

Bronner's Flavorful Favorites

Book 2



... A recipe collection
from the staff of
Bronner's CHRISTmas
Wonderland

Bronner's Flavorful Favorites Book 2

A Collection of Recipes from the staff of
Bronner's CHRISTmas Wonderland®

25 Christmas Lane
P. O. Box 176
Frankenmuth, MI 48734
989-652-9931
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Beamer the Bronner Star™

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by the team at Bronner's and illustrated by staff artist Connie V. Larsen.
Bronner's book featuring 75 "Ornament Legends, Symbols, and Traditions"®
is available at www.bronners.com.



All About Bronner's

Bronner's CHRISTmas Wonderland, the world's largest Christmas store, is located in Frankenmuth, "Michigan's Little Bavaria." Bronner's motto, "Enjoy CHRISTmas, It's HIS Birthday; Enjoy Life, It's HIS Way," invites guests to celebrate the joy of Christmas all year long.

Wally Bronner founded Bronner's in 1945. When he painted his first sign over 60 years ago, little did Wally dream that his small business would one day become the world's largest Christmas store visited by millions of people.

Bronner's amazing store is the size of 1-1/2 football fields. It's an adventure in shopping, offering over 50,000 trims and gifts. Thousands of ornaments and a huge selection of tree trims, lights, Nativities, wreaths, trees, nutcrackers, collectibles, and much more await guests. The sound of Christmas carols floats throughout the store, inviting guests to sing along.

In Bronner's Season's Eatings snack area, guests can enjoy light refreshments and, of course, Christmas cookies anytime of the year. Every evening Bronner's 1/2-mile long Christmas Lane glistens with thousands of twinkling lights. Over two million people, including 2,000 group tours, visit Bronner's each year.



All About Bronner's (continued)

Bronner's Silent Night Memorial Chapel is a replica of the original chapel in Oberndorf, Austria, which marks the site where "Silent Night" was first sung on Christmas Eve in 1818. Bronner's chapel, built in 1992, is open daily for viewing and meditation. A verse of "Silent Night" in over 300 languages can be viewed on the chapel grounds.

Bronner's annual catalog, "Bronner's Christmas Favorites," showcases a unique collection of ornaments and Christmas trims, many designed exclusively and handcrafted especially for Bronner's. Request a catalog at www.bronners.com or call 1-800-361-6736. Or shop online at www.bronners.com where thousands of decorations, gifts, and collectibles are featured in Bronner's online store. Bronner website also offers decorating tips and electronic postcards that visitors can e-mail to family and friends.

Christmas dreams come true with a visit to
Bronner's CHRISTmas Wonderland in Frankenmuth, Michigan.

For more information, call 989-652-9931,
800-ALL-YEAR (for recorded information),
visit www.bronners.com or e-mail info@bronners.com.

Although Bronner's is best-known for Christmas, the Bronner staff shared over 400 recipes in these pages for treating your family and friends year-round.

From our family to yours ...





Bronner's friendly staff of nearly 500 members is dedicated to delivering exceptional customer service. In the spirit of Christmas, the Bronner staff wishes to share these "Flavorful Favorites" with some of their favorite people - guests to Bronner's CHRISTmas Wonderland.

Bronner's staff believes that the kitchen is the heart of the home and that shared food and traditions bring families and friends together in a wonderful, unspoken way. Gather 'round the kitchen and sample some of the many recipes in this book, from appetizers and desserts - we love desserts - to tasty side dishes and main dishes. We hope some of our favorite recipes will become your favorites, too.

Welcome to our kitchens. Come on in ...



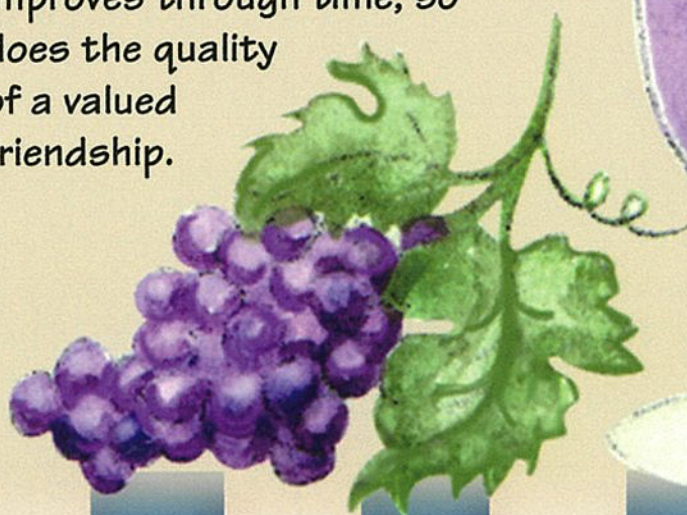
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Appetizers & Beverages

Wine

In old times, much of the European countryside was covered with vineyards. The carefully cultivated grapes were made into many varieties of special vintages. Often, the perfectly aged bottle would be shared with friends at special occasions. Just as a fine wine improves through time, so does the quality of a valued friendship.



SUPPLI (CROQUETTES)

3 T. butter	9 basil leaves, torn in half
1 sm. onion, finely chopped	1 c. mozzarella, cut into 18 cubes (1/2-inch square)
6 c. chicken stock	1 1/2 c. dried bread crumbs
3 3/4 c. risotto rice	oil for deep frying
3/4 c. Parmesan cheese, grated	
2 eggs, beaten	

Melt butter in large saucepan. Add the onion and cook over low heat for 3 to 4 minutes until softened but not browned. Heat the stock to a simmer in another saucepan. Add the rice to the onion and cook, stirring for 1 minute to seal the rice. Add several ladles of the hot stock to rice, stirring constantly so the rice cooks evenly. Keep adding enough stock to just cover the rice, stirring frequently. Continue this for 20 minutes or until rice is creamy on the outside but still al dente. Remove from heat and stir in Parmesan and eggs. Season with salt and pepper. Spread out on a large baking sheet to cool completely. Divide the rice into 18 portions. Take one portion in the palm of your hand and place a piece of basil and a cube of mozzarella in the center. Fold the rice over to encase the cheese and at the same time mold into an egg shape. Roll the croquette in bread crumbs and place on a baking sheet while you make the rest. Heat enough oil in a deep fryer or deep frying pan to fully cover the croquette. Heat the oil to 350°. Deep fry the suppli in batches, without crowding, for about 4 minutes or until evenly golden brown. Drain on paper towels and serve at once. Can serve as they are or with tomato sauce. Serves 6.

Cindy Ross

SURPRISE TUNA SANDWICH

1 (4-oz.) can tuna, drained and flaked	1/2 c. celery, finely diced
4-oz. raw carrots, shredded	2 tsp. lemon juice
1 small apple, unpeeled and finely diced	1 T. mayonnaise
	salt to taste
	4 slices bread

Combine all ingredients, except bread. Mix well. Makes 2 sandwiches.

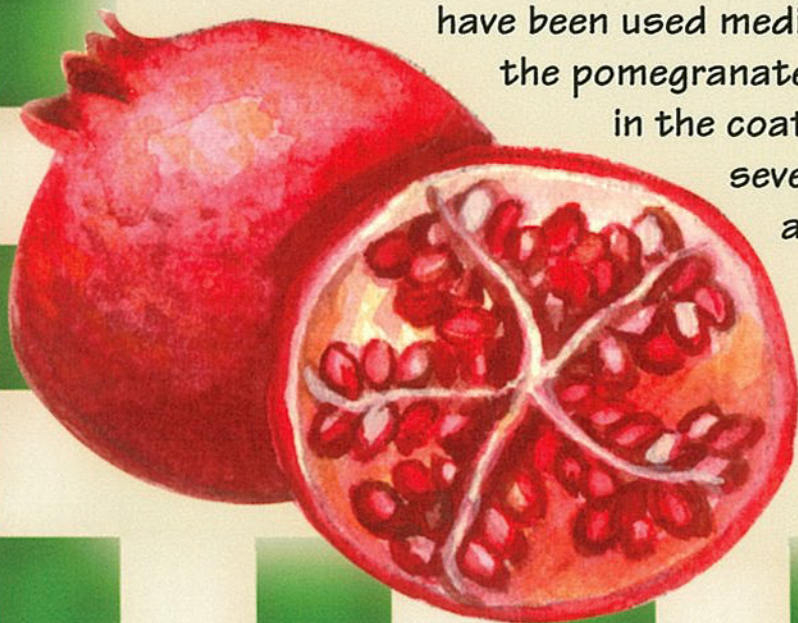
Lynn Gonzales



Soups & Salads

Pomegranate

Throughout the ages, the pomegranate with its abundant seeds has represented fertility, health and rebirth. A symbol of resurrection and everlasting life, the pomegranate is often pictured in Christian art with the Virgin Mary and infant Jesus. Various parts of the plant have been used medicinally, and the pomegranate is featured in the coat of arms of several medical associations.



Vegetables & Side Dishes

Chili Pepper

The chili pepper is a southwestern American tradition symbolizing warmth and friendship. Clusters of vibrantly colored chili peppers called chili ristras add a zesty flair to home decor. When hung near the door, chili peppers ensure a bountiful harvest and when placed in the kitchen, they bring good luck in

cooking. Chilies are a spicy addition to many cuisines worldwide.



Main Dishes

Fish

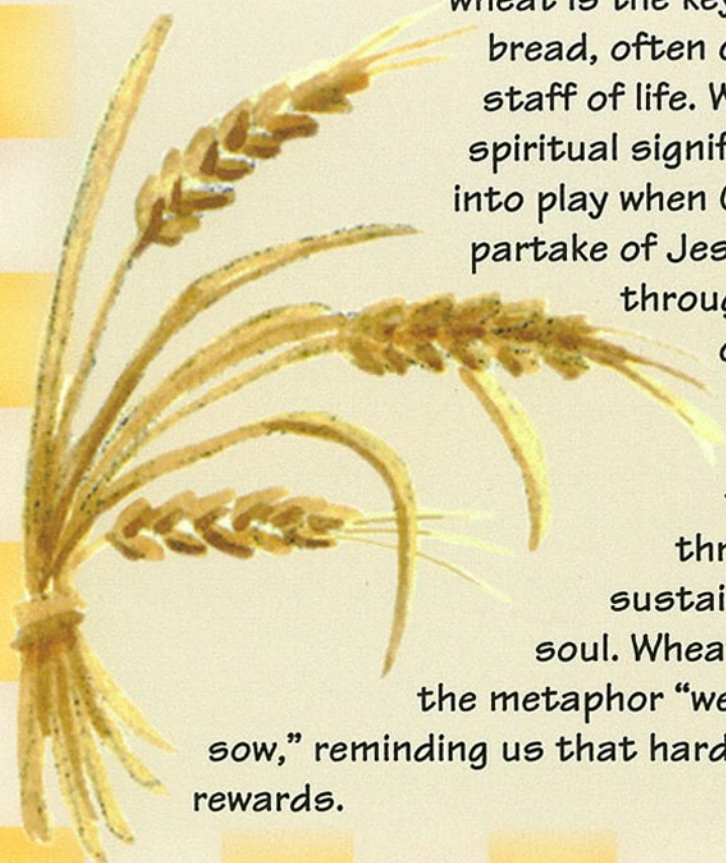
The letters of the Greek word for fish, *Ichthus*, are the first letters of the Greek phrase for "Jesus Christ, God's Son, Savior." Accordingly, people use a fish symbol to distinguish themselves as Christians. Fish represent fertility and renewal of life. Just as fish are born in water, Christians are born in the water of baptism through Jesus, and He wishes all of us to be "fishers of men."



Breads & Rolls

Wheat

A symbol of life, prosperity and nourishment, wheat is the key ingredient in bread, often considered the staff of life. Wheat's spiritual significance comes into play when Christians partake of Jesus' body through the bread of communion, showing that the spiritual food received through faith sustains mind and soul. Wheat also provides the metaphor "we reap what we sow," reminding us that hard work has its rewards.



Desserts

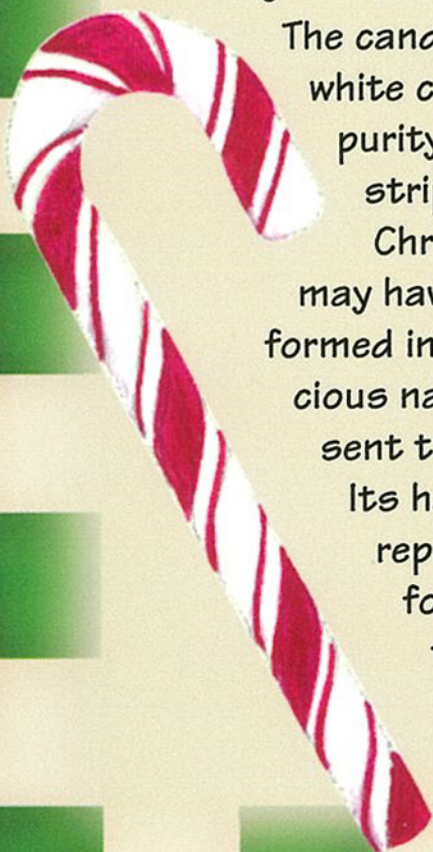
Yule Log

An ancient tradition originating in Europe, a Yule log warmed the house during the cold Christmas night. It was ceremoniously brought to the fireplace and lit with the remnants of the log from the previous year. This was to erase trouble from the past and bring good fortune and protection from fire. Today, the Yule log takes the form of a traditional French cake shaped like a log, a perfect finish to a Christmas feast.



Cookies & Candy

Candy Cane



The candy cane begins with a stick of white candy. The white symbolizes the purity of the Christmas season. Red stripes are for the blood shed by Christ on the cross so that we may have eternal life. The candy cane is formed into a "J" to represent the precious name of Jesus. It can also represent the staff of the Good Shepherd. Its hard consistency represents the Solid Rock, the foundation of the church, and the firmness of God's promises.

Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time on the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate and wave the fork gently back and forth to make line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleanup will be easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar and use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.

This & That

Four-leaf Clover

The four-leaf clover is an age-old symbol of good fortune. The four leaves symbolize hope, faith, love, and luck. Possessing a four-leaf clover is thought to charm the owner with protection, and the good luck is even greater if the clover is received as a gift. The mystique of the four-leaf clover lives on today, since finding one is still a rare occurrence.



Recipe Favorites



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PANTRY BASICS

A WELL-STOCKED PANTRY provides all the makings for a good meal. With the right ingredients, you can quickly create a variety of satisfying, delicious meals for family or guests. Keeping these items in stock also means avoiding extra trips to the grocery store, saving you time and money. Although everyone's pantry is different, there are basic items you should always have. Add other items according to your family's needs. For example, while some families consider chips, cereals and snacks as must-haves, others can't be without feta cheese and imported olives. Use these basic pantry suggestions as a handy reference list when creating your grocery list. Don't forget refrigerated items like milk, eggs, cheese and butter.

STAPLES

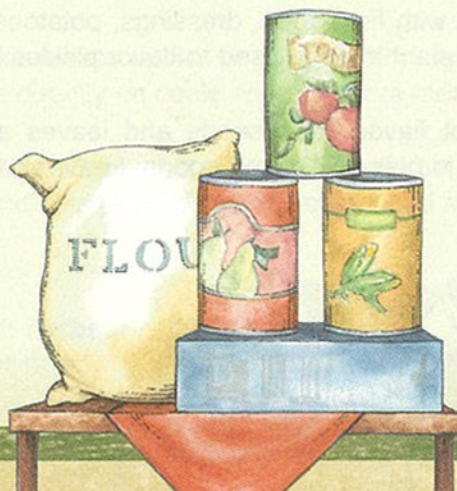
Baker's chocolate
Baking powder
Baking soda
Barbeque sauce
Bread crumbs (plain or seasoned)
Chocolate chips
Cocoa powder
Cornmeal
Cornstarch
Crackers
Flour
Honey
Ketchup
Lemon juice
Mayonnaise or salad dressing
Non-stick cooking spray
Nuts (almonds, pecans, walnuts)
Oatmeal
Oil (olive, vegetable)
Pancake baking mix
Pancake syrup
Peanut butter
Shortening
Sugar (granulated, brown, powdered)
Vinegar

PACKAGED/CANNED FOODS

Beans (canned, dry)
Broth (beef, chicken)
Cake mixes with frosting
Canned diced tomatoes
Canned fruit
Canned mushrooms
Canned soup
Canned tomato paste & sauce
Canned tuna & chicken
Cereal
Dried soup mix
Gelatin (flavored or plain)
Gravies
Jarred Salsa
Milk (evaporated, sweetened condensed)
Non-fat dry milk
Pastas
Rice (brown, white)
Spaghetti sauce

SPICES/SEASONINGS

Basil
Bay leaves
Black pepper
Bouillon cubes (beef, chicken)
Chives
Chili powder
Cinnamon
Mustard (dried, prepared)
Garlic powder or salt
Ginger
Nutmeg
Onion powder or salt
Oregano
Paprika
Parsley
Rosemary
Sage
Salt
Soy sauce
Tarragon
Thyme
Vanilla
Worcestershire sauce
Yeast



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MEASUREMENTS & SUBSTITUTIONS

MEASUREMENTS

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

Use standard measuring spoons and cups. All measurements are level.

C° TO F° CONVERSION

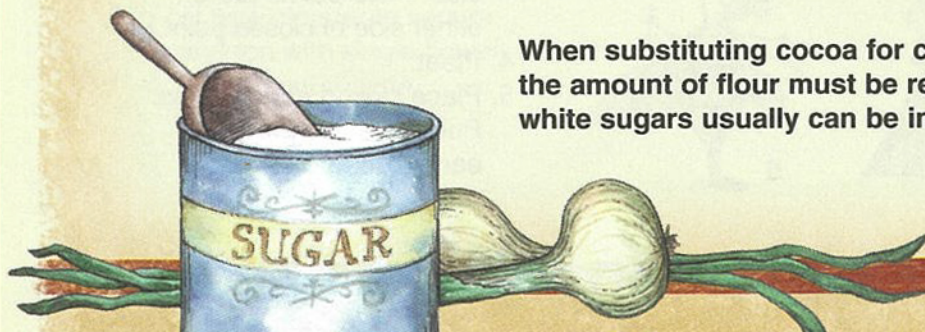
120° C	250° F
140° C	275° F
150° C	300° F
160° C	325° F
180° C	350° F
190° C	375° F
200° C	400° F
220° C	425° F
230° C	450° F

Temperature conversions are estimates.

SUBSTITUTIONS

Ingredient	Quantity	Substitute
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
chocolate	1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs	3/4 cup	1 c. bread crumbs
dates	1 lb.	1 1/2 c. dates, pitted and cut
dry mustard	1 teaspoon	1 T. prepared mustard
flour, self-rising	1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh	1 tablespoon	1 tsp. dried herbs
ketchup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
milk, sour	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole	1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows	10	1 lg. marshmallow
onion, fresh	1 small	1 T. instant minced onion, rehydrated
sugar, brown	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water

When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.



COOKING TERMS

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudités: An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, corn-meal, etc.

Entrée: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut or slice vegetables, fruits or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meunière: Dredged with flour and sautéed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Purée: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.