



Christmas Calories Don't Count!!!



Peppermint Icebox Pie



Crust

- 25 chocolate Oreo cookies
- 1/4 tsp. Kosher salt
- 5 tbsps. unsalted butter, melted

Filling

- 12 oz. cream cheese, at room temperature
- 1 (7.5-oz.) marshmallow crème
- 1 tbsps. peppermint extract
- 1 1/2 c. heavy cream
- 3/4 c. confectioners' sugar
- 6 drops red food coloring

Topping

- 1 c. heavy cream
- 1/4 c. confectioners' sugar
- Candy: crushed starlight mints

Directions

1. Make the crust: Pulse cookies in food processor until fine crumbs form, 10-15 times. Add salt and butter, and pulse to combine, 8-10 times. Press mixture into a 9" pie plate.
2. Make the filling: Beat cream cheese with electric mixer on medium speed until smooth, 2 to 3 min. Add marshmallow crème and peppermint extract, and beat until combined. In a separate bowl, beat cream and sugar with an electric mixer on high speed until very stiff peaks form, 1 to 2 min. Gently fold cream mixture into cream cheese mixture. Gently fold in food coloring. (For swirls, add a few extra drops of food coloring before spooning filling into piecrust; do not mix in—just stir once and then spoon out of the bowl.) Spoon filling into prepared crust. Cover and chill at least 3 hours or up to overnight.
3. Make topping: Whip cream and sugar with an electric mixer on high speed until soft peaks form, 1 to 2 min.; spoon over pie.
4. Garnish with crushed mints.



<http://www.countryliving.com/food-drinks/recipes/a40488/peppermint-icebox-pie-recipe/>

Rosemary Monkey Bread Stuffing

- 1 sweet onion, chopped
- 4 ribs celery, sliced
- 4 tbsps. unsalted butter
- 1 c. chicken stock
- 2 large eggs
- 1 tsp. Kosher salt
- 1/2 tsp. Freshly ground black pepper
- 1 1/2 lb. rosemary focaccia, cut into 1" to 1 1/2" cubes



Directions

- Cook onion and celery in butter in a large, straight-sided skillet over medium heat, stirring occasionally, until tender and golden brown, 8 to 10 minutes. Transfer to a bowl; cool 5 minutes. Whisk in chicken stock and eggs until combined. Season with salt and pepper. Stir in focaccia (if you can't find rosemary focaccia, use plain and add 1 1/2 tablespoons chopped fresh rosemary). Transfer to a buttered 9" springform pan. Bake at 375 degrees F until golden brown, 35 to 40 minutes. Cook 5 minutes; run a knife around outer edge of stuffing, then remove ring. Serve warm. <http://www.countryliving.com/food-drinks/recipes/a40026/rosemary-monkey-bread-stuffing-recipe/>



Reindeer Bait



- 3 c. corn Chex
- 2 c. wheat Chex
- 2 c. mini pretzels
- 2 c. mini marshmallows
- 1 c. red and green M&M's
- 20 oz. white chocolate
- Red and green sprinkles, for garnish

Directions

1. In a large bowl, mix together Corn Chex, Wheat Chex, pretzels, mini marshmallows, and M&M's.
2. Melt white chocolate and pour over mixture. Stir until fully coated.
3. Transfer mixture to a parchment-lined baking sheet or dish and top with sprinkles, then refrigerate until firm, 1 hour.
4. Break up into bite-size pieces and serve.

<http://www.delish.com/cooking/recipe-ideas/recipes/a45163/christmas-crack-recipe/>



Pigs In A Blanket Wreath

1 tube refrigerated crescent rolls
24 mini hot dogs
1/4 c. Dijon mustard
Egg wash
2 tsp. poppy seeds
rosemary sprigs (for decoration)
Ketchup, for serving



Directions

1. Preheat oven to 375 degrees F. Line a large baking pan with parchment paper.
2. Slice crescent rolls lengthwise into thirds. Brush all over with Dijon mustard. Place a mini hot dog on the thick end of each triangle and roll up.
3. Arrange the pigs in a blanket, sided by side, in a circle on the baking sheet. They should be touching! Bake for 15-20 min., until the crescents are golden. Let cool for at least 20 min.
4. Lay rosemary sprigs around the inside of the wreath and place a small bowl filled with ketchup in the center.



Crab Artichoke Stuffed Mushrooms



20 button mushrooms, cleaned and stems removed
8 oz. cream cheese, softened
1 c. shredded Monterey Jack, divided
1/2 c. freshly grated Parmesan
1 14-oz. can artichoke hearts, drained and finely chopped
2 cloves garlic, minced
12 oz. lump crab meat
2 green onions, sliced
2 tsp. Worcestershire sauce
kosher salt
Freshly ground black pepper
Chopped parsley, for garnish



Directions

1. Preheat oven to 400°. In a large bowl, combine cream cheese, Monterey Jack, Parmesan, artichoke hearts, garlic, crab, green onions and Worcestershire sauce. Season with salt & pepper and stir until fully combined.
2. Stuff mushrooms with mixture and transfer to a small baking sheet.
3. Bake until mushrooms are cooked and mixture is warmed through, 25 min. Broil if desired.
4. Garnish with parsley and serve.

<http://www.delish.com/cooking/recipe-ideas/recipes/a56735/crab-artichoke-stuffed-mushrooms-recipe/>

Baked Brie with Bacon and Caramelized Onions

2 to 3 slices bacon
1 onion
1 7-oz. wheel brie



Directions

- Cook bacon until crispy, then finely chop. Caramelize onion in bacon fat, 20 minutes, then top on wheel of brie and sprinkle with bacon.
- Bake at 350 degrees F until soft and starting to ooze, 10 minutes.

<http://www.delish.com/cooking/recipe-ideas/recipes/a44698/baked-brie-bacon-caramelized-onions/>



Pace yourself this holiday season, ☺

~Tricia
Spencer's Fresh Markets
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