

The Big Holiday Book

The Big Holiday Book

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Before we get started here is a little recipe to make the house smell wonderful and get everyone in the Christmas Spirit!

Christmas Potpourri

- ◆ 3 cinnamon sticks
- ◆ 3 bay leaves
- ◆ 1/4 c. whole cloves
- ◆ 1/2 lemon, halved
- ◆ 1/2 orange, halved
- ◆ 1 qt. water

Combine all ingredients in saucepan and bring to a boil. Reduce heat and simmer as long as desired (may use crock-pot). Check often and add additional water if needed. Mixture may be stored in refrigerator several days and reused.

Candied Cranberries Garnish

These are very decorative and can serve as an excellent garnish to your dishes. They provide color and holiday festivity while tasting yummy too!

- ◆ 1/2 cup sugar
- ◆ 1/2 cup water
- ◆ 1/2 cup cranberries

Select firm, red cranberries and prick once or twice with a needle. Boil the sugar in the water until it spins a thread. Put in cranberries and cook gently until syrup jellies when tested from the tip of a spoon. Remove berries one at a time and place on wax paper. Let stand until dry. Dip the berries in granulated sugar.

Makes 20 - 25.

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Reindeer Food

This is a great treat to give the kids on Christmas Eve. It isn't a treat to eat!

- ◆ Cup oatmeal
 - ◆ Green glitter
 - ◆ Small length of red ribbon
 - ◆ Small see-through plastic bag
 - ◆ A reindeer note (see below)
-
- ❖ Put the oatmeal in the plastic bag. Add the glitter.
 - ❖ Tie the plastic bag closed using the red ribbon.
 - ❖ Write or type the "Reindeer Note" (see text below).
 - ❖ Attach the note to the bag.

Reindeer Note:

"A special treat from me to you,
Listen close and I'll explain what to do.
Please do not eat this reindeer food.
For you to eat, it is not good.

Save this bag for the 24th of December,
Before you go to bed, please remember:
Sprinkle this food all around your porch,
Leave Santa's snack inside, of course!

Fall fast asleep, but have no fear,
The reindeer will bring Santa near.
Your magical food will sparkle through the night,
Guiding Santa to your house, this cold winter's night!

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Gifts in a Jar




Gifts in A Jar

Our Gifts in a Jar section provides a very affordable way to give gifts from the heart. We have provided numerous ideas for decorating your gift. A couple of these recipes are meant to be given in a coffee mug, but they use the same general principal as gifts in a jar so we just put them all together here. These can be given alone or are also a nice start for building a basket. For instance, if you chose to use the 'pancake mix' then you could include a variety of syrup and preserves. Or the Tea/Coffee mixes with a nice mug or cup and saucer. Our bath jars would go good with other pampering items such as pumice stone and body puff. The possibilities are endless.

If a recipe has 4 cups 'filling' it should fit nicely in a quart jar (wide mouth is best). Unless otherwise stated these recipes can be kept for up to 6 months if sealed tightly

After you decorate your gift be sure to attach a tag with that gifts name and directions for use. GiftIdeas has a nice selection of printable Gift in Jar Christmas Tags. They are just the right size to attach to your jar and include directions. Go Here: http://pages.ivillage.com/giftideas/gift_tags.htm to view and print these tags. The directions that need to be attached to the gift are denoted in each recipe by bold italics like this - ***Directions:***

We have 2 types of Gifts in a Jar - We will use the following graphics to distinguish the two:

Beauty Recipes: 

Food Recipes: 

Please label gifts well as not to confuse the two☺

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What You Need

Your needed supplies will depend on how you decide to wrap the jar. Some of the following supplies are ideas:

- ◆ Mason jar, mayonnaise jars, or large spaghetti sauce jars
- ◆ Hot glue
- ◆ Lace
- ◆ Pinking Shears or other decorative scissors (heavy enough to cut fabric)
- ◆ Paper holiday napkins
- ◆ Holiday fabric
- ◆ "Painters" paint markers
- ◆ Glass paints and paintbrush
- ◆ Ribbon or cording
- ◆ Bridal tulle
- ◆ Colored cellophane (comes on a roll)

Filling the Jar

- ◆ Thoroughly wash and dry the jars and lids.
- ◆ Pick a recipe from below and gather your ingredients.
- ◆ Using the instructions and tips from the recipe that you choose, fill the jar!
- ◆ Attach a tag to the jar with the Directions for using the recipe.

Ideas to Decorate your Jar

Paper napkins

- ◆ Take a paper napkin and using pinking shears, cut the napkin in a large circle.
- ◆ Place the top on the canning jar; place the napkin on top, screw on the lid. If using a regular jar, you would glue the napkin to the top and sides of the lid and let the excess fall downward.

Lace

- ◆ Hot glue lace around your screw on cap or around the lid of your jar.
- ◆ If you wish, you might wish to cover the cap or lid with a fabric circle cut to fit, then glue on the lace.

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Holiday Fabric

- ◆ Take a square of fabric that is about double the size of your lid.
- ◆ Cut the square of fabric into a circle using your pinking shears.
- ◆ Place the top on the canning jar; place the napkin on top, screw on the lid. If using a regular jar, you would glue the napkin to the top and sides of the lid and let the excess fall downward.

Paint Markers or Glass Paints

- ◆ Free hand draw a design on your jar or trace the outlines of the design with a different colors.
- ◆ Color in the designs with different colors, letting the color dry before applying another one on top or close to the first color.
- ◆ This jar will need to be washed carefully as the color is not permanent.
- ◆ Glass paints should be more durable, check the manufacturer's recommendations for washing.

Bridal Tulle

- ◆ Purchase enough bridal tulle to completely cover your jar and then some extra.
- ◆ Set the jar in the middle of the tulle.
- ◆ Bring the tulle up on all sides and tie at the neck of the jar, or above the jar, with ribbon.

Colored Cellophane

- ◆ Cut a piece of cellophane to completely cover your jar and then some extra.
- ◆ Set the jar in the middle of the cellophane.
- ◆ Bring the cellophane up on all sides and tie at the neck of the jar, or above the jar, with ribbon.

Colored Tissue Paper

- ◆ Fold a sheet of colored tissue paper in half meeting the 2 short ends together.
- ◆ Set the jar in the middle of the tissue paper.
- ◆ Bring the tissue paper up on all sides and tie at the neck of the jar, or above the jar, with ribbon.

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Aches & Itches Bath Salts

- ◆ 1/2 cup baking soda
- ◆ 1/2 cup dry milk
- ◆ 1 cup Epsom salt
- ◆ 1 cup sea salt

Mix all ingredients together.



Amaretto-Cinnamon Coffee Creamer

- ◆ 1 1/2 cups non-dairy coffee creamer
- ◆ 2 teaspoons almond extract
- ◆ 2 teaspoons ground cinnamon
- ◆ 1 1/2 cups confectioners' sugar

Combine all ingredients and blend thoroughly. Store in an airtight container. Portion the mix into small plastic bags (about 3/4 cup in each), and tie with bright ribbon. Place in decorative coffee cups with directions. Makes about 3 cups, or 4 gift portions of 6 servings each.

Directions: Add 2 tablespoons of creamer to each cup of coffee.



Basil Garlic Vinegar

- ◆ 4 cups red wine vinegar
- ◆ 1 cup fresh basil
- ◆ 8 cloves garlic, crushed

Rinse and dry basil thoroughly. Divide between two sterile pint jars; add two crushed garlic cloves to each jar. Pour in vinegar and cap with sterile lids. Let jars stand for about a month in the sun, turning occasionally. Add fresh wine vinegar if necessary to keep herbs covered. May be kept up to 4 months at room temperature.

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Black Cherry Bath Salts

- ◆ 1 Cup Rock Salt
- ◆ 1 Teaspoon Liquid Glycerin
- ◆ 1/2 Teaspoon Cherry Fragrance Oil
- ◆ Red Food Color

Stir rock salt and glycerin together. Add fragrance oil and coloring. Stir well until color and fragrances are evenly distributed. Spread salt on wax paper on a cookie sheet and allow to dry completely. Overnight isn't too long. Package and store in a closed container.

Directions: Add 1/4-cup salt to bath.



Brownie Mix

- ◆ 2 cups all-purpose flour
- ◆ 3 cups sugar
- ◆ 1 1/2 cups unsweetened cocoa powder
- ◆ 2 teaspoons baking powder
- ◆ 1 1/2 teaspoons salt
- ◆ 1 cup vegetable shortening

Combine dry ingredients. Cut in shortening thoroughly with a pastry blender. Store in an airtight container in a cool, dry place. Makes 8 cups, or enough for 4 one-pint jars yielding 4 batches of brownies.

Directions: Preheat oven to 350 degrees F. Lightly grease an 8-inch square-baking pan. In a medium bowl, combine 2 cups brownie mix with 2 eggs, 1 tsp. vanilla extract, and 1/2 cup chopped nuts. Stir until just moistened. Spread in prepared pan and bake for 20 to 25 minutes, until center is set.

Makes 16 brownies.

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Bubble Bath Jelly Jars

- ◆ 1 packet Unflavored Gelatin
- ◆ 3/4 cup Water
- ◆ 1/2 cup Clear Liquid Soap or Bubble Bath
- ◆ Fragrance Oils - as desired
- ◆ Food coloring - optional

Empty the packet of gelatin into a large mixing bowl. Set aside. Heat water in a saucepan, until just boiling. Immediately remove water from heat source. Carefully pour the hot water into the large mixing bowl and gently mix with gelatin powder. Allow gelatin to completely dissolve. Be patient! This may take a few minutes. Slowly and gently stir in the liquid soap to the gelatin mixture. Add a drop of food coloring and 5-8 drops of fragrance oil. Be careful not to beat mixture or bath jelly will become foamy. Pour mixture into a clean, clear container. Place your chosen small object inside container, nesting it inside jelly. Refrigerate Bubble Jelly until set (about 4 hours).

Directions: Scoop a small amount of jelly (1 - 2 Tbsp.) into your hand and hold under warm running water for a bubbly bath treat!

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Butterscotch Brownie Mix

1. 1/2 cup firmly packed flaked coconut
2. 3/4 cup chopped pecans
3. 2 cups firmly packed brown sugar
4. 2 cups flour mixed with 1 1/2 Tbsp. baking powder and 1/4 tsp. salt

Layer ingredients in order given in a 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Directions:

Butterscotch Brownies

Makes 2 dozen brownies

Empty jar of brownie mix into large mixing bowl. Use your hands to thoroughly blend mix.

Add: 3/4 cup (1 1/2 sticks) butter or margarine, not diet, very soft, 2 eggs, slightly beaten, 2 tsp. vanilla (opt.)

Mix until completely blended.

Spread batter into a sprayed 9x13 metal pan.

Bake at 375 degrees F for 25 minutes. Cool 15 minutes in baking pan. Cut brownies into 1 1/2 inch squares.

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Candy Cane Bath Salts

- ◆ 2 4-pound cartons Epsom Salts (approximately 16 cups)
- ◆ 4 pounds sea salt or Kosher salt (approximately 6 cups)
- ◆ 1/2 teaspoon glycerin, divided
- ◆ 12 to 15 drops peppermint essential oil
- ◆ 12 to 15 drops red food color

Empty one carton Epsom Salts into large mixing bowl or batter bowl. Add 3 cups sea salt, stir well. Stir in 1/4 teaspoon glycerin and 6 to 8 drops essential oil. Mix well.

In second large mixing bowl, empty one carton Epsom Salts, and add 3 cups sea salt. Stir well. Add 1/4 teaspoon glycerin, 6 to 8 drops essential oil, and food color. Stir until completely blended. Color should be even.

Holding canning jars at an angle, layer salts in jars, alternating white and colored mixtures.

This recipe makes 12 12-ounce gift jars, plus a bonus of 3 to 4 cups extra bath salts for yourself. Package them in small plastic zipper bags for easy stocking stuffers!



Chocolate Cappuccino Coffee Mix

- ◆ 1 c. Powdered creamer
- ◆ 1 c. Powdered chocolate milk mix
- ◆ 2/3 c. Instant coffee
- ◆ 1/2 c. Sugar
- ◆ 1/2 tsp. Cinnamon
- ◆ 1/2 tsp. Nutmeg

Mix all ingredients together. Store in airtight container.

Directions: Use 1 heaping tablespoon per cup of boiling water.

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Chocolate Chip Cookies in a Jar

- ◆ 1 cup brown sugar
- ◆ 1/2 cup white sugar
- ◆ 1 1/2 cups semisweet chocolate chips
- ◆ 2 cups all-purpose flour
- ◆ 1 teaspoon salt
- ◆ 1 teaspoon baking soda

Mix the salt and baking soda in with the flour, then layer the ingredients into the jar.

Directions:

Preheat oven to 375° Sift dry ingredients through a colander to separate the chocolate chips from other ingredients.

Beat 1 cup of butter or margarine in a medium bowl. Beat sifted ingredients into butter until blended. In a small bowl, beat 1 egg with 1 teaspoon of vanilla. Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips.

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Cinnamon-Oatmeal Pancake Mix

- ◆ 4 cups quick cooking oats
- ◆ 2 cups all-purpose flour
- ◆ 2 cups whole wheat flour
- ◆ 1 cup non-fat dry milk
- ◆ 2 TB cinnamon
- ◆ 1 1/2 TB salt
- ◆ 3 TB baking powder
- ◆ 1/2 tsp. cream of tartar

Combine all ingredients and stir to mix well. Store in refrigerator. Makes about 8 cups.

Directions: In a medium mixing bowl, beat 2 eggs. Beat in 1/3 cup of vegetable oil gradually. Alternately beat in 2 cups pancake mix and 1 cup of water. Pour in large spoonfuls into a lightly greased skillet over medium-high heat, and cook until the tops show broken bubbles (2 to 3 minutes). Turn and cook about 2 to 3 minutes more, until golden brown.

Makes 12 5-inch pancakes.

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Deep Conditioning Herbal Oil

- ◆ 1/2 cup dried chamomile flowers
- ◆ 1/2 cup dried rosemary leaves
- ◆ 1 cup safflower oil

Heat the herbs and safflower oil in the top of a double boiler for approximately 40 minutes. Then carefully pour the mixture into a wide mouth jar. Cover with several layers of muslin tied with a string. Let stand in a warm place for at least one week, stirring the mixture every day. Finally, strain into a clean container.

Directions: Warm 1/3 cup of the oil over very low heat for several minutes to prepare for use. Remove from heat. Then, wet your hair with hot water and squeeze it out. Follow by spreading the warm oil through your hair with your fingers, and covering your hair with a plastic bag. Continue by soaking a towel in hot water, wringing it out, and then wrapping it around the plastic covering. When the towel cools, shampoo your hair at least twice to remove the oil.



Dreamsicle Cookie Mix

- 1/2 cup Tang instant breakfast drink powder
- 3/4 cup sugar
- 1-1/2 cups vanilla chips
- 1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Directions:

Empty cookie mix in a large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375° for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely. Yield: 2 1/2 dozen.

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Energizing Hair Rinse

- ◆ 1 c organic apple cider vinegar
- ◆ 1 c spring water
- ◆ 10 drops rosemary essential oil
- ◆ 10 drops peppermint oil

Mix in jar.

Directions: After shampooing pour one cup slowly over hair and work through. (Keep out of eyes!) Rinse out. Feel the tingle - a great waker-upper!



Fizzing Bath Bombs

- ◆ 1 cup baking soda
- ◆ 1/2 cup citric acid
- ◆ 1/2 cup cornstarch
- ◆ 2 teaspoons of cocoa or shea butter
- ◆ 1 tablespoon oil (your choice: coconut, sweet almond, jojoba, apricot, macadamia, etc.)
- ◆ 1 teaspoon essential oil or fragrance oil
- ◆ Sprayer bottle with witch hazel

Blend baking soda, cornstarch, and citric acid together in a glass or stainless steel bowl. Add melted shea or cocoa butter and essential oil. (You can also replace the essential oil with a fragrance oil if you prefer. Refer to our Essential Oils Guide for information on the benefits of a particular essential oil.) Spritz mixture with the witch hazel until the mixture clumps together when you squeeze it. Pack tightly into molds or form balls with your hands. (Using a mold will produce a harder, better ball if you compact it well. You can use ice cube trays if you don't have any soap or candy molds available.) Release onto wax paper and allow to air dry overnight.

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Fudge Brownie Mix

- ◆ 2 Cups sugar
- ◆ 1/2 Cup cocoa
- ◆ 1 Cup all-purpose flour
- ◆ 1 Cup chopped pecans
- ◆ 1 Cup chocolate chips

Mix all the ingredients together and store in an airtight container.

Directions:

1 cup butter or margarine, softened 4 eggs 1 package of the Double-Fudge Brownie Mix

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Fudge Brownie Mix and continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, and bake for 40 to 50 minutes.



Good Dog Goodies

- ◆ 2 1/2 cups whole wheat flour
- ◆ 3/4 cup nonfat dry milk
- ◆ 1 egg
- ◆ 1/2 cup vegetable oil
- ◆ 2 beef bouillon cubes that have been dissolved in 3/4 cup boiling water
- ◆ 2 Tbsp. brown sugar

Preheat oven to 300 degrees. Combine all ingredients in a large mixing bowl, stirring until well blended. Knead dough for about 1 minute. On a floured surface roll out dough to about 1/4" thickness. Cut out bones and place on greased cookie sheet. Bake for 30 minutes. Cool before placing in a jar.

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Gourmet Cookie Mix in a Jar

- ◆ 1 cup all-purpose flour
- ◆ 1/2 tsp. baking powder
- ◆ 1/2 tsp. baking soda
- ◆ 1-1/4 c rolled oats
- ◆ 1 (5.5 ounce) milk chocolate bar
- ◆ 1/2 c white sugar
- ◆ 1/2 c brown sugar
- ◆ 1/2 c chopped nuts, your choice (optional)
- ◆ 1/2 c chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar and pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Use scissors to cut a nine-inch-diameter circle from the fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Only stays fresh for 10-12 weeks.

Directions: Preheat oven to 375 degrees F. Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut-sized balls; place on slightly greased cookie sheet two inches apart. Bake for 8-10 minutes.

Yield: 3 dozen

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Guest Soaps

- ◆ Soap Flakes (Ivory)
- ◆ Water
- ◆ Food Coloring
- ◆ Measuring Cup
- ◆ Mixing bowl
- ◆ Spoon
- ◆ Various cookie cutters (hearts, roses, leaves, etc)
- ◆ Yarn/ribbon
- ◆ Plastic wrap

Mix 2 Cups of soap flakes into mixing bowl. Add a few drops of food coloring into 1/4 Cup of water. Add water to soap and mix until soap is evenly colored. If mixture is sticky add more soap; if mixture is to dry add more water. A stiff dough like consistency is what you're trying for. Flatten mixture on clean surface and cut out shapes with cookie cutters. Place shapes on plate and let air-dry for 2 days.



Heartwarming Tea Mix

- ◆ 1 jar (15 oz.) instant orange breakfast drink mix
- ◆ 1 c. sugar
- ◆ 1 c. unsweetened instant tea powder
- ◆ 1/2 c. presweetened lemonade-flavored soft drink mix
- ◆ 1 tsp. EACH imitation pineapple extract and imitation coconut extract

In a blender or food processor, combine all ingredients. Makes about 4 1/4 cups tea mix.

Directions: Stir a rounded tablespoonful of mix into 6 oz. of hot water.

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Herbal Bath Crystals

- ◆ 1/2 cup Sea Salt
- ◆ 1/2 cup Epsom Salts
- ◆ 1/2 cup fresh herbs leaves or flowers
- ◆ 1/4 cup Baking Soda
- ◆ Few drops essential oils

Blend the above ingredients in a food processor or blender. Some oils to try: Lemon Balm, Rosemary, Patchouli, High John, Rose, Geranium & Grapefruit.

Directions: Place 1/4 cup of the mixture under running warm water for fragrant herbal bath!



Holiday Bath Salts

- ◆ 1/2 cup sea salt
- ◆ 2 and 1/4 cups Epsom salts
- ◆ 6-7 drops peppermint oil
- ◆ A few drops red or green food coloring (optional)
- ◆ 1 medium-sized bowl
- ◆ 1 smaller bowl

Mix the sea salt and Epsom salts together in a medium-sized bowl. Sprinkle with peppermint oil and mix well. Put half of the mint-scented salts into the smaller bowl. Stir in a few drops of red or green food coloring and let dry for about ten minutes. Mix the white and red (or green) salts together and put them in the jar.

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Instant Cappuccino

- ◆ 1 c. powdered creamer
- ◆ 1 c. powdered chocolate milk mix
- ◆ 2/3 c. instant coffee
- ◆ 1/2 c. sugar
- ◆ 1/2 tsp. cinnamon
- ◆ 1/2 tsp. nutmeg

Combine all ingredients together.

Directions Use 1 heaping Tbs. per cup of boiling water.



Instant Cocoa Mix with Marshmallows

- ◆ 1 pkg. (25oz) nonfat dry milk powder
- ◆ 1 1/2 cups non-dairy coffee creamer, (6oz)
- ◆ 3 cups instant chocolate drink mix, (16oz pkg.)
- ◆ 1 1/2 cups confectioners' sugar
- ◆ 1 1/2 cups miniature marshmallows

Combine all ingredients and store in an airtight container. Makes 16 cups. Enough for 4 1-quart jars to give, or split into 1/2-cup portions packed in decorative bags in mugs.

Directions: In a mug, combine 1/2 cup of mix with 1 cup of boiling water.

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Instant Spiced Tea

- ◆ 2 cups powdered orange breakfast drink
- ◆ 1-1/2 cups sugar
- ◆ 3/4 cup instant tea
- ◆ 2 packages unsweetened lemonade mix
- ◆ 1 teaspoon ground cloves
- ◆ 1 teaspoon ground cinnamon

Mix the ingredients and put them into a plastic container or double plastic bag.

Directions: Add 2 heaping teaspoons to 1 cup boiling water.



Lavender & Chamomile Body Powder

- ◆ 1 cup white Clay
- ◆ 2 cups cornstarch
- ◆ *1 tsp. orris root powder (optional)
- ◆ 1/8 cup dried lavender
- ◆ 1/8 cup dried chamomile
- ◆ 4 drops lavender essential oil
- ◆ 2 drops chamomile essential oil

Combine all ingredients and blend well. Allow to sit overnight before storing in containers. Package in powder cylinders or a glass Parmesan cheese container.

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Layered Snack Mix

Layer snacks into a wide mouth quart-canning jar. Select 4 or 5 different salty type small snacks of different colors. Put in even amounts of each kind. As an example, layer in this order.

- ◆ Sunflower seeds
- ◆ Salted peanuts
- ◆ Fish crackers
- ◆ Small pretzel nuggets or twists
- ◆ Raisins



M&M's Cookie Mix

- ❖ 1 1/4 cups sugar
- ❖ 1 1/4 cups M&M candies (use red and green for Christmas)
- ❖ 2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in order given in 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Directions:

M&M's Cookies

Makes 2 1/2 dozen cookies

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup (1 stick) butter or margarine, not diet, very soft, 1 egg, slightly beaten, 1 tsp. vanilla (opt.) Mix until completely blended. You will need to finish mixing with your hands. Shape into balls the size of walnuts. Place 2 inches apart on sprayed baking sheets. Bake at 375 degrees for 12 to 14 minutes, until edges are lightly browned.

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Mocha Fireside Coffee

- ◆ 2 1/2 cups powdered non-dairy creamer
- ◆ 2 cups hot cocoa mix
- ◆ 1 cup instant coffee granules
- ◆ 1 cup Ovaltine chocolate drink mix
- ◆ 1/4 cup sugar
- ◆ 2 teaspoons ground cinnamon
- ◆ 1/2 teaspoon ground nutmeg

Combine all ingredients: mix well. Store in an airtight container. Yield: 6 cups mix.

Directions: To serve, add 1 tablespoon of mix to 3/4 cup boiling water.



Oatmeal Milk Bath

- ◆ 1 cup cornstarch
- ◆ 2 cups powdered milk
- ◆ One-half cup finely ground oatmeal
- ◆ Any other additions such as rose petals, lavender, or rosemary all finely ground (optional)

Combine all ingredients in a blender or food processor. Blend thoroughly.

Directions: Add one-half cup to hot bath water.

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Orange Cappuccino Coffee Mix

- ◆ 1/2 c. instant coffee granules
- ◆ 1/2 tsp. grated dried orange peel (can be found in spices)
- ◆ 1 c. nondairy powdered coffee creamer
- ◆ 3/4 c. sugar
- ◆ 1/2 tsp. ground cinnamon

Finely grind coffee and orange peel in a blender or food processor. Add remaining ingredients and process until well blended. Store in an airtight container. Makes about 1 2/3 cups coffee mix. Give with serving instructions.

Directions: stir about 2 heaping teaspoons coffee mix into 6-oz. hot water.



Pancake Mix

- 3 Cups all-purpose flour
- 3 Tbsp. sugar
- 2 Tbsp. baking powder
- 4-1/2 tsp. ground cinnamon
- 1-1/4 tsp. salt

Combine all ingredients; seal bag or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps.

Directions: In medium bowl, combine 3/4 cup milk, 1 egg, and 2 Tbsp. salad oil. With fork, blend in 1-1/3 cup pancake mix until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10 5" pancakes.

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Peanut Butter Cookie Mix

- 3/4 cup chopped salted peanuts
- 3/4 cup packed brown sugar
- 3/4 cup sugar
- 3/4 cup peanut butter chips
- 1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Directions:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.

Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake 8 minutes or until lightly browned.

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Pina Colada Jar Cakes

- ◆ 1 can (20oz) unsweetened crushed pineapple
- ◆ 1 stick + 3 T unsalted butter, softened (11 Tbs.)
- ◆ 3 1/2 cups light brown sugar, packed
- ◆ 4 eggs
- ◆ 1/2 cup dark rum
- ◆ 3 1/3 cups flour
- ◆ 1 1/2 teaspoons baking powder
- ◆ 1 teaspoon baking soda
- ◆ 1-cup coconut sweetened flaked

Preheat oven to 325 degrees F. Before starting batter, wash 8 (1-pint) wide mouth canning jars with lids in hot, soapy water and let them drain, dry, and cool to room temperature. Generously grease inside of jars.

Drain crushed pineapple for about 10 minutes in a colander, reserving juice. Puree drained pineapple in a food processor. Measure out 1 1/2 cups puree, adding a little juice if necessary to make 1 1/2 cups. Set puree aside. Discard remaining juice or reserve for another use.

With an electric mixer, beat together butter and half of brown sugar until light and fluffy. Beat in eggs, then remaining sugar. Beat in pineapple puree and rum and set aside.

Sift together flour, baking powder, and baking soda. Gradually add to pineapple mixture in thirds, beating well after each addition to make a thick batter. Stir in coconut.

Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars in center of preheated oven. Bake 40 minutes.

About 10 minutes before cakes are done, bring a medium saucepan of water to a boil. Put in jar lids, cover, and remove from heat. Keep lids in hot water until they're used.

When cakes are done, remove jars from oven. If jar rims need cleaning, use a moistened paper towel. Carefully put lids and rings in place, then screw tops tightly shut. Place jars on a wire rack; they will seal as they cool.

Makes 8 cakes.

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Poppy Seed Dressing

- ◆ 1 1/2 cups sugar
- ◆ 1 tablespoon dry mustard
- ◆ 1 teaspoon salt
- ◆ 2/3 cup cider vinegar
- ◆ 2 cups vegetable oil
- ◆ 2 tablespoons poppy seeds
- ◆ 1/4 cup grated onion, optional

Combine sugar mustard, salt and vinegar in blender. Add oil slowly, blending until thick. Stir in poppy seeds and onion. Store in an airtight container in the refrigerator.

Makes about 3 cups.

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Ranch-Style Dressing and Dip Mix

- ◆ 2 teaspoons salt
- ◆ 2 teaspoons dried minced garlic
- ◆ 3 tablespoons dried minced onion
- ◆ 2 teaspoons freshly ground pepper
- ◆ 2 teaspoons sugar
- ◆ 2 1/2 teaspoons paprika
- ◆ 2 1/2 teaspoons dried parsley flakes

Combine ingredients; blend well. Store in an airtight container. Makes 1/2 cup of mix or 8 portions for dressing or dip.

Directions:

Dressing:

In a bowl or jar combine 1 cup of mayonnaise and 1 cup buttermilk. Add 1-tablespoon mix and blend well.

Dip:

In a small bowl blend 1 tablespoon mix with 1-cup sour cream. Refrigerate 1 hour before serving.

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Russian Tea

- 2 & 1/2 cup Tang
- 1 & 1/2 cup white sugar
- 1 - 12 oz of instant Kool-aid lemonade mix
- 2 tsp. cloves
- 1 & 1/2 cup instant Lemon flavored tea
- 2 tsp. cinnamon
- 1 tsp. nutmeg

Measure out all ingredients first into separate bowls. Layer the tang, sugar, lemonade and tea into jar as little or as much as you like. Repeat the layers often to make a pretty layered looking sand art type look. Add the cloves, cinnamon & nutmeg last. This is a very sweet drink.

Directions:

Mix dry ingredients well and replace into your jar for storage.
Add 2 Tbs. into coffee cup and add hot water.

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Turkey Basics

We have taken the guesswork out of turkey preparation and tried to answer any questions that may come up regarding this centerpiece. The following Turkey Table gives some basic info.

Turkey Size	8-12 lbs.	12-14 lbs.	14-18 lbs.	18-20 lbs.
Thawing Time	2-3 days	3-3.5 days	3.5-4.5 days	4.5-5 days
Baking Time	2.75-3 hours	3-3.75 hours	3.75-4.5 hours	4.25-4.5 hours
# of Servings	8-12	12-14	14-18	18-20

Brining

Brining your turkey is said to make it juicier and tastier. If you wish to Brine your turkey there is a great pdf file called Brining Your Turkey from the Canada Food Network.

http://foodtv.ca/feature/pdf/10_01_2002_roasting_brining.pdf

Buying

The general rule is to buy 1 Pound Per Person

Thawing

Thaw turkey in unopened wrapper, breast side up in the refrigerator. It is best if you put the turkey in a tray first to prevent dripping on other contents of your refrigerator.

Preparing

- Remove neck, giblets and excess fat from the chest cavity. Rinse cavity and outside of turkey with cold water. Blot with paper towels.
- Make gravy even more flavorful by cooking turkey on a bed of quartered, celery, onions and carrots.
- Brush skin with butter or vegetable oil to prevent it from drying out during roasting.
- Insert a meat thermometer deep into the thickest part of the thigh next to the body. It must not touch the bone.
- Breast is much more tender and juicy if you cook your turkey with the breast side down.

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Roasting

- Roast turkey at 325 degrees for time indicated in turkey table, basting as necessary.
- Check for doneness about 1 hour before indicated in our turkey table, then about every 15 minutes thereafter. The internal temperature of the thigh should be 180 degrees F. The thigh should feel soft when pressed and juices should run clear when pierced with a fork.
- After removing from oven let stand covered loosely in foil at 20-30 minutes while you prepare the rest of the meal. This allows time for the juices to run into the meat and your meat to cool slightly making carving easiest.

Carving

- It is best to carve your turkey in the kitchen instead of the dining table... much less messy. Use a sharp knife.
- Remove each wing by cutting the wing joint between the wing and the frame of the turkey.
- Grasping the end of either drumstick, run the knife between the drumstick and the body of the turkey and cut through the meat to the joint. Remove the drumstick by twisting slightly.
- Run the knife down the breastbone on each side of the turkey then remove the entire breast and slice the breast meat crosswise, as you would for a boneless roast. Thick or thin slices -- it's your choice!

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Holiday Recipes



Appetizers

Cheese Ball

- ◆ 1 lb. grated sharp cheddar cheese
- ◆ 2 bunches green onions
- ◆ 1 1/2 cup pecans, crushed
- ◆ Enough mayonnaise to make the cheese stick together
- ◆ Strawberry preserves

Grate cheese in food processor. Pour cheese into a bowl. Mix in enough mayonnaise to make the cheese stick together. Form cheese into a flat ball. Coat the ball with strawberry preserves. Refrigerate until served.

Christmas Cheese Ball

- ◆ 8 oz. cream cheese
- ◆ 4 oz. blue cheese
- ◆ 1 tbsp. chopped green pepper
- ◆ 1 tbsp. diced pimento
- ◆ Chopped walnuts
- ◆ Minced parsley

Combine cheeses; add green pepper and pimento. Roll into ball then roll in walnuts. Garnish with parsley and serve with crackers.

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Christmas Cheese Dip

- ◆ 1 (8 oz.) pkg. cream cheese, softened
- ◆ 2 tbsp. freshly grated onion (or more)
- ◆ 3-4 tbsp. Ketchup
- ◆ 2-3 drops Tabasco sauce

Beat all ingredients together. Adjust ketchup to make mixture a dip consistency. Great with raw vegetables or chips.

Christmas Cheese Torte

- ◆ 1 1/2 lbs. cream cheese, at room temp.
- ◆ 3/4 c. unsalted butter, room temp.
- ◆ 5 oz. Montrachet goat cheese without ash, at room temp.
- ◆ 1 lb. sliced Fontina or Provolone
- ◆ 1 c. good quality Pesto
- ◆ 12 sun-dried tomatoes, packed in oil, drained
- ◆ 1/2 c. pine nuts, lightly toasted

One day before serving, line a 9x5 inch loaf pan with a double thickness of slightly dampened cheesecloth. Beat the cream cheese, butter and goat cheese until very smooth. To assemble the torte, arrange a layer of the sliced cheese on the bottom of the lined loaf pan. Trim the edges of the cheese to fit if necessary. Top with a thin layer of cheese mixture evenly on top with a rubber spatula. Top with a thin layer of pesto and top pesto with layer of sliced cheese. Spread a layer of the cheese mixture on top of sliced cheese. Top with a layer of sun-dried tomatoes and a sprinkling of pine nuts. Continue to layer, alternating pesto and sun-dried tomatoes. Cover top with layer of slightly dampened cheesecloth and press gently with the palm of your hand to compress the layers. Refrigerate overnight. To serve, remove cheesecloth from top and unmold onto serving platter. Remove cheesecloth liner. Arrange crackers or French bread slices around the torte.

Serves 25-30.

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Christmas Crab Rolls

- ◆ 1/2 lb. crab meat (not imitation)
- ◆ 1/2 lb. grated Velveeta cheese
- ◆ 1/2 lb. grated mild cheddar
- ◆ 4 green onions, chopped
- ◆ 1 green pepper, chopped
- ◆ 6 oz. green olives, chopped
- ◆ 1 c. tomato sauce
- ◆ 2/3 c. oil
- ◆ 3/4 tsp. garlic powder
- ◆ 36 small French rolls

Mix all ingredients (except rolls) together. Set aside and refrigerate. Cut the top 1/4 off the rolls and gently pull out the insides of the bottoms. Fill with crab mixture and replace tops. Place rolls in foil and store in refrigerator until ready to bake or may be frozen. Bake at 350 degrees for 20-30 minutes until outside are crispy and filling is melted and hot.

Christmas Oyster Roll

- ◆ 2 (8 oz.) pkg. cream cheese
- ◆ 2 tsp. Worcestershire
- ◆ 1/8 tsp. garlic powder
- ◆ 2 cans smoked oysters, drained & finely chopped
- ◆ 1/2 sm. onion, grated
- ◆ 3 tbsp. mayonnaise
- ◆ 1/8 tsp. salt
- ◆ 1/4 c. fresh parsley, chopped

Cream together cream cheese, Worcestershire, garlic powder, onion, mayonnaise and salt. Spread mixture on waxed paper until it is about 12 x 8 inches and less than 1/2 inch thick. Chill well in refrigerator, about an hour. Spread oysters on top of cheese mixture, and roll up into a log. Roll log in chopped parsley and chill refrigerator for 24 hours before serving. Serve with crackers.

Serves 10-25.

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Christmas Soup

- ◆ 1 large can V-8 juice (46 fl. oz.)
- ◆ 1 can beef consommé (11 oz)
- ◆ 2 bay leaves
- ◆ 4 cloves
- ◆ Dash of Worcestershire sauce
- ◆ Dash of Tabasco sauce

Simmer all ingredients for 1 hour. Serve hot in demitasse cups.

Serves 8

Cocktail Cheese Biscuits

- ◆ 1 stick butter
- ◆ 1 cup sharp yellow New York Cheese
- ◆ 1 tsp. salt
- ◆ 1/2 tsp. red cayenne pepper
- ◆ 1 cup flour
- ◆ Pecan halves

Preheat oven to 350 degrees. Cream butter in a medium-sized bowl. Add cheese, followed by salt, pepper and flour. Roll dough into small balls. Press a half-pecan on each ball to flatten. Place on cookie sheet and bake 15 minutes in a 350 degree oven.

Makes 40-45 biscuits.

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Edible Christmas Tree Centerpiece

- ◆ 16" styrofoam cone
- ◆ 5 bunches fresh parsley
- ◆ Plastic wrap
- ◆ 1/2 lb. (or more) med. sized shrimp shelled, deveined and cooked
- ◆ 1 dozen cherry tomatoes
- ◆ Ripe pitted olives
- ◆ Stuffed green olives
- ◆ 1/2" cubes of assorted cheese
- ◆ Decorative toothpicks

Wash and dry parsley. Using decorative toothpicks, secure parsley sprigs to styrofoam cone, working around and down to completely cover cone with parsley. Cone should appear to be covered with parsley leaves. (Stems should not show.) This step may be done the day before the party. Cover the green cone with plastic wrap and store in refrigerator. An hour before the party, "decorate" the tree by securing shrimp, cherry tomatoes, olives and cheese cubes to the cone with toothpicks. A cherry tomato on top of the tree completes the ornaments. Place decorated tree on a pedestal candle stand to serve as a Christmas tree stand or use any approximate base available. As guests discover that the tree is edible, the hostess should redecorate the centerpiece with more garnishes.

Festive Pine Cone Cheese Ball

- ◆ 8 oz Cream cheese
- ◆ 4 oz Goat cheese
- ◆ 6 oz Blue cheese
- ◆ 2 TBS Capers, chopped
- ◆ 1 TB Ground caraway seeds
- ◆ 6 To 8 green onion tops, finely chopped
- ◆ 1 1/2 LB Almonds, whole and freshly roasted

Combine everything but the almonds thoroughly. Shape and place on a rather large platter forming the shape of a pinecone (flat against the platter.) place in refrigerator to chill for about a half an hour. Stud cheese with almonds to cover it. Try to do it in rows to resemble a pinecone. Put back in refrigerator until serving time. If possible, surround with pine boughs when serving. Serve with crackers.

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Ranch Party Mix

- ◆ 1 envelope Ranch salad dressing, (1 ounce)
- ◆ 2 tablespoons dried dill weed
- ◆ 6 cups cereal, corn and rice
- ◆ 1 package oyster crackers, (10 ounces)
- ◆ 1 package pretzel sticks, (6 ounce)
- ◆ 3/4 cup vegetable oil

Combine dressing mix and dillweed; add cereal, crackers, and pretzels. Combine well. Drizzle mixture with oil; stir to coat thoroughly. Place mixture in a large paper bag; let stand for about 2 hours, shaking occasionally. Store in an airtight container.

Makes about 16 cups.

Shrimp Christmas Tree

- ◆ 3 lbs. shrimp, fresh or frozen
- ◆ 2 qts. water
- ◆ 1/2 c. salt
- ◆ 4 lg. bunches curly endive
- ◆ 1 plastic foam cone, 2 1/2 ft. high
- ◆ 1 plastic foam square, 12 x 12 x 1
Inch
- ◆ Cocktail sauce (Recipe Below)

Thaw frozen shrimp. Place shrimp in boiling salted water. Cover and simmer about 5 minutes or until shrimp are pink and tender. Drain. Peel shrimp leaving the last section of the shell on. Remove sand veins and wash. Chill. Separate and wash endive. Chill. Place cone in the center of the plastic foam square and draw a circle around the base of the cone. Cut out the circle and insert cone. Cover base of cone with overlapping leaves of endive. Fasten endive to the plastic foam with toothpick halves. Start at the outside edge of the base and work up. Cover fully with greens to resemble Christmas tree. Attach shrimp to tree with toothpicks.

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Cocktail Sauce

- ◆ 1 1/2 c. catsup
- ◆ 1 tbsp. lemon juice
- ◆ 1 tbsp. Worcestershire sauce
- ◆ 2 tbsp. horseradish
- ◆ 1 1/2 tsp. sugar
- ◆ Generous dash hot sauce
- ◆ Salt and pepper to taste

Combine all ingredients for cocktail sauce and chill. Provide cocktail sauce for dunking.

Serves 12.

Vegetable Christmas Tree

- ◆ 1 recipe Hidden Valley sour cream based dip
- ◆ 1 bunch fresh broccoli
- ◆ 1 head cauliflower
- ◆ 15 cherry tomatoes

Spread bottom of a large oblong Pyrex dish with dip. Cut broccoli flowerets into short pieces; cut cauliflower into bite size chunks. Clean one broccoli stalk for tree trunk. Arrange broccoli into a tree shape on top of dip; stud with tomatoes and surround by cauliflower.

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Breakfast, Brunch & Breads

Breakfast Christmas Tree

- ◆ 2 pkgs. Refrigerated crescent rolls
- ◆ 2 tbsp. melted butter
- ◆ 2 oz. cream cheese
- ◆ 1 c. confectioners' sugar
- ◆ Red and green sugar
- ◆ 1 tsp. grated orange peel
- ◆ 3 tbsp. sugar
- ◆ 2 tbsp. orange juice

Preheat oven to 375 degrees. Slice 2 packages of crescent rolls (do not unroll) into 11 equal pieces and flatten. On ungreased cookie sheet, arrange 10 pieces into a triangle to form tree. Use last piece to make trunk. Combine butter, sugar, and grated orange peel; brush on dough. Bake 20 minutes. Meanwhile, cream the cream cheese with powdered sugar and orange juice. Brush on baked rolls and sprinkle with red and green sugar.

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Brunch Baked Eggs

- ◆ 3 c. shredded Monterey Jack cheese
- ◆ 12 oz. fresh mushrooms
- ◆ 1/2 med. onion, chopped
- ◆ 1/4 c. sweet red pepper, thinly sliced
- ◆ 1/4 c. margarine, melted
- ◆ 8 oz. Italian sausage, cooked and crumbled
- ◆ 3 c. shredded Monterey Jack Cheese
- ◆ 8 eggs, beaten
- ◆ 1 3/4 c. milk
- ◆ 1/2 c. flour
- ◆ 2 tbsp. snipped chives, basil or oregano (or combination)
- ◆ 1 tbsp. snipped parsley

Sprinkle 3 cups cheese in the bottom of a 9 x 13 inch dish. Sauté mushrooms, onions and red pepper in margarine. Drain. Top cheese with vegetables, meat and rest of cheese. Cover and chill overnight. (This is why it is great for Christmas - a do ahead.) Combine eggs, milk, flour, chives, parsley, and pour over casserole. Bake at 350 degrees for 45 minutes. Let stand 10 minutes before cutting to serve.

Serves 12

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Cardamom Christmas Wreath

- ◆ 1 c. sugar
- ◆ 1 tsp. salt
- ◆ 1 tsp. ground cardamom
- ◆ 2 pkg. active dry yeast
- ◆ 7 c. all-purpose flour
- ◆ 1 c. butter or margarine
- ◆ 1 1/2 c. milk
- ◆ 3 eggs
- ◆ 1 tbsp. grated lemon peel
- ◆ 1/2 tsp. almond extract

In a 1-quart saucepan over low heat, heat butter or margarine and milk until very warm (barely bearable to touch). Butter does not need to be melted completely. In a large bowl, combine sugar, salt, cardamom, yeast and 2 cups of flour. With a mixer at low speed, beat the liquids into the dry ingredients until just blended. At medium speed, beat 2 minutes. Beat in 2 whole eggs and 1 egg yolk, the lemon peel, almond extract and 2 cups flour. (Reserve the remaining egg white for later.) Beat about 2 minutes longer. Stir in about 2 1/2 cups of flour to make a soft dough. On a floured surface, knead the dough until smooth and elastic, about 10 minutes, adding more flour while kneading, if necessary. Shape dough into a ball and place in a large greased bowl. Turn the dough over in the bowl to grease the top. Cover bowl with a towel and let rise in a warm (80 to 85 degrees) place until doubled. Punch down dough. Turn the dough onto a lightly floured surface. Cover the dough with the towel and let rest for 15 minutes for easier shaping.

Grease a large cookie sheet and the outside of a round casserole dish with straight sides (2-quart capacity). Invert the dish and place in the middle of the cookie sheet. In a small bowl, combine the egg white and 1 tablespoon of milk and set aside. Reserve about 1/2 cup of dough for decorations later. Roll the remaining dough into a 30x10 inch rectangle. Roll up the dough and slightly twist the roll to make a 30-inch rope of dough. Wrap the rope around the bowl and press the ends of the dough together to seal and tuck them under. Roll the reserved dough into 1/8 inch thickness. Cut out holly leaf shapes and make "holly berries" to decorate the wreath. Save the remaining egg-white mixture. Lightly cover the wreath with plastic wrap and let rise in a warm place away from drafts until doubled, about 45 minutes.

Preheat oven to 350 degrees.

Brush the wreath with the remaining egg-white mixture and bake 1 hour or until golden brown (on middle rack of oven). Remove the bowl and cool the wreath. Use decorator ribbon to hid the seam or other imperfections.

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Christmas Brunch Soufflé

- ◆ 8 slices white bread
- ◆ 4 slices sharp Cheddar cheese
- ◆ 1 tsp. minced onion
- ◆ 1 tsp. dry mustard
- ◆ 4 beaten eggs
- ◆ 2 c. milk
- ◆ 1/2 tsp. salt
- ◆ Cooked bacon or sausage
- ◆ Bell pepper rings, slices

Grease baking dish. Arrange 4 slices of bread on bottom. Arrange the cheese over the bread, and then arrange the other 4 slices of bread. Mix eggs, milk, onion, mustard and salt. Pour over bread. Let stand for 10 minutes. Bake for 45 minutes at 325 degrees. Decorate with bacon or sausage and pepper.

Christmas Casserole

- ◆ 7-8 slices bread, cubed (white, French or sourdough)
- ◆ 2 c. shredded cheddar cheese
- ◆ 1 lb. diced ham or sausage
- ◆ 4 eggs
- ◆ 2 1/4 c. milk
- ◆ 3 tsp. dry mustard
- ◆ 1 can cream of mushroom soup
- ◆ 1/2 c. milk

Place bread cubes in bottom of 9 x 13 greased baking dish. Sprinkle cheese and meat over bread. Beat eggs, mustard, 2 1/4-cup milk. Pour over bread mixture. Mandatory: Refrigerate overnight. In the morning, dilute soup and 1/2 cup milk. Pour over casserole. Bake at 300 degrees for 1 1/2 hours.

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Christmas Stollen

- ◆ 1 package Active, dry, or cake yeast
- ◆ 4 tablespoons Sugar
- ◆ 1 teaspoon Salt
- ◆ 4 tablespoons Butter or margarine soften
- ◆ 4 tablespoons Walnuts, chopped
- ◆ 1 cup seedless raisins
- ◆ 3 1/2 cups All-purpose flour, sifted
- ◆ 3/4 cup Powdered sugar
- ◆ Glazed cherries (opt)
- ◆ 4 tablespoons Water, warm
- ◆ 3/4 cup Milk; scalded, cool lukewarm
- ◆ 1 Egg
- ◆ 4 tablespoons Slivered blanched almonds
- ◆ 4 tablespoons Glaced lemon peel
- ◆ 4 tablespoons Glaced orange peel
- ◆ 1 tablespoon Grated lemon peel
- ◆ 2 tablespoons Butter, melted
- ◆ 1 tablespoon Milk
- ◆ Slice blanched almonds, optional

Make two or three days before serving. In medium bowl, dissolve yeast in water. Stir in lukewarm milk, granulated sugar, salt, egg, soft butter or margarine. Next, stir in slivered almonds, chopped walnuts, lemon peel, orange peel, raisins, 1 & 1/2 cups flour. Mix with spoon until smooth. Mix in enough of remaining flour to handle easily. Turn onto lightly floured board. Knead until smooth and elastic, about 5 minutes. Put in greased bowl; brush top with melted butter and cover with towel. Let rise in warm place (80-85~) until double, about 1 & 1/2 hours. Roll or pat dough into 12" by 8" oval. Spread with 1 tablespoon melted butter. Fold in two lengthwise into crescent. Press edges firm enough to hold together place on a greased sheet. Brush top with remaining melted butter. Let rise until double, 35-45 minutes. Heat oven to 375~. When loaf has doubled, bake 30-35 minutes or until golden brown and done. Frost, while still warm, with confectioner's sugar and [1 tablespoon] milk, beaten together until creamy. Let frosting drip down sides of loaf. Decorate with glazed cherries and sliced almonds, if desired. Store in tightly covered container.

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Eggnog Bread

- ◆ 2 eggs
- ◆ 1 cup sugar
- ◆ 1 cup dairy eggnog
- ◆ 1/2 cup butter, melted
- ◆ 1/4 tsp. nutmeg
- ◆ 2 tsp. rum extract
- ◆ 1 tsp. vanilla
- ◆ 2 1/4 cup flour
- ◆ 2 tsp. baking powder

Preheat oven to 350 degrees. Grease bottom of bread pan.

Beat eggs; add sugar, eggnog, butter, rum and vanilla. Blend well; add flour, baking powder and nutmeg. Stir until just moistened. Pour into greased pan.

Bake at 350 degrees for 45-50 minutes or until toothpick comes out clean. Cool 10 minutes. Remove from pan. Cool bread completely before slicing.

Ham and Egg Pudding

- ◆ 1/4 cup Butter, melted
- ◆ 1 pound Sliced ham
- ◆ White pepper to taste
- ◆ 6 Eggs, well beaten
- ◆ 2 cups Milk
- ◆ 2 cups Flour, sifted
- ◆ 1 teaspoon Salt

Preheat oven to 425 degrees. Spread butter evenly in a 9 x 13 pan. Line bottom of pan with ham slices and sprinkle with pepper. Beat eggs until light. Beat in milk. Add flour and salt, beat until smooth. Pour mixture evenly over ham. Bake for 40 to 45 minutes or until brown and crusty. Cut into squares and serve. Can be topped with Hollandaise Sauce, if desired.

Serves 8

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Peanut Butter and Jelly French Toast

- ◆ 12 slices bread
- ◆ Peanut butter
- ◆ Jelly or jam
- ◆ 3 eggs
- ◆ 3/4 cup milk
- ◆ Salt to taste
- ◆ 2 tablespoons Butter or margarine

Spread peanut butter on six slices of bread; spread jelly on other six slices of bread. Put together to form sandwiches.

In a bowl, lightly beat eggs; add milk and salt, mix.

Melt butter in a large skillet over medium heat. Dip sandwiches in egg mixture, place in skillet and brown both sides.

Sausage-Apple Quiche

- ◆ 1/2 pound Bulk pork sausage
- ◆ 1 1/2 cups Finely chopped apple
- ◆ 1/2 teaspoon Ground cinnamon
- ◆ 1/2 teaspoon Ground nutmeg
- ◆ 1 cup Shredded sharp Cheddar
- ◆ Cheese
- ◆ 4 Eggs, beaten
- ◆ 1 cup Half & Half
- ◆ 1/2 cup Biscuit mix

Cook sausage until browned, stirring to crumble; drain fat off and set aside.

Combine chopped apple, spices, cheese and sausage. Spoon into 9-inch quiche dish or deep-dish pie plate.

Combine eggs, half & half, and biscuit mix in a mixing bowl; mix well. Pour over apple mixture then bake at 375 degrees for 40 minutes or until set.

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Surprise Pull-Apart Biscuits

- ◆ 3 (10oz) cans refrigerated biscuits
- ◆ 3 ounces Cooked ham, cut in 60 pieces
- ◆ 4 ounces Cheddar Cheese, cut in 60 pieces
- ◆ 2 teaspoons Dried Italian seasoning
- ◆ 1/2 cup Butter or Margarine, melted
- ◆ 1/2 teaspoon Onion, grated
- ◆ 1/4 teaspoon Garlic powder

Cut biscuits into quarters. Wrap each quarter around a ham or cheese cube; roll in Italian seasoning. Arrange biscuits in a lightly greased 10-cup bundt pan. Combine butter and remaining ingredients; drizzle over biscuits. Bake: at 350 degrees for 30 minutes or until golden, covering loosely with foil after 20 minutes, if necessary, to prevent over browning. Cool on a wire rack 10 minutes; invert onto a platter.

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Main Dishes

Baked Ham with Pineapple

- ◆ 1 picnic shoulder, fully cooked --, (6 to 7 lbs.)
- ◆ 1 can pineapple slices, (15oz)
- ◆ 1/4 cup light brown sugar, packed
- ◆ 1/4 cup honey
- ◆ Maraschino cherries
- ◆ Whole cloves

Remove skin from ham; place on a rack in a baking pan fat side up. Cover loosely with aluminum foil; bake at 325 degrees for about 30 minutes a pound (or 140 degrees on meat thermometer).

Drain pineapple, reserving 1/4 cup of juice. Combine the reserved juice, brown sugar, and honey in a saucepan; cook over low heat until sugar is dissolved, stirring occasionally.

Remove foil from ham; score fat in a diamond pattern. Brush ham with pineapple-honey mixture. Arrange pineapple slices and cherries in a pattern over the top of the ham, securing with toothpicks. Stud with cloves, if desired, and brush again with pineapple-honey mixture. Bake an additional 30 minutes at 325°, basting with pineapple-honey mixture.

Serves about 12.

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Coca-Cola Ham Glaze

- ◆ One 12-ounce Bottle of Coke
- ◆ 3/4 Cup Brown Sugar
- ◆ Small (6-ounce) Can of Pineapple Juice
- ◆ Ground Cinnamon
- ◆ Ground Cloves
- ◆ Raisins (optional)

Mix all together and pour over the ham. Occasionally bast the ham with the glaze, which will mix nicely with the pan drippings. When ham is finished, pour off juices into a server and let guests ladle it on as desired.

Christmas Ham Steaks

- ◆ 4-6 (1/2" thick) slices of ham
- ◆ 1 1/2 c. cranberry juice cocktail
- ◆ 1/2 c. brown sugar
- ◆ 1/2 c. raisins
- ◆ 1/2-c. orange juice
- ◆ 2 tbsp. cornstarch
- ◆ Several dash of ground cloves

Arrange ham steaks evenly in a 13x9x2 inch baking dish. In saucepan, stir together all other ingredients. Cook and stir mixture over medium heat until thick and bubbly. Pour over ham steaks. Bake uncovered, in 350 degree oven for 35 minutes.

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Christmas Tourtiere

- ◆ 2 large potatoes, peeled
- ◆ 1 lb. ground pork
- ◆ 1 clove minced garlic
- ◆ 1/4 tsp. ginger
- ◆ 1 recipe for 2-crust piecrust
- ◆ 1/2 cup finely chopped onion
- ◆ 1/2 cup beef broth
- ◆ 1 bay leaf
- ◆ 1/8 tsp. cloves

Cut up potatoes; cook in boiling water 20 minutes. Drain; mash. Brown pork; drain off fat. Stir in the rest of the ingredients, 1/2 tsp. salt and 1/4 tsp. pepper. Cover; simmer 20 minutes, stirring often. Discard bay leaf. Stir in potatoes; cool. Roll half the pastry into 12 inch circle. Line a 9 inch pie plate. Trim even with rim. Fill with meat mixture. Roll out remaining dough; slit. Place atop filling; trim to 1/2 inch beyond rim. Seal; flute. Cut out decorative shapes from dough scraps. Bake 400 degrees for 30 minutes.

Makes 6 servings.

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Cornish Hens with Rice and Apricot Stuffing

- ◆ 6 Cornish Hens
- ◆ Salt
- ◆ Pepper
- ◆ Marjoram

Stuffing

- ◆ 1 large Onion
- ◆ 1 cup Dried Apricots, cooked
- ◆ 6 cups Cooked Rice, hot
- ◆ 1/2 cup Margarine
- ◆ 2 teaspoons Salt
- ◆ 1/2 teaspoon White Pepper
- ◆ 1/2 teaspoon Marjoram

Thaw hens completely before roasting. Sprinkle inside and out with salt & pepper and with marjoram. Stuff cavity of each hen lightly with rice and apricot mixture and fasten with poultry pins and strong thread. Place on rack in shallow roasting pan. Roast at 350 for 1 1/2 hrs., basting occasionally. Remove from oven and arrange on large platter around rice ring. Garnish with fruit and hot cooked vegetables.

Stuffing: Chop onion fine. Drain apricots and mash. Add other ingredients and mix well. Stuff hens with 1/2 the mixture. Grease 1-quart ring mold with margarine; pack second 1/2 of rice mixture into mold. Place mold in pan of hot water and bake 30 minutes at 325. Keep hot until ready to serve; then unmold on warm platter.

Surround rice ring with hens and garnishes.

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Golden-Brown Turkey

- ◆ 10 to 12-lb Turkey
- ◆ 1/2 cup butter or margarine, melted

Old-Fashioned Dressing

- ◆ 1/2 cup butter or margarine
- ◆ 1 cup finely chopped onion
- ◆ 3 cups finely chopped celery
- ◆ 3/4 cup finely chopped parsley
- ◆ 1 tablespoon salt
- ◆ 1 tablespoon poultry seasoning
- ◆ 1 teaspoon paprika
- ◆ 1/2 teaspoon pepper
- ◆ 1 egg, slightly beaten
- ◆ 12 cups fine fresh white-bread crumbs

- Preheat oven to 325°F. Remove giblets from turkey; set aside for gravy. Wash and dry turkey very well inside and out.
- Make old-fashioned Dressing: Melt 1/2-cup butter in skillet over low heat. Add onion and celery: sauté until golden-about 5 minutes. Toss lightly with rest of dressing ingredients in large bowl just until well mixed.
- Spoon dressing into neck cavity.
- Bring skin of neck over back: fasten with poultry pin.
- Spoon dressing into body cavity. Do not pack. Bake any leftover dressing in covered casserole.
- Insert about 5 poultry pins, at regular intervals, to draw body opening together. With long piece of twine, lace cavity closed, bootlace fashion; tie with knot.
- Bend wing tips under body or fasten wings to body with poultry pins. With twine, tie ends of legs together. Brush turkey all over with some of melted butter.
- Insert meat thermometer in inside of thigh at thickest part. Turn, breast side down, on rack in shallow roasting pan.
- Roast, uncovered, 2 hours. Turn breast side up. Saturate cheesecloth square with rest of melted butter; place over turkey breast. (Or brush turkey with rest of butter; cover breast loosely with square of foil.) Roast 2 to 2-1/2 hours longer.
- As cheesecloth dries out, moisten with pan drippings. (Or brush turkey with drippings.)
- Turkey is done when meat thermometer registers 185 to 190°F; leg joint should move freely when twisted, and fleshy part of drumstick should feel soft.
- Place turkey on heated platter; remove cheesecloth or foil, twine, and poultry pins. Let stand 20 to 30 minutes.

Makes 15 or 16 servings, about 12 cups dressing.

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Giblet Gravy

- ◆ Giblets and neck from turkey
 - ◆ 2 1/2 teaspoons salt
 - ◆ 4 whole black peppers
 - ◆ 1/2 cup roast-turkey drippings
 - ◆ 1/2 cup unsifted all-purpose flour
 - ◆ 1/4 teaspoon pepper
 - ◆ 1 tsp. kitchen bouquet
-
- Split gizzard with sharp knife, if necessary, remove inner sac; scrape gizzard lining. Wash giblets. Discard liver. (Some people use it but I think it gives a bitter taste to gravy)
 - Place giblets (except liver) in medium saucepan with neck, 1/2 teaspoon salt, black peppers, and 6 cups water; bring to boiling.
 - Reduce heat; simmer, covered, 2-1/2 hours, or until giblets are tender.
 - Strain broth.
 - Measure; add water to make 5 cups.
 - Chop giblets coarsely; set aside.
 - When turkey has been removed to heated platter, pour off drippings in roasting pan. Return 1/2-cup drippings to pan.
 - Stir in flour, to make a smooth mixture; brown it slightly over low heat, stirring to loosen any brown bits in pan. Remove from heat. Gradually stir in broth.
 - Return to heat; bring to boiling, stirring. Reduce heat; simmer 5 minutes stirring.
 - Add 1 tsp. Kitchen Bouquet, 2 teaspoons salt, pepper, and giblets; simmer 5 minutes.

Makes about 5 cups

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Holiday Goose

- ◆ 1 wild goose
- ◆ Tart apples, peeled, cored, sliced
- ◆ 1 onion
- ◆ Celery tops
- ◆ 3 tbsp. butter
- ◆ 1 tbsp. paprika
- ◆ 1/4 tsp. salt
- ◆ 1/4 tsp. pepper
- ◆ 1/8 tsp. thyme
- ◆ 1/8 tsp. parsley
- ◆ 1/2 pt. dry red wine

Clean goose well. Wipe with salt and pepper. Fill cavity with raw tart apples, onion, and celery tops. Sew. Place in foil and add melted butter, paprika, salt, pepper, thyme, parsley, and wine. Completely cover with foil. Roast at 350 degrees; baste often. When done, remove foil from top and brown. Remove stuffing and serve.

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Holiday Stuffed Pork Roast

- ◆ 3/4 cup Slivered almonds
- ◆ 2 tablespoons Butter or margarine
- ◆ 3/4 cup Sliced green onions
- ◆ 3/4 cup Chopped celery
- ◆ 4 cups Cooked brown rice
- ◆ 3/4 cup Orange juice, divided
- ◆ 2 tablespoons Grated orange peel
- ◆ 1 tablespoon Diced crystallized ginger, divided
- ◆ 1/2 teaspoon Salt
- ◆ 1 Boneless pork loin roast, (3-1/2 lbs.), rolled
- ◆ 1 teaspoon Dried rosemary, crushed
- ◆ 1/4 teaspoon Cracked black pepper
- ◆ 16 ounces Cranberry sauce (canned)
- ◆ 1 Orange, peeled & sectioned

Cook almonds in butter in large skillet over medium-high heat until brown. Add onions and celery; cook until vegetables are tender crisp. Stir in rice, 1/2 cup orange juice, orange peel, 1 teaspoon ginger, and salt; set aside. Untie roast, and spoon rice mixture lengthwise between loins. Retie roast securely with string at 2- to 3-inch intervals; place, fat side down, on rack in shallow roasting pan. Combine rosemary and pepper; sprinkle over roast. Insert meat thermometer. It should not touch stuffing or fat. Bake at 325 F. for 1-1/2 hours. Combine cranberry sauce, remaining orange juice, remaining ginger, and orange in small saucepan; stir well. Simmer over medium heat 25 minutes, stirring occasionally. Brush about 1/2-cup cranberry mixture over pork. Bake an additional 15 minutes or until meat thermometer registers 170 F. Let roast stand 10 minutes. Remove string and slice roast. Serve with remaining cranberry sauce.

Makes 6 to 8 servings

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Jack Daniel's Glazed Ham

- ◆ 4 to 6lb boneless smoked ham half -- "fully cooked"
- ◆ 1/3 cup light brown sugar -- firmly packed
- ◆ 1/3 cup Jack Daniel's Whiskey
- ◆ 1 tablespoon grated orange peel
- ◆ 1/8 teaspoon ground cloves
- ◆ 1/4 teaspoon ground allspice
- ◆ Orange slices -- thinly sliced
- ◆ Curly endive -- for garnish

Preheat oven to 325 degrees. On a rack in a roasting pan, roast ham, uncovered, for about 20 minutes per pound, or until a meat thermometer reads 140 degrees F.

Before ham is done, simmer a mixture of the brown sugar, Jack Daniel's whiskey, orange peel, cloves, and allspice over medium low heat for about 15 minutes, or until slightly thickened.

Brush the glaze over the ham about 20 minutes before done.

Serve the ham garnished with orange slices and endive, if desired.

Serves 6 to 8

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Roast Duck with Cranberry Sauce

- ◆ 4 pounds to 5 lb. duck, thawed
- ◆ 1/4 cup Port wine
- ◆ 2 tablespoons Butter
- ◆ 2 tablespoons Flour
- ◆ 1 cup Chicken broth
- ◆ 1/4 cup Orange juice
- ◆ 2 tablespoons to 4 brown sugar
- ◆ 1/2 cup Cranberries, fresh
- ◆ 1 dash Cayenne pepper
- ◆ 1/2 Lemon
- ◆ Salt to taste
- ◆ Fresh ground pepper to taste

Rinse duck under cold water and pat dry. Remove any large lumps of fat from skin. Rub inside cavity and skin of duck with lemon and season cavity and skin with salt and pepper. Truss bird, place on rack and set in shallow roasting pan. Roast at 350 degrees for 30 minutes, then pierce skin all over with fork to release fat. Continue roasting until duck is completely cooked, 1 1/2 to 2 hours.

About once every hour, remove all but 1 cup of fat from pan, some remaining fat will keep pan from scorching. Increase oven temperature to 500 degrees for the last 15 minutes of roasting to crisp skin. Remove duck from oven and set on warm plate. Pour off and discard fat.

Place roasting pan on top of stove. Add port and heat over low heat, scraping up any browned bits. Add butter and heat until melted. Add flour, stirring until smooth. Add chicken broth and whisk until smooth and thickened, 2 to 3 minutes. Stir in orange juice and 2 tbs. brown sugar and mix well. Add cranberries and cook over high heat until cranberries pop, 2 to 3 minutes. Add cayenne and more salt and pepper to taste. If mixture is too tart, add remaining brown sugar.

To serve, cut duck in half lengthwise, using poultry shears, and place on two serving dishes. Pour half of sauce over each serving. Serve immediately.

Makes 2 servings

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Roasted Turkey Breast Stuffed w/Herbs (Slow Cooker)

- ◆ 1 4 to 5lb boneless turkey breast -- with skin OR 2 1/2 lb. for 3 1/2 qt cooker
- ◆ 1/2 cup Italian parsley -- chopped
- ◆ 1 tablespoon fresh thyme leaves OR 1 teaspoon dried, crumbled
- ◆ 1 tablespoon grated lemon rind
- ◆ 2 tart apples -- peeled, cored, chopped (2 cups)
- ◆ 4 medium leeks (white part & 1-inch pale green) -- rinsed, sliced thinly (4 cups)
- ◆ 1 cup chicken broth
- ◆ 1/2 cup dry white wine
- ◆ 2 tablespoons butter -- room temperature
- ◆ 2 tablespoons all-purpose flour

Rinse turkey breast and pat dry. Lightly pound breast and, with your fingers, separate skin from breast meat. Combine parsley, thyme, and lemon rind. Rub turkey inside and under the skin with the herb mixture; replace skin and tie in place with kitchen twine.

Arrange apples and leeks in bottom of 5-quart or larger slow cooker (for a smaller slow cooker, use a 2 to 2 1/2-pound turkey breast). Top with turkey breast, skin side up. Drizzle lemon juice over turkey breast. Cover and cook on low for 8 to 10 hours or on high for 3 1/2 to 4 hours, until tender.

Transfer breast to a serving platter and keep warm. (Brown for 5 minutes under a preheated broiler for browned skin.) Let turkey breast stand for 10 minutes before carving.

Turn setting to high. Whisk broth and wine into the juices in the slow cooker. In a small bowl, combine the butter and flour. Whisk into the slow cooker and cook, uncovered, stirring occasionally, until thickened and bubbly, about 15 minutes. Cook and stir for another minute. Pour sauce into a serving dish and spoon over breast slices.

Serves 8.

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Side Dishes

Christmas Corn Bake

- ◆ 2 eggs, beaten
- ◆ 2 c. (1 can) cream style corn
- ◆ 1 c. Minute Rice
- ◆ 1/2 c. finely chopped onions
- ◆ 1/2 c. finely chopped green peppers
- ◆ 1 can Rotel tomatoes and peppers
- ◆ Cheese slices (enough to cover top of casserole)

Butter a casserole dish. Mix the ingredients, except cheese, and bake covered at 350 degrees for about 1 hour. Remove cover and top with cheese slices; bake for 10 more minutes.

Christmas Pasta

- ◆ 2 qt. heavy cream
- ◆ 10 oz. chopped shallots or scallions
- ◆ 1 lb. shrimp
- ◆ 1 lb. bay scallops
- ◆ 1 lb. snow peas, fresh
- ◆ 3 c. fresh green peas
- ◆ Salt & pepper
- ◆ 2 lb. angel hair pasta
- ◆ 2 bunches fresh parsley, chopped

Have water boiling or almost ready for pasta. Put heavy cream and shallots in saucepan. Boil 5 minutes. Add shrimp, boil 4 minutes. Add scallops and snow peas and green peas. Boil 4 minutes. Add salt and pepper. Cook angel hair pasta 2-3 minutes. Drain and add cream sauce to pasta. Add chopped parsley. Mix and serve.

Serves 10-15 people.

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Christmas Sour Cream Potato Salad

- ◆ 1/3 cup Italian Salad Dressing
- ◆ 7 med. potatoes, cooked in skins, peeled, and sliced (about 6 cups)
- ◆ 3/4 cup sliced celery
- ◆ 1/3 cup sliced green onion
- ◆ 4 hard boiled eggs
- ◆ 1 cup mayonnaise
- ◆ 1/2 cup sour cream
- ◆ 1-1/2 teaspoons prepared horseradish mustard
- ◆ Salt to taste
- ◆ Celery seed to taste

Pour Italian dressing over warm sliced potatoes. Chill 2 hours. Add celery and onion. Separate egg whites from yolks, chop, and add. In small bowl, sieve yolks (I just mash them with a fork).

Mix with Mayo, sour cream, and mustard; fold into salad. Add salt and celery seed to taste. Chill 2 hours.

Take some of the green onion stalk and pimento to decorate the top in a festive Christmas manner.

Makes 8 servings.

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Christmas Sweet Potato Casserole

- ◆ 3 c. cooked mashed sweet potatoes
- ◆ 2 eggs
- ◆ 1 c. sugar
- ◆ 1/2 c. milk
- ◆ 1/2 tsp. salt
- ◆ 1 stick butter, softened
- ◆ 1 tsp. vanilla extract
- ◆ 1-c. light packed brown sugar
- ◆ 1/2 c. flour
- ◆ 1 c. finely chopped pecans

In one bowl, mix sweet potatoes, eggs, sugar, milk, salt; add 1/2 stick butter and vanilla. In another bowl add brown sugar, flour, nuts, and 1/2 stick butter. Add 1/2 nut and flour mixture in potato mixture. Save 1/2 nut and flour mixture for topping. Place in baking dish and add topping. You can also add marshmallows if this is your preference. Bake 350 degrees for 1/2 hour.

Sweet Potato & Cranberry Bake

- ◆ 18 oz Can Sweet potatoes, drained
- ◆ 8 1/2 oz Can crushed pineapple,
◆ Drained
- ◆ 1 large Egg
- ◆ 2 tablespoon Butter, melted
- ◆ 1/2 teaspoon Salt
- ◆ Dash Pepper
- ◆ 1/4 teaspoon Ground nutmeg
- ◆ 1/2 cup canned whole cranberry sauce
- ◆ Additional whole cranberry sauce, for garnish

Whip together the sweet potatoes, crushed pineapple. Add the egg and butter, spices and mix well. Gently swirl in the 1/2 cup of canned whole cranberry sauce. Spoon into 8 greased ramekins. Top each with one tablespoon of the remaining whole cranberry sauce. Bake at 350 for 40 minutes.

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Cakes

Chocolate-Chip Cake

- ◆ 2 1/2 cups all-purpose flour
- ◆ 1 tbsp. baking powder
- ◆ 1 tsp. salt
- ◆ 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- ◆ 1 cup firmly packed light-brown sugar
- ◆ 1 tbsp. vanilla
- ◆ 2 eggs
- ◆ 2 egg whites
- ◆ 2/3 cup milk
- ◆ 1 1/2 cups semi-sweet chocolate chips

Glaze:

- ◆ 2 tsp. unsalted butter
- ◆ 2 tsp. dark corn syrup
- ◆ 2 tsp. water
- ◆ 3/4-cup semisweet chocolate chips
- ◆ 3 tbsp. milk
- ◆ 1/2 tsp. vanilla

Garnish (optional): Chocolate curls, Chocolate leaves, Sugared cranberries

Preheat oven to 350 degrees. Grease and flour 10-inch (12-cup) fluted tube pan. Combine flour, baking powder, and salt in a medium bowl. Beat butter, sugar, and vanilla in another bowl until smooth and creamy. Add eggs and whites, 1 at a time, beating well after each addition. On low speed, beat in flour mixture alternately with milk. Stir in chips. Spoon mixture into tube pan. Bake in preheated 350-degree oven for 45 minutes or until wooden pick inserted in center comes out clean. Transfer pan to wire rack to cool 15 minutes. Remove cake from pan and cool on rack.

Meanwhile, prepare glaze. Combine butter, corn syrup, and water in small saucepan. Bring to boil. Remove from heat. Add chips, stirring constantly, until melted and smooth. Stir in milk and vanilla until well blended. Pour the glaze over the top of cooled cake. Let stand at room temperature until the glaze is set. Garnish with chocolate curls, chocolate leaves, and sugared cranberries, if you wish.

Serves 12.

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Chocolate Turtle Cheesecake

- ◆ 1 (7-oz.) package caramels
- ◆ 1/4 cup evaporated milk
- ◆ 3/4 cup chopped pecans, divided
- ◆ 1 (9-inch) chocolate crumb piecrust
- ◆ 2 (3-oz.) packages cream cheese, softened
- ◆ 1/2 cup sour cream
- ◆ 1 1/4 cups milk
- ◆ 1 (3.9 oz.) package chocolate instant pudding mix
- ◆ 1/2 cup fudge topping

Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually until smooth, about 5 minutes. Stir in 1/2 cup chopped pecans. Pour into piecrust. Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer. Pour pudding mixture over caramel layer, covering evenly. Loosely cover pie and chill until set, about 15 minutes. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Loosely cover pie and chill until serving time.

Serves 12.

Christmas Dump - It Cake

- ◆ 1 (16 oz.) can whole cranberries
- ◆ 1 (21 oz.) can apple pie filling
- ◆ 1 box yellow cake mix
- ◆ 1 cube of butter
- ◆ 1/2 c. chopped walnuts, almonds or granola

Heat oven to 325 degrees. Dump cranberries into an ungreased 9 x 13 inch baking pan. Dump apple pie filling into pan. Spread mixture evenly and spread dry cake mix on top. Cut up butter and dot top of cake. Sprinkle nuts and/or granola over cake. Bake for 1 hour and 15 minutes.

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Christmas Eggnog Pound Cake

- ◆ 1 c. butter
- ◆ 1 c. Crisco shortening
- ◆ 3 c. all-purpose flour
- ◆ 1 c. commercial dairy eggnog
- ◆ 1 c. flaked coconut
- ◆ 3 c. sugar
- ◆ 6 eggs
- ◆ 1 tsp. lemon extract
- ◆ 1 tsp. vanilla extract
- ◆ 1 tsp. coconut extract

Preheat oven to 325 degrees. Cream butter and shortening. Gradually add sugar, beating well. Add eggs one at a time, beating well after each addition. Using a spoon, add flour to creamed mixture alternately with eggnog, beginning and ending with flour. Stir in coconut and flavorings. Blend well. Pour batter into well-greased and floured 10-inch tube pan. Bake at 325 degrees for 1 1/2 hours. Cool 10 minutes in pan (on wire rack) before removing.

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Christmas Eve Cake

- ◆ 1 c. sifted flour
- ◆ 1 tsp. baking powder
- ◆ 1/4 tsp. salt
- ◆ 1 c. sugar
- ◆ 1/2 c. hot milk
- ◆ 1 tbsp. butter
- ◆ 2 eggs
- ◆ 1 tsp. vanilla

Topping:

- ◆ 1/4 c. butter
- ◆ 2 tbsp. cream
- ◆ 2/3 c. brown sugar
- ◆ 1 c. walnuts

Sift first 3 ingredients. Beat eggs until thick, 5 minutes. Add granulated sugar slowly, continuing to beat. Stir in vanilla, then dry ingredients. Quickly stir in hot milk, 1 tablespoon butter. Pour in pan; bake 25 minutes at 350 degrees. Meanwhile, mix 1/4-cup butter and cream until creamy. Add brown sugar, nuts. Spread nut mixture on top of cake when done. Broil until golden brown. Be careful, top browns quickly! Serve warm.

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Christmas Rum Cake

- ◆ 1 c. chopped nuts
- ◆ 4 eggs
- ◆ 1 pkg. yellow cake mix
- ◆ 1/2 c. cold water
- ◆ 1 (3 3/4 oz.) pkg. vanilla instant pudding
- ◆ 1/2 c. dark rum
- ◆ 1/2 c. salad oil

Glaze

- ◆ 1/4 lb. butter
- ◆ 1 c. sugar
- ◆ 1/4 c. water
- ◆ 1/2 c. dark rum

Preheat oven to 325 degrees. Grease and flour a 12- cup bundt pan. Pour nuts only in bottom of bundt pan. Mix all other ingredients together. Pour over nuts. Bake 1 hour and cool. Invert on serving plate. Prick top. Drizzle and soak glaze over top and sides. Melt butter. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat, add rum, and drizzle over cake.

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Christmas Walnut Cake

- ◆ 3/4 c. sherry wine
- ◆ 2 c. raisins
- ◆ 1 orange rind
- ◆ 4 c. walnuts
- ◆ 2 tsp. baking powder
- ◆ 1/2 tsp. salt
- ◆ 1 tsp. nutmeg
- ◆ 6 eggs
- ◆ 1 c. butter or margarine
- ◆ 2 c. sugar
- ◆ 1/2 c. dark molasses
- ◆ 1 tsp. vanilla
- ◆ 4 c. sifted flour

Soak raisins in wine 1/2 hour. Cream butter and sugar. Add eggs, one at a time, beating after each addition. Sift and measure dry ingredients, add alternately with molasses and flavoring, raisins and nuts. Bake in large greased and floured tube pan for 2 hours at 275 degrees.

Frozen Peppermint Cheesecake

- ◆ 1 1/4-cup chocolate wafer cookie crumbs (about 24 wafers)
- ◆ 1/4 cup sugar
- ◆ 1/4 cup margarine or butter, melted
- ◆ 1 (8-ounce) package cream cheese, softened
- ◆ 1 (14-ounce) can Eagle Brand sweetened condensed milk (not evaporated milk)
- ◆ 1 cup crushed hard peppermint candy
- ◆ Red food coloring, optional
- ◆ 2 cups (1 pint) whipping cream, whipped (or nondairy whipped topping)

Combine crumbs, sugar, and margarine. Press on bottoms and halfway up sides of two 9-inch springform pan. In a large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk. Stir in crushed candy and food coloring if desired. Fold in whipped cream. Pour into prepared pan, and cover. Freeze 6 hours or until firm. Garnish as desired. Return leftovers to freezer. Makes 2- 9" pies.

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Hazelnut Torte

- ◆ 1/2 c Shelled hazelnuts
- ◆ 2 Eggs
- ◆ 6 tbs. Sugar
- ◆ 1 tbs. Flour
- ◆ 1 1/4 tsp. Baking powder
- ◆ 1 pinch Salt
- ◆ 1 c whipping cream

Preheat oven to 400F. Butter and flour an 8-inch cake pan. Spread hazelnuts on a cookie sheet and toast in oven for 5 minutes. Remove them and reduce oven to 350F.

Grind nuts in a blender or food processor to a fine meal. Beat eggs and sugar together until pale yellow and creamy. Mix in flour, baking powder, salt and ground nuts. Transfer batter to prepared pan and bake 20-to-25 minutes, until edges of the cake begin to pull away from the pan. Cool on a rack and transfer to a plate. Just before serving, whip cream to soft peaks and spread it over top of cake.

Plum Cake

- ◆ 2 cup self-rising flour, sifted
- ◆ 2 cup sugar
- ◆ 1 cup cooking oil
- ◆ 1 tsp. cloves
- ◆ 1 tsp. cinnamon
- ◆ 1 tsp. vanilla
- ◆ 2 jars plum baby food
- ◆ 3 eggs

Beat sugar and oil together. Add eggs one at a time. Then add plums and vanilla. Finally, add flour, cloves, and cinnamon. Pour into tube pan or bundt pan and bake at 350 degrees for one hour.

Glaze:

- ◆ 1 cup confectioner's sugar
- ◆ Juice of one lemon

Mix together well, and pour over warm cake.

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Candy

Christmas Berry Mocha Fudge

- ◆ 1/4 lb. butter
- ◆ 12 oz. can of evaporated milk
- ◆ 3 1/2 Cups of sugar
- ◆ 1 heaping tablespoon of INSTANT COFFEE
- ◆ 10 oz. Hershey's Raspberry chocolate chips
- ◆ 2 oz. bittersweet chocolate
- ◆ 7 oz. Marshmallow cream
- ◆ 1 tsp. vanilla

In a heavy saucepan melt the butter. Add evaporated milk, sugar, and coffee. Bring to a rolling boil, stirring constantly until the temperature reaches 235 degrees. Remove from heat and raspberry chocolate chips and the bittersweet chocolate. Stir the mixture until all ingredients are melted. Add the marshmallow cr me and stir until blended. Stir in the vanilla. Pour into a lightly greased 9 X 13 inch pan. Cut in bite sized squared when cooled.

Christmas Bourbon Balls

- ◆ 1 box vanilla wafers
- ◆ 1 cup chopped walnuts or pecans
- ◆ 1 cup powdered sugar
- ◆ 1/4 cup bourbon (or rum)
- ◆ 2 tablespoons cocoa
- ◆ 1 teaspoon light corn syrup

Grind wafers finely. Mix all ingredients together until well blended. Roll into small 1-inch balls. Roll in powdered sugar. Store in cake tin with tight lid. Best made week in advance, or may be frozen.

Serves 20.

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Christmas Caramels

- ◆ 2 cups light corn syrup
- ◆ 1 lb. brown sugar
- ◆ 1 can sweetened condensed milk
- ◆ 1/2 lb. butter
- ◆ 1 cup nuts

Mix together. Simmer, stirring until 240 degrees (soft ball) - add nuts. Put in buttered pan and let cool. Cut and wrap in small pieces in wax paper.

Christmas Confection

- ◆ 1 stick butter
- ◆ 1 stick margarine
- ◆ 2 lb. powdered sugar
- ◆ 3/4 c. bourbon
- ◆ 2 c. chopped pecans

Dipping Chocolate

- ◆ 2 pkg. chocolate chips (12oz.)
- ◆ 4 sq. baking chocolate
- ◆ 3 oz. paraffin wax
- ◆ 5 tsp. margarine

Mix with beater until nice and creamy. Add enough more powdered sugar to make mixture easy to handle (1/4 to 1/2 cup more). Refrigerate several hours or overnight.

Roll into walnut sized balls, dipping hands into powdered sugar to keep from sticking. Insert a toothpick in top of each ball and pat on cookie sheet and freeze until frozen before dipping. Melt in top of double boiler. Keep on low heat while dipping. Hold by toothpicks while dipping. Put on wax paper. Remove toothpick. Let chocolate harden and refrigerate.

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Christmas Divinity

- ◆ 2 cups sugar
- ◆ 1/2 cup water
- ◆ 1/2 cup white corn syrup
- ◆ 1 egg white stiffly beaten
- ◆ 1 teaspoon vanilla
- ◆ 1/2 cup broken nut meats (optional)
- ◆ Pinch of salt
- ◆ Food coloring (optional)

Beat the egg white in a large bowl and set aside. In a saucepan, boil the sugar, water and syrup while stirring gently. The mixture is done at 235 degrees or if it forms a soft ball when a tablespoon full is dropped into cold water. Pour the mixture over the beaten egg white, beating continually. Add vanilla, nuts and a pinch of salt. Add a few drops of red or green food coloring if desired. Beat this mixture until it is almost hard, then drop by the teaspoonful onto waxed paper.

Makes about 35 - 40 pieces.

Christmas Logs

- ◆ 1/2 cup butter
- ◆ 1 cup chunky peanut butter
- ◆ 2 cup powdered sugar
- ◆ 1 cup nutmeats
- ◆ 1 cup coconut
- ◆ 2 cup Rice Krispies
- ◆ 1 pkg. chocolate chips
- ◆ 1/2 bar paraffin wax

Melt 1/2-cup butter. Mix in 1-cup peanut butter. Combine 2 cups powdered sugar, 1-cup nutmeats, 1-cup coconut, 2 cups Rice Krispies. Mix with above, form into logs or balls, and chill. Take 1 package chocolate chips or a large chunk of chocolate, 1/2 bar paraffin wax - mix together - then dip logs or balls into the mixture. Let cool and harden.

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Fairy Food Delights

- ◆ 1 c. sugar
- ◆ 1 c. light corn syrup
- ◆ 1 Tbsp. vinegar
- ◆ 1 1/2 Tbsp. baking soda
- ◆ 1 6-oz Pkg. chocolate chips (melted)

Directions:

Mix sugar, syrup and vinegar in a 3 qt saucepan. Cook to hard crack stage (300 degrees on a candy thermometer). Remove from heat. Quickly add baking soda and mix immediately. Pour into a greased 13 "x 9" pan. Cool. Invert on a tray and spread with the melted choc. chips. Break into chunks.

Makes 1 lb.

Fudge

- ◆ 4 1/2 cup sugar
- ◆ 1 tall can evaporated milk
- ◆ 1/8 lb. butter
- ◆ 16 marshmallows
- ◆ 1 lb. sweet milk chocolate
- ◆ 24 oz. semi sweet chocolate chips
- ◆ 1 cup nuts
- ◆ 1 Tbs. vanilla

Quarter marshmallows. Chop chocolate into chunks. Combine sugar, milk, and butter in heavy pan. Bring to rolling boil. Boil for 5 minutes. Stir constantly. Remove from stove. Add remaining ingredients. Pour into buttered 9 x 13 inch pan. Allow fudge to cool for about 2 hours before cutting.

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Hard Christmas Candy

- ◆ 1 c. white Karo
- ◆ 4 c. sugar
- ◆ 1 c. water
- ◆ 1 tsp. spice oil
- ◆ Food coloring
- ◆ Powdered sugar

Cook Karo, sugar and water to 300 degrees (hard crack) on candy thermometer. Remove from heat. Add oil and color. Beat. Cover cookie sheets with powdered sugar. Pour hot candy in strips over powdered sugar. When cool break into pieces.

Old-Fashioned Peanut Brittle

- ◆ 1 cup white corn syrup
- ◆ 2 cups sugar
- ◆ 1/2 cup water
- ◆ 1 pound spanish peanuts, raw
- ◆ 2 tablespoons butter
- ◆ 2 teaspoons vanilla extract
- ◆ 2 teaspoons baking soda
- ◆ 1/2 teaspoon salt

Combine syrup, sugar and water in saucepan. Heat slowly until mixture registers 230 degrees on a candy thermometer. Add peanuts and continue to cook to 300 degrees. Remove from heat. Add butter, vanilla, soda and salt; stir until blended.

Pour into well buttered 15 1/2 x 10 1/2 inch jellyroll pan. Cool. Break into pieces.
Makes 1 to 1 1/2 pounds.

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Rudolph's Antlers

- ◆ 1 cup Semi-sweet chocolate chips
- ◆ 1/2 cup Butterscotch chips
- ◆ 3 ounces can chow mien noodles
- ◆ 12 Maraschino cherries, halved

Melt chocolate and butterscotch pieces together in a medium saucepan over low heat, stirring occasionally. Remove the pan from heat. Stir in chow mien noodles. Using two teaspoons, on a waxed paper-lined cookie sheet, shape about 1 T of the mixture in a v-shaped cookie about 2" wide to resemble antlers. Press a cherry half securely in the center of each. Repeat for remaining cookies. Chill cookies on the cookie sheet in the refrigerator for 1 to 2 hours or till cookies are firm. Store the antlers in the refrigerator in a covered container up to 5 days.

Sponge Candy

- ◆ 1 cup sugar
- ◆ 1 cup dark corn syrup
- ◆ 1 tablespoon white vinegar
- ◆ 1 tablespoon baking soda

Combine sugar, syrup, vinegar and cook over medium heat, stirring until sugar melts. Cook without stirring until mixture is very brittle when placed in cold water. Remove from heat and add soda. Pour into a well-greased pan. When hard, break into pieces. Very good coated with chocolate!

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White Russian Truffles

- ◆ 1 3/4 pounds Milk chocolate, divided
- ◆ 1 cup whipping cream
- ◆ 1/4 cup Kahlua

Chop finely 1 lb. of the chocolate. Melt in a double boiler to 120 degrees. Measure the cream into a 3-quart saucepan and bring just to the boil. Remove from the heat and cool to 120 degrees. Add the chocolate to the cooled cream and stir until the mixture is smooth.

Stir the Kahlua into the chocolate, mixing well. Scrape onto a baking sheet and refrigerate until firm.

Finely grate the remaining 3/4 lb. of the chocolate. (This is easiest to do using the grater blade of a food processor.) Remove the filling from refrigeration and form into small rough balls. Place on a baking sheet lined with wax paper.

Roll the truffles in the grated chocolate, pressing gently to make it adhere.

Refrigerate overnight. Remove from refrigeration 15 minutes before serving.

Note: these truffles do not hold well at room temperature.

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Cookies and Treats

Big Christmas Cookie Trees

- ◆ 1 package refrigerated sugar cookies (18 ounce)
- ◆ Creamy vanilla frosting, canned or homemade, about 1 cup.
- ◆ Green food color
- ◆ Colored decorator's icing
- ◆ Assorted decorations, candies

Line 2 large cookie sheets with aluminum foil. Remove half of cookie dough from the package and refrigerate the rest. Cut dough into 16 slices. Roll 15 of the slices into balls.

Arrange cookie dough balls in a triangle shape, placing balls about 1/4-inch apart in rows of 5,4,3,2, and 1. Shape the last slice and use for the trunk of the tree.

Bake in a preheated 350 degree oven for about 10 to 14 minutes, until lightly browned. Cool completely, then repeat for the second tree.

When trees are cooled, peel foil from backs and place on trays. Combine frosting and food coloring in a small bowl; blend well. Frost cookies. Decorate with tinted icing and desired candies.

Butter Cutout Cookies

- ◆ 1 1/2 cups butter
- ◆ 1 1/2 cups powdered sugar
- ◆ 2 egg yolks
- ◆ 4 cups flour

Cream shortening and sugar together until light and fluffy. Add egg yolks and continue to beat. Add sifted flour and stir until well blended. Roll out on floured surface until about 1/8 inch thick. Cutout with your favorite shapes and decorate with candies, or colored sugars. Bake at 375 until golden, about 10 min.

Yield: 3-4 dozen depending on shapes used.

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Candy Cane Cookies

- 1/2 cup butter
- 1/2 cup shortening
- 1 cup sifted confectioners' sugar
- 1 egg
- 1 1/2 teaspoons almond flavoring
- 1 teaspoon vanilla extract
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon red food coloring

Preheat oven to 350 degrees F (180 degrees C).

Mix well the shortening and butter, sugar, egg, almond and vanilla. In a separate bowl, mix flour and salt and add to shortening mixture. Divide dough in half.

Blend red food coloring into one half. Roll 1 teaspoon of the red dough and 1 teaspoon of the white dough on lightly floured board into 4-inch strips. Place strips side by side and press lightly together and twist like a rope. Curve top of rope down to look like the handle of a candy cane. (NOTE: Make one complete cookie at a time. If the dough of one color is shaped first, the little rolls become too dry to twist.)

Bake 9 minutes or until lightly browned. Remove while still warm. Sprinkle with 1/2 cup crushed peppermint stick candy and 1/2 cup sugar (optional).

Yield: 2 dozen

Cherry Fluff

- ◆ 1 can Cherry or Strawberry pie filling
- ◆ 1 can Eagle Brand Condensed Milk
- ◆ 1 16-oz. can crushed pineapple, drained well

Combine. Fold in 8 or 12 oz of Cool Whip and chill.

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Chocolate Chip and Cherry Cookies

- ◆ 1 stick (1/2 cup) plus 1 tbs. margarine
- ◆ 2/3 cup soft brown sugar
- ◆ 1/2 tsp. vanilla extract
- ◆ 1 cup whole-wheat flour
- ◆ 1 tsp. baking powder
- ◆ Pinch of salt
- ◆ 1 1/3 cup rolled oats
- ◆ 2 to 3 tbs. milk
- ◆ 1 cup Maraschino cherries
- ◆ 1-cup semisweet chocolate chips

Preheat oven to 375 degrees. Grease two large baking sheets with one tablespoon of margarine. Set aside.

In a large mixing bowl, cream the remaining margarine until it is soft and fluffy. Gradually add brown sugar and blend it into the margarine. Stir in vanilla extract.

Coarsely chop half of the cherries. Stir them into the sugar mixture. Slice the remaining cherries in half, and set aside.

In a small bowl, sift together flour, baking powder, and salt. Gradually add this to sugar mixture. Add rolled oats and milk, and blend to make a firm dough. Add chocolate chips and stir until they are evenly distributed.

Roll the dough into balls. Place on cookie sheets. Imprint each with thumb and place a cherry half on top. Bake in oven for about 15 minutes or until golden brown.

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Christmas Chocolate Pistachio Thumbprints

- ◆ 1/3 c. powdered sugar
- ◆ 1 c. butter or margarine
- ◆ 1 tsp. vanilla
- ◆ 3/4 tsp. almond extract
- ◆ 1 pkg. instant pistachio pudding mix
- ◆ 1 egg
- ◆ 2 c. flour
- ◆ 1/2 c. mini chocolate chips
- ◆ 3/4 to 1 1/4-c. nuts, finely chopped

Filling:

- ◆ Red food coloring
- ◆ 1 1/2 c. powdered sugar
- ◆ 2 tbsp. butter
- ◆ 1 tsp. vanilla
- ◆ 1 to 3 tbsp. milk

Glaze:

- ◆ 1/2-c. chocolate chips
- ◆ 2 tsp. shortening

Beat powdered sugar, butter, vanilla, almond extract, pudding mix and egg. Add flour and chocolate chips. Mix well. Shape into 1-inch balls. Roll in nuts. With thumb, make imprint in center. Bake at 350 degrees, 10 minutes or until light golden brown. Cool completely. Combine all filling ingredients. Spoon scant teaspoon in the center of each cookie. Melt chocolate chips and shortening. Drizzle over cookies. Let set until icing is hard.

Yields 2 to 3 dozen

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Christmas Crescents

- ◆ 1/2 lb. butter
- ◆ 2 cup flour
- ◆ 2 cups chopped pecans
- ◆ 5 tbsp. sugar
- ◆ 2 tsp. vanilla
- ◆ 1 tbsp. water
- ◆ 1/2 tsp. salt

Cream butter and sugar, vanilla and water. Sift flour and salt together and stir into mixture. Add pecans and mix well. Using portions, size of small walnut, roll into crescent shape. Bake in slow oven, 325 degrees, about 20 minutes. While still warm, roll in powdered sugar.

Christmas Macaroons

- ◆ 3 egg whites
- ◆ 1/4 tsp. cream of tartar
- ◆ 1/8 tsp. salt
- ◆ 3/4 cup sugar
- ◆ 1/4 tsp. almond extract
- ◆ 2 cups flaked coconut
- ◆ 1/2 cup green and red candied cherries, coarsely chopped

Preheat oven to 300 degrees. In a small bowl, beat egg whites with cream of tartar and salt until foamy. Beat in sugar a little at a time. Continue beating until stiff and glossy. Pour into a medium bowl; fold in extract and coconut. Cover a cookie sheet with foil or parchment paper. Drop mixture by teaspoonful onto the baking sheet about 1 inch apart. Sprinkle each cookie with cherry pieces. Bake for about 20 minutes or until slightly browned. Let cool for 8 to 10 minutes before removing to a rack.

Yield: 3 dozen cookies

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Christmas Puffs

- ◆ 1/2 cup butter or margarine
- ◆ 1/2 cup sifted powdered sugar
- ◆ 1 egg yolk
- ◆ 1/2 tsp. vanilla
- ◆ 1 1/2 cup all-purpose flour
- ◆ 1/4 tsp. salt
- ◆ Meringue Filling

Meringue Filling:

- ◆ 1 egg white
- ◆ 2 tbsp. sugar
- ◆ 1/2 cup finely chopped pecans
- ◆ Candied red cherries, halved

Cream butter with powdered sugar until light and fluffy. Beat in egg yolk and vanilla. Gradually add flour and salt, blending well to make a stiff dough. Form into small balls and place on ungreased cookie sheet. Make a well in center of each ball with tip of a wooden spoon handle. Chill while making meringue filling. Beat egg white until foamy, add sugar and beat until stiff peaks form. Fold in pecans and spoon generous amount of mixture into wells in cookies. Bake at 350 degrees for 15 minutes. Top with half a candied cherry after baking.

Yield: 2 dozen.

Cookie Decorating Icing

- ◆ 1 cup powdered sugar
- ◆ 1 tablespoon plus 1 teaspoon sweetened condensed milk
- ◆ Food coloring

Combine powdered sugar and condensed milk in a small bowl. Stir until soft and smooth. Separate into small bowl and add a drop or two of food coloring to each, in the shades you desire. Use immediately, or icing will set.

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Cream Cheese Dough for Cookies

- ◆ 3 oz. pkg. cream cheese, softened
- ◆ 1/2-c. butter or margarine softened
- ◆ 1/2 c. firmly packed brown sugar
- ◆ 1/2 tsp. salt
- ◆ 1 tsp. vanilla or almond extract
- ◆ 1 2/3 c. all-purpose flour

Combine ingredients in large bowl. Stir by hand until well blended. Lightly spoon flour into measuring cup; level off. Add to cream cheese mixture, stirring by hand until dough forms a ball. Knead in bowl or on floured surface, 1 to 2 minutes, adding additional flour until smooth, pliable and not sticky. (Dough is easier to shape the more it is handled.) Roll dough out on a floured board to cut with cookie cutters. Put shapes on ungreased cookie sheets. Bake at 350 degrees until edges are light brown: thin shapes - 10 to 15 minutes; thick shapes - 15 to 22 minutes. Cool 5 minutes. Remove from cookie sheets. Store cooled cookies. Refrigerate leftover dough up to 2 weeks.

Yield: 2 dozen 2 1/2 x 1/4 inch cookies, depends on size of cookie cutter shapes.

Decorate cookies: Frost with a Buttercream Frosting (recipe below) then decorate with any of the following: chocolate pieces, sprinkles, nuts, raisins, cinnamon candies or colored sugars. In bowl, beat together sugar, butter, vanilla and milk until smooth. If necessary, add more milk until frosting is spreading consistency.

Buttercream Frosting

- ◆ 2 1/4 c. confectioners' sugar
- ◆ 1/4 c. softened butter or margarine
- ◆ 1/2 tsp. vanilla extract
- ◆ 1 1/2 tbsp. milk
- ◆ Food coloring, optional

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Forgotten Cookies

- ◆ 3 egg whites
- ◆ 1 cup sugar
- ◆ Pinch of salt
- ◆ 8 oz chocolate, peanut butter, and/or butter scotch chips
- ◆ 1 cup pecans, chopped (optional)

Preheat oven to 375 degrees. Line a baking sheet with foil. Beat the egg whites until light and fluffy. Fold in sugar and salt while mixing. Add chips and pecans. Drop spoonfuls of the mixture onto baking sheet. Place in oven. Turn off oven, and leave cookies inside overnight.

Gingerbread Men

- ◆ 1 cup shortening
- ◆ 1 cup granulated sugar
- ◆ 1/2 teaspoon salt
- ◆ 1 egg
- ◆ 1 cup molasses
- ◆ 2 tablespoon vinegar
- ◆ 5 cups all-purpose flour
- ◆ 1 1/2 tsp. Soda
- ◆ 1 teaspoon ground ginger
- ◆ 1 teaspoon cinnamon
- ◆ 1 teaspoon ground cloves
- ◆ Raisins

Thoroughly cream shortening, sugar and salt. Stir in egg, molasses and vinegar. Beat well. Stir together the rest of the dry ingredients. Stir into molasses mixture. Chill about 2 hrs. On lightly floured surface roll to 1/8 thickness. Cut with cookie cutter. Place cookies 1 inch apart on greased cookie sheet. Make eyes and buttons with raisins. Bake at 375 degrees for about 6 minutes. Cool slightly and remove from sheet. Allow to finish cooling on wire racks. Store in tightly covered tin. Keeps well for 3-4 weeks.

NOTE: Use a 4-in. cutter. For smaller men, reduce the baking time by a minute or more.

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Kix Holiday Treats

- ◆ 1/3 c. butter (margarine)
- ◆ 1/2 lb. marshmallows
- ◆ Food coloring
- ◆ 5 c. Kix, Cheerios, or Trix

Melt first 2 ingredients over hot water; add food coloring. Measure cereal into large greased bowl. Pour marshmallow mixture over cereal and stir gently until well coated. If making Christmas trees, pack into greased cone-shaped drinking cups or tree or wreath molds. Different colors and molds can be used. Decorate with colored candies or colored sugar.

Merry Christmas Balls

- ◆ 2 egg whites
- ◆ 1/2 cup sugar
- ◆ 1 cup coconut
- ◆ 1 cup nuts, chopped
- ◆ 1 tsp. vanilla
- ◆ 1/2 cup maraschino cherries, finely chopped
- ◆ 1 cup dates, chopped
- ◆ 1/2 tsp. almond extract
- ◆ Granulated sugar

Beat egg whites until stiff. Beat in sugar; fold in the remaining ingredients, except the cherries. Place into an ungreased 8x8 inch pan; bake at 300 degrees for 20 minutes. Put into a bowl and add the cherries. Shape into small balls; roll in granulated sugar. Cool and store in tightly covered container.

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Mocha Walnut Christmas Cookies

- ◆ 12 oz. pkg. chocolate chips
- ◆ 2 tbsp. instant coffee
- ◆ 2 tsp. boiling water
- ◆ 1 1/4 c. all purpose flour
- ◆ 3/4 tsp. soda
- ◆ 1/2 tsp. salt
- ◆ 1/2 c. butter, softened
- ◆ 1/2 c. sugar
- ◆ 1/2 c. brown sugar, firmly packed
- ◆ 1 egg
- ◆ 1/2 c. chopped walnuts

Preheat oven to 350 degrees.

Melt over hot (not boiling water), 1/2 cup chocolate chips. Stir until smooth and cool to room temperature. In small cup, dissolve coffee in boiling water and set aside. In small bowl, combine flour, soda, and salt. Set aside. In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted chocolate morsels. Mix well. Then gradually add flour mixture. Stir in the remaining chocolate morsels and walnuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool completely.

Yield: about 24 three-inch cookies.

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Peanut Butter Balls

- ◆ 1/2 cup and 2 tbsp. butter
- ◆ 2 cup chunky peanut butter
- ◆ 1 tsp. vanilla
- ◆ 3 cup powdered sugar
- ◆ 3 cup Rice Krispies
- ◆ 18 oz. Chocolate chips
- ◆ 1/4 bar paraffin

Melt butter and peanut butter together. Mix in sugar and vanilla. Stir in Rice Krispies, using your hands, and form the mixture into balls. Melt the chocolate and paraffin in a double boiler. Dip the balls in the chocolate-paraffin mixture. Place them on a cookie sheet, which has been covered with waxed paper. Pop into freezer for 5 minutes to set. Note: If mixture is too dry, add a little water, 1 teaspoon at a time. If mixture is too wet put in refrigerator before forming into balls.

Pinwheels - Cookies

- ◆ 1 1/2 cups flour
- ◆ 1/2 teaspoon baking powder
- ◆ 1/2 teaspoon salt
- ◆ 1/2 cup butter softened
- ◆ 1/2 cup white sugar
- ◆ 1 egg yolk
- ◆ 3 tablespoons milk
- ◆ 1/2 teaspoon vanilla
- ◆ 6 ounce pkg. semisweet chocolate chips

Sift together the flour, baking powder and salt. In a large bowl blend together the butter sugar, beat in the egg yolk, milk and vanilla add the flour mixture, mix to combine. Divide dough into two parts; put one part into the fridge to cool. Melt chocolate in microwave and add to second half of dough. Chill that part, both parts need chilled for about two hours, no long than overnight. Roll out the black and white sections separately until 1/8 to 1/4 inch thick, on a piece of wax paper. Carefully place white on top of black by turning the white upside down; take off top layer of wax paper. Starting at an end, roll both dough's together to form a log type shape. Cut into 1/8 thickness and bake at 375 for 7 to 10 minutes.

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Ritz Butterscotch Cookies

- ◆ 24 Ritz Crackers
- ◆ 1 cup smooth peanut butter
- ◆ 2 cups butterscotch morsels

Spread half the crackers with peanut butter and top with remaining crackers. Melt morsels in the top of a double boiler. Dip Ritz sandwiches into the melted butterscotch. Place on wax paper for coating to set.

Yield: 1 dozen cookies

Seven Layer Cookies

- ◆ 1 stick butter (4 oz)
- ◆ 1 1/2 cups graham cracker crumbs
- ◆ 1 (6 oz.) pkg. chocolate chips
- ◆ 1 (6 oz.) pkg. butterscotch chips
- ◆ 1 small can shredded coconut
- ◆ 1 can sweetened condensed milk
- ◆ 1 1/2 cups chopped pecans

Preheat oven to 350 degrees. Melt butter in 9x13-inch pan. Sprinkle graham cracker crumbs over melted butter; spread crumbs with chocolate chips, then butterscotch chips. Sprinkle coconut over this, and then pour sweetened condensed milk evenly over all. Sprinkle with the chopped pecans. Bake for about 30 minutes. Cool and cut in 1 1/2 inch squares.

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Snowball Cookies

- ◆ 1 c Butter or margarine
- ◆ 1/2 c Sugar, powdered; sifted
- ◆ 1 teaspoon Vanilla
- ◆ 2 1/2 c Flour; sifted
- ◆ 1/4 teaspoon Salt
- ◆ 3/4 c Pecans, chopped

Cream butter in large bowl. Add sugar, cream until light. Stir in vanilla. Sift flour and salt; mix in. Stir in nuts.

Shape into balls. Place on ungreased cookie sheet. Bake 15 minutes at 350. Roll in powdered sugar straight out of oven. Roll again when cool.

Yield: about 36 cookies

Snowcaps

- ◆ 1 c. all-purpose flour
- ◆ 1 1/2 tsp. baking powder
- ◆ 1/2 c. margarine (no cholesterol)
- ◆ 1 (3 oz.) pkg. light cream cheese
- ◆ 1/2 c. sugar
- ◆ 1/4 tsp. lemon flavoring
- ◆ 1 c. powdered sugar

Combine flour and baking powder. Beat margarine and cream cheese together with mixer; add sugar and flavoring and beat until fluffy. Add flour mixture and beat until well mixed. Chill overnight. Shape into 1 inch balls; place on an ungreased cookie sheet. Bake in a 350 degree oven for 12-15 minutes. Remove and cool slightly. In a plastic bag pour powdered sugar and shake a few cookies at a time.

Yield: about 36

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Sour Cream Christmas Cookies

- ◆ 1 c. butter
- ◆ 2 c. sugar
- ◆ 2 eggs
- ◆ 2 tsp. vanilla or lemon extract
- ◆ 1 c. sour cream
- ◆ 1 tsp. salt
- ◆ 2 tsp. baking soda
- ◆ 6 1/2 c. flour, divided

Frosting

- ◆ 2 2/3 c. powdered sugar
- ◆ 1/2 tsp. cream of tartar
- ◆ 2 egg whites, unbeaten
- ◆ 1/2 tsp. vanilla

Mix all ingredients except 1-cup flour. Save for rolling out dough. Refrigerate for 2 hours. Roll out in small quantities and cut with cookie cutters. Bake at 375 degrees for 8 to 10 minutes. Mix frosting ingredients together and whip until frosting stands in peaks. Frost cookies.

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Stained Glass Cookies

- ◆ Pre-made sugar cookie dough
- ◆ 2 (8-oz) bags sour-ball candies or Life Savers of assorted colors

Preheat oven to 350 degrees. Remove dough from the refrigerator. Line 2 baking sheets with aluminum foil.

Roll out the dough on a lightly floured surface. Use cookie cutters to cut dough into various shapes. Cut out a shape from the center of each cookie. Be careful not to cut too close to the edges, or the cookies will break. Place the cookies on the lined baking sheet. Gather up scraps, re-roll, and cut, always working with chilled dough.

Note: If you are making the cookies for decoration, use a drinking straw to cut a hole in the top of each cookie. You can later string them with ribbon for hanging.

Separate the candy by color and place each color group in a double-thickness of plastic bags. Place 1 bag at a time in a dishtowel. Crush the candies with a hammer or mallet into approximately 1/4-inch pieces. Fill the cutout shapes with the crushed candies. Bake for 10 to 12 minutes until candy has melted and is bubbly. Cool for 15 minutes until candies harden before peeling cookies from foil. Thread a ribbon through the hole to hang. Store between layers of wax paper in an airtight cookie tin. The cookies will keep for 1 week.

Yield: about 3 dozen 3-inch cookies.

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Sugar Cookies

5. 1 1/2 cup powdered sugar
6. 1 cup butter, softened
7. 1 egg
8. 1 tsp. vanilla
9. 3 cups all purpose flour
10. 1/4 tsp. baking powder
11. Your favorite cookie icing, sprinkles, etc.

Preheat oven to 375 degrees. In a large bowl, mix powdered sugar and butter until creamy. Stir in egg and vanilla. Mix in flour and baking powder.

Cover and refrigerate for at least 2 hours.

Roll out on a flat surface, half of the dough at a time. With your favorite Christmas-themed cookie cutters cut into the dough. Bake for 8-10 minutes until golden. Cool and decorate.

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Beverages

Christmas Buttered Rum Mix

- ◆ 1 c. butter, softened
- ◆ 1/2 c. packed brown sugar
- ◆ 1/2 c. sifted confectioners' sugar
- ◆ 1 tsp. ground nutmeg
- ◆ 1 tsp. ground cinnamon
- ◆ 1 pt. softened vanilla ice cream
- ◆ Boiling water
- ◆ Cinnamon sticks

Cream first 5 ingredients together with electric mixer. Add ice cream. Cover tightly and freeze. Mixture will not freeze solid. To serve, preheat mugs with hot water. Empty mugs. Put 2 to 4 tablespoons mixture in each mug. Add 3 tablespoons rum and fill each mug with boiling water. Stir. Serve with a cinnamon stick.

Serves 12-24.

Christmas Cocoa Mix

- ◆ 1 (16 oz.) pkg. instant chocolate-flavored mix
- ◆ 1 cup sifted confectioners' sugar
- ◆ 1 (6 oz.) jar non-dairy coffee creamer
- ◆ 1 (25.6 oz.) pkg. instant nonfat milk powder

Combine all ingredients, stirring well. Store in a covered container. To serve, combine 1/3-cup mix and 1 cup boiling water for each serving; stir well. Wrap with directions in Christmas mugs for gifts.

Serves 36

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Christmas Eve Punch

- ◆ 1 (32 oz.) bottle cranberry juice cocktail
- ◆ 1 (46 oz.) can unsweetened pineapple juice
- ◆ 2-c. orange juice
- ◆ 1/2 c. sugar
- ◆ 2 tsp. almond extract
- ◆ 1 (33.8 oz.) bottle ginger ale, chilled

Combine first 5 ingredients; chill. To serve, add ginger ale, stirring well.

Yield: about 4 1/2 quarts.

Christmas Spicy Apple Eggnog

- ◆ 2 beaten eggs
- ◆ 3 cups milk
- ◆ 2 cups light cream
- ◆ 1/3 c. sugar
- ◆ 1/2 tsp. ground cinnamon
- ◆ Dash salt
- ◆ 3/4 cup apple brandy

In saucepan, combine eggs, milk, cream, sugar, cinnamon and salt. Cook and stir over medium heat until slightly thickened and heated through. Remove from heat; stir in brandy. Sprinkle with nutmeg. Serve hot.

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Cranberry Punch

- ◆ 2 cups cranberries
- ◆ 2 cups water
- ◆ 1 cup sugar
- ◆ Juice of 3 lemons
- ◆ Juice of 1 lime
- ◆ 1 quart ginger ale
- ◆ Red and green cherries

Cook first 3 ingredients to pulp, strain. When cooled, add remaining ingredients
Serves 6 - 8

Gluhwein (Hot Spiced Wine)

- ◆ 1 Bottle Red Wine (Preferably German)
- ◆ 2 Cloves
- ◆ 2 Cinnamon Sticks
- ◆ 1/2 Cup Sugar
- ◆ 1 Orange (Thin Sliced)
- ◆ 1 Lemon (Thin Sliced)
- ◆ 1 Small Box Raisins (Optional)
- ◆ 4 oz. Rum (Make sure it's Good Rum)

Combine wine, cloves, cinnamon sticks, and sugar, and bring to a boil. Lower heat and add fruit and rum. Simmer 1 hour, strain, and serve.

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Hot Buttered Rum

- ◆ 1 lb. brown sugar
- ◆ 1/4 lb. (1 stick) butter (not margarine)
- ◆ Pinch salt
- ◆ 1/4 - 1/2 tsp. each: nutmeg, ground cloves, cinnamon
- ◆ Rum - as desired

Combine all of the above and beat until fluffy. Place a heaping tablespoon of batter in a cup. Pour in your rum and fill cup with boiling water. Stir briskly and serve.

Serves about 30

Hot Spiced Wassail

- ◆ 1 gal. Apple cider
- ◆ 1 qt. cranberry juice
- ◆ 3/4 c. sugar
- ◆ 2-c. orange juice
- ◆ 16 whole cloves
- ◆ 1 tsp. whole allspice
- ◆ 1 (6 inch) stick of cinnamon

Tie spices in cheesecloth bag and simmer over low heat for 10 minutes. For a party or a carry-in, heat in a crock-pot on low temperature.

Serves about 24

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Irish Coffee-Eggnog Punch

- ◆ 2 quarts Refrigerated eggnog
- ◆ 1/3 cup Brown sugar, firmly packed
- ◆ 3 TB Instant coffee granules
- ◆ 1/2 tbs. Cinnamon
- ◆ 1/2 tbs. Nutmeg
- ◆ 1 cup Irish whiskey
- ◆ 1 quart Coffee ice cream
- ◆ Sweetened whipped cream
- ◆ Freshly grated nutmeg

Combine eggnog, brown sugar, instant coffee and spices in a large mixing bowl; beat at low speed with an electric mixer until sugar dissolves. Chill 15 minutes; stir until coffee granules dissolve and stir in whiskey. Cover and chill at least 1 hour. Pour into punch bowl or individual cups, leaving enough room for ice cream. Spoon in ice cream. Garnish each serving as desired with whipped cream and nutmeg.

Non-Alcoholic Buttered Rum

- ◆ 1 c. butter, softened
- ◆ 1/2 c. brown sugar
- ◆ 1/2 c. sifted powdered sugar
- ◆ 1 tsp. ground nutmeg
- ◆ 1 tsp. cinnamon
- ◆ 1 pt. vanilla ice cream, softened
- ◆ 1 tsp. rum flavoring

Cream together butter, sugars, nutmeg, cinnamon and rum flavoring with electric mixer. Blend in softened ice cream. Turn into a 4-cup freezer container. Seal and freeze (will not freeze solid). To serve: Spoon 2-4 tablespoons of mixture into mug. Add 1/2 cup boiling water. Stir well. Garnish with cinnamon stick. (Great in coffee, too!)

Serves 12-24

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Party Egg Nog

- ◆ 3 quarts whole milk
- ◆ 2 1/2 cups sugar
- ◆ 1 tbsp. all-purpose flour
- ◆ 10 eggs, slightly beaten
- ◆ 3 tsp. vanilla
- ◆ Whipped cream for garnish
- ◆ Nutmeg
- ◆ Rum or brandy, to taste (optional)

In large saucepan, combine 1 quart of milk with the sugar and flour. Stir over medium heat until mixture comes to a boil. Cook 2 minutes.

Beat eggs in large bowl. Pour in the boiling milk mixture, whisking vigorously.

Return to low heat. Cook, stirring, for 5 minutes.

Remove from heat. Stir in the remaining milk. Cool.

Add vanilla and chill (30 minutes to 1 hour). Turn into punch bowl or individual serving cups. Garnish, if desired with whipped cream. Sprinkle with nutmeg. Spike with rum or brandy, if desired. Chill 30 minutes to an hour.

Serves 32

The Big Holiday Book

Leftover Recipes

Baked Penne with Chicken, Broccoli & Three Cheeses

- ◆ 2 tablespoons unsalted butter
- ◆ 2 tablespoons all-purpose flour
- ◆ 1 cup milk
- ◆ 1 cup low-sodium chicken broth
- ◆ 1-1/2 cups shredded mozzarella cheese
- ◆ 1/2 cup freshly grated Parmesan cheese
- ◆ Salt and pepper to taste
- ◆ 8 ounces penne rigate or similar pasta
- ◆ 2 cups broccoli florets (fresh or frozen)
- ◆ 2-3 cups skinned and boned roasted turkey or chicken, torn into large pieces
- ◆ 1/2 cup crumbled blue cheese

Melt the butter in a saucepan; stir in the flour until well blended. Gradually stir in the milk and broth and cook, stirring constantly, over low heat until mixture is smooth and comes to a boil, about 8 minutes. Stir in 1 cup of the mozzarella and 1/4 cup of the Parmesan; remove from heat.

Cook the pasta according to package directions for al dente or about 10 minutes. Add the broccoli and cook about 2 minutes more. Drain well and rinse with a little cold water to stop the cooking.

Preheat the oven to 350° F. Combine the pasta, broccoli, cheese sauce and chicken; spread in a shallow 2-quart baking dish. Drop pieces of blue cheese on top and tuck into the pasta with your fingers. Sprinkle the surface with the remaining mozzarella and Parmesan. Bake until top is golden and mixture is bubbly, about 25 minutes. Cool for 10 minutes before serving. Leftovers reheat well in the microwave.

Serves 4

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Coquettes

- ◆ 2 cups finely diced cooked chicken or turkey
- ◆ 2 tablespoons grated or very finely chopped onion
- ◆ 2 tablespoons butter
- ◆ 1/3 cup all-purpose flour
- ◆ 1 cup milk
- ◆ Salt and pepper to taste
- ◆ 1 tablespoon fresh lemon juice
- ◆ 1 tablespoon chopped parsley
- ◆ 1 egg, beaten
- ◆ 3/4 cups fresh breadcrumbs
- ◆ Oil for frying

Mix together chicken and onion. Melt butter in small saucepan over medium heat. Add flour and stir briskly to make a roux. Gradually add the milk, stirring constantly until thickened and all lumps are dissolved. Cook for about 3 minutes but do not brown. Add salt and pepper; remove from heat and let cool. Stir in the chicken mixture, lemon juice, and parsley; combine well. Place in refrigerator until chilled.

Heat oil in large fry pan over medium-high heat. Form the chicken mixture into cutlets. Dip each into the beaten egg and then the breadcrumbs. Fry until browned on both sides.

Serves 3-4

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Day after Christmas Casserole

- ◆ 3 c. bread cubed
- ◆ 3/4 c. milk
- ◆ 1/4 c. chopped onion
- ◆ 1/4 tsp. pepper
- ◆ 1/4 tsp. salt
- ◆ 3 eggs, beaten
- ◆ 1 can cream of mushroom soup
- ◆ 1/2 tsp. poultry seasoning
- ◆ 1/4 tsp. paprika
- ◆ 3 c. chopped turkey or chicken

Combine 1/2 bread cubes with eggs in large bowl. Combine remaining cubes with milk; stir into egg mixture. Add soup; mix thoroughly. Add remaining ingredients, stir until well mixed. Pour into casserole, brush with melted butter. Bake at 350 degrees for 45-50 minutes.

Yield: 8 servings

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Easy Turkey Tetrazzini

- ◆ 2 cups cubed leftover turkey or chicken
- ◆ 8 ounces spaghetti, cooked and cut into small pieces
- ◆ 1 cup sliced mushrooms, sautéed
- ◆ 1/4 cup chopped onions, sautéed
- ◆ 2 cups cream
- ◆ 2 tablespoons dry sherry (*optional*)
- ◆ 1 tablespoon dried parsley flakes
- ◆ 1/4 teaspoon ground nutmeg (*more to taste*)
- ◆ Salt and pepper to taste
- ◆ 1 cup fresh breadcrumbs
- ◆ 2 tablespoons softened butter
- ◆ 5 tablespoons grated Parmesan cheese

Preheat the oven to 375° F. Mix together the turkey, spaghetti, mushrooms and onions. Pour in the cream and sherry. Mix well. Add the parsley, nutmeg, salt and pepper. Combine well. Place in a 1-1/2 to 2 quart greased baking dish.

In a small bowl, combine the breadcrumbs and butter. Sprinkle over top of casserole, then sprinkle with Parmesan cheese. Bake until bubbly and slightly browned on top, about 25 minutes. If desired, place under a broiler for additional browning.

Serves 4

Fettuccine with Roast Turkey and Goat Cheese

- ◆ 1/2 (8 oz) package fettuccine
- ◆ 1/4 c. extra virgin olive oil
- ◆ 2 c. cooked turkey, cut into bite sized pieces
- ◆ 12 cherry tomatoes, halved
- ◆ 6 oz. goat cheese, crumbled
- ◆ Salt and fresh cracked black pepper to taste

Prepare fettuccine according to package directions, drain and place in a large pasta serving bowl. Toss with the olive oil. Add the remaining ingredients and serve immediately.

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Green Chili & Turkey Enchiladas

- ◆ 2 - 10 oz. cans green chile enchilada sauce
- ◆ 2 cups shredded cooked turkey
- ◆ 12 (approx.) corn or flour tortillas
- ◆ 1 cup mozzarella or Monterey jack cheese, shredded

Heat oven to 350° F. Combine turkey and one can enchilada sauce. Spray or lightly grease baking dish. Fill tortillas with turkey mixture and roll tightly. Place side by side in baking dish. Pour remaining sauce and second can of enchilada sauce over tortillas. Cover with cheese.

Cook 30 minutes or until cheese is melted and turning slightly brown. Garnish with picante sauce and sour cream, if desired.

Ham & Apple Strata

- ◆ 4 slices bread, cubed
- ◆ 1 12-oz. pkg. frozen scalloped apples, thawed
- ◆ 1 cup ham, chopped
- ◆ 1 cup Cheddar cheese, shredded
- ◆ 1/2 cup Havarti cheese, shredded
- ◆ 4 eggs
- ◆ 1/4 cup cream

Place bread cubes in a greased 9" deep dish pie pan. Cover with the apples. Then layer on ham and cheeses.

Beat together eggs and cream in small bowl. Pour over strata, cover and refrigerate overnight.

Then bake the strata uncovered at 350 degrees for 35-45 minutes until center is set and top is light golden brown.

Serves 6

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Ham Fillo Roll

- ◆ 1 Tbsp. olive oil
- ◆ 1 onion, chopped
- ◆ 2 cloves garlic, minced
- ◆ 1 cup rice, uncooked
- ◆ 2 cups chicken broth
- ◆ 1/2 cup butter, melted
- ◆ 1 cup cubed ham
- ◆ 10 sheets frozen fillo dough, thawed
- ◆ 2 cups Swiss cheese, shredded

Cook onion and garlic in the olive oil until tender. Add rice and stir to coat. Add the chicken broth, cover pan and simmer for 15-20 minutes until rice is tender. Stir in ham. Set aside.

Place one fillo sheet on a cookie sheet and brush with butter. Layer remaining fillo over the first sheet, brushing each with butter. Spread the rice and ham mixture over the stacked fillo, leaving a 2 inch border all the way around. Cover with the cheese. Begin to roll up the fillo, starting with the short end. After you have rolled once, fold in the ends and continue rolling until the filling is completely contained. Place on cookie sheet. Brush with butter and cut a few slits in the fillo roll.

Bake for 35 to 40 minutes until the roll is browned and crisp. Let it stand for 5 minutes before serving.

Serves 4

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Ham-Noodle Casserole

- ◆ 1 sm. can chopped olives
- ◆ 1/2 lb. mushrooms
- ◆ 1 1/2 c. tomatoes, fresh or canned
- ◆ 1 pt. sour cream
- ◆ 4 tbsp. butter
- ◆ 1/2 bell pepper, chopped
- ◆ 1 (8 oz.) pkg. noodles
- ◆ 2 c. cubed cooked ham
- ◆ 1 med. onion, chopped
- ◆ 2 c. grated Cheddar cheese
- ◆ Salt and pepper to taste

Cook noodles in salted water, drain. Sauté onions, bell pepper and mushrooms in butter five minutes. Add all other ingredients. Mix with noodles. Place in 3-quart casserole and bake at 325 degrees for 30 to 40 minutes.

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Ham Stuffed Manicotti

- ◆ 14 manicotti shells
- ◆ 1 onion, chopped
- ◆ 2 cloves garlic, minced
- ◆ 4 Tbsp. butter or olive oil
- ◆ 3 cups cooked cubed ham
- ◆ 1/4 cup grated Parmesan cheese
- ◆ 1 green pepper, chopped
- ◆ 6 Tbsp. butter or olive oil
- ◆ 6 Tbsp. flour
- ◆ 3 cups milk
- ◆ 2 cups shredded Swiss cheese
- ◆ 1/2 cup shredded Parmesan cheese

Cook manicotti as directed on package. Drain, rinse in cool water and set aside. Meanwhile, cook onion and garlic in 4 Tbsp. butter or olive oil until tender. Add ham and set aside to cool for 10 minutes. Stir in 1/4 cup Parmesan cheese.

Cook green pepper in 6 Tbsp. butter or olive oil until crisp-tender. Stir in flour and cook, stirring constantly, until mixture bubbles, about 3 minutes. Add milk, and cook, whisking constantly, until sauce thickens. Stir in cheese. Mix 1/4 of cheese sauce with ham mixture.

Fill manicotti shells with ham mixture. Place in greased 13x9" glass baking dish. Pour remaining cheese sauce over filled manicotti. Sprinkle with 1/2 cup Parmesan cheese and bake at 350 degrees for 30-35 minutes until bubbly.

Serves 8

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Pirogue Casserole

- ◆ 8 ounces lasagna noodles
- ◆ 2 large onions, diced
- ◆ 8 ounces grated sharp cheddar cheese (*2 cups*)
- ◆ 4 cups mashed potatoes, made fresh or leftover
- ◆ 4 tablespoons butter
- ◆ Salt and pepper to taste

Cook noodles according to package and set aside. Brown the butter in a medium skillet, being careful not to burn. Add the onions and sauté until softened and lightly browned. Combine the cheese and mashed potatoes. Butter or spray a 13x9x2-inch baking dish. Line the bottom with a layer of noodles. Add a layer of potato and cheese mixture then spread with a portion of the onions. Continue to layer the ingredients ending with a layer of noodles topped with onions. Bake at 350° F for 15 to 20 minutes, or until bubbly and lightly browned. Tent with foil if the top browns too quickly.

Notes: Browning the butter adds a lot of flavor to the casserole. If you prefer, it could just be melted. If making freshly mashed potatoes, use about 8 large potatoes. If you don't have enough leftover potatoes, add some fresh or make some from instant potatoes. The recipe can easily be halved.

Serves 6 as a main dish / 10-12 as a side dish

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Roast Turkey Risotto w/ Mushrooms

- ◆ 5 to 6 cup turkey broth or fat-free, no-salt-added canned chicken broth
- ◆ 1 small onion, minced
- ◆ 1-1/2 cup Arborio rice
- ◆ 1/2 cup dry white wine
- ◆ 1/2 Tbsp. extra virgin olive oil
- ◆ 8 oz. sliced wild mushrooms
- ◆ 1 tsp. crushed dried thyme
- ◆ 2 cups diced, cooked turkey
- ◆ Salt and Pepper to taste
- ◆ 2 Tbsp. freshly grated Parmesan Cheese

Pour broth into a saucepan and bring to a boil. Reduce heat to a slow simmer. Lightly coat a large deep cooking pot or Dutch oven with cooking spray and add the onion. Sauté over medium heat until transparent. Add the rice, stirring to coat. Add the wine and bring to a boil. Stir until it evaporates. Add the hot broth a cup at a time, stirring constantly until the stock is absorbed. While the risotto is cooking, heat oil in a small pan and sauté the mushrooms until barely done. Set aside. Stir the thyme, turkey into the risotto with the last addition of broth. Continue to stir and when the liquid is absorbed, add the cooked mushrooms and heat through. Serve immediately in shallow pasta bowls. Season with salt and pepper and sprinkle with Parmesan cheese.

Sandwich Stuffers

Cut leftover meat into thin slices and add to sautéed peppers and onions for a great sandwich served in pita pockets or hoagie rolls. Top with cheese if desired.

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Stuffed Shells

- ◆ 32 jumbo stuffing shells
- ◆ 1 box Stove Top Stuffing
- ◆ 2 cups diced turkey or chicken
- ◆ 2 tablespoon mayonnaise
- ◆ 3 cans of creamed soup (your choice of chicken, celery or mushroom)
- ◆ 3 cans of milk
- ◆ Vegetable of your choice

Make the stuffing according to the directions on the box. Cook the shells just enough to handle because of the additional baking time. Also blend the soup and the milk until as smooth as possible. Mix the stuffing, turkey and mayonnaise and put into the shells. Place the stuffed shells into a greased baking dish and pour the soup and milk mixture over the top. Bake at 350° F for 1/2 hour. Place vegetable of your choice over the top and bake an additional 10 to 15 minutes or until vegetables are done.

Yield: 32 shells

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Turkey & Broccoli

- ◆ 4 ounces uncooked noodles (about 3 cups)
- ◆ 10-ounce package frozen broccoli flowerets
- ◆ 2 Tbsp. butter or margarine
- ◆ 2 Tbsp. flour
- ◆ 1/2 tsp. salt
- ◆ 1/4 tsp. dry mustard
- ◆ 1/8 tsp. pepper
- ◆ 2 c. milk
- ◆ 1 c. cheddar cheese, shredded
- ◆ 2 Tbsp. snipped fresh parsley
- ◆ 3 Cups cooked turkey, diced

Cook noodles and broccoli as directed on packages; drain. Melt butter or margarine; stir in flour and seasonings. Add milk slowly; cook, stirring constantly, until thickened. Remove from heat; add cheese and stir until melted. Dice broccoli stems, leave flowerets whole. Place noodles, broccoli stems, and turkey in an 8x8x2 inch baking dish. Pour cheese sauce over ingredients in baking dish, sprinkle with fresh parsley. Arrange broccoli flowerets on top, pressing them into sauce. Bake, uncovered, at 350° F (moderate), for about 25 minutes or until bubbly.

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Turkey Crunch

- ◆ 3 cup Diced cooked turkey
- ◆ 1/4 cup Green pepper, chopped
- ◆ 4 oz Mushrooms
- ◆ 1/2 tsp. Poultry seasoning
- ◆ 2 cans Cream of mushroom soup
- ◆ 1/2 cup Celery, chopped
- ◆ 1/4 cup Onion, chopped
- ◆ 1 cup Milk
- ◆ 2 oz Jar sliced pimento, drained
- ◆ 3 oz Chow mien noodles
- ◆ Butter

Preheat oven to 325 degrees. Combine turkey, mushrooms, celery, onion, green pepper, pimento and poultry seasoning into 2-quart casserole greased with butter.

Blend together mushroom soup and milk and pour over the turkey mixture. Sprinkle chow mien noodles over top. Bake for 30 minutes.

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Turkey Curry

- ◆ 1 tbsp. Canola Oil
- ◆ 2 tbsp. Onion, chopped
- ◆ 1/4 c Chicken broth
- ◆ 3/4 c Sour cream
- ◆ 2 tbsp. Curry powder
- ◆ 1 tsp. Cayenne pepper
- ◆ 1/2 tsp. Cumin
- ◆ 1/2 tsp. Ginger
- ◆ 1/2 tsp. Ground turmeric
- ◆ 1/2 tsp. White pepper
- ◆ 1/2 tsp. Parsley
- ◆ 1/2 tsp. Ground coriander
- ◆ 1 lb. Boneless cooked turkey, Sliced
- ◆ 2 Cups Steamed rice

Heat oil in a medium skillet. Add the onions and cook over medium heat until softened, but not browned. Drain fat from skillet and add remaining ingredients, except turkey and rice. Mix well, bring to JUST a boil, add the turkey and simmer for 4-5 minutes to heat through. Place turkey over rice and pour sauce over turkey.

Serves 4

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Turkey & Dumplings

- ◆ 1/4 cup margarine or butter
- ◆ 1/2 cup chopped onion
- ◆ 2/3 cup flour
- ◆ 1/2 teaspoon salt
- ◆ 2-1/4 cup turkey or chicken broth
- ◆ dash hot pepper sauce
- ◆ 2 1/2 cups cubed cooked turkey
- ◆ 1 1/2 cups frozen mixed vegetables, thawed
- ◆ 1 cup low fat sour cream
- ◆ 1 (16.3-oz.) can jumbo sized biscuits
- ◆ 1/2 tsp. paprika

Melt margarine in large heavy skillet. Add onion; cook and stir until tender. Lightly spoon flour into measuring cup; level off. Add flour and salt to skillet; stir until smooth. Add broth, water and hot pepper sauce; cook until bubbly and thickened, stirring constantly. Stir in turkey, mixed vegetables and sour cream. Simmer over low heat until thoroughly heated. Separate dough into 8 biscuits; cut each in half. Place biscuit halves on top of hot turkey mixture. Simmer, uncovered, 10 minutes. Cover; simmer an additional 15 to 20 minutes or until biscuits are no longer doughy. Sprinkle with paprika.

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Turkey Hash

- ◆ 3 russet potatoes, washed and diced 1/4"
- ◆ 4 slices bacon
- ◆ 8 ounces cooked turkey
- ◆ 3 tablespoons red onions, diced 1/4"
- ◆ 2 tablespoons red pepper, diced 1/8"
- ◆ Salt, to taste
- ◆ Peppercorns, freshly cracked
- ◆ Paprika

Cook the bacon in a large skillet until very crispy. Remove the bacon and drain it on a paper towel. Once cool, chop the bacon into small pieces. Reserve.

Add the potatoes to the pan and cook for 10-15 minutes until they begin to brown and get crispy. Push the potatoes to one side of the pan and add your onions and peppers. Cook for 3-4 minutes and add the turkey. Cook for one to two more minutes and stir all together. Season the hash with salt and cracked pepper. Color with the paprika. Add the chopped bacon pieces. Stir again.

Place a generous pile of the hash in the center of four warm plates and top each pile with 2 eggs over-easy.

Serves 4

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Turkey Mornay

- ◆ 1/4 cup butter
- ◆ 1 onion, finely chopped
- ◆ 3 Tbsp. flour
- ◆ 1 cup chicken broth
- ◆ 1/2 cup cream
- ◆ 2 egg yolks
- ◆ 1/2 cup Gruyere cheese, shredded
- ◆ 2 Tbsp. Parmesan cheese, shredded
- ◆ 2 cups cooked turkey or chicken, sliced
- ◆ 4 English muffins, split with fork

Heat butter in heavy saucepan. Add onion and cook and stir until tender. Sprinkle in flour and cook, stirring, until mixture bubbles. Cook for 1 minute. Add chicken broth and cream and stir well with wire whisk. Bring to boiling and cook 2 minutes. Remove from heat and stir a small amount of sauce into the egg yolks to heat and temper. Stir tempered egg yolk mixture into the rest of the sauce and return saucepan to heat. Cook for 2-3 minutes, whisking constantly. remove from heat and stir in cheeses. Stir until smooth.

Toast English muffins until lightly browned. Place sliced turkey on each muffin and pour sauce over each. Sprinkle with more cheese, if desired, and broil 2-3 minutes until lightly browned and bubbly. Watch this carefully while broiling!

Serves 4

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Turkey Noodle Casserole

- ◆ 3/4 pounds cooked noodles or bowties, drained
- ◆ 2 cups cooked turkey or chicken, cubed
- ◆ 1 cup chopped onion
- ◆ 3/4 cup chopped green pepper
- ◆ 2 cups stewed dried corn, or canned creamed corn
- ◆ 1-1/2 cups cooked lima beans, or other leftover vegetable
- ◆ 1/4 teaspoon dried thyme
- ◆ Salt and pepper to taste
- ◆ 1 cup dry breadcrumbs

Preheat oven to 350° F. Lightly grease a 1-1/2 quart baking dish with cooking spray. Mix together the noodles, turkey, onions, green pepper, corn, beans, thyme, salt and pepper. Place in the baking dish; top with the breadcrumbs. Bake until hot and bubbly, about 40 minutes.

Serves 4

Turkey & Noodle Soup

- ◆ 2-3 Cups leftover turkey meat, chopped
- ◆ 2 Cans chicken broth
- ◆ 1 Garlic clove
- ◆ 3 bags of egg noodle
- ◆ Small bag baby carrots
- ◆ Salt

Put in a crock-pot and cook over night on low. Add water if needed.

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Turkey Pot Pie with Cornmeal Crust

- ◆ 1 large sweet potato, diced
- ◆ 1 large baking potato, diced
- ◆ 2 medium onions, thinly sliced
- ◆ 1 Tbsp. vegetable oil
- ◆ 1/4 c. light sour cream
- ◆ 1/4 c. all purpose flour, plus 2 tablespoons
- ◆ 4 c. turkey or chicken broth
- ◆ 3/4 tsp. salt
- ◆ 3/4 tsp. ground white pepper
- ◆ 4 c. cooked turkey, diced
- ◆ 1 c. frozen peas

Crust Ingredients:

- ◆ 1-1/4 c. all purpose flour
- ◆ 1-1/4 c. cornmeal
- ◆ 1 Tbsp. baking powder
- ◆ 1 tsp. salt
- ◆ 1 Tbsp. sugar
- ◆ 2 medium eggs, lightly beaten
- ◆ 1 c. milk, plus 1 Tbsp.
- ◆ 1/4 c. unsweetened apple sauce

Combine first two ingredients in a steamer. Cover, reduce heat, and steam until vegetables are almost tender. Set aside. Sauté onion in oil in a 3 qt. non-stick sauté pan over medium heat, stirring constantly, until tender. Reduce heat to low. Add the sour cream, 1/2 cup of the broth, and 1/4 cups + 2 Tbsp. flour; cook, stirring constantly for 1 minute. Gradually add rest of the broth; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Stir in 3/4 teaspoon salt and white pepper. Remove from heat, and set aside. Spray a 4 quart baking dish with cooking spray and sprinkle one-half of turkey in the bottom. Combine reserved vegetables and peas with the onion gravy; ladle one-half of vegetable/gravy mixture over turkey. Repeat layers, and set aside.

To make the crust: Combine flour, cornmeal, baking powder, salt, and sugar in a large bowl; stir well. Combine egg, milk, and applesauce; add to dry ingredients, stirring just until dry ingredients are moistened. Carefully spoon and spread batter over turkey mixture, making sure that the batter doesn't blend too much with the pie mixture. Bake, uncovered, at 425° F. for 35 to 40 minutes or until lightly browned and thoroughly heated. Depending on your oven, you may need to cover the crust in the last 10 minutes, to avoid burning the edges.

Serves 12

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Turkey Salad

- ◆ 4 cups diced cooked turkey
- ◆ 1-1/2 cups chopped celery
- ◆ 1 cup seedless white or red grapes (optional)
- ◆ 1 cup coarsely chopped walnuts (optional)
- ◆ 1 cup mayonnaise
- ◆ 1 teaspoon prepared mustard
- ◆ 2 tablespoons lemon juice
- ◆ Salt and pepper to taste

Combine all ingredients; blend well. Refrigerate for several hours or overnight.

Serves 6-8

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Turkey Vegetable Stir-Fry in the Microwave

- ◆ 1 tbsp. Cornstarch
- ◆ 2 tbsp. Soy Sauce
- ◆ 1/4 tsp. Ground Ginger
- ◆ 1 (10 1/2 Oz.) Can Chicken Broth
- ◆ 1 Carrot Cut Into Julienne Strips,
- ◆ 2 tbsp. Vegetable Oil
- ◆ 2 c Sliced Mushrooms
- ◆ 4 Green Onions Minced
- ◆ 1 Stalk Celery, Diagonally Sliced
- ◆ 1 (6 Oz.) Pkg. Snow Peas, thawed
- ◆ 2 c Coarsely Chopped Cooked Turkey Breast
- ◆ 2 c Brown Rice Cooked
- ◆ 2 tbsp. Silvered Almonds Toasted

Combine cornstarch, ginger, chicken broth & soy sauce in a 2 Cup glass measure. Stir well. Microwave uncovered at high 2 To 3 min., or until thickened, stirring every 30 seconds. Set aside.

Combine carrot & oil in a 2 1/2 quart Casserole. Cover with plastic wrap; Microwave at high 1 To 2 min. or until carrot is Crisp-Tender. Stir after 1 min. Add mushrooms, onions & celery. Microwave uncovered at high for 1 To 2 min.; Stir well. Add soy sauce mixture, snow peas & turkey; Stir well. Microwave at high 2 to 3 minutes; Stir after 30 seconds.

Serve over rice. Garnish with almonds.

Serves 4

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Send Us Your Recipes!

This concludes our Big Holiday Book. We hope you enjoyed it and if you have anything you would like to add for next years book feel free to send it to us. Next year we are going to be adding Christmas Crafts for kids and adults. If you have pictures to illustrate your craft they are welcome also. We will include a short bio of the person who sends us something that is added to the book. This can be in whatever format you wish. (Name, web site, url, email etc...) If you have suggestions for our next Holiday Book please let us know. In the next couple years we hope to grow this eBook to be the ultimate resource for surviving the holidays ☺

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