

Holiday Mint Fudge

- 1 cup granulated sugar
- 7 ounces marshmallow cream
- 2 sticks real butter, softened
- 10 ounces mint chocolate chips or mint chocolate candy chopped
- 2/3 cup evaporated milk
- 1 teaspoon pure vanilla extract

Line a 9x9x2-inch pan with foil, grease; set aside. Combine sugar, butter, evaporated milk and marshmallow in large saucepan on medium heat until it boils. Stir constantly. Boil for five minutes. Add mint chocolate and vanilla. Stir until contents are well blended and melted together. Spread into pan. Refrigerate for minimum of 8 hours. Cut into desired size squares. Serve on a plate optionally dusted with powdered sugar and decorated with mint leaves.

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Christmas Thumbprint Cookies

- 2/3 cup real butter, softened
- 1/3 cup granulated sugar
- 2 egg yolks from large eggs
- 1 1/4 teaspoon pure vanilla extract
- 1 1/2 cups all-purpose flour, sifted
- 3/4 teaspoon salt
- 2 egg whites, beaten
- 1 cup chopped walnuts or pecans
- Strawberry, cherry or raspberry preserves

Preheat oven to 350 degrees. Blend butter and sugar together. Slowly add egg yolks, vanilla, and salt. Beat until well blended; add flour. Once well mixed, shaped dough into small balls. Dip balls into beaten egg whites and roll in nuts. Place on greased cookie sheet. Gently press down on each ball with thumb. Bake 15 minutes, or until golden. Remove from oven; cool. Fill indent with preserves prior to serving.

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Christmas Gingerbread Men Cookies

- 2 3/4 cup flour
- 1/2 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup Crisco
- 1/4 cup light brown sugar
- 3/4 cup molasses
- 1 egg, beaten
- 1 teaspoon warm water
- 1 teaspoon white vinegar
- Desired decorations

Preheat oven to 350 degrees. Blend all ingredients together until dough is well mixed. Roll out onto waxed paper, or a floured surface. Dough should be about a 1/4-inch thick. Cut into desired shapes. Place on greased and floured baking sheets. Bake for 8 minutes, or until browned. Cool. Decorate with desired frosting, candy pieces and other embellishments.

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Peppermint Brittle

- 2 lbs. white chocolate
- 30 small peppermint candy canes

Preheat oven to 400°. Grease a 17 x 14-inch baking sheet or slide 2 sheets together.

Line a jellyroll pan with parchment paper or heavy tin foil. In a microwave safe container add the white chocolate and heat on medium in the microwave for about 4-6 minutes. Stop during heating and stir occasionally until the chocolate is smooth and melted.

In a large plastic bag add the candy canes. Using a rolling pin or another similar tool, begin breaking the candy into small pieces. Stir the candy into the melted chocolate and spread in the pan, evenly.

Place in refrigerator for about 60 minutes and then break the candy into pieces.

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