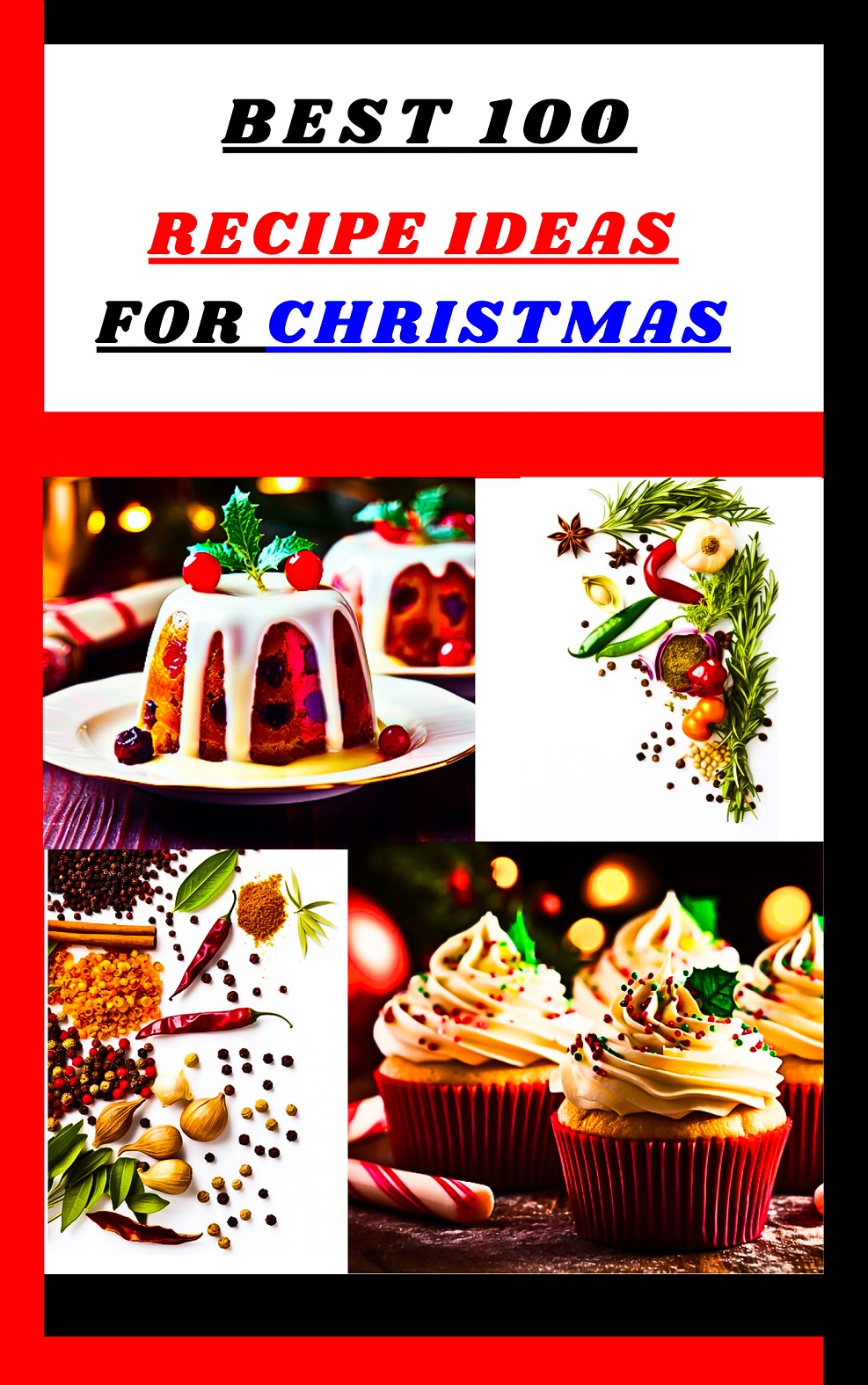
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**Best 100**

**Recipe Ideas for Christmas**

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***Created By***

***Dewanand kurrey***

### **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.

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### **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 Gooey.
* 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.