Alabama Cooperative Extension System

2011 HOLIDAY COOKBOOK

Make Meal Time Family Time

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SALADS

HOLIDAY CRANBERRY SALAD

Ingredients

2 cups fresh or frozen cranberries, thawed

1/4 cup "measures-like-sugar" calorie-free sweetener

1 (0.3-ounce) package sugar-free lemon gelatin

1 1/4 cups boiling water

1/2 cup finely chopped celery (about 2 stalks)

1 cup finely chopped Granny Smith apple (about 1 medium)

Cooking spray

Green leaf lettuce (optional)

Preparation

Place cranberries in a food processor; process 30 seconds or until chopped. Combine cranberries and sweetener in a large bowl; let stand 30 minutes or until sweetener dissolves. Combine gelatin and boiling water in a large bowl; stir 2 minutes or until gelatin dissolves. Chill until the consistency of unbeaten egg white.

Stir cranberry mixture, celery, and apple into gelatin mixture. Pour mixture into a 3 cup mold coated with cooking spray. Cover and chill until firm.

To serve, unmold salad onto a lettuce-lined serving plate, if desired.

SOURCE: myrecipes.com

STRAWBERRY-PRETZEL SALAD

INGREDIENTS

2 cups crushed pretzels

3/4 cup butter, melted

3 tablespoons white sugar

1 (8 ounce) package cream cheese, softened

1 cup white sugar

1 (8 ounce) container frozen whipped topping, thawed

2 (3 ounce) packages strawberry flavored gelatin

3 cups boiling water

2 (10 ounce) packages frozen strawberries

DIRECTIONS

Preheat oven to 400˚F

Stir together crushed pretzels, melted butter and 3 tablespoons sugar; mix well and press mixture into the bottom of a 9x13 inch baking dish.

Bake 8 to 10 minutes, until set. Set aside to cool.

In a large mixing bowl cream together cream cheese and 1 cup sugar. Fold in whipped topping. Spread mixture onto cooled crust.

Dissolve gelatin in boiling water. Stir in still frozen strawberries and allow to set briefly. When mixture is about the consistency of egg whites, pour and spread over cream cheese layer. Refrigerate until set.

SOURCE: allrecipes.com

GRANDMA'S FIVE CUP SALAD

INGREDIENTS

1 (11 ounce) can mandarin oranges, drained

1 (8 ounce) can crushed pineapple, drained

2 cups miniature marshmallows

1 cup flaked coconut

6 ounces sour cream

DIRECTIONS

Combine the oranges, pineapple, marshmallows, coconut, and sour cream. Stir until mixed well. Refrigerate until cold. Serve.

SOURCE: allrecipes.com

FESTIVE TOSSED SALAD

INGREDIENTS

1/2 cup olive oil

1/4 cup balsamic vinegar

3 tablespoons water

1 envelope Italian salad dressing mix

2 (10 ounce) packages Italian-blend salad greens

2 medium tomatoes, seeded and chopped

1 small red onion, thinly sliced

1 cup crumbled feta cheese

3/4 cup dried cranberries

DIRECTIONS

In a jar with a tight-fitting lid, combine the oil, vinegar, water and salad dressing mix; shake well. In a large salad bowl, combine the greens, tomatoes, onion, cheese and cranberries. Serve with dressing.

SOURCE: allrecipes.com

LAYERED HOLIDAY PASTA SALAD

INGREDIENTS

2 cups uncooked bow-tie pasta (4 ounces)

2 cups broccoli florets

2 medium tomatoes, chopped (1 1/2 cups)

1 medium yellow bell pepper, chopped (1 cup)

1/3 cup diced red onion

1 cup mayonnaise or salad dressing

1/2 cup plain yogurt

2 tablespoons sugar

1/2 teaspoon curry powder

1 1/2 cups shredded Cheddar cheese (6 ounces)

1 tablespoon bacon bits

2 tablespoons finely chopped fresh parsley

DIRECTIONS

Cook and drain pasta as directed on package. Place broccoli in boiling water. Cover and cook 1 minute; drain. Immediately rinse with cold water; drain.

While pasta is cooking, layer tomatoes, broccoli, bell pepper and onion in 2-quart glass serving bowl.

In medium bowl, mix mayonnaise, yogurt, sugar and curry powder. Stir in pasta. Layer pasta evenly over onion in serving bowl.

Sprinkle with cheese. Top with bacon bits and parsley. Cover and refrigerate at least 8 hours before serving but no longer than 24 hours.

SOURCE: www.bettycrocker.com

MAIN DISHES

POMEGRANATE MOLASSES GLAZED TURKEY

INGREDIENTS

Turkey Glaze:

1 1/2 cups pomegranate molasses

3/4 cup prepared horseradish, drained

3 tablespoons Dijon mustard

1/2 teaspoon kosher salt

1 1/2 teaspoons coarsely ground black pepper

Turkey:

1 (about 15 pounds) fresh turkey

1 stick (1/2 cup) unsalted butter, softened

Salt and freshly ground black pepper

4 cups homemade chicken stock or low-sodium canned broth

DIRECTIONS

Preheat oven to 450˚F.

Whisk together pomegranate molasses, horseradish, mustard, salt, and coarsely ground black pepper. Set aside and let sit at room temperature for at least 30 minutes before using to allow the flavors to meld.

Remove the neck, heart and gizzard from inside of the turkey. Rinse the bird inside and out with cold water and pat dry. Rub the entire surface of the bird with the butter and season well (including the cavity) with salt and pepper. Truss the turkey and place breast-up on a rack in a large roasting pan. Roast for about 45 minutes, until slightly golden brown. Reduce heat to 350˚F and continue roasting, basting with some of the chicken stock every 15 minutes, for about 1 hour, 15 minutes longer. (An instant-read thermometer inserted in the thigh should register 160˚F.)

During the last 15 minutes of roasting, stop basting with the chicken stock and brush the entire turkey with 1 cup of the pomegranate glaze. Remove the turkey from the oven, brush with the remaining glaze, loosely tent and let rest 15 minutes before slicing.

SOURCE: www.foodnetwork.com

PEPPER-CRUSTED BEEF TENDERLOIN

INGREDIENTS

1 tablespoon whole black peppercorns, crushed

Coarse salt

2 teaspoons sugar

1/2 teaspoon crushed red pepper flakes

1 tablespoon extra-virgin olive oil

1 center-cut beef tenderloin (about 2 1/2 pounds)

Grainy Mustard Aioli

Caramelized Acorn Squash

DIRECTIONS

Preheat oven to 400˚F. combine peppercorns, 1 tablespoon salt, the sugar, and red-pepper flakes. Rub all over tenderloin to coat. Let stand at room temperature for 1 hour.

Heat a large ovenproof skillet over high heat until almost smoking. Add oil, and brown meat, 1 to 2 minutes per side. Transfer skillet to oven, and roast until an instant-read thermometer inserted into the thickest part reaches 120 ˚F, about 16 minutes. Remove from oven, and let stand for 10 minutes before slicing. Serve with grainy-mustard aioli and squash.

SOURCE: www.marthastewart.com

HOLIDAY HAM GLAZE

INGREDIENTS

8 lbs ham, boneless and fully cooked

1/4 cup Worcestershire sauce

1 cup brown sugar

2 tablespoons dry mustard

24 ounces cola (2 cans)

DIRECTIONS

Preheat oven to 325˚ F.

Make criss-cross pattern in ham by cutting diagonal marks.

Place on a baking sheet and bake uncovered for about 2 hours.

Combine cola and Worcestershire sauce in medium sauce pan; bring to a boil.

Reduce heat to low and simmer for 1 hour.

Add sugar and mustard and stir until it dissolves.

During last hour of baking, brush mixture over ham every 15 minutes.

Serve warm with remaining sauce.

SOURCE: www.food.com

**** For more holiday ham glaze recipes go to:
http://deborah-harding.suite101.com/holiday-ham-glazes-a84722

PORK LOIN WITH DRIED FRUIT STUFFING

INGREDIENTS

1 boneless center-cut pork loin (4 pounds)

1/2 cup jarred dry-packed cooked chestnuts, crumbled

1/2 cup mixed dried fruit, coarsely chopped

Coarse salt

1 tablespoon olive oil

1 tablespoon black peppercorns, cracked

1 tablespoon whole coriander seeds, cracked

3/4 cup dry white wine

2 teaspoons Dijon mustard

1 can (14.5 ounces) reduced-sodium chicken broth

3 tablespoons cold butter, cut up

DIRECTIONS

Preheat oven to 450˚F. place pork on a work surface. Hold a sharp knife parallel to work surface, and cut the pork almost in half, stopping 1 inch short of cutting through; open like a book.

On work surface, arrange six 14-inch lengths of kitchen twine, 1 inch apart. Place pork, opened up, across twine. Sprinkle with chestnuts and dried fruit, leaving a 1-inch border all around; season stuffing with salt.

Fold one long side over the other, overlapping slightly to form a cylinder; tie with twine. Rub with oil; sprinkle with cracked pepper and coriander pressing to adhere. Season with salt. (To store, refrigerate, up to 1 day.)

Place pork in a roasting pan; roast until an instant-read thermometer inserted in meat (not stuffing) registers 145˚F, 35-40 minutes. Transfer to a cutting board (reserve pan); cover loosely with aluminum foil, and let rest (temperature will continue to rise).

Place pan across two burners. Add wine; simmer, stirring constantly, until syrupy, 4 to 5 minutes. Add Dijon and broth; cook, stirring occasionally, until reduced by half, 6 to 8 minutes. Remove from heat; whisk in butter. Slice pork, and serve with wine sauce.

SOURCE: www.marthastewart.com

SIDES

ROASTED WINTER VEGETABLES

INGREDIENTS

3 tablespoons extra-virgin olive oil, plus more for sheets

1 medium acorn squash, cut into 1-inch wedges

1 pound turnips, peeled and cut into 1-inch pieces

1 pound parsnips, peeled and halved lengthwise (quartered if large)

1/2 pound shallots, halved

1 head garlic, cloves broken apart and left unpeeled

Coarse salt and ground pepper

8 sprigs thyme

DIRECTIONS

Preheat oven to 400˚ F. brush two large rimmed baking sheets with oil. In a large bowl, toss all vegetables with oil and season with salt and pepper. Divide vegetables between baking sheets. Top with thyme and roast until golden and tender, 30 to 35 minutes, rotating sheets and tossing vegetables halfway through.

SOURCE: www.marthastewart.com

POTATOES ANNA

INGREDIENTS

6 medium russet potatoes (2 3/4 pounds total), peeled

6 tablespoons butter, melted

Coarse salt and ground pepper

DIRECTIONS

Preheat oven to 450˚F. Using a food processor with a slicing blade or a sharp knife, slice potatoes as thinly as possible, 1/4 inch thick or thinner. (Do not place sliced potatoes in water; the starch is needed to bind the layers).

Brush bottom of a 10-inch cast-iron skillet with 1 1/2 tablespoons butter. Starting in center of pan, arrange potato slices, slightly overlapping, in circular pattern, covering surface. Brush with another 1 1/2 tablespoons butter; season well with salt and pepper. Repeat for two more layers.

Place over high heat until butter in pan sizzles, 2 to 4 minutes.

Transfer to oven; bake until potatoes are fork-tender, about 1 hour. Remove from oven. Run a small spatula around edges of potatoes; slide large spatula underneath potatoes to loosen. Carefully invert onto a plate, and cut into wedges.

Note: Brushing each layer with butter and seasoning with salt and pepper creates a delicious buttery flavor throughout.

SOURCE: www.marthastewart.com

BEET AND RED ONION COMPOTE

INGREDIENTS

1/2 cup cider vinegar

1/4 cup sugar

1/2 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1/4 teaspoon salt

1 large red onion, cut into wedges

2– 8-ounce packages refrigerated cooked and peeled baby beets

Crumbled feta cheese

Flat-leaf parsley

DIRECTIONS

In a large saucepan combine vinegar, sugar, 1/4 cup water, cinnamon, 1/4 teaspoon salt, and cloves. Bring to boiling, stir occasionally. Stir in onion. Return to boiling; reduce heat. Simmer, covered, 10 minutes or until tender. Place beets in large bowl; pour onion mixture over beets. Let stand, covered, 30 minutes.

Refrigerate 8 hours before serving. Drain before serving. Serve with crumbled feta cheese and parsley.

SOURCE: www.bhg.com

BRAISED BROCCOLI

INGREDIENTS

3 cups water

12 cups broccoli florets and/or broccoli rabe, cut into 1-1/2 –inch pieces

1 cup whipping cream

1 tablespoon orange juice concentrate, thawed

1/3 cup sliced almonds, toasted

DIRECTIONS

In 4-quart Dutch oven bring water and 3/4 teaspoon salt to boiling. Add broccoli. Return to boiling. Cook, covered, 8 to 10 minutes or until tender; drain. Transfer to bowl. For sauce, add cream, juice, and 1/2 teaspoon cracked black pepper to Dutch oven; heat through. Spoon over broccoli; sprinkle almonds on top.

SOURCE: www.marthastewart.com

HERBED MUSHROOM CUSTARDS

INGREDIENTS

4 tablespoons butter

2 1/2 pounds mixed mushrooms (such as button, crimini, and shitake), trimmed and thinly sliced

3 garlic cloves, minced

1 cup heavy cream

1 large egg

1/2 cup fresh parsley, chopped

Coarse salt and ground pepper

DIRECTIONS

Preheat oven to 350˚F. In a large skillet, melt butter over medium-high heat. Add mushrooms and garlic; cook, stirring occasionally, until mushrooms begin to brown,18 to 20 minutes. Let cool slightly.

In a large bowl, whisk together cream, egg, parsley, 1 teaspoon salt, and 1/4 teaspoon pepper. Stir in mushrooms, and divide among eight 6-ounce custard dishes or bowls.(Make sure bowls can be put in the oven).

Line a roasting pan (just large enough to hold bowls) with a dish towel; place bowls on towel. Transfer to oven, and pour enough boiling water in pan to come halfway up sides of bowls. Bake until custards are just set, about 30 minutes. Carefully remove bowls from water.

SOURCE: www.marthastewart.com

LEMONY SHREDDED BRUSSELS SPROUTS

INGREDIENTS

2 tablespoons olive oil

2 pounds Brussels sprouts, trimmed and shredded with a knife or food processor

Coarse salt and ground pepper

2 tablespoons fresh lemon juice

DIRECTIONS

In a large nonstick skillet, heat oil over medium-high, add brussels sprouts and 2 tablespoons water; season with salt and pepper. Cook, stirring occasionally, until crisp-tender, 8 to 10 minutes. Remove from heat, and stir in lemon juice.

SOURCE: www.marthastewart.com

SAUTEED PEAS AND RED ONION

INGREDIENTS

3 tablespoons butter

1 medium red onion, halved and thinly sliced

Coarse salt and ground pepper

3 packages (10 ounces each) frozen peas

DIRECTIONS

Heat 2 tablespoons butter in a large skillet over medium. Add onion, and season with salt and pepper. Cook, tossing occasionally, until onion begins to soften, 2 to 3 minutes.

Add peas; cover skillet, and cook, stirring occasionally, until peas are warmed through and tender, 6 to 10 minutes. Remove from heat.

Add remaining tablespoon of butter; stir until melted. Season with salt and pepper, and serve.

SOURCE: www.marthastewart.com

CARAMELIZED ACORN SQUASH

INGREDIENTS

2– 1 to 1 1/2– pound acorn squash

1/4 cup butter or margarine

1/4 cup packed brown sugar

1/4 cup apple cider or apple juice

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 teaspoon ground nutmeg

DIRECTIONS

Preheat oven to 350˚F. Line a 15x10x1-inch baking pan with parchment paper or foil. Cut each squash in half; discard seeds and remove fibrous material. Place halves, cut side down, in the prepared baking pan. Bake, uncovered, in the preheated oven for 40 to 45 minutes, or until the squash is tender. Let stand until cool enough to handle; cut into 1-inch slices. Arrange squash slices in a 2-quart rectangular baking dish, overlapping as necessary.

For glaze, in a 10-inch skillet heat butter, brown sugar, cider, cinnamon, salt, and nutmeg to boiling, stirring to dissolve sugar. Reduce heat; boil gently, uncovered, about 10 minutes more or until heated through. Spoon glaze over squash. Bake, uncovered, about 10 minutes or until heated through. Spoon glaze over squash before serving.

Don't eat squash skins. Makes 6 servings.

SOURCE: www.bhg.com

SCRUMPTIOUS SWEET POTATO CASSEROLE

INGREDIENTS

3 cups cooked and mashed sweet potatoes

2/3 cup white sugar

1/4 cup butter, softened

1 teaspoon vanilla extract

1/2 cup milk

2 eggs, beaten

1 cup packed light brown sugar

1 cup chopped pecans

1/2 cup all-purpose flour

1/3 cup butter, softened

DIRECTIONS

Preheat oven to 350˚ F. Lightly grease a 9x13 inch baking dish.

In a large mixing bowl, combine sweet potatoes, white sugar, 1/4 cup butter, vanilla, milk, and beaten eggs. Mix well. Pour mixture into prepared baking dish.

In a medium mixing bowl, combine brown sugar, chopped pecans, flour, and 1/3 cup butter. Mix well. Sprinkle over sweet potato mixture.

Bake for 25 to 30 minutes.

SOURCE: www.allrecipes.com

CAULIFLOWER WITH RYE CRUMBS

INGREDIENTS

4 slices day-old rye bread, torn into 1-inch pieces

1 (2 1/2-to 3-pounds) head cauliflower

1 stick unsalted butter

1/2 teaspoon caraway seeds, lightly crushed

DIRECTIONS

Preheat oven to 350˚F with rack in middle.

Pulse bread in a food processor to form medium-fine crumbs. Spread in a 4-sided sheet pan and toast in oven, stirring occasionally, until golden, 8 to 10 minutes. Cool.

Core cauliflower, keeping head intact, then cook in a large steamer rack over boiling water, covered, until tender, about 15 minutes. Transfer to a platter and keep warm, covered.

Melt butter in a large heavy skillet over medium heat and stir in caraway seeds, toasted crumbs, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Cook, stirring, until hot, about 2 minutes. Spoon over cauliflower.

SOURCE: www.epicurious.com

GOLDEN OLIVE OIL-ROASTED POTATOES

INGREDIENTS

5 pounds large Yukon Gold potatoes

3 tablespoons extra-virgin olive oil

About 1/2 tablespoon sea salt such as fleur de sel

DIRECTIONS

Peel potatoes and cut into 1- 1/2 inch cubes. Put in a large bowl, cover with cold water, and refrigerate overnight.

Preheat oven to 475˚F. Bring a large pot of lightly salted water to a boil over high heat. Add potatoes and cook until barely tender when pierced, about 10 minutes. Pour into a colander and let drain and dry 10 minutes.

Set potatoes in a single layer in a large rimmed baking pan. Drizzle evenly with olive oil and sprinkle with 1/2 tablespoon salt; stir gently to coat.

Bake potatoes until golden brown, 25 to 30 minutes, turning halfway through baking. Mound hot potatoes on a platter or in a shallow serving bowl; sprinkle with more salt to taste.

Soaking the potatoes at least a day (and up to 2 days) ahead makes them even crisper on the outside and creamier in the middle.

SOURCE: www.myrecipes.com

CARROT SOUFFLE

INGREDIENTS

2 pounds carrots, cooked and mashed

1 cup milk

3/4 cup grated cheddar cheese

1/2 cup butter

1/2 cup chopped onions

1 teaspoon salt

1 teaspoon pepper

1 cup cracker crumbs

3 eggs, beaten until fluffy

DIRECTIONS

Combine all ingredients, except cracker crumbs and eggs, in a mixing bowl. Fold in cracker crumbs and then gently blend in eggs. Pour into a buttered soufflé dish, and bake for 40 to 45 minutes in a 350˚F oven.

SOURCE: www.familyfun.go.com

LEMON-GLAZED SWEET POTATOES

INGREDIENTS

6 medium sweet potatoes

3/4 cup water

1/3 cup granulated sugar

1/3 cup light brown sugar

1/2 teaspoon salt

3 tablespoons lemon juice

1/2 teaspoon freshly grated nutmeg

3 tablespoons unsalted butter

3 tablespoons finely shredded lemon peel

DIRECTIONS

Preheat oven to 350˚F. In large pot place potatoes with enough water to cover. Bring to boiling. Reduce heat, simmer 10 to 12 minutes or just until potatoes are tender but not soft. (Potatoes should be tender on the outside but resistant in center when pierced with tip of pairing knife.) Drain potatoes; cool.

In a small saucepan, bring the sugars to a boil, stirring just until dissolved. Simmer 8 minutes; remove from heat. Stir in lemon juice, grated nutmeg, and 2 tablespoons butter.

Butter a large shallow glass or ceramic baking dish with remaining butter. Peel potatoes; cut crosswise into 3/4-inch-thick slices. Arrange slices in single layer in baking dish. Pour lemon syrup over. Bake in the preheated oven 40 to 50 minutes, basting occasionally, until potatoes are well-glazed and begin to caramelize on edges. Remove from oven; cool slightly before serving. Serve hot or warm garnished with lemon peel.

SOURCE: www.bhg.com

DESSERTS

CHOCOLATE-PEPPERMINT CAKE

INGREDIENTS

1/2 cup (1 stick) unsalted butter, cut into small pieces, plus more for pan

1 cup all-purpose flour (spooned and leveled), plus more for pan

1/2 teaspoon salt

1/2 teaspoon baking powder

8 ounces semisweet chocolate, chopped

1 1/4 cups sugar

2 teaspoons vanilla extract

2 large eggs

1/2 cup low-fat buttermilk

Chocolate –Peppermint Icing

Whipped Cream, for serving (optional)

Chocolate shavings or crushed peppermint candies, for serving (optional)

DIRECTIONS

Preheat oven to 350˚F. Butter and flour an 8-inch round cake pan; line bottom with parchment or waxed paper. Whisk together flour, salt, and baking powder.

In a medium saucepan, bring 2 inches water to a boil. Place butter and chocolate in a large heatproof bowl; set over (not in) water. Turn off heat; let stand until melted, 8 to 10 minutes. Stir to combine. Remove bowl; cool 5 minutes.

Whisk in sugar and vanilla, then eggs and buttermilk until combined. Fold in flour mixture until combined.

Pour batter into prepared pan. Bake until cake pulls away from sides and a toothpick inserted in center has a few moist crumbs clinging to it, 45 minutes to 1 hour. Cool in pan 5 minutes. Run a knife around edge of cake; invert onto a wire rack (and leave inverted) to cool completely, about 1 hour.

Set cake on a serving platter. Tuck parchment or waxed paper under sides of cake. Pour chocolate icing onto center of cake and spread evenly over top and sides. Let set, about 40 minutes. Serve cake with whipped cream and chocolate shavings or peppermint candies, if desired.

SOURCE: www.marthastewart.com

CHOCOLATE-PEPPERMINT ICING

INGREDIENTS

4 ounces chopped semisweet chocolate

1/2 cup heavy cream

1/2 teaspoon peppermint extract

DIRECTIONS

Place chocolate in a medium bowl. In a small saucepan, bring heavy cream to a oil over high heat; stir in peppermint extract. Strain cream into chocolate. Let stand 5 minutes; stir until smooth (mixture will appear oily at first.) cool until mixture falls in ribbons when spoon is lifted, 2 to 6 minutes.

To ice cake, set the cake on a serving platter. Tuck parchment or waxed paper under sides of cake (to keep platter clean). Pour icing onto center of cake. Use an offset spatula or a dinner knife to spread evenly over the top and down the sides. Let set, about 30 minutes.

SOURCE: www.marthastewart.com

GRAND RASPBERRY TRIFLE

INGREDIENTS

1/2 cup plus 2 tablespoons sugar

1/4 cup fresh lemon juice

1 cup seedless raspberry jam

4 cups raspberries

2 cups heavy cream

1 1/2 pounds favorite pound cake

DIRECTIONS

In a small saucepan, bring 1/2 cup sugar, 1/4 cup water, and lemon juice to a boil, stirring to dissolve sugar, 1 to 2 minutes. Let cool.

In a small bowl, combine jam with 3 cups raspberries, mashing slightly. In a large bowl, whip cream and 2 tablespoons sugar to stiff peaks.

Slice pound cake 3/4 inch thick; brush both sides of slices with lemon syrup.

Fit 1/3 of slices snugly in the bottom of a 4-quart trifle dish or other glass bowl, trimming edges if necessary. Gently spread tip of layer with 1/3 of raspberry mixture, and then 1/3 of whipped cream. Repeat to make two more layers; garnish with remaining cup raspberries. Refrigerate until ready to serve, up to 24 hours.

SOURCE: www.marthastewart.com

CHOCOLATE AND NUT YULE LOG

INGREDIENTS

Nonstick cooking spray, for pan

4 large eggs, separated

3/4 cup granulated sugar

1/4 teaspoon pure almond extract

1/2 cup all-purpose flour (spooned and leveled)

1/4 teaspoon salt

Confectioners' sugar, for dusting

Chocolate –Hazelnut Filling and Whipped-Cream Frosting (on next page)

1/2 cup sliced almonds, toasted

DIRECTIONS

Preheat oven to 350 ° F. Coat a 10-by-15-inch jelly-roll pan with nonstick cooking spray; line bottom with parchment paper. Coat paper with cooking spray; set aside.

In a large bowl, whisk egg yolks with 1/2 cup granulated sugar until pale yellow. Whisk in almond extract and flour just until combined (do not overmix); set aside.

Using an electric mixer, beat egg whites and salt until soft peaks form. While beating, slowly add remaining 1/4 cup granulated sugar (1 tablespoon at a time) and beat until stiff and glossy. Whisk one third of beaten egg whites into yolk mixture; gently fold in remaining whites with a rubber spatula. Spread batter evenly in prepared pan; bake until center of cake springs back when lightly pressed, 15 to 17 minutes.

Immediately after removing cake from oven, run a knife around edge of pan. Dust top of cake with confectioners' sugar; invert cake onto clean parchment paper, and gently peel off the lining paper that's now on top of cake. Starting from a short side of cake, gently roll cake, along with clean paper, into a log; let cool, seam side down, 30 minutes.

Once cake has cooled, prepare filling and frosting. Gently unroll cake, and spread with filling, leaving a 1/2 inch border; starting from a short side, carefully re-roll (do not roll paper in cake), and place, seam side down, on a baking sheet or serving platter. Spread log with frosting; sprinkle with almonds. Refrigerate for at least 2 hours and up to overnight.

To serve, use a serrated knife to slice off the ends of the log neatly, revealing interior. Dust with confectioners' sugar, and, if desired, garnish with Marzipan Mushrooms.

SOURCE: www.marthastewart.com

NUT YULE LOG FROSTING

INGREDIENTS

1 teaspoon unflavored gelatin (from a 1/4-ounce envelope)

1/4 cup chocolate-hazelnut spread

2 1/4 cups heavy cream

1/4 cup sugar

DIRECTIONS

Place 2 tablespoons cold water in a small saucepan; sprinkle with gelatin, and set aside to soften, about 5 minutes.

Meanwhile, in a medium bowl, whisk chocolate-hazelnut spread with 1/4 cup cream; set aside.

Heat gelatin mixture very gently over low, stirring just until dissolved; set aside.

In a large bowl, using an electric mixer, beat remaining 2 cups cream with sugar until soft peaks form. While still beating, pour dissolved gelatin mixture over cream all at once (gently reheat gelatin mixture if it has stiffened).

Fold half of whipped cream into chocolate-hazelnut spread mixture to finish the Chocolate-Hazelnut Filling; the remaining whipped cream is the Whipped-Cream Frosting.

SOURCE: www.marthastewart.com

RED VELVET CAKE BALLS

INGREDIENTS

1 box red velvet cake mix (cook as directed on box for 13x9 cake)

1 can cream cheese frosting (16 oz.)

1 package chocolate bark (regular or white chocolate)

Wax paper

DIRECTIONS

After cake is cooked and cooled completely, crumble into large bowl.

Mix thoroughly with 1 can cream cheese frosting. (It may be easier to use fingers to mix together, but be warned it will get messy.)

Roll mixture into quarter size balls and lay on cookie sheet. (Should make 45-50. You can get even more if you use a mini ice cream scooper, but I like to hand roll them.)

Chill for several hours (You can speed this up by putting in the freezer.)

Melt chocolate in microwave per directions on package.

Roll balls in chocolate and lay on wax paper until firm. (Use a spoon to dip and roll in chocolate and then tap off extra).

Only melt a few pieces of chocolate bark at a time because it starts to cool and thicken. It's easier to work with when it's hot.

SOURCE: www.marthastewart.com

EGGNOG PUDDING

INGREDIENTS

1 can (14-ounce) sweetened condensed milk

1 -1/2 cups half-and-half

1 -1/4 teaspoons freshly grated nutmeg

3 tablespoons molasses

1/3 cup brandy

1/8 teaspoon salt

4 large egg yolks

2 tablespoons cornstarch

1 teaspoon cornstarch (combine with above cornstarch)

25 small gingersnap cookies

3/4 cup heavy cream

1 -1/2 teaspoons confectioners' sugar

DIRECTIONS

Make the pudding: fill a large bowl with ice water and set aside. Bring the sweetened condensed milk, 1 cup of the half-and-half, nutmeg, molasses, brandy, and salt to a simmer in a medium saucepan over medium heat. Stir occasionally to prevent burning. Remove from heat. Whisk the egg yolks and 1/4 cup half-and-half in a medium bowl until combined. Slowly add in 1/4 cup of the hot milk mixture to the egg mixture, while continuing to whisk, and set aside. Whisk the cornstarch and remaining half-and-half together in a medium bowl. Quickly whisk the cornstarch mixture into the hot milk mixture. Place the pan back on heat, increase to medium-high, and whisk constantly until it just boils. Remove from heat and add the egg mixture, while stirring vigorously, to the hot milk mixture. Place the pan over medium high heat and cook, stirring constantly, until the liquid just begins to simmer. Immediately remove from the heat and strain into a medium bowl. Cover with plastic wrap, placing the film directly on the hot pudding, and set in the ice bath to cool. Refrigerate.

Assemble the dessert: Crush gingersnap cookies and set aside. Combine the heavy cream and confectioners' sugar in a large bowl and beat to soft peaks. Alternate layers of cooled pudding, gingersnaps, and cream in six 6-ounce individual custard cups. Chill for at least one hour. Top with crushed cookies and serve.

SOURCE: www.countryliving.com

PUMPKIN MOUSSE

INGREDIENTS

5 large egg yolks

1 cup sugar

3-1/2 cups heavy cream

15 ounce canned pumpkin

2 teaspoons vanilla extract

1-1/2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/4 teaspoon salt

2 tablespoons dark rum

1 teaspoon powdered gelatin

3 ounces shaved dark chocolate

DIRECTIONS

Fill a large bowl halfway with ice water and set aside.

Whisk the yolks, 3/4 cup plus 2 tablespoons sugar, and 3/4 cup cream together in a medium saucepan. Heat while stirring continuously with a rubber spatula or wooden spoon over medium-low heat, until thickened and the mixture coats the spatula— about 10 minutes. Transfer to a medium bowl and set over the ice bath.

Add pumpkin, vanilla, spices, and salt to the egg mixture. Stir 1 tablespoon rum and 1 teaspoon gelatin together in a small bowl. Heat the remaining tablespoon rum, and stir in to the gelatin mixture until dissolved. Gently whisk into the pumpkin mixture. Beat 1/2 cup cream to stiff peaks, and fold into pumpkin mixture. Pour into shallow dish, cover and chill until cold and thick enough to fall from a spoon in heavy dollops— about 8 hours or up to overnight.

Beat the remaining cream and sugar to stiff peaks. Alternately layer the pumpkin mousse and whipped cream in a glass serving dish. Sprinkle the chocolate shavings between top two layers. Serve chilled. **SOURCE**: www.countryliving.com

LEMON MERINGUE PIE

INGREDIENTS

Ready -to- fill graham cracker crust

1-1/4 cups sugar

5 tablespoons sugar

3 tablespoons cold butter

5 tablespoons cornstarch

1/2 cup lemon juice

1 tablespoon finely grated lemon zest

3 large eggs, separated

DIRECTIONS

Make the filling: Whisk the cornstarch, 1-1/4 cups sugar, and 1-1/2 cups water together in a medium saucepan. Add the lemon juice, zest, and yolks and cook over medium heat, stirring constantly, until the mixture begins to bubble and thicken— about 10 minutes. Remove from heat, whisk in the remaining 3 tablespoons butter, and strain into the graham cracker crust.

Make the meringue: Reduce the oven temperature to 350˚F. Beat the egg whites to soft peaks. Add 5 tablespoons sugar in a slow, steady stream and continue to beat until the whites have increased to about six times the volume and are glossy and firm. (The whites will make pointy peaks when pulled up with the beaters or whisk.) Spread the meringue over the filling, to touch the crust edge. Bake until the meringue is golden brown— 10 to 15 minutes. Cool on wire rack.

SOURCE: www.countryliving.com

ORANGE MERINGUE PIE

INGREDIENTS

2 cups sugar

3 tablespoons all-purpose flour

3-1/2 tablespoons cornstarch

1/4 teaspoon salt

1/2 cup orange juice concentrate

3 tablespoons lemon juice

2 tablespoons unsalted butter

4 eggs, separated

Ready-to-fill graham cracker crust

1 teaspoon vanilla extract

1/2 teaspoon cream of tartar

DIRECTIONS

Make the filling: Whisk 1-1/2 cups sugar, flour, cornstarch, and salt together in a large saucepan. Add the orange-juice concentrate, lemon juice, and 1-1/2 cups water. Bring the mixture to a boil, whisking continuously. Whisk in the butter, and remove from heat. Lightly beat the egg yolks in a medium bowl. Stream in 1/2 cup of the hot orange-juice mixture while whisking the egg yolks. Whisk the yolk mixture with the orange-juice mixture in the saucepan over medium-low heat until very thick and glossy— about 5 minutes. Strain, pour into pie crust, and set aside.

Make the meringue: Heat the oven to 350˚F. Beat the egg whites, vanilla, and cream of tartar to soft peaks using an electric mixer set on medium speed. Continue to beat while adding the remaining 1/2 cup sugar until stiff peaks form, increasing mixer speed to high. Gently spread the meringue over hot filling to the edges of the crust. Use a spoon to make dips and peaks. Bake until the meringue is lightly browned— about 10 minutes. Cool on wire rack.

SOURCE: www.countryliving.com

CHEESECAKE BROWNIES

INGREDIENTS

1-1/2 cups butter (3 sticks)

3/4 pound bittersweet chocolate, chopped

8 large eggs

1-1/2 cups dark brown sugar

2 cups granulated sugar

4 teaspoons vanilla extract

1-1/2 teaspoons salt

2-1/4 cups flour

3/4 cup cocoa

1 pound cream cheese, softened

2 tablespoons cornstarch

1 cup apricot jam

1 cup pumpkin butter

DIRECTIONS

Heat oven to 325˚ F. Line a baking pan with parchment paper and lightly butter. Melt butter and chocolate. Whisk 6 eggs, brown sugar, and 1-1/2 cups granulated sugar together. Stir in 3 teaspoons vanilla, salt, melted chocolate, flour, and cocoa. Pour into prepared pan. Beat cream cheese using a mixer on medium speed until fluffy. Add remaining 2 eggs, 1/2 cup sugar, 1 teaspoon vanilla, and cornstarch; beat until smooth and spread over chocolate batter. Combine jam and pumpkin butter. Drop in spoonfuls onto cream cheese and draw swirls using a knife. Bake until center tests clean, about 40 minutes. Cool and punch out shapes using Halloween, Thanksgiving, or Christmas cutters.

SOURCE: www.countryliving.com

CANDY CANE DESSERT SQUARES

INGREDIENTS

Crust:

36 chocolate wafer cookies, finely crushed, 2 cups

1 stick unsalted butter, melted

2 tablespoons sugar

1 cup semisweet chocolate chips

1 cup confectioners' sugar

2 packages of 8 ounce cream cheese, softened

2 teaspoons peppermint extract

1-1/2 cups heavy whipping cream, whipped

2/3 can coarsely crushed candy canes or peppermint candies

DIRECTIONS

Combine crust ingredients in a small bowl. Press onto the bottom of an ungreased 9x13 inch baking pan.

For ganache, melt chocolate chips and 2/3 cup cream in a saucepan over low heat, stirring until smooth. Pour over crust. Place in freezer for 10 minutes.

For filling, combine confectioners' sugar, cream cheese and peppermint extract in a large bowl. Beat with electric mixer at low speed until smooth and creamy. Gently stir in whipped cream and crushed candies. Spread evenly over ganache in crust and sprinkle with more candy, if desired. Cover and freeze at least 4 hours.

Cut into squares to serve. Serve frozen or refrigerated (store in the freezer).

SOURCE: www.delish.com

PUMPKIN DESSERT

INGREDIENTS

1 (18.25 ounce) package yellow cake mix

1/3 cup butter, melted

1 egg

1 (29 ounce) can pumpkin

1/2 cup brown sugar

2/3 cup milk

3 eggs

2 tablespoons pumpkin pie spice

1/4 cup butter, chilled

1/2 cup white sugar

3/4 cup chopped walnuts or pecans (whichever you prefer)

DIRECTIONS

Preheat oven to 350˚F and lightly grease a 9x13 inch baking dish.

Set aside 1 cup of cake mix. Combine remaining cake mix with melted butter and 1 egg and mix until well blended; spread mixture in the bottom of the prepared baking dish.

In a large bowl combine pumpkin, brown sugar, milk, 3 eggs and pumpkin pie spice; mix well and pour this mixture over cake mix mixture in baking dish.

In a small bowl with a pastry blender, or in a food processor, combine chilled butter and white sugar with reserved cake mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture. Sprinkle chopped walnuts or pecans over all.

Bake 45 to 50 minutes, until top is golden.

SOURCE: www.countryliving.com

PRALINE BUNDT CAKE

INGREDIENTS

1 cup chopped pecans

1 cup butter, softened

1 (8-ounce) package cream cheese, softened

1 (16-ounce) package dark brown sugar

4 large eggs

2-1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 (8-ounce) container sour cream

2 teaspoons vanilla extract

Praline Icing (recipe on next page)

Sugared Pecans (recipe on next page)

DIRECTIONS

Arrange 1 cup pecans in a single layer on a baking sheet. Bake at 350 ˚ F for 5 to 7 minutes or until toasted. Cool on a wire rack 15 minutes or until completely cool. Reduce oven temperature to 325 ˚ F.

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add brown sugar, beating until well blended. Add eggs, 1 at a time, beating just until blended after each addition.

Sift together 2-1/2 cups flour and next 3 ingredients. Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat batter at low speed just until blended after each addition. Stir in toasted pecans and vanilla. Spoon batter into a greased and floured 12-cup Bundt pan.

Bake at 325 ˚ F for 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and let cool 30 minutes or until completely cool.

Prepare Praline Icing, and spoon immediately over cake. Sprinkle top of cake with Sugared Pecans.

SOURCE: www.myrecipes.com

PRALINE ICING (*This recipe goes with Praline Bundt Cake)*

INGREDIENTS

1 cup firmly packed light brown sugar

1/2 cup butter

1/4 cup milk

1 cup powdered sugar, sifted

1 teaspoon vanilla extract

DIRECTIONS

Bring first 3 ingredients to a boil in a 2-qt. saucepan over medium heat whisking constantly; boil 1 minute. Remove from heat; whisk in powdered sugar and vanilla until smooth. Stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Use immediately.

SOURCE: www.myrecipes.com

SUGARED PECANS *(This recipe goes with Praline Bundt Cake)*

INGREDIENTS

1 egg white

4 cups pecan halves (about 1 lb.)

1/3 cup granulated sugar

1/3 cup firmly packed light brown sugar

DIRECTIONS

Whisk egg white until foamy; add pecans, and stir until evenly coated.

Stir together sugars; sprinkle over pecans. Stir gently until pecans are evenly coated. Spread pecans in a single layer in a lightly greased aluminum foil-lined 15x10– inch jelly-roll pan.

Bake at 350˚ for 18 to 20 minutes or until pecans are toasted and dry, stirring once after 10 minutes. Remove from oven, and let cool 30 minutes or until completely cool.

Note: store pecans in a zip-top plastic freezer bag at room temperature up to 3 days or freeze up to 3 weeks.

SOURCE: www.myrecipes.com

PECAN SQUARES

INGREDIENTS

2 cups all-purpose flour

2/3 cup powdered sugar

3/4 cup butter, softened

1/2 cup firmly packed brown sugar

1/2 cup honey

2/3 cup butter

3 tablespoons whipping cream

3-1/2 cups coarsely chopped pecans

DIRECTIONS

Sift together 2 cups flour and 2/3 cup powdered sugar. Cut in 3/4 cup softened butter using a pastry blender or fork just until mixture resembles coarse meal. Pat mixture on bottom and 1-1/2 inches up sides of a lightly greased 13x9-inch baking dish.

Bake at 350˚ for 20 minutes or until edges are lightly browned. Cool.

Bring brown sugar, honey, 2/3 cup butter, and whipping cream to a boil in a saucepan over medium-high heat. Stir in pecans, and pour hot filling into prepared crust.

Bake at 350˚ for 25 to 30 minutes or until golden and bubbly. Cool completely before cutting into 2-inch squares.

SOURCE: www.myrecipes.com

EASY PUMPKIN ICE CREAM

INGREDIENTS

2 quarts vanilla ice cream, softened

1 can (30 ounces) pumpkin pie mix

DIRECTIONS

Combine ice cream and pumpkin pie mix in large bowl; stir until blended. Freeze in ice-cream maker according to manufacturer's directions. **OR** To make recipe in home freezer, freeze mixture for 2 hours; beat with mixer for 30 seconds. Freeze additional 2 hours or until firm. Top with crumbled oreo cookies, if desired.

SOURCE: www.sweetestkitchen.com

MAPLE PUMPKIN SPICE LATTES

INGREDIENTS

4 cups espresso or very strong coffee

1/2 gallon (8 cups) milk—1% or 2% recommended

3/4 cup canned pumpkin (plain, not flavored)

3/4 cup maple syrup

2 tablespoons vanilla

1 tablespoon + 1 teaspoon pumpkin pie spice

DIRECTIONS

Combine all ingredients in a slow cooker, cook on high for 2-3 hours. May also be cooked on low on the stove top.

A few tips and substitutions:

-To brew espresso strength coffee, in a drip coffeemaker use 1 cup ground coffee to 4 measuring cups water.

-For an iced latte, after cooking to mull the flavors, chill in refrigerator and serve over ice.

-Don't like maple? Substitute brown sugar for the maple syrup.

-Top with whipped cream

-Sprinkle top with cinnamon or nutmeg, garnish with a cinnamon stick. (all of these are optional)

-To make Spiced Mocha Lattes. Same recipe, except omit the pumpkin, add 1 cup cocoa powder (or more, to taste).

SOURCE: www.TheYummyLife.com/recipes/21

PUMPKIN PECAN CHOCOLATE COOKIES

INGREDIENTS

To make the cookies:

2-1/4 cup self-rising flour

3 teaspoons pumpkin pie spice

3/4 cup butter, room temperature

1-1/4 cup light brown sugar

1 cup sugar

2 teaspoons vanilla

2 eggs

1 cup canned pumpkin

1 cup chopped pecans

1-1/2 cups semi-sweet chocolate chunks

DIRECTIONS

Whisk together flour and pumpkin pie spice. Set aside. In a large mixing bowl, cream butter. Add both sugars and beat until light and fluffy. Add vanilla. Add eggs one at a time and beat until combined. Add flour/spice mixture to sugar mixture in three additions. Alternate with pumpkin in two additions, ending with flour mixture. Stir in chopped pecans and chocolate chunks. Drop on cookie tray lined with parchment paper. Bake at 350˚ for 10-12 minutes.

Makes about four dozen cookies.

Let cool. (Maple Brown Butter Frosting on next page)

SOURCE: www.bakerella.com

MAPLE BROWN BUTTER FROSTING

INGREDIENTS

3 cups sifted confectioners sugar

1/2 cup butter

1/4 cup milk

2 teaspoons maple flavoring

DIRECTIONS

Sift sugar and set aside. Melt butter over medium heat until golden brown. Watch closely so it does not burn. Add butter to sugar, scraping all the butter into the bowl. Add milk and maple flavoring. Stir until smooth. Spread on tip of cookies with a knife or offset spatula.

SOURCE: www.TheYummyLife.com/recipes/21

MRS. RONZON'S LEMON BALLS

INGREDIENTS

1-1/2 cups white sugar

1/2 cup shortening

3 eggs

1/2 teaspoon vanilla extract

1/2 cup milk

1 teaspoon lemon extract

3 cups all-purpose flour

3 teaspoons baking powder

1 pinch salt

2 cups confectioners' sugar

3 tablespoons water

1 teaspoon lemon extract

DIRECTIONS

Preheat oven to 350˚ F.

Blend the white sugar and shortening until light. Beat in the eggs, milk, vanilla and 1 teaspoon lemon extract. Mix until well blended.

Combine the flour, baking powder and salt. Add the flour mixture to the shortening mixture. Mix until combined (the dough will be sticky). Drop spoonfuls of dough onto parchment paper lined baking sheets.

Bake at 350˚ F for 8 to 10 minutes. Let cookies cool then frost with icing.

To Make Icing: Combine the confectioners' sugar, water and lemon extract to taste. Beat until smooth and make icing thick enough to spread on cooled cookies. **SOURCE:** www.allrecipes.com

HAPPY THANKSGIVING
MERRY CHRISTMAS
&
HAPPY NEW YEAR!

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