

# TURKEY CRANBERRY WREATH

2 packages (8 ounces each)  
    refrigerated crescent rolls  
½ cup mayonnaise  
2 tablespoons honey Dijon mustard  
½ teaspoon coarsely ground black pepper  
2 cups cooked turkey, chopped (about 12 ounces)  
½ cup celery, sliced  
3 tablespoons fresh parsley, snipped  
½ cup dried cranberries  
4 ounces Swiss cheese, shredded (1 cup)  
¼ cup walnuts, chopped  
1 egg, separated

1. Preheat oven to 375°F. Unroll crescent dough; separate into 16 triangles. With wide end of triangles toward the center, arrange 8 triangles in a circle on large round cooking stone or pizza pan. Corners of wide ends will touch and points will extend 1 inch beyond edge of pan. Match wide end of each remaining triangle to wide end of each outer triangle; Pinch seams to seal. (Points will overlap in center; do not seal.)
2. Mix mayonnaise, mustard and pepper. Add turkey, celery, parsley, cranberries and shredded cheese & mix. Scoop filling over seams of dough, forming a circle.
3. Sprinkle chopped walnuts over filling. Beginning in center, lift one dough triangle across mixture. Continue

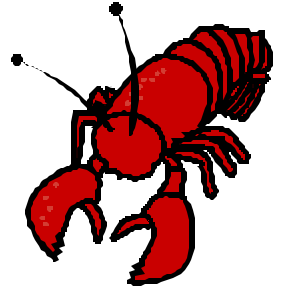


*alternating with outer strips, slightly overlapping to form wreath. Tuck last end under first.*

*4. Beat egg white lightly; brush over dough with pastry brush. Bake 25-30 minutes or until golden brown.*

*Yield: 10 servings\*Recipe found in Pampered Chef's "Season's Best Recipe Collection" (Fall/Winter 2000).*

## "RED LOBSTER" ULTIMATE FONDUE



- 1 cup Velveeta cheese, cubed*
- 1 cup Swiss cheese, cut into small pieces*
- 1 can Campbell's condensed cream of shrimp soup*
- 1 cup milk*
- ½ teaspoon cayenne*
- ½ teaspoon paprika*
- 1 broiled lobster tail or 1 ½ cups imitation lobster chunks*

*Combine everything except the lobster in a medium saucepan and heat over low heat until melted, stirring occasionally. When melted, stir in the lobster meat. Garnish with red pepper if desired and serve with French bread.*

*Yield: 4 servings*

*\*Recipe can be found at [www.recipegoldmine.com](http://www.recipegoldmine.com)*

# MARSHMALLOW CRÈME MOCHA



*Serve with a cinnamon stick.*

*2 teaspoons instant coffee*

*2 teaspoons unsweetened cocoa powder*

*4 teaspoons sugar*

*1 teaspoon cinnamon*

*1  $\frac{3}{4}$  C. milk, divided*

*$\frac{1}{4}$  C. whipped cream or  $\frac{1}{4}$  C. marshmallow crème*

*In a medium mixing bowl, combine instant coffee, cocoa, sugar and cinnamon. Stir in  $\frac{1}{4}$  cup milk and blend until thick. In a saucepan, scald remaining milk and add to coffee mixture. Whisk until blended and a froth forms. Pour mixture into cups. Top each with a dollop of whipped cream or marshmallow crème. Serve immediately.*



## CHOCOLATE-MINT CHEESE BALL MIX

- 1 (12 oz.) pkg. semisweet chocolate chips
- 2 C. chopped pecans
- 1 C. (1-inch diameter) peppermint candies  
(about 36)



*In a blender or food processor, finely grind all ingredients. Place 1½ cups mix into each of 3 separate resealable bags. Give with recipe for making cheese ball (printed below).*

*Yield 6 cups.*

*To make cheese ball: Stir 1½-cup mix into one (8-oz.) package softened cream cheese. Shape into ball; wrap in plastic wrap and refrigerate until firm. To serve, let stand at room temperature 20-30 minutes or until softened. Serve with chocolate wafer cookies. Yield: 1 cheese ball*

## ARTICHOKE DIP

- 1 can (14 to 16 ounce) artichokes, drained & chopped
- 2 cups real mayonnaise
- 1 ½ - 2 C. Parmesan cheese

*Mix all ingredients.  
350° for 30 minutes.*

*Bake at*



## *DOUBLE DIP CHOCOLATE COATING*

*20 ounces Almond Bark (vanilla-flavored candy coating)  
½ teaspoon peppermint extract  
4 to 8 drops green food color  
9 (1-ounce) squares semi-sweet baking chocolate  
1 tablespoon shortening*

*Melt candy coating in 2-quart saucepan over low heat, stirring often, until smooth (8 to 16 minutes). Remove from heat. Stir in peppermint extract and food color. Tipping saucepan slightly, dip cookies halfway into melted coating. Lightly shake off excess coating. Place on waxed paper. Let stand until coating is firm (10 to 15 minutes).*

*Melt 9 ounces semi-sweet baking chocolate and 1 tablespoon shortening in 1-quart saucepan over low heat, stirring occasionally, until smooth (6 to 8 minutes). Remove from heat. Tipping saucepan slightly, dip cookies into melted chocolate, overlapping half of green coating. Place on waxed paper to set (at least 2 hours) or refrigerate for 20 minutes to set chocolate.  
(Covers 5 dozen cookies).*



## *COOKIE DOUGH TRUFFLES*

*½ C. butter, softened  
½ C. firmly packed brown sugar  
¼ C. sugar  
¼ C. egg substitute  
1 teaspoon vanilla extract  
1 ¼ C. all-purpose flour  
1 C. miniature semisweet chocolate morsels  
¾ C. chopped pecans or walnuts  
1 (12-ounce) package semisweet chocolate morsels  
1 ½ tablespoons shortening*

*Beat butter at medium speed of an electric mixer until creamy; gradually add sugars, beating well. Add egg substitute and vanilla; beat well. Add flour to butter mixture; beat well. Stir in miniature chocolate morsels and chopped pecans. Cover and chill 30 minutes.*

*Shape mixture into 1" balls. Cover and freeze balls until very firm.*

*Place (12-ounce) package chocolate morsels and shortening in a 1-quart glass bowl; melt in microwave according to package directions. Using two forks, quickly dip frozen truffles into melted chocolate, coating completely. Place on wax paper to harden. Store truffles in refrigerator 2 to 3 days.*

*Yield: 4 ½ dozen*