

A HOLIDAY RECIPE COLLECTION



Recipe for: **Shrimp Toast**
 From the Kitchen of: **MOM**
 - 4 oz broken shrimp
 - 1 cup Mayo
 - 4 oz. shredded cheddar
 - 1/4 cup diced onion
 - 1 tsp. lemon juice

MIX ALL INGREDIENTS. SPREAD ON
 1/4" THICK SLICES "BROWN & SERVE" ROLLS.
 SPRINKLE W/ PAPRIKA. FREEZE.
 BAKE 10 MINUTES @ 400°

EGG NOG
 • 1 EGG • 2/3 CUPS MILK
 • 1 T SUGAR • 2 T WINE
 • 1 T BRANDY • SALT (TO TASTE)

Beat egg slightly, add salt, sugar, wine and brandy. Mix thoroughly. Add milk and strain. Garnish w/ nutmeg if desired!



Recipe for: **SATAY**
 From the Kitchen of: **Steve**

- 2 T. soy sauce
- 1 T. Minced Garlic
- 1 T. sherry/Vermouth
- 1/4 C. Minced Onion
- 1/2 T. lime juice
- 1 T. Brown Sugar
- 1 T. Fish sauce
- 1 T. Oil

Shower strips of pork/chicken/beef. Combine all ingredients and coat meat thoroughly. Marinate over night. Make Jason grill.

<http://schemedartbay.freeyellow.com>



Recipe for: **FROSTY THE SNOWMAN**
 From the Kitchen of: **KAREN**

- SNOW
- BUTTON
- OLD BLACK HAT (MAGIC)
- CORNCOB PIPE
- COAL (2 LUMPS)

FORM SNOW INTO BALLS AND STACK. (use "christmas snow" for best results) Apply button nose & coal eyes. Insert pipe in mouth. Put hat on head and watch him jump around.

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Recipe: **Holiday Fruitcake**
 From the Kitchen of: **Bella**
 Serves: 10

- 4 Cups Raisins
- 1 Cup Candied Cherries
- 1 Cup Pineapple
- 1 Cup Pecans
- 1 Cup Candied Fruit
- 2 Cups Flax
- 1/2 C. Soda
- 1 Cup brown sugar
- 6 eggs
- 1 tsp. nutmeg
- 1/4 Cup lemon juice
- 1/4 Cup Orange juice

Combine fruit and nuts. Coat w/ flour. Add shortening & egg. Fold in. Add sugar oil. Add egg. Whip egg w/ fork. Beat. Bake @ 300°

Recipe for: **HOUSE ADDITION**
 From the Kitchen of: **STEVE**



- 200 8' 2x6
- 80 sheets plywood
- 10 rolls 30# felt
- Windows/doors
- Cedar shakes
- 50# framing nails
- 10 yards concrete
- Shingles
- Insulation
- Drywall

COMBINE ALL INGREDIENTS, **PRAY!!** (note: allow 1-2 years to complete)

Recipe for **Cocktail sauce** By **Brandon**

- 1/4 C. Heinz Chili sauce
- 1/4 C. grated Horseradish
- 1 T. Worcestershire
- 1 T. Minced Onion
- 1 T. chopped garlic
- 2 T. sugar
- 1 C. each celery salt/seed
- salt
- pepper

Combine in blender. Refrigerate. (Best made 2 days early)



Recipe for **X-MAS PARTY** By **STEVE**

- 16 gallons beer
- 8 bottles wine
- 1 X-mas Tree
- 1000 icicle lights
- music
- hors d'oeuvres
- 60 to 80 good friends
- 1 freakishly well-behaved dog.



PREPARE HORS D'OEUVRES WELL IN ADVANCE. COMBINE ALL INGREDIENTS AT 7:30 DEC. 19TH AT 4643 BLAISDELL. ENJOY!!

Recipe Card by Steve, December 2002