

2014
EDITION

• GUIDE TO

HOLIDAY
ENTERTAINING •



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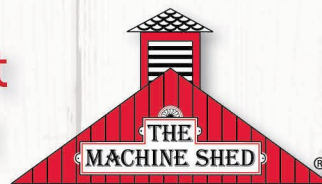
HAPPY HOLIDAYS!

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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Tradition



How To Throw A PROGRESSIVE DINNER PARTY



Looking for a fun way this holiday season to celebrate with friends? 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 are common to take place in neighborhoods where everyone can walk between the 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 RSVP's, inform the hosts the amount of guests 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 Egnog 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
 ½ fresh squeezed lime
 Ginger beer
 Served tall over ice
 garnished with lime wedge

RECIPES



APPLE PIE DIP WITH CINNAMON PIE CRUST CHIPS

Ingredients for Apple Pie Dip:

- 4 Large apples, sliced
- 1 Lemon, juiced
- 2 tsp Cinnamon
- 1/2 tsp Apple Pie Spice
- 2 tbsp Light brown sugar
- 2 tbsp All-purpose flour
- 2 tbsp Maple syrup

Instructions for Apple Pie Dip:

1. Peel and slice apples into small pieces, place in a medium size saucepan. Squeeze the juice from a whole lemon over the apples.
2. Add all dry ingredients: flour, brown sugar, cinnamon and apple pie spice. Mix all ingredients well, then add maple syrup.
3. Using a saucepan on medium high heat, cook the apples about 10-15 minutes until they begin to brown and bubble. Remove from heat and allow to cool. Refrigerate if necessary.

Ingredients for Pie Chips:

- 4 cups Vegetable oil
- 1 half of a Refrigerated pie crust
- 1 tbsp Butter
- 2 tbsp Granulated sugar
- 1 tbsp Cinnamon

To prepare the pie chips:

1. Heat oil in a medium sized saucepan until it reaches 365°.
2. Remove one of the two refrigerated pie crusts and slice into squares 1-2" wide.
3. Place a few pieces of pie crust in hot oil for 30 seconds and flip over. Cook for another 30 seconds until golden brown.
4. Remove pie crusts from oil and place on a paper towel-lined plate to drip off excess oil. Allow to cool.
5. Once all crust has been deep fried, lightly brush with melted butter.
6. Place pie chips in a large Ziploc bag with cinnamon and sugar. Gently shake to coat.
7. As an alternative to deep-frying, you can also cook the pie crust chips in the oven on 350° for 10-15 minutes until golden brown.



GARLIC HERB SHRIMP

Ingredients:

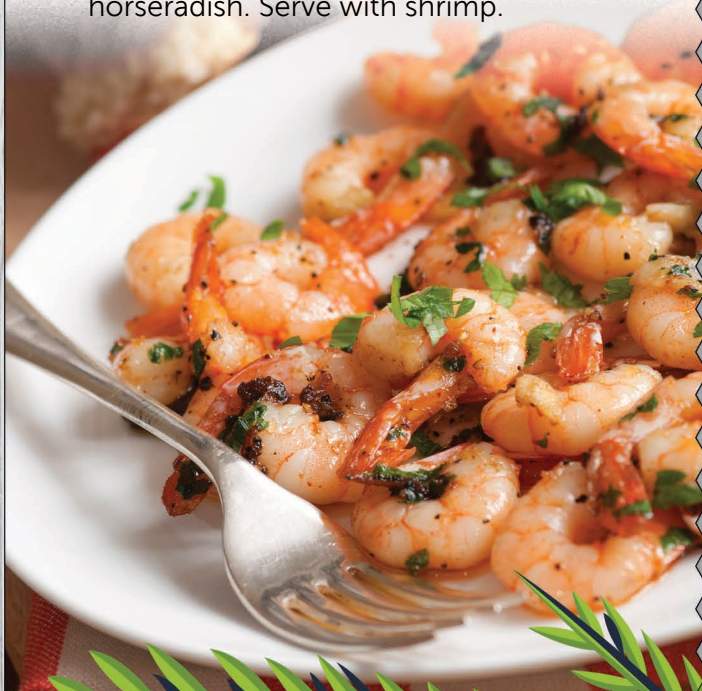
2 lbs. of Shrimp, peeled and deveined
3-4 garlic cloves, minced
4 tablespoons of olive oil
1/2 teaspoon of red pepper flakes
1 teaspoon of dry basil
salt & pepper

For Cocktail Sauce:

1/2 cup of ketchup
2 heaping tablespoons of horseradish

Instructions:

1. Preheat oven to 400 degrees.
2. In a large bowl, toss shrimp, garlic cloves, red pepper flakes, dry basil, salt, pepper, and olive oil. Toss until all coated.
3. Spread shrimp out in a single layer on a baking sheet.
4. Bake for 8-10 minutes.
5. Remove and let cool a bit.
6. In a small bowl mix ketchup and horseradish. Serve with shrimp.



MINI GARLIC MONKEY BREAD

Ingredients:

1(16 oz) tube refrigerated buttermilk biscuits
1/4 cup unsalted butter, melted
2tbsp freshly grated parmesan
4 cloves garlic, minced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon dried parsley flakes
Pinch of salt

Instructions:

1. Preheat oven to 400 degrees. Lightly oil (or use nonstick spray) a 12-cup muffin tin.
2. Cut all 8 biscuits into eighths, make 64 pieces.
3. In a large bowl, whisk butter, parmesan, garlic, oregano, basil, parsley, and salt; set aside 2tbs. Stir in biscuit pieces and gently toss to combine.
4. Drop 5-6 pieces into each muffin cup. Using your fingertips, gently press the last piece in the center.
5. Place into oven and bake until golden brown, about 8-10 minutes.
6. Brush with remaining butter, serve immediately for best taste.





BACON WRAPPED CHICKEN ASPARAGUS

Ingredients:

- 4 (about 1 lb. total) boneless, skinless chicken breasts
- Salt and ground black pepper
- 4 teaspoons Dijon mustard
- 8 slices prosciutto
- 1/2 cup crumbled goat cheese
- 8 asparagus stems,
cut into 2-1/2-inch pieces
- 8-10 pieces of bacon

Instructions:

1. Heat broiler to high with rack 4 inches from heat. Line a baking sheet with foil; set aside.
2. Slice chicken breasts horizontally into 2 thin pieces. Lay breasts, smooth side down, on work surface.
3. Season chicken with salt and pepper; spread each with 1/2 tsp of Dijon. Layer with prosciutto, goat cheese and asparagus. Roll up, starting at the wide end of each breast, then wrap bacon around it. Place on the baking sheet, seam side down.
4. Coat lightly with cooking spray and sprinkle with pepper. Broil until chicken is cooked through and tops are golden, 8 to 10 min, rotating baking sheet halfway through.

D-I-Y HOLIDAY CRAFT



Looking for a fun gift to send home with your guests this Holiday season? Create your own "Giving Plate". Fill with delicious cookies and surprise your friends with a heart warming message!

THE GIVING PLATE

Supplies:

Ceramic Plate
Sharpies in desired colors

Steps:

1. Preheat oven to 350 degrees.
2. Write quote on plate:
This plate shall have no owner for its journey never ends, it travels in our circle of family and friends. It carries love from home to home for everyone to share. The food that's place upon it was made with love and care. So please enjoy what's on this plate then will it up again, then pass it and the love it hold to your family and friends.
3. Place in oven for 30 minutes.
4. Let cool, then fill the plate with treats to share with your family and friends.

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 ½.

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. Because the more we know, the more we grow!