

APPETIZERS

- 1. Appetizer Shrimp Puffs**
- 2. Beer Meatballs**
- 3. Bite Sized Quiches**
- 4. Blue Cheese, Port & Walnut Spread**
- 5. Candied Almonds**
- 6. Candied Walnuts**
- 7. Cheddar Shortbread Bites**
- 8. Cheese Ball**
- 9. Cheese Straws**
- 10. Christmas Veggie Tree**
- 11. Cinnamon Roasted Almonds**
- 12. Cocktail Party Meatballs**
- 13. Coconut Shrimp Wonton**
- 14. Cranberry Cocktail Meatballs**
- 15. Cranberry Cream Cheese Spread**
- 16. Cream Cheese Christmas Wreath**
- 17. Creamy Dill Dip**
- 18. Crockpot Artichoke Dip**
- 19. Crockpot Cheese Fondue Appetizer**
- 20. Crockpot Spinach & Artichoke Dip**
- 21. Ham & Swiss Bites**
- 22. Holiday Cheese Ball**
- 23. Holiday Snack Toss**
- 24. Hot Spinach Cheese Dip**
- 25. Monterey Pumpkin Dip**
- 26. Party Cheese Ball**
- 27. Peppered Pecans**
- 28. Pumpkin Fluff Dip**
- 29. Spiced Pecans**
- 30. Sweet Pumpkin Dip**
- 31. Tis The Season Party Munchers**
- 32. Warm Brie & Berry Dip**

BEEF & LAMB

- 33. Grilled Lamb Roast**
- 34. Lamb with Apricots**
- 35. Marinated Prime Rib**
- 36. Prime Rib Dijon**
- 37. Prime Rib Roast**
- 38. Roast Leg of Lamb**

BREAKFAST

- 39. 7 up Pancakes**
- 40. Bacon Cheddar Waffles**
- 41. Baked Omelet**
- 42. Baked Raisin French Toast**
- 43. Banana Buttermilk Pancakes**
- 44. Banana Pancakes**
- 45. Blueberry French Toast**
- 46. Breakfast Apple Cobbler**
- 47. Breakfast Corn Bacon Muffins**
- 48. Christmas Breakfast Casserole**
- 49. Christmas Morning Omelet**
- 50. Cranberry Pumpkin Waffles**
- 51. Crockpot Breakfast Casserole**
- 52. Crockpot Breakfast Cobbler**
- 53. Crockpot Breakfast Potatoes**
- 54. Eggnog French Toast with Cranberry Compote**
- 55. Grand Marnier French Toast**
- 56. Mom's Applesauce Pancakes**
- 57. Overnight Blueberry French Toast**
- 58. Overnight Caramel French Toast**
- 59. Plump Pumpkin Pancakes**
- 60. Puffed Eggnog Pancakes**
- 61. Pumpkin Apple Waffles**
- 62. Pumpkin Pancakes I**
- 63. Pumpkin Pancakes II**

- 64. Pumpkin Waffles**
- 65. Sausage & Egg Crockpot Casserole**
- 66. South Western Crockpot Breakfast**

CAKES & PIES

- 67. Apple Cranberry Pie**
- 68. Apple Walnut Cake**
- 69. Apricot Mince Pie**
- 70. Bacardi Rum Cake**
- 71. Blue Peeps Pie**
- 72. Brandied Sweet potato Pie**
- 73. Browned Butter Pecan Pie**
- 74. Bunny Patch Dessert**
- 75. Cape Cod Cranberry Pie**
- 76. Chocolate Chip Pie**
- 77. Chocolate Cookie Cheesecake**
- 78. Chocolate Eggnog Bundt Cake**
- 79. Chocolate Eggnog Pie**
- 80. Chocolate Plum Pudding Cake**
- 81. Christmas Cake From Iceland**
- 82. Christmas Cheesecake**
- 83. Christmas Eggnog Cake**
- 84. Christmas Pound Cake**
- 85. Christmas Wreath Cake**
- 86. Chunky Apple Cake with Vanilla sauce**
- 87. Classic Yule Log**
- 88. Cranberry Apple Pie**
- 89. Cranberry Cake**
- 90. Cranberry Cobbler**
- 91. Cranberry Eggnog Cheesecake**
- 92. Cranberry Pound cake**
- 93. Creole Christmas Fruitcake**
- 94. Daffodil Easter Cake**
- 95. Deep Dish Amaretto Pecan Pie**
- 96. Deep Dish Bourbon Pecan Pie**
- 97. Deep South Pecan Pie**
- 98. Double Layer Pecan Pie**

- 99. Easter Angel Cake**
- 100. Easter Bonnet Cake**
- 101. Easter Chick Cupcakes**
- 102. Easter Dawn Cake**
- 103. Easter Egg Hunt Pie**
- 104. Easter Lamb Cake**
- 105. Easter Sunrise Cake**
- 106. Egg Nog Cake**
- 107. Eggnog Cheesecake I**
- 108. Eggnog Cheesecake II**
- 109. Famous Pumpkin Pie**
- 110. Fancy Fruitcake**
- 111. Festive Double Layer Pumpkin Pie**
- 112. Fresh Apple Easter cake**
- 113. Georgia Sweet Potato Pecan Pie**
- 114. German Christmas Gingerbread**
- 115. Gingerbread Cheesecake**
- 116. Holiday Cranberry Glazed Cheesecake**
- 117. Holiday Eggnog Cake**
- 118. Holiday Eggnog Chiffon Pie**
- 119. Holiday Eggnog Pie**
- 120. Hot Buttered Rum & Apple Pie**
- 121. Houska (Bohemian Easter & Xmas Cake)**
- 122. Kentucky Christmas Jam cake**
- 123. Lemon Poppyseed Easter Cake**
- 124. Magic Pumpkin Pie**
- 125. Maple Pecan Pumpkin Pie**
- 126. Maple Pecan Tartlets**
- 127. Mincemeat Cake**
- 128. No Bake Pumpkin Pie**
- 129. Old Fashioned Custard Pie**
- 130. Old Fashioned Gingerbread**
- 131. Old Kentucky Pecan Pie**
- 132. Orange Craisin Cake**
- 133. Orange Poppyseed Cake**
- 134. Peppermint N' Chocolate Cheesecake**
- 135. Prize Winner Apple Pie**
- 136. Pumpkin Cheesecake pie**
- 137. Pumpkin Cheesecake**
- 138. Pumpkin Chiffon Pie**

- 139. Pumpkin Chocolate Chip Cheesecake**
- 140. Pumpkin Cranberry Cake**
- 141. Pumpkin Custard Cake**
- 142. Pumpkin Eggnog Pie**
- 143. Pumpkin Kahlua Cake**
- 144. Pumpkin Orange Cheesecake**
- 145. Pumpkin Pie Cake**
- 146. Pumpkin Spice Cake**
- 147. Pumpkin Upside Down Cake**
- 148. Rich Pumpkin Pie with Candied Ginger**
- 149. Roasted Pecan Butter Pecan Pie**
- 150. Rum & Cherries Cheesecake**
- 151. Rum Raisin Bundt cake**
- 152. Southern Dixie Pie**
- 153. Spiced Eggnog Cheesecake**
- 154. Sweet Potato Cobbler**
- 155. Sweet Potato Pecan Coffee Cake**
- 156. Traditional Holiday Rum Cake**
- 157. Upside Down Pumpkin Pie**
- 158. Vermont Apple Pie**

CANDY

- 159. Almond Butter crunch Candy**
- 160. Almond Joy Fudge.**
- 161. Amaretto Fudge**
- 162. Amaretto Truffles**
- 163. Best Creamy Holiday Fudge**
- 164. Black Forest Fudge**
- 165. Brandy Balls**
- 166. Butter-Marshmallow Eggs**
- 167. Candied Cranberries**
- 168. Candy Bar Fudge**
- 169. Cherries & Chocolate Fudge**
- 170. Cherry Blossom Fudge**
- 171. Cherry Nut Easter Eggs**
- 172. Cherry Rum Balls**
- 173. Cherry, Pineapple and Coconut Easter Eggs**

174. Cherry Nut Easter Eggs
175. Chocolate Almond Bark
176. Chocolate Fudge Easter Eggs
177. Chocolate Orange Truffles
178. Chocolate Raisin Fudge
179. Chocolate Snowflake Fudge
180. Christmas Cherry Balls
181. Christmas Crunch
182. Coconut Cream Eggs
183. Coffee Rum Fudge
184. Coffee Walnut Toffee
185. Confetti Eggs
186. Cranberry Fudge
187. Cranberry White Chocolate Fudge
188. Cream Cheese Mints
189. Creme De Menthe Fudge
190. Edible Easter Baskets
191. Eggnog Fudge I
192. Eggnog Fudge II
193. Eggnog Fudge III
194. Eggs-ceptional Easter Cookies
195. Grandma's Holiday Fudge
196. Jelly Bean Fudge
197. Marshmallow Bunnies
198. Marshmallow Popcorn Balls
199. Marzipan Eggs
200. Microwave Peanut Brittle
201. Million Dollar Fudge
202. Mini Easter Tarts
203. Popcorn Balls
204. Raspberry Truffle Fudge
205. Reindeer Munchies
206. Rocky Road Candy
207. Rum Raisin Fudge
208. Spiced Pumpkin Fudge
209. Sticks & Stones Candy Bark
210. Super Liqueur Balls
211. Walnut Rum Crunch
212. White Christmas Fudge
213. White Christmas Jewel Fudge

214. Worlds' Best Chocolate Easter Eggs

CHICKEN, GOOSE & DUCK

- 215. Cranberry Glazed Game Hens**
- 216. Elegant Rock Cornish Game Hens**
- 217. Orange Brandy Chicken**
- 218. Orange Sauce for Game Hens**
- 219. Roast Chicken with Cherry Sauce**
- 220. Roast Duckling with Orange Sauce**
- 221. Roast Goose with Port Gravy**
- 222. Roast Goose with Stuffing**
- 223. Roast Goose with Wild Rice Stuffing**
- 224. Roast Honey-Orange Glazed Goose**

COOKIES & BARS

- 225. Almond Shortbread Cookies**
- 226. Angel Cookies**
- 227. Angel Drop**
- 228. Baklava**
- 229. Bourbon Christmas Cookies**
- 230. Cheery Cherry Christmas Cookies**
- 231. Cheesecake Brownies**
- 232. Chewy Noels**
- 233. Chocolate Chip Cookie Brittle**
- 234. Chocolate Cookie Mix in a Jar**
- 235. Chocolate Shortbread I**
- 236. Chocolate Shortbread II**
- 237. Christmas Cherry Bells**
- 238. Christmas Sand Tarts**
- 239. Christmas Shortbread**
- 240. Cocoa Rum Balls**
- 241. Coconut Rum Balls**
- 242. Colored Snowballs**
- 243. Cookie Turkeys**

- 244. Cranberry Cheesecake Bars**
- 245. Cranberry Pecan Bars**
- 246. Cream Cheese Crescent Cookies**
- 247. Cream Cheese Pumpkin Squares**
- 248. Easter Basket Cookies**
- 249. Easter Basket Cupcakes**
- 250. Easter Bunny S'Mores in a Jar**
- 251. Easter Flower Cookies**
- 252. Easter Lilies**
- 253. Easy Coconut Macaroons**
- 254. Eggnog Cookies**
- 255. Fruitcake Cookies**
- 256. Gingerbread Man Cookies**
- 257. Gingerbread Men**
- 258. Good Dog Cookies**
- 259. Greek Easter Cookies**
- 260. Holiday Fruit Balls**
- 261. Iced Pumpkin Blondies**
- 262. Melomakarona (Greek Cookies)**
- 263. Nutmeg Cookies**
- 264. Old Amish Christmas Cookies**
- 265. Old Fashioned Sugar Cookies**
- 266. Oreo Turkey's**
- 267. Ornament Dough**
- 268. Pecan Tassies**
- 269. Peppermint Candy Cookies**
- 270. Pumpkin Chocolate Chip Cookies**
- 271. Pumpkin Pie Biscotti**
- 272. Reindeer Cookies**
- 273. Rum Balls**
- 274. Santa Mouse Cookies**
- 275. Snowballs**
- 276. Star of David Chocolate cookies**
- 277. Viennese Crescent Cookies**

DESSERTS

- 278. Apricot Cheese Kugel**

- 279. Brandy Butter (Hard Sauce)**
- 280. Bread Pudding**
- 281. Butterscotch Sauce**
- 282. Christmas Eggnog Ice-Cream**
- 283. Christmas Eggnog Sauce**
- 284. Christmas Plum Pudding**
- 285. Cranberry Pudding**
- 286. Custardy Bread Pudding**
- 287. Easter Baskets**
- 288. Easter Lemonade Dessert**
- 289. Eggnog Mousse**
- 290. Festive Rice Pudding**
- 291. Glaced Cherries & Nuts**
- 292. Hadassah's Lick Your Fingers Kugel**
- 293. Halvah**
- 294. Jewish Noodle Pudding**
- 295. Steamed Christmas Pudding**
- 296. Steamed Cranberry Pudding**
- 297. Sweet Potato Surprise Balls**

DINNER BREAD & ROLLS

- 298. Butterhorn Rolls**
- 299. Buttermilk Pan Rolls**
- 300. Classic Dinner Rolls**
- 301. Dilly Casserole Bread**
- 302. Easter Egg Bread**
- 303. Frozen Bread in the Crockpot**
- 304. Garlic Knots**
- 305. Greek Easter Bread (Lambropsomo)**
- 306. Greek Trinity Loaves**
- 307. Herb Loaf**
- 308. High Rise Biscuits**
- 309. No Knead Rolls**
- 310. One Hour Rolls**
- 311. Quick Rolls**
- 312. Refrigerator Rolls**
- 313. Slow Rise Yeast Rolls**

- 314. Sweet Potato Biscuits**
- 315. Yeast Hot Rolls**

HAM & PORK

- 316. Apricot Glazed Ham**
- 317. Baked Ham with Maple Mustard Glaze**
- 318. Baked Ham**
- 319. Caribbean Roasted Pork**
- 320. Cider Basted Ham**
- 321. Country Ham With Brown Sugar**
- 322. Cranberry Orange Glazed Ham**
- 323. Crown Roast of Pork**
- 324. Elegant Ham**
- 325. Fruit Glazed Easter Ham**
- 326. Ham Baked with Beer**
- 327. Holiday Coca Cola Baked Ham**
- 328. Holiday Stuffed Pork Roast**
- 329. Honey Ginger Glazed Ham**
- 330. Kahlua Baked Easter Ham**
- 331. Pineapple Ham**
- 332. Spiced Cranberry Glazed Ham**

HOLIDAY DRINKS

- 333. Apple Brandy Punch**
- 334. Bourbon Wassail**
- 335. Candy Cane Cocoa**
- 336. Cappuccino in a Jar**
- 337. Christmas Cordial**
- 338. Christmas Party Punch**
- 339. Christmas Snow Punch**
- 340. Christmas Wassail**
- 341. Coconut Holiday Eggnog**
- 342. Coffee Liqueur**
- 343. Cranberry Cinnamon Punch**
- 344. Cranberry Cooler**
- 345. Cranberry Daiquiri's**

- 346. Cranberry Drink**
- 347. Cranberry Liqueur**
- 348. Cranberry Punch**
- 349. Creamy Bourbon Eggnog**
- 350. Crockpot Apple Cider**
- 351. Crockpot Spiced Apricot Punch**
- 352. Crockpot Spiced Rum Cider**
- 353. Crockpot Tropical Tea Warmer**
- 354. Crockpot Viennese Coffee**
- 355. Crockpot Warm Fruit Cider**
- 356. Crockpot Wassail Bowl**
- 357. Eggnog Punch**
- 358. Fireside Cider**
- 359. German Christmas Punch**
- 360. Holiday Cranberry Wine**
- 361. Holiday Eggnog Punch**
- 362. Hot Apple Cider**
- 363. Hot Buttered Rum Mix**
- 364. Hot Chocolate with Marshmallow Peeps**
- 365. Hot Cocoa for a Group**
- 366. Hot Spiced Cider**
- 367. Hot Spiced Wine**
- 368. Iced Eggnog.txt**
- 369. Irish Coffee Eggnog Punch**
- 370. Kahlua & Coffee Hot Drink**
- 371. Luscious Holiday Punch**
- 372. Merry Cherry Cocktails**
- 373. Mulled Cider**
- 374. Mulled Cranberry Cider**
- 375. Orange Eggnog Punch**
- 376. Peach Eggnog**
- 377. Perfectly Festive Eggnog**
- 378. Potent Punch**
- 379. Pumpkin Nog**
- 380. Spice Bags for Warm Winter Drinks**
- 381. Spiced Coffee with Brandied Whip Cream**
- 382. Sweet Orange Granita**
- 383. White Chocolate Eggnog**

HOLIDAY LEFTOVER'S

- 384. After the Turkey Day Creamed Turkey**
- 385. Crockpot Turkey Curry**
- 387. Ham & Noodles**
- 388. Hawaiian Turkey**
- 389. Hearty Ham Casserole**
- 390. Louisville Creamed Turkey**
- 391. Southwestern Turkey Omelette**
- 392. Turkey & Dressing Casserole**
- 393. Turkey & Mashed Potato Frittata**
- 394. Turkey Chili**
- 395. Turkey Croquettes**
- 396. Turkey Curry**
- 397. Turkey Enchiladas**
- 398. Turkey Noodle Casserole**
- 399. Turkey Pot Pie with Cornbread Topping**
- 400. Turkey Pot Pie**
- 401. Turkey Rice Casserole**
- 402. Turkey Stew**
- 403. Turkey Tacos**
- 404. Turkey Tetrazzini**

HOLIDAY SWEET BREADS & MUFFINS

- 405. Angel Biscuits**
- 406. Babka (Ukranian Easter Bread)**
- 407. Banana Bread (The Best)**
- 408. Banana Cranberry Bread**
- 409. Brasadel (Jewish Coffee Cake)**
- 410. Cardamom Easter Bread**
- 411. Cheese Paska or Babka**
- 412. Cherry Loaf**
- 413. Cherry Poppy Seed Muffins**
- 414. Chocolate Babka**
- 415. Chocolate Yeast Bread**

- 416. Christmas Eggnog Bread**
- 417. Christmas Morning Bread**
- 418. Christmas Stollen**
- 419. Christollen Bread**
- 420. Cinnamon Babka**
- 421. Cranberry Banana Bread**
- 422. Cranberry Bread (The Best)**
- 423. Cranberry Bread**
- 424. Cranberry Orange Muffins**
- 425. Cranberry Pumpkin Muffins**
- 426. Cranberry Swirl Coffee cake**
- 427. Crunchy Cranberry Buttermilk Muffins**
- 428. Danish Kringle**
- 429. Easter Bunny Bread**
- 430. Easter Bunny Buns**
- 431. Eggnog Almond Tea Loaf**
- 432. Eggnog Cherry Loaf**
- 433. Eggnog Cinnamon Bread**
- 434. Festive Cherry Coconut Loaf**
- 435. Festive Eggnog Wreath**
- 436. Funny Bunny Biscuits**
- 437. Gift of the Magi Bread**
- 438. Ginger banana Bread**
- 439. Grand Marnier Cranberry Muffins**
- 440. Half Moon Bay Pumpkin Bread**
- 441. Hot Cross Buns**
- 442. Maple & Cranberry Hot Cross Buns**
- 443. Polish Angel Wings**
- 444. Pumpkin Bread with Cream Cheese Filling**
- 445. Pumpkin Coconut Bread**
- 446. Pumpkin Cranberry Bread**
- 447. Pumpkin Pudding Bread**
- 448. Pumpkin Spice Bread**
- 449. Pumpkin Spice Muffins**
- 450. Pumpkin Streusel Muffins**
- 451. Pumpkin Swirl Bread**
- 452. Quick Banana Bread**
- 453. Rum Glazed Coffee Rolls**
- 454. Russian Easter Bread (Kulich)**
- 455. Slovenian Potica**

- 456. Southern Sweet Potato Bread**
- 457. Spiced Raisin Coffee Cake**
- 458. Stollen (Quick)**
- 459. Sufganiyot**
- 460. Sugarplum Bread**
- 461. Sugarplum Loaves**
- 462. Super Moist Pumpkin Bread**
- 463. Swedish Tea Ring.**
- 464. Sweet Rolls in a Bundt Pan**

MISCELLANEOUS

- 465. Cranberry Banana Jam**
- 466. Cranberry Tree**
- 467. Easter Basket Cookie Center Piece**
- 468. Italian Butter**
- 469. Pumpkin Butter**
- 470. Scarlet Poached Pears**
- 471. Sweet Spoons**
- 472. Traditional Italian Easter Meat Pie**

SALADS

- 473. Ambrosia Holiday Fruit Salad**
- 474. Ambrosia**
- 475. Apple Spice Turkey Salad**
- 476. Apricot Pineapple Dream Salad**
- 477. Banana Medley Mold**
- 478. Carrot Pineapple Salad**
- 479. Carrot Raisin Salad**
- 480. Carrot Salad**
- 481. Cherry Cola Gelatin Salad**
- 482. Christmas Ribbon Salad**
- 483. Christmas Spinach Salad**
- 484. Craisin Broccoli Salad**
- 485. Cranberry Cream Mold**

486. Cranberry Eggnog Salad
487. Cranberry Grape Salad
488. Cranberry Salad
489. Cranberry Sour Cream Mold
490. Cranberry Whip
491. Cran-Raspberry Gelatin Mold
492. Cran-Raspberry Salad
493. Creamy Cranberry Salad
494. Creamy Orange Pineapple Salad
495. Curried Turkey Salad
496. Easter Bunny Salad II
497. Easter Bunny Salad
498. Fresh Broccoli Salad
499. Fruit Salad with Lemon Poppyseed Dressing
500. Fruit Salad
501. Holiday Coleslaw
502. Holiday Salad
503. Macaroni & Ham Salad
504. Napa Cabbage Salad
505. Regan's Multi Bean Salad
506. Santa's Blanket Salad
507. South of the Border Coleslaw
508. Southern Sweet Potato Salad
509. Special Pea Salad
510. Strawberry Fluff
511. Strawberry Salad
512. Taffy Apple Salad
513. Turkey Almond Salad
514. Turkey Salad with Oranges & Red Onions
515. Turkey Waldorf Salad
516. Watergate Salad

SOUPS

517. Creamy Turkey Soup
518. Pumpkin Soup with Cloves & Honey
519. Sicilian Easter Soup
520. Southwestern Turkey Soup

- 521. Super Soup**
- 522. Turkey Barley Soup**
- 523. Turkey Carcass Soup**
- 524. Turkey Divan Soup**
- 525. Turkey Rice Soup**

STUFFING

- 526. Almond Apricot Stuffing**
- 527. Apple & Onion Dressing**
- 528. Apple Pecan Cornbread Dressing**
- 529. Apple Sausage Stuffing**
- 530. Apple Stuffing**
- 531. Baked Corn Dressing**
- 532. Bread Stuffing with Ground Turkey**
- 533. Chestnut Turkey Stuffing**
- 534. Cranberry, Sausage & Apple Stuffing**
- 535. Crockpot Pineapple Stuffing**
- 536. Crockpot Stuffing I**
- 537. Crockpot Stuffing II**
- 538. Crockpot Stuffing III**
- 539. Deluxe Cornbread Stuffing**
- 540. Favorite Turkey Dressing**
- 541. Grandma's Southern Dressing**
- 542. Holiday Stuffing with Gravy**
- 543. Old Fashioned Bread Stuffing**
- 544. Oyster Dressing**
- 545. Sausage & Cornbread Stuffing I**
- 546. Sausage & Cornbread Stuffing II**
- 547. Savory Bread Stuffing**
- 548. Southern Cornbread & Oyster Stuffing.**
- 549. Southwestern Cornbread Stuffing**
- 550. Stuffing Balls**
- 551. Turkey Stuffing**
- 552. Wild Rice Stuffing**

TURKEY

- 553. Apricot Glazed Turkey**
- 554. Basic Roast Turkey**
- 555. Bourbon & Mustard Glazed Turkey**
- 556. Champagne Turkey**
- 557. Cranberry Orange Stuffed Turkey**
- 558. Cranberry Stuffed Turkey Breast**
- 559. Crockpot Roast Stuffed Turkey**
- 560. Crockpot Turkey**
- 561. Deep Fried Turkey**
- 562. Dr. Pepper Roast Turkey**
- 563. Glazed Turkey with Sweet Potato Stuffing**
- 564. Homestyle Turkey**
- 565. Italian Turkey**
- 566. Orange Roasted Turkey**
- 567. Oven Smoked Turkey**
- 568. Perfect Gravy**
- 569. Perfect Roast Turkey**
- 570. Pink Champagne Turkey**
- 571. Roast Turkey with Herbal Rub**
- 572. Rosemary Roasted Turkey**
- 573. Santa Fe Turkey Roast**
- 574. Special Roast Turkey**
- 575. Turkey Brined**
- 576. Turkey Cream Gravy**
- 577. Turkey in a Bag**

VEGETABLES & SIDE DISHES

- 578. Acorn Squash**
- 579. Apricot Glazed Sweet Potatoes**
- 580. Baked Ginger & Honey Sweet Potatoes**
- 581. Baked Green Beans**
- 582. Baked Mashed Potatoes**
- 583. Baked Vidalia Onions**
- 584. Bistro Mashed Potatoes**
- 585. Bourbon Sweet Potatoes**

- 586. Brown Sugar Carrots**
- 587. Buttermilk Mashed Sweet Potatoes**
- 588. Cabernet Cranberries**
- 588. Candied Apples**
- 590. Candied Sweet Potatoes**
- 591. Candied Yams with Bourbon**
- 592. Cheese Mashed Potatoes**
- 593. Cooked Pumpkin**
- 594. Cranberry Chutney**
- 595. Cranberry Herb Sauce**
- 596. Cranberry Jalapeno' Relish**
- 597. Cranberry Pecan Relish**
- 598. Cranberry Sauce with Raspberry Vinegar**
- 599. Cranberry Sauce**
- 600. Cranberry-Pineapple Relish**
- 601. Creamed Onions & Sage**
- 602. Crockpot Saffron Rice**
- 603. Delmonico Potatoes**
- 604. Fluffy Mashed Potatoes**
- 605. Garlic Mashed Potatoes I**
- 606. Garlic Mashed Potatoes II**
- 607. Georgia Spiced Peaches**
- 608. Glazed Brussels Sprouts & Carrots**
- 609. Glorified Mashed Potatoes**
- 610. Gourmet Sweet Potatoes**
- 611. Grand Marnier Cranberry Sauce**
- 612. Grandma's Green Beans**
- 613. Harvard Beets**
- 614. Herb Roasted Potatoes**
- 615. Holiday Cranberry Sauce**
- 616. Holiday Potato Casserole**
- 617. Lemon-Garlic Steamed Broccoli**
- 618. Marmalade Candied Carrots**
- 619. Mashed Potatoes & Rutabagas**
- 620. Mashed Potatoes Au Gratin**
- 621. Mashed Potatoes with Sour Cream & Chives**
- 622. Mashed Potatoes with Yams & Garlic**
- 623. Mashed Potatoes with Sage Butter**
- 624. Matzo Balls**
- 625. Molded Cranberry -Apple Relish**

- 626. Mushrooms Au Gratin**
- 627. Orange Glazed Carrots**
- 628. Passover Leek & Potato Gratin**
- 629. Peppered Ham & raspberry Chipotle sauce**
- 630. Praline Yams**
- 631. Roasted Chestnuts**
- 632. Roasted Garlic Mashed potatoes**
- 633. Roasted Rosemary & Garlic Potatoes**
- 634. Roasted Vegetables**
- 635. Sage Mashed Potatoes**
- 636. Saucy Green Peas & Onions**
- 637. Scalloped Corn & Tomatoes**
- 638. Slow Cooked Sweet Potato Casserole**
- 639. Southern Butternut Squash**
- 640. Southern Candied Sweet Potatoes**
- 641. Southern Corn Bake**
- 642. Spiced Sweet Potatoes**
- 643. Spinach Pinwheel Appetizers**
- 644. Spirited Cranberry Relish**
- 645. Streusel Sweet Potatoes**
- 646. Sweet Potato Banana Casserole**
- 647. Sweet Potato Casserole**
- 648. Sweet Potato Latkas**
- 649. Sweet Potato Medallions**
- 650. Sweet Potato Polenta**
- 651. Sweet Potato Puffs**
- 652. Sweet Potatoes in Orange Cups**
- 653. Sweet Potatoes in Praline Sauce**
- 654. Tex-Mex Cranberry Salsa**
- 655. Traditional Green Bean Casserole**
- 656. Turnips with Bacon**
- 657. Ultimate Twice baked Potatoes**
- 658. Whipped Carrots & Parsnips**
- 659. Wild Rice with Cranberries & Caramelized Onions**
- 660. Yam Apple Bake**

1. APPETIZER SHRIMP PUFFS

These appetizers are tasty and perfect to be displayed on a buffet table. An assortment of fabulous ingredients make each puff a hit.

6 tablespoons butter

3/4 cup water

3/4 cup all-purpose flour

1/4 teaspoon garlic salt

3 large eggs

1 cup chopped shrimp

1/4 cup sliced green onion

5 tablespoons freshly grated Parmesan cheese, divided use

Melt butter in a saucepan with water. Bring to a full boil over medium heat. Immediately stir in flour and garlic salt all at once. Stir vigorously until the dough forms a ball and leaves the sides of the pan, about 1 minute.

Remove from heat and let stand for 5 minutes. Stir in eggs, one at a time, blending well after each addition. Stir in cooked, chopped shrimp, sliced green onions, and 3 tablespoons grated Parmesan cheese. Drop by spoonfuls about 2-inch apart on ungreased cookie sheets. Sprinkle with 2 tablespoons grated Parmesan cheese. Bake in a 400°F oven for 25 to 30 minutes, or until puffed and golden brown.

Makes 24 appetizers.

2. BEER MEATBALLS

**1 can of beer
1 6 oz can spicy V-8 juice
1 tsp. lemon juice
1 tsp. hot sauce
1/2 cup Italian bread crumbs
1 cup onions
Salt and pepper to taste
1 large bottle ketchup
1 tsp. horseradish
1 tsp. Worcestershire sauce
2 to 3 lbs. ground beef
2 to 3 eggs**

Combine ground beef, 1/2 cup onions, Italian bread crumbs, eggs. Make the mixture into small meatballs. Then fry or bake the meat. In a saucepan combine remaining ingredients. Simmer for 15 minutes. Put meatballs and sauce into slow cooker/Crock Pot. The sauce should cover the meat. Allow to simmer in slow cooker/Crock Pot for at least 3 hours, however, the longer you let them simmer, the better they are! 6 to 10 hours on low temperature is great. Stir them occasionally. You may wish to add more ketchup or V-8 juice - spice them up if you like them hot.

3. BITE SIZED QUICHES

1 tablespoon butter or margarine
1/2 cup finely chopped red bell pepper
1/4 cup chopped green onion (white and green parts)
3 large eggs
2 tablespoons milk
2 ounces Cheddar cheese, coarsely grated (1/2 cup)
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Makes 18 bite-size quiches.

Preparation time: 10 minutes.

Cooking time: 20 minutes.

Step 1:

Preheat the oven to 425°F. Grease one tray of 24 mini muffin-pan cups (1 3/4- x 1-inch). In a small saucepan, melt butter over moderate heat. Add bell pepper and onion; saute until soft, about 5 minutes. Remove the pan from the heat and let the mixture cool slightly.

Step 2:

In a medium-size bowl, combine eggs, milk, cheese, salt, and pepper. Stir in the bell pepper and onions. Spoon about 1 tablespoon of the mixture into each muffin cup. (The mixture will fill 18 to 22 cups.)

Step 3:

Bake until the centers are set, 8 to 10 minutes. Let the quiches cool for 1 minute. Using a knife, loosen the quiches around the edges and remove from the cups. Arrange them on a platter and serve.

4. BLUE CHEESE, PORT AND WALNUT SPREAD

This spread keeps for 3 weeks if refrigerated. Make to serve with bread or crackers for the Big Day, or keep it on hand for drop-in guests.

**1 pound blue cheese
1/2 cup unsalted butter, softened
1/3 cup port wine
1-1/2 cups chopped walnuts**

In a food processor blend together cheese, butter, and port until the mixture is smooth. In a bowl, combine the cheese mix and the walnuts. Transfer the spread to a crock. Chill.

5. CANDIED ALMONDS

**2 cups whole almonds (natural)
1/4 cup honey
2 tablespoons butter
1 cup turbinado sugar (sugar in the raw)**

- 1. Spread almonds on a shallow baking sheet.**
- 2. Place in cold oven and then set oven for 350 and roast**

- 15-20 minutes, stirring occasionally.**
- 3. In a medium saucepan heat honey and butter over medium heat until boiling.**
 - 4. Turn down heat to medium low and simmer for 2 minutes while stirring occasionally.**
 - 5. Add almonds and simmer for another 2 minutes, stirring occasionally.**
 - 6. Transfer almonds with a slotted spoon onto a greased baking sheet and spread into a single layer and let cool slightly.**
 - 7. In a bowl, toss almonds in sugar to coat.**

6. CANDIED WALNUTS

This is a wonderful Holiday treat!!

- 1 pound walnut halves**
- 1 cup white sugar**
- 2 teaspoons ground cinnamon**
- 1/4 teaspoon salt**
- 6 tablespoons milk**
- 1 teaspoon vanilla extract**

Preheat oven to 350 degrees F (175 degrees C). Spread nuts in a single layer over a baking sheet. Roast for approximately 8 to 10 minutes, or until the nuts start to turn brown and the smell of roasting nuts fills the kitchen.

Stir together sugar, cinnamon, salt, and milk in a medium saucepan. Cook over medium-high heat for 8

minutes, or until the mixture reaches the soft ball stage of 236 degrees F (113 degrees C). Remove from heat, and stir in vanilla immediately.

Add walnuts to sugar syrup, and stir to coat well. Spoon nuts onto waxed paper, and immediately separate nuts with a fork. Cool, and store in airtight containers.

Makes 16 servings

7. CHEDDAR SHORTBREAD BITES

These flaky, cheesy bites are easy to make and store well. Make them ahead of time and keep them in an airtight container.

Shortbread Ingredients:

1 cup all-purpose flour

1/2 cup butter, softened

1/2 teaspoon salt

Dash ground red pepper (cayenne)

1 (8-ounce) package (2 cups) Sharp Cheddar Cheese, shredded

Topping Ingredients:

2 tablespoons poppy seeds

2 tablespoons sesame seeds

1 egg white

1 tablespoon water

Combine flour, butter, salt and red pepper in medium mixer bowl; beat at medium speed until dough forms (1

to 2 minutes). Add cheese; mix until a ball forms (1 to 2 minutes). Shape dough into circle; wrap in plastic food wrap. Refrigerate 2 hours or overnight.

Heat oven to 350°F. Roll out dough on lightly floured surface to 1/4-inch thickness. (It will be hard to roll at first, but will soften. Press together any cracks that form on edges of dough.) Cut dough with 1-1/2-inch cookie cutters or pizza cutter into desired shapes (squares, triangles, circles). Place onto ungreased baking sheets.

Combine poppy seeds and sesame seeds in small bowl. Beat egg white and water together in another small bowl. Brush cut-outs with egg wash; sprinkle with seed mixture.

Bake for 12 to 15 minutes or until very lightly browned around edges. Immediately loosen from pan; let cool on pan.

Makes 60 appetizers.

TIP: Line baking sheets with kitchen parchment paper to make shortbread easier to remove and clean-up faster.

TIP: Shortbread can be topped with a variety of other ingredients such as chili powder, seasoned salt, fennel seed or herbs.

8. CHEESE BALL

This is a wonderful cheese ball. It is very easy to make and simply delicious. Serve with an assortment of crackers.

Yields 1 large cheese ball.

**2 (8 ounce) packages cream cheese, softened
3 1/2 cups shredded sharp Cheddar cheese
1 (1 ounce) package Ranch-style dressing mix
2 cups chopped pecans
4 pecan halves**

In a large bowl, mix together cream cheese, Cheddar cheese, and dressing mix. Form into one large ball or two smaller balls. Roll in chopped pecans to coat surface. Decorate the top with pecan halves. Refrigerate for at least 2 hours, or overnight. Makes 32 servings

9. CHEESE STRAWS

**1/2 cup butter, softened
4 cups shredded Cheddar cheese
2 cups all-purpose flour
1 teaspoon salt
1/4 teaspoon ground red pepper (optional)**

Preheat oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

In a large bowl cream butter and cheese. Stir in flour and salt; mix well. On a lightly floured surface, roll the

dough out to 1/2 inch in thickness. Cut into 2 inch strips and sprinkle with ground red pepper. Place strips on prepared cookie sheet(s) 1-1/2 inches apart. Bake in preheated oven for 10 to 15 minutes, or until crisp.

10. CHRISTMAS VEGGIE TREE

2 bunches curly endive

Florist picks

1 (9-inch) plastic foam cone, about 18 inches tall

1 carton cherry tomatoes

1 zucchini, sliced

1/2 head cauliflower, separated into florets

4 carrots, cut into 2-inch sticks

Radish roses

Wooden picks

Wash and separate endive and remove the tough ends of each leaf. Begin to form the tree by attaching leaves to the bottom of the cone with florist picks and move upward, completely covering cone with endive. Attach vegetable to endive-covered cone with wooden picks, arranging in desired pattern to resemble a decorated Christmas tree. Place tree on a tray or cake stand; arrange extra vegetables around the base, if desired. Serve with onion dip.

11. CINNAMON ROASTED ALMONDS

**Here is an easy snack idea to serve at any holiday party.
Yields 4 cups.**

**1 egg white
1 teaspoon cold water
4 cups whole almonds
1/2 cup white sugar
1/4 teaspoon salt
1/2 teaspoon ground cinnamon**

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jelly roll pan.

Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt, and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan.

Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers

12. COCKTAIL MEATBALLS

These tasty meatballs will disappear quickly from anyone's holiday party. These do very well in a slow cooker, as you can simmer them before serving, as well

**as keep them hot for the duration of your party.
Yields 10 servings.**

**1 pound lean ground beef
1 egg
2 tablespoons water
1/2 cup bread crumbs
3 tablespoons minced onion**

**1 (8 ounce) can jellied cranberry sauce
3/4 cup chili sauce
1 tablespoon brown sugar
1 1/2 teaspoons lemon juice**

**Preheat oven to 350 degrees F (175 degrees C).
In a large bowl, mix together the ground beef, egg,
water, bread crumbs, and minced onion. Roll into small
meatballs.**

**Bake in preheated oven for 20 to 25 minutes, turning
once.**

**In a slow cooker or large saucepan over low heat, blend
the cranberry sauce, chili sauce, brown sugar, and
lemon juice. Add meatballs, and simmer for 1 hour
before serving**

13. COCONUT SHRIMP WONTON

**1 cup shrimp, cooked and chopped
1 cup unsweetened flaked coconut**

1 (3-ounce) package cream cheese, softened
1 (9.75-ounce) jar shrimp sauce, divided use
60 won ton wrappers
vegetable oil
1/4 cup honey

Combine shrimp, coconut, cream cheese and 1/2 cup shrimp sauce in mixing bowl. Place about 2 teaspoons shrimp mixture onto one corner of one won ton wrapper; moisten edges with water. Fold in half to form triangle; press firmly to seal. Repeat with remaining won ton wrappers and shrimp mixture.

Pour oil into large skillet to 1/4-inch depth. Heat over high heat for 1 minute. Fry won tons for about 30 seconds on each side or until light golden brown.

Remove from skillet; drain. Combine remaining shrimp sauce and honey in small bowl. Serve with won tons. Makes 60 appetizer servings.

14. CRANBERRY COCKTAIL MEATBALLS

2 pounds ground beef
1 cup Cornflake crumbs
2 eggs
1/2 cup chopped, fresh parsley
1/3 cup Ketchup
3 tablespoons minced onions
2 tablespoons Soy sauce
1/4 teaspoon garlic powder

1/4 teaspoon pepper

Sauce:

16 ounce can, jellied or whole cranberry sauce

12 ounces Chili sauce

1 tablespoon brown sugar

1 tablespoon lemon juice

In a large bowl, combine ground beef, cornflake crumbs, parsley, eggs, ketchup, onion, soy sauce, garlic powder and pepper. Mix well and form into small balls, from 1/2" to 3/4" in diameter. Place in a casserole or baking pan. Heat oven to 300 degrees F.

Meanwhile in a saucepan, combine cranberry sauce, chili sauce, brown sugar and lemon juice. Cook stirring over medium heat until smooth. Pour hot sauce over meatballs in casserole. Bake for 30 to 45 minutes, depending on the size of the meatballs. Transfer to Crock Pot and keep on low for serving.

15. CRANBERRY CREAM CHEESE SPREAD

2 (8-ounce) packages cream cheese, softened

1/4 cup powdered sugar

1 (6-ounce) package sweetened dried cranberries, divided

1 (15 1/2-ounce) can crushed pineapple, drained well

1 (11-ounce) can mandarin oranges, drained well

1 (3-1/2-ounce) can shredded coconut, divided

1 cup chopped pecans, toasted
Pecan halves, toasted
Ginger snaps as accompaniment

Stir together cream cheese and sugar until blended.
Add dried cranberries, reserving 1/4 cup cranberries.
Drain pineapple and oranges; pat dry between layers of paper towels. Set oranges aside.
Stir pineapple and coconut into cream cheese mixture, reserving 1/4 cup coconut. Stir in chopped pecans.
Spoon mixture into a serving bowl.
Sprinkle reserved dried cranberries around edges of bowl. Arrange orange segments around inside edge of cranberries. Sprinkle reserved 1/4 cup coconut in center, and top with pecan halves. Serve with gingersnaps.

16. CREAM CHEESE CHRISTMAS WREATH

6 slices bacon, fried and crumbled
16 ounces cream cheese, softened
1/2 cup Miracle Whip
1/2 cup green onion, finely chopped
1 cup Cheddar cheese, grated
Green olives
Pimentos
1/2 teaspoon Mrs. Dash
1/2 teaspoon salt

Mix all ingredients EXCEPT olives and pimentos. Shape mixture into a wreath on a plate. (Start out with a ball, and shape the middle with a spoon or glass.) Add olives around the side. Make a bow, using pimentos. Chill and serve with crackers.

17. CREAMY DILL DIP

This dip is creamy and flavorful. It is suitable for a wide range of dipping vegetables, crackers, and plain old potato chips. This is best made the night before so the flavors will blend nicely.

Yields 2 cups.

1 cup mayonnaise

1 cup sour cream

1 tablespoon dried dill weed

1 tablespoon dried minced onion, rehydrated

1 teaspoon Beau Monde seasoning

In a small mixing bowl, combine mayonnaise, sour cream, dill weed, onion, and Beau Monde seasoning. Blend well. Cover and refrigerate overnight before serving

18. CROCKPOT ARTICHOKE DIP

6 ounces artichoke hearts, marinated
1/3 cup mayonnaise
1 tablespoon pimento, diced (optional)
1/2 cup Parmesan cheese, grated
1/3 cup sour cream
1/8 teaspoon garlic powder

Drain and chop artichoke hearts. Combine all ingredients and place in crock pot. Cover and heat 30 to 60 minutes until hot. Serve with tortilla chips or assorted crackers.

19. CHEESE FONDUE APPETIZER

10-oz. can cheddar cheese soup
1 lb block process cheese spread cut in 8 pieces
1 lb swiss cheese, grated
12-oz. can beer (or apple cider)
1/2 tsp hot pepper sauce
2 drops liquid smoke flavoring

Place all ingredients in slow cooker/Crock Pot. Stir to mix. Cover and cook on low for 2 hours. After 1 hour of cooking time, stir. Before serving, whisk to blend. Serve with bread sticks or veggies for dipping.

20. SPINACH ARTICHOKE DIP

Once you've mixed up this dip in the food processor, cook it until hot throughout in a slow cooker. Serve topped with melted cheese and ringed with your favorite salsa.

Makes 10 servings

16 ounces cream cheese, softened

3/4 cup heavy cream (use half milk, if desired)

1/3 cup grated Parmesan cheese

1/4 teaspoon garlic powder

1 (16 ounce) bag frozen cut leaf spinach, thawed and well drained

1 (13-3/4 ounce) can quartered artichoke hearts, rinsed and well drained

2/3 cup shredded Monterey jack cheese

1 cup prepared salsa

Crackers or tortilla chips, for serving

In a food processor fitted with a metal blade, process the cream cheese, cream, Parmesan cheese, and garlic powder until smooth and creamy. Add the spinach and process until thoroughly mixed. Add the artichokes and process just until coarsely chopped.

Turn the mixture into a 3-1/2-quart crockpot; smooth the top. Cover and cook on the HIGH heat setting 1-1/4 to 1 1/2 hours, until hot in the center.

Sprinkle the top evenly with the jack cheese and spoon the salsa in a ring around the inside edges of the crockpot. Cover and continue heating on HIGH 15

**minutes longer, or until the cheese is melted.
Reduce the heat to the LOW setting and serve warm
with crackers or tortilla chips for dipping. Refrigerate
any leftovers.**

21. HAM & SWISS BITES

**4 ounces (1 cup) Swiss & American cheese, shredded
2 ounces (1/2 cup) sliced deli ham, finely chopped
1/3 cup mayonnaise
2 tablespoons sliced green onions
1 tablespoon horseradish
48 rye chips, melba toast or bagel chips**

**Stir together all ingredients except rye chips in small
bowl. Spread about 1 teaspoon cheese mixture on each
rye chip. Place on microwave-safe plate; microwave on
HIGH 10 to 15 seconds or until cheese begins to melt.**

Makes 48 appetizers.

***Substitute 4 ounces (1 cup) American Cheese,
shredded**

22. HOLIDAY CHEESE BALL

3 tablespoon finely chopped pecans

1 package (8 ounces) Neufchatel cream cheese (at room temperature)

3 green onions (finely chopped with tops, 1/3 cup)

1 teaspoon Dijon mustard

1/4 teaspoon hot red pepper sauce

1/4 teaspoon minced garlic

1 cup shredded sharp cheddar cheese (4 ounces)

1/4 cup minced parsley

Makes about 24 servings.

Preparation time: 15 minutes.

Cooking time: 8 minutes.

Chilling time: 15 minutes.

Step 1:

Preheat the oven to 350° and spread out the pecans in a small pan. Bake, tossing once, for 8 minutes or until toasted. Meanwhile, in a small bowl, place the cream cheese, onions, mustard, red pepper sauce, and garlic. With an electric mixer at moderate speed, beat for 3 minutes or until well blended. Stir in the cheddar cheese. Wrap the mixture in plastic wrap, shape into a 4-inch ball, and chill for 15 minutes.

Step 2:

On wax paper, toss the toasted pecans with the parsley. Unwrap the cheese ball and carefully roll it in the parsley mixture, coating it completely. Rewrap in plastic wrap and refrigerate until time to serve. Place the ball on a serving platter and surround with an assortment of crackers.

23. HOLIDAY SNACK TOSS

A combo of cereal, crackers, cashews, pretzels and dried cranberries is an easy holiday snack.

5 cups corn, rice or wheat cereal squares

2 cups oyster crackers

2 cups pretzel sticks, broken in half, or holiday-shaped pretzels

1 cup dried cranberries

1 (9.5-ounce) can (2 cups) salted cashew halves

1/2 cup butter, melted

1 (1.2-ounce) package Caesar dry salad dressing mix*

Heat oven to 300°F. Combine cereal squares, oyster crackers, pretzels, cranberries and cashews in large roaster pan.

Stir together butter and salad dressing mix in small bowl. Pour over cereal mixture; toss to coat.

Bake for 20 to 30 minutes, stirring twice, until lightly browned. Cool completely. Store in tightly covered containers.

Makes 24 (1/2-cup) servings.

***Substitute Italian dry salad dressing mix.**

TIP: Snack may be baked in two 13x9-inch pans or two 15x10x1-inch jelly-roll pans

24. HOT SPINACH CHEESE DIP APP

1 ten ounce package frozen chopped spinach, thawed and drained

1 8-ounce package cream cheese softened

1/2 cup chopped scallions

1/2 teaspoon garlic pepper

1 cup shredded cheddar cheese

1/3 cup rehydrated, chopped sun-dried tomatoes or chopped and

drained water chestnuts

crackers and or cut-up assorted fresh vegetables for serving add a few shakes of Tabasco sauce; it makes it so good.

In a one quart mini electric slow cooker, mix together spinach and cream cheese. Stir in the scallions and garlic pepper. Cover, plug in the cooker and cook for 2 hours, stirring once or twice until very hot. Reserve 2 tablespoons cheese for the top. Stir in the remaining cheese and sun-dried tomatoes. Sprinkle the reserved cheese on top. Pass crackers and or vegetables for dipping.

25. MONTEREY PUMPKIN DIP

Expect the unexpected with the addition of pumpkin to

a traditional layered dip. The more you eat the more you'll find yourself being drawn back. Good to the last spoonful!

**1 (15-ounce) can Pure Pumpkin
1 (8-ounce) package cream cheese, softened
2 tablespoons Pickled Jalapeños sliced, finely chopped,
plus 3 tablespoons of their juice
1 cup sour cream
1 (4-ounce) can diced Green Chiles
1/4 teaspoon garlic salt
1 medium tomato, seeded and chopped
1 (2.25-ounce) can sliced ripe olives
2 green onions, sliced
1/4 cup finely chopped red onion**

COMBINE pumpkin, cream cheese and jalapeño juice in medium bowl. Spread into 8-inch square baking dish. **COMBINE** sour cream, chiles, jalapeños and garlic salt in small bowl. Spread over pumpkin mixture. Top with tomato, olives, green onions and red onion. Cover; refrigerate for 2 hours. Serve with tortilla chips. Makes 12 servings.

26. PARTY CHEESE BALL

Serve these to a crowd you want to impress! Caution. This makes alot, the two small balls are as big as baseballs!

2 cups shredded swiss cheese
2 cups shredded cheddar cheese
1 (8.00 ounces) package cream cheese, softened
1/2 cup sour cream
1/2 cup chopped onions
1 (2.00 ounces) jar pimiento
2 tablespoons sweet pickle relish
10 slices bacon, crisp-cooked, drained and crumbled
1/2 cup finely chopped pecans
1 dash salt
1 dash pepper
1/4 cup snipped parsley
1 tablespoon poppy seed
assorted crackers

Let swiss and cheddar cheeses come to room temperature.

In a large bowl beat together cream cheese and sour cream till fluffy. Beat in swiss cheese, cheddar cheese, onion, undrained pimiento, pickle relish, half of the bacon, 1/4 cup of the pecans, salt and pepper. Cover and chill till firm. Shape into 1 large or 2 small balls on wax paper. In a small bowl combine remaining bacon, pecans, parsley, and poppy seeds.

Turn mixture out onto clean sheet of waxed paper. Roll cheese balls in seed mixture to coat.

Wrap and chill. Let stand 30 minutes at room temperature before serving. Serve with crackers.

27. PEPPERED PECANS

Not your ordinary "sweet treat" gift for the holidays.

**3 tablespoons butter
3 cloves garlic, minced
1-1/2 teaspoons Tabasco sauce
1/2 teaspoon salt
3 cups pecan halves**

Preheat oven 250*

**Melt butter in a small pan Add garlic, salt and Tabasco
Toss pecan in this warm mixture until well coated.
Bake one hour stirring occasionally.**

28. PUMPKIN FLUFF DIP

**1 (16 ounce) container frozen whipped topping, thawed
1 (5 ounce) box instant vanilla pudding mix
1 (15 ounce) can solid pack pumpkin
1 teaspoon pumpkin pie spice**

**In a large bowl, mix together instant vanilla pudding
mix, pumpkin and pumpkin pie spice. Fold in the
thawed frozen whipped topping.
Chill in the refrigerator until serving. Serve with
regular or cinnamon graham crackers.**

29. SPICED PECANS

1 egg white, lightly beaten
1 tablespoon water
3 cups pecan halves
1/2 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

In a small bowl beat the egg white with the water. Stir in the pecans, mixing until well moistened.

In a small bowl, mix together sugar, salt, cinnamon, cloves and nutmeg. Sprinkle over the moistened nuts.

Spread nuts on prepared pan.

Bake in preheated oven for 30 minutes, stirring once or twice. Be careful not to overcook and burn the nuts.

30. SWEET PUMKIN DIP

Serve this luscious dip with a tray of gingersnaps, vanilla wafers or lemon wafers. Trim the crusts from white bread, spread this mixture on to create delicate party sandwiches cut out with cookie cutters.

1 (15-ounce) can pure pumpkin
2 (8-ounce) packages cream cheese, softened
2 cups sifted powdered sugar
1 teaspoon ground cinnamon
1 teaspoon ground ginger

BEAT cream cheese and pumpkin in large mixer bowl until smooth. Add powdered sugar, cinnamon and ginger; mix thoroughly. Cover; refrigerate for 1 hour. Serve as a dip or spread. Makes 5 cups.

31. TIS THE SEASON PARTY MUNCHERS

A combo of pretzels, nuts, crackers and cereal is seasoned with Parmesan cheese and herbs and are toasted for a flavorful snack.

1 cup salted cashews
1 cup salted peanuts
1 cup (1-inch square) cheese-flavored crackers
1 cup bite-sized shredded wheat cereal
1 cup bite-sized pretzels
2 tablespoons freshly grated Parmesan cheese
1/4 cup butter, melted
1 teaspoon Worcestershire sauce
1/2 teaspoon celery salt
1/2 teaspoon garlic powder

Heat oven to 350°F. Combine cashews, peanuts, crackers, cereal, pretzels and Parmesan cheese in large bowl.

Combine all remaining ingredients in small bowl. Pour butter mixture over cereal mixture; toss to coat.

Spread mixture onto ungreased 15x10x1-inch jelly-roll pan. Bake, stirring occasionally, for 18 to 23 minutes or until lightly browned. Cool completely. Makes 20 servings.

32. WARM BRIE AND BERRY DIP

So simple, yet tastes incredible!

1 loaf sourdough bread rounds

2 lbs brie cheese, trimmed and cubed

1/4 cup brown sugar

1/2 cup chopped pecans, toasted

1/2 cup pine nuts, toasted

1/2 cup blueberries

1/2 cup raspberries

lice the top off a round loaf of sourdough bread.

Save the top, but hollow out the inside of the loaf.

Discard insides or use for breadcrumbs later. Combine brie, sugar, nuts and berries.

Place into the hollowed-out loaf and cover with bread top for a lid.

**Wrap in foil and bake for 40 minutes at 350 degrees.
Serve warm with a tray of sliced baguettes.
Bread lid can be cut into pieces and also used for dipping.**

BEEF & LAMB:

33. GRILLED LAMB ROAST

**Boneless lamb roast
Peeled garlic cloves
Lemon
Salt and pepper
Foil roasting pan**

Trim fat as desired from roast. With the point of a sharp knife, cut 4 to 6 evenly spaced openings on the roast. Insert a clove or two of garlic in each opening. Rub roast with half of lemon and sprinkle the pepper and salt. Set aside while you prepare the grill.

Start the fire in your grill as usual. Once the coals are hot, divide in half and spread the halves to each side. Set roasting pan between these two piles of coals and add 8-10 new coals to each side. Place the roast in the pan and add 1/2 inch of water to the bottom of pan. Cover the grill. Every 30 minutes, add 8 to 10 new coals to each side of the pan and baste the meat with the pan

juices, adding more water if necessary. Cook until the roast reaches 180 degrees F. Cooking time is about 20 minutes per pound.

34. LAMB WITH APRICOTS

**1 large onion, chopped
2 tablespoons olive oil or vegetable oil
1 boneless lamb shoulder, cubed (2-1/2 to 3 pounds)
1 teaspoon ground cumin
1 teaspoon cinnamon
1 teaspoon coriander
salt and pepper
1/2 cup dried apricots, halved
1/4 cup orange juice
1 tablespoon ground almonds
1/2 teaspoon orange zest
1-1/4 cups chicken broth
1 tablespoon sesame seed, toasted**

In a large skillet, saute onion in oil until tender. Add the lamb, cumin, cinnamon, coriander, salt and pepper. Cook and stir for 5 minutes, or until meat is browned. Add apricots, orange juice, almonds and orange peel. Transfer to a 2-1/2 quart baking dish. Stir in broth. Cover and bake at 350 for 1-1/2 hours or until meat is tender. Sprinkle with sesame seeds.

35. MARINATED PRIME RIB

This is a very flavorful roast. The marinade in this recipe tenderizes the roast and the leftovers make fantastic sandwiches.

Yields 1 (8 pound) roast.

3 teaspoons grated fresh ginger root

1/3 cup orange marmalade

4 cloves garlic, minced

3 tablespoons soy sauce

2 tablespoons brown sugar

1/4 teaspoon hot pepper sauce

1 tablespoon mustard powder

1 cup beer

1 (8 pound) prime rib roast

1/4 cup olive oil

ground black pepper to taste

Mix together the ginger, marmalade, garlic, soy sauce, brown sugar, hot sauce, and mustard. Stir in the beer.

Prick holes all over the roast with a 2 pronged fork.

Pour marinade over roast. Cover, and refrigerate for at least 2 hours, basting at least twice.

Preheat oven to 400 degrees F (200 degrees C).

Place roast on a rack in a roasting pan. Pour about 1 cup of marinade into the roasting pan, and discard remaining marinade. Pour olive oil over roast, and season with freshly ground black pepper. Insert a

roasting thermometer into the middle of the roast, making sure that the thermometer does not touch any bone. Cover roasting pan with aluminum foil, and seal edges tightly around pan.

Cook roast for 1 hour in the preheated oven. After the first hour, remove the aluminum foil. Baste, reduce heat to 325 degrees F (165 degrees C), and continue roasting for 1 more hour. The thermometer reading should be at least 140 degrees F (60 degrees C) for medium-rare, and 170 degrees F (76 degrees C) for well done. Remove roasting pan from oven, place aluminum foil over roast, and let rest for about 30 minutes before slicing.

36. PRIME RIB DIJON

**1 (10 pound) prime rib roast
6 cloves garlic, sliced
salt and ground black pepper to taste
1/2 cup Dijon mustard**

Preheat the oven to 500 degrees F (260 degrees C). Make slits all over the roast by pricking with a small knife. Insert slivers of sliced garlic. Season the roast with salt and pepper, then spread generously with mustard. Place on a rack in a roasting pan, and cover. Roast for 60 minutes in the preheated oven. Turn off oven. Leave oven closed, and do not peek for 90 minutes. The internal temperature of the meat should be at least 140 degrees F (60 degrees C) for medium-

rare, or 155 degrees F (68 degrees C) for medium.

37. PRIME RIB ROAST

1 (9 to 10 pound) prime rib roast (4-bone)

2 tablespoons minced fresh garlic

2 tablespoons crushed black pepper

1/2 cup coarse salt (sea salt or Kosher)

1/2 cup fresh chopped rosemary

Preheat oven to 350°F (175°C).

Combine garlic, pepper, salt and rosemary and coat top of prime rib evenly under the fat cap. Place beef roast, fat side up on a rack in an open roasting pan to catch juices.

Roast in oven until meat thermometer reads five degrees below desired doneness; (135°F / 55°C for rare, 140°F / 60°C for medium rare, 155°F / 70°C for medium). Allow roast to stand for 15 to 20 minutes before slicing. During standing time, the temperature will continue to rise and reach the desired doneness. Slice to desired thickness and serve.

38. ROAST LEG OF LAMB

4 cloves garlic, sliced

2 tablespoons fresh rosemary

**salt to taste
ground black pepper to taste
5 pounds leg of lamb**

Cut slits in the top of the leg of lamb every 3-4 inches, deep enough to push slices of garlic down into the meat. Salt and pepper generously all over the top of lamb, place several sprigs of fresh rosemary under and on top of the lamb.

Roast at 325-350 degrees F (165-175 degrees C) until the lamb is cooked to medium well. Do not overcook the lamb, the flavor is best if meat is still slightly pink.

BREAKFAST:

39. 7-UP PANCAKES

**1 egg
2 Tbl. oil
2 cups pancake mix
1-1/2 to 2 cups 7-Up**

Beat egg and oil. Add pancake mix. Add 1 cup 7-up. Stir until most lumps have disappeared. Gently stir in additional 7-up.

Bake on medium heat griddle, turning once.

Utilizing one of America's favorite sodas, this unique recipe is a must-try.

40. BACON CHEDDAR WAFFLES

**1 egg
1 cup milk
1 cup sour cream
1 Tbl melted butter or margarine
2 cups Bisquick baking mix
6 cooked and crumbled bacon strips
1 cup shredded cheddar cheese**

In a medium bowl, beat 1 egg; add: milk, sour cream and melted butter or margarine. Stir in 2 cups Bisquick baking mix; mix well; fold in cooked and crumbled bacon strips, 1 cup shredded cheddar cheese.

Spoon the batter onto a hot waffle iron. Close waffle iron and cook until golden brown.

Serve drizzled with: maple syrup OR fruit-flavored syrup.

41. BAKED OMELET

This is a great Christmas breakfast, brunch dish or

company breakfast.

8 eggs

1 cup milk

1/2 teaspoon seasoning salt

3 ounces cooked ham, diced

1/2 cup shredded Cheddar cheese

1/2 cup shredded mozzarella cheese

1 tablespoon dried minced onion

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch casserole dish and set aside.

Beat together the eggs and milk. Add seasoning salt, ham, Cheddar cheese, Mozzarella cheese and minced onion. Pour into prepared casserole dish.

Bake uncovered at 350 degrees F (175 degrees C) for 40 to 45 minutes.

42. BAKED RAISIN FRENCH TOAST

1 loaf good-quality raisin bread

3 large eggs

1/4 cup brown sugar

1/4 cup butter

2 and 1/2 cups half-n-half or heavy cream

1/2 tsp vanilla

Melt butter and brown sugar in microwave until blended and smooth. Use to coat the bottom of a 9 X 13

baking dish. Place bread in 2 layers in pan, taking up all space, packing bread in, but in single layers. Whisk other ingredients until well-blended. Pour over bread, cover and refrigerate overnight.

Cook in 350 degree oven for 45 minutes, uncover and cook for another 15. Dish will puff up and then fall. Serve inverted with whipped cream.

43. BANANA BUTTERMILK BUCKWHEAT PANCAKES

**1 cup all-purpose flour
1/3 cup whole-wheat flour
1/2 cup buckwheat flour
2 tbl sugar
1 tsp baking soda
4 tsp baking powder
2 eggs; slightly beaten
4 tbl butter; melted
1-1/2 cups buttermilk
1/2 cup milk
2 ripe bananas; mashed**

In a large bowl, combine flours, sugar, salt, baking soda and baking powder. In another bowl, combine remaining ingredients. Add liquid mixture to the dry ingredients, stirring well. Drop by 1/3 cupfuls onto a 340 degree griddle. Have a great breakfast!!!

44. BANANA PANCAKES

**3 large eggs
1 cup flour
1 cup flour
3 tsp. baking powder
1/2 cup milk
2 tbl. vegetable oil
2 bananas, ripe and mashed
1 banana, slice**

In a mixing bowl, using a hand or electric mixer, beat the eggs for 2 minutes until frothy. Add flour, baking powder, milk and oil. Stir in banana.

On a hot griddle, pour 1/4 cup batter for each pancake. Cook until the edges are dry, about 2 minutes per side. Top with banana slices and pecans if you wish.

45. BLUEBERRY FRENCH TOAST

Here's a make ahead breakfast for a special day.

**12 slices day-old white bread, crusts removed
2 (8.00 ounces) packages cream cheese
1 cup fresh blueberries or frozen blueberries
12 eggs**

2 cups milk
1/3 cup maple syrup or honey (I prefer syrup)

SAUCE:

1 cup sugar
2 tablespoons cornstarch
1 cup water
1 cup fresh blueberries or frozen blueberries
1 tablespoon butter or margarine

Cut bread into 1-inch cubes; place half in a greased 13x9x2 inch baking dish. Cut cream cheese into 1-inch cubes; place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk and syrup; mix well. Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover and bake 25-30 minutes more or until center is set and top is golden brown.

In a saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat; boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer 8-10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast. Yield: 6-8 servings (1-3/4 cups sauce).

46. BREAKFAST APPLE COBBLER

4 medium-sized apples, peeled and sliced
1/4 cup honey
1 tsp cinnamon
2 tablespoons butter, melted
2 cups granola cereal

Place apples in a slow cooker or crockpot and mix in remaining ingredients. Cover and cook on low 7-9 hours (overnight) or on high 2-3 hours. Serve with milk.

47. BREAKFAST CORN BACON MUFFINS

3 tbl. sugar
1 tbl. baking powder
1/2 tsp. salt
1 egg
1/2 cup corn kernels
1 cup milk
6 bacon slices
1 cup all-purpose flour
1/4 cup rendered bacon fat
1 cup yellow cornmeal

Fry bacon until crisp. Drain and cool on paper towels. Reserve 1/4 cup bacon drippings. Crumble bacon and set aside.

In a medium bowl stir and toss flour, cornmeal, sugar, baking powder, and salt; set aside. In small bowl whisk milk, egg, corn kernels and bacon drippings until

blended. Add to dry ingredients, along with crumbled bacon, and stir until blended. Spoon into buttered muffin pan, filling two-thirds full.

Bake in preheated 400° oven about 15 minutes until toothpick inserted in center comes out clean. Cool in pan for 3 minutes then invert to remove

48. CHRISTMAS BREAKFAST CASSEROLE

1 pound ground pork sausage

1 teaspoon mustard powder

1/2 teaspoon salt

4 eggs, beaten

2 cups milk

6 slices white bread, toasted and cut into cubes

8 ounces mild Cheddar cheese, shredded

Crumble sausage into a medium skillet. Cook over medium heat until evenly brown; drain.

In a medium bowl, mix together mustard powder, salt, eggs and milk. Add the sausage, bread cubes, and cheese, and stir to coat evenly. Pour into a greased 9x13 inch baking dish. Cover, and chill in the refrigerator for 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Cover, and bake 45 to 60 minutes. Uncover, and reduce temperature to 325 degrees F (165 degrees C). Bake for an additional 30 minutes, or until set.

49. CHRISTMAS MORNING OMELET

8 eggs

1 cup milk

1/2 teaspoon seasoning salt

3 ounces cooked ham, diced

1/2 cup shredded Cheddar cheese

1/2 cup shredded mozzarella cheese

1 tablespoon dried minced onion

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch casserole dish and set aside.

Beat together the eggs and milk. Add seasoning salt, ham, Cheddar cheese, Mozzarella cheese and minced onion. Pour into prepared casserole dish.

Bake uncovered at 350 degrees F (175 degrees C) for 40 to 45 minutes.

50. CRANBERRY PUMPKIN WAFFLES

2 cups unbleached all-purpose flour

2 tablespoons sugar

4 teaspoons baking powder

1 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1-1/2 cups milk

4 tablespoons (1/2 stick) unsalted butter
1/4 cup solid vegetable shortening
2 large eggs
1 cup canned -- pureed pumpkin
1/2 cup dried cranberries -- plumped in hot water to cover for 10 minutes and drained
melted butter -- for buttering the waffle iron

Place the flour, sugar, baking powder, salt, and spices in a large mixing bowl and stir with a fork until blended. Place the milk, butter, and shortening in a small saucepan and heat over low heat until the butter and shortening have melted. Cool slightly.

In a separate bowl, beat the eggs with the pumpkin puree. Stir in the cooled milk and shortening. Add to the dry ingredients and stir with a wooden spoon until well combined. Stir in the cranberries.

Preheat the waffle iron; this should take about 10 minutes.

Butter the preheated waffle iron and add about 1/2 cup batter. (It takes from 1/2 to 2/3 cup batter to make 1 waffle, depending on the size of your waffle iron.) Bake the waffles until they are golden and crisp. Serve hot.

51. CROCKPOT BREAKFAST CASSEROLE

1 32 oz bag of frozen southern style hashbrown potatoes

1 lb of bacon cut into pieces, fried and drained
1/2 cup diced onions
3/4 lb cheddar cheese diced
1 dozen eggs
1 cup milk
1/2 tsp dry mustard
salt & pepper

Layer the frozen potatoes, bacon, onions, and cheese in the crockpot in two or three layers. Finish up with cheese. Beat the eggs, milk and mustard, salt & pepper together. Pour over the whole mixture. Cook on low for ten to twelve hours.

52. CROCKPOT BREAKFAST COBBLER

4 medium-sized apples, peeled and sliced
1/4 cup honey
1 teaspoon cinnamon
2 tablespoons butter, melted
2 cups granola cereal

**Spray inside of crockpot with nonstick spray. Place apples in slow cooker and mix in remaining ingredients. Cover and cook on LOW for 7 to 9 hours, or overnight (alternately, cook on HIGH for 2 to 3 hours).
Serve with milk.**

53. CROCKPOT BREAKFAST POTATOES

4 potatoes, sliced
1 onion, sliced fairly thin
4 ounces cheese, grated
1 tablespoon butter or margarine
4 rashers bacon, fried or microwaved, or
bacon bits from a jar (sprinkled on liberally)

Layer in crockpot in this order: Potatoes, butter, onions, bacon; then, cheese. Repeat. Cook on low for 8 to 10 hours.

54. EGG NOG FRENCH TOAST WITH CRANBERRY COMPOTE

4 cups nonalcoholic/unsweetened cider
1 cup sugar
2 cinnamon sticks or 1/2 teaspoon cinnamon
1 vanilla bean split lengthwise or 2 teaspoons vanilla
1/4 cup orange zest
4 pounds of small tart cooking apples -- diced (Pippins work great)
1 cup dried cranberries
roughly chopped
16 slices of Bias cut French bread (cut on an angle)
1 quart egg nog
1/2 cup of Bourbon

**Pinches of cinnamon/nutmeg/cardamom
Butter for cooking**

FOR THE COMPOTE:

Place cider, sugar, cinnamon, vanilla and zest into a 6 quart pan and bring to a low simmer. Add apples and cranberries. Cook for 6 minutes. Strain and reserve both the liquid and the apple cranberry mixture, discarding the cinnamon sticks and vanilla bean if you used the stick and bean. Place the liquid back into the pan and reduce by half - 30 to 40 minutes. Cool and add the apples and cranberries back into this mixture and reserve

***Note: This can be done 2 days ahead and chilled.**

FOR THE TOAST:

In a medium bowl, combine egg nog, Bourbon and spices and mix well.

Dip the slices of French bread into the seasoned eggnog and fill with 1 to 2 tablespoons of apple cranberry compote. Press firmly together and reserve.

Place 2 to 3 tablespoons of softened butter in a pan over stove and allow to melt and brown slightly. Place three or four sandwiches in the pan and cook until desired color is achieved (about 3 to 4 minutes on each side over medium heat).

Note: Serve immediately or keep warm in low oven. If desired, you may garnish with powdered sugar or whipped cream.

55. GRAND MARNIER FRENCH TOAST

6 large eggs

1/2 cup fresh orange juice

1/3 cup milk

**1/4 cup Grand Marnier or other orange-flavored
liqueur**

1 and 1/2 tablespoon of brown sugar

1/2 tsp. cinnamon

8 slices whole-wheat bread -- best if slightly stale

3 tablespoons of butter for frying

Powdered sugar for dusting

Preheat oven to 200 F.

In a large shallow baking dish, whisk together eggs, orange juice, milk, liqueur, brown sugar, and cinnamon. Add 4 bread slices and soak 2 minutes. Turn slices over and soak 2 minutes more. Transfer soaked bread slices to a plate and repeat procedure with remaining 4 bread slices.

In a large heavy skillet or griddle, heat 1-1/2 T. butter over medium heat until foam subsides; cook half of coated bread slices until golden, about 3 minutes on each side.

Transfer to a baking sheet and keep warm in oven.

Cook remaining bread slices in same manner.

Dust French toast with powdered sugar and serve with

warm maple syrup.

56. MOMS APPLESAUCE PANCAKES

**2 cups dry pancake mix
1 teaspoon ground cinnamon
2 eggs
1 cup applesauce
1 teaspoon lemon juice
1/2 cup milk**

In a large bowl, stir together pancake mix and cinnamon. Make a well in the center of the pancake mix. Add the eggs, applesauce, lemon juice and milk; stir until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

57. OVERNIGHT BLUEBERRY FRENCH TOAST

**1 (14-ounce) loaf french bread or Italian bread
1 (8-ounce) package light cream cheese -- cut in small pieces
1 cup fresh blueberries or frozen blueberries**

12 large eggs
2 cups milk
1/3 cup real maple syrup
1/2 teaspoon ground cinnamon
butter -- for coating pan

Butter a 13x9-inch glass baking pan generously. Tear bread into one-inch cubes; place half into prepared pan. Evenly distribute cream cheese pieces over bread; cover with blueberries. Place remaining bread cubes on top. In a large bowl, beat together eggs, milk, syrup and cinnamon; pour over bread cubes.

Cover with foil and refrigerate overnight.

In the morning, preheat oven to 350F degrees. Remove casserole dish from fridge and bake, covered, for 30 minutes. Remove foil and bake for an additional 30 minutes or until lightly browned on top and centre is set. Cut into squares and serve with maple syrup.

58. OVERNIGHT CARAMEL FRENCH TOAST

1 cup packed brown sugar
1/2 cup butter
2 tbl Light corn syrup
12 slices white or whole wheat bread
1/4 cup sugar
1 tsp cinnamon; divided

**6 eggs -- beaten
1 and 1/2 cup milk
1 tsp vanilla**

Lightly grease up a 13x9x2" baking dish; set aside.

Bring brown sugar, butter and corn syrup to a boil. Remove from heat; pour into baking dish. Top with 6 slices bread; sprinkle with combined sugar and 1/2 teaspoon cinnamon. Top with remaining bread. Beat eggs, milk, vanilla and remaining cinnamon; pour over bread. Cover and refrigerate overnight. Remove dish from refrigerator; preheat oven to 350°. Bake 30 to 35 minutes.

59. PLUMP PUMPKIN PANCAKES

**2-1/2 cups flour
1 cup of buttermilk
1 tsp. salt
2-1/4 tsp. soda
2 tsp. baking powder
1/2 cup of pumpkin**

Measure flour into bowl and add other dry ingredients. Then stir in buttermilk and add the pumpkin. Mix Well. Make in well heated skillet, until golden brown. A nice touch is to use a pumpkin cookie cutter to make your pumpkin pancakes in the shape of a pumpkin.

60. PUFFED EGGNOG PANCAKES

2 tbl butter

3 eggs

2/3 cup eggnog

1/2 cup flour

1/4 cup sliced almonds

2 tsp sugar

Preheat oven to 425°. Melt butter in cast iron skillet in oven.

Beat eggs; add eggnog and flour. Pour into hot skillet; sprinkle with almonds and sugar. Bake until puffed and brown, 16 to 18 minutes. Serve immediately.

61. PUMPKIN APPLE WAFFLES

1/2 cup pumpkin

1/2 cup apples -- shredded

2 egg whites -- whipped

1 cup skim milk -- at room temperature

1/2 cup applesauce -- at room temperature

1 cup flour

1/2 cup brown sugar -- packed

1-1/2 tsp baking powder

1 tsp cinnamon

1/4 tsp salt
1/4 tsp nutmeg
1/8 tsp ginger
1/8 tsp cloves

Prepare waffle iron with cooking spray and heat up. In a mixing bowl, combine pumpkin, apples, egg whites, milk, and applesauce. In another mixing bowl, combine flour, brown sugar, baking powder, cinnamon, salt, nutmeg, ginger and cloves. Add wet ingredients with dry ingredients just until moistened. Pour enough batter to fill two-thirds of the waffle iron. Cook until crisp and golden brown. Set aside. Repeat with remaining batter.

62. PUMPKIN PANCAKES I

2 eggs
1-1/4 cups buttermilk
4 tablespoons butter -- melted
3 tablespoons canned pumpkin
1/4 cup granulated sugar
1/4 teaspoon salt
1-1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon cinnamon
1/4 teaspoon allspice

Preheat a skillet over medium heat. Coat pan with oil cooking spray.

Combine eggs, buttermilk, butter, pumpkin, sugar, and salt in a large bowl. Use an electric mixer to blend ingredients.

Combine remaining ingredients in a small bowl. Add dry ingredients to wet ingredients and blend with mixer until smooth.

Pour the batter in 1/4 cup portions into the hot pan. Should form 5-inch circles.

When the batter stops bubbling and edges begin to harden, flip the pancakes. They should be dark brown. This will take from 1 to 2 minutes. Flip the pancakes and cook other side for the same amount of time, until dark brown.

63. PUMPKIN PANCAKES II

2 cups all purpose flour

4 tsp. baking powder

1 tsp. ground cinnamon

1/2 tsp ground nutmeg

1/4 tsp. ground allspice

3/4 cup sugar

1-1/2 cups solid pack pumpkin

3 eggs

1 cup milk

3/4 cup vegetable oil

1 tsp. vanilla extract

4 oz. chopped pecans (optional)

Sift dry ingredients and set aside. Using a large bowl, combine pumpkin, eggs, milk, oil, and vanilla. Add dry ingredients and stir until blended; stir in pecans just before ready to cook.

A hot greased griddle is best for cooking pancakes. Pour 1/4 cup batter onto griddle and cook until bubbles form and bottom is brown. Turn and brown the other side. Serve with warm pure Maple syrup. If preferred, omit the pecans from the batter and add to the syrup. Heat and pour over pumpkin pancakes.

64. PUMPKIN WAFFLES

**1 large egg -- beaten
2 egg whites -- beaten
4 tablespoons of brown sugar
1 cup of evaporated skim milk
2 tablespoons of vegetable oil
1/2 cup of canned pumpkin puree
2 teaspoons of vanilla
1 cup of all-purpose flour
2 teaspoons of baking powder
1/4 teaspoon of salt
1 and 1/2 teaspoons of cinnamon
1/2 teaspoon of nutmeg
1/4 teaspoon of ginger
1/4 teaspoon of cloves**

1/2 cup of apples -- finely diced
1/4 cup of toasted walnuts

Beat together egg, egg whites, sugar, milk, oil, pumpkin and vanilla. Mix dry ingredients. Add dry mixture to egg mixture (being careful not to overmix). Fold in apple and nuts.

Make waffle in your waffle maker with about 3/4 cup of batter per waffle.

65. SAUSAGE AND EGG CROCKPOT CASSEROLE

12 beaten eggs

14 slices bread

2-1/4 cups milk

2-1/2 cups grated Cheddar or Monterey jack cheese

1 pound sausage, cooked and drained

1 teaspoon salt

1 teaspoon pepper

2 teaspoons mustard, optional

Grease sides of crockpot (or spray with Pam). If desired, spread mustard on one side of the bread and cut bread into large squares. Make layers in the crockpot of bread, followed by sausage, followed by cheese, ending with a cheese layer.

Beat eggs, milk, salt, and pepper together. Pour over crockpot mixture, cover and cook on low for 8 to 12

hours.

**66. SOUTHWESTERN CROCKPOT
BREAKFAST**

18 eggs

2 small cans green chiles, chopped

1 to 1-1/2 pounds cooked breakfast sausage

2-1/2 cups grated Monterey jack cheese

1 onion, diced

1 green bell pepper, diced

Spray crockpot with Pam. Starting with sausage, layer meat, chiles, onions, peppers, and cheese, repeating the layering process until all ingredients are used and ending with a layer of cheese. Beat eggs, then pour over mixture in crockpot. Cover and cook on LOW for 7 to 8 hours.

Serve with sour cream and/or salsa.

CAKES & PIES:

67. APPLE CRANBERRY PIE

Pastry for a 2 crust pie

1-1/4 cups sugar, divided

1/4 cup flour

1 tsp. cinnamon

12 oz. fresh cranberries
2 cups sliced, peeled apples
2 tbl. butter

Preheat oven to 425*. Line a pie pan with pastry. In a large bowl, combine cup sugar, flour and cinnamon. Add cranberries and chopped apples. Mix well. Dot with butter. Pour into unbaked pie shell. Top with crust. Cut slits to ventilate. Sprinkle with cinnamon and sugar.

Bake at 425* for 15 minutes. Reduce heat to 350 degrees and continue baking for 45 minutes.

68. APPLE WALNUT CAKE

Delicious warmed up the next morning.
Yields 1 - 10 inch tube pan.

2 cups white sugar
1/2 pound butter
3 eggs
3 cups sifted all-purpose flour
1-1/2 teaspoons salt
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 teaspoons vanilla extract
1 cup chopped walnuts
3 cups sliced Macintosh apples

Preheat oven to 350 degrees F (175 degrees C). Butter and flour one 10 inch tube pan.

Cream together the butter and sugar. Add eggs one at a time beating well after each addition. Set aside.

Sift together the flour, salt, baking soda, cinnamon and nutmeg. Add to wet ingredients and mix well. Stir in vanilla, walnuts and apples. Mix well and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for approximately 1 hour or until toothpick inserted in center comes out clean. Set aside to cool. Slide knife along outer edges to release bottom of tube pan. Slide knife along bottom of tube pan and inner tube to release cake.

69. APRICOT MINCE MEAT PIE

Pastry for a 9 inch 2 crust pie

1 cup dried apricots

1 tbl. sugar

1 jar (27 ounces) mincemeat (about 2 cups)

Preheat oven to 425* Prepare pastry.

Mix apricots and sugar in a saucepan. Add just enough water to cover the apricots. Heat to boiling over medium heat. Reduce heat and simmer uncovered 15-20 minutes or until apricots are tender; drain. Place

apricots in the pastry lined pie plate. Spread with mincemeat. Cover with top crust that has slits cut in it. Seal and flute. Cover edge with 2-3 inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes of baking. Bake 35-40 minutes.

70. BACARDI RUM CAKE

**1 yellow cake mix
1 package (3-1/2oz.) vanilla instant pudding
4 eggs
1/2 cup cold water
1/2 cup Bacardi Dark rum (80 proof)
1/2 cup vegetable oil**

Preheat oven to 350*. Grease and flour a 10 inch tube pan. Mix cake mix, pudding, eggs, water, rum, and oil until smooth. Pour into prepared pan. Bake 1 hour. Cool in pan 25 minutes. Invert onto serving platter. Prick the top. Spoon and brush Rum glaze evenly over the cake allowing the cake to absorb the glaze. When the cake is cooled, drizzle with Chocolate Glaze Topping; sprinkle with nuts.

Rum Glaze:

**1/4 pound (1 stick) butter 1/4 cup water
1 cup sugar
1/2 cup Bacardi Dark Rum**

Melt the butter in a saucepan. Stir in water and sugar. Boil 5 minutes. remove from the heat, stir in the rum.

**Chocolate Glaze Topping:
4 oz. semi-sweet chocolate
1 tsp. butter**

Melt chocolate and butter over very low heat in a heavy saucepan.

71. BLUE PEEPS PIE

**1 cookie crumb pie crust
1 small box blue gelatin
1 cup boiling water
1 cup whole milk (or half-and-half)
3 cups frozen whipped topping, thawed
2 tablespoons Curacao or similar blue liqueur
10 to 15 blue Peeps (from 1 package of 3 boxes)
1 cup fresh blueberries for garnish**

Freeze crust while you prepare the pie filling. Pour boiling water over gelatin in heatproof bowl. Stir to dissolve gelatin. Add cold milk and liqueur. Blend well and refrigerate until gelatin has thickened, but not set firm. Fold in thawed whipped topping to chilled gelatin mixture. Mix completely so that no streaks remain, but

avoid overworking. Spoon filling into frozen crust. Snip apart each family of Peeps. Arrange in concentric circles atop pie filling. Use fresh blueberries to fill in gaps between Peeps. Refrigerate for at least 3 hours. Peeps refrigerated for longer than 36 hours will begin to "weep" and ooze melted sugar.

72. BRANDIED SWEET POTATO PIE

**1/4 cup butter or margarine. softened
1 cup sugar
2 cups cooked, mashed sweet potatoes
3 eggs
1/4 cup brandy
2 tsp. grated lemon rind
2 tbl. lemon juice
1 tsp. vanilla extract
1/8 tsp. ground nutmeg
1 unbaked 9" pastry shell
Finely chopped citron**

Cream butter in a mixing bowl; gradually add sugar, beating well. Add potatoes; beat at medium speed of electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Place brandy in a small pan; heat just until warm. Add brandy, lemon rind, juice, vanilla and nutmeg to sweet potato mixture; stir until well blended. Pour mixture into a pastry shell. Bake at 350 degrees for 40 minutes, or until a knife

**inserted in the center comes out clean.
Sprinkle pie with citron; cool immediately.**

73. BROWNEED BUTTER PECAN PIE

**1/2 cup butter
3/4 cup light corn syrup
1/4 cup honey
1 cup granulated sugar
3 large eggs
1 teaspoon vanilla extract
1/8 teaspoon salt
1 cup chopped pecans
1 (9-inch) pie shell, unbaked
Real whipped cream**

Preheat oven to 425 degrees F.

Over low to medium heat, cook butter in a saucepan, watching closely but not stirring, until golden brown, about 5 to 8 minutes. Do not burn. Pour browned butter into bowl and set aside.

In a food processor, blend corn syrup, honey, sugar, eggs, vanilla extract and salt until smooth. Add browned butter; blend again. Add pecans and process with just a few quick on-off-pulses.

Pour mixture into pie shell. Bake at 435 degrees F for 10 minutes; lower heat to 325 degrees F; bake another 40

minutes.

NOTE: center of pie will still seem a bit liquid when removed from oven; it sets up further as it cools. Let cool completely.

Serve with a generous topping of real whipped cream.

74. BUNNY PATCH DESSERT

1 (10 3/4 ounce) package frozen pound cake, thawed and cut into 10 slices

1 (21 ounce) can pie filling, any flavor

1 (12 ounce) tub frozen whipped topping, thawed

1 cup sweetened flaked coconut

Green food coloring

Jelly beans and assorted Easter decorations

Line bottom of a 12 x 8-inch baking dish with cake slices. Top with pie filling and whipped topping.

Refrigerate one hour or until ready to serve.

Tint coconut pale green with food coloring. Sprinkle over center of whipped topping. Decorate with Easter candies and decorations.

Serves 15.

75. CAPE COD CRANBERRY PIE

2 cups cranberries
1-1/2 cups sugar
1/2 cup chopped nuts
2 eggs, well beaten
1 cup flour
1/2 cup melted butter
1/4 cup melted shortening

Preheat oven to 325*.

Spread the cranberries in the bottom of a well greased ten inch pie plate. Sprinkle with one half cup of the sugar and the nuts. Add the remaining sugar to the eggs, beating well. Beat in the flour, butter, and shortening. Pour over the cranberries. Bake about 1 hour, or until crust is golden brown.

76. CHOCOLATE CHIP PIE

18 graham crackers
4 tablespoons butter
30 marshmallows
1/2 cup milk
1 cup whipped cream
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate, grated

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped cream, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

77. CHOCOLATE COOKIE CHEESECAKE

Decadent cheesecake. Good enough to serve at the "Cheesecake Factory"

Crust:

**2 cups chocolate sandwich cookie crumbs
2 tablespoons butter, melted
1/4 cup packed brown sugar
1 teaspoon ground cinnamon**

Cheesecake:

**2 pounds cream cheese, softened
1-1/4 cups white sugar
1/3 cup heavy whipping cream
2 tablespoons all-purpose flour
1-1/2 teaspoons vanilla extract
4 eggs
1-1/2 cups chocolate sandwich cookie crumbs**

Topping:

**16 ounces sour cream
1/4 cup white sugar
1 teaspoon vanilla extract**

Final Topping:

1 cup heavy whipping cream
1-1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract

Combine 2 cups cookie crumbs, melted butter, brown sugar, and cinnamon in a medium bowl; firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan.

Bake at 350 degrees F (175 degrees C) for 5 minutes; set aside.

Beat cream cheese at medium speed of an electric mixer until smooth. Gradually add 1-1/4 cups sugar, beating well. Add 1/3 cup whipping cream, flour, and 1 teaspoon vanilla; beat well. Add eggs, one at a time, beating after each addition. Pour 1/3 of batter into prepared pan. Top with 1-1/2 cups cookie pieces; pour in remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Combine sour cream, 1/4 cup sugar, and 1 teaspoon vanilla; spread evenly on cheesecake.

Bake at 350 degrees F (175 degrees C) for 7 minutes.

Turn oven off and leave in oven 30 minutes. Remove cheesecake and let cool completely on a wire rack.

Combine 1 cup whipping cream and chocolate chips in a saucepan; stir over low heat until chocolate melts, stir in 1 teaspoon vanilla. Pour mixture over cheesecake while still warm.

Refrigerate until serving time. Should be at least 8

hours for refrigerator time, remove about 1/2 hour to 1 hour before serving, remove ring from springform pan, decorate to choice and get out your fork!

78. CHOCOLATE EGGNOG BUNDT CAKE

**2 ounces semisweet chocolate
1 package German chocolate cake mix
1 cup eggnog
1/3 or water
1/4 cup vegetable oil
3 large eggs
1 tsp. vanilla extract
1 tsp. rum extract
1/2 tsp. ground nutmeg**

Preheat the oven to 350 degrees. Grease and flour a tube pan. Set aside.

Grate 1 tablespoon of the chocolate and set aside.

Chop remaining chocolate into smaller pieces, place in a glass measure or small bowl and melt in the microwave at HIGH power for 1 minute. Allow the chocolate to set a few minutes, then stir to melt completely.

In a large mixing bowl, beat cake mix, eggnog, oil, eggs, vanilla, rum extract, nutmeg, and melted chocolate for 3 minutes. Pour batter into prepared baking pan.

Bake for 35 to 40 minutes or until a wooden pick inserted in center of cake comes out clean. Cool cake in pan on wire rack for 10 minutes. Remove cake from

pan and cool completely on wire rack before frosting.

Frost sides and top of cake with Creamy Eggnog Frosting. Sprinkle with reserved grated chocolate and ground nutmeg.

Creamy Eggnog Frosting:

1/2 cup butter, softened

3-1/2 to 4 cups powdered sugar, sifted

3 to 4 tbl. eggnog

2 tsp. vanilla extract

Ground nutmeg, for garnish (optional)

In a large mixing bowl combine the butter, powdered sugar, eggnog and vanilla extract. Using an electric mixer at medium speed, beat until mixture is light and fluffy, adding more powdered sugar or eggnog as necessary to obtain a spreadable consistency.

79. CHOCOLATE EGGNOG PIE

1 9 inch baked pie shell

1 envelope unflavored gelatin

1/2 cup cold water

1/3 cup sugar

2 tbl. cornstarch

1/4 tsp. salt

2 cups commercial eggnog

1-1/2 squares unsweetened chocolate, melted
1 tsp. Vanilla

1 tsp. rum extract
2 cup whipping cream
1/4 cup confectioners' sugar
Chocolate curls; optional

In a small bowl, soften the gelatin in the water. Set aside. In a 1-qt. saucepan, combine the sugar, cornstarch, and salt. Gradually stir in the eggnog. Cook over medium heat, stirring constantly, until thickened. Cook for 2 mins. Remove from the heat and add the gelatin mixture, stirring until dissolved.

Divide the filling in half, setting half aside to cool. Add the melted chocolate and vanilla to half; stir well, and pour into the pie shell. Chill until set.

Add rum extract to the remaining filling. Whip 1 cup of cream and fold into the cooled mixture. Spoon over the chocolate layer and chill.

Whip the remaining cream and add the confectioners' sugar. Spread over the pie, or pipe from a pastry bag, and garnish with chocolate curls, if desired. Serves 6 to 8.

80. CHOCOLATE PLUM PUDDING CAKE

This is an unusual cake, but great for Christmas. The

chocolate mixed with raisins, applesauce, and spices gives a nice texture with a lot less work than plum pudding itself.

Yields 1 - 9 inch tube cake.

2/3 cup raisins

3/4 cup all-purpose flour

3/4 cup whole wheat flour

1/3 cup unsweetened cocoa powder

2 teaspoons baking soda

1/4 teaspoon salt

1 tablespoon ground cinnamon

1/2 teaspoon ground nutmeg

3/4 cup butter, softened

1-1/2 cups white sugar

3 eggs

2 cups applesauce

1/2 cup coarsely chopped walnuts

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a

toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

81. CHRISTMAS CAKE FROM ICELAND

1 cup white sugar

3/4 cup butter

2 eggs

2-1/2 cups all-purpose flour

2 teaspoons baking powder

3/4 cup milk

1/2 cup raisins

1/2 teaspoon lemon extract

1/2 teaspoon cardamom flavored extract (or 1 tsp. ground Cardamom)

Preheat oven to 350 degrees F (175 degrees C). Grease one 11 inch loaf pan.

Cream the butter or margarine and the sugar until light and fluffy. Add the eggs one at time beating well after each one. Stir in the milk, lemon and cardamom flavorings. Stir in the flour and the baking powder. Sift a little flour over the raisins then stir them into the batter. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes.

82. CHRISTMAS CHEESECAKE

A very festive-looking cheesecake for the holidays

- 1 (3 ounce) package ladyfinger cookies**
- 3 (8 ounce) packages cream cheese**
- 1 cup white sugar**
- 4 eggs**
- 1-1/2 pints sour cream**
- 1 tablespoon vanilla extract**
- 1 tablespoon almond extract**
- 1 (21 ounce) can cherry pie filling**

Preheat oven to 375 degrees F (190 degrees C). Line the sides of one 10 inch springform pan with lady fingers then line the bottom with lady fingers (cutting lady fingers, if necessary).

Cream the cream cheese and sugar together. Add the eggs, one at a time, beating after each addition. Stir in the extracts and fold in the sour cream. Pour batter into the prepared pan. Cover tops of lady fingers with foil. Bake at 375 degrees F (190 degrees C) for 50 to 60 minutes, until almost set in the middle. Remove cake from oven and let stand for 1/2 hour, then remove sides of pan. Place in the refrigerator for at least 24 hours. Before serving top with canned pie filling .

83. CHRISTMAS EGG NOG CAKE

1/2 cup butter, softened
1-1/2 cups sugar
2 large eggs
1 tbl. rum, or 1 tsp rum extract
1 tbl. vanilla
3 cups sifted cake flour
3/4 tsp. salt
1-1/2 cups eggnog
2 tbl. water

Beat butter until creamy, gradually beat in sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in flavorings. Stir together flour, baking powder, and salt. Add to butter mixture alternately with combined egg nog and water, beating until smooth after each addition.

Pour into greased and floured 10 inch tube pan. Bake at 350 degrees for 50-55 minutes, or until wooden pick inserted into cake comes out clean.

Cool in pan 15 minutes. Remove from pan, and cool.

Frost with egg nog frosting:

3 tbl. egg nog, 2 tbl. light corn syrup, and 1 tsp. rum extract. Gradually add 2-3/4 cups sifted powdered sugar, beating until smooth.

84. CHRISTMAS POUND CAKE

1 pound butter or margarine
1 pound granulated sugar
1 pound flour (4 cups all-purpose or 4 1/2 cups cake flour)
2 cups white raisins
1 pound pecans, coarsely chopped
1/2 to 1 cup candied cherries
1/2 to 1 cup candied pineapple
1 1/2 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons lemon extract (2 ounce bottle)
6 eggs

Cream butter, sugar and lemon extract. Sift flour once, then measure. Sift twice more, adding baking powder and salt to last sift. Add eggs, one at a time, to creamed mixture, alternating with flour; beating well after each addition. This makes a very stiff batter so will probably have to be beaten by hand. Then add nuts, raisins and candied fruits which have been coated with a little of the flour. Bake in a large round tube pan which has been lined with brown paper and greased. Bake at 300 degrees F for 2 hours, or until done when tested.

85. CHRISTMAS WREATH CAKE

A really good fruit cake recipe, one you can eat the same day you make it, even better if you let sit for awhile.

1-1/2 cups raisins
1 cup red and green candied cherries
3/4 cup dates, pitted and chopped
3/4 cup candied pineapple, diced
3/4 cup chopped nuts
1/2 cup flaked coconut
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1-1/4 cups white sugar
1 teaspoon lemon zest
4 eggs
2 teaspoons lemon juice

Preheat oven to 300 degrees F (150 degrees C). Line a tube pan with 2 layers of brown paper, and grease well. In a large bowl, whisk together flour, baking powder, and salt. Mix in raisins, dates, cherries, pineapple, nuts, and coconut. Stir until all fruit is coated.

In another large bowl, cream the butter or margarine with the white sugar. Add lemon rind, lemon juice, and eggs; mix well. Stir in fruit mixture. Spread batter into prepared pan.

Bake for 2 hours. Cool.

86. CHUNKY APPLE SPICE CAKE

This cake is good, I mean REALLY GOOD. If you use real vanilla extract the flavor is amazing.

**1/2 cup butter, softened
1 cup firmly packed light brown sugar
2 eggs
2 teaspoons pure vanilla extract
1 cup all-purpose flour
1 tablespoon pumpkin pie spice
1 teaspoon ground allspice
1/2 teaspoon salt
2 cups peeled and chopped apples (Granny Smith or Gala)
1/2 cup chopped walnuts
1/2 cup raisins, optional
1-1/2 teaspoons baking powder**

Vanilla Butter Sauce:

**1/2 cup butter
1/2 cup whipping cream
1 cup firmly packed light brown sugar
2 tablespoons pure vanilla extract**

Preheat oven to 350°F degrees.

Beat butter and brown sugar for 5 minutes in a mixer bowl.

Beat in eggs and vanilla just until blended. Set aside.

Mix flour, pumpkin pie spice, allspice and salt.

Gradually add to sugar mixture; beating until well blended. Stir in apples, nuts, and raisins, if desired.

Pour into one greased 9-inch baking pan; bake 35-40 minutes or until toothpick inserted in center comes out clean. Cool on wire rack 10 minutes.

Serve warm with Vanilla Butter Sauce:

Combine butter and whipping cream with brown sugar. Bring to boil over medium heat. Reduce heat; simmer 10 minutes or until slightly thickened. Remove from heat; stir in vanilla. Serve warm.

Warm the cake, in the oven, and the sauce, on top of the stove, before serving.

87. CLASSIC YULE LOG

A festive holiday cake. Merry Christmas! You will need cinnamon red hard candies and snowmen candy for decorations.

Yields 10 servings.

1/2 cup sifted cake flour

1/4 cup unsweetened cocoa powder

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup white sugar

3 eggs, separated

1/4 cup milk

1/8 cup confectioners' sugar

1-1/2 cups whipped cream

Frosting:

2 cups heavy whipping cream

8 (1 ounce) squares semisweet chocolate, melted

1/4 cup butter, softened

Garnish:

1/8 cup confectioners' sugar

1/2 teaspoon green food coloring

8 ounces marzipan

Preheat oven to 350 degrees F (175 degrees C). Grease a 15x10-inch jelly roll pan. Line with waxed paper.

Grease paper.

Sift together flour, cocoa, baking powder, and salt.

Beat together sugar and egg yolks at high speed until light and fluffy. At low speed, alternately beat milk and flour mixture into egg mixture.

Using clean beaters, beat egg whites at high speed until stiff, but not dry, peaks form. Fold one third of beaten whites into batter. Fold in remaining whites. Spread batter in prepared pan; smooth top.

Bake cake at 350 degrees F (175 degrees C) until set, 12 minutes.

Dust a clean cloth with confectioners' sugar. Turn cake out onto prepared cloth. Remove waxed paper. Trim cake edges. Starting with a long side, roll up cake, jelly-roll style. Transfer, seam-side down, to a wire rack to cool for 30 minutes.

Unroll cake; remove cloth. Spread whipped cream over cake to within 1 inch of edges. Re-roll cake. Place, seam-side down, on serving plate.

To prepare frosting, in a small saucepan, bring heavy cream, melted chocolate, and butter to a boil over medium heat, stirring vigorously until blended. Remove from heat. Let stand until set. Spread frosting over top and sides of cake.

To prepare garnish, dust work surface with confectioners' sugar. Knead food coloring into marzipan until blended. Using a rolling pin dusted with confectioners' sugar, roll marzipan to a 1/8-inch thickness. Using a small knife, cut out leaves. Arrange leaves, cinnamon candies, and snowmen on top of cake and around plate. Dust with confectioners' sugar. Enjoy!

88. CRANBERRY APPLE PIE

2 prepared pie crusts (for bottom and top)

5 large Golden Delicious apples

1 large lemon

1/2 cup dark seedless raisins

2 tsp vanilla extract

3/4 tsp ground cinnamon

2 cups cranberries

3/4 cup sugar

3 Tbl all-purpose flour
1 large egg white
2 tsp water
1 Tbl sugar

Preheat oven to 425 degrees F.

Peel, core and thinly slice apples; toss with lemon juice. Add raisins, vanilla extract, cinnamon, cranberries, sugar and flour to apples.

Put apple mixture in pie shell; cover with top crust. Mix egg and water; brush over top of pie; sprinkle with sugar. Place sheet of foil underneath pie plate; crimp edges to form rim to catch any drips during baking. Cover pie loosely with a tent of foil. Bake for 40 minutes. Remove foil from top of pie; bake 30 minutes longer or until apples are tender and crust is nicely browned.

Cool pie slightly on wire rack to serve warm. Cool pie completely to serve later.

89. CRANBERRY CAKE

1 egg
2 tbl. butter
1 cup sugar
1 tsp. vanilla
2 cups sifted flour

3 tsp. baking powder
1/2 tsp. salt
3/4 cup milk
1/4 cup orange juice
2 cups raw cranberries, cut in 1/2

Preheat oven to 350 degrees. Grease a 9 inch square pan.

Cream butter, sugar, and egg. Sift flour, baking powder and salt. Add alternately with milk, and orange juice to the creamed mixture. Fold cranberries in gently. Pour into prepared pan. Bake for 35-40 minutes, or until wooden pick inserted into middle comes out clean.

Serve with hot Butter Sauce:

1/2 cup butter
1 cup sugar
1/2 cup cream

Melt butter in a saucepan; blend in sugar and cream. Simmer for 2 minutes, or until thickened . Serve over slices of the cake.

Refrigerate sauce. Warm in the microwave when ready to serve with the cake.

90. CRANBERRY COBBLER

1 box Duncan Hines Deluxe yellow cake mix

1 (21 ounce) can peach pie filling
1 (16 ounce) can whole cranberry sauce
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup butter or margarine, softened
1/2 cup chopped nuts

Combine peach pie filling and cranberry sauce in ungreased 13 x 9-inch pan.

Combine dry cake mix, cinnamon and nutmeg in a bowl. Cut in butter with pastry blender or 2 knives; mix in nuts. Sprinkle evenly over fruit in pan. Bake at 350 degrees F for 45 to 50 minutes or until golden brown. Serve with ice cream or whipped cream if desired.

91. CRANBERRY EGGNOG CHEESECAKE

Crust

1-1/2 cups Coconut bar cookies, crushed
6 tbl. butter, melted

Filling:

1 cup sugar, divided
2 envelopes unflavored gelatin
1/4 tsp. salt
4 eggs, separated
1-1/2 cups dairy eggnog
16 oz. cream cheese, softened
1 tbl. orange peel, grated

1 tsp. vanilla
1/2 tsp. cream of tartar
1 cup whipping cream
16 oz. Jellied cranberry sauce

Crust:

Preheat oven to 350*. Combine cookie crumbs and butter. Press onto bottom & part way up sides of 9-inch springform pan. Bake 8-10 min. or until golden. Cool completely

Filling:

Combine 1/2 cup sugar, gelatin & salt in a medium-sized heavy saucepan. Beat egg yolks slightly & and combine with eggnog; gradually stir into gelatin mixture. Cook over low to medium heat, stirring constantly, until gelatin is dissolved & thickened. Do not boil. Remove from heat & cool slightly.

Beat cream cheese, orange peel & vanilla until fluffy. Stir in cooked mixture till well blended. Refrigerate until mixture mounds when dropped from a spoon. Beat egg whites and cream of tartar until frothy. Gradually beat in remaining 1/2 cup sugar; beat till stiff and glossy. Beat cream until stiff peaks form. Fold whites and whipped cream into the cream cheese mixture. Puree cranberry sauce in food processor or blender till smooth. Spoon 1/3 of cream cheese mixture into crust. Top with 1/3 cranberry puree. Swirl cranberry mixture into cream cheese mixture using a spatula. Repeat layers twice. Refrigerate Several hours or overnight.

To serve: Place cake on serving plate. Loosen sides of cake with a spatula. Carefully remove sides of pan. Refrigerate till serving time.

92. CRANBERRY POUNDCAKE

**1 cup softened butter
1 cup sugar
2 eggs
2 teaspoons vanilla
1/2 cup sour cream
1-1/2 cup dried cranberries
2-1/2 cup flour
1/2 teaspoon baking powder**

Grease loaf pan. Using an electric mixer, beat butter and sugar until light and fluffy. Add eggs, vanilla, and sour cream. Mix in cranberries. Combine flour and baking powder. Gradually add to cranberry mixture. Pour into pan. Bake at 350 degrees F. for 1 hour and 15 minutes. Cool before serving.

93. CREOLE CHRISTMAS FRUITCAKE WITH WHISKEY SAUCE

**For the Simple Syrup:
2 cups granulated sugar**

2 cups water

Strips of zest of 2 lemons (about 3 tablespoons)

Juice of 2 lemons (about 1/4 cup)

For the Cake:

1 pound of a combination of dried fruits, such as blueberries, cranberries, cherries, raisins, and chopped apricots

1 pound (4 sticks) unsalted butter, at room temperature

2-1/4 cups granulated sugar

4 ounces almond paste

8 large eggs

1 cup Grand Marnier or other orange-flavored liqueur

4 cups bleached all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

1/4 teaspoon ground cinnamon

1/8 teaspoon freshly grated nutmeg

1 cup slivered blanched almonds

1 cup pecan pieces

1 cup walnut pieces

1/2 cup bourbon

Whiskey Sauce (RECIPE BELOW)

Make a simple syrup by combining the sugar and water in a medium-size heavy-bottomed saucepan over medium-high heat. Add the lemon zest and juice and bring to a boil, stirring to dissolve the sugar. Boil for 2 minutes and remove from the heat.

Combine the dried fruits together in a large mixing

bowl. Pour the simply syrup over them, toss to coat, and let steep for 5 minutes. Strain and reserve the syrup. Cream the butter, sugar, and almond paste together in the bowl of an electric mixer fitted with a paddle at low speed, occasionally scraping down the sides of the bowl. Beat until the mixture is fluffy and smooth, about 2 minutes. Add the eggs one at a time, mixing in between each addition on low speed and scraping down the sides of the bowl as necessary. Add 1/2 cup of the Grand Marnier and mix to incorporate.

Combine the flour, baking powder, salt, cinnamon, and nutmeg in a medium-size mixing bowl and blend well. Add this mixture 1/2 cup at a time to the butter mixture with the mixer on low speed, each time mixing until smooth, about 2 minutes. Scrape down the sides of the bowl as necessary. The batter will be thick. Add the warm fruit and all the nuts a little at a time, mixing well. Scrape down the sides of the bowl and the paddle.

Preheat the oven to 350 degrees F.

Lightly grease twelve 1-pound loaf pans. Spoon about 1 cup of batter into each pan. Bake until golden and the tops spring back when touched, about 45 minutes (rearranging them after 25 minutes if necessary to brown evenly).

Cool for 10 minutes in the pans. Remove cakes from the pans and cool completely on wire racks.

Wrap each cake in a layer of cheesecloth. Store in

plastic storage bags until they are slightly stale, 3 to 4 days.

Combine the reserved simple syrup with the remaining 1/2 cup Grand Marnier and the bourbon. Without removing the cheesecloth, make tiny holes with a toothpick randomly on the top of each cake. Pour 2 tablespoons of the syrup over the top of each cake once every 2 to 3 days until all of the syrup is used. Let the cakes age for up to 3 weeks before eating. Serve with warmed Whiskey Sauce

WHISKEY SAUCE:

3 cups heavy cream

1/2 cup bourbon

1/2 cup granulated sugar

1/4 cup plus 2 tablespoons cornstarch

Combine 2-3/4 cups of the cream with the bourbon and sugar in a medium-size nonstick saucepan over medium heat. Stir to dissolve the sugar.

In a small bowl, dissolve the cornstarch in the remaining 1/4 cup cream. Add this to the cream-and-bourbon mixture and simmer stirring often, until the mixture thickens, 4 to 5 minutes. Remove from the heat and serve warm with the fruitcake.

The sauce may be stored, after it has cooled, in an airtight container for 24 hours. When ready to serve, warm over low heat.

94. DAFFODIL EASTER CAKE

**1 cup egg whites
1/2 teaspoon salt
1 teaspoon cream of tartar
1 cup plus 2 tablespoons granulated sugar
1/2 cup flour
1/2 teaspoon vanilla extract
6 egg yolks
2/3 cup flour
1/2 teaspoon orange extract**

Beat until foamy 1 cup egg whites. Add 1/2 teaspoon salt and 1 teaspoon cream of tartar. Beat until stiff but not dry. Fold carefully 1 cup and 2 tablespoons sugar. Divide mixture. Fold into one part 1/2 cup flour (sifted 5 times) and 1/2 teaspoon vanilla extract. Fold into other part 6 egg yolks, beaten, 2/3 cup flour (sifted 5 times) and 1/2 teaspoon orange extract. Place by spoonfuls into ungreased 9-inch tube cake pan, alternating yellow and white batters as in marble cake. Bake at 325 degrees F for 60 minutes.

95. DEEP DISH AMARETTO PECAN PIE

**1-1/2 cups granulated sugar
5 eggs
1/4 cup butter, melted**

1-1/4 cups light corn syrup
1/2 cup amaretto liqueur
3 cups chopped pecans, divided
2 Sugar Crusts

In a medium mixing bowl, whisk sugar and eggs. Add butter, corn syrup and amaretto. Put 1-1/2 cups chopped pecans on top of each of 2 sugar crust-lined pans. Pour liquid mixture on top of pecans. Bake at 350 degrees F for 40 to 45 minutes or until filling is firm, but do not over-brown.

Sugar Crusts:

1 cup butter
1 cup granulated sugar
3 eggs
4 cups all-purpose flour
1 teaspoon salt

Place butter and sugar in mixing bowl and beat until creamy. Add eggs, one at a time, scraping sides of bowl after each addition.

Sift flour and salt and add to creamed mixture. Mix until dough comes together. Remove from bowl and knead the dough into a ball. Wrap with plastic and refrigerate at least one hour.

Roll half of the dough 1/4-inch thick and line a springform pan half way up the sides. Repeat process with remaining dough. Cover; place in the refrigerator until needed.

Makes 2 crusts.

96. DEEP DISH BOURBON PECAN PIE

**1 deep-dish pie shell
1 cup white sugar
1 cup light corn syrup
1/2 cup butter
4 eggs, beaten
1/4 cup bourbon, minus 2 tsp.
1 tsp. vanilla extract
1/4 tsp. salt
5 oz. semi-sweet chocolate chips
1 cup chopped pecans**

Preheat oven to 325 degrees.

In a small saucepan combine sugar, corn syrup, and butter or margarine. Cook over medium heat, stirring constantly, until butter or margarine melts and sugar dissolves. Cool slightly.

In a large bowl combine eggs, bourbon, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 50 to 55 minutes, or until set and golden. May be served warm or chilled.

97. DEEP SOUTH PECAN PIE

This is a wonderfully rich, Southern pie recipe that is the best I've tried!

Yields 1 - 9 inch pie.

1-3/4 cups white sugar

1/4 cup dark corn syrup

1/4 cup butter

1 tablespoon cold water

2 teaspoons cornstarch

3 eggs

1/4 teaspoon salt

1 teaspoon vanilla extract

1-1/4 cups chopped pecans

1 (9 inch) unbaked pie shell

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine the sugar, corn syrup, butter, water, and cornstarch. Bring to a full boil, and remove from heat.

In a large bowl, beat eggs until frothy. Gradually beat in cooked syrup mixture. Stir in salt, vanilla, and pecans. Pour into pie shell.

Bake in preheated oven for 45 to 50 minutes, or until filling is set.

98. DOUBLE-LAYER PUMPKIN PIE

4 ounces cream cheese, softened

1 tablespoon milk or half-and-half
1 tablespoon granulated sugar
1 1/2 cups thawed whipped topping
1 (6 ounce) graham cracker pie crust
1 cup cold milk or half and half
2 small boxes vanilla instant pudding and pie filling
1 (16 ounce) can pumpkin
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes. (Mixture will be thick.) Stir in pumpkin and spices with wire whisk; mix well. Spread over cream cheese layer. Refrigerate at least 3 hours.

Garnish with additional whipped topping and nuts if desired. Makes 8 servings.

99. EASTER ANGEL CAKE

1 box Betty Crocker confetti or white angel food cake mix
1 cup flaked coconut
Jelly beans
1 (8 ounce) container frozen whipped topping, thawed

6 drops green food color

Bake and cool cake as directed on package; remove from pan. Frost with whipped topping. In tightly covered container, combine coconut and food color; shake vigorously until evenly tinted. Sprinkle over top of cake. Arrange jelly beans on coconut. After serving, refrigerate any remaining cake.

100. EASTER BONNET CAKE

**1 (18.25 ounce) box lemon cake mix
1 teaspoon grated lemon zest**

Grease and flour a 1-quart heatproof bowl and a 12-inch round cake or pizza pan. Preheat oven to 350 degrees F.

Mix cake mix according to directions. Stir in zest. Fill the prepared bowl two-thirds full of batter. Place remaining batter in the prepared pizza pan. Bake cake in the pizza pan for 15 to 20 minutes, or until a wooden pick inserted comes out clean. Bake the cake in the bowl for about 35-40 minutes, or until a wooden pick inserted in the center comes out clean. Cool both pans on a wire rack.

Frosting:

1-1/2 pounds confectioners' sugar

1/2 cup butter or margarine
4 ounces cream cheese, softened
4 to 5 tablespoons fresh lemon juice
3 drops yellow food color

Cream together butter or margarine and cream cheese. Beat in confectioners' sugar and lemon juice (add more or less to make a creamy spreading consistency). Add yellow food color to make a pale yellow color.

To Assemble: Place the 12-inch cake on a large serving plate. Spread a small amount of icing in center. Invert cake from bowl onto center of 12 inch cake to look like a bonnet. Spread with lemon frosting. Decorate bonnet cake with a pastel ribbon around the brim and with a bow. Arrange fresh or sugared flowers at base of crown.

To Sugar Flowers:

(Use edible blossoms, free of pesticides such as rose petals, daisies, pansies, violets, lavender, primroses, mums, carnations, etc.) Beat one egg white until frothy. Gently brush onto flowers on all sides. Sprinkle with granulated sugar, completely coating them. Tap off excess sugar and lay on wax paper. Dry 24 hours.

101. EASTER CHICK CUPCAKES

36 Spring Oreo or Oreo Double Stuff Chocolate

Sandwich Cookies

1 (18.25 ounce) box yellow cake mix, batter prepared according to package directions

1 (16 ounce) can prepared vanilla frosting

Decorator frosting or gel, assorted colors

Split cookies, leaving filling on 1 side of each cookie.

Coarsely chop plain split cookies; set aside. Cut 12 split cookies with filling into quarters. (You will have 24 split cookies and 48 quartered split cookie pieces, all with filling on one side.)

Fold chopped cookie pieces into prepared cake batter. Spoon batter into 24 paper-lined (2 1/2-inch) muffin-pan cups.

Bake cupcakes according to package directions or until wooden pick inserted in center comes out clean. Remove from pans; cool completely on wire racks.

Frost cupcakes with prepared frosting, a few at a time. Place a whole split cookie, filling side up, on each frosted cupcake. Attach 1 cookie quarter to front of whole cookie for head and another cookie quarter onto whole cookie for wing, attaching with frosting as needed. Repeat with remaining cupcakes and cookies. Decorate chicks with colored decorator frosting or gel as desired. Let dry. Makes 24 cupcakes.

Tip: Green-tinted coconut can be sprinkled on frosted cupcakes for grass.

102. EASTER DAWN CAKE

**3/4 cup butter, softened
1-3/4 cups granulated sugar
2 eggs
3 cups sifted cake flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1-1/4 cups milk
1-1/2 teaspoons vanilla extract
6 drops red food coloring
3 drops oil of peppermint**

Cream butter. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture; mix well after each addition. Stir in vanilla extract. Pour 2/3 batter into 3 greased and floured 8-inch round cake pans. Add food coloring and oil of peppermint to the remaining batter. Spoon pink batter equally into batter in 3 pans. Swirl pink batter into white batter to obtain a marbled effect. Bake at 350 degrees F for 25 minutes or until wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove layers from pans and let cool completely. Spread Easter Dawn Frosting between layers and on top and sides of cooled cake.

Easter Dawn Frosting:

4 egg whites
4-1/2 cups sifted confectioners' sugar
1 cup butter or margarine, softened
1 teaspoon vanilla extract
Dash of salt
10 drops red food coloring

Beat egg whites (at room temperature) at medium speed of electric mixer until frothy. Gradually add sugar, beating at high speed until stiff peaks form. Add remaining ingredients; beat until smooth.
Yield: enough for 1 (3-layer) cake.

103. EASTER EGG HUNT PIE

1 prepared Keebler graham cracker crust
8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup cold water
1 (4 ounce) box instant vanilla or white cheesecake flavor pudding mix
1-1/2 cups non-dairy whipped topping, thawed
16 miniature chocolate eggs or other holiday candies
Additional colorful Easter egg candies and green tinted coconut for garnish, if desired.

In a large mixer bowl, beat cheese until fluffy; gradually beat in sweetened condensed milk until smooth. Add water and pudding mix; on low speed, beat until

smooth; gently stir in whipped topping. Spoon half of filling into pie crust and top with chocolate eggs; top with remaining filling. Chill at least 3 hours. Garnish as desired.

104. EASTER LAMB CAKE

The half with the hole is the lid.

Cake:

**1 package chocolate cake mix,
1 regular package chocolate instant pudding
4 eggs
1 cup water
1/2 cup oil**

Preheat oven to 350 degrees F.

Mix cake mix and dry pudding, then add all other ingredients. Mix on medium for 2 minutes.

Grease and flour mold well; pour batter in. Use leftover batter for cupcakes. Bake 50 minutes. Test for doneness by inserting a wooden pick into steam hole.

Remove top and bake another 5-10 minutes after removing from mold trim bottom so it will stand up.

Frosting:

**1 cup milk
5 tablespoons flour
1 cup granulated sugar**

1/2 cup soft butter
1/2 cup Crisco
1 teaspoon vanilla extract
1/4 teaspoon salt

Combine flour and milk. Cook over low heat till thick. Chill.

Beat sugar, butter and Crisco until fluffy. Slowly add the chilled sauce; beat till fluffy. Add vanilla extract and salt. Frost cake; sprinkle with coconut. Use jelly beans: black/eyes; pink/nose and red lips.

105. EASTER SUNRISE CAKE

1 (18.25 ounce) box cake mix (a moist one)
1 cup melted orange marmalade, divided
1 small box instant coconut pudding, prepared
7-Minute Frosting
1/2 cup shredded coconut
Few drops green food coloring
Jelly beans or marshmallow bunnies or chicks

Grease and flour two round cake pans.

Prepare cake batter according to instructions on box. Divide batter into the two prepared pans and bake as directed. Let the cakes cool for 5 to 10 minutes. Turn cakes out of pans, and cut each cake in half (you can use your unflavored dental floss to do this).

Place first layer of cake cut side up and spread with 1/2 cup of the melted orange marmalade.

Place second layer of cake cut side up on top of first layer and spread instant coconut pudding over the top.

Place third layer of cake cut side up on top of second layer and spread with the remaining 1/2 cup melted orange marmalade.

Place fourth layer of cake on top, and frost the entire cake with 7-Minute Frosting.

Shake coconut and food coloring together until the coconut is a nice even color. Sprinkle around the base of the cake, then add jelly beans or marshmallow bunnies or chicks.

106. EGG NOG CAKE

1/2 cup butter, softened

1-1/2 cups sugar

2 large eggs

1 tbl. rum, or 1 tsp rum extract

1 tbl. vanilla

3 cups sifted cake flour

3/4 tsp. salt

1-1/2 cups eggnog

2 tbl. water

Beat butter until creamy, gradually beat in sugar until light and fluffy. Add eggs, one at a time, beating well

after each addition. Blend in flavorings. Stir together flour, baking powder, and salt. Add to butter mixture alternately with combined egg nog and water, beating until smooth after each addition.

Pour into greased and floured 10 inch tube pan. Bake at 350 degrees for 50-55 minutes, or until wooden pick inserted into cake comes out clean.

Cool in pan 15 minutes. Remove from pan, and cool.

Frost with egg nog frosting:

3 tbl. egg nog, 2 tbl. light corn syrup, and 1 tsp. rum extract. Gradually add 2-3/4 cups sifted powdered sugar, beating until smooth.

107. EGGNOG CHEESECAKE I

This is a delicious cheesecake for eggnog lovers. The secret to a smooth cheesecake is to cream the cream cheese in a food processor for several minutes.

Yields 1 9-inch cake.

1 cup graham cracker crumbs

2 tablespoons white sugar

3 tablespoons melted butter

3 (8 ounce) packages cream cheese, softened

1 cup white sugar

3 tablespoons all-purpose flour

3/4 cup eggnog

2 eggs
2 tablespoons rum
1 pinch ground nutmeg

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Preheat oven to 425 degrees F (220 degrees C).

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

Bake in preheated oven for 10 minutes.

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim. Makes 16 servings

108. EGGNOG CHEESE CAKE II

Crust:

46 vanilla wafers, finely crushed (2 cups)

6 tbl. butter or margarine, melted

1/2 tsp. ground nutmeg

4 (8 ounce) pkg. cream cheese, softened

1 cup white sugar
3 tbl. all-purpose flour
3 tbl rum
1 tsp. vanilla extract
2 eggs
1 cup whipping cream
4 egg yolks

Cool Whip Whipped Topping
freshly grated nutmeg

Mix crumbs, butter and nutmeg; press onto bottom and 1-1/2 inches up sides of 9-inch springform pan. Bake at 325 degrees for 10 minutes.

Beat cream cheese, sugar, flour, rum and vanilla with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Blend in whipping cream and egg yolks; pour into crust.

Bake at 325 degrees for 1 hour and 10 minutes to 1 hour and 15 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Garnish with thawed Cool Whip Whipped Topping and ground nutmeg.

2 eggs, slightly beaten
1 (16 ounce) can solid pack pumpkin
3/4 cup granulated sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 (12 ounce) can evaporated milk
1 (9-inch) unbaked pie crust*

Combine filling ingredients in order given; pour into pie crust. Bake in a preheated 425 degree F oven for 15 minutes. Reduce temperature to 350 degrees F. Bake an additional 40 to 50 minutes or until knife inserted near center comes out clean. Cool; garnish, if desired, with whipped topping.

If using shallow frozen pie crusts, this recipe makes two pies. To bake them, preheat cookie sheet while preheating oven to 425 degrees F. Bake for 15 minutes. Reduce temperature to 350 degrees F, then bake an additional 20 to 30 minutes or until pie tests done.

110. FANCY FRUIT CAKE

2 cups sifted flour
1 tsp. baking powder
1/2 tsp. salt
3/4 cup butter

1-1/3 cups sugar
3 large eggs
1/4 cup milk
2 tbl. brandy
1 cup chopped walnuts
1 cup diced mixed candied fruits
1/2 cup halved candied cherries
2 tbl. molasses
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. cloves
1/2 cups snipped, pitted prunes
Walnut paste

Resift flour with baking powder and salt. Cream butter with sugar. Beat in eggs, one at a time. Blend in flour mixture alternately with milk. Stir in brandy, walnuts, and mixed fruit. Stir cherries into 2-1/3 cups batter; turn into greased and floured 8 inch round pan. Stir molasses, spices and prunes into remaining batter; turn into second pan. Bake 300 degrees about 65 minutes, until edges pull from sides of pan. Cool 15 minutes; turn out onto wire rack to cool completely.

Put layers together with walnut paste:

Grate or blend fine, 1 cup walnuts. Mix with 1/2 cup sifted powdered sugar, 3 tbl. unbeaten egg white, and a dash of salt.

FROSTING:

6 tbl. butter

4-1/2 cups powdered sugar
1/4 cup milk
1-1/2 tsp. vanilla

In a bowl beat butter until smooth, beat in powdered sugar, about 1/2. Add the milk and vanilla. Gradually beat in remaining powdered sugar, beating till of a spreading consistency.

111. FESTIVE DOUBLE LAYER PUMPKIN PIE

4 ounces cream cheese, softened
1 tbl. milk
1 tbl. white sugar
1-1/2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

1 cup cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1 (15 ounce) can solid pack pumpkin puree
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves

Directions:

In a large bowl, whisk together cream cheese, milk and sugar until smooth. Gently stir in whipped topping.

Spread onto bottom of crust.

Pour milk into large bowl, and thoroughly mix in

**pudding mix, pumpkin, cinnamon, ginger and cloves.
When thickened, spread over cream cheese layer.
Refrigerate 4 hours, or until set.**

112. FRESH APPLE EASTER CAKE

**1/2 cup walnuts, chopped
1 (18 ounce) box spice cake mix
1 small box instant butterscotch or vanilla pudding and
pie filling
4 eggs
1/2 cup vegetable oil
1/2 cup cold water
3 medium Washington apples (Braeburn or Granny
Smith) peeled, cored and coarsely chopped
1 cup golden raisins
Confectioners' sugar (optional)**

**Sprinkle walnuts in bottom of greased and floured 10-
inch tube pan or 12-cup fluted tube pan; set aside.**

**Mix cake mix, pudding mix, eggs, oil and water in large
bowl with mixer at medium speed for 3 minutes or until
well blended. Stir in apples and raisins if desired. Pour
batter into prepared pan.**

**Bake at 325 degrees F for 55 to 65 minutes or until a
wooden pick inserted in center comes out clean. Cool in
pan for 15 minutes; invert onto rack and cool
completely. Sprinkle with confectioners' sugar before**

serving.

113. GEORGIA SWEET POTATO PECAN PIE

**1/2 cup chopped pecans
3 eggs, slightly beaten
1 cup packed brown sugar
1 cup milk
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. salt
1/4 cup lemon juice
2 tbl. melted butter
1-1/2 cups sieved sweet potatoes
1-1/2 cups whipping cream**

Preheat oven to 350*

Line pie pan with pastry. Press 1/4 cup pecans into the pastry.

Combine eggs, brown sugar, milk, cinnamon, nutmeg, ginger and salt in a bowl; mix well. Add lemon juice and butter; beat until well blended. Blend in sweet potatoes and remaining pecans. Pour the mixture into pastry shell.

Bake for 50-60 minutes or until a knife inserted near center comes out clean. Top with whipped cream.

114. GERMAN CHRISTMAS GINGERBREAD

This is a good recipe for Christmas and very different from our North American one.

**1 cup butter, softened
2 cups packed brown sugar
3 eggs
2/3 cup honey
1/4 cup orange liqueur
1 cup sour cream
1/2 cup orange juice
1-2/3 cups all-purpose flour
1 cup whole wheat flour
4 teaspoons baking powder
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup raisins
1 cup blanched slivered almonds**

Whisk together the flours, baking powder, and spices. In a large bowl, cream the butter or margarine with the brown sugar. Beat in the eggs, then the honey, orange liqueur, sour cream, and orange juice. Beat the flour mixture into the creamed mixture, and then stir in the raisins and almonds. Turn batter into a greased and floured tube pan.

Bake cake at 350 degrees F (175 degrees C) for 80 minutes, or until it tests done with toothpick. Transfer to a rack to cool.

115. GINGERBREAD CHEESECAKE

1 pound cream cheese (at room temperature)

1/2 teaspoon vanilla extract

4 eggs

1/2 cup granulated sugar

1/4 cup molasses

4 tablespoons butter, softened

1 teaspoon ground ginger

1 teaspoon cinnamon

1/4 teaspoon fresh nutmeg, grated

1/8 teaspoon ground cloves

1/4 teaspoon salt

1/2 cup light brown sugar

1-1/2 teaspoons baking soda

1 cup flour

Preheat the oven to 350 degrees F. Butter a 9-inch springform pan.

In a mixer bowl, beat the cream cheese on high speed until light and smooth, about 3 minutes. With the mixer on, beat in the vanilla extract. Add two of the eggs, 1 at a time, beating until thoroughly blended. Gradually add the granulated sugar and beat until the mixture is light

and fluffy, about 3 minutes; set aside.

In a medium saucepan, heat the molasses over low heat until bubbles begin to form around the sides. Remove from the heat and stir in the butter, 1 tablespoon at a time, until completely blended. Scrape the molasses into a medium bowl and stir in the ginger, cinnamon, nutmeg, cloves and salt. Add the brown sugar and beat with a wooden spoon until smooth. Let cool to room temperature.

Beat the remaining 2 eggs into the gingerbread batter, 1 at a time, until well blended. Stir in the baking soda, then beat in the flour in 3 batches until completely incorporated. Using a tablespoon, drop half the gingerbread batter in spoonfuls into the prepared pan. Use one-fourth of the reserved cream cheese mixture to fill in the empty spaces. Dollop the remaining gingerbread batter on top of the cream cheese mounds. Fill in with another one-fourth of the cream cheese mixture. Swirl with the flat edge of a knife to marbleize the batters (be careful not to overmix). Smooth the remaining cream cheese mixture over the top. Bake in the middle of the oven for 50 minutes, or until the top of the cake begins to crack. Let cool to room temperature. Remove the sides of the springform pan, cover and refrigerate. Serve chilled.

116. HOLIDAY CRANBERRY GLAZED

CHEESECAKE

1/3 cup melted butter or margarine
1-1/2 cups finely crushed graham crackers
Three 8 oz. packages cream cheese
1-1/4 cups sugar
3 eggs
1 cup dairy sour cream
1/4 cup cornstarch
1 tsp. finely shredded orange peel
2 tbl. orange juice
1 tsp. vanilla

Combine melted butter or margarine with the graham cracker crumbs. Pat evenly into the bottom and about 1 inch up the sides on a 9 inch springform pan.

In a large mixer bowl beat cream cheese and sugar until smooth, scraping bowl and beaters. Add eggs, sour cream, cornstarch, orange peel, orange juice and vanilla. Beat at low speed just until smooth. Pour into the prepared pan.

Bake at 325* for 55-60 minutes or until firm around the edges. Cool 5 minutes. Loosen sides of cake from the pan with a spatula. Cool 30 minutes longer. Remove sides of pan. Cool completely. Spread with Cranberry glaze. Chill until serving time.

Cranberry Glaze:

In a medium saucepan combine 1 tablespoon sugar and 2 tsp. cornstarch. Add 1 cup whole berry cranberry sauce and 1/2 teaspoon finely shredded orange peel.

Cook over medium heat, stirring frequently until the mixture comes to a full boil. Boil 1 minute. Cool.

117. HOLIDAY EGGNOG CAKE

**1 package yellow cake mix
1/4 tsp. nutmeg
2 eggs
1-1/2 cups eggnog
1/4 cup vegetable oil
1-1/2 tsp. rum flavoring**

Grease a 12 inch bundt pan with soft butter.

In large bowl combine cake mix, eggs, nutmeg, oil, eggnog and rum flavoring. Beat 3 minutes at medium speed. Pour batter into bundt pan. Bake at 325 degrees for 50-55 minutes or until toothpick inserted comes out clean.

Prick top of warm cake with fork, and top with a rum syrup.

Rum syrup:

**2 cups powdered sugar
1 tsp. rum flavoring
2 tbl. butter
3-4 tbl. milk**

118. HOLIDAY EGGNOG CHIFFON PIE

1 tbl. unflavored gelatin
1/4 cup sugar
1/8 tsp. salt
3 egg yolks; slightly beaten
1 1/4 cups milk
3 egg whites
1/4 cup sugar
1 cup whipping cream
1 tsp. vanilla
1 tsp. rum extract
1/2 tsp. nutmeg
additional nutmeg
1 baked 9 inch pie crust

Combine gelatin, sugar and salt in a saucepan. Add egg yolks and 1-1/4 cups milk. Cook over low heat, stirring constantly, until gelatin dissolves and mixture coats a metal spoon. Chill until thickened but not set. Beat egg whites until soft mounds form. Gradually add 1/4 cup sugar, beating until stiff peaks form. Set aside. Beat whipping cream with vanilla, rum, extract, and nutmeg until thick. Fold into gelatin mixture. Fold in beaten egg whites gently but thoroughly, spoon lightly into baked pie shell. Chill until firm, at least 2 hours. If desired sprinkle with nutmeg

119. HOLIDAY EGGNOG PIE

Crumb Crust

1-1/2 cups graham cracker crust

1/4 cup granulated sugar

1/4 cup chopped almonds

1 teaspoon ground cinnamon

1/4 cup butter, melted

Combine crust ingredients in a small bowl. Press the mixture on bottom and sides of a buttered 10-inch pie pan.

Filling:

1 envelope unflavored gelatin

1/4 cup cold water

1/3 cup granulated sugar

2 tablespoons cornstarch

1/8 teaspoon salt

2 cups canned eggnog

1 1/2 (1 ounce) squares unsweetened chocolate, melted

1 teaspoon vanilla extract

2 tablespoons rum

1 cup whipping cream, whipped

Sprinkle gelatin over water to soften. Mix sugar, cornstarch and salt in top of a double boiler. Gradually stir in eggnog. Cook over hot, not boiling, water, stirring constantly until thickened. Remove from heat and stir in softened gelatin until dissolved. Divide filling in half. Add melted chocolate and vanilla extract to one half. Set aside. Allow remaining half to cool; then fold

in rum and whipped cream. Pour the rum-flavored mixture into the pie shell. Let set in refrigerator. Pour chocolate mixture on top. Chill at least 6 hours or overnight. Several hours before serving, make topping.

Topping:

**1/4 cup confectioners' sugar
1 to 4 tablespoons rum
1 cup whipping cream, whipped
Chocolate curls (optional)**

Fold sugar and rum into whipped cream. Pipe onto top of pie with a pastry tube or swirl on top. Sprinkle with chocolate curls, if desired. Chill before serving.

120. HOT BUTTERED RUM APPLE PIE

**1/2 cup margarine, divided
1/2 cup brown sugar
1/4 cup rum
1 tsp. lemon peel, grated
1 tbl. lemon juice
1 tsp. nutmeg, ground
8 cups apples, sliced
1/2 cup flour
1/2 cup sugar
1/4 cup almond, sliced**

1 unbaked pie shell

In a large skillet melt 1/4 cup margarine and brown sugar. Stir in rum, grated lemon peel, lemon juice, and nutmeg. Add peeled, sliced apples and coat with the spiced brown sugar sauce. Simmer, covered, for 10 minutes, or until the apples are tender. Cool slightly then pour into a 9-inch unbaked pie shell.

In a medium bowl mix together flour and sugar. Cut in 1/4 cup margarine until crumbly. Add sliced almonds and sprinkle over the apples. Bake at 375 degrees for 35 minutes.

121. HOUSKA (Bohemian Easter and Christmas Cake)

3 packages active dried yeast

1/4 cup lukewarm water

1 teaspoon granulated sugar sprinkled over yeast

1 cup milk, scalded and cooled

1/2 cup stick margarine

1 cup granulated sugar

1 teaspoon salt

3 eggs, beaten

Grated rind of 1 lemon

Juice of 1 lemon

1/2 cup dark raisins

1/2 cup light raisins

20 to 25 maraschino cherries, rinsed, drained and cut up

1/2 cup slivered almonds

6 to 8 cups sifted flour

Using a little more liquid plus 8 cups flour, you can make 2 loaves.

An egg yolk mixed with 1 tablespoon milk and brushed on loaves makes a shiny loaf (before baking).

Mix all the ingredients. Knead until well mixed. Let rise in warm protected area until double in size.

Knead down flat about 1-inch thick. (Use rolling pin or pat down.) Make long strips about 1-inch wide, intertwine 4 strips to make bottom. Then braid 3 strips for top. Place on top of 4 strips, secure with toothpicks. Let rise 1/2 hour or so.

Bake 45 to 55 minutes at 325 degrees F.

While still warm mix confectioners' sugar and water; drizzle over top of cake.

122. KENTUCKY CHRISTMAS JAM CAKE

This is a traditional Kentucky Christmas Cake. The pecans may be soaked in bourbon several days before the cake is made.

Yields 20 servings.

1 cup butter

2 cups white sugar

3 eggs
1 teaspoon baking soda
3 cups all-purpose flour
1 cup buttermilk
1 cup blackberry preserves
1 cup chopped pecans
1 cup shredded coconut
1 cup raisins

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 inch tube pan and set aside.

Cream together the butter and sugar. Add eggs separately, beating well after each. Sift together soda and flour; add alternately with buttermilk to creamed mixture. Mix well. Add jam, pecans, coconut and raisins. Mix well and pour into prepared pan. Bake for one hour or until toothpick inserted in center comes out clean.

123. LEMON POPPYSEED EASTER CAKE

Cake:

2-2/3 cups sifted cake flour
2-1/4 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons poppyseeds
2 lemons
Not quite 1 cup milk
1 1/2 teaspoons vanilla extract

1 cup butter, softened but fairly firm
1-3/4 cups granulated sugar
4 eggs

Glaze:

1 cup sifted confectioners' sugar
Grated zest of 1 lemon (yellow part of peel)
2 tablespoon fresh lemon juice

Heat oven to 350 degrees F. Grease a 10-inch tube pan or similar Bundt pan. Sprinkle a little flour into the pan and shake to coat all over. Shake out excess flour. Sift together flour, baking powder and salt. Sift again. Add poppyseeds.

Grate the zest, the yellow part of the rind, on the lemons. Set aside. Halve the lemons, squeeze out their juice and pour into a glass measuring cup. Add milk to measure a total of 1 cup. Add vanilla. (Combining lemon juice and milk causes the milk to curdle. Batter may be lumpy, but that is okay.)

In a large bowl, beat butter until creamy and no lumps remain, a minute or so. Beat on high speed as you gradually add sugar and lemon zest. Beat 3 to 5 minutes until the mixture is light. Add eggs, 1 at a time, beating well after each addition until the color is uniform. Scrape the sides of the bowl after each beating. Add the flour mixture in 3 parts, alternating with the milk in 2 parts, stirring with wooden spoon or with the beaters set on low.

Spoon into pan and bake 60 to 70 minutes, or until the cake is golden brown and springs back when lightly pressed with your finger. Cool 10 minutes in the pan, turn it out on a wire rack. Cool a few minutes more then drizzle with glaze.

To make the glaze: Mix sugar, grated lemon zest and lemon juice. Pour over warm cake. Serves 12 to 16.

124. MAGIC PUMPKIN PIE

**1 (9-inch) unbaked pie shell
1 (16 ounce) can pumpkin
1 (15 ounce) can sweetened condensed milk
1 egg
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon ginger
3/4 teaspoon cinnamon**

In a large bowl, blend all ingredients except pie shell. Turn mixture into pie shell. Bake at 375 degrees F for 50 to 55 minutes, or until knife inserted comes out clean; cool.

Refrigerate at least 1 hour and serve with whipped cream or topping.

125. MAPLE PECAN PUMPKIN PIE

Filling:

**1/2 cup sugar
1 tsp. cinnamon
1/2 tsp. salt
1/4 cup raisins
1/4 cup chopped pecans
1 (16 oz.) can, 2 cups pumpkin
1 (12 oz.) can evaporated milk
1 tsp. maple extract
2 egg, slightly beaten**

Topping:

**1-1/2 cups whipping cream
1/4 cup powdered sugar
1/2 tsp. maple extract
Pecan halves**

In a large bowl, combine all filling ingredients; blend well, Pour into pie crust lined pan. Bake for 15 minutes at 425* Reduce oven temperature to 350*. Bake 40-45 minutes or until knife inserted near center comes out clean. Cool completely.

In a small bowl, whip cream until soft peaks form. Add powdered sugar and maple extract; whip until firm peaks form. Spread over cooled pie.

126. MAPLE PECAN TARTLETS

Cinnamon in the cream cheese pastry makes these petite pies something special.

**3/4 cup firmly packed brown sugar
1/4 cup maple syrup
1 tbl. butter, softened
1/8 tsp. salt
1 large egg, lightly beaten
3/4 cup finely chopped pecans, toasted
Cinnamon pastry shells**

Combine the first 5 ingredients in a small mixing bowl, beat at medium speed of an electric mixer until blended. Stir in pecans. Spoon filling evenly into Cinnamon pastry shells.

Bake at 325* for 25 minutes or until set. Cool slightly. Remove from pans and cool completely on a wire rack. Yields 2 dozen.

CINNAMON PASTRY SHELLS:

**1 (3 oz.) package cream cheese, softened
1/3 cup butter or margarine softened
1 cup flour
3/4 tsp. ground cinnamon**

Beat cream cheese and butter at medium speed of an electric mixer until creamy. Gradually add flour and cinnamon, beating at low speed just until ingredients are blended. Wrap the dough in waxed paper and chill for 2 hours.

Divide the dough in half. Divide each half of the dough into 12 balls. Place in lightly greased miniature muffin pans, shaping each into a ball, Yields 2 dozen

127. MINCEMEAT CAKE

This very rich cake just may become a family holiday-favorite.

**1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking soda
1 cup buttermilk
2 cups all-purpose flour
1 (9 ounce) package condensed mincemeat, crumbled**

Preheat oven to 300 degrees F (150 degrees C). Grease and flour two 8 inch, round, cake pans.

Cream butter or margarine in a large mixing bowl. Gradually add sugar, beating well. Add eggs one at a time, beating mixture well after each addition. Dissolve soda in buttermilk, stirring well. Mix flour into creamed mixture alternately with buttermilk mixture, beginning and ending with flour. Mix well after addition. Stir in crumbled mincemeat. Spoon batter into prepared pans.

Bake for 45 to 50 minutes, or until a wooden pick

inserted in center comes out clean. Cool cake in pan for 10 minutes. Remove layers from pans, and cool completely.

This is good with a caramel frosting.

128. NO BAKE PUMPKIN PIE

1 cup cold milk

2 (4 ounce) boxes instant vanilla pudding

1 (16 ounce) can pumpkin

1 teaspoon cinnamon

1/4 teaspoon cloves

1/2 teaspoon ginger

1 graham cracker crust

Pour milk into a bowl. Add pudding and beat with wire whisk 1 to 2 minutes until it starts to thicken. Stir in pumpkin and spices and mix well. Pour into crust. Chill for at least 3 hours in refrigerator. Top with whipped cream.

129. OLD FASHIONED CUSTARD PIE

1 (9 inch) unbaked pie crust

3 eggs, plus 1 yolk beaten(use white for the crust)

3/4 cup white sugar

1/4 tsp. salt

1 tsp. vanilla extract
1 egg white
1 can evaporated milk, plus enough whole milk to make
2-1/2 cups, scalded
1/4 tsp. ground nutmeg

Preheat oven to 400 degrees.

Mix together eggs, sugar, salt and vanilla. Stir well.

Blend in the scalded milk. For more yellow color, add
few drops yellow food coloring.

Line pie pan with pastry and brush inside bottom and
sides of shell with egg white to help prevent a soggy
crust. Pour custard mixture into piecrust. Sprinkle with
nutmeg.

To scald milk, heat until it just starts to bubble, not
boil.

130. OLD FASHIONED GINGERBREAD

A recipe for gingerbread was said to have been brought
to America on the Mayflower. The following recipe is
quite old.

1/2 cup soft shortening
2 tbl. sugar
1 egg
1 cup dark molasses
1 cup boiling water
2-1/4 cups sifted flour

1 tsp. soda
1/2 tsp. salt
1-1/2 tsp. ginger
3/4 tsp. cinnamon

Preheat oven to 325 degrees. Blend shortening, sugar, and egg thoroughly. Blend in molasses and boiling water.

Sift together dry ingredients and stir in, beating until smooth. Pour into a greased and floured square pan. Bake 45-50 minutes.

LEMON SAUCE:

1 cup sugar
2 tbl. cornstarch
2 cups water
1/4 cup butter
2 tsp. lemon juice
2 tsp. grated lemon rind or lemon zest

In a saucepan mix sugar and cornstarch. Gradually stir in water. Boil 1 minute, stirring constantly. Stir in butter, lemon juice, and or rind/ zest. Cool thoroughly.

131. OLD KENTUCKY PECAN PIE

1 cup white corn syrup
1 cup packed brown sugar
1/3 tsp. salt

1/3 cup butter, melted
3 eggs
1-1/2 cups chopped pecans
1 recipe pastry for an 8 inch single crust pie

Combine syrup, sugar, salt, and melted butter or margarine. Slightly beat the eggs, and add to the sugar mixture. Beat well, and pour into uncooked pie shell. Sprinkle pecans on top. Bake at 350 degrees for 50 to 60 minutes.

132. ORANGE CRAISIN CAKE

This is a deliciously festive looking cake for the Holidays. It is also very very yummy!!

1 cup butter
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking soda
1 cup raisins
1/2 cup walnuts
1 teaspoon vanilla extract
2 tablespoons orange zest
1/4 cup orange juice
1/2 cup white sugar

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Cream butter or margarine and 1 cup sugar. Add eggs, and beat well with an electric mixer at medium speed.

Mix in sour cream and vanilla. Combine flour and baking soda: add to creamed mixture, blending just until moistened. Stir in raisins, walnuts, and orange rind. Mix well. Pour batter into prepared pan.

Bake for 60 minutes, or until a wooden pick comes out clean. Cool cake in pan for 5 minutes.

133. ORANGE POPPY SEED CAKE

1 cup plus 4 tablespoons unsalted butter, softened

2 cups granulated sugar

1 tablespoon freshly grated orange peel

4 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

4 large eggs

1/4 cup poppy seeds (optional)

3-1/2 cups all-purpose flour

1-1/3 cups buttermilk or plain low-fat yogurt

1/2 cup orange juice

1/3 cup granulated sugar

1/2 cup unsalted butter, softened

16 ounces cream cheese

**2 teaspoons vanilla extract
4 cups confectioner's sugar**

Heat oven to 350 F. Lightly grease and flour two 9x2-inch round cake pans. Tap out excess flour.

In a large bowl with an electric mixer on high speed, beat butter, sugar, orange peel, baking powder, baking soda and salt until pale and fluffy, about 3 minutes. Add eggs one at a time, beating well after each. Beat in poppy seeds until blended. Reduce speed to low and beat in half the flour, all the buttermilk, then the remaining flour just until blended. Divide batter between prepared pans and spread evenly. Bake, switching position of pans halfway through baking, 45 to 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes before inverting cakes on rack. Poke holes with a toothpick, about halfway through layers at 1 to 2 inch intervals.

Stir orange juice and sugar until sugar dissolves. Spoon a tablespoon

at a time over warm layers. Let cool completely.

Beat butter, cream cheese, and vanilla in a large bowl on medium speed until blended. Reduce speed to low and beat in confectioners' sugar until blended.

Place 1 cake layer, smooth side up, on a serving plate. Spread top with 1 cup frosting. Top with second cake layer, smooth side up. Spread remaining frosting over top and sides. Up to 2 hours before serving, decorate cake with sugar roses and leaves. Leave at room temperature.

134. PEPPERMINT N' CHOCOLATE CHEESECAKE

**1 cup chocolate wafer crumbs
3 tbl. margarine, melted**

**1 envelope unflavored gelatin
1/4 cup cold water
2-8 oz. containers soft cream cheese
1/2 cup sugar
1/2 cup milk**

1/4 tsp. peppermint extract
1/4 cup crushed peppermint candy
1 cup whipping cream, whipped
2-1.45 oz. milk chocolate candy bars, finely chopped

Combine crumbs and margarine. Press onto bottom of a 9 inch springform pan.

Bake at 350* for 10 minutes. cool

Soften gelatin in water. Stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, milk, extract and peppermint candy, mixing well until blended. Chill until thickened but not set. Fold in whipped cream and chocolate; pour over crust. Chill until firm. Garnish with additional whipping cream, whipped, and combined with crushed peppermint candy.

135. PRIZE WINNING APPLE PIE

THIS PIE WAS A FIRST PRIZE WINNER IN THE 1988 LADIES HOME JOURNAL CONTEST.

FILLING:

6 tart apples (Granny Smith, Jonathan or Pippin), peeled, cored, sliced
2/3 cup granulated sugar
Water

**2 tbl. cornstarch
1 Tbl. butter
1/2 tsp. cinnamon
Pinch of nutmeg**

Combine apples, sugar and 1/2 cup water in a large skillet. Bring to a simmer over medium heat, then cover and cook 5 minutes. Dissolve cornstarch in 1/4 cup water in a small bowl; stir into apple mixture. Bring to a boil, then cook, stirring occasionally, for 2 minutes. Remove from heat. Stir in the butter, cinnamon and nutmeg. Cool.

PASTRY:

**1/2 cup butter, softened
1/3 cup firmly packed brown sugar
1-1/4 cup all-purpose flour
1/2 cup chopped pecans**

Beat the butter and brown sugar in mixing bowl with an electric mixer on medium speed until light and fluffy. With mixer at low speed, beat in the flour and pecans. Press dough into a 10-inch pie plate and refrigerate 10 minutes.

TOPPING:

**1/2 cup all-purpose flour
1/2 cup chopped pecans
1/4 cup firmly packed brown sugar
1/2 tsp. cinnamon
1/4 tsp. ginger**

1/8 tsp. mace

1/4 cup cold butter, cut up

Combine flour, pecans, brown sugar, cinnamon, ginger and mace in a medium bowl. With a pastry blender or 2 knives, cut in the butter until mixture resembles coarse crumbs. Set aside.

Preheat oven to 400°F. Spoon filling into the pastry shell. Sprinkle topping evenly over apples. Bake for 10 minutes. Reduce oven temperature to 375°F. Bake for 30 minutes more or until apples are tender. If topping browns too quickly, cover loosely with foil. Cool on a wire rack.

136. PUMPKIN CHEESECAKE PIE

Tasty cheesecake-like pumpkin pie.

1 (8 ounce) package cream cheese

2 cups pumpkin puree

14 ounces sweetened condensed milk

3 eggs

1 teaspoon pumpkin pie spice

1 recipe pastry for a 9 inch single crust pie

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice

and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.

137. PUMPKIN CHEESECAKE

Gingersnap Crust:

1-1/2 cups gingersnap crumbs

3 tbl. sugar

1/3 cup butter, or margarine, melted

Combine the ingredients for the crust in a bowl. Press the mixture onto the bottom, and partly up the sides of a 9 inch springform pan.

Bake 8-10 minutes. Let cool completely before filling.

Filling:

3 packages (8 oz. each) cream cheese, softened

1/4 cup sugar

4 eggs, lightly beaten

3 tbl. flour

2 tsp. pumpkin pie spice or 1-1/2 tsp. cinnamon, 1/2 tsp. ginger, 1/4 tsp. nutmeg

1 can (16 oz.) pumpkin

1 can (5-1/3 oz.) evaporated milk

Preheat oven to 350 degrees

Cream the sugar and cream cheese until light and fluffy. Beat in the eggs until thoroughly combined. Beat in the flour and spices until mixed. Add the pumpkin and evaporated milk and beat with an electric mixer at low speed until thoroughly blended, about 2 minutes. Pour the mixture into the cooled crust. Bake 60-70 minutes or until the top is firm. turn off the oven and leave the cake in the oven, with the door ajar until completely cool.

Place cake on a serving plate, and refrigerate, covered.

138. PUMPKIN CHIFFON PIE

**3 beaten egg yolks
3/4 cup brown sugar
1 1/2 cups canned pumpkin
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup milk
1 envelope plain gelatin
1/4 cup cold water
3 stiffly beaten egg whites
1/4 cup granulated sugar
1 (9-inch) baked pie shell**

Combine first 7 ingredients. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water.

Mix into hot mixture. Chill until partially set. Beat egg whites; add sugar, and beat until stiff. Fold into pumpkin mixture. Pour into cooled pie shell and chill until set. Garnish with whipped cream.

139. PUMPKIN CHOCOLATE CHIP CHEESECAKE

Crust:

**1-1/4 cups graham cracker crumbs
1/4 cup butter or margarine, melted
2 tbl. granulated sugar**

Cheesecake:

**1 cup semi-sweet chocolate mini morsels, divided
3 pkg. (8-oz.) cream cheese, softened
1 cup granulated sugar
1/4 cup packed brown sugar
1 can (15-oz.) Pure Pumpkin
4 large eggs
1/2 cup evaporated milk
2 tbl. cornstarch
1 tsp. ground cinnamon
1/8 tsp. ground nutmeg**

Crust:

Preheat oven to 350°. Grease a 9-inch springform pan. Combine graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom of

prepared pan. Sprinkle with 1/2 cup morsels.

Cheesecake:

Microwave remaining morsels in medium, microwave-safe bowl on High (100%) power for 30 seconds; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth; cool to room temperature.

Beat cream cheese, granulated sugar and brown sugar until smooth; beat in pumpkin. Beat in eggs, evaporated milk, cornstarch, cinnamon and nutmeg. Remove 3/4 cup pumpkin mixture; stir into melted chocolate. Pour remaining pumpkin mixture into crust. Spoon chocolate-pumpkin mixture over top; swirl. Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Run knife around edge of cheesecake; loosen and remove side of pan. Cool completely on wire rack. Refrigerate for several hours or overnight.

140. PUMPKIN CRANBERRY CAKE

6 ounces (1-1/2 cups) walnuts
12 ounces (2 cups) fresh or frozen cranberries
3 cups sifted flour
2 tsp baking soda
2 tsp baking powder
3 tsp cinnamon
1 tsp salt

1/2 tsp ground ginger
1/2 tsp finely ground black pepper
1/4 tsp cloves
1/4 tsp nutmeg
1/4 tsp allspice
1 - one pound can (2 cups) solid-pack pumpkin
2 cups granulated sugar
1-1/4 cups vegetable oil
4 large eggs

Preheat oven to 350 degrees F. Grease a 10 x 4-1/4-inch tube pan or two 9-inch layer cake pans.

Wash and drain the cranberries if they are fresh.

Sift together the flour, baking soda, baking powder, cinnamon, salt, ginger, pepper, cloves, nutmeg, and allspice and set aside.

In the bowl of an electric mixer, beat the pumpkin, sugar and oil until mixed. Add eggs. On low speed, add the sifted dry ingredients, beating only until smooth. Fold in nuts and cranberries. Pour into pans. Add crumb topping now (recipe below) or top with icing after baking. Bake for one hour and 10 minutes or until a cake tester inserted in the middle comes out clean. Cool in pan(s) for 15 minutes, then turn out onto rack. Top with icing.

Icing:

2 cups confectioners' sugar
2 tbl lemon juice
few drops of water

In a bowl, mix all above with fork or whisk to desired consistency. Drizzle over cakes and (if desired) sprinkle with chopped nuts.

Crumb Topping: (optional)

If a crumb topping is preferred to icing, before baking sprinkle top of batter with the following mixture:

1-1/2 cups flour

2/3 cups brown sugar

pinch of salt

8 tbsp unsalted butter, melted

Mix this all together to make damp crumbs. Yield: 1 tube pan or two 9-inch cake pans

141. PUMPKIN CUSTARD CAKE

1-3/4 cups flour

1-1/4 cups sugar

2-1/2 tsp. baking powder

1 tsp. salt

1/3 cup shortening

1 cup milk

1 large egg

1 tsp. vanilla

1/2 cup chopped nuts

CUSTARD:

2 eggs separated

1 cup sugar

1 cup evaporated milk

1 tbl. flour

1 cup pumpkin

2 tsp. pumpkin pie spice

Preheat oven to 350 degrees:

Grease a 13 by 9 inch pan:

In a large mixer bowl, combine flour, sugar, baking powder, and salt. Add shortening, and 3/4 cup milk. Blend; beat at medium speed for 2 minutes. Add remaining milk, egg, and vanilla; beat for 2 minutes more. Stir in nuts. Pour into prepared pan.

For the custard:

Beat egg whites, just until stiff. Do not over beat. Set aside. Combine egg yolks, sugar, milk, flour, pumpkin, and spice: blend well. Fold in egg whites. Gently spoon custard over cake batter. Bake for 50-60 minutes or until wooden pick inserted in center comes out clean. Cool. Serve with whipped cream

142. PUMPKIN EGGNOG PIE

This recipe was a winner in the 17th Annual Pillsbury Bake-Off Contest

1 cup flour
1/2 tsp. salt
1/2 tsp. pumpkin pie spice
1/3 cup shortening
3-4 tbl. cold water

Preheat oven to 400*

Combine flour, salt and pumpkin pie spice in a mixing bowl. Cut in shortening until the size of peas. Sprinkle water, a little, at a time over the mixture while tossing and stirring lightly with a fork until dough is just moist enough to hold together. Shape into a ball. Roll out on a lightly floured surface to a circle 1-1/2 inches larger than inverted 9 inch pie plate. Fit loosely into pan. Fold edge to form a standing rim; flute.

Pour filling into pastry lined pan. Bake for 45-50 minutes or until center is firm to the touch. Cool. Just before serving, spoon topping over pie.

Filling:

2 eggs
1 can pumpkin pie filling
1 cup eggnog(reserve 2 tbl. for topping.)

Combine all ingredients in a mixing bowl. Beat until thoroughly blended.

Topping:

Combine 1 envelope dessert topping mix, 1/2 cup cold

milk, 1/2 tsp. vanilla and reserved egg nog. Beat 2 minutes or until peaks form.

143. PUMPKIN KAHLUA CAKE

1 (18.5 ounce) package spice cake mix without pudding

1 (16 ounce) can pumpkin or 2 cups mashed cooked pumpkin

4 eggs

1/4 cup water

1 (1.4 ounce) envelope whipped topping mix

Kahlua glaze

Combine cake mix and pumpkin in a mixing bowl. Beat at low speed of an electric mixer until cake mix is moistened . Increase speed to medium and add eggs, one at a time, beating well after each addition. Add water and whipped topping mix; beat 2 minutes more.

Pour into a greased and floured 13 by 9 inch baking pan.

Bake at 350* for 45 minutes or until cake tester comes out clean when inserted into the middle. Cool in the pan 10 minutes. Remove cake from pan and place on a serving tray. Allow cake to cool slightly. Drizzle cake with Kahlua glaze.

KAHLUA GLAZE:

1-1/2 cups sifted powdered sugar

1/4 cup butter or margarine, melted

2 tbl. Kahlua

Combine powdered sugar, butter and Kahlua in a small bowl; stir until the mixture is smooth.

144. PUMPKIN ORANGE CHEESECAKE

3/4 cup graham cracker crumbs

2 tbl. butter or margarine, melted

2 (8-oz.) pkg. light cream cheese,(Neufchatel), softened

1/2 cup nonfat ricotta cheese

3/4 cup firmly packed brown sugar

1 1/2 cups solid pack pumpkin

3 tbl. orange juice

2 tbl. evaporated fat free milk

2 tsp. vanilla extract

1 1/2 tsp. pumpkin pie spice

1 tsp.grated orange peel

3/4 cup frozen egg substitute, thawed

Preheat oven to 350*.

Crust:

Combine graham cracker crumbs and margarine in a small bowl. Press onto bottom of 9-inch spring form pan.

Cheesecake:

Beat cream cheese, ricotta cheese and sugar until

creamy. Add pumpkin, orange juice, evaporated milk, vanilla extract, pumpkin pie spice and orange peel; beat until well blended. Add egg substitute and beat just until blended. Pour into crust.

Bake for 60 to 65 minutes or until edges are set but center still moves slightly. Cool in pan to room temperature on wire rack; spread with Topping. Refrigerate for several hours or overnight. Remove side of spring form pan.

Topping:

Combine 1/2 cup light sour cream, 1 tablespoon granulated sugar and 1 teaspoon orange juice in small bowl.

145. PUMPKIN PIE CAKE

Almost like a pumpkin pie cobbler. Rich and yummy. Try it warm from the oven with a scoop of vanilla ice cream.

1 (29 ounce) can canned pumpkin puree

1 (12 fluid ounce) can evaporated milk

3 eggs

1 cup white sugar

1/2 teaspoon salt

4 teaspoons pumpkin pie spice

1 (18.5 ounce) package yellow cake mix

3/4 cup butter
1 cup chopped walnuts

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.

146. PUMPKIN SPICE CAKE

3 cups all-purpose flour
3-1/2 tsp. baking powder
2 tsp. pumpkin pie spice
1 tsp. baking soda
3/4 tsp. ground nutmeg
1/2 tsp. salt
1-1/2 cups granulated sugar
3/4 cup butter
3 large eggs
1-1/2 cups 100% pure pumpkin
1/2 cup evaporated milk
1/4 cup water
1 1/2 tsp. vanilla extract

frosting:

1 (8 ounce) package cream cheese

1/3 cup butter

3-1/2 cups sifted confectioners' sugar

2 tsp. maple flavored extract

chopped nuts and nut halves (optional)

Preheat oven to 325 degrees F. Grease and flour two 9-inch-round cake pans.

Combine flour, baking powder, pumpkin pie spice, baking soda, nutmeg and salt in small bowl. Beat sugar and butter in large mixer bowl until creamy. Add eggs; beat for 2 minutes. Beat in pumpkin, evaporated milk, water and vanilla extract. Gradually beat in flour mixture. Spread evenly into prepared cake pans. Bake for 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 15 minutes; remove to wire racks to cool completely. Beat cream cheese, butter and powdered sugar in large mixer bowl until fluffy. Add maple flavoring; mix well.

147. PUMPKIN UPSIDE DOWN CAKE

This can be served warm or cold, with or without whipped topping Very easy to make family favorite.

1 (29.00 ounces) can pumpkins

1-1/4 cups sugar

1 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon nutmeg
1 (13.00 ounces) can evaporated milk
3 eggs (well beaten)
1 box yellow cake mix (can be pudding style)
1 cup chopped pecan
1 cup melted butter

Mix pumpkin, sugar, cinnamon, ginger, nutmeg, milk and eggs; pour into buttered 9" x 13" baking dish. Sprinkle cake mix over the top of the pumpkin mixture, sprinkle nuts over cake mix and then drizzle the melted butter over the top of the entire cake. Bake for 1 hour at 350 degrees or until inserted toothpick comes out clean. Serve with whipped cream

148. RICH PUMPKIN PIE WITH CANDIED GINGER

Pastry for two 8" pies
2 cups cooked puréed pumpkin
1 cup brown sugar
6 eggs, lightly beaten
2 cups cream
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. mace

1/3 cup cognac

4 tbl. finely chopped candied ginger

Line two 8 " pie tins with pastry and place foil on top. Fill with dry beans and bake in a 400°F. oven for 10 minutes. Remove the beans and foil.

Combine the pumpkin with the sugar, eggs, cream, seasonings and cognac and blend well. Pour through a strainer into the pie shell. Sprinkle with chopped candied ginger and bake in a 375°F. oven for 30-35 minutes, or until the pumpkin is set. Serve slightly warm with cheese or whipped cream, or both

**149. ROASTED PECAN BUTTER PECAN PIE
(Louisiana Cajun)**

Dough

1 cup plus 3 tablespoons flour

1/2 teaspoon salt

7 tablespoons cold, unsalted butter, cut up

1/4 cup ice water

Sift 1 cup of the flour and the salt into a large bowl. Add butter, and working quickly with a light touch, cut butter into the flour with a spoon and fingertips until mixture is the texture of coarse cornmeal. Add ice water and stir until well blended. Form the dough into a ball and place on a flat surface floured with the remaining 3 tablespoons flour. With a floured rolling pin, roll out

dough to a thickness of 1/4 to 1/8 inch. Place an ungreased 8 1/2-inch round pie pan face down on top of the dough and cut around the pan, leaving a 3/4-inch border. Lightly flour the top of the dough and fold it in quarters. Carefully place dough in the pie pan, with the points of the folded dough centered. Unfold dough and line the pan bottom and sides, gently pressing dough into place and draping a little over the rim. Flute the edges. Refrigerate prepared pie shell until ready to use.

Pecan Filling

1/2 cup pecan pieces or halves ,dry roasted until dark

3 large eggs

1 cup granulated sugar

1 cup dark corn syrup

2 tablespoons unsalted butter, melted, cooled

1 1/2 teaspoons vanilla extract

1/8 teaspoon salt

1 cup pecan halves

Process roasted pecans in a food processor until they become a relatively smooth butter, 2 to 3 minutes, scraping sides down as needed with a rubber spatula.

Place eggs in a medium-size bowl of an electric mixer and beat on high speed a few seconds until frothy. Add sugar, corn syrup, butter, vanilla, salt, and pecan butter. Beat on medium speed a few seconds until well mixed, pushing sides down as needed. Stir in the unroasted pecan halves. Pour mixture into prepared pie shell. Place on a cookie sheet and bake at 350 degrees F

for 40 minutes.

Reduce heat to 325 degrees F and bake until filling is browned on top and crust on edges is lightly browned, about 40 minutes more.

Remove from oven and let cool at least 30 minutes before serving.

150. RUM AND CHERRIES CHEESECAKE

1-2/3 cups graham cracker crumbs

2 cups sugar, divided

1/4 cup butter, softened

3 lb. cream cheese, softened to room temperature

9 eggs

1 tsp. vanilla

1/4 cup rum

juice of 1 lemon

1-1/2 cups sour cream

cherries

Make crust by mixing together graham cracker crumbs, 1/4 cup sugar and softened butter. Lightly butter a round cake pan, 10 inches wide and 3 inches deep (not a springform pan).

Press crumb mixture into the bottom of the pan.

With an electric mixer, beat cream cheese with remaining sugar until smooth. Add eggs, one at a time, beating well after each addition.

Add vanilla, rum, lemon juice and sour cream, beating until mixture is smooth. Pour cream cheese mixture over crust. Place cake pan in another large deep pan. Pour water around pan to a depth of 1-1/2 inches. Bake in 300* oven for 2 hours or until center is set. When the cake is cooled, chill several hours or overnight in refrigerator. To remove cake from pan, place cake on burner that has been heated and turned off for 1 minute. Gently run knife around edges of cake to loosen. Carefully turn cake out onto 10 inch plate, then turn it right side up on a serving platter. Top with cherries.

151. RUM RAISIN BUNDT CAKE

**1 (20 ounce) can crushed pineapple
1-1/2 cups granulated sugar
1/2 cup butter
3 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon allspice
1/2 teaspoon salt
1/2 cup dark rum
1 cup raisins
1 cup walnuts
Rum Glaze**

Preheat oven to 350 degrees F. Grease well a 10-inch Bundt pan.

Drain pineapple, pressing out 1 1/2 cups pineapple juice. Reserve 1/4 cup juice for cake and 3 tablespoons for glaze. Cream sugar and butter. Beat in eggs and vanilla. Combine flour, baking powder, soda, allspice and salt. Beat in flour mixture alternating with pineapple liquid and rum. Stir in pineapple, raisins and nuts. Spoon into prepared pan. Bake for 50 to 55 minutes. Cool cake and spoon on glaze.

Rum Glaze:

3 tablespoons dark rum

3 tablespoons reserved pineapple liquid

2 tablespoons softened butter

3 cups confectioners' sugar

Blend well and spoon over cooled cake.

152. SOUTHERN DIXIE PIE

(9 inch) pie shells, partially baked

1-1/2 cups raisins

1 cup butter, softened

1 cup white sugar

1 cup packed brown sugar

6 eggs

2 tsp. vanilla extract

2 tsp. ground cinnamon

1 cup chopped walnuts
1 cup shredded coconut

Preheat oven to 350 degrees.

Place raisins in a small saucepan. Pour in enough water to cover. Place over low heat and bring to a boil.

Remove from heat and set aside.

In a large mixing bowl, cream together butter, white sugar, and brown sugar. Beat in eggs, vanilla extract, and cinnamon. Mix until smooth. Drain excess water from raisins. Fold into mixture along with nuts and coconut. Mixture will appear curdled. Pour half of mixture into each pastry shell.

Bake in preheated oven for 30 to 35 minutes, until filling is set. Cool on wire racks. Garnish with whipped topping and chopped nuts if desired.

153. SPICED EGGNOG CHEESECAKE

32 ounces cream cheese, at room temperature

3/4 cup granulated sugar

1/4 cup flour

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cinnamon

Pinch of ground cloves

1 egg

1-3/4 cups prepared eggnog

1 teaspoon vanilla extract

1 (8 ounce) container sour cream

**Optional garnishes: 6 ounces white baking chocolate,
pinch ground nutmeg**

Preheat oven to 350 degrees F.

Prepare crust. Leave oven on.

**Prepare filling by beating cream cheese in medium-size
bowl until smooth.**

**In a small bowl, mix sugar, flour, nutmeg, cinnamon
and cloves. Add to cream cheese; beat until smooth.
Beat in egg. Add eggnog in slow stream, beating
continuously. Beat in vanilla extract. Pour filling onto
crust in pan; tap pan lightly to release air bubbles.
Bake in preheated oven 1 hour. Remove from oven;
spread sour cream over top of cake. Bake 5 minutes
longer. Cool in pan on rack until cake is cool to touch.
Refrigerate until serving.**

**To prepare garnish, line 8-by-4-inch loaf pan with
aluminum foil, leaving an overhang on both ends. Melt
chocolate in top of double boiler over barely simmering,
not boiling, water, stirring until smooth. Stir in nutmeg.
Pour chocolate into pan, spreading evenly. Refrigerate
until firm.**

**Lift foil out of pan to remove chocolate bar. Using
vegetable peeler, scrape chocolate to make loose curls.
Arrange curls on top of cake. Makes 12 to 16 servings.**

Crust:

1 cup graham cracker crumbs (about 8 whole graham crackers, crushed)

1 teaspoon granulated sugar

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cinnamon

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

Combine crumbs, sugar, ginger, nutmeg, cinnamon and butter in a small bowl until well blended. Press over bottom of 9-inch springform pan. Bake 10 minutes. Transfer pan to wire rack to cool.

154. SWEET POTATO COBBLER

Melt 1 stick (4 ounces) margarine in a 9 x 12-inch baking dish.

Mix:

1 cup self-rising flour

1 cup sugar

1 cup milk

Pour into the center of melted margarine. Do NOT stir.

Mix:

2 cups cooked but firm, peeled and sliced sweet potatoes

1 cup sugar

1/2 cup light brown sugar

1-1/2 cups water

1 teaspoon vanilla

1 teaspoon cinnamon (or other preferred spice)

Pour this into center of melted margarine and batter. Do NOT stir. Bake at 350° for 45 minutes or until light brown.

155. SWEET POTATO PECAN COFFEE CAKE

1/2 cup plus 2 tablespoons margarine, melted

3/4 cup sugar

2 large eggs

1 teaspoon vanilla

1 cup sour cream

3/4 cup cooked, mashed sweet potatoes

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

Topping

1 cup pecans, chopped

1/2 cup light brown sugar

1/2 cup all-purpose flour

3 tablespoons margarine

2 teaspoons vanilla

Heat oven to 325 degrees. Grease a 9 or 9 1/2-inch springform pan. In mixing bowl, combine margarine, sugar, eggs, and vanilla; add sour cream and sweet

potatoes. In large mixing bowl, combine flour, baking powder, baking soda and salt.. Stir sour cream mixture into flour mixture, just until blended. Spread in prepared pan. Sprinkle with topping. Bake 65 to 75 minutes, or until a wooden toothpick inserted near center comes out clean. Let cool, loosen edges, and remove sides of pan.

Topping:

In a small bowl, combine topping ingredients. Mix with fork until mixture resembles coarse crumbs.

156. TRAITIONAL HOLIDAY RUM CAKE

**1 box yellow cake mix
1/2 cup oil
1/2 cup water
chopped nuts
4 eggs
1 pkg. vanilla instant pudding
1/2 cup light rum**

Glaze:

**1/2 cup butter
1/4 - 1/2 cup rum
1 cup sugar**

Preheat oven to 350 degrees. Sprinkle chopped nuts into the bottom of a greased and floured tube pan. Combine

cake mix, eggs, pudding, oil, water and rum. Pour into cake pan and bake for 55 - 60 minutes.

Mix glaze ingredients in a sauce pan and bring to a boil. Cook for one minute. Pour the glaze over the cake while it is still warm. Let the cake cool in the pan for 30 minutes. Remove the cake from the pan by flipping the cake upside down on a cake plate. The chopped nuts are now on the top of the cake.

157. UPSIDE DOWN PUMPKIN PIE

3 eggs

1 (13 ounce) can evaporated milk

1 (20 ounce) can pumpkin

1 1/4 cups granulated sugar

2 teaspoons cinnamon

1/2 teaspoon ginger

1 teaspoon nutmeg

1 (18.25 ounce) box yellow cake mix

1 cup chopped nuts

1 cup butter or margarine, melted

Preheat oven to 350 degrees F.

In large bowl beat eggs. Add milk, pumpkin, sugar, cinnamon, ginger and nutmeg; mix well and pour into a 9 x 13-inch baking dish. Sprinkle the dry cake mix evenly over the top. Sprinkle nuts over the top, and

drizzle butter over all. Bake for one hour. Serve warm or cold with whipped topping.

158. VERMONT APPLE PIE

**6 large tart apples ,pared and cored
1 unbaked 9" pastry shell
1/3 cup sugar
3/4 cup ginger snap cookie crumbs
1 tbl. flour
1/2 tsp. cinnamon
1 dash salt
1/4 cup butter
1/4 cup walnuts
1/3 cup maple flavored syrup**

**Spread 1/2 the apples in the pastry shell.
Combine next 6 ingredients. Spread 1/2 the mixture over the apples. Spread in remaining apples atop first layer. Top with remaining crumbs and walnuts. Bake in a moderate oven (375 degrees),about 50 minutes, covering with foil the last 25 minutes. Remove from oven. Pour syrup evenly over the pie.**

CANDY:

159. ALMOND BUTTERCRUNCH CANDY
Tasty and addicting!!

2 (11.5 ounce) packages milk chocolate chips, divided
2 cups butter
1 pound brown sugar
1 cup blanched slivered almonds, divided

Preheat oven to 200 degrees F (95 degrees C). Grease a 14 x 18 inch cookie sheet.

Sprinkle one package of chocolate chips on prepared pan. Place in warm oven until chips melt, about 5 minutes. Remove from oven, and spread melted chocolate over bottom of pan; set aside.

In a large heavy saucepan over medium-high heat, combine butter and brown sugar. Stirring constantly, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Immediately remove from heat. Stir in 3/4 cup slivered almonds and pour onto pan with melted chocolate; spread mixture evenly.

Sprinkle remaining package of chocolate chips over the almond layer. The heat from the almond layer will melt the chocolate chips; spread melted chocolate evenly.

Sprinkle remaining 1/4 cup almonds over chocolate.

Cut into squares, or allow to harden in a solid sheet and break it apart like brittle. Cool completely before removing from pan.

160. ALMOND JOY FUDGE

2 (12 ounce) package semi-sweet chocolate chips
2 (14 ounce) cans sweetened condensed milk
2 teaspoons vanilla extract
2 cups (16 pieces) mini Almond Joy candy bars, cut into 1/2-inch pieces

Butter an 8-inch square baking pan. Line with enough wax paper to overhang 2 sides by 2 inches.

In a pot, combine chips and milk over medium heat; cook, stirring constantly, until mixture is melted and smooth. Remove from heat; stir in vanilla extract. Cool 1 minute.

Stir in candy bars. Spread mixture evenly in pan. Refrigerate until firm, at least 2 hours. Use wax paper to help remove from pan. Peel off paper, then cut into squares.

161. AMARETTO FUDGE

2 cups sugar
1/3 cup milk
1/3 cup half-and-half
2 tbl light corn syrup
2 tbl almond-flavored liqueur
2 tbl margarine or butter
1/2 cup chopped almonds, toasted

Butter loaf pan, 9 X 5 X 3 inches.

Cook sugar, milk, half-and-half, corn syrup and almond-flavored liqueur in a 3-quart saucepan over medium heat, stirring constantly, until the sugar is dissolved.

Cook, stirring occasionally, to 234 degrees on a candy thermometer or until a small amount of the mixture dropped into very cold water forms a soft ball that flattens when removed from water; remove from heat.

Add margarine.

Cool mixture to 120 degrees without stirring. (Bottom of the saucepan will be lukewarm.)

Beat vigorously and continuously 5 to 10 minutes or until the candy is thick and no longer glossy.

Mixture will hold its shape when dropped from a spoon.

Quickly stir in almonds. Spread in pan; cool. Cut into 1-inch squares.

162. AMARETTO TRUFFLES

12 (1 oz.) squares semi-sweet chocolate

1/2 cup butter

2 egg yolks

1/2 cup whipping cream

1/4 cup Amaretto

finely chopped almonds or cocoa

Melt the chocolate in the top of a double boiler. Remove

from the heat, and add butter, stirring in 1 tbl. at a time. Beat the egg yolks until thick and lemon colored. Gradually stir about 1/4 of the hot mixture into yolks; add to the remaining hot mixture, stirring constantly. Stir in whipping cream and Amaretto. Return to the heat, and cook 1 minute or until mixture is thickened and smooth, stirring constantly. Cover and refrigerate overnight or until firm enough to roll into balls. Roll truffles in almonds or cocoa. Keep refrigerated.

163. BEST CREAMY HOLIDAY FUDGE

1 (7 ounce) jar marshmallow creme
1-1/2 cups white sugar
2/3 cup evaporated milk
1/4 cup butter
1/4 teaspoon salt
2 cups milk chocolate chips
1 cup semisweet chocolate chips
1/2 cup chopped nuts
1 teaspoon vanilla extract

Line an 8x8 inch pan with aluminum foil. Set aside. In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly. Remove from heat and pour in semisweet chocolate

chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

164. BLACK FOREST FUDGE

**8 ounces cream cheese, softened
4 cups confectioners' sugar
1 teaspoon almond extract
12 ounces baking chocolate, melted
3/4 cup chopped dried pitted cherries
3/4 cup chopped macadamia nuts**

Beat cream cheese, sugar and almond extract in a large mixing bowl at medium speed with an electric mixer until well blended. Gradually add chocolate, mixing well. Stir in cherries and nuts. Spread into a greased 8-inch square baking pan. Chill several hours or overnight.

165. BRANDY BALLS

**1-1/4 cups butter
1/2 cup sugar
1 egg yolk
3 cups flour**

1/4 tsp. salt
1/4 cup plus 2 tbl. brandy
1 cup finely chopped pecans
1 cup powdered sugar

Cream the butter and 1/2 cup sugar in a large mixing bowl. Add the egg yolk, and mix well. Combine the flour and salt. Gradually add the flour mixture to the butter mixture, alternately with the brandy, beginning and ending with the flour mixture. Stir in the pecans.

Chill the dough for 1 hour.

Roll the dough into 1 inch balls. Place on a greased cookie sheet.

Bake at 350* for 10 minutes or until lightly browned. Let cool slightly, and roll in powdered sugar.

166. BUTTER-MARSHMALLOW EGGS

1-1/2 cups butter or margarine, softened
6 cups sifted confectioners' sugar, divided
1 cup peanut butter
1-3/4 cups Marshmallow Crème
2 teaspoons vanilla extract
1-3/4 pounds milk chocolate, melted

Cream butter and 2 cups confectioners' sugar in large bowl until light and fluffy. Add peanut butter, Marshmallow Crème and vanilla, blend well. Gradually add remaining confectioners sugar; mix to

consistency that can be easily handled; form into egg shapes and dip in melted chocolate; let sit until firm.

167. CANDIED CRANBERRIES

**1 cup firm red cranberries
1 cup granulated sugar
1 cup water**

After washing and drying cranberries, prick each berry in several places with a needle. Boil sugar and water to 230 degrees F. Add cranberries and cook gently until syrup will jell when dropped from the tip of a spoon. Remove berries. Place on wax paper to cool and dry. Roll cranberries in granulated sugar.

168. CANDY BAR FUDGE

**1/2 cup butter
1/3 cup unsweetened cocoa powder
1/4 cup packed brown sugar
1/4 cup milk
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
30 individually wrapped caramels, unwrapped
1 tablespoon water
2 cups salted peanuts**

1/2 cup semisweet chocolate chips
1/2 cup milk chocolate chips

Grease an 8x8 inch square baking pan.

In a microwave-safe bowl, combine butter, cocoa powder, brown sugar and milk. Microwave until mixture boils. Stir in confectioners' sugar and vanilla extract. Pour into prepared pan.

In a microwave-safe bowl, microwave caramels and water until caramels melt. Stir in peanuts. Spread mixture over chocolate layer.

In a small microwave-safe bowl, combine semisweet and milk chocolate chips; microwave until melted. Spread over caramel layer. Chill for 2 hours, or until firm.

169. CHERRIES & CHOCOLATE FUDGE

1 (14 ounce) can sweetened condensed milk
1 (12 ounce) package semisweet chocolate chips
1/2 cup chopped almonds
1/2 cup chopped candied cherries
1 teaspoon almond extract
1/4 cup pecan halves
1/4 cup candied cherries, halved

Line an 8 x 8 inch square pan with aluminum foil.

In a microwave-safe bowl combine sweetened condensed milk and chocolate chips; microwave on high for 1-1/2 minutes, or until chocolate is melted. Stir until

smooth. Stir in chopped almonds, chopped cherries and almond extract. Pour into prepared pan and spread evenly. Place pecan halves and cherry halves on top. Cover and refrigerate for 2 hours, or until firm. Cut into 1 inch squares. Store, covered, in refrigerator. Makes 60 servings

170. CHERRY BLOSSOM FUDGE

**3/4 cup evaporated milk
1 cup granulated sugar
1 pinch salt
1 small box cherry flavored gelatin
1 cup butter
2 cups semisweet chocolate chips
1 teaspoon vanilla extract
3/4 cup maraschino cherries, halved**

Butter an 8-inch square dish.

In a medium saucepan over medium heat, combine milk, sugar and salt. Bring to a boil and stir in gelatin. Boil 4 minutes. Remove from heat and stir in butter, chocolate chips, vanilla extract and cherries. Pour into prepared pan. Chill 2 hours before serving.

171. CHERRY NUT EASTER EGGS

1/2 cup milk
1/4 cup (1/2 stick) butter or margarine
2 small boxes regular vanilla pudding and filling (not instant)
1 (9 ounce) jar maraschino cherries
1 cup finely chopped pecans or walnuts
1 to 2 pounds confectioners' sugar
1 pound chocolate, melted

Cut cherries in half, and drain well on paper towels. Cook milk, butter and pudding in a medium saucepan on low heat until well blended and thick. Remove from stove and add cherries, nuts and enough sugar to make a thick consistency.

Form the mixture into 8 to 10 egg shapes with hands coated in butter. Place on wax paper covered cookie sheet. Chill several hours until firm.

Melt chocolate in double boiler, being careful not to scorch it. Frost egg with melted chocolate. Decorate with your favorite butter cream icing, if desired.

172. CHERRY RUM BALLS

2 cups finely crushed vanilla wafers (40 to 50)
1 cup powdered sugar
1/2 cup finely chopped red candied cherries

**1 cup chopped pecans
1/4 cup rum
3 tablespoons corn syrup
2 tablespoons butter melted
1/4 cup powdered sugar**

In a medium bowl, combine crushed wafers, 1 cup powdered sugar, cherries, and pecans. Add rum, syrup and butter. Blend well. Shape into 1 inch balls. Roll in the 1/4 cup powdered sugar. Cover tightly; let sit 24 hours for flavors to blend. Makes 3 dozen.

173. CHERRY, PINEAPPLE AND COCONUT EASTER EGGS

**2 boxes confectioners' sugar
1 cup (2 sticks) butter or margarine
1 teaspoon salt
1 small can evaporated milk
1 package chopped nuts
1 small bottle maraschino cherries, drained well and
chopped
1 can coconut
1 small can crushed pineapple, drained well
12 ounces semisweet chocolate chips**

In a large bowl, mix or beat together the sugar, butter, nuts, cherries, pineapple and coconut. Add salt and

enough milk to bind the mixture together, but not runny. Shape into eggs and allow to dry on a lined baking sheet until firm.

Melt chocolate chips in double boiler. If you like, you can add shaved paraffin to chocolate chips to make the chocolate shiny. Dip shaped eggs into melted chocolate and set on baking sheet to firm up. Once firmed, you can decorate the eggs with frosting.

174. CHERRY NUT EASTER EGGS

1/2 cup milk

1/4 cup (1/2 stick) butter or margarine

2 (3 ounce) packages vanilla pudding and filling (not instant)

1 (9 ounce) jar maraschino cherries

1 cup finely chopped pecans or walnuts

1 to 2 pounds confectioners' sugar

1 pound chocolate, melted

Cut cherries in half, and drain well on paper towels.

Cook milk, butter and pudding in a medium saucepan on low heat until well blended and thick. Remove from stove and add cherries, nuts and enough sugar to make a thick consistency. Form the mixture into 8 to 10 egg shapes with hands coated in butter. Place on wax paper covered cookie sheet. Chill several hours until firm.

Melt chocolate being careful not to scorch it. Frost egg with melted chocolate. Decorate with butter cream

icing.

175. CHOCOLATE ALMOND BARK

Chocolate lovers will enjoy this chocolate-almond confection!

**1/2 cup chopped almonds
2 cups milk chocolate chips
1 tablespoon shortening**

Line a 9x13 inch baking pan with parchment paper. Set aside. Put chopped almonds in a skillet. Cook, stirring often over medium high heat, until golden brown.

Remove from heat.

In a metal bowl over a pan of simmering water, melt chocolate chips and shortening until smooth. Remove from heat and stir in 1/2 the toasted almonds. Spread onto the prepared baking pan. Sprinkle with remaining almonds, and chill 30 minutes, or until solid. Break into bite-size pieces to serve.

176. CHOCOLATE FUDGE EASTER EGGS

**1/4 pound butter, melted
2 (3 5/8 ounce) boxes chocolate pudding mix
1/2 cup milk**

1 pound confectioners' sugar
1 teaspoon vanilla extract
8 ounces dipping chocolate

Combine butter, pudding mix and milk. Bring to boiling and simmer 2 minutes, stirring constantly. Remove from heat.

Add sugar and vanilla extract; stir until smooth. When cool enough to handle, shape into eggs and place on wax paper-lined tray. Chill until firm.

Melt chocolate; dip cooled eggs. Place on wax paper. Let stand until coating hardens.

177. CHOCOLATE ORANGE TRUFFLES

Use orange liqueur or orange juice to flavor these dipped truffles. This is a very easy recipe, requiring no candy thermometer and no sensitive tempering of the chocolate.

Yields 2 dozen.

1/4 cup unsalted butter
3 tablespoons heavy cream
4 (1 ounce) squares semisweet chocolate, chopped
2 tablespoons orange liqueur
1 teaspoon grated orange zest
4 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon vegetable oil

In a medium saucepan over medium-high heat, combine butter and cream. Bring to a boil, and remove from heat. Stir in 4 ounces chopped chocolate, orange liqueur, and orange zest; continue stirring until smooth. Pour truffle mixture into a shallow bowl or a 9X5 in loaf pan. Chill until firm, about 2 hours.

Line a baking sheet with waxed paper. Shape chilled truffle mixture by rounded teaspoons into small balls (a melon baller also works well for this part). Place on prepared baking sheet. Chill until firm, about 30 minutes.

In the top of a double boiler over lightly simmering water, melt remaining 4 ounces chocolate with the oil, stirring until smooth. Cool to lukewarm.

Drop truffles, one at a time, into melted chocolate mixture. Using 2 forks, lift truffles out of the chocolate, allowing any excess chocolate to drip back into the pan before transferring back onto baking sheet. Chill until set.

178. CHOCOLATE RAISIN FUDGE

1-1/2 cups granulated sugar

2/3 cup evaporated milk

2 tablespoons butter or margarine

1/4 teaspoon salt

2 cups miniature marshmallows

1-1/2 cups semi-sweet chocolate morsels

1 (10 ounce) package semi-sweet chocolate-covered

raisins, divided
1 teaspoon vanilla extract
1/2 cup chopped nuts

LINE an 8 inch square baking pan with foil.
COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
STIR in marshmallows, morsels, 1 cup chocolate-covered raisins, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 8-inch-square baking pan; cool for 1 minute. Top with remaining chocolate-covered raisins, pressing in slightly. Chill for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

179. CHOCOLATE SNOWFLAKE FUDGE

3 cups (18 ounces) semisweet chocolate chips
1 (14 ounce) can chocolate or original sweetened condensed milk
4 tablespoons butter or margarine
1-1/2 teaspoons vanilla extract
Dash of salt
1 cup chopped nuts
2 cups miniature marshmallows

Melt chips with sweetened condensed milk, 2

tablespoons of the butter, vanilla extract and salt. Remove from heat; stir in nuts. Spread evenly into foil-lined 8- or 9-inch square pan. Melt marshmallows with remaining 2 tablespoons butter. Spread on top of fudge. With table knife or metal spatula, swirl through top of fudge. Chill at least 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

180. CHRISTMAS CHERRY BALLS

4 tablespoons butter, room temperature
2 cups powdered sugar
24 maraschino cherries, chopped
2/3 cup peanut butter, room temperature
1/2 cup chopped walnuts
1 cup shredded coconut
1/2 teaspoon salt
1 (12-ounce) package semisweet chocolate chips
1/4 bar (1-ounce) paraffin wax

In a large bowl, combine butter, powdered sugar, maraschino cherries, peanut butter, walnuts, coconut, and salt; shape into 1-inch balls.

In the top of a double boiler over hot water, melt chocolate chips and paraffin wax. Insert a toothpick into each ball; dip into chocolate mixture to coat exterior. Place onto wax paper to set. Use another toothpick to push ball from inserted toothpick. If a hole

remains where toothpick was inserted, add a small amount of chocolate coating to cover. Yield: 3 dozen

181. CHRISTMAS CRUNCH

This is a great snack that can make a great quick Christmas gift.

Yields 12 servings.

**2 cups white sugar
2/3 cup light corn syrup
1/2 cup water
3 tablespoons butter
1 teaspoon vanilla extract
1/2 teaspoon baking soda
2 cups crispy rice cereal
1 cup cashews**

Grease one 10x15 inch baking pan.

In a large saucepan over medium heat, combine the sugar, corn syrup and water; bring to a boil, stirring constantly until sugar is dissolved.

Continue to cook, without stirring until a candy thermometer reads 300 degrees F (150 degrees C).

Remove from heat; stir in butter, vanilla and baking soda. Add cereal and cashews; pour into prepared pan and allow to cool. Break into pieces and store in air tight container.

182. COCONUT CREAM EGGS

6 tablespoons butter, melted
1/3 cup light corn syrup
2 teaspoons vanilla extract
1/2 teaspoon salt
3-1/2 cups (1 pound) confectioners' sugar
3-1/4 cups (10 ounce package) sweetened coconut flakes
Additional confectioners' sugar
Favorite chocolate coating

In large bowl, stir together butter, corn syrup, vanilla extract and salt. Gradually add confectioners' sugar and coconut, beating until blended.

Sprinkle about 1 tablespoon additional confectioners' sugar on flat surface. Spoon coconut mixture onto prepared surface; knead about 5 minutes. Using 1 1/2 teaspoons mixture for each candy, shape into egg shape. Place on wax paper-covered tray. Refrigerate 1 to 2 hours before dipping into chocolate coating.

Place coated eggs on wax paper-covered tray. Store in cool, dry place. About 40 candies.

Variation

Peanut Butter Eggs: Omit coconut flakes. Add 1 1/2 cups Reese's Creamy Peanut Butter. Proceed as directed above.

183. COFFEE RUM FUDGE

**3 cups sugar
1 cup milk
1/2 cup Light cream
1 tablespoon Light corn syrup
2 teaspoons instant coffee powder
dash salt
3 tbl butter or margarine
1 tsp vanilla
1/4 tsp Rum flavoring
Walnut halves**

Butter the sides of a heavy 3-qt saucepan. In this prepared saucepan, combine sugar, milk, light cream, corn syrup, coffee powder, and salt. Bring to boiling, stirring constantly. Cook, without stirring, to soft-ball stage

(236~), about 12 to 15 minutes. Remove from heat. Add butter or margarine, vanilla, and rum flavoring. Do not stir. Cool in saucepan to lukewarm (110~).

Beat vigorously with wooden spoon till candy begins to hold its shape and lose its glossy appearance, about 10 minutes. Turn candy mixture into buttered 8x8x2" dish. With a small knife, score the surface in squares; top each square with a walnut half. Cover candy with clear plastic wrap; chill thoroughly. Cut through candy completely along scored lines to serve. Makes about 1-1/2 pounds.

184. COFFEE WALNUT TOFFEE

This is not too difficult to make and makes a nice Christmas gift.

1-1/4 cups unsalted butter

1 cup sugar

1/3 cup golden brown sugar

1/3 cup water

1 tablespoon dark unsulphured molasses

2 teaspoons instant espresso powder

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

2 cups walnuts, toasted, coarsely chopped

4-1/2 ounces imported bittersweet chocolate, finely chopped (not Unsweetened)

4-1/2 ounces imported white chocolate, finely chopped (such as Lindt)

Butter small cookie sheet. Melt butter in heavy 2-1/2-quart saucepan over low heat. Add both sugars, water, molasses, espresso, cinnamon and salt; stir until sugar dissolves.

Attach clip-on candy thermometer to pan. Increase heat to medium; cook until thermometer registers 290~F, stirring slowly but constantly and scraping bottom of pan with wooden spatula, about 20 minutes.

Remove pan from heat. Mix in 1-1/2 cups nuts.

Immediately pour mixture onto prepared sheet; do not

scrap pan.

Tilt sheet so that toffee spreads to 1/4-inch thickness.

Sprinkle chocolates by generous tablespoons atop toffee, alternating bittersweet and white chocolates.

Let stand 1 minute. Using back of spoon, swirl chocolates to spread slightly.

Shake sheet to form even chocolate layer. Using tip of knife, swirl chocolates to create marble pattern.

Sprinkle with remaining 1/2 cup nuts. Refrigerate until toffee is firm, about 1 hour.

Break toffee into pieces.

(Can be made 2 weeks ahead. Chill in airtight container.) Serve cold or at room temperature.

If giving as a gift, arrange the pieces in large glass canning jars, then wrap ribbons around each one for an appropriately festive presentation.

185. CONFETTI EGGS

Old-fashioned confetti eggs are a lot of fun to make. On Easter let kids toss the eggs and be treated to a surprise shower of confetti. Consider making this an outside activity, as it tends to be messy. Use biodegradable confetti for outside.

You will need raw eggs, food colors or dyes, confetti, glue stick and paper.

Carefully poke a hole in the bottom of a raw egg and remove the yolk and egg white. The hole can be as large

as your middle finger is round. Rinse and dry egg thoroughly. Dye the egg however you wish. When dry, put confetti inside the egg. Fill the egg as full as possible. Once the egg is finished, use a glue stick to attach a small piece of paper over the opening of the egg.

Let kids toss them to watch a shower of confetti.

186. CRANBERRY FUDGE

**1-1/4 cups cranberries; fresh or frozen
1/2 cup light corn syrup
2 cups chocolate chips
1/2 cup powdered sugar
1/4 cup evaporated milk
1 tsp vanilla**

Line the bottom and sides of 8x8-inch pan with plastic wrap. Set aside. Bring cranberries and corn syrup to a boil in a medium saucepan. Boil on high for 5- 7 minutes, stirring occasionally, until the liquid is reduced to 3 tablespoons. Remove from heat.

Immediately add chocolate chips, stirring until they are completely melted. Add remaining ingredients, stirring vigorously until the mixture is thick and glossy. Pour into prepared pan. Cover and chill until firm. Cut into 1-1/2-inch squares. Store covered in refrigerator. Makes 25 pieces.

187. CRANBERRY WHITE CHOCOLATE NUT FUDGE

1 (12 ounce) package fresh cranberries
1/2 cup light corn syrup
2 cups white chocolate chips
1/2 cup confectioners' sugar
1/4 cup evaporated milk
1 teaspoon vanilla extract
1/2 cup walnuts or pecans, chopped

Line the bottom and sides of an 8-inch square pan with plastic wrap. Set aside.

In a medium saucepan, bring the cranberries and corn syrup to a boil on high for 5 to 7 minutes. Stir occasionally until the liquid is reduced to about 3 tablespoons. Remove from heat. Immediately add the chocolate chips and stir until they are completely melted.

Add confectioners' sugar, evaporated milk, vanilla extract and nuts. Stir vigorously until the mixture is thick and glossy. Pour into the pan. Cover and chill until firm.

188. CREAM CHEESE MINTS

These seem to be everyone's favorite holiday candy recipe. Could be the melt in your mouth texture, or perhaps the sweet peppermint taste. Could also be the fact that this is the easiest candy recipe around! If stored in airtight container, these can be frozen for a couple months. These can also be made into pretty shapes by rolling in granulated sugar, pressing into candy molds, and dropping them out. Yields 8 dozen.

**1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
3 cups confectioners' sugar
2 drops peppermint oil
any color food coloring paste (optional)**

In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint oil. Color as desired with food coloring paste, or leave white. Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

Makes 16 servings

189. CREME DE MENTHE FUDGE

**2 cups sugar
1/3 cup cocoa**

pinch salt
2/3 cup milk
2 tbl light corn syrup
1/4 cup butter or margarine
3 tbl Creme de menthe

Combine sugar, cocoa, salt, milk, and corn syrup in heavy 3-qt. saucepan; cook over medium heat, stirring constantly, until mixture boils. Cover and boil 3 minutes. Remove cover, and cook until mixture reaches soft ball stage (234*). Remove from heat; cool 10 minutes. Add butter and creme de menthe; beat until slightly thickened (about 2 mins.). Pour mixture into a buttered 8" square pan. Cool and cut into 2" squares.

190. EDIBLE EASTER BASKETS

1 tablespoon butter or margarine
1 cup miniature marshmallows
3 Shredded Wheat biscuits, crushed
Jelly beans

Place butter in medium bowl. Microwave at 100% for 30 to 45 seconds or until melted. Add marshmallows, stirring to coat. Microwave at 100% for 30 to 60 seconds, or until marshmallows puff and mixture can be stirred smooth. Stir in crushed cereal. Shape into Easter baskets or nests and when cool, fill with jelly beans. Makes 4 to 6.

191. EGGNOG FUDGE I

1/8 cup butter or margarine (1/4 stick)

3 cups granulated sugar

1 cup eggnog (full strength - no "lite" eggnogs)

6 ounces white chips

6 oz. butterscotch chips

1-1/2 cups mini-marshmallows

1 cup almonds, chopped (optional)

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

Line a 9-inch square pan with aluminum foil and set aside. Keep butter chilled in the refrigerator.

Spray sides of a large saucepan with butter-flavor nonstick spray.

Heat eggnog and sugar at medium setting. Bring to a rolling boil (medium to medium-high heat) while stirring constantly with a wooden spoon. Boil for 2 full minutes by the clock. Now fold in the marshmallows, cinnamon, and nutmeg; the boil will probably stop until the marshmallows completely dissolved. Bring back to a rolling boil for another 6 full minutes by the clock (start timing once the boil resumes). Stir continuously.

The mixture will start to turn brown during the boil. If you get brown flakes in the mixture then turn down the heat a little.

Remove from heat and add the butter, chips, and nuts. Stir like crazy until thoroughly mixed or until it starts to lose its glossy appearance. Pour into prepared pan. At this point you may want to sprinkle a little nutmeg on the surface.

Cool at room temperature. Remove from pan, remove foil, cut into squares.

NOTE: "Light" eggnog contains more water than full body eggnog and may require an additional boiling (before the addition of marshmallows). Since this is difficult to judge for the novice fudge maker, I recommend you only use full strength eggnog.

192. EGGNOG FUDGE II

**3/4 cup commercial eggnog
2 tablespoons white corn syrup
2 tablespoons butter
2 cups granulated sugar
1 teaspoon vanilla extract**

Butter an 8-inch square pan. Lightly butter sides of heavy, medium saucepan.

Combine eggnog, corn syrup, butter and sugar in prepared saucepan. Cook over medium heat, stirring constantly, until sugar is dissolves and mixture comes to a boil. Wash down sides of pan with pastry brush

frequently dipped in hot water to remove sugar crystals. Clip a candy thermometer to the saucepan. Continue to cook until mixture reaches the soft-ball stage (238 degrees F).

Pour into large heatproof mixer bowl. Cool to lukewarm, (about 110 degrees F). Add vanilla extract and beat with heavy-duty mixer until thick. Spread into prepared pan. Score fudge into squares with knife. Refrigerate until firm. Cut into squares. Store in refrigerator.

Yields about 1 pound.

193. EGGNOG FUDGE III

1/2 cup sugar

3 cups miniature marshmallows

2/3 cup purchased eggnog

3 tablespoons butter

1 tablespoon cornstarch

1/8 teaspoon salt

1 cup (6 ounces) semisweet chocolate chips

1 cup chopped pecans

Butter sides of a heavy 3-quart saucepan. Add sugar, marshmallows, eggnog, butter, corn syrup, and salt to the saucepan; cook over low heat, stirring constantly, until sugar is dissolved. Turn heat up to medium and cook until mixture boils. Continue to cook, stirring

constantly, to about 232° . Add chocolate chips and continue to cook for 5 minutes (should be at soft ball stage*), or until chocolate is melted. Stir in chopped nuts. Pour into a buttered 8-inch square pan. Cool to room temperature, then chill and cut into squares. Makes about 3 dozen pieces of eggnog fudge.

***To Test for Soft Ball Stage**

A small amount of syrup dropped into chilled water forms a ball, but flattens when picked up with fingers (234° to 240°).

194. EGGS-CEPTIONAL EASTER COOKIES

Yields 2 dozen

2 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1 cup granulated sugar

1/2 cup (1 stick) butter or margarine, softened

2 teaspoons vanilla extract

1 large egg

2 cups (12 ounce package) Semi-Sweet Chocolate

Morsels, divided

Food coloring

1 (16 ounce) can prepared vanilla frosting

Colored sugars

Preheat oven to 350 degrees F.

Combine flour, baking powder and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy. Beat in egg. Gradually beat in flour mixture. Stir in 1 cup morsels. Press enough dough into greased and floured tablespoon to make slightly rounded. Invert onto ungreased baking sheets. Continue with remaining dough. Bake for 10 to 12 minutes or just until golden around edges. Cool on baking sheets for 2 minutes.

Remove to wire racks to cool completely.

To color frosting: Stir food coloring into small amounts of frosting until desired color. For deep colored frosting, use paste colors available in cake decorating shops.

To pipe frosting: Use pastry bag fitted with small, plain or fluted tip, heavy-duty plastic bag with tiny corner snipped off or plastic squeeze bottle with small tip.

To decorate cookies: Frost tops with white or colored frosting. Decorate as desired with remaining morsels, piped frosting and colored sugars.

195. GRANDMA'S HOLIDAY FUDGE

4 cups sugar

4 tablespoons cocoa
1/8 teaspoon salt
1 cup milk
1 cup evaporated milk
2 tablespoons light corn syrup
1/2 cup butter
2 teaspoons vanilla

Combine sugar, cocoa and salt. Stir in milk and syrup. Cook over medium heat, stirring constantly, until sugar dissolves. Cover; cook for 3 minutes. Remove cover, continue cooking without stirring, to 236 degrees or soft ball test. Remove from heat, add butter and cool to lukewarm. Add vanilla and, if desired, add the variation listed below. Beat candy until creamy and thick. Pour into buttered 9-inch square pan. When cold, cut into 1-1/2-inch squares.

HEAVENLY HASH: Add 1 cup pecans. Sprinkle 1/2 cup miniature marshmallows over bottom of pan.

196. JELLY BEAN FUDGE

2 cups white chocolate chips
1 (16 ounce) container vanilla frosting
2 cups miniature jelly beans in pastel colors (or the speckled type)

Line a 9-inch square pan with foil and grease lightly.

Melt the chips according to the package directions or in a heavy saucepan over very low heat, stirring constantly until the chocolate is melted and smooth. Add the frosting and stir until the mixture is smooth. Remove from the heat and let cool slightly. (Fudge mixture should still be easy to stir, but not hot enough to melt the jelly beans.) Add the jelly beans and stir well to incorporate evenly. Spread the fudge mixture into the prepared pan and cool to room temperature. Cover tightly and refrigerate for at least 2 hours.

Remove the foil and fudge from the pan together and place on a cutting surface. Carefully remove the foil and cut the fudge into small pieces.

Makes 3 dozen pieces.

197. MARSHMALLOW BUNNIES

5 large marshmallows

2 tablespoons prepared white frosting or white chocolate chips, melted

2 (8-inch) pieces shoestring licorice, ribbon or string

10 miniature marshmallows

Assorted candies or sprinkles, for decorating

Stack 2 large marshmallows for each bunny, securing with some frosting or melted white chocolate. Tie licorice, ribbon or string around middle of each

marshmallow stack to separate head and body sections of bunny.

Cut remaining large marshmallow into quarters lengthwise; using some frosting or chocolate, attach 2 pieces for ears to each bunny head.

Attach 4 miniature marshmallows for bunny paws and 1 for a cottontail to each bunny with frosting or chocolate. Use remaining frosting or chocolate to attach candies or sprinkles to make eyes and nose for bunny faces. Let dry.

198. MARSHMALLOW POPCORN BALLS

These are very easy popcorn balls to make. The marshmallows make them similar to crispy rice cereal bars that are so popular. Made with marshmallows, these are sweet, crispy, and chewy.

Yields 8 popcorn balls.

**1 tablespoon vegetable oil
1/2 cup unpopped popcorn
6 tablespoons butter
5 cups miniature marshmallows**

Grease a 9x13 inch baking dish. Set aside.

Add vegetable oil to a 4 quart saucepan, and heat over high heat. When oil is hot, add popping corn. Keep pan moving constantly. When corn stops popping, remove

from heat. Put popcorn in prepared pan.

Melt butter In a medium saucepan over low heat. Stir in marshmallows and cook until melted, stirring constantly. Pour marshmallow mixture over popcorn and mix with spoon to coat evenly.

Let mixture cool slightly. Smear butter on your hands or spray with non-stick cooking spray. Mix popcorn with your hands so that it is evenly coated. Form popcorn into 8 balls.

199. MARZIPAN EGGS

Yield: 2 pounds

1 pound blanched almonds, finely ground

1 pound confectioners' sugar

1 to 2 teaspoons orange extract

Food coloring

Combine ground almonds, sugar and orange extract in a saucepan. Cook until mixture leaves side of pan.

Remove from hot pan; cool slightly. Roll mixture into small egg shapes. Paint with food coloring. Place on wax paper to dry for 2 hours.

200. MICROWAVE PEANUT BRITTLE

1/2 cups dry roasted peanuts
1 cup white sugar
1/2 cup light corn syrup
1 pinch salt (optional)
1 tablespoon butter
1 teaspoon vanilla extract
1 teaspoon baking soda

Grease a baking sheet, and set aside. In a glass bowl, combine peanuts, sugar, corn syrup, and salt. Cook in microwave for 6 to 7 minutes on High (700 W); mixture should be bubbly and peanuts browned. Stir in butter and vanilla; cook 2 to 3 minutes longer.

Quickly stir in baking soda, just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes, or until set. Break into pieces, and store in an airtight container.

201. MILLION DOLLAR FUDGE

This is an especially creamy and delicious fudge

4-1/2 cups white sugar
1 pinch salt
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
2 cups chopped nuts
1 (12 ounce) package semisweet chocolate chips
12 (1 ounce) squares German sweet chocolate

2 cups marshmallow creme

Butter two 9x9 inch baking pans and set aside.

Place chocolate chips, German chocolate, marshmallow creme, and nuts into a large mixing bowl. Set aside.

In a 4 quart saucepan, combine sugar, salt, butter, and evaporated milk. Stir over low heat until the sugar dissolves. Bring to a boil, and cook for 6 minutes.

Pour boiling syrup over ingredients in bowl, beat until all chocolate is melted. Pour into prepared pans. Let stand a few hours before cutting.

202. MINI EASTER TARTS

2 (4 ounce) packages ready-crust single serve graham cracker crusts (12 crusts)

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)

1/2 cup frozen lemonade concentrate, thawed

Red, yellow or green food coloring, optional

1-1/2 cup non-dairy whipped topping, thawed

Fresh sliced fruit, nuts or assorted candies

In large mixer bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in lemonade concentrate. Add food coloring if desired. Gently stir in whipped topping. Spoon into crusts. Chill 3 hours. Top with fruit, nuts or candies. Refrigerate leftovers.

203. POPCORN BALLS

**5 tablespoons vegetable oil
2-1/2 cups unpopped popcorn
1/4 cup butter
1 cup packed light brown sugar
1/2 cup light corn syrup
2/3 cup sweetened condensed milk
1/2 teaspoon vanilla extract**

Add 1 tablespoon of the oil to a 4 quart saucepan, and heat over high heat. When oil is hot, add 1/2 cup of popping corn. Keep pan moving constantly. When corn stops popping, remove from heat. Place popped corn in oven to keep warm. Repeat until all corn has been popped. Set aside.

In a medium saucepan with a candy thermometer inserted, combine butter, sugar, and corn syrup. Stir well and bring to boiling over medium heat. Stir in condensed milk; simmer, stirring constantly, until thermometer reads 238 degrees F (114 degrees C). Stir in vanilla.

Pour caramel over popped corn and stir to coat. Butter hands lightly; shape popcorn into balls about 3 1/2 inches in diameter. Makes 15 servings.

204. RASPBERRY TRUFFLE FUDGE

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1-1/2 teaspoons vanilla extract
salt to taste

1/4 cup heavy cream
1/4 cup raspberry flavored liqueur
2 cups semi-sweet chocolate chips

Spray a 9x9 inch pan with non-stick cooking spray, and line with wax paper.

In a microwave-safe bowl, combine 3 cups chocolate chips and sweetened condensed milk. Heat in microwave until chocolate melts, stirring occasionally. Be careful not to let it scorch. Stir in the vanilla and salt. Spread into pan, and cool to room temperature. In a microwave-safe bowl, combine cream, liqueur, and 2 cups chocolate chips. Heat in microwave until the chocolate melts; stir until smooth. Cool to lukewarm, then pour over the fudge layer. Refrigerate until both layers are completely set, about 1 hour. Cut into 1 inch pieces.

205. REINDEER MUNCHIES

This is a sweet and easy recipe the kids can help make. Santa and Rudolph will gobble it up.

Snack Mix Ingredients:

5 cups sweetened corn & oat honeycomb-shaped cereal or cereal squares

2 cups thin pretzel sticks, broken in half

1/2 cup butter

1/2 cup creamy peanut butter

1 (11.5-ounce) package (1-1/2 cups) real milk chocolate chips

1 cup powdered sugar

1 cup red and green candy-coated milk chocolate candies

Storage Ingredients:

2 (1-gallon size) resealable plastic food bags

Combine cereal and pretzels in 4-quart bowl; set aside. Place butter, peanut butter and chocolate chips in medium microwave-safe bowl. Microwave on HIGH for 45 seconds; stir. Continue microwaving until butter and chocolate are melted (15 to 45 seconds). Stir until smooth.

Immediately pour chocolate mixture over cereal in bowl; stir until well coated. Spread mixture evenly into single layer on two waxed paper-lined baking sheets.

Refrigerate 20 minutes to set.

Break into bite-sized pieces; place half of mixture in each plastic food bag. Pour 1/2 cup powdered sugar into each bag; seal bags. Shake bags until mixture is well coated. Place 1/2 cup candies in each bag. Seal bags; gently shake bags to distribute candies. Store mixture in sealed bags or airtight container in refrigerator up to 4

weeks.

Makes 10 cups.

TIP: Add more powdered sugar after storage, if needed.

TIP: For longer storage, freeze in airtight container or resealable plastic freezer bags up to 2 months.

206. ROCKY ROAD CANDY

"It couldn't be easier to make this treat. Just melt chocolate chips and stir in peanuts and marshmallows."

Yields 24 piece

1 (12 ounce) package semisweet chocolate chips

1/8 cup butter

1 (14 ounce) can sweetened condensed milk

2 1/2 cups dry-roasted peanuts

1 (16 ounce) package miniature marshmallows

Line a 9 x 13 inch pan with wax paper.

In a microwave-safe bowl, microwave chocolate and butter until melted. Stir occasionally until chocolate is smooth. Stir in condensed milk. Combine peanuts and marshmallows; stir into chocolate mixture. Pour into prepared pan and chill until firm. Cut into squares.

207. RUM-RAISIN FUDGE

1 cup raisins
1/2 cup dark rum
2-1/2 cups granulated sugar
1/2 cup butter
1 cup evaporated milk
1 7 oz jar marshmallow creme
2 cups semi-sweet chocolate chips
1/2 cup chopped pecans
1 tsp Rum extract

In a small bowl, combine raisins and rum. Marinate overnight. In a large, heavy saucepan, combine sugar, butter, and milk. Cook over medium heat, stirring constantly until mixture reaches soft ball stage (238 degrees on a candy thermometer, about 5 minutes). Remove from heat. Stir in marshmallow creme, chocolate chips, pecans, extract, and raisin mixture. Spread mixture into a lightly greased 10x8x2-inch baking pan. Cool and cut into squares.

208. SPICED PUMPKIN FUDGE

3/4 cup butter
3 cups sugar
2/3 cup evaporated milk
1/2 cup canned pumpkin
1 tsp. pumpkin pie spice

2 cups butterscotch baking chips
7 oz. jar marshmallow cream
1 cup chopped toasted almonds or desired nuts
1 tsp. vanilla

In a heavy saucepan, combine first 5 ingredients; bring to boil over medium heat, stirring constantly. Continue boiling until mixture reaches 234 Degrees on candy thermometer.

Remove from heat; stir in butter scotch chips and marshmallow cream until melted and smooth. Stir in nuts and vanilla. Pour into buttered 9x13 or larger pan. cool completely, cut into squares.

209. STICKS & STONES CANDY BARK

Easy & quick to make and just delicious. Great for parties!!

1 (11 ounce) package butterscotch flavored morsels, divided
1-1/2 cups semi-sweet chocolate morsels
1/2 cup creamy peanut butter
2 cups thin pretzel sticks
2 cups dry roasted peanuts
1 (10 ounce) package semi-sweet chocolate-covered raisins

Butter a 9x13 inch glass baking dish.

Microwave 1-1/3 cups butterscotch morsels, semi-sweet morsels and peanut butter in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. ADD pretzels, peanuts and chocolate covered raisins; stir well to coat. Spread into prepared baking dish.

Place remaining butterscotch morsels in small, heavy-duty plastic bag. Microwave on MEDIUM-HIGH (70 percent) power for 30 seconds; knead bag to mix. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over candy.

Refrigerate for 1 hour or until firm. Break into bite-size pieces.

Makes 36 servings

210. SUPER LIQUEUR BALLS

These are an adults-only candy!

2 cups finely crushed vanilla wafers

1 cup confectioners' sugar

1/4 cup almond paste

2-1/2 tablespoons Kahlúa

2-1/2 tablespoons Grand Marnier

2-1/2 tablespoons Baileys Irish Cream

2 tablespoons white corn syrup

10 to 12 ounces semisweet chocolate

2 cups finely crushed toasted almonds

In a bowl mix wafers, sugar, almond paste, liqueurs and syrup, making sure that the paste is well blended.

Press mix into pie plate, and refrigerate until firm enough to form balls, about 20 minutes.

Melt chocolate in double boiler over simmering water.

Roll mix into small balls, stick with a wooden pick, then dip into melted chocolate coating evenly.

Roll gently in toasted almonds then place on large trays to harden.

Store in airtight containers in the refrigerator. Serve at room temperature.

211. WALNUT-RUM CRUNCH

1-1/2 cups granulated sugar

1/2 cup packed dark brown sugar

1 cup dark rum

2 cups walnut halves

Line large baking sheet with aluminum foil.

Combine granulated sugar, brown sugar and rum in medium size heavy saucepan. Bring to boiling over medium-high heat. Continue cooking until temperature registers 275 degrees F on a candy thermometer, 15 to 25 minutes (soft crack state - mixture forms pliable strands when drizzled from a metal spoon into a bowl of

cold water).

Stir in walnuts. Quickly pour out onto prepared baking sheet, spreading out with metal spatula as you pour. Let cool completely.

Break into 2-inch pieces. Store in airtight container in cool, dry place for up to 2 months.

212. WHITE CHRISTMAS FUDGE

Makes 36 squares

2-1/2 cups confectioners' sugar

2/3 cup milk

1/4 cup butter or margarine

12 ounces white chocolate, coarsely chopped

1/2 teaspoon almond extract (optional)

3/4 cup dried cherries, cranberries, or apricots, coarsely chopped

3/4 cup toasted almond slices

Line an 8-inch square pan with foil; grease foil.

Mix confectioners' sugar and milk in a heavy 3-quart saucepan. Over medium heat, add butter and, stirring constantly, bring to boil. Without stirring, boil constantly for 5 minutes.

Over low heat, add chocolate and almond extract. Stir, then whisk until chocolate melts and mixture is smooth.

Stir in dried cherries and toasted almonds. Pour mixture into prepared pan.

Refrigerate 2 hours until firm. Invert pan, peel off foil and cut into 1-inch squares. Garnish as desired.

TIPS:

Look for dried cherries in the bulk foods or produce section of your supermarket.

To toast almonds, spread in a single layer on baking pan. Bake at 350 degrees F for 5 to 10 minutes, shaking pan occasionally, until they begin to brown.

213. WHITE CHRISTMAS JEWEL FUDGE

3 (6 ounce) packages premium white chocolate

1 (14 ounce) can sweetened condensed milk

1 1/2 teaspoons vanilla extract

1/8 teaspoon salt

1/2 cup chopped green candied cherries

1/2 cup chopped red candied cherries

Over low heat, melt chocolate with sweetened condensed milk, vanilla extract and salt. Remove from heat; stir in cherries. Spread into foil-lined 8- or 9-inch square pan. Chill for two hours or until firm.

Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.

Rum Raisin White Fudge

Omit vanilla extract and cherries. Add 1 1/2 teaspoons white vinegar, 1 teaspoon rum flavoring and 3/4 cup raisins. Proceed as above.

Toasted Nutty White Fudge

Omit cherries. Add 1 cup chopped toasted nuts. Proceed as above.

214. WORLD'S BEST CHOCOLATE EASTER EGGS

NOTE: These delicious cream filled eggs taste just like a very famous store bought ones. They are easy to make and kids and adults love them.

1 cup soft butter

2 teaspoons salt

4 teaspoons vanilla extract

1 can Eagle Brand sweetened condensed milk

10 cups confectioners' sugar

1 teaspoon yellow food coloring

1 pound semisweet chocolate

Beat butter, salt and vanilla extract until fluffy. Add milk; beat in sugar. Blend until stiff. Dust with brown sugar. Knead until smooth.

Set aside more then 2/3 of mixture. To the remaining mixture add yellow food coloring. Blend in well. Divide

yellow and white into 16 or 24 pieces. Shape yellow into ball, mould white around yellow to form an egg shape. Dry at room temperature on paper towels for 24 hours. Melt chocolate in double boiler or in microwave until smooth. Dip eggs in chocolate. (paraffin wax may be added and melted with chocolate to prevent chocolate from melting in your hands). Once dipped cool at room temperature. Refrigerate after cool.

When sliced these eggs will have a white cream filling with a yellow filling that appears to be the yolk. They look nice sitting in an Easter basket!! Servings: 4

CHICKEN, GOOSE AND DUCK:

215. CRANBERRY GLAZED GAME HENS

Game hens stuffed with a fruited-rice stuffing, then glazed with a cranberry chutney make for a lovely presentation at your next dinner party.

1 (6-ounce) package long-grain white and wild rice, prepared according to package directions

1 (8.5-ounce) jar CROSSE & BLACKWELL Apple Curry Chutney, divided

1/2 cup chopped tart green apples

1/4 cup coarsely chopped almonds

1/4 cup currants or raisins
1/4 teaspoon poultry seasoning
1/4 teaspoon ground ginger
4 game hens (about 1-1/4 pound each)
1/4 cup orange juice
3 tablespoons butter or margarine, melted

Preheat oven to 375° F.

Combine rice, 1/2 cup chutney, apple, nuts, currants, ginger and poultry seasoning in medium bowl. Spoon about 1 cup stuffing into cavity of each hen. Tie legs together with string; place in 13 x 9-inch baking pan. Bake for 30 minutes.

Combine remaining chutney, orange juice and butter in small bowl; brush over hens.

Bake, brushing with glaze every 10 minutes, for 40 to 50 minutes or until hens are very well browned and no longer pink near breastbone.

Makes 4 servings.

216. ELEGANT ROCK CORNISH GAME HENS

6 to 8 Rock Cornish Hens

Salt and pepper

Season hens inside and out with salt and pepper.

Stuffing:

2 tablespoons butter

1 onion, chopped
2 cups sliced celery
2 teaspoons fine herbs
6 cups cooked brown rice
1/4 cup chopped almonds
1/3 cup Amaretto or Apricot Flavored Brandy
1/2 cup golden raisins

Glaze:

1/4 cup melted butter
1/2 cup Amaretto or Apricot Flavored Brandy

Sauce:

1/4 cup flour
2 cups orange juice
Strips of orange peel

Heat butter in saucepan and sauté onion until golden brown. Add fine herbs and celery and sauté for 5 minutes. Stir in brown rice, almonds, raisins and Amaretto or Apricot Flavored Brandy. Stuff hens. Sew or skewer openings.

Preheat oven to 350 degrees F. Bake for 1 1/2 to 2 hours until hens are tender, basting occasionally with glaze. Place hens on warm platter and place roasting pan on top of stove over low heat. Gradually stir flour and orange juice into pan juices. Season to taste with salt and pepper. Spoon over hens and garnish with orange peel and watercress.

217. ORANGE BRANDY CHICKEN

2 tablespoons butter

4 boneless chicken breast halves

1 teaspoon minced fresh rosemary or 1/2 teaspoon dried

Salt and freshly ground black pepper to taste

1/3 cup frozen orange juice concentrate, thawed

1/3 cup chicken broth

2 tablespoons brandy

Orange slices (optional)

Melt butter in a large skillet over medium-high heat. Season chicken with rosemary, salt and pepper. Add chicken to skillet and sauté until brown, about 3 minutes per side.

Add orange juice concentrate, chicken broth and brandy; simmer until chicken is just cooked through, about 5 minutes.

Transfer chicken to plate; keep warm.

Reduce pan juices until thickened to sauce consistency, stirring occasionally, about 5 minutes. Spoon sauce over chicken. Garnish with orange slices, if desired, and serve. Serves 4.

218. ORANGE SAUCE FOR GAME HENS

So simple and melts in your mouth! This is especially good with duck. I got this recipe from my Colorado

Cache Cookbook. Prep and cook time is approximate.

1 cup sugar

1/2 cup butter

1/2 cup frozen orange juice concentrate

1 (11.00 ounces) can mandarin oranges, drained

1/2 cup lemon juice

1 orange, rind of, grated

1 tablespoon Galliano or Neapolitan liqueur

Bring sugar, butter and orange juice concentrate to a boil.

Add other ingredients. Heat and serve.

219. ROAST CHICKEN WITH CHERRY SAUCE

1 (5 to 6-pound) whole roasting chicken

1 tablespoon olive or vegetable oil

1/2 teaspoon garlic powder

1/2 teaspoon dried tarragon, crushed

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 of a medium lemon, sliced

1 sprig parsley

3 tablespoons brown sugar, packed

4 teaspoons cornstarch

2 cups frozen tart red cherries

3/4 cup apple juice

1 tablespoon lemon juice

2 tablespoons brandy

Rinse chicken; pat dry with paper towels. Brush with oil. In a small bowl, combine garlic powder, tarragon, salt, and pepper. Sprinkle over chicken; rub in with your fingertips. Place lemon slices and parsley in body cavity. Tuck the drumsticks under the band of skin that crosses the tail. If there is no band, tie drumsticks to the tail. Twist the wing tips under the chicken.

Place stuffed chicken, breast side up, on a rack in a shallow roasting pan. Insert a meat thermometer into the center of an inside thigh muscle. The bulb should not touch the bone. Roast, uncovered, in a 325°F (160°C) oven for 1 3/4 to 2 1/2 hours or until meat thermometer registers 180° to 185°F (80° to 85°C). At this time, chicken is no longer pink and the drumsticks move easily in their sockets. When two-thirds done, cut band of skin or string between drumsticks so thighs will cook evenly. Remove from oven; cover with foil. Let stand for 10 to 20 minutes before carving.

Meanwhile, for sauce, in a medium saucepan stir together the brown sugar and cornstarch. Stir in the cherries, apple juice and lemon juice. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Stir in brandy. Heat through. Serve sauce with chicken.

Makes 10 servings.

220. ROAST DUCKLING WITH ORANGE SAUCE

Classic French canard a la'orange takes advantage of the delightful flavor compatibility of duck and citrus fruit. The caramel-colored sauce, scented with orange peel, is a rich complement to the dark, dense, full-flavored meat.

3 oranges

6-1/2 cups water

1 (4 1/2 to 5-pounds) duckling

Salt

1 onion, chopped

1 carrot, chopped

1 dry bay leaf

2 teaspoons instant chicken bouillon or base

1/4 cup red wine vinegar

3 tablespoons sugar

1/2 cup port of Madeira

2 tablespoons cornstarch blended with 1/4 cup cold water

2 tablespoons orange-flavored liqueur

Freshly ground pepper to taste

1 tablespoon butter or margarine

Pare off thin outer layer of peel (colored part only) from oranges with a vegetable peeler, then cut peel into slivers about 1/16-inch wide and 1-inch long. In a small pan, bring 3 cups of the water to a boil; add slivered orange peel, cover, and simmer for 15 minutes. Drain peel and set aside.

Cut all remaining peel and white membrane from

oranges. Cut between segments; lift segments free, cover, and refrigerate.

Remove duckling neck and giblets; reserve neck for other uses and set giblets aside. Pull off and discard lumps of fat from duckling; then rinse duckling inside and out and pat dry. Sprinkle inside and out with 1 1/2 teaspoons salt. Sprinkle a third of the drained orange peel inside duckling. Tie legs and tail together. Place duckling breast down; with a long metal skewer, fasten neck skin to back, closing cavity securely. Tuck wingtips behind body. Prick skin all over at 1/2-inch intervals. Place duckling, breast down, on a rack in a shallow baking pan.

Roast duckling in a 375°F (190°C) oven for 30 minutes. Siphon or spoon out fat from pan; add 1/2 cup of the water, onion and carrot to pan. Turn duckling breast up and continue to roast until legs move freely, about 1 1/2 more hours. Transfer duckling to a serving dish and keep warm. Reserve pan drippings.

While duckling is roasting, combine giblets, 1/2 teaspoon salt, bay leaf and remaining 3 cups water in a small pan. Bring to a boil; then reduce heat, cover and simmer until giblets are tender when pierced, about 1 1/2 hours. Remove giblets and bay leaf; boil broth, uncovered, over high heat until reduced to 2 cups.

Remove from heat and add bouillon. In another small pan, combine vinegar and sugar. Simmer over medium-low heat until liquid turns a caramel color; then pour vinegar mixture into prepared duckling broth.

Skim and discard fat from roasting pan. Place pan over high heat and add port, stirring to scrape browned bits

free. Pour port mixture through a fine wire strainer set over a bowl; discard vegetables. Add strained port mixture to duckling broth and bring to a boil. Stir in cornstarch mixture. Cook, stirring constantly, until sauce is thick and smooth. Stir in remaining orange peel and liqueur, then season sauce to taste with salt and pepper and blend in butter until melted. Pour sauce into a small serving dish.

Garnish duckling with orange segments. Offer sauce to spoon over individual servings. Makes 4 servings.

221. ROAST GOOSE WITH PORT GRAVY

**1 (12 pound) fresh goose
3 onions
2 stalks celery
4 slices French bread
2 carrots
1 cup boiling water
1 cup dry white wine
1/4 cup tawny port wine
1/3 cup all-purpose flour
3 cups chicken broth
salt to taste
ground black pepper to taste**

Discard loose fat from goose. With a cleaver or heavy knife cut goose neck into 2 inch pieces, and reserve. Rinse goose inside and out, and pat dry. Pierce skin of

goose all over with a fork to allow fat to drain and help skin to become crisp. Season goose with salt and pepper. Loosely pack neck cavity with enough bread to fill out cavity. Fold neck skin under body and fasten with a small skewer. Quarter 1 onion and all the celery. Fill body cavity with quartered onion and celery. Tie legs together loosely with kitchen string, or insert legs through slit in lower skin flap. Transfer goose, breast side up, to a rack set in a deep, flame-proof, roasting pan.

Cut remaining 2 onions and carrots into 2 inch pieces. Scatter onion and carrot pieces, neck pieces, and giblets in roasting pan. Roast goose at 425 degrees C (220 degrees) in the middle of the oven for 30 minutes. Reduce temperature to 325 degrees F (165 degrees C). Carefully pour boiling water over goose; juices may splatter. Continue roasting goose, skimming off fat and basting with pan juices using a metal bulb baster every 20 minutes. Cook for 2 to 2 1/2 hours more, or until a meat thermometer inserted in fleshy part of thigh registers 175 degrees F (80 degrees C). When done, the juices should run clear when thigh is pierced with a skewer.

Transfer goose to a heated platter. Remove skewer and discard string. Keep goose warm, loosely covered with foil, until ready to serve. With a slotted spoon discard vegetables, neck pieces, and giblets from pan. Spoon off fat from pan juices, and reserve. On top of stove, deglaze pan with white wine and port over moderately high heat; scrape up brown bits. Add chicken broth, and boil mixture until reduced by about half. In a 3-

quart heavy saucepan, whisk together 1/4 cup reserved fat and flour; cook roux over moderately low heat, whisking to prevent lumps. Whisk chicken broth mixture into the roux. Bring gravy to a boil, whisking constantly. Turn down heat. Simmer gravy, whisking frequently, for 5 minutes or until thickened. Season gravy with salt and pepper. Transfer gravy to a heated sauce boat.

222. ROAST GOOSE WITH STUFFING

Stuffing:

10 (1 inch thick) slices French bread, cut into cubes

1 cup dried currants

4 apples - peeled, cored and sliced

1 tablespoon dried thyme

4 tablespoons butter, melted

1 tablespoon vegetable oil

1 (10 pound) goose

1 onion, chopped

1 carrot, chopped

1 stalk celery, chopped

1 clove garlic, minced

1 bay leaf

3 whole cloves

1 sprig fresh thyme

1 sprig fresh marjoram

1/4 cup white wine

1 teaspoon tomato paste
1 (10.5 ounce) can condensed chicken broth
1 tablespoon cornstarch
1/4 cup water
salt to taste
ground black pepper to taste

Make stuffing by combining bread, currants, apples, crumbled thyme, salt, pepper, and melted butter or margarine.

Wash goose inside and out. Pat dry. Stuff, truss, and tie goose. Prick bird all over with fork.

Heat oil in roasting pan on top of stove. Brown goose lightly on all sides, then drain off pan drippings. Set goose breast side up in roasting pan. Add a little water, cover, and roast at 375 degrees F (190 degrees C) for one hour.

Combine chopped onion, carrot, celery, garlic, bay leaf, cloves, fresh thyme and marjoram. Discard fat from roasting pan. Add vegetable mixture to the pan.

Continue roasting uncovered for 20 to 25 minutes per pound, draining off fat at intervals. Add more water as required. Transfer cooked goose to platter, and keep warm by covering loosely with foil.

Skim off remaining fat in pan, and heat drippings and vegetables on top of stove until mixture is reduced.

Then stir in white wine, tomato paste, and chicken broth. Simmer for 10 to 15 minutes, then strain gravy. If necessary, add a little cornstarch mixed with water to thicken gravy.

223. ROAST GOOSE WITH WILD RICE STUFFING

1 (12 pound) fresh goose

salt to taste

4 cups wild rice, cooked

2/3 cup chopped toasted hazelnuts

2 Granny Smith apples - peeled, cored and chopped

1/2 cup chopped onion

2 teaspoons ground savory

3 tablespoons chopped fresh parsley

freshly ground black pepper

1 1/2 tablespoons all-purpose flour

4 cups water

Mix together the cooked rice, nuts, apples, onion, and herbs. Season to taste with salt and pepper.

Remove the neck, heart, and gizzard from the goose.

Wash the bird inside and out. Pat dry. Fill the cavity of the goose with the stuffing, skewer closed, and lace string around the skewers. Truss the bird.

Roast in a preheated 325 degree F (165 degree C) oven, breast side down, for 1 1/2 hours. Draw off the fat as it accumulates. Turn, and roast another 1 1/2 hours.

When done, the juices should run clear when the bird is pricked where the thigh attaches to the body. Remove trussing strings and skewers before carving.

While the goose is roasting, place the neck, heart, and gizzard in a saucepan with water. Let simmer gently,

partially covered, for several hours, until reduced to slightly less than 2 cups. Season the broth to taste with salt.

Pour off all but 1 tablespoon of the fat from the roasting pan. Sprinkle a little flour over the bottom, 1 to 2 tablespoons, depending on how thick you like your gravy. Set the pan over low heat. Stir for 2 minutes, scraping up all the browned bits. Add the reserved goose broth to the pan, and whisk until smooth. Taste and season with salt and pepper. Serve in a gravy boat alongside the bird.

224. ROAST ORANGE-HONEY GLAZED GOOSE

1 fresh or completely thawed goose

1 cup orange juice

1/4 cup honey

Dried fruit or fruit and wild rice stuffing*

***Or completely stuff the goose with dried fruit including apricots, raisins prunes, etc or make any other rice and fruit stuffing.**

Puncture many holes in the skin of the goose.

Preheat oven to 375 degrees F.

Place unstuffed goose in roasting pan with large area for catching grease. Roast approximately 45 minutes to

an hour until slightly brown. Watch carefully This is only the first step in cooking so you don't want it to burn. You can optionally turn the goose over to brown both sides. Remove the goose from the oven. Allow the goose to cool so it can be handled comfortably. Drain the pan.

Mix orange juice and honey.

Pat down the goose with paper towels to remove the grease. Pat both inside and outside. Stuff the goose. Baste with the orange juice-honey sauce. Preheat oven to 325 degrees F or slightly cooler. Place goose on a roasting pan in the oven. Bake goose using the rule of about 25 minutes per pound, but subtract 45 minutes because of the cooking done in the first step. Rebaste goose while cooking every half hour. It is not necessary to turn the goose over in this step. When done, drumsticks should separate fairly easily from the goose. Use same rules for doneness as other poultry.

COOKIES:

225. ALMOND SHORTBREAD COOKIES

**2-1/4 cups flour, sifted
3/4 cup confectioners' sugar, sifted
1/4 tsp. salt
1 cup butter
1 tsp. almond extract**

1 cup blanched almonds, ground finely

Sift together flour, confectioners' sugar, and salt. Cream butter. Blend in the dry ingredients; mix thoroughly. Stir in almond extract and ground or finely chopped blanched almonds. If desired, chill for easier handling. Shape dough into balls, using rounded teaspoonful for each. Place on ungreased baking sheets; flatten into circles about 1/2 inch thick. Flute edges to form scallops.

Bake at 325* for 20 to 25 minutes until light golden brown. Remove from baking sheets immediately; cool.

226. ANGEL COOKIES

**1 cup butter
1 cup Crisco
1 cup white sugar
1 cup packed brown sugar
2 tsp. salt
2 eggs
2 tsp. vanilla extract
4-1/2 cups all-purpose flour
2 tsp. baking soda
2 tsp. cream of tartar
1 cup chopped walnuts**

Cream butter, Crisco and sugars together. Add eggs one at a time and mix thoroughly. Add vanilla and dry

ingredients, stir in chopped nuts. Chill dough until easy to work with.

Shape into balls and roll in sugar. Bake at 350* for about 20 minutes

227. ANGEL DROPS

2 egg whites

2/3 cups granulated sugar

1/2 tsp. vanilla

1 cup chocolate chips

1/2 cup chopped pecans (optional)

Preheat oven to 350*.

Beat egg whites to stiff consistency. Add sugar slowly and continue beating. Fold in vanilla, chocolate chips and pecans. Place by teaspoonfuls on a non-stick cookie sheet, or one sprayed with non-stick coating. They do not spread out so place them close together. Place in the oven. Turn the oven off. Leave overnight or for at least 6 hours without opening the door.

228. BAKLAVA

1 (16 ounce) package Phyllo dough

1 pound chopped nuts(Walnuts or Pistachios) are good

1 cup butter

1 teaspoon ground cinnamon
1 cup water
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup honey

Preheat oven to 350 degrees F(175 degrees C). Butter the bottoms and sides of a 9x13 inch pan.

Chop nuts and toss with cinnamon. Set aside. Unroll Phyllo dough. Cut whole stack in half to fit pan. Cover Phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered.

Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.

Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.

Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey.

Simmer for about 20 minutes.

Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

1 pound red candied cherries, chopped
1 pound candied pineapple, chopped
1 pound pecan halves, chopped
1 (14 oz.) pkg. golden raisins
3 cups flour, divided
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1/2 cup butter, softened
1/2 cup brown sugar
4 eggs
1/2 cup bourbon
3 tbl. milk

Combine cherries, pineapple, pecans, raisins and 1/2 cup flour; toss well to coat. Combine remaining flour, soda, and spices.

Cream the butter; gradually add the sugar, beating until light and fluffy. Add the eggs and beat well. Add the dry ingredients, bourbon and milk; mix well. Stir in fruit mixture.

Drop by spoonfuls onto lightly greased cookie sheets. Bake at 300* for 20 minutes.

230. CHEERY CHERRY CHRISTMAS COOKIES

These are a great, buttery Christmas cookie. You can

freeze the cookie dough for up to 2 months.

1 cup butter, softened (no substitutions)

1 cup icing sugar (confectioners)

1 egg

1 teaspoon vanilla

2-1/2 cups flour

2 cups red and green candied cherries, halved

1 cup pecans, coarsely chopped

In a mixing bowl, cream the butter and sugar. Add the egg and vanilla; beat until fluffy. Add the flour; mix well.

Stir in cherries and pecans. Chill the dough for 1 hour. Shape the dough into three 10-in rolls; wrap in plastic wrap, and place in a zip-lock freezer bag. Freeze up to 2 months.

TO BAKE COOKIES: Remove the rolls from the freezer.

Cut rolls into 1/8-inch slices. Place the cookies 1-inch apart on ungreased baking sheets.

Bake at 325 degrees for 10-12 mins, or until the edges are golden brown (don't overbake). Remove to wire racks; cool.

231. CHEESECAKE BROWNIES

1 (21.5 ounce) package brownie mix

1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1 tablespoon cornstarch
1 (14 ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract
1 (16 ounce) container prepared chocolate frosting

Preheat oven 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Prepare brownie mix according to the directions on the package. Spread into prepared baking pan.

In a medium bowl, beat cream cheese, butter and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth. Pour cream cheese mixture evenly over brownie batter. Bake in preheated oven for 45 minutes, or until top is lightly browned. Allow to cool, spread with frosting, and cut into bars. Store covered in refrigerator, or freeze in a single layer for up to 2 weeks.

232. CHEWY NOELS

These bar cookies make fabulous holiday gifts. Serve them on Christmas Eve with hot buttered rum. If you desire a cake textured cookie, use an 8x8 inch square pan. Pecans can be substituted for walnuts.

Yields 1-1/2 dozen.

2 tablespoons butter
1 cup packed brown sugar
5 tablespoons all-purpose flour
1/8 teaspoon baking soda
2 eggs, beaten
1 teaspoon vanilla extract
1 cup chopped walnuts
1/4 cup confectioners' sugar for dusting

Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a 7x11 inch baking dish, and tilt the pan to coat all of the sides; set aside.

In a medium bowl, stir together the brown sugar, flour, and baking soda. Mix in the eggs and vanilla until smooth, then stir in the walnuts. Pour over the melted butter.

Bake in the preheated oven for 20 minutes, or until the edges begin to brown. Cool, then cut into squares, and dust with confectioners sugar.

233. CHOCOLATE CHIP COOKIE BRITTLE

A cross between cookies and brittle, this adds variety to your holiday cookie repertoire.

Yields 50 pieces.

1 cup butter or margarine
1 cup granulated sugar
1-1/2 teaspoons vanilla extract

1 teaspoon salt
2 cups all-purpose flour
2 cups semi-sweet chocolate morsels
1 cup chopped nuts

Preheat oven to 375 degrees F.

Beat butter, sugar, vanilla extract and salt in large mixer bowl. Gradually beat in flour. Stir in 1 1/2 cups morsels and nuts. Press into ungreased 15 x 10-inch jelly-roll pan.

Bake for 20 to 25 minutes or until golden brown and set. Cool until just slightly warm.

Microwave remaining morsels in small, heavy-duty plastic bag on High (100 percent) power for 30 to 45 seconds; knead. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cookie. Allow chocolate to cool and set; break cookies into irregular pieces

234. CHOCOLATE COOKIE MIX IN A JAR

This is a great Holiday gift. Everybody loves to bake, yet no one has the time. It is a thoughtful gift for the busy person in your life. And by the way, the cookies are delicious!

1-3/4 cups all-purpose flour
1 teaspoon baking powder

1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup dark brown sugar
1/2 cup white sugar
1/4 cup cocoa
1/2 cup chopped pecans
1 cup semi-sweet chocolate chips

Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.

In a 1 quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.

Attach a tag with the following instructions: Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees F (175 degrees C) 2. Empty cookie mix into large bowl. Thoroughly blend mixture with hands. Mix in 3/4 cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.

Makes 36 servings

235. CHOCOLATE SHORTBREAD I

1-1/4 cups all-purpose flour
1/2 cup cornstarch

10 tablespoons butter, softened
1/4 cup confectioners' sugar
2 tablespoons white sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1 cup mini semi-sweet chocolate chips

Preheat oven to 325 degrees F (165 degrees C).
Sift together flour and cornstarch; set aside. Cream
butter until smooth, then add white sugar,
confectioner's sugar, vanilla, and salt; beat until fluffy.
Slowly add flour mixture to butter mixture, beating on
low until dough forms.
On a floured surface, knead in 1/2 cup chocolate chips.
Shape dough into two equal parts, pat each into a 6 inch
round, and transfer to baking sheet. Cut into wedges.
Bake 25 minutes. Remove immediately to cool on wire
rack. Melt remaining chips and drizzle over wedges.
Makes 16 servings

236. CHOCOLATE SHORTBREAD II

8 ounces butter (2 stick
s), softened
1/2 cup powdered sugar
2 cups all-purpose flour
1/2 teaspoon baking powder
2 ounces unsweetened chocolate, melted

1/2 teaspoon vanilla extract

Combine all ingredients; knead with hands to combine. Press into lightly buttered pans (or roll out to about 1/2-inch on a floured board and cut into shapes). Bake at 325° for about 20 minutes.

Cut into wedges while warm or break apart.

237. CHRISTMAS CHERRY BELLS

3 cups all-purpose flour

1/2 tsp. baking soda

1/2 tsp. salt

1 tsp. ground ginger

1/2 tsp. instant coffee granules

1 cup butter

1 1/4 cups packed brown sugar

1/4 cup dark corn syrup

1 egg, beaten

1 tbl. cream

Filling:

1/3 cup packed brown sugar

1 tbl. butter

3 tbl. cherry juice

1 1/2 cups chopped walnuts

60 maraschino cherries, halved

Sift together flour, baking soda, salt, ginger and instant

coffee. Put aside. Cream the butter. Add the brown sugar. Cream well. Blend in dark corn syrup, egg, and cream. Add dry ingredients and mix well.

Roll out dough, 1/3 at a time on a floured board to 1/8 inch thickness. Cut cookies into 2-1/2 inch rounds. Place on ungreased cookie sheet.

To Make Filling: Combine brown sugar, butter and cherry juice. Stir in finely chopped nuts. Place 1/2 teaspoon filling in center of each round. Shape into a bell by folding sides of dough to meet over the filling using spatula to fold over sides. Make top of bell narrower than at the clapper end. Place 1/2 of a maraschino cherry (cut side down) at open end of each bell for clapper. Bake at 350 degrees for 12-15 minutes.

238. CHRISTMAS SAND TARTS

**1/2 cup butter
1 cup sugar
1 egg, beaten
1-3/4 cups sifted flour
2 teaspoons baking powder
1 egg white, unbeaten
1 tablespoon sugar
1/4 teaspoon cinnamon**

Cream butter and sugar and stir in well beaten egg. Sift flour and baking powder together, blend with first

ingredients to make a soft dough. Set in refrigerator to chill. When cold, place on well floured board (or use powdered sugar), roll out 1/8-inch thick. Knead in more flour if needed. Shape with cutters. Brush with egg white and sprinkle with cinnamon sugar mixture. Bake on a lightly greased baking sheet at 275 degrees about 20 minutes or until lightly browned.

Makes about 30 cookies.

239. CHRISTMAS SHORTBREAD

8 ounces butter (2 sticks), softened

1/2 cup powdered sugar

2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon vanilla extract

Combine all ingredients; knead with hands to combine. Press into ungreased pans (or roll out to about 1/2-inch on a floured board and cut into shapes). Bake at 325° for about 20 minutes, or until lightly browned. Cut into wedges while warm or break apart.

240. COCOA RUM BALLS

This delicious smooth confection is an impressive dessert for the holidays. A half cup of orange juice plus

one teaspoon of freshly grated orange peel can be substituted for the rum in this recipe.

Yields 4 dozen.

1 (12 ounce) package vanilla wafers, crushed

1-1/2 cups chopped nuts

3/4 cup confectioners' sugar

1/4 cup cocoa

1/2 cup light rum

3 tablespoons light corn syrup

1/8 cup confectioners' sugar

In a large bowl, combine vanilla wafer crumbs, chopped nuts, 3/4 cup confectioners' sugar, and cocoa. Mix in rum and corn syrup. Shape dough into 1 inch balls; roll in confectioners' sugar.

Store rum balls in an airtight container for 2 to 3 days to develop flavor. Roll them again in confectioners' sugar before serving.

Makes 24 servings

241. COCONUT RUM BALLS

These are incredibly sweet and wonderfully crunchy. Make them ahead. They taste even better after a few days.

Yields 4 to 5 servings.

1 (12 ounce) package vanilla wafers, crushed

1-1/3 cups flaked coconut
1 cup finely chopped walnuts
1 (14 ounce) can sweetened condensed milk
1/4 cup rum
1/8 cup confectioners' sugar

In a large bowl, combine crumbs, coconut, & nuts. Add sweetened condensed milk & rum; mix well. Chill 4 hours.

Shape into 1- inch balls. Roll in sugar. Store in covered container in refrigerator 24 hours before serving.

242. COLORED SNOWBALLS

1 cup (2 sticks) butter, softened (NO substitutions)
1/2 cup confectioners' sugar
2 teaspoons almond extract
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup chopped pecans (optional)
Colored sugar (red, green, blue, yellow, pink, etc.)

Preheat oven to 400 degrees F.

Mix butter, confectioners' sugar and almond extract in bowl. Mix until light. Add flour and salt. Mix well. Chill the dough until you are ready to bake or bake immediately.

When ready to bake, roll dough into small balls, then

roll in colored sugar. Place on ungreased cookie sheet and bake for about 10 to 12 minutes. Yields about 4 dozen.

243. COOKIE TURKEYS

For each turkey you will need:

1-1/2 Fudge Stripe cookies

1 vanilla cream drop

Vanilla icing with writing tip attached

1 piece of candy corn

For each turkey - Lay 1 cookie flat, stripes up. Using 2 strips of icing as glue, attach 1/2 another cookie, stripes facing toward you, about 3/4 of the way to the back of the hole in the cookie (or wherever is visually best in your opinion.) The 1/2 cookie should be upright like a fan - this is the fanned out tail of the "turkey." Again using a blob of icing as the glue, attach 1 cream drop (flat side down) over the hole in the cookie. This will be the head. Put a small amount of icing near the center of the front of the cream drop and attach 1 piece candy corn pointing out. This is the nose. Use the icing to put 2 small dots over the nose for the eyes. You can also add smaller dots of dark chocolate icing on the eyes to make them look more detailed.

244. CRANBERRY CHEESECAKE BARS

2 cups all-purpose flour
1-1/2 cups quick-cooking oat
1/4 cup packed brown sugar
1 cup butter or margarine, softened
1 (12.00 ounces) package white chocolate chips
1 (8.00 ounces) package cream cheese, softened
1 (14.00 ounces) can sweetened condensed milk
1/4 cup lemon juice
1 teaspoon vanilla extract
1 (16.00 ounces) can whole-berry cranberry sauce
2 tablespoons cornstarch

In a large mixing bowl, mix together the flour, oats, and brown sugar. Using a pastry blender, cut into the butter until mixture is crumbly. Gently stir in white chocolate morsels.

Set aside 2-1/2 cups of the crumb-morsel topping.

Flour your hands and press remaining mixture into a greased 13x9 inch baking pan.

In another mixing bowl, beat the cream cheese until it is creamy. Add in the sweetened condensed milk, lemon juice, and vanilla; stir until smooth and well combined.

Pour mixture over crust.

In another bowl, mix together the cranberry sauce and cornstarch. Spoon mixture over the cream cheese layer. Sprinkle evenly with reserved crumb mixture.

Bake at 350 degrees for 35-40 minutes or until center is set.

Cool completely in pan on a wire rack. Cover and keep in the refrigerator until serving time. Cut into bars and serve.

245. CRANBERRY PECAN BARS

**1/4 cup butter
1/4 teaspoon baking soda
1 cup all-purpose flour
1/2 cup chopped pecans
1/2 cup orange juice
1/2 cup chopped cranberries
1 egg
1/2 teaspoon baking powder
1/2 cup packed brown sugar
1 teaspoon finely grated orange peel
Confectioners' sugar**

In a mixing bowl, beat butter with electric mixer on medium speed for 30 seconds. Add about 1/2 of the flour, brown sugar, orange peel, half of the orange juice, egg, baking powder, and baking soda; beat until thoroughly combined.

Beat in remaining flour and orange juice, stir in pecans and cranberries. Spread onto an ungreased 11 x 7 x 2-inch baking pan. Bake at 350 degrees F for about 25 minutes or until a wooden pick inserted near the center comes out clean. Cool in the pan on a wire rack.

Sift confectioners' sugar over the top, and cut into bars.

246. CREAM CHEESE CRESCENT COOKIES

3-1/2 cups flour
1 tsp baking powder
1 cup butter, softened
8 oz cream cheese, softened
2 cups sugar
1 egg
1 t sp vanilla
1/4 tsp almond extract

Combine flour and baking powder in bowl and set aside. In a large bowl, cream butter and cream cheese. Add the sugar and beat until fluffy. Add egg, vanilla, and almond extract. Beat well. Gradually add flour mixture beating after each addition. Divide dough into three balls. Refrigerate overnight. Work dough into long strands. Cut and form crescents, or make balls and flatten with fork on ungreased cookie sheet. Bake 10 minutes at 350 degrees. Cool before icing.

Icing: Melt chocolate or white chocolate chips and dip cooled cookies. For festive Christmas cookies or holiday cookies, sprinkle with chopped nuts or decorative sugar if desired

247. CREAM CHEESE PUMPKIN SLICES

1 (16 ounce) golden pound cake mix
2 eggs, divided
2 tablespoons butter, melted
3/4 cup chopped nuts, divided
3 teaspoons pumpkin pie spice, divided
8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
2 egg whites
1 (16 ounce) can pumpkin
1/2 teaspoon salt

Preheat oven to 350 degrees F. Grease a 15 x 10-inch jellyroll pan; set aside.

In a large bowl, combine cake mix, 1 egg, butter, 1/2 cup nuts and 1-1/2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of prepared pan; set aside.

In large mixer bowl, beat cream cheese until fluffy.

Gradually beat in sweetened condensed milk, then remaining egg and egg whites, pumpkin, remaining 1-1/2 teaspoons pumpkin pie spice and salt; mix well.

Pour over crust; sprinkle remaining 1/4 cup nuts on top. Bake for 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store in refrigerator.

248. EASTER BASKET COOKIES

1/2 cup shortening
1/2 cup butter

1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

**Beat shortening, butter and sugar until light and fluffy.
Beat in eggs, one at a time.**

**Combine dry ingredients; blend into mixture. Chill
dough for easy handling; roll out on lightly floured
surface. Cut out Easter shapes with cookie cutters. Bake
on ungreased cookie sheet at 400 degrees F for 6 to 8
minutes, until lightly browned. Let stand a few minutes
before removing to cool.**

Frosting:

2 cups confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons butter
2 tablespoons hot water
Candy decorations

**Combine ingredients in bowl; beat until smooth. Divide
into 4 bowls; tint with food coloring. Spread on cookies;
decorate as desired.**

249. EASTER BASKET CUPCAKES

1 (18.25 ounce) box cake mix (any flavor desired)
Confectioners' sugar icing (tinted green)
Coconut (tinted green)
Jelly beans
Colored pipe stems

Prepare cupcakes as directed on cake mix package. Ice with white icing that has been tinted green like grass with green food coloring. Add green tinted coconut. Next, place jelly bean "eggs" on "grass." Add colored pipe stems, bending to resemble Easter basket handles.

250. EASTER BUNNY S'MORES IN A JAR

Reduce 1 sleeve graham crackers to crumbs. Layer 2/3 of the crumbs in a 1-quart jar. Place 8 marshmallow bunny peeps standing up, facing out around the inside of the jar. Press them up against the glass, but don't squash them. Carefully spoon remaining crumbs in the center of the jar to support the bunnies, pressing down to keep it snug. On top of this pour 1-1/4 cup Easter M&M's. Spoon 1/3 cup brown sugar into center of M&M's, gently pressing with a spoon.

Attach a gift tag as follows:

Easter Bunny S'Mores

Empty the jar contents into a bowl. Snip the bunnies

into bits with kitchen sheers or cut up with a knife. Return the bunny bits to the mixture. Mix well.

Melt 1/2 cup butter; add 1 teaspoon vanilla extract. Pour this over the dry ingredients, mixing well. Pat into a greased 9-inch square pan. Bake at 350 degrees F for 15 minutes. Cool and cut into bars. Makes 9 to 12 bars.

*** Option - leave bunnies whole; combine remaining ingredients and place the bunnies on top; then bake as directed.**

251. EASTER FLOWER COOKIES

6 Spring Oreo or Oreo Double Stuff Chocolate Sandwich Cookies

4 ounces white chocolate, melted

12 wooden pop sticks

1/2 to 2 cups Jet-Puffed Miniature Marshmallows

Reynolds Color Plastic Wrap

Split cookies, leaving filling on 1 side of each cookie. For each flower, spoon about 2 teaspoons melted white chocolate onto a wax-paper-lined cookie sheet. Center tip of 1 wooden pop stick in chocolate, turning stick to coat both sides.

Place 1 cookie half on top of stick, pressing down slightly so chocolate flows around edges of cookie.

Attach marshmallows to edges of cookie pop to form a flower, using chocolate to hold marshmallows in place. Repeat with remaining cookies and marshmallows. Refrigerate until set.

Center each flower on a 12-inch sheet of plastic wrap. Gather plastic wrap at pop stick, twist to seal and tie with ribbon. Makes 12 cookie flowers.

252. EASTER LILIES

**2 eggs, well beaten
1 cup granulated sugar
1 cup flour
2 teaspoons baking powder
1/3 cup boiling water
1 teaspoon vanilla extract
Fresh or canned peaches
Whipped cream**

You will need six old saucers, baking 3 cookies at a time. After each baking, wash saucers and grease again for the next three you will bake. Take one lily out of the oven at a time and pinch it up into a lily shape. Leave the oven door ajar so the remaining lilies will not overbake.

Beat eggs until light. Add sugar and vanilla extract. Add dry ingredients and boiling water. Mix well. Drop 1 tablespoon each on well-greased saucers, 3 at a time.

Bake 10 minutes in a preheated 375 degree F oven or until golden. Do not overbake or edges will get crisp and will not stick together when pinched. With a spatula, slip lily off saucer and pinch half way up. Cool. Fill lily with whipped cream and add a peach slice into top of whipped cream.

253. EASY COCONUT MACAROONS

**2-2/3 cups flaked coconut
2/3 cup sweetened condensed milk (Eagle Brand)
1 teaspoon vanilla**

Combine coconut, milk, and vanilla; mix well. Drop from teaspoon, 1-inch apart onto a well-greased baking sheet. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove at once from cookie sheet. Makes about 30.

254. EGGNOG COOKIES

**2 cups flour
1 cup sugar
3/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. freshly grated nutmeg
2/3 cup unsalted butter**

1 egg

1/4 cup eggnog

1/2 cup finely crushed butterscotch candies

Mix together dry ingredients. Cut in butter until the pieces are the size of peas. Make a well in the center. In a small bowl beat together the egg and eggnog until well mixed. Pour the eggnog mixture into the well and stir until moistened. Cover the dough and chill for at least 3 hours.

Preheat the oven to 375 degrees.

Line a cookie sheet with foil and lightly grease. Roll out the dough on a well floured surface to 1/4 inch thickness. Using cookie cutters in two sizes, cut out cookies. Cut out cookies with the large cutter first, and then cut out centers with the smaller cutter. Reroll the dough and continue to cut. Place the cookies on the foil lined cookie sheet about 1 inch apart from each other. Sprinkle the crushed candies into the center of the cookies. Bake for 8-10 minutes or until the edges are firm and lightly golden brown. Cool the cookies on the sheets for 5 minutes. Transfer the foil with the cookies attached to a baking rack. Once the cookies are cooled, carefully remove the foil from the bottoms of the cookies. Spread the tops with eggnog glaze and sprinkle with additional crushed candy and/or nutmeg if desired.

Eggnog Glaze:

Mix 3 cups sifted powdered sugar, 1/2 teaspoon rum extract, and 2 tablespoons eggnog.

255. FRUITCAKE COOKIES

These cookies will keep indefinitely in the refrigerator, or store in a closed tin after baking. They are better after several days. Best if made a week or two before Christmas, and hope some are left for Christmas
Yields 4 to 6 dozen.

1 cup butter
2 cups packed light brown sugar
4 eggs
1 pound golden raisins
1 pound raisins
1/2 pound red candied cherries
1/2 pound red candied pineapple
1/2 pound green candied cherries
1/2 pound green candied pineapple
1 cup bourbon
2 tablespoons milk
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
3 1/2 cups all-purpose flour
1 pound walnut halves
1 pound pecan halves

In a medium bowl, dredge candied fruit and raisins in 1 cup flour.

In a large bowl, cream together brown sugar and butter. Beat in eggs. Gradually beat in bourbon and

milk. Mix in remaining flour and spices. Stir in fruit and nuts. Refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Drop dough by teaspoonfuls, about 2 inches apart, onto ungreased cookie sheets.

Bake for approximately 15 minutes. Remove from oven, and cool on wire racks. Makes 72 servings.

256. GINGERBREAD MAN COOKIES

1 cup butter or margarine, softened

1 cup packed brown sugar

1/2 cup dark molasses

4 cups flour

2-1/2 tsp. ground ginger

1-1/2 tsp. ground cinnamon

1/2 tsp. salt

1/2 tsp. baking soda

Beat butter and sugar with electric mixer until light and fluffy. Beat in molasses. Combine remaining ingredients; gradually mix in until well blended. Halve the dough; flatten into 1 inch thick rounds. Chill in plastic wrap until firm. (2 hours in the refrigerator or 30 minutes in the freezer)

On a lightly floured surface roll the dough to 1/4 inch thickness. Cut with a floured cookie cutter. Place 1 inch apart on ungreased cookie sheets. Chill and re-roll scraps. Bake at 350* for 12-12 minutes until edges are

lightly browned. Cool for 2 minutes; then transfer to wire rack to cool completely. Makes about 3 dozen (5 inch) cookies. To make ornaments, punch a hole into the top of each cookie with a drinking straw before baking. Hang with a thin ribbon or string licorice.

Icing:

2-1/4 cups powdered sugar

2-1/2 tbl. vegetable oil

1-1/2- 3 tbl. water

1/4 tsp. vanilla extract

Pinch of salt

Food coloring

Beat powdered sugar, oil, water, vanilla and salt until smooth (add water to thin). Separate small portions into small bowls to make different colors. Spread with toothpick, knife, small brush, or using a writing tip on a decoration bag.

257. GINGERBREAD MEN

Don't be put off by the absence of molasses in this recipe; it is exceptionally good.

1 (3.5 ounce) package cook and serve butterscotch pudding mix

1/2 cup butter

1/2 cup packed brown sugar

1 egg
1-1/2 cups all-purpose flour
1/2 teaspoon baking soda
1-1/2 teaspoons ground ginger
1 teaspoon ground cinnamon

In a medium bowl, cream together the dry butterscotch pudding mix, butter, and brown sugar until smooth. Stir in the egg. Combine the flour, baking soda, ginger, and cinnamon; stir into the pudding mixture. Cover, and chill dough until firm, about 1 hour.

Preheat the oven to 350 degrees F (175 degrees C).

Grease baking sheets. On a floured board, roll dough out to about 1/8 inch thickness, and cut into man shapes using a cookie cutter. Place cookies 2 inches apart on the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven, until cookies are golden at the edges. Cool on wire racks.

258. GOOD DOOGIE COOKIES

Your best friend deserves a cookie once in a while too!!

2-1/2 cups whole wheat flour
3/4 cup nonfat dry milk powder
1 egg, beaten
1/2 cup vegetable oil
2 cubes beef bouillon cube
3/4 cup boiling water

2 tablespoons brown sugar

Preheat oven to 300 degrees F (150 degrees C). Lightly grease one cookie sheet.

Dissolve bouillon cubes in boiling water and allow to cool.

Combine the flour, dry milk, egg, oil, beef broth and brown sugar. Mix well and knead dough for 1 minute. On a floured surface roll out dough to about 1/4 inch thickness. Cut out bones and place on cookie sheet. Bake for 30 minutes and allow to cool.

259. GREEK EASTER COOKIES

1 cup butter

2 cups granulated sugar

7 large eggs

1/2 cup milk

9-1/2 cups flour

5 tablespoons baking powder

1 teaspoon salt

6 drops bergamot flavoring or 1 tablespoon vanilla extract

Sesame seed

Cream butter. Add sugar and mix thoroughly. Add beaten eggs and continue mixing. Sift dry ingredients together and add to mixture alternately with milk and flavoring. Knead well and shape as desired. Dip in

sesame seed and bake at 350 degrees F for about 15 or 20 minutes.

260. HOLIDAY FRUIT BALLS

**1 pound chopped dates
1 pound miniature marshmallows
1 pound shredded coconut
1 pound chopped nuts
2 cans sweetened condensed milk**

**Graham cracker crumbs
Powdered sugar**

Mix first five ingredients together and form into 1" balls. Roll in graham cracker crumbs and then roll in powdered sugar. Do not freeze or refrigerate.

261. ICED PUMPKIN BLONDIES

**2-1/4 cups all-purpose flour
2-1/2 teaspoons baking powder
2 teaspoons pumpkin pie spice
1/4 teaspoon salt
1-1/2 cups packed brown sugar
3/4 cup butter or margarine, softened
1 teaspoon vanilla extract**

2 large eggs
1 cup pure pumpkin
1 recipe maple icing, recipe follows

Preheat oven to 350°F. Grease 15 x 10-inch jelly-roll pan.

Combine flour, baking powder, cinnamon and salt in medium bowl. Beat sugar, butter and vanilla extract in large mixer bowl. Add eggs one at a time, beating well after each addition. Beat in Pumpkin. Gradually beat in flour mixture. Spread into prepared pan.

Bake for 20 to 25 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan; spread with Maple Icing. Cut into bars.

Maple icing:

Beat 6 ounces softened cream cheese, 2 tablespoons softened butter or margarine and 2 cups sifted powdered sugar in a small mixer bowl until smooth. Add 1 to 2 teaspoons maple flavoring.

262. MELOMAKARONA (a Greek Christmas Cookie)

These are a coarse-grained cookie soaked in a honey syrup (the semolina achieves this), popular throughout Greece during the Christmas Holidays. They are wonderful.

1-1/2 cups light olive oil or corn oil
1/2 cup butter, at room temperature
1 cup beer
3/4 teaspoon cinnamon
1/2 teaspoon cloves
2 oranges, zest of, grated
1 cup sugar
2 cups fine ground semolina (cream of wheat or farina)
6 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt

Syrup:

1-1/2 cups sugar
1-1/2 cups Greek thyme honey
1 cup water
3/4 cup walnuts, chopped

Put the corn oil, butter, beer, cinnamon, cloves, orange peel and sugar in a mixing bowl and beat until they are thoroughly blended. Sift about one cup of flour with the baking soda, baking powder and salt and blend into the oil mixture.

Add the semolina, a cup at a time, into this mixture. Add enough of the remaining flour, a cup at a time, until you get a rather firm dough (you may need a bit more or less than the amount of flour mentioned in the ingredients list).

Use your hands to do the mixing, as an electric mixer

will be useless after the first two or three cups of flour have been added. Roll the dough into cylinders, about two inches long and one inch in diameter, flatten them with your hands, and place them on cookie sheets that have been greased with a little olive oil.

Bake at 350* for half an hour. Remove the cookies from the oven and let them cool for about half an hour.

For the syrup:

mix the sugar, honey and water, and bring them to a boil.

Cook on low heat for four minutes and skim off the foam that forms on top. Lay the cookies out in a rimmed baking pan large enough to contain them and pour the hot syrup over the cookies, sprinkle them with the chopped walnuts and let them soak overnight. The next day put them on your prettiest platter and wrap with plastic wrap (or put in an airtight container) and serve.

These are great keepers and will last for months.

263. NUTMEG COOKIES

THE best cookies I have ever had at Christmas time! Make them in any shape, and they are sure to make your kids, friends, or family reach out for another one! Decorate them in anyway you want to add that special "something" to your holiday!

2 cups flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup shortening (part butter)
1/4 teaspoon nutmeg
3/4 cup sugar
1 egg
1 tablespoon milk

Mix flour, baking powder, and salt. Blend in shortening and nutmeg; add sugar in 1/4 creaming after each addition until fluffy. Add egg and milk to mixture, stirring until blended.

Chill for 15 minutes. Place dough on lightly floured board and roll until it is about 1/4 inch thick.

Cut cookies (use any cookie cutters, we often use the "christmas tree" shape) Place cookies on cookie sheet.

Bake at 375 degrees for about 12-15 minutes.

264. OLD AMISH CHRISTMAS COOKIES

1/2 cup butter
1 cup brown sugar
1 cup light molasses
1 egg, beaten
4 cup flour
1/4 teaspoon salt
1 teaspoon baking soda

**1 teaspoon cinnamon
1 teaspoon ground cloves
1/2 teaspoon nutmeg**

Cream butter and sugar. Blend in molasses and eggs. Sift dry ingredients together and stir into molasses-egg mixture. Roll dough out on a lightly floured board and cut into shapes with cookie cutters. Bake on greased cookie sheets in 350 degrees F oven for 10 to 12 minutes.

265. OLD FASHIONED SUGAR COOKIES

**1 cup butter or margarine
2 cups sugar
2 eggs, well beaten
2 tablespoons milk
1 teaspoon vanilla extract
3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
sugar**

Cream butter; beat in sugar gradually. Add eggs, milk, and vanilla extract; stir to blend. Combine and sift flour, baking powder, and salt; add gradually to creamed mixture, mixing thoroughly. Cover and refrigerate for 4 hours or overnight. Shape dough into 3/4-inch balls. Place 2" apart on greased baking sheet. Flatten with bottom of glass that's been greased and

dipped in granulated sugar. Bake at 375° for 8-10 minutes or until edges are lightly browned. Remove to racks immediately to cool. Makes about 3 dozen Christmas cookies.

266. OREO TURKEYS

Oreo cookies

Candy corn

Malted milk balls

Icing (not whipped)

Open one Oreo and place one part, icing side up (eat the other half). Add a bit of icing as glue, and stand another Oreo up on it (this is your turkey body). Spread one side half of the standing Oreo with icing, and attach 5 or 6 pieces of candy corn...fanned out like turkey feathers. Add a malted milk ball to the top of the other side, for head. An additional piece of candy corn can be used for a wattle (or a red M&M). Add candy pumpkins for effect...and create your own little turkey farm!

267. ORNAMENT DOUGH

These baked ornaments harden nicely so there is no overnight wait before decorating.

Yields 1 dozen ornaments.

4 cups all-purpose flour

1 cup salt

1-1/2 cups water

Preheat oven to 300 degrees F (150 degrees C).

Combine the flour, salt and water; mix well and knead for 10 minutes. Roll out on a lightly floured surface.

Cut into desired shapes and make holes for hanging.

Bake for 30 minutes; allow to cool.

Decorate with poster paints or tube paints. Allow to dry and spray with clear polyurethane on both sides to preserve. Use ribbon or yarn pieces to hang.

268. PECAN TASSIES

These little tarts are a great hit - and look beautiful on a holiday tray!

Yields 5 dozen

2 cups margarine

4 (3 ounce) packages cream cheese

4 cups all-purpose flour

3 eggs

2 1/2 cups packed brown sugar

3 tablespoons melted butter

1/2 teaspoon vanilla extract

1 pinch salt

1 1/2 cups chopped pecans

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the margarine and cream cheese until well blended. Beat in flour, 1 cup at a time, until the mixture forms a smooth dough. Roll into small balls, and press into the bottoms and sides of tart pans or mini muffin pans.

In another bowl, mix together the eggs, brown sugar, butter, vanilla, and salt. Stir in the pecans. Use a spoon to fill each of the crusts 2/3 full with the filling mixture. Bake for 15 to 18 minutes in the preheated oven, until shell is light brown, and the filling has puffed up. Cool, and carefully remove from pans.

269. PEPPERMINT CANDY COOKIES

2-1/2 cups all-purpose flour

1/4 tsp. salt

1 cup butter or margarine

1 cup sifted powdered sugar

1 egg

1 tsp. vanilla

3/4 tsp. peppermint extract

1/3 tsp. red food coloring

1 egg white

1 tbl. water

1/4 cup hard peppermint candy, finely crushed

Stir together the flour and salt. Beat margarine or butter in a mixer bowl for 30 seconds. Beat in powdered sugar till fluffy. Add egg, vanilla, and extract; beat well. Add the dry ingredients. Beat till just combined. Divide dough in half. Mix food coloring into one portion of dough. Chill dough 1 hour or till easy to handle. Divide each portion of dough in half. On lightly floured surface roll out each of the four balls of dough to form an 8" square. Place a white square of cookie dough on top of a red square of cookie dough. Roll up, jelly roll style. Repeat with remaining dough. Wrap the rolls in waxed paper and chill 2 to 4 hours. Cut dough into 1/4" thick slices. Place on ungreased cookie sheets. Bake in a 375*. oven for 8 to 10 minutes or till edges are firm and bottoms are light brown. Remove cookies and cool on wire racks. Beat together egg white and water; brush over warm cookies. Sprinkle with crushed peppermint candy.

270. PUMPKIN CHOCOLATE CHIP COOKIES

An eggless cookie that is really very very good!!

**2 cups white sugar
1 cup shortening
1 (15.00 ounces) can pumpkin puree
2 teaspoons vanilla
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cinnamon**

12 ounces semisweet chocolate chips (I used white chocolate chips in half the recipe--yum!)

Preheat oven to 375 degrees.

Cream the sugar, shortening, pumpkin and vanilla.

Mixture should be light and fluffy when well combined.

Sift together flour, baking soda and cinnamon. Stir dry mixture into pumpkin mixture.

Mix till combined, then add chips.

Drop by teaspoons onto an ungreased baking sheet or a sheet lined with parchment.

Bake at 375 degrees for 12-15 minutes or just until set.

Cool on rack and enjoy.

271. PUMPKIN PIE BISCOTTI

3-1/2 cups flour

1-1/2 cups firmly packed brown sugar

2 tsp. baking powder

1/2 tsp. salt

2 tsp. pumpkin pie spice

1/2 cup canned, mashed pumpkin

2 large eggs, lightly beaten

1 tsp. vanilla extract

2 tbl butter or margarine

1-1/4 cups Macadamia nuts, coarsely chopped

Combine the first 6 ingredients in a large bowl; stir well

Combine pumpkin, eggs and vanilla, stirring well with a

wire whisk. Slowly add pumpkin mixture to flour mixture; stirring until the dry ingredients are moistened.(Mixture will be crumbly; it will gradually become moist after stirring.

Melt the butter in a large skillet over medium heat; add Macadamia nuts. Cook stirring constantly until the nuts are browned. Remove from heat, and cool completely.

Knead or gently stir cooled nuts into the dough. Place dough on a lightly floured surface, and divide into 4 portions. Lightly flour hands, and shape each portion into a 1 by 15 inch log. Place logs 3 inches apart on lightly greased large cookie sheets.

Bake at 350* for 23 minutes. Cool logs 15 minutes.

Reduce oven temperature to 300*. Cut each log lengthwise into 1/2 inch slices, using a serrated knife.

Place slices on ungreased cookie sheets. Bake at 300* for 15 minutes. Cool completely on wire racks. Yields 8 dozen.

272. REINDEER COOKIES

1 package (17 1/2 oz) peanut butter cookie mix

1/3 cup vegetable oil

1 egg

60 miniature pretzel twists for antlers

60 semisweet chocolate chips for eyes

30 red hot candies for noses

In a mixing bowl, combine cookie mix, oil and egg. Beat

until well blended. Shape into a 7-1/2 inch roll; wrap in plastic wrap. Refrigerate for about 1 hour. Unwrap and cut into 1/4" slices. Place 2 inches apart on ungreased cookie sheets. Using thumb and forefinger, make a slight indentation one-third of the way down the sides of each slice. Press in pretzels for antlers, chocolate chips for eyes and a red hot for the nose. Bake at 350 degrees for 9-11 minutes or until light brown. Remove to wire racks to cool.

Note - you can substitute any peanut butter cookie recipe for the cookie mix, oil and egg.

273. RUM BALLS

**2 cups finely crushed chocolate wafers
1 cup sifted confectioners' sugar
1 cup finely chopped nuts
1/4 cup light corn syrup
1/4 cup plus 2 tablespoons dark rum
1 cup chocolate sprinkles**

Combine chocolate wafer crumbs, sugar, nuts, corn syrup and rum with hands. Mix until ingredients are well combined. The mixture will be stiff and sticky. Shape into 1-inch balls and roll in chocolate sprinkles. Refrigerate, covered, overnight. If desired, roll in sprinkles again just before wrapping each ball individually in plastic wrap or before serving.

274. SANTA MOUSE COOKIES

**1/2 cup butter, room temperature
1 cup creamy peanut butter
1/2 cup packed light brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1 1/2 cups all-purpose flour
1 cup peanut halves
1/4 cup green candy sprinkles
60 3-inch pieces red shoestring licorice**

In a large bowl combine butter and peanut butter; beat until creamy. Add brown and white sugar and beat until fluffy. Beat in egg, vanilla extract and baking soda until well blended. With mixer on low, mix in flour just until blended. Cover and chill for 1 hour, or until firm. Preheat oven to 350 degrees F (175 degrees C).

Shape 1 level tablespoon of dough into 1 inch balls. Taper each ball at one end into a teardrop shape. Press flat on one side. Place flat sides down, 2 inches apart on ungreased cookie sheets. Press the sides of the dough in to raise the 'backs' of the mice, as dough will spread slightly during baking.

Gently push 2 peanut halves in each 'mouse' for ears, and 2 pieces of green candy for eyes. With a toothpick

make a hole 1/2 inch deep in the tail ends. Bake in preheated oven for 8 to 10 minutes, or until firm. Transfer to a cooling rack and insert licorice pieces as tails.

Makes 60 servings

275. SNOWBALLS

These nut and butter cookie with a sugar coating are great for the holidays when sampling lots of cookies. Just pop one in your mouth and enjoy!"

1 cup butter

1/2 cup white sugar

1 tablespoon vanilla extract

2 cups sifted all-purpose flour

3/4 teaspoon salt

1 cup chopped pecans

3/4 cup sifted confectioners' sugar

Preheat oven to 325 degrees F (165 degrees C.) Lightly butter 2 baking sheets, or line with parchment paper. Cream the butter, sugar, and vanilla until light and fluffy. Sift together the flour and salt; mix into the butter mixture. Stir in the pecans. Dust your hands with a little of the confectioners' sugar and roll the dough into 1 inch balls.

Place 2 inches apart on the baking sheets and bake for 25 minutes or just until brown. Put on racks to cool for

15 minutes, then roll in the confectioners' sugar.

276. STAR OF DAVID CHOCOLATE COOKIES

These sweet, buttery cookies are sure to become a holiday favorite! Add a few drops of food coloring to the frosting for a festive touch.

2 cups all-purpose flour

1/2 cup unsweetened baking cocoa

1/4 teaspoon salt

1 cup butter or margarine, softened

1 cup powdered sugar

1 teaspoon vanilla extract

1 (16-ounce) package prepared vanilla frosting

Preheat oven to 350° F.

Combine flour, cocoa and salt in small bowl. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Gradually beat in cocoa mixture. Shape dough into two balls.

Roll each ball of dough between two sheets waxed paper to 1/4-inch thickness. Cut with 2-inch star-shaped cookie cutter. Place on ungreased baking sheets; pierce with fork.

Bake for 8 to 10 minutes or until set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Decorate with frosting. Makes 3 dozen.

277. VIENNESE CRESCENT COOKIES

These cookies are a Christmas family favorite. Flaky and buttery, they are worth the effort. Almonds can be substituted for hazelnuts.

Yields 4 dozen.

2 cups all-purpose flour

1 cup butter

1 cup hazelnuts, ground

1/2 cup sifted confectioners' sugar

1/8 teaspoon salt

1 teaspoon vanilla extract

2 cups sifted confectioners' sugar

1 whole vanilla bean

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, combine flour, butter, nuts, 1/2 cup sugar, salt, and extracts. Hand mix until thoroughly blended. Shape dough into a ball. Refrigerate covered for 1 hour.

Meanwhile, place sugar in a bowl or small container.

With sharp, pointed knife, split vanilla bean lengthwise.

Scrape out seeds, mix seeds into sugar. Cut pod into 2-inch pieces and mix into sugar.

Remove dough from refrigerator and form into 1 inch balls. With palms of hands, roll each ball into a small roll, 3 inches long. Place rolls 2 inches apart on ungreased cookie sheet. Curve each roll to make a

crescent shape.

Bake 10 to 12 minutes, or until set, but not brown.

Let stand 1 minute, then remove from cookie sheets.

With spatula, place hot cookies on large sheet of foil.

Sprinkle with prepared sugar mixture. Turn gently to

coat on both sides. Cool. Store in air-tight container.

Just before serving, coat with more vanilla sugar

mixture, if desired.

DESSERTS:

278. APRICOT CHEESE KUGEL

1 (16-ounce) package wide egg noodles

1 (8-ounce) package cream cheese, softened

1 cup butter

1-1/2 cups granulated sugar

1/2 cup lemon juice

12 large eggs

1 (18-ounce) jar apricot preserves

1/2 teaspoon ground cinnamon, divided use

Cook noodles according to package directions. Drain and rinse.

In a large bowl, beat cream cheese, butter and sugar until smooth; add lemon juice and mix well. Beat in eggs, one at a time. Add noodles.

Spoon half into an ungreased 13 x 9 x 2-inch baking dish. Top with half of the apricot preserves and sprinkle

with half of the cinnamon. Repeat final layer. Bake, uncovered, at 325°F (160°C) for 45 minutes, or until golden brown and a knife inserted near the center comes out clean. Serve warm. Serves 12 to 16.

279. BRANDY BUTTER (HARD SAUCE)

This is a traditional sauce to be served with Plum Pudding.

Yields 2 cups.

1-1/8 cups unsalted butter, softened

2 cups sifted confectioners' sugar

2 tablespoons orange zest

2 tablespoons orange juice

4 tablespoons brandy

Place butter, confectioners sugar, orange rind, orange juice, and brandy or cognac into food processor and mix until smooth. Pile sauce into serving bowl and refrigerate. Remove from fridge about one hour before serving.

280. BREAD PUDDING

May substitute Craisins for a more festive Holiday touch

10 slices white bread, cut into cubes
1/4 cup margarine, melted
1/2 cup raisins
1 teaspoon ground cinnamon
6 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk
1 pinch ground nutmeg

Heat oven to 375 degrees F (190 degrees C)

In a large bowl, combine bread cubes, melted margarine, raisins, and cinnamon; mix well, and transfer to a 2 quart baking dish.

Use the same bowl to beat the eggs. Stir in sugar, vanilla, and salt until sugar is dissolved. Slowly whisk in the hot milk. Pour egg mixture over bread cubes, sprinkle with nutmeg, and set aside to soak for 5 minutes.

Bake in preheated oven for 25 to 30 minutes, or until a knife inserted into the center comes out clean.

281. BUTTERSCOTCH SAUCE

3/4 cup brown sugar, packed
1/2 cup light corn syrup
2 tablespoons butter or margarine
1/2 cup whipping cream

1 teaspoon vanilla

**Combine brown sugar, corn syrup, and margarine in a small saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 1 minute; remove from heat. Stir in cream and vanilla immediately. Cool; store in the refrigerator. Stir before serving over ice cream, puddings, or desserts.
Makes about 1-1/2 cups.**

282. CHRISTMAS EGGNOG ICE CREAM

This is festive served from a punch bowl into cups or mugs.

**4 cups milk
8 eggs, beaten
2 1/4 cups granulated sugar
1/2 teaspoon salt
4 cups whipping cream
10 tablespoons brandy
2 tablespoons vanilla extract
3/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon**

Warm milk; add eggs, sugar and salt. Cook, stirring constantly, until temperature reaches 155°F or until mixture coats the back of a spoon. Do not overcook. Remove from heat and add cream. Stir occasionally

while mixture cools.

In separate bowl combine brandy, vanilla extract, nutmeg and cinnamon. Beat flavorings into cooled custard mixture. Freeze in ice cream freezer. Pack to let ice cream set up.

Makes 1 gallon.

283. CHRISTMAS EGGNOG SAUCE

An easy sauce for Christmas pudding, fruit, ice cream, pound cake or whatever!!

3/4 cup cold milk

1 (3.00 ounces) package vanilla pudding

2 cups cold eggnog

1/4 teaspoon nutmeg

1/2 cup whipping cream

3 tablespoons brandy

Pour milk into small mixing bowl. Add pudding mix & beat at low speed until blended. Gradually beat in eggnog. Stir in nutmeg & chill until serving time. Beat whipping cream until stiff peaks form. Fold into eggnog mixture along with brandy.

284. CHRISTMAS PLUM PUDDING

1/2 cup (1 stick) butter, at room temperature
1 cup granulated sugar
6 eggs, at room temperature
1/2 cup chopped citron
1-1/2 cups pitted prunes, chopped
1/2 cup dark raisins
1 cup pecans, coarsely chopped
1/2 cup all-purpose flour
1-1/2 cups fine bread crumbs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
Whipped cream for garnish

Cream the butter and sugar together in an electric mixer. Beat the eggs in, one at a time.

Combine the citron, prunes, raisins, and pecans in another bowl. Add the flour to the fruit and nut mixture and toss together so that everything is coated with flour. Add to the butter and egg mixture along with the remaining ingredients. Blend for 1 minute so that all is incorporated.

Grease and flour a soufflé dish, about 7 x 4 inches. Add the heavy batter and bake in a preheated 350 degree F oven for 50 to 55 minutes, or until nicely browned.

Serve warm by spooning out or cool and cut into pieces. Garnish with the whipped cream. Serves 8.

285. CRANBERRY PUDDING

A Holiday tradition and much requested (Yummy)

**2 cups cranberries
1-1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/3 cup boiling water
1/2 cup molasses**

**1 cup white sugar
1/2 cup butter, softened
1/2 cup heavy whipping cream
1 teaspoon vanilla extract**

Lightly grease a 2 quart metal container or a clean 1 pound coffee can. Pick over whole cranberries, wash and drain.

Sift together the flour and salt; dredge cranberries in flour mixture.

Dissolve soda into boiling water and add molasses. Stir and allow to foam up.

Add to the flour and cranberry mixture. Mix together until well blended. Spoon into a greased metal container; cover with a double layer of tinfoil and fasten with heavy elastic band or string. Place into a deep saucepan and fill with water up to about the half way mark on the pudding can. Cover pan and place over high heat. Bring water to boil, reduce heat and simmer for one hour. Remove from water and allow to cool. When ready to serve, invert pan or open bottom of can

and push through. Slice in 1/2 inch pieces.

Prepare the sauce by mixing together the sugar, butter and cream. Cook over medium heat until thick, stirring constantly. Add vanilla and pour over individual slices of pudding.

286. CUSTARDY BREAD PUDDING

This is a very "custardy" bread pudding. Very delicious!!

Yields 10 servings.

1 (1 pound) loaf white bread

2 tablespoons butter

5 cups half-and-half cream

12 eggs

3 cups white sugar

3 tablespoons vanilla extract

2 pinches ground cinnamon

1 pinch ground nutmeg

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-n-half and sugar. Pour into a large baking dish, 13 x 9 inches or larger. Sprinkle with the spices.

Bake at 350 degrees F (175 degrees C) for 55 to 60

minutes. Remove from oven, and cool. Serve hot or cold.

287. EASTER BASKETS

**1 (7 ounce) jar Marshmallow Crème
1/4 cup creamy peanut butter
2 tablespoons butter or margarine, melted
1 (5 ounce) can chow mein noodles
1 cup pastel M&Ms
Confectioners' sugar**

In a mixing bowl beat Marshmallow Crème, peanut butter and butter until smooth. Fold in the noodles and M&M's. Chill until the mixture is easy to handle. Take 1/3 cup of mixture and form into a nest on wax paper. Chill about 30 minutes. Put several M&M's into each nest.

288. EASTER LEMONADE DESSERT

**1 envelope unflavored gelatin
1 (6 ounce) can frozen lemonade concentrate
1 (10-inch) round angel food cake
1/2 cup granulated sugar
2 beaten eggs
Dash of salt**

1/4 cup water

1 (14 1/2 ounce) can evaporated milk

Chill evaporated milk, then whip.

Mix gelatin, sugar and salt in a large saucepan. Add eggs and water. Cook and stir until gelatin dissolves; remove from heat. Stir in lemonade concentrate and chill until partially set.

Fold in whipped milk.

Rub brown crumbs off cake and break into bite-size pieces. Cover bottom of angel food pan with a thin layer of gelatin mixture. Loosely arrange 1/3 of cake pieces on top. Pour 1/3 of remaining gelatine over the top, then repeat the layering. Chill until firm.

Yield: 12 servings

289. EGGNOG MOUSSE

3 egg yolks

1/2 cup granulated sugar

1 package unflavored gelatin

3 tablespoons dark rum

2 tablespoons brandy

2 cups whipping cream

1/2 cup granulated sugar

1-1/2 teaspoons nutmeg

2 teaspoons vanilla extract

3 egg whites

Crushed peppermint candies for (garnish)

Beat egg yolks and 1/2 cup sugar in stainless steel bowl over hot water on top half of double boiler until they lighten in color and become fluffy (about 2 minutes). Add gelatin that has been softened in rum and brandy to the egg mixture and continue beating for another minute. Remove mixture from heat and refrigerate for 10 minutes.

Meanwhile, whip cream, 1/2 cup sugar, nutmeg and vanilla extract together.

Beat egg whites until they form firm peaks. Fold whipped cream into chilled gelatin mixture, mixing thoroughly. Carefully fold in egg whites. Chill for 4 to 6 hours. Garnish with crushed peppermint candies.

290. FESTIVE RICE PUDDING

Serve this sweet, colorful rice dessert with your next holiday meal! Rice is combined with crushed pineapple, mini marshmallows and whipped cream, topped with a maraschino cherry.

1 cup uncooked white rice

1/4 cup white sugar

2 (15 ounce) cans crushed pineapple

1 cup miniature marshmallows

1 cup heavy cream, whipped

6 maraschino cherries

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large bowl combine the cooked, cooled rice, sugar, pineapple and marshmallows. Fold in the whipped cream. Chill for 4 hours.

Spoon the rice mixture into 6 dessert dishes and place a cherry on top of each.

291. GLACÉD CHERRIES AND NUTS

1-1/2 cups granulated sugar

1 cup light corn syrup

1/3 cup water

1 (12 ounce) jar salted mixed nuts

1 container candied cherries

2 tablespoons butter

1 teaspoon vanilla extract

Dissolve sugar, corn syrup and water over medium heat. Cook, without stirring, to 300 degrees F. Preheat oven to 350 degrees

Arrange nuts and cherries in a 9-inch square baking pan. Heat in the oven for 10 minutes. Keep warm.

Butter a 17 x 14-inch cookie sheet. Remove syrup from heat at 300 degrees F. Quickly add warm nuts, cherries,

butter and vanilla extract. Stir rapidly until butter melts. Pour onto cookie sheet and spread to edge with the back of a wooden spoon. Cool on wire rack for 1 1/2 hours. Loosen and break into pieces. Store in an airtight container on layers of wax paper.

**292. HADASSAH'S LICK YOUR FINGERS
KUGEL**

**1-1/2 sticks (3/4 cup) salted butter or margarine
3/4 cup dark brown sugar
1 cup pecans, halved
1 pound wide noodles
4 large eggs
1 teaspoon cinnamon
1/2 cup sugar
2 teaspoons salt**

Melt half the butter in a 12-cup mold or tube pan. Swirl it around the bottom and up the sides. Press the brown sugar into the bottom and press the pecans into the sugar.

Boil the noodles according to the package directions and then drain. Mix with the eggs, the remaining butter, melted, cinnamon, sugar, and salt and pour into the mold.

Bake in a preheated 350°F (175°C) oven for 1 hour and 15 minutes or until the top is brown. Let sit for 15 minutes before unmolding. The top will become slightly

**hard like a praline. Serve cold or at room temperature.
Yield: 10 to 12 servings.**

293. HALVAH

Jews from Persia (present-day Iran) are especially proud of Queen Esther's role in the holiday of Purim. A favorite dish of Iranian children is halvah, which they eat after they break the fast of Esther, observed on Adar 13.

**2 cups flour
1-1/2 cups sugar
1 teaspoon ground cinnamon
1 cup vegetable oil
2 cups water
1 cup chopped walnuts**

**Equipment:
Measuring cups
Measuring spoon
Large frying pan with cover
Wooden spoon
Spatula**

Adult with Child: In a frying pan, brown the flour over low heat, watching constantly, for about 20 minutes, stirring occasionally. Remove from heat.

Child: To the flour, add the sugar, cinnamon, and oil. With the pan off the heat, stir for about 5 minutes, keeping the mixture a light brown color.

Adult: Add the water and reheat, stirring for about 5 minutes, until the halvah thickens. Then cover and simmer slowly for 5 minutes more. Fold in the walnuts.

Child: Let cool, then cut into squares.
Makes about 20 squares.

294. JEWISH NOODLE PUDDING

4 large egg whites

1 large egg

1 container (8 ounces) reduced-fat sour cream

1/2 cup low-fat (1% milkfat) milk

1/4 cup sugar

2 tablespoons all-purpose flour

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

1/8 teaspoon ground allspice

3 ounces wide noodles (cooked and drained)

1/2 cup chopped, peeled, tart cooking apples

1/3 cup mixed dried fruit bits or raisins

2 tablespoons sugar

1/8 teaspoon ground cinnamon

Jewish grandmas made one version of this traditional

dessert without dairy products so it could be enjoyed with a meat meal. Other recipes, like this one, included sour cream, milk, or cheese and were eaten with a dairy meal.

Step 1:

Preheat oven to 350°. In a large bowl, stir together the egg whites, egg, sour cream, milk, the 1/4 cup sugar, flour, vanilla, the 1/4 teaspoon cinnamon, and allspice. Stir in the noodles, apple, and fruit bits.

Step 2:

Spoon the noodle mixture into a lightly greased 1 1/2-quart casserole. In a small bowl, combine the 2 tablespoons sugar and the 1/8 teaspoon cinnamon.

Step 3:

Bake for 15 minutes. Stir mixture. Sprinkle the sugar-cinnamon mixture over the noodles. Bake for 12 to 15 minutes more or until the noodle mixture is almost set in the center. Remove from oven. Let stand on a wire rack for 5 minutes.

295. STEAMED CHRISTMAS PUDDING

"The variations on this are endless because the filling can be any combination of mincemeat, pumpkin and/or cranberry sauce.

1-1/2 cups self-rising flour
1 cup white sugar
1 teaspoon ground cinnamon
2 eggs, beaten
1/4 cup melted butter
1/2 cup prepared mincemeat pie filling
1/2 cup whole cranberry sauce
1/2 cup pumpkin puree

1 (8 ounce) container sour cream
1 (8 ounce) package cream cheese
1/3 cup confectioners' sugar

Grease one 2-quart lidded pudding mold. Sift together the flour, sugar and cinnamon; set aside.

In a large bowl, mix together the eggs, butter, mincemeat, cranberry sauce and pumpkin. Add to flour mixture and mix until smooth; pour into pudding mold. Place a rack in the bottom of a large pot, over medium heat, and fill 1/2 way up with boiling water. Place the pudding on the rack. Steam for 2 1/2 hours.

Check the pan occasionally and add more water if needed. Check for doneness by inserting a toothpick in the center. When firm, place the pudding mold on a rack outside of the water for 10 minutes and unmold. Prepare a sauce by blending together the sour cream, cream cheese and confectioners' sugar. Spoon dollops over warm pudding and serve.

296. STEAMED CRANBERRY PUDDING

Butter and flour for lining the baking pan

3-3/4 cups fresh cranberries

1/2 cup ground, blanched almonds

1 cup plus 2 tablespoons sugar

3 tablespoons flour

2 tablespoons orange zest

1 tablespoon minced fresh ginger

1 teaspoon ground cinnamon

1/4 teaspoon allspice

3 cups fine bread crumbs

1-1/2 sticks butter, melted and cooled

2/3 cup milk

3 large eggs, beaten lightly

1 tablespoon double acting baking powder

1/2 teaspoon salt

3/4 cup sugar

For the glaze:

1 cup cranberry juice

1 cup sugar

Pinch of salt

1 cup cranberries

Butter a 2-quart steamed pudding mold and line it with wax paper and then butter and flour the paper. In a food processor coarsely chop cranberries. Transfer to a bowl and add almonds, sugar, flour, orange zest, ginger, cinnamon and allspice and combine. In another bowl mix bread crumbs, melted butter, milk, eggs, baking

powder, sugar and salt. Combine the bread crumb mixture with the cranberry mixture.

Spoon the batter into the prepared mold, a little at a time, tapping the mold as it is filled to eliminate any air bubbles. Cover the mold tightly with a lid and tie with a towel wrung out in cold water and floured. Tie a knot at the top of the towel to facilitate removal of the mold from the kettle.

Set a rack in the bottom of a kettle and add enough simmering water to reach 3 inches up the sides of the mold. Transfer the mold to the kettle. Keep the water at a brisk but not a rolling boil on the stove top. Cover the kettle with a lid.

Steam the pudding for 2 hours, checking occasionally to make certain the water remains at a boil, adding more water throughout the cooking process as necessary.

To test for doneness, insert a skewer in the center of the pudding. It should come out with crumbs adhering to it. Return the lid to the mold and transfer it to a rack. The pudding will stay warm in the mold, covered, for several hours.

To make the glaze combine cranberry juice, sugar and salt in a saucepan. Simmer the juice, stirring, until the sugar has dissolved. Bring the mixture to a boil and swirl gently until a candy thermometer reads 250 degrees F. Add whole cranberries and remove the pan from the heat.

Let the glaze cool and then chill it, covered, until ready to serve. To serve, unmold the pudding onto a serving

plate and pour the cranberry glaze over it.

297. SWEET POTATO SURPRISE BALLS

**4 large sweet potatoes
1 cup broken pecans
1 cup crushed corn flakes
1 tablespoon flour
3/4 cup granulated sugar
2 tablespoons milk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
Bourbon, to taste
1/4 teaspoon baking powder
Large marshmallows, halved
Vegetable oil**

Peel, slice and boil potatoes until done. Drain well and mash until smooth. Add remaining ingredients except marshmallows and oil and mix well. Chill for easier handling. Mold sweet potatoes around marshmallow halves; shape each into a ball and roll in additional crushed corn flakes. Refrigerate briefly to set. Fry in deep oil at 375 degrees F about 3 to 4 minutes or until lightly browned. Drain well.

DINNER BREAD & ROLLS:

298. BUTTERHORN ROLLS

**Cool rise rolls, let rise overnight, no kneading needed.
Yields 32 rolls.**

1 cup shortening

1 cup milk

1-1/2 teaspoons active dry yeast

1 teaspoon white sugar

1/2 cup warm water (110 degrees F/45 degrees C)

2 eggs

1/2 cup white sugar

2 teaspoons salt

4-1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 cup butter, softened

In a small saucepan, combine shortening and milk. Heat until shortening is melted; set aside to cool. Dissolve the yeast and 1 teaspoon sugar in the warm water. In a large bowl, beat the eggs, 1/2 cup sugar, and salt together. Add the milk mixture and yeast mixture to the egg mixture, stirring to blend. Sift in the flour and baking powder, and mix well. Cover, and refrigerate overnight.

Divide dough into fourths, and on a floured surface, roll out into 1/2 inch thick circles. Spread surface with the

soft butter. Cut each circle like a pie into 8 triangles, and roll up from larger to small end. Place rolls point side down on a baking sheet, and allow to rise until doubled, 3 to 4 hours. Preheat oven to 400 degrees F (200 degrees C.)

Bake rolls for 8 to 10 minutes in the preheated oven, or until golden brown.

299. BUTTERMILK PAN ROLLS

2-1/2 to 3 cups all-purpose flour

1 package Quick-Rise Yeast

2 tablespoons granulated sugar

1 teaspoon salt

1/2 teaspoon baking soda

1 cup buttermilk

1/4 cup water

1/4 cup shortening

Preheat oven to 400 degrees F.

In large mixer bowl, combine 1 cup flour, yeast, sugar, salt and baking soda; mix well. In a saucepan, heat buttermilk, water and shortening until warm (120 degrees F to 130 degrees F); shortening does not need to melt). Add to flour mixture. Blend at low speed until moistened; beat 2 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a soft dough. Knead on floured surface until smooth, about 2

minutes. Press dough evenly into greased 9-inch square cake pan. Sprinkle top of dough lightly with flour. With table knife, cut dough into 12 rolls, cutting almost to bottom of pan. Cover; let rise in warm place about 20 minutes.

Bake at 400 degrees F for 15 to 20 minutes until golden brown. Remove from pan. Break apart into rolls; serve warm.

Makes 12 rolls.

300. CLASSIC DINNER ROLLS

4 cups all-purpose flour (4 to 4 1/2 cups)

1/4 cup granulated sugar

2 packages Fleischmann's Active Dry or Rapid Rise Yeast

1-1/2 teaspoons salt

3/4 cup warm milk (105 to 115 degrees F)

1/2 cup warm water (105 to 115 degrees F)

1/3 cup butter or margarine, softened

2 eggs

Poppy or sesame seeds, optional

In large bowl, combine 1-1/2 cups flour, sugar, undissolved yeast and salt. Gradually add warm milk, warm water, and butter to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 egg and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. With

spoon, stir in enough remaining flour to make soft dough. Grease top; cover tightly with plastic wrap and refrigerate 2 to 24 hours.

Remove from refrigerator; punch dough down. Remove dough to lightly floured surface. Shape as desired (directions follow).

Place rolls, about 2 inches apart, on greased baking sheets (or other pans as directed below). Cover; let rise in warm, draft-free place until doubled in size, about 20 to 40 minutes.

Beat remaining egg; brush on rolls. If desired, sprinkle with poppy or sesame seed. Bake at 375 degrees F for 15 to 20 minutes or until golden brown. Remove from sheets or pans; cool on wire racks.

Makes 1-1/2 to 2 dozen rolls.

301. DILLY CASSEROLE BREAD

**1 package dry yeast
1/4 cup warm water
1 cup creamed cottage cheese
1 tablespoon instant minced onion
2 tablespoons granulated sugar
1 tablespoon butter
2 teaspoons dill seed
2-1/4 to 2-1/2 cups flour**

1 teaspoon salt
1/4 teaspoon baking soda
1 egg

Sprinkle dry yeast over warm (110 degrees F) water. Heat cottage cheese to lukewarm in saucepan; add sugar, onion, butter, dill, salt, baking soda egg and yeast mixture. Add flour to form a stiff dough, beating well after each addition. Cover; let rise in a warm place, 85 degrees F to 90 degrees F, until double, 50 to 60 minutes.

Stir dough down. Turn into a well-greased 1 1/2-quart round-bottom casserole. Let rise in a warm place until light, about 30 to 40 minutes.

Bake until golden brown, 40 to 45 minutes. Brush with butter; sprinkle with Kosher salt.

302. EASTER EGG BREAD

1/4 cup granulated sugar
1 teaspoon salt
1 package active dry yeast
3-1/2 cups all-purpose flour
2 tablespoons butter or margarine
2/3 cup milk
9 eggs
2 teaspoons grated lemon peel
Easter egg coloring kit

1 teaspoon water

About 5 hours before serving or early in day, in bowl, mix sugar, salt, yeast and 1 cup flour. Heat butter and milk until very warm (125 degrees F). With mixer at low speed, beat liquid into dry ingredients. At medium, beat 2 minutes. Beat in 2 eggs, 1 egg white, and 3/4 cup flour, beat 2 minutes. Stir in lemon peel and 1 1/4 cups flour. On floured surface knead dough about 5 minutes working in about 1/2 cup flour; place in greased bowl, turning to grease top. Cover; let rise in warm place until double, about 1-1/2 hours.

Meanwhile, dye 6 eggs your favorite colors, following directions from Easter egg coloring kit, but do not hard-cook eggs; set aside.

Grease large cookie sheet. Cut dough in half; form each 1/2 into a 30-inch long rope. On cookie sheet, twist ropes together to form ring, leaving holes for 5 eggs. Cover, let rise until double, about 1 1/2 hours.

Preheat oven to 350 degrees F. Insert raw, colored eggs into holes in twist; place 1 egg in center in cup, beat egg yolk with water; use to brush dough. Bake 30 minutes or until golden. Cool on wire rack.

Makes 1 loaf, 16 servings.

303. FROZEN BREAD IN THE CROCKPOT

Thaw, raise and COOK your frozen bread in the crockpot! Great for those without breadmakers.

**1 loaf frozen bread dough
oil
nonstick cooking spray**

Generously rub oil on frozen bread loaf. Place in greased baking pan. Place pan in crockpot, cover and heat on low 2 to 3 hours, or until bread is thawed and starting to rise.

Turn to high and bake 2 to 3 hours or until it is brown and sounds hollow when tapped. It should be a beautifully brown crusty round loaf. ENJOY!

304. GARLIC KNOTS

**2 tablespoons unsalted butter, melted
1 tablespoon minced fresh parsley
2 cloves garlic, crushed through press
1 (11-ounce) can refrigerated soft breadstick dough,
separated into 12 strips**

Preheat oven to 375 degrees F.

In small cup, stir together butter, parsley and garlic.

On a flat work surface, roll each strip of dough into 12-inch long rope; tie each rope into single knot. Place on

ungreased baking sheet, spacing knots about 1 inch apart. Brush knots evenly with garlic-butter mixture. Bake for 16 to 18 minutes or until bread knots are golden-brown and slightly crisp. Serve warm.

305. GREEK EASTER BREAD (Lambropsomo)

2 tablespoons active dry yeast

1/2 cup warm water

1 cup warm milk

1/2 cup melted butter, room temp.

2 teaspoons coarse salt or 1 teaspoon table salt

1-1/2 teaspoons aniseed, crushed

3 eggs, beaten

1/2 cup granulated sugar

1 tablespoon grated orange rind

1/4 teaspoon mahleb (optional)

About 6 cup white flour, preferably unbleached

2 to 5 hard boiled eggs, dyed red

Glaze

Soft butter

Sesame seeds (optional)

Wherever Greeks have settled in America many of the housewives still mark the end of Lent by producing several kinds of traditional breads, including Lambropsomo, or Easter bread. Lambropsomo may or may not incorporate eggs that have been hard boiled

and dyed red; usually one egg is centered in a round loaf with a cross formed over it, or four red eggs will be nestled into a braided loaf. Our recipe calls for one loaf of each of these shapes. In some households the same bread without the red egg decoration is baked and served on Sunday throughout the year. Makes 2 round loaves.

In a large bowl mix yeast with warm water, then stir in milk, butter and salt. Add the aniseed, the beaten eggs, the sugar, grated orange peel and optional mahleb. Keep stirring while adding the flour. When the mixture is stiff, turn out on a floured surface and knead about 10 minutes, until smooth and satiny.

Clean the bowl and grease it well. Put the dough in the bowl, and turn so all surfaces are oiled; cover with plastic and let rise about 2 hours, until doubled.

Punch the dough down, knead briefly and divide in half to make the two different shapes (or make two loaves of the same shape if you prefer). To make a round loaf with a cross with one half of the dough, first tear off a piece of dough, about one-fifth the whole amount. Form the larger piece into a round and put it on a greased baking sheet. Center one red egg on the top of the round.

Divide the reserved piece in half and roll out 2 long strips. Place these over the egg in the form of a cross, tucking the ends under the loaf. To make a braided crown with the other half, divide the dough in thirds and roll out into ropes at least 24" long. Braid the ropes together, pinching the ends securely and then form into

a circle on a greased baking sheet, pinching again the ends where they overlap. Nestle 4 red eggs in among the braids. Cover both loaves with a kitchen towel and let rise 1 hour.

Bake in a preheated 350 degree F oven for 30 minutes. Remove and brush immediately with butter, then sprinkle on optional sesame seeds.

306. GREEK TRINITY LOAF

Makes 1 loaf

This traditional Greek Easter bread acquires its name from its shape. According to Greek tradition, the bread is cut when the entire family is seated at the Easter table. Each person receives one thin slice from each of the three loaves.

3 to 3-1/2 cups all-purpose flour (divided)

1/4 cup granulated sugar

2 packages Rapid Rise or fast-acting yeast

1 teaspoon anise seed

1 teaspoon salt

1/2 cup water (70 to 80 degrees F)

1/3 cup butter or margarine, cut up

2 whole eggs plus 1 separated egg (divided)

1 cup golden raisins

In large bowl, combine 1 cup flour, sugar, undissolved

yeast, anise seed and salt.

Heat water and butter until very warm (120 to 130 degrees F); stir into dry ingredients. Stir in 2 eggs, 1 egg yolk (reserve egg white) and enough remaining flour to make soft dough.

Knead on lightly floured surface until smooth and elastic, about 5 to 7 minutes. Cover; let rest 10 minutes.

To shape and bake dough: Remove 1/2 cup dough; reserve. Knead raisins into remaining dough; divide into 3 equal pieces. Form each into smooth ball; arrange on greased baking sheet in the shape of a 3-leaf clover. Divide reserved dough into 4 equal pieces; roll each into 10-inch rope. Place 2 ropes side by side; twist together, pinching ends to seal.

Repeat with remaining ropes.

Arrange twisted ropes on 3-leaf clover in the form of a cross, tucking ends under. Cover; let rise in warm, draft-free place until doubled in size, about 45 to 60 minutes.

Lightly beat reserved egg white; brush on dough. Meanwhile, preheat oven to 375 degrees.

Bake bread for 30 to 35 minutes or until done, covering with foil after 10 minutes to prevent excess browning. Remove from pan; cool on wire rack.

Bread machine method: (For 1-1/2- or 2-pound bread machines.) Using 3 1/4 cups bread flour and 3 teaspoons

rapid-rise or fast-acting yeast, add ingredients to bread machine pan in the order suggested by manufacturer. Process on dough/manual cycle.

When cycle is complete, remove dough to floured surface. If necessary, knead in additional flour to make dough easy to handle. Proceed as directed above to shape and bake dough.

307. HERB LOAF

**1 package active dry yeast
1/4 cup warm water
1-1/4 cups warm milk
2 tablespoons vegetable oil
1 egg
2 tablespoons granulated sugar
1-1/2 teaspoons salt
3 cups flour
1/3 cup melted butter
2 tablespoons grated Parmesan cheese
1 tablespoon sesame seed
1/2 teaspoon garlic salt
1/2 teaspoon paprika**

Grease a 2-quart casserole. Dissolve yeast in warm water. Let stand a few minutes. Add milk, oil, egg, sugar and salt, mixing well. Gradually add flour. Knead briefly on a lightly floured board. Let rise until doubled

in bulk.

Punch down dough. Pinch off walnut-size balls of dough; dip in melted butter. Place in 1 layer in casserole.

Mix cheese, sesame seed, garlic salt and paprika. Sprinkle one-half of this mixture over the layer of dough. Proceed in the same manner with the remaining dough; pour remaining butter over dough; sprinkle with the remaining herb mixture. Let rise until almost doubled.

Bake at 400 degrees F for 25 to 30 minutes in an ovenproof glass casserole with a rounded bottom. Cool in casserole for 5 to 10 minutes. Serve warm.

308. HIGH RISE BISCUITS

1 cup cake flour(not self-rising)

1 cup all-purpose flour

2 teaspoons cream of tartar

1 teaspoon baking soda

1/2 teaspoon salt

8 tablespoons unsalted butter, chilled, cut in 1/4" cubes

3/4 cup half and half

Position a rack in the center of the oven, and preheat to 400 degrees.

In a medium bowl, sift together the cake flour, all-

purpose flour, cream of tartar, baking soda, and salt. Using a pastry blender or two knives, cut the butter into the flour until the mixture resembles small peas. Add the half and half, and stir gently just until a soft dough forms. Knead the dough in the bowl a few times, just until smooth. Do not overwork the dough.

On a floured work surface, roll out the dough to 3/4-inch thickness. Using a 3-inch round cookie cutter, cut out biscuits, Gather up the scraps, re roll, and repeat the procedure until 12 biscuits are cut out. Transfer the biscuits to an ungreased baking sheet.

Bake until biscuits are golden brown, 12 to 15 minutes. Serve hot.

Makes 1 dozen.

309. NO KNEAD ROLLS

3-1/2 cups all-purpose flour

1 package active dry yeast

1-1/4 cups milk

1/4 cup granulated sugar

1/4 cup shortening

1 teaspoon salt

1 egg

In large bowl, combine 1 1/2 cups of the flour and yeast. In saucepan, heat milk, sugar, shortening and salt just until warm, stirring to melt the margarine. Add

warm mixture to dry ingredients. Add egg. Beat at low speed with electric mixer for 30 seconds. Beat 3 minutes at high speed. By hand, stir in remainder of flour to make a soft dough. Cover and refrigerate at least 2 hours.

About 2 hours before serving, shape into walnut-size balls and place in muffin pans. Allow to rise until double (1 to 1 1/4 hours). Bake at 400 degrees F for 9 to 10 minutes. These will keep in the refrigerator for 3 to 4 days.

310. ONE HOUR ROLLS

**1 teaspoon salt
3 tablespoons vegetable oil
2 tablespoons granulated sugar
1 cup milk
1 package dry yeast
2 cups flour
Melted butter**

Add salt, oil and sugar to milk and heat to 120 degrees F to 130 degrees F. Pour mixture over yeast. Add flour and mix well. Scrape dough onto a heavily floured surface (dough will be sticky). Liberally sprinkle top of dough with more flour. Roll out, cut out rounds with biscuit cutter and brush with butter. Fold over and allow to rise on cookie sheet for 1 hour in warm place. Bake at 350 degrees F for 12 to 15 minutes.

Makes 2-1/2 dozen rolls.

To make onion rolls, add to the dough 1/3 cup chopped onion, which has been sautéed in a little butter.

311. QUICK ROLLS

**2 cups self-rising flour
4 tablespoons mayonnaise
1 cup milk
1 teaspoon granulated sugar**

Preheat oven to 450 degrees F. Mix all ingredients about 2 minutes. Fill muffin tins two-thirds full. Bake 10 minutes or until golden brown. Delicious!

312. REFRIGERATOR ROLLS

**2 cups boiling water
1/2 cup granulated sugar plus 1 teaspoon
1 tablespoon salt
1/4 cup shortening
2 cakes yeast
8 cups sifted flour, divided
2 eggs, beaten
Mix boiling water, 1/2 cup sugar, salt and shortening**

together; cool until lukewarm.

Dissolve yeast in lukewarm water; add 1 teaspoon sugar and stir in 4 cups of flour; beat well. Add remaining flour, one cup at a time, beating well after each addition. Mix thoroughly to a smooth dough; knead slightly. Place in a large greased bowl; grease top of dough; cover and store in refrigerator until ready to use.

Remove as much as needed and shape as desired. Let rise in a warm place until double in bulk. Bake at 425 degrees F for 20 to 25 minutes.

313. SLOW-RISE YEAST ROLLS

2 cups warm water (90 degrees F to 100 degrees F)

2 packages yeast

6 1/2 to 7 cups bread flour

1/2 cup granulated sugar

2 teaspoons salt

1 egg

1/4 cup shortening

Mix warm water and yeast together. Add half the flour, sugar and salt and beat until well mixed (a heavy-duty mixer or food processor is useful here). Add egg and shortening and gradually add the remaining flour.

Knead for about 5 minutes. Put into oiled bowl. Cover with damp cloth and refrigerate. Divide into quarters

next day (or up to three or four days later).

Shape the rolls as suggested below. Brush with milk and top with seeds as desired. Allow to rise at room temperature 1 to 2 hours. Grease baking pans as necessary and bake for 12 to 15 minutes at 400 degrees

Roll Shaping

Form small balls and put 3 in each muffin cup.

Roll larger ball in butter, then in sesame seeds.

Shape into ropes about 1/2 inch in diameter and 8 inches long; make a loop and pull end through to make a knot.

Roll quarter of dough into a circle and spread with soft butter, cut into wedges and roll to form crescents.

314. SWEET POTATO BISCUITS

1 cup all-purpose flour

1/2 teaspoon salt

3 teaspoons baking powder

4 tablespoons solid shortening

1 cup cooked sweet potatoes, mashed

1/2 cup milk

Preheat oven to 400 degrees F.

Sift dry ingredients together. Cut in shortening. Add mashed potatoes. Add enough milk to make firm dough but not too stiff. Roll out on floured cutting board, then

cut with biscuit cutter. Place in a greased biscuit pan and bake for 25 to 30 minutes until browned.

315. YEAST HOT ROLLS

These rolls are excellent and easy. This is one of the best yeast roll recipes I have ever made.

3 tablespoons potato flakes

1-1/2 cups milk

1/2 cup vegetable oil

1/2 cup white sugar

1 teaspoon white sugar

2 eggs

1 teaspoon salt

1 tablespoon active dry yeast

6-1/2 cups all-purpose flour

1/2 cup boiling water

1/2 cup warm water (110 degrees F/45 degrees C)

Pour the boiling water over the instant mashed potatoes and set aside. Scald the milk with the oil and 1/2 cup of the sugar. Add The 1/2 cup very warm water and the teaspoon sugar to the yeast and set aside.

Add the potatoes to the milk mixture. Start adding the flour, then eggs, one at a time, beating with a mixer or dough hooks. Add yeast mixture and all but 1 cup of the remaining flour and salt.

Use the reserved 1 cup of flour for kneading. Knead the

dough for about 5 minutes on a floured board. Place the dough in a large greased bowl, being sure to grease top of dough also. Cover dough with plastic wrap then with a double piece of foil. Refrigerate or let rise once and make into rolls. If made at night knead down dough before going to bed.

Once dough has risen once, punch down and shape into about 3 1/2 dozen rolls. Place rolls in a lightly greased baking dish and bake in a preheated 375 degrees F (190 degrees C) oven for about 15 to 20 minutes.

HAM & PORK:

316. APRICOT GLAZED HAM

A simple glaze over ham makes for an easy special occasion meal. Serve with green bean casserole, cheesy potatoes and fruit salad.

1 (5-pound) fully cooked whole boneless ham

1/3 cup firmly packed brown sugar

1 tablespoon cornstarch

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

2/3 cup apricot nectar

2 tablespoons lemon juice

Place ham on rack in a shallow roasting pan. Bake, uncovered, in a 325°F. oven for 1 to 1-1/2 hours or until meat thermometer registers 140°F.

For the glaze, in a small saucepan combine brown sugar, cornstarch, nutmeg and cloves. Stir in apricot nectar and lemon juice. Cook over medium heat until thickened and bubbly, stirring constantly. Brush ham with glaze. Continue baking 15 to 20 minutes more, brushing occasionally with glaze. Makes 20 servings.

317. BAKED HAM WITH MAPLE MUSTARD GLAZE

1 (8-pound) fully cooked bone-in ham
Whole cloves
1 cup whole-grain Dijon mustard
1/3 cup golden brown sugar
2 tablespoons maple syrup
Maple mustard sauce (recipe follows)

Preheat oven to 350°F (175°C).

Score top of ham into diamonds and stud center of each diamond with a clove. On a rack in a roasting pan bake ham in middle of oven 1-1/2 hours.

In a bowl combine, mustard, brown sugar and maple syrup. Remove pan from oven. Spread mustard mixture over top and sides of ham. Return to oven and continue to bake until mustard coating is golden brown, about 35 minutes. Transfer ham to a platter. Let sit for 15 minutes before serving. Serve with maple mustard

**sauce on the side.
Makes 8 servings.**

Maple-Mustard Sauce:

1/2 cup Dijon mustard

1/4 cup pure maple syrup

Stir together mustard and syrup until combined well.

Yield: 3/4 cup.

Note: Sauce can be made 2 days ahead and chilled, covered. Bring to room temperature before serving.

318. BAKED HAM

1 cooked ham, half or whole

Ground cloves, to taste

1/2 cup brown sugar

Maraschino cherries

1 tablespoon brown sugar

1 apple

Pineapple rings

Place cooked ham in pan. Rub in 1 tablespoon brown sugar and sprinkle with cloves. Pare and cut apple in eighths, place around and over ham. Sprinkle brown sugar over apples. Decorate with pineapple rings and maraschino cherries. Cover and bake for about 1 hour at 350 degrees F; baste frequently.

319. CARIBBEAN ROASTED PORK

1/2 cup fresh lime juice
3/4 cup soy sauce
3/4 cup white sugar
1 teaspoon grated fresh ginger
2 cloves garlic, minced
2 teaspoons salt
1 (6 pound) boneless pork loin roast
1 large onion, sliced into thin rings
2 bay leaves

In a medium bowl, mix together the lime juice, soy sauce, sugar, ginger, garlic, and salt until the sugar dissolves.

Place the loin of pork in a roasting pan, and scatter the onion rings and bay leaves over it. Pour lime-ginger mixture over the meat, and cover with plastic wrap. Refrigerate for 12 hours or so, turning every once in a while.

Preheat the oven to 325 degrees F (165 degrees C). Roast about 3-1/2 hours, uncovered. Baste frequently with pan juices. For a well done roast, cook until the internal temperature of the roast is 160 degrees F (70 degrees C).

320. CIDER-BASTED HAM

1 (4 1/2 to 5-pound) fully cooked boneless ham
12 whole cloves
1 cup firmly packed brown sugar
3-1/2 teaspoons dry mustard
1/3 cup apple cider
1 (29 ounce) can peach halves, drained
1 (16 ounce) can whole berry cranberry sauce

Heat oven to 325 degrees F.

Score top of ham with sharp knife and insert cloves. Place in shallow roasting pan. Bake for 1 1/4 to 1 1/2 hours or until thoroughly heated.

Meanwhile, in small bowl combine brown sugar, mustard and cider. During last 20 minutes of baking, spoon half of brown sugar glaze over ham. Continue baking, occasionally spooning glaze over ham. Place peach halves cut side up in 9-inch square pan; pour remaining half of glaze over peaches. Bake at 325 degrees F for 10 minutes.

Fill each warmed peach with cranberry sauce and serve with ham.

321. COUNTRY HAM WITH BROWN SUGAR COATING

1 (10 to 12 pound) uncooked country ham
1 (64 ounce) bottle apple juice
2 teaspoons ground cloves
2/3 cup firmly packed brown sugar
2 1/2 tablespoons dry sherry, red wine, or cider vinegar

Place ham in a large container. Cover with water, and let soak 24 hours. Drain. Scrub ham in warm water with a stiff brush; rinse well. Place ham in a large cooking container. Insert meat thermometer, making sure it does not touch fat or bone. Add apple juice. Add enough hot water to cover ham. Bring to a boil; cover, reduce heat and simmer 2 hours or until meat thermometer registers 142 degrees F.

Let ham cool in drippings 3 hours. Remove from drippings. Cover and refrigerate ham at least 8 hours.

Trim skin from ham. Place ham, fat side up, on a rack in a shallow roasting pan. Sprinkle fat with ground cloves. Combine brown sugar and sherry; brush over ham. Bake at 425 degrees F for 10 to 15 minutes or until coating is golden and crusty (ham will be cool). Slice thinly to serve.

322. CRANBERRY ORANGE GLAZED HAM

1 (5- to 7-pound) smoked, fully cooked ham half
Whole cloves

1-1/4 cups firmly packed brown sugar, divided
3/4 cups cranberry juice cocktail
1/4 cup honey
2 tablespoons cider vinegar
2 teaspoons all-purpose flour
1-1/2 tablespoons prepared mustard
1-1/2 tablespoons butter

Garnishes:

Fresh cranberries and orange slices

Slice skin away from ham. Score fat on ham in a diamond design, and stud with whole cloves. Place ham, fat side up, on a rack in a shallow roasting pan. Insert meat thermometer, making sure it does not touch fat or bone. Bake, uncovered, at 325 degrees F (160 degrees C) for 1 hour.

Combine 1/4 cup brown sugar, cranberry juice, and next 5 ingredients in a saucepan, mixing well. Bring to a boil, and cook 1 minute.

Coat exposed portion of ham with remaining 1 cup sugar. Pour hot cranberry juice mixture over ham; bake 30 more minutes or until thermometer registers 140°F (60°C), basting ham with pan juices twice. Garnish, if desired. Yield: 10 to 14 servings

323. CROWN ROAST OF PORK

This traditional crown roast recipe is intended for an 11-rib roast (about 5-1/2 pounds). This recipe is easily doubled since the stuffing makes enough for a 22-rib roast. White wine can be substituted for dry vermouth. This recipe will give the cook a standing ovation! Yields 6 servings.

**5-1/2 pounds crown roast of pork
2 tablespoons butter
12 ounces pork sausage
1 onion, chopped
4 cups dry French breadcrumbs
1 (7 ounce) can steamed chestnuts, chopped
1/2 cup low-sodium chicken broth
1/2 cup chopped parsley
2 teaspoons dried sage
2 teaspoons dried thyme
salt and pepper to taste
2 cups low-sodium chicken broth
1-1/2 cups dry vermouth
3 slices bacon
3 tablespoons butter, softened
1-1/2 tablespoons all-purpose flour**

Preheat oven to 350 degrees F (175 degrees C). Butter one 8x8x2 inch glass baking dish and set aside. Cover roasting rack with aluminum foil and place in roasting pan. Place crown roast, bone ends up, on foil lined rack. Bake at 350 degrees F (175 degrees C) for 1 hour.

Prepare the stuffing by melting 2 tablespoons butter in a large skillet over medium-high heat. Add sausage and onion; cook until sausage is crumbled and fully cooked. Remove from heat. Stir in bread crumbs, chestnuts, chicken broth, parsley, sage, thyme, salt and pepper. Mix well.

Boil 2 cups broth and vermouth in large saucepan until reduced by half.

Place the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In the same skillet over medium high heat, melt 3 tablespoons butter. Add flour; mix and cook until golden brown. Add broth mixture and boil until slightly thickened, about 5 minutes. Add bacon; season with salt and pepper.

Remove pork from oven and fill cavity with stuffing; cover stuffing with foil. Transfer remaining stuffing to prepared baking dish.

Place roast and extra stuffing in oven. Bake until thermometer inserted into center of pork registers 155 degrees F (68 degrees C), about 1 hour. Baste roast occasionally with drippings. Transfer roast to serving platter and cover.

Carve pork between the bones into chops. Serve with stuffing and gravy.

324. ELEGANT HAM

1 (12 ounce) package frozen, unsweetened raspberries
1 (16 ounce) jar red currant jelly
1 (8 ounce) jar Dijon mustard
1 (10 to 13 pound) precooked whole ham, bones in
1 1/2 cups firmly packed brown sugar
1 cup water
Kale leaves and flat-leaf parsley sprigs

Preheat oven to 350 degrees F.

Purée the berries with their juices in a blender or food processor, and pass the purée through a fine-mesh sieve. You should have about 1 cup purée.

Stir together the raspberry purée, red currant jelly, and Dijon mustard in a saucepan over medium heat until the jelly dissolves. Raise the heat to high and bring to a boil. Cook, stirring constantly, for 1 minute. Remove from the heat and set aside to use as glaze. You will have 3 cups glaze.

Place the ham, fat side up, in a large roasting pan. Peel off the skin and trim the fat to a layer 1/4 inch thick. Score the fat in a diamond pattern, and rub the brown sugar over the surface.

Roast the ham for 30 minutes. Remove from the oven and pour the water over the ham. Spoon 1 cup of the glaze over the ham, and return it to the oven. Bake for 2 1/2 hours longer, basting every 15 minutes with the pan juices and 1/3 cup of the raspberry glaze (until the glaze is gone).

Place the ham on a platter lined with fresh kale leaves and parsley sprigs.

325. FRUIT-GLAZED EASTER HAM

**1 (5 to 7 pound) shank half smoked ham
1 (8 ounce) can crushed pineapple, drained
1/3 cup orange marmalade
2 tablespoons lemon juice
1/4 teaspoon ground cinnamon
Dash of allspice
1/3 cup flaked coconut**

Place ham, fat side up, on rack in open roasting pan. Insert meat thermometer so bulb is centered in thickest part. Be careful bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast at 325 degrees F until meat thermometer registers 130 to 140 degrees F for "fully cooked" half ham (18 to 24 minutes per pound) or 160 degrees F for a "cook before eating" half ham (22 to 25 minutes per pound).

Meanwhile, place pineapple, orange marmalade, lemon juice, cinnamon and allspice in small saucepan and cook slowly for 5 to 7 minutes, stirring occasionally. Remove from heat; stir in coconut. Spread glaze over ham during last 20 minutes of baking time.

326. HAM BAKED WITH BEER

The beer really tenderizes the ham. Don't worry, the ham will not taste like beer when it is done other than maybe a small hint on the bottom portions.

20 pounds bone-in ham

1 (20 ounce) can sliced pineapple

2 (12 fluid ounce) cans beer (Use a good quality beer for best results)

Preheat oven to 325 degrees F (165 degrees C). Grease an 18 quart roasting pan.

Place the ham, with the fattier side up, in the roaster.

Use toothpicks to secure pineapple rings on the ham.

Pour the beer over the ham. Place lid on roasting pan.

Bake 6 to 8 hours, or until cooked through. Remove the pineapple rings and let sit 15 minutes before slicing.

327. HOLIDAY COCA COLA BAKED HAM

Unusual ingredients or not, the end result of this recipe is one of the tastiest hams ever!

1 (10 to 12 pound) bone-in ham

Whole cloves

1 (1-pound) box dark brown sugar

1 (12-ounce) can Coca-Cola (not diet)

1 (14-ounce) can pineapple rings, drained & the juice reserved

1 cup sweet Concord grape wine

10 to 12 maraschino cherries

Preheat oven to 325°F (160°C).

Using a sharp knife, remove the rind from ham. Score surface of ham crosswise and lengthwise, forming a crisscross pattern about 1/4-inch deep and 1-inch apart. Place 1 clove in the center of each square.

Place ham, fat side up, in a roasting pan. Press brown sugar onto the surface of the ham. Expect some sugar to fall into the roasting pan. Place in oven and bake until brown sugar just begins to melt, about 30 minutes.

Pour the Coca-Cola over ham, mixing with melted sugar in bottom of roasting pan. Baste ham with the cola mixture and bake an additional 30 minutes.

Meanwhile, combine reserved pineapple juice and the wine in a small bowl. Baste ham with pineapple mixture every 20 minutes.

Bake ham for a total of 16 minutes per pound. During the last 20 minutes of baking time, remove ham from oven and decorate with the pineapple rings. Use 2 to 3 wooden picks to hold each ring in place. Place a cherry in the center of each ring, also using a wooden pick.

Return to oven and continue to bake the final 20 minutes.

Remove from oven and allow to stand for at least 15 minutes before transferring to serving platter.

Skim fat from pan juices and serve with the ham.

328. HOLIDAY STUFFED PORK ROAST

It's not turkey but it has all the trimmings and more!

3/4 cup slivered almonds

2 tablespoons butter

3/4 cup sliced green onion

3/4 cup chopped celery

4 cups cooked brown rice

3/4 cup orange juice, divided use

2 tablespoons grated orange peel

3 teaspoons chopped candied ginger, divided use

1/2 teaspoon salt

3-1/2 pounds boneless pork roast

1 teaspoon rosemary

1/4 teaspoon ground pepper

1 (16-ounce) can cranberry sauce

1 orange, sectioned

Brown slivered almonds in butter in a large skillet over medium-high heat. Add sliced green onions and chopped celery and cook until vegetables are tender-crisp. Stir in cooked brown rice, 1/2 cup orange juice, grated orange peel, 1 teaspoon chopped candied ginger, and salt; set aside.

Unroll or cut a boneless pork roast and place the rice mixture within the meat. Roll and place in a shallow roasting pan. Combine rosemary and pepper; sprinkle over the roast. Insert meat thermometer into the

thickest part of the roast, making sure the thermometer does not touch the stuffing or fat. Roast at 325°F for 1 1/2 hours.

Meanwhile combine cranberry sauce, remaining orange juice, candied ginger, and sectioned orange in a small saucepan; stir well. Simmer over medium heat for 25 minutes, stirring occasionally. Brush the cranberry mixture over the pork then bake an additional 15 minutes, or until a meat thermometer registers 170°F. Check stuffing with thermometer which should register at least 165°F. Let the roast stand for 10 minutes before slicing. Serve with the remaining cranberry sauce. Makes 8 servings.

329. HONEY GINGER GLAZED HAM

**7-1/2 lbs cured ham (about)
1/2 cup honey
1 tablespoon ground ginger
2 tablespoons Dijon mustard
1/2 teaspoon fresh ground pepper**

Preheat oven to 325°.

Remove ham from refrigerator 1 hour before cooking to bring to room temperature. Put ham in a roasting pan and place on a rack.

Using a knife, score fat on top in a diamond pattern.

Mix remaining ingredients in a bowl.

Brush about 3/4 of honey mixture on ham with a pastry

brush.

Bake 2 hours, basting with remaining mixture and pan drippings every 45 minutes.

330. KAHLUA BAKED EASTER HAM

1 (10 pound) pre-cooked ham

3/4 cup firmly packed brown sugar

3 tablespoons Kahlúa

1/2 cup Kahlúa

2 tablespoons dry mustard

Whole cloves

Place ham with rind on rack in roasting pan, fat side up. Roast at 300 degrees F 18 minutes per pound.

During the last hour, trim rind, score fat in a criss-cross diamond fashion and stud with cloves. Sprinkle top with brown sugar, then with the 3 tablespoons Kahlúa.

Mix the 1/2 cup Kahlúa and dry mustard and pour into pan. Baste frequently with pan syrup.

331. PINEAPPLE HAM

1 (10 pound) bone-in fresh ham (leg or butt)

1 teaspoon salt

1/4 teaspoon pepper

2 cups sliced onion
1 (10 3/4 ounce) can condensed chicken broth, undiluted
1 (8 3/4 ounce) can crushed pineapple, drained
1/4 cup honey
1/4 teaspoon cinnamon
1/8 teaspoon ginger
6 tablespoons all-purpose flour

Preheat oven to 375 degrees F.

Wipe ham with damp paper towels, remove skin and excess fat from ham; rub with salt and pepper. Place, fat side up, in shallow, open roasting pan. Roast, uncovered, 1 1/2 hours. Drain drippings from pan; discard.

Arrange onion slices around ham; pour chicken broth into pan. Insert meat thermometer into thickest part of meat, away from bone; roast, covered, 2 hours. Remove from oven. Pour drippings into medium saucepan; set aside.

In small bowl, combine pineapple, honey, cinnamon and ginger; spread evenly over ham. Roast, uncovered, 45 minutes longer, or until meat thermometer registers 185 degrees F.

Skim off excess fat from drippings in saucepan. Measure 4 cups liquid and return to saucepan. Mix flour with 1/4 cup water until smooth. Stir into drippings; bring to boiling, stirring constantly. Reduce heat; simmer 8 minutes. Serve with ham. Makes 8 to 10

servings.

332. SPICED CRANBERRY GLAZED HAM

1 Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham

1 (16 ounce) can cranberry sauce

2 tablespoons lemon juice

1 teaspoon prepared mustard

1/4 teaspoon ground cloves

Prepare and heat ham according to package directions. Meanwhile, to prepare glaze, combine all ingredients in saucepan and heat gently.

Brush a portion of glaze over your ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Reheat remaining glaze. Remove glazed ham from oven. Spoon remaining glaze over ham just before serving.

HOLIDAY BEVERAGE'S

333. APPLE BRANDY PUNCH

1 (1.00 quart) bottle apple brandy

1 cup peach brandy

**2 cups apple cider
1 cinnamon stick**

Combine ingredients in a crockpot. Cover & heat on low for 3-4 hours. Serve hot.

334. BOURBON WASSAIL

**2 Tbl grated orange rind
2 Tbl whole cloves
2 Tbl whole allspice
2 (2 inch) sticks cinnamon
1 gallon cider or apple juice
1 cup orange juice
1 cup bourbon**

Combine orange rind and spices in a cheesecloth bag: set aside.

Combine apple cider and orange juice in a large Dutch oven; add spice bag. Bring mixture to a boil. Cover, reduce heat and simmer 15 minutes. Discard spice bag. Add bourbon to cider mixture. Serve hot. Yield 1 gallon.

335. CANDY CANE COCOA

4 cups milk

3 (1 ounce) squares semisweet chocolate, chopped
4 peppermint candy canes, crushed
1 cup whipped cream
4 small peppermint candy canes

In a saucepan, heat milk until hot, but not boiling. Whisk in the chocolate and the crushed peppermint candies until melted and smooth. Pour hot cocoa into four mugs, and garnish with whipped cream. Serve each with a candy cane stirring stick

336. CAPPUCINO IN A JAR

2/3 cup instant coffee granules
1 cup non-dairy powdered coffee creamer
1 cup powdered instant chocolate drink mix
1/2 cup white sugar
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Have ready 2 (12 ounce) canning jars. Put the instant coffee into a food processor, and process to a fine powder.

If you don't have a food processor, put it into a large plastic bag, and crush with a rolling pin. Use a coffee bean grinder.

In a large bowl, combine creamer, chocolate mix, instant coffee, sugar, cinnamon, and nutmeg. Stir together until well mixed.

Spoon into 2- 12 ounce jars.

Attach a note to each jar that reads:

Cappuccino: Mix 3 tablespoons of powder with 6 fluid ounces hot water.

337. CHRISTMAS CORDIAL

2 quarts fruit (strawberries, raspberries, peaches)

3 cups granulated sugar

1 liter vodka or brandy

Layer berries and sugar in large mouth glass jar. Cover with 1 liter of liquor. Cover lightly with screw type lid. Allow to sit for 6 to 8 weeks, shaking intermittently to mix ingredients.

Cordial is ready at the end of 8 weeks but is excellent if saved until Christmas for a Christmas cordial.

358. FIRESIDE CIDER

This is a great recipe for those cold winter days. It also makes your house smell great!

1 (32.00 ounces) bottle cranberry-raspberry juice

1 (32.00 ounces) bottle apple juice

2 cups cold water
8 whole allspice
4 whole cinnamon sticks
6 bags apple-cinnamon herbal tea
1/2 cup brown sugar
1/2 cup lemon juice

Mix all ingredients*EXCEPT tea bags*** in crockpot and simmer approximately 4 hours or until hot. Add tea bags, cover, and let stand approximately 1/2 hour prior to serving. Crockpot can be kept on low/simmer setting to keep warm and cider may be served all day long.**

359. GERMAN CHRISTMAS PUNCH

This is an alcohol-free hot punch, served mainly in Christmas markets in Germany.
Yields 1-1/2 quarts.

1 cup water
2/3 cup white sugar
2 pinches ground cloves
1 cinnamon stick
3 cups apple or grape juice
1 lemon, sliced

In a 3 quart saucepan, bring water, sugar, cloves and cinnamon to boil.

Stir in juice and heat through. Do not boil. Take spices out and pour over lemon slices in serving bowl. Serve warm.

360. HOLIDAY CRANBERRY WINE

**3 cups chopped cranberries (use food processor)
2 1/2 to 3 cups granulated sugar
1 (3 liter) bottle semi-dry white wine or any other white wine you prefer**

Mix all ingredients together in large bowl. Transfer to 1 gallon glass jar or 2-1/2 gallon jars. Keep in refrigerator 30 days at least. Strain with cheesecloth. Reserve cranberries for a special holiday dessert, served over vanilla ice cream. Keeps indefinitely in refrigerator.

361. HOLIDAY EGGNOG PUNCH

**4 cups commercial dairy eggnog
2 (10 ounce) bottles ginger ale, chilled
1 (6 ounce) can frozen orange juice concentrate thawed and undiluted**

Combine eggnog, ginger ale, and orange juice concentrate in a large bowl; stir well. Serve

immediately.

362. HOT APPLE CIDER

Nothing beats a mug of hot cider on a cold winter day. This recipe is great as it calls for fresh apple cider and pure maple syrup. Start with only 6 strips each of the orange and lemon peel, and adjust to taste.

Yields 6 servings.

6 cups apple cider

1/4 cup real maple syrup

2 cinnamon sticks

6 whole cloves

6 whole allspice berries

1 orange peel, cut into strips

1 lemon peel, cut into strips

Pour the apple cider and maple syrup into a large stainless steel saucepan.

Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string. Drop the spice bundle into the cider mixture.

Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling.

Remove the cider from the heat. Discard the spice

bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired. Makes 6 servings

363. HOT BUTTERED RUM MIX

Always requested at holiday gatherings, it is delicious beyond belief!

Yields 15 servings.

1 cup unsalted butter, softened

1 (16 ounce) package confectioners' sugar, sifted

1 pound light brown sugar, packed

1 quart vanilla ice cream, softened

In a large bowl cream the butter and the sugars together until smooth. Add the softened ice cream and mix until a creamy consistency is obtained. Transfer this to a freezer container with a tight fitting lid. Place in the freezer for up to 1 month.

To Serve: Place a heaping 2 tablespoons of the frozen mix in a highball glass or coffee mug. Add 1 to 2 tablespoons dark rum. Pour over the mix 6 ounces of boiling water and stir until the mixture is melted. Sprinkle top with cinnamon or nutmeg.

364. HOT CHOCOLATE MARSHMALLOW

PEEPS

Using very hot whole milk, add chocolate/cocoa powder and stir. Sprinkle cinnamon over the top, then add a Marshmallow Peeps® of your choice and let stand for 1-2 minutes.

365. HOT COCOA FOR A GROUP

**1-1/2 cups sugar
1-1/4 cups cocoa powder
1-1/4 tsp salt
3/4 cup hot water
1 gallon milk
1 tsp vanilla extract
1/4 tsp cinnamon * optional**

In a large saucepan, combine sugar, cocoa and salt. Add hot water slowly, mixing well. Cook over medium heat, stirring constantly, until mixture boils. Boil and stir 2 minutes.

Add milk; heat to serving temperature, stirring occasionally. DO NOT boil. Remove from heat; add vanilla, cinnamon if desired, and whip with a whisk. Serve hot, with whipped cream or marshmallows if desired. This recipe can be doubled and kept in the crockpot for easier serving to large groups.

366. HOT SPICED CIDER

This recipe uses an automatic coffee maker to brew the cider. If you don't own one, heat it in a slow cooker or a saucepan over medium heat on the stovetop.

1/4 cup packed brown sugar

1/2 teaspoon whole allspice

1 teaspoon whole cloves

1 cinnamon stick

1/4 teaspoon salt

1 pinch ground nutmeg

1 large orange, quartered with peel

2 quarts apple cider

Place filter in coffee basket, and fill with brown sugar, allspice, cloves, cinnamon stick, salt, nutmeg, and orange wedges. Pour apple cider into coffee pot where the water usually goes. Brew, and serve hot.

367. HOT SPICED WINE

A wonderful hot drink that can sit all day in your crockpot if you wish. Invite some friends to help drink this.

2 bottles dry red wine

3 apples (cored and sliced)

**3 whole cloves
2 cinnamon sticks
1/2 cup sugar
1 teaspoon lemon juice**

Combine all ingredients in crockpot and stir. Cook on low for 4-12 hours or high for 1-2 hours.

368. ICED EGGNOG

Vanilla rum ice cream cubes melt quickly to provide a punch of flavor.

**3-1/2 cups vanilla ice cream, softened
1/2 cup dark rum
2 quarts refrigerated eggnog
Ground nutmeg**

Combine softened ice cream and rum; stir until blended. Spoon mixture into ice cube trays. (You should be able to make about 28 ice cream cubes.)

Freeze at least 8 hours. (Ice cream cubes will not freeze hard like ice.) You will be able to remove them as soft cubes.

Fill individual glasses 2/3 full with eggnog. Add 2-3 ice cream cubes to each glass. Sprinkle with nutmeg. Serve immediately.

Yields 8 cups

369. IRISH COFFEE EGGNOG PUNCH

**Christmas cheer! This is rich, elegant and delicious.
Easy to double or triple for a holiday open house.**

**2 quarts eggnog
1/3 cup firmly packed brown sugar
3 tablespoons instant coffee powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup Irish whiskey
1 quart coffee ice cream**

**Combine first five ingredients in a large mixing bowl.
Beat at low speed until smooth; stir in whiskey. Chill 1
to 2 hours. Pour into a punch bowl.
Top punch with scoops of ice cream.**

370. KAHLUA & COFFE HOT DRINK

**8 cups prepared coffee
1/2 cup sweetened instant chocolate drink mix
1/4 cup powdered coffee creamer
1/2 cup Kahlua or Tia Maria
Whipped cream, optional
Grated chocolate**

In a crockpot, combine the coffee, chocolate drink

powder, coffee whitener and liqueur; stir well. Cover and cook on Low for at least 3 hours, until hot. Pour into mugs and garnish with whipped cream and chocolate, if desired.

371. LUSCIOUS HOLIDAY PUNCH

2-1/2 cups white sugar

6 cups water

2 (3 ounce) packages strawberry flavored gelatin mix

1 (46 fluid ounce) can pineapple juice

2/3 cup lemon juice

1 quart orange juice

2 (2 liter) bottles lemon-lime flavored carbonated beverage

In a large saucepan, combine sugar, water, and strawberry flavored gelatin. Boil for 3 minutes. Stir in pineapple juice, lemon juice, and orange juice. Divide mixture in half, and freeze in 2 separate containers. When ready to serve, place the frozen contents of one container in a punch bowl, and stir in 1 bottle of lemon-lime soda until slushy.

Makes 50 servings

272. MERRY CHERRY COCKTAILS

This is a terrific holiday party drink that is simple to make and very tasty. The drink is a light pink in color and when garnished with the whipped cream and cherries looks so festive!

**2/3 cup half-and-half
1/2 cup cream of coconut
1/3 cup rum
1/3 cup cherry brandy
3 tablespoons maraschino cherry juice
1 tablespoon grenadine
1-1/2 to 2 cups ice cubes
whipped cream
maraschino cherry, to garnish**

**Place first 6 ingredients in a blender and mix well.
Add ice and blend until frothy.
Pour into glasses; garnish with whipped cream and cherries.**

373. MULLED CIDER

**This is great for trimming the tree. Serve cold or keep in a saucepan over very low heat or a slow cooker.
Yields 11 cups.**

**1 large orange
3 whole cloves
2 3/4 cups fresh orange juice**

8 cups apple juice
1/4 cup raisins
1 cinnamon stick

Peel the skin from the orange leaving the bitter white pith behind. Stick the cloves into the skin. Squeeze the juice from the orange and add to the 2-3/4 cups orange juice. Place all ingredients into a large non reactive pan and bring to a boil over high heat. Remove from heat, cover and allow to stand at least 30 minutes to allow flavors to blend. Serve warm or cold.

274. MULLED CRANBERRY CIDER

Mulled cranberry cider, like mulled wine, is a cold-weather tradition. This warm, comforting drink is easy to prepare and is a great finale for a holiday meal. This recipe is for 2 quarts, which will serve up to 6 to 8 people; the amounts can be multiplied without any problems.

Yields 16 servings.

2 quarts cranberry juice
2 oranges, zested
14 whole cloves
1-1/2 cups dried cranberries
1 teaspoon vanilla extract
1-1/3 cups honey
2 cinnamon sticks

Pour cranberry juice into a slow cooker; set on high. To the juice add the zest from the oranges, cloves, cranberries, vanilla extract, honey and cinnamon sticks. Heat, stirring occasionally, until hot and steamy, about 20 minutes.

375. ORANGE EGGNOG PUNCH

**1 quart dairy eggnog or 1 can (1 quart) eggnog
1 can (12 ounces) frozen orange juice concentrate
(thawed)
1 can (12 ounces) ginger ale (chilled)**

In a pitcher, stir eggnog and orange juice concentrate until well mixed. Pour in ginger ale and stir gently.

376. PEACH EGGNOG

**1 quart eggnog
3 cups half-and-half
12 ounces apricot nectar
1 cup rum
1 cup peach flavored brandy**

In a 3-quart container, combine all ingredients; stir until well blended. Store in an airtight container in

**refrigerator. Serve chilled.
Yield: 14 servings**

377. PERFECTLY FESTIVE EGGNOG

**6 eggs
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 quart milk
1/3 pint heavy whipping cream
1 pinch ground nutmeg
1 pinch salt**

Beat eggs; mix in condensed milk, vanilla, quart of milk and salt.

Beat the whipping cream until soft peaks form. Fold in to egg and milk mixture and sprinkle with nutmeg.

Serve chilled.

Makes 11 servings

378. POTENT PUNCH

**2 bottles champagne
1 bottle vodka
2 liters ginger ale
1 can frozen raspberry-lemonade concentrate
1 can frozen pink lemonade concentrate**

1/2 quart raspberry sherbet

I mix everything except the ice cream in a bucket then fill a punch bowl as needed top with ice cream.

379. PUMPKIN NOG

Make spiked pumpkin nog by adding a jigger of rum to each serving.

Yields 10 servings.

1 (29 ounce) can pumpkin puree

1 pint vanilla ice cream, softened

4 cups milk

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground mace

1 cup whipped cream

1 pinch ground nutmeg

In a blender or food processor, blend the pumpkin, ice cream, milk, cinnamon, nutmeg, and mace in batches. Pour into individual cups. Top with whipped cream and a sprinkle of nutmeg.

380. SPICE BAGS FOR WARM WINTER DRINKS

8 sticks cinnamon, broken into small pieces
2 whole nutmegs, crushed
1/3 cup whole cloves
1/3 cup minced dried orange peel (or 1/4 cup ground)
1/4 cup whole allspice berries
Optional: garnish with cinnamon sticks,
slice of orange, lemon peel

Combine all the ingredients in a bowl. Tie in sachets of 1 tablespoon each in a double thickness of cheesecloth; transfer to an airtight container. One sachet of the mixture will flavor 1 quart of cider, tea or wine. To use, simmer 1 quart of the chosen beverage with 1 sachet for 20 minutes; ladle into mugs. If desired, add a garnish or a sprinkling of additional spirits.

381. SPICED COFFEE WITH BRANDIED WHIPPED CREAM

3/4 cup chilled whipping cream
1-1/2 tablespoons powdered sugar
1 tablespoon brandy
1 cup freshly ground coffee
5 teaspoons ground cardamom
1 tablespoon granulated sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg

7 cups water

Using an electric mixer, beat whipping cream in large bowl to soft peaks. Add powdered sugar and brandy; beat to peaks. (Can be prepared 4 hours ahead. Cover and keep refrigerated.)

Place ground coffee, cardamom, sugar, cinnamon and nutmeg in coffee filter. Using spoon, mix gently. Add water to coffee maker and brew according to manufacturer's instructions.

**Divide coffee among 8 cups. Garnish each with a dollop of whipped cream and serve immediately.
Makes 8 servings.**

382. SWEET ORANGE GRANITA

This is a wonderful refreshing dessert or palate cleanser that I adapted from a recipe found in Pino Luongo's "Simply Tuscan". I serve it in frozen, hollowed out orange halves, garnished with a mint leaf.

**2-1/4 cups freshly squeezed orange juice, & pulp
1 cup sugar, plus
3 tablespoons sugar
1/2 lemons, juice of**

Mix the orange juice with 1 cup sugar and let sit for 10 minutes. Strain mixture through a sieve into a metal

bowl and add the lemon juice. Put the bowl in the freezer.

When the mixture begins to thicken (around 1/2 an hour), whisk in 1 tbl. of the remaining sugar and put back in the freezer Repeat the thickening and whisking in sugar steps two more times, until the mixture reaches the consistency of a fine slush.

383. WHITE CHOCOLATE EGGNOG

4 large eggs

1/2 cup granulated sugar

1 cup whole milk

1/2 cup white chocolate liqueur

2 tablespoons dark or golden rum

1 1/2 cups heavy cream

Garnish

Finely grated or shaved semisweet chocolate

At least 15 minutes before starting the eggnog, chill a medium bowl and beaters from a hand-held electric mixer in the refrigerator or freezer.

In a 2-1/2-quart bowl, combine eggs and sugar. Beat at low speed until mixed. Gradually increase mixer speed; beat at high speed (highest speed for a hand-held mixer) for 5 full minutes. Mixture will increase in volume and become very pale; you'll be able to see definite marks from the beaters in the egg mixture.

All at once, add milk, white chocolate liqueur and rum. Beat on lowest speed just until mixed; the egg mixture will thin out dramatically.

In chilled medium bowl, beat heavy cream at high speed just to stiff peaks. Scrape into thinned egg mixture. With large rubber spatula, fold the two mixtures together, pouring gently from one bowl to another once or twice to aid with blending process.

Serve immediately or chill, covered, for up to 6 hours. If mixture stands for any length of time in refrigerator, a thinner layer will separate out on the bottom. Just before serving, fold the eggnog over on itself until thinner layer at bottom is re-incorporated. In any case, serve eggnog cold. Garnish each serving with a pinch of finely grated semisweet chocolate, if desired.

HOLIDAY LEFTOVER'S

384. AFTER TURKEY DAY CREAMED TURKEY

3/4 stick butter or margarine (3 ounces)

1/4 cup flour

4 cups turkey broth

1 small can evaporated milk (5 ounces)

1 can cream of mushroom soup (10 3/4 oz)

3 cups diced turkey
3 hard-boiled eggs, grated

Once the meat is off the bones of the turkey, make a broth by boiling the bones in 2 quarts of water for 30 minutes. Remove the bones and strain.

Over medium heat, melt the butter in a pot. Do not brown. Stir in the flour then the broth, milk, and soup. Cook until thickened. Add the turkey and eggs. Let simmer for 15 to 20 minutes. Serve on toast, biscuits or over rice.

385. TURKEY CURRY

3 3-1/2 lbs turkey thighs, skinned (2)
1 large onion, thinly sliced
1 red bell pepper, seeded and sliced
2 cloves garlic, minced
1/2 cup dried currants
1 can diced tomatoes (14.5 oz)
1 tablespoon curry powder
1/4 teaspoon ground red pepper
2 tablespoons cornstarch, blended with
2 tablespoons cold water
1/4 cup chopped roasted salted almonds
salt, to taste

Combine onion, pepper, garlic, curry powder, red pepper and currants in crockpot. Rinse turkey, pat dry

and arrange on top of mixture. Pour in tomatoes. Cook on low for 8 to 10 hours, until meat can easily pull away from bone.

If a thick sauce is desired: lift out turkey and let stand. Skim fat from mixture. Blend in cornstarch mixture. Cook on high for 15 minutes, or until sauce is thickened, stirring 2-3 times.) Remove bones and fat from turkey. Tear meat into small pieces and stir into sauce. Add salt to taste, sprinkle with almonds. Serve over rice.

13 carbs 8 servings

386. CROCKPOT TURKEY-CORN PUDDING

**1 tablespoon vegetable oil
1 onion, chopped
1/4 cup chopped green bell pepper
1 can (16 ounces) cream-style corn
4 large eggs
1/2 cup evaporated milk
1/3 cup flour
salt to taste
pepper to taste
2 cups chopped cooked turkey
1 cup shredded Cheddar cheese**

Sauté chopped onion and green pepper in the vegetable oil just until softened. Remove from heat. Whisk together the creamed corn, eggs, evaporated milk, flour,

salt and pepper. Stir in onion and chopped turkey. Pour mixture into a lightly greased crock pot (3 1/2 or 4-quart size).

Cover and cook on high for about 3 hours or until a knife inserted comes out clean. Sprinkle top of casserole with cheese; cover and cook until cheese is melted, about 15 minutes. Serve immediately.

Serves 4.

387. HAM AND NOODLES

1 slice ham

ground black pepper to taste

1 clove garlic, minced

1-1/2 quarts water

1 onion, chopped

2 stalks celery, chopped

1 (16 ounce) package wide egg noodles

In a medium saucepan, combine ham, black pepper, garlic, and 1 1/2 quarts water. Bring to a boil, reduce heat, and simmer for 15 minutes. Add onion and celery; continuing cooking until vegetables are tender, about 5 minutes.

Add noodles, and cook until al dente. Serve hot.

388. HAWAIIAN TURKEY

1 cup onion, cut into 1 inch cubes
1/2 cup each red and green bell pepper, cut into 1 inch cubes
1 tbl butter
2 cups cooked turkey-cut into cubes
1 can (15-1/2 oz) pineapple chunks in juice, juice reserved
1/2 cup orange juice
1 tbl lemon juice
1-1/2 tsp. cornstarch
1 tsp. lemon pepper
1 tsp. basil
1/2 tsp. salt
1-8 oz. container lemon yogurt
4 servings' rice or noodles

In a large skillet over med-high heat cook onions and peppers in butter or margarine 3-4 minutes. Add the turkey and cook 2-3 minutes until heated.

In a small bowl combine reserved pineapple juice, orange juice, lemon juice, cornstarch, lemon pepper, basil and salt. Stir into turkey mixture until thickened. Remove turkey mixture from heat and stir in yogurt and pineapple chunks. Return to heat for 2-3 minutes until hot through.

389. HEARTY HAM CASSEROLE

A great way to use leftover ham. Baked cheesy potatoes with ham and corn.

Yields 5 servings.

2 cups potatoes, cubed

2 cups cooked ham, cubed

1 (15.25 ounce) can whole kernel corn, drained

1/4 cup finely minced fresh parsley

1/4 cup butter

1 tablespoon chopped onions

1/3 cup all-purpose flour

1-3/4 cups milk

1/8 teaspoon ground black pepper

4 ounces processed cheese food, shredded

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes.

Drain and cool.

Combine potatoes, ham, corn and parsley; set aside. In

a saucepan saute onion in butter for 2 minutes, stir in

flour until blended well. Gradually add milk and

pepper. Bring to a boil. Cook and stir for 2 minutes.

Remove from heat and pour over the ham mixture. Stir to mix well.

Pour into greased 11x7 baking dish. Cover and bake for 25 minutes. Uncover, sprinkle with cheese and bake 5 to 10 minutes longer until cheese melts.

390. LOUISVILLE CREAMED TURKEY

3 tablespoons butter

3/4 cup sliced mushrooms

3 tablespoons flour

1-1/2 cups milk

1/2 cup hot chicken or turkey stock

1 small jar (2 ounce) diced pimiento

4 cups diced cooked chicken

salt

celery salt

Melt butter over medium-low heat. Sauté mushrooms.

Add flour; stir until smooth. Slowly pour on milk and stock, stirring constantly, and thicken and bubbly.

Add pimiento, chicken, salt, and celery salt. Cook until heated through, but not boiling.

Serves 6 to 8.

391. SOUTHWESTERN TURKEY OMELETTE

6 eggs

1 and 1/2 cups chopped cooked turkey

3/4 cup shredded pepper Jack cheese

2 tablespoons vegetable oil

3 green onions -- sliced

1/2 cup cooked fresh or canned corn -- drained

1 4-ounce can chopped green chiles -- drained

1/3 cup milk

1 teaspoon salt
1/4 teaspoon pepper

Heat oil in a large skillet over medium-high heat. Add green onions and turkey. Cook, stirring occasionally, until green onions are slightly soft, about 5 minutes. Add corn and chiles to skillet; mix well. Meanwhile, combine eggs, milk, salt, and pepper in a large bowl. Mix well with a whisk. Pour into skillet. Turn heat to medium.

Top with cheese. Cook, covered, until center is set but not dry, about 5 minutes. Slide onto serving plate.

392. TURKEY & DRESSING CASSEROLE

3 cups cut up cooked turkey (or you may substitute pheasant)

5-6 cups unseasoned croutons

3 tablespoons finely chopped onions

1/4 cup finely chopped carrots

1/4 cup finely chopped celery

1/2 cup butter

1/2 cup cream or evaporated milk

2 cups turkey broth or chicken broth

1-1/4 teaspoons poultry seasoning

3/4 teaspoon salt

1/8 teaspoon pepper

Heat oven to 350 degrees.

Grease 3 qt casserole; in large mixing bowl, combine turkey and croutons; set aside.

In a medium saucepan, combine remaining ingredients. Cook over medium heat until butter melts, stirring occasionally.

Pour mixture over turkey and croutons. Toss lightly to mix.

Place in prepared casserole; cover.

Bake for 30 minutes; increase oven temperature to 375 degrees.

Uncover casserole and bake for 10 minutes longer.

393. TURKEY AND MASHED POTATO FRITTATA

3 eggs

6 Tablespoons mashed potatoes

1 cup diced cooked turkey meat

**2/3 cup cooked vegetables (if you happen to have some)
-- chopped**

1/2 cup of your favorite cheese -- grated

Heat a small amount of olive oil in a large skillet slightly above medium heat.

In a medium bowl, whisk together the egg and potatoes. Pour this evenly into the skillet. When the eggs are nearly half set, toss the turkey (and veggies if you got 'em) on top evenly. Cover and simmer until the egg is fully set.

Sprinkle cheese on top and then cook one more minute until the cheese melts. Remove from heat and let it set for about one minute, so when you cut it the cheese sticks to the egg more. Cut in wedges to serve.

394. TURKEY CHILI

**1 cup chopped green bell pepper
1-1/4 cups chopped onion
2 cloves garlic, minced
3 tablespoons oil
2 cans (15 1/2 oz each) kidney beans, drained
1 can (28 ounces) stewed tomatoes, crushed
1 cup red wine
3 cups cooked turkey, cut into 1/2-inch cubes
1 tablespoon chili powder
1 tablespoon cilantro or 1 teaspoon dried
1 teaspoon crushed red pepper flakes
1/2 teaspoon salt**

In 3-quart saucepan over medium high heat, sauté bell pepper, onion and garlic in oil for 5 minutes until vegetables are tender-crisp.

Add beans, tomatoes, wine, turkey, chili powder, cilantro, red pepper and salt. Increase heat to high and bring mixture to a boil; reduce heat to low and simmer mixture, uncovered, for 25 minutes.

To serve, garnish with additional chopped onion or cilantro, if desired.

Makes 6 servings.

395. TURKEY CROQUETTES

2 cups turkey, diced (may use chicken, ham or fish)

1 cup croquette sauce (below)

salt and pepper to taste

3/4 cup bread crumbs

1 egg, beaten

Croquette Sauce:

3 tablespoons butter

5 tablespoons flour, sifted

1 cup milk

1/4 teaspoon celery salt

1/4 teaspoon lemon juice

1/2 teaspoon steak sauce

1 teaspoon grated onion

1/4 teaspoon salt

1/8 teaspoon pepper

Combine diced turkey with sauce, salt and pepper.

Shape into balls. Dip in crumbs, then in egg, then again in crumbs. Fry in deep fat. Pour remaining croquette sauce over balls; serve hot. Chopped pimientos, green pepper, or mushrooms may be added.

Serves 4 to 6.

Sauce: Melt butter; add flour. Blend thoroughly; add

remaining ingredients. Cook until thickened, stirring constantly. Makes 2 1/2 cups sauce.

396. TURKEY CURRY

1 package (10 ounces) frozen broccoli spears cooked and drained

2 cups cooked turkey cubed

1 Can (10-1/2 ounces) reduced-sodium cream of mushroom soup

1/4 cup reduced-calorie mayonnaise

1-1/2 teaspoons lemon juice

1 teaspoon curry powder

1 cup seasoned croutons

In an 8-inch square baking dish layer broccoli; top with turkey.

In a small bowl combine soup, mayonnaise, lemon juice, and curry powder. Pour over turkey and top with croutons.

Bake at 350 degrees F. 20 to 25 minutes or until bubbly.

397. TURKEY ENCHILADAS

3 cups cooked turkey, shredded

2 cups sour cream

2 cups shredded cheddar cheese

1 teaspoon salt
12 (10-inch) tortillas, corn or flour
1/3 cup corn oil

Sauce:

2 cans(4oz) green chile peppers
1 clove garlic, minced
2 tablespoons olive oil
2 cups chopped onion
1 teaspoon salt
1/2 teaspoon oregano
1/2 cup water
1-1/2 pounds stewed tomatoes

Combine turkey with sour cream, cheese and 1 teaspoon salt. Heat 1/3 cup of oil and dip tortillas in until soft and drain. Stuff with turkey mix and roll. Arrange side-by-side with seam side down in shallow pan.

Sauce: Saute chiles with garlic in oil. Add stewed tomatoes, onions, 1 teaspoon salt, oregano and water. Simmer uncovered until thick, about 1/2 hour. Pour chile sauce over enchiladas and bake at 350 degrees 20-30 minutes. Let set 5-10 minutes before serving.

398. TURKEY NOODLE CASSEROLE

1 package frozen peas, thawed under cool running water (10 ounce)
2 cups diced cooked turkey (or ham)
1-1/2 cups cooked noodles
Butter or margarine
1/4 cup chopped onion
8 ounces sliced mushrooms
1 can (10 1/2-ounce) cream of mushroom soup
1/2 cup milk
salt, to taste
1/4 teaspoon curry powder
1/2 teaspoon poultry seasoning
1 cup shredded Cheddar cheese

Combine turkey, noodles, and peas in a 2-quart buttered casserole dish. Melt 2 tablespoons butter in a saucepan. Sauté onion and mushrooms; blend in soup, milk and seasonings. Pour soup mixture over meat; top with shredded cheese. Bake in a 350 degree F. for about 20 to 30 minutes.

399. TURKEY POT PIE WITH CORNBREAD TOPPING

1 can cream of mushroom soup, undiluted (approximately 10.5 ounces)
1 cup milk
1 cup frozen peas, cooked
1 tablespoon chopped pimiento

2 cups cubed cooked turkey
3/4 cup sifted all-purpose flour
3/4 cup cornmeal
2 teaspoons baking powder
3/4 teaspoon salt
1/4 cup shortening
1 egg, lightly beaten
3/4 cup milk

In a saucepan over medium-low heat, heat soup, milk, peas, pimiento, and turkey. Transfer to shallow 2-quart baking dish. Mix together flour, cornmeal, baking powder, and salt; cut in shortening. Mix egg and milk together; add to dry ingredients; mix well with a fork. Pour over turkey mixture. Bake at 425° for 20 to 25 minutes.

Serves 4.

400. TURKEY POT PIE

2 cups cooked turkey, cut into bite sized chunks
2 cans cream of potato soup (Try 1 can cream of Broccoli and 1 can Cream of Chicken)
1 bag frozen mixed vegetables or 2cans Veg-All
2 pie crusts (Top and Bottom)
salt and pepper

- 1. Mix soup, chicken, vegetables and seasoning.**
- 2. Put bottom pie crust in 9 inch baking dish.**

- 3. Add the mixture.**
- 4. Top with top pie crust and pinch.**
- 5. Bake at 375 for 45-60 minutes until heated through.**

401. TURKEY RICE CASSEROLE

2 cups cooked turkey, cut up
2 cups cooked rice
1/4 cup chopped green pepper
1/2 cup chopped onion
1 10 oz can cream of mushroom soup
garlic salt, to taste
pepper, to taste

Preheat oven to 350 degrees. Combine all ingredients in a 1-1/2 quart casserole; cover; bake 30 minutes.
Serves 4.

402. TURKEY STEW

3 cups peeled, cubed potatoes
2 cups quartered mushrooms
1 1/2 cups chopped carrots
1 cup coarsely chopped onions
2 cloves garlic, minced
1 tsp each ground thyme and dried basil
1/2 tsp black pepper

2 lbs boneless, skinless turkey breast, cut into 1" cubes
2 tbl all purpose flour
1/2 cup dry white wine
1/2 cup low-sodium reduced-fat chicken broth
1-1/2 tbl tomato paste
1 tsp "lite" Worcestershire sauce
1/4 cup chopped fresh parsley

Combine the first 8 ingredients in a 3-quart or larger crockpot.

Pat turkey cubes dry and coat with flour. Arrange over top of vegetables. Mix wine, broth, tomato paste and Worcestershire sauce in a sm. bowl. Pour over turkey.

Cover and cook on LOW setting for approximately 8 hours. During the last hour, stir once or twice, breaking apart any turkey cubes that have stuck together. Be careful not to remove the lid for more than a minute or so. Stir in parsley just before serving.

Note: I have omitted the White Wine and just added extra Chicken Broth in its place. It turned out fine.

403. TURKEY TACOS

1 Tbl vegetable oil
1/2 cup chopped onion
1-8 oz. can tomato sauce
1/2 cup water

2 Tbl chili powder
1 tsp. cumin
1/2 tsp. salt
3 cups shredded turkey
12 taco shells
Chopped lettuce, tomato, avocado and olives

Heat oil over medium high heat in a large skillet. Add onion. Add onion and cook for 1-2 minutes. Add tomato sauce, water, chili powder, cumin and salt. Bring to a boil, then reduce to a simmer and cook 2-3 minutes. Stir in the turkey and cook until heated through.

Place 1/4 cup taco filling in each taco shell and top with 1 tablespoon each of the shredded cheese, avocado, lettuce and olives.

404. TURKEY TETRAZZINI

4 cups cooked turkey -- cut up
4 tablespoons butter or margarine
1/4 cup flour
salt -- to taste
2 cups chicken broth
Tabasco sauce
1/2 pound mushrooms -- sliced
1 egg yolk -- lightly beaten
1 tablespoon dry sherry
3 tablespoons light cream
1 (8oz) package spaghetti

**1/4 cup Parmesan cheese -- grated
1 teaspoon butter**

In a skillet heat 3 tablespoons of butter; add mushrooms and saute briefly.

Melt 4 tablespoons of butter in a saucepan; add flour and stir until smooth. Whisk in broth and cook until thickened and smooth. Add salt and Tabasco to taste. Whisk a little of the hot sauce into the beaten egg yolk, then pour the egg yolk mixture into the rest of the sauce. Add sherry, cream, turkey, and mushrooms. Cook, stirring, just until heated through.

Cook spaghetti according to package directions. In a buttered casserole, place alternate layers of spaghetti and sauce. Sprinkle with grated Parmesan. Brown quickly under a preheated broiler and serve.

HOLIDAY SWEET BREAD & MUFFINS:

405. ANGEL BISCUITS

You do not need to let these rise before baking unless you have the time.

**5 cups flour
1/4 cup granulated sugar**

1 tablespoon baking powder
1 package yeast
1 teaspoon baking soda
1 teaspoon salt
1 cup butter or shortening
2 cup buttermilk
1/4 cup butter, melted

Mix dry ingredients, then cut in butter. Dissolve yeast in 2 tablespoons warm water. To yeast, add the buttermilk. Mix in all ingredients, except butter, well. Sprinkle board with flour, knead a few times to make soft but not sticky dough; roll to 1/4 inch, then cut with biscuit cutter. Dip in melted butter and fold over. Place close together. Let rise (optional). Bake at 400 degrees F for 15 minutes. Makes about 40 biscuits.

406. BABKA (UKRANIAN EASTER BREAD)

3 packages dry yeast
1 tablespoon brown sugar
1/2 cup warm water
7 egg yolks
3 whole eggs
1 cup granulated sugar
1 cup evaporated milk (or cream or milk)
Zest of one orange, grated
1 teaspoon salt
5 to 5 1/2 cups flour

**1 cup butter, melted and cooled
1/2 cup raisins**

Dissolve yeast and brown sugar in lukewarm water. Set aside.

Beat the egg yolks and the whole eggs together until thick and lemony. Gradually add the sugar and continue beating until well blended. Stir in the milk, yeast mixture, grated orange zest, and salt. Gradually add enough flour to make a soft dough.

Knead in bowl until smooth, then knead in the cooled, melted butter. When the butter is worked in, knead in the raisins, and continue kneading until dough no longer sticks to hands.

Place in a buttered bowl, turning once, and cover with a towel. Let rise until doubled. Punch down and let it rise again.

Divide dough into three portions and shape into balls. Heavily grease three 2-pound coffee cans; fill each 1/3 full with balls of dough. I like to use greased parchment paper on bottom of cans. Babka will come out easier.

Cover with a towel and let rise until doubled.

Bake at 375 degrees F for 10 minutes; REDUCE heat to 300 degrees F and bake for another 35 to 45 minutes.

The bread may be covered with aluminum foil if it begins to brown too quickly.

Remove from oven and let cool for 15 minutes before removing from tins. A powdered sugar icing tastes terrific on this Babka.

To Decorate Babka:

Mix together 1/2 cup of confectioners' sugar with 1/2 teaspoon of lemon juice and enough warm water to give a spreading consistency. Spread this icing over the top of Babka and sprinkle with bakers' confetti.

The following is the traditional old country glaze for Babka.

1 cup granulated sugar

1/2 cup water

1 teaspoon honey or few drops of lemon juice

Cook the sugar, water, and honey or lemon juice together until the syrup forms a soft ball when a little of it is dropped into cold water. Remove the syrup from the range. Stir in one direction until it turns white. Some flavoring may be added, if desired. Spread the glaze over the top of Babka and sprinkle with bakers' confetti.

407. BANANA BREAD
(Family All Time Favorite)

1 cup margarine

2 cups sugar

7 large ripe bananas, mashed

4 eggs, slightly beaten

2-1/2 cups flour
1 tsp. salt
2 tsp. baking soda

Cream the margarine and sugar. Blend in the bananas and eggs. Whisk together the dry ingredients. Add to the banana mixture and mix until just combined. Bake at 350* If using standard size loaf pans; check on the bread after about 35 minutes. Banana bread is done when a pick inserted in the middle comes out clean.

408. BANANA CRANBERRY BREAD

2-1/2 cups white sugar
1 cup shortening
3 eggs
3 mashed bananas
1 cup cranberry sauce
1/2 cup milk
1 teaspoon vanilla extract
4 cups all-purpose flour
1-1/2 teaspoons baking soda
1-1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and shortening until light and fluffy. Beat in eggs, and mix in bananas, cranberry sauce, milk, and vanilla. In a separate bowl, mix together flour, baking soda, baking powder, cinnamon, and nutmeg. Gradually blend flour mixture into the banana mixture. Fold in walnuts. Pour into the prepared loaf pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely

409. BRASADEL (Jewish Coffee Cake)

**1 cup shortening
1 cup sugar
3 eggs
3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup sour cream
1 teaspoon vanilla
3/4 cup walnuts, plus additional
1/2 cup walnuts, for topping
3/4 cup sugar
cinnamon**

Beat together the shortening, 1 cup sugar and eggs.

Sift together the flour, baking powder, salt and baking soda.

Combine the mixtures. Add sour cream and vanilla and beat together. Then add 3/4 cup nuts (the original recipe called for raisins). Pour 1/2 of the batter into tube pan. Sprinkle 1/2 cup nuts on top, then add the rest of the batter.

Mix 3/4 cup sugar and a little cinnamon and sprinkle on cake. Bake in 350 degree oven for approximately 1 hour.

May decorate the cake with maraschino cherry halves and walnut halves.

410. CARDAMOM EASTER BREAD

1 uncooked egg in shell, tinted red

1 package dry yeast

1/4 cup warm water (105 to 115 degrees F)

1/4 cup (1/2 stick) butter (room temperature)

1/3 cup granulated sugar

1/2 teaspoon salt

1/2 cup hot milk

2 teaspoons ground cardamom

About 3-1/2 cups all-purpose flour

1 egg (room temperature)

Glaze:

1/4 cup milk

Sprinkle of sugar

One baking sheet; greased or Teflon.

Preparation

Color the egg with regular Easter egg dye (don't use ordinary food coloring that may run off the egg and discolor the loaf).

In a small bowl or cup, dissolve yeast in water. Whip with a metal whisk or fork to hasten the action.

In a large mixing bowl, put sugar, butter and salt. Pour milk over it. Stir until butter is soft and milk has cooled to lukewarm. Add cardamom. Blend in 1 cup flour with 25 strong strokes with a wooden spoon. Stir in the egg (not the colored one) and yeast. Add remaining flour, a half cup at a time, first with the spoon and then by hand, until a rough ball is formed and the dough pulls away from the sides of the bowl.

Kneading

Turn the ball of dough onto a floured work surface, a countertop or bread board, and knead with a rhythmic push-turn-fold motion. (If dough hook on the mixer is used, knead for 6 minutes.) The dough will be well kneaded when it is smooth, elastic and no longer sticky.

First Rising

Place the ball of dough in a greased bowl; cover tightly with plastic wrap and put in a warm draft-free place (80

to 85 degrees F) until it has doubled in bulk, about 1 1/4 hours.

Second Rising

Turn back the plastic wrap, punch down the dough and replace the cover; let rise until almost doubled again (about 1 hour).

Shaping

Turn the dough out on a lightly floured work surface, knead for 60 seconds or until the bubbles have been forced out of the risen dough. Divide the dough into three equal parts. Cover them with a towel or wax paper and let them rest for about 10 minutes.

Roll each part under the heel of the hands to form a strand about 16-inches long, with slightly tapered ends. Line them up parallel on the greased baking sheet and braid them loosely without stretching. Begin in the middle and work toward either end. Pinch the strands together at the ends. Carefully fashion a nest for the tinted egg under the strands in the middle of the loaf. (It is important that the egg be tucked deep under the braids so it will not be pushed out when the dough rises.)

Third Rising

Cover the braid with wax paper and return to the warm place until it has almost doubled in size (about 45 minutes).

Baking

Preheat oven to 375 degrees F. Brush the loaf with milk and sprinkle with sugar. Place in the oven for about 40 minutes. When the loaf is golden brown and tapping the bottom crust yields a hard, hollow sound, the bread is baked. If not, return to the oven for an additional 10 minutes. Midway in the bake period, shift the loaf; turn it halfway around so it is exposed equally to temperature variations in the oven.

Remove bread from the oven. A braided bread while hot from the oven is fragile, so handle it carefully when removing to a metal cooling rack. It can be sliced while still warm or served cold or toasted. Remove the egg before that part of the bread is sliced.

411. CHEESE PASKA OR BABKA

Cheese Paska, shaped as a pyramid or block, is a traditional Easter dessert. It may be cooked as given below, or the cooking may be entirely omitted.

For an uncooked Paska, combine the ingredients, omitting the cooking, and then mold and refrigerate the mixture as directed in this recipe.

2 pounds dry cottage cheese

3/4 cup soft butter

1 1/2 cups granulated sugar

4 egg yolks

1 egg
3/4 cup thick cream
1/2 teaspoon salt
1/2 cup blanched, almonds chopped fine
1/2 cup assorted fruit--raisins, mixed peel
1 teaspoon vanilla extract

Press the cheese through a sieve. Cream the butter with the sugar and then combine with the cheese. Beat the egg yolks and the whole egg together; blend with the cheese mixture. Stir in the remaining ingredients except the vanilla extract.

Put the mixture into the top of a double boiler and heat it over barely simmering water until bubbles form around the edge of the pan. Stir constantly while heating it. Remove from the range and continue stirring until the mixture cools. This is very important. This long stirring gives the Paska a smooth and velvety texture. Lastly add the vanilla.

In Ukraine, the cheese mixture for Paska is poured into a special mold with a removable rim, shaped like a pyramid. But an ordinary plastic flower pot with a hole at the bottom may serve the purpose.

Line the pot with a dampened cheesecloth of double thickness and pour the mixture into it. Cover with a damp cloth, place a small plate on top of the paska, and weight it down with a suitable weight.

A clean brick or a heavy iron may be used for a weight. The hole on the bottom of the pot allows the excess

moisture to drain off. Let it stand in a cold place for 24 hours. Unmold on a plate and chill thoroughly in the refrigerator. Decorate at the base with fresh berries or a sliced orange. Serve in slices at the table.

The flower pot mold gives a very attractive shape to the Paska. But if it is not available, the cheese mixture may be molded into a block. Pour the mixture into a clean, damp 10-pound sugar bag. Tie the open end of the bag securely into a knot, or sew it up. Place between 2 clean boards (not pine) and weight it down with a weight. Let it stand in a cold place for 24 hours. Cut the bag on all sides with scissors, trim the rough edges of the Paska, and place on a serving plate. Chill before serving.

412. CHERRY LOAF

This is delicate and buttery tasting This is a nice recipe for gift giving.

**4 cups all-purpose flour
16 ounces maraschino cherries, drained
2 teaspoons baking powder
1 teaspoon salt
1-1/2 cups soft room temperature butter
4 large eggs
2 teaspoons vanilla extract
1 teaspoon lemon extract
1 teaspoon almond extract**

1 cup whole milk
2 cups granulated sugar

Drain cherries well, cut in half and dry well. Sift flour. Sift in the powder and salt. Sprinkle a tablespoon of the flour mixture over cherries to coat them. Cream the butter and sugar until fluffy.

Add eggs one at a time beating after each well. Add all the three extracts beat well. Stir in by hand the flour alternating with the room temperature milk. When all is smooth fold in the cherries. Grease and flour loaf pans. Each pan should hold 7 cup capacity.

Bake at 325 degrees F. for 2 hours or until tester a comes away clean.

413. CHERRY POPPY SEED MUFFINS

2 cups flour
3/4 cup sugar
1 tablespoon poppy seed
1 tablespoon baking powder
1/4 teaspoon salt
1 cup milk
1/4 cup butter, melted
1 egg, slightly beaten
1/2 cup dried tart cherries
3 tablespoons finely grated orange peel

Preheat oven to 400°F. Line muffin cups with paper

liners.

Combine flour, sugar, poppy seed, baking powder and salt in a large mixing bowl. Add milk, melted butter and egg, stirring just until dry ingredients are moistened. Gently stir in cherries and orange peel. Fill prepared muffin cups three-fourths full.

Bake for 18 to 22 minutes, or until wooden pick inserted in center comes out clean. Let cool in pan 5 minutes.

Remove from pan and serve warm.

414. CHOCOLATE BABKA

This yeast bread tastes heavenly and looks fantastic. Everyone will wonder how you got the chocolate filling into such an elaborate pattern. But the best part is how great a slice tastes when warmed in the microwave. Recipe makes three loaves so you can give one as a gift, freeze one for later baking and still have one to eat now.

Bread Dough

4-1/2 teaspoons active dry yeast (two 1/4 ounce packages)

1-1/2 cups warm milk (110°)

1 pinch sugar

3/4 cup sugar

2 large eggs, room temperature

2 large egg yolks, room temperature

6 cups all-purpose flour, plus more for work surface

1 teaspoon salt
1 cup unsalted butter, room temperature butter for oiling bowl and loaf pans

Filling:

36 ounces semisweet chocolate, very finely chopped
1 cup sugar
2-1/2 tablespoons ground cinnamon
3/4 cup unsalted butter

Egg Wash:

1 tablespoon heavy cream
1 egg

Streusel Topping:

1-2/3 cups confectioners' sugar
1-1/3 cups all-purpose flour
12 tablespoons unsalted butter, room temperature

Bread Dough:

Proof yeast in milk with a pinch of sugar for 5-10 minutes until foamy; whisk sugar, eggs and egg yolks together; add to yeast and whisk. Combine flour and salt and stir in egg mixture, mixing thoroughly; cut butter into 1" pieces and beat into flour mixture until dough is smooth and sticky and butter is completely incorporated.

Scrape dough onto floured work surface and knead until smooth and elastic, about 10 minutes; place in buttered bowl, cover with plastic wrap and allow to double, about 1 hour.

Filling:

Stir chocolate, sugar and cinnamon together; cut butter in; set aside. Egg Wash: Whisk egg and cream together and set aside.

Streusel Topping: Stir sugar and flour together; cut butter in until clumps range in size from crumbs to 1"; set aside.

Butter three 9"x5"x2 3/4" loaf pans and line with parchment paper; punch dough down and let rest 5 minutes; cut into 3 equal pieces; keep 2 pieces covered with plastic wrap while working on the third. On a floured surface, roll the dough out 16" square by 1/8" thick; brush edges with egg wash; crumble 1/3 of the Filling (reserving 2 T) evenly over the dough, leaving a 1/4" border. Refresh egg wash if needed; roll dough up tightly, jelly roll fashion; pinch ends together to seal; twist dough evenly throughout the length of the roll a full five or 6 turns; brush top of roll with egg wash. Sprinkle the reserved 2 Tbl filling over the egg-washed top and press in gently so that it doesn't slide off; fold right half of the roll over onto the coated left half; fold ends under and pinch to seal; twist roll two turns and fit into prepared pan; (Loaves may be frozen at this point for up to a month).

Repeat with the remaining dough and filling; preheat oven to 350°. Brush the top of each loaf with egg wash and crumble 1/3 of the Streusel Topping over each; loosely cover with plastic wrap and rest loaves 30 minutes.

Bake loaves 30 minutes; rotate and bake another 25

minutes until golden; lower heat to 325° and bake another 15-20 minutes or until deep golden; cool in pans on wire rack; remove from pans and serve.

Baked loaves may be frozen up to one month; if frozen unbaked, let stand at room temperature 5 hours and bake.

415. CHOCOLATE YEAST BREAD

This recipe makes 2 gorgeous loaves sparkling with sugar crystals. The chocolate bread has chocolate chunks throughout and a slice reheated in the microwave is divine. This makes a great Christmas morning treat or gift to a friend. This bread is not difficult or complicated to make, the time involved is for double risings and restings. If you prefer you can make this with an electric mixer fitted with a dough hook. Cooking time includes 6 hours for the starter to proof. It was originally created by Paula Oland of the Balthazar Bakery in New York.

Chocolate Bread Starter:

**1/4 teaspoon active dry yeast
1 cup lukewarm water
1 cup all-purpose flour, plus
3 tablespoons all-purpose flour**

Chocolate Yeast Bread:

2-1/2 cups bread flour

1/4 cup good-quality cocoa powder
1/3 cup sugar, plus
2 tablespoons sugar
2 teaspoons active dry yeast
1 cup water
1-1/4 teaspoons fine salt
2 tablespoons unsalted butter, room temperature, plus
more for pans
3 ounces good-quality bittersweet chocolate, chopped
into 1/4 inch pieces
Vegetable oil, for lightly oiling bowl
1 large egg yolk, lightly beaten
1 tablespoon heavy cream
2 tablespoons turbinado sugar

Chocolate Bread Starter: Dissolve yeast in water for 10 minutes; stir in flour until completely mixed; cover loosely and leave to proof at room temperature 6 hours.
Chocolate Yeast Bread: Stir and thoroughly mix flour, cocoa, 1/3 cup sugar, yeast, water and 1/4 cup Chocolate Bread Starter (save the remainder for another use); let rest 15 minutes.

Scrape dough onto floured work surface and knead in salt and butter; knead until smooth and elastic, about 10 minutes; knead in chopped chocolate thoroughly.
Place dough in lightly oiled bowl and cover with plastic wrap; let rise until doubled, about 1 1/2 hours; leaving dough in bowl, fold dough into thirds as if folding a letter for an envelope, recover with plastic wrap; let rest 30 minutes.

Butter two 7"x3"x2" loaf pans and coat with remaining

2 T granulated sugar; divide dough in half and then divide each half into 4 even pieces; roll and form each piece of dough into a tight ball; place four pieces, smooth side up, side-by-side in each loaf pan; cover tightly with plastic wrap and let rise at room temperature until doubled, about 2 hours.

Preheat oven to 375°; combine egg yolk and cream and brush on loaves; sprinkle with turbinado sugar; place in oven, reduce temperature to 350° and bake for 40-45 minutes or until loaves have a slightly hollow sound when tapped on the bottom.

Let rest in loaf pans for 5 minutes before removing to wire rack.

416. CHRISTMAS EGGNOG BREAD

1/4 cup butter or margarine, melted

3/4 cup granulated sugar

3 eggs

2-1/4 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

1 cup dairy or canned eggnog

1/2 cup chopped pecans

1/2 cup raisins

1/2 cup chopped red and green candied cherries

In a large bowl, combine butter, sugar and eggs; mix well.

Combine the flour, baking powder and salt. Stir into butter mixture alternately with eggnog; mix only until dry ingredients are moistened. Fold in pecans, raisins and cherries. Spoon into a greased 9 x 5-inch loaf pan. Bake at 350 degrees F for 70 minutes or until bread tests done.

417. CHRISTMAS MORNING BREAD

**1/2 cup butter or margarine
1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
2 cups flour
1 teaspoon baking soda
1 cup mashed bananas
1 (11 ounce) can mandarin oranges, drained
6 ounces chocolate pieces
1 cup shredded coconut
2/3 cup sliced almonds, divided
1/2 cup maraschino cherries, chopped
Dash of salt
Confectioners' sugar
1/2 cup chopped dried figs**

Preheat oven to 350 degrees F. Grease 2 loaf pans.

Cream butter and sugar. Add eggs and vanilla extract;

beat well until fluffy. Sift in flour, baking soda and salt. Add alternately mashed bananas. Stir in mandarin oranges, chocolate pieces, coconut, half of the almonds, cherries and figs. Pour into prepared pans. Bake for 1 to 1-1/4 hours. Sprinkle with remaining almonds and confectioners' sugar.

418. CHRISTMAS STOLLEN

A German Christmas treat. This recipe has been handed down through the generations

**1-1/2 cups milk
1/2 cup white sugar
3/4 cup butter
1/2 teaspoon salt
2 eggs
2 egg yolks
5-2/3 cups all-purpose flour
1 ounce active dry yeast
1/2 teaspoon ground cardamom
1/2 cup raisins
1/2 cup candied citrus peel
1/2 cup candied cherries**

Scald milk. Add sugar, butter, and salt, and cool to lukewarm. Add 2 whole eggs, and 2 yolks. Mix and Add to 3 cups flour and yeast in food processor. Process

and let rise until double.

Add cardamom, raisins, citron, and cherries, and rest of flour. Process and put on floured board and knead. Let rise in greased bowl.

When risen, cut into 3-4 pieces. Roll each into an oval, butter, and fold in half lengthwise. Put on greased baking sheet, cover, and let rise until double.

Bake at 375 degrees F (190 degrees C) for 25 minutes.

Remove to rack. When cool, frost with white butter frosting and decorate with candied cherry halves and sprinkle with colored sugar.

419. CHRISTOLLEN BREAD

I make this bread every Christmas - we love it!

4-3/4 to 5-1/4 cups all-purpose flour

2 packages active dry yeast

1 teaspoon ground cardamom

1 1/4 cups milk

1/2 cup granulated sugar

1/2 cup margarine or butter

3/4 teaspoon salt

1 egg

1 cup diced mixed candied fruits and peels

1 cup raisins

3/4 cup chopped walnuts

1 tablespoon finely shredded lemon peel

Milk

In a large mixing bowl stir together 2 cups of the flour, the yeast and cardamom.

In a medium saucepan heat and stir the milk, sugar, margarine or butter, and salt until warm (120 to 130 degrees F) and margarine or butter is almost melted. Add to flour mixture along with the egg. Beat with an electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes. Using a spoon, stir in candied fruits and peels, raisins, walnuts and lemon peel; then stir in as much of the remaining flour as you can.

Turn out onto a lightly floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes) Shape into a ball. Place in a greased bowl; turn once. Cover and let rise in a warm place until double (about 1 to 1 1/2 hours).

Punch dough down. Turn out onto a lightly floured surface. Divide dough in half; divide each half into thirds. Cover and let rest for 10 minutes.

With hands, roll each piece into a 1-inch-thick rope about 15 inches long. Line up 3 of the ropes, 1 inch apart, on a greased baking sheet. Starting in the middle, braid the dough bringing the left rope underneath lay down. Repeat to end of loaf. On the other end, braid by bringing outside ropes alternately over center rope to center. (Braid the ropes loosely so the bread has room to expand). Repeat braiding with the remaining 3 ropes

on another greased baking sheet. Cover and let rise until nearly double (about 1 hour)

Brush loaves with milk. Bake in a 350 degrees F oven for 20 to 25 minutes or until golden and loaves sound hollow when tapped. If necessary, cover with foil the last few minutes to prevent over browning. Remove from baking sheets. Cool on a wire rack.

Makes 2 loaves (32 servings)

420. CINNAMON BABKA

Be sure to give yourself a good head start time-wise by starting preparation several hours ahead or even the day before.

Babka:

1/2 cup butter, softened

1/2 cup sugar, plus 1/2 teaspoon

4 egg yolks

1 (.25-ounce) package active dry yeast (2 1/2 teaspoons)

1/4 cup warm water

1 cup milk

1 teaspoon vanilla extract

1 teaspoon salt

2 cups all-purpose flour

1 cup raisins

Topping:

1 cup sugar

1 teaspoon ground cinnamon

1/4 pound butter

1 large egg

2 tablespoons milk

1 cup all-purpose flour

In a large mixing bowl, cream the butter and 1/2 cup sugar until smooth.

In a separate bowl, beat the egg yolks until creamy.

Mix the yeast in warm water with the 1/2 teaspoon of sugar. When this mixture thickens, add it to the egg yolks along with the, milk, vanilla and salt.

Add the yeast mixture to the butter/sugar mixture and mix well. Slowly add the flour until a soft dough is formed. Stir in the raisins until they are evenly distributed. Turn dough out onto a floured work surface and knead until dough is no longer sticky.

Cover the dough and allow it to rise in a warm place until it doubles.

Butter a 3-quart pan and shape the dough into it. Allow the dough to rise again for about 2 hours.

For the topping, cream the sugar, cinnamon and butter, then mix in the egg, milk, and the flour. Coat the top of the dough with the topping and place in a preheated 350°F (150°C) oven for 30 minutes or until done. Cool for 10 to 15 minutes in pan on wire rack before removing. Cool completely on wire rack.

Serves 12 to 15.

421. CRANBERRY-BANANA BREAD

2 cups fresh cranberries
1/2 cup firmly packed brown sugar
1/4 cup vegetable oil
1 egg
2 egg whites
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup mashed banana
Vegetable cooking spray

Place cranberries in a medium saucepan. Cover and cook over medium heat for 5 minutes or until cranberries begin to pop. Uncover and remove from heat.

Combine sugar and oil in a medium bowl; beat at medium speed of electric mixer for 2 minutes or until well blended. Add egg and egg whites; beat until light and lemon-colored. Combine dry ingredients. Add to creamed mixture alternately with banana, mixing well after each addition. Fold in cranberries.

Pour batter into a 9 x 5-inch loaf pan coated with cooking spray. Bake at 350 degrees F for 55 to 60 minutes or until bread tests done, shielding with

aluminum foil the last 15 minutes.

Cool in pan for 10 minutes; remove from pan, and let cool on a wire rack.

422. CRANBERRY BREAD

(This is the best Cranberry Bread I have ever tasted.)

2 cups flour

1 cup sugar

1/2 tsp. salt

1-1/2 tsp. baking powder

1/2 tsp. baking soda

2 Tbl melted butter

1 egg, beaten

1/2 cup orange juice

1 cup fresh cranberries cut in half

1/4 cup water

Whisk together the dry ingredients. Combine all wet ingredients; add to the dry ingredients and mix just until blended. Add cranberries carefully, mix just until blended.

Pour into greased loaf pans. Bake at 325*. Check on the breads progress after about 40 minutes, depending on the size of the loaf pans. Bake until a pick inserted in the center comes out clean.

423. CRANBERRY BREAD

2 cups flour
2 cups granulated sugar
1 teaspoon salt
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
2 tablespoons frozen orange juice concentrate
3 tablespoons shortening plus boiling water to make 3/4 cup
1 egg
1 cup nuts
1 cup cranberries, cut in half

Mix all ingredients together. Grease and flour 1 large or 2 small loaf pans. Bake at 350 degrees F for 45 minutes.

424. CRANBERRY ORANGE MUFFINS

2 cups all-purpose flour
2 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1/4 cup white sugar
1/4 cup brown sugar
2 tbl. grated orange zest
1 cup orange juice
1/2 cup melted butter
2 eggs
1 cup fresh cranberries cut in half

Combine flour, baking powder, baking soda, salt, sugars and grated orange peel. Stir in orange juice, 1/2 cup melted butter, eggs and chopped nuts. Bake in a preheated 350 degree oven for 20-25 minutes. Serve hot.

425. CRANBERRY PUMPKIN MUFFINS

**2 cups flour
1/2 cup brown sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup pumpkin puree
2 cups fresh or frozen cranberries, coarsely chopped
1/2 cup oil
1/4 cup milk
1/4 cup molasses
1 egg, lightly beaten**

Combine flour, brown sugar, baking soda, cinnamon, nutmeg, and salt in a medium mixing bowl. Combine remaining ingredients in a separate mixing bowl. Add wet ingredients to dry, mixing just until the dry ingredients are moist. Do not overmix. Generously grease a 12-muffin tin and dust with flour or line with paper muffin cups. Fill muffin cups about 2/3-full with

batter.

Bake pumpkin muffins in preheated 350° oven for 25 to 30 minutes, or until nicely browned. Remove pumpkin muffins from tins to wire rack to cool. Makes 12 cranberry pumpkin muffins.

426. CRANBERRY SWIRL COFFEE CAKE

This is delicious for breakfast on Christmas day.

1/2 cup butter

1 cup white sugar

2 eggs

1 teaspoon baking powder

1 teaspoon baking soda

2 cups all-purpose flour

1/2 teaspoon salt

1 cup sour cream

1 teaspoon almond extract

1 (8 ounce) can whole cranberry sauce

Preheat oven to 350 degrees F (175 degrees C) grease and flour one 9 or 10 inch tube pan.

Cream the together the butter and the sugar until light.

Add the eggs and stir well.

Combine the flour, baking powder, baking soda and salt. Add the flour mixture alternately with the sour cream or yogurt to the butter mixture. Stir in the almond extract and mix only until just combined. Pour 1/3 of the batter into the prepared pan. Swirl 1/2 of the

cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake at 350 degrees F (175 degrees C) for 55 minutes.

427. CRUNCHY CRANBERRY BUTTERMILK MUFFINS

**1-1/3 cups all-purpose flour
2/3 cup quick oats, uncooked
1/3 cup firmly packed brown sugar
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
3/4 cup buttermilk
1 egg, slightly beaten
1/4 cup (1/2 stick) butter, melted
1/2 cup chopped fresh cranberries
Butter**

Preheat oven to 400 degrees F. Combine dry ingredients in large mixing bowl. Combine liquid ingredients in small mixing bowl. Stir liquid mixture into dry mixture just until all dry ingredients are moistened. Gently stir in cranberries. Fill paper-lined 2-3/4 inch muffin cups two-thirds full. Bake 20 to 25 minutes, or until wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Serve warm or cold with butter.

**Note: Muffins can be prepared ahead and frozen.
Reheat in microwave < one muffin on High (100%) for
30 to 45 seconds.**

428. DANISH KRINGLE

This recipe is from Denmark. It is a wonderful holiday pastry treat that is both beautiful and delicious. Plan your dough at least 1 to 2 days in advance. Making the dough is very simple. It takes just a few minutes to prepare and refrigerate. Creating the kringle takes more time, but it is worth it!

Yields 3 braids.

**1 cup butter
2 cups sifted all-purpose flour
1 cup sour cream**

**1 cup butter, softened
2 cups brown sugar
1-1/2 cups chopped English walnuts, divided**

**1 cup confectioners' sugar
2 tablespoons water**

In a large bowl, cut 1 cup butter into flour until crumbly, leaving pea-sized chunks. Stir in sour cream, and mix well; dough will be very sticky. Form dough

into a ball. Cover tightly, and refrigerate 8 hours, or overnight.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet. Prepare the filling by combining 1 cup butter, brown sugar, and 1 cup chopped walnuts.

Divide dough into three equal parts; return two parts to the refrigerator to keep cold. Quickly form 1/3 of the dough into a rectangle, and flour lightly. On a heavily floured surface, roll out to approximately 12x17 inches. Position lengthwise on the work surface. Along the long edges of the dough rectangle, use a sharp knife to cut 4 inch long angled lines about 1/2 inch apart. Spoon 1/3 of the filling along the length of the rectangle's uncut center. Alternating from one side of the dough to the other, fold each 1/2 inch wide strip towards the center, crisscrossing the filling in a braid-like fashion. Lightly press together the ends of the strips to seal. Sprinkle with 1/3 of the remaining walnuts. Repeat with remaining ingredients to form 3 braided Danishes. Arrange Danishes on prepared baking sheet. Bake for 30 minutes in the preheated oven, or until golden brown. Cool for approximately 30 minutes. While the Danishes are cooling, prepare the icing: mix confectioners sugar and water until smooth. Drizzle in fine streams over warm Danishes.

429. EASTER BUNNY BREAD

With its toothy grin, lovely golden crust and tummy that's perfect for serving dip, this charming rabbit is sure to bring a smile to guests young and old.

2 loaves (1 pound each) frozen bread dough, thawed

2 raisins

2 sliced almonds

1 egg, lightly beaten

Lettuce leaves

Dip of your choice

Cut a fourth off of one loaf of dough; shape into a pear to form head. For body, flatten remaining portion into a 7-inch x 6-inch oval; place on greased baking sheet. Place head above body. Make narrow cuts about 3/4 inch deep on each side of head for whiskers.

Cut second loaf into 4 equal portions. For ears, shape two portions into 16-inch ropes; fold in half. Arrange ears with open ends touching head. Cut a third portion of dough in half; shape each into a 3-1/2 inch oval for back paws. Cut two 1-inch slits on top edge for toes. Position on each side of body.

Divide fourth portion of dough into three pieces. Shape two pieces into 2-1/2 inch balls for front paws; shape the remaining piece into two 1-inch balls for cheeks and one 1/2-inch ball for nose on face. Add raisins for eyes and almonds for teeth.

Brush dough with egg. Cover and let rise in a warm place until doubled, about 30-45 minutes. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove to a wire rack to cool.

Place bread on a lettuce-lined 16 x 13-inch serving tray. Cut a 5- x 4-inch oval in center of body. Hollow out bread, leaving a 1/2-inch shell. (Discard removed bread or save for another use.) Line with lettuce and fill with dip.

430. EASTER BUNNY BUNS

**3/4 cup scalded milk
1/2 cup granulated sugar or honey
2 teaspoon salt
1/2 cup (1 stick) margarine
2 packages yeast
1/2 cup warm water
1 egg
2 cups flour
1 teaspoon cinnamon
Cloves
Allspice
Nutmeg
Ginger**

Stir together milk, sugar or honey, salt and margarine. Cool to lukewarm.

Sprinkle yeast into water; stir. Add yeast to milk mixture. Add egg and 2 cups flour. Beat until smooth. Add 2 cups flour and spices. Stir to make stiff batter. Cover bowl tightly and refrigerate for at least 2 hours. (Dough can be kept for 3 days in refrigerator.)

For Bunnies: Cut dough into fourths. Cut each fourth into 4 more. Each piece makes 1 bunny (16 in all). Roll into a snake, 10 to 12-inches long, and tie a knot (ends make the ears). Pick the best side for the face. Brush with beaten egg to make decorations stick. Use raisins for eyes, piece of cherry for nose, coconut for whiskers or whatever. Poke raisins, etc., in deeply. Bake at 350 degrees F for 15 to 20 minutes (no more than 8 bunnies to a sheet, they rise!). Brush with butter.

431. EGGNOG ALMOND TEA LOAF

A lovely tea bread, rich with almonds and spiced with nutmeg and lemon.

2-1/2 cups all-purpose white flour

3/4 cup granulated sugar

3 1/2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon ground nutmeg

1/2 teaspoon grated lemon zest

1 cup finely chopped toasted almonds

1 egg, beaten

3 tablespoon vegetable oil

1-1/4 cups commercial or homemade eggnog

Preheat the oven to 350 degrees F. Grease and flour an 8 x 4-inch loaf pan.

salt and nutmeg. Add the lemon zest and almonds and stir to combine.

In another bowl, combine the egg, vegetable oil and eggnog. Stir this mixture into the dry ingredients just until well blended. Pour the batter into the prepared loaf pan.

Bake for about 1 hour or until a wooden pick inserted in the center comes out clean. Cool in the pan for 5 minutes, then turn out onto a rack to cool completely.

432. EGGNOG CHERRY NUT LOAF

Makes 2 loaves

2-1/2 cups all-purpose flour

3/4 cup granulated sugar

1 tablespoon baking powder

1 beaten egg

1 teaspoon salt

1 1/4 cups homemade eggnog or dairy eggnog

1/2 cup chopped walnuts or pecans

1/3 cup vegetable oil

1/2 cup chopped maraschino cherries

In mixing bowl, stir together flour, sugar, baking powder and salt. Mix eggnog, egg and oil together. Stir into dry ingredients mixing well. Fold in nuts and cherries. Turn into 2 greased 8 x 4 x 2-inch loaf pans. Bake at 350 degrees F for 45 to 50 minutes.

433. EGGNOG CINNAMON BREAD

Cinnamon Swirl:

1/4 cup sugar

1/4 cup toffee pieces (not chocolate covered)

1/4 cup chopped pecans

3 tablespoons butter, melted

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

Bread:

2 cups flour

3/4 cup sugar

2 teaspoons baking powder

1/2 teaspoon baking soda

3/4 teaspoon ground cinnamon

1/2 teaspoon salt

1 cup prepared eggnog

1/4 cup vegetable oil

2 eggs, lightly beaten

1 teaspoon vanilla extract

Preheat the oven to 350 degrees F.

In a small bowl, combine the cinnamon swirl ingredients and mix well. Set aside.

In a large bowl, combine the flour, sugar, baking powder, baking soda, cinnamon and salt. In a medium bowl, combine the egg nog, oil, eggs and vanilla. Beat with a fork to combine. Stir the wet mixture into the dry ingredients, stirring until just smooth. Don't overdo it. Pour half the batter into a greased loaf pan (something like 8 x 4 x 2). Spoon half the cinnamon swirl mixture over the batter, and cut through with a knife to swirl. Top with the remaining batter. Spoon on the remaining swirl mixture, and swirl with a knife.

Bake for 60-65 minutes or until whatever you stick in the middle comes out clean.

Cool for 10 minutes in the pan before removing to a wire rack.

434. FESTIVE CHERRY COCONUT BREAD

1 (16 ounce) jar Maraschino Cherries (1-1/2 cups chopped cherries, 2/3 cup juice)

2 cups granulated sugar

4 eggs

1 cup flaked coconut

1-1/2 cups chopped walnuts, pecans or almonds

3 cups flour

1 tablespoon baking powder

1/2 teaspoon salt

Dice cherries and reserve cherry juice. Beat sugar and eggs together. Add cherries, coconut and nuts. Combine flour, baking powder and salt. Add flour mixture and cherry juice alternately to the egg mixture. Bake in 2 greased and floured 9 x 5-inch loaf pans at 350 degrees F for 60 to 70 minutes.

435. FESTIVE EGGNOG WREATH

**3 tablespoons warm water
1 teaspoon granulated sugar
1 package (1 tablespoon) yeast
3-3/4 cups bread flour
3 tablespoons butter
1-1/2 teaspoons salt
2 tablespoons granulated sugar
3/4 teaspoon freshly-ground nutmeg
1 cup plus 2 tablespoons dairy eggnog
1 teaspoon vanilla extract
1/2 teaspoon almond extract**

For finishing

**1 egg white
1 tablespoon water
Coarse sugar or pearl sugar
Sliced almonds
10 candied cherries, halved**

Combine yeast, 1 teaspoon sugar and warm water. Let stand while measuring remaining ingredients.

Food processor method: Place dough blade in work bowl. Add flour, butter, salt, remaining sugar and nutmeg. Pulse. Stir together the eggnog with the extracts. Set aside. Turn machine on and pour the yeast in through the small feed tube. Without stopping the machine, pour in the eggnog mixture in a slow steady stream. Add the extra 2 tablespoons eggnog, if needed, to pull the dough together into a ball. Let ball revolve about 30 times in the work bowl to fully knead it.

Place dough in an oiled bowl or a plastic bag and set in a warm place to rise. NOTE: sweet, rich dough's often take longer to develop, perhaps 75 to 90 minutes to double.

Mixer or hand method: Put proofed yeast in a large bowl. Add eggnog, extracts and melted butter. Stir to combine. Add nutmeg and salt. Add half of the flour and beat for 2 minutes. Add half of remaining flour and beat again for 2 minutes. Empty remaining flour into the dough. Knead dough for about 8 minutes. Dough should be soft but not overly sticky. Set in warm place until doubled. See NOTE above.

Both methods: Spray smooth work surface with nonstick pan spray. Spray a large cookie sheet. Empty risen dough out onto sprayed area and shape into a roll about 22 to 24 inches long. Cut this roll in half,

lengthwise. Starting in middle, working to both ends, lap the 2 long pieces over and over each other to form one long twisted rope shape. Lift rope onto cookie sheet. Shape rope into a round wreath, joining a top twist from one end to a bottom twist from the other end. Repeat with other 2 ends. Cover loosely with sprayed plastic wrap and set aside to double in size. Before dough finished doubling, preheat oven to 375 degrees F.

Whisk egg white and water together. When dough has doubled, brush with egg white mixture then sprinkle first with sliced almonds and then the coarse sugar. Stick halves of the candied cherries, firmly, around as you like. Bake for 25 to 30 minutes. Transfer to rack to cool. Cover when cooled.

Serve with Eggnog Butter.

Eggnog Butter:

1/2 cup (1 stick) unsalted butter (DO NOT USE SALTED BUTTER)

1/3 cup eggnog

1/2 teaspoon vanilla extract

1/2 teaspoon nutmeg

2 tablespoons confectioners' sugar

1 teaspoon lemon juice

Beat all ingredients with a mixer until smooth and fluffy. Beat with mixer until smooth and fluffy, about 5 to 6 minutes.

Mound in a bowl and refrigerate at least 30 minutes before serving.

436. FUNNY BUNNY BISCUITS

1 can Pillsbury Grands Biscuits (8 biscuits to a can)

Raisins and/or dried cranberries

Slivered almonds

1/2 cup sifted confectioners' sugar

1 tablespoon milk

Red food coloring (to tint the icing pink)

Preheat oven to 375 degrees F. Lightly coat a large cookie sheet with vegetable spray.

Separate biscuits and place 4 on prepared sheet. Cut the remaining four biscuits in half; lengthen halves to form the ears. Carefully attach ears to whole biscuits to complete the bunny head.

To give each face a character, press the raisins or cranberries for the eyes, nose and mouth and the almonds for the whiskers.

Bake for 11 to 15 minutes or until golden brown. Using a wide spatula, gently remove bunnies to a wire rack. Cool slightly.

In a small bowl, combine powdered sugar, milk and food coloring. Frost each ear pink. Best served immediately.

Yields 4 large Funny Bunny Biscuits.

NOTE: Use kitchen scissors to cut the biscuits in half for ears.

437. GIFT OF THE MAGI BREAD

The aroma of this bread fills the whole house. This loaf is full of wonderful flavors that compliment each other. It is very delicious and has an excellent texture.

2 loaves

1/2 cup softened sweet butter (do not substitute)

1 cup granulated sugar

2 eggs

1 teaspoon vanilla extract

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup mashed ripe bananas (2 medium or 3 small)

1 (11 ounce) can mandarin oranges, drained

1 cup coconut

1 cup semisweet mini-chocolate chips

2/3 cup sliced almonds, divided

1/2 cup chopped maraschino cherries

(I love cherries and always add more)

1/2 cup chopped dates

Preheat oven to 350 degrees F. Grease 2 loaf pans and

set aside.

In a mixer bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla (I sometimes use coconut or pineapple extract for extra flavor).

Combine flour, baking soda and salt and add to the creamed butter mixture alternately with the bananas.

Stir in mandarin oranges, coconut, mini-chocolate chips, 1/2 cup almonds, cherries and dates; mix well to combine.

Pour into prepared loaf pans. Sprinkle with remaining almonds (I like more almonds on my bread). Bake 50 to 55 minutes (45 minutes is what I bake it at; it will depend on your oven) or until cake tester inserted in center comes out clean.

Remove from oven and cool 10 to 15 minutes on a wire rack before removing from pans. Cool completely.

438. GINGER BANANA BREAD

1-3/4 cups all-purpose flour

2-1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup granulated sugar

1/3 cup unsalted butter (at room temperature)

2 eggs

1-1/2 cups mashed ripe bananas

1/3 cup ginger preserves

1/4 cup sour cream

3/4 teaspoon lemon zest
3/4 cup chopped pecans, toasted (optional)

Preheat oven to 350 degrees F. Grease a 9 x 5-inch loaf pan.

Sift together the flour, baking powder and salt into a small bowl. Set the bowl aside.

With a mixer, cream sugar and butter together until the mixture is light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in the bananas, preserves, sour cream, lemon zest and, if you wish, pecans. Spoon in the flour about a third at a time, mixing until the batter is well combined. Pour the batter into the prepared pan, and bake 60 to 65 minutes, or until a wooden pick inserted in the center comes out clean.

Serve the bread warm. Serve with more ginger preserves for spreading.

439. GRAND MARNIER CRANBERRY MUFFINS

1-1/4 cup orange juice
1/4 cup Grand Marnier liqueur
3/4 cup canola oil
2 cups chopped cranberries
2-1/2 cups all-purpose flour
1 cup whole wheat flour

1-1/2 cups sugar
2 Tbl baking powder
1/2 tsp salt
1-1/2 Tbl chopped orange zest
4 egg whites

Preheat oven to 400°. Combine the orange juice, Grand Marnier, and the oil and set aside. In a large bowl, combine the flours, sugar, baking powder, salt and orange zest. In another large bowl, beat the egg whites until frothy. Combine the juice mixture with the beaten egg whites. Add the egg mixture and the cranberries to the flour mixture, stirring just until moist. Using a 1/4 cup measure, divide the batter among 24 muffin cups that have been lined with paper cups. Bake for 25 minutes or until golden brown and puffed. Yield: 24 muffins

440. HALF MOON BAY PUMPKIN BREAD

"A dessert bread made from pumpkins - Every year in Half Moon Bay, California there is a Pumpkin Festival, at which prizes are given for the largest pumpkin in the world. Never mind that for the last two years the winner has been in Nova Scotia: the citizens of Half Moon Bay take pumpkins very seriously. At Christmas time in Half Moon Bay, people give each other little tins of this bread as presents."

Yield: 3 loaves

3 cups granulated sugar
3-1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
4 large eggs
1 cup vegetable oil
2 cup cooked pumpkin
2/3 cup water
1-1/2 cups chopped walnuts
Cream cheese (optional - for serving)

Preheat the oven to 350 degrees F. Butter containers well.

Sift the dry ingredients together into a large bowl. Make a well in the center of the dry ingredients, and add the eggs, oil, pumpkin and water. Beat thoroughly. It's easier to get all the lumps out if you use an electric mixer. Stir in the walnuts with a wooden spoon.

Pour the batter into containers, filling each only half to two-thirds full. Bake for 60 to 90 minutes, depending on the sizes of your containers. If you're using a very small container, start checking much sooner. The bread is done when a wooden pick in the middle comes out clean.

Cool about ten minutes, then loosen the edges of the

bread with a knife, and turn out of the pans to cool the rest of the way on a rack.

For baking containers, use a loaf pan, metal soup cans or one-pound coffee cans, etc. If you use the coffee cans, this recipe will use three of them. Serve each slice spread with cream cheese, if desired.

441. HOT CROSS BUNS

5-1/2 to 6 cups all-purpose flour, divided

1/3 cup granulated sugar

2 envelopes Fleischmann's Active Dry or Rapid Rise Yeast

1 teaspoon cinnamon

1/2 teaspoon salt

1/4 teaspoon ground allspice

1/4 teaspoon ground nutmeg

1 cup evaporated milk

1/2 cup water

1/3 cup butter or margarine, cut into pieces

2 eggs

1 cup imported chopped or snipped pitted dates

1/2 cup chopped mixed candied fruits

1 egg white, lightly beaten

Confectioners' Sugar Frosting

In large bowl combine 2 cups flour, sugar, undissolved yeast, cinnamon, salt, allspice and nutmeg. Heat milk,

water and butter until very warm (120 to 130 degrees F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add 2 eggs and 1/2 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make soft dough. Knead on floured surface until smooth and elastic, about 6 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 45 to 60 minutes. (With Rapid Rise Yeast, cover kneaded dough. Let rest on floured surface 10 minutes. Proceed with recipe.)

Punch dough down. Remove dough to floured surface. Knead in dates and candied fruits. Divide dough into 18 equal pieces; shape into smooth balls. Place in 2 greased 8-inch square or round baking pans. Cover; let rise in warm place until doubled in size, about 30 to 45 minutes.

Brush egg white over rolls. Bake at 375 degrees F for 20 minutes or until done. Remove from pans; let cool on wire racks. Drizzle or pipe Confectioners' Sugar Frosting onto each roll to make a cross.

Makes 18 buns

Confectioners' Sugar Frosting:

In small bowl combine 1-1/2 cups confectioners' sugar, sifted, 1 to 2 tablespoons evaporated milk and 1/2 teaspoon vanilla extract. Stir until smooth.

**442. MAPLE AND CRANBERRY HOT CROSS
BUNS**

**5 teaspoons yeast
1/4 cup warm water
1 cup warm milk
1 teaspoon vanilla extract
1/4 cup unsalted butter - melted and cooled to warm
3/4 cup granulated sugar
1/4 cup pure maple syrup
1 teaspoon salt
2 eggs
3 to 3 1/2 cups all-purpose flour
1/2 cup whole wheat flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice
1/4 teaspoon cloves
1/2 cup plumped dried sour cherries
1/2 cup plumped dried cranberries
1 tablespoon orange zest, finely minced**

Glaze:

**2 cups confectioner's sugar
Orange juice as required
Water as required**

**In a large bowl or bowl of an electric mixer fitted with a
dough hook, hand whisk together the yeast and water**

and let stand 2 minutes. Stir in the milk, butter, sugar, maple syrup, vanilla, and salt to dissolve. Whisk in eggs. Add most of white flour, whole wheat flour, spices, and orange zest and mix by hand to make a soft dough. When dough can no longer be mixed by hand, begin kneading (5 to 7 minutes by hand or using a dough hook on an electric mixer), dusting in more all-purpose flour if needed. Let dough rest for 15 minutes. Knead in dried cranberries and cherries. Shape dough into a ball and let rest, covered with a tea towel for about 20 minutes.

Divide into 12 pieces and shape into balls. You may also roll dough out and cut into 3-inch rounds (about 1/2 inch thick).

Place buns on a lightly-greased baking sheet about one inch apart. Using floured scissors, snip a cross on the top of each bun (about 1/2 inch deep). Paint with egg wash. Let rest for about 25 minutes or until buns look puffy and light.

Preheat oven to 375 degrees F. Place buns in oven and reduce heat to 350 F. Bake for 17-20 minutes until the tops are golden brown. Remove from the oven and transfer to a rack. When cool, apply fondant.

Fondant:

In one small bowl, mix orange juice and 1 1/2 cup of confectioner's sugar to make a spreadable glaze.

In a second bowl, mix 1/2 cup of confectioner's with

water to make a white glaze. Smear each bun with orange glaze. Allow to set, then drizzle on some white glaze. Allow to set. Makes 12 buns.

443. POLISH ANGEL WINGS

4 egg yolks

1 whole egg

1/2 teaspoon salt

1/3 cup confectioners' sugar

2 tablespoons rum or brandy

1 teaspoon vanilla extract

1 1/4 cups flour

3 cups vegetable shortening for frying

Confectioners' sugar for topping

In a large bowl of an electric mixer, combine egg yolks, egg and salt. Beat on highest speed until mixture is thick and drops softly from the beaters, 7 to 10 minutes, Beat in sugar, a small amount at a time. Beat in rum and vanilla extract. Remove from mixer. Fold flour into mixture by hand until incorporated.

Turn dough onto generously floured surface. Knead dough until blisters form on the dough, about 10 minutes. Add small amounts of flour as needed to surface to keep dough from sticking. Divide dough in half. Cover one half with inverted bowl, towel or plastic wrap to prevent drying.

Roll out other half of dough as thin as possible, (about an 8 x 12-inch rectangle). If dough resists, let it rest for a few minutes and resume rolling. Cut dough into 2 x 4-inch rectangles. Make a 2-inch slit from center almost to end of each dough strip. Pull opposite end of strip through slit to twist the dough. Repeat with remaining dough.

In a large skillet, heat vegetable shortening until it reaches 350 degrees F on a deep-fat fry thermometer. (This is important, if the oil is too cool, dough will absorb too much oil; if it is too hot, the pastry will burn on the outside and not cook properly on the inside.) Add a few angel wings at a time and fry until golden on both sides, turning about halfway through cooking time, about 1 1/2 minutes total. Remove to drain on paper towels. Repeat with remaining angel wings until all are fried. Cool completely and dust liberally with confectioners' sugar. Store in airtight container.

444. PUMPKIN BREAD WITH CREAM CHEESE FILLING

**3-1/2 cups flour
2 tablespoons baking soda
1 1/2 teaspoons salt
2 teaspoons cinnamon
1 teaspoon nutmeg
3 cup granulated sugar**

1 cup vegetable oil
4 eggs
2/3 cup water
2 cups pumpkin

Filling

8 ounces cream cheese, softened
1 egg
1/2 cup granulated sugar
1/2 cup chopped pecans

Mix filling ingredients in order listed and set aside.

Sift dry ingredients together. Mix pumpkin, water, oil and eggs together. Pour into dry mixture and mix well. Pour 1/2 of batter into 2 greased 9 x 5-inch loaf pans. Next pour a layer of filling in each pan (using all of the filling). Finish topping with remaining bread batter. Bake at 350 degrees F for 1 hour and 15 minutes, or until a wooden pick inserted in the middle of the loaf comes out clean. Cool before removing from pans.

445. PUMPKIN COCONUT BREAD

2 eggs, beaten
1 cup sugar
3/4 cup vegetable oil
1-1/2 cups all-purpose flour

1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 (3-1/2oz) package coconut cream pudding mix, instant
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 cup canned or cooked mashed pumpkin
1/2 cup chopped pecans, optional

Combine eggs, sugar, and oil in a large mixing bowl; beat at medium speed of an electric mixer until blended. Combine flour and next 7 ingredients in a medium bowl; add to sugar mixture alternately with pumpkin, beginning and ending with flour mixture. Mix after each addition. Stir in pecans, if used.

Pour batter into a greased 9- x 5- x 3-inch loaf pan. Bake at 350 degrees for 1 hour or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove loaf from pan, and let cool completely on a wire rack. Yield: one loaf.

446. PUMPKIN CRANBERRY BREAD

A moist and delectable pumpkin bread with tart fresh cranberries. Have a slice for breakfast or enjoy as an afternoon snack.

3 cups all-purpose flour
1 tablespoon plus 2 teaspoons pumpkin pie spice
2 teaspoons baking soda
1-1/2 teaspoons salt
3 cups granulated sugar
1 can (15 oz.) Pure Pumpkin
4 large eggs
1 cup vegetable oil
1/2 cup orange juice, or water
1 cup sweetened dried, fresh or frozen cranberries

PREHEAT oven to **350°F**. Grease and flour two **9 x 5-**
inch loaf pans.

COMBINE flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, oil and juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans.

BAKE for **60 to 65 minutes** or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for **10 minutes**; remove to wire racks to cool completely.

447. PUMPKIN PUDDING BREAD

5 eggs

1-1/4 cups vegetable oil
1 (15 ounce) can solid packed pumpkin
2 cups all-purpose flour
2 cups granulated sugar
2 small boxes regular vanilla pudding mix
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

In a mixing bowl, beat eggs. Add oil and pumpkin; beat until smooth.

Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter into 2 greased and floured 8 x 4 x 2-inch loaf pans. Bake at 325 degrees F for 75 to 80 minutes or until a wooden pick inserted near the center comes out clean.

Cool in pans 10 minutes before removing to wire racks to cool completely.

448. PUMPKIN SPICE BREAD

Hooray for fall! We love this pumpkin bread recipe--especially when the slices are slathered with a generous spread of cream cheese. Makes two loaves, so freeze the other one, or heck--eat it. This bread goes fast.

2 cups canned pumpkin
3 cups sugar
1 cup water

1 cup vegetable oil
4 eggs
3-1/3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon nutmeg
3/4 teaspoon ground cloves

Heat oven to 350.

in a large mixing bowl, combine pumpkin, sugar, water, vegetable oil and eggs. Beat until well mixed.

Measure the flour, baking soda, cinnamon, salt, baking powder, nutmeg and cloves into a separate bowl and stir until combined. Slowly add the dry ingredients to the pumpkin mixture, beating until smooth.

Grease two 9 x 5 inch loaf pans and dust with flour.

Evenly divide the batter between the two pans.

Bake for 60-70 minutes or until a toothpick inserted in center comes out clean.

Cool for 10-15 minutes, then remove from pans by inverting onto a rack and tapping the bottoms. Slice and serve plain, buttered, or with cream cheese.

449. PUMPKIN SPICE MUFFINS

1/3 cup butter or margarine, softened
1 cup brown sugar

2 eggs
1 cup pumpkin puree (homemade or canned)
1/4 cup milk
2 cups flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. ground cloves
1/4 tsp. salt
1/4 tsp. baking soda

Preheat oven to 350 degrees F.

In a large bowl cream butter with brown sugar. Beat in eggs, then pumpkin puree and milk. In a small bowl combine flour, baking powder, spices, salt and baking soda. Add to the creamed mixture.

Bake for 20 to 25 minutes.

450. PUMPKIN STREUSEL MUFFINS

3-1/2 cups flour
1-1/4 cups packed brown sugar
1 Tbl. plus 1 tsp. baking powder
1 1/2 tsp cinnamon
1 tsp. salt
1 tsp. nutmeg
1/4 tsp. cloves
1-1/4 cups cooked pureed pumpkin or canned pumpkin
2 eggs, beaten

1 cup milk
2/3 cup vegetable oil

In a medium bowl, whisk together flour, brown sugar, baking powder, cinnamon, salt, cloves and nutmeg. Set aside.

Place pumpkin in a large bowl. Whisk in eggs, milk and oil. Add flour mixture and stir until moistened and combined. Line muffin tins with paper muffin cups and fill.

Streusel topping:

1/2 cup packed brown sugar
1 tsp cinnamon
2 Tbl butter
1/2 cup chopped walnuts

Place brown sugar, cinnamon and butter in small mixing bowl and stir until combined. Stir in walnuts. Sprinkle streusel over tops of muffins. Bake muffins in preheated 375 degree oven 20-25 minutes.

451. PUMPKIN SWIRL BREAD

Cream Cheese Mixture:

8 ounces cream cheese, softened
1/4 cup granulated sugar
1 egg, beaten

Bread:

1-3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup canned pumpkin

1 egg, beaten

1-1/2 cups granulated sugar

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1/2 cup butter or margarine, melted

1/2 cup water

Combine ingredients for cream cheese mixture until blended. Set aside.

Combine dry ingredients. Add pumpkin, butter or margarine, egg and water just until moistened. Reserve 1 1/2 cups pumpkin batter. Pour remaining batter into a greased and floured 9 x 5-inch loaf pan. Pour cream cheese mixture over pumpkin batter. Top with reserved pumpkin batter. Cut through both layers with a knife several times for a swirl effect. Bake at 350 degrees for 1 hour and 10 minutes or until a wooden pick inserted in the center comes out clean. Cool for 5 minutes. Remove from pan.

452. QUICK BANANA BREAD

1 (18.25 ounce) package yellow cake mix

3 eggs
1-1/3 cups vegetable oil
4 bananas, mashed

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a mixing bowl, combine cake mix, eggs, oil, and bananas. Pour mixture into the prepared pan.

Bake in preheated 350 degrees F (175 degrees C) for 35 to 40 minutes.

453. RUM GLAZED COFFEE ROLLS

Don't worry about how you arrange these biscuits in the pan; during baking they expand into a coffee cake that separates easily into single rolls.

1/2 cup coarsely chopped pecans
1 cup firmly packed brown sugar
1/3 cup brewed coffee
1/2 cup butter or margarine, melted
2 tbl. dark rum
2/3 cup sugar
2 tbl. instant coffee granules
2 (11 oz.) cans refrigerated buttermilk biscuits
1/3 cup butter or margarine, melted

Sprinkle pecans in a heavily greased 12 cup Bundt pan. Combine brown sugar and the next 3 ingredients, stirring well. Pour the mixture into the pan.

Combine 2/3 cup sugar and coffee granules in a shallow bowl; stir well. Separate biscuits; dip them in 1/3 cup melted butter and dredge in sugar mixture. Stand biscuits on edge around pan, placing 12 on outer side and 8 on inner side of pan.

Bake at 350* for 28 minutes. Cool in pan on a wire rack 5 minutes. Invert onto a serving platter and serve immediately.

454. RUSSIAN EASTER BREAD (Kulich)

Baked in coffee cans to achieve the traditional cylindrical (church-tower) shape, these frosted loaves are an important part of the Russian Orthodox Easter celebration, often served with a pyramid-shape cheese mixture called Pashka.

4-1/2 to 5 cups unsifted all-purpose flour

2 packages fast-rising yeast

1/2 cup granulated sugar

1 teaspoon salt

1/2 cup (1 stick) butter or margarine

1 cup water

3 large eggs

1/2 cup dark seedless raisins

1/4 cup chopped, blanched almonds

1 tablespoon grated lemon peel

Combine 3 1/2 cups flour, yeast, granulated sugar and

salt. Melt butter; add water and heat. Beat hot liquid and eggs into flour mixture until smooth. Stir in raisins, almonds and lemon peel. With hands, gradually mix in enough of remaining flour to make dough stiff enough to leave side of bowl. Knead dough 5 to 10 minutes. Place in a lightly greased, large bowl; cover and let rise until almost double, 30 to 45 minutes.

Grease well 3 (1-pound) coffee cans. Divide dough into 3 equal parts; shape each part into a smooth ball. Place each ball in a can. Cover; let dough rise until double in bulk and slightly above tops of cans, 45 to 50 minutes. Preheat oven to 375 degrees F. Bake loaves on lowest rack of oven 30 to 35 minutes, or until golden brown. Place on wire racks; cool 5 minutes.

Remove from cans; finish cooling on wire racks.

Icing:

1 cup confectioners' sugar

3 to 4 teaspoons lemon juice

1 tablespoon multicolor decorations

Combine confectioners, sugar and enough lemon juice to make mixture smooth and spoonable. Spread icing over tops of warm loaves; drizzle some down sides. Sprinkle with decorations.

455. SLOVENIAN POTICA

An incredible sweet and yummy Slovenian treat.

**1-1/2 teaspoons active dry yeast
1/4 cup milk, lukewarm
1 teaspoon white sugar
3 tablespoons all-purpose flour**

**1 cup butter
4 tablespoons white sugar
6 egg yolks
5 cups all-purpose flour
1 teaspoon salt
1-1/3 cups milk**

**1 cup butter, melted
12 ounces honey
2 cups raisins
1-1/2 pounds chopped walnuts
1 pinch ground cinnamon**

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one large baking sheet. Dissolve yeast in 4 tablespoons lukewarm milk. Add 1 teaspoon sugar and 3 tablespoons flour. Stir well and set aside.

Cream 1 cup butter with 4 tablespoons sugar. Add egg yolks, one at a time. Add yeast mixture and mix well.

Add 5 cups sifted flour, salt and 1-1/3 cup milk and beat well. Beat dough for 10 minutes or until bubbles form. Cover with flour and let rise 2 hours.

Cut dough in half and roll out each half as thin as

possible on floured board.

Spread each half with melted butter, honey, raisins, walnuts and douse with cinnamon.

Roll up like jelly roll, place on baking sheet, allow to rise and bake for one hour. Makes 24 servings

456. SOUTHERN SWEET POTATO BREAD

1-1/2 cups sifted self-rising flour *

1 teaspoon nutmeg

1/2 teaspoon cinnamon

1 cup granulated sugar

2 eggs, lightly beaten

1/2 cup vegetable oil

2 tablespoons milk

1 cup mashed cooked sweet potatoes

1 cup chopped pecans

1/2 cup golden raisins

Preheat oven to 325 degrees F. Grease bottom only of a 9 x 4 x 2-inch loaf pan.

Stir together flour and spices in mixing bowl. With a spoon, stir in sugar, eggs, oil and milk; blend well. Stir in sweet potatoes, pecans and raisins. Pour batter into prepared pan. Bake 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan and cool on wire rack. For easier slicing, wrap loaf and store overnight in a cool place. Bread mellows over time and will keep for

several days. Makes 8 to 10 servings.

*** If using all-purpose flour, sift 2 teaspoons baking powder and 1/4 teaspoon salt with the flour and spices.**

457. SPICED RAISIN COFFEE CAKE

1/2 cup butter

1 cup granulated sugar

2 eggs

1 teaspoon vanilla

1 cup sour cream

2 cups all-purpose flour, sift before measuring

1 1/2 teaspoons baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup chopped pecans or walnuts

1/2 cup sugar

1 teaspoon cinnamon

1-1/2 cups raisins

Cream butter and 1 cup sugar until light and fluffy.

Beat in eggs and vanilla. Blend in the sour cream. Sift flour, baking powder, soda, and salt into another bowl; blend into the creamed mixture, mixing well.

Spread half of the batter in a greased and floured 9-inch square pan. Mix nuts with 1/2 cup of sugar and cinnamon; sprinkle half of the nut mixture over the batter. Sprinkle all 1 1/2 cups raisins over nut layer.

Spoon remaining batter evenly over the raisins; spread carefully. Sprinkle remaining nut mixture over the top. Bake at 350° for 40 minutes. Cut coffee cake into squares and serve warm.

458. STOLLEN (QUICK)

1/2 cup raisins

1/2 cup chopped pecans

2 tbl. chopped candied red cherries

2 tbl chopped candied green cherries

1-1/2 tsp. brandy or rum

1 (16 ounce) loaf frozen bread dough, thawed

1 tbl. butter or margarine, melted

Powdered Sugar-Brandy glaze

Combine raisins, pecans, cherries and brandy; mix well. Set aside.

Place bread dough on a lightly floured surface; flatten dough with rolling pin to 1 inch thickness. Spoon fruit mixture in center of dough and knead dough until fruit is evenly distributed. Roll dough to an oval shape, 1/2 inch thick. Fold in half; short sides overlapping; seal edges. Place dough on a well greased baking sheet; brush dough with melted butter. Cover and let rise in a warm place (85*), free from drafts, 40 minutes. or until doubled in bulk.

Bake at 350* for 25-30 minutes or until the loaf sounds hollow when tapped. Cool 10 minutes on a wire rack; drizzle while warm with the powdered sugar brandy

glaze.

Powdered Sugar Brandy Glaze:

1-1/2 cups sifted powdered sugar

1 tbl. plus 2 tsp. brandy or rum

1 tbl. fresh lime juice

Combine all ingredients, mixing well.

459. SUFGANIYOT

The young State of Israel has created many of its own customs. One is serving jelly doughnuts at Hanukkah, which are fried in oil to symbolize the miracle of the oil that lasted for eight days instead of one.

1 scant tablespoon (1 package) dry yeast

4 tablespoons sugar

3/4 cup lukewarm milk or warm water*

2-1/2 cups all-purpose flour

Pinch of salt

1 teaspoon ground cinnamon

2 eggs, separated

2 tablespoons (1/4 stick) butter or pareve margarine, softened*

Apricot or strawberry preserves

Sugar

Vegetable oil for deep-frying

***Use butter and milk if serving at a milk meal, and**

water and pareve margarine for a meat meal.

Child: Mix together the yeast, 2 tablespoons of the sugar, and the milk. Let sit to make sure it bubbles.

Child: Sift the flour and mix it with the remaining sugar, salt, cinnamon, egg yolks, and the yeast mixture.

Adult with Child: Knead the dough until it forms a ball. Add the butter or margarine. Knead some more, until the butter is well absorbed. Cover with a towel and let rise overnight in the refrigerator.

Adult: Roll out the dough to a thickness of 1/8 inch.

Child: Cut out the dough into 24 rounds with a juice glass, or any object about 2 inches in diameter. Take 1/2 teaspoon of preserves and place in center of 12 rounds. Top with the other 12. Press down at edges, sealing with egg whites. Crimping with the thumb and second finger is best. Let rise for about 30 minutes.

Adult: Heat 2 inches of oil to about 375°. Drop the doughnuts into the hot oil, about 5 at a time. Turn to brown on both sides. Drain on paper towels.

**Child: Roll the doughnuts in sugar.
Makes about 12.**

460. SUGARPLUM BREAD

"What a lovely bread to serve at Christmas time--visions of sugar plums.

1 teaspoon white sugar

1 cup warm water (110 degrees F/45 degrees C)

2 (.25 ounce) packages active dry yeast

1/2 cup white sugar

1/2 cup butter, melted

2 teaspoons salt

1 teaspoon lemon zest

6 cups all-purpose flour

4 eggs

1/2 cup candied mixed fruit

1 cup raisins

3/4 cup slivered almonds

1 cup confectioners' sugar

1-1/2 tablespoons water

1/2 teaspoon vanilla extract (optional)

1 cup cherries

Dissolve 1 teaspoon sugar in 1 cup warm water in large mixer bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Add 1/2 cup sugar, melted butter or margarine, salt, lemon rind, and 2 cups flour. Beat for 2 minutes at medium speed with electric mixer. Add 2 cups more flour and eggs; beat 3 minutes. Stir in almost all remaining flour, using enough flour to make a soft dough.

Knead dough on floured board until smooth and elastic, about 8 minutes. Place in lightly greased bowl. Cover with greased waxed paper and a tea towel. Let rise in warm place 75 - 85 degrees F (25 - 30 degrees C) until doubled in volume, about 2 hours.

Punch down dough. Turn out onto a lightly floured board, and knead in raisins, candied fruit, and nuts. Shape into two round loaves. Place each in a well greased, 9 inch, round cake pan. Cover with tea towel. Let rise in warm place until doubled, 1 - 1-1/2 hours. Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Remove from pans immediately. Cool on wire racks.

Mix together confectioners sugar, 1-1/2 tablespoons water, and 1/2 teaspoon vanilla. Spoon onto loaves. Decorate with cherries or almonds. Alternatively, dust loaves with confectioners' sugar.

461. SUGARPLUM LOAVES

4-1/2 to 4-3/4 cups sifted flour

2 packages active dry yeast

1/4 teaspoon nutmeg

1/4 teaspoon ginger

1 1/3 cups milk

1/2 cup granulated sugar

1/4 cup shortening

1-1/2 teaspoons salt

2 eggs

1/2 teaspoon vanilla extract

1-1/2 cups chopped, dried fruit (I use tropical fruits myself.)

In a large mixer bowl combine 2-3/4 cups of the flour, yeast, nutmeg and ginger. In saucepan heat together milk, sugar, shortening and salt just until warm; stir to melt shortening. Add to dry ingredients in bowl and mix. Add eggs and vanilla. Beat at low speed for 30 seconds, scraping sides of bowl constantly. Beat at high speed for 3 minutes. By hand, stir in fruit and enough remaining flour to make a soft dough. Turn out onto lightly floured surface; knead until smooth. Place in greased bowl; turn once to grease surface of dough. Cover and let rise until double, about 2 hours.

Punch down. Divide dough in half. Cover and let rest 10 minutes. Shape each half into a ball. Place on greased baking sheets and pat tops to flatten slightly. Cover and let rise again until double, about 2 hours. Bake at 350 degrees F for 30 minutes. Drizzle with confectioners' sugar glaze, if desired, and decorate with candied cherries and nuts.

462. SUPER MOIST PUMPKIN BREAD

This is an incredibly delicious bread. Its moistness comes from the addition of an unusual ingredient: coconut milk!

3-1/2 cups all-purpose flour
2 cups packed dark brown sugar
2/3 cup white sugar
2 cups pumpkin puree
1 cup vegetable oil
2/3 cup coconut milk
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1-1/2 teaspoons ground cinnamon
2/3 cup flaked coconut
1 cup toasted walnuts, chopped

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl combine the flour, brown sugar, white sugar, pumpkin puree, oil, coconut milk, baking soda, salt, ground nutmeg and ground cinnamon. Mix until all of the flour is gone. Fold in the nuts and flaked coconut. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cover loaves with foil tightly. Allow to steam for 10 minutes. Remove foil and turn out onto a cooling rack. Tent lightly with the foil and allow to cool completely.

463. SWEDISH TEA RING

1 cup milk
1 egg, beaten
1 tablespoon butter
3 tablespoons white sugar
1/2 teaspoon salt
3-1/4 cups bread flour
3/4 teaspoon active dry yeast

2 tablespoons butter, softened
2 teaspoons ground cinnamon
3/4 cup packed brown sugar
1/2 cup raisins

1 cup confectioners' sugar
1/2 teaspoon almond extract
1 tablespoon milk

In a bread machine, put milk, egg, butter, sugar, salt, bread flour, and yeast in the order suggested by the manufacturer. Select the Dough cycle. Start. Butter 2 cookie sheets; set aside.

Divide dough in half. Roll each piece out into rectangles, about 12x16 inches. Spread each dough rectangle with 1 tablespoon softened butter. In a small bowl, combine 2 teaspoons ground cinnamon, 3/4 cup light brown sugar, and 1/2 cup raisins. Sprinkle mixture onto rectangles. Roll them up jelly-roll fashion, along long side. Pinch edges to seal. Stretch and twist into rings. Place them onto prepared cookie sheets with sealed edges down. Pinch ends together to form a ring. Using clean scissors,

cut 2/3 way of the way through the loaf at about 1 inch intervals. Spread each cut slightly. Cover with a clean towel and let loaves rise until double. At this time, you may cover tightly with plastic wrap and refrigerate until later.

Preheat oven to 350 degrees F (175 degrees C).

Bake for 20 minutes. The loaf will be light brown on top and the filling will be oozing and bubbling through.

Repeat for second ring.

In a small mixing bowl, combine confectioners' sugar, almond extract, and milk. Drizzle icing over warm bread.

464. SWEET ROLLS IN A BUNDT PAN

1 frozen bread dough, thawed but not yet risen

1 small box cook and serve butterscotch pudding

1/2 cup (1 stick) margarine

3/4 cup brown sugar

1 tablespoon cinnamon

1 can your favorite flavor pie filling

Glaze:

1 cup powdered sugar

2 tablespoons hot water

Dash of almond flavoring

Preheat oven to 350 degrees F. Spray the Bundt pan with nonstick spray to make this turn out easier after

baking. Add the pie filling first or spread it throughout the mixture as you add the dough pieces.

Cut the thawed bread dough into four long strips and then cut each strip into eight equal pieces. Place these pieces in the Bundt pan so they evenly cover the bottom of the pan.

Sprinkle the cook and serve pudding on top of the dough pieces.

Melt the butter and add the cinnamon and brown sugar to it. Pour this mixture over the dough and pudding in the Bundt pan.

Allow this to rise until it fills the Bundt pan and then bake for 20 to 25 minutes. Cool only slightly and turn out onto a serving platter. (This is supposed to be this messy).

Combine all glaze ingredients and drizzle the glaze over the slightly cooled sweet rolls. Cut with a very sharp knife into individual portions or just pull off a piece.

MISCELLANEOUS:

465. CRANBERRY BANANA JAM

An unusual jam that is excellent, and much requested as gifts.

3 cups cranberries

1-1/2 cups water

2 cups mashed bananas

7 cups white sugar
1/2 (6 fluid ounce) container liquid pectin
1 teaspoon lemon juice

In a large saucepan over medium heat combine cranberries and water; simmer for 10 minutes. Stir in mashed banana and sugar. Increase heat to medium-high; boil 1 minute. Stir in pectin and lemon juice. Seal in hot, sterilized jars.

466. CRANBERRY TREE

For a lovely centerpiece, make a Cranberry Tree. You'll need a couple of bags of fresh cranberries, a small foam cone from the craft store, and pointy toothpicks cut in half. Use only the firmest cranberries. Stick the pointy end of the toothpick halfway into the cranberry and the other end into the base of the foam. Continue applying the cranberries in a circle until the cone is completely covered. Attach fresh greenery (or fake) around the base and voila! It will last a good week if you spray it with a mister and keep it in a cool place. This is a great project for kids.

467. EASTER BASKET COOKIE CENTERPIECE

1-1/4 cups blanched almonds or walnuts
1-1/2 cups butter or margarine, softened
2-1/2 cups confectioners' sugar
1 teaspoon almond extract or 2 teaspoons vanilla extract
2 eggs
3 3/4 cups flour
1/4 teaspoon salt
1-1/2 cups chopped M&M's plain chocolate candies
Decorating Glaze

Toast nuts at 350 degrees for 10 minutes. Process in blender or food processor until ground; set aside.

Beat butter and sugar until fluffy; beat in extract and eggs. Stir in flour, salt and nuts, mixing well to form dough. Stir in chopped candies. Form 1/2 cup dough into a 5 inch solid circle, 1/2 inch thick, on greased cookie sheet to form the bottom of basket. Roll small handfuls of dough into 1 inch ropes; form ring, 6 inches in diameter, on greased cookie sheet. Repeat with remaining dough forming four additional rings, 7, 8, 9 and 10 inches in diameter. Pat each ring 1/2 inch high, 3/4 inch wide. Bake at 350 degrees F for 20 to 25 minutes.

468. ITALIAN BUTTER

If you are looking for an Italian bread dip, try this. It makes a spectacular bread dip, suitable for any occasion. Double or triple the recipe to make enough for

a crowd. Serve with warm French bread.

1 tablespoon crushed red pepper flakes

1 tablespoon ground black pepper

1 tablespoon dried oregano

1 tablespoon dried rosemary

1 tablespoon dried basil

1 tablespoon dried parsley

1 tablespoon garlic powder

1 tablespoon minced garlic

1 teaspoon salt

1/4 cup extra virgin olive oil

Using a spice or coffee grinder, grind together red and black peppers, dried herbs, garlic powder, minced garlic, and salt.

Sprinkle 2 teaspoons of herb mixture onto a small plate.

Pour a thin layer of olive oil on top, and serve. Store remaining mixture in an air-tight container.

469. PUMPKIN BUTTER

This pumpkin butter is an excellent hostess present, and is a wonderful spread for toast and muffins.

1 (29 ounce) can canned pumpkin puree

3/4 cup apple juice

2 teaspoons ground ginger

1/2 teaspoon ground cloves

1-1/2 cups white sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg

Combine pumpkin, apple juice, spices, and sugar in a large saucepan; stir well. Bring mixture to a boil.

Reduce heat, and simmer for 30 minutes or until thickened. Stir frequently.

Spoon hot pumpkin mixture into hot jars, filling to within 1/4 inch from top. Remove air bubbles; wipe jar rims. Cover at once with metal lids, and screw on bands.

Process in a boiling water bath for 10 minutes.

470. SCARLET POACHED PEARS

2 packages (10 Oz.) frozen raspberries in syrup, thawed

4 cups water

1 cup Rose' wine

3/4 cup sugar

1 lemon

6 medium pears, peeled & cored

1/2 cup currant jelly

Drain the syrup from the raspberries and set the raspberries aside in a small bowl. In a large saucepan, combine the raspberry syrup, the water, the wine and the sugar. Stir together and bring to a full boil. Let it simmer for 5 minutes.

Peel the lemon and thoroughly grate the rind. Squeeze the juice from the lemon into a small bowl. Add the juice, the grated rind, and the pears to the raspberry syrup mixture that has just been simmering. Allow it all to continue simmering for about 5 minutes or until the pears become tender. Remove the pears from the mixture and let cool. Store them in the refrigerator. Meanwhile continue simmering the syrup until its volume is reduced by one half. Only then should you remove it from the heat and let it cool. Pour it over the pears. Now take the raspberries which were previously set aside, and press them through a strainer in order to remove the seeds. Mix in the preserves. To serve, simply place a pear on a serving plate. Mix the raspberry mixture into the syrup and spoon the combination over the pears. Serves 6

471. SWEET SPOONS

**1 (6 ounce) package chocolate chips
1 (6 ounce) package butterscotch chips
Colored sugar, sprinkles, etc.
Plastic spoons**

Put chocolate chips in a microwave-safe bowl. Melt the chips for 2 minutes on MEDIUM power. In a separate bowl, do the same with the butterscotch chips. Stir chips with a mixing spoon. Let stand 1 minute, then stir again.

Dip a plastic spoon into either the melted chocolate or the melted butterscotch. Before the melted chocolate or butterscotch hardens on the spoon, sprinkle the spoon with colored sugar or sprinkles, if desired.

Place the spoons on plastic wrap to harden.

Wrap the dipped part of each spoon in plastic wrap and tie with ribbon to hold wrap in place.

For giving as gifts, place handle side down in a decorative mug. Give as gifts to be used for stirring hot chocolate or coffee.

472 TRADITIONAL ITALIAN EASTER MEAT PIE

1 pound Muenster cheese, sliced

1 pound salami, (Genoa), sliced

1/2 pound ham, sliced or cubed

1 tablespoon whole peppercorns

1/2 cup Romano cheese

10 eggs

Fresh parsley

**Beat eggs, Romano cheese and pepper; stir in parsley.
Set aside.**

Crust:

3 cups flour

2 eggs
1/2 cup water
1 teaspoon salt
1/3 cup vegetable oil
1 teaspoon baking powder

Make circle with flour and salt. Add eggs, oil and water and knead. Make 2 rolls like pie crust. Place 1 crust on bottom of dripping pan (9 x 13 x 2-inches) and up side of pan. Make layers of salami, cheese, pepperoni, ham, etc., until you end with ham. Pour half the egg mixture in center, then pour the rest. When done, place other crust on top. Beat 1 egg; spread on crust on top. Pinch with fork to seal edges. Bake at 325 degrees F for 1 hour.

SALADS:

473. AMBROSIA HOLIDAY FRUIT SALAD

1 cup sour cream
2 cups sweetened whipped cream (or whipped topping)
1 (20-ounce) can pineapple tidbits, drained
2 (11-ounce) cans mandarin oranges, drained
2 cups sweetened flaked coconut
2 cups mini-marshmallows

In a large mixing bowl combine sour cream with the whipped cream. Add remaining ingredients and gently

fold until just combined.

Pour into serving dish. Cover and refrigerate at least 2 hours before serving. Makes 8 to 10 servings.

474. AMBROSIA SALAD

Fix this Ambrosia salad for the holidays. Sweet and fruity yet low in fat this mixture of succulent fruits will delight holiday guests.

3 (15-ounce) cans chunky fruit cocktail, drained

1 (11-ounce) can Mandarin oranges, drained

1 cup miniature marshmallows

1 cup sweetened flake coconut

2 bananas, thinly sliced

2/3 cup evaporated Milk

1 cup sliced fresh strawberries

COMBINE fruit cocktail, oranges, marshmallows, coconut, bananas and evaporated milk in a large bowl. Refrigerate for 30 minutes. Stir in strawberries before serving. Makes 6 servings.

475. APPLE SPICE TURKEY SALAD

Plump raisins and crisp celery jazz up leftover turkey in this delicious salad. Nutmeg and cinnamon team up

with diced apples for an apple pie taste.

**2-1/4 cups diced cooked turkey
2 cups chopped celery
2 cups chopped cored apples
1/4 cup raisins
2 tablespoons mayonnaise
2 tablespoons plain yogurt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/8 teaspoon ground black pepper**

Combine turkey, celery, apples and raisins in a large bowl; set aside.

In a small bowl, mix together mayonnaise, yogurt, nutmeg and cinnamon. Fold into turkey mixture; season with salt and pepper. Keep refrigerated until serving time. Makes 6 servings.

476. APRICOT PINEAPPLE DREAM SALAD

**1 6 ounce) package orange or peach flavored gelatin mix
1 (20 ounce) can crushed pineapple with juice
1/2 cup white sugar
1 (8 ounce) package cream cheese, softened
2 cups frozen whipped topping, thawed
1 cup chopped pecans**

1 (4 ounce) jar apricot baby food

Mix orange or peach flavored gelatin with pineapple in a small saucepan. Cook over low heat until gelatin is completely dissolved. Remove from heat and stir in sugar. Cool completely.

In a medium mixing bowl, using a mixer on medium speed, beat gelatin mixture, baby food, cream cheese and whipped topping. Blend well. Stir in nuts. Spoon into serving bowl, cover, and refrigerate at least four hours.

477. BANANA MEDLEY MOLD

3/4 cup sugar

1 banana mashed

2 cups sour cream

Dash of salt

1 (16-ounce) can sliced cling peaches, well drained

1 (20-ounce) can crushed pineapple with juice

1 cup coarsely chopped pecans

3/4 cup halved maraschino cherries and 1/4 cup cherry juice

Sweetened whipped cream for garnish (optional)

Reserve a few peach slices and cherries for garnish.

In a large bowl, combine sugar, mashed banana, sour cream and salt, mixing well. Fold in remaining ingredients until well blended.

Pour mixture into an 8-cup oiled mold and freeze for 3 hours or until firm. Unmold and let stand about 20 minutes at room temperature before serving. Decorate with whipped cream, peach slices and cherries. Makes 12 servings.

478. CARROT-PINEAPPLE SALAD

**2 cups shredded cabbage
1 (15 1/2-ounce) can pineapple chunks, drained
1 cup shredded carrot
1/3 cup slivered almonds, toasted
2/3 cup mayonnaise
2/3 cup sour cream
1 tablespoon fresh lemon juice
1 teaspoon sugar
1 teaspoon grated onion
1/4 teaspoon salt**

Combine cabbage, pineapple chunks, carrot, and almonds in a large bowl, and toss gently. Combine mayonnaise and remaining ingredients, stirring until smooth. Pour dressing mixture over cabbage mixture and toss gently. Cover and chill thoroughly. Makes 6 servings.

479. CARROT RAISIN SALAD

1/2 cup raisins
2 cups grated carrot
1 (8 3/4 ounce) can pineapple tidbits
1/3 cup mayonnaise
1 tablespoon lemon juice
1/4 teaspoon salt
Salad greens

Combine Raisins, carrot and drained pineapple. Blend in mayonnaise, lemon juice and salt. Serve on crisp salad greens. Makes 4 to 6 servings.

480. CARROT SALAD

This goes well with ham.

3 cups julienned carrots
1 (20 ounce) can pineapple tidbits, drained
1 cup miniature marshmallows
1/2 cup raisins
1/2 cup diced celery (optional)
2/3 cup creamy salad dressing
2 teaspoons white sugar

In a large bowl, toss together the carrots, pineapple, marshmallows, raisins and celery. Whisk together the salad dressing and sugar; pour over salad and toss. Chill for at least 12 hours.

481. CHERRY COLA GELATIN SALAD

Cherry gelatin mold, with Bing cherries, pineapple, and pecans. But the surprise ingredient is Coca Cola.

1 (12 fluid ounce) can cola-flavored carbonated beverage

1 (16.5 ounce) can pitted Bing cherries

1 (20 ounce) can crushed pineapple with juice

1 (6 ounce) package black cherry flavored gelatin mix

1 cup chopped pecans

Drain pineapple. Drain the cherries and save their juice. In a saucepan combine the reserved cherry juice with the coke. Heat until boiling; then stir in the gelatin. Mix until gelatin is dissolved. Remove from the heat and stir in the drained pineapple, drained cherries and chopped pecans. Pour mixture into a mold sprayed with a non-stick cooking spray and refrigerate for at least 24 hours before serving.

482. CHRISTMAS RIBBON DSALAD

This is a very good recipe anytime, but can be extremely festive at Christmas! Yields 12 to 15 servings.

1 (3 ounce) package cherry flavored gelatin mix

1 (3 ounce) package lemon flavored gelatin mix
1 (3 ounce) package lime flavored gelatin mix
1 (3 ounce) package orange flavored gelatin mix
2 cups milk
2 (.25 ounce) packages unflavored gelatin
1 cup white sugar
1 (16 ounce) container sour cream
2 teaspoons vanilla extract

In a medium saucepan, boil milk and sugar. Cool completely, but do not refrigerate.

Dissolve each package of flavored gelatin separately in 1-1/2 cups of boiling water. Set aside.

Dissolve unflavored gelatin in 1/2 cup of warm water. Add with sour cream to cooled milk and sugar mixture. Set aside.

Spread gelatin of one color on the bottom of a 9x13 inch pan. Chill in refrigerator until set. Then put 1-1/3 cup of the sour cream mixture on the chilled, firm layer of gelatin. Keep alternating these until all gelatin is used. Be sure to chill after each addition of gelatin.

483. CHRISTMAS SPINACH SALAD

The Christmas colors of red strawberries, yellow honeydew and green spinach makes this a great holiday salad.

12 cups chopped spinach, rinsed and trimmed

2 cups strawberries, hulled and sliced
2 cups diced honeydew melons (see note)
2/3 cup chopped pecans
2/3 cup thinly sliced Gouda cheese
1/4 cup lime juice
1/4 cup honey
2 tablespoons vegetable oil
1 teaspoon grated fresh gingerroot

In a serving bowl combine spinach, strawberries, honeydew melon, pecans, Gouda cheese; toss to mix evenly.

Combine lime juice, honey, oil and gingerroot into a shaker bottle; shake well and drizzle over the spinach salad. Makes 12 servings.

484. CRAISIN BROCCOLI SALAD

2 bunches broccoli, washed and cut into small bite-size pieces
1 pound bacon cut into small pieces and fried crisp
1 cup raisins (dried cranberries)
1 cup red onion, chopped
1 cup sunflower kernels

Dressing:

1/2 cup mayonnaise
1/2 cup granulated sugar
3 to 4 tablespoons vinegar

Mix all together and serve. Recipe can be doubled.

485. CRANBERRY CREAM MOLD

**1 teaspoon unflavored gelatin
1 (6 ounce) can frozen cranberry juice, thawed
1 cup confectioners' sugar
1-1/2 cups half-and-half
8 ounces cream cheese**

Sprinkle gelatin over juice in a small bowl. Let stand 5 minutes to soften.

In a large bowl, beat cream cheese and confectioners' sugar. Place small bowl in a pan of hot water and stir until gelatin is dissolved. Cool.

Beat into cheese mixture. Add half-and-half. Continue beating until smooth. Pour into oiled mold and freeze until firm.

Dip mold in and out of hot water to loosen contents.

Drizzle with cold sauce.

Sauce:

**1 (6 ounce) can thawed frozen cranberry juice
1/2 cup granulated sugar**

Boil to reduce by one-third. Sauce will thicken as it cools. Chill well.

486. CRANBERRY EGGNOG SALAD

This is a perfect recipe for the holidays. It gives a delicious and beautiful combination of holiday favorites - cranberries and eggnog.

**1 (3 ounce) package non-instant vanilla pudding mix
1 (3 ounce) package lemon flavored gelatin
2 cups water
2 tablespoons lemon juice
1 (3 ounce) package raspberry flavored gelatin mix
1 cup boiling water
1 (16 ounce) can jellied cranberry sauce
1/4 cup chopped pecans
1 (1.3 ounce) envelope whipped topping mix
1/2 teaspoon ground nutmeg**

Combine vanilla pudding mix, lemon gelatin, and 2 cups water in a saucepan. Bring to a boil, stirring constantly. Stir in lemon juice. Chill until partially set. Dissolve raspberry gelatin in 1 cup boiling water. Blend in cranberry sauce, and add pecans. Chill until partially set.

Prepare whipped topping according to package directions. Fold in nutmeg. Fold whipped topping into vanilla pudding mixture. Pour into a 9 x 13 inch glass dish. Chill until firm.

Pour cranberry mixture over pudding mixture. Chill for 6 hours before serving to appreciative family and friends.

487. CRANBERRY GRAPE SALAD

1 (8 ounce) package cream cheese, softened
2 tablespoons frozen whipped topping, thawed
1 cup finely chopped walnuts
1 cup cranberries
1 tablespoon white sugar
2 1/2 cups heavy cream, whipped
1 cup diced mandarin oranges
1 (8 ounce) can pineapple tidbits, drained
1 cup halved seedless red grapes

In a medium bowl, mix together cream cheese, thawed frozen whipped topping and walnuts.

Thoroughly blend cranberries in a food processor.

Mix cranberries into cream cheese mixture. Gently fold in sugar and heavy cream. Stir in mandarin oranges, pineapple chunks and grapes. Chill in the refrigerator approximately 1 hour before serving.

488. CRANBERRY SALAD

A creamy cranberry salad. Even people who normally don't like cranberries will eat this salad.

1 pound fresh or frozen cranberries

8 ounces miniature marshmallows
2 cups white sugar
1 (20 ounce) can crushed pineapple with juice
1 banana, peeled and sliced
1 cup whipped cream

If using frozen cranberries let thaw before using. In a food processor or blender grind the cranberries. Add the sugar, crushed pineapple and marshmallows. Let mixture stand overnight.

Just before serving stir in the sliced banana and whipped cream.

489. CRANBERRY SOUR CREAM MOLD

2 small boxes strawberry gelatin
1 3/4 cups boiling water
1 (16 ounce) can jellied cranberry sauce
1 cup sour cream

Dissolve gelatin in boiling water. Chill until slightly thickened.

Beat cranberry sauce and sour cream together until smooth. Fold into gelatin. Pour into 3-cup mold. Chill until firm.

490. CRANBERRY WHIP

2 cups cranberries
2 cups miniature marshmallows
2 cups crushed pineapple, drained
1/2 cup granulated sugar
1 cup whipping cream, whipped, or 2 cups Cool Whip®

Grind cranberries in a food processor or blender. Mix cranberries, marshmallows, pineapple and sugar and refrigerate overnight. Fold in whipped cream.

491. CRAN-RASPBERRY GELATIN MOLD

A delicious combination of tart and sweet berries to liven your holiday feast.

1 (10 ounce) package frozen raspberries - thawed and drained, juice reserved
1 cup water
12 ounces cranberries
1/2 cup white sugar
2 (3 ounce) packages raspberry flavored gelatin mix

In a saucepan, combine the reserved raspberry juice, water, cranberries and sugar. Bring to a boil over medium heat, stirring frequently, until the skins of the cranberries burst.

Remove from heat and add gelatin; stir until dissolved. Gently fold in raspberries, and pour into a 2 quart

mold. Refrigerate until chilled.

492. CRAN-RASPBERRY SALAD

1 (16 ounce) package raspberry flavored gelatin

1 (3 ounce) package raspberry flavored gelatin

2-1/4 cups boiling water

1 (25 ounce) jar applesauce

1 cup cranberry juice cocktail

3 tbl. lemon juice

Lettuce leaves

Fresh cranberries

Dissolve gelatin in boiling water in a large bowl; stir in applesauce, cranberry juice cocktail, and lemon juice. Pour into an oiled 8 cup mold; chill until firm. Unmold onto a lettuce lined serving platter. Garnish with fresh cranberries.

493. CREAMY CRANBERRY SALAD

This is easy to make, and you can make it any time of year. It is nice to take to a potluck supper.

1 large box strawberry gelatin

1 cup hot water

1 (16 ounce) can whole cranberry sauce

1/2 cup diced celery
1/4 cup chopped nuts
8 ounces cream cheese, softened

Dissolve gelatin in hot water. Cool and chill slightly. Break up cranberry sauce with a fork and add to gelatin with celery and nuts. Fold in cream cheese. Pour into an 8-inch square pan. Refrigerate.

494. CREAMY ORANGE PINEAPPLE SALAD

1 (20-ounce) can chunk pineapple
2 (11-ounce) cans mandarin oranges
2 (3-ounce) packages instant vanilla pudding mix
3 tablespoons orange drink granules
3 large bananas, peeled and sliced
Drain pineapple and oranges, reserving the juice.
Measure 1 1/2 cups juice; set aside.

Combine dry pudding mix and orange granules in large bowl. Pour the reserved juice in without stirring. Add the pineapple, oranges and bananas, mixing gently. Cover and refrigerate for several hours before serving. Makes 8 to 10 servings.

Note: The pudding mixture becomes translucent, allowing the fruit colors to show through.

495. CURRIED TURKEY SALAD

4 cups coarsely chopped cooked turkey, white meat

1 small can water chestnuts, drained and diced

1 pound seedless green grapes, halved

1 cup chopped celery

1 cup slivered almonds, toasted and divided

1-1/2 cups mayonnaise

1-1/2 teaspoons curry powder

1 tablespoon soy sauce

lettuce leaves

1 can (8 ounces) pineapple chunks, drained

In a mixing bowl, mix turkey, water chestnuts, grapes, celery, and 1 1/2 cups almonds. In a separate bowl mix the mayonnaise with the curry and soy sauce; combine with turkey mixture. Chill for several hours. Serve on lettuce garnished with the remaining almonds and pineapple chunks. Serves 8.

496. EASTER BUNNY SALAD I

6 salad plates

Ice cream scoop or tablespoon

Can opener

Small knife

Cutting board

Small spoon

YOU'LL NEED:

6 lettuce leaves, rinsed with water and drained

1 (16 ounce) carton cottage cheese

2 (16 ounce) cans pear halves, drained

3 slices American cheese, cut in half

6 green olives with pimento, cut in half

3 maraschino cherries, cut in half

Place a lettuce leaf on each plate. Place 1 scoop of cottage cheese on the lettuce leaf for the bunny's head. Next, place 1 whole pear half, cut side down, for the body. On a cutting board, cut a second pear half into 2 pieces; place the pieces above the cottage cheese head to look like ears. Cut each American cheese half into 6 narrow strips for the whiskers, placing 3 on each side of the bunny's head. Place olive halves for the eyes. Use a cherry half for the mouth and a dab of cottage cheese for the tail. Serve the salad first or serve with the meat course.

497. EASTER BUNNY SALAD II

Lettuce

1 can pear halves

Whole cloves

Almond halves

Cottage cheese

Put a lettuce leaf on a plate. Lay half a pear on lettuce

flat side down. And place a clove on each side of the narrow part of the pear for eyes (2 cloves). And two almond halves for the ears. And 1 teaspoon cottage cheese for a tail.

498. FRESH BROCCOLI SALAD

1 bunch fresh broccoli, cut into flowerets (about 1 1/2 pounds)

1 cup thinly sliced carrots

1 cup (4-ounces) shredded cheddar cheese

8 slices bacon, cooked and crumbled

1/2 cup mayonnaise

2 to 3 tablespoons sugar

1-1/2 tablespoons red wine vinegar

Place broccoli into large pot of boiling water, cook for 1 minute. Immediately pour into a colander and drain. Plunge broccoli into a large bowl of ice water; drain. Combine broccoli, carrots, cheese and bacon in a large bowl; gently toss. Combine mayonnaise, sugar and vinegar; mix well. Add mayonnaise mixture to broccoli mixture and toss well. Cover and chill before serving. Makes 10 to 12 servings.

499. FRUIT SALAD WITH LEMON POPPSEED DRESSING

Wonderful salad for the holiday seasons. Great to serve for dinner at home or to take to a family gathering during the holidays.

Yields 12 servings.

1/2 cup white sugar

1/2 cup lemon juice

2 teaspoons diced onion

1 teaspoon Dijon-style prepared mustard

1/2 teaspoon salt

2/3 cup vegetable oil

1 tablespoon poppy seeds

1 head romaine lettuce, torn into bite-size pieces

4 ounces shredded Swiss cheese

1 cup cashews

1/4 cup dried cranberries

1 apple - peeled, cored and diced

1 pear - peeled, cored and sliced

In a blender or food processor, combine sugar, lemon juice, onion, mustard, and salt. Process until well blended. With machine still running, add oil in a slow, steady stream until mixture is thick and smooth. Add poppy seeds, and process just a few seconds more to mix.

2 In a large serving bowl, toss together the romaine lettuce, shredded Swiss cheese, cashews, dried cranberries, apple, and pear. Pour dressing over salad just before serving, and toss to coat.

Makes 12 servings

500. FRUIT SALAD

24 ounces cottage cheese

1 (12 ounce) container frozen whipped topping, thawed

1 (6 ounce) package orange flavored gelatin mix

2 (11 ounce) cans mandarin oranges, drained

1 (20 ounce) can pineapple chunks, drained

In a large bowl, combine the cottage cheese, whipped topping and gelatin mix. Stir in the oranges and pineapple. Chill in refrigerator.

501. HOLIDAY COLESLAW

1 head cabbage, shredded

1 onion, minced

1 red bell pepper, chopped

1 green pepper, chopped

1 cup mayonnaise

4 tablespoons red wine vinegar

3 tablespoons sugar

Salt and pepper to taste

In a deep bowl, toss cabbage, onion, and peppers. In a bowl, stir together remaining ingredients. Stir mayonnaise mixture into vegetables. Cover and chill

until ready to serve.

502. HOLIDAY SALAD

- 1 (10.00 ounces) package Italian salad mix**
- 1 (5.00 ounces) package mixed baby lettuces and spring greens**
- 2 (11.00 ounces) cans mandarin oranges, drained**
- 1-1/2 cups dried cranberries**
- 1 medium red apple, cored and chopped**
- 1 cup chopped walnut**
- 1/3 cup shredded cheddar cheese**
- 1 (8.00 ounces) bottle raspberry vinaigrette dressing**

**In a large salad bowl, toss the greens, oranges, cranberries, apple, walnuts, and cheese.
Drizzle with vinaigrette just before serving; toss to coat.**

503. MACARONI & HAM SALAD

- 1 small head lettuce**
- 1 cup diced celery**
- 2 cups cooked macaroni**
- 1 small onion, chopped**
- 1/2 cup chopped sweet pickle**
- 1 cup cooked English peas**
- 3 medium tomatoes, cut in wedges**

1 cup cooked ham, cubed
1 cup mayonnaise

Arrange outside leaves of lettuce in a salad bowl. Shred inside leaves; toss with remaining ingredients. Chill before serving. Serves 12

504. NAPA CABBAGE SALAD

This is a yummy, crunchy cabbage salad with toasted ramen noodles and almond slivers. The bowl is always licked clean.

1 (3 ounce) package chicken flavored ramen noodles
1/4 cup butter
1/2 cup sesame seeds, toasted
1/2 cup blanched slivered almonds
1 large head Napa cabbage, shredded
6 green onions, chopped
1/4 cup vegetable oil
1/4 cup rice wine vinegar
1 tablespoon soy sauce
1 tablespoon sesame oil
1/8 cup white sugar

Crush noodles, place them in a medium skillet and brown in butter over medium heat. Add almonds and sesame seeds. Stir often to prevent burning. Add seasoning mix from noodles and cool. Toss in a large

bowl with cabbage and onions.

Prepare the dressing by whisking together the vegetable oil, rice vinegar, soy sauce, sesame oil and sugar. Pour over salad, toss and serve.

505. REGAN'S MULTI BEAN SALAD

1 can black beans, strained and rinsed

1 can black eyed peas, unstrained

1 can garbanzo beans, strained

1 can red kidney beans, strained

1 can sweet corn, strained

2 cups frozen green beans, thawed and cut into 1-2 inch pieces

1/2 cup onion, chopped

1/2 cup cilantro chopped very loosely

1 red bell pepper, chopped

2 or 3 jalapeno peppers chopped finely minus the seeds

DRESSING:

1/2 cup balsamic vinegar

3/4 cup olive oil

juice of 1 lime

1/2 cup dark Mexican beer

2 tbl. honey

1 tbl. oregano

2 cloves garlic, crushed and chopped finely

salt and fresh ground pepper

Mix together dressing ingredients in a large bowl. Add the rest of the beans and veg. and toss lightly. Season to taste and let marinate chilled a few hours or overnight.

506. SANTA'S BLANKET SALAD

**1 large box raspberry gelatin
1 package frozen raspberries
1/2 package miniature marshmallows
2 cups hot water
1 can applesauce
1 cup yogurt**

Dissolve gelatin and add frozen raspberries in hot mixture. Combine with applesauce, pour into a glass serving dish and chill until firm. Spread stirred yogurt over the top of the gelatin mixture.

507. SOUTH OF THE BORDER COLESLAW

This recipe gives coleslaw a whole new personality. Green chiles, tomatillos and chili powder take this dish on a South-of-the-Border adventure.

**1 cup cider vinegar
3/4 cup granulated sugar
1/2 teaspoon chili powder**

1 head large cabbage, shredded
1 1/2 cups red onion, quartered, thinly sliced
1 cup diced tomatillos
1 red bell pepper, cored, seeded, thinly sliced
1 (7-ounce) can diced Green Chiles

Combine vinegar, sugar, and chili powder in medium saucepan. Bring to a boil. Turn off heat and let stand 5 minutes.

TOSS cabbage, onion, tomatillos, bell pepper, chiles and vinegar mixture. Let stand for 30 minutes. Season with salt and ground black pepper. Refrigerate for 1 hour.

508. SOUTHERN SWEET POTATO SALAD

2 pounds sweet potatoes, peeled and cut into 1/2-inch cubes
2 tablespoons lemon juice
1 cup mayonnaise
2 tablespoons orange juice
1 tablespoon honey
1 teaspoon grated orange peel
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
1 cup sliced celery
1/3 cup chopped dates
1/2 cup chopped pecans
Lettuce leaves

1 (11 ounce) can Mandarin oranges, drained

In a medium saucepan, cook sweet potatoes in boiling salted water just until tender, about 5 to 8 minutes (do not overcook).

Drain; toss with the lemon juice.

In a large bowl, combine mayonnaise, orange juice, honey, orange peel, ginger, salt and nutmeg. Add the warm potatoes, celery and dates. Toss to coat well.

Cover and chill.

Before serving, gently stir in the pecans. Spoon salad onto a lettuce-lined platter. Arrange oranges around salad. Yields 6 to 8 servings.

509. SPECIAL PEA SALAD

3/4 cup sour cream

1 teaspoon seasoned salt

1/4 teaspoon garlic powder

1/4 teaspoon ground pepper

2 ten-ounce packages of frozen peas, thawed and drained

1 tomato, chopped

1/4 cup minced onion

5 slices of bacon (microwaved until done), drained, crumbled

Combine sour cream, salt, garlic powder, pepper - stir well. Add peas, tomato, and onion. To serve, spoon onto

a bed of lettuce, garnish with tomato wedges and sprinkle with crumbled bacon. Chill.

510. STRAWBERRY FLUFF

**2 (3 ounce) packages strawberry flavored gelatin
1 (16 ounce) package cottage cheese
1 (8 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained**

In a mixing bowl, combine the gelatin mix, cottage cheese, whipped topping and pineapple. Mix together well, refrigerate until chilled and serve.

511. STRAWBERRY SALAD

**Head of romaine lettuce, torn into bite size pieces
one cucumber, peeled and sliced
1/2 cup of green onions, sliced
strawberries, sliced (we used about 1/2 a bag of frozen whole ones, but you could use more or less depending on your preferences.**

DRESSING:

**4 Tbl liquid honey
4 Tbl salad oil
3 Tbl balsamic vinegar (or 4 Tbsp regular vinegar)**

1 tsp poppy seeds

Pour dressing ingredients into a sealable container and shake to mix. Put dressing over salad just before serving.

512. TAFFY APPLE SALAD

Plan ahead, because this delicious recipe needs to chill overnight.

Yields 8 servings.

1 (15 ounce) can pineapple chunks - drained with juice reserved

2-1/2 cups miniature marshmallows

1 egg, beaten

1 tablespoon all-purpose flour

1-1/2 tablespoons distilled white vinegar

1/2 cup white sugar

1-1/2 cups roasted Spanish peanuts

1 (8 ounce) container frozen whipped topping, thawed

2 tart apples - peeled, cored and chopped

Combine the pineapple chunks and marshmallows. Mix together, cover and refrigerate overnight.

In a medium saucepan, stir together the pineapple juice, egg, flour, vinegar and sugar over medium low heat.

Cook and stir sauce until thickened. Transfer to a medium sized bowl, cover and refrigerate overnight.

In a large bowl, blend together the marshmallow mix and sauce. Stir in the peanuts, whipped topping and apples. Refrigerate until serving time.

513. TURKEY ALMOND SALAD

**1 envelope unflavored gelatin
1/4 cup cold water
1 cup mayonnaise
1 cup whipping cream, whipped
1 teaspoon salt
1-1/2 cups cooked turkey, diced
3/4 cup almonds, chopped
3/4 cup green seedless grapes, halved**

Soften gelatin in cold water and dissolve over hot water. cool slightly and combine with mayonnaise, cream and salt. Fold in turkey, almonds and grapes. Chill until firm in mold or 2-quart Pyrex dish. Delicious luncheon dish with sliced tomatoes, pickled peaches and toasted cheese roll-ups. Serves 6.

514. TURKEY SALAD WITH ORANGES & RED ONION

Juicy orange slices and crisp red onions perk up leftover turkey for a delicious light salad.

1/4 cup orange juice
3 tablespoons vegetable oil
3 tablespoons red wine vinegar
1/2 teaspoon garlic powder
1/2 teaspoon orange zest
1 orange, peeled, pithed and sliced crosswise
1 cucumber, peeled, seeded and sliced
1/2 red onion, peeled and chopped
1 head lettuce, torn
1 cup chopped cooked turkey

Whisk together orange juice, oil, vinegar, garlic powder and orange zest; set aside.

In a large bowl, combine orange slices, cucumber, and onion. Pour on dressing and toss gently. Serve on bed of lettuce leaves and top with turkey.

515. TURKEY WALDORF SALAD

1 cup sour cream
1 tablespoon lemon juice
1 teaspoon prepared brown mustard
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
1 cup diced cooked turkey
1 cup chopped apple
1/2 cup chopped celery
1/2 cup chopped pecans

Combine sour cream, lemon juice, prepared brown mustard, seasoned salt, and pepper; mix well. In a separate bowl combine diced, cooked turkey, chopped apple, chopped celery, and chopped pecans. Add the dressing and toss gently. Cover and refrigerate for 2 hours.

516. WATERGATE SALAD

This recipe is an all-American Classic

**1 (3.4 ounce) package instant pistachio pudding mix
1 (8 ounce) can crushed pineapple, with juice
1 cup miniature marshmallows
1/2 cup chopped walnuts
1/2 (8 ounce) container frozen whipped topping, thawed**

In a large bowl, mix together pudding mix, pineapple with juice, marshmallows, and nuts. Fold in whipped topping. Chill.

SOUPS:

517. CREAMY TURKEY SOUP

A "souper" delicious way to use up leftover turkey! Don't hesitate to mix in leftover gravy or veggies. Left

over stuffing? Layer it on top of the turkey. No leftover turkey? Cook boneless turkey breasts in chicken broth and use the liquid instead of milk.

**1 medium onion, chopped
1 (8.00 ounces) package sliced fresh mushrooms
2 cups chopped cooked turkey
2 (10.50 ounces) cans condensed cream of chicken soup
1/2 teaspoon poultry seasoning
1/8 teaspoon black pepper
1-1/2 cups frozen peas and carrot, thawed
1/2 cup milk**

Layer onion, mushrooms and turkey in a crockpot. Mix soup, poultry seasoning and black pepper and pour over the turkey. Cover, cook on Low 8 hours or on High 4 hours.

If cooking on Low, turn to High, stir in peas and carrots and milk. Cook an additional 10 minutes or until heated through.

5 servings 24 carbs

518. PUMPKIN SOUP WITH CLOVES & HONEY

**2 tablespoons butter
2 large carrots, chopped
2 stalks celery, chopped
1 large onion, chopped
2 lbs pumpkins, peeled seeded, chopped (about 6 cups)**

6 cups chicken stock or vegetable stock (or more)
5 whole cloves
1/2 cup whipping cream
2 tablespoons honey

Melt butter in Dutch oven over medium-high heat. Add carrots, celery and onion; sauté until tender, about 8 minutes. Add pumpkin, 6 cups stock and cloves. Cover and simmer until pumpkin is very tender, about 25 minutes, then discard cloves.

Purée soup in batches in blender. Return to Dutch oven. Stir in cream and honey and bring to simmer. Season to taste with salt and pepper.

Swirl a little cream decoratively into each bowl of soup for an elegant presentation.

519. SICILIAN EASTER SOUP

3 cups chicken broth
1 cup water
1/2 pound ground beef or veal
1 egg
1 tablespoon chopped parsley
2 teaspoons grated Romano cheese
1/3 cup bread crumbs
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup water (scant)
3 eggs

1/2 pound ricotta
1 tablespoon parsley, chopped
1 tablespoon grated Romano cheese
1/2 teaspoon salt
1/4 teaspoon pepper

Put broth and water into a 10-cup saucepan over medium heat. Mix the ground beef, egg, parsley, cheese, bread crumbs, salt, pepper and water together and form into small meat balls (1-inch size) and drop into boiling liquid. Let simmer for 3/4 hour.

In small mixing bowl, beat the eggs. Add the ricotta, Romano cheese, salt and pepper. Blend well. Stir in the parsley and fold into the boiling mixture. Simmer for 10 minutes longer, making sure to loosen by slipping a spoon into the bottom of the pan once or twice during the 10-minute period.

520. SOUTHWESTERN TURKEY SOUP

1-1/2 cups shredded cooked turkey
4 cups vegetable broth
1 (28 ounce) can Mexican stewed tomatoes
1 (4 ounce) can chopped green chile peppers
1 roma (plum) tomato, chopped
1 onion, chopped
2 cloves garlic, crushed
1 small can Mexi-corn

1 tablespoon lime juice
1/2 teaspoon cayenne pepper
1/2 teaspoon ground cumin
salt and pepper to taste
1 avocado - peeled, pitted and diced
1/2 teaspoon dried cilantro
1 cup shredded Monterey Jack cheese

In a large pot over medium heat, combine turkey, broth, canned tomatoes, green chiles, fresh tomatoes, onion, garlic, and lime juice. Season with cayenne, cumin, salt, and pepper. Bring to a boil, then reduce heat, and simmer 15 to 20 minutes.

Stir in avocado and cilantro, and simmer 15 to 20 minutes, until slightly thickened. Spoon into serving bowls, and top with shredded cheese.

521. SUPER SOUP

2 turkey legs
1 cup diced celery
1-1/2 cups diced potatoes
2 (10.75 ounce) cans condensed cream of chicken soup
1 pound processed cheese, cubed
1 cup diced carrots
1 cup diced onion
1 (16 ounce) package frozen chopped broccoli
4 cups water

Boil turkey in water until tender. Cut up meat, and add back into turkey broth. Add onions, potatoes, carrots, and celery. Boil until tender. Add frozen vegetables, and cook 15 minutes more.

Stir in cream of chicken soup and cubed cheese. Cook over medium-low heat until cheese melts, stirring often.

522. TURKEY BARLEY SOUP

6 cups turkey or chicken broth

1 cup turkey, diced cooked

1 cup pearl barley

1 onion, chopped

2 celery, stalks, chopped

3 carrots, sliced

1 bay leaf

1 teaspoon dry thyme

1/4 teaspoons dried marjoram

1/4 teaspoons ground black pepper

2 tablespoon chopped fresh parsley (about 2 teaspoons dry)

Combine turkey, broth, barley, onion, celery, carrots, bay leaf, thyme, marjoram, black pepper and parsley in soup pot or slow cooker. Cook over low heat in the slow cooker for 6 hours or simmer on the stove for 1 hour, or until the carrots are tender and the barley is soft.

523. TURKEY BARLEY SOUP

6 cups turkey or chicken broth

1 cup turkey, diced cooked

1 cup pearl barley

1 Onion, chopped

2 celery, stalks, chopped

3 Carrots, sliced

1 bay leaf

1 teaspoon dry thyme

1/4 teaspoons dried marjoram

1/4 teaspoons ground black pepper

2 tablespoon chopped fresh parsley (about 2 teaspoons dry)

Combine turkey, broth, barley, onion, celery, carrots, bay leaf, thyme, marjoram, black pepper and parsley in soup pot or slow cooker. Cook over low heat in the slow cooker for 6 hours or simmer on the stove for 1 hour, or until the carrots are tender and the barley is soft.

524. TURKEY DIVAN SOUP

1/2 cup chopped onion

1 tablespoon butter

2-1/2 cups chicken or turkey stock or 2 cans (10 1/2 oz each) chicken broth

1 clove garlic, minced

2 cups heavy cream

1/8 teaspoon white pepper
1/8 teaspoon ground nutmeg
2-1/2 cups shredded Cheddar cheese
2 stalks broccoli, blanched and cut up
2-1/2 cups leftover cooked turkey

Saute onion in butter; add stock and garlic. Stir in cream and seasonings. Heat for 10 minutes without boiling. Add cheese, broccoli, turkey and turkey; warm over low heat until cheese melts. Serve immediately. Top with additional shredded cheese, if desired. Makes 4 servings.

525. TURKEY RICE SOUP

4 cups turkey broth, or chicken
2 to 4 slices cooked bacon, diced
2 cans (14.5 ounces each) diced tomatoes, undrained
1/2 cup diced or matchstick carrots
1/2 cup chopped celery
1/2 cup chopped onion
1/4 cup rice
1/2 teaspoon salt or less if using purchased broth
1/2 cup frozen corn kernels
1 to 2 cups diced cooked turkey

In a crockpot or slow cooker, combine turkey broth with diced bacon, tomatoes, carrots, celery, onion, rice, and salt. Cover and cook on low for 6 to 7 hours. Add

corn kernels and turkey; cover and cook an additional 45 minutes to 1 hour.

STUFFINGS:

526. ALMOND-APRICOT DRESSING

1 (15 ounce) bag seasoned stuffing mix

8 ounces dried apricots

6 ounces or more sliced almonds

1 cup minced onion

1 cup minced celery

1/2 cup apple or orange juice

1 whole egg, beaten

1 egg white, lightly beaten

2 cups vegetable broth, heated

2 tablespoons butter or margarine

Reconstitute the apricots by soaking in a small bowl of hot water for 10 minutes; drain, blot and snip into slivers with kitchen scissors.

Toast the almonds in a small dry skillet, stirring constantly so they don't burn. Remove from pan. In the same skillet, heat the juice. Add the celery and onion and simmer for 5 minutes.

Using a large mixing bowl, toss the stuffing mix with the almonds and apricots, then add the celery-onion-juice mix. Stir in the egg and egg white, then add the

**vegetable broth slowly, stopping when the mixture is holding together, but not soggy wet.
Coat a 2-quart oblong baking dish with cooking spray. Mound mixture into dish, then dot with pea-size pieces of butter or margarine. Bake for 25 to 30 minutes at 350 degrees F.**

527. APPLE AND ONION DRESSING

Delicious dressing great on its own or baked with your turkey. This is good with a pork roast.

**7 cups white bread cubes
1 cup raisins
3/4 cup butter
1 cup chopped onion
1 cup chopped celery
1 clove garlic, minced
3 cups diced apple without peel
1/4 cup chopped fresh parsley
1-1/2 teaspoons salt
1/4 teaspoon paprika**

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Cover raisins with boiling water and let sit for 5 minutes. Drain well then toss them with the bread cubes.

In a skillet melt the butter and saute the onions, garlic,

and celery for about 4 to 5 minutes. Stir the sauteed onions into the bread cube mixture. Add the diced apples, parsley, salt and paprika and stir carefully. Place stuffing mix in the prepared dish or you can alternately place it in a large roaster with your favorite uncooked meat (pork chops, turkey, chicken, etc.) Bake the dressing for 30 to 40 minutes. If you are baking the dressing with meat cook it until the meat is completely done all the way through.

528. APPLE PECAN CORNBREAD DRESSING

Savory, yet sweet this cornbread dressing will satisfy anyone's appetite.

**1 (9x9 inch) pan cornbread, cooled and crumbled
4 cups herb-seasoned dry bread stuffing mix
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
1/2 teaspoon ground ginger
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups apple juice
2 cups chopped apples
3 eggs
1/2 cup chopped pecans**

Preheat oven to 350 degrees F (175 degrees C). Butter

one 3 quart casserole dish.

In a large bowl combine the corn bread, stuffing mix, parsley, salt and ginger.

In a heavy saucepan melt the butter and saute; the celery and onion for 8 to 10 minutes or until tender.

Add this to the cornbread mixture and mix well. Stir in the chopped apple, chopped pecans, apple juice and beaten eggs. Toss lightly. Spoon dressing into the prepared casserole dish.

Bake for 30 to 35 minutes.

529. APPLE SAUSAGE STUFFING

1 pound bulk pork sausage

1/4 cup butter or margarine

1-1/2 cups chopped onion

1 cup sliced celery

1 (21 ounce) can apple pie filling or apple cranberry pie filling

1 (14 1/2 ounce) can chicken broth

1/2 cup minced fresh parsley

1 (14 ounce) package herb-seasoned stuffing cubes

1 cup pecan pieces

In a large skillet, brown sausage; drain. Add butter, onion and celery; sauté 2 to 3 minutes or until vegetables are tender. Stir in pie filling, broth and parsley.

In a large bowl, combine stuffing cubes, pecans and

apple mixture. Place in a 13 x 9-inch baking dish. Bake, uncovered, at 325 degrees F for 40 minutes.

530. APPLE STUFFING

This is delicious with roast turkey or other fowl.

**8 cups stale bread, shredded
2 large jars applesauce (at least 32 ounces)
1/2 cup granulated sugar
1 teaspoon salt
1 teaspoon cinnamon
1 cup turkey or chicken broth
1 cup raisins
2 eggs, beaten**

Mix all ingredients well in large pan. Mixture should be quite moist. Bake in large buttered pan or shallow casserole for 1 hour at 350 degrees F.

531. BAKED CORN DRESSING

**2 cans creamed corn
9 slices dry bread
3 eggs, beaten
1 onion, chopped
1 cup milk**

Salt and pepper
1 teaspoon sage

Combine all ingredients. Bake at 350 degrees F about 30 minutes or until firm in the center and browned on top.

532. BREAD STUFFING WITH GROUND TURKEY

This classic Thanksgiving side dish is enriched with herbed turkey and crunchy water chestnuts.

1 pound ground turkey
1 medium onion, peeled and cut into 1/4-inch dice
1 clove garlic, minced
1/4 cup butter
1 teaspoon crushed dried rosemary
1 teaspoon ground marjoram
1 cup chicken broth
6 cups soft bread cubes
1/2 cup chopped water chestnuts, drained
1 teaspoon salt
1/2 teaspoon ground black pepper

Brown ground turkey in a skillet until done; drain and set aside. In another skillet, sauté onion and garlic in butter until tender. Stir in rosemary and marjoram; continue cooking for 2 minutes. Stir in chicken broth and bring the mixture to a simmer.

In a large bowl, combine bread cubes, chestnuts and the cooked ground turkey; toss until well-mixed. Pour the onion mixture on top, tossing to mix evenly. Season with salt and pepper.

Use as a stuffing for poultry or spoon into a greased baking dish.

Bake at 350°F until the top has formed a crust and the stuffing is heated through, about 25 to 30 minutes.

Serve hot. Makes 6 servings.

533. CHESTNUT TURKEY STUFFING

1 pound chestnuts

1 medium onion, chopped

3 stalks celery (or heart of 1 bunch), chopped

1 loaf stale bread, crumbled and moistened

2 tablespoons parsley

1 teaspoon oregano

Salt and pepper, to taste

2 eggs, beaten

1/2 cup butter, melted

Steam chestnuts for 20 minutes to make them easier to shell. Shell and chop them coarsely.

In a large bowl, lightly toss chestnuts, onion, celery, bread, parsley, oregano, salt and pepper. Add eggs and butter and toss well. If too dry, add little sprinkles of water. More bread can be added to the stuffing if more volume is needed. Fill large cavity and neck cavity and

fasten shut with steel skewers.

534. CRANBERRY SAUSAGE & APPLE STUFFING

12 cups white bread cubes, baked until slightly dry

1 pound sweet Italian sausage, casings removed

1/4 cup butter

6 cups coarsely chopped leeks

4 teaspoons poultry seasoning

2 cups chopped celery

3 tart apples - peeled, cored and chopped

1 cup dried cranberries

2 teaspoons dried rosemary, crushed

1 1/3 cups chicken stock

salt to taste

ground black pepper to taste

Saute; sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

Into the same pan melt the butter. Add the leeks or onions, apples, celery and poultry seasoning. Saute; until softened, about 10 minutes. Add the rosemary, dried cranberries and cooked sausage. Mix all with the dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

Stuff turkey with about 5 cups for a 14 pound turkey.

Add additional chicken stock to moisten stuffing if needed. Remaining stuffing can be baked in a covered buttered casserole at 350 degrees F (175 degrees C) for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

535. PINEAPPLE STUFFING

Delicious serve with baked ham.

1 (20 ounce) can crushed pineapple, undrained

1/4 cup evaporated milk

1 cup packaged cornbread stuffing crumbs

1/2 to 3/4 cup granulated sugar

1/4 cup melted butter or margarine

3 eggs, beaten

Lightly grease the bottom and sides of a 3-1/2-quart crockpot (you may use a baking dish that fits in a larger crockpot). Combine all ingredients; pour into the crockpot. Cover and cook on HIGH for 2-1/2 to 3 hours. This is good with baked ham.

536. CROCKPOT STUFFING I

8-inch pan cornbread

8 slices day old bread, toasted and cubed

4 eggs

1 med. onion
1/2 cup chopped celery
1-2 tsp. sage or poultry seasoning
1/2 tsp. black pepper
2 cans cream of chicken soup
2 tbsp. butter or margarine

Lightly grease Crock Pot. Crumble cornbread into mixer bowl. Add all ingredients except butter. Pour mixture into Crock Pot. Dot top with butter. Cook on high 2 hours or on low 3-4 hours.

537. CROCKPOT STUFFING II

1 cup butter or margarine
2 cups chopped onion
2 cups chopped celery
1/4 cup parsley sprigs
2 4-ounce cans sliced mushrooms, drained
12 to 13 cups slightly dry bread cubes
1 tsp poultry seasoning
1/2 tsp each salt and pepper
1-1/2 tsp sage
1 tsp dried thyme
1/2 tsp marjoram
2 to 2-1/2 cups chicken or turkey broth
2 eggs, beaten

Melt butter in skillet and saute onion, celery, parsley

and mushrooms. Pour over bread cubes in a very large mixing bowl. Add all seasonings and toss well.

Pour in enough broth to moisten; add beaten eggs and mix well. Pack lightly into Crock-Pot. Cover; cook on high 45 minutes; then reduce to low 4 to 8 hours. 6 servings.

NOTE: Two 7-ounce packages seasoned stuffing mix may be substituted for bread cubes. Use 3 to 3-1/2 cups chicken broth; omit herbs and salt. 6 servings

538. CROCKPOT STUFFING III

**1 (8 inch) pan cornbread
8 slices dry white bread
4 eggs
2 cups chicken broth
2 cans cream of chicken soup
1 tsp. sage
1/2 tsp. black pepper
Celery to taste
1 medium onion
2 tbl. butter**

Mix ingredients except butter. Place in crock pot. Dot butter on top. Cook 2 hours on High then 4 hours on low.

539. DELUXE CORNBREAD STUFFING

6 cups crumbled cornbread
2 cups white bread cubes, toasted
1 cup chopped pecans
1/4 cup minced fresh parsley
1 teaspoon dried thyme
1/2 teaspoon rubbed sage
1/2 teaspoon salt
1/2 teaspoon pepper
1 pound bulk pork sausage
2 tablespoons butter or margarine
2 large tart apples, diced
1 cup diced celery
1 medium onion, finely chopped
1-3/4 to 2-1/4 cups chicken broth

In a large bowl, combine bread, pecans and seasonings; set aside.

In a large skillet, cook and crumble sausage until browned; remove with a slotted spoon to drain on paper towels.

Add butter to drippings; sauté apples, celery and onion until tender. Add to bread mixture. Stir in sausage and enough broth to moisten. Spoon into a greased 3-quart baking dish; cover and bake at 350 degrees F for 45 minutes.

Uncover and bake for 10 minutes. Or use to stuff a turkey; bake according to recipe.

Yields 10 to 12 servings (about 11 cups).

540. FAVORITE TURKEY DRESSING

1 large loaf thin bread, toasted
1 (8 ounce) bag Pepperidge Farm Seasoned Dressing
1 pound hot Italian sausage
4 onions, chopped
5 stalks celery, finely chopped
4 cup water
1 tablespoon salt & Pepper, to taste
2 teaspoons sage

Cook sausage and onion together until done. Crumble sausage. Do not drain.

Cook celery until tender in 4 cups salted water. DO NOT DRAIN WATER!

Crumble toast. Mix in Pepperidge Farm Dressing. Pour sausage-onion mixture with dripping over the toast.

Add seasonings. Add celery and hot celery water to moisten toast mixture. You may add more hot water according to how moist you like the dressing. Stir well.

Put into a large casserole. Refrigerate.

It is best if made a day ahead. Bake at 350 degrees F until slightly browned and bubbly.

541. GRANDMA'S SOUTHERN DRESSING

4 cups day-old breadcrumbs
4 cups crumbled cornbread
4 cups crumbled biscuits
1 cup finely chopped yellow onion
1 cup finely chopped celery
1/4 cup chopped green onions
1/4 cup finely chopped fresh parsley
1-1/2 teaspoons sage
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup melted butter
2 eggs, slightly beaten
2-4 cups chicken broth (or more if needed)

Pre-heat oven to 350F.

In a very large mixing bowl, combine bread crumbs, crumbled cornbread, crumbled biscuits, yellow onions, celery, green onions, fresh parsley, sage, salt and pepper. Toss well. Add melted butter and eggs; mix. Add chicken broth, a little at a time, mixing lightly, but well. Add enough broth to make mixture extra moist.

Place mixture into a well-greased baking dish.

Bake about 45 minutes or until top is golden brown.

NOTE. This can be made ahead of time by mixing everything together, placing it in the well-greased baking dish, covering with foil, and refrigerating.

To bake, remove from refrigerator and let sit at room temperature for about 30 minutes. Then, remove foil and bake for about 45 minutes.

542. HOLIDAY STUFFING WITH GRAVY 101

Preparing a turkey doesn't have to be complicated. This step-by-step recipe helps reduce the stress of preparation. The turkey browns beautifully in the roasting bag and needs no basting. A good and easy recipe for the beginning cook or any cook.

The Stuffing:

**2 (6-ounce) packages stuffing mix, any style
1 cup finely chopped onion
1 cup finely chopped celery
1/2 cup chopped nuts, optional
1/2 cup chopped dried fruits (dates, raisins, apricots, etc.), optional
1 cup melted butter
1 to 1-1/2 cups chicken broth, fruit juice or water**

The Turkey:

**1 (12 to 14-pound) turkey
Salt and freshly ground pepper to taste
1/2 teaspoon garlic powder
1 large-sized oven roasting bag (for turkeys)
1 tablespoon all-purpose flour
2 celery ribs, bottoms trimmed
1 medium onion, peeled and halved
2 carrots, pared and cut in half lengthwise
1/2 cup butter, melted**

The Gravy (instructions follow)

To prepare stuffing, combine the stuffing mix with the onion, celery, nuts and fruits. Add the melted butter and toss to coat. Gradually stir in the chicken broth, blending lightly. The texture of the stuffing may be varied by using more liquid for moister stuffing, and less liquid for drier. Be careful not to add too much liquid or it will become heavy and soggy.

Preheat oven to 350°F (175°C). (Or, if not using an oven bag, 325°F - 160°C.)

To prepare turkey, remove the drumsticks from their plastic holder (if it came with one), reserving it to be used later. Remove giblets and neck from cavity of the turkey and discard or use as you wish. (See notes.)

Rinse the turkey thoroughly inside and out, making sure to remove any feathers and quill tips left in the skin. Thoroughly pat dry, inside and out.

Sprinkle the inside and outside of turkey with the garlic powder, salt and pepper to taste.

Spoon about 6 to 7 cups prepared stuffing into the bird, being careful not to pack it in too tightly. The stuffing expands while it cooks, and will need room to do so.

(Place any remaining stuffing in a greased 1 1/2-quart baking dish; cover and refrigerate.) Skewer openings; tie drumsticks together with kitchen string or unwaxed floss (or place the drumsticks back into the plastic holder).

Place 1 tablespoon of flour into the oven bag and shake to thoroughly coat the inside of bag with flour. Allow excess flour to remain in bag. Place the bag into a large roasting pan. (If you use a disposable aluminum pan, be sure to use a large baking sheet for additional support.)

Place the prepared vegetables in the bag to form a bed for the turkey to be placed on.

Place the stuffed turkey into the prepared roasting bag on top of the bed of vegetables. It will probably help to have an extra pair of hands here...call for assistance!

Drizzle the melted butter over the top of the turkey, distributing evenly. Seal the oven bag with the specially provided bag-tie. Carefully make several slits in the top of the bag to vent and allow hot air to escape. Insert a meat thermometer (some birds come with a pop-up device that is not always accurate) through the bag into the meatiest part of the thigh area, being careful not to allow the thermometer to touch bone. (You may get a false reading if you do.)

Roast turkey until meat thermometer reads 180°F (80°C), about 2 1/2 to 3 hours for a 12 to 14-pound turkey. Reduce the cooking time by a 1/2 hour if the turkey is not stuffed. No basting is required using the roasting bag. (Bake reserved stuffing, covered, for 1 hour; uncover and bake 10 minutes more.)

When done, remove turkey from oven. With assistance, carefully drain the juices into a very large measuring device or bowl. (If you like, you may puree the bed of cooked vegetables and add to the gravy for additional flavor, or use as you prefer.) Prepare the gravy while the turkey is allowed to stand for at least 15 minutes before carving. Spoon the stuffing into a serving bowl and keep warm.

Gravy:

Measure the reserved juices and add enough chicken

broth to make an even amount of liquid. For each cup of liquid, you will need 1 tablespoon of butter and 1 1/2 tablespoons of flour for medium-thick gravy (see note). For example, if you have 6 cups of broth, you will need 6 tablespoons butter and 9 tablespoons (1/2 cup plus 1 tablespoon) flour.

In a large saucepan, melt butter over medium heat; add flour and cook, stirring constantly, for 1 to 2 minutes (this is a roux).

Slowly pour the warm juices/broth mixture into the flour mixture, stirring constantly. Bring to a boil and cook until thickened. Season with salt and pepper to taste.

Notes:

As an option, you can place the giblets and neck in a saucepan, add enough water to cover, bring to a boil and simmer, covered, for about 20 minutes or until done. Remove meat from neck bones, chop giblets and add to the stuffing or gravy. Use the cooled broth in place of the chicken broth when preparing the stuffing.

Per 1 cup of liquid, use 1 tablespoon flour for thin gravy, 1-1/2 tablespoons for medium-thick gravy and 2 tablespoons for thick gravy.

543. OLD FASHIONED BREAD STUFFING

This makes enough for a 6-pound turkey.

3/4 cup finely chopped onion
3/4 cup finely chopped celery
1/4 cup butter or margarine
3/4 teaspoon salt
1/4 teaspoon poultry seasoning
1/4 teaspoon sage
Pepper
4 cups dry bread crumbs
2 tablespoons water

Sauté onion and celery in butter until tender.
Mix seasonings together and sprinkle over bread cubes.
Add onion mixture and water. Combine. Stuff rinsed turkey and roast immediately.

544. OYSTER DRESSING

DO NOT MAKE THIS THE DAY BEFORE!!! Make it just before stuffing the turkey right before you bake it.

1/2 cup celery, chopped
1/2 cup onion, chopped
1 bay leaf
1/4 cup butter
6 cups dry bread crumbs
1 tablespoon parsley, chopped
3 cups raw oysters, chopped
1 teaspoon poultry seasoning
Salt and pepper

2 eggs, beaten

1 3/4 cups oyster liquor plus milk, if needed

Cook celery, onion and bay leaf in butter until tender but not brown. Discard the bay leaf. Add crumbs and parsley to the butter mixture. Add oysters, seasonings and eggs. Add enough of the liquid mixture to moisten. This will stuff a 10- to 12-pound turkey.

545. SAUSAGE AND CORNBREAD STUFFING

1 pound bulk pork sausage

2 medium onions, diced

4 stalks celery, diced

5 cups cornbread crumbs

3 cups white bread cubes, toasted

2 tsp. rubbed sage

1/4 tsp. pepper

3-3 1/2 cups chicken or turkey broth

2 eggs, beaten

celery leaves

Cook sausage, onions, and diced celery in a skillet over medium heat until sausage is browned and onion and celery are tender. Drain. Place in a large bowl; add remaining ingredients except celery leaves, stirring well. Spoon into a greased 13 by 9 by 2 inch baking dish. Bake at 30 minutes or until thoroughly heated. Garnish with celery leaves.

546. COUNTRY SAUSAGE AND CORNBREAD STUFFING

**1 pound bulk pork sausage
4 tablespoons butter or margarine
3 medium-size celery stalks, diced
1 large onion, diced
1 medium-size red bell pepper, diced
1 (14 1/2 ounce) can chicken broth
1/2 teaspoon coarsely-ground black pepper
1 (16 ounce) package cornbread stuffing mix
1 cup pecans, toasted and coarsely chopped
1/4 cup chopped parsley**

Heat 12-inch skillet over medium-high heat. Add sausage meat and cook until browned, stirring frequently to break up sausage. With slotted spoon, remove sausage from skillet to large bowl. Discard all but 2 tablespoons sausage drippings from skillet. Add margarine or butter, celery, onion, and red pepper; cook, stirring occasionally, until vegetables are browned. Stir in broth, black pepper, and 3/4 cup water; heat to boiling, stirring to loosen any brown bits from bottom of skillet. Add vegetable mixture, cornbread stuffing mix, pecans, and parsley to sausage; mix well.

Use to stuff a 12- to 16-pound turkey. Or spoon stuffing

into a 13 x 9-inch glass baking dish. Cover with foil and bake at 325 degrees F for 45 minutes or until the stuffing is heated through.

547. SAVORY BREAD STUFFING

**1 pound ground pork sausage
1 tablespoon butter
6 stalks chopped celery
2 onions, chopped
2 (1 pound) loaves day-old white bread, torn into small pieces
1-1/2 teaspoons sage seasoning mixture
salt and pepper to taste
2 eggs
1 cup chicken broth**

Place pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Melt the butter in a large saucepan over medium heat. Place the celery and onions in the saucepan, and slowly cook and stir until tender.

In a large bowl, place the sausage, celery, onions, bread, sage, salt and pepper.

Beat the eggs in small bowl and mix into the sausage mixture.

Pour broth into the mixture. Use more broth if needed. The stuffing should be moist, not mushy.

548. SOUTHERN CORNBREAD AND OYSTER DRESSING

**1/4 cup butter
1 large onion, chopped
4 scallions, chopped
2 stalks celery, chopped
3 cups crumbled cornbread
3 cups soft bread crumbs
1/2 cup chopped fresh parsley
Salt and pepper, to taste
2 large eggs, lightly beaten
1 pint shucked oysters, drained
1/2 cup oyster liquid, from drained oysters**

Preheat oven to 350 degrees F.

Sauté onions and celery in 2 tablespoons of the butter until wilted, not browned. Combine cornbread and bread crumbs in a large bowl; mix in sautéed onions, salt and pepper, and parsley. Add beaten eggs and toss more; moisten with the oyster liquid until moist but not soggy. Add the oysters.

Pat the mixture into a lightly buttered rectangular cake pan (it should make a 1-inch layer in the pan). Dot with remaining butter and bake about 45 minutes, until golden brown and set in the center.

549. SOUTHWESTERN CORNBREAD STUFFING

**4 tablespoons butter
3 onions, chopped coarsely
1 cup celery, chopped
8 cloves garlic, chopped
2 cans chopped green chiles
2 recipes cornbread (about 6 cups) plus crumbled
leftover biscuits, if any
3 teaspoons cumin
1 teaspoon sage
2 red bell peppers, diced
2 pounds spicy sage-flavored bulk sausage
2 eggs, beaten
Generous shake cayenne pepper
4 cups chicken broth**

Break cornbread into small pieces and crumbs. Spread on cookie sheet and dry. Bake at 250 degrees F for 45 minutes or so if they're not dry enough.

Grease a 4-quart baking dish.

In a large skillet sauté in butter the onion, celery, garlic, green chile, cumin and sage until lightly browned. Set aside.

In same skillet, fry sausage and red bell pepper, breaking sausage up with fork. Cook until sausage is lightly browned. Drain any grease. Toss onion mixture and sausage mixture with cornbread, adding the

cayenne pepper (or 4 small dried hot chiles) and the beaten egg.

Spoon into greased baking dish, pour chicken broth over, and bake at 350 degrees F for about half an hour, covered, then return to oven, uncovered, for another 10 or 15 minutes.

Makes 12 to 18 servings.

550. STUFFING BALLS

**1/2 cup chopped onion
1/2 cup chopped celery
12 ounces corn, drained
8 ounces stuffing mix
1/2 teaspoon salt
1/4 teaspoon pepper
2 eggs
1 cup milk**

Sauté onion and celery in butter in a saucepan. Add remaining ingredients and mix well. Shape into walnut-size balls. Put into a 10-inch round pan. Pour 2 tablespoons melted butter over the stuffing balls. Bake, uncovered, at 375 degrees F for 15 minutes.

551. TURKEY STUFFING

1 (7.5 ounce) package dry cornbread mix

1 cup butter
2 onions, chopped
1 green bell pepper, chopped
6 stalks celery, chopped
1 pound pork sausage
16 slices white bread
2 teaspoons dried sage
1 teaspoon dried thyme
1 teaspoon poultry seasoning
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 cup chopped fresh parsley
2 eggs
4 cups chicken stock

Prepare corn bread as directed on package. Cool, and crumble.

Melt butter in a large skillet over medium heat. Cook onions, bell pepper, and celery in butter until tender, but not brown. In another pan, cook sausage over medium-high heat until evenly browned.

Place corn bread and bread slices in a food processor. Pulse until they turn into a crumbly mixture. Transfer mixture to a large bowl. Season with sage, thyme, poultry seasoning, salt, and pepper. Mix in chopped parsley, cooked vegetables, and sausage with drippings. Stir in eggs and chicken stock. This mixture should be a bit mushy. Transfer to a greased 9x13 inch pan. Bake at 325 degrees F (165 degrees C) for 1 hour.

552. WILD RICE STUFFING

2 (14 1/2 ounce) cans chicken broth
1 (4 ounce) package wild rice (2/3 cup)
1 teaspoon salt
1/2 teaspoon dried thyme
2 tablespoons vegetable oil
4 medium-size carrots, sliced
2 medium-size celery stalks, sliced
1 medium-size onion, chopped
10 ounces mushrooms, sliced
1 1/2 cups regular long-grain rice
1/4 cup chopped parsley

In 4-quart saucepan over high heat, heat chicken broth, wild rice, salt, thyme, and 1-1/2 cups water to boiling.

Reduce heat to low; cover and simmer 35 minutes.

Meanwhile, in a nonstick 10-inch skillet over medium-high heat, heat 1 tablespoon vegetable oil. Add carrots, celery, and onion and cook until tender-crisp, stirring occasionally. Remove carrot mixture to bowl.

In same skillet in 1 tablespoon vegetable oil, cook mushrooms until golden brown and all liquid evaporates.

Stir long-grain rice, carrot mixture, and mushrooms into wild rice; over high heat, heat to boiling. Reduce heat to low; cover and simmer 20 minutes or until all liquid is absorbed and rice is tender.

Stir in chopped parsley. Use to stuff a 12- to 16-pound turkey. Or, spoon into serving bowl; keep warm.

TURKEY & GRAVIES:

553. APRICOT GLAZED TURKEY

**1 cup apricot nectar
1 cup apricot preserves
2 tablespoons minced fresh ginger root
1 tablespoon honey**

**3/4 cup unsalted butter, softened
3 tablespoons chopped fresh sage
1-1/2 teaspoons salt
1 teaspoon ground black pepper**

**2 tablespoons unsalted butter
3 onions, thinly sliced
6 ounces thinly sliced shallots**

**22 pounds whole turkey
2 cups low-sodium chicken broth
1 teaspoon chopped fresh thyme
1/2 teaspoon dried sage
2 cups low-sodium chicken broth
salt and pepper to taste**

Combine apricot nectar, preserves, ginger, and honey in a small saucepan and bring to boil. Reduce heat to medium-low, and simmer until thickened and reduced to 1-1/4 cups, about 15 minutes.

Blend 3/4 cup unsalted butter at room temperature, 3 tablespoons chopped fresh sage, salt, and pepper in small bowl. Set aside.

Melt 2 tablespoons unsalted butter in a large heavy skillet over medium heat. Add onions and shallots; saute until very soft and light brown, about 20 minutes.

Position rack in lowest third of oven. Preheat to 400 degrees F (200 degrees C). Season turkey cavity with salt and pepper. Place turkey, breast side up, on a rack in a large roasting pan. Slide hand under skin of turkey breast to loosen skin. Spread half of herb butter over breast under skin. Rub remaining herb butter over outside of turkey. Tie legs together loosely to hold shape of turkey.

Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 325 degrees F (165 degrees C), and continue roasting 1 hour 30 minutes, basting occasionally with pan drippings. Tent turkey with aluminum foil; roast 45 minutes longer. Add onion mixture, 1 cup broth, thyme, and 1/2 teaspoon chopped fresh sage to the roasting pan. Roast 15 more minutes before brushing 1/2 cup apricot glaze over turkey.

Continue to roast turkey uncovered, brushing occasionally with glaze. Add more broth to the pan if necessary. Bake 40 minutes longer for unstuffed turkey, and 1 hour 10 minutes longer for stuffed turkey, or until meat thermometer inserted into thickest part of thigh registers 180 degrees F (80 degrees C). Place turkey on a platter, and tent with foil. Let stand 30 minutes. Reserve mixture in pan for gravy.

Pour contents of roasting pan into a strainer set over a large bowl. Skim fat from pan juices using a large spoon. Transfer the onion mixture to a blender. Add 1 cup pan juices, and puree until smooth, adding more pan juices and chicken broth if necessary to thin sauce to desired consistency. Transfer sauce to a large saucepan, and bring to a boil. Cook until color deepens, skimming off any foam, about 5 minutes. Season with salt and pepper.

554. BASIC ROAST TURKEY

This basic recipe is perfect for a first-timer. Over time, you can try variations using stuffing's, various herbs or spices rubbed on with the salt and pepper, or butter mixtures placed under the skin.

12 pounds whole turkey

1/4 cup olive oil

1/8 teaspoon salt

1/8 teaspoon freshly ground pepper

Preheat oven to 450°F

Wash and dry turkey inside and out. Rub turkey lightly with olive oil, salt and pepper.

Cut a long length of aluminum foil, enough to wrap loosely around the turkey. Lay it across the bottom of your roasting pan with edges overlapping the sides of the pan. Place a rack on top of the foil and set the

turkey breast-side up on the rack. Bring ends of foil up around turkey and crimp together along top of turkey. Foil should be loosely wrapped around turkey and crimped together at ends. Put turkey in oven and roast for 15 minutes. Turn heat down to 375°F and cook until done.

Use following chart to gauge time: 8-10 pounds: 2-2/12 hours; 10-14 pounds: 2 1/2-3 hours; 14-20 pounds: 3 1/2-4 hour.

During roasting, the bird should be basted occasionally and turned 3 times, that is, rolled onto all of its sides. Open foil to do this and turn turkey first on one side, then on another, then upside down. Finally, turn it right side up and remove foil for final browning.

The turkey is done when you stick a fork, knife, or skewer in and clear juice (as opposed to pink) runs out. A meat thermometer inserted into the part of the bird without touching the bone will read 180°F. Do not overcook. Remove turkey from oven and let sit 15-30 minutes before serving so that juices will be reabsorbed by the flesh.

Carve the turkey and transfer to a serving tray.

555. BOURBON AND MUSTARD GLAZED TURKEY

1 whole turkey (14-pound) with giblets

1/4 teaspoon salt. or to taste

1/4 teaspoon freshly ground black pepper, or to taste

12 cups Cornbread Dressing
3/4 cup bourbon
1/4 cup Dijon mustard or spicy brown mustard
1/4 cup brown sugar, packed
3 tablespoons cornstarch
1 teaspoon vegetable oil - preferably canola oil
1 onion, chopped
1 carrot, chopped
3-1/2 cups reduced-sodium chicken stock, defatted
2 cloves garlic, unpeeled
3 sprigs fresh parsley
3 sprigs thyme
7 black peppercorns
1 cup water
2 tablespoons Dijon mustard or spicy brown mustard
1 teaspoon brown sugar

A glaze of bourbon and mustard is sweetened with brown sugar and is rubbed under and brushed over the turkey skin to infuse the roasting meat with a subtle richness.

Estimated Cooking Time: 5 hours 30 minutes.

Preheat oven to 325 degrees F (165 degrees C). Place a lightly oiled rack on the bottom of a large roasting pan. Lightly oil a baking dish.

Remove giblets and neck from turkey cavity and reserve for the stock. (Discard the liver.) Remove any visible fat from the turkey. Rinse it inside and out with cold water and pat dry. Season the cavity with salt and pepper.

Spoon about half of the Corn Bread Stuffing into the turkey and neck cavities, securing the neck cavity with a skewer. Transfer the remaining stuffing to the prepared baking dish, cover with aluminum foil and refrigerate.

For the bourbon-and-mustard glaze, stir together in a small bowl one-third of the bourbon, the first amount of mustard and the first amount of brown sugar. With your fingers, separate turkey skin from the breast meat, taking care not to tear the skin or pierce the meat. Rub about half the glaze under the skin onto the breast meat; set aside the remaining glaze. Season the bird with salt and pepper.

Tie the drumsticks together and tuck wing tips behind the back. Place the bird, breast-side up, in the prepared roasting pan. Cover with lightly oiled aluminum foil and roast for 2 1/2 hours. Remove the foil, brush the turkey all over with some of the reserved glaze and baste with pan juices. Continue roasting, uncovered, 1 1/2 to 2 hours longer, brushing with glaze and basting from time to time. The turkey is done when a meat thermometer inserted into the thickest part of the thigh registers 180 degrees F (82 degrees C) and registers 165 degrees F (74 degrees C) when inserted into the stuffing.

To make giblet stock: While the turkey is roasting, heat oil over medium-high heat in a medium-sized saucepan. Add the giblets, neck, onions and carrots; cook, stirring occasionally, for 10 to 15 minutes, or until well browned. Add chicken stock, garlic, parsley, thyme, peppercorns and water; bring to a boil. Reduce heat to

low and simmer for 30 minutes. Strain through a fine sieve. [The original recipe yields about 2 1/2 cups stock.] Chill until ready to use. Skim off fat.

To make gravy: When the turkey is done, transfer it to a carving board. Scoop the stuffing into a serving bowl, cover and keep warm. Place the dish of extra stuffing in the oven to heat. Cover the turkey loosely with aluminum foil and let rest for 15 to 30 minutes before carving.

Meanwhile, pour the drippings from the roasting pan through a strainer into a small bowl, then chill in the freezer so that the fat can be skimmed off. Add the remaining bourbon to the roasting pan and cook, stirring and scraping up any brown bits, for about 1 minute. Strain into a medium saucepan. Add the giblet stock and bring to a simmer. Skim off fat from the chilled pan juices before adding to the pan. In a small bowl, dissolve cornstarch in 1/4 cup water [per original recipe]; slowly add to the simmering sauce, whisking until slightly thickened. Stir in the second amount of mustard and second amount of brown sugar. Taste and adjust seasonings.

Remove string from turkey and carve, discarding skin. Serve with gravy and stuffing. Servings: 10

556. CHAMPAGNE TURKEY

1 (12 pound) whole turkey, neck and giblets removed

1/2 cup butter, cubed
2 apples, cored and halved
1 tablespoon garlic powder
salt and pepper to taste
2/3 (750 milliliter) bottle champagne

**Preheat oven to 350 degrees F (175 degrees C).
Rinse turkey, and pat dry. Gently loosen turkey breast skin, and insert pieces of butter between the skin and breast. Place apples inside the turkey's cavity. Sprinkle with garlic powder, salt, and pepper. Place turkey in a roasting bag, and pour champagne over the inside and outside of the bird. Close bag, and place turkey in a roasting pan.**

Bake turkey 3 to 3-1/2 hours in the preheated oven, or until the internal temperature is 180 degrees F (85 degrees C) when measured in the meatiest part of the thigh. Remove turkey from bag, and let stand for at least 20 minutes before carving.

557. CRANBERRY ORANGE STUFFED TURKEY

Picture perfect turkey, filled with cranberry and orange bread stuffing, ready for a special holiday.

Stuffing Ingredients:

3 cups fresh or frozen cranberries

3/4 cup granulated sugar
1-1/2 cups orange juice
9 cups dried bread cubes
1 cup butter, melted
6 ribs (3 cups) celery, sliced 1/2-inch
2 medium (1 cup) onions, chopped
2 teaspoons salt
1/2 teaspoon pepper
1/4 teaspoon allspice

Turkey Ingredients:

1 (18 to 22-pound) fresh or frozen turkey, thawed

Sauce Ingredients:

1/2 cup orange juice
2 (10-ounce) packages frozen cranberry-orange sauce

Stir together cranberries, sugar and 1-1/2 cups orange juice in 3-quart saucepan. Cook over medium-high heat, stirring occasionally, until cranberries pop and sugar dissolves (9 to 11 minutes); cool 15 minutes.

Meanwhile, stir together all remaining stuffing ingredients in large bowl. Stir in cranberry mixture. Heat oven to 325°F. Stuff turkey with stuffing. Place turkey on rack in roasting pan. Bake as directed on turkey package or approximately 5 to 6 hours. (Meat thermometer should read 180°F in thigh.)

Meanwhile, stir together sauce ingredients in 2-quart saucepan. Cook over medium-high heat, stirring occasionally, until melted (2 to 3 minutes). Baste turkey with sauce during last 30 minutes of baking time.

Loosely cover turkey with aluminum foil if browning too quickly. Heat remaining sauce; serve over turkey. Makes 18 servings.

558. CRANBERRY STUFFED TURKEY BREAST

**1 (12 ounce) package herb-seasoned bread stuffing mix
2 skinless boneless turkey breasts
1 cup chopped pecans
2 (8 ounce) packages dried, sweetened cranberries
2 tablespoons olive oil
6 lettuce leaves
1/2 cup pecan halves**

**Preheat the oven to 350 degrees F (175 degrees C).
Prepare stuffing mix according to package directions.
Set aside to cool.**

With a sharp knife, butterfly breasts open to lay flat. Place each breast between two sheets of waxed paper, and flatten with a mallet. Spread the prepared stuffing to within 1/4 inch of the edge of each breast. Sprinkle each one with chopped pecans and dried cranberries, reserving some of the cranberries for garnish. Roll up tightly in a jellyroll style, starting with the long end. Tuck in ends, and tie in sections with string, about 4 sections around the middle and one running the length of the roll to secure the ends.

Heat olive oil in a large cast iron skillet over medium-high heat. Carefully brown rolls on all sides.

Place skillet in oven, uncovered. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the internal temperature is at 170 degrees F (78 degrees C) when taken with a meat thermometer. Do not let these get overly dry.

Allow rolls to set for 15 minutes before removing string, and slicing into 1/2 to 3/4 inch circles. Leave one roll whole, and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, and garnish by sprinkling with the remaining 1/2 cup pecan halves and the reserved dried cranberries. Makes 10 servings

559. CROCKPOT ROAST STUFFED TURKEY

**1 (6 pound) turkey
2 cups packaged stuffing mix
1 tablespoon melted butter**

Season inside turkey with salt and pepper to taste. Prepare stuffing mix according to package directions. Loosely stuff turkey. Brush bird with melted butter. Place in crockpot. Cover and cook on LOW for 9 to 11 hours or on HIGH for 5 hours.

560. CROCKPOT TURKEY

2-3 1/2 lbs frozen turkey breast (not thawed)
1/2 cup orange juice
1/2 cup water
1 teaspoon dried rosemary
1/2 teaspoon dried thyme
1/8 cup sugar

Place frozen turkey breast in slow cooker. Pour remaining ingredients on top. Cover and cook on low for 7- 8 hours.

561. DEEP FRIED TURKEY

1. Get a huge pot, like a stock pot. Put the turkey in the pot, add water to completely surround the turkey. Look at how much water you added; that's how much oil you will need. Pour out the water and dry off the turkey. 2. We like to put a seasoned rub on the turkey. You don't have to, but it makes the skin delicious.

3. Fill the pot with as much oil as you need. The more the better. This is where it gets expensive, because you need at least a couple gallons of oil. The better quality oils (like peanut oil) will get hotter, and work better, but you can use a cheaper oil. Now, get the oil as hot as possible, and as close to 400 as possible without excessive smoking.

4. Add the turkey. Now, we used a 2 by 4 piece of wood (thru the wrapped legs) to lower the turkey into the oil.

WARNING: the oil really splatters out at this point, so **STAY** back. This is **MESSY!**

5. After you add the turkey, the oil temp. will drop rapidly. That's why you want it as hot as possible to begin with. Hopefully, it will remain around 350 degrees, so it sears (sp?) the skin, and the meat does **NOT** get greasy.

6. Cook for about 3 min per pound, + 5 minutes. If the turkey is over 18 lbs, you might want to go 3 min per pound +10 or 15 minutes.

Turkey done this way is very tender and moist, and amazingly not greasy...

562. DR. PEPPER ROAST TURKEY OR CHICKEN WITH HERB BREAD STUFFING

1 (6 to 8 pound) turkey or chicken

1/2 cup butter or margarine

1 cup onions, chopped

1 cup celery, chopped

1 cup parsley, chopped

1 1/2 quarts (6 cup) bread cubes, 1/2 inch

1 teaspoon salt

1/2 teaspoon thyme

1 egg, slightly beaten

1/2 cup Dr. Pepper (plus 10 ounces Dr. Pepper for basting)

Rinse turkey or chicken in cold water, pat dry. Remove

neck, wing tips, giblets and simmer in small amount of water to make broth (about 2 cups).

Melt butter or margarine and sauté onions and celery until tender but not brown, cool.

Combine bread cubes, salt, pepper, thyme and parsley. Add sautéed vegetables and toss lightly. Add beaten egg, the 1/2 cup of Dr. Pepper, and broth.

Spoon about 1 cup of the stuffing into the neck cavity. Fasten skin to back with skewer.

Spoon stuffing into body cavity (do not pack), close body cavity by skewering skin together and lacing it closed with heavy string. Tie drumsticks to the tail.

Place turkey in roaster or pan breast side up and roast at 325 degrees F for about 3 hours or until done.

Baste frequently, first pouring from the bottle of Dr. Pepper, slowly over the bird. When all is poured, baste from the liquid in the pan, spooning over the bird at frequent intervals.

563. GLAZED TURKEY WITH SWEET POTATO DRESSING

The bread-free sweet potato dressing adds its own juices to those of the turkey as it roasts, and the orange juice baste adds a sweet note to the crispy skin.

3 sweet potatoes, peeled and cubed

1 orange, rind finely grated, juice squeezed and

reserved

1 tablespoon butter or margarine, melted, divided use

1 medium onion, chopped

1 carrot, scrubbed and chopped

1 celery rib, trimmed and chopped

1/2 cup chopped peeled parsnip

1 teaspoon ground sage

1 (approximately 10-pound) turkey

Stuffing: Place sweet potatoes in a saucepan and cover with water. Simmer 15 minutes, or until tender. Drain, mash, and stir in the grated orange rind.

Place half the melted butter in a large skillet over medium-high heat. Add onion, carrot, celery and parsnip. Cook 10 minutes, stirring often. Add sage. Add mixture to the sweet potatoes, mixing well.

Preheat oven to 450°F.

Spoon the stuffing into turkey. Insert a meat thermometer through the body cavity into the thickest part of the stuffing. Brush remaining butter on the turkey and place in a roasting pan.

Bake at for 30 minutes. Reduce the heat and continue baking at 375°F 1 to 2 hours, or until the internal temperature registers 180°F. Baste often with the reserved orange juice and any juices that collect in the pan.

When turkey is done, let stand 20 to 30 minutes before carving

564. HOMESTYLE TURKEY

12 pounds whole turkey
4 cups warm water
3 tablespoons chicken broth
6 tablespoons butter
2 tablespoons seasoning salt
2 tablespoons dried parsley
2 tablespoons dried minced onion

Preheat oven to 350 degrees F (175 degrees C). Rinse and wash turkey. Discard the giblets or you can add these to pan if these are anyone's favorites.

Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat. Combine the water with the bouillon, and sprinkle in the parsley flakes and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey. Cover with foil and bake in preheated oven for 4 to 5 hours. For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

565. ITALIAN TURKEY

12 pounds Honeysuckle White Whole Turkey
1 green apple, quartered
6 cloves garlic, peeled and halved

6 lemons, halved
1 bottle Italian dressing
seasoning, Old Bay as needed
Marinate turkey overnight in a plastic bag filled with
the Italian dressing.

Preheat oven to 350 F.

Place the turkey into a large baking pan and pour the
marinade into the bottom of the pan. Lift the breast
skin, being careful not to tear it, and place garlic cloves,
apple, and one of the halved lemons into the cavity of
the turkey. Sprinkle Old Bay seasoning all over turkey
and attach the remaining halved lemons to the top of
the turkey with toothpicks. Tent with foil and bake 20
minutes per pound. Remove the foil tent during the last
half hour of baking to brown the turkey.

566. ORANGE ROASTED TURKEY

1 (14 pound) self-basting turkey
1 can concentrated orange juice
1 box brown sugar
Meat tenderizer
Dash of garlic powder
Accent
Mrs. Dash

Thaw turkey according to directions. Pat dry inside and
out. Take giblets out and cook on stove for gravy. Mix

orange juice and brown sugar for basting. Stuff turkey both ends with favorite dressing. Cook turkey according to directions, basting every 20 to 30 minutes with orange juice mixture. Either use a new paint brush or pour over turkey. Sprinkle turkey before basting with ingredients listed.

567. OVEN-SMOKED TURKEY

Vegetable oil

1 (10 to 12 pound) turkey

1/4 cup vegetable oil

1/2 cup seasoned salt

1/4 teaspoon garlic powder

4 tablespoons Liquid Smoke

1/4 cup fresh ground black pepper

Grease a large brown paper grocery bag with vegetable oil and set aside. Preheat oven to 350 degrees F.

Wash the turkey and pat dry with a paper towel.

Combine 1/4 cup of vegetable oil, seasoned salt, garlic powder, Liquid Smoke and black pepper and mix together to make a paste. Rub the turkey well with the paste, inside and out. Place the turkey in the greased bag and tie the bag closed with a piece of string. Place on a baking sheet and roast 3 1/2 hours. Remove from the oven and let stand at room temperature for at least 30 minutes before untying the bag and removing the

turkey.

568. PERFECT GRAVY

If using giblets in your gravy, refer to the instructions below for preparation.

Remove the cooked turkey and roasting rack from the roasting pan. Pour the poultry drippings through a sieve into a container. Add 1 cup stock (poultry, meat or vegetable) to the roasting pan and stir until crusty brown bits are loosened. If you do not have homemade stock, substitute canned broth, but it is not as good. For example, if you are making turkey gravy, use chicken broth. Pour the deglazed liquid/stock into the container with the pan drippings. Let the mixture stand a few minutes until the fat rises to the top.

Skim and discard any fat that remains on top of the poultry drippings, reserving 3 to 4 tablespoons. Or alternatively, cook about 6 slices of bacon until crisp, and use the fat from the bacon.

Over medium heat, spoon the reserved fat into a 2-quart or larger saucepan. Using a whisk only (to prevent lumps), whisk an equal amount of flour into heated fat and continue to cook and stir until the flour turns golden. To produce a full flavored gravy, you must cook the flour in about an equal portion of fat until the flour has lost its raw taste (as you would a

roux). A common problem is using too much flour, which decreases the flavor.

Gradually whisk in warm poultry drippings/stock mixture. Cook and stir until gravy boils and is slightly thick. Add finely chopped cooked giblets (as below). Remember the gravy will continue to thicken after it has been removed from the heat. A good rule is to use between 1 and 2 tablespoons of flour for each cup of liquid and then give the mixture time to thicken.

If you require more gravy, use a little melted butter and extra warmed poultry stock to increase the volume of the pan drippings.

For an extra rich gravy, add about 1/4 to 1/2 cup cream. You can also add vegetables such cooked onion or mushrooms for variety.

Optional Ingredients

Fresh or dried herbs (use whatever you used to make your turkey)

3/4 cup or less wine or brandy

Preparation of Giblets

Giblets, wing tips, and neck

2 quarts cold water

1 large onion, chopped

2 ribs celery, chopped

3 tablespoons chopped parsley

While the turkey cooks, or the day before, cover giblets, wing tips and neck bones with water in a large pot. Add

onion, celery and parsley. Simmer for 2 hours. Strain broth and reserve for gravy. Pick meat from neck and wing tips. Finely chop the giblets and meat. Add to the gravy after liquid has been blended into the fat-flour mixture as described in the Perfect Gravy recipe.

569. PERFECT ROAST TURKEY

**1 (18 pound) whole turkey
1/2 cup unsalted butter, softened
salt and freshly ground black pepper to taste
1 1/2 quarts turkey stock
8 cups prepared stuffing**

Preheat oven to 325 degrees F (165 degrees C). Place rack in the lowest position of the oven. Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey. Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat

thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 4 hours. Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

570. PINK CHAMPAGNE TURKEY

**1 bottle pink champagne
1 (12 pound or larger) turkey
1 teaspoon seasoned salt
1 teaspoon garlic salt
1/2 teaspoon crushed red pepper
2 cups water**

Clean and dry the turkey. Put turkey breast down on roasting pan. Pour the entire bottle of champagne over the turkey. Sprinkle turkey with salt, garlic salt and pepper. Add water. Roast at 375 degrees F for 1-1/2 hours.

Remove pan from oven and turn turkey on its back. Finish roasting for 1-1/2 hours or more. Make gravy from drippings.

571. ROAST TURKEY WITH HERBAL RUB

**1 13-Pound whole turkey fresh or thawed
1 Medium onion quartered**

1 lemon quartered
1/4 Cup vegetable oil
1 Teaspoon dried thyme
1 Teaspoon dried tarragon
1 Tablespoon dried rosemary
1 Teaspoon salt
1/2 Teaspoon freshly ground black pepper

Preheat oven to 325.

Remove giblets and neck from turkey and reserve for broth.

Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities.

In a small bowl, mix oil with herbs, salt and pepper.

With your finger tips, gently loosen skin from the breast without pulling off the skin.

Place 1 tablespoon of herb mixture under skin; replace skin. Rub cavities and outside of turkey with remaining herb mixture.

Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.

Place turkey, breast side up, on a rack in a large shallow (no more than 2-1/2 inches) deep roasting pan.

Insert an oven-safe thermometer into the thickest part of the thigh, being careful it does not touch the bone.

Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2-1/2 hours.

Remove foil and baste bird with pan juices. Continue to

roast for about another hour until meat thermometer registers 180 degrees F. in the thigh.

Remove turkey from oven and allow to rest for 15-20 minutes before carving. Transfer to a large platter and serve with gravy.

Note: Yields 18 servings at 6 ounces per portion.

572. ROSEMARY ROASTED TURKEY

3/4 cup olive oil

3 tablespoons minced garlic

2 tablespoons chopped fresh rosemary

1 tablespoon chopped fresh basil

1 tablespoon Italian seasoning

1 teaspoon ground black pepper

salt to taste

1 (12 pound) whole turkey

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, mix the olive oil, garlic, rosemary, basil, Italian seasoning, black pepper and salt. Set aside.

Wash the turkey inside and out; pat dry. Remove any large fat deposits. Loosen the skin from the breast. This is done by slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick, being careful not to tear the skin.

Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary

mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat.

Place the turkey on a rack in a roasting pan. Add about 1/4 inch of water to the bottom of the pan. Make a tent out of tin foil to put over the bird, uncover during the last 30 minutes of roasting. Roast in the preheated oven 3 to 4 hours, or until the internal temperature of the bird reaches 180 degrees F (80 degrees C).

573. SANTA FE TURKEY ROAST

1 package boneless turkey breast roast

2 cloves garlic, minced

1 teaspoon chili powder

1 teaspoon salt

1/2 cup apple jelly

1/2 cup barbecue sauce

Rub turkey breast roast all over with salt and chili powder. Sprinkle minced garlic over roast. Place roast in large skillet.

Combine jelly and barbecue sauce. Pour over roast. Simmer covered for 30 minutes, turning over after 15 minutes. Remove from skillet and let sit 10 minutes. Simmer sauce over medium heat for 5 to 10 minutes. Carve roast and serve with sauce.

574. SPECIAL ROAST TURKEY

1 turkey (12 to 14 pounds)
2 cups water
2-1/2 cups chicken broth
1-1/2 cups orange juice, divided
4 tablespoons soy sauce, divided
1 tablespoon chicken bouillon granules
1 teaspoon dried minced onion
1/2 teaspoon garlic powder

Orange Giblet Gravy:

3/4 cup chicken broth
1/4 cup orange juice
2 teaspoons Worcestershire sauce
1/2 teaspoon dried thyme
1/2 teaspoon sugar
1/4 teaspoon pepper
3 tablespoons cornstarch
1/2 cup water

Place turkey on a greased rack in a roasting pan. Add water, giblets and neck to pan. Combine 1-1/4 cups broth, 3/4 cup orange juice and 2 tablespoons soy sauce; pour over turkey. Combine bouillon, onion and garlic powder; sprinkle over turkey.

Bake, uncovered, at 325 degrees for 3-1/2 hours, basting every 30 minutes. When turkey begins to brown, cover lightly with foil. Remove giblets and neck when tender; set aside for gravy.

Combine remaining broth, orange juice and soy sauce.

Remove foil from turkey; pour broth mixture over turkey. Bake 30 minutes longer or until a meat thermometer reads 180 degrees.

For gravy, remove meat from neck; discard bones. Chop giblets and neck meat; set aside. In a saucepan, combine 2 cups pan juices, broth, orange juice and Worcestershire sauce; mix well. Stir in thyme, sugar and pepper. Combine cornstarch and water until smooth. Whisk into broth mixture; bring to a boil. Cook and stir for 2 minutes. Stir in reserved giblets and neck meat.

575. TURKEY (BRINED)

Cooked up my last turkey this way. The meat was tender and moist and not the slightest bit salty. there is a science behind why the salt isn't absorbed into the meat, but I don't remember the specifics.) I'm a brining convert!

1 (16.00 lbs) frozen young turkey

For the brine:

1 cup kosher salt

1/2 cup light brown sugar

1 gallon vegetable stock

1 tablespoon black peppercorn

1/2 tablespoon allspice berries

1/2 tablespoon candied ginger

1 gallon ice water

For the aromatics:

1 red apple, sliced

1/2 onion, sliced

1 cinnamon stick

1 cup water

4 sprigs rosemary

6 leaves sage

Canola oil

- 1. Combine all brine ingredients, except ice water, in a stock pot and bring to a boil.**
- 2. Stir to dissolve solids, then remove from heat, cool to room temperature refrigerate until thoroughly chilled.**
- 3. Early on the day of cooking, (or late the night before) combine the brine and ice water in a clean 5 gallon bucket.**
- 4. Place thawed turkey breast side down in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours.**
- 5. Turn turkey over once, half way through brining.**
- 6. A few minutes before roasting, heat oven to 500 degrees.**
- 7. Combine the apple, onion, cinnamon stick and cup of water in a microwave safe dish and microwave on high for 5 minutes.**
- 8. Remove bird from brine and rinse inside and out with cold water.**
- 9. Discard brine.**
- 10. Place bird on roasting rack inside wide, low pan and**

pat dry with paper towels.

11. Add steeped aromatics to cavity along with rosemary and sage.

12. Tuck back wings and coat whole bird liberally with canola (or other neutral) oil.

13. Roast on lowest level of the oven at 500 degrees for 30 minutes.

14. Remove from oven and cover breast with double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350 degrees.

15. Set thermometer alarm (if available) to 161 degrees.

16. A 14-16 pound bird should require a total of 2-2 1/2 hours of roasting.

17. Let turkey rest, loosely covered for 15 minutes before carving.

576. TURKEY CREAM GRAVY

reserved turkey giblets

6 cups water

3-1/2 cups canned reduced-sodium chicken broth

2 carrots, coarsely chopped

1 large onion, halved

1 stalk celery, chopped

1 small bay leaf

5 tablespoons butter

5 tablespoons all-purpose flour

1/4 cup whipping cream

While your turkey cooks, place giblets in large sauce pan.

Add 6 cups water, 3-1/2 cups chicken broth, carrots, onion, celery and bay leaf.

Simmer over medium heat until stock is reduced to around 3 cups. (about 2 hours) Strain the stock into a bowl.

Chop giblets. Set aside. Melt 5 Tbl butter in large heavy saucepan over medium heat. Add 5 Tbl flour and whisk 2 minutes.

Gradually add turkey stock, cream and up to 1 cup of turkey pan juices. Simmer gravy until desired consistency, whisking occasionally. Add chopped giblets. Season to taste with salt and pepper.

577. TURKEY IN A BAG

Prepare and stuff turkey in usual manner.

Grease turkey well with butter or margarine. Salt and pepper as desired. Slide turkey into a clean, heavy brown paper bag. Coat inside top and sides of the bag with oil until it is completely covered. Close opening firmly and staple the ends, or use paper clips. Roast according to the schedule below. Turkey will be well browned, drippings will be in the pan when the bag is opened. Let turkey rest one-half hour before carving. Do not open bag until time is completed. Bag will not

burn. Bake at 325 degrees F 12 minutes per pound. With no basting or watching, the turkey will be tender throughout and golden brown.

NOTE: Do not use this method on a turkey over 16 pounds.

VEGETABLES & SIDE DISHES:

578. ACORN SQUASH (Crockpot)

3 acorn squash, cut in half and seeded

2 tsp salt

1/2 tsp pepper

1/2 cup water

6 tbl butter

2 tbl brown sugar

3 slices bacon, diced

Season acorn squash with salt and pepper. Sprinkle with other ingredients. Pour water into cooker. Add acorn squash, alternating so they do not rest directly on top of each other. Cook on high 1 hour. Reduce to low and cook for 5 to 6 additional hours.

579. APRICOT-GLAZED SWEET POTATOES

This is a good low fat recipe. It can be made up to 2 days ahead of time.

**3/4 pound dried apricots
1 (9 ounce) can apricot nectar
3/4 cup water
3 pounds sweet potatoes or yams
3/8 cup light brown sugar, packed
4 tablespoons butter or margarine, melted
1-1/2 tablespoons orange juice
1 tablespoon grated orange rind
1/2 cup pecan halves**

Place apricots in a medium saucepan and cover with apricot nectar and water. Let stand 1 hour for fruit to soften. Place over moderate heat and simmer, uncovered, until apricots are very tender, about 40 minutes. Cool and drain well, reserving the liquid. Scrub sweet potatoes or yams. Place on baking sheet and bake at 400 degrees F for 30 to 40 minutes, or until tender when pierced with a fork. Cool; peel and cut into lengthwise slices about 1/4-inch thick. Lightly grease an 11 x 7-inch shallow baking dish. Arrange a layer of sweet potatoes or yams in the dish. Cover with a layer of apricots. Repeat, alternating layers of potatoes and apricots. Sprinkle top with brown sugar.

In a small bowl, mix 1/2 cup reserved apricot liquid with melted butter or margarine, orange juice and orange rind. Pour mixture over the layers. May be

covered and refrigerated for 2 days. Before baking, bring to room temperature.

**Bake uncovered at 375 degrees F for 40 minutes, basting occasionally with liquid in bottom of dish. Remove from oven and place pecan halves on top. Return to oven and bake until casserole is bubbling and top is well-glazed, about 5 to 10 minutes. Let stand 10 minutes before cutting.
Makes 12 to 14 servings.**

580. BAKED GINGER & HONEY SWEET POTATOES

Fresh ginger, cardamom, and sweet potatoes will fill your house with a festive holiday fragrance.

**3 pounds sweet potatoes, peeled and cubed
1/2 cup honey
3 tablespoons grated fresh ginger
2 tablespoons walnut oil
1 teaspoon ground cardamom
1/2 teaspoon ground black pepper**

**Preheat oven to 400 degrees F (200 degrees C).
In a large bowl, toss together the sweet potatoes, honey, ginger, walnut oil, cardamom, and pepper. Transfer to a large cast iron frying pan.
Bake for 20 minutes in the preheated oven. Stir the**

potatoes to expose the pieces from the bottom of the pan. Bake for another 20 minutes, or until the sweet potatoes are tender and caramelized on the outside.

581. BAKED GREEN BEANS

**1 (20 ounce) can French-style green beans
1 can cream of mushroom soup
1 teaspoon soy sauce
1 can French-fried onions**

Mix beans, soup and soy sauce. Pour into a casserole. Top with onions. Bake at 375 degrees F for 15 to 20 minutes until bubbly.

582. BAKED MASHED POTATOES

Mashed potatoes that are lighter and fluffier. Cream cheese gives them a richer flavor. Can be made ahead of time!"

Yields 12 servings.

**5 pounds Yukon Gold potatoes, peeled and cubed
1/2 cup butter
1/4 cup milk
1 (8 ounce) package cream cheese, softened
1 onion, grated**

1 egg
salt and pepper to taste

**Preheat oven to 350 degrees F (175 degrees C).
Bring a large pot of lightly salted water to a boil. Add potatoes, and cook until tender but firm, about 15 minutes; drain.**

In a large bowl, mash potatoes with the butter and milk. With a hand mixer, beat in cream cheese and onion. In a small bowl, beat the egg with a little bit of the mashed potatoes. Stir into potatoes, and season with salt and pepper. Transfer to a 2 quart casserole dish. Bake 1 hour in the preheated oven, or until puffy and lightly browned.

583. BAKED VIDALIA ONIONS

These baked onions make for a deliciously different first course or a great side to a Prime Rib.

4 Vidalia onions, peeled
1/4 cup butter
4 teaspoons Worcestershire sauce
2 teaspoons ground cumin
4 teaspoons brown sugar
1/2 cup chicken broth
1/2 cup dry white wine

Preheat oven to 425 degrees F.

With a sharp knife, cut out a 1 inch in diameter by $\frac{3}{4}$ inch deep cavity in top of onions, reserving scraps.

Season each onion.

Combine butter, Worcestershire Sauce, cumin and sugar.

Fill cavities of onion with the butter mixture.

Arrange onions in baking dish, add broth, wine and scraps to dish and bake, basting occasionally, for 45 minutes to 1 hour, or until very tender.

584. BISTRO MASHED POTATOES

5 pounds russet potatoes

$\frac{1}{4}$ pound butter

1 cup sour cream

$\frac{1}{2}$ cup whole milk

1 cup shredded cheddar cheese

2 tablespoons chopped cooked bacon

2 tablespoons chopped fresh parsley

Ground black pepper to taste

Salt to taste

Boil potatoes until soft.

Place in mixer; add milk and butter; mix with whip.

Add sour cream, cheese, bacon and add seasonings. If potatoes are too thick add more milk and adjust seasonings as needed.

585. BOURBON SWEET POTATOES

**4 pounds sweet potatoes or yams
1/2 cup butter or margarine
1/2 cup bourbon
1/3 cup orange juice
1/4 cup firmly packed light brown sugar
1 teaspoon salt
1/2 teaspoon apple pie spice
1/3 cup chopped pecans**

Scrub the potatoes. Cook covered in boiling salted water to cover in a large saucepan about 35 minutes or until tender. Drain; cool slightly, then peel. Mash potatoes in large bowl. Add butter, bourbon, orange juice, brown sugar, salt and apple pie spice; beat until fluffy-smooth. Spoon into a buttered 6-cup baking dish. Sprinkle nuts around edge. Bake at 350 degrees F for 45 minutes or until lightly browned.

586. BROWN SUGAR CARROTS

**3/4 pound medium carrots, peeled
1 tablespoon butter or margarine
1 tablespoon brown sugar, packed
Dash of salt**

Cut carrots in half, both crosswise and lengthwise.

Cook carrots in a medium saucepan, covered, in a small amount of boiling water 8-10 minutes, or until crisp-tender. Drain well; remove from pan.

In the same saucepan combine butter or margarine, brown sugar, and salt. Stir over medium heat until combined. Add carrots. Cook, uncovered, about 2 minutes or till glazed, stirring frequently. Season to taste with pepper.

587. BUTTERMILK MASHED SWEET POTATOES

2 pounds sweet potatoes (about 6 medium)

1/2 teaspoon grated orange zest

3/4 cup buttermilk, room temperature or slightly warmed

3 tablespoons butter, room temperature

1 tablespoon packed brown sugar

Salt and pepper to taste

Peel sweet potatoes and cut into chunks. Steam over boiling water until tender, 20 to 25 minutes. (Or, pierce unpeeled potatoes with fork and microwave on high (100% power) 12 to 14 minutes, turning over halfway through, let cool and peel.)

Transfer sweet potatoes to mixing bowl and mash, blending in orange zest, buttermilk, butter and brown sugar. Transfer to serving dish. Can be made ahead, refrigerated and reheated in microwave.

Makes 8 servings.

588. CABERNET CRANBERRIES

1-1/4 cups sugar

1 cup Cabernet Sauvignon

1 (12-ounce) package fresh or frozen cranberries

2 teaspoons grated tangerine or orange rind

1 (3-inch) cinnamon stick

Bring sugar and wine to a boil in a medium saucepan over medium-high heat. Add remaining ingredients, and return to a boil, stirring constantly.

Reduce heat, and simmer, partially covered, 10 to 15 minutes or until cranberry skins pop. Remove and discard cinnamon stick. Cool slightly; serve warm, or chill 2 hours, if desired.

Note: Sauce may be stored in refrigerator up to 2 months

589. CANDIED APPLES

8 Granny Smith apples

2 tablespoons white sugar

1 teaspoon lemon juice

1/4 cup cinnamon red hot candies

Peel, core, and slice apples.

Place all ingredients in microwave-safe bowl.

Microwave on high for 15 minutes, stirring every 5 minutes.

Cover with plastic wrap and let cool or serve warm

590. CANDIED SWEET POTATOES

6 boiled sweet potatoes

1/2 cup brown sugar

2 tablespoons water

4 tablespoons butter

Wash and pare potatoes. Cook 10 minutes in boiling, salted water. Drain; cut in halves lengthwise and put into a buttered pan.

Make a syrup by boiling the sugar and water for 3 minutes. Add butter. Baste potatoes with syrup. Bake slowly at 300 degrees F until tender.

Sprinkle with mini marshmallows and pecans and broil or bake until marshmallows are golden.

591. CANDIED YAMS WITH BOURBON

6 to 8 large sweet potatoes

1/4 cup light corn syrup

**1/4 cup dark corn syrup
2 tablespoons maple syrup
1/4 cup Kentucky bourbon, high quality
salt and pepper -- to taste
fresh parsley -- minced**

**Cook sweet potatoes; peel and slice crosswise then lengthwise or as desired. Cool and arrange in buttered casserole pan or dish. combine remaining ingredients except parsley and pour over potatoes. Bake at 350 degrees until bubbling hot.
Garnish with parsley.**

592. CHEESE MASHED POTATOES

**8 to 12 medium potatoes, (about 3 lbs)
8 ounces cream cheese, softened
8 ounces sour cream
1/2 cup butter or margarine
1/4 teaspoon garlic powder
1/4 teaspoon pepper
4 ounces Cheddar cheese, grated (1 cup)**

Peel and quarter potatoes. In a large saucepan, cook potatoes in enough water to cover for 20 to 25 minutes or until tender. Drain off liquid. In a large mixing bowl, combine the potatoes, cream cheese, sour cream, butter/margarine, garlic powder, and pepper. Beat the mixture with an electric mixer till fluffy. Turn mixture

into a buttered 2-quart casserole or baking dish. Top with cheddar cheese.

Cover and bake in 350° F oven for 45 minutes. Uncover and bake for 15 minutes more

593. COOKED PUMPKIN

This is an easy method for preparing fresh pumpkin and making your own puree.

Preheat oven to 300 degrees F (150 degrees C).

Cut pumpkin into small manageable pieces and cut off pith and seeds.

Place cut pumpkin skin side up in a large roasting pan.

Add 1/4 water and bake uncovered for 1 hour or until tender. Remove from oven and allow pumpkin to cool.

When cooled, cut away skin and mash or puree. Use in any recipe that calls for canned pureed pumpkin.

594. CRANBERRY CHUTNEY

16 ounces fresh cranberries

3/4 cup brown sugar, packed

1/2 cup raisins

1/2 cup chopped celery

1/2 cup chopped apples

1/2 cup chopped pears

1/2 cup water

1/4 cup coarsely chopped walnuts
2 tbsp minced candied ginger
2 tbsp lemon juice
1/4 tsp ground cloves
1 tsp onion salt (optional)

In large kettle, bring all ingredients to a boil, stirring constantly. Simmer, uncovered, for 15 minutes, stirring occasionally.

Store in refrigerator. Will keep several weeks.

Yield: 3 cups

595. CRANBERRY HERB SAUCE

2 small onions, diced
4 cloves garlic, chopped
1 tablespoon vegetable oil
1 package (12 ounces) fresh or frozen cranberries
2-1/2 cups water
2 cups dry red wine
2/3 cup honey
2 beef bouillon cubes
1/2 teaspoon dried thyme, crushed
4 whole bay leaves
5 drops Worcestershire sauce
Dash rosemary
Dash ground red pepper

Cook and stir onions and garlic in oil in a large

saucepan over medium heat until onions are softened. Add cranberries, water, wine, honey, bouillon, thyme, bay leaves, Worcestershire sauce, rosemary and red pepper. Bring to a boil. Reduce heat to low and simmer about 1 hour or until mixture reduces by half, stirring frequently. Remove and discard bay leaves. Puree sauce in blender or food processor or press through sieve. (The sauce will be the consistency of a thick gravy.)

**Serve with poultry, lamb or pork. Also wonderful over dressing or sweet potatoes. This sauce freezes well.
Yield: 2-1/2 to 3 cups**

596. CRANBERRY JALAPENO RELISH

**1 package cranberries
2 jalapeno peppers, seeded and chopped
1 cup granulated sugar
1 scant cup orange juice**

Mix together and cook, stirring, until boiling and mixture thickens and berries pop. Serve warm or cold.

597. CRANBERRY PECAN RELISH

**1 small thin skinned orange
2 cups fresh cranberries**

1 medium apple, quartered and seeded
2 cups pecan halves
3/4 cup sugar

Position knife blade in food processor bowl; add orange. Cover with top; process for 3 minutes or until the orange peel is finely chopped. Add cranberries, apples and pecans; pulse 4 times, scraping sides of processor bowl between each pulse. Remove cranberry mixture from processor bowl, and add sugar, stirring well. Cover and chill. Yields 3 cups.

598. CRANBERRY SAUCE WITH RASPBERRY VINEGAR

1-1/4 cups white sugar
1/2 cup raspberry vinegar
1/4 cup water
1 (12 ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon orange zest

Combine 1-1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

599. CRANBERRY SAUCE

1 cup white sugar

1 cup orange juice

1 (12 ounce) package fresh cranberries

In a medium saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries, and cook until they start to pop (about 10 minutes). Remove from heat, and transfer to a bowl. Cranberry sauce will thicken as it cools.

600. CRANBERRY-PINEAPPLE RELISH

1/2 thin skinned orange, seeded and chopped

1-1/2 cups fresh cranberries

1 medium apple, unpeeled & chopped

1 (8 ounce) can unsweetened pineapple tidbits, drained

Position knife blade in food processor bowl; add orange. Cover with top; process 3 minutes or until orange peel is finely chopped. Add the remaining ingredients and pulse 4 times, scraping sides of processor bowl between each pulse. Cover & chill. Yield 2-1/2 cups

601. CREAMED ONIONS & SAGE

Tender, sweet, creamy onions fragrant with the scent and taste of sage. Excellent served with prime rib.

24 small onions

10 fresh mushrooms, sliced

4 tablespoons butter

2 tablespoons all-purpose flour

2 cups whole milk

1 teaspoon salt

2 teaspoons dried sage

2 teaspoons lemon zest

2 teaspoons lemon juice

4 tablespoons chopped fresh parsley

2 pinches paprika

Peel onions a trim slightly at the top and bottom. Boil the onions gently in salted water until tender (about 30 minutes).

Preheat oven to 350 degrees F (175 degrees C). Butter one shallow baking dish.

Saute the sliced mushrooms in the butter or margarine.

Stir in the flour. Stir in the half and half or milk, salt, sage, 1/2 of the lemon peel and all of the lemon juice.

Cook, stirring over medium heat until sauce thickens.

Place the cooked onions in the prepared baking dish and pour the mushroom sauce over them.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Sprinkle the top with the chopped parsley,

remaining lemon peel and paprika to taste.

602. CROCKPOT SAFFRON RICE

2 cups long-grain converted rice, uncooked

4-1/2 cups water

1/4 cup butter, melted

3/4 teaspoons saffron threads

2 teaspoons salt

**Combine all ingredients in a Crock Pot and stir well.
Cover and cook on low for 8 to 9 hours.**

603. DELMONICO POTATOES

**1 (2 pound) package frozen hash brown potatoes,
thawed**

1 (8 ounce) package cubed processed cheese food

2 cups half-and-half

1/2 cup butter

Preheat oven to 350 degrees F (175 degrees C).

Place frozen potatoes in a 13 x 9 inch baking dish.

**In a saucepan on the stovetop or in microwave on low,
melt together cheese and butter or margarine. When
melted, blend in the cream. Pour mixture over frozen
potatoes, and cover pan with foil.**

Bake for 1 hour. Remove foil, and bake 15 minutes more.

604. FLUFFY MASHED POTATOES

Use baking potatoes, or Russets, for best texture.

2-1/2 pounds russet, or baking potatoes, cut into 1-inch chunks, about 7 to 8 cups of cut up potatoes

1/4 cup milk or half-and-half

1/4 cup butter

3/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

Place potatoes in a 4-quart saucepan or Dutch oven; bring to a boil over medium heat. Reduce heat to low, cover, and simmer for 20 minutes, or until potatoes are tender.

Drain potatoes thoroughly; transfer to a large bowl. Add remaining ingredients to the bowl. With an electric hand-held mixer, beat potato mixture until light and creamy.

605. GARLIC MASHED POTATOES I

7 cups cubed peeled baking potatoes

6 cloves garlic, peeled

1/2 cup milk
1/4 cup Parmesan cheese, grated
2 tablespoons margarine
1/2 teaspoon salt
1/8 teaspoon pepper

Place potatoes and garlic in a saucepan. Cover with water; bring to a boil. Reduce heat. Simmer 20 minutes; drain. Return potatoes and garlic to pan. Add remaining ingredients; beat at medium speed of a mixer until smooth. Yield: 8 servings (approximately. 3/4 cup each serving)

606. GARLIC MASHED POTATOES II

2 (14-1/2 ounce) cans seasoned chicken broth with roasted garlic
5 large potatoes, cut into 1-inch pieces

In saucepan place broth and potatoes. Over high heat, heat to a boil. Cover and cook over medium heat 10 minutes or until potatoes are tender.
Drain, reserving broth. Mash potatoes with 1 1/4 cups broth. If needed, add additional broth until potatoes are desired consistency.

607. GEORGIA SPICED PEACHES

This is an old, old recipe from Georgia.

Yields 19 pounds.

19 pounds firm ripe peaches

7 pounds white sugar

2 cups distilled white vinegar

1 quart water

24 whole cloves

3 tablespoons crushed cinnamon stick

Peel peaches and set aside. In a large pot over medium high heat, boil sugar, vinegar and water until the syrup is moderately thick.

Add cloves, cinnamon and peaches. Bring to boil stirring occasionally until the peaches can be pierced to the pit with a fork.

Fill sterilized canning jars with peaches. Continue boiling syrup until heavy and add to peaches to cover.

In a large stock pot, pour water half way to top with boiling water. Using a holder, carefully lower jars into pot. Leave a 2-inch space between jars. Add more boiling water to cover them, about 2 inches above the tops. Bring to a boil and cover, processing for 35 minutes. Remove jars from pot. Put jars on a wood or cloth surface, several inches apart and allow to cool.

Jars will be sealed.

Makes 100 servings

608. GLAZED BRUSSELS SPROUT & CARROTS

The vegetables can be prepared the day before, and the glaze can be prepared up to 6 hours in advance. The dish can then be completed in a few minutes while the turkey is resting.

2 pounds baby carrots

2 pounds Brussels sprouts, trimmed and scored

1-1/2 cups chicken broth

6 tablespoons butter

1/3 cup packed brown sugar

1 tbl. orange peel

Blanch carrots in a large pot of boiling salted water until crisp-tender, about 4 minutes. Transfer carrots to bowl of ice water using slotted spoon. Return water to boil. Add sprouts and blanch until crisp-tender, about 5 minutes. Transfer to another bowl of ice water. Drain vegetables, and refrigerate if making ahead.

Bring stock, butter or margarine, and brown sugar to a boil in a heavy large skillet. Stir until sugar dissolves. Boil until reduced by half, about 7 minutes. Can be prepared 6 hours ahead; return to boil before continuing. Add carrots. Cook until almost tender and sauce begins to coat, shaking pan occasionally, about 6 minutes. Add Brussels sprouts and pepper. Cook until heated through, stirring occasionally, about 4 minutes.

609. GLORIFIED MASHED POTATOES

3 ounces cream cheese, softened
1/2 cup sour cream
1/4 cup butter or margarine, softened
1 envelope ranch salad dressing mix
1 teaspoon dried parsley flakes
6 cups warm mashed potatoes, prepared without milk or butter

In a bowl, combine cream cheese, sour cream, butter, salad dressing mix and parsley; stir in potatoes. Transfer to a crockpot. Cover and cook on LOW for 2 to 4 hours. Yields 8 to 10 servings.

610. GOURMET SWEET POTATOES

Once you taste this, you may not want to go back to the marshmallow-topped variety!

5 sweet potatoes
1/4 teaspoon salt
1/4 cup butter
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 cup white sugar
2 tablespoons heavy cream
1/4 cup butter, softened

3 tablespoons all-purpose flour
3/4 cup packed light brown sugar
1/2 cup chopped pecans

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bake sweet potatoes 35 minutes in the preheated oven, or until they begin to soften. Cool slightly, peel, and mash.

In a large bowl, mix the mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the prepared baking dish.

In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of coarse meal. Sprinkle over the sweet potato mixture.

Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.

611. GRAND MARNIER CRANBERRY SAUCE

1 package (12 ounces) fresh cranberries
1-1/4 cups sugar
2 tbsp frozen orange juice concentrate, thawed
2 tbsp Grand Marnier

Preheat oven to 325 F. Place cranberries in 8x8x2-inch glass baking dish. Sprinkle sugar, then orange juice

concentrate over. Cover tightly with foil. Bake until juices form and cranberries are very soft, about 1 hour. Uncover; mix in liqueur. Cover and refrigerate until very cold, about 4 hours. (Can be prepared 3 days ahead. Keep chilled.)

Yield: 2 cups

612. GRANDMA'S GREEN BEANS

**6 slices bacon, chopped
2 onions, sliced
1 pound green beans
salt and pepper, to taste
2 tablespoons sugar**

"Cooked long and slowly, the beans are soft yet chewy. This Southern technique may upset nutritionists and French gourmets, but it's a surefire way to make folks love you." Saute bacon and onions in large saucepan until bacon is crisp.

Add green beans, season, cover with water, and simmer covered for 2 hours. Add sugar and simmer 30 more minutes.

613. HARVARD BEETS

3 cups cooked diced beets

1/2 cup granulated sugar
1 tablespoon cornstarch
1 teaspoon salt
1/4 cup vinegar
1/4 cup water
2 tablespoons butter

Mix the sugar, salt and cornstarch. Add vinegar and water and stir until smooth. Cook for 5 minutes. Add beets to the hot sauce and let stand for 30 minutes. Just before serving, bring to a boil and add butter.

614. HERB ROASTED POTATOES

These potatoes are big favorite at my house during the holidays.

3 lbs small potatoes (approx. 15)
2 tablespoons butter
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup chopped fresh parsley
1/2 teaspoon crumbled dried rosemary
1/2 teaspoon dried basil
salt and pepper

Scrub and dry potatoes; cut into quarters. In a shallow roasting pan, melt butter with oil over medium heat. Add the potatoes, garlic, parsley, rosemary and basil,

turning the potatoes to coat with the oil mixture. Cook, covered, in a 350 degree F oven 45 to 55 minutes, until the potatoes are tender, turning once and uncovering for the last 10 minutes.

Season with salt and pepper to taste.

615. HOLIDAY CRANBERRY SAUCE

1 pound cranberries, finely ground

1 orange with peel, finely ground

2 cups white sugar

1 (3 ounce) package lemon flavored gelatin mix

1 cup boiling water

1 (8 ounce) can crushed pineapple, drained

1 cup chopped celery

1 cup chopped pecans

In a medium bowl, mix the cranberries, orange and sugar. Allow the mixture to stand 2 hours.

In another medium bowl, dissolve the lemon flavored gelatin in boiling water. Mix in pineapple, celery and pecans. Stir in the cranberry mixture. Pour into containers, and chill at least 4 hours before serving.

616. HOLIDAY POTATO CASSEROLE

3 pounds potatoes, peeled & quartered

1 cup butter
2 (3oz) pkg cream cheese, softened
1 cup Cheddar cheese, shredded
1 (2oz) jar pimiento, drained
1 small green pepper, finely chopped
1 bunch green onions, finely chopped
1/2 cup Parmesan cheese
1/4 cup milk
1 teaspoon salt

Cook potatoes in boiling water to cover 15 minutes or until tender; drain and mash. Add butter and cream cheese; beat at medium speed with an electric mixer until smooth. Stir in 1/2 cup Cheddar cheese and next 6 ingredients; spoon into lightly buttered 11x7x1 1/2 inch baking dish. Bake at 350F for 30 to 40 minutes, or until thoroughly heated. Sprinkle with remaining cheese; bake 5 minutes or until cheese melts.

You may prepare the night before (except for cheese topping) and refrigerate, covered, overnight. Let stand at room temperature 30 minutes before baking

617. LEMON-GARLIC STEAMED BROCCOLI

24 ounces broccoli flowerets
2 cloves garlic -- minced
3 tablespoons olive oil
3 tablespoons fresh lemon juice
salt -- to taste

Steam broccoli till tender but firm, 4-6 minutes. Heat the oil in a nonstick skillet over medium heat, add the garlic and saute one minute. Add the cooked broccoli, lemon juice and salt to taste, cooking briefly to combine.

618. MARMALADE CANDIED CARROTS

2 pounds carrots, scraped, sliced diagonally

2/3 cup orange marmalade

2 tablespoons brown sugar

2 tablespoons butter or margarine

2 tablespoons rum

1/2 cup toasted pecans, coarsely chopped

In a vegetable steamer over boiling water, cover and steam carrots about 10 minutes or until crisp tender. Transfer carrots to a serving bowl. Stir marmalade into carrots until marmalade has melted.

Combine brown sugar, butter, and rum in a small saucepan. Cook over medium heat until butter and brown sugar melt. Remove from heat, and stir in pecans. Pour over carrot mixture in bowl. Toss gently.

619. MASHED POTATOES & RUTABAGAS

3 pounds rutabaga, peeled and cut into 2" pieces

**2-1/2 pounds potatoes, peeled and cut into 2" pieces,
about 5 or 6 medium
2 tablespoons butter
2/3 cup milk
1/4 teaspoon pepper
1/4 to 1/2 tsp. nutmeg
2 teaspoons chopped parsley**

Cook rutabaga and potatoes in salted water in separate pots (rutabaga will take about 30 minutes; potatoes about 25 minutes). Drain; puree or mash rutabaga well, then mash potatoes. Combine mashed rutabaga and potatoes; add butter, milk, pepper, and nutmeg. Beat well. Taste and add more salt if necessary. Garnish with chopped parsley.

Serves about 8

620. MASHED POTATOES AU GRATIN

**7 medium-sized potatoes (slightly over 2 lbs), peeled and quartered
6 tablespoons unsalted butter
salt and freshly ground black pepper, to taste
1/2 cup heavy cream, approximately
1/2 cup grated Asiago or Parmesan cheese
1/2 cup fine bread crumbs**

Cook the potatoes in boiling water until tender. Do not overcook. Drain and dry over heat in the pan.

Put through a potato ricer into a bowl. Add the butter, salt, and pepper, and blend well. Gradually blend in the cream until you have the desired consistency. The mixture should not be too thin.

Spoon the potatoes into a shallow baking dish. Sprinkle evenly with a mixture of the cheese and bread crumbs. Bake in a preheated 400 degree F. oven until heated through and golden on top. Or, if the potatoes are very hot, place under broiler until golden on top.

621. MASHED POTATOES WITH SOUR CREAM & CHIVES

These are very creamy and have a great flavor, just in time for turkey season.

3-1/2 lbs Yukon gold potatoes

1-1/4 teaspoons salt

3/4 cup milk

1/2 cup sour cream

1-2 teaspoon snipped fresh chives

1/4 teaspoon pepper

peel potatoes and cut into 2" chunks. place in large sauce pan and add enough water to cover by 2 inches. add 1 tsp salt and bring to boil. reduce heat to medium and cook 20 minutes, until tender. drain potatoes and return to pot.

combine milk and butter in glass measure and microwave on high 1 minute or until butter melts. pour into potatoes and mash coarsely. add sour cream, chives, pepper and remaining salt, mash until desired consistency (potatoes will have the best texture if made close to serving time).

622. MASHED POTATOES WITH YAMS & GARLIC

8 cloves garlic

3 tablespoons olive oil

1-1/2 pounds potatoes, peeled and cubed

1-1/2 pounds sweet potatoes, peeled and cubed

1/2 cup milk

1/4 cup butter

1/2 teaspoon dried rosemary

1/2 cup grated Parmesan cheese

salt to taste

ground black pepper to taste

Preheat oven to 350 degrees F (175 degrees C). Put garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, until very soft. Cool, peel, and reserve oil.

Cook potatoes and yams in a large pot of salted water until tender, about 20 to 30 minutes. Drain, reserving 1 cup liquid.

Place potatoes in a mixing bowl. Add milk, butter or

margarine, rosemary, garlic, and reserved olive oil. Mash until smooth as desired, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Salt and pepper to taste. Transfer to a buttered or oiled 8 x 8 x 2 inch baking dish. Sprinkle with remaining cheese. Bake for 45 minutes, until heated through and golden on top.

623. MASHED POTATOES WITH SAGE BUTTER

1/2 cup butter, softened
3 tbl. chopped fresh sage
3-1/2 lbs. Yukon Gold potatoes
4 large cloves of garlic, halved
1/4 cup butter, softened
1 (3 oz.) package cream cheese, softened
1-1/4 cups half and half, divided
salt & pepper to taste
Garnish: additional fresh sage

Combine 1/2 cup butter and 3 tbl. sage in a small bowl; stir well. Spoon butter mixture onto a sheet of wax paper. Wrap in wax paper, and chill at least 30 minutes or until slightly firm. Roll butter in wax paper, back and forth, to make a 6 inch log. Chill up to 2 days. Place potatoes and garlic in a large saucepan; add water to cover. Bring to a boil; reduce heat and simmer 20 minutes or until potatoes are tender. Drain reserving

garlic with potatoes. Combine potatoes, garlic, 1/4 cup butter, and cream cheese in a large bowl; mash. Gradually add enough of remaining 1/2 cup half and half until desired consistency. Unwrap chilled sage butter, and place on a small serving dish. Garnish, if desired and serve with potatoes.

624. MATZO BALLS

Fluffy dumplings made of matzo meal are traditionally served during Passover. Larger dumpling can be filled and baked before adding them to a rich home-made chicken broth.

**2 large eggs, beaten
2 tablespoons margarine, melted
1/2 cup matzo meal
2 tablespoons chicken broth
1 teaspoon salt**

Combine eggs and margarine in medium bowl and beat until blended. Gradually add in matzo meal, chicken broth and salt. Mix well. Cover and refrigerate at least one hour

Remove from refrigerator and roll into small balls. Drop gently into boiling water. Cover the kettle and cook 30 minutes or until tender.

Makes 6 servings.

Cooking Tip: Matzo balls can be made ahead and frozen in the chicken soup. Just defrost and reheat.

625. MOLDED CRANBERRY-APPLE RELISH

This is a wonderful side dish for the holidays and it looks pretty, too.

1 (3.00 ounces) package sugar-free black raspberry gelatin mix
1/4 cup light brown sugar
1-1/2 cups boiling water
1-1/2 cups cranberry, stemmed and coarsely chopped (fresh or frozen)
1 medium apple, peeled and finely chopped
1/2 cup finely chopped celery
1/3 cup chopped pecans

Combine the gelatin mix and brown sugar in a large heat-proof bowl. Add the boiling water, and stir until the mix is dissolved. Cover and chill for about 45 minutes, or until the mixture has thickened to the consistency of raw egg whites. Stir the remaining ingredients into the gelatin mixture.

Pour the mixture into an ungreased 6 cup mold, cover and chill for 6-8 hours or until very firm.

To unmold the relish, dip the mold in warm, but not hot, water for 5-10 seconds.

Beware: If the water is too hot or the mold remains in the water too long, the gelatin will start to melt. Remove the mold from the water and loosen the edges of the mixture with a knife. Place a serving platter upside down over the mold, and invert it on the platter. Slice and serve chilled.

626. MUSHROOMS AU GRATIN

**1/2 pounds mushrooms, washed and drained
1/4 cup butter
1/4 cup sour cream
1 tablespoon flour
1/2 cup shredded Cheddar cheese**

Sauté mushrooms in butter. Place in a baking dish. Mix sour cream, flour and Cheddar cheese and pour over the top of mushrooms. Bake at 350 degrees F until hot and bubbly.

627. ORANGE GLAZED CARROTS

**3 cups thinly sliced carrots
3 tbl butter or margarine
2 cups water
3 tbl Orange marmalade**

1/4 tsp salt
2 tbl chopped pecans

Combine carrots, water, and salt in crock-pot. Cover and cook on high 2 to 3 hours or until the carrots are done. Drain well; stir in remaining ingredients. Cover and cook on high 20-30 minutes.

628. PASSOVER LEEK & POTATO GRATIN

Since so many staples, including grains other than wheat, and legumes, are forbidden during Passover, an astonishing number of dishes have developed that are made in some way from matzos. This is an elegant example. - Nava Atlas.

2 tablespoons non hydrogenated margarine or light olive oil
2 large leeks, white parts only, chopped and well rinsed
1 small red bell pepper, finely diced
4 matzos, broken
4 medium potatoes, baked or microwaved, then peeled, and sliced
3/4 cup organic low-fat milk or soymilk
Salt and freshly ground pepper to taste
1 cup grated mild white cheese, such as Monterey Jack or Muenster, preferably organic, or substitute soy cheese
Minced chives or scallions for topping

Preheat the oven to 350°F (175°C).

Heat the margarine in a medium-sized skillet. Add the leeks and sauté, covered, until they are wilted. Add the red pepper and sauté another 5 minutes.

In the meantime, combine the matzos with 1 cup of hot water in a bowl and soak for 3 to 5 minutes until soft.

Drain and squeeze out excess water with hands.

Combine the leek mixture and matzos with all the remaining ingredients except cheese and chives in a mixing bowl. Stir together until thoroughly mixed. Pour into an oiled, shallow 2-quart casserole. A round dish is particularly attractive. Sprinkle the cheese over the top, followed by the chives. Bake for 35 to 40 minutes, or until the top is golden. Let stand for 5 to 10 minutes, then cut into squares or wedges to serve. Serves: 6 to 8.

629. PEPPERED HAM WITH RASPBERRY-CHIPOTLE SAUCE GLAZE

1 (9- to 10-pound) cooked bone-in ham (rump half or shank portion)

1 recipe Raspberry Sauce

1 tablespoon pink or 1/2 teaspoon black peppercorns, coarsely cracked

Fresh raspberries (optional)

Fresh herb sprigs (optional)

Preheat oven to 325 degrees F. If necessary, score ham

by making diagonal cuts in fat in a diamond pattern. Place ham on a rack in a shallow roasting pan. Insert a meat thermometer into thickest portion of meat not touching bone. Bake ham until thermometer registers 130 degrees F. Allow 1 1/2 hours to 2 1/4 hours. Meanwhile, prepare Raspberry Sauce.

Brush ham with some of the Raspberry Sauce. Bake 15 to 20 minutes more or until thermometer registers 135 degrees F, brushing once or twice with additional Raspberry Sauce. Remove from oven. Sprinkle with pink or black peppercorns. Let stand 15 minutes. (Temperature of meat will rise 5 degrees during standing.)

Carve ham. Reheat any remaining Raspberry Sauce; pass with ham. If desired, garnish platter with fresh raspberries and sprigs of fresh herbs. Makes 16 to 20 servings.

Raspberry Sauce

1 1/2 cups seedless raspberry preserves

2 tablespoons white vinegar

2 or 3 whole Chipotle peppers in Adobo sauce, drained and chopped

3 cloves garlic, minced

In a medium saucepan stir together preserves, vinegar, Chipotles, and garlic. Bring just to boiling; reduce heat. Simmer, uncovered, for 5 minutes. Makes about 1-3/4 cups.

630. PRALINE YAMS

1 (29 ounce) can cut yams, drained
1/4 cup chopped pecans
1/4 cup coconut
1/4 cup firmly packed brown sugar
2 tablespoons flour
2 tablespoons butter or margarine, melted

Preheat oven to 350 degrees F. Place yams in an ungreased 1 1/2-quart baking dish.

In a small bowl, combine remaining ingredients; blend well. Sprinkle over yams. Bake for 20 to 30 minutes or until bubbly.

Makes 6 servings.

631. ROASTED CHESTNUTS

"These can be served as a dessert with eggnog, vanilla ice cream or just served salted as a snack."

Yields 1 pound.

1 pound chestnuts
1/4 cup butter
Salt to taste
1 pinch ground cinnamon

Preheat oven to 375 degrees F (190 degrees C).

Cut a 1/2 inch crisscross on the flat side of each nut. Be sure to cut through the shell to prevent the nut from exploding.

Place the nuts in a shallow baking pan and bake for 25 to 30 minutes.

Allow to cool and peel off the shell.

Place nuts in a skillet with butter and saute over high heat until the butter is melted and the chestnuts are well coated. Place skillet in oven and roast until they are golden on top. Sprinkle with salt and cinnamon.

632. ROASTED GARLIC MASHED POTATOES

Many have pronounced these the best mashed potatoes they have ever had. Even so, the quality of the potato itself is the prime factor in any potato recipe. I recommend 'Yukon Gold' potatoes for this one if they are available in your area.

2 lbs potatoes

1 head garlic

1 tablespoon olive oil

1/4 cup sour cream

4 tablespoons butter

Milk or cream, if needed

Salt

White pepper

Separate head of garlic into individual cloves.

Toss in olive oil and wrap tightly in small piece of aluminum foil.

Bake in 350F (180C) oven for 45 minutes.

When the garlic has cooled to the touch you should be able to squeeze it out of the 'paper' shell of the individual cloves.

Mash the roasted garlic with a fork, or force through a fine strainer. If you use a ricer as recommended below, simply rice the garlic along with the potatoes. Peel and boil potatoes in salted water until tender. Force the cooked potatoes through a ricer (recommended) or mash by your usual method.

Put the riced potatoes, garlic, sour cream, butter, and salt and white pepper in a mixer bowl, and whip at medium speed until smooth. Add cream or milk to adjust consistency.

633. ROASTED ROSEMARY & GARLIC POTATOES

2 lb potatoes, scrubbed and cut into 1.5in wedges

1 tbl soy oil

1 tbl toasted sesame oil

1/2 tsp salt

2 tsp rosemary

2 tsp crushed garlic

Mix together and place in a shallow tin. Cook uncovered at 300°F Turn occasionally. Increase temperature to 400°F and cook for a further 15-20 minutes until crisp and golden.

634. ROASTED VEGETABLES

**1 small butternut squash, cubed
2 red bell peppers, seeded and diced
1 sweet potato, peeled and cubed
3 Yukon Gold potatoes, cubed
1 red onion, quartered
1 tablespoon chopped fresh thyme
1-1/2 tablespoons chopped fresh rosemary
1/4 cup olive oil
2 tablespoons balsamic vinegar
Salt and freshly ground black pepper**

Preheat oven to 475 degrees F (245 degrees C).

In a large bowl, combine the squash, red bell peppers, sweet potato, and Yukon Gold potatoes. Separate the red onion quarters into pieces, and add them to the mixture.

In a small bowl, stir together thyme, rosemary, olive oil, vinegar, salt, and pepper. Toss with vegetables until they are coated. Spread evenly on a large roasting pan. Roast for 35 to 40 minutes in the preheated oven, stirring every 10 minutes, or until vegetables are cooked through and browned.

635. SAGE MASHED POTATOES

6 red new potatoes

1-1/2 teaspoons salt, divided

1-1/2 tablespoons butter

1/4 cup milk

1 teaspoon minced fresh sage

1/4 teaspoon freshly ground black pepper

Place potatoes in small pan with 1 teaspoon salt and water to cover. Bring to boil. Cook at low boil until potatoes are tender, 10 to 15 minutes. Drain and peel potatoes. Return to pan. Add butter and milk. Coarsely mash potatoes into butter and milk. Stir in remaining 1/2 teaspoon salt, sage and pepper. Serve hot.

636. SAUCY GREEN PEAS & ONIONS

16 ounces frozen green peas, thawed (run cool water over them to thaw)

2 tablespoons butter

2 tablespoons finely chopped onion

1/2 teaspoon Creole seasoning or similar seasoned salt

1 teaspoon flour

1/2 cup half and half

1/2 cup shredded Cheddar cheese

Grating of nutmeg, optional

Place peas in crockpot with butter, onion, and seasoning. Cover and cook on low for 3 hours. Sprinkle peas with flour and stir gently. Add half-and-half (or use cream), cheese, and nutmeg. Cook another 30 to 45 minutes, stirring occasionally.

637. SCALLOPED CORN & TOMATOES

2 cans diced tomatoes, drained (15oz)

1 can whole kernel corn, drained (15oz)

1 can cream-style corn, (15oz)

2 eggs, beaten

1/4 cup flour

1 tablespoon sugar

1 teaspoon pepper

1 onion, finely chopped

1/2 teaspoon garlic powder

1/3 cup butter or margarine

2 cups soft bread crumbs

1/2 cup Parmesan cheese, grated

Preheat oven to 350 degrees. Spray a 2-quart casserole with nonstick cooking spray. Stir together tomatoes, corn, cream-style corn, eggs, flour, sugar, and pepper. Pour into casserole. In a skillet over medium heat, melt butter; saute onion until soft. Combine with the garlic powder, bread crumbs, and Parmesan cheese; sprinkle

**over the top of the casserole. Bake for 50 to 60 minutes.
Serves 8.**

638. SLOW COOKED SWEET POTATO CASSEROLE

**2 cans (18oz) sweet potatoes, drained and mashed
1/4 cup butter or margarine, melted
2 tablespoons sugar
2 tablespoons light brown sugar, packed
1 tablespoon orange juice
2 eggs, beaten
1/2 cup milk
1/2 cup chopped pecans
1/2 cup light brown sugar, packed
2 tablespoons flour
2 tablespoons butter or margarine, melted**

Lightly butter the crock pot. Mix mashed sweet potatoes, butter, 2 tablespoons granulated sugar, and 2 tablespoons brown sugar together in a large bowl. Beat in juice, eggs, and milk. Transfer to the crock pot. Combine pecans, brown sugar, flour, and 2 tablespoons butter. Spread evenly over the top of the sweet potatoes. Cover and cook on high for 3 to 4 hours. Serves about 6.

639. SOUTHERN BUTTERNUT SQUASH

3 cups mashed, cooked butternut squash
1/2 cup sweetened condensed milk
2 eggs, beaten
1/2 cup butter, softened
2 teaspoons vanilla extract
1/2 cup heavy whipping cream
1 cup white sugar

Preheat oven to 350 degrees F (175 degrees C). Butter one 2 quart casserole dish.

Blend together the butternut squash, sweetened condensed milk, eggs, butter, vanilla, cream and sugar. Pour into prepared casserole dish and bake at 350 degrees F (175 degrees C) for 30 to 45 minutes or until set and edges begin to bubble.

Prepare a topping if desired by combining 1 cup brown sugar, 1/3 cup flour, 1/3 cup butter and 1/2 cup chopped nuts. Mix together and sprinkle over squash before baking.

640. SOUTHERN CANDIED SWEET POTATOES

6 large sweet potatoes
1/2 cup butter
2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon vanilla extract

Salt to taste

Peel the sweet potatoes and cut them into slices.

Melt the butter or margarine in a heavy skillet and add the sliced sweet potatoes.

Mix the sugar, cinnamon, nutmeg and salt. Cover the sweet potatoes with sugar mixture and stir. Cover skillet, reduce heat to low and cook for about 1 hour or until potatoes are "candied". They should be tender but a little hard around the edges. Also the sauce will turn dark. You will need to stir occasionally during the cooking. Stir in the vanilla just before serving. Serve hot.

641. SOUTHERN CORN BAKE

"This old southern recipe goes well with all kinds of meals. Especially at the holidays. It is always requested at all the holiday meals, and there is never any left! This is a very easy recipe to prepare

1 (15.25 ounce) can whole kernel corn

1 (14.75 ounce) can cream-style corn

1/2 cup sour cream

1 cup butter or margarine, melted

2 eggs

1 (12 ounce) package corn muffin mix

Preheat oven to 350 degrees F (175 degrees C).

Combine the whole-kernel corn, cream-style corn, sour cream, melted butter or margarine, beaten eggs and corn muffin mix. Mix well and pour into one 9x13 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes.

642. SPICED SWEET POTATOES

2 lbs sweet potatoes, cut into 1/2" pieces

1/4 cup dark brown sugar, packed

1 tsp ground cinnamon

1/2 tsp ground nutmeg

Pinch of salt

2 Tbl butter, cut into 1/8" pieces

1 tsp vanilla extract

Combine all of the ingredients except the butter and vanilla, in a crockpot. Mix well. Cover and cook on LOW for 7 hours. Add butter and vanilla; stir to blend.

643. SPINACH PINWHEEL APPETIZERS

**These are pretty to look at, but even better to eat!
Enjoy!!**

2 (10.00 ounces) packages frozen chopped spinach,

thawed drained & squeezed dry in paper towels
1 (8.00 ounces) package cream cheese, softened
1/2 cup mayonnaise
1/2 cup sour cream
1 envelope ranch dip mix
1 jar bacon bit (or to taste)
4 green onions, chopped
(8.00 count) package 10-inch flour tortillas

In medium mixing bowl, combine cream cheese, sour cream and mayonnaise. Beat in dip mix. Add green onion, bacon bits and spinach (broken up into small clumps). Mix thoroughly.

Spread mixture onto tortillas, leaving a 1/2" space around edge.

Roll up each tortilla tightly, and wrap each in plastic wrap. Chill for several hours or overnight. To serve, cut off ends and cut into 1/2" slices.

644. SPIRITED CRANBERRY RELISH

This is NOT for the children.

2 bags fresh cranberries
2 cups granulated sugar
1/2 cup Grand Marnier
Grated rind of one orange

Mix the cranberries and sugar and put into a jellyroll

pan with sides. Bake at 350 degrees F until the cranberries start to swell.

Remove from oven and put into a bowl. Add Grand Marnier and the grated orange rind. Refrigerate for several hours or several days before serving.

645. STREUSEL SWEET POTATOES

3 1/2 pounds sweet potatoes, peeled
3/4 cup maple-flavor pancake syrup
1/3 cup orange juice, divided
1 tablespoon butter or margarine
1/4 cup all-purpose flour
3 tablespoons packed brown sugar
1/2 teaspoon cinnamon
3 tablespoons butter or margarine
1/3 cup pecans, chopped coarse

Preheat oven to 325 degrees F. Lightly grease a shallow 1 1/2-quart baking dish or casserole.

Cook potatoes in a large pot of boiling water 20 to 30 minutes until firm-tender when tested with a fork. Drain; cool under running cold water. Cut in 1/2-inch thick slices. Arrange slices in prepared dish in concentric circles, overlapping slices slightly. Mix 1/2 cup of the pancake syrup with the orange juice. Pour over potatoes. Dot with butter. Cover tightly with foil. Bake 20 to 30 minutes or until hot and potatoes have

absorbed some liquid.

Mix flour, brown sugar and cinnamon in a bowl. Cut in butter with 2 knives or rub together with fingertips until the mixture resembles very coarse crumbs. Stir in pecans. Refrigerate if making ahead. Remove potatoes from oven. Uncover and sprinkle with topping. Bake uncovered 15 minutes or until topping is bubbly and lightly browned. Pour on remaining 1/4 cup pancake syrup. Serve immediately.

646. SWEET POTATO BANANA CASSEROLE

**4 medium sweet potatoes
1/2 cup chopped nuts
4 tablespoons butter or margarine
3/4 cup brown sugar
1/2 cup coconut
4 bananas, mashed
1 cup crushed corn flakes
2 tablespoons butter or margarine, melted
1/4 cup brown sugar**

Cook potatoes in small amount of water until tender. Mash and beat. Add nuts, 4 tablespoons butter, sugar and coconut. If the mixture is dry, add either a little cream of orange juice to moisten.

Pour 1/2 of the sweet potato mixture into a buttered casserole. Cover with mashed bananas and then top

with rest of sweet potato mixture.

Combine crushed corn flakes, 2 tablespoons butter and brown sugar. Cover top of sweet potatoes.

Bake at 350 degrees for 20 minutes.

647. SWEET POTATO CASSEROLE

Sweet, rich, and crunchy. A lovely addition to your holiday feast.

1 (40 ounce) can cut sweet potatoes, undrained

1 cup white sugar

2 eggs

1/3 cup butter

1/3 cup milk

1 teaspoon vanilla extract

1 cup packed brown sugar

1 cup chopped pecans

1/3 cup all-purpose flour

1/3 cup butter, melted

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Place the sweet potatoes and their liquid in a medium saucepan, and bring to a boil. Cook 15 minutes, or until tender. Remove from heat, drain, and mash.

In a medium bowl, mix the mashed sweet potatoes, white sugar, eggs, 1/3 cup butter, milk, and vanilla extract. Spread evenly into the prepared baking dish.

In a separate bowl, mix the brown sugar, chopped pecans, flour, and 1/3 cup melted butter. Sprinkle over the sweet potato mixture.

Bake 35 minutes in the preheated oven, or until a knife inserted near the center comes out clean.

648. SWEET POTATO LATKES (Sweet)

2 sweet potatoes, peeled and shredded

2 eggs, lightly beaten

1 tablespoon brown sugar

2 tablespoons all-purpose flour

2 teaspoons ground cloves

2 teaspoons ground cinnamon

1/4 cup vegetable oil

Place potatoes in a colander. Place a cheesecloth over the potatoes and squeeze the potatoes to release as much liquid as possible. Let the potatoes sit to release more liquid, squeeze again.

Combine potatoes, eggs, brown sugar, flour, cloves and cinnamon; mix well. Form mixture into pancake size cakes and fry in a large frying pan in hot oil. Flip cakes over after 2 to 3 minutes (when bottom is browned) and brown other side. Drain on paper towels and serve piping hot.

649. SWEET POTATO MEDALLIONS

6 medium sweet potatoes (2 pounds)

2 medium apples

3/4 cup packed brown sugar

1/4 cup butter, melted

1/4 tsp. ground ginger

1/4 tsp. ground nutmeg

1/2 cup flaked coconut

Peel sweet potatoes and slice into rounds 1/4 inch thick. Cook, covered, in 2 inches of boiling salted water 10 minutes, or until almost tender; drain.

Peel and core apples. Cut into 1/4 inch thick slices.

Combine brown sugar, butter, ginger and nutmeg. In a 10 by 6 by 2 inch baking dish, layer 1/3 of the potato slices and then 1/2 of the apple slice. Spoon 2 tbl. of the brown sugar mixture over apples. Repeat layers once.

Arrange remaining potatoes on top. Spoon remaining brown sugar mixture over all. Bake, covered in a 325* oven 40 minutes. Uncover. Baste potatoes with brown sugar mixture from the bottom of the dish. Sprinkle coconut around the edges of the dish. Bake uncovered 15 minutes longer or until the coconut is lightly browned. Baste potatoes with brown sugar mixture.

650. SWEET POTATO POLENTA

2 large sweet potatoes

2 cups plus 1/4 cup light soy milk or skim milk
2 cups water
3/4 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup polenta or cornmeal

Preheat oven to 400 degrees F.

In a nonstick baking pan, bake sweet potatoes until tender. (Try to do this ahead of time because it takes 45 minutes to 1 hour.)

Once they are cool, use a spoon to scoop flesh into a bowl and mash lightly with 1/4 cup of the milk. Set aside.

In a large pot, combine remaining milk, water, cinnamon and nutmeg.

Whisk in polenta or cornmeal. Bring mixture to a boil, then reduce heat and simmer, stirring frequently, about 20 minutes, until mixture is thick enough for a spoon to stand upright in it. Stir mashed potatoes into pot, mixing well. Makes about 6 cups.

651. SWEET POTATO PUFFS

4 large sweet potatoes, peeled and quartered
1/4 cup unsalted butter or margarine, melted
1/2 teaspoon salt
2 tablespoons light brown sugar

**1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 egg yolks, slightly beaten
12 large marshmallows
2 cups corn flake crumbs
1/4 cup unsalted butter or margarine, melted**

Place sweet potatoes in a heavy 5- to 6-quart saucepan; add enough water to cover. Bring to a boil over high heat. Reduce heat; simmer until potatoes are very tender, 20 minutes. Immediately drain well; cool slightly.

Mash cooled potatoes. In a medium bowl, combined mashed sweet potatoes, 1/4 cup butter or margarine, salt, brown sugar, nutmeg, cinnamon and egg yolks. If mixture is too soft to shape, refrigerate until chilled. Flatten 1/3 cup sweet potato mixture into a 3-inch circle; place a marshmallow in center. Gather sweet potato mixture around marshmallow to enclose, leaving a small hole at top. Set aside. Repeat with remaining sweet potato mixture and marshmallows.

In a medium bowl, combine corn flake crumbs with remaining 1/4 cup butter or margarine. Roll puffs in buttered crumbs, turning to coat well. Place on a baking sheet; freeze until solid. If not baking immediately, place frozen puffs in a plastic freezer container; store up to 2 months.

To bake, preheat oven to 350 degrees F. Bake frozen puffs 20 minutes; serve hot. Makes 12 puffs.

652. SWEET POTATOES IN ORANGE CUPS

2 cups cooked sweet potatoes

3 large navel oranges

1/4 cup butter

1/4 cup granulated sugar

1/2 cup milk

1/4 cup bourbon or 1 teaspoon vanilla extract

1/2 teaspoon salt

1/2 cup chopped pecans

Miniature marshmallows

Cover sweet potatoes with cold water. Boil until tender. Peel and cube. Halve oranges and remove pulp with spoon; flute edges with sharp knife. Cream butter and sugar together. Add cooked sweet potatoes, milk, bourbon or vanilla extract and salt. Beat until fluffy. Add chopped pecans. Fill orange cups right before serving and place marshmallows on top. Place on baking sheet and brown under broiler. Serve while hot.

653. SWEET POTATOES IN PRALINE SAUCE (New Orleans)

This sauce is very rich, and you may want to save some for over ice cream.

4 large sweet potatoes, peeled and halved

Salt

1 cup granulated sugar

1/2 cup corn syrup

1/4 cup water

3/4 cup chopped pecans

3 tablespoons butter

1/4 teaspoon salt

1/2 teaspoon vanilla extract

Boil the potatoes in salted water until not quite tender, about 15 minutes. Prepare the sauce by melting the sugar in a heavy saucepan over medium heat. In a short time the sugar will begin to turn to a light golden brown. Stir to prevent burning. When light brown syrup is formed, immediately add the corn syrup, followed by the water. Blend thoroughly. Allow to cool for just a moment and then stir in the pecans, butter, salt and vanilla extract. Place the potatoes in a greased baking dish. Pour some of the sauce over the potatoes and bake at 375 degrees F for about 20 minutes.

654. TEX-MEX CRANBERRY SALSA

1 (16.00 ounces) can whole-berry cranberry sauce

1/4 cup canned jalapenos, chopped

1 green onion or scallion, sliced

1 teaspoon dried cilantro

1 teaspoon ground cumin
1 teaspoon lime juice

**Combine all ingredients in a medium mixing bowl.
May be stored in the refrigerator for up to 1 week.**

655. TRADITIONAL GREEN BEAN CASSEROLE

1 can cream of mushroom soup, 10 3/4 ounce
4 cups cooked green beans
1/8 teaspoon pepper
3/4 cup milk
1-1/3 cups fried onions

**Mix soup, milk and pepper in a 1 1/2-quart casserole dish. Stir in beans and 2/3 cup of the fried onions. Bake for about 25 minutes at 350 degrees F. Top with the remaining 2/3 cup fried onions and bake about 5 more minutes, until onions are lightly browned.
Serves 6.**

656. TURNIPS WITH BACON

2 pounds orange turnip
2 tablespoons butter
1 pinch salt
1 pinch ground black pepper

1 dash garlic powder
1/2 pound bacon - cooked and crumbled
2 tablespoons rendered bacon fat

Peel and cube the turnip. Cook in a saucepan in salted water until very tender. Drain then mash with the butter or margarine, salt, pepper and garlic powder to taste. Set aside.

In a skillet fry the bacon until nice and crispy. Remove from the skillet and crumble. Reserve 2 tablespoons of the bacon grease.

To the skillet with the 2 tablespoons of bacon grease add the mashed turnip and crumpled bacon. Stir and heat to the desired temperature before serving.

657. ULTIMATE TWICE BAKED POTATOES

4 large baking potatoes
8 slices bacon
1 cup sour cream
1/2 cup milk
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup shredded Cheddar cheese, divided
8 green onions, sliced, divided

Preheat oven to 350 degrees F (175 degrees C).
Bake potatoes in preheated oven for 1 hour.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.

Bake for another 15 minutes

658 WHIPPED CARROTS AND PARSNIPS

This has a light delicate flavor; simply delicious.

1-1/2 pounds carrots, coarsely chopped

2 pounds parsnips, peeled and cut into 1/2 inch pieces

1/2 cup butter, diced and softened

1 pinch ground nutmeg

salt to taste

ground black pepper to taste

Bring a large pot of salted water to a boil. Add carrots, cover partially, and simmer 5 minutes. Add parsnips, and cover partially. Simmer until vegetables are very tender, about 15 minutes. Drain well.

Return vegetables to saucepan, and stir over medium

heat until any excess moisture evaporates. Transfer to food processor. Add butter, and process until smooth. Season with nutmeg, salt, and pepper. Can be made 4 hours ahead. Re warm over low heat, stirring often. Transfer to bowl. Serve.

659. WILD RICE WITH CRANBERRIES & CARAMELIZED ONIONS

This deliciously different rice dish pairs well with either duck, turkey, goose or any pork roast.

**2 cups chicken broth
1/2 cup brown rice
1/2 cup wild rice
3 tablespoons butter
3 medium onions, sliced
1 teaspoon brown sugar
1 cup raisins dried sweetened cranberries
1 teaspoon finely grated orange zest**

Combine chicken broth and both rice's in medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low.

Cover and simmer 45 minutes or until rice is tender and the liquid is absorbed. Meanwhile, melt butter in a medium skillet over medium-high heat. Add onions and brown sugar.

Cook 6 minutes or until liquid is absorbed and onions

are soft and translucent. Reduce heat to low and slowly cook onion, stirring often for 25 minutes or until they are caramel color.

Stir in dried cranberries. Cover and cook over low heat for 5 minutes or until cranberries swell.

Gently fold cranberry mixture and orange zest into cooked rice.

660. YAM-APPLE BAKE

2 apples, sliced

1/3 cup chopped pecans

1/2 cup brown sugar, firmly packed

1/2 teaspoon cinnamon

2 (17 ounce) cans yams, drained

1/4 cup butter

2 cups miniature marshmallows

Toss apples and nuts with sugar and cinnamon.

Alternate layers of apples and yams. Dot with butter.

Cover and bake at 350 degrees F for 35 to 40 minutes.

Top with marshmallows. Broil until marshmallows are lightly browned.

