

BEST 100
RECIPE IDEAS
FOR CHRISTMAS



Best 100 **Recipe Ideas** **for** **Christmas**



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1) Festive Feta and Cranberry Stuffed Chicken:

■ Ingredients:

- ❖ 4 Boneless, Skinless Chicken Breasts
- ❖ 1 Cup Feta Cheese, Crumbled
- ❖ 1 Cup Dried Cranberries
- ❖ 2 Tablespoons Fresh Rosemary, Chopped
- ❖ Salt And Pepper To Taste
- ❖ Olive Oil For Brushing

◆ Instructions:

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Mix Feta Cheese, Dried Cranberries, And Chopped Rosemary.
- Carefully Butterfly Each Chicken Breast And Season With Salt And Pepper.
- Spoon The Feta And Cranberry Mixture Onto One Half Of Each Chicken Breast, Then Fold The Other Half Over To Enclose The Filling.
- Secure With Toothpicks If Needed And Place The Stuffed Chicken Breasts In a Baking Dish.
- Brush Each Chicken Breast With Olive Oil And Bake For 25-30 Minutes Or Until The Chicken Is Cooked Through.

2) Pomegranate Glazed Roast Turkey:

■ Ingredients:

- ❖ 1 Whole Turkey (12-15 Pounds)
- ❖ 1 Cup Pomegranate Juice
- ❖ 1/2 Cup Orange Juice
- ❖ 1/4 Cup Honey
- ❖ 2 Tablespoons Soy Sauce
- ❖ Salt And Pepper To Taste
- ❖ 1 Tablespoon Olive Oil

◆ **Instructions:**

- Preheat The Oven To 325°F (163°C).
- Rinse And Pat Dry The Turkey, Then Season With Salt And Pepper.
- In a Saucepan, Mix Pomegranate Juice, Orange Juice, Honey, Soy Sauce, And Olive Oil. Simmer Until The Glaze Thickens.
- Place The Turkey In a Roasting Pan And Brush It With The Pomegranate Glaze.
- Roast The Turkey, Basting With The Glaze Every 30 Minutes, Until The Internal Temperature Reaches 165°F (74°C).
- Allow The Turkey To Rest Before Carving.

3) Peppermint Mocha Cupcakes with White Chocolate Frosting:

■ **Ingredients:**

- ❖ 1 3/4 cups all-purpose flour
- ❖ 1 cup granulated sugar
- ❖ 1/2 cup unsweetened cocoa powder
- ❖ 1 teaspoon baking powder
- ❖ 1/2 teaspoon baking soda
- ❖ 1/2 teaspoon salt
- ❖ 2 large eggs
- ❖ 1 cup buttermilk
- ❖ 1/2 cup vegetable oil
- ❖ 1/2 cup strong brewed coffee, cooled
- ❖ 1 teaspoon peppermint extract
- ❖ For the Frosting: 1 cup white chocolate chips, 1/2 cup unsalted butter, 2 cups powdered sugar, 1 teaspoon vanilla extract, 2-3 tablespoons milk

◆ **Instructions:**

- Preheat the oven to 350°F (175°C) and line a cupcake tin with liners.
- In a large bowl, whisk together flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- In a separate bowl, beat eggs, then add buttermilk, vegetable oil, coffee, and peppermint extract.

- Gradually add the wet ingredients to the dry ingredients, mixing until just combined.
- Pour the batter into cupcake liners and bake for 18-20 minutes or until a toothpick comes out clean.
- For the frosting, melt white chocolate chips and beat with butter. Add powdered sugar, vanilla extract, and milk until smooth.
- Frost the cooled cupcakes with the white chocolate frosting.

4) Gingerbread Waffle Wonderland:

■ Ingredients:

- ❖ 2 cups all-purpose flour
- ❖ 2 teaspoons baking powder
- ❖ 1/2 teaspoon baking soda
- ❖ 1/2 teaspoon salt
- ❖ 2 teaspoons ground ginger
- ❖ 1 teaspoon ground cinnamon
- ❖ 1/4 teaspoon ground cloves
- ❖ 1/4 cup brown sugar
- ❖ 2 large eggs
- ❖ 1/2 cup molasses
- ❖ 1 3/4 cups buttermilk
- ❖ 1/2 cup unsalted butter, melted
- ❖ Whipped cream, maple syrup, and gingerbread cookies for topping

◆ Instructions:

- Preheat your waffle maker.
- In a large bowl, whisk together flour, baking powder, baking soda, salt, ground ginger, ground cinnamon, ground cloves, and brown sugar.
- In another bowl, beat eggs, then add molasses, buttermilk, and melted butter.
- Pour the wet ingredients into the dry ingredients and stir until just combined.
- Pour the batter into the preheated waffle maker and cook according to the manufacturer's instructions.
- Serve the gingerbread waffles with a dollop of whipped cream, a drizzle of maple syrup, and crushed gingerbread cookies.

5) Cranberry and Brie Crescent Ring:

■ Ingredients:

- ❖ 1 Can Refrigerated Crescent Roll Dough
- ❖ 1 Wheel Of Brie Cheese, Sliced
- ❖ 1 Cup Cranberry Sauce
- ❖ 1/2 Cup Chopped Pecans
- ❖ Fresh Rosemary For Garnish

◆ Instructions:

- Preheat the oven to 375°F (190°C).
- Unroll the crescent roll dough and arrange the triangles in a circle on a baking sheet with the wide ends overlapping and the pointed ends facing outward.
- Place slices of Brie cheese along the wide ends of the crescent dough.
- Spoon cranberry sauce over the Brie, and sprinkle with chopped pecans.
- Fold the pointed ends of the crescent dough over the filling and tuck under the wide ends to form a ring.
- Bake for 15-20 minutes or until the crescent dough is golden brown.
- Garnish with fresh rosemary before serving.

6) Spiced Pear and Prosciutto Crostini:

■ Ingredients:

- ❖ Baguette, sliced
- ❖ 2 ripe pears, thinly sliced
- ❖ Prosciutto slices
- ❖ Goat cheese
- ❖ Honey
- ❖ Ground cinnamon
- ❖ Fresh thyme leaves
- ❖ Olive oil

◆ **Instructions:**

- Preheat the oven to 375°F (190°C).
- Arrange baguette slices on a baking sheet and drizzle with olive oil. Toast in the oven until golden.
- Spread goat cheese on each toasted baguette slice.
- Top with a slice of prosciutto and a few slices of ripe pear.
- Drizzle honey over the top, sprinkle with ground cinnamon, and garnish with fresh thyme leaves.

7) Eggnog Cheesecake with Gingersnap Crust:

■ **Ingredients:**

- ❖ 2 Cups Gingersnap Cookie Crumbs
- ❖ 1/2 Cup Unsalted Butter, Melted
- ❖ 4 Packages (32 Ounces) Cream Cheese, Softened
- ❖ 1 Cup Granulated Sugar
- ❖ 4 Large Eggs
- ❖ 1 Cup Eggnog
- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1/2 Teaspoon Ground Nutmeg
- ❖ Whipped Cream For Garnish

◆ **Instructions:**

- Preheat The Oven To 325°F (163°C).
- Mix Gingersnap Cookie Crumbs With Melted Butter And Press Into The Bottom Of a Springform Pan To Form The Crust.
- In a Large Bowl, Beat Cream Cheese And Sugar Until Smooth. Add Eggs One At A Time, Beating Well After Each Addition.
- Stir In Eggnog, Vanilla Extract, And Ground Nutmeg.
- Pour The Batter Over The Crust And Smooth The Top.
- Bake For 60-70 Minutes Or Until The Center Is Set.
- Allow The Cheesecake To Cool, Then Refrigerate For At Least 4 Hours.
- Garnish With Whipped Cream And a Sprinkle Of Nutmeg Before Serving.

8) Caramelized Onion And Goat Cheese Tartlets:

■ Ingredients:

- ❖ Puff Pastry Sheets
- ❖ 2 Large Onions, Thinly Sliced
- ❖ Olive Oil
- ❖ 1 Tablespoon Balsamic Vinegar
- ❖ Goat Cheese, Crumbled
- ❖ Fresh Thyme Leaves
- ❖ Salt And Pepper To Taste

◆ Instructions:

- Preheat The Oven To 400°f (200°c).
- Roll Out The Puff Pastry And Cut Into Small Squares.
- In a Pan, Sauté Thinly Sliced Onions In Olive Oil Until Caramelized. Stir In Balsamic Vinegar And Season With Salt And Pepper.
- Place a Spoonful Of Caramelized Onions In The Center Of Each Puff Pastry Square.
- Top With Crumbled Goat Cheese And Sprinkle With Fresh Thyme Leaves.
- Bake In The Oven For 15-20 Minutes Or Until The Puff Pastry Is Golden And The Cheese Is Melted.

9) Pistachio-Crusted Rack Of Lamb With Rosemary Gravy:

■ Ingredients:

- ❖ Rack Of Lamb
- ❖ Salt And Pepper
- ❖ Dijon Mustard
- ❖ Pistachios, Finely Chopped
- ❖ Olive Oil
- ❖ For The Gravy: Butter, Flour, Beef Or Lamb Broth, Fresh Rosemary

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- Season The Rack Of Lamb With Salt And Pepper, Then Brush With Dijon Mustard.
- Press Chopped Pistachios Onto The Mustard-Coated Lamb.
- Heat Olive Oil In An Ovenproof Skillet And Sear The Lamb On All Sides.
- Transfer The Skillet To The Oven And Roast For 15-20 Minutes Or Until The Lamb Reaches Your Desired Doneness.
- Let The Lamb Rest Before Slicing.
- For The Gravy, Melt Butter In A Pan, Add Flour To Make A Roux, And Slowly Whisk In Broth. Add Fresh Rosemary And Cook Until Thickened.
- Serve The Lamb Slices With Rosemary Gravy.

10) Roasted Brussels Sprouts With Bacon And Maple Glaze:

■ **Ingredients:**

- ❖ Brussels Sprouts, Trimmed And Halved
- ❖ Bacon Slices, Chopped
- ❖ Olive Oil
- ❖ Salt And Pepper
- ❖ Maple Syrup

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- Toss Brussels Sprouts And Chopped Bacon With Olive Oil, Salt, And Pepper.
- Spread The Mixture On A Baking Sheet In A Single Layer.
- Roast In The Oven For 20-25 Minutes Or Until The Brussels Sprouts Are Golden And Crispy.
- Drizzle With Maple Syrup And Toss To Coat Before Serving.

11) White Chocolate Peppermint Bark Cookies:

■ Ingredients:

- ❖ 2 1/4 Cups All-Purpose Flour
- ❖ 1/2 Teaspoon Baking Soda
- ❖ 1 Cup Unsalted Butter, Softened
- ❖ 1/2 Cup Granulated Sugar
- ❖ 1 Cup Packed Brown Sugar
- ❖ 2 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1 Cup White Chocolate Chips
- ❖ 1 Cup Crushed Peppermint Candy Canes

◆ Instructions:

- Preheat The Oven To 350°F (175°C) And Line Baking Sheets With Parchment Paper.
- In a Bowl, Whisk Together Flour And Baking Soda.
- In a Separate Bowl, Cream Together Butter, Granulated Sugar, And Brown Sugar Until Smooth. Beat In Eggs One At a Time, Then Stir In Vanilla.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Fold In White Chocolate Chips And Crushed Peppermint Candy Canes.
- Drop Rounded Tablespoons Of Dough Onto The Prepared Baking Sheets And Bake For 10-12 Minutes.
- Allow The Cookies To Cool On The Baking Sheets Before Transferring To a Wire Rack.

12) Cranberry Orange Glazed Ham:

■ Ingredients:

- ❖ 1 Fully-Cooked Bone-In Ham
- ❖ 1 Cup Cranberry Sauce
- ❖ 1/2 Cup Orange Juice
- ❖ 1/4 Cup Dijon Mustard
- ❖ 1 Cup Brown Sugar
- ❖ Cloves For Garnish (Optional)

◆ **Instructions:**

- Preheat The Oven To 325°F (163°C).
- Score The Surface Of The Ham In A Diamond Pattern And Stud With Cloves If Desired.
- In A Saucepan, Combine Cranberry Sauce, Orange Juice, Dijon Mustard, And Brown Sugar. Simmer Until Well Combined.
- Brush The Glaze Over The Ham And Bake In The Oven For About 1 Hour Or Until The Internal Temperature Reaches 140°F (60°C).
- Baste The Ham With The Glaze Every 20 Minutes.
- Allow The Ham To Rest Before Slicing And Serving.

13) Smoked Salmon And Dill Cream Cheese Stuffed Mushrooms:

■ **Ingredients:**

- ❖ Button Mushrooms, Cleaned And Stems Removed
- ❖ Smoked Salmon, Finely Chopped
- ❖ Cream Cheese, Softened
- ❖ Fresh Dill, Chopped
- ❖ Lemon Zest
- ❖ Salt And Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- In A Bowl, Mix Chopped Smoked Salmon, Softened Cream Cheese, Fresh Dill, Lemon Zest, Salt, And Pepper.
- Stuff Each Mushroom Cap With The Cream Cheese Mixture.
- Place The Stuffed Mushrooms On A Baking Sheet And Bake For 15-20 Minutes Or Until The Mushrooms Are Tender.
- Garnish With Additional Dill Before Serving.

14) Chestnut And Sage Stuffing Muffins:

■ Ingredients:

- ❖ 6 Cups Day-Old Bread Cubes
- ❖ 1 Cup Chestnuts, Roasted And Chopped
- ❖ 1/2 Cup Unsalted Butter
- ❖ 1 Onion, Diced
- ❖ 2 Celery Stalks, Diced
- ❖ 3 Cloves Garlic, Minced
- ❖ Fresh Sage Leaves, Chopped
- ❖ 2 1/2 Cups Chicken Or Vegetable Broth
- ❖ Salt And Pepper To Taste

◆ Instructions:

- Preheat The Oven To 375°F (190°C) And Grease A Muffin Tin.
- In A Large Skillet, Melt Butter And Sauté Onions, Celery, And Garlic Until Softened.
- Add Chopped Chestnuts And Fresh Sage To The Skillet, Cooking For An Additional 2-3 Minutes.
- In A Large Bowl, Combine The Bread Cubes With The Sautéed Mixture. Pour In The Broth And Toss Until Well Combined.
- Season With Salt And Pepper.
- Spoon The Stuffing Mixture Into The Muffin Tin, Pressing Down Gently.
- Bake For 25-30 Minutes Or Until The Tops Are Golden Brown.

15) Chocolate Peppermint Swirl Bundt Cake:

■ Ingredients:

- ❖ 2 1/2 Cups All-Purpose Flour
- ❖ 1 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Baking Soda
- ❖ 1/2 Teaspoon Salt
- ❖ 1 Cup Unsalted Butter, Softened
- ❖ 2 Cups Granulated Sugar
- ❖ 4 Large Eggs

- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1 Cup Sour Cream
- ❖ 1/2 Cup Cocoa Powder
- ❖ 1/2 Cup Crushed Peppermint Candies

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Grease a Bundt Pan.
- In a Bowl, Whisk Together Flour, Baking Powder, Baking Soda, And Salt.
- In Another Bowl, Cream Together Butter And Sugar Until Light And Fluffy. Add Eggs One At a Time, Then Stir In Vanilla.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Alternating With Sour Cream. Mix Until Just Combined.
- Divide The Batter In Half. Stir Cocoa Powder Into One Half And Crushed Peppermint Candies Into The Other Half.
- Spoon Alternate Dollops Of The Chocolate And Peppermint Batter Into The Prepared Bundt Pan.
- Use a Knife To Swirl The Batters Together To Create a Marbled Effect.
- Bake For 45-50 Minutes Or Until a Toothpick Inserted Into The Center Comes Out Clean.

16) Maple Bourbon Glazed Sweet Potatoes:

■ **Ingredients:**

- ❖ Sweet Potatoes, Peeled And Cut Into Chunks
- ❖ 1/4 Cup Melted Butter
- ❖ 1/4 Cup Maple Syrup
- ❖ 2 Tablespoons Bourbon
- ❖ Salt And Pepper To Taste
- ❖ Chopped Pecans For Garnish (Optional)

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- Place Sweet Potato Chunks In a Baking Dish.

- In a Bowl, Whisk Together Melted Butter, Maple Syrup, Bourbon, Salt, And Pepper.
- Pour The Glaze Over The Sweet Potatoes And Toss To Coat.
- Bake In The Oven For 30-35 Minutes Or Until The Sweet Potatoes Are Tender.
- Garnish With Chopped Pecans Before Serving.

17) Caprese Christmas Tree Platter:

■ Ingredients:

- ❖ Cherry Tomatoes
- ❖ Fresh Mozzarella Balls
- ❖ Basil Leaves
- ❖ Balsamic Glaze
- ❖ Toothpicks
- ❖ Optional: Olives For Decoration

◆ Instructions:

- Arrange Cherry Tomatoes, Fresh Mozzarella Balls, And Basil Leaves On Toothpicks.
- Assemble The Toothpicks Into The Shape Of a Christmas Tree On a Serving Platter.
- Drizzle With Balsamic Glaze.
- Optionally, Use Olives To Create Decorations On The "Tree."
- Serve As a Festive And Appetizing Christmas Platter.

18) Spiced Apple Cider Sangria:

■ Ingredients:

- ❖ 1 Bottle White Wine
- ❖ 2 Cups Apple Cider
- ❖ 1/2 Cup Brandy
- ❖ 1/4 Cup Orange Liqueur
- ❖ 2 Apples, Sliced
- ❖ 1 Orange, Sliced
- ❖ Cinnamon Sticks

- ❖ Star Anise
- ❖ Cloves
- ❖ Sparkling Water (Optional)

◆ **Instructions:**

- In a Large Pitcher, Combine White Wine, Apple Cider, Brandy, And Orange Liqueur.
- Add Sliced Apples And Oranges To The Pitcher.
- Tie Cinnamon Sticks, Star Anise, And Cloves In a Cheesecloth Or Place Directly In The Sangria.
- Refrigerate For At Least 2 Hours Or Overnight To Let The Flavors Meld.
- Before Serving, Add Sparkling Water For Some Fizz If Desired.
- Serve Chilled In Glasses.

19) Pecan Pie Cheesecake Bars:

■ **Ingredients:**

- ❖ For The Crust: Graham Cracker Crumbs, Melted Butter, Sugar
- ❖ For The Cheesecake Layer: Cream Cheese, Sugar, Vanilla Extract, Eggs
- ❖ For The Pecan Pie Layer: Pecans, Corn Syrup, Brown Sugar, Eggs, Butter, Vanilla Extract

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Line a Baking Dish With Parchment Paper.
- Mix Graham Cracker Crumbs, Melted Butter, And Sugar For The Crust. Press Into The Bottom Of The Prepared Dish.
- In a Bowl, Beat Cream Cheese, Sugar, Vanilla Extract, And Eggs For The Cheesecake Layer. Pour Over The Crust.
- In Another Bowl, Mix Pecans, Corn Syrup, Brown Sugar, Eggs, Melted Butter, And Vanilla Extract For The Pecan Pie Layer.
- Spoon The Pecan Mixture Over The Cheesecake Layer.
- Bake For 40-45 Minutes Or Until The Center Is Set.
- Allow To Cool Before Refrigerating For a Few Hours.
- Cut Into Bars And Serve.

20) Shrimp Scampi With Lemon And Garlic Butter:

■ Ingredients:

- ❖ 1 Pound Large Shrimp, Peeled And Deveined
- ❖ Salt And Black Pepper To Taste
- ❖ 8 Ounces Linguine Or Spaghetti
- ❖ 4 Tablespoons Unsalted Butter
- ❖ 4 Tablespoons Olive Oil
- ❖ 4 Cloves Garlic, Minced
- ❖ 1/2 Teaspoon Red Pepper Flakes
- ❖ Zest And Juice Of 1 Lemon
- ❖ 1/4 Cup Fresh Parsley, Chopped

◆ Instructions:

- Season Shrimp With Salt And Black Pepper.
- Cook Pasta According To Package Instructions.
- In a Large Skillet, Heat Butter And Olive Oil Over Medium Heat. Add Minced Garlic And Red Pepper Flakes, Sautéing Until Garlic Is Fragrant.
- Add Shrimp To The Skillet And Cook Until Pink, About 2-3 Minutes Per Side.
- Toss Cooked Pasta In The Skillet With Shrimp.
- Add Lemon Zest, Lemon Juice, And Chopped Parsley. Toss To Combine.
- Serve Immediately, Garnished With Additional Parsley If Desired.

21) Cinnamon Roll French Toast Casserole:

■ Ingredients:

- ❖ 1 Can Refrigerated Cinnamon Rolls
- ❖ 4 Large Eggs
- ❖ 1 Cup Milk
- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1/2 Teaspoon Ground Cinnamon
- ❖ Maple Syrup And Powdered Sugar For Serving

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- Cut Each Cinnamon Roll Into Quarters And Place In A Greased Baking Dish.
- In A Bowl, Whisk Together Eggs, Milk, Vanilla Extract, And Ground Cinnamon.
- Pour The Egg Mixture Over The Cinnamon Rolls, Ensuring They Are Well-Coated.
- Bake For 25-30 Minutes Or Until The Top Is Golden Brown And The Center Is Set.
- Drizzle With Maple Syrup And Dust With Powdered Sugar Before Serving.

22) Roasted Red Pepper And Walnut Pesto Pasta:

■ **Ingredients:**

- ❖ 8 Ounces Pasta Of Your Choice
- ❖ 1 Cup Roasted Red Peppers
- ❖ 1/2 Cup Walnuts
- ❖ 2 Cloves Garlic
- ❖ 1/2 Cup Grated Parmesan Cheese
- ❖ 1/2 Cup Extra-Virgin Olive Oil
- ❖ Salt And Black Pepper To Taste
- ❖ Fresh Basil For Garnish

◆ **Instructions:**

- Cook The Pasta According To Package Instructions.
- In A Food Processor, Combine Roasted Red Peppers, Walnuts, Garlic, Parmesan Cheese, And Salt.
- With The Processor Running, Slowly Add Olive Oil Until The Pesto Reaches The Desired Consistency.
- Toss The Cooked Pasta With The Red Pepper And Walnut Pesto.
- Season With Black Pepper And Garnish With Fresh Basil Before Serving.

23) Cranberry-Glazed Salmon With Pistachio Gremolata:

■ Ingredients:

- ❖ 4 Salmon Fillets
- ❖ Salt And Black Pepper To Taste
- ❖ 1 Cup Cranberry Sauce
- ❖ 1/4 Cup Orange Juice
- ❖ 1 Tablespoon Dijon Mustard
- ❖ For The Gremolata: Chopped Pistachios, Fresh Parsley, Lemon Zest

◆ Instructions:

- Preheat The Oven To 400°f (200°c).
- Season Salmon Fillets With Salt And Black Pepper And Place Them On a Baking Sheet.
- In a Saucepan, Mix Cranberry Sauce, Orange Juice, And Dijon Mustard. Simmer Until The Glaze Thickens.
- Brush The Cranberry Glaze Over The Salmon And Bake For 12-15 Minutes Or Until The Salmon Is Cooked Through.
- In a Bowl, Combine Chopped Pistachios, Fresh Parsley, And Lemon Zest To Make The Gremolata.
- Sprinkle The Gremolata Over The Glazed Salmon Before Serving.

24) Candy Cane Peppermint Hot Chocolate:

■ Ingredients:

- ❖ 2 Cups Milk
- ❖ 2 Tablespoons Cocoa Powder
- ❖ 2 Tablespoons Sugar
- ❖ 1/4 Cup Crushed Candy Canes
- ❖ Whipped Cream And Additional Candy Canes For Garnish

◆ **Instructions:**

- In a Saucepan, Heat Milk Until Hot But Not Boiling.
- Whisk In Cocoa Powder And Sugar Until Well Combined.
- Add Crushed Candy Canes And Stir Until Melted.
- Pour The Hot Chocolate Into Mugs And Top With Whipped Cream And Additional Crushed Candy Canes.

25) Sweet Potato Gnocchi With Brown Butter And Sage:

■ **Ingredients:**

- ❖ 2 Large Sweet Potatoes, Baked And Mashed
- ❖ 2 Cups All-Purpose Flour
- ❖ 1/2 Teaspoon Salt
- ❖ 1/4 Teaspoon Nutmeg
- ❖ 1/2 Cup Unsalted Butter
- ❖ Fresh Sage Leaves
- ❖ Grated Parmesan Cheese For Serving

◆ **Instructions:**

- In a Bowl, Combine Mashed Sweet Potatoes, Flour, Salt, And Nutmeg To Form a Dough.
- Divide The Dough Into Smaller Portions And Roll Into Ropes. Cut Into Bite-Sized Pieces.
- Boil The Gnocchi Until They Float To The Surface.
- In a Skillet, Melt Butter And Sauté Fresh Sage Leaves Until Crisp.
- Add Cooked Gnocchi To The Skillet, Tossing Until Coated In Brown Butter.
- Serve With Grated Parmesan Cheese.

26) Caramel Apple Pie Martini:

■ Ingredients:

- ❖ 2 Ounces Caramel Vodka
- ❖ 2 Ounces Apple Cider
- ❖ 1 Ounce Butterscotch Schnapps
- ❖ Ice
- ❖ Caramel Sauce For Rimming (Optional)
- ❖ Cinnamon Sugar For Rimming (Optional)
- ❖ Sliced Apple For Garnish

◆ Instructions:

- Rim The Martini Glass With Caramel Sauce And Dip In Cinnamon Sugar If Desired.
- In a Shaker, Combine Caramel Vodka, Apple Cider, And Butterscotch Schnapps With Ice.
- Shake Well And Strain Into The Prepared Martini Glass.
- Garnish With a Slice Of Apple.

27) Herb-Roasted Beef Tenderloin With Red Wine Reduction:

■ Ingredients:

- ❖ 2-3 Pounds Beef Tenderloin
- ❖ Salt And Black Pepper To Taste
- ❖ 2 Tablespoons Olive Oil
- ❖ 2 Tablespoons Fresh Rosemary, Chopped
- ❖ 2 Tablespoons Fresh Thyme, Chopped
- ❖ For The Red Wine Reduction: Red Wine, Beef Broth, Butter, Shallots

◆ Instructions:

- Preheat The Oven To 425°F (218°C).
- Season The Beef Tenderloin With Salt And Black Pepper.

- In a Bowl, Mix Olive Oil, Chopped Rosemary, And Chopped Thyme. Rub The Mixture Over The Beef.
- Roast In The Oven For 25-30 Minutes Or Until The Desired Doneness Is Reached.
- Let The Beef Rest Before Slicing.
- For The Red Wine Reduction, Combine Red Wine, Beef Broth, Butter, And Shallots In a Saucepan. Simmer Until The Sauce Thickens.
- Serve The Beef Tenderloin With The Red Wine Reduction.

28) Cranberry Pistachio Biscotti:

Ingredients:

- ❖ 2 Cups All-Purpose Flour
- ❖ 1 Cup Granulated Sugar
- ❖ 1 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Salt
- ❖ 3 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1 Cup Dried Cranberries
- ❖ 1 Cup Shelled Pistachios

Instructions:

- Preheat The Oven To 350°F (175°C) And Line a Baking Sheet With Parchment Paper.
- In a Bowl, Whisk Together Flour, Sugar, Baking Powder, And Salt.
- In Another Bowl, Beat Eggs And Vanilla Extract.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Fold In Dried Cranberries And Shelled Pistachios.
- Divide The Dough In Half And Shape Each Portion Into a Log On The Prepared Baking Sheet.
- Bake For 25-30 Minutes Or Until The Logs Are Firm To The Touch.
- Allow The Logs To Cool For 15 Minutes, Then Slice Into Biscotti.
- Bake The Biscotti For An Additional 15 Minutes Or Until Golden And Crisp.

29) Creamy Parmesan And Spinach Orzo:

■ Ingredients:

- ❖ 2 Cups Orzo Pasta
- ❖ 2 Tablespoons Olive Oil
- ❖ 3 Cloves Garlic, Minced
- ❖ 4 Cups Fresh Spinach
- ❖ 1 Cup Grated Parmesan Cheese
- ❖ 1/2 Cup Heavy Cream
- ❖ Salt And Black Pepper To Taste
- ❖ Red Pepper Flakes For Garnish (Optional)

◆ Instructions:

- Cook Orzo Pasta According To Package Instructions.
- In a Large Skillet, Heat Olive Oil And Sauté Minced Garlic Until Fragrant.
- Add Fresh Spinach To The Skillet And Cook Until Wilted.
- Stir In Cooked Orzo, Parmesan Cheese, And Heavy Cream.
- Season With Salt And Black Pepper To Taste.
- Garnish With Red Pepper Flakes If Desired Before Serving.

30) White Chocolate Raspberry Truffle Cheesecake:

■ Ingredients:

- ❖ For The Crust: Graham Cracker Crumbs, Melted Butter, Sugar
- ❖ For The Cheesecake Filling: Cream Cheese, Sugar, Eggs, Vanilla Extract
- ❖ For The White Chocolate Ganache: White Chocolate, Heavy Cream
- ❖ Raspberry Sauce For Topping

◆ Instructions:

- Preheat The Oven To 325°F (163°C) And Grease a Springform Pan.
- Mix Graham Cracker Crumbs, Melted Butter, And Sugar For The Crust. Press Into The Bottom Of The Prepared Pan.

- In a Bowl, Beat Cream Cheese, Sugar, Eggs, And Vanilla Extract For The Cheesecake Filling. Pour Over The Crust.
- Bake For 50-60 Minutes Or Until The Center Is Set.
- Allow The Cheesecake To Cool.
- In a Saucepan, Heat White Chocolate And Heavy Cream For The Ganache Until Smooth. Pour Over The Cooled Cheesecake.
- Drizzle With Raspberry Sauce Before Serving.

31) Bacon-Wrapped Dates With Goat Cheese:

■ Ingredients:

- ❖ Medjool Dates, Pitted
- ❖ Goat Cheese
- ❖ Bacon Slices, Cut In Half
- ❖ Toothpicks

◆ Instructions:

- Preheat The Oven To 375°F (190°C).
- Stuff Each Date With a Small Amount Of Goat Cheese.
- Wrap Each Stuffed Date With a Half-Slice Of Bacon And Secure With a Toothpick.
- Place The Bacon-Wrapped Dates On a Baking Sheet.
- Bake For 15-20 Minutes Or Until The Bacon Is Crispy.
- Allow To Cool Slightly Before Serving.

32) Roasted Acorn Squash With Maple Pecan Glaze:

■ Ingredients:

- ❖ Acorn Squash, Halved And Seeded
- ❖ Olive Oil
- ❖ Salt And Black Pepper To Taste
- ❖ Maple Syrup
- ❖ Chopped Pecans

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- Brush The Cut Sides Of The Acorn Squash With Olive Oil And Season With Salt And Black Pepper.
- Place The Squash Cut Side Down On a Baking Sheet And Roast For 30-40 Minutes Or Until Tender.
- In a Small Bowl, Mix Maple Syrup And Chopped Pecans.
- Flip The Squash Over And Brush The Cut Sides With The Maple Pecan Glaze.
- Return To The Oven And Roast For An Additional 10 Minutes.
- Serve The Roasted Acorn Squash With Additional Glaze.

33) Peppermint Mocha Panna Cotta:

■ **Ingredients:**

- ❖ 2 Cups Heavy Cream
- ❖ 1/2 Cup Sugar
- ❖ 1 Teaspoon Instant Coffee Granules
- ❖ 1 Teaspoon Cocoa Powder
- ❖ 1 Teaspoon Peppermint Extract
- ❖ 1 Packet (2 1/4 Teaspoons) Gelatin
- ❖ 3 Tablespoons Cold Water
- ❖ Crushed Peppermint Candies For Garnish

◆ **Instructions:**

- In a Saucepan, Heat Heavy Cream And Sugar Over Medium Heat Until It Just Begins To Simmer.
- Dissolve Instant Coffee And Cocoa Powder In The Cream Mixture.
- Remove From Heat And Stir In Peppermint Extract.
- In a Small Bowl, Sprinkle Gelatin Over Cold Water And Let It Bloom For 5 Minutes.
- Add The Bloomed Gelatin To The Cream Mixture, Stirring Until Fully Dissolved.
- Strain The Mixture To Remove Any Undissolved Particles.
- Pour Into Serving Glasses And Refrigerate For At Least 4 Hours Or Until Set.
- Garnish With Crushed Peppermint Candies Before Serving.

34) Pomegranate And Rosemary Glazed Lamb Chops:

■ Ingredients:

- ❖ Lamb Chops
- ❖ Salt And Black Pepper To Taste
- ❖ Olive Oil
- ❖ 1/2 Cup Pomegranate Juice
- ❖ 2 Tablespoons Honey
- ❖ Fresh Rosemary Sprigs

◆ Instructions:

- Season Lamb Chops With Salt And Black Pepper.
- Heat Olive Oil In a Skillet Over Medium-High Heat.
- Sear Lamb Chops On Both Sides Until Browned.
- In a Small Bowl, Mix Pomegranate Juice And Honey.
- Pour The Pomegranate Glaze Over The Lamb Chops And Add Fresh Rosemary Sprigs.
- Reduce The Heat And Simmer Until The Lamb Is Cooked To Your Liking And The Glaze Has Thickened.
- Serve The Lamb Chops With Additional Glaze.

35) Cranberry Pecan Goat Cheese Log:

■ Ingredients:

- ❖ Goat Cheese Log
- ❖ Dried Cranberries
- ❖ Chopped Pecans
- ❖ Honey For Drizzling
- ❖ Crackers Or Bread For Serving

◆ **Instructions:**

- Roll The Goat Cheese Log In Dried Cranberries And Chopped Pecans, Pressing Them Onto The Cheese To Adhere.
- Drizzle Honey Over The Goat Cheese Log.
- Refrigerate For At Least 1 Hour Before Serving.
- Serve With Crackers Or Bread.

36) Pumpkin Spice Latte Cupcakes:

■ **Ingredients:**

- ❖ 1 3/4 Cups All-Purpose Flour
- ❖ 1 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Baking Soda
- ❖ 1/2 Teaspoon Salt
- ❖ 1 Teaspoon Ground Cinnamon
- ❖ 1/2 Teaspoon Ground Ginger
- ❖ 1/4 Teaspoon Ground Nutmeg
- ❖ 1/4 Cup Unsalted Butter, Softened
- ❖ 1 Cup Granulated Sugar
- ❖ 2 Large Eggs
- ❖ 1 Cup Canned Pumpkin
- ❖ 1/2 Cup Strong Brewed Coffee, Cooled
- ❖ 1/2 Cup Milk
- ❖ For The Frosting: Cream Cheese, Powdered Sugar, Vanilla Extract

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Line a Cupcake Tin With Liners.
- In a Bowl, Whisk Together Flour, Baking Powder, Baking Soda, Salt, Cinnamon, Ginger, And Nutmeg.
- In Another Bowl, Cream Together Butter And Sugar Until Light And Fluffy. Add Eggs One At a Time.
- Stir In Canned Pumpkin, Brewed Coffee, And Milk.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.

- Divide The Batter Into Cupcake Liners And Bake For 18-20 Minutes Or Until a Toothpick Comes Out Clean.
- For The Frosting, Beat Cream Cheese, Powdered Sugar, And Vanilla Extract Until Smooth. Frost The Cooled Cupcakes.

37) Caramelized Leek And Gruyere Quiche:

Ingredients:

- ❖ Pie Crust
- ❖ Leeks, Sliced
- ❖ Butter
- ❖ Gruyere Cheese, Grated
- ❖ Eggs
- ❖ Heavy Cream
- ❖ Salt And Black Pepper To Taste
- ❖ Nutmeg (Optional)

Instructions:

- Preheat The Oven To 375°F (190°C).
- In a Skillet, Sauté Sliced Leeks In Butter Until Caramelized.
- Roll Out The Pie Crust And Place It In a Pie Dish.
- Sprinkle The Caramelized Leeks And Grated Gruyere Cheese Over The Pie Crust.
- In a Bowl, Whisk Together Eggs, Heavy Cream, Salt, Black Pepper, And Nutmeg (If Using).
- Pour The Egg Mixture Over The Leeks And Cheese.
- Bake For 35-40 Minutes Or Until The Quiche Is Set And Golden Brown.

38) Chocolate-Dipped Orange Zest Madeleines:

Ingredients:

- ❖ 2/3 Cup All-Purpose Flour
- ❖ 1/2 Teaspoon Baking Powder
- ❖ Pinch Of Salt
- ❖ 2 Large Eggs
- ❖ 1/2 Cup Granulated Sugar

- ❖ 1 Teaspoon Vanilla Extract
- ❖ Zest Of One Orange
- ❖ 1/2 Cup Unsalted Butter, Melted And Cooled
- ❖ Dark Chocolate, Melted, For Dipping

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Grease a Madeleine Pan.
- In a Bowl, Whisk Together Flour, Baking Powder, And Salt.
- In Another Bowl, Beat Eggs, Sugar, Vanilla Extract, And Orange Zest Until Light And Fluffy.
- Gradually Fold In The Dry Ingredients, Then Fold In The Melted Butter.
- Spoon The Batter Into The Madeleine Molds And Bake For 10-12 Minutes Or Until The Edges Are Golden.
- Allow The Madeleines To Cool.
- Dip Each Madeleine Into Melted Dark Chocolate And Let It Set On a Parchment-Lined Tray.

39) Herb-Roasted Cornish Hens With Cranberry Sauce:

■ **Ingredients:**

- ❖ Cornish Hens
- ❖ Olive Oil
- ❖ Fresh Herbs (Rosemary, Thyme, Sage)
- ❖ Salt And Black Pepper To Taste
- ❖ For The Cranberry Sauce: Fresh Or Frozen Cranberries, Sugar, Orange Zest

◆ **Instructions:**

- Preheat The Oven To 425°F (218°C).
- Rub Cornish Hens With Olive Oil And Season With Fresh Herbs, Salt, And Black Pepper.
- Roast In The Oven For 45-60 Minutes Or Until The Hens Are Golden Brown And Cooked Through.
- For The Cranberry Sauce, Simmer Cranberries, Sugar, And Orange Zest In a Saucepan Until The Cranberries Burst And The Sauce Thickens.
- Serve The Herb-Roasted Cornish Hens With Cranberry Sauce.

40) Eggnog Tiramisu:

■ Ingredients:

- ❖ 4 Large Egg Yolks
- ❖ 3/4 Cup Granulated Sugar
- ❖ 1 Cup Eggnog
- ❖ 1 Cup Heavy Cream
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Ladyfinger Cookies
- ❖ Ground Nutmeg For Dusting

◆ Instructions:

- In a Heatproof Bowl, Whisk Together Egg Yolks And Sugar. Place The Bowl Over a Pot Of Simmering Water And Whisk Until Thickened.
- Remove From Heat And Whisk In Eggnog. Let It Cool To Room Temperature.
- In a Separate Bowl, Whip Heavy Cream Until Stiff Peaks Form. Fold Into The Eggnog Mixture.
- In a Serving Dish, Layer Ladyfinger Cookies And The Eggnog Mixture.
- Repeat The Layers And Finish With a Layer Of The Eggnog Mixture On Top.
- Dust With Ground Nutmeg.
- Refrigerate For At Least 4 Hours Or Overnight Before Serving.

41) Maple Dijon Glazed Carrots:

■ Ingredients:

- ❖ 1 Pound Baby Carrots
- ❖ 2 Tablespoons Maple Syrup
- ❖ 1 Tablespoon Dijon Mustard
- ❖ 2 Tablespoons Butter
- ❖ Salt And Black Pepper To Taste
- ❖ Fresh Parsley For Garnish (Optional)

◆ **Instructions:**

- Steam Or Boil The Baby Carrots Until Just Tender. Drain And Set Aside.
- In a Saucepan, Melt Butter And Stir In Maple Syrup And Dijon Mustard.
- Add The Cooked Carrots To The Saucepan, Tossing To Coat In The Glaze.
- Season With Salt And Black Pepper.
- Cook For An Additional 2-3 Minutes Until The Glaze Thickens.
- Garnish With Fresh Parsley If Desired Before Serving.

42) Red Velvet Peppermint Brownies:

■ **Ingredients:**

- ❖ 1 Cup Unsalted Butter, Melted
- ❖ 2 Cups Granulated Sugar
- ❖ 1/4 Cup Cocoa Powder
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Red Food Coloring
- ❖ 4 Large Eggs
- ❖ 1 1/2 Cups All-Purpose Flour
- ❖ 1/2 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Salt
- ❖ Crushed Peppermint Candies For Topping

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Grease a Baking Pan.
- In a Bowl, Mix Melted Butter, Sugar, Cocoa Powder, Vanilla Extract, And Red Food Coloring.
- Add Eggs One At a Time, Beating Well After Each Addition.
- In a Separate Bowl, Whisk Together Flour, Baking Powder, And Salt.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Pour The Batter Into The Prepared Baking Pan.
- Bake For 25-30 Minutes Or Until a Toothpick Inserted Into The Center Comes Out With Moist Crumbs.
- Allow The Brownies To Cool Before Sprinkling With Crushed Peppermint Candies.

43) Cranberry Sage Gin Fizz:

■ Ingredients:

- ❖ 2 Ounces Gin
- ❖ 1 Ounce Cranberry Juice
- ❖ 1/2 Ounce Simple Syrup
- ❖ 1/2 Ounce Fresh Lime Juice
- ❖ Fresh Sage Leaves
- ❖ Club Soda
- ❖ Ice

◆ Instructions:

- In a Shaker, Combine Gin, Cranberry Juice, Simple Syrup, Fresh Lime Juice, And a Few Sage Leaves.
- Shake Well And Strain Into a Glass Filled With Ice.
- Top With Club Soda.
- Garnish With a Sage Leaf And Cranberries.

44) Bacon And Cheddar Stuffed Mushrooms:

■ Ingredients:

- ❖ Large Mushrooms, Cleaned And Stems Removed
- ❖ Cream Cheese, Softened
- ❖ Shredded Cheddar Cheese
- ❖ Cooked Bacon, Crumbled
- ❖ Green Onions, Chopped
- ❖ Garlic Powder
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Mix Cream Cheese, Shredded Cheddar Cheese, Crumbled Bacon, Chopped Green Onions, Garlic Powder, Salt, And Black Pepper.

- Stuff Each Mushroom Cap With The Cream Cheese Mixture.
- Place The Stuffed Mushrooms On a Baking Sheet.
- Bake For 15-20 Minutes Or Until The Mushrooms Are Tender.
- Serve Warm.

45) Gingerbread Pancakes With Cinnamon Syrup:

■ Ingredients:

- ❖ 1 1/2 Cups All-Purpose Flour
- ❖ 1 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Baking Soda
- ❖ 1/4 Teaspoon Salt
- ❖ 1 Teaspoon Ground Ginger
- ❖ 1 Teaspoon Ground Cinnamon
- ❖ 1/4 Teaspoon Ground Cloves
- ❖ 1/4 Cup Molasses
- ❖ 1 Cup Buttermilk
- ❖ 1 Large Egg
- ❖ 2 Tablespoons Melted Butter
- ❖ For The Cinnamon Syrup: Maple Syrup, Ground Cinnamon

◆ Instructions:

- In a Bowl, Whisk Together Flour, Baking Powder, Baking Soda, Salt, Ground Ginger, Ground Cinnamon, And Ground Cloves.
- In Another Bowl, Mix Molasses, Buttermilk, Egg, And Melted Butter.
- Gradually Add The Wet Ingredients To The Dry Ingredients, Mixing Until Just Combined.
- Heat a Griddle Or Skillet Over Medium Heat And Ladle The Pancake Batter Onto It.
- Cook Until Bubbles Form On The Surface, Then Flip And Cook Until Golden Brown On The Other Side.
- For The Cinnamon Syrup, Mix Maple Syrup And Ground Cinnamon In a Small Bowl.
- Serve The Gingerbread Pancakes With a Drizzle Of Cinnamon Syrup.

46) Roasted Beet And Goat Cheese Salad With Candied Pecans:

■ Ingredients:

- ❖ Beets, Peeled And Sliced
- ❖ Olive Oil
- ❖ Salt And Black Pepper To Taste
- ❖ Mixed Salad Greens
- ❖ Goat Cheese, Crumbled
- ❖ Candied Pecans
- ❖ Balsamic Vinaigrette

◆ Instructions:

- Preheat The Oven To 400°F (200°C).
- Toss Sliced Beets With Olive Oil, Salt, And Black Pepper.
- Roast In The Oven For 20-25 Minutes Or Until The Beets Are Tender.
- In a Large Bowl, Combine Mixed Salad Greens, Crumbled Goat Cheese, And Candied Pecans.
- Add The Roasted Beets.
- Drizzle With Balsamic Vinaigrette And Toss To Combine.
- Serve The Salad Immediately.

47) Cranberry Balsamic Glazed Chicken:

■ Ingredients:

- ❖ Chicken Breasts Or Thighs
- ❖ Salt And Black Pepper To Taste
- ❖ Olive Oil
- ❖ 1 Cup Cranberry Sauce
- ❖ 1/4 Cup Balsamic Vinegar
- ❖ 2 Tablespoons Honey
- ❖ Fresh Rosemary For Garnish

◆ **Instructions:**

- Season Chicken With Salt And Black Pepper.
- In a Skillet, Heat Olive Oil Over Medium-High Heat And Sear The Chicken On Both Sides Until Golden.
- In a Bowl, Mix Cranberry Sauce, Balsamic Vinegar, And Honey.
- Pour The Cranberry Balsamic Glaze Over The Seared Chicken.
- Simmer Until The Chicken Is Cooked Through And The Glaze Has Thickened.
- Garnish With Fresh Rosemary Before Serving.

48) Salted Caramel Chocolate Pecan Pie:

■ **Ingredients:**

- ❖ Pie Crust
- ❖ 1 Cup Pecan Halves
- ❖ 1/2 Cup Chocolate Chips
- ❖ 1/2 Cup Granulated Sugar
- ❖ 1/2 Cup Light Corn Syrup
- ❖ 1/4 Cup Unsalted Butter, Melted
- ❖ 3 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Sea Salt For Sprinkling

◆ **Instructions:**

- Preheat The Oven To 350°f (175°c) And Line a Pie Dish With The Crust.
- Sprinkle Pecan Halves And Chocolate Chips Over The Crust.
- In a Bowl, Whisk Together Sugar, Corn Syrup, Melted Butter, Eggs, And Vanilla Extract.
- Pour The Filling Over The Pecans And Chocolate.
- Bake For 50-60 Minutes Or Until The Center Is Set.
- Sprinkle With Sea Salt While The Pie Is Still Warm.
- Allow To Cool Before Serving.

49) Grilled Rosemary Garlic Shrimp Skewers:

■ Ingredients:

- ❖ Large Shrimp, Peeled And Deveined
- ❖ Olive Oil
- ❖ Fresh Rosemary, Chopped
- ❖ Garlic, Minced
- ❖ Lemon Juice
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- Preheat The Grill To Medium-High Heat.
- In a Bowl, Mix Shrimp With Olive Oil, Chopped Rosemary, Minced Garlic, Lemon Juice, Salt, And Black Pepper.
- Thread The Marinated Shrimp Onto Skewers.
- Grill For 2-3 Minutes Per Side Or Until The Shrimp Are Opaque.
- Serve With Additional Lemon Wedges.

50) White Chocolate Peppermint Mousse:

■ Ingredients:

- ❖ 6 Ounces White Chocolate, Chopped
- ❖ 2 Cups Heavy Cream
- ❖ 1 Teaspoon Peppermint Extract
- ❖ Crushed Peppermint Candies For Garnish

◆ Instructions:

- Melt The White Chocolate In a Heatproof Bowl Over Simmering Water Or In The Microwave.
- Allow The Melted Chocolate To Cool To Room Temperature.
- In a Separate Bowl, Whip The Heavy Cream Until Stiff Peaks Form.
- Gently Fold The Melted White Chocolate And Peppermint Extract Into The Whipped Cream Until Well Combined.
- Spoon The Mousse Into Serving Glasses And Refrigerate For At Least 2 Hours.
- Garnish With Crushed Peppermint Candies Before Serving.

51) Baked Brie With Fig And Walnut Compote:

■ Ingredients:

- ❖ Wheel Of Brie Cheese
- ❖ 1/2 Cup Fig Preserves
- ❖ 1/4 Cup Chopped Walnuts
- ❖ 1 Tablespoon Honey
- ❖ Fresh Rosemary For Garnish
- ❖ Crackers Or Bread For Serving

◆ Instructions:

- Preheat The Oven To 350°f (175°c).
- Place The Brie Wheel On a Baking Sheet.
- In a Bowl, Mix Fig Preserves And Chopped Walnuts.
- Spread The Fig And Walnut Mixture Over The Brie.
- Drizzle Honey Over The Top.
- Bake For 10-15 Minutes Or Until The Brie Is Soft And Gooley.
- Garnish With Fresh Rosemary And Serve With Crackers Or Bread.

52) Orange Cranberry Scones With Clotted Cream:

■ Ingredients:

- ❖ 2 Cups All-Purpose Flour
- ❖ 1/2 Cup Sugar
- ❖ 1 Tablespoon Baking Powder
- ❖ 1/2 Teaspoon Salt
- ❖ 1/2 Cup Unsalted Butter, Cold And Cubed
- ❖ 1/2 Cup Dried Cranberries
- ❖ Zest Of 1 Orange
- ❖ 3/4 Cup Heavy Cream
- ❖ Clotted Cream For Serving

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C) And Line a Baking Sheet With Parchment Paper.
- In a Large Bowl, Whisk Together Flour, Sugar, Baking Powder, And Salt.
- Add The Cold, Cubed Butter To The Dry Ingredients And Cut It In Until The Mixture Resembles Coarse Crumbs.
- Stir In Dried Cranberries And Orange Zest.
- Pour In The Heavy Cream And Gently Mix Until Just Combined.
- Turn The Dough Out Onto a Floured Surface And Shape It Into a Circle.
- Cut The Circle Into Wedges And Transfer Them To The Prepared Baking Sheet.
- Bake For 15-18 Minutes Or Until The Scones Are Golden Brown.
- Serve With Clotted Cream.

53) Maple Bacon Brussels Sprouts:

■ **Ingredients:**

- ❖ Brussels Sprouts, Trimmed And Halved
- ❖ Bacon Slices, Chopped
- ❖ Maple Syrup
- ❖ Salt And Black Pepper To Taste
- ❖ Chopped Pecans For Garnish (Optional)

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- In a Skillet, Cook Chopped Bacon Until Crispy. Remove And Set Aside.
- Toss Brussels Sprouts In The Bacon Drippings And Spread Them On a Baking Sheet.
- Drizzle With Maple Syrup And Season With Salt And Black Pepper.
- Roast In The Oven For 20-25 Minutes Or Until The Brussels Sprouts Are Caramelized.
- Sprinkle The Cooked Bacon And Chopped Pecans Over The Top Before Serving.

54) Pecan-Crusted Sweet Potato Casserole:

■ Ingredients:

- ❖ Sweet Potatoes, Peeled And Mashed
- ❖ 1/2 Cup Melted Butter
- ❖ 1/4 Cup Milk
- ❖ 1/4 Cup Brown Sugar
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Salt To Taste
- ❖ Pecans, Chopped
- ❖ Marshmallows For Topping

◆ Instructions:

- Preheat The Oven To 350°F (175°C) And Grease A Baking Dish.
- In A Bowl, Mix Mashed Sweet Potatoes, Melted Butter, Milk, Brown Sugar, Vanilla Extract, And Salt.
- Spread The Sweet Potato Mixture In The Prepared Baking Dish.
- Sprinkle Chopped Pecans Over The Top.
- Bake For 25-30 Minutes Or Until Heated Through.
- In The Last 5 Minutes Of Baking, Add Marshmallows On Top And Broil Until Golden.

55) Peppermint Bark Popcorn:

■ Ingredients:

- ❖ Popcorn, Popped
- ❖ White Chocolate, Melted
- ❖ Crushed Candy Canes Or Peppermint Candies
- ❖ Dark Chocolate, Melted

◆ **Instructions:**

- Spread Popped Popcorn On a Baking Sheet Lined With Parchment Paper.
- Drizzle Melted White Chocolate Over The Popcorn.
- Sprinkle Crushed Candy Canes Or Peppermint Candies On Top.
- Drizzle Melted Dark Chocolate Over The Popcorn In a Zigzag Pattern.
- Allow The Chocolate To Set Before Serving.

56) Mediterranean Stuffed Peppers With Feta And Olives:

■ **Ingredients:**

- ❖ Bell Peppers, Halved And Cleaned
- ❖ Cooked Quinoa Or Rice
- ❖ Cherry Tomatoes, Halved
- ❖ Cucumber, Diced
- ❖ Kalamata Olives, Sliced
- ❖ Feta Cheese, Crumbled
- ❖ Fresh Basil, Chopped
- ❖ Balsamic Glaze For Drizzling

◆ **Instructions:**

- Preheat The Oven To 375°f (190°c).
- In a Bowl, Mix Cooked Quinoa Or Rice, Cherry Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, And Fresh Basil.
- Stuff The Bell Peppers With The Mixture.
- Bake For 20-25 Minutes Or Until The Peppers Are Tender.
- Drizzle With Balsamic Glaze Before Serving.

57) Cinnamon Apple Cider Donuts:

■ **Ingredients:**

- ❖ 2 Cups All-Purpose Flour
- ❖ 1 1/2 Teaspoons Baking Powder
- ❖ 1/2 Teaspoon Baking Soda
- ❖ 1/2 Teaspoon Salt

- ❖ 1 Teaspoon Ground Cinnamon
- ❖ 1/2 Cup Unsalted Butter, Melted
- ❖ 1/2 Cup Granulated Sugar
- ❖ 1/2 Cup Brown Sugar
- ❖ 2 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract
- ❖ 1 Cup Apple Cider

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Grease A Donut Pan.
- In A Bowl, Whisk Together Flour, Baking Powder, Baking Soda, Salt, And Ground Cinnamon.
- In Another Bowl, Mix Melted Butter, Granulated Sugar, Brown Sugar, Eggs, Vanilla Extract, And Apple Cider.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Spoon The Batter Into The Prepared Donut Pan.
- Bake For 12-15 Minutes Or Until A Toothpick Comes Out Clean.
- Allow The Donuts To Cool Before Serving.

58) Cranberry Pomegranate Champagne Punch:

■ **Ingredients:**

- ❖ Cranberry Juice
- ❖ Pomegranate Juice
- ❖ Champagne Or Sparkling Wine
- ❖ Fresh Cranberries For Garnish
- ❖ Pomegranate Arils For Garnish
- ❖ Mint Leaves For Garnish (Optional)

◆ **Instructions:**

- In A Large Punch Bowl, Combine Equal Parts Cranberry Juice And Pomegranate Juice.
- Just Before Serving, Pour In The Champagne Or Sparkling Wine.
- Garnish With Fresh Cranberries, Pomegranate Arils, And Mint Leaves.

59) Roasted Garlic And Herb Hasselback Potatoes:

■ Ingredients:

- Russet Potatoes
- Olive Oil
- Fresh Garlic, Minced
- Fresh Herbs (Rosemary, Thyme, Parsley), Chopped
- Salt And Black Pepper To Taste
- Butter For Brushing

◆ Instructions:

- Preheat The Oven To 425°f (218°c).
- Slice The Potatoes Thinly, Leaving The Bottom Intact.
- Place The Potatoes On a Baking Sheet.
- In a Bowl, Mix Olive Oil, Minced Garlic, Chopped Fresh Herbs, Salt, And Black Pepper.
- Brush The Potatoes With The Herb-Infused Oil Mixture.
- Bake For 40-50 Minutes Or Until The Potatoes Are Crispy On The Edges And Tender In The Middle.
- Brush With Melted Butter Before Serving.

60) Chocolate Hazelnut Torte With Raspberry Coulis:

■ Ingredients:

- ❖ 1 Cup Hazelnuts, Toasted And Ground
- ❖ 1/2 Cup All-Purpose Flour
- ❖ 1/4 Cup Cocoa Powder
- ❖ 1 Teaspoon Baking Powder
- ❖ 1/2 Teaspoon Salt
- ❖ 4 Ounces Dark Chocolate, Melted
- ❖ 1/2 Cup Unsalted Butter, Softened
- ❖ 1 Cup Granulated Sugar
- ❖ 4 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract

❖ For The Raspberry Coulis: Fresh Or Frozen Raspberries, Sugar, Lemon Juice

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Grease A Cake Pan.
- In A Bowl, Whisk Together Ground Hazelnuts, Flour, Cocoa Powder, Baking Powder, And Salt.
- In Another Bowl, Cream Together Softened Butter And Sugar Until Light And Fluffy.
- Add Melted Dark Chocolate, Eggs, And Vanilla Extract To The Butter Mixture, Mixing Well.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Pour The Batter Into The Prepared Cake Pan.
- Bake For 25-30 Minutes Or Until A Toothpick Comes Out With Moist Crumbs.
- For The Raspberry Coulis, Simmer Raspberries, Sugar, And Lemon Juice In A Saucepan Until The Raspberries Break Down And The Sauce Thickens.
- Allow The Cake To Cool Before Serving With A Drizzle Of Raspberry Coulis.

61) Bacon-Wrapped Maple Glazed Asparagus:

■ **Ingredients:**

- ❖ Fresh Asparagus Spears
- ❖ Bacon Slices, Halved
- ❖ Maple Syrup
- ❖ Olive Oil
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- Bundle 3-4 Asparagus Spears And Wrap With A Halved Bacon Slice.
- Place The Bundles On A Baking Sheet.
- Drizzle With Maple Syrup And Olive Oil.
- Season With Salt And Black Pepper.
- Bake For 15-20 Minutes Or Until The Bacon Is Crispy And Asparagus Is Tender.

62) Eggnog Creme Brulee:

■ Ingredients:

- ❖ 2 Cups Eggnog
- ❖ 5 Large Egg Yolks
- ❖ 1/2 Cup Granulated Sugar
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Granulated Sugar For Caramelizing

◆ Instructions:

- Preheat The Oven To 325°f (163°c).
- In a Saucepan, Heat Eggnog Until It Just Begins To Simmer.
- In a Bowl, Whisk Together Egg Yolks, Sugar, And Vanilla Extract.
- Gradually Whisk The Warm Eggnog Into The Egg Yolk Mixture.
- Strain The Mixture And Pour Into Ramekins.
- Place The Ramekins In a Baking Dish And Fill The Dish With Hot Water Halfway Up The Sides Of The Ramekins.
- Bake For 40-45 Minutes Or Until The Custard Is Set.
- Allow To Cool, Then Refrigerate.
- Before Serving, Sprinkle a Thin Layer Of Granulated Sugar On Top And Caramelize With a Kitchen Torch.

63) Spiced Pumpkin And Sage Risotto:

■ Ingredients:

- ❖ Arborio Rice
- ❖ Pumpkin Puree
- ❖ Chicken Or Vegetable Broth
- ❖ Onion, Finely Chopped
- ❖ Garlic, Minced
- ❖ Fresh Sage Leaves, Chopped
- ❖ Parmesan Cheese, Grated
- ❖ Nutmeg
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- In a Pot, Heat The Broth And Keep It Warm.
- In a Separate Pan, Sauté Onions And Garlic Until Softened.
- Add Arborio Rice And Cook Until Lightly Toasted.
- Stir In Pumpkin Puree And Chopped Sage.
- Gradually Add Warm Broth, One Ladle At a Time, Stirring Until Absorbed Before Adding More.
- Continue This Process Until The Rice Is Creamy And Cooked To Al Dente.
- Stir In Grated Parmesan Cheese And Season With Nutmeg, Salt, And Black Pepper.

64) Peppermint Chocolate Martini:

■ **Ingredients:**

- ❖ 2 Ounces Chocolate Liqueur
- ❖ 1 Ounce Peppermint Schnapps
- ❖ 1 Ounce Vodka
- ❖ Crushed Peppermint Candies For Rimming (Optional)

◆ **Instructions:**

- Rim a Martini Glass With Crushed Peppermint Candies, If Desired.
- In a Shaker With Ice, Combine Chocolate Liqueur, Peppermint Schnapps, And Vodka.
- Shake Well And Strain Into The Prepared Martini Glass.

65) Rosemary Roasted Grape And Brie Crostini:

■ **Ingredients:**

- ❖ Baguette, Sliced
- ❖ Brie Cheese, Sliced
- ❖ Red Grapes
- ❖ Fresh Rosemary, Chopped
- ❖ Honey For Drizzling

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- Place Baguette Slices On a Baking Sheet.
- Top Each Slice With a Slice Of Brie Cheese And a Few Grapes.
- Sprinkle With Chopped Fresh Rosemary.
- Bake For 10-12 Minutes Or Until The Brie Is Melted And Grapes Are Roasted.
- Drizzle With Honey Before Serving.

66) Gingerbread Ice Cream Sandwiches:

■ **Ingredients:**

- ❖ Gingerbread Cookies (Store-Bought Or Homemade)
- ❖ Vanilla Ice Cream

◆ **Instructions:**

- If Not Using Store-Bought Cookies, Bake Gingerbread Cookies And Allow Them To Cool Completely.
- Place a Scoop Of Vanilla Ice Cream Between Two Gingerbread Cookies To Create a Sandwich.
- Optional: Roll The Edges Of The Ice Cream In Crushed Gingerbread Crumbs For Extra Flavor.

67) Pomegranate And Pistachio Quinoa Salad:

■ **Ingredients:**

- ❖ Cooked Quinoa
- ❖ Pomegranate Arils
- ❖ Pistachios, Chopped
- ❖ Feta Cheese, Crumbled
- ❖ Fresh Mint, Chopped
- ❖ Balsamic Vinaigrette

◆ **Instructions:**

- In a Bowl, Combine Cooked Quinoa, Pomegranate Arils, Chopped Pistachios, Crumbled Feta, And Chopped Fresh Mint.
- Drizzle With Balsamic Vinaigrette And Toss To Combine.
- Serve Chilled.

68) Maple Bacon Bourbon Pecan Pie:

■ **Ingredients:**

- ❖ Pie Crust
- ❖ Pecan Halves
- ❖ Bacon, Cooked And Crumbled
- ❖ 1 Cup Maple Syrup
- ❖ 1/2 Cup Brown Sugar
- ❖ 1/4 Cup Bourbon
- ❖ 1/4 Cup Unsalted Butter, Melted
- ❖ 3 Large Eggs
- ❖ 1 Teaspoon Vanilla Extract
- ❖ Pinch Of Salt

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Line a Pie Dish With The Crust.
- Sprinkle Pecan Halves And Crumbled Bacon Over The Crust.
- In a Bowl, Whisk Together Maple Syrup, Brown Sugar, Bourbon, Melted Butter, Eggs, Vanilla Extract, And a Pinch Of Salt.
- Pour The Filling Over The Pecans And Bacon.
- Bake For 50-60 Minutes Or Until The Center Is Set.
- Allow To Cool Before Serving.

69) Cranberry Orange Sourdough Bread:

■ Ingredients:

- ❖ Sourdough Bread
- ❖ Fresh Or Dried Cranberries
- ❖ Orange Zest
- ❖ Honey Or Maple Syrup
- ❖ Butter For Serving

◆ Instructions:

- Toast Slices Of Sourdough Bread.
- Spread Butter On The Toast.
- Sprinkle Fresh Or Dried Cranberries And Orange Zest Over The Buttered Toast.
- Drizzle With Honey Or Maple Syrup Before Serving.

70) Butternut Squash And Sage Soup Shooters:

■ Ingredients:

- ❖ Butternut Squash, Peeled And Diced
- ❖ Onion, Chopped
- ❖ Garlic, Minced
- ❖ Fresh Sage Leaves
- ❖ Vegetable Broth
- ❖ Heavy Cream
- ❖ Salt And Black Pepper To Taste
- ❖ Pumpkin Seeds For Garnish (Optional)

◆ Instructions:

- In a Pot, Sauté Chopped Onions And Minced Garlic Until Softened.
- Add Diced Butternut Squash And Fresh Sage Leaves To The Pot.
- Pour In Vegetable Broth And Bring To a Simmer.
- Cook Until The Squash Is Tender.

- Blend The Soup Until Smooth.
- Stir In Heavy Cream And Season With Salt And Black Pepper.
- Serve In Shot Glasses And Garnish With Pumpkin Seeds If Desired.

71) White Chocolate Raspberry Almond Tart:

■ Ingredients:

- ❖ Tart Crust (Store-Bought Or Homemade)
- ❖ White Chocolate, Melted
- ❖ Fresh Raspberries
- ❖ Sliced Almonds, Toasted
- ❖ Whipped Cream For Topping

◆ Instructions:

- Preheat The Oven If Using a Homemade Crust.
- Spread Melted White Chocolate Over The Tart Crust.
- Arrange Fresh Raspberries On Top.
- Sprinkle Toasted Sliced Almonds Over The Raspberries.
- Chill The Tart In The Refrigerator Before Serving.
- Optionally, Top With Whipped Cream Just Before Serving.

72) Spinach And Artichoke Stuffed Mushrooms:

■ Ingredients:

- ❖ Mushrooms, Cleaned And Stems Removed
- ❖ Spinach, Chopped
- ❖ Artichoke Hearts, Chopped
- ❖ Cream Cheese
- ❖ Parmesan Cheese, Grated
- ❖ Garlic, Minced
- ❖ Bread Crumbs
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Mix Chopped Spinach, Chopped Artichoke Hearts, Cream Cheese, Grated Parmesan Cheese, Minced Garlic, And Bread Crumbs.
- Stuff Each Mushroom Cap With The Mixture.
- Place The Stuffed Mushrooms On a Baking Sheet.
- Bake For 15-20 Minutes Or Until The Mushrooms Are Tender.
- Serve Warm.

73) Peppermint White Chocolate Cheesecake Bars:

■ **Ingredients:**

- ❖ Graham Cracker Crust
- ❖ Cream Cheese
- ❖ White Chocolate, Melted
- ❖ Sugar
- ❖ Eggs
- ❖ Peppermint Extract
- ❖ Crushed Peppermint Candies For Topping

◆ **Instructions:**

- Preheat The Oven To 325°F (163°C) And Prepare The Graham Cracker Crust.
- In a Bowl, Beat Cream Cheese Until Smooth.
- Add Melted White Chocolate, Sugar, Eggs, And Peppermint Extract, Mixing Until Well Combined.
- Pour The Mixture Over The Graham Cracker Crust.
- Bake For 25-30 Minutes Or Until The Center Is Set.
- Allow To Cool, Then Refrigerate.
- Sprinkle Crushed Peppermint Candies On Top Before Serving.

74) Cranberry Rosemary Focaccia:

■ Ingredients:

- ❖ Focaccia Bread (Store-Bought Or Homemade)
- ❖ Fresh Or Dried Cranberries
- ❖ Fresh Rosemary, Chopped
- ❖ Olive Oil
- ❖ Sea Salt

◆ Instructions:

- Preheat The Oven If Using Homemade Focaccia.
- Press Cranberries And Chopped Rosemary Into The Surface Of The Focaccia.
- Drizzle With Olive Oil And Sprinkle Sea Salt Over The Top.
- Bake According To The Focaccia Recipe Or Package Instructions.
- Allow To Cool Slightly Before Serving.

75) Honey Glazed Carrot And Parsnip Coins:

■ Ingredients:

- ❖ Carrots, Peeled And Sliced Into Coins
- ❖ Parsnips, Peeled And Sliced Into Coins
- ❖ Honey
- ❖ Olive Oil
- ❖ Fresh Thyme Leaves
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- Preheat The Oven To 400°F (200°C).
- In a Bowl, Toss Carrot And Parsnip Coins With Honey, Olive Oil, Fresh Thyme Leaves, Salt, And Black Pepper.
- Spread The Coated Coins On a Baking Sheet.
- Roast For 20-25 Minutes Or Until The Vegetables Are Caramelized.
- Serve Warm.

76) Chocolate Peppermint Crunch Cookies:

■ Ingredients:

- ❖ Chocolate Cookie Dough (Store-Bought Or Homemade)
- ❖ Peppermint Extract
- ❖ Crushed Peppermint Candies
- ❖ White Chocolate, Melted

◆ Instructions:

- Preheat The Oven If Using Homemade Cookie Dough.
- Mix Peppermint Extract Into The Chocolate Cookie Dough.
- Fold In Crushed Peppermint Candies.
- Scoop The Dough Onto a Baking Sheet.
- Bake According To The Cookie Recipe Or Package Instructions.
- Allow To Cool.
- Drizzle Melted White Chocolate Over The Cookies Before Serving.

77) Balsamic Roasted Brussel Sprouts With Cranberries:

■ Ingredients:

- ❖ Brussels Sprouts, Trimmed And Halved
- ❖ Olive Oil
- ❖ Balsamic Vinegar
- ❖ Maple Syrup
- ❖ Dried Cranberries
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- Preheat The Oven To 400°f (200°c).
- Toss Brussels Sprouts With Olive Oil, Balsamic Vinegar, Maple Syrup, Dried Cranberries, Salt, And Black Pepper.
- Spread The Mixture On a Baking Sheet.
- Roast For 20-25 Minutes Or Until The Brussels Sprouts Are Caramelized.
- Serve Warm.

78) Apple Cider Bourbon Punch:

Ingredients:

- ❖ Apple Cider
- ❖ Bourbon
- ❖ Sparkling Water Or Ginger Ale
- ❖ Cinnamon Sticks
- ❖ Sliced Apples
- ❖ Ice Cubes

Instructions:

- In a Large Punch Bowl, Combine Apple Cider, Bourbon, And Sparkling Water Or Ginger Ale.
- Add Cinnamon Sticks And Sliced Apples.
- Stir Well And Refrigerate Until Ready To Serve.
- Serve Over Ice.

79) Pumpkin Spice Latte Creme Brulee:

Ingredients:

- ❖ Heavy Cream
- ❖ Pumpkin Puree
- ❖ Espresso Or Strong Coffee
- ❖ Sugar
- ❖ Egg Yolks
- ❖ Pumpkin Spice
- ❖ Vanilla Extract
- ❖ Brown Sugar For Caramelizing

Instructions:

- Preheat The Oven To 325°F (163°C).
- In a Saucepan, Heat Heavy Cream, Pumpkin Puree, And Espresso Until Warm.

- In a Bowl, Whisk Together Sugar, Egg Yolks, Pumpkin Spice, And Vanilla Extract.
- Gradually Whisk The Warm Cream Mixture Into The Egg Yolk Mixture.
- Strain The Mixture And Pour Into Ramekins.
- Place The Ramekins In a Baking Dish And Fill The Dish With Hot Water Halfway Up The Sides Of The Ramekins.
- Bake For 40-45 Minutes Or Until The Custard Is Set.
- Allow To Cool, Then Refrigerate.
- Before Serving, Sprinkle a Thin Layer Of Brown Sugar On Top And Caramelize With a Kitchen Torch.

80) Maple Pecan Cinnamon Rolls:

■ Ingredients:

- ❖ Cinnamon Roll Dough (Store-Bought Or Homemade)
- ❖ Maple Syrup
- ❖ Chopped Pecans
- ❖ Cream Cheese Icing

◆ Instructions:

- Preheat The Oven If Using Homemade Dough.
- Roll Out The Cinnamon Roll Dough On a Floured Surface.
- Drizzle With Maple Syrup And Sprinkle Chopped Pecans Over The Dough.
- Roll The Dough Into a Log And Slice Into Rolls.
- Place The Rolls In a Baking Dish.
- Bake According To The Cinnamon Roll Recipe Or Package Instructions.
- Allow To Cool Slightly Before Drizzling With Cream Cheese Icing.

81) Cranberry Orange Glazed Pork Tenderloin:

■ Ingredients:

- ❖ Pork Tenderloin
- ❖ Cranberry Sauce
- ❖ Orange Juice
- ❖ Dijon Mustard
- ❖ Brown Sugar

- ❖ Garlic, Minced
- ❖ Rosemary, Chopped
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Whisk Together Cranberry Sauce, Orange Juice, Dijon Mustard, Brown Sugar, Minced Garlic, Chopped Rosemary, Salt, And Black Pepper.
- Place The Pork Tenderloin In a Roasting Pan.
- Pour The Cranberry Orange Glaze Over The Pork.
- Roast For 25-30 Minutes Or Until The Internal Temperature Reaches 145°F (63°C).
- Allow The Pork To Rest Before Slicing.

82) Roasted Cauliflower And Chestnut Soup:

■ **Ingredients:**

- ❖ Cauliflower, Chopped
- ❖ Chestnuts, Peeled And Chopped
- ❖ Onion, Chopped
- ❖ Garlic, Minced
- ❖ Vegetable Broth
- ❖ Heavy Cream
- ❖ Nutmeg
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 400°F (200°C).
- Toss Chopped Cauliflower And Peeled, Chopped Chestnuts With Olive Oil.
- Roast In The Oven Until Golden.
- In a Pot, Sauté Chopped Onion And Minced Garlic Until Softened.
- Add The Roasted Cauliflower And Chestnuts To The Pot.
- Pour In Vegetable Broth And Bring To a Simmer.
- Blend The Soup Until Smooth.
- Stir In Heavy Cream, Nutmeg, Salt, And Black Pepper.

83) White Chocolate Cranberry Pistachio Bark:

■ Ingredients:

- ❖ White Chocolate, Melted
- ❖ Dried Cranberries
- ❖ Pistachios, Chopped

◆ Instructions:

- Line a Baking Sheet With Parchment Paper.
- Pour Melted White Chocolate Onto The Parchment Paper.
- Spread Dried Cranberries And Chopped Pistachios Over The Chocolate.
- Allow To Set In The Refrigerator.
- Once Set, Break Into Pieces For Serving.

84) Sage And Brown Butter Butternut Squash Ravioli:

■ Ingredients:

- ❖ Butternut Squash Ravioli
- ❖ Unsalted Butter
- ❖ Fresh Sage Leaves
- ❖ Parmesan Cheese, Grated
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- Cook Butternut Squash Ravioli According To Package Instructions.
- In a Skillet, Melt Unsalted Butter Until It Turns Golden Brown.
- Add Fresh Sage Leaves To The Brown Butter And Cook Briefly.
- Toss The Cooked Ravioli In The Sage-Infused Brown Butter.
- Serve With Grated Parmesan Cheese, Salt, And Black Pepper.

85) Peppermint Mocha Pecan Pie:

■ Ingredients:

- ❖ Pie Crust
- ❖ Pecans, Chopped
- ❖ Eggs
- ❖ Corn Syrup
- ❖ Sugar
- ❖ Butter, Melted
- ❖ Instant Coffee Granules
- ❖ Cocoa Powder
- ❖ Peppermint Extract
- ❖ Chocolate Chips

◆ Instructions:

- Preheat The Oven To 350°f (175°c) And Line a Pie Dish With The Crust.
- Sprinkle Chopped Pecans Over The Crust.
- In a Bowl, Whisk Together Eggs, Corn Syrup, Sugar, Melted Butter, Instant Coffee Granules, Cocoa Powder, And Peppermint Extract.
- Stir In Chocolate Chips And Pour The Mixture Over The Pecans.
- Bake For 50-60 Minutes Or Until The Center Is Set.
- Allow To Cool Before Serving.

86) Cranberry Goat Cheese Stuffed Chicken Breast:

■ Ingredients:

- ❖ Chicken Breasts
- ❖ Goat Cheese
- ❖ Dried Cranberries
- ❖ Fresh Thyme Leaves
- ❖ Olive Oil
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Mix Goat Cheese, Dried Cranberries, And Fresh Thyme Leaves.
- Cut a Pocket Into Each Chicken Breast.
- Stuff The Pockets With The Goat Cheese Mixture.
- Season The Outside Of The Chicken Breasts With Salt And Black Pepper.
- In a Skillet, Heat Olive Oil.
- Sear The Chicken Breasts On Each Side Until Golden.
- Transfer The Skillet To The Oven And Bake For 20-25 Minutes Or Until The Chicken Is Cooked Through.

87) Caramel Apple Cider Cupcakes:

■ **Ingredients:**

- ❖ Apple Cider
- ❖ Flour
- ❖ Baking Powder
- ❖ Cinnamon
- ❖ Butter, Softened
- ❖ Sugar
- ❖ Eggs
- ❖ Vanilla Extract
- ❖ Milk
- ❖ Caramel Sauce
- ❖ Apple Slices For Garnish

◆ **Instructions:**

- Preheat The Oven To 350°F (175°C) And Line a Muffin Tin With Cupcake Liners.
- In a Bowl, Whisk Together Flour, Baking Powder, And Cinnamon.
- In Another Bowl, Cream Together Softened Butter And Sugar Until Light And Fluffy.
- Add Eggs One At a Time, Then Stir In Vanilla Extract.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Alternating With Milk.
- Fill Each Cupcake Liner With Batter And Bake For 18-20 Minutes Or Until a Toothpick Comes Out Clean.
- Allow The Cupcakes To Cool.
- Drizzle Caramel Sauce Over The Top And Garnish With Apple Slices.

88) Pistachio Cranberry Biscuits:

■ Ingredients:

- ❖ All-Purpose Flour
- ❖ Baking Powder
- ❖ Salt
- ❖ Butter, Cold And Cubed
- ❖ Buttermilk
- ❖ Pistachios, Chopped
- ❖ Dried Cranberries, Chopped

◆ Instructions:

- Preheat The Oven To 425°F (218°C) And Line a Baking Sheet With Parchment Paper.
- In a Bowl, Whisk Together Flour, Baking Powder, And Salt.
- Cut In Cold, Cubed Butter Until The Mixture Resembles Coarse Crumbs.
- Stir In Buttermilk, Chopped Pistachios, And Dried Cranberries Until Just Combined.
- Turn The Dough Out Onto a Floured Surface And Gently Knead.
- Pat The Dough Into a Circle And Cut Out Biscuits.
- Place The Biscuits On The Prepared Baking Sheet And Bake For 12-15 Minutes Or Until Golden.

89) Lemon Rosemary Roasted Chicken:

■ Ingredients:

- ❖ Whole Chicken
- ❖ Lemons, Sliced
- ❖ Fresh Rosemary Sprigs
- ❖ Garlic, Minced
- ❖ Olive Oil
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 425°F (218°C).
- Rinse The Whole Chicken And Pat It Dry.
- Rub The Chicken With Olive Oil, Minced Garlic, Salt, And Black Pepper.
- Place Lemon Slices And Fresh Rosemary Inside The Cavity Of The Chicken.
- Tie The Legs Together With Kitchen Twine.
- Roast In The Oven For 15 Minutes, Then Reduce The Temperature To 375°F (190°C) And Continue Roasting Until The Internal Temperature Reaches 165°F (74°C).
- Allow The Chicken To Rest Before Carving.

90) White Chocolate Raspberry Swirl Cheesecake:

■ **Ingredients:**

- ❖ Graham Cracker Crust
- ❖ Cream Cheese
- ❖ Sugar
- ❖ Eggs
- ❖ Vanilla Extract
- ❖ White Chocolate, Melted
- ❖ Raspberry Puree

◆ **Instructions:**

- Preheat The Oven To 325°F (163°C) And Prepare The Graham Cracker Crust.
- In a Bowl, Beat Cream Cheese Until Smooth.
- Add Sugar, Eggs, And Vanilla Extract, Mixing Until Well Combined.
- Pour Half Of The Cheesecake Batter Onto The Crust.
- Swirl Melted White Chocolate Into One Half Of The Batter.
- Spoon Raspberry Puree Over The Other Half Of The Batter And Swirl.
- Bake For 45-50 Minutes Or Until The Center Is Set.
- Allow To Cool, Then Refrigerate Before Serving.

91) Cranberry Orange Pecan Quinoa Salad:

■ Ingredients:

- ❖ Quinoa, Cooked
- ❖ Fresh Cranberries, Chopped
- ❖ Orange Segments
- ❖ Pecans, Toasted And Chopped
- ❖ Feta Cheese, Crumbled
- ❖ Fresh Parsley, Chopped
- ❖ Olive Oil
- ❖ Orange Juice
- ❖ Honey
- ❖ Salt And Black Pepper To Taste

◆ Instructions:

- In a Large Bowl, Combine Cooked Quinoa, Chopped Fresh Cranberries, Orange Segments, Toasted Chopped Pecans, Crumbled Feta Cheese, And Chopped Fresh Parsley.
- In a Small Bowl, Whisk Together Olive Oil, Orange Juice, Honey, Salt, And Black Pepper.
- Drizzle The Dressing Over The Quinoa Mixture And Toss To Combine.
- Serve Chilled.

92) Bacon-Wrapped Fig And Goat Cheese Bites:

■ Ingredients:

- ❖ Fresh Figs, Halved
- ❖ Goat Cheese
- ❖ Bacon Slices, Cut In Half
- ❖ Honey For Drizzling

◆ Instructions:

- Preheat The Oven To 400°f (200°c).
- Stuff Each Fig Half With Goat Cheese.

- Wrap Each Stuffed Fig With a Half Slice Of Bacon And Secure With a Toothpick.
- Place The Wrapped Figs On a Baking Sheet.
- Bake For 15-20 Minutes Or Until The Bacon Is Crispy.
- Drizzle With Honey Before Serving.

93) Eggnog Bread Pudding With Bourbon Sauce:

Ingredients:

- ❖ Bread Cubes
- ❖ Eggnog
- ❖ Eggs
- ❖ Sugar
- ❖ Vanilla Extract
- ❖ Nutmeg
- ❖ Butter
- ❖ Bourbon

Instructions:

- Preheat The Oven To 350°F (175°C).
- In a Bowl, Whisk Together Eggnog, Eggs, Sugar, Vanilla Extract, And Nutmeg.
- Add Bread Cubes To The Eggnog Mixture And Let It Soak For 15-20 Minutes.
- Transfer The Mixture To a Greased Baking Dish.
- Dot The Top With Butter.
- Bake For 40-45 Minutes Or Until The Center Is Set.
- In a Saucepan, Heat Bourbon And Sugar Until The Sugar Dissolves.
- Drizzle The Bourbon Sauce Over The Bread Pudding Before Serving.

94) Spiced Apple Cider Glazed Donuts:

Ingredients:

- ❖ All-Purpose Flour
- ❖ Baking Powder
- ❖ Cinnamon
- ❖ Nutmeg
- ❖ Salt

- ❖ Apple Cider
- ❖ Sugar
- ❖ Eggs
- ❖ Butter, Melted
- ❖ Vanilla Extract
- ❖ Powdered Sugar For Glaze

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C) And Grease A Donut Pan.
- In A Bowl, Whisk Together Flour, Baking Powder, Cinnamon, Nutmeg, And Salt.
- In Another Bowl, Mix Together Apple Cider, Sugar, Eggs, Melted Butter, And Vanilla Extract.
- Gradually Add The Dry Ingredients To The Wet Ingredients, Mixing Until Just Combined.
- Spoon The Batter Into The Prepared Donut Pan.
- Bake For 12-15 Minutes Or Until A Toothpick Comes Out Clean.
- Allow The Donuts To Cool.
- In A Bowl, Whisk Together Powdered Sugar And Enough Apple Cider To Create A Glaze.
- Dip The Tops Of The Donuts Into The Glaze.

95) Cranberry Walnut Chicken Salad:

■ **Ingredients:**

- ❖ Cooked Chicken, Shredded
- ❖ Dried Cranberries
- ❖ Walnuts, Chopped
- ❖ Celery, Finely Chopped
- ❖ Greek Yogurt
- ❖ Mayonnaise
- ❖ Dijon Mustard
- ❖ Honey
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- In a Bowl, Combine Shredded Cooked Chicken, Dried Cranberries, Chopped Walnuts, And Finely Chopped Celery.
- In a Separate Bowl, Whisk Together Greek Yogurt, Mayonnaise, Dijon Mustard, Honey, Salt, And Black Pepper.
- Pour The Dressing Over The Chicken Mixture And Toss To Combine.
- Chill Before Serving.

96) Chocolate Peppermint Pretzel Rods:

■ **Ingredients:**

- ❖ Pretzel Rods
- ❖ Dark Chocolate, Melted
- ❖ Crushed Peppermint Candies

◆ **Instructions:**

- Line a Baking Sheet With Parchment Paper.
- Dip Each Pretzel Rod Into Melted Dark Chocolate, Coating About Two-Thirds Of The Rod.
- Allow Excess Chocolate To Drip Off.
- Sprinkle Crushed Peppermint Candies Over The Chocolate-Coated Portion.
- Place The Pretzel Rods On The Prepared Baking Sheet To Set.

97) Pomegranate And Pistachio Crusted Salmon:

■ **Ingredients:**

- ❖ Salmon Fillets
- ❖ Pomegranate Seeds
- ❖ Pistachios, Crushed
- ❖ Olive Oil
- ❖ Honey
- ❖ Dijon Mustard
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- Preheat The Oven To 375°F (190°C).
- In a Bowl, Mix Pomegranate Seeds, Crushed Pistachios, Olive Oil, Honey, Dijon Mustard, Salt, And Black Pepper.
- Place The Salmon Fillets On a Baking Sheet.
- Spread The Pomegranate And Pistachio Mixture Over The Top Of Each Fillet.
- Bake For 15-20 Minutes Or Until The Salmon Is Cooked Through.

98) Maple Bacon Pumpkin Soup:

■ **Ingredients:**

- ❖ Pumpkin Puree
- ❖ Chicken Or Vegetable Broth
- ❖ Bacon, Cooked And Crumbled
- ❖ Onion, Chopped
- ❖ Garlic, Minced
- ❖ Maple Syrup
- ❖ Heavy Cream
- ❖ Cinnamon
- ❖ Nutmeg
- ❖ Salt And Black Pepper To Taste

◆ **Instructions:**

- In a Pot, Sauté Chopped Onion And Minced Garlic Until Softened.
- Add Pumpkin Puree, Chicken Or Vegetable Broth, Cooked And Crumbled Bacon, Maple Syrup, Heavy Cream, Cinnamon, Nutmeg, Salt, And Black Pepper.
- Bring The Soup To a Simmer And Cook For 15-20 Minutes.
- Blend The Soup Until Smooth.
- Serve Hot.

99) Roasted Garlic And Rosemary Mashed Sweet Potatoes:

Ingredients:

- ❖ Sweet Potatoes, Peeled And Diced
- ❖ Garlic Cloves, Roasted
- ❖ Fresh Rosemary, Chopped
- ❖ Butter
- ❖ Milk
- ❖ Salt And Black Pepper To Taste

Instructions:

- Preheat The Oven To 400°f (200°c).
- Toss Diced Sweet Potatoes With Olive Oil And Roast Until Tender.
- In a Pot, Mash The Roasted Sweet Potatoes With Roasted Garlic Cloves, Chopped Fresh Rosemary, Butter, And Milk.
- Season With Salt And Black Pepper.
- Serve Hot.

100) Peppermint Chocolate Puff Pastry Swirls:

Ingredients:

- ❖ Puff Pastry Sheets, Thawed
- ❖ Dark Chocolate, Melted
- ❖ Crushed Peppermint Candies

Instructions:

- Preheat The Oven To 400°f (200°c) And Line a Baking Sheet With Parchment Paper.
- Roll Out The Thawed Puff Pastry Sheets.
- Spread Melted Dark Chocolate Over The Pastry.
- Sprinkle Crushed Peppermint Candies Over The Chocolate.
- Roll The Pastry Sheets Into Logs.
- Slice The Logs Into Swirls And Place Them On The Prepared Baking Sheet.
- Bake For 15-20 Minutes Or Until Golden.
- Allow To Cool Before Serving.