



Christmas Eve

"And the angel said unto them, Fear not: for, behold, I bring you good tidings of great joy, which shall be to all people." Luke 2:10

Cranberry Orange Spritzer

Cranberry & orange juices with sparkling water

Winter Salad

*Shredded carrot, raisins, & toasted pepitas
on a bed of greens*

Seafood Newburg

*Shrimp and crabmeat in a sherry cream sauce
served over puff pastry shell*

Fresh Broccoli Spears

Steamed and drizzled with seasoned butter

Assorted Cookies

Fresh baked holiday favorites

Cranberry Orange Spritzer

Measure	Ingredients
2 servings:	Spritzer:
8 oz	Cranberry juice
4 oz	Orange juice
4 oz	Sparkling water
2 servings:	Moscow mule:
4 oz	Cranberry juice
3 oz	Orange juice
1 oz	Lime juice, fresh squeezed
6 oz	Ginger beer
2 oz	Vodka
	Lime slices
	Fresh cranberries

Method

Whisk together liquid ingredients and pour over ice.

Garnish with lime slice and fresh cranberries.

Notes

Seafood Newburg

Measure	Ingredients
	Sauce:
2 T	Olive oil blend
1 1/2 oz	Butter
2 T	Shallots, minced
1 tsp	Garlic, dry minced
1/4 cup	Lemon juice
9 oz can	Clam juice
1/2 cup	Sherry
1 cup	Whole milk
1 cup	Heavy cream
2 tsp	Tomato paste
1 tsp	Paprika
To taste	Salt & pepper
	Roux:
2 oz	Flour
2 oz	Butter
	Seafood:
6 – 8 oz	Crabmeat
1 lb.	Shrimp (41-50 count), raw peeled & tail off
1 1/2 oz	Butter
2 T	Shallots
1/2 tsp	Garlic, dry minced
Sprinkle	Old Bay seasoning
Splash	Lemon juice
Splash	Sherry
To taste	Salt & pepper
	Chopped parsley for garnish

Method

1. Prepare roux.
2. Prepare sauce: Melt oil and butter together.
3. Sauté shallots and garlic until tender.
4. Deglaze the pan with the lemon and clam juices, and simmer 3 – 4 minutes.
5. Stir in sherry and simmer 3 – 4 minutes.
6. Whisk in the milk and heavy cream. Bring to a simmer.
7. Whisk in tomato paste, paprika, salt and pepper. Bring to a low boil.
8. Whisk in roux. Once thick, stir in crabmeat. Keep warm on low heat.
9. Prepare shrimp: Melt the butter and sauté the shallots and garlic.
10. Add the shrimp and sprinkle with Old Bay.
11. Stir and sauté about 4 – 5 minutes, until the shrimp is slightly pink.
12. While sauteing add a splash of lemon and sherry, and salt and pepper to taste.
13. Stir the shrimp and pan juices into the cream sauce.
14. Keep warm until ready to serve.
15. Serve over puff pastry shells or rice.
16. Sprinkle with chopped parsley.
17. Makes about 8 servings.

Notes

Prepare the puff pastry shells using pre-made frozen puff pastry sheets.

- Thaw sheets according to package directions.
- Cut out 2 1/2" to 3" rounds. Each shell requires 2 rounds.
- Lay half the rounds onto a parchment lined baking sheet and brush with egg wash.
- Using a smaller circle cutter, cut the remaining rounds into rings.
- Place the rings onto the rounds and brush with egg wash.
- Preheat the oven and bake the pastries according to package directions.
- Puff pastry requires a high baking temperature to create the layers.
- Once the pastries are cool, gently press the insides down to create shells.