

THE FAVORITE INDEPENDENT HOLIDAY RECIPE GUIDE

BROUGHT TO YOU BY FAVORITE FOODS, INC.



A NOTE FROM
THE EDITOR

Dear Readers,

Returning this year is our holiday recipe guide. Our motivation behind this is twofold. First, we want to give you, our customers, some quick and creative ideas for the holidays. Even if you don't find all of these recipes to be what you're looking for, we hope that they will at least get your creative juices flowing.

Secondly, we wanted to end the year by giving our suppliers the spotlight. Year in and year out they provide us with the means to help our own customers, so for that we thank them and hope that you will all continue to support them in return. In the following pages you'll find some of their favorite recipes, so enjoy!

Sincerely,

Andrew Papamichael
Marketing Analyst
Favorite Foods, Inc.

Happy

Holidays!



~From Favorite Foods~

Beverages . . .



Eggnog Coffee Punch

- 1 1/2 cups coffee ice cream
- 1 1/2 cups eggnog
- 1 cup hot strongly brewed New England Eggnog Coffee
- 4 tablespoons frozen whipped topping, thawed
- 4 pinches ground nutmeg

**NEW
ENGLAND
COFFEE**

Scoop the ice cream into a pan over low heat. Stir in the eggnog and coffee; and heat until warm, about 3 minutes. Pour into four ceramic mugs. Top each with 1 tablespoon whipped topping and sprinkle nutmeg. Serve immediately.

Appetizers . . .



Bruschetta Duet

- Ingredients
- 8 tbsp. Roland® olive oil
- 2 tsp butter
- 3/4 lb. Roland® mushrooms, chopped fine
- 3 cloves garlic, 2 minced, 1 smashed
- 1/4 tsp. salt
- Fresh ground black pepper
- 1/4 tsp. dried sage
- 1 tbsp. chopped flat leaf parsley, plus 1/3 cup lightly packed leaves
- 1/2 cup Roland® green olives, pitted
- 1/2 tsp. Roland® anchovy paste
- 1 1/2 tsp. lemon juice
- Bruschetta



In large frying pan, heat 2 tablespoons of oil with the butter over medium high heat. Add the mushrooms, the minced garlic, salt, 1/8 tsp. pepper and the sage. .
Cook, stirring occasionally, until mushrooms are golden, 5 to 10 minutes. Stir in chopped parsley. Remove from heat.

In blender or food processor, blend the olives, parsley leaves, smashed garlic, anchovy paste, remaining 6 tablespoons of olive oil, lemon juice, and 1/4 teaspoon pepper. Process to coarse puree.
Spread mushroom mixture on 8 of the bruschetta, and the tapenade on the rest.

Appetizers . . .

Chili con Queso with raw vegetables and FlavourCrisp® Spicy Wedges



- 1/4 cup/60 ml butter or margarine
- 1/2 cup/125 ml finely chopped onion
- 1 lb. can/500 ml tomatoes, drained
- 1/2 cup/125 ml chopped green chilies
- 1/2 tsp/2 ml salt
- 1 lb./500 g Cheddar or Monterey Jack cheese, cubed
- 1/2 cup/125 ml cream



1. Sauté onion in butter until tender. Add tomatoes, chilies and salt, mashing tomatoes with fork. Simmer, stirring occasionally for 15 minutes.
2. Add cheese cubes and stir until melted. Stir in cream, stirring constantly for 2 minutes.
3. Remove from heat and let stand to cool slightly.
4. Serve with assorted raw vegetables and a selection of FlavourCrisp® Spicy Wedges.

Ricotta Cheese Dinner Rolls



- 8oz can Pillsbury Refrigerated Crescent dinner rolls
- 8 tsp tomato sauce
- 4 tsp ricotta cheese
- 2 tbsp egg white
- 1/2 cup parmesan cheese



Heat oven to 375 degrees. Separate dough into 8 triangles. Place 1 tsp of tomato sauce in the center of roll. Place 1/2 tsp of ricotta cheese inside center of roll. Roll up the crescent roll. Brush the tops and sides with egg white and sprinkle with parmesan cheese. Bake for 10 minutes or until golden brown.

Sweet N Sour Meatballs



- 1 1/2 cups orange juice
- 3 tablespoons honey
- 4 teaspoons soy sauce
- 1/4 teaspoon ground ginger
- 4 teaspoons cornstarch
- 1 (12 oz.) package Rosina Italian Style Meatballs, thawed
- 1 medium red and green bell peppers cut in 1-inch pieces



Mix juice, honey, cornstarch, soy sauce and ginger in a large skillet. Heat to boiling point and be sure cornstarch is dissolved.

Cut meatballs in quarters. Add meatballs and peppers to sauce and heat through.

Entrees . . .



Fifth Avenue Frittata

- 1/2 cup 5253 Diced Breast Meat Chicken
- 2 Tbsp. Tomato
- 1/3 cup Spinach
- 1/3 cup Mushrooms (marinated)
- 2 Eggs
- 1 tsp. Onion
- Pinch Crushed red pepper
- 1/2 oz. Provolone cheese (slice)
- 1 pc. Herbed Foccacia



1. On flat griddle, sauté chicken, marinated mushrooms and onion.
 2. Beat eggs and top chicken medley. Make frittata (omelet without flipping).
 3. Season with crushed red pepper. Add spinach and tomato.
 4. Cut Foccacia in half to make sandwich. Warm on flat griddle top. Top with egg frittata mixture and provolone cheese.
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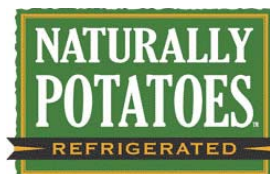
Turkey Melt with Cheddar and Chutney



- 2 cups cubed cooked Butterball® Turkey
- 1/3 cup finely chopped celery
- 3 minced green onions
- 1/4 cup mango chutney
- 1/2 cup mayonnaise
- 4 whole wheat English muffins, split, toasted
- 1 cup (4 ounces) shredded sharp Cheddar cheese



1. Combine turkey, celery, green onions and chutney. Stir in mayonnaise to bind. Cover with plastic wrap. Refrigerate until ready to use.
 2. Preheat broiler.
 3. Arrange English muffin halves on baking sheet. Top with turkey mixture and cheese.
 4. Broil a few inches from source of heat 3 to 4 minutes until hot and bubbling
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Entrees . . .

Cranberry Pork Chops

- 1 teaspoon butter
- 1 teaspoon vegetable oil
- 6 Farmland® ALL NATURAL* Extra Lean Boneless Pork Loin - Center Cut for Chops, butterflied
- 1 cup chopped onion
- 1/3 cup chopped carrots
- 1 1/4 cups chicken broth
- 1/2 cup fresh or frozen cranberries
- 2 tablespoons red wine vinegar
- 2 tablespoons sugar



Preparation

1. Heat butter and oil in a large nonstick skillet over medium-high heat. Open each butterflied chop to make a circle. Brown chops on both sides; remove from skillet.
2. Sauté onions and carrots in same skillet until brown and tender, about 8 minutes.
3. Return chops to skillet. Add chicken broth; cover and simmer 10 to 12 minutes or until pork is tender. Remove chops and keep warm.
4. Add cranberries, vinegar and sugar to skillet; cook until cranberries pop. Heat chops in sauce before serving.

Desserts . . .

Apple Walnut Bread Pudding

6 med. Granny Smith Apples; peeled, cored, cut into 1/2" pieces

6 oz. Lemon Juice

70 oz. Vie de France Assorted Croissants (Butter, Sweet Filled, Cinnamon Swirls, etc.); baked

18 oz. Sugar

1 oz. Cinnamon

.5 oz. Nutmeg

10 oz. Walnuts; chopped

.5 oz. Black Walnut Extract

2 oz. Vanilla Extract

12-14 Whole Eggs or 32 oz. Liquid Whole Egg

22-32 oz. Whole Milk



1. Place cut pieces of apple in a medium bowl. Pour in lemon juice, set aside.
 2. Cut all croissants into 1" pieces and place in a large bowl.
 3. Add apple mixture, sugar, cinnamon, nutmeg, and half of the chopped walnuts. Mix thoroughly.
 4. In another bowl, combine black walnut extract, vanilla extract, eggs (scrambled) and milk.
 5. Gently fold egg mixture into the croissants. Batter should be runny.
 6. Pour batter into a greased half-size hotel pan or lasagna pan; batter should fill pan 3/4.
 7. Sprinkle the remainder of the walnuts on top. Cover with foil.
 8. Place pan in a 1" deep hot water bath in oven. Bake:
 - Convection Oven (preheated)- 350° for 30 minutes; take out of water bath and remove foil, place on oven rack and bake an additional 15-30 minutes.
 - Conventional Oven (preheated)- 400° for 1-1 1/4 hours. Bake in water bath the entire bake time. Remove foil after 45 minutes of bake time.
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Snowday Cookie Shovels

- 1 pkg. (16.5 oz.) NESTLÉ® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Bar Dough
 - 12 pretzel rods, broken in half
- 1 cup (6 oz.) NESTLÉ® TOLL HOUSE® Premier White Morsels, divided
 - 2 teaspoons vegetable shortening
 - 1/3 cup mini marshmallows
- White decorator sprinkles or sugars, sweetened flakes coconut (optional)



PREHEAT oven to 350° F. Grease three baking sheets.

PLACE 8 squares of cookie dough onto each prepared baking sheet. Insert broken end of pretzel rod into each square of cookie dough; flatten dough slightly to form a rectangle. Refrigerate for 15 minutes.

BAKE for 14 to 16 minutes or until lightly browned. Remove from oven and immediately pat sides of each shovel with edge of knife to form straight sides. Cool on baking sheets for two minutes; remove to wire racks to cool completely.

LINE cooled baking sheets with wax paper.

MICROWAVE 2/3 cup morsels and shortening in small, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 45 seconds; STIR. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted.

DIP bottom 1-inch edge of each cookie shovel in melted morsels. Place on prepared baking sheets. Immediately sprinkle dipped end of each shovel with remaining 1/3 cup morsels, mini marshmallows and sprinkles. Refrigerate for 20 minutes or until set. Store shovels at room temperature.

Golden Delicious Butter Blend Brittle

- 2 Vanilla beans or 2 tablespoons of Vanilla extract
 - 3 1/4 cups of unsalted peanuts
 - 1 cup of sugar
 - 1/4 cup plus 1 tablespoon of corn syrup
- 1 1/4 cup of Oasis Golden Delicious butter blend
 - 1/4 cup of honey
 - 2 teaspoons of salt



Split vanilla beans lengthwise and scrape seeds into a large heavy-bottomed saucepan, along with scraped out pods, or if using extract, simply place in saucepan. Add remaining ingredients in saucepan and place over high heat. Cook to a caramel color while continuously stirring with a wooden spoon. The mixture will become very thick. Pull out the vanilla beans and set aside. Lightly coat a large cookie sheet with Oasis Golden Delicious butter blend. Carefully pour the hot mixture onto the cookie sheet and spread evenly into the corners. Mixture should be about 1/4 inch thick. Allow it to cool for a couple of minutes, then, while it is still warm, score the brittle into 2x2 inch square blocks with a sharp chefs knife. Allow it to cool completely and finish cutting your squares.

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CALENDAR OF EVENTS

DECEMBER

SAFE TOYS AND GIFTS MONTH
STRESS FREE FAMILY HOLIDAY MONTH

DECEMBER 7TH - PEARL HARBOR DAY
DECEMBER 12TH - BEGINNING OF HANUKKAH
DECEMBER 21ST - WINTER SOLSTICE
DECEMBER 25TH - CHRISTMAS
DECEMBER 26TH - BEGINNING OF KWANZAA

JANUARY

HOBBY MONTH
VOLUNTEER BLOOD DONOR MONTH

JANUARY 1ST - NEW YEAR'S DAY
JANUARY 4TH - TRIVIA DAY
JANUARY 15TH - MARTAIN LUTHER KING JR'S BIRTHDAY
JANUARY 16TH - PROHIBITION REMEMBRANCE DAY

FEBRUARY

AFRICAN AMERICAN HISTORY MONTH
NATIONAL SNACK FOOD MONTH

FEBRUARY 2ND - GROUNDHOG DAY
FEBRUARY 14TH - VALENTINE'S DAY
FEBRUARY 17TH - RANDOM ACTS OF KINDNESS DAY
FEBRUARY 15TH - PRESIDENT'S DAY