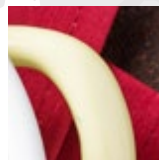
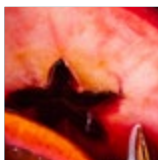
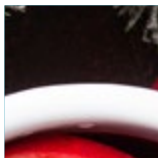
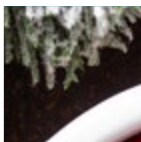
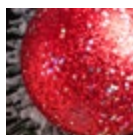
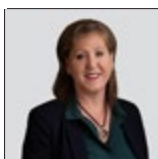


Vancouver Island

HOME GROUP'S **HO**LIDAY GUIDE
TO **HO**USEWARMING GOODIES



HOLIDAY COOKBOOK





Welcome!

In a word, family.

It's what drives all of us at the VI Home Group to try and be successful in real estate. So we can provide well for our wives, husbands, and children. So we can have flexible time with them and be there for the important moments. It's not always an easy juggle, but absolutely a key one in our personal lives and careers.

Without being overly cheesy, you, our clients, are also our family. We don't succeed without your trust, support, and referrals. Over 70% of our business comes from friends and family you send to us. Our job isn't done when you get your new keys or your sold cheque. To us, that's really just the start of our relationship.

There's also work family, and we honestly have a LOT of fun together (or as together as we can be, given COVID, so it's mostly virtual Zoom meetings these days!) We thought we'd put our creative elf hats on and put together some of our Team's favourite recipes to get you through the holidays.

Since family is what the holidays are traditionally about (although with restrictions, that may look a little different this year) these are some of our go-to dishes for families big or small. We hope you enjoy them as much as we do!

From our VI Home Group family to yours, we wish you all the best for a fantastic holiday season and a happy, healthy (okay, maybe we have a few extra desserts here, but it's the holidays!) and prosperous new year. We look forward to serving you again in the years to come.

P.S. We'd really love to hear which of these recipes you tried and loved! We may even have a contest or something on Facebook in the new year, so take some pictures and send us a message.



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Dungeness Crab Cakes

Unless you have a shellfish allergy, how can you go wrong with crab cakes at this time of year? With it as easy as tossing a trap off the end of a dock to get beautiful West Coast Dungeness crab, these are absolutely worth making!

DIRECTIONS

1. In a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce, and season with salt and pepper.
2. In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties.
3. In a large skillet over medium-high heat, coat pan with oil and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side.
4. Serve with lemon and tartar sauce.



INGREDIENTS

- 1/3 c. mayonnaise
- 1 large egg, beaten
- 2 tbsp. Dijon mustard
- 2 tsp. Worcestershire sauce
- 1/2 tsp. hot sauce
- Kosher salt
- Freshly ground black pepper
- 1 lb. Dungeness crabmeat, picked over for shells
- 3/4 c. panko bread crumbs (or saltines)
- 2 tbsp. Freshly Chopped Parsley
- Canola oil, for frying
- Lemon wedges, for serving
- Tartar sauce, for serving



Spinach Artichoke Zucchini Bites

Seriously, just sooo good!



INGREDIENTS

- 4 oz. cream cheese, softened
- 2/3 c. shredded mozzarella
- 1/4 c. freshly grated Parmesan
- 1/2 c. canned artichoke hearts, drained and chopped
- 1/2 c. frozen spinach, thawed and drained
- 2 tbsp. sour cream
- 2 cloves garlic, minced
- Pinch crushed red pepper flakes
- Kosher salt
- Freshly ground black pepper
- 3 medium zucchini, cut into 1/2" rounds



DIRECTIONS

1. Preheat oven to 400F° and line a large baking sheet with parchment paper. In a medium bowl, combine cream cheese, mozzarella, Parmesan, artichokes, spinach, sour cream, garlic, and crushed red pepper. Season with salt and pepper.
2. Spread about a tablespoon of cream cheese mixture on top of each zucchini coin.
3. Bake until zucchini is tender and cheese is melty, 15 minutes. For more color, broil on high, 1 to 2 minutes.



Baked Brie



DIRECTIONS

1. Preheat oven to 375F°.
2. Separate the croissant dough into two rectangles of four croissants. Seal the perforations.
3. Put the rectangles about 3" apart on an ungreased baking sheet.
4. Place one cheese on centre of each rectangle.
5. Top each cheese with 2 T of your chosen topping.
6. Bring edges of dough to top and centre of each cheese. Pinch gently to seal.
7. Brush dough with beaten egg.
8. Sprinkle with almonds (if using).
9. Bake 18-22 minutes or until golden brown.
10. Cool for 10 minutes before serving.



INGREDIENTS

- 1 can refrigerated croissants for two baked cheeses
- 1 4-oz Brie (or Camembert) cheese for each
- 1/4 c topping for each cheese (Some favourites: hot pepper jam, red pepper spread, olive tapenade, artichoke spread, apricot jam)
- 1 egg, beaten for each cheese
- 1/4 c sliced almonds for each (optional)



Hot Chicken Wing Dip

There's never much of this one left! Know your audience and spice it up accordingly, from mild to red-hot.



INGREDIENTS

- 1 lb of cooked shredded chicken (or turkey)
- 6 T of hot sauce (I usually use a little more...)
- 250 g of cream cheese cut into 1 inch cubes
- 1/2 c of ranch OR bleu cheese dressing
- 1/2 c shredded cheddar (and a bit more for the top)



DIRECTIONS

1. Combine the chicken and the hot sauce in a skillet until heated through.
2. Add the cream cheese and the dressing. Stir until really well combined and the cream cheese is melted.
3. Add the cheddar. Stir until melted.
4. Pour mixture into some kind of oven/microwave dish.
5. Sprinkle top with additional cheddar.
6. Serve hot. (This can be reheated in the oven or microwave.)

(This recipe can be easily doubled or tripled.)

Make it easier tip: Save leftover cooked chicken or turkey in the freezer. Thaw and use for this recipe OR use rotisserie chicken from Costco.

Easy Breakfast Strata

Walking on eggshells first thing in the morning is so, well, not a good start to the day. Making breakfast (and cleaning it up) the night before is a brilliant plan.



DIRECTIONS

1. In a large skillet, cook the sausage, pepper, and onion over medium heat until meat is no longer pink. Drain.
2. Place bread in a greased 9 X 13 inch baking dish. Top with sausage, sprinkle with cheese. In a large bowl, whisk the eggs, milk, and mustard. Pour over the top. Cover and refrigerate overnight.
3. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350F° for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.



INGREDIENTS

- 1 lb bulk pork sausage
- 1 large green pepper, chopped
- 1 medium onion, chopped
- 1 loaf (1 lb) herb or cheese bakery bread, cubed
- 1 cup (4 oz) shredded cheddar cheese
- 6 eggs
- 2 cups 2% milk
- 1 tsp ground mustard

PREP: 20 MIN
BAKE: 30 MIN
YIELD: 12 SERVINGS



Tourtiere

This French-Canadian meat pie is a Christmas tradition in my home. It is so delicious, my husband will cook 3-4 of them because our children love them so much.



DIRECTIONS

1. Fry up ground beef and pork. Season with nutmeg, cinnamon, dry mustard powder and pepper while cooking. Saute garlic, onions, celery, mushrooms and ham in 2 tbsp of butter and add meat mixture along with breadcrumbs. Mix well and let cool.
2. Brush bottom pastry with Dijon mustard. Fill with meat mixture and cover with top pastry.
3. Cut V's in top of pastry. Beat egg white and cream and brush mixture on top of pie crust for a nice brown finish.
4. Cook at 350F° for 20 minutes. Reduce heat to 325F° degrees and continue cooking for one hour.



INGREDIENTS

- 2lbs regular ground beef
- 1lb ground pork
- 3 cloves of garlic – chopped
- 2 medium onions – chopped
- ¼ tsp nutmeg
- ¼ tsp cinnamon
- ¼ tsp dry mustard powder
- ½ Tbsp pepper
- 4 stalks celery
- Big handful of mushrooms – sliced
- Large slice – ¼ thick – old fashion ham – cubed
- 1 cup bread crumbs
- 1 double crust pastry or pie crust
- Dijon Mustard
- 1 beaten egg white
- 1 tbsp whipping cream





2 1/2 Hour Turkey

This one is an absolute game changer and NEEDS to be shared! We all know how time-consuming cooking your bird can be, with basting and constant clock-monitoring. Well, those days are gone. I PROMISE you, despite the name, not ONLY will your bird be fully cooked, it will be the most tender and juicy turkey you've ever made. I don't know how my mom did it before, but this literally saves her hours in the kitchen!



INGREDIENTS

- 15-20 lb turkey, unstuffed and completely thawed
- 2 c water or chicken broth
- 1 raw apple or onion
- Assorted herbs and spices of choice

My favourite memory of this dish, though, was at our first Christmas Dinner in our new Nanaimo home, hosting full extended family from Kelowna and Vancouver, watching my mother-in-law have to eat not only turkey, but crow, after saying “there’s no way it’ll be cooked” and “we’ll have to call 911” as my wife brought down the most delicious turkey into the room we had just finished a full redo and painting of that day! Ah, stress-free holidays, indeed!



DIRECTIONS

1. Preheat oven to 450F°.
2. Use either a heavy-duty roasting pan or a disposable foil pan on a cookie sheet.
3. Put turkey into roasting pan.
4. Put the apple or onion into the bird's cavity to add flavor and to remind you to make sure that you removed the innards!
5. Pour the water or broth into the bottom of the pan.
6. Cover the turkey with aluminum foil (tented, not sealed)
7. Put the turkey in the oven for 90 minutes. Walk away.
8. After 90 minutes, open oven and remove foil tent.
9. Lower heat to 400.
10. Set timer for 1 hour and walk away. (If turkey is 20-25 lb, add 15 minutes. If turkey is 10-15 lb, subtract 15 minutes.)
11. Take turkey out of oven. Remove from pan to rest on cutting board for 15-20 minutes before carving.

One Pan Balsamic Glazed Chicken Thighs

With my crazy schedule, I'm a big fan of good, simple food that is something everyone can enjoy, and it doesn't come much easier than a single pan meal. Make this as a main and add a salad or some favorite veggies to get some rave reviews around the dinner table.

DIRECTIONS

1. Preheat oven to 425F°. In a large bowl, combine balsamic vinegar, honey, mustard, and garlic and season with salt and pepper. Whisk until combined. Add chicken thighs and toss until fully coated. Transfer to the fridge to marinate, at least 20 minutes and up to 1 hour.
2. Meanwhile, prep potatoes: In a medium bowl, add potatoes and chopped rosemary and season with salt and pepper. Add 1 tablespoon oil and toss until combined. Set aside.
3. In a large ovenproof skillet over medium-high heat, heat remaining tablespoon oil. Add chicken and sear, skin side down, 2 minutes, then flip and sear 2 minutes more. Add potatoes, nestling them between chicken, and top with rosemary sprigs.
4. Transfer to the oven and bake until potatoes are tender and chicken is cooked through, 20 minutes. (If potatoes need longer to cook, transfer chicken to a cutting board to rest and continue cooking potatoes until tender.)
5. Serve chicken and potatoes with pan drippings.



INGREDIENTS

- 1/2 c. balsamic vinegar
- 2 tbsp. honey
- 1 1/2 tbsp. whole-grain mustard
- 3 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper
- 4 bone-in, skin-on chicken thighs
- 2 c. baby red potatoes, halved (quartered if large)
- 2 tbsp. sprigs fresh rosemary, plus 1 tbsp. chopped
- 2 tbsp. extra-virgin olive oil, divided





Shepherd's Pie



DIRECTIONS

1. Preheat oven to 400F°. Make mashed potatoes: In a large pot, cover potatoes with water and add a generous pinch of salt. Bring to a boil and cook until totally soft, 16 to 18 minutes. Drain and return to pot.
2. Use a potato masher to mash potatoes until smooth. Add melted butter, milk, and sour cream. Mash together until fully incorporated, then season with salt and pepper. Set aside.
3. Make beef mixture: In a large, ovenproof skillet over medium heat, heat oil. Add onion, carrots, garlic, and thyme and cook until fragrant and softened, 5 minutes. Add ground beef and cook until no longer pink, 5 minutes more. Drain fat.
4. Stir in frozen peas and corn and cook until warmed through, 3 minutes more. Season with salt and pepper.
5. Sprinkle meat with flour and stir to evenly distribute. Cook 1 minute more and add chicken broth. Bring to a simmer and let mixture thicken slightly, 5 minutes.
6. Top beef mixture with an even layer of mashed potatoes and bake until there is very little liquid visible and mashed potatoes are golden, about 20 minutes. Broil if desired.
7. Garnish with parsley before serving.



INGREDIENTS

FOR POTATOES

- 1 1/2 lb. potatoes, peeled
- Kosher salt
- 4 tbsp. melted butter
- 1/4 c. milk
- 1/4 c. sour cream
- Freshly ground black pepper

FOR BEEF MIXTURE

- 1 tbsp. extra-virgin olive oil
- 1 large onion, chopped
- 2 carrots, peeled and chopped
- 2 cloves garlic, minced
- 1 tsp. fresh thyme
- 1 1/2 lb. ground beef
- 1 c. frozen peas
- 1 c. frozen corn
- 2 tbsp. all-purpose flour
- 2/3 c. low-sodium chicken broth
- 1 tbsp. freshly chopped parsley, for garnish



Simple Pad Thai

I love Pad Thai! Though it really doesn't seem seasonal, it can break up the usual "heavy" foods that seem to become staples in the winter months, yet still leave you feeling full.



INGREDIENTS

- Kosher salt
- 8 oz. wide rice noodles
- 2 tbsp. lime juice
- 2 tbsp. brown sugar
- 1 tbsp. fish sauce
- 1 tbsp. low-sodium soy sauce
- 1/4 tsp. cayenne pepper
- 2 tbsp. vegetable oil
- 1 bell pepper, thinly sliced
- 2 cloves garlic, minced
- 2 eggs, lightly whisked
- 1 lb. shrimp, peeled and deveined
- Freshly ground black pepper
- 2 green onions, thinly sliced
- 1/4 c. roasted peanuts, chopped



DIRECTIONS

1. In a large pot of salted boiling water, cook noodles until al dente. Drain.
2. In a small bowl, whisk together lime juice, brown sugar, fish sauce, soy sauce, and cayenne pepper. Set aside.
3. In a large nonstick pan over medium-high heat, heat oil. Add bell pepper and cook until tender, about 4 minutes. Stir in garlic & cook until fragrant, about 1 minute more. Add the shrimp & season with salt and pepper. Cook until pink, about 2 minutes per side.
4. Push the shrimp & vegetables to one side of the pan and pour in the egg. Scramble until just set then mix with the shrimp mixture. Add the cooked noodles & toss until combined. Pour in the lime juice mixture & toss until the noodles are coated.
5. Garnish with green onions & roasted peanuts before serving.

Broccoli Seafood Fettuccine



DIRECTIONS

1. Melt butter, add flour & stir until blended, add chicken stock & milk slowly using whisk.
2. Bring to a boil, add black pepper & garlic. Transfer to baking dish & add sour cream, celery & onion.
3. Bake at 350F° for 10-15 min. Add mushrooms, shrimp & scallops, sprinkle with cheese.
4. Bake 10-15 min.
5. Serve over Fettuccine & steamed Broccoli, Red Pepper & /or Asparagus.
6. Serve with a crisp light white wine.



INGREDIENTS

- 1 Tbsp butter
- 3 tbsp flour
- $\frac{3}{4}$ cup chicken stock
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ tsp pepper
- 1 clove crushed garlic
- $\frac{2}{3}$ cup sour cream
- 2 celery stalks
- 1 onion chopped
- 2 cups sliced fresh mushrooms
- $\frac{1}{2}$ lb shrimp (peeled & deveined) I use deli salad shrimp)
- $\frac{1}{2}$ lb scallops (I omit this....too fishy for me)
- $\frac{1}{2}$ cup sharp cheddar
- Broccoli, Red pepper, and or Asparagus.
- Fettuccine



MAPLE BALSAMIC

Braised Cross Rib Roast



DIRECTIONS

1. Preheat oven to 325F°
2. In a large skillet that can handle some serious heat, melt a generous amount of healthy cooking fat over very high heat.
3. While the pan is heating, pat the roast real dry and sprinkle generously with salt & pepper, then place the roast in the hot pan and sear on all sides until a beautiful golden crust forms.
4. Move the meat to a large Dutch oven (crock pot works as well) & place the skillet back over the heat source. Lower the heat to medium & add the onions & garlic. Cook for about 2-3 minutes or until softened, then add to the Dutch oven with the meat.
5. Mix the bone broth, balsamic vinegar, maple syrup, Dijon mustard, fresh thyme salt & pepper in a glass measuring cup or bowl that's equipped with a pouring spout. Pour that over the roast and onions, place the lid on & then bake in a 325F° oven for about 3½ hours, or until meat is tender.
6. Remove the meat from the oven, add the onion wedges, rutabaga, butternut squash, Brussels sprouts & mushrooms, put the lid back on & send this back to the oven, increasing the temperature to 375F°. Cook for an additional 30 minutes, then remove the lid & continue cooking for a final 10-15 minutes.
7. Remove the roast from the oven & allow it to rest & cool for 10-15 minutes before serving.



INGREDIENTS

- 2.2 kg (5lb) cross rib roast
- 2 large onions, sliced
- 3-4 cloves garlic
- 2 cups bone broth (or beef broth)
- 1/2 cup balsamic vinegar
- 1/4 cup pure maple syrup
- 2 tbsp Dijon mustard
- 5-6 sprigs fresh thyme, finely chopped
- 1 tsp Himalayan salt
- 1 tsp freshly cracked black pepper

(You can add or remove the items below as you wish. I often prefer to only use carrots, onions and potatoes)

- 1 large onion, cut into 8 wedges
- 1 small rutabaga (carrots and potatoes can be substituted), peeled and cut into 1" cubes
- 1/2 medium butternut squash, peeled and cut into 1" cubes
- 2 cups Brussels sprouts, cut in half
- 227 g mushrooms, sliced





Brussels Sprouts

WITH PROSCIUTTO & JUNIPER

Like most, I hated Brussels Sprouts as a kid. Largely because our parents made them just steamed and tasteless. I probably now have 3 pages in my cookbook of nothing but delicious Brussels Sprouts recipes. I worked at a restaurant that deep-fried them and was hooked!



DIRECTIONS

1. In a very large skillet, heat the olive oil until shimmering. Add the garlic and cook over moderately high heat, turning once, until golden, 3 minutes. Transfer the garlic to a plate. In batches, add the prosciutto to the skillet in a single layer and cook over moderately high heat, turning until browned and just crisp, 3 minutes per batch. Transfer the crispy prosciutto to paper towels to drain.
2. Add the brussels sprouts to the skillet and arrange them cut side down. Add a generous pinch of salt and cook over moderately high heat until browned on the bottom, about 5 minutes. Turn the brussels sprouts and cook over moderate heat, tossing occasionally, until just tender, about 10 minutes longer. Remove from the heat and stir in the lemon juice, crushed red pepper, juniper berries, and thyme.



INGREDIENTS

- ½ cup extra virgin olive oil
- 8 large garlic cloves, halved lengthwise
- 6 thin slices of prosciutto (3 oz) torn in half crosswise
- 2 lbs brussels sprouts, halved lengthwise (or quartered if large)
- Flaky sea salt, such as Maldon
- 2 tablespoons fresh lemon juice
- Generous pinch of crushed red pepper
- 8 juniper berries, crushed and minced
- 1 teaspoon finely chopped thyme
- Lemon wedges, for serving

Coarsely chop the garlic and tear the prosciutto into bite-size pieces, then fold them into the brussels sprouts. Season with salt and serve with lemon wedges.

Bread Stuffing for Turkey

This recipe is over 100 years old. My 96-year old Grandma received the recipe book from her mother's oldest sister, who came from Shawville, Quebec. The oldest sister moved to Ottawa, where the recipe book was published.

DIRECTIONS

1. Combine the crumbs, salt, sage, celery, parsley and pepper.
2. Meanwhile, melt the fat in a frying pan, add onion and simmer gently until the onion is tender.
3. Then add the seasoned bread crumbs, stir and heat until crumbs are browned.
4. In stuffing the turkey, fill cavity.

INGREDIENTS

- 3 Quarts stale (not hard) bread crumbs
- 6 tsp Salt
- 2 tbsp Sage
- 3 tbsp chopped Celery
- ¼ tsp Pepper
- ¼ cup Butter or Margarine
- ½ cup chopped Onion
- 3 tbsp chopped Parsley





Quick & Easy Yorkshire Pudding



DIRECTIONS

1. Preheat oven to 375F°.
2. In a medium bowl, beat eggs with milk. Stir in flour. Set aside.
3. Divide butter evenly into the twelve cups of a muffin tin, about ½ teaspoon per cup. Place tin in oven to melt butter, 2 to 5 minutes. Remove tin from oven, and distribute batter evenly among buttery cups.
4. Bake in preheated oven 5 minutes. Reduce heat to 350F° and bake 25 minutes more, or until puffed and golden.



INGREDIENTS

- 3 large eggs
- 1 cup milk
- 1 cup all-purpose flour
- 2 tablespoons butter

PREP: 10 minutes

Cook: 30 minutes

Total: 40 minutes

Yield: 12 servings



Aunt Rebecca's Carrot Souffle

This dish comes via my Aunt Janet. I have no idea who Aunt Rebecca is, though I'm sure she's lovely. What I DO know is that this dish is simply the bomb! Absolute #1 holiday fave/most requested. It's a side dish that really tastes like a dessert, so I guess hence the name.



INGREDIENTS

- 1 lb carrots, cooked
- 3 eggs
- 1/2 c sugar
- 3 T flour
- 1 t baking powder
- 1 t vanilla
- 1/4 lb butter, melted
- 1 t cinnamon
- 1/4 c corn flake crumbs
- 2-3 T brown sugar
- 2 T butter



DIRECTIONS

1. Preheat oven to 350F°.
2. Grease/spray a 1 1/2 L glass bowl.
3. Puree the carrots and eggs in the processor.
4. Add the next 6 ingredients one at a time. Continue to process after each addition.
5. Pour the mixture into the bowl.
6. Mix the cornflakes, brown sugar, and butter for the topping. (I generally use more cornflakes and add cinnamon.) Cover mixture with topping.
7. Bake, uncovered, for 1 hour.
(This recipe can easily be doubled or tripled. Use a larger bowl. Baking time may be longer.)



Aunt Enza's Tiramisu

Full disclosure, I am a SUCKER for a good tiramisu. If it's on the menu, I'm ordering it. Knowing full well I will likely be disappointed, I will get it anyway. I can't help it, I have to see. Anyway, I have no idea who Aunt Enza is, though I wish she was in my family. All I know is I've made this and it's freaking delicious!



DIRECTIONS

1. Prepare the espresso and cool completely. Separate the eggs, discarding the white from 1 of them. Beat 2 egg whites with 1 tablespoon of sugar until it forms soft peaks. In another bowl, beat 3 egg yolks with the remaining sugar until thick and pale yellow. Add the mascarpone and Marsala to the egg yolk mixture and blend until well combined. Lightly fold the egg whites into the mascarpone mixture.
2. Dip ladyfingers, one at a time, in espresso coffee and line the bottom of a 2-quart serving



INGREDIENTS

- 1 cup unsweetened espresso coffee (around 8-10 shots of espresso)
- 3 eggs
- 1/3 cup sugar
- 1 ½ cups mascarpone
- 2 tablespoons Marsala (optional)
- 4 oz soft ladyfingers
- Unsweetened cocoa or bittersweet chocolate for garnish

SERVINGS: 6

dish with about 1/3 of the cookies. Cover with about 1/3 of the mascarpone mixture. Dust the finished tiramisu with unsweetened cocoa or chop up some bittersweet chocolate on top. Refrigerate at least two hours.

Note: The eggs in this recipe are uncooked. Food safety experts caution that consuming raw eggs can expose you to salmonella contamination. Immuno-compromised people, the very young, and the elderly should not eat raw eggs.

Chinese Noodle Cookies

I fondly remember my mom making these recipes, and many more, every Christmas. She would then have to hide them from me in a freezer outside, otherwise I would try to eat them all when no one was watching.

🛒 DIRECTIONS

1. Melt chocolate chips and butterscotch chips
2. Add chinese noddles and nuts.
3. Mix all ingredients together.
4. Drop onto wax paper and refrigerate – Keep in cool spot or freeze



🛒 INGREDIENTS

- 6 oz . chocolate chips
- 6 oz. butterscotch chips
- 1 cup chinese noodles
- ¾ cup walnuts, pecans or peanuts



Walnut Fingers

🛒 INGREDIENTS

- ½ cup of butter
- 1 cup flour
- 1 tsp vanilla
- 4 tsp sugar
- ½ cup finely chopped walnuts

🛒 DIRECTIONS

1. Mix all ingredients together by hand.
2. Roll into finger shapes and bake at 325F° for approximately 20 minutes.
3. Roll in cinnamon sugar mixture while still warm.
4. Freeze for future snacking.



Buckeyes



INGREDIENTS

- $\frac{3}{4}$ cup butter
- 3 $\frac{1}{2}$ cups sifted icing sugar
- 1 cup peanut butter
- 1 tbsp milk
- 1 tsp vanilla
- 16oz of semi sweet chocolate
- 1 tbsp. of shortening



DIRECTIONS

1. Melt butter in stainless bowl, add 2 cups of icing sugar then add peanut butter, milk and vanilla continuously mixing.
2. Slowly add the remaining icing sugar a little at a time until mixture is firm and crumbly and able to be rolled into little balls. (hands work best for mixing)
3. Melt 16oz of semi sweet chocolate (good chocolate) and 1 tbsp of shortening.
4. Dip half of each ball in chocolate then chill before serving.





Shortbread Cookies

You might want to double up on this one, it's that good



DIRECTIONS

1. Preheat your oven to 350F°
2. Lightly grease 3 baking sheets
3. Using a hand-held electric mixer (see notes), cream the Butter, Sugar & Vanilla until very creamy (10 minutes)
4. Gradually beat in the Cornstarch and Flour
5. Continue to beat the batter until it looks like slightly over beaten whipped cream (10 minutes)
6. Drop the batter by Heaping Tablespoons onto the prepared cookie sheets
7. Add a colored Cherry or dried Cranberry to the center of each cookie (if desired)

**If you do not have 3 cookie sheets wait until you take the baked cookies out of the oven and let it cool completely (Putting the cookie sheet outside in the cold air your cookie*



INGREDIENTS

- 2 Cups of Salted Butter (Very Soft)
- 1 Cup of Powdered Sugar
- 1 Teaspoon of Vanilla
- ½ Cup of Cornstarch
- 3 Cups of All-Purpose Flour
- *Colored Candied Cherries or dried Cranberries (For Garnish)

sheet will cool very quickly)

8. Bake the cookies for approximately 15 minutes
9. Remove the cookies from the oven just as they start to brown on the bottom
10. Let the cookies cool on the baking sheet for about 10 minutes before moving

**Let the cookies cool completely before moving off the baking sheet as they will fall apart if not cooled
The recipe works best if you best if you beat the dough with electric beaters. Do not use a stand mixer.
Make sure the cookie dough is cool before you put it in the oven (chill in fridge)*

**** You must beat the dough for the Full 10 minutes (set a timer)
Using Salted butter makes the cookies taste that much better*



Banana Bread

Banana bread has always been a staple in my house. I'm not sure where I got this recipe from, I just know it's pretty darn tasty!



INGREDIENTS

- 8 tbsp saled butter (melted & cooled) plus softened butter for serving
- 1 cup packed light brown sugar
- 2 large eggs, beaten
- 1 ½ tsp pure vanilla extract
- 4-5 very ripe bananas, mashed
- or chunky if preferred
- 1 ¾ cups all purpose flour
- 1 tsp backing powder
- 1 tsp salt
- 1/2 cup chocolate chips & or chopped pecans
- 1-2 tbsp sugar (as needed)



DIRECTIONS

1. Preheat oven to 350F°, spray 8"x8" pan with nonstick baking spray (or line with parchment paper)
2. In a stand mixer fitted with paddle attachment (or in a large bowl with a hand held electric mixer) beat together the butter, brown sugar, eggs & vanilla until well blended. Add the bananas & mis until combined.
3. In a medium bowl, whisk together the flour, baking soda & salt. Add the dry ingredients to the wet ingredients & beat just until combined. Add the chocolate chips and/or pecans & mix until combined.
4. Pour the batter into a prepared pan & spread it evenly & sprinkle sugar over the top.
5. Bake until tester inserted in the center comes out clean. 45-50 minutes. Serve warm with butter & enjoy!

Chocolate Mousse Flowerpots

This dessert is simply awesome. You can find the flower pots at most dollar or craft stores. It's easy to make, delicious to eat, and visually stunning to serve.

You can use real, edible flowers above the "dirt" or lifelike, plastic ones if you plan to make it more than once. Trust me, you will look like a rock star to your guests or that "special someone" you're trying to impress.



DIRECTIONS

1. Using a food processor, process the chocolate chips for 10 seconds.
2. Add the water through the tube and continue to process.
3. Add the egg yolks through the tube, 1 at a time, and continue to process.
4. Add the liqueur through the tube and continue to process.
5. Add the butter through the tube, a bit at a time, and continue to process.
6. Stop processing.
7. In a separate bowl, beat the egg whites until stiff. Then, gently fold the whites together with the chocolate mixture. **
8. Chill for at least 3-4 hours.

*** At this point, pour the mixture into a serving bowl or try the following for a different serving idea. I pour the mixture into a #17 flower pot and cover the mixture with some chocolate cookie crumbs. I top that with some processed Oreo cookie crumbs to make them look like vermiculite. Before serving, I stick an artificial flower into the dirt.*

(Individual flower pots can also be used.)



INGREDIENTS

- 2 c chocolate chips
- 1/3 c boiling water
- 5 egg yolks
- 3 T liqueur (or non-alcoholic liqueur-flavoured syrup)
- 4 T butter, softened
- 5 egg whites





Cranberry Pecan Muffins

This was my family fave for long cold Kamloops winters. Even those that thought they didn't eat cranberries liked them.

I used to make these muffins for school bake sales etc. and they always sold out first.



DIRECTIONS

1. Combine flour, sugar, baking powder, baking soda, salt, & cranberries in a mixing bowl.
2. Stir well to blend.
3. Beat eggs, milk, butter & vanilla together.
4. Add to dry ingredients all at once. Stir just enough to blend.
5. Fill well oiled or papered muffin cups $\frac{3}{4}$ full, tops with pecans.
6. Bake at 375F° for 20-25 min until top springs back lightly when touched.



INGREDIENTS

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{2}$ fresh or frozen cranberries
- $\frac{1}{2}$ cup copped pecans
- 2 eggs
- 1 cup milk
- $\frac{1}{4}$ cup butter
- 1 tsp vanilla

YIELD: 1 dozen



Caramel Applesauce

My husband and I had apple trees in our yard so this was an easy way to process some of the harvest.

I canned it in small jars and had enough for the whole winter as well as for sharing with friends & neighbors.

I served it warm on top of vanilla ice cream or coffee cake, also delicious on its own.

Was an afterschool snack fave for my daughter and all her friends.



INGREDIENTS

- 24 medium apples
- 12 Tbsps margarine
- 2 cups brown sugar
- 2 cups water
- ½ tsp nutmeg



DIRECTIONS

1. Wash, peel, core & slice apples.
2. Heat margarine and sugar in a large pot until melted, remove from heat.
3. Stir in apples and mix until apples are well coated.
4. Add water & nutmeg. Heat to boiling (med high) while stirring.
5. Reduce heat, cover & simmer until the consistency you prefer.
6. Serve warm or cold.



Sugar Cookies

This was a recipe I got from one of the other moms at my daughter's preschool class many years ago. The best one ever.

I would have a Christmas cookie party (Add Christmas music) for all the little kids in the neighborhood and let them cut these out in any of the many cookie cutters I had. (I passed this collection down to my daughter) then decorate them using all different colors of icing I had premixed and ready to go. (If this would be too messy, you can make all the cookies ahead of time and just have the kids decorate them)

After the icing dried they would each package their 12 cookies in the special little gift bags I picked up from the dollar store.



DIRECTIONS

1. Cream butter & sugar together, beat in eggs one at a time & add vanilla.
2. Mix flour, sugar, baking powder & salt.
3. Add to creamed mixture.
4. Roll out thickness of pie dough on lightly floured surface.
5. Cut into 3 inch rounds.
6. Bake at 350F° for 8- 10 min (don't overbake)



INGREDIENTS

- 1 cup Butter
- 1 ½ cups sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups flour
- 2 tsp baking powder
- ¼ tsp salt

Icing:

- 1 ½ cups icing sugar
- 3 Tbsp butter
- ½ tsp vanilla
- 5 tsp approx. water or milk
- Food coloring

YIELD: 5 Dozen

Minted Mocha

Why eat dessert when you can drink it? This decadent sipper will satisfy your sweet tooth, and the hint of mint acts as the perfect palate cleanser.

DIRECTIONS

1. In a glass mug, add ½ oz bourbon, ½ oz dark crème de cacao, and ½ oz peppermint Schnapps.
2. Top with ½ hot coffee and ½ hot chocolate.
3. Add whipped cream, if desired, and garnish with a chocolate ovation and a sugar-dusted mint sprig.



INGREDIENTS

- ½ oz bourbon,
- ½ oz dark crème de cacao
- ½ oz Peppermint Schnapps
- ½ cup hot coffee
- ½ cup hot chocolate



Cranberry Orange Sangria

DIRECTIONS

1. In a medium saucepan, whisk together water and sugar. Bring to a boil over medium heat, whisking often. Boil until the sugar has dissolved. Remove from heat.
2. In a large pitcher, mix together sugar syrup, wine, cranberry juice, orange slices, cranberries, and cinnamon sticks. Refrigerate at least 24 hours before serving.

INGREDIENTS

- ½ cup water
- ½ cup granulated sugar
- 1 750 ml bottle Pinot Noir
- 2 cups cranberry juice cocktail
- 1 orange, sliced
- 1 cup fresh cranberries
- 2 cinnamon sticks

Homemade Bailey's Irish Cream

Have you ever wanted to make homemade Irish Cream? You won't believe how easy it is!!

It's cheaper than buying a bottle from the store, and it tastes amazing! All you need is a blender and a few ingredients you likely already have on hand.



INGREDIENTS

- 1 cup (250 ml) heavy cream or half & half
- 1 14-ounce can (395 ml) sweetened condensed milk
- 3 tablespoons chocolate syrup
- 1 teaspoon instant coffee granules
- 1 teaspoon pure vanilla extract
- 1 2/3 cup (400 ml) Irish whiskey (I use Jameson)

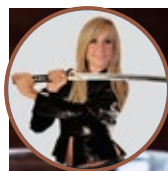


DIRECTIONS

1. Place the cream, sweetened condensed milk, instant coffee granules, chocolate syrup, and vanilla in a blender and mix on low speed for 30 seconds.
2. Then add the whiskey with the blender going, at a very slow speed*, and give it a whirl for a few more seconds.
3. Transfer the Baileys Irish Cream into glass bottles with tight-fitting lids and store in the refrigerator for up to 2 months.
4. Shake well before use.
5. Enjoy!

*High speed will whip/curdle the mixture. You're aiming at just combining the ingredients – use the blender at low speed.

If it curdles, strain the liquid through a sieve, then scrape any excess off the top with a spoon.





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