

KJ's Holiday Book Haul Giveaway Recipes!

DJ KJ'S HOLIDAY SIPS:

GINGERBREAD NUTTY IRISHMAN



Ingredients

- 1 oz Frangelico (hazelnut liqueur)
- 1 oz Baileys Irish Cream
- 1 oz gingerbread syrup (or 1 tsp molasses + dash cinnamon, nutmeg & clove)
- 2 oz hot coffee (or steamed milk for a creamy version)
- Whipped cream + crushed gingerbread cookie crumbs to top

Directions

- 1 Pour Frangelico, Baileys, and gingerbread syrup into a mug.
- 2 Add hot coffee and stir gently until it smells like Santa's kitchen.
- 3 Top with whipped cream and sprinkle with cookie crumbs.
- 4 Sit back, relax, and enjoy the sweet sound of your KJ's Book Haul Broadcast



KILBORN'S FAVORITE MEAL

Barbecue Beef Ribs *with* Jalapeño-Honey Sauce

Pinto Beans with Tobasco Sauce and Cheetos

INGREDIENTS

- 2 racks beef ribs (about 4-5 lbs total)
- salt & pepper, to taste
- 1 cup barbecue sauce
- 2 tbsp honey
- 1-2 jalapeños, finely chopped - *remove seeds for milder heat*
- 1 tbsp apple cider vinegar
- 1 tsp Worcestershire sauce
- Optional 1 clove garlic



INSTRUCTIONS

1. Preheat your grill or oven to 300° E Rub ribs generously with salt and pepper.
2. Bake or grill low and slow for 2¼-5 hours until tender and pull-apart.
3. Meanwhile, in a small saucepan, combine barbecue sauce, honey, jalapeños, vinegar, Worcestershire, and garlic.
4. Brush glaze over ribs during the last 15 minutes of cooking.



DJ KJ'S HOLIDAY TIP

Pairs best with a handful of Chetoos and a cold Dr. Pepper.

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Marla's Gulf Coubioun

When the sea turns mean,
slow the fire and let the flavor rise.

In one pot: Sauté onion, bell pepper, and celery in oil. Add garlic, tomatoes, a spoon of paste, Creole spice, and a cup of stock. Simmer, then lay in chunks of white fish. Cover and cook until it flakes. Finish with lemon and parsley.

Serve over rice—best eaten
while the storm still
rattles the windows.



Lisa's Witch's Brew



INGREDIENTS

- 2 cups apple cider
- 1 cup cranberry juice
- ½ cup orange juice
- 2 tablespoons honey
- 2 cinnamon sticks
- 4 whole cloves
- 1 orange, thinly sliced
- 1 ounce spiced rum (optional – for grown-up witches)

DIRECTIONS

1. Pour juices into a saucepan and stir in honey.
2. Add cinnamon sticks, cloves, and orange slices.
3. Simmer 10 minutes (till your kitchen smells like pure holiday magic).
4. Strain, pour into mugs, and garnish with a cinnamon stick.

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Debbie's Cajun Style Black-Eyed Peas

Ingredients:

Black-eyed peas (fresh shelled or frozen)
1 onion chopped
1/4 cup of garlic finely chopped
1 cup Sauterne wine (if not white cooking wine)
1 or more cayenne peppers
1/2 cup of olive oil.
Salt pork

Put black-eyed peas in large bowl and cover with water. Add the onion and garlic. Add the wine and whole pepper/s. Add just a little more water, cover with cloth and let soak over night.

Next day

Cut salt pork in smaller pieces and sauté with olive oil (brown lightly) /dump the meat, and bowl of pea mixture into a large pot and cover, Bring to a boil, then turn down and cook until peas are tender.

Serve over rice or with cornbread, or roast. Enjoy, and it is not just for New Year's, my family loves it all year long.



From the Kitchens of Evenmere

Victorian Gingerbread



*A warm, spiced holiday loaf served
in the kitchens of Evenmere.*

INGREDIENTS

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground ginger
1/4 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1/2 cup (1 stick) butter, melted
1/2 cup packed brown sugar
1 large egg
1 cup boiling water
1/2 cup molasses
1 teaspoon vanilla extract

Optional

Powdered sugar
Whipped cream.

DIRECTIONS

1. Heat oven to 350°F. Grease a loaf pan or 8x8 baking pan.
2. In a bowl, whisk flour, baking soda, salt, and spices.
3. In a separate bowl, combine melted butter and brown sugar, Mix in egg, molasses, and vanilla, Shr in boiling water.
4. Add dry ingredients to wet ingredients and mix until just combined.
5. Pour into pan and bake 35-45 minutes, until center springs back.
6. Cool slightly. Serve warm, optionally with powdered sugar or whipped cream.

Heavenly Fudge Sauce

1 stick margarine
4 oz. unsweetened chocolate
3 c. sugar
½ tsp. salt
1 ⅔ c. evaporated milk



Melt margarine and chocolate in top of double boiler.
Stir in sugar and salt gradually, making sure it is completely moistened.
Stir in evaporated milk slowly—a little at a time.
Serve hot or cold on cake, ice cream, etc.

Makes one quart of sauce.

Put the sauce in small jars. Add a ribbon
around the top, and you've got a great Christmas gift or favor.

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Steph & Ian's Oatmeal Scotchies

"The cookies you bake when a hurricane's coming... or when time travel ruins date night."



INGREDIENTS

1 cup butter, softened
3/4 cup brown sugar
3/4 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1 1/4 cups flour
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
1 tsp cinnamon (*Steph insisted*)
3 cups old-fashioned oats
1 1/2 cups butterscotch chips
Optional: 1/2 cup chopped pecans

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cream butter and both sugars until smooth.
3. Add eggs and vanilla; beat until fluffy.
4. In a separate bowl, whisk flour, baking soda, baking powder, salt, and cinnamon.
5. Add dry mix to wet ingredients, stirring until combined.
6. Fold in oats, butterscotch chips, and pecans if using.
7. Drop rounded tablespoons onto a baking sheet.
8. Bake 8-10 minutes, or until edges are golden and centers look slightly underdone.
9. Cool on a rack.

BECCA JOY BAILEY'S
Graham Cracker
**GINGERBREAD
HOUSES**



FROSTING

3 egg whites 1/2 tsp. Cream of Tartar
1 lb. Powdered sugar (approx. 3 cups)

Beat egg whites and cream of tartar until stiff.
Gradually add powdered sugar, beat until stiff.
This is enough for 2-3 houses. Cover bowl
with paper towel to keep from getting too stiff.

4 large graham crackers per person
1 plate per person

**SUGGESTIONS FOR FUN &
CREATIVE DECORATIONS**

Gummy Bears	• Round Peppermints
M&Ms	• Tube of Frosting
Twizzlers	• Tootsie Rolls
Small Chocolate Bells	• Small Candy Canes
Box of Andes Candies	• Box of Canes
Powdered Sugar	• Multi-Colored Hard Candy
Graham Crackers	• Silver Bells for door knob
Gum Drops	• Green Sugar Sprinkles

**BECCA
JOY BAILEY**



**CHRISTMAS
ORNAMENT
DOUGH**

1 cup Morton Salt • 2 cups flour

1 cup water

Knead 7-10 min.

Roll 1/4 inch thick

Make ornament – cook 325 degrees
until light brown.

Use acrylic paint and varnish.

Remember to write the creator's name and
date with a permanent marker on the back.

So fun to see years later!

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KJ'S PEPPERMINT CRACKER TOFFEE

Directions

- 1 Preheat oven to 400°F.
Line a baking sheet with foil and parchment.
- 2 Arrange saltines in a single layer, salt side up.
- 3 Make Toffee:
Melt butter and brown sugar in a saucepan, Bring to a boil and cook 3 minutes, stirring constantly.
- 4 Pour hot toffee evenly over crackers and spread quickly.
- 5 Bake for 5 minutes.
- 6 Turn off oven.
- 7 Sprinkle chocolate chips over the hot toffee and return to the warm oven for 2 minutes to melt.
- 8 Spread melted chocolate evenly.
- 9 Add crushed peppermint and any optional toppings.
- 10 Chill in the refrigerator for 1–2 hours.
Freeze for a few hours, then crack into pieces and enjoy.
We keep these in the freezer and eat them cold.

