

Holiday Recipes



Yancey Common
TIMES JOURNAL

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Serve potato pancakes for your holiday celebrations

Potato pancakes are traditionally served during Chanukah celebrations.

This dish is often referred to as “latkes,” a Yiddish word that

loosely translates to “little oily thing.”

Potato pancakes are not exclusive to Jewish celebrations and cuisine.

Germans have their own variation called “kartoffelpuffer” that can be served with sour cream, applesauce or smoked salmon.

The Irish have “boxty,” which may be made with a combination of shredded potato and mashed potato before being fried.

Many potato pancake recipes are quite similar. They involve only a few ingredients and fry up in a flash.

Some chefs recommend draining the shredded potato prior to cooking so that the pancakes will fry up crispy and not be soggy or break apart.

Enjoy this recipe for “Latkes,” courtesy of AllRecipes.com.

Latkes

(Potato Pancakes) Serves 12

3 large potatoes, peeled and shredded
1 small onion, shredded
3 large eggs
1 teaspoon salt
2 tablespoons all-purpose flour, or as needed
1/2 cup vegetable oil

1. Place the potatoes and onion into a bowl, and stir in eggs, salt and flour as needed to make the mixture hold together. With wet hands, scoop up about 1/3 cup of the mixture per patty, and form into flat round or oval shapes.

2. Heat the vegetable oil in a large skillet over medium heat until it shimmers, and gently place the patties into the hot oil. Fry until the bottoms are golden brown and crisp, 5 to 8 minutes, then flip with a spatula and fry the other side until golden.

3. Line a colander or strainer with 2 paper towels, and drain the cooked latkes in the colander. Serve hot.



Pretzel Stick Party Balls

Ingredients

- 12 ounce cream cheese, softened
- 1 cup shredded Cheddar
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- kosher salt
- ground black pepper
- 8 slices bacon (cooked and finely chopped)
- 1/3 cup finely chopped fresh chives
- 1/3 cup finely chopped pecans
- 18 pretzels sticks

Directions

Mix together the cream cheese, cheddar, garlic powder and paprika then season with salt and pepper.

Form into 18 small balls and refrigerate until firm (about 1 hour).

In a shallow bowl or on a plate, stir together cooked bacon, chives and pecans.

Roll balls in bacon-chive-pecan mixture then insert a pretzel stick in each ball.

Serve. (If not serving right away, cover loosely with plastic wrap and return to refrigerator. Let sit at room temperature 15 minutes before serving).



Jalapeño Popper Dip

Ingredients

- 6-8 slices of bacon, (diced and cooked crispy)
- 2) 8-ounce packages of cream cheese (softened)
- 1 cup of mayonnaise
- 4-6 jalapeño's (chopped and deseeded)
- 1 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup green onion (diced)

Topping

- 1 cup of crushed crackers (golden round crackers)
- 1/2 cup parmesan cheese
- 1/2 stick of butter (melted)

Preheat oven to 350° F.

Combine all the ingredients into a medium bowl and stir well.

Put into an oven proof dish. The thicker the dip the longer it may need to warm up.

Combine the topping ingredients and sprinkle over the top of the dip.

Bake for 20-30 minutes or until bubbly.

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Holiday appetizers perfect for entertaining

Presents may get much of the glory during the holiday season, but there is much to be said about the foods found throughout this time of year as well.

During the holiday season, people frequently find that dinner invites, cocktail parties, office happy hour gatherings, and other opportunities for socialization are easy to come by. At the heart of these events are foods and beverages.

Whether one is hosting a holiday soiree or plans to bring something to a potluck party, it's helpful to have a list of fail-proof recipes at the ready.

Tasting menus, bite-sized treats and finger foods are always a hit at holiday functions — and this recipe for “Mini Merry Meatballs,” courtesy of the Cattlemen’s Beef Board and National Cattlemen’s Beef Association, is sure to please.

Paired with a cranberry barbecue sauce, these savory appetizers are bursting with flavor and holiday appeal.

Mini Merry Meatballs

(Serves 24)

1/2 pound ground beef brisket
1/4 pound ground beef ribeye steak boneless
1/4 pound ground beef (80 percent lean)
1 cup seasoned stuffing mix
1 egg, beaten
3 tablespoons water
1 teaspoon minced garlic
1/4 teaspoon salt
1/8 teaspoon pepper

Cranberry Barbecue Sauce:

2 teaspoons vegetable oil
1/2 cup chopped white onion
1 tablespoon minced garlic
2-1/2 cups fresh cranberries
1/2 cup orange juice
1/2 cup water
1/3 cup ketchup
1/4 cup light brown sugar
2 tablespoons cider vinegar
2 tablespoons molasses
1/2 teaspoon ground red pepper
Salt

Preheat oven to 400 F.

Combine brisket, ribeye, ground beef, stuffing mix, egg, water, garlic, salt, and pepper in a large bowl, mixing lightly but thoroughly. Shape into 24 1 1/2-inch meatballs.

Place on a rack in a broiler pan that has been sprayed with cooking spray.

Bake for 13 to 15 minutes until the internal temperature reads 160 F.

Meanwhile, prepare the Cranberry Barbecue Sauce.

Heat oil in a medium saucepan over medium heat. Add onions and garlic; cook and stir 2 to 3 minutes, or until tender, but not brown. Add remaining ingredients, stirring to combine.

Bring to a boil; reduce heat and simmer for 20 minutes, or until cranberries burst and the mixture has been reduced to a thick consistency, stirring occasionally.

Remove from heat; cool slightly. Transfer mixture to blender container. Cover, allowing steam to escape. Process un-

til smooth. Season with salt, as desired.

Serve meatballs with barbecue sauce.



Merry Christmas!

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Paired with a cranberry barbecue sauce, these savory appetizers are bursting with flavor and holiday appeal.

Baked Crab Rangoon

Ingredients

- 1/8 teaspoon garlic salt
- 1/8 teaspoon Worcestershire sauce
- 1 small green onion (diced)
- 4 ounces imitation crab meat
- 3 ounces cream cheese (softened)
- 14 wonton wrappers

Directions

Dice the imitation crabmeat and mix with garlic salt, worcestershire sauce, green onion and cream cheese.

Spoon mixture into wontons. Bake at 425 degrees for 8-11 minutes or until golden brown.

Happy Winter & Merry Christmas

May this season of frosty fun fill your days with laughter and happy memories!

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As we pause to reflect on this year, we're both humbled and filled with gratitude for the generosity and support we've received from all of you. Thank you for believing in us.



Stock up your pantry with holiday baking ingredients

Many holiday traditions begin with family and friends gathered in the kitchen or around the dinner table. Food is an integral part of celebrating Thanksgiving, Christmas and Chanukah, and key components of each holiday are tied exclu-

sively to food.

Come the holiday season, many people gather to make delicious desserts for holiday dinners or even as gifts. The right ingredients are necessary to produce a bounty of baked goods. It's also essential to ensure those ingredients are fresh, as age can compromise the taste of some spices, and leavening ingredients like yeast, baking soda and baking powder may lose efficacy over time.

- **Flours:** All-purpose flour is versatile and useful in many recipes. In addition, bread flour, cake flour and pastry flour have attributes that make them better suited for their respective jobs than all-purpose flour. Individuals who follow certain diets, including gluten-free diets, can find alternative flours that can be substituted in many different recipes.

- **Baking soda:** This leavening agent is activated when it is combined with acid and heat. That is why it is often paired

with citrus juice, buttermilk and sour cream.

- **Baking powder:** This leavening agent is baking soda mixed with a powdered acid and cornstarch. If baking soda is the only leavening agent, it will not require the addition of another acidic ingredient. "Double-acting" means carbon dioxide bubbles will form during mixing and again during heating.

- **Yeast:** Yeast takes more time to metabolize and cause doughs to rise than other leavening agents.

- **Sugar:** Granulated sugar is the most common sugar found in recipes. Confectioner's sugar (powdered sugar) is used in frosting and icings. Brown sugar is refined sugar with molasses added, and is used in certain recipes, like gingerbread.

- **Salt:** Granulated table salt is used in everyday baking.

- **Unsalted butter:** Unsalted butter will be the default for baked goods unless the recipe specifically mentions salted butter.

- **Eggs:** Eggs help to bind ingredients together. Large eggs are most often cited in many

baking recipes.

- **Milk:** Dairy adds moisture and texture to batters. Alternative milks, such as soy or almond milk, can sometimes be substituted, but the resulting texture may change.

- **Vegetable oil:** Many recipes call for vegetable oil, which has a neutral flavor.

- **Shortening:** Shortening is a solid vegetable fat used to make tender baked goods. Shortening also has a higher melting point, which helps cookies and other items retain their shape while cooking.

- **Flavorings:** It is helpful to have various spices and extracts on hand. Cinnamon, ginger, nutmeg, cloves, and allspice are some common baking spices. Almond and vanilla extracts are quite versatile and add extra punch to recipes.

- **Additions:** Mix-ins, such as chocolate chips, cocoa powder, oats, nuts, and dried fruits, often turn up in holiday recipes.

Certain ingredients are essential for baking and holiday cooks can take steps to ensure their pantries are stocked in time for the holidays.



MERRY CHRISTMAS & HAPPY NEW YEAR



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Festive Bean salad with Feta cheese

- ½ pound each of yellow and green beans (trimmed and cut)
- 1 can (19 ounce) red kidney beans (rinsed)
- 2 ½ cups cherry tomatoes (cut in half)
- 1 cup red onion (chopped fine)
- 1 can (19 ounce) chickpeas (rinsed)
- 1 cup Feta cheesecake
- 1/2 cup Italian dressing

Directions

Cook yellow and green beans in separate pans of boiling water 4-6 minutes or until tender, drain and rinse with cold water.

Layer in a clear bowl kidney beans, yellow beans, tomatoes, onions, green beans, chickpeas, and feta cheese.

Drizzle Italian dressing over top just before serving.

It's always the right time of year for fresh apple pie

Certain foods are synonymous with particular holidays or times of year.

For example, few people can imagine celebrating Valentine's Day without ample supplies of chocolate on hand.

And what summer barbecue is complete without grilled hot dogs and hamburgers?

While these foods and others are must-haves during certain times of the year, that doesn't mean they cannot be enjoyed whenever a craving arises.

Apples, and particularly apple pie, are a staple of many holiday season celebrations.

But apple pie is just as delicious in March, April, May, etc., as it is during the weeks between Thanksgiving and Christmas.

That's especially true when the apples are fresh. Whether yours is a seasonal or non-seasonal craving for apple pie, be sure to satisfy it with this recipe for "French Apple Pie" from Mollie Cox Bryan's "Mrs. Rowe's Little Book of Southern Pies" (Ten Speed Press).

French Apple Pie

Makes one 9-inch pie

1 recipe Plain Pie Pastry
(see below)

Raisin Filling

2/3 cup raisins
6 tablespoons water
1/2 teaspoon lemon juice
1/4 cup light corn syrup
1-1/2 teaspoons all-purpose flour
1-1/2 teaspoons sugar

2 apples (preferably a tart variety)
1/4 cup brown sugar
1/2 cup sugar
1/4 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg
1-1/2 teaspoons cornstarch

Icing

1 cup confectioners' sugar
2 tablespoons water
1 tablespoon butter, softened

To make the raisin filling, combine the raisins, water and lemon juice in a heavy saucepan over medium heat. Bring to a boil, then lower the heat to medium-low and cook, stirring occasionally until the raisins are plump, about 15 minutes.

Separately, combine the corn syrup, flour and sugar and mix well, then add to the raisins and continue cooking, stirring occasionally, until thick and syrupy, about 10 minutes. Remove from the heat and cool until the mixture is just warm, about 10 to 15 minutes.

Preheat the oven to 400 F. Line a 9-inch pie plate with 1 rolled-out crust.

Peel the apples, cut them into thin wedges, and put them in a large bowl. Separately, combine the sugars, cinnamon, nutmeg, and cornstarch, then add to the apples and gently stir until evenly mixed.

Spread the apple mixture in the crust in an even layer, then spread the raisin filling evenly over the apples.

Brush the rim of the crust with water, cover with the second rolled-out crust, seal and flute or crimp the edges, and cut a steam vent in the center.

Bake for 40 to 50 minutes, until golden brown. Cool on a wire rack for 1 to 2 hours, until completely cool.

To make the icing, combine the sugar and water and mix well. Add the butter and mix until smooth. Brush over the top of the cooled pie before serving.

Plain Pie Pastry

Makes two 9-inch pie crusts

2 cups all-purpose flour
1 teaspoon salt
2/3 cup vegetable shortening
5 to 7 tablespoons cold milk

Sift the flour and salt into a bowl. Cut in the shortening with a pastry blender until it is the size of small peas.

Sprinkle 1 tablespoon of the milk over part of the flour mixture.

Gently toss with a fork and push to the side of the bowl.

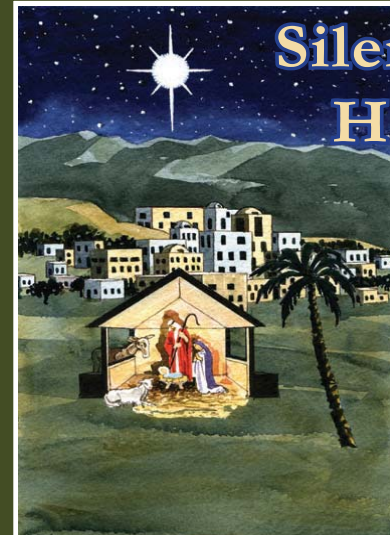
Sprinkle another tablespoon of milk over another dry part, toss with a fork and push to the side of the bowl.

Repeat with the remaining milk until all of the flour mixture is moistened.

Press the dough together to form 2 equal balls, then flatten into disks.

Roll out the crusts right away, or wrap the dough tightly, smoothing out any little wrinkles or air pockets and refrigerate for up to 2 weeks.

On a lightly floured surface, roll out each ball to a thickness of 1/8 inch. Use a light touch and handle the dough as little as possible.



Silent Night Holy Night

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We are truly grateful for your kindness and support
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Rejoice at Christmas

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Enjoy a healthy holiday dessert option

A certain measure of overindulgence is anticipated during the holiday season. Rich foods and desserts are served, and parties are plentiful. However, those who plan to stick to their healthy eating plans can still enjoy tastes of the season without compromising their fitness or dietary goals.

Many recipes can be made healthier with some simple substitutions, and that even includes decadent desserts.

Take, for example, "Wickedly Decadent Deep Chocolate Truffles" from "Low Fat for Life," (DK) by Sue Krietzman. This low-fat version of a high-fat classic will taste delicious without being too sinful.

Wickedly Decadent Deep Chocolate Truffles

Makes 24

6 ounces semisweet chocolate
6 ounces very low-fat fromage frais
2 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract
1/2 ounces semisweet chocolate, grated

1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.

2. In a separate bowl, whisk together the fromage frais and sugar. Whisk in the vanilla.

3. When the chocolate is melted and smooth, remove from the heat and allow to cool slightly. Slowly whisk the chocolate into the fromage frais mixture, using a rubber spatula to incorporate every bit of chocolate. Cover with plastic wrap and chill for an hour.

4. Line a baking sheet with

waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Put the truffles in small paper cases. Store in an airtight container in the refrigerator until ready to use.

Per truffle: Total fat: 2 g; saturated fat: 1 g; unsaturated fat: 1 g; cholesterol: 1 mg; sodium: 3 mg; calories: 52.



Slow cooker candied pecans

Ingredients

- 1 cup sugar
- 1/2 cup brown sugar
- 1 tablespoon. cinnamon
- 1 teaspoon. cloves
- 1 teaspoon kosher salt
- 2 egg whites
- 1 teaspoon vanilla
- Cooking spray, for slow-cooker
- 6 cups pecans

Directions

1. In a medium bowl, whisk together sugars, cinnamon, cloves and salt. Set aside.

1. In another medium bowl,

combine egg whites and vanilla. Whisk until frothy.

1. Spray slow-cooker with non-stick cooking spray. Add pecans to the Crock-Pot. Pour egg white mixture over pecans and stir until coated. Pour sugar mixture over and stir again until pecans are fully coated.

1. Cook on low for 3 hours, stirring every half hour. If sugar isn't dissolving, add water 1 tablespoon at a time. When finished, remove nuts from slow-cooker and cool in a single layer. Serve.




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Laurie Snow Hein ©

Make your favorite foods healthier

After the whirlwind of the holiday season, the season of resolutions takes over.

Many people to resolve to live healthier, and they may not have to give up their favorite foods to do so.

Research from the National Institutes of Health suggests American adults between the ages of 18 and 49 gain an average of one to two pounds every year.

Grazing and overeating tends to increase when the weather cools down. A 2005 study published in the New England Journal of Medicine found that, in the fall, people tend to consume more calories, total fat and saturated fat.

In the spring, people seem to prefer more carbohydrates. In addition, less powerful sunshine in winter coupled with people bundling up translates into less vitamin D being absorbed by the body. Some researchers believe there is a link between vitamin D deficiency and weight gain as well.

To ensure that certain foods do not sabotage healthy eating plans, people can employ some easy modifications and make healthier versions of the foods they like to eat.

- Choose crunchy foods. Those who are prone to snacking can reach for noisy foods. These include crunchy items like apples, carrots and pretzels. Scientists say that when people listen to what they are chewing — called the “crunch effect” — they eat less of that

item.

- Tone down the cream. Delicious dishes like fettuccine alfredo typically are made with lots of butter and cream. Replace cream sauces with a healthier base made of low-fat milk thickened with flour. Increase the flavor with favorite spices.

- Fry with care. Use healthy oils like olive or coconut sparingly. Many foods that are traditionally fried also can be lightly coated with cooking spray and baked for a crunchy texture.

- Choose sodium-free seasonings. The USCA recommends limiting sodium to less than 1 teaspoon of salt per day. Try options like fresh herbs or lemon juice to add some sodium-free flavor.

- Increase fiber content. Fiber helps one feel fuller longer and can also be helpful for digestion and heart health. Choose the “brown” varieties of rice, pasta and breads.

- Replace meat with leaner forms of protein. Lean chicken, turkey and pork can replace red meats in many recipes. Some traditional meat dishes, such as burgers, also can be modified using vegetables or seafood. Lean meats dry out quickly, so keep foods moist by watching cooking times.

- Stock up on yogurt. Greek and other varieties of yogurt can replace sour cream and mayonnaise in many dishes.

Resolving to eat healthier can be easy by making some simple swaps when preparing your favorite foods.



With a few easy tweaks, meals can be made much more healthy.



When life slows down, the beauty of what matters most comes into focus.

We wish everyone a blessed and healthy holiday filled with love and friendship.



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Impress your special guests with homemade sweets

For those who want to truly impress that special someone this holiday season they can try their hand at baking up their own batch of decadent treats.

This recipe for "Chocolate Coconut Meringues," courtesy of EatingWell.com, makes for a perfect indulgence. Loaded with flavor but not too heavy, these sweet treats can be enjoyed after a Valentine's Day dinner or even as a snack the day after.

Chocolate Coconut Meringues

Yields: 30 cookies

- 4 large egg whites
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon coconut extract or imitation coconut extract
- 1/4 teaspoon almond extract
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 cup sugar

- 1/4 cup unsweetened cocoa powder
- 2 tablespoons semisweet chocolate chips or finely chopped chocolate
- 2 tablespoons trans-fat-free white chocolate chips or finely chopped white chocolate, such as Sunspire

1. Position racks in upper and lower thirds of oven; preheat to 250 F. Line 2 large baking sheets with parchment paper or non-stick baking mats.

2. Beat egg whites, cream of tartar, coconut, almond and vanilla extracts, and salt in a large bowl with an electric mixer on medium-high speed until combined. Gradually beat in sugar, 2 tablespoons at a time, until stiff, shiny peaks form, 6 to 8 minutes.

3. Sift cocoa over the mixture and gently fold together with a rubber spatula until combined.

4. Spoon the meringue into a gallon-size sealable bag (or pastry bag fitted with a 1/2-inch tip). Seal the bag, pressing out as much air as possible. Cut a 1/2-inch hole in one corner of the bag. Pipe the meringue into 2-inch circles, about 1 inch

apart, on the prepared baking sheets.

5. Bake on the upper and lower racks for 50 minutes. Turn off the heat and let the meringues stand in the oven with the door closed until completely dry, about 1 1/2 hours.

6. Melt semisweet and white chocolate (see below) and drizzle or pipe onto the cooled meringues. Let stand until it sets.

Tips & techniques: To melt the chocolate, place it in a bowl and microwave on medium for 45 seconds. Stir; continue microwaving on medium in 20-second intervals until almost melted, stirring after each interval. Continue stirring until completely melted. Or place in the top of a double boiler over hot, but not boiling, water. Stir until melted. To decorate cookies with melted chocolate, use a pastry bag fitted with a fine writing tip to pipe the melted chocolate or dip tines of a fork in chocolate and drizzle. You can improvise a pastry bag with a small plastic bag. Add melted chocolate to the bag, cut a tiny hole in one corner and squeeze the chocolate out.



Fluffy dessert salad

Ingredients

- 1- 14 ounce can whole berry cranberry sauce
- 1 - 8 ounce package cream cheese (softened)
- 1 can of mandarin oranges, (11 ounces, well drained)
- 1 - 8 ounce container whipped topping (thawed)
- 2 cups miniature marshmallows
- 1/4 cup pecans

In a large microwaveable bowl, mix cranberry sauce, sugar and cream cheese together and microwave uncovered on high for 1 -2 minutes or until easily stirred. Stir in the mandarin oranges.

Refrigerate at least 2 hours but no longer than 12 hours.

Gently fold in the marshmallows and whipped topping. Then top with pecans.

Cover and refrigerate no longer than 2 hours.

MERRY CHRISTMAS & HAPPY NEW YEAR!

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Chocolate treat for a chilly day

This recipe for "Hot Cocoa Cookies," courtesy of King Arthur's Flour, marries the decadent taste of chocolate with the notion of a warm and soothing hot cocoa that's ideal for a chilly day.

Even though the premium cocoa mix is baked right into the recipe, don't hesitate to enjoy a steaming mug of cocoa on the side as the perfect complement to this rich and tasty cookie.

Hot Cocoa Cookies

Yield: 5 1/2 dozen cookies

Cookies:

8 tablespoons (1/2 cup) unsalted butter, at cool room temperature, 65 F to 68 F
1/2 cup King Arthur hot chocolate mix
1/3 cup light brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon espresso powder, optional, for enhanced flavor
1 large egg
1 teaspoon vanilla extract
1-1/4 cups King Arthur Unbleached All-Purpose Flour
1-1/2 cups mini chocolate chips
1/2 cup cocoa nibs, optional

Topping:

About 5-1/2 dozen Belcolade bittersweet disks, or other high-quality chocolate wafer
Marshmallow fluff, cocoa nibs, or chopped nuts, for garnish

Preheat the oven to 375 F. Lightly grease two baking sheets, or line with parchment.

To make the cookies: Combine the butter, hot chocolate mix, brown sugar, baking powder, salt, and espresso powder in a mixing bowl. Beat until the mixture is smooth. Add the egg and vanilla, and beat until thoroughly combined.

Weigh out your flour. Or measure it by gently spooning it into a cup, then sweeping off any excess. Add the flour to the cookie mixture, stirring to combine. Mix in the chips and cocoa nibs.

Drop the dough by teaspoonfuls onto the prepared baking sheets — a teaspoon cookie scoop works well here. Space the cookies at least two inches apart. Bake the cookies for 8 to 9 minutes, until the surface is set, but the cookies aren't quite fully baked.

Take the cookies out of the oven and press a chocolate disk into the center of each cookie. Return the cookies to the oven for 1 to 2 minutes longer, until the chocolate begins to turn shiny and softens. Remove the cookies from the oven once again, and sprinkle the melted chocolate disk with your garnish of choice.

Allow the cookies to cool right on the baking sheet until the chocolate disks are set. Store well-wrapped cookies at room temperature for a week or so; freeze for longer storage.

Tip: King Arthur hot choco-



late mix is a proprietary blend of sugar, ground chocolate, dry milk, and cocoa powder. If you'd like to use a store-bought hot chocolate mix, try to find one with a similar list of ingredients.



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And signs of the season are everywhere
When hearts are light and cares are few
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Peanut Butter and Chocolate frozen layered dessert

Ingredients:

2 teaspoons vanilla extract
1 – 12oz. Container cool whip (thawed and divided)
2 ounces semi-sweet chocolate (melted)
12 peanut butter sandwich cookies (divided)
2 Tablespoons melted butter
1 – 8 oz. package creamcheese (softened)
1/2 cup creamy peanut butter
1/2 cup sugar

Crush 8 cookies and mix with butter, then press onto the bottom of a foil-lined 9x5 inch loaf pan. In a large bowl, mix cream cheese, peanut butter,

sugar, and vanilla together with a mixer until well blended. Stir in cool whip. Spoon 1/2 cup into small bowl and blend in melted chocolate. Spread half of the remaining cream cheese mixture over crust and top with layers of chocolate mixture and remaining cream cheese mixture.

Then freeze for 4 hours.

Invert frozen dessert onto a plate and remove foil. Then re-invert dessert onto platter so that crumb layer is on the bottom. Top dessert with the remaining cool whip. Coarsely break remaining cookies sprinkle over top.

Peace. Faith. Love.

Dream Mountain Realty, Inc.

Mary Blevins • Erica Deaton
Heidi Alexander • Vicky Wolff
Stacey Greene
www.dreammtnrealty.com
5060 Hwy 80 South, Burnsville, NC

At this time of great joy and celebration, we hope the blessings of family, friendship and fellowship surround you.

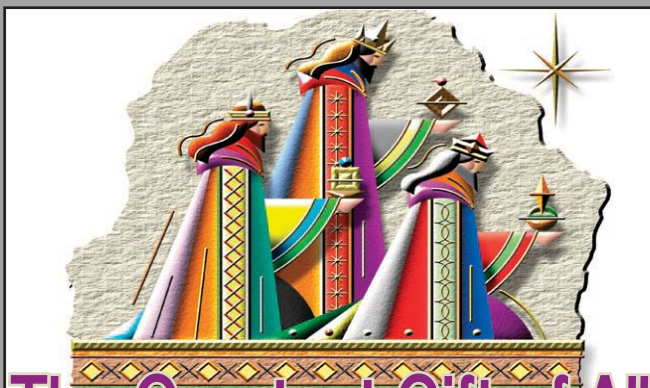
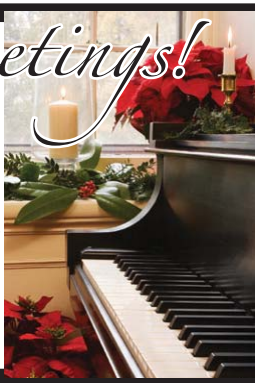
We are grateful for the opportunity to serve you and look forward to seeing you again soon. Merry Christmas to your family from our family.

Season's Greetings!

For your friendship,
we offer our heartfelt gratitude
along with our best wishes for a
blessed and miraculous Christmas.

YANCEY MEMORIALS

512 East Main Street, Burnsville
(828) 682-4818



The Greatest Gift of All

In the spirit of the season, we'd like to give
you our best wishes for a holiday that's filled
with much harmony, contentment and joy.
For the treasured gift of your friendship,
we are truly thankful.



12 West Main Street • Downtown Burnsville
828-682-9101

Potential substitutes when missing an ingredient

When cooking or baking at home, few things can prove as frustrating as preparing a dish only to realize you're missing a key item from the ingredients list.

Such realizations often force cooks to stop what they're doing and make emergency trips to a nearby grocery store. That can delay dinner time or make cooks feel rushed when they ultimately return from the store.

But what if there was a way to substitute ingredients without risking flavor? Thankfully, there is. According to AllRecipes.com, cooks can easily make their own ingredient substitutions if they suddenly realize they're missing an item listed in a recipe and don't want to run to the store.

But many substitutions won't be direct, meaning 1 tablespoon of a particular ingredient will not always translate to 1 tablespoon of a substitute ingredient.

The following substitution guide, courtesy of AllRecipes.com, can help cooks overcome the last-minute surprises regarding missing ingredients.

Ingredient: Allspice

Amount: 1 teaspoon

Substitute: 1/2 teaspoon cinnamon, 1/4 teaspoon ginger and 1/4 teaspoon cloves

Ingredient: Baking Powder

Amount: 1 teaspoon

Substitute: 1/4 teaspoon baking soda plus 1/2 teaspoon of cream tartar OR 1/4 teaspoon

baking soda plus 1/2 cup butter-milk (decrease liquid in recipe by 1/2 cup)

Ingredient: Bread crumbs

Amount: 1 cup

Substitute: 1 cup cracker crumbs OR 1 cup matzo meal OR 1 cup ground oats

Ingredient: Brown sugar

Amount: 1 cup, packed

Substitute: 1 cup white sugar plus 1/4 cup molasses and decrease the liquid in the recipe by 1/4 cup OR 1 cup white sugar OR 1 1/4 cup confectioners' sugar

Ingredient: Butter (salted)

Amount: 1 cup

Substitute: 1 cup margarine OR 1 cup shortening plus 1/2 teaspoon salt OR 7/8 cup vegetable oil plus 1/2 teaspoon salt OR 7/8 cup lard plus 1/2 teaspoon salt

Ingredient: Butter (unsalted)

Amount: 1 cup

Substitute: 1 cup shortening OR 7/8 cup vegetable oil OR 7/8 cup lard

Ingredient: Cocoa

Amount: 1/4 cup

Substitute: 1 1-ounce square unsweetened chocolate

Ingredient: Corn syrup

Amount: 1 cup

Substitute: 1 1/4 cup white sugar plus 1/3 cup water OR 1 cup honey OR 1 cup light treacle syrup

Ingredient: Egg

Amount: 1 whole (3 tablespoons or 1.7 ounces)

Substitute: 2 1/2 tablespoons of powdered egg substitute plus 2 1/2 tablespoons water OR 1/4 cup liquid egg substitute OR 1/4 cup silken tofu pureed OR 3 tablespoons mayonnaise OR half a banana mashed with 1/2 teaspoon baking powder OR 1 tablespoon powdered flax seed soaked in 3 tablespoons water

Ingredient: Garlic

Amount: 1 clove

Substitute: 1/8 teaspoon garlic powder OR 1/2 teaspoon granulated garlic OR 1/2 teaspoon garlic salt (reduce salt in recipe)

Ingredient: Honey

Amount: 1 cup

Substitute: 1 1/4 cup white sugar plus 1/3 cup water OR 1 cup corn syrup OR 1 cup light treacle syrup

Ingredient: Lemon juice

Amount: 1 teaspoon

Substitute: 1/2 teaspoon vinegar OR 1 teaspoon white wine OR 1 teaspoon lime juice

Ingredient: Lime juice

Amount: 1 teaspoon

Substitute: 1 teaspoon vinegar OR 1 teaspoon white wine OR 1 teaspoon lemon juice

Ingredient: Mayonnaise

Amount: 1 cup

Substitute: 1 cup sour cream OR 1 cup plain yogurt

Ingredient: Onion

Amount: 1 cup, chopped

Substitute: 1 cup chopped green onions OR 1 cup chopped shallots OR 1 cup chopped leeks OR 1/4 cup dried minced onion OR 1/4 cup onion powder

Ingredient: Semisweet chocolate chips

Amount: 1 cup

Substitute: 1 cup chocolate candies OR 1 cup peanut butter or other flavored chips OR 1 cup chopped nuts OR 1 cup chopped dried fruit

Ingredient: Shortening

Amount: 1 cup

Substitute: 1 cup butter OR 1 cup margarine minus 1/2 teaspoon salt from recipe

Ingredient: Stock — beef or chicken

Amount: 1 cup

Substitute: 1 cube beef or chicken bouillon dissolved in 1 cup water

Ingredient: Vegetable oil (for baking)

Amount: 1 cup

Substitute: 1 cup applesauce OR 1 cup fruit puree

Ingredient: Vegetable oil (for frying)

Amount: 1 cup

Substitute: 1 cup lard OR 1 cup vegetable shortening.

A Christmas Wish for Our Cherished Friends

Blankets of snow coating the ground,
peace, joy and laughter all around.
May it find you surrounded by family and friends,
a picture-perfect holiday from beginning to end.

Merry Christmas To All & To All a Great Year!



Garden Deli & Snap Dragon

Town Square, Burnsville, NC 28714

828-682-3946

Snowball cookies are a classic, easy cookie

Use these tips for the best cookie making:

Use real butter (not margarine).

Use unsalted butter, add ½ teaspoon of salt to the dough. If using salted butter, add only ¼ teaspoon salt.

Don't pack your flour or your powdered sugar.

Mini M&Ms are a great choice to add - regular M & Ms too big for these cookies.

Keep mixing, the most common problem with these cookies is that the dough is

crumbly. Usually because they require more mixing. Using a stand mixer will make this dough come together in just a minute or two, using a hand mixer will take several minutes, and doing it by hand will take a long time.

You can freeze these before baking or after baking and even after rolling in powdered sugar. You may want to roll them in powdered sugar again after defrosting. Cookies may be frozen up to 2 months before use.

Christmas Cookies

Ingredients:

1 cup unsalted real butter
½ cup powdered sugar
1 tsp. vanilla
¼ tsp. salt
f2 ¼ cups all-purpose flour
nuts (optional)
extra powdered sugar for rolling cookies later

Heat oven to 375° and line two cookie sheets with parchment paper.

Mix butter, ½ cup of powdered sugar and vanilla with a mixer until fluffy. Add flour, salt and mix until the dough works together, then stir in nuts (if using).

Scoop 1 Tbsp. balls of dough and put on cookie sheets.

Bake the cookies for 7-9 minutes or until bottoms are just slightly brown. Remove from oven and let cool for a minute or until you can handle them.

In a small bowl of powdered sugar, roll each cookie until coated and place on a rack to cool.



Blueberry Cookies

Ingredients:

1 ½ cups self-rising flour
½ cup unsalted butter
¾ cup sugar
1 egg
1 tsp. vanilla
4 ounces white chocolate-chipped into small chunks
¾ cup blueberries

For Filling:

2.5 ounces cream cheese softened
1 Tbsp. powdered sugar
½ tsp. vanilla
3 – 4 Tbsp. blueberry jam

Instructions:

In a bowl whisk together dry ingredients and set aside.

Cream butter and sugar on high speed for about 2 minutes or until light and creamy, add egg and vanilla and mix together.

On low speed mix in the dry ingredients.

Fold in about ¾ of the white chocolate chunks, setting aside the remaining for later.

Gently fold in the blueberries

with a spatula trying not to break the berries. Dough will be sticky and thick. Cover and refrigerate for 2 hours.

Make the filling:

Mix cream cheese, vanilla and powdered sugar and refrigerate.

After the 2 hours, preheat the oven to 350° and place parchment paper on baking sheets.

Make the cookies: take one heaping Tbsp. of dough and make into a deep bowl, then fill with 1 tsp. of blueberry jam, then top with ½ Tbsp. cookie dough sealing all edges. Gently make into a balls. Using the remaining white chocolate chunks, press on tops and sides of each cookie. Freeze cookie balls for 10 minutes.

Place cookie balls on baking sheets leaving 3 inches apart and bake for 15 – 19 minutes. Let cool for 10 minutes before transferring on a rack to finish cooling completely.



There's no place like home for the holidays, and we're glad to be here among friends and neighbors like you!
Merry Christmas and many thanks!

**Sam's Oil Company
and Andy's Inc.**

Burnsville • 682-2478



**May the Beauty of the
Season fill your heart and
home with contentment**

*We wish you and yours every happiness
this holiday season and always.*

Warm Wishes and Merry Christmas!

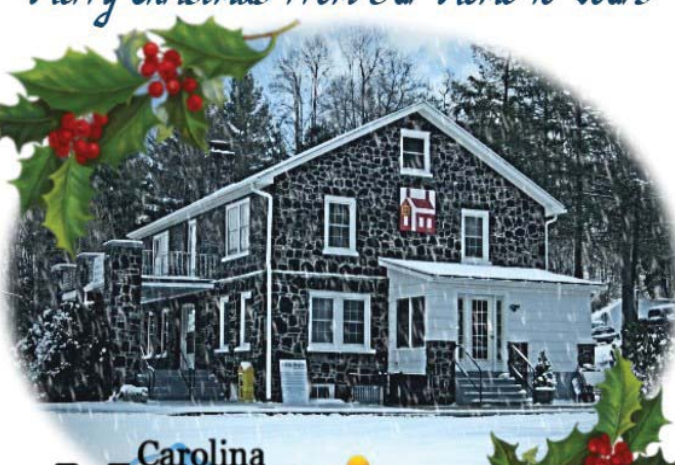
Yancey County Clerk of Court Tammy McEntrye and Staff



Merry Christmas!
 May your spirits be lifted at this special time of year, and may you enjoy much good fortune in the year ahead.

Styles Automotive Supply
Auto Parts Sales Repair Shop
 828-682-2740
 305 W. Hwy 19E Bypass, Burnsville, NC 28714

Merry Christmas From Our Home To Yours



Carolina Mountain Realty, Inc.
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Merry Christmas
 from our Entire Team

Celebrating 33 years!
 1986 - 2019

GWP, Inc.
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 TRANSPORTATION SPECIALIST
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 Burnsville, NC 28714-0154

Cookie Gifts in a Jar

Dreamsicle cookies

1/2 cup powdered Tang or other orange flavored drink mix
 3/4 cup sugar
 1 1/2 cups vanilla baking chips
 1 3/4 cups flour

Layer ingredients into a clean, glass, wide mouth quart canning jar in following order, pressing each layer firmly in place before adding next ingredient layer:

Tang or orange flavored drink mix,
 sugar
 vanilla chips
 flour

Place canning lid on jar and then attach a recipe card with the following instructions to the jar.

Preheat oven to 375 degrees, empty contents into a large mixing bowl, add 1/2 cup butter (softened), 1 egg (slightly beaten), and 1 teaspoon vanilla extract.

Mix until completely blended. Roll heaping tablespoonfuls of dough into balls, place 2 inches apart on a baking sheet (lightly greased).

Bake for 12-14 minutes or until tops are lightly brown.

Cool for 5 minutes on cookie sheet then move cookies to cool to wire racks to completely cool.

Makes about 2 1/2 dozen.

Easy Coconut Pie

2 cups milk
 3/4 cup sugar
 1/2 cup all purpose baking mix
 1/4 cup butter, softened
 1 teaspoon vanilla
 1-1/3 cups flake coconut (sweetened)

Place milk, sugar, baking mix, eggs, butter and vanilla in

blender, cover. Blend on low speed for 3 minutes, pour into a greased 9-inch pie plate. sprinkle with coconut.

Bake at 350 degrees for 40 minutes or until center is set and top is golden brown. Serve warm or cool on a wire rack. Store leftovers in refrigerator.



Mint Cookies

1 cup granulated sugar
 1/2 cup packed brown sugar
 3/4 cup margarine or butter
 2 large eggs
 1 tsp vanilla extract
 2 Tbsp water
 3 cups all-purpose flour
 1 tsp baking soda
 1/2 tsp salt
 6 oz. Andes mints
 Pecan halves

In a large bowl, cream sugars and margarine or butter, add

eggs, vanilla and water and beat well. Mix together well the flour, baking soda and salt. Next add to egg mixture gradually. It is important that the dough be chilled well so refrigerate overnight. Preheat oven to 375 degrees. Completely wrap each mint in cookie dough. Place about 2 inches apart on lightly greased cookie sheets and place a nut half on top of each cookie. Bake 7-9 minutes or until golden brown. Allow to cool completely on wire racks.

Butter Pecan Cookies

Ingredients

For the Cookies

- 1 cup butter, softened
- 1 cup brown sugar
- 1/2 cup sugar
- 2 teaspoon vanilla
- 2 large eggs
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 cup chopped pecans

For the Maple Buttercream

- 1 stick butter
- 1 1/2 cup powdered sugar
- 2 Tablespoons maple syrup
- 2 Tablespoons heavy cream
- Chopped pecans, for decorating

Directions

1. Preheat oven to 350 degrees. In a large bowl, using a hand mixer, beat butter and sugars

until smooth, add vanilla and eggs and beat until combined. Add flour, baking soda, salt and mix until just combined. Fold in chopped pecans. Spoon tablespoon scoops onto a parchment-lined baking sheet and bake until golden about 10 to 12 minutes. Let cool.

1. Make frosting: In a large bowl using a hand mixer, beat butter until smooth and fluffy, about 2 minutes, add powdered sugar and beat until combined. Then add maple syrup and heavy cream, beat until creamy. If the frosting is too thin, beat in more powdered sugar adding 1/4 cup at a time until desired consistency is achieved.

1. Frost cookies and decorate with more pecans.

Cranberry and White Chocolate Cookies

Ingredients:

1 – 17 ounce sugar cookie mix
4 ounces cream cheese (softened)
½ cup chopped dried cranberries
½ cup white chocolate baking chips
½ cup butter (softened)
1 egg

frosting:

1 - 8 ounce package cream cheese
¼ cup butter (softened)
1 tsp. vanilla extract
1 ½ cups powdered sugar

Directions:

Preheat oven to 350 degrees. Spray a 13x9 inch baking pan with cooking spray.

In a large bowl, stir together cookie mix, ½ cup butter, 4 ounces cream cheese and egg, until soft dough forms, then stir in ¼ cup of cranberries and the white chocolate chips.

Spread dough onto bottom of the pan. Bake 20-30 minutes until golden brown.

Cool completely.

In a large bowl, using an electric mixer, beat 8 ounces of cream cheese and ¼ cup of butter until smooth, add in vanilla. Mixing on low speed, add the powdered sugar until smooth and creamy.

Spread frosting over top and sprinkle remaining cranberries over top of frosting. Cut into squares and refrigerate.

Watergate Salad

1 can (20 oz.) crushed pineapple in juice, undrained
1 pkg. (3.4 oz.) Pistachio flavor instant pudding
1 cup miniature marshmallows
1/2 cup chopped pecans
1-1/2 cups thawed whipped topping

Combine pineapple, instant pudding, marshmallows, and pecans in large bowl. Stir in whipped topping. Refrigerate for 1 hour.

White Chocolate Haystacks

Ingredients:

½ cup vanilla frosting (16 ounces)
1 cup peanuts
1 bag miniture marshmallows
1 cup white chocolate baking chips
2 Tbsp. butter
Sprinkles (optional)
4 cups chow mein noodles

Directions:

Line cookies sheets with waxed paper and spray with cooking spray. Lightly spray a large bowl with cooking spray. Pour peanuts and noodles into the bowl and mix.

Spray another microwaveable bowl with cooking spray, add butter and marshmallows. Microwave uncover on high for 1 ½-2 minutes or until smooth, stir every 30 seconds. Add the white chocolate baking chips and the frosting. Microwave uncovered about 30 seconds or until well blended.

Pour hot marshmallow mixture over noodles and peanuts and stir until coated well. Drop by rounded tablespoonfuls onto

the sprayed waxed paper and immediately top with sprinkles.

If mixture becomes hard to spoon, reheat in microwave a few seconds.

Cool at least 1 hour and store in airtight container.

Rice Krispies Peanut Butter Delights

2 cups Rice Krispies cereal
2 cups dry roasted peanuts
2 cups miniature marshmallows
1 cup peanut butter
2 lbs. white chocolate chips

In large bowl combine cereal, peanuts and marshmallows. In microwave safe bowl melt the white chocolate and peanut butter on high for one minute and then in 30 second intervals until melted. Pour chocolate into cereal mixture.

Mixture will be slightly thin. Drop by tablespoons onto wax paper and let set until firm. Store in an airtight container.

Shortbread Cookies

1-1/2 cups flour
1/4 cup cornstarch
1/4 teaspoon salt
1 cup unsalted butter, softened
1 pkg. (8 oz.) cream cheese, softened
2-2/3 cups powdered sugar, divided
1 teaspoon vanilla

Heat oven to 325°F.

Mix flour, cornstarch and salt until blended. Beat butter, cream cheese and 2/3 cup sugar in large bowl with mixer until blended. Add vanilla; mix well. Gradually add flour mixture, mixing well after each addition.

Roll dough into 1/2-inch balls; place, 1/2 inch apart, on parchment-covered baking sheets.

Bake 25 to 28 minutes or until bottoms are golden brown. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

Place remaining sugar in medium bowl. Add cookies, in batches; toss to evenly coat with sugar. Gently shake off excess sugar.

ALDRIDGE EYE INSTITUTE
O.D.P.A.

Dr. Jennifer Mauney Smith, OD
Dr. Chuck Aldridge, O.D., F.A.A.O.
Dr. Thuc Moore, OD

**May Peace,
Joy & Beauty
Surround You All Season**

At this special time of year, we'd like to share our best wishes with the friends, customers and neighbors who have made our year simply spectacular. Your support and trust mean the world to us, and we are grateful to be a part of this vibrant community. Thank you for making us feel so at home here.

May your days be merry and bright at Christmastime and throughout the New Year. We hope all of your wishes come true!

419 East Main Street, Burnsville, NC • 828-682-2104

Warmth & Wonder

at this magical time of year

Beautiful and peaceful, merry and bright too, that's the kind of season we're wishing for you. May it find you surrounded by laughter and friends, contentment and cheer, from beginning to end.



Jill's Hairport and Day Spa

212 West Main Street, Burnsville NC
828-682-2415

At Christmastime and always, we wish you all the best! Thank you for choosing us.



Rejoice

BELIEVE in the MIRACLE!

With just a star to guide them, the holy flocked to visit the infant Jesus in the manger where He lay on that very first Noel. For brightening our year with your visits, we are most grateful and wish you the best merriest Christmas season.

BLALOCK INSURANCE

Gerald Blalock
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West Main Street, Burnsville (beside of Lil David's)

Warmest Wishes at Christmastime

We hope the cherished traditions of this special season fill your heart and home with enough warmth and happiness to last all year. Serving you has been our pleasure, and we thank you for making our holiday and our year so enjoyable with your visits. Merry Christmas, friends!



Angel & Hughes Insurance

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(828) 678-9668 • (828) 678-9458 • Fax (828) 678-9808
Donald Angel, Agent • Linda H. Hughes, Agent • Jeremy Hughes, Agent

MAY CHRISTMAS DELIVER THE BEST GIFTS OF ALL TO YOU THIS YEAR!

FAMILY FUN JOY PEACE LOVE LAUGHTER GOODWILL CHEER FRIENDSHIP



Fox Country Store

680 West Main Street,
Burnsville, N.C.
682-2320

Peanut Butter Cup Cookies

1/2 cup butter
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 tsp vanilla extract
1-1/4 cups flour
3/4 tsp baking soda
1/2 tsp salt
1- 10 ounce bag miniature Reese Cups (the variety pack is a great option)

Cream butter, peanut butter and both kinds of sugar together well, beat in egg and vanilla. Sift flour, baking soda and salt together, then blend into creamed mixture to make a dough.

Preheat oven to 375 degrees. Shape dough into 1/2 inch balls and place in ungreased 1 1/2 inch muffin tins. Bake until lightly browned, about 8-10 minutes. After removing cookies from oven, immediately press a miniature peanut butter cup into the center of each cookie (press until only the top shows). Let cool 10 minutes before removing from tins.

Yields about 60

White Fudge

2 pkg. (6 squares each) white chocolate
3/4 cup sweetened condensed milk
1 cup coarsely chopped almonds, toasted

1/2 cup dried cranberries
1 tablespoon grated orange zest
Line 8-inch square pan with foil, with ends of foil extending over sides of pan; set aside.

Microwave chocolate and milk in large microwave safe bowl on High for 2 to 3 minutes or until chocolate is almost melted; stir until chocolate is completely melted.

Add almonds, cranberries and orange peel; stir until well blended.

Spread chocolate mixture into prepared pan. Refrigerate 2 hours or until firm.

Lift fudge from pan, using foil handles. Cut into 48 pieces.

Store in tightly covered container in refrigerator up to 3 weeks. (Do not freeze.)



Soft Sugar Cookies

1 cup butter, softened
1 1/2 cups powdered sugar
1 egg
1 1/2 teaspoons vanilla extract
2 1/2 cups self rising flour

frosting
2 1/2 cups powdered sugar
1/4 cup water
4 teaspoons Meringue powder
1/4 cup light corn syrup
food coloring

In a large bowl, cream butter and powdered sugar until light and fluffy. Beat in egg and vanilla. Gradually add flour. Divide dough in half, cover and refrigerate for 2 hours.

On a lightly floured surface, roll out each portion of dough

to 3/16 in. thickness. Cut with floured cookie cutters. Place 2 inches apart on ungreased cookie sheet.

Bake at 375 degrees for 5-7 minutes. Remove from pans to wire racks to cool completely.

For frosting

In a small mixing bowl, beat the powdered sugar, water and meringue powder on low speed just until combined.

Beat on high for 4 minutes or until soft peaks form. Add corn syrup, beat 1 minute longer. Tint with food coloring of your choice.

Cover frosting with damp paper towels or plastic wrap, let stand until set.

Red Velvet Cake

1 box German chocolate cake mix
1 cup buttermilk or water
1/2 cup vegetable oil
3 eggs
1 bottle (1 oz.) red food color
2 tablespoons unsweetened baking cocoa
Frosting:
2 oz. cream cheese, softened
2 teaspoons milk
1-1/2 cups whipping cream
1/2 cup powdered sugar

Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 13x9-inch pan or two 9-inch round cake pans and lightly flour, or spray with baking spray with flour.

In large bowl, beat cake in-

gredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Pour into pan(s).

Bake as directed on box. Cool rounds 10 minutes; remove from pans. Cool completely.

In chilled large bowl, mix cream cheese and milk until smooth.

Beat in whipping cream and powdered sugar with electric mixer on high speed, scraping bowl occasionally, until soft peaks form.

Frost top of 13x9-inch cake or fill and frost cake layers.

Store loosely covered in refrigerator.

Enjoy a hot soothing holiday beverage

Nothing beats sipping a hot, soothing beverage after a day of choosing the perfect Christmas tree or lobbing snowballs in the backyard.

Teas, hot toddies, coffees, and mulled ciders certainly can fit the bill, but a mug of rich hot chocolate is a holiday season staple.

Hot chocolate can be whipped up quickly from pre-made packets, but many such packets are loaded with sugar.

Chocolate lovers should have a reliable hot chocolate recipe to lean on when the moment is right.

This recipe for "Real Hot

Chocolate" from "Chocolate" (Parragon) by the editors of Love Food is sure to please.

Real Hot Chocolate

Serves 1 to 2

1-1/2 ounces semisweet chocolate, broken into pieces

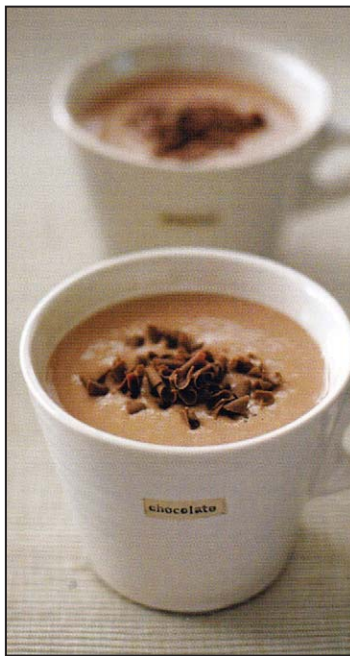
1-1/4 cups milk

Chocolate curls to decorate

Place the chocolate in a large, heatproof pitcher. Place the milk in a heavy-bottom saucepan and bring to a boil. Pour about one-quarter of the milk onto the chocolate and leave until the chocolate has softened.

Whisk the milk and chocolate mixture until smooth. Return the remaining milk to the heat and return to a boil, then pour onto the chocolate, whisking constantly.

Pour into warmed mugs or cups and top with the chocolate curls. Serve immediately.



Hot Buttered Cider Mix

1 cup packed brown sugar

½ tsp. cinnamon

1 cup butter (softened)

½ cup honey

¼ tsp ground cloves

½ tsp. ground Cardamom

Use this mix with
½ cup hot apple cider or
juice per serving

Beat butter and brown sugar until well blended, beat in honey and spices.

Put in an airtight container and store in refrigerator up to 2 weeks.

To prepare hot cider: Put 1 ½ teaspoons of the buttered cider mix in mug and add hot apple cider or juice.

Warm Punch for Christmas

Ingredients:

1 – 32 ounce cranberry juice

30 ounces unsweetend

pineapple juice

1 cinnamon stick

1/3 cup red hot candies

the cinnamon stick. Cover and cook on low for 2-4 hours or until heated and candies are dissolved.

Discard the cinnamon stick before serving.

(Optional) garnish with
sugared cranberries and
cinnamon sticks.

In a slow cooker, combine
the juices, red hot candies and

Hot Vanilla Cocoa

2/3 cup baking cocoa

¼ tsp. salt

8 cups milk

1 cup sugar

2/3 cup water

2 tsp. vanilla extract

miniture marshmallows

Directions: In a large saucepan, coming sugar, cocoa, and salt. Stir in milk and water then cook and stir over medium heat until heated. Remove from heat and stir in vanilla. Serve with marshmallows.





Merry Christmas

As we put the finishing touches on another year,
we'd like to send our best and brightest wishes
to our valued customers. We cherish the
gifts of your friendship and support.



Bantam Chef

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James & Natalie Davis

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BREAKFAST - LUNCH

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And just one more thing we'd like to say,
Is have a happy holiday!

Grassy Creek

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Jim Hughes, P.L.S.

YANCEY COUNTY FARM BUREAU



Happy Holidays. From the people who help insure your happiness.

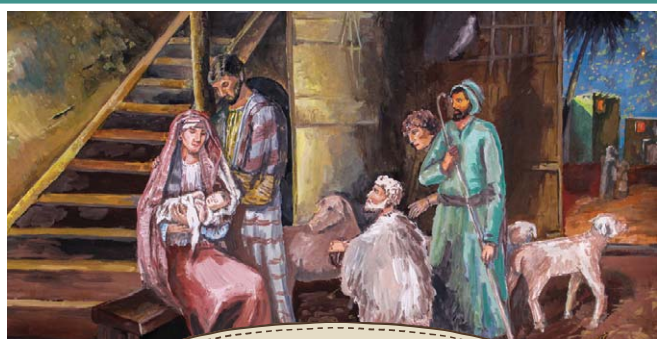
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Yancey County Farm Bureau
316 E. Main Street
Burnsville, NC 28714

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MERRY CHRISTMAS

*As we celebrate the birth of our beloved Savior,
may the miraculous spirit of the season fill you with rapture.
From our family to yours,
best wishes for a blessed and joyous Christmas.*

WESTSIDE RENTAL
 550E US Hwy 19, Burnsville • 828-682-3030
 Monday - Friday 7:00 - 5:00 / Sunday 7:00 - 12:00

Fight the chills with a classic hot toddy this winter

Come the holiday season, hot toddies are ideal for entertaining, providing spirited fun and a means to chasing away the winter chill.

Hot toddies have been around for centuries. Usually a mix of a spirit — either whiskey, rum or brandy — hot water, honey and spices, some believe the word “toddy” comes from an Indian drink of the same name that is produced by fermenting the sap of palm trees.

Other sources say the hot toddy was created by Dr. Robert Bentley Todd, an Irish physician who prescribed a drink made of brandy, white cinnamon, sugar syrup, and water. The drink was dubbed the “hot toddy.”

Hot drinks embellished with alcohol were long used for medicinal purposes. While alcoholic beverages are no longer used as medicine, hot toddies can still chase away a chill.

“Grog” is another name given to hot alcoholic drinks, or any drink in which unmeasured amounts of spirits are mixed with other ingredients.

Grog may also refer to a water-and-rum mixture that sea merchants once drank. The water kept the merchants hydrated, while the rum prevented the water from spoiling during voyages.

The classic hot toddy can be a versatile drink used to keep guests comfortable and cheerful. This warm libation is soothing



Soothe holiday visitors with a hot toddy. The combination of lemon, honey and whiskey makes hot toddies a comforting libation.

and savory, mixing citrus, honey and spices, which each have their various health benefits.

Although hot toddy recipes vary, the following is the recipe for a classic hot toddy, as culled by recipes from Wine Enthusiast, Imbibe and PBS Food.

Classic Hot Toddy

1-1/2 ounces bourbon, whiskey or another brown liquor
 1 tablespoon honey
 1/2 ounce fresh lemon juice

1 cup boiling water
 Cinnamon stick
 Lemon wedge
 Cloves or star anise

Combine liquor, lemon juice, honey, and boiling water together in a mug or Irish coffee glass. Push cloves or star anise into the lemon wedge. Add the cinnamon stick and lemon wedge to the mug. Allow lemon and cinnamon stick to steep in the beverage for a few minutes. Stir and enjoy.

Christmas Punch

Ingredients:
 6 cups cranberry juice blend (not pure cranberry juice)
 3 cups pineapple juice
 1 Tablespoon almond extract (may use vanilla)
 3 liters ginger ale
 2 limes, sliced (optional) for garnish
 Ice

Chill all ingredients before you are ready to make your punch.

Pour cranberry juice blend, pineapple juice, and almond or vanilla extract into a large punch bowl and mix. You can store this mixture in the refrigerator until ready to set out. Just before serving add the ginger ale and give it one quick stir, over stirring will cause the ginger ale to go flat sooner. Add a few slices of lime and ice.

Makes about 13 servings.

Eggnog

Ingredients:
 6 eggs
 1 (14 oz.) can sweetened condensed milk
 1 teaspoon vanilla extract
 1 quart milk
 1/3 pint heavy whipping cream
 1 pinch ground nutmeg
 1 pinch salt

Beat eggs; mix in condensed milk, vanilla, quart of milk and salt.

Beat the whipping cream until soft peaks form. Fold in to egg and milk mixture and sprinkle with nutmeg. Serve chilled.



Candy Cane Punch

Ingredients:
 24 ounces strawberry jelly
 2 liters lemon-lime soda (divided)
 2 quarts peppermint ice cream
 miniature candy canes (optional)

In a large saucepan, melt jelly with 2 cups lemon-lime soda.

Chill the jelly mixture and also place the remaining lemon-lime soda in the refrigerator.

Just before serving, place 6 cups of ice cream in a punch bowl and gently stir in the jelly mixture.

Add remaining soda, and then add the remaining ice cream by scoopfuls. Garnish with candy canes if desired.

Easy Hot fudge cake

1 cup self-rising flour
 1 cup sugar (divided)
 1/2 cup milk
 1/3 cup butter (melted)
 1/2 cup powdered Cocoa (divided)
 1 1/4 cups hot water
 1 tsp. vanilla extract
 1/2 cup packed brown sugar

Preheat oven to 350 degrees F. Combine 3/4 cup sugar, flour, 1/4 cup cocoa, then add milk, butter and vanilla and beat until smooth.

Pour the batter into a 9x9 greased baking dish.

In another bowl combine remaining sugar, brown sugar and cocoa and sprinkle evenly over batter.

Pour hot water over the top but do not stir.

Bake for 35-40 minutes or until almost set. Remove from oven and let stand about 15 minutes.

When serving spoon sauce form the bottom of pan over top of the cake.

Garnish with ice cream or whipped topping if desired.

Old-timey pineapple cake

1-1/2 cup sugar
 2 cups self rising flour
 2 eggs
 1 can (20 oz.) crushed pineapple in its own juice (including juice)
 1 cup brown sugar
 1 cup chopped pecans
 1 cup evaporated milk
 1/2 cup sugar
 1 stick butter
 1 tsp. vanilla extract

Grease or spray with baking spray a 9x13 inch baking pan.

In a large bowl mix together the sugar, flour, eggs and pineapple and pour into baking pan.

Sprinkle the top with brown sugar and chopped pecans.

Bake at 350 ° for 40-45 minutes.

Cook the milk, sugar, butter and vanilla until mixture comes to a rolling boil.

When you remove the cake from the oven, pour the cooked milk mixture over the entire cake.

Cream Cheese Danish

Ingredients:
 2 cans refrigerated crescent rolls
 2 - 8oz. packages cream cheese
 1 cup sugar
 1 tsp. vanilla extract
 1 egg
 1 egg white

Glaze: 1/2 cup powdered sugar
 2 Tbsp. milk
 1/2 tsp. vanilla extract

Preheat oven to 350° degrees and grease a 13X9-inch baking pan. Line the bottom of baking dish with a pack of crescent rolls and pinch the openings together.

Beat the cream cheese, sugar, vanilla, and egg together until creamy and smooth. Spread the creamcheese mixture over the crescent rolls evenly, then lay the second pack of crescent rolls on top of the creamcheese mixture and brush with egg white.

Bake for 35-45 minutes or until the top is golden brown. Top with glaze after allowing to cool for about 20 minutes.

Quick Turtle Cake

1 1/2 cups milk
 1 chocolate fudge cake mix
 1 1/2 cups chocolate chips
 1 box chocolate pudding and pie filling mix (3.4 ounce)
 1/4 cup creamy chocolate cake frosting (16 ounces)
 3/4 cup caramel sauce
 1/2 cup pecans

Heat oven to 350 degrees, spray 13x9 baking pan with cooking spray.

In a large bowl, combine pudding mix with milk and whisk for 2 minutes.

Stir in 1/2 cup of the caramel sauce., add in the cake mix and 1 cup of chocolate chips until well blended.

Spread batter evenly in pan. Sprinkle pecans and remaining 1/2 cup chocolate chips over top.

Bake 33 - 38 minutes or until a toothpick inserted in the center of cake comes out almost clean.

Cool at least 15 minutes before serving.

Before serving warm frosting and caramel sauce and drizzle over cake.

Store at room temperature in an airtight container.

Mounds Cake

Ingredients:
 Devils food cake mix
 2 cups sugar (divided)
 23 large marshmallows
 14 ounces coconut
 1 1/2 cups chocolate chips
 1 1/2 cups milk (divided)
 1 stick butter

Mix and bake Devils food cake according to package directions. Combine 1 cup of sugar, marshmallows and 1 cup of milk in a saucepan, cook over low heat until marshmallows are melted. Stir coconut in to marshmallow mixture and spread over warm cake.

Mix 1 cup sugar, 1/2 cup milk and 1 cup sugar in a small saucepan, bring to a boil and then stir in the chocolate chips and spread over coconut mixture.

Coming Your Way:
Our Best Wishes!

Hope this holiday season delivers a rush of happiness! May it find you surrounded by love, friendship, goodwill and good times.

Thank you for making our year run so smoothly. We wouldn't be here without good friends and customers like all of you.

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Deck the Halls!

As we count our blessings this holiday season and reflect on the miracle of life, we realize how much ours has been enhanced by knowing and serving all of you.

May you and your loved ones revel in the joy of the season, and accept our best wishes for a Merry Christmas and Happy New Year.



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Peace & Joy TO ALL THE WORLD

For to us a child is born, to us a son is given,
and the government will be on his shoulders.
And he will be called Wonderful Counselor,
Mighty God, Everlasting Father, Prince of Peace.
Of the greatness of his government and
peace there will be no end.

—Isaiah 9:6-7

May the spirit of the season fill your heart with
enough joy to carry you through the year. From our family to yours,
we wish you a very merry Christmas and a blessed New Year.

GLEN RAVEN™

Layered Mocha Cheesecake

1 ½ cups cream-filled chocolate sandwich cookie crumbs
¼ cup butter, melted
Filling:
2 Tablespoons plus 1 ½ teaspoons instant coffee granules
1 Tablespoon boiling water
¼ teaspoon ground cinnamon
4 packages (8 ounces each cream cheese)
1 ½ cups sugar
¼ cup all-purpose flour
4 eggs, lightly beaten
2 teaspoons vanilla extract
21 cups (12 ounces) semisweet chocolate chips, melted and cooled
Glaze:
½ cup semisweet chocolate chips
3 Tablespoons butter
Chocolate-covered coffee beans (optional)

Combine cookie crumbs and butter; press onto the bottom of a greased 9" springform pan. In a small bowl, combine the coffee granules, water and cinnamon; set aside.

In a large mixing bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low speed just until combined. Stir in Vanilla, divide batter in half, stir melted chocolate into one portion; pour over crust. Stir coffee mixture into the remaining batter; spoon over chocolate layer.

Place pan on a double thickness of heavy-duty foil (about 16" square). Securely wrap foil around pan. Place in a large baking pan; add 1" of hot water to larger pan.

Bake at 325 degrees for 45-50 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen, cool 1 hour longer. Refrigerate overnight.

In a microwavable bowl melt chocolate chips and butter, stir until smooth. Spread over cheesecake. Remove sides of pan. Garnish with coffeebeans if desired. Refrigerate leftovers.

Custard Pie

1 unbaked pie shell
1 12 cups sugar
3 eggs
½ tsp. salt
2 2/3 cup milk
½ tsp. nutmeg
1 tsp. vanilla flavoring

Preheat oven to 350°.

Slightly beat eggs, add sugar, nutmeg, milk and salt. Beat well then pour into the unbaked pie shell.

Bake 35-39 minutes.

Allow to cool, sprinkle top with nutmeg or top with whipped topping.

*O Come Let Us
Adore Him*



*Just as the Christmas Star led the Magi,
may the light of this miraculous season guide you toward peace and love.*

We'd like to take this opportunity to thank our kind customers for the gifts of your patronage. We wish you all the best during the holiday season and throughout the coming year. From our families to yours, Merry Christmas and many blessings!



Prepare a delicious turkey for your holiday dinner table

This recipe for "Herb-Roasted Turkey" from Yolanda Banks' "Cooking for Your Man" (Broadway Books) produces a mouth-watering bird that's sure to make a lasting impression this holiday season.

Herb-Roasted Turkey

Serves 10

12 tablespoons (1 1/2 sticks) unsalted butter, softened
1/4 cup packed fresh flat-leaf parsley leaves, chopped, plus 4 whole sprigs
1 large sprig fresh rosemary, leaves chopped, plus 2 whole sprigs
1 tablespoon chopped fresh thyme, plus 4 whole sprigs
15 leaves fresh sage, chopped, plus 3 whole leaves
3/4 teaspoon kosher salt, plus more for the turkey
1/2 teaspoon freshly ground black pepper, plus more for the turkey
1 15-pound turkey
1 lemon, quartered
8 shallots, peeled and halved
1 head garlic, cloves separated and peeled
4 cups low-sodium chicken broth or stock
2/3 cup dry white wine
3 tablespoons all-purpose flour

1. In a small bowl, combine the butter, chopped parsley, chopped rosemary, chopped thyme, chopped sage, salt, and pepper, and mix well.

2. Position a rack in the bottom third of the oven and pre-heat the oven to 450 F. Sprinkle the main cavity of the turkey with salt and pepper. Place the whole sprigs of parsley, rosemary and thyme and the sage leaves into the cavity. Add the lemon, 4 shallot halves and half of the garlic cloves.

3. Starting at the neck end,

carefully slide a hand between the skin and the breast meat to loosen the skin. Spread 3 tablespoons of the herb butter over the breast meat under the skin. Tuck the wing tips under the skin, and tie the legs together to hold the shape. Season the turkey generously all over with salt and pepper.

4. Place the turkey on a wire rack set in a large roasting pan. Rub 4 tablespoons of the herb butter over the turkey. Roast about 30 minutes, until golden brown, and reduce the heat to 350 F. Baste the turkey with 1/2 cup of the broth. Cover only the breast area with a sheet of heavy-duty aluminum foil. Scatter the remaining shallots and garlic cloves in the pan around the turkey.

5. Continue to roast the turkey for about 1 1/2 hours, basting with 1/2 cup of broth every 30 minutes. Remove the foil from the turkey breast. Continue to roast the turkey, basting with pan juices every 20 minutes, about 1 hour longer, until it's golden brown and a thermometer inserted into the thickest part of the thigh registers 165 F. Transfer the turkey to a platter and brush with 1 tablespoon of the herb butter. Tent it loosely with foil and let it rest for 20 minutes before carving.

6. Using a slotted spoon, transfer the shallots and garlic from the roasting pan to a plate. Transfer the pan juices to a medium bowl, then skim off and discard the fat. Set the pan over two burners on medium-high heat. Deglaze the pan with the wine and 1 cup of chicken broth, scraping up any browned bits. Bring the sauce to a boil, reduce the heat to medium, and cook until it's reduced by half, about 4 minutes. Pour the sauce into a large measuring glass. Add the degreased pan juices, and broth,

if necessary, to equal 3 cups of liquid.

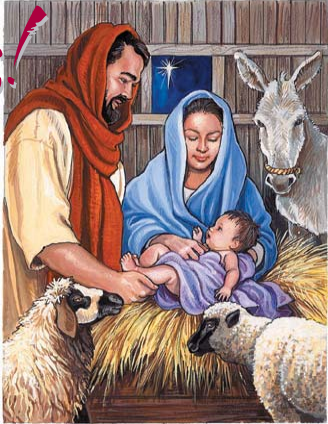
7. Blend the flour into the remaining herb butter until combined. Pour the broth mixture into a medium saucepan and bring to a boil. Gradually whisk in the herb-butter mixture. Add any accumulated juices from the turkey platter and boil until the gravy thickens enough to coat a spoon, whisking occasionally, about 6 minutes. Add the remaining shallots and garlic to the gravy and simmer for 1 minute. Taste and adjust the seasonings, if necessary. Serve the turkey with the gravy.

M E R R Y

Christmas!

Joy to you and yours at this special time of year! May your holiday be filled with happiness, love and good fortune.

Thank you for your help in making this past year a success for us. We appreciate your support and look forward to seeing you often in the months ahead.



Bubba's

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Merry Christmas!

Wishing you peace, joy
and good fortune always!

May your heart and home be filled
with all the happiness this special
season brings. We thank you
for your friendship and trust.



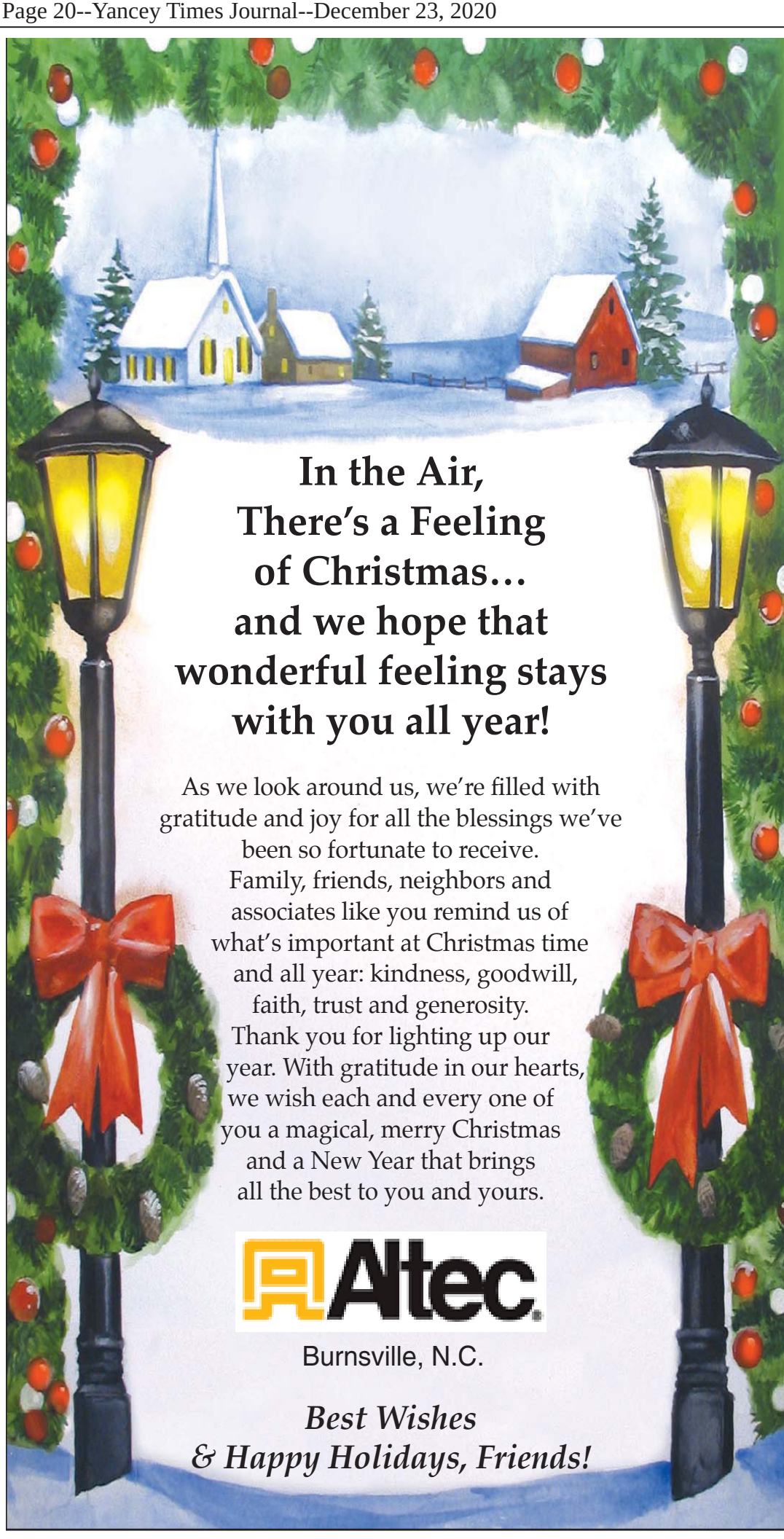
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In the Air, There's a Feeling of Christmas... and we hope that wonderful feeling stays with you all year!

As we look around us, we're filled with gratitude and joy for all the blessings we've been so fortunate to receive.

Family, friends, neighbors and associates like you remind us of what's important at Christmas time and all year: kindness, goodwill, faith, trust and generosity.

Thank you for lighting up our year. With gratitude in our hearts, we wish each and every one of you a magical, merry Christmas and a New Year that brings all the best to you and yours.



Burnsville, N.C.

*Best Wishes
& Happy Holidays, Friends!*

Homemade mac and cheese for your holiday table

Hosts can prepare familiar holiday favorites that are sure to please, such as this easily-prepared recipe for "Crusty Mac and Cheese" from Neal Corman's "Virgil's Barbecue Road Trip Cookbook" (St. Martin's Press).

Crusty Mac and Cheese

Serves 4 to 6

1 pound elbow macaroni
1/2 teaspoon kosher salt
1/8 teaspoon ground white pepper
1/2 cup chicken stock
3/4 cup heavy cream
1/2 tablespoon Worcestershire sauce
1/2 tablespoon hot sauce
1/2 tablespoon Creole mustard
1-1/4 cup Cheese Wiz
8 ounces sharp cheddar cheese, shredded

1. Preheat the oven to 350 F. Grease a 2-quart baking dish.

2. Boil the macaroni in a 2-quart saucepan filled with water, until it is al dente, or still has some snap when you bite it. Strain the pasta and rinse thoroughly with cold water. Set aside.

3. Combine the remaining ingredients, except for the shredded cheese, in a medium saucepan over medium heat. The mixture should be barely simmering. Whisk periodically. Cook for 7 to 10 minutes.

4. In a large mixing bowl, combine the cheese sauce with

the pasta and about one-third of the shredded cheese. Transfer to the baking dish, covering with the remaining shredded cheese, and bake covered for 10 minutes.

5. Uncover and bake for 15 minutes more, or until the top is golden brown.

Yeast Rolls

2 1/2 to 3 cups all purpose flour
2 tablespoons sugar
1 package (1/4 oz) active dry yeast
1 teaspoon salt
1 cup water
3 tablespoons butter, divided
1 egg

In a large bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a small saucepan, heat the sour cream, water and 2 tablespoons butter to 120-130 degrees; add to dry ingredients. Beat on medium speed for 2 minutes. Add egg and 1/2 cup flour; beat 2 minutes, longer. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down dough. Turn onto a lightly floured surface; divide into 12 pieces. Shape each into a ball. Place in a greased 13"x 9" baking pan. Cover and let rise until doubled, about 30 minutes.

Bake at 375 degrees for 25-30 minutes or until golden brown. Melt remaining butter; brush over rolls. Remove from pan to a wire rack. Yield: 1 dozen.

Garlic Cheese Biscuits

2/3 cup milk
1/8 tsp. garlic powder
2 Tbsp. butter
2 cups bisquick mix
1/2 cup shredded cheddar cheese

Preheat oven to 450 degrees. Stir Bisquick mix, shredded cheese and milk together until it forms a soft dough. Drop dough by spoonfuls onto an ungreased cookie sheet. Bake 7-11 minutes or until golden brown.

Mix together the garlic powder and butter and brush over biscuits when you remove them from oven.

