



Favorite Holiday Recipes





Wake-Up Casserole - Angie

8 frozen has brown patties
4 C shredded cheddar cheese
1 pound cubed, fully-cooked ham (2 C)
7 large eggs
1 C whole milk
½ t salt
½ t ground mustard

Place hash brown patties in a single layer in a greased 13x9" baking dish. Sprinkle with cheese and ham. In a large bowls, beat eggs, milk, salt and mustarnd. Pour over ham. Cover and bake at 350° for 1 hour. Uncover; bake 15 minutes longer or until edges are golden brown and a knife inserted in the center comes out clean.

Pudding Jello Salad - Kristie

1 3 oz. box orange Jello
1 small box cook and serve tapioca pudding
1 small box cook and serve vanilla pudding

Cook with 2 ½ C cold water. Chill; mix with one small container of Cool Whip. Chill. Serve.



Shrimp Dip Mix - Kristie

1 pint real mayonnaise
1 C of finely shredded cheese
1 can of tiny cocktail shrimp, drained
Onion & garlic powder to taste
Let sit in refrigerator overnight before serving.
Serve with your choice of crackers.

Rosemary Spiced Pecans - Lisa

4 C pecans
4 T butter
1 t salt
4 t chopped fresh rosemary
½ t cayenne pepper, more if you like spicy

Preheat oven to 300. Melt butter in cookie sheet with sides in oven. Add spices and stir. Add pecans, stir to coat. Bake 15-20 minutes, stirring twice. Cool on paper towels

Cheese Ball - Lisa

8 oz cream cheese
1 block of Cracker Barrell sharp cheddar cheese, grated (don't substitute)
1 t worcestershire sauce
2- T chopped onion
chopped fresh parsley

Mix all ingredients except for parsley. Shape into 1 or 2 balls. Roll in parsley. Chill and serve.



Ricotta-Stuffed Bacon-Wrapped Dates - Alisa

1 pound (about 12 to 13 slices) bacon, preferably thick-cut
25 Medjool dates (about 3/4 pound)
1/3 C ricotta cheese

Preheat oven to 450°. Cut the bacon in half lengthwise to make twice as many slices. Set aside. To remove the pits from the dates, cut the tips off each end of the dates and insert the flat end of the skewer until it pushes the pit out of the date. Repeat with remaining dates.

Place the ricotta in the bottom corner of a strong plastic bag and seal tightly. Use scissors to cut a small hole in the tip of 1 of the corners. Now use the bag like a piping bag to fill the dates with the cheese. Wrap the ricotta stuffed dates with a slice of bacon and secure with a toothpick through the belly of the date. Arrange all the prepared dates on a parchment-lined baking sheet, allowing at least a little space between each one for good browning. Roast for 15 to 20 minutes or until bacon is browned and crispy. Remove from the baking sheet and gently remove toothpicks. Serve immediately.

Pretzel Toffee Bark - Kristie

6 ounces (4 cups) pretzels. I prefer the twists
1 ½ C firmly packed brown sugar
1 ¼ C butter
1 (12 oz.) package semi-sweet chocolate chips
Optional: 2 ounces white chocolate baking bar, curled

Heat oven to 400°. Line 15 x 10 inch baking sheet with aluminum foil. Butter or spray foil with cooking spray.

Place pretzels in a single layer on pan. Combine brown sugar and butter in medium saucepan. Cook over medium heat until mixture comes to a full boil. Continue cooking 2 minutes. Pour mixture over pretzels. Bake 10 minutes. (Mixture may look foamy.) Remove from oven. Sprinkle evenly with chocolate chips. Return to oven 1 minute to soften chocolate chips. Remove from oven.

Gently spread chocolate over pretzels. Cool 30 minutes. Optional: sprinkle with white chocolate curls; cool completely. Break or cut into pieces.



Perfect Cheesecake - Alisa

For the crust:

1 3/4 cups of Graham cracker crumbs (from about 15 Graham crackers)
2 T sugar
Pinch salt
4 T plus 1 teaspoon unsalted butter (if using salted butter, omit the pinch of salt), melted

For the filling:

2 pounds cream cheese, room temperature
1 1/3 cup granulated sugar
Pinch of salt
2 t vanilla extract
4 large eggs
2/3 cup sour cream
2/3 cup heavy whipping cream

For the sour cream topping:

2 C sour cream
1/3 C powdered sugar
1 t vanilla extract

For the raspberry sauce:

12 ounces fresh raspberries
1/2 cup granulated sugar
1/2 cup water

Special equipment:

9-inch, 2 3/4-inch high springform pan
Heavy-duty, 18-inch wide aluminum foil
A large, high-sided roasting pan



PREPARE THE CRUST

1 Process graham crackers, mix with sugar, salt, butter: Pulse the graham crackers in a food processor or blender until finely ground. Put in a large bowl, and stir in the sugar and salt. Stir in the melted butter.

Preheat oven to 350°, with rack in lower third of oven.

2 Press the graham cracker crumbs into the bottom of the springform pan: Gently press down on the crumbs using your fingers, until the crumbs are a nice even layer at the bottom of the pan, with maybe just a slight rise along the inside edges of the pan.

3 Bake the crust: Place the pan on a baking sheet and bake at 350° for 10 minutes. Remove from the oven and let cool. While the crust is cooling, you can skip ahead and start on the filling. Wait until the crust has cooled to wrap the pan in foil in the next step.

4 Triple wrap pan in heavy duty foil: Prepare the springform pan so that no water leaks into it while cooking. Place a large 18-inch by 18-inch square of heavy duty aluminum foil on a flat surface. Place the springform pan in the middle of the foil. Gently fold up the sides of the foil around the pan. Make sure to do this gently so that you don't create any holes in the foil.

If there are any holes, water will get into the pan and ruin the crust.

Press the foil around the edges of the pan.

Place a second large square of foil underneath the pan, and repeat, gently folding up the sides of the foil around the pan and pressing the foil against the pan.

To be triply safe, repeat with a third layer of heavy duty foil. Gently crimp the top of the foil sheets around the top edge of the pan.



MAKE THE CHEESECAKE

1 Beat cream cheese, then sugar: Cut the cream cheese into chunks and place in the bowl of an electric mixer, with the paddle attachment. Mix on medium speed for 4 minutes until smooth, soft and creamy. Add the sugar, beat for 4 minutes more.

2 Add salt, vanilla, then eggs, then sour cream: Add the salt and vanilla, beating after each addition. Add the eggs, one at a time, beating for one minute after each addition. Add the sour cream, beat until incorporated.

3 Add the heavy cream, beat until incorporated. Remember to scrape down the sides of the mixer bowl, and scrape up any thicker bits of cream cheese that have stuck to the bottom of the mixer that paddle attachment has failed to incorporate.

4 Prepare pan and boiling water: Place the foil-wrapped springform pan in a large, high-sided roasting pan. Prepare 2 quarts of boiling water. Heat the oven to 325°F (160°C).

5 Pour filling into pan: Pour the cream cheese filling into the springform pan, over the graham cracker bottom layer. Smooth the top with a rubber spatula.

6 Place in oven: Place the roasting pan with the springform pan in it, in the oven, on the lower rack.

7 Carefully pour the hot water into the roasting pan (without touching the hot oven), to create a water bath for the cheesecake, pouring until the water reaches halfway up the side of the springform pan, about 1 1/4 inches. (Alternatively you can add the water before putting the pan in the oven, whichever is easier for you.)

8 Bake at 325°F (160°C) for 1 1/2 hours.

9 Turn off the heat of the oven. Crack open the oven door 1-inch, and let the cake cool in the oven, as the oven cools, for another hour. This gentle cooling will help prevent the cheesecake surface from cracking.

10 Chill 4 hours: Cover the top of the cheesecake with foil, so that it doesn't actually touch the cheesecake. Chill in the refrigerator for a minimum of 4 hours, or overnight.



FINISH AND SERVE THE CHEESECAKE

1 Prepare the sour cream topping: Place sour cream in a medium sized bowl, stir in the powdered sugar and vanilla, until smooth. Chill until you are ready to serve the cake.

Note that this recipe produces enough sour cream topping for a thick topping and some extra to spoon over individual pieces of cheesecake, if desired. If you would like a thinner layer of topping and no extra, reduce the sour cream topping ingredients in half.

2 Prepare the raspberry sauce: Place raspberries, sugar, and water in a small saucepan. Use a potato masher to mash the raspberries. Heat on medium, whisking, about 5 minutes, until the sauce begins to thicken. Remove from heat. Let cool.

3 Prepare the cheesecake to serve: Remove the cake from the refrigerator. Remove the foil from the sides of the pan, and place the cake on your cake serving dish. Run the side of a blunt knife between the edge of the cake and the pan.

Dorie recommends, and we've done with success, that you use a hair dryer to heat the sides of the pan to make it easier to remove. Open the springform latch and gently open the pan and lift up the sides. Spread the top with the sour cream mixture. Serve plain or drizzle individual slices with raspberry sauce.