



# *Home for the Holidays Cocktail & Appetizers*

## *December 2, 2020*

*Pomegranate Champagne Cocktail*

*Green Beans + Bacon*

*Spinach, Feta, Mushroom & Pesto Phyllo Triangles*

## Pomegranate Champagne Cocktail

1 c. pomegranate juice  
1 Tbsp. sugar  
1 ¼" slice fresh ginger

4 Tbsp. fresh orange juice  
1 tsp. Cointreau or other orange liqueur  
1 750-ml bottle brut Champagne, chilled

### INSTRUCTIONS

Boil first 3 ingredients in heavy small saucepan until syrup is reduced to 1/3 cup, stirring often, about 10 minutes. Cool. **Err on the side of undercooking - if you boil too long, it will turn into hard candy when it cools.**

Pour 4 teaspoons pomegranate syrup, 1 tablespoon orange juice, and 1/4 teaspoon Cointreau into each of four Champagne flutes or coupes. Fill each with 2/3 cup Champagne.

## Green Beans + Bacon

1 lb.	fresh green beans
10-12	slices of thick-cut bacon
2 Tbsp.	butter
1 Tbsp.	brown sugar
2 cloves	garlic, minced
¼ tsp.	salt
¼ tsp.	pepper

Preheat oven to 400 degrees F. Spray a 9 x 13 baking dish with non-stick spray or line dish with parchment.

Wash and thoroughly dry green beans, then season with salt and pepper. Bundle together 4-6 green beans – imagine something that won't be too messy to eat. Using a slice of bacon, wrap it around the center of the beans to hold it together. Lay the bundle bacon seam side down in the baking dish to hold it together. Repeat with remaining beans.

Heat a small saucepan over low heat. Add butter, brown sugar and garlic and whisk until melted and combined. Using a pastry brush, brush the mixture over top of each green bean bundle. Bake for 35-40 minutes, just until bacon gets crispy.

## Spinach, Feta, Mushroom & Pesto Phyllo Triangles

1 lb	spinach, chopped	7 oz	pesto,
3 Tbsp	olive oil		(more for dipping if desired)
1	medium onion, chopped	8oz	feta cheese, crumbled
2	cloves garlic, minced	1 lb	frozen phyllo pastry, thawed
1 lb	mushrooms, chopped		

Preheat the oven to 400 °f.

Heat the olive oil in a large frying pan or skillet. Add the onion and garlic and a big pinch of salt. Cook for 5 minutes, stirring often, until the onions are translucent. Add the mushrooms and cook for a further 5-10 minutes, until mushrooms are collapsing, and the moisture they release has evaporated. Add the chopped spinach, and mix well to incorporate. Remove from the heat and allow to stand for 5 minutes to cool slightly. Stir in pesto and feta. Stir to cool.

On a dry work surface, lay out one sheet of phyllo dough. Brush the surface lightly with olive oil or butter, and lay over a second piece. Repeat until you have three layers, keeping the unused dough underneath a damp towel to ensure that it does not dry out. Cut the dough into long rectangles approximately 3 inches wide and 12 inches long (if your dough is different dimensions you can adjust the size of your rectangles to suit).

Place approx 2 Tbsp of the filling in the bottom left corner of the rectangle, and spread into a triangle shape. Carefully fold the dough diagonally to form a triangle. Continue folding over on itself up the length of the rectangle, tucking the last corner in. Place on a baking tray. Repeat until the filling has been used up.

Brush the triangles lightly with oil. Bake for 15 to 20 minutes, or until golden and flaky. Allow to cool slightly. Serve with additional pesto, if desired.