



## Cranberry Almond Butter

### You'll need...

- 2 cups butter (not margarine) softened
- 1 ½ cups granulated sugar
- 1 large egg
- 2 tsp vanilla
- 5 cups all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- 1 1/3 cups dried cranberries
- 1 cup slivered almonds toasted

### To create...

- Cream butter and sugar in a large bowl, add egg, beat well, add vanilla, beat until smooth.
- Combine flour, baking powder and salt in a medium bowl. Add to butter mixture in 3 additions, mixing well after each addition until no dry flour remains.
- Add cranberries, mix well. Divide dough into 3 equal portions. Shape each portion into 8 inch long logs. Wrap each log with waxed paper. Chill for at least 6 hours or overnight. Discard waxed paper from 1 log. Cut into 1/3 inch slices. Arrange about 2 inches apart on greased cookie sheets.
- Gently press 2 or 3 almond slivers in a decorative pattern on top of each slice. Bake in 350F oven for about 10 minutes, until just golden. Let stand for 5 minutes before removing to wire racks to cool. Repeat with remaining logs and almond slivers. Makes about 6 dozen cookies

## Prime Rib au Poivre

SERVES 12

**ANYTHING "AU POIVRE" SIMPLY MEANS "WITH PEPPER" AND PLENTY OF IT.**

### You'll need...

- 1 6-8lb prime rib roast
- 2 TBSP Dijon-style mustard
- 2 TSP minced garlic
- 2 TBSP whole mixed peppercorns coarsely cracked

### To create...

- Have the butcher completely loosen bones for easier carving of the roast. Trim any excess fat from the top of the beef, leaving a layer about ¼" thick. Combine mustard and garlic in a small bowl and spread over top of the beef. Sprinkle peppercorns over mustard mixture.
- Place meat, bone side down, and mustard side up in a foil-lined roasting pan. Insert a meat thermometer into the centre of the meat, without touching the bone. Roast in a 350 degree oven until thermometer registers 135 F for medium rare ( approx. 2 ¼hours) and 150 F (approx. 2 ½ hours) for medium. → Cover meat with foil. Let meat stand for 15 minutes before carving. The meats temperature will increase 5 to 10 degrees during standing.
- Serve with your choice of potato and side dish

## Hot Buttered Cider

### You'll need...

- 8 cups apple cider or apple juice
- 2 TBSP brown sugar
- 4 inches cinnamon sticks
- 1 TSP whole allspice
- 1 TSP whole cloves
- Peel from 1 lemon cut into strips
- 2 TBSP butter
- Cinnamon sticks (optional)

### To create...

- Combine cider and brown sugar in a large saucepan. For a spice bag tie cinnamon, allspice, cloves and lemon peel in a 6 inch square of cotton cheesecloth. Add spice bag to cider mixture. Bring to boil on medium high heat. Reduce heat, cover and simmer for 15 minutes. Remove and discard spice bag.
- Top each serving with ½ tsp butter and serve with a cinnamon stick stirrer, if desired. To make ahead, after discarding spice bag, chill cider and reheat to serve. Or to keep cider warm, place in slow cooker on low heat setting. Makes 10-12 servings.
- To make hot buttered rum drink add ½ cup of rum to the recipe just before serving.

Recipes provided  
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