

Entertaining Over The Holidays?

Try one of these delicious and easy to make recipe ideas!

Mock Pink Champagne

1/2 C Sugar
 1 Cup Water
 6oz Frozen Orange Juice Concentrate
 28oz Frozen grapefruit Concentrate
 28oz Gingerale
 1/3 C Grenadine Syrop

Mix sugar & water in pan & boil for 5 minutes. Cool. Add frozen concentrate. Refrigerate. At serving time, add Gingerale and grenadine syrup and let sit. Garnish with fresh fruit slices.

Yield: 10 Servings

Holiday Fruit Punch

1/2 Cup Grapefruit Juice
 1 Cup Apple Juice
 1/4 Cup Orange Juice
 1/8 tsp Ground Ginger
 1/8 tsp Cinnamon
 Dash Ground Cloves

Mix all ingredients together and serve over ice, or blend with 8-10 ice cubes for a frothy drink.

Yield: 4 Servings

Hot Buttered Rumless

1 Pound Brown Sugar
 3/8 Pound Unsalted Butter
 1 tsp Ground Cloves
 1 tsp Cinnamon
 1/2 tsp Nutmeg
 1/4 tsp Mace
 1/4 tsp Ginger
 Hot Water
 Whole Cloves or Cinnamon Stick

Mix first seven ingredients in bowl. For each serving, add 1 heading tbsp of mixture to very hot water in a 12oz mug or brandy snifter. Stir briskly. Garnish with whole cloves/cinnamon.

Wassail on the Wagon

1 Gallon Apple Cider
 1 Quart Hot Water
 1/2 C Instant Unsweetened Tea
 2 tbsp Lemon Juice
 1 1/2 tsp Cinnamon
 1/2 C Sugar
 1 Whole Cinnamon Stick

Heat Water. Add other ingredients. Serve Warm. Yield: 1 1/2 Gallons

Eggnog Cheesecake

1 C Graham Cracker Crumbs
 2 tbsp White Sugar
 3 tbsp Melted Butter
 3 (8oz) Packages Cream Cheese
 1 C White Sugar
 3 tbsp All Purpose Flour
 3/4 C Eggnog
 2 Eggs
 2 tbsp Rum
 1 Pinch Ground Nutmeg

Preheat oven to 325 degrees. In medium bowl, combine graham cracker crumbs, 2 tbsp sugar & butter. Press into bottom of spring form pan. Bake in preheated oven for 10 minutes. Preheat oven to 425 degrees. In food processor, combine cream cheese, 1 C sugar, flour & eggnog; process until smooth. Pour mixture into cooled crust. Bake in preheated oven for 10 minutes. Reduce heat to 250 degrees and bake for 45 minutes or until center is barely firm to touch. Remove from oven immediately and cool completely.



I would like to extend my warmest holiday wishes to you and your loved ones this season!

May the new year bring you joy & happiness!



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