



**AMEN GOURMET GROUP**

**NOVEMBER 14, 2018**

(Just a little early)

# Christmas Brunch



**HOSTED BY:**



**Goat Cheese and Roasted Red Pepper Crostini**  
*by Sheree Williams*



French baguette, sliced. About 32 slices.  
Small jar of Pesto  
4 oz. goat cheese, softened outside refrigerator  
for about an hour  
Small red pepper

Cut red pepper into small slices, about 1/2 inch long by 1/4 inch wide.  
Spread onto a baking sheet that has been covered with aluminum foil and  
broil about 10 minutes until lightly brown. Remove from pan and set  
aside.

Lightly brush one side of bread slices with olive oil.  
Place oiled side down on baking sheet.  
Bake in 350° oven for 5 minutes.

Spread pesto onto bread slices.  
Drop a spoonful of goat cheese onto the pesto.  
Top with a slice of roast red pepper.

Bake 350 ° for another 10 minutes until goat cheese is warm and soft and  
bread is slightly toasted.

## Christmas Tree Veggie Appetizer

by Sheree Williams

- 2 (8 oz.) cans Crescent Dinner Rolls
- 1 (8 oz.) cream cheese, softened
- 1/2 cup sour cream
- 1 tsp. fresh dill
- 1/2 tsp. garlic powder
- 3 cups total finely chopped veggies: broccoli, green peppers, red peppers, green onion, chives...

Cut each roll of dough into 8 slices (16 slices per can).

Arrange like a tree on ungreased cookie sheet. Shape last dough circle as a rectangle for the tree stump.



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Bake the tree at 375° for 11-13 minutes.

Cool one minute and then loosen and slide to cooling rack or serving plate.

The sides of the dough circles should be barely touching.

Bake the second tree.

Combine all except veggies and spread on trees.

Decorate the tree with the veggies. Use slices of red pepper as garland.

## Honey Lime Quinoa Fruit Salad

by Sandy Gruwell

### Ingredients

- 1 cup uncooked quinoa (tricolor)
- 1 1/2 cup strawberries, sliced
- 1 cup blackberries
- 1 cup blueberries
- 1 mango, diced

### Honey Lime Glaze:

- 1/4 cup honey
- 2 tablespoons lime juice
- 1 tablespoon chopped basil for garnish



## Christmas Brunch Egg Casserole

by Mary Dana

Prepare 24 hours in advance

Serves 8

- 14 slices white bread-crusts removed
- 2-3 tablespoons butter or margarine (to butter bread)
- ½ cup butter (to sauté onions/ mushrooms)
- ¾ pound fresh mushrooms, sliced
- 2 cups chopped yellow onions
- Salt and pepper to taste -
- ½ tsp. Lawry's seasoned salt ¼ tsp. pepper
- 2 pounds mild Italian Sausage
- 1 pound Cheddar cheese, grated
- 5 eggs
- 2 ½ cups milk
- 3 teaspoons Dijon mustard
- 1 teaspoon dry mustard
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons chopped parsley

Butter the bread-set aside

Melt butter and sauté mushrooms and onions until tender. Season with salt and pepper.

Cook sausage (bite size). Grease and 9x13 casserole.

Layer ½ of the bread, mushrooms/onions, sausage and cheese. Repeat layers, ending with cheese.

In a medium bowl, mix eggs, milk, both mustards, nutmeg, 1 teaspoon salt and 1/8 teaspoon pepper.

Pour it over the sausage and cheese casserole. Cover and refrigerate overnight.

When ready to bake, sprinkle the parsley over the top and bake uncovered at 350 degrees for 1 hour.



## Sour Cream Coffee Cake

*by Mary Dana*

### **Cake:**

2 cups sugar

½ lb. butter (2 cubes)

1 pint sour cream

2 eggs

3 cups sifted flour

3 tsp. baking powder

2 tsp. vanilla

2 tsp. baking soda dissolved in 1 tsp. hot water (mix dissolved baking soda into sour cream)

Preheat oven to 350 degrees. Grease 2 loaf pans.

Cream butter and sugar together. Add eggs and beat together but not too much. Stir in sour cream and vanilla. Stir in dry ingredients. Put 1/3 of batter into loaf pan. Sprinkle with filling and repeat finishing with filling. Bake 50 minutes to 1 hour or until done.

### **Filling:**

¾ cup sugar

1 ½ tsp. cinnamon

3 Tablespoons Ghiradelli's sweet chocolate or 2 T. cocoa

1 cup chopped nuts

1 Tablespoon butter

Mix together until crumbly

MERRY  
CHRISTMAS

## Swedish Rum Pudding

by Sharon Winnike

Serves 6-8

### Ingredients :

One packet unflavored gelatin

3/4 cup sugar

1/4 cup cold water

2 cups hot milk

Five eggs, lightly beaten

1/2 cup light rum

One cup heavy cream

For a successful preparation, have The first five ingredients ready to go.

Combined gelatin and sugar in top of double boiler. With a whisk, add cold water then hot milk. Place over boiling water, continue to beat with a whisk as you add the egg yolks. Beat until frothy and consistency of heavy cream; about 3-4 minutes. Cool, stirring periodically. (If you wish, set over a bowl of ice and stir with a whisk until room temperature.)

When mixture is cool, whiskey and rum. Whip cream to the consistency of a thick pudding or mousse. Whisk cream into cooled mixture and pour into a well oiled, six cup ring mold. Chill until set.



## Raspberry Sauce

### Ingredients:

110 ounce package frozen raspberries, thawed

1 tablespoon corn starch

1 tablespoon Grand Marnier

3/4 cup currant jelly

Strain thawed berries through sieve to attain 3/4 cup juice. Combine juice and jelly in a small saucepan. Bring to a boil. Combined cornstarch and water and add to syrup. Remove from heat and stir in Grand Marnier. Cool.

This desert looks so pretty served on platter read with mint leaves. Place a small bowl of the sauce in the center.

### Chocolate Snowballs

Yield four dozen

by Sharon Winnike

#### Ingredients:

One cup butter, softened

2/3 cup powdered sugar

2 tablespoons cocoa

1 1/2 cups sifted flour

1 teaspoon vanilla

1/2 cup chopped nuts (optional)

Powdered sugar



Preheat oven to 350°

With an electric beater, cream together butter, sugar, and cocoa. Beat in flour, then vanilla and nuts. Form into 1 inch balls and bake on ungreased cookie sheets for 15 minutes. Sift powdered sugar over cookies when cool.



Christmas Tree  
Veggie Appetizer



Goat Cheese & Roasted  
Pepper Crostini



Honey Lime Quinoa  
Fruit Salad

Egg Casserole  
Sour Cream Coffee Cake



Swedish Rum Pudding  
Raspberry Sauce  
Chocolate Snowballs

