

# Best of Bridge Holiday Classics



**225 Recipes for Special Occasions**





## CHRISTMAS CHEESE BALLS

A "MUST" AT OUR CHRISTMAS EXCHANGE.

2	PACKAGES (EACH 8 OZ/250 G) PHILADELPHIA CREAM CHEESE	2
2 TBSP	GRATED ONION	30 ML
1 LB	INGERSOLL CHEESE	500 G
1	PACKAGE (8 OZ/250 G) IMPERIAL CHEESE	250 G
3 OZ	BLUE CHEESE	90 G
2 TSP	WORCESTERSHIRE SAUCE	10 ML
4 OZ	SHARP (OLD) CHEDDAR CHEESE, SHREDDED	125 G
1 CUP	CHOPPED PECANS	250 ML
1 CUP	DRIED PARSLEY	250 ML

COMBINE ALL INGREDIENTS, EXCEPT PECANS AND PARSLEY, IN DOUBLE BOILER OR LARGE PAN OVER VERY LOW HEAT. STIR UNTIL WELL BLENDED, THEN COOL. IF MAKING DOUBLE QUANTITIES, COMBINE IN A ROASTING PAN OR DUTCH OVEN, AND HEAT IN SLOW OVEN TO MELT. WHEN COOL, SHAPE INTO BALLS OR LOGS, THEN ROLL IN PECANS AND PARSLEY. TO STORE, WRAP IN PLASTIC AND REFRIGERATE. **SERVES 24.**







## FRUIT AND NUT SHORTBREAD

A COLORFUL ADDITION TO YOUR CHRISTMAS BAKING.

1/2 LB	BUTTER	250 G
1 CUP	BROWN SUGAR	250 ML
1	EGG YOLK	1
2 CUPS	FLOUR	500 ML
2/3 CUP	GLACÉ CHERRIES, HALVED	150 ML
1/2 CUP	WALNUTS, CHOPPED	125 ML

CREAM BUTTER AND SUGAR. ADD YOLK AND FLOUR. CUT IN FRUIT AND NUTS. SHAPE DOUGH INTO TWO ROLLS 2 INCHES (5 CM) IN DIAMETER AND ROLL IN WAX PAPER. CHILL OVERNIGHT. WHILE STILL COLD AND WAX PAPER STILL ON, TAKE A SHARP KNIFE AND CUT THIN SLICES (1/8 INCH/3 MM). SET ON GREASED COOKIE SHEETS, REMOVE WAX PAPER AND BAKE AT 375°F (190°C) FOR 10 MINUTES. (SLIGHTLY BROWN EDGES). **MAKES ABOUT 4 DOZEN COOKIES.**

**NOTE:** TWIST COOKIES OFF SHEET.

**NEVER LEND MONEY TO A FRIEND;  
IT RUINS THEIR MEMORY.**



*continued from back cover*

## Buffets and Pot Lucks

*Buffet parties, particularly if they have a pot luck component, are probably the easiest way to entertain a substantial number of people. Plan to serve plenty of cold dishes, including salads, because they can be made ahead and refrigerated until needed. But hot dishes strike a significant “comfort food” note and, if made and kept warm in a slow cooker, they are equally convenient. The recipes in this chapter are main dishes. They are easily supplemented by smaller plate recipes, such those contained in Chapter 1. And, of course, finished with sweet treats, such as the recipes in Chapters five and six.*

### Holiday Brunch

- Hot Apple Cider
- Eggs Benedict with Blender Hollandaise
- Fresh Spinach Salad
- Lemon Bars

### Buffet Party

- Artichoke Nibblers
- Crab Mousse
- Rene’s Sandwich Loaf
- Green Goddess Salad
- Party Meatballs with Sweet and Sour Sauce
- Cold Poached Salmon
- Cranberry Squares
- Cajun Bread Pudding

Rene’s Sandwich Loaf  
Crab and Deviled Egg Sandwich  
Shrimp Sandwiches  
Seafood Salad Sandwiches  
Stuffed Ham Loaf  
Curried Chicken Boats  
Senate Salad Bowl  
Pickled Shrimp  
Deviled Corn  
Shwaties Hash Browns  
Chili con Queso  
Enchiladas  
Lasagna  
Cannelloni  
Best Seafood Lasagna  
Green Goddess Salad  
Fresh Spinach Salad

Caesar Salad  
Canlis’ Special Salad  
Frosted Waldorf Salad  
Broccoli Mandarin Salad  
Artichoke and Zucchini Salad  
Jelly Balls  
Pomegranate and Feta Salad  
Christmas Salad  
Strawberry Spinach Salad  
Texas-Style Chili con Carne  
Butternut Chili  
Beer-Braised Chili with Black-Eyed Peas  
Chili with Black Beans and Grilled Chicken  
Cold poached Salmon  
Cobb Salad  
Smoked Salmon and Watercress Tea Sandwiches  
Cajun Crab Cakes with Herb Dipping Sauce  
Honey Garlic Chicken Wings  
Appetizer Beef Meatballs  
Party Meatballs with Sweet and Sour Sauce  
Tuna Noodle Bake with Cheddar Crumb Topping

## Sit-Down Dinner

*This chapter focuses on the main course, along with accompaniments, that provides the focal point for an around-the-table holiday dinner. Appetizers to complement the meal can be selected from Chapter One and served as pre-dinner nibbles. Or, because you may want to provide small servings of an elegant soup after your guests are seated, we’ve included a few appropriate recipes. To help you with your holiday meal planning, we’ve also included a few sample menus.*

### Soups

Crab Bisque  
Crab Cream Soup  
Grampa Mac’s Oyster Stew  
Crab and Corn Chowder  
Carrot Soup  
Champagne Squash Soup

### Mains

Roast Turkey with Sage-Bread Stuffing (including Turkey Tips)

Rosemary Roast Lamb with New Potatoes  
Garlic and Herb-Crusted Rack of Lamb  
Company Pork Roast with Fruit Stuffing  
Baked Ham with Citrus Mustard Glaze  
Cider Ham Steak with Apples and Cranberries  
Tourtière with Rhubarb Relish  
Châteaubriand with Cognac Sauce  
Beef Tenderloin with Peppercorn Sauce  
Roast Beef with Yorkshire Pudding  
Ham Baked in Beer (served with Yammy Apples)  
Stuffed Arctic Char  
Salmon with Lemon Ginger Sauce  
Seared Scallops and Risotto  
Spanish Vegetarian Paella  
Southwest Tortilla Vegetable Bake

## Sample Menus

### Traditional Holiday Meal

- Crab Bisque
- Roast Turkey with Sage-Bread Stuffing
- Creamy Whipped Potatoes
- Brussels Sprouts with Bacon
- Grandma’s Christmas Pudding with Golden Sauce
- Irish Coffee

### A Snowy Christmas Eve

- Mulled Wine
- A selection of nibbles, such as Crabmeat Dip, Sumptuous Spinach and Artichoke Dip, Ham and Cheese Puffs
- Tourtière with Rhubarb Relish
- Christmas Salad
- Coffee Brandy Freeze
- Shortbread

### A Vegetarian Celebration

- A selection of Vegetarian-Friendly Dips, such as Sun-Dried Tomato Dip, Curry Dip for Vegetable Platter, Year-Round Spinach Dip
- Spanish Vegetarian Paella
- Green Goddess Salad
- Lemon Berry Cake

## Sides

Cheesy Scalloped Potatoes  
Creamy Whipped Potatoes  
Whipped Potatoes with Celery Root  
Mashed Potatoes Amandine  
Roasted New Potatoes with Rosemary  
Carrot Puree  
Baked squash  
Sweet Potato Supreme:  
Turnip Puff  
Turnips and Apples  
Holiday Parsnips  
Brussels Sprouts with Bacon  
Cauliflower Gratin  
Creamed onions  
Festive Mushrooms (for Roast Beef)  
Green Bean Casserole  
Green beans Guido Corn Souffle  
Hot Curried Fruit (to serve with ham)  
Wild Rice Broccoli Casserole  
Parmesan Portobellos  
Gingered Wild Rice and Artichoke Hearts  
Wild Rice  
Orzo and Mushroom Casserole

## Holiday Cookies and Squares

*Many cookies, such as shortbread, are traditionally associated with the holiday season. The recipes in this chapter can be used to welcome guests or to complete a festive meal. Artfully arranged on a pretty tray, they can also add a decorative element to a buffet table.*

Peppernuts  
Pecan Macarons  
Shortbread  
Fruit and Nut Shortbread  
Cheese Shortbread  
Nanny’s Real Shortbread  
Snowballs  
Ginger Snaps  
Ginger Cookies  
Chocolate Rum Cookies  
Toffee Crisps  
Chocolate Raspberry Truffle Squares  
Lemon Bars

Butter Tart Slice  
Cranberry Squares  
Dream Slices  
Magic Cookie Bars  
Nanaimo Bars  
Fudge Brownies

## Desserts and Other Sweet Treats

*Special occasions demand special desserts. Here we’ve included a few of our favorites. Some are a perfect light finish to an elaborate sit-down meal, while others make a delightful addition to a buffet table.*

Coffee Brandy Freeze  
Chilled Lemon Souffle  
Frozen Lemon Puff  
Brandy Mint Cream  
Pavlova  
Mincemeat Tarts  
Lemon Butter Tarts  
Green Tomato Mincemeat Tarts  
Old-fashioned Butter Tarts  
Raspberry Pecan Tarts  
Chocolate Mocha Cheesecake  
Pumpkin Pecan Pie  
Lemon Berry Cake  
Chocolate Raspberry Torte  
Good Old-Fashioned Ginger Bread  
Sour Cream Coffee Cake  
Christmas Coffee Cake  
Cajun Bread Pudding  
Little Sticky Toffee Puddings  
Light Christmas Cake  
Christmas Cherry Cake  
Christmas Brunch Carrot Loaf  
Grandma’s Christmas Pudding with Golden Sauce

## Leftovers

*The only problem with sumptuous holiday repasts is that you are likely to have leftovers. In this chapter we’ve included some of our favorite recipes for transforming unused food into a second delicious meal.*

Turkey Soup  
Mulligatawny Soup

Turkey Casserole with Broccoli  
Ham Casserole  
Quick Turkey Curry  
Turkey ‘n’ Rice  
Turkey Chowder  
Thai-Style Beef Salad  
Turkey Tetrazzini  
Broccoli, Beef and Cabbage Salad  
Lamb and Pita Salad  
Salmon Burgers

## Food Gifts

*Nothing says “happy holidays” more sincerely than a gift of made-from-scratch food. While preserves are always welcome, you can also fill a preserving jar with seasoned nuts, or a tissue-lined box with homemade toffee or another candy-type treat to ring in the season with good cheer.*

Soya Almonds  
Spiced Pecans  
Caramelized Walnuts  
Crazy Crunch  
Novel Nuts  
Nuts and Bolts  
Candied Almonds  
Magic Mixed Nuts  
Cranberry Pistachio Bark  
Best Turtles  
Xmas Toffee  
Tiger Butter  
Christmas Marmalade  
Cranberry Pear Chutney  
Pepper Jelly with Lumps  
Christmas Chutney  
Green Tomato Mincemeat  
Cranberry Gourmet Sauce

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# Best of Bridge Holiday Classics

## Cocktail Parties Plus

*In this chapter you will find a wide selection of dips and various other kinds of finger foods, plus some of our favorite libations. Here their use is focused on cocktail parties, but many also work as starters for a sit-down holiday meal, as a pot-luck contribution or as part of a buffet table.*

Antipasto  
Artichoke Nibblers  
Stuffed Mushroom Caps  
Smoked Salmon Hors D'oeuvre  
Crabmeat Dip  
Liver Pate  
Samosa in Phyllo  
Sun-Dried Tomato Dip  
Cocktail Crisps  
Curried Chicken Triangles  
Hot Artichoke Dip  
Christmas Cheese Balls  
Spanakopita  
Crab Tartlets  
Asparagus Chicken Puffs  
Ham and Cheese Puffs  
Artsy Crabby Tarts  
Curried Chicken Triangles  
Gingered Curry Dip with Mango Chutney  
Curried Seafood Cocktail Puffs  
Stilton Pate  
Crab Mousse  
Curry Dip for Vegetable Platter  
Layered Crab Dip  
Charred Pepper & Feta Dip

Crab-Stuffed Artichoke Hearts  
Year-Round Spinach Dip  
Brandy-Nut Brie  
Brie with Sun-Dried Tomatoes  
Sumptuous Spinach and Artichoke Dip  
Bubbling Bacon and Horseradish Dip  
Zesty Crab Spread  
Black Bean Nachos

## Holiday Libations

Hot Rum Canadienne  
Winter Punch (with alcohol)  
Eggnog Supreme  
Irish Coffee  
Mulled Wine  
Eggnog  
Apple Cider  
Glogg

## Holiday Brunch or Lunch

*This selection provides recipes that are perfect for early or mid-day entertaining during the holiday season, as well as more traditional comfort food dishes that will help you start your day in a festive mood if you have sleep-over guests. For convenience, some recipes can be prepared ahead, chilled and frozen for fuss-free cooking when you're ready to serve; others can be made in your slow cooker.*

Baked Eggs  
Christmas Morning Wife Saver  
Popeye's Soufflé  
Huevos Rancheros  
Orange Sunshine Muffins

Crab or Chicken Crêpes  
Crabmeat Quiche  
Crab Casserole  
Shrimp and Crab Quiche  
Seafood Scallop Shells  
Shrimp Louis Salad  
Coquille David  
Lobster Newburg  
Creamed Seafood  
Scotty's Nest Eggs  
Southwest Brunch Bake  
Eggs Olé  
Weekend Spouse Saver  
Mexican Strata  
Strawberry and Chèvre Salad  
French Onion Soup Au Gratin  
Eggs Florentine  
Weekender Special  
Sunday Eggs and Ham  
Baked Cheese and Tomato Strata  
Zucchini Cheese Pie  
Potato Latkes  
Sausage 'n' Johnny Cake  
Sausage Pie  
Chilled Salmon Souffle  
Artichoke and Onion Strata  
Savory Bread-and-Butter Pudding  
Nippy Cheddar Rabbit  
Poached Eggs on Spicy Lentils  
Creamed Eggs with Smoked Ham  
Eggs Benedict with Blender Hollandaise  
Breakfast Hash  
Bacon and Sausage Bake

*continued inside...*

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