

# Cocktail Party

December 2011

## Dips

Garlic and Chive Dip

Sweet Onion Dip

## Cheese

Baked Brie with Pecans

Martha's Cheddar Cheese Ball

Pimento Cheese and Crackers

Pistachio-Covered Cheese Log

## Hot Appetizers

Ham and Gruyere Thumbprints

Lemon-Parsley Gougères

Neely's Spicy Sweet Potato Chips

Sausage-Stuffed Mushrooms

## Hot Appetizers Using Crockpot

Cocktail Kielbasa

Grape Jelly Meatballs

Spicy Chicken Wings in Barbecue Sauce

## Desserts

Banana Bread with Chocolate Chips & Chocolate Glaze

Basic Vanilla Cake

Bread Pudding

Nutella Banana Brioche Bread Pudding

## Drinks: NON-Alcoholic

Cocoa Mix

Hot Buttered Spiced Cider\*

Hot Spiced Tea

Toffee Hot Chocolate

## Drinks: Alcoholic

Hot Spiced Sangria

Spiced Cabernet

Present this menu to Apollo Liquor for a 10% discount

\*Optional to add alcohol

# Dips

## Garlic and Chive Dip

### Ingredients

- 1/2 cup Roasted Garlic
- 1 cup sour cream
- 1 cup low-fat Greek yogurt
- 3 tablespoons milk
- 1/3 cup chopped fresh chives, plus more for topping
- Coarse salt and ground pepper

Yield Serves 6 to 8



### Directions

1. In a food processor, process Roasted Garlic until smooth. Add sour cream, yogurt, and milk; process until smooth.
2. Transfer to a medium bowl.
3. Stir in chives. Season with salt and pepper. Top with more chives.

Source: [http://www.marthastewart.com/photogallery/holiday-dips-and-spreads#slide\\_8](http://www.marthastewart.com/photogallery/holiday-dips-and-spreads#slide_8)

## Sweet Onion Dip

- Prep Time: 20 minutes
- Total Time: 1 hour 35 minutes
- Yield: Makes 2 cups

### Ingredients

- 1 tablespoon olive oil
- 2 Vidalia onions (1 pound total), finely chopped
- Coarse salt and ground pepper
- 1 cup reduced-fat sour cream
- 2 ounces reduced-fat bar cream cheese, room temperature
- 1 1/2 teaspoons white-wine vinegar
- 1/4 cup finely chopped chives
- Potato chips, for serving



### Directions

1. In a large skillet, heat oil over medium. Add onions; season with salt and pepper. Cook, stirring frequently, until golden brown, 12 to 15 minutes. Let cool to room temperature.
2. In a medium bowl, combine onions, sour cream, cream cheese, vinegar, and chives; season with salt and pepper. Chill dip until slightly thickened, about 1 hour; or cover and refrigerate up to 2 days. Serve with chips.

Source: <http://www.marthastewart.com/photogallery/holiday-dips-and-spreads>

# Cheese

## Baked Brie with Pecans

*Toasted pecans and maple syrup complement the creamy Brie in this hors d'oeuvre.*

*For the best texture, let the cheese cool before topping it with the syrup mixture*

- Prep Time: 10 minutes
- Total Time: 45 minutes
- Yield: Serves 8

### Ingredients

- 1 small wheel of Brie or Camembert (about 9 ounces)
- 1/2 cup pecan pieces
- 3 tablespoons light-brown sugar
- 3 tablespoons pure maple syrup
- crackers or sliced baguette, for serving

### Directions

1. Preheat oven to 350 degrees. Place cheese on a rimmed baking sheet; bake until softened, 15 to 20 minutes. Transfer to a serving plate; cool about 20 minutes.
2. While cheese cools, place nuts on a clean baking sheet; bake until toasted and fragrant, 7 to 10 minutes. Sprinkle nuts over cheese.
3. In a small saucepan, combine sugar and maple syrup. Bring to a boil over medium heat; simmer until foamy, 1 to 2 minutes. Drizzle warm sauce over slightly cooled cheese and nuts; serve with crackers or baguette.

Source: <http://www.marthastewart.com/photogallery/cheese-plate-bites>



## Martha's Cheddar Cheese Ball

### Ingredients

- 2 cups shredded cheddar cheese, room temperature
- 2 packages cream cheese (8 ounces each), room temperature
- 1/2 cup (1 stick) unsalted butter, room temperature
- 2 tablespoons milk
- 2 tablespoons mango chutney
- 1 cup toasted pecans
- Crackers, for serving

### Directions

1. Place cheddar, cream cheese, butter, milk, and chutney in the bowl of an electric mixer fitted with a paddle attachment; mix until well combined.
2. Transfer mixture to refrigerator; let chill overnight. Roll cheese mixture into a ball. Place pecans in a shallow dish.
3. Roll cheese ball in pecans to fully coat. Serve with crackers.

Source: <http://www.marthastewart.com/351212/marthas-cheddar-cheese-ball?czone=>



## Pimento Cheese and Crackers

- Yield: Makes 3 cups

### Ingredients

- 12 ounces whipped cream cheese
- 4 ounces cheddar cheese, grated (1 1/2 cups)
- 2 jars (2 ounces each) pimentos, drained
- 1/8 to 1/4 teaspoon Tabasco sauce
- Coarse salt and freshly ground pepper
- Crackers, for serving



### Directions

1. Process cream cheese, cheddar, pimentos, and Tabasco in a food processor until coarsely pureed. Transfer to a bowl. Season with salt and pepper. Serve with crackers.

Source: <http://www.marthastewart.com/>

## Pistachio-Covered Cheese Log

Pistachios give appealing texture and eye-catching color to our easy cheese-log appetizer.

- Prep Time: 5 minutes
- Total Time: 20 minutes, plus chilling
- Yield: Serves 8

### Ingredients

- 1 bar (8 ounces) cream cheese, room temperature
- 1 cup coarsely grated sharp white cheddar (4 ounces)
- 1 tablespoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- Coarse salt and ground pepper
- 1 cup shelled unsalted pistachios, coarsely chopped
- Crackers, for serving



### Directions

1. In a medium bowl, using an electric mixer, beat cream cheese, cheddar, Dijon, and Worcestershire until well combined; season with salt and pepper. Cover, and refrigerate until slightly firm, 1 to 2 hours.
2. Meanwhile, in a medium skillet, toast pistachios over medium, stirring frequently, until fragrant and golden, about 7 minutes. Transfer to a plate; let cool.
3. Transfer cheese mixture to a piece of waxed paper; using paper, shape into a 6-inch-long log. Cover with pistachios, pressing to adhere. Wrap log in a fresh piece of waxed paper; chill until firm, 1 to 2 hours (or up to 1 day). Serve with crackers

Source: <http://www.marthastewart.com/317293/pistachio-covered-cheese-log?czone=entertaining/holiday-entertaining/holidaycenter-foods&backto=true&backtourl=/photogallery/holiday-dips-and-spreads>

# Hot Appetizers

## Ham and Gruyere Thumbprints

- Yield: Makes 3 dozen

### Ingredients

- 1/2 cup (1 stick) unsalted butter, cut into large pieces
- 1/2 teaspoon coarse salt
- 1 cup water
- 1 cup all-purpose flour
- 4 large eggs
- 1/2 teaspoon freshly ground pepper
- 1/2 cup finely chopped or ground Black Forest ham (2 ounces)
- 1 cup finely shredded Gruyere cheese, plus 36 cubes (1/2 inch) for centers (8 ounces total)

### Directions

1. Preheat oven to 400 degrees. Bring butter, salt, and the water to a boil in a large, heavy saucepan over medium heat, stirring occasionally. Add flour; stir vigorously until incorporated. Continue to cook, stirring, until the mixture pulls away from sides of pan and a thin film forms on bottom of pan, 1 to 2 minutes. Remove from heat; let cool 2 minutes.
2. Transfer dough to a large bowl; add eggs 1 at a time, beating with a wooden spoon to incorporate each before adding the next, about 2 minutes. Stir in pepper, ham, and shredded cheese.
3. Spoon dough into a pastry bag fitted with a 1/2-inch star tip. On baking sheets lined with nonstick baking mats or parchment paper, pipe rosettes (each 1 1/2 inches wide), 2 inches apart. Make a deep indentation at the center of each with your thumb (dampen thumb to keep it from sticking to dough). Bake, rotating sheets halfway through, until crisp and golden, 25 to 30 minutes.
4. Remove from oven; press a cheese cube in each indentation. Continue baking until cheese is melted, about 10 minutes. Serve warm.



Source: <http://www.marthastewart.com/>

## Lemon-Parsley Gougères

- Yield: Makes 60
- Serves: 8 to 10

### Ingredients

- 6 tablespoons unsalted butter
- 1 teaspoons coarse salt
- ¼ teaspoon cayenne pepper
- ¾ cup all-purpose flour
- 5 large eggs
- Zest of 1 lemon
- 3 scallions, finely chopped
- 3 tablespoons finely chopped fresh curly-leaf parsley

### Directions

1. Bring 1 cup water, the butter, salt, and cayenne to a boil in a heavy 4-quart saucepan; boil until butter has melted. Remove from heat; stir in flour. Return to burner; cook, stirring, until mixture comes together and pulls away from the pan, about 2 minutes more.
2. Remove from heat. Using a wooden spoon, beat in 4 eggs, 1 at a time, until they are incorporated and smooth. Stir in zest, scallions, and parsley.
3. Transfer mixture to a piping bag, and cut a ½-inch opening. Pipe 1-inch rounds onto baking sheets lined with parchment paper. Alternatively, drop rounded teaspoons of batter onto baking sheets lined with parchment. If not using immediately, freeze up to 1 month in airtight containers or resealable plastic bags.
4. Preheat oven to 400 degrees. Whisk together remaining egg and 1 teaspoon water in a small bowl; lightly brush on top of each puff. Bake until lightly golden brown, about 20 minutes. Serve immediately.

Source: [http://www.marthastewart.com/photogallery/holiday-hot-appetizer-recipes#slide\\_8](http://www.marthastewart.com/photogallery/holiday-hot-appetizer-recipes#slide_8)



## Negly's Spicy Sweet Potato Chips

- Prep Time: 10 min
- Cook Time: 10 min
- Serves: 4 servings

### Ingredients

- Peanut oil, for frying
- 2 teaspoons kosher salt
- ½ teaspoon ancho chili powder
- ½ teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon freshly ground black pepper
- 3 large sweet potatoes, well scrubbed

### Directions

1. In a deep-fryer or heavy-bottomed pot, heat enough oil to come halfway up the sides of the pot, to 350 degrees F.

2. In a small bowl, mix together salt, chili powder, smoked paprika, garlic powder, and black pepper.
3. Using a mandoline or a sharp knife, thinly slice the sweet potatoes into 1/8-inch thick rounds. Add the sliced sweet potatoes to the hot oil and fry, in batches, until crisp and golden brown, about 3 minutes. Remove to a paper towel lined sheet tray and immediately sprinkle with the seasoning mixture. Transfer to a serving bowl and serve.

Source: <http://www.foodnetwork.com/recipes/patrick-and-gina-neely/neelys-spicy-sweet-potato-chips-recipe/index.html>

## Sausage-Stuffed Mushrooms

- Prep Time: 15 min
- Cook Time: 1 hr 15 min
- Serves: 6 to 8 servings

### Ingredients

- 16 extra-large white mushrooms
- 5 tablespoons good olive oil, divided
- 2 1/2 tablespoons Marsala wine or medium sherry
- 3/4 pound sweet Italian sausage, removed from the casings
- 6 scallions, white and green parts, minced
- 2 garlic cloves minced
- 2/3 cup panko crumbs
- 5 ounces mascarpone cheese, preferably from Italy
- 1/3 cup freshly grated Parmesan
- 2 1/2 tablespoons minced fresh parsley leaves
- Salt and freshly ground black pepper

### Directions

1. Preheat the oven to 325 degrees F.
2. Remove the stems from the mushrooms and chop them finely. Set aside. Place the mushroom caps in a shallow bowl and toss with 3 tablespoons of the olive oil and Marsala. Set aside.
3. Heat the remaining 2 tablespoons olive oil in a medium skillet over medium heat. Add the sausage, crumbling it with the back of a wooden spoon. Cook the sausage for 8 to 10 minutes, stirring frequently, until it's completely browned.
4. Add the chopped mushroom stems and cook for 3 more minutes. Stir in the scallions and garlic and cook for another 2 to 3 minutes, stirring occasionally.
5. Add the panko crumbs, stirring to combine evenly with all the other ingredients.
6. Finally, swirl in the mascarpone and continue cooking until the mascarpone has melted and made the sausage mixture creamy. Off the heat, stir in the Parmesan, parsley, and season with salt and pepper, to taste. Cool slightly.
7. Fill each mushroom generously with the sausage mixture. Arrange the mushrooms in a baking dish large enough to hold all the mushrooms in a snug single layer. Bake until the stuffing for 50 minutes, until the stuffing is browned and crusty.

Source: <http://www.foodnetwork.com/recipes/ina-garten/sausage-stuffed-mushrooms-recipe/index.html>

# Hot Appetizers Using Crockpot

## Cocktail Kielbasa

### Ingredients:

- 2 pounds keilbasa
- 1 (18 oz) jar apple jelly
- 1 (9 oz) jar prepared mustard

### Preparation:

1. Slice Kielbasa 1/2-inch thick. Mix jelly and mustard in slow cooker/Crock Pot.
2. Add sliced Kielbasa and mix until meat is covered. Set slow cooker/Crock Pot on low to cook for 2 hours and keep on low while serving.
3. Stir every 20 to 30 minutes.

Source: <http://southernfood.about.com/od/crockpotappetizers/r/bl25c3.htm>

## Grape Jelly Meatballs

### Ingredients

- 1 1/2 cups chili sauce
- 1 cup grape jelly (can use currant jelly)
- 1 to 3 teaspoons Dijon mustard
- 1 pound lean ground beef
- 1 egg, lightly beaten
- 3 tablespoons fine dry bread crumbs
- 1/2 teaspoon salt

### Preparation

1. Combine chili sauce, grape jelly, and mustard in Crock Pot and stir well.
2. Cook, covered, on high while preparing meatballs to bake.
3. Combine remaining meatball ingredients and mix thoroughly.
4. Shape into 30 meatballs.
5. Bake meatballs in a preheated 400 degree oven for 15 to 20 minutes; drain well.
6. Add meatballs to sauce, stir to coat, cover and cook on LOW for 5 to 7 hours.

<http://southernfood.about.com/od/crockpotmeatballs/r/bl47c10.htm>

## Spicy Chicken Wings in Barbecue Sauce

### Ingredients

- 3 pounds chicken wings (16 wings)
- salt and pepper to taste
- 1 1/2 cups any variety barbecue sauce
- 1/4 cup honey
- 2 teaspoons prepared mustard or spicy mustard
- 2 teaspoons Worcestershire sauce
- Tabasco to taste, optional

## Preparation

1. Rinse chicken wings; pat dry. Cut off and discard wing tips then cut each wing at the joint to make two sections. Sprinkle wing pieces with salt and pepper; place wings on an lightly oiled broiler pan.
2. Broil about 4 inches from the heat for 10 minutes on each side, or until chicken wings are nicely browned. Transfer chicken wings to crockpot.
3. In a bowl, combine barbecue sauce, honey, spicy mustard, Worcestershire sauce, and Tabasco.
4. Pour sauce over chicken wings. Cover and cook on **LOW** for 4 to 5 hours or on **High** 2 to 2 1/2 hours. Serve directly from slow cooker, keeping temperature on **LOW**. Makes about 30 chicken wings.

Source: <http://southernfood.about.com/od/chickenwings/r/bl104c18.htm>

# Desserts

## Banana Bread with Chocolate Chips & Chocolate Glaze

- Prep Time: 20 min
- Cook Time: 55 min
- Level: Easy
- Serves: one 9-by-5-inch loaf or three 6-by-3-inch mini loaves

### Ingredients

#### For the Bread:

- 1 stick unsalted butter, melted and cooled (or 1/2 cup vegetable oil), plus more for the pan
- 1 1/4 cups all-purpose flour
- 3/4 cup granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon grated nutmeg
- 1 cup semisweet chocolate chips
- 2 large eggs
- 1/2 cup plain yogurt or sour cream
- 1 teaspoon vanilla extract
- 1 teaspoon grated orange zest (optional)
- 1 cup mashed banana

#### For the Glaze:

- 1 cup confectioners' sugar
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons milk
- 1/4 teaspoon vanilla extract
- Pinch of salt

### Directions

1. Make the banana bread: Preheat the oven to 350 degrees F. Lightly butter one 9-by-5-inch loaf pan or three 6-by-3-inch mini loaf pans.
2. Whisk the flour, granulated sugar, baking powder, salt, baking soda, cinnamon and nutmeg in a large bowl. Add the chocolate chips.
3. Whisk the eggs, melted butter, yogurt, vanilla and orange zest (if using) in a medium bowl. Stir in the mashed banana. Fold the banana mixture into the flour mixture until just combined.
4. Spread the batter in the prepared pan(s). Bake until a toothpick inserted into the center comes out clean, about 55 minutes for a standard loaf or 35 to 40 minutes for mini loaves. Cool 30 minutes in the pan(s) on a rack, then turn out onto the rack to cool completely.



5. Make the glaze: Whisk the confectioners' sugar, cocoa powder, milk, vanilla and salt in a bowl. Pour over the cooled banana bread and let set, 15 to 20 minutes.

Source: [http://www.foodnetwork.com/food/cda/recipe\\_print/0,1946,FOOD\\_9936\\_541333\\_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html](http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_541333_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html)

## Basic Vanilla Cake

*This moist single-layer vanilla cake has a delicate texture and delectable crumb, but it's the old-fashioned browned-butter glaze that gives it a nutty flavor. Use this Basic Vanilla Cake batter for Cupcakes Americana, Old-Fashioned Jam Cake, and Crunchy Coffee Cake as well.*

### Ingredients

- 1 1/2 cup(s) *sifted cake flour*
- 1 1/2 teaspoon(s) *baking powder*
- 1/4 teaspoon(s) *salt*
- 1/2 cup(s) (1 stick) *unsalted butter*, softened
- 1 cup(s) *sugar*
- 2 large *eggs*, room temperature
- 1/2 teaspoon(s) *vanilla extract*
- 1/2 cup(s) *whole milk*



### Directions

1. Heat the oven to 400 degrees F. Lightly coat an 8-inch cake pan with butter and dust with all-purpose flour. Sift the cake flour, baking powder, and salt into a large mixing bowl.
2. Beat in the butter one heaping 1/4 teaspoonful at a time, using an electric mixer set on low speed, until the mixture resembles coarse sand. Beat in the sugar a tablespoon at a time, until the mixture resembles fine damp sand. Beat in the eggs one at a time. Add the vanilla and milk, and beat on medium-high, just until blended. Do not overbeat.
3. Pour into the prepared pan and bake until a wooden skewer inserted in the center comes out clean – 30 to 35 minutes. Cool cake in the pan on a wire rack for 5 minutes.
4. Un-mold and cool completely. Ice with **Browned-Butter Glaze**.

Source: <http://www.countryliving.com/recipefinder/basic-vanilla-cake-69>

## Bread Pudding

- Cook Time: 40 minutes
- Total Time: 40 minutes

### Ingredients:

- 4 slices lightly buttered bread, cubed
- 2 cups milk
- 2 eggs
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/2 cup raisins
- 1/2 teaspoon vanilla extract

### Preparation:

1. Heat oven to 350°. Butter a 2-quart baking dish. Place bread cubes in baking dish.
2. In a mixing bowl, beat together milk, eggs, sugar, and salt.
3. Pour mixture over bread cubes; gently stir in raisins and vanilla. Place baking dish into a larger pan of hot water and bake for about 40 minutes, or until firm in center.

Source: <http://southernfood.about.com/od/breadpuddingrecipes/r/bl30727n.htm>

## Nutella Banana Brioche Bread Pudding

- Prep Time: 20 min
- Inactive Prep Time: 1 hr 30 min
- Cook Time: 47 min
- Level: Easy
- Serves: 12 to 16 servings



### Ingredients

- Cooking spray or butter, for the pan
- 1 (13-ounce) container Nutella
- 12 (3/4-inch) thick slices brioche or egg bread
- 8 large eggs
- 2 cups cream
- 2 cups whole milk
- 2 cups sugar
- 1/4 cup hazelnut liqueur (recommended: Frangelico) or amaretto
- 1 tablespoon vanilla extract
- 1/2 teaspoon almond extract
- 3 ripe bananas

### Directions

1. Spray or butter a 13 by 9 by 2-inch baking dish.
2. Spread the Nutella on all your bread slices, then put 2 slices together to make 6 sandwiches. Cut each sandwich into 8 pieces and toss them into a large bowl.
3. Crack eggs in another large bowl and whisk in the cream, milk, sugar, hazelnut liqueur, vanilla and almond extracts. Pour this mixture over the sandwich cubes.
4. Now, mash bananas and stir that into the bread cube mixture. Pour into the prepared baking dish. Let stand at least 1 hour and up to 2 hours, occasionally pressing the bread into the custard mixture. (Can be prepared 2 hours ahead. Cover and refrigerate.)
5. Preheat the oven to 350 degrees F. Bake until the pudding is set in the center, 45 to 50 minutes. Cool slightly. Serve warm.

Source: <http://www.foodnetwork.com/recipes/anne-thornton/nutella-banana-brioche-bread-pudding-recipe/index.html>

# Drinks: NON-Alcoholic

## Cocoa Mix

### Ingredients

- 3/4 cup(s) *quality unsweetened cocoa*, such as Valrhona
- 6 ounce(s) *quality semisweet chocolate*, chopped
- 1/4 cup(s) *sugar*
- 2 tablespoon(s) *sugar*
- 1 1/2 tablespoon(s) *cinnamon*
- 1 1/2 tablespoon(s) *pure vanilla extract*
- 1 teaspoon(s) *ground nutmeg*
- 1/2 teaspoon(s) *ground clove*



### Directions

1. Make the mix:

Place all ingredients in a food processor fitted with a metal blade and process just until mixture is powdery -- about 30 seconds. Be careful not to overprocess. Store in an airtight container for up to 6 months.

Source: <http://www.countryliving.com/recipefinder/hot-chocolate-mix-3569>

## Hot Buttered Spiced Cider\*

- Recipe courtesy: Paula Deen for Food Network Magazine
- Prep Time: 15 min
- Cook Time: 20 min
- Serves: 6 servings

### Ingredients

- 1/2 gallon (8 cups) apple cider
- 1/2 cup fresh lemon juice, plus 1 strip zest
- 1/2 cup fresh orange juice, plus 1 strip zest
- 3 cinnamon sticks
- 4 whole cloves
- 1 tablespoon unsalted butter, softened
- Bourbon, rye or whiskey (optional)
- Cinnamon candy sticks, for garnish (optional)



### Directions

1. Combine the cider, citrus juices and zest, cinnamon sticks and cloves in a large pot. Simmer over medium heat, about 20 minutes; do not boil.
2. Ladle the cider into mugs, leaving the zest and spices in the pot, and add about 1/2 teaspoon butter to each mug. Spike the adults' drinks with a shot of bourbon and garnish with cinnamon candy sticks, if desired.

Source: [http://www.foodnetwork.com/food/cda/recipe\\_print/0,1946,FOOD\\_9936\\_399986\\_](http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_399986_)

## Hot Spiced Tea

- Recipe from: the Deen Brothers

### Ingredients

- 4 cups water
- 4 tea bags
- 2 sticks cinnamon
- 10 whole cloves
- 4 cups pomegranate juice
- 4 cups apple cider
- Garnish: cinnamon sticks and clove-studded lemon slices, optional



### Directions

1. In a large saucepan add the water and bring to a boil over medium-high heat.
2. Remove from the heat and add the tea bags, cinnamon, and cloves.
3. Let steep, covered, for 20 minutes. Strain and return the tea to the pan, discarding the solids. Stir in the pomegranate juice and apple cider.
4. Cook over medium-low heat for 10 minutes. Reduce the heat to low and keep warm until ready to serve.
5. When ready to serve pour into cups or mugs and garnish with cinnamon sticks and lemon slices, if desired.

Source: <http://www.foodnetwork.com/recipes/paula-deen/hot-spiced-tea-recipe/index.html>

## Toffee Hot Chocolate

- Recipe courtesy: Rachael Ray
- Prep Time: 5 min
- Cook Time: 5 min
- Serves: 4 servings

### Ingredients

- 4 cups whole milk
- 1/2 cup water
- 1/2 cup sugar
- 6 ounces bittersweet chocolate, chopped
- 2 ounces butterscotch chips
- 1 canister whipped cream, available on dairy aisle
- 1 toffee bar, crushed (recommended: Heath bars)



### Directions

1. Heat milk, water, sugar to a boil, remove from heat and stir in chocolate and butterscotch chips until they melt into milk.
2. Pour into small mugs or cups and top with whipped cream swirls and crushed toffee.

Source: <http://www.foodnetwork.com/>

# Drinks: Alcoholic

## Hot Spiced Sangria

- Recipe courtesy: Sandra Lee
- Prep Time: 5 min
- Cook Time: 1 hr
- Serves: 12 servings



### Ingredients

- 2 (750 milliliter) bottles Rioja (Spanish red wine)
- 1 cup brandy
- 1 bag frozen cherries
- 1 bag frozen peaches
- 1 orange, sliced
- 2 cinnamon sticks
- 1 cup simple syrup, recipe follows
- Orange peel, for garnish

### Directions

1. Combine all ingredients in a slow cooker. Put setting on **HIGH** for 1 hour. Reduce to warm to hold temperature. Ladle into glasses from slow cooker. Be sure to include some fruit in the glasses. Garnish with orange peel.
2. Simple Syrup:
  - a. 1 cup sugar
  - b. 1 cup water
  - c. 1 orange, zested
  - d. Combine the sugar, water and zest in a saucepan. Bring to a boil, reduce to a simmer. Stirring occasionally, simmer for 5 minutes or until sugar is dissolved.

Source: [http://www.foodnetwork.com/food/cda/recipe\\_print/0,1946,FOOD\\_9936\\_35034\\_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html](http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_35034_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html)

## Spiced Cabernet

- Prep Time: 5 min
- Cook Time: 30 min
- Serves: 12 to 15 servings

### Ingredients

- 1 (3000-ml) box Cabernet Sauvignon
- 1 cup sugar, plus more to taste
- 15 whole cloves
- 2 small or 1 large cinnamon sticks
- 1 navel orange



## Directions

1. In a large non-reactive saucepan, combine Cabernet, 1 cup sugar, cloves, and cinnamon sticks. Cut the orange in half and juice both halves into the bowl; then add the orange halves to the pan.
2. Heat over medium-low until steaming but not boiling. Let cook over low heat for about 30 minutes to blend flavors. Season with more sugar to taste, if desired.
3. Ladle from pot into mugs, making sure not to serve any stray cloves or pieces of orange.

Source: [http://www.foodnetwork.com/food/cda/recipe\\_print/0,1946,FOOD\\_9936\\_32478\\_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html](http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_32478_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html)

## Hot Buttered Spiced Cider \*

\* See recipe above