

Twas the Night before (With apologies to Mr. Moore)

Holiday 2007/volume 66

Join Me in the New Year for a Cooking Class

January

- 11 French Country Cooking
- 25 Italian Country Kitchen

February

- 15 French Country Cooking
- 29 Italian Country Kitchen

March

- 15 Mediterranean Easter Feast
- 28 Tapas & Finger Food

April

- 11 Italian Country Kitchen
- 25 French Country Cooking

May

- 9 Italian Country Kitchen
- 23 French Country Cooking

June

- 6 Summer Salads

*Join me in the Kitchen & Around the Table for delicious, seasonal food & fun
Details & Menus on the Web
www.susannye.com*

Private classes always available

Girls' Night Out
Cooking Couples
Customer Appreciation
and lots more....
at your house or mine.

Private Chef &

Catering Services

Celebrations for Family & Friends. At
my house or yours.

....too busy or too tired to cook ... let me
do it for you!

Contact Susan Nye at
susannye@tds.net
or 603/526 7319

More information the web at
www.susannye.com

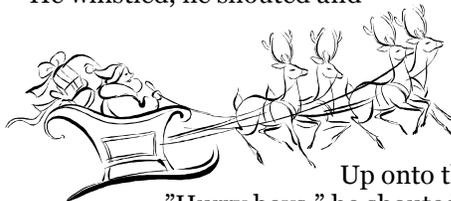
T'was the night before Christmas and be there no doubt,
Creatures were stirring; hustling and bustling about.
Cookies and cocoa were left for Santa with care,
We added a carrot for Rudolf, it only seemed fair.

Our children were not nestled, not snug in their beds,
Too excited to sleep; they leapt and danced around in their Keds.
Dad looked for batteries; Mom had gifts to wrap,
It would be many long hours before they stopped to nap.

When out on the roof I heard such a clatter,
I ran to garage to get a step ladder.
Out past the trash cans I flew like a flash,
Tripped over the snow blower and fell with a crash.

Outside the moon bathed the snow in a brilliant, bright light,
It seemed like mid-day, instead of mid-night.
And what to my astonishment and shock should fly by,
But a teeny, tiny sleigh; I tell you no lie.

With a cheery little driver and a bunch of reindeer,
I knew in a moment that Saint Nick was here.
Faster than lightening they flew through the sky,
He whistled, he shouted and urged them fly,



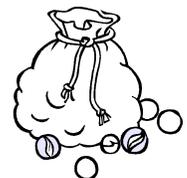
Gid-up Rudolf! Go Dasher! Go Dancer
and Prancer!
Hurry Vixen! On Comet! On Cupid!
Go Donner and Blitzen!

Up onto the roof! To the chimney they flew!
"Hurry boys," he shouted, "there's lots of work to do!"

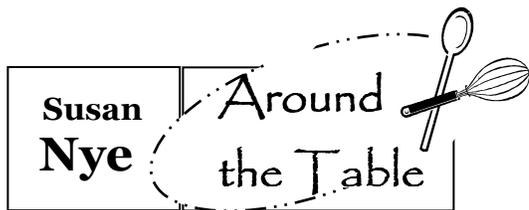
They whirled around the garden and then headed to the roof top,
Circled twice and then landed with a skip and a hop.
They parked by the chimney, up high over head,
Santa, his reindeer and their magical sled.

With my very own eyes I saw up on our roof,
Santa Claus, the man himself, who could ask for more proof?
I ran back inside and had just entered the hall,
When Santa tumbled down the chimney, he bounced like a ball.

With his warm, woolen suit and hat on his head,
He was comfy and cozy; all dressed in bright red.
He was not empty handed; he had a big sack of toys,
And it was filled to the brim for good girls and boys.



His eyes were all a sparkle, his laugh oh so cheery,
And in spite of the time he didn't seem weary.
The beard on his chin was fluffy and white,
And framed a beautiful smile which was sunny and bright.



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He spied the cocoa and cookies and shouted with glee,
And he munched them down as quick as could be.
He had a plump little tummy and a cheery round face,
And the warmth of his laughter filled the whole place.

An elf like no other, a gnome without peer,
He was a jolly little guy and full of good cheer.
He saw me in the hall and gave a friendly wink,
Such an incredible sight I did not know what to think.

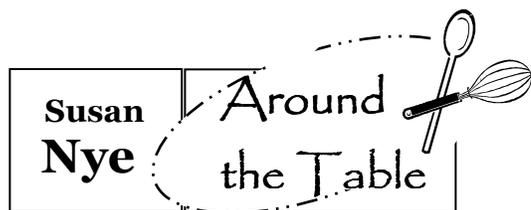
But he had no time to waste, no time for chit or chat,
He unpacked lots of gifts and then grabbed his hat.
He picked up his sack and got ready to go,
Headed back to the roof with a jolly Ho Ho.

He jumped in his sleigh, gave his deer a merry cry,
And with a leap and a bound, they took off in the sky.
But I heard him proclaim as he flew out of sight,
Peace on earth, goodwill to all and to all a good night.



Merry Christmas and Bon appétit!

Susan



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Baked French Toast

Try this sweet, decadent breakfast dish on Christmas morning. Enjoy!

Serves 6-8

8 eggs
3/4 cups whole milk
3/4 cups half and half
1/4 cup maple syrup
1/4 cup packed light brown sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
10 to 12 slices country-style bread, 1 inch thick
1 cup raisins, currants or dried cranberries

Topping:

1/2 cup (1 stick) butter
1/2 cup packed light brown sugar
1/2 cup maple syrup
2 cups chopped pecans or walnuts

1. Generously butter a 13 x 9 inch casserole dish.
2. In a large bowl whisk together the eggs, milk, half and half, maple syrup and sugar; stir in the raisins. Place the bread slices in the prepared casserole dish and cover with the egg mixture. Cover with plastic wrap and let soak overnight in the refrigerator.
3. Preheat the oven to 350°. Remove the casserole from the refrigerator.
4. Make the topping: Melt the butter in a saucepan. Add the sugar and maple syrup and cook for 1 to 2 minutes. Stir in the nuts.
5. Spoon the topping evenly over the bread and bake for 45 to 55 minutes. Remove from the oven and let sit for 10 minutes before serving.