

HOLIDAY COOKING



2011

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Dear Friends,

The spirit which prevails during the holiday seasons inspires one to plan for special preparation during this very special time of the year. Baking is always a part of these preparations — baking for family and friends.

For this reason, and because of your response to "Holiday Cooking" as offered in the past years, we are happy to prepare for you this year "Holiday Cooking 2011" which is devoted to a selection of recipes that will enhance your holiday meals.

The recipes included were selected especially for you and your holiday enjoyment, but you are sure to enjoy them all during the year. The recipes are both old and new, unusual and simple. They will be a delightful addition to your collection.

We hope this booklet will prove helpful to you and you will visit the Wilcox County Extension System office again soon. Make it a point to know your County Extension Agents. You will find they have the answers to many of your homemaking problems.

Sincerely,

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APPETIZERS

Hot Beef Dip

INGREDIENTS:

1 tablespoon corn-oil margarine	1 (3-ounce) can sliced mushrooms, drained
1/4 cup chopped onion	1/2 cup grated reduced-fat Cheddar cheese
1 (8-ounce) package reduced-fat cream cheese	1/4 cup grated Parmesan cheese
1 cup skim milk	1 tablespoon Worcestershire sauce
1/2 cup chopped dried beef	2 tablespoons lemon juice

DIRECTIONS:

Melt margarine over low heat. Add onion and cook until tender. Cut cream cheese into cubes and add to onion. Add milk and stir until cheese is melted. Add remaining ingredients. Stir until mixture is well blended and hot. Serve hot in chafing dish.

Pineapple Cheese Ball

INGREDIENTS:

32 ounces low-fat plain yogurt	1/2 cup finely chopped dates
1 13-ounce can crushed pineapple in unsweetened juice	2 tablespoons chopped sweet red pepper
1 8-ounce package reduced-fat cream cheese, softened	2 tablespoons chopped green pepper
1/4 cup finely chopped pecans	1 tablespoon lemon juice
	3 tablespoons reduced-calorie mayonnaise
	1/2 cup finely chopped pecans

DIRECTIONS:

Line a strainer with a coffee filter, place over a bowl, and add yogurt. Cover and let drain in refrigerator for 8 hours or overnight. Pour pineapple into a strainer and allow to drain thoroughly. Beat cream cheese until soft and smooth. Add yogurt and mix well. Add pineapple, 1/4 cup pecans, dates, red and green peppers, lemon juice, and mayonnaise. Mix until well blended. Shape into one or two balls or logs. If mixture is too stiff to shape, add more lemon juice. Roll balls in 1/2 cup pecans and wrap in wax paper. Chill in refrigerator for several hours or overnight. Balls may be frozen.

Sweet and Spicy Nuts

INGREDIENTS:

1 1/2 cups pecan halves	2/3 cup sugar
1 cup whole almonds	1 teaspoon salt
1 cup walnut halves	1 teaspoon ground cinnamon
1 cup hazelnuts	1 teaspoon ground coriander
1 egg white	1 teaspoon ground ginger
1 1/2 tablespoons water	3/4 teaspoon ground allspice

DIRECTIONS:

Combine nuts in a large bowl; set aside.

Combine egg white and water in a medium mixing bowl; beat at high speed of an electric mixer until frothy. Stir in sugar, salt, and spices. Pour egg white mixture over nuts; toss until nuts are coated. Spread nut mixture onto a buttered 15- x 10- x 1-inch jellyroll pan. Bake at 275 degrees for 55 minutes, stirring every 15 minutes. Let cool completely. Store in airtight containers. Yield: 6 cups.

Hot Spinach Bacon Dip

INGREDIENTS:

1 (10 ounce) package frozen chopped spinach	1/2 cup mayonnaise
10 slices bacon	1/4 cup milk
1/2 cup finely chopped onion	1/4 teaspoon hot sauce
1 (8-ounce) package cream cheese	1/2 cup chopped pecans

DIRECTIONS:

Cook spinach according to package directions; drain well, and set aside.

Cook bacon in a large skillet until crisp; remove bacon, reserving 2 tablespoons drippings in skillet. Crumble bacon, and set aside. Sauté onion in drippings until tender. Add spinach and next 4 ingredients to skillet; mix well. Cook over low heat, stirring constantly, until cheese melts and mixture is thoroughly blended. Stir in crumbled bacon. Transfer to a heatproof serving dish or fondue pot; sprinkle with pecans. Serve hot with breadsticks or crackers. Yield: 3 cups.

BREADS

Overnight Blueberry French Toast

INGREDIENTS:

12 slices day-old bread, cut into 1 inch cubes	1/3 cup maple syrup
2 (8-ounce) packages cream cheese, cut into 1-inch cubes	1 cup white sugar
1 cup fresh blueberries	2 tablespoons cornstarch
12 eggs, beaten	1 cup water
2 cups milk	1 cup fresh blueberries
1 teaspoon vanilla extract	1 tablespoon butter

DIRECTIONS:

Lightly grease a 9x13-inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.

Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F.

Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast. Serves: 10.

Apple Raisin French Toast Strata

INGREDIENTS:

1 (1 pound) loaf cinnamon raisin bread, cubed	2 1/2 cups half-and-half cream
1 (8-ounce) package cream cheese, diced	6 tablespoons butter, melted
1 cup diced peeled apples	1/4 cup maple syrup
8 eggs	

DIRECTIONS:

Coat a 9x13-inch baking dish with cooking spray. Arrange 1/2 of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with the apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter, and maple syrup. Pour over the bread mixture. Cover with plastic wrap, and press down so that all bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F. Bake 45 minutes in the preheated oven. Let stand for 10 minutes before serving. Serves: 12.

Cinnamon Swirl Orange Bread

INGREDIENTS:

1 (.25 ounce) package active dry yeast
1/4 cup warm water
1 cup warm milk
3/4 cup orange juice
1/2 cup sugar
1/4 cup shortening
1 tablespoon grated orange peel
1 1/2 teaspoons salt
6 1/4 cups all-purpose flour

1 egg, lightly beaten

FILLING:

1/2 cup sugar
2 teaspoons ground cinnamon
2 teaspoons water

GLAZE:

1 cup confectioners' sugar
4 teaspoons orange juice
1 teaspoon grated orange peel

DIRECTIONS:

Dissolve yeast in water. In a mixing bowl, combine milk, orange juice, sugar, shortening, peel and salt. Add 2 cups flour, yeast mixture and egg; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down and divide in half. Cover and let rest for 10 minutes. Roll each half into 15-inch x7-inch rectangle. For filling, combine sugar and cinnamon; sprinkle over rectangle. Sprinkle each with 1 teaspoon water. Roll up, jelly-roll style, starting with a short end. Seal edges. Place with sealed edge down in two greased 8-inch x 4-inch x 2-inch loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F. for 30-35 minutes or until golden brown. Remove from pan and cool on wire racks. Combine glaze ingredients; spread over loaves. Serves: 32.

Amazing Pecan Coffee Cake

INGREDIENTS:

2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1 cup butter, softened
1 cup sour cream
1 1/2 cups white sugar

2 eggs
1 tablespoon vanilla extract
1/2 cup brown sugar
1 cup chopped pecans
1 teaspoon ground cinnamon
2 tablespoons butter, melted

DIRECTIONS:

Preheat oven to 350 degrees F. Line a 9x13-inch pan with aluminum foil, and lightly grease with vegetable oil or cooking spray. Sift together the flour, baking powder, and salt; set aside.

In a large bowl, cream the butter until light and fluffy. Gradually beat in sour cream, then beat in sugar. Beat in the eggs one at a time, then stir in the vanilla. By hand, fold in the flour mixture, mixing just until incorporated. Spread batter into prepared pan.

To make the Pecan Topping: In a medium bowl, mix together brown sugar, pecans and cinnamon. Stir in melted butter until crumbly. Sprinkle over cake batter in pan.

Bake in the preheated oven for 30 to 35 minutes, or until toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack, and remove foil. Serves: 12.

Bread Pudding

Ingredients:

6 slices day-old bread	2 cups milk
2 tablespoons butter, melted	3/4 cup white sugar
1/2 cup raisins (optional)	1 teaspoon ground cinnamon
4 eggs, beaten	1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F. Break bread into small pieces into an 8-inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.

In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.

Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped. Serves: 12.

French Toast Soufflé

INGREDIENTS:

10 cups white bread cubes	2/3 cup half-and-half cream
1 (8-ounce) package low-fat cream cheese, softened	1/2 cup maple syrup
8 eggs	1/2 teaspoon vanilla extract
1 1/2 cups milk	2 tablespoons confectioners' sugar

DIRECTIONS:

Place bread cubes in lightly greased 9x13-inch baking pan.

In a large bowl, beat cream cheese with an electric mixer at medium speed until smooth. Add eggs one at a time, mixing well after each addition. Stir in milk, half and half, maple syrup, and vanilla until mixture is smooth. Pour cream cheese mixture over the bread; cover, and refrigerate overnight.

The next morning, remove soufflé from refrigerator, and let stand at room temperature for 30 minutes. Meanwhile, preheat oven to 375 degrees F.

Bake, uncovered, for 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Sprinkle with confectioners' sugar, and serve warm. Serves: 12.

BREAKFAST OR BRUNCH

Baked Brunch Omelet

INGREDIENTS:

1/2 (1 pound) loaf white bread, cut into cubes	2 cups milk
1 1/2 pounds Cheddar cheese, shredded	1 pinch salt
1 cup cubed cooked ham	1 dash hot pepper sauce, or to taste
8 eggs	1/4 cup chopped green onion

DIRECTIONS:

Preheat oven to 350 degrees F. Lightly grease a 9x13-inch baking pan. Place half of the bread cubes on bottom of baking pan. Sprinkle with half of the ham and then half of the cheese; repeat.

In a large bowl, beat together eggs, milk, salt, hot sauce and green onions. Pour egg mixture into pan.

Place pan on top of a baking sheet with a rim and place in oven. Pour water into baking sheet and bake for 60 minutes, or until eggs have set. Serves: 12.

Sausage Casserole

INGREDIENTS:

1 pound sage flavored breakfast sausage	1/2 cup onion, shredded
3 cups shredded potatoes, drained and pressed	1 (16-ounce) container small curd cottage cheese
1/4 cup butter, melted	
12 ounces mild Cheddar cheese shredded	6 jumbo eggs

Preheat oven to 375 degrees F. Lightly grease a 9x13-inch square baking dish. Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In the prepared baking dish, stir together the shredded potatoes and butter. Line the bottom and sides of the baking dish with the mixture. In a bowl, mix the sausage, Cheddar cheese, onion, cottage cheese, and eggs. Pour over the potato mixture.

Bake 1 hour in the preheated oven, or until a toothpick inserted into center of the casserole comes out clean. Let cool for 5 minutes before serving. Serves: 12.

Fruit Salsa with Cinnamon Tortilla Chips

INGREDIENTS:

3 lbs. strawberries
9 large kiwi

Juice from 1 orange
2 tablespoons Splenda Brown Sugar

DIRECTIONS:

Chop fruit. Mix all ingredients in a large serving bowl. Chill and serve.

Chips:

Flour Tortillas

Water in mister

Mixture of Splenda and Cinnamon (or Cinnamon Sugar mixture)

Preheat oven to 375 degrees. Cut tortillas into triangle slices (like you would a pizza—big or little, up to you). Place slices in a single layer on baking sheet. Spritz with water. Sprinkle with Splenda/Cinnamon mixture. Bake approximately 7 minutes. Should be firm (not bendy) and slightly darker—if you wait until they are golden, they are burned. Remove from pan immediately. Chips will harden a little more as they cool.

Egg and Sausage Casserole

INGREDIENTS:

One package sausage (cooked with onion,
drained, and crumbled)

10 slices loaf bread (broken in 4ths)

1/2 cup onion finely chopped

2 cups shredded sharp cheese

10 eggs slightly beaten

4 cups milk

1 teaspoon salt

Pepper to taste

DIRECTIONS:

In a bowl, combine milk, salt, pepper and eggs, then set aside. Place layer of 1/2 the bread in well-buttered 9x13-inch baking dish. Next, layer with 1/2 sausage; then layer with 1/2 cheese. Repeat layers. Pour milk and egg mixture on top evenly. With a spatula, press layers down so they are completely saturated with liquid mixture. Cover and refrigerate overnight. Preheat oven to 350 degrees. Bake uncovered for one hour. Serves: 10.

Sunburst Muffins

INGREDIENTS:

Muffins:

1—18.5 oz. box Lemon Supreme Cake Mix	1 cup buttermilk
1—3.4 oz. box instant lemon pudding mix	4 eggs
1/2 cup vegetable oil	

Glaze:

3 tablespoons fresh lemon juice	1 1/2 teaspoon vanilla
6 tablespoons fresh orange juice	3 1/2 cups confectioners' sugar (sifted)

Preheat oven to 350 degrees F. Mix muffin ingredients and put into greased miniature muffin tins (can use liners). Bake for 10 minutes. Mix glaze ingredients. Dip warm muffins into glaze and place on cake rack to drain. Makes 5 dozen.

Orange Pull Aparts

Combine the following three ingredients:

- 1/4 cup sugar
- 1/2 cup pecans (chopped)
- 1 tsp. grated orange zest

- 2 11-oz. refrigerated buttermilk biscuits (1869 Pillsbury recommended)
- 1 3-ounce block of cream cheese cut into 20 tiny squares
- 1/2 cup butter, melted

Separate dough and half each biscuit. Place a cream cheese square in each biscuit and seal. Dip in melted butter. Dredge in sugar/pecan/orange mixture. Stand on edge in 12" Bundt pan. When finished with all biscuits, drizzle remaining butter and sugar mixture on top of biscuits. Bake in 350 degree oven for 45 minutes (until golden).

Glaze:

- 1 cup sifted powdered sugar
- 2 tablespoons orange juice

Invert on plate and drizzle glaze on top.

COOKIES

White Chocolate Holiday Cookies

INGREDIENTS:

1/2 cup butter or margarine, softened	1 teaspoon baking soda
1/2 cup shortening	1/4 teaspoon salt
3/4 cup packed brown sugar	1/4 teaspoon ground cinnamon
1/2 cup sugar	1/4 teaspoon ground ginger
1 egg	6 (1 ounce) squares white chocolate
1/2 teaspoon almond extract	1 1/2 cups chopped pecans
2 cups all-purpose flour	

DIRECTIONS:

In a mixing bowl, cream the butter, shortening and sugars. Add egg and almond extract; mix well. Combine the dry ingredients; add to creamed mixture. Stir in white chocolate and pecans. Drop by rounded teaspoonfuls 2 inches apart onto greased baking sheets. Bake at 350 degrees F. for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Soft Gingersnaps

INGREDIENTS:

1 1/2 cups butter (no substitutes), softened	2 teaspoons ground cinnamon
2 cups sugar	1 teaspoon ground ginger
2 eggs	1 teaspoon ground cloves
1/2 cup molasses	1/2 teaspoon salt
4 1/2 cups all-purpose flour	1/2 teaspoon ground nutmeg
3 teaspoons baking soda	Additional sugar

DIRECTIONS:

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses. Combine the flour, baking soda, cinnamon, ginger, cloves, salt and nutmeg; gradually add to creamed mixture. Refrigerate for 1 hour or until dough is easy to handle.

Roll into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased baking sheets. Bake at 350 degrees F. for 8-12 minutes or until puffy and lightly browned. Cool for 1 minute before removing to wire racks.

Peanut Butter Cup Cookies

INGREDIENTS:

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter

1/2 cup packed brown sugar
1 egg beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered peanut butter cups, unwrapped

DIRECTIONS:

Preheat oven to 375 degrees F. Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

Dutch Cookies

INGREDIENTS:

1/2 cup butter
1/2 cup shortening
1 cup white sugar
2 cups all-purpose flour

1/2 teaspoon baking soda
Salt to taste
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips

DIRECTIONS:

Preheat oven to 350 degrees F. Cream together the butter, shortening, sugar and vanilla. Sift together the flour, baking soda and salt. Add to sugar mixture and mix well, being careful not to over mix.

Drop heaping teaspoonfuls of dough on ungreased cookie sheet and flatten each with the tines of a fork (dip fork into small bowl of water so that dough doesn't stick to fork). Do this once or twice, depending on the size of cookie and fork.

Bake for 13 to 15 minutes. After each pan is removed from oven, carefully place 5 or 6 chocolate chips on top of each cookie while they are still hot. When chocolate is glossy and soft, spread with knife.

Dish Pan Cookies

INGREDIENTS:

2 cups white sugar	2 teaspoons salt
2 cups light brown sugar	4 cups cornflakes cereal
4 eggs	1 1/2 cups rolled oats
2 cups vegetable oil	1 cup flaked coconut
2 teaspoons vanilla extract	1 cup chopped pecans
4 cups all-purpose flour	1 cup chopped dates
2 teaspoons baking soda	1 cup raisins

DIRECTIONS:

Preheat oven to 325 degrees F. Lightly grease a cookie sheet. Cream white sugar, brown sugar, eggs, vegetable oil and vanilla together in a large bowl or dishpan. In a separate bowl combine flour, baking soda and salt. Stir the flour mixture into the creamed sugar; mix until well combined.

Stir corn flakes, oats, coconut, pecans, dates and raisins into the dough. You will most likely need to use your hands to mix everything thoroughly. Shape the dough into 1 1/2 to 2 inch balls and press then down lightly onto a greased cookie sheet.

Bake in a preheated 325 degree F. oven for 10 to 14 minutes or until golden brown.

Molasses Crackle Cookies

INGREDIENTS:

1 cup shortening	4 cups flour
1 cup white sugar, plus more for rolling	1/2 teaspoon salt
1 cup brown sugar	2 teaspoons ginger
1 cup molasses	1/2 teaspoon cloves
1 egg, well beaten	2 teaspoons soda

DIRECTIONS:

Cream shortening and sugars together well. Add molasses and egg. Mix well. Combine dry ingredients and add to creamed mixture. Knead dough by hand to mix thoroughly. Roll into 1-inch balls and dip in white sugar. Place 2 inches apart on greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

MEATS

Orange Glazed Pork Chops

INGREDIENTS:

4 lean loin chops, 1/2-inch thick	2 tablespoons reduced-sodium soy sauce
Vegetable cooking spray	1/2 teaspoon garlic powder
1 tablespoon olive oil	1/4 teaspoon salt
1 6-ounce can orange juice concentrate	1/2 teaspoon black pepper, or to taste
1 tablespoon honey	1 11-ounce can mandarin orange sections, drained
2 tablespoons lemon juice	

DIRECTIONS:

Trim all fat from chops. Generously coat a large skillet with cooking spray. Add olive oil and heat to medium high. Add chops and brown both sides. Remove chops and pour off any oil. Combine the orange juice, honey, lemon juice, soy sauce, garlic, salt, and pepper. Stir until well blended to make a glaze. Return chops to skillet and pour glaze over chops. Cover skillet. Heat until glaze is bubbly; then, reduce heat and simmer 5 minutes. Turn chops and baste with glaze. Cover again and continue to simmer 10 to 15 more minutes. If glaze is too thick, stir in just a little water at a time until it is the desired thickness. Add mandarin oranges. Cover and cook 5 to 8 minutes longer.

Holiday Beef Brisket

INGREDIENTS:

1/4 cup whole juniper berries	1 teaspoon ground cinnamon
1 1/2 tablespoons whole allspice	1/4 cup firmly packed brown sugar
1 1/2 tablespoons whole peppercorns	1 (4-pound) boneless beef brisket
1 teaspoon salt	1 cup water

DIRECTIONS:

Combine first 5 ingredients in container of an electric blender; process until ground to powder, scraping blender occasionally. Combine spice and sugar mixture, mixing well. Place beef in a 13 x 9 x 2-inch baking pan; rub spice mixture over meat, covering meat completely. Pour water into pan. Weight down beef evenly with a heavy object (bricks wrapped in foil or an oven bag work well); cover baking pan tightly with aluminum foil, and bake at 275 degrees for 3 1/2 hours. Remove from oven, and cool. Remove weight; scrape spices from meat. Wipe meat with a damp cloth to remove any spice mixture clinging to meat; wrap meat in foil. Place in a clean baking pan, and weight meat as directed above. Refrigerate at least 24 hours before serving. Slice thinly, and serve cold with commercial spicy mustard and assorted fresh breads. Yield: 20 servings.

Classic Beef Stew

INGREDIENTS:

- | | |
|----------------------------------------------------------------------|----------------------------------------------------|
| 1 tablespoon vegetable oil or shortening | 1 medium green bell pepper, cut into 1-inch pieces |
| 1 lb. boneless beef chuck, tip or round roast, cut into 1-inch cubes | 1 medium stalk celery, cut into 1-inch pieces |
| 3 cups water | 1 small onion, chopped (1/4 cup) |
| 1/2 teaspoon salt | 1 teaspoon salt |
| 1/8 teaspoon pepper | 1 dried bay leaf |
| 2 medium carrots, cut into 1-inch pieces | 1/2 cup cold water |
| 1 large unpeeled potato, cut into 1 1/2-inch pieces | 2 tablespoons all-purpose flour |

DIRECTIONS:

In 12-inch skillet or 4-quart Dutch oven, heat oil over medium heat 1 to 2 minutes. Add beef; cook about 15 minutes, stirring occasionally, until brown on all sides. Add water, 1/2 teaspoon salt and the pepper. Heat to boiling. Reduce heat to low. Cover; simmer 2 hours to 2 hours 30 minutes or until beef is almost tender.

Stir in remaining ingredients except cold water and flour. Cover; cook about 30 minutes or until vegetables are tender. Remove bay leaf.

In tightly covered jar or container, shake cold water and flour; gradually stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute until thickened.

Time Saver: To save time, use a 1-pound bag of frozen mixed vegetables instead of the carrots, potato, bell pepper, celery and onion. There's no need to thaw the vegetables; just stir them into the beef mixture in step 4.

Did You Know?: Browning the beef first helps develop the flavor of the stew.

Baked Wild Ducks in Red Sauce

INGREDIENTS:

2 wild ducks	1/2 cup catsup
2 tablespoons salad oil	2 tablespoons lemon juice
1/4 cup grated onion	Salt to taste
1/5 teaspoon paprika	1/4 cup cider vinegar
2 tablespoons brown sugar	4 tablespoons Worcestershire sauce

DIRECTIONS:

Rub ducks with oil. Mix remaining ingredients and brush half the mixture on ducks. Wrap ducks in foil and place in shallow baking pan. Bake at 325 degrees for 1 hour or until ducks are tender. Turn foil back and brush ducks with remaining sauce. Bake until brown.

Roast Turkey with Cranberry-Stuffed Oranges

INGREDIENTS:

1 12-pound turkey	1/2 teaspoon hot sauce
Salt	1/2 teaspoon poultry seasoning
Pepper to taste	8 cups bread cubes
Melted butter	2 tablespoons chopped parsley
1 cup chopped onions	Turkey or chicken broth
1 cup diced celery	

DIRECTIONS:

Rub the turkey cavity with salt to taste and pepper and rub the skin with melted butter. Combine 1/2 cup melted butter, onions, celery, hot sauce, poultry seasoning and 1 1/2 teaspoons salt in a heavy frypan and cook until onions are tender but not brown. Add the bread cubes and parsley and stir until thoroughly blended. Add enough broth to moisten to desired consistency. Fill turkey cavity loosely with stuffing mixture. Place the turkey in a large baking pan. Bake at 325 degrees for 6 to 7 hours or until done, basting occasionally with butter and pan drippings.

Cranberry-Stuffed Oranges

INGREDIENTS:

2 cups water	1 pound cranberries
2 cups sugar	9 oranges

DIRECTIONS:

Combine the water and sugar in a saucepan and stir until sugar is dissolved. Bring to a boil and boil for 5 minutes. Wash the cranberries and drain. Add to the syrup and simmer without stirring until cranberries are tender. Skim foam from top. Cut off tops of the oranges and scoop out about 1/2 of the pulp. Place oranges in a baking dish, then place in the oven with the turkey. Bake for 1 hour and 30 minutes. Fill oranges with cranberry sauce just before serving. Place the turkey and oranges on a platter and garnish with fresh mint or parsley.

VEGETABLES

Sweet Potato Dumplings

INGREDIENTS:

- 1 pkg. frozen sweet potato patties (cut each patty into 1/2 moons)
- 2 large or 4 small packs of Crescent Rolls (16 total crescent rolls)

Roll each potato half in crescent roll and place in baking dish.

MIX:

- | | |
|--------------|-------------------------|
| 2 cups water | 1 1/2 sticks margarine |
| 2 cups sugar | 1 tablespoon cornstarch |

DIRECTIONS:

Heat the above in saucepan until margarine and sugar dissolves. Then add 1 tablespoon vanilla. Pour over dumplings and bake at 350 degrees for 40-45 minutes or until crescent rolls are golden brown. Remove from oven, sprinkle lightly with cinnamon-sugar when done.

Glazed Carrots

INGREDIENTS:

- | | |
|------------------------------------|---------------------------------------|
| 10 medium carrots | 1 tablespoon corn-oil margarine |
| 1 cup boiling water | 1/4 teaspoon salt |
| 1/2 cup brown sugar, firmly packed | Butter-flavor vegetable cooking spray |

DIRECTIONS:

Wash carrots; scrape or peel. Split in half, lengthwise. Place in a saucepan and add boiling water. Cover and return to a boil. Lower heat and cook 10 minutes. Drain the carrots and save the liquid. In another saucepan, combine sugar, 1/4 cup of water drained from carrots, margarine, and salt. Boil 5 minutes to make a syrup. Coat an 8-inch square baking dish with cooking spray. Add carrots. Pour syrup over them. Bake at 350 degrees F. for 15 minutes until tender.

Green Bean Casserole

INGREDIENTS:

1 can seasoned green beans
1 small can water chestnuts, sliced
1 small jar pimento strips
1 can cream of mushroom soup
1 can French-fried onion rings

DIRECTIONS:

Cook the beans according to can directions and drain. Add the water chestnuts, pimento and soup and mix well. Place in a 1 1/2-quart casserole and top with onion rings. Bake at 350 degrees for 10 minutes or until onion rings are brown. Yield: 6-8 servings.

Hopping John

INGREDIENTS:

1 8-ounce package black-eyed peas
1/2 pound hambone
1 small onion, chopped
1 teaspoon salt
1/4 teaspoon pepper
1 cup instant rice
1 1-pound can tomatoes

DIRECTIONS:

Place the peas in a large saucepan and cover with water. Bring to a boil and add the hambone, onion, salt and pepper. Cook for 1 hour and 15 minutes. Place the rice on top and add enough water to cover rice. Bring to boiling point and cover, then remove from heat. Let stand until rice is tender, then add tomatoes. Yield: 6 servings.

Corned Beef and Fresh Cabbage

INGREDIENTS:

1 3-pound corned beef brisket
2 small cabbages

DIRECTIONS:

Place the brisket in a kettle and cover with water. Bring to a boil and reduce heat. Simmer for about 3 hours or until tender. Remove from liquid and place on a platter. Cut the cabbages in wedges and remove most of the core. Cook in the corned beef liquid until tender, then drain. Slice some of the corned beef. Place the cabbage wedges around the corned beef and place sliced corned beef between cabbage wedges. Garnish with parsley.

CAKES, PIES AND CANDIES

Velvety Chocolate Cake

INGREDIENTS:

1/2 cup buttermilk	1/2 cup butter or margarine
1 teaspoon soda	1 cup water
2 cups all-purpose flour	1/4 cup cocoa
2 cups sugar	2 eggs, beaten
1/4 teaspoon salt	Velvety Chocolate Frosting

DIRECTIONS:

Combine buttermilk and soda; set aside. Combine flour, sugar, and salt in a mixing bowl.

Combine butter, water, and cocoa in a saucepan; bring to a boil. Pour over flour mixture, and mix well; cool. Add eggs and buttermilk mixture; mix well.

Pour into 2 greased and floured 8-inch round cakepans. Bake at 350 degrees for 25 to 30 minutes or until cake tests done. Cool in pans 10 minutes; remove from pans and complete cooling on wire racks. Frost with Velvety Chocolate Frosting.

Velvety Chocolate Frosting:

1/2 cup butter or margarine	1/4 cup cocoa
1/4 cup plus 2 tablespoons milk	1 (16-ounce) package powdered sugar

Combine butter, milk, and cocoa in a saucepan; bring to a boil. Remove from heat; add powdered sugar, stirring well. Spread warm frosting on cake. Yield: enough for one 8-inch layer cake.

Millionaires

INGREDIENTS:

1 (14-ounce) package caramels	Butter or margarine
3 to 4 tablespoons milk	1 tablespoon shortening
2 cups pecan pieces	1 (12-ounce) package semisweet chocolate morsels

DIRECTIONS:

Melt caramels in milk over low heat; stir in pecans. Drop by teaspoonfuls onto buttered waxed paper. Chill. Melt shortening and chocolate morsels in a heavy saucepan over low heat; remove from heat. Dip candy into chocolate, and return to waxed paper. Chill. Yield: 3 1/2 dozen.

German Chocolate Fudge

INGREDIENTS:

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|------------------------------------------------------|---------------------------------------------|
| 1 (12-ounce) package semisweet chocolate morsels | 4 1/2 cups sugar |
| 3 (4-ounce) bars sweet chocolate, broken into pieces | 2 tablespoons butter or margarine |
| 1 (7-ounce) jar marshmallow cream | 1 (13-ounce) can evaporated milk, undiluted |
| | Pinch of salt |
| | 2 cups chopped pecans or walnuts |

DIRECTIONS:

Combine chocolate morsels, sweet chocolate, and marshmallow cream in a large bowl; set aside. Combine sugar, butter, milk, and salt in a heavy skillet. Bring mixture to a boil; boil 6 minutes, stirring constantly.

Pour hot syrup over chocolate mixture; stir with a wooden spoon until smooth. Add pecans, and mix well. Spread fudge in a buttered jellyroll pan; when cool, cut into squares. Yield: about 5 pounds.

Grasshopper Pie

INGREDIENTS:

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|-------------------------------------|------------------------------------|
| 1 1/4 cups chocolate wafer crumbs | 1/4 cup green crème de menthe |
| 1/3 cup butter or margarine, melted | 2 tablespoons white crème de cacao |
| 2/3 cup milk | 1 cup whipping cream, whipped |
| 24 large marshmallows | Chocolate wafer crumbs (optional) |

DIRECTIONS:

Combine 1 1/4 cups crumbs and butter; press into an 8-inch piepan, and chill well.

Combine milk and marshmallows in a heavy saucepan; cook over low heat, stirring often, until marshmallows melt. Cool to room temperature. Fold liqueurs and whipped cream into marshmallow mixture. Spoon into pie shell; garnish with chocolate wafer crumbs, if desired. Freeze 4 to 6 hours. Yield: one 8-inch pie.

Caramel Applesauce Cake

INGREDIENTS:

1/2 cup butter or margarine, softened	1/2 teaspoon ground cloves
1 1/2 cups sugar	1 1/2 cups applesauce
3 eggs	1/2 chopped dates
2 cups all-purpose flour, divided	1/2 cup chopped pecans
2 teaspoons baking soda	Fruit-Nut Filling
Pinch of salt	Caramel Frosting
1 teaspoon ground cinnamon	

DIRECTIONS:

Cream butter; gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition.

Combine 1 3/4 cups flour, soda, salt, cinnamon, and cloves; add to creamed mixture alternately with applesauce, beginning and ending with flour mixture. Mix well after each addition. Coat dates and pecans with remaining 1/4 cup flour; fold into batter.

Pour batter into 3 greased and floured 8-inch round cakepans. Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove layers from pans, and let cool completely.

Spread Fruit-Nut Filling between layers. Frost top and sides with Caramel Frosting. Yield: one 3-layer cake.

Fruit-Nut Filling:

1/4 cup all-purpose flour	1/4 cup plus 2 tablespoons chopped dates
2 tablespoons sugar	1/4 cup plus 2 tablespoons raisins
1/2 cup water	1/4 cup chopped pecans
1/4 cup butter or margarine	

Combine flour and sugar in a medium saucepan; stir well. Gradually stir in water. Add remaining ingredients, and cook over medium heat until thickened, stirring constantly. Cool. Yield: about 1 1/2 cups.

Caramel Frosting:

1 cup butter or margarine	1 cup firmly packed brown sugar
1 cup sugar	1 cup evaporated milk

Melt butter in a heavy saucepan over medium heat; add sugar and milk. Cook over medium heat, stirring, to soft ball stage (236 degrees). Remove from heat; cool 10 minutes.

Beat at medium speed of an electric mixer 8 to 10 minutes or until thick enough to spread. Spread immediately on cooled cake. Yield: enough for top and sides of one 3-layer cake.

Amaretto Chocolate Cream Pie

INGREDIENTS:

1 cup sugar	1/4 cup amaretto
1/3 cup cornstarch	2 teaspoons vanilla extract
1/4 teaspoon salt	1 9-inch baked pastry shell
4 egg yolks	1 cup whipping cream
2 3/4 cups plus 2 tablespoons milk	1 tablespoon amaretto
2 (1-ounce) squares unsweetened chocolate, chopped	1/4 cup sifted powdered sugar
	Shaved chocolate (optional)

DIRECTIONS:

Combine sugar, cornstarch, salt, and egg yolks in a heavy saucepan; stir well. Gradually stir in milk; add chocolate. Cook over medium heat, stirring constantly, until chocolate melts and mixture is thickened and bubbly. Remove from heat; stir in 1/4 cup amaretto and vanilla. Pour into pastry shell. Place a piece of plastic wrap directly on top of filling; chill 8 hours or overnight.

Combine whipping cream, 1 tablespoon amaretto, and powdered sugar; beat until soft peaks form. Spread over pie; garnish with shaved chocolate, if desired. Yield: one 9-inch pie.

Praline Apple Pie

INGREDIENTS:

1 unbaked 9-inch pastry shell	2 tablespoons butter or margarine
6 cups peeled, thinly sliced cooking apples	1 tablespoon lemon juice
3/4 cup sugar	1/4 cup butter or margarine
1/4 cup plus 2 tablespoons all-purpose flour	1/2 cup firmly packed brown sugar
1/2 teaspoon ground mace	2 tablespoons whipping cream
1/4 teaspoon salt	1/2 cup coarsely chopped pecans

DIRECTIONS:

Prick bottom and sides of pastry shell with a fork. Bake at 400 degrees for 5 minutes; set aside.

Combine apples, sugar, flour, mace, and salt. Toss gently. Spoon into pastry shell; dot with 2 tablespoons butter and sprinkle with lemon juice. Bake at 400 degrees for 45 minutes. (Place foil on edges if pastry is browning too much). Remove from oven.

Melt 1/4 cup butter in a small saucepan; stir in brown sugar and whipping cream. Cook over low heat, stirring constantly, just to boiling. Stir in pecans and pour over top of pie. Return to oven for 5 minutes or until topping bubbles. Yield: one 9-inch pie.

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