

Soup, Sip, and a Mess

FESTIVE RECIPES FROM MARCIA SELDEN CATERING

RASPBERRY ETON MESS

INGREDIENTS

- 5 pint containers fresh raspberries
- 1 cup plus 1/4 cup sugar
- 2 tablespoons fresh squeezed lemon juice
- 1 1/2 tablespoons raspberry liqueur
- 2 1/2 cups heavy cream
- 2 teaspoons vanilla extract
- 16 - 2" meringue cookies, broken in pieces
(We make our meringues from scratch. Purchasing them will simplify this recipe.)

DIRECTIONS

1. In a pot, place 1 cup of sugar, 3 pints of raspberries and lemon juice. Bring the mixture to a boil, stirring occasionally. Add the raspberry liqueur. Lower the heat to simmer for another 5 minutes. With a spoon crush the berries. You are looking for the mixture to appear syrupy.

2. Remove from heat, add one more container of fresh raspberries to the sauce and set aside to cool. Cover and chill in the refrigerator for at least 4 hours as this needs to be cold before assembling the dessert.

3. Beat the heavy cream with 1/4 cup of sugar, and vanilla together until it forms firm peaks.

4. In decorative bowls or glasses, layer the whipped cream, the raspberry mixture, a few fresh raspberries and then a few meringue pieces. Repeat once or twice, depending on the size of the bowls or glasses, until they are 3/4 of the way full. Top with a few fresh raspberries and a spoonful of whipped cream. Serve immediately or chill, until ready to serve.

5. We like to embellish ours and add dark chocolate chips and toasted almonds or pistachios to add some crunch.



MSC POINSETTIA COCKTAIL

INGREDIENTS

- 2 oz. cranberry vodka
- 1 oz. fresh lemon juice
- 1 oz. ginger simple syrup
- Splash pomegranate juice

DIRECTIONS

1. Pour all ingredients over ice into a martini shaker.

2. Shake it up to blend and chill. Garnish with fresh cranberries.

3. Also delicious to rim the glass with sugar to add a festive touch.

4. Pour into glass and enjoy!

BUTTERNUT SQUASH AND APPLE SOUP

INGREDIENTS

- 2 tablespoons butter
- 1 large onion, chopped
- 1/2 teaspoon ground nutmeg
- 4 1/4 pounds butternut squash, peeled, seeded, and cut into 1 inch cubes
- 4 1/4 cups chicken (or vegetable) broth
- 2 Gala apples, peeled, cored, and diced
- 1/4 cup apple juice
- 1/4 cup maple syrup
- Salt and pepper to taste

DIRECTIONS

1. Melt butter in large pot over medium-high heat. Add onions, apples, and nutmeg; sauté until onions and apples begin to brown, about 5 minutes. Add squash, chicken broth, and apple juice. Bring to boil; reduce heat and simmer uncovered until the squash is tender, about 30 minutes.

2. Let cool.

3. Working in batches, puree soup in blender until smooth. Return soup to pot. Season to taste with salt and pepper. Bring soup to simmer, thinning with more broth if desired.

4. Makes 8 servings.