# Holiday Recipes
## from our Kitchen to Yours

easy recipes to prepare yourself,
save money and eat healthier

**Beef Tenderloin**
(Black Dog Belly Rub™ - page 16)

MOM'S GOURMET™

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Setting a pretty table during the holidays is fun and guests love it. Go formal or casual and fuss it up with flowers or greenery from your yard.

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# Holiday Recipes

## easy recipes to prepare yourself, save money and eat healthier

Our holidays are always filled with family, friends, food, and fuel. And, lots of laughter.

It will be the 8th Christmas since my mom and co-founder, passed away. Not a day goes by that I don't think of her and miss all the times we spent in the kitchen.

In honor and memory of my mom, I am sharing a few of our favorite family recipes.

We hope you enjoy the recipes and I know mom is thrilled these are being shared.

Happy holidays to all!

Cheers,
Sally

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# Breakfast


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# Kizzy's Field Trial Protein Bars

These will get you through the last series, especially if you give a couple to the judges ;-) These yummy bars are free of nuts, gluten and dairy.

**Ingredients**

1 cup chopped, pitted dates
1/2 cup water
1 cup rolled oats
1 cup hulled, pumpkin seeds, roasted (pepitas)
1 cup hulled, roasted sun flower seeds – unsalted
1/2 cup dried apricots
1/4 cup toasted sesame seeds
1/4 cup unsweetened shredded coconut
3/4 dark brown sugar – packed
2 tablespoons Yellow Dog Sweet Shake
1/4 cup oat flour
1/4 cup canola oil
3/4 teaspoon Real Salt

**Instructions**

1. Preheat oven to 350
2. Line and 8" square pan with parchment paper
3. Combine dates with water in a sauce pan and simmer for 4 minutes or until tender (drain and reserve)
4. Combine oats, pumpkin, sunflower, and sesame seeds, apricots, coconut, brown sugar, Yellow Dog Sweet Shake, oat flour and canola oil in a bowl and to to combine. Stir in dates and mix thoroughly. Use a spatula to press the mixture firmly into the pan to make an even layer. Shake on Yellow Dog Sweet Shake on the top.
5. Bake for 35 minutes until the top is evenly golden. Let cool completely.
6. Use the parchment to lift out the the bars. Use a serated knife to cut them into bars. Keep in a sealed airtight container and throw them in the truck!


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# Jammin' Eggs Benedict – OMG! A must make

This was inspired by a friends modification from the Bohemian Cafe, in Chesapeake City, MD. We added Jammin" Salmon to top it off. Decadent. The best brunch ever. Serves 4

**Hollandaise Sauce**

1 stick butter melted
2 egg yolks
1 tablespoon lemon juice
pinch of cayenne pepper

**Eggs Benedict**

Two Poached eggs for every person (8)
2 toasted and buttered English muffin halves for each person
Smoked salmon – one package – use a small piece for each English muffin
1 cup of cooked Dungeness  or Snow crab

***Directions***

In small mixing bowl, beat egg yolks on medium speed until they are lemon yellow, reduce speed to low and slowly drizzle in melted butter. When half the butter has been drizzled in, squeeze lemon juice and cayenne pepper into remaining butter and drizzle into egg mixture. Set aside.

**Assemble**

Take each toasted and buttered English muffin and place a piece of smoked salmon on it. Add a poached egg on top of the salmon. Then divided the cooked crab into 8 equal portions and place the crab meat on top of the poached eggs. Drizzle with hollandaise sauce and shake on Jammin" Salmon.

*Serve with Roasted Asparagus and fresh fruit. Bloody Mary's are also a great compliment and if you have Feisty Fish Rub you can rim the glass with Feisty Fish.*


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**Jammin Eggs Benedict**
(Jammin' Salmon) - page 4


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# Appetizers


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# Dried Apricots Wrapped in Kizzi's Bacon

**Ingredients**

1 package of quality thick sliced bacon
1 package of dried apricots – squeeze the bag before you purchase to make sure they are soft
Yellow Dog Sweet Shake

**Instructions**

1. Place strips of bacon on a rimmed cookie sheet lined with parchment or foil (makes for easier clean-up)
2. Shake Yellow Dog Sweet Shake generously on the bacon strips and broil until cooked but slightly underdone.
3. Cut the strips into 2 pieces and wrap around the apricots, secure with a toothpick if needed.
4. Put them back on a clean cookie sheet and roast at 400 until bacon is slightly crisp.
5. Serve warm.

# Mushroom Puffs - delectable!

**Ingredients**

8 oz. cream cheese - softened
1 box mushrooms – cleaned and sliced thin
6 tablespoons butter – divided
½ cup minced white onion
4 to 5 slices of quality wheat or white bread

**Instructions**

1. Sauté sliced mushrooms in butter until all liquid is evaporated and the mushrooms are browned.
2. Mix cream cheese and onions together.
3. Add Black Dog Belly Rub and gently fold in mushrooms.
4. Trim crusts from bread and flatten slices slightly with rolling pin.
5. Spread each slice with approximately 2 Tbsp of mixture.
6. Roll up jelly roll fashion and secure with toothpicks.
7. Place seam side down on parchment lined baking sheet.
8. Cover and chill for at least 1 hour
9. Brush roll-ups with melted butter.
10. Bake in a 375*oven for 10-15 minutes or until lightly brown.
11. Remove toothpicks and slice in half. Serve warm.


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# Key West Pinks - simple and guests love them

**Ingredients**

25 cooked, peeled, de-veined, tail removed shrimp (we buy them from Costco in the freezer section already peeled de-veined and tail removed to save time and hassle). Thaw it overnight in the refrigerator.
1/2 cup light mayo (or regular if you want more fat)
1-1/2 teaspoons Feisty Fish Rub
2 green onions minced
8 to 9 slices of whole wheat bread
Parsley for garnish

**Instructions**

1. Mix the mayo, green onion and Feisty Fish Rub in a bowl and let sit in the refrigerator for an hour (you can also make overnight).
2. Take a 2" round cookie cutter and cut circles out of the bread slices. You can usually get 3 to 4 to a slice (make bread crumbs with the remaining bread or give the extra bread to the birds or the dog).
3. Spread a little of the mayo mixture on to the bread round and then place a shrimp on top.
4. Add a little snippet of parsley in the center.
5. That's it.

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# Endive with Herbed Goat Cheese

This is simple, easy to make and elegant.

**Ingredients**

2 oz goat cheese – softened
4 oz cream cheese – softened
1 tablespoon finely chopped parsley
2 tablespoons minced green onion
2 teaspoons Gallopin' Gourmet Shake
French endive

**Instructions**

Mix cheeses, seasoning and herbs, and add a teaspoonful to the end of each leaf. Arrange like a wreath. Garnish with parsley and green onion.

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# Savory Sausage Stuffed Box Peppers - not healthy, but cost-effective, delicious and easy

An easy and delicious recipe.

**Ingredients**

1 pound ground sausage - browned and drained well
1/2 cup finely chopped onion sautéed until translucent - I usually cook with the sausage after sausage cooks a bit
2 cloves minced garlic - add to sausage after it starts to brown
1 tablespoon Awesome Antler Rub
1 block of Velveta cheese - cubed
1 bag of small red, orange and yellow peppers - sliced in half and remove seeds and white material

**Instructions**

1. Preheat oven to 375
2. Brown sausage, add garlic and onion after it starts to cook
3. Cook sausage until well done and drain any fat
4. Stir in Awesome Antler Rub
5. Melt Velveta in a microwave safe bowl over medium heat until melted
6. Stir in sausage mixture and mix well
7. Take a soup spoon and fill the pepper halves with mixture
8. Bake in 375 oven until browned at the top and bubbly like the photo

Enjoy, they may not be the healthiest appetizer but they will vanish quickly with oohs and ahhs.


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# Smoked Salmon Spread

This is fabulous. We get compliments all the time for this easy recipe

**Ingredients**

1 - 8 oz. piece of smoked salmon - finely chopped
1- 8 oz. block of softened cream cheese
2 tablespoons chopped capers
2 teaspoons Jammin' Salmon
1/2 Red onion - finely chopped
3 oz. sour cream

**Instructions**

Mix everything together and let sit several hours or overnight.
Serve on water crackers.

This is a great appetizer for the fourth night of Hannukkah (well, any night)!

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# Salad


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# Our beautiful Citrus Salad – This is a simple, easy-to-make, elegant recipe

This is a simple, easy to make and elegant.

**Ingredients**

Navel and blood oranges, lemon, lime and grapefruit
Honey
Yellow Dog Sweet Shake
Pomegranate seeds

**Instructions**

Peel and slice navel and blood oranges, lemon, lime and grapefruit, arrange and drizzle with honey and a few shakes of Yellow Dog Sweet Shake. Sprinkle with pomegranate seeds.

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# Gallopin' Greens

Use the quantity of lettuce to match the number of people you will be serving.
Mix dressing ahead so herbs can infuse the vinegar and oil.

**Ingredients**

**Salad:**
Mixed baby greens
Gold Rush/Fugi/Gala apples washed cored and cut into bite-sized chunks
Bartlett Pears – red and green washed cored and cut into bite-size pieces
Small bag of dried tart cherries
Red onion peeled and sliced thinly
Optional: Toasted pecans or pepitas

**Vinaigrette:**
1/4 c olive oil - extra virgin mild
1/4 c Apple cider vinegar
1 Tablespoon Gallopin' Gourmet Shake

**Instructions**

1. Place lettuce in a bowl and top dress with apples, pears and cherries.
2. Top with red onion and then dress lightly with the vinaigrette.

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# Entrées


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# Beef Tenderloin – Splurge with this lean cut of beef

**Ingredients**

3 - 4 pound beef tenderloin Sirloin tip, top round, or rump roast
Olive oil
3 - 4 tbsp. Black Dog Belly Rub™
Garlic Mayo Sauce (see recipe below)

**Garlic Mayo Sauce** - I make a day in advance so everything melds
1/2 cup mayonnaise
1/2 cup sour cream
1 tbsp. lemon juice
1 tsp. garlic powder
1 tsp. oregano

**Instructions**

**Garlic Mayo Sauce**
1. Mix together and store in the refrigerator for at least 3 hours before serving.
2. Serve on the side with the roast.

**Beef Roast**
1. Try to have the roast close to room temperature before putting in the oven. I usually bring the roast out an hour before cooking. If you have labs like we do, make sure you put the roast in a secure place like the microwave or up high so they don't eat it.
2. Preheat oven to 450°.
3. Coat the roast with olive oil, then rub 3-4 tbsp. of Black Dog Belly Rub onto the roast. Make sure the roast is completely coated with the rub. Use more Belly Rub if needed.
4. Place roast in roasting pan and put on the middle rack of the oven.
5. Roast at 450° for 15 minutes and then turn heat down to 350° and cook for another 30 to 45 minutes or until meat thermometer reads 130° or medium rare. DO NOT overcook!
6. Let the roast sit before slicing for at least 10 minutes.
7. Slice very thin (try a little taste yourself). Then pat yourself on the back.


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# Grilled Salmon – A healthy option

This is a fool-proof recipe for perfect salmon from my friend, Brad!

**Ingredients**

Salmon fillet
EVOO
Jammin' Salmon

**Instructions**

1. Rinse fillet in cold water, drip dry briefly. Cut into single servings on cutting board.
2. Place each serving flesh side down on plate with 1 tablespoon of
3. EVOO, rotate to evenly coat fillet.
4. Flip to skin side down, rotate, and season generously with Jammin' Salmon rub.
5. Repeat steps for multiple servings and place on platter.
6. Pre Heat grill to 400 to 425, clean thoroughly and spray cooking area with Pam for High Temp, works best as it has a higher flash point.
7. Place fillet flesh side down first, and cook for 2 1/2 to 3 minutes depending on thickness.
8. Flip to skin side down and cook 4 to 6 minutes to desired done-ness.

Ready to serve, beautifully grilled on top. Flesh is easily separated from skin with a fork or butter knife. Comes out perfect every time.

Or, use steps 1 through 4 and bake flesh side up in a 375 oven until flesh is translucent. Use a spatula to remove salmon meat from skin.


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# Red Dog Ribs with Cranberry Salsa Sauce - New Years Tradition

These ribs are cooked in the oven so you can enjoy them year 'round. The key is patience. The longer you cook them the better. This is a recipe guys can make easily and impress their significant other. Kids love these, too.

These are done in the oven, slow and low. Serve with our caramelized sauerkraut. Recipe page 28.

**Ingredients**

1 slab of baby back ribs
1 can Whole berry cranberry sauce
1 jar of salsa – we use Pace chunky medium
1 orange – juice
Red Dog Rub

**Instructions**

1. Pre-heat oven time 325
2. Place ribs in a roasting pan that has been sprayed with non-stick coating like Pam.
3. Cover with aluminum foil and roast for 1-1/2 hours. Mix the whole berry cranberry sauce with salsa and the juice from the orange.
4. Remove foil from roasting pan and drain off fat. Ladle the sauce over the ribs and return to the oven for another hour.


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# Roasted Maple Mustard Chicken – Dollar Stretcher!

This is a one pan wonder!

**Ingredients**

4 split chicken breasts - bone-in
1/4 C maple syrup
1/4 C dijon mustard - whole grain
Brussels sprouts - cleaned and halved
Acorn squash - skin on and sliced into 3/4" rings -
you can cut a couple of rings in half to add variety to all the shapes
Butternut squash, peeled and cut into cubes
Sliced shallots
Sliced onions
3 garlic cloves crushed
Black Dog Belly Rub

**Instructions**

1. Preheat oven to 375 and add a metal pan to the oven as it's heating.
2. Rinse chicken and pat dry.
3. Mix syrup and mustard together and then brush on chicken breasts.
4. Carefully remove hot pan from oven and add the four breasts - put back in oven for about 20 minutes.
5. Remove and drain off any liquid.
6. Add Squash, scatter around the chicken and bake for 10 minutes.
7. Remove pan and add the remaining veggies - if pan is getting brown burn spots, pour a little white wine into the pan, just enough to cover the bottom. Drink the rest while you are waiting ;-)
8. Put pan back into the oven until done, about another 15 or 20 minutes.
9. When everything is nice and roasted, remove and serve.


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# Roasted Turkey Breast with Flower Power - served with Cranberry Cognac Sauce – simply sublime

We use fresh turkey that has NOT been de-boned. Excellent flavor! We have also used Flower Power on a whole turkey and stuffed it. The upfront hot temp sears in the juices and the drippings add a bit of pizzazz for gravy if you choose to make it.

**Roasted Turkey Breast**

**Ingredients**

1 Fresh turkey or Turkey breast - we love Plainville Farms turkeys the best
Good quality olive oil
Flower Power

**Instructions**

1. Preheat oven to 450°.
2. Wash turkey in COLD water and pat dry.
3. Rub turkey with olive oil and then shake Flower Power all over the turkey and gently rub it in. I always add a few more shakes after.
4. Spray a nonstick coating like Pam or Crisco on your roasting pan for easy cleanup.
5. Place the turkey breast or whole turkey in a roasting pan and place on the middle rack of the oven.
6. Roast at 450° for 8 to 10 minutes.
7. Reduce the temperature to 350° and roast uncovered for another 45 minutes to an hour depending on breast size until cooked. If you're roasting a whole turkey, follow directions for either stuffed or non-stuffed turkey.
8. We serve the turkey with our cranberry sauce recipe on the next page.

**Cwazy Cranberry Sauce (recipe next page)**


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# Roasted Turkey Breast with Flower Power - served with Cranberry Cognac Sauce – continued

**Kizzy's Crazy Cranberry Sauce**

We just tested this at Breezewood Gardens for their holiday Santa visit. Even Santa went cwazy over this.

**Ingredients**

1 can whole berry cranberry sauce
2 teaspoons of Yellow Dog Sweet Shake™
1 big tablespoon of cognac

**Instructions**

Mix everything together in saucepan and heat until thoroughly warmed up.
Serves 4 to 20.

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# Standing Rib Roast – a Christmas Eve family tradition

**Ingredients**

Standing Rib Roast – first three ribs if you can
Awesome Antler Rub
Yellow Mustard
Sea Salt

**Instructions**

1. Pre-heat oven to 450.
2. Spray a little non-stick canola in a large roasting pan.
3. Rinse roast in cold water, pat dry and set somewhere on a cutting board where the dog can't get it. Let the roast get close to room temperature.
4. Rub roast with yellow mustard, generously.
5. Pour Awesome Antler Rub into the palm of your hand and rub it all over the roast. Be generous with the rub.
6. Sprinkle with sea salt to your taste
7. Place roast in roasting pan and roast in oven for 15 minutes. Reduce temperature to 350 and cook until meat thermometer reaches 130/medium rare. Usually about 1-1/2 to 2 hours.
8. Remove roast from oven and let sit for 15 minutes before cutting.


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# Stuffed Acorn Squash (Vegetarian Option) - you wont miss the meat! Forget the cheese and make it vegan!

A great meatless meal that is satisfying and easy to make. I serve with a side of sautéed spinach w/garlic and a shake of the Antler Rub.

A fast and easy meatless dish.

**Ingredients**

2 acorn squash, cut in half and cleaned of innards
1 tsp garlic, minced
1/2 C red onion, diced
1 granny smith apple, diced
10 mushrooms, diced
2 (heaping) Tablespoon Awesome Antler Rub
Shredded Parmesan cheese
1/4 tsp olive oil

**Instructions**

1. Preheat oven to 450. Brush the cut side of the squashes with the olive oil. Place cut-side down on a baking sheet lined with foil or parchment paper. Bake for 25 minutes.
2. Meanwhile, in a large skillet, heat the garlic with 2 Tbs of water. Add the onion, apples and mushrooms. Saute for 7-10 minutes, or until the veggies soften. Stir in the sage.
3. I transferred the squashes to a baking dish which made it easier to stuff them without them falling over. Stuff with the apple-mushroom mixture and topped with shredded Parmesan cheese.
4. Bake for another 10 minutes and enjoy!


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# Side Dishes


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# Mom's Yorkshire Pudding – this will become a holiday go-to

**Ingredients**

2 large eggs
1 cup of whole milk
Scant cup of all-purpose flour
1 stick of salted butter
Optional: 1 teaspoon Awesome Antler Rub – this gives the pudding a savory flavor

**Instructions**

1. Let ingredients get to room temperature. Preheat oven to 400 degrees.
2. Put the stick of butter in a 9' x 12" glass oblong baking dish and put in the oven until it's melted, bubbling and starting to brown.
3. Mix eggs, milk and flour until blended.
4. Take the pan out of the oven and pour the mixture into the pan.
5. Immediately return the glass dish to the oven and bake at 400 for 20 minutes.
6. You can peek through the oven window. Do not open the oven or it will flop. Remove when the pudding is lightly browned and billowing out of the pan.
7. Cut into squares and serve immediately.

# Roasted Butternut Squash and Cauliflower – Pretty and delicious, time-saver

**Ingredients**

1 butternut squash peeled & cut into bite-size chunks (or save time & buy it pre-cut)
1 head cauliflower (I love purple, looks good with squash) cut into small florets
EVOO
1 to 2 tablespoons Mom's Golden Mojo

**Instructions**

1. Toss squash and cauliflower with EVOO, add MoJo and toss.
2. Roast at 400 degrees for 25 minutes stirring occasionally until roasted.


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# Roasted Butternut Squash and Cauliflower

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# Roasted Brussels Sprouts – a fall/winter staple

**Ingredients**

Brussels Sprouts
Olive oil
2 TBSP chopped fresh mint leaves
Rowdy Kitty Rub
White balsamic vinegar
Maple syrup

**Instructions**

1. Trim sprouts and put on a baking dish, drizzle with olive oil, shake on Rowdy Kitty Rub and toss.
2. Roast at 400 for 20 minutes until leaves start to brown and crisp.
3. Finish with a drizzle of white balsamic and maple syrup and garnish with chopped mint

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# Roasted Root Vegetables – dollar stretcher that guests will rave about

A delicious, nutritious, and easy side that everyone loves. You can adjust the number of potatoes to the crowd. These are also wonderful as leftovers, so more is better than less. Don't remove the skin, that's where all the good stuff is.

**Ingredients**

Potatoes - I use a combination of fingerling, Yukon gold, the purple ones, and small red skins–whatever is around the house. Just don't use Idaho or Russet, they are a bit too powdery for this recipe.
Roots - Our ratio for a group of 8: 3 pounds of a combination of asparagus and celery, etc., any quantity of parsnips, carrots, canned small whole beets, onions, any root veggie is good.
Olive oil
2 to 3 tbsp. Awesome Antler Rub™
Optional: extra dried rosemary and fresh ground black pepper to taste if you like.

**Instructions**

1. Preheat oven to 450°
2. **(Spuds)**
    1. Rinse potatoes and use a soft veggie brush to scrub off any dirt from potatoes. Be careful not to remove the skin off the potatoes.
    3. Dry potatoes on a terry cloth towel.
    4. Cut potatoes into bite-size chunks and place in a roasting pan coated with cooking spray for easy cleanup.
    5. Coat potatoes with olive oil and sprinkle 2 tablespoons of Awesome Antler Rub over the potatoes. If you like them a bit more peppery and savory then you can add a little more fresh ground pepper and dried rosemary. I'm a garlic fan so I always add a little more granulated garlic too.
    6. Mix well and put in oven on middle rack.
    7. Roast at 450° for 20 minutes, stirring occasionally until browned and a little crusty.
3. **(Roots)**
    1. Cut veggies in large bite-size pieces–they shrink a little.
    2. Toss with olive oil and generously sprinkle with Awesome Antler Rub.
    3. Season with sea salt as desired. Roast everything except canned beets for 10 minutes.
    4. Stir and add beets.
    5. Roast for 10 to 20 more minutes until slightly browned.


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# Roasted Root Vegetables

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# Bundles of Love – easy and delicious

This recipe looks hard but it's quite simple. Modified from a Cooking Light recipe, you'll get rave reviews.

**Ingredients**

4 qt. water
3 (8-oz.) pkg. fresh haricots verts (French green beans)
Cooking spray
3 1/2 cups stemmed and thinly sliced fresh mushrooms (about 4 oz.) – we used the white button
7 tablespoons extra-virgin olive oil, divided
1 teaspoon Gallopin Gourmet Shake
4 teaspoons fresh lemon juice
5 prosciutto slices (about 2 oz. total), cut in half lengthwise

**Instructions**

Step 1
Preheat oven to 450°F. Bring 4 quarts water to a boil in a large Dutch oven over medium-high. Add green beans, and cook until crisp-tender, about 4 to 5 minutes. Drain beans, and plunge into a large bowl filled with ice water to stop the cooking process. Drain beans, and dry thoroughly with paper towels.

Step 2
Line a rimmed baking sheet with aluminum foil; lightly coat with cooking spray. Toss together mushrooms, 3 tablespoons oil, 1/8 teaspoon salt, and 1/8 teaspoon pepper in a bowl; arrange evenly on prepared baking sheet. Roast at 450°F until mushrooms are deep brown and crisped, 12 to 15 minutes, stirring halfway through. Transfer mushrooms to a bowl; set baking sheet aside.

Step 3
Whisk together lemon juice, remaining 1/4 cup oil, remaining 5/8 teaspoon salt, and remaining 3/8 teaspoon pepper in a large bowl until blended. Add beans; toss to coat. Gather beans into 10 bundles of about 20 beans each. Place 1 bundle at the end of 1 prosciutto piece; roll up lengthwise. Repeat with remaining 9 bundles and remaining 9 prosciutto pieces.

Step 4
Arrange assembled bundles, seam side down, on reserved baking sheet. Bake at 450°F until beans are warmed and prosciutto begins to brown, 5 to 7 minutes. Transfer green bean bundles to a platter; sprinkle with roasted mushrooms.


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**Bundles of Love**
(Gallopin' Gourmet Shake™ - page 30)



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# Desserts


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# Make your own family favorite

Or Google Southern Living Christmas desserts
(take the challenge, we've made a few)

https://www.southernliving.com/food/holidays-occasions/christmas-cake-recipes

**Ruby Red Grapefruit Tart**
(Yellow Dog Sweet Shake) - page 32



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# Ruby Red Grapefruit Tart - this is light and delicious

This is fabulous. Not too sweet and such a different dessert.

**Ingredients**

1 cups finely crushed saltine crackers  smash then put in blender or food processor
1/2 cup almonds ground
1/1/2 cups sugar – this will get divided
1 tablespoon Yellow Dog Sweet Shake
7 tablespoons butter – melted
1/4 cup corn starch – we use Non GMO, organic cornstarch
1/8 teaspoon salt
1-3/4 cup fresh red grapefruit juice
1/4 cup fresh lemon juice
4 egg yolks
Pink food coloring gel
1/3 cup salted butter cut into 4 chunks
1 cup heavy whipping cream
2 tablespoons powdered sugar
1 teaspoon vanilla extract
Garnish grapefruit wedges

**Instructions**

1. Preheat oven to 325°F. Stir together cracker crumbs, ground almonds, Yellow Dog Sweet Shake, 1/4 cup of the granulated sugar, and melted butter in a small bowl. Press mixture into a lightly greased 9-inch fluted tart pan with removable rim, pressing evenly up sides and on bottom.
2. Bake in preheated oven until crust is lightly browned, 12 to 14 minutes.
3. Meanwhile, combine cornstarch, salt, and remaining 1 1/4 cups granulated sugar in a medium-size heavy saucepan. Whisk in juices and egg yolks. Using a small wooden pick, stir in a small amount of deep pink food coloring gel. Cook over medium, whisking constantly, until mixture comes to a boil. Boil, whisking constantly, 1 minute. Remove from heat; whisk in 1/3 cup butter pieces.
4. Pour filling into prepared tart shell. Chill uncovered 4 to 24 hours.


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# Hatch Chili Brownies with Grand Marnier Whipped Cream

I found this recipe on Foodie is the New Forty blog. Loved it. Swapped out some cinnamon for our Brown Dog Riba-Riba Rub and they were sublime. Thank you Austin!

**Ingredients**

1 cup (2 sticks) unsalted butter
4 ounces unsweetened baking chocolate
1-3/4 cups sugar
3/4 cup flour
1/4 teaspoon salt
1/4 cup mild roasted hatch chiles, with skin and seeds removed, very finely chopped (2-3 medium to large chiles)
2 tablespoon cinnamon plus 1 teaspoon  Brown Dog Riba-Riba Rub
1 teaspoon vanilla
3 eggs
1-1/2 cups chopped pecans or walnuts

**Instructions**

1. Heat the butter and chocolate in a microwaveable container on high in 30 second increments, stirring in between until melted.
2. Mix the sugar, salt, flour, cinnamon in a large mixing bowl.
3. Add the chocolate/butter mixture, vanilla, and eggs. Then add the hatch chiles.
4. Mix well, then stir in the walnuts.
5. Spread the batter evenly in a well-greased 9" x 13" baking dish. Bake at 350° for about 25 minutes or until a toothpick inserted halfway between the edge and the center comes out clean.
6. I topped these with Grand Marnier whipped cream, which was made by whipping a pint of heavy whipping cream with 2 tablespoons of Grand Marnier, 1/8 cup of powdered sugar, and a teaspoon of vanilla, then garnished with 85% cacao dark chocolate shavings.


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# Bread


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# Mom's Famous Herb Bread - this is light and delicious

**Ingredients**

1 loaf of French bread
¼ cup minced scallions
¼ cup minced parsley
1 teaspoon Gallopin' Gourmet Shake
1 stick salted butter

**Instructions**

1. Bring butter to room temp and soft.
2. Mix in the fresh and dried herbs and mix well.
3. Spread between ½" slices of French bread.
4. Wrap the bread in aluminum foil leaving the top open.
5. Bake at 350 about 20 minutes until golden and warm.


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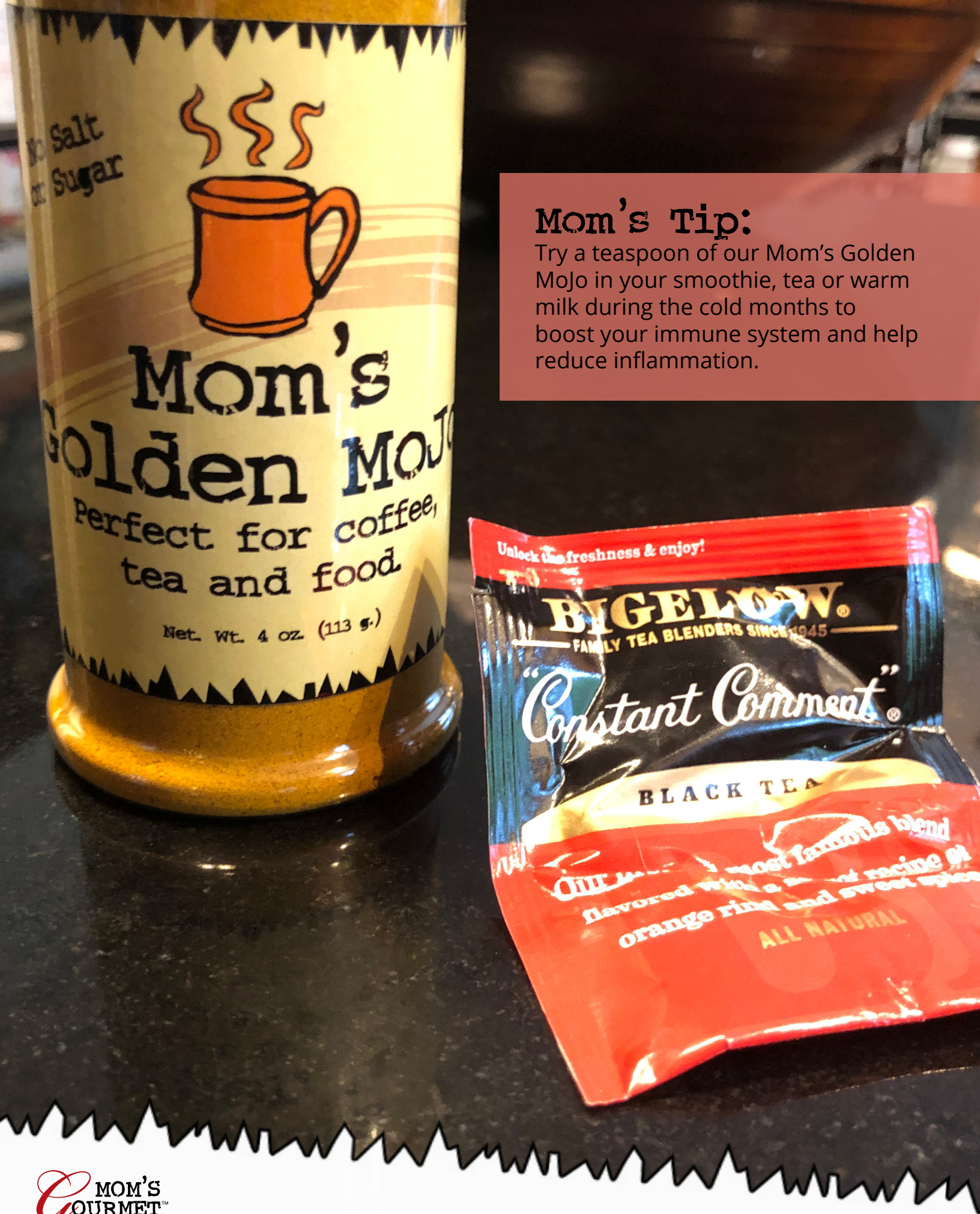


## Mom's Tip:

Try a teaspoon of our Mom's Golden MoJo in your smoothie, tea or warm milk during the cold months to boost your immune system and help reduce inflammation.


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# Happy Holidays!

Check out our website for more recipes, inspiration and to order our spice & seasoning blends.
**http://momsgourmet.net/**



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