

A RECIPE COLLECTION

FOR **PARTY GOERS**
AND **PARTY THROWERS**

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Lauren Horn
ADVERTISING

BUFFALO CHICKEN DIP

INGREDIENTS

- 2 cups cooked, shredded chicken
- ½ cup nonfat Greek yogurt
- 8 ozs cream cheese
- 4 oz crumbled blue cheese
- ½ cup Franks RedHot Buffalo Wing sauce
- ½ cup shredded cheddar cheese

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix all ingredients together well.
3. Bake for 20 minutes or until bubbly.
4. Serve with French bread baguette slices, celery sticks or tortilla chips.

Enjoy!



Kim Hartman

GIFT CARD GROUP

CHEDDAR BROILERS

INGREDIENTS

- 1 ½ cups shredded cheddar cheese
- ½ cup green onions, washed and chopped
- 1 cup chopped black olives
- ½ cup mayonnaise
- ½ tsp curry powder
- 8 English muffins, split

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Toast split muffins until slightly brown.
3. Put cheese, onions and olives in a bowl. Use a fork to toss and mix together.
4. Combine curry and mayonnaise. Stir it into the cheese mixture.
5. Divide mixture evenly and spread on English muffin halves.
6. Bake for about 15 minutes or until cheese is melted and muffins are slightly browned.
7. Cut each half in quarters. Serve hot.

Can be prepared ahead and frozen; do not defrost and bake or broil until ready to serve.



Emily Shuler
ADVERTISING

MINI CHICKEN ALOUETTES

INGREDIENTS

- 1 (17 ¼ oz) package frozen puff pastry sheets, thawed**
- 1 (8 oz) package garlic-and-spice flavored cream cheese**
- 4 Tbsp chopped fresh chives**
- 2 skinned and boned chicken breast halves, cooked and diced**
- ¼ tsp salt**
- ½ tsp pepper**
- 1 egg, beaten**
- 1 Tbsp water**

DIRECTIONS

- 1.** Unfold pastry sheets and roll each sheet on a lightly floured surface into a 14 x 12-inch rectangle. Cut each sheet into roughly 3 x 3-inch squares. Add a dollop of cheese to each pastry square the size of a nickel. Sprinkle chives over each cream cheese-filled square.
- 2.** Season diced chicken with salt and pepper and toss. Add a couple small pieces of chicken in center of each pastry. Lightly moisten pastry edges with water. Fold ends over chicken; fold sides over, and press to seal. Place each bundle on a lightly greased baking sheet.
- 3.** Combine egg and 1 Tbsp water; brush over pastry bundles. Bake at 400 degree on lower oven rack 25 minutes or until bundles are golden brown. Garnish, if desired.



Dana Gulick
ADVERTISING

SWEET & SPICY HOLIDAY NUT MIX

INGREDIENTS

- 2 cups pecans
- 2 cups almonds
- 2 cups walnuts
- ¼ cup pure maple syrup
- 2 tbsp extra virgin olive oil
- 2 tbsp finely minced mixed herbs such as rosemary, sage, savory and thyme
- ¼ tsp cayenne pepper
- Salt and freshly ground pepper

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a bowl toss the nuts with olive oil, maple syrup, herbs and cayenne.
3. Bake for 15 minutes, tossing and flipping every 5 minutes until browned.
4. Season nuts with salt and pepper.
5. Cool and serve.

APPETIZERS

Jennifer Boll
GIFT CARD GROUP



SWEET VIDALIA ONION DIP

INGREDIENTS

- 3 cups finely diced Vidalia onion
- 3 cups shredded swiss cheese
- 2 ½ cups mayo
- 1 bag of pretzel twists

DIRECTIONS

1. Mix all together and place in baking dish.
2. Bake at 350 degrees for 35 - 45 minutes or until golden brown.
3. Place pretzel twists around dip. Serve warm.

Kelly Martin

GIFT CARD GROUP



SLOW COOKER HONEY BUFFALO MEATBALLS

INGREDIENTS

MEATBALLS

- 2.5 lb lean ground beef
- 2 eggs
- 22 saltine crackers, crushed (approx. 1 cup)
- 1/3 cup dry minced onion
- 1/3 cup milk
- 1 Tbsp brown sugar
- 1 tsp EACH garlic powder, onion powder, salt
- 1/2 tsp EACH chili powder, smoked paprika, ground cumin
- 1/4 tsp pepper

HONEY BUFFALO SAUCE

- 1/4 cup Frank's Red Hot Original Sauce, plus more to taste
- 1/4 cup + 1 Tbsp honey
- 1/4 cup apricot preserves
- 1/4 cup brown sugar
- 2 Tbsps reduced sodium soy sauce
- 1 1/2 Tbsps cornstarch

DIRECTIONS

1. Preheat oven to 450 degrees. Line a rimmed baking sheet with foil. Set aside.
2. In a large bowl, add eggs and gently whisk. Add all remaining meatball ingredients and mix until well combined. Roll meat mixture into desired meatball size**. Place meatballs onto prepared baking sheet and bake for eight minutes, or until lightly browned.
3. Meanwhile, add all of the honey buffalo sauce ingredients to a medium bowl and whisk to combine (only use 1/4 cup hot sauce at this point; you can add more hot sauce to taste at the end of cooking).
4. Line the bottom of your slow cooker with meatballs, drizzle with some honey buffalo sauce, then remaining meatballs followed by the remaining sauce.
5. Cover and cook on low heat for two hours, gently stirring an hour after cooking. When done, taste and stir in additional hot wings sauce (I add 1 1/2 more Tbsps which is pretty spicy). Keep warm until serving.

**Recipe Notes

Makes approximately 70 meatballs using 1" cookie scoop or heaping Tbsp. Recommend DOUBLING the sauce.

Abby Fukamp

GIFT CARD GROUP



SAUSAGE-STUFFED MUSHROOMS

INGREDIENTS

- 3 Italian hot sausages, casings removed
- 1 ½ tsp dried oregano
- 1 cup grated Parmesan cheese
- ½ tsp Worcestershire sauce
- ½ tsp garlic powder
- 8 oz cream cheese, room temperature
- 1 large egg yolk
- Olive oil
- 24 large mushrooms, stemmed
- ⅓ cup dry white wine

DIRECTIONS

1. Sauté sausage and oregano in heavy large skillet over medium-high heat until sausage is cooked through and brown, breaking into small pieces, about seven minutes.
2. Using slotted spoon, transfer sausage mixture into a large bowl and cool.
3. Mix in ½ cup Parmesan cheese, Worcestershire sauce, garlic powder and cream cheese. Season with salt and pepper. Mix in egg yolk.
4. Brush 15x10x2 inch pan with olive oil to coat.
5. Brush cavity of each mushroom with white wine; fill with sausage filling and sprinkle with Parmesan cheese.
6. Arrange mushrooms in prepared dish. Bake at 350 degrees uncovered for about 25 minutes or until filling is brown on top.

Makes 24 mushrooms.

APPETIZERS

Kayla Lyon

GIFT CARD GROUP



NAN'S CRANBERRY SALSA

INGREDIENTS

- 1 bag of fresh cranberries
- ½ cup water
- 1 cup sugar
- 1 whole jalapeno
- Handful fresh cilantro
- ¼ tsp dried cumin
- 3-4 scallions,
including green parts
- 1 tsp fresh lime juice

DIRECTIONS

1. Grind all ingredients in a food processor and serve with tortilla chips.

This is best if you make the night before a party, so it can sit and all of the flavors blend together. The cranberries are white until they have time to soak up the water, sugar and lime juice so it also looks better on day two.

Enjoy!

Melissa Shapiro
GIFT CARD GROUP



CRANBERRY, CARAMELIZED ONION AND FRESH HERB FOCACCIA

INGREDIENTS

- 1 package (2 ¼ tsp) active dry yeast**
- 1 cup warm water, 90-105 degrees**
- 1 cup whole milk, at room temperature**
- About ½ cup extra virgin olive oil, divided**
- 1 Tbsp plus 1 tsp kosher salt, divided**
- 1 Tbsp finely grated orange zest**
- 3 tsp fresh thyme leaves, chopped and divided**
- 3 tsp fresh rosemary, chopped and divided**
- 6 cups all-purpose flour**
- 1 Tbsp butter**
- 1 large onion, peeled and thinly sliced**
- 2 medium shallots, peeled thinly sliced (about 1 cup)**
- 1 Tbsp balsamic vinegar**
- 2 cups fresh cranberries (thawed, if frozen)**
- 1 Tbsp sugar**

DIRECTIONS

- 1.** Add the yeast to the bowl of your stand mixer and pour the warm water over top. Let it sit for 5-8 minutes. Then, add the milk, ¼ cup of the olive oil, 1 Tbsp of the kosher salt, the orange zest and 2 tsp each of the thyme and rosemary. With the dough hook attachment, start mixing on low speed. Gradually add in the 6 cups of flour. Once the flour is incorporated, beat the dough on medium speed for about 10 minutes. Alternatively, you can knead the dough by hand on a lightly floured counter top. The dough should be smooth and elastic.
- 2.** Cover the dough loosely with a towel and let it rise for 1 ¼ - 1 ½ hours in a large bowl placed in a warm area. The dough should approximately double in size during this time.
- 3.** Grease a large rimmed baking sheet with about 1 Tbsp of the olive oil. I recommend a 10 X 15-inch pan if you want a thicker focaccia. Or a 12 X 17-inch pan for a thinner focaccia.
- 4.** Punch down the dough and transfer it to your greased baking pan. Using your hands, push the dough out into an even layer, stretching it all the way out to the rim. If the dough is especially elastic, let it rest for about 10 minutes before continuing to stretch it out. Cover the dough loosely with a towel and let it rise in a warm place for another 45-60 minutes.
- 5.** Meanwhile, pre-heat your oven to 425 degrees. Caramelize the onions. Heat a large skillet over low-medium heat. Warm 2 Tbsps of the olive oil and melt the butter. Add the sliced onions and shallots, stirring to coat them in the fat, then sprinkle with 1 tsp of salt. Cook for about 15-20 minutes, stirring occasionally, until softened and browned. If they start to cook too quickly, turn the heat down to low and/or add a little more olive oil. Stir in the balsamic vinegar and cook for 1 minute more. Then remove from the heat and set aside.
- 6.** With your fingers, poke holes on the surface of the risen dough. Spread the caramelized onions evenly over the top of the dough and then drizzle with about 2 Tbsps of olive oil. Toss the cranberries, sugar and the remaining 1 tsp each of the thyme and rosemary in a bowl. Then scatter them over top of the dough.
- 7.** Transfer the focaccia to your pre-heated oven and bake about 25-30 minutes. The bread should be golden and some of the cranberries will have blackened in a few places. Remove from the oven and set aside to cool for about 15 minutes. Then using a large, wide spatula, loosen and slide the focaccia out onto a cutting board. Slice and serve warm or at room temperature.

Leftovers can be stored in an airtight container at room temperature for up to 2 days.

Modesty Quarante
ADVERTISING



NAUGHTY & NICE PARTY MIX

INGREDIENTS

NAUGHTY PARTY MIX:

- 3 cups Corn Chex Cereal
- 3 cups Wheat Chex Cereal
- 2 cups Rice Chex Cereal
- 1 ½ cups Cheezit Crackers
- 1 cup pretzels
- 1 cup Mini Keebler Crackers
- 7 tbsp melted butter
- 2 tbsp Worcestershire sauce
- ½ tsp onion powder
- ½ tsp paprika
- ¾ tsp garlic powder
- ¾ tsp seasoned salt
- ground sea salt and ground pepper

NICE PARTY MIX:

- 4 cups Rice Chex cereal
- 2 cups Corn Chex cereal
- ¾ cups of semi-sweet chocolate chips
- 3 tbsp butter
- 2 tbsp creamy peanut butter
- 1 tsp vanilla extract
- ¼ tsp almond extract
- 1 cup powdered confectioner's sugar
- 2 ½ - 3 cups of microwaved popped kettle corn
- ¼ cup of m&m's

DIRECTIONS

NAUGHTY PARTY MIX:

1. In a large bowl combine the Corn Chex, Wheat Chex, Rice Chex, Cheezits, pretzels and crackers and set aside.
2. Melt butter in microwave for approximately 40 seconds, then stir in the Worcestershire sauce and onion powder, paprika, garlic powder and seasoned salt. Once the butter mix is combined pour over the cereal. Mix to evenly coat the cereal, pretzels and crackers.
3. Heat the snack mix uncovered in a microwave on high heat for 5 -6 minutes, mixing it every 2 minutes. When done, add a couple of grinds of sea salt and black pepper, stir and let it cool before adding in the nice mix.

NICE PARTY MIX:

1. In another bowl combine Rice and Corn Chex cereal. In a small un-covered bowl, microwave the chocolate chips, butter and peanut butter for 1 minute on high. Stir and continue to heat in microwave for another 30 seconds. Add the vanilla and almond extract and mix until smooth.
2. Add the chocolate mix to the corn chex and stir to evenly coat the cereal and set aside.
3. Put the powdered sugar in a large 2 gallon plastic bag or a large plastic container with a top.
4. Add the cereal chocolate mixture to the powdered sugar, seal the bag or container and shake until the cereal is coated. Add in the kettle corn and the m&m's to the mix.
5. While delicious on their own, to make the Naughty & Nice mix, toss the two mixes together.

Makes a million single servings or 1 very large serving

Amanda Eden
ADVERTISING



BLOOMIN' ONION CHEESY BREAD

INGREDIENTS

- 1 Large loaf sourdough (round or square)
- 1 lb Provolone or jack cheese, sliced
- 1 bunch scallions/green onions, chopped
- 3 Tbsp fresh chives, chopped
- ½ cup butter, melted
- 1 Package of Lipton onion soup mix

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cut the loaf of bread length wise and width wise without cutting through the bottom crust.
3. Place on a foil lined baking sheet.
4. Insert cheese into slits of bread.
5. Combine melted butter and soup mix, drizzle over bread.
6. Sprinkle chopped chives and green onions over bread.
7. Bake at 350 degrees for 15-20 minutes until cheese is melted and crust is golden brown.

Variations:

- Use ranch dip mix and jack/chedder cheese or colby cheese (ranch dressing as dip).
- Use Italian dressing mix and mozzarella cheese (pizza sauce as dip).
- Use mushroom dip mix and provolone cheese.



Madison Eberly
ADVERTISING

I SAW MOMMY QUICHE-ING SANTA CLAUSE

INGREDIENTS

1 zucchini
 1 yellow squash
 ½ onion
 1 small block of Gouda cheese
 6 eggs
 Make or buy pie crust
 ½ pint of heavy cream
 Paprika, cayenne, salt, pepper, and nutmeg
 (Add seasonings to taste)

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Slice one zucchini and one squash at a quarter inch.
3. Soak zucchini and squash in salted water for a few minutes, then drain.
4. Alternate squash in a spiral configuration in pie crust.
5. Caramelize ½ large onion.
6. Grate gouda (or any type of cheese) to taste, then sprinkle over pie.
7. In a large mixing bowl combine paprika, cayenne, salt, pepper, 6 eggs, nutmeg, ½ pint heavy cream and mix. Pour mixture over tart.
8. Add caramelized onions to tart.
9. Bake for 45 mins - 1 hour.



Sarah Longendeyfer
GIFT CARD GROUP

MOLASSES COOKIES

INGREDIENTS

- 2 cups All-Purpose Flour
- 2 tsp Baking Soda
- 1 ½ tsp Ground Cinnamon
- 1 tsp Ground Ginger
- ¾ tsp Ground Cardamom
- ½ tsp Kosher Salt
- 1 Large Egg
- ½ cups Unsalted Butter,
Melted
- ⅓ Cups Granulated Sugar
- ⅓ Cups Light or
Dark Molasses
- ¼ Cups Packed Dark
Brown Sugar
- Course Sanding or
Raw Sugar (for rolling)

DIRECTIONS

1. Preheat oven to 375 degrees. Whisk flour, baking soda, cinnamon, ginger, cardamom, and salt in a small bowl. Whisk egg, butter, granulated sugar, molasses, and brown sugar in a medium bowl. Mix in dry ingredients just to combine.
2. Place sanding sugar in a shallow bowl. Scoop out dough by the Tbspful and roll into balls. Roll in sugar and place on two parchment-lined baking sheets, spaced 2" apart.
3. Bake cookies, rotating baking sheets halfway through, until cookies are puffed, cracked, and just set around edges, for 8-10 minutes. Transfer to wire racks and let cool.

Makes 2 ½ dozen

Kelsey Kallreider
GIFT CARD GROUP



CHOCOLATE CHIP PUDDING COOKIES

INGREDIENTS

2 $\frac{1}{4}$ cups flour
 1 tsp baking soda
 1 $\frac{1}{2}$ sticks $\frac{3}{4}$ cup butter,
 softened
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{4}$ cup sugar
 1 (1 $\frac{3}{4}$) oz package instant
 vanilla pudding
 2 eggs
 1 tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees. Line a cookie sheet with non-stick baking sheets.
2. Sift together flour and baking soda, set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, cream together butter and sugars until light and fluffy. Add in pudding and beat until well blended. Add eggs and vanilla.
4. Add flour mixture slowly until well incorporated. Add chocolate chips and beat just until they are incorporated.
5. Roll in 36; 1-inch balls and place on greased baking sheets.
6. Bake for 8-12 minutes until just set in the center.

****Makes 36 Cookies**

Dana Gulick
ADVERTISING



GRAHAM CRACKER CARAMEL CRACK WITH NUTTY TOPPING

INGREDIENTS

28 graham cracker squares
 1 cup butter
 1 cup light brown sugar
 1 tsp vanilla
 ½ tsp salt
 Chopped toppings
 such as walnuts, pecans,
 sliced almonds and
 sesame seeds

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line large ungreased baking pan sides (jelly roll pan) with graham crackers, breaking in half as necessary to line the pan edge to edge.
3. Melt butter and brown sugar in small saucepan over medium heat until it comes to a solid boil. Allow to boil for 2 minutes, stirring constantly.
4. Remove from heat and stir in salt and vanilla.
5. Spoon mixture over top of graham crackers and spread to coat evenly. (TIP: Using a large spoon to cover section by section produces more even coverage than pouring mixture from saucepan).
6. Sprinkle nuts on top and put back in oven for 10-12 minutes until bubbly all over. For crunchier results, bake for 14 minutes.
7. Remove from oven, allow to cool and break apart to serve.



Justin Schuck
ADVERTISING

PEANUT BUTTER BLOSSOMS

INGREDIENTS

Bag of HERSHEY'S KISSES
Brand Milk Chocolates

½ cup shortening

¾ cup REESE'S
Creamy Peanut Butter

½ cup granulated sugar

⅓ cup packed light brown
sugar

1 egg

2 Tbsps milk

1 tsp vanilla extract

1 ½ cups all-purpose flour

1 tsp baking soda

½ tsp salt

⅓ cup additional granulated
sugar for rolling

DIRECTIONS

1. Heat oven to 375 degrees. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add ½ cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.

(Makes 20-24 cookies.)

Kayla Lyon

GIFT CARD GROUP



MAPLE CRACK CORN

INGREDIENTS

- 1 cup butter (2 sticks)
- 2 cups 100% maple syrup*
(none of that Aunt Jemimas crap)
- ½ cup corn syrup
- 1 tsp salt
- ½ tsp baking soda
- 1 tsp vanilla
- 4 bags Chester's Buttered PuffCorn (or any brand you can find that makes the hull less popcorn)

DIRECTIONS

1. Melt butter, stir in maple syrup, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes. REMOVE FROM HEAT!
2. Stir in baking soda and vanilla (this will cause a reaction so make sure you have a tall enough sauce pan or pot to allow for the expansion of the sauce.)
3. Pour evenly over the PuffCorn in 2 large pans (I use roasting pans) and mix well so the PuffCorn is coated.
4. Bake at 250 degrees for 1 hour stirring every 15 minutes.
5. Remove from oven. Let Cool. Break into pieces and store in a covered container.

WARNING: This is an addictive snack, please make sure to separate into a secret stash to keep from your significant others, children, in-laws, co-workers and random strangers.

*For information on how to find the best maple syrup, please contact Kayla Lyon (Her family has a maple farm).



Melissa Richebacher
FINANCE

SCOTCHIES

INGREDIENTS

8 cups corn flakes
11 oz package
butterscotch bits
 $\frac{3}{4}$ cup creamy
peanut butter

DIRECTIONS

1. Using your hands, crush corn flakes in a large bowl.
2. Over low heat, in a saucepan, melt together the butterscotch bits and creamy peanut butter. Stir continuously.
3. Pour melted mixture over crushed corn flakes and stir together until well combined.
4. Drop by heaping tspful onto cookie sheet that has been lined with wax paper.
5. Refrigerate until firm.

To Harnish

ADVERTISING



(UN) FRIED ICE CREAM

INGREDIENTS

- 1 ½ qt - Turkey Hill Original Vanilla Ice Cream
- 1 - Small Box Frosted Flakes
- 1 - 1-½ Tbsp Cinnamon (or more to taste)

DIRECTIONS

1. Dump half the box of Frosted Flakes into a 1 gallon freezer bag and smash with a bowl or your hand to make small crumbs.
2. Pour crumbs into a flat bowl or baking dish to make it easier to get your hands in the bowl. Add Cinnamon and mix.
3. Scoop out 1 - 2 scoops of ice cream onto the top of the crumbs.
4. Take one hand and scoop under the crumbs and ice cream, and get a scoop of crumbs only in the other hand, and push the crumbs onto the ice cream with your hands while forming a nice ball.
5. Add crumbs and continue to form the ball until you are happy with the shape. Set aside and repeat.
6. After you have finished a couple balls, lay them on a flat cookie sheet or cake pan and store them in the freezer to re-freeze while you are working on the rest. Make more crumb mix as needed.
7. Balls can be served 2.5 - 3" in size, or you can make smaller bite size balls at about 1.5". Serve the larger sized balls on a small plate and drizzle with honey or chocolate, add a squirt of whipped cream and sprinkles.

Smaller balls are nice for a birthday party.

Makes about 10 large balls or 20 - 25 smaller balls

Can be made 1 - 2 days in advance. Can be decorated as an ice cream sundae, if preferred.

Megan Marra
GIFT CARD GROUP



SUGAR COOKIES

INGREDIENTS

1 ½ cup of sugar
2 cups of flour
(do not use self-rising
bleached flour)
½ tsp of baking soda
2 eggs
1 cup of melted butter
Red and green
sugar sprinkles

DIRECTIONS

1. Pre-heat oven to 350 degrees.
2. Mix all ingredients together.
3. Refrigerate for 30 minutes.
4. Drop 1 tsp of the cookie batter onto a cookie sheet.
5. Bake in oven at 350° for 10 minutes.
6. Remove cookies from cookie tray, sprinkle tops with red and green sugar sprinkles.
7. Let cookies cool for 5-10 minutes and enjoy!

John Nguyen

TEN10 TECHNOLOGY PARTNER



CODDLED EGG DIPPING JARS

INGREDIENTS

4 eggs
 16 oz of yukon gold potatoes
 8 oz butter
 4 oz milk
 ¾ tsp salt
 white pepper to taste
 chives
 grey salt
 baguette
 avocado or olive oil

DIRECTIONS

FOR THE POTATO PUREE:

1. Peel and cut potatoes ¼ inch thick.
2. Add potatoes, milk, butter and salt into sous vide bag.
3. Sous vide at 194 degrees for 40 - 60 min until very soft.
4. Strain potatoes and reserve liquid.
5. Using a ricer with medium sized opening, press potatoes.
6. Then press potatoes through a mesh sieve.
7. Pour reserved butter over potatoes and whisk gently until smooth.
8. Add white pepper to taste.

TO PREPARE THE JARS:

1. Fill 8oz. glass jar half way with potato puree. Tap jar on table to level.
2. Crack open a farm fresh egg and finger tighten lid.
3. Place completely submerged in 167° water bath for 13 minutes, or until whites set.

Garnish with fresh chives and grey salt. Serve with sliced baguette cut diagonally to 1/4" thickness, brushed with oil and toasted.

Stir to mix egg and potatoes before dipping crostini. Enjoy!



Allison Schiding

ADVERTISING

CLASSIC HOLIDAY EGGNOG

INGREDIENTS

- 12 eggs, separated
- 1 ½ cups sugar
- ¼ tsp salt
- 1 quart heavy cream
or half & half
- 1 quart milk
- 3-4 cups bourbon
- 1-2 cups rum

DIRECTIONS

1. Beat egg whites until stiff, then beat in ½ cup of the sugar. Set aside.
2. Beat egg yolks, the remaining 1 cup sugar and salt until light.
3. Fold egg mixtures together in a very large bowl. Add milk and cream/half & half and stir carefully.
4. Add bourbon and rum to taste. If you end up using less than 5 cups total, add more milk or cream to make up the difference.
5. Refrigerate for 24-48 hours. (I recommend using a strainer when transferring the nog from the mixing bowl to the pitcher(s) to ensure a velvety smooth drink.)
6. Serve with a sprinkle of grated nutmeg, if desired.

Makes approx. 4 quarts

Make a day or two ahead so the flavors have time to mellow.

Kristen Jenkins

ADVERTISING



SLOW-COOKER SPIKED MULLED CIDER

INGREDIENTS

- 1 gallon fresh apple cider
- 1 medium orange
- 1 (1 ½ -inch) piece fresh ginger
- 5 (3-inch) cinnamon sticks
- 1 Tbsp whole cloves
- 5 star anise pods
- 1 ½ cups bourbon, brandy, or dark rum
- Orange slices, for serving (optional)

DIRECTIONS

1. Pour the cider or juice into a 5-quart or larger slow cooker.
2. Cut the orange into ¼ inch-thick rounds. Cut the ginger into ¼ inch-thick slices. Add both to the slow cooker.
3. Add the cinnamon sticks, cloves, and star anise. To make it easier to serve, place the cloves and star anise pods in a tea ball first, or place in a double layer of cheesecloth or coffee filter, gather it up into a sachet, and tie closed with kitchen twine.
4. Cover the slow cooker and cook until the flavors meld, 4 hours on LOW. Add the bourbon, brandy, or rum and stir to combine. Let sit for 10 minutes for the flavors to meld. Keep warm and serve in mugs garnished with orange slices.

Recipe Notes

Makes about 16 (8-oz) drinks

Apple cider: Buy fresh apple cider or unfiltered apple juice for the best flavor. Do not use sparkling cider, spiced cider, hard cider, or clear apple juice.

Leftover cider can be stored in the refrigerator for up to 3 days.



Cheryl Shinton
ADVERTISING

IRISH CREAM

INGREDIENTS

- 1 cup Jameson Irish Whiskey
- 2 cups half & half (or substitute heavy cream for thicker consistency)
- (14 oz) can sweetened condensed milk
- 2 Tbsp chocolate syrup
- 2 tsp vanilla extract
- 1 tsp instant coffee (dissolved in 1 Tbsp hot water)

DIRECTIONS

1. Stir all ingredients together and serve over ice.
(Or use it to spike your coffee over the holiday season.)



Cheryl Shinton
ADVERTISING

SANTA'S PLANE

INGREDIENTS

- $\frac{3}{4}$ ounce bourbon
- $\frac{3}{4}$ ounce Amaro (bittersweet Italian liqueur)
- $\frac{3}{4}$ ounce Aperol (bitter orange Italian aperitif)
- $\frac{3}{4}$ ounce tart cherry juice

DIRECTIONS

1. Fill a cocktail shaker with ice.
2. Add all of the ingredients and shake well.
3. Strain into a chilled highball glass or serve on the rocks - your choice.
4. Garnish with a cherry (maraschino, brandy soaked or otherwise).



Eric Denlinger
ADVERTISING

BLITZEN'S BOMBAY

INGREDIENTS

2 oz Bombay Sapphire gin
1 oz X-RATED
Fusion Liqueur
1 can Sanpellegrino®
Melograno e Arancia
(Pomegranate & Orange)
1 lime
(half wedged/half juiced)
4 to 5 Fresh
Pomegranate Arils

DIRECTIONS

1. Add ice to a rocks glass (or for a smoother ride a highball glass).
2. Pour in both liquors to chill.
3. Add squeezed lime juice.
4. Top off with Sanpellegrino® and stir.
5. Garnish with lime wedge and Pomegranate Arils.

A refreshing way to cleanse the palate...cheers!



Patrick Kirchner

ADVERTISING

MEZCAL & MISTLETOE

INGREDIENTS

- ½ oz absinthe
- 2 oz mezcal
- 1 tsp clove simple syrup
- 2 dashes Angostura bitters
- 1 sprig rosemary

CLOVE SIMPLE SYRUP:

- ½ cup water
- ½ cup sugar
- ⅓ tsp ground cloves*

DIRECTIONS

1. Wash rocks glass with absinthe, then pour out absinthe.
2. Combine mezcal, bitters and clove simple syrup (see recipe below) in glass and stir.
3. Add 1 ice cube, if desired. This cocktail works with ice or – for a little more holiday warmth – without. Garnish with rosemary across top of glass. Rub the rim of the glass with rosemary, then remove rosemary, before drinking.

CLOVE SIMPLE SYRUP

1. Heat water on medium, then add sugar. (It's not necessary to bring the water to a boil).
2. When the sugar is fully dissolved, add ground cloves and simmer on low heat for 12-15 minutes.
3. Refrigerate unused simple syrup for more Mezcal & Mistletoes.

***Only whole cloves in the spice cabinet? Substitute 1 tbsp whole cloves for ground cloves and strain after simmering. Don't like spices floating around in your cocktail? Substitute 5 clove leaves and remove after simmering.**



Dana Gulick
ADVERTISING

WHITE CHRISTMAS MARGARITA

INGREDIENTS

- 1 (14 oz) can coconut milk
- 12 oz silver tequila
- 8 oz triple sec
- ½ cup lime juice
- 2 cups ice
- (Sweetener if needed)

GARNISH:

- ½ cup mint
- 1 lime, sliced into rounds
- Lime wedge for rimming glass
- Sanding sugar for rimming glass
- Cranberries

DIRECTIONS

1. Combine coconut milk, tequila, triple sec and lime juice in blender, then blend until smooth.
2. Rim glasses with lime wedge and dip in sanding sugar.
3. Pour into glass and garnish with lime, mint and cranberries.

Yields 6

Todd Petrasic

ADVERTISING



CARAMEL APPLE CIDER MIMOSAS

INGREDIENTS

½ cup apple cider
 ½ cup champagne
 ½ shot caramel vodka
 cinnamon and sugar,
 for garnish
 apple slices, for garnish

DIRECTIONS

1. Start off with half a shot of caramel flavored vodka and add to your glass.
2. Then, fill your glass halfway with champagne.
3. Fill the remaining half of your glass with apple cider.
4. Special Note – For a little extra flair, you can also rim your glass with some sugar and cinnamon, and garnish with an apple slice.

If this twist on the classic seems a little too obvious, well you know what they say about ideas – the best ones are usually right under your nose. And, coincidentally, that’s also where this drink goes.