



**SINC/MWA**  
**SEASONAL**  
**SIPS &**  
**TASTES**

THE MWA/SINC & FRIENDS 2022  
HOLIDAY PARTY

sips

**Claire Johnson President MWA Norcal**

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### **Eggnog**

Serves 8–10

(from the New York Times)

*This is a classic recipe that will be guaranteed to put the “ho” in your ho-ho-ho. I like the depth of flavor you get with the addition of three separate kinds of alcohol, but as long as you have 12 oz. of liquor in any denomination, it will curl your toenails. This has a few steps but it’s WORTH IT!*

#### **Ingredients**

8 lg eggs, separated.

4 cups whole milk

2 cups heavy cream

2/3 cup sugar

4 oz. bourbon

4 oz. dark rum

4 oz. cognac

#### **Directions**

1. Beat whites until soft peak, kind of shaving cream looking and shiny. Don’t overbeat.
2. Beat yolks and sugar with a mixer until light yellow and a ribbon forms when you hold up the beater.
3. Add milk, cream yolks/sugar, and alcohol together and mix well.
4. Fold egg whites into the rest of the mixture. Pour into large pitcher.
5. Refrigerate overnight and serve in goblets. Sprinkle nutmeg over the top. I wouldn’t drink more than one of these (speaking from experience).

### **Grog**

Serves 4

#### **Ingredients**

8 oz. dark rum (*the quality of the rum here makes a big difference: Mount Gay Black Barrell is a personal favorite*)

12 oz. apple juice

Juice of 4 limes

1 Tbl brown sugar

3 slices of fresh ginger

2 small cinnamon sticks

#### **Directions**

1. Combine all ingredients and heat gently on the stove (basically to melt the sugar). Stir well. Strain and out into heatproof mugs.



## **T.E. MacArthur President Coastal Cruisers SincNorCal**

Latest Title: A Place of Fog and Murder

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### **Thyme in the Nick of Time**

#### **Ingredients**

2 sprigs – fresh thyme (not dried)

Honey (to taste)

Hot Water

#### **Directions**

Take a couple of sprigs of fresh Thyme and steep in boiling water for 5 minutes (Microwave is okay). Remove the sprigs and sweeten to taste (or not... it's actually quite nice plain). You can drink this hot or at room temp and it works.

*This is particularly effective for those "middle of the night" coughing jags, so leave a cup on your nightstand. Can be mixed with Ginger Tea, too.*



## **Gigi Pandian SinC NorCal MWA NorCal**

Latest title: Under Lock & Skeleton Key

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### **Spiced Hot Chocolate**

#### **Ingredients**

1 cup unsweetened almond milk (or milk of choice)

1 Tbsp cacao powder (or unsweetened cocoa powder)

1 Tbsp dark chocolate chips

1 Tbsp coconut sugar

1/2 tsp cinnamon

1/4 tsp cardamom

1/8 tsp ginger

Small pinch of salt

Optional: mini marshmallows for topping

#### **Directions**

Warm the milk in a small saucepan. When it begins to simmer, add the remaining ingredients except for marshmallows, and whisk vigorously on low heat until smooth, which should take around one minute. Pour the steaming beverage into a mug, add marshmallows on top if desired, and enjoy!



## **Marilyn Dykstra SincNorCal**

Latest title: "In Sickness and In Health" took second place for poetry in the Effie Lee Morris Contest with the Women's National Book Association

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### **Cider Mule**

#### **Directions**

Juice 1 small key lime (may sub .5 lime or lemon) into a glass.

Pour apple cider in about a third of the glass.

Add 1-2 ounces of vodka or limoncello.

Fill remainder of glass with a good ginger ale, such as Fever-Tree, Bundaberg, or Q. Add ice and mix.

*Enjoy!*



savory

tastes

**Alec Peche pen name for Linda Smith    SINC Norcal    Coastal Cruisers**

Latest book: Long Delayed Justice

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## **Baked Brie with Spiced Cranberry Sauce**

### **Ingredients**

1 8 oz wheel of Brie Cheese

3/4 cup brown sugar

3 cups of frozen cranberries

1/3 cup raisins

1/8 tsp each of ground mustard, allspice, cardamom, cloves, ginger

### **Directions**

Place round of Brie in a glass baking dish. You can peel it if you like, but it isn't necessary. In a medium saucepan combine brown sugar, cranberries, raisins, and spices. Cook until berries "pop", then pour over Brie and bake in a preheated oven 300 degrees for 12-15 minutes or until cheese has started to melt. This will take longer if the cheese hasn't been peeled. Serve with crackers, apple slices, or pears.



**Leslie Karst        SINC NorCal    Coastal Cruisers**

Latest title: The Fragrance of Death, a Sally Solari mystery.

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## **Green Bean Salad with Tomatoes and Feta**

(serves 4)

*If you're looking for something light and tasty to replace the traditional green bean casserole for your holiday meal, may I suggest this delicious and easy-to-prepare green bean salad. And it's even green and red—perfect for the season!*

### **Ingredients**

1 lb. green beans

½ lb. cherry or grape tomatoes, sliced

½ lb. chunk feta cheese, crumbled or cut into small cubes

4 tablespoons extra virgin olive oil

salt and black pepper

### **Directions**

Blanch whole green beans for 2-3 minutes in salted boiling water, then chill them in an ice bath. Dry the beans on a clean dish towel, then toss with 1 tablespoon of the olive oil, sprinkle with salt and pepper, and chill.

Mix together the tomatoes, feta cheese, and 3 tablespoons olive oil. (Both these first steps can be done several hours in advance.)

Place beans on plates all running in the same direction, then top with the dressing (going the other direction), and garnish with freshly-ground black pepper. *Delizioso!*





**Ellen Kirschman SINC NorCal MWA**

Latest title:

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### **Cranberry Relish**

*for those who hate that slippery stuff that comes in a can*

#### **Ingredients**

1 bag of cranberries, rinsed and picked over for soft berries

1 orange, peel included, de-seeded and cut into chunks

About ½ cup of walnut halves

½-1 cup of white sugar

#### **Directions**

Roughly chop the cranberries in the food processor. Add the orange pieces and the walnuts, chop again. Be careful not to over process or liquefy. Aim for a rough texture so all three flavors are distinct, and the orange peel adds color. Put in a bowl.

Add ½ cup of sugar, taste, and adjust as needed. Make your relish the night before you need it, then taste it again in the morning and adjust the sugar. Better to start with too little sugar and add more as needed than to over sweeten.



sweet

tastes



T.E. MacArthur Coastal Cruisers President SINC NorCal

## Paranormal Pumpkin Parfait

### Ingredients

1 can (15 ounce) – Pumpkin Puree (not sugar added pie filling.)  
1 package (6 serving) – Sugar Free Instant Vanilla Pudding Mix  
¼ Cup – Low Fat Milk  
1 teaspoon – pumpkin pie spices (your choice)  
2 cups – chilled/cold Light Whipped Topping  
Gingersnap Cookies (if desired)

### Directions

Mix Pumpkin, pudding mix, milk, and spices. Use a medium speed electric beater or be prepared to get plenty of exercise hand mixing. Pumpkin may stay a little lumpy but nothing else should.

Fold in whipped topping gently. Don't use all the whipped topping, save some if you wish to make a fancier parfait. Cover your bowl and chill until ready to serve.

In a cup, mug, or small bowl, scoop out mix, top with extra whipped topping and crumbled gingersnap cookies.

For a fancier parfait, get a see-through glass (brandy or wine? Or plastic cup?) Layer pumpkin mix and whipped topping until you have multiple layers. Use gingersnap crumbles in between layers or only on top. Break one cookie neatly in half and place into the top most layer.

*Perfect Parfait for Halloween, Thanksgiving, the Holidays, or ... whenever you hear a bump in the night.*



**Claire Johnson President MWA Norcal**

## **Truffle Recipe**

*20-24 Truffles*

*A truffle or two (or ten) at the end of dinner is always a nice coda. I like a cup of strong coffee after a meal and topping that off with a truffle is my idea of heaven. Below is a really easy truffle recipe with some fun ideas for encasing the truffles that are festive and delicious.*

### **Ingredients**

1 melon baller

1 ice pack

10 oz of dark chocolate: If you can find high-quality chocolate disks or chocolate chips, they tend to melt faster, otherwise chop your chocolate bar into small pieces. I like Guittard, Valrhona (either the 80% or 70% is good), and Scharffen Berger at 82% is the darkest of the three, so if you like \*dark\* chocolate, that's your go-to. It goes without saying no Nestle's.

2 Tablespoons unsalted butter

½ cup cream (full fat here)

1/2 cup Dutch process cocoa

Toppings of choice: cocoa, 1/3 cup red sprinkles, 1/3 cup finely chopped pistachios, ½ cup desiccated coconut, finely chopped candy canes, or ½ cup finely chopped peanuts or pretzels. The world's your oyster here. I like putting truffles rolled in red sprinkles next to ones with chopped pistachios for that red/green visual. But there is nothing cheerier than truffles rolled in finely chopped candy canes. You can flavor these truffles with ¼ teaspoon of liquor if you wish, but every bit of liquid will make these more difficult to roll.

### **Directions**

1. Combine chocolate, butter, and cream in a microwavable bowl and heat on high in four 30-second bursts. Stir in between. Let stand for five minutes with a plate over the bowl. Chill for five-six hours.

2. Fifteen minutes before you're going to scoop out the chocolate/cream mixture, put a couple of dinner plates in the freezer.

3. Remove the chocolate/cream mixture from the refrigerator and using the melon scoop, scoop out (the scoop should be full but level) and place three or four on the chilled plate. Chill hands with the ice pack and roll into balls, then roll in the topping of choice and put the finished balls on the second chilled plate. Place in refrigerator to firm up.

Note: If you keep them in the fridge for too long, chocolate picks up "flavors" from other items, so either eat up or give to others as presents.



## Ann Parker MWA NorCal SinC NorCal

Latest title: THE SECRET IN THE WALL (Silver Rush Mystery #8)

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### Fast Fudge

*NOTE: I cannot claim credit for the basics of this recipe... I found it loooong ago in a now-tattered and splattered copy of the Sunset Microwave Cookbook, and tinkered from there.*

#### Ingredients

1 box (1 lb.) powdered sugar

½ cup unsweetened cocoa

½ cup (1/4 lb.) cold butter

¼ cup half-and-half

2 teaspoons vanilla (or almond or orange or peppermint extract, depending on what calls to you!)

¾ cup coarsely chopped nuts (optional)

Some butter or coconut oil for coating the pan

#### Directions

1. Line the square baking dish with aluminum foil (I've heard other folks use plastic wrap. But plastic wrap and hot, melted chocolate?? Nuuuuuhhhh, don't go there...). Coat the foil with butter or coconut oil.

Set the square dish aside, and turn your attention to the glass bowl...

1. Dump the entire box of sugar into the bowl. (You can sift it in, if the possibility of having little unmixed sugar bits in the final result offends your sensibilities).

2. Add the cocoa.

3. Mix chocolate-sugar with your spoon.

4. Cut the butter into smallish cubes, scatter over the chocolate-sugar mixture. Pour in the half and half and your choice of extract.

5. Grab that spoon again and mix it up. (Don't worry if it's not "well mixed." It's all going to be blasted in the microwave anyway.)

6. Cover the bowl with a lid or a microwave-safe plate, if you don't have a proper lid at hand.

7. Put that covered glass bowl of chocolate goodness into your microwave oven and nuke on "high" for two-and-a-half minutes.

8. Pull out the bowl, grab your whisk, and whisk the contents vigorously until the butter melts. Continue to whisk until the gloss begins to fade.

9. If you choose to add nuts, mix them in now. (Or you can wait and press them into the top when you're done.)

10. Then—quick! quick!—take your fudge and "pour" (I use that word advisedly... I usually have to scrape it out with a spatula) it into the square baking dish. Using the spatula (or the back of a spoon) spread the fudge to fill the pan.

11. Very important step, not to be skipped → With the spatula or spoon, scrape the leavings out of the mixing bowl and devour. Call it taste-testing, if you need to justify it to the drooling hordes in your household. But the truth is, you did the work, you reap the rewards!

12. Refrigerate, uncovered, for an hour or two, if you can wait that long. (I dare you!)

13. Cut into pieces. *Take a few choice pieces for yourself and refrigerate the rest.*





**Michelle Chouinard SincNorcal MWA**

Latest title: What They Saw

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## Christmas Crack

*This is a vintage candy recipe (from the 1970's, which I guess also makes me vintage) I discovered via one of my favorite TikTokers, who made a hilarious video showing how to make it: [https://www.tiktok.com/@bdylanhollis/video/7039873743069580590?is\\_copy\\_url=1&is\\_from\\_webapp=v1](https://www.tiktok.com/@bdylanhollis/video/7039873743069580590?is_copy_url=1&is_from_webapp=v1)*

*It's easy and fast, and if you use gluten-free crackers, it can be gluten free!*

### Ingredients

One sleeve of saltines (or equivalent amount of salty crackers)

1 cup butter

1 cup brown sugar

12 oz (1 standard package) chocolate chips

*Optional toppings of your choice...For Christmas/Thanksgiving I use toasted walnuts and sliced almonds (and spray a little edible glitter on top because I'm extra). For this past Halloween I used half a jar of orange and black sprinkles with little eyeball candies; this was a little too sweet for my taste and if I do it again I'll balance it with a little bit of sea salt on top.*

### Directions

1. Preheat oven to 350.
2. Lay the saltines flat in a single layer over a foil-lined baking sheet.
3. Over medium heat, melt butter in a saucepan. Once melted, add brown sugar. Mix over medium heat until combined and bubbling.
4. Pour bubbling toffee mixture evenly over the saltines.
5. Put sheet in 350 oven for 7 minutes.
6. As soon as the sheet comes out of the oven, sprinkle chocolate chips over the toffee-covered saltines.
7. After about a minute, the chocolate chips will have started melting. Spread evenly over toffee-covered saltines. (Tip—if you wait too long, you can throw the sheet back in the oven for a minute or two to help the melting.)
8. While chocolate is still melted, top with toppings of your choice. I've found that you always lose some of your topping when it comes time to break it all apart, so be generous.
9. Once cool enough to handle, put into refrigerator for at least an hour until everything hardens.
10. Once hardened, remove the foil and crack into whatever size pieces you prefer.

*Enjoy—but be careful, it's addictive!*

*Note: I've made this with pretzel chips instead of saltines, and it was also yummy that way.*

## Amaretti Cookies

*These cookies were a staple in my grandmother's house, but she passed before sharing her recipe. I adapted this one from Simply Home Cooked, and they taste just like I remember. In addition, they're gluten free! I have a video on TikTok showing the procedure if you're a visual learner:*

[https://www.tiktok.com/@m.m.chouinard/video/7044642696425721093?  
is\\_copy\\_url=1&is\\_from\\_webapp=v1](https://www.tiktok.com/@m.m.chouinard/video/7044642696425721093?is_copy_url=1&is_from_webapp=v1)

### Ingredients

5 egg whites  
Pinch salt  
5 cups almond flour (I get mine at Costco—so much cheaper!)  
2 cups granulated sugar, divided  
½ tsp vanilla extract  
2 tsp almond extract  
½ cup powdered sugar  
Optional for decoration:  
½ cup sliced almonds, or  
12-24 whole almonds,  
Melted chocolate for dipping

### Directions

1. Separate 5 egg whites into a bowl, then add salt. (Note: the egg yolks make great custard or curd if you're not sure what to do with them.)
2. Beat egg whites to stiff peaks.
3. Combine almond flour and 1 ½ cups of granulated sugar in separate bowl.
4. Add 1/3 of almond flour mixture to the egg whites, and fold in gently.
5. Add vanilla and almond extracts, and quickly fold in.
6. Add half of remaining flour mixture, and fold in.
7. Add remaining flour mixture and fold in.
8. Scoop out mounds of dough and roll in granulated sugar.
9. Round into a ball, then coat in powdered sugar.
10. Place on parchment-lined baking sheet and press slightly flat with hand.
11. Bake at 325 for 18-20 minutes until golden brown (if you want them crisp on the outside and chewy inside).

*Optional decorations. I decorate these one of three ways: (1) press a whole almond into the top before baking, (2) Roll in sliced almonds before baking, (3) Dip half in melted chocolate after baked and cooled (my husband loves them this way).*

*Enjoy!*





**Susan Bickford**

**MWA SINC NorCal Past President**

Latest title: Edgar nominee Dread of Winter

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### Lace / Lacey Cookies

*Made from only 6 ingredients, these lace cookies are ready in 30 minutes and they taste like sweet brown butter and caramel. Sandwich with a little chocolate for an extra special treat. Everyone loves these and they're gluten free too!*

#### Ingredients

1/2 cup (115g; 1 stick) unsalted butter

2/3 cup (130g) packed light or dark brown sugar

3/4 cup (75g) almond flour

1/4 teaspoon salt

1 Tablespoon (15ml) light or dark corn syrup or milk\*

1 teaspoon pure vanilla extract

optional: 1/2 cup Nutella or melted chocolate (see note)

#### Directions

1. Melt butter in a medium saucepan on low heat. Once melted, add the brown sugar, almond flour, salt, and milk/corn syrup. Cook and whisk until sugar has dissolved and ingredients are completely combined, around 3-4 minutes. (Note: If melted butter is separating from the mixture, remove the pan from heat and vigorously whisk until it is all combined again. It will eventually come back together.)
2. Remove from heat and whisk in vanilla extract. Mixture will be grainy and shiny. Allow cookie dough to sit and thicken for about 5-10 minutes as the oven preheats. The mixture will thicken as it cools down.
3. Preheat oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or silicone baking mats.
4. Drop scant teaspoonfuls (1 scant teaspoon of mixture per cookie, not Tablespoon) 3 inches apart onto prepared baking sheets. Bake for 6-8 minutes until golden brown around the edges. The edges and centers will sizzle and bubble as the cookies bake!
5. Allow cookies to cool for 5 full minutes on the baking sheets before transferring to a rack to cool completely. Cookies dry and crisp up as they cool.
6. Once cool, enjoy cookies or sandwich with Nutella or melted chocolate. To sandwich, spread either Nutella or melted chocolate onto the bottom of one cooled cookie and sandwich with another. See recipe note if using chocolate.
7. Cookies without Nutella/chocolate filling will stay fresh covered at room temperature for 1 week. Cookies with Nutella/chocolate will stay fresh covered at room temperature for 3 days or in the refrigerator for 1 week.



## Michal Strutin SINC NorCal

Latest title: Judging Noa

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### Shortbread Cookies

Time: 10 min. Yields about 20 cookies

By Yewande Komolafe, New York Times

*Shortbread dough is renowned for its simplicity, versatility and forgiving nature. With the right ratio of flour to butter – and egg yolks for moisture and binding – this dough delivers crisp and crumbly cookies that melt just after the first bite. Six different types of cookies can be crafted from just three batches of this basic dough. You can certainly take on just one of these recipes at a time, but in a single day you can make all six: Sparkling Shortbread Cookies, Strawberry Jam Bars With Cardamom, Spiced Chocolate Marble Shortbread, Cheddar Chive Crisps, Salted Caramel and Peanut Butter Shortbread and Peppermint Patty Shortbreads. The dough can be divided, wrapped and refrigerated (or frozen) ahead of time and brought out as needed.*

### Ingredients

Yield: 1 batch of dough (enough for 2 of the above cookie recipes)

2 cups/460 grams unsalted butter, at room temperature

2 teaspoons kosher salt (such as Diamond Crystal)

2 cups/415 grams granulated sugar

2 large egg yolks

5 cups/654 grams all-purpose flour

### Directions

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, salt and sugar. Beat on low speed until incorporated and smooth, scraping down the sides of the bowl as needed, about 3 minutes. (Do not beat until fluffy, you don't need to incorporate air into the dough.) Add the yolks and mix until just combined. Turn the mixer off and scrape down the sides of the bowl. (You can also do this and the next step by hand.)

Add the flour to the bowl all at once and scrape the bottom and sides of the bowl. Turn the mixer speed to low and beat until flour is fully incorporated, scraping the bowl again if needed, about 30 seconds. The dough will be in large crumbles. Wrap and refrigerate for later use, or divide the crumbles in half and proceed with Sparkling Shortbread Cookies, Strawberry Jam Bars With Cardamom, Spiced Chocolate Marble Shortbread, Cheddar Chive Crisps, Salted Caramel and Peanut Butter Shortbread or Peppermint Patty Shortbreads.

If you want to make all 6 cookies at once, you will need 3 batches of dough. Divide the dough into 6 portions. Wrap each portion tightly and refrigerate. When ready to use, allow the dough to come to room temperature for 5 minutes. Crumble the dough in large clumps into a bowl, then add the mix-ins (if any) and proceed with the steps that follow.

Comment: The dough doesn't take much more than 10 minutes to make. It's just as easy to make by hand as with a mixer. Hand-roll into two logs and cut into half-inch pieces. Incredibly easy. Incredibly good. Shortbread cookies also can be a "canvas" for creative holiday cookies with sprinkles, chocolate drops, and more. This New York Times recipe has a savory version: Cheddar Chive Crisps (see links above).

BAKE: 350 degrees. For plain shortbread cookies, bake ~1 inch apart on parchment paper for 22 minutes.





## Spiced Chocolate Marble Shortbread

*Chocolate, toasted sesame, candied ginger and citrus! These cookies are a wonderful combination of intense flavors that pair really well together. The alternating layers of a chocolate dough and one spiked with warming spices are reminiscent of marble swirls, zebra stripes, rock strata layers — take your pick. They are as pleasant to look at as they are to eat, and they will add some flair to your holiday cookie tin. (This cookie is one of six cookies that you can make with this Butter Shortbread Dough recipe. If you make that dough, you can make a double batch of the Marble Shortbread or try any of the other five recipes.)*

*Featured in: One Dough, Six Cookies*

### Ingredients

For Finishing, using one-half of above shortbread dough

3 tablespoons Dutch-processed cocoa powder

1 tablespoon toasted sesame oil

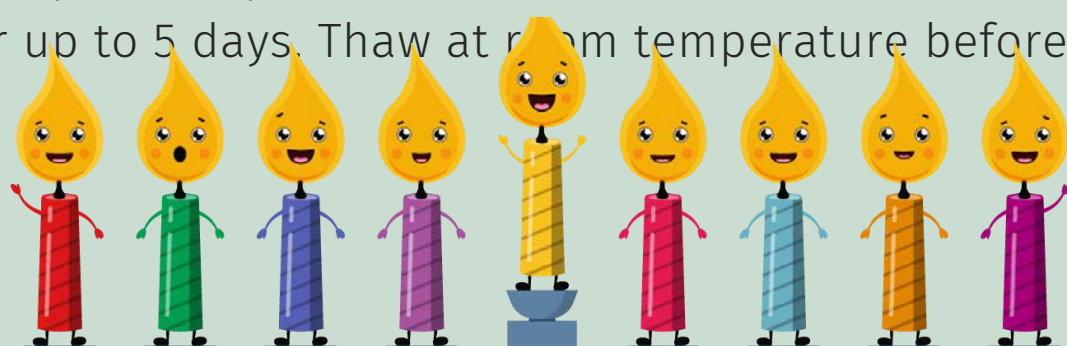
1 tablespoon finely grated citrus zest (such as lemon, orange or lime)

1½ teaspoons ground ginger

2 tablespoons candied ginger, chopped (optional)

### Directions

1. Divide the crumbled dough into two portions. To one half, add the cocoa powder and mix into the dough until evenly incorporated using a rubber spatula or your fingers. Use your hands to spread the chocolate dough on a sheet of parchment paper into a 7- by 10-inch rectangle. To the second portion of the dough, add the toasted sesame oil, citrus zest, ground ginger and candied ginger, if using, and mix until evenly distributed. Place the spiced dough on top of the chocolate dough and use your hands to spread in an even layer until it reaches all sides of the bottom dough.
2. Fold the dough in thirds similar to how you might trifold a letter: With the short edge running parallel to you, lift the right long side and fold it over until the right edge of the dough aligns with the center of the dough. Fold the left side over the top. Press down lightly on the dough to adhere the fold. Slice the dough lengthwise, down the middle, and stack the two halves on top of each other with the cut sides facing opposite directions. Press down again lightly to adhere. You should have what looks like a log at this point. Wrap the log in the sheet of parchment and refrigerate for at least 45 minutes and up to 3 days.
3. Heat the oven to 350 degrees. Line a sheet pan with parchment paper. Trim the edges of the chilled log by shaving off any rounded sides. Slice the log in half lengthwise to make two strips. Further slice each strip crosswise into ½-inch rectangles. Lay the pieces on the prepared baking sheet, spacing at least ½ inch apart. Bake until the cookies are golden at the bottom edges, rotating once halfway through baking, about 22 minutes. Move the cookies to a wire rack to cool completely. Store at room temperature in an airtight container for up to 3 days. The baked cookies can also be stored frozen in an airtight container for up to 5 days. Thaw at room temperature before serving.







**Vinnie Hansen SINC NorCal Coastal Cruisers MWA NorCal**

Latest publication: One Gun  
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## Orange-Almond Butter Cake

*Orange-almond Butter Cakes are not Christmas or Chanukah specific, just one of my favorite desserts to make. They are not too sweet since I use only a fraction of the sugar of the original recipe. They get their appeal from buttery deliciousness instead. My husband loves these treats so I make them on Valentine's Day in heart-shaped muffin tins. They could easily be converted to holiday treats by using tins with holiday-themed shapes.*

### Ingredients

½ cup cake flour  
¾ cup all-purpose flour  
1 tsp. baking powder  
Pinch of salt  
1 stick (1/2 cup) unsalted butter  
2/3 (or even a little less) sugar  
2 eggs  
Finely grated zest of one orange  
¾ cup milk  
¼ cup chopped almonds

### Directions

Sift flours, baking powder, and salt. In another bowl, cream butter and sugar. Add eggs one at a time, blending well. Add zest. Blend in flour and milk, alternating between the two. Fold in almonds. Bake at 350 degrees for 45 minutes, or until toothpick comes out clean. You can top with powdered sugar or frosting. Or leave plain and serve with blueberries and a dab of vanilla yogurt. (Makes 4 cakes in the pan I use, pictured below, with glasses for perspective.)



# cheese pairings



## Cheese and Beverage Pairings With MWA & SINC NorCal Hosts

**Daisy Bateman**  
**Laurie Sheehan**

Daisy's latest title: A Dismal Harvest  
daisyj@gmail.com

Laurie's website: <https://lauriesheehan.com>  
[erudite@me.com](mailto:erudite@me.com)

### **The cheeses**

Cheese 1: Fiscallini cheddar

<https://fiscalinifarmstead.com/products/bandage-wrapped-cheddar>

Not the most expensive one, but a definite upgrade from the standard grocery store version, while still being available at grocery stores.

Cheese 2: Jasper Hill Harbison

<https://www.jasperhillfarm.com/harbison>

Creamy and gooey, and fun because you get to slice the top off and eat it like instant fondue.

Cheese 3: Rogue River Blue

<https://roguecreamery.com/rogue-river-blue/>

This one really is crazy expensive, but worth it. Plus, the Bidens just served it to the president of France!

### **The beverages**

Wine 1: Cheddar is normally a very agreeable cheese. However, the longer it ages the more complexity it develops - and the pairing becomes a little more important.

The English style of Daisy's selection would lead me to suggest a Hoppy IPA for beer lovers.

For wine I'd go with a medium-bodied white, like a Chenin Blanc or Dry Riesling, a fruit forward Pinot Noir, or an aperitif wine such as Lillet Blanc.

Cheddar is one of those cheeses that plays well with others (and rarely runs with scissors), so it will also pair with Bourbon or Rye (that's for you Dale Berry - in case you thought I missed your comment from last year's party)



Wine 2: As Daisy points out, this is a gooey cheese. It's likely going to coat the tongue, so that needs to be taken into consideration when pairing.

- For something non-alcoholic I'd say a crisp cider would do this cheese justice. The fruit of the cider should be a nice match, but try to find something that isn't too sweet.
- Wine. Ahhh, back to my favorite. A dry sparkling wine, such as a Cava would cleanse the pallet and the bubbles are a good foil for the creamy texture. Plus, these are the definition of fun on a cracker and in a glass for me.

Wine: 3: Blue cheese can be a forceful playground bully, not always playing nicely with other (and likely runs with scissors). However, this is a fabulous chesse on its own and finding the correct beverage will enhance the best parts of this lovely, tangy, cheese.

- When Daisy and I were talking about this cheese she said she could see it paired with Sherry - which I feel is genius. Pick a Dry Sherry for this. Sherry is a fortified wine, and you might get some dried fruit notes that would be lovely with this blue cheese.
- There are some fantastic Pinot Noirs that come from the same area of Oregon as this cheese. I think a Shiraz would also be wonderful if you can find one with soft tannins and just a bit of acidity - it will often have hints of smoke and pepper that should help highlight the intensity of this wonderful cheese.
- For a white? Sauternes. The overtones of apricot, honey, tropical fruit, and sometimes butterscotch should level out the tang of the cheese.

It's always fun to ask for guidance at your local wine shop. Those folks also like a good pairing challenge.



*Happy Holidays!*