

Holiday Recipes

December 2007
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Seasons Greetings 516Ads.com readers! With this Holiday season approaching I thought it would be a good idea to introduce some holiday recipes to Long Island. With all the chaos that comes with the holidays no one has time to think up, yet alone create the perfect holiday treats. Below are

four of my favorite desserts, which are quick and easy to make. These desserts are also a perfect snack to munch on while opening presents or snuggling up next to the fire place. This first recipe is, Peppermint Brownies. These brownies incorporate the two great holiday flavors of chocolate and candy cane. The next recipe is not your typical cider; it is hot cranberry cider with a twist. Most ciders are made with apple juice, but why not choose a beverage that is also kid friendly! You can even turn the cranberry cider into a beverage for the adults by adding bourbon, scotch or whiskey. Now, for one of my personal favorite holiday recipes, pumpkin mousse. You can never go wrong with putting a mousse out on the table so why not make it festive. This recipe is the same you would use as if making a regular chocolate mousse. However, instead of using melted chocolate you will be using canned pumpkin as a substitute. The last recipe I have to offer is an All-American dish that everyone will love, pecan pie. This simple and easy recipe is guaranteed to make everyone around your holiday table smile. So, come on Long Island lets get cooking!

Peppermint Brownies

1 cup butter, plus more for greasing dish
4 squares unsweetened baking chocolate, chopped
2 cups sugar
1 cup all-purpose flour
4 eggs, lightly beaten
2 teaspoons vanilla extract
1 teaspoon peppermint extract



Preheat the oven to 325 degrees F. In a microwave, melt the chocolate and butter until completely smooth. Then, add the sugar, flour, eggs, and vanilla and stir to blend. Stir in the peppermint extract and

transfer to the prepared baking pan. Bake for 35 to 40 minutes.

Hot Cranberry Cider

1/4 cup packed brown sugar
3 cinnamon sticks, plus additional sticks to use at stirrers
1 tablespoon whole cloves
8 cups cranberry juice
6 cups apple juice



Put the sugar, cinnamon sticks and cloves in the basket of a large coffee percolator. Put the juices in the bottom of the percolator. Let the mixture perk as if making coffee. Serve with cinnamon stick stirrers, if desired.

Pumpkin Mousse

1 (15-ounce) can pumpkin
3 cups heavy cream
3/4 cup superfine sugar
1/2 teaspoon pumpkin pie spice
1 tablespoon vanilla extract
Ginger snaps, for garnish



Combine pumpkin, 1 cup cream, sugar and spice in a medium saucepan. Simmer over medium heat for 5 minutes. Cool fully. Whip remaining heavy cream and vanilla to soft peaks and fold into cooled pumpkin mixture. Pour into a serving dish and crumble the ginger snaps over top before serving.

Pecan Pie

1 unbaked 9-inch pie shell
1 1/2 cups pecans
1 cup semi-sweet chocolate chips
4 eggs, beaten
1/2 cup sugar
1/2 cup light brown sugar
1/4 cup Steen's 100 percent Pure Cane Syrup
1/4 cup corn syrup
1/2 teaspoon vanilla
Pinch of salt



Preheat the oven to 375 degrees. Spread the pecan pieces and the chocolate chips evenly on the bottom of the pie shell. In a mixing bowl, whisk the remaining ingredients together. Pour the filling over the pecans. Bake for about 1 hour or until the filling sets. Cool for 10 minutes before slicing.

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