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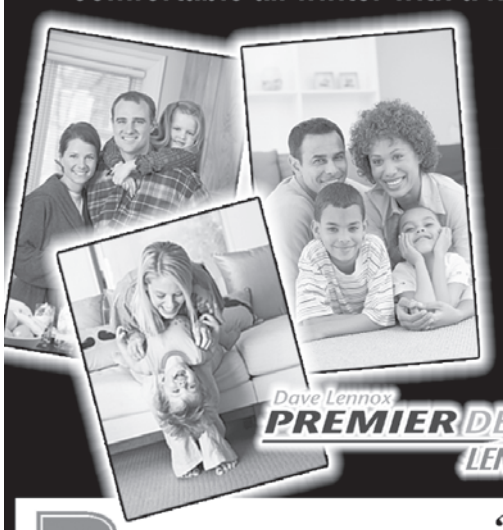

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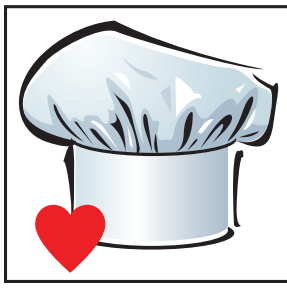

Now We're Cookin'

What is a hero without a sidekick; a quarterback without an offensive line; or, a singer without a do-op? The main dish is just a dish without great sides! We here at The Drummer test kitchen have provided a list of our favorite sides for that holiday meal. We hope you enjoy!

Roasted Cauliflower

Looking to spice up your vegetable sides for your next holiday meal? This recipe is fast, simple, and can be adjusted to fit your personal taste preferences. You can also add or sub broccoli, too!

Head of cauliflower/broccoli
Olive oil
Seasoned salt
Garlic powder
Onion powder
Parsley
Italian seasoning
Parmesan cheese



Preheat oven to 400 F.

Cut up cauliflower and put in a large bowl. Lightly coat with olive oil and toss.

Add the rest of the seasonings, to taste, and toss until cauliflower is evenly coated.

Spread out on tray and bake for 10 minutes. Flip cauliflower and bake for an additional 10 minutes, or until golden and crispy.

Serve hot, and enjoy!

Tortilla Chip-Chorizo Stuffing

Total Time: 1 hr 25 min
Prep Time: 25 min
Cook Time: 1 hr
Yield: 8 to 10 servings



9 T. unsalted butter, plus more for the baking dish
12 oz. dried chorizo, chopped
4 bunches scallions, chopped
4 (4 oz.) cans chopped green chiles, drained
2 tsp. ground cumin
3 c. low-sodium turkey or

Cookin'
Continued on Page 13



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Christmas Tree Cheesecake Brownies

Recipe courtesy of Jenn Fillenworth of "Jenny with the Good Eats" on behalf of Milk Means More
Prep time: 10 minutes
Cook time: 30 minutes
Servings: 16

Nonstick cooking spray

Cheesecake Batter:
8 oz. low-fat cream cheese, at room temperature
1/3 c. granulated sugar
2 eggs
1 T. all-purpose flour

Brownie Batter:
1 c. all-purpose flour
1/2 c. cocoa powder
1/2 tsp. salt
1 c. granulated sugar
1/4 c. vegetable oil
1/4 c. milk
2 eggs
1 tsp. pure vanilla extract

Decorations:
Green frosting
White frosting
Assorted sprinkles
Star-shaped sprinkles
Candy canes

Preheat oven to 350 F.

Coat 8-inch square baking pan with nonstick cooking spray; set aside.

To make cheesecake batter: Place cream cheese in bowl of stand mixer. Beat at medium speed until smooth and creamy. Add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add flour and beat mixture until blended.



Festive fun and baking holiday treats go hand-in-hand, and these Christmas Tree Cheesecake Brownies provide a perfect way to enjoy a holiday tradition in the kitchen with loved ones. Decorate your own version using green and white frosting, sprinkles of your choice and candy canes for "stumps" in the tree-shaped sweets.

Visit milkmeansmore.org to find more holiday inspiration. Materials Courtesy of Family Features.

To make brownie batter: In medium bowl, whisk flour, cocoa powder and salt until combined. In separate bowl, whisk sugar, oil, milk, eggs and vanilla until well combined. Add wet ingredients to dry ingredients and mix until blended.

Pour brownie batter evenly into prepared pan.

Carefully pour cheesecake batter over top, spreading evenly. Carefully swirl layers together using knife tip.

Bake 30 minutes until brownies are set.

Cool brownies completely in pan on wire rack before cutting into triangle pieces.

Decorate trees by piping green and white frosting. Top with assorted sprinkles and star-shaped sprinkles. Place 3-inch candy cane pieces in bottoms of brownies for stumps.





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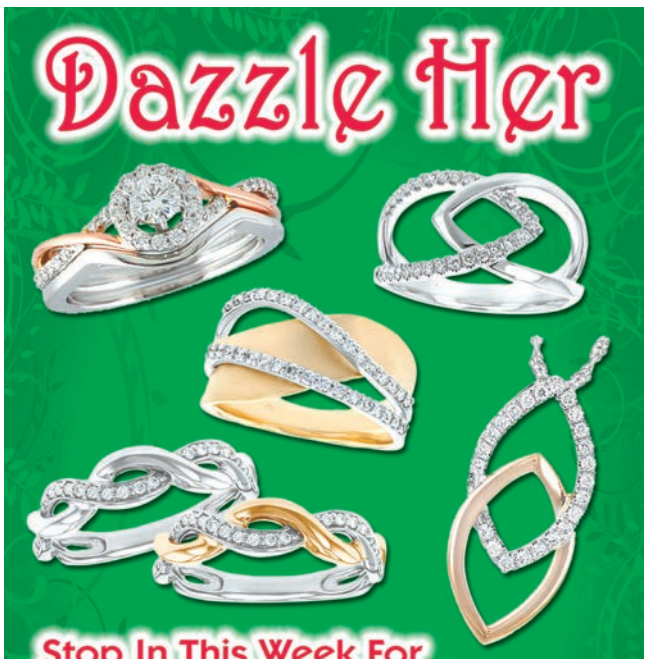

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Holiday Centerpieces to Savor

Celebrate the season and create long-lasting memories this year by serving tasteful main courses centered around tender cuts of beef.

With hand-cut choices like a Bone-in Frenched Prime Rib Roast, Butcher's Cut Filet Mignons, a Beef Brisket Flat and Premium Ground Beef from Omaha Steaks, you can create elegant holiday centerpieces such as Steak Au Poivre or a unique generational recipe, the Simon Family Brisket. Each cut of beef is hand-carved by expert butchers, flash-frozen to capture freshness and flavor at its peak and delivered directly to your door.

For a truly mouthwatering meal, make Fred Simon's Rib Roast Dubarry the focal point of the family table. As a favorite of Madame Dubarry, a prominent courtesan in French King Louis XVI's court, this version adapted by Fred Simon, fourth-generation family owner of Omaha Steaks, involves a marinade that gives the roast a smooth, rich, velvety flavor worthy of a royal dinner.

Find more inspiration to create a memorable holiday meal at OmahaSteaks.com.



Steak Au Poivre. All materials courtesy of Family Features. Source: Omaha Steaks

Steak Au Poivre

Prep time: 5 minutes
Cook time: 20 minutes
Servings: 2

2 Omaha Steaks Butcher's Cut Filet Mignons (5-6 ounces each), thawed
2 tsp. kosher salt
2 T. coarsely ground black pepper
1 T. vegetable oil
2 T. butter, divided
1/3 c. brandy or cognac
1 c. cream
1 T. Dijon mustard

Season steak with salt and pepper. Press seasoning into meat to create even coating.

In large skillet over medium-high heat, heat vegetable oil and 1 tablespoon butter until just smoking. Add steak and sear 4 minutes on each side for medium-rare. Once cooked to desired doneness, transfer steak to cutting board and tent with foil to rest.

Reduce heat to medium and add brandy to skillet. Allow to cook down about 1 minute

Centerpieces
Continued on Page 7

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Centerpieces

Continued from Page 6

while stirring to scrape off any browned bits from bottom of pan. Once brandy reduces by half, add cream, Dijon mustard and remaining butter; continue cooking until mixture begins to reduce and thicken, 5-7 minutes.

Slice steaks against grain and top with sauce.

Fred Simon's Rib Roast Dubarry

Prep time: 5 minutes, plus 5-12 hours marinating time
Cook time: 2 hours, 15 minutes-2 hours, 45 minutes, plus 15 minutes for sauce



Fred Simon's Rib Roast Dubarry. All materials courtesy of Family Features. Source: Omaha Steaks

Servings: 4-6

3 c. red wine, divided
1/4 c. olive oil
3 cloves garlic, minced
2 tablespoons coarse ground mustard
1 bay leaf
1 Omaha Steaks® Bone-In Frenched Prime Rib Roast (4 lbs.), thawed
1 T. kosher salt, plus additional, to taste, divided
1 T. coarse ground pepper, plus additional, to taste, divided
2 T. canola oil
1 onion, quartered
4 carrots, quartered
4 celery stalks, quartered
1 head garlic, halved horizontally
4 sprigs fresh thyme
2 sprigs fresh rosemary
2 c. beef stock, divided
3 T. unsalted butter

In 2-gallon resealable bag, mix 2 cups wine, olive oil, garlic, mustard and bay leaf. Add roast, seal and place in refrigerator to marinate at least 5 hours or overnight, turning occasionally.

Remove roast from marinade and pat dry. Season generously with salt and pepper.

Preheat oven to 250 F.

Centerpieces

Continued on Page 8











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Simon Family Brisket. All materials courtesy of Family Features. Source: Omaha Steaks

Centerpieces

Continued from Page 7

Preheat large skillet over high heat. Add canola oil. Place roast in skillet and sear until well browned on all sides. Set skillet aside, leaving juices and browned bits for making sauce.

In roasting pan lined with foil, add onion, carrots, celery, garlic, thyme and rosemary. Place roast on top of aromatics bone-side down. Add 1 cup beef stock.

Place in oven on center baking rack. Roast 2 hours, 15 minutes-2 hours, 30 minutes for rare or 2 hours, 30 minutes-2 hours, 45 minutes for medium-rare. Remove from oven. Place roast on cutting board. Tent with foil.

Place any accumulated juices from roast in measuring cup. Add remaining beef stock to make 1 cup total. Pour into skillet over medium-high heat. Add remaining wine and bring to boil, stirring occasionally, until reduced by half. Remove from heat and whisk in butter. Season with salt and pepper, to taste.

Carve roast and serve with sauce.

Simon Family Brisket

Prep time: 10 minutes
Cook time: 4 hours, plus 20 minutes resting time
Servings: 4

1 Omaha Steaks Beef Brisket Flat (2 lbs.), thawed
1 package (1.1 oz.) dry onion soup mix
1 can (14 oz.) whole cranberries
1 c. chili sauce
1 c. ginger ale

Preheat oven to 250 F. Place brisket in large ovenproof baking dish.

In bowl, mix onion soup mix, cranberries and chili sauce. Spoon over top of brisket. Pour ginger ale around edges of brisket.

Cover with foil and bake 4 hours.

Remove from oven and let rest 20 minutes. Remove brisket from baking dish and place on cutting board. Slice brisket against grain and place in serving dish. Top with sauce and serve.



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White Chocolate Peppermint Popcorn Bark. All materials courtesy of Family Features. Source: Popcorn Board

Pop Up Holiday

Traditions New and Old

From decorating the tree to carving the turkey, there are many time-honored holiday traditions observed by families around the country. However, the holiday season is about more than just celebrating old traditions.

A perfect opportunity for creating new memories and, in turn, traditions, popcorn can serve as an ideal ingredient to bring family time to life. Whether wrapping the tree with garland made from the light and airy treat, filling clear ornaments with freshly popped kernels or simply popping up a bowl as a nutritious alternative to other holiday noshes, popcorn makes it easy to get hands-on while you deck the halls.

These seasonal recipes for traditional treats like peppermint bark and popcorn balls plus edible trees and a more elegant take on a simple snack highlight low-fat, non-GMO, gluten-free whole-grain popcorn as the main ingredient. Find more modern takes on traditional holiday recipes at popcorn.org.

White Chocolate Peppermint Popcorn Bark

Yield: 1 pound

5 c. popped popcorn
12 oz. white chocolate baking chips
1 c. crushed hard candy peppermints

Cover baking pan with foil or wax paper; set aside.

Place popcorn in large bowl; set aside.

In double boiler over barely simmering water, melt chocolate, stirring until smooth.

Stir in crushed peppermints.

Pour chocolate mixture over popcorn and stir to coat.

Spread onto prepared pan; cool completely. When chocolate is cooled and set, break into chunks.

Cranberry Popcorn Balls

Yield: 18 balls

2 c. sugar
1 c. whole berry cranberry sauce, slightly mashed

Pop Up Holiday
Continued on Page 10

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Pop Up Holiday

Continued from Page 9

1 T. grated orange peel



Cranberry Popcorn Balls. All materials courtesy of Family Features. Source: Popcorn Board

1/2 c. cranberry juice
1/2 c. light corn syrup
1 tsp. vinegar
1/2 tsp. salt
5 qts. unsalted, popped popcorn
Butter

In heavy saucepan, combine sugar, cranberry sauce, grated orange peel, cranberry juice, corn syrup, vinegar and salt.

Bring to boil; lower heat and cook until temperature reaches 250 F on candy thermometer.

Slowly pour cranberry mixture onto hot popcorn; mix until well-coated.

Let stand 5 minutes, or until mixture can easily be formed into balls.

Butter hands and form into 3-inch balls.

Easy, Elegant Holiday Popcorn

Yield: 8 cups

8 c. popped popcorn
1/2 c. milk chocolate chips
1/2 c.up white chocolate chips
Candy sprinkles

Line baking sheet with wax paper. Spread popcorn in thin layer on prepared pan.

Place chocolate chips in microwave-safe bowl. Microwave on medium 30 seconds; stir. If necessary, microwave in additional 10-second increments, stirring after each heating, until chips are melted and smooth. Drizzle over popcorn.

Place white chocolate chips in separate microwave-safe bowl. Microwave on medium 30 seconds; stir. If necessary, microwave in additional 10-second increments, stirring after each heating, until chips are melted and smooth. Drizzle over popcorn.

Sprinkle desired amount of candy sprinkles over warm chocolate-coated popcorn.

Allow chocolate drizzles to set until firm. Break popcorn into pieces.

Note: Chocolate chips can be replaced with cut up chocolate bars.

Festive Popcorn Trees

Yield: 10 trees

10 c. air-popped popcorn
1 bag (10 oz.) miniature marshmallows
2 T. butter
1 tsp. vanilla extract
Nonstick cooking spray
Green decorating sugar
Blue decorating sugar
1 tube white frosting
Small, colorful candies such as sprinkles and miniature silver dragees

Place popcorn in large bowl.

In medium saucepan over medium-low heat, stir marshmallows and butter until marshmallows are melted and mixture is smooth. Remove

Pop Up Holiday
Continued on Page 15



Easy, Elegant Holiday Popcorn. All materials courtesy of Family Features. Source: Popcorn Board



Festive Popcorn Trees. All materials courtesy of Family Features. Source: Popcorn Board

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Rich, Flavorful Recipes for Memorable Holiday Moments



Overnight Walnut French Toast with Cranberry Walnut Ginger Compote. All materials courtesy of Family Features. Source: California Walnuts

For many families, spending special moments with loved ones feels more important than ever this year. Whether you're spending the holidays with family or inviting them for a virtual call from afar, you can plan ahead to enjoy the same dishes even without being at the same table.

Tap into family favorites like these seasonal sweets that include California Walnuts for rich, holiday-worthy flavor. Overnight Walnut French Toast with Cranberry Walnut Ginger Compote offers a tart-sweet combination perfect for a holiday brunch and allows you to prep the night before and simply pop in the oven when you wake up.

Drizzled with a chocolate-peppermint glaze and finished with walnuts and crushed peppermint candies, a Walnut Chocolate Peppermint Bundt Cake can provide the perfect finish to the festivities. The soft cake and crunchy walnuts contrast for an ultimate texture combination.

Find more sweet holiday recipes at walnuts.org.

Overnight Walnut French Toast with Cranberry Walnut Ginger Compote

Total time: 1 hour
Servings: 12

Cranberry Walnut Ginger Compote:
1/2 c. California Walnuts
2 c. cranberries
1/2 c. orange juice
1/2 c. maple syrup
1/4 tsp. ground ginger
1 orange, zest only

Overnight Walnut French Toast:
8 slices Texas Toast or 1" thick slices French bread
1/4 c. butter, melted, plus additional for baking dish, divided
2-1/2 c. milk or walnut milk
1/2 c. sugar
2 tsp. vanilla extract
1 tsp. cinnamon
6 eggs

To make Cranberry Walnut Ginger Compote: Preheat oven to 350 F. Place walnuts on baking sheet and toast 8 minutes. Remove from heat and chop coarsely.

In medium pot over medium heat, combine toasted walnuts, cranberries, orange juice, syrup, ginger and orange zest. Bring to boil and stir frequently

Holiday Moments
Continued on Page 12

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Holiday Moments

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12-15 minutes until cranberries pop and liquid starts to reduce.

Transfer to container and refrigerate once cooled.

To make Overnight Walnut French Toast: Preheat oven to 350 F.

Place bread on baking sheet and bake 5 minutes, or until lightly toasted on outside but still soft on inside. Butter 13-by-9-inch baking dish.

In large bowl, whisk milk, sugar, 1/4 cup butter, vanilla extract, cinnamon and eggs. Dip each bread slice in mixture and let soak about 15 seconds on each side. Place in prepared baking dish, overlapping slices slightly, if necessary.

Cover and refrigerate a few hours or overnight.

Preheat oven to 350 F. Bake 50-60 minutes, or until golden brown and somewhat firm to touch. Serve immediately topped with Cranberry Walnut Ginger Compote.



Walnut Chocolate Peppermint Bundt Cake. All materials courtesy of Family Features. Source: California Walnuts

Walnut Chocolate Peppermint Bundt Cake

Total time: 1 hour, 30 minutes
Servings: 16

Cake:
1 c. butter, plus additional for greasing pan, divided
1/2 c. unsweetened cocoa powder, plus additional for dusting pan, divided
1 c. water
2-1/4 c. sugar
1 tsp. peppermint extract
3 eggs
2 c. flour
3/4 tsp. baking powder
1/2 tsp. salt
1/4 tsp. baking soda
1/2 c. buttermilk
1 c. California Walnut halves and pieces

Chocolate Peppermint Truffle Glaze:
1/3 c. dark chocolate chips
3 T. butter
2 T. milk
1/2 tsp. peppermint extract

Toppings:
1/2 c. coarsely chopped California Walnuts
1/2 c. crushed peppermint candy

To make cake: Preheat oven to 350 F. Lightly butter bundt pan then dust with cocoa powder. Turn pan, tapping, to coat on all sides; tap out excess.

In small saucepan over low heat, melt 1 cup butter, 1/2 cup cocoa powder and water, whisking until smooth; let cool.

Transfer to bowl of mixer and lightly beat in sugar, peppermint extract and eggs.

In medium bowl, mix flour, baking powder, salt and baking soda. Add about 1/3 of dry ingredients to choco-

Holiday Moments
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Cookin'

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chicken broth
2 large eggs
1/2 c. chopped fresh cilantro
1 (13 oz.) bag corn tortilla chips, coarsely crushed
8 c. stale white bread cubes
2 c. cubed queso fresco cheese
1 c. dried cranberries or raisins
Kosher salt and freshly ground pepper

Preheat the oven to 375 degrees F. Butter a 3-quart baking dish. Melt 8 tablespoons butter in a large skillet over medium heat; add the chorizo, scallions, chiles and cumin and cook, stirring, until the chorizo is slightly browned, about 4 minutes. Add the broth and bring to a simmer.

Whisk the eggs and cilantro in a large bowl. Add the tortilla chips, bread, cheese and dried cranberries and season with salt and pepper. Slowly pour in the chorizo-broth mixture and toss to combine. Transfer the stuffing to the prepared baking dish; dot with the remaining 1 tablespoon butter. Cover with aluminum foil and bake 30 minutes, then uncover and bake until golden, about 30 more minutes.

Cook's Note: If you're using fresh bread, dry the cubes in a 300 degrees F oven for 15 to 20 minutes.

Slow Cooker Sweet Potato Casserole

Prep: 30 mins
Cook: 4 hrs
Total: 4 hrs 30 mins
Servings: 8
Yield: 8 servings



2 (29 oz.) cans sweet potatoes, drained & mashed
1/3 c. butter, melted
2 T. white sugar
2 T. brown sugar
1 T. orange juice
2 eggs, beaten
1/2 c. milk
1/3 c. chopped pecans
1/3 c. brown sugar
2 T. all-purpose flour
2 tsp. butter, melted

Lightly grease a slow cooker.

In a large bowl, blend sweet potatoes, 1/3 cup butter, white sugar and 2 tablespoons brown sugar. Beat in orange juice, eggs and milk. Transfer this mixture to the prepared slow cooker.

In a small bowl, combine pecans, 1/3 cup brown sugar, flour and 2 tablespoons butter. Spread the mixture over the sweet potatoes. Cover the slow cooker and cook on HIGH for 3 to 4 hours.

Green Bean Casserole

1 can cream of chicken w/ mushroom soup

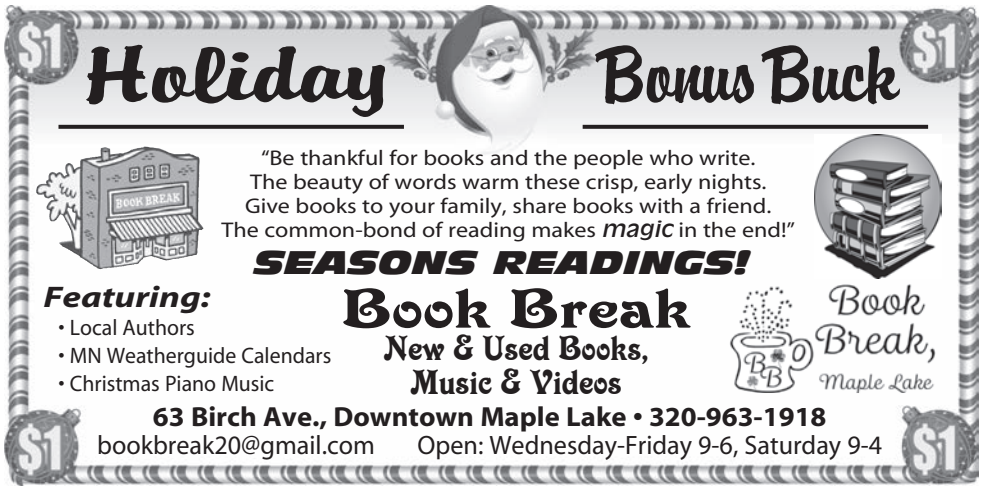


1 can cream of mushroom soup
4 cans French style green beans
1/3 c. milk
Splash of Worcestershire sauce
Minced onion

Cookin'

Continued on Page 14









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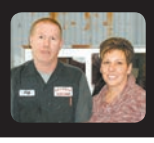

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Cookin'

Continued from Page 13

Sm. can sliced mushrooms
Pepper, to taste
French's® Onions

Combine all ingredients, through pepper; pour into casserole. Bake at 375 degrees for 1 hour, adding the onions in the last 10-15 minutes.

Garlic and Herb Mashed Potatoes

Prep Time: 40 min.
Cook Time: 2 hours
Makes: 10 servings



4 lbs. Yukon Gold potatoes (about 15 med.), peeled & cubed
1 pkg. (8 oz.) cream cheese, cubed & softened
1/2 c. butter, cubed
1 c. sour cream
1/3 c. heavy whipping cream
3 T. minced fresh chives
1 T. minced fresh parsley
3 garlic cloves, minced
1 tsp. minced fresh thyme
1/2 tsp. salt
1/4 tsp. pepper

Place potatoes and water to cover in a 6-qt. stockpot; bring to a boil. Reduce heat; cook, uncovered, until tender, 10-15 minutes. Drain potatoes; return to pot. Mash potatoes, gradually adding cream cheese and butter. Stir in remaining ingredients.

Transfer to a greased 3- or 4-qt. slow cooker. Cook, covered, on low to allow flavors to blend, 2-3 hours.

French Bread Stuffing



1 (16 oz.) loaf of French bread
6 T. butter, divided
Garlic salt - to taste
Garlic powder - to taste
Onion powder - to taste
2 c. vegetable or chicken broth
1 c. diced onions
1 c. diced celery
3 cloves of garlic
1/2 tsp. salt
1/4 tsp. thyme
1/4 tsp. sage
1-1/2 tsp. Italian seasoning

Preheat oven to 350°F. Cut bread in half lengthwise, butter both sides. Sprinkle with garlic salt, garlic powder and onion powder. Cut into bite-sized pieces, 1/2 in. to 1 in. cube. Spread out on roasting sheet, bake until lightly roasted (not quite toasted).

While bread is roasting, warm broth in small saucepan (keep warm).

In 2 qt. saucepan, melt remaining butter, sauté onions, garlic, salt and celery. Sauté until onions are translucent and celery is somewhat tender. Stir in thyme, sage and Italian seasoning. Cook a couple of minutes, add bread pieces, mix well. Add broth, mix well. Cover, remove from heat, let sit for 10-12 minutes. Serve.

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Pop Up Holiday

Continued from Page 10

from heat. Stir in vanilla extract. Pour mixture over popcorn in bowl. Toss well to coat popcorn evenly.

Line baking sheet with foil. Spray hands with nonstick cooking spray then scoop about 1 cup popcorn mixture. Shape mixture into cone, keeping base flat to form tree.

Holiday Moments

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late mixture and beat on low speed to combine. Add 1/4 cup buttermilk and beat again. Repeat steps ending with flour mixture, mixing only until combined. Fold in walnuts.

Spread in prepared pan and bake 50-60 minutes, or until toothpick inserted in center comes out clean. Let cool then invert onto serving plate or platter.

To make Chocolate Peppermint Truffle Glaze: While cake bakes, melt chocolate chips, butter, milk and peppermint extract together until smooth. Let cool slightly to thicken then drizzle over cake. Top with walnuts and peppermint candies.

Sprinkle tree with decorating sugars; place tree on baking sheet. Make nine additional trees.

Using decorating tip, pipe frosting on trees to make garland then decorate with sprinkles and silver dragees, as desired.

Serving suggestion: Place each tree on sugar cookie and decorate serving tray with shredded coconut to resemble snow.

Notes: For best flavor and color, start recipe with unflavored white popcorn.

You can make colored sugar by adding food coloring to sugar then stirring in bowl or shaking vigorously in sealed container. Add additional food coloring for more intense tones.

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