

# local life

*25 Days of Cooking up Holiday Cheer*





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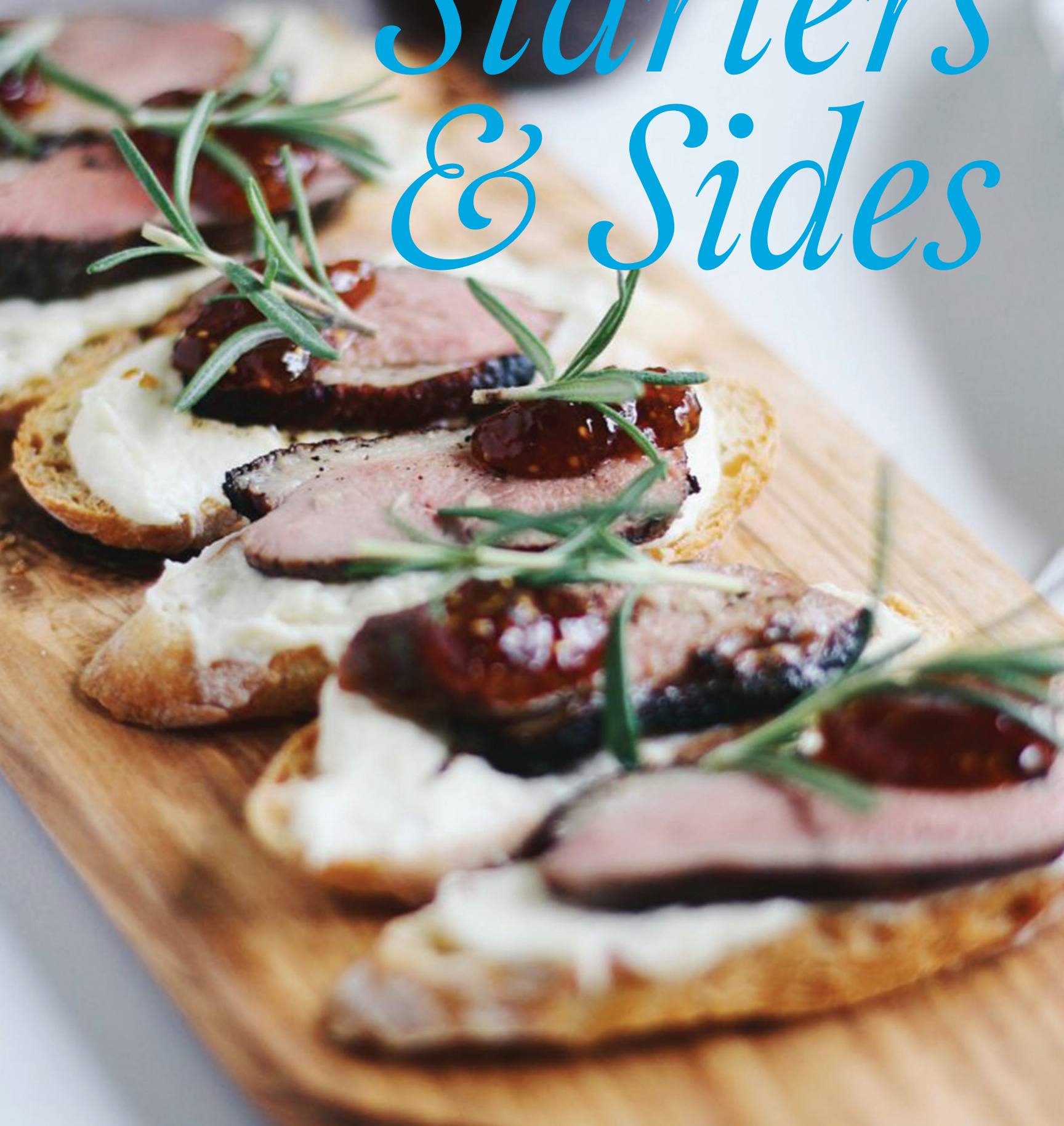
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# *Starters & Sides*





# Asparagus & Prosciutto Bundles

## CASSANDRA'S KITCHEN

Everything is better wrapped in prosciutto – even asparagus. Cassandra's Kitchen shared Ina Garten's easy and delicious recipe for asparagus and prosciutto bundles, guaranteed to please even the pickiest of guests.

### INGREDIENTS

*Kosher salt*

*2 pounds medium-sized asparagus, bottom thirds discarded*

*6 slices of Italian prosciutto*

*Good olive oil*

*2 tablespoons white truffle butter*

*Fleur De Sel and freshly ground black pepper*

*2 ounces grated Gruyère cheese*

### DIRECTIONS

**[1]** Heat the oven to 400 degrees.

**[2]** Fill a large pot with water, add 1 tablespoon salt, and bring to a boil. If the asparagus are thick, peel them halfway up the stalk with a vegetable peeler. Immerse the asparagus in the boiling water and cook for 2 minutes. Drain the asparagus and put them immediately into a large bowl of ice water to set the bright green color. Allow to chill for 2 to 3 minutes. Drain and pat the asparagus dry.

**[3]** Gather 6 to 8 asparagus spears into a bundle with the tips together, and wrap a slice of prosciutto securely around the middle. Repeat to make 6 bundles. Brush a rectangular baking dish (large enough to hold the bundles in one layer) with 1½ tablespoons of olive oil. Place the bundles seam side down in the baking dish, arranged side by side, with the tips facing the same way. In a small saucepan, heat the truffle butter and 1½ tablespoons of olive oil until the butter melts. Drizzle it over the bundles. Sprinkle with ¾ teaspoon fleur de sel, ½ teaspoon pepper, and the Gruyère and bake for 12 to 15 minutes, until the butter is sizzling and the cheese melts and starts to brown. Serve hot.





# Holiday Cheese Ball

## NECTAR FARM KITCHEN

A cheese ball is a staple for gatherings here in the South. Take your cheese ball up a notch with this recipe from Nectar Farm Kitchen Bluffton.

### INGREDIENTS

*16 ounces cream cheese*

*4 ounces goat cheese*

*2 tablespoons honey*

*1 teaspoon salt*

*1 sprig mint chiffonade*

*5 ounces dried cranberries, finely chopped, divided*

*2 ounces candied pecans, finely chopped*

### DIRECTIONS

**[1]** Place cream cheese, goat cheese, honey, salt, half of the mint and 3 ounces of the dried cranberries in a stand mixer with the paddle attachment and mix until fully incorporated.

**[2]** With plastic wrap, lightly spray with nonstick spray, place cheese mix on the wrap and form into a ball shape; place in the freezer for 10 minutes to set up.

**[3]** In a separate bowl, place the rest of the mint, cranberries and pecans. Remove cheese from the freezer and place in a bowl, and crust the ball with the nut and cranberry mix until fully covered. Wrap the ball again and let it set up in the fridge until serving.

**[4]** Serve with fresh fruit, crackers and toast points.





# Creamy Crab Stuffed Mushrooms

## POSEIDON COASTAL CUISINE

Serve up some local crab and impress your out-of-town guests this year with this Lowcountry-inspired app from Poseidon Coastal Cuisine.

### INGREDIENTS

6 ounces baby bella mushrooms  
4 ounces cream cheese  
5 ounces crab claw meat  
2 1/2 ounces mayonnaise  
1/4 teaspoon garlic powder  
1/4 teaspoon coarse kosher salt  
1/4 ounce red bell pepper, diced  
1 1/2 ounces shredded mozzarella cheese  
1/4 ounce chopped parsley  
1/2 ounce grated Parmesan cheese  
1 ounce Ritz crackers, crushed

### DIRECTIONS

- [1]** Heat oven to 375.
- [2]** Remove the stems from the mushrooms and cut the tops to make them flat; reserve the stems and top cuts for another use. Place the mushrooms, cap side up, onto a baking sheet. Roast until the mushrooms are mostly tender and release liquid, about 12-15 minutes.
- [3]** In a bowl, stir together the cream cheese, claw meat, mayonnaise, garlic powder, salt, peppers, mozzarella and parsley.
- [4]** Stir the Ritz crackers and the Parmesan cheese in a small bowl. Set aside.
- [5]** Stuff each mushroom with the crab mix, sprinkle the cracker mix on top and place onto a baking sheet. Bake until the crackers are golden brown and the crab filling is hot and melted, 8-10 minutes.
- [6]** Garnish with chopped parsley and paprika, and serve immediately.





# Sweet Potatoes with Marshmallows

## LOCAL LIFE TEST KITCHEN

Sweet potatoes are the staple of many holiday celebrations. Wow your family with this simple recipe that includes cranberries, walnuts and marshmallows. The dish takes just a few minutes to prep ahead of time so you can simply throw it in the oven and bake to perfection.

### INGREDIENTS

3 cups sweet potatoes, cubed

1/2 cup butter, melted

1/2 cup brown sugar, packed

1/2 cup cranberries

1/2 cup candied walnuts

1 bag marshmallows

Sea salt, to taste

### DIRECTIONS

**[1]** In a baking dish, evenly spread sweet potatoes and drizzle over butter.

**[2]** Sprinkle brown sugar evenly, and then top with cranberries, walnuts and marshmallows. Add a little salt if you prefer.

**[3]** Bake 30 minutes at 350 degrees or until marshmallows are browned.





# Carrot & Parsnip Bisque

## CHARLIE'S COASTAL BISTRO

This recipe from Charlie's Coastal Bistro is the perfect start to any feast. Did you know that parsnips are one of the most popular foods consumed on Christmas Day?

### INGREDIENTS

1 1/2 pounds carrot	1 tablespoon salt
1 1/2 pounds parsnip	1/2 teaspoon white pepper
1/4 cup butter	1/4 teaspoon nutmeg
1/2 ounce fresh ginger	1 each star anise
1 medium yellow onion	1/4 cup extra virgin olive oil
3 sprigs fresh thyme	
1/2 cup white wine	
2 1/2 cups water	
2 quarts heavy cream	

### DIRECTIONS

- [1]** Take carrots and parsnips in a large mixing bowl and drizzle some oil until veggies are coated. Lay on sheet pan or cookie tray to roast in a 350-degree oven for 45-60 minutes or until they are nice and roasted.
- [2]** In a soup pot, start by adding butter in a cold pot. Put on medium heat and once butter is melted, add onions and ginger. Stir often to make sure there is no uneven cooking and cook for 10-14 minute until nice and tender to the point of the caramelization process beginning.
- [3]** Add roasted veggies to the pot and fresh thyme. Cook for 5-7 minutes and add spices and seasonings. Stir once more and add wine. Cook for 2-4 minutes until wine has chance to simmer. Add the rest of the liquid and bring to a boil. Cook for 20-25 minutes and then let cool for 5-10 minutes.
- [4]** Now pull out thyme sprigs and star anise. With a ladle, add the soup base in batches and pull the center piece slightly out so the pressure does not blow the top off blender.
- [5]** Blend each batch until smooth and pour into another container. Do this until everything has gone through the blender.
- [6]** Mix everything together and run through the blender one more time. It's ready to serve. Chef's tip: top with crisped prosciutto or bacon.





# Grilled Turkey Meatballs

## MOSS CREEK

As we enter the season in which many of us traditionally entertain guests, this year some of us may be looking for ways to do more of that in our backyard rather than in our living rooms. You will notice the seasonings are slightly different from what you might find in a traditional Italian meatball, like the hint of chili and spice, along with the smoky flavor.

### INGREDIENTS

- 1 pound ground turkey*
- 1 pound sweet Italian pork sausage removed from casing*
- 2 eggs*
- 1/4 cup milk*
- 3 teaspoons granulated garlic powder (not garlic salt)*
- 3 teaspoons dark red chili powder*
- 1 teaspoon dry thyme leaves*
- 1 teaspoon kosher salt*
- 1 teaspoon fine ground black pepper*
- 1/2 cup finely minced sweet onion*
- Approximately 1/2 cup Italian style breadcrumbs*

### DIRECTIONS

- [1]** Make meatball mix and roll into 3/4-ounce balls
- [2]** Set up your grill or smoker to run fairly hot, around 375-400 degrees. Use an indirect cooking method (food not directly over fire). Once grill temperature has stabilized, place meatballs on opposite side of grill from the fire and cook covered, until you reach a 165-degree internal temperature (about 30 minutes).
- [3]** Baste with sauce and cover again just to let the sauce set on the meatballs a bit. Extra sauce may be served on the side. Remove and serve immediately or cool to be reheated later. Chef's tip: For those using charcoal grills, I like to add a single wood chunk to enhance the charcoal fire for these meatballs. For those who enjoy very mild smoke, I suggest apple wood.



### INGREDIENTS (sauce)

- 3/4 cup light brown sugar*
- 3/4 cup ketchup*
- 1/4 cup red wine vinegar*
- 1/8 cup water*
- 1 tablespoon dry mustard powder*
- 1 teaspoon paprika (not smoked)*
- 1 teaspoon kosher salt*
- 1 teaspoon fine ground black pepper*
- 2 tablespoons grape jelly*
- 1 tablespoon Sriracha*

### DIRECTIONS

Combine all sauce ingredients in a sauce pan and simmer on low until satisfied with taste and texture – set aside.



# Roasted Butternut and Spaghetti Squash Au Gratin

## THE PEARL KITCHEN & BAR

Indulge in a holiday delight, where the rich flavors of roasted squash mingle with creamy, cheesy decadence for a festive feast that'll leave your taste buds singing carols of joy!

### INGREDIENTS

*1 large butternut squash, peeled, seeded and  $\frac{3}{4}$  inch cubed*

*1 spaghetti squash, split symmetrically and seeded*

*1 large shallot, minced*

*Garlic, minced*

*$\frac{1}{4}$  lb. butter*

*$\frac{1}{8}$  cup all-purpose flour*

*6 sprigs thyme, wrapped in butcher's twine*

*2 sprigs sage, wrapped in butcher's twine*

*2 qt. heavy cream*

*1 cup bread crumbs*

*3 cups fresh Parmesan*

*$\frac{1}{2}$  cup chopped parsley*

### DIRECTIONS

Preheat oven to 400 degrees. Toss butternut squash in butter, salt and pepper. Roast cubed butternut squash until tender, but not overdone. Roast spaghetti squash until tender but not overdone, and scoop out the squash from the skin. Reserve. In a large saucepan, sweat shallots, garlic and herbs until translucent. Add flour and make a roux. Add heavy cream and 2 cups Parmesan, and heat until thickened. Add salt and pepper to taste. In a sprayed 15x10 baking dish, place squash and spread evenly. Pour cream and Parmesan mixture over squash then cover with remaining Parmesan, bread crumbs and parsley. Cover with foil and bake at 425 degrees for 25 minutes. Remove foil and bake until golden brown.





# Duck Confit Crostini with Parsnip Puree & Fig

## CHARBAR CO.

Duck is a holiday delicacy for many. Impress your guests with this French classic that is much easier to make than it looks.

### INGREDIENTS

12 ounces duck leg confit or cooked duck breast

Fig spread or fig preserves

1 French baguette

Olive oil

Sea salt and pepper

Fresh rosemary

### INGREDIENTS (PARSNIP PUREE)

8 ounces parsnips, peeled and small-cubed

1 cup half and half

2 garlic cloves, minced

2 tablespoons butter

Sea salt and pepper

### DIRECTIONS

**[1]** Make the parsnip puree. In a small pot, combine the parsnips, half and half, garlic cloves, butter, and sea salt and pepper to taste. Cover, bring to a simmer, and cook until the parsnips are completely softened. A knife should pierce through them easily. If there is still a lot of liquid when the parsnips are fully cooked, uncover and reduce some of the liquid. Puree the mixture in a blender until smooth and creamy.

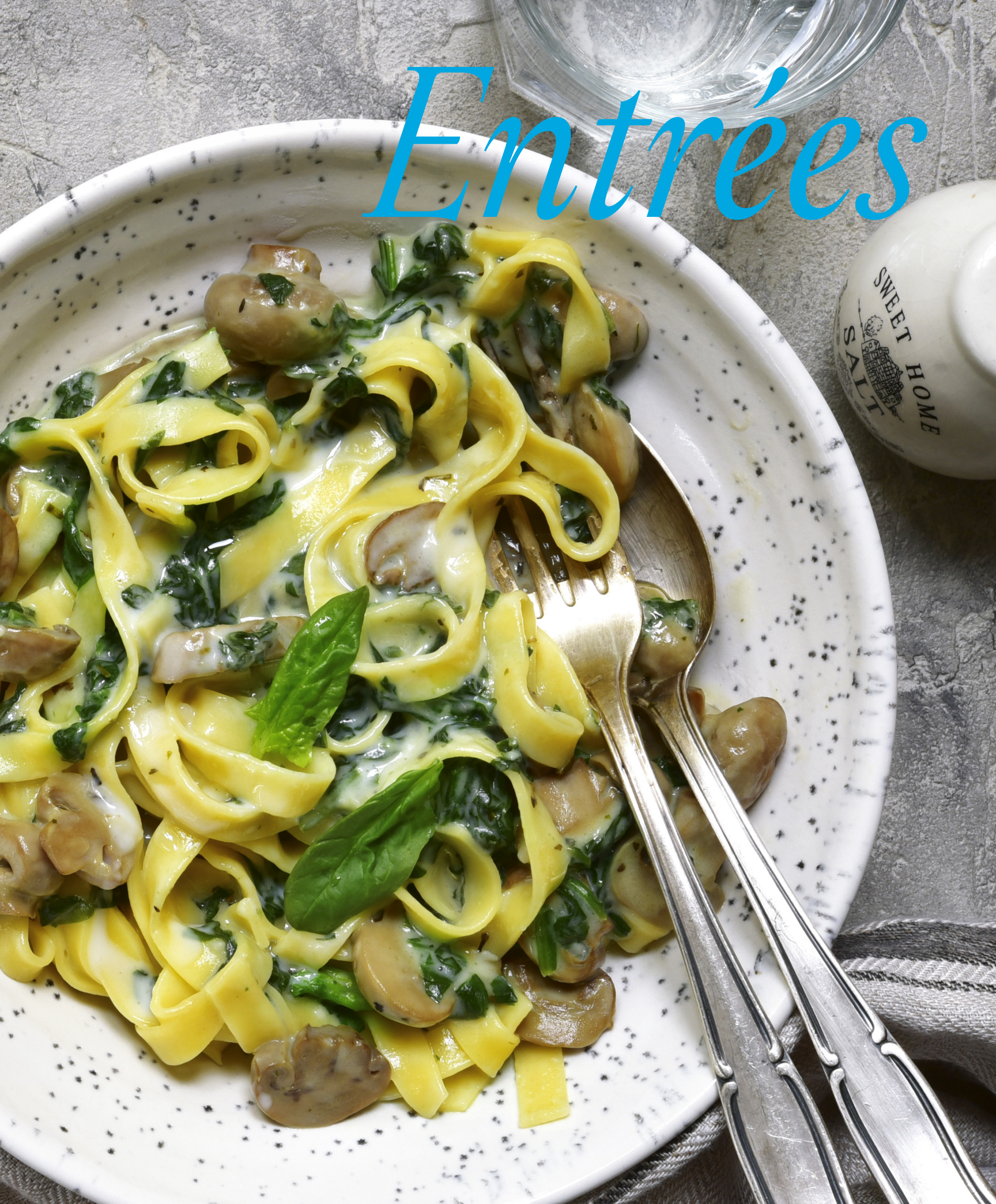
**[2]** Make the crostini. Preheat oven to 350 degrees. Slice the baguette into even 1/4-inch thick slices. Brush both sides with olive oil and season with sea salt and pepper. Arrange in an even layer on baking sheets and cook until golden (15-20 minutes), rotating the pans halfway through.

**[3]** Assemble the crostini. Heat the duck confit or duck breast. Spread the bottom of the crostini with parsnip puree. Top with a slice of the duck confit. Garnish with a small dollop of fig preserves and fresh rosemary. Enjoy!





# *Entrées*





# Turkey Roulade & Cranberry Chutney

## NUNZIO RESTAURANT + BAR

This turkey roulade with cranberry chutney may look like a showstopper, but preparing mise en place can have this meal ready to show off its fall vegetables and winter herbs relatively quickly after your group gets home from touring Harbour Town Lights.

### INGREDIENTS

4 slices raw turkey breast, lightly pounded

1/2 cup cooked spinach, squeezed and dried

3 ounces, dried cranberries

3 ounces, pine nuts

2 tablespoons, ricotta cheese

Nutmeg

2 tablespoons breadcrumbs

2 tablespoons parmigiano cheese

1 egg

4 slices prosciutto

Fresh sage

Fresh rosemary



### INGREDIENTS (CHUTNEY)

1 mango, diced

3 ounces dried cranberry

2 ounces walnuts

1 ounce balsamic vinegar

Salt & pepper

### DIRECTIONS

**[1]** Preheat oven at 400 degrees.

**[2]** To prepare roulade mix: Mix in a mixing bowl the spinach, cranberries, pine nuts, ricotta, breadcrumbs, parmigiano, eggs, nutmeg. Set aside.

**[3]** To prepare the roulade: Place on a flat surface one flat sheet of aluminum foil. Place four slices of prosciutto in the center of the sheet and sprinkle with fresh rosemary & sage. Then, place the turkey slices on top of the prosciutto. Spread the stuffing mix in the middle of the turkey slice and roll tightly. Make sure the prosciutto covers the outside of the turkey as you roll. Use the aluminum foil to help you make the roll nice and tight. Seal both sides with aluminum foil on both sides like salami.

**[4]** To cook the roulade: Bake for 20 minutes in the oven at 400 degrees. Remove and set aside.

**[5]** To make the chutney: Sauté in a sauce pan the balsamic vinegar, cranberries and walnuts. Cook down for 5 minutes. Then, add the mango and let simmer a few minutes. Add salt and pepper and set aside.

**[6]** To plate the roulade: Remove the foil from the turkey roulade and slice with an electric knife into 3/4-inch slices. Place onto a serving platter and serve with a spoon of the chutney on top. Serves eight.





# Chicken Coq au vin

## CHARLIE'S COASTAL BISTRO

If you're into chicken thighs, consider this French favorite from the good folks at Charlie's L'Etoile Verte. Coq au vin might sound fancy but it is really just a simple, great-tasting chicken dish that anyone can master.

### INGREDIENTS

*2 tablespoons extra virgin olive oil*

*7 ounces pancetta, small dice*

*2 large carrots*

*1/2 Stock Celery, large batons*

*1 medium onion, diced*

*6 chicken thighs*

*1/4 ounce thyme sprigs*

*10 large mushrooms, halved*

*2 cups red wine*

*4 garlic cloves, sliced*

*4 cups chicken stock*

*Salt and pepper, to taste*

*2 tablespoons cornstarch (mix with water)*

*3 tablespoons water*

### DIRECTIONS

**[1]** Preheat oven to 350 degrees. Start with a Dutch oven over medium heat with extra virgin olive oil. Cook pancetta until golden brown, 8-12 minutes.

**[2]** Once the pancetta is cooked, pull out of the pot and set aside.

**[3]** Now salt and pepper the chicken thighs and start to sear them, skin side down. Cook for 5-8 minutes on each side. Set chicken to the side.

**[4]** Take out 1/3 of the oil in the pot and add vegetables along with herbs. Sauté until vegetables start to brown and tenderize about 6-10 minutes.

**[5]** Add wine and deglaze the pot. Cook for 2 minutes then add chicken stock and chicken. Bring to a boil and cover the pot, place in oven 45-60 minutes.

**[6]** Using tongs, remove chicken from the pot. Place pot back on stove and bring back to a boil over medium-high heat.

**[7]** Add cornstarch slurry and simmer for 8-10 minutes or until the mixture has thickened.

**[8]** Add chicken back to pot to warm. Serve.





# Spinach, Mushroom & Pesto Lasagna

## SPROUT MOMMA

There's nothing like the smell of lasagna in the oven to make the holidays come alive. Best off all, this recipe from the team at Sprout Momma is easy, delicious, protein-packed, and vegan friendly.

## INGREDIENTS

4 cups torn spinach

2 cups cremini mushrooms, sliced

1/2 cup commercial pesto

3/4 cup shredded part-skim mozzarella cheese

3/4 cup shredded provolone cheese

1 15-ounce carton fat-free ricotta cheese

1 large egg, lightly beaten

3/4 cup grated fresh Parmesan cheese, divided

1 25.5-ounce bottle fat-free tomato-basil pasta sauce

1 8-ounce can tomato sauce

Cooking spray

1 8-ounce package precooked lasagna noodles (12 noodles)

## DIRECTIONS

**[1]** Arrange the spinach in a vegetable steamer; steam, covered, 3 minutes or until spinach wilts. Drain, squeeze dry, and coarsely chop. Combine spinach, mushrooms, and pesto in a medium bowl, stirring to combine; set aside.

**[2]** Combine mozzarella, provolone, ricotta, and beaten egg in a medium bowl, stirring well to combine. Stir in 1/4 cup Parmesan, and set aside. Combine the pasta sauce and the tomato sauce in a medium bowl.

**[3]** Spread 1 cup pasta sauce mixture in the bottom of a 6-quart oval electric slow cooker coated with cooking spray. Arrange 3 noodles over pasta sauce mixture; top with 1 cup cheese mixture and 1 cup spinach mixture. Repeat the layers, ending with spinach mixture. Arrange 3 noodles over spinach mixture; top with remaining 1 cup cheese mixture and 1 cup pasta sauce mixture. Place remaining 3 noodles over sauce mixture; spread remaining sauce mixture over noodles. Sprinkle with the remaining 1/2 cup Parmesan. Cover with lid; cook on low 5 hours or until done.





# Creamy Mushroom and Spinach Tagliatelle

**Fun fact:** In 1930, the beloved animated character Popeye was credited with increasing spinach consumption in the U.S. by 33 percent. A few years later, a statue of the cartoon sailor was put up in the spinach-harvesting town of Crystal City, Texas.

## INGREDIENTS

1 package dried tagliatelle

17 fluid ounces creme fraiche

7 ounces fresh spinach

1 bunch spring onions, finely chopped

2 garlic cloves, finely chopped

10 mushrooms, finely sliced

Salt and pepper, to taste

1 tablespoon olive oil

## DIRECTIONS

**[1]** Once the oil is heated in a pan over medium heat, add in spring onions, garlic and mushrooms. After 8 to 10 minutes, add the spinach, and stir until wilted.

**[2]** Remove from heat and add in the creme fraiche. Return pan to heat and boil until the sauce has thickened. Add in salt and pepper.

**[3]** Once pasta has cooked in boiling, salted water, drain and mix in with the mushroom and spinach sauce. Serve immediately.





# *Desserts*





# Panettone Bread Pudding

MICHAEL ANTHONY'S CUCINA ITALIANA

Indulge in the magic of the holidays with every luscious bite of Panettone bread pudding, where tradition meets decadence in perfect harmony.

## INGREDIENTS

4-6 cups one inch squares of Panettone (firmly packed)

½ cup chocolate chips

½ cup orange liqueur (Gran Gala or Grand Marnier)

8 extra large egg yolks

¼ cup honey

1 teaspoon pure vanilla paste

1 teaspoon ground cinnamon

½ cup sugar

2 cups heavy cream, warmed

4 cups milk, warmed

Powdered sugar, for garnish

## DIRECTIONS

Preheat the oven to 325 degrees. Grease a rectangular baking dish (11x7x2) and set aside. Place the Panettone squares in the prepared baking dish. Sprinkle with the chocolate chips and drizzle with the orange liqueur. In a large mixing bowl, combine egg yolks, honey, vanilla, cinnamon and sugar. Whisk the mixture until light and fluffy. Add the warm cream and milk. Whisk until well blended. Pour the mixture through a fine strainer into a large pitcher. Pour the custard over the Panettone squares and set aside for about 15 minutes to allow the bread to be thoroughly soaked with the custard.

Cover the dish with foil. Bake at 325 degrees for approximately one hour or until the custard is just set. A toothpick, when inserted, should come out clean. Remove the baking dish from the oven and allow to cool on a wire rack to room temperature.

When ready to serve, cut the pudding into squares and dust with powdered sugar. Top with a dollop of gelato, whipped cream or crème Anglaise.





# Peanut Butter Cup Pie

## SALTY DOG CAFE

As we all know, peanut butter and chocolate are a match made in heaven. End your holiday meal in style with this decadent peanut butter cup pie drizzled in chocolate from Salty Dog Cafe.

### INGREDIENTS

9 ounces of ground Oreo cookies

3 ounces melted butter

10 ounces cream cheese

14 ounces peanut butter

1 cup of sugar

1 pound of semi-sweet chocolate

2 cups heavy cream

5 peanut butter cups

Whipped cream

### DIRECTIONS

**[1]** Mix Oreo cookies and melted butter together well. Press into greased pie pan and bake at 350 degrees for 4 minutes.

**[2]** In a medium bowl, combine cream cheese, peanut butter and a 1/2 cup of sugar (save the second 1/2 cup of sugar for making the whipping cream)

**[3]** Whip thoroughly until creamy (3-4 minutes). Whip 1 cup heavy cream and the remaining 1/2 cup of sugar together on high speed until stiff peaks occur. Gently fold into the peanut butter mixture until combined. Layer in pie crust and cool for 30 minutes.

**[4]** Melt the chocolate in 1 cup of cream until smooth and spread on top of pie. Chop cups and spread over the top. Chill for an hour.

**[5]** Top with whipped cream and serve.



# Chocolate Ganache Holiday Log

## BERKELEY HALL

No dessert represents holiday traditions better than a Yule log does. This irresistible cake roll from Berkeley Hall will make a stunning appearance at any holiday table. Filled with creamy frosting and dressed with chocolate ganache, it's the perfect dessert to make and savor during this most wonderful time of the year.

### INGREDIENTS

*1 pound sugar cookie scraps (4 cups, not packed)*

*2 ounces soft dried figs (about 15), coarsely chopped*

*2 ounces Medjool dates (about 5 large), pitted and coarsely chopped*

*1/2 cup dried cranberries*

*1/2 cup toasted almonds, coarsely chopped*

*1/2 cup toasted hazelnuts, coarsely chopped*

*1/2 teaspoon salt*

*1 cup heavy cream*

*8 ounces bittersweet chocolate, finely chopped*

*1 teaspoon vanilla extract*

### DIRECTIONS

**[1]** To make the ganache: Place the chopped chocolate in a medium heat-safe bowl and place the cream in a small saucepan over medium heat. Bring the cream to a simmer, so that bubbles appear on the edges of the pan, but do not let it boil. Pour the hot cream over the chopped chocolate and let it soften for a minute, then whisk it until the chocolate is melted and the mixture is well combined and smooth. Set aside your ganache for now.

**[2]** Place the cookie scraps in the bowl of a food processor and pulse until you have fine crumbs. Put the cookie crumbs into a large bowl.

**[3]** Add the chopped fruit, nuts, and salt to the cookie crumbs and mix until well distributed.

**[4]** Add the vanilla extract to the ganache, and then pour the ganache over the cake mixture. Stir until well combined and there is a uniform texture throughout. Press some cling-wrap to the top of the mixture and refrigerate until firm enough to roll, at least 1 hour.

**[5]** Once the candy has firmed up, scoop half of it from the bowl and, using waxed paper or parchment, roll it into a log about 2 inches in diameter and 9 inches long. Once it is a cylinder, roll it on the counter a few times to try and get it as round as possible. Repeat the process with the second half of the candy, forming an identical log.

**[6]** Place the logs on a baking sheet and freeze them until firm, at least 2 hours. The logs can be kept frozen for up to a month, but if you plan to freeze them for that long, wrap the logs with plastic wrap to prevent odors or freezer burn.

**[7]** About 15 minutes prior to serving, remove the logs from the freezer. Roll them in powdered sugar to make them resemble a log. Cut them into thin slices and serve. The logs can stay at room temperature for several hours before getting too soft. If they do start to get too soft, refrigerate or freeze briefly to firm them up. If the sugar coating starts to melt, re-roll them in sugar as needed.





# Sugarplum Fairy Bread Pudding

CARRIE HIRSCH

After this dessert, your guests will be hoping for an invitation back next year.

## INGREDIENTS

(1) 15-ounce can whole purple plums in heavy syrup

1/4 cup orange vodka (or any fruit-flavored vodka)

1/4 cup granulated sugar

1/4 cup orange juice

Zest from 1 orange

3/4 loaf sliced brioche bread

1/2 stick butter, melted

2 eggs, beaten

3/4 cup whole milk

1 teaspoon ground cinnamon

Cooking spray

8" x 8" x 2" baking dish

## OPTIONAL TOPPINGS

Whipped cream

Vanilla ice cream

Pomegranate seeds

## DIRECTIONS

Strain plums and reserve syrup. Remove any pits from plums, then chop coarsely. Combine plums, syrup, vodka, sugar, orange juice and orange zest in a medium saucepan. Bring to a boil over medium heat, then simmer uncovered, stirring frequently, for 15 minutes. Heat oven to 350 degrees. Tear or cut bread slices into 1-inch pieces then place in a large bowl. Add melted butter, eggs, milk and cinnamon, making sure the bread soaks up all the liquid. Spoon bread mixture into baking dish coated with cooking spray. Pour plum mixture over the bread. Bake for 35-40 minutes. Serve with whipped cream or vanilla ice cream and sprinkle with pomegranate seeds.





# Cherry-Chai Oatmeal Cookies

## ODD BIRDS CAFE

Oatmeal cookies are the perfect blank-canvas treat, a great opportunity to get creative for the holiday season. Add more quality to your holiday cookie jar with this interesting cherry-chai twist from Odd Birds Cafe. Mix and match the add-ins to make them your own.

### INGREDIENTS

1 1/4 cups all-purpose flour

1 1/4 teaspoons kosher salt

1/2 teaspoon baking soda

1/2 teaspoon chai spice

12 tablespoons butter

3/4 cup granulated sugar

1/2 cup dark brown sugar

1 whole egg plus 1 egg yolk

1 tablespoon vanilla extract

1 3/4 cups rolled oats

1/2 cup dried cherries, chopped



### DIRECTIONS

**[1]** In a medium bowl, whisk together the flour, salt and baking soda. Set aside.

**[2]** Place 4 tablespoons of the butter and the chai spice in the bowl of a stand mixer or large heat-proof bowl. Melt the other 8 tablespoons of butter in a skillet until the milk solids begin to brown and the butter is golden and nutty. Pour the hot butter into the mixer bowl and swirl to combine with the spices. Add the sugars into the bowl and mix on medium with the paddle until well combined. On low, mix in egg, yolk and vanilla until combined. Add in flour mixture until no dry streaks remain. Add in oats and cherries to combine evenly.

**[3]** Scoop cookies into 3-4 tablespoon portions, about 12-14 cookies, and chill until ready to bake.

**[4]** Heat oven to 325 and bake for about 15 minutes or until the edges are brown but the centers are still soft (they will finish cooking on the pan).

### MIX-IN OPTIONS

**Dried fruit:** Apricots, cranberries, golden raisins, rum-soaked raisins, apples, blueberries, candied ginger

**Nuts:** Pecans, pistachios, slivered almonds, walnuts, pepitas, hazelnuts

**Chips:** Dark or milk chocolate, butterscotch, white chocolate, peanut butter, cocoa nibs, toffee bits

**Spices:** Cinnamon, ginger, nutmeg, pumpkin pie spice, espresso powder





# Cinnamon Apple and Gingersnap Crumble

## BLACK MARLIN BAYSIDE GRILL

Cinnamon, apple and gingersnaps offer perfect holiday flavor. Black Marlin Bayside Grill, provided this interesting take on a holiday classic.

### INGREDIENTS

6 Honeycrisp apples, peeled, cored and sliced

1 1/2 teaspoons cinnamon

1/2 cup brown sugar

1 teaspoon vanilla extract

2 tablespoons butter, unsalted at room temperature

### INGREDIENTS (CRUMBLE TOPPING)

1 box gingersnap cookies

3/4 cup old-fashioned oats

1/2 cup brown sugar

2 tablespoons butter, unsalted

### DIRECTIONS

**[1]** Make the apple filling. In a medium-sized sauce pot, combine all ingredients over medium heat, stirring occasionally. Once all ingredients have reached an apple pie-like consistency, remove from heat and set aside.

**[2]** Make the crumble topping. Heat oven to 350. Crush cookies by hand or in a food processor. Put all other ingredients except butter in a bowl and mix. Last, add the butter and gently knead by hand. It should be a bit clumpy.

**[3]** In your dish of choice, butter the bottom and sprinkle 1/4 of the crumble topping on the bottom, (enough to coat). Spoon in apple filling and give it a good shake to level filling out for even baking. Sprinkle the remaining crumble topping across the top evenly and bake in the oven until golden brown.

**Tip:** This recipe can be made ahead for events or parties. Add a scoop of ice cream for fun.





# Ina's Outrageous Brownies

## CASSANDRA'S KITCHEN

For chocoholics, Christmas brownies are a must at the dessert table. Cassandra's Kitchen shared this five-star recipe from Ina Garten (aka The Barefoot Contessa). Keep your stress at bay with a brownie each day. Cut them out with Christmas cookie cutters for an extra-festive treat.

### INGREDIENTS

1 pound unsalted butter

1 pound plus 12 ounces semisweet chocolate chips

6 ounces bitter chocolate

6 extra-large eggs

3 tablespoons instant coffee granules

2 tablespoons pure vanilla extract

2 1/4 cups sugar

1 1/4 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon salt

3 cups chopped walnuts



### DIRECTIONS

**[1]** Heat the oven to 350 degrees. Butter and flour a 12x18x1-inch baking sheet.

**[2]** Melt together the butter, 1 pound of chocolate chips, and the bitter chocolate in a medium bowl over simmering water. Allow to cool slightly. In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture, and allow to cool to room temperature.

**[3]** In a medium bowl, sift together 1 cup of flour, baking powder and salt. Add to the cooled chocolate mixture. Toss the walnuts and 12 ounces of chocolate chips in a medium bowl with 1/4 cup of flour, then add them to the chocolate batter. Pour into the baking sheet.

**[4]** Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes, until a toothpick comes out clean. Do not over bake. Allow to cool thoroughly, refrigerate, and cut into 20 large squares.





# Cran-Blackberry Crumb Cake

## NECTAR FARM KITCHEN

Nothing says Christmas like cranberries. Try this holiday twist on the classic crumb cake.

### INGREDIENTS (FRUIT TOPPING)

4 ounces dried cranberries

1 pint blackberries

1 tablespoon honey or sugar

1 teaspoon lemon juice

Pinch of salt

6 ounces Prosecco or dry sparkling wine



### INGREDIENTS (CAKE)

2 1/2 cups all-purpose flour

1/2 teaspoon salt

2 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1 cup sugar

3 eggs

1 cup sour cream

1 teaspoon vanilla

1/2 cup butter, melted

### INGREDIENTS (CRUMB TOPPING)

1/4 cup sugar

1/4 cup brown sugar

1/4 cup all-purpose flour

1/4 cup melted butter

### DIRECTIONS

**[1]** Place all fruit topping ingredients in a small saucepan and simmer until the fruit is soft and the wine is reduced.

**[2]** Mix the crumb topping dry ingredients together and slowly add butter until it makes small pearl-sized crumbs. Set aside.

**[3]** Heat oven to 350. Mix all the cake ingredients in a large bowl until fully mixed. In a 13x9-inch cake pan, spray with nonstick spray and pour the cake mix into the pan. The mix will be sticky and may need to be spread out.

**[4]** Cook for about 15 minutes or until the cake has begun to set, then pour the fruit topping over the cake and spread evenly. Crumble the crumb topping over the whole cake and place it back in the oven. Cook for another 10-15 minutes until the cake is fully cooked or a toothpick comes out clean.

**[5]** Serve with ice cream or a dusting of powdered sugar.





# *Cocktails*





# Island Milk Punch

## HILTON HEAD DISTILLERY

Add a little punch to your evening with this rum drink from Hilton Head Distillery. Spiced rum, rum cream and nutmeg are all you need to create the ultimate nightcap for the holidays

### INGREDIENTS

3 ounces Hilton Head Distillery Island Rum Cream

1 ounce Hilton Head Distillery Spiced Rum

Whole nutmeg

### DIRECTIONS

**[1]** Add both rums into a shaker tin with ice and shake vigorously.

**[2]** Strain into a rocks glass.

**[3]** Garnish with freshly grated nutmeg.





# The Nutcracker

TERRY CERMAK

Baby, it's cold outside! What better way to warm up than with a few Christmas cocktails?

## INGREDIENTS

2 ounces Rivulet Pecan Liqueur

1 1/2 ounces Solera Blood Orange Liqueur

## DIRECTIONS

Add ingredients into a mixing glass filled with ice. Stir vigorously for 30 seconds and strain into a chilled Collins glass.





# Tito's Merry Mule

## TITO'S HANDMADE VODKA

May your drink be merry and bright and may all your holiday cocktail hours be quite ... delicious. Just add Tito's, a splash of cranberry and a dash of cheer to get your festive celebrations started.

### INGREDIENTS

1 1/2 ounces Tito's Handmade Vodka

3 ounces ginger beer

1/2 ounce cranberry juice

1/4 ounce lime juice

2 dashes orange bitters

### DIRECTIONS

**[1]** Add all ingredients to a Tito's Copper Mug with ice.

**[2]** Stir and garnish with a lime slice.





# The Hogmanay

**TERRY CERMAK**

For nearly 400 years, the celebration of Christmas as we know it was banned in Scotland. In its stead, the Scottish New Year's festival, Hogmanay, always has been a day's long party.

## INGREDIENTS

*2 ounces Stroma*

*1/2 ounce ginger liqueur*

*1/4 ounce fresh lemon juice*

*2-4 drops spiced cherry bitters*

## DIRECTIONS

Add Stroma to a chilled Collins glass filled with fresh ice. Add the cherry bitters. Stir vigorously for 30 seconds and top with club soda (or champagne).





# Tito's Snow Day Sipper

## TITO'S HANDMADE VODKA

Beaufort County has a nine percent chance of seeing snow every year. If it happens, bundle up, throw a log on the fire, turn up the thermostat and stir together this perfect cold-weather cocktail. Chocolate. Coffee. Tito's. Toss in a few marshmallows to top off your mug, and you've got the ultimate snow day drink.

### INGREDIENTS

2 ounces *Tito's Handmade Vodka*

4 ounces *coffee*

4 ounces *hot chocolate*

### DIRECTIONS

Add all ingredients to your favorite holiday mug. Stir and garnish with a dash of nutmeg and a cinnamon stick. Serve warm.

