

Moms at Home: Holiday Traditions

Fast, Frugal, Kid-Friendly and Delicious!

2012

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Mom, Aunt Rita and Gram
Thank you for the recipes, the
love, support and the traditions.
Love Always,
Erica

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From the Author

In my last book, "Moms at Home: A Collection of Recipes" I shared with you the meals that I put on the table fast and with little expense. Sometimes, though, I like to indulge, especially during the Holidays.

Both my husband and I come from traditional French-Canadian families and many of the recipes in this collection reflect that. Meat Pies are certainly a Holiday tradition from Thanksgiving through Christmas!

I'm especially excited to share with you a recipe that is simple, cheap and extremely nostalgic for my Husband whose Mother passed away when he was just 16 years old. I never met her but I am honored to share her recipe, known to my husband (whose first language was French) as Pets de Nonne aka, "Nun Farts." While not the most Politically Correct term, he couldn't come up with another name for them and I couldn't dig up any history for them. Take them as they are, and enjoy!

In closing, I'd like to send a special message to my stepson, Isaac. I hope that you will enjoy these recipes and carry on your Buteau family's traditions. We wish that you weren't so far and that you could be with us every Holiday.

Let's Talk About It!

Because this recipe collection was inspired by my friends, fans and followers, I want to take it to the next level.

I want to hear about YOUR experiences using these recipes and I want to see those food photos! Did you make changes, substitutions and or omissions? Come tell me about it!

My ultimate goal is to make this recipe collection an interactive and social platform where my friends, fans and followers can chat about and encourage others to try these recipes.

Most of these recipes have been passed down through my family for years. They are special to me and to my own little family at home. I want them to be special to you as well! Share your experience!



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Thanksgiving

In years past, I've traditionally spent Thanksgiving with my Mother's side of the family, first at my Grandmother's for many years, and now, I cook Thanksgiving Dinner for my family, my parents, my Grandmother and Aunt and Uncle.

I've primarily kept true to my Grandmother's recipes while adding to or modifying them in some way. I continue to cook the same meat stuffing my Gram has always made but now also include a Cranberry Sausage and Apple Stuffing that even my Gram approves of.

I also reinvented the wheel a bit with my Turkey recipe, taking advantage of local Maple Syrup to infuse it with flavor. Even my Mother will admit, my turkey is always moist and delicious!



Maple Glazed Turkey

Do your chopping and make the maple butter the night before to save time the next morning!



Ingredients:

2	Cups	Apple Cider	30 Mins Prep
1/3	Cup	Real Maple Syrup	4 Hrs Cook
2	Tbs	Fresh Thyme, Chopped	
2	Tbs	Fresh Marjoram, Chopped	Serves 20.
2.5	Tsp	Lemon Zest, Grated	
3/4	Cup	Butter	
14	Lbs	Whole Turkey, Innards Removed	
2	Cups	Onion, Chopped	
1	Cup	Celery, Chopped	
2	Cups	Chicken Stock (Optional)	
Salt & Pepper To Taste, Paprika for Color if Desired.			

Directions:

Preheat oven to 375 Degrees. Mix the apple cider and real maple syrup in a heavy sauce pot and bring to a boil over medium-high heat. Let cook until it reduces to about 1/2 a cup or for approximately 20 minutes. Remove from heat. Add half of the thyme and marjoram, all of the lemon zest and the butter. Salt and pepper to taste. Whisk while the butter melts. Refrigerate until butter solidifies.

Wash turkey and pat dry. Put in a large roasting pan. Loosen the skin of the turkey breast and rub 1/2 cup of the maple butter mixture under the skin directly on the breast (make sure you don't remove the skin). Stuff the turkey if you are planning to do so. Rub the remaining maple butter over the outside of the turkey. Don't forget the legs and underneath. Tie legs together with kitchen string. Add 2 cups of chicken stock to the bottom of the pan (Optional).

Place turkey in the preheated oven and roast for about half an hour. Turn the oven down to 350 Degrees and cover loosely with foil. Roast for an additional 3 to 4 hours unstuffed or 4-5 hours stuffed or until the internal temperature of the thickest part of the thigh reaches 180 degrees. Let turkey rest for 25 minutes before carving.

Cranberry Sauce

Strain with cheesecloth if you prefer to have a more "jellied" cranberry sauce.



Ingredients:

1 12oz Bag of Cranberries (Fresh)
3/4 Cup Orange Juice
2/3 Cup Brown Sugar
1/3 Cup White Sugar

10 Mins Prep
2 Mins Cook
15 Min Meal

Directions:

Mix all ingredients and bring to a boil. Continue to cook on medium-high for about 15 minutes. Stir often. Most of the liquid will reduce and the cranberries will pop. Refrigerate until cold. The sauce will last for nearly a week in the refrigerator.

Cranberry, Sausage & Apple Stuffing



I found this recipe by accident and had to give it a try. I've never looked back! The cranberries and apples are refreshing and compliment turkey very nicely.

Ingredients:

¼ Cup Butter
1 Lb Sweet Italian Sausage w/o Casings
3 Cups Onions, Coarsely Chopped
3 Med Tart Apples, Peeled & Chopped
2 Cups Celery, Chopped
4 Tsp Poultry Seasoning
2 Tsp Dried Rosemary, Crushed
1 Cup Dried Cranberries
12 Cups Bread Cubes, Baked til Dry
1 1/3 Cups Chicken Stock
Salt and Pepper to Taste.

*Makes 20
Servings.*

Directions:

Crumble and fry sausage in a skillet over medium heat for 10 minutes. Drain. Place in a large bowl. In the same skillet, without washing, melt butter. Add onions, apples, celery and poultry seasoning. Cook until softened, about 10 minutes. Add rosemary, cranberries and sausage. Mix in dried bread cubes. Add the chicken stock.

To save time, you can omit the poultry seasoning and bread cubes and use 12 cups of Bell's Stuffing Mix in its place.

Cook in Crockpot while turkey roasts and moisten occasionally with turkey drippings or use to stuff the turkey. You can also bake in muffin tins for individual portions for about 20 minutes.

Meat Stuffing



I suppose the way to get me to write this down and keep the recipe is to write a cookbook. I have called my Gram every year for the last 15 years asking for this recipe.

Ingredients:

1 Lb Ground Pork
1 Box Bell's Stuffing
1 Lrg Onion, Diced
1 Bunch Celery, Diced
3-6 Cups Turkey Broth or Drippings

Salt & Pepper To Taste

Makes 20 Servings. Great in the Crock Pot. Leftovers are a must have for Turkey Pie on Pg. 22

Directions:

Cook pork, onions and celery in a large skillet. Drain and remove to crock pot. Add stuffing mix and enough broth to moisten the stuffing mix. Cook on low while the turkey is roasting. Add turkey drippings each time you baste your turkey or every hour and then every half an hour depending on how often you baste your turkey. If you don't have enough drippings, you can add turkey broth or even water to keep the stuffing from drying out.

Giblet Gravy

This gravy is amazing, although you may not be thrilled with how it starts.



Ingredients:

- 1 Pkg Turkey Giblets (neck, liver heart, gizzard)*
- 4 Cups Turkey Broth*
- 2 Tsp Poultry Seasoning*
- 1 Cup Water*
- ¼ Cup Flour*

I simmer this all day while my turkey is roasting.

Salt & Pepper to Taste.

Directions:

Remove giblets from turkey. Place in a heavy saucepan. Add turkey broth. Bring to a boil. Turn down to low and simmer while your turkey cooks. Add turkey drippings from the roasting turkey occasionally.

Just before you are ready to serve, remove the giblets from the pot. Mix the flour and water together well, making sure that you break up any clumps with a whisk. Slowly add the flour and water mixture to the broth, whisking constantly. Continue to whisk over medium heat until gravy thickens. Add salt and pepper to taste.

Mashed Potatoes

Although my Dad is the potato King, I sometimes mix up these extra rich and creamy mashed potatoes for Turkey Day.



Ingredients:

- 10 Lbs Red Potatoes, Peeled & Quartered*
- 2 Cups Heavy Cream*
- 1 Cup Butter*
- 3 Tsp Garlic Powder, Optional
Salt & Pepper to Taste.*

Makes 20 Servings. You can use milk to cut out calories but you will lose some creaminess.

Directions:

Cover potatoes with water. Bring to a boil. Reduce heat to medium-high and continue boiling for about 20 minutes. The potatoes are done when you can easily stab them with a fork. Drain.

Return to pot or place in a serving bowl. Mash lightly with a potato masher. Add butter, cream, garlic and salt and pepper. Now, beat with an electric mixer until well blended and fluffy. This really ensures a creamy, smooth mashed potato that you won't soon forget!!

Sweet Potatoes



Only about half of my family gathering digs into the sweet potatoes, but, for those of us that do, it's usually more than once!

Ingredients:

4	Cups	Sweet Potato, Peeled & Cubed	<i>Makes one 9x13 Casserole. Plenty for up to 20 guests!</i>
1	Cup	White Sugar	
$\frac{3}{4}$	Cup	Milk	
3	Lrg	Eggs, Beaten	
$\frac{3}{4}$	Tsp	Salt	
1	Tsp	Vanilla Extract	
1	Tsp	Cinnamon, Ground	
1.5	Cups	Brown Sugar	
1.5	Cups	Chopped Pecans	
$\frac{3}{4}$	Cup	Flour	
$\frac{1}{2}$	Cup	Butter, Melted	

Directions:

Preheat oven to 350 Degrees.

Place sweet potatoes in a large part. Cover with water and bring to a boil. Reduce heat to medium-low and simmer until potatoes are tender or for about 20 minutes. Drain.

In a large bowl, mash the cooked potatoes with the white sugar, milk, eggs, salt, vanilla and cinnamon. Pour evenly into a greased 13x9 baking dish.

In a separate bowl, mix brown sugar, pecans, and flour. Pour melted butter over the pecan mixture; mix until coarse crumbs form. Sprinkle over sweet potato mixture.

Bake for about one hour or until the Pecan topping hardens.

Carrots & Turnip



In full disclosure, I have to admit that I'm no fan of this side. But, everyone else in my family, including my kids, loves it!

Ingredients:

2 Lbs Carrots, Washed, Peeled and Diced
2 Lbs Turnips, Washed, Peeled and Diced
¼ Cup Milk
½ Cup Butter
Salt & Pepper to Taste.

Directions:

The carrots and turnip pieces should be close in size so that they quick at the same pace. Place in a large pot and cover with water. Bring to a boil then turn the heat down and simmer for 10 to 20 minutes or until tender. Drain well. Put the vegetables into a large bowl. Mash with a potato masher. Add milk, butter, salt and pepper. Mix well. For smoother carrots and turnip, beat on medium speed with a hand mixer until fluffy.

Note: For an alternative Carrot Recipe, see Maple Glazed Carrots on Page 27.

Christmas

In both mine and my husband's French family traditions, family gatherings traditionally take place on Christmas Eve with our Children, Parents, Siblings, Aunts, Uncles, Cousins, and Grandparents.

On my side of the family, we've typically always gone to my Grandmother's on Christmas Eve, although for a few years that tradition moved into my home. We save the Hams and Turkeys for Christmas Day (recipes are available under Thanksgiving and Easter) and enjoy a wide variety of sweet and savory pies as well as goody trays.

On the following pages, you'll find recipes for Meat Pie, a Traditional French-Canadian holiday meat pie with a taste unlike anything else, pork pie and turkey pie (my favorite).



Meat Pie

This is a must-have for every Christmas Season. Make extra and freeze for an easy meal later!



Ingredients:

$\frac{3}{4}$	Lb	Ground Beef
1	Lb	Ground Pork
4-5	Med	Potatoes
1	Med	Onion
$\frac{1}{2}$	Tsp	Cloves, Ground

*Pie Crust (Top and Bottom)
Salt and Pepper to Taste*

Although it may be controversial, I serve Meat Pie with Ketchup! Some say it ruins it, others enjoy!

Directions:

Preheat oven to 425 Degrees.

Sauté onion in butter or oil. Add beef and pork, salt and pepper. Cover and cook over medium-low heat, stirring occasionally.

Meanwhile, peel, boil and mash potatoes. In a large bowl, add meat mixture to the potatoes and stir well. Mix in ground cloves to taste.

Pour mixture into prepared pie crust. Cover with top crust. Cut slits in the top crust and bake for 30 minutes. Turn the oven down to 350 Degrees and bake for an additional 45 minutes or until the crust is a nice golden brown.

Makes one 9-inch pie (with top and bottom crusts).

Pork Pie (Acadian)



This recipe originated with the Acadians of Prince Edward Island and was passed down to my Paternal Great-Grandfather who then shared it with my Maternal Grandmother. It's a slight variation from the original which calls for chicken in addition to the pork.

Ingredients:

4 Lbs Pork Butt, Cubed
2 Lrg Onions, Chopped
3 Box Jiffy Pie Crust Mix
Salt & Pepper to Taste.

If you make your own crust, you can cool the pork and skim off the solidified pork fat in place of Crisco.

Directions:

Place pork cubes and onions in a kettle on low. Don't add water! Simmer for approximately four hours. Drain any liquids.

Prepare pie crust according to package directions. Line a 9x13 baking dish with pie crust. Add pork and onion mixture. Cover with top crust. Bake at 400 Degrees for 30-45 minutes or until crust is browned.

Turkey Pie



I've asked my Grandmother to give me this instead of presents every year for as long as I can remember. Gram always cooked extra Turkey on Thanksgiving to make sure we had Turkey Pie on Christmas Eve. As it turns out, the recipe was a fluke made to feed my Uncle one day.

Ingredients:

2 Cups Turkey, Cooked, Cubed
1.5 Cups Prepared Meat Stuffing
 $\frac{3}{4}$ Cup Turkey Gravy
1 Box Jiffy Pie Crust Mix
Salt and Pepper to Taste.

We've always used leftover Meat stuffing and Turkey from Thanksgiving. See my Stuffing recipe on Pg.13. These pies freeze well.

Directions:

Preheat oven to 400 Degrees.

Line 9-inch pie plate with bottom crust. Layer turkey on top of the bottom crust. Cover with stuffing. Pour gravy evenly over the stuffing. Top with crust.

Bake for approximately 40 minutes or until browned.

Easter

While I was growing up we never really had large family gatherings for Easter. My Mom cooked Easter Dinner at home for my parents, brother and I. It was cozy and simple. I tend to cook Easter Dinner now and often invite whoever would like to join us.



Baked Ham

Maple Syrup adds the special touch to this delicious Ham w/Hawaiian flare.



Ingredients:

- 1 Cup Maple Syrup
- 1 Cup Orange Juice
- 1 Cup Ginger Ale
- ½ Cup Brown Sugar
- ½ Cup Honey
- 1 Jar Maraschino Cherries, Halved (10oz)
- 12 Lbs Fully Cooked Bone-In Ham
- 1 Can Pineapple Slices, Drained (15.25oz)
- 1 Box Wooden Toothpicks

Serves 24.
20 Mins Prep
2 Hrs Cook

Directions:

Preheat the oven to 350 degrees.

Mix maple syrup, orange juice, ginger ale, brown sugar and honey. Stir in the juice from the maraschino cherries, and half of the cherries. Score the outer edge of the ham with a sharp knife in a diamond pattern. Cuts should be about 1/4 inch deep. This will allow the ham to soak up the juice.

Place the ham into an oven bag, and carefully pour the juice mixture over it, keeping all of the juice in the bag. It may look like there is too much juice, but the ham will soak it up while baking. Place the pineapples onto the top of the ham, and secure with toothpicks. Place cherries into the centers of the rings, and secure with toothpicks also. Or, poke in whole cloves. Tie the end of the bag closed. Place in a large roasting pan, and cut a few small slits in the top of the oven bag.

Bake for 2 hours in the preheated oven. The internal temperature should be 160 degrees when done. Remove ham from bag to a serving plate, and let stand for 10 minutes before serving.

Twice-Baked Taters

These potatoes are incredibly easy to make but look like they took you hours!



Ingredients:

8 Lrg Russet Potatoes
½ Cup Butter
1 Cup Sour Cream
1 Scallion, Finely Chopped
1 Cup Sharp Cheddar Cheese, Shredded
Kosher Salt and Pepper to Taste.
Garnish with Bacon Bits (Optional).

Serves 8.

Directions:

Preheat oven to 400 Degrees.

Pierce potatoes with a fork. Place on oven rack at the center of the oven and bake for about an hour. Remove potatoes and turn down the heat to 375 Degrees.

Hold the potato with an oven-mit or towel, trim off the top of the potatoes to make a canoe-like shape. Reserve the tops. Carefully scoop out most of the potato into a bowl. Take care to leave enough potato in the skin so the shells stay together. Mash the potato lightly with fork along with 2 to 3 tablespoons of the butter and sour cream.

Stir in the scallion and season with salt and pepper, to taste. Season the skins with salt and pepper. Refill the shells with the potato mixture mounding it slightly. Sprinkle the cheese on top of the potato filling. Brush the reserved top with the remaining butter and season with salt and pepper.

Set the potatoes and lids on a baking sheet, and bake until heated through, about 20 minutes. Serve immediately.

Maple Glazed Carrots



Every year for Christmas, my Uncle Kevin gives us a Gallon of Pure Maple Syrup. Because I have it in abundance, I enjoy using it in place of brown sugar on occasion.

Ingredients:

2 Lbs Baby Carrots
1/2 Cup Water
1/2 Cup Butter
3/4 Cup Pure Maple Syrup
1/4 Cup Pecans, Chopped (Optional)

Serves 10. 5
Mins Prep, 20
Mins Cook. On
the table in
under 30
minutes!

Directions:

Place carrots and water in a saucepan. Bring to a boil. Reduce heat to medium. Cover and cook for 10 minutes. Drain.

Return carrots to saucepan. Stir in butter, syrup and pecans. Cook until butter is melted.

Optional: Garnish with fresh dill.

Gram's Trick Rolls



I once raved at Thanksgiving about how much better my Gram's homemade rolls were than store-bought. She said thank you and took years to reveal her true "recipe."

Ingredients:

1 Pkg Rhodes Frozen Roll Dough (24 Ct.) *Surprise! These are fast and easy*

Directions:

Thaw dough in refrigerator overnight. Grease a cookie sheet. Flour counter. Knead together TWO rolls to form one larger roll. Let rise until double in size. Bake at 350 Degrees for 20-25 minutes.

Special *Occasions*

My Mom started a tradition a long time ago and we continue to enjoy it each year. On or around our birthdays, we each get to choose a favorite meal for her to cook us. I typically choose a cranberry-orange pork loin while my husband often opts for homemade baked beans.

Those recipes as well as my own go-to recipes for special occasions are on the pages that follow. They are each great for family gatherings, birthday parties, Christmas Day meals, New Year's Eve Celebrations, retirements, anniversaries or just for an evening in at home.



Lasagna



Shortcuts make this easy! Replace onions and peppers with one bag of frozen Pepper Stir Fry Mix to save even more time!

Ingredients:

1	Lb	Ground Beef
1	Lb	Sweet Italian Sausage, Casings Removed
1	Bag	Pepperoni Minis or 1 Cup Diced Pepperoni
1	Lrg	Onion, Diced
2	Cloves	Garlic, Minced
1	Lrg	Green Pepper, Diced
1	Lrg	Red Pepper, Diced
¼	Cup	Fresh Basil
2	Tbs	Italian Seasoning
1	Lrg	Jar Spaghetti Sauce (Family Size)
1	Bag	Mozzarella Cheese, Shredded (16oz)
1	Bag	Shredded Parmesean Cheese (8oz)
1	Sm	Container Ricotta Cheese (16oz)
2	Med	Eggs

Directions:

Cook meat and veggies until well browned. Stir in prepared (or your homemade) sauce. Season with basil, half of Italian seasoning, salt and pepper. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

In a mixing bowl, combine ricotta cheese with egg, remaining Italian seasoning, half the mozzarella and half the parmesan and about 1/2 teaspoon salt.

Preheat oven to 375 degrees. Spread 1 1/2 cups of meat sauce in the bottom of a 9x13 inch baking dish. Cover with a single layer of noodles. Spread with one half of the ricotta cheese mixture. Top with a third of the remaining mozzarella cheese. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil. Bake for 25 minutes, remove foil, and bake an additional 20 minutes. Let rest for about 15 minutes. Serve with Garlic Bread!

Prime Rib

Stay home and enjoy this Restaurant Special! My Mom makes this for my Dad on many Special Occasions.



Ingredients:

1	Lrg	3-Rib Prime Roast, Trimmed & Tied	<i>Your Butcher can Cut and Tie your Roast and Ribs for you. Just ask at any Grocery Store or Meat Shop.</i>
3	Reg	Short Ribs, Tied	
1	Tbs	Black Pepper, Fresh Ground	
2	Tbs	Salt	
1.5	Cups	Dry Red Wine	

Directions:

Let Roast rest at Room temperature for about 2 hours. Place oven rack on lower level. Preheat oven to 450 degrees. Rub roast all over with salt and pepper. Place short ribs in a heavy metal roasting pan (they will act like a roasting rack). Place Roast, fat-side up.

Cook 20 minutes. Reduce oven temperature to 325 degrees, and continue cooking until an instant-read thermometer inserted in the thick end of roast (not touching a bone) reaches 115 degrees, about 1 hour and 25 minutes.

Transfer roast to platter; set aside in warm spot for juices to collect. Do not cover. The short ribs can be eaten as a snack, or reserved to make flavorful soups. Pour fat and all dark drippings out of pan into a fat separator; set aside.

Place roasting pan over medium-high heat. Pour red wine into pan; scrape bottom with wooden spoon, scooping up crispy bits to deglaze pan. Add the drippings that have settled to the bottom of the fat separator, making sure not to add the fat. Cook until reduced by half, 5 to 8 minutes. Place a fine sieve in a medium heatproof bowl. Pour juices into strainer. Using a wooden spoon, press down on solids to extract juices. Discard solids. Serve the juices warm with the prime rib.

Roast Pork Loin

This is what I ask my Mom to make for almost every birthday. Delish!



Ingredients:

- 2 Lbs Pork Loin Roast, Bnlss
- 1 Can Cranberry Sauce (16oz)
- 2 Tbs Brown Sugar
- 2 Tsp Grated Orange Peel

You can use whole berry or jellied depending on your preference.

Directions:

In a small bowl, stir together cranberry sauce, brown sugar and orange peel.

Place roast in a shallow baking dish. Spread with 1/4 cup cranberry mixture.

Roast, uncovered, at 350 Degrees for 45 to 60 minutes or until internal temperature registers 155 Degrees.

Baste every 30 minutes with cranberry mixture. Let stand 10 minutes before slicing to serve.

Heat remaining cranberry mixture and serve with roast.

Stuffed Chicken

There are so many recipes for and varieties of stuffed chicken. This one, however, is my favorite!



Ingredients:

8	3oz	Chicken Cutlets, Thin
½	Cup	Italian Breadcrumbs
¼	Cup	Parmesan Cheese, Grated
3	Lrg	Eggs
5	Oz	Frozen Spinach, Squeezed Dry
6	Tbs	Ricotta Cheese
6	Oz	Mozarella, Shredded
1	Tbs	Olive Oil
1	Cup	Marinara Sauce

Makes 8 Servings.

Directions:

Wash and dry cutlets, season with salt and pepper. Preheat oven to 450 Degrees.

Combine breadcrumbs and 2 tbsp. grated cheese in one bowl and 2 eggs, beaten in another.

Shred or finely chop 1.5 oz. of mozzarella cheese and combine with remaining grated cheese, spinach (make sure you squeeze it dry), the remaining eggs (beaten) and ricotta cheese.

Lay chicken cutlets down on a working surface and spread 2 tbsp. of spinach-cheese mixture on each cutlet. Loosely roll each one and keep seam side down.

Dip chicken in egg mixture, then in breadcrumbs and place seam side down in a baking dish. Repeat with the remaining chicken. When finished, lightly spray with olive oil. Bake 25 minutes. Remove from oven, top with sauce then cheese.

Bake until cheese is melted and bubbling, about 3 more minutes. Serve with additional sauce on the side and grated cheese.

Stuffed Pork

Great for the Holidays, Date-Night In or when you want to impress guests!



Ingredients:

4	Lbs	Pork Loin
8	Oz	Cream Cheese, Softened
1	Tsp	Italian Seasoning
1	Cup	Fresh Baby Spinach
6	Slices	Bacon, Cooked and Chopped
1	Jar	Roasted Red Peppers, Drained

Makes 8 servings.

Directions:

Butterfly pork loin (cut down the center without cutting through the pork and open it up like a book). Pound to an even thickness.

Spread cream cheese over pork. Sprinkle with Italian seasoning. Top with spinach, chopped bacon, and roasted red peppers.

Roll up pork like a cylinder. Secure with butcher string at 2 inch intervals. Drizzle with a little olive oil and season pork with kosher salt.

Place pork, seam side down, on a lightly greased cooking sheet or rack. Bake at 425 degrees for 30 – 45 minutes or until it registers 155 degrees. Let stand 15 minutes.

Remove string and slice pork. Serve.

Party Trays

Whether you are making goodies for the Holidays or bringing along a tray for a party somewhere else, these treats are definitely crowd pleasers. They also make great gifts when wrapped nicely or placed in Holiday-themed containers.

Many of these recipes were regulars for us at Christmas Eve at my Gram's house. I hope that they will find their way into your hearts and traditions as they have mine!



Chocolate Fudge

This Fudge is sure to please any chocolate lover in your life!



Ingredients:

- 3 Cups Sugar*
- 6 Tbs Butter*
- 2/3 Cup Evaporated Milk*
- 7 Oz. Fluff (Marshmallow Crème)*
- 1 Tsp Vanilla*
- 1 Bag Semi-Sweet Chocolate Chips (12oz)*
- 1/2 Cup Walnuts, Chopped (Optional)*

Directions:

Combine sugar, butter and milk. Bring to full boil stirring constantly. Boil four minutes over medium heat. Remove from heat, add chocolate chips and marshmallow. Stir. Pour into buttered 8x8 pan. Let cool.

Peanut Butter Fudge

***Fudge making was never my strong suit!
I recently enjoyed an afternoon with my
Gram making this fudge!***



Ingredients:

- 3 *Cups* *Sugar*
- 6 *Tbs* *Butter*
- 2/3 *Cup* *Evaporated Milk*
- 7 *Oz.* *Fluff (Marshmallow Crème)*
- 1 *Tsp* *Vanilla*
- 1 *Cup* *Peanut Butter*

*Gram
says you
have to
remember
to "Move
FAST!"*

Directions:

Combine sugar, butter and milk. Bring to full boil stirring constantly. Boil four minutes over medium heat. Remove from heat, add peanut butter and marshmallow. Stir. Pour into buttered 8x8 pan. Let cool.

Mini Cheesecakes

A long-time favorite of my Moms and a great story from my Gram about making dozens of these for my Aunt's wedding.



Ingredients:

1	Box	Vanilla Wafers
16	Oz	Cream Cheese (2 boxes)
$\frac{3}{4}$	Cup	Sugar
1	Tsp	Vanilla
2	Lrg	Eggs
1	Can	Pie Filling

*Make in
cupcake/muffin
tins.*

Directions:

Mix all ingredients together except wafers.

In a foil cupcake liner, place one wafer. Top with cheese mixture (filling the foil $\frac{2}{3}$ of the way to the top.

Bake 10-15 minutes at 350 Degrees. Cool. Top with Cherry or your favorite pie filling.

Chocolate Pretzels

*I enjoy a bit of sweet with my salty!
Try dipping pretzel rods too!*



Ingredients:

1 Med Bag of Pretzels

1 Bag Almond Bark

Assorted Colored Sugar & Sprinkles

*Decorate for the
Holidays, bag up
and give as gifts!*

Directions:

Place a glass bowl over a pot of boiling water. Add the almond bark, in batches, to the bowl and stir until melted throughout. Place it on top of a dish towel on your counter.

Lay out some parchment paper on your counter. Take a pretzel and drop it in the chocolate. Using a fork, turn the pretzel upside down until it is coated on all sides. You can remove the middle tines from a plastic fork if it is easier.

Once completely coated, pick the pretzel up out of the chocolate and give it a gentle shake to remove the excess chocolate. Place the pretzel on the parchment paper. While it is still wet, sprinkle some of your assorted candies and sprinkles on top. Allow to dry completely before storing.

Haystacks

This is another one of my "Aunt Rita" recipes and I was amazed by them as a child whenever she'd bring them around!



Ingredients:

2 Tbs Butter
2 Cups Chow Mein Noodles
2 Cups Semisweet Chocolate Chips

*Make in just
5 Minutes!*

Directions:

Line a baking sheet with waxed paper.

Place chocolate chips and butter in a microwave-safe container. Heat on 50% power for 1 minute. Stir, and repeat, if necessary, until chocolate is melted.

Add chow Mein noodles to chocolate mixture, and stir until well-coated.

Spoon tablespoonsful of the mixture onto prepared baking sheet.
Refrigerate 1 hour or until firm.

Note: Substitute Butterscotch chips if you want a change or to make a variety tray!

Brownies

Think, and cook, outside of the box every once in a while. Try these easy brownies from scratch!



Ingredients:

1 Cup Butter or Margarine, Melted
2 Cups Sugar
1 Tsp Vanilla
2 Lrg Eggs
½ Cup Cocoa Powder
2 Cups Flour
Chopped Walnuts, Optional

Preheat to 350•
Bake for 20
mins. Makes 24
"Cupcakes".

Directions:

Preheat oven to 350 degrees.

Cream margarine and sugar. Add the vanilla and eggs and mix just until smooth. Pour in cocoa and flour. Again, mix until smooth and lumps are broken up. Don't over mix!

If you want to add extras like nuts, fold in now.

Bake for 18-20 minutes in 2 pans size 8 inches by 8 inches. You can use a larger pan like the 9 x 9 and cook for a little longer-25 to 30 minutes at 350 degrees.

Delightful *Dips*

School parties, appetizers, game days and more, these dips are sure to be crowd pleasers! Make sure you have plenty on hand because there won't likely be any leftovers!



Crawford's Crabmeat

My Great-Grandmother "Grammy Crawford" was famous for her Crabmeat Dip!



Ingredients:

- ½ Cup Mayonnaise*
- 1 TBS Parsley Flakes*
- 1 Can Crabmeat*
- ½ Cup Sour Cream*
- 2 Drops Lemon Juice*
- 2 Drops Worcestershire Sauce*

*15 Mins Prep
18 Mins Cook
33 Min Meal*

Makes 24.

Directions:

Mix all ingredients. Chill.

Corned Beef Dip

My Mom's special recipe! Doesn't sound nearly as good as it tastes!!



Ingredients:

- 2 Cups Sour Cream
- 2 Cups Mayonnaise
- 4 Tbs Parsley Flakes
- 2 Tbs Dried, Minced Onion
- 2 Tsp Dill Weed
- 1/4 Lb Shredded Corned Beef

Directions:

Mix all ingredients together until well blended. Chill overnight before serving. Pairs well with rye bread. Try serving in a round rye bread cut like a bread bowl with the top and middle cut up into cubes for dipping! Yummy!

Easy Onion Dip

This wasn't reserved for special occasions! Mom made this often!



Ingredients:

1 Pkt Onion Soup Mix (Like Liptons)
16 Oz Sour Cream

*Make sure to
chill for the
flavors to
combine!*

Directions:

Mix together in a medium bowl. Return dip to sour cream container.
Refrigerate for at least one hour.

Note: You can substitute Vegetable Soup mix for the Onion Soup mix for an easy Vegetable Dip!

Jalapeno Popper Dip



If you love Poppers but don't have the time to prepare them, try this dip!

Ingredients:

2	Pkg	Cream Cheese, Softened
1	Cup	Mayonnaise
1	Can	Chopped Green Chilies, Drained (oz)
1	Can	Diced Jalapenos, Drained (4oz)
½	Cup	Mexian Style Cheese, Shredded
½	Cup	Mozarella Cheese, Shredded
1	Cup	Panko (Japanese Breadcrumbs)
½	Cup	Parmesen Cheese, Grated

Try this dip as a filling for Chicken Breast for a wonderful Dinner treat!

Directions:

Preheat oven to 350 degrees.

Spray an oven safe serving dish with non-stick cooking spray.

Using an electric mixer, blend the cream cheese and mayonnaise until smooth. Stir in green chilies, jalapeno peppers, and Mexican and mozzarella cheeses. Spoon this mixture into the prepared baking dish.

Mix together the Panko and parmesan cheese and sprinkle it over the cream cheese mixture. Spray the Panko and parmesan with a quick spray of non-stick cooking spray.

Bake for 25-30 minutes or until the mixture is hot and the topping is lightly browned.

To save time, you can skip the Panko and Parmesan topping and just microwave the cheese mixture.

Spinach & Artichoke

Once I tried this in a restaurant, I knew I would need to learn how to make it, so, I, of course, asked Mom to help me!



Ingredients:

- 1 Box Frozen Chopped Spinach, Thawed (10oz)*
- 1 Jar Artichoke Hearts, drained & Chopped (12oz)*
- ½ Cup Whipped Cream Cheese*
- ¾ Cup Sour Cream*
- 1 Cup Grated Cheddar Cheese*
- ½ Tsp Salt*
- ¼ Tsp Black Pepper*

Toasted Bagette Slices and/or Torilla Chips

Directions:

Heat oven to 400 Degrees.

Squeeze the spinach between paper towels to remove excess moisture. In a medium bowl, combine the spinach, artichokes, cream cheese, sour cream, and Cheddar. Season with the salt and pepper.

Scrape the mixture into a small oven-safe baking dish. Bake until lightly golden and heated through, about 15 minutes. Serve warm with the chips or bread and the lemon wedges, if desired.

Dessert Bars

Dessert bars are excellent for bake sales, school parties and Holiday trays. Or, just for a snack at home. They are easy to make and store well tightly covered.



Congo Bars

When my brother and I were growing up, we always preferred these over chocolate chip cookies!



Ingredients:

2/3	Cup	Butter, Melted
1	Lb	Brown Sugar
3	Lrg	Eggs
1	Tsp	Vanilla
2.75	Cups	Flour
2.5	Tsp	Baking Powder
1/2	Tsp	Salt
1	Cup	Nuts, Chopped (Optional)
12	Oz	Semisweet Chocolate Chips

This is quick and easy!

Directions:

Combine butter and brown sugar in a large bowl. Add eggs one at a time, beating well after each. Add vanilla.

Sift together dry ingredients and add to sugar mixture. Add nuts and chocolate chips.

Pour into greased, shallow roasting pan. Bake at 350F for 22-25 minutes.

Date Bars

These are another of my Mother's favorite treats! She LOVES dates!



Ingredients:

Filling:

3 Cups Dates, Coarsely Chopped
¼ Cup Sugar
1.5 Cups Water

Crust and Topping:

1 Cup Brown Sugar, Packed
1.75 Cups Flour
½ Tsp Baking Soda
1 Tsp Salt
1.5 Cups Old-Fashioned Rolled Oats
¾ Cup Butter, Cubed

Directions:

Preheat oven to 400 degrees.

In a saucepan over low heat, combine dates, granulated sugar, and water. Cook, stirring constantly, until thickened, about 15 minutes. Cool completely.

In a large bowl or bowl of an electric mixer, place brown sugar, flour, baking soda, salt, and oats. Mix on low speed until combined. While mixer is running, add butter, 1 piece or 2 at a time. Mix until crumb like, with some lumps of butter no larger than pea size.

Using your hands, press and flatten half of crumb mixture into a greased 9 by 13-inch pan. Spread cooled filling over crust. Cover with remaining crumb mixture, patting lightly. Bake until lightly browned, 25 to 35 minutes. Cool slightly and cut into bars while still in the pan. Gently remove cut bars from pan. Serve warm or at room temperature. Date bars, stored in an airtight container, refrigerate and freeze well.

Seven Layer Bars

These things are ridiculous! Absolutely addicting and mouth-watering! Enjoy! (I believe the recipe originated from the label of the Sweetened Condensed Milk)



Ingredients:

1.5	Cups	Graham Cracker Crumbs	<i>Ready in just over half an hour!</i>
½	Cup	Butter or Margarine, Melted	
1	Can	Sweetened Condensed Milk (14oz)	
1	Cup	Semi-Sweet Chocolate Chips	
1	Cup	Butterscotch Chips	
1 1/3	Cups	Flaked Coconut	
1	Cup	Nuts, Chopped	

Directions:

Preheat oven to 350 degrees.

In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of 13x9-inch baking pan.

Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with remaining ingredients; press down firmly with fork.

Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.

Cookies

Bake Sales, Cookie Walks, Holiday Trays, Gifts, School Parties, Afternoon Snacks, After-dinner Snacks, Just Because...Cookies!

Whatever the excuse, we all love baking, smelling and eating cookies! There are a lot of recipes out there for thousands of types of cookies. I've chosen to feature only the cookies that mean something to my family in terms of making memories! I hope that you will enjoy them as much as we do!



Date Nut Filled



The filling is the same as in Date Bars, with the exception of the addition of Walnuts for these cookies.

Ingredients:

2	Cups	Dates, Cut Up
$\frac{3}{4}$	Cup	Sugar
$\frac{3}{4}$	Cup	Water
$\frac{1}{2}$	Cup	Chopped Walnuts.
$\frac{1}{4}$	Cup	Butter
1	Cup	Shortening
2	Cups	Brown Sugar
2	Lrg	Eggs
3.5	Cups	Flour
$\frac{1}{2}$	Tsp	Salt
1	Tsp	Baking Soda

Directions:

Date Filling: Place dates, sugar, water and walnuts in a heavy saucepan. Cook until thick. Let cool completely.

Cream together shortening, brown sugar and eggs. Add $\frac{1}{2}$ cup water and a tsp. vanilla.

Mix together flour, salt and baking soda. Add to wet ingredients.

Grease a large cookie sheet. Drop 1 tsp. of dough, flatten with spoon. Top with about $\frac{3}{4}$ Tsp. of date mixture. Top with an additional $\frac{1}{2}$ tsp. of dough in the center.

Bake at 375 Degrees for approximately 10 minutes.

Raspberry Filled



These are delicious! I've saved time with this recipe using prepared cookie dough and raspberry filling but you can make your own!

Ingredients:

1 Pkg Sugar Cookie Dough
1 Can Raspberry Pie Filling

You can use Sugar or Butter Cookie Mix for the dough. Just prepare according to package directions.

Directions:

Preheat oven to 350 degrees.

Roll out cookie dough to about 1/4" thickness.

Use a cookie cutter (any shape!) to cut out an even amount of cookies and place 1/2 of them on baking sheet.

Place a dollop of pie filling in the center of each cookie (the amount will depend on what shape/size cookie cutter you use). Leave the edges clean and press them together to seal in the filling (a fork works well) or leave them open like a sandwich.

Bake for 12-14 minutes or until golden brown.

Pinwheels

By now, you'll notice that Date filling is a favorite on my Mom's side of the family!



Ingredients:

Filling:

2 ¼ Cup Dates
1 Cup Sugar
1 Cup Water
1 Cup Nuts

Cookie Dough:

1 Cup Shortening
2 Cups Brown Sugar
3 Lrg Eggs, Well Beaten
4 Cups Flour
½ Tsp Salt
½ Tsp Baking Powder

This recipe makes a large batch, or about 7 Dozen Cookies.

Directions:

Date Filling: Combine dates, sugar and water in a pan and cook until thick (about 10 mins.). Add nuts to mixture, mix, and let cool. Set aside.

Cookie Dough: Cream shortening and add brown sugar gradually. Add eggs, and beat well. Add to the other ingredients, and mix. Divide into 2 parts, and make 2 round balls. Chill for 1 hr., or until ready to bake.

Preheat oven to 375 degrees.

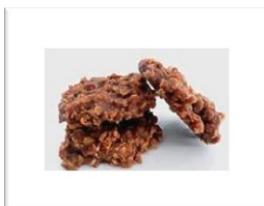
Make 4 balls from the 2 lg. balls of dough. Roll out dough to 1/4" thick, and spread date mixture all over the top to the edge of the dough. Roll into logs. Cut into slices 1/4" thick, and place on greased cookie sheet.

Bake in 375 oven for 10-12 minutes.

Cool on cookie racks and store in a plastic container with lid, or a cookie tin.

Chocolate Oatmeal

No baking, rolling, pressing! These are the first cookies I ever made!



Ingredients:

- 2 *Cups* *Sugar*
- 4 *Tbs* *Cocoa*
- 1 *Stick* *Butter*
- ½ *Cup* *Milk*
- 1 *Cup* *Peanut Butter*
- 1 *Tbs* *Vanilla*
- 3 *Cups* *Oatmeal*

Directions:

In a heavy saucepan bring to a boil, the sugar, cocoa, butter and milk. Let boil for 1 minute then add peanut butter, vanilla and oatmeal. On a sheet of waxed paper, drop mixture by teaspoonful, until cooled and hardened.

Molasses

Theres something about Molasses cookies that says warm Holidays!



Ingredients:

6-8 Cups Flour
1 Tsp Salt
2 Tbs Ginger
4 Tsp Baking Soda
1 Cup Shortening
1 Cup Sugar
1 Lrg Egg
2 Cups Molasses
1 Cup Boiling Water
2 Tbs Vinegar

*Soft and
great
warm from
the oven!
Yum!*

Directions:

Mix dry ingredients. Cream wet ingredients. Add flour mixture to wet ingredients. Add boiling water and vinegar.

Drop by spoonful onto a greased cookie sheet. Bake at 350 Degrees for 12-15 minutes.

Especially *Easy* *Holiday Cakes*

With company and big meals, dessert usually comes around at some point. These cakes are excellent with or without frosting. They are quick to make and taste amazing! Enjoy!



Eggless Spice Cake



Remember 14 Cent Cake from "A Collection of Recipes?" Here's another variation.

Ingredients:

1 2/3	Cup	Flour
1	Cup	Sugar
1	Tsp	Baking Soda
1/2	Tsp	Salt
1	Tsp	Cinnamon
1/2	Tsp	Nutmeg
1/4	Tsp	Cloves
6	Tbs	Vegetable Oil
1	Tbs	Vinegar
1	Cup	Cold Water

*Double
recipe
for a
13x9
pan.*

Directions:

Combine dry ingredients. Mix well. Make two wells in flour mixture. Pour oil into one and vinegar into the other.

Pour into a 8x8 pan. Bake 45 minutes at 350 Degrees or until a toothpick inserted in the center comes out clean.

Gingerbread

This recipe comes from my Grandmother's old neighbor who made her this special treat when she would visit during the Summer in Guildhall, Vt.



Ingredients:

<i>1/2</i>	<i>Cup</i>	<i>Shortening</i>
<i>1/2</i>	<i>Cup</i>	<i>Sugar</i>
<i>1</i>	<i>Lrg</i>	<i>Egg</i>
<i>1</i>	<i>Cup</i>	<i>Molasses</i>
<i>2.5</i>	<i>Cups</i>	<i>Flour</i>
<i>1.5</i>	<i>Tsp</i>	<i>Baking Soda</i>
<i>1</i>	<i>Tsp</i>	<i>Cinnamon</i>
<i>1/2</i>	<i>Tsp</i>	<i>Cloves</i>
<i>1</i>	<i>Tsp</i>	<i>Ginger</i>
<i>1/2</i>	<i>Tsp</i>	<i>Salt</i>
<i>1</i>	<i>Cup</i>	<i>Hot Water</i>

Serve warm with whipped cream!

Directions:

Cream together shortening, sugar, molasses and egg. Mix together dry ingredients. Add to wet. Blend well. Add hot water.

Grease a 9x13 pan. Pour into pan. Bake at 350 Degrees for 30-35 minutes.

Pies

Ahh. Pies. Light and fluffy, thick and creamy. Just yummy! Fruit filled, chocolate filled, cheese filled. Delicious! My family is especially fond of pie at Thanksgiving as well as during the Fall in general. Here are our favorites! (Don't forget the whipped cream!)



Pumpkin Pie

***My Dad and I both love Pumpkin Pie equally!
But, he gets first dibs since he usually grows
the pumpkins! This recipe uses canned
pumpkin to keep it simple though!***



Ingredients:

<i>3/4</i>	<i>Cup</i>	<i>Sugar</i>
<i>1.5</i>	<i>Tsp</i>	<i>Pumpkin Pie Spice</i>
<i>1/2</i>	<i>Tsp</i>	<i>Salt</i>
<i>1</i>	<i>Can</i>	<i>Pumpkin (15oz) NOT PIE MIX</i>
<i>1.25</i>	<i>Cups</i>	<i>Evaporated Milk</i>
<i>2</i>	<i>Lrg</i>	<i>Eggs, Beaten</i>
<i>1</i>	<i>-</i>	<i>Deep Dish Pie Crust</i>

*This only
takes 5
minutes to
prepare!*

Directions:

Preheat oven to 425 degrees.

Mix ingredients in a large bowl. Pour into pie crust.

Bake 15 minutes.

Reduce oven temperature to 350 degrees and bake 40 to 50 minutes longer or until knife inserted near center comes out clean.

Cool 2 hours. Serve or refrigerate until serving time.

Store in refrigerator.

Chocolate Cream



My Aunt Rita and I always "fought" over two things every Thanksgiving, Black Olives and this pie!

Ingredients:

12/3	Cup	Water
3	Tbs	Cornstarch
5	Tbs	Cocoa
1	Can	Sweetened Condensed Milk
3	Lrg	Egg Yolks, Beaten
2	Tbs	Butter
1	Tsp	Vanilla
1	9"	Baked Pie Crust

Make this in just 25 minutes!

Directions:

Mix water and cornstarch and cocoa until smooth. Stir in condensed milk and egg yolks. Cook until thick in saucepan or microwave. Stir in 2 tablespoons butter. Add vanilla. Cool slightly (stirring occasionally). Pour into baked pie shell.

Top with Cool Whip! Refrigerate.

Note: Not easy enough for you? Mix up a large box of Chocolate Pudding and Pie Mix. Pour into prepared crust. Chill.

Also, try this with a chocolate cookie or graham cracker crust!

Cherry Cheesecake

I believe that my little Brother would refuse an invite to Thanksgiving without this Cheesecake for dessert!



Ingredients:

1.5	Cups	Graham Cracker Crumbs
1/3	Cup	Butter
3	Tbs	Sugar
4	Pkg	Cream Cheese, Softened
1	Cup	Sugar
1	Tsp	Vanilla
4	Lrg	Eggs
1	Can	Cherry Pie Filling

Save time! Omit Crumbs, 3 TBS sugar and butter and use a prepared Graham Cracker Crust.

Directions:

Preheat oven to 325 degrees.

In a small bowl, mix graham cracker crumbs, 3 Tbsp. sugar and butter; press onto bottom of 9-inch spring form pan.

In a separate bowl, beat cream cheese, 1 cup sugar and vanilla with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 55 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Top with pie filling.

Refrigerate 4 hours.

Lemon Meringue



I didn't know how much I loved this pie until I was an adult. Now that I do, it goes on the dessert menu often!

Ingredients:

Pie:

1	Can	Sweetened Condensed Milk (14oz)
½	Cup	Lemon Juice
1	Tsp	Grated Lemon Zest
3	Lrg	Egg Yolks
1	8"	Prepared Pie Crust

Meringue:

3	Lrg	Egg Whites
¼	Tsp	Cream of Tartar
¼	Cup	Sugar

Don't be intimidated by the meringue! You really can do it!

Directions:

In medium bowl, combine milk, lemon juice, and zest; blend in egg yolks. Pour into cooled crust.

Preheat oven to 325 degrees.

Beat egg whites with cream of tartar until soft peaks form. Gradually beat in the sugar until stiff. Spread over filling; seal to edge of crust. Bake for 12 to 15 minutes or until meringue is golden brown.

Nun Pets (pet de none)

This is my Husband's mother's recipe. She used to make this with leftover pie crust for him and his siblings when they were kids. He is very fond of it!



Ingredients:

*1/4 Cup Brown Sugar
1/4 Cup Butter, Melted
1 Tsp Cinnamon
Leftover Pie Crust or your Favorite Pie Crust Recipe*

You can use any pie crust dough for these!

Directions:

Roll out the pastry dough. Brush with melted butter. Sprinkle on brown sugar and cinnamon. Roll into a log. Cut 1/4" slices (like pinwheels). Bake at 350 degrees for about 8-10 minutes or until nicely browned.

You can also use white sugar in place of the brown sugar for a different flavor. You may want to increase the cinnamon to taste if you do. Also, try mixing 1/8 cup of maple syrup with 1/8 cup of brown sugar and spreading that over the buttered pastry.

These are really good little treats!

Mandarin Orange

Aunt Rita's specialty! She introduced this to our family's Holidays a few years back and everyone fell in love!



Ingredients:

8	Oz.	Cool Whip
6	Oz.	Frozen Orange Juice Concentrate
2	Cans	Mandarin Oranges
1	Cup	Condensed Milk
2	Reg	Graham Cracker Crusts

Makes 2 Pies

Directions:

Mix all ingredients together. Pour into two graham cracker crusts. Chill.

Beverages

I left out two Holiday favorites, Egg Nog and Hot Cocoa. You can find those recipes in “Moms at Home: A Collection of Recipes” The following recipes are great for Holiday parties and to warm you up on a cold winter’s night. Enjoy!



Mulled Cider

This not only tastes delicious, but it also makes your kitchen smell amazing!



Ingredients:

2	Qrts	Apple Cider
2	Reg	Cinnamon Sticks
2	Whole	Allspice Berries
2	Whole	Cloves
1	Med	Orange, Thinly Sliced

You can add alcohol for an adult version as desired.

Directions:

Place all ingredients in a large saucepan and bring to a simmer. Divide among individual mugs and serve hot.

Holiday Punch

***Make this kid-friendly or for adults only!
Tastes great and makes a lot of servings!***



Ingredients:

- 4 Cups Cranberry Juice Cocktail
- 8 Cups Prepared Lemonade
- 2 Cups Orange Juice
- 2 Jar Maraschino Cherries (4oz)
- 1 Bottle GingerAle (2Liter)
- 1 Med Orange, Sliced in Rounds

*Add Rum for
your adults only
version!*

Directions:

In a large punch bowl, combine cranberry juice cocktail, lemonade, and orange juice. Stir in the maraschino cherries. Refrigerate for 2 hours or more.

When ready to serve, pour in the ginger ale. Garnish each glass with an orange slice.

Gifts from the Kitchen

Homemade gifts are truly special. They show thoughtfulness, kindness and of course, your talents!

Around my son's first Christmas we stamped out salt dough ornaments and painted them together and gave them to my Mother. She still puts them on her tree every year, 14 years later. She even has a few that I made some 30 years ago!

Candy Canes

These are really fun to make with the kids and make great gifts for friends!



Ingredients:

1	Lb	Sugar
1	Cup	Water
¼	Cup	Vinegar
1	Tbs	Glycerine
2	Tsp	Flavor Extract (Peppermint, Cherry, Wintergreen, Etc.)

Feel free to adjust the heat on this Chili!

A few drops of food coloring for desired colors.

Directions:

Boil all except the flavoring, without stirring, twenty minutes or half an hour, or until crisp when dropped in water. Just before pouring onto greased platters to cool, stir in half a teaspoonful of baking soda.

After pouring, pour two teaspoonful of flavoring over the top. When partly cool, pull it until very white. Draw it into sticks the size you wish, and cut off with shears into short sticks or kiss-shaped drops.

The candy may be colored if desired, and the sticks shaped to make homemade candy canes for Christmas. Two thin sticks, one colored red and one left white, when twisted together and rolled will make a striped candy cane.

Pretzel Turtles

*These are as cute as they are tasty!
Lots of fun to make with the kids!*



Ingredients:

1 Bag Mini Pretzels

1 Bag Rolos

1 Bag Pecans, Toasted

Also try replacing the Pecans with regular or peanut M&M's, other types of nuts or candies

Directions:

Preheat oven to 220 degrees. Line a cookie sheet with foil. Place the pretzels on the cookie sheet and top with one Rolo each. Bake for three minutes. Remove from the oven and press on topping of choice. Then slide the foil onto the counter and let the chocolate set up. For faster set up, you can move the pan with the candy to the freezer, and chill for about 20 minutes or until firm.

Tree Ornaments

These ornaments will last years! You can also use this recipe to create Handprint sculpture art!



Ingredients:

4 Cups Flour

1 Cup Salt

1.5 Cups Water

Cookie Cutters (Christmas shaped or not!)

Non-toxic, Acrylic Paints in your choice of colors.

Directions:

Combine ingredients and knead dough for 15 to 20 minutes.

Roll dough out and cut around hand or cut circles out for making hand imprints. Use cookie cutters for ornaments or gift tags. If necessary, slightly dampen pieces to make them stick together. You can also stamp ornaments with rubber stamps.

Make a small hole for the hanger and prick to prevent air bubbles. You can "write" your child's name and the date in the back with a toothpick.

Bake at 300°F about 20 to 25 minutes or until golden. You may have to bake considerably longer depending on how thick your items are. They may not feel hard right away but will harden as they cool.

Paint and decorate as desired. Acrylic paints work best and use a varnish to make them shiny.

Oreo Truffles

These truffles are fun and easy to make but be careful! My kids snuck into them a LOT last year! Makes excellent gifts!



Ingredients:

1 Pkg Oreo Cookies, Crushed
1 Pkg Cream Cheese, Softened
1 Pkg Melting Bark

The peppermint bark was a huge hit with my friends and family. Try experimenting with peppermint, chocolate or white chocolate barks or other types of melting candy.

Roll in crushed candy canes, cocoa powder, crushed oreos, etc. before bark sets up.

Directions:

Mix crushed Oreos and cream cheese. Form into balls. Chill for about an hour.

Melt bark according to package directions. Dip and roll Oreo balls in the melted chocolate until covered. Roll in any toppings as desired.

Cool on waxed paper. Wrap well.

Chocolate Truffles

***Much like Oreo Truffles, these go fast!
They look so difficult to make but are
easy and taste delicious!!***



Ingredients:

3 Cups Semisweet Chocolate Chips
1 Can Sweetened Condensed Milk (14oz)
1 Tbs Vanilla Extract

Coating Ideas:

*Colored sprinkles or chocolate Jimmies
Cocoa powder
Lightly toasted nuts (pecans, hazelnuts, walnuts,
etc.), finely chopped
Flaked coconut
Crushed Oreos
Crushed M&Ms*

*Let your
imagination
wild! Have
fun with
these!*

Directions:

Melt chips with sweetened condensed milk. Remove from heat, stir in vanilla. Pour into a bowl, cover and chill until firm. About 2 to 3 hours. Shape into 1-inch balls, roll in coating. Store in refrigerator.

Caramels



I always think of my Uncle Gibby and Aunt Beulah when I think of Caramels. They lived just up the road from us and would give me caramels and let me do Fill-in puzzles whenever I'd venture over as a child!

Ingredients:

2	Cups	Light Corn Syrup	Nice
1	Lb	Brown Sugar (2 ¼ Cups)	Buttery
1	Can	Sweetened Condensed Milk (14oz)	Sweet
1	Cup	Butter	Taste!
1	Cup	Chopped Nuts, Optional	

Directions:

Line a 13 x 9 x 2-inch baking pan with lightly buttered waxed paper or aluminum foil. Set aside.

Combine all ingredients, except nuts, in a large heavy saucepan. Bring to a boil, stirring constantly, and cook to the soft ball stage (240 degrees) or until a small amount dropped into cold water forms a soft ball that flattens when removed from the water. Remove from heat and stir in nuts.

Pour into prepared pan and let cool at room temperature.

Invert pan; peel off waxed paper and cut into small pieces.

Wrap pieces individually in waxed paper or plastic wrap. Store in covered container at room temperature.

Doughnuts



This is the one thing that I truly beg my Dad to make. I really like it when he makes them for Christmas morning! I always thought he had the recipe from his family but I learned a few years back that my Mother's Mother taught him how to make them for "something to do" one Christmas Eve when I was really young!

Ingredients:

1	Cup	Sugar
1	Cup	Sour Milk
2	Lrg	Eggs
1	Tsp	Nutmeg
½	Tsp	Salt
3	Tbs	Melted Shortening
4	Cups	Flour
1	Tsp	Baking Soda
½	Tsp	Baking Powder

Milk gone sour? Make doughnuts!

Directions:

Mix all ingredients together well. Roll out to ¼" thick. Using a doughnut cutter, cut out the doughnuts and deep fry in hot oil (350-360 degrees) until golden brown. Don't forget to fry the donut holes too!

Chocolate Doughnuts

I always asked for chocolate doughnuts but my Dad never had the recipe! But, recently, Gram came to the rescue!



Ingredients:

- 1 Cup Sugar
- 1 Cup Sour Milk
- 2 Lrg Eggs
- 1 Tsp Nutmeg
- ½ Tsp Salt
- 3 Tbs Melted Shortening
- 3-3.5 Cups Flour
- 1 Tsp Baking Soda
- ½ Tsp Baking Powder
- ½ Cup Cocoa

Melted butter and flour is known as a Rue.

Directions:

Mix all ingredients together well. Roll out to ¼" thick. Using a doughnut cutter, cut out the doughnuts and deep fry in hot oil (350-360 degrees) until golden brown. Don't forget to fry the donut holes too!

Pot Lucks

I especially love making dishes in my Crockpot to take along to Potlucks! In the Summer, though, I usually bring my Taco Salad.



Taco Salad



This is one of my favorite quick meals and I'm asked to bring this along to a lot of BBQs and small gatherings.

Ingredients:

- 1 Lb Ground Beef
- 1 Hd Lettuce
- 1 Pt Cherry Tomatoes
- 1 Pkt Taco Seasoning
- 1 Bag Doritos, Nacho (Not Family Size)
- 1 Cup Catalina Dressing
- 1 Cup Shredded Cheddar Cheese

Optional: Taco Sauce, Sour Cream, Black Olives

The dressing really makes this!

Directions:

Cook ground beef. Drain grease. Add taco seasoning and water according to package directions on the seasoning. Cool slightly.

In a very large bowl, mix shredded lettuce, slightly crushed Doritos, shredded cheddar, Taco meat, tomatoes and one cup up to one small bottle of Catalina dressing. Serve immediately.

Baked Beans

These are my husband's ULTIMATE favorite meal, ever! His family had Beans and Hot Dogs EVERY Saturday night while growing up!



Ingredients:

2 Lb Navy or Pea Beans
1 Lrg Onion, Chopped
1/2 Lb Salt Pork
1 Cup Molasses
1/2 Cup Brown Sugar
1 Tsp Ground Mustard
Salt & Pepper to Taste!

*Simple,
classic
favorite!*

Directions:

Rinse beans and pick over. Place in a large bowl; add water to more than cover (beans will expand). Let beans stand overnight. Drain beans. Combine beans and onion in a large saucepan; add water to cover and heat to boiling. Cover and simmer for about 45 minutes, or until skins begin to burst when you scoop a few out in a spoon and blow on them. Drain liquid into a small bowl and reserve for sauce and for cooking.

Measure 1 cup of the bean liquid into a bowl; add molasses, mustard, brown sugar and salt; stir well. In a 2-quart bean pot or baking dish, layer half of the salt pork and all of the beans. Pour molasses mixture over beans; add just enough more reserved bean liquid to cover beans. Top with remaining salt pork, pressing pieces down into the liquid. Keep extra reserved liquid refrigerated for use during baking.

Bake, covered, at 300° for 4 hours, checking occasionally - if beans seem too dry, add more reserved liquid. Uncover and bake for about 1 hour longer, or until baked beans are tender. Baked beans recipe serves 6 to 8.

Calico Beans



This recipe comes from my Dad's extended family, the Doucette's. Mom made a few adjustments to make it a little more "Dad-friendly!"

Ingredients:

- | | | |
|---|------|---------------------------------|
| 1 | Lb | Hamburg, Cooked |
| 1 | Lb | Bacon, Cut up & Fried |
| 1 | Cup | Ketchup |
| ¼ | Cup | Vinegar |
| 1 | Cup | Sugar |
| 2 | Tsp | Salt |
| 2 | Tsp | Dried Mustard |
| 2 | Med | Onions, Chopped |
| 3 | Cans | Baked Beans (15-16oz) |
| 3 | Cans | Dark Kidney Beans (Not Drained) |

Old family favorite!

Directions:

Mix together. Bake in 350 degree oven for an hour or cook on low in crockpot all day. The longer it cooks, the better the flavor!

Abbreviations

Lbs

Pounds

Lrg

Large

Med

Medium

Pkg

Package

Pkt

Packet

Sm

Small

Tbs

Tablespoon

Tsp

Teaspoon

All Temps are Fahrenheit