



Let us help you enjoy an
Organic Holiday Brunch
that's big on flavor.

In this kit we've included a variety of recipe options and ideas to help make this holiday season hassle free. We've done all the guesswork for you, so you can enjoy the season.

PLANNER INCLUDES:

✓	Invitations (postcard and/or electronic)
✓	Menu Suggestions & Recipes
✓	Coupons for Organic Valley & Simply Organic Products
✓	Entertaining Tips

Throughout this document, click on any evergreen-colored wording to jump to more information on that topic. (Some links will take you to a webpage, so have your internet enabled and let the fun begin!)



BEVERAGES



BREADS & PASTRIES



MAIN DISHES



DESSERTS

Although a “Grinch” may claim otherwise, hosting a holiday brunch does not need to include headaches caused from stress and menu planning. The true gift of the season is spending time with your friends and family. So Organic Valley and Simply Organic have teamed up to create a holiday planner that includes easy and affordable recipe ideas.

Organically grown products benefit not only those who consume them but also the farm workers who produce them. This is a holiday brunch you can feel good about serving yourself, friends, and family — something that everyone can appreciate during a season rooted in kindness and giving.

So what are you waiting for? Dig in and enjoy the simple and flavorful pleasures of celebrating this holiday season organically!

PRESENTED BY



RECIPES

Plan the menu — Will brunch be buffet or sit-down? Will you ask guests to bring a dish to share? We have some delicious ideas for your meal — take a peek and see what sounds good.

Click on the recipe name below to see cooking instructions.

BEVERAGES

**Holiday Spiced Tea**

What do you get when you combine Organic Valley Half & Half with Simply Organic Mulling Spice, Cardamom and tea? Pure delight. Our Holiday Spiced Tea is the perfect way to cap a shopping trip, sledding party or brunch.

**Hot Buttered Rum**

Here's an especially tasty version of a holiday classic. Pairing ice cream and Organic Valley Butter with Simply Organic Cinnamon, Nutmeg and, of course, Rum Extract is a combination to which all will gleefully toast.

**Mulled Cider with Cinnamon Whipped Cream**

The scents of the season are all wrapped up in this festive beverage! Flavored with Simply Organic Mulling Spice, topped with Organic Valley Whipped Cream, and seasoned with a touch of Simply Organic Cinnamon, this tasty temptation is hard to resist.

- **Day of:** Can be made in a crockpot any time prior to brunch. Scent of beverage will waft through the house, creating a seasonal aroma.

**Splendid Spiced Cocoa**

This delightful beverage lives up to its lofty name! With hints of Simply Organic Mulling Spice and Vanilla as well as Organic Valley Chocolate Milk and Half & Half, you may find it difficult to pry the mug from the hands of friends and family — unless of course it's for a refill.

RECIPES *(continued)*BREADS &
PASTRIES**Almond Buttermilk Scones**

While there may be disagreements on whether you are eating a “skon” (rhyming with “con” and “John”) or “skone” (rhyming with “Joan” and “cone”), we can all agree they’re simply delicious. Heart-healthy almonds, Simply Organic Chai Spice Scone mix and Organic Valley Buttermilk are key ingredients in this quick bread recipe.

- **Day of:** Prep one hour before meal time. Bake at 375°F for 18 to 20 minutes.

**Cracked Peppercorn Cream Biscuits**

If in need of a savory bread to complement a main dish such as [Creamy Slow-Scrambled Eggs](#), look no further. Made with Organic Valley Whipping Cream, these melt-in-your-mouth biscuits can even be made in advance and heated just prior to serving.

- **Night before:** Prep and bake biscuits at 425°F for about 15 minutes. Cool completely, wrap and store at room temperature. Reheat biscuits prior to serving (350°F for 5 minutes).

**Cranberry Almond Biscotti**

Our recipe for twice-baked cakes combines almonds and cranberries with Organic Valley Eggs and a trio of Simply Organic extracts (almond, orange and vanilla) to create a festive and tasty treat welcome at any time, but especially at holiday brunch.

- **Two Days Before:** Prep and bake biscotti according to directions. Store in an airtight container until served.

**Spice Maple Pecan Pumpkin Bread**

Sugar and spice and everything nice -- including pecans, pumpkin puree and maple syrup -- is what this yummy bread is made of! Our quick bread will quickly become a holiday tradition as it encompasses all the warmth, scents and goodness of the season.

- **Night before:** Prep and bake bread at 350°F for approximately 1 hour. Cool completely, wrap and store at room temperature.

**Tummy-Warming Buttermilk Gingerbread**

Our gingerbread recipe is sure to conjure memories of holidays spent decking the halls, caroling and building a snowman or two! Organic Valley Buttermilk is paired with four Simply Organic warming spices to create an irresistible treat that we doubt will last much past brunch time.

- **Night before:** Prep and bake bread at 325°F for approximately 30 minutes. Cool completely, wrap and store at room temperature. Prior to serving, top with Organic Valley Whipping Cream and sprinkle Simply Organic Nutmeg on top.

RECIPES *(continued)*

MAIN DISHES

**Creamy Slow Scrambled Eggs**

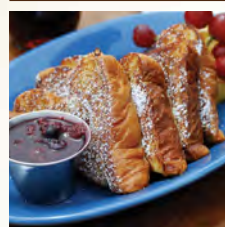
Eggs can play a role during any meal or season. Try this special treatment for scrambled eggs that combines Organic Valley Heavy Cream with savory Simply Organic Garlic 'N Herb Seasoning for a fabulous holiday dish.

- **Day of:** Slow is the key — allow 20 to 30 minutes cook time for eggs.

**Eggnog Waffles with Cinnamon Whipped Cream**

This recipe gives a great holiday twist - complements of Organic Valley Eggnog, Simply Organic Nutmeg and Clove - to a classic breakfast recipe. Add some cinnamon whipped cream on top, and get ready for a sweet taste explosion!

- **Day of:** Prep batter prior to guests, arrival and refrigerate until ready to use. Cook time is approximately 10 minutes.

**French Toast with Maple-Cranberry Compote**

Organic Valley Eggnog is a festive (and yummy) substitute for eggs and milk in this French Toast recipe. Try adding the seasonal maple cranberry compote, and you'll be running back for seconds!

- **Night Before:** Prep French Toast, cover and refrigerate. Follow recipe baking directions day of.
Prep Compote, cover and refrigerate overnight. Reheat prior to serving.

**Pumpkin Sausage Gravy over Biscuits**

Adding a little bit of pumpkin, Simply Organic Cinnamon and Nutmeg to this classic southern biscuits and gravy recipe gives it a sweet and savory twist that leaves your mouth watering!

- **Day of:** 15 minutes prep time + 10 minutes cook time.



RECIPES *(continued)*

DESSERTS

**Apple Cranberry Cobbler with Spiced Whipped Cream**

Simple, not-too-sweet, and a comfort food treat. This is a large recipe to accommodate guests who may beg for seconds and some "cobbler-to-go!"

- **Two days Prior:** Prep apples and cranberries (sprinkle with lemon juice) and store in air tight container.
- **Day of:** Allow approximately 15 minutes additional prep and 45 - 60 minutes for baking.

**Brownie Graham Delight**

Delightfully delicious, yet deceptively simple. This dessert combines Organic Valley Half & Half with Simply Organic Brownie mix to create a gluten-free treat that will have friends and family alike asking the same question: "This is so yummy — are you sure it's gluten free?"

- **One to Two Days Before:** Prep and store in an airtight container until served.

**Cranberry Cream Tart**

Shirley Johnson of Wisconsin once won honors in the Wisconsin Cranberry Festival's cooking contest with her gorgeous cranberry tart; this is an adapted version of Shirley's winner.

- **Night before:** Prep and assemble. Refrigerate until ready to serve.

**Eggnog Cream Pie**

A holiday brunch isn't complete without this delicious dessert that features creamy, irresistible Organic Valley Eggnog. It's a delightful sweet treat that everyone will thank you for.

- **Two Days Prior:** Prep and assemble pie. Refrigerate until ready to serve.

**Pumpkin Party Parfait**

This creamy concoction is a proven winner. No need to spend hours in the kitchen to impress a crowd — this dessert is a cinch to make. Low Fat Organic Valley Vanilla Yogurt layered with pumpkin puree and Simply Organic spices is a light and nutritious spin on brunch desserts.

- This 20-minute dish can be made any time prior to serving brunch. Refrigerate until ready to serve.



SEND OUT THE INVITATIONS

Email your invites using our [Holiday Brunch e-vite postcard template](#). Just fill in the blank text fields with your important info, save the pdf, attach it to an email and send to family and friends.

If you prefer to **send your invitations via regular mail**, use our [printable postcard invite](#) that can be digitally edited on your computer to include your specific information and then mailed. Print on Avery postcard paper (Avery Postcard – Wide, 2 per sheet, 5889), tear them out and place in the mail.

ONE WEEK BEFORE

Make sure you have all the cooking pots, pans and utensils you need.

Check to see that you have enough seating for all your guests.

Inspect table settings. Ensure everything is clean and ready to use: china, glassware, flatware, serving dishes, tablecloths and napkins.

Verify you have enough room in your fridge, freezer, and coolers for brunch fare.
If not, you'll need to clean out the fridge or find alternative cold storage.

TWO DAYS BEFORE

Pick up groceries. Don't forget things like aluminum foil, disposable containers and cleaning supplies.
At this time of year every penny counts, so download [Organic Valley](#) and [Simply Organic](#) coupons prior to stocking up for the big day.

NIGHT PRIOR TO BRUNCH

Set the table. This is a great way to involve the entire family in the festivities.
Ask the young ones to make name cards for all the guests.

ENTERTAINING TIPS

Here are a few hosting tips to ensure holiday events run smoothly — and you have time to enjoy your guests and the festivities.



least two weeks in advance. This will give you time to plan and prepare the right amount of food, seating, etc.

Send out invitations. It's a busy time of the year, so send out invitations — either by mail or email. Ask guests to respond at

Set the scene. Evoke a holiday atmosphere with scented candles — cinnamon and sugar cookies are festive favorites. Or create a sensational holiday aroma naturally by simmering Simply Organic Mulling Spice on the stovetop.



Manage the party. Ensure your party fits (literally) your surroundings. If you live in a small house or apartment, consider hosting several smaller affairs instead of one bigger event.



Delegate! Don't be afraid to assign tasks to others. Perhaps you'll provide the beverage, bread and main dish and have guests bring their favorite holiday dessert.

Friends and family understand the time and energy involved in hosting a holiday event and are usually happy to help.

Keep it Cool. Use a cooler filled with ice (or snow) for beverages. Chances are that if you live far enough north, you can even forget the ice and simply park the cooler on the porch or in the garage. This will save refrigerator room, and your guests won't have to come into the busy kitchen.



Don't cry over spilled milk! Keep a stash of towels and other cleaning supplies close at hand. Very few holiday gatherings pass without a spill of some sort. When this happens, you'll be able to quickly attend to the problem.

Think about alternatives. Include some foods to meet the needs of guests with diet restrictions. Simply Organic offers a line of gluten-free baking mixes, and Organic Valley offers Lactose free milk or soy products for those who are lactose intolerant.



Thanks for coming! Provide guests with a small favor as a memento of the gathering. Easy and tasty options include a small bag of **Spiced Nuts** or **Cider Shortbread Cookies**.



Borrow Seating. If you don't have enough seating at your house, you don't need to go out and buy anything. Just ask someone to bring a folding table and chairs. It can be up and ready in about thirty seconds.

Enjoy! You have worked hard and planned a special event — be sure to take the time to enjoy the fruits of your labor. If something is slightly amiss, remember that most people won't know and fewer will care. Take things in stride, and keep in mind that the reason for the gathering is fellowship and merriment.