

Greetings from Will & Lorraine
Riley's Whitby Bull
801 East Pine Log Road
Aiken, South Carolina 29803
803-641-6227

2015 Newsletter #12

Some recipes, news and food for thought! December 17, 2015

Thank you "Web Guru" **George Alexander**, host of the Bull's web site:

www.rileyswhitbybull.com To view menus visit our quiet web site.

Hours of Service:

Lunch: Wed. - Fri. 11:30am - 2:00pm

Dinner: Wed. - Sat. 5:00pm - 9:00pm

Sunday Breakfast 9:00am -1:00pm

**Merry Merry Christmas &
Happy New Year to One & All**

**The Bull will be open Christmas Eve and
New Year's Eve
The Bull will be closed Christmas Day and
New Year's Day**

**2015 New Years' Eve Menu
Remains 36.00 per person**

Soup:

Classic Onion with Cheeze Crouton

Salad:

Citrus Infused Good Luck Hoppin' John

Entrees:

***Filet of Beef & Mushroom Sauce** with
Baked Stuffed Sweet & White Potato and Fresh Buttered Broccoli

***Crab Stuffed Lobster Tail Hollandaise** with
Baked Stuffed Sweet & White Potato and Fresh Buttered Broccoli

***Vegetarian Lasagna** served with Fresh Buttered Broccoli

Desserts:

Vanilla Cheeze Cake with Pecan Pie Crust

Lemon Chess Pie

Fruit & Cheeze

Aged Cheddar & Grapes

Fruit & No Cheeze Grapes

To make sure we do not run short of popular items,
when making reservations, we ask you to pre-order your entrees.
803-641-6227

Remember The Bull is B.Y.O.B.
We have glasses, wine keys, mixers and frosty beer glasses.

Birthday Kids: Ron “Animal” Hughes, Great Nephew **Maxwell Brueggeman**, Niece **Ann McKenna**, **Marlene Jones**, **Brenda Conard**, **Laurie Green** “with an E”, **Donna Jimenez**, **Sandi Brandner**, **Ernie Wolf** and **Deborah Ganzi**

Heartfelt Thanks to: **Jack & Nancy Tappe** for our beautiful White Poinsettia and Advent candles

In the Garden: The peppers and tomatoes we planted in spring are still producing.

Battle of Aiken Saturday, February 20, 2016

Got the call from Joan Moore reserving a table for dinner when the smoke clears.

Thanksgiving Family Trip in our rental Jeep Compass was absolutely fabulous. We got to pass babies around and play outside. The kids did share their germs so it took us a few days recovery when we returned.

I never thought there was such a thing as too much pie but there is. I did begin dinner with a Cannoli and it just got better and better. Sister **Sally Jane** was hostess. She and **Patrick** have a new home in Wynantskill. Very nice spot. **Patrick** says “we have lived in the city, country and now suburbia”. They are hoping this is the last move.

Brother **Roger** and new bride **Ann** are moving into their new home in Hudson Falls. All this movin’ and shakin’ goin’ on is pretty exciting.

We Skyped Nephew **Dylan** in Lesoto Africa and Nephew **Laci** at Lewis & Clark in Oregon. This is **Laci’s** first Thanksgiving away and he admitted to be a bit homesick. **Dylan** is coming home in February. He’s ready to return to the States and we can’t wait to have him back.

It is unanimous - The Holidays will occur with or without one’s traveling many miles. So when we get together it will be in the summer when everyone is healthy and traffic is not horrendous. Our return trip took an extra four and a half hours simply because every automobile in the world was attempting at the same time to drive US81 through Virginia. After the trip home we were grateful to sleep in our own bed.
“Let’s go to sleep” Grace.

Recipes of the Day:

1.White Chili Yield: 8 - 10 servings

1 # bag of white beans - soaked overnight and drained
4 Cup chicken or stock
1 clove garlic
1 onion, diced
1 small can chopped green chilis
1 tsp cumin
1 tsp oregano
dash cloves
dash cayenne
4 Cups cooked diced chicken
3 Cups grated Monterey Jack Cheeze

PROCEED:

Combine beans, stock and garlic and bring to boil reduce to simmer 2 - 3 hours.
Add onion, chilis, cumin, oregano, cloves, cayenne and simmer an additional hour.
Lastly add diced chicken and simmer for another 30 minutes.
Serve with grated Monterey Jack

2.Strawberry Bread Pudding 6 - 8 servings

1 - 10 ounce package frozen strawberries
2 Tbls cornstarch
2 eggs slightly beaten
2 ½ Cups milk
½ Cup sugar
2 Tbls melted butter
½ tsp vanilla
¼ tsp salt
4 Cups (+ or -) ½ inch cubed bread

PROCEED:

Cook undrained strawberry and cornstarch til thick & bubbly. Preheat oven to 350°.
Spread strawberry "goop" in 6 X 10 baking dish.
Mix together eggs, milk, sugar, butter, vanilla and salt.
Combine egg mixture with bread cubes. Stir to moisten.
Carefully pour over berries.
Bake at 350° for 50 - 55 minutes.
Lovely served warm with whipped cream.

3. Hot Buttered Rum Yield about: 7 servings

1/3 # butter, softened to room temp
5 1/4 ounces brown sugar
5 1/4 ounces 10X sugar (confectioner's)
3/4 tsp cinnamon
3/4 tsp nutmeg
11 ounces (1/3 quart) vanilla ice cream, softened

PROCEED:

Combine all ingredients. Pack into a container and place covered in the freezer.
To serve place 1/4 cup mixture in to a mug or glass.
Add 3 Tbls rum; stir in 3/4 cup boiling water til mix is melted.
Top with whipped cream if desired.

That's all for 2015 Newsletter #12

Talk to you next time.

Peace & Love

from Riley's Whitby Bull "Misfits' Haven"