



SUNDAY, DECEMBER 9, 2018

Holiday Cookbook

A collection of recipes, tips and ideas to make
your holiday full of fun and good cheer!

A Special Supplement to The Royal Oak Tribune

A Sweeter Centerpiece

A holiday meal is only complete with the centerpiece of the table: a tender turkey that side dishes and desserts can complement for guests of all palates. For a new twist on a holiday classic, add some sweetness to your main course with a Sweet Tea Turkey Brine, featuring Milo's Famous Sweet Tea. It's freshly brewed from real tea leaves using simple, quality ingredients free from preservatives, colors or added acids. The family- and certified women-owned business offers a multitude of beverages, all with the same dedication to quality and excellence. Find more information and recipes at drinkmilos.com.

Milo's Sweet Tea Turkey Brine

Prep time: 20 minutes

Cook time: 15-20 minutes per pound

- 1 gallon Milo's Sweet Tea
- 1 cup kosher salt
- 3 large sweet onions, quartered
- 4 lemons, sliced
- 8 garlic cloves, peeled
- 5 sprigs rosemary
- 10 cups ice
- 1 turkey

In large stock pot over medium heat, combine tea and kosher salt. Stir frequently until salt is dissolved. Add



onion, lemon, garlic and rosemary. Remove from heat and let cool to room temperature.

When brine has cooled, pour into food-grade, 5-gallon plastic container. Stir in ice.

Wash and dry turkey. Remove innards. Place turkey, cavity-side up, into brine, making sure cavity gets filled. Cover and place bucket in refrigerator overnight.

Heat oven to 350 F.

Remove turkey from brine, draining excess, and pat dry. Discard excess brine.

Cook turkey 15-20 minutes per pound, or until internal temperature reaches 165 F on instant-read thermometer, reserving drippings for gravy.

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Yield: 24 cookies

- 3/4 cup unbleached all-purpose flour
- 1/2 cup whole-wheat pastry flour
- 1/2 teaspoon baking soda
- 1 1/4 teaspoons ground ginger
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon freshly ground black pepper
- 1/4 teaspoon salt
- 1/3 cup dairy-free butter shortening sticks
- 1/2 cup sugar, plus 2 tablespoons, divided
- 2 tablespoons unsulphured molasses
- 1 large egg white

Glaze (optional):

- 1/3 cup confectioners' sugar
- 2 teaspoons fresh lemon juice

Heat oven to 350 F.

In mixing bowl, whisk flours, baking soda, ginger, cinnamon, pepper and salt.

In separate bowl, use electric mixer on medium-high speed to beat shortening sticks with 1/2 cup sugar 2 minutes. Add molasses and egg white; beat 3 minutes. Set mixer on low speed and mix in dry ingredients to combine. Don't over-mix. Batter will form soft ball.

Place remaining sugar in wide, shallow bowl. Pinch about 1 tablespoon batter and roll it between palms, forming 1-inch ball. Place ball in bowl with sugar and roll to coat then place on light-colored, ungreased baking sheet. Repeat, spacing balls 2 inches apart. Discard



leftover sugar. Using bottom of a glass, press to flatten each ball into 1-by-3-inch disks.

Bake cookies 10 minutes.

To make glaze, if desired: While cookies bake, in small bowl, combine confectioners' sugar with lemon juice, mixing until sugar is completely dissolved.

When cookies are done, immediately use spatula to transfer to wire cooling racks. Using tip of knife, spread 1/4 teaspoon glaze on top of each warm cookie. Cool completely.

Note: Can be stored in cookie tin up to 1 week.

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Cranberry Cocktail Cravings

If holiday cocktails are on your menu, give guests a twist on a classic with this Cranberry Moscow Mule made with Nemiroff Original Vodka. This premium vodka is bold with a smooth, full-bodied finish that hints of citrus and fruit. Combined with cranberry juice and ginger beer, it's an ideal holiday cocktail. Find more holiday cocktail options at nemiroff.vodka.



Cranberry Moscow Mule

- 1 part Nemiroff Original Vodka
- 1 part cranberry juice cocktail
- 2 parts ginger beer
- 1 tablespoon lime juice
- ice
- orange wedges, for garnish (optional)
- fresh cranberries, for garnish (optional)
- rosemary sprigs, for garnish (optional)

Pour vodka, cranberry juice cocktail, ginger beer and lime juice into copper mug filled with ice. Gently stir to combine.

Garnish with orange wedges, fresh cranberries and rosemary sprigs, if desired.



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POPPING Up a Winter Wonderland



'T is the season to pop up some holiday fun by creating a scenic winter wonderland that tastes as great as it looks.

Gather the kids and make a hands-on family holiday tradition out of crafting festive, edible decorations. Popcorn is the perfect choice to pop up and eat while trimming your popcorn tree and decking out your creations. At 30 calories a cup, whole-grain, freshly popped popcorn offers a nutritious alternative to traditional holiday party nibbles. Popcorn is naturally low in fat and calories, non-GMO, gluten-free, has no artificial additives or preservatives and is sugar-free.

Festive Popcorn Trees

Yield: 10 trees

- 10 cups air-popped popcorn
- 1 bag (10 ounces) miniature marshmallows
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- nonstick cooking spray
- green decorating sugar
- blue decorating sugar
- 1 tube white frosting with decorating tip
- small, colorful candies (such as sprinkles and miniature silver dragees)

Place popcorn in large bowl.

Place marshmallows and butter in medium saucepan over medium-low heat. Stir until marshmallows are melted and mixture is smooth. Remove from heat.

Stir in vanilla extract.

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Holiday Popcorn Snowman

Yield: 5 snowmen

- 1 package (1 pound) large marshmallows
- 1/4 cup (1/2 stick) butter or margarine, plus additional
- 1 teaspoon vanilla
- 10 cups popped popcorn
- sprinkles (optional)
- licorice (optional)
- gum drops (optional)
- cinnamon candies (optional)



In large saucepan, melt marshmallows and 1/4 cup butter.

Remove from heat and stir in vanilla.

Let stand 5 minutes.

Pour over popcorn and stir mixture.

Butter hands well and form into balls.

Decorate with sprinkles, licorice, gum drops and cinnamon candies, as desired.



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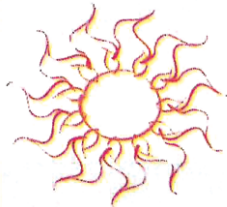


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Ooey-Gooley Cinnamon Buns

Prep Time: 2 hours 30 minutes

Cook Time: 30 minutes

1 teaspoon white sugar
 1 (.25 ounce) package active dry yeast
 1/2 cup warm water (110 degrees F/45 degrees C)
 1/2 cup milk
 1/4 cup white sugar
 1/4 cup butter
 1 teaspoon salt
 2 eggs, beaten

4 cups all-purpose flour
 3/4 cup butter
 3/4 cup brown sugar
 1 cup chopped pecans, divided
 3/4 cup brown sugar
 1 tablespoon ground cinnamon
 1/4 cup melted butter

In a small bowl, dissolve 1 teaspoon sugar and yeast in warm water. Let stand until creamy, about 10 minutes. Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in 1/4 cup sugar, 1/4 cup butter and salt; stir until melted. Let cool until lukewarm.

In a large bowl, combine the yeast mixture, milk mixture, eggs and 1 1/2 cup flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating

well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

While dough is rising, melt 3/4 cup butter in a small saucepan over medium heat. Stir in 3/4 cup brown sugar, whisking until smooth. Pour into greased 9x13 inch baking pan. Sprinkle bottom of pan with 1/2 cup pecans; set aside. Melt remaining butter; set aside. Combine remaining 3/4 cup brown sugar, 1/2 cup pecans, and cinnamon; set aside.

Turn dough out onto a lightly floured surface, roll into an 18x14 inch rectangle. Brush with 2 tablespoons melted butter, leaving 1/2 inch border uncovered; sprinkle with brown sugar cinnamon mixture. Starting at long side, tightly roll up, pinching seam to seal. Brush with remaining 2 tablespoons butter. With serrated knife, cut into 15 pieces; place cut side down, in prepared pan. Cover and let rise for 1 hour or until doubled in volume. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 25 to 30 minutes, until golden brown. Let cool in pan for 3 minutes, then invert onto serving platter. Scrape remaining filling from the pan onto the rolls.

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Old-Fashioned Holiday Glazed Ham

Prep time: 1 hour 30 minutes
Cook time: 30 minutes

1 spiral-sliced half ham (Paula prefers Smithfield)
1 20-ounce can pineapple slices, juice reserved
15 to 20 whole cloves (optional)
1 small jar maraschino cherries
3/4 cup packed light brown sugar
2 tablespoons yellow mustard

DIRECTIONS

Preheat the oven as directed on the ham package and follow the instructions for baking the ham. Remove the ham from the oven about 30 minutes before the end of the warming time.

Decoratively arrange the pineapple slices on top of the ham, securing them with whole cloves, if using, or toothpicks. Place a cherry in the center of each pineapple ring and secure with a clove or toothpick.

In a small bowl, combine the brown sugar, mustard and just enough of the reserved pineapple juice to make a thick glaze. Spoon the glaze over the ham and bake for the remaining 30 minutes. Remove the ham from the oven, transfer to a cutting board and carve.



Peppermint Bark

Prep time: 20 Minutes
Cook time: 10 minutes

8 ounces high-quality semisweet chocolate, broken into pieces
2 teaspoons canola oil, divided
1/2 teaspoon peppermint extract, divided
8 ounces high-quality white chocolate, broken into pieces
25 peppermint candies, crushed

DIRECTIONS

Lightly grease a 9x9 inch pan and line with waxed paper, smoothing out wrinkles; set aside.

Place the semisweet chocolate and 1 teaspoon of the canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. When the chocolate is melted, stir in 1/4 teaspoon of the peppermint extract. Pour the melted chocolate into the prepared pan, and spread evenly over the bottom of the pan. Sprinkle half of the crushed peppermints over the chocolate layer. Refrigerate until completely hardened, about 1 hour.

Place the white chocolate and the remaining 1 teaspoon canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. When the chocolate is melted, stir in the remaining 1/4 teaspoon peppermint extract. Pour the white chocolate directly over the semisweet chocolate layer; spread evenly. Sprinkle the remaining crushed candy over the top and gently press in. Refrigerate until completely hardened. Remove from pan; break into small pieces to serve.

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Baked Stuffed Brie with Cranberries & Walnuts

One of the most common mistakes people make when serving cheese is not letting it come to room temperature first, so that all the flavors can be fully realized. This beautiful baked stuffed brie takes that principle to the next level."

Prep time: 20 minutes

Cook time: 1 hour 40 minutes

1 small wheel of brie (about 6 to 8 inches), chilled

1/4 cup dried cranberries

1/4 cup chopped walnuts

1 sheet frozen puff pastry, thawed, plus extra for (optional) design

1 egg, beaten with

1 teaspoon water

Directions

Score the side of a wheel of brie all the way around with a sharp paring knife. Cut directly on the "equator" through the rind. Using a long piece of string or dental floss, wrap the string around the brie on the newly made cut. Loop one end of the string over the other (a half knot). Then pulling the ends of the string in opposite directions, cut the brie in half.

Press the dried cranberries on one cut side of the brie, and the walnuts on the other. Quickly put the 2 sides back together with the cranberries on top of the walnuts. Press together and stuff back in any cranberries or walnuts that fell out.

Roll out a thawed sheet of puff pastry on a floured surface to about 1/8-inch thickness. Place brie in center of pastry. Gently pull up edges to ensure you have enough dough to entirely wrap the brie. You can trim off the



corners if there is too much dough. Brush the dough with the egg wash. Fold one edge of the dough over the brie and then the opposite side. Fold over the remaining edges and completely encase the brie. You can trim off excess pieces of dough, if necessary. Flip the brie over so the seam is at the bottom; gently press in the sides to snug the dough against the brie. Brush the top and sides of the wrapped brie with egg wash.

If you choose to decorate the brie with cut-out shapes of additional puff pastry, use very cold (almost still frozen) dough to ensure sharp lines. Lightly brush the decorative pieces with egg wash. Place the brie in the freezer for one hour (this is a crucial step; see note below).

Preheat oven to 425 degrees F (220 degrees C). Line a rimmed baking sheet with parchment paper.

Place the brie on the prepared baking sheet. Bake on the center rack in preheated oven until it is browned and leaking cheese, about 20 minutes. (Only rarely does the brie not leak through, but 20 to 25 minutes is about how long it takes to melt the cheese and brown the pastry.)

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Touch-of-Gold Christmas Trees

Prep time: 40 minutes

Cook time: 10 minutes

1-1/2 cups butter, softened
1 cup sugar
1 large egg
2 tablespoons 2% milk
1 teaspoon almond extract
1 teaspoon vanilla extract
3-1/2 cups all-purpose flour
1 teaspoon baking powder
2/3 cup Nutella
Gold pearl dust

DIRECTIONS

Preheat oven to 375°. Cream butter and sugar until light and fluffy. Beat in egg, milk and extracts. In a separate bowl, whisk flour and baking powder; gradually beat into creamed mixture.

Using a cookie press fitted with a Christmas tree disk, press dough 2 in. apart onto ungreased baking sheets. Bake until set (do not brown), 8-10 minutes. Remove to wire racks to cool completely.

Spread Nutella on the bottoms of half of the cookies; top with remaining cookies. Brush tops with pearl dust. Store in an airtight container.



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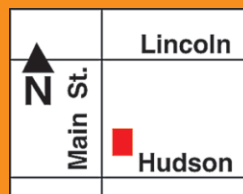
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Cranberry and Walnut Phyllo Triangles

Servings: 4

Filling:

- 1 cup chopped fresh or frozen cranberries
- 1/3 cup sugar
- 1/3 cup raisins
- 2 tablespoons honey or maple syrup
- 1 tablespoon finely grated orange peel
- 3 tablespoons freshly squeezed orange juice

Triangles:

- 10 sheets fresh or frozen phyllo dough
- 1/3 cup melted butter
- 2 1/2 cups Jarlsberg Chunk Cheese, cut into 25 cubes
- 2 cups chopped walnuts

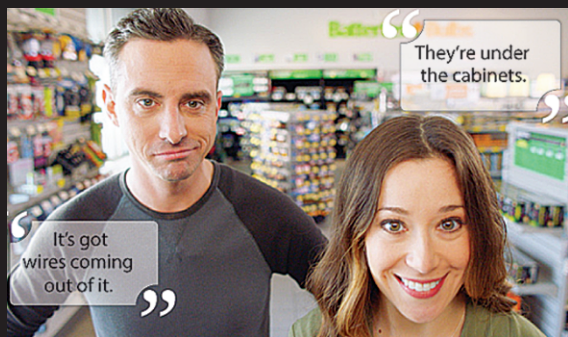
Heat oven to 375 F.

In saucepan, combine cranberries, sugar, raisins, honey, orange peel and orange juice; bring to boil. Reduce heat and simmer uncovered 5 minutes, stirring occasionally. Cool to room temperature.

Carefully lay one phyllo sheet on cutting board and brush with melted butter. Place another sheet of phyllo on top and brush with melted butter. Cover remaining sheets with damp towel to prevent drying out. Position brushed pastry horizontally and cut into five strips.

Place 1/2 teaspoon cranberry filling, one cube of cheese and 1/2 teaspoon chopped nuts in lower corner of each strip. Fold dough over filling to form triangle. Fold triangle up then over, forming another triangle. Continue folding to end of strip. Brush top with melted butter and sprinkle with 1/2 teaspoon chopped nuts. Repeat with remaining strips of dough and remaining sheets of phyllo.

Bake 12-15 minutes, or until golden brown. Cool on wire rack before serving.



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SPONSORED CONTENT

House of Optical thriving in new Clawson location



The new location is at 250 E. 14 Mile Road, just a block east of Main Street.

PHOTOS BY JOEY YASHINSKY — FOR DIGITAL FIRST MEDIA

By Joey Yashinsky

House of Optical, a family owned Metro Detroit institution, moved one month ago to a 4,000-square-foot building only five blocks from the previous home. The new location can be found at 250 E. 14 Mile Road, just a block east of Main Street.

"All of our equipment is state of the art," said Martin Casey, House of Optical's owner for almost 18 years. "It's a new location for us, but with the same great doctors and friendly staff."

There are three full-time optometrists, including Dr. Robert Feldman, a House of Optical veteran of more than 30 years. He is joined by Dr. Drew Langton and Dr. Mark Simard.

Langton has already noticed an uptick in energy following the move.

"Patients really seem to be enjoying our new place," said Langton. "It's definitely an upgrade and the staff is excited to be here, too."

House of Optical offers a wide range of services, including full comprehensive eye exams, contact lens exams, and medical eye care. The expert staff will help select glasses that not only look and feel great, but also ones that fit within the specific visual needs of each particular patient.

As for the glasses themselves, the selection is plentiful. House of Optical offers racks of gorgeous frames from all the hottest designers, including Prada, Dolce & Gabbana, Burberry, Nike, Oakley, Lacoste, and Versace. There is a large stock of contact lenses available, meaning that patients eager to see with perfect clarity aren't forced to retreat home and wait several weeks for a package to arrive.

At House of Optical, a patient's needs are catered to with speed and accuracy. With an onsite lab, requests for new glasses with a new prescription will often get turned around in less than an hour, a claim very few businesses can boast.

"If you can think it, we can do it," said Langton.

Doors are open six days a week, with Sunday being the only time this hard-working staff puts its feet up and takes a well-deserved breather.

There has never been a better time to update your prescription, pick out a fashionable pair of shades, and prepare to enjoy all the world has to offer in exemplary 20-20 vision.

House of Optical is the ideal place to make that dream a reality.

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