipotle mixture over turkey breast. Roast 1¼ hours; loosely tent turkey with foil near the end of cooking to prevent overbrowning.)
- Loosely cover with foil; let rest 15 minutes before carving.

Turkey and Ham Favorites



INGREDIENTS:

- 1 package (14.3 ounces) Oreo cookies
- 6 Tbsp butter, melted
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup sugar
- 2 Tbsp 2% milk
- 1 carton (12 ounces) frozen whipped topping, thawed, divided
- 3/4 cup crushed candy canes (about 7 regular size), divided
- 2 packages (3.3 ounces each) instant white chocolate pudding mix
- 2-3/4 cups cold 2% milk

RECIPE:

1. Pulse cookies in a food processor until fine crumbs form. Add melted butter; pulse just until combined. Press onto bottom of a 13x9-in. dish. Refrigerate while preparing filling.
2. Beat cream cheese, sugar and milk until smooth. Fold in 1 cup whipped topping and 1/2 cup crushed candies. Spread over crust.
3. Whisk pudding mix and milk 2 minutes; spread over cream cheese layer. Spread with remaining whipped topping. Refrigerate, covered, 4 hours. Sprinkle with remaining candies just before serving.

LAYERED CANDY CANE DESSERT

THE COURTHOUSE CAFE

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PORTALES, NM 88130

Here is a quick and easy chili recipe that my family makes in between the holidays when we are tired of eating turkey or cooking for hours!

1-lb Ground Beef
2-Medium Onions
1-Bag Shredded Cheese
1-Can of Stewed Tomatoes
1-Can of Diced Tomatoes with Green Chili (Add additional green chili if desired)
1-Can of Whole Tomatoes
1/2-Can Tomato Sauce (or 1-small can)

To taste (1-2 Tablespoons) Seasoning Salt*
To taste (1-2 Tablespoons) Garlic Salt*
To taste (2-3 Tablespoons) Chili Powder*
To taste (2 Teaspoons) Cayenne*

1-Can Pinto Beans
1-Can Red Kidney Beans
1-Can Black Beans
2-Can of White or Golden Hominy
1-Box Beef Bone Broth
1/4-Bottle Louisiana Hot Sauce
1-Tablespoon Pepper

**Add these ingredients slowly throughout the cooking process and according to your desired heat level. Flavors will intensify as the excess moisture/water is boiled off.*

Dice one onion to approximately ½-1 inch pieces and add to large pot with the ground beef. Brown ground beef and onions and add small amount of garlic salt, pepper and seasoning salt to taste while browning.

Open all cans and drain excess liquid from hominy only. Dump all cans (Beans/tomatoes/hominy) into pot. Add 1-box beef broth. Stir together. Add the seasonings (except the Louisiana). Recommended to add ½ the seasonings recommended until tasting. Let simmer, stirring occasionally. Once it comes to a boil, reduce heat, add Louisiana Hot Sauce, stir and cover. Let simmer for approximately 10-minutes. Taste. Add additional seasonings as desired. Continue to let simmer for approximately 30-minutes to 1-hr while continuing to stir occasionally. The longer it simmers the better (up to 2-hours).

Dice the other onion on a plate for topping. Serve chili in a bowl topped with shredded cheese and the diced, raw onions. Crackers are great addition with this meal. If you went a little heavy on the spice, add a dollop of sour cream to cool it down! This chili can keep very well! When re-heating, do so on the stove and add ½ box or more of beef bone broth for better results. Microwave works for re-heating, but not nearly as good.

Happy Holidays from Jason Wyatt, President & CEO of Western Bank and Western Commerce Bank.

WESTERN BANK

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Spiced Tea Mix

(DIVIDED INTO SEVERAL DECORATIVE JARS, THIS MAKES AN EASY GIFT!)

1 1/4 C Lemon and sugar flavored iced tea mix
1 C Orange flavored breakfast drink mix
1 C Sugar
1/2 tsp cinnamon (or more if desired for additional spiciness)
1 tsp ground cloves (or more if desired for additional spiciness)

Mix all ingredients together and store in air tight container(s).

To make the tea,
place 3 TBSP of spiced tea mix into a mug and add 1 cup boiling water. Stir until mix is dissolved.
Enjoy!

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1 GALLON =

4 QUARTS

8 PINTS

16 CUPS

128 OZ.

1 QUART =

2 PINTS

4 CUPS

32 OZ.

1 PINT =

2 CUPS

16 OZ.

Kitchen Conversions

CUPS

TBSP

TSP

OZ

GRAMS

ML

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+1 TSP	16	2-2/3	76	80
1/2	8	24	4	114	120
2/3	10+2 TSP	32	5-1/3	151	160
3/4	12	36	6	170	180
1	16	48	8	226	240

Metric Conversions

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

- 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.)

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 over 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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BREAKFAST CASSEROLE

from the kitchen of Wilma Fulgham

This is a favorite of our family - we have it every Christmas!

Butter 6 slices of bread (trimmed)
Cube, and put into a greased 9x13 pan.
Cook 2 lbs of beef, sausage, or ham and layer over the bread.

Mix the following and pour over the meat and bread.
1 lb. grated longhorn cheese
8 eggs, beaten
1 C. half & half
salt & pepper to taste
green chilis, if desired

Cover and refrigerate overnight.
Bake 1 hour at 350 degrees.



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Mini Baklava

Honey

1/2 cup butter

1/4 cup sugar

1 tsp ground cinnamon

1 cup finely chopped pecans

1 cup finely chopped walnuts

2 packages (1.9 ounces each) Frozen miniature phyllo tart shells

Preheat oven to 350°. In a small saucepan over medium heat, melt butter. Stir in sugar and cinnamon. Bring to a boil. Reduce heat; add pecans and walnuts, tossing to coat. Simmer, uncovered, until nuts are lightly toasted, 5-10 minutes.

Place phyllo shells on a parchment paper-lined baking sheet. Spoon nut and butter sauce mixture evenly into shells. Bake until golden brown, 9-11 minutes. Cool completely on pan on a wire rack. Drizzle a drop of honey into each shell; let stand, covered, until serving. Serve with additional honey if desired.

Festive Finger Foods

Happy Bottom's Cheese Ball

- 1 Box Velveeta Cheese
- 2 pkgs cream cheese at room temp.
- 1/2 small finely chopped onion
- Garlic Salt to taste
- Chili Powder to taste
- 3/4 cup finely chopped pecans

Mix cheeses till soft and add rest of the ingredients except the pecans. Mix well and form into a ball. Then roll it into the pecans, covering it entirely. Refrigerate. Put on a pretty serving platter and surround with assorted crackers. Enjoy!

Seasoned Mini Pretzels

- 1 pkg of Ranch Powder
- 1 tbs Garlic Powder
- 1 TBS Dill Weed
- 1/2 tsp Celery Salt
- 1/4 cup of olive oil
- Lrg Bag of Mini Pretzels

Preheat oven to 270 degrees. Mix first 5 ingredients together in a gallon ziplock bag and shake well to coat. Add the mini pretzels to the bag. Adding a bit of air to the bag will help to coat the pretzels better. Line a cookie sheet with parchment paper and arrange the pretzels in a single layer. Heat in the oven for 15 to 20 minutes. Let cool.

Christmas Candied Pecans

- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 TBS cinnamon
- 1 tsp Salt
- 4 cups pecan halves
- 1 egg white
- 1/2 tsp Vanilla
- 1 tsp water

Preheat oven to 350 degrees. Line cookie sheet with parchment paper. Combine sugars, cinnamon, salt and whisk. Set aside. In a large bowl whisk egg whites, vanilla and water untill frothy, add pecan halves and toss until well coated. Add cinnamon and sugar mixture and toss. Spread a single layer on cookie sheet. Bake 40-45 minutes, stirring every 15 minutes, then cool completely.

Chocolate Snowballs

- 3/4 cup butter, softened
- 1/2 cup sugar
- 1/2 tsp. salt
- 1 large egg
- 2 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 cup chopped pecans or walnuts
- 1 cup chocolate chips
- 1 Confectioners' sugar

Preheat oven to 350°. In a large bowl cream butter, sugar and salt until light and fluffy. Beat in egg and vanilla and flour. Stir in pecans and chocolate chips. 2. Shape dough into 1-in. balls; place 2 in. apart on ungreased baking sheets. Bake until set and bottoms are lightly browned, 15-20 minutes. Cool on pans 2 minutes. Roll warm cookies in confectioners' sugar. Cool completely on wire racks. If desired, reroll cookies in confectioners' sugar.

2-Ingredient Baked Brie

- 1/4 wheel Brie
 - 4 tablespoons honey
 - *Optional: Add Granny Smith apples for a refreshing garnish
- Preheat the oven to 350 degrees F. Place the brie on a sheet pan covered with parchment paper and drizzle with the honey. Bake for 5 to 7 minutes, or until it starts to ooze but not melt. Serve with crackers of your choice!

TOMMIE GRAHAM'S GERMAN CHOCOLATE CAKE

- 2 1/2 C cake flour, sift 2 times
- 1 tsp baking soda
- pinch of salt
- 1 package baking German Chocolate
- 1 cup real butter (unsalted)
- 2 cups sugar
- 4 eggs, separated
- 1 tsp pure vanilla
- 1 cup buttermilk

ICING:

- 1 can Carnation Milk
 - 1 cup sugar
 - 3 egg yolks
 - 1 tsp pure vanilla
 - 1/2 lb real butter, unsalted
 - 1 1/2 cups shredded coconut
 - 1 cup chopped pecans
1. Mix all ingredients and cook on low heat until thick.
2. Assemble the layers with icing between each. Serve cake with real whipped cream or ice cream if desired.

CAKE INSTRUCTIONS:

1. Sift flour, soda and salt together.
2. Melt German Chocolate in 1/2 cup boiling water then let cool.
3. Grease and flour three 7" or 8" round cake pans, line bottom with wax paper.
4. Cream butter into sugar till fluffy and add egg yolks in one at a time. Add vanilla and buttermilk and then mix with the chocolate. Add to the flour mixture.
5. Beat egg whites till stiff then fold carefully into the batter.
6. Pour into cake pans and bake at 350 for 30-40 minutes, checking carefully. Remove and let cool. Use a line or knife to slice each cake in half to have 6 layers.

GUTHALS NURSERY



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Baked Cranberry Pudding

- 2 large eggs, separated
- 1 cup packed brown sugar
- 1/2 cup heavy whipping cream
- 1/4 cup butter, melted
- 2 teaspoons vanilla extract
- 1-1/2 cups all-purpose flour
- 3 tablespoons grated orange zest
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon cream of tartar, divided
- 1/8 teaspoon salt
- 3 cups coarsely chopped cranberries

Topping:

- 1-1/2 cups sugar
- 1/2 cup orange juice
- 2-1/2 cups whole cranberries
- Optional: Orange zest strips and whipped cream

1. Place egg whites in a large bowl; let stand at room temperature for 30 minutes. Preheat oven to 350°. In a large bowl, beat brown sugar, cream, melted butter, vanilla and egg yolks until well blended. In another bowl, whisk flour, orange zest, baking powder, cinnamon, nutmeg, 1/4 teaspoon cream of tartar and salt. Add chopped cranberries; toss to coat. Gradually add to sugar mixture, mixing well. (Batter will be stiff.)
2. Add remaining cream of tartar to egg whites; with clean beaters, beat on medium speed until soft peaks form. Fold into batter. Transfer to a greased 9-in. springform pan. Bake until a toothpick inserted in center comes out clean, 45-50 minutes.
3. Meanwhile, for topping, combine sugar and orange juice in a small saucepan. Bring to a boil, stirring frequently; cook until sugar is dissolved, 2-3 minutes. Add cranberries; return to a boil. Reduce heat; simmer, uncovered, until berries pop, stirring occasionally, 6-8 minutes. Remove from heat; cover and keep warm.
4. When pudding tests done, place springform pan in a 15x10x1-in. baking pan. Spoon cranberry mixture over top. Bake 10 minutes longer.
5. Cool pudding on a wire rack 10 minutes. Loosen sides from pan with a knife; remove rim from pan. Cool at least 1 hour before serving.
6. If made ahead, pudding can be warmed in a 350° oven for 10 minutes. If desired, top with orange zest and serve with whipped cream.

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Baking Substitutions

Buttermilk	For 1 cup of buttermilk: 1 cup yogurt OR 1 tablespoon lemon juice or vinegar plus enough milk to make 1 cup	Evaporated milk	For 1 cup evaporated milk: 1 cup light cream
Butter	Coconut oil, unsweetened applesauce, vegetable oil (do not sub with whipped butter or margarine)	Honey	For 1 cup honey: 1 1/4 cup white sugar + 1/3 cup water 1 cup corn syrup
Light brown sugar	For 1 cup of light brown sugar: Sub dark brown sugar OR 2 tablespoons molasses + 1 cup of white granulated sugar OR 1/2 cup firmly packed dark brown sugar + 1/2 cup granulated sugar	Lemon juice	For 1 teaspoon lemon juice: 1/2 teaspoon vinegar 1 teaspoon white wine 1 teaspoon lime juice
Dark brown sugar	For 1 cup of dark brown sugar: Sub light brown sugar OR 1/4 cup molasses + 1 cup of white granulated sugar OR 1 tablespoon molasses + 1 cup firmly packed light brown sugar	Lime juice	For 1 teaspoon lime juice: 1 teaspoon vinegar 1 teaspoon white wine 1 teaspoon lemon juice
Eggs	For 1 egg: 1/4 cup unsweetened applesauce 1/4 cup mashed banana 1 tablespoon ground flax seeds + 3 tablespoons water (combine and let sit for 5 minutes before incorporating) 1/4 cup vegetable oil 2 tablespoons water + 1 teaspoon oil (like vegetable or corn) + 2 teaspoons baking soda (mix together before incorporating)	Orange juice	For 1 tablespoon orange juice: 1 tablespoon other citrus juice
Heavy cream	For 1 cup heavy cream: 7/8 cup half and half + 1/8 cup melted butter (mix together) 1/2 cup whole milk + 1/2 cup plain Greek yogurt 1 cup evaporated milk 3/4 cup milk + 1/3 cup melted butter	Raisin	For 1 cup raisins: 1 cup dried currants OR 1 cup dried cranberries OR 1 cup chopped pitted prunes
Baking powder	For 1 teaspoon baking powder: 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar	Sour cream	For 1 cup sour cream: 1 cup plain yogurt 1 tablespoon lemon juice or vinegar plus enough cream to make 1 cup
Baking soda	For 1 teaspoon baking soda: 4 teaspoons baking powder	Sweetened condensed milk	For 1 (14-ounce) can sweetened condensed milk: 3/4 cup white sugar mixed with 1/2 cup water and 1 1/8 cups dry powdered milk: Bring to a boil and cook, stirring frequently, until thickened, about 20 minutes
Cocoa	For 1/4 cup cocoa powder: 1 (1-ounce) square unsweetened chocolate	Vegetable oil—for baking	For 1 cup vegetable oil: 1 cup applesauce 1 cup fruit puree
Corn Syrup	For 1 cup corn syrup: 1 1/4 cup white sugar + 1/3 cup water OR 1 cup honey	Vinegar	For 1 teaspoon vinegar: 1 teaspoon lemon or lime juice 2 teaspoons white wine
Cream of tartar	For 1 teaspoon cream of tartar: 2 teaspoons lemon juice or vinegar	White sugar	For 1 cup white sugar: 1 cup brown sugar 1 1/4 cups confectioners' sugar 3/4 cup honey 3/4 cup corn syrup
		Yogurt	For 1 cup yogurt: 1 cup sour cream 1 cup buttermilk

From the kitchen of Coletta Ray

Cheese Ball

8oz cream cheese, soffened
8oz sharp cheddar cheese, grated
2 Tbsp finely grated onion
dash garlic salt
dash Worcestershire sauce
dash Tabasco sauce

Combine all ingredients in large bowl; blend thoroughly and shape into ball. Roll in chopped nuts and chill before serving.

From the kitchen of Shelley Queener

Hamburger-Corn Pie

1 lb ground beef

1/4 lb bulk pork sausage

1 small onion, chopped (about 1/4 C)

1 clove garlic, finely chopped

16oz can whole tomatoes

16oz can whole kernel corn, drained

small can sliced black olives

1 1/2 - 3 tsp chili powder

1 1/2 tsp salt

1 cup cornmeal

1 cup milk

2 eggs, well beaten

1 cup shredded cheddar cheese

Cook and stir ground beef, pork sausage, onion and garlic until meat is brown; drain. Stir in tomatoes (with liquid), corn, olives, chili powder and salt. Heat to boiling. Pour into ungreased baking dish, 9x9x2, 12x7.5x2, or a 2 quart casserole.

Mix cornmeal, milk, and eggs; pour over meat mixture. Sprinkle with cheese. Cook in 350 degree oven until golden brown, 40-50 minutes. Garnish with parsley sprigs and black olives, if desired.

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Brie Wheel Pastry

- 1- Brie wheel
- 1- puff pastry sheet
- 1- egg yolk
- 1- applewood smoked salt (Albertsons)
- 2- Golden Apples (Medium Honey Sweet) or
- 2- Red Pears (based upon availability)
- 1- bundle of asparagus
- Preset oven to 350 degrees

Directions:

Place one sheet of puff pastry on a cutting board and allow to thaw for 10-15 min. Take a fork and poke the center of the square puff pastry sheet so that the center does not puff up. Place the Brie wheel in the center of the puff pastry sheet and take a knife to cut the puff pastry into 1 inch strips all around the Brie. Fold those strips up and over the Brie in a circle to cover the Brie. Whip the egg yolk with a wisp and a shot of water then brush onto the puff pastry Brie circle. Lightly seasoned the outside with the smoked salt then place in the over for 30 min or until a nice brown crust is formed. While cooking slice the apples or pears into strips and cut the bottom 2/3rds of the asparagus off. Once the wrapped cheese has baked and become nice and brown pull out the oven and allow to sit for 5 min. Place the wheel on a nice plate and slice in half allow cheese to flow out and season with more smoked salt. Enjoy the cheese with the fresh sliced fruit and crisp asparagus.

Happy holidays and Merry Christmas
From the staff at Queener Law Firm
Rick, Debby, Joy, Paige and BJ

Holiday Recipes from Around the World

Authentic Tourtière Recipe

Tourtière is a French Canadian meat pie originating from the province of Quebec. It is usually made with minced port, veal, or beef, and potatoes. It is a traditional part of the Christmas Réveillon and New Year's Eve meal in the provinces of Quebec and New Brunswick. Tourtière is also popular in Maine, Vermont, New Hampshire and Massachusetts where it was introduced by immigrants from Quebec in the late 19th and early 20th century.

Pastry (makes 2 double crust pies)
5 cups all-purpose flour
1 tsp salt
1 ½ cup cold lard, cubed
½ cup cold unsalted butter, cubed
½ cup ice water

Filling (makes 2 pies)
2 lbs lean ground beef
1 lb lean ground pork
2 onions, chopped
¾ Cup water
¾ tsp ground allspice
½ tsp ground savory
salt and freshly ground pepper



Whirl flour and salt in a food processor until combined. Add lard and pulse 12 times until fine. Add butter and, while pulsing 7 or 8 times, quickly add ice water through the feed tube until dough just comes together. Divide dough into fourths and wrap in plastic wrap. Flatten into discs and refrigerate until firm.

- Combine pork and beef in a large saucepan, stir them to blend and help break up the lumps of meat while cooking on medium-high heat for seven to nine minutes, or until no longer pink.
- When done, place in a sieve to drain the fat off, return the meat to the saucepan and add the following: onions, water, allspice, savory, salt, and pepper.
- Reduce the heat to medium-low, partially cover, and let simmer while occasionally stirring for 1-1.5 hours. If the mixture gets dry while cooking, add some water. When cooked, let cool and refrigerate.
- Roll out two rounds of pastry on a lightly floured board. Place the two rolled-out pastry rounds on the bottom of two 9" pie plates, spread the filling, and cover with the remains of the rolled-out dough. Seal the dough by trimming and crimping the edges. Also, make incisions on top of the pastry to allow the steam to get out.
- Preheat the oven to 430°F, place the pies in and bake for 10 minutes. Reduce the temperature to 350°F and bake for another 20-25 minutes or until golden.

Glühwein

Every culture has its customs, and the dishes and drinks that serve to solidify them. At Christmas, Germans hold nothing back, bringing out a myriad of different biscuits, meats, cheeses, and beverages to make the season extra special. Here's Germany's favorite Christmas drink.

Glühwein can be most closely likened to mulled wine. Some of the oldest documented appearances of Glühwein in history occur as early as 1420, in the form of a special gold plated tankard that belonged to a German nobleman just for sipping this sweet and spicy liquid. Many of the recipes have remained the same since the drink's early days where a base of red wine is combined with the popular spices of the season, including citrus, cinnamon, star anise, cloves, and vanilla, all sweetened with sugar. Sometimes the drink is consumed mit Schuss – that's with a shot, usually of rum or other liquor.

Nothing says it's Christmas time quite like drinking that first glühwein from a mug while strolling through a German Christmas market.

¾ cup water
¾ cup white sugar
1 (3 inch) cinnamon stick
2 medium oranges, divided
10 whole cloves
1 (750 milliliter) bottle Cabernet Sauvignon

- Combine water, sugar, and cinnamon stick in a saucepan; bring to a boil. Reduce heat to low.
- Cut one orange in half; squeeze orange halves over the sugar mixture to release their juice. Push 5 cloves into the outside of each orange peel; place peels into the simmering mixture. Continue to simmer over the lowest heat until thick and syrupy, 20 to 30 minutes.
- While the mixture is simmering, slice remaining orange and set aside for serving.
- When the mixture is finished simmering, stir in wine and heat until steaming but not simmering, 3 to 5 minutes. Discard orange peels and cinnamon stick.
- Ladle into stoneware mugs and garnish with orange slices. If you serve in glass mugs, be sure to preheat them first by filling with hot water.



Melba's Mexican Pork Tamales

A traditional Mexican holiday dish that can be served in a multitude of flavors and options. Tenders shreds of red chile pork that are wrapped inside of a masa dough are steamed until cooked. Though this dish has several steps, each one is worth it until you can finally unwrap your tasty tamale in the end.

For Masa:
10 lbs masa harina
3 Tbsp. lard
6 tsp garlic powder
5 tsp salt
3 Tbsp. baking powder
1 1/2 cups war chicken broth
*add red chile to masa for extra flavor

Meat Filling:
10 lbs pork butt or shoulder
3 Tbsp. garlic powder
4 Tbsp. salt
4 Tbsp. pepper
2 1/2 Tbsp. cumin
red chile as needed
Corn husks

Shredded pork:

Place pork, water, and salt in a slow cooker and cook for 6 to 8 hours. After meat is cooked, remove from the slow cooker and let cool to room temperature. Shred pork and remove fat while shredding, reserving fat. In a blender combine the cooled broth from the cooked pork and the leftover fat pieces. Blend and reserve for using when making tamale masa and filling. Broth can be kept, tightly covered, for 1 week in the refrigerator.

Filling:

Heat the 6 tablespoons broth in a large skillet. Add flour and whisk for at least 4 to 5 minutes. Add red chile sauce and salt, stir, and cook for 10 minutes. Add the shredded pork and stir so all the pork is well coated with the red chile sauce. Simmer for at least 10 minutes. Let mixture cool before filling tamales.

Prepare Ojas (Corn Husks):

Soak corn husks in water for an hour before using, rinse well with running water to take off any dust or corn husk fibers. To keep corn husks pliable and easy to work with, keep in water while filling tamales.

Spread Masa:

Place the wide end of the husk on the palm of your hand, narrow end is at the top. Starting at the middle of the husk spread 2 tablespoons of the masa with the back of a spoon in a rectangle or oval shape, using a downward motion towards the wide-bottom edge. Do not spread the masa to the ends; leave about a 2-inch border on the left and right sides of the husk.

Fill Corn Husks:

Spoon 1 1/2 tablespoons of your chosen filling down the center of the masa. Fold both sides to the center; finish off by bringing the pointed end of the husk toward the filled sides to the center; finish off by bringing the pointed end of the husk toward the filled sides to the center; finish off by bringing the pointed end of the husk toward the filled sides to the center. Make sure it's a snug closure so the tamal will not open during steaming. Secure by tying a thin strip of corn husk around the tamal. This will keep the tamal from unwrapping during the steaming process, especially if the husk is too thick and will not stay folded. Steam tamales upright and submerged in water for about 15 minutes.

Jewish Latkes

Every Jewish family has a different take on latkes. Some are flat and lacy, while others are thick with a nice chew. The beauty of this food is in its near inability to be bad. Cheese latkes were the most popular form of latke in Ashkenazi Jewish cuisine until potatoes arrived in Europe in the 19th century and adhered to Jewish dietary laws (prohibiting the mixing of meat and dairy products). They are traditionally prepared and enjoyed during Hanukkah.

1 1/2 pounds baking potatoes (3 to 4 potatoes)
1/2 medium yellow onion, peeled and quartered
1 large egg
2 tablespoons matzo meal or unseasoned dry breadcrumbs
1 teaspoon kosher salt
1/8 teaspoon ground black pepper
1 cup canola oil or chicken schmaltz, or a combination of both
Applesauce and sour cream, for serving

You will also need:
Food processor with shredding blade
Cheesecloth or clean, thin kitchen towel
Wooden spoon
Mixing bowl
10- to 12-inch cast iron skillet
Fish spatula
Fork
Paper towels
2 rimmed baking sheets
Wire cooling rack



- Heat the oven and fit one baking sheet with paper towels and another with a cooling rack. Arrange a rack in the middle of the oven and heat to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet. Set both aside.
- Prepare the potatoes. Scrub the potatoes well, but do not peel. Cut each potato in half crosswise. Grate the potatoes and onion using the shredding disk of a food processor.
- Make a cheesecloth tourniquet and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.
- Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.
- Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside.
- Heat the oil. Heat over medium-high heat until a piece of the latke mixture sizzles immediately.
- Form latkes one at a time. Scoop 1/4 cup of the mixture onto a fish or flat spatula. Flatten with your fingers to a 4-inch patty.
- Fry until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.
- Drain and transfer to a paper towel-lined baking sheet.
- Serve immediately with applesauce and sour cream, or transfer the latkes to the wire cooling rack set in the baking sheet and keep warm in the oven for up to 30 minutes.

Beigli

(Traditional Hungarian Christmas Cake)

Beigli is often referred to in English as "walnut roll" or "poppy seed roll" and it is considered to be a typical Hungarian pastry in the Christmas period. Its traces can be found in folk traditions as well, where both fillings had their different symbolic meaning: walnut provided protection against hexes, while poppy seeds – which were imported from Eurasia through the Ottomans – meant prosperity.

Dough:

6 Tbsp. water, at room temp.
1 1/2 teaspoons instant yeast
2/3 cup + 1 tablespoon Cake Flour
2 cups + 1 tablespoon All-Purpose Flour
5 Tbsp. unsalted butter, at room temp.
5 Tbsp. lard/unsalted butter, room temp.
1/2 cup + 1 Tbsp. confectioners sugar
3/4 teaspoon salt
Egg wash
1 large egg, white and yolk separated

Filling:

2 3/4 cups + 2 Tbsp. walnuts, shelled
3/4 cup breadcrumbs
1 teaspoon cinnamon
1/3 cup lemon zest
4 tablespoons + 1 teaspoon honey
3/4 cup + 1 tablespoon granulated sugar
1/3 cup + 2 tablespoons vegetable oil
1/3 cup water
1/4 cup raisins

To make the dough: Measure by gently spooning the flours into a cup, then sweeping off any excess.

- In a medium bowl, combine the water, yeast, and cake flour. Add the all-purpose flour, butter, lard (or additional butter), confectioners' sugar, and salt. Stir briefly, then use your hands to knead the mixture until it comes together in a smooth ball, about 5 minutes.
- Divide the dough in half. Flatten each piece into a 6" square and wrap in plastic wrap. Refrigerate the dough for an hour; take this time to prepare the filling.

To make the filling: Finely chop two-thirds of the walnuts (about 2 cups) in a food processor until ground (but not paste-like). Roughly chop the remaining walnuts.

- In a large bowl, use a sturdy spoon to mix the ground and chopped walnuts with the breadcrumbs, cinnamon, and lemon zest.
- In a small saucepan, combine the honey, granulated sugar, vegetable oil, water, and raisins. Bring to a boil. Remove from the heat and add to the nut mixture, stirring to combine. Spread the filling out on a baking sheet to cool.
- Once the dough is chilled, remove it from the refrigerator and place it on a lightly floured work surface. Gently tap it with a rolling pin until it's soft enough to roll.
- Roll each piece of dough into a 10"x12" rectangle with the short edge closest to you. Brush the edges with water and fold over 1/2" of dough on each side and on the bottom short edge closest to you.
- Place half the filling on each piece of dough and spread evenly all the way to the folded edges, leaving about 1" without filling on the top (the short side farthest from you).
- Starting from the short side closest to you, roll the dough into a cylinder and place it on a parchment-lined baking sheet, seam side down.

To glaze the Beigli: Using a fork, gently beat the egg white in one bowl and the egg yolk in another bowl. Brush the outside of the Beigli with the beaten egg yolk.

- Loosely cover with greased plastic wrap and let them rest at warm room temperature (around 75°F is ideal) for about 40 minutes.
- Brush with the beaten egg white then chill, uncovered, for 30 minutes. This step will help create the Beigli's final crackled appearance. While chilling, preheat the oven to 350°F.
- After the Beigli have chilled, use a fork to make evenly spaced holes along the body and sides. Push the fork deep into the dough; fifteen piercings will be adequate. This allows steam to escape as the Beigli bake, helping maintain their cylindrical shape.
- Bake for 20 minutes, then lower the oven temperature to 330°F and bake for another 35 to 40 minutes, or until they are a beautiful mahogany color on the exterior. Remove from oven and let cool completely before serving.



Holiday Recipes from Around the World

English Gingerbread Men

Legend traces gingerbread men back to Queen Elizabeth I, who supposedly had her cooks mold the pastry into the shapes of her favorite courtiers and liked to give VIP guests ginger "biscuits" that were edible caricatures.

Melted Unsalted Butter, to grease
1/2 cup Unsalted Butter, at room temperature
1/2 cup, firmly packed brown sugar
1/2 cup golden syrup
1 egg, separated
2 1/2 cups plain flour
1 tbsps ground ginger
1 tsp mixed spice

1 tsp Coles Bicarbonate Soda
Plain flour, to dust
1 cup pure icing sugar, sifted
8-10 drops red liquid food coloring
8-10 drops green liquid food coloring
Smarties, to decorate



- Preheat oven to 180°C. Brush 2 baking trays with melted butter to lightly grease.
- Use an electric beater to beat the butter and sugar in a bowl until pale and creamy. Add the golden syrup and egg yolk and beat until combined. Stir in the flour, ginger, mixed spice and bicarbonate of soda. Turn onto a lightly floured surface and knead until smooth. Press dough into a disc. Cover with plastic wrap and place in the fridge for 30 minutes to rest.
- Meanwhile, place egg white in a clean, dry bowl. Use an electric beater to beat until soft peaks form. Gradually add icing sugar and beat until stiff peaks form. Divide icing among 3 bowls. Cover 1 bowl with plastic wrap and place in the fridge. Add red coloring to 1 bowl and stir until combined. Add green coloring to remaining bowl and stir until combined. Cover with plastic wrap and place in the fridge.
- Place the dough between 2 sheets of baking paper and roll out until about 4mm thick. Use a 9cm gingerbread man cutter to cut out shapes. Place on trays about 3cm apart. Repeat with any excess dough. Bake in oven for 10 minutes or until brown. Remove from oven. Transfer to a rack to cool.
- Place prepared icings in small plastic bags. Cut a small hole in a corner of each bag. Pipe icing over gingerbread men to decorate.

Polish Cream Cheese Cookies (Kolaczki or Kolacky)

Kolaczki is a traditional Polish cookie that is usually enjoyed around Christmas time as well as Easter. The pastry-like cookie has also gained popularity in Austria, Russia, Czech Republic, and Denmark.

8 oz cream cheese
1 cup butter, at room temperature
2 1/2 cup all-purpose flour
About 1/2 cup fruit preserves of your choice (thicker is better)
Confectioners' sugar for dusting



- In a large bowl, beat together cream cheese and butter until smooth. Gradually beat in the flour until you get a soft and sticky dough. Divide the dough into three parts and wrap each in plastic wrap. Refrigerate for at least one hour or up to 1 day.
- Preheat oven to 350° F. Work with one dough part at a time keeping the remaining dough refrigerated. Dust your working surface with flour and roll out the dough very thin, less than 1/4". Cut into 2-inch squares.
- Place a heaping 1/4 teaspoon of the filling in the center of each square. Moisten opposite corners of the square with water and overlap them to the center, gently pushing the dough down to the filling. Repeat.
- Bake for 12-15 minutes or until lightly brown. Transfer to wire rack and dust with confectioners' sugar while still warm. Enjoy!

Traditional Coquito (Puerto Rican Eggnog)

This traditional holiday drink served mostly during Christmas is a staple in PR. With its name meaning "little coconut", coquito is equal parts tasty, creamy, and the perfect drink to enjoy by a fire this holiday season.

5 large egg yolks
1 can (12 oz.) evaporated milk
1 can (14 oz.) sweetened condensed milk
1 can (15 oz.) can cream of coconut
1 cup heavy cream
1 teaspoon vanilla extract
1 cup white rum or to taste
ground cinnamon, for garnish



- Whisk the egg yolks and evaporated milk in a heat-proof bowl placed over a saucepan of simmering water. Stir until the mixture coats the spoon and is warm to the touch. Transfer to a blender.
- Add all the remaining ingredients except cinnamon and blend until smooth. Chill for 2-5 hours. Sprinkle with cinnamon and serve. Enjoy!

Chocolate Yule Log

Ayule log cake, also called a Buche de Noel, is a rolled sponge cake shaped and decorated to resemble a wooden log and the historical practice of burning it throughout the Christmas season. This fanciful dessert is a holiday baking tradition that dates back to 19th century France.

4 large eggs, separated
2/3 cup sugar, divided
1/2 cup all-purpose flour
2 tablespoons baking cocoa
1 teaspoon baking powder
1/4 teaspoon salt



Frosting:
1/2 cup butter, softened
2 cups confectioners' sugar
2 ounces unsweetened chocolate, melted
2 tablespoons 2% milk
2 teaspoons vanilla extract

Filling:
1 cup heavy whipping cream
2 tablespoons sugar
1/4 teaspoon a 1 mond extract

- Place egg whites in large bowl; let stand at room temperature for 30 minutes. Line a greased baking pan with parchment paper and set aside.
- Preheat oven to 375°. In a large bowl, beat egg yolks on high speed for 5 minutes or until thick and lemon-colored. Gradually beat in 1/3 cup sugar. Sift flour, baking cocoa, baking powder and salt together twice; gradually add to yolk mixture and mix well (batter will be very thick).
- With clean beaters, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar, 1 tablespoon at a time, on high until stiff peaks form. Gradually fold into batter. Spread evenly into prepared pan.
- Bake until cake springs back when lightly touched, 10-12 minutes. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with cocoa powder. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style; cool completely on a wire rack.
- Meanwhile, for the filling, beat cream in a large bowl until soft peaks form. Gradually add sugar and almond extract, beating until stiff peaks form. Unroll cake; spread filling to within 1 in. of edges. Roll up again.
- In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in chocolate, milk and vanilla until smooth. Frost the cake, using a metal spatula to create a bark-like effect.

Christopsomo (Greek Christmas Bread)



Christopsomo is considered sacred in Greece and dates back thousands of years. Christopsomo which means "Christ's Bread" is made as an offering with special love and care that is said to strengthen the health, happiness, and well-being for the household that makes it.

1 cup of water at room temperature
1.5 tps of dry yeast
1/2 cup granulated sugar
3 tbsps olive oil
2 1/4 cup of flour
1 teaspoon cinnamon
1/2 teaspoon of ground cloves
1/2 teaspoon salt
3-5 oz. walnuts (chopped)
3-5 oz. grams raisins
1 egg (beaten)

For decoratio:
A few cloves
1 walnut, in it's shell
Some shelled walnuts
Some of the dough to form the decorations
Sesame seeds
Some almonds

- Mix the yeast with the warm water and the half of the sugar, stir until dissolved and set it aside until it bubbles.
- In a large mixing bowl, combine the salt, cinnamon and ground cloves with the flour. Make a well in the flour and pour in the yeast mixture and the olive oil. Mix until a soft dough forms, cover with waxed paper and a damp towel, set aside to rise for 15 minutes.
- Punch the dough down and knead for several minutes. Add the raisins and the walnuts and knead well.
- Cover, and allow it to rise for 1/2 hour. Take a part of the dough and set it aside.
- Create a nice, soft ball from the dough, with your hands, and shape the bread. Cover a baking pan with ovenproof paper, put the dough on it, cover it with a damp cloth and let it rest while you are creating the decorations.
- Roll the saved dough into strips and create the cross to place. Brush the top of your bread with a beaten egg and set the cross on the top. Decorate it with walnuts and cloves or anything you like. Brush again with the rest of the egg.
- Bake in a hot oven at 385 °F for 25 to 30 minutes, reduce the heat to 325 °F and bake it for another 10 minutes.



Jamaican Rum Cake

Caribbean rum cake is thought to have originated with British colonists, who began settling on the islands during the 18th century, bringing with them recipes for steamed fruit puddings. Local chefs soon adapted these recipes incorporating local ingredients and liquors.

1/4 cup raisins
1/2 cup pitted prunes
1 cup white rum, plus 1/4 cup more for sprinkling
2 3/4 cups all-purpose flour, plus more for dusting the pan
1 1/2 tablespoons baking powder
1 1/2 teaspoons salt
1 tablespoon ground cinnamon

1/2 tablespoon ground nutmeg
2 sticks (1/2 lb or 225g) unsalted butter, at room temperature
2 1/2 cups dark brown sugar
4 large eggs, at room temperature
1 1/2 tablespoons vanilla extract
1/4 cup molasses
powdered sugar, for dusting

- In a saucepan, bring the rum to a boil. Turn off the heat and add raisins and prunes into it. Cover and wait until the fruit has absorbed most of the liquid. If it doesn't happen, turn on the heat and simmer, until most of the liquid is absorbed. Allow to cool and puree dried fruit in a blender. Set aside.
- Preheat oven to 350° F (175°O). Half-fill a baking pan with water and place it on the oven's bottom shelf to create steam. Spray a 9-inch cake pan with cooking spray, line with parchment paper, and spray again. Dust it with flour, tapping out excess.
- In a bowl, sift together the flour, baking powder, salt, cinnamon, and nutmeg.
- In a stand mixer with a paddle attachment, cream the butter and brown sugar until light and fluffy. Add the eggs, one at a time, until they are incorporated. Add the vanilla extract, molasses and the pureed dried fruit and mix just until they are combined. On a low speed, add the sifted flour mixture, in batches. Finish by incorporating the final batch of the flour mixture with a rubber spatula.
- Pour the batter into the prepared cake pan and bake for about 45-60 minutes, or until a toothpick comes out clean.
- When ready, transfer to a cooling rack, wait for 5 minutes, and flip the cake upside down. Remove the pan and the paper and sprinkle with the reserved 1/4 cup of rum. Allow to cool and flip the cake back to it's upright position. Dust with powdered sugar. Garnish cake with cherries or strawberries. Enjoy!

Italian Favorites

Of course, gathering to eat is the main communal way of celebrating and sharing the spirit of Christmas. Gastronomical traditions vary from town to town, region to region, and north to south.

For Christmas Eve, for those who do not fast, the main tradition, of course, is fish, though in Piemonte and other mountainous places, people who want to observe some kind of dietary sacrifice have a vegetarian Christmas Eve.

For Christmas Day the menu runs regionally, and with enormous diversity, with traditional dishes ranging from tortellini or natalini in brodo (or the local version of tortellini) to lasagna (or both); from baccalà (cod) to anguilla (eel), and from cappone (capon) to bollito (boiled meats) to abbacchio (lamb).

For dessert, one must have cookies of various kinds, cavallucci and ricciarelli, frittelle or strufoli (fried donuts), pandoro or panettone, torrone or panforte, fried fruit, and, of course, grappa.





Stuffing & Dressing Ideas



Traditionally, stuffing is cooked in the bird and dressing is cooked in a separate pan. Now it is more about where you live. A 2015 survey by Butterball found that the term "dressing" predominates in 11 states (Washington, Nevada, Iowa, Indiana, Nebraska, Oklahoma, Texas, Kentucky, Tennessee, Alabama and Florida), with "stuffing" more common in the remaining 39 states.

Southern Cornbread Dressing

8 cups coarsely crumbled cornbread
4 hard-boiled large eggs, chopped
1 medium green pepper, finely chopped
1 medium onion, finely chopped
2 celery ribs, finely chopped
1/2 cup turkey giblets, finely chopped
2 garlic cloves, minced
1-1/2 tsp poultry seasoning
1/2 teaspoon salt
1/2 teaspoon pepper
3 large eggs, lightly beaten
3 cups chicken broth

Preheat oven to 350°.
In a large bowl, combine first 10 ingredients.
In another bowl, whisk eggs and broth.
Add to bread mixture; stir until moistened.
Transfer to a greased 13x9-in. baking dish.
Bake, uncovered, 40-45 minutes or until lightly browned and a thermometer inserted in the center reads 160°.

Sausage and Cranberry Stuffing

8 cups lightly packed 3/4-inch cubes French bread
1lb bulk spicy pork sausage
1 1/2 cups chopped celery
1/2 cup chopped onion
1/2 tsp dried sage leaves

1/2 cup dried cranberries
1 cup chicken broth
1 cup milk
2 eggs, beaten

Spray 13x9-inch glass baking dish with cooking spray.
Place bread cubes in baking dish.
Cook sausage, celery and onion over medium heat, stirring occasionally, until sausage is no longer pink and vegetables are tender; drain.

Add sausage mixture, sage and cranberries to baking dish; mix lightly with bread cubes. In medium bowl, beat broth, milk and eggs with fork or wire whisk until well mixed; pour over bread and stir gently to soak all bread cubes in milk mixture. Cover and refrigerate at least 8 hours but no longer than 12 hours.

Bake in a 350° oven, uncovered, for 35 to 40 minutes or until knife inserted in center comes out clean and top is golden brown.

Mirliton and Shrimp Dressing

2 Tbsp bacon grease or oil
2 cups yellow onions chopped
1 cup bell peppers chopped
5 cloves garlic chopped

4 cups chopped Mirliton (about 8)
1 pound medium shrimp chopped
3 - 5 cups bread for stuffing
1/2 cup chicken stock, if needed.

Herb & Spice blend
(mix the following spices together in a small dish):
1 tsp oregano, 1 tsp basil, 1/2 tsp thyme, 1 Tbsp Creole seasoning,
1 tsp black pepper, 1 tsp kosher salt.

Slice Mirlitons (also called Chayote) in half lengthwise and remove the seed with a spoon. Place the mirliton halves in a stockpot of boiling water and boil for about 30 minutes until the mirlitons are tender when probed with a fork. Remove the mirlitons to a bowl and allow them to cool.
Once the mirlitons have cooled, peel the mirliton skin and give it a rough chop
Give the shrimp a rough chop and place them in a bowl. Season the shrimp with creole seasoning and set aside.

Prepare a 9x13 baking dish by coating with butter, preheat the oven to 350°. Melt the bacon grease in a large frying pan over medium-high heat. Add the onions and bell peppers and saute for about 8 minutes until the onions start to clear. Add the garlic and about 1/2 of the Herb and Spice Blend, stir for about 2 minutes until aromatic. Mix in the chopped mirliton until well combined with the other ingredients.

Continuing over medium-high heat, use a potato masher or a wooden spoon to mash the larger pieces. Saute for about 20 minutes, trying to cook off the excess liquid. Add the chopped shrimp and stir it together. Add about 1/2 of the remaining Herb and Spice Blend. Stir everything together and simmer for another 20 minutes, trying to cook off excess liquid. Add 3 - 5 cups of the bread pieces (start with 3 cups, add more as needed) and stir to thoroughly combine all the ingredients. Add some stock if mixture too dry.

Remove the pan from the heat, cover and let sit about 10 minutes.
Pour the dressing into the 9x13 prepared baking dish. Place the baking dish in the preheated oven and bake for 30 to 40 minutes, until firm and golden brown on top.


FROM THE KITCHEN OF MIMI GARZA

Apple Cake

Mix together in large bowl:

- 3 C flour
- 2 C sugar
- 2 1/2 tsp cinnamon
- 1 tsp salt
- 1 tsp baking soda

- In separate bowl, mix together 1 C oil and 2 eggs, and then add to dry ingredients.
- Peel and cut 3 medium apples. Add apples and 1 C chopped pecans into the cake batter.
- Pour into a greased and floured 9x13 pan, bake at 350 degrees for 1 hour.



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ZUCCHINI SQUASH CAKE

3 eggs
1 C. vegetable oil
3 C. flour
1 tsp baking soda
1/4 tsp baking powder
1/4 tsp salt
1 tsp vanilla

3 tsp cinnamon
1/2 tsp nutmeg
2 C. sugar
1 C. chopped nuts
1 C. raisins
2 C. finely chopped raw zucchini squash

Mix all ingredients and pour into a Bundt pan.
Bake at 325 degrees for 1 hour, or until done.



Rosalind Riley Smith




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Walnut Cranberry Orzo


- 1 1/4 C uncooked orzo pasta
- 1 medium sweet red pepper, chopped
- 1 small onion, chopped
- 1 1/2 tsp olive oil
- 1/2 C reduced sodium chicken or vegetable broth
- 1/2 C dried cranberries
- 1/4 tsp salt
- 1/2 C chopped walnuts, toasted
- 1/4 C grated Parmesan cheese



Cook orzo according to package directions. Meanwhile, saute red pepper and onion in oil until tender. Stir in the broth, cranberries and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

Drain orzo; toss with vegetable mixture. Sprinkle with walnuts and Parmesan cheese.

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Best Beef Stew

Heat oil and butter in large soup pot over medium heat. Brown meat in two batches. Add diced onions and cook until softened, then add garlic for another minute. Pour in wine, beef stock, Worcestershire, tomato paste, paprika, salt, pepper and sugar. Add beef and any juices from cooking meat into the pot. Stir to combine. Cover and simmer for 2 hours. If too much liquid evaporates you can add a little water to the pot. After 2 hours add carrots and potatoes, then cover and cook until tender.

Serve topped with fresh chopped parsley.

- 3 Tbls Olive Oil
- 1 Tbls Butter
- 2 lbs. Stew Meat
- 1 Medium Onion
- 3 cloves Garlic
- 1c. Red Wine
- 4c. Beef Broth
- 1 Tbls Worcestershire sauce
- 2 Tbls Tomato Paste
- 1/2 Tsp Paprika
- 1/2 Tsp Sea Salt
- Black Pepper to taste
- 1/2 tsp Sugar
- 5 Whole Carrots peeled & sliced
- 4 Whole Golden Potatoes cut into chunks
- Parsley leaves



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Chocolate Cookie Bark

This fabulous confection is not only delicious AND good for you, it's also incredibly adaptable. use any sugar free cookies or combine cookies with toasted nuts, seeds, or dried fruit. The possibilities really are endless.

1/4 cup coconut sugar
1/3 cup raw cacao powder
1 tsp (5 ml) pure vanilla extract
1/8 tsp pure stevia powder

Pinch fine sea salt
3 Tbsp extra virgin coconut oil,
1 ounce grated raw cacao butter
1 cup broken sugar free cookies

- Line a square plastic container (about 6×6 inches) and set aside.
- Place coconut sugar in a coffee grinder or blender and process until finely powdered. Add it to a medium bowl along with the cacao powder, vanilla powder, powdered stevia and salt; mix well.
- Fill a small pot with water about 1 inch (2.5 cm) high and bring to a boil; lower heat to simmer. Place the coconut oil and cacao butter in a medium heatproof bowl and set the bowl over the pot (the bowl should be large enough so that the bottom doesn't touch the water in the pot). Stir constantly until everything is melted. Remove from heat.
- Add the oils to the dry ingredients (except for the cookie pieces) and whisk until smooth. Taste and adjust sweetness if necessary. Add the cookie pieces and gently fold them into the chocolate until completely coated.
- Pour the mixture into the container, spreading out the cookies evenly. Make sure all the cookies are coated with chocolate. Refrigerate until firm, at least 30 minutes. Once firm, remove the chocolate from the container and break into irregular pieces. Store refrigerated until ready to eat. Makes 6 servings.

Chocolate Carmel Bars

This is a good no-bake bar, one that is crunchy, crispy with a base that is topped with rich caramel.

For the base:
2-1/2 cups natural crispy rice cereal
1/2 cup dried unsweet coconut
2 tsp virgin coconut oil
2/3 cup coconut sugar
1/4 cup unsweetened coconut
beverage
20-30 drops plain or vanilla
pure stevia liquid
7-3/4 ounces chopped
unsweetened chocolate

For the Caramel Topping
6 Tbsp Ground Coconut sugar
20-30 drops plain or vanilla stevia
1-1/2 Tbsp pure vanilla extract
3 Tbsp unsweetened coconut milk
Pinch fine sea salt
1 cup smooth natural almond butter
1/4 cup more coconut or chopped
chocolate, for garnish

Make the base: Line an 8x8 inch square pan with parchment and set aside. In a large bowl, toss together the cereal and coconut. In a small, heavy-bottomed pot, combine the coconut oil, coconut sugar, coconut beverage, stevia and salt. Cook and stir over medium-low heat until the mixture begins to bubble around the edges and the sugar is dissolved. Remove from heat and stir in the chocolate. Allow to sit for 30 seconds, then stir again, until all the chocolate is melted. Pour the melted chocolate mixture over the cereal mixture and stir until all the cereal and coconut are well coated. Using the back of a spoon or a clean hand, pack the mixture evenly into the pan. Place in the refrigerator while you prepare the caramel.

Make the topping: In a small, heavy bottomed pot, combine the coconut sugar, stevia, vanilla, coconut beverage and salt. Cook over medium-low heat, stirring occasionally, until the mixture begins to bubble around the sides. Continue cooking until the bubbles start to foam up and move across the entire surface of the pot, then immediately remove from heat and stir in the almond butter. It will appear separated at first, but as you continue to stir vigorously, it will come together to form a thick caramel. Spread the caramel evenly over the chocolate base and sprinkle the top with extra coconut or chopped chocolate, if desired. Return to the refrigerator until firm, 2-4 hours. Cut into squares. May be served cold or at room temperature. Store, covered, in the refrigerator up to one week.

BIZCOCHITOS

- 6 cups Flour
- 1/4 teaspoon Salt
- 3 teaspoons Baking Powder
- 2 cups of Lard or vegetable shortening
- 1 1/2 cups of Granulated Sugar
- 2 teaspoons [★]Anise Seed
- 2 Eggs
- 1/4 cup orange or Brandy
- 1/4 cup Granulated Sugar
- 1 tablespoon Cinnamon
- Small cookie cutter

1. Sift flour in a bowl with baking powder and salt. Mix well.
2. Cream lard, 1 1/2 cups of sugar, and anise seed in a mixture until fluffy. Beat in eggs one at a time. Add the orange juice and flour mixture to the bowl and mix until combined.
3. On a floured surface, roll out the dough to 1/4-1/2 inch thickness. Use a cookie cutter to cut out shapes.
4. Place the cookies on a baking sheet, sprinkle with a mixture of 1/4 cup of sugar and cinnamon.
5. Bake at 350 degrees for 10 minutes.

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Maple Butter Tarts

Ingredients

½ cup real maple syrup	1 cup raisins
1 Tbsp all-purpose flour	¾ cup brown sugar
1 Tbsp vanilla extract	¼ cup butter, softened
1 pinch salt	2 eggs
	16 (3 inch) unbaked tart shells

Directions

Preheat oven to 350 degrees F
Place tart shells on a baking sheet; sprinkle raisins evenly into the bottom of tart shells.

Beat brown sugar and butter together in a bowl until smooth; whisk in eggs, maple syrup, flour, vanilla extract, and salt. Fill each tart shell 3/4 full with maple syrup mixture.

Bake in the preheated oven until filling is set and shells are golden, about 16 minutes. Turn the baking sheet halfway through the baking time for even baking. 🍪



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Get Comfy for the Holidays!

Chocolate Pie

1 whole pie crust, baked and cooled (or can use Oreo or graham cracker crust)

1 1/2 c. sugar
1/4 c. cornstarch
1/4 tsp. salt
3 c. whole milk
4 whole egg yolks

6 1/2 oz. weight bittersweet chocolate,
chopped finely
2 tsp. vanilla extract
2 tbsp. butter
Whipped cream, for serving



1. Combine the sugar, cornstarch, and salt in a medium saucepan.
2. Pour in milk and egg yolks, and whisk together.
3. Stir over medium heat until the mixture comes to a boil and becomes thick, about 6-8 min. (maybe less, maybe more; just watch it!) The second it starts to bubble and thicken (It should be thick like pudding!) remove it from the heat. Add the chocolate, vanilla, and butter, and stir until everything is combined.
4. Pour the pudding into the pie crust and place in the fridge to chill for about 4 hours uncovered.
5. Cut into slices and serve with whipped cream!

The origins of some beloved holiday traditions

Christmas time is here. The presents are being purchased and wrapped. The stockings will soon be hung on the fireplace mantle. Mistletoe is pinned above the front entryway, and poinsettias add rich color to home decor.

Tradition is integral come the holiday season. Throughout the month of December, traditions fill people's days and comprise the many reasons why individuals decorate, celebrate and dine the way they do this time of year. But few may know the origins of some of the most beloved holiday traditions.

Christmas stockings

The Christmas stockings of today may be a byproduct of various traditions. One such tradition dates back to a Dutch custom in which children would leave shoes full of food to feed St. Nicholas' donkeys, and then St. Nicholas would leave small gifts in return.

Another origin story of Christmas stockings can be traced to the 12th century, when nuns would leave socks full of nuts, fruit and tangerines for the poor. This is why some people still put tangerines in Christmas stockings.

Christmas tree

Christmas Trees are everywhere this time of year. The use of evergreen trees predates Christmas and is associated with the pagan festival of Saturnalia, which celebrated the agricultural god Saturn with partying and gift-giving. During the winter solstice, green branches served as a reminder that spring would arrive anew. Germans are credited with first bringing evergreens into their homes and decorating them.

Santa Claus

Santa Claus' origin story can be traced to St. Nicholas, a Christian bishop who lived during the fourth century. St. Nicholas was very generous and gave away his fortune to help the needy. He also did various other good deeds. St. Nicholas became infamous and began to be known by various names around the world. The Dutch called him Sinter Klaas, which was eventually transformed to Santa Claus. The jolly persona came later when 20th century advertisers - especially the artists responsible for Coca-Cola ads - portrayed Santa in a red suit with a big smile.



Mistletoe

Mistletoe is hung in doorways, and couples who stand beneath are encouraged to share a kiss. The tradition of hanging it in the house goes back to the times of the ancient Druids. Mistletoe was thought to bring good luck to a household and ward off evil spirits. The custom of kissing under mistletoe can be traced to England. Originally, a berry was picked from the sprig of mistletoe before the person could be kissed. When all the berries had gone, there could be no more kissing.

Christmas bells

Church bells ring for many special services, including Christmas mass. During Christmas midnight mass in the Catholic Church, the altar bells may be rung while the priest says the "Gloria." Bells are part of caroling, and jingling bells are associated with sleighs and Santa's reindeer.

Christmas is rife with traditions that date back ages.



Sharing Our Best Wishes at Thanksgiving

We hope your Thanksgiving celebration is especially satisfying. May it find you surrounded by loved ones, laughter and plenty of blessings.

Abundant thanks to the neighbors, friends, customers and associates who have helped make our year so successful and enjoyable. We value your support, and we wish you all a very happy holiday.



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Christmas Jokes that will get you and the whole family in the jolly holiday spirit:

Why do reindeer like Beyoncé so much?
She sleighs.

What reindeer game do reindeer play at sleepovers?
Truth or deer.

What did Santa say when he stepped into a big puddle?
It must have reindeer.

What does Rudolph want for Christmas?
A Pony sleigh station.

What is Santa's dogs name?
Santa Paws!

Where do Santa's reindeer stop for coffee?
Star-bucks!

What's every elf's favorite type of music?
Wrap!

What's the absolute best Christmas present?
A broken drum — you can't beat it!
What happens if you eat Christmas decorations?
You get tinsel-it is.

What do Santa's elves learn in school?
The elf-abet.

What do you call an obnoxious reindeer?
Rude-olph.

What do grapes sing at Christmas?
'Tis the season to be jelly.

What's the difference between the Christmas alphabet and the ordinary alphabet?
The Christmas alphabet has noel.

What did the gingerbread man put on his bed?
A cookie sheet!

What do snowmen eat for breakfast?
Ice Crispies.

What was the Christmas tree's favorite shape?
A treeangle!

Who is a Christmas tree's favorite singer?
Spruce Springsteen.

Knock, knock! Who's there? Anna. Anna who?
Anna partridge in a pear tree.

Knock, knock Who's there? Honda. Honda who?
Honda first day of Christmas my true love sent to me...

HASHBROWN PATTY
BREAKFAST CASSEROLE

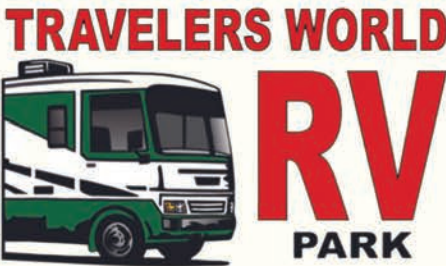
Everyone focuses on the big holiday meal – this is our favorite holiday breakfast tradition. It's the underrated hero – gives us the energy needed to create that delicious holiday feast!

INGREDIENTS

- 6-8 Hashbrown Patties (think McDonald's)
- ½ LB Breakfast Sausage (I get mine from Stansells Meat Market)
- 4 eggs
- 1 C milk
- 1 t mustard powder
- ½ salt
- ¼ t garlic powder
- Chopped green chili – measure with your heart
- 1 C shredded cheddar cheese

PROCEDURE

- Preheat oven to 350 degrees.
- Heat skillet over medium high heat. Add sausage – crumble and cook until browned. Drain grease.
- In a bowl, whisk eggs with milk, mustard powder, salt, garlic powder, and green chili.
- Spray casserole dish (9x9, 13x9 – go with what you got) with cooking spray.
- Line bottom of casserole dish with a single layer of hashbrown patties. Top with sausage, egg mixture, and cheese.
- Cover with foil and bake for 25 minutes.
- Remove foil and bake for an additional 20 minutes.
- Remove from oven and let cool 5 minutes before serving.



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MAPLE-BACON
BRUSSELS SPROUTS

You will need:

- 8oz maple bacon, diced
- 2 lbs Brussels sprouts, trimmed & halved
- 1/2 cup heavy cream
- 1/4 cup pure maple syrup
- 3/4 tsp salt
- 1/4 tsp black pepper

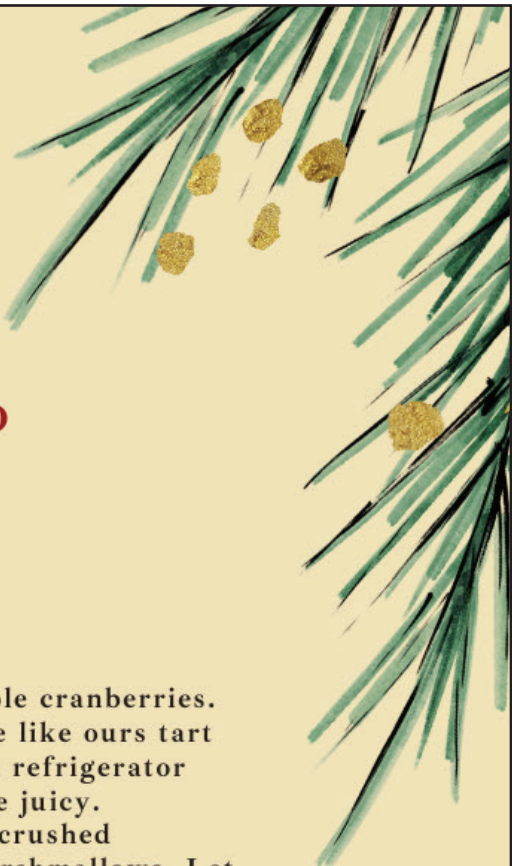
Heat a large skillet over medium heat. Cook bacon until crispy, about 8 minutes. Remove with a sotted spoon to a paper towel lined plate.

In the same pan, pour off all but 3 tbsp of the bacon fat (if not enough fat, add canola oil to compensate). Add Brussels sprouts and cook 10 minutes, stirring occasionally. Pour in heavy cream; reduce by half, about 3 minutes. Stir in cooked bacon, maple syrup, salt and pepper. Cook 2 more minutes, until Brussels sprouts are tender and sauce has thickened.

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Side Dishes



HOLIDAY GREEN BEANS

8 OZ Bacon cooked & crumble - set aside
2 lbs of fresh green beans
1 medium chopped onion
3 or 4 garlic cloves chopped (to taste)
1 red bell pepper chopped

1. Saute onions, garlic & bell peppers in the bacon grease & add a tab of butter
2. Add grean beans and saute for a few minutes. Then salt & pepper to taste.
3. Add 2 cups of chicken broth bring to simmer. Cover simmer for 30 to 45 minutes until desired doneness.
4. Top with crumbled bacon

SCALLOPED POTATOES WITH HAM

About 5 lbs of Russet Potatoes
1 Large Block of Velveeta Cheese sliced
2 to 3 cups of diced ham
1 stick of butter cut into tabs
Salt & Pepper to taste
Milk

1. Peel & slice potatoes about a 1/2 to 3/4 inch slice and boil in water until just fork tender. Do not over cook!
2. In an Oven Proof Deep Dish Casserole make a layer of sliced potatoes, layer of Velveeta cheese, a few tabs of butter, a bit of salt & pepper and add a layer of the diced ham.
3. Repeat until the casserole is almost full. Top with a layer of the Velveeta cheese. Then the last step is to add milk half way up the side of the casserole dish.
4. Cook at 350 degrees about 1 hour or until it is hot, melted and bubbly throughout. It is OK if some of the cheese gets some brown spots. That is the best part

WILD RICE & SQUASH PILAF

1½ cups sliced fresh mushrooms
1½ cups finely chopped peeled winter squash
2 medium onions, finely chopped
1 small green pepper, chopped
2 Tbsp. olive oil
2 to 3 garlic cloves, minced
3 cups cooked wild rice
½ cup chicken broth or vegetable broth
1 Tbsp. reduced-sodium soy sauce
½ tsp. dried savory
¼ cup sliced almonds, toasted

1. In a large saucepan, saute the mushrooms, squash, onions and green pepper in oil until crisp-tender. Add garlic; saute for 1 minute longer.
2. Stir in the rice, broth, soy sauce and savory. Cover and cook over medium-low heat for 13-15 minutes or until the squash is tender. Stir in almonds.

CRANBERRY SALAD

2-Bags Whole Cranberries
1-Can Crushed Pineapple
2-Tubs Cool Whip
1 to 2-Cups Sugar
1-Bag Small Marshmallows
1 cup Chopped Pecans

1. In food processor, chop whole cranberries.
2. Put in bowl & add sugar (we like ours tart and put 1-cup sugar). Put in refrigerator overnight and it it should be juicy.
3. Next morning, add drained crushed pineapple, Cool Whip & Marshmallows. Let it sit for about 2-3 hours before serving.

BALSAMIC BACON BRUSSEL SPROUTS

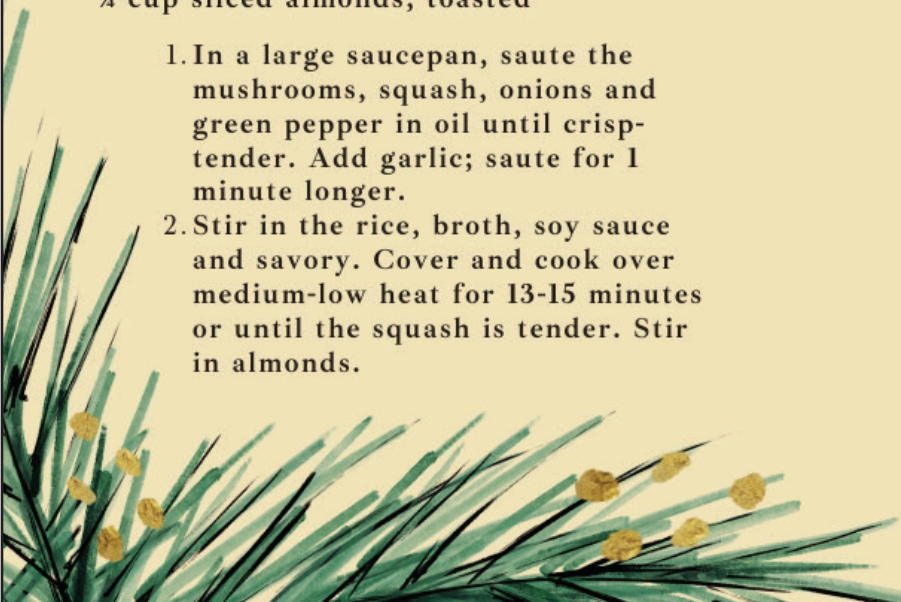
3 tbsp olive or avocado oil
6 slices bacon.
2 lbs brussels sprouts, trimmed and halved
1 tsp salt
1/2 tsp pepper
2 tbsp balsamic vinegar
2 tsp garlic, minced

1. Bacon: heat a large skillet to medium heat on the stovetop. Add diced bacon and cook until bacon is crispy, stirring frequently. Remove bacon from skillet and set aside. (We don't need the extra fat from the oil to get the pork bacon crispy. We do need that extra oil when using turkey.)
2. Add 2 tablespoons of oil to skillet along with whatever bacon grease remains. Add halved brussel sprouts, salt, and pepper. Stir. Cook on medium heat, stirring occasionally, for 10 to 12 minutes. Brussels sprouts should be a fairly bright green color with lots of browning.
3. Reduce heat to low. Add crispy bacon, garlic, and balsamic vinegar to skillet. Stir. Cover and simmer for 3 to 5 minutes until brussel sprouts are tender. Taste and add more salt or pepper if desired.

CRAB STUFFED MUSHROOMS

20 fresh mushrooms
1/8 cup celery, finely chopped
1 tablespoons onion, finely chopped
1 tablespoons red bell pepper finely chopped
1/2 pound crab claw meat
1 cups oyster crackers crushed
1/4 cup Cheddar cheese, shredded
1/8 teaspoon garlic powder
1/4 teaspoon Old Bay seasoning
1/8 teaspoon black pepper, ground
1/8 teaspoon salt
1 egg
1/4 cup water
6 slices white cheddar cheese

1. Preheat oven to 400 degrees F.
2. Saute celery, onion, and pepper in butter then transfer to a plate and cool in the refrigerator.
3. Wash mushrooms and remove stems. Set caps to the side and finely chop half of the stems. Combine the sauteed vegetables, chopped mushroom stems, and all other ingredients (except cheese slices) and mix well.
4. Place mushroom caps in individual buttered casseroles or baking dishes. Spoon 1 teaspoon of stuffing into each mushroom. Cover with sliced cheese.
5. Bake in oven for 12-15 minutes until cheese is lightly browned.



Wind Down with Wines

The hectic rounds of holiday partying might leave your head spinning in more ways than one, but there's a solution to your celebratory beverage confusion: a few well-selected bottles of wine. Feel free to lean on the experts at your local liquor store along with this guide.

Riesling

Rieslings are German white wines that may also come from the U.S., Australia, New Zealand, South Africa and more. It can be dry, semisweet or sweet, even sparkling. These wines can have notes of citrus, pineapple, apple and other fruits, even honeycomb and jasmine. Rieslings have an impressive flexibility. Pair lighter, more crisp Rieslings with fish, while Rieslings with more body can go with Asian foods, pork, chicken and more.

Brunello Di Montalcino

This acidic red wine plays well with rich, meaty dishes such as pot roast, ribeye or stick-to-your-ribs winter stews. It's an Italian red wine from the Tuscany region that boasts a high tannin content. Young Brunellos carry notes of fruits and flowers with espresso and a tart astringency. Older Bruenllos — more than 10 years — taste of mellow things, like dried figs, candied

cherries and chocolate. Classic aged Brunello doesn't happen every year; look for vintages from 2015, 2012, 2010, 2007, 2006, 2004, 2001 and 1997.

Syrah

This dark red grape variety is also called shiraz. It comes from France originally, but is now grown around the world. It's a bold, meaty wine that pairs well with darker meats and loads of spice. It carries notes of blueberry and black plum, but can also be chocolatey with tones of tobacco and green peppercorn. Durif, or petit syrah, is a cross-bred grape that has thicker skins and produces a full-bodied, tannic wine. It's planted widely in California.

Rose

These wines incorporate color from the grape skins, but not quite enough to make it a true red. The color can range from pale pink to light orange to a near purple, depending on what grapes and techniques are used. Rose wines can be still or sparkling and have a wide range of sweetness. It's grown around the world and, contrary to popular belief, it's not made by mixing red wine and white wine. That practice is actually forbidden by law in France, excepting champagne.

Champagne Drinks for Toasting

Jingle Juice

Take advantage of seasonal citrus in this great party drink. Makes 1 1/2 quarts.

5 cups orange juice

1 cup vodka

1/3 cup orange liqueur or an

equal amount of orange juice

1/4 cup fresh lemon juice

1/2 cup maraschino cherry juice

Garnishes:

Fruity candy cane sticks, cherries with stems, orange and lemon slices

1. Stir together orange juice and the next four ingredients.

2. Add ice to cups. Pour drink over ice and garnish. 3. Make it a spritzer: Add 2 cups of a chilled lemon-lime soft drink before pouring over ice.

Lemosas

1 cup sugar

1 cup water

2 cups blueberries

Zest of a lemon

2 cups lemonade

1 bottle sparkling wine or

champagne

Fresh blueberries

1. In a medium saucepan over medium heat, combine sugar and water and stir until sugar has dissolved. Add the blueberries and lemon zest and bring to a boil. Reduce heat and simmer until blueberries have burst or about 5 minutes.

2. Remove from heat and let cool for 10 minutes, then strain into a jar. Let cool completely.

3. Pour about a tablespoon of syrup into the bottom of a champagne flute, then pour over 1/4 cup lemonade. Top off each flute with champagne. Garnish with fresh blueberries



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Cinnamon Roll Fireball

Something transcendent (yes, transcendent) happens when you mix the spicy, cinnamon-flavored Fireball whisky with cream soda. It tastes like a liquid cinnamon roll.

1 part Fireball
3 parts cream soda

A dollop of whipped cream and a sprinkle of cinnamon is the perfect finishing touch, though you could always substitute a cinnamon-sugar rim or a mini scoop of ice cream instead. **Make it your own.**

Hot Fireball Apple Cider

Pour 1-½ to 2 ounces Fireball Whisky into hot apple cider. Stir with cinnamon stick.

1 Cinnamon stick
1 cup Apple cider, hot
2 oz Fireball Whisky

Cinnamon Toast Crunch Shot

The Cinnamon Toast Crunch Shot is a sweet and spicy cinnamon flavor of our favorite sugary breakfast cereal in the form of a boozy shot! Made with cinnamon whisky and RumChata, this shot recipe is creamy, boozy, and super easy to make.

¾ ounce Fireball Cinnamon Whisky
¾ ounce Rumchata
Cinnamon Sugar (optional for shot glass rim)

Fill a shaker with ice. Pour in the whisky and rumchata. Shake well. Strain into a shot glass. **Enjoy!**

Happy Holidays





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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