

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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262-275-5105

www.countrysidetreeswi.com

463551

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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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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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4 HOLIDAY RECIPES 2024



Toynton Funeral Home provides personalized and compassionate burial and cremation service in the Walworth, WI area. Our team is available to assist you with all your service needs. We maintain a personal commitment to a standard of excellence in serving you.

328 Kenosha St., Walworth, WI
262-275-2171 • www.toyntonfuneralhome.com

463554

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.



HOLIDAY RECIPES 2024 **5**



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HOLIDAY RECIPES 2024 **5**



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www.lylestv.com

446051

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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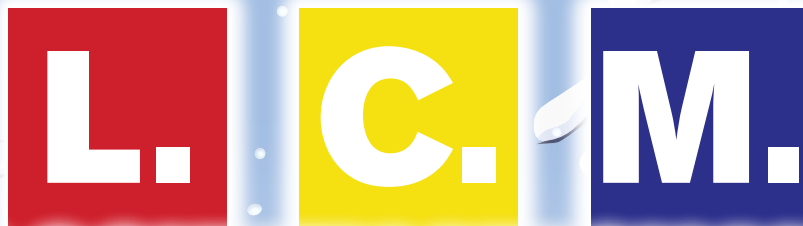
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HOLIDAY RECIPES 2024 **7**



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Dave Lennox
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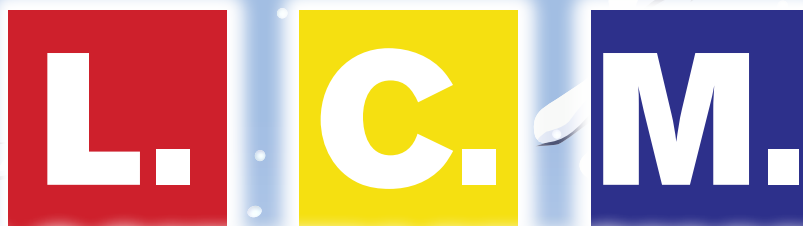
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DELAVAN
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**905 East Geneva Street
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Tel: 262-728-6319

Fax: 262-728-6693

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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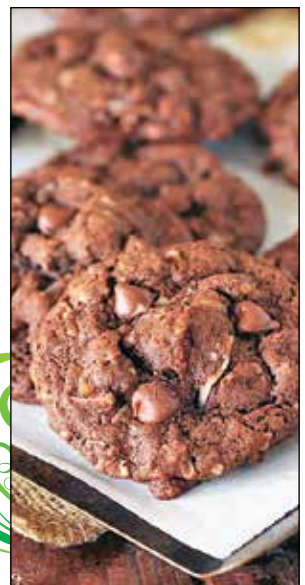


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addiewatersystems.com
Terry@addiewatersystems.com



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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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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HOLIDAY RECIPES 2024 **11**



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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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445786

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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HOLIDAY RECIPES 2024 **13**



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Royal Treat 50¢ Off

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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.



for Every Occasion...



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Unlock Your Home's Full Equity Potential!

Take advantage of a **FREE** pre-sale home inspection by listing with Deronica until 02/28/25! Ensure your home is market-ready, avoid surprises, and maximize your equity for a smoother, more profitable sale.

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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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HOLIDAY RECIPES 2024 **17**

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HOLIDAY RECIPES 2024 **17**

UNION GROVE LUMBER



Union Grove Lumber has been serving the area since 1872

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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ANIMAL HOSPITAL

www.mukwonagoanimalhospital.com

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Preventative Medicine • Vaccinations • Surgery
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Schedule some play days in our beautiful new spacious indoor/outdoor facility!
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WONAGO PLAY?
Doggy Daycare and Pet Boarding

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

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

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.

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



HOLIDAY RECIPES 2024 **19**



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HOLIDAY RECIPES 2024 **19**

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THE BURLINGTON WALMART***

Burlington Store #3488

Walmart 

NOW HIRING!

TO APPLY: Text "Jobs" to 240240



***WISHING YOU HAPPY HOLIDAYS FROM
THE BURLINGTON WALMART***

Burlington Store #3488

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Meet Your Friends at Geneva Crossing!



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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**

Meet Your Friends at Geneva Crossing!



**Lake Geneva's
Premier 55+ Neighborhood**

The Terraces & Highlands
Active Senior Living 55+

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HOLIDAY RECIPES 2024 **21**

Reliable

Heating and Air Conditioning, LLC

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Reliable

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FOR JUST \$36

YOU CAN FILL THE
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

YOU CAN FILL THE
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OF A LOCAL FAMILY IN NEED

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James R. Taylor

and Sons, INC.

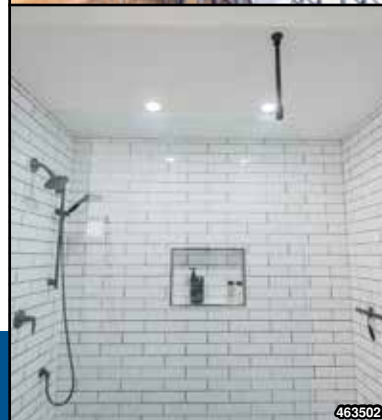
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