








# DECEMBER 2024



Daily in-house lunch guests 60 & over ~ \$7 suggested contribution for NACOG Clients, \$7 payment for non-NACOG, all others a \$10 required payment. Reservations ~ please call 928-282-2834 the day prior. Services funded by the Older Americans Act, SSBG funds, and the State of Arizona. Funding is allocated on a regional basis from AZDES, DAAS to NACOG Aging. Menu subject to change based on available food items. THANK YOU!

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2) Spinach & Tomato Quiche Roasted Potatoes & Onions Cottage Cheese Banana Pudding	3) Shepherd's Pie Broccoli & Cheese Casserole Dinner Roll House Salad Peaches	4) Pot Roast Spaghetti Squash Dinner Roll House Salad Baked Apples	5) Chicken Teriyaki Brown Fried Rice Stir-fry Veggies House Salad Fortune Cookies	6) Pork Roast Stew Dinner Roll House Salad Cookies
9) Chicken Fried Steak Mashed Potatoes Peas & Carrots House Salad Strawberries	10) Hearty Tomato Soup ½ Ham Sandwich Chips House Salad Brownies	11) Beef Broccoli Stir Fry Veggies Fried Rice House Salad Almond Cake	12) Taco Casserole Black Beans Mexican Blend Veggies Diced Tomatoes & Lettuce Rice Pudding	13) Baked Ziti Squash Medley Garlic Bread House Salad Jell-o
16) Sloppy Joes w/Bun Oven Fries Veggie Blend House Salad Fruit	17) Chicken Parmesan Spaghetti Zucchini House Salad Birthday Cake	18) Pepper Steak Sweet Potato Fries House Salad Cookies	19) Pork Roast & Gravy Potatoes Glazed Carrots House Salad Apple Bars	20) Baked Ham Scallop Potatoes Green Beans House Salad Gingerbread Cake
	24) CLOSED 	25) CLOSED 	26) Breaded Fish Rice Pilaf Veggie Blend Coleslaw Lemon Bars	27) Restaurant Partner  El Rincon
30) Meatloaf Mashed Potatoes Green Peas House Salad Chocolate Cake	31) 		<b><i>The Sedona Community Center staff wishes everyone a very happy &amp; healthy holiday season!</i></b>	

## Candy Cane Dessert Squares

### Ingredients:

Crust:

2 cups finely crushed chocolate wafer cookies

1/2 cup butter, melted

3 tablespoons sugar

**Instructions:** Butter the bottom of a 9x13-inch baking dish. Combine all crust ingredients in a bowl. Press into bottom of prepared baking dish. Set aside.

### Chocolate Layer

### Ingredients:

1 cup semi-sweet chocolate chips

2/3 cup heavy whipping cream

**Instructions:** Melt chocolate chips and whipping cream in a pan over low heat, stirring occasionally, until smooth, about 4 to 5 minutes. Pour over crust. Place in freezer while making filling (at least 10 minutes).

### Filling

### Ingredients:

1 cup confectioners' sugar

2 packages (8-ounces each) cream cheese, softened

2 teaspoons peppermint extract

1-1/2 cups heavy whipping cream, whipped

2/3 cup crushed red or green hard peppermint candies

24 small candy canes (optional)

**Instructions:** In a bowl, combine confectioners' sugar, cream cheese and peppermint extract. Beat at low speed, scraping bowl often, until smooth and creamy. Gently stir in whipped cream and crushed candies. Spread evenly over chocolate layer. Sprinkle with additional crushed candy, if desired. Freeze for 4 hours or overnight.

**Meals on Wheels Clients ~ Please call us at 928-282-2834**  
if you know you are not going to be home for a meal delivery. We ask that you call us as soon as you know, or before 9:30am on the day you won't be home.

