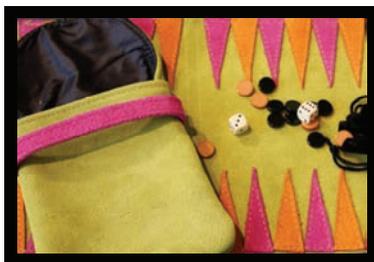


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# HOLIDAY spirit

Jingle bells, jingle bells, the holidays are on their way. Are you ready for the inevitable list of seasonal parties to host and attend? You don't have to possess superpowers to withstand the energy draining kryptonite the holiday rigmarole holds. Just keep a few supplies stocked to be ready for whenever guests stop by, or you're invite to contribute to a gathering. After all, even Wonder Woman has a few good recipes up her sleeve.



Bring warm nights to your holidays with this pomegranate margarita from the folks at El Cazador.



## Coconut Ginger Flirt

**Establishment:** Imperial at Kasteel  
**Bartender/Creator:** Jamie Robinson

In a shaker combine:

- 1 shot white rum
- Pinch of minced ginger
- 2 oz. of coconut milk

Shake until blended & frothy. Pour into a glass rimmed with a mix of ginger, cinnamon and sugar. Top with whipped cream, candied ginger pieces and a sprig of mint.

**Insider Tip:** Make your Flirt a little more shy by mixing it without the rum. Makes a nice non-alcoholic option.

**Taster Comments:** "It's refreshing and looks good too." "Reminds me of sugar cookies with a hint of citrus."

**Pairs well with:** Light, spicy dishes.

**Other Signatures:** Imperial's sparkling pomegranate martini.

## Noche Buena

**Establishment:** El Cazador  
**Bartender/Creator:** Paco Rodriguez and Jose Rodriguez

In a shaker combine:

- 1 1/2 oz. of Patron Silver
- 1/2 oz. Patron Citronge Liqueur
- 3 oz. sour mix
- Pomegranate syrup to taste (about 1/2 oz.)

Add ice and shake well until combined. Pour into salt-rimmed glass.

**Insider tip:** Just because it's a mixed drink doesn't mean you should scrimp on quality, Jose Rodriguez said. Keep your liquors top shelf if you want your holiday cocktails to taste rich and smooth versus tolerable.

**Taster Comments:** "This would really warm you up on a cold night." "Light and punchy. Great flavor combo with the pomegranate and Patron."

**Pairs well with:** Spicy, hearty dishes like El Cazador's Carne Asada.

**Other Signatures:** Margaritas, of course, and an extensive martini menu.

Noche Buena's salt rim gives it a snow-capped, layered look until it is stirred to a festive red hue.





## Bayside Holly Jolly

**Establishment:** Bayside Lounge and Casino

**Bartender/Creator:** Lance Koehler & Amy Hoopingamer

In a shaker combine:

- 1 oz. Goldschlager Liqueur
- 1/2 oz. Godiva original Liqueur
- 1/2 oz. Butter Shots
- 1/2 oz. cream

Pour into sugar-rimmed glass. Top with whipped cream and cinnamon.

**Insider Tip:** Skip the fire! While the Bayside staff showed flair firing up their glass to toast the sugar rim, they don't recommend doing so at home.

**Taster Comments:** "Wow. Reminds me of crême brûlée with a cinnamon kick." "There's an egg nog look to it. Really festive and frosty."

**Pairs well with:** Dessert. This drink could be a dessert in and of itself.

**Other Signatures:** Watermelon Lemon Drop Martini

*Bayside Lounge and Casino regularly features creative sips like their OH featured Holly Jolly below.*



## Mistletoe Magic

**Establishment:** Honeymoon Bay Coffee Roasters (1100 SW Bowmer)

**Barista/Creator:** Owners Mike and Katie Donohoe & Katie LiCastro

- Double shot of Holiday Blend espresso
- white chocolate sauce
- frothed milk
- topped with whipped cream, a unique cranberry-raspberry sauce and local honey.

## Cinnabean Dream



- Double shot of Holiday Blend espresso
- steamed eggnog
- whipped cream topped with a freshly ground cinnamon sauce.

**Insider Tip:** Whether you head over to Honeymoon Bay Coffee Roasters and have them whip you up one of the tasty holiday drinks above, or you grab the Holiday Blend and create one at home, Donohoe said to keep a few things in mind:

**Keep it quality.** High quality beans make high quality coffee.

**Keep it Fresh.** Buy the freshest roasted coffee and wait 24 hours to brew. During this period the coffee is releasing large quantities of gas, which makes weak coffee.

**Keep it Safe.** Store fresh roasted coffee in an airtight container located in a cool, dry place.

**Keep it Cool.** Brewed coffee can sit on heat for no longer than 20 minutes before losing flavor.

**Keep it Clean.** A quality cup of coffee relies on how it's treated seed to cup. Don't waste the coffee growers' and roasters' efforts by brewing in dirty equipment.

{SPECIAL ADVERTISING SECTION}

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Imperial at Kasteel serves guests with a spectacular dining experience. Imperial was voted Best Asian Restaurant and nominated for Best Customer Service from the community of Oak Harbor. Guests can be lavished with delicious Chinese food in comfort, and quality service of the beautiful restaurant, take-out, or delivery.

## Imperial's Famous Walnut Prawns

- 1 doz. fresh prawns (peeled & deveined)
- 1/4 tsp baking soda
- 1 tsp salt
- 1 tsp cornstarch
- Vegetable oil
- 1 egg white
- 1 oz. sweetened condensed milk
- 3 oz. mayonnaise



- 1 squeeze fresh lemon juice
- Thinly sliced orange halves
- Honey-sweetened sesame walnuts

- Place prawns in a bowl. Add enough water to cover. Add baking soda, salt and cornstarch, then toss. Marinate for 1.5 hours in refrigerator.
- Remove bowl, place under fresh water faucet. Let water run and circulate for up to an hour. Remove prawns and pat dry.
- Coat each prawn with egg whites. Then dust with cornstarch.
- For the sauce, mix together in a bowl the sweetened condensed milk, mayonnaise and one squeeze of lemon juice. Set aside.
- Heat pan with vegetable oil to 350 degrees. Use enough oil to fully cover the prawns. Fry for 2.5 minutes. Be sure they are fully cooked through but not overdone. You want them to be light, fluffy and crispy in texture.
- Toss cooked prawns in sauce until covered. You don't have to use all the sauce. Serve surrounded by thinly sliced orange halves. Sprinkle walnuts on top. Enjoy!