

3

OH, FUDGE

3/4 oz. Absolut Vanilla Vodka
 1/4 oz. Peppermint Schnapps
 1/4 oz. Dark Creme de Cacao
 Hot Chocolate

Baileys Whipped Cream

Crushed Candy cane/peppermint garnish

Pour 3/4 oz. Absolut Vanilla Vodka, 1/4 oz. Peppermint schnapps, and 1/4 oz. Dark Creme de Cacao into coffee mug. Add in Hot Chocolate and top with Baileys

Whipped Cream. Sprinkle crushed candy cane/peppermint as garnish.

Bailey's Whipped Cream:

2 oz. Baileys Irish Cream

4 oz. Heavy Whipping Cream

Combine both 2 oz. of Baileys Irish Cream and 4 oz. Heavy Whipping Cream in shaker and shake vigorously until thick. Can also combine in bowl and whip with whisk for same effect. Pour/spoon into piping bag and let chill. Squeeze out through piping bag to top beverage.

Gingerbread Pudding with Butternut Squash Ice Cream

Gingerbread Cake:

2 cups all purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1 1/2 teaspoons ground cinnamon

2 teaspoons ground ginger

1/4 teaspoon ground cloves

Zest of 1 orange

1 tablespoon finely chopped fresh ginger

1/2 cup unsalted butter, at room temperature

1/2 cup light brown sugar

1/4 cup granulated white sugar

2 large eggs, at room temperature

1/2 cup unsulphured molasses

1 cup milk, at room temperature

Preheat oven to 350 degrees. Butter & flour an 8 in square pan. In a bowl, whisk together flour, baking soda, baking powder, salt, ground cinnamon, ginger, cloves, zest, & ginger. In electric mixer, beat butter & sugar until light & fluffy. Add eggs, 1 at a time, beating well after each addition. Add molasses & beat to combine. Add dry ingredients (in 3 additions) & the milk (in 2 additions), alternately. Beat just until incorporated. Pour the batter into the prepared pan & smooth the top. Bake for 30-35 mins. Remove from oven & let cool.

Pudding Recipe:

4 cups milk

4 tablespoons (1/2 stick) unsalted butter

1 Tablespoon vanilla bean extract

1/3 cup Brown sugar

Pinch salt

Ginger bread baked and cooled (6 cups), cubed

2 eggs, beaten

Heat oven to 350 degrees. Over low heat, warm milk, butter, vanilla, sugar & salt. Continue cooking until butter melts; cool. Meanwhile, butter a baking dish & fill w/ gingerbread. Add eggs to cooled mixture & whisk; pour over bread. Bake for 30-45 mins. Serve warm.

Mixology Mixer

3 DRINKS • 3 COURSES



1

Cocktail

Yule Shoot Your Eye Out

Appetizer

Pumpkin Bisque

2

Cocktail

Leg Lamp

Entrée

Sage rubbed Turkey w/ Cranberry Orange Marmalade

3

Cocktail

OH, FUDGE

Dessert

Gingerbread Pudding with Butternut Squash Ice Cream

1

Yule Shoot Your Eye Out

1 oz. Makers Mark Bourbon
2 oz. Brown sugar/cinnamon simple syrup
2 dashes Angostura bitters
2 slices of orange
2 maraschino cherries
Cinnamon stick garnish

Muddle 2 slices of oranges and 2 maraschino cherries in 2 oz. of brown sugar/cinnamon simple syrup. Add ice and combine 1 oz. Makers Mark and 2 dashes of Angostura bitters in shaker tin. Shake and pour all contents of shaker into rocks glass. Garnish with cinnamon stick.

Pumpkin Bisque

1 can pumpkin puree
1 small yellow onion
2 garlic cloves
4 cups chicken stock
4 bacon strips, divided
1 cup heavy cream
1/2 cup gouda cheese
1/8 cup sage
1/4 teaspoon nutmeg
salt and pepper to taste

Cook bacon and let cool, add fat to diced onion, garlic and sage and sautee. Add pumpkin puree, chicken stock and diced bacon, stir together and let simmer for 15 minutes. Combine heavy cream and nutmeg to pot and let simmer for 1 hour. Add shredded gouda slowly into mixture and stir often. Taste then season with salt and pepper to desired flavor. Ladle into bowl and garnish with a sage leaf and diced bacon.



2

Leg Lamp

1/2 oz. Bombay Sapphire Gin
1/4 oz. Dry vermouth
1/4 oz. Pama pomegranate liqueur
1/4 oz. Apple Brandy
Squeeze lemon

Combine ice, Bombay, dry vermouth, Pama pomegranate liqueur, & apple brandy in shaker tin. Squeeze half lemon. Shake & strain into chilled martini glass. Garnish w/ twist of lemon.

Apple Brandy:
2-3 apples, sliced. Preferably red.
1 cup sugar
1 cup water
3 cups Brandy
1-2 cinnamon sticks
2 pods cardamom

Bring sugar & water mix to boil. Add 2-3 sliced red apples to mix & let simmer for 4-5 mins & let cool. Transfer contents from stove to mason jar, combining w/ 3 cups brandy, 2 pods cardamom, & 1-2 cinnamon sticks.

Sage rubbed Turkey w/ Cranberry Orange Marmalade

Sage rub
2 cups cranberries
3 oranges
3 cups sugar, divided
2 bunches asparagus
6 golden beets
salt and pepper to taste

Coat turkey breast with sage rub, cover and refrigerate. Grab asparagus and cut an inch off the bottom, lie on tray and refrigerate. Wash beets and dry and wrap individually in foil. Cook beets in oven at 350 degrees until fork tender. Let cool and then peel, dice and mash together adding butter, salt and pepper to taste. Peel rind off of oranges and cut into strips, place each section of orange and rinds into a pot. Add 1 cup of sugar and 1 1/2 cups of water, bring to a boil then reduce heat and simmer for 15 minutes, stirring occasionally. Add cranberries and remaining sugar and simmer for an hour and a half. Remove from heat and keep warm. Place turkey breast in a pan and place in oven until internal temperature is 165 degrees. Season asparagus with olive oil, salt and pepper and place in oven for 10-15 minutes until golden brown.