



Winter
Wonderland
Snow Bunnies

Sue Tuttle
Rita Janda
Jody Knauf
Kathy Pompili
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Glacier Ice

- 1.5 ounces of Vodka or White Rum
- 5 ounces of Blue Curacao
- .75 ounces of Lemon Juice (preferably fresh)
- 1 ounce of Pineapple Juice (preferably fresh)
- 5 ounces of Coconut Puree (I used Re'al Coconut puree)

Shake very well and add lots of ice!

I ski like a girl, so try to keep up Cocktail Meatballs

TOTAL TIME: Prep/Total Time: 30 min. **YIELD:** 20 servings

Ingredients

- 2 large eggs, lightly beaten
- 1-1/4 cups soft bread crumbs
- 1 teaspoon salt
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon pepper
- 2 pounds lean ground beef (90% lean)
- **SAUCE:**
- 1 can (28 ounces) diced tomatoes, undrained
- 1/2 cup packed brown sugar
- 1/4 cup vinegar
- 1/2 teaspoon salt
- 1 teaspoon grated onion
- 10 gingersnaps, finely crushed

Directions

- **1.** In a large bowl, combine the first six ingredients. Crumble beef over mixture and mix well. Shape into 1-1/4-in. balls. Place meatballs on a greased rack in a shallow baking sheet. Bake at 450° for 15 minutes. Drain on paper towels.
- **2.** Meanwhile, for sauce, combine the tomatoes, brown sugar, vinegar, salt and onion in large saucepan. Bring to a boil. Stir in gingersnaps, continuing to boil until sauce is thick and clear. Reduce heat to simmer; add meatballs. Heat through. **Yield:** About 5 dozen.

Apres Ski Cheese Fondue

Yield: Makes 6 servings **Time:** 30 min

INGREDIENTS

- 1 garlic clove, halved crosswise
- 1 1/2 cups dry white wine
- 1 tablespoon cornstarch
- 2 teaspoons kirsch (optional)
- 1/2 pound Emmental cheese, coarsely grated (2 cups)
- 1/2 pound Gruyère, coarsely grated (2 cups)

PREPARATION

Rub inside of a 4-quart heavy pot with cut sides of garlic, then discard garlic. Add wine to pot and bring just to a simmer over moderate heat.

Stir together cornstarch and kirsch (if using; otherwise, use water or wine) in a cup.

Gradually add cheese to pot and cook, stirring constantly in a zigzag pattern (not a circular motion) to prevent cheese from balling up, until cheese is just melted and creamy (do not let boil). Stir cornstarch mixture again and stir into fondue. Bring fondue to a simmer and cook, stirring, until thickened, 5 to 8 minutes. Transfer to fondue pot set over a flame.

What to dip

- Cubes of French bread
- Cubes of apple and pear
- Roasted potatoes
- Julienned raw red bell pepper
- Blanched broccoli florets

What to drink

- Dry white wine such as dry Riesling or Sancerre
- German lager or Saison-style ale
- Farmhouse cider
- Fino Sherry

Notes: Emmental and Gruyère are the

most commonly used cheeses in a clas-





Black Diamonds are a Girl's Best Friend



Roasted Vegetables

Prep Time **20 min**

Total Time 30 min

Serves 4 {serving size: about 1 1/2 cups}

Don't be scared of a hot oven-roasting the veggies at 500°F gets the job done quickly and gives the vegetables a nice golden color. Tarragon has an anise flavor similar to fennel; you can omit it or substitute sliced green onions or parsley for a fresh pop.

Ingredients

- 1 cup chopped peeled sweet potato {about 1 small}
- 1/4 cup olive oil, divided
- 1 teaspoon grated lemon rind
- 5/8 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper
- 8 ounces Brussels sprouts, trimmed and halved
- 1 ounces Parmesan cheese, grated and divided (about 1/4 cup)
- 2 large shallots, quartered lengthwise
- 1 (10-oz.) pkg. cauliflower florets
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons white wine vinegar
- 1 (5-oz.) pkg. baby arugula
- 3 tablespoons chopped almonds, toasted



Directions

Step 1 Preheat oven to 500°F. Place a rimmed baking sheet in oven {leave pan in oven while it preheats}.

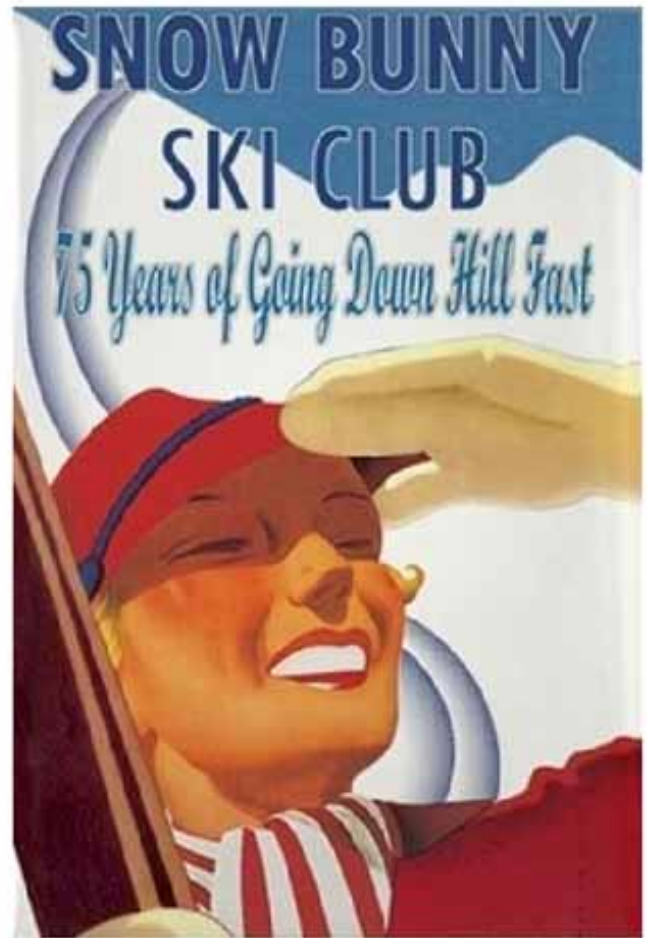
Step 2 Combine sweet potato, 2 tablespoons oil, rind, 3/8 teaspoon salt, pepper, Brussels sprouts, 2 tablespoons Parmesan cheese, shallots, and cauliflower in a bowl. Spread potato mixture on preheated pan; bake at 500°F for 15 minutes or until golden brown.

Step 3 Combine remaining 2 tablespoons oil, remaining 1/4 teaspoon salt, tarragon, and vinegar in a large bowl. Add arugula; toss to coat. Divide arugula

mixture among 4 plates. Top evenly with vegetable mixture, remaining 2 tablespoons Parmesan cheese, and almonds.

Snowy Night Minestrone Soup

- 6 slices of bacon sliced
- 1 teaspoon of Garlic
- 2 medium onions chopped
- 1 6 oz. can of tomato paste
- 1 cup of water
- 3 tbl. spoon of chopped parsley
- 2 cups of chopped cabbage
- 2 cups of chopped celery
- 3 medium carrots sliced
- 2 medium potatoes diced
- 1 can kidney beans
- 1 cup diced zucchini
- salt and pepper to tasted
- 1 cup of elbow macaroni
- 1/4 romano cheese
- 8 drops tobacco sauce
- 2 beef bouillon cubes



Saute bacon, garlic, onions, in a large skillet. Transfer to dutch oven. Add veggies, water, and seasonings. Cover and cook slowly for 45 minutes. Add elbow macaroni and cook for another 10 minutes or until pasta is soft.

If I have a large group, I double the recipe. You may need to add to cooking time so veggies are tender. You may also need to add more water.

Snowflakes and Chocolate Cherry Dream

Prep Time: 20mn Total Time: 2hr

INGREDIENTS

1 package regular Oreo Cookies (not Double Stuff) - about 36 cookies. You will use the whole cookie, including the filling.

6 Tablespoons butter, melted

16 ounces cream cheese, softened to room temperature

3/4 cup powdered sugar

2 Tablespoons cold milk

12 ounce tub Cool Whip

21 ounce can Cherry Pie Filling



DIRECTIONS

1. Prepare a 9 x 13 inch baking dish by spraying it with non-stick cooking spray. I sometimes also line the pan with tinfoil to create handles so that I can easily lift the dessert out of the pan and cut it into pieces.
2. Begin by crushing 36 Oreo cookies. I used my food processor for this but you could also place them in a large ziplock bag and crush them with a rolling pin. When the Oreos have turned into fine crumbs, you are done. You will use the whole cookie, including the filling.
3. Transfer the Oreo crumbs to a large bowl. Stir in 6 tablespoons melted butter and use a fork to incorporate the butter into the cookie crumbs. When the butter is distributed, transfer the mixture to the prepared 9 x 13 inch baking dish. Press the crumbs into the bottom of the pan. Place the pan in the refrigerator while you work on the filling.
4. With your mixer, beat the cream cheese until light and fluffy. Add in 3/4 cup powdered sugar and 2 Tablespoons cold milk and mix to combine. Stir in a 12 ounce tub of Cool Whip.
5. Remove the crust from the refrigerator and spread the cream filling over the cookie crust.
6. Use a spatula to spread the cherry pie filling over the top.
7. Place in the freezer for one hour or the refrigerator for two hours before serving.
8. Enjoy!

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Cheese Fondue



Glacier Ice



Cocktail
Meatba;;s



Roasted Vegetables



Minestrone



Chocolate Cherry
Dream