

Carrousel's
Platinum
Receipts
For the Holiday





From OUR Table to YOURS....

For this holiday season, your Carrousel Executive Board wanted to share treasured family recipes to add to your holiday entertainment. And as the young folks, say we are giving you all the “receipts.”

Those valued recipes were often passed down from a beloved and aproned Nana on a well-worn but ink-faded index card. What you might not know, if you don't have deep southern roots, is that those recipes used to be called receipts. According to all knowing Webster's, the historic use of the southern term receipt had more to do with having a record of what was received and taken, while a recipe was more about how to instructions.

But whatever you call these generational yummy delights, recipes or receipts, know they were given in love by your Carrousel Executive Board and in the spirit of Carrousel sisterhood. For almost 70 years, Carrousels have met for just for fun “with no work to be done,” and good and gracious food was always at the heart and center.

Board Officers, current and immediate past, wanted to commemorate our beloved organization's 70-year milestone by sharing “receipts.” These cherished treasures, I'm sure, will add extra dimension, depth and a bit of decadence to your collection of holiday favorites and your entertaining expertise. Enjoy. And may your cooking be merry and bright.

Bon Appetit and Happy Holidays,
Your Carrousel Executive Board Officers
Holidays 2025



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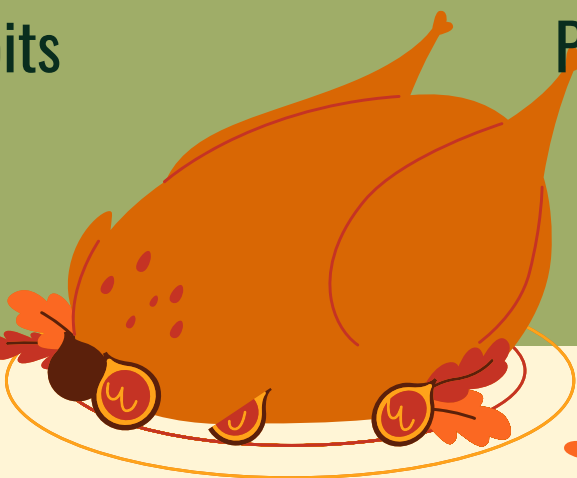
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Appetizers and Cocktails





VELVET HAMMER

Provided by Carrousel Traci Bransford-Boss, National Recording Secretary
In Memoriam of her mother, Carrousel Gladys Bransford

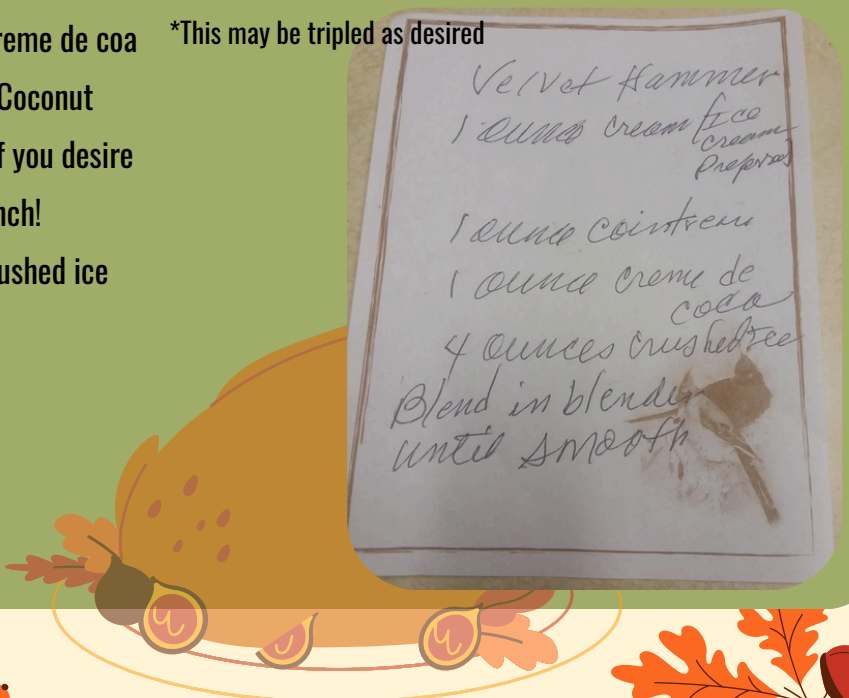
INGREDIENTS:

- 1-2 ounces Vanilla Ice Cream
- 1 ounce Cointreau
- 1 ounce White Creme de coa
or Creme de Coconut
- 1 ounce Vodka, if you desire
more punch!
- 4 ounces of crushed ice

Place all ingredients until smooth in a blender

Serve in a chilled martini glass and garnish with nutmeg or cocoa powder

*This may be tripled as desired



Velvet Hammer
1 ounce cream ice cream
1 ounce cointreau
1 ounce creme de
coca
4 ounces crushed ice
Blend in blender
until smooth



MILK PUNCH FOR A CROWD

From Julia Reed's New Orleans Cookbook
Serves 30

INGREDIENTS:

1 ½ cups sugar
2 quarts whole milk
1 quart vanilla ice cream
or heavy cream
4 cups brandy
2 cups bourbon
Whole nutmeg

DIRECTIONS:

To make the syrup, combine the sugar and $\frac{3}{4}$ cup of water in a saucepan and stir to dissolve the sugar. Heat over medium heat, stirring occasionally, until the mixture is boiling. Let simmer until the mixture is clear, about eight minutes. Pour into a jar and cool. Refrigerate until cold.

For the punch, whisk the milk and the ice cream or the heavy cream together in a large pitcher or punch bowl until blended. Stir in the spirits and the simple syrup to taste. Refrigerate until thoroughly chilled. To serve, pour into high ball glasses and grate the nutmeg on top.

This punch would be great served with toasted pecans and cheese straws before dinner or with Christmas Brunch!



CANADA DRY WINTER'S GALA COCKTAIL

Serves One

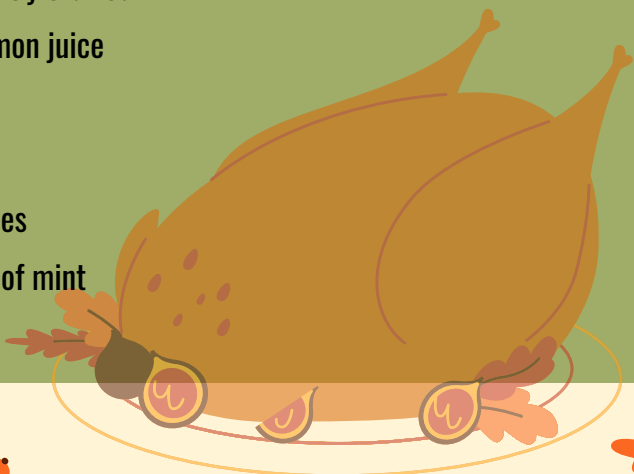
INGREDIENTS:

4 ounces Canada Dry
Ginger Ale
1 ½ ounces light rum
4 ounces brut champagne
1 ½ ounces frozen
raspberries, slightly thawed
1 teaspoon lemon juice
Ice

Garnishes
Fresh sprigs of mint

DIRECTIONS:

Add 1 ½ ounces of frozen raspberries, 1 ½ ounces of light rum, and 4 ounces of Canada Dry Ginger Ale. Then add the 4 ounces of brut champagne. Mix gently with a mixing spoon. Finish it off with a fresh spring of mint.





COFFEE WITH A "KICK"

Serves 2

INGREDIENTS:

¼ cup whipping cream,
chilled

½ Tablespoon sugar

4 Tablespoons Frangelico,
hazelnut liqueur

4 Tablespoons Baileys Irish
Cream

11 ⅓ cups hot coffee, freshly
brewed strong

Using an electric mixer, beat cream and sugar in a small bowl to soft peaks. (Can be made 4 hours ahead. Cover and chill).

Pour 2 Tablespoons Frangelico and 2 Tablespoons Baileys liqueur into each of two mugs.

Pour coffee over, dividing evenly.

Top each with a dollop of whipped cream and serve immediately.

This makes a delightful after dinner drink.



GOAT CHEESE AND SMOKED GOUDA PIMIENTO CHEESE SPREAD

Makes 3 cups

INGREDIENTS:

1 cup mayonnaise

½ cup chopped toasted pecans

⅓ cup finely chopped green onions

2 Tablespoons pimientos, drained

1 Tablespoon apple cider vinegar

¼ teaspoon ground black pepper 1/8 teaspoon ground
red pepper

1 (8 ounces) block sharp white Cheddar cheese,
coarsely shredded

4 ounces smoked Gouda cheese, coarsely shredded

4 ounces goat cheese, crumbled

Crackers to serve

Garnish with green onion

DIRECTIONS:

In a large bowl, stir together mayonnaise, pecans, green onion, pimientos, vinegar, black and red peppers. Add cheeses, folding until well combined.

Serve with crackers and garnish with green onion, if desired.



LAKE CHARLES DIP

INGREDIENTS:

1 pint of sour cream
6 ounces package Good Seasonings Italian Salad Dressing Mix
2 Tablespoon mayonnaise
1 Tablespoon lemon juice
1 avocado, finely chopped
1 tomato, seeded and finely chopped
Dash of Tabasco or hot sauce

DIRECTIONS:

Mix sour cream, Good Seasonings Italian Salad Dressing Mix, Mayonnaise and lemon juice.

Carefully, fold in tomato and avocado. Chill before serving.

Serve with Dipping style Fritos and/or crudites'



CHEESE STRAWS

Makes 48

INGREDIENTS:

2 cups all purpose flour
2 cups sharp shredded
cheese
 $\frac{3}{4}$ cup unsalted butter, cubed
1 teaspoon Kosher salt
 $\frac{1}{4}$ teaspoon ground black
pepper
 $\frac{1}{4}$ teaspoon red pepper
 $\frac{1}{4}$ teaspoon smoked paprika
 $\frac{1}{4}$ cup plus 1 teaspoon whole
milk

DIRECTIONS:

Preheat the oven to 350 degrees. Line a 2 baking sheets with parchment paper.

In the work bowl of a food processor, place flour, cheese, butter, salt, peppers and smoked paprika; pulse to combine. With the motor running, add milk in a slow stream until mixture forms a dough.

Using a cookie press fitted with a star-shaped disk, pipe dough into a long straight lines on prepared pans; cut into four inch pieces.

Bake until lightly browned, 18-20 minutes. Let cool in pans. Store in air tight containers for up to five days.



CHEX CHRISTMAS MIX

Makes 12

Provided by Carrousel Venetta, National President

DIRECTIONS:

Preheat the oven to 250 degrees.

INGREDIENTS:

3 cups Corn Chex
3 cups Rice Chex
3 cups Whole Wheat Chex
2 cups Pecans
2 cups bite-size Pretzels
2 cups garlic flavor bite size bagel chips
2 cups show string potatoes (in can)
1 ½ sticks salted butter, melted
4 Tablespoons Worcestershire Sauce
2 teaspoons seasoned salt
¾ teaspoon garlic powder
½ teaspoon onion powder

In a large bowl, mix the Chex Cereals, pecans, pretzels and bagel chips. Set aside.

Melt butter in a bowl and mix in the Worcestershire Sauce, seasoned salt, garlic powder, onion powder and a good pinch of pepper. Pour the butter over the cereal mixture, tossing well for 3-5 minutes or until the cereal mixture is evenly coated.

Bake for one hour, stirring every 15 minutes. Spread on paper towels to cool, about 15 minutes (or just begin eating). Store in an airtight container.

My mother LOVED this and I would have to triple the recipe in order for her to enjoy it loooong after the holidays!

STUFFED MUSHROOMS

Serves 6 (3 pieces each)

Carrousel Wendy Ford Johnson,
National Amenities Chair and Legacy

INGREDIENTS:

18 medium mushrooms (1 pound)

2 Tablespoons sesame oil

3 cloves garlic, minced

1/4 cup diced red bell pepper

1/4 cup diced yellow bell pepper

1/4 cup sliced green onion

3/4 cup whole wheat bread crumbs
(1 1/2 slices)

1/2 teaspoon Italian seasoning

1 egg, slightly beaten

2 Tablespoons Parmesan cheese

107 calories

4 proteins

9 carbs

7 fat

DIRECTIONS:

Preheat oven to 425 degrees F

Wipe mushrooms with a clean damp cloth and remove stems.

Chip stems finely and set aside.

Heat oil in a nonstick skillet over medium heat.

Add mushroom stems and garlic; sauté for five minutes.

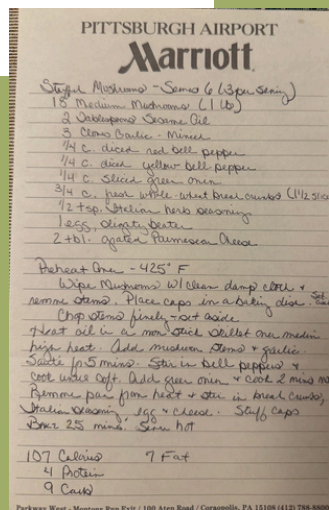
Stir in bell peppers and cook until soft. Add green onion and cook two minutes more.

Remove pan from heat and stir in breadcrumbs, Italian seasoning, egg and cheese.

Stuff caps.

Bake 25 minutes.

Serve hot.



Lagniappe



The pineapple became a symbol of hospitality, gracious hosting and friendship in Colonial America. This was partly due to its rareness and seemingly exotic qualities at that time. Since CARROUSELS have entertainment down to a fine art, here are a few extras to use.





Holiday Receipts for a Cocktail Hour



POINSETTIA COCKTAIL FOR ONE

Makes 1

INGREDIENTS:

3.5 ounces champagne
2 ounces cranberry juice
3 ounces Grand Marnier or
Cointreau

DIRECTIONS:

Pour the cranberry juice and the Grand Marnier into a tall champagne flute. Top off with champagne stir once. Garnish with a stalk of rosemary and fresh cranberries attached to it.



DIRTY SNOWMAN FOR ONE (BOOZY ADULT HOT CHOCOLATE)

INGREDIENTS:

One cup favorite hot chocolate (mix or from scratch, milk based-this keeps the richness of the drink)

One scoop vanilla or chocolate ice cream

1 ½ ounces Bailey's Irish Cream (adjust to personal taste)

Whipped cream

Sprinkles

DIRECTIONS:

Make one cup of your favorite hot chocolate. Add 1 ½ ounces Bailey's Irish Cream and stir. Add a scoop of ice cream into a mug.

Pour prepared liquid mixture over ice cream in mug. Top with whipped cream and sprinkles



SWEET, SALTY, SPICY PARTY NUTS

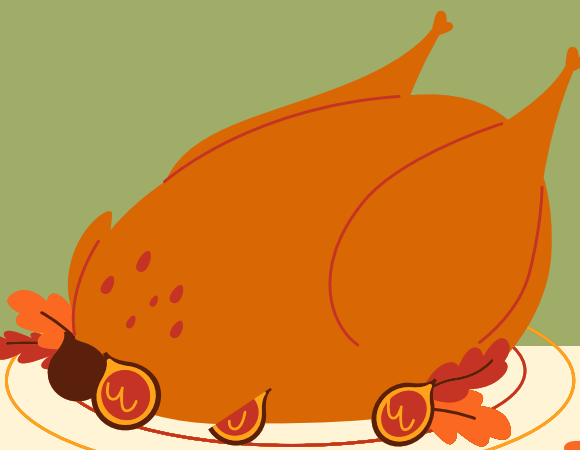
INGREDIENTS:

Cooking spray and foil
1 cup untoasted pecan halves
1 cup unsalted dry roasted almonds
1 cup walnut halves
1 cup unsalted dry roasted cashews
1 teaspoon salt
½ teaspoon freshly ground black pepper
¼ teaspoon ground cumin
¼ teaspoon cayenne pepper
½ cup white sugar
¼ cup water
1 Tablespoon butter

DIRECTIONS:

Preheat the oven to 350 degrees.
Line a baking sheet with foil and lightly spray with cooking oil. Combine all the nuts in a large bowl. Add salt, black pepper, cumin and cayenne. Toss to coat. Heat sugar, water and butter in a small saucepan over medium heat. Cook until butter is melted and the sugar is dissolved. Slowly pour the butter mixture over the nuts and stir to coat. Transfer nuts to the prepared baking sheet and spread into a single layer. Bake nuts in the preheated oven and bake until nuts are sticky and roasted, about 6 minutes. Allow to cool.

Sides and Salads





CORN PUDDING

My family has a rich history in New Orleans, Louisiana and ran an inn on the railroad where they hosted Black travelers. My great grandmother Zenobia Crozier helped her mother make her renowned corn pudding for guests on special occasions by skillfully driving the buggy around town to purchase the ingredients throughout town and then helped make the dish with her mother. Eventually, Zenobia married a Pullman porter and moved north to Chicago and kept the recipe alive by passing it on to her son, granddaughter (Carrousel Sheila Glaze) and great granddaughter Carrousel Veronica Glaze. The dish is still a holiday favorite made just the way Zenobia would like it.

Carrousel Veronica Glaze,
National Vice President/President Elect

INGREDIENTS:

2-3 Tablespoons of olive oil or butter
2-3 cups diced lean ham
2 cups chopped red onions
1 cup chopped red and green bell peppers, mixed
3 cups fresh corn kernels or frozen corn
½ cup yellow cornmeal
1 can evaporated milk
1 ½ cups whole milk, in all
4 eggs (or use egg whites)
Olive oil cooking spray

SEASONING MIX:

1 ½ teaspoons salt
1 teaspoon white pepper
2-4 Tablespoons of fresh minced garlic
1 teaspoon dried sweet basil leaves
½ teaspoon black pepper
½ teaspoon onion powder
Mix all seasonings in a small bowl and set aside



CORN PUDDING CONT.

DIRECTIONS:

Preheat oven to 350 degrees

Heat the olive oil (or butter) in a cast iron skillet over high heat. Once the oil or butter is hot, add the ham, onions and bell peppers and let them cook for about four minutes. Stir in the seasoning mix and cook, stirring once until a light crust forms on the bottom of the skillet. Add the corn, scrape the bottom of the skillet and cook for four minutes. Stir in the cornmeal and cook, scraping the bottom of the skillet to keep the cornmeal from burning for about one to two minutes. Add the evaporated milk, scrape the bottom of the skillet well. Add $\frac{1}{2}$ cup of whole milk, scrape the bottom of the skillet again and remove from the heat. The best part is the yummy brown crust at the bottom so mix that in. Take it off the stove and let it cool for a few minutes. Whip the eggs with a whisk in a separate bowl until frothy, I prefer using egg whites. Add one cup of whole milk to the eggs. Fold the cooled corn mixture into the egg mixture.

Spray a casserole dish with olive oil cooking spray and pour in the pudding mixture. Bake for 35-45 minutes.



CORN AND TAMALES CASSEROLE

My late mother, Henria Roland Armstrong, loved all holidays! Thanksgiving and Christmas would have the table set with china, crystal, silver, menu and place cards. The table would be groaning with many traditional holiday favorite foodstuffs which would include Tyler Texas' own Greenberg Smoked Turkey, Prime Rib Roast and oyster dressing. One year, she decided to add a new side- Corn and Tamale Casserole to the menu as a Southwestern twist to corn pudding. It was well received and now several friends have made it a part of their fall holiday tradition too.

Carrousel Venetta, National President

INGREDIENTS:

3 cans of whole kernel corn, drained
and rinsed
2 cans of cream style corn
½ cup sugar
2 eggs, beaten
1 small can of chopped green chilies
1 small jar of chopped pimentos
½ onion grated
10-12 beef or chicken tamales,
husks removed
1 cup or more of grated Colby Jack
cheese or Mexican blend

DIRECTIONS:

Preheat oven to 350 degrees
Spray a 9x13 casserole with PAM nonstick spray
Cut tamales in half and cover the bottom of the casserole.
In a bowl, mix corn, sugar, beaten eggs, green chilies, and
chopped pimentos. Pour into the casserole over the
tamales. Top with cheese and bake for 40 minutes.



MAE'S FAMOUS CORN PUDDING

Serving Size ½ Cup

Carrousel Mae Carr, 26th National President of Carrouseis,
Incorporated, and Presidents Advisory Committee

INGREDIENTS:

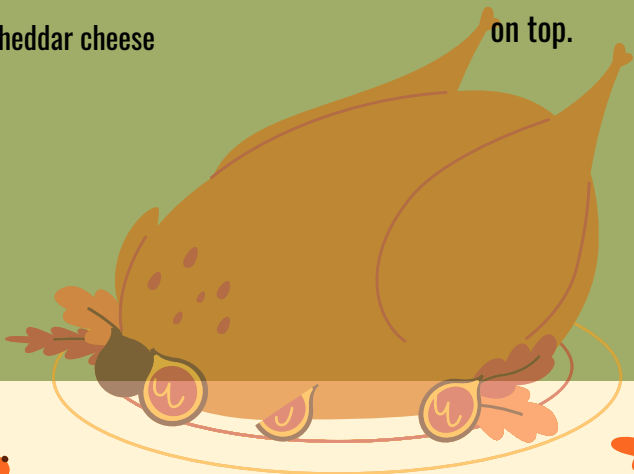
1 can cream style corn
1 can whole kernel corn
1 can evaporated milk
½ teaspoon salt
¼ cup sugar
5 eggs
3 Tablespoons flour
½ cup shredded cheddar cheese

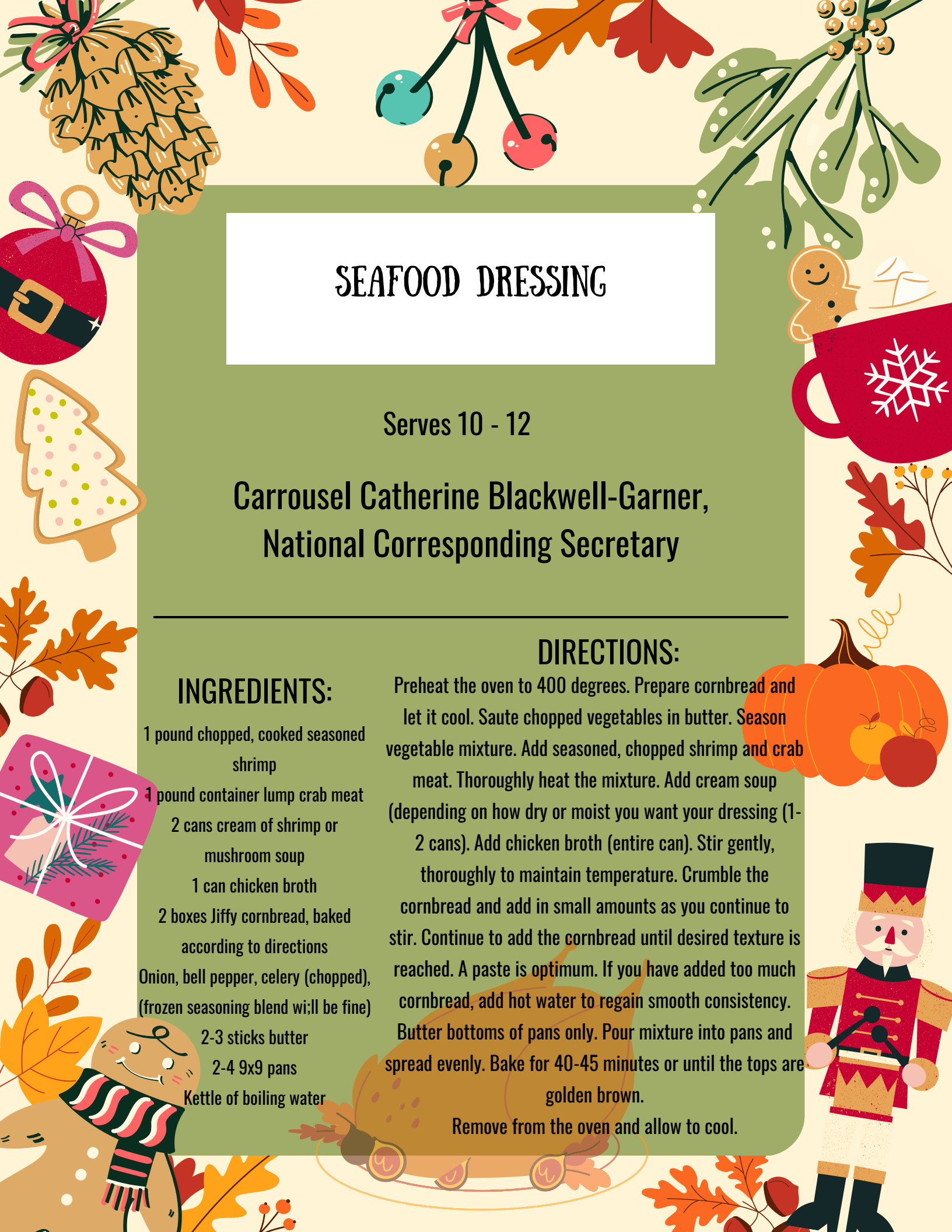
DIRECTIONS:

Mix evaporated milk and the corn in a large bowl.

Mix sugar, flour and salt and add to corn mixture. Beat eggs and stir into mixture. Add cheese.

Bake at 350 degrees for 45 minutes or until lightly brown on top.





SEAFOOD DRESSING

Serves 10 - 12

Carrousel Catherine Blackwell-Garner,
National Corresponding Secretary

INGREDIENTS:

1 pound chopped, cooked seasoned shrimp

1 pound container lump crab meat

2 cans cream of shrimp or mushroom soup

1 can chicken broth

2 boxes Jiffy cornbread, baked according to directions

Onion, bell pepper, celery (chopped), (frozen seasoning blend will be fine)

2-3 sticks butter

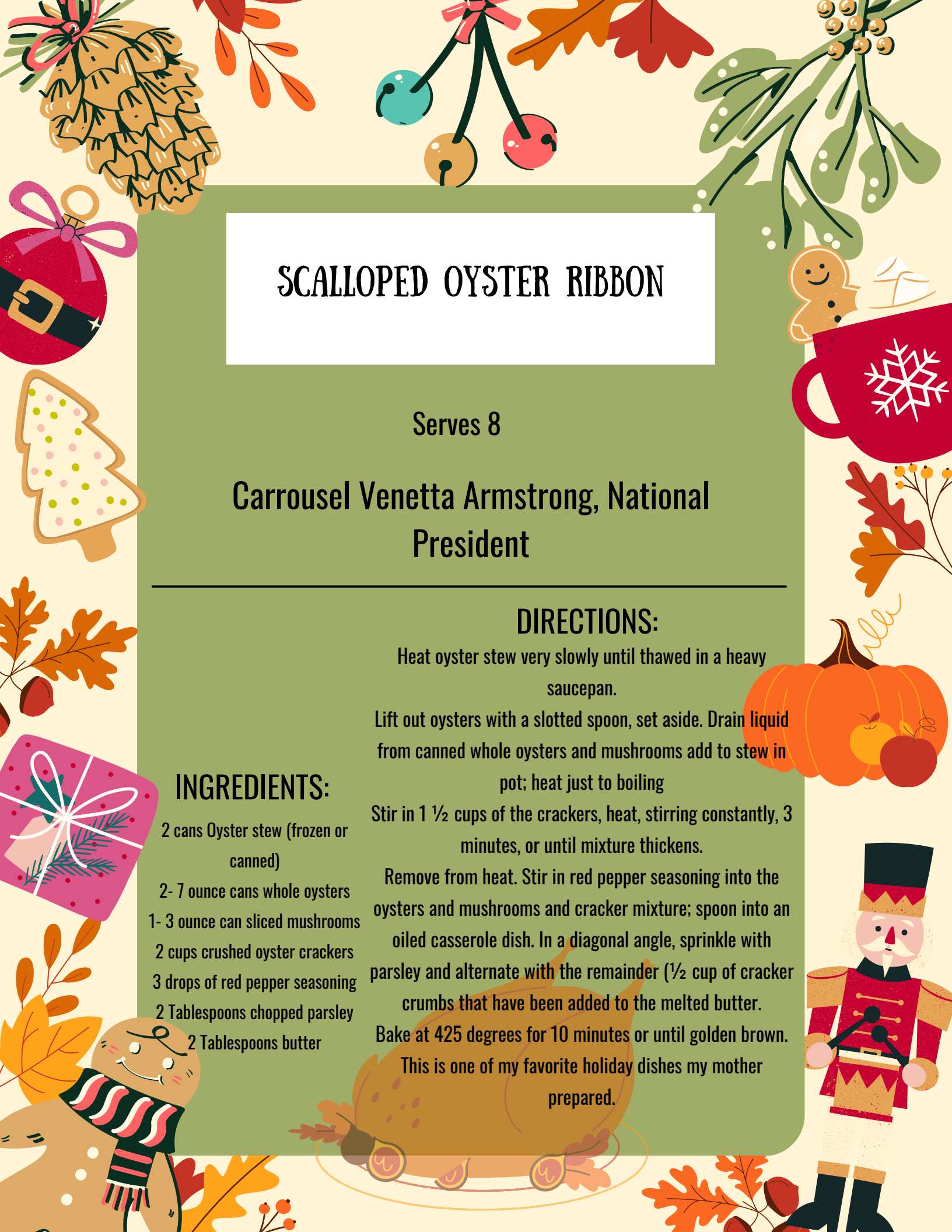
2-4 9x9 pans

Kettle of boiling water

DIRECTIONS:

Preheat the oven to 400 degrees. Prepare cornbread and let it cool. Saute chopped vegetables in butter. Season vegetable mixture. Add seasoned, chopped shrimp and crab meat. Thoroughly heat the mixture. Add cream soup (depending on how dry or moist you want your dressing (1-2 cans). Add chicken broth (entire can). Stir gently, thoroughly to maintain temperature. Crumble the cornbread and add in small amounts as you continue to stir. Continue to add the cornbread until desired texture is reached. A paste is optimum. If you have added too much cornbread, add hot water to regain smooth consistency. Butter bottoms of pans only. Pour mixture into pans and spread evenly. Bake for 40-45 minutes or until the tops are golden brown.

Remove from the oven and allow to cool.



SCALLOPED OYSTER RIBBON

Serves 8

Carrousel Venetta Armstrong, National President

DIRECTIONS:

Heat oyster stew very slowly until thawed in a heavy saucepan.

Lift out oysters with a slotted spoon, set aside. Drain liquid from canned whole oysters and mushrooms add to stew in pot; heat just to boiling

Stir in 1 ½ cups of the crackers, heat, stirring constantly, 3 minutes, or until mixture thickens.

Remove from heat. Stir in red pepper seasoning into the oysters and mushrooms and cracker mixture; spoon into an oiled casserole dish. In a diagonal angle, sprinkle with parsley and alternate with the remainder (½ cup of cracker crumbs that have been added to the melted butter.

Bake at 425 degrees for 10 minutes or until golden brown.

This is one of my favorite holiday dishes my mother prepared.

INGREDIENTS:

2 cans Oyster stew (frozen or canned)

2- 7 ounce cans whole oysters

1- 3 ounce can sliced mushrooms

2 cups crushed oyster crackers

3 drops of red pepper seasoning

2 Tablespoons chopped parsley

2 Tablespoons butter



SLOW-COOKER COLLARD GREENS WITH HAM HOCKS

Serves 12

Southern Living Magazine, November 2017

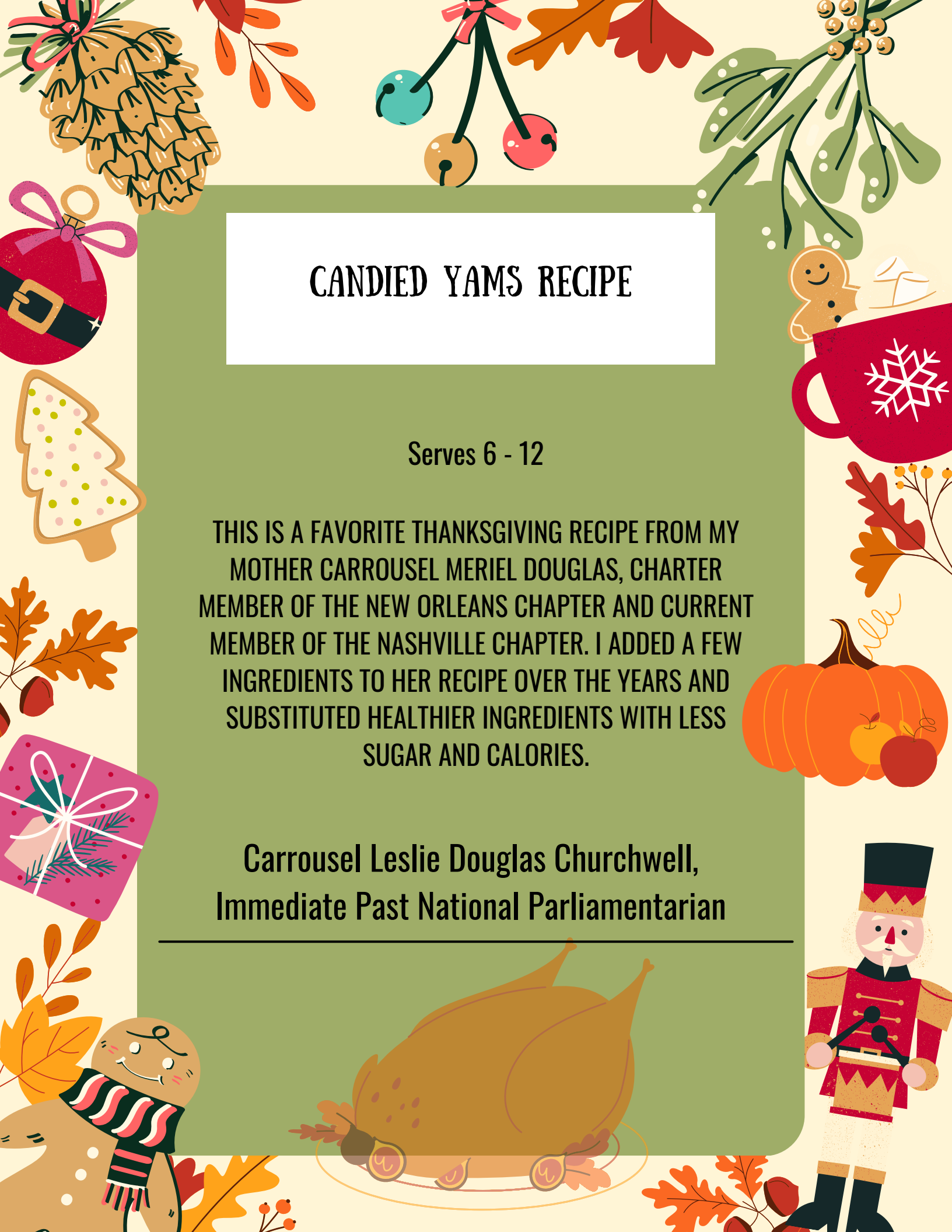
INGREDIENTS:

- 2 smoked ham hocks (1 ½ pounds)
- 2- 14 ounces cans chicken broth
- 2 (1 pound) packages of prewashed
chopped fresh collard greens
- ½ cup chopped sweet onion
- 2 Tablespoons light brown sugar
(optional)
- 2 Tablespoons apple cider vinegar
- 2 teaspoons kosher salt
- 1 teaspoon crusher red pepper
- ½ teaspoon black pepper

DIRECTIONS:

Combine all ingredients in a 6 quart oval slow cooker. Cover and cook on LOW 9 hours. Carefully remove ham hocks and all bits of bones before stirring greens after cooking. Cool ham hocks and thoroughly remove all fat and bone; return meat to slow cooker. Stir into greens.

Please note, you may prepare up to 2 days in advance . Refrigerate in the slow cooker insert. Allow the insert to stand at room temperature at least 30 minutes before returning it to the slow cooker to reheat the greens.

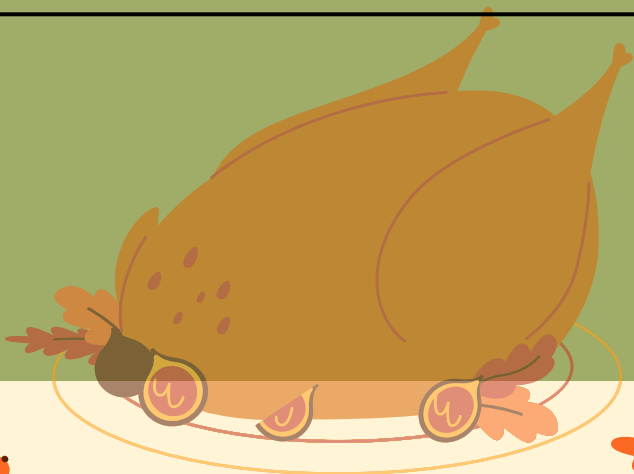


CANDIED YAMS RECIPE

Serves 6 - 12

THIS IS A FAVORITE THANKSGIVING RECIPE FROM MY MOTHER CARROUSEL MERIEL DOUGLAS, CHARTER MEMBER OF THE NEW ORLEANS CHAPTER AND CURRENT MEMBER OF THE NASHVILLE CHAPTER. I ADDED A FEW INGREDIENTS TO HER RECIPE OVER THE YEARS AND SUBSTITUTED HEALTHIER INGREDIENTS WITH LESS SUGAR AND CALORIES.

Carrousel Leslie Douglas Churchwell,
Immediate Past National Parliamentarian





CANDIED YAMS RECIPE CONT.

INGREDIENTS:

6 yams
1 cup of 50 percent less sugar
orange juice
1 cup of coke or Coke Zero
1 can crushed pineapple
1 cup of pecan pieces
¼ cup of pineapple juice
½ cup brown sugar or Truvia
¼ teaspoon of vanilla or almond
extract
¼ teaspoon of ground cinnamon
¼ teaspoon nutmeg
¼ teaspoon of Chinese 5 spices
blend
¼ teaspoon of Apple Pie Spice
¼ teaspoon of Valencia Orange peel
1 stick of butter

DIRECTIONS:

Peel and cut the fresh yams into small pieces. Place in a large pot with water and boil until soft. Drain in a colander and place cooked yams in a large Pyrex bowl. Mash the yams until smooth. Add orange juice, Coke, pineapple juice and stir until fully mixed. Add spices, orange peel and extracts and stir until mixed. Add crushed pineapple, pecans, and brown sugar/Truvia. Using an immersion blender to mix ensures complete blending. Season to taste with additional spices and liquid ingredients. Add more pecans, if desired. Smooth the top layer and place butter pats as desired. Preheat the oven to 350 degrees and bake for 30 minutes.



SWEET POTATOES

Serves 4 - 6

**Carrousel T. Jann Caison-Sorey, Immediate
Past National Recording Secretary and
Sister to Sister co-Editor**

INGREDIENTS:

4 medium sweet potatoes
2 large apples, preferable Macintosh
½ teaspoon salt
2 teaspoons of lemon juice
3 Tablespoons of Butter
½ cup of molasses
¼ cup chopped pecans

DIRECTIONS:

Boil sweet potatoes until tender but still firm and allow them to cool. Then peel, slice and place in a shallow baking pan. Core and slice the apples then sprinkle salt and lemon juice over them. In a skillet bring butter to a slow sizzle and toss apple slices around in the pan until slightly soft. Arrange apples with sweet potatoes. Then add molasses to butter remaining in the pan and bring to a boil. Pour over apples and sweet potatoes, coating well. Sprinkle brown sugar and pecans on top. Bake for 30 minutes or until brown and bubbly on top.



ROASTED GREEN BEANS WITH SHALLOTS

Serves 4 - 6

Taste of the South, Special Issue 2016

INGREDIENTS:

4 cups (about 1 pound) fresh
haricots vert (French green beans),
trimmed

1 shallot, thinly sliced

1 Tablespoon minced fresh garlic

1 Tablespoon extra-virgin olive oil

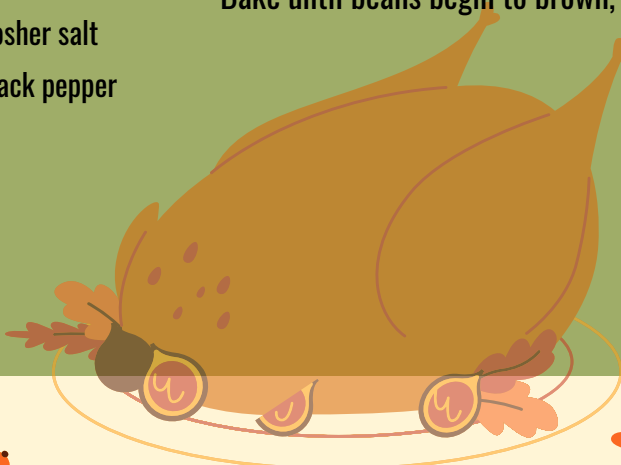
1 teaspoon lemon zest

1 teaspoon kosher salt

¼ teaspoon black pepper

DIRECTIONS:

Line a rimmed baking sheet with parchment paper.
On a prepared pan, gently toss together greenbeans,
shallot, garlic, oil, zest, salt and pepper until combined.
Bake until beans begin to brown, about 20 minutes.





BROCCOLI AND CHEESE CASSEROLE

Carrousel Lauren McDonald,
Sister to Sister Co-Editor

INGREDIENTS:

2-3 broccoli crowns
1 cup shredded cheese-cheddar and
mozzarella
Chicken broth
Bread crumbs
Cayenne, paprika, salt and pepper to
taste

DIRECTIONS:

Preheat the oven to 400 degrees.
Steam broccoli in chicken broth.
Spray oil on a pie plate or other shallow dish.
Sprinkle broccoli with seasonings. Place cheese on top.
Add bread crumbs and cayenne on top.
Bake approximately 20 minutes in a 400 degree oven or
until the cheese is melted and the topping is crunchy.



CRANBERRY MOLD

Carrousel Eilene Maupin, Chair ~National
Audit Committee

INGREDIENTS:

- 4 cans of WHOLE berry cranberries
(14 ounces each)
- 2 cans of CRUSHED pineapple (15
ounces cans)
- 2 small boxes of raspberry jello
- 1 small box lemon jello

DIRECTIONS:

Melt the cranberry sauce on medium heat, add jello
(both raspberry and lemon) to dissolve. Stir well. Take
off heat. Add pineapple. Stir and place in a mold in the
refrigerator until solid.

Topping:

Use an equal amount of sour cream and mayonnaise;
add sugar to taste. Stir well and serve on top of
cranberry mold. I like it sweet, so I add more sugar,
but it is up to you.



CHRISTMAS SALAD

This salad is a perfect addition to any holiday menu and has been enjoyed at my holiday meals.

Serves 6

DinnerattheZoo.com

INGREDIENTS:

7 cups mixed spring greens
1 ¼ cups Mandarin orange segments
½ cup pomegranate seeds (may substitute dried cranberries)
½ cups feta cheese crumbles
½ cup candied pecans roughly chopped

FOR THE DRESSING:

⅓ cup olive oil
1 Tablespoon honey
2 teaspoons Dijon mustard
2 Tablespoons apple cider vinegar
1 Tablespoon shallot minced
Salt and pepper to taste

DIRECTIONS:

Place the mixed greens, oranges, pomegranate seeds, feta cheese and pecans in a large bowl. Place all the dressing ingredients in a small bowl, whisk until smooth. Drizzle the dressing over the salad mixture to taste, then gently toss to coat. You may have dressing left over.

Serve Immediately



AMBROSIA SALAD

This salad is a perfect addition to any holiday menu and has been enjoyed at my holiday meals.

Serves 4 - 6

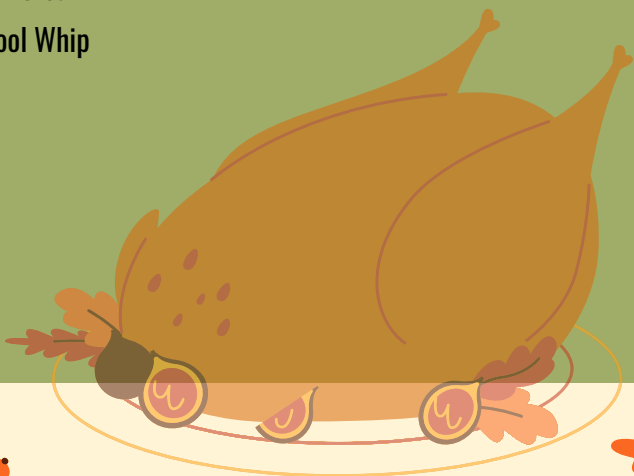
Carrousel Sherrie Batro, National Treasurer

INGREDIENTS:

2 cans pineapple chunks, drained
2 cans Mandarin oranges, drained
2 jars Maraschino cherries, drained
(no stems)
1 can coconut flakes
½ bag miniature marshmallows
4 ounces sour cream
16 ounces Cool Whip

DIRECTIONS:

Combine sour cream and cool Whip. Fold in all other ingredients. Chill covered for at least two (2) hours.



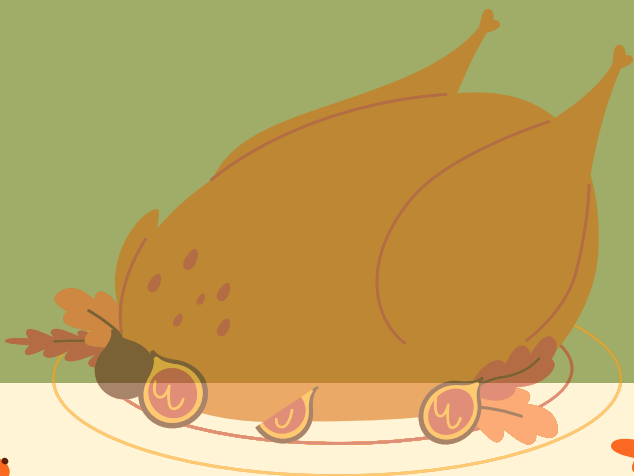


CREOLE-KISSED HOLIDAY SHRIMP PASTA SALAD

This cheerful, crowd pleasing pasta salad began at our family table in 2007. The red and green spirals of tri color pasta make it perfect for Christmas, and the ranch Italian dressing combo keeps every bite creamy, bright, and full of flavor. Make it the night before for the best taste.

Serves 12

Carrousel Sherrie Batro, National Treasurer
and shared by her niece Carrousel Dawn
Doucet (Houston Chapter)





CREOLE-KISSED HOLIDAY SHRIMP PASTA SALAD CONT.

INGREDIENTS:

- 1 pound fresh shrimp, peeled and deveined
- 24 ounces of color pasta (rotini works well)
- 1 cup mixed red, orange and yellow bell peppers, diced
- 1 cup ranch dressing
- ½ cup Italian dressing (Olive Garden brand works great)
- 2 teaspoons crab boil (either liquid or powder)
- 2 teaspoons Old Bay Seasoning to taste
- Creole Seasoning
- 1 Tablespoon Tabasco (or to taste)

DIRECTIONS:

Prep the pot: fill a large pot with water and bring to a boil. Season the water with the crab boil. (Optional -add a pinch of Old Bay and Creole seasoning to the water for extra flavor.)

Cook the shrimp: add the shrimp to the boiling seasoned water and cook for 4-5 minutes ,just until pink and opaque. Use a slotted spoon to remove shrimp. Set aside to cool.

Cook the pasta: In the same seasoned water, boil the pasta until al dente. Drain and let cool completely in a large bowl.

Combine: add cooled shrimp, bell peppers, ranch and Italian dressings, and Tabasco to the pasta. Sprinkle in Old Bay and Creole seasoning to taste. Fold gently until evenly coated.

Chill: Cover and refrigerate at least 3 hours-overnight is best. Before serving, add a splash of extra dressing if needed and toss gently.

Entrees





CRAB IMPERIAL

Serves 4 - 6

Carrousel Glenna Watson,
Founder of Carrousels, Incorporated

INGREDIENTS:

1 ½ pounds fresh lump crabmeat
½ fresh green pepper, very finely
chopped
1 whole pimento, finely chopped
1 ½ Tablespoons chopped onion
1 teaspoon salt
½ teaspoon white pepper
¼ teaspoon horseradish
1 ½ teaspoon dry mustard
1 whole egg, slightly beaten
½ cup mayonnaise
2 drops Tabasco
Paprika
Potato Chips

DIRECTIONS:

In a large bowl, place green pepper, pimento, dry
mustard, salt, pepper, slightly beaten egg and
mayonnaise.
Mix well in the bowl. Add two drops of Tabasco sauce
and mix thoroughly.
Add crabmeat, mix gently with a fork.
Pour into a buttered casserole or white sea shell
scallop shaped for baking dishes.
Sprinkle top(s) with paprika and bake at 350 degrees
for 15 minutes.
If covering with crushed potato chips as a topping,
before baking allow 25-35 minutes to bake.
Enjoy!



CHRISTMAS PRIME RIB RECIPE

Serves 8 - 10

Carrousel Gail “GG” Kenney,
Sister to Sister Co-Editor

INGREDIENTS:

12-14 pounds prime rib roast

4 cloves garlic, minced

2 Tablespoons salt

1 Tablespoon black pepper

2 Tablespoons olive oil

2 Tablespoons fresh rosemary,
chopped

2 Tablespoons fresh thyme, chopped

1 teaspoon onion powder

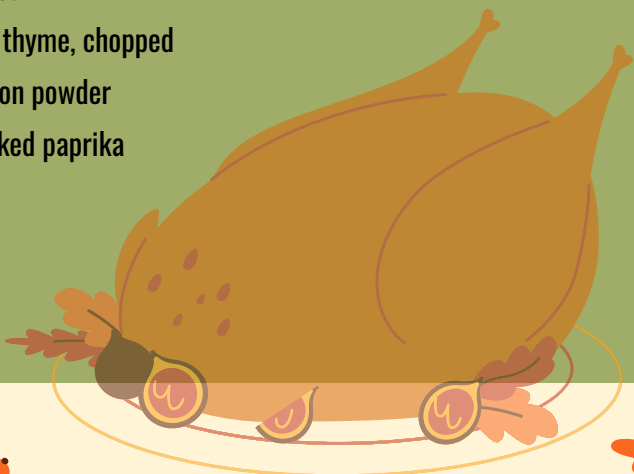
1 teaspoon smoked paprika

FOR THE AU JUS:

1 cup beef broth

1 cup red wine (optional)

1 Tablespoon cornstarch (optional, for thickening)





CHRISTMAS PRIME RIB RECIPE CONT.

DIRECTIONS:

In a bowl, mix garlic, salt, pepper, olive oil, rosemary, thyme, onion powder, and smoked paprika to create a paste.

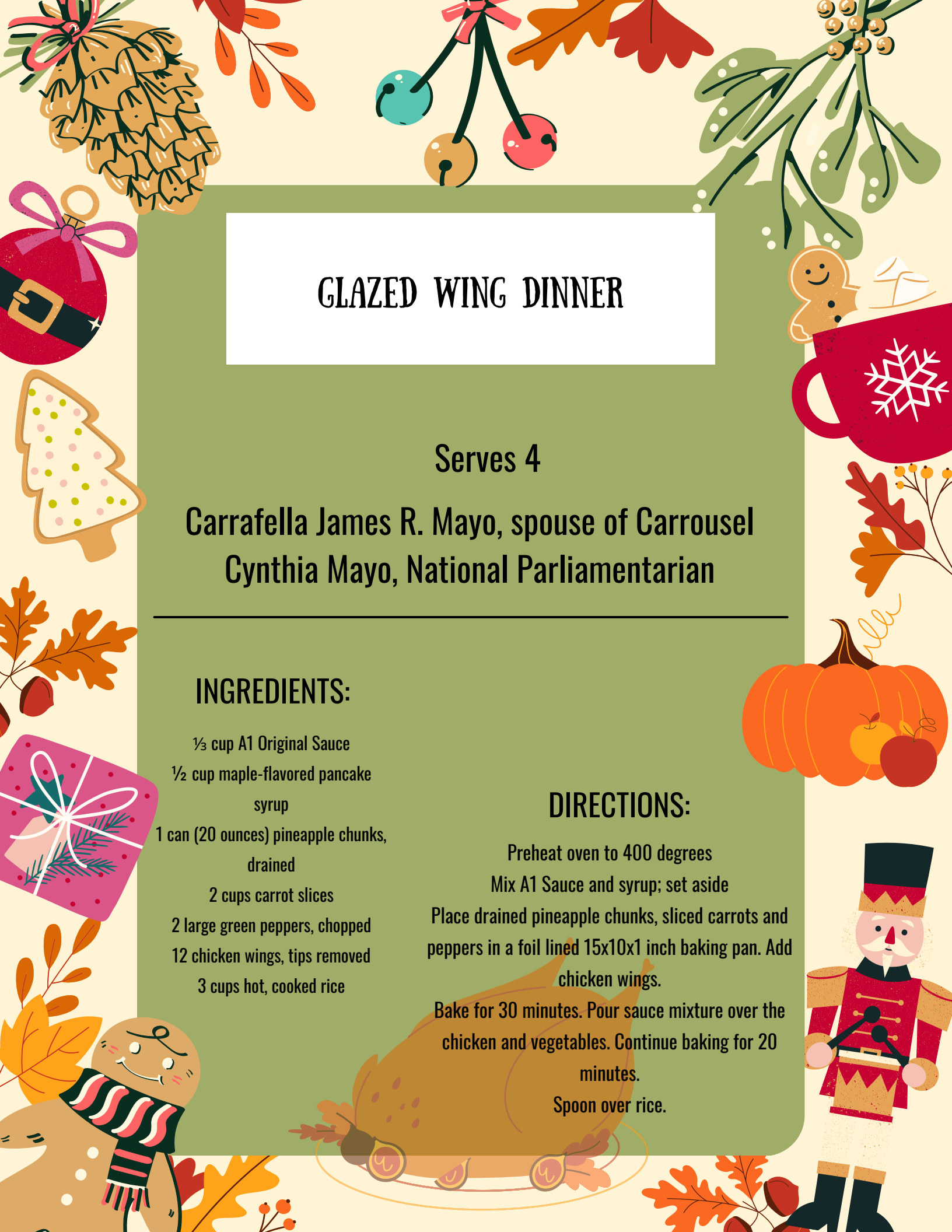
Rub the mixture all over the prime rib roast, ensuring it's evenly coated.

Place the roast on a rack in a roasting pan and roast for 20 minutes at 450 degrees. Reduce the temperature to 325 degrees and continue roasting for about 1.5 to 2 hours, or until the internal temperature reaches 130 degrees Fahrenheit for medium rare.

Remove the rib roast from the oven and let it rest for 20-23 minutes.

For the Au Jus:

In a saucepan, combine beef broth and wine. Bring to a simmer and reduce by half. If you prefer a thicker sauce, mix cornstarch with water and add it to the simmering mixture, stirring until thickened.



GLAZED WING DINNER

Serves 4

Carrafella James R. Mayo, spouse of Carrousel
Cynthia Mayo, National Parliamentarian

INGREDIENTS:

- 1/3 cup A1 Original Sauce
- 1/2 cup maple-flavored pancake
syrup
- 1 can (20 ounces) pineapple chunks,
drained
- 2 cups carrot slices
- 2 large green peppers, chopped
- 12 chicken wings, tips removed
- 3 cups hot, cooked rice

DIRECTIONS:

Preheat oven to 400 degrees
Mix A1 Sauce and syrup; set aside
Place drained pineapple chunks, sliced carrots and
peppers in a foil lined 15x10x1 inch baking pan. Add
chicken wings.
Bake for 30 minutes. Pour sauce mixture over the
chicken and vegetables. Continue baking for 20
minutes.
Spoon over rice.



SPATCHCOCK TURKEY

Serves 10

Cooking time approximately 1 hour and 20 minutes

While there are many methods of cooking turkey, a roast spatchcock turkey allows for even cooking, juicy meat with perfectly crisp skin and in only a fraction of the time!

INGREDIENTS:

1 12 pound natural or organic turkey
(no salt added) completely thawed

6 Tablespoons Diamond Crystal
Kosher salt or 4 Tablespoons

Mortons's Kosher salt

2 large carrots, chopped

3 ribs celery, chopped

2 large onions, chopped

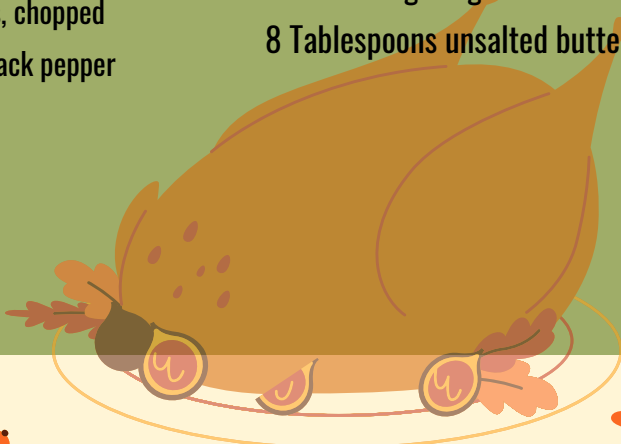
2 teaspoons black pepper

FOR THE HERB BUTTER:

1 Tablespoon thyme leaves

10 large sage leaves minced

8 Tablespoons unsalted butter softened





SPATCHOCK TURKEY CONT.

BRINING THE TURKEY:

Place the turkey on a large cutting board, breast side down and with the tail side facing you. Pat it dry with paper towels.

Using kitchen shears, begin cutting from the tail end on one side of the backbone all the way to the neck. Repeat the same cut on the other side of the backbone. You can cut away any loose overhanging skin by the neck opening. Save backbone for gravy or stock.

Flip the turkey over and with two hands press the breast bone down until the turkey is spayed or flattened. You should hear a couple of cracks during this process. The goal is to flatten the turkey fir even cooking.

Place the turkey on a baking sheet and sprinkle salt all over the bird on both sides and underneath parts of the skin if possible. Don't worry about using every bit of the salt, just make sure to cover the bird in all areas. Refrigerate overnight uncovered.





SPATCHOCK TURKEY CONT.

ROASTING THE TURKEY:

Remove the turkey one hour before roasting. Preheat the oven to 450 degrees and set the rack to the middle level.

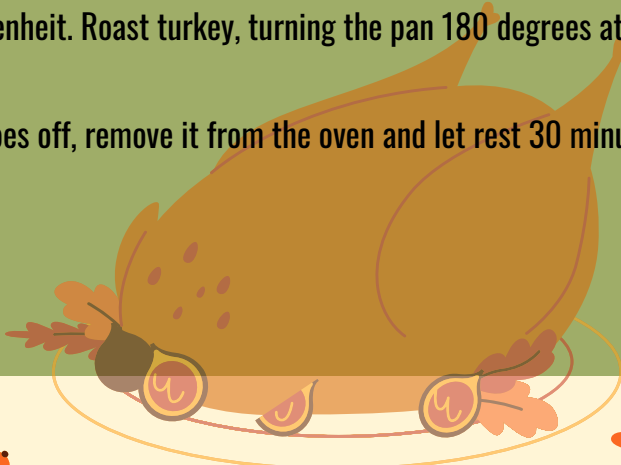
Mix the butter with the thyme and sage to form a paste.

Place all of the vegetables on a baking sheet and then place a wire rack on top of them.

Dry off the turkey with paper towels and season with pepper. Place the turkey on top of the baking rack and tuck the wings underneath to prevent burning. Spread the herb butter on top and underneath the skin.

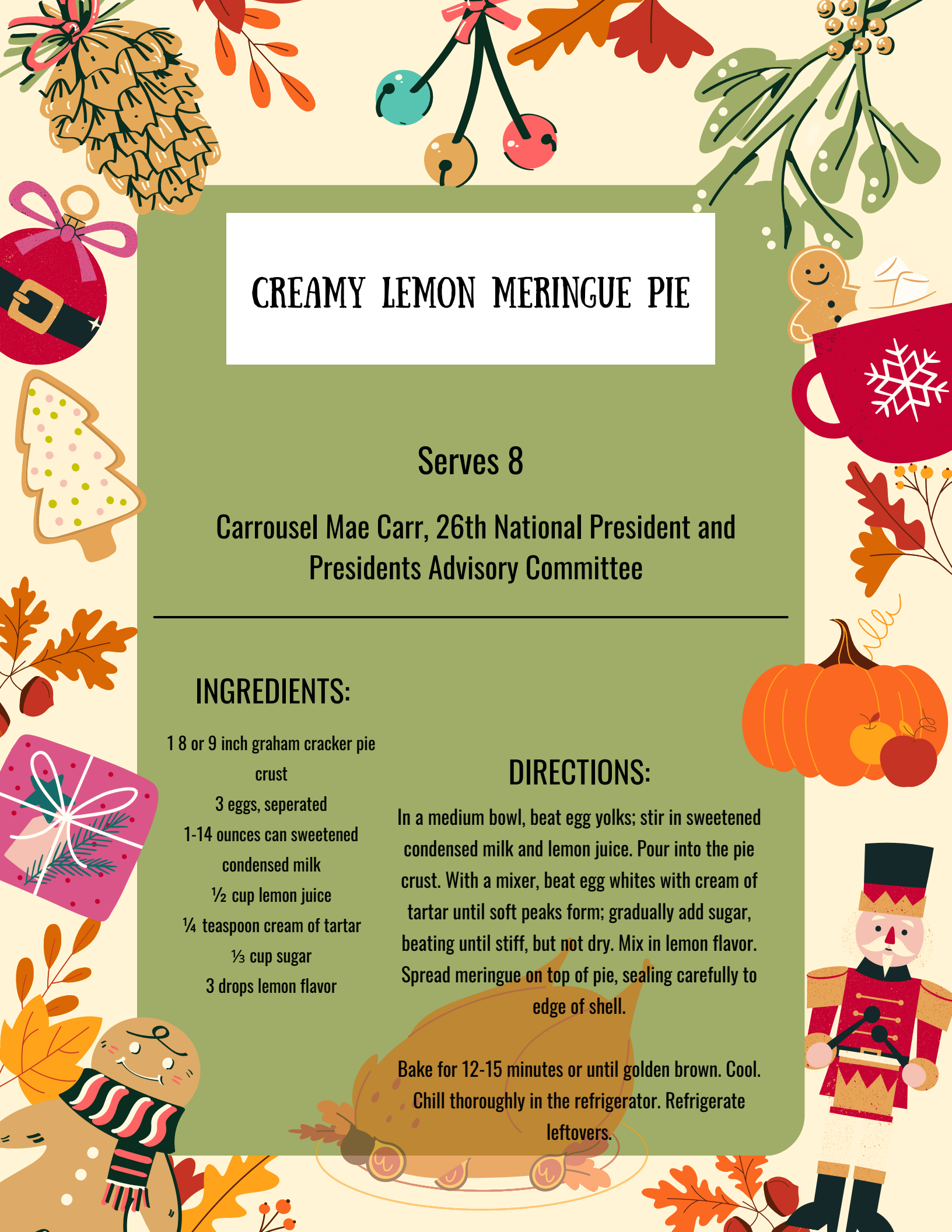
Place a probe into the thickest part of the breast and set the alarm to go off at 150 degrees Fahrenheit. Roast turkey, turning the pan 180 degrees at halfway point.

Once the alarm goes off, remove it from the oven and let rest 30 minutes before carving.



Desserts Exordinaire





CREAMY LEMON MERINGUE PIE

Serves 8

Carrousel Mae Carr, 26th National President and
Presidents Advisory Committee

INGREDIENTS:

1 8 or 9 inch graham cracker pie
crust

3 eggs, separated

1-14 ounces can sweetened
condensed milk

½ cup lemon juice

¼ teaspoon cream of tartar

⅓ cup sugar

3 drops lemon flavor

DIRECTIONS:

In a medium bowl, beat egg yolks; stir in sweetened condensed milk and lemon juice. Pour into the pie crust. With a mixer, beat egg whites with cream of tartar until soft peaks form; gradually add sugar, beating until stiff, but not dry. Mix in lemon flavor. Spread meringue on top of pie, sealing carefully to edge of shell.

Bake for 12-15 minutes or until golden brown. Cool.
Chill thoroughly in the refrigerator. Refrigerate
leftovers.



SWEET POTATO PIE #1

This simple recipe has been in my family since my childhood, handed down from my grandmother. My mother maintained and used this recipe over the years and prepared a delicious sweet potato pie or two every Thanksgiving and/or Christmas. It is a holiday favorite for our family and friends. I receive requests for it every year! I am so thankful to have the recipe because it brings back fond memories of family, holiday joy and love!

Carrousel Susan Powell, Immediate Past National Corresponding Secretary and Co-Editor of Sister to Sister

INGREDIENTS:

¼ teaspoon salt
1 teaspoon vanilla extract
½ stick of butter
1 cup sugar
1 egg, yolk and egg white, separated
½ pint coffee cream
Sweet potatoes
Pillsbury Refrigerated Pie Shells (3 in a package)

DIRECTIONS:

Remove pie shells needed from the package and let reach to room temperature.

Boil sweet potatoes until soft.

Use a mixer to cream the butter, sugar and salt. Add egg yolk.

Remove the peels and add potatoes to the mixing bowl. Add coffee cream slowly. Add vanilla extract.

Fold in softly beaten (soft peaks) egg white.

Preheat the oven at 425 degrees and then bake for 20 minutes. Reduce heat to 375 degrees and bake for 25 minutes.



SWEET POTATO PIE #2

Serves 12

Carrousel Stephanie Whittington Rainge,
Immediate Past National Treasurer

INGREDIENTS:

2 pounds (5-6 medium sized) yams
½ cup butter, softened
1 ½ cups granulated sugar
¼ cup brown sugar
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground allspice
3 large eggs, lightly beaten
2 teaspoons pure vanilla extract
1 cup evaporated milk or half and
half or light cream
2-3 unbaked pie crusts, 9 inches

DIRECTIONS:

Place yams in a 4 quart pot with enough water to cover. Partially cover pot with lid, and bring to a boil over high heat. Reduce heat and simmer yams until fork tender., about 45 minutes.

Heat oven to 350 degrees. Drain yams, when cool enough to handle, peel and remove blemishes.

In a large bowl, using a potato masher, mash potatoes. To remove lumps or strings, press yams through a sieve back into the bowl. Add to yams, butter, sugar, brown sugar, spices, spices, eggs, milk and vanilla. Beat with a whisk or electric mixer until smooth and creamy.

Pour filling into unbaked pie crusts and bake on the bottom rack of the oven for 60 minutes or when a knife inserted in the middle comes out clean.

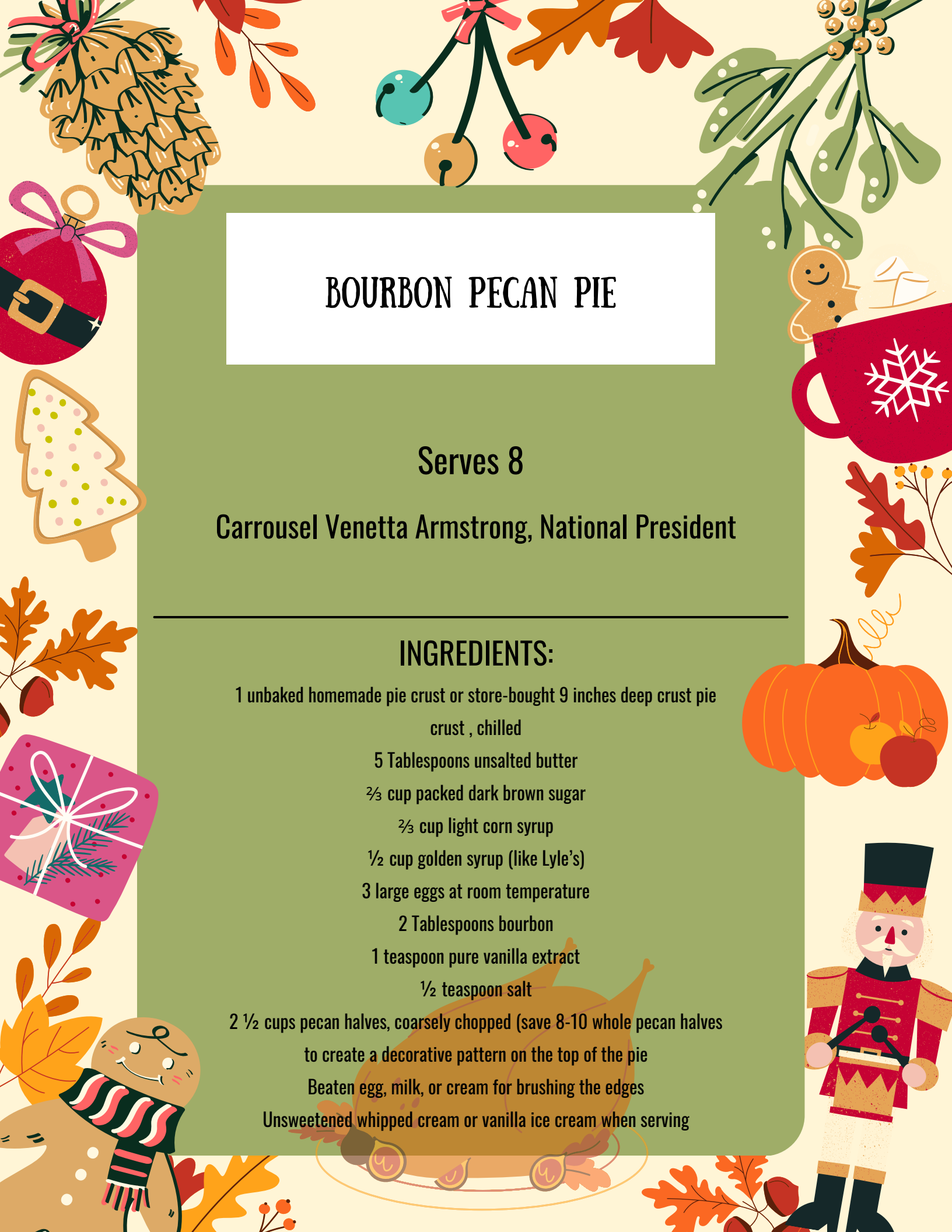
Serve warm or let cool completely and serve with a dollop of whipped cream.



SWEET POTATO PIE #2 CONT.

Late Carrafella Paris Whittington (Detroit)

This sweet potato pie recipe was discovered in an Essence magazine by my father, the late Paris Whittington. Over the years, he perfected it; adding in a few special ingredients and Kahlua liquor. Everyone looked forward to my father's sweet potato pies and rum cake desserts at family Thanksgiving dinners, Gentleman Cook, and holiday office parties. Whenever I make a sweet potato pie, I use this recipe and relive the memory of making the dessert with dad who passed away in 2011.



BOURBON PECAN PIE

Serves 8

Carrousel Venetta Armstrong, National President

INGREDIENTS:

1 unbaked homemade pie crust or store-bought 9 inches deep crust pie crust , chilled

5 Tablespoons unsalted butter

$\frac{2}{3}$ cup packed dark brown sugar

$\frac{2}{3}$ cup light corn syrup

$\frac{1}{2}$ cup golden syrup (like Lyle's)

3 large eggs at room temperature

2 Tablespoons bourbon

1 teaspoon pure vanilla extract

$\frac{1}{2}$ teaspoon salt

2 $\frac{1}{2}$ cups pecan halves, coarsely chopped (save 8-10 whole pecan halves

to create a decorative pattern on the top of the pie

Beaten egg, milk, or cream for brushing the edges

Unsweetened whipped cream or vanilla ice cream when serving



BOURBON PECAN PIE CONT.

DIRECTIONS:

Preheat the oven to 350 degrees and set an oven rack in the lower third position. Place a baking sheet on this rack to preheat as well. (This acts like a pizza stone, providing a hot surface to help the bottom crust of the pie crisp up effectively).

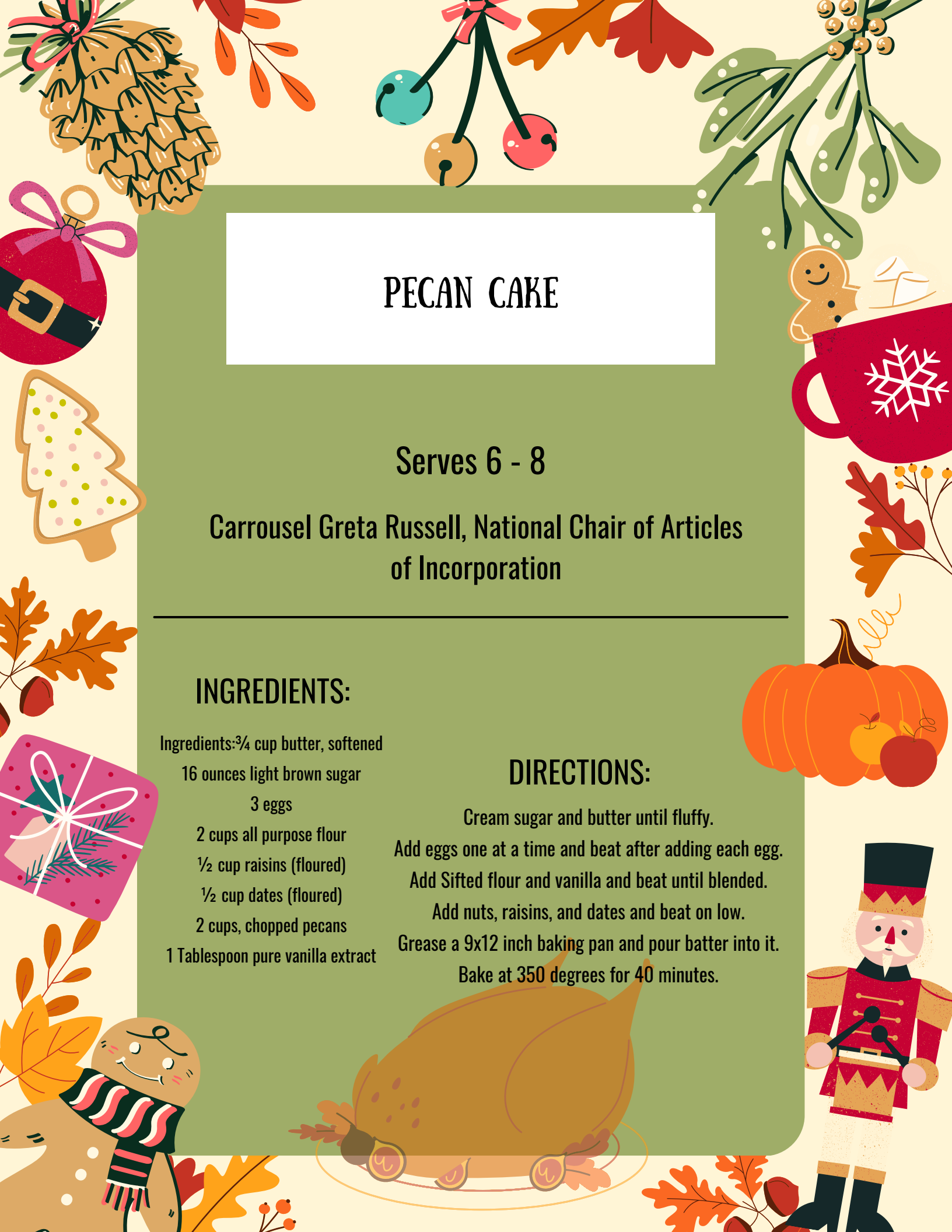
In a small saucepan over medium heat, melt the butter and cook swirling the pan occasionally, until the butter smells nutty and is golden brown, 3-5 minutes. Once you smell that nutty aroma, take the pan off the heat and pour the browned butter into a large heat-proof bowl to cool. (The milk solids will darken and settle on the bottom of the saucepan. When you transfer the brown butter to the bowl, try to leave as much of this sediment in the pan as possible but don't worry about it too much.)

In the bowl with brown butter, add the brown sugar, corn syrup and golden syrup and whisk until smooth. Whisk eggs, bourbon, vanilla and salt into mixture.

Sprinkle the pecans in the pie crust and then pour the syrup mixture over top. If you have set aside the 8-10 pecan halves, arrange on top in a decorative pattern, pressing them slightly into the filling before letting them rise back up to ensure they are coated. Brush the edges of the pie crust with the beaten egg, milk or cream.

Place the pie on the preheated baking sheet in the oven. Bake until set and golden, 50-55 minutes. Remove the pie from the oven and let it cool on the baking sheet on a wire rack for 4 hours. Serve at room temperature, plain or with vanilla ice cream or whipped cream.

This pie has been a hit for the several Thanksgivings with guests coming back for seconds!



PECAN CAKE

Serves 6 - 8

Carrousel Greta Russell, National Chair of Articles
of Incorporation

INGREDIENTS:

Ingredients: $\frac{3}{4}$ cup butter, softened

16 ounces light brown sugar

3 eggs

2 cups all purpose flour

$\frac{1}{2}$ cup raisins (floured)

$\frac{1}{2}$ cup dates (floured)

2 cups, chopped pecans

1 Tablespoon pure vanilla extract

DIRECTIONS:

Cream sugar and butter until fluffy.

Add eggs one at a time and beat after adding each egg.

Add Sifted flour and vanilla and beat until blended.

Add nuts, raisins, and dates and beat on low.

Grease a 9x12 inch baking pan and pour batter into it.

Bake at 350 degrees for 40 minutes.



BANANA NUT BREAD

Yields 1 Loaf

Carrousel T. Jann Caison-Sorey, Immediate Past National
Recording Secretary and Co-Editor of Sister to Sister

INGREDIENTS:

2 ½ cups of sifted all purpose flour
1 Tablespoon of baking powder
½ teaspoon of salt
½ cup of softened butter 1 cup
sugar
1 egg, beaten
Q cup mashed ripe bananas
1 Tablespoon grated lemon rind
½ cup milk
1 cup of chopped walnuts

DIRECTIONS:

Preheat the oven to 350 degrees.
Sift dry ingredients together.
Cream butter gradually adding sugar, then the egg.
Beat until smooth.
Add bananas, lemon rind, and milk. Add flour mixture.
Stir until blended. Then add nuts. Pour into a greased
9x5x3 inch loaf pan.
Bake for 1 hour. Cool for 10 minutes in the loaf pan,
then remove and cool completely on a wire rack.
This bread is even better on the second day!



MILLION DOLLAR POUND CAKE

Serves 10 - 12

Carrousel Venetta Armstrong, National President

INGREDIENTS:

1 pound of butter, softened

3 cups sugar

6 large eggs

4 cups all purpose flour, plus more for the pan

$\frac{3}{4}$ cup milk

1 teaspoon almond extract

1 teaspoon pure vanilla extract



MILLION DOLLAR POUND CAKE CONT.

DIRECTIONS:

Preheat the oven to 300 degrees. Use vegetable shortening or butter to grease a 10 inch tube pan, getting every nook and cranny covered. Sprinkle a light coating of flour over the greased surface. Set aside.

Beat butter until creamy (I do this for 10-15 minutes). This is an important step in order to incorporate air into the butter so the cake will rise.

Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time, beating just until yellow yolks disappear.

Add flour to the creamed mixture alternately with milk, beginning and ending with flour. Beat at low speed just until blended after each addition. The batter should be smooth and bits of flour should be well incorporated; to rid batter of lumps, stir gently with a rubber spatula. Stir in extracts.

Pour into a greased and floured 10 inch tube pan.

Bake at 300 degrees for 1 hour and 40 minutes or until a long wooden pick inserted in the center comes out clean. Cool in the pan on a wire rack for 10-15 minutes. Remove from pan and cool completely on rack.

This is a receipt that friends request. It has always been a hit.



EGGNOG ICE CREAM

5 minutes Method

Carrousel Venetta Armstrong, National President

DIRECTIONS:

Combine all ingredients in a bowl or pitcher and whisk until the sugar is dissolved. Freeze ice cream maker according to manufacturer instructions.

INGREDIENTS:

2 cups Eggnog
1 cup half and half
½ sugar

1 teaspoon pure vanilla extract
1.2 teaspoon “freshly” grated
nutmeg

You can eat immediately like soft serve or pack into a lined bread pan or other container with a good lid.

Lay a piece of plastic wrap directly on the surface of the ice cream to prevent freezer burn and put into the freezer for at least 4 hours to firm up.

A nice flavored ice cream for holiday desserts.

Lagniappe



Suggested Breakfast for
Thanksgiving/Christmas morning





OVERNIGHT SAUSAGE AND EGG BREAKFAST CASSEROLE

Serves 8 - 10

Prior to baking, preheat the oven to 325 degrees. Bake for 45-50 minutes, or until set. Cover it loosely for the first 30 minutes, then bake uncovered for the remainder. To check for doneness, use a fork or knife to stick in the middle and see how soft/done it is.

Remove from the oven when done and serve warm.

INGREDIENTS:

6 slices of bread, cubed (I take the crust off)

1 pound sausage, browned and drained (I prefer hot)

2 cups shredded cheddar cheese

8 large eggs

2 cups milk

1 teaspoon dry mustard

1 teaspoon salt

Pepper, to taste

DIRECTIONS:

Spread the bread evenly into the bottom of a greased 9x13 inch casserole dish.

Sprinkle the sausage and cheese evenly over the bread.

In a large measuring cup, combine the eggs, milk, dry mustard, salt and pepper.

Pour the egg mixture evenly over the ingredients in the pan.

Cover and chill overnight.



PRALINE PECAN MONKEY BREAD

Serves 16

Carrousel Venetta Armstrong, National President

INGREDIENTS:

1 cup pecan pieces toasted and divided
20 frozen Rhodes yeast rolls, thawed but still cold and quartered
 $\frac{2}{3}$ cup granulated sugar
1 Tablespoon ground cinnamon
1 cup packed light brown sugar
 $\frac{3}{4}$ cup butter
 $\frac{1}{3}$ cup heavy cream
2 teaspoons pure vanilla extract
Flaky sea salt (Maldon) optional

DIRECTIONS:

Place yeast rolls in a single layer on a platter. Allow to thaw at room temperature on the counter for 15-20 minutes. Use a sharp knife and quarter each roll.

Preheat the oven to 350 degrees. Spread the pecans in a single layer on a baking sheet and toast for 6-8 minutes. Cool completely.

Spray a tube or bundt pan with nonstick cooking spray. In a large plastic storage Ziploc bag sift together $\frac{2}{3}$ cup sugar and 1 teaspoon of ground cinnamon. Add the rolls, seal and toss until all pieces are evenly coated with cinnamon sugar mixture. Sprinkle $\frac{1}{3}$ of the toasted pecan pieces on the bottom of the pan and top with $\frac{1}{2}$ of the cinnamon sugar coated rolls. Repeat with $\frac{1}{3}$ pecans and final $\frac{1}{2}$ rolls. Sprinkle any cinnamon sugar left in the bag over the top. Finish with final $\frac{1}{3}$ pecans.



PRALINE PECAN MONKEY BREAD CONT.

DIRECTIONS:

In a medium heavy saucepan, melt brown sugar, butter and heavy cream over medium high heat. Bring to a boil, stirring constantly. Cook for 1 minute.

Remove from heat and stir in the vanilla extract. The mixture will be hot , handle carefully. Let stand for 5 minutes to cool slightly.

Pour evenly over the rolls in the pan. Cover with loosely plastic wrap and allow to rise for 45 minutes.

Uncover the rolls and place in a preheated 350 degree oven for 35-40 minutes until golden brown. Rest for 5 minutes before carefully inverting onto a serving plate.

Sprinkle the top with flaky sea salt if desired. Pull apart and enjoy.





When serving these two items, frozen peach slices and frozen sweetened strawberry slices are emptied in a glass bowl and covered and allowed to thaw overnight. The strawberries sweeten the peaches. Garnish with fresh mint.

Serve with coffee and a Mimosa Bar... great meal to start the day of feasting and celebrating.

My mother insisted on this menu for every Thanksgiving and Christmas morning. She would not let me change from this menu!

Carrousel Venetta Armstrong, National President



SOUTHERN CORNBREAD

Makes 1 (12 inch) skillet

Carrousel Venetta Armstrong, National President

INGREDIENTS:

3 Tablespoons canola oil
4 cups plain cornmeal
2 cups all purpose flour
2 Tablespoons baking powder
1 Tablespoon
5 cups WHOLE buttermilk
 $\frac{3}{4}$ cup unsalted butter, melted
4 large eggs

*All ingredients at room temperature

DIRECTIONS:

Preheat the oven to 425 degrees. Pour oil into the 12 inch deep cast iron skillet. Place skillet in the oven until oil is very hot, about 8 minutes.

In a large bowl, whisk together the cornmeal, flour, baking powder and salt.

In a small bowl, whisk together the buttermilk, melted butter and eggs. Make a well in the center of dry ingredients. Add buttermilk mixture, stir to combine.

Carefully pour batter into a hot skillet.

Bake until golden brown and a wooden pick comes out clean, about 35 minutes.

Note: True Southern Cooks use bacon grease instead of canola oil.



MAMA G'S ELEPHANT'S PEANUT BUTTER TREAT

Carrousel Glenna Watson aka "Moma G"
Founder, Carousels, Incorporated

DIRECTIONS:

1. Go and wash your hands
2. Put one cup of dry milk into a bowl.
3. Add one cup of oatmeal.
4. Put $\frac{1}{2}$ cup of peanut butter and $\frac{1}{2}$ cup of honey with the other ingredients.
5. Now mix together and roll into balls.
6. Eat the treat!

This is a favorite of my grandchildren!



Helpful Tidbits



Ingredients for great gravy

Wondra Flour-this finely ground flour will dissolve instantly in hot liquid for consistently silky smooth , lump free results.

Low-sodium chicken stock -
using reduced sodium chicken stock allows you to control the seasoning better.

Heavy cream-finish the gravy by stirring in 1 to 2 Tablespoons of heavy cream which will add extra richness.

Fast and fancy frozen rolls for dinner

Parker House - Brush frozen rolls with melted butter. Sprinkle tops with black pepper, flaky salt and sesame seeds. Then bake as directed.

Cloverleaf-Brush frozen rolls with melted honey butter. Sprinkle tops with flaky salt and chopped rosemary leaves. Then bake as directed.

Yeast- brush frozen rolls with olive oil. Sprinkle tops with grated Parmesan cheese, onion flakes and fresh thyme leaves. Bake as directed.





The correct way to make whipped cream

You can choose between heavy cream and whipping cream. Heavy cream has a higher fat content, which makes a sturdier whipped cream. Whipping cream beats up silky and lighter.

Whipped cream comes together much faster if everything is cold. Start with chilled cream, and pop the mixing bowl and beater or whisk in the freezer for 15 minutes.

Use confectioners' sugar or superfine granulated sugar for the smoothest texture.

Add extra flavor to whipped cream

Start with 2 cups whipped cream, and gently fold in 1 Tablespoon of any of these ingredients.

Finely minced crystallized ginger

Ground cinnamon

Fresh orange zest

Almond extract





70th
Anniversary

Bon Appetit!