Ingredients:

4 1/2 cups all purpose flour

1 tablespoon cinnamon

1 1/2 teaspoon ginger 1/2 teaspoon nutmeg

1 teaspoon baking soda

1/2 teaspoon salt 3/4 cup molasses

1/2 cup brown sugar

Cooking Instructions:

mixture. Mix thoroughly.

or until firm enough to roll.

to make shape desired.

6. Preheat oven to 350 degrees.

butter and eggs.

with a disk.

Eingerbread cookies

1. In a large bowl, combine flour, cinnamon, ginger,

2. In another large bowl, beat molasses, brown sugar,

3. Beat in the flour mixture in thirds into the molasses

4. Divide dough into 3 or 4 equal portions and flatten

5. Cover in plastic wrap and put into fridge for 2 hours

7. Roll out dough, either cut out or use cookie cutters

9. Bake for 10 minutes or until brown around edges. 10. Remove baking sheet to wire rack to cool for 5

11. Remove cookies onto wire rack to cool thoroughly.

12. Decorate with icing, sprinkles, or as desired.

8. Transfer dough to greased baking sheet.

cloves, nutmeg, baking soda and salt. Mix.

2 large eggs

1/2 cup butter

ground cloves

The typical Texas winter does not exactly make for a "White Christmas," but moderate temperatures and rainy days do little to prevent anyone determined to spread a little holiday cheer from doing so. Throughout the days of well wishing and yuletide-spreading, these colorful drinks will keep your mind in the holiday spirit and your nose as red as Santa's. The Battalion staff gives their favorites.

The condy cone

This isn't exactly what you will find hanging on your tree Christmas morning, but just as festive. Easy preparation and the perfect way to start your holiday party cheerfully. Served in a shot or on the rocks.

1 part (ounce or gallon) Cinnamon Schnapps

1 part (ounce or gallon) Peppermint Schnapps

-- Jimmy Hissong

## Three Wisemen

Not quite gold, frankincense, or myrrh, but gift-bearing guys nonetheless. Served on the rocks.

Mix equal parts of:

Jim Beam Bourbon Whiskey

Jack Daniels Tennessee Whiskey

Johnny Walker Blended Scotch Whiskey

## Des Nos

(30 servings) Perfect for a party!

24 eggs, separated

2 cups sugar

1 quart bourbon

2 cup brandy

1 quart heavy cream

2 quart milk

1 quart vanilla ice cream

Beat egg yolks and sugar until thick. Add bourbon and brandy and stir thoroughly. (The liquor "cooks" the eggs.) Add cream and milk and continue whipping. Break up the ice cream and add. Beat egg whites until stiff and fold in. Refrigerate for at least 30 minutes before serving. Sprinkle lightly with nutmeg.

# Artichoke Spinceh Dip

Ingredients:

9 ounces artichoke hearts

5 ounces frozen spinach, thawed

A classic and easy party favorite.

2 slices fresh white sandwich bread, crusts trimmed

12 ounces part-skim ricotta cheese

1/2 teaspoon fresh thyme leaves

1 teaspoon salt

pinch cayenne

1/4 cup freshly grated parmesan

vegetable cooking spray

2 cloves garlic, minced

Cooking instructions:

1. Preheat the oven to 350 degrees. Drain the articles hearts and spinach.

2. In a food processor, pulse the bread to make media textured crumbs. Transfer crumbs to a small bowl and se

3. Put the ricotta, thyme, salt and cayenne in the processor and pulse until smooth. Add the artichokes, spinach and parmesan; pulse until evenly mixed but chunky.

4. Spray a 4-cup dish with cooking spray. Transfer in artichoke mixture to the dish.

Heat the olive oil in a medium skillet over medium heat. Add garlic, cook until aromatic and lightly toasted about 1 minute. Stir in bread crumbs and cook another minute. Spread the crumbs over the artichoke-spinach mixture. Bake the dip until browned and warmed through about 45 minutes. Serve warm.

Source: foodnetwork.com

### ent and rkey day Popoopu balls s returnin

Ingredients:

5 quarts popped popcorn

1 cup marshmallows

1/4 cup margarine

3/4 cup light com syn nds and cate 2 5/8 cups confectioner sugar 2 teaspoons cold water

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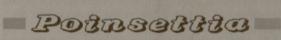
creetly

In a saucepan over medium heat, combine the com syrup, margarine, cold water, confectioner's sugar and marshmallows. Heat and stir until the mixture comes to boil. Carefully combine the hot mixture with the popum coating each kernel.

Grease hands with vegetable shortening and quickly shape the coated popcorn into balls.

Source: allRecipes.com





This cocktail is a holiday version of the mimosa, which is easy to put together and is usually well received. Garnish is optional depending on the type of party one is hosting.

champagne

and garnish with a twist.

## Mot oranapple ofder

GRAPHICS BY SETH FREEMAN, GRACIE ARENAS AND RUBEN DELUNA • THE BATTALION

20 minutes. Strain.

