



• GUIDE TO

HOLIDAY  
ENTERTAINING •



[machineshed.com](http://machineshed.com)

# HAPPY HOLIDAYS!

The holiday season is the perfect time to take a step away from our busy lives and **reconnect with friends and family**. Our holiday eBook was created to **help you plan and celebrate** during this festive season!

As always, The Machine Shed Restaurant is dedicated to the American Farmer, and we are excited to include a story from a Midwest farm family about how they spend their holiday season. **Enjoy our recipes and gifts ideas**, and most of all, **have a happy holiday** from your friends at The Machine Shed!

*Thank You* For being part  
of our family!



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Fabulous  
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Four  
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**One Farm  
Family**  
Shares Their  
Tradition



# How To Throw A PROGRESSIVE DINNER PARTY



Looking for a fun way to celebrate with friends this holiday season? Why not try a progressive dinner party. A progressive dinner means that you move from house to house to eat each menu course. Follow these easy steps to plan your next get together!

1. Choose four people to host a different course of the dinner. The host will be responsible for preparing either the appetizer, soup or salad, entrée, or dessert. Also, decide if you will serve cocktails, and who is responsible for providing those.
2. Decide if you want your progressive dinner to have a theme, or if you will allow each host to prepare dishes as they choose. Themes can be a fun way to get everyone on the same page.
3. Plan the logistics of your event. Each course should take roughly 45 minutes. Allow for 15 minutes in between each meal for travel to the next house.

Progressive parties commonly take place in neighborhoods where everyone can walk between houses. If you are planning a party that will involve driving between locations, make sure you set aside ample time for travel or think about hiring a van service so that everyone can travel together.

4. Send out invitations. Decide how many people you want to invite, and make sure you ask your guests to RSVP.
5. Once you receive your RSVPs, inform the hosts of how many guests plan to attend so they can prepare enough food accordingly.
6. Enjoy your progressive dinner!

## HOLIDAY MUSIC PLAYLIST

Set the mood for your guests with a well thought out Holiday Playlist. We made it easy for you, below are our favorite holiday songs!

"Have Yourself a Merry Little Christmas"  
*Jackson 5*

"Christmas Lights"  
*Coldplay*

"White Christmas"  
*The Temptations*

"Winter Wonderland"  
*Brad Paisley*

"All I Want For Christmas"  
*Mariah Carey*



"Baby, It's Cold Outside"  
*Lady Antebellum*

"Let It Snow"  
*Patsy Cline*

"I'll be home for Christmas"  
*Frank Sinatra*

"Jingle Bell Rock"  
*Blake Shelton feat. Miranda Lambert*

"Blue Christmas"  
*Elvis Presley*

"Rockin' Around the Christmas Tree"  
*Brenda Lee*

"Little Drummer Boy"  
*Bing Crosby and David Bowie*





# HOLIDAY COCKTAILS

## TEMPLETON RYE Coffee



1.5 oz. Templeton Rye  
 4 oz. Dark coffee  
 1 tsp. Sugar  
 Fresh whipped cream

Mixing Instructions:  
 Start with sugar in the empty glass. Next pour in the Templeton Rye, followed by the coffee. Stir until sugar is dissolved, and let mixture settle. Float whipped cream on top and serve.



## Create Your Own Eggnog Cocktail



Add a twist to your holiday gathering by setting up an eggnog cocktail bar. Here are some ideas of what to add to your eggnog cocktails:

- Cinnamon
- Cloves
- Vanilla
- Chocolate Sauce
- Nutmeg
- Spiced Rum
- Brandy
- Bourbon
- Amaretto
- Flavored liqueurs
- Pumpkin pie spice
- Peppermint sticks or candy canes
- Hazelnut syrup

Don't forget to stop by and sample some of our new drinks!

## Machine Shed Fizz



1 oz cranberry juice  
 Frozen cranberries  
 Moscato Di Asti

## Whiskey Kicker



1.5 oz Templeton Rye  
 1/2 fresh squeezed lime  
 Ginger beer  
 Served tall over ice  
 garnished with lime wedge

# RECIPES



## SHORT RIB SLIDERS

### Ingredients:

2 pounds short ribs  
1/2 teaspoon salt  
1/2 teaspoon pepper  
2 teaspoons oil  
3 teaspoons garlic, minced  
1 medium onion, chopped  
1 cup red wine  
3 oz tomato paste  
2 cups beef stock  
1 cup of dark cola  
Coleslaw  
Slider buns

### Instructions:

1. Season short ribs with salt and pepper.
2. Heat oil and sear short ribs on each side until they are caramelized, a few minutes on each side.
3. Remove short ribs, and in the same pot add onion and garlic.
4. Once cooked, add tomato paste.
5. Add red wine and stir to deglaze the pan.
6. Place the short ribs, remainder of ingredients in the pan, beef stock, and cola into a crock pot.
7. Cook on medium for 4 hours or until tender.
8. Place short ribs and coleslaw on slider buns and serve

## TWICE BAKED RED POTATOES

### Ingredients:

16 small red potatoes  
Olive Oil  
Salt  
Pepper  
1/3 cup sour cream  
2 tablespoons softened butter  
1/4 cup bacon, cooked and chopped  
1/2 cup cheddar cheese  
1/4 cup chives, chopped

### Instructions:

1. Preheat oven to 375 degrees Fahrenheit
2. Spread out potatoes on a baking sheet, put a light coating of olive oil on the potatoes and season with salt and pepper. Bake for 30 minutes, or until the potatoes are tender.
3. Let the potatoes cool, scoop out the filling of the potato, leaving the skins intact to form a shell for the potato filling.
4. Mash the potato filling, mix with sour cream, butter, salt, pepper, cheese, and bacon.
5. Spoon or pipe the potato filling back into the skins. Top with more sour cream and chives.





## SPICY DEVILED EGGS

### Ingredients:

6 hard boiled eggs  
1/3 cup avocado  
1 teaspoon Sriracha  
1 tablespoon cilantro  
1 teaspoon lime juice  
1 jalapeño, sliced  
Salt



### Instructions:

1. Slice hard boiled eggs in half, lengthwise. Remove egg yolks.
2. Mix egg yolks with avocado, Sriracha, cilantro, and lime juice. Season with salt.
3. Spoon filling back into hard boiled egg, top with jalapeño slice.



## CHOCOLATE COVERED PRETZELS

### Ingredients:

2 12 oz. packages of semi sweet  
chocolate chips  
24 large pretzel rods  
Holiday sprinkles

### Instructions:

1. Place chocolate chips in microwave safe bowl and microwave for one minute. Stir chocolate and continue heating until melted.
2. Dip pretzels into chocolate so that chocolate covers half of the pretzel rod. Use the spatula if necessary to distribute chocolate.
3. Shake sprinkles onto chocolate portion of the pretzel rod.
4. Place on wax paper to dry. Drying should take about 24 hours, then store pretzels in a air safe container until you are ready to eat.



# D-I-Y HOLIDAY GIFT JARS



Looking for a fun gift to send home with your guests this holiday season? Create your own homemade gift jars with baking mixes and recipes. Layer the dry ingredients and then download our gift tags with the recipe for the remaining ingredients and baking directions. Attach them to the jars with ribbon for a gift that's sure to please!

Layer the following ingredients in the order written. We used a paper funnel to make filling the jars cleaner and easier. The jars used were regular mouth quart jars for the Chocolate Candy Cookies and pint wide mouth jar for the brownies (If you would like to use a quart jar for the brownies, make sure to double the recipe!).

## Brownies in a Jar

### Dry Ingredients:

- 1/2 cup all-purpose flour
- 1/3 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup semi sweet chocolate chips

Attach the instruction label (on the following page) and give away!

## Chocolate Candy Cookies in a Jar

### Dry Ingredients:

- 1 3/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 3/4 cup packed brown sugar
- 1 1/2 cups holiday chocolate candies
- 1/2 cup sugar

Attach the instruction label (on the following page) and give away!

# GIFT JAR PRINTABLES

Print these instructions out and attach them to the jars with a pretty ribbon! Cut out the circles and fill them out with your name.

**HAPPY  
HOLIDAYS!**

To:

From:

**HAPPY  
HOLIDAYS!**

To:

From:

**Just Add:**

1/2 cup butter melted  
1 cup sugar  
2 teaspoon vanilla extract  
2 eggs

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine butter, sugar, and vanilla in a bowl and stir. Add eggs one at a time and mix gently. Stir in dry mixture until well blended.
3. Bake for 25 minutes, and then let them cool completely.

**ENJOY!**

**Just Add:**

3/4 cup softened butter  
1 egg  
1 1/2 teaspoons vanilla extract

1. Preheat oven to 375 degrees Fahrenheit.
2. Beat butter in a large mixing bowl, add egg and vanilla and mix and until blended.
3. Add dry ingredients and stir together.
4. Place 1 tablespoon size portions on an ungreased cookie sheet.
5. Bake for 10 minutes, or until golden brown.
6. Cool on wire racks.

**ENJOY!**



# FARM FAMILIES CELEBRATE HOLIDAYS Much Like Your Family



AJ and Kellie Blair are the fourth generation to grow corn and soybeans, raise dairy cows and hogs on their Dayton, Iowa farm. College sweethearts, the Blairs have two young children: Wyatt, age four, and Charlotte, age 2 1/2.

On Christmas Eve, the Blair family will head to mass before returning home to a supper of soup and sandwiches. They play board games and read Christmas stories. Before heading off to bed, Wyatt and Charlotte are sure to lay out cookies for Santa Claus and of course a carrot or two for Rudolph.

Each year on Christmas morning, like so many families, the Blair family wakes up eager to open presents. The children run down the stairs to see what Santa Claus has left for them. There is much excitement and warmth abound. Like most folks, the Blairs think of family, friends, and food over the holidays. Another aspect of holidays on the farm, however, are the farm chores.

Kellie is originally from Pisgah. Several times a year the Blairs make the trip to western Iowa. Like many farm families, the Blairs ask neighbors to watch over their farm and care for their livestock while they are away visiting family.

Before heading to Grandma and Grandpa's house two and a half hours away for the annual Christmas celebration, the Blair family must care for their livestock. As they do each morning, 365 days a year, they head out to feed the pigs and cattle. While it is normally cold outside, it is always warm and cozy in the barns. It is very important to us that our animals are safe and comfortable. "Doing chores each day and seeing the animals in the warm barn reminds us of the true Christmas story and Jesus' birth. We are reminded to be thankful each and every day," Kellie shares.



This story is compliments of the Iowa Food & Family Project. The Iowa Food & Family Project celebrates the continuous improvement of farm families and their dedication to providing wholesome food for everyone. Feed your curiosity with the Iowa Food & Family Project.

Visit [www.iowafoodandfamily.com](http://www.iowafoodandfamily.com). Because the more we know, the more we grow!