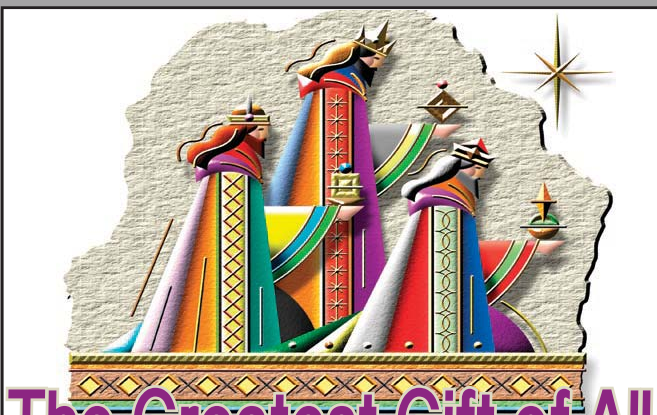


Holiday Recipes



Yancey Common
TIMES JOURNAL

December 18, 2019



The Greatest Gift of All

In the spirit of the season, we'd like to give you our best wishes for a holiday that's filled with much harmony, contentment and joy. For the treasured gift of your friendship, we are truly thankful.



Dazzle overnight guests at the breakfast table

Welcoming guests for overnight stays is a great way to make loved ones feel welcome.

Overnight guests also get time to reconnect with their hosts, making such situations a win-win for all involved.

When hosting overnight guests, hosts can start their mornings off on the right foot by whipping up a special breakfast.

Relaxing at the breakfast table over a home-cooked meal can be a welcome departure from the sometimes hectic nature of weekday mornings, when families have to hurry off to school and work.

The following recipe for "Poached Eggs, Asparagus and Chorizo" from Betty Rosbottom's "Sunday Brunch" (Chronicle Books) is a simple yet impressive morning entrée that's sure to please hosts and their overnight guests.



Poached Eggs, Asparagus and Chorizo

Serves 4

1-1/2 tablespoons olive oil
1/2 cup coarse fresh bread crumbs (see cooking tip)
4 ounces Spanish chorizo, cut into 1/2-inch cubes (use the Spanish-style chorizo in casing, not loose Mexican-style chorizo)
1-1/4 pound medium asparagus
Kosher salt
1 tablespoon unsalted butter, diced
2 teaspoons fresh lemon juice
2 to 3 tablespoons white or cider vinegar
4 eggs

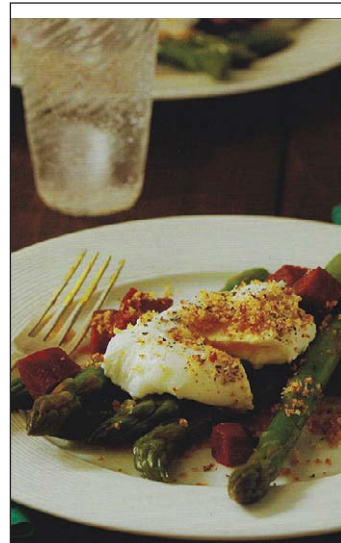
Freshly ground black pepper

1. Heat 1 tablespoon of the olive oil until hot in a medium, heavy frying pan set over medium heat. Add the bread crumbs and cook, tossing constantly, until golden and crisp, 3 to 4 minutes. Remove the crumbs to a plate. (Crumbs can be prepared 1 hour ahead; cover and leave at room temperature.)

2. Heat the remaining 1/2 tablespoon oil in the same frying pan set over medium heat. When hot, add the chorizo and stir until lightly browned, 3 minutes. Remove and set aside. (Chorizo can be prepared 1 hour ahead; leave at room temperature.)

3. Trim and discard 2 to 3 inches of the tough bases of the asparagus spears. Add the asparagus and 1 teaspoon salt to a large frying pan filled halfway with simmering water. Cook until the spears are just tender, 4 minutes. Drain and toss the asparagus in a large bowl with the butter and lemon juice. Season with salt and cover with foil.

4. Bring a large frying pan



filled halfway with water to a boil. Add the vinegar and gently break each egg into a saucer and slide it into the water. Swirl the water with a wooden spoon while the eggs are cooking. Cook until the eggs are just set but the yolks are still soft, 3 minutes. Remove with a slotted spoon and drain well. (If you have an egg poacher, cook according to the manufacturer's directions until the eggs are set.)

5. Mound some asparagus spears on each of four dinner plates. Top each serving with a poached egg and sprinkle with the chorizo and bread crumbs. Season the eggs with several grinds of pepper and a pinch of salt and serve.

Cooking tip: To make bread crumbs, use a 1- to 2-day-old, good-quality peasant or country bread with crusts removed. Process large chunks of it in a food processor to make coarse crumbs. Sourdough bread works particularly well.

Russian Tea Instant Mix

2 cups Tang
1/2 cup sugar
3/4 cup instant tea
1 tsp. Cinnamon
1/2 tsp. Cloves

Mix all ingredients together. Add mix to hot water, using the amount of mix suited to your taste.



Merry Christmas

and a
Happy
New
Year!

TOWN OF BURNSVILLE

MAYOR THERESA COLETTA

TOWN COUNCIL MEMBERS:
BUNNIE MCINTOSH, JUDY BUCHANAN,
RUSSELL FOX, DENISE COLLIER



Tips to simplify cooking for a crowd this holiday

Families big and small typically celebrate the holiday season together.

For some, celebrating the holidays with family requires traveling, while others stay put and welcome family and friends into their homes.

At some point during the holiday season, celebrants who host family and friends will no doubt prepare a home-cooked meal for their loved ones.

Cooking for a crowd can seem like a daunting task, especially for first-time hosts. However, there are various ways for hosts to simplify cooking for a crowd this holiday season.

Here are a few tips to help make the holiday less stressful.

Prepare a familiar dish.

Hosts may agonize over their holiday menus, and some may feel compelled to prepare a family specialty or the same dishes their parents or grandparents prepared for holiday dinners when they were children.

But holiday hosts can make things easy on themselves by choosing dishes they've made in the past, regardless of their place in family history.

Chances are the ingredients for hosts' own specialties are already in the pantry, saving a potentially time-consuming trip to the grocery store.

And thanks to the familiarity factor, hosts' own spe-

cialties likely won't require as much time to prepare.

Share some cooking duties.

Another way to simplify cooking for a crowd is to invite guests to bring along a side dish or dessert.

Guests who live nearby can make something in advance of the big meal, while hosts can hand over their kitchens to overnight guests who express a willingness to contribute their own home-cooked dish to the party.

Sharing the cooking duties gives hosts more time to connect with friends and family and serves as a great way to plan the menu in advance.

Only make what guests are likely to eat.

Hosts also should not feel pressured to cook more food than is necessary. Holiday meals have a tendency to be lavish, but hosts don't have to spend all day in the kitchen preparing food that will likely end up as leftovers or trash.

Get a final headcount in the days before everyone comes over and adjust your recipes accordingly.

Start early.

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

oven and let meals cook while the family spends time together.

Hosts can employ various strategies to simplify the process of cooking for a crowd this holiday season.



Merry Christmas

On Today's Menu:
Our Best Wishes

Here's hoping your holiday season is filled with generous helpings of joy, excitement and goodwill. We'd like to take a moment to thank our friends and customers for all they have brought to our table this year, including friendship, success and wonderful memories. Serving all of you has been our pleasure and we hope to see you again soon!

APPALACHIAN
JAVA
Cafe & Desserts

Downtown Burnsville 828.682.0120
Hours: Mon-Sat 7 a.m. - 8 p.m. Sunday 8:00 - 3:00

Merry Christmas & Happy New Year

SHERIFF
YANCEY COUNTY

YANCEY COUNTY SHERIFF GARY BANKS and STAFF



God Bless Your Home at Christmas

*May your home be filled with love and laughter,
throughout the holiday and after!
Thank you for visiting us this year.*

SUMMIT BUILDING SUPPLY

Hwy 19 West of Burnsville at Possum Trot • 682-9841

Portobello Mushrooms Stuffed with Spinach & Artichoke

Ingredients:

6 large portobello mushroom caps
2 tablespoons olive oil
1 can quartered artichoke hearts (drained and chopped)
1 cup fresh spinach leaves (torn)
¼ cup sour cream
¼ cup mayonnaise
½ cup shredded parmesan cheese
6 ounces brie cheese (rind removed and cubed)
1 clove minced garlic
3 ounces cream cheese

Instructions:

Preheat oven to 400°. Clean portobello mushrooms, brush with olive oil then set to side. Combine artichoke hearts, spinach, sour cream, mayon-

naise, cream cheese, minced garlic and parmesan and mix well.

Spoon artichoke, spinach mixture into the mushroom caps and top with cubed brie cheese.

Bake at 400° for about 15 minutes or until cheese is bubbly and the mushrooms are tender.

Easy Bacon Wraps

Ingredients:

1 (16 oz.) package miniature smoked sausage links
1 pound sliced bacon
1 cup brown sugar

Directions:

Preheat oven to 400 degrees. Cut bacon in half (widthwise), then wrap one piece of bacon around each of the sausages. Place the sausage links (wrapped in bacon) in a foil-lined baking pan, and sprinkle with the brown sugar. Bake uncovered for about 32- 39 minutes, until bacon is crisp.



Smoked Salmon Dip

Ingredients:

7 green onions (diced)
2/3 cup mayonnaise
16 ounces ripe olives (drained and pitted)
15 ounces pink flaked salmon (drained and no bones)
7 drops of Liquid Smoke (optional)

Directions:

In a food processor or chopper, chop onions and olives until chopped fine, add salmon and mayonnaise, if wanted add the Liquid Smoke now. Chop until the desired consistency is reached. Cover and refrigerate. Serve with crackers.

A Christmas Wish for Our Cherished Friends

Blankets of snow coating the ground,
peace, joy and laughter all around.
May it find you surrounded by family and friends,
a picture-perfect holiday from beginning to end.

Merry Christmas To All & To All a Great Year!



Garden Deli & Snap Dragon

Town Square, Burnsville, NC 28714

828-682-3946

Comfortable winter entertaining ideas

Winter entertaining need not end once Christmas and New Year's Day have come and gone. Getting together with friends and family is still possible even if the weather outside is frightful. When Mother Nature takes a chilly turn, those who don't want the party can consider the following entertaining ideas.

- Indulge in sweet treats. Comfort foods can make even the most blustery winds easier to tolerate. Invite people over for a dessert party. At a dessert pot luck party, everyone brings along a favorite decadent dessert, from molten lava chocolate cake to warm bread pudding. Serve alongside tea, coffee and hot chocolate. Adults can enjoy the added punch of spiked beverages, which can warm everyone up instantly.

- Host a "snowed in" party.

Spending a day cooped up inside when the roads are covered in snow might not be your idea of fun, but invite a mix of friends and neighbors who live nearby over, and this impromptu party can make the cabin fever disappear. Ask guests to bring one food item or beverage.

- Get cooking. Cooking can certainly pass the time, and it can be even more enjoyable when done in the company of others. Send out an invitation for friends to stop by for a meal or plan a meal prep party.

- Host a movie marathon. Handpick some favorite films and invite everyone over for a movie marathon. Fill the family room, home theater room or living room to capacity and host a group for a film fest. If space permits, set up one room with a children's movie for youngsters, while the adults retire to another room for movies that are more their speed. A buffet table set up with assorted snacks will help keep bellies full while guests watch some favorite flicks.

Winter days and nights are ripe for entertaining possibilities. These events help squash the cabin fever that can sometimes develop during the colder times of year.





Old-fashion Cinnamon Rolls

Ingredients:
 4 $\frac{3}{4}$ to 5 $\frac{1}{4}$ cups all-purpose flour
 1 package active dry yeast
 1 cup milk
 1/3 cup butter
 1/3 cup sugar
 3 eggs
 3 Tablespoons butter (melted)
 2/3 cups sugar
 2 teaspoons ground cinnamon

Ingredients for glaze:
 1 $\frac{1}{4}$ cup sifted powdered sugar
 1 tsp. light corn syrup
 $\frac{1}{2}$ tsp. Vanilla extract
 1-2 Tablespoons half-and-half

Directions:

In a large bowl, combine 2 $\frac{1}{4}$ cups flour and the yeast. In a saucepan, heat and stir milk, 1/3 cup butter, 1/3 cup sugar and $\frac{1}{2}$ teaspoon salt just until warm and butter almost melts. Add to flour mixture then add eggs. Beat on low speed for 30 seconds, scraping bowl. Beat on high speed for 3 minutes, and stir in as much of the remaining flour as you can.

On a lightly floured surface, knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes). Shape into a ball and place in a greased bowl, turning once. Cover, let rise in a warm place until double in size (about an hour).

Punch down dough. Turn out onto a lightly floured surface, divide in half. Cover and let rest 10 minutes. Lightly grease two 9 x 1 $\frac{1}{2}$ inch round baking pans. Roll each half of the dough into a 12 x 8 inch rectangle, then brush with the melted butter. Combine the 2/3 cup sugar and the cinnamon and sprinkle over the rectangles. Starting with a long side, roll each rectangle into a spiral roll and seal seams. Cut each spiral into 12 slices and place

slices, cut sides down, into prepared pans.

Cover dough loosely with plastic wrap, leaving room for rolls to rise. Chill for at least 2 hours (may chill up to 24 hours). Uncover and let stand at room temperature for 30 minutes.

Preheat oven to 375°. Break surface bubbles with a greased toothpick, then bake for 20 -25 minutes or until lightly browned. You can cover loosely with aluminum foil for the last 5-10 minutes to prevent over-browning. You can prepare glaze while cinnamon rolls are baking.

Glaze directions:

Mix 1 $\frac{1}{4}$ cups sifted powdered sugar, 1 tsp. light corn syrup and $\frac{1}{2}$ tsp. vanilla. Stir in enough half-and-half (1-2 Tbsp.) to achieve consistency for drizzling.

Remove from oven and cool for a minute, then carefully turn rolls onto wire rack and cool slightly. Turn again onto a serving platter and drizzle with creamy glaze. Serve warm.

Yields about 24 rolls.

Hot Buttered Toffee Coffee

16 oz. mocha ice cream
 24 oz. hot coffee
 8 Tbsp. butterscotch or caramel topping
 8 tsp. almond liqueur, or 1/2 teaspoon almond extract
 cool whip or topping such as whipped cream
 4 Tbsp. toffee chips or chopped toffee candy bar
 4 coffee cups

Spoon 4 oz. of ice cream into each coffee cup. Pour 6 oz. coffee, 2 Tbsp butterscotch topping and 2 tsp. almond liqueur (or 1/8 tsp. extract) over the ice cream. Garnish with whipped cream and then sprinkle with toffee chips.

Makes about 4 servings

Easy Peanut Butter Balls Candy

2 pounds powdered sugar
 1 jar Jif peanut butter (18oz.)
 2 sticks of butter (melted)
 2 packages of chocolate almond bark

Mix together powdered sugar, peanut butter and melted butter. Then form into balls that are about 1 to 1-1/2 inch. Place them in freezer overnight.

In microwave heat 2 packages of chocolate almond bark, about 2 $\frac{1}{2}$ minutes or until melted, stirring often.

Dip frozen peanut butter

balls into the chocolate. Re-heat chocolate (about 30 seconds) as needed for dipping purposes. Should yield about 80 - 90 peanut butter balls.





Merry

CHRISTMAS

It's Been A Pleasure Serving You!

May your holiday serve up a most satisfying combination of good cheer, good times and good friends. For all the good times we've shared with you, we offer you our heartiest thanks!



PIG & GRITS

620 W Main St. Burnsville, NC 28714

828-536-0010

www.pigandgrits.com  

1 BBQ 2 High on the Hog 3 Spare Rib 4 BACON 5 Ham



**Lights and laughter
in the air,
Smiling faces
everywhere,
Drifts of snow
and boughs of holly,
All the things
that make us jolly.**

*All signs point to a Merry Christmas
and we can't think of a better place to spend
the season than here at home with all of you.
We are truly grateful for your kindness and support
and we wish you all a happy holiday season.*

Yancey County Government

Yancey County Board of Commissioners: Chairman Jeff Whitson,
Jill Austin, Johnny Riddle, Mark Ledford, David Grindstaff

County Manager
Lynn Austin

Have Yourself A Merry Little Christmas!

We have enjoyed your visits this year and hope to see you in the new year!
Thank you for your friendship and patronage.




Yancey Auto Sales, LLC
yanceyautosales.com 828-682-9792
359 East US Hwy 19E, Burnsville (next to Bantam Chef)

Rejoice at Christmas

AT THE MIRACLE OF HIS HOLY BIRTH,
WE PRAY FOR HOPE AND PEACE ON EARTH;
AND WE ASK FOR HIS GOOD GRACES, TOO
THAT WE MAY SHARE WITH ALL OF YOU
THE MESSAGE OF THAT FIRST CHRISTMAS DAY
AS WE SEND THIS NOTE OF THANKS YOUR WAY!




with offices in Burnsville,
Marshall and Bakersville



Banana Bread

Ingredients: 1 ½ cup self rising flour
1 cup sugar
2 mashed bananas
¼ cup softened butter
2 eggs

Directions:
Heat oven to 350°. Cream butter and sugar together, add eggs. Add flour to mixture and mix well, then add bananas and mix well. Pour into a greased loaf pan and bake 45 minutes.

Greet overnight guests with the freshly baked bread

The aroma of homemade bread baking in the oven is enough to compel many people to get in the kitchen and bake.

That aroma is even more welcoming when hosting friends and family overnight, as there's nothing quite like waking up to the smell of freshly baked bread coming from the kitchen.

Hosts who want to treat their guests to such aromatic mornings can try the following recipe for "Banana and Coconut

Loaf" from Linda Collister's "Quick Breads" (Ryland, Peters & Small).

Banana and Coconut Loaf

Makes 1 medium loaf

¾ cup unsweetened shredded coconut
7 tablespoons unsalted butter, softened
½ cup packed light brown



Quick Pineapple Bake

Ingredients:
7 Large eggs
2 cans of crushed pineapple (20 oz. each, drained)
10 slices day-old white bread (cubed)
2 cups granulated sugar
½ cup butter (softened)
3 Tbsp. lemon juice

Directions:
Preheat oven to 325 degrees

and prepare a greased 13 x 9 inch baking dish.

In a large bowl, mix together the sugar and butter, until smooth and creamy. Then one at a time, add the eggs, beating well after each one. Stir in the pineapple and lemon juice, then fold in the bread cubes. Pour this mixture into baking dish and bake for about 35 minutes.

sugar
Grated peel of 1 unwaxed lime
2 extra-large eggs, beaten
3 medium bananas, very ripe (about 1 cup peeled)
3 tablespoons plain yogurt (not fat-free)
2 cups unbleached all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
A good pinch of sea salt

1) 8 x 4 x 2-½ inch loaf pan, greased and base-lined with parchment paper
Preheat the oven to 350 F.

Put the coconut in an ovenproof dish and toast in the heated oven for about 3 minutes until a light gold color. Let cool until needed.

Put the butter into a large bowl, add the sugar and the grated lime peel. Beat well with a wooden spoon or electric mixer. Gradually beat in the eggs.

Using a fork, mash the bananas fairly roughly so they keep a bit of texture. Add to the bowl together with the coconut. Halve the lime and squeeze out the juice, then add 1 tablespoon of the juice to the bowl with the yogurt. Mix in gently.

Set a strainer over the bowl and sift the flour, baking powder, baking soda, and salt onto the mixture. Mix in well, then scrape the mixture into the prepared pan and smooth the surface.

Bake for about 1 hour until golden and a skewer inserted into the center of the loaf comes out clean. Carefully remove from the pan and let cool on a wire rack. Serve thickly sliced. Best eaten within 3 days. Can be frozen for up to 1 month.

Slower-Cooker Loaded Potato Soup

Ingredients:

4 lbs. new potatoes
(peeled and cut into 1/4-inch-thick slices)
1 small onion (chopped)
2 cans chicken broth (14 oz.)
1 pint half-and-half
Shredded cheddar cheese
Crumbled cooked bacon
salt and pepper to taste
Optional: sliced green onion

Directions:

Layer sliced potatoes in a lightly greased 6 qt. Slow cooker and then top with chopped onion.

Stir together chicken broth, salt and pepper and pour over potatoes and onion. The potatoes and onions will not be completely covered. Place the lid on your slow-cooker and cook on high for 3 – 5 hours or until potatoes are tender. Mash mixture with a potato masher, stir in half-and-half. Cover and cook on high 20 minutes or until mixture is heated thoroughly.

O Come Let Us Adore Him

Just as the Christmas Star led the Magi, may the light of this miraculous season guide you toward peace and love.

We'd like to take this opportunity to thank our kind customers for the gifts of your patronage. We wish you all the best during the holiday season and throughout the coming year. From our families to yours, Merry Christmas and many blessings!

Trent & associates

Nationwide
is on your side

Creamy Cream-less Cauliflower Soup

Ingredients:

3 Tbsp. olive oil
1 medium yellow onion,
(sliced thin)
1 head cauliflower (1 ½ lb.)
cut into florets (no need to be fanatical because it all blends up together)
salt, to taste
5 ½ cups water (divided)
finishing olive oil (a nice one to drizzle on top)
freshly ground black pepper

Directions:

Heat the olive oil in a pot on medium heat. Add the onions, a pinch of salt and lower the heat to the lowest setting you can. Cook slowly, stirring the onions every so often to make sure they don't turn brown. If you are worried about that, you could add a tiny splash of water. They should cook for 15 minutes (or until translucent).

Add the cauliflower, salt again, and ½ cup water. Raise the heat slightly, cover the pot and stew the cauliflower for 15 to 18 minutes, stirring every so often. This step is done when you can pierce the cauliflower easily with a knife.

At that point, add 4 ½ cups hot water (make sure it's hot so you don't stop the cooking process; I warmed mine in a tea kettle), another pinch of

salt, and bring to a low simmer, cooking for 20 minutes.

Pour the mixture in batches into a blender and blend. (Be careful to leave an opening at the top of the blender that you cover with a kitchen towel as it blends; if you cover it fully the top might blow off as you've probably seen happen on TOP CHEF). When the soup is fully blended, return it to the pot.

Taste, adjust for salt, then let stand for 20 minutes. It will thicken. At that point, you can thin it out with ½ cup of hot water, but I didn't do that. You can either serve it now, drizzled with good olive oil and sprinkled with black pepper, or chill it and serve it cold. It's great either way.

Cooking time: 1 hour 10 minutes yield : 6 servings



Peace. Faith. Love.



At this time of great joy and celebration, we hope the blessings of family, friendship and fellowship surround you.

We are grateful for the opportunity to serve you and look forward to seeing you again soon. Merry Christmas to your family from our family.

Dream Mountain Realty, Inc.

Mary Blevins 828-284-1300
www.dreammntnrealty.com
5060 Hwy 80 South, Burnsville, NC

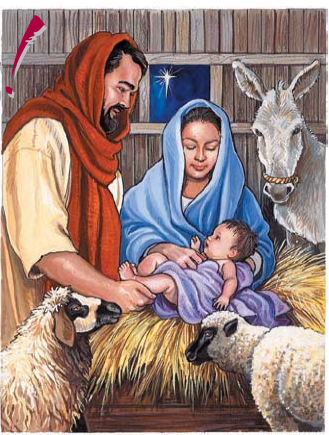


Merry Christmas!
May your spirits be lifted at this special time of year, and may you enjoy much good fortune in the year ahead.

Styles Automotive Supply
Auto Parts Sales Repair Shop
828-682-2740
305 W. Hwy 19E Bypass, Burnsville, NC 28714

MERRY Christmas!

Joy to you and yours at this special time of year! May your holiday be filled with happiness, love and good fortune. Thank you for your help in making this past year a success for us. We appreciate your support and look forward to seeing you often in the months ahead.



Bubba's Good Eats!

394 East Main Street,
Burnsville, NC
828-678-3388

Strawberry Bacon Blue Cheese Salad

Ingredients:

5 ounces mixed greens
1 cup strawberries (sliced)
½ cup pecan halves
½ cup blue cheese (crumbled)
4 pieces bacon (cooked and crumbled)

Dressing:

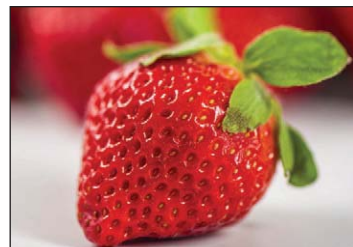
¼ cup olive oil
¼ cup orange juice
¼ cup golden balsamic vinegar
½ teaspoon ground pepper
½ teaspoon ground ginger

Directions:

Layer ingredients in a large salad bowl.

To prepare dressing, combine all ingredients and shake until well blended.

Pour dressing over salad as desired.



Strawberry Pretzel Dessert

Ingredients:

2 cups pretzels (crushed)
¾ cup butter (melted)
3 Tbsp. sugar

Filling:

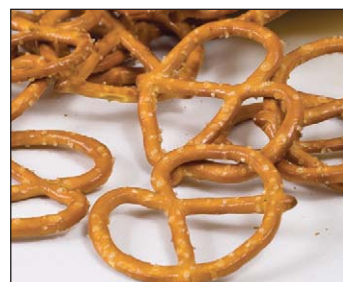
2 cups whipped topping
1 cup sugar
1 8 ounce package cream cheese (softened)

Topping:

2 packages strawberry gelatin (3 oz. Each)
2 cups boiling water
2 (16 oz. each) packages frozen sweetened sliced strawberries (thawed)
additional whipped topping (optional)

Directions:

Preheat oven to 350°.
Combine the pretzels, sugar and butter and then press into an



ungreased 13 X 9 inch baking dish. Bake for 10 minutes, then allow to cool.

In a small bowl, prepare filling. Beat cream cheese, sugar and whipped topping until smooth and spread over pretzel crust. Refrigerate until chilled.

In a another bowl, dissolve gelatin in boiling water, stir in strawberries with syrup. Chill until partially set. Spoon strawberry mixture into baking pan over the filling and chill until firm (about 4-6 hours).

Cut into squares and top with whipped topping if desired.

Strawberry Cream Cheese Cobbler

Ingredients:

1 stick butter (½ cup)
1 egg (lightly beaten)
1 cup milk
1 cup self rising flour
1 cup sugar
2 quarts whole strawberries (capped and washed)
4 ounces cream cheese (cut into small pieces)

Directions:

Preheat oven to 350°. Melt

butter and pour in a 9 x 13 inch baking dish. In a small bowl, mix the egg, milk, flour and sugar together. Then pour into the baking pan (over the melted butter), do not stir.

Add the strawberries, arranging in a single layer. Sprinkle cream cheese pieces over the strawberries. Bake for about 45 minutes or until top is golden brown and edges are bubbling.

*** * * There's No Place Like Home * * ***
for the **HOLIDAYS**

*We're sending this note to let you know,
That there's no place we want to go...
For there's no place we'd rather be,
Than right here in this community!*



Heritage Lumber Company
Hwy 19E • Burnsville • 682-3033

Heritage Design Center
679 West Main Street • Burnsville • 682-4232



Easy Homestyle Baked Beans

Ingredients:
12 ounces chili sauce
1 lb. Bacon (cooked and diced)
1 cup brown sugar
4 cans of baked beans (16 oz. cans)
1 onion

Preheat oven to 350 degrees.
Combine all ingredients in a large bowl, then pour into a lightly greased baking dish and bake uncovered about 45 minutes or until fully heated.

Vegetable and Bacon Pasta

Ingredients:
2 cups of broccoli florets (fresh)
2 cans stewed tomatoes, (15 oz.)
½ tsp. salt
2 medium carrots (sliced thinly)
½ tsp. dried oregano
½ tsp. Italian seasoning
5 slices bacon (cooked and diced)
1/3 cup green pepper (chopped)
¼ cup onion (chopped)
16 ounces shell pasta (uncooked)
1/3 cup parmesan cheese
1/3 cup shredded cheddar cheese

Directions:

Combine broccoli, tomatoes, carrots, salt, Italian dressing, and oregano together in a large saucepan, and bring to a boil. Reduce heat, cover and simmer for about 25 minutes or until vegetables are tender.

Fry bacon in a large pan, reserve 1 Tablespoon of bacon drippings and saute onion and green pepper in same pan. Add tomato mixture to onion and green peppers and heat throughly.

Cook the pasta according to package directions. Drain pasta and pour into serving dish, top with vegetable mixture. Stir lightly and then top with shredded cheese, parmesan cheese and bacon.

Twice baked Potato Casserole

Ingredients:
7 medium red potatoes - baked
1/4 teaspoon salt and pepper
1 pound bacon, cooked and crumbled or cut
2 cups mozzarella cheese, shredded
2 cups cheddar cheese, shredded
3 green onion, sliced

the cubed potatoes in a greased 13 x 9 baking dish. Sprinkle with half the salt, pepper and bacon. Top this with half of the sour cream, then a layer of mozzarella cheese, next a layer of cheddar cheese, then repeat your layers. Bake uncovered for 20-25 minutes.

Note: Potatoes and bacon can be prepared the day before.

Optional: when ready to serve top with sour cream or ranch dressing.

Preheat oven to 350 degrees. Cut the baked potatoes into 1 inch cubes. Place half of

South West Bean and Rice Salad

2 cups of cooked rice, (cooled)
1 can whole kernel corn (drained)
½ cup green onions (sliced)
½ cup picante sauce
1 can kidney beans (drained and rinsed)
¼ cup Italian salad dressing (prepared)
1 tsp. Ground cumin

Directions: In a large bowl, combine all the ingredients, stir lightly. Refrigerate for 2 hours or more.

Cucumber Salad

4 cucumbers, slice thin
1 small white onion, slice thin
1 cup white vinegar
1/2 cup water
3/4 cup white sugar
1 tablespoon dried dill

Toss together the cucumbers and onion in a large bowl. Combine the vinegar, water and sugar in a saucepan over medium-high heat. Bring to a boil, and pour over the cucumber and onions. Stir in dill, cover, and refrigerate until cold. Allow the cucumbers to marinate for at least 1 hour.



*There's no place like home for the holidays, and we're glad to be here among friends and neighbors like you!
Merry Christmas and many thanks!*

Sam's Oil Company

Burnsville • 682-2478

It's beginning to look a lot like Christmas!



When sounds of carols fill the air,
And signs of the season are everywhere
When hearts are light and cares are few
Then we know it's time to give our thanks to you!

MERRY CHRISTMAS!

Sandy's Salon & Gifts

131 East Main Street, Burnsville 828.682.9158

Merry Christmas
from our Entire Team

*Celebrating 33 years!
1986 - 2019*

GWP, Inc.
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Oyster Chowder

2 cans (8 oz. each) whole oysters, undrained
1 can (14-3/4 oz.) cream-style corn
1 cup half-and-half cream
2 cans (4 oz. each) mushroom stems and pieces, drained
2 Tbsp. butter
1/4 tsp. Worcestershire sauce
1/8 tsp. pepper
In a large saucepan, combine all ingredients. Cook, uncovered, over medium-low heat until heated through (do not boil), stirring occasionally.



As we put the finishing touches on another year, we'd like to send our best and brightest wishes to our valued customers. We cherish the gifts of your friendship and support.



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BREAKFAST - LUNCH

682-6911

Corsican Prawns with Chickpea Cream

Gluten-free
Serves: 8
Serving size: about 1/3 cup purée plus 3 shrimp

Prep time: 5 minutes
Cook time: approximately 5 minutes

Prior to becoming a French island, the beautiful Corsica was ruled by Italy for centuries. By combining both Italian and French country-style cooking with local specialties, Corsica developed a cuisine as awe-inspiring as its scenery. Traditionally this recipe is made with fresh langoustines, which are shellfish that resemble miniature lobsters. In this recipe,



colossal or jumbo shrimp can be used.

Ingredients
2-1/2 cups cooked chickpeas, or canned no-salt-added chickpeas, drained and rinsed
1/4 cup fresh lemon juice
2 cloves garlic, minced
1/4 cup extra-virgin olive oil, divided
1-1/2 lb colossal or jumbo shrimp, peeled and deveined
Dash crushed red pepper
2 tsp freshly chopped rosemary
1/2 tsp kosher salt
1/4 tsp freshly ground black pepper

Place chickpeas, lemon juice, garlic, and 2 Tbsp olive oil in a food processor. Purée, add-

ing 1/4 cup water, or enough to make the purée smooth.

Heat remaining 2 Tbsp olive oil in a large skillet over medium-high heat. Add prawns or shrimp, crushed red pepper, rosemary, salt, and pepper. Cook, uncovered, for 2 minutes per side or until prawns or shrimp turn pink.

Evenly spoon chickpea purée onto small plates. Flatten with the back of a spoon. Place prawns or shrimp on top and serve immediately.

*If possible, use fresh (never-frozen) shrimp or shrimp that are free of preservatives (for example, shrimp that have not been treated with salt or STPP [sodium tripolyphosphate]).

Valencian Seafood Paella (Arroz en paella)

Gluten-free
Serves: 8
Serving size: 1 cup
Prep time: 10 minutes, plus 10 minutes resting time
Cook time: 40 minutes

Paella is known as arroz en paella in its homeland of Spain. Original paella recipes consisted of rabbit, chicken, snails, and beans. The paella pans were rubbed in ash and cooked over orange wood.

This "party in a pot" is said to be a descendant of Arabian kabsah, a similar dish originating in the Arabian peninsula. Arabs introduced rice into southern Spain in the ninth century, along with spices like saffron.

2 Tbsp extra-virgin olive oil
1 yellow onion, diced
1/4 lb jumbo shrimp, peeled and deveined*

1 lb baby squid, cleaned and sliced into rings

1/2 lb boneless white fish fillets, such as cod or swai

1 1/2 cups medium-grain Spanish rice

1/2 lb frozen lima beans, thawed and drained

Pinch high-quality saffron
2 tsp sweet paprika

1 clove garlic, chopped
2 Tbsp fresh flat-leaf parsley, finely chopped

5 cups Homemade Seafood Stock

1/2 tsp kosher salt
1/4 cup jarred pimiento peppers

Heat oil in a large, wide skillet over medium heat. Add onion and cook until golden brown (about 5 minutes). Add

shrimp, squid, and fish to pan. Cook until barely opaque. Add rice and lima beans, and stir in saffron, paprika, garlic, and parsley. Pour the stock over the top of the mixture and add salt. Increase heat to high to bring to a boil, then reduce heat to low and stir.

Cook paella, uncovered, for 30-40 minutes or until all liquid is absorbed, stirring occasionally. When paella is done, allow to stand at room temperature for 10 minutes. Garnish with pimientos, and serve warm.

*If possible, use fresh (never-frozen) shrimp or shrimp that are free of preservatives (for example, shrimp that have not been treated with salt or STPP [sodium tripolyphosphate]).



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Lamb, Kale, & Pomegranate Salad

Gluten-free

Serves: 8

Serving size: 3 oz lamb with 1 1/2 cups vegetables

Prep time: 5 minutes, plus overnight marinating time and 15 minutes resting time

Cook time: 25–35 minutes

Roasted Vegetables

8 small red potatoes, quartered
2 small onions, quartered
1 medium zucchini, halved and sliced
1 medium yellow summer squash, halved and sliced
1/2 lb. fresh baby carrots
1 cup fresh cauliflower florets
1 cup fresh broccoli florets
1/4 cup olive oil
1 Tbsp. garlic powder
1-1/2 tsp. dried rosemary, crushed
1/2 tsp. dried thyme
1/4 tsp. salt
1/4 tsp. pepper

Place the vegetables in a large bowl. Combine the remaining ingredients; drizzle over the vegetables and toss to coat. Transfer to two greased 15-in. x 10-in. x 1-in. baking pans.

Bake, uncovered, at 400° for 30-35 minutes or until tender; stirring occasionally.

Roasted Pears

4 medium pears, peeled and cut into wedges
3 Tbsp. brown sugar
3 Tbsp. unsweetened apple juice
3 Tbsp. butter, melted
1/4 cup chopped pecans
3 Tbsp. heavy whipping cream
Vanilla ice cream, optional

Place pears in an ungreased 13-in. x 9-in. baking dish. In a small bowl, combine the brown sugar, apple juice and butter; pour over pears.

Bake, uncovered, at 400° for 20 minutes, basting occasionally.

Sprinkle with the pecans. Bake 10-15 minutes longer or until the pears are tender. Transfer the pears to serving dishes.

Pour cooking juices into a small bowl; whisk in cream until blended.

Drizzle over pears. Serve with ice cream if desired.

This colorful salad looks as good as it tastes. The addition of lamb lends a "special occasion" feel to this otherwise straightforward dish, while the pomegranate amps up the flavor.

Marinade

1-1/2 cups pomegranate juice
3 Tbsp extra-virgin olive oil
3 cloves garlic, chopped
1 Tbsp ground ginger
1 Tbsp organic Ceylon cinnamon
2 tsp cumin
1 tsp unrefined sea salt
1/2 tsp freshly ground black pepper
1 (4-lb) leg of lamb, deboned, butterflied, and trimmed of visible fat

Dressing

2 tsp Dijon mustard
2 Tbsp pomegranate balsamic vinegar
1/4 cup extra-virgin olive oil

Salad

5 cups baby kale
2 bulbs fennel, thinly sliced
1/2 cup pomegranate seeds, or sliced red grapes
4 cups blanched green beans
2 Tbsp crumbled gorgonzola cheese
1/4 cup walnut halves, toasted

Combine marinade ingredients in a large resealable plastic bag. Add lamb and place in refrigerator for 8 hours or overnight.

Remove lamb from marinade, pat dry, and set on tray. On gas grill, turn all burners to high, close lid, and heat until hot, about 15 minutes. Scrape grates clean and brush with oil.

Grill lamb, fat-side down, over medium-high heat for 25–35 minutes total depending on desired doneness, turning halfway through cooking. Aim for an internal temperature of about 145°F for medium-rare and 160°F for medium.

Remove from grill and loosely cover with foil. Let rest about 15 minutes, then thinly slice. While resting, prepare salad.

In a large bowl, whisk together all dressing ingredients. Season with salt and pepper (if desired). Add kale, fennel, pomegranate seeds or grapes, and toss to coat. Arrange dressed salad on platter and top with sliced lamb, green beans, gorgonzola cheese, and toasted walnuts.



Hot Cocoa

1 cup sugar
2/3 cup baking cocoa
1/4 tsp. salt
8 cups milk
2/3 cup water
2 tsp. vanilla extract

1/2 tsp. almond extract

In a large saucepan, combine sugar, cocoa and salt. Stir in milk and water. Cook and stir over medium heat until heated through. Remove from the heat; stir in extract.



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Incorporate eggnog into your brunch this holiday season

Food is a big part of the holiday season. Big meals are typically the focal point of holiday gatherings with family and friends. Seasonal beverages also have a special place at holiday dinner tables and parties.

This holiday season, hosts can incorporate a beloved beverage into their holiday brunches by whipping up the following recipe for "Baked Eggnog French Toast with Cranberries and Apples," courtesy of Betty Rosbottom's "Sunday Brunch" (Chronicle Books).

Baked Eggnog French Toast with Cranberries and Apples

Serves 6

Glazed Cranberries and Apples

2 cups apple cider
6 tablespoons light corn syrup
2 tablespoons light brown sugar
8 tablespoons unsalted butter, diced
3 Golden Delicious apples (about 1 1/4 lb.), peeled, cored and cut into 1/2-inch cubes
2 cups fresh or frozen cranberries (see notes)
1/2 cup granulated sugar, plus more if needed

Eggnog French Toast

12 thick (3/4-inch) bread slices, cut on a sharp diagonal from a day-old baguette (see notes)
2-1/2 cups purchased eggnog (see notes)
1/2 teaspoon freshly grated nutmeg
Pinch of ground cinnamon
3 tablespoons melted unsalted butter

Confectioners' sugar

1. For the Glazed Cranberries and Apples: Whisk together the apple cider, corn syrup and brown sugar in a large, heavy saucepan over high heat. Boil until reduced to 1 cup, about 15 minutes. Whisk in 4 tablespoons of the butter until melted. Remove from the heat and set aside.

2. Melt the remaining 4 tablespoons of butter in a large, heavy frying pan over medium heat until hot. Add the apples and sauté, stirring, for 2 minutes. Add the cranberries and granulated sugar, and stir until cranberries begin to pop, about 2 minutes. Stir in the reduced cider mixture and cook until the mixture has reduced to a syrup-like consistency, about 6 minutes. Taste and stir in more sugar, if desired. (The cranberries and apples can be prepared 1 day ahead; cool, cover and refrigerate. Reheat, stirring, over

medium heat.)

3. For the Eggnog French Toast: Arrange the bread slices in a 9-by-13-inch shallow baking dish. Whisk together the eggnog, nutmeg and cinnamon in a medium bowl. Pour the mixture over the bread. Cover the pan with plastic wrap and refrigerate for 6 hours, or overnight.

4. Arrange a rack at center position and preheat the oven to 450 F. Butter a large, rimmed baking sheet with some of the melted butter. Using a metal spatula, transfer the bread slices to the baking sheet. Brush the bread with the remaining melted butter.

5. Bake for 10 minutes, and then turn and bake until golden brown on the outside and still soft inside, 5 to 6 minutes more. Watch carefully so they do not burn.

6. Arrange 2 slices on each of six dinner plates and mound the warm fruits on top. Dust generously with confectioners' sugar and serve.



(Notes: If using frozen cranberries, defrost and pat dry. You also may use a good, crusty sourdough bread; cut 3/4-inch slices from it, and if they are large, cut them in half. And... if eggnog is not available at the supermarket, whisk together 4 egg yolks, 1/2 cup sugar and 2 cups light cream to blend. Then proceed with the recipe.

Eggnog Punch

8 cups (2 qt.) prepared eggnog
2 tubs (8 oz. each) Cool Whip whipped topping, thawed, divided
1 tsp. ground cinnamon
2 tsp. rum extract
1 cup ice cubes
Ground nutmeg (optional)

Mix eggnog, 1 tub of the whipped topping and cinnamon in large bowl with wire whisk until well blended. Add rum extract and ice cubes; mix well. Serve immediately or refrigerate until ready to serve. Top with dollops of remaining whipped topping just before serving. Sprinkle lightly with nutmeg.

Eggnog

8 eggs
1 cup sugar
3 cups milk, divided
3 cups heavy whipping cream, divided
1 teaspoon ground nutmeg

In a large heavy saucepan, whisk the eggs and sugar. Gradually add 1 cup milk and 1 cup whipping cream. Cook and stir over low heat until a thermometer reads 160 degrees, about 25 minutes.

Pour into a large bowl; stir in nutmeg and remaining milk and cream. Place bowl in an ice-water bath; stir frequently until mixture is cool. Cover and refrigerate for at least 3 hours before serving.

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Maple Ham Glaze

Ingredients:

1 can crushed pineapple (8 oz. can drained)
1 Tbsp. white wine vinegar
½ tsp. ground mustard
6 oz. real maple syrup
optional: 3 whole cloves

Directions:

With a wire whisk, mix together vinegar, dry mustard and maple syrup. Insert cloves into ham (if desired). Brush glaze on ham, then put pineapple all over ham. Reapply glaze through out baking process.

Note: this glaze can also be used on pork chops or meat loaf.

Traditional Brown Sugar Glaze

Ingredients:

1 cup light brown sugar
12/ cup orange juice
1 tsp. cinnamon
½ cup honey

Directions:

Put all the ingredients in a saucepan and bring to a boil over medium heat. Cook for approximately 3 minutes to thicken. Remove ham from oven and pour glaze over ham a few times during the baking process.

Honey Sriracha Ham Glaze

Ingredients:

2 Tbsp. brown sugar
1 clove garlic (finely chopped)
½ cup honey
1 – 2 Tbsp. Sriracha sauce

Whisk together all ingredients, then brush over the ham during the last 45- 30 minutes of baking.

Soy-Orange Glaze

½ cup brown sugar
1 Tbsp. soy sauce
1 tsp. Dijon mustard
½ cup orange juice

Mix all the ingredients together with a whisk, until well blended. Brush over ham during the last 45-30 minutes of baking.

Simple Sugar Glaze

2 tsp. ground mustard
1 cup brown sugar
1 ½ Tbsp. cider vinegar

Mix together your first 2 ingredients with just enough vinegar to make a thick paste. Just before the last 15 - 30 minutes of baking time on your ham, remove the ham from the oven and spread the glaze mixture over it. Then finish baking uncovered.

Ham Salad on Croissants

3 cups ground fully cooked ham
2 cups (8 oz.) shredded cheddar cheese
2 celery ribs, diced
8 green onions, chopped
1/3 cup unsalted sunflower kernels
1/3 cup diced green pepper
1/3 cup chopped dill pickle
1/3 cup mayonnaise
1/3 cup sour cream
1 jar (4 oz.) diced pimientos, drained
1 tsp. ranch salad dressing mix
1 tsp. coarsely ground pepper
1 tsp. minced fresh parsley

8 lettuce leaves
8 croissants, split

In a large bowl, combine the first 13 ingredients. Serve on lettuce-lined croissants.



Merry Christmas!

May the spirit of the season lead you to peace, joy and contentment. Thank you for making 2019 a wonderful year for us. We greatly appreciate your visits and your friendship.

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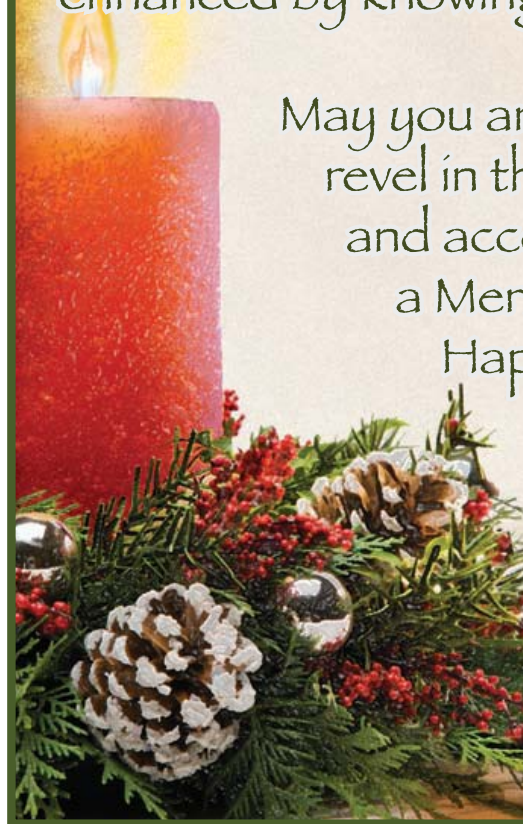
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May you and your loved ones revel in the joy of the season, and accept our best wishes for a Merry Christmas and Happy New Year.



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Delicious cheesecake with Irish flavor

Few things embody the culture of a nation more so than its native foods and beverages. For the Irish, it is no different.

Main courses often get the fanfare in Irish cooking, but you'd be surprised at how many delicious desserts can be offered to round out any meal.

This recipe for "Bailey's Marbled Cheesecake," courtesy of Real Irish Desserts (www.realirishdesserts.com), is sure to please this Christmas.

Baileys Marbled Cheesecake

(Serves 8)

Crust

6 tablespoons butter
1-1/4 cups crushed digestive biscuits or graham crackers
4 tablespoons granulated sugar
1 tablespoon cocoa

Filling

1-3/4 cups granulated sugar
1 teaspoon vanilla extract
5 large eggs
3 egg yolks
1/2 teaspoon salt
2-1/2 pounds cream cheese
4 tablespoons all-purpose flour
1/4 cup heavy cream
1/4 cup Baileys Irish Cream liqueur

1 teaspoon instant coffee crystals
1 tablespoon cocoa
2 tablespoons warm water

Butter an 8-inch or 9-inch springform pan and then line its bottom and sides with parchment paper. Butter the paper lining the sides of the springform. Set aside while the ingredients come to room temperature.

Melt the butter and crush the graham crackers or digestive biscuits very finely. Put them in a heatproof bowl and stir in the cocoa and granulated sugar. Melt the butter on the stove or in the microwave and add to the mixture. Stir well together with a fork and allow to cool.

When the crust mixture is cooled, press it into the bottom of the springform pan and half an inch or so up the sides. Preheat the oven to 375 F and bake in the preheated oven for 7 minutes. When finished, set aside to cool completely.

In a large electric mixer's bowl put in half the cream cheese, half the sugar, and two tablespoons of the flour. Beat well, then add the rest

of the cream cheese, the rest of the sugar, vanilla, cream, and one tablespoon of the flour. (Reserve the remaining tablespoon.)

One at a time, beat in each of the eggs. Make sure each one is beaten in very well before adding the next. Do the same with two of the egg yolks; reserve one.

When completely mixed, pour half the cheesecake batter into a second bowl. In a third, smaller bowl, add hot water to the instant coffee crystals; mix well until dissolved. Add the cocoa and whisk until well blended into the coffee mixture. Add the final tablespoon of flour and the final egg yolk and whisk well again until completely blended. Finally, add the Baileys and once again whisk lightly until completely blended.

Add this mixture to one of the bowls of cheesecake batter, and stir well until it is completely mixed into the second bowl.

By large spoonfuls, take turns spooning the two mixtures into the springform pan. When the pan is full, carefully draw a knife through the mixture a number of times, both vertically and horizontally, to produce the marbling effect.

Preheat the oven to 475 F. Place the cheesecake carefully on the center rack of the oven and bake at this temperature for 15 minutes. Then reduce the heat



to 400 F and bake for another 60 minutes. Open the oven, and quickly (wearing an oven mitt) jiggle the springform pan a little to check the cake's texture. If it is still "wiggly" or loose, it needs a little more time. Allow it to bake for another 10 minutes; then turn the oven off. Allow the cheesecake to sit in the residual heat for another half hour. Then remove and cool on a rack.

When completely cool, refrigerate the cheesecake overnight.

Remove the cheesecake from the fridge, carefully unclamp and remove the springform's ring, and peel off the baking parchment. Slice to serve.

Cherry Cheesecake Brownies

Ingredients:

1 cup butter melted, cooled slightly
2 1/2 cups granulated sugar
1 Tablespoon vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1 cup cocoa
1/2 teaspoon salt

Cherry Cheesecake filling

1 (8 ounce package cream cheese
1 egg
1 teaspoon vanilla extract
1/3 cup granulated sugar
1 can cherry pie filling

Instructions:

Preheat oven to 350° F.

Brownies:

In a large bowl, mix together melted butter and sugar until

smooth, add vanilla and eggs and combine well. Add flour, cocoa and salt, stir until well mixed. The batter will be thick. Spread a little over half of the batter into the bottom of a greased 9x13 inch baking dish.

Cherry Cheesecake filling: Beat together cream cheese, egg, vanilla and sugar until smooth. Spread this mixture over the brownie batter in your dish and then top with spoonfuls of cherry pie filling, spread slightly.

Drop the rest of your brownie batter, by spoonfuls, onto the cherry pie filling. Then spread batter, trying to cover all of the filling.

Bake for 30-35 minutes or until center appears to be set. Cool to room temperature or refrigerate before cutting.

A quick and delicious holiday dessert

The holiday season is synonymous with many things, including delicious foods. While Thanksgiving turkeys or Christmas geese will be found on many a table this holiday season, baked goods and desserts are what many people look forward to this time of year.

Holiday hosts with a lot on their plates might not have the time to prepare homemade baked goods for their guests.

Thankfully, the following recipe for "Chocolate-Strawberry Pie" from Addie Gundry's "No-Bake Desserts" (St. Martin's Press) can be prepared in just 15 minutes, all without turning on the oven.

Chocolate / Strawberry Pie

Yields 1 pie

1 pint fresh strawberries, washed, trimmed and halved
1 store-bought (or homemade)



chocolate cookie pie crust
2/3 cup sugar
1/4 cup cornstarch
2 tablespoons unsweetened cocoa powder
1/4 teaspoon minced crystallized ginger
1/8 teaspoon ground nutmeg
Pinch of kosher or sea salt
6 large egg yolks
2-1/2 cups half-and-half
6 ounces bittersweet or semi-

sweet chocolate, chopped
1/2 tablespoon rum extract
1 teaspoon vanilla extract
Additional strawberries for garnish (optional)

1. Place the strawberry halves in a single layer in the bottom of the pie crust.

2. In a medium saucepan, whisk together the sugar, cornstarch, cocoa powder, ginger, nutmeg, and salt over medium heat.

3. Whisk in the egg yolks to create a thick paste. Gradually whisk in the half-and-half until the mixture thickens, about 5 minutes. Bring to a boil and cook for 1 minute. Remove from the heat.

4. Add the chocolate and whisk until combined. Add the rum and vanilla extracts. Cool the mixture for 4 minutes.

5. Pour the filling over the strawberries and up to the top of the crust. Chill the pie for 2 hours or until set.

6. Garnish with additional strawberries, if desired.

Easy Coconut Custard Pie

1/2 cup Bisquick
3/4 cup sugar
4 eggs
2 cups milk
1 cup flaked coconut
1 tsp. vanilla
1 Tbsp. Butter, softened

Combine all ingredients and pour into 9 inch buttered pie pan. Bake at 400° for 25-30 mins. until custard sets. Like magic it layers into crust, custard and coconut topping.

Coconut Macaroons

2-1/2 cups flaked coconut
1/3 cup all-purpose flour
1/8 tsp. salt
2/3 cups sweetened condensed milk
1 tsp. vanilla extract

In a small bowl, combine the coconut, flour and salt. Add the milk and vanilla; mix well (batter will be stiff).

Drop by tablespoonfuls 1 inch apart onto a greased baking sheet. Bake at 350° for 15-20 minutes or until golden brown. Remove to wire racks.

Coconut Custard Pie

Pastry for single-crust pie (9 inches)
1 cup flaked coconut, chopped
3 eggs, beaten
2-2/3 cups milk
2/3 cup sugar
3 Tbsp. all-purpose flour
1 tsp. vanilla extract
1/2 tsp. salt
1/4 tsp. ground nutmeg

Line a 9-in. deep-dish with pastry; trim and flute edges. Line unpriced pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Sprinkle coconut over crust; set aside.

In a large bowl, combine the eggs, milk, sugar, flour, vanilla and salt. Pour over the coconut; sprinkle with the nutmeg.

Bake, uncovered, at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.



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**May Peace,
Joy & Beauty
Surround You All Season**

At this special time of year, we'd like to share our best wishes with the friends, customers and neighbors who have made our year simply spectacular. Your support and trust mean the world to us, and we are grateful to be a part of this vibrant community. Thank you for making us feel so at home here.

May your days be merry and bright at Christmastime and throughout the New Year. We hope all of your wishes come true!

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MERRY CHRISTMAS



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Blueberry Gelatin Salad

Ingredients:

1 package blueberry gelatin (6 oz.)
16 ounces of drained blueberries
1 package cream cheese, (8 ounce)
2 cups water (boiling)
½ cup granulated sugar
8 ounces sour cream
1 tsp. vanilla extract
optional: 1/3 cup pecans

Mixed gelatin and boiling water, stir until well dissolved. Stir in the blueberries, pour into an 8 inch square dish and refrigerate until set.

In another bowl, beat cream cheese and sugar until smooth and add vanilla and sour cream and mix well.

After gelatin is set spread the cream cheese mixture over it and sprinkle pecans if wanted. Chill overnight.

Chess Brownie Squares

Ingredients:

1 (19-20 ounce) package fudge brownie mix
1 (10-12 ounce) package white baking pieces
1 cup semisweet chocolate pieces
½ cup pecan pieces
¼ cup butter (melted)
3 Tablespoons hot water
2 cup sifted powdered sugar
¼ cup unsweetened cocoa powder
1 teaspoon vanilla extract
¾ cup pecan pieces

Directions:

Preheat oven to 350°. Grease and flour a 9 x 12 inch baking pan and set to side.

Prepare brownie mix according to directions on package. Stir in half of the white

baking pieces and all of the semisweet chocolate pieces. Then stir in ½ cup of pecans. Spread batter in your prepared baking pan.

Bake about 30 minutes or until center is set, sprinkle with remaining white baking pieces and bake for 1 more minute. Remove from oven and allow to cool in baking pan.

Frosting:

In a small bowl, combine melted butter and hot water, stir in powdered sugar, cocoa powder and vanilla. Beat by hand until smooth and then spoon over top of brownies, then sprinkle top with the ¾ cup pecans. Cool about 1 ½ hours or until frosting is set and then cut into bars.

Yields about 36 brownies.

Pineapple Cake

Ingredients:

2 ¼ cups self rising flour
1 ¼ cup sugar
1 teaspoon vanilla extract
1 – (20 ounce can) crushed pineapple in 100% juice (entire contents of can)
2 eggs

Frosting:

1- (3.5 ounce package) instant vanilla pudding mix
1 – (20 ounce can) crushed pineapple in 100% juice (entire contents of can)
1- (12 ounce container) whipped topping

Instructions:

Preheat oven to 350°.

Grease and flour a 9 x13

inch baking dish.

Whisk together flour and sugar, mix in the vanilla extract, 1 entire can of crushed pineapple and eggs until combined well.

Pour into prepared baking dish. Bake for 25 – 30 minutes or until an inserted toothpick comes out clean.

Allow cake to cool completely.

Frosting instructions:

Whisk together pudding mix and 1 entire can of crushed pineapple until well combined. Gently fold in whipped topping until combined well. Spread on cooled cake and refrigerate for at least 30 minutes before serving.

Vanilla Pound Cake

Ingredients:

3 cups flour
1 tsp. Baking powder
¼ tsp. salt
½ cup Crisco (butter-flavored)
1 cup butter or margarine (melted)
3 cups sugar
6 jumbo eggs
1 cup sour cream

1 tsp. Vanilla flavoring
1 tsp. Butter flavoring

Directions:

Preheat oven to 315°.

Mix flour, baking powder and salt together and set aside.

Cream Crisco and margarine together, add sugar. Then add eggs, one at a time, mixing after adding each egg.

Mix ½ cup sour cream and ½ cup of flour mixture together, then add remaining sour cream and flour mixture, mix well. Mix in the vanilla and butter flavoring.

Pour into greased and floured cake pan. Bake for 1 hour and 15 minutes.



Merry Christmas

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Create a durable gingerbread house

Gingerbread cookies and houses are one of the many symbols of the holiday season, alongside Christmas trees and twinkling lights. In fact, few confections symbolize the holidays more so than gingerbread.

Many a child (or a child at heart) has spent hours carefully trying to create decorative gingerbread houses. Although gingerbread recipes span various cultures, gingerbread houses originated in 16th century Germany.

Even though gingerbread houses can be fun to make, there's no denying it can be exacting work — especially for those who strive for perfection. Prepackaged kits attempt to take some of the guesswork out of the equation, but those who are crafting from scratch can employ these tips as they build their gingerbread houses.

- Go for form and not flavor. Few gingerbread houses ever get eaten, so focus on finding a dough that will bake up rock hard as opposed to one that tastes good.

- Get the right icing texture. Pastry artist Catherine Beddall says royal icing is the preferred “glue” to adhere gingerbread pieces. Beddall says icing should be thick like peanut butter and not runny.

- Mind the dough. Do not roll out the gingerbread dough too thin or it may become brittle after being cooked. Always cut out shapes before the gingerbread is baked. Let the baked pieces sit overnight to cool completely before using them to build.

- Patience is key. Allow the icing to dry for at least a couple of hours after adhering each piece and before moving and handling the house, says Beddall. Work in stages so that individual items can be decorated and allowed to dry. Then the walls can be put together, followed by the roof pieces.

- Kids likely will need help. Children may not have the patience or steadiness to handle complete gingerbread construction. They can decorate the separate pieces of the house while the components are laying flat, which is easier for kids. Adults can do the main assembly later on.

- Utilize a template. Free-handing may not be easy. Cut

out templates using cardboard or posterboard for various gingerbread pieces.

One of the most important tips is to have fun. Don't take gingerbread house making too seriously as a novice. Rather, enjoy the experience and the centuries-old tradition.



Gingerbread goodness

Gingerbread is a broad term that can describe anything from a firm and crispy cookie to a moist, soft cake. Traditionally, gingerbread is seasoned with ginger, cloves, nutmeg, and other aromatic spices. Molasses and brown sugar counteract the spice with sweetness.

North Americans have been baking gingerbread in various shapes or forms for more than 200 years, and the recipes even pre-date the American revolution.

However, gingerbread dates back even further to the Shakespearian era, with The Bard having mentioned it in one of his plays.

Gingerbread's name can be traced to medieval England and once referred to any kind of preserved ginger. The term went on to reference ginger-flavored cakes in the 15th century, and gingerbread eventually became popular throughout the world.

Even though gingerbread cakes and cookies have been made for centuries, Germans are often credited with creating gingerbread houses, according to Smithsonian.

They were probably modeled after the witch's candy cottage in the German fairy tale, “Hansel and Gretel.”

Even though gingerbread can be made any time of year, it is particularly associated with the Christmas season, with gingerbread men and other fanciful shapes turning up on cookie platters.



For to us a child is born, to us a son is given,
and the government will be on his shoulders.
And he will be called Wonderful Counselor,
Mighty God, Everlasting Father, Prince of Peace.
Of the greatness of his government and
peace there will be no end.

—Isaiah 9:6-7

May the spirit of the season fill your heart with
enough joy to carry you through the year. From our family to yours,
we wish you a very merry Christmas and a blessed New Year.

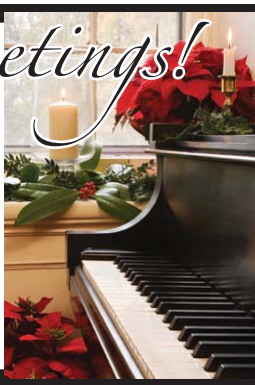


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Wassail

- 1 gallon apple cider
- 1 cup brown sugar
- 1 can frozen lemonade
- 1 can frozen orange juice
- 1 Tbsp. whole allspice
- 1 Tbsp. whole cloves

Stir all ingredients together and simmer. Serve warm!



Wassail is an ancient spirited beverage that was brought house-to-house with the goal of spreading Christmas cheer.

Revisit lesser-known Christmas traditions

Christmas celebrants participate in many different traditions year after year, but some may not fully understand the meaning behind such activities.

A Christian holiday, Christmas did not originate with all activities centralized to the church. In fact, many of the traditions people hold dear have pagan roots, which were adapted as Christmas celebrations evolved.

People who hang mistletoe in doorways may be surprised to learn that this tradition dates back to the ancient Druids.

The Druids believed mistletoe possessed mystical powers that brought good luck to the household and warded off evil spirits.

Evergreen trees are now associated with Christmas trees, but evergreen boughs were once

used to decorate homes during the winter solstice to help people envision the spring to come.

Christians often look at evergreen trees as a sign of everlasting life and their relationship with God.

However, while many Christmas traditions continue to be an integral part of annual celebrations, there are some customs that have fallen out of favor.

Although these traditions may no longer be widely practiced, anyone can revive them and make them part of their holiday celebrations.

Wassailing is a custom that has ancient origins and is not as popular today as it once was. "Wassail" comes from the Anglo-Saxon phrase "waes hael," which means, "good health."

Wassail is a drink made of mulled ale, spices and other ingredients. To go wassailing meant to travel door-to-door singing and offering a drink from a wassail bowl in exchange for gifts. Wassailing has been mentioned in certain Christmas carols, including "We Wish You a Merry Christmas."

Largely an English tradition, wassailing was brought to America by British settlers. January 17th, the old Twelfth Night, is the traditional date for wassailing.

Although wassailing has largely fallen by the wayside, increased interest in ales and craft brewing may help revitalize this Christmas tradition, which can inspire community spirit.

Gifting with fruit cake is another tradition that has been much maligned and does not enjoy the same popularity that it once did.

Fruit cake is a cake made with chopped candied fruit, nuts and spices and is occasionally soaked in spirits.

Fruit cakes have been enjoyed all over the world, but Americans may never have embraced the Christmas fruit cake tradition as much as those from other countries.

However, with the right recipe and an open mind, it may be possible to resurrect the fruit cake tradition once again.

Traditions passed on through the years help make Christmas a favorite time of celebration.

People may want to explore the less popular traditions today and once again make them interesting parts of this year's festivities.

Holiday Fruit Cake

- 1-1/2 cups whole red candied cherries
- 1-1/2 cups whole green candied cherries
- 3 cups diced candied pineapple
- 1 pound walnut halves
- 10 ounces golden raisins
- 1 cup shortening
- 1 cup sugar
- 5 large eggs
- 4 tablespoons vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt

Preheat oven to 300°. Combine fruit and nuts. In another bowl, cream shortening and sugar until light and fluffy. Beat in eggs and vanilla.

Combine flour, baking powder and salt; add to creamed mixture and mix well. Pour over fruit and nuts; stir to coat.

Transfer to a greased and floured 10-in. tube pan. Bake un-

til a toothpick inserted in center comes out clean, about 2 hours.

Cool 10 minutes; remove from pan to a wire rack to cool completely.

Wrap tightly and store in a cool place.

Bring to room temperature before serving; slice with a serrated knife.



Chocolate Cardamom Truffle Cake

Serves 10 to 12

Amaretti Base

5 ounces amaretti
1/2 stick (4 tablespoons) unsalted butter
5 tablespoons sugar

Cardamom Truffle Filling

2-1/3 cups heavy cream
4 to 6 green cardamom pods, lightly bruised to open them
25 ounces dark chocolate (60-70% cocoa solids), grated
1/2 stick (4 tablespoons) unsalted butter, cubed
4 tablespoons chocolate liqueur



Cardamom Cocoa Sugar

3 green cardamom pods
1/4 cup sugar
1/2 cup unsweetened cocoa

1) 10-inch cake pan with a removable base, base and sides lined with nonstick parchment paper

To make the amaretti base, finely crush the amaretti in a food processor or put them in a plastic bag and crush with a rolling pin. Melt the butter and sugar in a pan over low heat, then stir in the amaretti crumbs. Press the mixture evenly over the base of the prepared cake pan and refrigerate for 20 minutes.

To make the cardamom truffle filling, put the cream and cardamom pods in a pan and heat until almost boiling. Remove from the heat and set aside to infuse for 20 minutes.

Meanwhile, put the chocolate and butter in a saucepan. Strain the infused cream through a fine strainer onto the chocolate (the cream will be warm enough to melt the chocolate). If it doesn't melt, warm over very low heat, stirring occasionally,

but do not allow to boil. Stir in the liqueur, then set aside until almost cold, but not set. With an electric mixer, beat the chocolate mixture for a couple of minutes — this will give the cake a lovely airy texture. Pour onto the amaretti base. Let cool, then cover and refrigerate for at least 6 hours, or up to 48 hours before serving.

To make the cardamom cocoa sugar, remove the black seeds from the papery cardamom pods and put the seeds in a spice grinder with the sugar and cocoa. Grind to a powder.

Carefully remove the cake from the pan and peel off the lining paper.

Set on a chilled serving plate and sift the cardamom cocoa sugar evenly over the top.

Serve immediately, cut into very thin slices

Best Chocolate Cake Ever

Ingredients:

3/4 cup butter
3 eggs
2 cups self rising flour
3/4 cup unsweetened cocoa powder
2 cups sugar
2 teaspoons vanilla extract
1 1/2 cup milk

Ingredients for frosting:

2 cups or 1 (12 ounce) package of semisweet chocolate chips
1/2 cup butter
8 ounces sour cream
1 pound or 4 1/2 cups powdered sugar

Directions:

Allow butter and eggs to stand at room temperature for 30 minutes. Lightly grease and flour three 8 inch cake pans.

Preheat oven to 350°. Stir together flour and cocoa powder and set aside.

In a large mixing bowl, beat butter on medium high for about 30 seconds, gradually add sugar (about 1/4 cup at a time), beating on medium speed for 3 – 4 minutes or until mixed well. Scraping side of bowl as you mix, continue

beating at medium speed for 2 minutes. Add eggs one at a time, beating after adding each egg, then add vanilla extract beating until mixed well.

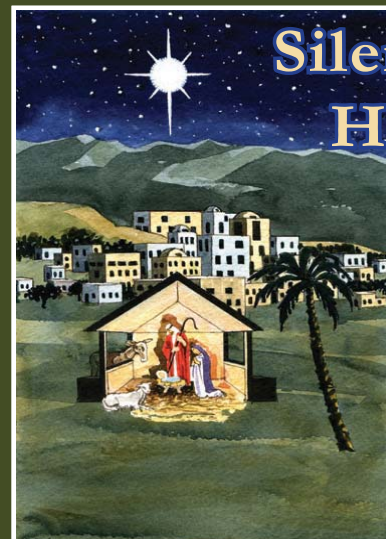
Alternately add the flour mixture and the milk, beating on low speed until combined after each addition. Beat on medium to high speed for 20 more seconds. Spread evenly into each of your prepared pans.

Bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Cool cake layers for 10 minutes in pans, then remove from pans and allow to cool completely.

Prepare chocolate frosting. Frost cake and garnish as desired.

Frosting directions:

In a large saucepan, combine one (12 ounce package or 2 cups) semisweet chocolate chips and 1/2 cup butter, heating over low heat until melted, stirring often. Cool for 5 minutes. Stir in one (8 ounce) carton sour cream. Gradually add 4 1/2 cups (about 1 lb.) sifted powdered sugar, beating on medium speed until mixture is smooth.



Silent Night Holy Night

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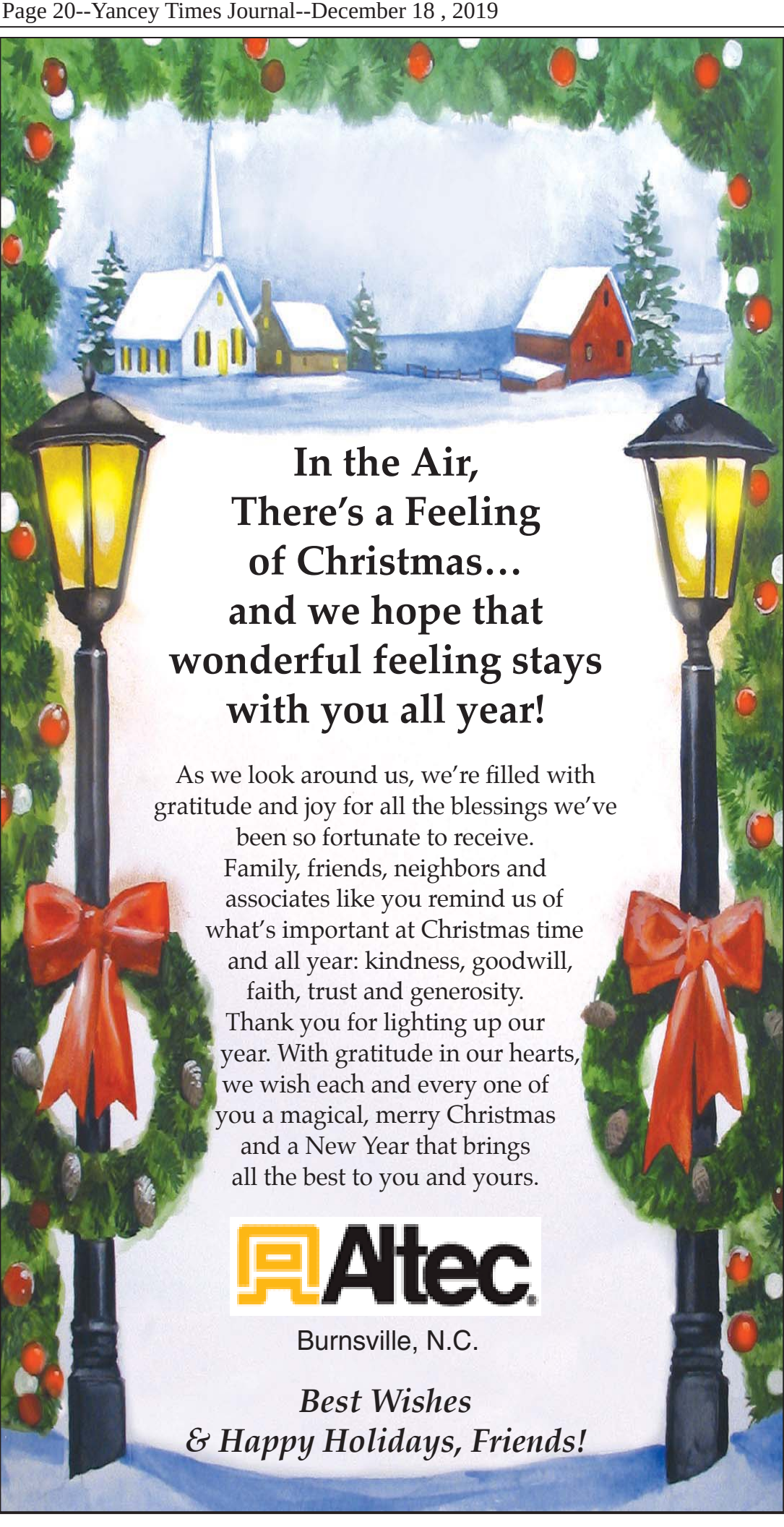
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Family, friends, neighbors and associates like you remind us of what's important at Christmas time and all year: kindness, goodwill, faith, trust and generosity. Thank you for lighting up our year. With gratitude in our hearts, we wish each and every one of you a magical, merry Christmas and a New Year that brings all the best to you and yours.



Burnsville, N.C.

*Best Wishes
& Happy Holidays, Friends!*

Tips for baking better Christmas cookies

Cookies and other baked treats are everywhere come the holiday season. It's not uncommon to give cookies as gifts or arrive at holiday gatherings with cakes and other decadent desserts.

Cookies are a classic holiday treat, and some families even build entire traditions around baking Christmas cookies.

Novice bakers making cookies for the first time may be a little overwhelmed when perusing recipes. Baking is a science, and sometimes it takes practice to get the results just right. However, there are some tips that can help yield better, buttery bounties.

Handle butter with care

Butter can make or break a cookie recipe, as butter is often the glue that holds the cookie together. Therefore, it is key to follow the directions carefully regarding how to handle butter. Smithsonian.com says to leave butter at room temperature for 30 to 60 minutes to properly soften it. This takes patience, but fiddling with butter too much can damage its delectable integrity. While purists may say butter is best, margarine may be acceptable if it has a high fat content; otherwise, cookies may spread out and flatten.

When it comes time to

cream the butter with sugar, be sure to do so thoroughly to incorporate air into the butter and remove the grainy texture of the sugar.

Measure flour properly

Measuring flour the right way can ensure cookies come out right. The Cooking Channel says to spoon the flour lightly into a dry measuring cup, then level it off with a knife. Do not dip the measuring cup into the flour or tap the knife against the cup. This will pack too much flour into the measuring cup and result in dry, tough cookies.

Slow down the eggs

Add eggs one at a time to make sure each will emulsify properly with the fat in the butter. Adding eggs en masse may cause the emulsification to fail.

Chill out

Follow recipes that call for chilling cookie dough carefully. This process is important for making sliced and shaped cookies. By chilling, the dough becomes more malleable for rolling and even slicing.

Use a bottom rack

Too much heat may compromise cookie integrity. The food experts at Delish say to try moving cookies onto a lower rack in the oven if they aren't retaining their shape when baked. Put an empty cookie sheet on the top rack. That will block the cookies from the most intense heat that rises to the top of the oven.

Mastering cookies takes a little patience and some trial and error. Once bakers get their feet wet, Christmas-cookie-baking becomes even more special.

Lemon-Ginger Cookies

1/2 cup butter, softened
1 cup packed brown sugar
1 egg
3 Tbsp. sour cream
1/2 tsp. lemon extract
1/2 tsp. vanilla extract
1-3/4 cups all-purpose flour
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. ground ginger
1/4 tsp. salt

In a small mixing bowl, cream the butter and brown sugar. Beat in egg, sour cream and extracts. Combine the flour, baking soda, cream of tartar, ginger and salt; gradually beat into the creamed mixture.

Drop dough by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350° for 10-12 minutes or until lightly browned. Immediately remove from pans to wire racks.

