




Joy the Baker  
+  
NYDJ  
  
*Holiday  
Party  
Originals*







Here's to a happy, healthy, inspired, sparkling, and delicious holiday season. I hope you share many glasses of bubbly, gather around many tables, and enjoy this season with friends and family. Here are a few simple and satisfying recipes to keep your holiday season merry and bright!

Love,  
Joy



# Pear Champagne Cocktail

Enjoy these simple and festive champagne cocktails. The sweet herbaceous pear perfectly compliments a dry champagne or prosecco. It's holiday bubbles all dressed up.

yield: 8 cocktail

## For the Pear Syrup:

1/2 cup granulated sugar

1/2 cup water

puree of 1 peeled and ripe pear\*

1 tablespoon fresh lemon juice

1 small sprig fresh rosemary

## For the Cocktail:

2 bottles dry champagne

or prosecco

1 ripe sliced pear, for garnish

sprigs of rosemary, for garnish

\* To make pear puree, peel and core a ripe pear. Cut into chunks and puree in a small food processor. Add lemon juice and blend until smooth.

1. To make the pear syrup, in a small saucepan over medium heat, stir together sugar and water until sugar dissolves. Remove from heat and stir in the pear syrup. Add the rosemary sprig and allow to steep for 15 minutes. Remove the sprig and pour into a small container to cool before incorporating into the cocktail.
2. To make the cocktail, add 2 tablespoons of pear syrup to each champagne flute. Top with chilled champagne or prosecco. Add a few pear slices and a rosemary sprig. Serve and enjoy immediately! Cheers!



# Shaved Brussels Sprout, Pomegranate, and Radish Salad

Raw brussels sprout salad is unexpectedly delicious. Adding part pomegranates and spicy radish is a lovely balance to the early brussels sprouts. The lemon and vinaigrette dressing will help soften and slightly will and brussels sprouts and Parmesan cheese should be on every salad every. Creamy saltiness is essential. This red and green salad has delicious and subtle holiday flair.





yield: 4 servings

For the Salad:

1 pound raw brussels sprouts  
5 radishes, trimmed and thinly sliced  
1/2 cup fresh pomegranate seeds  
1/3 cup shaved Parmesan cheese  
salt and pepper to taste

For the Dressing:

2 tablespoons fresh lemon juice  
2 tablespoons red wine vinegar  
1/3 cup olive oil  
1 tablespoon honey  
1 small clove garlic, minced  
salt and pepper to taste

1. Slice the raw brussels sprouts into thin ribbons. Lay the brussels sprout on its side, and starting at the top of the brussels sprout, thinly slice. Place brussels sprout ribbons in a medium bowl and toss. Add sliced radishes, most of the pomegranate seeds, most of the shaved parmesan cheese, and salt and pepper.

Reserve some of the pomegranate seeds and parmesan cheese to top the salad.

2. To make the dressing, in a small jar with a tight fitting lid place lemon juice, vinegar, olive oil, honey, garlic, and a bit of salt and pepper.

Place the lid on the jar and shake vigorously until the dressing is well combined and emulsified. Drizzle the dressing over the salad. Toss well. Garnish with more pomegranate and parmesan cheese before serving.





# Apple Buttermilk Beignets

Late night beignets at Cafe du Monde is the quintessential New Orleans experience. No trip to the Big Easy is complete without indulging in warm fried dough and absolutely littering your lap with excess powdered sugar. This version of beignets incorporated fresh apple. I love the bright pop that fresh apples lend to these light and fluffy pillows of dough. Add a dash of cinnamon spice for extra holiday cheer... or just come visit me in New Orleans and I'll make us a fresh batch. Happy Holidays!

yield: about 18 beignets

3/4 cup warm water (about 110 degrees F)

1/4 cup granulated sugar, divided

1 1/2 teaspoons active dry yeast

1 large egg, lightly beaten

2 tablespoons melted unsalted butter,  
slightly cooled

1/2 cup buttermilk

heaping 1/2 cup grated apple (granny smith)

1 teaspoon lemon juice

3 1/2 to 4 cups bread flour

1/2 teaspoon salt

1/2 teaspoon ground cinnamon (optional)

canola oil for frying

4 heaping cups powdered sugar

1. In a small bowl whisk together warm water and sugar. Sprinkle the yeast over the sugar water and stir. Allow to rest for 10 minutes until the mixture is bubbling and frothy.

2. In a separate small bowl, whisk together egg, melted butter, and buttermilk. Set aside. Toss the grated apple in the lemon juice. Set aside.

3. Place 3 1/2 cups of bread flour in a large bowl. Stir in the salt (and cinnamon, if using) and create a well in the center of the dry ingredients. Add the frothy yeast mixture as well as the egg and buttermilk mixture. Use a wooden spoon to bring the ingredients together into a shaggy dough. Add the grated lemon and continue to stir.

4. Place on a lightly floured work surface and knead until smooth, about 10 minutes. Add up to 1/2 cup more bread flour if the dough is too sticky. Knead until the surface of the dough is smooth.

5. Clean and dry the large bowl. Lightly coat in softened butter, and nonstick cooking spray. Add the dough to the bowl, cover with plastic wrap, and allow to rest in a warm place for 2 hours or until doubled in size.

6. To fry the dough, place a fry or candy thermometer in 2-inches of canola oil in a heavy bottom sauce pan. Heat the oil to 350 degrees F. Place powdered sugar in a large bowl. Set aside.

7. Place the risen dough on a lightly floured work surface. Deflate and roll to 1/2-inch thickness. Slice into 2-inch squares.

8. Fry the dough, two or three at a time, for 1 minute on each side, or until deeply golden brown. Remove from the fryer and immediately toss in the powdered sugar. Allow to rest on a wire rack until juuuust able to handle and devour. Beignets are best served fresh out of the fryer and sugar! Enjoy!







# Vanilla Extract

Vanilla extract is a staple in my kitchen. I go through so much of it that I've taken to making my own. Luckily, it's a breeze to make! First, treat yourself to some fancy vanilla bean pods. They're expensive but totally worth the investment. Use the seeds within the pod in all sorts of recipes, but hold onto the pods after the seeds have been scraped. The pods have loads of flavor and when steeped in alcohol, will create the most lovely vanilla extract. I typically use bourbon for my homemade vanilla extracts and while they do take a few months to reach full flavor, you can gift little bottles of extract around the holidays and encourage people to wait to fully enjoy!

## Madagascar Vanilla Beans

4 ounce glass jars

Your choice of alcohol: bourbon, vodka, or rum.

It's entirely up to your taste. I love the depth that bourbon adds to my extract (and my life).

Split vanilla beans vertically down the center of the bean and scrape out the moist seeds. Place seeds in a clean bottles. Add the scraped vanilla bean pod to the bottle as well. Fill the bottle with the alcohol of your choice. I used about 2 beans per 4 ounces of alcohol. If you're using larger than 4oz bottles, add a few more vanilla beans to the jar. Place the lid on the bottle and shake. Allow the bottle to steep for at least 6 weeks before using. I store my extract in a cool, dry place before using or gifting. Extract will last indefinitely. Just add more vanilla bean pods and top off with alcohol as the extract bottle empties.







# Vanilla Salt

*Vanilla and honey are beautiful apart and absolutely stunning when combined. Creamy whipped honey is heated with vanilla bean seeds creating the most beautifully fragrant gifting honey. Add to small jars, with a bow and tag and you've got the perfect hostess gift for the holidays!*

**Madagascar Vanilla Beans**

**Good quality coarse sea salt**

**Small glass jars for storage and gifting**

**Split vanilla beans vertically down the center of the bean and scrape out the moist seeds. Rub the vanilla beans into a small bowl of sea salt. Rub it in. Disperse the seeds. I used about 1 bean per 3/4 cup of salt. Fill small jars with vanilla scented salt. Toss in a small piece of the used vanilla bean pod for good measure. It will help keep the salt extra vanilla-y.**

**Vanilla salt will last forever and a day.**

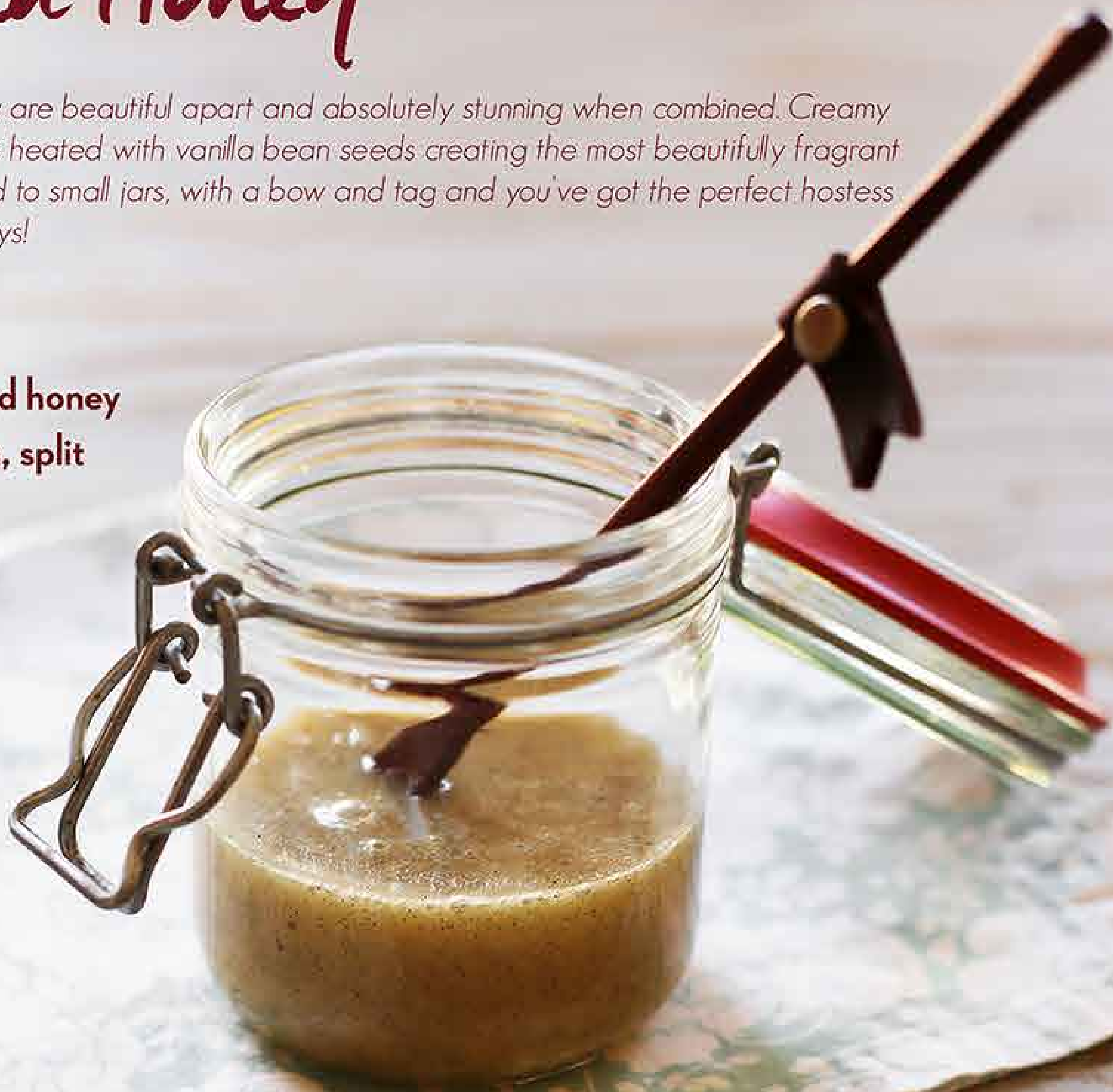


# Vanilla Honey

Vanilla and honey are beautiful apart and absolutely stunning when combined. Creamy whipped honey is heated with vanilla bean seeds creating the most beautifully fragrant gifting honey. Add to small jars, with a bow and tag and you've got the perfect hostess gift for the holidays!

yield: 1 cup

**1 cup whipped honey**  
**1 vanilla bean, split**



1. Place honey in a small saucepan over very low heat.
2. Split a vanilla bean lengthwise down the center and scrape out the seeds. Place the seeds into the warming honey and stir to incorporate.
3. Use the vanilla bean pod for Homemade Vanilla Extract or just toss it into your sugar jar for extra special sugar.
4. Allow the honey to warm slightly, but not boil. We just want to warm it to thoroughly incorporate and help bring out the flavors of the vanilla. Remove from heat and transfer to a small jar with a tight-fitting lid. Use in your morning coffee or afternoon tea.





Happy  
Holidays!