Cheatography

Christmas Cheat Sheet

by Dave Child (DaveChild) via cheatography.com/1/cs/110/

Fastest Mince Pies Ever

Ingredients

10oz/275g mincemeat	1 x 275g fresh ready--rolled puff pastry
42 whole blanched almonds	Golden caster sugar, to dust
42 cranberries	Icing sugar, to serve

Method

Pre-heat oven to 220°C

Cut 2in/5cm pastry discs, add to baking tray.

Make a 1.5in/4cm incision to three-quarters of the way into the pastry.

Brush edge of each disc with milk.

Pile a teaspoon of mincemeat into the centre.

Arrange 3 almonds on half the mince pies and 3 cranberries on the rest.

Dust fruit and nuts with caster sugar.

Bake on high shelf for 10-12 mins or till golden.

Remove to a wire cooling tray.

Serve warm, dusted with icing sugar.

Traditional Eggnog

Christmas Stress Reduction Aid

Photo by Sarah Ridgley - http://www.flic-kr.com/photos/sarahridgley/4187841136/

Mulled Wine Recipe

Ingredients

2 oranges	3 cinnamon sticks
2 bottles red wine	1/2 teaspoon ground cloves
1 bottle white wine	5 tablespoons demerara sugar
6cm ginger, thinly sliced	4 tablespoons brandy

Method

Remove zest from oranges in strips.

Juice oranges into large, heavy-bottomed pot.

Add wine, orange zest, ginger, cinnamon, cloves and sugar.

Simmer for an hour, without boiling.

Add brandy and serve.

How to Cook Brussels Sprouts

Twelve Days of Christmas

(My true love gave to me ...)

Twelve Drummers Drumming

Eleven Pipers Piping

Ten Lords-a-Leaping

Nine Ladies Dancing

Eight Maids-a-Milking

Seven Swans-a-Swimming

Six Geese-a-Laying

Five Gold Rings

Four Colly Birds

Three French Hens

Two Turtle Doves

And a Partridge in a Pear Tree

Santa's Reindeer

Dasher	Comet
Dancer	Cupid
Prancer	Donder
Vixen	Blitzen

Reindeer from Clement C. Moore's *A Visit from St. Nicholas*. Rudolph had the night off.

Dates in December

Dec 8	Bodhi Day
Dec 17 to 24	Saturnalia
Dec 21 to 25	Pancha Ganapati
Dec 21 or 22	Winter Solstice
Dec 23	Festivus
Dec 25	Birth of Attis
Dec 25	Birth of Mithra
Dec 25	Birth of Jesus
Dec 26	Kwanzaa
Dec 31	New Year's Eve

Yule, Hanukkah and Ramadan also occur in December, but dates are irregular.

Leftover Turkey Ideas

Christmas Turkey Sandwich

Turkey and Ham Pie

Turkey Thai Green Curry

Turkey Shami Kebabs

Ingredients	
12 eggs, separated	1+1/2 cups sugar
6 cups milk	3/4 cup brandy
2 cups heavy/ thickened cream	2 teaspoons ground nutmeg
2 cups bourbon	

Method

Beat egg yolks in large bowl with mixer with sugar (until firm and colour of butter, 10 mins).

Add in bourbon and brandy very slowly.

Cool in the fridge for up to 6 hours.

30 minutes before guests arrive, stir milk into chilled yolk mixture.

Stir in 1+1/2 teaspoons ground nutmeg.

In another bowl, beat cream (mixer on high speed) to stiff peaks.

In another bowl, beat egg whites to stiff peaks.

Gently fold egg whites into egg yolks.

Gently fold cream into egg mixture.

Ladle into cups, garnish with ground nutmeg.

Aim to use within 5 days - the fresher the better. Discard sprouts with loose leaves or any signs of yellowing.

Cut off the outer stem and remove outer leaves.

Cut a deep X into each stem.

Soak in cold water for five minutes.

Boil or steam for three minutes, until almost cooked through.

Drain, and place into ice water for three minutes.

Remove ice cubes, drain and halve.

Fry in butter (five minutes).

Salt and pepper to taste.

Serve with any or all of: bacon, chestnuts, shallots, garlic, toasted almonds.

By **Dave Child** (DaveChild)
cheatography.com/davechild/
aloneonahill.com

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