

# Tis the Season Recipes

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Your custom curated dinner menu is the perfect way to celebrate the season! Enjoy delicious holiday flavors with these easy recipes that are sure to be a hit with your significant other.

## BUTTERSCOTCH BARS



### INGREDIENTS

- 1 stick (½ cup) unsalted butter
- 1 cup creamy peanut butter
- 11 oz package butterscotch chips
- 1 cup sweetened flaked coconut
- 1 cup chopped walnuts
- 10 oz package mini marshmallows

### DIRECTIONS

In a large pot over medium-low heat, combine butter, peanut butter, and butterscotch chips. Stir frequently until completely melted.

Remove from heat and stir in coconut, walnuts, and marshmallows.

Pour mixture into an ungreased 9 x 13 inch pan and spread it out.

Put the pan into the refrigerator to set, then cut into bars.



## TIS THE SEASON PINWHEELS



### INGREDIENTS

- 1 package (8 oz) Pillsbury Original Crescent Roll Sheet
- 1 cup of any pesto sauce
- 8 sun-dried tomatoes

### DIRECTIONS

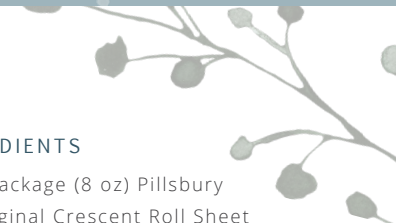
Sprinkle some flour on your working surface and roll out the Crescent Dough Sheet, being careful not to pull it apart. Make sure it is one continuous sheet of dough.

Spread the pesto over the whole sheet and sprinkle sun-dried tomatoes.

Take the shorter side and roll up the sheet of dough being sure that the end is pinched together so nothing falls out.

Roll into 8 pieces.

Bake at 375 degrees for 12-16 minutes or until the edges get golden brown.





## HOLIDAY BEEF BRISKET



### INGREDIENTS

- 3 ½ pound beef brisket
- 1 packet of Onion Soup Mix
- 14 oz. can of cranberry sauce

### DIRECTIONS

Put the brisket in the bottom of a slow cooker. In a medium bowl, mix the Onion Soup Mix and the Cranberry Sauce together with just a little water. Pour over the brisket.

Cook for 6-8 hours until the beef is very tender and falling apart.

Take the beef out of the slow cooker and shred or slice. Wrap in foil and refrigerate. Reserve the remainder of juice from cooking.

Put the au jus in the refrigerator until the fat separates from the liquid. Discard the fat and reserve the rest of the au jus as sauce.

To heat: add ¼ cup of the au jus over the beef brisket and heat in the microwave. Heat the remainder of the au jus and serve it on the side.

### *Suggested Wine Pairing*

For your dinner tonight, celebrate the season with champagne! Our suggestion is Ruinart Blanc de Blancs - a go to for the holidays. This champagne has notes of lemon curd, golden apple and almond.

