



2023 Feastivities RECIPES



When different people come together for the holidays, it makes the season truly special. Using that as inspiration, plus some of our favorite garnishes, our very own Chef Amanda Hassner has created two tantalizing recipes for humans with unique and impeccable flavor combinations.

ENJOY!

ROSEMARY STRAWBERRY CAKE

Rosemary makes for an unexpected yet impeccable addition to this delicious holiday cake recipe. It is a symbol of remembrance, making this cake the perfect dessert to share and reminisce with loved ones during the season.

INGREDIENTS

For the Cake

2 sticks unsalted butter at room temperature
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
Pinch kosher salt
⅓-¼ cup fresh rosemary leaves, rough chopped
½ cups all-purpose flour (no need to sift, just mix with a fork to loosen)

For the Topping

1 bag frozen strawberries (between 12 and 16 oz)
Zest and juice of 1 large lemon
¼ teaspoon ground black pepper, additional to taste
1 cup sugar
1 cup full-bodied red wine, or your favorite wine
Whipped cream as garnish

DIRECTIONS

Rosemary Cake

Preheat oven to 350 degrees. Grease and flour an 8-inch pan. With a mixer or by hand, cream butter and sugar. Add eggs, one at a time, mixing thoroughly after each addition. Mix in vanilla, salt, and rosemary. Fold in flour, mixing just enough to incorporate. Turn into the prepared pan, spreading to level. Bake for 25 minutes, or until a toothpick inserted into the middle of the cake comes out clean. Cool cake to the touch and turn out of pan.

Strawberry Sauce

Place all ingredients in 9-inch skillet/frying pan. Turn the heat to medium-high and simmer under watch for 20 minutes, until the berries start to break down and the wine becomes syrupy. Taste and add more pepper if desired. Pour out of pan and into a bowl to cool while cake is baking.

To Serve

Spoon strawberry sauce on top of cooled cake. Cut into wedges and serve with whipped cream. Tightly wrap and refrigerate leftovers and serve within three days.





SEASONAL SAGE & GINGER COCKTAIL

Sage's earthy and herbal notes pair beautifully with the sweet and tart taste of cider in this holiday cocktail. With sage being a symbol of wisdom, this cocktail is perfect for toasting to your and your loved one's wise choices in food and friends.

INGREDIENTS

For the Sage-Ginger Simple Syrup

¼ cup (0.5 oz) loosely packed fresh sage leaves and soft stems, washed

¼ cup (0.5 oz) chopped peeled fresh ginger

1 cup white sugar

1 cup water

For the Cocktail

¼ cup (2 oz) simple syrup

1 cup cidre (hard cider)

¼ cup ginger ale

Apple slice or sage for garnish

For Non-Alcoholic

¼ cup (2 oz) simple syrup

½ cup apple juice or cider

1 cup ginger ale

Apple slice or sage for garnish

DIRECTIONS

Sage-Ginger Simple Syrup

Place all ingredients in a small saucepan. Bring to boil on high and then lower heat to medium-low and simmer for 5-10 minutes. Let cool and refrigerate overnight, letting the ginger and sage continue to infuse the syrup for best flavor. Use within three days.

Cocktail

Gently stir with ice, and strain into a glass so that it's served neat (no ice). Garnish with apple or sage, if desired. Consume responsibly.

Non-Alcoholic

Combine all of the ingredients except the ginger ale. Shake or stir with ice, and pour into a glass. Top with ginger ale and garnish with apple or sage, if desired.



MEET
CHEF AMANDA
HASSNER

These Feastivities recipes were lovingly crafted by our very own in-house chef, Amanda Hassner. After decades in kitchens across the country and beyond, she is now a core part of helping Fancy Feast draw culinary inspiration for our recipes. She uses her expertise to help translate what cats experience into human food, which in turn helps us elevate the cat's overall feeding experience to best live up to the Fancy Feast name.

