

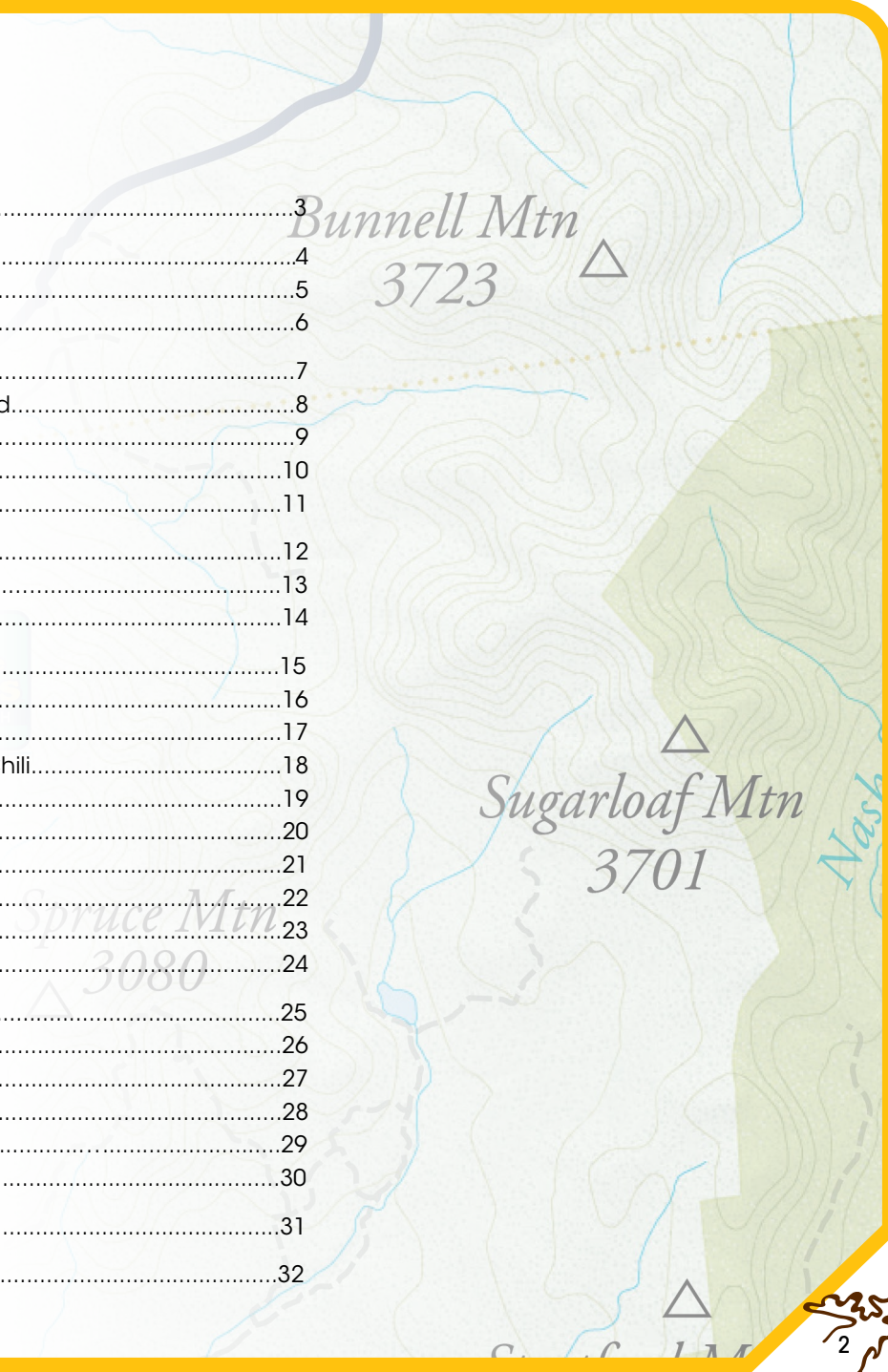


EXPERIENCE NORTHERN NEW HAMPSHIRE'S CULINARY DELIGHTS WITH THESE RECIPES



TABLE OF CONTENTS

INTRODUCTION.....	3
BEVERAGES.....	4
Fuller's Sugarhouse Maple Margarita.....	5
The Lancaster Historical Society Switchel.....	6
BAKERY & BREAKFAST.....	7
Appalachian Mountain Club High Mountain Huts Honey Oatmeal Bread.....	8
Omni Mount Washington Resort Birchemuesli.....	9
Tall Timber Lodge Buttermilk Pancakes.....	10
Team O'Neil Rally School Rallyberry Coffee Cake.....	11
HEALTHY SNACKS & VEGETABLES.....	12
Bear Rock Adventures Trail Mix.....	13
Ride the Wilds Sautéed Fiddlehead Ferns with Parsley & Garlic.....	14
MEAT, POULTRY, AND FISH.....	15
Carlson's Lodge Swedish Style Spaghetti & Meatballs.....	16
Colebrook Country Club Garlic Beef Enchiladas.....	17
Great Glen Trails and Mount Washington Auto Road's Glen View Café Chili.....	18
Mountain View Grand Resort & Spa Venison.....	19
North Country Chamber of Commerce Moose Chili.....	20
The Rocks Estate Maple Teriyaki.....	21
Cabins at Lopstick Northwood's Grouse.....	22
Wingzilla Chicken Wings.....	23
Rainbow Grille's Salmon with Maple Dijon Cream Sauce.....	24
DESSERTS.....	25
Gorham Moose Tours Chocolate Moose Cookies.....	26
Mount Washington Cog Railway Peppersass Cookies.....	27
Santa's Village White Chocolate Dipped Ginger Cookies.....	28
Jericho ATV Festival Dirt Cake.....	29
RiverFire Pumpkin Pie.....	30
INDEX.....	31
MAP.....	32



INTRODUCTION

Discover the flavors and traditions of New Hampshire's Grand North. With its rugged mountains, untamed wilderness, fresh air, and natural beauty, this region of New Hampshire is like nowhere else in the Northeastern United States.

The extraordinary experience that is New Hampshire's Grand North is only limited by what you can imagine. You are sure to find an array of outstanding activities to enhance your visit, including world-class family-friendly attractions and one of the best inter-connected ATV trail networks in the world. You'll find the northeast's highest peak — Mount Washington — which you can summit by train, car, foot, skis and more. You'll also find some of the most beautiful lakes and rivers in New England. Quaint, locally owned shops and restaurants are peppered throughout the area, with their owners ready to welcome visitors.

Dining options vary from the elegant dining rooms of our Grand Hotels to the cozy pancake parlor down the street. Lodging in New Hampshire's Grand North can accommodate families looking for a campsite, or a couple searching for the perfect B&B for their get-a-way weekend.

The Grand North has many regional foods that are rooted in history, like Native Americans' use of maple sap. Savor the flavors and traditions of the cuisine of this region in your home through this cookbook. It is a collection of recipes for appetizers, entrees, and desserts - all provided by our region's dining and lodging establishments, attractions, and outdoor adventures.

Enjoy this taste of New Hampshire's Grand North!



Partners of New Hampshire Grand supplied the recipes and photos used in this cookbook.

BEVERAGES

Bunnell Mtn
3723



Sugarloaf Mtn
3701

FULLER'S SUGARHOUSE MAPLE MARGARITA

INGREDIENTS

2 oz tequila

Juice of 1 lime

1 oz Fuller's Sugarhouse pure maple syrup

Ice

Margarita salt

DIRECTIONS

1. Mix tequila, lime juice and maple syrup in a cocktail shaker.
2. Rim glass with salt, then pack glass with ice.
3. Shake and strain mix into glass.



FULLER'S SUGARHOUSE – LANCASTER, NH

Fuller's Sugarhouse maple products are considered the Best in NH – Best in World! Shop in person or online at the family-owned business and treat yourself or send a package of pure joy to your family and friends. They'll think of you every time they pour that liquid gold over their piping hot pancakes or waffles!



THE LANCASTER HISTORICAL SOCIETY SWITCHEL

INGREDIENTS

- ½ cup apple cider vinegar
- ¼ cup molasses
- ½ cup sugar or honey
- 1½ tsp ground ginger
- 2 quarts water

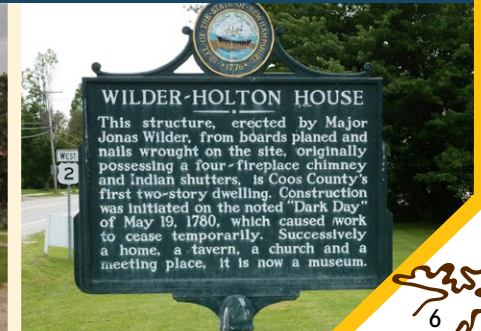
DIRECTIONS

1. Measure vinegar, molasses, sugar or honey and ginger into 2 quart pitcher.
2. Add cold water to fill and stir to dissolve everything.
3. Let the mix mellow overnight, blending the ginger with the molasses.
4. Serve in tall ice filled glasses.



THE LANCASTER HISTORICAL SOCIETY – LANCASTER, NH

Located in the historic Wilder-Holton House, the Lancaster Historical Society hosts many town events and keeps the history of Lancaster, NH alive. Don't miss the flea markets they host every other Sunday from May to October.



BAKERY & BREAKFAST



APPALACHIAN MOUNTAIN CLUB HIGH MOUNTAIN HUTS HONEY OATMEAL BREAD

INGREDIENTS

1 cup warm water	¼ cup molasses
½ tsp honey	1 tsp salt
1½ tsp yeast	½ cup cooked oatmeal
¾ cup flour	2½ - 3 cups white flour
3 tbsp oil	Oil
	1 - 2 tsp melted butter

DIRECTIONS

1. Dissolve honey in water and sprinkle in yeast. Let stand for 5 minutes to activate yeast.
2. Mix in ¾ cup flour and let stand for 20 minutes to create Sponge.
3. In a separate bowl, combine ingredients for Mix. Hold back ½ cup flour to add as needed.
4. Add Mix to Sponge, slowly adding additional flour until the dough can be turned onto a floured surface to be kneaded. (Oatmeal will cause this dough to stay sticky.)
5. Knead dough 5 minutes, then let dough rest 15-20 minutes.
6. Knead until dough forms a smooth ball that is slightly sticky, adding additional flour carefully as needed.
7. Oil a large bowl then place dough in bowl and oil top of dough. Cover to prevent dough from drying out. Let rise in a warm place for 2 hours or until doubled.
8. Punch dough down and knead for 5 more minutes. Form into a smooth loaf shape and place in oiled bread pan. Brush crust liberally with melted butter. Let rise until doubled.
9. Bake in a preheated 375° F oven for 40 - 50 minutes until evenly browned on top and bottom. Loaf should sound hollow when tapped. For a harder crust, remove loaf from pan and return to oven for 5 minutes.



APPALACHIAN MOUNTAIN CLUB HIGH MOUNTAIN HUTS

Whether you are an experienced mountaineer or taking your children on their first hike, the Appalachian Mountain Club's eight High Huts are renowned for their unique mountain hospitality – from knowledgeable caretakers who love to regale visitors with the legends and lore of these mountains to full service meals and overnight accommodations. Don't miss a visit to the AMC's Highland Center in Crawford Notch – an ideal base for your White Mountain escape.



OMNI MOUNT WASHINGTON RESORT BIRCHERMUESLI

INGREDIENTS

- | | |
|-------------------------|---|
| 2½ cups rolled oats | 1½ granny smith apples, peeled and grated |
| ¾ cup water | 1½ cups mixed berries |
| ⅓ cup fresh lemon juice | ⅔ cup whipped cream |
| ⅓ cup cream | ¼ cup vanilla yogurt |
| ½ cup maple syrup | |

DIRECTIONS

1. Combine oats, water, lemon juice, cream and syrup.
2. Stir in apple, whipped cream and yogurt.
3. Gently fold fresh berries in just before serving.

Note: This dish is best if made just before serving.



OMNI MOUNT WASHINGTON RESORT - BRETTON WOODS, NH

A National Historic Landmark, the Omni Mount Washington Resort features luxurious décor, stunning natural surroundings and outstanding amenities including the Donald Ross-designed golf course, alpine and Nordic ski centers, a signature spa, decadent dining facilities and nine high-flying zip-lines. At the end of the day, kick back and relax on the hotel's wide veranda and watch the sun set and a thousand stars come out over the New England's tallest mountains.



TALL TIMBER LODGE BUTTERMILK PANCAKES

INGREDIENTS

- | | |
|---------------------|----------------------|
| 1 cup flour | 1 large egg |
| 1 tbsp sugar | 1 cup buttermilk |
| 2 tsp baking powder | 1 tbsp vegetable oil |
| ½ tsp baking soda | Berries (optional) |
| ½ tsp salt | Syrup |

DIRECTIONS

1. Whisk together flour, baking powder, baking soda, salt, and sugar in a medium bowl.
2. Add egg, buttermilk, and oil and whisk to combine. Batter should have small lumps.
3. Heat griddle to 375° F over medium-high heat. Spray with cooking spray.
4. Using a large ladle, pour about ½ cup pancake batter, in pools, onto griddle. Scatter with berries, if using. When pancakes have bubbles on top and are slightly dry around edges, (about 2 ½ minutes) flip over. Cook until golden on bottom, about 1 minute. Serve with syrup.



TALL TIMBER LODGE - PITTSBURG, NH

Surrounded by the Connecticut Lakes, the headwaters of the Connecticut River, and many remote streams and ponds, Tall Timber Lodge is a four-season sporting camp resort, offering licensed professional guides for fly fishing and bird hunting enthusiasts, spa services, boat and snowmobile rentals. Your complete North Woods adventure!



TEAM O'NEIL RALLY SCHOOL RALLYBERRY COFFEE CAKE

INGREDIENTS

- | | | |
|-------------------|---------------------|--|
| ½ cup butter | 1½ - 1¾ cup flour | 1 cup chopped nuts |
| 1 cup sugar | 1 tsp baking powder | 1 cup "rallyberries" or substitute blueberries |
| 2 eggs | 1 tsp baking soda | ¼ cup sugar |
| ½ pint sour cream | A pinch of salt | 1 tsp cinnamon |
| 1 tsp vanilla | 1 tsp lemon juice | |

DIRECTIONS

1. Beat butter, sugar, and eggs together. Add flour, baking powder, salt, baking soda and sour cream alternately to mixture.
3. Add vanilla, lemon juice, nuts and berries, set batter aside.
4. Mix together ¼ cup sugar and 1 tsp cinnamon, set aside.
5. Pour half of batter into a greased 8x8 inch pan. Sprinkle with a little more than half of cinnamon mixture. Add remaining batter and sprinkle remaining cinnamon mixture.
6. Bake at 375° F for 30 - 35 minutes.



TEAM O'NEIL RALLY SCHOOL - DALTON, NH

The industry leader in loose surface driving, Team O'Neil offers programs for new drivers to current aspiring champions. Looking for a taste of rally driving? One day classes will give you an excellent foundation and understanding of the basic techniques and skills necessary to start rallying. If the One Day Rally Experience isn't enough to satisfy your rally needs, stay for the full 5-day course!



HEALTHY SNACKS & VEGETABLES



Bunnell Mtn

3723

Sugarloaf Mtn

3701

BEAR ROCK ADVENTURES TRAIL MIX

INGREDIENTS

- | | |
|----------------------------------|----------------------------|
| 1 cup unsweetened coconut flakes | ½ cup raw sunflower seeds |
| 1 cup raw almonds | 1 cup dried cranberries |
| 1 cup raw walnuts | ¾ cup dark chocolate chips |
| 1 cup lightly salted cashews | |

DIRECTIONS

1. Place coconut flakes in a small skillet on stove. Toast over medium-low heat until lightly golden and fragrant, gently stirring for 2 - 3 minutes, watching coconut carefully so it does not burn. Cool coconut before mixing with other ingredients.
2. Mix all ingredients in a large bowl.
3. Store trail mix in airtight container at room temperature.



BEAR ROCK ADVENTURES - PITTSBURG, NH

Located on Ride the Wilds' 1,000-plus-mile interconnected trail system, Bear Rock Adventures can outfit you with everything you need for an exceptional ATV ride, whether you want to seek mountaintops for extended vistas, see wildlife in its natural habitat, conquer challenging trails, or simply try an entirely new adventure. You can take a self-guided tour, or have an experienced tour guide lead the way.



RIDE THE WILDS SAUTÉED FIDDLEHEAD FERNS WITH PARSLEY & GARLIC

INGREDIENTS

- 1 lb fiddleheads
- 2 tbsp finely chopped fresh parsley
- 1 or 2 garlic cloves, minced very fine
- Salt and freshly ground black pepper to taste
- ¼ cup butter or extra-virgin olive oil

DIRECTIONS

1. Trim any brown ends off of fern shoots, then wash fiddleheads in cold water, pulling the paper-like brown skin off as you go. Drain and pat dry.
2. Heat half of the butter (or olive oil) in a large skillet over medium heat.
3. Add fern shoots to the skillet and turn heat to medium-high. The ferns should sizzle, but don't allow butter to burn.
4. Toss and stir for about 5 minutes.
5. Crush minced garlic with the back of a spoon or side of a large knife.
6. Add rest of butter (or oil), garlic, and parsley. Continue cooking for one minute longer or until you can smell the garlic and the ferns are tender.
7. Season with salt and pepper.



RIDE THE WILDS

Jump on your rig and ride along miles and miles of trail through the rugged forested landscape of the New Hampshire's Grand North, where the views are incomparable and the trails deliver hours of riding fun. Ride the Wilds offers three seasons of ATV riding, providing access to more than 1,000 miles of interconnected trails, a riding experience that you have only just long imagined.



MEAT, POULTRY & FISH



Burnell Mtn
3723

Sugarloaf Mtn
3701

CARLSON'S LODGE SWEDISH STYLE SPAGHETTI & MEATBALLS

INGREDIENTS

FOR MEATBALLS

1 tbsp butter
¼ cup finely chopped onion
⅓ cup plain bread crumbs
1¼ cup milk
½ lb ground beef

½ lb ground pork
1 egg
½ - 1 tsp salt
¼ tsp allspice
¼ tsp pepper
2 - 3 tbsp butter

FOR BROWN GRAVY

Pan drippings (from meatballs)
1 tbsp flour
¾ cup milk or water
Salt and white pepper to taste
Instant beef bouillon (optional)

FOR WHITE CREAM SAUCE

1 tbsp flour
⅞ cup light cream or milk
Salt and white pepper to taste

DIRECTIONS

(1 - 5 for meatballs, 6 - 8 for brown gravy, 9 - 11 for white sauce)

1. Melt butter in skillet and sauté onions until golden brown then set aside.
2. In bowl, mix milk & bread crumbs, letting crumbs absorb milk.
3. Add meat, egg, onions, allspice, salt and pepper to breadcrumbs and milk, mixing thoroughly until smooth.
4. Shape meat mixture into walnut-sized balls.
5. Melt butter in skillet and fry balls in small batches. Save pan drippings.
6. Mix flour and milk, then add to pan drippings.
7. Simmer 5 minutes, adding more milk if sauce is too thick.
8. Season with salt and pepper to taste. If desired, add beef bouillon.
9. Mix flour and milk, then add to pan drippings.
10. Simmer 5 minutes, adding more milk if sauce is too thick.
11. Season with salt and pepper to taste.
12. Spoon white cream sauce over cooked spaghetti, top with meatballs and brown gravy.



CARLSON'S LODGE - TWIN MOUNTAIN, NH

A true White Mountain getaway in any season! Let Carlson's be your home away from home while you explore the great outdoors or just enjoy the ambiance and elegance that is the White Mountains. Relax on our front porch and watch the sun glimmer off of North Twin, or enjoy the nearby hiking trails, downhill and nordic skiing, or snowshoeing.



COLEBROOK COUNTRY CLUB GARLIC BEEF ENCHILADAS

INGREDIENTS

FOR ENCHILADAS

1 lb ground beef	1 tsp salt
1 medium onion, chopped	1 tsp garlic powder
1-2 tbsp cooking oil	½ tsp ground cumin
2 tbsp flour	¼ tsp rubbed sage
1 tbsp chili powder	14½ oz can stewed tomatoes

FOR SAUCE

4 - 6 garlic cloves, minced	1 tbsp chili powder
⅓ cup butter	1 tsp ground cumin
½ cup flour	1 tsp rubbed sage
14½ oz can beef broth	½ tsp salt
15 oz can tomato sauce	10 flour tortillas (7 in)
	2 cups (8 oz) shredded Colby-Jack cheese

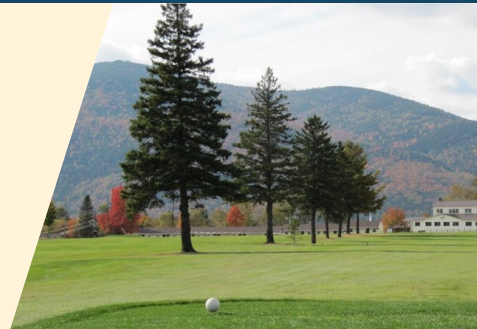
DIRECTIONS

1. Cook beef and onion in oil over medium heat until meat is no longer pink; drain fat.
2. Add flour and seasoning, mixing well. Stir in tomatoes and bring to a boil. Reduce heat, cover and simmer for 15 minutes, then set meat mixture aside.
3. In another saucepan, sauté garlic in butter until tender. Stir in flour until blended. Gradually add broth, bring to a boil for 2 minutes, stir often. Then stir in tomato sauce and seasonings, heating through.
4. Pour about 1½ cups of sauce into an ungreased 13 x 9 inch baking dish.
5. Spread about ¼ cup beef mixture down center of each tortilla, topping with 1-2 tbsp cheese. Roll up tightly; place seam side down over sauce on pan. Top with the remaining sauce.
6. Cover and bake at 350° F for 30-35 minutes.
7. Sprinkle with remaining cheese & bake uncovered 10-15 min. until cheese is melted.



COLEBROOK COUNTRY CLUB - COLEBROOK, NH

Located directly on the Ride the Wilds and snowmobile trail networks, with plenty of parking, with local shops and restaurants within a half mile of the trail. Guests can enjoy a full restaurant and lounge. The perfect place to begin or end your ATV or snowmobiling trip. In the summer, enjoy the beautiful 60-acre golf course.



GREAT GLEN TRAILS & MOUNT WASHINGTON AUTO ROAD'S GLEN VIEW CAFÉ CHILI

INGREDIENTS

- | | |
|--------------------------------|--|
| 2 lbs ground beef | 4 oz chili sauce |
| 1 green bell pepper, diced | ¼ cup chili powder |
| 1 large onion, diced | 2 tbsp hot pepper relish or crushed red pepper, to taste |
| 1 cup beef broth | 2 cans red kidney beans (16 oz) |
| 1 can crushed tomatoes (28 oz) | Cooking oil |
| 1 can tomato sauce (28 oz) | |

DIRECTIONS

1. In a fry pan on stovetop, sauté beef, bell pepper & onion in oil until brown.
2. Place the beef mixture into a crock pot, set on low.
3. Add beef broth, crushed tomatoes, tomato sauce, chili sauce, and hot pepper relish (or crushed red pepper).
4. Cook for 6 hours, stirring occasionally.
5. Add kidney beans, then cook for 1 additional hour, uncovered.



GREAT GLEN TRAILS & MOUNT WASHINGTON AUTO ROAD

For over 150 years, visitors have toured the Mt. Washington Auto Road - the first and oldest man-made attraction in the entire country that climbs 4,700 feet from the base to reach more than a mile in the sky! In the winter months, the adventure begins on the Mt. Washington SnowCoach as you enter a treeless, subarctic zone at 4,300 feet above sea level. Family fun continues year-round at Great Glen Trails Outdoor Center with hiking, snow tubing, cross-country skiing or lunch with the best views around at the Glen View Café.



MOUNTAIN VIEW GRAND RESORT & SPA VENISON

INGREDIENTS

7 oz venison loin	Graham cracker crumbs	2 sprigs of rosemary
1 leek, whole	2 oz fresh blueberries	4 oz butter
4 oz snap peas	Extra virgin olive oil	1 qt veal stock
Butter	Salt to taste	2 cloves of garlic

DIRECTIONS

1. Make a veal reduction by bringing veal stock to a simmer in a medium sized sauce pan. Remove any impurities that rise to the top with a ladle. Add 1 sprig of rosemary and two cloves of garlic, continuing to simmer until sauce is reduced by $\frac{3}{4}$ th. Adjust seasoning with salt and strain through a fine strainer. Reserve sauce for plating.
2. Slice leeks into $\frac{3}{4}$ " rings leaving the middle intact. Wash and pat dry. Gently cook leeks in a little butter, water, and salt until just becoming tender then place on paper towel to dry. Once dry, place in a lightly oiled sauté pan and place over high heat. Allow pan to smoke for 15 seconds, then turn heat off while never moving the leeks. This is to give one side a clean char.
3. Remove the tuff stem from snap peas. Gently cook in a little butter, water and salt until tender and bright green.
4. Cut blueberries in half and sprinkle with salt and extra virgin olive oil. Place mixture on a baking sheet and cook in a low oven or dehydrator for 8 hours.
5. Season venison liberally with salt and cook on medium heat in a sauté pan with oil. Once meat is cooked, rest on wire rack and place fresh rosemary on top of the meat. Brush with butter allowing meat to rest for 10 minutes before serving.
6. Place the rested meat and leeks in a hot oven for 30 seconds to heat. Sprinkle graham cracker crumbs and salted blueberries on the plate. Slice and plate the venison. Add the heated charred leeks and snap peas. Finish with veal reduction.



MOUNTAIN VIEW GRAND RESORT & SPA - WHITEFIELD, NH

The historic Mountain View Grand Resort & Spa combines first-class comfort with casual elegance and attentive, personalized service. Enjoy a wide range of amenities and activities, from golf to mountaineering, spa treatments, health and wellness center activities, indoor and outdoor pools, Mountain View Farm, campfires, axe-throwing, dog sled adventures, movie theater and more!



NORTH COUNTRY CHAMBER OF COMMERCE MOOSE CHILI

INGREDIENTS

4 lbs ground moose burger	4 cans chicken broth (14 oz)
4 onions, chopped	4 cans sweet corn, drained
16 cloves of garlic, minced	8 tbsp chili powder
1 1/3 cups of tomato paste	8 tbsp apple cider vinegar
4 cans diced tomatoes (14 oz)	8 tbsp brown sugar
4 cans red kidney beans, rinsed (14 oz)	4 tsp salt
4 cans white kidney bean, rinsed (14 oz)	4 tsp pepper

DIRECTIONS

1. Brown meat in frying pan on medium heat.
2. Add onions and garlic and sauté for 10 minutes.
3. Pour meat, onions, and garlic into crockpot, then add rest of ingredients.
4. Cook on low for 8 hours.



NORTH COUNTRY CHAMBER OF COMMERCE - COLEBROOK, NH

Celebrate all things Moose at the annual North Country Moose Festival! Hosted by the North Country Chamber of Commerce, the event is held annually the weekend before Labor Day. Festivities include a moose calling contest, moose chili, bluegrass music, local crafters, maple syrup tasting contest and fireworks!



THE ROCKS ESTATE MAPLE TERIYAKI

INGREDIENTS

- 1/3 cup maple syrup
- 1/3 cup dry white wine
- 3 tbsps soy sauce
- 1 small onion, minced
- 2 cloves garlic, minced
- Freshly ground black pepper
- Meat, poultry or salmon

DIRECTIONS

1. Combine maple syrup, white wine, soy sauce, onion, garlic and black pepper in a shallow non-aluminum bowl.
2. Marinate all day if using meat. Marinate for 4 hours if using salmon.
3. Cook as desired according to food that was marinated.



THE ROCKS ESTATE - BETHLEHEM, NH

The Rocks Estate is best known as a popular New Hampshire Christmas tree farm. But as the North Country Conservation & Education Center for the Society for the Protection of New Hampshire Forests, the 1,400-acre property offers much more. Visit The Rocks to find a tree, learn about the maple sugaring process, enjoy a picnic in the formal gardens, look for wildlife, or just enjoy the view!



CABINS AT LOPSTICK NORTHWOOD'S GROUSE

INGREDIENTS

1½ cups wild rice, divided
3 cups grouse or chicken stock
Breasts from 4 grouse, skinned (or pheasant, partridge, chicken, turkey)
Salt to taste
¼ cup butter, divided
½ cup rye, barley or whole wheat flour

1-2 lbs fresh mushrooms, sliced
2 garlic cloves, minced
1 tsp dried thyme
1 cup cranberries
¼ cup fruit syrup (any fruit syrup will do - gooseberry, cranberry or blueberry preferred)
¼ cup cider vinegar

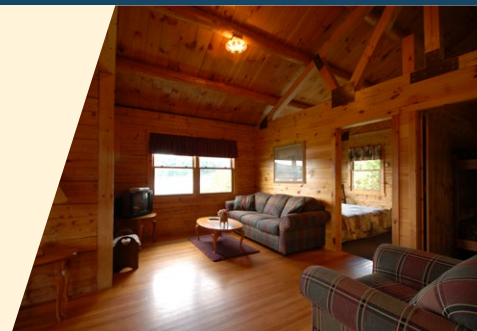
DIRECTIONS

1. Salt grouse breasts well and set aside.
2. Simmer 1 cup wild rice in broth until tender, then drain and set aside in a covered bowl.
3. In a spice grinder, grind remaining ½ cup of rice into a powder. Mix ground rice with rye flour. Dredge grouse breasts in this mix.
4. Heat 3 tbsp of butter in a large pan, then sauté breasts until just barely done, about 4 - 5 minutes per side. Set breasts aside.
5. Add remaining butter to pan and turn heat to high, then add mushrooms. Shake pan to prevent mushrooms from sticking to the bottom, sautéing until mushrooms are soft. Add salt, garlic and thyme, cooking about 8 minutes to brown.
6. Add cranberries, cooking until they start to pop. Add wild rice, vinegar and fruit syrup, tossing to combine. Serve rice mix with grouse.



CABINS AT LOPSTICK - PITTSBURG, NH

Located in New Hampshire's Connecticut Lakes Region, the Cabins at Lopstick offers cozy housekeeping cabins on First Connecticut Lake, Back Lake, or on the river with a spectacular view. Enjoy these numerous fishing opportunities, and to complete your adventure, choose from motor boat, kayak and canoe rentals, guide services, as well as snowmobile rentals in the winter.



WINGZILLA CHICKEN WINGS

INGREDIENTS

- | | |
|--------------------------------------|-----------------------|
| 3 lbs chicken wings | ½ tsp cayenne pepper |
| Vegetable oil | 1 tsp paprika |
| 1 tsp salt | 1 tbsp thyme |
| 1 tsp pepper (white or black pepper) | 1 tbsp onion powder |
| 1 tbsp garlic powder | 1 tsp bouillon powder |

DIRECTIONS

1. Preheat oven to 425° F.
2. Wash and dry chicken wings.
3. Place wings in large bowl and toss with seasonings.
4. Drizzle wings lightly with oil.
5. Spray baking sheet generously with cooking spray.
6. Place wings in a single layer on a baking sheet and place in hot oven.
7. Cook for 35 - 45 minutes, depending on size of the wings, turning once halfway through.



WINGZILLA - BERLIN, NH

Wingzilla is a Barbeque Chicken Wing Cook-Off Competition and "Luck of the Draw" Horse Shoe Tournament hosted by the Androscoggin Valley Chamber of Commerce. Visitors can put their taste buds to the test in the Killazilla Hot Wing Eating Contest or give it their best toss in the Cornhole Contest.



RAINBOW GRILLE'S SALMON WITH MAPLE DIJON CREAM SAUCE

INGREDIENTS

½ cup brown sugar	1 lb trimmed, fresh salmon fillet
¼ cup smoked paprika	2 tsp olive oil
4 tsp kosher salt	1 cup heavy cream
4 tsp cayenne pepper	2 tbsps Dijon-style mustard
1 tsp fried thyme	2 tbsps maple syrup

DIRECTIONS

1. Mix brown sugar, paprika, salt, pepper & thyme in small bowl to create salmon rub.
2. Cut salmon into 2 equal servings. With skin-side down, rub top of fillet with olive oil and sprinkle with Salmon Rub generously. Let rest for 15 minutes.
3. Bring cream to a boil and simmer until reduced to $\frac{3}{4}$ cup, approximately 3 min.
4. Add mustard and maple syrup to reduced cream and boil to thicken for 3 more min.
5. Season sauce with salt and pepper to taste.
6. Cook salmon over medium-high heat on an oil sprayed charcoal grill or in a non-stick grill pan, placing salmon fillets with rub side down. Cook for one minute, then rotate fillets to make diamond shaped grill marks. Before turning fillets over, lightly baste or spray fillet with olive oil to prevent sticking. One inch thick fillets take approximately 4 minutes per side, add a few extra minutes to cooking time for well-done salmon.
7. To serve, place a small amount of Maple-Dijon Sauce on the plate, then top with cooked salmon, drizzling remaining sauce on top.



RAINBOW GRILLE & TAVERN - PITTSBURG, NH

Rainbow Grille & Tavern offers the finest dining in the Connecticut Lakes Region in a relaxed North Woods atmosphere. It's the perfect spot for a romantic candlelight dinner for two or an enjoyable dinner with the family.



DESSERTS

Bunnell Mtn
3723 




Carloaf Mtn
3701

Spruce Mtn



GORHAM MOOSE TOURS CHOCOLATE MOOSE COOKIES

INGREDIENTS

1 cup granulated sugar	¼ cup regular unsweetened cocoa powder, plus extra for dusting
1 cup (2 sticks) unsalted butter, room temperature	2¼ cups flour
1 tsp baking powder	40 small pretzel twists
1 tsp vanilla extract	40 orange Reese's Pieces or M & M's
¾ tsp salt	
1 large egg	
¼ cup dark unsweetened cocoa powder	

DIRECTIONS

1. In large bowl, beat together sugar, butter, baking powder, vanilla and salt until fluffy.
2. Add egg and beat mixture, scraping bottom and sides of bowl.
3. In a separate bowl, whisk together cocoa powders and flour.
4. Add ⅓ of cocoa mixture to egg and butter mixture at a time, beating until blended. Cover bowl and refrigerate dough for 30 minutes.
5. Preheat oven to 375° F. Lightly grease two baking sheets or line with parchment paper.
6. Sprinkle cocoa powder onto work surface and on dough to keep from sticking.
7. Roll dough to ¼ inch thickness, cut into 2½ - 3 in. circles and place on cookie sheet.
8. To make snout, roll small balls, then roll ¼ inch thickness, gently pulling edges to create an oval. Place on the bottom-half of large circle, overlapping slightly.
9. Insert two candies above snout to represent eyes, then make two deep indentations on snout for nostrils. Press two pretzels firmly into top of the circle for antlers.
10. Bake 6 - 8 minutes or until edges are firm. Remove cookies from oven and cool slightly before transferring to cooling racks.



GORHAM MOOSE TOURS - GORHAM, NH

Take a three-hour tour (yes, just like Gilligan's Island) on a comfortable tour bus and enjoy the moose and wildlife excursion in New Hampshire's Grand North. Gorham Moose Tours' experienced wildlife guides know just where to search and find MOOSE!



MOUNT WASHINGTON COG RAILWAY PEPPERSASS COOKIES

INGREDIENTS

- | | |
|------------------------|----------------------------------|
| 2¼ cups flour | ⅔ cup butter at room temperature |
| ½ tsp baking soda | 1 large egg |
| ½ tsp salt | 1 tsp vanilla extract |
| 1 cup granulated sugar | |
| 2 tsp hot sauce | |

DIRECTIONS

1. In small bowl, combine flour, baking soda and salt.
2. In large bowl, cream sugar and butter with electric mixer at low speed until well blended.
3. Add egg, hot sauce, vanilla, and flour mixture and beat until smooth.
4. Divide dough in half. On plastic wrap, shape each dough half into a log about 1½ inches in diameter. Cover and refrigerate until firm.
5. Preheat oven to 350° F.
6. Cut dough rolls into ¼ inch thick slices. Dip each slice in granulated sugar and place 1 inch apart on ungreased cookie sheets.
7. Bake 10 to 12 minutes or until cookies are golden around the edges. Cool on wire racks.



MOUNT WASHINGTON COG RAILWAY - MOUNT WASHINGTON, NH

Experience a sense of adventure and history on the Mount Washington Cog Railway's three-hour guided train tour to the highest peak in the Northeast. With approximately one hour to spend at the 6,288-foot summit, visitors can take in the spectacular panoramic view, spanning the mountains and valleys of New Hampshire, Maine and Vermont, north into Canada, and east to the Atlantic Ocean.



SANTA'S VILLAGE WHITE CHOCOLATE DIPPED GINGER COOKIES

INGREDIENTS

2¼ cups flour
1 tsp baking soda
½ tsp salt
2 tsp ground ginger
1 tsp ground cinnamon

¼ tsp ground cloves
¼ tsp ground nutmeg
¾ cup unsalted butter,
softened
½ cup granulated sugar
½ cup packed light-brown
sugar
1 large egg

¼ cup molasses
2 tsp vanilla extract
3 cups white chocolate
chips
3 tbsps granulated sugar
3 tbsps shortening
Red and green candy
melts (or tinted royal icing)

DIRECTIONS

1. Whisk together flour, baking soda, salt, ginger, cinnamon, cloves and nutmeg - set aside.
2. With an electric mixer, cream butter, ½ cup granulated sugar and brown sugar until well blended. Mix in egg, then blend in molasses and vanilla.
3. With mixer set on low speed, slowly add in dry ingredients and mix until combined.
4. Cover bowl and chill 1 hour. Preheat oven to 350° F during last 10 minutes of chilling.
5. Shape 1½ tbsps of dough into balls, roll them in remaining 3 tbsps of granulated sugar.
6. Transfer to parchment paper lined baking sheets, spacing cookies 2 inches apart, then flatten tops slightly. Keep dough chilled that is not currently baking.
7. Bake 8 - 10 minutes, cool several minutes on baking sheet, then transfer to a wire rack.
8. Melt 1 cup white chocolate chips with 1 tbsps shortening in microwave on HIGH power for 10 second intervals, stirring between intervals until melted. Make more as needed.
9. Dip half of each cookie in white chocolate mixture, returning to cookie sheet to cool.
10. If desired, create a holly decoration on the cookie with candy melts or royal icing.



SANTA'S VILLAGE - JEFFERSON, NH

Kids (and grownups) know that the next best thing to a visit from Santa at Christmas is a visit with Santa, his elves and his reindeer at his summer home at Santa's Village. Boys and girls of every age have been making the trek to Santa's summer digs since the Park opened in 1953 to enjoy amusement rides, a water park, live performances and more.



JERICO ATV FESTIVAL DIRT CAKE

INGREDIENTS

- | | |
|---|---|
| 15½ oz package Oreos | 1 tsp vanilla |
| 2 clean new plastic flower pots, approx. 6 in. diameter | 3 cups milk |
| 8 oz package cream cheese, softened | 2 packages, 3.4 oz, instant vanilla pudding mix |
| ½ cup butter | 12 oz frozen whipped topping, thawed |
| 1 cup confectioners' sugar | Gummy worms |

DIRECTIONS

1. Crush cookies until they resemble potting soil. Divide one-half of the crumbs between two flower pots. Set pots and remaining crumbs aside.
2. In a large bowl, beat cream cheese, butter, sugar and vanilla until light and fluffy.
3. In another bowl, whisk milk and pudding mix for 2 minutes - will be thick.
4. Fold whipped topping into pudding, then gently fold in cream cheese mixture until blended.
5. Add filling to pots; top with reserved crumbs. Cover, refrigerate until chilled.
6. If desired, wrap silk flower stems in foil; add to flower pots. Decorate with gummy worms.



JERICO ATV FESTIVAL - BERLIN, NH

It's all about the mud! Drawing 6,000 people, the Jericho ATV Festival is an ATV enthusiast's dream come true – featuring mud races, demo rides, live music and delicious food. The festival takes place at Jericho Mountain State Park, which boasts more than 80 miles of trails.



RIVERFIRE PUMPKIN PIE

INGREDIENTS

- | | |
|-----------------------|--------------------------|
| 1 tsp salt | 1 can pure pumpkin |
| ½ tsp ground cinnamon | 1 can evaporated milk |
| ¼ tsp ground cloves | 9-inch unbaked pie shell |
| 2 large eggs | ¾ cup sugar |
| | ½ teaspoon ginger |

DIRECTIONS

1. Mix sugar, salt, cinnamon, ginger and cloves in a small bowl and set aside.
2. In a large bowl, beat eggs then stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
3. Pour into pie shell.
4. Bake in preheated 425°F oven for 15 minutes.
5. Reduce temperature to 350°F and bake 40 - 50 minutes or until knife inserted near center comes out clean.
6. Cool on wire rack for 2 hours before serving.



RIVERFIRE - BERLIN, NH

RiverFire will have you gasping in delight as bonfires on the Androscoggin River in Berlin, NH are set aflame as darkness falls, and hundreds of carved pumpkins are lit on a bridge that crosses the river. Fun for everyone with bouncy houses, hayrides, food vendors, beer tent, live music, and the RiverFire 5K.



PARTICIPANT INDEX

1) Appalachian Mountain Club

US Route 302
Bretton Woods, NH 03575
outdoors.org/lodging-camping/huts

2) Bear Rock Adventures

545 Beach Road
Pittsburg, NH 03592
bearrockadventures.com

3) Cabins at Lopstick

45 Stewart Young Road
Pittsburg, NH 03592
cabinsatlopstick.com

4) Carlson's Lodge

330 US Route 302
Twin Mountain, NH 03595
carlsonslodge.com

5) Colebrook Country Club

15 Abenaki Lane
Colebrook, NH 03576
colebrookcountryclub.com

6) Fuller's Sugarhouse

267 Main Street
Lancaster, NH 03584
fullerssugarhouse.com

7) Gorham Moose Tours

Gorham Parks & Recreation Dept.
33 Exchange Street
Gorham, NH 03581
gorhammoosetours.org

8) Jericho ATV Festival

Androscoggin Valley Chamber
of Commerce
961 Main Street
Berlin, NH 03570
androscogginvalleychamber.com

9) The Lancaster Historical Society

PO Box 473
Lancaster, NH 03584
(603)788-3004

10) Mount Washington Auto Road & Great Glen Trails

PO Box 278
1 Mount Washington Auto Road
Gorham, NH 03581
mtwashingtonautoroad.com

11) Mount Washington Cog Railway

3168 Base Station Road
Mount Washington, NH 03589
thecog.com

12) Mountain View Grand Resort and Spa

101 Mountain View Road
Whitefield, New Hampshire 03598
mountainviewgrand.com

13) North Country Chamber of Commerce

PO Box 1, 104 Main St, Suite 206
Colebrook, NH 03576
chamberofthenorthcountry.com

14) Omni Mount Washington Resort

310 Mount Washington Hotel Rd
Bretton Woods, NH 03575
omnihotels.com/hotels/bretton-
woods-mount-washington

15) Rainbow Grille & Tavern

609 Beach Road
Pittsburg, NH 03592
rainbowgrille.com

16) Ride The Wilds

North Country OHRV Coalition
P.O. Box 434
Colebrook, NH 03576
ridethewilds.nhgrand.com

17) RiverFire

Androscoggin Valley Chamber
of Commerce
961 Main Street
Berlin, NH 03570
androscogginvalleychamber.com

18) The Rocks Estate

4 Christmas Lane
Bethlehem, NH 03574
therocks.org

19) Santa's Village

528 Presidential Highway
Jefferson, NH 03583
santasvillage.com

20) Tall Timber Lodge

609 Beach Road
Pittsburg, NH 03592
talltimberlodging.com

21) Team O'Neil Rally School

178 Miller Road
Dalton, NH 03598
teamoneil.com

22) Wingzilla

Androscoggin Valley Chamber
of Commerce
961 Main Street
Berlin, NH 03570
androscogginvalleychamber.com

PARTICIPANT MAP

- 1) Appalachian Mountain Club
- 2) Bear Rock Adventures
- 3) Cabins at Lopstick
- 4) Carlson's Lodge
- 5) Colebrook Country Club
- 6) Fuller's Sugarhouse
- 7) Gorham Moose Tours
- 8) Jericho ATV Festival (Androscoggin Valley Chamber)
- 9) The Lancaster Historical Society
- 10) Mount Washington Auto Road
- 11) Mount Washington Cog Railway
- 12) Mountain View Grand Resort and Spa
- 13) North Country Chamber of Commerce
- 14) Omni Mount Washington Resort
- 15) Rainbow Grille & Tavern
- 16) Ride the Wilds (1,000+ miles of interconnected trails)
- 17) RiverFire (Androscoggin Valley Chamber)
- 18) The Rocks Estate
- 19) Santa's Village
- 20) Tall Timber Lodge
- 21) Team O'Neil Rally School
- 22) Wingzilla (Androscoggin Valley Chamber)

