

BON APPÉTIT

WEST

DECEMBER 2024



LAKEVIEW HOURS

Lunch Dine-In or Carryout, Mon-Sat, 11am-1pm (Open Seating)
Dinner Carryout, Mon-Sat, 4-4:45pm
Dinner Dine-In, Mon-Sat, 5-6:30pm (Check in at Host/Hostess Stand)
Sunday Brunch Carryout, 10:30-11am & 1:15-1:30pm
Sunday Brunch Dine-In, 11am-1pm (Reservations required)
(Check in at Host/Hostess Stand)



BISTRO HOURS

Breakfast Saturday & Sundays, 7:30am - 12:30pm
Breakfast Mon - Fri, 7:30-11am
Lunch/Dinner Sun - Sat, 11am - 6:30pm
Bistro Specials Available Mon-Fri
If you need any assistance, please reach out to Nikki,
Judith, or Moniesha at 210-568-3235

DECEMBER BISTRO SPECIALS

Grilled Chicken Caesar Wrap,
includes bag of chips \$10

Winter Salad \$8,
Add Grilled Chicken for \$4

Peppermint Mocha Latte,
Sm. \$4 / Lg. \$5

December Bistro Specials

December 2 - December 6: Chili Cheese Dog with Bag of Chips, \$6

December 9 - December 13: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$10

December 16 - December 20: Shrimp Quesadillas with Salsa, \$12

December 23 - December 27: Chicken Wings, \$12

December 30 - January 3: Turkey Wrap with Bag of Chips, \$11

SAVE THE DATE:

Thursday, December 5 - Coffee with the Chef - 9:30-10:30am - Roadrunner Lounge

Friday, December 6 - Lunch will be take out only, 11am - 1pm. due to large event in lobby. Dinner will resume as normal.

Friday, December 6 - The Bistro will be open 7:30 - 10:30am & reopen from 3 - 6:30pm

Wednesday, December 11th - B&A Dinner - Lunch service will be take-out only and dinner service will not be available due to the B&A event. Bistro Dinner Special: Beef Pot Roast, Mashed Potatoes, Honey Glazed Carrots & Side Salad, \$12.10. Available 4 - 6:30pm

Tuesday, December 24 - Due to the holiday, lunch will be 11am - 1pm. Dinner take out: 3 - 3:45pm. Dine in 4 - 5:30pm.

Wednesday, December 25 - Christmas Buffet - Reservations open December 1 and close on Wednesday, December 18. You may make your reservations through ResEasy (link on Uniguest and www.bstwresidentsportal.com) or through our reservation line 210-568-3238. For any questions, please contact Nikki, Judith or Moniesha at 210-568-3235.

Wednesday, December 25 - The Bistro will be open 7:30am - 9am & reopen from 3pm - 6:30pm

Wednesday, December 25 - Leftover sandwiches can be picked up from The Bistro between 3 - 6:30pm (pre-order at Front Desk by Wednesday, December 18 at 11am).

Monday, December 30 - Due to new dish machine installation, The Lakeview will be take out only for lunch 11am-1pm & for dinner 4-6pm

Tuesday, December 31 - Lunch will be 11am - 1pm for take out only and closed for dinner service due to a large resident event taking place in The Lakeview

Wednesday, January 1 - Lunch will be 11am-1pm and closed for dinner service. Bistro dinner special: Pan Fried Pork Chop with Hoppin' John, Corn Bread Muffin & Side Salad, \$12.10. Available 4 - 6:30pm



NOTES FROM THE DIRECTOR OF DINING SERVICES

Every Wednesday at 4pm, there will be Rotisserie Chicken available for purchase at The Lakeview, while supplies last.

Please see attached Christmas Buffet flyer for reservation information & menu. Reservations open on Sunday, December 1 at 11am and close Wednesday, December 18.

Sign-up for "left over" sandwiches for Christmas Day at The Front Desk by Wednesday, December 18 at 11am. Pick-up will be Wednesday, December 25 at The Bistro from 3-6:30pm. Sandwich option is Roast Beef, includes a bag of chips for \$12.

Sign up for New Years Eve To Go Appetizers. Menu/Order form can be picked up from The Lakeview cash stand starting on Monday, December 9 at 11am.

The Lakeview DAILY dinner reservation trial begins on December 1st. The reservations in December are for every day, 5-6:30pm Monday - Saturday. Sunday brunch remains as before: 11am - 1pm.

- Reservations are only for dinner service NOT lunch service
- Walk ins will be accepted after 5:45 but wait times will depend on reservations counts
- Reservations will open same as they have been currently, 10 days in advance
- Cut off to make reservations/cancel will be 2pm day of, or 6pm Saturday for Sunday brunch reservations
- Reservations must include the names of all parties - this can be included under the "Internal Notes" you add while making the reservation
- For parties 5+, 100% of the party MUST be present to be seated

Reservations ~ For assistance with ResEasy, please contact Nikki, Judith or Moniesha at 210-568-3235.

National Food Days

Sunday, **December 8** - National Brownie Day - Chocolate Chip Brownies available at The Lakeview, 11am - 1pm. \$2.85. While supplies last.

Thursday, **December 12** - National Ambrosia Day, available at The Lakeview, 11am - 1pm. 6oz for \$3.

Monday, **December 16** - National Cupcake Day, assorted Cupcakes available at The Lakeview, 11am - 1pm. \$2.85 / per cupcake. While supplies last.

Tuesday, **December 17** - National Maple Syrup Day - Maple Butterscotch Pudding available at The Lakeview, 11am - 1pm. 6oz, \$3. While supplies last.

Monday, **December 30** - National Bacon Day - "The Elvis": Peanut Butter & Jelly Sandwich with Bacon & Bananas, available at The Lakeview, 11am - 1pm, \$10. Order with server.

Menu: Sunday, December 1 - Saturday, December 7

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	Dec 1	Dec 2	Dec 3	Dec 4	Dec 5	Dec 6 LUNCH TAKE OUT ONLY BISTRO CLOSED FROM 10:30AM - 3PM	Dec 7
Entrée 1	Roast Beef Eye of Round	Garlic Herb Roasted Chicken Quarter	Steakhouse Marinated Skirt Steak	Scaloppini Beef	Pesto Marinated Chicken Thigh	Braised Beef Tips	Salisbury Steak with Demi Glace
Entrée 2	Lemon Rosemary Chicken Thigh	Turkey Tortilla Casserole	Citrus Marinated Pork Loin	Italian Herb Roasted Chicken Quarter	Rosemary Parmesan Breaded Pork Chop	Pulled BBQ Chicken	Chicken Schnitzel
Entrée 3 (lunch only) & Dinner Take-out	X	Stuffed Vegetarian Cabbage (lunch only)	Beer Battered Cod (lunch only)	Pasta Bake Turkey Bolognese (lunch only)	Dijon Crusted Salmon (lunch only)	Grilled Smoked Sausage (lunch only)	Shrimp Scampi (lunch only)
Vegetable	Steamed Peas	Steamed Corn Kernels	Creamed Spinach	Lima Beans	Seasoned Green Beans	Fresh Steamed Broccoli	Seasoned Carrots
Vegetable	Orange Glazed Carrots	Butternut Squash Gratin	Roasted Brussels Sprouts	Roasted Broccoli	Roasted Kabocha Squash	Roasted Cauliflower	Roasted Root Vegetables
Vegetable	Roasted Parmesan Broccoli	Sauteed Kale	Steamed Cauliflower	Sauteed Carrots	Steamed Asparagus	Green Bean Casserole	Steamed Green Beans
Starch	Scalloped Potatoes	Mushroom & Wild Rice Pilaf	Mashed Sweet Potato	Egg Noodles	Fried Potato Wedges	Baked Beans	Mashed Red Potatoes
Starch	Cornbread Stuffing	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Roasted Sweet Potatoes	Black Eyed Peas	Homestyle Mashed Potatoes & Gravy	Lemon Rice Pilaf
Soup	Cream of Cauliflower	Creamy White Bean Soup	Beef Vegetable Soup	Tomato Bisque	Pumpkin Soup	New England Clam Chowder	Lentil Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Waldorf Chicken Salad	Waldorf Chicken Salad	Waldorf Chicken Salad
Lunch Grill Special #1	X	BSTW Stackhouse	BSTW Stackhouse	BSTW Stackhouse	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos
Lunch Grill Special #2	X	Crispy Chicken Club	Crispy Chicken Club	Crispy Chicken Club	Bacon Grilled Cheese	Bacon Grilled Cheese	Bacon Grilled Cheese

Bistro Special December 2 - 6: Chili Cheese Dog with Bag of Chips, \$6

Menu: Sunday, December 8 - Saturday, December 14

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Dec 8	Dec 9	Dec 10	Dec 11 LUNCH TAKE OUT ONLY	Dec 12	Dec 13	Dec 14
Entrée 1	Chicken Pot Pie	Apple Dijon Pork	Garlic Herb Meatloaf with Gravy	Teriyaki Chicken Thigh (lunch only)	Baked Vegetable Ziti & Mozzarella	Fried Catfish	Mojo Marinated Skirt Steak
Entrée 2	Beef Pot Roast	Hungarian Goulash	Lemon Pepper Roasted Chicken	Honey Hoisin Pork Loin (lunch only)	Balsamic Honey Marinated Chicken Thighs	Beef Stew	Chicken Marsala
Entrée 3 (lunch only) & Dinner Take-out	X	Provencal Tilapia (lunch only)	Grilled Bratwurst with BBQ Onions (lunch only)	Tofu Stir Fry (lunch only)	Lemon Herb Salmon (lunch only)	Turkey Picadillo (lunch only)	Shrimp Fajitas (lunch only)
Vegetable	Sauteed Spinach	Braised Collard Greens	Creamed Spinach	Vegetable Stir Fry	Fresh Steamed Broccoli	Green Beans	Onions & Peppers
Vegetable	Fresh Steamed Broccoli	Steamed Carrots	Roasted Parsnips	Garlic Sweet Chili Edamame	Red Wine Braised Mushrooms	Cream Style Corn	Peas & Carrots
Vegetable	Baked Acorn Squash	Whole Kernal Corn	Grilled Asparagus	Fresh Green Beans	Steamed Beets	Braised Red Cabbage with Raisins	Sauteed Zucchini
Starch	Mashed Potatoes with Gravy	Creamy Polenta	Caramelized Onion Risotto with Peas	Jasmine Rice	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Lemon Couscous	Buttered Bow Tie Pasta	Garlic Mashed Potatoes with Gravy	Scallion Oil Noodles	Roasted Herb Potatoes	Loaded Mashed Potatoes	Pinto Beans
Soup	Cream of Mushroom Soup	Loaded Baked Potato Soup	Cream of Cauliflower	Coconut Chicken Soup	Vegetarian Minestrone Soup	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Asian Steak Salad	Asian Steak Salad	Asian Steak Salad
Lunch Grill Special #1	X	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2	X	Italian Beef Sandwich	Italian Beef Sandwich	Italian Beef Sandwich	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

Bistro special December 9-13: Honey BBQ Chicken Strip Sandwich with Bag of Chips, \$10

Menu: Sunday, December 15 - Saturday, December 21

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Dec 15	Dec 16	Dec 17	Dec 18	Dec 19	Dec 20	Dec 21
Entrée 1	Roasted Pork Loin	Coq Au Vin (Chx Quarters Cooked in Red Wine)	Roast Beef with Au Jus	Chicken Cordon Bleu	Italian Parmesan Pork Cutlet	Salisbury Steak with Gravy	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Teriyaki Beef	Balsamic Braised Pork	Kielbasa with Peppers & Onions	Southwestern Braised Beef	Grilled Ham Steaks with Pineapple Glaze	Beef Burgundy Ragout with Noodles
Entrée 3 (lunch only) & Dinner Take-out	X	Vegetarian Mushroom Ravioli (lunch only)	Baked Swai (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Garlic Herb Roasted Chicken Quarter (lunch only)	Seafood Newburg (lunch only)	Citrus Marinated Pork Loin (lunch only)
Vegetable	Sauteed Spinach	Braised Cabbage	Whole Kernal Corn	Fresh Roasted Asparagus	Roasted Brussels Sprouts	Steamed Cauliflower	Balsamic Root Vegetables
Vegetable	Roasted Broccoli	Steamed Cauliflower	Braised Kale	Roasted Brussel Sprouts	Buttered Parsnips	Broccoli Au Gratin	Steamed Green Beans
Vegetable	Green Beans	Roasted Yellow Squash	Peas & Bacon	Braised Red Cabbage	Steamed Peas	Boiled Cabbage	Mushroom Ragout
Starch	Roasted Potato Wedges	Sour Cream & Chive Mashed Potatoes	Rice Pilaf	Baked Beans	Almond Orzo Pilaf	Yukon Gold Mashed Potatoes	Roasted Potato Wedges
Starch	Chard & Spring Farro Risotto	Steamed Rice	Sweet Pea Orzo	Brown Butter & Scallion Mashed Potatoes	Sweet Potato Wedges	Garlic Rice	Red Beans & Rice
Soup	Butternut Squash Bisque	Roasted Onion & Mushroom	Broccoli & Cheddar	Chicken & Farro Soup	Lentil Soup	New England Clam Chowder	Cream of Chicken
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1	X	Pork Cutlet & Ham Sandwich	Pork Cutlet & Ham Sandwich	Pork Cutlet & Ham Sandwich	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl	BSTW Chicken Nugget Bowl
Lunch Grill Special #2	X	Chicken Finger Basket	Chicken Finger Basket	Chicken Finger Basket	Birria Empanadas	Birria Empanadas	Birria Empanadas

Bistro special December 16-20: Shrimp Quesadillas with Salsa, \$12

Menu: Sunday, December 22 - Saturday, December 28

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Dec 22	Dec 23	Dec 24 EARLY DINNER 4-5:30pm	Dec 25 X-MAS BUFFET	Dec 26	Dec 27	Dec 28
Entrée 1	Roast Turkey Breast with Gravy	Rotisserie Chicken Quarter	BBQ Pulled Pork	Please see attached menu	Honey Pepper Garlic Chicken	Meatloaf with Gravy	Cheese Manicotti w/ Pesto Cream Sauce
Entrée 2	Shrimp in Lobster Sauce	Country Fried Steak with Country Gravy	Spaghetti & Meatballs	Please see attached menu	Pork Stew with Parsnips	Rosemary Garlic Marinated Chicken	Beef Liver & Onions
Entrée 3 (lunch only) & Dinner Take-out	X	Italian Herb Roasted Pork Loin (lunch only)	Mandarin Fried Shrimp (lunch only)	Please see attached menu	Vegetable Lasagna (lunch only)	BBQ Spareribs (lunch only)	Lemon Herb Flounder (lunch only)
Vegetable	Roasted Bell Peppers	Collard Greens	Seasoned Green Beans	Please see attached menu	Cauliflower	Steamed Carrots	Braised Cabbage
Vegetable	Sauteed Green Beans	Roasted Cauliflower	Sauteed Spinach	Please see attached menu	Steamed Peas	Roasted Brussel Sprouts	Lima Beans
Vegetable	Fresh Steamed Broccoli	Glazed Beets	Glazed Parsnips & Carrots	Please see attached menu	Acorn Squash	Kernal Corn	Butternut Squash
Starch	Brown Rice	Mashed Potato & Gravy	Black Eyed Peas	Please see attached menu	Steamed Rice	Steamed Rice	Buttermilk Chive Mashed Potatoes
Starch	Cornbread Stuffing	Black Eyed Peas	Red Roasted Potatoes	Please see attached menu	Roasted Sweet Potatoes	Yukon Gold Mashed Potatoes	Lemon Rice Pilaf
Soup	Vegan Split Pea	Cream of Broccoli & Cheese	Bean Soup	Please see attached menu	Coconut Chicken Soup	Seafood Chowder	Cream of Carrot Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Crispy Chicken Salad	Crispy Chicken Salad	X	Grilled Salmon Cobb	Grilled Salmon Cobb	Grilled Salmon Cobb
Lunch Grill Special #1	X	Crispy Beef Tacos	Crispy Beef Tacos	X	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich
Lunch Grill Special #2	X	Ruben	Ruben	X	Carne Asada Fries	Carne Asada Fries	Carne Asada Fries

Bistro special December 23-27: Chicken Wings, \$12

Menu: Sunday, December 29 - Saturday, January 4

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	Dec 29	Dec 30 TAKE OUT ONLY	Dec 31 LUNCH TAKE OUT ONLY	Jan 1 LUNCH ONLY	Jan 2	Jan 3	Jan 4
Entrée 1	Roast Beef Eye of Round	Garlic Herb Roasted Chicken Quarter	Steakhouse Marinated Skirt Steak (lunch only)	Chicken & Sausage Gumbo (lunch only)	Pesto Marinated Chicken Thigh	Braised Beef Tips	Salisbury Steak with Demi Glace
Entrée 2	Lemon Rosemary Chicken Thigh	Turkey Tortilla Casserole	Citrus Marinated Pork Loin (lunch only)	Fried Catfish (lunch only)	Rosemary Parmesan Breaded Pork Chop	Pulled BBQ Chicken	Chicken Schnitzel
Entrée 3 (lunch only) & Dinner Take-out	X	Stuffed Vegetarian Cabbage (lunch only)	Beer Battered Cod (lunch only)	Cast Iron Pork Chop with Red Eye Gravy (lunch only)	Dijon Crusted Salmon (lunch only)	Grilled Smoked Sausage (lunch only)	Shrimp Scampi (lunch only)
Vegetable	Steamed Peas	Steamed Corn Kernels	Creamed Spinach	Steamed Veg of Day	Seasoned Green Beans	Fresh Steamed Broccoli	Seasoned Carrots
Vegetable	Orange Glazed Carrots	Butternut Squash Gratin	Roasted Brussels Sprouts	Fried Okra	Roasted Kabocha Squash	Roasted Cauliflower	Roasted Root Vegetables
Vegetable	Roasted Parmesan Broccoli	Sauteed Kale	Steamed Cauliflower	Black Eyed Peas	Steamed Asparagus	Green Bean Casserole	Steamed Green Beans
Starch	Scalloped Potatoes	Mushroom & Wild Rice Pilaf	Mashed Sweet Potato	Roasted Potatoes	Fried Potato Wedges	Baked Beans	Mashed Red Potatoes
Starch	Cornbread Stuffing	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Red Beans & Rice	Black Eyed Peas	Homestyle Mashed Potatoes & Gravy	Lemon Rice Pilaf
Soup	Cream of Cauliflower	Creamy White Bean Soup	Beef Vegetable Soup	Ham & Black-Eyed Pea	Pumpkin Soup	New England Clam Chowder	Lentil Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Sweet Chili Shrimp & Sesame Rice Salad	Waldorf Chicken Salad	Waldorf Chicken Salad	Waldorf Chicken Salad
Lunch Grill Special #1	X	The Elvis National Day	BSTW Stackhouse	BSTW Stackhouse	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos
Lunch Grill Special #2	X	Crispy Chicken Club	Crispy Chicken Club	Crispy Chicken Club	Bacon Grilled Cheese	Bacon Grilled Cheese	Bacon Grilled Cheese

Bistro special December 30 - January 3: Turkey Wrap with Bag of Chips, \$11

- BLUE SKIES OF TEXAS WEST -
CHRISTMAS BUFFET

WEDNESDAY, DECEMBER 25, 2024

CHOICE OF 2 PROTEINS & UNLIMITED SAVORY SIDES

ENTRÉE CHOICES

ROAST PRIME RIB OF BEEF,
ROSEMARY GARLIC ROASTED LEG OF
LAMB,
LEMON DILL BROILED SALMON

SIDE CHOICES

ROASTED GARLIC & HERB MASHED
POTATOES, SWEET POTATO CASSEROLE,
MUSHROOM & WILD RICE PILAF,
ROASTED ROOT VEGETABLE MEDLEY,
GREEN BEAN CASSEROLE, BALSAMIC
BRUSSELS SPROUTS,
LOBSTER BISQUE

**BYO SALAD BAR, CHARCUTERIES, SHRIMP COCKTAIL,
COMPOSED SALAD, DESSERT DISPLAY
& TORTELLINI PASTA ACTION STATION**

TAKE OUT: 10:30AM - 11AM (NO RESERVATIONS REQUIRED)
DINE IN: 11:30AM - 1:30PM (RESERVATIONS REQUIRED)

\$36 PER PERSON

*RESERVATIONS INSTRUCTIONS ON
BACK*



CHRISTMAS BUFFET

WEDNESDAY, DECEMBER 25, 2024

**RESERVATIONS OPEN ON
SUNDAY, DECEMBER 1 AT 11AM**

**PLEASE MAKE YOUR RESERVATIONS BY
WEDNESDAY, DECEMBER 18 AT 11AM**

YOU MAY MAKE YOUR RESERVATIONS
THROUGH RESEASY(LINK ON UNIGUEST OR
BSTWRESIDENTSPORTAL.COM) OR
THROUGH OUR RESERVATION LINE
210-568-3238.

FOR ANY QUESTIONS, PLEASE CONTACT
NIKKI, JUDITH OR MONIESHA AT
210-568-3235

TAKE OUT ONLY: 10:30 - 11AM
(NO RESERVATIONS REQUIRED)

DINE IN ONLY: 11:30 - 1:30PM
(RESERVATIONS REQUIRED)

BUFFET LINE CLOSSES AT 2:30PM

Superfood of the Month: **Cranberries**

Cranberries have one of the highest concentrations of antioxidants of any fruit. They are also an excellent source of many important vitamins and nutrients, including vitamin C, manganese and fiber.

White Chocolate Cranberry Cookies

(Servings: 3 dozen)

INGREDIENTS

- 1/3 cup butter, softened
- 1/2 cup packed brown sugar
- 1/3 cup sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup dried cranberries
- 1/2 cup white baking chips



INSTRUCTIONS

1. In a large bowl, beat butter and sugars until crumbly, about 2 minutes. Beat in egg and vanilla. Combine the flour, salt and baking soda; gradually add to butter mixture and mix well. Stir in cranberries and chips.
2. Drop by tablespoonfuls 2 in. apart onto baking sheets coated with cooking spray. Bake at 375° until lightly browned, 8-10 minutes. Cool for 1 minute before removing to wire racks.