

Make It Merry

WITH
allrecipes

Poinsettia Punch on p. 2

**SAVORY & SWEET
RECIPE FAVORITES TO
CELEBRATE THE SEASON**



Happy Holidays

Inside you'll find a season's worth of holiday recipes to make your celebrations merry, because the best memories are made around the table.



Poinsettia Punch

PREP TIME 10 MINS | **TOTAL TIME** 10 MINS | **MAKES** 15 SERVINGS

- ¾ (64 fl oz) bottle cranberry juice
- 1 L club soda
- 1 (750 ml) bottle orange-flavored vodka
- 1 (750 ml) bottle champagne, or more to taste
- ½ c fresh cranberries

1. Combine chilled cranberry juice, club soda, vodka, and Champagne.
2. Garnish with fresh cranberries.



Sheet pan veggies

Try this easy side for delicious crunch and irresistible taste

Parmesan-Panko Asparagus Spears

PREP TIME 15 MIN | TOTAL 30 MIN | MAKES 4 SERVINGS

- | | |
|---|--------------------------------------|
| 2 large egg whites | 1 tsp dried Italian seasoning |
| 1½ tbsp mayonnaise | ⅛ tsp grated lemon peel |
| 1 pinch salt and ground black pepper to taste | 1 lb fresh asparagus spears, trimmed |
| 2 c panko bread crumbs | 2 tbsp olive oil, or more if needed |
| ½ c freshly grated Parmesan cheese | ½ lemon, juiced |

INSTRUCTIONS

1. Preheat oven to 425°F. Set a cooking rack over a baking sheet.
2. Whisk egg whites, mayonnaise, salt, and black pepper in a bowl until thoroughly combined. Mix panko crumbs, Parmesan cheese, Italian seasoning, and lemon peel together in a shallow bowl or on a piece of waxed paper.
3. Dip each asparagus spear into egg white mixture, then press into crumb mixture to coat. Place coated spears on prepared rack; drizzle with olive oil.
4. Bake asparagus in the preheated oven until coating is browned and crisp, 15 to 17 minutes. Squeeze lemon juice over asparagus and serve immediately.

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DELICIOUS & SATISFYING CRUNCH

MADE FRESH FROM SPECIALLY BAKED, CRUSTLESS BREAD.



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Roasted to perfection

This herb-glaze makes for a flavorful and elegant turkey for your table

Herb-Glazed Roasted Turkey

PREP TIME 30 MIN | **TOTAL** 4 HRS 45 MIN | **MAKES** 16 SERVINGS

1 (16 lb) whole turkey, neck and giblets removed	½ c melted butter
¼ c extra-virgin olive oil	2 tsp dried sage leaves
1 tsp salt	1 tbsp minced fresh parsley
1 ½ tsp ground black pepper	1 tsp dried basil
1 tsp ground thyme	1 tsp salt
1 c honey	

INSTRUCTIONS

1. Preheat oven to 325°F. Rinse the turkey, and pat thoroughly dry with paper towels. Brush the turkey with olive oil, inside and out.
2. Mix 1 teaspoon of salt, ½ teaspoon of pepper, and the thyme in a small bowl, and sprinkle the turkey with the mixture.
3. Place the turkey on a rack set in a roasting pan, and roast in the preheated oven for 2 hours.
4. In a bowl, stir together the honey, melted butter, sage, parsley, basil, 1 teaspoon salt, and 1 teaspoon pepper, until the mixture is smooth and well blended. Brush the turkey with the honey glaze and return to the oven.
5. Roast the turkey until no longer pink at the bone and the juices run clear, about 2 more hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 180°F. Continue to brush the turkey with the honey glaze frequently as it roasts. Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

A side to savor

Serve your main with these sweet and savory potatoes for a pairing everyone will love

Honey and Rosemary Sweet Potatoes

PREP TIME 15 MIN | **TOTAL** 1 HR 15 MIN | **MAKES** 6 SERVINGS

2 tbsp olive oil	1 tsp freshly ground black pepper
¼ c honey	3 large sweet potatoes, peeled and cut in 1-inch cubes
2 tbsp chopped fresh rosemary	
1 tsp salt	

INSTRUCTIONS

1. Preheat oven to 350°F. Line a baking sheet with foil or parchment paper.
2. Mix the olive oil, honey, rosemary, salt, and black pepper together in a large bowl, and stir the sweet potato cubes in the mixture to coat. Remove sweet potato cubes with a slotted spoon, and arrange in a single layer on the prepared baking sheet.
3. Bake in the preheated oven until tender, about 45 minutes. Turn oven heat up to 450°F and bake until browned, another 15 minutes.



home is where
**holiday spirit
is baked at 350°.**



A slice of the holidays

Impress your guests with this deliciously simple dessert

Dessert Pizza

PREP TIME 15 MIN | **TOTAL** 30 MIN | **MAKES** 12 SERVINGS

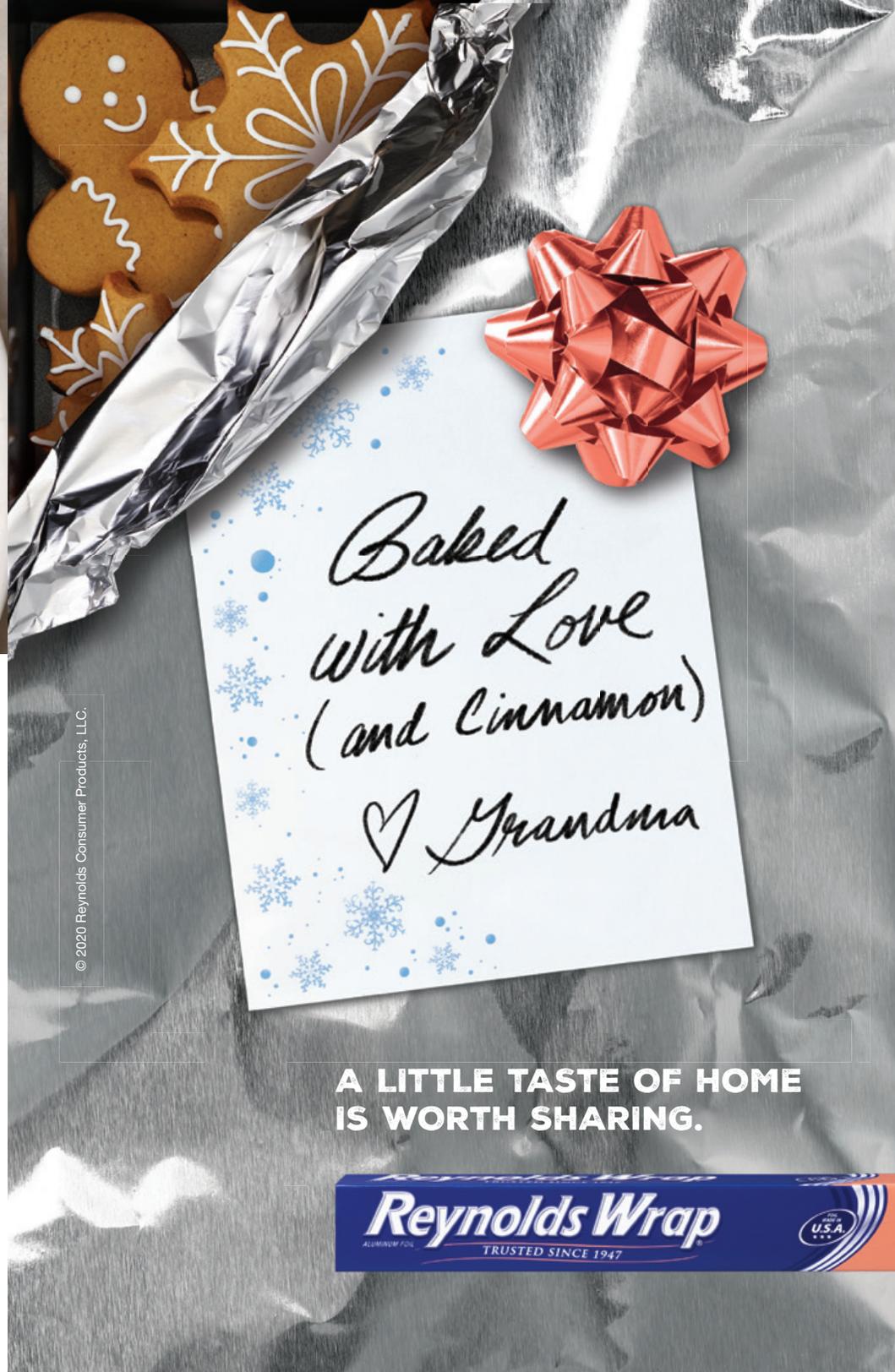
- | | |
|---|--------------------------------|
| 1 (18 oz) package refrigerated sugar cookie dough | ½ c sliced fresh strawberries |
| 1 (8 oz) container frozen whipped topping, thawed | ½ c crushed pineapple, drained |
| ½ c sliced banana | ½ c seedless grapes, halved |

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Press cookie dough evenly into a 12-inch pizza pan. Bake in preheated oven for 15 to 20 minutes until golden brown. Cool in pan on wire rack.
3. Spread whipped topping over cooled crust. Arrange fruit in a decorative pattern. Refrigerate until ready to serve.

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Taste the season

Enjoy the best of spicy and seasonal flavor with this baked apple crisp

Apple Crisp

PREP TIME 10 MIN | TOTAL 1 HR | MAKES 4 SERVINGS

4 medium apples (approx. 3 lbs) - peeled, cored, and chopped	½ c pecans
1 dash ground cinnamon	½ c brown sugar
1 dash ground nutmeg	½ c all-purpose flour
½ c walnuts	4 tbsp butter, diced
	1 pinch salt

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Place apples in a pie pan and dust with cinnamon and nutmeg. Cover with foil and bake for 20 minutes.
3. In a food processor, chop nuts with a few short pulses. Pour in sugar and flour and process to combine. Add butter and salt and process until mixture resembles coarse meal. Sprinkle topping over apples.
4. Bake in preheated oven for 30 minutes, or until golden brown.

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Baked
with Love
(and Cinnamon)
♡ Grandma

A LITTLE TASTE OF HOME
IS WORTH SHARING.





**YOUR KIDS WANT
NANA'S COOKIES.
YOU'RE NOT NANA.**



Top it off

Try this recipe with food coloring for a decorative finish to your cookies

Perfect and Delicious Royal Icing

PREP TIME 15 MIN | TOTAL 15 MIN | MAKES 48 SERVINGS

½ c water	2 tbsp light corn syrup
¼ c meringue powder	2 tbsp shortening
7 c confectioners' sugar	1 tsp vanilla extract

INSTRUCTIONS

1. Whip water and meringue powder on high speed in a large bowl using an electric mixer until fluffy and soft peaks form, 7 to 10 minutes. Gradually add confectioners' sugar, corn syrup, shortening, and vanilla extract while mixing on low speed. Increase speed back to high and beat until well-combined and smooth, about 3 minutes.

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**IT'S GONNA
BE GREAT™**



Make Nana proud and everyone else happy. Scan the code for this Holiday Painted Cookies recipe.



IT'S THE MOST
Wonderful
 Dessert
 OF THE YEAR

PEPPERMINT BARK COOKIES AND CREAM CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 35 min. | Makes: 16 servings
(incl. refrigerating)

WHAT YOU NEED

- 30 OREO Cookies, divided
- 1 Tbsp. butter or margarine, melted
- 35 starlight mints, divided
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 4 eggs
- 1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate
- 2 oz. BAKER'S White Chocolate

MAKE IT

- HEAT** oven to 325°F.
USE pulsing action of food processor to process 18 cookies until finely ground. Add butter; mix well. Press onto bottom of 9-inch springform pan. Bake 10 min.
- CRUSH** 30 mints, then chop 10 of remaining cookies. Beat cream cheese and sugar in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in crushed mints and chopped cookies. Pour over crust.
- BAKE** 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- MEANWHILE**, crush remaining mints, then chop remaining cookies. Cover baking sheet with parchment. Melt chocolates separately as directed on packages. Spread semi-sweet chocolate into thin layer on prepared baking sheet; top with tablespoonfuls of the white chocolate. Swirl gently with spoon. Top with crushed mints and chopped cookies. Refrigerate until firm.
- BREAK** chocolate bark into small pieces; sprinkle over cheesecake before serving.

Variation:
 Substitute 3/4 cup crushed candy canes for the starlight mints. Reserve 1 Tbsp. crushed candy for sprinkling over the swirled chocolate bark; stir remaining crushed candy into the cheesecake batter before baking as directed.



The holiday standard

Nothing says the holidays like the rich and creamy taste of cheesecake

Marbled Pumpkin Cheesecake

PREP TIME 30 MIN | TOTAL 7 HRS 40 MIN | MAKES 12 SERVINGS

- | | |
|---|-------------------------|
| 1 1/2 c crushed gingersnap cookies | 1 tsp vanilla extract |
| 1/2 c finely chopped pecans | 3 large eggs |
| 1/3 c butter, melted | 1 c canned pumpkin |
| 2 (8 oz.) packages cream cheese, softened | 3/4 tsp ground cinnamon |
| 3/4 c white sugar, divided | 1/4 tsp ground nutmeg |

INSTRUCTIONS

1. Preheat oven to 350°F. In a medium bowl, mix together the crushed gingersnap cookies, pecans, and butter. Press into the bottom, and about 1 inch up the sides of a 9-inch springform pan. Bake crust 10 minutes in the preheated oven. Set aside to cool.
2. In a medium bowl, mix together the cream cheese, 1/2 cup sugar, and vanilla just until smooth. Mix in eggs one at a time, blending well after each. Set aside 1 cup of the mixture. Blend 1/4 cup sugar, pumpkin, cinnamon, and nutmeg into the remaining mixture.
3. Spread the pumpkin flavored batter into the crust, and drop the plain batter by spoonfuls onto the top. Swirl with a knife to create a marbled effect.
4. Bake 55 minutes in the preheated oven, or until filling is set. Run a knife around the edge of the pan. Allow to cool before removing pan rim. Chill for at least 4 hours before serving.

THE HOLIDAYS ARE *Made* WITH





Cheers to you

Toast to the season with this spirited twist on a classic cocktail

Nogtini

PREP TIME 10 MIN | TOTAL 10 MIN | MAKES 1 SERVING

- | | |
|---------------------------------|-----------------------------------|
| 1 tsp chocolate syrup | 2 fl oz vodka |
| 1 c ice, or as needed | ¼ tsp plus 1 pinch ground nutmeg |
| 4 fl oz eggnog | 1 tbsp whipped cream, or to taste |
| 2 fl oz coffee-flavored liqueur | |

INSTRUCTIONS

- Swirl chocolate syrup around in a martini glass.
- Fill a cocktail shaker with ice. Pour eggnog, coffee-flavored liqueur, vodka, and ¼ teaspoon nutmeg over ice; cover and shake. Strain mixture into prepared martini glass; garnish with whipped cream and 1 pinch nutmeg.

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Peppermint Mocha

Stir 2 Tbsp. Torani Puremade Dark Chocolate Sauce, ½ crushed candy cane, ½ cup milk of choice and ½ cup coffee with a candy cane. Top with crushed candy cane and marshmallows.



Naturally amazing

Made with no artificial colors, flavors or preservatives

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Chocolate Martini

Shake 2 Tbsp. Torani Puremade Dark Chocolate Sauce, ¼ cup half and half and 1 shot of vodka in cocktail shaker. Pour in chilled martini glass and sprinkle with shaved chocolate.



Chocolatey Chai Tea

Heat 2 Tbsp. Torani Puremade Dark Chocolate Sauce, ½ cup water, ½ cup almond milk, and 1 chai black tea bag together until boiled and steep for 3 minutes.

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We've got answers to questions like
**honey, why are you flossing
that bundt cake?**

Crowd-pleasing cookies

Sweet preserves and crunchy walnuts make for the perfect cookie combination

Jam Thumbprints

PREP TIME 20 MIN | TOTAL 45 MIN | MAKES 2 DOZEN COOKIES

$\frac{2}{3}$ c butter	1 $\frac{1}{2}$ c all-purpose flour
$\frac{1}{3}$ c white sugar	2 large egg whites, lightly beaten
2 large egg yolks	$\frac{3}{4}$ c finely chopped walnuts
1 tsp vanilla extract	$\frac{1}{3}$ c strawberry preserves
$\frac{1}{2}$ tsp salt	

INSTRUCTIONS

1. Preheat oven to 350°F. Lightly grease cookie sheets, or line with parchment paper.
2. In a large bowl, cream together butter and sugar until light and fluffy. Beat in egg yolks, vanilla, and salt. Gradually mix in flour.
3. Shape dough into $\frac{3}{4}$ -inch balls. Dip in lightly beaten egg whites, then roll in finely chopped walnuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb.
4. Bake for 15 to 17 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely. Just before serving, fill centers of cookies with strawberry preserves.

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Discover the secret to the perfect holiday bundt cake, how to slice it expertly using dental floss, plus hundreds of other recipes made with heart healthy* California walnuts at [walnuts.org](https://www.walnuts.org).



So Simple. So Good.®

*Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant-based omega-3.

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