

## JOIN OUR HOLIDAY TRADITION



NOV25-DEC 30 BUY TICKETS TODAY

1 LIECHTY DRIVE,WILLIAMS BAY, WI (262) $248-6206 \mid$ SANTACRUISELAKEGENEVA.COM

2 HOLIDAY RECIPES 2022

# JOIN OUR HOLIDAY TRADITION 



FAMILY OWNED AND OPERATED SINCE 1906

"WE HAVE EVERYTHING..."
*Well, Almost Everything
2 Locations To Serve You Better BURLINGTON PADDOCK LAKE
417 Milwaukee Ave. 24708 75th St., Rt. 50 262-763-3577

262-843-2422
$f$ facebook

## Almond Cut-Out Cookies

## 1 cup butter

8 ounces cream cheese
1-1/2 cup sugar
1 egg
1 teaspoon vanilla extract 1/2 teaspoon almond extract 3-1/2 cups flour
1 teaspoon baking powder
Beat butter and cream cheese until combined. Add sugar, beat until fluffy. Add egg, vanilla and almond extract beat well. Combine flour and baking powder. Add dry ingredients to cream cheese mixture, beat until well mixed. Divide dough in $1 / 2$, wrap each portion, refrigerate about 1 hour. Preheat $375^{\circ}$, bake 8-10 minutes.

## Frosting

2 cups powdered sugar 2 Tablespoons salted butter 1/4 teaspoon almond extract

Add enough milk for consistency to spread. Add food coloring.

## Almond Cut-Out Cookies

##  <br> TrueValue <br> START RIGHT. START HERE. <br> 

## "WE HAVE EVERYTHING.."*

*Well, Almost Everything
2 Locations To Serve You Better BURLINGTON PADDOCK LAKE
417 Milwaukee Ave. 24708 75th St., Rt. 50 262-763-3577 262-843-2422

1 cup butter
8 ounces cream cheese
1-1/2 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3-1/2 cups flour
1 teaspoon baking powder
Beat butter and cream cheese until combined. Add sugar, beat until fluffy. Add egg, vanilla and almond extract beat well. Combine flour and baking powder. Add dry ingredients to cream cheese mixture, beat until well mixed. Divide dough in 1/2, wrap each portion, refrigerate about 1 hour. Preheat $375^{\circ}$, bake 8-10 minutes.

## Frosting

2 cups powdered sugar
2 Tablespoons salted butter
1/4 teaspoon almond extract
Add enough milk for consistency to spread.
Add food coloring.


4 HOLIDAY RECIPES 2022



## Beer Cheess Green

## Bean Casserole

5 Tablespoons butter, divided 1/4 cup all purpose flour 1 cup 2\% milk
1/2 cup beer
$1-1 / 2$ cup shredded cheddar cheese $1 / 2$ teaspoon salt
1/2 teaspoon Worcestershire sauce 1/4 teaspoon cayenne pepper
1/4 teaspoon paprika
6 cups frozen cut green beans, thawed
1 Tablespoon finely chopped onion 1/3 cup dry bread crumbs

In large sauce pan, melt four Tablespoons butter over medium heat. Stir in flour until smooth, gradually whisk in milk and beer. Bring to a boil, stirring constantly, cook and stir until thickened.

Stir in cheese, salt, Worcestershire sauce, cayenne and paprika until blended. Add green beans and onion.

Transfer to a greased 2-quart baking dish. Melt remaining 1 Tablespoon butter, stir into bread crumbs. Spinkle over casserole. Bake uncovered, 30 to 35 minutes at $350^{\circ}$.


## Beer Cheess Green Bean Casserole

5 Tablespoons butter, divided 1/4 cup all purpose flour 1 cup 2\% milk
1/2 cup beer
1-1/2 cup shredded cheddar cheese
1/2 teaspoon salt


1/2 teaspoon Worcestershire sauce
1/4 teaspoon cayenne pepper
1/4 teaspoon paprika
6 cups frozen cut green beans, thawed
1 Tablespoon finely chopped onion $1 / 3$ cup dry bread crumbs

In large sauce pan, melt four Tablespoons butter over medium heat. Stir in flour until smooth, gradually whisk in milk and beer. Bring to a boil, stirring constantly, cook and stir until thickened.

Stir in cheese, salt, Worcestershire sauce, cayenne and paprika until blended. Add green beans and onion.

Transfer to a greased 2-quart baking dish. Melt remaining 1 Tablespoon butter, stir into bread crumbs. Spinkle over casserole. Bake uncovered, 30 to 35 minutes at $350^{\circ}$.


## Elkharn

730 N. Wisconsin St. (262) 723-6390

## 1 HAASE <br>  <br> ค5 LOCKWOOD <br> \& Associates Funeral Homes \& Crematory Inc.

6 HOLIDAY RECIPES 2022

## Genoa City Twin Lakes <br> 113 Freeman St. (262) 279-5933 <br> 620 Legion Drive (262) 877-3013




## Caraway <br> Brussels Sprouts

2 pounds fresh Brussels sprouts, trimmed and halved
2 Tablespoons olive oil 1 large red onion, sliced 6 cloves of garlic 2 teaspoons caraway seeds 1 teaspoon dried thyme 1/2 teaspoon kosher salt $1 / 4$ teaspoon crushed red pepper flakes 1/4 cup real maple syrup 3 Tablespoons sherry vinegar 1 teaspoon Dijon mustard

Place Brussels sprouts in boiling water. Reduce heat to a simmer, cover, until crisp tender, 8-10 minutes. Drain water, and place sprouts to the side. In same pan, heat oil, add onion, cook until tender. Add garlic, cook 1 minute. Stir in Brussels sprouts, caraway seeds, thyme, salt, pepper and red pepper flakes. In a bowl whisk syrup, vinegar and mustard until blended. Pour over sprout mixture. Serve warm.


#  <br> Quality Service <br> Great People <br> 262-767-9007 <br> Mike Barajas, Owner <br> Monday - Friday 8:00 a.m. - 5:00 p.m. <br> 457 Falcon Ridge Dr. Burlington, WI 53105 btowneauto.com 

427230



1/2 cup cold butter
1 cup shredded sharp cheddar cheese
1 clove of garlic
$1 / 2$ teaspoon crushed red pepper flakes
1-1/4 cup 2\% milk
In a large bowl, whisk flour, baking powder, salt, sugar and cream of tartar. Cut in butter until mixture is coarse crumbs. Stir in cheese, garlic and red pepper flakes. Add milk, stir just until moist. Drop by heaping $1 / 4$ cupfuls onto greased baking sheet. Bake at $450^{\circ}$ for 18 to 20 minutes

8 HOLIDAY RECIPES 2022


3 cups flour
3 teaspoons baking powder
1 Tablespoon sugar
1 teaspoon salt
3/4 teaspoon cream of tartar
1/2 cup cold butter
1 cup shredded sharp cheddar cheese
1 clove of garlic
$1 / 2$ teaspoon crushed red pepper flakes
1-1/4 cup 2\% milk
In a large bowl, whisk flour, baking powder, salt, sugar and cream of tartar. Cut in butter until mixture is coarse crumbs. Stir in cheese, garlic and red pepper flakes. Add milk, stir just until moist. Drop by heaping $1 / 4$ cupfuls onto greased baking sheet. Bake at $450^{\circ}$ for 18 to 20 minutes



## Linking Peaple ta Services

The first place to go to get free, accurate and unbiased information on all aspects of
life related to aging, living with a disability, or caring for your loved ones.

Call Us Today!
262-833-8777 www.adrc.racinecounty.com

## Cranberry Meatballs

2 pounds of ground beef
1 cup bread crumbs
2 eggs (slightly beaten)
1 package of onion soup mix Mix together, form into balls.

## Sauce

1 jar chili sauce
Water (just use the bottle from the chili sauce)
1 cup brown sugar
1 can sauerkraut (sweet)
1 can cranberries (whole berries)
Combine ingredients, simmer for 15 minutes. Pour over meatballs. Bake at $350^{\circ}$ for one hour.



## Linking Peaple ta Services

The first place to go to get free, accurate and unbiased information on all aspects of life related to aging, living with a disability, or caring for your loved ones.

## Call Us Today!

## Cranherry Meathalk

2 pounds of ground beef
1 cup bread crumbs
2 eggs (slightly beaten)
1 package of onion soup mix Mix together, form into balls.

## Sauce

1 jar chili sauce
Water (just use the bottle from the chili sauce)
1 cup brown sugar
1 can sauerkraut (sweet)
1 can cranberries (whole berries)
Combine ingredients, simmer for 15 minutes. Pour over meatballs. Bake at $350^{\circ}$ for one hour.


## Ruby Clasico Port Hot Chocolate

FROM: STALLER ESTATE WINERY
2/3 cup semisweet Ghiradelli chocolate chips 2/3 cup Staller Estate Ruby Classico Port 1/2 cup milk
$1 / 2$ cup half and half or whipping cream Pinch of salt
1/2 teaspoon vanilla extract
Combine the chocolate chips, port, milk, half, and half, in a small saucepan over medium-low heat. Heat, stirring constantly, until chocolate chips are melted and the mixture is hot.

Remove from heat and stir in the vanilla and salt. Pour into mugs and serve.

Note: You can top with whipped cream or a little bit of orange zest for added flavor.


## Ruby Classico Port Hot Chocolate

FROM: STALLER ESTATE WINERY
2/3 cup semisweet Ghiradelli chocolate chips 2/3 cup Staller Estate Ruby Classico Port 1/2 cup milk
$1 / 2$ cup half and half or whipping cream Pinch of salt
1/2 teaspoon vanilla extract
Combine the chocolate chips, port, milk, half, and half, in a small saucepan over medium-low heat. Heat, stirring constantly, until chocolate chips are melted and the mixture is hot.

Remove from heat and stir in the vanilla and salt. Pour into mugs and serve.

Note: You can top with whipped cream or a little bit of orange zest for added flavor.

## SAXONY MANOR

AFFORDABLE HOUSING FOR PERSONS 62 AND OLDER
Pay only $\mathbf{3 0 \%}$ of your adjusted gross income

- 1 Bedroom Apartments
- Appliances, Heat, Electric, \& Air Conditioner Included
- Public Transportation On Site
- Close to Shopping • Small Pets Welcome

Call Today To Schedule A Personal Tour 262-551-9005 • TTY 800-877-8973 or 711 www.mercyhousing.org

# SAXONY MANOR 

 AFFORDABLE HOUSING FOR PERSONS 62 AND OLDERPay only 30\% of your adjusted gross income - 1 Bedroom Apartments - Appliances, Heat, Electric, \& Air Conditioner Included - Public Transportation On Site

- Close to Shopping • Small Pets Welcome

Call Today To Schedule A Personal Tour 262-551-9005 • TTY 800-877-8973 or 711 www.mercyhousing.org


## Freezer Mashed Potatoes

5 pounds potatoes, peeled and cut into chunks
2 Tablespoons butter, softened
1 cup sour cream
6 ounces cream cheese, cubed
1/2 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon pepper
Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce the heat, cover and cook for 10 to 15 minutes or until tender. Drain.

In a large bowl, mash potatoes with butter. Beat in sour cream, cream cheese, onion powder, salt and pepper. Transfer to 13-by-9inch greased baking dish. Bake at $350^{\circ}$ for 30 to 35 minutes or cover and freeze for up to 6 months.


## Freezer Mashed Potatoes

## 5 pounds potatoes,

peeled and cut into chunks
2 Tablespoons butter, softened
1 cup sour cream
6 ounces cream cheese, cubed
1/2 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon pepper
Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce the heat, cover and cook for 10 to 15 minutes or until tender. Drain.

In a large bowl, mash potatoes with butter. Beat in sour cream, cream cheese, onion powder, salt and pepper. Transfer to 13-by-9inch greased baking dish. Bake at $350^{\circ}$ for 30 to 35 minutes or cover and freeze for up to 6 months.


14 HOLIDAY RECIPES 2022


14 HOLIDAY RECIPES 2022


## German <br> Chocolate Cookies

1 package German Chocolate cake mix 2 eggs
1/2 cup butter, melted
1/2 cup quick cooking oats 1 cup semi-sweet chocolate chips

In mixing bowl, combine dry cake mix, eggs, butter and oats, mix well. Stir in the chocolate chips. Drop by heaping Tablespoons 2 inches apart on ungreased baking sheets. Bake $350^{\circ}$ for 9 to 11 minutes.
$65+$ years
of experience
in your
neighborhood! SHOWROOM WITH OVER 50 WORKING FIXTURES

Complete Bathroom Remodeling II7 MacArthur Drive, Mukwonago, WI 262-363-7146
www.martensplumbing.com MP \# I34384

German

## Chocolate Cookies

1 package German Chocolate cake mix
2 eggs
$1 / 2$ cup butter, melted
1/2 cup quick cooking oats
1 cup semi-sweet chocolate chips
In mixing bowl, combine dry cake mix, eggs, butter and oats, mix well. Stir in the chocolate chips. Drop by heaping Tablespoons 2 inches apart on ungreased baking sheets. Bake $350^{\circ}$ for 9 to 11 minutes.


16 HOLIDAY RECIPES 2022


## Grandma's Cookie Bars

34 graham crackers (17 whole)
1 can Eagle Brand milk
1 teaspoon vanilla extract 1 teaspoon baking powder 2 cups flaked coconut 1 cup chocolate chips

Crush graham crackers until fine, mix with baking powder, add coconut and chips. Stir vanilla into Eagle Brand milk, add to other mixture. Slightly grease and flour a 9-by-13inch pan. Bake at $350^{\circ}$ for 20 minutes.

16 HOLIDAY RECIPES 2022
 427229

## Lemon Cookies <br> $\square 1$ LIIVOM COONWS

1 package lemon cake mix 2 eggs

- $1 / 3$ cup Crisco

1 Tablespoon lemon juice
3/4 cup coconut
Mix together, drop by teaspoon onto baking sheet. Bake at $375^{\circ}$ for 6 to 7 minutes Sprinkle with powdered sugar when cooled.

## - Pumplin Crunch

2 cups pumpkin
1-1/2 cups sugar
4 eggs, slightly beaten
1 can evaporated milk
2 teaspoons pumpkin pie spice
Combine all ingredients in 9-by-13-inch pan. Sprinkle 1 dry yellow cake mix over mixture, drizzle 1-1/2 sticks melted butter over top. Bake at $350^{\circ}$ for one hour. Serve with whip topping.

HOLIDAY RECIPES 2022
Mix together, drop by teaspoon onto baking
sheet. Bake at $375^{\circ}$ for 6 to 7 minutes Sprinkle
with powdered sugar when cooled.
2 cups pumpkin
$1-1 / 2$ cups sugar
4 eggs, slightly beaten
1 can evaporated milk
2 teaspoons pumpkin pie spice
Combine all ingredients in 9-by-13-inch pan.

| Sprinkle 1 dry yellow cake mix over mixture, |
| :--- |
| drizzle $1-1 / 2$ sticks melted butter over top. Bake |
| at $350^{\circ}$ for one hour. Serve with whip topping. | .




18 HOLIDAY RECIPES 2022


www.jrtaylorandsons.com
 3 Generations of Quality Work! COMMERCIAL - RESIDENTIAL
Roofing • Remodeling • Siding • Windows
Kitchens • Baths - Additions • Flat Roofs Frue Estinates \& Fally hnswed 262-642-7970
www.jrtaylorandsons.com


## Mint-Chocolate TCe

 Cream Cake1 package boxed chocolate cake mix 6 cups green mint-flavored ice cream with chocolate chips, slightly softened 1-1/2 cup whipping cream 2 Tablespoons powdered sugar 4 drops green food color

Heat oven $350^{\circ}$. Grease bottoms only of two 9 -inch round cake pans. Make cake batters as directed on box. Spoon evenly into pans. Remove cake from pans. Cool completely. Line 9 inch round cake pan with foil. Spoon and spread ice cream evenly in pan. Cover with foil, freeze until completely frozen. On serving plate, place 1 cake layer with rounded side down. Remove ice cream from pan, peel off foil. Place on top of cake. Top with remaining layer. In medium bowl, beat whipping cream, powdered sugar and food coloring on high speed until stiff peaks form. Frost sides and top of the cake. Freeze about 2 hours or until firm.

## - Mint-Chocolate Ice Cream Cake <br> 1 package boxed chocolate cake mix 6 cups green mint-flavored ice cream with chocolate chips, slightly softened 1-1/2 cup whipping cream 2 Tablespoons powdered sugar 4 drops green food color

Heat oven $350^{\circ}$. Grease bottoms only of two 9 -inch round cake pans. Make cake batters as directed on box. Spoon evenly into pans. Remove cake from pans. Cool completely. Line 9 inch round cake pan with foil. Spoon and spread ice cream evenly in pan. Cover with foil, freeze until completely frozen. On serving plate, place 1 cake layer with rounded side down. Remove ice cream from pan, peel off foil. Place on top of cake. Top with remaining layer. In medium bowl, beat whipping cream, powdered sugar and food coloring on high speed until stiff peaks form. Frost sides and top of the cake. Freeze about 2 hours or until firm.

There really is someplace like home...


# ARBOR 

- VIEW • SENIOR LIVING
\& Arbor View Memory Care
Assisted Senior Living at its Best!

34201 Arbor Lane Burlington
( 2.5 miles south of Hospital on McHenry Street) 262-539-2728

Tours available 7 days a week Call Today!



There really is someplace like home...


## 34201 Arbor Lane Burlington <br> ( 2.5 miles south of <br> Hospital on McHenry Street) <br> 262-539-2728



- VIEW • SENIOR LIVING
\& Arbor View Memory Care
Assisted Senior Living at its Best!

Tours available 7 days a week Call Today!
and return to oven for 1 minutes.

Preheat oven to $400^{\circ}$. Lay asparagus on cookie sheet. Drizzle olive oil, crushed garlic, salt and pepper. Roast about 10-15 minutes. When tender sprinkle with Parmesan cheese

## Roasted Asparagus

Fresh asparagus
2 Tablespoons olive oil
1 clove crushed garlic
Salt and pepper to taste
1/2 cup Parmesan cheese 1 lemon )


## 号 <br> Top <br> Choice <br> Water Systems inc.



PURE WATER FOR ALL THOSE IMPORTANT PEOPLE IN YOUR LIFE

CALL TODAY FOR
A FREE ESTMMATE!


Terry Addie SATISFYING CUSTOMERS SINCE 1978 1604 Plainfield Ave., Janesville, WI 608-755-1031 OR 800-982-1652 addiewatersystems.com Terry@addiewatersystems.com




Water Systems inc.


PURE WATER FOR ALL THOSE IMPORTANT PEOPLE IN YOUR LIFE

CALL TODAY FOR
A FREE ESTMMATE!


Terry Addie
SATISFYING CUSTOMERS SINCE 1978 1604 Plainfield Ave., Janesville, WI 608-755-1031 OR 800-982-1652 addiewatersystems.com Terry@addiewatersystems.com



Come Make Yourself at Home！ PARKSIDE VILLAGEE
APARTMENTS
Where an Active Lifestyle is Affordable for Adults 55 or Better


OFFERING 1 OR 2 BEDROOM FLOOR PLANS
Located just 2 Blocks South of Historic Downtown Delavan 317 S．Main St．，Delavan，WI 53115 （262）728－9948
量国
Professionally Managed by Oakbrook Corporation 427648


## Come Make Yourself at Home！ PARKSIDE VILLAGE APARTMENTS <br> Where an Active Lifestyle Is Affordable for Adults 55 or Better



OFFERING 1 OR 2 BEDROOM FLOOR PLANS
Located just 2 Blocks South of Historic Downtown Delavan 317 S．Main St．，Delavan，WI 53115 （262）728－9948
量国
Professionally Managed by Oakbrook Corporation


## Peppermint Fudge

39 mini candy canes crushed, about 1 cup 1/2 cup sweet chocolate chips 14 ounces sweet condensed milk, divided 4 ounces baking white chocolate, chopped 1 teaspoon cream of tartar

Line 8-inch square pan with foil and grease with 1 teaspoon butter, sprinkle with $1 / 2$ of crushed candy. Microwave chocolate chips and 2 Tablespoon butter on high for one minute or until melted. Stir in $2 / 3$ cup milk pour over candy layer. Refrigerate 10 minutes.

Meanwhile, microwave white chocolate and remaining butter for 40 to 50 seconds. Stir in cream of tartar, milk and candy, spread over chocolate. Refrigerate 2 hours.



## Peppermint Fudge

39 mini candy canes crushed, about 1 cup $1 / 2$ cup sweet chocolate chips
14 ounces sweet condensed milk, divided 4 ounces baking white chocolate, chopped 1 teaspoon cream of tartar

Line 8-inch square pan with foil and grease with 1 teaspoon butter, sprinkle with $1 / 2$ of crushed candy. Microwave chocolate chips and 2 Tablespoon butter on high for one minute or until melted. Stir in 2/3 cup milk pour over candy layer. Refrigerate 10 minutes.

Meanwhile, microwave white chocolate and remaining butter for 40 to 50 seconds. Stir in cream of tartar, milk and candy, spread over chocolate. Refrigerate 2 hours.



