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Champagne & Pomegranate Cocktail

1 sugar cube
1 fluid ounce pomegranate juice
3 fluid ounces dry sparkling wine
Pomegranate seeds, optional

Place a sugar cube in the bottom of a champagne flute. Pour the pomegranate juice over it, then the sparkling wine. Drop a few pomegranate seeds into the glass. Serve.

Divinity Candy

4 cups sugar
1 cup light corn syrup
3/4 cup water
3 egg whites
1 tsp. vanilla
1 cup nuts (chopped)

In a sauce pan over low heat add sugar, corn syrup and water. Stir until sugar is dissolved. Continue to cook, without stirring, until candy thermometer reaches 255 degrees. A little portion of the mixture dropped into cold water will form a hard ball if temperature is correct. Remove from heat and add egg whites to mixture, pouring in a fine stream and beating with electric mixer constantly until very stiffly beaten. Continue beating until mixture holds its shape and loses its gloss. Add vanilla and nuts. Food coloring or candied fruit may be added for the season. Yields 70 to 80 pieces.



Photos by Chris Fritchie

Holiday Punch

1 pkg. cherry Kool-Aid
2 qt. ginger ale, chilled
1 (46oz.) can pineapple juice, chilled

Combine; mix well. Add more ginger ale if needed. Serve in punch bowl. Serves 20-25

Christmas Wreaths

36 large marshmallows
1/2 cup butter
1/2 tsp. vanilla
3 -1/2 cups corn flakes
1/4 tsp. green food coloring
1 package candy redhots

Over medium heat, melt the marshmallows and butter together. Stir in vanilla and food coloring. Fold in the corn flakes and mix well. Drop by tablespoons onto waxed paper. Butter workers fingers and form into little wreaths. Decorate with candies. The wreaths will become firm as they cool. For quick firming, refrigerate for 30 minutes.





Photo by Chris Fritchie

Holiday Popcorn

12 oz. bag white chocolate chips
 3.3 oz. bag microwave buttered popcorn
 Red & Green sprinkles

Pop popcorn in microwave according to instructions. Pour contents of bag onto cookie sheet, spread into even layer of popcorn and remove unpopped kernels. Pour chips into microwave safe bowl and melt slowly in microwave. When chips are of a smooth consistency pour over popcorn on cookie sheet. Add sprinkles. Place in refrigerator until cool. Break apart and serve.

KT's Caramel Apple Cider

Remember the smell of Grandma's apple pie cooling on the windowsill? This delicious golden brew will instantly take you back to those good old days. High in alcohol content, be ready for this unique apple treat to make you feel warm all over. Brew up a batch for a truly unforgettable experience.

1 can Archer's Orchard Hard Cider
 1 can Golden Wheat Unhopped Malt Extract (UME)
 1 packet Dry Cider Yeast
 2 cups light brown sugar
 1 cup granulated white sugar
 1 tsp. pumpkin pie spice

STEP 1: BREWING

Fill keg with 4-quarts cold water. Place unopened cans of mix and UME in hot water to make the liquid easier to pour. Using a sanitized measuring cup, place 4 cups of water into a clean 3-quart pot. Bring to a boil, add the spice, then remove from heat. Add brown sugar and stir to mix well. Stir cider mix, UME and sugar into mixture. NOTE: Hops will appear as green leaf particles and will not dissolve. Pour mixture into keg. Add cold water to the keg to equal bring the volume of the keg to the 8.5-quarts. Stir vigorously to mix well. Sprinkle yeast into keg and allow to sit for 5 minutes. Stir vigorously again, then screw on lid. Ferment by placing the keg out of direct sunlight and in a location with a consistent temperature. Allow beer to FERMENT A MINIMUM OF TWO WEEKS at room temperature (between 73°-81°F).

STEP 2: BOTTLING & CARBONATING

For 16 ounce bottles, put 2/3 tsp. sugar in each bottle. While holding bottle at an angle fill each about 2 inches from the top. To minimize amount of sediment transferred into the bottles, do not unnecessarily move your keg while bottling. Place caps on bottles, hand tighten, and then shake gently to dissolve sugar. Place bottles upright and out of direct sunlight and in a room with a consistent room temperature. (Between 73°-81° F) Allow a MINIMUM of 7 days at room temperature to carbonate cider. For optimal carbonization let cider sit for 2-3 weeks.

CAUTION: Too much sugar and/or bottling your cider too early may result in gushing or burst bottles due to over pressurization. Too little sugar will result in a flat cider.

Wassail

- 4 (3-inch) sticks cinnamon, broken
- 1 tsp. whole cloves
- 3 quarts apple cider
- 11.5 oz. can apricot nectar
- 6 oz. frozen lemonade concentrate, thawed
- 6 oz. frozen orange juice concentrate, thawed
- 2/3 cup firmly packed brown sugar
- 1 tsp. ground allspice
- 1/2 tsp. ground ginger
- 1/2 tsp. ground cinnamon
- 12 oz. bottle dark beer (optional)
- Orange slices for garnish

Tie cinnamon sticks and cloves in a cheesecloth bag. Combine spice bag, cider and next 7 ingredients in a Dutch oven. Bring to a boil, reduce heat and simmer uncovered for 20 minutes. Remove from heat and stir in beer if you choose. Discard spice bag before serving. Garnish as desired. Yields one gallon.

Grandma's Goodies

- 10 oz. white chocolate chips
- 12 oz. butterscotch chips
- 1/2 cup peanut butter
- 1 cup Rice Krispies
- 1 cup crushed pretzels

Melt chips and peanut butter in a double boiler. Add pretzels & Rice Krispies. Mix well. Drop onto wax paper. Let cool. Note: You can melt the chips in the microwave 30-60 seconds at a time stirring well.

Crystal Cut Candies

- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- dash of salt

Bring all ingredients to boiling, cook to soft crack stage (290 degrees). Add a few drops of your choice food coloring. Add 4-6 drops oil of cinnamon, oil of wintergreen, or any other oils you choose. Pour into 8 X 8 X 2 inch metal pan. Let



stand for a few minutes until a film forms over the top of the candy. Mark the candy in little puffs using a broad spatula or pancake turner. Because candy is cooler at the edges, start on the outside and work toward the center. Press a line across the pan 3/4 inch from edge, being careful not to break through the film on the surface. Repeat around other 3 sides of pan intersecting lines at corners to form squares. If lines do not hold shape, candy is not cool enough. Let it stand a few minutes more and begin again. Continue marking lines to the center. While waiting for the center to cool enough, retrace previous lines, pressing the spatula deeper but not breaking the film. When spatula may be pressed to the bottom of the pan in all lines candy will be shaped in square puffs. Cool, then turn out and break into pieces.

Candy Cane Cocktail

- 1 shot vanilla rum
- 1 shot white chocolate liqueur (recommended: Godiva)
- 1 shot peppermint schnapps
- Candy cane, garnish

Add all liquid ingredients to cocktail shaker filled with ice. Shake well and strain into martini glass. Garnish with candy cane.



Photos by Chris Fritchie

