

A FEW CHRISTMAS RECIPES

Recipe For A Happy Christmas

Fill a house with equal parts of Love, Hope, & Peace.
Add The Joy of children, the Strength of older
people, and the Spirit of Christ.
Spread over all the Blessings of Contentment.
Season with the music of Laughter
Sprinkle with Kisses.
Warm before a crackling fire.
Serve with Great Welcome and Much Cheer.

Smells Of Christmas

3 cinnamon sticks
3 bay leaves
2 orange slices
2 lemon slices
1/3 cup whole cloves

Combine ingredients in a mesh bag or tulle and secure with string (NOT ribbon). Place in ziplock plastic bag; refrigerate until ready to use. Place 1 quart water in saucepan; remove from plastic bag and place in water. Simmer all day, adding water as needed. Can be used several days.

**NOTE: If gift giving, first dry the orange and lemon slices.*

Christmas Ribbon Salad

First Layer:

2 - 3oz pkgs lime Jell-O gelatin
2 1/2 cups hot water

Mix well and pour into a 9X13" enamel or glass pan and let stand in refrigerator until firm.

Second Layer:

1/2 c pineapple juice
20 large marshmallows (cut up)
1 - 3oz pkg lemon Jell-O gelatin
1/2 c hot water

1 - 8oz pkg cream cheese (softened)

Heat the pineapple juice and marshmallows in a pot until the marshmallows melt. Dissolve Jell-O in hot water. Combine all ingredients and mix well. When cool, pour over the first layer and let stand in refrigerator until firm.

Third Layer:

1 - 3oz pkg cherry Jell-O gelatin
1 - 3oz pkg raspberry Jell-O gelatin
2 1/2 c hot water

Mix well and, when cool, pour over the second layer and let stand in refrigerator until firm. Cut in squares to serve.



Sausage Balls

1 lb. sausage
1 8oz. package cream cheese
1 cup Bisquick
1 cup shredded cheddar cheese

Mix all ingredients together, roll into balls and bake at 400 for approximately 20 to 25 minutes until browned.

Ham and Cheese Log

1 cup shredded cheddar cheese (med. or sharp to your taste)
1 (8 oz.) pkg of cream cheese
1 can (4-1/4oz.) Deviled Ham
1/2 cup finely chopped ripe olives
1/2 cup finely chopped nuts

Mix the first 4 ingredients, shape into a roll. Roll in the chopped nuts. Wrap in waxed paper and chill until firm. Cut in thin slices and serve with snack crackers or party rye bread. This can also be made into a ball instead of a log if desired.

Cheese Log

8 oz sharp Cheddar cheese, soft
2 large pkg. cream cheese
1 tbs mayonnaise
3 tbs Worcestershire sauce
4 tbs horseradish
Salt to taste
1 cup ground nuts
2 tbs chili powder.

Mix together first 6 ingredients until well blended. Chill 1 hour. Make a large log and roll in nut and chili powder mixture.
Option:





Make 4 logs from this by placing nut mix on saran wrap, placing 1/4 mixture of nuts and rolling to a log about 6 inches long. Can be frozen

Holiday Cheese Ball

- 24 oz. of cream cheese
- 12 oz. of Old English Kraft yellow cheese spread
- 8 oz. of Roquefort or Blue cheese
- 1 teaspoon of onion juice (use fork to scrape center of onion)
- 1 teaspoon of Worcestershire sauce
- 1 cup chopped walnuts or slivered almonds
- 1 cup parsley flakes

Make sure all cheeses are soft and at room temperature. Blend together well the cream cheese, yellow cheese and then the Roquefort until creamy. Add the Worcestershire and onion juice and blend together. Place in a small bowl, cover and refrigerate for several hours (overnight or longer) Mix together nuts and parsley on a plate. Roll balls and thickly coat the balls with the nut/parsley mixture. Wrap balls in cellophane and then foil and place in refrigerator until ready to use. Best when served at room temperature with crackers, bread. Makes approx. 4-5 medium size balls



Pumpkin Chiffon Pie

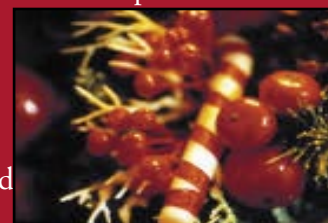
- 1 envelope unflavored gelatin
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 1/4 tsp. ginger
- 1/2 tsp. nutmeg
- 3/4 cup milk
- 2 egg yolks - beaten
- 2 egg whites
- 1/4 cup sugar
- 1/2 cup whipping cream - whipped
- 1 9" graham cracker crust
- whipped cream for garnish

Combine gelatin, sugar, salt, cinnamon, allspice, ginger, and nutmeg in a saucepan. Stir in the milk, egg yolks and pumpkin. Place over medium heat until mixture bubbles. Remove from heat and chill until partially set. Beat the egg whites until soft peaks form, gradually add the sugar and beat until stiff. Fold into the pumpkin mixture with the whipped cream. Pour into pie crust and chill for one hour. Decorate top with whipped cream rosettes.

Sweet Potato Pie with Marshmallows

- 2 deep dish pie crusts
- 4-6 medium size sweet potatoes
- 1 1/2 sticks of butter
- 2 pinches of salt
- 2 pinches of baking soda
- 2 1/2 - 3 cups of sugar (depends on how sweet you want your pies. You might even add a little more or a little less.)
- 1 1/2 teaspoons of vanilla flavor
- 1 teaspoon of lemon juice
- 1 tablespoon of nutmeg
- 1 teaspoon of cinnamon
- 1 bag of miniature marshmallows

Heat oven to 350 . Peel potatoes and slice. Place potatoes in a pot of water. Water should cover potatoes. Boil potatoes until they are tender when you stick them with a fork they should fall apart. Drain potatoes and rinse well. Mash the potatoes and add butter, sugar, salt, baking soda, vanilla flavor, lemon juice, nutmeg, and cinnamon. Mix all the ingredients very well (mixture should be very, very creamy). Pour mixture into the pie shells. Bake the pies for about an hour or until the pie is firm. The pie will slightly brown. Take the pies out of the oven and cover the entire pies with marshmallows. Put back in the oven and bake for about another 10-15 minutes or until the marshmallows brown a little. Let cool and enjoy.



Winter Fudge

- 4 1/2 cups sugar
- 1 12oz. can evaporated milk
- 1 cup margarine
- 1 8oz. jar Kraft marshmallow cream
- 2 TBS vanilla extract
- 2 12oz bags Nestles chocolate chips
- 1 to 2 cups chopped walnuts

Put sugar and milk in medium saucepan over the stove and stir until it comes to a boil. Once it comes to a boil, stir constantly for 8 minutes. Remove from heat and add margarine, marshmallow cream, vanilla, and chocolate chips. Stir well until glossy. Then add nuts if desired. Pour into large buttered baking dish and chill until firm. Once it is firm, cut into desired size squares. Just before serving, dust with powdered sugar for a wintery effect..



Nut Brittle

- 3 cups raw shelled peanuts or other chopped nuts
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 cups granulated sugar
- 1 cup light corn syrup
- 1/2 cup water
- 1/4 cup unsalted butter (don't substitute)

If using raw peanuts, preheat oven to 350. Spread peanuts in a 15 x 10 x 1-inch baking dish. (Jelly roll pan.) Bake for 15 minutes. Remove and pour into a bowl; keep warm. If using chopped nuts, put into pan and just heat through. If you use salted nuts, omit salt in the recipe. Generously butter two 15 x 10 x 1-inch pans; set aside. Combine baking soda and salt; set aside. Measure out butter and set aside. In a 3 quart heavy saucepan, stir together sugar, corn syrup and water. Heat to boiling. Boil rapidly until syrup begins to turn a golden color. (275 on candy thermometer.) Add nuts and continue cooking, stirring often until syrup is a clear cold color. (295). Remove from heat; immediately stir in butter and soda mixture. Stir just until combined. Mixture will foam up. Pour into the buttered pans. Cool slightly, then, using two forks, stretch thin. Cool completely. Break into pieces. Makes 2 1/2 pounds.

Easy Christmas Chocolates

- 1 stick (4oz; 1/2 cup) butter (not margarine)
- 2 lbs confectioner's (powdered) sugar
- flavoring and coloring of your choice

(see below for suggestions)

- cream (about 2oz; 1/4 cup or more)
- 12 oz chocolate chips
- 1/4 bar paraffin
- decorations

Place the butter and confectioner's sugar in the work bowl of a food processor. Pulse until the mixture resembles a soft meal. Add the desired flavoring and coloring. Turn on the food processor and slowly pour the cream through the feed tube of the machine. Mix together until the mixture comes together and a stiff dough is achieved. If it is too soft, it will stick to your hands when you try to roll it into balls. (Add more sugar.) If it is too dry, the dough will be too crumbly to roll. (Add more cream a few drops at a time.) The result will be a smooth and satiny dough. Remove the dough from the food processor and roll it into 1/2 inch balls. Place them on a cookie sheet lined with parchment or waxed paper and put into the freezer for about 10 minutes. At this point you can keep them in a bag or container in the freezer until you are ready to dip them. When you are ready to dip the candy, melt 2 cups of chocolate chips in a double-boiler with enough paraffin to make a thin glossy coating. Place the frozen balls of dough onto lined cookie sheets, then dip one at a time into the chocolate with a candy dipping fork (or regular fork if you cannot find a dipping fork). Try to shake off the excess chocolate and return each to the cookie sheet. Then quickly top with a decoration (unless you're using white chocolate - see below); since the fillings are frozen, the chocolate will set up fast. Repeat with each ball until all are dipped in chocolate. Store in the refrigerator up to 2 weeks, but bring to room temperature (about 1/2 hour) before serving. Makes about 4 dozen candies.

Flavor/Colors Orange Creams: orange flavoring or orange oil (to taste) and orange coloring. To decorate, pipe on a 1/4" orange dot with green leaf. Coconut Creams: add flaked coconut and 1 tsp vanilla to the sugar and butter and process as usual. After dipping top with flaked coconut. Mints: peppermint oil to taste. Decorate with green-tinted white chocolate (see below). Maple Creams: maple flavoring and a tablespoon of dark molasses. Decorate tops with chopped nuts.



Chocolate Creams: replace 1/3 cup of the sugar with cocoa powder. Process as usual. Decorate with chocolate stripes. You can also use flavored liqueurs and schnapps (Irish cream, blackberry, raspberry, etc) for unique flavorings. You can also dip the candy into white chocolate. Decorations: Pecan halves, chocolate sprinkles, rainbow sprinkles, white chocolate (use almond bark candy coating; melt carefully in a bowl in the microwave; transfer to a plastic baggie or parchment bag -snip off a small opening and pass back and forth over the candy to make thin stripes).

*NOTE: This recipe works best using a food processor.

Church Window Cookies

- 1 stick margarine or butter
- 1 large package chocolate chips
- 1 cup chopped nuts
- 1 package colored miniature marshmallows

Cook butter and chocolate until the chips are melted. Take from the stove and add nuts. After cooling for five minutes, add the marshmallows. Coat waxed paper with 10X powdered sugar and roll mixture in this. Form in a roll and chill. Slice when cold.*The number of cookies this makes depends how many rolls you make and how you slice them.

*NOTE: It is better if you have the marshmallows cold before adding to the chocolate mixture. When they are sliced, the marshmallows are framed by the chocolate.

Date Squares

Base:

- 1 cup brown sugar
- 3/4 cup margarine
- 1 tsp. salt
- 1 and 3/4 cup flour
- 1/2 tsp. baking soda
- 1 and 1/2 cup quick oats

Filling:

- 3 cups pitted dates
- 1 and 1/2 cup water
- 1/4 cup sugar

Mix brown sugar and margarine until smooth, add dry ingredients and mix until crumbly like a crumb topping. Spread half of base in a lightly greased 9 x 12" pan and reserve the other half for topping. Cook filling ingredients over low to medium heat until a smooth paste forms and all the dates have gone soft. Spread filling over base and top with remaining base. Bake at 350 until top is light brown approximately 30-35 minutes. Cool and enjoy.



Chocolate Bourbon Balls

- 2 Boxes Vanilla Wafers (12 oz. each)
- 12 oz. Nestle Semi-Sweet Chocolate Morsels
- 6 Tablespoons Karo Light Corn Syrup
- 1 Cup Jack Daniel's (or other quality bourbon whiskey)
- 1 Cup Sifted Confectioner's Sugar
- 2 Cups Finely Chopped Nuts (Walnuts, Pecans, or Hazelnuts)
- Granulated Sugar (enough to coat finished B-Balls)

Precisely measure these ingredients to ensure correct cookie consistency. Crush vanilla wafers, move crumbs to large mixing bowl. Sift confectioner's sugar, add to crumbs in large mixing bowl. Chop nuts finely and add to mixture in large mixing bowl. Mix dry ingredients well. Measure Jack Daniel's into large measuring cup. Add Karo Light Corn Syrup to Jack Daniel's. Melt chocolate in double boiler over hot, not boiling water. Remove chocolate from heat, and add Jack Daniel's mixture to chocolate, stirring well. Immediately add chocolate mixture to dry ingredients. Mix well with wooden spoon. Let mixture sit for about 30 minutes. Form balls from mixture, about 1/4 to 1/2 inch diameter, rolling in palms to smooth surface. Roll balls lightly in tray of granulated sugar. Place finished B-Balls in cookie container, separating layers with waxed paper, and let them "season" in sealed container for several days before serving. Makes about 4 dozen Chocolate Bourbon Balls.



Holiday Crunch

- 1 12 oz pkg. White chocolate chips
 - 2 TBS. butter
 - 3/4 cup candied cherries(at Christmas) OR Orange or lemon (Oct-Nov Holidays)
 - 2 TBS. finely chopped candied lemon or orange peel
 - 1/3 Cup toasted almonds pecans or walnuts will work too
 - 3 Cups Rice krispie type cereal
 - 1 Tsp. almond extract or vanilla, depending on your "nut" selection
- Cooking spray

Melt chocolate and butter stirring constantly, when melted add remaining ingredients and immediately spread on a well sprayed cookie sheet. Chill this can be cut or broken into pieces. Store in airtight container. This will keep in the refrigerator too.



Chocolate Raspberry Truffles

- 1/3 Cup Whipping Cream
- 8 oz finely chopped Bittersweet or Semisweet Chocolate
- 6 Tablespoons Unsalted Butter
- 1/4 Cup Seedless Raspberry Jelly
- Sweetened Cocoa or Ground Almonds

In large saucepan, heat cream to a simmer and turn off heat. Add chocolate and butter to hot cream and allow to melt. Whisk until smooth. Add jelly and mix until blended. Allow to cool to room temperature. Refrigerate until firm. Roll chocolate mixture into balls of any size you prefer. Roll each in cocoa or nuts. Transfer to paper candy cups and chill. May be stored in an airtight tin in refrigerator for 2 weeks or frozen up to 1 month. You may also make a dozen at a time and keep the rest



in a covered bowl in the refrigerator until needed. One recipe makes approximately 24 1-inch truffles.

Snowballs

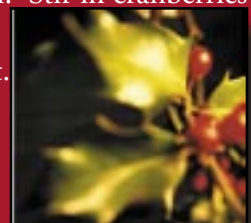
- 4 cups All Bran cereal
- 1 cup dried pitted prunes
- 1-2/3 cups raisins
- 1-1/2 cups dried apricots
- 2 cups chopped pecans
- Confectioners sugar

Place cereal and prunes in a food processor or blender; cover and process until cereal is crumbled. Add raisins, apricots and pecans; process until finely chopped. Shape into 1 inch balls; roll in confectioners sugar. Store in an airtight container in the refrigerator. Roll again in sugar before serving. About 5-1/2 dozen

Cranberry Oatmeal Cookies

- 2/3 cup butter or margarine, softened
- 2/3 cup brown sugar
- 2 eggs
- 1 1/2 cups rolled oats
- 1 1/2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 6 oz sweetened dried cranberries
- 2/3 cup semi-sweet chocolate chips, walnuts or pecans (optional)

Preheat oven to 375. Using an electric mixer, beat butter and sugar together in a medium mixing bowl until light and fluffy. Add eggs; mix well. Combine oats, flour, baking soda and salt in a separate bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in cranberries and chips or nuts. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake for 10 minutes or until golden brown. Makes about 2 dozen.



Gourmet Cookie Mix in a Jar

- 1 cup all purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1-1/4 cup rolled oats
- 1 (1.5oz.) milk chocolate bar
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup chopped nuts, your choice (optional)
- 1/2 cup chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, then pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Attach a card on a ribbon with the following directions:

Gourmet Cookies

Preheat oven to 375.

Ingredients needed (from your kitchen)

- 1/2 cup margarine or butter
- 1 Egg
- 1/2 tsp. vanilla

Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add one egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Add chocolate chips and nuts, and mix until evenly distributed. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8-10 minutes. Yield: 3 dozen

Tea Sandwiches

Cheddar Chutney Tea Sandwiches

- 1 (9-ounce) jar chutney, pieces chopped
- 1/2 pound sharp Cheddar (preferably white),
grated coarse (about 2 cups)
- 1/2 cup sour cream
- 3 ounces cream cheese, softened
- Salt and freshly ground black pepper
- 12 very thin slices homemade-type whole-wheat bread
- 1/2 cup minced fresh coriander leaves
- 1/3 cup mayonnaise

In a bowl stir together chutney, Cheddar, sour cream, cream cheese, and salt and pepper, to taste, until com-



ined well. Make 6 sandwiches with filling and bread, pressing together gently. With a 1 1/2-inch round cutter, cut 4 rounds from each sandwich. Put coriander on a small plate and spread edges of rounds with mayonnaise to coat well. Roll edges in coriander. Sandwiches may be made 2 hours ahead, wrapped in plastic wrap, and chilled. 24 tea sandwiches

Tea Sandwiches - Variety

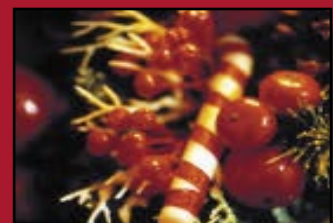
- 24 bread slices (white, rye, whole grain, pumpernickel,
or a combination)
- 1 cup guacamole
- 2 cooked chicken breasts, thinly sliced
- 4 ounces cream cheese, at room temperature
- 2 tablespoons chopped chives
- 1/2 English cucumber, sliced into thin rounds
- 1/4 cantaloupe, peeled, seeded and thinly sliced
- 1/4 pound thinly sliced prosciutto

Special Equipment: 3-inch round cookie cutter

Using a round cookie cutter, cut out the center of the bread, removing the crusts. Guacamole Chicken Tea Sandwiches: Take a piece of the bread and, using a butter knife, spread 1 side of it with guacamole. Spread 1 side of another piece of bread with mayonnaise. Top guacamole with chicken and then the mayonnaise-smear bread.

Chive Cream Cheese and Cucumber Tea Sandwiches

Mix chives into the softened cream cheese. Spread 1 side of 1 slice of bread with the chive cream cheese. Top with a few slices of cucumber and then with another slice of bread. Prosciutto Melon Tea Sandwiches: Place prosciutto on 1 slice of bread. Top with some melon and another slice of bread. 12 sandwiches, 4 of each type.



Smoked Salmon Tea Sandwiches

- 24 slices thin white bread
- 4 ounces Ginger-Cilantro Lime Butter, recipe follows
- 8 ounces thinly sliced smoked salmon

Spread all of the bread slices generously with the ginger butter. Place slices of smoked salmon in an even layer on half of the bread slices. Top with remaining bread slices. Using a 2-inch flower-shaped cookie cutter, cut out the tea sandwiches. Remove the top slice of bread from each flower. Using a 3/4 to 7/8-inch round biscuit cutter, cut a circle from the center of each, discard the circle. Replace the slice, butter-side down, on the flower.

Ginger-Cilantro Lime Butter

- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 ounces (1/4 cup) cream cheese, at room temperature
- 1 tablespoon grated fresh ginger
- 1 tablespoon fresh lime juice
- 3 tablespoons chopped fresh cilantro
- 1 teaspoon kosher salt

Place butter, cream cheese, ginger, lime juice, cilantro and salt in the bowl of a food processor. Pulse just until ingredients are combined, about 30 seconds. Transfer mixture to a sheet of parchment or waxed paper. Roll into a 1 1/2-inch wide log. Refrigerate until ready to use. Yield: 1 (7-ounce 10 by 1 1/2-inch) log. 2 dozen

Heavenly Snow Custard

- 2 Tbs. cornstarch
- 2 Tbs. cold water
- 1 Cup boiling water
- 3 Egg, yolks and whites separated
- 2 Tbs. fresh lemon juice
(2 Tbs. of concentrated lemon juice may be used)
- 3/4 Cup pasteurized whole milk
- 4 Tbs. of granulated sugar
- 1/2 Cup of granulated sugar
- 1 tsp. vanilla extract

For the Custard :

Stiffly beat your 3 egg whites with an electric better till hard peaks are formed and then set them aside. In a heavy saucepan combine with a fork 2 Tbs. cornstarch, and 2 Tbs. cold water; stir till mixed well over medium heat. Next slowly add in the 1 Cup of boiling water and the 1/2 Cup of granulated sugar. Stir this mixture constantly until thickened, similar to that of a slightly thinned custard. At that point, take your mixture and pour slowly over



your stiffened egg whites. Folding the mixture into the stiff egg whites thoroughly. Next add the 2 Tbs. lemon juice, and mix well. Take your custard and pour into four (4) tall wide mouth champagne glasses. Place the four (4) glasses on a flat surface, such as a tray or individual serving saucers, and chill for several hours until custard is fully set or over night. When ready to serve, remove and serve with the Custard Sauce.

For the Sauce :

Placing your 3 egg yolks into a heavy saucepan, beating them well with a fork. Slowly beat into the egg yolks the 3/4 Cup of pasteurized milk, and the 4 Tbs. of granulated sugar. Cook, stirring constantly, until sauce is almost completely thickened. Remove sauce mixture from heat, and stir in the 1 tsp. of vanilla extract. Pour into a glass bowl, cover with a tightly fitting lid or a tightly fitting plastic wrap. Chill thoroughly for several hours or over night. When ready to serve, remove your sauce and spoon over your Custard. Serves 4

New Zealand-Style Ice Cream Christmas Pudding

This pudding can be made in advance and stored up to 6 weeks in the freezer.

- 1 packet each of red and green cherries
- 1/2 cup sultanas
- 1/2 cup currants
- 1/2 cup chopped raisins
- 1/4 cup finely chopped dessert figs
- 1/2 cup brandy
- 10 plump, dried apricots, chopped
- 2 litres good-quality vanilla ice cream, softened
- 50g dark chocolate chopped (small chocolate bar)
- 1/2 cup flaked almonds, toasted

Combine dried fruits. Add brandy, cover and soak for 12-24 hours. Stir occasionally. Mix soaked fruits, ice cream, chocolate, and almonds. Spoon the mixture into a large pudding bowl, basin or loaf pan lined with plastic wrap. Smooth surface and cover with overhanging sides of food wrap. Freeze until firm. To serve, turn on to chilled serving platter and surround with seasonal berries. Serves 6-8.



Philipino Favorite Christmas Recipe...MALIGAY-ANG PASKO

Leche Flan Creme Caramel

- 1/2 cup Granulated sugar
- 2 Tbs. Water
- 12 Egg Yolks
- 2 12-oz. cans Evaporated Milk
- 14-oz. can Sweetened Condensed Milk
- 1 tsp. Vanilla Extract
- Sprig of fresh Mint, optional garnish

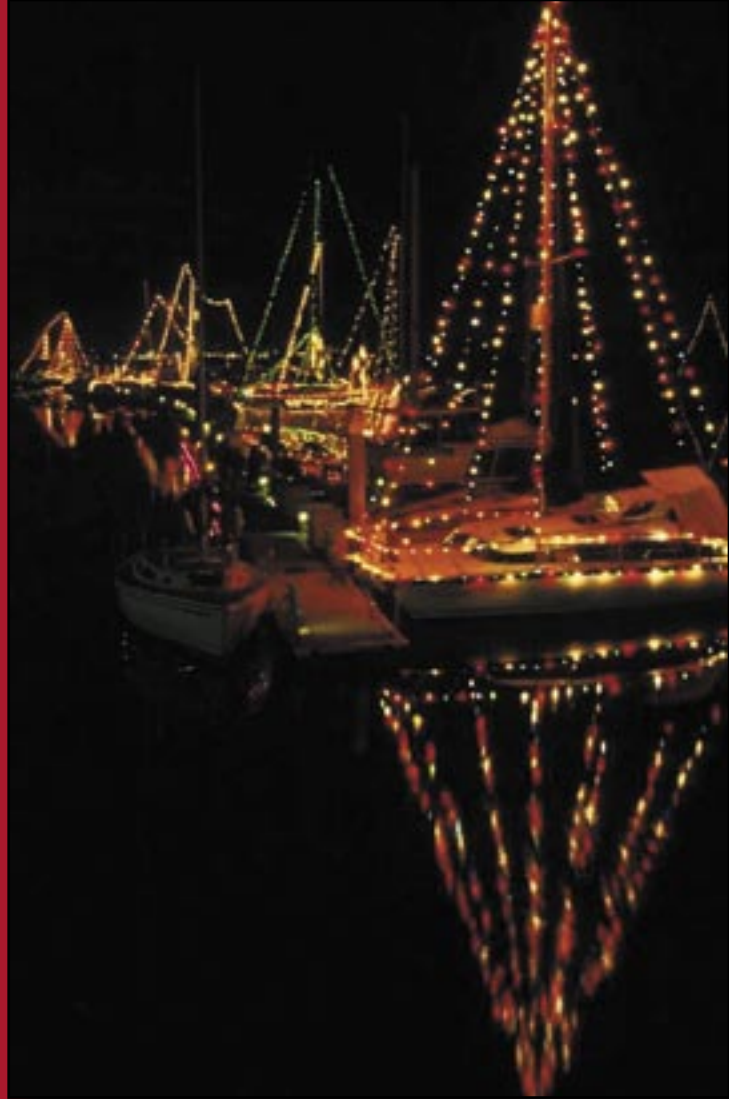
Combine the sugar and water in a small saucepan. Bring the mixture to a boil, stirring constantly to dissolve the sugar. Continue to cook over moderate heat without stirring until the mixture has turned amber in color. This usually takes about 8 to 10 minutes. Pour the caramel into a 1 1/2-quart baking dish, tilting the bowl to evenly coat the bottom and sides of the bowl. Be sure to exercise care to avoid burns. Pre-heat the oven to 325-F degrees. Combine the egg yolks, evaporated milk, sweetened condensed milk, and vanilla in a large mixing bowl. Strain the mixture slowly while pouring it into the caramel-lined baking dish. Place the dish in a larger baking pan and fill the pan with enough water to cover up to one-third of the side of the bowl. Bake for 75 to 90 minutes, or until the custard is set and wiggles only slightly at the center of the bowl when shaken. Remove the custard from its water bath and let cool for 1 hour, then refrigerate overnight. To serve, run the tip of a knife around the sides of the custard to loosen it from the bowl. Briefly dip the bottom of the bowl in hot water to facilitate loosening its grip from the bowl. Invert the bowl onto a serving plate, letting the caramel run and puddle attractively on the top and sides of the flan. Garnish with a sprig of fresh mint, if desired, and spoon out or serve in wedges. Serves 8 – 10

CHRISTMAS DRINKS

Christmas Wassail

- 1 gallon apple cider
- 25-30 whole cloves
- 6-10 cinnamon sticks
- 1 quart pineapple juice
- 1 6 ounce can frozen orange juice concentrate

Mix all ingredients in a large pot and simmer. Serve hot. Serves 8-12



Easy Egg Nog

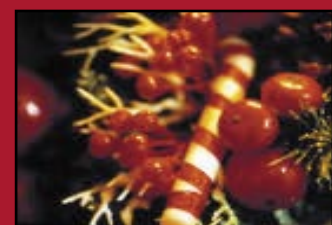
- 1 (3 3/4 ounce) package of instant vanilla pudding mix
- 2 eggs, beaten
- 1/3 cup sugar
- 1 teaspoon vanilla flavoring
- 6 cups milk
- Nutmeg

Using mixer on medium speed, combine pudding mix, eggs, sugar and vanilla. Gradually add milk, beating until thoroughly blended. Chill until ready to serve. Stir; pour into glasses and sprinkle with nutmeg. Serves 6-8

Sparkling Punch

- 2 cans cranberry juice concentrate
- 1 liter bottle sparkling wine
- 2 liter bottles Lemon-lime Soda

Combine all the ingredients in a punch bowl. You can add an ice ring with cranberries in it.



Hot Cider Rum Punch

- 1 cup rum
- 4 cup apple cider
- 1 cup cranberry juice
- 1 cup orange juice
- 1 cinnamon stick
- 4 orange slices
- 4 cloves



Insert cloves into center of orange slices. Combine all ingredients in a large pot and bring to a simmer. Serve warm

Hot Tea Toddy

- 1 Irish breakfast tea bag
- 1 1/2 ounces Scotch or brandy
- 1 heaping tablespoon honey
- Boiling water
- 1/2 cinnamon stick
- 1 slice lemon
- Pinch ground nutmeg

In a coffee mug, place the tea bag, Scotch, and honey. Add enough boiling water (about 3/4 cup) to fill the mug. Add the cinnamon and lemon, and steep for 5 minutes. Remove the tea bag and cinnamon stick. Sprinkle lightly with the nutmeg and serve.

Spiced Cider

- 1 quart apple cider
- 2 cinnamon sticks
- Zest of 1 lemon
- 1 cup dark rum, optional
- Thinly sliced apples for garnish
- Cinnamon sticks for garnish

Pour apple cider into a large saucepan. Add cinnamon sticks and lemon zest. Bring to a boil. Reduce heat and simmer for 15 minutes. Remove from heat and strain. Add dark rum. Serve warm into coffee mugs and garnish with an apple slice and a cinnamon stick.

Mulled Cider

- 1 quart fresh cider
- 1 large cinnamon stick
- 1 lemon, zested
- Sprinkle clove powder
- 3 grates fresh nutmeg

Combine all ingredients in saucepan. Bring to simmer. Strain and serve.



Mulled Wine

- 2 bottles dry red wine
- 4 ounces port or brandy
- 12 whole cloves
- 4 cinnamon sticks
- 1 large orange, zested
- Garnish with cinnamon sticks or freshly ground nutmeg

Combine ingredients in a large pot and bring to a simmer. Do not allow mixture to boil. Heat for 20 minutes and serve in a large, heat resistant punch bowl.

Mama's Eggnog

- 6 egg, separated
- 3/4 cup sugar
- 1 pint heavy cream
- 4 pints milk
- 1/2 pint Bourbon
- 1 tablespoon vanilla
- Nutmeg

In a bowl beat the egg yolks with the 1/2 cup of sugar until thick. In another bowl beat the egg whites with 1/4 cup of sugar until thick. In a third bowl beat the cream until thick. Add the cream to the yolks, fold in the egg whites, and add the milk, Bourbon, vanilla, and a pinch of nutmeg, if desired. Chill in freezer before serving. Serve eggnog in a large punch bowl.

Champagne Punch

- 1 can (20-ounce) crushed pineapple in heavy syrup
- 1 cup fresh lemon juice
- 1 cup maraschino cherry juice
- 1 cup dark rum
- 1/2 cup brandy
- 1 bottle (750 ml) chilled inexpensive brut Champagne

In a large punch bowl or pitcher, stir pineapple, lemon juice, cherry juice, rum, and brandy to blend. Refrigerate for 30 minutes. Add Champagne just before serving.

Peppermint Hot Chocolate

- 1 1/2 cups heavy cream
- 1 1/2 cups milk
- 1/4 cup sugar
- 1/8 teaspoon salt
- 6 ounces bittersweet chocolate, chopped
- 3 drops peppermint oil
- Sweetened whipped cream, for garnish
- Chocolate shavings, for garnish



In a saucepan, combine the cream, milk, sugar, and salt and heat over medium-low heat. When the cream mixture just begins to steam, add the chopped chocolate, and stir, until melted. Stir in the peppermint oil. Divide the hot chocolate among mugs and top with whipped cream and chocolate shavings.

Cranberry Cocktail

4 ounces champagne
1 ounce cranberry juice
Whole cranberries, for garnish
Mint leaves, for garnish

Combine champagne and cranberry juice in a champagne flute. Drop a few whole cranberries in the glass and garnish with mint leaves.

Hot Cranberry Toddies

4 tangerines
1/2 cup whole cloves
3 quarts pure, unsweetened cranberry juice (if unavailable, use cranberry juice cocktail and omit the sugar called for)
2 cups sugar, or to taste
3 cups amber rum, if desired

Cut tangerines crosswise into 1/4-inch-thick rounds and remove seeds. Stud rind of each tangerine round with 4 or 5 cloves. In a large saucepan simmer cranberry juice, tangerine rounds, and sugar, covered, 5 minutes and stir in rum.

Serve toddies with clove-studded tangerine rounds in heatproof glasses.

Merry Christmas from Judi Godsey!

