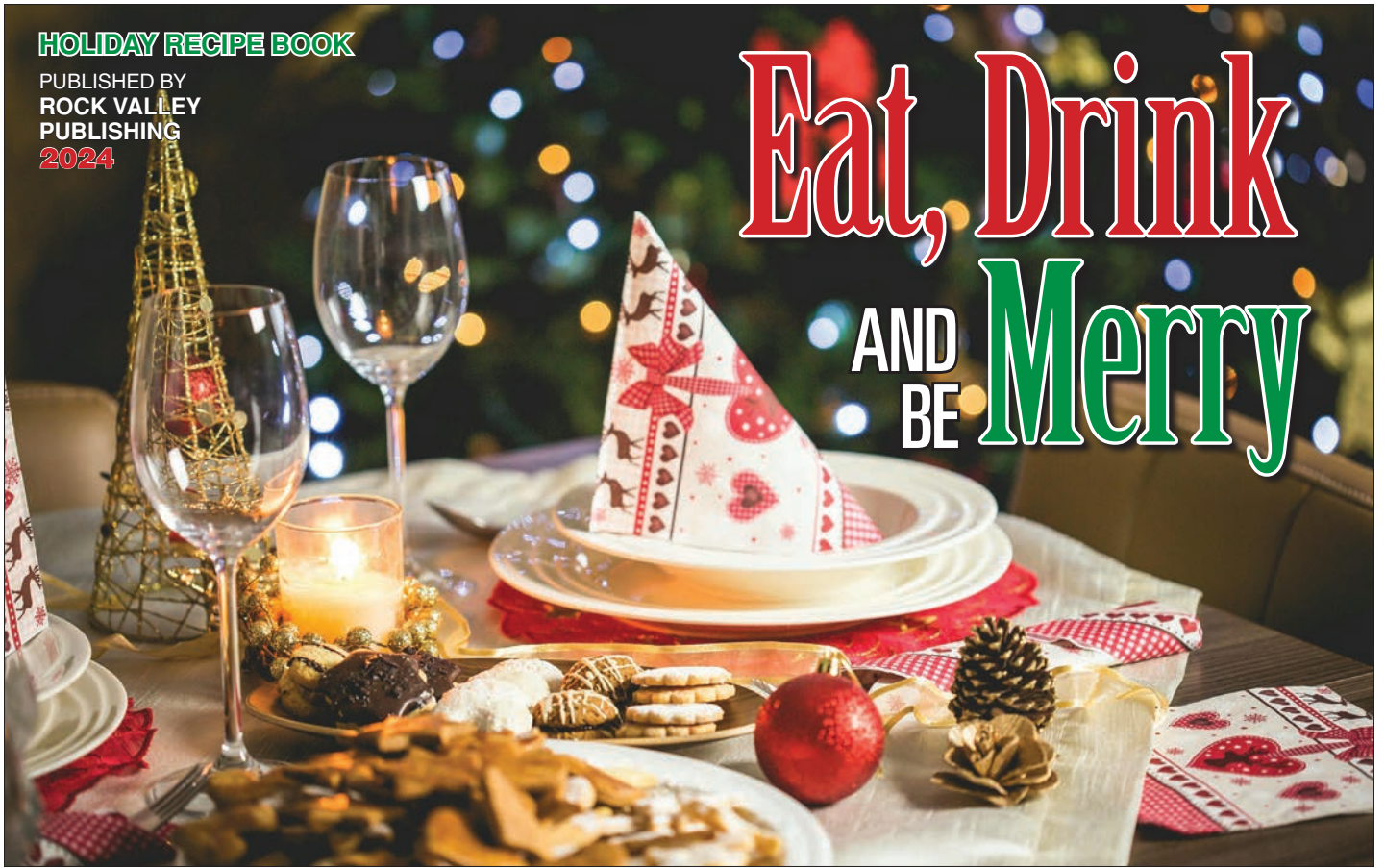


HOLIDAY RECIPE BOOK

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ROCK VALLEY
PUBLISHING
2024

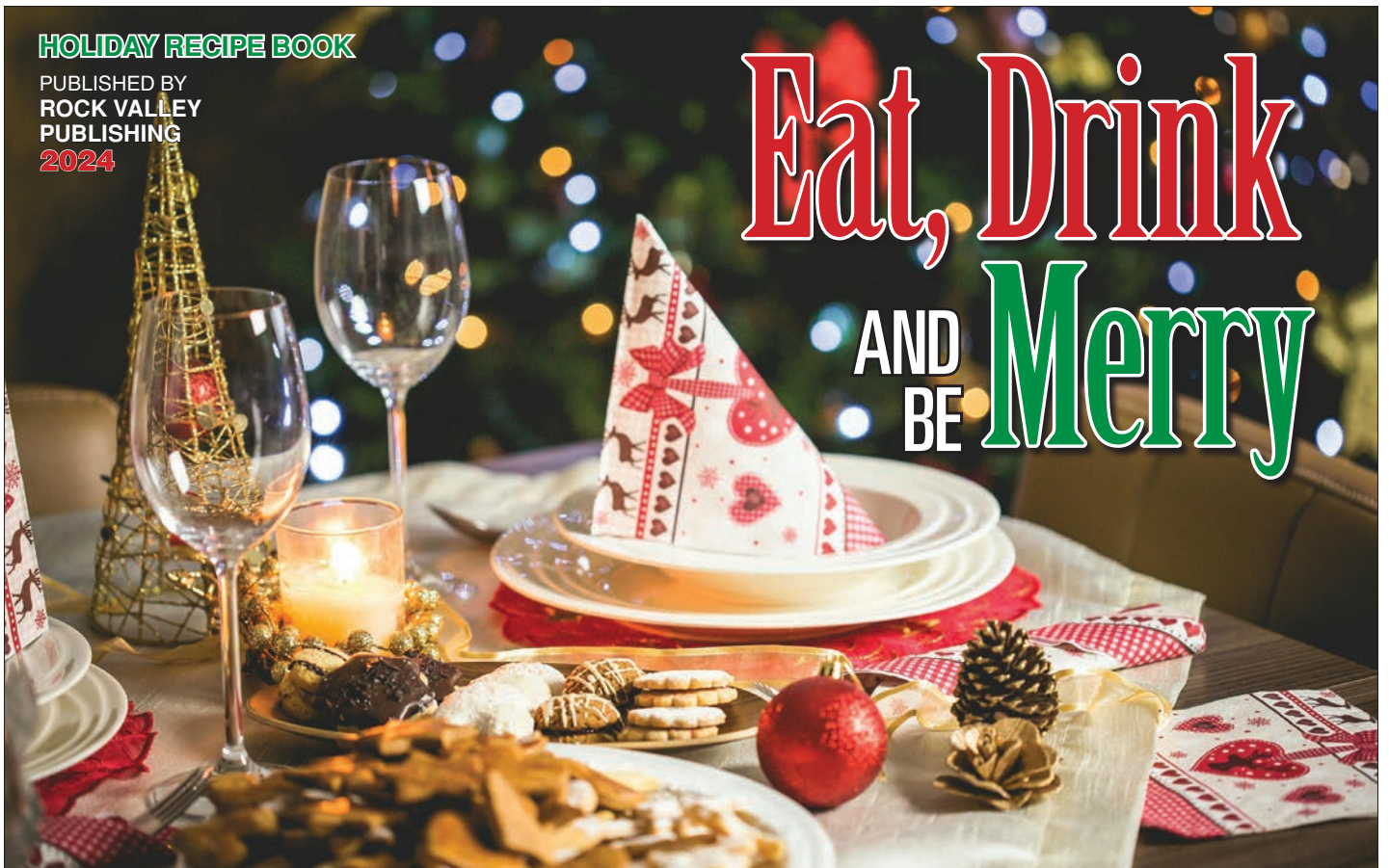
Eat, Drink AND BE Merry



HOLIDAY RECIPE BOOK

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Eat, Drink AND BE Merry



Coconut Shrimp

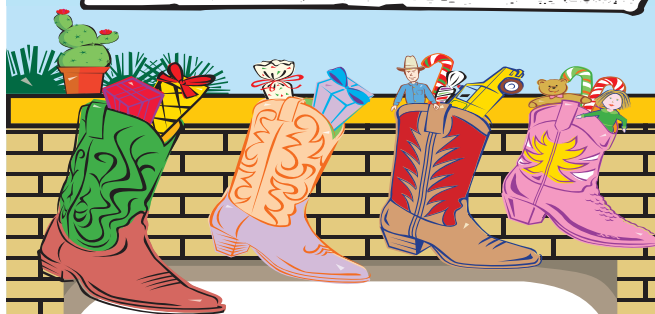
1 1/4 c. flour
1/4 tsp. seafood seasoning
1 large egg, beaten
3/4 c. pineapple juice
14 oz. sweetened shredded coconut
1 lb. large shrimp, peeled
Oil for deep frying

In a bowl, combine flour, seasoning, egg and juice until smooth. Place coconut in bowl. Dip shrimp into batter, then coat with coconut. In an electric skillet or deep fryer, heat oil to 375. Fry until golden brown. Drain on paper towels.



2 HOLIDAY RECIPES 2024

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Coconut Shrimp

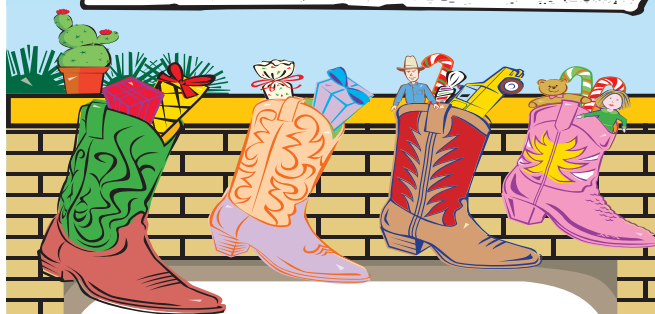
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General Contractor

301 Scot Drive, Clinton, WI
(608) 676-2261

Happy
Holidays

427757

Blueberry Angel Food Cake Roll

1 package Angel Food cake mix
1 (21 oz.) can blueberry pie filling
Confectioners' Sugar

Line two jellyroll pans with aluminum foil. Prepare cake following package directions. Divide batter into lined pans. Spread evenly. Cut through batter with knife or spatula to remove large air bubbles.

Bake at 350 for 15 min. Invert cakes at once onto towels

dusted with confectioners' sugar. Remove foil carefully. Starting at short end, roll up each cake with towel, jelly-roll form. Completely cool.

Unroll cakes, spread about 1 cup blueberry pie filling to within 1-inch of edges on each cake. Re-roll and place seam side down on serving platter. Dust with confectioners' sugar.



HOLIDAY RECIPES 2024 **3**

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HOLIDAY RECIPES 2024 **3**

Perfect Prime Rib

1/4 c. Worcestershire sauce
1 1/2 tsp. garlic salt
1 1/2 tsp. salt
1 1/2 tsp. coarsely ground pepper
1 bone-in beef rib roast (5-6 lbs.)

In a small bowl, combine the first four ingredients, rub over the roast. Place in a large resealable plastic bag, seal and refrigerate overnight, turning often.

Place roast fat side up in a large roasting pan, pour marinade over roast. Tent with foil. Bake at 350 for one hour. Uncover and bake 1 1/2 hours longer or until meat reaches desired doneness. Let stand 10-15 min before slicing.



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4 HOLIDAY RECIPES 2024

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4 HOLIDAY RECIPES 2024

Glazed Cranberry Carrots

2 lbs. fresh baby carrots
1/2 c. jellied cranberry sauce
1/4 c. butter or margarine
1/4 c. packed brown sugar
1 tbsp. lemon juice
1/2 tsp. salt

Place 1 inch of water in a large saucepan; add carrots. Bring to a boil. Reduce heat, cover and simmer for 10-12 min. or until tender. Drain and set aside.

In the same pan, combine the cranberry sauce, butter, brown sugar, lemon juice and salt. Cook and stir until cranberry sauce is melted and mixture is smooth.

Add carrots, stir to coat. Heat through.



Festive Shortbread Logs

1 c. butter (no substitutes), softened
1/2 c. confectioners' sugar
1 tsp. vanilla extract
2 c. flour
1 1/2 c. semisweet chocolate chips
4 tsp. shortening
3/4 c. ground walnuts

In a mixing bowl, cream butter and confectioners' sugar. Add vanilla. Gradually add flour mixture, mix well. With lightly floured hands, shape tablespoonfuls into 2-inch logs. Place 2 inches apart on ungreased baking sheets.

Bake at 350 for 9-11 min. or until edges and bottom are lightly browned. Cool 2-3 min. before moving to wire racks.

In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Drizzle chocolate over half of the cookies. Dip one end of remaining cookies into chocolate then sprinkle with walnuts or sprinkles.



HOLIDAY RECIPES 2024 **5**

Glazed Cranberry Carrots

2 lbs. fresh baby carrots
1/2 c. jellied cranberry sauce
1/4 c. butter or margarine
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HOLIDAY RECIPES 2024 **5**

Rum Punch

4 c. cranberry juice
2 c. orange juice
1 1/2 c. dark rum
(adjust to taste)
1 c. pineapple juice
1 c. ginger ale
Ice cubes
Fresh cranberries
and oranges for garnish

In a large punch bowl,
mix all ingredients and
garnish with cranberries
and orange slices.



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Crock Pot Hot Chocolate

4 c. whole milk
1 c. heavy cream
14 oz. sweetened condensed milk
1 c. semisweet chocolate chips
1/4 c. unsweetened cocoa powder
1 tsp. vanilla
Marshmallows and crushed candy canes for topping

In crock-pot, combine ingredients, cover, and cook on low 2 hours, until chocolate is fully melted. Serve and top with marshmallows and candy canes.



Pumpkin Trifle

PUMPKIN BREAD:

2 c. sugar
2 c. canned pumpkin
1/2 c. vegetable oil
1/2 c. fat-free vanilla pudding
4 large egg whites
2 tsp. ground cinnamon
1 1/4 tsp. salt
1 tsp. baking soda
1 c. semisweet chocolate chips
3 c. all-purpose flour

Preheat oven to 350 degrees. Combine first 5 ingredients in a large bowl, stirring well with a whisk. Combine flour, cinnamon, salt, and baking soda in a medium bowl, stirring well with a whisk. Add flour mixture to pumpkin mixture, stirring just until moist. Fold in chocolate chips. Spoon batter into two 8x4 loaf pans coated with cooking spray. Bake for 1 hour and 15 minutes or until done. Cool for 10 minutes in pans on wire rack.



TRIFLE:

4 packages of instant vanilla pudding mix
1/4 c. sugar
2 c. whipping cream
Caramel sauce
Chopped walnuts

Prepare and chill 4 packages of instant vanilla pudding mix. Beat whipping cream with sugar until peaks form. Cut both pumpkin breads into large pieces. Layer trifle dish with 1 of the pumpkin breads cut into large pieces, place pudding mixture on top of pumpkin bread, add second pumpkin bread on top of pudding mixture, add whipped cream, top with caramel sauce and chopped walnuts. *(This is delicious!)*

HOLIDAY RECIPES 2024 **7**

Crock Pot Hot Chocolate

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HOLIDAY RECIPES 2024 **7**

Blue Cheese and Bacon Stuffed Mushrooms

24 large fresh mushrooms
8 oz. chive and onion
flavored cream cheese
1 c. crumbled blue cheese
4 green onions, chopped
2 garlic cloves, minced
3/4 c. bacon bits, divided
into 1/4 c. and 1/2 c.

Preheat oven to 375 degrees. Remove stems from mushrooms and set caps aside, discard stems. In a small bowl, combine the cream cheese, onions, garlic, and 1/4 cup bacon bits. Stuff into caps, about a tbsp. in each. Place in a greased 15-inch x 10-inch x 1-inch baking pan. Sprinkle with remaining bacon bits. Bake uncovered for 18-22 minutes or until mushrooms are tender.



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8 HOLIDAY RECIPES 2024

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8 HOLIDAY RECIPES 2024

Marinated Beef Tenderloin

1 c. soy sauce
3/4 c. beef broth
1/2 c. olive oil
2 tbsp. red wine vinegar
4 to 5 garlic cloves, minced
1 tsp. coarsely ground pepper
1 tsp. dried thyme
1/2 tsp. salt
1/2 tsp. hot pepper sauce
1 bay leaf
1 beef tenderloin roast
(3-1/2 to 4 pounds)

In a bowl, combine first 9 ingredients, mix well. Cover and refrigerate 1 cup for basting. Pour remaining marinade into a large resealable plastic bag, then add bay leaf and tenderloin. Seal bag and turn gently to coat tenderloin. Refrigerate overnight.

Preheat oven to 425 degrees. Drain and discard marinade and bay leaf. Place tenderloin on a rack in a shallow roasting pan. Bake uncovered for 55-60 minutes or until meat reaches



desired doneness, basting often with reserved marinade. Let stand for 15 minutes before slicing

Asparagus Casserole

2 pkgs. frozen asparagus
3 tbsp. butter
3 tbsp. flour
1 c. liquid (broth, water, etc.)
1/2 tsp. salt
1/2 c. grated American cheese
2 c. cubed bread

Preheat oven to 350 degrees. Cook asparagus and place in a greased casserole dish. Make a sauce of the butter, flour, and salt. Then add liquid a little at a time. Cook to thicken. Add grated cheese and stir to melt. Pour over asparagus. Sprinkle bread cubes on top. Drizzle with additional melted butter, to taste. Bake for 30 minutes.



HOLIDAY RECIPES 2024 **9**

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HOLIDAY RECIPES 2024 **9**

German Chocolate Cookies

1 pkg. German chocolate cake mix
2 eggs
1/2 c. butter or margarine, melted
1/2 c. quick cooking oats
1 c. semisweet chocolate chips

Preheat oven to 350 degrees. In a mixing bowl, combine dry cake mix, eggs, butter, and oats, mix well. Stir in the chocolate chips. Drop by heaping tbsp. 2 inches apart onto ungreased baking sheets. Bake for 9-11 minutes or until set. Cool for 5 minutes on wire rack.



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10 HOLIDAY RECIPES 2024

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10 HOLIDAY RECIPES 2024

Easy Pork Chops With Apples And Stuffing

1 pkg. 6 oz. Stove Top stuffing mix for chicken
1 can 21 oz. apple pie filling
1 1/2 tsp. ground cinnamon
6 boneless pork loin chops (1- 1 1/2 lbs.) 3/4" thick

Preheat oven to 375 degrees. Prepare stuffing as directed on package in a 9x13 pan, sprayed with nonstick spray. Spread apples on bottom of pan and sprinkle with cinnamon. Top with chops, then stuffing on top of chops. Cover with foil, bake for 30 minutes. Remove foil and bake 15 minutes more.



Easy Bar Cookies

34 graham crackers (17 whole)
1 can sweetened condensed milk
1 tsp. vanilla
1 tsp. baking powder
2 c. flaked coconut
1 c. chocolate chips

Preheat oven to 350 degrees. Mix crushed crackers with baking powder, add coconut and chocolate chips. Stir vanilla into condensed milk, then add dry ingredients. Slightly grease and flour 9x13 pan, bake for 20 minutes. Cut into bars.



HOLIDAY RECIPES 2024 **11**

Easy Pork Chops With Apples And Stuffing

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HOLIDAY RECIPES 2024 **11**

Christmas Jello

3 oz. pkg. lime Jello
8 oz. pkg. cream cheese
1 can crushed pineapple
1 c. whipped cream
4 tbsp. sugar
1 tsp. vanilla

Add 1 cup of water to Jello, bring to a boil and dissolve, put on top of cream cheese, beat with mixer. Whip the whip cream until peaks form, add sugar and vanilla, fold in pineapple. Add to cream cheese mixture and beat until smooth. Put into Christmas mold.



Edward Jones

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Season's Greetings

During this holiday season, we wish you all the best.



Bryan G Orvis
Financial Advisor

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Loves Park, IL 61111
815-654-1463

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Creamy Butternut Squash Casserole

2 c. medium butternut squash, peeled and cut into chunks
1/2 c. sugar
2 eggs
1/4 c. milk
2 tsp. butter
1 tsp. vanilla extract
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Preheat oven to 350 degrees. Place squash in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 12-16 minutes or until tender. Drain. In a small bowl, beat squash until smooth. Add the remaining ingredients; beat well. Spoon into 8x8 baking dish coated with cooking spray. Cover and bake for 30-35 minutes or until thermometer inserted near the center reads 160 degrees.



Chocolate Trifle Cookies

1 1/4 c. butter or margarine softened
2 1/4 c. confectioners' sugar
1/3 c. baking cocoa
1/4 c. sour cream
1 tbsp. vanilla extract
2 1/4 c. all-purpose flour
12 oz. semisweet chocolate chips
1/4 c. chocolate sprinkles

In a large mixing bowl, cream butter, sugar, and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour and mix well. Stir in chocolate chips. Refrigerate for 1 hour.

Preheat oven to 325 degrees. Shape dough into 1-inch balls, dip tops in chocolate sprinkles. Place sprinkled side up 2 inches apart on ungreased baking sheets. Bake for 10 minutes or until set. Cool for 5 minutes before removing to wire rack to cool completely.



HOLIDAY RECIPES 2024 **13**

Creamy Butternut Squash Casserole

2 c. medium butternut squash, peeled and cut into chunks
1/2 c. sugar
2 eggs
1/4 c. milk
2 tsp. butter
1 tsp. vanilla extract
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Preheat oven to 350 degrees. Place squash in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 12-16 minutes or until tender. Drain. In a small bowl, beat squash until smooth. Add the remaining ingredients; beat well. Spoon into 8x8 baking dish coated with cooking spray. Cover and bake for 30-35 minutes or until thermometer inserted near the center reads 160 degrees.



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HOLIDAY RECIPES 2024 **13**

Feta Bruschetta

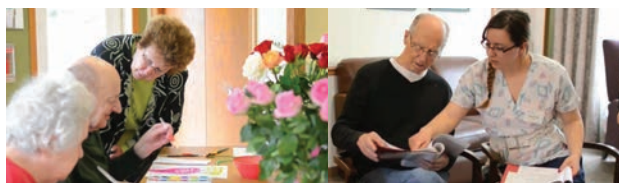
1/4 c. butter, melted
1/4 c. olive oil
10 slices French bread
(1 inch thick)
1 package (4 oz.) crumbled
feta cheese
2 to 3 garlic cloves
1 tbsp. minced fresh basil or
1 tsp. dried basil
1 large tomato,
seeded and chopped

Preheat oven to 350 degrees.
In a small bowl, combine
butter and oil. Brush onto
both sides of bread. Place
on a baking sheet. Bake for
8-10 minutes or until lightly
browned on top. Combine
the feta cheese, garlic, and
basil, sprinkle over toast.
Top with tomato. Bake
8-10 minutes longer or until
heated through. Serve warm.



14 HOLIDAY RECIPES 2024

AZURA MEMORY CARE



"To All of the Wonderful People at Azura Memory Care,

We would like to thank each and every one of you for taking care of our Mom with such loving kindness and compassion. We were so blessed to have her live in such an amazing home!! We appreciate everything you all do!"

Love, Mickelson Family

Let Azura Assist

with your loved one's short- or long-term memory care needs.

What sets Azura apart?

- High Caregiver to Resident Ratio
- Exclusive **MOSAIC Connections** Training; a required advanced dementia and engagement education system featuring the Virtual Dementia Tour
- Personalized Life Engagement Programming; featuring **MOSAIC Therapies** of Cognitive Stimulation, Creativity, Exercise, Community Participation and more!
- Medication Management
- Secured Entrance and Exits
- Incontinence Care
- Behavioral Expression Management
- Electric Charting System
- On-site Beautician, Dental Care, Podiatry, Physician*, Home Health Therapies and Hospice Care
- Unique **MOSAIC Dreams** Program!

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Call today to witness the Azura experience! 

427623

Feta Bruschetta

1/4 c. butter, melted
1/4 c. olive oil
10 slices French bread
(1 inch thick)
1 package (4 oz.) crumbled
feta cheese
2 to 3 garlic cloves
1 tbsp. minced fresh basil or
1 tsp. dried basil
1 large tomato,
seeded and chopped

Preheat oven to 350 degrees.
In a small bowl, combine
butter and oil. Brush onto
both sides of bread. Place
on a baking sheet. Bake for
8-10 minutes or until lightly
browned on top. Combine
the feta cheese, garlic, and
basil, sprinkle over toast.
Top with tomato. Bake
8-10 minutes longer or until
heated through. Serve warm.



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Almond Cut-Out Cookies

1 c. butter
8 oz. cream cheese
1 1/2 c. sugar
1 egg
1 tsp. vanilla
1/2 tsp. almond
3 1/2 c. flour
1 tsp. baking powder

Beat butter and cream cheese until combined. Add sugar, beat until fluffy. Add egg, vanilla, and almond beat well. Combine flour and baking powder. Add dry ingredients to cream cheese mixture, beat until well mixed. Divide dough in 1/2 and wrap each portion, refrigerate about 1 hour. Roll the dough out onto a flat, lightly floured surface using a rolling pin, then cut your shapes out. Set the cookies on a silicone mat or parchment paper lined cookie sheet.



Preheat oven to 375, bake 8-10 min., watching the edges for doneness.

FROSTING

2 c. powdered sugar
2 tbsp. salted butter
1/4 tsp. almond
A few tbsp. milk
Food coloring

Beat together in mixing bowl. Add enough milk for consistency to spread. Add food coloring. Once frosted, decorate with sprinkles, etc. if desired.

Butterscotch Toffee Cookies

2 large eggs, room temperature
1/2 c. vegetable oil
1 pkg. butter pecan cake mix
1 pkg. butterscotch chips
1 pkg. milk chocolate English toffee bits

Preheat oven to 350 degrees. In a large bowl, beat eggs and oil until blended, gradually add cake mix and mix well. Fold in chips and toffee bits.

Drop by tbsp. 2 inches apart on greased baking sheet. Bake for 10-12 min.



HOLIDAY RECIPES 2024 **15**

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HOLIDAY RECIPES 2024 **15**



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Loves Park, IL 61111

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Parson's Collision Center East

5902 Sandy Hollow Rd.
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