



# Eat, Drink AND BE Merry

HOLIDAY  
RECIPE  
BOOK

PUBLISHED BY  
SOUTHERN LAKES  
NEWSPAPERS  
2023



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# Lunch and a Smile

## Ingredients:

- 1 caring heart
- 1 smile
- 2 helping hands
- 1 vehicle
- 1 volunteer application

## Prep Time:

- 1.5 hours
- No nights, weekends or holidays

## Recipe:

Scan to apply or call  
Meals On Wheels at  
262-833-8766  
Take remaining ingredients  
and mix together  
Garnish with a smile!



445845

# Lunch and a Smile

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445843

## *Cheese Potato Fans*

- 8 medium baking potatoes
- 1/2 cup butter, melted
- 2 tsp salt
- 1/2 tsp pepper
- 2/3 cup shredded cheddar cheese
- 1/3 cup shredded parmesan cheese
- 2 Tbsp minced fresh chives
- 2 Tbsp minced fresh sage
- 2 Tbsp minced fresh thyme

Preheat oven to 425°. Cut each potato into 1/8-inch slices, leaving slices attached at the bottom. Fan potatoes slightly and place in a greased 13x9 baking dish.

In a bowl, mix butter, salt and pepper, drizzle over potatoes. Bake 55 min. In a small bowl, toss cheeses with herbs, sprinkle over potatoes. Bake 5 min. longer.



HOLIDAY RECIPES 2023 **3**



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HOLIDAY RECIPES 2023 **3**



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446138

4 HOLIDAY RECIPES 2023

## Pumpkin, Caramel & Pecan Cheesecake

1/2 cup chopped pecans  
 40 ginger snaps, finely crushed  
 1/4 cup butter, melted  
 4 (8 oz.) packages of cream cheese, softened  
 1 cup sugar  
 15 oz. can pumpkin  
 1 Tbsp pumpkin pie spice  
 1 tsp vanilla  
 4 eggs  
 25 caramels  
 1/4 cup milk  
 1 cup whipped cream

Add pecans, ginger snaps crumbs together, add butter, mix well. Press onto bottom of 13x9 pan.

Beat cream cheese and sugar in large bowl with mixer, until blended. Add, pumpkin, spice and vanilla, mix well. Add eggs, one at a time, mix until blended. Pour over crust.

Bake at 325° for 45 min. or until center is almost set. Refrigerate 4 hours.

Microwave caramels and milk for 1 1/2 min. or until caramels are completely melted, stirring every 30 seconds Spoon over cheesecake.

Serve with whipped cream.



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## Toffee Triangles

2 sticks of butter, softened  
1 cup packed light brown sugar  
1 egg yolk  
1 tsp vanilla  
2 cups flour  
1 (10 oz.) package English Toffee bits  
2 cups semi-sweet chocolate mini chips

Beat butter in large bowl on medium speed until creamy. Beat brown sugar, egg yolk and vanilla until very well mixed. Stir in flour and 1 cup of toffee bits. Press mixture into ungreased jelly-roll pan. Bake 15 min. Immediately

sprinkle baking pieces over top. Let stand 5 min. or until softened; spread evenly. Sprinkle remaining toffee bits over top. Cool completely. Cut into squares, then cut each square into 4 triangles.



HOLIDAY RECIPES 2023 **5**



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HOLIDAY RECIPES 2023 **5**

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6 HOLIDAY RECIPES 2023

## *Peanut Butter Clusters*

10 oz. package Reese's Peanut Butter Chips  
 2 cups shortening  
 1 1/2 cups coarsely crushed thin pretzel sticks  
 1 cup honey graham cereal  
 1/2 cup sliced almonds

Line a cookie sheet with wax paper, set aside. Stir together peanut butter chips and shortening in medium microwave-safe bowl. Microwave on high 1 1/2 min., stirring once. Stir in pretzel sticks, cereal and almonds. Drop by heaping tablespoons onto prepared cookie sheets. Let stand about 30 min.



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405-469

## Cinnamon Sour Cream Cake

3 cups flour  
2 cups granulated sugar  
2 tsp baking powder  
1/2 tsp salt  
8 oz. sour cream  
4 eggs  
2 tsp vanilla  
2 1/2 sticks butter, softened  
10 oz. cinnamon chips  
2 Tbsp flour  
Powdered sugar

Generously grease and flour 12-cup fluted tube pan. Set aside. Combine 3 cups flour, the sugar, baking powder and salt in large bowl. Beat sour cream, eggs and vanilla with fork in medium bowl. Add butter and sour cream mixture to flour mixture. Beat on low

speed until well mixed, then beat 2 min. on high speed. Stir together cinnamon chips and 2 tbsp flour until chips are coated, gently fold into batter. Pour batter into prepared pan. Bake at 350° for 60 min. Cool on wire rack. Sprinkle with powdered sugar.

HOLIDAY RECIPES 2023 **7**

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HOLIDAY RECIPES 2023 **7**



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8 HOLIDAY RECIPES 2023



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8 HOLIDAY RECIPES 2023



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## Rhubarb Cheesecake

FROM LYLE'S TV & APPLIANCES

1 cup all-purpose flour  
1/2 cup packed brown sugar  
1/4 tsp salt  
1/4 cup cold butter  
1/2 cup chopped walnuts  
1 tsp vanilla extract

### Filling:

2 (8 oz.) packages cream cheese, softened  
3/4 cup sugar  
3 eggs, lightly beaten  
1 tsp vanilla extract

### Topping:

1 cup sugar  
1 Tbsp corn starch  
1/4 tsp ground cinnamon  
1/4 cup water  
3 cups chopped fresh or frozen rhubarb, thawed and drained

In a bowl, combine flour, brown sugar and salt; cut in butter until mixture resembles

coarse crumbs. Stir in walnuts and vanilla. Press into a greased 13x9 inch baking dish. Bake at 375° for 10 minutes. Cool slightly.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add eggs; beat on low speed just until combined. Add vanilla. Pour over the crust. Bake for 20-25 minutes or until center is set and edges are light brown. Cool on a wire rack for 1 hour.

In a large saucepan, combine the sugar, corn starch and cinnamon. Gradually stir in water until smooth. Add rhubarb. Bring to a boil over medium heat; cook and stir for 5 minutes or until thickened. Cool. Pour over filling.

Refrigerate for at least 1 hour. Refrigerate leftovers.

HOLIDAY RECIPES 2023 **9**

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HOLIDAY RECIPES 2023 **9**

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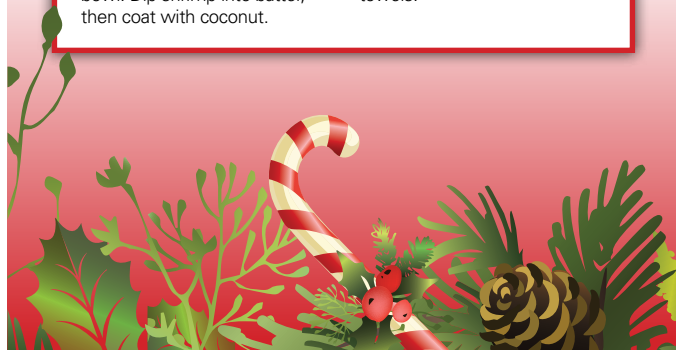
**10** HOLIDAY RECIPES 2023

## Coconut Shrimp

1 1/4 cups flour  
1/4 tsp seafood seasoning  
1 large egg, beaten  
3/4 cup pineapple juice  
14 oz. sweetened shredded coconut  
1 lb. large shrimp, peeled  
Oil for deep frying

In a bowl, combine flour, seasoning, egg and juice until smooth. Place coconut in bowl. Dip shrimp into batter, then coat with coconut.

In an electric skillet or deep fryer, heat oil to 375°. Fry until golden brown. Drain on paper towels.



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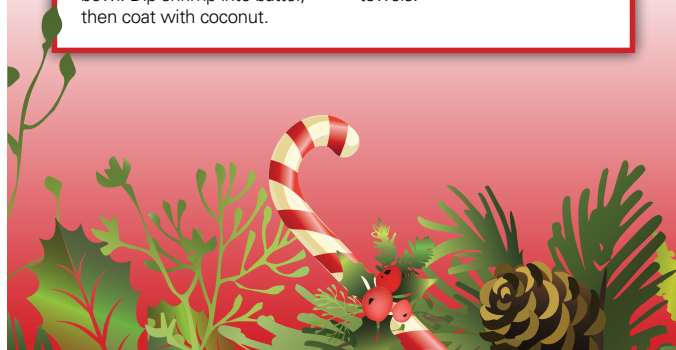
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418293

## *Blueberry Angel Food Cake Roll*

1 package Angel Food cake mix  
1 (21 oz.) can blueberry pie filling  
Confectioners' Sugar

Line 2 jellyroll pans with aluminum foil. Prepare cake following package directions. Divide batter into lined pans. Spread evenly. Cut through batter with knife or spatula to remove large air bubbles. Bake at 350° for 15 min. Invert cakes at once onto towels dusted with confectioners'

sugar. Remove foil carefully. Starting at short end, roll up each cake with towel, jelly-roll form. Completely cool. Unroll cakes, spread about 1 cup blueberry pie filling to within 1-inch of edges on each cake. Re-roll and place seam side down on serving platter. Dust with confectioners' sugar.



HOLIDAY RECIPES 2023 **11**



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HOLIDAY RECIPES 2023 **11**



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## *Perfect Prime Rib*

1/4 cup Worcestershire sauce  
1 1/2 tsp garlic salt  
1 1/2 tsp. salt  
1 1/2 tsp coarsely ground pepper  
1 bone-in beef rib roast (5-6 lbs.)

In a small bowl, combine the first four ingredients, rub over the roast. Place in a large resealable plastic bag, seal and refrigerate overnight, turning often.

Place roast fat side up in

a large roasting pan, pour marinade over roast. Tent with foil. Bake at 350° for 1 hour. Uncover and bake 1 1/2 hours longer or until meat reaches desired doneness. Let stand 10-15 min before slicing.



HOLIDAY RECIPES 2023 **13**



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445846

## *Perfect Prime Rib*

1/4 cup Worcestershire sauce  
1 1/2 tsp garlic salt  
1 1/2 tsp. salt  
1 1/2 tsp coarsely ground pepper  
1 bone-in beef rib roast (5-6 lbs.)

In a small bowl, combine the first four ingredients, rub over the roast. Place in a large resealable plastic bag, seal and refrigerate overnight, turning often.

Place roast fat side up in

a large roasting pan, pour marinade over roast. Tent with foil. Bake at 350° for 1 hour. Uncover and bake 1 1/2 hours longer or until meat reaches desired doneness. Let stand 10-15 min before slicing.



HOLIDAY RECIPES 2023 **13**



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14 HOLIDAY RECIPES 2023



## Ruby Classico Port Hot Chocolate

FROM: STALLER ESTATE WINERY

2/3 cup semisweet Ghiradelli chocolate chips  
2/3 cup Staller Estate Ruby Classico Port  
1/2 cup milk  
1/2 cup half and half or whipping cream  
Pinch of salt  
1/2 tsp 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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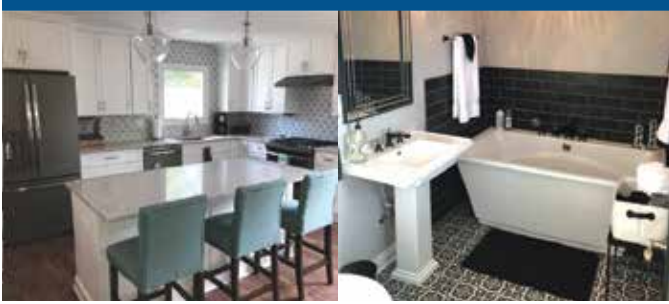
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Remove from heat and stir in the vanilla and salt. Pour into mugs and serve.

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





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427114

## Cinnamon Star Cookies

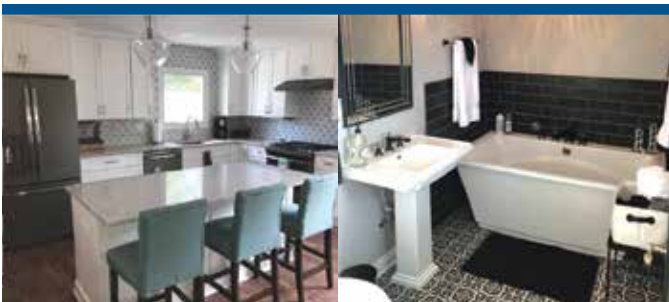
2 Tbsp sugar  
3/4 tsp ground cinnamon  
3/4 cup softened butter  
2 egg yolks  
1 tsp vanilla  
1 package French Vanilla cake mix

Combine sugar and cinnamon in a small bowl. Set aside. Combine butter, egg yolks, vanilla in large bowl. Blend in cake mix gradually. Roll into 1/8-in. thickness on lightly

floured surface. Cut with 2 1/2-inch star cookie cutter. Place 2 inches apart on ungreased baking sheet. Sprinkle cookies with cinnamon-sugar mixture. Bake at 375° for 6-8 minutes.



HOLIDAY RECIPES 2023 **15**



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HOLIDAY RECIPES 2023 **15**



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With Glasses Made  
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262-363-7146

[www.martensplumbing.com](http://www.martensplumbing.com)

MP # 134384

445427

## Glazed Cranberry Carrots

2 lbs. fresh baby carrots  
1/2 cup jellied cranberry sauce  
1/4 cup butter or margarine  
1/4 cup packed brown sugar  
1 Tbsp lemon juice  
1/2 tsp salt

Place 1 inch of water in a large saucepan; add carrots. Bring to a boil. Reduce heat, cover and simmer for 10-12 min. or until tender. Drain and set aside. In the same pan, combine the

cranberry sauce, butter, brown sugar, lemon juice and salt. Cook and stir until cranberry sauce is melted and mixture is smooth. Add carrots, stir to coat. Heat through.



HOLIDAY RECIPES 2023 **17**



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HOLIDAY RECIPES 2023 **17**

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427229

18 HOLIDAY RECIPES 2023

*Festive Shortbread Logs*

1 cup butter (no substitutes), softened  
1/2 cup confectioners' sugar  
1 tsp vanilla extract  
2 cups flour

1 1/2 cups semisweet chocolate chips  
4 tsp shortening  
3/4 cup ground walnuts

In a mixing bowl, cream butter and confectioners' sugar. Add vanilla. Gradually add flour mixture, mix well. With lightly floured hands, shape tablespoonfuls into 2-inch logs. Place 2 inches apart on ungreased baking sheets. Bake at 350° for 9-11 min. or until edges and bottom are

lightly browned. Cool 2-3 min. before moving to wire racks. In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Drizzle chocolate over half of the cookies. Dip one end of remaining cookies into chocolate then sprinkle with walnuts or sprinkles.



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**DELAVAN**  
HEALTH SERVICES

**905 East Geneva Street  
Delavan, WI 53115**

**Tel: 262-728-6319**

**Fax: 262-728-6693**

**VA Contracted**



427465

## *Gingerbread Cookies*

3/4 cups butter (no substitutes), softened  
1 cup packed brown sugar  
1 egg  
3/4 cup molasses  
4 cups flour  
2 tsp ground ginger  
1 1/2 tsp baking soda  
1 1/2 tsp ground cinnamon  
3/4 tsp ground cloves  
1/4 tsp salt  
Vanilla frosting of choice if desired

In a mixing bowl, cream butter and brown sugar. Add egg and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt, gradually add to creamed mixture. Cover and refrigerate for 4 hours or overnight until easy to handle. On a lightly floured

cutting board, roll out dough to desired thickness. Cut with floured cookie cutter. Place 1 inch apart on an ungreased baking sheet. Bake at 350° for 8-10 min or until edges are firm. Remove to wire rack to cool. Decorate with frosting if desired.



HOLIDAY RECIPES 2023 **19**



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HEALTH SERVICES

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Delavan, WI 53115**

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**VA Contracted**



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Vanilla frosting of choice if desired

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HOLIDAY RECIPES 2023 **19**

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## *Stuffed French Toast*

8 slices French bread (1-inch thick)  
2 pkgs. (3 oz. each) cream cheese, softened  
1/3 cup crushed pineapple, do not drain  
1/2 cup chopped pecans  
4 eggs  
1 cup whipping cream  
1/2 tsp vanilla extract  
1 1/2 tsp ground ginger

### **Apricot syrup:**

1 (12 oz.) jar apricot preserves  
1/2 cup orange juice

Cut a pocket through the crust of each slice of bread. In a mixing bowl, beat the cream cheese and pineapple, stir in pecans. Stuff into pockets. In a shallow bowl, beat the eggs, cream, vanilla and ginger. Dip

both sides of the bread. Cook on a greased hot griddle until golden brown on both sides. Combine syrup ingredients in a saucepan, heat until warm, stirring constantly. Serve with the French toast.



HOLIDAY RECIPES 2023 **21**

Burlington Store  
#3488

**Walmart** 

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Text "Jobs" to 240240

445550

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HOLIDAY RECIPES 2023 **21**



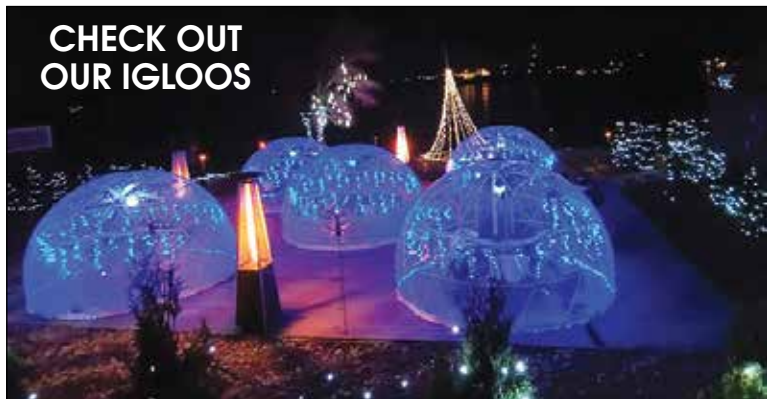
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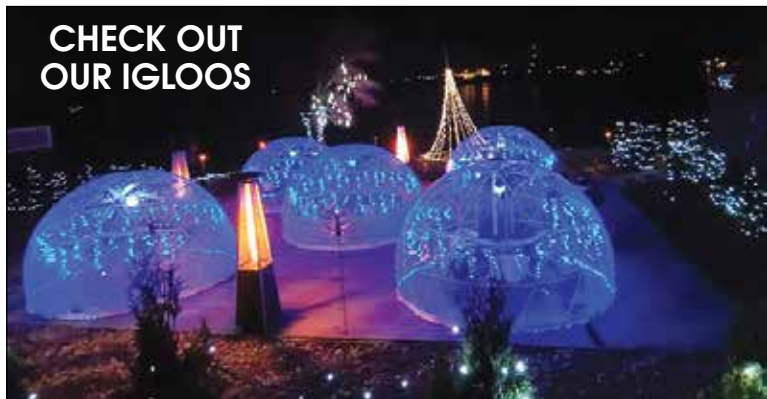
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HOLIDAY RECIPES 2023 **23**

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**Heating and Air Conditioning, LLC**

**5920 256<sup>th</sup> Avenue, Salem, WI ▪ 262-843-2865**

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