

PCMA PHL 2020 Recipe Book

Poinsettia Cranberry Champagne by *Erica Keagy*

- 2 tablespoons Cointreau, or other orange liqueur
 - 4 tablespoons 100% cranberry juice (unsweetened)
 - 1/2 glass champagne (6 tablespoons)*
 - For the garnish: 1 rosemary sprig, whole cranberries
1. Place the Cointreau and cranberry juice in a cocktail shaker with ice. Shake 15 seconds until cold. Strain the liquid into a champagne flute. (You can skip this step if the cranberry juice is well chilled.)
 2. Top off the glass with champagne (no need to measure). Garnish and serve. (Note: You can also make a large batch of Cointreau and cranberry juice ahead if desired, then measure out 6 tablespoons per glass.)

Note: *You'll get about 8 to 10 drinks per 1 bottle of champagne. Make it non-alcoholic by using non-alcoholic sparkling wine.



Coquito Drink by *Rita Lopez*

Coquito meaning "Little Coconut" in Spanish is a traditional Christmas drink that originated in Puerto Rico. The coconut-based alcoholic beverage is similar to eggnog, sometimes being called the Puerto Rican Eggnog. [Wikipedia](#)

Main alcohol: Rum

Ingredients: 14 oz Condensed milk, 16 oz Rum, 2 Egg yolks, 28 oz Coconut milk, Vanilla, to taste

Preparation: Place ingredients into blender, blend until well mixed. Pour into a bottle and refrigerate until cold. Serve in small glasses and sprinkle top lightly with nutmeg.

Served: Strained

Standard garnish: Cinnamon, Nutmeg

Drinkware: Shot glass



Crab or Shrimp Melts by *Debi Maines*

- 6 English Muffins
- 1 Can Crabmeat or Can of Cocktail shrimp crumbled
- 1 Stick of melted butter or margarine
- 7 oz Jar of Cheddar Cheese Spread
- 2 Tbsp Mayo
- ½ tsp Old Bay Seasoning
- ½ Tsp Garlic Salt

Mix all ingredients together. Spread on English Muffins. Cut each English muffin into quarters. Place on cookie sheet and freeze for at least 30 minutes. Preheat broiler and place under broiler until bubbly. You can also store in the freezer for a future use.



Buffalo Chip Dip by *Bob O'Connell*

Ingredients

2 cups shredded cooked chicken (I have used rotisserie)
1 package (8 ounces) cream cheese, softened
1/2 cup Frank's Buffalo wing sauce
1/2 cup ranch (or blue cheese) dressing
2 cups Shredded Cheese
Frito's Scoops (need a hearty chip)

Instructions

PREHEAT oven to 350°F. Spread cream cheese into an ungreased shallow 1-qt. baking dish. Layer with chicken, wing sauce and dressing. Top with shredded cheese
BAKE 20 minutes or until cheese is melted. Sprinkle with green onions, if desired, and serve.



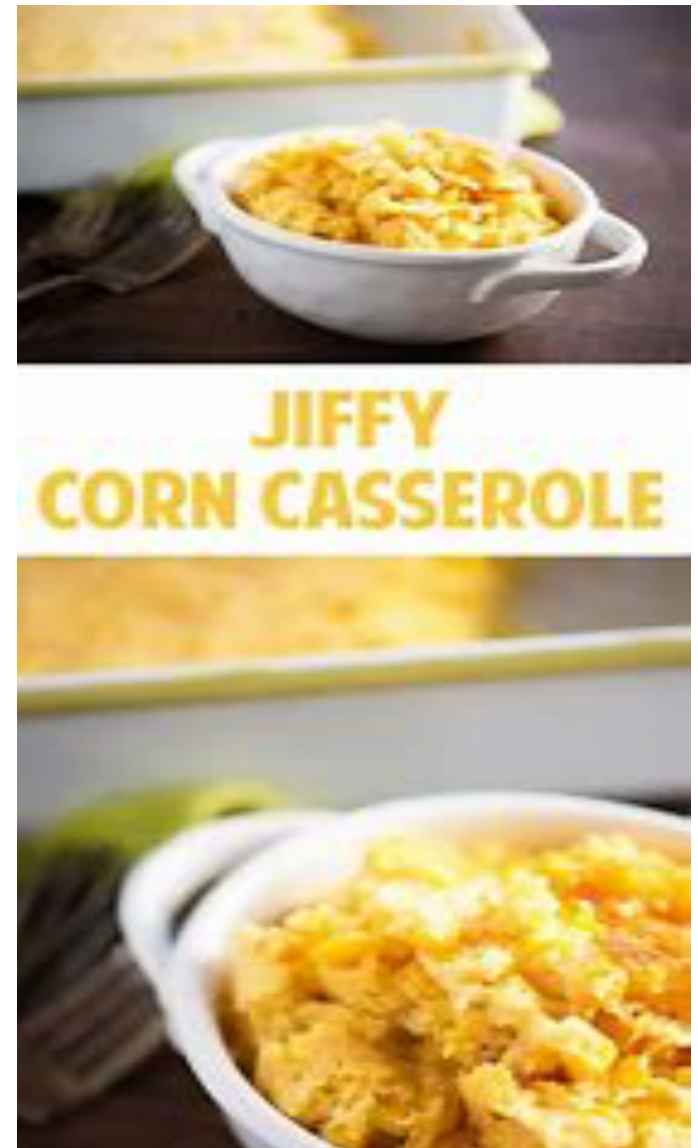
Corn Casserole by *Christopher Keane*

Ingredients

- 1 can whole corn drained
- 2 can creamed corn
- 2 eggs
- 1 box jiffy corn bread mix
- 1.5 cups sour cream
- 1 cup shredded cheddar cheese
- 1 chopped onion, sauteed

Instructions

Butter 9"x11" baking dish and preheat oven to 400 degrees. Mix first four ingredients and put in dish. Sauté onions and spread on top. Spread top with sour cream. Cover with foil and bake for 20minutes. Remove foil, sprinkle cheese on top and cook an additional 10 minutes.



Smoked Mac & Cheese paired with lager beer by *Sara McWilliams*

Ingredients

- 1 pound elbow macaroni noodles)
- 1/2 cup butter
- 4 Tablespoons flour
- 1 Tablespoon mustard dijon
- 2 cups half and half
- 4 oz cream cheese
- 3 cups cheddar
- 1.5 cups gouda

Bread Crumb Topping

- 1 cup panko bread crumbs
- 1/2 cup butter
- 2 Tablespoons Lawry's Seasoning

1. Boil and cook macaroni noodles until they are al dente
2. Preheat smoker to 225 degrees F using a mild hardwood. My husband's favorite is apple hardwood to go with his beer pairing.
3. In cast iron skillet melt butter and whisk in the flour until a smooth, thin paste forms.
4. Whisk in the mustard
5. Slowly pour in the half and half. Bring up to a boil while whisking. Reduce the heat and whisk in the cream cheese until smooth.
6. Whisk in the cheddar cheese and gouda cheese and stir until melted. Turn off the heat and pour in the cooked macaroni noodles. Stir gently until the noodles are coated by the cheese sauce.
7. Combine the melted butter, lawry's seasoning, and panko bread crumbs in a small bowl. Sprinkle over the top of the mac and cheese.
8. Place the skillet in the smoker, close the lid, and smoke for 1 hour. You can smoke for up to 2 hours if you want a stronger smoke flavor, but the noodles will take on quite a bit of smoke fairly quickly.



Prime Rib with Garlic/Herb Butter by *Shelby Asen*

Ingredients

- 5 LB Ribeye Roast –trimmed
- 1 cup of softened butter (unsalted)
- 8 cloves of fresh garlic (minced or pressed in a garlic press)
- 2 TBS of fresh rosemary (chopped finely)
- 2 TBS of fresh thyme (chopped finely)
- 1 TBS of kosher salt (salt a little less then 1 TBS or more as you prefer, I like to use less salt and add more if needed later on)
- 1.5 TBS of pepper (fresh cracked - add a little extra if you like it peppery – I usually use closer to 2 TBS)
- 2 TBS flour
- 2 cups beef stock (low sodium if possible)

****Feel free to add other herbs you enjoy; you cannot go wrong adding your favorite herbs!***

- Preheat your oven to 500 degrees F
- Make your garlic/herb butter – in a small bowl, combine the softened butter, herbs, salt, and pepper. (* Note: use a fork to “whip” everything together, use less salt and taste test to see if you want to add more)
- Pat your Ribeye Roast dry with paper towels and evenly coat the meat with your herb butter
- Place in a roasting pan with a rack in the center of your oven
- Bake for 5 minutes per LB of meat, (if you use a 5LB roast at 500 for 25 minutes)
- When you are done roasting at the high temperature turn off the oven but DO NOT open the oven – Turn the oven off and keep the roast in the oven for 2 hours. Do not open the oven at all during this time or the residual heat will escape, and the cooking time will alter this should allow your roast to cook to a nice medium rare. Keep in the oven a little longer or roast at a higher temp a little longer if you would like it more well done.
- At the 2-hour mark remove the roast from the oven.
- Using the flour, beef stock, and pan drippings, you can make a nice Jus/gravy to go along with the roast by heating in a saucepan over medium heat and whisking together until combined. Bring to a boil and then strain before serving.



****Tip:** I often put a small piece of masking tape on the handle of the oven, so I know not to open it up while the roast is cooking**

Leftovers Tip: enjoy with horseradish cream sauce or garlic confit and caramelized onions on a sandwich the next day!

Monkey Bread by *Sarah Tuck*

- 1 cup brown sugar
 - 2 tablespoons cinnamon
 - 1 stick melted margarine
 - 3 cans (10.2 oz each) Pillsbury™ Grands!™ Flaky Layers Original biscuits
 - 1 cup crushed pecans
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1. Preheat oven to 350° F. Grease a large fluted tube cake pan with cooking spray. Put half of biscuits (1.5 cans) into pan.
 2. Add half of the following ingredients: brown sugar, cinnamon, pecans.
 3. Pour in half of the melted margarine.
 4. Add remaining biscuits.
 5. Add remaining brown sugar, pecans, cinnamon and margarine.
 6. Cover with aluminum foil and bake for 40 minutes. Take off the foil and bake for 20 additional minutes to finish the bread and give it a crunchy topping!



Ian's Sugar Cookies by *Pam Ballinger*

- 1 ½ cup of soft butter – (salted butter is fine – if you use unsalted – add a “pinch of salt” to the mix) – 3 sticks
- 1 ½ cup confectioner sugar
- 4 teaspoons vanilla
- 3 cups flour

Mix the butter and sugar – cream until fluffy –

Add vanilla and then mix in flour – a cup at a time

Divide into two disks and wrap in plastic – chill for an hour

Preheat oven to 325

Roll out each disk as thin as you can – cut out and put on sheet (I line with parchment paper)

Bake 16-18 min – go with the 16 and check – they should be lightly brown on the bottom

Before you put them in the oven – you can sprinkle with colored sugars – or you can decorate with icing when they cool. These are really versatile. They are crispy, buttery and just good!



Chocolate Oreo Balls by ***Lisa A. McGlashen***

Prep Time: 20-30 minutes Chill Time: 15-20 minutes

- 36 Oreo Cookies (1 package)
- 8 ounces cream cheese (softened)
- 8 ounces baking chocolate

Optional: 36 additional Oreo Cookies (without filling)

Sprinkles (Not from Philly)

Jimmies (from Philly)

Feel free to use any flavor Oreo Cookie

Instructions

1. Line a baking sheet with parchment paper. Crush the Oreos (with filling) in a blender or food processor. You want them as fine as possible. .
2. Mix together the Oreo crumbs and cream cheese. I use my hands to make sure everything is well combined. Roll into small balls. You can use a cookie scoop if needed.
3. Freeze for 10-15 minutes or until slightly firm.
4. Melt the chocolate and stir until smooth. Use fork to dip the balls into the melted chocolate. Tap on the edge of the bowl to get the smooth finish. Use a toothpick to help slide the ball onto the pan.
5. Reroll the balls in Oreo crumbs and refreeze for them to set. You can use any toppings.
6. Allow to harden.



Chocolate Cheese Cake by *Karen Lennert*

Ingredients

Cheesecake Crust

- 2 1/2 cups Chocolate wafers or teddy grahams
- 1/2 cup Melted Butter
- 3 tablespoons sugar

Cheesecake Filling

- 2 cups of sugar
- 3 Eggs At room temperature
- 1 1/2 lbs. Cream Cheese At room temperature or softened
- 1 12 oz pkg Semi-Sweet Chocolate Chips melted
- 1 cup sour cream
- 1/4 cup dark rum
- 1/4 tsp. cinnamon
- 1/4 tsp almond extract
- 2 tsp vanilla

Cheesecake Topping

Whip cream

Instructions

Making the Chocolate Crust

- Preheat oven to 325 degrees. Melt butter over low heat. Crush wafers. Add sugar and a dash of cinnamon, stir in butter. Press mixture into bottom and side of 9inch springform pan. Bake 5 minutes at 325 degrees. Let cool.

Making the Cheesecake Filling

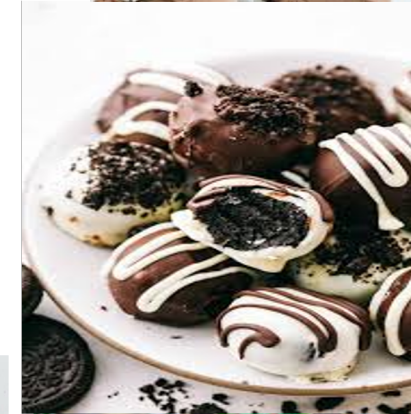
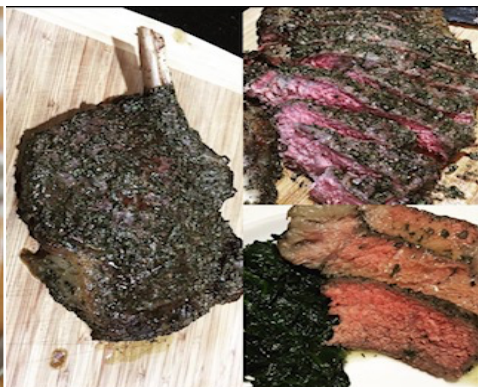
- Melt chocolate in double broiler over hot(not boiling) water. Set aside. Whip softened cream cheese until fluffy, gradually add sugar. Beat in eggs one at a time. Mix in 1 cup sour cream, dark rum, cinnamon, and almond extract until smooth. Pour chocolate into cheese mixture and mix until smooth. Pour mixture into crust and bake at 325 degrees until center is firm (about 50-60minutes). Let cake cool. Then refrigerate until chilled or overnight.

Top with whip cream





**JIFFY
CORN CASSEROLE**



***Thank you to our members for
opening your kitchens and sharing
your holiday recipes!***