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*The Manchisi Team Wishes You
a Happy Holiday
and Prosperous New Year!*

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Serve exotic coffee desserts

When the aroma of fresh brewed, premium coffee wafts out of the kitchen and around your dining room guests, they will be forgiven if they think you have saved the best for last. From the world's most exotic places, take a look at these desserts from Tchibo, a leading coffee in Europe:

Tchibo Tip:

Select beans from regions that run along the equator. High altitude, plus the interaction of warmth, water and sun, makes the Arabica beans from Brazil, Kenya and Colombia the most aromatic and flavourful in the world.

Tasting Notes:

Brazil: mild yet full-bodied
Kenya: strong and aromatic
Colombia: elegant and mild aroma

CAFÉ RIO

Ingredients:

1/2 shot glass coffee liqueur
1/2 shot glass rum
Fresh brewed Brazil filter coffee
1 tbsp whipped cream

Quick Serve:

In a mug, or heat-resistant stemmed glass, pour in the coffee liqueur, rum and hot coffee. Top with whipped cream and garnish with a cherry. Repeat for each guest.

CAFÉ CARTEGENA

Ingredients:

1 shot (4 tbsp) almond liqueur
1 shot orange liqueur
Fresh-brewed Colombia filter coffee
1 cinnamon stick
Whipped cream

Quick Serve:

For individual servings: Pour almond liqueur into a heat resistant glass, or mug. Add coffee, top with whipped cream. Trickle shot of orange liqueur over cream and serve with a cinnamon stick.

- News Canada



Enjoy creamy indulgences this holiday season



As you stock the bar this holiday season, don't forget what a holiday treat creamy cocktails can be.

Irish Cream is a sumptuous blend of Irish whiskey, velvety cream and a subtle hint of honey, making it an ideal liquor to make indulgent holiday cocktails.

Try some of the Carolans Irish Cream signature drink recipes below that you can enjoy throughout the holiday season be it by the fire, after coming home from a night of carolling or just enjoying time with loved ones. For additional cocktail recipes visit timeforme.ca.

Nutty Irishman

1 oz. of Carolans Irish Cream
1 oz. of Frangelico

In a rock glass, combine the above ingredients over ice.

The Ultimate Irish Coffee

1 oz. of Carolans Irish Cream
1/2 oz. of Tullamore Dew
1/2 oz. of Irish Mist

In a heat-proof mug combine Carolans Irish Cream, Tullamore Dew and Irish Mist. Top with freshly brewed hot coffee and whipped cream if desired.

Mudslide

Carolans Irish Cream
Kahlua

Mix equal parts of Carolans and Kahlua, and serve over ice.

Carolans Mint Martini

1 1/2 oz. of Carolans Irish Cream
1/2 oz. Peppermint Schnapps

Add ingredients to a cocktail shaker filled with ice. Shake and serve over ice. Garnish with a candy cane and a sprinkle of vanilla powder.

For additional cocktail recipes visit timeforme.ca.
- News Canada

Turkey 101

What do you need?

A turkey, a roasting pan, a rack, some vegetable oil and an oven.

What to do first?

If your turkey is frozen, thaw it in the refrigerator. You must allow 1 day for every 4 pounds of turkey. A 15 lb (7 kg) turkey will take 4 days to thaw.

How to prepare for roasting?

Before you start, preheat the oven to 325°F (165°C).

Take the turkey to the sink and remove the packaging. Remove the neck and giblets. (They will be in the body cavity and/or the neck cavity.)

Pat the turkey, inside and out, with paper towels to remove excess moisture. Place it on the rack in the roasting pan. The final step is to brush the turkey with vegetable oil to keep the

skin from drying and give the bird a rich, golden colour.

How long to roast?

Use 15 minutes per pound as a guideline. A 15 lb (7 kg) unstuffed turkey will take about 3 1/2 hours. Not all ovens cook at the same rate so you must check for doneness with a meat thermometer. The temperature deep in the thigh should be 180°F (83°C). Note: Allow the turkey to set for 15 minutes before carving.

More questions?

The experts at the Butterball Turkey Talk-Line (1-800-BUTTERBALL) will answer any other turkey questions you may have. (www.butterball.ca)

- News Canada

