Downtown Tecumseh’s
17th Annual
RECIPE WALK
2019
CINNAMON SUGAR PRETZELS

**INGREDIENTS:**
- 3/4 Cup of Coconut Oil
- 3/4 Cup of Pure Cane Sugar
- 3 tsp of Cinnamon
- 1 - 15 oz bag of Pretzel Twists

**DIRECTIONS:**
- Preheat the oven to 350 degrees
- In a large bowl mix together coconut oil, sugar and cinnamon
- Stir in pretzel twists until incorporated
- Spread evenly onto a large baking sheet
- Bake for 15 to 20 minutes until this mixture has dried
- Take out, let cool and serve

Prep Time: 5 minutes
Cook Time: 20 minutes
GRINCH PUNCH

INGREDIENTS:
2 - 2 liter Vernor's Ginger Ale
1 can frozen concentrate orange juice (thawed)
1 can frozen lemonade (thawed)
1 bottle cranberry juice
(I like cran/raspberry)

DIRECTIONS:
In a large punch bowl, mix all above ingredients. Stir well. Add more Vernors for personal taste.

Add orange slices and/or fresh cranberries for garnish

This punch can be served warm!
Happy Holidays!
CHRISTMAS HUGS

INGREDIENTS:
1 Bag of Snaps Pretzels  
(Not the buttered)
2-3 bags of Hugs Kisses
1 Bag of Red & Green M & M’s

DIRECTIONS:
Remove Candy Kisses from the foil wrapper.
Line a cookie sheet with parchment paper.
Place Pretzels on paper, add a Hugs Kiss on top of each Pretzel.
Place tray in oven at 250 degrees, until the Kiss is soft but not melted (approx. 3-5 minutes)
Remove tray from oven and top each Kiss with a Red or Green M & M.
Store in a closed container.

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APRICOT GOAT CHEESE FOCACCIA

INGREDIENTS:
For the dough:
1 1/2 teaspoons active dry yeast (I like to use instant yeast, 1 T no proofing required)
1 cup warm water
2 1/2 to 3 cups all-purpose flour
3 tablespoons olive oil, plus extra for the bowl
1 teaspoon chopped fresh rosemary
2 teaspoons kosher salt

For the topping:
2 tablespoons olive oil, plus more for brushing
2 medium onions, halved lengthwise and sliced into thin half-moons
Kosher salt and freshly ground pepper
8 ounces apricot preserves
4 ounces aged, crumbly goat cheese
(I prefer Goat Gouda but you could use fresh as well)
Crunchy sea salt

DIRECTIONS:
In a large bowl, sprinkle the yeast over the warm water and stir well. When small bubbles start to form on the surface, after 5 minutes or so, add 1 cup of the flour and stir well. Let rest for 10 minutes.

Add another cup of the flour, the oil, rosemary, and salt, and stir until you have a shaggy mass. Turn out onto a well-floured work surface and sprinkle the dough with about a tablespoon of flour. Allow the dough to rest and absorb the flour for about 10 minutes. Wash the bowl, dry well, and lightly oil it.

Using a spatula or a bench scraper, gently lift, fold, and press down the dough, then give it a quarter turn. Continue this gentle kneading until the dough is smooth and elastic, about twelve turns, adding as little additional flour as possible. This is a wet, sticky, dough.

Place the dough in the bowl and turn to coat in the oil, then cover with a tea towel and let rise for an hour. (Or, for a tangier focaccia, place the covered bowl in the refrigerator for up to 2 days for a slow rise. Bring to room temperature before proceeding.)

Heat the 2 tablespoons olive oil in a large sauté pan over low heat. Add the onions, season with plenty of salt and pepper, and cook slowly until well browned and caramelized, 14 to 20 minutes. Remove from the heat.

Place the dough on the parchment-lined baking sheet and press out into a 14- by 10-inch rectangle. If the dough shrinks back and fights you, let it relax for 10 minutes, then press it out gently. It does not need to be perfect by any means. Dimple the focaccia all over with your fingertips (as though you were lightly playing the piano). Let rest for 20 minutes.

Brush the focaccia lightly with olive oil. Using an offset spatula, spread the preserves to within 1/2 inch of the edges. Cover the preserves with the onions. Break up the cheese and dot it over the onions. Drizzle with olive oil and sprinkle with crunchy salt and pepper.

Bake the focaccia until it is golden brown and the cheese is bubbly and toasty, 20 to 25 minutes. Serve warm or at room temperature.
LEMON ROSEMARY SHORTBREAD

INGREDIENTS:
2 cups all-purpose flour
1/4 teaspoon salt
1-1/2 teaspoons lemon zest
1 teaspoon minced fresh rosemary
1 cup unsalted butter at room temperature
3/4 cup powdered sugar
1 teaspoon vanilla extract
1 teaspoon fresh lemon juice

DIRECTIONS:
1. In a small bowl, whisk the flour, salt, lemon zest, and rosemary. Set aside.
2. In the bowl of a stand mixer, beat the butter and powdered sugar until smooth and creamy, about 3 minutes. Beat in the vanilla extract and lemon juice. Slowly add in the flour mixture and mix until just combined. Form the dough into a disk shape and wrap in plastic wrap. Chill the dough for at least 1 hour or until firm.
3. When ready to bake, preheat oven to 325 degrees F. Line a large baking sheet with parchment paper or a Silpat and set aside.
4. On a lightly floured surface, roll out the dough into a 1/4 inch thick square. Cut into squares, rounds, or shape of your choice using a lightly floured cookie cutter. Place shortbread cookies on the prepared baking sheet and bake for 10-12 minutes, or until cookies are very lightly browned around the edges. Remove cookies from baking sheet and cool completely on a wire rack.

Note: Shortbread cookies with keep in an airtight container for about a week or they can be frozen.
WARM & CHEESY CRACK DIP

INGREDIENTS:
8 ounces cream cheese softened
1 ounce package Ranch dressing mix
3 ounce container prepared bacon bits
2 cups cheddar cheese shredded (plus extra for garnish)
16 ounces sour cream
Thinly sliced green onion for garnish

DIRECTIONS:
Preheat oven to 400 degrees.
In mixing bowl, combine all ingredients; mix well.
Transfer to a 2-quart baking dish and cover with aluminum foil.
Bake for 25 to 30 minutes or until hot and bubbly.
Remove from the oven, uncover, and top with more shredded cheddar cheese and green onion for garnish.
Serve warm.
CHICKEN CHILI.

INGREDIENTS:
Chicken breast
1 can of corn
1 can of black beans
1 can of great northern white beans
1 can of fire roasted tomatoes
1 tablespoon chili powder
1 teaspoon onion powder
1 teaspoon of cumin
A ranch seasoning package
2 cups of chicken broth
1 block of cream cheese

PREPARATION:
Cook in crock pot on low for 6-8 hours
## EVANS STREET STATION BUTTERNUT SQUASH BISQUE (VEGAN)

**INGREDIENTS:**
- 2.5 lbs Butternut Squash (1 medium size squash)
- 12 oz Spanish Onion (1 medium size onion)
- 7 oz Carrot (1 medium size carrot)
- 5 oz Celery (2 stalks of celery)
- 1 Pint Water
- 1 Bay Leaf
- 1 tsp Nutmeg
- 1 tsp All Spice
- 5.5 oz Coconut Milk (1 standard can)
- To taste Salt
- To taste Lemon juice or apple cider vinegar

**INGREDIENTS:**
1. Preheat oven to 375 degrees.
2. Carefully trim the stem of the butternut squash and cut in half length wise with a sharp knife. With a dinner spoon, remove any seeds and stringy flesh from the core of the squash. Season the squash with salt and a little of your favorite oil, place cut side down on a sheet tray and roast in the oven for 25 to 30 minutes or until the skin begins to separate from the flesh and the squash becomes soft.
3. Meanwhile, in a heavy bottom pot, sauté carrots, onion, and celery until they begin to soften, but not brown; about 5 minutes on medium heat.
4. Remove all of the flesh from the butternut squash and scrape directly into your pot of vegetables. You can easily do this by using a spoon to separate the butternut squash skin from the flesh.
5. Add water, coconut milk, all spice, nutmeg, bay leaf and a pinch of salt to the pot, cover and simmer on low heat until the vegetables break down and begin to merry.
6. At this point, remove your bay leaf from the soup and you can either puree to a silky consistency, or leave as is for a more rustic and hearty soup. At the restaurant, sometimes we puree it smooth, sometimes we puree half and leave half chunky, and other times we leave it as it.
7. At this point you want to re season your soup with salt and either apple cider vinegar or lemon juice to add a bright kick. This part of the process is highly subjective based on your palate as a chef. At the restaurant, we start with a tablespoon of salt and the juice of one lemon or two tablespoons of apple cider vinegar. We then simply adjust by taste until we have a butternut squash bisque that we absolutely love.

*Recipe courtesy of Sous Chef Marcelino Amador*
INGREDIENTS:
6-7 C. Rice Chex cereal
2 C. White Melts
1 3/4 C. crushed candy canes

DIRECTIONS:
1. Place cereal in a large bowl.
2. Melt your white melts or almond bark on the stove top over medium-low heat and stir until smooth.
3. Pour melted goodness over cereal and gently fold until covered.
4. Dump into a large plastic bag (or large tupperware with a top) and add crushed candy canes. Shake until covered.
5. Dump onto a cookie sheet to cool and enjoy!

NOTE: Puppy chow/muddy buddies aren't an exact science, you can always add more chocolate or less cereal depending on your taste!

IDEA: Serve in cute christmas goody bags to give to neighbors, friends and family! Or Almond Bark* about 15 or so most white chocolate chips don't melt down thin enough.
INGREDIENTS:
1 box Devil’s Food cake mix
2 eggs
1/3 C. oil
30-40 Hershey Kisses
(can use candy cane or mint)

DIRECTIONS:
1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.
2. Combine cake mix, eggs and oil until smooth
3. Scoop small dough balls a little smaller in size then a tablespoon onto cookie sheets.
4. Bake for 5-7 minutes (cookies will bake up tall & not spread, so if a flatter cookie is desired – pat the dough balls down a little before baking)
5. Let cool for 2 minutes then gently press and unwrapped Hershey Kisses into the middle of the cookies
PUMPKIN SPICE PRETZEL BITES

INGREDIENTS:
1 can refrigerator biscuit dough
2 Tbsp baking soda
1-1/2 c warm water
1/2 c melted butter, divided
1 c granulated sugar
2 tsp pumpkin spice

DIRECTIONS:
Preheat oven to 400 degrees and line a large baking sheet with parchment paper. Cut each biscuit into sixths and roll into balls. Place on baking sheet. Add baking soda to a shallow bowl filled with warm water. Whisk until the baking soda is dissolved. Brush baking soda solution onto each piece of dough. Let set until the dough has dried slightly, about 2 minutes, then brush with about 2 Tbsp melted butter. Bake until golden brown, 10 to 12 minutes. Let cool slightly. Whisk together sugar and pumpkin spice in a medium shallow bowl. When the pretzels are cool enough to handle, toss in the remaining melted butter then toss into the pumpkin spice mixture. Serve warm or at room temperature.
AMISH PEANUT BUTTER

INGREDIENTS:
16 oz. jar creamy peanut butter
13 oz. jar marshmallow fluff
1/3 cup honey
1/3 cup hot water

DIRECTIONS:
Stir everything in a bowl until smooth and creamy.

Store in an airtight container at room temperature for up to a week.

If it gets too thick, simply whisk in more hot water, a Tablespoon at a time, until desired consistency is reached.

Good served with crackers, bread, fruit, or ice cream!
GRINCH PRETZEL BITES

A quick and mess free treat that the kids can make on their own!

INGREDIENTS:
Square Bite Size Pretzels
Lime Green Candy Melts or Chocolate Candy Melts
Jumbo Heart Confectionaries

DIRECTIONS:
Preheat oven to 200 degrees F
Line baking sheet with pretzels
Top with 1 candy melt each
Bake 10-12 mintues. Not totally melted, just soft
Gently press candy heart once removed from oven, and let them cool until candy is hardened.
Enjoy!
EASY SWEET & SOUR CHICKEN

INGREDIENTS:
1 Tablespoon oil
1 lb. boneless, skinless chicken breast (cut into bite size pieces)
2 cups stir fry vegetables
1-8oz pineapples chunks in juice, undrained
½ cup sweet & sour sauce
1 cup water
2 cups minute rice, uncooked

DIRECTIONS:
1. Heat oil in large skillet on medium heat.
2. Add chicken; cook & stir 4 minutes until cooked
3. Add vegetables, pineapple with juice and sweet & sour sauce, mix well. Stir in water & bring to a boil.
4. Stir in rice, cover. Reduced heat to medium low, simmer 5 minutes. Remove from heat. Let stand 5 minutes or until almost all of the liquid is absorbed and rice is tender.
GLUTEN FREE CHOCOLATE MINT BROWNIES

INGREDIENTS:
- 2 eggs
- 1 cup granulated sugar
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1/2 cup melted butter or 1/2 cup canola oil
- 3/4 cup sifted rice flour
- 1/2 cup sifted cocoa
- 1/2 cup chopped walnuts

Peppermint Icing
- 2 Tablespoons butter
- 1 cup icing sugar
- 1 Tablespoon half and half cream
- 1/8 teaspoon peppermint extract

Glaze
- 2 Tablespoons butter
- 1/3 cup chocolate chips

DIRECTIONS:
Beat together eggs, sugar, vanilla extract and salt for one minute. Add melted butter or canola oil. Stir well with wooden spoon (not mixer) so that the sugar is well mixed with the butter or oil. Stir in the sifted flour, cocoa and walnuts. Lightly spray or grease 10x10 inch baking pan.

Microwave on high for 5-6 minutes in 1000 Watt microwave cook on medium for 5-6 minutes.

Stir together icing ingredients and spread over cooled brownies.

Glaze - Melt ingredients together in glass measuring cup in the microwave for about 1 minute on medium. Drizzle over peppermint icing layer. Chill and slice

Makes about 25 squares!

Enjoy!
Happy Holidays! Martin’s Home Center
MUSGROVE & CO. HOLIDAY BEVERAGES

A TROPICAL CHRISTMAS, COLD PRESSED JUICE:
Carrot
Orange
Pineapple
Lemon

HOLIDAY HOT COCOA:
Hot Cocoa with a hint of mint to glisten your nose.
KRINGLE CRACKERS

INGREDIENTS:
1 bag Oyster Crackers
1 pkg Buttermilk Ranch Dressing
1/2 tsp. Lemon Pepper
1 tsp. Dried Dill
1 tsp. Garlic Powder
1/2 tsp. Seasoned Salt
1/2 c. oil

DIRECTIONS:
Mix all ingredients
Pour over crackers
Stir to coat
Put on cookie sheet
Bake 250 degrees
15-20 minutes
HEARTY AUTUMN APPLE & PEAR SALAD

*FEATURING ARISTON SPECIALTIES OILS & BALSAMICS

INGREDIENTS/DIRECTIONS:
Dice the following items into small chunks:
Smoked turkey/chicken, green apple, red pear.

Assemble the above ingredients over greens of your choice.

DRESSING:
Mix 1 cup of Ariston Pear Cinnamon Infused Balsamic with 1-2 cups olive oil.
Add 2 tablespoons real maple syrup and a shake of salt & pepper.
Whisk together.
HOLIDAY DIPPED PEPPERMINT OREOS

INGREDIENTS:
28.6 oz Peppermint Oreos
2 packages
16 oz candy coating
CandiQuik, Ghiradelli’s, etc. sprinkles candies, etc

DIRECTIONS:
Cover your work surface with parchment paper.
Set out sprinkles, toppings, and candies.
Melt the chocolate/candy coating according to package directions. Dip the bottom of each Oreo into the chocolate and place on pronged dipping tool.
Use a spoon to drizzle melted chocolate over the top of each Oreo.
Gently tap the tool until all excess chocolate has dripped off.
Scrape the bottom of the tool against the bowl before carefully placing Oreo on the parchment paper.

Sprinkle on desired toppings. Let sit until chocolate has hardened.

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TRAIL MIX COOKIE CUPS

INGREDIENTS:
1 roll (16.5 oz) refrigerated peanut butter cookie dough
1/2 cup creamy peanut butter
1/2 cup chocolate hazelnut spread (Nutella or Jif)
1- 1/2 cups trail mix

Yields 24

DIRECTIONS:
1. Preheat oven to 350 degrees F. Spray 24 cups of mini muffin pan with non-stick cooking spray.
2. Shape the dough into (24) even size balls, about 1 1/4 inch each. Press each into the bottom and up sides of a muffin cup.
3. Bake for 12-14 minutes or until light golden brown. Remove from the oven and make an indentation in the center of each cup, using a wooden tart maker or the end of a wooden spoon handle. Cool in the pan for 15 minutes.
4. Carefully remove each cookie cup and place on a wire cooling rack.
5. Spoon 1 teaspoon of the chocolate spread and then 1 teaspoon of peanut butter into each cup. Top with a tablespoon of the trail mix. Transfer to serving platter and enjoy.
RAISIN OATMEAL COOKIES

INGREDIENTS:
1 ½ cups flour
1 teaspoon baking soda
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon salt
¾ cup margarine, softened
¾ cups packed brown sugar
¾ cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 ¾ cups old fashioned rolled oats
2 cups raisins

DIRECTIONS:

Bakers Note:
Substitute 2 tsp. of Mexican Real Vanilla. Instead of raisins use 1 cup Cranraisins or dried cherries & 1 cup of white chocolate chips.
PUMPKIN SCONES

INGREDIENTS:
2 cups of Self Raising Flour
1 Tablespoon of butter
1 cup of cold mashed pumpkin
1 egg
1 tablespoon of hot water
pinch of salt

DIRECTIONS:
Cream butter sugar, and hot water
Add the egg and beat well
Add pumpkin then sifted flour and salt
Roll out thick and cut into shapes
Bake in a hot oven for 10 minutes
Serve with butter
INGREDIENTS:
6 qts. popped popcorn
½ c. white karo syrup
2 c. brown sugar
½ t. salt
1 c. margarine
½ t. baking soda
½ t. vanilla
Optional:
2 c. salted peanuts
or cashews

DIRECTIONS:
Combine sugar, margarine, karo syrup, and salt in saucepan.

Bring to boil and cook for 5 minutes.

Take off heat and stir in baking soda and vanilla.

Pour over popcorn (and peanuts).

Spread evenly on baking sheet and put in oven at 200°.

Stir every 15 minutes for 1 hour.

Store in airtight container.
FESTIVE CREME DE MENTHE FUDGE piped into Christmas tree shapes are decorated with colored nonpareils and gold candy stars.

INGREDIENTS:
- 24 ounces Green Candy Melts*
- 1 (14 ounce) can sweetened condensed milk
- 3 tablespoons Creme de Menthe Liquor or Creme de Menthe Syrup
- 1-2 tablespoons rainbow nonpareils
- 30 gold star sprinkles

Prep Time: 20 mins  
Cook Time: 1 min  
Total Time: 21 mins

DIRECTIONS:
1. Place the Green Candy Melts in a large, microwave safe, mixing bowl.
2. Pour the sweetened condensed milk over top.
3. Stir just to coat the candy wafers.
4. Heat in the microwave on high power for 1 minute.
5. Allow the candy to sit in the microwave for 3 minutes.
6. Remove and slowly stir until melted.
7. If needed, heat for additional 15 second burst of 50% power, stirring slowly after each, until melted.
8. Stir in the Creme de Menthe Liquor or Cream de Methe syrup.
9. Cover with plastic wrap, and allow the fudge to cool and thicken, stirring every 5 minutes, until the fudge becomes the consistency of frosting.
10. Spoon the fudge into a pastry bag fitted with a large star tip.
11. Pipe a big swirl of fudge onto a parchment or wax paper lined baking sheet.
12. Pull up while piping to get a nice pointed tip on each fudge swirl Christmas tree.
13. Immediately sprinkle on some colorful nonpareils.
14. Add a gold star sprinkle on top of the Fudge Christmas tree.
15. Repeat creating about 30 Fudge Christmas Trees.

Recipe Notes: If you prefer to make this fudge using peppermint extract, reduce the amount of white chocolate to 18 ounces.

FUDGE CHRISTMAS TREES
COOL DESSERT

INGREDIENTS:
3 cups water
1-3 oz. vanilla pudding
1-3 oz. tapioca pudding
1-3 oz. jello-orange
1-8 oz cool whip
2-11 oz. mandarin oranges

DIRECTIONS:
Mix dry pudding jello in pan, add water, cook until mixture boils thickens, cool.
Add cool whip and drained oranges, chill
CHOCOLATE CHIP COOKIES

RECIPE FROM Katelyn Russell (Jay and Deanna Russell’s daughter)

INGREDIENTS:
3/4 cup sugar
3/4 cup packed brown sugar
1 stick butter, softened
1 large egg
2-1/4 cup all purpose flour
1 tsp baking soda
1/2 tsp salt
1 cup chopped nuts (optional)
12 oz package semisweet chocolate chips

DIRECTIONS:
Heat oven to 375 degrees
Mix sugars, butter, egg. Stir in flour, baking soda, salt. Stir in nuts and chocolate chips.
Drop dough on ungreased cookie sheet in 1 tbsp rounded spoonfuls.
Bake 8 to 10 minutes, centers should be soft.
Cool slightly, remove from sheet and cool on wire rack.
IMPOSSIBLY EASY FRENCH APPLE PIE

INGREDIENTS:
FILLING
3 cups thinly sliced peeled apples (3 medium)
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ cup Bisquick Gluten Free Mix
½ cup granulated sugar
½ cup milk
2 tablespoons butter or margarine, melted
3 eggs

STREUSEL
1/3 cup Bisquick Gluten Free mix
1/3 cup chopped nuts
¼ packed brown sugar
3 tablespoons firm butter

DIRECTIONS:
1. Heat oven to 325 degrees F. Spray 9-inch glass pie plate with cooking spray without flour.
   In medium bowl mix apples, cinnamon and nutmeg; place in pie plate.
2. In medium bowl stir remaining filling ingredients until will blended. Pour over apple mixture in pie plate. In small bowl mix all streusel ingredients using fork until completely crumbly; sprinkle over filling.
3. Bake 45 to 50 minutes or until knife inserted in center comes out clean.

Store in refrigerator.
PEANUT BUTTER BITES

INGREDIENTS /DIRECTIONS:
1 c. peanut butter
1 c. honey
Microwave for 1 minute, stir well to mix
Add 3 to 4 cups honey nut cheerios, mix well
Drop by spoonfuls onto wax paper. Let cool.
Store in an airtight container.
CHOCOLATE COVERED CHERRIES

(A MAN’S RECIPE)

INGREDIENTS / DIRECTIONS:
Jar of whole maraschino cherries with stem attached
1 bag of chocolate chips – milk chocolate, dark chocolate or white chocolate
Drain cherries. Melt chocolate in the microwave, stirring to make smooth.
Holding stem dip cherry in chocolate, place on wax paper, cool until hardened.
Store in an airtight container.
CHOCOLATE BUTTER BALLS

INGREDIENTS:
4 ounces softened unsalted butter
1 1/2 cups quick oats
1/8 cup cocoa powder
1/3 cup granulated sugar
1 teaspoon pure vanilla extract
1/8 cup water
1/2 cup powdered sugar

DIRECTIONS:
Mix all ingredients, except powdered sugar, in bowl and blend until it makes a dough. Be patient. Form into balls and chill for an hour or until firm. Roll in powdered sugar

This recipe makes 24 small cookies.