



Ty Morris's Braised Short Rib Stuffed Shells are sure to be a hit for holiday gatherings.

Andover Cooks Share Favorites: Braised Short Rib Stuffed Shells

“Perfectly melty and delicious!”

Ty Morris, Coldwell Banker Lifestyles

This dish can be used as an appetizer or as a main entree served with other accompaniments. Use your judgement for

ingredient quantities based on how this food item will be used in your menu.

Braised Short Rib Stuffed Shells

Begin by cubing and seasoning your short rib with salt, pepper, garlic, and fresh herbs.

See Shells on page 3



Farm Christmas

Spring Ledge Farm
37 Main St. - New London, NH
603-526-6253 - springledgefarm.com
Mon - Sat 10 - 5:30 - Sundays 10-4



Zimtsterne, or German Cinnamon Stars, are a Christmas favorite made with ground nuts and holiday spices. The lemony glaze complements and enhances the overall taste. Photo: Shelley Geoghegan

Andover Cooks Share Favorites: Zimtsterne, German Cinnamon Stars

Recipe from *The New German Cookbook*

Pecco Beaufays
Highland Lake Inn

This recipe for Zimtsterne, German for Cinnamon Stars, is from *The New German Cookbook* written in the 1980s by my long-time best friend, Hedy Wuerz, who sadly left us many years ago. Hedy was the Director of Public Relations for the German National Tourism Office in New York City during the 1980s and 1990s. She developed this book in cooperation with Jean Anderson, a renowned cookbook author from North Carolina, and many Michelin Star Chefs in Germany, and Harper Collins Publisher, who published the book in 1993. Also included in the book are family recipes collected by Hedy.

Zimtsterne

Recipe for about 48 cookies

- 1.5 stick unsalted butter
- ⅔ cup granulated sugar
- finely grated zest of 1 lemon
- ¼ teaspoons ground cinnamon

- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon salt
- 2 extra-large egg yolks
- 1 cup finely ground blanched almonds
- 1 cup finely ground walnuts
- 1½ cups sifted all-purpose flour
- 1½ cups unsifted confectioner's sugar, blended with 3 tablespoons freshly squeezed lemon juice for the glaze

Cream the butter, granulated sugar, lemon zest, cinnamon, nutmeg, and salt in a large electric mixer bowl at high speed for about two to three minutes, until light and fluffy.

Reduce the mixer speed to low, add the egg yolks and beat for one minute. Add the almonds, walnuts, and the flour and beat at lowest mixer speed just enough to combine.

Divide the dough in half, shape each half into a ball, then flatten into a six-inch circle. Wrap in plastic wrap and chill for at least two hours, or, better yet, overnight.

When ready to proceed, preheat the oven to 350° F.

Roll each half of the dough to a thickness of ⅛" between sheets of lightly floured wax paper. Slide the papers of dough onto a baking sheet, set in the freezer, and chill for five minutes so that the dough will be easier to cut.

Very gently peel off the top sheet of wax paper. Using a lightly floured 2¾" star cutter, cut into cookies right on the bottom sheet of wax paper. Then, using a lightly floured spatula, carefully transfer the cookies to lightly greased baking sheets, spacing one inch apart.

Bake the cookies in the middle of the oven for 10 to 12 minutes, or until lightly browned around the edges. Cool the cookies on the baking sheets on wire racks for eight minutes.

Glazing the Cookies

Using a pastry brush, brush the still-warm cookies with a thin wash of glaze. Let the glaze harden, and apply a second thin layer. Once the glaze has hardened, layer the cookies between sheets of wax paper and store in an airtight container.



JOYFUL HOLIDAY

At this sparkling, joyful time of year,
We think of people who are special and dear;
We're sending this poem in the hopes it conveys
Our best wishes for your Happy Holidays!

-JOANNA FUCHS

WISHING ALL OF ANDOVER A HAPPY HOLIDAY SEASON

TY MORRIS, REALTOR
COLDWELL BANKER LIFESTYLES