



Sips & Snacks

With the holidays approaching, join chef **Bobby Hicks** for some festive baking and drink-making! We'll whip up easy, crowd-pleasing recipes for holiday hosting, from warm Rum Flips and Butternut Squash Hand Pies to crisp cocktails like the Holiday High Horse and Gingerbread Egg Cream. We'll finish with a cute and tasty Christmas Tree Pavlova.

Check out the recipes on the next pages or prep them in advance to relax and enjoy the class!



Bobby Hicks is a Personal Chef and Content Creator with experience working for some of the finest cocktail bars, hotels and member's clubs in the country. His work has also been published in the New York Times.



HOMEGOODS FINDS

BARWARE & DRINKWARE

- Decanter
- Cocktail shaker
- Julep strainer
- Highball glasses
- Stemless wine glasses
- Stirring spoons
- Ice tray

BAKING & COOKING TOOLS

- Baking sheet
- Spatulas
- Mixing bowls
- Whisk
- Measuring cups
- Piping bag
- Mesh sieve
- Saucepans
- Pots
- Oven mitt

HOLIDAY & FESTIVE DECORATIONS

- Holiday garlands
- Ribbons
- Table runner
- Christmas ornaments

SERVE-WARE & TABLEWARE

- Festive mug
- Punch bowl
- Serving platters
- Tableware
- Cake stand

SPECIALTY FOOD ITEMS

- Caramel spoons
- Espresso beans
- Gingerbread houses
- Gingerbread cookies

*Styles may vary by store

TJX
REWARDS

HOME COOKING with
HomeGoods / Sips &
Snacks

WARM RUM FLIP COCKTAIL

Prep Time: 10 mins

Serves: 1

INGREDIENTS

1.5 oz aged rum
0.5 oz gingerbread cream, warm
1 tsp maple syrup (Grade A)
1 fresh egg (whole)
Ground cinnamon
Ground nutmeg
Gingerbread cookie

HOMEGOODS FINDS

Decanter
Festive mug
Ladle
Cocktail shaker
Punch bowl
Julep strainer
Rocks
Glasses

DIRECTIONS

1. Add heavy cream to a small saucepan with crumbled gingerbread cookies
2. Warm the cream and let it infuse with the cookie for 5+ min, stirring occasionally
3. Strain through a fine mesh sieve, discarding solids, and reserve the warm cream
4. In a Boston shaker, combine maple syrup, 0.5 oz gingerbread cream, aged rum, and a whole egg with spices
5. Dry shake for 20 sec to whip the egg and blend the ingredients
6. Strain into a HomeGoods holiday mug, and garnish with freshly grated nutmeg and a gingerbread cookie
7. You can swap rum for another dark spirit, but aged rum enhances the flavor with its caramel notes
8. A flip cocktail uses a whole egg and no acids, and can be served warm or cold



COFFEE & CARDAMOM SPICED HOT CHOCOLATE

Prep Time: 30 mins
Serves: 4

INGREDIENTS

1.5 cup whole milk (or oat milk)
1.5 cup heavy cream
(or coconut cream)
1 tbsp instant espresso
3 cardamom pods, crushed
1 bar of dark chocolate
1 bar of milk chocolate
2 tsp brown sugar
Pinch of Kosher salt
1 cup heavy cream, whipped stiff
1-2 tsp confectioner's sugar
Caramel drizzle, cardamom pod,
and coffee bean to garnish

HOMEGOODS FINDS

Ladle
Cocktail shaker
Julep strainer
Festive mug



DIRECTIONS

1. In a pot, combine milk, cream, instant espresso, crushed cardamom, and brown sugar
2. Simmer on low, then add chopped chocolate and stir until melted
3. Taste and adjust sweetness as needed
4. Strain through a sieve and keep warm on the stove
5. Whip remaining cream with confectioner's sugar to stiff peaks
6. Drizzle caramel in your HomeGoods holiday mug
7. Pour in hot chocolate, top with whipped cream, and garnish with a cardamom pod and coffee bean



HOLIDAY HIGH HORSE COCKTAIL

Prep Time: 5 mins
Serves: 1



INGREDIENTS

- 1/4 oz grenadine syrup
- 1 oz freshly squeezed lime juice
- 1 oz Aperol
- 1 oz Reposado tequila
- 1/2 oz mezcal (float)
- Sprig of fresh rosemary
- 5 fresh cranberries, muddled

HOMEGOODS FINDS

- Ladle
- Cocktail shaker
- Punch bowl
- Julep strainer
- Rocks
- Glasses

DIRECTIONS

1. Muddle fresh cranberries in a Boston shaker
2. Add lime juice, grenadine, Aperol, Reposado tequila, and a rosemary sprig
3. Add ice, shake for 10 seconds until chilled
4. Strain into a chilled rocks glass with a large ice cube
5. Garnish with rosemary and candied cranberries





GINGERBREAD EGG CREAM MOCKTAIL

Prep Time: 30 mins
Serves: 1

INGREDIENTS

Gingerbread Syrup:

1/2 cup peeled, crushed
ginger root
1 cup brown sugar
1 cup water
Cinnamon stick
4 allspice berries
3 whole cloves

HOMEGOODS FINDS

Ladle
Cocktail shaker
Punch bowl
Julep strainer
Stemless wine glasses

DIRECTIONS

1. Make gingerbread syrup by simmering ingredients in a pot over medium-low heat for 10 min until thick
2. Strain and set aside
3. Drizzle caramel syrup inside a highball glass
4. In a shaker, combine gingerbread syrup and gingerbread-steeped milk
5. Dry shake, then pour into the glass and top with seltzer
6. Garnish with a straw, gingerbread crumbles, and caramel drizzle

Egg Cream:

4 tbsp gingerbread syrup
1/2 cup of milk, steeped with
gingerbread cookies, strained
Seltzer water, to fill





CHRISTMAS ENVELOPES

Prep Time: 3-4 hours
Serves: 2-6

INGREDIENTS

4 sheets of pie pastry
1 butternut squash, peeled, seeded, small dice
1/2 stalk of celery
1/2 carrot
1 shallot
1 cup chicken stock (or vegetable stock)
8 fresh sage leaves
5 tbsp butter
1/8 tsp nutmeg
1/4 tsp cinnamon
1 egg
Boursin or preferred cheese
Edible paint (optional)
Template (optional)

DIRECTIONS

1. Cut out "envelopes" using your template and refrigerate until ready to assemble
2. Peel and dice butternut squash, carrot, celery, and shallot
3. Sauté the vegetables with 3 tbsp butter over medium heat for 5 min
4. Add chicken stock, cover, and cook for 20 min until squash softens
5. Uncover and cook until liquid is mostly evaporated
6. Transfer to a blender or processor and blend into a paste, seasoning with salt, pepper, nutmeg, and cinnamon
7. Brown 2 tbsp butter in a small pot over medium heat, then fry sage leaves for 2-3 min until they begin to crisp and become fragrant
8. Remove sage leaves and reserve
9. If mixture is too runny, return to pan and cook on medium-low until thickened
10. Spoon squash puree into pastry envelopes, add cheese and sage, then brush with brown butter
11. Prepare egg wash by whisking egg with water
12. Fold pastry, seal your envelope with egg wash, and shape the edges
13. Bake at 375°F (190°C) for 20+ min, covering with foil if browning too quickly
14. Cool before painting with edible paint (optional)
15. Customize with your favorite fillings and serve on HomeGoods platter

HOMEGOODS FINDS

Baking sheet
Spatulas
Mixing bowls
Whisk
Measuring cups
Platter
Food brush



CHRISTMAS TREE PAVLOVA

Prep Time: 3-4 hours
Serves: 2-6

INGREDIENTS

Pavlova:

2/3 cup egg whites (about 5-6 eggs)
1.25 cup white sugar
2.5 tsp cornstarch
1.25 tsp vinegar

Cranberry-Orange Curd:

1 orange, zested and juiced
Water to make 3/4 cup of juice + water
1 (12oz) bag of fresh cranberries
1/2 cup white sugar
3 egg yolks
2 tbsp butter

Whipped Cream:

2 cup heavy cream
2 tsp vanilla paste
2 tbsp confectioner's sugar

Additional Garnish/Tools:

Skewers
Raspberries
Green food coloring
Rosemary sprigs
Confectioner's sugar, "snow"



HOMEGOODS FINDS

Spatulas	Measuring cups
Mixing bowls	Piping bag
Whisk	Pan

DIRECTIONS

1. Preheat oven to 300°F/150°C
2. Trace circles for pavlova layers using bowls or measuring tools
3. Whisk egg whites in a stand mixer until bubbly, then gradually add sugar and green food coloring until glossy and thick
4. Sift corn flour and vinegar into the bowl, whisk for 30 sec
5. Ensure meringue is thick and holds when inverted
6. Fill your piping bag with the meringue and pipe it onto the traced circles in two thick layers, repeating for all sizes
7. Bake in the lower section of the oven for 1 hour, reducing temp to 250°F/120°C, then cool in the oven for 3+ hours or overnight
8. Meanwhile prepare your cranberry-orange curd
9. Cook cranberries, juice, zest, and sugar until soft
10. Puree in a blender then add egg and return to the pan
11. Cook over low heat until thickened, whisk in butter, then refrigerate in a bowl topped with plastic wrap
12. Once meringues and curd are ready, stack meringue layers from largest to smallest with whipped cream and curd to form a tree
13. Decorate with raspberries, rosemary, and powdered sugar

