

Ring in the New Year with family and friends? Here are a few tasty recipes to add to the festivities. If you have a recipe to share, please submit to [ads@thedrummer.com](mailto:ads@thedrummer.com).

## Champagne Jelly Flutes

*Level: Easy*

*Total: 3 hr 10 min (includes cooling and chilling times)*

*Active: 30 min*

*Yield: 8 servings*

3 (1/4 oz.) packets unflavored powdered gelatin  
1/2 c. sugar  
1 bottle dry sparkling wine, such as Champagne or Prosecco, chilled  
2 c. sparkling pale white grape juice, chilled  
8 raspberries  
1 T. half-and-half

**Special equipment:** eight 8-ounce Champagne flutes

Prepare an ice bath in a large bowl and set an 8-cup glass spouted measuring cup inside of it. Put eight 8-ounce Champagne flutes in the refrigerator to chill.

Sprinkle the gelatin evenly over 2 cups cold water in a medium saucepan. Let sit until the gelatin softens (it will become translucent), about 5 minutes. Add the sugar then cook over medium-low heat, stirring gently, until the sugar and gelatin dissolve completely, about 5 minutes (don't let the liquid come to a boil). Pour the gelatin mixture into the prepared measuring cup over the ice bath, stirring the mixture a few times until it feels lukewarm. Stir in the sparkling wine and grape juice. Pour 1/2 cup of the sparkling wine mixture into a small bowl then neatly pour the remaining mixture into the 8 flutes.

Refrigerate the flutes and the reserved mixture in the bowl for 30 minutes (the jelly will be lightly thickened). Gently push a raspberry down into the center of each flute with a skewer, letting some gelatin cover it, until the raspberry is held in place.

Add the half-and-half to the reserved gelatin mixture in the bowl and whisk vigorously until the mixture looks like foam. Spoon the foam on top of each flute of jelly. Return the flutes to the refrigerator and chill until the gelatin sets completely, about 2 hours.

## Cranberry Sauce Meatballs

*Prep/Total Time: 30 min.*

*Yield: about 5 dozen*

1 can (14 oz.) jellied cranberry sauce  
1 bottle (12 oz.) chili sauce  
3/4 c. packed brown sugar  
1/2 tsp. chili powder  
1/2 tsp. ground cumin  
1/4 tsp. cayenne pepper  
1 pkg. (32 oz.) frozen fully cooked homestyle meatballs, thawed

In a large saucepan over medium heat, combine the first six ingredients; stir until sugar is dissolved. Add meatballs; cook until heated through, 20-25 minutes, stirring occasionally.

**Editor's Note:** To prepare in a slow cooker, heat sauce ingredients as directed. Add sauce and meatballs to a 4-qt. slow cooker. Cook, covered, on low until heated through, 2-3 hours.

**Freeze Option:** Freeze cooled meatball mixture in freezer containers. To use, partially thaw in refrigerator overnight. Microwave, covered, on high in a microwave-safe dish until heated through, gently stirring and adding a little water if necessary.

## Apple-Gouda Pigs in a Blanket

*Prep/Total Time: 30 min.*

*Yield: 2 dozen*

1 tube (8 oz.) refrigerated crescent rolls  
1 sm. apple, peeled & cut into 24 thin slices  
6 thin slices Gouda cheese, quartered  
24 miniature smoked sausages  
Honey mustard salad dressing, optional

Preheat oven to 375°. Unroll crescent dough and separate into 8 triangles; cut each lengthwise into 3 thin triangles. On the wide end of each triangle, place 1 slice apple, 1 folded piece cheese and 1 sausage; roll up tightly.

Place 1 in. apart on parchment-lined baking sheets, point side down. Bake until golden brown, 10-12 minutes. If desired, serve with dressing.

## Toasted Ravioli

*Yields: 6 Servings*

*Prep Time: 10 min*

*Cook Time: 3-4 min*

*Total Time: 1 hr*

2 lg. eggs

1/2 c. milk  
1 c. Italian bread crumbs  
1/4 c. freshly grated Parmesan cheese, plus more for serving  
Kosher salt  
Freshly ground black pepper  
1 lb. frozen ravioli  
Marinara, warmed (for serving)  
Vegetable oil, for frying

**For Frying:** Line a large baking sheet with parchment. In a shallow bowl, whisk together eggs and milk. In another shallow bowl, combine bread crumbs and Parmesan. Season with salt and pepper.

Working one at a time, dip ravioli in egg mixture then in bread crumbs, pressing to coat. Place on prepared baking sheet. Freeze until solid, 30 minutes.

In a large pot over medium heat, heat 2" oil until shimmering (about 365°). Working in batches, fry ravioli until golden and pasta is cooked through, 3 to 4 minutes, flipping as necessary. Place on a paper towel lined plate and immediately sprinkle with more Parmesan.

Serve warm with marinara for dipping.

**For Air Fryer:** Line a large baking sheet with parchment. In a shallow bowl, whisk together eggs and milk. In another shallow bowl, combine bread crumbs and Parmesan. Season with salt and pepper.

Working one at a time, dip ravioli in egg mixture then in bread crumbs, pressing to coat, then dip back in egg mixture. Place on prepared baking sheet. Freeze until solid, 30 minutes.

Working in batches, place in basket of air fryer and cook at 400° for 7 minutes. Remove from basket and top with Parmesan.

Serve warm with marinara sauce for dipping.

## Spinach Artichoke Baked Brie

*Level: Easy*

*Total: 2 hr*

*includes chilling time)*

*Active: 40 min*

*Yield: 10 to 12 servings*

1 (10 oz.) box frozen leaf spinach, thawed, drained  
4 oz. cream cheese, at room temp.  
2 T. mayonnaise  
2 T. sour cream  
1 sm. clove garlic, grated  
1/4 c. canned artichoke hearts (about 2), drained well & coarsely chopped  
1/4 c. shredded whole-milk mozzarella  
2 T. grated Parmesan  
Kosher salt & freshly ground black pepper  
1 lg. egg, lightly beaten  
1 sheet frozen puff pastry (from a 17.3 oz. box), thawed  
1 (16 oz.) wheel of brie  
Crackers & crostini, for serving

Put the spinach in a clean kitchen towel over a bowl or the sink and twist to squeeze out all the moisture. Coarsely chop.

Put the cream cheese, mayonnaise, sour cream and garlic in a large bowl; mix vigorously until combined and smooth. (If you prefer, you can use a stand mixer fitted with the paddle attachment.) Add the spinach to the cream cheese mixture, breaking it up as you add it. Add the artichokes, mozzarella and Parmesan, mixing to combine. Season with salt and pepper, then refrigerate until ready to use.

Line a baking sheet with parchment paper. Whisk the egg with a splash of water in a small bowl. Roll out the puff pastry to a 13-by-12-inch wide rectangle. Cut a 1-inch wide strip of dough off the shorter end to create a 12-by-12-inch square, reserving the strip for decorating. Transfer the square to the prepared baking sheet. Place the wheel of brie in the center of the dough. Top with the chilled spinach-artichoke mixture. Fold the puff pastry up and over the brie, brushing the edges with a little egg wash and pinching to seal. Form the reserved strip of dough into a bow. Brush a little egg wash on the center of the pastry and gently press the bow on top to secure. Brush the bow and the entire exterior of the pastry with the egg wash, then return it to the refrigerator to chill, about 30 minutes.

Preheat the oven to 375 degrees F.

Bake until the pastry is golden brown and cooked through, about 40 minutes. Let sit for 15 minutes, then serve warm with crackers and/or crostini.

## Fondue Stuffed Mushrooms

*Level: Easy*

*Total: 45 min*

*Active: 20 min*

*Yield: 8 servings*

2 lbs, button mushrooms (about 30), stemmed  
2 T. extra-virgin olive oil  
Kosher salt & freshly ground pepper  
2 T. unsalted butter  
2 cloves garlic, chopped  
3/4 c. panko breadcrumbs, plus more for topping  
1/4 c. finely chopped fresh parsley  
Finely grated zest of 1 lemon

6 oz. raclette cheese, cut into about 30 half-inch cubes

Preheat the oven to 350 degrees F. Set a rack on a rimmed baking sheet. Toss the mushrooms with the olive oil; season with salt and pepper. Arrange open-side down on the rack. Bake until tender, about 30 minutes.

Meanwhile, melt the butter in a medium skillet over medium heat. Add the garlic and cook until softened, about 2 minutes. Add the panko and cook, stirring occasionally, until golden, about 5 minutes. Stir in the parsley, lemon zest and 1/2 teaspoon salt.

Turn the mushrooms open-side up. Fill each with 1/2 teaspoon of the panko mixture and a cube of cheese; sprinkle with more of the panko mixture. Bake until the cheese is melted and the panko is golden, 5 minutes.

## New Year's Eve Chicken Wings

*Prep: 30 mins*

*Cook: 45 mins*

*Additional: 10 mins*

*Total: 1 hr 25 mins*

*Yield: 20 servings*

Cooking spray

2 qts. vegetable oil for frying

5 lbs. chicken wings, separated at joints, tips discarded

1 c. hot wing sauce

1 lb. carrots, cut into sticks

6 ribs celery, cut into sticks

2 c. blue cheese salad dressing

Preheat oven to 375 degrees F. Spray a baking sheet with cooking spray.

Heat vegetable oil in a large pot or deep fryer to 375 degrees F.

Rinse wings in a colander and pat very dry with paper towels. Deep-fry wings in batches of 5 or 6 until partially cooked, about 10 minutes; drain on paper towels and let wings cool slightly. Return wings to the hot oil and fry a second time until golden brown, 6 to 8 minutes per batch. Drain on paper towels.

Transfer wings to a large mixing bowl and toss with hot wing sauce to coat. Use tongs to transfer wings to prepared baking sheet in a single layer. Brush wings with any leftover wing sauce.

Bake in the preheated oven until surface of wings is nearly dry, about 15 minutes. Serve on platters with carrot sticks, celery sticks, and blue cheese dressing.

**Cook's Note:** Be sure to pat the raw wings dry with paper towels after rinsing them or the oil will splatter badly when the wet wings are put into it.

## Spicy Roasted Olives

*Level: Easy*

*Total: 1 hr 10 min*

*Prep: 10 min*

*Cook: 1 hr*

*Yield: 3 cups*

3 cu. mixed green & black olives w/pits

4 sprigs rosemary

1 fresh red chile, sliced thin

4 whole cloves garlic, peeled

2 tangerines

1/2 c. extra-virgin olive oil

1 T. red wine vinegar

Preheat oven to 300 degrees F.

In a small roasting pan, mix together the olives, rosemary, chile, and garlic. Slice the tangerines in half and squeeze the juice over the olives; toss in the rinds. Pour over the olive oil and vinegar and give it a good stir. Cover with foil and bake for about 1 hour. Serve warm or at room temperature.

## Slaw-Topped Beef Sliders

*Prep: 20 min. Cook: 6 hours*

*Yield: 1 dozen*

3 c. coleslaw mix

1/2 med. red onion, chopped (about 2/3 c.)

1/8 tsp. celery seed

1/4 tsp. pepper

1/3 c. coleslaw salad dressing

### **Sandwiches:**

1 boneless beef chuck roast (2 lbs.)

1 tsp. salt

1/2 tsp. pepper

1 can (6 oz.) tomato paste

1/4 c. water

1 tsp. Worcestershire sauce  
1 sm. onion, diced  
1 c. barbecue sauce  
12 slider buns or dinner rolls, split

Combine coleslaw, onion, celery seed and pepper. Add salad dressing; toss to coat. Refrigerate until serving.

Sprinkle roast with salt and pepper; transfer roast to a 5-qt. slow cooker. Mix tomato paste, water and Worcestershire sauce; pour over roast. Top with onion. Cook, covered, on low 6-8 hours or until meat is tender.

Shred meat with 2 forks; return to slow cooker. Stir in barbecue sauce; heat through. Serve beef on buns; top with coleslaw. Replace bun tops.

### **Quote of the Week:**

***“Who can add to Christmas? The perfect motive is that God so loved the world. The perfect gift is that He gave His only Son. The only requirement is to believe in Him. The reward of faith is that you shall have everlasting life. ”***

**~ Corrie Ten Boom**