

## Christmas Recipes

### Eggnog French Toast

**Ingredients:**

1 ½ cups eggnog  
5 eggs  
½ teaspoon ground nutmeg  
½ teaspoon rum extract  
12 slices of bread

**Directions:**

In a mixing bowl, whisk together eggnog, eggs, nutmeg, and rum extract until well blended. Pour mixture into a shallow baking dish. Dip bread slices into mixture and turn over to coat both sides. Transfer to heated, buttered griddle or pan, and cook until bottom is golden brown. Flip and cook opposite side until golden.

### Hot Cranberry Apple Cider

**Ingredients:**

1 liter fresh apple juice  
2 cups fresh orange juice  
1 liter cranberry juice  
½ cup sugar  
3 cinnamon sticks  
⅛ teaspoon ground cloves

**Directions:**

Add all ingredients to a slow cooker. Stir. Cook for 3 hours on low. Serve hot.

## Cranberry Meatballs

### Ingredients:

- 1 (12-ounce) jar chili sauce
- 1 (12-ounce) can jellied cranberry sauce
- 1 (10.5-ounce) jar red pepper Jelly
- 2 tablespoons brown sugar
- ½ teaspoon hot sauce
- 1 bag frozen meatballs



### Directions:

Mix all ingredients except for meatballs in crock pot. Add meatballs and stir to coat them well. Put in crock pot on low for 6-8 hours. Serve with toothpicks.

## Ricotta-Stuffed Figs

### Ingredients:

- 8 figs
- ½ cup ricotta
- ¼ cup chopped pistachios
- 4 tablespoons honey
- Fresh mint, chopped



### Directions:

Roughly chop the pistachios. Transfer the pistachios to a plate. Slice the figs, keeping them connected at the very bottom. Spoon honey onto a plate. Dip the figs into the honey, and then add the chopped pistachios. Place the figs on a serving platter. Repeat with the remaining figs. Carefully spoon a tablespoon of ricotta into the middle of each fig. Drizzle honey and more pistachios on top of the figs. Add the chopped mint and serve immediately.

## Tomato Bacon Spinach Quiche

### Ingredients:

1 (9") pie crust  
3 slices bacon, cooked crisp and chopped  
⅓ cup frozen spinach, thawed, rinsed, and squeezed dry  
3 tablespoons onion, chopped  
4 large eggs, beaten  
1 cup half and half  
½ cup milk  
½ cup shredded Swiss cheese  
½ cup shredded cheddar cheese  
½ teaspoon ground pepper  
⅛ teaspoon seasoned salt  
¾ of a tomato, thin sliced, slices halved



### Directions:

Place the pie crust in a 9" round cake pan. Freeze for 15 minutes. Bake the pie crust at 350° F for 15 minutes.

In a mixing bowl, combine the beaten eggs, cheeses, milk, half and half, bacon, spinach, onion, pepper, and seasoned salt. Pour the mixture into the prepared pie crust and even out if needed. Top with the sliced tomatoes.

Bake at 350° F for 45 minutes or until a toothpick inserted into the center comes out clean. Cool on a wire rack for at least 15 minutes before serving.

## Cinnamon Honey Butter

### Ingredients:

1 cup (2 sticks) salted butter, room temperature  
1 cup powdered sugar  
1 cup honey  
2 teaspoons cinnamon



### Directions:

Beat butter until smooth. Add the powdered sugar, honey, and cinnamon. Beat on low until powdered sugar is incorporated and butter is smooth. Pour into mason jars and store in refrigerator. Serve at room temperature.

## Mint Meltaways

### Ingredients:

22 starlight mint candies  
1 (12-ounce) bag, vanilla flavored milk morsels  
2 tablespoons shortening  
Red food coloring



### Directions:

Put unwrapped candies in a heavy-duty, plastic food bag and crush with a meat pounder. Melt the vanilla morsels with the shortening on high for 1 minute in the microwave. Stir in crushed candy. Add a drop or two of food coloring. Drop mixture by tablespoonsful, 3" apart on waxed paper-lined baking sheet. Smooth the top to make patties. Refrigerate about 30 minutes to harden.

## Snowball Cookies

### Ingredients:

1 cup butter or margarine  
½ cup powdered sugar, sifted  
1 teaspoon vanilla  
2 ½ cups flour, sifted  
¼ teaspoon salt  
¾ cup pecans, chopped



### Directions:

Preheat oven to 350° F. Cream butter in large bowl. Add sugar and cream until light. Stir in vanilla. Mix in flour and salt. Stir in nuts. Shape into balls.

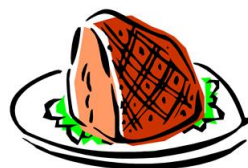
Place on ungreased cookie sheet and bake in preheated oven for 15 minutes.

Dust powdered sugar on snowball cookies as soon as they come out of oven. After the cookies cool, dust them with powdered sugar again.

## Ham with Pineapple

### Ingredients:

- 1 (12-pound) bone-in ham
- ½ cup whole cloves
- 1 (20-ounce) can pineapple rings in heavy syrup
- ½ cup packed brown sugar
- 1 can or bottle lemon-lime carbonated beverage
- 1 jar chopped maraschino cherries



### Directions:

Preheat the oven to 325° F. Place ham in a roasting pan. Score the rind of the ham with a diamond pattern. Press a clove into the center of each diamond. Drain the juice from the pineapple rings into a medium bowl, and stir in the brown sugar and lemon-lime soda. Coat the ham with this mixture. Arrange the pineapple rings over the outside of the ham. Place a cherry in the center of each pineapple and secure with a toothpick.

Bake uncovered for 4 to 5 hours, basting frequently with the juices, until the internal temperature of the ham is 160° F. Be sure the meat thermometer is not touching the bone. Remove toothpicks before serving.

## Braided Cardamom Rings

### Ingredients:

- 2 packages (¼ ounce each) active dry yeast
- ¼ cup warm water (110° to 115°)
- 2 ½ cups warm milk (110° to 115°)
- ¾ cup butter, softened
- 1 egg, lightly beaten
- 1 cup sugar
- 1 ½ teaspoons ground cardamom
- ½ teaspoon salt
- 8 ¾ to 9 ¼ cups all-purpose flour
- 2 cups confectioners' sugar
- ¼ teaspoon lemon extract
- 3 to 4 tablespoons milk
- Red and green candied cherries, halved, optional



**Directions:**

In a large bowl, dissolve yeast in water. Add the milk, butter, egg, sugar, cardamom, salt, and 6 cups of flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down and divide in half. Divide each half into 3 portions. Shape each portion into a 24" long rope. Place 3 ropes on a greased baking sheet and braid them. Form into a ring; pinch edges tightly together. Repeat with remaining dough. Cover and let rise until doubled, about 30 minutes.

Bake at 350° F for 30-35 minutes or until golden brown. Cool on a wire rack.

For icing, combine the confectioners' sugar, extract, and enough milk to achieve desired consistency; spoon over rings, allowing icing to drizzle down the sides. Decorate with cherries if desired. Yield: 2 coffee cakes.

**Christmas Fruit Cake****Ingredients:**

1 cup currants  
1 cup mixed candied peel  
 $\frac{3}{4}$  cup candied pineapple, chopped  
 $\frac{3}{4}$  cup red candied cherries, halved  
 $\frac{3}{4}$  cup raisins  
 $\frac{1}{2}$  cup brandy  
1 cup all-purpose flour  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{8}$  teaspoon each, ground allspice, cinnamon, nutmeg  
1 pinch of salt  
6 tablespoons butter, softened  
 $\frac{1}{2}$  cup packed brown sugar  
2 tablespoons strawberry jam  
1 tablespoon molasses  
3 eggs  
 $\frac{3}{4}$  cups chopped walnuts

**Directions:**

Mix the currants, mixed peel, pineapple, cherries, raisins, and brandy in a bowl; cover and let sit for 24 hours, stirring occasionally. Mix the flour, baking powder, baking soda, spices, and salt in a bowl. Mix  $\frac{1}{4}$  cup of the dry mixture into the wet mixture.

Mix the butter, sugar, jam, and molasses in a bowl. Mix the eggs into the butter mixture one at a time. Mix the remaining flour mixture into the butter and egg mixture. Mix in the fruit mixture along with the nuts. Pour the mixture into baking pans lined with double parchment paper.

Place a baking pan with water on the lower rack of the oven. Cover the cake pans with foil and bake on the middle racks of a preheated 300° F oven until a toothpick pushed into the center comes out clean, about 45-60 min. Let cool. Soak cheese cloth in brandy and wrap it around the cake. Wrap the cake in foil and refrigerate for 30 days.

**Christmas Red and Green Salad****Ingredients:**

- 1 (15-ounce) can whole kernel corn, drained
- 1 (15-ounce) can peas, drained
- 1 (15-ounce) can kidney beans, drained
- $\frac{1}{2}$  cup minced red onion
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{2}$  cup sliced radishes
- 1 cup creamy salad dressing
- 2 tablespoons milk

**Directions:**

Combine the corn, peas, beans, onions, celery, and radish. Whisk together the salad dressing and milk or cream. Pour over salad, toss and refrigerate overnight.

## Yorkshire Pudding

### Ingredients:

1 cup flour

½ teaspoon salt

½ cup milk

½ cup water

2 large eggs

2-3 tablespoons butter or lard



### Directions:

Sift salt and flour together into a bowl. Make a well in the center of the dry ingredients and pour the milk and water into the well. Beat thoroughly with a whisk.

In a separate bowl, beat the eggs until frothy and add to the batter. Beat the batter well. Cover batter with plastic wrap and refrigerate for at least 1 hour.

Preheat oven to 400° F and generously butter a 12- cup muffin tin.

Remove batter from fridge and beat until small bubbles rise to the surface.

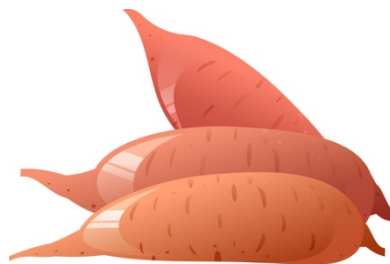
Place the muffin tin into the oven until butter is sizzling and slightly browned. Remove pan from oven and quickly pour batter into muffin cups. Return to oven and bake for about 18-20 minutes or until golden brown.



## Sweet Potato Casserole

### Ingredients:

4 cups sweet potato, cubed  
½ cup white sugar  
2 eggs, beaten  
½ teaspoon salt  
4 tablespoons butter, softened  
½ cup milk  
½ teaspoon vanilla extract  
½ cup packed brown sugar  
⅓ cup all-purpose flour  
3 tablespoons butter, softened  
½ cup chopped pecans



### Directions:

Preheat oven to 325° F. Put sweet potatoes in a medium saucepan with enough water to cover. Cook over medium high heat until tender; drain and mash.

In a large bowl, mix the sweet potatoes, white sugar, eggs, salt, butter, milk, and vanilla extract. Mix until smooth.

Transfer to a 9" x 13" baking dish. In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture. Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

## Roasted Chestnuts

### Ingredients:

2 pounds fresh, unshelled chestnuts

2-3 sprigs rosemary

½ cup butter

2 teaspoons kosher salt

Freshly grated nutmeg

Black pepper



### Directions:

Preheat oven to 425° F. Line a baking sheet with a large sheet of foil. Place chestnuts, flat side down, on a work surface. Using a utility knife or a sharp paring knife, carefully cut through the shell on the rounded side of each chestnut to score an X. Soak in a bowl of hot water for 1 minute.

Drain chestnuts and pat dry; place in a medium bowl. Add rosemary, butter, 2 teaspoons salt, and nutmeg. Season with pepper and toss to thoroughly coat. Arrange chestnuts in a single layer in center of foil and gather up edges of foil around chestnuts, leaving a large opening on top.

Roast until the peel begins to curl up and chestnuts are cooked through, 30-45 minutes, depending on size and age of nuts.

Transfer chestnuts to a platter, include any butter and spices with them, and toss to coat. Season with more salt, if desired. Serve hot or warm.