SUGAR & SPICE CAKE

1 (18.25-oz.) package white cake mix
1 (8-oz.) container sour cream
½ cup butter, melted
2 large eggs
2 tsps apple pie spice
1 tsp vanilla extract
½ tsps almond extract (optional)

Preheat oven to 350°. Beat all ingredients at low speed until dry ingredients are moistened. Increase to medium; beat 2 minutes or until batter is smooth, stop to scrape down bottom and sides as needed. Pour into 3 greased and floured 8-inch round cake pans. Bake 20 - 22 minutes or until wooden pick inserted in center comes out clean. Cool in pans 5 minutes; remove from pans and cool completely. Wrap in plastic wrap. Freeze 1 hour or up to 1 month. Spread Vanilla Buttercream between layers and on top and sides of cake. Garnish, if desired.

Vanilla Buttercream

1 8oz. cream cheese, softened
1 cup butter, softened
Beat cream cheese and butter at medium speed until creamy. Gradually add remaining ingredients; beat at low speed until blended. Increase to medium, and beat until well blended and smooth.

2 ½ oz packages powdered sugar
1 tbsp milk
1 tsps vanilla extract
1/4 tsps salt

Garnishes: sparkling sugar, dear edible glitter, rosemary sprigs, pecan halves, cranberries – *Southern Living Dec 2008*

DECEMBER 2011

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Hanukkah
Christmas Boxing Day (CAN)

SHRIMP MARTINI W/ NAPA CABBAGE SLAW

Shrimp:

24 unpeeled, large fresh shrimp (about 1 ½ lbs)
2 large eggs, lightly beaten
1 cup soft breadcrumbs
1 cup sweetened flaked coconut, toasted
4 cups vegetable oil

Peel shrimp, leaving tails on, if desired. Dip shrimp in egg. Stir together breadcrumbs and coconut; dredge shrimp in mixture. Pour oil into Dutch oven; heat to 375°. Fry shrimp, in batches, over medium-high heat 2 minutes or until golden. Drain on paper towels.

Napa Cabbage Slaw:

½ cup mayonnaise
2 tbsp lite soy sauce
2 tbsp chopped fresh basil
1 tbsp chopped fresh mint
1 tsps balsamic vinegar
½ tsps salt
½ tsps fresh ground black pepper
1 tbsp dark sesame oil
4 cups shredded napa cabbage
1 large carrot, shredded
1 red bell pepper, cut thin strips

2 tbsp sesame seeds, toasted

Whisk together mayo, soy sauce, and sesame oil in large bowl. Add cabbage, carrot, and pepper; toss to coat. Sprinkle with sesame seeds. Spoon slaw evenly into 6 martini glasses. Top each with 3 fried shrimp. Garnish, if desired. *Southern Living, Dec 2008*

JANUARY 2012

S	M	T	W	T	F	S
1	2	3	4	5	6	7
New Year's						
8	9	10	11	12	13	14
15	16	17	18	19	20	21
	MLK Day					
22	23	24	25	26	27	28
29	30	31				

BLACK FOREST MINI CHEESECAKES

18-24 vanilla wafer cookies
16-oz cream cheese, softened
½ cups sugar
½ cup Hershey's Cocoa
2 tbsp all-purpose flour
3 eggs
8 oz sour cream
½ tspe almond extract
1 can cherry pie filling, chilled

Preparation

Heat oven to 325°F. Line muffin pan with foil cups. Place one vanilla wafer (flat side down) in bottom of each cup. Beat cream cheese until smooth. Add sugar, cocoa and flour; blend well. Add eggs; beat well. Stir in sour cream and almond extract. Fill each muffin cup almost full with batter. Bake 20 to 25 minutes or until set. Remove from oven; cool 5-10 min. Spread heaping teaspoon Sour Cream Topping on each. Cool completely, refrigerate. Just before serving, garnish with cherry pie filling. Cover, refrigerate leftovers. Makes 1-½ to 2 dozen.

Sour Cream Topping:

8 oz sour cream
2 tbsp sugar
1 tspn vanilla extract

Stir all ingredients together until sugar dissolves.

FEBRUARY 2012

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
		Valentine's Day				
19	20	21	22	23	24	25
26	27	28	29			
	Presidents' Day		Ash Wednesday			

ITALIAN CLUB SANDWICH

½ (16-ounce) Italian bread loaf
½ cup Italian dressing
½ cup shredded Parmesan cheese
½ cup mayonnaise
½ cup mustard
½ pound thinly sliced Genoa salami
½ pound thinly sliced mortadella or bologna
4 (3-ounce) provolone cheese slices
Romaine lettuce leaves
3 plum tomatoes, sliced
8 bacon slices, cooked and cut in half
Garnish: pimento-stuffed green olives

Preparation

Cut bread diagonally into 12 (½-inch-thick) slices; arrange on baking sheet. Brush slices evenly with Italian dressing. Sprinkle with Parmesan cheese. Bake at 375° until lightly toasted. Spread untoasted sides of bread slices with mayonnaise and mustard. Layer 4 bread slices, mayonnaise side up, with salami, mortadella, and provolone. Top with 4 bread slices, mayonnaise side down. Cut in half, and secure with wooden picks. Garnish, if desired. *Southern Living, January 2007*

MARCH 2012

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
Daylight Savings						St. Patrick's Day
18	19	20	21	22	23	24
25	26	27	28	29	30	31

FETA, STRAWBERRY AND ALMOND SALAD

½ package crumbled feta cheese
½ cup slivered almonds, toasted
1 cup strawberries, washed and sliced
1 – 2 bags pre-washed spring mix
Poppy seed dressing

Preparation

In a large serving bowl, toss together all ingredients, saving a few strawberry slices and the dressing for later. Add the dressing just before serving, and top each plate of salad with a few strategically placed strawberry slices.

APRIL 2012

S	M	T	W	T	F	S
1	2	3	4	5	6	7
Palm Sunday					Good Friday	Passover
8	9	10	11	12	13	14
Easter						
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

GRILLED SALMON

2 salmon fillets (about 1 pound each)
½ cup canola oil
¼ cup lemon juice
4 green onions, thinly sliced
3 tablespoons minced fresh parsley
1 ½ tspe minced fresh rosemary
or ½ tspe dried rosemary, crushed
½ tspn salt
¼ tspn pepper

Preparation

Place salmon in shallow dish. Combine remaining ingredients. Set aside ¼ cup for basting; pour remaining marinade over salmon. Cover and refrigerate 30 minutes. Drain, discarding marinade. Grill salmon over medium heat, skin side down, for 15-20 minutes or until fish flakes easily with fork. Baste occasionally with reserved marinade. Yield 4 servings. *Taste of Home, June/July 1998*

CHICKEN SALAD SANDWICHES

3 cups cooked chicken breast, shredded
½ cup celery, chopped
½ cup red grapes, sliced
½ cup walnuts, chopped
½ cup mayonnaise
Salt and pepper to taste
Lettuce leaves
Tomatoes, thinly sliced
6 croissants, halved

Preparation

To make chicken salad, mix the first six ingredients and refrigerate overnight. Spread on even amount of chicken salad on each croissant and top with the lettuce leaves and two thin tomato slices.

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JUNE 2012

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
				Flag Day		
17	18	19	20	21	22	23
Father's Day						
24	25	26	27	28	29	30

WATERMELON LEMONADE COOLER

15 cups watermelon, seeded and cubed
2 12 oz. cans frozen lemonade concentrate, thawed
2 mint sprigs
Ice

Preparation

Process watermelon, in batches, in blender or food processor until smooth. Combine concentrate and mint sprigs, cook over medium-high heat 10 minutes. Stir together watermelon puree and lemonade mixture; cover and chill 6 hours. Remove and discard mint. Stir and serve over ice. Garnish, if desired.

Garnishes: Watermelon wedges, mint sprigs *Southern Living, July 2004*

JULY 2012

S	M	T	W	T	F	S
1	2	3	4	5	6	7
Canada Day			Independence Day			
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

ASIAN BARBECUE CHICKEN

¼ cup packed brown sugar
¼ cup low-sodium soy sauce
1 tbsp fresh lime juice
½ tspn crushed red pepper
½ tspn curry powder
3 garlic cloves, minced
8 (6 oz.) chicken thighs, skinned
Lime wedges (optional)
Green onion tops (optional)

Preparation

Combine first 6 ingredients in a large zip-top bag; add chicken. Seal and marinate in refrigerator 4 hours, turning occasionally. Remove chicken from bag, reserving marinade. Place marinade in saucepan; boil for one minute. Prepare grill; grill chicken for 20 minutes or until done, turning and basting frequently with the marinade. Garnish with lime wedges and green onion tops, if desired. *Cooking Light, March 2002*

AUGUST 2012

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

FROGMORE STEW

5 quarts water
¼ cup Old Bay Seasoning
4 pounds small red potatoes
2 pounds kielbasa or hot smoked link sausage, cut into 1½-inch pieces
6 ears fresh corn, halved
4 pounds unpeeled, large fresh shrimp
Old Bay Seasoning
Cocktail sauce

Preparation

Bring water and ¼ cup Old Bay seasoning to a rolling boil in large stockpot. Add potatoes; return to boil, cook uncovered 10 minutes. Add sausage and corn, return to boil, cook uncovered 10 minutes or until potatoes are tender. Add shrimp; cook 3 to 4 minutes or until shrimp turn pink. Drain. Serve with Old Bay seasoning and cocktail sauce. Makes 12 servings. *Southern Living, April 2000*

SEPTEMBER 2012

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
	Labour Day					
9	10	11	12	13	14	15
16	17	18	19	20	21	22
	Rosh Hashanah					
23/30	24	25	26	27	28	29
			Yom Kippur			

HALLOWEEN BROWNIE POPS

1 pan of fudge brownies
Lollipop sticks
1 package white chocolate candy melts
1 package orange candy melts
1/2 package chocolate candy melts
Edible Markers

Preparation

Bake brownies according to recipe or package directions. Cool baked brownie into quarter size bites; lay on cookie sheet lined with wax paper. Chill for several hours. Insert lollipop sticks into brownies.

To make pumkins:

Melt orange candy melts; roll balls in orange and lay on wax paper until firm. When hardened use edible markers or pipe chocolate to draw faces on the pumkins.

To make ghost:

Melt white candy melts; roll balls in white and lay on wax paper until firm. When hardened use edible markers or pipe chocolate to draw faces on the ghost.

To pipe chocolate:

Melt chocolate in sandwich bag; cut the very tip off bag. The smaller the cut, the smaller the piping; use the sandwich bag to pipe the "faces" in chocolate on the hardened pumpkins and ghost.

OCTOBER 2012

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
	Columbus Day					
	Thanksgiving Day (CAN)					
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			
			Halloween			

ROASTED POTATOES WITH TANGY WATERCRESS SAUCE

SAUCE:

1½ cups plain fat-free yogurt
1 cup trimmed watercress
½ cup light mayonnaise
½ cup chopped green onions
2 tbsp chopped fresh basil
1 tbsp chopped fresh mint
1 tspn balsamic vinegar
½ tspn salt
½ tspn fresh ground black pepper

Place all ingredients in food processor or blender; process until smooth, scraping sides. Cover and chill.

POTATOES:

3 pounds small red potatoes, quartered
1 tspn fresh ground black pepper
1½ tbsp olive oil
½ tspn salt

Preheat oven to 450°. Combine potatoes, oil, pepper and salt in shallow roasting pan coated with cooking spray; toss to coat. Bake 35 minutes or until tender, stirring occasionally. Serve with sauce. *Cooking Light, December 2002*

NOVEMBER 2012

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
Daylight Savings						
11	12	13	14	15	16	17
Veterans' Day						
Remembrance Day (CAN)						
18	19	20	21	22	23	24
25	26	27	28	29	30	
				Thanksgiving		

CHRISMAS SUGAR WAFERS WITH VANILLA ICING

Cookies:

1 tbsp sugar
2 tbsp dark brown sugar
1 large egg, whites
2 tbsp cornstarch
¼ tspn baking soda
Cooking Spray

Preheat oven to 375°. In a large bowl, beat sugar, butter and brown sugar at medium until well blended. Beat in vanilla. Add egg whites, and at a time, beat well after each. In separate bowl whisk together flour, cornstarch, baking powder, baking soda and salt. Add to butter mixture; beat well. Turn dough onto lightly floured surface. Divide into 4 equal portions. Roll each portion to an 8in. circle between 2 sheets of plastic wrap. Freeze dough 15 minutes. Working with 1 portion at a time, keep remaining dough in freezer, remove top sheet of plastic wrap. Cut dough with 3in. cookie cutter; place cookies on baking sheet coated with cooking spray. Discard scraps. Repeat procedure with remaining dough. Gather scraps into ball, reroll, freezing, and baking procedure. Bake at 375° for 8 min. or until cookies are lightly browned. Remove from baking sheet; cool on a wire rack.

Icing:

1 tbsp butter
1 tspn vanilla extract
2 ½ cups all-purpose flour
½ tspn baking powder
¼ tspn salt

1 cup powdered sugar
2 ½ tspn warm water
½ tspn clear vanilla extract

Combine all ingredients. Decorate using cookie crackers, or spoon into a small zip-top plastic bag; cut a tiny hole in 1 corner of bag, and pipe designs onto cookies. *Cooking Light December 2004*

DECEMBER 2012

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
Hanukkah						
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29
		Christmas	Boxing Day (CAN)			

...for Good Measure

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 oz liquid	2 tbls
8 oz liquid	1 cup

PUMPKIN SPICE LATTE

2 oz. espresso or strong brewed coffee
2 tbsp pumpkin pie mix out of the can
8 oz milk

Preparation

Combine espresso and pumpkin pie and mix well. The nice thing about the pumkin pie mix is it already has all the spices needed. If you only have canned pumpkin, use 2 tbsp. canned pumpkin, ½ tspn cinnamon and ½ tspn nutmeg. Top with warmed milk and enjoy this traditional holiday treat.

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