





january

buca-cino orange margarita
coconut ginger mojito pom
blanco champagne sabayon
cranberry punch pizazz
cream twist pb&j martini
irish grasshopper boca-cino
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POM BLANCO

Makes 1 drink

- 1½ ounces tequila, *Don Julio® Blanco*
- ¾ ounce pomegranate juice
- ½ ounce lime juice
- Splash simple syrup
- Splash soda water
- Cranberry swizzle stick

In a cocktail shaker filled with ice, combine tequila, pomegranate juice, lime juice, and simple syrup. Shake vigorously until very cold. Strain into a glass. Top with a splash of soda water. Garnish with a cranberry swizzle stick.

CHIANTI-POACHED PEARS

Prep 10 minutes Cook 6 hours (Low) Makes 6 servings

- 4 underripe pears, peeled
- 1 medium orange, sliced
- 2 tablespoons mulling spices, *Morton & Bassett®*
- 1 bottle (750-milliliter) Chianti, *Stella di Notte®*
- 1 cup packed brown sugar, *Domino®/C&H®*
- Orange juice or water (optional)

1. Cut each pear in half and use a melon baller to remove core. Place pear halves in a 4- to 5-quart slow cooker. Add orange slices and mulling spices. In a bowl, stir together Chianti and brown sugar; pour over pears. Add orange juice or water (optional).

2. Cover slow cooker and cook on Low heat setting for 6 to 8 hours or until pears can be easily pierced with a fork.





CHAMPAGNE SABAYON

Makes 6 drinks

- 1 ¼ cups extra-dry Champagne, Moët & Chandon®
- ¼ cup honey
- 1 package (16-ounce) frozen mixed berries, thawed
- 3 teaspoons grated orange zest
- ¼ cup fresh orange juice
- 1 package (12.3-ounce) silken extra-firm tofu
- Orange zest curls (optional)

In a glass measuring cup, combine ½ cup of the Champagne and 2 tablespoons of the honey, stirring until honey dissolves. In a small bowl, pour Champagne over berries. Stir 2 teaspoons of the orange zest and the orange juice into berry mixture. Let stand at room temperature for 30 minutes to 1 hour. For the Champagne Sabayon, place remaining ¾ cup Champagne into blender. Add tofu, the remaining 2 tablespoons honey, and the remaining 1 teaspoon orange zest. Cover and blend on high until smooth. Chill in refrigerator until ready to serve. To serve, divide berry mixture among 6 champagne flutes. Top with Champagne Sabayon. Garnish with orange zest curls (optional).



SHRIMP PUFFS WITH ORANGE-MUSTARD DIPPING SAUCE

Prep 20 minutes Cook 2 minutes per batch Makes 20 puffs

FOR SHRIMP PUFFS

- 1 package (6-ounce) rice stick noodles (mai fun), *China Sea*®
- 1 pound medium shrimp, peeled and deveined
- $\frac{1}{3}$ cup sliced water chestnuts, *Dynasty*®
- 1 tablespoon cornstarch
- 1 tablespoon ponzu sauce, *Kikkoman*®
- 1 egg white
- 1 teaspoon Szechwan seasoning, *Spice Islands*®
- 1 teaspoon bottled minced ginger, *Christopher Ranch*®
- 1 teaspoon bottled crushed garlic, *Christopher Ranch*®
- $\frac{1}{4}$ teaspoon dark sesame oil, *Dynasty*®
- Peanut oil

FOR ORANGE-MUSTARD DIPPING SAUCE

- $\frac{1}{2}$ cup orange marmalade, *Knott's Berry Farm*®
- $\frac{1}{4}$ cup pineapple juice, *Dole*®
- 1 tablespoon Chinese dry mustard, *Sun Luck*®
- 1 teaspoon low-sodium soy sauce, *Kikkoman*®
- $\frac{1}{2}$ teaspoon bottled minced ginger, *Christopher Ranch*®

1. For Shrimp Puffs: Coarsely chop rice stick noodles into $\frac{1}{2}$ -inch lengths. Transfer chopped noodles to a shallow bowl.

2. In a food processor, combine shrimp, water chestnuts, cornstarch, ponzu sauce, egg white, Szechwan seasoning, ginger, garlic, and sesame oil. Cover and pulse until finely chopped but not pureed. Form mixture into 1-inch balls, using about 2 tablespoons. Roll shrimp balls in chopped noodles.

3. In a medium or large saucepan, heat 1 inch peanut oil over medium to medium-high heat until temperature reaches 375 degrees F. Fry shrimp balls, several at a time, for 2 to 3 minutes or until golden brown. Remove shrimp balls using a slotted spoon or wire strainer. Drain on paper towels. Keep warm in a 300 degrees F oven while cooking remaining shrimp balls. Serve warm.

4. For Orange-Mustard Dipping Sauce: In a small bowl, combine marmalade, pineapple juice, mustard, soy sauce, and ginger. Serve with Shrimp Puffs.



ORANGE MARGARITA

Makes 1 drink

- 1½ ounces tequila, *Jose Cuervo Especial*®
- 1 ounce blood orange mixer, *Stirrings*®
- ¼ ounce blood orange bitters, *Stirrings*®
- Ice cubes

In a cocktail shaker, combine tequila, blood orange mixer, and blood orange bitters. Add ice; cover and shake until very cold. Strain into a chilled glass.



CHIVE-ROASTED POTATOES WITH CAVIAR

Prep 20 minutes **Roast** 35 minutes **Makes** 30 pieces

- 2** pounds new red potatoes and/or purple potatoes
- 2** tablespoons extra virgin olive oil, *Bertolli®*
- 2** tablespoons finely chopped fresh chives
- ½** teaspoon kosher salt
- ¼** teaspoon ground black pepper
- ½** cup sour cream
- 1** teaspoon prepared horseradish
- 1** jar (2-ounce) caviar,* *Romanoff®*

- 1.** Preheat oven to 400 degrees F. Line baking sheet with parchment paper.
- 2.** Wash and dry potatoes. Slice into ½-inch rounds.
- 3.** Place potatoes in a medium bowl and drizzle with olive oil. Add chopped chives, salt, and pepper; toss to coat.
- 4.** Arrange potatoes on parchment-lined baking sheet. Roast in oven for 35 to 40 minutes or until potatoes are cooked through. Set aside to cool.
- 5.** Meanwhile, in a small bowl, stir together sour cream and horseradish. Cover and chill until serving time.
- 6.** To assemble, top chive-roasted potatoes with sour cream mixture. With a plastic spoon,* add a small amount of caviar. Serve at room temperature.

***Note:** Do not use a metal spoon for caviar.

COCONUT GINGER MOJITO

Makes 1 drink

Ice cubes

- 1½** ounces mojito drink mix, *Stirrings®*
- 1½** ounces coconut rum, *Captain Morgan Parrot Bay® Coconut*
- 1** splash ginger ale
- Fresh mint sprig**

Fill short glass with ice. Pour in mojito mix and rum. Top with ginger ale. Stir gently and garnish with fresh mint.





CREAM TWIST

Makes 1 drink

- 2 ounces Irish cream liqueur, *Baileys*®**
- ½ ounce vanilla flavored vodka, *Smirnoff*®**
- Ice cubes**

In a cocktail shaker, combine Irish cream and vodka. Add ice; cover and shake until very cold. Strain into a chilled martini glass.

FIG AND PORT TARTLETS

Prep 15 minutes Cook 6 minutes Makes 15 tartlets

- 1 jar (12-ounce) royal fig preserves, *St. Dalfour*®**
- ¼ cup port**
- 2 cups whipping cream**
- 3 tablespoons granulated sugar, *Domino*®/*C&H*®**
- ¼ teaspoon cinnamon extract, *McCormick*®**
- 1 package (2.1-ounce) baked miniature phyllo dough shells, *Athens*®**
- Ground cinnamon, *McCormick*®**
- Powdered sugar, *Domino*®/*C&H*®**

1. In a saucepan, over medium heat, heat preserves and port, about 6 minutes or until mixture thickens. Remove from heat; set aside.

2. In a chilled mixing bowl, beat whipping cream, sugar, and cinnamon extract with an electric mixer on medium speed until stiff peaks form. Transfer whipped cream mixture to a large zip-top plastic bag. Snip ½ inch off one corner of the bag. Fill each shell with about 1 tablespoon of fig mixture. Pipe whipped cream on top. Garnish with a dusting of ground cinnamon and powdered sugar.





IRISH GRASSHOPPER

Makes 1 drink

- 2 ounces Irish cream liqueur, *Baileys*®**
- ½ ounce half-and-half**
- ¼ ounce chocolate liqueur, *Godiva*®**
- ¼ ounce crème de menthe**
- Ice cubes**

In a cocktail shaker, combine Irish cream, half-and-half, chocolate liqueur, and crème de menthe. Add ice; cover and shake until very cold. Fill a glass with additional ice. Strain into glass.

HOT DATES

Prep 15 minutes **Soak** 15 minutes
Broil 3 minutes **Makes** 16 dates

- 1 package (8-ounce) pitted dates, *Sunsweet®*
- 1 can (15-ounce) pineapple chunks, drained, *Del Monte®*
- 1 package (16-ounce) bacon, slices cut in half, *Hormel®*

1. Preheat the broiler.
2. Soak wooden toothpicks in water about 15 minutes.
3. Cut a slit in each date; stuff a pineapple chunk into each slit. Wrap each date with a half-slice bacon; secure with a soaked toothpick.
4. Place bacon-wrapped dates on a baking sheet. Broil dates 6 inches from the heat for 3 to 5 minutes or until bacon is crisp on all sides, turning occasionally. Drain on paper towels. Serve warm.



CRANBERRY PUNCH PIZZAZZ

Prep 10 minutes **Cook** 2 hours (High) or 4 hours (Low)
Makes 18 drinks

- 8 whole cardamom pods
- 16 inches stick cinnamon, broken
- 12 whole cloves
- 1 can (11.5- or 12-ounce) frozen cranberry juice concentrate
- Water
- 4 cups Merlot, *Beaulieu Vineyard®*
- 1/3 cup honey
- Fresh cranberries
- Orange slices

For spice bag, cut a 6-inch square from a double thickness of 100-percent-cotton cheesecloth. Pinch cardamom pods to break. Center the cardamom, cinnamon, and cloves on the cheesecloth square. Bring up the corners and tie closed with clean kitchen string. Set aside. In a 3½- to 6-quart slow cooker, mix cranberry juice concentrate with water according to the directions on the can. Stir in wine and honey. Add spice bag. Cover and cook on Low heat setting for 4 to 6 hours or on High heat setting for 2 to 2½ hours. Remove and discard spice bag. Ladle punch into glasses. Garnish with cranberries and orange slices.





PB&J MARTINI

Makes 1 drink

Ice cubes

1 ounce raspberry flavored vodka,
Smirnoff®

1½ ounces hazelnut liqueur

1½ ounces purple grape juice

Fresh raspberries

Fill cocktail shaker with ice. Add all ingredients and shake vigorously. Strain into a chilled martini glass. Garnish with raspberries.



BUCA-CINO

Makes 1 drink

- 1 ounce half-and-half
- 1 ounce milk
- $\frac{3}{4}$ ounce sambuca, *Romana Sambuca*®
- $\frac{1}{2}$ ounce gin, *Tanqueray*®
- Ice cubes

In a cocktail shaker, combine half-and-half, milk, sambuca, and gin. Add ice; cover and shake until very cold. Strain into a chilled martini glass.

MINI CHICKEN POTPIES

Prep 25 minutes Bake 25 minutes Makes 12 potpies

- $\frac{1}{3}$ cup chicken broth, *Swanson*®
- 2 cans (10 ounces each) chicken breast, drained, *Hormel*®
- 8 ounces frozen mixed vegetables (corn, peas, carrots)
- $\frac{1}{2}$ can (10.75-ounce) condensed cream of celery soup, *Campbell's*®
- 1 tablespoon garlic-herb seasoning blend, *McCormick*®
- Ground black pepper
- 5 sheets frozen phyllo dough, thawed, *Athens Foods*®
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted

1. Preheat oven to 375 degrees F. Line a baking sheet with parchment paper. Arrange 12 oven-safe espresso (demitasse) cups about 2 inches apart on baking sheet; set aside.

2. In a medium saucepan, over medium heat, heat broth. Add chicken and frozen vegetables. Cook, covered, for 15 minutes. Add soup and seasoning blend. Cook and stir for another 5 minutes. Season to taste with pepper. Fill each cup with 1 heaping tablespoon of chicken mixture.

3. Lay out 1 sheet of phyllo dough (keep remaining phyllo covered with plastic wrap to prevent it from drying out). Brush phyllo with butter. Top with another sheet of phyllo. Brush phyllo with butter. Repeat brushing with butter and layering with 3 more sheets of phyllo (using 5 sheets for one stack). Cut stack in thirds lengthwise. Cut crosswise into fourths. There should be a total of 12 rectangles. Top each cup with a phyllo rectangle and fold corners toward sides of cups.

4. Bake about 25 minutes or until phyllo turns golden brown and sheets puff up slightly. Serve warm.

