

CHRISTMAS RECIPE GUIDE



*Merry
Christmas*

and Happy New Year

Yancey Common
TIMES JOURNAL December 20, 2017

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

828-682-6128 | www.ncfbins.com

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

An Authorized Agency for
BlueCross BlueShield
of North Carolina

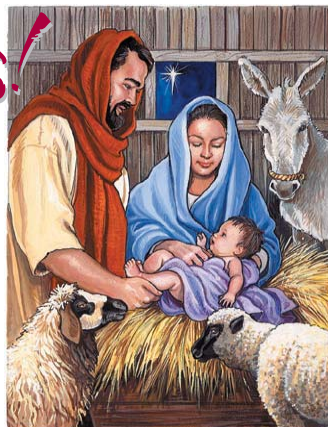


Get Real Auto • Home • Life • Health

MERRY 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.



394 East Main Street,
Burnsville, NC
828-678-3388

Christmas Tree Bread

- 1 lb. refrigerated pizza dough
- Egg wash (1 egg whisked with 1 tbsp water)
- 7 mozzarella sticks
- 1/4 c. melted butter
- 1/2 c. finely grated Parmesan
- 1 tbsp. Thinly sliced basil
- 1 tbsp. chopped parsley
- 1 tbsp. chopped rosemary
- Marinara sauce, warmed (for dipping)

Preheat oven to 450 degrees. Line a large baking sheet with parchment paper. Cut mozzarella sticks into 1 inch pieces. On a floured surface, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough making 2 inch squares (you'll need 33 total). Wrap a dough square around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the baking sheet forming into the shape of a Christmas tree (they should be touching). Brush egg wash on dough balls and bake until golden 15-20 minutes. While dough balls are baking, whisk together melted butter, Parmesan and herbs. Brush on baked pizza dough balls. Serve warm with marinara dipping sauce.

Antipasto Bites

- 9 ounce fresh cheese tortellini
- 1/2 cup extra-virgin olive oil, plus 1 tbsp., divided
- kosher salt
- ground black pepper
- 2 Tablespoons balsamic vinegar
- 8 ounce mozzarella balls (such as Ciliegine)
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon red pepper flakes
- 4 ounce sliced salami
- 1/4 lb. roasted red peppers (chopped into bite-sized pieces)
- 1 bunch fresh basil
- 14 ounce artichoke hearts (drained and chopped into bite-sized pieces)
- 1/4 lb. green olives

In a large pot of boiling water, add 1 Tablespoon olive oil, cook tortellini according to package directions until al dente. Drain and transfer to a large bowl. Season cooked tortellini with salt and pepper then add balsamic vinegar and 1/4 cup olive oil and mix to combine and set aside.

Marinate mozzarella, in a small bowl, add mozzarella balls, Italian seasoning, red pepper flakes, and remaining 1/4 cup olive oil, mix to combine and set aside.

Assemble skewers by layering one piece each mozzarella, salami, roasted red pepper, tortellini, basil, artichoke heart, and green olives.

Bacon Crescent Appetizers

- 1 package cream cheese (8 ounce), softened
- 8 slices bacon, (cooked and crumbled)
- 1/3 cup grated parmesan cheese
- 1/4 cup finely chopped onions
- 2 Tbsp. chopped fresh parsley
- 1 Tbsp. milk
- 2 cans refrigerated crescent dinner rolls (8 oz. each)

Heat oven to 375 degrees. Combine all ingredients (except crescent dough). Separate each can of dough into 8 triangles, cut each triangle in half lengthwise. Spread about 1 teaspoon of cream cheese mixture onto each dough triangle. Roll up triangles, starting at short side of triangle.. Place on baking sheet with point sides down. Bake 12 to 15 minutes or until golden brown. Serve warm.

Cheese Ball Bites

- 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

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).

Sour Cream 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
- 1cup 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. 1 dozen.

GLEN RAVEN®
BURNSVILLE, NORTH CAROLINA

JOY

Big thanks to all of the kind folks who have made our year so special. We're very grateful for friends and neighbors like you.

As we welcome the holiday season, we hope it finds you surrounded by abundant happiness and good fortune. **Best wishes!**



Chipotle Meatballs

1/2 cup bread crumbs
1/4 cup milk
1 lb. extra-lean ground beef
1 lb. ground pork
1 egg
4 sliced green onions
1 bottle A.1. Spicy Chipotle Sauce (10 ounce)
3 Tbsp. brown sugar

Heat oven to 375 degrees.

Mix bread crumbs and milk in large bowl and let stand 5 minutes. Add all remaining ingredients except A.1. and

sugar. Mix just until blended. Shape into 1-inch balls (makes about 75).

Place on rimmed baking sheet sprayed with cooking spray.

Bake 20 minutes or until done. Meanwhile, mix A.1. and sugar until blended.

Add meatballs to slow cooker and top with A.1. mixture, then cover with lid. Cook on Low 2 to 4 hours or on High 1 to 2 hours.

Apple Chicken Salad

• 3 lb. chicken, cut up
• 2 tsp. salt
• 4 cups chicken broth
• 3 red apples, cored and diced
• 2 cups celery, diced
• 3/4 cup mayonnaise
• 1/4 cup lemon juice
• 1/4 cup apple juice
• 1/2 cup chopped walnuts or pecans

Cook the chicken in the broth and salt until tender. Cool in broth.

When chicken is cool enough to handle, drain off the broth and save for future use. Slip skin off chicken and remove the meat from the bone and dice.

In a large bowl combine the mayonnaise, apple juice and lemon juice until well blended, add the diced chicken, apples and celery. Toss to coat. Chill until ready to serve, top with chopped nuts.

Hint of Mint Fruit Salad

• 1 cup sugar
• 1 cup water
• 1 cup loosely packed mint sprigs
• 2-½ cups chopped apples
• 2-½ cups chopped ripe pears
• 2 cups cubed fresh pineapple
• 2 cups sliced fresh strawberries
• 1 cup fresh blueberries
• 1 cup mayonnaise

In a large saucepan, bring sugar and water to a boil, reduce heat; simmer uncovered for 4 minutes. Remove from the heat, add mint, cover and steep for 20 minutes. Strain and discard mint. Transfer syrup to a small bowl; refrigerate until chilled.

Before serving combine the apples, pears, pineapple, strawberries and blueberries in a large bowl. Stir mayonnaise into mint syrup until blended; pour over the fruit and toss to coat.

Cheesecake Stuffed Monkey Bread

- 1 tube refrigerated biscuit dough
- 1 package cream cheese, (8 ounce) cut into 16 pieces
- 3 Tablespoon butter, melted
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 3/4 cup powdered sugar
- 2 Tablespoon milk

Preheat oven to 350 degrees and spray a bundt pan with cooking spray. Cut biscuits in half horizontally. Brush with melted butter, then sprinkle with sugar and cinnamon on both sides. Wrap biscuits around cream

cheese squares and then evenly arrange them in bundt pan. Bake until golden brown, about 40 minutes. While baking, prepare glaze: in a small bowl combine

powdered sugar and milk and whisk until smooth. Let cool slightly and invert on to serving platter. Drizzle with glaze and serve.

Apple Relish

- 2 cups of sugar
- 1 cup chopped dried apricots
- 1 cup raisins
- 1/2 cup slivered almonds
- 1/4 cup white vinegar
- 2 tablespoons grated orange rind
- 4 tart apples, peeled, cored and chopped

Mix all ingredients in a large saucepan. Heat to boiling, stirring constantly. Reduce heat to low, simmer 20 - 25 minutes, stirring often, until apples are tender and mixture is slightly thick. Makes about 4 cups. refrigerate and reheat to serve.

ALDRIDGE EYE INSTITUTE
O.D.P.A.

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

**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

**MERRY CHRISTMAS
& a Happy New Year!**

YANCEY COUNTY SHERIFF GARY BANKS & STAFF

**MOUNT MITCHELL
HIGHEST PEAK EAST
OF MISSISSIPPI RIVER
ELEVATION 6684 FT.**



God Bless Your Home at Christmas

*May your home be filled with love and laughter,
throughout the holiday and after!
Thank you for visiting us this year.*

SUMMIT BUILDING SUPPLY

Hwy 19 West of Burnsville at Possum Trot • 682-9841

Breakfast Stuffed Bread

- 2 demi baguettes
- 5 eggs
- 1/3 cup half and half
- 4 slices bacon (cooked and crumbled)
- 1 cup shredded white Cheddar
- 2 green onions (thinly sliced)
- Salt and pepper to taste

Preheat oven to 350 degrees. Cut a deep "V" through the top of each baguette. Partially remove some of the inside of the baguettes and set aside. In a mixing bowl lightly beat together the eggs and cream. Whisk in the remaining ingredients and lightly season with salt and pepper. Pour the mixture into each baguette boat (dividing evenly) and place onto a baking sheet. Bake for 20 to 25 minutes or until golden brown and puffed and set in the center. Season with salt and pepper.

Allow to cool for about 5 minutes, cut and serve.

Festive-Nutella Biscotti

- 4 large eggs, divided
- 1 cup granulated sugar
- 1 cup Nutella, divided
- 1 cup green (unsalted pistachios), shelled
- 1/3 cup dried cranberries
- 2 3/4 cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 2 Tbsp. granulated sugar
- 1/4 cup powdered sugar
- 3 Tbsp. boiling water

Pre-heat oven to 350 degrees. Line a baking sheet with parchment paper or aluminum foil. In large mixing bowl, beat together 3 eggs, 1 egg yolk (reserving extra egg whites) and 1 cup granulated sugar until well mixed, then add 3/4 cup Nutella and mix well. Stir in pistachios and dried cranberries. Gently stir in flour, salt and baking powder. Divide dough in half and form into two 12 inch x 2-inch logs, place on prepared baking sheet. Brush logs with remaining egg white and sprinkle with 2 Tbsp. granulated sugar. Bake for 25 minutes (rotating baking sheet once after 15 minutes to ensure even baking). Turn oven down to 300 degrees and remove logs from oven and let cool for 10 minutes. While still warm, cut logs width-wise on slight diagonal to form 1/2 inch wide strips. Lay flat on sides on baking sheet. Bake cookies for another 15 to 20 minutes. Remove from baking sheet. In a small bowl, whisk together remaining 1/4 cup Nutella, powdered sugar and boiling water until smooth. Drizzle glaze over cooled cookies with fork or dip one end of each cookie into glaze. Let sit at room temperature for at least 1 hour to set the glaze. About 48

Pumpkin Pie Biscotti

- 3-1/2 cups all-purpose flour
- 1-1/2 cups firmly packed brown sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 tsp. pumpkin pie spice
- 1/2 cup canned pumpkin (mashed)
- 2 large eggs (lightly beaten)
- 1 Tbsp. vanilla extract
- 2 Tbsp. margarine or butter
- 1-1/4 cup macadamia nuts (coarsely chopped)

Preheat oven to 350 degrees.

Combine flour, brown sugar, baking powder, salt, and pumpkin pie spice in a large bowl and stir well. In another bowl, combine pumpkin, eggs, and vanilla, stirring well with a wire whisk. Slowly add pumpkin mixture into flour mixture, stirring until dry ingredients are moistened. Mixture will be very crumbly and it will gradually become more moist after stirring. Melt butter in a large skillet over medium heat, add macadamia nuts. Cook, (stirring constantly) until nuts are browned. Remove from heat and allow to cool completely. Knead or gently stir cooled nuts into the dough. Place dough on a lightly floured surface and divide into 4 equal portions. Lightly flour hands and shape each portion into a 1 inch x 15 inch long log. Place logs 3 inches apart on lightly greased cookie sheets. Bake for 23 minutes, then cool logs for 15 minutes. Reduce oven temperature to 300 degrees. Cut each log diagonally into 1/2 inch slices using a serrated knife. Place slices on un-greased cookie sheets. Bake for 15 minutes then cool completely on wire racks. Yields about 96

Cappuccino Walnut Biscotti

- 2 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 2 Tbsp. cocoa powder
- 4 tsp. coffee beans ground for espresso
- 1 tsp. baking soda
- 1 cup toasted California walnuts (chopped)
- 3 eggs
- 2 Tbsp. extra-virgin olive oil
- 1/8 cup whole milk

Preheat the oven to 350 degrees.

Using a mixer and a paddle attachment, mix all of the ingredients in a large bowl until a sticky dough is formed. Place dough onto a floured surface,

divide evenly into two pieces. Divide dough and roll into two 12 inch logs. Place on a parchment-lined or greased baking sheet and pat the logs down flat (approximately 3 1/2 inches wide). Bake the logs until they spring back when lightly pressed. Allow the logs to cool completely, then using a bread knife, cut into biscotti about 1/2 inch thick. Arrange the biscotti flat on their side, on the baking sheet. Bake again, at 350 degrees, for 8 more minutes, then let cool. Store in an airtight container.

Yields about 48

MERRY CHRISTMAS & HAPPY NEW YEAR!

FOR ALL THE JOY YOU'VE GIVEN US
THIS YEAR, WE ARE SINCERELY GRATEFUL,
AND LOOK FORWARD TO SERVING
YOU AGAIN IN THE NEW YEAR!

COUNTRY ABLEVISION

"YOUR WINDOW TO THE WORLD"

V.I.P. Bundle

Video • Internet • Phone
HIGH SPEED NOW STARTING AT 25 Mbps With Unlimited Long Distance
All In One Bill!

682-4074



Slow cooker candied pecans

- 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

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

In another medium bowl, combine egg whites and vanilla.

Whisk until frothy.

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.

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.

Fruitcake Loaves

- 2 packages (18oz each) pitted dates, chopped
- 1 pound chopped candied cherries
- 1/2 pound walnut halves
- 1/2 pound Brazil nuts
- 1 cup all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder dash salt
- 4 eggs, separated
- 1 teaspoon vanilla extract

In a large bowl, combine the dates, pineapple, cherries, and nuts. Combine the flour, sugar, baking powder and salt; stir into fruit mixture until well coated.

In a small bowl, whisk the egg yolks until slightly thickened. In another bowl, beat egg whites and vanilla until stiff peaks form. With a spatula, stir a fourth of the egg whites into egg mixture until no white streaks remain. Fold in remaining egg whites until combined. Add to fruit mixture; gently fold until blended. Pour into two well-greased and floured 8"x 4" loaf pans.

Bake at 300 degrees for 1-1 1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 20 minutes

before removing from pans to wire racks. Cool completely, wrap tightly and store in a cool dry place. Using a serrated knife, cut into slices.



Steve and Angie's Tire Sales, Inc.

57 Tire Shoppie Drive, Burnsville • 828-682-7200
Hours: Monday thru Friday 8 to 5, Saturday 8 - 1

Chocolate Peppermint Cheesecake

- 3 8-oz blocks cream cheese, softened
 - 1 c. sugar
 - 2 large eggs
 - 1/4 c. sour cream
 - 1-1/2 tbsp. flour
 - 1 tsp. peppermint extract
 - 1 tsp. vanilla extract
 - 1/4 tsp. kosher salt
 - 1/2 c. chopped chocolate, plus more for garnish
 - 1/2 c. chopped white chocolate, plus more for garnish
 - 1/2 c. chopped candy canes, plus more for garnish
- For the Oreo Crust**
- 24 Peppermint Oreos
 - 5 tbsp. melted butter
- For the Chocolate Ganache**
- 3/4 c. hot heavy cream
 - 1-1/2 c. semisweet chocolate chips

Preheat oven to 350° and spray a 9" spring-form pan with cooking spray.

Make filling: In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese and sugar. Add eggs, one at a time, sour cream, flour, peppermint extract, vanilla, and salt. Gently fold in chopped chocolates and candy canes and set aside.

Make crust: In a food processor fitted with a metal

blade or in a large Ziploc bag, crush Oreos into fine crumbs. Stir with melted butter until completely moist.

Add crust to prepared pan and pack tightly.

Pour over filling and place pan on a rimmed baking sheet. Bake until center is only slightly jiggly, about 1 hour. (If you want to use a water bath to ensure no cracking, wrap spring-form pan in foil and place spring-form pan in a deep-sided roasting pan. Pour boiling water into roasting pan until it reaches halfway up the spring-form pan.)

Turn off oven and let cheesecake cool in oven 1 hour (this step is optional but prevents cracking).

Refrigerate cheesecake until completely chilled, at least 4 hours but preferably overnight

Before serving, make chocolate ganache: Pour hot cream over chocolate chips and let sit, 5 minutes. Stir until all chocolate is melted. (If ganache seems too thin, refrigerate 5 minutes.)

Spread ganache over chilled cheesecake and garnish with more chopped chocolate and candy canes.

Refrigerate 10 minutes before serving to let ganache harden.

MERRY CHRISTMAS

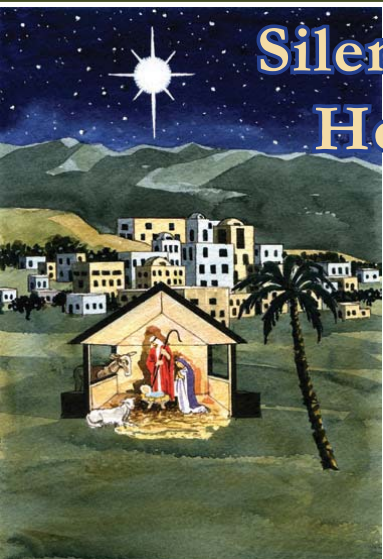


We're thinking of you, and do you know why?
Because we're really grateful for your stopping by!
And just one more thing we'd like to say,
Is have a happy holiday!

Grassy Creek
CLOTHING

12451 S. 226 Hwy,
Spruce Pine, NC
(828) 766-7502

Silent Night Holy Night



With exceeding great joy, we bid all of our friends and neighbors a most joyous and harmonious season.

For your belief in us, we feel truly blessed.

Peoples
FURNITURE COMPANY

www.peoples-furniture.com
Oak Avenue,
Spruce Pine, NC 28777
828-765-5557



AT THE MIRACLE OF HIS HOLY BIRTH,
WE PRAY FOR HOPE AND PEACE ON EARTH;
AND WE ASK FOR HIS GOOD GRACES, TOO
THAT WE MAY SHARE WITH ALL OF YOU
THE MESSAGE OF THAT FIRST CHRISTMAS DAY
AS WE SEND THIS NOTE OF THANKS YOUR WAY!



with offices in Burnsville,
Marshall and Bakersville

Peppermint Cheesecake

For the cheesecake

- 3 (8-oz.) bars cream cheese, softened
- 1 cup sugar
- 3 large eggs
- 1/4 cup sour cream
- 1 teaspoon peppermint extract
- 2 tablespoons all-purpose flour
- 1 teaspoon kosher salt
- 1/2 cup Crushed candy canes

For the crust

- 1 sleeve graham crackers (finely crushed)
- 5 tablespoons melted butter
- 1/4 cup sugar
- pinch of kosher salt

For the topping

- Whipped cream
- Crushed candy canes, for garnish

Preheat oven to 325 degrees and grease an 8" or 9" spring-form pan with cooking spray.

Wrap bottom of pan with aluminum foil and place on a baking sheet.

Make cheesecake filling:

In a large bowl using a mixer, beat cream cheese and sugar, add eggs, one at a time, then sour cream. Add flour, peppermint extract, and salt. Then gently fold in crushed candy canes.

Make crust: In a large bowl, mix together graham cracker

crumbs, melted butter, and sugar. Press mixture into prepared pan.

Pour the filling over crust and bake until center of cheesecake only slightly jiggles, (about 1 hour 30 minutes).

You can bake the cheesecake in a water bath by wrapping bottom of pan and place in a deep baking pan. Pour in enough boiling water to come up halfway in the baking pan.) Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour, then remove aluminum foil and refrigerate cheesecake in pan until firm, at least 5 hours and up to overnight.

Add whipped cream along the border of cheesecake and sprinkle with crushed candy canes.



Layered Mocha Cheesecake

- 1-1/2 cups cream-filled chocolate sandwich cookie crumbs
- 1/4 cup butter, melted

Filling:

- 2 Tablespoons plus 1 1/2 teaspoons instant coffee granules
- 1 Tablespoon boiling water
- 1/4 teaspoon ground cinnamon
- 4 packages (8 ounces each cream cheese)
- 1-1/2 cups sugar
- 1/4 cup all-purpose flour
- 4 eggs, lightly beaten
- 2 teaspoons vanilla extract
- (12 ounces) semisweet chocolate chips, melted and cooled

Glaze:

- 1/2 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" spring-form 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 thick piece 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 spring-form 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 coffee beans if desired. Refrigerate leftovers.

Pineapple Pumpkin Cupcakes

- 2/3 cup shortening
- 2 eggs
- 3/4 cup maple syrup
- 1/2 cup milk
- 1-1/2 cups all-purpose flour
- 1-1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1 cup canned pumpkin
- 1 can (8oz) crushed pineapple, drained
- 1 package (8oz) cream cheese, softened
- 1/4 cup butter, softened
- 1-1/2 cups confectioners' sugar

In a large mixing bowl, beat shortening until light and fluffy. Add eggs, one at a time, beating well after each addition (mixture will appear curdled). Beat in syrup and milk. Combine the flour, baking powder, salt, baking soda, ginger and allspice; add to shortening mixture and beat just until moistened. Stir in the pumpkin and pineapple.

Fill paper-lined muffin cups two thirds full. Bake at 350 degrees for 20-25 minutes or until a toothpick comes out clean. Cool 10 minutes before removing from pans to a wire rack to cool completely.

Frosting: in a small mixing bowl, beat the cream cheese and butter until fluffy, add confectioners' sugar and beat until smooth. Frost cupcakes.

Pumpkin and Orange Cake

- 1/3 cup shortening
- 1-1/2 cups sugar
- 1 cup mashed pumpkin
- 2 eggs (beaten)
- 1/3 cup frozen orange juice concentrate (thawed)
- 1 3/4 cups self rising flour
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- 1/2 tsp ground nutmeg
- Optional: walnut halves, whipped cream or cream cheese frosting

Cream shortening and gradually add sugar, beating well. Mixing well, add pumpkin, eggs and orange juice concentrate, then combine remaining ingredients and stir into the pumpkin mixture. Pour into a greased and floured 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 30 to 35 minutes or until center tests done. Frost with Cream cheese frosting and sprinkle with chopped walnuts or top with whipped cream and walnuts if desired.

Oreo Peanut Butter Brownie Cupcakes

Makes 12 cupcakes
 • 1 box of your favorite brownie mix
 • 24 Oreo Cookies
 • 1/2 cup creamy peanut butter
 • 1 cup milk Non-stick cooking spray
 • Christmas sprinkles (optional)
 • also try seasonal flavors of Oreos.

Preheat oven to 350 degrees and place muffin liners in a 12 muffin cup pan.

Spray the inside of each paper liner with the non-stick spray.

Prepare the batter for the brownies following the package directions.

For each cupcake: very quickly dunk 2 Oreo cookies in milk, then spread 1 teaspoon of peanut butter on both cookies and stack them on top of each other, placing the Oreo stacks into the lined muffin cups.

Spoon 2 tablespoons of brownie batter into each liner, over the stacked Oreos and let it run down the sides of the cookies.

Bake for 18 to 20 minutes, until brownies are cooked through. If desired you can sprinkle your cupcakes with Christmas sprinkles for a festive look and then let cool completely

Gift of Brie Cheese

- Flour, for work surface
- 2 Sheets puff pastry, thawed
- 1 (7 oz.) round brie
- 1 tbsp. raspberry jam
- Egg wash, for brushing puff pastry
- Crackers, for serving

Preheat oven to 350°.

Unroll 1 puff pastry on a floured work surface. Smear raspberry jam in center of puff pastry.

Place brie on top of jam. Fold corners of pastry around brie like you would a present. Seal with egg wash.

Cut second sheet of puff pastry into strips. Wrap two long strips around brie to create base of bow. Cut long strip into smaller pieces to create ribbon for bow. Seal onto brie with egg wash in a bow shape.

Place brie on a parchment-lined baking sheet and cover all over with more egg wash.

Bake until deeply golden, about 15 minutes.

Serve with crackers.



Banana Crumb Snack Cake

- 2/3 cup slivered almonds
- 1/4 cup packed brown sugar
- 2/3 cup butter, softened
- 1-1/2 cup sugar
- 2 eggs
- 3/4 teaspoon almond extract
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon baking powder
- 2 cups mashed ripe bananas (3-4 medium bananas)
- 1 cup (8oz) sour cream
- 1 cup vanilla or white chips

In a small bowl, combine almonds and brown sugar, set aside.

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition, beat in extract.

Combine the flour, baking soda and baking powder, add to the creamed mixture alternately with bananas and sour cream. Fold in the chips.

Spread into a greased 13x9" baking pan.

Sprinkle with reserved almond mixture.

Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near center comes out clean.

Cool on a wire rack.



Pretzel Rods

- 1 c. semisweet chocolate chips, melted
- 1 c. white chocolate chips, melted
- 2 tbsp. vegetable oil (or coconut oil), divided
- 24 pretzel rods
- 1/2 c. crushed candy canes
- festive sprinkles

Stir 1 tablespoon oil into each bowl of melted chocolate.

Put crushed candy canes and festive sprinkles in two separate shallow bowls. Dip pretzel rod ends in melted chocolate then roll in desired toppings until fully coated.

Set on a parchment-lined baking sheet and chill in the refrigerator for 10 minutes, or until chocolate is set.

Christmas Citrus Tea

- 1 cup tea mix (instant)
- 2 cups Tang or other orange drink mix
- 3 cups granulated sugar
- 1/2 cup red hot candies
- 1/2 tsp. cloves

- 1 package lemonade mix
- Mix all ingredients together. Store in an air tight container. For each serving: Mix 1 heaping tsp. to 1 cup hot water. Makes about 7 servings



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

Burnsville • 682-2478

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.



CAROLINA FARM CREDIT

Country Mortgages

www.carolinafarmcredit.com | Loans for homes, lands, and living.

JEREMY D. BALLARD / LOAN OFFICER / CAROLINA FARM CREDIT
 502 WEST MAIN STREET, BURNSVILLE N.C. 28714
 • 828.682.6109 OFFICE • 828-380-9294 CELL • 828-682-4421 FAX

BLESSING AT CHRISTMAS TIME

*"For unto you is born this day,
in the City of David, a Savior,
which is Christ the Lord."*

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

Holcombe Brothers Funeral Home

501 East Main Street, Burnsville • 682-2310

Soft Sugar cookies

- 1 cup butter, softened
- 1-½ cups powdered sugar
- 1 egg
- 1-½ teaspoons vanilla extract
- 2-½ 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.



Sour Cream Sugar Cookies

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup (8oz) sour cream
- 1-½ teaspoons vanilla extract
- 4 cups all-purpose flour
- 1-½ teaspoons salt

Frosting:

- 1 cup butter, softened
- 9 cups confectioner sugar
- 3 tsp vanilla extract
- 2/3 to 3/4 cup milk
- food coloring

In a large mixing bowl, cream shortening and sugar until light and fluffy. Beat in the egg, sour cream and vanilla. Combine flour, baking soda and salt. Gradually add to creamed mixture and mix well. Cover and refrigerate for 1 hour or until easy to handle.

On a lightly floured surface, roll dough to ¼ -in. thickness. Cut with a floured 3" heart shaped cookie cutter. Place 1" apart on baking sheets lightly coated with cooking spray.

Bake at 350 degrees for 8-10 minutes or until set. Cool for 1 minute before removing to wire racks to cool completely.

Frosting:

In a large mixing bowl, cream butter until light and fluffy. Beat in confectioners' sugar and vanilla. Add enough milk to achieve desired consistency. Tint with food coloring, decorate cookies as desired. Yield: about 4-½ dozen.

Snowball Cookies

- 1 cup all-purpose flour
- 1 1/2 cup walnuts, finely chopped
- 1/4 cup sugar
- pinch of salt
- 1 teaspoon vanilla extract
- 1/2 cup softened butter, chopped
- 2 cup powdered sugar

1. Preheat oven to 350 degrees and line a large cookie sheet with parchment paper. Mix flour, walnuts, sugar, salt, and vanilla together in a large bowl then add butter Using your hands, combine everything until mixture resembles a coarse meal. Form dough into small balls and place on the prepared cookie sheet. Bake 15 minutes. While they are still warm but cool enough to touch, roll cookies in powdered sugar. Set aside on a rack to cool completely. When cool, dust again in powdered sugar.

* * * There's No Place Like Home * * *

for the **HOLIDAYS**

*We're sending
this note to let
you know,*

*That there's
no place we
want to go...*

*For there's
no place
we'd rather be,*

*Than right
here in this
community!*



Heritage Lumber Company

Hwy 19E • Burnsville • 682-3033

Heritage Design Center

679 West Main Street • Burnsville • 682-4232

Walnut / Raisin Filled Pumpkin Cookies

- 1 cup butter
- 1 cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 tsp baking powder
- 1 Tbsp pumpkin pie spice
- 2-3/4 cups all-purpose flour
- Orange food color

Filling:

- 2 cups raisins, finely chopped
- 3/4 cup chopped walnuts, finely chopped
- 1/2 cup frozen orange juice concentrate, thawed

Preheat oven to 350 degrees.

In a large bowl with an electric mixer, beat together butter and sugar until creamy, beat in egg and vanilla, add baking powder, spice, and flour (one cup at a time) mixing after each addition.

The dough will be very stiff.

Blend last flour in by hand, (do not chill dough).

Using food color to tint: add small amounts until desired

color is reached.

Divide dough into 2 balls, on a floured surface. With a dough roller, roll each ball into a circle approximately 12 inches in diameter.

Dip cookie cutters in flour before each use, use round or pumpkin-shaped cookie cutters to make pumpkin-shaped cookies with all of the dough.

Place half the cookies on cookie sheets.

Place 1 Tbsp. filling onto the cookies on the cookie sheet.

Use the other half of the cookie dough to make cookies.

Place the cookies on top of filling you put on the other cookies (making a sandwich).

Press to seal edges. Bake until lightly browned, about 12 to 15 minutes.

Filling ingredients: Mix the raisins, walnuts, and orange juice concentrate together in a bowl.

Reese Cup Blossoms

- 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

Merry Christmas & Happy New Year!



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

Monday - Saturday 7:30 a.m. to 3:00 p.m.
Dine In • Take Out

Owners:

James & Natalie Davis

682-6911

357 E US Hwy 19E Bypass, Burnsville

BREAKFAST - LUNCH - DINNER

856 Georges Fork Road, Burnsville, NC 28714

828.682.9675

Yancey Hospice and Palliative Care

Providing quality care for your loved one when they can no longer be healed.

"May Peace be your gift this Christmas and your blessing all year through"

Nutella-Stuffed Cookies

- 12 Tablespoons Nutella (or other nut flavored spread)
- 1/2 cup (1 stick) Butter, softened
- 1/2 cup brown sugar
- 1/4 cup sugar
- 1 large egg
- 1 Tablespoon milk
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened dark cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- Flaky sea salt, for garnish

Have Yourself A Merry Little Christmas!



We have enjoyed your visits this year and hope to see you in the new year! Thank you for your friendship and patronage.



Yancey Auto Sales, LLC

yanceyautosales.com 828-682-9792

359 East US Hwy 19E, Burnsville (next to Bantam Chef)

Line a baking sheet with parchment. Place Tablespoonfuls of Nutella and freeze, 1 hour.

Preheat oven to 350 degrees and line a second baking sheet with parchment.

In a large bowl, beat butter and sugars until light and fluffy, add egg, milk, and vanilla and mix until combined. Then add flour, cocoa powder, baking soda, and salt.

Scoop heaping tablespoon of cookie dough and flatten into a flat, pancake-like circle. Place the frozen Nutella on top. Bring edges of dough around the frozen Nutella and pinch the edges together to seal, adding more dough if necessary to cover completely. Repeat using the remaining cookie dough and Nutella. Sprinkle with flaky sea salt and bake until cookies are puffed (about 8 to 9 minutes).



Peanut Butter Stuffed Cookies

For the filling

- 1 cup creamy peanut butter
- 1/2 cup powdered sugar

For the cookies

- 1/2 cup creamy peanut butter
- 1/2 cup (1 stick) Butter, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar, plus more for rolling
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1-1/2 cup all-purpose flour
- 1/2 teaspoon. baking soda
- 1/2 teaspoon kosher salt

Preheat oven to 375 degrees and line two large baking sheets with parchment paper.

Make filling: In a medium bowl, combine peanut butter and powdered sugar and mix until smooth, scoop into small balls (about 1 1/2 inch) and freeze until ready to use.

Make cookies: In a large bowl, combine peanut butter, butter, brown sugar and

granulated sugar then beat with a hand mixer on medium until the mixture is light and fluffy. Add egg and vanilla, mix until thoroughly combined, then add flour, baking soda and salt, mix until just combined.

Scoop a heaping tablespoon of the cookie dough, flatten into a pancake-like circle, then place the frozen peanut butter ball on top.

Bring the edges of the dough around the peanut-butter ball and pinch the edges together to seal, adding more dough if needed to completely cover the frozen peanut butter.

Roll stuffed cookie dough ball in sugar and place on baking sheet. Repeat until all dough is used, spacing the cookies about 2 inches apart.

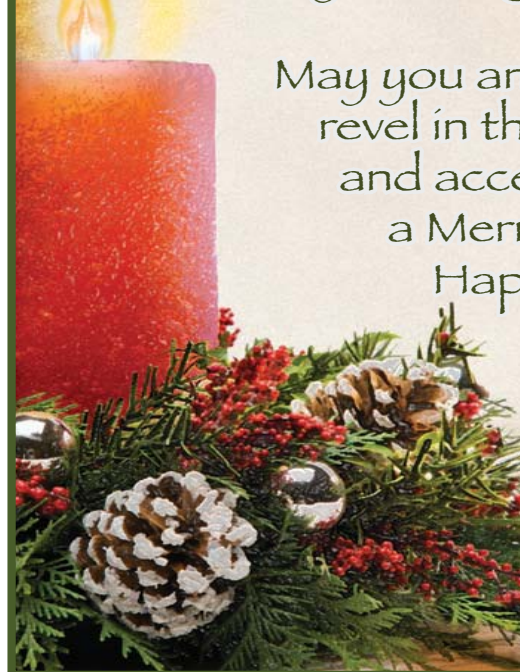
Bake until the cookies are golden on the bottom, about 12 to 15 minutes.

Serve warm or at room temperature.

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.



YANCEY

FUNERAL SERVICES

(828) 678-9962
378 CHARLIE BROWN ROAD
BURNSVILLE, NC 28714

Frosty Toffee Bits Pie

- 1 package (3oz) cream cheese, softened
- 2 tablespoons sugar
- 1/2 cup half-and-half cream
- 1 carton (8oz) frozen whipped topping, thawed
- 1 package (8oz) milk chocolate English toffee bits, divided
- 1 graham cracker crust

In a large mixing bowl, beat the cream cheese and sugar until smooth. Beat in the cream until blended, fold in whipped topping and 1 cup toffee bits. Spoon the filling into crust, sprinkle with remaining toffee bits. Cover and freeze overnight. Remove from freezer 10 minutes before serving.

Mint Float with Candy Cane

- 24 oz. hot chocolate
- 4 oz. Peppermint schnapps or
- 1/2 tsp. peppermint extract
- 16 oz mint chip ice cream
- cool whip or topping like whipped cream
- 1 crushed candy cane
- 4 coffee cups

Pour 6 oz. of hot chocolate and 1 oz. of peppermint Schnapps or 1/8 tsp. of extract into each coffee cup.

Put a scoop of ice cream in each cup.

Top with a dollop of whipped cream and sprinkle tops with crushed candy cane. Yields about 4 servings



Perfect Apple Pie

- 1 package pie crusts (2 crusts) or make your own
- Filling:**
- 6 cups thinly sliced peeled apples
- 3/4 cup sugar
- 2 tablespoons flour
- 3/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/8 teaspoon nutmeg
- 1 tablespoon lemon juice
- 1 egg, separated

Heat oven to 425 degrees. Line a 9-inch un-greased glass pie pan with one pie crust. Press crust firmly onto bottom and sides of dish.

Gently mix the apples, sugar, flour, cinnamon, salt, nutmeg and lemon juice in a large bowl and then spoon into the pie dish.

Dot with butter and top with remaining crust.

Press edges together and flute, trimming as needed.

Using the egg white make a wash by adding a little water to the egg white and beating together. Brush the top of the pie with the egg white, sprinkle with sugar.

Cut decorative slits in the top.

Bake pie for 40 - 45 minutes. Cover edges of crust with wide strips of foil after 15 minutes if it begins to brown excessively.

Cool at least 2 hours before serving.

Apple Pie Filling

- (Can your own)
- 4 1/2 cups white sugar
- 1 cup cornstarch
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 2 teaspoons salt
- 10 cups water
- 3 tablespoons lemon juice
- 2 drops yellow food coloring
- 6 pounds apples

In a large pan, mix sugar, cornstarch, cinnamon and nutmeg, add salt and water and mix well.

Bring to a boil and cook until thick and bubbly.

Remove from heat and add lemon juice and food coloring.

Peel and core apples and slice. Pack into 6 or 7 sterilized quart jars, leaving 1/2-inch head space.

Fill jars with the hot syrup and gently remove any air bubbles with a knife.

Put on the lids and process jars in a hot water bath for 20 minutes.



Blueberry Pie

- 1-1/4 cups miniature marshmallows
- 3 tablespoons butter, cubed
- 2-1/2 cups crisp rice cereal
- 1 package (3 ounces) berry blue gelatin
- 1/2 cup boiling water
- 1/2 cup cold water
- 2 cups heavy whipping cream
- 5 tablespoons confectioners' sugar
- 1-2/3 cups fresh blueberries
- additional fresh blueberries for top

In a large saucepan, combine marshmallows and butter. Cook and stir over medium heat until marshmallows are melted. Stir in the cereal.

With greased hands, press onto the bottom and up the side of a greased 9" pie plate; set aside.

In a large bowl, dissolve gelatin in the boiling water; stir in the cold water.

Refrigerate until partially set, about 1 hour.

In a small mixing bowl, beat cream until it begins to thicken. Add the sugar; beat until soft peaks form. Fold berries and 3 cups whipped cream into gelatin mixture. Pour into crust.

Refrigerate pie and remaining whipped cream for up to 4 hours.

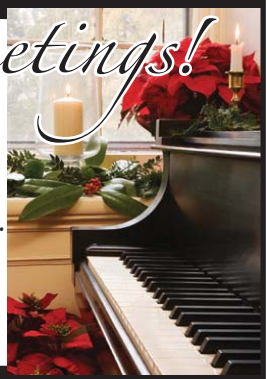
Garnish with reserved cream and additional blueberries.

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



Here for you in Yancey County



Merry Christmas & Happy New Year

At Trent & Associates, we're so happy to celebrate Christmas with you, and proud that we can provide you with the protection your family deserves during this holiday season.

Regina - Renee - Michele
Trent & Associates
828-682-2325
TrentandAssociates.com



Nationwide
is on your side

Not all Nationwide affiliated companies are mutual companies and not all Nationwide members are insured by a mutual company. Nationwide, Nationwide is On Your Side, and the Nationwide N and Eagle are service marks of Nationwide Mutual Insurance Company. © 2016 Nationwide Mutual Insurance Company, NPR-0784AD (12/16)

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



Christmas
TIME TO CELEBRATE!

We hope this holiday season delivers
peace on earth and contentment
in your heart.

With gratitude
in our hearts,
we wish all
of our friends
and customers
a blessed
and happy
Christmas.

**Roberts
& Phillips
Insurance
Agency**

680 West
US Hwy 19E Bypass,
Burnsville
828-682-2191
828-682-7118



MERRY CHRISTMAS & HAPPY NEW YEAR



**YANCEY COUNTY
TRANSPORTATION AUTHORITY**

"Serving The Community"

LAUSTIN@YANCEYCOUNTYNC.GOV
Lynn Austin, YCTA Director • Sheila Bradley, Administrative Assistant

115 Mitchell Branch Road,
Room 1,
Burnsville, NC 28714
(828) 682-6144
Fax: (828) 682-4625

*Merry Christmas
& Happy New Year*



**HERITAGE
TIRE CO.**
WINDOM NC
682-3396
OWNER: GERALD HONEYCUTT

Gluten Free Chocolate Chip Cookies

- 1 medium banana
- 1 cup peanut butter
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 1/2 cup semisweet chocolate chips

Preheat oven to 350 degrees. In a large mixing bowl, mash banana, add peanut butter, egg, vanilla, baking soda, sugar and salt, stirring to combine, then fold in chocolate chips.

Drop heaping spoonfuls of dough on a parchment-lined baking sheet, placing cookies about 1 1/2" apart.

Bake for 9-10 minutes or until cookies are lightly golden.

Paleo Chocolate Chip Cookies

- 2 cups almond flour
- 1/2 teaspoons baking soda
- 1/4 teaspoon kosher salt
- 1/4 cup butter (room temperature)
- 1/4 cup almond butter
- 3 Tablespoons honey
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup semisweet chocolate chips
- Flaky sea salt, for garnish

Preheat oven to 350 degrees and line a baking sheet with parchment paper.

In a large bowl, whisk together almond flour, baking soda and salt.

Using a mixer, add butter, almond butter, honey, egg, and vanilla and mix until mixed well.

Fold in chocolate chips, then place tablespoonfuls of batter to prepared baking sheet, then sprinkle cookies with flaky sea salt and bake until edges are golden, about 13 to 15 minutes.



Gluten-free Soft Frosted Cookies

For the Cookies

- 1 cup gluten-free shortening
- 1 cup granulated sugar
- 1 large egg, cold
- 1 Tablespoon vanilla extract
- 3 Cup gluten free all-purpose flour, plus more for rolling out the dough

For the Frosting

- 1/2 cup vegan butter
- 1/2 cup vegetable shortening
- 3 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 Tablespoons unsweetened coconut milk
- food coloring (optional)
- gluten free sprinkles

To make the Cookies:

Preheat oven to 350 degrees.

Line baking sheets with parchment paper. In a large mixing bowl, cream together the shortening and sugar until light and creamy (about 1-2 minutes). Mix in the egg and the vanilla extract, then add the flour and salt and mix on low speed until completely mixed.

The dough should be slightly firm but still pliable (not sticky, and not too stiff). Turn half of the dough out onto floured parchment paper. Cover with plastic wrap and roll out until it's about 1/4 inch thick.

Use desired cookie cutters and cut into shapes. repeat with the remaining dough.

Carefully transfer the cookies to the prepared baking pans and bake 8-10 minutes (watch carefully as baking time will depend on the size of your cookies and thickness of your dough).

Cool cookies on the baking sheet for a few minutes then finish cooling on a wire rack. Cool completely before frosting.

To make the Frosting:

In a large mixing bowl, combine the shortening, vegan butter, and powdered sugar, mix on low speed until the sugar is incorporated. Then beat for 1 minute on medium-high. Mix in the vanilla extract and milk, then mix until the frosting is light and fluffy, (about 1 minute or less), then mix in food coloring (if using).

Frost the cookies and decorate with sprinkles. Serve immediately or store in an airtight container until ready to serve.

Gluten-free Soft Raspberry Thumbprint Cookies

- 2 cups blanched almond flour
- 1/4 cup coconut flour (sifted)
- 1/2 cup raw or granulated sugar
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 7 tablespoons coconut oil, melted and cooled slightly
- 1 large egg, room temperature
- 1 teaspoon almond extract
- 1/3 cup raspberry jam or jam of choice
- 1/2 cup white chocolate for piping, optional (omit for dairy-free)

In a medium bowl, stir together the almond flour, coconut flour, sugar, baking powder and salt.

In another medium bowl, stir together the coconut oil, egg and almond extract.

Add the flour mixture to the liquid mixture and stir just until combined.

The dough will feel quite wet, let sit for 10 minutes, which allows the coconut flour to absorb the liquid.

Preheat the oven to 350 degrees and line a cookie sheet with a piece of parchment paper.

Roll the dough into 1" balls and place 2" apart on the prepared cookie sheet. The dough will feel quite greasy but this is okay.

Using your thumb, make an indentation about 3/4 of the way down into each cookie. You may want to re-form the edges a little to make them prettier.

Fill each indentation with 1/2 teaspoon of jam (be sure not to overfill them).

Bake for 8 minutes or until the cookies have barely started browning on the bottom.

Let the cookies (which will be very soft) cool for 5 minutes on the baking sheet and then remove to a wire rack to cool completely.

Pipe with white chocolate (if desired). Refrigerate in an airtight container for up to 4 days.

Note: If you use unrefined coconut oil, these will likely have a coconut taste to them. With refined coconut oil, there will be no coconut taste.



Homemade Eggnog

- 8 eggs
- 1 cup sugar
- 3 cups milk, divided
- 3 cups heavy whipping cream, divided
- 1 teaspoon ground nutmeg

In a large heavy saucepan, whisk eggs and sugar, gradually add 1 cup milk and 1 cup whipping cream. Cook and stir over low heat until a thermometer reads 160 degrees, about 25 minutes.

Pour into large bowl, stir in nutmeg, and remaining cream and milk. Place bowl in an ice-water bath, stir frequently until mixture is cool. Cover and refrigerate at least 3 hours before serving. Yields 2 quarts.

As a variation stir in a little vanilla or 1-½ cups coffee.

Mocha Coffee Mix

- 1/3 cup instant coffee granules
- 1 cup dry milk powder
- 2/3 cup powdered coffee creamer
- 1/2 cup unsweetened cocoa
- 3/4 cup sugar
- 1/4 cup brown sugar (packed)
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg

Grind coffee granules into a fine powder. Stir together with remaining ingredients. Use as a gift by simply spooning mixture into three 8-ounce jelly jars and sealing with canning lids and attach the following instructions to the jar:

“Mocha Coffee

Instructions: Add 1/4 cup mix to 3/4 cup boiling water and stir until dissolved.”



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
(828) 682-9778 • Fax 682-9799
West Main Street, Burnsville (beside of Lil David's)

Cranberry Punch

- 2 - 24-oz. bottles unsweetened white grape juice
- 2 - 12-oz. cans cranberry cocktail, frozen concentrate (thawed)
- 6 cups 7-Up
- Ice Ring

In a large punch bowl mix white grape juice and cranberry juice cocktail concentrate together. Just before serving, stir in the 7-Up. Then add Ice Ring.

Ice Ring:

Fill a 6-cup ring mold half full of water and freeze until firm (about 4 hours). Cut 3 orange slices in half; arrange them around the frozen layer of ice. Garnish with whole cranberries and lime slices. Add just enough water to cover the oranges, cranberries, and lime slices. Freeze until firm (about 2 hours).



GIFT CARDS AVAILABLE!

We wish you and yours a Merry Christmas!

We thank you for your patronage!



Closing Christmas Eve at 2:00 and Closed Christmas Day
606 West US Hwy 19-E Bypass, Burnsville • 682-9500





Merry Christmas

from our Entire Team

Celebrating 31 years!
1986 - 2017

GWP, Inc.

828-682-9773 / 7222

MC-192113

INDUSTRIAL - AGRICULTURE
TRANSPORTATION SPECIALIST

P.O. Box 154
Burnsville, NC 28714-0154

Be prepared for unexpected company during the holiday season

The latter part of the year is full of social engagements with family and friends. Pew Research Center says 92 percent of all Americans plan to celebrate Christmas as a

holiday, with 69 percent using it as an opportunity to spend time with family and friends.

While many social occasions surrounding Christmas are anticipated for months in

advance, unexpected pop-ins are also the norm this time of year. Rather than being caught off guard, individuals can take steps to prepare for unexpected guests.

- Have food available. Even if guests pop in for a little while, it's nice to be able to offer them something to eat. Keep cheese and crackers, fresh fruit, pretzels, and other snacks on hand.

Make-ahead, crowd-friendly foods can be prepared and frozen. Casseroles, pasta dishes and stews are hearty and can serve in a pinch when unexpected visitors arrive. Simply take out to defrost and heat up.

Keep cookies in air-tight tins and purchase a premade frozen pie to serve, if necessary.

In a pinch, you can always order out, but over time the cost of having food delivered can add up.

- Keep the bar stocked. Toasting to a happy holiday season is the norm during this time of year. Toasting requires hosts have some spirits on hand.

Also, you may just want to create a signature or seasonal cocktail that can be served when

guests arrive, such as a spiced punch or a holiday eggnog.

- Cue the playlist. Put together a playlist of favorite holiday music that will provide the ideal ambiance should guests ring your doorbell.

- Keep things neat. Set aside a closet or space that can serve as a catch-all where errant items can quickly be stored should guests arrive.

Gather loose toys, books or stray papers in a basket and then stash the basket in the closet until guests depart.

Routinely empty the

dishwasher so dirty dishes left in the sink can be quickly loaded before guests arrive.

- Create an aromatic atmosphere. Scented candles that evoke the aromas of the season can refresh stale indoor air.

Butter cookie-, apple pie- and cinnamon-scented candles can make it seem like you just finished some holiday baking.

Guests tend to drop by on a moment's notice come the holidays. Preparing for the unexpected can make such visits more enjoyable.



Merry CHRISTMAS

It's Been A Pleasure Serving You!

May your holiday serve up a most satisfying combination of good cheer, good times and good friends. For all the good times we've shared with you, we offer you our heartiest thanks!

PIG & GRITS

620 W Main St. Burnsville, NC 28714
828-536-0010
www.pigandgrits.com

1 BBQ 2 High on the Hog 3 Spare Rib 4 BACON 5 Ham



Caramel Pecan Cheesecake Pie

- 1 package (8oz) cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 unbaked pie crust
- 1-1/4 cups chopped pecans
- 1 cup caramel ice cream topping

In a small mixing bowl, beat the cream cheese, sugar, 1 egg and vanilla until smooth. Spread into pastry shell; sprinkle with pecans.

In a small bowl, whisk remaining eggs; gradually whisk in caramel topping until blended. Pour over pecans.

Bake at 375 degrees for 35-40 minutes or until lightly browned (loosely cover with foil after 20 minutes if pie browns too quickly).

Cool on a wire rack for 1 hour. Refrigerate for 4 hours or overnight before slicing. Refrigerate leftovers.

Ritz Cracker Pie

- 3 egg whites
- 1/2 cup sugar
- 20 Ritz crackers, crushed
- 1 cup pecans, finely chopped
- 1/2 pint heavy whipping cream
- 1/2 cup sugar
- 1 teaspoon vanilla

Preheat oven to 275 degrees.

Generously butter your pie plate.

Beat egg whites until stiff, then add sugar and beat until mixed well.

Add pecans and Ritz crackers and stir until mixed well.

Spoon mixture into pie pan and bake for 50 minutes.

Take pie out of oven and cool completely.

In a chilled mixing bowl beat whipping cream until stiff peaks form, add sugar and vanilla then mix well.

Spoon over cooled pie and place in refrigerator overnight.



Celebrate The Miracle!

As we watch the holiday season unfold, We recall the greatest story ever told;

And join our friends in adulation, Marked by joy and celebration

As we honor our Savior's birth, We send this prayer for peace on earth

And pray that every one of you, Receive His many blessings, too!

With heartfelt thanks for your valued business this past year.

SUPERIOR INSTALLATION
Heating & Cooling

31 Cross Street, Spruce Pine
828-765-9797



Scalloped Sweet Potatoes

Serves 8 to 10

- Cooking spray or butter
- 2 cups heavy cream
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 bay leaf
- 1 teaspoon fresh thyme leaves
- 1/4 teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 3 pounds sweet potatoes (about 4 to 5 medium), peeled and sliced into 1/4-inch thick rounds
- 1/2 cup shredded Gruyère cheese

Arrange a rack in the middle of the oven and heat to 400°F. Grease a 9 x13-inch baking dish with butter or cooking spray; set aside.

Place the cream, butter, garlic, and bay leaf in a small saucepan and bring to a simmer over low heat. Meanwhile, combine the thyme, nutmeg,

salt, and pepper in a small bowl.

Evenly distribute about half of the potatoes over the bottom of the baking dish. Sprinkle with half of the salt and herb mixture. Add the remaining potatoes in an even layer. Sprinkle with the remaining seasoning.

Remove the bay leaf from the cream and discard. Pour the cream and garlic over the potatoes. Push down to submerge them as much as possible. The potatoes won't be fully submerged — that's okay. Cover tightly with aluminum foil.

Bake for 15 minutes. Uncover and bake until the sweet potatoes are tender, about 15 minutes more. Remove the baking dish from the oven. Turn on the oven's broiler. Sprinkle the cheese over the top of the potatoes. Broil until the cheese is melted and the top is lightly browned, 3 to 5 minutes. Let the sweet potatoes cool for about 10 minutes before serving.

Sweet Potato Bites

- 3-4 medium (peeled) sweet potatoes
- 2 Tablespoons melted butter
- 1 teaspoon maple syrup
- kosher salt
- Marshmallows (for topping)
- Pecan halves (for topping)

Preheat oven to 400 degrees.

Slice sweet potatoes into 1/4" slices. Toss with melted butter and maple syrup, place in an even layer on a baking sheet and then sprinkle each slice with salt.

Bake for about 20 minutes or until tender) flipping the sweet potatoes halfway through baking.

Remove from oven and turn on the broiler.

Top each cooked sweet potato slice with a marshmallow. Place under broiler and broil until the marshmallow is puffed and golden.

Immediately remove them from the oven and top each marshmallow with a pecan half.

Baked Sweet Potato with Oranges

- 3 large sweet potatoes
- 2 medium oranges (peeled and sliced)
- 1/2 cup firmly packed brown sugar
- 1/2 cup water
- 1/4 cup butter (or margarine), melted
- 1/4 cup chopped pecans

Cook sweet potatoes in boiling water 20 to 30 minutes or until tender.

Let cool enough to handle, peel and cut into 1/2 inch slices.

Layer potatoes and oranges in a 12 x 8 x 2 inch (greased) baking dish.

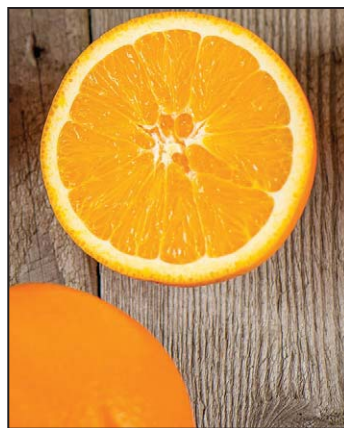
To make a glaze, combine the brown sugar, water, butter

and pecans in a sauce pan and bring to boil, reduce heat and simmer (stirring constantly) for about 5 minutes.

Pour glaze over sweet

potatoes and sprinkle with chopped pecans.

Cover dish and bake at 350 degrees for 35 minutes. makes 6 - 8 servings.



Merry Christmas

*May your home be blessed with happiness,
your business with good fortune, and
your family with good health this holiday
season. We consider it a privilege and honor
to serve you, and thank you sincerely for
choosing us.*



Angel & Hughes Insurance

615 West Bypass, Fox Shopping Center, Burnsville, NC 28714
(828) 678-9668 • (828) 678-9458 • Fax (828) 678-9808
Donald Angel, Agent • Linda H. Hughes, Agent



*For to us a child is born, to us a son is given;
and the government shall be upon his
shoulder, and his name shall be called
Wonderful Counselor, Mighty God,
Everlasting Father, Prince of Peace.*

— Isaiah 9:6-7

**May you find inspiration in the miracle
of Christmas, and may peace and joy
reside with you throughout this holy
season and beyond.**

WHITSON ELECTRIC

31 Cross Street, Spruce Pine | 828-765-9700



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

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

*Merry Christmas
From Our Home To Yours*



*The best part of any journey is the people you meet along the way, and we're pleased to say, we've never met a better bunch of folks than you. Thanks for making the trip worthwhile.
Merry Christmas!*

Carolina Mountain Realty, Inc.
www.carolinamtnrealty.com
cmr@carolinamtnrealty.com
423 West US Hwy 19E Bypass,
Burnsville, NC 28714
828/682-6166 / fax: 828/682-6168

Butternut Squash Casserole

- 2 medium butternut squash, peeled and cut into chunks
- 1/2 cup sugar
- 2 eggs
- 1/4 cup milk
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

Place squash in a large saucepan and cover with water; bring to a boil.

Reduce heat; cover and simmer for 12-16 minutes or until tender. Drain.

In a small mixing bowl, beat squash until smooth. Add the remaining ingredients; beat well. Spoon into a 1-1/2-qt. baking dish coated with cooking spray.

Cover and bake at 350° for 30-35 minutes or until a thermometer inserted near the center reads 160°.

Yield: 6 servings.

Caprese Tomatoes

- 6 ounce fresh mozzarella (preferably bocconcini), sliced into small rounds
- 2 Tablespoon extra-virgin olive oil
- 1 teaspoon Italian seasoning
- 1 teaspoon Flaky sea salt
- Freshly ground black pepper
- 6 plum tomatoes
- 6 Fresh basil leaves, torn
- Balsamic glaze, for serving

In a small bowl combine mozzarella, olive oil, Italian seasoning and salt. Season to taste with pepper and let marinate while you prepare the tomatoes. Slice each tomato crosswise, like an accordion, making sure not to cut completely through tomato. Place cut tomatoes on a serving platter then insert marinated cheese slices and pieces of torn basil into each slit.

Drizzle the tomatoes with balsamic glaze and serve immediately.



Roasted Butternut Squash

with Cinnamon and Pecans

- 1 large butternut squash (about 3 pounds), peeled, seeded and cut in 1-inch chunks
- 2 Tbsp. olive oil
- 2 Tbsp. maple syrup
- 2 Tbsp. brown sugar, packed
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1 cup pecan halves
- 2 sprigs of rosemary

Preheat oven to 400 degrees. Lightly coat a baking sheet with nonstick spray. Combine olive oil, maple syrup, brown sugar, cinnamon and nutmeg in a small bowl, gently add in butternut squash chunks and toss to combine. Place butternut squash onto the prepared baking

sheet, in a single layer. Place into oven and bake for 25-30 minutes, until tender, turning once. Add pecans during the last 10 minutes of cooking time. Garnished with rosemary, if desired. Serve immediately.

Rosemary Mashed Potatoes

- 8 large potatoes (about 4 pounds) peeled and quatered
- 1-1/2 tsps salt, divided
- 3/4 cup heavy whipping cream
- 1/4 cup butter, cubed
- 1/2 teaspoon minced fresh rosemary
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper

Place potatoes in a Dutch oven; add 1 teaspoon salt. Cover with water and bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender, drain.

Place potatoes in a large mixing bowl, add cream, butter, rosemary, nutmeg, pepper, and remaining salt; beat until smooth. Yield about 12 servings.



Bang Bang Brussel Sprouts

- 3 Tablespoons extra-virgin olive oil
 - 2 Tablespoons sweet chili sauce
 - 1 Tablespoon sriracha
 - Juice of 1 lime
 - 3 cloves garlic (minced)
 - 2 lb. Brussels sprouts, trimmed and halved (quartered if large)
 - kosher salt
 - Freshly ground black pepper
- Preheat oven to 425 degrees.

Whisk together olive oil, sweet chili sauce, Sriracha, lime juice, and garlic in a small bowl. Toss Brussels sprouts in sauce until fully coated, spread onto a large baking pan. Season generously with salt and pepper. Roast until slightly charred and tender (about 30 to 35 minutes).

Parmesan Crusted Brussel Sprouts

- 1 lb. Brussels sprouts, trimmed and halved
- 1/2 cup flour
- 2 eggs (beaten)
- 3/4 cup bread crumbs
- 1 cup grated Parmesan
- 2 Tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- Optional: Caesar dressing, for dipping

Preheat oven to 400 degrees.

Grease a large baking sheet with nonstick cooking spray.



Broccoli with Mustard Sauce

- 2 pounds fresh broccoli florets, cauliflowerets or slice carrots
- 1/2 cup mayonnaise
- 1/3 cup milk
- 1/4 cup grated Parmesan cheese
- 1/4 cup shredded Swiss cheese
- 2 teaspoons lemon juice
- 2 teaspoons prepared mustard
- salt & pepper to taste

Place broccoli in a steamer basket, place in a large saucepan over 1" of water. Bring to boil, cover and steam for 5-8 minutes or until crisp-tender.

Meanwhile, in a small microwave-safe bowl, combine the remaining ingredients. Cover and microwave at 50% power for 2 minutes or until heated through, stirring every 30 seconds. Drain broccoli. Serve with sauce. Yields 4 servings.

Put flour in a medium shallow bowl and eggs to a separate medium shallow bowl.

In a third shallow bowl, whisk bread crumbs, Parmesan, olive oil, salt, garlic powder and cayenne together.

Working in batches, toss brussels sprouts in flour until fully coated then dunk in eggs.

Next dredge in parmesan mixture, then place on baking sheet.

Bake until golden and crispy, about 25 minutes. Serve immediately with caesar dressing, if using.

Stuffed Portobello Mushrooms

- 6 medium portobello mushrooms
- 2 ounces goat cheese
- 6 Tablespoons roasted sweet red pepper strips
- pepper to taste
- 1 Tablespoon olive oil

Remove stems from the portobello mushrooms, place the mushroom caps in a shallow pan, fill each with a rounded teaspoon of goat cheese.

Top each with 1 tablespoon red pepper strips.

Sprinkle with black pepper, drizzle with olive oil.

Bake at 350 degrees for 15-20 minutes or until mushrooms are tender and cheese is melted. Yields 6 servings.

Roasted Broccoli with Pine Nuts, Bacon & Parmesan

- 6 cups raw broccoli florets
- 3 strips bacon, chopped
- 2 Tablespoon pine nuts
- 1 Tablespoon freshly grated Parmesan cheese
- olive oil
- salt and pepper
- fresh lemon juice (optional)

Preheat the oven to 425 degrees. Arrange the broccoli florets on a baking sheet in a single layer, toss in the chopped



bacon and pine nuts, then drizzle olive oil over the broccoli and season lightly with salt and pepper.

Bake for 12-18 minutes or until the broccoli is tender and

bacon is crisp.

Remove from oven and sprinkle with parmesan cheese. Sprinkle with a squeeze of lemon juice, if desired. Serve immediately.

**It's beginning to look
a lot like Christmas!**



When sounds of carols fill the air,
And signs of the season are everywhere
When hearts are light and cares are few
Then we know it's time to give our thanks to you!

MERRY CHRISTMAS!

Sandy's Salon & Gifts

131 East Main Street, Burnsville 828.682.9158

The Magi from the east came to Jerusalem and asked, "Where is the one who has been born king of the Jews? We saw his star in the east and have come to worship him." The Magi, Matthew 2:16

At this holy season our thoughts are with you in spirit and prayer, as we wish you and your family a joyous and enlightening Christmas.

APPALACHIAN PROTECTIVE SERVICES
Alarm Systems
31 Cross Street, Spruce Pine • 828-765-9797



**WE ARE TRULY BLESSED BY THE GIFT OF YOUR FRIENDSHIP,
AND WE THANK YOU FOR INCLUDING US IN YOUR
TRAVELS THIS PAST YEAR.**

**"All of us at
Ye Olde Country Store
would like to wish our
customers a
Merry Christmas and
Happy New Year!"**

**Thank you all for your
support!"**

**YE OLDE
COUNTRY STORE**

**7 South Main Street • Burnsville, N.C.
Monday-Saturday 10:00-5:00
828-678-9900**



Bacon-wrapped Sweet Potato Fries

- 3 large sweet potatoes, cut into fries
- 18 slices bacon
- 2 teaspoons chili powder
- ground black pepper
- BBQ sauce and ranch dressing or dip, for serving

Preheat oven to 400 degrees and set a rack over a baking sheet (to catch the bacon grease).

Pineapple coleslaw

- 3 cups shredded cabbage
- 3/4 cup shredded carrots
- 1 can (8oz) unsweetened crushed pineapple drained
- 1/3 cup mayonnaise
- 4 teaspoon sugar
- 4 teaspoon vinegar

In a small bowl, combine the cabbage, carrot and pineapple. In another small bowl, whisk the mayonnaise, sugar, and vinegar; pour over pineapple mixture; toss to coat. Serve immediately. Yields 4 servings.

Wrap each fry with one slice bacon and then season each with chili powder and pepper.

Bake until sweet potatoes are tender and bacon is crispy, about 33 to 35 minutes. Serve with BBQ sauce and/or ranch.



Ranch Seasoned Turkey

- 1 whole turkey, (thawed)
- 2 sticks butter
- 2 packets ranch seasoning mix

Preheat oven to 325 degrees. As it heats, drain any excess juices from turkey and pat it dry with paper towels, then set aside.

Mix butter and ranch seasoning until it forms a paste. Spread butter under the skin of the turkey as much as you can, and on top of it also.

Place turkey breast-side up on a rack within the roasting pan. Stick an oven-safe meat thermometer into the lower thigh of the turkey, without touching the bone. Cover turkey lightly with tin foil, then take it off during the last half hour of cooking so the skin can brown.

Cook for about 20 minutes per pound, or until the thermometer reads 180 degrees in the thigh and 165 degrees in breast meat. Let stand 15 to 20 minutes before carving.

Holiday Peas

- 2 packages (16 oz each) frozen peas
- 2 teaspoons salt
- 1 cup finely crushed wheat crackers
- 2 Tablespoons grated Parmesan cheese
- 2 Tablespoons melted butter

Place peas in a large saucepan, add salt. Cover with water and bring to a boil. Reduce heat; cover and simmer for 5-6 minutes or until tender.

Meanwhile, toss the cracker crumbs, parmesan cheese, and butter.

Drain peas and place in a serving bowl and top with the crumb mixture. Yield 12 servings.

Cider Glazed Pork Tenderloin

- 1/2 c. apple cider
- 2 tbsp. apple cider vinegar
- 1 tbsp. whole-grain Dijon mustard
- 1-1 1/2 lb. pork tenderloin
- kosher salt
- Freshly ground black pepper
- 2 tsp. chopped fresh rosemary
- 3 tbsp. butter, divided
- 1 tbsp. extra-virgin olive oil

Preheat oven to 400 degrees. Whisk together cider, cider vinegar, and mustard in a small bowl and set aside.

Trim any excess fat or silver skin from the tenderloin. Pat the pork dry with paper towels and season with salt, pepper and rosemary.

In a large ovenproof skillet, heat 1 tablespoon butter and oil together over medium-high heat.

Add the pork and sear until the bottom develops a golden-brown crust.

Turn with tongs and continue to brown all sides, about 4 minutes more. Transfer pan to the oven.

Roast until an instant-read thermometer registers 140 degrees; 12 to 15 minutes, depending on the thickness of the meat. (The pork will continue to cook when it's basted in the cider sauce.) Remove the skillet from the oven and transfer the pork to a clean plate to rest.

Place the skillet over medium-high heat. Add the cider-mustard mixture and scrape up the browned bits on the bottom of the pan with a wooden spoon, then add remaining 2 tablespoons of butter.

Bring to a simmer then return the pork to the skillet.

Spoon the cider mixture onto the pork by carefully tilting the skillet so that the liquid pools in the bottom of the pan.

Continue to spoon the sauce onto the pork until the liquid reduces and thickens, about 2 minutes more.

Let rest for 5 to 10 minutes before slicing.

Cut the pork into slices and drizzle with more sauce. Serve warm.

We are so grateful for our customers, during the holidays and year-round. Thank you for your friendship and patronage in 2017. We wish you a warm and bright Christmas season and a Happy New Year!

Take Comfort In

Blossman
Gas & Appliance

2138 West US Hwy 19
Burnsville, NC 28714
BurnsvilleNC@blossmangas.com
828-682-2118
Hours: 8am to 5pm Monday-Friday



Stuffed Pork Loin

- 6 slices bacon, (chopped)
- 2 apples, (peeled and finely chopped)
- 1 shallot, (finely chopped)
- 3 cloves garlic, (minced)
- 1 Tablespoon fresh rosemary (chopped)
- 1/4 cup chopped pecans
- kosher salt
- Freshly ground black pepper
- 2 Tablespoons whole grainy dijon

Preheat oven to 325 degrees. Fry bacon, drain all but 1/2 tablespoon fat. Add apples and shallots to skillet, cook until softened, about 4 or 5 minutes. Add garlic, cook until fragrant, about 2 minutes, then stir in rosemary and pecans, then season with salt and pepper.

Butterfly pork: Using a sharp knife, place roast fat side up, with short end toward you. With a knife about 3/4" from bottom of roast, cut in about 1" toward center of pork. Lift up top half of pork and continue making shallow horizontal cuts deeper into roast, unrolling top of pork as you cut and keeping knife parallel to cutting board to maintain the same thickness until pork unrolls to form a rectangle.

Season pork generously with salt and pepper. Top all over with filling. Roll up pork loin and tightly secure with kitchen twine.

Rub with mustard.

Place in a roasting pan on a rack with fresh rosemary sprigs and bake until internal temperature registers 155 degrees, about 1 hour 25 minutes, basting with the pan juices.

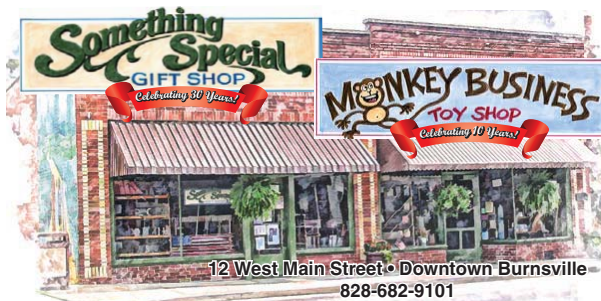
Let roast rest 15 minutes before slicing.



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.



Roast Pork Loin with apples and onion

- 1-1/2 pounds boneless pork loin
- 2 medium red onions
- 3 red apples, such as Ida Red, Rome, or Pink Lady
- 3 tablespoon extra-virgin olive oil, divided
- 1 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 2 cloves garlic
- 1 tablespoon fresh thyme leaves
- 2 teaspoons fennel seeds, crushed if desired

Adjust the oven rack to the middle position and preheat the oven to 400 degrees. Take the pork out of the refrigerator and let it rest on the counter while the oven heats.

Cut each onion into quarters. Cut each apple in quarters removing the cores and stems.

Place the onions and apples on a rimmed baking sheet lined with foil. Drizzle the onions and apples with 2 tablespoons oil and sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper.

Toss everything together and spread in a single layer.

In a small bowl mince the garlic and toss with the thyme, fennel seeds, the remaining 1 tablespoon oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Place the pork, fat side up, in the middle of the baking sheet, pushing the apples and onions aside. Rub the entire pork loin with the garlic mixture.

Slide the baking sheet in the oven and roast until a meat thermometer inserted in the center of the pork loin reads 145 degrees, check with thermometer about 30 minutes into cooking (usually takes about 45 to 60 minutes). A slightly pink hue in the center of your cooked pork roast is perfectly desirable. Transfer the roast pork loin to a clean cutting board and let rest 5 minutes before slicing. Serve with the apples and onions.

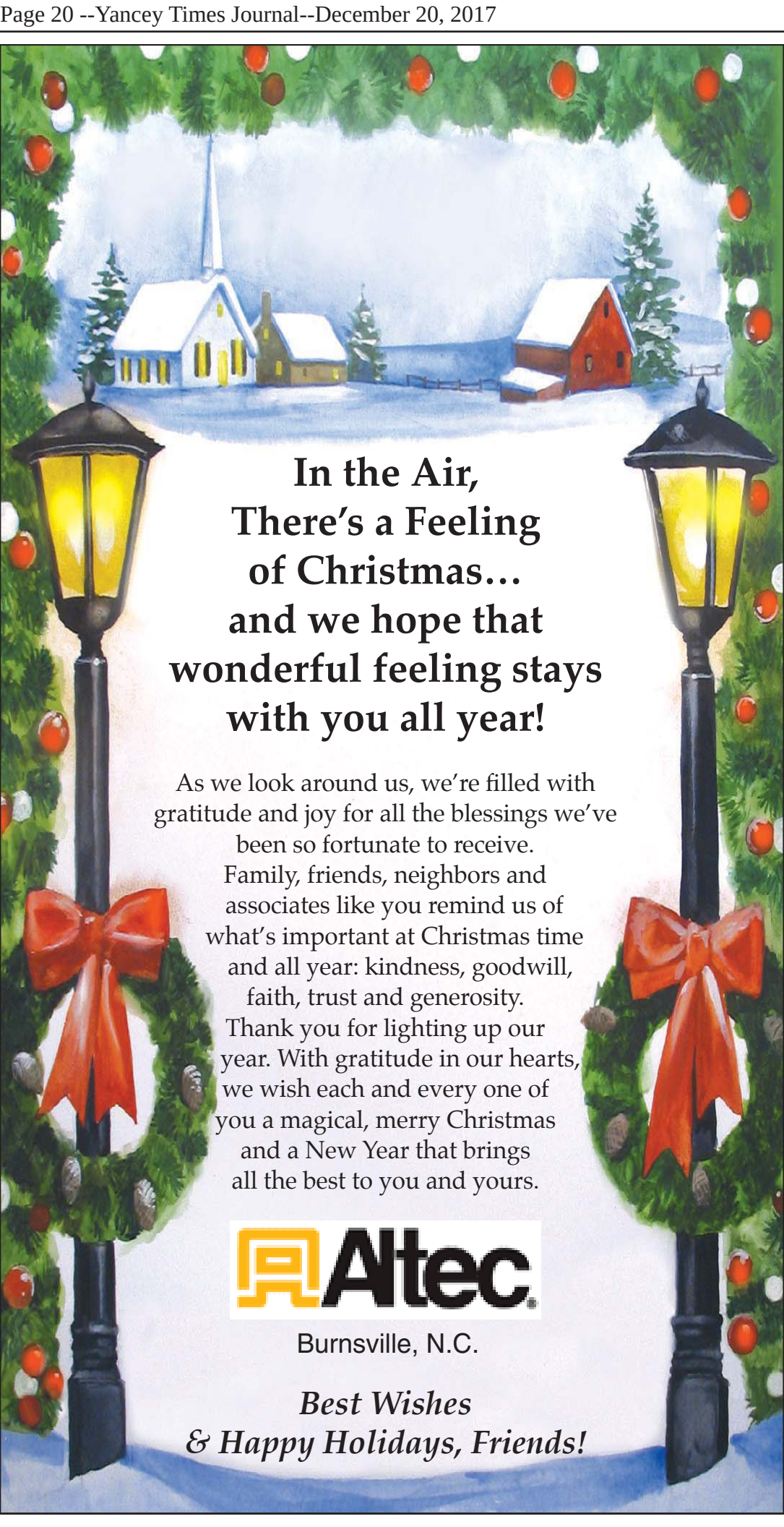


WISHING YOU HAPPY HOLIDAYS AND
A GREAT START TO THE NEW YEAR!



MAYLAND
COMMUNITY COLLEGE

Spring curriculum classes
begin Jan. 4
828.766.1234
www.mayland.edu



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!*

Rosemary and Garlic Roast Beef

- 3 lbs boneless Rib Eye roast
- 1/4 cup chopped fresh rosemary, or other favorite herbs
- 1/4 cup chopped garlic (about 20 cloves)
- Salt and freshly ground pepper to taste
- 4 tablespoons olive oil, divided
- 4 tablespoons butter, divided
- 4 cups of a variety of mushrooms, sliced to about the same size
- 1 cup of stock

Preheat oven to 350 degrees.

Tie the roast and season generously with salt and pepper. Mix together rosemary and garlic, add 2 tablespoons of olive oil and stir to combine. Reserve. In a cast iron skillet, over medium heat, heat 2 tablespoons of olive oil and, once smoking hot, sear all sides of the meat. Remove skillet from heat. Brush the herb-garlic mixture all over the roast.

Bring the roast, in the cast iron skillet, to the preheated oven and cook for about 1 to 1-1/2 hours or until a meat thermometer reads 135 degrees (medium-rare). Let it rest for at least 10 minutes before serving (final temperature should be 145 degrees for medium rare.)

While the roast is resting, sauté the mushrooms over medium heat with 2 tablespoons butter until cooked through and

no liquid is left in the pan, about 5 minutes. Season with salt and pepper.

Remove roast from the cast iron skillet and bring the skillet to the stovetop. Add stock to the pan and deglaze the pan, scraping all the bits from the bottom. Allow to simmer until thick. Add the mushrooms to the sauce, stir in the remaining 2 tablespoons of butter and stir until the sauce is silky. Then, place the roast back in the cast iron with the sauce and spoon some of the sauce over the roast. Garnish serving platter with fresh rosemary if desired.

Coffee Brownie Trifle

- 1 batch brownies, cooled, cut into 1/2-inch cubes
- 1 cup brewed strong coffee (any variety), cooled, divided
- 1 pkg. (8 oz.) cream cheese, softened
- 1 cup cold milk
- 1 pkg. (3.9 oz.) Jell-O chocolate instant pudding
- 2 cup thawed whipped topping
- 1 cup fresh raspberries
- Toss brownie cubes with 1/4 cup coffee.

Beat cream cheese and remaining coffee in large bowl with whisk until well blended. Gradually beat in milk. Add dry pudding mix; beat 2 minutes. Stir in whipped topping. Place half the brownies in 3-qt. serving bowl; top with half the pudding mixture. Cover with layers of berries, remaining brownies and remaining pudding mixture. Refrigerate 1 hour.

Coffee Pound Cake

- 4 cups flour
- 1-1/2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. ground cinnamon
- 2 cups (4 sticks) butter, softened
- 2-1/2 cups granulated sugar
- 7 eggs
- 1 cup freshly brewed double-strength coffee, cooled
- 2 Tbsp. powdered sugar

Preheat oven to 350 degrees. Mix flour, baking powder, salt and cinnamon until well blended; set aside. Beat butter and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flour alternately with coffee, beating until well blended after each addition.

Pour into greased 10-inch tube pan or 12-cup fluted tube pan. Bake 1 hour 30 minutes or until toothpick inserted near center comes out clean. Cool 10 minutes; loosen cake from side of pan. Gently remove cake from pan. Cool completely on wire rack. Sprinkle w\ powdered sugar.

Coffee Mousse

- 6 chocolate chip cookies (2 inch), coarsely chopped
- 1 tsp. instant coffee
- 1 tsp. hot water
- 1 pkg. (8 oz.) cream cheese, softened
- 2/3 cup canned sweetened condensed milk
- 1/2 cup thawed whipped topping
- 1/3 cup miniature marshmallows
- 1/4 tsp. ground cinnamon

Place chopped cookies in 8 dessert dishes. Dissolve coffee in hot water. Beat cream cheese in medium bowl with mixer until creamy. Gradually add condensed milk, beating until well blended after each addition. Add coffee; mix well. Whisk in whipped topping; spoon into dessert dishes. Top with marshmallows and cinnamon. Refrigerate 1 hour.