



# ***HOLIDAY CELEBRATIONS***

**With Travel In Mind**

**Courtesy of  
Cruise Adventures Travel  
Company**







**"TREATS NOT TRICKS"...**  
**Delicious Cruiseline Treats**

**Thanks to All The Cruiselines Who  
Contributed These Sweet Treats**





# Chocolate Pumpkin Cake

Jacques Torres

## Holland America

### INGREDIENTS:

#### Cake

- 4.9 ounces butter
- 6.3 ounces light brown sugar
- 2 eggs
- 8.4 ounces pumpkin, puree
- 3 1/3 cups cake flour
- 1 1/4 teaspoon baking soda
- 1 1/4 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup semi sweet chocolate
- 4.2 ounces Dried cranberries
- 4.2 ounces Chopped Walnuts

#### **Chocolate Sauce:**

- 1 cup whole milk
- 10 1/2 ounces bittersweet chocolate (chopped)
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 1/3 cup granulated sugar

#### **Walnut Crisp:**

- 5.2 ounces Chopped Walnuts
- 10.5 ounces Bienex

#### **GARNISH:**

- Chocolate Sauce and Walnut crisp



### DIRECTIONS:

#### Cake:

Place the butter and sugar in a mixing bowl fitted with the paddle. Beat on medium for 5 minutes until very light and creamy. Add the eggs, one at a time, beating well after each addition. Add the pumpkin and beat to blend. Combine the flour, baking soda, cinnamon, nutmeg, cloves, salt and incorporate in low speed into the pumpkin mixture. At last fold in the chocolate, cranberries, and nuts. Fill muffin molds and bake at 350 F for 40 minutes or until set. Remove the pan and allow the cake to cool to room temperature.

Walnut crisp: Combine walnuts and bienex and bake in muffin molds at 400 F for 5-8 minutes. Remove from the oven and invert onto a wire rack.

Sauce: Pour the milk into a 2-quart heavy-bottomed saucepan, place over medium-high heat, and bring to a boil. When the milk boils, remove it from the heat and make a ganache by adding the chopped chocolate. Whisk well, stirring into the edge of the saucepan to combine. The ganache should be homogenous and smooth. Set the ganache aside. In a 1-quart heavy-bottomed saucepan, combine the heavy cream, butter, and sugar. Place the saucepan over medium-high heat and bring to a boil, stirring occasionally. The butter should be completely melted and the sugar completely dissolved. Once the mixture has come to a boil, pour the cream into the warm ganache.

Place the sauce over medium-high heat and bring to a boil, stirring constantly with a whisk. As the chocolate sauce cooks, it will begin to thicken slightly. When it reaches a boil, remove it from the heat and pour it into a clean, dry bowl. Cover by placing plastic wrap directly on top of the sauce to prevent a skin from forming. Let the chocolate sauce cool to room temperature before storing at room temperature before storing in the refrigerator. When cold, the chocolate sauce will become thick enough to be scooped with a spoon.



# CHERRIES JUBILEE

Serves 4

*The excitement of having a flambeed fruit dish prepared at the table makes this a truly festive dessert.*

**1/4 cup granulated sugar**

**1/4 cup orange juice**

**2 Tbs. lemon juice**

**1 cup Bing cherries, pitted and drained**

**1 oz. maraschino cherry juice**

**2 oz. Kirsch or Cherry Heering liqueur**

**4 large scoops vanilla icea cream**

**1/2 cup whipped heavy cream**

**4 Tbs. chopped almonds**



**In a saucepan over medium heat, combine the sugar, orange and lemon juices, stirring well until the sugar dissolves. Add the cherries and maraschino juice and cook over high heat for 5 minutes. Warm the liqueur in a separate heat proof pan, ignite and pour it over the cherries.**

**Serve in 4 individual dishes over a scoop of vanilla ice cream. Top with whipped cream and sprinkle with chopped almonds.**



# CELEBRITY CRUISES

## Classic Cheesecake

### Cake Base

- 5 ounces graham cracker crumbs
- 2 ounces granulated sugar
- 2 ounces butter (unsalted, melted)

### Cheesecake Filling

- 21 ounces cream cheese (softened)
- 1 teaspoon vanilla extract
- 5 ounces granulated sugar
- 2 teaspoons fresh lemon juice
- 5 large whole eggs
- 4 ounces sour cream

### Garnish

- 3 tablespoons powdered sugar
- As needed popcorn
- 3 ounces mixed berries
- 10 chocolate curls
- 3 tablespoons chocolate sauce



### Method

For the cake base, preheat oven to 400° F (200° C). Combine all the cake base ingredients together in a medium mixing bowl. Place 1/4-inch mixture in a 6-inch by 2-inch round mold. Bake at 400° F (200° C) for 12 minutes or until golden brown. Remove from the oven and reserve.

For the cheesecake filling, preheat oven to 220° F (105° C). Mix the cream cheese, vanilla extract, granulated sugar and lemon juice until smooth consistency. Then add the eggs one by one and finally the sour cream little by little while stirring. Place in the cake base mold. Bake at 220° F (105° C) bain-marie or water-bath style for at least 2 1/2 hours.

To serve, cut the cheesecake into 6 portions. Sprinkle with powdered sugar, then caramelize the top of the cheesecake with a creme brulee torch. Torch the popcorn to caramelize. Place portions on plates. Decorate plates with berries, chocolate curls, chocolate sauce and popcorn.

Serves 6.

From Celebrity Magazine - CATALYST



# Crystal Cruise Line Chocolate Truffle Recipe

**1 cup heavy cream**

**18 ounces semisweet chocolate, chopped, plus 2 ounces chopped separately**

**grated zest of 1/2 orange, blanched**

**juice of half orange**

**1 cup Grand Marnier**

**1/3 cup unsalted butter**

**unsweetened cocoa powder for coating**

**(makes 2 1/2 dozen truffles)**



## **Preparation:**

**In a medium saucepan, bring the cream to a boil. Add the 18 ounces chopped chocolate and stir until melted and smooth. Add the blanched zest, juice, Grand Marnier, and butter and stir until thoroughly mixed. Let cool. Cover and refrigerate for up to 24 hours.**

**Remove the truffle mixture from the refrigerator and let sit at room temperature for about 15 minutes. In a double-boiler, melt the reserved 2 ounces chopped chocolate over barely simmering water, stirring until smooth. Form teaspoonfuls of the truffle mixture into one-inch-diameter balls. Using a wooden skewer, dip the truffles into the melter chocolate. Roll in the cocoa powder. Repeat to dip and coat the remaining truffles. Store in an airtight container in the refrigerator for up to 1 week.**

**Enjoy!**

**Chef's notes: The truffle mixture can be prepared one day in advance and formed the day of serving.**



# CUNARD LINE...

## DESSERT FONDUES & SWEET TREATS

More recently, in the 1960s, dessert fondues have appeared, typically, an earthenware pot (caquelon) of melted chocolate in which pieces of fruit or pastry are dipped.

Toblerone Fondue...the honey and almond mixture of this special chocolate makes it superb. Serve with choux puffs, marshmallow, strawberries and pineapple

Pastry Chef's Special

Fraisier with kirsch mousseline cream and lady fingers, strawberry chutney

Vanilla Crème Brulée

Caramelized "a la minute" with almond crystalline





# OCEANIA CRUISES..

## Tiramisu

### Ingredients

#### SOAKING SYRUP

60g Granulated sugar  
320ml Hot freshly brewed espresso  
120ml Tia Maria  
1 tbsp Pure coffee extract

#### MASCARPONE CREAM

120ml Water  
40g Granulated sugar  
3 Large egg whites  
120ml Double cream  
340g Mascarpone cheese  
3 Large egg yolks  
18 Sponge fingers

#### TUILES

100g Icing sugar  
2 tsp Self-raising flour  
1 tbsp Whole milk  
15g Unsalted butter, melted  
Unsweetened cocoa powder



**METHOD:** To make the soaking syrup place the sugar in a small bowl, pour in the espresso and whisk to dissolve the sugar. Add Tia Maria and coffee extract. For the mascarpone cream, combine the water and sugar in a pan. Bring to the boil, dip a pastry brush in hot water to brush sugar crystals down the sides of the pan into the syrup. Boil for about five mins. Whisk the egg whites in a mixer until frothy. Take the syrup and on medium to low speed, blend into the whites. Increase the speed and whip until stiff.

In a separate bowl, whisk the cream until thick. Clean the mixer bowl and whip the mascarpone and egg yolks, until pale, or for three to five mins. Using a rubber spatula, fold in the whipped cream in two batches. Then the egg whites in three batches.

**TO ASSEMBLE:** Use six wide, shallow (5cm diameter) ramekins or similar serving dishes. Pipe, or spoon, 75g of the mascarpone cream into the bottom of each ramekin. Trim the sponge fingers to fit in a single layer on top, but don't put them on the cream yet. One at a time, dip the sponge fingers in the syrup and arrange them over the cream. Top each with another 75g of the cream.

Smooth the top. Cover with plastic wrap and refrigerate to allow the fingers to soften, about two hours, or preferably overnight.

**FOR THE TUILES:** Preheat the oven to 200°C. Line two baking trays with silicone baking mats. In a small bowl, stir the sugar and flour, in another, stir the milk and butter. Pour the butter mix over the flour mix and stir. Pipe 1cm diameter disks onto the trays, spacing them about 4cm apart. Bake until golden brown.

**TO SERVE:** Use parchment paper as a stencil and, using a fine-mesh strainer, dust the ramekins with cocoa. Garnish each serving with a tuile. Serve the remaining tuiles on the side.





**Welcome To**  
**Thanksgiving On The High Seas**  
**(Home Style)**

**Thanks to All The Cruiselines Who**  
**Contributed To This Festive**  
**Dinner**

*Menu Created By*  
*Cruise Adventures Travel Company*





# Menu....

**Uniworld's Butternut Squash Soup**

**Holland America Nutcracker Salad**

**Princess Cruises Tom Turkey With Fruited Stuffing**

**Royal Caribbean Cruise Line Cranberry Relish**

**Holland America Cornbread Stuffing**

**Celebrity Cruises Winter Chestnut, Brussel Sprouts Casserole With Applewood**

**Smoked Bacon and Honey**

**Royal Caribbean Cruise Line Baked Thanksgiving Veggies**

**Holland America Pumpkin Chocolate Cake**

**Disney Pumpkin Cheesecake**

**Royal Caribbean Monarch Mulled Cider**

**Give Thanks and Bon Appetit!!**





# **CREAMY BUTTERNUT SQUASH SOUP**

## **Ingredients**

**½ pound butternut squash, split in half lengthwise and seeded**

**1 tablespoon butter**

**½ cup onion sliced thinly**

**3 garlic cloves sliced**

**2 cups chicken broth**

**Salt to taste**

**½ teaspoon white pepper**

**¾ cup heavy cream**

**Fresh thyme leaves to garnish**



## **Directions**

**Preheat oven to 400 °F. Spray a 13 x 9 x 2 inch glass baking dish with vegetable oil. Place butternut squash cut side down in prepared dish. Pierce with a knife several times. Bake for approximately 35 minutes. Remove from oven, scrape the butternut squash pulp into a bowl; discard the peel. In a large saucepan, melt butter over medium high heat. Sauté the onion and garlic stirring constantly for approximately 3 minutes. Add the chicken broth, roasted butternut squash pulp, salt and pepper. Bring to a boil then reduce heat and simmer for 30 minutes. Add ½ cup cream, transfer to a blender and puree until smooth. Return squash mixture to the saucepan stirring constantly over medium heat (do not boil) until heated through and serve. Garnish if desired by drawing initials of your**



# Nutcracker Salad - Holland America Yield: 10 servings

## Candied Walnuts

1 cup coarsely chopped walnuts

2 tablespoons water

1 tablespoon sugar

1 large pinch coarse kosher salt

In a nonstick skillet, combine walnuts, 2 tablespoons water, sugar, and kosher salt. Cook, stirring, over medium heat until the water evaporates and the nuts are dry and golden, about 4 minutes. Remove from the heat; cool. (The walnuts can keep, covered, for up to 1 day.)



## Roasted Pears

8 ripe but firm Bosc pears (4 pounds), peeled, cored and each cut lengthwise into 8 wedges

1 1/2 tablespoons extra-virgin olive oil, salt and freshly ground black pepper

Heat the oven to 425°F and place the rack in the middle position. In a large bowl, toss the pears with the oil and season with salt and pepper. Spread in 1 layer in a 17- by 12-inch shallow roasting pan. Place the pears in the oven and roast, stirring and turning over twice, until the pears are tender and beginning to brown, about 20 to 30 minutes. Let cool about 15 minutes. (The pears can be roasted, cooled, covered, and stored in the refrigerator for up to 4 hours.)

## Salad

2 oranges, plus 1 extra (if needed) for juice

1 tablespoon balsamic vinegar

2 teaspoons finely minced or grated shallot

1/4 cup extra-virgin olive oil

1/4 cup vegetable oil

1 tablespoon minced chives

Salt and freshly ground black pepper

10 ounces mixed gourmet greens, including some bitter greens such as red Belgian endive or radicchio and frisée or chicory

1/2 cup dried cranberries

With a sharp knife, trim the tops and bottoms off the oranges. One at a time, stand an orange upright and cut downward to remove the rind and pith in thick strips. Working over a bowl, cut between the membranes to release the segments. Cover the orange segments with plastic wrap and reserve. If necessary, add enough extra orange juice to the bowl to equal 1/3 cup juice; stir in the vinegar and shallot. Slowly whisk in the olive oil and vegetable oil. Stir in the chives. Season with salt and pepper; reserve. To serve, place the greens, pears, reserved orange segments, and dried cranberries in a large bowl. Toss with just enough dressing to lightly coat. Divide among plates and sprinkle with the candied walnuts. Serve immediately.



# PRINCESS CRUISES

## Thanksgiving Roasted Tom Turkey With Breaded Fruit Stuffing

Serves 8-10

1, 16-pound tom turkey

1 onion

2 carrots

2 celery stalks

12 cloves fresh garlic

fresh sage

salt & pepper

### STUFFING

2 strips bacon, chopped

1 cup onions, small dice

2/3 cup celery, small dice

1 teaspoon garlic, chopped

3/4 cup apple, peeled & diced

1/4 cup prunes, diced

1/4 cup fresh cranberries

1/8 teaspoon nutmeg

1/8 teaspoon cayenne pepper

3 tablespoons fresh sage, chopped

8 cups dry bread pieces (white, wheat, corn, or any combination)

2 eggs, beaten

2 cups turkey or chicken stock

salt & pepper



### DIRECTIONS:

Preheat the oven to 425°F. Wash the turkey and trim off any excess fat. Remove the wing tips and reserve together with the neck and giblets for gravy. Season the cavity well with sage, salt, and pepper. Rough cut the onion, carrots, and celery, peels and all. Add the garlic cloves and stuff the cavity. Truss the turkey with butcher's string.

In a roasting pan, place the turkey, giblets, and bones in the oven. After 15 minutes, reduce the temperature to 345°F and roast for approximately 1 1/2 hours longer until the turkey is cooked through. The turkey is cooked when the juices run clear from the thigh. The wing tips, neck, and giblets can be removed from the pan as soon as they are well-browned, approximately 40 minutes.

Sauté the bacon until well-browned. Add the onions and sauté; do not pour off excess fat. Add the celery and garlic and sauté until just tender. Add the apples, prunes, cranberries, and spices and cook for 3 minutes; remove from the heat. In a large bowl, combine all the stuffing ingredients. Add the stock a little at a time. You may need a little more or less depending on how dry the bread is. The stuffing should be well moistened, but not soupy. Fill a casserole dish with the stuffing and cover with aluminum foil. Place in the oven with the turkey for 1 hour. Remove the foil for the last 15 minutes to allow the stuffing to brown.

Carve the turkey across the breast and thigh being sure to offer white and dark meat on each plate. Arrange with side dishes and garnish with fresh sage.

From *Courses*



## HOLLAND AMERICA

### CORNBREAD & SAUSAGE STUFFING

Rudi Sodamin

Yield: 12 servings



#### INGREDIENTS:

- 1 cup raisins
- 1/2 cup port
- 1/4 cup B&B liqueur or brandy
- 1 pound sweet Italian sausage, casings removed
- 2 cups finely diced yellow onion
- 2 cups finely diced celery
- 2 tablespoons chopped fresh thyme or 1 tablespoon dried thyme
- 1 tablespoons chopped fresh sage or 1.5 teaspoons dried sage
- 1 tablespoons chopped fresh rosemary or 1.5 teaspoons dried rosemary
- 6 cups cornbread crumbs
- 1.5 cups canned or roasted (and peeled) chestnuts
- 1 cup finely diced Granny Smith apple
- 1 cup chopped fresh flat-leaf parsley
- Salt and freshly ground black pepper
- 2 cups low-sodium store-bought chicken broth or stock, or homemade

#### DIRECTIONS:

1. At least 2 hours before you make the stuffing, combine the raisins, port, and B&B in a small bowl and let them soak. (You can leave the raisins soaking overnight, if you like.)
2. Heat the oven to 350 degrees F, or plan to put the stuffing in the oven with the turkey about 2 hours\* into the turkey's baking time.
3. In a large sauté pan, brown the sausage over medium-high heat. Drain off any excess fat. Add the onion and cook, stirring, until softened and translucent, about 2 minutes. Add the celery and cook for 2 to 3 minutes. Stir in the thyme, sage, and rosemary and transfer the mixture to a large bowl.
4. Add the remaining ingredients to the bowl and stir until well combined. Pour the stuffing into the prepared baking dish and cover it with foil. Bake for 45 minutes. Remove the foil and bake for 15 minutes more, or until the top is golden brown.

\* the "2 hours into the turkey's baking time" estimate is based on using the accompanying Turkey recipe from A Taste of Celebration. Timing may vary if you are using a different recipe or different sized turkey.





## **Royal Caribbean Cranberry Relish**

**(Courtesy of Holiday and Entertainment Cookbook)**

### **Ingredients:**

**1 1/2 lbs. fresh cranberries**  
**1 1/2 cups granulated sugar**  
**Pinch of ground cinnamon**  
**1 Medium Orange, well washed**  
**1 Cup Orange Marmalad**  
**1/2 Cup Applesauce**  
**2 Tbs. Fresh Lemon Juice**

### **Directions:**

**In a heavy nonreactive saucepan, combine cranberries, sugar and cinnamon. With a paring knife, carefully remove the peel from the orange, leaving behind the white pith. Finely slice the peel and add to cranberry mixture. Remove the pith and reserve the orange for later. Bring cranberries to a boil over medium heat. Reduce heat and simmer. Add the marmalade and stir until cranberries are cooked and the sugar has dissolved - about 8 to 10 minutes. Remove from heat and cool slightly. Segment the reserved orange, remove seeds and membranes. Process in a food processor until pulpy. Stir orange mixture, along with applesauce and lemon juice into cranberry mixture. Transfer cranberry sauce into container and refrigerate overnight before serving.**



# CELEBRITY CRUISES

## Winter Chestnut and Brussels Sprouts Casserole with Applewood Smoked Bacon

### INGREDIENTS:

1 cup smoked applewood bacon (julienned)  
1 white onion (finely chopped)  
4 tablespoons garlic (finely chopped)  
4 tablespoons salted butter  
2 cups chestnuts (peeled)  
2 pounds Brussels sprouts (blanched, cut in half)  
2 lemons (juiced)  
1/4 cup clover honey  
1 1/2 teaspoons kosher salt  
1/2 teaspoon white pepper  
1 teaspoon white truffle oil (optional)

### DIRECTIONS:

To start, cut Brussels sprouts in half and blanch in boiling salted water, shock in ice bath and set aside.

Once cold, drain, excess water and set aside.

In a large saute pan on medium heat slowly render the fat from the bacon and cook until bacon is slightly brown.

Add garlic and brown.

While cooking, add butter and chestnuts and cook on medium heat for another 5 minutes.

Add blanched Brussels sprouts, lemon juice, honey, salt and pepper and cook for 3 minutes or until Brussels sprouts are glazed.

Remove from heat, add truffle oil, mix until well incorporated and serve hot.







**Royal Caribbean Baked Thanksgiving Vegetables**  
**(Courtesy of Holiday and Entertainment Cookbook)**

**Yields 6-8 servings.**

**Ingredients:**

- 2 Sweet Potatoes, peeled and cut into 1/2 in. slices**
- 1 Russet Potato, peeled and cut into 1/2 in. slices**
- 3 Carrots, peeled and cut into 1/2 in. slices**
- 1 Yellow Onion, Cut into 1/2 in. slices**
- 1 Acorn Squash, peeled and seeded and cut each half into thirds**
- 1/2 cup packed light brown sugar**
- 1/4 cup maple syrup**
- 1 tsp. pure vanilla extract**
- 1 tsp. ground cinnamon**
- 4 Tbs. unsalted butter, cut into 8 pieces**
- 1/4 cup water**

**Directions:**

**Preheat oven to 425. In a large bowl, combine the vegetables. Add brown sugar, maple syrup, vanilla and cinnamon. Toss to coat well. Transfer vegetables to a rectangular baking dish and dot with butter. Pour the water into the dish. Cover tightly with foil and bake 45 minutes. Remove the foil. Stir the vegetables. Return to oven and bake uncovered an additional 15 minutes until vegetables are tender and lightly browned. Serve immediately.**



# Chocolate Pumpkin Cake

Jacques Torres

## Holland America

### INGREDIENTS:

#### Cake

4.9 ounces butter  
6.3 ounces light brown sugar  
2 eggs  
8.4 ounces pumpkin, puree  
3 1/3 cups cake flour  
1 1/4 teaspoon baking soda  
1 1/4 teaspoon cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon salt  
1/2 cup semi sweet chocolate  
4.2 ounces Dried cranberries  
4.2 ounces Chopped Walnuts

#### **Chocolate Sauce:**

1 cup whole milk  
10 1/2 ounces bittersweet chocolate (chopped)  
1/2 cup heavy cream  
2 tablespoons unsalted butter  
1/3 cup granulated sugar

#### **Walnut Crisp:**

5.2 ounces Chopped Walnuts  
10.5 ounces Bienex

#### **GARNISH:**

Chocolate Sauce and Walnut crisp



### DIRECTIONS:

#### Cake:

Place the butter and sugar in a mixing bowl fitted with the paddle. Beat on medium for 5 minutes until very light and creamy. Add the eggs, one at a time, beating well after each addition. Add the pumpkin and beat to blend. Combine the flour, baking soda, cinnamon, nutmeg, cloves, salt and incorporate in low speed into the pumpkin mixture. At last fold in the chocolate, cranberries, and nuts. Fill muffin molds and bake at 350 F for 40 minutes or until set. Remove the pan and allow the cake to cool to room temperature.

Walnut crisp: Combine walnuts and bienex and bake in muffin molds at 400 F for 5-8 minutes. Remove from the oven and invert onto a wire rack.

Sauce: Pour the milk into a 2-quart heavy-bottomed saucepan, place over medium-high heat, and bring to a boil. When the milk boils, remove it from the heat and make a ganache by adding the chopped chocolate. Whisk well, stirring into the edge of the saucepan to combine. The ganache should be homogenous and smooth. Set the ganache aside. In a 1-quart heavy-bottomed saucepan, combine the heavy cream, butter, and sugar. Place the saucepan over medium-high heat and bring to a boil, stirring occasionally. The butter should be completely melted and the sugar completely dissolved. Once the mixture has come to a boil, pour the cream into the warm ganache.

Place the sauce over medium-high heat and bring to a boil, stirring constantly with a whisk. As the chocolate sauce cooks, it will begin to thicken slightly. When it reaches a boil, remove it from the heat and pour it into a clean, dry bowl. Cover by placing plastic wrap directly on top of the sauce to prevent a skin from forming. Let the chocolate sauce cool to room temperature before storing at room temperature before storing in the refrigerator. When cold, the chocolate sauce will become thick enough to be scooped with a spoon.





# Disney CRUISE LINE

## Pumpkin Cheesecake

### Ingredients

#### Graham Cracker Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 5 tablespoons butter, melted

#### Pumpkin Praline Base

- 1 cup pumpkin puree
- 3 tablespoons praline paste\*
- 1/4 cup plus 2 tablespoons sugar
- 2 eggs, beaten
- 1 egg yolk
- 1/2 cup heavy cream
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt



#### Cheesecake

- 4 (8-ounce) packages cream cheese, softened
- 1 1/3 cups sugar
- 4 eggs
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract

### Cooking Instructions

#### For graham cracker crust:

1. Preheat oven to 350°F.
2. Combine graham cracker crumbs, sugar, and butter in a medium bowl; mix until crumbs are moist.
3. Press crumbs into the bottom of a 9-inch springform pan. Bake 8 minutes. Set aside to cool. Reduce oven temperature to 325°F.

#### For pumpkin praline base:

1. Combine pumpkin puree, praline paste, and sugar and stir to form a paste. Whisk in eggs, egg yolk, cream, cinnamon, and salt until well combined.
2. Pour mixture in prepared crust and bake for 25 minutes.

#### For cheesecake:

1. Combine cream cheese and sugar; beat on medium-high speed until well combined and smooth, about 4 minutes. Scrape sides of bowl.
2. Add eggs one at a time, mixing until each is fully incorporated before adding the next egg.
3. Add cream and vanilla, and beat until batter is smooth. Pour batter atop pumpkin layer.
4. Bake for approximately 1 1/2 hours, or until cheesecake is set and no longer moves when pan is gently shaken.
5. Cool for at least 2 hours before serving.





## **Royal Caribbean Monarch Mulled Cider With Winter Spices**

**(Courtesy of Holiday and Entertainment Cookbook)**

**12 cups Apple Cider**  
**1/4 cup Fresh Orange Juice**  
**Zest of 1 Orange, cut in strips**  
**1 Bay Leaf**  
**1 Tbs. Light Brown Sugar**  
**2 Cinnamon Sticks**  
**2 Whole Cloves**  
**2 Whole Allspice**  
**2 Tbs. Fresh Lemon Juice**  
**Pinch of Salt**

**In a large saucepan, combine all the ingredients and bring to a boil over high heat. Reduce heat to medium low and simmer 30 minutes to blend flavors. Strain into mugs and serve warm.**





# **Welcome To Holidays On The High Seas (Home Style)**

**Thanks to All The Cruiselines Who Contributed To  
This Festive Dinner**

**Compiled By Cruise Adventures Travel Company**

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## Menu....

**Disney Cruise Line Xmas Cocktails**

**Cunard Line Warm Baked Onion Tart With Goat Cheese**

**Holland America Line Clam Chowder In A Bread Bowl**

**Holland America Salad of Greens & Radicchio With Pear, Orange, & Cranberries in Orange Dressing**

**Royal Caribbean Brilliant Beef Wellington with Bearnaise Sauce**

**Princess Cruises Dauphinoise and Duchesse Potatoes**

**Oceania Cruises Velvet Spinach**

**Disney Cruise Line Double Chocolate Yule Log**

**Viking River Cruises Gluhwein Hot Mulled Wine**

**Happy Holidays and Bon Appetit!!**





# CHRISTMAS COOKIE COCKTAIL

1 ounce Baileys  
1 ounce Kahlua  
1 ounce peppermint schnapps  
Vanilla ice cream  
Chocolate sauce  
Whipped cream  
Cookie shavings



Blend Baileys, Kahlua, peppermint schnapps and ice cream.  
Layer bottom of catalina glass with chocolate sauce.  
Pour drink and top with whipped cream and cookie shavings.

# POINSETTINI

2 oz gin  
1/2 oz Chambord  
1 oz fresh lemon juice  
1 oz cinnamon syrup  
Black cherry syrup  
Bitters

Sugar  
Shake and strain gin, Chambord, fresh lemon juice and cinnamon syrup.  
Moisten the rim of a martini glass and dip it in sugar.  
Layer bottom of martini glass with black cherry syrup.  
Pour drink into martini glass and top with a dash of bitters.





# CUNARD LINE...

Warm baked onion tart with goat cheese from Jean-Marie Zimmermann

Serves 4

## Ingredients

### **For the pastry...**

- 2 cups White flour
- 1/2 cup Unsalted butter
- 1/8 tsp. Table salt
- 2 1/3 Tbs. Water

### **For the filling...**

- 5 1/2 cup Yellow onions
- 3 Eggs
- 1/3 cup Milk
- 4 1/2 Tbs. Whipping cream
- 1/2 cup Goats' cheese

Mixed salad leaves

### **Tomato Vinaigrette**

- 1/2 cup Tomato sauce
- 3 1/3 Tbs. Olive oil (extra virgin)
- 3 1/3 Tbs. Sherry vinegar
- 2/3 Tbs. Tomato paste

Salt and Pepper

Mix all the ingredients together in a blender and strain through a sieve.

### **Shallot and Red Wine Vinaigrette**

- 2 1/2 Tbs. Shallots chopped fine
- 1 2/3 Tbs. Red wine vinegar
- 1 1/2 Tbs. Vegetable oil
- 1/8 tsp. Salt
- Dash of Ground white pepper
- 1 1/4 tsp. Thyme leaf chopped
- 1 Clove of garlic peeled and lightly pressed
- 1 large sprig of thyme

Mix together in a bowl and leave for 6 hours before using.

## Directions:

To make the pastry mix the flour and butter together, add the salt then add the water. Knead until it comes together, roll into a ball, wrap in saran wrap and leave in the refrigerator for 1 hour before using. When the pastry is ready to use, roll it out evenly.

Thinly slice the onions and cook slowly with a pinch of salt until very soft; add a little water if necessary.

When cooked, allow to cool (to touch) before using.

Put the onions in the base of the tart 1/2 way up.

Whisk all the tart mix ingredients together and add seasoning; pour the tart mix into 2/3 of the tart.

Add the crumbled cheese on top.

Bake in a preheated 350 degree oven for 20-25 mins.

Remove from oven and allow to cool for 2 minutes before serving. Serve with frisée salad and vinaigrette





# CLAM CHOWDER IN A BREAD BOWL - Holland America

Yield: 6 servings

## Ingredients:

6 round sourdough loaves (about 8 ounces each)

4 tablespoons unsalted butter, melted

5 pounds soft-shell clams (steamers) or littleneck clams (see note)

2 slices bacon, minced

1 3/4 cups chopped onion

1 1/2 cups chopped celery

1 bay leaf

3/4 teaspoon dried thyme or 1 tablespoon minced fresh thyme

1 1/4 pounds red potatoes, cut into 1/2-inch cubes

2 cups half-and-half

1/2 cup heavy cream

Cayenne pepper or Tabasco hot pepper sauce

Fresh thyme sprigs, for garnish



## Directions:

**1.** Heat the oven to 350 degrees F. Cut 1/2 to 3/4 inch off the top of each bread loaf. Scoop out the bread, leaving a 1/2-inch-thick shell. (Reserve the bread pieces for another use.) Brush the inside of the bread bowls and lids with melted butter; place them buttered-side up directly on the oven rack. Bake the bowls until crisp, about 20 minutes, then set them aside on a rack. **2.** Scrub the clams well with a brush, discarding any that are dead or have broken shells. Soak the clams in a pot of cold water for a few minutes, drain, then repeat with fresh water 2 or 3 more times until the soaking water stays clear. **3.** In an 8-quart pot, bring 2 cups of water to a boil. Gently add the drained clams and cover. Let the clams steam for 4 minutes. To help the clams cook evenly, remove the lid and gently stir, taking care not to crack any of the delicate shells. Cover and continue to steam for another 4 or 5 minutes (steam a minute or so longer if all the shells aren't open.) **4.** With tongs, remove the clams from the pot; discard any that aren't open. Strain the liquid through a fine sieve lined with cheesecloth into a measuring cup. If you have more than 3 cups liquid, pour it into a saucepan and reduce it to that amount; set aside. When the clams are cool, remove them from their shells and cut off the siphons and the skin of each siphon and discard. Cover the clams and refrigerate until needed. **5.** In a large, heavy pot, cook the bacon over medium heat until lightly crisp, about 8 minutes. Add the onion, celery, and bay leaf; sauté until the vegetables are lightly golden, about 10 minutes. Add the dried thyme and stir for 30 seconds (if using fresh thyme, add it with the cream in step 6). Add the reserved clam liquid and potatoes to the pot; bring the mixture to a boil. Reduce the heat to low, partially cover the pot, and simmer until the potatoes are almost tender, about 15 minutes. **6.** Add the clams and simmer until the clams are hot and the potatoes are tender, about 5 minutes longer. (If desired, thicken the chowder by smashing a few potatoes against the side of the pan with a spoon.) Add the half-and-half, cream, and fresh thyme (if using); heat until steaming (do not boil). Season the chowder with salt and cayenne pepper. Remove the bay leaf. **7.** To serve, place the bread bowls on plates and fill them with soup. Garnish with thyme springs. Place the bread lids alongside the bowls and serve immediately. **\*NOTE:** This quantity of clams yields about 1 pound of clam meat. To save time, you can use a 1-pound container of frozen minced clams (thawed) or three 6 1/2 ounce cans of minced clams. For the clam liquid, substitute bottled clam juice (3 cups if using thawed frozen clam meat and 2 1/2 cups if using canned clams).



# **SALAD OF GREENS & RADICCHIO WITH PEAR, ORANGE, & CRANBERRIES IN ORANGE DRESSING - Holland America**

## **Candied Walnuts**

1 cup coarsely chopped walnuts

1 tablespoon sugar

Large pinch kosher salt



In a nonstick skillet, combine the walnuts, 2 tablespoons water, sugar, and kosher salt. Cook, stirring, over medium heat until the water evaporates and the nuts are dry and golden, about 4 minutes. Remove from the heat; cool. (If covered, the walnuts will remain crunchy for up to 1 day.)

## **Roasted Pears**

8 ripe but firm Bosc pears (4 pounds), peeled, cored, and cut lengthwise into 8 wedges each

1 1/2 tablespoons extra-virgin olive oil

Salt and freshly ground black pepper

1. Heat the oven to 425 degrees F and place the rack in the middle position.

2. In a large bowl, toss the pears with the oil and season with salt and pepper. Arrange them in one layer in a large, shallow roasting pan. Place the pears in the oven and roast, stirring and turning them twice, until they are tender and beginning to brown, 20 to 30 minutes. Let cool about 15 minutes. (The pears can be roasted, cooled, covered, and stored in the refrigerator for up to 4 hours.)

## **Oranges and Salad Dressing**

2 to 3 oranges

1 tablespoon balsamic vinegar

2 teaspoons finely minced or grated shallot

1/4 cup extra-virgin olive oil

1/4 cup vegetable oil

1 tablespoon minced chives

Salt and freshly ground black pepper

With a sharp knife, trim the tops and bottoms off 2 of the oranges. One at a time, stand an orange upright and cut downward to remove the rind and pith in thick strips. Working over a bowl, cut between the membranes to release the segments. Pour any juice from the oranges into a 2-cup measuring cup, then cover the orange segments with plastic wrap and reserve. If necessary, add enough juice from the third orange to equal 1/3 cup juice; stir the vinegar and shallot into the juice. Slowly whisk in the olive oil and vegetable oil. Stir in the chives. Season with salt and pepper.

## **Assembly:**

10 ounces mixed gourmet greens, including some bitter greens (such as red Belgian endive, radicchio, frisée, and chicory); 1/2 cup dried cranberries. Place the greens, roasted pears, orange segments, and dried cranberries in a large bowl. Toss with just enough dressing to lightly coat. Divide the salad among plates and sprinkle it with the candied walnuts. Serve immediately.





## brilliance beef wellington

with buttery béarnaise

YIELD: 12 SERVINGS

- 1 TENDERLOIN OF BEEF,  
4 POUNDS (1.8 KG)
- SALT AND FRESHLY GROUND  
BLACK PEPPER TO TASTE
- 1/2 CUP (125 ML)  
VEGETABLE OIL
- 3 TABLESPOONS UNSALTED  
BUTTER
- 2 1/2 CUPS CHOPPED WHITE  
MUSHROOMS
- 1 MEDIUM ONION, FINELY  
CHOPPED
- 1 CUP (140 G) CHOPPED  
FRESH PARSLEY
- 10 OUNCES (283 G) LIVER PÂTÉ
- 2 LARGE EGGS
- 2 POUNDS (1 KG) PREPARED  
PUFF PASTRY (AVAILABLE  
FROM GOURMET FOOD  
STORES)
- 2 LARGE EGG YOLKS MIXED  
WITH 2 TABLESPOONS WATER



1. Trim all the fat from the tenderloin. Season with salt and pepper. In a large skillet, heat the oil over medium heat. Add the tenderloin and brown well on all sides. Remove from the pan and let cool.
2. Pour off any excess fat from the pan and heat the butter in the same pan over medium heat. Add the mushrooms, onion and parsley. Cook, stirring, until the mushrooms are browned and the onion is translucent. Transfer the contents of the pan to a bowl and let cool.
3. Add the liver pâté and eggs to the cooled mushroom mixture and stir until well combined. Cover and refrigerate until ready to use.
4. Preheat the oven to 425°F (220°C). Lightly coat a baking sheet with butter. On a lightly floured surface, roll out the puff pastry dough into a 1/4-inch-thick (6-mm) rectangle that is large enough to wrap the tenderloin.
5. Spread the pastry with the pâté mixture and place the beef in the center. Wrap the dough tightly around the beef, pressing the edges and ends firmly closed. Lay the bundle seam side down on the prepared baking sheet and brush the top and sides with the egg wash.
6. Bake the Wellington for approximately 40 minutes, or until the crust is well browned and the meat is done. (An instant-read thermometer inserted in the center should register 125°F (52°C) for medium-rare or 135°F (57°C) for medium.) Let rest for 10 minutes. Cut into 1- to 1 1/2-inch-thick (2.5-3.75 cm) slices and serve with the Béarnaise sauce (recipe on page 156).

## brilliance buttery béarnaise

YIELD: 2 CUPS

- 3 STICKS (360 G) UNSALTED  
BUTTER
- 2 SHALLOTS, FINELY CHOPPED
- 6 TABLESPOONS WHITE WINE  
VINEGAR
- 2 TABLESPOONS CHOPPED  
FRESH TARRAGON LEAVES
- 6 LARGE EGG YOLKS
- 2 TABLESPOONS FRESH  
LEMON JUICE
- SALT AND FRESHLY GROUND  
BLACK PEPPER TO TASTE
- CAYENNE PEPPER TO TASTE
- 2 TABLESPOONS CHOPPED  
FRESH CHERVIL

1. Clarify the butter: Melt the butter in a medium saucepan over low heat. Cook until the butterfat becomes clear and the milk solids drop to the bottom of the pan. Skim the surface foam as the butter separates. Carefully spoon the clear butterfat into a second saucepan and keep warm. Discard the milky liquid at the bottom of the first saucepan.
2. In a small nonreactive saucepan, combine the shallots, vinegar and tarragon over medium heat. Simmer until the liquid is reduced to 1 tablespoon. Strain and discard the solids.
3. Transfer the shallot liquid to the top of a double boiler set over 1 inch (2.5 cm) of simmering (not boiling) water. (If necessary, use a clean kitchen towel to keep the top of the double boiler steady.) Add the egg yolks and lemon juice and season with salt, pepper and cayenne. Gently cook, whisking constantly, until the eggs become foamy. (Do not let the sauce come to a boil.)
4. Slowly drizzle in the warm clarified butter, whisking constantly, until the sauce is thickened. Turn off the heat and remove the



# PRINCESS CRUISES...

## Dauphinoise Potatoes

Serves 6

2 cups of milk  
2 cups of heavy cream  
1 TBS Garlic, chopped  
8 eggs  
Nutmeg  
Cayenne Pepper  
Salt and Pepper  
3 pounds potatoes, washed and peeled  
1 Cup Parmesan Cheese, grated



Preheat the oven to 375 degrees. Combine the milk, cream, garlic, eggs, nutmeg, cayenne, salt and pepper together and mix well. Season well as the potatoes will absorb much of it. Slice the potatoes 1/8 inch thick. Butter a 12 inch casserole. Layer the potatoes neatly into the casserole. Pour the mixture over allowing the liquid to fill all the voids. The mixture should rise to the top of the potatoes but not submerge them. Sprinkle the top with Parmesan cheese. Wrap casserole in foil and place in oven for 40 minutes. Remove foil and bake an additional 15 to 20 minutes until potatoes are tender and well browned. Cut potatoes into diamonds or any shape desired.

## Duchesse Potatoes

2 pounds potatoes, washed and peeled  
1/4 cup butter  
2 egg yolks  
Nutmeg  
Salt and Pepper



Preheat the oven to 425 degrees. Peel the potatoes and cut in half. In a pot on the stovetop, place the potatoes in 1 gallon of salted water and bring to boil. Boil 15-20 minutes until just tender. Strain and mash with a potato ricer. Mix in butter, egg yolks, nutmeg, salt and pepper. Put the potato mixture into a piping bag and pipe shapes onto a buttered baking tray. Brush the shaped potatoes with a little beaten egg and bake a few minutes until browned.

FROM PRINCESS CRUISE "COURSES"



# OCEANIA CRUISES...

## Velvet Spinach

**Serves 4**

**1 Pound Spinach**

**3 Tbs. unsalted butter**

**3/4 tsp salt**

**3/t tsp. freshly ground pepper**



**Bring 3 cups water to a boil in a medium saucepan. Add the spinach and push it down into the water to wilt it. Bring the water back to a boil and boil uncovered for about 1 minute. Drain the spinach in a colander, reserving a little of the cooking water and transfer to a blender. Add the butter, salt and papper and blend until the spinach is finely pureed. If the mixture is too thick, add 1-2 Tbs. of the reserved cooking water and process until smooth.**

**FROM OCEANIA CRUISES "Jacques Pepin: Heart & Soul In The Kitchen"**





## Double Chocolate Yule Log



### Ingredients

#### Chocolate Sponge Cake

- 1/4 cup Dutch-process unsweetened cocoa powder
- 1/4 cup all-purpose flour
- 4 large eggs, room temperature
- 1/2 cup plus 2 tablespoons sugar

#### Chocolate Ganache

- 6 ounces (about 3/4 cup) chopped bittersweet chocolate
- 1/2 cup heavy cream

#### Chocolate Mousse

- 5 ounces dark chocolate, coarsely chopped
- 1 tablespoon dark rum
- 3/4 cup heavy cream

#### Chocolate Glaze

- 3/4 cup chopped dark chocolate
- 1 tablespoon light corn syrup

### Cooking Instructions

#### For chocolate sponge cake:

- Preheat oven to 400°. Line the bottom of a 13x9x2 metal baking pan with parchment paper. Spray generously with nonstick spray with flour. Set aside.
- Sift flour and cocoa powder into a small bowl; set aside.
- Crack eggs into a large bowl. Beat eggs with an electric mixer on low speed for 1 minute. Increase speed to medium-high and add sugar. Beat until mixture is thick and pale, about 3 minutes.
- Sift dry ingredients over egg mixture and fold until just blended.
- Transfer batter to prepared pan, spreading evenly to edges. Bake until cake springs back when pressed gently with your fingertips, 10 to 12 minutes.
- While cake is still warm, slide it out of the pan, with the parchment still attached, onto a clean kitchen towel. Beginning at one narrow end, use the kitchen towel to roll the cake—along with the parchment paper—into a cylinder.

#### For chocolate ganache:

- Place chocolate in a medium heat-safe bowl. Heat cream in a small saucepan until hot (do not boil).
- Pour cream over chocolate and stir until chocolate melts.

#### For chocolate mousse:

- Bring a few inches of water in a small pot to a gentle simmer over medium heat. Combine chocolate and rum in a medium heat-safe bowl that can sit atop the pot of water without touching the water.
- Place the bowl on the pot and heat until chocolate is melted, stirring often. When mixture is smooth, remove from heat and set aside to cool until no longer warm to the touch.
- Whip cream at high speed to speed to stiff peaks, about 2 minutes; do not overbeat.
- Stir 1/4 of whipped cream into chocolate to lighten. Gently fold 1/3 of remaining whipped cream into chocolate until combined but not fully incorporated and some streaks remain. Fold in remaining cream in two batches, mixing to fully incorporate when the last batch is added.

#### For chocolate glaze:

- Bring a small pot of water to a gentle simmer over medium heat. Combine chocolate and corn syrup in a medium heat-safe bowl that can sit atop the pot of water without touching the water.
- Heat in bowl until chocolate melts and ingredients are well combined.

#### To assemble:

- Carefully unroll cake from the towel; remove towel. Spread 2/3 of mousse over cake surface. Roll cake back up, over the mousse, peeling off the parchment paper as you go.
- Once the cake is rolled, wrap the parchment paper around it to keep it round, place it seam side down on a platter, and refrigerate cake for about an hour, until firm.
- Remove parchment paper from cake and evenly spread remaining mousse over cake. Pour glaze over top; refrigerate until glaze has set, about 30 minutes, before serving.





## **GLÜHWEIN (HOT MULLED WINE)**

### **Ingredients**

**4 qts dry red wine (e.g., zinfandel, pinot, burgundy)**

**1 C white sugar (more to taste)**

**1 pt brandy**

**12 whole cloves**

**1/8 tsp allspice**

**1/8 tsp mace**

**1 qt dry white wine**

**1 orange**

**1 lemon**

**Garnish - 6 cinnamon sticks**

### **Directions**

**Pour red wine into a 3-gal pot (or larger) and begin gentle heating. Add sugar and spices. Stir until sugar is dissolved. Add brandy and white wine, slices of 1 orange and the lemon. Steep for 1 hour over low heat. Serve hot and garnish with orange slices or a cinnamon stick. Cook time: 1 hour Makes 12-15 servings.**





and

**DESSERTS**

*With Travel In Mind*

**To Welcome The  
New Year  
From  
The Crew At  
Cruise Adventures**



# ARMENIAN CHEESE BOREG

*A phyllo dough turnover filled with cheese and parsley and baked to a golden brown. Similar to the Greek Spanakopita, but a bit more cheesy and lighter in texture. They can be served hot or at room temperature*

**INGREDIENTS: Makes 2 dozen**

**½ pound, or more, butter melted, or better yet Clarified Butter.**

**Purchase 1 box phyllo dough at your supermarket (Athens or Apollo brands are the best). You will need the whole box.**

**FILLING:**

**1½ lbs. Jack cheese, or ricotta, or Armenian or Greek (Feta) cheese. Mix or take your choice. Feta is the most authentic. I like to mix feta and jack cheese ½ and ½.**

**1 cup chopped Armenian or Italian parsley, Flat leafed.**

**2 eggs [beaten well]**

**½ teaspoon salt**

**½ teaspoon white pepper**

**Mix the above ingredients for the filling**

**DIRECTIONS:**

**1. Preheat oven to 400°F**

**2. Cut your phyllo dough sheets into 4 inch wide strips and the length of the longest dimension of the sheet of phyllo.**

**3. Brush a strip with butter and place another strip on top of that strip. Butter that strip and add**

**another until you have stacked 4 buttered strips.**

**4. Place a tablespoon(s) of filling on the end of the strip and fold over the end into a triangle. Now as you would fold a flag, fold the filling and strip into a successions of triangular folds until you reach the end. Brush butter on both sides and place on a baking sheet. Do this until all the phyllo or the filling is used up. Should come out pretty close to even and approximately two dozen triangular turn-overs..\*\*SEE COOK'S NOTES\*\***

**5. Bake the cheese boreg triangles in a 400°F oven for approximately 20-25 minutes until they are golden brown.**

**6. As soon as they are cool enough to handle, serve as an appetizer or a side dish**

**\*\*COOK'S NOTES\*\* If you only need a dozen, you can now put a tray full in the freezer and freeze. When frozen, you can store them in your freezer in plastic zip-lock® bags and bake them, without thawing, at a later date.**





## BRUSCHETTA ALLA ROMANA

*Bruschetta, at its most basic, is bread that is grilled and then rubbed with garlic and drizzled with olive oil. Topping these tasty toasts with fresh tomatoes makes a popular Roman antipasto, just perfect for the dog days of late summer.*

6 to 8 servings

### INGREDIENTS

**Crusty Italian bread, cut into 1/2-inch slices -- 1 loaf**

**Garlic, crushed -- 6 cloves**

**Olive oil -- 1/3 cup**

**Tomatoes, seeded and diced -- 6 or 7**

**Salt and pepper -- to taste**

**Fresh basil, shredded -- 1 bunch**

### METHOD

**Prepare a grill with hot coals, or set an oven to broil. Grill or broil the bread slices until they are browned and crispy on each side. Remove the bread from the grill or oven and rub each piece with the raw, crushed garlic cloves. Arrange the bread slices on a platter and brush each with some of the olive oil. In a large bowl, toss the tomatoes with the salt, pepper and any remaining olive oil. Spoon some of the tomatoes over each slice of bread. Drizzle the remaining olive oil over the bruschetta, sprinkle with the basil and serve immediately.**

### BRUSCHETTA VARIATIONS

**If not serving the bruschetta immediately, serve the tomatoes in a separate bowl and let diners spoon them over the bread themselves.**

**Use fresh oregano instead of basil if you like.**

**Other Bruschetta Toppings: prosciutto, salami or other cured meats, bean spreads, fresh mozzarella.**

### NOTES

**Although it's often pronounced "broo-SHET-uh" by English speakers, the correct pronunciation is "broo-SKET-uh." Called *fettunta* in Tuscany.**





# **Smoked Salmon Quesadillas with Jicama-Grapefruit Salsa**

From Crystal Cruises ...simply elegant. One of the chef's favorites.

**8 10-inch flour tortillas**  
**8 oz smoked salmon**  
**1 cup cream cheese whipped**  
**2 cups Monterey Jack cheese shredded**  
**2 tbsp chives finely sliced**  
**1 tbs olive oil**  
**2 cups mesclun lettuce**  
**2 tbs sour cream**

## **JICAMA GRAPEFRUIT SALSA**

**2 ruby red grapefruit segments and juice**  
**1 medium jicama peeled and diced (jicama is a root vegetable often used in Mexico and Central America)**  
**1 tbs Dijon mustard**  
**3 tbs lime juice**  
**1 small red onion minced**  
**1 Serrano chile minced**  
**2 tbs fresh cilantro roughly chopped**  
**2 tbs fresh mint finely sliced**  
**1 tbs olive oil**  
**1 pinch cumin**



**Make the salsa first combine all ingredients including grapefruit juice. Let sit for at least 20 minutes then taste and adjust the seasoning if necessary. To prepare the quesadillas spread tortillas with cream cheese sprinkle with chives and add a layer of smoked salmon. Add shredded Monterey Jack and season with cracked pepper. Top off with second tortilla round. Heat a nonstick skillet and lightly grease with olive oil. Place tortilla in pan and fry slowly until cheese is melted and tortilla is crisp and lightly golden. Serve quesadillas with salsa and guacamole on the side.**



# DOLMATHES

*The Greek word dolmathes, or dolmades comes from Turkish dolma, which is a general term for stuffed vegetables. Greek dolmathes, often known simply as dolmas in English, are stuffed grape leaves. This fresh and healthy finger food is also popular in Turkey, the Middle East and the Balkans. Meat-filled dolmathes are usually eaten warm, while vegetarian versions can be served cold or at room temperature.*

**Makes 35 to 40 dolmathes**

## INGREDIENTS

### For Filling the Dolmathes

Grape leaves -- 1 (16-ounce) jar

Oil -- 2 to 3 tablespoons

Onion, minced -- 1

Ground beef or lamb -- 1 pound

Rice -- 1 cup

Parsley, finely chopped -- 1/4 cup

Dill, finely chopped -- 1/4 cup

Salt and pepper -- to season

### For Cooking the Dolmathes

Water or chicken stock -- 2 cups

Olive oil -- 1/2 cup

Lemon juice -- 1/4 cup

Salt and pepper -- to taste

## METHOD

Drain the grape leaves, remove them from the jar and place them in a large bowl. Pour in boiling water to cover. Let the leaves soak for about 5 minutes, then drain. Rinse with fresh water and drain again. This removes any briny off flavor.

Heat the oil in a large skillet over medium-high flame. Add the onion and saute until translucent, about 5 minutes. Then add the ground lamb or beef and cook until lightly browned and no pink remains.

Remove from heat, stir in the rice, parsley and dill and season to taste with salt and pepper.

Cover the bottom of a large pot or Dutch oven with a couple layers of broken or torn grape leaves.

Lay a grape leaf on a cutting board with the underside of the leaf facing up and the stem pointing toward you. Cut off the stem and fold the two bottom lobes of the leaf into the center.

Place 2 to 3 tablespoons of the meat-rice filling on the bottom third of the leaf. Fold each side of the leaf in over the filling, then roll the leaf up from the bottom to encase the filling. Don't roll too tightly, or the rice will rip open the dolma as it cooks and expands.

Place the dolmathe in the pot, seam side down, and repeat with the remaining grape leaves and filling, packing the dolmathes together in the pot.

Pour the chicken stock, olive oil and lemon juice over the dolmathes and add enough water to cover them by about 1/2 inch. Place a small plate over the dolmathes to keep them submerged.

Bring to a boil over medium-high heat, then cover tightly, reduce heat to medium-low and simmer for about 35 to 45 minutes, or until the rice is cooked through and tender.

Remove from heat. Using tongs, carefully remove the dolmathes to a platter and serve while still warm or at room temperature.

## DOLMATHES VARIATIONS

**Dolmathakia:** Dolmathakia are simply smaller, appetizers-sized versions of dolmathes. Use 1 tablespoon of filling instead of the 2 or 3 tablespoons used for dolmathes.

**Vegetarian Dolmathes:** Use 1 1/2 cups of rice, no meat, 1/2 cup pine nuts and add a bit more of the herbs. Use plain water or vegetable broth.

**Pumpkin Dolmathes:** Substitute 1 1/2 pounds of peeled and grated butternut squash or pumpkin for the meat. Saute the pumpkin with the onions as you would the meat until cooked lightly cooked through and wilted.

**Other Dolmathes Additions:** Currants, mint, cumin, cinnamon, chopped scallions.







# **Fried Wontons**

**CHINA**

## **Ingredients:**

- 1/2 lb minced pork**
- 12 bay scallops (chopped into small pieces)**
- 1 pack of wonton skins**
- 3 water chestnuts (peeled and chopped into small pieces)**
- 1 egg (lightly beaten)**
- 2 sprigs of coriander (chopped)**
- 1/2 teaspoon of sesame oil**
- 1/2 teaspoon of corn flour**
- 1/2 teaspoon of fish sauce**
- A few dashes of white pepper powder**
- Salt to taste**
- Oil for deep frying**

## **Method:**

**In a bowl, mix the minced pork, bay scallops, water chestnuts, chopped coriander, and corn flour. Add in half the beaten egg (save the other half for wrapping the wontons). Mix the ingredients well and season with fish sauce, salt, and some white pepper powder. Set aside.**

**Wrap the wontons with the wonton skins (please refer to the above video clip). Heat up some cooking oil in a wok and deep fry the wontons until golden brown. Serve hot with chili sauce or eat plain.**

**From: RasaMalaysia.Easy Asian Recipes**





# BEER AND CHEDDAR FONDUE

GERMANY

## Ingredients

- 4 cups (16 ounces) *shredded cheddar cheese*
- 1 tablespoon *all-purpose flour*
- 1 cup German *beer* or *nonalcoholic beer*
- 3 *garlic cloves, minced*
- 1-1/2 teaspoons *ground mustard*
- 1/4 teaspoon *coarsely ground pepper*
- *Pretzel dipping sticks and sliced smoked sausage*

## Directions

- In a large bowl, combine cheese and flour. In a small saucepan, heat the beer, garlic, mustard and pepper over medium heat until bubbles form around sides of pan.
- Reduce heat to medium-low; add a handful of cheese mixture. Stir constantly, using a figure-eight motion, until almost completely melted. Continue adding cheese, one handful at a time, allowing cheese to almost completely melt between additions. Keep warm. Serve with pretzels and sausage. **Yield:** 2 cups.

Prep/Total Time: 15 min. Yield: 8 Servings

**Nutritional Facts** 1/4 cup fondue (calculated without pretzels and sausage) equals 221 calories, 16 g fat (12 g saturated fat), 60 mg cholesterol, 341 mg sodium, 4 g carbohydrate, trace fiber, 12 g protein.

**Originally Published in** *Taste of Home*



## JAMAICAN SPICY CURRY MEAT PIES

*Descended from the British turnover, Jamaican beef patties live up an old standby with a big pinch of curry and the fiery punch of the Scotch bonnet pepper. Jamaican beef patties have spread in popularity with immigrant populations to places like England, Toronto, New York and southern Florida. Make them small for appetizers or large for a serious entree. 4 to 6 servings*

### INGREDIENTS

#### Pastry

Flour -- 2 cups

Turmeric -- 2 teaspoons

Salt -- 1/2 teaspoon

Lard or shortening, chilled -- 1/2 cup

Cold water -- 1/2 to 2/3 cup

#### Filling

Oil -- 2 or 3 tablespoons

Scallions, finely chopped -- 4

Scotch bonnet pepper, minced -- 1 to 3

Curry powder -- 1 tablespoon

Ground beef -- 1 pound

Water or stock -- 1/3 cup

Thyme -- 1 teaspoon

Salt and pepper -- to taste

Breadcrumbs -- 1/2 cup

#### Glaze

Egg, beaten with a little water -- 1

### METHOD

Mix the flour, turmeric and salt together in a large bowl. Cut the lard or shortening into small pieces and add to the bowl. Work the fat into the flour with your fingers or a fork until it forms a crumbly mixture. Stir in just enough cold water to bring the ingredients together. Remove the dough to a lightly floured work surface and knead lightly until smooth. Wrap with plastic and chill for at least 30 minutes.

Preheat oven to 400°F. Heat the oil in a skillet over medium-high flame. Add the scallions, Scotch bonnet pepper and curry powder and saute until 2 or 3 minutes.

Add the ground beef, stirring to break it up until it is fully cooked through. Stir in the water or stock, thyme, salt and pepper and simmer for 8 to 10 minutes. Remove from heat and stir in the breadcrumbs to thicken up the filling a bit. Adjust seasoning to taste.

Roll the chilled dough out 1/4 inch thick on a floured work surface and cut out 4 to 6-inch rounds. Add 2 or 3 tablespoons of filling to one side of each round, leaving a 1/2-inch border on the edge. Fold the round over to cover the filling and seal the edges of the dough by crimping with the tines of a fork.

Place the patties on a baking sheet and brush each with the egg-water glaze. Bake for 30 to 40 minutes until cooked through and golden. Serve immediately.

### JAMAICAN BEEF PATTY VARIATIONS

**Filling:** Beef is the most common filling for Jamaican beef patties, but versions with chicken, seafood, vegetables and even soy (for Rastafarian Ital vegetarian dishes) are found.

**Coco Bread Sandwich:** Beef patties are commonly eaten as a sandwich, stuffed into a soft, lightly sweet bread called coco bread.





# LAHMAHJOON

*Great appetizer, or a meal in itself when stuffed with some green salad and vinigarette dressing and eaten like a taco!*

## INGREDIENTS:

### TOPPING:

- 1 lb. ground lean lamb
- 1 1/2 cup yellow onion chopped fine
- 1/2 cup green bell pepper chopped fine
- 1/2 cup chopped Armenian or Italian parsley
- 1 teaspoon chopped garlic
- 1 teaspoon of fresh sweet basil chopped
- 1 tablespoon fresh mint leaves chopped
- 1/2 teaspoon ground cumin
- 1 can diced tomatoes
- 1 small can tomato paste
- Cayenne pepper to taste [optional]
- Salt and pepper to taste

### PREPARATION:

- Brown off the ground lamb and add the other ingredients and saute until onions and peppers are tender. Refrigerate overnight to marry the flavors.



### DOUGH:

- 2 1/2 cups sifted all purpose flour
- 1 pkg. Fleishman's dry yeast dissolved in 1/4 cup warm water
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 cup Crisco shortening [melted]
- 1/2 cup warm water

Mix the sugar and salt with the yeast to dissolve, and in a large bowl add sifted flour, shortening, and the yeast mixture.

Knead into a smooth soft dough. Add a little more flour or water if necessary to dough is not too dry or too

sticky moist. Divide the dough into a dozen balls and roll out into tortilla sized rounds [about 8 inches in diameter].

Place on lightly greased baking sheets. Makes 12

Spoon the topping mixture on to the dough rounds spreading evenly to the edges of the lahmahjoons. Bake in preheated

450 degree oven about 20 minutes. Place the lahmahjoons on a large piece of foil separating each one by stacking them

meat side to meat side and dough side to dough side and then bring the edges of the large piece of foil over the whole

stack. This will prevent them from drying out. Serve hot or cold. Cut the lahmahjoon into small pie wedges and serve

as appetizers or snacks, or fill the whole lahmahjoon with a little

green garden salad and fold over and eat like a taco.

NOTE: For a quick version you may use fluffy flour tortillas instead of the above lahmahjoon dough. Tortillas must also be placed on greased pans for baking.



# EASTERN EUROPE PIROSHKI - POTATO AND CABBAGE STUFFED PASTRY

*Usually associated with the Polish and Russian cuisine, many countries have adopted the piroshki in form or another. Some use meat as a filling, but mostly it is a vegetable based stuffing.*

**INGREDIENTS:** Makes 50 Piroshki

**For the dough:**

- 2 2/3 cups all-purpose flour
- ½ teaspoon double-acting baking powder
- ½ teaspoon salt
- 1½ sticks (¾ cup) cold unsalted butter, cut into bits
- 2 large egg yolks
- ½ cup sour cream
- 1 tablespoon cold water if necessary

**For the filling:**

- ¾ pound Oregon russet (baking) potatoes
- 2 tablespoons unsalted butter
- 1 onion, chopped fine
- ¾ teaspoon caraway seeds
- 1 tablespoon vegetable oil
- 3 cups chopped cabbage
- 3 tablespoons sour cream
- 2 tablespoons water if necessary
- 3 tablespoons finely chopped fresh dill
- An egg wash made by beating 1 large egg with 1 teaspoon water



**Make the dough:**

1. In a food processor blend together the flour, the baking powder, the salt, and the butter until the mixture resembles meal. In a small bowl whisk together the egg yolks and the sour cream, add the sour cream mixture to the flour mixture, and blend the mixture until it just forms a dough, adding the water if the dough seems dry. Divide the dough into fourths, form each fourth into a flattened round, and chill the dough, each round wrapped well in wax paper, for 1 hour or overnight.

**Make the filling:**

1. Peel the potatoes, cut them into ¾ inch pieces, and in a steamer set over boiling water steam them, covered for 12 to 15 minutes, or until they are very tender.
2. Force the potatoes through a ricer or food mill into a bowl and stir in 1 tablespoon of the butter. In a heavy saucepan cook the onion and the caraway seeds in the remaining 1 tablespoon butter and the oil over moderate heat, stirring, until the onion is golden, add the cabbage, and cook the mixture, stirring, for 5 minutes.
3. Cook the mixture, covered, over moderately low heat, stirring occasionally, for 5 minutes more and stir it into the potato mixture with the sour cream, the water if the mixture is too thick, the dill, and salt and pepper to taste. The filling may be made 1 day in advance and kept covered and chilled.
4. On a lightly floured surface roll out 1 piece of the dough ¾ inch thick, keeping the remaining pieces wrapped and chilled, and with a 3 inch cutter cut out rounds. Brush each round with some of the egg wash, put 2 level teaspoons of the filling on one half of each round, and fold the dough over the filling to form a half-moon, pressing the edges together firmly to seal them and crimping them with a fork. Gather the scraps of dough, reroll them, and make more piroshki with the remaining filling and dough and some of the remaining egg wash in the same manner.
5. The piroshki may be made up to this point 5 days in advance and kept frozen in plastic freeze bags. The piroshki need not be thawed before baking.\*\*SEE COOK'S NOTES\*\*
6. Arrange the piroshki on lightly greased baking sheets and brush the tops with the remaining egg wash. Bake the piroshki in preheated 350°F. oven for 25 to 30 minutes, or until they are golden, and serve them warm or at room temperature.

**\*\*COOKS NOTES\*\***

While you are at it, make plenty of the piroshki and freeze them in ZipLock® bags. They will be fine frozen for at least four months, if they last that long.



# CHICKEN SATAY

*Satay is a great Indonesian street food that has become popular throughout southeast Asia, especially Singapore and Malaysia. Most often made with chicken, beef or lamb, satay is commonly served with sambal kacang, a spicy peanut sauce, and acar ketimun, a simple cucumber pickle. Sometimes spelled sate, sateh or saté.*

3 to 4 servings as entree; 6 to 8 servings as appetizer

## INGREDIENTS

Chicken thighs, boneless, skinless, cut into long strips -- 1 pound

Galangal or ginger, minced -- 2 teaspoons

Brown sugar -- 2 teaspoons

Soy sauce -- 1 tablespoon

Coconut milk -- 2 tablespoons

Red curry paste (optional) -- 1 teaspoon

Salt -- 1/2 teaspoon

Oil -- 1 tablespoon

Sambal kacang (peanut sauce) -- 1 recipe

## METHOD

In a large bowl, mix together all the ingredients except for the sambal kacang. Set aside to marinate for at least 30 minutes.

Remove the chicken from the marinade and thread the strips on bamboo skewers.

Grill the chicken over hot coals until just cooked through. Serve with sambal kacang as a dipping sauce.

## SATAY VARIATIONS

Satay Daging: Substitute strips of beef or lamb for the chicken.

SAMBAL KACANG (Peanut Sauce): Makes about 1 1/2 cups

## INGREDIENTS

Natural peanut butter -- 1 cup

Water -- 3/4 cup

Soy sauce -- 2 tablespoons

Sambal oelek (chile paste) , or minced hot chiles -- 2 teaspoons

Brown sugar -- 1 tablespoon

Turmeric -- 1/2 teaspoon

Salt -- to taste

## METHOD

Add all the ingredients to a large bowl and whisk together until smooth. Adjust seasoning to taste.

## VARIATIONS

Substitute coconut milk for some of the water if you like.

Add 1/2 to 1 teaspoon shrimp paste.

Squeeze in the juice of one lemon or two limes if you like. Or add 1 tablespoon tamarind paste.





# SZECHUAN EGGPLANT DIP

*An Asian eggplant dip that will not your socks off! You can make it as hot as you like, but the flavor is absolutely marvelous.*

## INGREDIENTS: Makes 4 cups

- ¼ cup vegetable oil
- 1¼ pound eggplant, roasted, peeled and cut into 1½ inch cubes (about 6 cups)
- 1 teaspoon cornstarch
- ½ cup chicken broth
- 1 teaspoon minced garlic
- 1 tablespoon minced peeled fresh ginger-root
- 2 to 3 teaspoons Szechwan chili paste, Sriracha or Sambal Olek\*\*SEE COOK'S NOTES\*\*, (or to taste)
- 1 teaspoon hoisin sauce\*\*SEE COOK'S NOTES\*\*
- 1 tablespoon rice wine vinegar\*\*SEE COOK'S NOTES\*\*
- 3 scallions, sliced thin
- 2 tablespoons soy sauce
- 1 tablespoon firmly packed light brown sugar
- 1 red bell pepper, minced
- 1 teaspoon Oriental toasted sesame oil, or to taste
- White pita and whole-wheat pita, cut into wedges and made into PITA CRISPS, as an accompaniment. \*Available at Oriental markets, specialty foods shops, and some supermarkets.

## DIRECTIONS -ROASTING THE EGGPLANT:

On a gas or preferably charcoal barbecue, roast the whole eggplant evenly on all sides until the skin is charred or the eggplant is soft. Set aside and let cool. Peel off charred skin, or scoop out the soft insides of the eggplant and dice into 1/2 inch cubes.

## DIRECTIONS:

1. In a small bowl dissolve the cornstarch in the broth.
2. To the wok add the garlic, the ginger root, the chili paste, the hoisin sauce, the vinegar, and the Sherry and stir-fry the mixture for 30 seconds.
3. Add the scallions and stir-fry the mixture for 30 seconds.
4. Add the soy sauce, the brown sugar, the cornstarch mixture, stirred, the bell pepper, and the eggplant and stir-fry the mixture for 1 minute, or until the eggplant has absorbed most of the liquid.
5. Remove the wok from the heat, add the sesame oil and salt and pepper to taste, and toss the mixture well.
6. The eggplant mixture may be made 1 day in advance and kept covered and chilled.
7. Transfer the eggplant mixture to a bowl and serve it with the pita wedges.

## \*\*COOK'S NOTES\*\*

1. Most of these items can be found in a good supermarket in the Asian Foods Section. Other options are an Asian Market or online at Amazon.com (They have everything)





# TOD MUN

*Tod mun is one of the most popular snacks in Thailand, especially in the northern reaches of the country. Serve these spicy fried fish cakes as a starter to a Thai meal with a tasty dipping sauce.*

*4 to 5 servings*

## INGREDIENTS

- Fish filets, catfish or other white fish, skinless and boneless -- 1 pound
- Red curry paste -- 1 tablespoon
- Egg, beaten -- 1
- Fish sauce -- 1 tablespoon
- Oil - 1/4 cup

## METHOD

Add all the ingredients except the oil to a food processor and puree until smooth.

Heat the oil over medium-high flame till it shimmers. Drop spoonfuls of the fish paste into the hot oil and flatten into patties. Fry until browned, then flip and brown on the second side. Remove the patties to a plate lined with paper towels and hold warm while you repeat with the remaining fish paste.

Serve hot as an appetizer with acar ketimun cucumber pickle.

## VARIATIONS

**Tod Mun Kung:** Substitute peeled, deveined shrimp for half the fish.

For more flavor and texture, any or all of the following can be stirred into the fish paste after it is pureed: 1 tablespoon minced galangal; 3 to 5 shredded kaffir lime leaves; 5 or 6 cooked green beans.

## ACAR KETIMUN CUCUMBER PICKLE:

### Ingredients

- 1 1/2 tbsp. kosher salt
- 3 shallots, thinly sliced
- 1 1/2 cucumbers, cut into 2"-long x 1/4"-wide sticks
- 1 large carrot, cut into 2"-long x 1/4" wide sticks
- 2 1/2 tbsp. sugar
- 2 tbsp. rice vinegar
- 2 green Thai chiles, sliced thin

### Instructions

Stir together salt, shallots, cucumbers, carrots, and 2 cups boiling water in a bowl. Let sit 15 minutes; drain.

Squeeze out liquid and transfer to a bowl; stir in sugar, vinegar, and chiles. Let sit 15 minutes.





# FRANK'S REDHOT® BUFFALO CHICKEN WINGS

## INGREDIENTS: SERVES 4

- 2½ lbs. chicken wing pieces
- 1/2 cup Frank's Thick RedHot Wings Sauce ®
- 1/3 cup melted butter, mixed with sauce

## DIRECTIONS:

Preheat oven to 500 degrees.

- 1. GUTSY METHOD:** Grill on a gas barbecue until the wings have good grill marks on all surfaces. Remove from grill and place in a foil lined baking pan. Brush wings lightly with Franks Thick Red Hot Wing Sauce®. Place in oven and cook for 15 minutes.
- 2. Toss the wings in the rest of the sauce and serve hot or a bit warmer than room temperature. \*\*SEE COOK'S NOTE\*\***

**COOKS NOTE\*** You may also use one of these alternative cooking methods.

- 1. BAKE** wings in foil-lined pan at 500 °F on lowest oven rack for 20 to 25 min. until crispy, turning once. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 2. BROIL** wings in the oven, 6-inches from heat 15 to 20 min., turning once. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 3. GRILL** wings over medium heat 20 - 25 minutes, turning often. **TOSS** wings in sauce to **COAT**, and **SERVE**.
- 4. Serve with Ranch or your favorite dressing and crudites of carrots, celery and/or broccoli and/or cauliflower flowerettes.**





# RUSSIAN BLINI

**Blini are traditional Russian pancakes, similar to crêpes, but made with a yeasted dough. Often, blini are made in bite-sized portions and served with a variety of toppings from caviar and smoked salmon for a savory sampling to sweet cream and fruit for a dessert treat. You will find blini while cruising in Russia or Ukraine.**

## **Ingredients:**

**One and one-third cup flour (unbleached, all-purpose)**

**One cup buckwheat flour**

**One teaspoon salt**

**Two teaspoons instant yeast**

**One-half cup milk, warmed**

**Four teaspoons butter, melted and cooled**

**Two eggs, separated**

**One-half cup butter (for frying)**

## **Directions:**

**Combine flour, salt and instant yeast in a bowl. Make a well in the center and add milk. Mix until smooth; cover and let rise for about one hour. Stir in butter and egg yolks. Beat egg whites until stiff; fold into batter. Cover and let stand for 20 minutes.**

**Heat a nonstick skillet and coat with butter. Drop quarter-sized amount of dough into skillet. Cook on one side for about one minute; flip and cook for 30 seconds. Can make a few at a time; repeat until batter is finished. Makes 48 pancakes.**

**Serve with a variety of toppings including caviar, smoked salmon, chopped hard-boiled eggs, minced onion, crème fraiche and chopped dill.**







# AUSTRIAN APPLE TWISTS

## AUSTRIA

### Ingredients

- 1 package (*1/4 ounce*) *active dry yeast*
- 3 cups *all-purpose flour*
- 1 cup *butter, softened*
- 3 egg yolks, *beaten*
- 1 cup (*8 ounces*) *sour cream*
- 1/2 cup *sugar*
- 1/2 cup *finely chopped pecans*
- 3/4 teaspoon *ground cinnamon*
- 1 *medium tart apple, peeled and finely chopped*
- **ICING:**
- 1 cup *confectioners' sugar*
- 4 teaspoons *milk*
- 1/4 teaspoon *vanilla extract*
- *Finely chopped pecans*

### Directions

- In a large bowl, combine the yeast and flour; add butter and mix well. Add egg yolks and sour cream; mix well. Shape into four balls. Place in separate resealable plastic bags or wrap in plastic wrap; refrigerate overnight.
- Combine sugar, pecans and cinnamon; set aside. On a floured surface, roll each ball of dough into a 9-in. circle. Sprinkle with sugar mixture and apple. Cut each circle into 16 wedges; roll up from wide edge and pinch to seal. Place with point side down on greased baking sheets.
- Bake at 350° for 16-20 minutes or until lightly browned. Immediately remove to wire racks to cool. For icing, combine sugar, milk and vanilla until smooth; drizzle over the twists. Sprinkle with pecans. **Yield:** 64 twists.

**Note:** The yeast does not need to be dissolved in liquid, and no rising time is necessary before baking.

**Nutritional Facts** 1 serving (1 each) equals 78 calories, 4 g fat (2 g saturated fat), 20 mg cholesterol, 31 um, 8 g carbohydrate, trace fiber, 1 g protein.

**From Taste of Home**



# ITALIAN CHOCOLATE TIRAMISU

## INGREDIENTS - 8 servings

### Espresso syrup:

**1 1/2 cups espresso or strong coffee**

**1/4 cup sugar**

### Tiramasù:

**1 3/4 cups mascarpone cheese, divided**

**2 tablespoons plus 1/2 cup sugar**

**1/4 teaspoon vanilla extract**

**1/2 teaspoon unflavored gelatin**

**4 large egg yolks**

**1 cup chilled heavy whipping cream, divided**

**6 ounces bittersweet chocolate (do not exceed 61% cacao), chopped, plus more for shaving**

**About 48 soft ladyfingers**



## PREPARATION

### For espresso syrup:

**Stir espresso and sugar in a small bowl until sugar dissolves; set aside.**

### For tiramasù:

**Combine 1 cup mascarpone, 2 tablespoons sugar, and vanilla in a small bowl and whisk to blend; cover and chill.**

**Place 1 tablespoon water in a small bowl. Sprinkle gelatin over. Let stand until gelatin softens, 10-15 minutes. Whisk the remaining sugar, yolks, 1/4 cup cream, and 1/4 cup water in a medium metal bowl to blend. Place bowl over a large saucepan of boiling water (do not let bottom of bowl touch water) and whisk constantly until custard thickens and temperature reaches 160° on an instant-read thermometer, 3-4 minutes. Remove bowl; add gelatin mixture and whisk until dissolved, 15-20 seconds. Return bowl over water, add chocolate, and whisk until almost melted, about 30 seconds.**



# XOCO CHURROS WITH MEXICAN HOT CHOCOLATE

.8 servings

## INGREDIENTS

**For the cinnamon sugar:**

1 cup sugar

1 teaspoon ground cinnamon

**For the Mexican hot chocolate:**

5 cups milk or water

10 ounces Mexican chocolate, such as Ibarra, coarsely chopped

**For the churros:**

2 tablespoons unsalted butter

2 tablespoons sugar

1 1/2 teaspoons kosher salt

1 cup plus 2 tablespoons all-purpose flour, sifted

2 large eggs

1 to 2 quarts vegetable oil, for frying

**Special equipment:** Blender or handheld immersion blender, pastry bag fitted with 1/2-inch star tip, deep-fat thermometer

## PREPARATION

### Make the cinnamon sugar:

In a small bowl, whisk together the sugar and cinnamon. **DO AHEAD:** The cinnamon sugar can be made ahead and stored, in an airtight container at room temperature, up to 1 month.

### Make the hot chocolate:

In a heavy 2-quart saucepan over moderate heat, combine the milk or water and the chocolate. Heat, stirring occasionally, until the chocolate is almost completely dissolved (there will still be small pieces of chocolate) and the mixture is steaming. Transfer to a blender or use a handheld immersion blender and process until the mixture is foamy and fully emulsified, about 30 seconds (use caution when blending hot liquids). Return the hot chocolate to the saucepan. When ready to serve, place over low heat, stirring occasionally, until warm.

### Make the churro dough:

In a medium pot over moderate heat, whisk together the butter, sugar, salt, and 1 1/4 cups water. Bring to a simmer, stirring to melt the butter. Remove the pot from the heat and add the flour, stirring vigorously to fully incorporate it into the liquid. Return the pot to moderate heat and cook the mixture, stirring constantly, until the dough is smooth and sticky, about 1 minute. Turn off the heat and remove the pot from the burner; cover with a lid or plastic wrap, and let rest for 15 minutes. Following the 15-minute resting period, add the eggs, 1 at a time, stirring with a wooden spoon until completely incorporated after each addition. Spoon the dough into a pastry bag fitted with a 1/2-inch star tip.

### Fry the churros:

Line a large baking sheet with several layers of paper towels and place the cinnamon sugar in a small shallow bowl.

In a heavy large pot, heat 3 inches of oil until a deep-fat thermometer registers 375°F. Working in batches (about 6 churros per batch), hold the pastry bag just above the surface of the hot oil and carefully and gently pipe 4-inch ribbons of dough directly into the oil, using a paring knife to cut the batter at the end of the star tip if necessary. Fry the churros, turning occasionally, until golden brown and cooked in the center, about 2 minutes per batch. Transfer as done to the paper-towel-lined baking sheet and return the oil to 375°F between batches. Toss the churros in cinnamon sugar and serve warm with the Mexican hot chocolate.





# Crystal Cruise Line Chocolate Truffle Recipe

**1 cup heavy cream**

**18 ounces semisweet chocolate, chopped, plus 2 ounces chopped separately**

**grated zest of 1/2 orange, blanched**

**juice of half orange**

**1 cup Grand Marnier**

**1/3 cup unsalted butter**

**unsweetened cocoa powder for coating**

**(makes 2 1/2 dozen truffles)**



## **Preparation:**

**In a medium saucepan, bring the cream to a boil. Add the 18 ounces chopped chocolate and stir until melted and smooth. Add the blanched zest, juice, Grand Marnier, and butter and stir until thoroughly mixed. Let cool. Cover and refrigerate for up to 24 hours.**

**Remove the truffle mixture from the refrigerator and let sit at room temperature for about 15 minutes. In a double-boiler, melt the reserved 2 ounces chopped chocolate over barely simmering water, stirring until smooth. Form teaspoonfuls of the truffle mixture into one-inch-diameter balls. Using a wooden skewer, dip the truffles into the melter chocolate. Roll in the cocoa powder. Repeat to dip and coat the remaining truffles. Store in an airtight container in the refrigerator for up to 1 week.**

**Enjoy!**

**Chef's notes: The truffle mixture can be prepared one day in advance and formed the day of serving.**



# Chocolate & Raisin Bread Pudding with Whiskey Sauce

From Holland America Line....A New Spin On An Old Favorite!!.

## Bread Pudding

**½ cup golden raisins**  
**2 tablespoons whiskey for soaking the raisins**  
**1 lb loaf day-old Italian bread cut in 1 in. cubes**  
**½ cup semisweet chocolate chips**  
**6 large eggs**  
**1 quart whole milk**  
**1 cup sugar**  
**3 tablespoons unsweetened cocoa powder sifted**  
**1½ teaspoons vanilla**  
**¼ teaspoon salt**



## Whiskey Sauce

**1½ cups heavy cream**  
**2 teaspoons cornstarch**  
**1 tablespoons cold water**  
**1/3 cup sugar**  
**2 tablespoons whiskey such as Jack Daniels or Jameson or Bushmills**

## Bread Pudding

Heat the oven to 350°F. Grease a 12-cup muffin tin or a 13-by-9-by-2-inch baking pan to make one. Combine the raisins and whiskey in a small bowl; let sit for at least 15 minutes. Meanwhile put on a large kettle of water to boil, to be used later. Drain the raisins and discard the liquid. Divide the bread, chocolate chips, and drained raisins among the muffin cups (or place in the baking pan). In a large bowl combine eggs, milk, sugar, cocoa powder, vanilla, and salt. Whisk to blend thoroughly. Pour the egg mixture over the bread in each of the muffin cups (or in the baking pan) and place the pan in a large roasting pan. Transfer the roasting pan to the oven and add enough boiling water to the large pan to reach halfway up the side of the muffin or making pan. Bake for 30 to 40 minutes (45 minutes to one hour if you make one), or until puffed and just set. Carefully remove the roasting pan from the oven and remove the muffin or baking pan inside it. Let the bread pudding cool until warm and serve with the whiskey sauce or with whipped cream or vanilla ice cream.

## Whiskey Sauce

In a heavy 2-quart saucepan, heat the cream over medium heat until it boils. In a small bowl, whisk the cornstarch and water; whisk this mixture into the boiling cream. Return the cream to a boil then reduce the heat to low and cook, stirring with a heat-proof rubber spatulam for 30 seconds, taking care not to let the mixture burn. Add the sugar and whiskey and stir until the sugar is dissolved. Immediately remove from the heat and let cool to room temperature. Cover and store in the refrigerator until ready to use. Rewarm before serving.

**Yields 12 servings**



# LAMINGTONS

## INGREDIENTS

**4 large eggs**  
**1 cup granulated sugar**  
**1 3/4 cups all-purpose flour**  
**1 1/2 teaspoons baking powder**  
**5 1/2 tablespoons unsalted butter**  
**1/3 cup corn syrup**  
**3 tablespoons milk**  
**Chocolate Ganache**  
**8 ounces milk chocolate, coarsely chopped**  
**1 cup heavy cream**  
**Finish**  
**One 9-ounce jar of raspberry jam**  
**1/2 pound unsweetened shredded coconut**



## PREPARATION

**Preheat the oven to 325°F. Line a half-sheet pan with parchment paper.**

**In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs and sugar on high speed until light and foamy, about 5 minutes.**

**In another bowl, sift the flour and baking powder together.**

**Melt the butter in a small saucepan, and add the corn syrup.**

**Remove the egg mixture from the mixer. With a silicone spatula, fold in the flour mixture. Add the milk, and then the butter mixture, just until combined. Spread the batter onto the prepared pan.**

**Bake for 8 minutes. Cool completely on a wire rack**

### **Chocolate Ganache**

**Place the chocolate in a heatproof bowl. Heat the cream over a medium heat, just until boiling. Pour the hot cream over the chocolate, stirring until melted and smooth.**

### **Finish**

**Line a half-sheet pan with parchment paper. Cut the sponge in half, down the middle. Spread the raspberry jam evenly over one half and place the other half on top. Cut into even cubes.**

**Using a fork, dip each cube into the chocolate ganache, and then roll each one in a bowl of the coconut, coating the entire cube. Place the coated cube on the parchment-lined half-sheet pan.**

**Repeat this process and chill the pan full of cubes, uncovered, in the refrigerator for a few minutes to set.**



# Love Boat Dream

**Princess Cruises' rich, fluffy mouse flavored with Godiva liquor served by Princess Cruise Line.**

**This recipes makes 8 servings.**

**1 pound bittersweet chocolate**

**8 ounces sweet butter**

**6 large egg yolks**

**8 egg whites**

**3 ounces lady Godiva chocolate liqueur**

**1/2 cup superfine sugar**

**3 tablespoons vanilla-flavo red sugar**

**16 fresh mint leaves**

**1 ounce white chocolate**

**1 ounce milk chocolate**

**2 tablespoons strawberry piping gel**

**2 tablespoons bittersweet cocoa**

**Melt the chocolate in a double boiler. Remove from heat and add the butter. When the mixture is very smooth, quickly blend in the egg yolks and the chocolate liqueur.**

**Whisk the egg whites until very still, and then add the superfine sugar and flavoured sugar.**

**Gently fold the egg white mixture into the chocolate mixture. Pour into a heart shaped mold and refrigerate for at least 12 hours to set.**

## **Presentation**

**Unmold the chocolate and place in the center of the plate. Garnish with white chocolate and milk chocolate. Pipe strawberry gel around the plate. Dust mousse with cocoa powder and garnish with fresh mint leaves.**





***FLIRTINI:***

**HOLLAND AMERICA LINE...HOLIDAY COCKTAILS**

1.5 oz Stoli Raspberry

Dash Triple sec

.5 oz Sour mix

.5 oz Pineapple Juice

.5 oz Cranberry Juice



**Directions:** Shake all ingredients with ice and strain in a chilled Martini Glass. Top with Champagne.

***CHAMPAGNE DREAMS***

2 slices of fresh orange, plus 1/2 slice for garnish

1 1/2 ounces vodka

1-2 ounces strawberry puree

2 ounces Champagne, chilled

**Directions:** In a pint glass, hand-press 2 orange slices with a muddler. Fill glass with ice. Add vodka and fruit puree. Cap with shaker can and shake well. Strain into a chilled champagne flute and top with Champagne. Garnish with remaining half-slice of orange.

***SPARKLING BELLINI MANHATTAN:***

1 1/2 ounce Makers Mark bourbon

1/2 ounce Monin peach puree

3/4 ounce red vermouth

1 dash orange bitters

2 ounce Champagne

**Directions:** Measure bourbon, puree and red vermouth to a pint mixing glass. Add bitters. Fill pint glass to the top with ice. Cap and shake vigorously. Strain into martini glass. Float champagne over cocktail. Garnish with an amarena cherry on a pick.

***SPECIAL HOLIDAY DRINK: HAVE YOURSELF A BERRY LITTLE COCKTAIL***

1 oz Vodka

0.5 oz Crème de Cassis

1 oz Cranberry Juice

0.75 oz Grapefruit Juice

0.25 oz Simple Syrup

2. oz House Sparkling win

**Directions:** Press five raspberries in a mixing cup. Fill with ice. Pour all ingredients into the cup. Shake and pour into the pint glass. Garnish with two raspberries on a pick.