

Christmas Cuisine

2009
HOLIDAY RECIPES



*Duck River Electric
Membership Corporation*

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Compiled by: Ann Throneberry

(Former Home Energy Specialist with Duck River Electric)

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Preparing a holiday feast can seem difficult unless you have a plan. Duck River Electric has invited Ann Throneberry, who recently retired, back to compile another recipe book that will be helpful to you.

Homemade delights like keepsake ornaments and quilter's stockings are perfect gifts for those who are hard to shop for. Some of these recipes are perfect for special gifts and more personal because you can make them. Keep this collection close at hand as you prepare to share a Yuletide feast, open house, breakfast, progressive dinner, cookie exchange or other seasonal taste celebrations. By using your electric appliances you'll save time and energy.

Of course, it's more than the giving and receiving of gifts that makes Christmas so special. The making of memories is what's most important and many of those memories are made around the dining room table. Add this collection to your families favorites and have a Very Merry Christmas!

ASAP Appetizers

Peppered Jelly and Cream Cheese Dip

1 (13 oz) jar marshmallow crème
2 (8 oz) packages cream cheese
1 (10 oz) jar peppered jelly
Sliced apples or capped strawberries

Soften cream cheese. Whip cheese with a fork and add the marshmallow crème a little at a time until it is mixed well. Add peppered jelly and mix. Chill until ready to serve. Serve with apples and strawberries.

Yield: 20 servings

Blue Cheese-Walnut Spread

2 (4 oz) packages crumbled blue cheese
½ cup unsalted butter, softened
½ cup finely chopped walnuts, toasted (optional)
Toasted bread slices, apple slices, and/or pear wedges.

In a food processor combine cheese and butter. Cover and process until nearly smooth, scraping down sides of bowl as needed. Stir in the ½ cup walnuts. Transfer to a small serving bowl and serve with toasted bread and/or fruit.

Yield: 6 servings

Bacon & Cheese-Stuffed Dates

¼ cup cooked bacon pieces or chopped prosciutto
2 medium green onions, thinly sliced (1/4 cup)
1 teaspoon bottled minced garlic (2 cloves)
3 oz cream cheese, softened
½ cup crumbled blue cheese
2 teaspoons Dijon-style mustard
1/8 teaspoon ground black pepper
24 dates

Preheat oven to 350°. In a medium bowl stir together bacon, green onions, and garlic. Stir in cream cheese, blue cheese, mustard and pepper. Cut a slit in each date. Spread open slightly. Fill with 1 rounded

teaspoon of the bacon mixture. Place dates, filling sides up, on a baking sheet. Bake for 5-8 minutes or until heated through. Serve warm.

Yield: 10 servings

Praline-Topped Brie

1 (13 oz) round Brie or Camembert cheese
½ cup orange marmalade
2 tablespoons packed brown sugar
1/3 cup coarsely chopped pecans, toasted
Apple slices and/or baguette slices, toasted.

Preheat oven to 350°. Place cheese in a shallow ovenproof serving dish or pie plate. Stir together orange marmalade and brown sugar in a small bowl and spread on top of cheese. Sprinkle with pecans. Bake about 15 minutes or until cheese is slightly softened and topping is bubbly. Serve with apple and/or baguette slices.

Yield: 10 servings

Phyllo Cream Tartlets

Orange - Add grated orange peel to vanilla pudding. Fill ready-made mini phyllo tart shells with pudding. Top with a mandarin orange, whipped cream and orange peel.

Banana - Place a banana slice in phyllo tart shells and top with vanilla pudding, whipped cream and a maraschino cherry.

Coconut - Fill phyllo tart shells with vanilla pudding and top with whipped topping and toasted coconut.

Yield: 15 servings

Bite-Size Berry Pies

Place a spoonful of slightly sweetened sour cream in the bottoms of 15 ready-made mini phyllo tart shells.

Top with 1 teaspoon berry preserves and a mixture of fresh blueberries, raspberries and/or sliced

strawberries.

Yield: 15 Servings

Soothing Beverages

Caramel Hot Chocolate

4 cups half & half
3 (6.8 oz) dark chocolate bars, chopped
½ cup caramel sauce
Toppings: whipped topping, warm caramel sauce

Heat half & half until hot, but not boiling in a medium saucepan. Whisk in chocolate until smooth; stir in ½ cup caramel sauce. Serve hot in mugs with a dollop of whipped topping.

Yield: 4 servings

Apple Orchard Punch

1 (32 oz) bottle apple juice, chilled
1 (12 oz) can frozen cranberry juice concentrate
1 cup orange juice
1 ½ liters ginger ale
1 apple

In a large punch bowl combine apple juice, cranberry juice concentrate and orange juice. Stir until dissolved and slowly pour in the ginger ale. Thinly slice the apple vertically forming whole apple slices. Float apple slices on top of punch.

Yield: 16 servings

Peppermint Milkshakes

8 cups vanilla ice cream
2 cups milk
1 cup crushed hard peppermint candies (about 45-50)
1 (8.5 oz) can refrigerated instant whipped cream
Peppermint sticks

Process 4 cups of ice cream, 1 cup milk and ½ cup of crushed candies in a blender until smooth, stopping to scrape down sides as needed. Pour into small servings glasses, top with whipped topping and place a peppermint stick in each glass. Repeat process with remaining ingredients

Yield: 9 ¼ cups

Banana Punch

3 cups water
1 ½ cups sugar
2 ¾ cups pineapple juice
1/8 cup lemon juice
1 (28 oz) bottle of club soda, 7-Up or ginger ale
1 ½ cups orange juice
3 bananas

Boil water and sugar in a saucepan and set aside. Cut up the bananas and add some of the fruit juices, mixing well to make a puree. Add the remaining fruit juices and the boiled sugar mixture. Freeze until needed. Before serving, add the club soda and mix well.

Yield: 25 servings

Coffeehouse Mocha Punch

2 cups chocolate-flavor milk
1 ½ cups strong brewed coffee, chilled
2 cups (1 pint) chocolate ice cream
2 cups (1 pint) vanilla ice cream
Whipped cream (optional)
Ground cinnamon (optional)

In a large punch bowl combine chocolate milk and coffee. Stir each ice cream until softened. Spoon small scoops of ice cream into milk mixture; beat lightly with a wire whisk until smooth. If desired top each serving with whipped topping and sprinkle with cinnamon.

Yield: 6 servings

Spiced Cranberry Cider

5 cups apple cider or apple juice
5 cups cranberry juice
1½ cups mango nectar
¼ cup lime juice
1 teaspoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground allspice
¼ cup honey (optional)
Stick of cinnamon

Fresh cranberries

In a 4 quart saucepan combine apple cider, cranberry juice, mango juice, lime juice, ginger, cinnamon and allspice. Bring to a boil; reduce heat and simmer uncovered for 5 minutes, stirring occasionally. Add honey. Ladle into mugs and if desired garnish with a stick of cinnamon and a few cranberries.

Yield: 8 servings

Rapid Ready Breads

Whole Wheat Banana Bread

1/3 cup vegetable oil
1/3 cup sugar
1 teaspoon vanilla extract
1 egg
2 medium ripe bananas
1½ cups whole wheat flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon ground cinnamon
½ cup skim milk
½ cup chopped pecans

Preheat oven to 350°. Spray a 5 x 9 inch loaf pan with non-stick cooking spray. Combine the oil, sugar, vanilla, egg and bananas with an electric mixer. In a separate bowl combine the flour, baking powder, baking soda and cinnamon. Gradually add the dry ingredients to the banana mixture alternately with the skim milk. Fold in the pecans and pour into prepared loaf pan. Bake at 350° for 45–50 minutes until done.

Yield: 1 loaf

Cornbread Croutons

2 cups (1 inch) cornbread cubes
4 tablespoons butter, melted

Preheat oven to 450°. Place corn bread cubes in a large bowl and drizzle evenly the melted butter. Toss gently to coat and spread on a baking sheet. Toast in oven for 4-6 minutes, turning to brown evenly. Serve warm on salad or as a garnish for chili.

Yield: 6 servings

Bacon Cheddar Muffins

2 cups all-purpose flour

¾ cup sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ cup plus 2 tablespoons milk
1/3 cup butter, melted
1 egg, lightly beaten
1 cup shredded Cheddar cheese
½ cup crumbled crisp-bacon (about 6 slices)

Preheat oven to 350°. Grease 12 standard muffin cups or line with paper baking cups. Combine flour, sugar, baking powder, baking soda and salt in a medium bowl. Combine milk, butter and egg in a small bowl; mix well. Add milk mixture to flour mixture; stir until just blended. Gently stir in cheese and bacon. Spoon evenly into prepared muffin cups, filling three-fourths full. Bake 15-20 minutes. Cool muffins in pan 2 minutes and remove to wire rack. Serve warm or at room temperature.

Yield: 12 muffins

Poinsettia Coffee Cake

1 (13.9 oz) can refrigerated sweet rolls
¼ cup chopped maraschino cherries, well-drained or dried cranberries

Preheat oven to 400°. Grease cookie sheet. Remove dough and icing from can. Place 1 sweet roll in the center of the cookie sheet; press to 2 ½ inches in diameter. Place remaining rolls around center roll, seams toward the center; press each to 2 ½ inches. Pinch outside edge of each roll into a point. (exaggerate points, as they tend to shrink into original shape during baking). Bake 11-14 minutes or until golden brown. Carefully spread with icing; sprinkle with cranberries except on center roll. Cool 1 minute. With a broad metal spatula, carefully loosen coffee cake from cookie sheet and slide onto serving plate.

Yield: 16 servings

Creamy Cinnamon Rolls

2 (1 lb) loaves frozen bread dough, thawed
2/3 cup sweetened condensed milk
1 cup chopped pecans
2 teaspoons ground cinnamon
1 cup confectioner's sugar
½ teaspoon vanilla extract
Additional chopped pecans (optional)

On a lightly floured surface, roll each bread dough loaf into a 12 x 9 inch rectangle. Spread 1/3 cup sweetened condensed milk over rectangles. Sprinkle rectangles with 1 cup pecans and cinnamon. Roll up jelly-roll-style starting from the short side. Cut each log into 6 slices. Generously grease a 13 x 9 inch baking pan. Place rolls, cut side down in pan. Cover loosely with greased wax paper and then plastic wrap. Chill overnight. Cover and chill remaining sweetened condensed milk.

Bake: Let pan of rolls stand at room temperature for 30 minutes. Preheat oven to 350°. Bake 30-35 minutes or until golden brown. Cool in pan 5 minutes; loosen edges and remove from pan.

Frosting: In a small bowl combine confectioner's sugar, remaining sweetened condensed milk and vanilla. Drizzle frosting over warm rolls. Sprinkle with additional pecans if desired.

Yield: 12 rolls

Toffee Crunch Muffins

1 ½ cups all purpose flour
1/3 cup packed brown sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup milk
½ cup sour cream
1 egg, beaten
3 tablespoons butter, melted
1 teaspoon vanilla extract
3 (1.4 oz each) bars chocolate covered toffee, chopped & divided

Preheat oven to 400°. Grease 36 mini muffin cups or line with paper liners. Combine flour, sugar, baking powder, baking soda and salt in a large bowl. Combine milk, sour cream, egg, butter and vanilla in a small bowl until well blended. Stir into flour mixture just until moistened. Fold in two thirds of toffee. Spoon batter into prepared muffin cups, filling almost full. Sprinkle with remaining toffee. Bake 16-

18 minutes. Cool on wire racks 10 minutes. Serve warm. *Yield: 36 mini muffins or 10 regular*

Orange Pecan Muffins

3 tablespoons butter, softened
½ cup sugar
2 egg whites
½ cup buttermilk
¼ cup orange juice
1 teaspoon vanilla extract
1 ¼ cup all purpose flour
½ teaspoon baking soda
¼ teaspoon salt
1 tablespoon orange zest
¼ cup chopped pecans

Blend together butter and sugar in a medium bowl and set side. Combine egg whites, buttermilk, orange juice and vanilla and stir into butter mixture. Combine flour, baking soda and salt and stir into butter mixture just until blended. Gently stir in orange zest and pecans. Spray 12 muffin cups with non-stick vegetable spray and spoon batter into muffin cups, filling 2/3 full. Bake for 15-18 minutes at 400° until tops are golden.

Yield: 1 dozen

Herbed Garlic Bread

1/2 cup butter, softened
1 sprig fresh rosemary
2 cloves garlic, pressed
1 teaspoon Italian seasoning
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon dried thyme
1 teaspoon dried savory
1 teaspoon dried marjoram
1 loaf country-style bread, sliced 1 inch thick

Combine butter and seasonings in a large microwave-safe mug. Microwave on high setting for one minute, until butter is melted and stir. Brush over both sides of bread slices. Place bread on an ungreased baking sheet. Bake at 350° until toasted, about 15 minutes.

Yield: 12 servings

Peppery Biscuit Sticks

2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1 ¼ teaspoon pepper, divided
¼ teaspoon baking soda

¼ teaspoon garlic powder
6 tablespoons butter, chilled
½ cup grated Parmesan cheese
1 egg, beaten
1 cup buttermilk, divided

Combine flour, sugar, baking powder, ¼ teaspoon pepper, baking soda and garlic powder in a bowl. Use a fork to cut in butter until mixture resembles coarse crumbs. Stir in cheese. Make a well in the center; set aside. Mix egg and ½ cup buttermilk in a small bowl; stir into the flour mixture until just moistened

Turn out dough onto a lightly floured surface; knead just until dough holds together. Pat into a 12" x 6" rectangle. Brush lightly with additional buttermilk, sprinkle with remaining pepper and press lightly into dough. Cut into (24) 6" long strips. Arrange one inch apart on ungreased baking sheets. Bake at 450° 8 minutes or until golden brown.

Yield: 2 dozen

Time Savvy Soups and Salads

Frozen Fruit Salad

1 (16 oz) can whole cranberry sauce
1 (28 oz) can pineapple tidbits
2 bananas, sliced thin
1 cup chopped pecans
1 (8 oz) container whipped topping

Combine cranberry sauce and pineapple with remaining ingredients. Freeze in muffin tins lined with baking cups. Store in covered containers. Remove 30 minutes before serving.

Yield: 8 servings

Honey Chicken Salad

4 cups, cooked chicken, chopped
1½ cups diced celery
1 cup sweetened, dried cranberries
½ cup pecans, chopped
1 ½ cup mayonnaise
½ cup honey
¼ teaspoon salt and pepper

Combine chicken, celery, cranberries and pecans. Whisk together mayonnaise, honey, salt and pepper. Add to chicken mixture stirring gently.

Yield: 6-8 servings

Spinach and Strawberry Salad with Poppy Seed Dressing

2 (10 oz) packages fresh spinach
1 quart fresh strawberries, halved
1/3 cup sliced almonds, toasted
1/3 cup sugar
1/3 cup wine vinegar
1 ½ teaspoon chopped onion
¼ teaspoon paprika
¼ teaspoon Worcestershire sauce

½ cup vegetable oil
1 tablespoon poppy seeds

Place spinach, strawberries and almonds in a large bowl; and toss. Set aside. Process sugar, vinegar, onion, paprika and Worcestershire sauce in a blender for 30 seconds. With blender running, pour oil through food chute in a slow steady stream and process until smooth. Stir in poppy seeds. Drizzle dressing over spinach mixture just before serving.

Yield: 8 servings

Christmas Coleslaw

1 (10 oz) package shredded red cabbage
1 medium red onion, slivered (1 cup)
½ cup dried tart cherries
½ cup bottled red raspberry vinaigrette salad dressing
1 tablespoon seedless red raspberry preserves

Combine cabbage, onion, and dried cherries in a bowl and set aside. Combine salad dressing and preserves. Pour over cabbage mixture; toss gently to coat. If desired cover and chill for up to 6 hours.

Yield: 8-10 servings

Blueberry Soup

1/3 cup sour cream
2 tablespoons sugar
1 (10 oz) package frozen blueberries, almost thawed
Lemon slices for garnish

Blend sour cream, blueberries and sugar in blender on low speed until smooth. Garnish with lemon slices.

Yield: 2 servings

Spinach, Chicken and Wild Rice Soup

3 cups water
 1 (14 oz) can chicken broth
 1 (10.75 oz) can condensed cream of chicken soup
 2/3 cup uncooked wild rice, rinsed and drained
 ½ teaspoon dried thyme, crushed
 ¼ teaspoon ground black pepper
 3 cups chopped chicken or turkey, cooked
 2 cups shredded fresh spinach

In a 4 quart slower cooker combine water, broth, soup, wild rice, thyme and pepper. Cover and cook on low heat setting for 7 – 8 hours or on high heat setting for 3 ½ - 4 hours. Stir in chicken and spinach.

Yield: 8 servings

French Onion Soup

¼ cup unsalted butter plus more for baking sheet
 4 medium-large yellow onions, thinly sliced
 Kosher salt and freshly ground black pepper
 1 teaspoon granulated sugar
 1 small baguette (1/2 lb), cut into ½ inch slices
 2 quarts low sodium beef or chicken broth
 1 bay leaf
 2 cups grated Gruyere

Melt the butter in a 4 quart pot over medium heat. Stir in the onions and season with 1 teaspoon salt and a few grinds of pepper. Reduce the heat to low. Press a piece of foil onto the onions to cover completely, cover the pot with a lid and cook, stirring occasionally (you will have to lift the foil), until the onions are very soft but not falling apart 40-50 minutes. Remove the lid and foil, raise the heat to medium high, and stir in the sugar. Cook, stirring often, until very deeply browned 10-15 minutes.

Meanwhile to make the croutons (baguette toasts), position a rack in the center of the oven and heat the oven to 350°. Butter a rimmed baking sheet and arrange the baguette slices on the sheet in a single layer. Bake until the bread is crisp and lightly browned, turning once, 15-20 minutes. Set aside. Add the broth and the bay leaf to the caramelized onions and bring the soup to a boil over medium-high heat. Reduce the heat and simmer for 10 minutes to blend flavors. Discard the bay leaf and season to taste with salt and pepper.

To serve, position a rack 6 inches from the broiler and heat the broiler to high. Put 6 – 8 broiler proof soup bowls or crocks on a baking sheet. Put 2-3 croutons in each bowl and ladle the hot soup on top. Sprinkle with cheese and broil until the top is browned and bubbly, 2-5 minutes. Serve immediately.

Yield: 6-8 Servings

Blueberry Salad

2 (3 oz) packages grape jello
 1 (15 oz) can crushed pineapple
 2 cups boiling water
 1 can blueberry pie filling
 1 (8 oz) package cream cheese, softened
 1 (8 oz) container sour cream
 ½ cup sugar
 ½ teaspoon vanilla extract
 ½ cup pecans

Mix together jello and boiling water and stir until dissolved. Add crushed pineapple with juice and blueberry pie filling. Stir until well mixed and refrigerate until firm. For topping, mix cream cheese, sour cream, sugar, vanilla and pecans. Spread over congealed jello.

Yield: 16 servings

Chili Con Carne

1 pound extra lean ground beef
 1 pound ground turkey
 5-6 tablespoons chili powder
 ½ teaspoon cayenne pepper
 ½ teaspoon paprika
 3 (15 oz) cans kidney beans, drained
 2 large yellow onions, chopped
 2 large bell peppers, chopped
 2 (16 oz) cans diced tomatoes with juice
 2 (8 oz) cans tomato sauce
 2 bay leaves, whole

In a large fry pan, brown ground beef and ground turkey. Combine all remaining ingredients and simmer for 1 ½ hours. Remove the bay leaves before serving.

Yields: 12 servings

Turkey & Mushroom Soup

2 cups diced turkey
 2 quarts water
 1 carrot, peeled and chopped
 1 stalk celery, chopped
 1 small onion, chopped

¼ cup uncooked white rice
2 tablespoons butter
2 tablespoons flour
1 cup milk
8 oz mushrooms, sliced
1 cup half & half
Salt and freshly ground pepper to taste

In a large saucepan, place the turkey, water, carrot and onion. Cover and simmer for about an hour. Bring the broth to a boil and add the rice. Simmer,

covered, for 30 minutes, or until the rice is tender. Melt the butter and blend in the flour, gradually add milk and cook until thickened, in a small saucepan, stirring frequently. Add the flour mixture and mushrooms to the saucepan and simmer for 5 minutes, stirring frequently. Add the half & half, salt and pepper. Stir as you heat through and serve piping hot.

Yield: 6 servings

Entertaining Entrees

Chicken N' Dumplings

3 chicken breasts with bone-in (take off skin and wash chicken in cold water)
3 quarts water to cook chicken
2 cups self-rising flour
¼ cup extra light olive oil or vegetable oil
¾ cup fat-free milk (may need a little more)
½ teaspoon rubbed sage
Salt to taste
2 tablespoons parsley, minced

In a 4 quart saucepan, cover chicken with water and bring to a boil; cook on medium-high heat for 35 minutes. While chicken is cooking, mix dumpling dough. Combine flour, olive oil and milk. Roll out on a board sprinkled with flour; cut into strips 2 x 6 inches and set aside. Remove chicken from water and let cool. Strain broth to remove any residue of chicken and return to pot; stir in sage and salt and bring slowly back to a boil. Remove chicken from bone and cut into medium pieces. When broth comes to a full boil, drop dumplings, one at a time, into broth, then add chicken. Add fresh parsley and let simmer for 20 minutes. You may have to add a little more water if broth gets to thick.

Yield: 6 servings

Prime Rib Roast

1 (7 pound) prime rib roast
1 tablespoon olive oil
1 (1.13 oz) package peppercorn and garlic marinade
2 teaspoons coarse kosher salt

Line a large roasting pan with aluminum foil and set aside. Rub roast evenly with olive oil. In a small bowl combine seasoning packet and salt. Rub on all sides of roast. Place, fat side down, in prepared pan. Cover and refrigerate at least 4 hours or overnight. Remove from refrigerator and let stand about 3 hours

or to room temperature. Preheat oven to 325°. Bake for 2 hours, or until a meat thermometer inserted in the thickest portion registers 145° for medium, or to desired degree of doneness. Remove from oven, and let stand for 10 minutes before carving.

Yield: 10 servings

Chicken with Apple Chutney

4 skinless, boneless chicken breast halves
½ teaspoon ground ginger
¼ teaspoon salt
1/8 teaspoon ground black pepper
1 tablespoon olive oil
2 large Granny Smith apples, cored and thinly sliced
¾ cup dried cranberries
5 tablespoons cider vinegar
6 teaspoons packed brown sugar

Cut each chicken breast half into two pieces. Sprinkle with ¼ teaspoon of the ginger, salt and pepper. In a large skillet, cook chicken in hot oil over medium heat for 8-12 minutes or until chicken is no longer pink, turning once. Transfer chicken to a platter; cover and keep warm. Add apples and cranberries to skillet; cook and stir for 2 minutes. In a small bowl, stir together ¼ cup water, vinegar, brown sugar and the remaining ginger. Add to the apple mixture; cook and stir for 1 minute. Serve chicken with apple chutney.

Yield: 4 servings

Chicken Breasts Florentine

2 (10 oz) packages frozen, chopped spinach
6 boneless, skinless chicken breasts
1 cup water
1 stalk celery
1 small onion, quartered

3 tablespoons flour
½ cup skim milk
¼ cup Parmesan cheese
¼ teaspoon nutmeg
¼ teaspoon black pepper
Paprika for garnish

Preheat oven to 375°. Cook the spinach according to package directions. Drain well. In a large saucepan simmer the chicken breasts in water with the celery and onion for 15 minutes. Remove the chicken, reserving 1 cup of the chicken broth. In a saucepan mix the flour with the milk and gradually add the reserved chicken broth. Cook, stirring until thickened. Stir in the cheese and nutmeg, add spinach. Spread half the sauce in a 9 x 13 casserole dish. Layer the chicken over the spinach sauce. Top with remaining sauce. Sprinkle with paprika and pepper. Bake uncovered at 375° for 30 minutes.

Yield: 6 servings

Ham with Cherry Sauce

1 (21 oz) can cherry pie filling
1 tablespoon cider vinegar
1 teaspoon dry mustard
2 teaspoons horseradish sauce
¼ cup pecans

Prepare ham as directed on package. While ham is still warm, combine cherry pie filling, vinegar, dry mustard, horseradish and chopped pecans in a small saucepan. Bring to a boil. Serve with ham slices.

Yield: 2 cups

Apricot-Glazed Pork Tenderloin

1 (1 ½ pound) pork tenderloin
½ cup apricot jam
2 tablespoons country style Dijon mustard
2 tablespoons balsamic vinegar

Preheat oven to 425°. In a small saucepan combine apricot jam, Dijon mustard and vinegar. Melt together over low heat. Brush over pork loin and roast for 35 – 45 minutes or 155°.

Yield: 8 servings

Tuscan Pork Tenderloin

1 (1 ½ pound) pork tenderloin
2 cloves garlic, minced
1 tablespoon grated lemon peel
1 tablespoon fresh rosemary

Preheat oven to 425°. Mix garlic, lemon peel and rosemary together and set aside. Make several ½ inch deep slits in the tenderloin. Stuff some of the mixture into each slit. Roast tenderloin for 35-45 minutes or until done.

Yield: 8 servings

Classic Beef Stroganoff

2 tablespoons olive oil
1 yellow onion, chopped
2 cloves garlic, chopped
1 pound ground beef
2 stalks celery, chopped
1 pound uncooked egg noodles
2 cups nonfat sour cream

In a large saucepan filled ¾ with water, bring water to a boil over high heat. Meanwhile, heat olive oil in a large frypan over medium heat. Add onion and garlic, cook for 4 minutes, until tender. Add beef and celery. Bring to a simmer and cook for 7 minutes, until beef is cooked and celery is tender. In boiling water, add noodles and cook until tender but not mushy, about 5 minutes. Drain and set aside. Stir sour cream into beef mixture, cover and remove from heat. Place noodles on serving platter and spoon beef mixture over.

Yield: 6 servings

Maple Pecan Sausage Casserole

1 (16 oz) package sausage
1 (16 oz) loaf raisin bread, cubed
½ cup dried apricots, chopped
6 eggs
3 cups half & half milk
4 tablespoons maple syrup, divided
½ teaspoon pumpkin pie spice
1 cup pecans, chopped
¾ cup light brown sugar, firmly packed
1/3 cup butter
Strawberries and mint for garnish

Preheat oven to 350°. Spray 9 x 13 inch glass baking dish with nonstick cooking spray, brown sausage in a frypan until no longer pink. Cook about 12 minutes, drain. Place sausage into baking dish, added cubed raisin bread and apricots; toss to mix. In a large bowl, whisk together eggs, half & half, 2 tablespoons maple syrup and pumpkin pie spice. Blend well. Pour over sausage mixture. In a medium bowl, combine pecans, brown sugar, 2 tablespoons maple syrup and butter. Spoon over the top of casserole. Bake, uncovered, for 30-40 minutes or until knife

inserted in center comes out clean. Serve with a dollop of Maple Crème and garnish with strawberries and mint.

Yield: 10 servings

Maple Crème Topping

1 cup heavy whipping cream, chilled
2 tablespoons confectioners' sugar
3 tablespoons maple syrup

Beat whipping cream until soft peaks form. Add confectioner's sugar and syrup and continue to beat.

Speedy Side Dishes

Vidalia Onion & Rice

½ cup uncooked rice
1 cup water
5 – 6 Vidalia onions, sliced
¼ cup butter
1 teaspoon salt
1 cup grated Swiss cheese
2/3 cup half & half or evaporated milk

Preheat oven to 325°. Prepare the rice according to package directions, using 1 cup water. Butter a 9 x 13 inch baking dish. Sauté the onions in the butter until clear. Combine the rice, onions, salt, cheese and half & half. Spread the mixture in the prepared dish. Bake for 1 hour.

Yield: 6-8 servings

Spinach Casserole

1 (24 oz) container cottage cheese
1 package baby spinach, cleaned and dried
1 cup shredded sharp cheddar cheese
¼ cup butter, melted
3 tablespoons all purpose flour
3 large eggs, slightly beaten

Preheat oven to 350°. Mix all ingredients well; pour into a 2 ½ quart glass baking dish. Cook one hour. Casserole should be moist and light so that it can be sliced and served. Cool 8-10 minutes and serve. Leftovers may be heated in a microwave.

Yield 8 servings

Praline Topped Sweet Potatoes

4 medium-large sweet potatoes
1 ½ cups chopped pecans
6 tablespoons butter, melted
5 tablespoons cinnamon sugar
3 tablespoons all purpose flour

Preheat oven to 350°. Line a rimmed baking sheet with aluminum foil. Wrap sweet potatoes tightly in aluminum foil; place on prepared baking sheet. Bake for 1 hour to 1 hour and 15 minutes, or until tender. Let cool at least 30 minutes. Remove foil from potatoes and slice potatoes in half lengthwise. In a medium bowl, combine pecans, melted butter, cinnamon sugar and flour, stirring well to combine. Spoon mixture evenly over each potato half. Return potatoes to baking sheet and bake at 350° for 15 minutes or until pecans are toasted. Serve immediately.

Yield: 8 servings

Sugar Free Sweet Potato Casserole

2 cups cooked, mashed sweet potatoes
1 cup Splenda or other sweetener
1 cup milk
1 egg, beaten
1 teaspoon vanilla extract
1 teaspoon salt

Topping:
1/3 cup melted butter
1 cup brown sugar substitute
1/3 cup flour
1 cup chopped pecans

Preheat oven to 350°. Mix sweet potatoes, Splenda, milk, egg, vanilla and salt in a bowl and transfer to a buttered 9 x 13 inch baking dish. In a separate bowl, mix the melted butter, brown sugar substitute, flour and pecans. Cover the casserole with the topping. Bake for 30 minutes

Yield: 6 servings

Roasted Asparagus

3 (1 pound) bunches asparagus, trimmed
½ cup light red wine vinegar and olive oil dressing

1 ½ cups shredded parmesan cheese

Preheat oven to 400°. Line a rimmed baking sheet with aluminum foil. Spread asparagus in a single layer on a prepared pan. Drizzle with dressing, tossing gently to coat. Bake for 10-15 minutes or

until asparagus is crisp-tender. Sprinkle with Parmesan cheese before serving.

Yield: 8 servings

Dazzling Desserts

Pecan Gingerbread Tart

1 (14.5 oz) box gingerbread cake and cookie mix
¼ cup water
2 tablespoons flour
¼ cup butter, melted and divided
¼ cup firmly packed brown sugar
¼ cup light corn syrup
3 large eggs, beaten
1 teaspoon vanilla extract
1 ½ cups pecan halves

Preheat oven to 350°. Spray a 10 inch tart pan with nonstick baking spray with flour. Combine cake mix, water and 2 tablespoons butter until dough forms. Press on bottom and side of prepared tart pan. Line bottom and side with parchment paper and place pie weights or dried beans on paper. Bake for 18 minutes and remove weights and paper, cool completely. Combine sugar, corn syrup, eggs remaining butter and vanilla, whisking until smooth. Pour into baked pie tart crust and bake 45 minutes or until center is set. Cool on wire rack.

Yield: 8 servings

Cherry Fruitcake

3 cups all purpose flour
2 cups sugar
2 teaspoons baking powder
2 teaspoons salt
2 pounds pitted dates
2 pounds candied pineapple, diced
3 pounds pecan halves
4 pounds red maraschino cherries, drained
12 eggs
2/3 cup orange juice
Light corn syrup

Grease (6) 6 inch cake pans and line with foil, allowing a 2 inch overhang and grease foil. Sift flour, sugar, baking powder and salt in a large mixing

bowl. Add fruits and pecans and toss until coated. Beat eggs and orange juice together and pour over fruit mixture. Toss until completely combined. Pour mixture into prepared pans pressing with a spatula to pack tightly. Bake at 250° for 1 ½ - 1 ¾ hours or until toothpick inserted in center comes out clean. Allow cakes to cool in pans for 10 minutes. Remove from pans, tear off foil and brush with syrup while still warm. Cool thoroughly before serving or storing.

Yield: (6) -6 inch cakes

Chocolate Loaf Pound Cake

1 (16 oz) box pound cake mix, sifted
¾ cup milk
4 (1 oz) squares semisweet chocolate, melted
2 large eggs
1 cup mini semisweet chocolate chips

Preheat oven to 350°. Spray a 9 x 5 inch loaf pan with nonstick cooking spray with flour. In a large bowl, combine cake mix, milk, chocolate and eggs; whisk until smooth. Stir in chocolate chips. Pour into prepared pan. Bake for 45 – 48 minutes, or until a tooth pick inserted in the center comes out clean. Cover loosely with aluminum foil after first 20 minutes to prevent excess browning, if necessary.

Yield 1- 9 inch loaf

Pumpkin Spice Cake

1 cup plus 2 tablespoons unsalted butter, softened
1 ½ cups firmly packed dark brown sugar
1 ½ cups sugar
4 large eggs
1 ½ cups pumpkin puree
1 cup buttermilk
1 ½ teaspoons pure vanilla extract
3 cups all purpose flour
3 teaspoons baking powder
2 ¼ teaspoons ground cinnamon
1 ½ teaspoons baking soda

1 teaspoon nutmeg

Yield: 8 servings

Frosting:

2 (8 oz) packages cream cheese, softened
¼ cup pumpkin puree
1 teaspoon vanilla extract
1 orange for zest & fresh juice
3-4 cups confectioners' sugar

Preheat oven to 350°. Lightly coat the sides and bottoms of (3) 9 inch round cake pans with softened butter. Cream softened butter until smooth, add sugars, mixing well until fluffy and smooth, and set aside. In a small mixing bowl, combine pumpkin puree, buttermilk, and vanilla, set aside. In a separate bowl, combine flour, baking powder, cinnamon, baking soda and nutmeg, set aside. Alternately add a small amount of pumpkin and flour mixture, mixing well after each addition. Divide batter into prepared pans and bake 35-40 minutes. Cool on wire racks. While cakes are cooling, cream the cream cheese, pumpkin puree and vanilla using an electric mixer at medium speed. Add ¾ teaspoon of orange zest and a tablespoon freshly squeezed juice. Slowly add confectioners' sugar, mixing well until desired consistency. Frost each layer, top and sides of cake. Put lemon zest on top of cake.

Yield: 20 servings

Bread Pudding with Lemon Sauce

10-12 rolls or bread (day old)
2 cups sugar
1 teaspoon vanilla extract
5 cups milk
10 eggs, beaten
1 tablespoon cinnamon

Cut up rolls and spread evenly filling a 9 x 13 inch pan. Heat milk and remove from range and add sugar, vanilla and eggs and mix well and pour this mixture over the rolls. Sprinkle cinnamon over the top and bake uncovered at 350° until set and browned. Serve hot with lemon sauce over the top.

Lemon Sauce

¼ cup lemon juice
3 cups water
2 tablespoons cornstarch
½ cup sugar
Pinch of salt

Combine all ingredients and heat this mixture until thickened. Add a few drop of yellow food coloring,

Friendship Cakes

1 (19.5 oz) box dark chocolate cake mix
1 1/3 cups coffee
¼ cup vegetable oil
3 large eggs
2 tablespoons butter, melted
2 cups confectioners' sugar
2 ½ tablespoons whole milk
½ teaspoon vanilla extract

Preheat oven to 350°. Spray 12 mini fluted cake pans with nonstick baking spray with flour. In a large bowl, combine cake mix, coffee, oil, eggs and melted butter. Beat at medium speed with an electric mixer until smooth. Divide mixture evenly among prepared pans, filling about half full. Bake for 18-22 minutes, or until a tooth pick inserted in the center comes out clean. Let cool in pans for 10 minutes, remove from pans and cool completely on wire rack. While cakes cool, whisk together confectioners' sugar, milk and vanilla until smooth. Spoon glaze over cakes.

Yield: 12 fluted cakes

Butter Pecan Ice Cream

2 quarts whole milk
6 large eggs
3 tablespoons butter, browned
Salt
2 ½ cups brown sugar
2 tablespoons cornstarch
1 teaspoon vanilla extract
¾ cup chopped pecans

Bring milk to a boil. Mix other ingredients (except pecans) and stir into milk. Chill before adding to freezer. Freeze, adding pecans when partially frozen.

Yield: ½ gallon

Chocolate Fruit Cake

1 ½ cups chopped dates
1 ½ cups chopped candied cherries
1 cup chopped candied pineapple
1 cup raisins
1 cup coarsely chopped pecans
1 cup all purpose flour
1 (18.25 oz) package devil's food cake mix
3 eggs
2/3 cup water
½ cup cooking sherry
½ cup vegetable oil

Preheat oven to 275°. Line two 9 x 5 inch loaf pans with greased brown paper or aluminum foil. In a large bowl, combine fruit, nuts and flour. Mix well and set aside. In a large mixer bowl, combine cake mix, eggs, water, sherry and oil. Beat on medium speed for 2 minutes. Pour batter over fruit mixture. Mix well. Spread batter evenly in prepared pans. Bake for 2 hours, 15 minutes or until toothpick inserted in center comes out clean. Cool for 30 minutes in pans on a wire rack, then remove cakes from pans, remove paper and cool completely. Wrap airtight in plastic and store in the refrigerator. Variations: Replace walnuts and pecans with almonds.

Yield: 2 loaves

Pineapple Banana Cake

1 (18.25 oz) box white cake mix
 3 eggs
 1 ½ cups mashed ripe bananas (3-4 large)
 ½ cup well-drained crushed pineapple
 1/3 cup vegetable oil
 1 cup chopped walnuts (optional)

Frosting:

¼ cup butter, softened
 1/3 cup well-drained crushed pineapple, juice reserved
 3 cups sifted confectioners' sugar
 2-3 teaspoons reserved pineapple juice
 ¼ cup pineapple, drained

Preheat oven to 350°. Grease and flour a 10 inch tube pan. Combine cake mix, eggs, bananas, pineapple and oil. Beat on medium speed for 2 minutes. Stir in nuts. Spread batter in prepared pan. Bake for 55-65 minutes or until toothpick inserted in center comes out clean. Cool for 25 minutes in pan on a wire rack, then remove cake and cool completely. In a large bowl, beat butter and pineapple together until smooth. Gradually add confectioners' sugar, pineapple and pineapple juice, beating to a soft spreading consistency. Spread over cooled cake.

Yield: 16-20 servings

Santa's Chocolate Cake

1(18.25 oz) package Swiss chocolate cake mix
 1 (3.4 oz) package vanilla instant pudding
 3 large eggs

1 ¼ cups milk
 ½ cup canola oil
 1 (9 oz) package cream cheese, softened
 1 cup sugar
 1 cup confectioners' sugar
 10 (1.45 oz) Hershey candy bars with almonds, finely chopped
 1 (16 oz) container whipped topping

Preheat oven to 350°. Grease and flour (3)-9 inch cake pans. Combine cake mix and instant pudding and add eggs, milk and canola oil. Mix with an electric mixer until well blended and divide evenly in pans. Bake for 20-25 minutes, remove from pan and cool.

In a large bowl, beat cream cheese, granulated sugar and confectioners' sugar until smooth. Stir in 8 Hershey bars and fold in whipped topping. Frost all layers and outside of cake. Sprinkle remaining 2 candy bars on top of cake and around bottom of cake.

Yield: 20 servings

Ann's Pound Cake

2 sticks butter, unsalted
 1/3 cup solid shortening
 3 cups sugar
 5 large eggs
 3 cups all purpose flour
 ½ teaspoon salt
 ½ teaspoon baking powder
 1 cup milk
 1 teaspoon vanilla extract

Preheat oven to 325°. Cream butter and shortening together. Add sugar, a little at a time. Add eggs, one at a time, beating after each. Sift together dry ingredients and add to mixture alternately with milk, starting with flour and ending with flour. Add vanilla. Pour into a greased and floured tube pan and bake for 1 ½ hours.

Yield 16-20 servings

Christmas Eve Cupcakes

1 (18.25) oz box red velvet cake mix
 1 teaspoon vanilla extract
 1 (12 oz) container whipped fluffy white frosting
 1 (7 oz) jar marshmallow crème
 Garnish: maraschino cherry halves
 Fresh mint leaves

Preheat oven to 350°. Put cup cake liners in two 12-cup muffin pans. Prepare cake mix according to package directions, stir in vanilla. Divide batter evenly among prepared muffin cups. Bake according to package directions and let cool before frosting. In a medium bowl, combine white frosting and marshmallow crème; beat at high speed with an

electric mixer until smooth. Spread evenly over cupcakes. Garnish with cherries and mint leaves.

Yield: 24 cupcakes

Can Do Candies

Date Candy

5 cups sugar
2 cups light corn syrup
3 cups whipping cream
1 ½ pound pitted dates
1 pound walnuts, coarsely chopped

Boil sugar, syrup and cream until thick. Add dates. Stir until sugar dissolves. Add nuts. Pour into a 9 x 13 buttered pan. Cut when cool.

Yield: 5 pounds

Milk Chocolate Peanut Butter Bark

1 cup milk chocolate chips
1 cup peanut butter chips
½ cup chopped salted peanuts

Line a cookie sheet with foil. In a 2 quart saucepan, melt chocolate and peanut butter chips over low heat, stirring constantly until smooth. Remove from heat. Stir in peanuts and spread to ¼ inch thickness on foil-lined cookie sheet. Refrigerate about 30 minutes or until set. Break into pieces.

Yield: 8 servings

White Fudge Cookie Cutter Gifts

1 (12 oz) package white baking chips
1 (16 oz) container ready to spread creamy vanilla frosting
½ teaspoon cherry extract
decorator frosting
colored sugar
candies

Line a large cookie sheet with foil and spray with nonstick cooking spray. Generously spray 20 hollow metal 6 inch cookie cutters; place on cookie sheet. In a 2 quart saucepan, melt white vanilla baking chips

over low heat, stirring frequently, until smooth. Remove from heat. Stir in frosting and cherry extract. Fill each cookie cutter with ½ cup melted mixture. Refrigerate until firm, about 1 hour. Decorate as desired. Wrap each filled cookie cutter gift with cellophane or plastic wrap; tie with ribbon. Store in refrigerator.

Yield: 20

Sugared Rum Balls

½ cup butter, melted
¼ cup rum*
2 tablespoons honey
2 cups crushed vanilla wafers
1 cup finely chopped pecans
½ cup sweetened flaked coconut
3 tablespoons unsweetened cocoa
white coarse or sparkling decorator sugar
* can substitute ¼ cup water plus 1 teaspoon rum extract

Combine butter, rum and honey in a large bowl; mix well. Add vanilla wafers, pecans, coconut and cocoa; stir until well mixed. Shape rounded teaspoonfuls of dough into 1 inch balls. Roll in sugar. Store in refrigerator in container with tight-fitting lid up to 3 weeks. Roll in sugar again before serving. Serve in paper or foil candy cups.

Yield: 48 candies

Candy Bar Fudge

½ cup butter
1/3 cup baking cocoa
¼ cup brown sugar, packed
¼ cup milk
3 ½ cups confectioners' sugar
1 teaspoon vanilla extract

30 caramel candies, unwrapped
1 tablespoon water
2 cup peanuts
½ cup semi sweet chocolate chips
½ cup milk chocolate chips

Combine first 4 ingredients in a microwave safe bowl. Microwave on high until mixture boils; about 3 minutes. Stir in confectioners' sugar and vanilla; pour into a buttered 8 x 8 baking dish and set aside. In another microwave safe bowl, heat caramels and water on high for 3 minutes or until melted, stirring after one minute; mix in peanuts. Spread over cocoa mixture; set aside. Melt chocolate chips together; pour evenly over caramel-nut layer. Refrigerate until firm. Cut into ¾-1 inch pieces.

Yield: 5 dozen

Five Minute Fudge

1 (12 oz) package semi sweet chocolate chips
2/3 cup sweetened condensed milk
1 tablespoon water
¾ cup chopped walnuts, toasted (if desired)
1 teaspoon vanilla extract

Line a baking sheet with waxed paper; set aside. In a medium microwave safe bowl, combine chocolate chips, sweetened condensed milk and water. Microwave, uncovered, 100 percent power for 1 minute. Microwave uncovered, about 1 minute more until chocolate is melted and mixture is smooth, stirring every 30 seconds. Stir in nuts and vanilla. Pour mixture onto prepared baking sheet and spread to a 9 x 6 inch rectangle or drop mixture by rounded teaspoons onto prepared baking sheet. Chill about 30 minutes or until firm. Cut fudge into 1 ½ inch squares. Store in an airtight container at room temperature for up to 1 week.

Yield: 24 servings

Mixed Nut Brittle

½ cup sugar
½ cup light corn syrup
½ cup salted mixed nut or peanuts
1 tablespoon butter
½ teaspoon baking soda
½ teaspoon vanilla extract

Grease a baking sheet; set aside. In a microwave safe 4 cup glass bowl combine sugar and syrup. Microwave, uncovered in a 900 - 1,200 watt microwave oven on 100 percent power for 5 minutes, stirring twice. Stir in nuts and butter. Microwave, uncovered, 2 minutes more. Stir in soda and vanilla. Quickly pour mixture onto prepared baking sheet. Use two forks to lift and pull candy into a thin sheet as it cools. Cool completely; break into pieces.

Yield: 10 servings

Easy Truffles

1 (6 oz) package semi sweet chocolate chips
1 cup butterscotch chips
1 (11 oz) package vanilla wafers, finely crushed
¾ cup confectioners' sugar
½ cup sour cream
2 teaspoons orange zest, grated
¼ teaspoon salt
confectioners sugar

In a medium microwave safe bowl, microwave chips together on medium power (50%) until chips soften, stirring frequently until smooth. Stir in wafer crumbs, ¾ cup confectioners' sugar, sour cream, orange zest and salt. Shape mixture into 1 inch balls. Roll in confectioners' sugar. Store in an air tight container in refrigerator or freezer.

Yield: 5 dozen

Fluffy Marshmallows

2/3 cup confectioners' sugar
2 tablespoons cornstarch
1 cup cold water, divided
2 (.25 oz) packages unflavored gelatin
2 ¼ cup sugar
1 teaspoon vanilla extract

Line an 8 x 8 inch pan with aluminum foil, extending foil over sides of pan; grease foil. Combine confectioners' sugar and cornstarch; set aside. Combine ½ cup water and gelatin; set aside. In a heavy medium saucepan, combine remaining ½ cup water and sugar over medium high heat. Stirring constantly, bring mixture to a boil and boil 2 minutes. Whisk hot sugar mixture into gelatin mixture, blending well. Chill 10 minutes. Beat at highest speed with an electric mixer about 5 minutes or until mixture turns white and becomes thick like meringue. Beat in vanilla. Pour into prepared pan. Chill about 1 hour or until set. Use ends of foil to lift marshmallows from pans. Use a sharp knife dipped in hot water to cut into 2 ½ inch squares; coat with

confectioners' sugar mixture. Store in an airtight container.

Yield: 9

Candy Cane Bark

6 oz chocolate flavor candy coating, chopped
1 (3 oz) bar milk chocolate, chopped
6 oz vanilla flavor candy coating, chopped
3 oz white baking chocolate, chopped
¼ cup crushed peppermint candy canes

Line a baking sheet with foil; set aside. In a microwave safe bowl, combine chocolate candy coating and milk chocolate. Microwave, uncovered, on 100 percent power 2-3 minutes or until softened, stirring once halfway through cooking. Stir until smooth. Pour onto prepared baking sheet; spread into a 10 x 8 inch rectangle. Set aside. In another microwave safe bowl, combine vanilla candy coating and white chocolate. Microwave, uncovered on 100 percent power 2-3 minutes or until smooth. Slowly pour white mixture over chocolate mixture on baking sheet. Use a thin spatula to swirl mixtures. Shake baking sheet gently for even thickness. Sprinkle with crushed candy canes. Chill 30 minutes or until firm. Break candy into pieces. Store in an airtight container. Bring to room temperature to serve.

Yield: 20 servings

Maple Cream Candy

1/2 cup butter
2 tablespoons maple flavoring
1 (16 oz) package powdered sugar
2-3 teaspoons water
1 (12 oz) pkg semi-sweet chocolate chips
1/3 bar paraffin wax
Optional: pecan halves

Cream together butter and flavoring until mixed well; add sugar and mix well. Add water one teaspoon at a time, mixing well until mixture resembles play clay. Pinch off pieces and roll into one-inch balls; flatten and place on a wax paper-lined baking sheet. Refrigerate for at least 30 minutes. Melt chocolate chips and paraffin in a double boiler; stir until blended. Use a toothpick or candy dipper to dip maple candy balls into chocolate, coating completely. Top with pecan halves if desired. Chill until chocolate is set. Store in an airtight container.

Yield: 5-6 dozen

Mock Toffee

10 graham cracker squares
1/3 cup chopped almonds
½ cup packed brown sugar
½ cup butter
1/3 cup miniature semisweet chocolate pieces

Line a microwave-safe 2 quart rectangular baking dish with parchment paper, extending paper over edges of dish. Cover bottom of prepared dish with a single layer of graham crackers, breaking crackers as necessary to fit. Sprinkle crackers with almonds.

In a microwave-safe 4 cup glass measure, combine brown sugar and butter. Microwave uncovered on 100% power for 3 minutes or just until melted, stirring every 30 seconds. Pour over crackers and nuts in dish. (Work quickly because mixture separates). Microwave mixture in baking dish, uncovered for 1 ½ minutes. Sprinkle with chocolate. Chill for 1-2 hours or until chocolate is set. Use parchment paper to lift candy from dish. Break into pieces. Store in an airtight container at room temperature for up to 3 days or freeze for up to 3 months. If frozen, thaw at room temperature for 30 minutes before servings

Yield: 12-16 servings

Creamy Pecan Pralines

1 ½ cup sugar
¾ cup brown sugar, packed
1 cup milk
1/8 teaspoon salt
1/8 teaspoon baking soda
1 tablespoon margarine
1 teaspoon vanilla extract
1 cup chopped pecans

Mix sugars, milk and salt in a large heavy saucepan. Bring to a boil over medium heat; add baking soda and margarine. Cook until mixture reaches the firm-ball stage or 244° - 249° on a candy thermometer. Remove from heat; add vanilla and pecans. Drop onto wax paper by tablespoonfuls. If candy becomes too hard to drop, add a teaspoon of milk to thin. Wrap pralines in squares of wax paper.

Yield: 12-14

Cherry Walnut Balls

1 egg, lightly beaten
½ cup sugar
½ cup finely chopped walnuts
½ cup chopped dates
¼ cup coconut

¼ teaspoon almond extract
¼ teaspoon vanilla extract
Dash salt
18 candied cherries
confectioners sugar

In a large bowl, combine first eight ingredients. Transfer to a greased 8" square baking dish. Bake at 350° for 25 minutes, stirring every 8 minutes. Remove from oven, stir well. Cool. Shape about 1 tablespoon of fruit mixture around each cherry,

forming a ball. Sprinkle with confectioner's sugar. Store in an airtight container at room temperature.

Yield: 18 candies

Ginger Bread People

1 (18.25 oz) box spice cake mix
¾ cup all purpose flour
2 teaspoons ground ginger
2 eggs
1/3 cup vegetable oil
1/3 cup molasses
raisins for eyes
vanilla icing
colorful candies

Preheat oven to 375°. In a large bowl combine cake mix, flour and ginger. Add eggs, oil and molasses. Mix thoroughly with a wooden spoon to form a smooth dough (dough will be soft). Chill for 2-3 hours until firm enough to roll out. Roll dough on lightly floured surface to ¼ inch thickness. Cut with a 4 inch gingerbread person cookie cutter. Place on greased baking sheets. Press raisins in dough for eyes and buttons, if desired. Bake for 8 – 12 minutes or until edges start to brown. Cook on a baking sheet for 5 minutes or until firm. and remove to wire racks and cool completely. Decorate if desired with frosting and an assortment of colorful candies.

Yield: 2 dozen – 4 inch cookies

Peppermint Snowball Cookies

1 cup butter, softened
¾ cup confectioners' sugar, divided
1 ½ teaspoons peppermint extract
2 ¼ cup all purpose flour
¼ teaspoon salt
¾ cup almonds, finely chopped
¾ cup peppermint candies, finely crushed

Beat butter until light; add ½ cup confectioner's sugar and beat until light and fluffy. Stir in peppermint extract. Add flour and salt. Stir in almonds. Shape into walnut-sized balls. Combine

Cookie Connection

crushed candies and remaining ¼ cup confectioners' sugar; set aside. Bake on ungreased baking sheet at 350° for 15 minutes. Immediately after removing from baking sheet, roll in candy mixture. Cool and roll in candy mixture again.

Yield: 4 dozen

Basic Cookie Dough

½ cup butter, softened
½ cup shortening
1 cup sugar
1 teaspoon baking powder
¼ teaspoon salt
1 egg
1 teaspoon vanilla extract
2 ¼ cups all purpose flour

In a large bowl, combine butter and shortening. Beat with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping side of bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Use a wooden spoon to stir in any remaining flour. Shape as desired. Bake at 350° for 12 minutes.

Yield: 3 dozen

Buttermilk Cookies

2 cups brown sugar
1 cup solid shortening
1 teaspoon vanilla extract
2 eggs
2 teaspoons baking soda
1 cup buttermilk
2 teaspoons baking powder

3 ¾ cups all purpose flour

Cream together sugar and shortening, add vanilla and eggs and mix well. Add the soda to the buttermilk, and then add to other ingredients. Sift together baking powder and flour. Add this to the batter a little at a time. Mix well and drop on an ungreased cookie sheet. Bake at 350° for about 12 minutes. Cool and frost.

Yield: 3½ dozen

Cookie Frosting

6 tablespoons butter
2 cups sifted confectioners' sugar
3 tablespoons hot water
1 teaspoon vanilla

Heat butter in a saucepan over low heat until brown. Remove from heat. Add remaining ingredients and beat until smooth.

Gingerbread Ornaments

(Non-edible)

1 cup shortening
1 cup brown sugar, packed
2 cups molasses
1 cup glue (white)
1 tablespoon baking soda
1 tablespoon ground ginger
7 to 8 cups all purpose flour
1 ¾ cup water
3 tablespoons cinnamon
royal icing

Cream shortening with brown sugar; add molasses and glue; set aside. Combine baking soda and ginger with 6 cups flour. Add flour mixture and water alternately to creamed mixture. Add enough remaining flour to make a stiff dough; knead well. Roll to ¼ inch thickness and cut out with a gingerbread cookie cutter; place on an ungreased baking sheet. Bake at 300° for one hour or until golden brown. Repeat with any remaining dough. To thoroughly dry gingerbread people, place them in the oven on oven racks and bake at 100° an additional 3 hours.

Yield: 2 dozen

Royal Icing

2 egg whites
3 cups confectioners' sugar
1 tablespoon lemon juice
¼ teaspoon salt

Combine egg whites, confectioner's sugar lemon juice and salt. Beat at high speed with an electric mixer until blended. Increase mixer speed to high and beat 2 – 3 minutes, or until mixture holds soft peaks.

Yield: 2 cups

Holiday Gumdrops Cookies

1 cup unsalted butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
2 cups quick-cooking oatmeal, uncooked
1 cup flaked coconut
1 cup chopped pecans
1 cup gumdrops, sliced

Blend together butter and one cup of sugar. Stir in eggs and vanilla until well mixed; set aside. Sift together flour, baking powder, baking soda and salt; add to butter mixture and mix well. Stir in the next four ingredients just until mixed; chill dough about one hour. With floured hands, roll dough into 1 ½ inch balls. Place on parchment paper-lined baking sheets. Flatten with the bottom of a drinking glass dipped in sugar. Bake at 375° for 10-12 minutes.

Yield: 3 dozen

Crispy Cookie Wands

3 tablespoons butter
1 (10 oz) package large marshmallows
6 cups crisp rice cereal
waxed paper
16 round white or holiday craft sticks
4 oz white chocolate, coarsely chopped
2 tablespoons whipping cream
colored sprinkles

Melt butter in saucepan over medium-low heat. Add marshmallows; stir until completely melted. Remove from heat; add cereal, stirring until coated. Using a lightly greased spoon, firmly pack cereal mixture in a lightly greased 13 x 9 inch pan. Cool completely in pan. Cut cereal into 16 rectangles. Place rectangles on wax paper. Carefully push a craft stick into 1 short end of each rectangle. Combine white chocolate and cream in the top of a double boiler over hot water. Cook stirring often until smooth. Spoon white chocolate mixture into a 1 quart zipper

bag. (do not seal) Pipe white chocolate over rectangles; decorate with sprinkles.

Yield: 16 cookie wands

Toffee Chipsters

1 (18 oz) package refrigerator sugar cookie dough
1 cup white chocolate chips
1 (8 oz) bag chocolate-covered toffee baking bits, divided

Preheat oven to 350°. Lightly grease cookie sheets. Let dough stand at room temperature about 15 minutes. Beat dough, white chocolate chips and 1 cup of toffee bits in a large bowl with an electric mixer at medium speed until well blended. Drop dough by rounded tablespoonfuls 2 inches apart onto prepared cookie sheets. Press remaining 1/3 cup toffee bits into dough mounds. Bake 10-12 minutes or until set. Cool on cookie sheets 1 minute, remove to wire racks; cool completely.

Yield: 2 dozen

Rum-Pecan Macaroons

1 (16.5 oz) roll refrigerated sugar cookie dough
½ cup flaked or shredded coconut
1 cup chopped pecans
½ teaspoon rum extract
candied red and green cherry halves or pecan halves

Preheat oven to 350°. In a large bowl, break up cookie dough. Stir in coconut, chopped pecans and rum extract. Dough will be stiff. Shape dough into 1 inch balls; place 2 inches apart on ungreased cookie sheets. Press cherry half in the center of each cookie. Bake 9-13 minutes or until edges are golden brown. Immediately remove from cookie sheets.

Yield: 4 dozen

Hawaiian Bars

1 stick butter, melted
1 ½ cups graham cracker crumbs
1 (14 oz) can sweetened condensed milk
1 ½ teaspoon rum extract
2 cups white chocolate chips
1 cup flaked coconut
½ cup chopped macadamia nuts
½ cup dried pineapple

Preheat oven to 350°. Pour butter into a 9 x 13 x 2 inch baking dish, tilting to coat bottom of pan. Sprinkle graham cracker crumbs evenly over butter. Combine sweetened condensed milk and rum extract in a small bowl; pour over crumbs. Top with white

chips, coconut, macadamia nuts and pineapple. Bake 25-30 minutes or until edges are lightly browned. Cut into bars with a serrated knife. Store loosely covered at room temperature.

Yield: 4 dozen

White Chocolate Coconut Cookie

2 ¼ cups all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
2 sticks unsalted butter, softened
½ cup light brown sugar
1 egg
1 cup quick cooking oats
¾ cup grated coconut
1 teaspoon vanilla extract

Frosting:

8 (1 oz) squares white chocolate
½ cup toasted coconut
Preheat oven to 350°. Cream together butter and brown sugar until fluffy and add egg. Combine dry ingredients together and add to creamed mixture, mixing until well blended. Fold in oatmeal, coconut and vanilla. Mix well. The batter will be stiff. Use a small ice cream scoop or a cookie dropper and place dough on ungreased cookie sheet. Bake for 10 minutes and remove to wire rack to cool. Melt white chocolate and place on cookies, adding toasted coconut on top.

Yield: 5 dozen

Lemon Crisps

1 (18.25 oz) package lemon cake mix
1 egg
½ cup butter, melted
2 tablespoons grated lemon zest
granulated sugar

Preheat oven to 350° and grease baking sheets. In a large mixing bowl, combine cake mix, egg, melted butter and lemon zest. Mix with a wooden spoon until well blended. Shape dough into 1 inch balls. Roll in granulated sugar. Place on prepared baking sheets, 2 inch apart. Press flat with bottom of a glass dipped in sugar. Bake, one tray at a time, for 10-12 minutes or until lightly browned around edges. Cool on baking sheet for 1 minute or until firm, and then remove to wire racks and cool completely.

Yield: 4 dozen

Chocolate Pecan Cookies

1 (18.25 oz) white cake mix
½ cup butter, melted
2 eggs
1 teaspoon vanilla extract
1 ½ cups semi sweet chocolate chips
1 ¼ cups coarsely chopped pecans

Preheat oven to 375° and grease baking sheets. In a large mixing bowl, combine cake mix, melted butter, eggs and vanilla. Beat on low speed for one minute or just until smooth. Stir in chocolate chips and nuts. Drop by rounded tablespoonfuls onto prepared baking sheets, 2 inches apart. Bake for 15 minutes. Cool on baking sheet for one minute or until firm, and then remove to wire racks and cool completely.

Yield: 4 ½ dozen

Crunchy Chocolate Toffee Cookies

1 (18.25 oz) box devil's food cake mix
2 eggs
½ cup vegetable oil
1 cup semi sweet chocolate chips
¾ cup chopped nuts
¾ cup crunchy toffee bits

Preheat oven to 375° and grease baking sheets. In a large mixing bowl, combine cake mix, eggs and oil. With a wooden spoon or on low speed of a mixer; mix for 1 minute or until well blended. Dough will be stiff. Stir in chocolate chips and toffee bits. Drop dough by rounded tablespoonfuls onto prepared baking sheets, 2 inches apart. Bake for 12 minutes or until firm around the edges. Cool for one minute and then remove to wire racks and cool completely.

Yield: 4 dozen

Cranberry Coconut Oatmeal Cookie Mix

½ cup sugar
2/3 cup firmly packed light brown sugar
½ cup quick cooking oats
1 ½ cups all purpose flour
1 teaspoon baking powder
½ cup dried cranberries
½ cup sweetened flake coconut
½ cup chopped pecans

In a 1 quart glass jar, layer ingredients in order listed, pressing each layer down firmly before adding the next ingredient.

Cranberry Coconut Oatmeal Cookies

1 (1 quart) jar cranberry coconut oatmeal cookie mix
½ cup butter, softened
1 large egg
1 teaspoon vanilla extract

Preheat oven to 350°. Line baking sheets with parchment paper. In a large bowl, combine cookie mix, butter, egg and vanilla, stirring until combined. Roll dough into 1 inch balls. Place on baking sheets and bake for 12-14 minutes or until lightly browned. Let cool on pans for two minutes. Remove to wire racks and cool completely. Store in airtight containers.

Yield: 3 dozen

Chocolate-Coconut Cake Squares

1 (18.5 oz) package chocolate cake mix
1 (15 oz) can cream of coconut
1 (16 oz) package frozen whipped topping, thawed
Optional: chocolate shavings

Bake cake in a 9 x 13 pan according to package directions. Poke holes in cake with handle of a wooden spoon; pour cream of coconut into holes and let cool completely. Spread with whipping topping and sprinkle generously with chocolate shavings if desired.

Yield: 10-12 servings

Chocolate Peanut Butter Cookie Mix

¾ cup sugar
½ cup firmly packed brown sugar
1 ¾ cups all purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ cup semi sweet chocolate chips
½ cup peanut butter morsels
½ cup chopped pecans

In a 1 quart glass jar, layer sugar and brown sugar, pressing down each layer. In a small bowl, combine flour, baking powder and baking soda. Spoon over brown sugar, pressing down firmly. Layer chocolate chips, peanut butter chips and pecans over flour mixture.

Chocolate Peanut Butter Cookies

1 (1 quart) jar chocolate peanut butter cookie mix
½ cup butter, softened
1 large egg
1 teaspoon vanilla extract

Preheat oven to 350°. Line baking sheets with parchment paper. In a large bowl, combine cookie mix, butter, egg and vanilla. Stir until well combined. Roll dough into 1 inch balls and place on baking sheets. Bake 12-14 minutes, or until lightly browned. Let cool on pans for 2 minutes. Remove to wire racks and cool completely. Store in airtight containers.

Yield: 3 dozen

Ultimate Oatmeal Cookies

2 ½ stick butter, softened
½ cup sugar
1 ½ cups light brown sugar, packed
1 ½ teaspoon vanilla extract
1 ½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
4 tablespoons honey
1 teaspoon baking soda
3 eggs
2 cups whole wheat flour
3 cups quick cooking oats, uncooked
½ cup raisins
¼ cup dried cranberries
½ cup white chocolate chips
¼ cup chopped pecans

Cream together butter and sugars; add vanilla, cinnamon, nutmeg, salt, honey baking soda and eggs. Beat until smooth and thoroughly combined. Blend in flour, oats, raisins, cranberries, chocolate chips and nuts. Drop by tablespoonfuls on an ungreased baking sheet. Bake at 350° for 12-14 minutes or until golden.

Yield: 3 dozen

Praline Cheesecake Bars

Crust:

1 cup graham cracker crumbs
¼ cup butter, melted
2 tablespoons sugar

Filling:

½ cup firmly packed brown sugar
2 (8 oz) packages cream cheese, softened
2 tablespoons all-purpose flour
¼ cup sour cream
1 egg
1 ½ teaspoons vanilla
1/3 cup caramel dip or caramel apple dip

Topping:

½ cup caramel dip or caramel apple dip
½ cup chopped pecans

Heat oven to 350°. Line 8 or 9 inch square baking pan with aluminum foil extending foil over edges. Butter foil; set aside. Combine all crust ingredients in large bowl and mix well. Press into prepared pan. Combine brown sugar, cream cheese and flour in large bowl; beat at medium speed until creamy Add sour cream, egg and 1 ½ teaspoons vanilla; continue beating until well mixed. Add 1/3 cup caramel dip; until well mixed. Spread filling over crust. Bake for 40-50 minutes let cool 15 minutes. Meanwhile, combine ½ cup caramel dip and pecans in small bowl; spread over cheesecake. Refrigerate at least 4 hours. Lift bars from pan using foil ends and cut into bars. Store refrigerated. *Yield: 3 dozen*

Frosty Snowballs

1 cup butter, softened
1/3 cup sugar
1 tablespoon water
1 teaspoon vanilla extract
2 ¼ cups all-purpose flour
1 cup chopped pecans
1 cup powdered sugar, divided
sugar sprinkles in three colors

Blend butter with a hand mixer for 30 seconds; add sugar. Stir in water and vanilla until well combined; mixing in flour and pecans. Shape dough into one inch balls and place on ungreased baking sheets. Bake at 325° for 20 minutes; cool. Place 1/3 cup powdered sugar into each of 3 bowls; add sprinkles to each bowl. Gently roll cookies in mixture.

Yield: 3 dozen

Cranberry Wafers

1 ¼ cups sugar
½ cup margarine, softened
½ cup fat-free orange yogurt
2 egg whites, beaten
½ tsp vanilla extract

1 cup sweetened dried cranberries, chopped
2 cups quick long cooking oats, uncooked
1 ½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
¼ cup powdered sugar

Beat sugar and margarine in a bowl until creamy. Add yogurt, egg whites, vanilla and cranberries; beat well and set aside. Combine oats, flour, baking powder and baking soda in a separate bowl.

Gradually add to cranberry mixture; stir well. Cover and chill for 1-3 hours. With lightly floured hands, shape dough into one inch balls. Place 3 inches apart on baking sheets sprayed with non-stick spray. Flatten with the bottom of a glass dipped in sugar. Bake at 375° for 10-12 minutes. Cool for 2 minutes on baking sheets; remove to wire rack. Sift powdered sugar over warm cookies; cool completely.

Yield: 4 dozen

Gracious Gifts

Hot Smoky Pecans

½ cup butter
2 tablespoons soy sauce
1 teaspoon Worcestershire sauce
½ teaspoon hot sauce
2 cups pecan halves

Stir together all ingredients; spread pecans in a single layer in a jellyroll pan. Bake at 200° for 25 minutes or until roasted, stirring 3 times.

Yield: 2 cups

Party Mix

¼ cup butter, melted
¼ cup Parmesan cheese
¼ teaspoon garlic powder
¼ teaspoon celery salt, (optional)
1 (22 oz) can mixed nuts
5 cups graham flavored cereal squares

Combine melted butter, cheese and seasonings in a bowl, stirring in nuts until well coated. Spread nuts on a baking sheet. Bake at 350° for 15 minutes. Remove from oven and add cereal, mixing well. Cool completely.

Yield: 9 cups

Strawberry Fudge

3 cups sugar
¾ cup butter
5 fluid ounces evaporated milk
12 (1 oz) squares white chocolate
1 (10 oz) package strawberry marshmallows
1 cup chopped pecans
1 teaspoon strawberry flavoring

Line a 9 inch pan with aluminum foil, allowing foil to hang over edges. In a heavy saucepan, combine

sugar, butter and evaporated milk. Bring to a boil over medium heat; stirring frequently. Continue to cook until mixture reaches 234° on a candy thermometer. Add white chocolate, marshmallows, pecans and vanilla, stirring to combine. Pour into prepared pan. Cool at least 4 hours. When set pull up on excess foil to remove fudge from pan. Peel back foil and cut into 1 inch squares.

Yield: 60 pieces

Bird Feeder

1 (1 oz) box plain gelatin
6 cups (48 oz bag) bird seed
Bundt pan
Nonstick cooking spray
Twine for hanging

In a large bowl, combine 3 (.25 oz) envelopes of gelatin with 6 tablespoons of cold water. Let stand for 1 minute. Add 1 cup of boiling water and stir until gelatin is completely dissolved. Gradually add 6 cups of birdseed to the mixture, stirring to combine. Spray the inside of the Bundt pan with nonstick cooking spray. Pour the birdseed mixture into the Bundt pan, and press it down firmly. Place it in the refrigerator for several hours, or until it is completely set. Remove wreath from the pan, tie several lengths of twine or raffia around it, and suspend it from a tree branch that you can see from inside your home.

Yield: 1 wreath

Sweet Stuff

1 (13.5 oz) box Rice chex cereal
1 cup broken pecans
¾ cup butter
1 2/3 cup brown sugar
1/3 cup granulated sugar
¼ teaspoon baking soda

In a large microwave bowl, mix the cereal and nuts together. Melt the butter in a small saucepan, adding sugars and mixing well. Bring to a boil and add baking soda. Pour the butter mixture over the cereal mixture. Microwave for 5 minutes, stirring well after each minute. Spread out on waxed paper and cool. Cool in an airtight container.

Yield: 8-10 servings

Candied Popcorn

8 cups popcorn, popped
3 cups corn puff cereal
2 cups corn chips slightly crushed
16 oz. white chocolate

In large mixing bowl, toss together popcorn, cereal and corn chips. Melt chocolate and carefully pour over popcorn mixture; toss to coat evenly. Spread on wax paper for 3-4 hours to dry.

Yield: 12 cups

Pretzel Snowflakes

1 (10 oz) package vanilla flavored candy coating, chopped
54 tree-shaped pretzels
decorating sugar, edible glitter or other small candies
6 (12 inch) pieces of ribbon

Line 2 cookie sheets with waxed paper. Place candy coating in medium microwave bowl. Microwave uncovered on high for 45 seconds; stir until melted and smooth. If necessary, microwave 20 seconds longer. To make each snowflake, place 6 pretzels, stems toward center and bottom points touching, in a circle on a waxed paper-lined cookie sheet.

One pretzel at a time, hold tip of tree and dip in melted candy coating; let excess drip back into bowl. Place pretzels in circle. To form top layer of each snowflake, dip 3 additional trees, one at a time, in candy coating. Place on top of first layer of pretzels with tips of 3 pretzels touching in center between pretzels in first circle. Drizzle tops of tree with coating. (Reheat candy coating in microwave for a few seconds if it gets too cool to dip or drizzle) Before coating sets, sprinkle each snowflake with decorator sugar. Refrigerate about 5 minutes or until coating is firm. Thread ribbon through 1 opening in tree; tie to form loop. To keep melted chocolate or candy coating warm enough for easy dipping, place the container on a warming tray or on a towel covered heating pad.

Yield: 6 snowflakes

Caramel Corn

6 cups popped microwave popcorn
½ cup toasted slivered almonds, if desired
¾ cup packed brown sugar
½ cup butter
2 tablespoons water
2 tablespoons light corn syrup
1/8 teaspoon salt
¼ teaspoon baking soda

Heat oven to 300°. Spread popcorn in an ungreased 15 x 10 x 1 inch pan. Sprinkle almonds over popcorn. In a 4 quart saucepan, mix brown sugar, butter, water, corn syrup and salt. Heat to boiling over medium heat. Boil 2 minutes, stirring constantly. Remove saucepan from heat. Stir in baking soda until well mixed. Immediately pour mixture over popcorn and almonds; toss until coated. Bake 15 minutes. Stir; bake 15 minutes longer. Stir; bake 5 minutes longer. Immediately spread on foil or waxed paper. Cool 30 minutes before serving

Yield: 6 cups

Christmas Jam

3 cups cranberries
1 orange, peeled and seeded
1 (10 oz.) package frozen, sliced strawberries, slightly thawed
¼ teaspoon ground cloves
¼ teaspoon cinnamon
4 cups sugar
½ cup water
1 pouch liquid fruit pectin

Combine cranberries and orange quarters in a food processor, pulse until coarsely chopped. Add strawberries, cloves and cinnamon, process until mixture is finely chopped. Stir together fruit mixture, sugar and water in a large saucepan until well blended. Stirring constantly over low heat, cook for 2 minutes. Increase heat to high and bring mixture to a rolling boil again and stir in fruit pectin, stirring constantly, boil for one minute. Remove from heat, skim off foam. Immediately pour into 6 hot sterilized half pint jars. Adjust caps and process for 10 minutes in a boiling water bath.

Yield: 6 half-pints

Take Along Snack Mix

1 tablespoon butter or margarine
2 tablespoons honey
1 cup toasted oat cereal, any flavor

½ cup broken pecans
 ½ cup thin pretzel sticks, broken in half
 ½ cup raisins
 1 cup M&M chocolate mini baking bits

In a large heavy skillet over low heat, melt butter, honey and stir until blended. Add cereal, nuts,

pretzels and raisins; stir until all pieces are evenly coated. Continue cooking over low heat 10 minutes, stirring frequently. Remove from heat and immediately spread on waxed paper to cool. Add M&M baking bits. Store in tightly covered container.

Yield: 3 cups

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Praline Cheesecake Bars
Frosty Snowballs
Cranberry Wafers

Gracious Gifts

22-23

Hot Smoky Pecans
Party Mix
Strawberry Fudge
Bird Feeder
Sweet Stuff
Candied Popcorn
Pretzel Snowflakes
Caramel Corn
Christmas Jam
Take Along Snack Mix

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