



Orange

SHOP LOCAL

*This Season:
85 Great Gifts*

HAPPY HOLIDAYS:

Designer Decor Tips

Recipes for

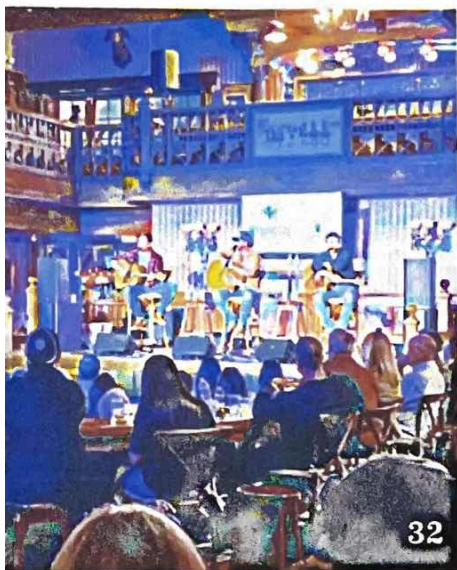
Casual Entertaining

Get Your Glow & Glam On



**2022 NATIONAL
PHILANTHROPY DAY
AWARDS PROGRAM**

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KRISTA LYN PHOTOGRAPHY

10 THE LIST

People, places and things: The Gallery 32789 represents professional artists who work in oil, acrylic and mixed-media paintings, sculpture, jewelry, clay, and photography; Sparkle, Shimmer & Shine: don yourself in bright and bold accessories this season; Fall fashion essentials from a special fashion presentation, Curate Your Style, by The Mall at Millenia at the Orlando Women's Conference; **Women to Watch:** Highlights and takeaways illustrating the theme – Time to Take Charge – from the 12th annual Orlando Women's Conference; One Purse founder Heather Case transforms women's lives; Fun fall fundraisers for the Foundation for Foster Children.

34 BEAUTY, BODY & SPIRIT

Glitter glam: from nails and lips to lids and cheeks, there are so many ways to shine this season; Where to go to get your holiday glow? Local professionals answer; Women are Incredible series focuses on philanthropist Jessica Hallgren, co-founder of Hope for More Foundation.

42 TASTES & EXPERIENCES

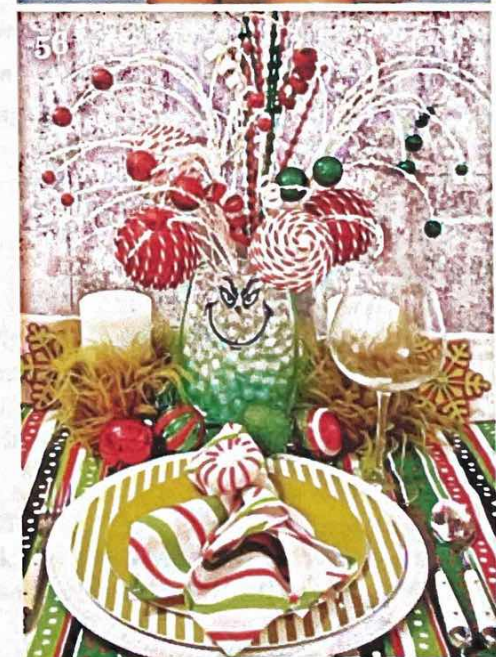
Curated Experiences at Grande Lakes (The Ritz-Carlton and JW Marriott Orlando), a three-day feast for the senses, included palate pleasers and ear teasers with a full schedule of happenings; **Chef Susan Ytterberg, Golden Plum Personal Chef Services, shares festive recipes for casual holiday entertaining.**

54 HOME & DESIGN

A beautiful table is always inviting so add a little something extra special this holiday season; Experts offer tips to spark joy this holiday season with decor ideas for merry-memory making; and Festival of Trees returns at the Orlando Museum of Art.

72 AGENDA

Full events include: *Orange Appeal's* 12th annual Orlando Women's Conference; Kids Beating Cancer 30th annual Hats & Heroes gala; AWE (All Women Empowered) annual Impact Forum; National Philanthropy Day honoree reception; One Purse Freedom to Dream event; Harbor House Purple Door Luncheon; Support Our Scholars fall fundraiser; and more.



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Festive Recipes for Casual Holiday Entertaining

by Chef Susan Ytterberg, Golden Plum Personal Chef Services



RED GRAPE ROSEMARY PIZZA

I created this recipe when I lived in San Francisco. People entertain at home frequently or drop by on a Sunday afternoon to sip some wine and catch up with old friends. This recipe seemed like the perfect solution for such a gathering! Grab a great bottle of red or white wine, some cheeses, and whip up a couple of these Red Grape Rosemary Pizzas and you have the perfect nibbles for your visitors. This crust is thin, crispy on the edges but a little chewy in the center, and the roasted grapes and rosemary are great counterpoints for each other. One note: if you don't feel like making the pizza dough, just buy it at the store! No one will know and it may be the perfect solution for cooking quick but delicious nibbles.

Pizza Dough:

(Inspiration for recipe from Joanne Weir)

- 2 teaspoons yeast granules
- 1 teaspoon honey
- 2 tablespoons warm water
- 3/4 cup water
- 2 tablespoons olive oil
- 2 cups flour
- 1/2 teaspoon salt



Pizza Toppings:

- 1 tablespoon fresh rosemary, finely chopped
- 2 teaspoons turbinado sugar
- 1 teaspoon kosher salt
- 24 red grapes, halved (quantity entirely up to you!)

Preheat oven to 450 degrees. Place 2 tablespoons water, honey and yeast in bowl. Mix briefly and allow to sit for 30 to 40 minutes until bubbly. In a bowl, add the flour, salt, olive oil and 3/4 cup water. Then add the yeast mixture. Mix together until all is incorporated. Knead dough with mixer and dough hook or by hand for 7 minutes. Then take a large bowl, coat with oil and place ball of dough in it; roll dough around till coated with oil on all sides. Set aside with a cover of saran wrap in warm part of kitchen.

Allow to rise for an hour or longer. Then remove from bowl, place on flour-covered surface, and cut dough in half. Use each half to make 2 pizzas. Gently knead dough in a little flour, shape into a circle with hands and rolling pin. Place pizza circle on piece of parchment paper and place on heated pizza stone. Brush top of dough surface with olive oil. Top with a scattering of the chopped rosemary. Sprinkle salt over dough. Place grape halves in circular pattern over dough. Scatter entire surface with the turbinado sugar. Bake 15 to 18 minutes until golden brown. Remove from oven, cut and serve.

Susan Ytterberg is a professionally trained chef from Le Cordon Bleu. She is the owner of Golden Plum Personal Chef Services and is a certified professional food manager in safe food handling. Learn more about her many services at Golden-Plum.com.

HOLIDAY POPCORN

This is a festive addition to your holiday sampler of appetizers that looks pretty and tastes delicious. It's easy to make and allows you to get creative with how you serve it! Individual paper cups with stars or snowmen are fun, or if you have holiday glassware, you can use that instead. Avoiding a large bowl where multiple hands are touching the popcorn is key at a party, and party guests take delight in having their own serving of this portable treat.

Yields 7 to 8 cups of popped corn

1/3 cup popcorn kernels

**Oil to pop popcorn in pot –
approx. 1/4 cup**

2 tablespoons melted butter

1 tablespoon dried rosemary

2 to 3 teaspoons truffle salt

1/2 cup finely shredded Parmesan

Pour oil in pot and drop popcorn kernels in pot. Swirl to coat each kernel and cover with lid. Turn on stove to high and pop. Avoid burning the popcorn. Remove pot from stove when you hear the popping slows down. That is your signal to turn off the stove and pour popped corn into a large bowl. Pour butter over the popcorn and with a large spoon toss to mix and ensure the butter is evenly distributed. Toss the dried rosemary, Parmesan and truffle salt into the bowl and mix with spoon until all the ingredients are coating the popcorn. Serve popcorn in small holiday glasses or paper cups.

Note: You can vary the toppings! A client of mine drizzles truffle oil over her popcorn in lieu of melted butter for a decadent treat. You could also use chocolate sweetened cocoa nibs with regular salt, a variety of spices like smoked paprika, and shredded cheddar cheese, etc. Have fun and get creative!



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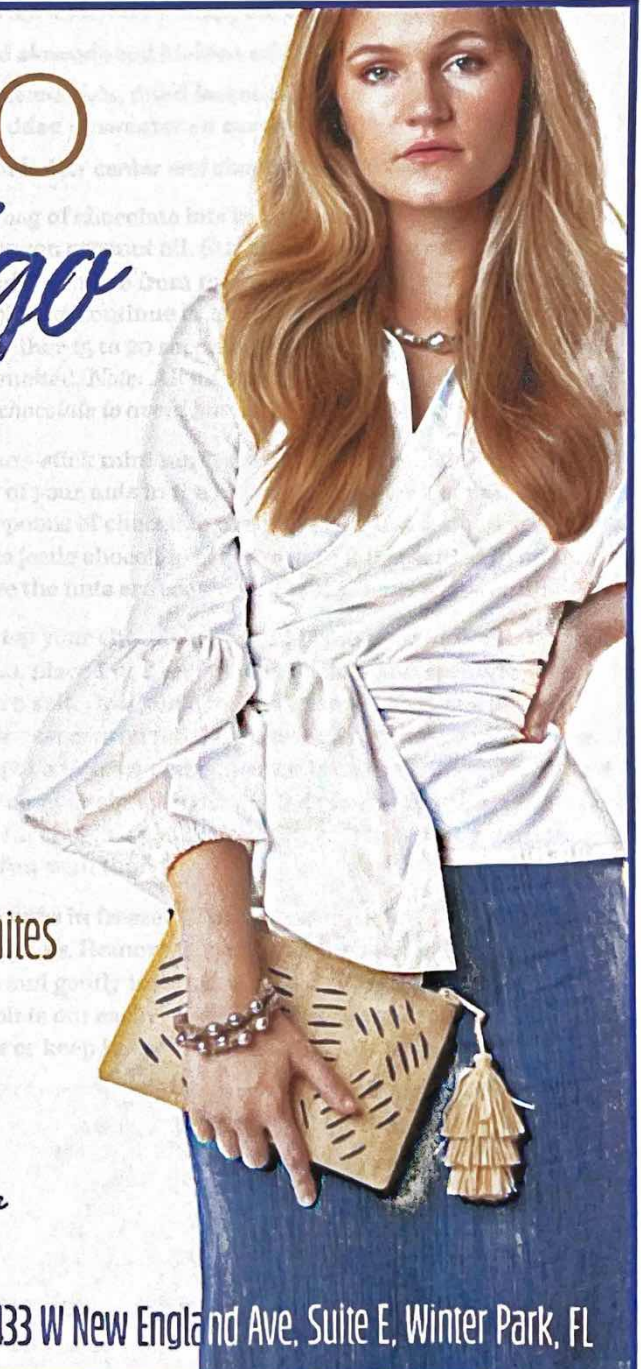
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STICKY SWEET ASIAN CHICKEN WINGS

Any time I make these, every wing disappears, and guests ask, "Are there more?" This is a beautiful, festive appetizer – perfect for a holiday party or a night with friends. Have fun with the colors of this dish and if you have decorative napkins or appetizer plates, this the time to use them! It will be a visual feast and a tasty dish to enjoy.

25 to 30 wings & drumsticks

Marinade for Wings:

- 1 teaspoon rice vinegar
- 2 tablespoons ginger or freeze-dried shredded ginger
- 1 cup chicken bone broth
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup brown sugar
- 1 tablespoon chopped garlic
- 1 tablespoon sesame oil

Glaze for Wings:

- 1/2 cup brown sugar
- 1/4 cup honey
- 1 tablespoon chopped garlic
- 1/2 teaspoon salt
- 1/2 cup sherry or white wine
- 1/2 cup hoisin sauce
- 1 cup sweet chili sauce

Garnish:

- 2 stems of green onions, finely chopped
- 1 jar toasted sesame seeds

Preheat oven to 425 degrees. Clean wings. Make marinade, pour in large zip-lock bag with wings, and marinate wings for 1 to 4 hours in fridge. Make glaze. Put all glaze ingredients in a pot on the stove. Bring to a boil, stir, and reduce heat and simmer for 2 minutes. Turn off and remove from stove. While wings are cooking this will cool a little and thicken.

Take sheet pan or baking sheet and cover with foil. Spray very generously with spray oil. Place wings on pan, best side down. Bake for 20 minutes. Turn wings over and bake for another 10 minutes. Remove baking sheet from oven and using tongs, pick up each wing and submerge into glaze to completely coat. Then place the glazed wings back on the baking sheet, best side upward. Bake for 10 to 15 more minutes until wings are golden and caramelized and internal temperature of wings is 165 degrees. Remove from oven and sprinkle sesame seeds over the wings. Allow to cool for 10-15 minutes. Serve on a platter and scatter chopped green onions over wings and serve.

CHOCOLATE NUGGETS HOLIDAY-STYLE

This sweet treat is as beautiful to look at as it is yummy to eat! It is a simple recipe and all you need is a microwave to melt the chocolate and a freezer to quickly firm up your prepared nuggets.

Yields 16 to 18 mini chocolate nuggets

- 1 bag chocolate bits or sugar-free stevia chocolate chips
- 1 tablespoon coconut oil

Toppings/Fillings

Try different flavor combinations! I usually use 2-3 toppings/fillings per nugget:

- Dried apricots, finely chopped, and cashews
- Salted almonds and Malden salt
- Macadamia nuts, dried lavender and shredded unsweetened coconut
- Peanut butter center and chopped pistachios sprinkled on top

Pour bag of chocolate bits in a microwave safe bowl. Add 1 tablespoon coconut oil. Stir and microwave on high for 40 seconds. Remove from microwave and stir, allowing the chocolate to continue to melt a little. Put back in microwave for another 15 to 20 seconds. Remove, and stir until all pieces have melted. *Note: All microwaves vary so just keep an eye on your chocolate to avoid burning.*

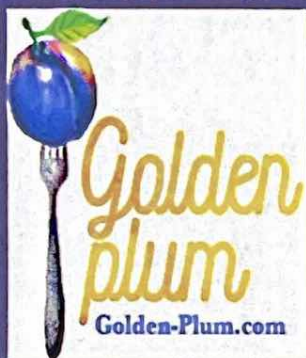
In a non-stick mini muffin or even smaller candy pan, place a few of your nuts in the bottom of each well of pan. Drop 2 tablespoons of chocolate over the nuts. Use a small spoon or fork to jostle chocolate to make sure it has settled to bottom to ensure the nuts are coated and will adhere when chilled.

Next top your chocolate nugget! If you used almonds on the bottom, place 1 or 2 on top of chocolate and sprinkle with Malden salt. Or if you used the chopped apricots, place a couple cashews on top. If you want to try the peanut butter idea, put a 1/2 teaspoon of peanut butter in center of well and cover completely with the melted chocolate and sprinkle on top with chopped pistachios. You get the idea, be creative and have fun with this!

Place pans in freezer. The nuggets will be completely solid in 30 minutes. Remove from freezer, pop out of tin (use a dinner knife and gently insert inside edge of well and you can pop chocolate out easily) and place in storage container in the fridge or keep in the freezer until ready to serve.



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*Chef Susan Ytterberg is a professionally trained Chef from
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