




Passion. Preparation. Persistence.

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THE BASSETT BULLETIN™


The Bassett Firm would like to take this time to wish everyone a wonderful holiday season by sharing some great recipes provided by our employees.



SO GOOD COOKIES
Courtesy of Robert L. McGee, Jr.

3/4 cup butter	1 cup sugar
1 egg, beaten	1/2 teaspoon vanilla
2 cups flour	1/4 teaspoon salt
1/4 teaspoon baking soda	1 cup nuts, chopped fine (if desired to top the cookies instead of using candies)

Cream butter and sugar, adding sugar slowly. Beat egg and vanilla, and add to butter and sugar mixture. Mix well. Combine dry ingredients and sift, adding to butter mixture. Form into rolls and refrigerate. After the mixture is at a dough consistency, take out of refrigerator and cut roll into thin slices. Top with nuts (or candies). Bake at 350 degrees until light brown.



TEXAS PEANUT BUTTER CUPS
Courtesy of Angie Stevenson

- ★ 1 bag Reese's peanut butter cups (miniatures)
- ★ 1 roll of refrigerated peanut butter cookie dough
- ★ You will need a small size cupcake tin.

Preheat oven to recommended temperature for the cookies. Cut cookie dough into fourths and place each fourth in a cup in the tin. Cook as instructed on cookie dough package. Unwrap peanut butter cups and remove all paper. Set aside. When cookies are done, remove from oven and push a peanut butter cup into center of each cookie. Let cool before removing. Using a spoon to lift each cookie out of the tin will help.



CHRISTMAS MACAROONS

Courtesy of Jamie J. McKey

2 (7 to 8 oz) pkgs sweetened shredded coconut	2 oz sweetened condensed milk
A pinch kosher salt	1 teaspoon vanilla extract
4 large egg whites at room temperature	5 oz granulated sugar
12 oz semisweet chocolate chips	1 oz vegetable shortening
2 oz finely chopped dry-roasted macadamia nuts	

Prepare the oven to 325 degrees.

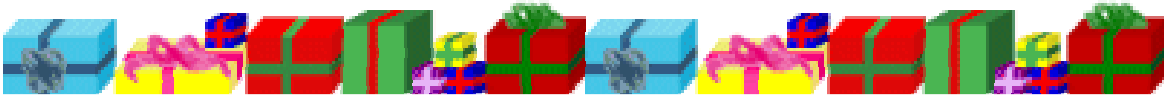
Combine the coconut with the sweetened condensed milk, salt and vanilla in a medium mixing bowl.

In the bowl of a stand mixer with a whisk attachment, beat the egg whites on medium speed until foamy. Gradually add the sugar and continue to whip the whites until medium peaks form, 6 to 7 minutes.

Gently fold the egg whites into the coconut mixture. Scoop tablespoon-sized mounds onto a parchment-lined half sheet pan and bake for 20 to 25 minutes or until golden brown. Immediately transfer the parchment with the macaroons to a cooling rack. Cool completely before topping.

Fill a 4-quart pot with enough water to come 2 inches up the side, set over medium heat and bring to a simmer. Combine the chocolate chips and shortening in a small metal or glass mixing bowl and set over the simmering pot. Stir occasionally until melted, then remove from the heat.

Dip the cooled cookies in the chocolate mixture, sprinkle with the chopped macadamia nuts and place on parchment paper to set, about 30 minutes.



GRAPE ICE

Courtesy of Michael J. Noordsy

Boil the following together for 5 minutes:

2/3 cup sugar
1 1/2 cups water

Add the following:

-1 cup of grape juice
-1/4 cup freshly squeezed orange juice
-2 tablespoons freshly squeezed lemon juice.

Mix until well blended. Pour into a freezing tray (I use an aluminum bread pan), stirring occasionally. Place in freezer.



MINUTE CHOCOLATE MUG CAKE

Courtesy of Liz Bassett

1 large coffee mug
4 Tablespoons sugar
1 egg
3 Tablespoons oil
Small splash of vanilla

4 Tablespoons flour (not self-rising)
2 Tablespoons baking cocoa
3 Tablespoons milk
3 Tablespoons chocolate chips
(optional)

Add dry ingredients to mug and mix well. Add the egg and mix thoroughly. Pour in milk and oil. Mix well. Add the chocolate chips and vanilla, and mix again. Put your mug in the microwave oven and cook for 3 minutes at 1000 watts. The cake will rise over the top of the mug, so don't be alarmed! Allow to cool a little and top out onto a plate if desired. Enjoy. This will serve two people if you are in the spirit and want to share!



STEAK ARGENTINA

Courtesy of Elizabeth Hopkins

3/4 cup olive oil
1/2 cup finely chopped white onions
1 teaspoon dried oregano
1 1/2 teaspoon salt
4 cloves finely minced fresh garlic

1/4 cup red wine vinegar
1/4 cup fresh minced parsley
1/4 teaspoon cayenne pepper
1 teaspoon black pepper

Mix all ingredients and serve over your favorite steak. Best if made at least 12 hours before serving. This is also great with other cuts of meat and can be a dip for bread.



CABERNET CRANBERRIES

Courtesy of Christine S. Johnson

1 1/4 cups sugar
1-12 oz package of fresh cranberries
1 cinnamon stick

1 cup Cabernet Sauvignon
2 teaspoons grated orange rind

Bring sugar and wine to a boil in a sauce pan over medium heat. Add cranberries, orange rind, and cinnamon stick. Return mixture to a boil, stirring constantly. Reduce heat and simmer, partially covered, for 10-15 minutes or until cranberry skins pop. Remove and discard cinnamon stick. Cool slightly. Can be served warm or chill for 2 hours if desired. Makes 3 1/2 cups. (Note: Sauce can be stored in the fridge for 2 months.)

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