




# Braum's Genuine Egg Nog Punch

3 half gallons Braum's Genuine Egg  
Nog Punch   
1 three pint carton Braum's Egg  
Nog Ice Cream   
1 can Braum's Whipped Cream   
Nutmeg & cinnamon sticks for  
garnish

Place Braum's Egg Nog Ice Cream in a  
large punch bowl. Pour desired amount  
of Braum's Egg Nog into the punch  
bowl. Serve in individual mugs and top  
with Braum's Whipped Cream, nutmeg  
and a cinnamon stick. Makes for a cold  
and creamy holiday drink!

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Sweets & Treats





# Big Country Frittata

- 1 lb. Braum's Sausage
- 4 red potatoes, sliced thin
- 2 cups fresh spinach
- 1 cup grape tomatoes
- 1 onion, chopped
- 8 Braum's Eggs
- ½ cup Braum's Whole Milk
- ¼ cup shredded parmesan cheese
- 1 tsp. salt
- ½ tsp. pepper
- 1 cup Braum's Shredded Cheddar Cheese

Preheat oven to 375°F. In a large cast iron pan or oven-safe frying pan, brown sausage over medium heat. Add in red potatoes, spinach, grape tomatoes and onion. Cook until veggies are tender. The potatoes will not be cooked all the way. Using a medium bowl, whisk together the eggs, milk and parmesan cheese. Add salt and pepper. Pour egg mixture over the top of the meat and veggies. Sprinkle with cheddar cheese, and bake in oven for 20 minutes or until center is cooked through.

TIP: Bake Braum's Refrigerated Biscuits to serve with this frittata.

**Breakfast**





# Pumpkin Cheesecake

## Crust:

- 1½ cups graham crackers, crushed 📖
- ¼ cup packed brown sugar
- ½ cup Braum's Unsalted Butter, melted 📖

## Cheesecake:

- 32 oz cream cheese, softened 📖
- 1 cup sugar 📖
- ½ cup packed light brown sugar
- 5 Braum's Eggs, beaten 📖
- 2 cups canned pumpkin
- 2 tsp. pumpkin spice
- Dash of cinnamon (optional)

Crust: Preheat oven to 425°F. Combine all the crust ingredients in a mixing bowl. Then, press the crust mix down into the bottom of a greased 9 inch springform pan. Bake for 8-10 minutes. Pull out and set aside to let cool.

Cheesecake: Lower the oven to 325°F. Place the cream cheese in a large mixing bowl and beat in the sugar until the mixture is light and fluffy. Beat in the eggs. Add the remaining cheesecake ingredients and mix well. Pour the mix into the springform pan over the crust. Bake for 1 hour and 20 minutes, or until the cake is firm around the edges. Turn the oven off once the edges are firm and leave the cheesecake in the oven for an additional 30 minutes. Remove from the oven and allow it to cool completely. Once cooled, cover and refrigerate until chilled. Just before serving, remove the sides of the pan.

Optional Topping: If you want to add a little crunch to the cheesecake, top it with chopped pecans and dried cranberries. Serve with whipped cream.

## Topping (optional):

- 1 cup chopped pecans 📖
- ½ cup dried cranberries, chopped 📖
- 1 can of Braum's Whipped Cream 📖



# Egg Nog Breakfast Bake

- 2 cans Braum's Refrigerated Cinnamon Rolls 📖
- ½ cup pecans, chopped 📖
- 5 Braum's Eggs 📖
- 1 cup + 2 Tbsp. Braum's Egg Nog 📖
- 1 Tbsp. pumpkin pie spice
- 1 tsp. vanilla
- 1 cup powdered sugar

Preheat oven to 375°F. Spray an 8 inch spring form pan with nonstick cooking spray. Open each of the cinnamon roll cans and separate the rolls. Cut each roll into fourths and place them into the bottom of the spring form pan. Sprinkle the cut rolls with pecans. In a medium bowl, whisk together the eggs, eggnog, pumpkin pie spice and vanilla. Pour the custard mixture over the cinnamon roll pieces. Bake for 25-30 minutes. Remove the cinnamon bake from the oven to cool. To make the glaze: Simply stir together the vanilla and powdered sugar until it is smooth. Remove the cake from spring form pan and drizzle the glaze over the top of the cake. Add sprinkles for extra fun & serve!

## Spicy Pinwheels

- 16 oz. cream cheese
- 8 oz. Braum's Sour Cream
- 4 tsp. lemon juice
- 1 tsp. chili powder
- 1 tsp. garlic powder
- ½ cup salsa
- 3 green onions (stalks only), finely chopped
- 10 large (10 inch) flour tortillas

Finely chop green onions. Place all ingredients (except flour tortillas) into large mixing bowl and stir until well blended. Lay out tortillas and place two generously heaping tablespoons of cream cheese mixture onto each tortilla and spread. Roll up each tortilla and place in refrigerator for about one hour to chill. Prior to serving, slice into one-inch pieces and garnish with more chili powder. Makes approx. 80 pinwheels.



## Braum's Christmas Sugar Cookies

- ¼ cup Braum's Unsalted Butter, softened
- 1 cup of sugar
- 1 Tbsp. Braum's Whole Milk
- 1 tsp. vanilla extract
- 2 Braum's Eggs, separated
- 1 cup flour
- 2 tsp. baking powder
- ¼ tsp. salt

### Frosting:

- ½ cup Braum's Unsalted Butter, softened
- 3 oz. cream cheese, softened
- 16 oz. powdered sugar
- ¼ cup milk

**Cookies:** Preheat oven to 375°F. In a large bowl, cream together the butter, sugar, milk, vanilla and egg yolks (well beaten). Stir in the dry ingredients. Beat the egg whites until they are frothy and add them to the mixture. Then, add just enough flour to make a good rolling consistency. Roll onto a floured surface and cut out round cookies, or Christmas shapes if you want. Place the cookies on a greased baking sheet and bake for 10 minutes.

**Frosting:** Beat butter and cream cheese with electric mixer until creamy. Gradually add powdered sugar alternately with milk, beginning and ending with sugar and beating at low speed. Add vanilla extract and beat until smooth. Spread over cupcakes. Top with sprinkles.



# Creamy Egg Nog Cupcakes

## Cupcakes:

- 1 (16 oz) pkg. of pound cake mix
- 1 ¼ cups Braum's Egg Nog 🍷
- 2 large Braum's Eggs 🍷
- ½ tsp. nutmeg
- ½ tsp. vanilla extract

## Frosting:

- ½ cup Braum's Unsalted Butter, softened 🍷
- 3 oz. cream cheese, softened 🍷
- 16 oz. powdered sugar
- ¼ cup Braum's Egg Nog 🍷
- ½ tsp. nutmeg
- ½ tsp. vanilla extract

Cupcakes: Preheat oven to 350°F. Beat all ingredients together at a low speed with an electric mixer until blended. Increase speed to medium and beat 2 more minutes. Place baking cups into muffin tin pan and spoon batter into cups. Bake for 18-20 minutes or until toothpick inserted into center comes out clean. Transfer to wire rack; cool completely before frosting.

Frosting: Beat butter and cream cheese together with an electric mixer until creamy. Gradually add powdered sugar alternately with egg nog, beginning and ending with sugar and beating at low speed. Add nutmeg and vanilla extract and beat until smooth. Spread over cupcakes. Sprinkle the top with nutmeg and garnish with a mint leaf for a festive touch!

## Sweets & Treats



# Cranberry Meatballs

- 1 ½ lbs. Braum's Ground Beef 🍷
- ½ lb. Braum's Sausage 🍷
- 2 Braum's Eggs 🍷
- 2 slices of Braum's Rustic Country Wheat Bread, dried 🍷
- ½ tsp. garlic powder
- 1 tsp. salt
- 1 medium yellow onion, chopped 🍷
- ⅓ cup ketchup 🍷
- 6 Tbsp. fresh parsley, chopped, divided
- 1 (16 oz.) whole cranberry sauce
- 1 cup of chili sauce
- 3 Tbsp. brown sugar
- 1 Tbsp. lemon juice 🍷
- 1 Tbsp. fresh rosemary, chopped

Meatballs: Preheat oven to 350°F. In a large bowl, mix beef, sausage, eggs, crumbled bread, garlic powder, salt, onion, ketchup, and 4 tablespoons of chopped parsley. Form into small balls and place into a large baking pan with sides.

Sauce: In a large sauce pan, mix cranberry sauce, chili sauce, brown sugar, lemon juice, rosemary and the remaining 2 tablespoons of chopped parsley. Heat over low heat until the cranberry sauce melts. Once melted, pour over the meatballs and bake them for 45 minutes.

Serve with cranberry sauce on the side.

## Appetizers & Sides



## Mrs. Braum's Holiday Potatoes

- 8-10 russet potatoes, peeled
- 8 oz. pkg. cream cheese
- 1 cup Braum's Sour Cream
- ½ tsp. salt
- ¼ tsp. white pepper
- 1 tsp. garlic salt
- ¼ cup fresh chives
- 4 Tbsp. Braum's Salted Butter (½ stick) or Margarine
- 1 tsp. parsley, chopped

Boil potatoes to desired tenderness and drain. Mash the potatoes and add everything but the butter. Place the potatoes in a 2 quart casserole dish. Melt the butter in a small dish, then brush the top of the potatoes with the melted butter. Bake at 350°F for 30 minutes. Serve alone, or topped with gravy and parsley.

### Appetizers & Sides



## Turkey Pot Pie

- 1 box refrigerated pie crust
- 2 cups chopped and shredded turkey meat
- ½ stick Braum's Unsalted Butter
- 1 small yellow onion, chopped
- 1 cup frozen peas
- ½ cup carrots, chopped
- 2 celery stalks, chopped
- 2 Tbsp. flour
- 2 russet potatoes, cut into cubes
- 2 cans condensed cream of chicken soup
- 1 Braum's egg, beaten

Pre-heat oven to 350° F. Line a pie plate with one of the pie crusts. Allow the edges to hang over. In a large skillet, sauté the onion, celery and carrots in butter until they are tender. Add in the turkey meat, potatoes, peas and the flour. Stir to combine. Add in the cream of chicken soup. Heat to warm all ingredients. Pour into crust and then top with the remaining pie crust. Seal the edges and crimp. Brush beaten egg over the crust. Bake for 30-40 minutes or until crust is golden brown.

### Main Dishes



## Sweet & Sour Sausage

- 1 pkg. (16 oz.) smoked sausage
- 2 cans (8 oz. each) pineapple chunks, drained and juice reserved
- 2 Tbsp. cornstarch
- ½ tsp. salt
- ½ cup pancake syrup
- ⅓ cup water
- ⅓ cup apple cider vinegar
- 1 large green bell pepper, cut into one inch pieces
- ½ cup maraschino cherries, drained and halved

Drain the pineapple, reserving juice and set both aside. In a large saucepan, combine cornstarch, salt, syrup, water, vinegar, and reserved pineapple juice. Stir until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the green pepper and cook 2 minutes more.

Meanwhile, in a skillet, cut smoked sausage into 1 inch slices; brown and drain. Add the sausage, cherry halves, and reserved pineapple to saucepan and heat through.

### Main Dishes



## Crunchy Sweet Potato Casserole

- 4 ½ lbs. sweet potatoes, cooked, peeled and mashed
- 1 ½ cup brown sugar, lightly packed
- ½ cup Braum's Unsalted Butter, softened
- ¼ cup Braum's Whole Milk
- 2 large Braum's eggs
- 1 tsp. vanilla extract
- 2 tsp. cinnamon
- ¼ tsp. salt

### Topping:

- 2 cups cornflakes cereal, crushed
- 1 cup chopped pecans
- ¼ cup brown sugar
- ¼ cup Braum's Unsalted Butter, melted
- 1 ½ cups miniature marshmallows

Pre-heat oven to 350°F. Bake or boil sweet potatoes until soft. Cool, peel and mash. Combine potatoes and next seven ingredients with mixer on medium speed until smooth. Spoon potato mixture into greased 8x11 inch or 2 quart baking dish.

Topping: Combine cornflakes and next three ingredients in a small bowl. Sprinkle over casserole. Bake at 350° for 30 minutes. Remove from oven and let stand for 10 minutes. Sprinkle marshmallows in rows on top; bake 10 more minutes. Let stand 10 minutes prior to serving.

### Appetizers & Sides





# Thanksgiving Cobb Salad

- 1 pkg. romaine lettuce, chopped
- 1 pkg. baby spinach
- 1 cup turkey or chicken, cubed
- ½ cup dried cranberries
- ½ cup roasted pumpkin seeds
- 1 cup roasted Brussel sprouts
- 1 cup roasted sweet potatoes
- ¼ cup blue cheese, crumbled
- 1 cup prepared cornbread, cubed
- Champagne vinaigrette

Combine the lettuce and spinach in a large bowl. Spread the greens mixture on a large platter. Arrange the ingredients on top of the lettuce in rows.

To serve: Toss the salad together and drizzle with Champagne vinaigrette.

Feel free to add any additional veggies leftover from your Thanksgiving meal!