

Eat, Drink AND BE Merry

HOLIDAY
RECIPE
BOOK



PUBLISHED BY
SOUTHERN LAKES
NEWSPAPERS
2024

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Pumpkin Trifle

PUMPKIN BREAD:

- 2 c. sugar
- 2 c. canned pumpkin
- 1/2 c. vegetable oil
- 1/2 c. fat-free vanilla pudding
- 4 large egg whites
- 2 tsp. ground cinnamon
- 1 1/4 tsp. salt
- 1 tsp. baking soda
- 1 c. semisweet chocolate chips
- 3 c. all-purpose flour

Preheat oven to 350 degrees. Combine first 5 ingredients in a large bowl, stirring well with a whisk. Combine flour, cinnamon, salt, and baking soda in a medium bowl, stirring well with a whisk. Add flour mixture to pumpkin mixture, stirring just until moist. Fold in chocolate chips. Spoon batter into two 8x4 loaf pans coated with cooking spray. Bake for 1 hour and 15 minutes or until done. Cool for 10 minutes in pans on wire rack.



TRIFLE:

- 4 packages of instant vanilla pudding mix
- 1/4 c. sugar
- 2 c. whipping cream
- Caramel sauce
- Chopped walnuts

Prepare and chill 4 packages of instant vanilla pudding mix. Beat whipping cream with sugar until peaks form. Cut both pumpkin breads into large pieces. Layer trifle dish with 1 of the pumpkin breads cut into large pieces, place pudding mixture on top of pumpkin bread, add second pumpkin bread on top of pudding mixture, add whipped cream, top with caramel sauce and chopped walnuts. *(This is delicious!)*



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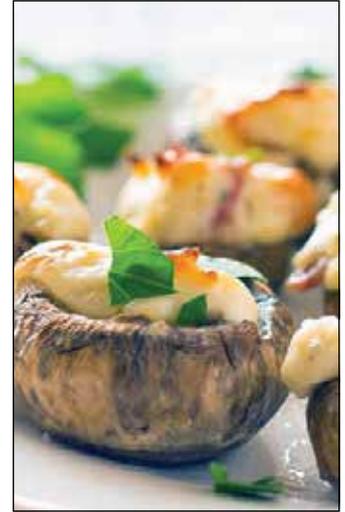
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463552

Blue Cheese and Bacon Stuffed Mushrooms

24 large fresh mushrooms
8 oz. chive and onion flavored cream cheese
1 c. crumbled blue cheese
4 green onions, chopped
2 garlic cloves, minced
3/4 c. bacon bits, divided into 1/4 c. and 1/2 c.

Preheat oven to 375 degrees. Remove stems from mushrooms and set caps aside, discard stems. In a small bowl, combine the cream cheese, onions, garlic, and 1/4 cup bacon bits. Stuff into caps, about a tbsp. in each. Place in a greased 15-inch x 10-inch x 1-inch baking pan. Sprinkle with remaining bacon bits. Bake uncovered for 18-22 minutes or until mushrooms are tender.



HOLIDAY RECIPES 2024 **3**

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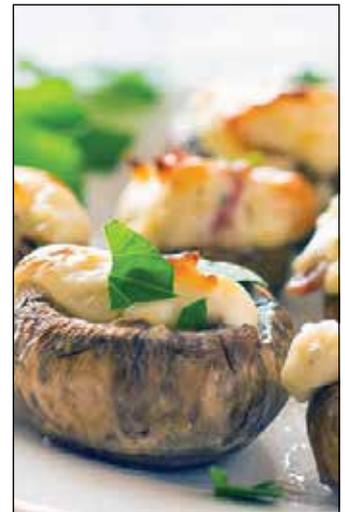
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HOLIDAY RECIPES 2024 **3**

Marinated Beef Tenderloin

- 1 c. soy sauce
- 3/4 c. beef broth
- 1/2 c. olive oil
- 2 tbsp. red wine vinegar
- 4 to 5 garlic cloves, minced
- 1 tsp. coarsely ground pepper
- 1 tsp. dried thyme
- 1/2 tsp. salt
- 1/2 tsp. hot pepper sauce
- 1 bay leaf
- 1 beef tenderloin roast (3-1/2 to 4 pounds)

In a bowl, combine first 9 ingredients, mix well. Cover and refrigerate 1 cup for basting. Pour remaining marinade into a large resealable plastic bag, then add bay leaf and tenderloin. Seal bag and turn gently to coat tenderloin. Refrigerate overnight.

Preheat oven to 425 degrees. Drain and discard marinade and bay leaf. Place tenderloin on a rack in a shallow roasting pan. Bake uncovered for 55-60 minutes or until meat reaches



desired doneness, basting often with reserved marinade. Let stand for 15 minutes before slicing



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4 HOLIDAY RECIPES 2024

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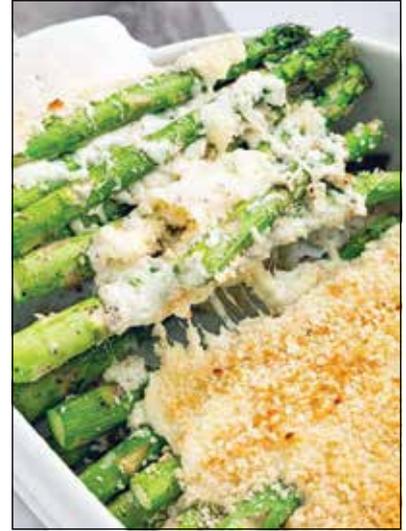
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Asparagus Casserole



- 2 pkgs. frozen asparagus
- 3 tbsp. butter
- 3 tbsp. flour
- 1 c. liquid (broth, water, etc.)
- 1/2 tsp. salt
- 1/2 c. grated American cheese
- 2 c. cubed bread

Preheat oven to 350 degrees. Cook asparagus and place in a greased casserole dish. Make a sauce of the butter, flour, and salt. Then add liquid a little at a time. Cook to thicken. Add grated cheese and stir to melt. Pour over asparagus. Sprinkle bread cubes on top. Drizzle with additional melted butter, to taste. Bake for 30 minutes.



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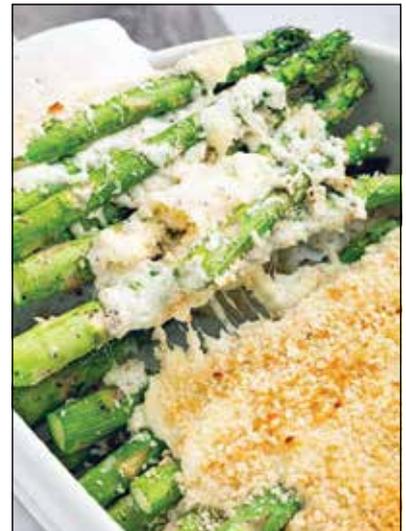
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Rhubarb Cheesecake

FROM LYLE'S TV & APPLIANCES

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

FILLING:

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

TOPPING:

1 c. sugar
1 tbsp. corn starch
1/4 tsp. ground cinnamon
1/4 c. water
3 c. 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 2024 **7**

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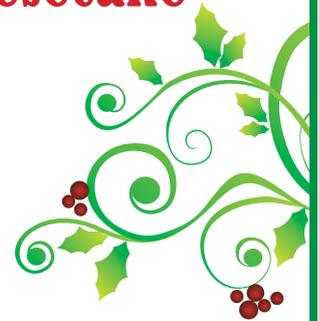
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HOLIDAY RECIPES 2024 **7**



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Happy Holidays!



463505

German Chocolate Cookies

- 1 pkg. German chocolate cake mix
- 2 eggs
- 1/2 c. butter or margarine, melted
- 1/2 c. quick cooking oats
- 1 c. semisweet chocolate chips

Preheat oven to 350 degrees. In a mixing bowl, combine dry cake mix, eggs, butter, and oats, mix well. Stir in the chocolate chips. Drop by heaping tbsp. 2 inches apart onto ungreased baking sheets. Bake for 9-11 minutes or until set. Cool for 5 minutes on wire rack.



HOLIDAY RECIPES 2024 **9**



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Terry@addiewatersystems.com



Terry Addie
463499

Easy Pork Chops With Apples And Stuffing

- 1 pkg. 6 oz. Stove Top stuffing mix for chicken
- 1 can 21 oz. apple pie filling
- 1 1/2 tsp. ground cinnamon
- 6 boneless pork loin chops (1- 1 1/2 lbs.) 3/4" thick

Preheat oven to 375 degrees. Prepare stuffing as directed on package in a 9x13 pan, sprayed with nonstick spray. Spread apples on bottom of pan and sprinkle with cinnamon. Top with chops, then stuffing on top of chops. Cover with foil, bake for 30 minutes. Remove foil and bake 15 minutes more.



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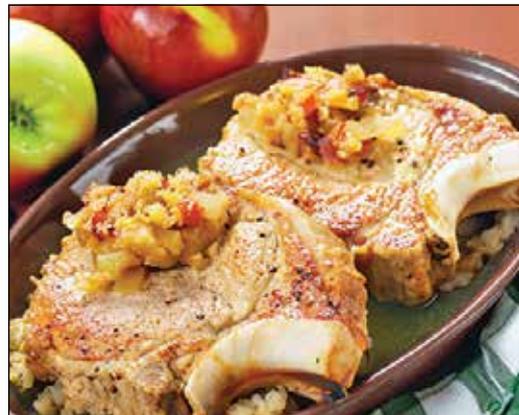


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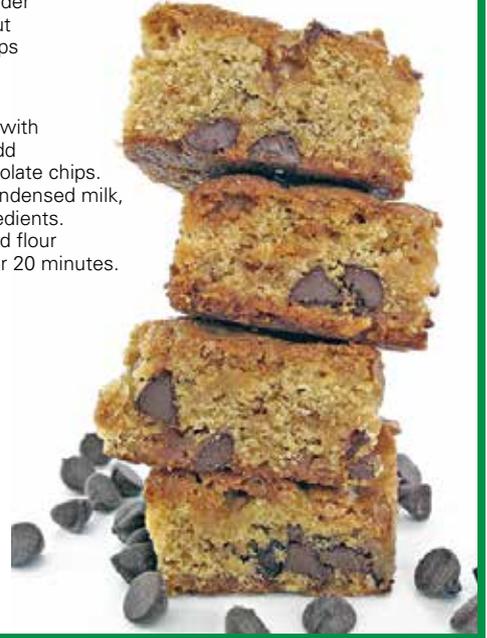


463498

Easy Bar Cookies

- 34 graham crackers (17 whole)
- 1 can sweetened condensed milk
- 1 tsp. vanilla
- 1 tsp. baking powder
- 2 c. flaked coconut
- 1 c. chocolate chips

Preheat oven to 350 degrees. Mix crushed crackers with baking powder, add coconut and chocolate chips. Stir vanilla into condensed milk, then add dry ingredients. Slightly grease and flour 9x13 pan, bake for 20 minutes. Cut into bars.



HOLIDAY RECIPES 2024 **11**



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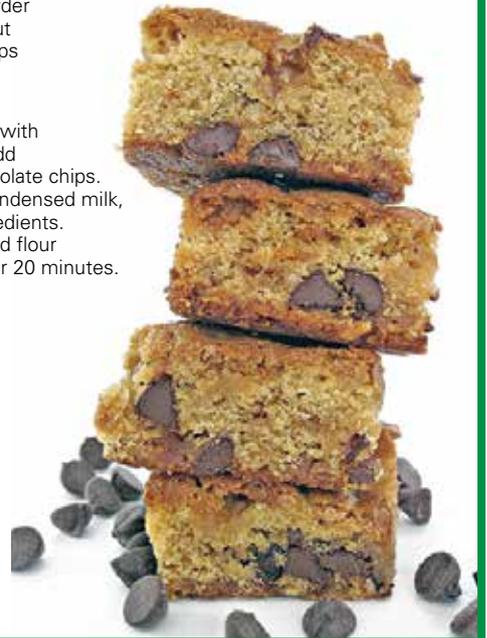


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12 HOLIDAY RECIPES 2024

Ruby Classico Port Hot Chocolate

(FROM STALLER ESTATE)

2/3 c. semisweet Ghiradelli chocolate chips
2/3 c. Staller Estate Ruby Classico Port
1/2 c. milk
1/2 c. 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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Christmas Jello

3 oz. pkg. lime Jello
8 oz. pkg. cream cheese
1 can crushed pineapple
1 c. whipped cream
4 tbsp. sugar
1 tsp. vanilla

Add 1 cup of water to Jello, bring to a boil and dissolve, put on top of cream cheese, beat with mixer. Whip the whip cream until peaks form, add sugar and vanilla, fold in pineapple. Add to cream cheese mixture and beat until smooth. Put into Christmas mold.



HOLIDAY RECIPES 2024 **13**



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4 tbsp. sugar
1 tsp. vanilla

Add 1 cup of water to Jello, bring to a boil and dissolve, put on top of cream cheese, beat with mixer. Whip the whip cream until peaks form, add sugar and vanilla, fold in pineapple. Add to cream cheese mixture and beat until smooth. Put into Christmas mold.



HOLIDAY RECIPES 2024 **13**



for Every Occasion...



Royal Treat 50¢ Off

ANY ROYAL TREAT WITH THIS COUPON
Limit one Royal Treat. Offer good at Burlington Dairy Queen, through November 30, 2024.

Burlington Dairy Queen

324 S. Pine St., Burlington • 763-9385

463226

Creamy Butternut Squash Casserole



- 2 c. medium butternut squash, peeled and cut into chunks
- 1/2 c. sugar
- 2 eggs
- 1/4 c. milk
- 2 tsp. butter
- 1 tsp. vanilla extract
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg

Preheat oven to 350 degrees. Place squash in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 12-16 minutes or until tender. Drain. In a small bowl, beat squash until smooth. Add the remaining ingredients; beat well. Spoon into 8x8 baking dish coated with cooking spray. Cover and bake for 30-35 minutes or until thermometer inserted near the center reads 160 degrees.



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Unlock Your Home's Full Equity Potential!

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SynerG Realty LLC



Chocolate Trifle Cookies

- 1 1/4 c. butter or margarine softened
- 2 1/4 c. confectioners' sugar
- 1/3 c. baking cocoa
- 1/4 c. sour cream
- 1 tbsp. vanilla extract
- 2 1/4 c. all-purpose flour
- 12 oz. semisweet chocolate chips
- 1/4 c. chocolate sprinkles

In a large mixing bowl, cream butter, sugar, and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour and mix well. Stir in chocolate chips. Refrigerate for 1 hour.

Preheat oven to 325 degrees. Shape dough into 1-inch balls, dip tops in chocolate sprinkles. Place sprinkled side up 2 inches apart on ungreased baking sheets. Bake for 10 minutes or until set. Cool for 5 minutes before removing to wire rack to cool completely.



HOLIDAY RECIPES 2024 **15**

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HOLIDAY RECIPES 2024 **15**

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!



463607

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- 1 smile
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- 1 vehicle
- 1 volunteer application

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UNION GROVE LUMBER



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Handling all of your project needs, new construction, remodeling, large or small.

We also have a full stocked True Value Hardware store with a knowledgeable staff, working inside and outside to help you with all of your needs.

1024 10th Avenue, Union Grove, WI

Hours: Mon.-Fri. 7:00-5:30; Sat. 7:30-3:00; Sun. 10:00-1:00

427229

Feta Bruschetta

- 1/4 c. butter, melted
- 1/4 c. olive oil
- 10 slices French bread (1 inch thick)
- 1 package (4 oz.) crumbled feta cheese
- 2 to 3 garlic cloves
- 1 tbsp. minced fresh basil or 1 tsp. dried basil
- 1 large tomato, seeded and chopped

Preheat oven to 350 degrees. In a small bowl, combine butter and oil. Brush onto both sides of bread. Place on a baking sheet. Bake for 8-10 minutes or until lightly browned on top. Combine the feta cheese, garlic, and basil, sprinkle over toast. Top with tomato. Bake 8-10 minutes longer or until heated through. Serve warm.



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Doggy Daycare and Pet Boarding



HOURS: Mon.-Fri. 7:30 am - 7:00 pm • Sat. & Sun. CLOSED
1065 N. Rochester Street, Mukwonago, WI 53149

446138

Almond Cut-Out Cookies

- 1 c. butter
- 8 oz. cream cheese
- 1 1/2 c. sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. almond
- 3 1/2 c. flour
- 1 tsp. baking powder

Preheat oven to 375, bake 8-10 min., watching the edges for doneness.

FROSTING

- 2 c. powdered sugar
- 2 tbsp. salted butter
- 1/4 tsp. almond
- A few tbsp. milk
- Food coloring

Beat butter and cream cheese until combined. Add sugar, beat until fluffy. Add egg, vanilla, and almond beat well. Combine flour and baking powder. Add dry ingredients to cream cheese mixture, beat until well mixed. Divide dough in 1/2 and wrap each portion, refrigerate about 1 hour. Roll the dough out onto a flat, lightly floured surface using a rolling pin, then cut your shapes out. Set the cookies on a silicone mat or parchment paper lined cookie sheet.

Beat together in mixing bowl. Add enough milk for consistency to spread. Add food coloring. Once frosted, decorate with sprinkles, etc. if desired.



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Walmart 

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The Terraces & Highlands

Active Senior Living 55+

Arbor Village & Village Glen

Assisted Living and Memory Care Neighborhood

262-248-4558

www.genevacrossing.com

406444

Butterscotch Toffee Cookies

2 large eggs, room temperature
1/2 c. vegetable oil
1 pkg. butter pecan cake mix
1 pkg. butterscotch chips
1 pkg. milk chocolate English toffee bits

Preheat oven to 350 degrees. 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 tbsp. 2 inches apart on greased baking sheet. Bake for 10-12 min.



HOLIDAY RECIPES 2024 **21**

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HOLIDAY RECIPES 2024 **21**

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463503

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THANKSGIVING TABLE
OF A LOCAL FAMILY IN NEED

\$36 will provide everything needed for a Classic Thanksgiving Dinner. These baskets include a family-sized turkey, pumpkin pie, sweet potatoes, green bean casserole, stuffing, corn, carrots, gravy, cranberries, and more.

If you would like to sponsor, please fill out and return the form below. We can't do it without you, thank you!

**Detach and include this
with your check payable to:**

Southern Lakes Area Love, Inc.
480 S. Pine Street
Burlington, WI 53105

I want to provide ____ Local Families
with a Thanksgiving Meal

With a Financial
Gift of \$____.00

*Thank
You*

463489



FOR JUST \$36

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THANKSGIVING TABLE
OF A LOCAL FAMILY IN NEED

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