

Holiday Recipes

DECEMBER 2018 | 6 FAVORITE THUESON HOLIDAY RECIPES



EVERYTHING SWEET

Tried and true "sweet-things" recipes that your family will love, your neighbors will devour, and are simple and easy to do. #TarasHolidayTreats

From homemade butterfingers (these made the best ice cream topper) to my rice pudding, these are recipes you'll keep forever!

GRANDMA BOUCK'S RICE PUDDING

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1 Cup Rice
3-4 Eggs
3/4 C Sugar
1 tsp Vanilla
2 Cups Milk (can substitute Almond Milk)
Nutmeg
Cinnamon

Why I Love This Recipe: If your grandma made it and your family still uses the recipe, you know it's a keeper! So last month at the breakfast buffet in Mexico, they had rice pudding. I mean, they also had giant bowls of guacamole that I wanted to shove my face in & motorboat 🚤🚤... but the smell of the rice pudding stopped me dead in my tracks. My grandma Dorothy used to make me rice pudding every time I asked & this one tasted exactly like hers. SO yummy. Made me miss her!

Cook rice on its own according to the instructions on the bag and strain when done cooking.

In a large mixing bowl beat 3-4 eggs into the rice.

Add in sugar, vanilla, and milk.

Transfer to a 9X9 casserole dish or baking pan and sprinkle with nutmeg and cinnamon.

Bake in a 375* oven for 30-35 minutes.

Tara's Tip: I love to make this at night and put it in the fridge so I can eat it the next morning cold! My grandma Dorothy used to make this for us at least once a week. I haven't made it in a while because I was worried about making it dairy free but we subbed normal milk with almond milk and you couldn't even tell.

CINNAMON SUGAR BUTTER SPREAD



1 Stick of Butter
1/2 Cup Evaporated Milk
1 Tbsp Cinnamon
2 Cups Sugar

Why I Love This Recipe: *Super simple and super impressive - that's hard to get in a treat! I have given this concoction to my neighbors as Christmas gifts many times over the years.*

In a medium saucepan melt butter and evaporated milk over low heat.

Add cinnamon and sugar and stir until sugar is dissolved. (It's important to keep stirring until the sugar mixture is completely dissolved or you risk burning the bottom which will create white stringy/chunky thing (technical term)).

Put in an airtight container or bell jars (perfect for gift giving). Refrigerate

To use, put a little in a bowl and heat up in the microwave for 5-10 seconds. Super yummy to spread on toast!.

THE PERFECT CHOCOLATE CHIP COOKIE

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- 1 $\frac{3}{4}$ cups unbleached all-purpose flour (8 $\frac{3}{4}$ ounces)
- $\frac{1}{2}$ teaspoon baking soda
- 14 tablespoons unsalted butter (1 $\frac{3}{4}$ sticks)
- $\frac{1}{2}$ cup granulated sugar (3 $\frac{1}{2}$ ounces)
- $\frac{3}{4}$ cups packed dark brown sugar (5 $\frac{1}{4}$ ounces)
- 1 teaspoon table salt
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 $\frac{1}{4}$ cups Guittard Milk Chocolate Chips (can also use semi-sweet)

Why I Love This Recipe: Everybody thinks they have the perfect chocolate chip cookie but I find that it's all a matter of personal taste! The classic Toll House recipe is the go-to for many people but something unique and amazing happens when you brown your butter!

Avoid using a nonstick skillet to brown the butter; the dark color of the nonstick coating makes it difficult to gauge when the butter is browned. Use fresh, moist brown sugar instead of hardened brown sugar, which will make the cookies dry. This recipe works with light brown sugar, but the cookies will be less full-flavored.

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 large (18- by 12-inch) baking sheets with parchment paper. Whisk flour and baking soda together in medium bowl; set aside.
2. Heat 10 tablespoons butter in 10-inch skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has nutty aroma, 1 to 3 minutes. Remove skillet from heat and, using heatproof spatula, transfer browned butter to large heatproof bowl. Stir remaining 4 tablespoons butter into hot butter until completely melted.
3. Add both sugars, salt, and vanilla to bowl with butter and whisk until fully incorporated. Add egg and yolk and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds. Let mixture stand 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny. Using rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chocolate chips and nuts (if using), giving dough final stir to ensure no flour pockets remain.
4. Divide dough into 16 portions, each about 3 tablespoons (or use #24 cookie scoop). Arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet. (Smaller baking sheets can be used, but will require 3 batches.)
5. Bake cookies 1 tray at a time until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 to 14 minutes, rotating baking sheet halfway through baking. Transfer baking sheet to wire rack; cool cookies completely before serving.

For High-Altitude Baking: Problem: Cookies spread too much in the oven. Solution: Use less sugar. Increase the oven temperature and decrease the baking time. Problem: Cookies are too dry. Solution: Add an extra egg or yolk.

HOMEMADE BUTTERFINGER



1 Cup Water
2 Cups Granulated Sugar
2/3 Cups Light Karo Syrup
2 Cups Creamy Peanut Butter

Chocolate for dipping (optional)

Why I Love This Recipe: Who doesn't love Butterfingers? These basically make themselves and can be dipped in your favorite milk (or dark) chocolate or left in 'bark'-like pieces to use in milkshakes, toppings, a quick treat...the uses are endless. And yummy. These are way better than the real thing and will have people fooled into thinking you're a wizard in the kitchen!

Before I start cooking, I like to make sure I put the peanut butter (I use Skippy) in a separate bowl and set aside. You'll be pouring your candy mixture into this bowl so I prefer a glass or plastic bowl as metal bowls retain too much heat. I also spread the peanut butter around the sides of the bowl creating a 'nest' for my candy to pour into. I also cut two sheets of parchment paper (the size of a standard cookie sheet), spray with cooking spray and set aside.

Combine water, sugar, and Karo syrup in a small saucepan over medium heat. Stir until sugar is completely dissolved.

Bring mixture to a boil over med heat and leave undisturbed until it reaches 305F (use a candy therm - not your finger). Immediately remove from heat and transfer to bowl containing peanut butter.

Candy is finicky and has specific temperatures for different hardness so the temperature is important.

Stir mixture quickly until incorporated. It may get a little bit tough but it's worth it - make sure you scrape the sides as well! Turn out onto lightly oiled parchment. Place sheet of lightly oiled parchment on top and roll out until desired thickness.

Score with a knife (I use a pizza cutter and will cut through almost entirely) while warm and let sit for 2 hours or until firm. Breaks apart super easy.

Peter's Ultra is an incredible chocolate for dipping but any chocolate will do! Or leave plain!

GOOEY CARAMEL POPCORN



3 bags (36 cups, 190 grams) microwave popcorn, plain or lightly salted, kernels removed
1 cup (226 grams) unsalted butter
2 1/2 cups (533 grams) light or dark brown sugar
1 cup (312 grams) light corn syrup
1 can (14 oz) sweetened condensed milk
1 teaspoon salt
1 teaspoon vanilla extract

Why I Love This Recipe: I can't claim this recipe as my own and is borrowed from Annalise over at www.CompletelyDelicious.com. Just as this has been passed down in her family, I know this is going to be a favorite in mine for years to come. It's seriously addicting!

Line a large sheet pan with wax paper and top with popped popcorn. Use two sheet pans if necessary.

Combine, the butter, brown sugar, and corn syrup in a large saucepan over medium heat. Stir occasionally until butter is melted and the mixture is smooth. Increase the heat to medium-high and bring to a boil.

Once boiling, reduce heat to low and simmer for 10 minutes, stirring constantly. The mixture should turn a darker color.

Remove from heat and add the sweetened condensed milk, salt, and vanilla extract. Stir until smooth. Pour over the popcorn and stir to evenly coat the popcorn.

The caramel popcorn is best served immediately, but you can also store it in an airtight container for up to several days.

SALTED CARAMEL RICE KRISPIE TREATS



1/2 Cup Sugar (+ 2 Tbsp)
2 Tbsp Water (+ 1 Tbsp)
1 1/2 tsp Karo Syrup
2 Tbsp Butter
1/4 Cup Heavy Cream
1/8 tsp Salt
3 Tbsp Butter
1 Package (or 10 oz.) of Marshmallows
6 Cups Rice Krispies (Gluten Free)

Why I Love This Recipe: You might be thinking, "Tara! Another caramel recipe?" And the answer is, "YES!" You can never have too much caramel. I love a good Rice Krispie treat - they really can't be beaten. But these take it up a notch and are a good compromise between a standard Rice Krispie and a Scotcheroo (recipe available on the blog).

Combine sugar, Karo syrup, and water in a medium saucepan. Do not stir. Cook over medium heat until it bubbles and then turn up to medium-high heat to a dark caramel, swirling as it begins to brown to distribute the sugar.

While the sugar and water are going at it, heat up the cream in a saucepan or microwave until just warm.

Take off the heat and add your room temperature butter. Whisk the butter in, being sure it's totally combined. Add your warmed cream and whisk vigorously and add the salt. Set aside.

In a large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted.

Remove from heat and add the caramel and stir until thoroughly combined.

Add Rice Krispies. Stir until well coated. Using a buttered spatula or wax paper, evenly press mixture into a 13x9x2-inch pan coated with cooking spray.

Allow to cool.

Cut into 2-inch squares. Or use a biscuit cutter to make Rice Krispie rounds!