

It's Our Party!



Party Recipes
From the
Aspen Gold Authors

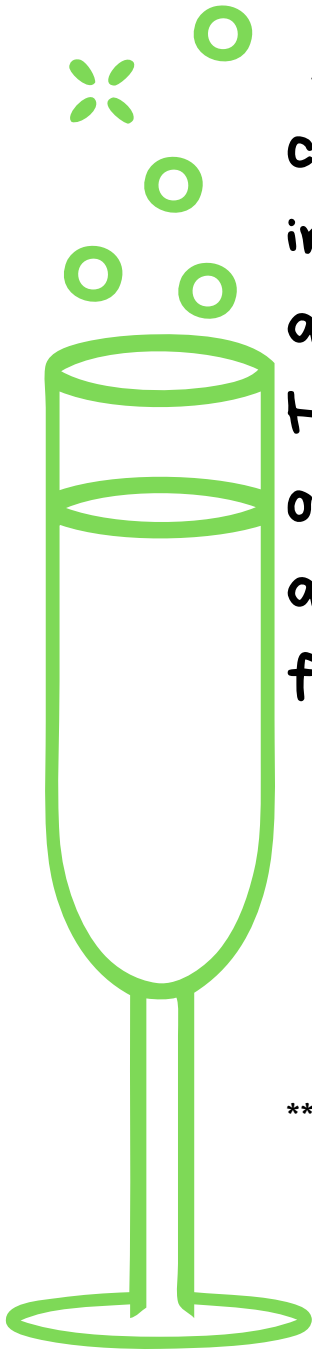
The Aspen Gold authors love to celebrate!

We celebrate just about everything--
from a great brainstorming session,
to writing a successful scene,
and of course, finishing a tale
and sharing it with our readers.

Now we're sharing a few
of our favorite party recipes
to thank our readers
for joining us in
Spencer, Colorado
and sharing the trials,
lives and loves
of the people living there.

Are you ready to
party with
us?





A good
celebration
includes an
adult beverage.
Here are a few
of our tried
and true
favorites.

****Ask us about Derby Day
in Kansas City!**

Aperol Spritz

Ice Cubes

Slice of Orange

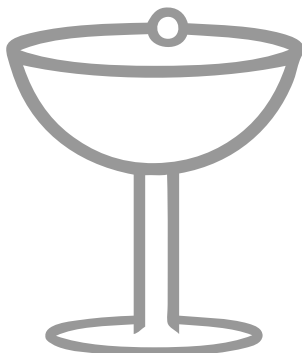
3 Parts Prosecco

(or other dry sparkling wine)

2 Parts Aperol

1 Splash of Soda

One of the many fine
cocktails served at the
Aspen Gold Lodge



Golden Caramel Apple Cocktails

4 cups apple cider

½ cup orange juice

2 cups Crown Royal salted caramel whiskey
(available in the fall)

1 Gala apple, thinly sliced

4 cinnamon sticks

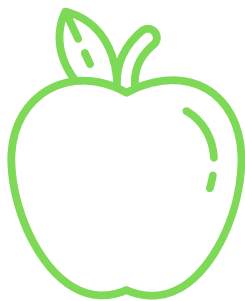
4 springs fresh thyme

1 750-ml bottle sparkling white wine

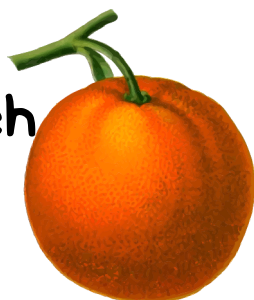
In a 2-quart pitcher, combine cider, apple
slices, cinnamon sticks and thyme.

Cover and chill 4 hours. Just before service
add wine to the pitcher.

Garnish with additional apple slices.



Blood Orange Punch



1 ½ cups chilled vodka

¾ cup maraschino cherry liqueur (such as Luxardo)

3 cups fresh blood orange juice

1 ½ cups fresh lemon juice

1 750-ml bottle chilled Prosecco

12 blood orange half-moons

Maraschino cherries

In a 2-quart pitcher, combine vodka, maraschino liqueur and juices.

Chill covered for 2 hours.

Fill glasses with ice.

Pour in ¼ cup chilled Prosecco.

Top with ½ cup punch mix.

Garnish with blood orange half-moons and maraschino cherries.

Add another splash of Prosecco to the top.

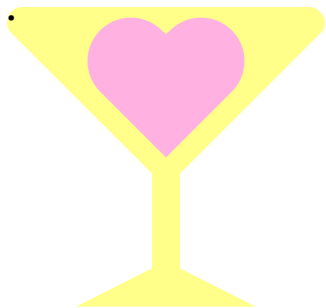
Serves 12

Aspen Gold Lodge Whiskey Margaritas

Kosher salt for glasses
16 oz Glenlivet whiskey
8 oz orange liqueur
8 oz orange juice
8 oz fresh lime juice
4 oz agave nectar
1 12-oz can lemon-lime soda
2 limes, thinly sliced
1 naval orange, thinly sliced
1 blood orange, thinly sliced

Dip rims of 8-oz glasses in water, then into salt; set aside to dry.

In 2-quart ice-filled pitcher, combine whiskey, orange liqueur, juices and agave nectar. Top with lemon-lime soda.



Pour into glasses and garnish with fruit slices.

Christmas Morning Punch

2 Cups Orange Juice
2 Cups Cranberry Juice
1 Cup Pineapple Juice
1 Cup Ginger Ale
4 OZ Raspberry Vodka

Combine ingredients in a pitcher. Serve Cold

Don't wait for Christmas!!

We say go for it anytime.



Cranberry Spritzer



Chill a 750 ml bottle prosecco overnight.

In a 2-quart pitcher, combine:

48 oz cranberry-pomegranate juice

8 oz vodka

6 oz orange juice

Blood orange slices

Cover and chill

To serve: Fill glasses with ice. Pour fruit mixture into glasses until half full.

Fill the rest of the way with prosecco.

Use portions of punch and prosecco as desired.

Garnish with additional blood orange slices or mint sprigs if desired.

While you're having
a nip...

how about a
little dip?

Cheesy Buffalo Chicken Dip

1 - 12.5 oz. can chunk chicken. Drained

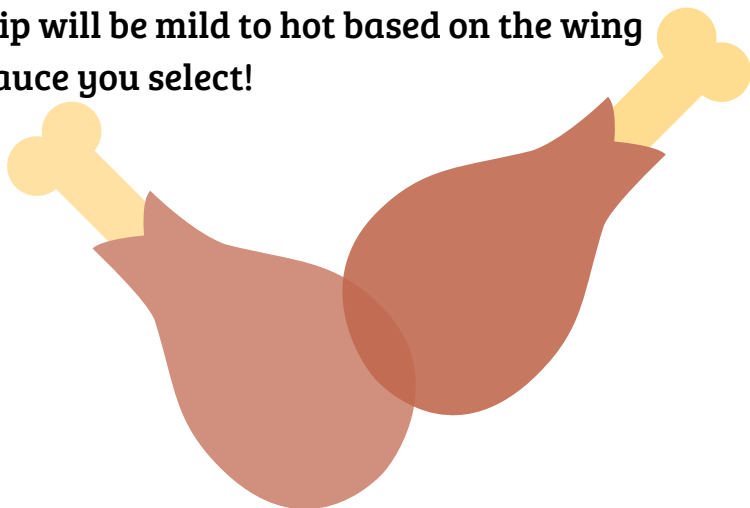
**1 - 8 oz. package cream cheese, room
temperature**

1 cup ranch buttermilk dressing

1/3 cup Buffalo Wing sauce

1 cups shredded cheddar cheese

Mix all ingredients together and pour into a greased baking dish (8 X 8 dish). Bake at 350 degrees for 30 minutes until hot and bubbly - top should be brown. Serve with tortilla chips. Dip will be mild to hot based on the wing sauce you select!



Mason's Marvelous Nacho Dip

3 Avocados

1 Pkg Taco Mix

2 Cans Refried Beans

2 Containers Sour Cream

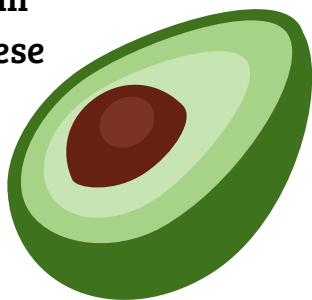
Shredded Cheddar Cheese

Chopped Tomatoes

1 Bunch Green Onions

Black Olives

Lemon Juice



**Layer the ingredients in the following
order:**

Beans

Avocado with lemon juice

Taco mix with sour cream

Tomato and Onion

Cheese

Olives

Serve with tortilla chips.

Spinach Artichoke Dip

½ cup plain Greek yogurt

2 cups fresh spinach leaves, chopped

**1 can (14 oz) canned artichoke hearts,
chopped**

8 oz cream cheese (cut calories with low-fat)

½ cup mayonnaise (cut calories with low-fat)

½ cup parmesan cheese, divided

¼ tsp Celtic sea salt

½ tsp garlic powder

½ teaspoon tabasco sauce

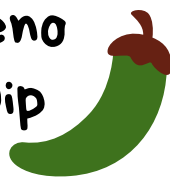
In a small sauce pan, cover spinach and artichokes with enough water to cover and boil for one minute.

Strain and keep warm.

Combine remaining ingredients, except ¼ cup parmesan and mix well. Add drained spinach and artichoke mixture and combine well.

Place in baking dish, top with remaining parmesan and bake at 350 degrees 10 minutes. Cool to set and serve.

Cranberry Jalapeno Cream Cheese Dip



- 1 bag (12 oz) fresh cranberries
- ½ cup sliced mild jalapeños from a jar
- 1 cup granulated sugar
- 2 tablespoons lime juice
- ½ teaspoon cumin
- pinch of Celtic sea salt
- 2 packages (8 oz) cream cheese, softened

In a food processor or by hand, chop cranberries and jalapeños to a fine dice. Add sugar, lime juice, cumin and salt. Pulse a few times or stir to combine.

Pour mixture into a bowl, cover and place in refrigerator at least 4 hours or overnight.

Spread softened cream cheese into a large rimmed dish (a 9-inch pie plate works well). Top cream cheese with cranberry-jalapeno mixture.

Cover and place in refrigerator 2 hours to set.

Serve dip with crackers.

Crab Rangoon Dip

1 (12-ounce) package 2-inch won ton wrappers, halved diagonally

2 cups crab meat

2 8-oz pkgs cream cheese

1 ½ cup shredded mozzarella cheese

¼ cup grated parmesan cheese

½ cup sour cream

¼ cup mayonnaise

4 green onions, chopped

1 ½ tsp Worcestershire sauce

2 tablespoons powdered sugar

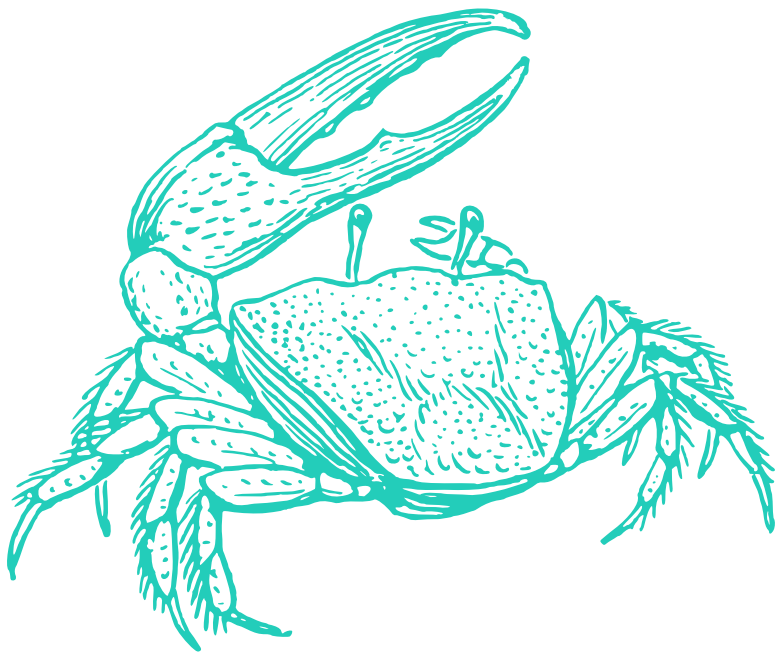
1 tsp soy sauce

½ tsp garlic powder

1 tablespoon lemon juice

Preheat oven to 350 degrees.

Place won ton wrappers on a baking sheet; coat with nonstick spray. Bake until golden brown and crisp, about 5-6 minutes; let cool and set aside.



Soften cream cheese in the microwave about one minute. Add chopped green onions and crab meat. Add remaining ingredients.

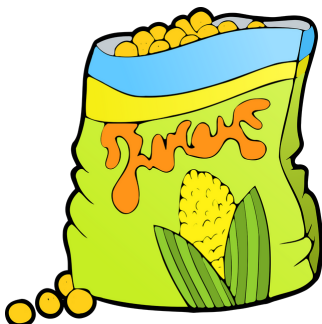
Mix well and bake 30 mins at 350 degrees. Serve hot with won tons.

mz *lizzie's Mexican Dip

- 1 can black beans--drained and rinsed
- 1 can mexi-corn--drained
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 bunch green onions-sliced thin-
including green
- 2 cups shredded cheddar cheese-or Mexican
cheese blend
- 1/2 teaspoon lime juice
- 1/2 teaspoon cumin
- 1/4 teaspoon white pepper
- 1/4 teaspoon cayenne pepper (or to taste)

Stir together, chill, then enjoy with chips or crackers.

Wrap some of this dip in a flour tortilla or a crispy lettuce leaf for a great snack!



Chocolate Chip Cookie Dough Dip

1/2 cup (1 stick) unsalted butter

1 (8-oz.) package cream cheese

1/3 cup sugar

1/4 cup packed light brown sugar

1/2 teaspoons vanilla extract

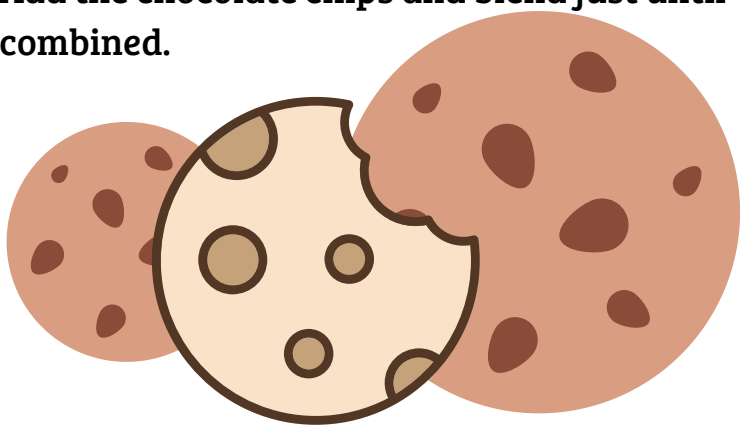
1/2 teaspoon salt

1 1/2 cups semisweet chocolate chips

Pretzels, vanilla wafers, animal crackers, or fruit for dipping.

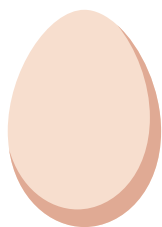
Using the paddle attachment of your mixer, cream together the butter, cream cheese and sugars until combined, about 2 minutes. Add the vanilla and salt and continue mixing.

Add the chocolate chips and blend just until combined.





The
morning
after...



Easy Biscuit Breakfast Bake

10 eggs

½ cup milk

16 oz refrigerated breakfast biscuits

4 green onions

2 cups shredded extra sharp cheddar cheese

cooked center cut bacon or cooked sausage

Spray 9 x 13 baking dish with cooking spray

Mix eggs and milk in a large bowl. Use kitchen scissors to cut each biscuit into fours and add it to the bowl of liquid.

While that's soaking, cut scallions, shred cheese, cook and break up bacon (or sausage).

Add everything to the bowl. Mix well and pour into pan. Bake at 350 for 30 minutes

This can be made the night before and left covered with plastic wrap in the refrigerator.

In the morning, stir and pour into prepared baking dish. Bake as directed.

Lemon Loaf

1 ½ cups flour

½ teaspoon baking soda

½ teaspoon baking powder

½ teaspoon salt

3 eggs

1 cup sugar

2 tablespoons butter, softened.

1 teaspoon vanilla

1 teaspoon lemon extract

cup lemon juice

½ cup coconut or extra virgin olive oil

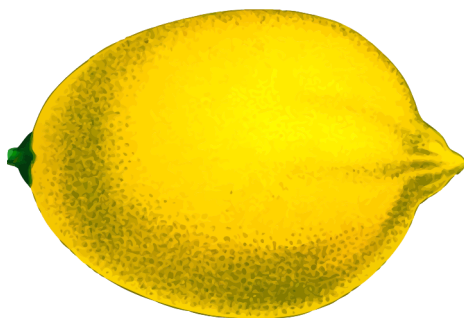
Lemon

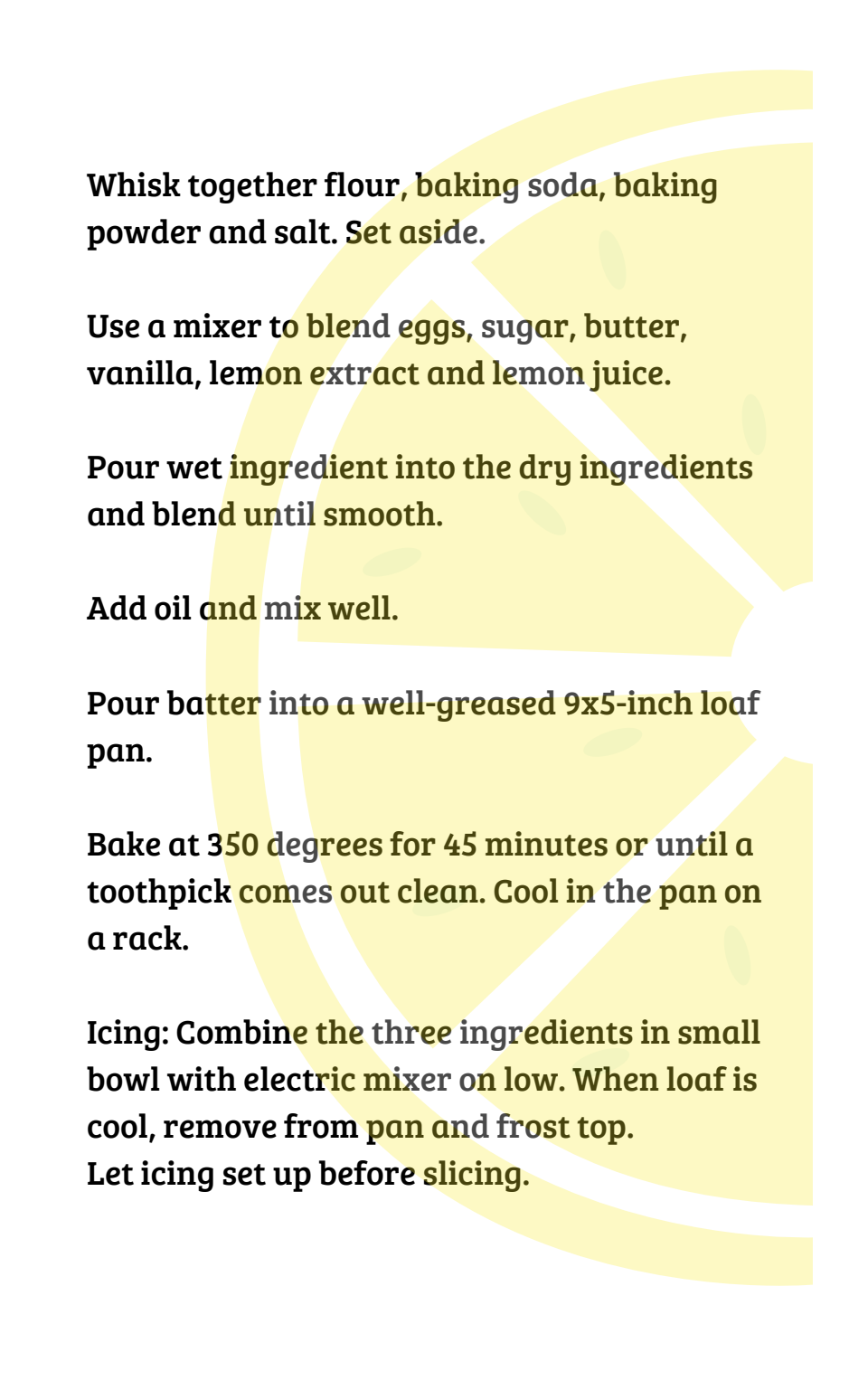
Icing:

1 cup powdered sugar, plus 1 tablespoon

2 tablespoons whole milk

½ teaspoon lemon extract





Whisk together flour, baking soda, baking powder and salt. Set aside.

Use a mixer to blend eggs, sugar, butter, vanilla, lemon extract and lemon juice.

Pour wet ingredient into the dry ingredients and blend until smooth.

Add oil and mix well.

Pour batter into a well-greased 9x5-inch loaf pan.

Bake at 350 degrees for 45 minutes or until a toothpick comes out clean. Cool in the pan on a rack.

Icing: Combine the three ingredients in small bowl with electric mixer on low. When loaf is cool, remove from pan and frost top. Let icing set up before slicing.

French Toast Casserole

2/3 C packed dark brown sugar

2 T butter

2 T dark corn syrup

Cooking Spray

1 ½ C 1% milk

½ C egg substitute

1 tsp vanilla extract

¼ tsp salt

1/8 tsp grated orange rind

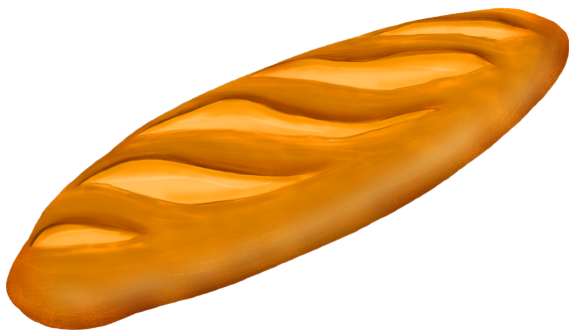
2 Lg eggs

6 (1 ½ ") slices French bread (with soft crust)

6 T frozen fat-free whipped topping, thawed

**1 – 2 tsp Grand Marnier (orange – flavored
liqueur, I've used a ½-1 tsp orange extract too)**

2 T finely chopped pecans, toasted



Combine first 3 ingredients in a small, heavy saucepan over medium heat. Cook 5 minutes or until bubbly and sugar dissolves, stirring constantly.

Pour sugar mixture into bottom of a 13 x 9 baking dish coated with cooking spray. Spread mixture evenly over bottom of pan. Set aside; cool completely.

Combine milk and next 5 ingredients in a large, shallow bowl; stir with a whisk. Dip 1 bread slice in milk mixture; arrange bread slice over sugar mixture in dish. Repeat procedure with remaining 5 bread slices. Pour any remaining egg mixture over bread. Cover and refrigerate overnight.

Preheat oven to 350', Bake UNCOVERED at 350' for 30 minutes or until lightly browned.

Apricot, White Chocolate and Walnut Scones

2 cups all-purpose flour

1/3 cup granulated sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cup unsalted butter, chilled

1/2 cup heavy (whipping) cream

1 large egg

1 1/2 teaspoons vanilla extract

6 ounces white chocolate, cut into 1/2" chunks

1 cup toasted coarsely broken walnuts *

1 cup finely chopped dried apricots

***Note:** To toast walnuts, place the walnuts in a single layer on a baking sheet and bake at 375 F for 5 to 7 minutes, shaking the sheet a couple times, until the nuts are fragrant.



Preheat oven to 375 F.

In a large bowl, stir together the flour, sugar, baking powder, and salt. Cut the butter into ½" cubes and distribute them over the flour mixture. With a pastry blender or two knives used scissors fashion, cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, stir together the cream, egg, and vanilla. Add the cream mixture to the flour mixture and knead until combined. Knead in the white chocolate, walnuts, and apricots.

With lightly floured hands, pat the dough out into a 9-inch diameter circle in the center of an ungreased baking sheet. With a serrated knife, cut circle into 8 wedges. Bake for 15 to 20 minutes, or until the top is lightly browned.

Remove the baking sheet to a wire rack and cool for 5 minutes. Using a spatula, transfer the scones to the wire rack to cool. Re-cut into wedges, if necessary. Serve warm, or cool completely and store in an airtight container.



We hope you'll enjoy
this small selection of
our favorite recipes.
Stay in contact with us
on Facebook for even
more recipes and a
whole lot of fun!

- Cheryl St. John
- Debra Hines
- Bernadette Jones
- Donna Kaye
- M.A. Jewell
- *lizzie starr