

Holiday

2018 RECIPE BOOKLET



Wind & Willow



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Great Holiday gatherings begin with Wind & Willow

On the cover:

Cheeseballs Take Shape for the Holidays!

- 1 Sweet or Savory Cheeseball Mix
- 8 oz cream cheese
- 4 Tbs butter

Combine Cheeseball Mix, cream cheese and butter. Refrigerate for at least 1 hour. Form into a ball . . . or any shape you want! Then sprinkle with Topping and add garnishes to decorate. Featured on the cover - Gingerbread Man made with Gingerbread Cheeseball Mix. See more fun shapes on page 3.



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CHRISTMAS COOKIES
Spread with White Chocolate Peppermint Cheeseball and sprinkled with the Peppermint Topping.

Santa's Little Helpers

Making Memories in the Kitchen



Plan ahead

- Make a plan and gather ingredients.
- Make sure the work area is away from hot surfaces and sharp objects.

Create

- Let older children read directions and measure.
- Have little ones stir mixes into ingredients.
- Let kids be creative and add garnishes to decorate.

Enjoy

Don't expect perfection. It's all about the experience. Memories made in the kitchen can last a lifetime!



Dessert Pizza Wind & Willow

- Wind & Willow White Chocolate Amaretto Cheesecake & Dessert Mix
- 8 oz cream cheese
- 4 Tbs butter
- 1 package refrigerated cookie dough

Heat oven to 350°. Press dough evenly in bottom of a greased 12" round pan to form crust. Bake 16 to 20 minutes or until golden brown. Set aside and let cool. Meanwhile combine Cheesecake Mix with cream cheese and butter until smooth. Spread mixture on crust and sprinkle with Topping packet. Top with nuts, seeds and candies. Refrigerate until ready to serve.



Make cheeseballs into fun shapes for the kids to decorate!



Snowman made with White Chocolate Amaretto Cheesecake



Gingerbread Man made with Gingerbread Cheesecake



Christmas Tree made with Spinach Artichoke Cheesecake

Crostini Craze for the Holidays!

A simple yet elegant appetizer that is easy to customize for any guest list or event.

Appetizer Tips

- For extra hearty appetizers top flavors like Smokehouse Bacon & Cheddar and BLT with shredded cheeses, bacon or ham. (See below)
- Make mini Pizza Crostinis by topping Brick Oven Pizza with finely chopped pepperoni and Parmesan Cheese. Warm in the oven for a just baked pizza taste.
- For adventurous party goers, offer unexpected flavor combinations and textures. We love Cranberry with Pecan Topping and rosemary or Jalapeño Jack with pineapple and fresh cilantro. (See below)



Crostinis

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- 1 Wind & Willow Savory Cheeseball Mix
- 8 oz cream cheese
- 4 Tbs butter (optional)
- 1 baguette sliced and toasted

Garnish with your choice of cheese, fruit, veggies, herbs or sauces.

Combine Cheeseball Mix with cream cheese and butter. You may stir topping into the mixture or save to sprinkle on top of your crostini as a garnish. Spread prepared mixture onto toasted baguette slices and top as desired. Serve.



CARAMELIZED ONION CROSTINI
topped with grapes, pickled rosemary and a drizzle of honey.

Bruschetta topped with tomatoes and balsamic vinegar.



BLT topped with bacon, cheese and scallions.



Spinach Artichoke topped with fresh spinach.



Jalapeño Jack topped with pineapple and cilantro.



Layers of Flavor

Sweet Cheeseball Mixes make wonderful layered desserts!

Basic Layered Dessert

Combine any Sweet Cheeseball Mix with 8 oz of cream cheese; stir until smooth. Fold in 8 oz. whipped topping. Put a spoonful of the mixture in a small glass, top with your choice of fruits or cake and repeat layers. Sprinkle with topping.

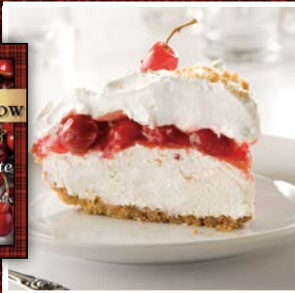
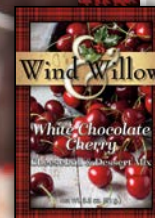
Peppermint Brownie Trifle

- 1 White Chocolate Peppermint Cheeseball & Dessert Mix
- 8 oz cream cheese
- 8 oz whipped topping
- 1 pan of brownies
- 6-8 glasses or clear dishes (approx 8 oz)

Combine Cheeseball Mix with cream cheese and beat until smooth. Add whipped topping continuing to beat until fully incorporated. Use half of the brownies and divide among your 6 glasses. Top the layer of brownies with about 2½ Tbs of cream cheese mixture. Sprinkle with 1½ tsp of topping. Repeat layers. Top with additional peppermint candies or chocolate shavings. Makes about 6 servings.



Sweet Layered Desserts



Cherry Cherry Cheesecake



Gingerbread Parfaits

Savory flavors make great layers too!



Stacked BLT Appetizer

Find these recipes and more at windandwillow.com.

Holiday Party

Find these recipes
and more at
windandwillow.com.

Spiced Cranberry Spritzer

- Original Mulled Spice Cider Mix
- 1 cup cranberry juice
- Sparkling water (or any clear carbonated beverage or soft drink)

In a small saucepan, bring mix and juice to a boil. Reduce heat and simmer, stirring frequently, until the sugar is dissolved, about 3 minutes. Remove from the heat and let cool completely. Add 1 Tbs to 8 oz Sparkling water or to taste. Makes approximately 12 servings.



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Party Tips

- Make drinks festive by layering fruit or berries with ice.
- Create holiday ambiance by adding lights and pine branches to your appetizer and beverage tables.
- Serve a variety of sweet and savory finger foods to ensure there is something for everyone.



Mini Cheeseballs



Cranberry Pecan Crostinis



Cracked Pepper Roasted Pecans



Spinach Puffs



Wind & Willow[®]

P.O. Box 191
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*Celebrate
the New Year!*

Spiced Apple Champagne

made with Original Mulled Cider Mix.

