

SIAdvisers Holiday Cookbook 2020



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Breakfast



Ian C's "Christmas Morning Life Saver"

Ingredients

16 slices white bread, crusts removed
16 slices Canadian back bacon or ham
16 slices sharp cheddar cheese (or bag of grated)
6 eggs
½ teaspoon salt
½ teaspoon pepper
½ - 1 teaspoon dry mustard
¼ cup minced onion
¼ cup green pepper finely chopped
1-2 teaspoon Worcestershire Sauce
3 cups whole milk
Dash red pepper (Tabasco)
¼ lb. butter
Special K or crushed Corn Flakes

Instructions

In a 9" x 13" buttered glass dish put 8 pieces of bread
Add pieces to cover dish bottom entirely
Cover bread with slices of back bacon, sliced thin
Lay slices of cheddar cheese on top of bacon and then cover with slices of bread to make it like a sandwich
In a bowl, beat eggs, salt and pepper. To egg mixture, add mustard, onion, green pepper, Worcestershire Sauce, milk and Tabasco
Pour over sandwiches, cover and let stand in fridge overnight
In the morning, melt ¼ lb. butter, pour over top. Cover with Special K. Bake uncovered, one hour at 350 degrees F.
Let stand 10 minutes before serving
Served with fresh cup up fruit and cinnamon buns

NOTE: recipe must be made day/night before



Dawn's Calorie free Cinnamon Roll Breakfast Casserole

Ingredients

12 small or 6 large, iced cinnamon rolls (can be day old's)
8 eggs
2 C milk
Small container of blueberries (optional)

Instructions

Grease a 9x13 pan
Mix Eggs and Milk together
Pull apart cinnamon rolls into pieces and place in greased pan.
Pour milk/egg mixture over top of the rolls.
Cover and refrigerate overnight or minimum 6 hours.

In the morning, cover with tinfoil and bake in a 350F oven for 45-50 minutes.
Take out of the oven, uncover, and let stand for 5 minutes.
Cut and serve with blueberries and maple syrup.

Enjoy!



Scott's Banana Muffins

Ingredients

3 large bananas
¾ C white sugar
1 egg
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1 ½ C all-purpose flour
1/3 C melted butter or vegetable oil
½ C chocolate chips or walnuts

Instructions

Mash Bananas

Add sugar and slightly beaten egg
Add the melted butter/oil
Add the Dry Ingredients, mix and bake

375 F for 20 minutes

For a loaf, bake 50-60 minutes



Walla's Favourite Blueberry Muffins

(sugar free, grain free)

Ingredients

- 2 ½ cup almond flour
- ½ cup sweetener (I prefer Stevia since it's a natural sugar free sweetener)
- 1 ½ tsp baking powder
- ¼ tsp sea salt
- 1/3 cup coconut oil measured solid then melted
- 1/3 cup almond milk
- 3 large eggs
- ½ tsp vanilla extract
- ¾ cup or more as desired fresh blueberries
- Silvered almonds for decorating

Instructions

- 1) Preheat oven to 350 degrees F
- 2) Line a muffin pan with 12 paper muffin liners
- 3) In a bowl stir the dry ingredients
- 4) Mix in the wet ingredients
- 5) Fold in the blueberries
- 6) Distribute the batter in the muffin cups
- 7) Sprinkle the silvered almonds on top of each muffin
- 8) Bake for 25 minutes



Appetizers



J.C's Beef Crostini's

Ingredients

Beef Tenderloin
Oil
Baguette
Salt & Pepper
1 C sour cream
2 tbsp horseradish
2 tbsp mayonnaise
¼ C applesauce
2 tbsp breadcrumbs

Instructions

Cook tenderloin ahead until medium rare
Cut baguette into slices and place on a pan
Rub a small amount of oil, salt & pepper, and place under broiler until brown. (approx. 1-2 minutes)
Slice beef thinly
Mix sour cream, horseradish, mayo, applesauce, and breadcrumbs.

Place small amount of sour cream mixture on baguette & top with a slice of beef.

Serve!!!



Dawn's Cheesy Garlic Pull Apart Bread

Ingredients

2 containers Pillsbury Flaky Biscuits
1 block of Mozzarella Cheese (you can use mozzarella cheese strings too)
½ C butter
2 cloves garlic finely chopped
½ C fine parmesan
½ C shredded mozzarella
Spices – oregano, thyme, basil, onion flakes & garlic salt

Instructions

Grease a Bundt pan or spring pan with butter, Pam or margarine
If you use a spring pan you can place an oven safe bowl in the centre of the pan for your marinara sauce.

Open the biscuits and cut each raw biscuit in half
Cut the Mozzarella block into small pieces – approx. 1cm cubed
Place one cube into 1 half piece of the biscuit and roll into a ball.
Place the ball into the pan.
Continue until all of the biscuits are gone and the pan is full of dough balls.

Melt butter with the chopped garlic and drizzle over biscuits.
Sprinkle spices over the top of the biscuits.
Sprinkle parmesan and shredded cheese on top.

Bake uncovered in centre of the oven @ 350F for approx. 30-35 minutes or until top has browned.

Serve with Marinara sauce (spaghetti sauce for the normal)

Enjoy!



Ross' Special Appetizer

Tomato Slices on a plate – single plates depending on number of people or one large plate
Thin Slices of Mozzarella Cheese
Thin Slices of Red Onion
Fresh basil – sprinkle on top
Virgin Olive Oil and Balsamic Vinegar – 60/40 whisk together
Spoon over above ingredients
Chill 15 Minutes



Dawn's Skor Cheese Ball

Ingredients

Cheese Ball:

- 1 package of cream cheese
- 1/2 c of white sugar
- 1/2 c chocolate chips (optional)
- 1 tsp vanilla

Topping:

- 3 Skor Bars or Skor pieces
- Caramel sauce

Instructions

1. Soften cream cheese
2. Combine all ingredients for the cheese ball after the cheese has softened and mix well for approx. 1 minute.
3. Form into a ball
4. Crush the Skor bar into small pieces
5. Roll the cheese ball through the Skor pieces until the entire ball is covered.
6. Cover and refrigerate for a min of 2 hours.
7. Remove from fridge and squeeze caramel sauce over the cheese ball when ready to serve.

Serve with:

Granny Smith Apple pieces, graham crackers, or chocolate squares.



Troy's Hawaiian Meatballs

Meatballs

$\frac{3}{4}$ pound of ground beef
1 egg
1 cup of crushed soda crackers
 $\frac{1}{2}$ cup of white wine
1 teaspoon of salt and pepper
1 teaspoon of mustard
1 onion
1 teaspoon of Savory

Mix together and make into large meatballs. Brown in pan.

Sauce

1 cup of sliced onion
1 large garlic clove minced
 $\frac{1}{2}$ cup of ketchup
1 tablespoon of vinegar
 $\frac{1}{4}$ cup brown sugar
1 teaspoon of hot sauce
Add salt and pepper

Mix sauce well

Place meatballs and sauce in dish and mix well. Place in preheated oven at 350 for one hour



Lunch



Laura's Apple Granny Wings

First, rinse and paper towel dry the wings. Spread them on a large cookie sheet sprayed with Pam and bake at 350 for approx. 1 1/2 hours. Turn them over after 30 minutes and drain off most of the fat. Keep an eye on them so they brown and get crispy not burned.

Sauce

In a small pot combine this all together and just get it hot enough to melt the butter and mix well.

1/2 cup Franks hot sauce

1/4 lb butter

2 tablespoons Worcestershire sauce

2 tablespoons white vinegar

1 tablespoon soya sauce

(Do not let the sauce boil for long or it loses its flavour)

Once the wings are cooked and crispy place them in a large bowl with a lid and add all your sauce. Shake them well for a couple of minutes and serve.



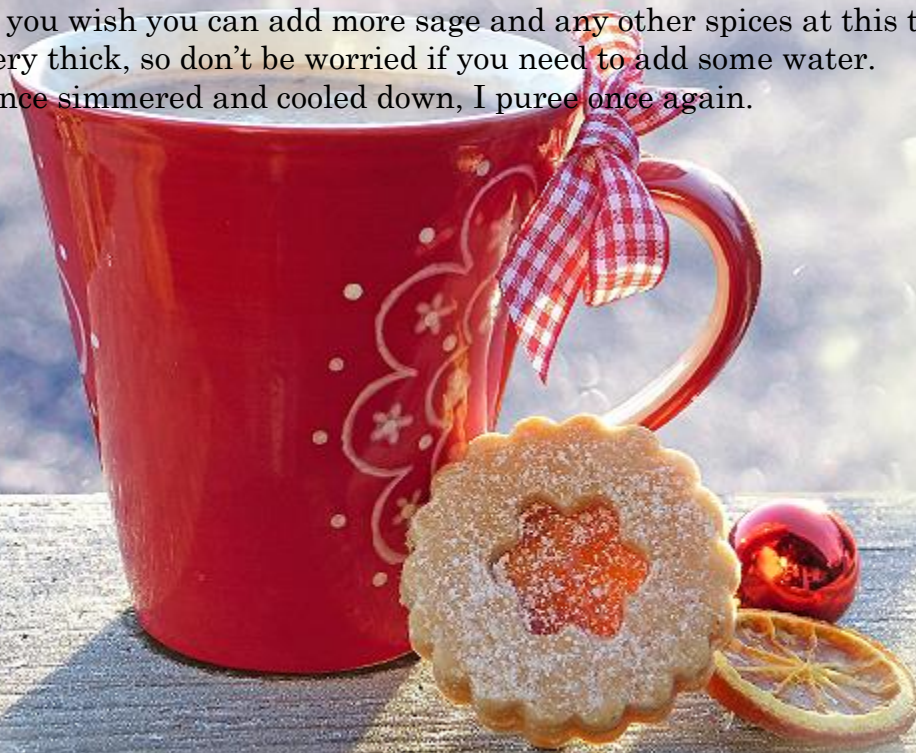
Laura M's Squash Soup

Ingredients

Butternut Squash or Acorn Squash
Sweet Onion – one medium
Sweet Potato or White Potato – one medium
Chicken or vegetable broth – 3 cups

Instructions

Cut squash in half and clean out seeds
Cut potato in half
Cut onion into quarters
Arrange on a flat pan (cookie sheet works) lined with parchment paper –
Sprinkle with Herbs de Provence, Thyme, Basil, Rubbed Sage - I like a lot of spices, so roughly a tsp of each, except for the rubbed sage – 2 tsps.
Drizzle all with olive oil
Place in oven at 400 degrees – depending on size of squash takes at least 30 -45 to become soft when poked with a fork.
Remove from oven when cooked – when cool peel off skin and put into the pot with your chicken broth. This is the time I will do the first puree of the vegetables, once smooth, then put on stovetop and bring to a boil. Once boiling turn down to simmer for at least a half hour.
If you wish you can add more sage and any other spices at this time as well. It does become very thick, so don't be worried if you need to add some water.
Once simmered and cooled down, I puree once again.



Scott's Napa Salad

Ingredients

2tbsp	butter
1tbsp	oil
1tbsp	sesame seeds
½ cup	slivered almonds
1/3 cup	sunflower seeds (unsalted)
2 pkg.	Chinese noodles crushed (don't use seasoning packet)
1 head	napa cabbage
1 bunch	green onions

Dressing

1 cup	sugar
½ cup	oil
½ cup	cider vinegar
1tbsp	soy sauce

Directions:

Sauté seeds, almonds and noodles in butter and oil medium heat until golden brown.
Drain on paper towel and cool.

For the Dressing, heat oil, sugar, vinegar, and soy sauce until sugar dissolves. Set aside and cool.

Slice cabbage into ribbons and slice green onions thinly.

To serve:

Mound cabbage/onions mix in bowl, place seed/mix on top as you like
Just before serving, stir dressing and use as much as you like



Main Course



Cathy's Chicken Pot Pie

Ingredients

1 c peeled & diced potatoes	1 ½ cups chicken broth
¾ c sliced carrot	1 c milk
½ c butter	3 cups shredded chicken (rotisserie)
2/3 c diced onion	1 c peas
1 ¼ tsp salt	2 refrigerated pie crusts
½ tsp ground pepper	1 egg beaten together with tblsp water to make egg wash
¼ tsp dried thyme	
¼ tsp poultry seasoning	
½ c all purposes flour	

Instructions

Preheat oven to 425 degrees.

Put potatoes and carrots in a small saucepan, cover with water, bring to a boil for 5-8 minutes until soft Drain.

Melt 1/2 cup butter in large sauté pan. Add onions and sauté for 2 to 3 min

Add salt, pepper, thyme, and poultry seasoning. Sprinkle flour on top, cook for 1 min, stir Slowly whisk in chicken broth and then milk. Add potatoes, carrots and simmer for a few minutes to thicken. Check your seasoning for your desired taste

Stir in chicken and peas. Turn heat off.

You can make your own pie crust, or you can buy it

Put 1 pie crust into the bottom of a deep dish pie plate. Pour filling into pie shell.

Place second pie crust on top and trim excess

Press the two pie crusts together

Brush with egg white, use a knife to cut 4 slits to let steam escape
place on a baking sheet bake for 30 minutes



Scott's Cheesy Cauliflower Casserole

Wash and cut 1 large head of cauliflower into bite size pieces,

Drop into boiling water and cook for 5 minutes until just tender. Drain and cool under cold running water. Dry thoroughly. A salad spinner works well.

Melt 2tbsp butter in a saucepan. Add 3 tbsp flour whisking constantly for 2 minutes. Slowly add 2 cups hot milk, 1 tsp. salt, pepper, ¼ tsp. nutmeg, ½ cup grated Gruyere cheese, 1/4 cup grated Parmesan cheese.

Cook until thick, stirring constantly.

Put 1/3 of cheese sauce into a well-greased casserole dish approximately 8 x 10. Add cauliflower. Cover with remaining cheese sauce.

Mix 1/4 cup fresh breadcrumbs, 2 tbsp melted butter and 1/4 cup grated Gruyere cheese. Sprinkle over casserole.

Bake uncovered at 375 degrees for 25-35 minutes.

Let rest for at least 10 minutes. **Do NOT skip this step or it will be watery**



Dan's (Nana's) Tourtiere

Pie shell

2 cups flour

3/4 tsp salt

2/3 cup shortening

1 tsp baking powder

blend with a pastry blender

Mix 1 egg

1 Tbsp white vinegar & add water to 1 cup cold water - Add slowly to flour as you mix with a fork

You may not need all the liquid. Just enough that the pastry holds together

Shape into 2 balls & roll out.

Filling

1 ¼ lb ground pork

1 teaspoon cinnamon

3/4 teaspoon ground cloves

Salt & pepper to taste

Chopped onion (optional)

Add water to cover & cook around 1.5 to 2 hours.

Cool & remove fat.

Reheat & add to pie shell.

Bake 425 10 minutes reduce heat to 400 for 20 minutes.



Leah's Turkey Pot Pie (for left over turkey silly)

Ingredients

¾ cup milk

¼ cup cream or half/half cream (if you don't have half & half cream, its ok to use milk- I like to use a little cream for the creamier taste)

1 cup chicken broth

Salt & pepper to taste

1 cup frozen veggies (I use a frozen bag of veggies, that have corn, peas & gr beans)

1/3 cup flour

1 onion (I use sweet onion)

1 celery stalk

2 tbsp garlic (I use minced garlic that comes in a jar)

2-3 tbsp of butter

1 Tsp thyme

Left over turkey

Left over gravy

Left over stuffing

Instructions

- I put the stove on medium heat, put about 1 tbsp of butter in a saucepan. Add onions & garlic. Once you start smelling the aroma of the onions/garlic, it is time to add the celery – cook for about 3-5 mins –
- Next make a small space in the middle of the saucepan – add another tbsp of butter – then add 1 tbsp of flour – stir it into the butter and into the onions, garlic & celery – then add another tbsp of flour and do the same – you want the veggies to be kind of pasty like
- Next add 1 cup of chicken broth, ¾ cup milk, ¼ cup half & half cream or full cream, 1 tsp thyme, salt & pepper to taste
- Turn your heat down a little bit
- Next add about 2 tbsp of leftover gravy - next part is all about trying and adding – I try the mixture and, in some cases, will add more gravy to get the flavor I want
- Add in the left-over turkey (cut into bite size pieces) & cup of frozen veggies (you don't not need to cook these before – ok to toss in frozen)



Con't

- After you get the flavor you want, I then will add more flour and stir if the mixture is not thick enough. I usually have to add about 1.5 tbsp more of flour and stir – I do this slowly though b/c it is easier to add, then adding too much in the beginning then you get the gummy flavor

You want the mixture to be thick not watery – if you add too much flour and have the gummy taste – fix it with adding more chicken broth and left-over gravy

- Then add to pie crust – if your pie crust does not have a top – take the left over stuffing & place on a pan under boil – this gets the moisture out of it and makes it a little crispy – I do this right before I am going to serve it. If your pie crust has a top – I will just add the stuffing to the mixture after I pour it in. Don't add too much – its bread – you don't want it to soak up all the moisture mixture you just made.
- If I do a pie top, I will do a egg beaten and spread on top of the pastry – if not top – just throw it in the oven for about 45 mins at 350' These are great for freezing – if you want to freeze just don't cook them in the oven.



Ross' Lemony Tomato Basil Pasta

Ingredients

2 – pkg – 250g mixed cherry tomatoes halved
25 large basil leaves torn – more or less
1 tsp salt
500 g cavatappi or spaghetti
½ cup olive oil
2 cloves garlic finely grated or pressed – more cloves if you like lots of garlic
1 tbs lemon zest
1 cup grated Parmigiana-Reggiano cheese
¼ cup lemon juice
Pepper

Instructions

In bowl combine tomatoes, basil, and salt.
In saucepan of boiling water, cook pasta according to package instructions.
Reserve 1 cup of the cooking liquid, drain and set aside.
In large skillet, heat oil over medium heat: cook garlic and lemon zest, stirring often until fragrant, about 1 minute.
Add cooked pasta and tomato mixture, stir in ½ cup of the Parmigiano-Reggiano, the lemon juice and enough of the reserved cooking liquid to coat.
Stir in remaining Parmigiano Reggiano.
Add pepper to taste.

The following can be added:

1 cup of marinated artichokes – we skip the olive oil and use the oil from the marinated artichokes
Protein: peeled shrimp – bacon – cooked chicken



Wilfred's Chicken Rice, Hainanese Style

Ingredients

Chicken (1.5 – 2 kg)
2 tsp Sesame Oil
1 tsp Light soy sauce
450 g Rice
2 tbsp Cooking oil
4 cloves garlic, finely chopped
1 cube of Chicken stock
2 tsp salt
2 tsp sugar

Instructions

In a large pan, boil enough water to cover the chicken. When boiling, put in chicken, turn heat to low and cook covered for 10 minutes. Turn off heat and leave chicken to cook in the water for another 40 minutes. Remove chicken and put into a basin of cold water for 15 minutes. Hang chicken up to dry, then brush with 1 tsp of sesame oil with soy sauce. Cut off legs, wing tips and neck. Put them back to boil in stock.

Wash rice and drain. Heat 1 tsp oil and brown garlic. Add rice, stir fry for 1 minute, then add stock to cook it. Add stock cube and 1 tsp salt, sugar and the remaining sesame oil and cook until liquid is absorbed, and rice is cooked.

Cut chicken into 2.5 cm wide pieces. Serve with the rice, chili sauce and stock as soup.



Patricia's Boned Chicken Breasts with Prosciutto & Cheese

Ingredients

2-3 chicken breasts, skinned & deboned	8 thin slice of prosciutto (ham)
Salt (optional)	8 thin slices of Fontina cheese
Freshly ground pepper	4 tsp fresh grated Parmesan Cheese
2 tbsp oil	½ c chicken stock
3 tbsp butter/margarine	Flour

Instructions

- Preheat oven to 350F
- Slice chicken breast horizontally to make 8 thin slices, lay them an inch apart on wax paper and cover with wax paper. Pound the chicken with a cleaver or the bottom of a heavy bottle to flatten then into thinner pieces.
- Remove from the wax paper and season with S&P.
- Dip them in flour and shake off excess.
- In a heavy skillet, melt butter with the oil over moderate heat.
- Brown the chicken to a light golden brown – do not overcook.
- Transfer the chicken to a shallow buttered baking/serving dish large enough to hold them comfortably.
- Place a slice of prosciutto and then a slice of cheese on each.
- Sprinkle with parmesan and dribble chicken stock over them.
- Bake uncovered in the middle of the oven for 10 minutes or until cheese is melted.

Serves 4



Wilfred's Fried Hokkien Mee

Ingredients

100 g Pork
150 g Prawns (medium sized)
3 medium sized squid (optional)
4 stalks Flowering Cabbage (choy sum)
500-600g Cabbage
1 tbsp Dark Soy Sauce
1 tbsp Light Soy Sauce
½ tsp sugar
½ tsp salt
2 cups Stock
5 tbsp Cooking Oil
6 cloves garlic, chopped
500g Thick yellow noodles (Rice vermicelli or rice noodles may be substituted)
Shake of pepper

Instructions

Slice pork, shell and devein prawns, clean squid and cut them into 1 cm thick slices. Clean and pluck flowering cabbage into 4 cm lengths. Wash and cut cabbage into 3 cm wide pieces. Mix dark and light soy sauce, sugar, and salt in the stock for a gravy mixture.

Heat cooking oil in a pan and brown the garlic. Add pork and fry for a minute until it changes colour, then add prawns and squid and fry for another minute before adding the gravy mixture.

When the gravy mixture boils, add the noodles and vegetables. Cover pan 3-4 minutes. Mix well and keep turning the noodles over until most of the gravy is absorbed. Season to taste and serve with a good shake of pepper.

Serve Fried Hokkien Mee with sambal belacan (spicy shrimp paste) or fresh sliced chilies in light soy sauce



Wilfred's Chicken Rice in Clay Pot

Ingredients

Chicken (approx. 900g)
5 dried mushrooms
1 cm knob ginger
1 tsp salt
2 tsp light soy sauce
1 ½ tsp dark soy sauce
3 tbsp cooking oil
4 sliced shallots
450 g rice
1 pair Chinese sausages
2 chopped spring onion

Note: Clay pot should be soaked in a basin of water for an hour or so before use to prevent it from cracking.

Instructions

Clean & cut chicken into small pieces. Soak mushrooms until soft, then wash and cut into halves or quarters. Pound ginger and squeeze for juice. Season chicken pieces with ginger juice, ½ tsp salt, light and dark soy sauce.

Heat cooking oil and brown shallots. Add chicken and mushrooms and fry until chicken pieces are firm.

Wash rice and add the remaining salt and enough water and put it to boil in the clay pot. When rice is cooked and almost dry, add fried ingredients together with the whole sausages placing the sausages on top. Cover and allow rice to finish cooking on very low heat. Alternatively, use a rice cooker instead of a clay pot.

When rice is cooked, remove sausages and slice diagonally into 1-cm sections. Return sliced sausages to rice and stir to mix all ingredients thoroughly. Season to taste and serve rice garnished with spring onions.



Desserts



Shubham's Daughter's Chocolate Cake

how to bake a cake

flour sugar 2 eggs milk
mix it put it in the
oven your chocolate cake
is made.



J.C's Chippits Crunchies

Ingredients

6 oz pkg chocolate chips
6 oz pkg butterscotch chips
1 c chow mein noodles
1 c peanuts

Melt chips in a 1 ½ qt bowl over hot water
Stir in chow mein noodles and peanuts

Drop with tsp onto wax paper
Chill until firm.

Makes 2 dozen



Val's Peppermint Cheesecake with Oreo Crust

Crust:

- 2 cups Oreo Cookie crumbs
- 4 Tablespoons melted butter

Filling:

- 4- 8-ounce pkgs. cream cheese (softened to room temperature)
- 3 Tablespoons flour
- 1 ½ cups white sugar
- 4 eggs
- ¼ cup milk
- ½ teaspoon peppermint extract (**can replace with peppermint schnaps**)
- 1 tablespoon vanilla
- 8 ounces sour cream

Topping:

- ¼ cup candy canes crushed
- ½ cup semi-sweet chocolate chips
- ½ teaspoon shortening

Preheat oven to 350 degrees.

Grease an 8- or 9-inch spring-form pan. Cover with foil to ensure watertightness.

Crust:

1. Measure out 2 cups of Oreo cookie crumbs.
2. Mix with melted butter.
3. Press firmly into bottom and part-way up sides of spring-form pan. Place in the fridge to set.

Filling:

1. In food processor, cream the cream cheese until smooth.
2. In another bowl, whisk together the flour and sugar.
3. Gradually add flour/sugar mixture to the cream cheese mixture. Beat until smooth.
4. Add the eggs, one at a time, to cream cheese mixture.
5. Pour filling onto crumb crust.
6. Place in larger pan with hot water about ½ way up spring-form pan for water-bath baking.
7. Bake 60 minutes. Leave cheesecake in oven but turn oven off. Leave in oven with heat off for 30-45 minutes. Place cheesecake on rack on counter until completely cool.

Topping:

1. In microwave, in 20 second intervals, melt together the chocolate chips and shortening until smooth.
2. Drizzle the melted chocolate over the top of the cheesecake.
3. Sprinkle with crushed candy cane.

Refrigerate several hours or over-night. Enjoy



Troy's Hello Dolly Squares

½ cup melted butter

1 cup of walnuts crushed

1 cup of shredded coconut

1 cup of chocolate chips

1 can of eagle brand milk

1 c crushed graham crackers

Mix well place in greased pan. Place in preheated oven at 350 for 30-40 minutes



Shubham's Rice Pudding (Kheer)

Take 1.5 l of whole milk and Bring it to boil.

After 5 -7 mins, lower the heat to medium-low.

Now, add 1/4 cup of washed white rice. Stir occasionally so the rice won't stick to the pan.

Keep the heat at medium. Stir occasionally.

After around 15 20 mins, add 3/4 cup white sugar.

Keep stirring continuously for about 10 mins.

Add some nuts to it - chopped almonds, chopped cashews, golden raisins and grated dry coconut.

Turn off the flame. Add a tsp of cardamom powder.

Serve hot or cold!



Scott's Christmas Bars

Ingredients

1 c. butter
1c. brown sugar
Cream together
Add 2 c. flour

Press into a 9 x13 pan. Pat down and bake 350 degrees for 12 minutes

Sprinkle with

1c. raisins (raisins burn easily so put them on first)
1c. pecans
1c. red and green cherries, mixed

Pour on 1 tin Eagle Brand

Bake at 325 degrees for 40 to 45 minutes.

Cover loosely with foil if they get too brown.



J.C's Granny Smith Apple Tart

Ingredients

Crust

½ c butter
1/3 c sugar
¼ tsp vanilla
1 c all-purpose flour

Filling

1 c cream cheese
1 egg, beaten
¼ c sugar
½ tsp vanilla

Topping

4 c green apples, peeled and sliced into ¼" slices
1/3 c sugar
¾ tsp cinnamon
½ c sliced almonds

Instructions

To make crust, cream butter, and sugar. Add vanilla and flour, mixing until smooth. Press into a 10" spring form pan.

Combine all filling ingredients and pour over crust.

To prepare topping, combine apples with sugar and cinnamon and toss apples gently so that the apples don't break

Arrange on top of cream cheese mixture and sprinkle with almonds.

Bake for 10 minutes at 450 F

Reduce heat to 400 F and bake for 25 minutes.

Enjoy!



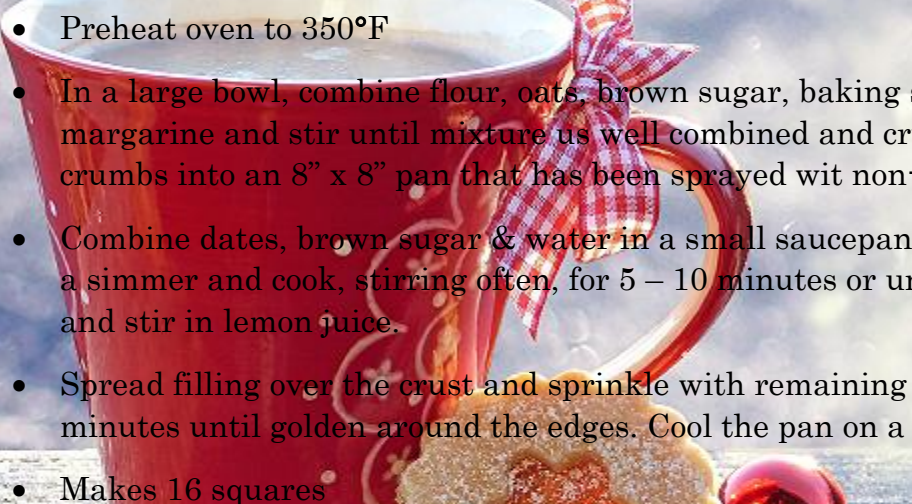
Laura's Date Squares

Base & Topping:

- 1 Cup Flour
- 1 Cup Oats
- 2/3 Cup Packed brown sugar
- ¼ tsp. Baking Soda
- ¼ tsp. Salt
- 1/3 Cup butter or margarine, melted
- 1 tsp. vanilla

Date Filling:

- ½ lb (2 cups) pitted dates chopped
- 1/3 Cup packed brown sugar
- 1 Cup water or orange juice
- 1 tbsp. lemon juice
- Pinch of nutmeg

- Preheat oven to 350°F
 - In a large bowl, combine flour, oats, brown sugar, baking soda and salt. Add butter or margarine and stir until mixture is well combined and crumbly. Press half the crumbs into an 8" x 8" pan that has been sprayed with non-stick spray.
 - Combine dates, brown sugar & water in a small saucepan over medium heat. Bring to a simmer and cook, stirring often, for 5 – 10 minutes or until thick. Remove from heat and stir in lemon juice.
 - Spread filling over the crust and sprinkle with remaining crumbs. Bake for 30 – 35 minutes until golden around the edges. Cool the pan on a wire rack.
 - Makes 16 squares
- 

Scott's Granola Bars

Ingredients

½ cup packed brown Sugar
¾ cup dried fruit. Any combo of cranberries, raisins, cherries, blueberries
¾ cup peanut butter regular/lite or any other nut butter
½ cup honey
¼ cup unsalted sunflower seeds
½ cup mashed avocado/oil or butter
1tbsp. vanilla
½ cup unsalted pumpkin seeds
¼ cup sesame seeds
¼ cup chopped nuts pecans, walnuts, almonds etc
3 cups rolled oats
1 cup chocolate chips

Preheat oven to 350 degrees. Line a cookie sheet with parchment.

Instructions

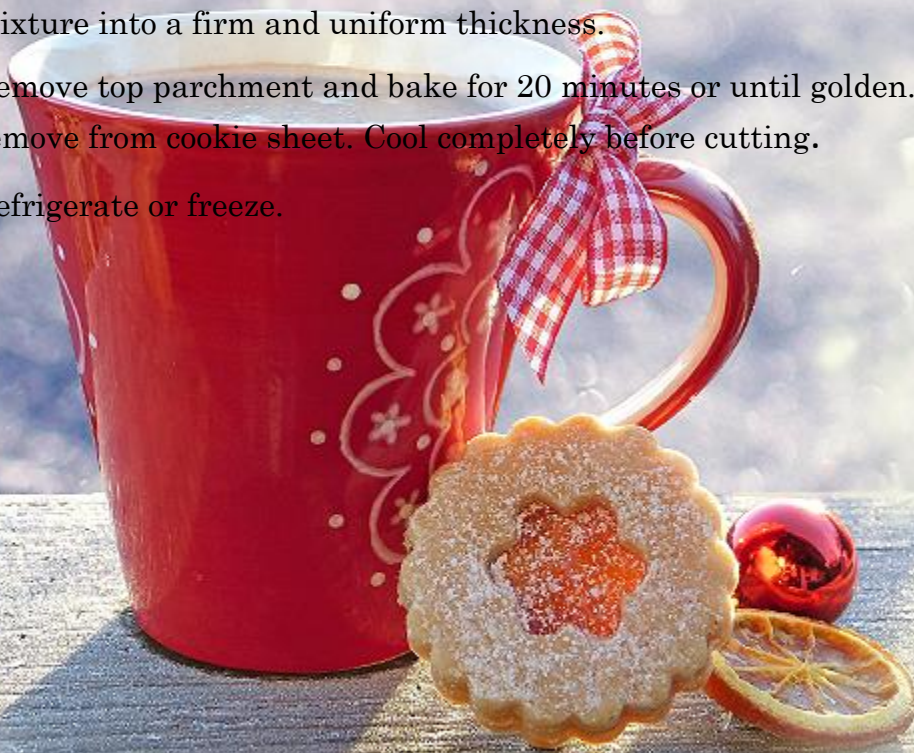
Mix sugar, peanut butter, honey, avocado/oil/butter, and vanilla.

Mix dry ingredients and then add to the first mixture and combine well.

Spread evenly on parchment paper. Cover with a second sheet of parchment and press mixture into a firm and uniform thickness.

Remove top parchment and bake for 20 minutes or until golden. Cool 5 minutes and then remove from cookie sheet. Cool completely before cutting.

Refrigerate or freeze.



Laura M's Shortbread

Ingredients

2 cups all-purpose flour
1 Cup of butter or margarine – if using food processor keep butter cold (cut into cubes) – otherwise should be softened
½ cup of Confectioners' sugar
¼ tsp salt
¼ tsp double acting baking powder
1 tsp vanilla extract
2 Tsp sugar

Instructions

Preheat oven to 350 degrees.

If using food processor – that is how I make these

Put the flour, butter, confectioners' sugar salt, baking powder and vanilla into the food processor. Leave on until starts to form ball – scrape any loose flour from sides. It should hold together easily.

Or alternatively

In large bowl mix with a mixer at medium speed until well mixed, scrape the bowl when needed.

You have choice of how you want to bake – I use a mini muffin pan – one that has 36 – I use the larger mini muffin pan as I can bake more at once.

Take roughly an even spoon full and press into each section of the pan. Then prick with a fork – not just once, do a few times in each separate cookie. Sprinkle with sugar – then put in oven – depending on your oven takes 20-30 min – done when toothpick comes out clean. You can remove them while still a bit warm, they come out very easily.

Or alternatively you can put into a 9 in round cake pan – prick with a fork – sprinkle with sugar – bake for 30 -35 minutes. Cut into wedges while warm. Cool on wire rack, separate cookies.



Ross' Jello Pie

Ingredients

1 box light Jello (sugar free)
¼ cup boiling water
16 oz. or 450 gm fat free yogurt – flavoured to complement jello
2 cups (16 oz) light Cool Whip must be name brand
1 9" graham pie crust (prepared)

Instructions

In large heat resistant bowl dissolve jello in ¼ cup boiling water, stir constantly until dissolved.

With a wire whisk stir in yogurt.

With wooden spoon fold in cool whip thawed.

Transfer mixture to prepared crust and refrigerate overnight or at least 2 hours.

Enjoy!!!



Leah's (Nannies) Molasses Cookies

Ingredients

3 Cups Flour
1 Teaspoon baking soda
4 Teaspoons Ginger
1 Teaspoon Cinnamon
¼ Teaspoon Cloves
1 Teaspoon Salt
1 Cup Butter or Shortening
1 Cup Brown Sugar
1 Egg
1 Cup Molasses

Roll out these ingredients, adding sprinkles of flour if it is too sticky to roll. If you have shapes then enjoy making your own gingerbread men, snow men etc.

Bake at 350, cook for 8-10 minutes. ENJOY!



Patricia's Peanut Butter Balls

Ingredients

2 c crunchy peanut butter
1 c Margarine/soft butter
3 c icing sugar
1 c coconut
12 ounces semi-sweet mint chocolate chips
¼ bar paraffin wax

Instructions

- Mix well peanut butter, butter & icing sugar.
- Add coconut & mix well.
- Roll into balls and freeze for 1.5 hours.
- In double boiler melt chocolate chips with paraffin wax
- Cover balls with chocolate and place on wax paper.

Makes 3 – 4 dozen



Cocktails



Dawn's Favourite Holiday Martini's

Candy Cane Martini

Ingredients

1.5 oz Vodka
1 tsp Peppermint Schnapps
Candy Canes

Instructions

Crush Candy Canes into tiny pieces
Rim the glass with crushed pieces
Mix vodka & schnapps with ice in a shaker.
Pour into martini glass
Enjoy!!

Bailey's Holiday Martini

Ingredients

2 oz Bailey's
.5 oz Vodka
.5 oz chocolate liqueur
Favourite garnish

Instructions

Mix all ingredients with ice in shaker.
Pour into glass
Garnish
Enjoy!!

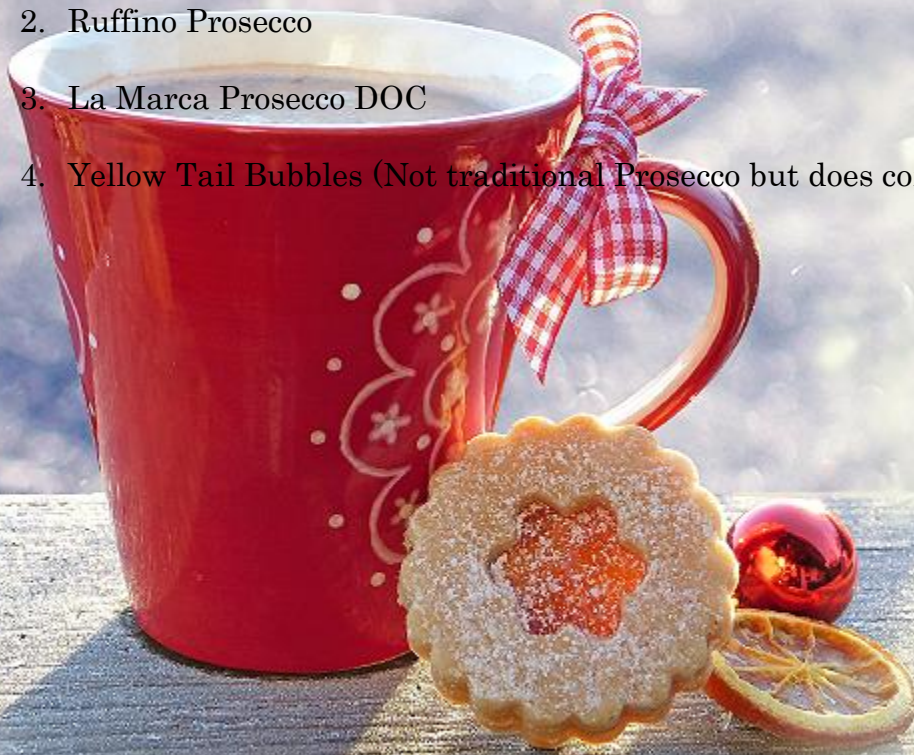


Laura's Glass of Prosecco

1. Buy bottle (or more) of your favorite Prosecco
2. Chill for minimum 2 hrs., or ½ hr. in the freezer the colder the better.
3. Open bottle carefully if you are indoors. Should you be able to have access to a deck please open and let it fly!
4. Insert straw or pour glass. Now when pouring take your time or you will lose some to overflow.
5. Drink, sip, or gulp!
6. Optional: Put back into fridge, snowbank or cooler. If drinking quickly this step is not needed 😊

Suggestions of Lovely Prosecco's to try are: (Warning these are drier types there are sweeter and less dry just ask at any LCBO!)

1. Tenuta S. Anna Prosecco Extra-Dry
2. Ruffino Prosecco
3. La Marca Prosecco DOC
4. Yellow Tail Bubbles (Not traditional Prosecco but does come with resealable cap)



Leah's Sophisticato

1.5 oz Mandarin Vodka

.5 oz Campari Liqueur

1.5 oz Pomegranate

Mix with ice and shake.

Pour into a martini glass or serve over ice in a rocks glass.

Enjoy!!!

