



Recipes from the Roost

**FAVORITE HOLIDAY RECIPES
FROM THE PEEPS AT
LITTLE BIRD MARKETING**





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Holiday Recipes

CHOCOLATE STARS BY EMMA

Ingredients

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/4 cup butter or margarine, softened
- 1/4 cup shortening
- 1 egg
- 1 1/2 cups flour
- 3/4 tsp. baking powder
- 1/2 tsp. baking powder
- Granulated sugar
- 3 dozen milk chocolate stars

Instructions

- Heat oven to 375 degrees. Stir together 1/2 cup sugar, brown sugar, peanut butter, butter, shortening and egg. Stir in flour, baking soda and baking powder.
- Shape dough into 1-inch balls, roll in granulated sugar. Place about 2 inches apart on ungreased cookie sheet.
- Bake 8-10 minutes or until edges are light brown. Immediately press 1 chocolate star firmly in each cookie; cool on wire rack.



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Holiday Recipes

HOLIDAY HAM BALL BY KAYLIN

Ingredients

- 8oz block of cream cheese
- 1 pack of ham (recommend Land of Frost brand)
- 3 stalks of green onion

Instructions

- Set aside 3-4 whole pieces of ham. Chop green onions and remaining ham into small pieces
- Combine green onions, chopped ham, and cream cheese in a bowl.
- Mix well
- Shape combined mixture into a ball shape
- Cover ball with reserve whole ham pieces
- Refrigerate for at least 10 minutes before serving



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Holiday Recipes

MULLED WINE BY ASHLEY

Ingredients

- 1 750ml bottle red wine (Zinfandel, Malbec, or Syrah are best but any fruit-forward red wine will do!)
- 2 tbsp. That's Tasty Mulling Spices or build your own:
 - Cinnamon sticks
 - Allspice
 - Cloves
 - Dried orange peel
- 5 cinnamon sticks (one per mug)
- 5 orange slices (one per mug)
- Honey or agave syrup to taste
- 5 shots brandy, bourbon, or cognac (one per mug) - optional

Instructions

- In a saucepan, combine one bottle of red wine with 2 tbsp of mulling spices in a steeping bag or piece of cheesecloth.
- Gently simmer for approximately 20 minutes, careful not to let the wine come to a boil
- Remove the spices, and add honey or agave syrup to taste
- Serve hot in mugs garnished with a cinnamon stick and orange wedge.
- Optional: add shot to mug for medicinal purposes



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APPLE CIDER BY LYNSEY

Ingredients

- 2 qt. apple cider
- 1 tsp. whole allspice
- 6 cloves
- 2 sticks of cinnamon
- 1/2 cup brown sugar (optional)
- 1/2 cup sugar (optional)
- 1/2 cup orange or pineapple juice
- 1/3 cup lemon juice

Instructions

- Put the first six ingredients in a large pot. Bring to a simmer for 30 minutes. Add lemon, orange, or pineapple juice. Enjoy!
- If your extra and want a pic for Instagram: cut up 1 orange and 1 apple in slices and lay in the simmering cider. If you want to be really extra stick cloves in the orange before you place it in the cider.
- To store: strain and put it back into the apple cider jug and then place in refrigerator for up to a week or so.



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COFFEE DROP COOKIES BY LEIGHTON

Ingredients

- 1/2 cup butter softened
- 1/2 cup sugar
- 1 egg
- 2 tbsp. instant coffee
- 2 tbsp. hot water
- 1 1/2 cup flour
- 1/4 cup milk
- 1/2 cup chopped walnuts

Instructions

- Preheat oven to 375 degrees. Grease cookie sheets. Beat butter and sugar, add egg and beat till light and fluffy.
- Dissolve coffee in hot water and add to butter mixture. Beat in flour and milk alternately. Stir in nuts.
- Drop by teaspoon-fuls (?) 2" apart.
- Bake 8-10 minutes Let cool before glazing.

*Glaze

- 2 1/4 cup powdered sugar
- 1/4 cup cold coffee
- 3 tbsp. butter, melted
- 1 tbsp. unsweetened cocoa
- *Add sugar and coffee alternately to butter; stir till smooth. Stir in cocoa powder. Spread on cookies, and let cool.



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HOLIDAY STUFFING BY JARROD

Ingredients

- 6 or 7 cups of biscuits or cornbread broken up
- 1 medium white onion chopped
- 1 cup celery chopped - just the hearts
- 3 or 4 eggs beaten
- 4-6 tsp. of rubbed sage
- Chicken broth for moisture
- 1 can of milnot (evaporated milk)
- Lots of butter!

Instructions

- Mix all together and bake at 350 degrees for 1 hour or until darker on the top.



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SCOOTER PIES BY COREY

Ingredients

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 cup cocoa
- 1 3/4 cups sifted flour
- 1/2 tsp. salt
- 1/2 cup milk
- 36 Large marshmallows (cut in half)

Instructions

- Mix all ingredients together (except marshmallows)
- Place by tbsp. on ungreased cookie tray
- Bake for 8 minutes at 375 degrees
- Remove from oven
- Immediately put marshmallow halves on top of cookies, cut side down.
- Return to oven for an additional minute
- Frost cooled cookie with butter frosting.

*Frosting

- 1 stick butter or margarine
- 1 pound of powdered sugar
- 1 tsp. vanilla
- Milk, evaporated, or cream
- Cream butter and sugar
- Add vanilla
- Add enough milk, evaporated milk, or cream to make it spreadable to your liking



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ORANGE THYME OLD FASHIONED BY RYAN

Ingredients

- 2 oz bourbon
- 1 tbsp. Orange-Thyme Simple Syrup (recipe below)
- 1 dash angostura bitters
- Strip of orange zest (garnish)
- Fresh thyme sprig (garnish)
- Ice

Orange-Thyme Simple Syrup

- 4 strips orange zest
- 3 sprigs fresh thyme (rosemary works in a pinch)
- 1 cup sugar
- 1 cup water

Instructions

- Make the simple syrup by combining ingredients in a small saucepan.
- Bring to a simmer and stir until the sugar is dissolved. Remove from heat and let cool; strain.
- Fill cocktail shaker with ice. Place bourbon, orange-thyme simple syrup, and bitters in the shaker and shake until cold.
- Strain into rocks glass over a large ice cube. Garnish with a strip of orange zest and thyme sprig.



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HOMEMADE HOT COCOA BY HAILEY

Ingredients

- 2 tbsp. sugar
- 2 tbsp. cocoa powder
- 1/2 tbsp. vanilla extract
- Dash of salt
- 1 cup milk
- Splash of heavy whipping cream or half and half for extra creaminess
- Marshmallow fluff

Instructions

- In saucepan, slowly mix together sugar and cocoa powder with a splash of water and let simmer for 2-3 minutes
 - Add milk, vanilla, salt, and heavy whipping cream - stir until very warm without boiling.
 - Pour hot chocolate into a mug and add a dollop of marshmallow fluff or peppermint stick to top off the drink
- *For multiple servings, repeat process



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STAINED GLASS COOKIES BY CRISS

Ingredients

- 1 cup sugar
- 2 sticks unsalted butter
- 2 eggs
- 1 tsp. pure vanilla extract
- 3 cups flour
- Assorted hard candy (life savors or jolly ranchers work great)
- 1 star or other large shaped cookie cutter
- 1 small cookie cutter

Instructions

- Cream together sugar and butter
- Add egg and vanilla
- Mix in flour
- Remove dough and press into rectangular shape
- Wrap in plastic and refrigerate for one hour
- Remove and cut into thirds
- Roll out dough 1 piece at a time to 3/16" thick
- Cut out large cookie cutter shapes, and then smaller shapes inside them
- Remove the smaller inside shapes
- Place cookies onto parchment lined pans
- Separate candy colors into ziplock bags, cover with a towel and beat them with a mallet or rolling pin until they're crushed
- Fill holes or shapes cut out of the cookies with ground candy dust and bake 7-10 minutes at 350 degrees
- Watch closely, when they just begin to turn golden brown, they're done
- Let them cool slightly on the parchment before moving to a cooling rack



Happy Holidays!

This small collection of recipes, we hope, will provide you with some joy and entertainment - a sense of familiarity in an unfamiliar time. We sincerely hope that everyone is safe and well, and not going completely stir-crazy!

Watch for the Little Bird Holiday Spectacular! Spectacular! on your preferred podcast service, to hear the peeps talk about their choices, get a dose of holiday tunes and some festive antics.

Also check our Instagram for periodic peeks behind the Little Bird culinary curtain @littlebirdmktg

