



allrecipes

MAKE IT

# Merry

RECIPES FOR A FESTIVE, FABULOUS HOLIDAY SEASON



LUXURY HAS ARRIVED  
in the yogurt aisle

## CHUNKY MONKEY PANCAKES

HANDS-ON 15 MIN    TOTAL 30 MIN    SERVES 8

### INGREDIENTS

- 1 cup flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- ¼ tsp. salt
- 2 eggs
- ¾ cup milk
- 3 Tbsp. butter, melted
- 1 Tbsp. sugar
- 1 tsp. vanilla extract
- 1 cup chopped banana
- ¾ cup semisweet miniature chocolate chips
- ½ cup chopped pecans
- Chocolate syrup and/or whipped cream, for serving

### MAKE IT

1. Stir together flour, baking powder, baking soda, and salt in a large bowl. In another bowl, whisk together eggs, milk, melted butter, sugar, and vanilla. Make a well in center of flour mixture. Add egg mixture and stir to combine. Do not overmix (batter should be slightly lumpy). Gently fold in banana, chocolate chips, and pecans.
2. Coat a large skillet or griddle with cooking spray. Heat over medium heat. Working in batches, add 2-Tbsp. portions of batter to skillet and cook until bubbles form and edges are dry, 1½ to 2 minutes. Flip and cook until bottoms are browned, 1½ to 2 minutes more. Repeat with remaining batter. Serve topped with chocolate syrup and/or whipped cream.

MAKE IT *Merry*





## SCRAMBLED EGG BRUNCH BREAD

HANDS-ON 25 MIN TOTAL 55 MIN SERVES 6

### INGREDIENTS

- 2 (8-oz.) cans refrigerated crescent rolls
- 4 oz. thinly sliced ham, chopped
- 4 oz. cream cheese, softened
- ½ cup milk
- 8 eggs
- ¼ tsp. salt
- Black pepper, to taste
- ¼ cup chopped red bell pepper
- 2 Tbsp. chopped green onion
- 1 tsp. butter
- ½ cup shredded cheddar cheese

### MAKE IT

1. Preheat oven to 375°F. Lightly grease a 13x18-inch rimmed baking sheet.
2. Unroll crescent dough side by side onto prepared baking sheet. Pinch together seams and perforations to seal into 1 large rectangle.
3. Add ham down center third of dough, leaving a 1-inch border on both short sides. (If dough gets too soft, chill or freeze for a few minutes.)
4. Whisk together cream cheese and milk in a bowl until smooth. Separate 1 egg, reserving egg white. Whisk the egg yolk, the 7 remaining whole eggs, salt, and black pepper into cream cheese mixture until well combined. Whisk in bell pepper and green onion.
5. Melt butter in a large nonstick skillet over medium heat. Add egg mixture; cook, stirring frequently, until just set, about 5 minutes. Spoon eggs over ham, leaving 1-inch border. Sprinkle with cheese.
6. With a short edge of the dough rectangle toward you, cut slits 1 inch apart in long edges, stopping about ½ inch from filling. Starting at a short edge, fold in alternating strips at an angle over filling. Pinch short edges into braided strips to seal. Beat reserved egg white; brush over dough. Bake until golden, 25 to 28 minutes.

MAKE IT *Merry*



A RECIPE TO REMEMBER, WITH FLAVOR THEY'LL NEVER FORGET.

MADE WITH MILK FROM GRASS-FED COWS THAT GRAZE ON THE LUSH PASTURES OF IRELAND.





# Make It Merry with Mushrooms

Deck the halls and fill your plate with mouthwatering mushrooms. From hearty mains to flavorful sides, mushrooms add flavor, comfort and joy to any holiday recipe.



Scan for recipe  
inspiration.

## ROASTED MUSHROOM SOUP

**HANDS-ON 25 MIN**    **TOTAL 40 MIN**    **SERVES 8**

### INGREDIENTS

- 12 oz. cremini mushrooms, halved
- 12 oz. fresh shiitake mushrooms, stemmed and halved
- 1½ tsp. minced garlic
- 1½ tsp. kosher salt
- 1 tsp. chopped fresh rosemary
- 5 Tbsp. extra-virgin olive oil, plus more for garnish
- 2 Tbsp. butter
- 2 small yellow onions, sliced
- 1 tsp. fresh thyme leaves, plus more for garnish
- ¼ cup dry sherry
- 1 (14.5-oz.) can low-sodium chicken broth
- 1½ cups milk
- ½ cup heavy cream
- ¼ tsp. freshly ground black pepper, plus more for garnish

### MAKE IT

1. Preheat oven to 400°F. Put mushrooms, ½ tsp. garlic, 1 tsp. salt, and rosemary in a bowl. Drizzle with olive oil and toss to coat; spread evenly onto a baking sheet. Roast mushrooms until golden brown, 20 to 25 minutes.
2. Melt butter in a large saucepan over medium heat. Add onions, thyme, and remaining 1 tsp. garlic; cook, stirring occasionally, until onions are softened, 7 to 10 minutes. Add sherry; cook, stirring occasionally, until almost evaporated, 1 to 2 minutes.
3. Reserve 1 cup roasted mushrooms. Purée remaining roasted mushrooms, onion mixture, broth, milk, and heavy cream in a blender until smooth, 1 to 2 minutes. (Vent blender to prevent steam buildup or use an immersion blender.) Return soup to saucepan; stir in pepper and remaining ½ tsp. salt. Cook soup over low heat, stirring frequently until soup just simmers, 5 to 10 minutes. Serve topped with reserved roasted mushrooms and additional thyme. Garnish with a drizzle of olive oil and additional pepper.

MAKE IT *Merry*



fresh  
MUSHROOMS

THE  
MUSHROOM  
COUNCIL

Instagram icon mushroomcouncil



## PRIME RIB

**HANDS-ON 15 MIN**

**TOTAL 4 HR, PLUS OVERNIGHT**

**SERVES 12**

### INGREDIENTS

- 1 (6-lb.) boneless prime rib roast
- 2 tsp. kosher salt
- 2 tsp. garlic powder
- 2 tsp. dried thyme
- 2 tsp. black pepper
- 2 stalks celery, cut into 2-inch pieces
- 1 carrot, cut into 2-inch pieces
- 1 small onion, quartered and separated
- 2 Tbsp. prepared horseradish
- 2 Tbsp. Dijon mustard
- 1½ cups plus 1 tsp. water
- 2 tsp. concentrated beef base
- 1 tsp. cornstarch

### MAKE IT

1. The day before serving, pat roast dry with paper towels. Set roast on a tray and chill overnight.
2. Remove roast from refrigerator 1 hour before cooking. Stir together salt, garlic powder, thyme, and pepper in a small bowl; sprinkle over roast.
3. Preheat oven to 450°F. Spread celery, carrot, and onion in a roasting pan. Arrange roast on top of vegetables. Roast 30 minutes.
4. Reduce oven temperature to 350°F. Cover roast with foil and continue cooking 1 hour 25 minutes. Remove foil and rub roast with horseradish and mustard. Continue cooking, uncovered, 20 minutes more, or until an instant-read thermometer inserted into thickest part registers 135°F for medium-rare. Transfer roast to a platter and tent with foil. Let rest 30 minutes. (Meat temperature will rise about 10°F during resting time.)
5. Meanwhile, make au jus: Skim fat from drippings in roasting pan, then set pan over a burner. Stir in 1½ cups water and the beef base. Bring to a boil, then use a wooden spoon to scrape up any browned bits from bottom of pan. Strain and discard vegetables; return pan juices to pan. Whisk together cornstarch and remaining 1 tsp. water in a small bowl. Whisk cornstarch mixture into sauce. Cook, stirring, until bubbly (sauce will be thin). Serve with roast.

**YOUR HOLIDAYS MADE EASY.**

Spend less time in the kitchen  
and more time around the table.

100% RECYCLED PAPER  
**Reynolds Wrap** **HEAVY DUTY**  
EASY PREP. EASY COOK. EASY CLEAN.

© 2023 Reynolds Consumer Products LLC

**MAKE IT** *Merry*



Imagine the  
**memories**  
you'll make 

with a  
*Raspberry Cream Cheese  
Candy Cane Crescent Danish*



## MINI CINNAMON ROLLS

**HANDS-ON 15 MIN**    **TOTAL 30 MIN**    **SERVES 8**

### INGREDIENTS

- 1 (8-oz.) pkg. refrigerated crescent rolls (such as Pillsbury)
- ½ cup packed dark brown sugar
- 1 Tbsp. cinnamon
- ½ cup powdered sugar
- 1 Tbsp. milk, or more as needed
- ¼ tsp. vanilla extract

### MAKE IT

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Unroll crescent roll dough onto a work surface and separate into 4 rectangles; firmly press diagonal perforations with your fingers to smooth and seal.
3. Stir together brown sugar and cinnamon in a small bowl. Sprinkle evenly over rectangles.
4. Roll each rectangle into a log, starting from a long side. Cut each log into 12 (½-inch-thick) slices. Arrange mini cinnamon rolls on prepared baking sheet. Bake until golden, 10 to 13 minutes. Transfer rolls to a plate and let cool 1 minute.
5. Meanwhile, stir together powdered sugar, milk, and vanilla in a small bowl until smooth. Drizzle over warm rolls.

MAKE IT *Merry*

Find recipe inspiration at [pillsbury.com](http://pillsbury.com)





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



## CUCCIDATI (ITALIAN FIG COOKIES)

**HANDS-ON 1 HR    TOTAL 9 HR, 45 MIN    MAKES 32**

### INGREDIENTS

- 3¾ cups flour
- ½ cup white sugar
- 4 tsp. baking powder
- ½ tsp. kosher salt
- ½ cup unsalted butter
- ¼ cup vegetable shortening
- ¾ cup whole milk
- 1 egg
- 1 tsp. vanilla extract
- ½ tsp. almond extract
- Cuccidati Filling (below right)**
- 2 cups powdered sugar
- Nonpareils

### MAKE IT

1. Process flour, white sugar, baking powder, and salt in a food processor until combined, about 5 seconds. Add butter and shortening; pulse until crumbly. Add ½ cup milk, the egg, vanilla, and almond extract. Process until a dough forms, about 10 to 20 seconds. Turn dough out onto a well-floured surface; knead until just smooth. Chill, wrapped in plastic wrap, 1 to 2 hours or up to 2 days.
2. Preheat oven to 375°F. Turn dough out onto a floured surface. Divide dough into 4 equal portions. Roll each portion into a 4x12-inch rectangle. Trim edges.
3. Divide Cuccidati Filling into 4 equal portions. Shape each into a 12-inch long log (about 1 inch in diameter). Put one portion on a dough rectangle, about 1 inch from a long edge. Dampen edges with water. Fold dough over, rolling gently to envelop filling and seal the dough seam. Repeat with remaining dough and filling. Cut each portion diagonally into 3-inch pieces. With seam sides down, cut 4 slits into cookies.
4. Put cookies, seam sides down, on a parchment-lined baking sheet, about 2 inches apart. Bake until bottoms are golden, 12 to 14 minutes. Cool completely.
5. Whisk together powdered sugar and remaining ¼ cup milk in a bowl until smooth. Dip each cookie into icing; transfer to a wire rack and allow excess to drip off. Decorate with nonpareils. Let set at least 20 minutes before serving. (Store in an airtight container up to 2 weeks; freeze up to 3 months.)

### CUCCIDATI FILLING

Working in batches if needed, pulse 2 cups dried figs, quartered, and 1 cup pitted dates, halved, in a food processor until finely chopped; transfer to a bowl. Process the zest and juice of 1 orange, 1 cup raisins, 1 cup toasted pecan halves, ¼ cup honey, 2 Tbsp. brandy, 1 tsp. cinnamon, ¼ tsp. each allspice and ground cloves, and ½ tsp. nutmeg in food processor until finely chopped and mixed. Add fig mixture; process, adding water 1 Tbsp. at a time, until mixture is a well-combined paste. Chill, covered, 8 hours or overnight.



## IT'S GONNA BE GREAT™



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

MAKE IT *Merry*



## CREAMY HOT COCOA

HANDS-ON 5 MIN

TOTAL 5 MIN

SERVES 4

### INGREDIENTS

- ½ cup sugar
- ½ cup unsweetened cocoa powder
- Pinch of salt
- ⅓ cup water
- 3½ cups milk
- ¾ tsp. vanilla extract
- Desired toppings, such as whipped cream, grated orange zest, and/or toasted jumbo marshmallows

### MAKE IT

1. Stir together sugar, cocoa powder, and salt in a medium saucepan. Add water; whisk until smooth. Bring to a simmer over medium heat. Simmer, stirring constantly until dissolved, 2 minutes.
2. Stir in milk; heat through until very hot. (Do not boil.) Remove from heat.
3. Stir in vanilla. Divide cocoa among 4 mugs and add desired toppings.

MAKE IT *Merry*

Torani.

# A STAND-UP SAUCE FOR STANDOUT DRINKS



MAKE IT  
PUREMADE

NO ARTIFICIAL FLAVORS  
OR PRESERVATIVES



Torani Puremade Sauces are conscientiously crafted to treat every taste as an opportunity to help people, partners, and communities thrive. Discover easy Torani recipes at [Torani.com](https://torani.com). Available in the Cocoa aisle at your local grocer or Supercenter.

© 2023 Torani/R. Torre & Company



NEVER MISS AN ISSUE!



**SPECIAL OFFER**

Hover your smart phone camera over the code to sign up for 4 issues for \$6.

