

# SOUTHERN *Lady*

**175** IDEAS FOR CHRISTMAS



KEY LIME AND  
RASPBERRY DESSERT  
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*celebrate with us*

10TH ANNIVERSARY SPECTACULAR



# North Pole Breakfast



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Celebrate this season of joy with a special breakfast for the children that features jolly old Saint Nicholas and a delightful of fun Rudolph, Frosty, and other buddies from the North Pole join in the merrymaking, as polka dots and patterns mix with kid-friendly cuisine to create an absolutely magical Christmas experience.







## Welcome Christmas with childlike wonder.

### Santa's Little Helpers

With happy accents and a little imagination, you can turn the breakfast nook into an elves' playground. Color is key in creating this look, so use it from ceiling to floor in garlands, ornaments, and packages. Children will shout with glee to see their artwork hanging in the windows and their initials on their cups. As a special surprise, commission plates from Weezer's that boast their names and favorite North Pole characters.



### FROSTY'S FRUIT SALAD

Makes 8 to 10 servings

- 2 cups fresh orange juice
- 6 tablespoons firmly packed light brown sugar
- 2 tablespoons honey
- $\frac{1}{2}$  teaspoon ground cinnamon
- 4 ripe bananas, sliced
- 2 Granny Smith apples, cored and diced
- 2 Red Delicious apples, cored and diced
- 2 cups sliced fresh strawberries
- 2 cups halved seedless green grapes

1. In a small bowl, combine orange juice, brown sugar, honey, and cinnamon, stirring until sugar is dissolved; set aside.
2. In a large bowl, combine bananas, apples, strawberries, and grapes. Pour orange juice mixture over fruit, tossing gently to coat. Cover, and refrigerate for 1 hour.

### JINGLE BELL BREAKFAST SCRAMBLE

Makes 6 to 8 servings

- 2 tablespoons butter
- $1\frac{1}{2}$  cups chopped ham
- $\frac{1}{2}$  cup chopped red bell pepper
- $\frac{1}{2}$  cup chopped green bell pepper
- 12 large eggs
- $1\frac{1}{2}$  cups grated mild Cheddar cheese
- $\frac{1}{4}$  cup heavy whipping cream
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon ground black pepper

1. In a large nonstick skillet, melt butter over medium heat. Add ham and bell peppers; cook for 8 minutes, stirring frequently, until vegetables are tender.
2. In a medium bowl, whisk together eggs, cheese, cream, salt, and pepper. Pour egg mixture into pan; cook for 5 to 6 minutes, stirring occasionally, until set. Serve immediately.

### JOY JUICE

Makes about 3 $\frac{1}{2}$  quarts

- 1 (12-ounce) can frozen orange juice concentrate, thawed
- 4 cups pineapple juice
- 4 cups apple juice
- 2 (11.3-ounce) cans strawberry-banana-flavored nectar\*
- 2 cups water
- Garnish: cubed apple, cubed orange

1. In a large pitcher, combine orange juice concentrate, pineapple juice, apple juice, strawberry-banana nectar, and water, stirring to combine well. Cover, and chill. Serve chilled or over ice. Garnish with apples and oranges, if desired.

\*For testing purposes, we used Jumex strawberry-banana nectar.



### Eddible Art

How fun with your food! Mix up a basic pancake recipe, and use pancake molds (available at Williams-Sonoma and Crate & Barrel) to create deliciously silly holiday shapes as shown on page 78. Give the children fruit, nuts, sprinkles, and chocolate chips, and let them garnish and nibble their way to breakfast bliss.

### CHRISTMAS MORNING CHOCOLATE CHIP PANCAKES

Makes about 1 1/2 dozen

- 2 3/4 cups all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 3/4 cups milk
- 1/2 cup butter, melted
- 2 large eggs
- 1 cup miniature semisweet chocolate morsels
- Strawberry syrup

1. In a medium bowl, combine flour, sugar, baking powder, and salt.



2. In a separate bowl, whisk together milk, melted butter, and eggs. Add milk mixture to flour mixture, stirring to combine well. Stir in chocolate morsels. Spray a nonstick skillet with nonstick cooking spray. Heat skillet over medium heat. Spoon batter, in batches, by 1/4 cupfuls onto skillet. Cook for 2 minutes per side, or until lightly browned. Repeat with remaining batter. Serve with strawberry syrup, if desired.

### SANTA'S SPUDS IN A BLANKET

Makes 4 dozen

- 1/4 cup ketchup
- 2 tablespoons barbecue sauce
- 2 teaspoons firmly packed dark brown sugar
- 12 slices bacon
- 48 extra-crispy tater tots\*

1. Preheat oven to 425°. Line a rimmed baking sheet with aluminum foil. Place a cooling rack on top of baking sheet.  
2. In a small bowl, combine ketchup, barbecue sauce, and brown sugar. Brush both sides of bacon with ketchup mixture. Cut each slice of bacon in half crosswise and then in half lengthwise to make 4 pieces. Wrap each prepared piece of bacon around a tater tot and place, seam-side down, on rack. Brush tops of prepared tater tots with remaining ketchup mixture. Bake for 30 minutes, or until bacon is crisp.

\*For testing purposes, we used Ore-Ida Extra Crispy Tater Tots.

### RUDOLPH'S MINI CHOCOLATE MUFFINS

Makes 4 dozen

- 1/2 cup unsalted butter
- 6 (1-ounce) squares semisweet baking chocolate, chopped
- 1 3/4 cups self-rising flour
- 3/4 cup sugar
- 1/4 cup unsweetened cocoa powder
- 1 cup milk
- 1/2 cup sour cream
- 1 large egg, lightly beaten
- 1 teaspoon vanilla extract
- Fluffy Peanut Butter Spread (recipe follows)

1. Preheat oven to 350°. Spray 2 (24-cup) mini muffin pans with nonstick baking spray with flour.  
2. In a medium bowl, combine butter and chocolate. Microwave on High in 30-second intervals, stirring between each, until melted and smooth (about 1 1/2 minutes total).  
3. In a medium bowl, combine flour, sugar, and cocoa.  
4. In a separate bowl, combine milk, sour cream, egg, vanilla, and chocolate mixture, whisking until smooth. Add milk mixture to flour mixture, stirring until smooth. Spoon batter into prepared pans, filling about two-thirds full. Bake for 11 to 13 minutes, or until a wooden pick inserted in center comes out clean. Cool in pans for 10 minutes; remove from pans. Serve with Fluffy Peanut Butter Spread.

### Fluffy Peanut Butter Spread

Makes about 2 cups

- 1 cup creamy peanut butter
- 1 cup marshmallow crème
- 1/2 cup unsalted butter, softened
- 1/4 cup confectioners' sugar

1. In a medium bowl, combine peanut butter, marshmallow crème, and butter. Beat at medium speed with an electric mixer until smooth. Gradually add confectioners' sugar, beating to combine.

Keep the party lively and lighthearted with a rainbow of colors and a plethora of patterns: stripes, dots, and swirly-dos galore!

Even the most energetic tots will take a break from their reindeer games to sample delicious mini chocolate muffins topped with fluffy peanut butter—one of Santa's favorite snacks, especially when served with a glass of milk.

