



## **Christmas Bonus Episode**

### **Heather Lohr and Hillary Webb**

#### ***Heather's Christmas Cocktail***

- 1 oz cinnamon whiskey
- 1 oz butterscotch or butter ripple schnapps
- 2 oz fresh apple cider
- Ice
- Martini shaker and glasses

To Garnish:

- Cinnamon sugar
- Orange
- Chocolate Chips/Crushed candy canes
- Pretzel rods/cinnamon sticks/Hazelnut wafers

Pour all ingredients into a martini shaker over ice. Shake vigorously and pour over ice in whiskey glasses OR pour into a martini glass with cinnamon hearts at the bottom.

Edge the lip of the glass with orange juice by rubbing the rim with a fresh orange slice. Roll the rimmed glass in cinnamon sugar.

Dip the pretzel rods in melted chocolate and roll in crushed candy canes. Place the garnish on top of your filled glass and serve!

#### ***Heather's Christmas Pavlova***

##### **Pavlova**

- 7 egg whites (xlarge)
- 325 g (1 1/4 cup white sugar)
- 5 ml (1 teaspoon) cream of tarter
- 5 ml (1 teaspoon) vinegar
- 5 ml (1 teaspoon) vanilla
- 50 g (2 oz) pistachio nuts, roughly chopped

##### **Pavlova Filling**

- 500 ml ( 2 cups) whipping cream
- 5 ml (1 teaspoon) vanilla
- 30 ml (2 Tablespoons) white sugar
- fresh berries
- Chopped pistachios

##### **Peppermint Chocolate Drizzle**

- 100 g (1/2 cup) semi sweet chocolate chips
- 2.5 ml (1/2 teaspoon) peppermint extract
- 15 ml (1 Tablespoon) Vegetable Oil

Line a large pizza baking sheet with non-stick baking paper. Whisk the egg whites on high speed until they are like a cloud and then gradually add the sugar a Tablespoon at a time, whisking all the time. When the whites look shiny, thick and stiff, add the cream of tarter, vinegar and vanilla. Add the chopped nuts and stir everything together to combine. Spread the egg whites onto the parchment paper making the shape of a nest. The sides of the nest are high with meringue and the Center low. Bake in preheated 325 F oven for 1 hour. Turn off oven and leave the meringue in the oven 5-8 hours. This allows the meringue to continue to dry out.

Assemble the pavlova 1-2 hours before serving. Peel away the paper and place the meringue on a serving plate. Whisk the cream with sugar and vanilla to soft peaks and spoon into the Pavlova, scattering the fresh fruit on top and the pistachios around the base.

To make the chocolate drizzle combine the chocolate chips and vegetable oil in microwavable bowl. Microwave on medium heat for 45 seconds. Stir until chocolate chips are smooth. Drizzle over the raspberries and Pavlova.



## **Christmas Bonus Episode**

### **Heather Lohr and Hillary Webb**

#### ***Hillary's Christmas Cocktail***

- 1 oz cinnamon whiskey
- 1 oz butterscotch or butter ripple schnapps
- 2 oz fresh apple cider
- Ice
- Martini shaker and glasses

#### To Garnish:

- Cinnamon sugar
- Orange
- Chocolate Chips/Crushed candy canes
- Pretzel rods/cinnamon sticks/Hazelnut wafers

Pour all ingredients into a martini shaker over ice. Shake vigorously and pour over ice in whiskey glasses OR pour into a martini glass with cinnamon hearts at the bottom.

Edge the lip of the glass with orange juice by rubbing the rim with a fresh orange slice. Roll the rimmed glass in cinnamon sugar.

Dip the pretzel rods in melted chocolate and roll in crushed candy canes. Place the garnish on top of your filled glass and serve!

#### ***Hillary's Butternut Squash and Sage Gratin***

- 1 whole butternut squash peeled and sliced into 1/2 cm thick slices
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 2 cups whole or 2% milk
- 1 cup fontina cheese, grated OR 1 cup guyere
- 2 cups grated parmesan cheese, divided
- 1 tablespoon fresh sage, chopped OR 1 tsp dried
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground black pepper
- 1 cup panko breadcrumbs
- Salt to taste

Preheat oven to 375°F/190°C. Grease an 8 x 8-inch (20 x 20-cm) baking dish. Melt the butter in a sauté pan over medium heat. Whisk in the flour until it absorbs the butter. Cook while stirring for 2 minutes to cook out the flour taste, it will start to turn darker when ready. Slowly whisk in the milk until thickened. Stir in the fontina and 1 cup of Parmesan cheese until completely melted and sauce is smooth. Stir in the sage, nutmeg and pepper. Taste the sauce and add more salt. This will depend on how salty your cheese is and your salt palette. Arrange the butternut squash slices in a single layer on bottom of dish. Pour 1/3 of the sauce over the first layer of butternut squash. Arrange another single layer of butternut squash and top with 1/3 of the sauce. Arrange the last layer of butternut squash and top with the remaining sauce.

Mix the other cup of Parmesan cheese with the panko and mix well. Top the gratin with an even layer of breadcrumbs. Place the dish in the oven and bake for 40 minutes until the top is golden and the butternut squash is tender when a fork is inserted.

Remove from the oven and allow to sit for 10 minutes before serving.