



Holiday Cookbook

• 2022 •

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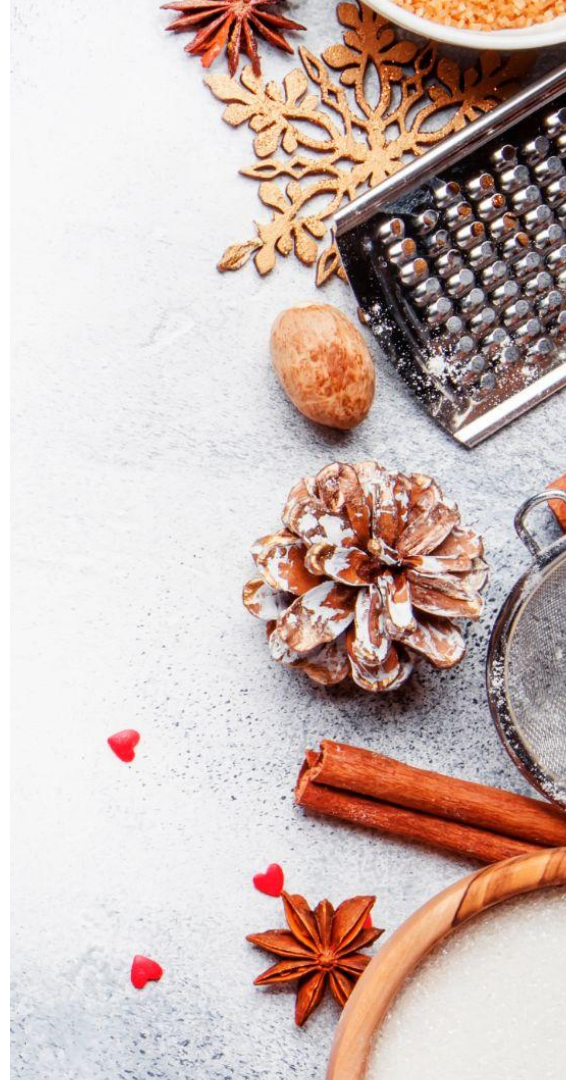


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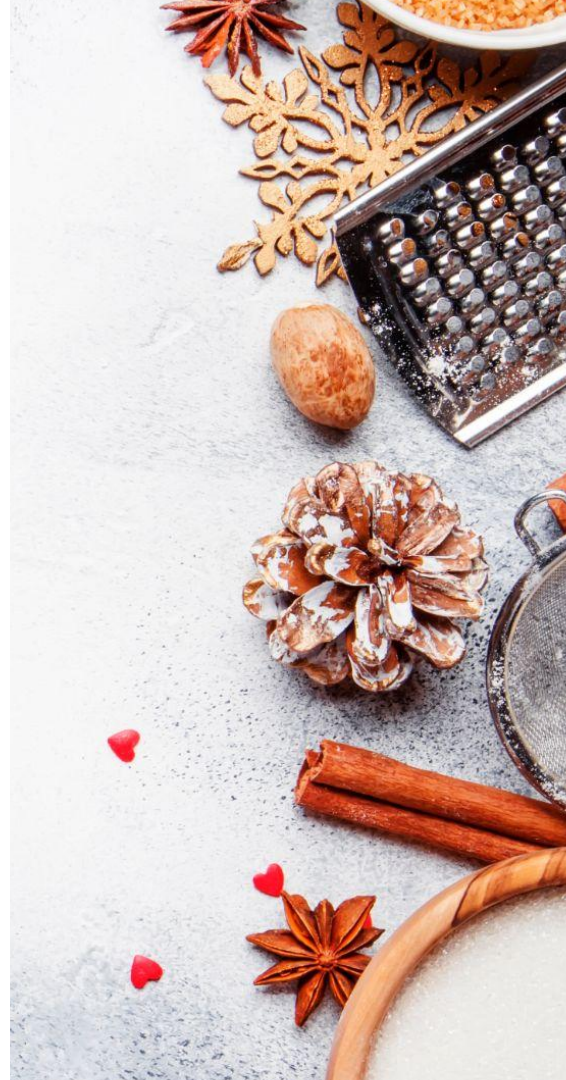
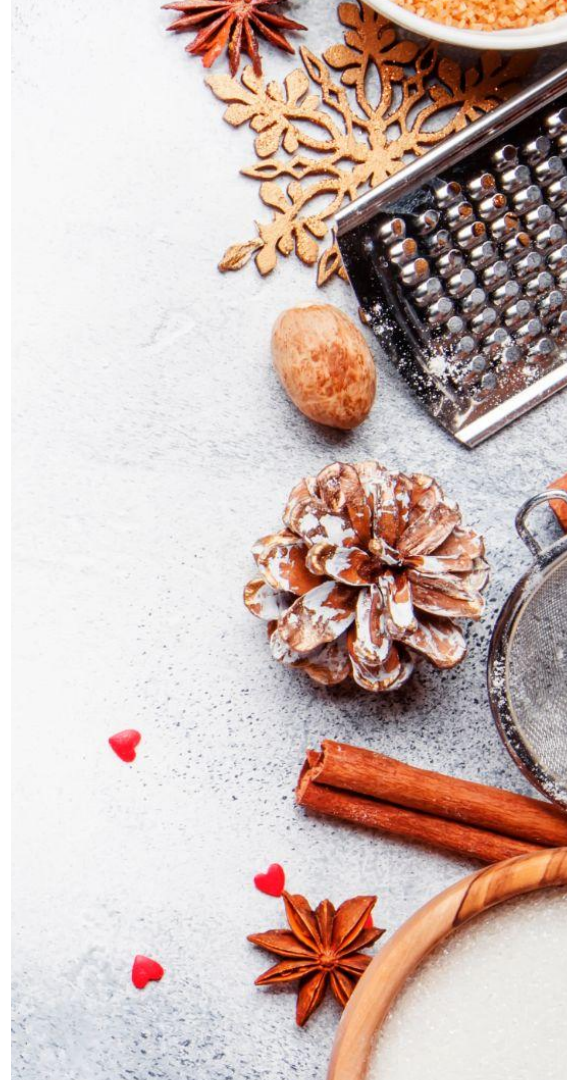


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A festive holiday dinner table is set with various dishes and decorations. In the foreground, a large, textured red candle sits on the left. To its right, a dark brown ceramic plate holds a folded burlap napkin tied with a sprig of rosemary, with two silver forks tucked inside. Behind this, a glass of red wine is partially filled. To the right, a glass of orange juice sits on a white plate decorated with pink and red flowers. In the background, a roasted bird is visible on a platter, surrounded by greenery and other festive decorations. The entire scene is set on a rustic wooden table.

Appetizers



Mama Debbie's **Bacon Wrapped Water Chestnuts**

My mom makes these every single Christmas Eve, and ONLY for Christmas. When I was little, we got by with one baking batch, but as the family grows and grows with grandkids and spouses, we have to make FOUR trays of this family favorite. My mom typically keeps the last one hidden and becomes the hero when she miraculously pulls it out at the end of the night.



Lindsay Eilerman

Mama Debbie's Bacon Wrapped Water Chestnuts

Ingredients

2 cans of water chestnuts

2 tablespoons of soy sauce

2 packs of bacon sliced in thirds

½ cup of dark brown sugar

1 tablespoon of
Worcestershire sauce

Fresh ground pepper

½ cup ketchup

Instructions

Toss water chestnuts in soy sauce and marinate for 30 minutes.

Wrap each water chestnut with a piece of bacon and keep in place with a toothpick.

Arrange in a baking dish and bake for 30 minutes at 400° F until the bacon is crispy.

Toss all remaining ingredients in a bowl to make the sauce.



PREP TIME
45 mins



COOK TIME
45 mins



COOK TEMP
400° F

Drain the fat from the baking dish, and add the sauce and bacon-wrapped chestnuts back to the baking dish. Swirl them around a bit, so they are all coated.

Bake for about 15 minutes until the sauce is more like a glaze.

Sprinkle with pepper and enjoy cautiously. These bad boys stay HOT for a long time and WILL burn your mouth, but don't wait too long, or they will be GONE.



“Award-Winning” **Buffalo Dip**

This is a modified version of what is on the back of a bottle of Frank's. I love cheese and hot sauce, as do most other people I know. This is something I always make when entertaining. It's a crowd-pleaser!



Lauren Dingus

"Award Winning" Buffalo Dip



PREP TIME

10 mins



COOK TIME

20 mins



COOK TEMP

350° F

Ingredients

1 package (8oz) cream cheese

½ cup ranch dressing

½ cup Frank's Red Hot
Original or Texas Pete's
Original Hot Sauce

2 cups shredded sharp
cheddar cheese

Optional: 2 chicken thighs
cooked or canned chicken

Instructions

Combine all ingredients in a baking dish big enough to fit everything without overflowing.

Bake at 350° F for 20 minutes or until all cheese is melted. Stir.

Serve with tortilla chips. If you would like more dip, double the recipe!



Spinach Dip **Christmas Tree**

This is a really cute and easy Christmas dish — it's so yummy!



Hali Carter

Spinach Dip Christmas Tree



PREP TIME
30 mins



COOK TIME
20-22 mins



COOK TEMP
400° F

Ingredients

2 puff pastry sheets

1 cup mozzarella cheese

10 oz frozen spinach

½ cup parmesan cheese

4 oz cream cheese

Salt to taste

5-7 artichoke hearts

Pepper to taste

1 clove garlic

Egg Wash:

1 jalapeno

1 egg

1 tablespoon water

Instructions

Preheat the oven to 400° F.

Line the baking sheet with parchment paper and grease it with oil (for example, olive oil).

Finely chop five artichoke hearts, one garlic clove, and one jalapeno. Then add them into a mixing bowl.

In the same bowl, add 10 oz frozen spinach (thawed and drained), 4 oz cream cheese, 1 cup of mozzarella cheese, ½ cup of parmesan cheese, salt, and pepper to taste. Mix well with a spoon.

Spinach Dip

Christmas Tree (continued)

Instructions

Next, place puff pastry onto a baking sheet lined with greased parchment paper. Cut the dough into a big triangle, and put two triangles aside. Evenly spread half the spinach dip mixture. Place the remaining two triangles on top of the spinach dip, pinching the middle to combine two puff pastry sheets into one big triangle.

Using a pizza cutter, cut strips on the sides of the Christmas tree, then twist them two times.

In a small bowl, whisk one egg with 1 tablespoon of water. Brush egg wash over pastry, then bake for 20–22 minutes or until golden color.

To make spinach dip roll up, place a second puff pastry sheet on a baking sheet lined with greased parchment paper.

Evenly spread the spinach dip mixture over the dough. Then roll it up and cut it into half-inch rolls.

Arrange spinach dip roll-ups on a baking sheet, brush egg wash over the top and bake for 20–22 minutes or until golden color. Garnish with finely chopped greens, like parsley, over the top (this step is 100% optional). Enjoy!



Smoked **Shotgun Shells**

My step-dad started making these for family functions in recent years and they're such a hit that even my kids request them. They're smokey bites of perfection!



Lauren Westwood

Recipe from Lauren's step-dad, inspired by Meat Church BBQ

Smoked Shotgun Shells



PREP TIME

60 minutes



COOK TIME

75 mins



COOK TEMP

300° F

Ingredients

2 boxes manicotti shells

2 packages, regular bacon

1 lb ground beef

1 lb sweet Italian sausage links
(5-6 sausages)

8 oz shredded cheese

Your favorite BBQ rub

1 cup sweet BBQ sauce

Optional ingredients:

4 roasted hatch chiles, diced
(sub jalapeño, etc)

Instructions

Remove the Italian sausage from the casings. Mix the Italian sausage, ground beef, and shredded cheese in a large mixing bowl. If you are adding the hatch chilies or other peppers, mix those in as well.

Stuff the manicotti tubes completely with the mixture.

Wrap each shell in one piece of bacon covering the shell as much as possible.

Season all sides of the shells with rub.

Place the shells on a grate then on a sheet pan and rest in the refrigerator for at least 4 hours or up to overnight.

Anything less will result in a tough and chewy bite after these are cooked.

Prepare your grill or smoker at a temperature of 300° F.

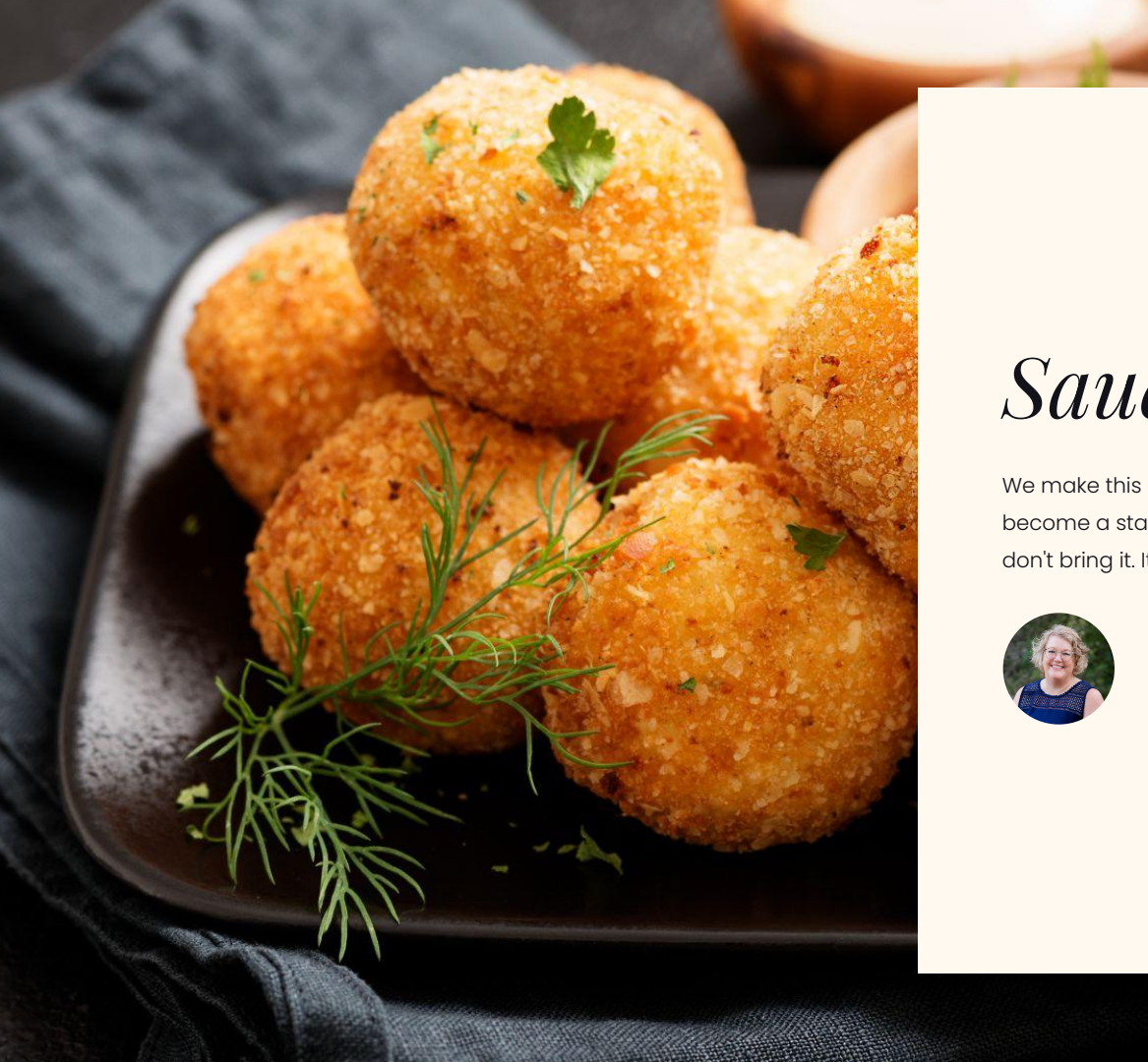
Place the shotgun shells on a baking rack and place them into the smoker.

Smoke for 1 hour. At this point the ground meat will be above 165° F internal temp and the shell will be tender.

After 1 hour, brush on the BBQ sauce.

Return to the smoker and allow the sauce to tack up for 10 - 15 minutes.

Serve warm.



Sauerkraut **Balls**

We make this every holiday season for my friend's Christmas party. It's become a staple people have come to expect, and they're sad if we don't bring it. It's also a Northeast Ohio specialty.



Megan Combs

Sauerkraut Balls



PREP TIME

75 mins



COOK TIME

10 mins



COOK TEMP

375° F

Ingredients

1 lb ground sausage
(you choose flavor, I like hot,
sage, and/or Italian)

¼ cup chopped onions

14 oz sauerkraut, drained
and chopped

2 tablespoons Italian
breadcrumbs, plus more
for breading

½ teaspoon yellow mustard
(brown mustard works too)

¼ teaspoon garlic salt

Pinch of black pepper

4 oz plain cream cheese
(or onion chive), softened

2 tablespoons dried parsley

½ cup flour

1 large egg, beaten

¼ cup milk

Vegetable oil for frying
(you can also bake these)

Instructions

Cook sausage and onion in a skillet until brown. Drain fat and allow it to cool slightly.

Add sausage and onions to a large bowl with sauerkraut, 2 tablespoons breadcrumbs, mustard, garlic salt, pepper, cream cheese, and parsley.

Mix with hands, roll into balls on a baking sheet, cover and freeze for one hour.

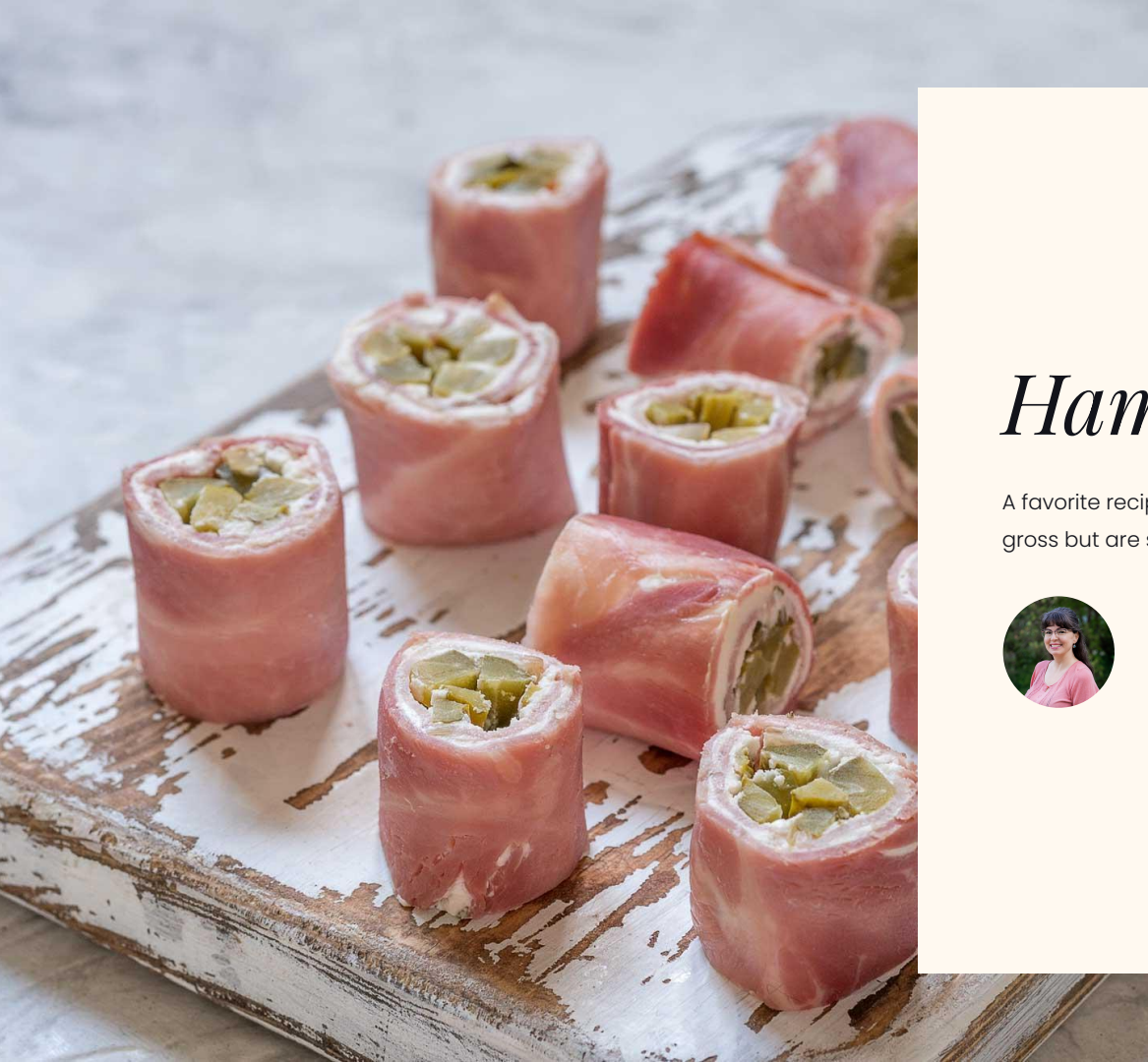
They should be bite-size.

Create an assembly line: Put flour on a plate, beaten egg and milk in a bowl, and breadcrumbs on a plate in a line.

If frying, heat the deep fryer to 375° F. Set Oven at 375°-400° F.

Roll your balls in flour, dip in egg, then roll in breadcrumbs.

Fry until golden brown — between two to three minutes. If baking, start with 10 minutes and go from there. Serve as is or add a honey mustard sauce.



Ham **Roll Ups**

A favorite recipe of mine for a quick appetizer. They look and sound gross but are so yummy!



Cassi MacUmbler

Ham Roll Ups

Ingredients

Deli ham

Cream cheese

Whole dill pickles

Instructions

Evenly spread cream cheese onto each ham slice.

Place dill pickle at the end of each slice and roll up.

Using a sharp knife, cut each roll crosswise into half inch to one inch pieces.



PREP TIME

20 mins



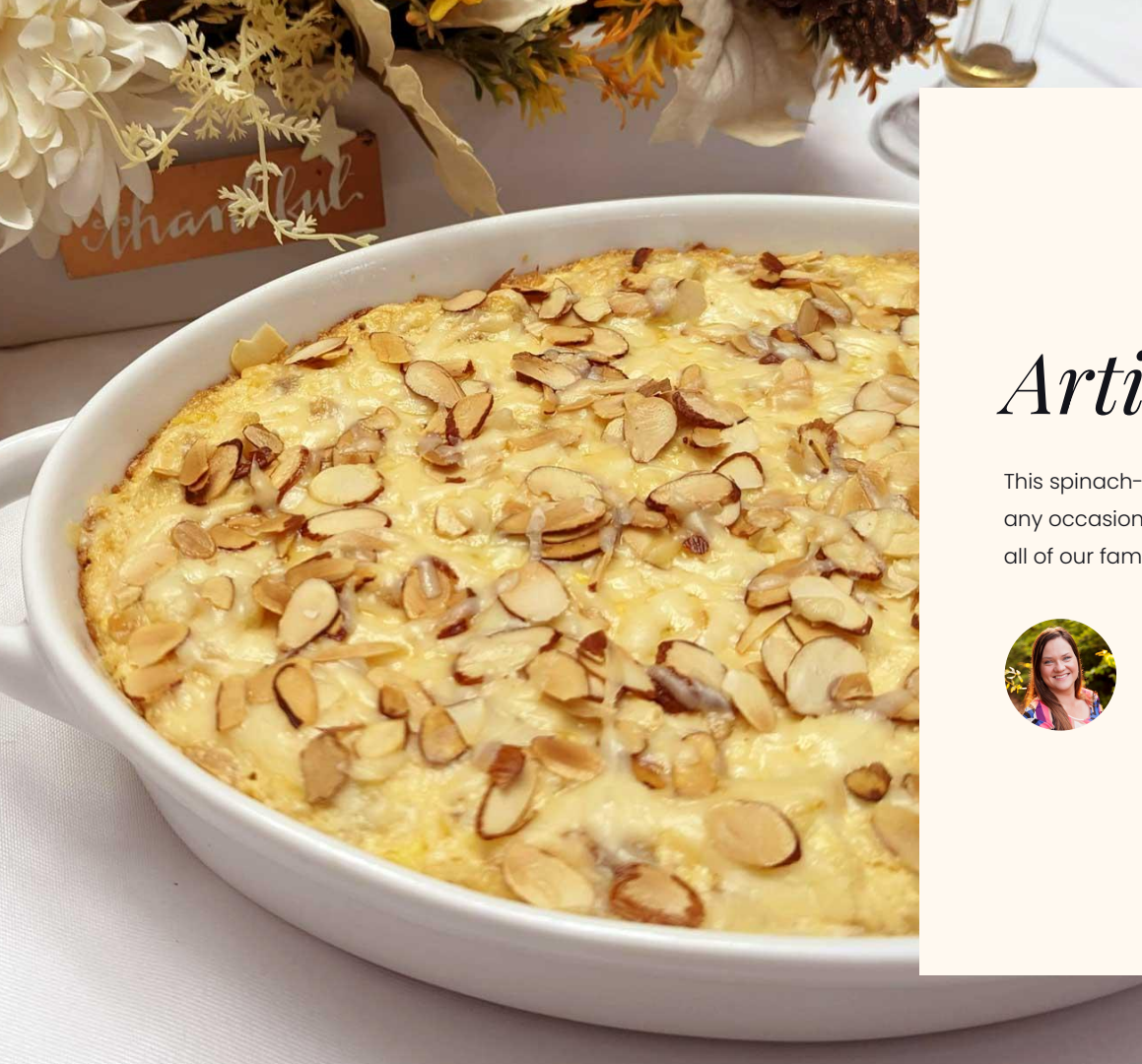
COOK TIME

—



COOK TEMP

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Artichoke **Dip**

This spinach-less artichoke dip is the perfect warm, gooey appetizer for any occasion, especially during the colder months. It's served at almost all of our family functions!



Lauren Westwood

Recipe from Lauren's mom

Artichoke Dip

Ingredients

2 14 oz cans of artichoke hearts,
chopped

2 8 oz bags of slivered almonds

10 oz shredded parmesan
cheese

2 8 oz packages of cream
cheese at room temp.

1 cup mayo

2-3 tablespoons
Worcestershire sauce

1 tablespoon Crystal Hot Sauce

Instructions

Preheat the oven to 350° F.

Chop the artichoke hearts into bite-sized pieces.

Mix mayo, Worcestershire sauce, and Crystal Hot Sauce.

Add the parmesan and cream cheese, mixing thoroughly.

Add the almonds and artichokes, mix, and pour into an unsprayed casserole dish.

Bake for 20-30 minutes until melted and hot throughout.

Dip with your cracker of choice (for example, Wheat Thins).



PREP TIME

10 mins



COOK TIME

20-30 mins



COOK TEMP

350° F

A close-up photograph of a roasted turkey on a wooden table. The turkey is golden-brown with some charred skin, garnished with a sprig of rosemary and a lemon half. It is surrounded by small, roasted potatoes and more lemon halves. In the background, there are plates, a glass of red wine, and other dishes, creating a festive dining atmosphere.

Main Dishes



Arroz Con Pollo **but make it fancy**

This was our Christmas meal on the night we decided to drop everything, move across the country, and build a life in Utah. It reminds me of winter, change, and big decisions. It also happens to be the most delicious meal I've ever had, yet I always forget how good it is until I have it again. Makes excellent leftovers.



Mitch Dumke

Arroz Con Pollo but make it fancy



PREP TIME
50 mins



COOK TIME
60 mins



COOK TEMP
—

Ingredients

1½ lbs chicken thighs	14½ oz can fire-roasted diced tomatoes
3 teaspoons salt	1½ cups chicken stock
1 teaspoon pepper	2 teaspoons oregano
1 teaspoon smoked paprika	2 teaspoons cumin
¼ teaspoons saffron	1 tablespoon chili powder
Olive oil	1 cup rinsed white/jasmine/basmati rice
¼ cup white wine	1½ cups peas
1 diced onion	¼ cup sliced green olives
1 diced red bell pepper	
4 chopped garlic cloves	1 lime

Instructions

Season chicken thighs with salt, pepper, and paprika.

Soak saffron threads in 2 tablespoons warm water.

Heat oil in pan and sauté onion, garlic, red bell pepper, and carrots for 2 to 5 minutes (add one at a time, in that order, with 1 minute in between).

In separate pan, lightly brown chicken thighs and put aside.

In sauté pan, stir in saffron with its water, chicken stock, white wine, and remaining seasonings. Stir in tomatoes and their juices, bring to simmer.

Sprinkle all rice over top, but do not stir in.

Place the browned chicken into the bed of rice, pushing it in lightly so the chicken is surrounded. Bring to a simmer, cover with lid.

Arroz Con Pollo

but make it fancy (continued)

Instructions

Keep covered and simmering gently for 30 to 45 minutes, until liquid is absorbed into rice.

Pull chicken apart with forks, stir in olives and peas, then plate. Squeeze lime over plates to taste.

Optional garnishes:

warm tortillas, queso fresco, avocado, parsley.

Special note:

You can use an instant pot for this recipe. Follow the same instructions, but use the sauté function on the instant pot instead of a pan on the stovetop. Instead of simmering for 30 to 45 minutes, cook on high pressure for 10 minutes, and naturally release for 10 minutes.



Pan-Seared **Duck Breast**

If you need a creative, inspiring dish sure to drop the jaw of that special someone in your life on date night, look no further than seared duck breast. The skin forms a cracker crispy crust on which to drizzle a delicious cherry port pan sauce. Pairs well with red wine.



Daniel Lynton

Recipe from Marc Murphy

Pan-Seared Duck Breast



PREP TIME
20 mins



COOK TIME
50 mins



COOK TEMP
350° F

Ingredients

2 duck breasts
(about 1 pound each)

¼ cup Armagnac or brandy

¼ cup dried cherries

2 tablespoons extra virgin
olive oil, divided

3 shallots, minced

Kosher salt

Freshly ground black pepper

1 cup ruby port

1 cup red wine

2 cups chicken stock
(homemade or store-bought)

1 cup store-bought demi-glace

2 cups raw, ½-inch-dice foie
gras (optional)

Instructions

Preheat the oven to 350°F; position the rack in the middle of the oven.

Score the skin of the duck breast, making sure you do not cut all the way through to the meat. Pat the duck dry with paper towels and let it come to room temperature while you prepare the glaze.

In a small bowl, combine the Armagnac and dried cherries and set aside to soak. In a medium pan, heat 1 tablespoon olive oil over medium heat until simmering. Add the shallots, season with a little salt and pepper, and cook, stirring, until soft, 2 to 3 minutes. Add the red port and wine and raise the heat to high. Cook until it has reduced by half, 5 to 6 minutes. Add the stock and cook until the liquid has reduced by half, 8 to 10 minutes.

Pan-Seared Duck Breast

Instructions

Meanwhile, in a large skillet, heat the remaining 1 tablespoon oil over low heat. Season the duck with salt and pepper. Place it in the pan, skin-side-down, and cook until the fat has rendered out and the skin is deep brown and crispy, 8 to 10 minutes. Flip the duck over so it is skin-side-up and transfer the pan to the oven. Roast until medium — rare, 8 to 10 minutes.

While the duck is baking, add the demi-glaze to the pan with the reduced wine mixture and season with salt and pepper to taste. Stir in the soaked cherries and any Armagnac left in the bowl, reduce the heat to medium, and cook slowly until the sauce has thickened and the cherries are soft, 7 to 9 minutes. Stir in the foie gras, if using, and cook for 2 minutes. Remove from the heat.

Transfer the duck to a carving board and let rest for 10 minutes before carving.

Halve the breasts on an angle, and serve half a breast per plate with the reserved glaze.



Chiles en Nogada

I fell in love with this dish while working at a fine dining Mexican restaurant. The dish includes the colors of the Mexican flag and is typically served around Independence Day. The walnut sauce is a bit of work but very much worth it. This is now commonly served for Christmas at the Putman house.



Megan Putman

Chiles en Nogada



PREP TIME
60 mins



COOK TIME
10 mins



COOK TEMP
—

Ingredients

6 large poblano chiles
about 6" long

Filling:

10 oz. cubed sirloin

10 oz. ground pork

Kosher salt

4 tablespoons olive oil or
canola oil

½ medium onion,
finely chopped

3 cloves garlic, peeled
and finely chopped

1 tablespoon butter

¾ teaspoon ground cinnamon

½ teaspoon freshly ground
black pepper

¼ teaspoon ground cloves

1 cup crushed, fire-roasted
tomatoes

½ cup golden raisins

2 tablespoons blanched
and slivered almonds,
roughly chopped

1 apple, peeled, cored, chopped

Nogada sauce:

1 ¼ cup Mexican cream – do not
use sour cream

½ cup shelled walnuts

½ teaspoon cinnamon

1 tablespoon brown sugar

Garnish:

2 small pomegranates or 1 large

1 small bunch of parsley

Chiles en Nogada

Instructions

The Night Before

Remove the walnut skins:

Remove the papery bitter skins from the walnut pieces. (This is the hard part.) Sometimes the skins easily rub off. If they don't, blanch them for 1 minute in boiling water first to loosen the skins. OR soak the walnuts overnight. Place the skinned walnuts in a bowl, cover them with milk to soak, and chill them overnight in the refrigerator.

If you blanch the walnuts, let them cool to the touch and carefully peel off as much of the bitter skins as you can. If you don't get the majority of the skins off, the sauce may be a bit bitter.

The Day Of

Char the chiles and remove chile skin. Remove chile seeds — make a slit, leave top of chile intact.

Make the Nogada sauce:

Drain the walnuts. Place the walnuts, the queso fresco, Mexican cream, sugar, and cinnamon into a blender and purée until completely smooth.

Make filling:

Working in batches if needed, brown meat and season with salt and pepper.

Sauté onion and add cinnamon, black pepper, cloves and garlic.

Add meat, onions, butter, and tomatoes, raisins, almonds and apples.

Assemble the chiles en Nogada:

Stuff the chiles with meat filling. Cover chiles with walnut sauce and sprinkle with pomegranate seeds and chopped fresh parsley or cilantro.



Sicilian Christmas **Pizza (Sfincione)**

This pizza became an instant Christmas tradition in my house since it was posted on Food Wishes in 2018. It's got a thick, crispy crust, an umami-packed sauce, and a toasted breadcrumb topping - it's a great, savory holiday treat! I usually serve it with a Caesar salad on the side.



Ian McNair

Recipe from Chef John

Sicilian Christmas **Pizza (Sfincione)**



PREP TIME
90 mins



COOK TIME
55 mins



COOK TEMP
400° F

Ingredients

For the Dough:

2 cups warm water
(100 to 110° F [40 to 45° C])

1 (.25 oz) package active
dry yeast

1 ½ teaspoon kosher salt

1 teaspoon white sugar

3 tablespoon olive oil

4 ¾ cups all-purpose flour,
or more as needed

For the Sauce:

2 tablespoons olive oil

2 large yellow onions, diced

Salt to taste

1 teaspoon red pepper flakes

1 teaspoon freshly ground
black pepper

1 tablespoon tomato paste

1 teaspoon dried oregano

¼ cup water

9 oil-packed anchovy filets
(from 1 tin), drained and 1
tablespoon oil reserved

1 ½ cups marinara sauce

For the Crumb Topping:

¾ cup fine plain dry
bread crumbs

1 cup grated Pecorino
Romano cheese

6 tablespoons olive oil, divided

For the Pizza:

3 oz shredded
mozzarella cheese

3 oz shredded aged
provolone cheese

Sicilian Christmas **Pizza (Sfincione)**

Instructions

Pour warm water into the bowl of a stand mixer fitted with the dough hook. Sprinkle yeast on top and let bloom. Add salt, sugar, olive oil, and flour. Knead, scraping down sides as necessary, until dough is very elastic and sticky, 6 to 7 minutes. Cover and let rise in a warm place until doubled in size, about 90 minutes.

Heat olive oil over medium heat. Add onions and salt. Sauté, stirring occasionally, until onions soften, sweeten, and turn translucent, 6 or 7 minutes. Add red pepper flakes, black pepper, tomato paste, oregano, and anchovies; mix until anchovies dissolve. Add marinara sauce, rinse out the container with water, and add the water. Stir and let simmer on medium-low heat until flavors come together, about 20 minutes.

Preheat the oven to 400° F (200° C).

Combine breadcrumbs and Pecorino Romano cheese in a bowl; toss together with a fork. Add the reserved anchovy oil and 2 tablespoons olive oil. Mix until bread crumbs are moist.

Generously coat a rimmed 13x18-inch sheet pan with up to 3 tablespoons olive oil. Oil your hands and turn dough out onto pan. Pull, stretch, and press it to the sides of the pan, pausing to let dough rest whenever it shrinks back too quickly.

Spoon sauce over the dough and spread up to about 1/2 inch from the edges. Add mozzarella and provolone cheeses. Sprinkle bread crumb mixture evenly on top; do not press down. Drizzle remaining olive oil on top.

Bake until the pizza is well browned and the bottom is cooked, about 35 minutes. Bake for as long as you can without the crumbs on top burning so that the crust cooks as much as possible.

Slide pizza onto a cooling rack to prevent the bottom from getting soggy. Transfer to a cutting board once cooled.



Tourtière (French Canadian Meat Pie)

This French Canadian holiday tradition is a favorite of my in-laws. At the first Thanksgiving I spent in Canada, my future mother-in-law insisted on making this to share it with me — even though it's really more of a Christmas or New Year's thing. It's loaded with warm spices and is perfect for the holidays — and I've brought this version from Food Wish back down for Christmas with my own family.



Ian McNair

Recipe from Chef John

Tourtière (French Canadian Meat Pie)



PREP TIME
90 mins



COOK TIME
30 mins



COOK TEMP
375° F

Ingredients

Crust:

3 cups all-purpose flour

1 teaspoon kosher salt

2 sticks unsalted butter,
sliced, frozen

7 tablespoons ice cold water

2 teaspoons distilled white
vinegar

Spice Blend:

2 teaspoons kosher salt

1 teaspoon freshly ground
black pepper

1 teaspoon dried thyme

½ teaspoon dried sage

½ teaspoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon freshly grated
nutmeg

¼ teaspoon ground allspice

1 pinch cayenne pepper

¼ teaspoon ground mustard

¼ teaspoon ground cloves

Filling:

1 large russet potato, peeled,
quartered

1 teaspoon kosher salt

1 tablespoon butter

1 large onion, finely chopped

1 pinch salt

1 pound ground pork

4 cloves garlic, crushed

½ cup finely diced celery

1 pound ground beef

1 cup potato cooking water,
plus more as needed

Egg Wash:

1 large egg

1 tablespoon water

Tourtière (French Canadian Meat Pie)

Instructions

Place flour, salt, and frozen butter slices into the bowl of a food processor. Pulse on and off until butter is about the size of peas, about 30 seconds. Stir vinegar into cold water; drizzle water/vinegar into the flour mixture. Pulse on and off until mixture is crumbly and holds together when you pinch a piece off — about 10 seconds. If dough isn't pressing together, drizzle in another teaspoon of water.

Transfer mixture to a work surface. Press it together until it becomes a lump of dough. Wrap in plastic wrap. Refrigerate until chilled, at least 1 hour.

Mix salt, pepper, thyme, sage, cinnamon, ginger, nutmeg, allspice, mustard, clove, and cayenne together in a small bowl.

Place potato quarters in a saucepan; cover with cold water. Add 1 teaspoon kosher salt. Bring to a boil over high heat; reduce heat. Simmer until cooked through, 10 to 15 minutes. Scoop out potatoes and transfer to a bowl; save cooking liquid. Mash potatoes with a potato masher.

Melt butter in a skillet over medium heat. Add chopped onion and a pinch of salt. Cook and stir until onions turn golden, 10 to 15 minutes.

Stir garlic, celery, and spice blend into the skillet with onions. Stir until onion mixture is evenly coated with the spices, about 30 seconds. Add ground beef and ground pork. Ladle about $\frac{3}{4}$ cup of the potato cooking liquid into the skillet.

Tourtière (French Canadian Meat Pie) (continued)

Instructions

Cook and stir until meat is browned and has a very fine, almost pastelike texture. Continue cooking, stirring occasionally, until meat is tender and most of the liquid has evaporated, about 45 minutes. Stir in mashed potatoes. Remove from heat and cool to room temperature.

Preheat oven to 375° F (190° C).

Divide chilled dough into 2 pieces, one just slightly larger than the other. Roll the larger piece out into a 12-inch circle on a lightly floured work surface. Place in a 9-inch deep dish pie plate. Roll top crust out into a circle about 11 inches in diameter. Cut small slits in the top crust to allow steam to escape.

Fill bottom crust with the meat mixture; smooth out the surface. Whisk egg and water together to make egg wash. Brush edges of the bottom crust with egg wash. Place top crust on the pie and press lightly around the edges to seal. Trim excess dough from the crust. Crimp the edges of the crust. Brush entire surface of the pie with egg wash.

Place in preheated oven. Bake until well browned, about 1 hour. Let cool to almost room temperature before serving.



Meatless Borscht **(Beet Soup)**

Borscht is a cold weather staple for the Kniahynyckyj family. Coupled with pierogies, it's become a favorite meal request for our kids Lily and Luka. My favorite time to have borscht is during our Ukrainian Christmas Eve dinner. Borscht is one of the 12 courses served. Christmas Eve is our main Christmas celebration, and I look forward to it every year. We have our family meal and then we open gifts and then go to Mass. It's always a great time.



Roman Kniahynyckyj

Recipe from Great Grandma Kniahynyckyj

Meatless Borscht (Beet Soup)



PREP TIME
15 mins



COOK TIME
60 mins



COOK TEMP
—

Ingredients

3 beets, size of an orange	½ envelope Lipton onion soup
¾ lb onion	1 cup tomato juice
½ stick butter	3 cloves of garlic
1 ½ lb shredded cabbage	Dill – chopped
1 carrot, diced	Flat parsley – chopped
¾ lb shredded potatoes	
4 cubes vegetable bouillon	

Instructions

Peel and wash beets. Put whole beets into pot, cover beets with water. Cook until beets are tender when pierced with fork. Take beets out of the water and let them cool — DON'T DRAIN. Shred the beets on a medium shredder. Put the shredded beets back into the water. Set aside.

Sauté onions and garlic in a separate pot until lightly browned. Add shredded cabbage to onions and garlic, cover with water. Simmer until slightly softened. Add potatoes, carrots, bouillon, onion soup, dill, and parsley with water up to about 4 inches from the top. Bring to a boil. Add beets and water from first pot, then add tomato juice, salt, and lemon juice or vinegar to desired tartness. Keep boiling the soup for an hour on low heat.



Spaghetti a la **Carbonara**

For a trip to Italy in your own kitchen, this carbonara is a crowd-pleaser for the entire household. It is actually a more American dish than you might realize, invented due to American soldiers in Italy requesting a bacon egg and cheese dish. It is so easy to make, and it puts a creative spin on a typical pasta dish.



Daniel Lynton

Recipe from Cooks Illustrated

Spaghetti a la Carbonara



PREP TIME

10 mins



COOK TIME

30 mins



COOK TEMP

200° F

Ingredients

¼ cup extra-virgin olive oil

½ pound bacon (6 to 8 slices),
slices halved lengthwise, then
cut crosswise into 1/4-inch
pieces

½ cup dry white wine

3 large eggs

¾ cup/2 oz Parmesan cheese,
finely grated

¼ cup Pecorino Romano,
finely grated

3 small garlic cloves, pressed
through garlic press or minced
to paste

1 pound spaghetti

Instructions

Adjust oven rack to lower-middle position, set large heatproof serving bowl on rack, and heat oven to 200°F. Bring 4 quarts water to rolling boil in large Dutch oven or stockpot.

While water is heating, heat oil in large skillet over medium heat until shimmering, but not smoking. Add bacon and cook, stirring occasionally, until lightly browned and crisp, about 8 minutes. Add wine and simmer until alcohol aroma has cooked out and wine is slightly reduced, 6 to 8 minutes. Remove from heat and cover to keep warm. Beat eggs, cheeses, and garlic together with fork in small bowl; set aside.

When water comes to boil, add pasta and 1 tablespoon table salt; stir to separate pasta. Cook until al dente; reserve ½ cup pasta cooking water and drain pasta for about 5 seconds, leaving pasta slightly wet. Transfer drained pasta to warm serving bowl; if pasta is dry, add some reserved cooking water (see below) and toss to moisten. Immediately pour egg mixture over hot pasta, sprinkle with 1 teaspoon sea salt flakes or ¾ teaspoon table salt; toss well to combine. Pour bacon mixture over pasta, season generously with black pepper, and toss well to combine. Serve immediately.

A warm, inviting dinner table scene. In the center, a white rectangular tray holds a roasted chicken, garnished with a sprig of rosemary, surrounded by roasted vegetables including corn on the cob, Brussels sprouts, and cherry tomatoes. A silver fork is tucked into the food. In the background, two lit white candles provide a soft glow. To the right, a large glass of beer sits on a textured placemat. A person's arm, wearing a grey sweater and a red string, is visible on the left, holding a silver serving utensil. Another person's arm with a metal watch is at the bottom left. The table is set with a white cloth and a glass of water is partially visible on the right.

Side Dishes



Potato Brie Soup **with Crunchy Kale and Porcini Oil**

My wife and I discovered this delicious soup during our first Christmas alone during COVID. We have always been fans of Half Baked Harvest but had yet to make this hearty cold-weather soup. It's been a holiday tradition since. It pairs really well with "Half Baked Harvest's Crunchy Roasted Broccoli w/ Toasted Bread Crumbs." Enjoy!



Kyle Spinuzzi

Recipe from Half Baked Harvest

Potato Brie Soup with Crunchy Kale and Porcini Oil



PREP TIME
15 mins



COOK TIME
50 mins



COOK TEMP
350° F

Ingredients

Soup:

1 bunch curly kale, stemmed and coarsely torn

2 tablespoons olive oil

2 tablespoons grated parmesan cheese

¼ teaspoon salt, plus more as needed

¼ teaspoon ground pepper, plus more as needed

4 tables unsalted butter

6 garlic cloves

2 cups low-sodium vegetable broth

6 Yukon Gold potatoes, peeled and diced

2 tablespoons chopped fresh thyme

6 oz brie, cut into cubes

Porcini Oil (makes ½ cup):

½ oz dried porcini mushrooms

½ cup olive oil

Instructions

Soup:

Preheat the oven to 350° F.

Combine the kale, olive oil, parmesan, salt, and pepper in a large bowl.

Toss to coat.

Using your hands, massage the kale for a couple of minutes to soften it. Spread on a baking sheet and bake for 15 to 18 minutes, tossing once or twice during cooking, until crispy. Remove and set aside.

Meanwhile, melt the butter in a large soup pot over medium-low heat. Add the garlic and cook, stirring until caramelized — about 10 minutes.

Potato Brie Soup with **Crunchy Kale and Porcini Oil** (continued)

Instructions

Slowly pour in the broth and 2.5 cups of water. Add the potatoes and season with salt and pepper. Increase to high heat and bring to a simmer. Cook for 15 to 20 minutes or until the potatoes are fork-tender.

Remove the pot from the heat and let it cool slightly. Transfer the soup to a blender or food processor and pulse until smooth. Return the soup to the pot and add the thyme and brie. Stir until the cheese is melted and heated through.

Serve and top with the crunchy kale and porcini oil drizzle.



Mac ‘n’ Cheese

Again, I love cheese, and mac ‘n’ cheese is a fan favorite! We’ve tried many recipes, and this one is the best we’ve ever used!



Lauren Dingus

Recipe from Kellie Raspberry

Mac 'n' Cheese

Ingredients

1 16-oz box of elbow macaroni
(or whatever tubular pasta is
available)

½ - 1 lb of cheese
(for example, sharp cheddar
and colby jack cheese)

½ stick of butter

1 pint of heavy whipping cream

3-4 eggs

Instructions

Boil the macaroni in salted water until done and strain in a colander.

Melt a few pats of butter in a casserole dish and then add a single layer of pasta. Top with cheese and a few pats of butter.

Repeat adding layers (pasta, cheese, butter) until you run out of room or ingredients.



PREP TIME

10 mins



COOK TIME

30 mins



COOK TEMP

375° F

Mix the heavy whipping cream and eggs in a separate bowl and then pour it over the mac 'n' cheese.

Bake uncovered at 375° F for about 25-30 minutes. Check to see if it's done by sliding the back of a spoon down one side of the casserole dish. It should be congealed and not runny. If it's still runny, bake for another few minutes.



Orzo with Roasted Vegetables

I love recipes from Ina Garten because she always keeps them simple and classic. This recipe is my go-to for any occasion for any season. It's so easy to make, and you can really adjust it to your liking! I've added artichokes, sun-dried tomatoes, and even substituted parmesan. The toasted pine nuts are the best part! Hope you enjoy it!



Joyce Walz

Recipe from Ina Garten

Orzo with Roasted Vegetables



PREP TIME
30 mins



COOK TIME
40 mins



COOK TEMP
425° F

Ingredients

1 small eggplant, peeled and
¾-inch diced

1 red bell pepper, 1-inch diced

1 yellow bell pepper, 1-inch diced

1 red onion, peeled and

1-inch diced

2 garlic cloves, minced

½ cup good olive oil

1½ teaspoons kosher salt

½ teaspoon freshly ground
black pepper

½ pound orzo

For the Dressing:

⅓ cup freshly squeezed lemon
juice (2 lemons)

⅓ cup good olive oil

1 teaspoon kosher salt

½ teaspoon freshly ground
black pepper

For Assembly:

4 scallions, minced
(white and green parts)

¼ cup pignolias pine nuts,
toasted

¾ pound feta, ½-inch diced
(not crumbled)

15 fresh basil leaves,
cut into chiffonade

Instructions

Preheat the oven to 425° F. Toss the eggplant, bell peppers, onion, and garlic with the olive oil, salt, and pepper on a large baking sheet. Roast for 40 minutes, until browned, turning once with a spatula.

Meanwhile, cook the orzo in boiling salted water for seven to nine minutes until tender. Drain and transfer to a large serving bowl.

Add the roasted vegetables to the pasta, scraping all the liquid and seasonings from the roasting pan into the pasta bowl.

For the dressing, combine the lemon juice, olive oil, salt, and pepper and pour on the pasta and vegetables. Cool to room temperature, then add the scallions, pignolias, feta, and basil. Check the seasonings, and serve at room temperature.



Buttermilk **Biscuits**

This buttermilk biscuit recipe is a favorite for Christmas morning. I will make these with Caroline and Mackenzie before our crazy day visiting family.



Michelle Wood

Buttermilk Biscuits

Ingredients

2 cups all-purpose flour,
plus 1 cup for baking sheets

1 tablespoon baking powder

1 tablespoon sugar

1 teaspoon salt

½ teaspoon baking soda

4 tablespoons unsalted butter,
cut into pieces and chilled

2 tablespoons butter melted

1 ½ cup buttermilk, chilled

Instructions

Preheat the oven to 500° F. Grease a nine-inch round cake pan. Set aside.

Measure flour, baking powder, sugar, salt, and baking soda in a bowl. Scatter chilled butter in a bowl and mix with your fingers until it resembles sand. Add buttermilk to dry ingredients and stir with a rubber spatula until mixed. The dough will be very wet and slightly lumpy.

Generously spray inside and outside of a ¾ cup measuring cup. Work quickly. Scoop a level amount of dough.



PREP TIME

15 mins



COOK TIME

15 mins



COOK TEMP

500° F

Drop dough from the measuring cup into flour on the baking sheet. Repeat until you have about 12 evenly-sized mounds.

Dust the tops of the biscuits with a bit of flour from the baking pan. With dusted hands, shake off excess flour from biscuits and place in greased pan. Brush rounds with melted butter, taking care not to flatten them. Bake for five minutes, then reduce oven temperature to 450° F; and continue to bake until golden brown, about 15 minutes. Let biscuits cool in the pan for 2 mins and then turn them out onto a dish towel to cool for another 5 min.



Carrot Soufflé with **Pecan Topping**

Carrot soufflé is something made every year for Christmas by my boyfriend's mom, and it's always the only thing that is completely demolished. It just reminds me of Christmas and happy times.



Corie Stark

Carrot Soufflé with Pecan Topping



PREP TIME
15 mins



COOK TIME
70 mins



COOK TEMP
350° F

Ingredients

1 bag of ready-to-eat baby-cut carrots	4 eggs
½ cup unsalted butter or margarine, melted	1 cup packed light brown sugar
1 cup granulated sugar	1 cup chopped pecans, toasted
¾ cup all-purpose flour	6 tablespoons unsalted butter or margarine, softened
1 teaspoon salt	

Instructions

Heat oven to 350°F. Grease an 11x7-in glass baking dish with butter or cooking spray.

In a 3-quart saucepan, place carrots and enough water to cover. Heat to boiling; reduce heat to medium. Cover. Cook for about 20 minutes or until soft. Drain. Cool slightly.

In a food processor, place carrots, ½ cup of butter, granulated sugar, ¼ cup of flour, salt, and eggs. Cover; process until pureed. Spoon mixture into baking dish.

Mix brown sugar, pecans, remaining ½ cup flour, and 6 tablespoons butter in a medium bowl until crumbly. Sprinkle evenly over the carrot mixture.

Bake uncovered for 42 to 47 minutes or until the center is set.

TIP: To toast pecans, heat the oven to 350°F. Spread pecans in an ungreased shallow pan. Bake uncovered for six to 10 minutes, stirring occasionally, until light brown.



Drinks



Aged Eggnog

I try to get this set up every November to be ready to enjoy in December. It's a bit of work, but miles ahead of anything you could get out of a carton.



Ian McNair

Recipe from Alton Brown

Aged Eggnog



PREP TIME

1 month+



COOK TIME

—



COOK TEMP

—

Ingredients

12 large eggs, pasteurized if you need peace of mind	1 pint heavy cream
1 lb sugar	1 cup Jamaican rum
1 teaspoon freshly grated nutmeg	1 cup cognac
1 pint half-and-half	1 cup bourbon
1 pint whole milk	¼ teaspoon kosher salt

Instructions

Separate the eggs and store the whites for another application.

Beat the yolks with the sugar and nutmeg in a large mixing bowl until the mixture lightens in color and falls off the whisk in a solid ribbon.

Combine dairy, booze, and salt in a second bowl or pitcher, then slowly beat into the egg mixture.

Move to a large glass jar (or a couple of smaller ones) and store it in the fridge for a minimum of two weeks. A month would be better, and two better still. Nothing says you couldn't age it a year, but I've never been able to wait that long. And yes, you can also drink it right away.

Serve in mugs or cups topped with a bit of extra nutmeg grated on top.



Cup of Cheer **(Cranberry Mojito)**

At Christmas time, our family is filled with JOY! This refreshing seasonal drink has become a staple in our house over the years and fills our hearts and cups full of joy. Not an alcohol drinker? No problem, leave out the rum and enjoy spreading your joy!



Kali Aber

Cup of Cheer (Cranberry Mojito)

Ingredients

4 oz Bacardi Limon Rum
4 oz club soda
10 fresh limes
20–30 fresh mint leaves
8 oz fresh cranberries
1 cup of granulated sugar
1 cup of water
4 oz cranberry simple syrup

Instructions

In a small saucepan, combine the cranberries, water, and sugar. Bring to a simmer over medium heat. Reserve some fresh cranberries for garnish.

Reduce heat to low and cook for about 10 minutes, until sugar is completely dissolved and the cranberries burst/soften. Set aside and allow to cool.

Strain the liquid, pressing on the cranberries to extract as much liquid as possible.

Juice the limes to extract the lime juice (or use lime juice).



PREP TIME
10 mins



COOK TIME
20 mins



COOK TEMP
–

Place 10–15 mint leaves & lime juice into a glass. Muddle the mint with the end of a wooden spoon. Repeat for each glass.

Add in the cranberry simple syrup and rum. Stir.

Top with ice cubes, 2 oz of club soda, fresh lime slices, a few cranberries, and mint leaves!

Enjoy your cup of cheer!



Hot Buttered Rum

Who doesn't love a warm, soothing, boozy beverage on a frigid winter night? This hot buttered rum checks all the boxes for me. Earthy spices, creamy hot butter, and brown sugar combine into a uniquely satisfying trip around the world in a mug. Be careful. You will want to keep going back for more!



Daniel Lynton

Recipe from Chef John

Hot Buttered Rum



PREP TIME

15 mins



COOK TIME

—



COOK TEMP

—

Ingredients

For the Batter:

8 tablespoons unsalted butter at room temperature

½ cup firmly packed dark brown sugar

¼ teaspoon pure vanilla extract

½ teaspoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon ground nutmeg

½ teaspoon ground cardamom

1 pinch ground cloves

1 pinch salt

For the Drinks:

6 tablespoons heavy cream

1 ½ cups dark rum

4 ½ cups boiling water, or as needed

½ teaspoon ground nutmeg, or to taste

Instructions

Place butter, brown sugar, vanilla extract, cinnamon, ginger, nutmeg, cardamom, clove, and salt for the batter into a mixing bowl and cream together with a spatula until well combined.

To make the drink, place about 2 tablespoons of the batter into a festive, heat-proof mug. Add 1 tablespoon of cream and 3 tablespoons of rum, and fill halfway up with some of the boiling water. Stir with a spoon until the batter dissolves, and top off more water. Garnish with a pinch of nutmeg. Repeat until all six drinks are prepared.

Serve immediately and enjoy!



White Christmas Mojitos

Since having kiddos, our focus during the holidays has primarily turned to them. But my husband and I still reserve one day just for us where we watch Christmas movies (the funny ones, not the classic ones) and make different holiday-themed drinks. This is a favorite.



Heather Neese

White Christmas Mojito



PREP TIME

10 mins



COOK TIME

—



COOK TEMP

—

Ingredients

Juice from one lime

8 leaves of mint

1 tablespoon of sugar

2 tablespoons of white rum

1 tablespoon of coconut rum

¼ cup of canned unsweetened
coconut milk

Sparkling water for topping

Pomegranate arils for garnish

Instructions

Muddle lime juice, sugar, and mint leaves in a glass. Add ice.

In a blender, combine white rum, coconut rum, and coconut milk and pulse until smooth.

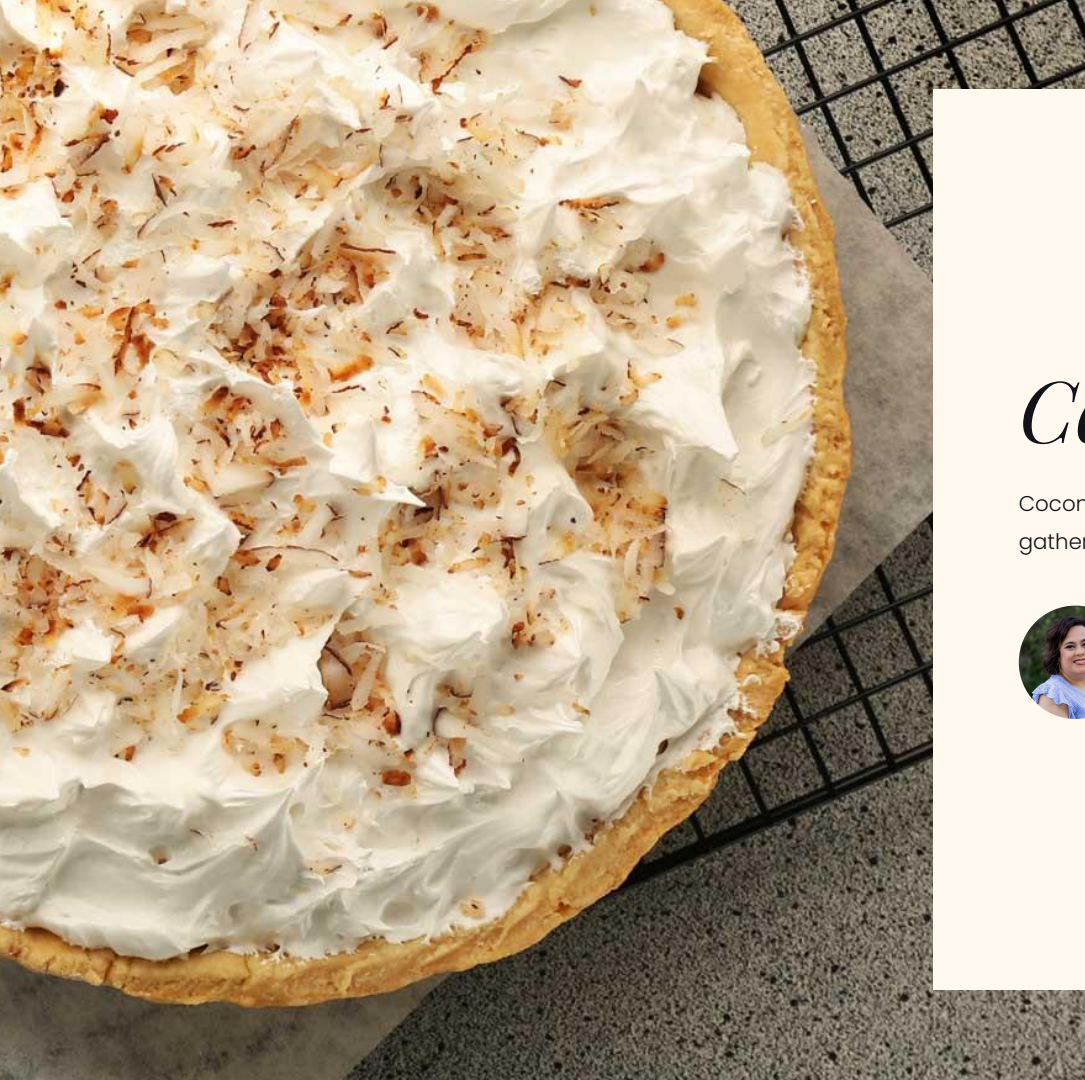
Pour over ice and stir.

Top with sparkling water and garnish with mint and pomegranate.

Make it without the rum, and it's a delicious mocktail!

A close-up photograph of a tart with a golden-brown crust, topped with a dense layer of fresh, glossy red cranberries. The tart is positioned in the bottom left corner. The background is a soft-focus arrangement of various green plants, including long, thin needles of a pine branch and broad, smooth leaves, creating a festive, natural setting.

Desserts



Coconut **Cream Pie**

Coconut pie is a family favorite. I make this pie for every family gathering year-round.



Michelle Wood

Coconut Cream Pie



PREP TIME

15 mins



COOK TIME

70 mins



COOK TEMP

350° F

Ingredients

Coconut Cream Pie Filling:

½ cup sugar

¼ cup cornstarch

2 cups half-and-half

4 egg yolks

3 tablespoons butter

1 cup sweetened flaked coconut

1 teaspoon vanilla extract

Whipping Cream Topping:

2 cups whipping cream

½ cup sugar

1 ½ teaspoons vanilla

Garnish:

toasted coconut

Instructions

While the pie crust is cooling, begin the coconut cream filling. Using a medium saucepan combine, a ½ cup sugar and cornstarch. In a small separate bowl, whisk the half-and-half and egg yolks together. Then gradually whisk egg mixture into sugar mixture; then bring to a boil over medium heat, whisking constantly. Once boiling, boil 1 minute and then remove from heat. Lastly, stir in the butter, 1 cup coconut, and 1 teaspoon vanilla. Cover the filling with plastic wrap, placing plastic wrap directly on the warm filling in the pan; let stand 30 minutes.

After 30 minutes remove the plastic wrap from the cooled filling and spoon custard mixture into the cooled crust, then cover and chill for 30 minutes or until set. My philosophy is the longer it has to set the better and we love our coconut pie cold so I place it in the refrigerator for as long as possible.

Coconut Cream Pie (continued)

Instructions

Next beat the whipping cream at high speed with an electric mixer until foamy; gradually add $\frac{1}{2}$ cup sugar and remaining 1 $\frac{1}{2}$ teaspoons vanilla, beating until soft peaks form. Spread or pipe whipped cream over pie filling and garnish your gorgeous pie with toasted coconut, to top it off.

*To make toasted coconut, I set the oven to about 350 degrees and place in a tin pan and spread out about $\frac{1}{4}$ to $\frac{1}{2}$ cup coconut (depending on how much you like as garnish) and place it in the oven for about 5 minutes. I always set a timer because I get busy doing something else and forget it is in there. I also check it about half-way through and make sure it is not burning and getting an even golden brown look.



Butterscotch **Dark Chocolate Candy**

When I think of Christmas I immediately think of the taste of these delicious chocolates. For as long as I can remember my mom has always gone dessert making crazy around holiday times to hand out to us kids, relatives, and my dad's coworkers. These chocolates are the one I've always looked forward to the most. However, around the time I finished college she had stopped making these in favor of other desserts so I made her tell me how to make them myself.



Alyssa Wilie

Recipe from Mama Wilie

Butterscotch **Dark Chocolate Candy**



PREP TIME

5 mins



COOK TIME

15 mins



COOK TEMP

—

Ingredients

5 oz Nestle Toll House
butterscotch flavored morsels

5 oz Nestle Toll House dark
chocolate chips

1 oz Gulf Wax

Sea salt (optional)

Equipment:

Double boiler
(saucepan + heat-safe bowl)

Heat safe spatula

Silicone candy molds
(bite-sized work best)

Instructions

Sprinkle sea salt into the candy molds.

Add 1-2 inches of water to saucepan and heat on stove at medium heat.

Add butterscotch, dark chocolate, and wax to bowl and place on top of the saucepan.

Stir continuously until mixture is completely melted.

Pour mixture into your candy molds.

Place molds in freezer for 30 minutes or until chocolate is completely hardened.



Solstice **Cakes**

This is a common traditional pagan dessert for the Yule season. The citrus notes and circular shape are meant to represent the sun. Often cakes are prepared on the night of Yule, the 21st, and are eaten with the intent to encourage the sun to come back and end the winter season.



Dante Ingro

Solstice Cakes

Ingredients

1 can of pineapple rounds
½ can of mandarin oranges
1 heavy pulp orange juice
1 container of whipped cream cheese
1 box yellow cake mix

Instructions

Preheat the oven to 350°F. Puree mandarin oranges and mix with whipped cream cheese, set aside.

Grease muffin tray and fill each muffin with a thin layer of cream cheese mix, keep extras for the end.

Fill the muffin tray with pineapple rounds, 1 per each muffin.

Next, mix yellow cake mix, and replace water with orange juice. Fill the muffin tins with cake mix. Be careful not to overflow.



PREP TIME

5 mins



COOK TIME

30 mins



COOK TEMP

350° F

Add remaining cream cheese mix in the center of each muffin.

Bake until golden brown.

Remove from the oven, flip the muffin tray onto a cookie sheet and serve cakes right side up.



Spritz Cookies

My mom, sister and I made spritz cookies every Christmas together. The key is the little hint of almond extract. It wouldn't be the holidays without these little shortbread slices of heaven!



Kelly Groover

Recipe from Betty Crocker

Spritz Cookies



PREP TIME

20 mins



COOK TIME

5-8 mins



COOK TEMP

400° F

Ingredients

1 cup butter, softened

½ cup sugar

2 ¼ cups all-purpose flour

¼ teaspoon salt

1 egg

1 teaspoon almond extract
or vanilla

Food coloring

Sprinkles

Instructions

Heat oven to 400°F. Beat butter and sugar in a large bowl with an electric mixer on medium speed, or mix with a spoon. Stir in flour, salt, egg, almond extract and a few drops of food coloring.

Place dough in a cookie press. Form desired shapes on an ungreased cookie sheet.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from the cookie sheet and place on a wire rack. To decorate cookies with sprinkles and red hot after baking.



Pumpkin **Dump Cake**

My mom started making this years ago and it has become a tradition in the family to have it every Thanksgiving and Christmas. I got the recipe from her and have been making it for Friendsgiving the last several years. I've had family and friends that didn't like pumpkin pie but they love the pumpkin dump cake!



Karen Higerd

Recipe from Janet Higerd (aka Karen's Mom)

Pumpkin Dump Cake



PREP TIME

15 mins



COOK TIME

60 mins



COOK TEMP

350° F

Ingredients

15 oz can pumpkin (not pie mix)	1.5 to 2 sticks of butter (or however much it takes to cover the top)
12 oz can evaporated milk	
3 eggs	1 box of yellow cake mix
¾ cup sugar	chopped nuts (optional)
1 teaspoon nutmeg	
½ teaspoon each of ginger, cloves, salt	

Instructions

Preheat oven to 350°F.

In glass cake pan (or a regular cake pan works too) mix together pumpkin & milk.

Add in the rest of the ingredients and mix well.

Sprinkle cake mix over top evenly.

Cut stick butter into pats & lay across top.

Sprinkle with chopped nuts.

Bake for about 1 hour until the top is golden and the center is firm.



Candy Cane Danish

It's so cute, easy to make & is delicious!



Hali Carter

Candy Cane Danish



PREP TIME

30 mins



COOK TIME

15-20 mins



COOK TEMP

375° F

Ingredients

8 oz cream cheese, softened

½ cup sugar

1 teaspoon vanilla
(or ½ teaspoon vanilla and
½ teaspoon almond extract)

2 tubes of crescent rolls

1 can (21 oz) cherry pie filling

For the glaze:

1 cup powdered sugar

1 tablespoon butter, softened

1 tablespoon milk

¼ teaspoon vanilla

Instructions

Preheat oven to 375°F. Line 2 cookie sheets with parchment and set aside.

In a medium mixing bowl, mix together cream cheese, sugar and vanilla (or vanilla and almond extract).

On one cookie sheet, align four crescent triangles in a straight line along the wide ends, slightly overlapping the corners. Starting with the fifth crescent, begin curving the head of the cane.

Spread the inside along the wide end of the triangles with half the cream cheese. Top with half the cherry pie filling. Fold over the points of the triangles to form stripes. Repeat assembly with remaining tube of crescent rolls, cream cheese and cherries.

Bake for 15-20 minutes until golden brown.

For the icing:

While the pastries are baking, combine all the ingredients for glaze, mixing until smooth. Frost the danish while it is still warm, taking care to only frost the crescent stripes.



Nitey Nite Cookies

A friend gave me this recipe and I enjoy making it with my kids on Christmas Eve.



Julie Harris

Nitey Night Cookies



PREP TIME
20 mins



COOK TIME
overnight



COOK TEMP
350° F

Ingredients

2 egg whites

¾ cup white sugar

1 cup chopped pecans

1 cup semisweet

chocolate chips

Instructions

Preheat oven to 350°F.

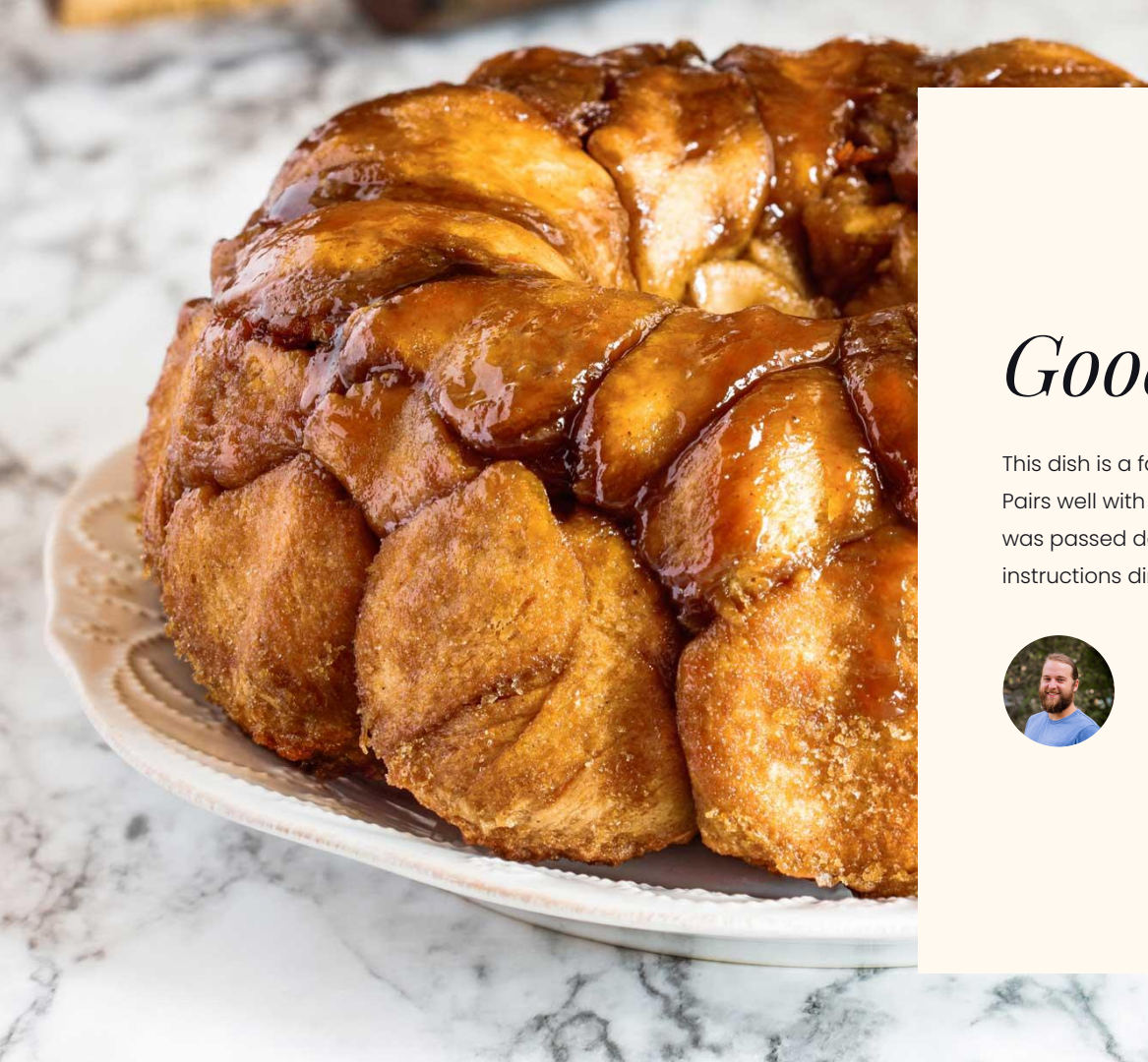
Beat egg whites with an electric mixer until soft peaks form.

Gradually add sugar and beat until stiff peaks form.

Fold in the pecans and chocolate chips.

Drop by teaspoonfuls onto a prepared cookie sheet.

Put cookies into the preheated oven and turn off the oven, keeping the door shut. Do not open the door until the next morning. Then the cookies should be done. It is best to do this at bedtime so the waiting is easier.



Goosey Rolls

This dish is a family staple on Thanksgiving and Christmas morning. Pairs well with a fresh cup of coffee and good company. This recipe was passed down from my paternal grandma, and I took the instructions directly from the notecard she kept in her recipe box.



Spencer Darr

Goopy Rolls

Ingredients

Requires bundt pan

½ cup margarine

1 cup brown sugar

2 tablespoon water

2 packages 10 oz

Hungry Jack Flaky Biscuits

Instructions

Coat bottom and sides of ungreased pan with 2 tablespoons of melted margarine.

Add brown sugar and water to remaining marg.

Heat to boiling, stirring occasionally.

Remove from heat.

Open dough and separate biscuits. Tear each biscuit in thirds and roll it into a round ball (golf ball-sized/shaped).



PREP TIME

20 mins



COOK TIME

20-25 mins



COOK TEMP

350° F

Place half of the balls in the pan, then drizzle half of the caramel sauce over the layer.

Repeat for the second layer.

Bake for 20-25 minutes, until golden brown.

Place waxed paper onto large plate, place over the bundt pan, and flip the pan.



Happy Holidays

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