

## Peppermint Brittle

### Ingredients:

2 pounds white chocolate  
30 small peppermint candy canes

### Directions:

Line a large jellyroll pan with heavy-duty foil.

Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5 to 6 minutes. Stir occasionally, until chocolate is melted and smooth.

Place candy canes in a plastic bag, or between

two pieces of waxed paper. Using a mallet or rolling pin, break the candy canes into chunks. Stir peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Break into pieces by slamming pan on counter.

Servings: Approx. 36

*Recipe submitted by Robin Reiser, Sales, Sentinel*

brought to you by:



**Douglas Maddess, DMD**  
914 So. 4th St. • 942-1559

## Red Fizz

First, cook down 24 oz. frozen raspberries, thawed and undrained, in a 4 quart saucepan. Bring to simmer over high heat until a thick, syrupy juice. (approx. 10-15 minutes).

Second, press syrup through a fine-mesh sieve to remove seeds. Should get about 1.5 cups liquid. Chill the syrup for at least 2 hours.

Finally, combine 1 (6 oz.) can frozen lemonade concentrate - thawed, and top with 1 (2 liter) bottle ginger ale.

Serve over ice with lemon garnish if desired.

Makes 12 servings