

This Christmas, we're doing local good – and invite you to do the same.

In Acadiana, the spirit of helping one another lives on throughout the year. Supporting local businesses is a wonderful way to share in that spirit. We're celebrating a few Louisiana favorites with homegrown Right Angle recipes.



RIGHT ANGLE  
rightangleadv.com

## RÊVE COFFEE ROASTERS Gingerbread Coffee

MAKES: 1 cup of happiness



### Ingredients:

- 3 tbsp coffee beans, coarsely ground
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/8 tsp ground allspice
- 1/2 tsp ground ginger
- 1 tbsp molasses
- boiling water
- whipped cream

### Directions:

- ① Put all ingredients, except water into a 12-oz French press\*. Add boiling water. Stir with a chopstick or the handle of a wooden spoon.
- ② Put lid on pot and brew 4 minutes.
- ③ Press plunger and pour coffee into large cup. Top with whipped cream.

\*If you don't have a French press, simply brew coffee then stir in spices and molasses. Strain into cup and add whipped cream.

## BASIN BLEND

### Creole Pork Roast

PREP: 30 min COOK: 4 hrs SERVES: 4 to 6 people



### Ingredients:

- 1 onion
- 1/2 green bell pepper
- 2 celery stalks
- 3 garlic cloves
- 2 tbsp Basin Blend seasoning, divided
- 5 lb boneless pork roast
- 1/3 cup bacon grease

### Directions:

- ① Preheat oven to 350°. Finely chop onion, green pepper and garlic. Add 1 tbsp of seasoning.
- ② Cut about 8 slits across the roast about 1/2 inch deep. Pack the vegetable mixture into the slits. Rub the remaining tablespoon of seasoning all over the roast.
- ③ Coat the roast with bacon grease, and place in a roasting pan. Bake uncovered for 1 hour, until browned, then cover. Continue cooking for about 3 more hours, or until tender.
- ④ After the roast is done, skim off some of the excess fat. Thicken the gravy with a mixture of water and flour.

## LA CANNE

### Lavender Sugar Cookies

PREP: 15 min BAKE: 10 min MAKES: 48 cookies

### Ingredients:

- 2 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 cup butter, softened
- 1 1/2 cups lavender sugar
- 1 egg
- 1 tsp vanilla extract

### Directions:

- ① Preheat oven to 375°. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
- ② In a large bowl, cream butter and sugar with hand mixer until smooth. Beat in egg and vanilla.
- ③ Gradually add and blend dry ingredients. Roll rounded teaspoonfuls of dough into balls and place on ungreased cookie sheets.
- ④ Bake 8 to 10 minutes, or until golden. Let stand on cookie sheet 2 minutes before removing. Cool on wire racks.



ST. JULIEN'S GOODS

## ★ ★ Fig-Glazed Chicken ★ ★

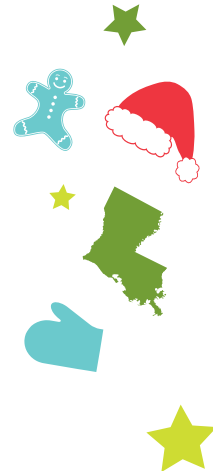
PREP: 15 min COOK: 45 min SERVES: 4 people

### Ingredients:

- 6 boneless, skinless chicken thighs
- salt and pepper to taste
- 1 tbsp unsalted butter
- 1 medium shallot, minced
- 1 clove of garlic, minced
- 1 jar fig preserves
- 1 tbsp honey
- 3 tbsp balsamic vinegar
- 2 sprigs of thyme
- 1/2 cup walnuts, chopped
- 1/2 cup gorgonzola, crumbled

### Directions:

- ① Preheat oven to 425°. Spray an 8" x 8" baking dish with non-stick cooking spray. Season thighs with salt and pepper, place in dish.
- ② In a small saucepan, sauté shallots in butter until translucent. Add garlic, sauté until fragrant. Add figs, honey, balsamic vinegar and 1 sprig of thyme.
- ③ Bring to a boil, then reduce heat to medium-low. Simmer, stirring occasionally, until thickened and reduced by half. Discard sprig of thyme.
- ④ Spread glaze over chicken. Bake 35 - 45 minutes. Baste with glaze every 10 minutes. Remove from oven and let chicken rest 5 minutes. Garnish with walnuts, gorgonzola and fresh thyme leaves.



2 SISTERS' SALSA

## ★ ★ Salsa Cheese Ball ★ ★

PREP: 1 hr, 10 min REFRIGERATE: 1 hr

### Ingredients:

- 1/3 cup salsa
- two 8-oz packages cream cheese (softened)
- dash of garlic salt
- dash of cayenne pepper
- 1 1/4 cups chopped pecans



### Directions:

- ① With an electric mixer, combine salsa, cream cheese, garlic salt and 1/4 cup chopped pecans. Mix until well blended.
- ② Turn onto wax or parchment paper, and with moistened hands, form into a ball.
- ③ Roll cheese ball in the remaining pecans, making sure it is well covered.
- ④ Cover with plastic wrap. Refrigerate at least one hour. Serve with crackers.

BROWN BAG BAKERY

## ★ ★ Bacon Jam & Brie Bites ★ ★

PREP: 1 hr, 30 min BAKE: 10 min MAKES: 15 hors d'oeuvres

### Ingredients:

- one 6-oz wedge double- or triple-creme brie
- 1/2 cup bacon jam
- 15 phyllo cups
- vegetable shortening
- fresh thyme for garnish



### Directions:

- ① Freeze cheese for 1 hour.
- ② Preheat oven to 350°. Lightly grease a rimmed baking sheet with vegetable shortening.
- ③ Remove rind from frozen brie. Cut into 15 cubes.
- ④ Place phyllo cups on the baking sheet. Fill each with a cube of brie and a spoonful of jam.
- ⑤ Bake for 10 minutes on middle rack until the cheese is just beginning to bubble.
- ⑥ Garnish with thyme and serve.

