

Our Favorite Holiday Recipes



Table of Contents

Breakfast

Braided Morning Coffee Cake.....	3
Apricot Almond Bear Claws.....	4
Cranberry Swirl Coffee Cake.....	5
Pumpkin Bread.....	6

Appetizers

Rosemary Cashews.....	7
That Sausage App.....	8

Main Dishes

Baked Rigatoni with Sausage Butternut Squash and Kale.....	9
Garden Vegetable Soup.....	10
Plenty More in the Kitchen.....	11

Side Dishes

Baked Spiced Butternut Squash.....	12
Broccoli Salad.....	13
Delmonico Potatoes.....	14
Easy Sausage & Herb Stuffing.....	15
Green Beans and Caramelized Onions.....	16
Sweet Potato Casserole.....	17
Sweet and Sour Marinated Vegetables.....	18

Desserts

Browned Butter White Chocolate Blondies.....	19
Killer Brownie Bars.....	20
Ma's Italian Cookies.....	21
Southern Pound Cake.....	22
The Best Oatmeal Chocolate Chip Cookies.....	23

Braided Morning Coffee Cake

Ingredients

Note: For 2 Braids

- 2 pkgs active dry yeast
- ½ cup warm water
- 1 ¼ cups evaporated milk
- ½ tsp salt
- 2 tbsp sugar
- 1 egg, beaten
- 5 cups all-purpose flour

Topping

- 1 egg, beaten
- 4 tbsp granulated sugar
- 2 tsp cinnamon



Directions

1. Dissolve yeast in warm water in a bowl. Add evaporated milk, salt, sugar and beaten egg.
2. Add 1 ½ cups of the flour. Beat until well combined
3. Add remaining flour, little by little, kneading dough until smooth and elastic. Cover.
4. Let rise in a warm place for about 45 minutes.
5. Punch down. Turn out onto floured surface. Knead until smooth.
6. Divide dough into 2 equal pieces. Cut each into 3 pieces. Roll out to form a strand. Braid 3 strands together.
7. Place on greased baking sheet, forming a nice braid. Let rise for about 30 minutes.
8. Brush with egg. Sprinkle with sugar and cinnamon.
9. Bake at 375F for about 25 minutes.

Notes

You may omit the sugar on top and just sprinkle with some chopped nuts.
You may also add ½ cup chopped apples to the dough.

Apricot Almond Bear Claws

Ingredients

- 1 cup butter or margarine
- ¼ cup lukewarm water
- ¾ cup milk, scant
- 3 ½ cups all-purpose flour
- 1 egg
- ¾ cup apricot jam
- 1 egg separated
- ½ cup sliced almonds
- ¼ cup granulated sugar
- Raw Sugar
- 1 tsp salt
- 1 pkg active dry yeast



Directions

1. Melt the butter. Stir in milk. The mixture should be lukewarm. Stir in the whole egg and the egg yolk, sugar, and salt.
2. Dissolve yeast in warm water. Stir into mixture. Beat in flour. Mix. Dough will be sticky.
3. Chill at least 3 hours until dough can be handled.
4. Cut dough in half. Roll each out onto a lightly floured board to a 12-by-24-inch rectangle. Even out the edges as you roll. Cut dough into strips, about 4 inches wide.
5. Spoon a little jam down center of each strip. Fold long sides of each strip over filling, overlapping. Cut each strip into 4 parts.
6. Place on buttered baking sheet. Make cuts ½ inch apart, in a row across each segment. Curve each claw so it fans out.
7. Beat slightly the reserved egg white. Brush each claw. Sprinkle with almonds and raw sugar. Cover. Let rise about 30 minutes.
8. Bake at 375F for 15 min until golden brown. Cool slightly on rack.

Cranberry Swirl Coffee Cake

Ingredients

- ¼ pound margarine
- 1 cup sugar
- 2 eggs
- 1 tsp baking powder
- 1 tsp baking soda
- 2 cups flour
- ½ tsp salt
- ½ pint sour cream (1 cup)
- 7-oz can cranberry sauce
- ½ cup crushed nuts (optional)
- 1 tsp vanilla OR almond flavoring

Topping

- ¾ cup confectionery sugar
- ½ tsp vanilla OR almond flavoring
- 1 tbsp warm water



Directions

1. Cream margarine and sugar gradually
2. Add beaten eggs one at a time at medium speed then reduce speed
3. Add dry ingredients which have been sifted together. Alternate with sour cream, ending with dry ingredients.
4. Add vanilla or almond flavoring.
5. Grease pan and flour.
6. Put layer of batter, then layer of cranberry sauce and swirl in batter. Repeat.
7. Add nuts on top.
8. Bake at 350F about 45 minutes or until done.
9. Let cake cool down.
10. Mix confectionary sugar, vanilla or almond flavoring, and warm water to create icing.
11. Spread over cake letting icing drip over sides of cake

Notes

Use a Bundt or similar pan to bake.

Pumpkin Bread

Ingredients

- 3 ½ cups flour
- 3 cups sugar
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 ½ tsp salt
- 4 eggs
- 1 cup oil
- 2/3 cup water
- 1 cup pumpkin, cooked & mashed OR 1 15 oz can pumpkin puree
- 1 ½ cup walnuts, chopped
- Walnut halves, for decoration



Directions

1. Preheat oven to 350F
2. In a large bowl mix together flour, sugar, baking soda, cinnamon, nutmeg, and salt.
3. Combine eggs, oil water, and pumpkin. Mix well.
4. Stir wet ingredients into the dry ingredients.
5. Add chopped walnuts.
6. Turn into three greased 8 x 4-inch loaf pans.
7. Top with a few walnut halves.
8. Bake for 1 hr. or until a wood pick inserted in the center of a loaf comes out clean.
9. Cool before removing from the pans.

Rosemary Cashews

Ingredients

- 1 lb. roasted unsalted cashews
- 2 tbsp finely minced fresh rosemary leaves
- ½ tsp cayenne pepper
- 2 tsp light brown sugar
- 1 tbsp kosher salt
- 1 tbsp (un)salted butter, melted



Directions

1. Preheat oven to 350F
2. Spread the cashews out on a pan. Toast in the oven until warm, about 5 minutes.
3. In a large bowl, combine the rosemary, cayenne, sugar, salt, and butter.
4. Thoroughly toss the warm cashews with the spiced butter

Notes

Serve Warm

That Sausage App

Ingredients

- 2 cups (1 lb.) cooked crumbled sausage of your choice
 - Good to crumble sausage in the food processor to make it smaller pieces
- 1 ½ cups shredded sharp cheddar cheese
- 1 ½ cups shredded Monterey Jack cheese
- 1 pkg fresh or frozen won ton wrappers
- 1 can (2.25 oz) sliced or chopped black olives
- ½ cup chopped red pepper
- 1 cup Ranch salad dressing
- Optional for Heat:
 - 1 Jalapeno chopped fine or
 - Cayenne pepper

Directions

1. Preheat oven to 350F.
2. Blot sausage dry with paper towels and combine with cheese, salad dressing, olives, red pepper and optional.
3. Lightly grease a mini muffin pan and press one won ton wrapper into each cup. Brush with oil or spray with Pam type cooking spray.
4. Bake won tons for 5 minutes or until golden.
5. Remove won tons from muffin pan and place on baking sheet. Fill with sausage mixture.
6. Bake for 5 minutes until bubbly good.

Baked Rigatoni with Sausage, Butternut Squash and Kale

Ingredients

- 1 ½ lbs. butternut squash (about 2 medium), peeled and cut into 2-inch cubes
- 1 tbsp olive oil
- 6 – 8 sprigs thyme, plus a sprinkling of dried thyme
- ½ tsp salt, divided
- Coarsely ground black pepper
- 1 lb. Italian sausage (sweet or hot depending on your taste), casings removed
- 1 tsp fennel seeds
- 1 bunch kale (or bag of kale) washed, tough stems removed, and roughly chopped
- 6 garlic cloves, chopped
- 8 oz uncooked rigatoni
- 2 cup half and half
- ½ cup chicken broth
- 1½ cup grated Pecorino Romano cheese
- ½ cup breadcrumbs

Directions

1. Preheat oven to 400F. Bring large pot of salted water to a boil. Lightly oil 13x9 baking dish.
2. Toss together squash, olive oil, thyme, ¼ tsp salt and pepper and place on large baking sheet. Roast 20 – 25 mins until tender but not mushy. Discard thyme sprigs.
3. Place sausage and fennel seeds in large Dutch oven, cook over medium-high heat, stirring and breaking up sausage until no longer pink. Remove sausage and drain most of oil.
4. Return pan to stove, lower heat to medium. Add kale and garlic; sauté until kale is wilted, about 5 minutes. Add remaining salt, and pepper. Turn off heat and return sausage to pan. Add squash to pan.
5. Reduce oven temp to 375F
6. Cook pasta in boiling water 2 minutes less than package directions. Drain; toss with sausage mixture. Add half and half, chicken broth and half the cheese. Gently toss. Transfer to baking dish, top with breadcrumbs and remaining cheese. (If making in advance, allow to come to room temp, cover with plastic wrap and refrigerate.)
7. Bake 25 minutes, until thoroughly heated and crusty on top. Serve with additional cheese.

Notes

Serves 8

Garden Vegetable Soup

Ingredients

- ½ cup sliced carrots
- ¼ cup diced onions
- 2 minced garlic cloves
- 3 cups Fat Free beef, chicken, or vegetable broth
- 1 cup diced green cabbage
- 1 cup chopped spinach
- 1 tbsp tomato paste
- ½ tsp dried basil
- ¼ tsp dried oregano
- ¼ tsp salt
- 1 cup diced zucchini



Directions

1. Spray a large saucepan with nonstick cooking spray, heat.
2. Sauté the carrots, onions, and garlic over low heat until softened, about 5 minutes
3. Add broth, cabbage, spinach, tomato paste, basil, oregano, and salt; bring to a boil.
4. Reduce heat; simmer, covered, about 15 minutes.
5. Stir in the zucchini and cook 3-4 minutes more.

Plenty More in the Kitchen

Ingredients

- 3 lbs. ground beef
- 1 cup chopped onions
- 1 tbsp oil
- 26 oz jar spaghetti sauce
- 1 tsp salt
- 1 tsp pepper
- 2 tbsp dark brown sugar
- 16 oz can whole-kernel corn
- 2 14 ½ oz cans beef broth
- 8 oz pkg uncooked elbow macaroni (large preferred)
- 1 cup grated sharp cheese



Directions

1. Brown beef and onion in oil in skillet. Stir frequently breaking up clumps.
2. Continue cooking until meat is no longer pink. Drain off drippings.
3. Place meat in cooker, along with all other ingredients except cheese. Cover.
4. Cook on High 1 hour. Turn to Low and cook 4 more hours.
5. Sprinkle with cheese and cook 10 minutes more.

Notes

Ideal slow cooker size: 6-quart

Cooking time: 5 ¼ hours

Makes 12-16 servings

Great for large gatherings or potluck

Baked Spiced Butternut Squash

Ingredients

- ½ cup (1 stick) butter
- ¾ cup pure maple syrup
- ¼ cup apple juice (or cider)
- 1 tsp ground cinnamon
- ½ tsp ground allspice
- ½ tsp salt
- 3 small butternut squashes, peeled, halved lengthwise, cut crosswise into 1/3-inch slices
- 4 Granny Smith apples, peeled, halved, cored, cut into ¼ inch thick slices



Directions

1. Preheat oven to 400F. Butter 13x9x2 glass baking dish.
2. Stir butter, apple juice and maple syrup in small saucepan over medium-low heat until butter melts. Increase heat and boil until mixture is slightly reduced, about 5 minutes.
3. Remove from heat; whisk in cinnamon, allspice & salt.
4. Arrange 1/3 of squash slices in prepared dish. Top with ½ apple slices, then 1/3 of squash slices. Arrange remaining squash and apple slices, alternating squash and apple slices and overlapping slightly. Sprinkle lightly with salt and pepper.
5. Pour maple syrup mixture over top. Cover baking dish tightly with foil. Bake until squash is almost tender, about 50 minutes. Uncover and bake until squash is tender, basting occasionally, about 20 additional minutes. (Can be made 1 day ahead – cover with foil and refrigerate. Rewarm, covered, in 350F oven about 25 minutes, or microwave on high 2 minutes.)
6. Spoon syrup from dish over vegetables and serve.

Notes

This sweetly spiced dish is a nice substitute for sweet potatoes. Serves 8 – 10.

Broccoli Salad

Ingredients

- 1 1/2 lbs. broccoli (1 large bunch)
- 1/2 red onion, chopped
- 1 cup sunflower seeds
- 1/2 cup raisins
- 1 cup sliced fresh mushrooms
- 1 cup mayonnaise
- 2 tbsp red wine vinegar
- 1/4 cup sugar (optional)
- 1/2 lb. bacon, cooked crisp and crumbled



Directions

1. Clean and cut the broccoli into small pieces, using all the broccoli except the end chunks.
2. Mix the broccoli, onion, sunflower seeds, raisins, and mushrooms.
3. Make the dressing by combining the mayonnaise, red wine vinegar and sugar.
4. Twenty minutes before serving, toss the salad with the bacon and dressing.

Notes

Serves 4 to 6.

Delmonico Potatoes

Ingredients

- 6 medium potatoes, peeled and cubed
 - 6 tbsp butter
 - 6 tbsp All-Purpose flour
 - 2 cups whole milk, warmed
 - 1/3 cup finely grated Romano cheese
 - Salt
 - White Pepper
 - 2 drops Egg Shade food coloring
- Topping**
- 1/4 cup grated Parmesan cheese
 - 1/4 cup cracker meal
 - 2 tbsp paprika
 - 2 tbsp melted butter



Directions

1. Boil potatoes until fork tender. Drain well. Place in a shallow baking dish.
2. Make a white sauce
3. 6 tbsp. butter, whisk in flour until smooth, whisk in heated milk until smooth, whisk in pepper
4. Add salt to taste.
5. Add two drops egg shade food color.
6. Pour sauce over the potatoes.
7. Mix the Parmesan cheese, cracker meal and paprika. Sprinkle over the potato mixture.
8. Spread 2 tbsp. melted butter over the topping.
9. Bake at 350F for 30 minutes until the mixture is bubbling.

Easy Sausage & Herb Stuffing

Ingredients

- 8 cups (400g) store-bought unseasoned stuffing cubes
- 1 stick ($\frac{1}{2}$ cup) unsalted butter
- $1\frac{1}{2}$ cups diced yellow onion (from 1 large or 2 small onions)
- 1 cup diced celery (from 3 large celery stalks)
- 4 garlic cloves, finely chopped
- $2\frac{3}{4}$ cups low sodium chicken broth
- 1 pound bulk sweet Italian sausage (i.e., sausage with the casings removed) -- see note below
- 1 large egg, beaten
- 1 tbsp fresh chopped rosemary
- 1 tbsp fresh chopped sage
- $\frac{1}{4}$ cup fresh chopped parsley
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp freshly ground black pepper

Directions

1. Preheat the oven to 350F. Grease a 9 x 13-inch baking dish with butter.
2. Place the stuffing cubes in a large mixing bowl.
3. In a large sauté pan, melt the butter. Add the onions and celery and cook over medium heat, stirring occasionally, for about 8 minutes, or until the vegetables are soft. Add the garlic and cook 2 minutes more. Add the vegetables to the stuffing cubes. (Don't wash the pan but scrape out every last bit of vegetables, otherwise they will burn in the next step.)
4. In the same pan, cook the sausage over medium heat for 8-10 minutes, until browned and cooked through, breaking up the sausage with a metal spatula while cooking (the largest pieces should be no greater than $\frac{1}{4}$ -inch). Add the browned sausage and fat to the bread cubes and vegetables.
5. Add the chicken broth, egg, rosemary, sage, parsley, salt and pepper to the bread cube mixture and mix until the bread is soft and moistened.
6. Transfer the stuffing to the prepared baking dish and bake for 65-75 minutes, uncovered, until deeply golden and crisp on top.

Notes

If you can't find bulk sausage, simply buy regular sausage and remove the casings.

Make-Ahead/Freezer-Friendly Instructions: The stuffing can be assembled up to a day ahead and refrigerated until ready to bake; follow the baking instructions in the recipe. It can also be frozen after baking, tightly covered, for up to 3 months. When you're ready to serve it, defrost in the refrigerator for 24 hours. Reheat it, covered with foil, in a 325°F oven until hot.

Green Beans and Caramelized Onions

Ingredients

- 1.5 lb. green beans, trimmed
- 3 tbsp butter
- 1 pkg (16 oz) frozen small whole onions
- 1 tbsp sugar
- 1 tbsp lemon juice
- $\frac{3}{4}$ tsp salt
- $\frac{1}{4}$ tsp red pepper flakes



Directions

1. Cook beans in salted water until just tender, 3 – 4 min. Drain.
2. In large skillet melt butter over med – high heat.
3. Add onions; cook, stirring occasionally, until thawed, about 6 min.
4. Add sugar, juice, salt, pepper flakes.
5. Cook, stirring occasionally, until golden, about 8 min.
6. Stir in green beans; heat through, 2 -3 min.

Sweet Potato Casserole

Ingredients

- 8 Sweet Potatoes
- ¼ cup sugar
- ½ stick butter
- 2 eggs
- 1 tsp vanilla
- 1/3 cup milk

Topping

- 1 cup chopped pecans
- ½ stick of butter cut into small pieces
- 1 cup of light brown sugar
- 1/3 cup of flour



Directions

Potatoes:

1. Peel potatoes and boil in water
2. Mix first six ingredients in medium size bowl (with hand mixer)
3. Spread into 9x13 inch pan

Topping:

1. When butter is soft mix all ingredients together in small bowl
2. Spread over potato mix

Heat oven to 350 degrees and bake for 35 to 40 minutes or until hot and bubbly.

Notes

Refrigerate overnight (optional if you want to do this ahead of time)

Sweet and Sour Marinated Vegetables

Ingredients

- 1 lb. fresh broccoli florets
- 1 ½ cup cauliflower florets
- ½ lb. fresh mushrooms halved
- 1 bunch green onions, sliced
- 1 2oz jar diced pimento, drained
- ¼ cup sugar
- ½ cup canola oil
- ¼ cup white vinegar
- 1 tsp celery seed
- 1 tsp paprika
- ¾ tsp salt
- ¼ tsp garlic powder



Directions

1. Combine broccoli, cauliflower, mushrooms, green onions, and pimentos in a shallow dish.
2. In a jar combine sugar, oil, vinegar, and spices. Shake to combine.
3. Pour over veggies.
4. Cover and chill at least 3 hours.

Browned Butter White Chocolate Blondies

Ingredients

- Cooking Spray
- 1 cup butter (2 Sticks)
- 2 ¼ cups All-Purpose flour
- 1 ½ tsp baking powder
- 1 tsp salt
- 1 ½ cups packed brown sugar
- 3 eggs
- 2 ½ tsp. vanilla extract
- ¾ cup chopped unsalted Macadamia nuts
- 8 oz. coarsely chopped white chocolate
- 1 cup dried cranberries



Directions

1. Preheat oven to 350 F. Coat a 13 X 9-inch baking pan and line with foil.
2. Melt butter in a saucepan over medium-low heat. Cook until golden brown, about 10 minutes. Remove from heat and let cool.
3. Whisk together flour, baking powder and salt. Combine cooled butter and sugar in mixing bowl.
4. Add eggs, one at a time, and beat with a mixer until light and fluffy. Add vanilla and beat to combine.
5. Add flour mixture, macadamia nuts, white chocolate, and cranberries. Mix until well blended.
6. Spread mixture in prepared pan.
7. Bake 25 to 35 minutes, until a toothpick inserted in the center comes out clean. Cool and cut into 24 pieces.

Killer Brownie Bars

Ingredients

- 1 pkg (16 oz) Pillsbury Ready to Bake refrigerated chocolate chip cookies
- 2 cups coarsely chopped Oreo cookies (about 16 cookies)
- 1 cup semisweet chocolate chunks (not chips)
- ½ cup milk chocolate chips
- ½ cup chopped pecans (optional)
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- ½ cup white vanilla baking chips



Directions

1. Heat oven to 350F. Line 13x9 inch pan with foil, extending foil over edges; spray with cooking spray. Place cookie rounds in pan, press dough evenly in bottom of pan. Bake 15 minutes.
2. Top cookie dough evenly with 1 cup of the Oreos, the chocolate chunks, milk chocolate chips and pecans. Pour sweetened condensed milk evenly over bar base. Sprinkle evenly with remaining 1 cup Oreos and vanilla baking chips.
3. Bake 25 to 30 minutes or until center is set and edges are golden brown. Cool completely, about 2 hours. Use foil to lift from pan; pull foil edges away. For bars, cut into 6 rows by 4 rows.
4. Store in refrigerator.

Ma's Italian Cookies

Ingredients

Cookie Dough

- 6 eggs
- ½ cup sugar
- ½ cup oil
- 6 tsp baking powder
- 1 ½ tbsp Lemon extract (can substitute Anise)
- 5 cups flour

Frosting

- 1 ½ tbsp milk
- ½ tsp lemon juice (can substitute Anise)
- 1 ¼ cup confectionary sugar
- Sprinkles



Directions

1. Preheat oven to 400F.
2. Mix wet and dry ingredients separately then combine.
3. Bake for ~ 12 minutes.
4. Let cool then frost and sprinkle.

Southern Pound Cake

Ingredients

- 2 sticks butter
- ½ cup Crisco shortening
- 3 cups sugar
- 5 eggs
- 3 cups of cake flour
- 1 cup milk
- 1 tsp baking powder
- 1 tsp Vanilla flavor
- 1 tsp Lemon flavor
- Pinch of Salt



Directions

1. Cream butter and Crisco together.
2. Gradually add sugar to mixture and cream.
3. Add one egg at a time and beat lightly between adding each egg.
4. Sift cake flour, baking powder, and salt together.
5. Gradually add flour to mixture alternating with some of the milk until you have mixed in all the flour and milk.
6. Stir in the Lemon and Vanilla flavor.
7. Bake at 350F (cook for 1 hour and check, time may vary due to type of stove).

The Best Oatmeal Chocolate Chip Cookies

Ingredients

- 1 large egg
- ½ cup unsalted butter, softened to room temp (1 stick)
- ½ cup light brown sugar, packed
- ¼ cup granulated sugar
- 1 tbsp vanilla extract
- 1 ½ cups old-fashioned whole rolled oats (not instant or quick cook)
- ¾ cup all-purpose flour
- ½ to 1 tsp cinnamon, added to taste
- ½ tsp baking soda
- Pinch salt, optional and to taste
- 1 heaping cup semi-sweet chocolate chips
- ½ cup raisins or nuts, optional and to taste



Directions

1. To the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric hand mixer) combine the egg, butter, sugars, vanilla and beat on medium-high speed until creamed and well combined, about 4 minutes.
2. Stop, scrape down the sides of the bowl, and add the oats, flour, cinnamon, baking soda, optional salt, and beat on low speed until just combined, about 1 minute.
3. Stop, scrape down the sides of the bowl, and add the chocolate chips, optional raisins or nuts, and beat on low speed until just combined, about 30 seconds.
4. Using a large cookie scoop, ¼ cup measure, or your hands, form approximately 11 equal-sized mounds of dough, roll into balls and flatten slightly. Tip – Strategically place a few chocolate chips on top of each mound of dough by taking chips from the underside and adding them on top.
5. Place mounds on a large plate or tray, cover with plastic wrap, and refrigerate for at least 2 hours, up to 5 days. Do not bake with unchilled dough because cookies will bake thinner, flatter, and be more prone to spreading.
6. Preheat oven to 350F, line a baking sheet with a Silpat or spray with cooking spray. Place dough mounds on baking sheet, spaced at least 2 inches apart.
7. Bake for about 11 minutes (for super soft cookies, longer for more well-done cookies), or until edges have set and tops are just set, even if slightly undercooked, pale, and glossy in the center; don't overbake. Cookies firm up as they cool.
8. Allow cookies to cool on baking sheet for about 10 minutes before serving.