



2 HOLIDAY RECIPES 2022







Almond Cut-Out Cookies

1 cup butter

- 8 ounces cream cheese
- 1-1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 3-1/2 cups flour
- 1 teaspoon baking powder

Beat butter and cream cheese until combined. Add sugar, beat until fluffy. Add egg, vanilla and almond extract beat well. Combine flour and baking powder. Add dry ingredients to cream cheese mixture, beat until well mixed. Divide dough in 1/2, wrap each portion, refrigerate about 1 hour. Preheat 375°, bake 8-10 minutes.

Frosting

- 2 cups powdered sugar
- 2 Tablespoons salted butter
- 1/4 teaspoon almond extract

Add enough milk for consistency to spread. Add food coloring.







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Beer Cheese Green Bean Casserole 5 Tablespoons butter, divided 1/4 cup all purpose flour 1 cup 2% milk 1/2 cup beer 1-1/2 cup shredded cheddar cheese 1/2 teaspoon salt 1/2 teaspoon Worcestershire sauce 1/4 teaspoon cayenne pepper 1/4 teaspoon paprika 6 cups frozen cut green beans, thawed 1 Tablespoon finely chopped onion 1/3 cup dry bread crumbs In large sauce pan, melt four Tablespoons butter over medium heat. Stir in flour until smooth, gradually whisk in milk and beer. Bring to a boil, stirring constantly, cook and stir until thickened. Stir in cheese, salt, Worcestershire sauce, cayenne and paprika until blended. Add green beans and onion. Transfer to a greased 2-quart baking dish. Melt remaining 1 Tablespoon butter, stir into bread crumbs. Spinkle over casserole. Bake uncovered, 30 to 35 minutes at 350°.





Butterscotch Toffee Cookies 2 large eggs room temperature 1/2 cup canola oil 1 package butter pecan cake mix 1 package butterscotch chips 1 package milk chocolate English toffee bits In a large bowl, beat eggs and oil until blended, gradually add cake mix and mix well. Fold in chips and toffee bits. Drop by Tablespoon 2 inches apart on greased baking sheet. Bake for 10-12 minutes at 350°.



Caraway Brussels Sprouts 2 pounds fresh Brussels sprouts, trimmed and halved 2 Tablespoons olive oil 1 large red onion, sliced 6 cloves of garlic 2 teaspoons caraway seeds 1 teaspoon dried thyme 1/2 teaspoon kosher salt 1/4 teaspoon crushed red pepper flakes 1/4 cup real maple syrup 3 Tablespoons sherry vinegar 1 teaspoon Dijon mustard Place Brussels sprouts in boiling water. Reduce heat to a simmer, cover, until crisp tender, 8-10 minutes. Drain water, and place sprouts to the side. In same pan, heat oil, add onion, cook until tender. Add garlic, cook 1 minute. Stir in Brussels sprouts, caraway seeds, thyme, salt, pepper and red pepper flakes. In a bowl whisk syrup, vinegar and mustard until blended. Pour over sprout mixture.

Serve warm.

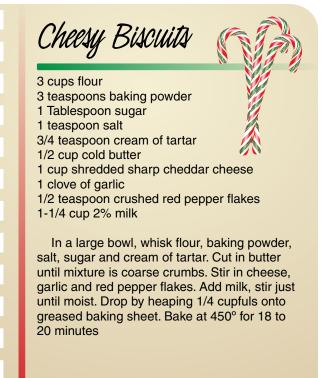
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	Cheesy Biscuits
1	3 cups flour
1	3 teaspoons baking powder 1 Tablespoon sugar 1 teaspoon salt
1	3/4 teaspoon cream of tartar 1/2 cup cold butter
1	1 cup shredded sharp cheddar cheese 1 clove of garlic
1	1/2 teaspoon crushed red pepper flakes 1-1/4 cup 2% milk
1	In a large bowl, whisk flour, baking powder,
1	salt, sugar and cream of tartar. Cut in butter until mixture is coarse crumbs. Stir in cheese, garlia and red papper flakes. Add milk, stir just
	garlic and red pepper flakes. Add milk, stir just until moist. Drop by heaping 1/4 cupfuls onto greased baking sheet. Bake at 450° for 18 to
	20 minutes





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Christmas Jello

- 3 ounce package lime Jello
- 8 ounce package cream cheese
- 1 can crushed pineapple
- 1 cup whipping cream
- 4 Tablespoons sugar
- 1 teaspoon vanilla extract

Add 1 cup of water to Jello, bring to a boil and dissolve, put on the top of cream cheese. Beat with mixer. Whip whipping cream, add sugar and vanilla until soft peaks form. Add pineapple. Add to cream cheese mixture and put in a mold. If you are using a round Jello mold, you can add cherries for the wreath, when taken out of mold.



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Cranberry Meatballs

- 2 pounds of ground beef
- 1 cup bread crumbs
- 2 eggs (slightly beaten)
- 1 package of onion soup mix Mix together, form into balls.

Sauce

1 jar chili sauce Water (just use the bottle from the chili sauce) 1 cup brown sugar

- 1 can sauerkraut (sweet)
- 1 can cranberries (whole berries)

Combine ingredients, simmer for 15 minutes. Pour over meatballs. Bake at 350° for one hour.



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Ruby Classico Port Hot Chocolate

FROM: STALLER ESTATE WINERY

2/3 cup semisweet Ghiradelli chocolate chips2/3 cup Staller Estate Ruby Classico Port1/2 cup milk1/2 cup half and half or whipping creamPinch of salt

1/2 teaspoon vanilla extract

Combine the chocolate chips, port, milk, half, and half, in a small saucepan over medium-low heat. Heat, stirring constantly, until chocolate chips are melted and the mixture is hot.

Remove from heat and stir in the vanilla and salt. Pour into mugs and serve.

Note: You can top with whipped cream or a little bit of orange zest for added flavor.

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Freezer Mashed Potatoes

5 pounds potatoes, peeled and cut into chunks 2 Tablespoons butter, softened 1 cup sour cream 6 ounces cream cheese, cubed 1/2 teaspoon onion powder 1/2 teaspoon salt 1/4 teaspoon pepper

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce the heat, cover and cook for 10 to 15 minutes or until tender. Drain.

In a large bowl, mash potatoes with butter. Beat in sour cream, cream cheese, onion powder, salt and pepper. Transfer to 13-by-9inch greased baking dish. Bake at 350° for 30 to 35 minutes or cover and freeze for up to 6 months.









German Chocolate Cookies

- 1 package German Chocolate cake mix 2 eggs
- 1/2 cup butter, melted
- 1/2 cup quick cooking oats
- 1 cup semi-sweet chocolate chips

In mixing bowl, combine dry cake mix, eggs, butter and oats, mix well. Stir in the chocolate chips. Drop by heaping Tablespoons 2 inches apart on ungreased baking sheets. Bake 350° for 9 to 11 minutes.



Grandma's Cookie Bars 34 graham crackers (17 whole) 1 can Eagle Brand milk 1 teaspoon vanilla extract 1 teaspoon baking powder 2 cups flaked coconut 1 cup chocolate chips Crush graham crackers until fine, mix with baking powder, add coconut and chips. Stir vanilla into Eagle Brand milk, add to other mixture. Slightly grease and flour a 9-by-13-inch pan. Bake at 350° for 20 minutes.



Grandma's Cookie Bars

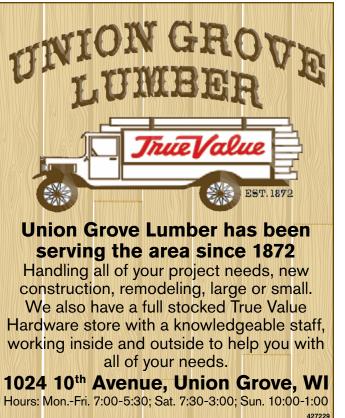
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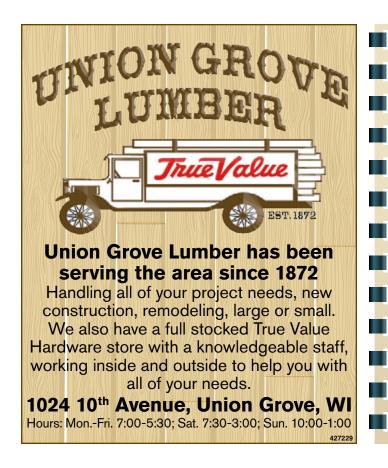


2 cups pumpkin 1-1/2 cups sugar

- 4 eggs, slightly beaten
- 1 can evaporated milk
- 2 teaspoons pumpkin pie spice

Combine all ingredients in 9-by-13-inch pan. Sprinkle 1 dry yellow cake mix over mixture, drizzle 1-1/2 sticks melted butter over top. Bake at 350° for one hour. Serve with whip topping.

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Lemon Cookies

1 package lemon cake mix 2 eggs

1/3 cup Crisco

1 Tablespoon lemon juice 3/4 cup coconut

Mix together, drop by teaspoon onto baking sheet. Bake at 375° for 6 to 7 minutes Sprinkle with powdered sugar when cooled.

Pumpkin Crunch

2 cups pumpkin

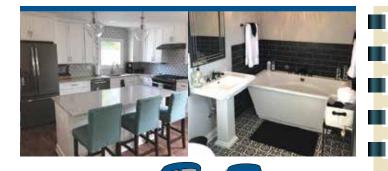
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Mint-Chocolate Ice Cream Cake

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1 package boxed chocolate cake mix 6 cups green mint-flavored ice cream with chocolate chips, slightly softened 1-1/2 cup whipping cream 2 Tablespoons powdered sugar 4 drops green food color

Heat oven 350°. Grease bottoms only of two 9-inch round cake pans. Make cake batters as directed on box. Spoon evenly into pans. Remove cake from pans. Cool completely. Line 9 inch round cake pan with foil. Spoon and spread ice cream evenly in pan. Cover with foil, freeze until completely frozen. On serving plate, place 1 cake layer with rounded side down. Remove ice cream from pan, peel off foil. Place on top of cake. Top with remaining layer. In medium bowl, beat whipping cream, powdered sugar and food coloring on high speed until stiff peaks form. Frost sides and top of the cake. Freeze about 2 hours or until firm.

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Roasted Asparagus

Fresh asparagus 2 Tablespoons olive oil 1 clove crushed garlic Salt and pepper to taste 1/2 cup Parmesan cheese 1 lemon

Preheat oven to 400°. Lay asparagus on cookie sheet. Drizzle olive oil, crushed garlic, salt and pepper. Roast about 10-15 minutes. When tender sprinkle with Parmesan cheese and return to oven for 1 minutes.





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Peppermint Fudge

39 mini candy canes crushed, about 1 cup
1/2 cup sweet chocolate chips
14 ounces sweet condensed milk, divided
4 ounces baking white chocolate, chopped
1 teaspoon cream of tartar

Line 8-inch square pan with foil and grease with 1 teaspoon butter, sprinkle with 1/2 of crushed candy. Microwave chocolate chips and 2 Tablespoon butter on high for one minute or until melted. Stir in 2/3 cup milk pour over candy layer. Refrigerate 10 minutes.

Meanwhile, microwave white chocolate and remaining butter for 40 to 50 seconds. Stir in cream of tartar, milk and candy, spread over chocolate. Refrigerate 2 hours.



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