2012 Holiday Recipes
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Pineapple Cheeseball

• 2 (8 ounce) packages cream cheese
• 1 (8 ounce) can crushed pineapple, drained
• 2 cups chopped pecans
• ¼ cup chopped green peppers
• 1 teaspoon minced onion
• 1 teaspoon seasoning salt
• Few drops of Tobasco sauce

Mix together cream cheese, pineapple, green peppers, onion, salt and Tobasco sauce.

Chill and form into one (1) large ball or two (2) small balls and roll into pecans. Chill and serve with butter crackers.
Yummy Pretzels

- Mini pretzels
- Bag of Rollo candies
- Pecan halves

Instructions
1. Pre-heat oven to 250°
2. Place the pretzels on a cookie sheet
3. Place a Rollo in the center of each pretzel
4. Place in the oven for about 5 minutes, just long enough for the Rollo's to soften.
5. Remove from the oven and top with pecan halves.
Tuna Ball

- 1 (8 ounce) cream cheese
- 1 can tuna drained
- 1 T. chopped onion
- 1 T. Worcestershire Sauce
- \(\frac{1}{2}\) cup nuts

Mix all together and shape into ball. Sprinkle with parsley flakes.
Nuts & Bolts

• 6 ounces pretzels
• 1 lb. or more peanuts and/or pecans
• 1 box rice Chex
• 1 box of corn Chex
• 1 box of wheat Chex
• 1 box of cheerios
  ❖ (Cheese snack crackers can be substituted for the cheerios)
• 1 ½ cup oleo, melted
• ¼ cup Worcestershire sauce
• 1 tablespoon garlic salt
• 1 tablespoon celery salt
• 1 tablespoon onion salt

Pour the melted oleo sauce over the cereal, nuts, and pretzel mixture. Bake at 225° for 1 hour uncovered, stirring every 15 minutes.
Sweet and Sour Cocktail Franks

Ingredients:
• 1 cup chili sauce
• 1 cup grape jelly
• 3 tablespoons lemon juice
• 1 tablespoon prepared mustard
• 2 pounds cocktail franks
• 40 ounces pineapple chunks, drained

Directions:
1. Combine first four ingredients in crockpot; mix well to break up jelly chunks. Cover and cook on HIGH 15-20 minutes to soften jelly and blend sauce ingredients.

1. Cut hot dogs in bite-size pieces and add pineapple. Cover and cook on HIGH for 2 hours; or LOW for 4 hours. Set control to LOW to maintain temperature while serving.
Corn Salad

- 2 (12 oz.) cans Shoe-peg Corn drained
- 2 Unpeeled tomatoes cut into small pieces
- ½ Medium red onion chopped
- ½ Cup sour cream
- 4 Tbsp. Mayo
- 2 Tbsp. White Vinegar
- ½ tsp. black pepper
- 2 tsp. salt

Mix all veggies & set aside. Combine remaining ingredients & mix well. Pour over veggie mixture. Mix & cool. Refrigerate several hours or overnight.
Grape Salad (No Sugar Added)

- ½ cup Splenda
- 1 cup lite sour cream
- 1 (8 oz.) lite cream cheese, softened
- Red & green grapes whole. Use enough grapes to be sure they are covered with mixture.

**Topping:**

- 1 cup chopped pecans
- 1 cup brown sugar Splenda

Mix nuts & brown sugar. Sprinkle on top of salad. Refrigerate.
Sweet Potato Casserole with Nut Topping

- 2 eggs
- 3 ¼ cups mashed cooked sweet potatoes
- ¼ cup butter or margarine, melted
- 1 cup sugar
- 1 teaspoon vanilla extract
- ¼ cup milk

**Topping:**

- 1 cup light brown sugar
- ½ cup all-purpose flour
- 1/3 cup butter or margarine, softened
- 1 cup chopped pecans or other nuts

Preheat the oven to 350 degrees. In a large bowl, beat slightly. Add the sweet potatoes, butter, sugar, vanilla. Blend well. Pour into a lightly buttered 3-quet casserole baking dish. In a separate bowl, combine the topping (below) and sprinkle on top of the casserole. Bake for 40 minutes. **Makes 6 to 8 servings.**

*Note: This was once prepared with the topping ingredients minus the butter and nuts, being added to the potato recipe. We mixed it well and still did the topping. It was really great.*
Kiss My Grits Chili

• 1 ½ - 2 lbs. very lean ground
• 1 large onion, chopped
• 1 large green pepper, chopped
• 4 large garlic cloves, minced
• 2-3 large cans of diced tomatoes
• 2-3 tablespoons chopped jalapenos (from a jar), optional
• 2 tablespoons salt
• 1 teaspoon black pepper
• 3 tablespoons chili powder
• 1 ½ tablespoons sugar or to taster
• 2 teaspoons ground cumin
• 2 teaspoons ground coriander
• 2-3 tablespoons olive oil

In a large hot cooker, pour olive oil then add crumbled ground beef. Add the rest of the ingredients. Cook over medium-high heat until the beef has browned. Reduce the heat to simmering. Let it cook on low on top of the stove for 4-5 hours. Stir and taste frequently to adjust flavors to your liking.

*About an hour before serving chili, begin making grits.

Grits Parmesan

1 – 1 ½ cups quick cooking grits 1 small sweet onion, chopped
1 ½ teaspoon salt 2-4 stalks of celery, chopped
3-4 cups water 2 cloves garlic, minced
¼ stick butter 2 large eggs
½ can cream of celery soup 1 ½ - 2 cups Parmesan/oregano, grated

Prepare grits according to package directions. Stir grits continuously to keep from creating lumps. When grits are cooked thoroughly, add butter, soup, onion, celery, garlic. Stir well. Temper eggs with 2-3 tablespoons of hot mixture before adding to the rest of grits. Stir in parmesan cheese. Pour into a greased casserole dish. Bake at 350 degrees for 25 – 30 minutes. Serves 6. Note: When the grits have finished baking, a serving spoonful can be added to the individual serving bowl of chili. Kiss those grits with chili!
Green Bean Bundles

- 2 (16 oz.) cans whole green beans
- Bacon
- ¾ stick butter
- ½ c. brown sugar
- Garlic powder, salt & pepper to taste

Cut bacon slices in half. Wrap around bunch of green beans and secure with a toothpick. Make glaze from butter, brown sugar, garlic powder, salt and pepper. Place bean bundles in oven proof dish. Pour glaze over beans. Bake at 375° for 45 minutes.
Holiday Ham

- 1 (10 pound) fully-cooked, bone-in ham
- 4 cups boiling water, or as needed
- 1 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons dry mustard powder
- 1/4 cup honey
- 1 teaspoon fresh lemon juice, or as needed
- 1 (20 ounce) can pineapple chunks, drained
- 1 (10 ounce) jar maraschino cherries, drained
- toothpicks

1. Preheat oven to 400 degrees F (200 degrees C). Place ham on a rack set in a roasting pan, and carefully pour about 1/2 inch of boiling water into the pan beneath the ham.

2. Bake the ham in the preheated oven for 2 hours, or until a meat thermometer inserted into the thickest part of the meat (do not touch the bone) reads at least 140 degrees F (60 degrees C.)

3. Reduce oven heat to 350 degrees F (175 degrees C.) In a bowl, mix together the brown sugar, flour, dry mustard, honey, and lemon juice as needed to make a thick, smooth paste. Brush the ham generously with glaze. Skewer 1 pineapple chunk and 1 maraschino cherry per toothpick, and insert the decorated picks all over the ham.

4. Return the ham to the oven, and roast for 15 minutes. Baste the ham, fruit and all, with glaze and juices that have collected in the bottom of the pan, return to the oven, and roast for an additional 15 minutes. Let the ham rest for at least 10 minutes before slicing.
Stuffed Pork Loin

- 1 cup chicken flavored dry stuffing mix
- 1/2 cup water
- 1 (3 pound) boneless pork loin roast
- 1 cup chopped apple
- 1/3 cup dried cranberries
- 1/3 cup chopped toasted pecans
- 1/4 cup finely chopped onion
- salt and black pepper to taste

1. Preheat an oven to 325 degrees F (165 degrees C). Combine the stuffing mix and water in a mixing bowl; set aside. Grease a roasting pan with cooking spray.

2. Trim the fat and connective tissue from the pork loin. Cut from one side through the middle horizontally to within 1/2-inch of the other side. Open the two sides and spread them out like an open book. Place the pork loin between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the pork with the smooth side of a meat mallet to a thickness of 1/2-inch.

3. Stir the apple, cranberries, pecans, and onion into the stuffing mix. Season the pork loin with salt and pepper to taste, then spread the stuffing mix onto the cut side of the loin. Roll the pork into a firm cylinder, and secure with cooking twine. Place into the prepared roasting pan.

4. Bake in the preheated oven until the pork is no longer pink in the center.
Hearty Turkey Casserole

- 2 C. uncooked elbow macaroni
- 2 C. cooked turkey breast cubed
- 2 C. milk
- 1 (103/4 oz.) can cream of mushroom soup
- 1 (103/4 oz.) can cream of celery soup
- 1 (8 oz.) can sliced water chestnuts
- 1/2 lb. Velveeta cubed
- 3 hard boiled eggs chopped
- 1 jar diced pimentos drained
- 1 tsp. grated onions

1. Cook macaroni and place in a large bowl. Combine remaining ingredients and mix well.

2. Place in a 9x13” baking dish and bake 35-40 minutes or until bubbly.

3. Bake at 350 degrees.
Hamburger Casserole

- 1 lb. ground beef
- 1 can mixed vegetables
- 1 can cream of chicken soup
- Salt and pepper
- Cheese

1. Brown ground beef, drain.
2. Mixed all ingredients in bowl. Salt and pepper to taste.
3. Pour into casserole dish.
4. Bake at 400° until hot throughout and cheese is melted.
Crock Pot Chicken and Dressing

• 1 hen or large fryer

In a 6 qt. Dutch oven cover with water, salt to taste. Bring to boil and cook slowly until chicken is tender. Remove chicken from broth, let cool. Remove all skin and bone. Pull mix strips. Reserve broth for dressing.

Dressing:

• 1 large skillet of cornbread (equal of 8 cups crumbled)
• 2 Tbsp. sage
• 2 stalks celery, chopped
• 1 medium Onion, chopped
• 1 stick oleo, melted
• 1 can cream of chicken soup
• 3 or 4 cups broth

Mix all together. Stir in 2 hard boiled eggs chopped. In a 6 qt. crockpot, layer:
• ½ can cream of chicken soup
• ½ dressing
• ½ chicken

Then:
• ½ dressing
• ½ chicken
• ½ soup

Cover and cook 3 hours on low.
Delectable Maple Nut Chocolates

• 1 (14 oz.) can sweetened condensed milk
• ½ cup butter, cubed
• 7 ½ cups confectioners sugar
• 2 cups chopped walnuts
• 2 tsp. maple flavoring
• 1 tsp. vanilla extract

Coating:
• 26 oz. white almond bark or
• 4 cups (24 oz.) semisweet chocolate chips
• 2 oz. bittersweet chocolate, chopped
• 2 tsp. shortening

In a small saucepan, combine milk and butter. Cook and stir over low heat until butter is melted. Place the confectioners’ sugar in a large bowl; add milk mixture and beat until smooth. Stir in the walnuts, maple flavoring and vanilla. Roll into ¾ inch balls; place on waxed paper-lined baking sheets. Refrigerate until firm, about 1 hour.

In a microwave, melt the chips, bittersweet chocolate and shortening; stir until smooth. Dip balls into chocolate; allow excess to drip off. Place on waxed paper; let stand until set. Store in an airtight container. **Note:** Shape and freeze the balls of maple candy for up to 2 months if desired. Thaw candy before dipping into melted chocolate mixture. **Makes 13 dozen.**

*If almond bark is used melt and stir until smooth then proceed as recipe directs.*
Fresh Apple Cake

- 2 ½ cups cake flour
- 2 cups sugar
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 ½ cups Wesson oil
- 2 large eggs
- 1 teaspoon vanilla
- 1 cup chopped nuts
- 3 cups chopped raw apples

Mix oil, sugar, eggs, well with vanilla. Sift flour, salt, soda, and cinnamon gradually add to egg mixture. Stir in nuts and apples. Pour into greased 9x13 pan or sprayed Bundt pan. Bake at 350 degrees approximately 1 hour (or test with toothpick). Very moist - remove carefully. Frosting optional:
Raspberry Cheesecake Bars

- 1 cup all-purpose flour
- 1 cup finely chopped pecans
- 1/3 cup packed brown sugar
- 1/4 teaspoon ground sugar
- 1/4 teaspoon salt
- 1/3 cup cold butter
- 1 jar (12 oz.) seedless raspberry jam, divided
- 2 pkgs. (8 oz. each) cream cheese, softened
- 1/4 cup sugar
- 1/2 teaspoon grated lemon peel
- 1/2 teaspoon vanilla extract
- 3 eggs, lightly beaten

Topping:

- 1 1/2 cups (12 oz.) sour cream
- 3 tablespoons sugar
- 1 teaspoon vanilla extract

In a small bowl, combine the flour, pecans, brown sugar, cinnamon and salt. Cut in butter until crumbly. Press into the bottom of a greased 13-in.x9-in. baking dish. Bake at 350 for 10 – 12 minutes or until lightly browned. Cool on a wire rack for 5 minutes.

Set aside 3 tablespoons jam; spread remaining jam over crust. In a large bowl, beat cream cheese and sugar until smooth. Beat in lemon peel and vanilla. Add eggs; beat on low speed just until combined. Spoon over jam; spread evenly. Bake for 20 – 25 minutes or until filling is almost set.

In another bowl, combine the sour cream, sugar and vanilla; spread over cheesecake. Warm remaining jam and swirl over top. Bake 5-7 minutes longer or just until set. Cool on a wire rack for 1 hour. Refrigerate for at least 2 hours. Cut into bars. **Makes: 2 dozen.**
Jingle Bell Pizza

Red and green candies mingle with marshmallows and fudge in this yummy cookie pizza that is dressed to impress for the holidays!

Ingredients:
• 1 roll (16.5 oz.) Pillsbury refrigerated chocolate chip cookies
• 1 ½ cups miniature marshmallows
• ½ cup red and green candy-coated chocolate candies
• ½ cup hot fudge topping, heated, if desired

Directions:
Heat oven to 350 degrees. Grease 12-inch pizza pan with shortening, or spray with cooking spray. In pan, break up cookie dough into pieces and press out dough evenly in bottom of pan to form crust. Bake 12 to 17 minutes or until light golden brown.

Sprinkle marshmallows and candies evenly over crust. Bake 2 to 3 minutes longer or until marshmallows are puffed. Drizzle hot fudge topping over top. Cool completely, about 1 hour. Cut into wedges to serve. Yields: 16 servings.
Amish Sugar Cookies

Ingredients:
• 1 cup sugar
• 1 cup powdered sugar
• 1 cup margarine
• 1 cup oil
• 2 eggs
• 4 ½ cup flour
• 1 teaspoon baking soda
• 1 teaspoon cream of tartar
• 1 teaspoon vanilla

Mix ingredients in the order listed. With a small spoon, spoon onto cookie sheet. Press with a glass dipper into granulated sugar. Bake at 350 degrees for about 10 minutes or until lightly brown on the edges. Remove from pan immediately and let cool on countertop.
Punch

Ingredients:
• 1 (6 oz.) box Jell-O (any flavor)
• 3 cups boiling water
• 2 cups sugar
• 4 cups water
• 1 cup lemon juice
• 46 ounce can of pineapple juice
• 2 liters Sprite or 7 Up

Mix Jell-O and boiling water. Mix sugar and 4 cups water and bring to boil. Stir until sugar dissolves. Mix sugar mixture and Jell-O mixture add lemon juice, pineapple juice. Freeze. When ready to serve thaw and add Sprite or 7Up.

Makes 2 gallons.
The Lauderdale County FCE Clubs and UT Extension Office would like to wish you and your family blessings of warmth and good cheer this Holiday Season!