



## DRINK AND DESSERT GUIDE

Make your holiday hosting a little sweeter and merrier with our Drink and Dessert Guide, featuring drinks with and without alcohol, decadent desserts, plus a holiday cooking marathon!

# Holiday Drinks

Add some special celebratory spirits and sweets to your holiday get-togethers. This guide features toast-worthy recipes that will make your celebrations even more memorable. Wishing you a wonderful holiday season. Cheers!



## “Hot!” Chocolate

Hot chocolate is a classic drink in the winter months. You can enjoy it so many ways – spiced, spiked, the list goes on. Enjoy these two takes on a perennial favorite!

### Ingredients

- 3 ounces bittersweet chocolate, chopped
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons sugar, or to taste
- 3/8 teaspoon ancho chile powder, or to taste
- 1 3/4 cups whole milk
- 1/4 cup heavy cream
- 1 cinnamon stick
- 1 teaspoon vanilla extract

### Instructions

- 1** In a medium saucepan, mix together chocolate, cocoa, sugar and chile. Place pan over medium-low heat and whisk until chocolate begins to melt. Slowly whisk in milk, then cream. Drop in cinnamon stick. Bring to a simmer.
- 2** Remove from heat and let set for an hour. Remove cinnamon stick, then whisk in vanilla. When serving, add sugar to taste if desired.

Serves 2-3



### With Alcohol

Try this “grown up” super rich hot chocolate.

### Ingredients

- 1/4 cup cocoa powder
- 1/3 cup sugar
- 1/4 teaspoon cinnamon
- pinch of salt
- 3 cups whole milk
- 1 1/2 cups cream or half and half
- 4 ounces milk chocolate, chopped
- 1 teaspoon vanilla extract
- 4-6 ounces of flavored vodka such as marshmallow vanilla, cake, or whipped cream

### Instructions

- 1** Mix dry ingredients first in a small bowl. Combine milk and cream in a saucepan, and bring to a simmer over medium heat, stirring every few minutes. Add a bit of the milk and cream mixture to the dry ingredients to make a slurry, then add the slurry to the remaining mixture in the saucepan. Over low heat, whisk in chopped chocolate and vanilla, stirring until melted.
- 2** Remove from heat and add the vodka. Top with marshmallows if desired.

*For an even quicker fix, just add a shot of Bailey’s, Kahlúa, or peppermint schnapps to any hot chocolate!*

Serves 3-4



## Butterbeer | To enjoy winter like you would at Hogwarts, try these fantastic Butterbeer recipes.

### Ingredients

- 1/2 cup brown sugar
- 1/2 cup melted butter
- 1 dash cinnamon
- dash cloves (optional)
- 1 scoop vanilla bean ice cream
- 2 cups club soda

### Instructions

- 1** To make the butterscotch syrup, melt butter in a small metal saucepan over low to medium heat. Sprinkle in cinnamon and cloves. Add brown sugar and stir until melted and smooth. Add the vanilla ice cream and whisk until mixture is fully combined. Remove from heat and cool to room temperature.
- 2** Pour club soda into a tall frosty mug and add butterscotch / ice cream mixture slowly, allowing the fizzy reaction to calm before adding more. Top with additional ice cream if desired.



### With Alcohol

This traditional Butterbeer will make you feel like you're sipping with Harry Potter.

### Ingredients

- 2 tablespoons salted butter
- 1/4 cup brown sugar
- 1/4 cup heavy cream
- butterscotch schnapps to taste
- 2 cups cream soda
- cinnamon sticks (optional)

### Instructions

- 1** Melt butter over low heat, then stir in brown sugar and stir until dissolved. Add schnapps and stir again until blended. Pour heavy cream into pan and whisk over low heat until slightly frothy, warm, and fully combined.
- 2** Remove from heat. Slowly pour in soda, allowing the foam to settle before adding more. Pour the finished mixture into glasses and serve warm with a cinnamon stick to garnish.

Serves 2

## Winter Lemonade | The holidays may be the most wonderful time of the year, but winter is also when people most often get sick. Fight back with this tasty, immune-system boosting drink.

### Ingredients

- 1 mug's worth of water
- 1 lemon
- 1 tablespoon of honey or to taste
- 1 cinnamon stick

### Instructions

- 1** Bring the water to a boil. While you wait, slice the lemon.
- 2** Skewer the lemon slices with a cinnamon stick. Pour the hot water into your mug, add the skewered lemon with the honey, and let steep for several minutes before drinking.

Serves 1



### With Alcohol

Add an extra spoon of honey and whiskey to taste. Great for soothing sore, scratchy throats!



## Peachy Eggnog |

Truly, no winter holiday season would be complete without eggnog. This classic drink has variations across the globe, each as good as the last.

### Ingredients

- 1 quart eggnog (store-bought or homemade)
- 3 to 4 canned peach halves (8 to 10)
- cinnamon powder / stick for garnish

### Instructions

- 1** In a blender, whip together eggnog and canned peach halves thoroughly on medium speed.
- 2** Sprinkle cinnamon powder or add a cinnamon stick for garnish.

Serves 4-6



### *With Alcohol*

Try this eggnog recipe with 10 oz. of rum, or to taste, for an alcoholic version. Slowly add the rum as your ingredients are blending. Enjoy this tasty eggnog cold or gently warmed.

## Mulled Wine |

Mulled wine is the perfect fall drink, with cider flavors reminiscent of picking apples with family.

### Ingredients

- 4 cups apple cider
- 1 liter non-alcoholic wine
- strips of peel from one orange
- 1 cinnamon stick
- 3 cloves
- honey to taste

### Instructions

- 1** Simmer the cider, wine, orange peel, cinnamon stick, and cloves for 10 minutes until all the flavors are infused.
- 2** Pour into mugs and serve with honey or sugar if you prefer.

Serves 6-8



### *With Alcohol*

For the classic alcoholic version, try this delicious recipe.

### Ingredients

- 4 cups apple cider
- 1 (750 milliliters) bottle red wine (Cabernet Sauvignon works well)
- 1/4 cup honey
- 2 cinnamon sticks
- 1 orange, zested and juiced
- 4 whole cloves
- 3 star anise
- 8 strips of orange peel for garnish

### Instructions

- 1** Combine the cider, wine, honey, cinnamon sticks, zest, juice, cloves, and star anise in a large saucepan, bring to a boil then lower heat and simmer for 10 minutes.
- 2** Pour into mugs, add an orange peel to each, and enjoy.

Serves 6-8



*Recipes courtesy of: New York Times Cooking, Phoenix New Times, Season With Spice, Maxim, Martha Stewart, and The Food Network*



# Holiday Desserts

Bring some sweetness to your holiday table with some PBS-inspired desserts.

**Pecan Tassies** | These delicious little pecan pastries will fill your home, and belly, with warmth for the holidays.

## Ingredients

### Dough

- 1/2 cup pecans
- 1/2 cup cream cheese, room temp.
- 4 tablespoons unsalted butter, room temp.
- 3/4 cup all-purpose flour
- pinch of salt

### Filling

- 1 large egg
- 1/4 cup packed light-brown sugar
- 2 tablespoons pure maple syrup
- 2 teaspoons vanilla extract
- 1 tablespoon unsalted butter, room temp.
- 1/4 teaspoon salt
- 3/4 cup pecans, toasted and coarsely chopped

## Instructions

- 1 For the Dough:** Preheat the oven to 350°. Process pecans in a food processor until finely ground. Put cream cheese and butter into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until well blended. Add flour, ground pecans, and salt; mix just until dough comes together. Alternatively, stir together ingredients with a wooden spoon in a large bowl.
- 2** Roll dough into 18 1-inch balls; press into bottoms and sides of cups of mini-muffin tins.
- 3 For the Filling:** Whisk egg, brown sugar, maple syrup, vanilla, butter, and salt in a bowl. Stir in pecans. Spoon about 1 1/2 teaspoons filling into each pastry-lined muffin cup.
- 4** Bake until crust begins to turn golden, 20 - 22 minutes. Let cool completely in tins on wire rack before unmolding. Tassies can be stored in an airtight container at room temperature for up to 3 days. **Yields 18 pastries**





## Apple Fritters | Try this recipe for a fun take on the flavor of your favorite apple variety.

### Ingredients

- 2 cups all-purpose flour
- 1/4 cup plus 2 tablespoons granulated sugar
- 2 1/4 teaspoons baking powder
- 1 teaspoon coarse salt
- 3/4 cup whole milk
- 2 large eggs, room temperature
- 2 tablespoons melted unsalted butter
- 1/2 teaspoon pure vanilla extract
- 2 sweet apples, peeled, cored, and cut into 1/4-inch pieces (about 3 cups)
- safflower oil, for frying
- confectioners' sugar, for dusting

### Instructions

- 1** In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. In another bowl, whisk together milk, eggs, butter, and vanilla. Gently fold milk mixture into flour mixture until just combined. Fold in apples.
- 2** Meanwhile, heat 2 inches of oil in medium heavy-bottomed pot over medium-high heat until a thermometer registers 350°. Set a wire rack in a rimmed baking sheet.
- 3** Working in batches, drop heaping tablespoons of dough into oil. (A small ice cream scoop works especially well for creating uniform-size fritters.) Cook, turning once, until puffed and golden, 3 to 4 minutes. Transfer to rack with a slotted spoon. Cool slightly, and dust with confectioners' sugar.

Yields 3 dozen fritters



## Lemon Brulée Tart | A sweet and tart treat that any lemon lover won't be able to resist around the holidays.

*A featured dessert at this year's Taste of Fame event!*

### Ingredients

#### Dough

- 2 1/2 cups all-purpose flour, plus more for dusting
- 1/2 cup granulated sugar, plus more for topping
- zest of 1 lemon
- pinch salt
- 1 vanilla bean, seeded
- 2 sticks (1/2 pound) unsalted butter, cut into 1/2-inch pieces and chilled
- 3 large organic egg yolks, plus 1 white
- 1 shot rum or grappa

#### Filling

- 1 cup whipping cream
- 1 cup granulated sugar
- 2 large eggs and 5 large egg yolks
- zest and juice of 2 organic lemons

### Instructions

- 1 For the Dough:** Add flour, sugar, lemon zest, and salt to a stand mixer fitted with a dough hook. Mix together for 30 seconds. Add vanilla seeds and mix to combine. Add butter and mix on medium speed until the mixture looks like coarse crumbs.
- 2** In a small bowl, beat together the egg yolks and the rum. Add to the mixer, as the machine keeps running on medium speed; the dough will start to form. As soon as it starts to leave the sides of the bowl, turn off the machine. By hand, on a flat surface, work the dough into the shape of a disk and refrigerate for about 1 hour.
- 3** Preheat the oven to 375°. Butter an 11-inch tart pan very well.
- 4** On a floured surface, roll the dough to about 1/4-inch thick and lay it into the tart pan. Press the dough into the round edges. With a fork, poke the dough several times, all the way through. Brush the dough with a thin layer of egg white. Bake until the edges of the dough look golden and crisp, 25 to 30 minutes.
- 5 For the Filling:** Whisk together the cream, sugar, yolks and eggs in a large bowl. Whisk in lemon juice and zest. Remove the crust from oven, place on a sheet tray and pour the filling into the warm shell.
- 6** Lower the oven temperature to 300°. Bake the tart in the oven for 40 minutes. The custard will appear firm with just a slight jiggle in the center of the tart. Remove from the oven and let cool for about 30 minutes. To serve, remove the tart from the pan, sprinkle evenly with granulated sugar and use a torch to caramelize it.



# Hazelnut Chocolate Cake

For the chocolate lover, this cake will make the holiday season even richer.

## Ingredients

- 7 tablespoons unsalted butter, room temp.
- 1 tablespoon cocoa powder
- 1 cup hazelnuts
- 3 ounces chocolate, broken into pieces
- 6 large eggs, separated
- 1/4 teaspoon sea salt
- 13 ounces chocolate hazelnut spread
- 2 tablespoons espresso
- powdered sugar, for dusting



## Instructions

- 1** Preheat the oven to 375°. Prepare a 9" springform pan by coating it in a thin layer with 2 tablespoons of the softened butter. Dust with the cocoa powder, tapping to coat the bottom and sides evenly. Discard any excess cocoa.
- 2** Toast the hazelnuts on a baking sheet in the oven on the center rack until just fragrant, 8 to 10 minutes. Transfer immediately to a kitchen towel to stop the cooking. Use the towel to rub off the skins. Set aside to cool.
- 3** Lower the oven to 350°. Fill a pot with about 1 inch of water and bring it to a bare simmer over medium heat. Place the dark chocolate in a bain marie or a heatproof bowl and set it over simmering water. When the chocolate melts, remove from heat and stir gently.
- 4** Chop the hazelnuts into small pieces using a chef's knife or a food processor. Whip the egg whites with an electric mixer with the salt until they are almost at stiff peaks.

In a large bowl, mix together the remaining 5 tablespoons butter with the chocolate hazelnut spread. Stir in the espresso. Add the yolks and stir briskly to combine. Stir in the chopped hazelnuts and melted chocolate.

- 5** Add one-fourth of the whipped egg whites to the chocolate hazelnut mixture and stir to evenly lighten the batter. Gently fold remaining egg whites into batter in 3 additions.
- 6** Pour the batter into the prepared cake pan. Bake on the center rack of the oven until the sides of the cake start releasing from edges of the pan, 40 minutes. This cake is almost a hazelnut fudge, so no need to poke with a toothpick to check if the inside is ready or not. The cake will come out of the oven nice and fluffy and souffled, but it will deflate by half after cooling.
- 7** Serve dusted with powdered sugar.