



We know that 2020 has been a challenging year and we wanted to share some holiday inspiration. In this week's newsletter we will be highlighting some of our team's favorite holiday recipes, crafts and gift ideas.

Wishing you a Happy and Healthy holiday season!

As always, we thank you for your continued trust.

Warm Regards,

Beacon Financial Planning Team



Photo Credit:
Nauset Light Preservation Society

Giving Experiences

Consider giving experiences instead of gifts this year. Here are some unique experience gift ideas that will be sure to delight your family and friends.

- 1) Make a special meal or cocktail for a friend or loved one and share the recipe.
- 2) Give a gift certificate for an online course that suits a passion.
- 3) Offer to watch your nieces, nephews or grandkids so mom and dad have some time to themselves.
- 4) Gift an annual membership to a zoo, an aquarium or a museum.

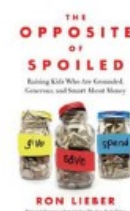


Gift Ideas: Books

For parents and grandparents: The Opposite of Spoiled: Raising Kids Who Are Grounded, Generous, and Smart About Money by Ron Lieber

For entrepreneurs: The eMyth Revisited- Why Most Small Businesses Don't Work and What to Do About It by Michael Gerber

Just for fun: Sark's Journal and Play!Book: A Place to Dream While Awake by Sark





Cranberry Mint Fizz Cocktail

Ingredients:

- handful of cranberries
- leaves from 2 sprigs of mint
- 1/2 teaspoon lime juice
- 3 ounces Vodka (can be omitted if you prefer a mocktail)
- 3 ounces cranberry juice
- splash of ginger ale or champagne
- cranberries for garnish

Instructions:

1. In a cocktail shaker, muddle the cranberries, mint, and lime juice. Make sure that the cranberries break apart so that they take in the mint.
2. Add the vodka and juice
3. Shake, Shake, Shake!
4. Gently top with Champagne or Ginger Ale
5. Pour the cocktail into glass and garnish with extra cranberries
6. Enjoy!



Cinnamon Ornaments



Ingredients:

- 1 c. plain applesauce
- 1 to 1 1/2 cups cinnamon plus extra for rolling out dough

Instructions:

1. Combine applesauce with approximately 1 cup cinnamon to begin, adding more cinnamon as needed to achieve a dough-like consistency.
2. Roll out dough on a protected work surface, using extra cinnamon for dusting surface and rolling pin. Roll dough to a 1/4-inch thickness.
3. Cut out shapes using cookie cutters, then lay them on a foil-lined baking sheet. Use a skewer to make holes in the top of each ornament.
4. Bake ornaments at 200 degrees for approximately 60-90 minutes, or until they are completely dry and hard. Cool completely before handling.





Caramelized Onion Tart

Ingredients:

- 3 tablespoons olive oil
- 4 large white onions, sliced
- kosher salt and ground black pepper
- 2 tablespoons balsamic vinegar
- 2 9-inch pie doughs (such as Pillsbury)
- 2/3 cup grated Gruyère
- leaves from 6 to 8 fresh thyme sprigs
- 1 egg, whisked



Instructions:

1. Heat oven to 425°F. Add olive oil to a very large skillet set over medium-low heat. Add onions, salt, and freshly ground pepper, and cook low and slow for as long as you have to get them caramelized and make the house smell nice and cozy. After about 20 minutes, drizzle in balsamic vinegar and take them off the heat.
2. While this is all happening, prepare doughs, sprinkling 1/3 cup of grated Gruyère in the center of each before heaping onions on top, leaving a 1 1/2-2 inch border. Sprinkle fresh thyme on top, plus a generous amount of freshly ground black pepper. Folded in the dough as shown, then brush with egg wash and bake for 10 minutes. Decrease heat to 350°F without opening the oven, and bake another 15 minutes until the crust looks golden and the onions look jammy.




**Community
Corner**

If you want to make your next celebration one to remember, check out [Elevated Impressions](#). They offer beautiful balloon garlands in all sizes and colors.



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