



LODGE PODGE LOG

December 2017

...for unto us a child is born.



Merry Christmas to all our lodge family and friends!

Both Barry and I hope each of you enjoy a happy and blessed Christmas and holiday season.

As we've always said, we couldn't do any part of our business without YOU, our valued customers. You are the best and we appreciate you more than words can say. May God's blessings follow you through the holidays and throughout the new year! May His love and peace always be with you.

In the upcoming year, we'll be making changes to our business. Look for our announcement after the first of the year. Merry Christmas everyone.

Check out our **HECK OF A BUY** page at www.shoplodgepodge.com for BIG savings on select items. These items won't be around forever. If interested in a heck of a buy, check it out this month.



December SPECIAL DAYS!

Dec. 7 Pearl Harbor Day

Dec. 13 Hanukkah

Dec. 21 Winter Solstice

Dec. 24 Christmas Eve

Dec. 25 Christmas Day

Dec. 26 Kwanzaa begins & Boxing Day (Canada)

Dec. 31 New Years Eve



Yummy Stuffed Mushrooms



These are a delicious appetizer for the holiday season, or any time of year. This recipe from www.thegirlwhoateeverything.com

24 oz. white button mushrooms, chop stems separate

1/3 lb. hot pork sausage

1/2 whole medium onion, finely diced

4 cloves garlic, finely minced

8 oz. cream cheese

1 whole egg yolk

3/4 cups Parmesan cheese, grated

1/3 cup dry white wine

Salt & pepper to taste

Brown & crumble sausage. Set aside on plate to cool. Add onions & garlic to same skillet; cook for 2 minutes over medium low heat. Pour in wine to deglaze pan; allow liquid to evaporate. Add chopped mushroom stems; stir to cook 2 minutes. Add salt & pepper to taste. Set mixture aside on plate to cool. In bowl, combine cream cheese & egg yolk. Stir together with Parmesan cheese. Add cooled sausage & cooled mushroom stems. Stir mixture together & refrigerate a short time to firm up. Smear mix into cavity of each mushroom creating sizable mound on top. Bake on cooking sheet or pan at 350 for 20-25 minutes or until golden brown. Cool 10 minutes before serving. Mushrooms taste better when not piping hot. Garnish with minced parsley if desired.



www.shoplodgepodge.com offers FREE gift wrapping and drop shipping all year long. :)