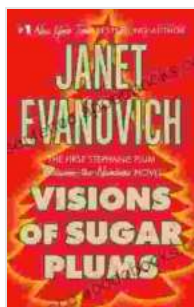


Visions Of Sugar Plums: A Culinary Journey Through the Holidays

The holidays are a time for celebration, family, and of course, food. Visions Of Sugar Plums is a culinary journey through the holidays, featuring mouthwatering recipes, captivating stories, and stunning photography.



Visions of Sugar Plums: A Stephanie Plum Holiday Novel (A Between the Numbers Novel Book 1)

by Janet Evanovich

★★★★☆ 4.4 out of 5

Language	: English
File size	: 192 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 110 pages
Screen Reader	: Supported
Hardcover	: 706 pages
Item Weight	: 1.57 pounds
Dimensions	: 7.6 x 10.24 inches



Whether you're looking for a classic holiday dish or something new and exciting to try, Visions Of Sugar Plums has something for everyone. The book includes recipes for appetizers, entrees, side dishes, desserts, and cocktails, all inspired by the flavors of the season.

In addition to the recipes, Visions Of Sugar Plums also includes essays and stories about the holidays, from the history of Thanksgiving to the traditions of Christmas. You'll also find tips on how to entertain guests, decorate your home, and make the most of the holiday season.

Recipes

- Roasted Turkey with Herb Butter
- Mashed Potatoes with Gravy
- Green Bean Casserole
- Pumpkin Pie
- Eggnog

Roasted Turkey with Herb Butter

Ingredients:

- 1 (12-pound) turkey
- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup chopped fresh parsley
- 1/2 cup chopped fresh sage
- 1/2 cup chopped fresh thyme
- 1 teaspoon salt
- 1 teaspoon black pepper

Instructions:

1. Preheat oven to 325 degrees F (165 degrees C).

2. Rinse the turkey inside and out and pat dry.
3. In a small bowl, combine the butter, parsley, sage, thyme, salt, and pepper.
4. Loosen the skin on the turkey breast and thighs and carefully slide the butter mixture under the skin.
5. Place the turkey on a roasting rack in a large roasting pan. Add 1 cup of water to the bottom of the pan.
6. Roast the turkey for 3 to 4 hours, or until a meat thermometer inserted into the thickest part of the thigh reads 165 degrees F (74 degrees C).
7. Let the turkey rest for 30 minutes before carving.

Mashed Potatoes with Gravy

Ingredients:

- 5 pounds russet potatoes, peeled and cubed
- 1 cup milk
- 1/2 cup (1 stick) unsalted butter, cubed
- 1/4 cup sour cream
- 1/4 cup chopped fresh chives
- Salt and black pepper to taste

For the gravy:

- 3 tablespoons all-purpose flour
- 3 tablespoons unsalted butter

- 3 cups chicken broth

Instructions:

1. Place the potatoes in a large pot and cover with water. Bring to a boil over high heat. Reduce heat to medium-low and simmer for 15 to 20 minutes, or until the potatoes are tender.
2. Drain the potatoes and return them to the pot. Add the milk, butter, sour cream, chives, salt, and pepper. Mash until smooth.

To make the gravy:

3. In a small saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute.
4. Gradually whisk in the chicken broth. Bring to a simmer and cook until thickened, about 5 minutes.
5. Serve the mashed potatoes with the gravy.

Green Bean Casserole

Ingredients:

- 1 (10-ounce) package frozen green beans
- 1 (10.75-ounce) can cream of mushroom soup
- 1/2 cup milk
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 cup chopped red bell pepper

- 1/2 cup French's Fried Onions

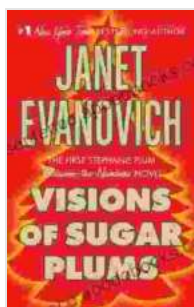
Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine the green beans, cream of mushroom soup, milk, onion, celery, and red bell pepper.
3. Pour the mixture into a 1-quart baking dish.
4. Top with the French's Fried Onions.
5. Bake for 25 to 30 minutes, or until bubbly and hot.

Pumpkin Pie

Ingredients:

- 1 (15-ounce) can pumpkin puree
- 1 (12-ounce) can evaporated milk
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg



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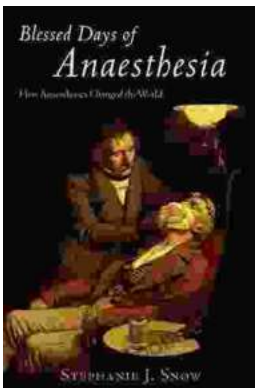
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