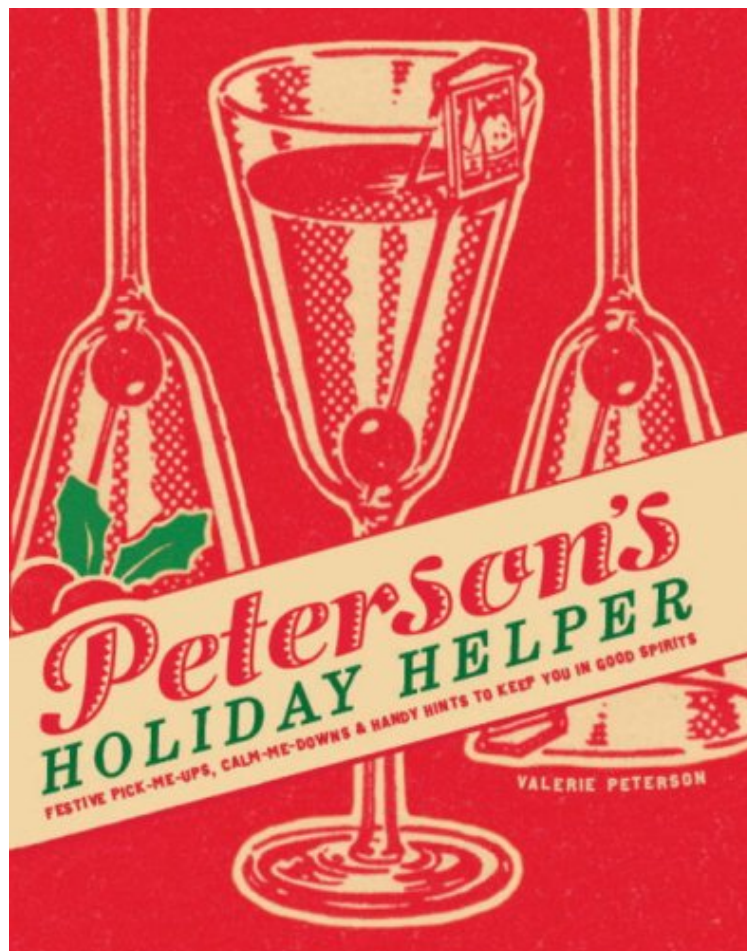


[Download free pdf] Peterson's Holiday Helper: Festive Pick-Me-Ups, Calm-Me-Downs, and Handy Hints to Keep You in Good Spirits

Peterson's Holiday Helper: Festive Pick-Me-Ups, Calm-Me-Downs, and Handy Hints to Keep You in Good Spirits

Valerie Peterson

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Valerie Peterson : Peterson's Holiday Helper: Festive Pick-Me-Ups, Calm-Me-Downs, and Handy Hints to Keep You in Good Spirits before purchasing it in order to gage whether or not it would be worth my time, and all praised Peterson's Holiday Helper: Festive Pick-Me-Ups, Calm-Me-Downs, and Handy Hints to Keep You in Good Spirits:

0 of 0 people found the following review helpful. Gotta have for the holidays.By JoanAbsolutely love this book. Great fun recipes, history of quirky things that happen during the holiday season. Fun entertaining and works great on the coffee table.2 of 2 people found the following review helpful. Perfect hostess gift or holiday gift for the officeBy T. TaylorI picked up a bunch of these books as holiday gifts for my co-workers and then liked it so much I kept a copy for myself! When you get past the wonderful nostalgic pictures and the hilarious vignettes, you'll find some really

great (and sometimes unusual) drink recipes. A friend of mine made the "Hot Toddy" and brought it to our annual tree cutting festivity - delicious!!! 0 of 0 people found the following review helpful. Fun reading as well as fun recipes By TopangaLoved the retro photos with matching retro stories. Very funny. The recipes were interesting, though we only used a couple of them. Some of them call for esoteric ingredients, but so what! How many holiday drink recipes does one need!

"How to recapture those blissful holidays of yore? What's the secret? I searched and searched and -after a whole hour on the Internet- I found the answer: liquor." Yes, says Valerie Peterson, the antidote to holiday stress is, quite simply, to keep good spirits in you. Whether you need to ease the friction at the Thanksgiving table, dull the guilt of smashing one of Great-Grandmama's heirloom Christmas ornaments, or take the bite out of a New Year's Day hangover, the collection of cocktails and tips in Peterson's Holiday Helper will keep you afloat. With festive, original concoctions (such as Pilgrim Sangria and the Ginerous Regift) as well as time-honored classics (Mulled Wine and Eggnog), Peterson administers easy and delicious pick-me-ups for holiday humbugs and soothing calm-me-downs for the inevitable celebratory crises. Whatever your seasonal malady, Peterson's Holiday Helper has the cure: Heading home for the holidays stuffed into a coach-class center seat? Fly the skies in a friendlier fashion with Whatever Gets You Through the Woods, prepared with \$10 of onboard liquor and other ingredients handily available from your cooperative flight attendant. Run out of transparent tape with twenty-seven more presents to wrap? Hold yourself together with a Double-Stick Scotch Coffee, made with Drambuie, butterscotch schnapps, and piping-hot coffee. Memories of Christmases Past have you wishing you could change a few things (your choice of an ex-husband or your high-school hairstyle, perhaps)? Skip the ghastly recollections and go right for the spirits with a citrus-and-spice-infused Dickensian Smoking Bishop. In addition to these tasty and therapeutic cocktails, Peterson's Holiday Helper is filled with vintage photographs and holiday ephemera that capture the jolly old days, as well as helpful tips to further your merry frame of mind. With easy instructions for making basics such as simple syrup and infused vodka, along with more than fifty scrumptious recipes, Peterson's Holiday Helper will help you maintain that old-fashioned feeling of peace and tranquilization-er, tranquillity-for the entire season.

"An attractive, nostalgic, kitsch- crammed cocktail book that holds the cures for most Advent meltdowns... should provide enough esprit to see anyone through New Year's." --The New York Times "Entertainingly irreverent." --The Associated Press "An essential guide to holiday problems and the cocktail antidotes specifically developed for each." --The Austin American-Statesman "A wacky collection of holiday cocktail recipes, seasoned with pithy anecdotes and served up with a hilarious twist." --Santa Barbara News-Press "Full of fabulous old school libation recipes plus a bunch of snarky commentary and hilarious photos . . . FYI? Makes a great gift." --Jen Lancaster, author of Bitter is the New Black and Such A Pretty Fat "More than 50 recipes... served with a dash of humor, help keep you in good spirits." --Coastal Living "Funny, nostalgic... [for] anyone who wants to discover a new favorite drink or as a stocking-stuffer gift for the holidays... a keeper." --David Latt, Men Who Like to Cook About the Author VALERIE PETERSON is a writer descended from a long line of therapeutic concoctionists. A native of Yonkers, New York, she now lives in (and enjoys an occasional) Manhattan. Excerpt. © Reprinted by permission. All rights reserved. Emergency Generator Serves 1 Your neighbor saw your 5,000-watt crèche with the Light-Up Holy Family and raised you Three Luminous-Halo'd Wise Men. You countered by adding the Animated Waving Santa and Nodding Reindeer to your roof; he got the Ho! Ho! Hover-Over-the-House Motion-Sensored Santa Sleigh Track. Before contemplating your next move, relax with a sparkling, ginger-infused refresher and review the inconvenient truth of your kilowatt hours. • 1 1/2 ounces gin • 1 1/2 ounces Ginger-Infused Simple Syrup (see below.) • 1 1/2 ounces freshly squeezed lime juice • 4 dashes orange bitters, such as Fee's or Regan's • 4 ounces (1/2 cup) club soda • Spiral of a lime peel Pour the gin, syrup, and lime juice into a shaker filled with ice; add the bitters. Shake well (until condensation forms on the entire shaker). Strain the mixture over fresh ice into a tall glass, top with club soda, and garnish with a lime peel. Ginger-Infused Simple Syrup Makes approximately 1 3/4 cups • 1 1/2 cups sugar • 8 ounces (1 cup) water • 3 3-inch pieces of fresh ginger, peeled and cut into 1/2-inch chunks (approximately 3/4 cup) Place the sugar, water, and ginger chunks in a small saucepan over medium heat. Bring to a simmer, lower the heat, and simmer gently for 10 minutes, stirring occasionally. Cool; strain into a glass jar with an airtight lid. The syrup will keep for 2 weeks in the refrigerator.