

FROM OUR FAMILY, TO YOURS...



THE 12 DAYS OF CHRISTMAS

HOLIDAY SIPS & SWEETS



From grove to glass...and table! Uncle Matt's Organic is back with a festive Holiday Edition for our seasonal cookbook series. The holidays are the time for enjoying family, friends and food, and in that spirit, we have sips and sweets that will delight and make your spirits bright.

www.unclematts.com



SPRUCE UP YOUR TABLETOP... ORGANICALLY!

Like many this holiday season, if you're not hosting a gathering, you're probably attending one. From ugly sweaters to classy Christmas, Secret Santa to cookie exchanges, large family reunions to more intimate family get-togethers, there's bound to be two things at every event: drinks and desserts.

Luckily, those are two of our favorite food groups! When it comes to the holiday season, Uncle Matt's Organic juices shine merry and bright as the perfect complements to your sips and sweets. Citrus fruits like oranges and grapefruit are in season during the winter months making the holidays a great time to add our organic juice to your festive treats.

In the spirit of giving, we're sharing our favorite recipes that are sure to land you on the nice list with your friends and family. So grab your aprons, your cocktail shakers and your yuletide glee as we dive into Uncle Matt's holiday must-haves 12 Days of Christmas-style!

ORANGE YOU GLAD IT'S THE HOLIDAYS? Uncle Matt is a real-life uncle to ten nieces and nephews as well as two kids of his own. Because family and the holidays are so important to the McLean Family, we wanted to share this compilation of sips and sweets that we enjoy during the holidays. DM us your holiday treats & citrus-inspired cooking creations to [@unclemattsorganic!](https://www.instagram.com/unclemattsorganic/)

12 DAYS OF CHRISTMAS

SIPS & SWEETS EDITION | HOLIDAYS 2023

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Looking for something deliciously different this holiday season? Look no further. This Orange Elderberry Tart features Uncle Matt's Ultimate Immune Juice as part of the creamy elderberry orange filling. A true showstopper, this divine dessert will be the hit of your next gathering!

ORANGE ELDERBERRY TART

INGREDIENTS

CRUST

- 1 cup finely ground organic almond flour
- 1 cup organic oat flour
- 1/4 teaspoon salt
- 1/4 cup organic maple syrup/agave
- 2 tablespoons melted organic coconut oil

ELDERBERRY ORANGE FILLING

- 1 1/2 cups Uncle Matt's Ultimate Immune Juice
- 1/2 cup organic coconut cream (the thick white cream, NOT coconut milk)
- 1/4 cup organic maple syrup/agave
- 1 tablespoon organic cornstarch
- 2 teaspoons agar-agar powder

INSTRUCTIONS

1. Preheat the oven to 350F and make the tart crust.
2. To make the crust, add the almond flour, oat flour, and salt to a mixing bowl. Then, use a whisk to sift together until well combined.
3. Next, add the maple syrup and melted coconut oil to the mixing bowl. Then, mix everything together until you have a firm dough. The dough should not be sticky, but it should hold together. If the dough is too crumbly, add 1-2 teaspoons more of melted coconut oil until the dough holds together.
4. Add the dough to a 9-inch non-stick tart pan (preferably a tart pan with a removable bottom for easy release).
5. Use your hands or a measuring cup to evenly press the dough into the tart pan making sure to press it up the sides as well. Before baking, pierce/prick the bottom of the tart with a fork so it doesn't puff while baking.
6. Add the pan to the oven and bake for 12-15 minutes until slightly browned and cooked through. You can also add the crust to the freezer for about 1 hour for a no-bake option.
7. Once the tart shell is done baking, remove it from the oven and set it aside. Then, make the filling.
8. To make the filling, start by adding Uncle Matt's Organic Ultimate Immune Juice, the coconut cream, and the maple syrup to a saucepan. Whisk together until no clumps of the coconut cream remain.
9. Next, add in the cornstarch and agar agar powder. Whisk together until the powders completely dissolve. Then, turn on the heat.
10. Bring the mixture to a boil, then reduce to a simmer and cook for an additional 2-3 minutes until the mixture starts to thicken. Make sure to whisk continuously while it is heating up so no clumps form.
11. Pour the elderberry orange filling into the cooked tart shell. Then, carefully transfer to the fridge and cool for 3 hours (or overnight) until the filling has set.
12. Before serving, add on any desired fresh toppings including fresh orange slices, sugared cranberries, pomegranate seeds, and coconut whipped cream.
13. Once garnished, slice, serve, and enjoy!

**ON THE FIRST DAY OF CHRISTMAS
UNCLE MATT GAVE TO ME...**

a tart from an elderberry tree...

Turn the page & try this tart bevvie to go with your tart!

If the holiday season is your favorite time of year, allow us to make it even better! It's also grapefruit season! Our go-to? Our Grapefruit Cranberry Cooler is a festive delight that captures the essence of the season. Savor this bubbly, hydrating sipper all winter long. Cheers!

INGREDIENTS

- Ice
- 2oz Uncle Matt's Organic Grapefruit Juice
- 2oz cranberry kombucha
- 1 12oz can cranberry or grapefruit sparkling water
- Optional garnish: organic grapefruit slices, lime wedges and mint leaves

INSTRUCTIONS

1. Fill a glass with ice.
2. Add Uncle Matt's Organic grapefruit juice Add cranberry kombucha. Fill rest of glass with Cranberry or Grapefruit Sparkling Water.
3. Garnish with grapefruit slices, lime wedges and mint leaves.



It's the most wonderful time of the year: Grapefruit season! While grapefruit can be enjoyed year-round, this citrus star shines during cooler months starting as early as October when you can find them in season. From a fresh glass of tangy sweet juice in the morning to incorporating into some of our favorite seasonal cocktails like a Grapefruit Cranberry Cooler, this flavorful citrus is a versatile and delicious addition to your grocery list. Plus, grapefruit is chock-full of nutritional value that can support your overall health. It's loaded with vitamin C and a good source of calcium, folic acid, phosphorus and potassium!





FROSTED ORANGE SCONES

INGREDIENTS

- 1/4 cup granulated organic sugar
- Zest of one large organic orange
- 2 cups all purpose organic flour
- 1 tbsp organic baking powder
- 1/2 tsp organic kosher salt
- 6 tbs organic cold unsalted butter, cut into small cubes
- 3 oz organic half and half
- 1 large organic egg
- 2 tsp organic vanilla extract
- 1 cup organic powdered sugar
- 3-4 tsp Uncle Matt's Organic Pulp Free Orange Juice
- Optional Garnish: Organic orange zest

1. Set oven to 400F. Line a large baking sheet with a piece of parchment paper and set aside.
2. Add the sugar and orange zest to a large bowl. Using your fingers, rub the orange zest into the sugar until slightly colored and fragrant.
3. To the same bowl add the flour, baking powder, salt, and whisk well to combine.
4. Add the cubed butter to the flour mixture. Use your fingers to rub the butter into the mixture until pea-sized clumps form. Alternatively, a pastry cutter could also be used.
5. In a small bowl, whisk the egg and vanilla into the half and half until smooth.
6. Make a small well in the center of the flour mixture and pour in the half and half.
7. Using a fork, mix everything together until a shaggy dough forms. Turn the dough out onto a light floured surface and knead into a disc that is roughly 7-inches wide and about 1-inch thick..
8. Cut into 6 equal sized pieces and place onto the prepared baking sheet. Brush the tops of each scone with a bit of half and half and place into the oven.
9. Bake the scones for about 15 minutes or until lightly browned and cooked through. Remove from the oven, and transfer to a cooling rack.
10. For the glaze, mix the powdered sugar and orange juice together until a thick, but pourable glaze forms. Once the scones have cooled, top each one with some glaze and a little orange zest and enjoy.

ON THE SECOND DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**two frosted scones,
and a tart from an elderberry tree.**

WHY WE LOVE THESE

Breakfast or dessert? Or both? During the holidays, is there really a difference? We wouldn't blame you for indulging in these sweet treats to start and end your day! Put your baking skills to the zest and fill your home with the sweet aroma of fresh baked goods when you whip up a batch of our decadent orange scones.



INGREDIENTS

2 oz. organic pomegranate juice
 1 oz. Uncle Matt's Organic OJ
 1/2 oz. Cointreau
 2 oz. sparkling wine, chilled
 Fresh rosemary sprig for garnish

Feeling festively fancy? We are, too! Mimosas take on the Christmas spirit when you add Uncle Matt's OJ plus a bright splash of pomegranate juice and garnish with rosemary. Cheers to Christmas tidings!

INSTRUCTIONS

In a mixing glass or cocktail shaker filled with ice, combine the pomegranate juice, Uncle Matt's OJ and Cointreau. Stir or shake until well chilled. Strain into a champagne flute and top with the sparkling wine. Garnish with the rosemary sprig and serve. Makes 1 drink.

Citrus Farmer Secrets

Before your bottle of orange juice makes its way into your fridge, there's a dedicated team of growers doing what they do best – working in harmony with Mother Nature to grow the most delicious and nutritious citrus... organically!

Did you know... our farmers are family! Uncle Matt's own dad and brother are some of the farmers behind our fruitful harvest. Here are some little-known farmer secrets straight from those in-the-know!

Morning citrus bliss. Ben and Benny agree the serenity of sunrise in the groves is the best way to begin the day. Benny walks 2 miles, a lot of times barefoot, through the groves every morning to ground himself and for a quick assessment of the trees' overall health. Ben likes to listen to classical music and scout out wildlife found in those early morning hours.

A positive mindset. According to Benny's dad, who was also a citrus farmer, the trees can read your feelings. His dad used to say, "If you've got a bad attitude, don't ride through my groves." We still believe a positive outlook plays into the success of each year's harvest.

Bug checks. It's not as icky as it sounds. There are friendly and not-so-friendly bugs to citrus trees. Our farmers are known to pull out magnifying glasses to check for the bad guys like rust and spider mites, and for the good guys like lady beetles, crab spiders and honeybees.

Taste tests. As we get closer to picking time, Ben and Benny will taste oranges daily from different parts of the groves to measure the brix, or sweetness, of the oranges before they start picking.

Sugar sampling. Aside from just tasting, there's a special tool that shows when the citrus is prime for picking. The refractometer measures the brix of an orange by squeezing fresh juice onto the glass of what looks like a tiny telescope.

Not just tractor drivers. While you may find Ben and Benny on tractors in the groves, they're doing much more than that! From soil sampling to organic trials to equipment maintenance, our farmers spend a lot more time researching and analyzing than you may think!

A-peel-ing smoothies. The ultimate zero-waste citrus farmer hack! After eating the inside of the fruit, Ben and Benny will bake fresh orange peels to dry them out, grind them into a powder and add them to a delicious fruit smoothie. Orange peels are packed with health-supporting nutrition like beneficial flavonoids, pectin and fiber!



ON THE THIRD DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**three fruitcakes,
two frosted scones,
and a tart from an elderberry tree.**

Fruitcake isn't everyone's favorite holiday treat, but hear us out for a sec. This fruitcake uses organic citrus fruit candies and Uncle Matt's Organic Orange Juice, so it has to be good, right? The answer is yes! If you don't think you like fruitcake, give this a try and be amazed!

INGREDIENTS

FOR THE CAKE

1 cup organic softened butter
2 cups organic granulated sugar
4 organic eggs
½ cup organic buttermilk
1 tsp baking soda
2 cups organic chopped pecans
3 ½ cups organic flour
1 lb organic citrus sliced candy,
chopped or cut into small pieces
14 oz package of organic coconut
1/2 cup Uncle Matt's Organic OJ with pulp

FOR THE GLAZE

1/4 cup Uncle Matt's Organic OJ with pulp
1 cup organic powdered sugar

INSTRUCTIONS

1. Preheat oven to 275F. Line two loaf pans with wax paper and lightly grease.
2. Cream together butter and sugar in a bowl. Mix in each egg one at a time to the mixture.
3. Roll the nuts and candy pieces in 3 cups of the flour until coated. Add coated candy pieces and the remnant flour into the mixture.
4. In a separate bowl, add remaining ½ cup of flour, buttermilk and baking soda. Stir into bigger mixture. Pour evenly into the two loaf pans. Bake for about 2 ½ hours or until the cake passes the toothpick test. When cakes are finished cooking, allow them to sit and cool in the pan for 6 hours before removing from the pans and wax paper.
5. Mix together orange juice and powdered sugar to make a glaze. Slowly pour glaze over the fruitcakes.

ORANGE FRUITCAKE



This fruitcake is calling for a cup of hot chocolate.
Turn the page for how to put a citrus twist on a classic.



If there's one beverage that goes hand in hand with the holiday season and cooler months, it's hot chocolate! While regular or spiked hot chocolate is tasty when made traditionally, we've elevated this beverage with a subtle citrus infusion brought to you by Uncle Matt's OJ.

It's no secret that orange and chocolate make a great pair, so why not warm them up for a feel good, festive treat?

INGREDIENTS

- 1 tbsp organic hot chocolate powder
- 3 oz organic almond milk (or other plant-based milk)
- 2 oz Uncle Matt's Organic pulp free Orange Juice
- 1 slice of organic Florida orange for garnish
- 4 oz gin (optional for spiked hot chocolate)

INSTRUCTIONS

1. Add almond milk and orange juice to a saucepan over medium heat. Once warmed, whisk in hot chocolate powder until combined.
2. Let the mixture simmer for about three minutes before pouring into a mug. If making spiked hot chocolate, add gin to the mug and stir. Garnish with a fresh organic orange slice and enjoy!



A SWEET FACT

Long before solid chocolate bars, chocolate first originated in liquid form. It all started with the Mayan civilization who made a chocolate drink – by grinding cocoa seeds into a paste and mixing it with water, cornmeal, chilli peppers and other ingredients – which was served cold.

These OG baristas even made it into a thick foam by pouring it back and forth, from the cup to the pot! This bitter brew, which was called 'xocoatl', was introduced to the Spanish, who made it their own by sweetening it with cinnamon, sugar and other spices.

In the 1800s, Coenraad Johannes Van Houten produced the first cocoa powder press in the Netherlands. With this invention, he was able to separate the greasy cocoa butter from the cacao seeds, resulting in a purer chocolate powder. He discovered that this powder was easier to incorporate into milk and water.

With this finding, he was also able to understand how to make solid chocolate! It was then that liquid chocolate was called 'hot chocolate'.



ON THE FOURTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**four chocolate truffles, three
fruitcakes, two frosted scones,
and a tart from an elderberry tree.**

INGREDIENTS

- 10 oz finely chopped organic chocolate
- 4 tbsp organic cocoa powder
- 1/2 cup organic coconut milk
- 2 tbsp Uncle Matt's Organic Orange Juice
- Zest of 1 organic Florida orange

INSTRUCTIONS

1. Melt chopped chocolate on a low temperature in a saucepan. Once melted, remove from heat and stir in coconut milk and orange juice until well combined. Add half of the orange zest to the mixture and stir.
2. Pour mixture into a ceramic dish and cover. Allow the chocolate to chill and set in the fridge for about four hours.
3. Mix the remaining orange zest and cocoa powder in separate bowl.
4. When the chocolate mixture is finished setting up in the fridge, use a melon baller to scoop out the chocolate. Use your hands to mold the chocolate into more perfect spheres. Then roll the chocolate in the cocoa powder and zest mixture to coat the outside of the truffle.
5. Place the powdered truffles on serving dish or parchment paper. Repeat until all chocolate is used. Refrigerate until ready to serve!

Creamy, chocolatey and orangey... does it get any better? Our chocolate orange truffles are your new guilty pleasure. With just a few simple ingredients and no baking required, you'll be amazed at how easily you can create this dessert delicacy for your next holiday party.

Does rich chocolate make you want a glass of milk? We've got you covered... with a twist of course!



Dreaming of a white Christmas? Christmas in Florida means the closest we'll get is white sandy beaches! For anyone else without snow in the forecast, here's the next best thing: White Christmas Margaritas! Featuring Uncle Matt's Organic No Sugar Added Lemonade, this creamy delight topped with vibrant cranberries and festive rosemary sprigs will give you all the festive Christmas-y feels without the need for a scarf, shovel or snowsuit.

WHITE CHRISTMAS MARGARITA

INGREDIENTS

- 6 oz silver tequila
- 4 oz full fat organic coconut milk
- 2 oz triple sec
- 2 oz Uncle Matt's No Sugar Added Lemonade
- 2 oz agave nectar

FOR THE RIM

Agave and unsweetened coconut flakes

GARNISHES

Pomegranate, rosemary

INSTRUCTIONS

Dip the rim of each glass in agave, then in coconut flakes until coated. Fill each glass with ice.

Add all ingredients to a large cocktail shaker filled halfway with ice (you may have to do this in two batches depending on the size of your cocktail shaker). Shake for about 10 seconds, then strain into the rimmed cocktail glasses.

Garnish with pomegranate arils and a sprig of rosemary.





ON THE FIFTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**five frozen drinks, four chocolate
truffles, three fruitcakes,
two frosted scones,
and a tart from an elderberry tree.**

INGREDIENTS

3 tbsp Advocaat*

1.5 cups Uncle Matt's No Sugar Added Lemonade

1 tbsp organic lime juice

Optional: garnish with an organic maraschino cherry

*If you're unable to find this specialty liqueur,
try using your favorite spiked eggnog.

For a mocktail, use regular eggnog.

INSTRUCTIONS

Fill a drink shaker with ice. Add the Advocaat and lime juice and shake well. Strain the mixture into a glass. Top with Uncle Matt's No Sugar Added Lemonade. Garnish with a maraschino cherry and be merry!

This is a holiday classic enjoyed by our friends across the pond, so for all of our mixologists out there, this is a must-try! Plus, we love any excuse to add our No Sugar Added Lemonade to the mix especially in the winter.

Remember these snowballs are for sipping, not for snowball fights!

Next up, pair your snowball cocktail with this delectable pie that will give a whole new meaning to snow angels!



If there's one thing the McLean family members have in common is that we all LOVE grapefruit! Cooler months are the perfect time to enjoy this delicious citrus fruit, so this pie can always be found on the table for our holiday gatherings...what's left of it at least. It never lasts long in our house!

INGREDIENTS

FOR THE SHELL

4 large organic egg whites, room temp.
 1/4 teaspoon salt
 1/4 teaspoon cream of tartar
 1 cup organic sugar
 1 cup sweetened organic flake coconut

INSTRUCTIONS

MAKE THE SHELL

In a bowl with an electric mixer beat the egg whites with the salt until they are foamy, beat in the cream of tartar, and beat the whites until they hold soft peaks. Beat in the sugar, a little at a time, beat the meringue for 5 to 7 minutes, or until it is stiff and glossy and the sugar is dissolved, and fold in the coconut. Drop heaping tablespoons of the meringue evenly around the edge of a well-butter 9-inch (1-quart) pie plate, spreading the meringue with the back of the spoon to form the side of the shell, and spread the remaining meringue evenly over the bottom of the pie plate. Bake the shell in the middle of a preheated 250F. oven for 1 1/4 to 1 1/3 hours, or until it is firm and very pale golden, turn off the oven, and let the shell cool completely in the oven with the door ajar. (Once the shell is cooled completely, it may be left overnight in the oven with the door closed.)

MAKE THE FILLING

In a small bowl sprinkle the gelatin over 1/4 cup of the grapefruit juice and let it soften for 1 minute. In a small saucepan whisk together the egg yolks and the sugar, add the remaining 1/2 cup grapefruit juice, the gelatin mixture, and a pinch of salt, and cook the mixture over moderate heat, whisking, until it registers 160F on a candy thermometer.

FOR THE FILLING

1 envelope (about 1 tablespoon) unflavored organic gelatin
 3/4 cup Uncle Matt's Organic Grapefruit Juice
 4 large organic egg yolks
 1/2 cup organic sugar
 8 ounces organic cream cheese, softened
 1 cup well-chilled organic heavy cream
 2 cups fresh organic grapefruit sections (cut from about 3 large grapefruit), cut into 1/2 inch pieces and drained well
 Fresh organic grapefruit sections for garnish, if desired

Transfer the yolk mixture to a metal bowl set in a larger bowl of ice and cold water and whisk it constantly until it is thickened to the consistency of raw egg white but is not set. Remove the smaller bowl from the bowl of ice and cold water and reserve the bowl of ice and cold water for later use. In another metal bowl with an electric mixer beat the cream cheese until it is light, fluffy, and smooth, scraping down the side, add the yolk mixture, a little at a time, beating, and beat the mixture until it is smooth and combined well. Set the bowl containing the cream cheese mixture in the reserved bowl of ice and cold water and whisk the cream cheese mixture until it is thickened and forms a ribbon when the whisk is lifted. In a bowl beat the heavy cream until it holds stiff peaks and whisk about one fourth of it into the cream cheese mixture. Fold in the remaining whipped cream gently but thoroughly and fold in the grapefruit pieces gently.

Pour the filling into the shell, smoothing the top, and chill the pie, uncovered, for 4 hours, or until the filling is set completely. (If the pie is to be chilled for more than 4 hours, cover it with plastic wrap or wax paper.)

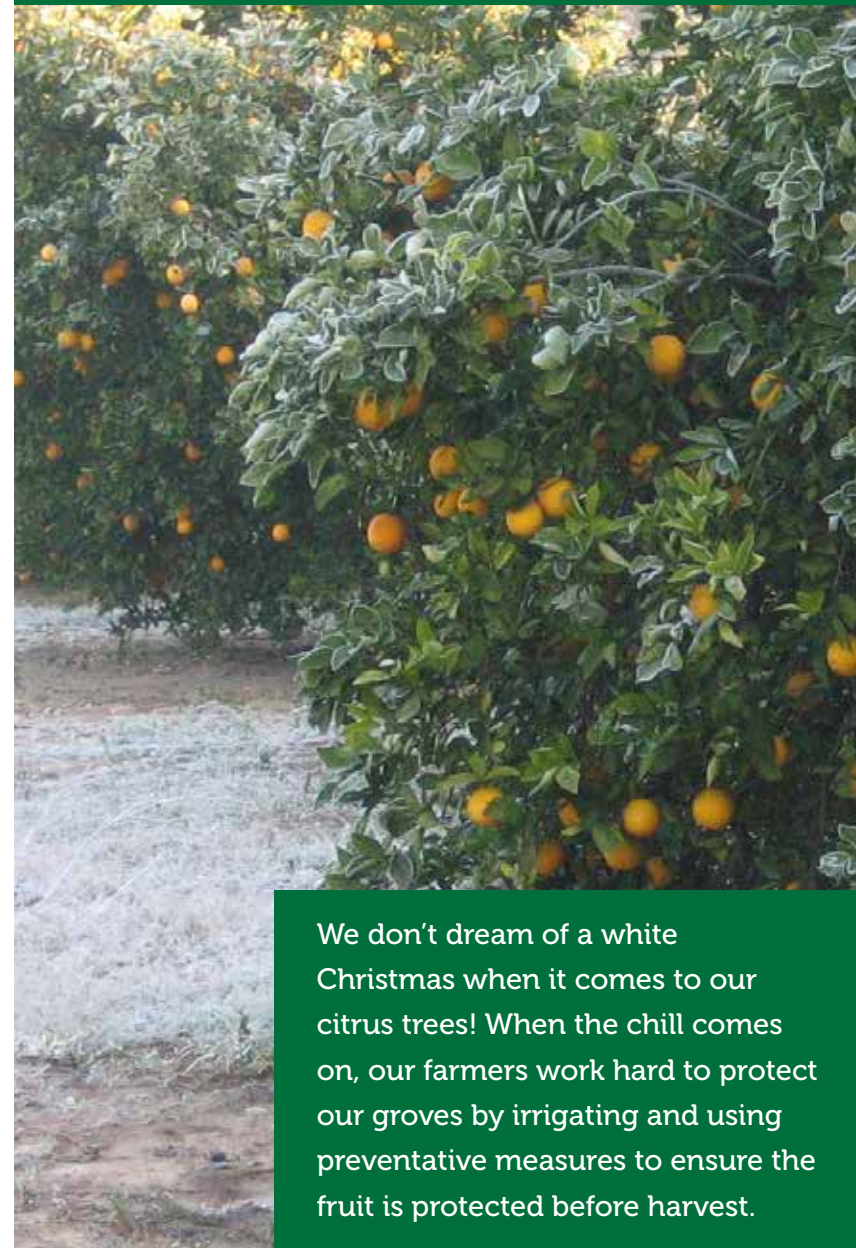
Just before serving garnish the pie with the grapefruit sections.



Wassail is a delicious holiday drink and perfect for those brrr months. What's wassail, you ask? It's a hot cider drink that combines the flavors of oranges and apples with cinnamon and cozy spices. What's not to like about that? Plus, it features Uncle Matt's Organic OJ, so it's super easy to whip up and kid friendly, too!

ON THE SIXTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**six wassails a-warming,
five frozen drinks, four chocolate truffles,
three fruitcakes, two frosted scones,
and a tart from an elderberry tree.**



We don't dream of a white Christmas when it comes to our citrus trees! When the chill comes on, our farmers work hard to protect our groves by irrigating and using preventative measures to ensure the fruit is protected before harvest.

INGREDIENTS

- 2 organic apples
- 8 cups organic apple cider
- 2 cups Uncle Matt's Organic orange juice
- 1/3 cup organic lemon juice
- 4 cinnamon sticks
- 15 whole cloves or 1/2 tsp ground cloves
- 1/4 teaspoon ground organic ginger
- 1/4 teaspoon ground organic nutmeg
- 1 tablespoon light brown sugar (optional)

INSTRUCTIONS

1. Poke the whole cloves into the apples on all sides. Add all of the ingredients, including the apples, to a large pot over medium low heat.
2. Bring to a simmer. Simmer for 30-45 minutes. Remove the apples and whole cloves. Ladle into mugs and enjoy!

Pair this kid-friendly sipper with a kid-favorite treat!



INGREDIENTS

DOUGH

- 1/2 cup warm organic milk
- 1/2 cup Uncle Matt's Organic Pulp Free OJ
- 1/4 cup melted organic butter
- 4 tbsp honey
- 2-1/2 tsp instant yeast
- 1 large organic egg lightly whisked
- 3 1/2 cups all-purpose organic flour
- 1/4 teaspoon salt
- 2 tbsp organic orange zest
- 1 tsp organic vanilla extract

FILLING

- 1/4 cup organic coconut sugar
- 3 tablespoons orange zest
- 1 cup melted organic white chocolate
- 4 tablespoons organic butter, melted

ORANGE CREAM ICING

- 4 oz organic cream cheese, room temp.
- 1/2 stick softened organic butter
- 1/4 cup Uncle Matt's Pulp Free Organic OJ
- 1 tsp pure organic vanilla extract
- 1/4 cup honey



INSTRUCTIONS

1. Combine the dough ingredients and mix until a soft dough forms (the dough will be sticky). Turn out onto a lightly floured surface. Knead until smooth and elastic (about 2 minutes kneading).
2. Preheat the oven to 200F and then turn it off. Lightly coat a large bowl with cooking oil spray and transfer the ball of dough to the bowl and then put the covered bowl to the warm oven (turned off). It will rise in 30 minutes.
3. Punch dough down; cover and let rest for an additional 30 minutes or until doubled in size.
4. Roll out the dough on a floured surface into a 19-inch x 13-inch rectangle. Brush with melted butter, sprinkle coconut sugar and orange peel, drizzle the white chocolate over the whole surface.
5. Roll up dough tightly like a jelly-roll; then gently pinch the seam down to seal and cut dough into 12 or 15 slices.
6. Put the cut rolls on a baking pan lined with parchment paper. Cover with damp towel, let it rise for another 30 mins and bake at 350F for 25 minutes. *Blend the glaze ingredients, and put 1-2 tbsp on each piece of roll. It will then spread out.

Wake up with these warm, gooey Orange Cream Rolls featuring our flagship OJ! The cascading cream cheese and orange zest will leave you in citrus bliss after one bite.

ORANGE, TURMERIC + CRANBERRY FIZZ

INGREDIENTS

- 1 ounce of gin or vodka
- 1 ounce tonic or soda water
- 2 ounces of Uncle Matt's Organic Ultimate Defense Juice
- 1 ounce of organic cranberry juice
- As garnish: organic orange slices, rosemary, frozen cranberries

INSTRUCTIONS

1. Fill desired glass with ice. Combine the gin (or vodka), tonic & Ultimate Defense juice. Mix until combined.
2. Top with cranberry juice, cranberries & orange slice. Garnish with a sprig of rosemary if desired.



ON THE SEVENTH DAY OF
CHRISTMAS UNCLE MATT
GAVE TO ME...

seven flutes a-fizzing,
six wassails a-warming,
five frozen drinks, four chocolate
truffles, three fruitcakes,
two frosted scones,
and a tart from an elderberry tree.

TOTALLY TURMERIC

For orange juice with a zing, you can't go wrong with our Organic Ultimate Defense. With 500 mg. of organic whole root turmeric per serving and 300% Vitamin C per serving, you can drink to your health! What's more, we also added a secret ingredient – black pepper! It's used to help the body better absorb turmeric and its primary antioxidant, curcumin!

'Tis the season for holiday cocktails, and this orange, turmeric + cranberry fizz is perfect for a holiday brunch! It features a splash (or two) of gin and is made with Uncle Matt's Organic Ultimate Defense juice for a little extra OJ twist.

We hear orange and cranberry make the perfect pair, so give this dessert delicacy a try, too... turn the page for all the sweet details.



WHY YOU'LL LOVE IT

The holidays aren't complete without that picture perfect dessert table, and this cranberry orange bundt cake is the decadent addition you've been searching for! Cranberries and Uncle Matt's Organic Orange Juice make a great pair in this flavorful bundt cake. It's so good, we heard Santa himself is requesting slices of this over cookies this year!

INGREDIENTS

CAKE

2 1/2 cups organic all purpose flour
 3/4 teaspoon baking powder
 1/2 tsp baking soda
 1/2 teaspoon salt
 10 tbsp organic unsalted butter, at room temp
 1 1/2 cups organic granulated sugar
 1 tbsp organic orange zest
 2 large organic eggs, at room temp
 1 teaspoon organic vanilla extract
 3/4 cup organic buttermilk, at room temp
 1/2 cup Uncle Matt's Organic Orange Juice
 1 1/2 cups fresh organic cranberries

GLAZE

1 cup organic powdered sugar
 1 teaspoon organic orange zest
 1 tbsp organic cranberry juice
 1/2 tsp Uncle Matt's Organic Orange Juice

DIRECTIONS

1. Preheat oven to 350F. Spray a bundt cake pan with cooking spray and dust the inside with a thin layer of flour.
2. In a large bowl, whisk together flour, baking powder, baking soda and salt.
3. In a stand mixer fitted with the paddle attachment, beat the butter, sugar and orange zest until light and fluffy (~2 minutes). Add in the eggs and vanilla and continue mixing. Alternate between adding the flour mixture, buttermilk and orange juice, mixing until the batter just comes together.
4. Gently fold in the cranberries. Transfer batter to bundt cake pan.
5. Bake for 50-60 minutes, until golden brown and a toothpick inserted into the center of the cake comes out clean.
6. Remove from oven and let cool in the pan for 15-20 minutes before removing. Transfer to a cooling rack to cool completely.
7. Wait to add the glaze until the cake is completely cooled. Whisk together all ingredients for the glaze, then pour over the cooled cake. Optional: top with sugared cranberries.





Whether you indulge in spirits or not, you can still enjoy this warmed beverage classic featuring Uncle Matt's Organic Orange Juice this holiday season. This blend of sweet fruits and spices is sure to be a crowd pleaser when you're hosting family this time of year.

ON THE EIGHTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

eight mugs a-mulling, seven flutes a-fizzing, six wassails a-warming, five frozen drinks, four chocolate truffles, three fruitcakes, two frosted scones, and a tart from an elderberry tree.

INGREDIENTS

- 2 bottles of dry red wine (or organic cranberry juice if making a non-alcoholic version)
- 2 cups of Uncle Matt's Organic pulp free OJ
- ½ cup organic sugar
- 2 organic oranges, sliced
- ½ cup organic cranberries
- 10 whole organic cloves
- 4 organic star anise
- 5 organic cinnamon sticks

INSTRUCTIONS

1. Warm orange juice and sugar in a saucepan over medium heat.
2. Stir the sugar and OJ mixture until the sugar fully dissolves.
3. Next add the red wine and spices to the warm saucepan. Let the mulled wine simmer on low for 30 minutes.
4. Pour into glasses and garnish with additional fresh cinnamon sticks, cranberries, orange slices and star anise if desired.

Eat, Drink & Cranberry!

'Tis the season for cranberries! These tart red berries are native to North America and were reportedly served at the very first Thanksgiving feast. Plus, these tart red berries are harvested in the Fall months making them abundantly available for drink mixing, baking and decorating during your holiday festivities.

Next up... wine and cake! (Yep, you read our minds!)



WHY YOU'LL LOVE IT

Ready to sleigh the holiday dessert game? The Lemon Blossom Honeycomb Cake has entered the chat. Featuring our No Sugar Added Lemonade, this dense delicacy makes a statement on any dessert spread. And for even more glad tidings, it's bee-friendly and downright delicious!

INGREDIENTS

CAKE

- 2 3/4 cups all purpose organic flour
- 1 teaspoon organic baking powder
- 1 teaspoon organic baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted organic butter, room temp.
- 3/4 cup granulated organic sugar
- 1/4 cup honey
- 1 1/2 tablespoons organic lemon zest
- 1 1/2 teaspoons organic lemon extract
- 1/2 teaspoon organic vanilla extract
- 4 large organic eggs
- 1/2 cup plain greek organic yogurt
- 1/3 cup Uncle Matt's No Sugar Added Lemonade

LEMON HONEY GLAZE

- 1 1/2 tablespoons honey
- 1 1/2 tablespoons Uncle Matt's No Sugar Added Lemonade
- 1 1/2 tablespoons melted organic unsalted butter

DIRECTIONS

1. Preheat the oven to 325F. Grease the baking pan thoroughly with cooking spray.
2. Stir together the flour, baking powder, baking soda, and salt.
3. Add butter to a stand mixer and cream on medium speed until light and fluffy, about 2-3 minutes. Add honey, sugar, lemon zest, lemon extract, and vanilla extract and continue mixing for 1 minute.
4. Add eggs and scrape down the sides and bottom of the bowl to make sure everything is well incorporated.



5. Add in the yogurt and lemonade, alternating with the flour mixture, until a smooth batter forms.
6. Pour the mixture into the pan and spread it around evenly. Bake on the middle rack of the oven for 32-35 minutes, or until a toothpick comes out clean.
7. Let cool in the pan for 10 minutes, then carefully flip the cake out onto a cooling rack. Meanwhile, whisk together the honey, lemonade and melted butter. Brush the glaze over the warm cake and enjoy!



ON THE NINTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**nine berries baking, eight mugs a-mulling,
seven flutes a-fizzing, six wassails a-warming,
five frozen drinks, four chocolate truffles,
three fruitcakes, two frosted scones,
and a tart from an elderberry tree.**

INGREDIENTS

FOR THE FILLING

- 5 cups raw organic cranberries
- 2 cups Uncle Matt's Organic Orange Juice
- 1 cup organic granulated sugar

FOR THE CRUST

- 2 cups unsweetened coconut shreds
- 2 cups organic rolled oats
- 1/2 cup soaked organic dates
- 1/3 cup melted coconut oil
- 3 tbsp warm water
- 1 tsp cinnamon
- Pinch of salt
- 1/2 cup chopped organic pecans

JAMMY ORANGE CRANBERRY BARS

Guilt-free dessert that uses Uncle Matt's Organic OJ? Sign us up! Filled with clean, flavorful ingredients, this is one sweet treat that'll earn a permanent placement on your holiday dessert table.

INSTRUCTIONS

1. Preheat the oven to 350F. In a deep saucepan or pot, begin cooking cranberries, orange juice, and sugar on medium high heat. Stir frequently. Once the mixture begins to thicken, reduce the heat to medium low and cook until the cranberries are soft and the filling is a jammy consistency (about 20 minutes). Remove from burner.
2. In a food processor, combine unsweetened coconut shreds, salt, cinnamon, and oats until a fine powder forms. Add dates, melted coconut oil, and warm water until a soft, crumbly mixture begins to form. The consistency should be crumbly but then firm when pressed together, if needed, add more water – 1 tbsp at a time.
3. Line a 10"x10" baking dish with parchment paper. Transfer 2/3 of the crust mixture (reserve 1/3 of the mixture) to the dish. Use oiled hands or the bottom of a cup to press the mixture until a crust forms.
4. Bake this bottom layer in the oven for 10-12 minutes on 350F, or until lightly golden. Remove from oven.
5. Increase the oven heat to 425F. Pour filling into the baking dish, on top of the baked crust. Mix 1/2 cup of chopped pecans evenly into the reserved crust mixture. Sprinkle the remaining crust mixture evenly over the filling until fully covered. Lightly press until a loose crust has formed. Bake in the oven until the top crust becomes golden brown, about 12-15 minutes. Allow to cool completely before cutting into. Enjoy for up to 10 days if kept in the fridge!

More cranberry? Of course! We're really big fans of this next cocktail...



CRANBERRY ORANGE MOJITOS

With a festive twist on a classic favorite, our Cranberry Orange Mojitos are not only gorgeous, but delicious! This adult libation is made with Uncle Matt's Organic OJ (of course!) plus mint, lime, cranberry juice and rum for a light finish. Cheers & enjoy!

INGREDIENTS

- 4 organic lime slices
- 1 tablespoon organic sugar
- 4 sprigs organic mint (leaves only)
- 1 cup organic cranberry juice
- ½ cup Uncle Matt's Organic Orange Juice
- 3 ounces white rum
- Ice cubes
- ½ cup soda water (or club soda)

OPTIONAL GARNISHES

- 2 fresh organic orange slices
- 2 tablespoons sugared cranberries
- 2 sprigs mint

SIP TIP:

Want to make a kid-friendly, mocktail version of this holiday sipper? Leave out the rum for a fizzy drink the whole family can enjoy! If mint is too strong for the kiddos, feel free to leave that to the side too, so the little ones can enjoy the sweet flavor combo of all the organic juices!

INSTRUCTIONS

1. First, add the lime slices and sugar to a large pitcher or bowl and muddle until the lime releases its juices and the sugar has mostly dissolved.
2. Next, add the mint leaves to the pitcher and gently muddle with the lime and sugar.
3. Once muddled, add the cranberry juice, Uncle Matt's Organic Orange Juice, and gin to the pitcher. Stir everything together to combine.
4. Fill two cocktail glasses with ice, then pour the mixture from the pitcher into the two glasses. Top each cocktail glass with ¼ cup of soda water and stir to mix.
5. As a final step, garnish with the optional fresh orange slices, sugared cranberries, and fresh mint. Serve and enjoy!

ON THE TENTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**ten treats a-toasting...
nine berries baking, eight mugs a-mulling,
seven flutes a-fizzing, six wassails a-warming,
five frozen drinks, four chocate truffles,
three fruitcakes, two frosted scones,
and a tart from an elderberry tree.**

INGREDIENTS

2 1/4 cups all purpose organic flour
2 tsp ground organic ginger
1 tsp ground organic cinnamon
1/2 tsp ground organic cloves
1/2 tsp nutmeg
1/4 tsp kosher salt
1 tsp baking soda
3/4 cup organic butter, softened
1 cup granulated sugar, plus 2 Tbsp
sugar for coating
1 large organic egg
2 tbsp Uncle Matt's Organic Orange
Juice
1/4 cup molasses
2 tbsp orange zest
Optional: White chocolate chips

These Orange Ginger Cookies are perfect for sharing or taking to your next holiday gathering. Be sure to make an extra batch for yourself because you'll surely want more! With organic ginger, cloves and Uncle Matt's OJ, these cookies are a holiday fave!

INSTRUCTIONS

1. Preheat oven to 350F. Sift together the first 7 ingredients and then set aside.
2. In a large bowl, mix cream together butter and 1 cup of sugar until light and fluffy (about 1-2 minutes) with hand or stand mixer. Add egg to the creamed butter mixture and beat another minute until combined.
3. In a large bowl, mix together cream, butter and 1 cup of sugar until light and fluffy (about 1-2 minutes) with hand or stand mixer.
4. Slowly add the dry ingredients to the wet until they are all incorporated. Chill the dough for one hour, removing from the pans and wax paper.
5. Shape dough into 1-inch balls then roll them in the remaining 2 tbsp of sugar.
6. Place the balls on a parchment lined cookie sheet and slightly flatten using the palm of your hands (make sure cookies are placed about 2 inches away from each other since they will widen when baking.)
7. Bake for 10-12 minutes. Cool and serve.

ORANGE GINGER COOKIES



Watch out for the grinch looking to stifle your holiday fun (turn the page)...



DRINK UP, GRINCHES!

Drink up, grinchies! These festive mimosas definitely don't stink, stank, stunk! Transform your upcoming mimosa batch into a beautifully Grinch-inspired shade of green with a touch of blue curacao added to this classic orange juice and champagne combination. Get a little extra by decorating with heart-shaped strawberry slices for the jolliest Who-liday cocktail this season!

INGREDIENTS

750 ml bottle of Champagne, chilled
4 oz blue curacao
24 oz Uncle Matt's Organic orange juice
4 organic strawberries, sliced

DIRECTIONS

1. Pour 3 ounces of orange juice into each champagne glass (or, slightly less than half full). Add ½ an ounce of blue curacao into each glass. Top each glass with champagne.
2. Garnish each glass with a strawberry slice and serve immediately.

Who in the Whoville is the Grinch?

In case you didn't know, Dr. Seuss' holiday [How the Grinch Stole Christmas](#) is a rhymed verse story centered on the solitary Grinch who steals Christmas items from Whoville, a neighboring village. He scorns the Christmas season and the boisterous festivities customarily celebrated during the holiday; apparently irritated by the happiness of others, he derives pleasure from spoiling other people's merriment. His attempts at destroying his neighbors' Christmas backfire, though, when Whoville citizens gather together to celebrate the holiday. The Grinch returns all the presents and serves as the guest of honor at the celebratory dinner.

In Dr. Seuss' original story book, the Grinch is black and white with pink eyes - it was only in the animated film (1996) that director Chuck Jones decided to make him green.

Random House released the story in book form in 1957. Jim Carrey starred in the 2000 live action film version. Other adaptations include a 1998 musical stage version produced by San Diego's Old Globe Theatre, a Broadway production in 2008 and *Seussical*, the musical, features several Dr. Seuss characters including the Grinch.



INGREDIENTS

PIE

- 1 9-inch prepared organic pie shell
- 3/4 cup granulated organic sugar
- 1 1/2 tsp organic pumpkin pie spice
- 1 tsp organic orange zest (optional)
- 1/2 teaspoon organic salt
- 2 large organic eggs
- 1 15 oz can organic pumpkin puree
- 1 12 oz can organic evaporated milk
- 1/4 cup Uncle Matt's orange juice
- 1 tsp organic vanilla extract

ORANGE WHIPPED CREAM

- 1 cup organic heavy cream
- 3 tbsp organic powdered sugar
- 1/4 cup Uncle Matt's orange juice
- Optional: 1/2 tsp organic vanilla extract

CITRUS PUMPKIN PIE

Orange, Pumpkin, Pie...You better be-LEAF this is a holiday recipe you'll want to try! Fill your home with all the festive feels with our hint of citrus pumpkin pie. Better yet, this recipe can be modified to be dairy or gluten free, so you can enjoy this decadent dessert however you prefer.

ON THE ELEVENTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

**eleven warm pies piping,
ten treats a-toasting, nine berries baking, eight
mugs a-mulling, seven flutes a-fizzing,
six wassails a-warming,
five frozen drinks, four chocolate truffles,
three fruitcakes, two frosted scones,
and a tart from an elderberry tree.**

INSTRUCTIONS

1. Preheat oven to 375F. Place the pie dough into a 9" deep pie dish and crimp the edges.
2. In a large mixing bowl, stir together the sugar, pumpkin pie spice, salt and orange zest. Whisk in the eggs, pumpkin, evaporated milk, orange juice and vanilla extract until smooth.
3. Pour into the prepared pie crust. Bake for 25 minutes uncovered, then remove from oven and cover the edges of the crust with aluminum foil (to prevent burning). Return to oven for additional 30-35 minutes (for a total of 55-60 minutes), until the center of the pie is set, but still a little wobbly.
4. Remove from oven and let cool completely, then chill in the refrigerator for at least 2 hours.
5. To make the whipped cream, add the heavy cream and powdered sugar to a stand mixer and beat on medium with the whisk attachment until medium peaks form. Add in the orange juice and vanilla and continue mixing just until incorporated.
6. Top the pumpkin pie with whipped cream and orange slices.

Up next: Cozy up with this winter warmer to go with your perfect pie...



SUPERFRUIT APPLE CIDER

Let's mistle-toast to the holiday season! Uncle Matt's Organic Superfruit Punch makes its holiday recipe debut in this tart Superfruit Apple Cider. It's packed with antioxidant-rich superfruits for guilt-free, family-friendly sippin' during the most wonderful time of the year. Cheers!

INGREDIENTS

- 2 cups organic apple cider, chilled
- 2 cups Uncle Matt's No Sugar Added Superfruit Punch, chilled
- 1 cup ginger ale or club soda, chilled

GARNISH

cinnamon stick and lemon wheel

INSTRUCTIONS

1. In a large pitcher, stir together the apple cider, superfruit punch and ginger ale or club soda.
2. Pour into glasses filled with ice. Garnish with a cinnamon stick and lemon wheel and enjoy!





ON THE TWELFTH DAY OF CHRISTMAS UNCLE MATT GAVE TO ME...

twelve cocktails chilling, eleven warm pies piping, ten
treats a-toasting, nine berries baking,
eight mugs a-mulling, seven flutes a-fizzing,
six wassails a-warming, five frozen drinks,
four chocolate truffles, three fruitcakes,
two frosted scones,
and a tart from an elderberry tree.

INGREDIENTS

- 3 cups frozen organic chopped pineapple
- 2 cups organic vanilla ice cream (plus 2 extra
tablespoons softened for garnish, optional)
- 1 cup Uncle Matt's Organic Pulp Free Orange Juice
- 3 oz coconut rum
- 3 oz blue caracao
- Shredded coconut, optional for garnish

INSTRUCTIONS

Blend all ingredients (except for the garnish) in a
blender until smooth. Dip the edges of your glass in
the softened ice cream and roll in shredded coconut.
Pour blended mixture into glasses and enjoy.

Whether you make this a
mocktail or cocktail, you'll
feel Jack Frost nipping at
your nose while sipping this
beverage! Impress your hol-
iday house guests and make
spirits bright with this fun
and festive treat drink.

What's a festively fun cocktail without a holly jolly dessert?



INGREDIENTS

VANILLA LAYER

- 1 cup organic milk
- 1/2 cup organic condensed milk
- 2 tbsp organic vanilla extract
- 1 tsp organic agar powder

INSTRUCTIONS

Bring to boil to activate the agar.
Pour as a first layer into the molds.
Let it set for 30 minutes.

ORANGE LAYER

- 2 cups Uncle Matt's Organic Ultimate Defense
- 1 tsp organic agar powder
- 1 tsp organic vanilla extract

INSTRUCTIONS

Bring to boil. Pour as a second layer.
Let it cool.
Refrigerate for 2 hours.

Garnish with blueberries and fresh rosemary. Serve and enjoy!

If you're unfamiliar with the delicious delights of panna cotta, you're in for a flavorful treat! Originally from Italy, it's a sweet, creamy delicacy that combines pudding and gelatin to make a buoyant "cooked cream" custard-type dish.

Grab a spoon and swoon over this Panna Cotta recipe that's layered with Uncle Matt's Organic Ultimate Defense! This classic Italian dessert gets a healthy boost from vitamin C, turmeric and probiotics, so go ahead and indulge.

FROM OUR GROVE TO YOUR GLASS. EVERY SIP HAS A STORY.



No matter which sips and sweets you choose to create this time of year, we hope you enjoy them with the ones you cherish most. On behalf of the Uncle Matt's Organic family, we wish you and yours the merriest Christmas, the happiest holidays and a joyous New Year! Cheers!