



Holiday Recipes



Yancey Common

TIMES JOURNAL

December 19, 2018

Triple Chocolate Cake

1 pkg. (2-layer size) chocolate cake mix
1 cup sour cream
1 pkg. (3.9 oz.) Jell-O chocolate instant pudding
4 eggs

1/2 cup oil
1/2 cup water
3 cups thawed whipped topping, divided
1 pkg. (8 squares) Baker's semi-sweet chocolate

1-1/2 cups fresh raspberries

Heat oven to 350°F.

Beat all ingredients except whipped topping, chocolate squares and berries in large bowl with mixer until well blended. Pour into 12-cup fluted tube pan or 10-inch tube pan sprayed with cooking spray.

Bake 50 minutes to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 10 minutes.

Loosen cake from sides of pan; invert onto wire rack. Gently remove pan. Cool cake completely. Transfer to plate.

Reserve 2 Tbsp. whipped topping. Microwave remaining whipped topping and chocolate squares in microwaveable bowl on High 1-1/2 to 2 minutes or until chocolate is completely melted and mixture is well blended, stirring after each minute. Drizzle over cake.

Immediately drop scant teaspoonfuls of the reserved whipped topping around top of cake; draw toothpick through center of each to resemble star.

Fill center of cake with berries.

Keep refrigerated.



German Chocolate Cake

1 pkg. (19.5 oz.) brownie mix
1/4 cup (1/2 stick) butter, cut up

4 oz. (1/2 of 8-oz. pkg.) cream cheese, cubed

1/2 cup firmly packed brown sugar

1 cup flake coconut

1 cup pecan pieces

Preheat oven to 350 degrees F. Prepare brownie mix as directed on package for cake-like brownies. Pour batter into greased 13x9-inch baking pan.

Place butter and cream

cheese in small saucepan; cook on medium heat until cream cheese is completely melted and mixture is well blended, stirring frequently. Stir in brown sugar. Add coconut and pecans; mix well. (Mixture will be thick.) Drop spoonfuls of the cream cheese mixture over brownie batter in pan.

Bake 30 minutes or until toothpick inserted in center comes out clean. Cool 1 hour. Store leftover cake in the refrigerator.

A Slice of Heaven Cake

1 package devil's food, chocolate cake or german choc. cake mix

1 14oz can sweetened condensed milk

1 jar caramel topping

1 8oz tub cool whip

4-5 candy bars- snickers bar (my preference) you can use skor, heathbar, or mini reeses

Bake the cake according to directions in 9x13 inch pan.

Cool for 5 minutes, using the

handle of a wooden spoon poke holes into cake, then let cake cool for about 20 minutes until warm. Slowly pour sweetened condensed milk over cake, letting it soak into holes, then drizzle caramel over the cake.

Let cake cool completely (you may refrigerate it to cool faster just cover well). Top cake with cool whip, decorated with candy or crushed candy bars & drizzle with caramel!!

Angelic Coconut Poke Cake

Ingredients:

1 box white cake mix

1 can cream of coconut (14 ounce)

1 can sweetened condensed milk (14 ounce)

1 package frozen whipped topping, thawed (16 ounce)

1 package flaked coconut (8 ounce)

Directions:

Prepare cake mix and bake cake according to package directions. Remove the cake from oven. And while the cake is still hot, use a wooden spoon handle to poke holes all over the top of the cake. Mix together cream of coconut and sweetened condensed milk.

Pour this mixture over the top of the hot cake. Let cake cool completely and frost with the whipped topping then top with the flaked coconut. Store cake in the refrigerator.



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

Merry Christmas

and a
Happy
New
Year!

TOWN OF BURNSVILLE

MAYOR THERESA COLETTA

TOWN COUNCIL MEMBERS:

BUNNIE MCINTOSH, JUDY BUCHANAN,
RUSSELL FOX, SHANNON PETERSON



Honey Bun Cake

1 package of French Vanilla or yellow cake mix
 ¾ cup oil
 4 eggs
 8 ounces sour cream
 1 ½ cup brown sugar
 2 teaspoon cinnamon

Icing:

4 ounces cream cheese
 ½ stick butter
 1 teaspoon vanilla extract
 2 cups confectioners sugar
 milk as needed

Directions:

Mix together cake mix, oil and sour cream, then pour half of mixture into bottom of a 9x13 pan.

Mix together brown sugar and cinnamon and sprinkle on top of batter in pan. Pour rest of batter on top of layers in pan and make swirls in batter.

Bake in oven on 325°F. for about 45 minutes.

Icing:

In microwave melt cream cheese and butter together, add vanilla extract. Mix in confectioners sugar. Add milk until icing is just thin enough to pour.

Remove cake from oven when done and using the handle of a wooden spoon or fork punch holes in cake, and while cake is still hot pour icing over the cake.

Christmas Crunch Squares

32 saltine crackers
 1/2 cup butter
 3/4 cup packed brown sugar
 1 pkg. (6 squares) Baker's White Chocolate, coarsely chopped

1/4 cup crushed candy canes
 Heat oven to 350°F.

Arrange crackers in single layer in foil-lined 15x10x1-inch pan.

Cook butter and sugar in saucepan on medium-high heat 3 to 4 minutes or until butter

is melted and mixture is well blended, stirring occasionally. Bring to boil; cook 3 minutes. (Do not stir.) Spread onto crackers.

Bake 4 to 6 minutes or until golden brown. Immediately top with chocolate; bake 1 to 2 minutes or until melted. Spread chocolate to completely cover crackers; top with crushed candy.

Cool completely. Break into squares.

Butterscotch - Toffee Bars

1 pkg. 2-layer size yellow cake mix
 1/2 cup packed brown sugar
 1/2 cup butter, melted
 2 eggs
 1 cup cashews or toasted pecans, chopped
 1 8-oz. pkg. toffee pieces

Preheat oven to 350°F. Grease a 15x10x1-inch baking pan; set aside.

In a large bowl, combine cake mix, brown sugar, melted

butter, and eggs. Beat with an electric mixer on medium speed for 1 minute or until combined, scraping bowl occasionally. Stir in the cashews.

Pat dough into prepared pan. Sprinkle with toffee pieces. Bake in the preheated oven for 15 to 20 minutes or until a toothpick inserted in center comes out clean.

Cool completely in pan on a wire rack. Cut into bars.

Cherry Cheese Coffee Cake

Cake & filling
 2 (8 oz. Packages) refrigerated crescent rolls
 8 ounces cream cheese
 1/4 cup powdered sugar
 1 egg
 1/2 teaspoons vanilla or almond extract

1 (21 ounce can) cherry pie filling
 Glaze
 1/2 cup powdered sugar
 2-3 tsp. milk
 Preheat oven to 350° F.

Unroll crescent dough, arrange 12 of the triangles in a circle with wide ends laid toward the outside edge of a Large Round Stone or pan, (the points will not meet in the center). Lightly flour and roll out the seams (rolling so all edges meet smoothly together) making a 14" circle with a 3" hole in the center. Mix the cream cheese, powdered sugar, egg and vanilla, then spread over the entire circle of dough. Top with pie filling. Then cut each of the 4 remaining triangles into thirds (cutting lengthwise from the wide end toward the point). Arrange these evenly over filling in a decorative spoke-like pattern. Press ends of strips to seal at center

and outer edges. Bake 25-28 minutes or until golden brown. Remove from oven and allow to cool slightly while preparing a glaze mixture of powdered sugar and milk then drizzle over coffee cake.



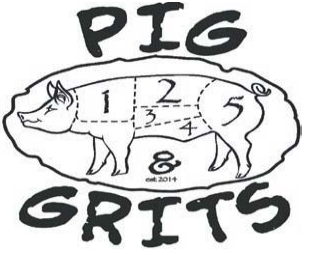


Merry

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

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www.pigandgrits.com

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



Merry Christmas

& Happy New Year



YANCEY COUNTY SHERIFF GARY BANKS and STAFF

Have Yourself A Merry Little Christmas!



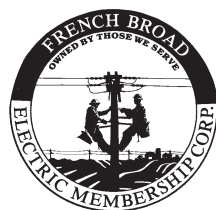
We have enjoyed your visits this year and hope to see you in the new year! Thank you for your friendship and patronage.

Yancey Auto Sales, LLC

yanceyautosales.com 828-682-9792
359 East US Hwy 19E, Burnsville (next to Bantam Chef)



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

Oreo Cake

1 box white cake mix (use the directions on box)
 1 cup sour cream
 15 Oreos crushed

Icing
 2 Cookies n cream candy bars (melted)
 1 cup softened butter
 ¼ cup milk
 2 cups confectioners sugar
 11 Oreos (crushed)
 you can use extra Oreos for garnishing

Preheat oven to 350 degrees. Grease and flour 2 round cake pans. Prepare cake mix using directions given on box and add sour cream. Fold in the 15 crushed Oreos, stir to combine evenly then divide batter into the 2 prepared pans. Bake according to box directions. Let completely cool.

Frost bottom layer with icing, sprinkle half of the crushed 11 Oreos over iced layer. Place top layer of cake onto bottom layer then frost top and sides of cake, then sprinkle with remaining crushed Oreos and garnish as desired.

Oreo Truffles

1 pkg. (8 oz.) cream cheese, softened
 1 pkg. (16.6 oz.) Oreo cookies, finely crushed (about 4-1/4 cups), divided
 2 pkg. (8 squares each) Baker's semi-sweet chocolate, melted

Mix cream cheese and 3 cups cookie crumbs until well blended.

Shape into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

Refrigerate 1 hour or until firm. Store in tightly covered container in refrigerator.



Caramel Apple Cake

1 pkg. (2-layer size) yellow cake mix
 1 pkg. (3.4 oz.) Jell-O Vanilla or French Vanilla flavor instant pudding
 1 cup water
 4 eggs
 1/3 cup oil
 3 Granny Smith apples (1 lb.), peeled, coarsely chopped
 20 Kraft caramels
 3 Tbsp. milk
 Heat oven to 350 degrees.
 Grease and flour 12-cup fluted tube pan or 10-inch tube pan. Beat first 5 ingredients in large bowl with mixer on low speed

until blended. Beat on high speed 2 min. Stir in apples. Pour into prepared pan.

Bake 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 15 min. Loosen cake from side of pan; invert onto wire rack. Gently remove pan. Cool cake completely. Transfer to plate.

Microwave caramels and milk in microwaveable bowl on High 1-1/2 min., stirring every 30 sec. until blended. Cool 10 min. or until slightly thickened. Drizzle over cake.

Oreo - Peanut Butter Balls

1 jar (18 oz.) creamy peanut butter
 2 (two) 1/2-cups powdered sugar
 15 Oreo cookies, chopped (about 1-1/2 cups)
 1-1/4 pkg. (8 squares each) Baker's semi-sweet chocolate (10 squares)

Place peanut butter in medium bowl. Gradually beat in sugar with mixer until well blended. Stir in cookie pieces.

Roll into 66 (1-inch) balls; place in single layer in waxed

paper-lined pan. Freeze 1 hour.

Meanwhile, melt chocolate as directed on package.

Dip half of each ball in chocolate; gently shake off excess chocolate. Return balls to pan. Refrigerate 30 minutes or until chocolate is firm.

Keep refrigerated.
 (Use a toothpick to dip peanut butter balls in chocolate as directed. Remove toothpicks after placing dipped balls in waxed paper-lined pan.)

Snowball Cake

1 pkg. (2-layer size) devil's food cake mix
 1 pkg. (8 oz.) cream cheese, softened
 1 egg
 2 Tbsp. granulated sugar
 1 pkg. (3.4 oz.) Jell-O Vanilla flavor instant pudding
 1/4 cup powdered sugar
 1 cup cold milk
 1 tub (8 oz.) Cool Whip whipped topping, thawed
 1 cup Baker's Angel Flake coconut

Heat oven to 350 degrees. Prepare cake batter, in 2-1/2-

qt. ovenproof bowl, as directed on package; scrape side of bowl. Beat cream cheese, egg and granulated sugar until well blended; spoon into center of batter in bowl.

Bake 1 hour 5 min. or until toothpick inserted in center comes out clean. Cool cake in bowl 10 min. Loosen cake from bowl with knife; invert onto wire rack. Remove bowl. Cool cake completely.

Meanwhile, beat dry pudding mix, powdered sugar and milk in medium bowl with whisk 2 min.



Stir in Cool Whip. Refrigerate until ready to use.

Place cake on plate; frost with pudding mixture. Cover with coconut.

Keep refrigerated.

A Coco-Licious Cake Fit For A King Or Queen

Coco-Licious Cake

Makes one 9-inch round cake

3 cups sifted cake flour
1 cup sifted natural cocoa
1-1/2 teaspoons baking soda

1 teaspoon salt
1 cup plus 2 tablespoons (2-1/4 sticks) unsalted butter, at room temperature

1-1/3 cups granulated sugar
1-1/3 cups lightly packed light brown sugar

1-1/2 teaspoons vanilla extract

3 large eggs, at room temperature

4-1/2 cups Meringue frosting

2 ounces unsweetened chocolate, melted and cooled

Scant 2 cups water or coffee, at room temperature

Position a rack in the middle of the oven. Preheat the oven to 350 F. Coat the insides of two 9 x 2-inch round cake pans with nonstick cooking spray, line the bottoms with parchment rounds, then spray the parchment.

Whisk together the flour, cocoa, baking soda, and salt in a medium-sized bowl to combine and aerate; set aside.

In a large bowl, with an electric mixer on medium-high speed, beat the butter until

creamy, about 2 minutes. Add the sugars gradually and beat until very light and fluffy, about 3 minutes, scraping down the bowl once or twice. Beat in the vanilla.

Beat in the eggs one at a time, scraping down after each addition and allowing each egg to be absorbed before continuing. Add the flour mixture in three additions, alternately with the water. Begin and end with the flour and beat briefly until smooth. Divide the batter evenly between the pans and smooth the tops with an offset spatula.

Bake for 45 to 50 minutes, or until a toothpick inserted into the layers shows a few moist crumbs when removed. The layers might have slightly domed tops, and will have begun to come away from the sides of the pans. Cool the pans on wire racks for 8 to 10 minutes. Unmold, peel off the parchment and place the layers directly on the racks to cool completely. The layers are ready to fill and frost. Alternatively, place the layers on cardboard rounds and double-wrap each layer in plastic wrap; store at room temperature if assembling within 24 hours.

Have the frosting ready to use. Divide in half and beat the melted chocolate into one half. Apply large dollops of frosting here and there on the cake. Use an icing spatula to spread and

marbleize the frosting. The cake may be served immediately, or stored at room temperature overnight in a covered container.

Elvis Presley Cake

1 package white cake mix
1 can crushed pineapple (8 oz)
1 cup sugar
1 pkg Cream Cheese (8 oz.)
1/2 cup butter, softened
3 cups powdered sugar
1 teaspoon vanilla
1 package chopped pecans (8 oz.)

Prepare the white cake according to directions on package. Let cake cool and then poke holes in cake using the handle of a wooden spoon or fork.

In a sauce pan mix together the crushed pineapple with juice and the sugar and let boil until sugar is desolved, then pour mixture over cool cake.

Using mixer and a large bowl, mix together cream cheese, butter, powdered sugar and vanilla, then stir in crushed pecans. Spread over cake. Store cake in refrigerator.

Eggnog Coffee

1/4 cup ground coffee
1/4 tsp. ground nutmeg
2 Tbsp. sugar
2-1/2 cups cold water
1 cup eggnog, warmed
1/2 cup thawed Cool Whip
whipped topping

Place coffee in filter in brew basket of coffee maker; sprinkle with nutmeg. Place sugar in empty pot of coffee maker. Add water to coffee maker; brew. When brewing is complete, stir in eggnog. Pour into 4 cups; top with whipped topping.

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

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Donald Angel, Agent • Linda H. Hughes, Agent



Angel Pecan Pie

3 egg whites
1/2 tsp. vanilla
1 cup sugar

24 Ritz Crackers, finely crushed (about 1 cup crumbs)

1 cup finely chopped pecans

1/4 tsp. baking powder
1 cup whipping cream, whipped

Preheat oven to 350 degrees F. Beat egg whites in large bowl with electric mixer on high speed until soft peaks form. Blend in vanilla. Gradually add sugar, beating until stiff peaks form. Mix crumbs, pecans and baking powder. Add to egg white mixture; stir gently until well blended.

Spread into greased 9-inch pie plate.

Bake 30 minutes. Cool completely.

Refrigerate 6 hours or overnight. Spread whipped cream over pie to cover completely.

Warm & Goopy Peanut Butter Chocolate Cake

1 pkg. (2-layer size) chocolate cake mix

1/2 cup (1 stick) butter, melted

4 eggs, divided

1 pkg. (8 oz.) cream cheese, softened

1/2 cup creamy peanut butter

2 cups powdered sugar

Heat oven to 350°F.

Beat cake mix, butter and 2 eggs with mixer on low speed 30 seconds, stopping frequently to scrape beater and side of bowl. Beat on medium speed 2 minutes. Spread onto bottom of 13x9-inch pan sprayed with cooking spray.

Beat remaining ingredients until well blended; pour over batter in pan.

Bake 30 minutes or until edges are firm. Cool slightly.

Refrigerate any leftovers.



Lights and laughter
in the air,
Smiling faces
everywhere,
Drifts of snow
and boughs of holly,
All the things
that make us jolly.

*All signs point to a Merry Christmas
and we can't think of a better place to spend
the season than here at home with all of you.
We are truly grateful for your kindness and support
and we wish you all a happy holiday season.*

Yancey County Government

Yancey County Board of Commissioners: Chairman Jeff Whitson,
Jill Austin, Johnny Riddle, Mark Ledford, David Grindstaff

County Manager
Lynn Austin

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
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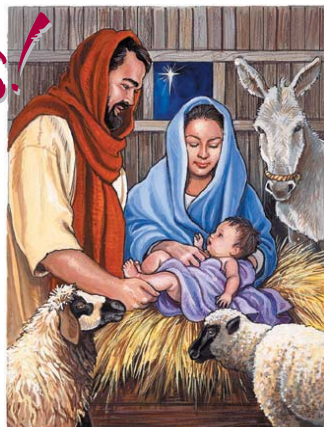


Get Real Auto • Home • Life • Health

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.



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

Pumpkin Spice Cake with Brown Sugar Frosting

1 pkg. (2-layer size) spice cake mix
1 cup water
1 cup canned pumpkin
1/3 cup oil
3 eggs
3/4 cup chopped walnuts
1 pkg. (8 oz.) Neufchatel cheese, softened
1/3 cup packed dark brown sugar
1 cup thawed whipped topping
Heat oven to 350°F.

Beat first 5 ingredients in large bowl with mixer 2 minutes or until well blended. Stir in nuts. Pour into 13x9-inch pan sprayed with cooking spray.

Bake 30 to 32 minutes or until toothpick inserted in center comes out clean. Cool completely.

Beat Neufchatel and sugar in small bowl with mixer until well blended. Add whipped topping; mix well. Spread over cake.



Devil's Food Counter Cake

Meals are not truly complete until dessert has been served. Before pushing yourself away from the table at your next get-together or family meal, serve up the following "Devil's Food Counter Cake with 7-Minute Frosting" from Jennifer Joyce's "Diner" (Ryland, Peters & Small).

Serves 8 to 10

1-1/2 cups boiling water
1 cup unsweetened cocoa powder
4 eggs (at room temperature)
1 tablespoon pure vanilla extract
3-1/2 cups cake flour
1 teaspoon salt
1 teaspoon baking soda
2-1/4 cups sugar
1-1/2 cups unsalted butter, softened

7-minute frosting

1-1/4 cups sugar
2 egg whites (room temperature)
1-1/2 tablespoons light corn syrup
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon pure vanilla extract

Preheat the oven to 350 F. Grease the cake pans and line them with waxed paper. Grease the paper, then dust with flour, and shake off any excess.

Beat together the boiling water and cocoa in a medium bowl until smooth. Let cool until it is at room temperature. When it is cool, beat together the eggs, vanilla extract and 1/3 cup of the cocoa mixture.

Sift the flour, salt and baking soda into the bowl of an electric mixer, and stir in the sugar. Mix on low speed for 30

seconds, then add the softened butter and remaining cocoa liquid. Mix on low speed, then turn up to medium and beat for 11/2 minutes. Add the egg mixture in three batches, beating each one for 30 seconds. Don't overbeat or the cake will be heavy. Scrape the batter into the cake pans and smooth the surfaces.

Put two cakes in the middle of the oven and one in the lower part. Bake for 25 to 30 minutes or until a skewer inserted into the center of the cake comes out clean. Rotate the cakes halfway through cooking. Let cool in the pans for 10 minutes, then turn out onto wire racks, remove the paper and let cool completely. Wrap in plastic wrap for up to two days before frosting.

To make the frosting, put 6 tablespoons water and all ingredients except the vanilla extract in a large glass bowl. Put the bowl over a saucepan of simmering water (the bottom of the bowl shouldn't touch the water). Beat with an electric beater on high speed for 7 minutes. Remove from the heat, add the vanilla extract and beat for 2 minutes more, until stiff and glossy.

Put one cake onto a plate. Secure the cake with a bit of frosting underneath. Top with about 1/2 cup of the frosting. Place another cake on top and spread another 1/2 cup of frosting over. Top with the last cake, frost the sides and finish with the top. Use the back of a spoon to create peaks in the frosting.

The cake can sit, covered, at room temperature for up to two days.

HOME for the HOLIDAYS

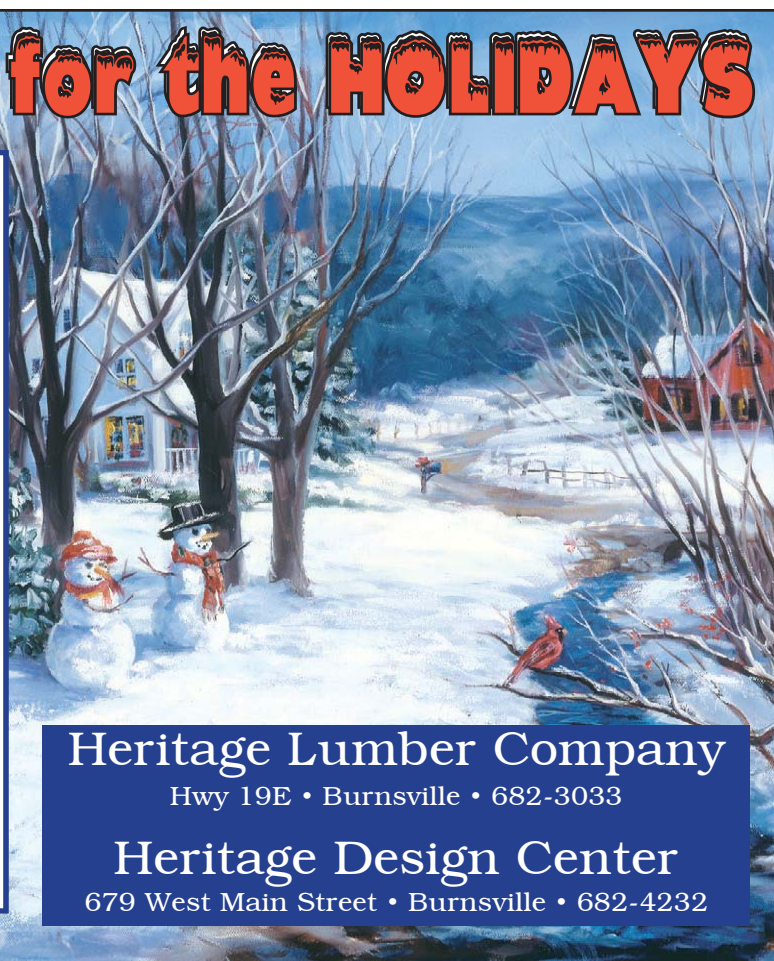
*We're sending
this note to let
you know,*

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

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

*Than right
here in this
community!*

*Merry
Christmas!*



Heritage Lumber Company

Hwy 19E • Burnsville • 682-3033

Heritage Design Center

679 West Main Street • Burnsville • 682-4232



Banana Pudding

Ingredients:
3 small boxes instant vanilla pudding
1 package vanilla wafers
1 carton sour cream (8 ounce)
1 carton whipped topping (16 ounce-divided)
5 cups milk
5 medium bananas

Directions:
Mix pudding and milk until thick. Fold in sour cream and cool whip (½ of carton).

Layer vanilla wafers in the bottom of a large bowl, then put a layer of the pudding, and then a layer of bananas. Then add more layers as wanted.

Top with remaining whipped topping.

Banana Bread

1 pkg. (8 oz.) cream cheese, softened
1/4 cup (1/2 stick) butter, softened
1 cup sugar
1 cup mashed ripe bananas (about 3 medium bananas)
2 eggs
2-1/4 cups flour
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1 cup chopped walnut pieces

Preheat oven to 350 degrees. Beat cream cheese, butter and sugar and butter in large bowl with electric mixer on medium speed until well blended. Add bananas and eggs; mix well. Add combined dry ingredients; mix just until moistened. Stir in walnuts.

Pour into greased and floured 9x5-inch loaf pan.

Bake 1 hour 10 min. or until wooden toothpick inserted in center comes out clean. Cool 5 min.; remove from pan to wire rack. Cool completely before slicing to serve.

Store any leftover bread in refrigerator.

Chocolate Cobbler

Ingredients:
6 Tbsp. butter
1 cup self-rising flour
3/4 cup sugar
1 1/2 Tbsp. unsweetened cocoa powder
1/2 cup milk
1 tsp. vanilla extract
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions:
Preheat oven to 350 °F.
Melt butter in an 8x8 inch baking dish.

Stir together the flour, 3/4 cup sugar, and 1 1/2 tablespoons cocoa, add milk and vanilla until smooth. Spoon batter into baking dish over the melted.

Stir together the remaining cup of sugar and 1/4 cup cocoa powder and sprinkle over the batter. Slowly pour boiling water over the top of the mixture.

Bake for 30 minutes or until set. Can be served slightly warm with ice cream and other toppings.

Walnut Pie

1 pkg. (9-1/2 oz.) Triscuit crackers
1-1/2 cups finely chopped walnuts
6 Tbsp. margarine or butter, divided
3 eggs
3/4 cup light corn syrup
3/4 cup sugar
1 tsp. vanilla
1/2 cup thawed Cool Whip whipped topping

Preheat oven to 350 degrees F. Reserve 14 of the crackers; finely crush remaining crackers. Melt 1/4 cup (4 Tbsp.) of the margarine in medium bowl or saucepan. Add cracker crumbs and walnuts; mix well. Press 1 cup of the cracker crumb mixture firmly onto bottom of 9-inch pie plate; set remaining crumb mixture aside for later use. Stand reserved 14 crackers around edge of pie plate.

Melt remaining 2 Tbsp. margarine in large bowl or saucepan. Add eggs, corn syrup, sugar and vanilla; beat with wire whisk until well blended. Stir in remaining crumb mixture; pour into crust.

Bake 20 minutes or until center is set. Cool completely. Top with dollops of whipped topping just before serving.

Store leftover pie in refrigerator.

1 store bought refrigerated pie crust – 2 crust
2 ½ cups light corn syrup
2 ½ cups brown sugar (packed)
½ cup butter (melted)
4 teaspoons vanilla flavoring
6 eggs (lightly beaten)
2 cups pecans (chopped)
cooking spray
2 cups pecan halves
optional toppings: whipped topping or ice cream

Heat oven to 425° F. Lightly grease a 9 x 13 glass baking dish with cooking spray. Roll out one pie crust and trim edges to fit the baking dish.

Combine corn syrup, brown sugar, butter, vanilla and eggs in a large bowl, whisk until well combined, then add chopped pecans stirring to mix.

Spoon half of the mixture into the crust.

Roll out the second crust and trim to fit, place on top of mixture in dish. Spray top lightly with cooking spray. Bake 15 minutes and remove from oven.

Reduce oven temperature to 350° F. Spoon the remaining filling mixture over the top. Place

Easy Pecan Pie Cobbler

pecan halves on the top arranging them nicely. Then bake for 30 minutes or until center is set.

Remove from oven and let cool about 20 minutes. Serve with optional toppings.

**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



**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**

Cream Cheese Danish

Ingredients:
 2 cans refrigerated crescent rolls (ready to use)
 2 (8-ounce) 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



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

and grease a 13 x 9 inch baking-pan.

Lay the crescent rolls in the pan, unroll and pinch the openings together, forming the crust.

Mix the cream cheese, sugar, vanilla, and egg together until smooth.

Evenly spread the mixture over the crescent rolls.

Unroll the second pack of crescent rolls and place them on top of the cheese mixture.

Brush with the egg white. Bake for 35-45 minutes or until the top is golden brown.

Prepare the glaze and after danish has cooled about 20 minutes pour glaze over danish.

Note: If desired this recipe can be used with Stevia (sugar substitute) and low fat cream cheese.



Cinnamon Fruit Cobbler

1/4 cup sugar, divided
 2 pkg. (3.9 oz.) Jell-O Vanilla flavor instant pudding
 1 pkg. (16 oz.) frozen sliced peaches
 1 cup frozen raspberries
 1/4 cup water
 1-1/2 cups all-purpose baking mix
 1/2 cup milk
 1/2 tsp. ground cinnamon
 1 cup thawed Cool Whip whipped topping

Heat oven to 350 degrees. Reserve 1 tsp. sugar. Mix remaining sugar with pudding

mix. Combine fruit in large microwaveable bowl. Microwave on High 1 min. Stir in pudding mixture and water.

Spoon into 8-inch sq. baking dish. Mix baking mix and milk. Drop in mounds over fruit mixture. Mix reserved sugar and cinnamon; sprinkle over dough.

Bake 35 to 40 min. or until fruit mixture is hot and bubbly and biscuits are lightly browned.

Serve warm topped with Cool Whip.

Butterscotch Pie

Ingredients:
 2 pie shells (baked)
 1 3/4 cups brown sugar
 1 Tablespoon flour
 1/4 teaspoon salt
 2 1/2 cups milk
 6 Tablespoons butter
 4 egg yolks (save whites for topping)
 1 teaspoon vanilla extract

In saucepan mix milk and egg until smooth. In a mixing bowl mix flour, sugar and salt together, then add to milk mixture and cook on medium heat when mixture begins to get thick add

butter and stir continually until it gets thick. Remove from heat and pour into pie crust.

Topping:
 Beat the 4 egg whites (that you had reserved) until stiff, add 3/4 cup sugar and 1 teaspoon vanilla and beat until stiff. Put egg white mixture on top of pie and place in oven on broil until top is browned.

Pumpkin Pie

2 graham pie crusts (6 oz. each)
 3 eggs, beaten, divided
 1 can (29 oz.) pumpkin
 1-1/2 cups half-and-half
 1/2 cup granulated sugar
 1/2 cup packed brown sugar
 1-1/2 tsp. pumpkin pie spice
 1 tsp. ground ginger

Heat oven to 400 degrees F. Brush crusts lightly with some of the egg. Bake 4 minutes. Meanwhile, mix remaining eggs with all remaining ingredients until well blended.

Pour into crusts. Bake 15 minutes. Reduce oven temperature to 350 degrees F. Bake 40 to 45 minutes or until knife inserted in centers comes out clean. Cool completely.

Custard Pie

Ingredients:
 1 unbaked pie shell (deep dish)
 3 eggs
 1/2 cup sugar
 1/2 tsp. salt
 1/2 tsp. nutmeg
 2 - 2/3 cups of milk
 1 tsp. vanilla extract

Preheat oven to 350°. Beat eggs slightly, add sugar, nutmeg, salt and milk and beat well. Pour mixture into the unbake pie shell and bake for 35 to 40 minutes. Remove pie from oven and let cool. Sprinkle top of pie with nutmeg and serve.



*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.

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Cranberry-Nut Bread

2 cups flour
2/3 cup granulated sugar
1-1/2 tsp. baking powder
1/2 tsp. baking soda
3/4 cup orange juice
1/4 cup (1/2 stick) margarine or butter, melted
1/4 cup cholesterol-free egg product
1 tsp. orange zest
1 cup chopped cranberries
1/3 cup chopped walnuts
1/2 cup powdered sugar
2 tsp. water
Heat oven to 350 degrees.
Combine first 4 ingredients

in large bowl. Mix orange juice, margarine, egg product and zest. Add to flour mixture; stir just until moistened. Stir in cranberries and nuts.

Pour into greased and floured 8x4-inch loaf pan.

Bake 55 min. to 1 hour or until toothpick inserted in center comes out clean.

Cool in pan 10 min.; remove from pan to wire rack. Cool completely.

Mix powdered sugar and water; drizzle over bread. Let stand until firm.

Cinnamon Pull-apart Bread

3 cans (7.5 oz. each) refrigerated buttermilk biscuits
3/4 cup sugar
1 Tablespoon ground cinnamon
1/2 cup butter or margarine (melted)
4 ounces cream cheese (softened)
1/2 cup powdered sugar
2 Tablespoons milk
Preheat oven to 350°F.

Cut each biscuit into quarters.

Mix sugar and cinnamon in a medium bowl, add biscuit pieces, one at a time and toss to coat evenly.

Place half the biscuit pieces into a 12-cup fluted tube pan

sprayed with cooking spray. Drizzle with half the butter. Place the rest of the biscuits pieces into the pan, drizzle with remaining butter then sprinkle with any remaining cinnamon sugar. Bake for 40 - 45 minutes or until the top is golden brown and toothpick inserted near the center comes out clean. Cool in pan about 5 minutes, invert onto a plate. Remove pan. Cool 10 minutes.

Beat cream cheese, powdered sugar and 1 tablespoon of milk in small bowl with mixer until blended. Beat in remaining milk, if needed until desired glazing consistency is achieved. Spread over warm bread.

Orange Walnut Bread

1-1/2 cups flour
1/2 cup sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
2 eggs
1/4 cup (1/2 stick) margarine or butter, melted
1/2 cup orange juice
2 Tbsp. grated orange zest
2 Tbsp. water
1 cup chopped walnuts
Preheat oven to 350 degrees.
Combine flour, sugar, baking powder, baking soda and salt in

large bowl; set aside. Beat eggs in medium bowl with wire whisk until foamy. Add margarine, orange juice, orange zest and water; mix well. Add to flour mixture; stir just until blended. Stir in walnuts.

Spoon into greased and floured 9x5-inch loaf pan.

Bake 50 min. or until toothpick inserted in center comes out clean. Cool in pan 10 min. Remove from pan to wire rack; cool completely. Cut into 16 slices to serve.

Blueberry Streusel

Streusel

1/4 cup sugar
1/4 cup brown sugar
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1/2 cup butter (melted)
1 1/4 cups all-purpose flour

Cake

6 Tbsp.
1 cup sugar
2 large eggs
1 tsp. Vanilla extract
1/2 tsp. Lemon zest
3/4 cup sour cream
1 1/4 cups flour
1 cup blueberries
(ingredients should be room temperature and use unsalted butter)

Topping

Combine sugar, brown sugar, cinnamon and nutmeg, stir in the melted butter and then add the flour mixing well. Set topping mixture aside.

Cake

Preheat oven to 350 degrees. Prepare a 9 inch round baking dish with butter and flour. Cream butter and sugar until well combined and light then add eggs one at a time. Add vanilla, lemon zest and sour cream and beat until well combined. In another bowl, sift

flour and then using a mixer on low speed add flour to batter until well combined, then fold in blueberries. Carefully place batter into prepared baking dish. Crumble the topping evenly over the batter and bake for 40 - 50 minutes, until tester comes out clean. Cool completely.



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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.

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Chocolate - Peanut Butter Truffles

1 pkg. (8 squares) Baker's Semi-Sweet Chocolate
 1/2 cup creamy peanut butter
 1 tub (8 oz.) whipped topping, thawed
 1/4 cup powdered sugar

Microwave chocolate in large microwaveable bowl on High 2 minutes or until chocolate is almost melted, stirring after 1 minute. Stir until chocolate is completely melted.

Stir in peanut butter until well blended. Cool to room temperature.

Gently stir in whipped topping. Refrigerate 1 hour.

Scoop peanut butter mixture with melon baller or teaspoon, then shape into 1-inch balls. Roll in sugar.

Store in tightly covered container in refrigerator.

Peanut Butter & Chocolate Ribbon Dessert

1/2 cup sugar
 1/2 cup Creamy peanut butter
 1 package cream cheese, softened (8 ounce)
 2 teaspoons vanilla
 2 Tbsp. butter, melted
 2 containers (12 ounce) whipped topping, thawed and divided
 12 peanut butter sandwich cookies, divided
 2 ounces semi-sweet chocolate, melted

Crush 8 of the peanut butter cookies and mix with butter. Press this mixture into the bottom of a foil-lined 9 x 5 loaf pan, covering evenly.

In a large mixing bowl, mix together Cream cheese, peanut butter, sugar and vanilla until well mixed, then whisk 3 cups

of whipped topping into cream cheese mixture. Spoon 1/2 cup of cream cheese mixture into a small bowl then blend melted chocolate into this. Spread half of the remaining cream cheese mixture onto the crust, top with chocolate mixture, cover with remaining cream cheese mixture.

Place in freezer for 4 hours or until firm.

Remove from freezer and invert onto a plate. Remove foil and then re-invert dessert onto platter so that crumb layer is on bottom.

Top dessert with remaining whipped topping, then coarsely break the remaining peanut butter cookies and scatter over the whipped topping.

Peanut Butter - Chocolate Layered Fudge

2 packages Semi-Sweet Chocolate, broken into pieces (4 oz. Each)
 3/4 cup canned sweetened condensed milk
 1/2 cup peanuts, chopped
 1 1/2 packages White Chocolate broken into pieces (6 oz.)
 1/4 cup creamy peanut butter

Microwave the semi-sweet chocolate and the milk in microwaveable bowl for 2 minutes or until chocolate is almost melted, on high, stirring after 1 min. Stir until chocolate is completely

melted then stir in nuts. Spread mixture onto bottom of foil-lined 8-inch square pan.

Microwave the white chocolate in a separate microwaveable bowl for 1-1/2 minutes or until white chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted, then add peanut butter and stir until melted. Spread over semi-sweet chocolate layer.

Refrigerate about 2 hours or until firm. Cut into squares.

Cream Puffs

1 sheet frozen puff pastry (1/2 of 17.3 oz. pkg.), thawed
 1 pkg. (3.4 oz.) Jell-O Vanilla flavor instant pudding
 1 cup cold milk
 1/2 cup thawed Cool Whip whipped topping

1 square Baker's semi-sweet chocolate, melted

Heat oven to 400 degrees. Unfold pastry on lightly floured surface; roll to 10-inch square. Cut into 9 circles with 3-inch cookie cutter. Place, 2

inches apart, on baking sheet. Bake 10 min. Remove to wire racks; cool completely.

Meanwhile, beat pudding mix and milk with whisk 2 min. Stir in Cool Whip. Refrigerate 15 min.

Cut pastry circles horizontally in half; fill with pudding mixture. Drizzle with chocolate.

Substitute: Prepare using Jell-O Chocolate instant pudding.

Peppermint Mocha Coffee

6 cups freshly brewed coffee
 4 squares (1 oz. each) Baker's semi-sweet chocolate
 1-1/2 cups hot milk
 1 tsp. peppermint extract
 8 peppermint sticks
 Pour coffee into large

saucepan. Add chocolate; cook on low heat 5 minutes or until chocolate is melted, stirring occasionally.

Add milk and extract; stir until well blended. Garnish each serving with a peppermint stick.



MERRY CHRISTMAS & HAPPY NEW YEAR!

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Lemon-Zucchini Bread

2 cups cake flour
1/2 teaspoon salt
2 teaspoons baking powder
2 eggs
1/2 cup canola oil
1 1/3 cups sugar
2 Tablespoons lemon juice
1/2 cup buttermilk
zest of 1 lemon
1 cup grated zucchini
Glaze ingredients:
1 cup powdered sugar
2 Tablespoons lemon juice
1 Tablespoon milk

In a medium bowl, mix flour, salt and baking powder, set aside. In another large bowl, beat eggs, then add oil and sugar until well blended. Then add lemon juice, buttermilk and lemon zest to this mixture, blending together well. Fold in zucchini until it is mixed well.

Add dry flour mixture to the wet mixture and blend together until well combined. Pour batter into a greased 9x5 loaf pan and bake at 350 for 40-45 minutes.

While still warm, make glaze and pour over the bread.

Let the glaze set before cutting to serve.

Pumpkin-Cream Cheese Bread

1/2 cup (1 stick) butter or margarine, softened
1 pkg. (8 oz.) cream cheese, softened
2-1/2 cups sugar
4 eggs
1 can (15 oz.) pumpkin
3-1/2 cups flour
2 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. baking powder
1/4 tsp. ground cloves
1 cup pecan pieces

Heat oven to 350 degrees. Beat butter, cream cheese and sugar in large bowl with mixer until well blended. Add eggs, 1 at a time, mixing well after each addition. Blend in pumpkin. Gradually add combined dry ingredients, mixing after each addition just until moistened. Stir in nuts.

Pour into 2 greased and floured 9x5-inch loaf pans.

Bake 55 min. or until toothpick inserted in centers comes out clean.

Cool 5 min.; remove from pans to wire racks. Cool completely.

Jalapeño Popper Dip

7-8 slices of bacon, (diced and cooked crispy)
2 - packages of cream cheese, soft (8 ounce)
1 cup mayonnaise
4-5 jalapeño's, (chopped and deseeded)
1 cup of Shredded cheddar cheese
1/2 cup of Shredded mozzarella cheese
1/4 cup diced green onion
Topping:
1 cup of crushed crackers (like Ritz)
1/2 cup parmesan cheese
1/2 stick of butter (melted)
Preheat oven to 350°F.

Combine all of the ingredients into a medium bowl and stir well. Pour or spoon into an oven proof dish, (about 1 1/2 qt. dish)

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

Bake dip for 20-30 minutes or until bubbly.



Fruit Dip

1 pkg. (8 oz.) cream cheese, softened
1 container (6 oz.) strawberry low-fat yogurt, or your favorite flavor yogurt

Beat cream cheese and yogurt with electric mixer on medium speed until well blended, cover.

Refrigerate at least 1 hour. Serve with assorted fresh fruit.

Biscotti

1 cup sugar
2 eggs
2 teaspoon ground cloves
1/3 cup brown sugar
2 1/2 teaspoon cinnamon
2 teaspoon baking powder
2 Tablespoons water
2 1/2 cup flour
2 cups whole almonds

Mix together sugar, eggs, brown sugar, cloves, cinnamon, baking powder and water, add flour and almonds then mix well.

Flour hands and mould dough into 3 x 1 1/2 - inch strips.

Glaze with one egg yolk mixed with water.

Place on greased cookie sheets and bake at 350 degrees for 30 - 35 minutes.

Slice and bake an additional 11 minutes in low oven.



Appetizer Bites

1 pkg. (9 oz.) Oscar Mayer Variety-Pak Ham and Turkey
5 Bead 'N Butter or Kosher Dill Sandwich Slices, cut in half lengthwise
1 tub (8 oz.) Philadelphia Garden Vegetable cream cheese spread

Pat meat and pickle slices dry with paper towels.

Spread each meat slice with about 1 Tbsp. cream cheese spread. Top each with 1 pickle slice; roll up. Wrap tightly in plastic wrap.

Refrigerate at least 1 hour or overnight. Cut each roll-up into 4 pieces to serve; secure each with toothpick.

Stuffed Cinnamon-Raisin Apples

4 medium sized baking apples
1 cup cereal, crushed (such as: frosted mini-wheats or honey-oat crunch)
2 Tbsp. raisins

1/2 tsp. cinnamon
1/3 cup 100% apple juice

Core apples and place upright in 1 1/2- quart microwave-safe casserole dish.

In a small bowl combine cereal, cinnamon and raisins. Pack mixture into centers of apples.

Pour apple juice over apples and into casserole dish. Cover and microwave on high, stopping every 3 minutes to turn and baste apples with juice, cook for 6 to 13 minutes or until apples are tender.

Spoon juice over apples again before serving and serve while warm.



Chocolate Gravy

1/3 stick butter
2 Tbsp. all-purpose flour
1/3 cup cocoa
2 cups milk (preferably whole)
2/3 cup sugar

Heat butter in a skillet on low heat. Add the sugar, flour and

cocoa. Slowly pour 1 cup of milk into the skillet and whisk well to remove lumps. Whisk in remaining milk, stirring constantly (being careful not to scorch) until mixture is thick. Serve over biscuits while hot.

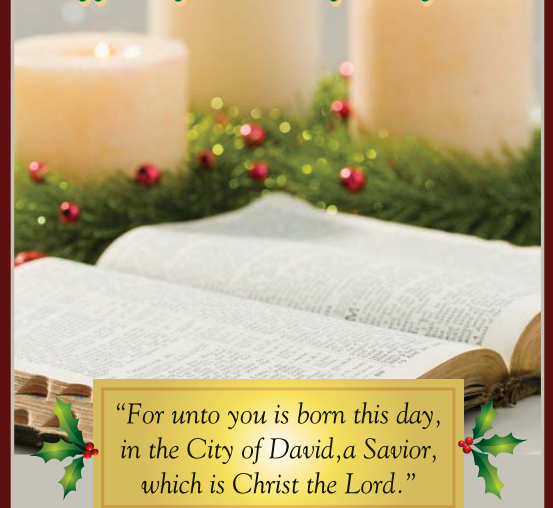
MAY CHRISTMAS DELIVER THE BEST GIFTS OF ALL TO YOU THIS YEAR!



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BLESSING AT CHRISTMAS TIME



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Maca Almond Popcorn Bars

Makes 16 bars
8 cups unsalted, unbuttered popped popcorn
 $\frac{3}{4}$ cup sliced almonds
 $\frac{1}{2}$ cup flaked oats
 $\frac{1}{3}$ cup almond butter
 $\frac{1}{3}$ cup brown rice syrup
3 tbsp honey
 $\frac{1}{2}$ tsp salt
2 tsp maca root powder

Preheat oven to 350°F. Line 8-inch square baking pan with parchment paper. Place popcorn in large mixing bowl.

Spread almonds and oats on baking sheet; bake for about 5 minutes or until lightly browned and toasted. Let cool completely, add to bowl with popcorn.

In saucepan set over medium heat, combine almond butter, brown rice syrup, honey and salt. Stir in maca root powder until smooth and dissolved.

In large mixing bowl, pour almond butter mixture over popcorn mixture; toss gently to coat evenly. Transfer mixture to prepared baking pan, patting down and spreading to edges. Let cool until firm. Cut into bars.

Minty Green Popcorn Clusters

Makes 32 clusters
12 cups unsalted, unbuttered popped popcorn
4 cups mini marshmallows
2 tbsp butter or light olive oil
 $\frac{1}{2}$ tsp salt
1 tbsp green food coloring
 $\frac{1}{4}$ tsp peppermint extract
1 cup green candy-coated chocolate candies

Place popcorn in large mixing bowl.

In saucepan set over medium heat, melt marshmallows, butter and salt, stirring occasionally, until smooth. Remove from heat; stir in food coloring and peppermint extract.

Immediately toss marshmallow mixture with popcorn; let

cool for 2 to 3 minutes or until cool enough to handle. Toss with chocolate candies.

Shape 3 tablespoonfuls of popcorn mixture into small cluster; repeat with remaining popcorn mixture to make about 32 clusters. Place on waxed paper-lined baking sheet; let cool completely.

Beef Jerky Chili Popcorn

Makes 4 servings
8 cups unsalted, unbuttered popped popcorn
1 $\frac{1}{2}$ cups grated cheddar cheese
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ tsp chili powder
 $\frac{1}{4}$ tsp each garlic powder and paprika
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ cup chopped beef jerky

Preheat oven to 300°F. Line large, rimmed baking sheet with parchment paper or foil; spread popcorn evenly on baking sheet. Sprinkle cheese over top.

In small pan set over medium heat, melt butter; stir in chili powder, garlic powder, paprika and salt. Bring to light boil; remove from heat.

Drizzle hot butter mixture over popcorn; sprinkle with beef jerky. Bake, stirring occasionally, for about 30 minutes or until popcorn is dry and crisp. Toss gently; transfer to shallow serving bowl.

Red Carpet Popcorn Parfait

Makes 8 cups
8 cups salted, lightly buttered popped popcorn
1 tsp edible gold dust
2 tbsp butter
1 cup sliced or silvered almonds
1 cup dark chocolate chips

In large bowl, toss popcorn with gold dust. In skillet, toast almonds over medium-low heat for about 5 minutes or until lightly browned. Transfer to plate; let cool.

Melt butter in small saucepan set over medium heat; toss with popcorn mixture.

Layer popcorn, chocolate chips and toasted almonds in plastic champagne cups.

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.



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.

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Cinnamon Popcorn Crunch

Makes 12 cups
12 cups unsalted, unbuttered popped popcorn
1/3 cup chopped unsalted cashews, coarsely chopped
1/3 cup chopped unsalted pecans, coarsely chopped
1/2 cup butter
1/2 cup coconut sugar
1/2 cup maple syrup
1/4 cup brown rice syrup
1 tsp salt
1/2 tsp cinnamon

In large mixing bowl, combine popcorn, almonds, ca-

shews and pecans.

In saucepan, combine butter, sugar, maple syrup, brown rice syrup, 1/4 cup water, salt and cinnamon; bring to boil over medium heat, stirring occasionally. Cook until mixture reaches hard crack stage (295°F).

Slowly pour syrup in thin stream over popcorn mixture. Toss gently to coat evenly. Let cool; break into large chunks.

Tip: add dried fruit, such as cranberries or mangoes, if desired.

Coconut Crunch Chia Clusters

Makes 8 cups
8 cups unsalted, unbuttered popped popcorn
2/3 cup granulated sugar
1/3 cup butter
3 tbsp honey
1/2 tsp salt
1 cup coconut flakes
3 tbsp chia seeds

Preheat oven to 325°F. Line large, rimmed baking sheet with parchment paper. Place popcorn in large mixing bowl.

In small saucepan set over

medium heat, combine sugar, butter, honey and salt; bring to light boil, stirring often, until melted.

Pour sugar mixture over popcorn. Add coconut flakes and chia seeds; toss gently to combine.

Spread mixture on prepared baking sheet. Bake for about 30 minutes or until popcorn is lightly toasted.

Let cool completely; break into clusters for serving.

Honey Matcha Popcorn

Makes 12 cups
1/2 cup unsalted, unbuttered popped popcorn
1/4 cup butter
1/4 cup honey
1 tsp matcha green tea powder
1/2 tsp salt
1 tbsp black sesame seeds

Preheat oven to 300°F. Line large, rimmed baking sheet with parchment paper. Place popcorn in large mixing bowl.

In small saucepan set over medium heat, melt together butter, honey, matcha and salt, stirring until dissolved. Pour over popcorn; toss to combine. Spread onto baking sheet. Sprinkle with sesame seeds.

Bake, stirring occasionally, for 25 to 30 minutes or until popcorn is dry.

Let cool completely before serving.

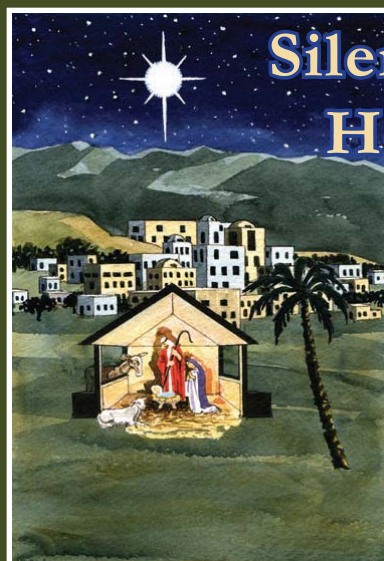
Ginger Turmeric Popcorn

Makes 4 servings
8 cups unsalted, unbuttered popped popcorn
1/4 cup light olive oil
2 tbsp honey
1/2 tsp salt
2 tsp grated lemon zest
1 1/2 tsp ground ginger
1 tsp ground turmeric

Preheat oven to 300°F. Line large, rimmed baking sheet with parchment paper or foil coated with cooking spray. Spread popcorn onto prepared baking sheet.

In small saucepan set over medium heat, heat olive oil, honey and salt; stir in lemon zest, ginger and turmeric. Pour over popcorn and toss gently to coat evenly.

Bake for 30 minutes, stirring occasionally, or until popcorn is dry and crisp. Let cool completely before serving.



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.

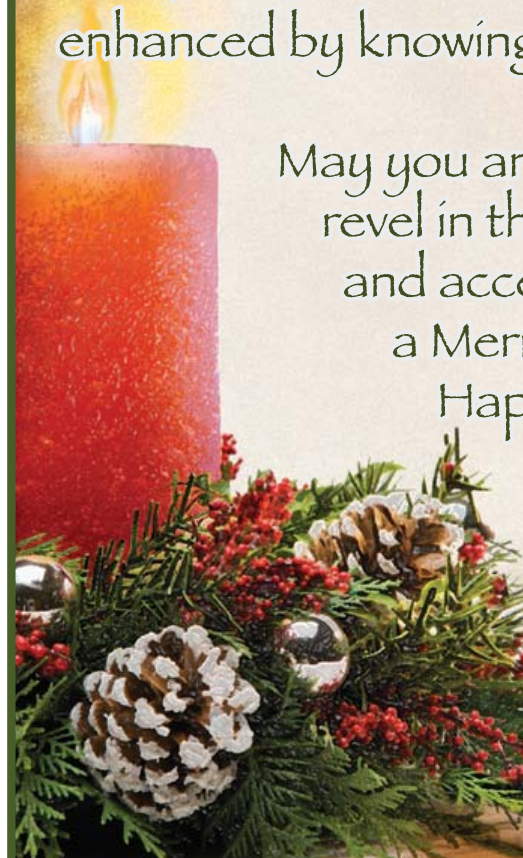
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Deck the Halls!

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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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.

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Merry Christmas

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Holiday cookies the whole family will love

Many people enjoy baking come the holiday season, and perhaps no dish is more synonymous with holiday baking than cookies. Children leave cookies out for Santa Claus on Christmas Eve, while adults may indulge and enjoy an extra cookie or two at family gatherings or holiday office parties.

Cookies come in all shapes and sizes, so bakers have an array of options at their disposal when planning their holiday menus. Chocolate chip cookies may be among the most popular types of cookies, and bakers who want to capitalize on that popularity while giving loved ones something a little different may want to try the following recipe for "Double Chocolate Chip Cookies" from Maxine Clark's "Chocolate: Deliciously Indulgent Recipes for Chocolate Lovers" (Ryland, Peters & Small).

Double Chocolate Chip Cookies

Makes about 12 large cookies

- 5 tablespoons unsalted butter, softened
- 5 tablespoons granulated sugar
- 5 tablespoons light brown sugar, sifted
- 1 large egg, beaten
- 1/2 teaspoon pure vanilla essence or chocolate extract (see note)
- 1 cup plus 2 tablespoons self-

rising flour

- 3 tablespoons unsweetened cocoa

- 1/4 teaspoon salt
- 2/3 cup (or more) dark and white (or milk) chocolate chips (or roughly chopped chocolate)

A heavy, nonstick baking sheet

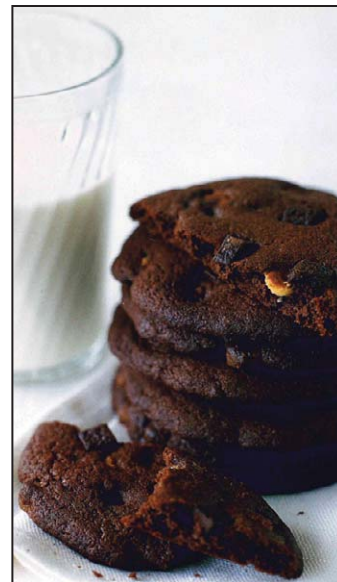
Preheat the oven to 350 F.

Using an electric mixer, cream the butter and sugars together until pale and fluffy. Beat in the egg and vanilla essence.

Sift the flour with the cocoa and salt in a small bowl. Fold into the egg mixture with the chocolate chips.

Place 4 heaping tablespoonsfuls of the mixture on the prepared baking sheet, spacing them well apart. Press down and spread out to about 1/4-inch thick with the back of a wet spoon or with dampened fingers (you may like to scatter some more chocolate chips over the top).

Bake for 10 to 12 minutes.



Let cool on the baking sheet for 1 minute, then transfer to a wire rack.

When cool, store in an airtight container. Repeat with the remaining mixture.



Gingerbread goodness

Gingerbread is a broad term that can describe anything from a firm and crispy cookie to a moist, soft cake.

Traditionally, gingerbread is seasoned with ginger, cloves, nutmeg, and other aromatic spices. Molasses and brown sugar counteract the spice with sweetness.

North Americans have been baking gingerbread in various shapes or forms for more than 200 years, and the recipes even pre-date the American revolution.

However, gingerbread dates back even further to the Shakespearean era, with The Bard having mentioned it in one of his plays.

Gingerbread's name can be trace to medieval England and

once referred to any kind of preserved ginger. The term went on to reference ginger-flavored cakes in the 15th century, and gingerbread eventually became popular throughout the world.

Even though gingerbread cakes and cookies have been made for centuries, Germans are often credited with creating gingerbread houses, according to Smithsonian.

They were probably modeled after the witch's candy cottage in the German fairy tale, "Hansel and Gretel."

Even though gingerbread can be made any time of year, it is particularly associated with the Christmas season, with gingerbread men and other fanciful shapes turning up on cookie platters.



Apple-Glazed Turkey Stuffing

12 ounces Turkey Bacon
slices, cut into 1/2-inch pieces
4 cups chopped onions
3 cups chopped celery
1 cup chopped dried apples
6 cups chopped pecans, toasted
1-1/2 teaspoons thyme
1 teaspoon dried sage
1 package cornbread stuffing
crumbs (16 ounce)

2-1/2 cups chicken broth
1/2 cup butter, melted (1 stick)
Nonstick cooking spray
Preheat oven to 350°F.

Cook bacon in large skillet
until crisp. Remove bacon and
drain on paper towels. Reserve 2
tablespoons drippings in skillet.
Set bacon aside.

Cook onion and celery in
drippings on medium-high heat
15 to 20 minutes or until tender.

Combine bacon, onion mix-
ture, apples, pecans, thyme and
sage. Stir in stuffing crumbs, add
broth and butter.

Reserve 7 cups of stuffing for
stuffing turkey.

Spoon remaining stuffing into
1-1/2-quart baking dish sprayed
with cooking spray.

Bake covered 30 minutes,
uncover and bake 15 minutes.

Rice and Cranberry Pilaf

1 can (14-1/2 oz.) chicken
broth

1-1/4 cups orange juice

3 cups instant white rice, un-
cooked

1 can (16 oz.) whole berry
cranberry sauce

1/4 cup sliced almonds, toast-
ed

Pour broth and juice into me-
dium saucepan. Bring to a boil
on medium-high heat.

Stir in rice and cranberry
sauce; return to boil. Cover.

Remove from heat. Let stand
5 minutes. Stir in almonds.

Cornbread Dressing

9 cups homemade cornbread
(crumbled)

2 cups celery (chopped)

3 cups onions (chopped)

1 teaspoon sage

2 1/2 Tbsp. poultry seasoning

1 teaspoon salt,

1/2 cup butter (melted)

3-4 cups chicken broth

3 eggs, (lightly beaten)

1 cup chicken (cooked)

Place the crumbled cornbread
in a large mixing bowl, add
chopped celery, onions and mix.

Pour the melted butter over
the entire mixture.

Pour 3 cups of the broth over
the mixture, add more as needed
until it has a thick consistency.

Add seasonings, mix well and
pour into a greased 9 x 13 pan.

Bake covered at 350 degrees
for 30 minutes.

Remove cover and bake an
additional 30 minutes.

Merry Christmas!
May the spirit of the season lead
you to peace, joy and contentment.
Thank you for making 2018 a wonderful
year for us. We greatly appreciate
your visits and your friendship.

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Saturday

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Mixed Vegetable Casserole

12 Ritz Crackers, crushed
(about 1/2 cup)

1 Tbsp. butter or margarine,
melted

1 pkg. (16 oz.) frozen mixed
vegetables, thawed, drained

1 can (8 oz.) sliced water
chestnuts, drained

1/2 cup Miracle Whip dress-
ing

1/2 cup shredded mild ched-
dar cheese

1/3 cup chopped onions

Heat oven to 350 degrees F.
Mix cracker crumbs and but-
ter until well blended.

Combine remaining ingre-
dients in 1-qt. Casserole; top
with crumb mixture.

Bake 35 minutes or until
heated through.

Merry Christmas!

Customers like you mean so much to us,
at the holidays and year round. Thank you
for sharing your time and friendship with
us in 2018. We greatly appreciate your
patronage, and we wish you all the best
this Christmas season and beyond.

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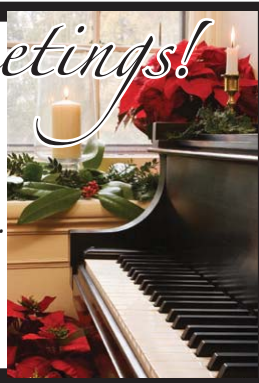


Season's Greetings!

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



Merry Christmas & Happy New Year



Roast Beef

1 Tbsp. canola oil
1 beef eye round roast (about
2-1/2 pounds)
1 garlic clove, (minced)
2 tsp. dried basil
1 tsp. salt
1 tsp. dried rosemary, crushed
1/2 tsp. pepper
1 medium onion, (chopped)
1 tsp. beef bouillon granules
1 cup brewed coffee
3/4 cup water
Gravy:
1/4 cup all-purpose flour
1/4 cup cold water

In a Dutch oven, heat oil over medium heat; brown the roast on all sides, then remove from the pan. Mix garlic, basil, salt, rosemary and pepper and sprinkle over roast.

Put onion into the same pan you browned the roast, cook and stir over medium heat until tender, then stir in bouillon, coffee and 3/4 cup water.

Place the roast back into the pan and bring everything to a boil. Reduce heat and simmer, covered until meat is tender, about 2-1/2 hours.

Remove roast from pan, reserve cooking juices. Tent roast with foil and let stand about 10 minutes before slicing.

To make the gravy: mix flour and cold water until smooth, then stir into the cooking juices and while stirring constantly, bring to a boil. Cook and stir until thickened, about 1-2 minutes. Serve gravy with the roast.



Cream of Vegetable Soup

3 Tbsp. butter
1/2 tsp. onion powder
1/2 tsp. garlic powder
1 tsp. corn syrup
3 Tbsp. all-purpose flour
1/4 tsp. white pepper
1 tsp. salt
1/2 cup chicken broth
1 1/2 cups water
3/4 cup finely chopped (cooked) vegetables (can of Veg-All will work)
2 cups half and half or heavy cream
chopped parsley

In a 3 qt. sauce pot melt butter, add onion powder, garlic powder and corn syrup. Simmer 1 minute (do not brown).

Add flour, white pepper, salt, water, chicken broth and vegetables and simmer 3 minutes.

Then add half and half (or heavy cream) and simmer until desired consistency is reached – do not bring to boil.

Add parsley to garnish and serve.

Layered Bean Salad

1/2 lb. each of green and yellow beans, trimmed, cut into 2-inch lengths
1 can no-salt-added red kidney beans, rinsed (19 ounce)
2-1/2 cups grape tomatoes, halved
1 cup red onions (finely chopped)
1 can no-salt-added chickpeas (garbanzo beans), rinsed (19 ounce)
1 cup Feta Cheese with Basil & Tomato
1/2 cup Tuscan House Italian Dressing
1/4 cup fresh parsley (chopped)

Cook yellow and green beans in separate pans of boiling water about 5 to 6 minutes or until crisp-tender and drain. Rinse with cold water and drain, then pat dry.

Layer: salad ingredients in serving bowl. Stir together dressing and parsley until well blended. Drizzle over salad just before serving.

Tangy Broccoli Salad

3/4 cup Miracle Whip
(or other) light dressing
2 Tbsp. sugar
2 Tbsp. vinegar
1 bunch broccoli, cut into florets (6 cups)
6 slices bacon, crisply cooked, drained and crumbled
1 small red onion, chopped

Mix dressing, sugar and vinegar in large bowl, remaining ingredients and mix lightly, and cover.

Refrigerate at least 1 hour before serving. Makes 12 (1/2 cup) servings.

Bacon - Cheddar Mashed Potatoes

1-1/2 lb. red potatoes (about 4), quartered
1/2 cup Miracle Whip dressing
4 slices bacon, cooked, crumbled
1/4 tsp. garlic powder
1/4 tsp. salt
1/8 tsp. pepper
1/2 cup shredded mild cheddar cheese

Cook potatoes in large saucepan of boiling water 20 minutes or until tender; drain.

Mash potatoes. Add dressing, bacon, garlic powder, salt and pepper; beat until fluffy. Stir in cheese.

Chicken and Broccoli Cheese Bake

1 pkg. (6 oz.) stuffing mix for chicken
1-1/2 lb. boneless skinless chicken breasts, cut into bite-size pieces
1 pkg. (16 oz.) frozen broccoli florets, thawed, drained
1 can (10-3/4 oz.) reduced-sodium condensed cream of chicken soup
1/2 lb. (8 oz.) Velveeta, cut into 1/2-inch cubes

Heat oven to 400°F.

Prepare stuffing as directed on package.

Combine remaining ingredients; spoon into 13x9-inch baking dish. Top with stuffing.

Bake 40 minutes or until chicken is done.

Substitute: Substitute frozen mixed vegetables for the broccoli florets.

Baked Crab Rangoon

1/8 teaspoon garlic salt
1/8 teaspoon Worcestershire sauce
1 small green onion
4 ounces imitation crabmeat
3 ounces cream cheese (at room temperature)
14 wonton wrappers

Cut up the crabmeat add garlic salt, Worcestershire sauce, green onion and cream cheese mixing well.

Spoon into wontons.

Bake at 425 °F for 8-10 minutes or until golden brown.

**YANCEY COUNTY
TRANSPORTATION AUTHORITY**

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Fax: (828) 682-4625
lynn.austin@yanceycountync.gov

"Serving The Community"

Lynn Austin, YCTA Director • Sandy Wilson, Administrative Assistant

Beef & Fruit Curry

2 pounds boneless beef sirloin, (cut into 1-inch pieces)
1 tablespoon vegetable oil
1 pineapple chunks packed in juice (20 ounce can)
2 cups raisin bran cereal
1 (14.5 ounce can) diced tomatoes
1 cup onion (chopped)
1 cup dried apricots, (halved)
1 Tbsp. brown sugar
1 Tbsp. curry powder
1/4 tsp. ground red pepper
4 cups (hot), cooked brown rice
1/2 cup dry roasted cashews (optional)

In large skillet quickly cook beef, just until browned, half at a time, in hot oil, then drain off fat. Drain pineapple, reserving juice for later.

In 4- to 6-quart crock pot, combine undrained tomatoes, onion, apricots, sugar, curry powder, cereal, and red pepper.

Stir in beef, drained pineapple and 1/2 cup of the reserved pineapple juice.

Cover and cook on low-heat setting for 8 hours or on high-heat setting for 4 hours.

Serve over hot rice.

Baked Chipotle Zucchini and corn

2 Tablespoons Zesty Italian Dressing
1/2 cup onions (chopped)
4 slices bacon (chopped)
4 zucchini (chopped)
1 cup frozen corn
1 (8 ounce package) Mexican Style Shredded Four Cheese, divided
1/2 cup sour cream
1 can chipotle pepper in adobo sauce (drained and finely chopped)
2 Tbsp. chopped fresh cilantro

Heat oven to 350°F.

Heat dressing in a large skillet on medium-high heat, add onions and bacon. Cook and stir for about 5 minutes or until onions are crisp and tender. Stir in zucchini and cook 8 to 10 minutes or until zucchini is lightly browned, stirring occasionally. Remove from heat and drain. Add corn, 1 cup cheese, sour cream and peppers and mix well.

Soon into a 2-qt. baking dish and top with remaining cheese. Bake 15 minutes or until cheese is melted and vegetable mixture is heated through. Stir then sprinkle with cilantro.



Extra Cheesy Grilled Cheese

8 slices sourdough bread
6 Tbsp. butter, (softened & divided)
3 Tbsp. mayonnaise
3 Tbsp. finely shredded manchego cheese (or parmesan)
1/8 tsp. onion powder
4 oz. brie cheese, rind removed
1/2 cup shredded sharp white cheddar
1/2 cup shredded Monterey jack
1/2 cup shredded gruyere

Mix together 3 tablespoons of butter, 3 tablespoons mayonnaise, 3 tablespoons shredded manchego (or parmesan) and a dash of onion powder. This is the spread for the outside of the sandwich.

First butter one side of each of your slices of bread with the remaining butter. Toast this bread, butter side down in a large skillet or electric griddle over medium-low heat until golden brown.

While the slices cool just slightly, toss together the shredded cheddar, Monterey jack and gruyere.

Over the toasted side of the bread, sprinkle this cheese mixture and add a few slices of brie.

You may top with another layer of your cheddar mix.

Then place the remaining bread slices (toasted side in) on top of the cheese.

Spread the butter-mayonnaise on the outside of each sandwich. Toast the sandwiches on medium-low heat until golden brown.

Should take about five minutes per side.

Cheezy Chicken Tenders

1 1/2 pounds boneless, skinless chicken strips
1/4 cup all-purpose flour
2 egg whites, slightly beaten
1 tablespoon water
2 cups Cheez-It (type) Crackers
1/2 cup grated Parmesan cheese
1 teaspoon dried oregano leaves
1/2 cup reduced-fat ranch salad dressing or spicy ranch salad dressing

Place flour on wax paper. In shallow dish stir together egg whites and water. In another shallow dish combine parmesan cheese, cheez-it snack crackers and oregano.

Roll chicken pieces, one at a time, in flour. Shaking off excess flour, dip into egg white mixture, then coat with cracker mixture, gently pressing onto chicken. In a shallow baking pan coated with cooking spray or lined with foil, place chicken in a single layer.

Bake, uncovered, at 425°F for 15 - 20 minutes or until chicken is no longer pink. Internal temperature of the chicken should reach at least 165°F. Serve with salad dressing as dipping sauce.



Merry Christmas!

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

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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!

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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

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Season's Greetings



May the ever-present warmth of
His love fill your heart and soul with
contentment at Christmastime and always.
We thank you for all the ways you inspire us.
Merry Christmas and Best Wishes
to all of you in the New Year!

GRTF 
GLEN RAVEN TECHNICAL FABRICS
BURNSVILLE, NORTH CAROLINA

Creamy Hot Chocolate

1/3 cup unsweetened cocoa powder
3/4 cup white sugar
1 pinch salt
1/3 cup boiling water
3-1/2 cups milk
3/4 teaspoon vanilla extract
1/2 cup half-and-half cream

Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water.

Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch.

Stir in 3 1/2 cups of milk and heat until very hot, but do not boil!

Remove from heat and add vanilla. Divide between 4 mugs.

Add the cream to the mugs of cocoa to cool it to drinking temperature.

Homemade Hot Cocoa

1/2 cup sugar
1/4 cup baking cocoa
Dash salt
1/3 cup hot water
4 cups milk
3/4 teaspoon vanilla extract
Miniature marshmallows, sweetened whipped cream or cinnamon sticks, optional

In a saucepan, combine sugar, cocoa and salt. Add water; bring to a boil. Cook and stir for 2 minutes.

Stir in milk; heat to serving temperature (do not boil).

Remove from the heat; stir in vanilla. Whisk until frothy.

If desired, garnish with marshmallows, cream or cinnamon sticks.

Homemade Hot Cocoa Mix

4 cups nonfat dry milk powder
1 1/2 cups sugar
1 cup non-dairy powdered coffee creamer
2/3 cup unsweetened cocoa powder
1 (4 ounce) package instant chocolate pudding

Place all the ingredient together in a large bowl.

Whisk together until well combined.

Store in an airtight container.

To prepare a cup of hot cocoa: add 1/4 to 1/2 cup of mix to 8 oz of hot water. Stir until blended. (If using 1/3 cup per serving, you should be able to get 22 servings from this recipe.)



1-2-3 Hot Cocoa Recipe

Makes 6 Servings

1 pkg. (3.9 oz.) JELL-O
Chocolate Flavor Instant
Pudding

6 cups cold milk
1/2 cup JET-PUFFED
Miniature Marshmallows,
divided

1.) Beat pudding mix and milk in saucepan with whisk 2 min.

2.) Bring just to simmer on medium heat, stirring frequently.

3.) Pour into mugs. Top with marshmallows.



White Hot Chocolate

4 cups milk
1 cup good quality white chocolate chips or chopped white chocolate
1 teaspoon pure vanilla extract
pinch salt optional

Place the milk, white chocolate, vanilla and a pinch of salt (if using) in a medium saucepan. Whisk continuously over medium-low heat, until the chocolate has melted and the mixture is smooth (do not boil).

Garnish with your choice of white chocolate chips, white chocolate shavings, marshmallows, whipped cream, candy canes.

Serve immediately.

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 tablespoons 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 until smooth. Season with salt, as desired.

Serve meatballs with barbecue sauce.



Zesty Grilled Wings with Ranch

8 Servings

- 1 cup KRAFT Zesty Italian Dressing
- 16 chicken drumettes (2 lb.)
- 1/2 cup KRAFT Original Barbecue Sauce
- 2 green onions, sliced
- 1/4 cup KRAFT Classic Ranch Dressing

Pour Italian dressing over chicken in large bowl; toss to coat. Refrigerate 30 min. to marinate.

Heat grill to medium heat. Drain chicken; discard marinade.

Grill chicken 8 min. on each side or until done. Brush with barbecue sauce; grill 2 min. Place on platter; sprinkle with onions.

Serve with ranch dressing.

Black Bean-Mango Salsa

32 Servings

- 1 can (16 oz.) black beans, drained, rinsed
- 1 pkg. (10 oz.) frozen corn, thawed
- 1 cup chopped ripe mango
- 1/2 cup chopped red pepper
- 1/3 cup chopped red onion
- 1/4 cup KRAFT Mango Chipotle Vinaigrette Dressing

Mix all ingredients until well blended; cover. Refrigerate at least 1 hour. Serve with grilled chicken or tortilla chips.

S'mores Snack Mix

About 11 Servings

- 3 cups oven-toasted rice cereal squares
- 2 cups JET-PUFFED Miniature Marshmallows
- 2 cups pretzel sticks
- 6 graham crackers, coarsely broken
- 4 HERSHEY'S® Milk Chocolate Bars (1.55 oz. each), broken into small pieces

Combine ingredients. If desired you can add 1 cup of your favorite PLANTERS Peanuts to prepared snack mix.



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

On Today's Menu:
Our Best Wishes

Here's hoping your holiday season is filled with generous helpings of joy, excitement and goodwill. We'd like to take a moment to thank our friends and customers for all they have brought to our table this year, including friendship, success and wonderful memories. Serving all of you has been our pleasure and we hope to see you again soon!

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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.

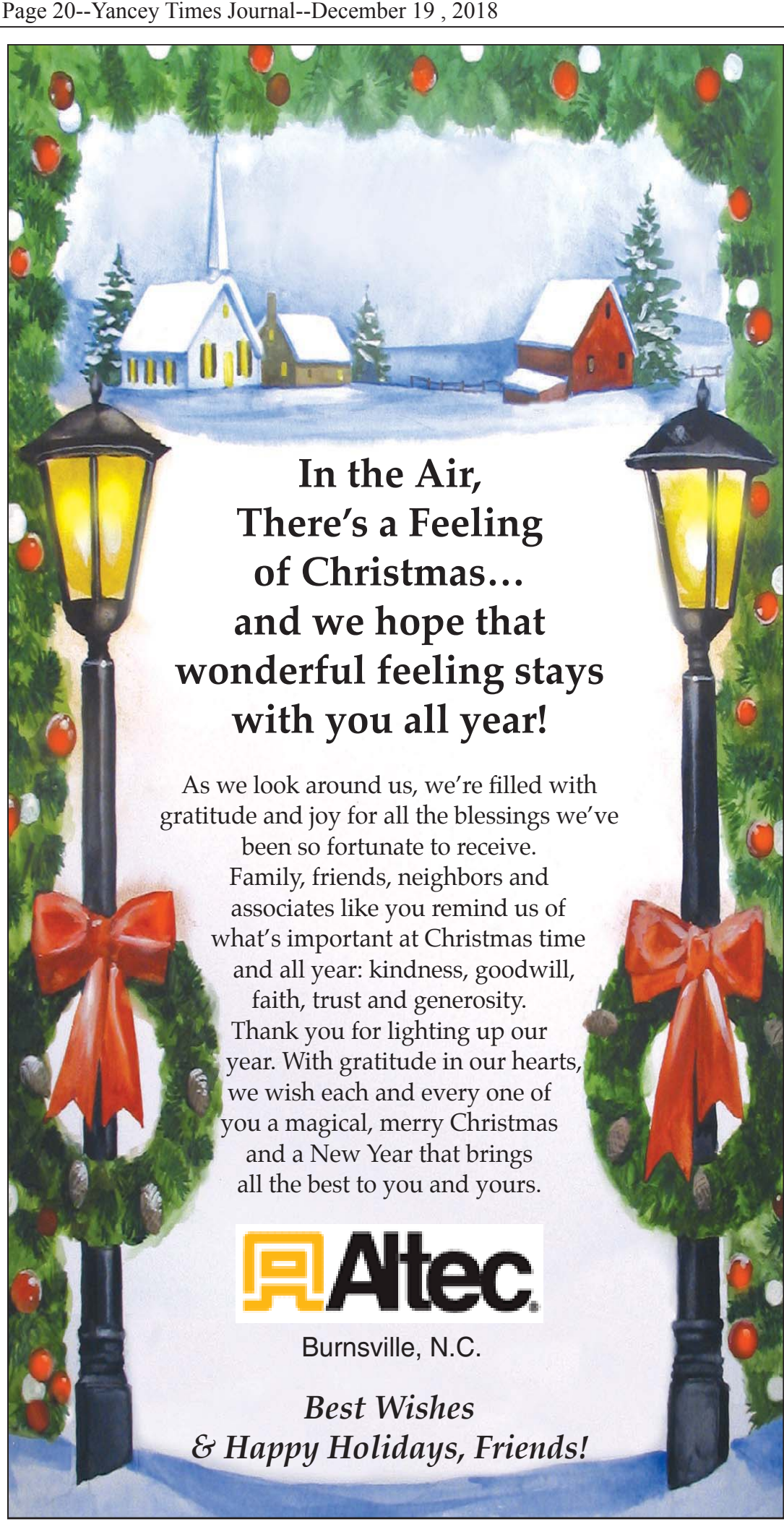
We'd like to take this opportunity to thank our kind customers for the gifts of your patronage. We wish you all the best during the holiday season and throughout the coming year. From our families to yours, Merry Christmas and many blessings!

Trent & associates

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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!*

Easy Christmas morning breakfast

Spiced Yogurt

Muffins

(Yield: 50 servings)

6-1/2 cups Dannon plain fat-free Greek yogurt

4 cups water, room temperature

1 box (5 lbs) Gold Medal® Muffin Mix, Whole Grain Variety

3 tablespoons McCormick pumpkin pie spice

2 tablespoons McCormick Chipotle cinnamon

Combine yogurt and water in mixing bowl. Whisk until blended. Set aside.

Add spices to dry muffin mix in a large bowl. Add yogurt and water mixture to the muffin mixture. Mix until just blended. Don't overmix.

Using a scoop, portion into greased or lined muffin pans. Bake at 350 F for 24 minutes, or 17 to 20 minutes in a convection oven, until the tops are golden brown.

This recipe for "Spiced Yogurt Muffins," courtesy of the National Dairy Council, Dannon and McCormick, can be made in advance and then enjoyed while peeking into Christmas stockings or watching holiday parades on television.

This big-batch recipe is ideal for feeding a houseful of overnight holiday guests. Or it can be prepared in advance and doled out as needed throughout the week. The muffins also can be made as a treat for holiday office luncheons. Cut the recipe in half for smaller yields.

A simple, tasty holiday treat

Baking is a holiday tradition in many families. Gingerbread cookies may be the first baked goods that come to mind when people envision the holiday season, but celebrants need not limit themselves when preparing special treats for their families.

Macaroons are one beloved baked good that busy holiday hosts may believe are too time-consuming to prepare. However, the following recipe for "Coconut Macaroons with Dried Cherries" from Laurey Masterton's "The Fresh Honey Cookbook" (Storey) is easy to whip up and makes for a tasty holiday treat.

Coconut Macaroons with Dried Cherries

Makes 25 to 30 small cookies

1 cup unsweetened flaked coconut

1 cup sweetened flaked coconut

8 egg whites

Salt

1/4 cup dried cherries

2 tablespoons butter

1 tablespoon honey, preferably orange blossom honey

Preheat the oven to 350 F.

Combine the unsweetened and sweetened coconut on a baking sheet. Lightly toast in the oven for 5 to 10 minutes. Keep close watch so the mixture does not burn, though you do want a

nice toasted golden brown color. Remove from the oven and set aside to cool.

Reduce the oven temperature to 325 F. (If using a convection oven, leave at 350 F.)

Whip the egg whites with a pinch of salt in a medium bowl until the whites stiffen into firm peaks. Fold the toasted coconut into the egg white mixture.

Line a baking sheet with parchment paper. Drop tablespoon-size rounds, perhaps using a small ice cream scoop, of the coconut mixture onto the baking sheet. Press one or two dried cherries into the top of each macaroon.

Melt the butter and honey together in a microwave on high for 20 seconds. Drizzle the mixture over the top of each macaroon. Sprinkle with a tiny pinch of salt.

Bake the macaroons for 20 to 25 minutes, until lightly browned (watch carefully to avoid burning), or for 8 to 10 minutes if using a convection oven. The macaroons should be dry to the touch. You may need to bake them longer if it is a humid day. If you live in a dry area, these will keep well for a week.

Chef's note: If you want to be really fancy, melt some chocolate and dip each one halfway into it.