

HOLIDAYS IN THE

Heartland

2012



A Gift From the
Machine Shed
Restaurant

Warmest Wishes

We love our friends and family as much as you love yours. This holiday season we want to share some of our best advice for creating an effortless and memorable holiday season for the ones you love.

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DELICIOUS IDEAS FOR YOUR GIFT EXCHANGE

GIFT IDEAS

When it comes to gifts, there's nothing better than something edible. Your friends and family will be thrilled with these delicious gift giving ideas.



GOURMET GIFT BASKET

Here's what we included in our basket:

- Mason Cash 9" x 6" Rectangular Baker
 - Blueberry Mug
 - Set of Flour Sack Towels
 - Blueberry Print Tea Towels
- Stonewall Kitchen Blueberry Muffin Mix
- Stonewall Kitchen Wild Maine Blueberry Syrup
- Stonewall Kitchen Wild Maine Blueberry Spread
 - Blueberry Silicone Spoon

Mix and match different mixes, fillings and cookbooks to personalize the gift. Best of all, you can put together a basket all from one store - all items shown are available at the Machine Shed gift shop.

Handmade items or gift baskets offer a personal touch and show that you gave extra thought to the gift, which is something people appreciate.

HOMEMADE POPCORN FLAVORINGS



GIFT IDEAS

To start, pop 4 cups of plain popcorn, then add one of these seasonings!

Movie Cinema Popcorn

Melt pure butter and add salt to taste.

Cheddar Cheese

Mix together 3 tbsp melted butter, 1/4 cup cheddar cheese powder, 3/4 tsp mustard powder, 1/4 tsp cayenne pepper, salt and pepper to taste.

Exotic Indian

Mix together 1 tsp of curry powder, 1/4 tsp ground tumeric, 3/4 tsp ground ginger and a tiny pinch of cayenne pepper.

Pizza

Mix together 3 tbsp grated Parmesan cheese, 1 tsp ground, dried oregano and 1/2 tsp dried tomato powder.

Salt & Vinegar

Spritz 4 cups of popped, salted popcorn with 1/4 cup of malt vinegar.

Spicy Hot

Mix together 1/2 tsp chili powder with 1/4 tsp dried crushed red peppers. Add more chili powder if you desire.

Cajun Spice

Mix 1 tsp paprika, 1/2 tsp garlic salt, 1/2 tsp red pepper, 1/2 tsp white pepper, 1/2 tsp black pepper, 1/2 tsp garlic powder, 1/4 tsp oregano and 1/4 tsp thyme.

Salty & Sweet

Heat together 1 cup of sugar and 1 cup of light corn syrup in a sauce pan and stir continuously until mix boils. Allow to boil for one minute then add 1 cup of peanut butter. Stir until peanut butter is melted, then toss in homemade popcorn. Spread on a baking sheet and bake in oven for 10 minutes at 300°F. Sprinkle with kosher salt when done.



Cheers to an ORGANIZED HOLIDAY

PLANNING

HOLIDAY MEAL PLANNER

Write Down What You Are Making For Each Course

Appetizers	Entrees
<ul style="list-style-type: none"> -cheese dip -honey wrapped date -mixed nuts -buffalo chicken dip 	<ul style="list-style-type: none"> -turkey -ham
<ul style="list-style-type: none"> -green beans -stuffing -mashed potatoes -cranberry sauce 	<ul style="list-style-type: none"> -vegetable pie

SHOPPING LIST

brown sugar
 eggs
 milk
 6 apples
 cream cheese
 pumpkin pie mix
 butter
 cheddar cheese
 turkey
 ham
 flour
 cranberry for dip

CLICK TO DOWNLOAD YOUR HOLIDAY MEAL PLANNER



Q: How Much Turkey Should I Buy?
A: Plan on 1.5 pounds of uncooked, bone-in turkey per person and you'll have a few leftovers.

Q: How Long Do I Thaw My Turkey?
A: 10 - 14 Pounds: 2 to 3 days in the fridge, 5 to 8 hours in cool water.
 14 - 18 Pounds: 3 to 4 days in the fridge, 8 to 10 hours in cool water.
 18 - 22 Pounds: 4 to 5 days in the fridge, 10 to 12 hours in cool water.

Q: How Many Side Dishes Do I Need?
A: Plan on 4 servings of sides per guest.
Ex: 10 guests - 40 servings - 4 side dishes with 10 servings each.

Q: What's the Best Potato for Mashed?
A: Yukon Gold - it's light, moist, and fluffy.

Cheers to An Organized Holiday • ©2012 The Machine Shed Restaurant • machineshed.com

Download our planning sheet to receive:

- A Complete Menu Planner
- Shopping List
- Important Cooking Tips



Who said you have to do it all yourself? If someone offers to bring something to the holiday dinner, say yes! Holiday dinners are all about sharing good food with family and friends. It can be a great way to incorporate everyone's specialties and favorites.

HANDMADE HOLIDAY

Repurpose a Wreath

This holiday season, learn how you can incorporate the old with the new.

Machine Shed's Interior Designer shows you how to use a simple, plain wreath and old ornaments to create your one of a kind vintage wreath.



DECORATING

Three Favorite **HOLIDAY RECIPES**



OLD FASHIONED SOFT GINGERBREAD

This recipe will create a gingerbread bar instead of a gingerbread cookie.

INGREDIENTS

1/2 c white sugar	1 tsp ground ginger
1/2 c butter	1/2 tsp ground cloves
1 egg	1/2 tsp salt
1 c molasses	1 c hot water
2 1/2 c all-purpose flour	
1 1/2 tsp baking soda	
1 tsp ground cinnamon	

DIRECTIONS

1. Preheat oven to 350 degrees F. Grease and flour a 9 inch square pan.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.
3. In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.
4. Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to cool in pan before serving.



Wrap in parchment paper and a ribbon to give as a gift, or serve it with Egg Nog ice cream for the perfect holiday treat.

RECIPES

HONEY ORANGE HAM

INGREDIENTS

- 1 (8 lb.) fully-cooked, whole boneless ham
- 1 orange
- 1 cup honey
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

DIRECTIONS

1. Preheat the oven to 325 degrees F.
2. Carefully remove peel from orange in long strips. Squeeze the orange, reserving juice. For glaze, in a small bowl combine 2 tablespoons of the orange juice, the honey, cinnamon and cloves; mix well.
3. Place ham on rack in a shallow roasting pan. Insert meat thermometer in thickest part of ham. Bake, uncovered, for 1 1/2 to 2 hours or until meat thermometer registers 135 to 140 degrees F, basting with the honey glaze during the last 45 minutes of baking. Garnish with the orange peel, if desired.



THE SHED'S FAMOUS CINNAMON ROLL

Machine Shed's Famous Cinnamon Rolls have been a favorite treat and part of many family memories through the years. There's no sweeter gift than these cinnamon rolls.



Roll up your sleeves - We're sharing the famous recipe with you!

MACHINE SHED GIANT CINNAMON ROLLS



**CLICK TO DOWNLOAD
THE RECIPE CARDS**

For more holiday tips and ideas, visit our blog at machineshed.com/blog or sign up for our mailing list at machineshed.com

LOOKING FOR THE PERFECT GIFT?

Find it at the Shed!

- Gift Cards
- Homemade Pies
- Gift Shop Items



Happy Holidays from
the Machine Shed!

