

The background of the entire page is a vibrant winter illustration. At the top, a string of colorful triangular bunting (yellow, orange, red, purple, blue) hangs across the frame. Below it, a white, snow-like border separates the top from the main text area. The text is centered in this white area. Below the text, the illustration continues with a dense cluster of colorful, multi-story houses in shades of red, orange, yellow, and brown. Some houses have snow on their roofs and windows. Several tall, blue, conical evergreen trees are scattered among the houses. In the foreground, a snowy landscape features two snowmen, a small sled, and a sign that reads "MERRY CHRISTMAS NEW YEAR". The sky is a deep blue with white snowflakes and small, colorful swirls.

EMILY MARCH

*and friends*

Recipe  
Exchange

2016



# Sweet Potato Pie

From the kitchen of Emily March

3 C. mashed sweet potatoes

1 C. sugar

2 eggs

1 tsp. vanilla

1/2 C. melted butter



Topping:

1 C. brown sugar

1/3 C. butter (not melted)

1 C. nuts

1/3 C. flour

Preheat oven to 350°. Mix first five ingredients together. Mix well. Spread mixture into 9x13 pan.

Combine ingredients for topping in a separate bowl. Sprinkle topping on top of mixture.

Bake 30 minutes.



# Reindeer Munch

From the kitchen of Doris Abramson

## Ingredients

- 12 cups popped popcorn
- 1½ cups Lightly Salted Mixed Nuts
- ½ cup butter
- 2 cups light brown sugar, packed
- ¼ cup honey
- ¼ teaspoon salt
- 1 teaspoon Pure Vanilla Extract
- 12 ounces chocolate chips
- 3.5 ounces European Dark Chocolate



## Instructions

1. Preheat oven to 250 degrees. Lightly grease two baking pans; set aside.
2. In a large bowl, combine popcorn and mixed nuts.
3. In a medium saucepan melt butter. Add brown sugar, honey and salt; bring to a boil while stirring constantly. Boil for about 5 minutes, stirring occasionally. Stir in vanilla.
4. Quickly (but carefully) pour sugar mixture over popcorn mixture and stir with a wooden spoon until well coated.
5. Spread mixture in a single layer on baking pans. Put in the oven and bake for 30 minutes. Meanwhile, melt chocolates separately in a double boiler or in the microwave.
6. Take baking pans out of the oven and place on wire racks to cool. Drizzle melted chocolate over popcorn mixture. To make it easy to drizzle the chocolate, pour chocolate into a ziploc bag, put on some gloves, cut one of the corners, and lightly squeeze the bag.
7. Cool until chocolate hardens. Break apart and store in an airtight container.

# Key Lime Bread Recipe

From the kitchen of Joan Hallford

## Ingredients

- 2/3 cup butter, softened
- 2 cups sugar
- 4 large eggs
- 2 tablespoons grated lime peel
- 2 tablespoons Key lime juice
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 1 cup chopped walnuts



## Glaze:

- 2/3 cup confectioners' sugar
- 1 to 2 tablespoons Key lime juice

## Directions

1. Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs. Beat in lime peel, juice and vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture alternately with milk, beating well after each addition. Fold in walnuts.
2. Transfer to two greased 9x5-in. loaf pans. Bake 50-55 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans to wire racks.
3. Combine confectioners' sugar and enough lime juice to achieve desired consistency; drizzle over warm bread. Cool completely.
4. **Freeze option:** Do not make glaze. Securely wrap cooled loaves in plastic wrap and foil, then freeze. To use, thaw at room temperature. Prepare glaze as directed. Yield: 2 loaves



# Pineapple Sunshine Cake

From the kitchen of Felicia Tunis

## Cake:

1 box yellow cake mix

4 eggs

½ cup oil (I used vegetable oil)

1 (8 oz) can crushed pineapple with juice

## Frosting:

1 (8 oz) container whipped topping, thawed

1 small box instant vanilla pudding

1 (8 oz) can crushed pineapple with juice



## INSTRUCTIONS

Preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray.

In a large bowl, combine cake mix, eggs, oil, and 1 can of crushed pineapple with the juice. Mix well.

Pour into prepared baking pan and bake for 25-30 minutes, or until toothpick inserted in center of cake comes out clean. Allow to cool completely on a wire rack.

In a medium sized bowl, fold together whipped topping, box of vanilla pudding, and 1 can crushed pineapple with the juice. Spread over the top of cooled cake. Enjoy!

## NOTES

\*I reserve a small amount of pineapple from the can used for the frosting to sprinkle on at the end. This is optional, though!





# Easy White Chocolate Party Mix Recipe

From the kitchen of Joan Hallford

I get rave reviews every time I prepare this crispy combo of cereal, popcorn, pretzels, nuts and candies. Coated in white chocolate, this mix is great for meetings, parties and gift giving. —Rose Wentzel, St. Louis, Missouri

TOTAL TIME: Prep: 10 min. + standing Cook: 5 min. YIELD: 36 servings

## Ingredients

- 16 cups popped popcorn
- 3 cups Frosted Cheerios
- 1 package (10 ounces) fat-free pretzel sticks
- 2 cups milk chocolate M&M's (about 12 ounces)
- 1-1/2 cups pecan halves
- 1 package (8 ounces) milk chocolate English toffee bits
- or brickle toffee bits
- 2 packages (10 to 12 ounces each) white baking chips
- 2 tablespoons canola oil

## Directions

1. In a large bowl, combine the first six ingredients. In a microwave or heavy saucepan over low heat, melt baking chips with oil; stir until smooth.
2. Pour over popcorn mixture and toss to coat. Immediately spread onto two baking sheets; let stand until set, about 2 hours. Store in airtight containers. Yield: 9-1/2 quarts.



# Pumpkin Pecan Pie

From the kitchen of Lola Frizdhoff

1 unbaked pie crust

Pumpkin filling:

1 1/4 cups solid pack pumpkin

1/3 cup sugar

1-- egg

2 tablespoons half-and-half

2 teaspoons vanilla extract

3/4 teaspoon pumpkin pie spice (I use a 1/2 tsp. Wolf is not too crazy about spices)

1/4 teaspoon salt

Pecan filling:

3/4 cup light corn syrup

2/3 cup sugar

2-- eggs

2 teaspoons vanilla extract

1/4 teaspoon salt

1 1/2 cups pecan halves



Instructions:

Preheat the oven to 350F.

Line pie pan with crust ,set aside.

To prepare the pumpkin filling, combine pumpkin, sugar, egg, half-and-half, vanilla extract, pumpkin pie spice and salt in a bowl. Whisk until smooth.

To prepare the pecan filling, combine corn syrup, sugar, eggs, vanilla extract and salt in a bowl; whisk well. Stir in pecans.

Pour pumpkin filling into bottom of Crust. Gently spoon pecan filling over pumpkin.

Bake on a baking sheet 65 to 70 minutes, until the tip of a knife inserted into the center comes out clean. Transfer to a wire rack and let cool 1 hour. Chill at least 3 hours before serving. We like it with whipped cream , enjoy ! Lola



# Foot-Proof Fudge

From the kitchen of Eileen Aberman-Wells

1 can (14 oz.) sweetened condensed milk

3 cups semi-sweet chocolate chips

Dash of salt

1/2 to 1 cup chopped nuts (optional)

1-1/2 teaspoons vanilla extract

Line 8 or 9 inch square pan with buttered wax paper; set aside.

In heavy saucepan, melt chips with sweetened condensed milk and salt. Remove from heat. Stir in nuts, if desired, and the vanilla. Spread evenly into prepared pan.

Chill 2 hours and cut into squares.

Store in refrigerator.

Marshmallow Fudge: Omit nuts.

Stir 2 tablespoons butter in with vanilla.

Fold in 2 cups miniature marshmallows.

Proceed as above.

Peppermint: Add a bag of mint flavored chips or crushed candy canes instead of nuts.





# Triple Chocolate Scones

From the kitchen of Doris Abramson

## INGREDIENTS

Servings: 8 scones

2/3 cup heavy cream  
1 large egg, lightly beaten  
1 teaspoon pure vanilla extract  
1 3/4 cups all purpose flour  
1/4 cup Dutch-processed unsweetened cocoa pov  
1/2 cup granulated sugar  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/3 cup cold unsalted butter, cut into small piece  
2/3 cup dark chocolate chips

## For glaze (optional)

1/4 cup cocoa powder  
1/2 cup powdered sugar  
3 tablespoons milk

## PREPARATION

1. Preheat the oven to 375F/190C and place rack in center of oven.
2. In a small bowl whisk together heavy cream, egg, and vanilla extract.
3. In a large bowl, whisk together flour, cocoa powder, sugar, baking powder and salt.
4. Using a pastry blender or two knives, cut the butter into the flour mixture until it resembles coarse crumbs. Stir in the chocolate chips. Add the cream mixture and stir just until the dough comes together (add more cream and/or flour as necessary).
5. Transfer the dough to a lightly floured surface and knead a few times. Shape the dough into a 7-inch round and cut into eight wedges. Place them on the baking sheet.
6. Bake for about 20 minutes or until they are firm around the edges but a bit soft in the center. A toothpick inserted into the center of a scone will come out clean. Cool on a wire rack.
7. Drizzle with glaze (optional).
8. Enjoy





# Vanilla Cream Cheese Frosting

From the kitchen of Alisha Collins

1 8-ounce package cream cheese, softened

1/4 cup (1/2 stick) butter, softened

2 tablespoons sour cream

2 teaspoons vanilla

1 16-ounce box confectioners' sugar (10x)

Cream together the softened cream cheese, butter, sour cream and vanilla until light and fluffy on medium speed. Gradually blend in the powdered sugar until the frosting is smooth. Frost desired cake or cupcakes.

# Red Velvet Cupcakes

From the kitchen of Alisha Collins

2 1/2 cups flour  
1/2 cup unsweetened Cocoa powder (I used 3/4 cup)  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 cups sugar  
1 cup (2 sticks) room temperature butter  
4 eggs (room temperature)  
1 cup sour cream  
1/2 cup buttermilk  
1 10z bottle red food coloring  
2 teaspoons vanilla extract



Preheat oven to 350 degrees. Line 30 muffin cups with paper liners. In a separate bowl whisk together the flour, cocoa powder, baking soda, and salt and set aside. Use an electric mixer on medium speed to cream the butter and sugar together until light and fluffy (about 5 minutes). Beat in the eggs one at a time. Mix in sour cream, buttermilk, food coloring and vanilla. Gradually beat in flour mixture on low speed until mixed in. Spoon batter into muffin cups filling 2/3 full. Bake for 20 to 25 minutes or until toothpick comes out clean. Cool in pan on wire racks for 5 minutes, then remove from pans to finish cooling before frosting.

I used self-rising flour instead of the baking soda and salt with all-purpose flour. You can also 1 cup of regular milk and 1 tablespoon of white vinegar or lemon juice, letting them set for 5 minutes before use for the buttermilk. You can also bake in cake pans just adjust baking times accordingly.



# Rosie's Zucchini Bread or Cake

From the kitchen of Rosie Fanelli

In a bowl, beat 3 eggs until full.

Beat in:     2 c. sugar  
                 1 c. canola oil  
                 1 Tbsp. Vanilla

Beat until thick and lemon colored. Stir in 2 cups of peeled, coarsely grated and loosely packed zucchini.

Add 2 cups sifted flour with 1 Tbsp. cinnamon, 2 tsp. baking soda, 1 tsp. salt, and 1/4 tsp. baking powder. Fold 1 cup chopped nuts.

Pour into 2 greased and floured bread pans, or you can bake in tube pan.

Bake for 1 hour in 350° oven or until done. Cool in pan for 10 minutes, then remove.



# Chocolate Noodle Candy

From the kitchen of Jill Eshenbaugh

2 12 OZ PKGS SEMI-SWEET CHOCOLATE CHIPS

2 12 OZ PKGS BUTTERSCOTCH CHIPS

3 CUPS DRY ROASTED PEANUTS

3 CUPS CHINESE NOODLES (THE CRISP ALREADY COOKED ONES)

MELT CHIPS TOGETHER, STIRRING CONSTANTLY

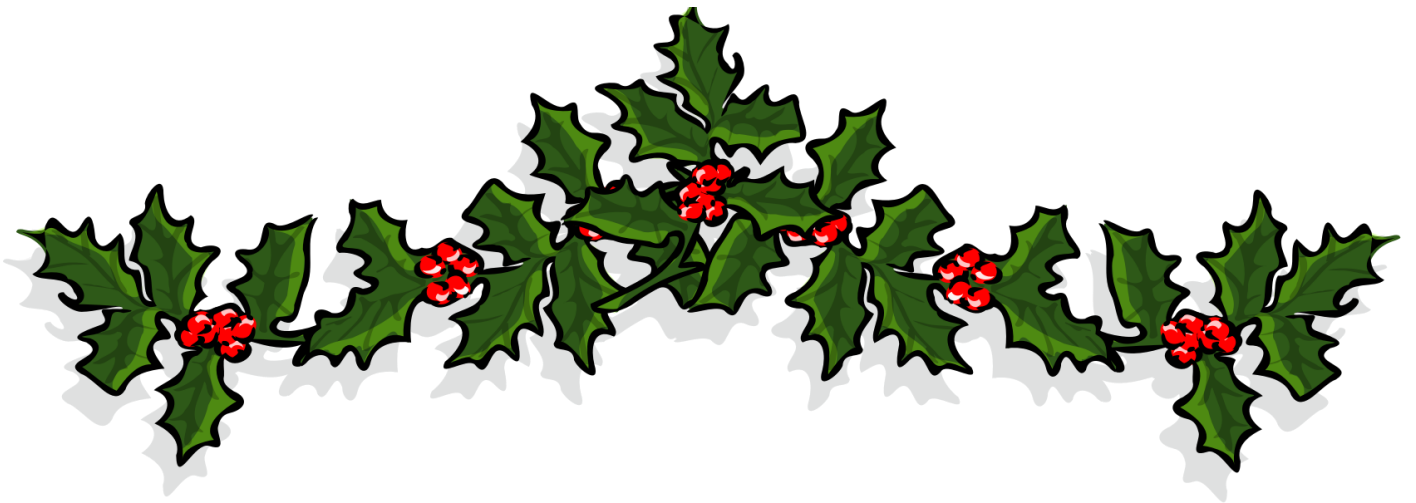
ADD PEANUTS AND NOODLES. MIX THOROUGHLY

DROP BY TEASPOONFUL ONTO COOKIE SHEET LINED WITH WAX PAPER

CHILL 15 MINUTES IN REFRIGERATOR UNTIL SET.

MAKES 6 DOZEN

CAN BE FROZEN FOR LONGER STORAGE





# Candied Walnuts/Pecans

From the kitchen of Evelyn Finney

Serving: 1 cup

## Ingredients

1 cup walnut halves/pieces (you can also use this recipe for candied pecans)  
1/4 cup white granulated sugar  
1 Tbsp butter  
Cayenne pepper (optional)



## Instructions

1. Heat a medium nonstick skillet over medium heat, add 1 cup walnuts, 1/4 cup granulated sugar and 1 Tbsp butter. Sprinkle in a little cayenne if you want a bit of a kick.
2. Heat over medium heat for 5 minutes, stirring frequently so your mixture doesn't burn (especially towards the end). When the sugar mixture starts melting, stir constantly until all sugar is melted and nuts are coated.
3. Transfer immediately onto a sheet of parchment paper and separate the nuts right away. Using two spatulas will make this task go faster. You don't want to give the nuts a chance to turn into a wad of inseparable delicious goodness unless you are the only person who will be enjoying the wad. Seriously, move quickly from the time the nuts are coated until they are separated out on the parchment paper.
4. Once the coating hardens (57 minutes), you can transfer them to a bowl and enjoy!

Recipe by Natas



# Chocolate Cream Cheese Croissant Bake

From the kitchen of Doris Abramson

## INGREDIENTS

Servings: 10-12

2 (10 to 13 ounce) package mini croissants, chopped

2 (8 ounce) packages cream cheese, softened

1 cup brown sugar

2 egg

1 teaspoon vanilla

1 1/2 cup milk

2 cups semisweet chocolate chips

## PREPARATION

1. Preheat oven to 450°F/230°C.
2. Open 2 (or 3, depending on the size of your baking pan) prepackaged crescent dinner rolls and chop them into 2 cm balls.
3. Spray a medium-large baking pan with cooking spray and place the balls in the pan.
4. Sprinkle chocolate chips evenly over the dough.
4. In a large bowl, whisk cream cheese until smooth and creamy, add sugar, eggs, and vanilla, and whisk together until mixed. Slowly add milk to develop a more liquid consistency without curdling the cream cheese.
5. Pour cream cheese mixture evenly over dough then let sit for 20 minutes (optional)
6. Bake for 45-50 minutes, or until middle is cooked through.
7. Cool for 10 minutes.
8. Garnish with a nice scoop of vanilla ice cream, and enjoy!





# Brandied Cranberries

From the kitchen of Jan Roof

4 C. fresh cranberries

2 C. sugar

1/3 C. fruit brandy



Combine cranberries, sugar, & brandy, mixing well. Place mixture in a 9x13 baking dish. Cover with foil & bake in a preheated 300 degree oven for 1 hour. Refrigerate before serving. Serves 8. We use apricot brandy.





# Rag-Top Apple Tart

From the kitchen of Maurgen Mac Farland-Krainaker

Prep time: 20 minutes – Total time: 1 hour 40 minutes

Serves 8

1 box (15 oz.) refrigerated pie crusts

Filling:

4 cups thinly sliced peeled apples (approx. 3)

1/2 cup sugar

1/4 cup all-purpose flour

1 teaspoon ground cinnamon

Topping:

1/3 cup sugar

1/2 teaspoon ground cinnamon

Soften 1 pie crust as directed on box. Heat oven to 400 degrees.

Meanwhile, in medium bowl, mix 1/3 cup sugar and 1/2 teaspoon cinnamon. Do not unroll second crust. Cut rolled crust, while cold, lengthwise in half. Cut into 1/4 inch slices. Separate pieces and toss with sugar mixture. Set aside. (I did this in a zip lock bag and refrigerated over night.)

Place softened crust in a 10-inch tart pan with removable bottom; press inn bottom and up side of pan. Trim edge if necessary. In large bowl, mix filling ingredients until apples are well coated. Spoon into crust-lined pan. Sprinkle cut-up crust mixture evenly over apples in pan. (Before I put the topping on the apples, I sprinkled approx 2 teaspoons of sugar and a sprinkling of cinnamon.)

Bake 45-50 minutes or until apples are tender and crust is deep golden brown. Cool 1 hour before serving. (It is good with ice cream on top.)





# Avacado Souffle



From the kitchen of Art Pearson

A cold sweet soufflé with natural un-fussed elegance. A lovely desert for a formal menu and the making of a simple one.

2 avocados, pureed with 1/4 cup lime juice

1 envelope unflavored gelatin

3/4 cup white sugar

1/8 tsp. salt

4 eggs, separated

1/4 cup water

3 Tbsp. light rum

1 cup heavy cream, whipped

Rum Cream\*

Combine gelatin, 1/2 cup sugar and salt in top of double broiler. Beat egg yolks with water; add to gelatin. Stir over boiling water until gelatin is dissolved, about 5 minutes. Remove from heat; stir in rum and avocado puree. Cool until mixture mounds slightly when dropped from a spoon. Beat egg whites until foamy; gradually beat in remaining 1/4 cup sugar until stiff, but not dry. Fold with whipped cream into gelatin mixture. Pour into 1-quart soufflé dish. Chill until firm. This may also be poured into individual sherbet, champagne or dessert dished before chilling. Serve with Rum Cream.\*

Yield 6-8 servings.

\*Rum Cream

1/2 cup heavy cream

1Tbsp. light rum

Whip together – a little sugar may be added to taste.



# Coconut Macaroons with Mini Chocolate Chips



From the kitchen of Julie Mc Donough



## INGREDIENTS

3/4 cup egg white (5 large)

2/3 cup granulated sugar

10 ounces sweetened flaked coconut

1/2 teaspoon almond extract

1/4 teaspoon vanilla extract

1 pinch salt

1/3 cup miniature chocolate chips



## DIRECTIONS

In a heavy saucepan combine egg whites, salt, sugar and coconut flakes and cook over medium-low heat, stirring frequently until all the ingredients combine together, about 12-15 minutes. The mixture should be sticky and moist, not dry.

Remove from heat and stir in the almond and vanilla extracts.

Set aside on a dish and let it cool in the refrigerator about 30 minutes.

Stir in chocolate chips.

Preheat the oven to 300°.

Using a tablespoon, scoop tightly packed tablespoonfuls onto a baking sheet covered with a silpat or parchment paper.

Bake 27-30 minutes or until golden. YIELD 24 Cookies





# Rosie's Potato Chip Cookies

From the kitchen of Rosie Fanelli

2 sticks butter

1/2 c. sugar

1/2 c. crushed potato chips (best to use Jay's with no salt)

1/2 c. chopped walnuts (I use the walnut chips.)

1 1/2 c. flour

Powdered sugar

Cream sugar and butter, add flour (1/4 c. at a time), add potato chips and nuts.

Roll into small balls, place on ungreased cookie sheet and slightly flatten with a fork.

Bake in 350° oven 10-12 minutes or until golden brown.

Let cook and sprinkle with powdered sugar.

One recipe makes about 32-36 cookies (depending on the size of balls).



# Lemon Olive Oil Biscotti

From the kitchen of Sandy Pochapin

*Makes 15 large biscotti*

While olive oil isn't a standard baking ingredient, when used correctly the flavor can really enhance your baked goods. One of my favorite flavor pairings for olive oil is lemon (and other citrus flavors). These cookies have an amazing but subtle fruity flavor, thanks to this lovely flavor combination.

3/4 cup extra-virgin or light olive oil

3/4 cup sugar

Zest of 1 lemon

2 tablespoons lemon juice

1 teaspoon vanilla extract

1 1/2 teaspoons baking powder

Pinch of salt

2 eggs

2 1/4 cups flour

1. Preheat oven to 350° F. Line a baking sheet with parchment paper; set aside.
2. In the bowl of an electric mixer, on medium speed, beat together olive oil, sugar, and lemon zest until smooth. Add lemon juice, vanilla, baking powder, salt, and eggs. Beat until combined and creamy.
3. Add flour; beat on low until just combined. The dough will be loose and sticky.
4. Form the dough into a long, narrow log along the length of the prepared baking sheet (it will spread along the width, so don't make it too wide). It is easiest to do this with slightly damp hands. Bake for 25 minutes. Remove from the oven; allow to cool for about 5 minutes.
5. Slice the log into diagonal slices about 1/2-inch wide. Lay the slices cut side up, on the baking sheet; bake for 15 minutes. Turn slices over; bake an additional 10 minutes.





# Buckeyes (Peanut Butter Balls)

From the kitchen of Jenzell Klavenga

## Ingredients

3 pounds powdered sugar

4 sticks butter (I prefer Parkay, it's nice and soft)

3 cups peanut butter (I prefer JIF)

Teaspoon vanilla (optional)

1 package semisweet chocolate chips

1 package milk chocolate chips (you can use only semisweet if you choose)

Bar of paraffin wax

Set the butter out to soften. Mix with peanut butter until smooth. Better use your hands! Add vanilla. This is totally up to you, I make it with and without and turns out well both ways. Slowly add the powdered sugar and keep mixing. Usually it does not take the full three pounds of powdered sugar, just keep mixing until you can roll it into a ball and its not sticky but not falling apart. If its falling apart, add a little peanut butter.

Roll into balls, the size is totally up to you. The smaller the ball, the more the recipe makes. You can end up with 200 balls or 400 depending on how big you make them. Chill for a few hours or overnight.

Using a double boiler (or boil water in a big pot and put a small pot on top as I do!) Melt the milk chocolate and semisweet chocolate together with half a bar of paraffin wax. Use toothpicks and dip balls into chocolate and set on wax paper. You may need to stop and chill the balls for a bit in between. If chocolate starts to set as you go along, put it back on the hot water and add a little paraffin wax. After they set, you can freeze them for up to 3 months.





# Vern's Favorite Peanut Butter Cookies

From the kitchen of Claire Lyn Saxon



3 to 4 Dozen Big Cookies

Store Airtight

Will Ship Well

Cream: 1 C soft butter

1 C peanut butter \*

Add: 3/4 C granulated sugar

3/4 C brown sugar, packed

1 tsp. vanilla

2 EGGS

Beat until light.

Add: sifted 2 1/2 C sifted flour

1 tsp. salt

2 tsp. baking powder

Mix well. Shape in 3/4 inch balls. Put on greased cookie sheets. Press flat with tines of fork

Bake in 375° oven for 10 to 12 minutes (or until lightly browned)

\*Double Peanut Cookies:

Substitute 3/4 C chunky peanut butter for 1/2 C smooth (Times 2)

\*Extra Chewy: Double peanut butter used:

Substitute 1 C for 1/2 C peanut butter

\*\*NOTE: Stand mixer will 'just' take double recipe



# Cassata Cake

From the kitchen of JoAnn Geraci



Bake a 2 layer white cake mix according to directions on box.  
Set aside to cool. Fill and frost cake with the following:

Mix on low speed

2 pounds of whole milk Ricotta cheese

1 1/3 cup confectionary sugar

2 Large grated chocolate bars. (I like to use symphony by Cadbury )

Splash of Maraschino cherry syrup

Sprinkle cake with extra grated chocolate and refrigerate till ready to serve. This can also be used to fill cannoli shells.  
Enjoy!





# Ginger Cookies

From the kitchen of Cindy Pearce

## INGREDIENTS

4 1/2 cups all-purpose flour

4 tsp. ground ginger

2 tsp. baking soda

1 1/2 tsp. ground cinnamon

1 tsp. ground cloves

1 1/2 cups shortening

2 cups granulated sugar

2 eggs

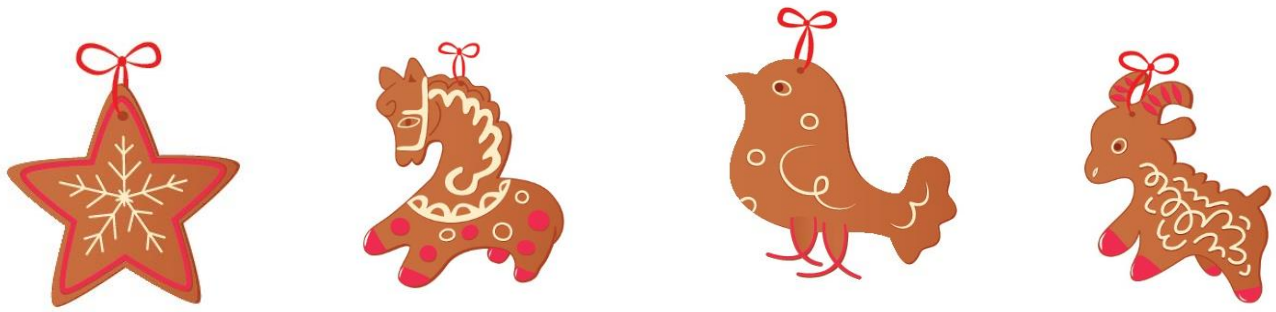
1/2 cup molasses

3/4 cup coarse/granulated sugar

## DIRECTIONS

- In a medium mixing bowl stir together the flour, ginger, soda, cinnamon, cloves and salt. Set aside.
- In a large mixing bowl beat shortening until softened. Gradually add the 2 cups granulated sugar; beat until fluffy. Add eggs and molasses; beat well. Add half of flour mixture; beat until well combined. Stir remaining flour in with a wooden spoon.
- Using a 1/4 cup ice cream scoop, shape dough into 2-inch balls. Roll in the coarse or granulated sugar. Place on an ungreased cookie sheet about 2 1/2 inches apart.
- Bake in a 350° oven for 12 to 14 minutes or until cookies are light brown and puffed. (Do not overbake or cookies will not be chewy.)
- Let stand for 2 minutes before transferring to a wire rack. Cool. Makes 25 four-inch cookies.





# Chocolate Walnut Shortbread Cookies

From the kitchen of Evelyn Fingy

## INGREDIENTS

- 1/4 cup confectioner's sugar
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder (regular or extra dark)
- 1 stick, (1/2 cup) unsalted butter, room temperature
- 1 Tbsp vanilla extract
- heaping 1/2 cup walnuts, rough chopped



## INSTRUCTIONS

1. set oven to 325F
2. Whisk together the dry ingredients. You can use a wooden spoon or a stand mixer. I use my mixer. Add in the butter and the vanilla, and stir until completely mixed and a soft dough forms.
3. Fold in the walnuts and turn the dough onto a piece of parchment paper. Form the soft dough into a rough log, about 7-8 inches long.
4. Roll up in the paper, smoothing the log and twisting the ends firmly to form a secure package.
5. Refrigerate for 2 hours, or freeze for 1 hour if you're in a hurry, then unwrap and slice into thin slices, about 1/4-1/3 inch.
6. Place on a silpat or parchment lined baking sheet and bake for about 10 to 12 minutes. Just until set.
7. Cool for a minute on the tray, then transfer to a cooling rack.

Yield: Makes about 14 small cookies. Double the recipe if you like.

# Cookie Dough Truffles

From the kitchen of Joan Hallford

**TOTAL TIME:** Prep: 1 hour + chilling

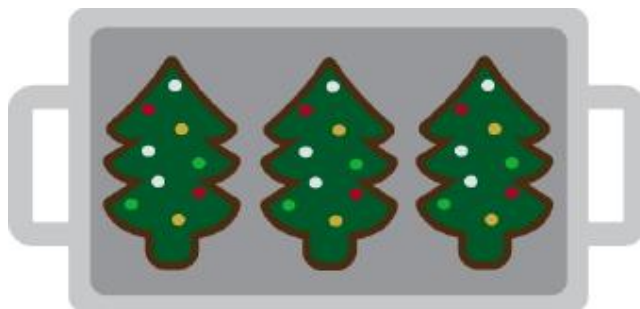
**MAKES:** 33 servings

## Ingredients

- 1/2 cup butter, softened
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 can (14 ounces) sweetened condensed milk
- 1/2 cup miniature semisweet chocolate chips
- 1/2 cup chopped walnuts
- 1-1/2 pounds dark chocolate candy coating, coarsely chopped

## Directions

1. In a large bowl, cream the butter and brown sugar until light and fluffy. Beat in vanilla. Gradually add flour, alternately with milk, beating well after each addition. Stir in chocolate chips and walnuts.
2. Shape into 1-in. balls; place on waxed paper-lined baking sheets. Loosely cover and refrigerate for 1-2 hours or until firm.
3. In a microwave, melt candy coating; stir until smooth. Dip balls in coating; allow excess to drip off. Place on waxed paper-lined baking sheets. Refrigerate until firm, about 15 minutes. If desired, remelt remaining candy coating and drizzle over candies. Store in the refrigerator. Yield: 5-1/2 dozen.





## Cracker Cookies/Candy

From the kitchen of Susan Pleasance

### Ingredients:

- 1 tube of saltines (~ 40 crackers +)
- 1 cup butter (either salted or unsalted; do not use margarine)
- 1 cup + 2 Tbsp. firmly packed brown sugar
- 1 bag chocolate chips (I like semi-sweet)
- 1/2 to 3/4 cup toasted chopped pecans (or toasted chopped almonds)

### Instructions:

- Preheat oven to 350 degrees
- Line cookie sheet with foil & spray with non-stick cooking spray.
- Line crackers end to end on sheet, breaking crackers to fit the end if necessary.
- In a saucepan, melt butter on low heat.
- Once melted, add brown sugar and turn heat to medium. Continue stirring until boiling – then boil for 3 minutes.
- Pour over crackers, spread evenly working quickly.
- Put sheet into oven – bake for 5 minutes.
- Remove – pour chocolate chips over top – place a sheet of foil over and let melt for ~3 minutes. Spread melted chocolate over the top evenly.
- Add nuts to top – replace foil and refrigerate until set

Can be frozen.



# Ginger Snaps

From the kitchen of Maurgen MacFarland-Krainaker

3/4 cup butter, softened

1 cup granulated sugar

1 egg

1/4 cup unsulfured molasses

2-1/2 cups all-purpose flour

1 teaspoon ground ginger

1 teaspoon ground cloves

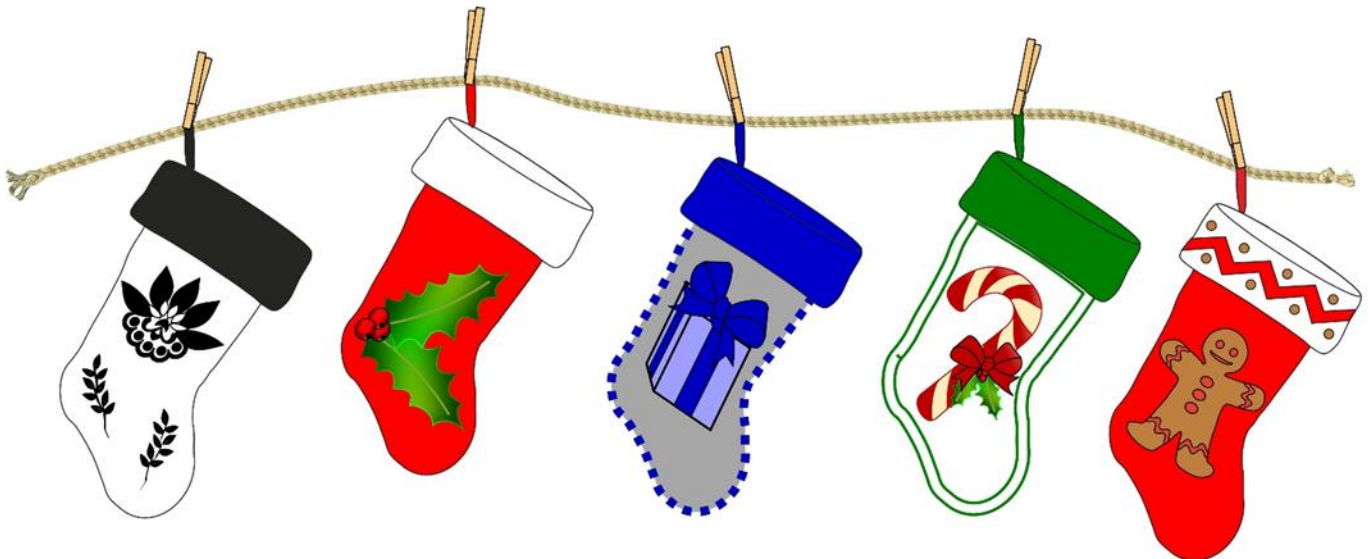
1 teaspoon ground cinnamon

1-1/2 teaspoon baking soda

white or colored sanding sugar, for decorating (can use regular granulated sugar)

Preheat oven to 350 F. In a mixing bowl, beat together butter and 1 cup sugar until creamy. Add egg and molasses; beat until combined. Add the remaining ingredients and mix until well combined. Roll dough into 1-inch balls and roll in the extra granulated sugar. Place balls on un-greased baking sheet. Bake for 7-9 minutes until barely turning brown. Allow to cool for 5 minutes on baking sheet and then remove to wire racks to cool completely.

Makes about 48



# Snickerdoodles

From the kitchen of Maurzen MacFarland-Krainaker



## Ingredients

2 tablespoons Betty Crocker® Decors red sugar  
1 tablespoon ground cinnamon  
2 tablespoons Betty Crocker® Decors green sugar  
1 1/2 cups sugar  
1/2 cup shortening  
1/2 cup butter or margarine, softened  
2 eggs  
2 3/4 cups Gold Medal® all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt



## Directions

Heat oven to 400°F. In small bowl, mix red sugar and 1 1/2 teaspoons of the cinnamon; set aside. In another small bowl, mix green sugar and remaining 1 1/2 teaspoons cinnamon; set aside.

In large bowl, beat sugar, shortening, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

Shape dough into 3/4-inch balls. Roll in sugar-cinnamon mixtures. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until centers are almost set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

## Expert Tips

Cookie dough can be covered and refrigerated for up to 24 hours before baking. If it's too firm, let stand at room temperature for 30 minutes. These rich cinnamon-sugar cookies make a great gift! Place a bag of them in a small basket along with packets of cappuccino or hot chocolate mix.



# Pumpkin Pie Cake

From the kitchen of Linda Manthey

- 1 Large can Pumpkin
- 4 Eggs
- 1 Large can Evaporated Milk
- 1 1/2 cups Sugar
- 2 teaspoons Cinnamon
- 1 teaspoon Ginger
- 1 teaspoon nutmeg
  
- 1 Box Yellow Cake Mix
- 1 cup melted Butter
- 1 cup chopped Pecans

Beat first 7 ingredients well and put in 9"X 13" X 2" pan.

Sprinkle cake mix on top of Pumpkin mixture.

Pour melted Butter over Cake mix and sprinkle nut on top.

Bake in preheated 350 degree oven for 1 hour.

Serve with whipped cream topping.

*I have great memories of my Mother serving this at our holiday dinners. Enjoy.*

# Graham Steer Cake

From the kitchen of Cheryl Groves

1 yellow cake mix

1 small box instant chocolate pudding

1 small box instant vanilla pudding

1/2 cup vegetable oil

1 1/2 cups water

4 eggs

1/2 of a 12 ounce package of chocolate chips (semi or milk)



Mix cake mix, puddings, oil, water, and eggs in a stand up mixer (if possible). Continue mixing for about 10 minutes (5 if you are in a hurry).

Spray a bundt pan with Pam and sprinkle with sugar (instead of the traditional flour).

Pour 2/3 of the batter in the pan. Then mix the chocolate chips with the remaining batter and pour on top.

Bake at 350 degrees for at least 35 minutes - and then test for doneness - sometimes it takes 45 minutes to cook.

This cake can also be made in a 9x13 pan.

*Variations - use white chocolate pudding & vanilla with white chocolate chips for a vanilla pound cake.*







# Favorite Berry Punch

From the kitchen of Joan Hallford

A friend from church shared the recipe for this zingy strawberry-infused punch. It's great for bridal showers, anniversary parties and holiday gatherings. —Joan Hallford, North Richland Hills, Texas

TOTAL TIME: Prep/Total Time: 10 min.

MAKES: 22 servings

## Ingredients

- 1 container (16 ounces) frozen sweetened sliced strawberries, thawed
- 2 bottles (1 liter each) club soda, chilled
- 1 bottle (1 liter) ginger ale, chilled
- 1 can (12 ounces) frozen lemonade concentrate, thawed
- 1 can (12 ounces) frozen cranberry juice concentrate, thawed

## Directions

1. Place strawberries in a blender; cover and process until pureed. Pour into a punch bowl; stir in remaining ingredients. Yield: 22 servings (3/4 cup each).

Originally published as Favorite Berry Punch in Taste of Home's Holiday & Celebrations Cookbook Annual 2015, p101

# Cranberry Shortbread Cookies

From the kitchen of Evelyn Finney

1 1/4 cups (300 mL) butter, softened

1 cup (250 mL) icing sugar

2 1/4 cups (550 mL) all purpose flour

1 pkg (142 g) Craisins® Dried Cranberries, chopped

Preheat oven to 325°F (160°C).

Cream butter + sugar until light + fluffy. Mix in flour, a little at a time. Stir in Craisins® Dried Cranberries. Form dough into 1-inch (2.5 cm) balls. Place 1 dozen at a time on ungreased cookie sheets. Bake 15-17 min. Remove from sheets; cool slightly & sprinkle with icing sugar. Or use the bottom of a glass dipped in granulated sugar to flatten balls to rounds ~2 inches (5 cm) in diameter. Bake 12-14 minutes. Cool.

Makes 6 dozen.



# Ultimate Fudgy Brownies

From the kitchen of Joan Hallford

## Ingredients

- 1 cup sugar
- 1/2 cup packed brown sugar
- 2/3 cup butter, cubed
- 1/4 cup water
- 2 teaspoons instant coffee granules, optional
- 2-3/4 cups bittersweet chocolate chips, divided
- 4 large eggs
- 2 teaspoons vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt



## Directions

1. Preheat oven to 325°. Line a 9-in.-square baking pan with parchment paper, letting ends extend up sides. In a large heavy saucepan, combine sugars, butter, water and, if desired, coffee granules; bring to a boil, stirring constantly. Remove from heat; add 1-3/4 cups chocolate chips and stir until melted. Cool slightly.
2. In a large bowl, whisk eggs until foamy, about 3 minutes. Add vanilla; gradually whisk in chocolate mixture. In another bowl, whisk flour, baking soda and salt; stir into chocolate mixture. Fold in remaining chocolate chips.
3. Pour into prepared pan. Bake on a lower oven rack 40-50 minutes or until a toothpick inserted in center comes out with moist crumbs (do not overbake). Cool completely in pan on a wire rack.
4. Lifting with parchment paper, remove brownies from pan. Cut into squares. Yield: 16 servings.







# Pistachio Eclair Cake

From the kitchen of Rae

This cake needs to be prepared 12 hours in advance. It needs to be refrigerated overnight

You will Need

- 1 box graham crackers( you will have leftovers)
- 2 boxes (3.4 ounce) pistachio instant pudding
- 1- 8oz thawed tub of cool whip.
- 2 1/2 cups milk, (I use skim)
- 1 can chocolate frosting

Directions

Mix pudding, thawed cool whip and milk in large bowl, beat with whisk until smooth

In a 9X13 ungreased pan, layer graham crackers to cover the bottom

On top of graham cracker layer gently spread half of pudding mix. Careful not to move crackers. ( I put dollops of mix in many areas to make spreading of mix easier)

Layer another row of graham crackers, add last half of pudding mix.

Layer final layer of graham crackers.

On top of graham cracker layer put a tub of chocolate frosting, again careful not to move crackers. You may want to microwave frosting 20 seconds to make it easier to spread.

Cover with plastic wrap and refrigerate 12 hours or overnight.

Cut into slices.



Pistachio Eclair Cake



# Chocolate Chai Snickerdoodles

From the kitchen of Joan Hallford

## Ingredients

- 2-1/4 cups *sugar*
- 1 teaspoon each ground **Tone's® Ground Cinnamon**, cardamom and ginger
- 1/2 teaspoon ground allspice
- 1/4 teaspoon white pepper
- 1 cup *butter, softened*
- 2 *eggs*
- 2 teaspoons *vanilla extract*
- 2-1/4 cups *all-purpose flour*
- 1/2 cup *baking cocoa*
- 2 teaspoons *cream of tartar*
- 1-1/2 teaspoons *baking powder*
- 1/2 teaspoon *salt*



## Directions

- Preheat oven to 350°. In a large bowl, combine the first six ingredients. Remove 1/2 cup sugar mixture to a shallow dish.
- Add butter to remaining sugar mixture; beat until light and fluffy. Beat in eggs and vanilla. In another bowl, whisk flour, baking cocoa, cream of tartar, baking powder and salt; gradually beat into creamed mixture.
- Shape dough into 1-1/2-in. balls. Roll in reserved sugar mixture; place 2 in. apart on ungreased baking sheets. Flatten slightly with bottom of a glass. Bake 10-12 minutes or until edges are firm. Remove to wire racks to cool. **Yield:** about 3 dozen.



# White Chocolate Lasagna

From the kitchen of Mary Cameron

## Ingredients

- 1 package Golden Oreos
- 6 T unsalted butter, melted
- 1 8 oz. PHILADELPHIA Cream Cheese (softened)
- 1/2 cup Margarine or butter
- 1 cup powdered sugar
- 1 large container cool whip (16 ounces)
- 2 - 3.9 oz packages of white chocolate or vanilla instant pudding
- 3 cups milk
- white chocolate bar (to make curls with)



## Instructions

1. Begin by crushing your Oreos. For a very fine mixture, place Oreos in your food processor. Add your melted butter. Mix until it is well combined.
2. Press into the bottom of a 9x13 pan spreading out to cover the entire bottom of the pan.
3. In a medium bowl, blend cream cheese, margarine/butter, powdered sugar and 1/2 of the cool whip. Blend well and pour over your Golden Oreo Crust.
4. In another bowl, make your pudding by adding your milk to your bowl and instant pudding. Whisk together until pudding thickens. Pour over the cream cheese layer. Refrigerate for at least 5 minutes.
5. Top off with the rest of your Cool Whip. Add white chocolate shavings.
6. Refrigerate at least 1 hour before serving. ENJOY!





# Fruited Pumpkin Bread

From the kitchen of Joan Hallford

## Ingredients

- 2 eggs
- 1 cup sugar
- 1 cup canned pumpkin
- 1/2 cup vegetable oil
- 1/2 cup orange juice
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon *each* ground cinnamon, cloves, ginger and nutmeg
- 1/2 cup chopped dates
- 1/2 cup chopped walnuts
- 1/4 cup chopped dried apricots



## Directions

1. In a bowl, combine the first five ingredients; mix well. Combine the flour, baking soda, baking powder, cinnamon, cloves, ginger and nutmeg; add to the pumpkin mixture and mix well. Fold in dates, walnuts and apricots. Pour into a greased 9-in. x 5-in. loaf pan. Bake at 350° for 1 hour and 15 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely. Yield: 1 loaf.



# Mrs. Ramey's Frozen Cranberry Salad

From the kitchen of Mary Cameron

- 1 small can Dole Crushed pineapple
- 1 can Ocean Spray Jellied Cranberry Sauce
- 2 tablespoon Sugar
- 1 tablespoon Mayonnaise
- 1 8 ounce Philly Cream Cheese (softened)
- 1/4 cup chopped pecans

Mix together all the above ingredients,

Fold in 8 ounce Cool Whip.

Pour into a 9x13 container and let Freeze.



# Poor Man's Cake

From the kitchen of Lucia Poorman

The partial history of this cake is that it was "created" during the depression. There are no eggs and originally no butter\* in this recipe.

Conjecture was that the recipe may have been developed by a long ago relative.

1 lb. raisins.	1/2 tap. Salt
1 C. cold water	2 C. cold water
1/2 cup shortening*	4 C. flour mixed with 1 Tbsp. Baking Soda
1 teaspoon Cloves.	1 teaspoon Nutmeg

Mix well, all ingredients together in a large bowl. Pour into well greased 9x12 pan. Bake at 350 degrees for 1 hour, or until it springs back gently when pressed.

\*During the depression lard was used for the shortening because butter was in short supply. So, no need for eggs or butter made this the "Poor Man's" or "Depression" Cake.

Hope you enjoy. By the way, this cake does freeze well after baking.



# Chocolate Salami Cake

From the kitchen of Doris Abramson

## Ingredients

- 2 Snickers bars
- 2 ounces (55 grams) biscuits (petit beurre or any biscuits of your choice)
- 5 ounces (140 grams) chocolate chips
- 2 tablespoons butter
- 1/2 cup (125 ml) milk
- 1 tablespoon cocoa powder
- Coconut flakes



## Preparation

- Thinly slice the Snickers bars.
- Break the biscuits into small chunks and add them into a large bowl.
- Place the chocolate chips into a heatproof bowl. Add the bowl onto a saucepan of simmering water.
- Let chocolate melt, stirring occasionally. Add the butter to make chocolate sauce creamier.
- Heat a saucepan and add milk. Barely heat it and mix it with cacao powder.
- Stir and remove it from the heat.
- Add the Snickers slices over the biscuits and pour chocolate sauce and milk.
- Mix everything together.
- Wrap the obtained mixture in plastic foil, giving it a salami shape, and close its ends.
- Refrigerate it overnight.
- Coat it with coconut flakes or sugar candies before serving.

# Cinnamon Sugar Glazed Almonds

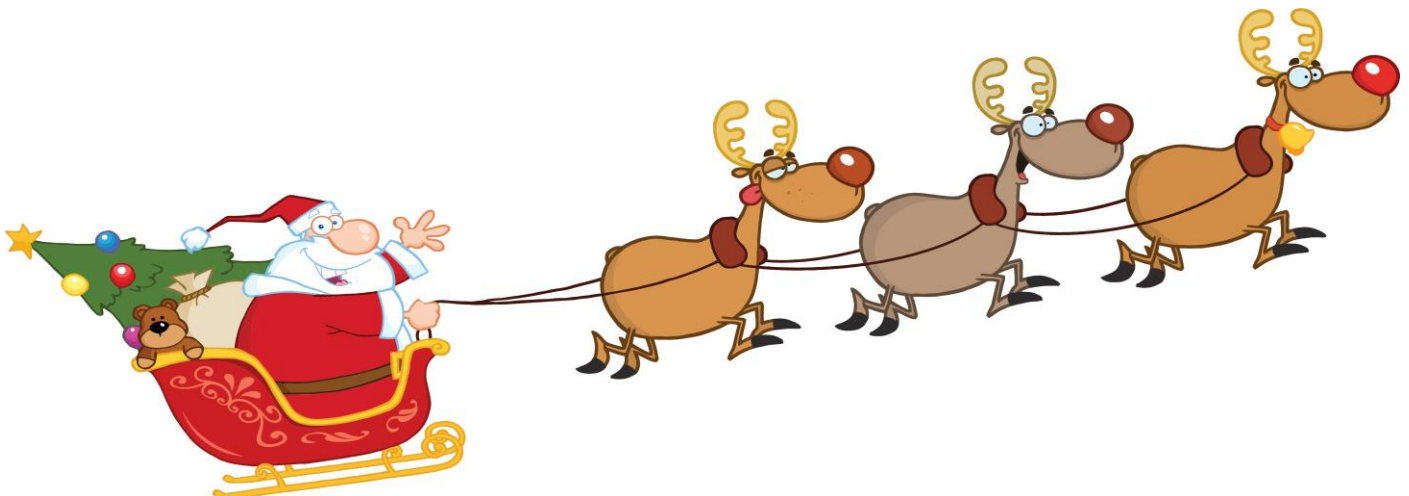
From the kitchen of Doris Abramson

## Ingredients

- 1 pound almonds (and/or pecans)
- 1/3 cup butter, melted
- 1 cup sugar
- 4 teaspoons ground cinnamon
- 1 teaspoon salt
- 2 egg whites
- 1/2 teaspoon vanilla extract

## Directions

1. Preheat the oven to 250° F.
2. Beat the egg whites with a dash of salt until frothy. Gradually add the sugar and vanilla extract and continue to beat until the whites begin to form stiff peaks. Gently fold in the almonds and cinnamon.
3. Place the melted butter in a large mixing bowl and stir the almonds into the butter, coating them.
4. Transfer the almonds to a baking sheet lined with parchment paper. Place in oven and bake for 1 hour, stirring them every 15 minutes.
5. Remove from the oven and let cool completely.
6. Enjoy!



# Old Fashioned Sugar Cookies

From the kitchen of Emily Kirkpatrick

1 cup oil  
1 cup butter  
1 cup white sugar  
1 cup confectioners sugar  
1 teaspoon real vanilla extract  
2 eggs  
4 cups flour  
1 teaspoon baking soda  
1 teaspoon cream of tarter  
1 teaspoon salt



Cream together the oil, butter, sugars, eggs and vanilla.

In a separate bowl mix the flour, soda, salt and cream of tarter.

Slowly add the dry ingredients to the creamed mixture. \* Do not beat !

Chill 1 to 2 hours

Shape into 1 inch balls roll in sugar and place on un-greased cookie sheets.

You can also dip the balls in colored sugar to be more festive : )

Flatten balls with a cookie press ( I use a measuring cup ) dip in sugar before pressing on the balls or they will stick !

Bake at 350\* until light gold-edged only 6-7 minutes.





# Brandy Baked Brie

From the kitchen of Jill Eshenbaugh

1 1/2 cup brown sugar, packed

1/2 cup brandy

2 cups finely chopped walnuts

1 2-lb wheel of brie

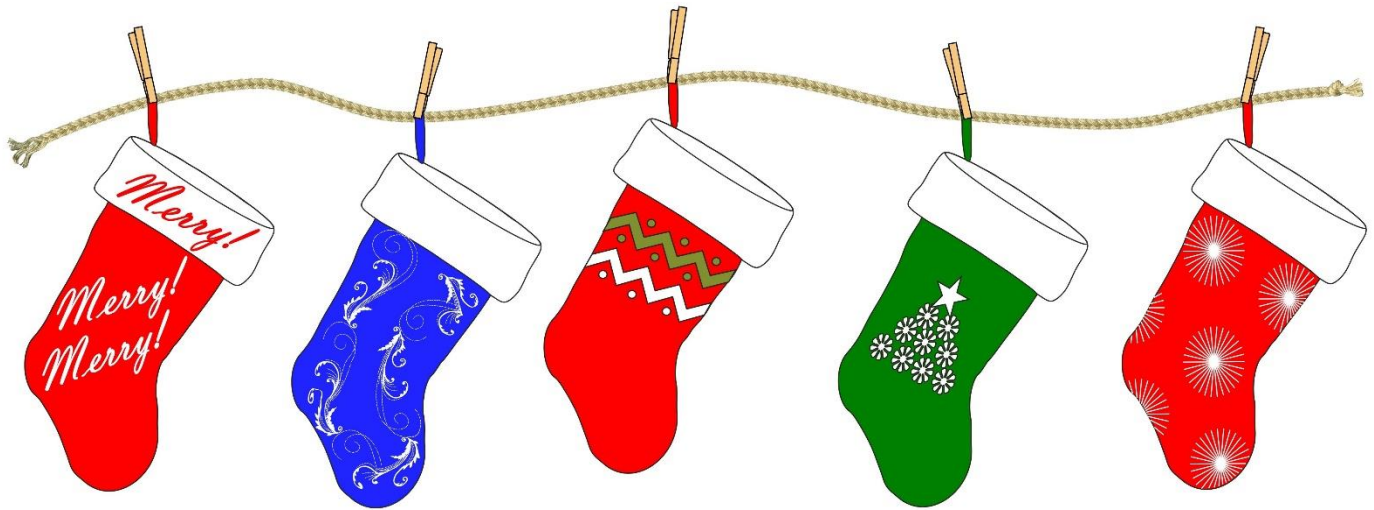
Assorted crackers

1. In a small mixing bowl, combine brown sugar and brandy. Stir in walnuts.

Place brie on top of oven proof serving platter and spoon walnut mixture over top, covering completely. Wrap platter in plastic wrap and refrigerate for at least two hours.

2. Preheat oven to 400F. Remove brie from refrigerator, unwrap and discard plastic. Bake for 10 to 15 minutes or until cheese begins to melt. Cool slightly and serve with crackers.





## Sweet Potato Crisp

From the kitchen of Tassie Corbett

### Ingredients:

5-6 Med. to Lg. Sweet Potatoes  
1 Butter Recipe Cake Mix  
3 eggs  
Pecans (optional)  
1 can condensed milk  
1/2 cup white sugar (optional can use all brown sugar)  
1/2 cup brown sugar (if using just brown sugar use 1 cup)  
1-1/2 sticks butter  
1 tsp. vanilla  
cinnamon

### Method:

Peel and cut up sweet potatoes. Boil until tender (I put cinnamon in the water while boiling. It helps flavor the potatoes and makes the kitchen smell nice.)

Drain, add condensed milk, white sugar, brown sugar, 1/2 stick of butter, eggs and vanilla. Mix with mixer or whisk until fairly smooth.

Pour into greased large casserole dish. Sprinkle cinnamon over potato mixture and also put pecans on now.

Pour dry cake mix over top and spread evenly over potato mixture.

Melt 1 stick of butter and pour over cake mix. (It will not cover all of cake mix, but that's ok just make it as even all over as possible.)

Sprinkle cinnamon on top of the butter and cake mix.

Bake @ 360-375 degrees for approx. 50 min. or until the top is lightly browned and starting to crisp.

This is always a favorite when I bring it anywhere. It can sometimes be mistaken as a dessert!!!



Prep Time: 5 Minutes  
Cook Time: 1 Hour  
Ready In: 1 Hour 5 Minutes  
Servings: 8



"Slow cooking brings out the spicy sweetness of this Kielbasa dish -made zesty with brown sugar, ketchup and horseradish."

#### INGREDIENTS:

1 cup packed brown sugar  
1/2 cup ketchup  
1/4 cup prepared horseradish  
2 pounds kielbasa sausage, sliced thin

**DIRECTIONS:** I ACTUALLY SLOW COOKED THIS IN THE OVEN. It makes it "candy" more then kept it warm in the crock pot.

1. In a slow cooker combine the sugar, ketchup and horseradish. Add the sausage, and mix well. Cook on High until it starts to boil. Reduce heat to Low, and cook until sauce thickens, about 45 minutes to 1 hour.



# Braunschweiger Salad

From the kitchen of Joan Roof

12 oz. braunschweiger or liver sausage

8 oz. cream cheese, softened

3 T. finely minced green onions

1 T. lemon juice

1 1/2 t. Worcestershire sauce

1/4 t. tabasco sauce

1/4 t. red pepper

1/4 t. garlic powder

Mix well & chill. Serve with party rye bread.

# Baked Cheese

From the kitchen of Joan Roof

4 oz. pkg. crescent rolls

8 oz. cream cheese

1/2 t. dried dill weed

1 egg, beaten

Unroll crescent roll dough. Press seams. Roll into a 4x12 inch rectangle. Sprinkle dill weed over cheese and press in. Place cheese on center of dough and enclose. Brush with egg. Bake at 350 degrees for 15-18 minutes, or until golden brown. Serve warm.





# Bacon-Jalapeno Cheese Ball

From the kitchen of Joan Hallford

6 slices bacon  
1/4 cup chopped pecans  
8 oz. cream cheese, at room temperature  
1/2 cup shredded cheddar cheese  
2 tablespoons chopped fresh parsley (or cilantro)  
1 garlic clove, minced  
1/4 teaspoon ground cumin  
pinch cayenne pepper  
1 teaspoon lime juice  
1/2 teaspoon Worcestershire sauce  
2 jalapeños (ribs and seeds removed), finely chopped and divided  
crackers or tortilla chips (for serving)

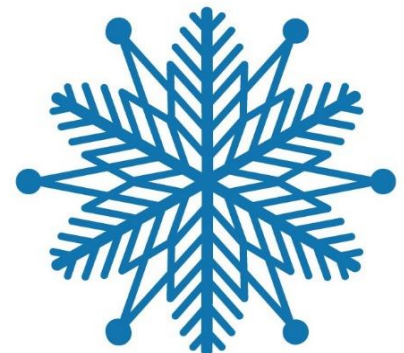
Cook the bacon in a large skillet set over medium heat until crispy. Transfer to a paper towel-lined plate. Allow to cool slightly, then crumble and divide in half.

While the bacon is cooking, preheat oven to 350 F. Spread the pecans on a baking sheet and toast for 5-7 minutes, or until fragrant.

In a medium bowl, stir together the cream cheese, cheddar cheese, parsley, garlic, cumin, cayenne, lime juice, Worcestershire sauce, half of the minced jalapeños, and half of the crumbled bacon until well combined. Season the mixture to taste with salt.

On a large plate, stir the toasted pecans, remaining minced jalapeños and remaining half of the crumbled bacon together until evenly distributed. Shape the cream cheese mixture into a ball (the mixture will be sticky, I found it easiest to shape if I just barely wet my hands first). Roll the ball in the pecan mixture until coated on all sides.

Cover the ball and refrigerate for at least an hour before serving.



# Cornbread Salad

From the kitchen of Carla Duke

- 1/2 pound bacon fried crisp and crumbled)
- 1 box Jiffy cornbread mix (bake according to directions on box)
- 1 can whole kernel corn (drain and rinse)
- 1 can dark red kidney beans (drain and rinse)
- 1small purple onion (diced)
- 3 scallions (sliced thinly)
- 1 small green bell pepper (diced)
- 1 pint cherry tomatoes (diced)

## Dressing

- 1 cup mayo
- 1 cup sour cream
- 1/8 cup milk
- 1/2 tsp celery salt

Mix well

Combine all ingredients well, mix dressing in and top with 1/2 bag of shredded sharp cheddar cheese. Refrigerate overnight.



# Stuffed Glazed Pork Loin

From the kitchen of Evelyn Finney



## *Ingredients*

3-4 pound pork loin  
Large purple onion  
1 Granny Smith apple cored and sliced (peel if you wish)  
One pound bacon (turkey bacon also works)  
1/2 stick butter  
1/2 cup brown sugar  
1/4 cup Worcestershire sauce

## *What To Do*

Preheat oven to 350 degrees.

Remove excess fat from loin, and butterfly—slice lengthwise, but don't cut all the way thru the loin.

Place slices of purple onion inside with the apple slices, be generous, and close loin up.

In a baking dish, place loin and wrap bacon around loin so each slice overlaps. Tuck the bacon underneath. I generally secure it with toothpicks.

On top of stove, melt butter, brown sugar, light or dark, dark is better, and Worcestershire sauce. Mix well and pour over loin. (The proportions for the glaze can change according to personal taste, once you get the hang of it.) Baste two or three times during cooking.

Bake in 350-degree oven approximately one hour.

Very slightly adapted from Ann Hollowell's The Cooking Lady tv program.



# Easy Cheesy Loaded Grits

From the kitchen of Joan Hallford

A tasty bowl of grits inspired me to develop my own with sausage, green chilies and cheeses. It just might be better than the original. —Joan Hallford, North Richland Hills, Texas

TOTAL TIME: Prep: 35 min. Bake: 50 min. + standing YIELD: 8 servings

## Ingredients

- 1 pound mild *or* spicy **Jimmy Dean® Premium Pork Sausage Roll**
- 1 small onion, chopped
- 4 cups water
- 1/2 teaspoon salt
- 1 cup quick-cooking grits
- 3 cans (4 ounces *each*) chopped green chilies
- 1-1/2 cups (6 ounces) shredded sharp cheddar cheese, *divided*
- 1-1/2 cups (6 ounces) shredded Monterey Jack cheese, *divided*
- 2 tablespoons butter
- 1/4 teaspoon hot pepper sauce
- 2 eggs, lightly beaten
- 1/4 teaspoon paprika
- Chopped fresh cilantro



## Directions

- **1.** Preheat oven to 325°. In a large skillet, cook sausage and onion over medium heat 6-8 minutes or until sausage is no longer pink, breaking up sausage into crumbles; drain.
- **2.** In a large saucepan, bring water and salt to a boil. Slowly stir in grits. Reduce heat to medium-low; cook, covered, about 5 minutes or until thickened, stirring occasionally. Remove from heat.
- **3.** Add green chilies, 3/4 cup cheddar cheese, 3/4 cup Jack cheese, butter and pepper sauce; stir until cheese is melted. Stir in eggs, then sausage mixture.
- **4.** Transfer to a greased 13x9-in. baking dish. Top with remaining cheeses; sprinkle with paprika. Bake, uncovered, 50-60 minutes or until golden brown and set. Let stand 10 minutes before serving. Sprinkle with cilantro. Yield: 8 servings.

## Nutritional Facts

1 cup equals 399 calories, 28 g fat (15 g saturated fat), 116 mg cholesterol, 839 mg sodium, 19 g carbohydrate, 2 g fiber, 18 g protein.







# Chicken Cacciatore

From the kitchen of Rev. Andrea Stozekel

## INGREDIENTS

3 to 4 pounds bone-in, skin-on chicken legs, thighs and drumsticks split

Kosher salt freshly ground black pepper

3 tablespoons extra-virgin olive oil

1 medium (8-ounce) yellow onion, thinly sliced

1 large (8-ounce) red bell pepper, stemmed, seeded, and thinly sliced

5 medium cloves garlic, smashed and chopped

1 cup, give or take, chopped fresh mushrooms

3/4 cup dry white wine (this can be optional and replaced with chicken stock but NOT cooking wine because of the salt factor)

1 (28-ounce) can peeled whole tomatoes, drained and crushed by hand, plus 1/2 cup reserved juices from can (san marzano tomatoes are great)

2 sprigs fresh rosemary, sage, or thyme (dried does work...season to taste)

1 bay leaf (remove before serving)

Minced flat-leaf parsley, for garnish (optional)

## DIRECTIONS

Preheat oven to 350°F. Wash and season chicken with salt and pepper.

In a Dutch oven or large straight-sided sauté pan, heat oil over medium-high heat until shimmering. Working in batches, add chicken and cook, turning occasionally, until browned all over, about 6 minutes per side.

Transfer chicken to a platter as it finishes cooking and set aside.

Add onion, pepper, and garlic and cook, stirring and scraping up any browned bits, until softened, about 8 minutes.

Add wine and bring to a simmer. Add tomatoes and reserved juices, along with herb sprigs and bay leaf. Return to a simmer. Season with salt and pepper. Place chicken and any accumulated juices into liquid and vegetables.

Transfer to oven and cook, uncovered, until chicken is fully cooked through and tender and sauce is slightly reduced and thickened, about 30 minutes. Discard herb sprigs and bay leaf. Serve right away, garnishing with minced parsley if desired.

Serve with pasta of choice if desired.





# Shaved Salad

From the kitchen of Evelyn Finney

Yield: serves 2-3

## WHAT YOU WILL NEED

1 medium or 2 small watermelon radishes  
several regular small radishes  
1 small apple, I used a Gala  
1 small pear  
squeeze of fresh lemon juice  
1/4 cup toasted walnuts, rough chopped (optional)  
Mixed salad greens

## Apple Vinaigrette

1 Tbsp Apple Vinegar  
1 Tbsp Extra Virgin Olive Oil  
pinch of salt and fresh cracked black pepper



## INSTRUCTIONS

Set your mandolin sliver to the thinnest setting. I set mine just below 1/8 inch. Do a few test slices to see what works best for you. Slice the radishes, pear and the apple. I immediately squeeze the lemon juice on the pear and apple slices to prevent browning, be sure to coat all the surfaces.

Whisk together the vinaigrette ingredients and taste to adjust any of the components.

Toss the radishes and apple slices with the dressing, and then arrange on a platter over a bed of mixed salad greens.

Notes:

Yes, you know what I'm going to say, you absolutely need a mandoline for this dish. The pear, apple and radishes need to be sliced paper thin, so that they are flexible and translucent.

Don't pile this into a bowl, layer it out onto a nice white plate or platter so you can see the shapes and colors.



# Aunt Rosie's Shrimp Dip

From the kitchen of Rosie Fanelli

- 2 – 8 oz. packages of cream cheese
- 2 – cans broken, deveined shrimp (well drained)
- 1 cup mayonnaise
- 2/3 cup chopped celery
- 2/3 cup chopped green onion

Soften cream cheese, rinse shrimp in cold water and drain well. Mix all ingredients together and chill for two hours. Serve with assorted crackers!



# Easiest Meatballs Ever

From the kitchen of Jane Ludwig

Frozen plain meatballs – not flavored, I get the big bag from Gordon's, but you can find them anywhere or make them if you have time

Put frozen meatballs in crockpot

Mix

a jar of grape jelly

a jar of chili sauce



Pour over meatballs and cook until hot. Usually about 4 hours on low







# Cranberry Chutney

From the kitchen of Jill Eshenbaugh

4 CUPS FRESH CRANBERRIES  
2 CUPS PACKED BROWN SUGAR  
1 CUP RAISINS  
1 CUP WATER  
1/2 CUP SLIVERED ALMONDS, TOASTED  
1/4 CUP FRESH LEMON JUICE  
1 TEASPOON SALT  
1 TEASPOON GRATED ONION  
1/8 TEASPOON GROUND CLOVES

COMBINE ALL OF THE INGREDIENTS IN A LARGE SAUCEPAN AND BRING TO A BOIL. REDUCE HEAT AND SIMMER THE CHUTNEY FOR 35 MINUTES OR UNTIL THICKENED.

THIS MAKES A HUGE AMOUNT AND WOULD SERVE AN ENTIRE TABLE OF HUNGRY GUESTS.

I USED THE TRADER JOE'S TOASTED ALMONDS, SAVES TIME.



# Texas Trash Dip

From the kitchen of Jane Ludwig

Serving Size: Makes 8 cups or 64 (2-tablespoon) servings.

1 package (8 ounces) cream cheese

1 cup sour cream

2 cans (16 ounces each) refried beans

About 1 lb hamburger – a lot of people don't add this but I did so its optional

1 can (4 1/2 ounces) chopped green chiles, drained

1 package Taco Seasoning Mix

4 cups shredded Mexican cheese blend, divided

- Preheat oven to 350°F. Microwave cream cheese and sour cream in large microwaveable bowl on HIGH 1 minute or until cheese is softened. Remove from microwave. Mix with wire whisk until smooth. Add refried beans and hamburger if you added it, green chiles, Seasoning Mix and 2 cups of the cheese; mix well.
- Spread bean mixture into 13x9-inch baking dish sprayed with no stick cooking spray. Sprinkle with remaining 2 cups cheese. (I added even more cheese than this just to make it really cheesy LOL)
- Bake 25 minutes or until cheese is melted. Serve with tortilla chips.

# Sister's Favorite Pork Chop Casserole

From the kitchen of Alisha Collins

- 1 lb. boneless pork chops
- 1 medium to large onion, sliced into rings
- 2 tablespoon oil
- 2 pounds potatoes, peeled and sliced
- 1 can cream of chicken soup
- 1/2 can of milk (measure in soup can)
- black pepper to taste

Heat oil in large skillet and saute onions until tender crisp; set aside. In same oil cook pork chops until just brown on each side. In greased 13"X9" casserole spread sliced potatoes into an even layer, then layer onions, then pork chops. Sprinkle top with pepper. Mix soup and milk together and pour over top of casserole. Bake in 450 degree oven 1 hour or until potatoes are fork tender.



*Thanks for participating in this year's recipe exchange cookbook. It's become a fun tradition for my readers. I wish you much joy and happiness this holiday season.*

*Love,*

*Emily*

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