

Syllabub

Ingredients:

- 1 1/2 cups heavy whipping cream
- 1/2 cup sugar
- 1/2 cup Rhenish white wine (Riesling or any other semi-sweet white wine)
- 1/4 cup dry sherry
- 2 small lemons (zest and juice)

Directions:

Whisk heavy whipping cream by hand until it thickens slightly. You can also use a stand or electric hand mixer.

Add the sugar, wine, sherry, and lemon juice and zest to the cream one at a time, whisking after each addition.

Whisk the mixture for 3-5 minutes until thickened.

Spoon immediately into tall, slender glasses, filling almost to the top. Refrigerate overnight.

The mixture will separate when it stands. If desired, top with additional whipped cream prior to serving.

Hangman's Noose Punch

Ingredients:

- 3 tbsp. whole mulling spices
- 5 cups water, divided
- 2 1/2 cups sugar
- 2 cups fresh-squeezed lemon juice
- 1 cup white rum
- 3 oz. peach brandy

Directions:

Tie the mulling spices in a sachet, using kitchen twine and cheesecloth or a coffee filter.

In a large saucepan, combine the sugar and 1 cup of the water. Drop in the mulling spices. Heat and stir over medium heat until the sugar is completely dissolved. Then simmer on low heat for 10-15 minutes to allow the mulling spices to steep.

Take the saucepan off the heat and remove the mulling spices. Stir in the lemon juice and remaining water. Pour into a 2-quart pitcher and refrigerate until chilled.

Stir in rum and brandy and serve.

Spiced Whiskey

Ingredients:

- 1 cinnamon stick
- 8 cloves
- 1 whole nutmeg
- 10 allspice berries
- 1 bottle of whiskey of choice (Liberty Pole Bassettown Rye is recommended)
- 4 cups unsweetened green tea
- 6 cups Water
- 4 cups white sugar

Directions:

Break up the cinnamon, cloves, nutmeg, and allspice in a bag with a hammer. Put the spices into the bottle of whiskey and shake. Every day thoroughly shake the bottle and allow to infuse for at least a week. 2 – 4 weeks is recommended for a heavier spice flavor. When ready, strain the spices from the whiskey.

To make the simple syrup, bring the water to a boil. Add the sugar and allow to fully dissolve. Remove simple syrup from heat and allow to cool.

Add the 6 cups of simple syrup, 4 cups green tea, and 2 cups of the spiced whiskey to a container and stir. Chill for an hour and then serve.

Forcemeat Cucumbers

Ingredients:

- 1 large cucumber
- ¼ cup sage Sausage
- ¼ ground beef
- ¼ crumbled cooked bacon

Directions:

Preheat Oven at 350 degrees

Mix the sausage, ground beef, and bacon together thoroughly.

Option 1 – Cut the ends off the cucumber and using a long, slender knife, cut and remove the center (seeds) from the cucumber. Stuff the center using the meat mixture. Wrap tightly in foil.

Option 2 – Cut the cucumber in half down its length. Using a spoon scoop out the seeds to create two troughs. Stuff each side with the meat mixture and then put the two halves together. Wrap tightly in foil.

Cook in oven for 25 minutes, or until cooked through.

Remove from oven, slice and serve.