



Holiday Recipes

Classic holiday recipes
for a season of entertaining

An advertising supplement of **LNP** December 4, 2016



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The holidays are a time to celebrate family, friends and food. Some of our favorite memories revolve around special dishes that only make an appearance at the family table this time of year. We asked readers to share those special holiday recipes, and now we're sharing some of them with you.

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FROM THE KITCHEN OF VIVIAN WESTMAN

CRANBERRY MOUSSE

- 1 (6-ounce) box strawberry gelatin
- 1 (15-ounce) can whole cranberry sauce
- 1 (20-ounce) can undrained crushed pineapple
- 1 tablespoon lemon juice
- 1/4 teaspoon nutmeg
- 3/4 cup chopped pecans

- 1 (16-ounce) container sour cream

Dissolve the strawberry gelatin into one cup of boiling water. Add in the cranberries, folding in small scoops at a time.

Add undrained crushed pineapple, lemon juice, nutmeg and chopped pecans. Fold in the sour cream. Pour into a large bundt pan and chill until firm. Turn onto serving plate.



FROM THE KITCHEN OF PAT JONES

CRANBERRY RELISH

- 1 (12-ounce) bag of fresh cranberries, washed
- 2 oranges, plus one rind
- 2 to 3 apples, peeled and cored
- 1 medium can crushed pineapple with juice
- 1 to 1 1/2 cups sugar

Put all ingredients except sugar in food processor or blender. Blend into small chunks. Add sugar to desired sweetness.

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FROM THE KITCHEN OF JOY L. HEISEY

These cookies look like you have spent hours on them. They are a favorite of my family at Christmas and at other times of the year.

MINT CANDY COOKIES

- ◆ 1 (17 1/2-ounce) package sugar cookie mix plus ingredients needed to complete the mix
- ◆ 40-45 mint Andes Candies, papers removed
- ◆ Melting chocolate discs

Preheat oven to 375 degrees. Prepare cookie dough according to the package directions. Cover and chill for 15 to 20 minutes or until easy to handle. Pat a scant tablespoonful of dough in a thin layer around

each mint candy. Place 2 inches apart on an ungreased baking sheet.

Bake for 7 to 9 minutes or until set. Cool for 1 minute before removing from the baking sheet to a wire rack to cool completely.

Melt chocolate in a double boiler until liquid. Pour into a squeezable bottle and drizzle over the top of the cookies.

Let set until chocolate has solidified. Store in a covered container.

Makes about 3 1/2 dozen.



JOY L. HEISEY

This egg casserole is our traditional Christmas morning breakfast. It would not be Christmas without this yummy dish!

OVERNIGHT EGG CASSEROLE

- ◆ 8 slices bread, cubed
- ◆ 8 ounces shredded cheddar cheese
- ◆ 1 pound bacon (cooked and crumbled), ground sausage (fully cooked) OR cubed ham (fully cooked)
- ◆ 4 eggs
- ◆ 2 1/2 cups milk
- ◆ 1 tablespoon prepared mustard
- ◆ 1 (10 3/4-ounce) can cream of mushroom soup
- ◆ 1/4 cup chicken broth

Arrange bread cubes in a greased 13-by-9-inch baking dish. Sprinkle with cheese and set aside.

Add the bacon, sausage or ham on top of the cheese and bread.

In a bowl beat together eggs, milk, mustard, soup and broth. Pour over the meat, cheese and bread.

Cover and refrigerate overnight or at least 2 to 3 hours before baking.

Bake at 350 degrees for 50 to 60 minutes or until set.

Makes 6 to 8 generous servings.



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FROM THE KITCHEN OF SHIRLEY GERLACH

CARROT SOUP

- 1/3 cup olive oil
- 1 (2-pound) bag of carrots, peeled and chopped
- 1 medium onion, cleaned and chopped
- 3 stalks celery, chopped
- 4 cups chicken stock or broth
- 4 cups half and half
- 1/3 cup Harvey's Bristol Cream Sherry
- 1 1/2 teaspoons parsley
- 1 teaspoon nutmeg
- 1 1/2 teaspoons salt and pepper
- 1/2 stick of butter

- Sour cream (optional)

In large kettle, pour oil, add carrots and saute for 10 minutes. Add onion and celery; saute until onions are translucent. Pour in broth and cook until carrots are soft. Add spices, remove from heat and allow to cool 30 minutes.

Using an immersion blender or processor, blend carrots and broth till smooth. Pour back into kettle and add half and half, sherry and nutmeg. Simmer for approximately 15 to 20 minutes.

Pour into soup bowls and garnish with a dollop of sour cream, if desired.
Makes 6 servings.

WHITE CHOCOLATE PRETZEL BARK

- 1 (10-ounce) bag pretzel sticks
- 1 (8-ounce) can honey roasted peanuts
- 3 (12-ounce) bags white chocolate chips

In large bowl, break pretzel sticks in half, add peanuts and mix thoroughly.

Set aside.

In double boiler, melt white chocolate, stirring constantly until smooth.

Pour melted chocolate over pretzel mixture and mix well, making sure all of the pretzel mixture is coated.

Line 13-by-9-inch baking dish with parchment paper and spray lightly with cooking spray. Pour mixture into baking dish, making sure to spread evenly in dish.

Refrigerate for 4 to 5 hours until set. Cut into squares with sharp knife.



FROM THE KITCHEN OF BETTY HEISEY

BROCCOLI SALAD SUPREME

- 1 large head of broccoli; cut into bite-size pieces
- 1/2 pound bacon fried and crumbled
- 3/4 cup raisins
- 1/2 cup carrots, shredded
- 3/4 cup diced celery
- 1 small can or 1 cup drained pineapple tidbits
- 2 hard boiled eggs, diced

For Dressing:

- 3/4 cup mayonnaise
- 1 tablespoon sugar
- 2 tablespoons pineapple juice

Mix vegetables together. Combine dressing ingredients and pour over all. Toss lightly.

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FROM THE KITCHEN OF LIZ MUTZABAUGH

This is a modification of a recipe I saw years ago and tried one Thanksgiving. My children did not care for pumpkin pie, so it turned out to be a nice substitute and a must-have for the holidays; my husband prefers them without the glaze.

PUMPKIN COOKIES WITH GLAZE

- 1 cup sugar
- 1 cup canned pumpkin
- 1/2 cup shortening
- 2 tablespoons orange juice
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

- 2 cups 10x sugar
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons milk

Preheat oven to 350 degrees. Mix sugar, pumpkin, shortening, and orange juice; mix in remaining ingredients. Bake for 8 to 10 minutes.

For glaze, melt butter in saucepan until golden brown. Stir in sugar and vanilla and add in milk slowly, stirring constantly.

For Glaze:

- 1/4 cup butter



FROM THE KITCHEN OF CATHY RENSHAW

My best friend loves this, and this represents happy times together.

PUMPKIN CRUNCH CAKE

- 1 box yellow cake mix
- 1 (15-ounce) can pumpkin
- 1 (12-ounce) can evaporated milk
- 3 eggs
- 1 1/2 cups sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 1/2 cups chopped pecans

- 1 cup butter, melted

Preheat oven to 350 degrees. Grease bottom of a 13-by-9-inch pan.

Mix pumpkin, milk, eggs, sugar, cinnamon and salt. Pour mixture into pan. Sprinkle dry cake mix evenly over top, then sprinkle with pecans. Drizzle butter over pecans.

Bake for 50 to 55 minutes.

FROM THE KITCHEN OF KIMBERLY ARMS

It has the flavors that remind me of Christmas: chocolate, peppermint and LOVE!

CHOCOLATE COOKIES WITH PEPPERMINT PATTIES

- 1 box chocolate cake mix
- 1/2 cup oil
- 1 tablespoon water
- 2 eggs
- Powdered sugar
- Miniature peppermint patties

Mix first four ingredients together, and roll into 1-inch balls. Roll in powdered sugar, place on greased cookie sheet 2 inches apart, and bake at 375 for 8 to 10 minutes, or until edges are set. Remove from oven, immediately. Press peppermint patty in center. Let cool.



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FROM THE KITCHEN OF TINA SAMS

The kids in our small family are vegetarians, so last year we decided that we would let them choose the menu. One of the kids chose this soup from a bunch of recipes my sister had. It turned out so well that it has been a real staple in our homes ever since.

SPICY TOMATO LENTIL BEAN SOUP

- 1 large diced onion
- 1 or 2 large garlic cloves, minced
- 3 nice big sweet red bell peppers, seeded and diced
- 2 large cans diced tomatoes
- 1 large (48-ounce) carton chicken or vegetable broth
- 3 cups lentils, precooked (I simmer them in water while cutting up onions and peppers ... maybe a little longer.)
- 2 large cans of beans, well rinsed (kidney, romano, garbanzo, whatever you like)
- 1 bunch kale (or collards)
- 2 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- 2 bay leaves

- 1 to 3 teaspoons cayenne
- Parmesan cheese for garnish/flavoring

(I have taken to adding a teaspoon of turmeric, a teaspoon of curry and other fresh herbs, depending on availability. I also have cut down on the beans for the benefit of those around me.)

Heat olive oil in large soup pot. Add diced onions; cook 2 minutes to soften but not brown. Add garlic and stir, cooking another minute. Add red peppers and cook 5 minutes, stirring often. Add tomatoes and juice. Cook and stir. Add in broth and bay leaves. Add cayenne, stir. Add lentils and beans, stir well.

Add in the balsamic vinegar. Chop the well rinsed kale into bite-sized pieces and add that to the pot and stir. The mixture should be at nearly a boil, so lower the heat and simmer for about 20 minutes.

Remove bay leaves. Use stick blender or regular blender to puree about 1/3 of the soup.



FROM THE KITCHEN OF BOBBIE RIDLEY

My Grandma made pecan pie every Thanksgiving and Christmas. When I make her recipe I feel that she is still with us during these holidays. Grandma loved her desserts. Her words of wisdom: "Always eat dessert first."

DOT'S PECAN PIE

- 1 cup King Syrup
- 1 cup sugar
- 2 eggs beaten
- 1/4 teaspoon salt
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 cup chopped pecans
- 1 unbaked 9-inch pie crust

Mix all ingredients together in bowl. Pour into unbaked pie crust. Bake at 425 for 15 minutes. Reduce heat to 250 degrees and bake an additional 25 to 35 minutes.

Serve with ice cream or whipped topping.

FROM THE KITCHEN OF CYNTHIA DELL

This is a super easy recipe that pairs well with any entree, especially turkey and chicken. My daughter, Deanna, has adopted this recipe as her own contribution to the annual Thanksgiving and Christmas dinners!

CORN CASSEROLE

- 1 can creamed corn
- 1 can whole kernel corn, drained
- 1 cup sour cream
- 1 stick butter, melted
- 2 eggs, whisked together
- 1 box Jiffy cornbread mix

Preheat oven to 350 degrees. Mix all ingredients together. Bake in a 2-quart greased casserole dish with a lid for 55 minutes. Take lid off and bake 5 minutes more to brown the top.

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LOIS FACKLER

FROM THE KITCHEN OF LOIS FACKLER

This is a low-fat, no-cholesterol, low-sodium cookie — a must-make for the holiday season. I've been making this for years, and it is the No. 1 recipe people ask me to make for the holidays.

OAT-RAISIN APPLESAUCE COOKIES

- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 cup margarine, softened
- 2 cups firmly packed brown sugar
- 2 egg whites
- 1 cup unsweetened applesauce
- 1 teaspoon vanilla
- 3 cups raw oatmeal
- 1/2 cup raisins

Preheat oven to 350 degrees.

Stir together flour, salt, baking soda and cinnamon. In large bowl, beat together margarine and brown sugar until combined. Add egg whites, applesauce and va-

nilla. Beat well. Add flour and mix thoroughly. Stir in oatmeal and raisins.

Drop by tablespoon on greased baking sheet. Bake for 13 minutes. Cool 2 minutes on cookie sheet. Remove and cool on wire rack. Store in air tight container.

Makes 4 dozen.

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FROM THE KITCHEN OF KIM RETALLACK

PEPPERNUTS

- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 1 cup buttermilk or sour milk
- 1 1/2 teaspoons baking soda
- 1 teaspoon cream of tartar
- 5 cups flour

Preheat oven to 375 degrees. Cream shortening and sugar with electric mixer. Add eggs and beat well. Add milk, baking soda and cream of tartar, beating well. Add flour a little at a time. Drop batter by teaspoon onto greased baking sheets. Bake 10 to 12 minutes

FROM THE KITCHEN OF RUTH TERRILL

CHINESE FRIED WALNUTS

- 6 cups water
- 4 cups walnuts
- 1/2 cup sugar
- Salad oil
- Salt

In 4-quart pan, heat water to a boil, add walnuts and heat to boiling. Cook about 1 minute.

Rinse walnuts under hot water and drain in colander. Wash saucepan and dry well.

In large bowl with rubber spatula, gently stir warm walnuts with

sugar until sugar is dissolved.

Meanwhile, in same pan, heat oil to 350 degrees. Add half the nuts to oil at a time and fry 5 minutes or until golden brown. Place in sieve over bowl, sprinkle lightly with salt and stir.

Cool completely and store tightly covered.

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