

Overview:

You won't be a mean one with this tasty meal to bring some holiday cheer into your home!

Merry Grinchmas

Ingredients:

- 1) 5 oz (1 large bar) of Andes mint chocolate
- 2) 5 oz of white chocolate
- 3) ¼ cup of matcha powder
- 4) 12 oz of heavy cream
- 5) 12 oz milk
- 6) ½ teaspoon of peppermint extract (**optional**)
- 7) Whipped cream
- 8) Maraschino cherries

Instructions:

- 1) In a saucepan, heat your heavy cream and milk on medium-low heat.
- 2) Mix in the chocolate and matcha. Stir in peppermint extract if desired.
- 3) Top with whipped cream and a cherry.

Roast Beast

- 1) ½ an onion
- 2) 1 roast
- 3) 2 lbs of carrots
- 4) 2 lbs of potatoes
- 5) 2 tablespoons of Worcestershire sauce
- 6) 5 cloves of minced garlic
- 7) ~6 tablespoons of olive oil
- 8) Seasonings of choice
- 9) 1 ½ cups of beef broth
- 10) 4 tablespoons of flour
- 11) 4 tablespoons of butter

Instructions:

- 1) Wash and slice your potatoes and carrots. Place them in the bottom of the crock pot.
- 2) Pat your roast dry and season it on all sides.
- 3) Sear it on medium-high for 2-3 minutes per side.
- 4) Place it in the crockpot along with the drippings on low for 6 hours, depending on its size.
- 5) Pour beef broth on top of the roast while it cooks.
- 6) After the roast reaches desired tenderness, turn the crockpot off.
- 7) In a saucepot, melt butter over medium-low heat. Add flour and whisk continuously. Be careful to watch that the roux does not burn.
- 8) Take the broth from the crockpot slowly and add it to the pot while stirring.
- 9) Allow gravy to thicken and serve with roast and veggies.

Cindy Lou Cups

Ingredients:

- 1) 2 blocks of cream cheese
- 2) ¼ cup of powdered sugar
- 3) 2 tablespoons of vanilla
- 4) ½ cup of strawberry puree
- 5) Keebler elf mini graham cracker pie crusts
- 6) Strawberries

Instructions

- 1) Whip room temp cream cheese with vanilla, powdered sugar, and strawberry puree.
- 2) Fill each crust with the cream cheese filling.
- 3) Wash your berries.
- 4) Slice them in half and into heart shapes.
- 5) Place a berry on each cup.
- 6) Chill for at least an hour before serving.

Tips

- 1) Matcha contains caffeine, so to decrease the amount of caffeine consumption for little ones, add less matcha and add green food color for a greener hot chocolate.
- 2) Gauge about $\frac{1}{2}$ a pound to $\frac{3}{4}$ a pound per person of roast to determine how large of a roast you will need ([Christensen, 2022](#)).
- 3) Cut your potatoes into larger chunks as well as the carrots so that they do not cook slowly.