

Thanksgiving Recipes

Levan's Catering Cookbook Series

Roast Turkey with Herbal Rub

Ingredients:

1 13-Pound WHOLE TURKEY fresh or thawed
1 Medium onion quartered
1 lemon quartered
1/4 Cup vegetable oil
1 Teaspoon dried thyme
1 Teaspoon dried tarragon
1 Tablespoon dried rosemary
1 Teaspoon salt
1/2 Teaspoon freshly ground black pepper

Instructions:

Preheat oven to 325.

Remove giblets and neck from turkey and reserve for broth.

Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities.

In a small bowl, mix oil with herbs, salt and pepper. With your finger tips, gently loosen skin from the breast without pulling off the skin.

Place 1 tablespoon of herb mixture under skin; replace skin. Rub cavities and outside of turkey with remaining herb mixture.

Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.

Place turkey, breast side up, on a rack in a large shallow (no more than 2-1/2 inches) deep roasting pan. Insert an oven-safe thermometer into the thickest part of the thigh, being careful it does not touch the bone.

Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2-1/2 hours.

Remove foil and baste bird with pan juices. Continue to roast for about another hour until meat thermometer registers 180 degrees F. in the thigh.

Remove turkey from oven and allow to rest for 15-20 minutes before carving. Transfer to a large platter and serve with gravy.

Herb-Roasted Turkey with Citrus Glaze

Ingredients:

- 1 15-Pound WHOLE TURKEY fresh or frozen (thawed)
- 3 Large lemons
- 2 Large limes
- 1-1/2 Teaspoon salt, divided
- 1/2 Teaspoon black pepper coarsely ground
- 1/4 Cup dry white wine (see note)
- 1/4 Cup packed brown sugar
- Pan Gravy
- 1 Bunch, each fresh sage, marjoram, and thyme, divided

Instructions:

Preheat oven to 325.

Remove giblets and neck from turkey; reserve for gravy. Rinse turkey with cold running water and drain well. Blot dry with paper towels.

Peel skin from lemons and limes to make rose garnishes. Reserve in refrigerator. Squeeze enough juice from the lemons and limes to equal 2 tablespoons each. Cut the remaining lemons and limes in half and place in the turkey cavity. Sprinkle salt in the cavity.

In a small bowl, mix the wine, brown sugar, and citrus juices; reserve for glaze.

Gently loosen skin from the turkey breast without totally detaching the skin and carefully place 1 tablespoon each fresh sage and marjoram under the skin. Replace the skin.

Fold neck skin and fasten to the back with 1 or 2 skewers.

Fold the wings under the back of the turkey. Return legs to tucked position.

Place turkey, breast side up, on a rack in a large shallow (about 2-1/2 inches deep) roasting pan.

Rub turkey with salt, pepper, and 2 to 3 tablespoons of salad oil. Insert oven-safe meat thermometer into the thickest part of the thigh, being careful that the pointed end of the thermometer does not touch the bone.

Roast the turkey in a preheated 325 degree F. oven about 3-3/4 hours.

During the last hour of roasting time, baste with the pan drippings.

During the last 30 minutes, baste with the citrus glaze.

Loosely cover with lightweight foil to prevent excessive browning.

Continue to roast until the thermometer registers 180 degrees F. in the thigh, or 170 degrees F. in the breast.

Remove turkey from the oven and allow it to rest for 15-20 minutes before carving.

Place on a warm large platter and garnish the platter with the remaining fresh herbs and lemon and lime roses.

Prepare lemon and lime roses as follows: with a small sharp knife or vegetable peeler, cut a continuous thin 1-inch strip of peel. Avoid cutting into the white pith. Roll tightly, skin inside out, and secure with toothpicks. Reserve in a bowl filled with ice water until time for service.

Turkey Breast Braised with Garlic and Rice

Ingredients:

- 1 Cup long-grain rice
- 1 Can (14-1/2 ounces) chicken broth
- 1/2 Cup white wine
- 2 Teaspoons dried parsley
- 1/2 Teaspoon each dried rosemary, thyme and sage
- 1 Bay leaf
- 1 BONE-IN TURKEY BREAST (5-6 pounds)
- Paprika
- 3 Cloves garlic

Instructions:

Preheat oven to 350.

In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf. Place turkey over rice mixture and sprinkle turkey generously with paprika.

Cut off root ends of garlic cloves. Place whole garlic bulbs, cut-end-up, in rice around turkey breast.

Cover top of Dutch oven with foil and lid.

Bake at 350 degrees F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175 degrees F.

Allow to stand 10 to 15 minutes before serving.

To serve, carve turkey into slices and place on platter.

Spoon rice mixture into serving bowl.

Squeeze garlic from skins onto turkey and rice.

Moist Glazed Ham

Instructions:

Preheat the oven to 400 degrees

Remove the rine from a large whole ham and score the fat in the traditional diamond pattern.

Stud it heavily with whole cloves and place it in a large roaster.

Pack One whole pound of brown sugar on to the top of the ham just as thick and as high as you cant pack it.

Dont worry about the part that falls off it will be left in the pan to melt into the glaze

Put this in the 400 degree oven for thirty to forty minutes until the brown sugar begins to melt.

Then pour one can of Classic Coke over the ham very gradually trying not to wash off the melting sugar.

Reduce the oven temp to 325 degrees.

For the remaining basting you will use a mixture of half burgandy wine and half pineapple juice basteing every 30 minutes for 4 hours. Be sure to dip up the pan juices and spoon them back up over the top too. The idea is to keep the meat super moist for the whole time it is cooking.

You may "tent it" with foil the first 3 and a half hours and I always do if I have a lot going on and might become distracted. This will be the best tasting ham you have every ate so be willing to devote a little extra time to it.

Old Fashioned Bread Stuffing

Ingredients:

3-4 loaves of white bread (or 5 if you like leftovers)
water
chicken broth
insides of the turkey
2 bunches of celery
1 or 2 onions
2 TBSP butter
1/2 tsp. sage
oysters (optional)
mushrooms (option)

Instructions:

The night before you want to eat the stuffing, break the bread into small pieces (about 1 inch squares) into 2 huge bowls or pots. Let the bread sit overnight to dry out.

The next day, after you remove the insides of turkey, boil them in water in 2/3 qt. sauce pan until cooked (about 20/30 minutes). Remove insides for later use or discard. Keep water and put aside.

Preheat oven to 350 degrees.

Chop onion and celery and place into food processor until minced.

Melt 2-3 tablespoons of butter in large saucepan.

Saute onion and celery until heated through. Do not brown! (Saute mushrooms also at this time if wanted). Depending on how much stuffing you want and how much celery and onion you've chopped, you may have to saute the onion and celery in two parts.

Once cooked, pour the onion/celery mixture directly over the dried out bread.

Pour 1/2 tsp. sage over bread/onion/celery mixture.

Then take your reserved water and pour slowly over bread. The bread will shrink as you do this. Be careful not to pour too much water in.

Mixture thoroughly and smell/taste for perfect stuffing.

If you need more liquid, open a can of chicken broth and pour over bread. If you need more spice, add more sage.

If you are using oysters, add them now.

Once stuffing is of a consistency that it will stick together and does not look too dry, do not add more liquid.

Either stuff in turkey to be baked in oven, or put in 9 x 13 pan.

If using oysters, it is recommended that you bake the stuffing in a pan so as to ensure the oysters will be cooked through.

Bake in 350 degree oven for 45 minutes to an hour. You want the stuffing to have a nice brown crust on top.

Green Onion and Cornbread Stuffing

Ingredients:

- 1 Can (10-1/2 ounces) condensed French onion soup
- 1 Soup Can water
- 1/4 Cup margarine
- 1 Cup celery cut into 1/4-inch cubes
- 1 Cup green onions thinly sliced
- 1-1/2 Teaspoons poultry seasoning
- 2 Packages (8 ounces each) cornbread stuffing mix
- Vegetable cooking spray

Instructions:

Preheat oven to 350.

In 5-quart saucepan combine soup, water, margarine, celery, onions, and poultry seasoning. Bring to boil and remove from heat.

Stir in cornbread stuffing mix.

Bake stuffing in 1-1/2 quart casserole coated with non-stick vegetable cooking spray.

Bake, covered, at 350 degrees F. 45 minutes or until set.

Southwestern Jalapeno Cornbread Dressing

Ingredients:

- 4 Cups cornbread crumbled
- 10 Slices dried bread cubed
- 1 Pound MILD ITALIAN TURKEY SAUSAGE
- 1-1/2 Cups celery chopped
- 1 Cup onion chopped
- 1-1/2 Teaspoons salt
- 1 Teaspoon poultry seasoning
- 1/4 Cup Jalapeno peppers seeded and chopped
- 2 eggs slightly beaten
- 1 Cup TURKEY BROTH

Instructions:

Preheat oven to 325.

In large bowl combine cornbread and bread cubes.

In large skillet, over medium-high heat, saute sausage, celery and onion until sausage is no longer pink and vegetables are tender; combine with cornbread mixture.

Add salt, poultry seasoning, jalapeno peppers, eggs and turkey broth.

Spoon dressing into lightly greased 3-quart casserole dish.

Bake, covered, at 325 degrees F. 45 to 50 minutes

Minnesota Wild Rice Dressing

Ingredients:

- 4 Slices TURKEY BACON cut into 1-inch pieces
- 1 Cup onion chopped
- 1 Cup celery chopped
- 1/2 Pound mushrooms sliced
- 1 Package (4 ounces) wild rice cooked according to package directions
- 2 Cups bread crumbs
- 1/2 Pound TURKEY BREAKFAST SAUSAGE cooked
- 1 Teaspoon dried oregano
- 1/2 Teaspoon dried sage
- Salt
- Pepper

Instructions:

- Preheat oven to 325.
- In medium-size skillet, over medium heat, saute bacon until almost crisp.
- Add onion, celery and mushrooms; continue cooking until vegetables are tender.
- In large bowl combine bacon mixture, wild rice, bread crumbs, sausage, oregano and sage.
- Season to taste with salt and pepper if desired.
- Spoon dressing into lightly greased 2-quart casserole dish.
- Bake, covered, at 325 degrees F. 35 to 40 minutes

Dutch Potato Filling

Ingredients:

6 potatoes, boiled and mashed

1 egg beaten, (added to the mashed potatoes)

1/4 c. each sauteed onion and celery added to the mashed potatoes

6 pieces of cubed bread (any kind) mixed in with the potatoes.

Instructions:

Bake at 350 deg. for 30 min. or until browned on top.

Serve with gravy.

Cranberry Chutney

Ingredients:

- 1 Package (12 ounces) fresh cranberries
- 1/2 Cup balsamic vinegar
- 1/2 Cup sugar
- 1 Teaspoon nutmeg
- 1 Teaspoon cinnamon
- 1 Teaspoon cayenne pepper
- 1 Teaspoon cumin

Instructions:

In medium saucepan, over high heat, combine cranberries, vinegar and sugar; bring to a boil.
Reduce heat to medium-low and add nutmeg, cinnamon, cayenne, and cumin
Simmer 20 to 25 minutes or until mixture is very thick, stirring frequently.

Gravy Secrets

Ingredients:

for each cup of gravy you need one tablespoon each of fat and flour

Instructions:

Before hand make up some rich turkey broth, use the bones or the organs. I like to use the bones but that means no big uncarved turkey on the dinner table.

You can simmer turkey neck, heart, gizzard, and and some minced onion, and celery and ½ t salt in enough water to cover until vegetables are done.

Dice the turkey liver and use the hot broth to simmer the diced turkey liver for about 15 minutes The turkey bones yield much more broth and you can add more vegetables to the pan.

Don't forget to get the brownings from the pan as mom says "that's the goodies" just after you've removed the cooked turkey and roasting rack from the roasting pan. Strain poultry drippings through a sieve into a 4-cup glass measuring cup.

I then use 3 tb of corn oil to stir around in the bottom of the pan and get out the brown bits that have baked on. That gets added to my turkey drippings and I still really "wash" the pan out with my turkey broth if its made (or the water Im going to use in my broth if I haven't made it yet).

To make Gravy you need three things; well seasoned fat, flour, and good Rich broth.

For each cup of finished gravy you need one tablespoon of Fat and one tablespoon of flour and 1 cup of broth.

The trick is to know How many cups of broth you have and to see if you have that much fat.

If you are light on the broth end you can add some canned chicken broth

If you are light on the fat side you can add a small amount of corn oil,.or just save the rest of your broth for storing and reheating the turkey.

There are a few more tricks to making good gravy. First be sure to take the measured fat and stir into it the measured flour and then put it over the burner. Make sure you have covered all the flour with fat and blended It well.

Then you cook the flour and fat mixture until it begins to smell Just slightly salty. It will be bubbly and look like its just this side of brown.

Next REMOVE THE PAN FROM THE BURNER and whisk in the entire measured liquids.

Then return the pan to the burner and slowly bring this almost to a boil.

Remember you already cooked the flour in the fat so all you need to do now is stir this until it thickens up to what you like. You can let it stay sort of thin or let it cook out until it is thicker than your Mashed potatoes.

Basic Turkey Gravy

Ingredients:

1 Package Neck, heart, gizzard from TURKEY giblets

1 Medium carrot thickly sliced

1 Medium onion thickly sliced

1 Medium celery rib thickly sliced

1/2 Teaspoon salt

1 TURKEY liver

3 Tablespoons fat from poultry drippings

3 Tablespoons all-purpose flour

1/2 Teaspoon salt

Instructions:

In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover.

Heat to boiling. Reduce heat to low; cover and simmer 45 minutes.

Add liver and cook 15 minutes longer. Strain both into a large bowl; cover and reserve broth in the refrigerator.

To make gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup.

Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top.

Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.

Meanwhile, skim and discard any fat that remains on top of the poultry drippings. Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups.

Gradually whisk in warm poultry drippings/broth mixture.

Cook and stir, until gravy boils and is slightly thick.

Giblet Gravy

Ingredients:

- 1 Package Neck, heart, gizzard from TURKEY giblets
- 1 Medium carrot thickly sliced
- 1 Medium onion thickly sliced
- 1 Medium celery rib thickly sliced
- 1/2 Teaspoon salt
- 1 TURKEY liver
- 3 Tablespoons fat from poultry drippings
- 3 Tablespoons all-purpose flour
- 1/2 Teaspoon salt
- pepper to taste

Instructions:

In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover.

Heat to boiling. Reduce heat to low; cover and simmer 45 minutes.

Add liver and cook 15 minutes longer.

Strain broth into a large bowl; cover and reserve broth in the refrigerator.

To make the gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup.

Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top.

Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.

Meanwhile, skim and discard any fat that remains on top of the poultry drippings.

Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups.

Gradually whisk in warm poultry drippings/broth mixture.

Pull cooked meat from the neck and discard bones.

Coarsely chop the neck meat and cooked giblets and stir into gravy.

Season with salt and pepper.

Cook and stir until gravy simmers and is slightly thick.

Guilt-Free Turkey Gravy

Ingredients:

1/4 Cup cornstarch

1/4 Cup water

4 Cups TURKEY BROTH and defatted pan juices recipe below

Salt and pepper

Instructions:

In a large saucepan, over medium heat, bring turkey broth and pan juices to a boil.

Meanwhile, blend until smooth the cornstarch and water.

Whisking constantly, slowly add the cornstarch mixture and continue stirring until the gravy is thickened.

Season to taste with salt and pepper.

Fruited Sweet Potatoes

Ingredients:

1 can (40 ounces) sweet potatoes drained and mashed
1 can (8 ounces) crushed pineapple in juice drained
1/4 cup each bourbon, brown sugar, golden raisins, shredded coc
2 teaspoons pumpkin pie spice
1 teaspoon salt
vegetable cooking spray

Instructions:

Preheat oven to 350.

In large bowl, combine sweet potatoes, pineapple, bourbon, brown sugar, raisins, coconut, walnuts, pumpkin pie spice and salt.

Pour mixture into 2-quart casserole dish that has been sprayed with cooking spray.

Bake at 350 degrees F. for 40 minutes.

Sweet Potato Casserole

Ingredients:

2 lbs. sweet potatoes, boiled, peeled and mashed
2 eggs, beaten 2 oz.
margarine, melted
1/2 cup brown sugar
1 cup buttermilk
1/4 tsp. baking soda
1/2 tsp. nutmeg and cinnamon

Instructions:

Preheat oven to 350.
Combine all ingredients and mix well. Will be very soupy.
Bake at 350°F for 1 hour.

Mashed Sweet Potatoes

Ingredients:

4 medium sweet potatoes, peeled

1 tbsp. butter

1/4 cup milk

3/8 cup brown sugar

1 tsp. cinnamon

Instructions:

Boil water.

Peel potatoes and cut into small cubes.

Put in boiling water. Let cook until potatoes are soft.

Remove potatoes, place in bowl.

Mash potatoes with potato masher or mixer.

Add butter and milk; stir.

Add brown sugar and cinnamon, stir.

Dish onto bowl or plate.

Sprinkle cinnamon lightly over top.

Roast Garlic Mashed Potatoes

Ingredients:

8 to 10 cloves garlic, peeled
1 cup olive oil
4 russet potatoes
2 tbsp. butter
1/3 to 1/2 cup heavy cream
1/4 cup Asiago cheese, grated
2 tbsp. Parmigiano-Reggiano cheese, grated
Salt and pepper, to taste

Instructions:

Put the garlic and olive oil in a heavy saucepan over lowest possible heat and simmer until soft; 30 to 40 minutes.

Drain off oil (reserve for marinades or vinaigrettes).

Purée garlic; set aside.

Meanwhile, prick potatoes with a fork and bake in a 400°F oven for 1 hour, or until soft. While still hot, peel and mash, or pass through a potato ricer.

Melt butter in heavy cream; whisk in puréed garlic.

Stir into potatoes.

Stir in cheeses and season with salt and pepper.

Spoon into a gratin dish.

Place in a 400°F oven for 12 to 15 minutes or until browned and bubbling.

Crockpot Scalloped Potatoes

Ingredients:

6-8 thinly sliced potatoes
1 can cheddar cheese soup
1 cup velveeta cheese
1-1/2 cups grated sharp cheddar cheese
1 can (12 oz.) evaporated milk
Salt and pepper

Instructions:

Spray crockpot with cooking spray.
Fill crockpot half full of the sliced potatoes.
Layer 1/2 can of soup, 1/2 cup velveeta cheese, chunked, 3/4 cup grated sharp cheese, and 1/2 can of milk.
Add salt and pepper to taste.
Layer remaining ingredients in same order.
Cook on high about 6 hours. You need to check for you may need to add more milk. You can preboil the potatoes for quicker cooking.

Squash Casserole

Ingredients:

4 cups cooked yellow crook neck squash
1 medium onion
1 tsp salt
1/2 tsp pepper
1 stick butter or margarine
2 cups crushed Cheezit crackers
2 cups shredded cheddar cheese
1 cup milk or heavy cream

Instructions:

Cook the squash, onion, butter, salt and pepper until onion and squash are tender.
Mix remaining ingredients except for 3/4 cup of the crackers and 3/4 cup of the shredded cheese.
Pour into a 2 quart casserole and top with remaining crackers & cheese.
Bake at 350 for 30 minutes.

Stuffed Acorn Squash

Ingredients:

2 acorn squash
2 carrots, grated 1 can (8 oz.)
crushed pineapple 2 tbsp.
dried white raisins
1/4 tsp. ginger

Instructions:

Cut squash in half; scoop out seeds. Place in baking dish.
Combine remaining ingredients and spoon into squash cavities.
Bake at 350°F for 30 minutes or until squash is tender.

Pueblo Pie

Ingredients:

1 Tablespoon olive oil
1 med. onion finely chopped
1 med. yellow, red or green bell pepper, seeded and finely chopped
4 garlic cloves
1 jalapeno pepper
1 16-oz can unsweetened tomato sauce
1 16-oz can black beans
1 16-oz can of corn
2 tsp chili powder
2 tsp cumin
1/2 tsp fine sea salt
1/2 tsp cayenne pepper
3 cups water
1 cup yellow stone-ground cornmeal
1 Tablespoon lemon juice
1 tsp dijon mustard
1/2 tsp fine sea salt
shredded mozzarella cheese

Instructions:

Heat the oil in a large frying pan over medium-high heat.
Add the onion, pepper, and garlic and cook until softened, 6-8 minutes.
Remove from heat and stir in the tomato sauce, beans, corn, chili powder, cumin, salt and cayenne.
Stir and mash the beans some to make a thicker consistency.
Pour into a 8 x 8 inch glass baking dish.
Sprinkle a layer of mozzarella cheese on top of mixture.

Preheat the oven to 350 F.

Boil water, add cornmeal, lemon, mustard and salt in a large saucepan, and stir until mixed.

Bring to a boil over medium-high heat, then immediately reduce the heat to low and simmer, stirring often, until thickened, 3 to 5 min.

Spread the cooked cornmeal over the bean mixture. Bake for 30 minutes.

Cool for 10 min before serving.

Pineapple Cheese Salad

Ingredients:

2 16 oz. cans pineapple chunks, drained, save the juice

1 1/2 cups to 2 cups miniature marshmallows

about 3 in. off of a 3lb. loaf of Velveta cheese, cubed

1 egg

2 1/2 tbsp. cornstarch (mixed with 1/4 cup water)

1 tbsp. sugar

Instructions:

Beat egg, pineapple juice, sugar and cornstarch mixture to blend

Cook over low heat until thick.

Cool slightly and pour over first three ingredients.

Mix well

Pink Salad

Ingredients:

- 1 can of cherry pie filling
- 1 can (drained) of pineapple chunks
- 1 large bag of pecans (chopped)
- 1 large container of Cool-Whip
- 1 can of sweetened condensed milk

Instructions:

Mix all ingredients together (in large bowl) and serve chilled as a dessert. Enjoy!!

Ice Cream Pumpkin Pie

Ingredients:

- 1 package (9 ounces) prepared graham cracker pie crust
- 1 pint vanilla ice cream softened
- 1 can (16 ounces) pumpkin
- 1 cup whipped cream
- 3/4 cup sugar
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt

Instructions:

Fill pie crust with ice cream; freeze until solid.

In medium bowl, combine pumpkin, whipped cream, sugar, pumpkin pie spice and salt.

Spoon mixture over frozen layer of ice cream in crust; freeze until solid.

To serve, remove pie from freezer and place in refrigerator one hour before serving. Slice and serve with additional whipped cream, if desired.

Pumpkin Cake Roll

Ingredients:

Cake:

- 3 eggs -- room temp.
- 1 cup sugar
- 2/3 cup canned pumpkin
- 1 teaspoon lemon juice
- 3/4 cup flour
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 cup walnuts, chopped

Filling:

- 1 cup confectioners' sugar
- 6 ounces cream cheese
- 4 teaspoons butter
- 1/2 teaspoon vanilla

Instructions:

Beat eggs for 5 minutes.

Gradually beat in sugar, pumpkin and lemon juice. In separate bowl mix flour, baking powder, spices and salt. Fold into pumpkin mixture. Spread in prepared jellyroll pan.

Top with walnuts.

Bake at 375°F for 15 minutes.

Turn cake out onto towel sprinkle with confectioners' sugar and roll up "jellyroll fashion.

Cool.

Prepare filling, beating all ingredients until creamy.

Unroll the cake and spread filling and re-roll; chill.

Pumpkin and Praline Pie

Ingredients:

2 pie crusts

Filling:

1/2 cup sugar

1/2 cup light brown sugar

1 tbsp. flour

1 tbsp. bitters (optional)

1 tsp. cinnamon

1 tsp. ginger

1/2 tsp. salt

1/4 tsp. nutmeg

1/4 tsp. cloves

1 egg, lightly beaten

2 tbsp. butter

1 can (29 oz.) pumpkin

1 can (12 oz.) evaporated milk

1/4 cup milk

1 cup water

Praline:

4 tbsp. butter, softened

2/3 cup light brown sugar

2/3 cup pecans, coarsely chopped

Whipped cream, for garnish (optional)

Instructions:

Mix sugars, flour, bitters, spices in large bowl.

Stir in egg; set aside.

Melt butter in large skillet over low heat.

Add pumpkin, simmer, stirring occasionally until purée thickens slightly, 10 minutes.

Gradually stir hot pumpkin into sugar mix, stir in evaporated milk, milk and 1 cup water. If desired, cover and refrigerate overnight.

Praline:

Prepare crusts.

Preheat to 450°F.

Spread half the praline mix in each crust. Bake until praline is golden brown and bubbly, around 10 minutes; cool slightly.

Reduce oven temp to 400°F.

Pour half pumpkin filling into each crust; smooth top with spatula.

Bake until pumpkin is firm and crusts are golden brown, about 1 hour. Cool completely and serve.

Garnish with whipped cream or topping, if desired

Famous Pumpkin Nut Bread

Ingredients:

1 cup butter, melted
4 eggs
1 can (14-1/2 oz.) pumpkin
1/2 tsp. salt
2 tsp. baking powder
1 tsp. baking soda
1 tsp. ground cloves
1 tsp. ground nutmeg
1 tsp. ground cinnamon
1 cup sugar
1 cup brown sugar
2-3/4 cups flour
1 cup chopped nuts

Instructions:

Melt butter.

Add eggs and pumpkin. Beat thoroughly.

Add sugars, baking soda and powder, and spices. Beat thoroughly until all lumps are removed.

Add flour. Beat thoroughly.

Add nuts and mix.

Spoon into 2 greased bread pans.

Bake for 1 hour at 350°F. Test with toothpick to ensure loaves are ready.

Herbed Roasted Turkey

Ingredients:

1 whole 12 to 14 lb turkey
1/2 cup rosemary sprigs(fresh)
1/2 cup sage leaves(fresh)
1 apple(quartered)
1 stalk celery(halved)
1 onion(halved)
1/2 cup butter(melted).

Instructions:

Remove giblets and neck from turkey; reserve for other uses if desired.

Rinse turkey with cold water and pat dry. Loosen skin from the turkey breast a bit not totally detaching. Place rosemary and sage under skin then smooth skin over herbs and back into place. Place apple celery and onion into the neck cavity.

Place the turkey breast side up on a rack in a shallow roasting pan and brush with melted butter.

Cover turkey loosely with a "tent" of aluminum foil. Bake at 325 degrees until meat thermometer registers about 180 degrees.

This should take from 3 1/2 to 4 hours but begin checking after 3 hours.

Remove turkey and let stand 15 minutes before carving. Serve with gravy.

Turkey Breast Braised With Garlic And Rice

Ingredients:

- 1 Cup long-grain rice
- 1 Can (14-1/2 ounces) chicken broth
- 1/2 Cup white wine
- 2 Teaspoons dried parsley
- 1/2 Teaspoon each dried rosemary, thyme and sage
- 1 Bay leaf
- 1 bone-in Turkey Breast (5-6 pounds), Paprika
- 3 Cloves garlic.

Instructions:

Preheat oven to 350. In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf.

Place turkey over rice mixture and sprinkle turkey generously with paprika. Cut off root ends of garlic cloves.

Place whole garlic bulbs, cut-end-up, in rice around turkey breast. Cover top of Dutch oven with foil and lid. Bake at 350 degrees F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175 degrees F. Allow to stand 10 to 15 minutes before serving.

To serve, carve turkey into slices and place on platter. Spoon rice mixture into serving bowl. Squeeze garlic from skins onto turkey and rice.

Barbecued Turkey With Maple-Mustard Sauce

Ingredients:

For turkey:

- 6 quarts water
- 2 large onions(quartered)
- 1 cup coarse salt
- 1 cup chopped fresh ginger
- 3/4 cup (packed) golden brown sugar
- 4 large bay leaves
- 4 whole star anise
- 12 whole black peppercorns(crushed).
- 1 13- to 14-pound turkey,niblets discarded.
- 4 cups hickory smoke chips(soaked in water 30 minutes, drained)
- Disposable 9x6 1/4x1-inch aluminum broiler pans.
- 2 large oranges, cut into wedges
- 1/4 cup olive oil
- 2 tablespoons oriental sesame oil.

For glaze:

- 3/4 cup pure maple syrup, 1/2 cup dry white wine, 1/3 cup Dijon mustard, 2 tablespoons (1/4 stick) butter.

Instructions:

First the turkey is soaked overnight in a brine to improve flavor and ensure moist meat. (Be sure to use a pot large enough to hold both the brine and the turkey.) The smokiness of the turkey is offset beautifully by the tangy, sweet glaze, which incorporates two quintessential Napa Valley ingredients: wine and mustard.

To Prepare Turkey:

Combine first 8 ingredients in very large pot. Bring mixture to simmer, stirring until salt and sugar dissolve. Cool brine completely. Rinse turkey inside and out. Place turkey in brine, pressing to submerge. Chill overnight, turning turkey twice.

If using charcoal barbecue:

Mound charcoal briquettes in barbecue and burn until light gray. Using tongs, carefully divide hot briquettes into 2 piles, 1 pile at each side of barbecue. Sprinkle each pile with generous 1/2 cup hickory chips. Place empty broiler pan between piles. Position grill at least 6 inches above briquettes. Position vents on barbecue so that chips smoke and briquettes burn but do not flame.

If using gas or electric barbecue:

Preheat barbecue with all burners on high. Turn off center burner and lower outside burners to medium-low heat. Place generous 1/2 cup hickory chips in each of 2 broiler pans. Set pans over 2 lit burners. Place empty broiler pan over unlit burner. Position grill at least 6 inches above burners.

Remove turkey from brine; discard brine. Pat turkey dry with paper towels. Place orange wedges in main cavity. Mix olive oil and sesame oil in small bowl. Brush over turkey. Arrange breast side up on grill, centering above empty broiler pan. Cover; cook until thermometer inserted into thickest part of thigh registers 160°F, adding 1 cup hickory chips (and 6 briquettes if using charcoal barbecue) to barbecue every 30 minutes, about 3 hours.

For glaze:

Bring all ingredients to simmer in heavy medium saucepan. Brush glaze over turkey; cover and cook until thermometer inserted into thickest part of thigh registers 180°F, covering any dark areas of turkey with foil, about 1 hour longer. Transfer turkey to platter. Tent with foil and let stand 30 minutes. Serves 8.

Thanksgiving Turkey

Ingredients:

1 turkey
1/2cup butter
2(12 fluid ounce) canscola-flavored carbonated beverage
1 apple(quartered)
1 onion(chopped)
1tablespoon garlic powder
1tablespoon salt, 1tablespoon ground black pepper
4cloves crushed garlic
1tablespoon salt.

Instructions:

Preheat an outdoor smoker to 225 to 250 degrees F (110 to 120 degrees C)

Remove all innards from the turkey and reserve for gravy, if desired.

Rinse turkey under cold water and pat dry.

Place butter or margarine, cola, apple, onion, garlic powder, salt and ground black pepper into the cavity of the turkey. Rub the crushed garlic over the outside of the bird and sprinkle with seasoned salt.

Place the turkey in a 10x15 roasting pan and cover loosely with foil.

Smoke at 225 to 250 degrees F (110 to 120 degrees C) for 10 hours, or until internal temperature equals 180 degrees F (80 degrees C)

Five Spiced Turkey

Ingredients:

6 tablespoons low-sodium soya sauce
1 tablespoon garlic powder
1 teaspoon ground ginger
2 teaspoons paprika
1 tablespoon fresh chopped basil
2 teaspoon parsley
1/4 tsp black pepper
2 teaspoons Chinese five-spice powder
1 (12-pound) turkey, water.

Instructions

Combine soy sauce, garlic powder, ginger, paprika, basil, parsley, pepper and five-spice powder in small bowl and let stand 20 minutes to thicken.

Remove neck and giblets from turkey.

Wash turkey well, then pat dry and season inside and out with salt and pepper.

Pour 1/2 marinade over turkey, reserving other 1/2 for later use.

Place turkey on rack in roaster. Pour about 1 cup water in bottom of roaster.

Prepare foil tent to cover roaster.

Spray underside of tent with non-stick cooking spray, place over turkey and seal sides.

Roast turkey at 325 degrees, basting often, until nicely browned, about 15 minutes per pound.

Remove from oven, let turkey rest and serve on platter with reserved marinade as dipping sauce on side. Makes 12 to 14 servings.

Bread And Oyster Stuffing

Ingredients:

- 1 pound white bread slices(dried in a 250° oven for 1 hour, about 10 to 12 cups torn)
- 3/4 cup butter or margarine
- 2 cups finely chopped celery
- 2 cups finely chopped onion
- 1/2 cup milk, scalded
- 3 containers of fresh or canned oysters (16 to 24 ounces total) drained
- 1 teaspoon lemon juice
- 1/4 teaspoon salt
- 3/4 teaspoon poultry seasoning
- 1/4 teaspoon black pepper .

Instructions:

Sauté onion and celery in butter.

Tear the dried bread up into a large bowl; sprinkle with warm milk then toss.

Add onion and celery mixture and the drained oysters.

Stir gently to mix ingredients together. Sprinkle with lemon juice, poultry seasoning, salt and pepper.

Mix thoroughly but gently.

Greek Chopped Meat Stuffing

Ingredients:

- 2 Onions(chopped)
- 2 tb chopped fresh parsley
- 1 stalk celery(chopped)
- 1 tb Chopped fresh dill
- 2 tbsp butter, 3/4 lb Roasted chestnuts(peeled)
- 1 lb ground beef, coarsely chopped liver from turkey, finely chopped 1/4 lb Pignoli nuts
- 1/2 c White raisins
- 1 lb Mild breakfast sausage
- 1/4 c White rice
- 1/2 c Dry red wine
- 1 c Water, 2 tb Tomato paste
- 1 lb White bread crumbs, salt and pepper to taste.

Instructions:

Brown onions and celery in butter.

Add beef, liver, and sausage and cook until brown.

Add wine and tomato paste, then herbs, and simmer until meat is tender.

Add nuts, raisins, and rice.

Stir in water and cook, covered, until the rice is done.

Mix in bread crumbs and season to taste. Stuff loosely into the turkey. Stuffs a 10-12 pound turkey.

Chopped Egg Stuffing

Ingredients:

1 cup chopped onion
1/2 cup butter
1 1/2 teaspoons salt
1 cup chicken stock or bouillon
8 cups small bread cubes
5 hard-cooked eggs(chopped)
1/2 cup chopped parsley.

Instructions:

Sauté onion in butter until soft; sprinkle with salt then pour stock into the onion mixture.

Bring to a boil.

In a large bowl combine egg, parsley and bread cubes.

Pour onion liquid over the mixture.

Stir gently until well mixed.

Makes about 12 cups. Stuffing can be baked in the bird or bake at 325° for about 45 to 50 minutes in a covered, buttered casserole.

Green Onion And Cornbread Stuffing

Ingredients:

- 1 Can (10-1/2 ounces) condensed French onion soup
- Soup Can water, 1/4 Cup margarine
- 1 Cup celery cut into 1/4-inch cubes
- 1 Cup green onions thinly sliced
- 1-1/2 Teaspoons poultry seasoning
- 2 Packages (8 ounces each) cornbread stuffing mix, Vegetable cooking spray.

Instructions:

Preheat oven to 350. In 5-quart saucepan combine soup, water, margarine, celery, onions, and poultry seasoning.

Bring to boil and remove from heat. Stir in cornbread stuffing mix. Bake stuffing in 1-1/2 quart casserole coated with non-stick vegetable cooking spray. Bake, covered, at 350 degrees F. 45 minutes or until set.

Pecan Pumpkin Pie

Ingredients:

3 eggs
1 cup solid pack pumpkin
1/3 cup sugar
1 teaspoon pumpkin pie spice
2/3 cup corn syrup
1/2 cup sugar
3 tablespoons melted butter
1/2 teaspoon vanilla
1 cup pecan halves
1 unbaked 9-inch pastry shell.

Instructions:

Stir together 1 slightly beaten egg, pumpkin, 1/3 cup sugar, and pie spice.

Spread over bottom of pie shell.

Combine 2 beaten eggs, corn syrup, 1/2 cup sugar, butter and vanilla. Stir in nuts.

Spoon over pumpkin mixture.

Bake in moderate oven (350 degrees) 50 minutes or until filling is set.

Sweet Potato Pudding

Ingredients:

- 2 ½ pounds sweet potatoes(boiled, drained and peeled)
- 6 tablespoons unsalted butter or margarine(at room temperature)
- 2 large eggs, ¼ cup heavy cream
- 1 tablespoon brandy(optional)
- ½ teaspoon freshly grated lemon peel
- ¼ teaspoon each salt and pepper.

Instructions:

Heat oven to 375 degrees.

Grease a shallow 1 ½ quart baking dish.

Break up potatoes and puree in a food processor or mash by hand with 5 tablespoons of the butter.

Add eggs and remaining ingredients except 1 tablespoon butter; mix until well-blended.

Spread evenly in baking dish; dot with remaining butter.

Bake uncovered 30 to 35 minutes until top is lightly browned and puffed.

Thanksgiving Cranberry Relish

Ingredients:

4 c. cranberries

2 oranges

1 1/2 c. sugar.

Instructions:

Wash cranberries and oranges.

Cut oranges into quarters and core.

Put cranberries and oranges through a food processor or blender.

Add sugar and mix well.

This is best if made at least 2 days before Thanksgiving.

Easy Pumpkin Cake

Ingredients:

1 1/4 cups sliced almonds
3 eggs
1 16-ounce can pumpkin (not pumpkin pie filling)
1 tablespoon pumpkin pie spice
1/2 cup vegetable oil
1 package yellow cake mix (1 pound, 2 1/4 ounces)
1 teaspoon grated orange peel
Orange glaze (see below) .

Instructions:

Heat oven to 350 degrees.

Spread almonds in single layer in shallow pan.

Place in cold oven; toast at 350 degrees for 9-11 minutes, stirring occasionally, until lightly toasted.

Cool. Butter Bundt pan, then coat with 1/2 cup almonds. In electric mixer, beat together eggs, pumpkin, spice and oil.

Blend in cake mix.

Beat on medium speed for 2 minutes.

Stir in orange peel and remaining 3/4 cup almonds.

Pour into prepared pan.

Bake in preheated oven 45-55 minutes, until pick inserted in center comes out clean.

Cool. Invert onto serving plate and drizzle with orange glaze. Makes 10-12 servings.

Thanksgiving Muffins

Ingredients:

1 cup cooked pumpkin or canned
1/2 cup sugar
1/2 cup margarine
1 egg, beaten
1 tablespoon molasses
2 cups sifted flour(sift before measuring)
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon mace
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon soda
3/4 cup buttermilk
1/2 cup chopped pecans
1/2 cup raisins .

Instructions:

Blend together sugar and margarine.
Add pumpkin, molasses and egg.
Sift flour with baking powder and spices.
Add soda to buttermilk.

Mix raisins and nuts with 1/2 cup of sifted flour and spices.

Add the rest of flour alternately with buttermilk to creamed mixture.

Add raisins and nuts.

Place in well greased muffin tins. Bake at 375° for 20 minutes. If very large tin, bake 25 minutes.

Makes 4 dozen small or 2 dozen large muffins.

Thanksgiving Ambrosia

Ingredients:

2 grapefruit(sectioned)

3 oranges(sectioned)

2 tangerines(sectioned)

1/3 to 1/2 c. sugar

1/2 c. shredded coconut.

Instructions:

Place half the fruits in serving dish; sprinkle with half the sugar and coconut.

Add remaining fruits, sugar and coconut.

Chill for at least 1 hour before serving. Makes 8 servings.

Thanksgiving Pumpkin Bread

Ingredients:

1 1/2 c. pumpkin
3/4 c. vegetable oil, 2 1/2 c. flour
2 c. sugar
1 1/2 tsp. baking soda
1 1/4 tsp. salt
3/4 tsp. nutmeg
3/4 tsp. cinnamon
1 c. nuts chopped
1 c. raisin
3 1 lb. coffee cans.

Instructions:

Preheat oven to 350 degrees.

Makes three loaves.

Beat these together: 1 1/2 c. pumpkin 3/4 c. vegetable oil

Then add: 2 1/2 c. flour 2 c. sugar 1 1/2 tsp. baking soda 1 1/4 tsp. salt 3/4 tsp. nutmeg 3/4 tsp. cinnamon 1 c. nuts, chopped 1 c. raisins, if desired

Mix until all ingredients are thoroughly moistened.

Fill three ungreased 1 lb. coffee cans, 1/2 full.

Bake at 350 degrees for 75 minutes.

Cool, in the can for 15 minutes and remove from can.

Wrap, while still warm, in aluminum foil. Refrigeration not necessary but won't hurt.

Slice and place in toaster or microwave to warm .

Cranberry Sauce

Ingredients:

1-1/2 C sugar
1 navel orange
1/2 t grated ginger
4 cup cranberries
1/2 C (2 oz.) toasted pecans.

Instructions:

Grate the orange peel and add to a pot with the sugar and ginger.
Add the juice from the orange into the pot and simmer over medium heat until the sugar is dissolved.
Add cranberries and cook until they pop - about 5 minutes.
Add pecans and cool sauce.

Green Beans And Pecan Salad

Ingredients:

For the pecans:

2 tablespoons corn oil
2 cups shelled pecan halves.

Lemon Vinaigrette:

1/2 cup lemon juice(freshly squeezed (2 to 3 whole lemons)
1-1/2 teaspoons sugar
1-1/2 teaspoons Dijon mustard
1 cup corn oil
1/3 cup walnut oil
salt & pepper to taste.
2 pounds green beans)

Instructions:

Heat peanut oil over medium heat.

Add pecans and salt to taste.

Toast lightly, stirring constantly. (Nuts cook quickly, be careful not to burn them).

Whisk lemon juice, sugar, and mustard together, then slowly drizzle in corn and walnut oil until emulsified.

Add salt and pepper to taste. (Or, use a hand-blender to make the whole thing go quicker and emulsify better).

Trim beans and cut into 3 inch lengths.

Place in a microwavable serving bowl and cover with plastic wrap, leaving a slight space for steam to escape.

Steam until crisply tender. (You may also use a regular steamer.)

Rinse with water to arrest the cooking process.

Drain thoroughly.

Lightly coat the beans with the dressing, adding only as much dressing as you need, and toss in the nuts. Adjust the salt and pepper. Serve at room temperature.

Garlic Mashed Potatoes

Ingredients:

8 potatoes(peeled and quartered)

1/2 cup milk

1/4 cup butter

2 cloves garlic minced

salt to taste

1 pinch ground white pepper

2 tablespoons sesame seeds .

Instructions:

Bring a large pot of water to boil; add potatoes, and boil until soft, about 20 to 25 minutes.

Drain, and place in a large bowl.

Combine potatoes with milk, butter, garlic, salt, and pepper.

Mix with an electric mixer or potato masher to your desired consistency.

Sprinkle with sesame seeds.

Holiday Turkey with Michigan Maple Glaze and Cranberry Bourbon Relish

1 whole 12-15 lb. fresh turkey
salt and pepper to taste
1 onion
3-4 T. unsalted butter, melted
2 C. chicken stock
1/4 C. maple syrup
cranberry-bourbon relish (recipe follows)

Preheat oven 350°F. Rinse turkey inside and out thoroughly.

Season cavity and the outside with salt and pepper.

Place onion in cavity, close with skewer and tie legs together.

Place turkey breast-side up on rack in a large roasting pan.

Brush half melted butter over turkey.

Pour 1/2 C. stock into pan.

Roast turkey for 15 minutes per pound or until meat thermometer registers 180°F. in the leg and 170°F. in the breast (about 3 hours).

Baste turkey with pan juices and add 1/2 C. stock to pan every 45 minutes.

Combine remaining butter with syrup and brush over turkey the last half hour of cooking.

Cranberry Bourbon Relish

2 C. bourbon
1/2 C. minced shallot
zest of 1 large orange
2 (12 oz.) bags fresh cranberries
2 C. sugar
1 t. fresh grated ginger
2 t. ground black pepper

Combine in a non-reactive saucepan (not aluminum) the bourbon, shallots, ginger and orange zest. Bring to a boil, lower heat and simmer until it reduces to a syrupy glaze (about 10 minutes).

Add cranberries and sugar, raise heat and bring to a boil stirring to combine.

Lower heat and cook until cranberries start to burst.

Remove from heat and add pepper.

Cool and refrigerate until needed.

Serves 8 -10

Caramel Apple Salad

1 container (8 oz.) frozen whipped topping, thawed

1 small box instant butterscotch pudding

1 can (8 oz.) crushed pineapple with juice

3 C. diced apples

1 C. chopped peanut topping

1 C. mini marshmallows

Mix cool whip, pudding, pineapple with juice.

Add apples, nuts and marshmallows.

Keep in the refrigerator until ready to serve.

Praline Sweet Potatoes Recipe

4 C. mashed sweet potato - canned or fresh

1/2 C. white sugar

2 T. vanilla extract

4 eggs - beaten

1/2 pint heavy cream

1/4 lb. butter or margarine

1 C. brown sugar

1/2 C. flour

1 1/4 C. chopped pecans

Butter one 2 quart casserole dish. Preheat oven to 350° F.

In a mixing bowl, combine potatoes, sugar, vanilla, eggs, and cream.

Blend well.

Spread into casserole dish evenly.

Prepare the topping by combining the butter, brown sugar, flour, and pecans.

Mix until crumbly and sprinkle over top sweet potato mixture.

Bake for 30 minutes.

Serving Size : 6

Apricot Honey Ham Glaze

Spoon ham glaze over ham and baste during last 30 minutes of baking time.

INGREDIENTS:

1/2 cup apricot preserves

1/2 cup honey

1 tablespoon cornstarch

3 tablespoons lemon juice

1/4 teaspoon ground cloves

PREPARATION:

Ham glaze directions

Combine all ham glaze ingredients in a saucepan over medium heat.

Heat, stirring constantly, until thickened and bubbly.

Spoon ham glaze over ham and baste during last 30 minutes of baking.

Makes 1 cup of ham glaze

Glazed Baked Ham

INGREDIENTS:

- 1/3 cup light brown sugar, packed
- 1/2 cup honey
- 1/3 cup dry red wine
- 1/2 cup pineapple juice
- 1 medium clove garlic, finely minced
- 1 fully cooked ham, about 6 pounds

PREPARATION:

In a large bowl or large food storage bag which will hold ham, combine the brown sugar, honey, wine, pineapple juice, and minced garlic.

Place the ham in the marinade, turn to coat well, and let marinate for 6 hours or overnight in refrigerator.

Preheat the oven to 350°.

Place the ham on a rack in a roasting pan, reserving marinade for basting.

Bake the ham, basting frequently with the reserved marinade, until a meat thermometer (not touching the bone) reads about 140°, or about 10 minutes per pound.

Serves 8 to 10.

Artichoke, Mushroom and Parma Ham Tart

INGREDIENTS:

1 3/4 cups sifted all-purpose flour
2 ounces grated Parmesan cheese
2/3 cup butter, diced
1 egg, beaten
1 tablespoon olive oil
8 ounces fresh mushrooms, sliced
3 ounces Parma ham
1 (4 ounce) can artichoke hearts, drained
7/8 cup creme fraiche
4 eggs
1 teaspoon chopped flat leaf parsley
1/3 cup milk
salt to taste
ground black pepper to taste

DIRECTIONS:

Place flour, parmesan cheese, butter, and a pinch of salt in food processor. Process briefly. Add the egg and 1 tablespoon oil through feeder tube, adding extra oil if necessary; you should be able to bring the dough together in your hands. Wrap in plastic, and chill for 1 hour. Roll out to fit a 9 inch quiche pan with a loose bottom. Prick all over. Chill for at least 2 hours, preferably overnight. Line pastry with foil, and cover bottom with uncooked beans. Bake at 375 degrees F (190 degrees C) for 15 minutes. Remove foil and beans, and cook for 5 more minutes. Remove and cool. Saute; mushrooms in 1 tablespoon olive oil for 10 minutes. Drain and cool. Lay ham over the pastry base, and top with mushrooms and artichokes. Beat together creme fraiche, eggs, parsley, and milk.

Season well with black pepper and salt; pour mixture over the ham and vegetables.
Bake for 40 minutes, until golden.
Serve warm or cold.

Best Pickled Eggs

INGREDIENTS:

12 eggs
4 cups distilled white vinegar
6 cloves garlic
1 tablespoon whole white peppercorns
1 tablespoon whole allspice
2 slices fresh ginger root (optional)

DIRECTIONS:

Place eggs in saucepan and cover with water.
Bring to boil.
Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes.
Cool in cold water and peel.
In a saucepan, combine vinegar, garlic, peppercorns and allspice.
Add sliced ginger if desired.
Simmer for 10 minutes.
Place eggs in sterilized preserving jars.
Pour vinegar mixture over eggs; strain if desired.
Seal and immerse jars in preserving saucepan with rack to hold jars at least 1-inch water above tops of jars.
Cover and boil for 10 minutes.
Remove jars and cool.
Check seals, the lid should not move at all when pressed.
Store about one month before opening.

Buttermilk Corn Fritters

INGREDIENTS:

1 1/3 cups buttermilk baking mix
1 1/2 teaspoons baking powder
1 (14.75 ounce) can cream-style corn
1 egg, beaten
1 cup vegetable oil
1 1/2 cups maple syrup

DIRECTIONS:

In a medium mixing bowl, sift together baking mix and baking powder.
In a small mixing bowl, combine corn and egg.
Combine egg and flour mixture, stir gently.
Heat oil in large skillet over medium heat.
Drop batter by tablespoonfuls into hot oil one layer at a time.
Fry for 2 minutes on each side or until golden brown.
Drain fritters on absorbent paper.
Serve immediately with maple syrup or molasses.

Cheese and Tomato Fondue

INGREDIENTS:

2 tablespoons butter
2 cloves garlic, pressed
1/2 teaspoon minced onion
3 small tomatoes, seeded and chopped
1 1/2 cups dry white wine
1 pound Gruyere cheese, shredded
1/2 pound Swiss cheese, shredded

DIRECTIONS:

In a fondue pot or double broiler over medium heat, melt the butter.
Stir in the garlic and onion.
Slowly cook and stir until the vegetables are soft.
Mix in the tomatoes and cook another 3 minutes.
Pour in the wine.
Continue stirring until the wine reaches a near boil.
Remove from the heat and stir in Gruyere and Swiss cheeses until melted.

Cheese Ball

INGREDIENTS:

2 (8 ounce) packages cream cheese
1 (8 ounce) can crushed pineapple, drained
1 tablespoon diced onion
1 tablespoon chopped green bell pepper
1/4 tablespoon seasoning salt
1 cup chopped pecans

DIRECTIONS:

Mix together the cream cheese, pineapple, onion, bell pepper and seasoning salt. Form into a ball and roll in chopped pecans. Chill and serve with butter crackers.

Cheese Fondue

INGREDIENTS:

1 cup dry white wine
1/2 pound shredded Swiss cheese
1/2 pound shredded Gruyere cheese
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 (1 pound) loaf French bread, cut into 1 inch cubes

DIRECTIONS:

Simmer wine in fondue pot.
Add Swiss cheese, Gruyere cheese, 1/4 pound at a time.
Stir after each addition of cheese until melted.
Stir in flour.
When all the cheese has melted, stir in salt and nutmeg.
Serve with cut-up French bread.

Cheeseball II

INGREDIENTS:

- 1 (8 ounce) package cream cheese
- 8 ounces shredded Cheddar cheese
- 1 (8 ounce) package shredded Monterey Jack cheese
- 1 teaspoon monosodium glutamate (MSG)
- 1 teaspoon Worcestershire sauce
- 1 (6 ounce) package sliced ham, chopped
- 6 ounces thin-sliced beef luncheon meat

DIRECTIONS:

Combine the cream cheese, Cheddar cheese, Jack cheese, monosodium glutamate, Worcestershire sauce, ham and beef. Mix together well and form into ball. Refrigerate until chilled.

Corn Fritters

INGREDIENTS:

- 3 cups oil for frying
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon white sugar
- 1 egg, lightly beaten
- 1/2 cup milk
- 1 tablespoon shortening, melted
- 1 (12 ounce) can whole kernel corn, drained

DIRECTIONS:

- Heat oil in a heavy pot or deep fryer to 365 degrees F (185 degrees C).
- In a medium bowl, combine flour, baking powder, salt and sugar.
- Beat together egg, milk, and melted shortening; stir into flour mixture.
- Mix in the corn kernels.
- Drop fritter batter by spoonfuls into the hot oil, and fry until golden.
- Drain on paper towels.

Country French Cheese

INGREDIENTS:

1/2 pound bacon - cooked and crumbled
1 pound cream cheese
1/2 pound shredded sharp Cheddar cheese
1/2 cup French dressing
1 cup chopped fresh parsley
1 cup chopped walnuts

DIRECTIONS:

Place bacon in a large, deep skillet.
Cook over medium high heat until evenly brown.
Drain, crumble and set aside.
In a large bowl, combine the bacon, cream cheese, Cheddar cheese and salad dressing.
Mix together well and form into a ball.
In a shallow dish, mix together the parsley and chopped walnuts.
Roll cheese ball in mixture to coat.
Refrigerate until chilled.

Creamy Cheddar Cheese Soup

INGREDIENTS:

- 1/4 cup butter
- 1 onion, chopped
- 1/4 cup all-purpose flour
- 3 cups chicken broth
- 3 cups milk
- 1 pound shredded Cheddar cheese

DIRECTIONS:

- In a 3 quart saucepan over medium-high heat, melt butter or margarine.
- Add onion and cook until tender, about 5 minutes.
- Stir in flour and cook until flour has blended with onion mixture.
- Add chicken broth and cook, stirring constantly, until mixture is slightly thickened.
- Add milk and heat just to boiling, stirring constantly.
- In covered blender at medium speed, blend about 1/4 of soup mixture at a time until smooth.
- Return to saucepan and, over medium heat, heat just to boiling.
- Remove from heat.
- With wire whisk or slotted spoon, stir in cheese until melted.
- If cheese does not melt completely, cook over very low heat about 1 minute, stirring constantly.

Deviled Eggs

INGREDIENTS:

8 eggs
1/2 teaspoon prepared mustard
1 tablespoon creamy salad dressing
salt and pepper to taste
1 pinch paprika

DIRECTIONS:

Place eggs in saucepan and cover with water.
Bring to boil.
Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes.
Remove from hot water and cool.
Peel and cut in half lengthwise.
Remove yolks and combine with mustard, salad dressing and salt and pepper.
Mix together until smooth.
Refill each egg half with the yolk mixture and sprinkle with paprika.

Pickled Pumpkin

INGREDIENTS:

4 pounds peeled and diced pumpkin
5 cups white sugar
5 cups distilled white vinegar
4 cinnamon sticks
15 whole cloves

DIRECTIONS:

Place the pumpkin in a large, deep bowl.
In a large saucepan, mix the sugar, vinegar, cinnamon sticks and cloves.
Boil 5 minutes.
Pour the hot liquid over the pumpkin in the bowl.
Cover and set aside 8 hours, or overnight.
Strain the liquid into a large saucepan.
Boil 5 minutes.
Remove the cinnamon sticks and cloves, leaving a few bits for decoration.
Place the pumpkin back into the liquid and return to boiling.
Boil 5 minutes, or until pumpkin is transparent but crisp.
Allow the mixture to cool.
Transfer to sterile jars and refrigerate.

Feta Cheese Foldovers

INGREDIENTS:

8 ounces feta cheese, crumbled
3 tablespoons finely chopped green onions
1 egg, beaten
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk, beaten with 1 teaspoon water

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C).
In a small bowl, blend feta cheese, green onions, and egg.
Cut pastry into 12 (3 inch) squares.
Place a mounded tablespoon of feta mixture in the center of each square.
Moisten edges with water, and fold pastry over filling to form a triangle.
Press edges together firmly with a fork to seal.
Lightly brush pastries with the egg yolk mixture.
Bake for 20 minutes in the preheated oven, or until golden brown.
Serve warm or at room temperature.

Frosted Pecan Bites

INGREDIENTS:

1 pound pecan halves
1/2 cup butter
1 cup white sugar
2 egg whites, stiffly beaten
1 pinch salt

DIRECTIONS:

Preheat oven to 275 degrees F (135 degrees C).
Toast pecans for 10 to 15 minutes or until lightly toasted. Set aside to cool.
Fold sugar, salt and pecans into egg whites.
Increase oven temperature to 325 degrees F (165 degrees C).
Melt butter or margarine on a sheet pan.
Spread the nut mixture over pan and bake for 30 minutes, stirring every 10 minutes.
Remove from oven and allow to cool.

Fruit Dip

INGREDIENTS:

- 8 ounces cream cheese
- 1/2 cup marshmallow creme
- 2 cups frozen whipped topping, thawed
- 1/4 cup unsweetened pineapple juice

DIRECTIONS:

Blend together the cream cheese, marshmallow cream and thawed topping.
Add enough pineapple juice to make it dipping consistency.
Chill for 1 hour.

Mini Sweet Potato Pies

INGREDIENTS:

- 3/4 pound sweet potato, peeled and diced
- 1 (9 inch) refrigerated pie crust
- 3/4 cup evaporated skim milk
- 2 egg whites
- 1/4 cup white sugar
- 2 tablespoons brown sugar
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1/4 cup halved cranberries (optional)

DIRECTIONS:

- Place the sweet potato in a saucepan with just enough water to cover.
- Bring to a boil, and cook until fork tender, about 5 minutes.
- Drain and mash with a fork or potato masher.
- Preheat the oven to 425 degrees F (220 degrees C).
- Divide the pie crust into 24 small balls.
- Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside.
- Spoon the sweet potato into a blender or food processor, and add the evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves.
- Puree until smooth. Spoon about 1 tablespoon of this mixture into each tart shell.
- Bake for 10 minutes in the preheated oven, or until a toothpick inserted into one of the tarts comes out clean. Cool in the pans over a wire rack. Garnish each tart with a cranberry half before serving.

Pumpkin Dip

INGREDIENTS:

- 1 (8 ounce) package cream cheese, softened
- 2 cups confectioners' sugar
- 1 (15 ounce) can solid pack pumpkin
- 1 tablespoon ground cinnamon
- 1 tablespoon pumpkin pie spice
- 1 teaspoon frozen orange juice concentrate

DIRECTIONS:

In a medium bowl, blend cream cheese and confectioners' sugar until smooth.
Gradually mix in the pumpkin.
Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended.
Chill until serving.

Roasted Pumpkin Seeds

INGREDIENTS:

1 1/2 cups raw whole pumpkin seeds
2 teaspoons butter, melted
1 pinch salt

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C).

Toss seeds in a bowl with the melted butter and salt.

Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown; stir occasionally.

Sausage Balls

INGREDIENTS:

2 cups buttermilk baking mix
1 pound pork sausage
1 (11 ounce) can condensed cream of Cheddar cheese soup

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
In a large bowl, combine the baking mix, sausage and cheddar cheese soup.
Mix well and shape into 1 inch balls.
Bake for 15 to 20 minutes or until a toothpick inserted in the center comes out clean and the balls are golden brown.

Seasoned Crackers

INGREDIENTS:

1 (12 ounce) package oyster crackers
1 (1 ounce) package ranch dressing mix
1/2 teaspoon dried dill weed
1/4 teaspoon garlic powder
3/4 cup vegetable oil

DIRECTIONS:

Preheat oven to 200 degrees F (95 degrees C).
Whisk together the oil and seasonings; add crackers and toss to coat evenly.
Spread evenly on large baking sheet and bake for 20 minutes.
Stir after 10 minutes and continue baking 10 minutes more.

Spiced Pumpkin Dip

INGREDIENTS:

1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar
1 (15 ounce) can pumpkin puree
1 tablespoon Pumpkin Pie Spice
1 teaspoon Pure Orange Extract
1/2 teaspoon Ground Ginger
gingersnap cookies

DIRECTIONS:

Blend cream cheese and confectioners sugar until smooth in a food processor.
Remove cover, add pumpkin and remaining ingredients.
Blend thoroughly.
Chill 30 minutes or until ready to serve.
Serve with Gingersnap cookies.

Stuffed Jalapenos

INGREDIENTS:

- 2 (7 ounce) cans jalapeno peppers
- 6 ounces shredded Mexican-style cheese blend
- 1 pound pork sausage, hot
- 1 (5.5 ounce) package spicy seasoning coating mix

DIRECTIONS:

- Slice peppers lengthwise, remove seeds and core; fill with cheese.
- Roll out sausage with rolling pin, between two layers of plastic wrap.
- Remove plastic from sausage, and wrap a thin coating of sausage around each jalapeno.
- Roll peppers in spicy seasoned coating mix.
- Bake at 350 degrees F (175 degrees C) for 15 to 25 minutes or until brown and sizzling and cheese is melted.

Stuffed Mushrooms II

INGREDIENTS:

1 pound fresh mushrooms, stems removed
1 (12 ounce) package chicken-flavor stuffing mix
1 (10.75 ounce) can condensed cream of mushroom soup
10 3/4 fluid ounces milk

DIRECTIONS:

Preheat oven to 350 degrees F. (175 degrees C). Grease one 9x13 inch baking dish.
Prepare stuffing according to package directions.
Fill mushrooms with stuffing and layer in baking dish.
Dilute can of soup with one can of milk. Pour over the mushrooms, cover and bake for 25 minutes.

Sugar Coated Pecans

INGREDIENTS:

1 egg white
1 tablespoon water
1 pound pecan halves
1 cup white sugar
3/4 teaspoon salt
1/2 teaspoon ground cinnamon

DIRECTIONS:

Preheat oven to 250 degrees F (120 degrees C).
Grease one baking sheet.
In a mixing bowl, whip together the egg white and water until frothy.
In a separate bowl, mix together sugar, salt, and cinnamon.
Add pecans to egg whites, stir to coat the nuts evenly.
Remove the nuts, and toss them in the sugar mixture until coated.
Spread the nuts out on the prepared baking sheet.
Bake at 250 degrees F (120 degrees C) for 1 hour.
Stir every 15 minutes.

Sweet Pickled Eggs

INGREDIENTS:

12 eggs
1 large onion, sliced into rings
2 cups white wine vinegar
2 cups water
1/2 cup white sugar
1 teaspoon salt
1 tablespoon pickling spice, wrapped in cheesecloth

DIRECTIONS:

Cover eggs with water in a large pot.
Cover with lid. Bring to a boil over medium-high heat.
Boil gently for 10 minutes.
Drain. Run cold water over eggs until they are cold. Shell eggs.
Prepare the brine in a sauce pan by combining the vinegar, water, sugar and salt.
Stir over medium heat until sugar is dissolved.
Layer the eggs (whole) and onion rings in a sterilized 2 quart jar to within 1 inch of the top.
Add pickling spice to brine.
Swirl bag around for 30 seconds.
Remove bag.
Pour brine over eggs to fill jar with 1/4 inch from top.
Seal with a sterilized lid.
Store in the refrigerator for 1 to 2 weeks before serving.
Serve chilled.

Sweet Potato Balls

INGREDIENTS:

1 (40 ounce) can sweet potatoes, drained
1/4 cup butter
salt to taste
3 cups crushed cornflakes cereal
3/4 cup real maple syrup
10 large marshmallows

DIRECTIONS:

Drain sweet potatoes and put into large mixing bowl.
Mash the potatoes with butter or margarine.
Salt to taste.
Hand pat mixture into 3 inch diameter balls.
Roll in crushed corn flakes and put into 9x12 inch greased baking dish.
Pour maple syrup evenly over all balls.
Bake at 325 degrees F (165 degrees C) for 40 minutes.
The last fifteen minutes put a marshmallow over each ball.

Tasty Toothpick Appetizers

INGREDIENTS:

toothpicks

1/2 pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces

1 (10 ounce) jar red or green maraschino cherries, drained

1 (5 ounce) jar small green olives

1 (8 ounce) package processed cheese food, cubed

DIRECTIONS:

Onto each toothpick, place one piece of sausage, one cherry, one olive and one cube of cheese.

Arrange them neatly on a plate.

Eat the entire contents of the toothpick at once, but don't eat the toothpick!

Thanksgiving Cheese Ball

INGREDIENTS:

8 ounces cream cheese
4 ounces sharp Cheddar cheese
2 ounces crumbled blue cheese
2 tablespoons grated onion
1 clove garlic, minced
4 dashes Worcestershire sauce
1 (2.25 ounce) can green olives
1/2 cup chopped pecans

DIRECTIONS:

In a food processor, mix the cream cheese, Cheddar cheese, blue cheese, onion, garlic, and Worcestershire sauce. Process until well blended. Add olives, and pulse into small chunks. Shape the mixture into a ball, and roll in the chopped pecans to coat. Wrap in plastic, and chill at least 4 hours in the refrigerator.

Thanksgiving Won Tons

INGREDIENTS:

1 1/2 cups cooked turkey breast meat, shredded
2/3 cup dried cranberries
1/3 cup slivered almonds
1/2 cup cranberry sauce
1 (14 ounce) package wonton wrappers
1 quart vegetable oil for frying

DIRECTIONS:

Mix the turkey, cranberries, almonds, and cranberry sauce in a bowl.
Place about 1 teaspoon of the mixture in the center of each wonton wrapper.
Fold wrappers over filling, moisten edges, and press with a fork to seal.
Heat the oil in large skillet or deep fryer.
Fry the wontons in the hot oil until golden brown. Drain on paper towels.

Turkey Dumplings

INGREDIENTS:

1 pound cooked, chopped turkey meat
3 cups water
salt and pepper to taste
3 tablespoons all-purpose flour
1 (12 ounce) package refrigerated biscuit dough

DIRECTIONS:

Place the turkey, water, salt and pepper in a medium saucepan and bring to a boil.
Reduce heat and simmer 30 to 40 minutes, or until a broth has formed.
Spread flour on a medium cutting board or other flat surface.
Roll out biscuit dough and cut it into 1x2 inch pieces.
Drop the pieces into the broth and cook over low heat approximately 15 minutes.

Vegetable Dip

INGREDIENTS:

- 1 cup mayonnaise
- 1 teaspoon curry powder
- 1 teaspoon crushed garlic
- 3 teaspoons tarragon vinegar
- 1 teaspoon grated onion
- 1 teaspoon prepared horseradish

DIRECTIONS:

In a small bowl, combine mayonnaise, curry powder, garlic, vinegar, onion and horseradish. Mix together, cover and chill overnight.

Apple Orchard Punch

INGREDIENTS:

- 1 (32 fluid ounce) bottle apple juice, chilled
- 1 (12 fluid ounce) can frozen cranberry juice concentrate
- 1 cup orange juice
- 1 1/2 liters ginger ale
- 1 apple

DIRECTIONS:

In a large punch bowl, combine apple juice, cranberry juice concentrate and orange juice. Stir until dissolved, then slowly pour in the ginger ale. Thinly slice the apple vertically, forming whole apple slices. Float apple slices on top of punch.

Apple Pie

INGREDIENTS:

1 gallon apple juice
1 gallon apple cider
3 cups white sugar
8 cinnamon sticks
1 (750 milliliter) bottle 190 proof grain alcohol

DIRECTIONS:

In a large pot, combine apple juice, apple cider, sugar and cinnamon sticks.
Bring to a boil, then remove from heat and let cool completely.
When juice mixture is cool, Stir in the grain alcohol.

Apple Pie Shot

INGREDIENTS:

1 fluid ounce vodka
1 fluid ounce apple cider
1 tablespoon whipped cream
1 pinch ground cinnamon

DIRECTIONS:

In a 2 ounce shot glass, combine vodka and apple cider. top with a dollop of whipped cream and a pinch of cinnamon.

Cherry Cider

INGREDIENTS:

2 quarts apple cider
1 (3 inch) cinnamon stick
1 (3 ounce) package cherry gelatin

DIRECTIONS:

Bring cider and cinnamon stick to a boil in a saucepan.
Reduce heat, and simmer 15 minutes. Add gelatin; cook, stirring constantly, 2 minutes or until gelatin is dissolved. Serve warm.

Coffee Liqueur

INGREDIENTS:

4 cups white sugar
4 cups water
3/4 cup instant coffee granules
2 tablespoons vanilla extract
4 cups vodka

DIRECTIONS:

In a 3 quart saucepan over medium heat, combine the sugar and water.
Bring to a boil, reduce heat, and simmer for 10 minutes.
Remove from heat, stir in instant coffee, and allow to cool.
When cool, stir in vanilla extract and vodka.
Pour into clean bottles.
Close bottles tightly, and store in a cool dark place.

Cranberry Pineapple Juice

INGREDIENTS:

- 1 (64 fluid ounce) bottle cranberry juice, chilled
- 1 (46 fluid ounce) can pineapple juice
- 1 (8 ounce) can pineapple tidbits
- 1 cup cranberries

DIRECTIONS:

In a punch bowl, combine cranberry juice and pineapple juice. Stir in pineapple tidbits and cranberries. Serve with ice.

Cranberry Punch

INGREDIENTS:

1 1/2 liters cranberry-apple juice
1 liter ginger ale
2 limes, thinly sliced
6 sprigs fresh mint
6 cups ice

DIRECTIONS:

Half-fill 6 tall glasses with ice.
Fill to about three quarters with cranberry-apple juice.
Pour ginger ale evenly into the glasses.
Stir gently. Decorate with lime and mint sprigs.

Cranberry Tea

INGREDIENTS:

3 teaspoons instant tea powder
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
6 cups boiling water
1 (3 ounce) package cherry flavored gelatin
1 cup orange juice
1/4 cup lemon juice
1 quart cranberry juice
1/2 cup white sugar

DIRECTIONS:

Place the instant tea, allspice, cinnamon and nutmeg in a bag and steep in the boiling water for 5 minutes.
Stir in the cherry gelatin and let mixture cool.
Add the orange juice, lemon juice, cranberry juice and sugar.
Mix until sugar is dissolved.
Serve warm, keep any extra in the refrigerator.

Easy Apple Cider

INGREDIENTS:

1 (64 fluid ounce) bottle apple cider
3 cinnamon sticks
1 teaspoon whole allspice
1 teaspoon whole cloves
1/3 cup brown sugar

DIRECTIONS:

In a slow cooker, combine apple cider and cinnamon sticks.
Wrap allspice and cloves in a small piece of cheesecloth, and add to pot.
Stir in brown sugar.
Bring to a boil over high heat.
Reduce heat, and keep warm.

Eggnog Extreme

INGREDIENTS:

12 egg yolks
2 cups white sugar
1 (750 milliliter) bottle white rum
1 quart half-and-half cream
1 quart heavy cream
12 egg whites
1 cup white sugar
1/4 teaspoon ground nutmeg

DIRECTIONS:

In a large bowl, combine egg yolks, 2 cups sugar and rum.
Mix well, cover and refrigerate for 24 hours.
Stir half-and-half into cooled yolk mixture.
In a large bowl, whip the heavy cream until soft peaks form; set aside.
In a separate clean bowl, with a clean whisk, whip egg whites until thick, then gradually add sugar and whip until peaks form.
Fold the whipped cream into the egg whites, then fold into the yolks mixture.
Sprinkle top with nutmeg.

Eggnog I

INGREDIENTS:

2 egg yolks
1/4 cup white sugar
1 pinch salt
2 cups milk
2 tablespoons rum
1/2 cup heavy whipping cream
1 pinch ground nutmeg

DIRECTIONS:

In the top of a double boiler, whisk together the egg yolks, sugar and salt.
Add milk and mix well.
Stir frequently and cook over hot water until mixture thickens to coat a metal spoon.
Mix in rum and chill.
Beat whipping cream until stiff peaks form.
Fold into chilled egg mixture, pour into glasses and top with freshly grated nutmeg.

Eggnog II

INGREDIENTS:

6 eggs, beaten
2 1/4 cups milk
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
2 teaspoons white sugar
1 pinch ground nutmeg

DIRECTIONS:

In a large saucepan, combine the eggs, milk and 1/3 cup sugar.
Cook and stir over medium heat until mixture coats a metal spoon.
Remove from heat.
Cool quickly by placing pan in a sink or bowl of ice water and stirring 1 to 2 minutes.
Stir in the vanilla.
Chill 4 to 24 hours.
Before serving, whip the cream and 2 tablespoons sugar until soft peaks form.
Transfer chilled egg mixture to a punch bowl.
Fold in whipped cream mixture and serve at once.
Sprinkle each serving with nutmeg.

Fried Wild Turkey

INGREDIENTS:

- 1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage
- 1 (1.5 fluid ounce) jigger bourbon whiskey
- 1 (1.5 fluid ounce) jigger hazelnut liqueur

DIRECTIONS:

Fill a tall glass with ice. Fill to 3/4 with lemon-lime soda.
Pour in Wild Turkey whiskey and hazelnut liqueur.

Holiday Punch I

INGREDIENTS:

4 cups cranberry juice cocktail
8 cups prepared lemonade
2 cups orange juice
1 (4 ounce) jar maraschino cherries
1 (2 liter) bottle ginger ale
1 orange, sliced in rounds

DIRECTIONS:

In a large punch bowl, combine cranberry juice cocktail, lemonade, and orange juice. Stir in the maraschino cherries. Refrigerate for 2 hours or more.
When ready to serve, pour in the ginger ale.
Garnish each glass with an orange slice.

Hot Buttered Apple Cider

INGREDIENTS:

1 (16 ounce) bottle apple cider
1/2 cup pure maple syrup
1/2 cup butter, softened
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice

DIRECTIONS:

In slow cooker over low heat, cook apple cider with maple syrup for 20 minutes or until steaming hot.
In a small bowl, combine butter, nutmeg and allspice. Mix well.
Pour cider into mugs and top with a teaspoon of spice butter.

Hot Buttered Rum Batter

INGREDIENTS:

- 1 pound butter
- 1 pound brown sugar
- 1 pound confectioners' sugar
- 1 quart vanilla ice cream, softened
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg

DIRECTIONS:

- Melt butter in a large pot over medium heat.
- Blend in brown sugar and confectioners' sugar.
- Remove from heat, and whisk in the ice cream, cinnamon, and nutmeg.
- Pour mixture into a plastic container, seal, and freeze.
- In a coffee mug, measure 1 tablespoon Hot Buttered Rum Batter and 1 fluid ounce of rum, then fill cup with boiling water. Stir, and sprinkle top of drink with nutmeg.

Kiddie Holiday Juice

INGREDIENTS:

1 (64 fluid ounce) bottle cranberry juice
4 liters lemon-lime flavored carbonated beverage
3 oranges, sliced into rounds
8 cups crushed ice

DIRECTIONS:

In a large punch bowl, combine cranberry juice and orange slices.
Pour in the lemon lime soda and crushed ice.
Serve immediately.

Old Virginia Wassail Cider

INGREDIENTS:

2 quarts apple cider
2 cups orange juice
1 (46 fluid ounce) can pineapple juice
2 (3 inch) cinnamon sticks
1 tablespoon whole cloves
1/2 cup honey

DIRECTIONS:

In a large stock pot over medium heat, combine the apple cider, orange juice, pineapple juice, cinnamon sticks, cloves and honey.
Bring to a boil, then simmer over low heat, or transfer to a slow cooker to keep warm while serving.
Strain out cinnamon sticks and cloves before serving if desired.

Pumpkin Pie Smoothie

INGREDIENTS:

- 1 (15 ounce) can solid pack pumpkin puree
- 1 (12 fluid ounce) can frozen apple juice concentrate
- 1/8 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 2 1/2 cups water

DIRECTIONS:

- Remove pumpkin from can and freeze for 1 hour.
- In a blender combine partially frozen pumpkin, frozen apple juice concentrate, nutmeg and cinnamon.
- Blend until smooth.
- Continue to blend while adding water to fill the blender.

Thanksgiving Turkey

INGREDIENTS:

1 (1.5 fluid ounce) jigger bourbon whiskey
1/2 cup orange juice
1 teaspoon frozen lemonade concentrate
1 teaspoon frozen limeade concentrate
1/3 cup ginger ale

DIRECTIONS:

Fill a tall glass with ice.
Pour in the bourbon whiskey, orange juice, lemonade concentrate and limeade concentrate.
Fill to the top with ginger ale.
Stir and serve.

Warm and Spicy Autumn Punch

INGREDIENTS:

2 oranges
8 whole cloves
6 cups apple juice
1 cinnamon stick
1/4 teaspoon ground nutmeg
1/4 cup honey
3 tablespoons lemon juice
2 1/4 cups pineapple juice

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Stud the whole oranges with cloves, and bake for 30 minutes.

In a large saucepan, combine the apple juice and cinnamon stick.

Bring to a boil, reduce heat to medium, and simmer 5 minutes.

Remove from heat, and stir in the nutmeg, honey, lemon juice, and pineapple juice.

Serve hot in a punch bowl with the 2 clove-studded baked oranges floating on top.

Brown Bread

INGREDIENTS:

2 cups milk
1/2 cup white sugar
1/2 cup molasses
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
1/2 teaspoon salt
1 teaspoon baking soda
3 teaspoons baking powder

DIRECTIONS:

Butter and flour two 9x5 inch bread pans. Preheat oven to 350 degrees F (175 degrees C).
In a small bowl combine milk, sugar and molasses.
Mix together whole wheat flour, regular flour, salt, baking soda and baking powder.
Add to milk mixture and mix well.
Pour mixture into bread pans.
Bake for 45 minutes.

Banana Cranberry Bread

INGREDIENTS:

2 1/2 cups white sugar
1 cup shortening
3 eggs
3 mashed bananas
1 cup cranberry sauce
1/2 cup milk
1 teaspoon vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.
In a large bowl, cream together the sugar and shortening until light and fluffy.
Beat in eggs, and mix in bananas, cranberry sauce, milk, and vanilla.
In a separate bowl, mix together flour, baking soda, baking powder, cinnamon, and nutmeg.
Gradually blend flour mixture into the banana mixture.
Fold in walnuts.
Pour into the prepared loaf pans.
Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.
Cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely.

Best Ever Banana Bread

INGREDIENTS:

2 eggs, beaten
1/3 cup buttermilk
1/2 cup vegetable oil
1 cup mashed bananas
1 1/2 cups white sugar
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans (optional)

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Spray one 9x5 inch loaf pan with non-stick spray coating.
Blend together the eggs, buttermilk, oil and bananas.
Sift together the sugar, flour, baking soda and salt.
Add to banana mixture and stir in pecans.
Mix well.
Pour into prepared loaf pan and bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean.

Classic Thanksgiving Dressing With Parsley, Sage and Thyme

INGREDIENTS:

1 (1 pound) loaf crusty Italian or French bread, cut into 1/2-inch cubes or, if drying and toasting bread is too much trouble, buy unflavored croutons or bread cubes
4 tablespoons butter
2 onions, diced
2 celery stalks, diced
1/4 cup minced fresh parsley leaves
1 teaspoon dried sage, rubbed between fingers
1 teaspoon dried thyme leaves
3/4 teaspoon salt
1/2 teaspoon ground black pepper
2 cups low-sodium chicken broth
2 large eggs

DIRECTIONS:

Spread bread cubes in a single layer on two large sheet pans and let dry for a few hours or overnight. Adjust oven racks to lower- and upper-middle positions.
Heat oven to 400 degrees.
Bake bread until golden, 12 to 15 minutes.
Reduce heat to 350 degrees.
Meanwhile, heat butter in a large skillet over medium-high heat.
Add onions and celery; saute until soft, 8 to 10 minutes.
In a large bowl, mix bread, vegetables and remaining ingredients.
Turn into a greased 3-quart baking dish.
Cover with foil and bake until steamy, 30 minutes.
Remove foil; bake until crusty, 10 minutes longer.
Serve immediately.

Cornucopia

INGREDIENTS:

3 (11 ounce) containers refrigerated soft bread stick dough
1 egg
1 tablespoon water

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a 17x14 inch (or larger) cookie sheet with non-stick cooking spray.
Tear off a 30x18 inch sheet of heavy duty aluminum foil.
Fold it in half to 18x15 inch.
Roll diagonally to form a hollow cone, about 18 inches long with a diameter of 5 inches at the widest end (Cornucopia opening).
Fasten end with clear tape.
Stuff cone with crumpled regular foil until form is rigid.
Bend tail of cone up then down at end.
Spray outside of cone with non-stick cooking spray.
Place on cookie sheet.
Beat the egg with the water to make a glaze.
Open and unroll the first can of breadstick dough on work surface.
Separate breadsticks.
Begin by wrapping one breadstick around tip of cone.
Brush end of next breadstick with Glaze and press to attach to end of first breadstick.
Continue spiral-wrapping cone, slightly overlapping dough until there are 3 breadsticks left.
Pinch one end of the 3 breadsticks together, then braid.
Brush bread around opening of cornucopia with glaze.
Gently press on braid. Brush entire cornucopia with glaze.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until bread is a rich brown. (If parts start to darken too much, cover them with pieces of foil.)

Remove from oven and let cool completely on cookie sheet on a wire rack.

Carefully remove foil when cool.

(If freezing, leave foil in bread for support. Remove when thawed.)

Country Banana Bread

INGREDIENTS:

1 (18.25 ounce) package yellow cake mix

3 eggs

1 1/3 cups vegetable oil

4 bananas, mashed

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a mixing bowl, combine cake mix, eggs, oil, and bananas.

Pour mixture into the prepared pan.

Bake in preheated 350 degrees F (175 degrees C) for 35 to 40 minutes.

Cranberry Muffins

INGREDIENTS:

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
2 teaspoons orange zest
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 cup shortening
3/4 cup orange juice
1 teaspoon vanilla extract
2 eggs, beaten
1 1/2 cups chopped cranberries
1 1/2 cups chopped walnuts
1 (8 ounce) can whole cranberry sauce
2 tablespoons brown sugar, packed
1/4 cup margarine

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Spray or grease a 12 cup and 6 cup muffin tin.
Mix together the flour, sugar, baking powder, baking soda, orange peel, nutmeg, cinnamon and ginger.
Cut in shortening; stir in juice, vanilla, eggs, cranberries and nuts.
Pour into muffin cups and bake for 25 minutes or until brown.

Prepare the topping in a saucepan over low heat by whisking together the cranberry sauce, brown sugar and margarine.

Cook until heated and smooth. Remove from heat and serve as a spread for the muffins.

Cranberry Nut Bread I

INGREDIENTS:

2 cups all-purpose flour
3/4 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup chopped cranberries
1/2 cup chopped walnuts
1 egg
2 tablespoons vegetable oil
3/4 cup orange juice
1 tablespoon orange zest

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder, and baking soda.

Add the cranberries and walnuts, and stir to coat with flour.

Mix together the egg, oil, orange juice, and orange zest.

Pour the egg mixture into the flour mixture, and stir until just blended.

Spoon the batter into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

Cool in pan for 10 minutes, then remove to a wire rack, and cool completely.

Cranberry Nut Bread II

INGREDIENTS:

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg
3/4 cup orange juice
1 tablespoon grated orange zest
1 1/2 cups fresh or frozen cranberries
1/2 cup chopped walnuts

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Lightly grease an 8x4 inch loaf pan.
In a medium bowl, mix together the flour, sugar, baking powder, salt and baking soda.
Cut in the butter until the mixture resembles coarse crumbs.
In a small bowl, beat the egg, orange juice and orange zest.
Blend into the dry mixture.
Stir in the cranberries and walnuts.
Transfer to the loaf pan.
Bake in the preheated oven 65 to 70 minutes, or until a wooden toothpick inserted at center comes out clean.
Cool in pan 10 minutes, remove to wire rack and cool completely before serving.

Date and Nut Bread

INGREDIENTS:

1 1/2 cups hot water
1 1/2 cups dates, pitted and chopped
2 teaspoons baking soda
1 cup white sugar
1 teaspoon salt
1 tablespoon butter, melted
1 egg
1 teaspoon vanilla extract
1 cup chopped walnuts
2 3/4 cups all-purpose flour

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease loaf pan.
Pour the hot water over the dates and let stand until cooled.
Sift the flour and baking soda together add the sugar and salt.
Stir in the cooled dates and water.
Add the melted butter, beaten egg vanilla and walnuts.
Mix well. Pour batter into the prepared pan.
Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick insert near the center comes out clean.
Let bread cool in pan for 10 minutes. Remove bread from pan and let cool on a wire rack.

Grandmother's Famous Cranberry Bread

INGREDIENTS:

- 2 cups sifted all-purpose flour
- 1 cup white sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup butter
- 1 egg, beaten
- 1 teaspoon orange zest
- 3/4 cup orange juice
- 1 1/2 cups golden raisins
- 1 1/2 cups chopped cranberries

DIRECTIONS:

- Preheat oven to 350 degrees F (175 degrees C).
- Spray or grease one 9x5x3 inch loaf pan.
- Whisk together the flour, sugar, baking powder, salt and baking soda.
- Cut in butter until mixture is crumbly.
- Add egg, orange peel, and orange juice; stir to mix and fold in raisins and cranberries.
- Pour into loaf pan and bake for 70 minutes or until toothpick inserted comes out clean.
- Remove from pan; cool on wire rack.

Knodel

INGREDIENTS:

1 onion, chopped
2 tablespoons chopped fresh parsley
2 teaspoons butter
1/2 (1 pound) loaf white bread, toasted and cut into cubes
2 eggs, beaten
1 cup milk
salt and pepper to taste

DIRECTIONS:

Butter one 9x11 inch baking dish.
In a skillet over medium heat, combine the onion, parsley and butter.
Cook until onions begin to brown.
Pour over bread cubes and toss well.
Whisk together the eggs, milk, salt and pepper.
Pour over the bread and onion mixture; mix well and allow to stand for 1 hour.
Firmly press mixture into baking dish; tightly cover with aluminum foil.
Place baking dish on a rack in a larger pot with 3 inches of water.
Cover pot and steam for 1 hour.
Remove from pot and allow to cool for 10 minutes.
Drizzle with melted butter before serving.

Apple Cranberry Pie

INGREDIENTS:

- 1 (15 ounce) package refrigerated piecrusts
- 1/2 cup No Calorie Sweetener, Granular
- 1 tablespoon all-purpose flour
- 1/2 teaspoon ground cinnamon
- 4 large Granny Smith apples - peeled, cored and sliced
- 1 cup cranberries, coarsely chopped

DIRECTIONS:

- PREHEAT oven to 400 degrees F.
- UNFOLD 1 piecrust; press out fold lines.
- Fit piecrust into a 9-inch pie plate according to package directions.
- COMBINE Granular, flour, and cinnamon in a large bowl; add apples and cranberries, tossing gently.
- Spoon mixture into piecrust.
- UNFOLD remaining piecrust; press out fold lines.
- Roll to 1/8-inch thickness.
- Place over filling; fold edges under and crimp.
- Cut slits in top to allow steam to escape.
- BAKE 40 to 50 minutes or until crust is golden.
- Cover edges with aluminum foil to prevent overbrowning, if necessary.
- Cool on a wire rack one hour before serving.

Apple Cranberry Streussel Pie

INGREDIENTS:

Pastry for a single crust 9-inch pie

1 cup Equal® Spoonful*

1 tablespoon cornstarch

1 1/2 cups fresh or frozen, thawed cranberries

1 cup apple cider or unsweetened apple juice

1/4 cup Equal® Spoonful**

3/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon salt

5 cups sliced, cored, peeled Granny Smith or other baking apples

Streussel Topping:

1/4 cup quick or old-fashioned oats, uncooked

3 tablespoons all-purpose flour

1/2 cup Equal® Spoonful***

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

4 tablespoons cold stick butter or margarine, cut into pieces

DIRECTIONS:

Roll pastry on floured surface into circle 1 inch larger than inverted 9-inch pie pan.

Ease pastry into pan; trim and flute edge.

Combine 1 cup Equal® Spoonful* and cornstarch in small saucepan; stir in cranberries and apple cider.

Heat to boiling; reduce heat and simmer, stirring constantly, until thickened, about 1 minute.

Combine 1/4 cup Equal® Spoonful**, cinnamon, nutmeg, and salt; sprinkle over apples in large bowl and toss to coat. Pour cranberry mixture over apples and mix gently. Arrange fruit in pie pastry; sprinkle Streusel Topping over fruit.

For Streusel Topping, combine oats, flour, 1/2 cup Equal® Spoonful***, cinnamon and nutmeg in small bowl; cut in butter with pastry blender until mixture resembles coarse crumbs. Sprinkle over fruit in pie pastry.

Bake pie in preheated 400 degrees F oven until pastry is golden and apples are tender, 50 to 60 minutes. Cover pie loosely with aluminum foil during last 20 to 30 minutes of baking time to prevent overbrowning. Cool on wire rack. Serve warm.

Apple, Cranberry, and Pear Crisp

INGREDIENTS:

2 Rome Beauty apples - peeled, cored, and cubed
2 Comice pears - peeled, cored, and cubed
1/2 cup dried cranberries
1 tablespoon all-purpose flour
2 tablespoons honey
1 1/2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick cooking oats
1/4 cup ground walnuts
1/2 cup butter

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch baking dish.
Mix the apples, pears, cranberries, 1 tablespoon flour, honey, and lemon juice in the prepared dish.
In a bowl, mix 1/2 cup flour, brown sugar, oats, walnuts, and butter to the consistency of coarse crumbs.
Sprinkle loosely over the fruit mixture.
Bake 45 minutes in the preheated oven, or until brown and crisp on top.

Apple, Pear and Cranberry Cobbler

INGREDIENTS:

- 1 (20 ounce) can apple pie filling
- 1 (16 ounce) can sliced pears, drained
- 1/3 cup dried cranberries
- 2/3 cup orange juice
- 2 teaspoons cornstarch
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups reduced-fat buttermilk baking mix
- 2/3 cup 2% milk
- 2 tablespoons white sugar
- 2 tablespoons melted butter or margarine

- 2 teaspoons sugar mixed with
- 1/4 teaspoon nutmeg, for topping

DIRECTIONS:

- Heat oven to 400 degrees F.
- In 8-inch square baking dish, combine pie filling, pears and cranberries.
- In measuring cup, mix orange juice with cornstarch and nutmeg; pour into baking dish.
- Gently mix to blend thoroughly.
- In bowl, mix baking mix, milk, sugar and butter just to blend; spoon onto fruit in 6 equal portions, spacing slightly apart.
- Sprinkle with sugar and nutmeg mixture.
- Bake in center of oven 45 minutes or until fruit is bubbly and biscuit topping is cooked through.

Part of the way through the baking, lay a sheet of aluminum foil on top to prevent over-browning, if needed.

Serve warm or at room temperature.

Accompany with vanilla ice cream or frozen yogurt, if desired.

Apple-Cranberry Crisp

INGREDIENTS:

2 pounds Granny Smith apples - peeled, cored and thinly sliced

3/4 cup cranberries

1/4 cup white sugar

3 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/3 cup quick-cooking oats

1/3 cup all-purpose flour

1/2 cup packed light brown sugar

1/4 cup butter, cut into pieces

1/2 cup chopped pecans

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C.) Butter an 8 inch square baking dish.

In a large bowl, mix together apples, cranberries, white sugar, cinnamon and nutmeg.

Place evenly into baking dish.

In the same bowl, combine oats, flour and brown sugar.

With a fork, mix in butter until crumbly.

Stir in pecans.

Sprinkle over apples.

Bake in preheated oven for 40 to 50 minutes, or until topping is golden brown, and apples are tender.

Baked Fruit Dip

INGREDIENTS:

- 1 (16 ounce) package soft style cream cheese with pineapple
- 3/4 pound shredded Swiss cheese
- 2 cups dried cranberries
- 2 tablespoons orange juice
- 1/4 cup apple juice

DIRECTIONS:

- Preheat oven to 375 degrees F (190 degrees C).
- In a medium bowl, blend the cream cheese, Swiss cheese, cranberries, orange juice, and apple juice.
- Scoop into a 9 inch pie pan.
- Bake 15 minutes in the preheated oven, until bubbly and lightly browned.

Cranberry Apple Pie I

INGREDIENTS:

1 (9 inch) deep dish pie crust
6 apples - peeled, cored and chopped
1 (12 ounce) package fresh cranberries, roughly chopped
1 1/2 cups white sugar
1/3 cup quick-cooking tapioca
1 1/2 cups all-purpose flour
3/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
2/3 cup unsalted butter
1 egg, lightly beaten

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C).

Invert pie shell over another pie pan of equal size. This will keep the crust from shrinking down into the pan.

Bake in this position for 10 minutes, until partially baked. Turn right side up, and remove the extra pie pan from inside the crust.

In a large bowl, combine apples, cranberries, and sugar. Cover, and set aside for about 20 minutes.

Mix in tapioca, and set aside for 15 to 20 minutes, until tapioca has absorbed fruit juice. Spread mixture into the partially baked pie shell.

In a medium bowl, combine flour, brown sugar, cinnamon, salt, and butter. Work mixture with fingertips until crumbly. Spread mixture over the apple-cranberry filling. Brush exposed pie shell with lightly beaten egg.

Place the pie on a cookie sheet to catch drips. Bake 45 to 60 minutes on the bottom rack of the preheated oven, or until apples are tender when tested with a wooden pick.

Cranberry Apple Pie II

INGREDIENTS:

6 apples
1 (16 ounce) can whole cranberry sauce
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9 inch double crust pie

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Line a pie plate with pastry.

Peel, core, and slice the apples.

Combine apples and cranberry sauce in a medium-sized mixing bowl. Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly. Turn filling into the pastry lined pan. Cover with top crust. Crimp edges. Cut slits in top crust.

Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

Cranberry Cream Pie I

INGREDIENTS:

2 cups boiling water to cover
1 cup dried cranberries
1 cup white sugar
1/2 cup all-purpose flour
1/8 teaspoon salt
2 1/4 cups milk
2 eggs, lightly beaten
1/2 cup sour cream
1/4 cup butter, diced
1 (9 inch) pie crust, baked
1 cup heavy whipping cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

DIRECTIONS:

Pour boiling water over the cranberries to cover. Let stand for 5 minutes and drain.

In a medium heavy-bottomed saucepan, combine the sugar, flour and salt. Gradually stir in the milk and eggs. Cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir for 2 minutes. Remove from heat.

Stir in the sour cream, butter, and cranberries; pour mixture into the baked pastry shell. Cover with plastic wrap. Refrigerate for several hours or overnight.

Whip the cream until soft peaks form, fold in the confectioners' sugar and vanilla. Swirl over the top of the cooled and set pie.

Cranberry Cream Pie II

INGREDIENTS:

1 1/4 cups graham cracker crumbs
2 tablespoons white sugar
1/3 cup chopped pecans
6 tablespoons butter, melted
1 (8 ounce) package cream cheese, softened
1/3 cup confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons orange liqueur (optional)
1 cup heavy whipping cream
2 1/2 cups cranberries
1 cup white sugar
1 tablespoon water
3 tablespoons cornstarch
2 tablespoons water

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, combine graham cracker crumbs, 2 tablespoons white sugar, and chopped pecans. Mix well, then stir in melted butter or margarine. Mix until ingredients are thoroughly combined. Press mixture into pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool to room temperature.

To Make Cream Cheese Filling: In medium mixing bowl, whip cream cheese until fluffy. Mix in confectioners' sugar. Scrape sides of bowl. Add vanilla extract. Add orange liqueur if desired. Mix well. In a separate bowl, beat whipping cream until soft peaks form. Fold into cream cheese mixture. Spoon filling into cooled crust. Cover with plastic wrap or aluminum foil and chill at least 3 hours.

To Make Cranberry Topping: In a medium saucepan, combine cranberries, 1 cup white sugar, and 1 tablespoon water. Cook over medium heat, stirring constantly, until mixture comes to a full boil and cranberries begin to pop. Remove from heat. Mix cornstarch and 2 tablespoons water together in a small bowl, until smooth, then stir into cranberry mixture. Return pan to heat. Cook until mixture boils and thickens, stirring constantly. Remove from heat and cool to room temperature.

Spread cranberry topping over cream cheese filling. Chill pie thoroughly before serving.

Cranberry Ice Cream Swirl Cake

INGREDIENTS:

24 chocolate wafers
1/4 cup unsalted butter, melted
1 1/2 cups cranberries
1/2 cup light corn syrup
1/3 cup white sugar
1/3 cup water
3 cups vanilla ice cream, softened
1/2 cup shelled pistachio nuts
1 tablespoon unsalted butter
1/4 teaspoon salt
1 cup heavy cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

DIRECTIONS:

In a food processor or blender, process wafers until finely ground. Stir ground wafers together with 1/4 cup melted butter and press into the bottom and partway up the sides of an 8-inch springform pan. Freeze 30 minutes.

Meanwhile, in a covered saucepan over medium heat, simmer cranberries, corn syrup, sugar and water for 10 minutes. Transfer mixture to a blender or food processor and puree until smooth. Place in a bowl and chill until cold.

Spread half the softened ice cream over the frozen crust. Drizzle all but 1/3 cup of the cold cranberry mixture over the ice cream. Top with remaining ice cream. Draw a knife through the layers to marble. Freeze 30 minutes, or until firm.

Spread remaining 1/3 cup cranberry mixture over top of frozen dessert and freeze 15 minutes more.

Meanwhile, chop pistachios finely and place in a small skillet over medium heat with 1 tablespoon butter and salt. Cook, stirring, 1 minute, until fragrant. Set aside to cool.

In a chilled bowl, whip cream until soft peaks form. Beat in confectioners' sugar and vanilla and whip until stiff peaks form. Fold in cooled pistachios and spread cream over chilled cake. Freeze 30 minutes, then cover tightly with plastic wrap and foil and freeze 4 hours.

To unmold, wrap a hot, dampened towel around the sides of the pan for 1 to 2 minutes. Then remove the sides of the pan.

Cranberry Nut Pie

INGREDIENTS:

1 1/4 cups fresh or frozen cranberries
1/4 cup brown sugar
1/4 cup chopped walnuts
1 egg
1/2 cup white sugar
1/2 cup all-purpose flour
1/3 cup melted butter

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C.)

Butter a 9 inch pie plate and layer cranberries on the bottom. Sprinkle with brown sugar and chopped walnuts.

In a large bowl, beat egg until thick. Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter. Blend well and pour over cranberries.

Bake in the preheated oven for 45 minutes, or until golden brown. Serve warm.

Cranberry Pecan Pie

INGREDIENTS:

- 1 (9 inch) deep dish pie crust
- 1 cup cranberries
- 3 eggs
- 2/3 cup white sugar
- 1 cup dark corn syrup
- 6 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground mace
- 1/8 teaspoon salt
- 1 cup pecan halves

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Finely chop cranberries in food processor or by hand. Spread into bottom of pastry-lined pie pan.
In a large bowl beat eggs until frothy. Add sugar, corn syrup, melted butter or margarine, vanilla, mace, and salt. Mix well. Pour mixture over cranberry layer. Neatly arrange pecan halves on top of sugar mixture.
Bake in preheated oven for 45 to 50 minutes, until golden and set in center.

Cranberry Pie I

INGREDIENTS:

1 recipe pastry for a 9 inch double crust pie
3 cups cranberries
1 cup raisins
2 tablespoons all-purpose flour
1 1/4 cups white sugar
1/2 cup water
1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 450 degrees F (230 degrees C). Line a 9 inch pie pan with pastry, and save remaining pastry for the top.

Refrigerate both while you make the filling.

Chop cranberries coarsely. Combine with raisins, flour, sugar, water, and vanilla.

Place filling in chilled pie shell. Cover with top crust, slash top in several places, and crimp edges together securely.

Bake in preheated oven) for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 30 minutes. Cool before serving.

Cranberry Pie II

INGREDIENTS:

1 1/3 cups white sugar
1/2 cup all-purpose flour
1 tablespoon grated orange zest
1 pinch ground cinnamon
1 pinch ground nutmeg
3 eggs
1/4 cup melted butter
1 1/4 cups cranberries

1 (9 inch) unbaked pie crust

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine sugar, flour, orange zest, cinnamon and nutmeg. Beat in eggs. Stir in melted butter. Fold in cranberries, then pour into crust.

Bake in the preheated oven for 35 to 40 minutes, or until filling is set.

Cranberry Streusel Pie

INGREDIENTS:

- 1 pound fresh cranberries
- 3/4 cup white sugar
- 1/4 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup walnuts
- 1/4 cup all-purpose flour
- 1 teaspoon shortening
- 1 recipe pastry for a 9 inch single crust pie

DIRECTIONS:

Smash berries. Stir in sugar and 1/4 cup flour. Pour filling into pie crust.
Smash walnuts into small pieces. Stir in brown sugar, 1/4 cup flour, and shortening with a pastry blender.
The mixture should be crumbly. Sprinkle over pie.
Bake at 350 degrees F (175 degrees C) for 45 minutes, or until done.

Crustless Cranberry Pie

INGREDIENTS:

1 cup all-purpose flour
1 cup white sugar
1/4 teaspoon salt
2 cups cranberries
1/2 cup chopped walnuts
1/2 cup butter, melted
2 eggs
1 teaspoon almond extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan. Combine the flour, sugar and salt. Stir in the cranberries and the walnuts and toss to coat. Stir in the butter, beaten eggs and almond extract. If you are using frozen cranberries the mixture will be very thick. Spread the batter into the prepared pan. Bake at 350 degrees F (175 degrees C) for 40 minutes or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream. Makes about 8 servings.

Honey Baked Apples

INGREDIENTS:

6 green apples
1 1/2 cups fresh cranberries
2 1/4 cups water
3/4 cup packed brown sugar
3 tablespoons honey
6 scoops vanilla ice cream

DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C).

Core the apples, and remove the peel from the top third of each one. Place them in a baking dish, and fill the core holes with as many cranberries as you can fit.

Meanwhile, stir together the water, brown sugar and honey in a small saucepan. Bring to a boil, stirring occasionally to dissolve the sugar and honey if necessary. Once it comes to a boil, pour the mixture over the apples.

Bake for 1 hour in the preheated oven, basting with the juices every 15 to 20 minutes. Serve with vanilla ice cream.

Mincemeat II

INGREDIENTS:

3 pounds pork butt roast
2 (12 ounce) packages fresh cranberries
3 cups water
1 quart chopped apples
1 large orange
1 lemon
2 pounds raisins
3 (16 ounce) cans pitted sour red pie cherries
3 (16 ounce) cans gooseberries
2 cups brandy
2 cups distilled white vinegar
4 cups white sugar
1 tablespoon ground cloves
1 tablespoon ground nutmeg
2 tablespoons ground cinnamon
2 tablespoons ground allspice

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Place meat in a roasting pan and cook until tender, about 1 1/2 hours. Remove meat when done, but do not turn off oven.

While meat is cooking, place cranberries and water in a medium saucepan and simmer on low heat until cranberries begin to split open.

When meat is done grind it together with chopped apples and set aside.

Grind up orange and lemon, peel and all, and place them in a large ovenproof pan. Add cranberries, raisins, cherries, gooseberries, brandy, vinegar, sugar, cloves, nutmeg, cinnamon, and allspice. Combine thoroughly then stir in meat mixture.

Cover pan with aluminum foil and place in oven. Heat mincemeat for 30 minutes, stirring occasionally. Sterilize enough canning jars and lids to fit all mincemeat.

Place a wire rack in the bottom of a large stock pot and fill halfway with water. Bring water to a rolling boil.

Pack mincemeat into sterilized jars, ensuring that there are no spaces or air bubbles. Fill jars all the way to the top and screw on lids. Carefully lower jars into boiling water using a holder. Make sure jars have at least 2 inches of space between them. Pour more boiling water over jars if necessary, so that they are covered by 2 inches of water. Cover pot and process for 30 minutes.

Carefully lift jars out of water using a holder, and place on a wooden or cloth-covered surface, at least 2 inches apart. Allow to cool, then check seal by pressing on jar lid. A properly sealed lid will not move up or down at all. Mincemeat should be aged for 2 or 3 months before using.

Mincemeat III

INGREDIENTS:

- 2 pounds cranberries
- 1 quart water
- 9 apples - peeled, cored and ground
- 2 pounds raisins
- 3 (16 ounce) cans gooseberries
- 3 (16 ounce) cans pitted sour red pie cherries
- 2 cups brandy
- 2 tablespoons lemon zest
- 2 tablespoons orange zest
- 2 cups distilled white vinegar
- 4 cups white sugar
- 1 tablespoon ground cloves
- 1 tablespoon ground nutmeg
- 2 tablespoons ground cinnamon
- 2 tablespoons ground allspice

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Place cranberries in a large saucepan and pour water over them. Simmer on low heat until cranberries begin to split. Remove from heat and pour into a large ovenproof baking dish.

To cranberries add apples, raisins, gooseberries, cherries, brandy, lemon rind, orange rind, vinegar, sugar, cloves, nutmeg, cinnamon, and allspice. Stir this mixture thoroughly and cover dish.

Place dish in preheated oven. Heat for 30 minutes, stirring occasionally.

Sterilize enough canning jars and lids to fit all mincemeat.

Place a wire rack in the bottom of a large stock pot and fill halfway with water. Bring water to a rolling boil.

Pack mincemeat into sterilized jars, ensuring that there are no spaces or air bubbles. Fill jars all the way to the top and screw on lids. Carefully lower jars into boiling water using a holder. Make sure jars have at least 2 inches of space between them. Pour more boiling water over jars if necessary, so that they are covered by 2 inches of water. Cover pot and process for 30 minutes.

Carefully lift jars out of water using a holder, and place on a wooden or cloth-covered surface, at least 2 inches apart. Allow to cool, then check seal by pressing on jar lid. A properly sealed lid will not move up or down at all. Mincemeat should be aged for 2 or 3 months before using.

Orange Cranberry Cream

INGREDIENTS:

1/2 pint heavy whipping cream

2 tablespoons confectioners' sugar

1 teaspoon Pure Orange Extract

1/2 teaspoon Pure Vanilla Extract

1 tablespoon jellied cranberry sauce

1/4 cup orange flavored dried cranberries, finely chopped (optional)

DIRECTIONS:

Chill large electric mixer bowl and whisk attachment. Combine cream, sugar, orange extract, vanilla, and cranberry sauce.

Whip at high speed until cream is light and forms a stiff peak. Gently fold in the dried cranberries, if desired.

Orange Cranberry Parfaits

INGREDIENTS:

- 1 (16 ounce) can whole berry cranberry sauce
- 1/3 cup orange-flavored liqueur or orange juice
- 1 tablespoon grated orange peel
- 1 quart vanilla ice cream or frozen yogurt
- 1 (11 ounce) can mandarin orange segments in light syrup, drained
- 1/2 cup chopped toasted walnuts

DIRECTIONS:

In a small saucepan, gently heat cranberry sauce, orange liqueur, and orange peel until cranberry sauce is melted. Let cool.

Spoon ice cream in six parfait or dessert glasses to make first layer. Add Mandarin orange segments, dividing equally. Add another layer of ice cream, then spoon on cranberry sauce, dividing equally. Finish with another layer of ice cream. Sprinkle with nuts.

Baked Ziti with Turkey Meatballs

INGREDIENTS:

- 1 pound ground turkey
- 1 clove garlic, minced
- 3/4 cup fresh bread crumbs
- 1/2 cup finely diced onion
- 3 tablespoons chopped, toasted pine nuts
- 1/2 cup chopped fresh parsley
- 1 egg, lightly beaten
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons olive oil
- 1 (16 ounce) package ziti pasta
- 1 1/2 cups mozzarella cheese, shredded
- 1 cup grated Romano cheese
- 6 cups tomato sauce
- 1 pint part-skim ricotta cheese

DIRECTIONS:

In a bowl, stir together turkey, garlic, bread crumbs, onion, pine nuts, parsley, egg, salt and pepper. Form into meatballs about 1 inch in diameter.

In a large heavy skillet, heat 2 tablespoons oil over moderately high heat until hot but not smoking. Cook half of meatballs, shaking skillet, until browned and cooked through, about 4 minutes. Transfer meatballs to paper towels to drain. Brown remaining meatballs in remaining 2 tablespoons oil in same manner.

Preheat oven to 375 degrees F (190 degrees C). Oil a 3 to 4 quart gratin dish.

Bring a large pot of salted water to a boil. Add the pasta, and cook until just al dente, about 8 minutes.

Drain.

In a small bowl, toss together mozzarella and Romano cheese.

Spoon about 1 1/2 cups tomato sauce and half the meatballs into prepared dish, and spoon half the pasta on top. Spread half remaining sauce and half cheese mixture over pasta. Top with remaining meatballs, and drop dollops of ricotta over meatballs. Spread remaining pasta over ricotta, and top with remaining sauce and cheese mixture. Bake in middle of oven for 30 to 35 minutes, or until golden. Let stand 10 minutes before serving.

Cheezy Cheezy

INGREDIENTS:

4 cups macaroni

1/2 pound shredded Cheddar cheese

1/2 pound shredded mozzarella cheese

DIRECTIONS:

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain and place in a microwave-safe bowl.

Sprinkle the Cheddar and mozzarella cheeses over the macaroni, then microwave on medium-high power in 30 second intervals until the cheese has melted. Stir to distribute the cheese evenly and serve.

Cranberry Stuffed Turkey Breasts

INGREDIENTS:

- 2 boneless and skinless turkey breasts
- 1 (12 ounce) package herb-seasoned dry bread stuffing mix
- 1 1/2 cups sweetened-dried cranberries
- 1 cup chopped pecans
- 1/2 cup pecan halves
- 2 tablespoons olive oil

DIRECTIONS:

Prepare stuffing mix according to package directions, set aside and let cool.

With a sharp knife butterfly breasts open to lay flat (this usually takes 3 cuts, depending on the size of the breasts). Place each breast between two sheets of waxed paper and flatten with a mallet.

On each breast, spread prepared stuffing to 1/4 inch of the edge. Sprinkle with most of the dried cranberries and all of the chopped pecans. Roll up "jellyroll" style, starting with the long end and roll tightly. Tuck in ends and tie in sections with string, about 4 sections around middle and one running the length of the roll to secure the ends.

Place the olive oil in an oven proof skillet and heat. Carefully brown rolls on all sides. Place skillet in oven, uncovered and bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour or until a knife inserted

draws clear juices. Do not let these get overly dry. Allow rolls to set for 15 minutes before slicing (don't forget to cut off strings) into 1/2 to 3/4 inch circles. Leave one roll whole and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, garnish by sprinkling with the whole pecans and some dried cranberries.

Dinner in a Pumpkin I

INGREDIENTS:

1 medium sugar pumpkin
1 1/2 pounds lean ground beef
1 onion, chopped
1 clove garlic, minced
1 1/2 teaspoons white sugar
1 1/2 teaspoons Italian seasoning
1 1/2 teaspoons salt
1/8 teaspoon ground black pepper
4 cups tomato juice
3 cups shredded cabbage
1/2 pound fresh green beans, washed and trimmed
1 cup uncooked white rice

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Wash pumpkin, cut off top, scrape out seeds and discard.

Place hamburger in a large, deep skillet. Crumble and cook over medium high heat until evenly brown. Drain fat, add onion and garlic; saute slightly. Add sugar, Italian herbs, salt, pepper, tomato juice and rice; mix thoroughly. Layer inside of pumpkin with 1/3 of cabbage, green beans and beef and rice mixture. Repeat layers, replace lid and bake for 2 to 3 hours.

Dinner in a Pumpkin II

INGREDIENTS:

1 small sugar pumpkin

2 onions, chopped

2 cups diced celery

1/4 cup shortening

5 pounds lean ground beef

1/2 teaspoon ground black pepper

1 (20 ounce) bottle ketchup

3 cloves crushed garlic

5 teaspoons salt

3 tablespoons Worcestershire sauce

2 (15 ounce) cans tomato sauce

1/4 cup soy sauce

1 (4.5 ounce) can mushrooms, drained

2 tablespoons brown sugar

1 (10.75 ounce) can condensed cream of celery soup

2 cups cooked white rice

DIRECTIONS:

Preheat oven to 375 degrees F (190 Degrees C). Cut off top of pumpkin, scrape out seeds and pith.

In a large deep skillet, saute vegetables in 1/4 cup shortening until soft. Add beef; cook and crumble until evenly brown. Add the pepper, ketchup, garlic, salt, Worcestershire sauce and tomato sauce. Simmer 15-20 minutes.

In a large mixing bowl, combine 2 cups of the beef mixture, soy sauce, mushrooms, brown sugar, soup and rice. Mix well, pour into pumpkin and replace lid. Cover and freeze remaining beef mixture.

Place filled pumpkin on a baking sheet and bake for one hour or until pumpkin is tender. As you serve dinner, be sure to scoop out a little of the cooked pumpkin too.

Grilled Goose with Prune Stuffing and Gravy

INGREDIENTS:

- 1 (10 pound) whole goose
- 2 tablespoons kosher salt
- 1 teaspoon dried marjoram
- 8 ounces prunes, pitted and chopped
- 1 cup white wine
- 2 cups diced apple without peel
- 1 1/2 cups lightly packed, fresh, grated rye bread
- 2 tablespoons raisins
- 1 tablespoon fresh lime juice
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/3 teaspoon ground cinnamon

DIRECTIONS:

Rinse goose and pat dry. Remove excess fat. Sprinkle with salt and marjoram inside and out. Prick skin all over with fork. Place goose, breast side up, in a roasting pan. Place pan in center of cooking grate. Add 2 cups of water to roasting pan.

Grill 2 1/2 to 3 hours or until tender and temperature (measured internally) reaches 180 degrees F. To crisp goose, increase grill temperature to High for last 15 to 30 minutes. Remove goose from grill. Reserve fat for gravy. Let goose stand for 15 to 20 minutes before carving.

To Make Stuffing: Place prunes and 1/4 cup white wine in a large bowl. Soak for 5 minutes. Add apples, grated rye bread, raisins, lime juice, sugar, salt, and cinnamon. Mix well. Place in an 8x4x2 inch heavy-gauge foil pan. Cover with heavy foil and grill indirectly over medium heat for about 40 minutes. For crisper stuffing, grill uncovered.

To Make Gravy: In a saucepan, mix remaining 3/4 cup wine, 1/2 cup water, 3 tablespoons reserved goose fat and 3 tablespoons stuffing. Press stuffing to dissolve, and use as thickening for gravy. Bring mixture to boil; simmer for 5 minutes, stirring constantly. Strain gravy and season with salt.

Herb Roasted Turkey Breast

INGREDIENTS:

1 (5 1/2 pound) turkey breast, fresh or frozen, thawed
4 teaspoons Italian Seasoning
2 teaspoons Seasoned Salt
3/4 teaspoon Ground Black Pepper
1 cup water

DIRECTIONS:

Preheat oven to 350 degrees F. Place turkey breast on rack in shallow roasting pan. Combine next 3 ingredients. Spread seasoning mixture under skin and over entire surface of turkey breast. Roast 2 - 2 1/2 hours or until internal temperature reaches 170 degrees F. Loosely tent with foil for first hour. Remove foil; add water to pan. Baste occasionally with pan juices. Remove turkey breast from oven. Let stand, loosely covered with foil for 15 minutes. Transfer to platter or carving board.

Holiday Meal For Two

INGREDIENTS:

- 1 (8 ounce) package dry bread stuffing mix
- 2 Cornish game hens
- 3 tablespoons seasoning salt
- 1 (16 ounce) package frozen green beans
- 1 tablespoon all-purpose flour
- 2/3 cup chicken broth

DIRECTIONS:

Prepare dry bread stuffing mix according to package directions. Preheat oven to 350 degrees F (175 degrees C).

Using fingers, separate the skin and meat of the Cornish game hens, and rub 1 tablespoon seasoning salt into the meat of each hen. Rub remaining seasoning salt into the cavities of the hens. Stuff each cavity with about 1 1/2 cups prepared stuffing.

Place hens and green beans in an oven bag. Bake 80 minutes in the preheated oven, or until the meat is no longer pink and the juices run clear.

Drain hen drippings into a medium saucepan. Over medium heat, stir in flour until bubbly. Gradually mix in chicken broth. Stirring occasionally, cook until a thick gravy has formed.

Honey-Poppy Seed Cornish Hens

INGREDIENTS:

2 Rock Cornish hens
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/3 cup honey
1 tablespoon poppy seeds
1 1/2 teaspoons mustard powder
3/4 teaspoon ground ginger

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Spray rack of shallow roasting pan with non-stick spray. Cut each hen in half; place skin side down in roasting pan. Sprinkle with salt and pepper. Whisk together the honey, poppy seeds, mustard and ginger. Brush over both sides of the hens. Roast uncovered for 1 hour turning once.

Lamb and Squash

INGREDIENTS:

3 cups water
1 1/2 cups uncooked white rice
1 pound ground lamb
1 cup finely chopped onion
1 clove garlic, minced
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1 teaspoon ground mustard
1 acorn squash, halved and seeded
salt and pepper to taste

DIRECTIONS:

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, place the ground lamb, onion, garlic, thyme, basil and ground mustard. Cook until the lamb is evenly brown and the onion is soft. Stir the rice into the mixture. Stuff the acorn squash halves with the ground lamb mixture. Season with salt and pepper. Place stuffed squash on a medium baking sheet. Bake in the preheated oven 30 minutes, or until the squash is tender.

Little Secret

INGREDIENTS:

2 pounds new red potatoes
3 eggs
3/4 pound thick cut bacon
1/2 cup sliced black olives, drained
1/2 cup diced green onions, divided
1 cup mayonnaise
1 cup sour cream
salt and pepper to taste

DIRECTIONS:

Bring a large pot of salted water to a boil. Boil potatoes until tender but still firm, about 15 minutes. Drain, cool and dice.
Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and dice.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble. In a large bowl, mix together the potatoes, eggs, bacon, olives, 1/4 cup green onions, mayonnaise, sour cream, salt and pepper. Increase quantities of mayonnaise and sour cream as necessary to create desired consistency. Garnish with remaining green onions.

Pumpkin Stew

INGREDIENTS:

2 pounds beef stew meat, cut into 1 inch cubes
3 tablespoons vegetable oil, divided
1 cup water
3 large potatoes, peeled and cubed
4 carrots, sliced
1 large green bell pepper, chopped
4 cloves garlic, minced
1 onion, chopped
2 teaspoons salt
1/2 teaspoon ground black pepper
1 (14.5 ounce) can whole peeled tomatoes, chopped
2 tablespoons beef bouillon granules
1 sugar pumpkin

DIRECTIONS:

Heat 2 tablespoons oil in a large saucepan over medium-high heat. Place beef in the saucepan and cook until evenly brown. Mix in the water, potatoes, carrots, green bell pepper, garlic, onion, salt and pepper. Bring to a boil. Reduce heat and simmer approximately 2 hours. Dissolve the bouillon into the beef mixture. Stir in the tomatoes. Preheat oven to 325 degrees F (165 degrees C). Cut top off the pumpkin and remove seeds and pulp. Place the pumpkin in a heavy baking pan. Fill the pumpkin with the beef mixture. Brush outside of the pumpkin with remaining oil. Bake in the preheated oven 2 hours, or until tender. Serve the stew from the pumpkin, scraping out some of the pumpkin meat with each serving.

Savory Pumpkin Soup

INGREDIENTS:

5 cups pumpkin puree
2 cups vegetable broth
2 cups heavy cream
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
4 ounces dry pasta
1/2 teaspoon pumpkin pie spice
1/2 cup fresh parsley, minced
1/4 cup cilantro, minced
1/4 cup butter, softened
1/2 cup plain yogurt
1/2 cup sour cream, for topping
1/4 cup shredded mozzarella cheese
1/4 cup toasted almonds

DIRECTIONS:

In a large saucepan, mix the pumpkin, vegetable broth, heavy cream, garlic powder and onion powder. Bring to a boil. Stir in the pasta. Cook 12 minutes, or until pasta is tender but firm. Reduce heat to simmer. Stir in pumpkin pie spice, parsley and cilantro. Slowly stir butter, plain yogurt and sour cream into the mixture, making sure they do not curdle. Stir in the cheese, allowing it to melt. Serve topped with nuts.

Slow Cooker Thanksgiving Turkey

INGREDIENTS:

5 slices bacon
1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 teaspoon garlic pepper
1 (10.5 ounce) can turkey gravy
2 tablespoons all-purpose flour
1 tablespoon Worcestershire sauce
1 teaspoon dried sage

DIRECTIONS:

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble. Spray a slow cooker with cooking spray. Place turkey in the slow cooker. Season with garlic pepper. In a bowl, mix the bacon, gravy, flour, Worcestershire sauce, and sage. Pour over turkey in the slow cooker. Cover slow cooker, and cook turkey 8 hours on Low.

Spiced Turkey Roast

INGREDIENTS:

- 1 1/2 pounds boneless turkey roast
- 2 teaspoons olive oil
- 2 teaspoons ground cinnamon
- 2 teaspoons ground cloves
- 1 teaspoon ground allspice
- 1 tablespoon coarsely ground black pepper
- 1 cup cranberries
- 2 cups water
- 2 tablespoons orange juice
- 1 tablespoon cornstarch
- 2 tablespoons water

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Place turkey in a roasting pan, and rub with olive oil. Combine the cinnamon, cloves, allspice and peppercorns; rub over turkey.

Place turkey in the oven and roast for about 1 hour until juices run clear.

Prepare a sauce by combining the cranberries and 2 cups water in a saucepan and bringing to a boil. Lower the heat and cook until cranberries begin to pop; add the orange juice. Combine the cornstarch or arrowroot with 2 tablespoons water and add to the sauce. Cook until thick and serve over sliced turkey.

Spicy Spaghetti Squash

INGREDIENTS:

- 1 small spaghetti squash, halved and seeded
- 1 tablespoon olive oil
- 1/2 cup minced onion
- 3 cloves garlic, minced
- 2 green onions, minced
- 12 ounces ground white meat turkey
- 2 cups crushed tomatoes
- 2 tablespoons red wine
- 2 teaspoons capers
- 2 teaspoons minced fresh oregano
- 2 teaspoons crushed red pepper flakes
- 2 tablespoons chopped fresh parsley

DIRECTIONS:

Place each squash half cut side down on a cookie sheet and bake uncovered for about 45 to 60 minutes or until a fork goes easily into the shell. Allow to cool and scoop out the strands of squash with a large spoon and set aside.

Heat the oil in a skillet over medium high heat. Add the onion, garlic and scallions and saute for 2 minutes. Add the turkey and cook for 4 minutes. Add the tomatoes and wine and bring to a boil, lower the heat and simmer for 20 minutes.

Add the capers, oregano, red pepper flakes and parsley; simmer for 5 minutes. If the squash has cooled too much, reheat it in the microwave, covered for 2 to 3 minutes. Top the squash with the sauce and serve.

Stuffed Pumpkin I

INGREDIENTS:

1 cup wild rice
1 medium sugar pumpkin
2 teaspoons salt
1/2 teaspoon dry mustard
2 tablespoons bacon grease
1 pound ground venison
1 onion, chopped
3 eggs, beaten
1 teaspoon dried sage
1/2 teaspoon ground black pepper

DIRECTIONS:

In a saucepan, bring 4 cups water to a boil. Add wild rice and stir. Reduce heat, cover and simmer 1 hour, or until tender.

Preheat oven to 350 degrees F (175 degrees C).

Remove the top of the pumpkin and scoop out pulp and seeds. Prick the pumpkin interior with a fork and rub with 1 teaspoon salt and dry mustard.

Heat bacon grease in a large skillet over medium-high heat. Stir in the ground venison and onion. Slowly cook and stir until evenly brown. Remove from heat. Mix in the wild rice, remaining salt, eggs, sage and pepper. Stuff the pumpkin with the venison mixture. Place pumpkin in a shallow baking pan with 1/2 inch water.

Bake the pumpkin in the preheated oven 1 1/2 hours, or until tender. Add more water to the pan as necessary to avoid sticking.

Stuffed Turkey Legs

INGREDIENTS:

4 turkey legs
1 cup olive oil
2 green bell peppers
1 large white onion
2 tablespoons salt
1 pinch ground black pepper
1 tablespoon dried oregano
2 tablespoons distilled white vinegar
5 slices bacon
2 tablespoons teriyaki sauce

DIRECTIONS:

Make numerous vertical slits in the turkey legs.

In a small bowl combine the olive oil with the salt, pepper, teriyaki, vinegar and oregano. Thoroughly coat each turkey leg with the mixture.

Cut onion, green pepper and bacon into small squares, approximately the same size as the slits you cut on the turkey legs. Fill each slit with one piece of pepper, onion and bacon.

After the legs are stuffed, brown them in the oil mixture all around on medium-high. Lower temperature to low and cover. Cook for 45 minutes or until meat starts to separate from the bone. If the legs dry out when cooking, add a little water to the skillet and lower the temperature.

Dinner in a Pumpkin

INGREDIENTS:

- 1 1/2 pounds ground beef
- 1 pound ground pork sausage
- salt and pepper to taste
- 2 tablespoons pumpkin pie spice
- 2 tablespoons brown sugar
- 2 (14.5 ounce) cans chicken stock
- 1 1/2 cups long grain and wild rice mix
- 1 sugar pumpkin
- 1 (10.75 ounce) can condensed cream of celery soup
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 2 (4 ounce) cans mushroom stems and pieces, drained
- 2 (14.5 ounce) cans French cut green beans

DIRECTIONS:

In a large skillet over medium heat, mix ground beef and sausage. Cook and stir until evenly browned. Mix in salt and pepper, pumpkin pie spice, and brown sugar.

Drain meats, and mix in chicken stock and rice. Cover, and cook 25 to 30 minutes, until rice is tender.

Preheat oven to 400 degrees F (200 degrees C). Remove and reserve top of pumpkin. Scoop out seeds and stringy pulp.

Mix cream of celery soup, cream of mushroom soup, mushroom stems and pieces, and green beans into the beef and sausage mixture. Spoon mixture into the pumpkin, and replace pumpkin top.

Place pumpkin on a large baking sheet, and bake 1 hour in the preheated oven, or until pumpkin is tender.

Scoop out portions of filling and parts of the cooked pulp to serve.

Angel Salad

INGREDIENTS:

1 (6 ounce) package lime flavored gelatin mix

2 cups hot water

2 (3 ounce) packages cream cheese, softened

1 (8 ounce) can crushed pineapple, drained

20 ounces diced pimento peppers, drained

1 cup diced celery

1 cup chopped pecans

1 cup heavy cream

DIRECTIONS:

In a small bowl, dissolve the lime flavored gelatin in hot water. Allow it to cool for 10 minutes.

In a medium bowl, mix together the cream cheese, pineapple, pimento peppers, celery and pecans. Fold in the gelatin. Chill in the refrigerator 1 hour, or until thickened but not firm.

Whip the heavy cream in a small bowl until thickened. Fold into the gelatin mixture. Refrigerate 3 hours, or until firmly gelled.

Apple Cranberry Crisp

INGREDIENTS:

1 1/2 cups quick cooking oats
1/2 cup brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/3 cup butter flavored shortening, melted
1 tablespoon water
1 (16 ounce) can whole berry cranberry sauce
2 tablespoons cornstarch
5 Granny Smith apples - peeled, cored and thinly sliced

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the oats, brown sugar, flour, and cinnamon. Stir in the melted shortening and water to form a crumbly mixture.

In a large saucepan, mix together the cranberry sauce and cornstarch. Bring to a boil, and then remove from heat. Stir in the apples. Spread into an 8x8 inch glass baking dish. Crumble the oat mixture over the apples. Bake in the preheated oven for 30 to 35 minutes, or until the apples are tender. Serve warm.

Apple Pie Sauce

INGREDIENTS:

2/3 cup white sugar
1/3 cup light corn syrup
1/4 cup butter
2 teaspoons ground cinnamon
1/8 teaspoon ground cloves

DIRECTIONS:

In a microwave-safe bowl, combine sugar, corn syrup, butter, cinnamon and cloves. Microwave on HIGH in increments of 2 minutes, stirring between each 2 minute period, until the sauce comes to a boil. Cool slightly and serve warm.

Apple Strudel II

INGREDIENTS:

3 cups all-purpose flour
1 egg, beaten
1 cup lukewarm water
1 teaspoon white sugar
1 teaspoon lard, melted
1 pinch salt
1 1/2 cups butter, melted
1 cup toasted bread crumbs
1 cup ground walnuts
3 1/2 pounds apples - peeled, cored and thinly sliced
3/4 cup raisins
1 teaspoon ground cinnamon
1 3/4 cups white sugar

DIRECTIONS:

Sift all-purpose flour into a large bowl. Mix in egg, water, white sugar, lard and salt. Knead until soft and smooth. Lightly brush with approximately 1 tablespoon butter. Cover with a towel and set aside 1 hour. Mix bread crumbs and 3/4 cup butter in a medium bowl. Mix in ground walnuts, apples, raisins, cinnamon and sugar.

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a medium baking dish.

On a large, lightly floured surface stretch and roll the dough into a large, very thin rectangle. Cut away thick edges. Sprinkle with approximately 1/2 cup melted butter. Spread bread crumb mixture across the dough, leaving a two inch border on all sides. Fold one end of the dough over the filling, then roll dough to form strudel. Cut so that it will fit the baking dish.

Place strudel in baking dish and brush with remaining butter. Bake in the preheated oven 1 hour, until surface is golden brown and apples are tender.

Baked Apricots

INGREDIENTS:

3 (15 ounce) cans apricot halves, drained

3/4 cup packed brown sugar

50 buttery round crackers, crumbled

1/2 cup butter, melted

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C).

In an 8x12 inch baking pan, layer half of apricots, brown sugar, cracker crumbs, and butter. Repeat.

Bake for 50 to 60 minutes.

Baked Whole Pumpkin

INGREDIENTS:

1 medium sugar pumpkin
6 eggs
2 cups heavy whipping cream
1/2 cup packed brown sugar
1 tablespoon molasses
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1 tablespoon butter

DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C).

Cut the lid off the pumpkin and remove the seeds.

Combine the eggs, whipping cream, brown sugar, molasses, nutmeg, cinnamon and ginger. Pour mixture into the pumpkin shell and top with the butter. Replace lid on pumpkin and place in a baking pan.

Bake for 1 to 1-1/2 hours or until mixture has set like a custard. Allow to cool and serve right from the pumpkin at the table, scraping some of the meat from the pumpkin wall with each serving.

Best Ever Sugar Cookies

INGREDIENTS:

2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/2 cup butter
3/4 cup white sugar
1/2 cup sour cream

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, salt, baking soda and nutmeg.

Cream together the butter and sugar. Blend in the sour cream; add dry ingredients.

Chill dough for 1 hour. Roll to 1/2 inch thickness on a sugar and floured surface. Cut with cookie cutter; bake on ungreased cookie sheet for 8-10 minutes.

Bing Cherry Gelatin Mold

INGREDIENTS:

1 (16.5 ounce) can pitted Bing cherries, drained, juice reserved
1 (12 fluid ounce) can cola-flavored carbonated beverage
1 (6 ounce) package black cherry flavored gelatin mix
1 (15.25 ounce) can crushed pineapple, drained
1 cup chopped pecans

DIRECTIONS:

In a saucepan, combine the reserved cherry juice with the cola. Bring to a boil, and stir in the gelatin until dissolved. Remove from the heat, and mix in the drained cherries, drained pineapple, and chopped pecans. Pour mixture into a mold sprayed with non-stick cooking spray, and refrigerate for at least 24 hours before serving.

Boiled Custard

INGREDIENTS:

5 eggs, beaten
2 cups white sugar
2 quarts milk
1 pinch salt

DIRECTIONS:

Cream together the eggs and sugar. Fill the lower pan of a double boiler 1/3 full of water, and bring to a low boil.

In the top of the double boiler add the creamed mixture, milk and salt; stir until mixture thickens and coats a spoon. Serve warm or chilled.

Bread Pudding I

INGREDIENTS:

2 eggs
2 egg whites
1 1/2 cups skim milk
2 tablespoons honey
1 teaspoon vanilla extract
6 slices raisin bread, cubed

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Spray one 9 inch pie dish with non-stick coating. In a large bowl, beat together the eggs and egg whites until foamy. Mix in the milk, honey and vanilla. Stir in the bread cubes and pour into pie dish. Bake for 30 to 35 minutes or until knife inserted in center comes out clean. Serve warm.

Bread Pudding II

INGREDIENTS:

2 tablespoons butter, softened
2 1/2 cups cubed day old French bread
4 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups milk, scalded
1 pinch ground nutmeg
1 tablespoon dark brown sugar
1 cup pecans, chopped (optional)

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). Generously butter an 8x8 inch baking dish. Prepare a water bath for the baking dish by placing a larger dish in the oven, and partially filling it with hot water. Place bread cubes in the baking dish. In a medium bowl, beat together eggs, sugar, and vanilla. Slowly whisk in the scalded milk. Pour over the bread. Sprinkle with nutmeg, brown sugar, and pecans. Place the baking dish in the water bath. Bake for 50 to 60 minutes, or until a knife inserted in the middle comes out clean. Serve either hot or chilled.

Bread Pudding III

INGREDIENTS:

10 slices white bread, cut into cubes
1/4 cup butter, melted
1 teaspoon ground cinnamon
1/2 cup raisins
6 eggs, beaten
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups scalded milk
1 pinch ground nutmeg

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C). Lightly butter one 2 quart baking dish. Combine bread cubes, butter, cinnamon and raisins; mix well and place in baking dish. Beat together the eggs, sugar, vanilla and salt. Add milk, mix well and pour over bread cubes. Sprinkle with nutmeg and bake for 25 minutes.

Burnt Sugar Icing

INGREDIENTS:

2 cups white sugar
2 tablespoons butter
1/4 cup boiling water
1/2 cup milk
1/8 teaspoon salt
1 teaspoon vanilla extract

DIRECTIONS:

Over a low heat, pour 1/2 cup sugar into a heavy pan. Stir constantly with a wooden spoon for 8 to 10 minutes; or until it is caramelized (light brown colored).

Pour the boiling water into the caramelized sugar and stir until the sugar has dissolved. Stir in the butter, milk, salt and remaining sugar. Boil the mixture until it reaches soft ball stage, approximately 236 degrees F (115 degrees C). Cool the mixture to room temperature. When the mixture has cooled, stir in the vanilla extract.

With an electric mixer, beat the mixture until it is thick and creamy. Spread on

Cherry Delight

INGREDIENTS:

6 egg whites
2 cups white sugar
3/4 teaspoon cream of tartar
2 cups crushed saltine crackers
1 cup chopped walnuts
2 teaspoons vanilla extract
2 (21 ounce) cans cherry pie filling
1 (16 ounce) package frozen whipped topping, thawed

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.
Beat egg whites until stiff. Gradually add the sugar and cream of tartar; beat until sugar is dissolved.
Add crackers, nuts and vanilla. Pour into prepared pan and bake for 25 minutes in the preheated oven.
Remove from oven, cool and cut into squares. Top each serving with pie filling and whipped topping.

Cherry Fluff

INGREDIENTS:

- 1 (21 ounce) can cherry pie filling
- 1 (14 ounce) can sweetened condensed milk
- 1 (20 ounce) can crushed pineapple, drained
- 1 (8 ounce) container frozen whipped topping, thawed

DIRECTIONS:

In a large bowl, mix the cherry pie filling, sweetened condensed milk, crushed pineapple and whipped topping. Chill in the refrigerator at least 2 hours before serving.

Cherry Salad

INGREDIENTS:

- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (14 ounce) can sweetened condensed milk
- 1 (21 ounce) can cherry pie filling

DIRECTIONS:

Mix whipped topping, sweetened condensed milk, and cherries in a large mixing bowl. Transfer to a serving bowl, and chill.

Chocolate Bar Fondue

INGREDIENTS:

32 ounces milk chocolate, grated
1 1/4 cups heavy cream
1 tablespoon instant coffee powder
1 teaspoon vanilla extract
1 teaspoon white sugar
1/3 cup hot water

DIRECTIONS:

In a saucepan over medium heat, melt the chocolate with the heavy cream. Mix in the instant coffee, vanilla extract, sugar, and hot water. Continue to heat, stirring frequently, until the mixture is smooth.

Country Banana Bread

INGREDIENTS:

1 (18.25 ounce) package yellow cake mix
3 eggs
1 1/3 cups vegetable oil
4 bananas, mashed

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.
In a mixing bowl, combine cake mix, eggs, oil, and bananas. Pour mixture into the prepared pan.
Bake in preheated 350 degrees F (175 degrees C) for 35 to 40 minutes.

Corn Pudding II

INGREDIENTS:

2 (10 ounce) packages frozen corn kernels, thawed
6 eggs
3 1/2 cups milk
1/2 cup butter, melted
4 tablespoons all-purpose flour
1 cup white sugar

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor blend the eggs very well. Add in the flour and sugar and blend well. Add the milk and blend slightly. Finally mix in the corn by hand. Stir in the melted butter and pour the mixture into a large casserole dish.

Bake at 350 degrees F (175 degrees C) for about 45 minutes. When the pudding is done the center should be solid and the top should have a nice golden brown color. Let rest for approximately 15 minutes then serve warm.

Colonial Pumpkin Bars

INGREDIENTS:

3/4 cup butter
2 cups white sugar
4 eggs, beaten
1 (15 ounce) can pumpkin puree
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup chopped walnuts

1 (3 ounce) package cream cheese, softened
1/3 cup butter, softened
1 teaspoon vanilla extract
3 cups sifted confectioners' sugar

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10x15 inch jellyroll pan.

In a large bowl, cream together 3/4 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the pumpkin. Combine the flour, baking powder, baking soda, salt, cinnamon, and nutmeg; stir into the pumpkin mixture. Mix in walnuts. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, or until toothpick inserted near the center comes out clean. Cool completely before frosting.

In a medium bowl, mix together the cream cheese, 1/3 cup butter, and vanilla until smooth. Gradually blend in sugar, then beat until smooth. Spread over cooled pumpkin bars. Cut into squares.

Chocolate Custard Bread Pudding

INGREDIENTS:

1 1/2 cups milk
2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups day-old bread cubes
1/2 cup chopped walnuts
3 eggs, beaten
1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, heat together the milk and chocolate until chocolate is melted.

In a 10x16 inch oven baking bag, combine 1/4 cup sugar, cinnamon and nutmeg. Mix in the bread and nuts.

Beat together the eggs, sugar and vanilla; blend together with chocolate mixture.

Place bag in 1 quart loaf pan; pour chocolate mixture over bread. Close bag with twist tie; make 6 half inch slits on top. Pour water into pan so that water comes up sides of bag, not overflowing.

Bake 50 to 60 minutes or until knife inserted comes out clean. To serve, remove from pan, cut bag away from top and put on plate.

Cran-Raspberry Gelatin Mold

INGREDIENTS:

1 (10 ounce) package frozen raspberries - thawed and drained, juice reserved

1 cup water

12 ounces cranberries

1/2 cup white sugar

2 (3 ounce) packages raspberry flavored gelatin mix

DIRECTIONS:

In a saucepan, combine the reserved raspberry juice, water, cranberries and sugar. Bring to a boil over medium heat, stirring frequently, until the skins of the cranberries burst.

Remove from heat and add gelatin; stir until dissolved. Gently fold in raspberries, and pour into a 2 quart mold. Refrigerate until chilled.

Cranberry Frost

INGREDIENTS:

1/2 cup chopped cranberries
1/3 cup white sugar
2 large oranges
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1 apple - peeled, cored, and chopped
1/2 cup chopped dates (optional)
1/2 cup heavy whipping cream

DIRECTIONS:

In a mixing bowl, combine cranberries and sugar and let stand 10 minutes. Meanwhile, peel and section 1 orange. Finely chop orange sections; set aside. Squeeze remaining orange to make total of 1/3 cup juice. Combine the 1/3 cup orange juice, cream cheese, and vanilla. Beat until fluffy. Stir in orange sections, cranberries, apple and dates.

Whip cream until soft peaks form. Fold cream into cream cheese mixture.

Turn mixture into a 5-cup mold, 8x4x2 inch loaf pan, or into about 10 to 12 paper lined muffin pans. Cover and freeze until firm.

To serve, let stand at room temperature for 10 minutes. Unmold or peel off paper and garnish with orange sections.

Cranberry Gelatin Mold

INGREDIENTS:

- 1 (6 ounce) package cranberry flavored gelatin mix
- 1 (16 ounce) can whole cranberry sauce
- 1 (6 ounce) package lime flavored gelatin mix
- 8 ounces cream cheese, softened
- 1 (8 ounce) can crushed pineapple, drained
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 cup chopped walnuts

DIRECTIONS:

Prepare cranberry gelatin according to directions. Pour into a 9x13 inch dish. Stir in cranberries. Refrigerate for at least 4 hours or until set.

Prepare lime gelatin according to directions. Allow to cool slightly, and then blend in cream cheese. Mix in pineapple. Slowly layer over cranberry gelatin. Allow to set for at least 4 hours.

Just before serving, spread on whipped topping and sprinkle with chopped walnuts.

Cranberry Gelatin Salad I

INGREDIENTS:

2 (0.3 ounce) packages sugar-free cherry flavored gelatin mix

2 cups boiling water

1 (16 ounce) can jellied cranberry sauce

1 (20 ounce) can crushed pineapple, drained

1/2 cup chopped pecans

DIRECTIONS:

Combine the gelatin and boiling water; stir until gelatin is dissolved. Mix in cranberry sauce and pineapple.

Transfer to glass serving dishes. Sprinkle with chopped nuts. Chill until set and serve.

Cranberry Gelatin Salad II

INGREDIENTS:

- 1 (8 ounce) can crushed pineapple with juice
- 2 (3 ounce) packages raspberry flavored gelatin mix
- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons creamy salad dressing
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (16 ounce) can whole cranberry sauce
- 1/2 cup chopped walnuts
- 1 tart apple - peeled, cored and chopped

DIRECTIONS:

Drain pineapple, reserving syrup. Add enough water to the juice to make 2 cups liquid. In a saucepan over medium heat, combine the liquid with the gelatin; stir until dissolved. Remove from heat, and chill until partially set.

Beat together the cream cheese and salad dressing; add to gelatin mixture and mix. Fold in whipped topping and mix well. Take out 1 1/2 cups of mixture, and reserve. To the remaining mixture add the pineapple, cranberries, nuts, and apples.

Pour gelatin and fruit mixture into a large dish or bowl, and top with reserved mixture. Refrigerate until chilled.

Cranberry Nut Bread I

INGREDIENTS:

2 cups all-purpose flour

3/4 cup white sugar

3/4 teaspoon salt

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1 cup chopped cranberries

1/2 cup chopped walnuts

1 egg

2 tablespoons vegetable oil

3/4 cup orange juice

1 tablespoon orange zest

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder, and baking soda. Add the cranberries and walnuts, and stir to coat with flour. Mix together the egg, oil, orange juice, and orange zest. Pour the egg mixture into the flour mixture, and stir until just blended. Spoon the batter into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

Cool in pan for 10 minutes, then remove to a wire rack, and cool completely.

Cranberry Salad III

INGREDIENTS:

2 (3 ounce) packages cherry flavored gelatin mix

1 (16 ounce) can whole cranberry sauce

1 (20 ounce) can crushed pineapple with juice

1 (8 ounce) package cream cheese

1 cup chopped pecans

1 tablespoon mayonnaise

DIRECTIONS:

Drain crushed pineapple and save 1/4 cup of the juice. Dissolve gelatin in 2 cups of hot water. Stir in cranberries and crushed pineapple. Pour 1/2 of the mixture in a bowl and leave at room temperature, set the other 1/2 in the refrigerator until firm.

In a separate bowl mix together the cream cheese, mayonnaise, reserved pineapple juice and chopped pecans. Spread mixture over chilled gelatin. Place in refrigerator for 10 minutes. Pour the room temperature gelatin over the top of the cream cheese layer and refrigerate until set.

Cranberry Salad IV

INGREDIENTS:

2 cups ground raw cranberries
1 cup white sugar
1 pint heavy whipping cream, whipped
3/4 pound marshmallows, quartered
1 cup crushed pineapple, drained

DIRECTIONS:

In a small bowl, combine the ground cranberries and sugar. Set mixture aside for at least 3 hours.

In a large bowl, whip cream and stir in quartered marshmallows. Set aside for 3 hours. After 3 hours fold the berry mixture into the whipped cream. Then fold in the crushed pineapple. Let set for several hours or overnight for flavors to blend.

Cranberry Salad VI

INGREDIENTS:

1 (8 ounce) package cream cheese, softened
2 tablespoons mayonnaise
2 tablespoons white sugar
1 (16 ounce) can whole cranberry sauce
1/2 cup chopped pecans
1 cup heavy whipping cream
1 teaspoon vanilla extract
1/2 cup confectioners' sugar

DIRECTIONS:

In a large bowl, mix together the cream cheese, mayonnaise, sugar, cranberry sauce and pecans.

In a mixing bowl, beat the whipping cream until stiff peaks form; add the vanilla and confectioners sugar.

Mix well and fold into cranberry mixture. Refrigerate at least 6 hours before serving.

Cranberry Whip

INGREDIENTS:

4 cups ground raw cranberries

1 (16 ounce) package miniature marshmallows

1 cup white sugar

2 cups apples - peeled, cored and finely chopped

1/2 cup walnuts

1 pint heavy cream, whipped

DIRECTIONS:

In a large bowl, mix cranberries, miniature marshmallows, and sugar. Cover, and chill in the refrigerator 8 hours, or overnight.

Mix apples and walnuts into the cranberry mixture. Fold in whipped heavy cream just before serving. Serve cold.

Creamy Cranberry Salad

INGREDIENTS:

- 1 (6 ounce) package cranberry flavored gelatin mix
- 32 ounces small curd cottage cheese
- 1 (16 ounce) package frozen whipped topping, thawed

DIRECTIONS:

In large mixing bowl, whip cottage cheese and flavored gelatin (right from the box) until smooth. Fold in thawed whipped topping. Cover and chill until serving.

Fluffy Fruit Dip

INGREDIENTS:

- 1 (7 ounce) jar marshmallow creme
- 1 (8 ounce) package cream cheese, softened
- 1 orange, zested
- 1 fluid ounce orange liqueur

DIRECTIONS:

In a large bowl, fold together the marshmallow creme and cream cheese.

Stir in grated zest and liqueur or juice. Refrigerate until chilled.

Fruity Gelatin Salad

INGREDIENTS:

- 7 fluid ounces lemon-lime flavored carbonated beverage
- 2 cups miniature marshmallows
- 1 (3 ounce) package lime flavored gelatin mix
- 8 ounces cream cheese
- 1 (20 ounce) can crushed pineapple with juice
- 3/4 cup chopped pecans
- 1 teaspoon mayonnaise
- 1 cup frozen whipped topping, thawed

DIRECTIONS:

In a non-reactive sauce pan, combine the carbonated beverage and marshmallows; heat until dissolved stirring constantly. Add gelatin and stir until dissolved.

Add cream cheese and blend by hand or with electric mixer until smooth.

Add pineapple and juice, nuts, mayonnaise and whipped topping. Pour into 7x11 dish, chill until set.

Graham Cracker Pudding

INGREDIENTS:

1/2 cup butter, melted

1/2 cup brown sugar

24 graham crackers, crushed

1 quart milk

1 pinch salt

3 egg yolks, beaten

1 tablespoon vanilla

1 cup white sugar

1/4 cup cornstarch

3 egg whites
1 teaspoon confectioners' sugar

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix butter, brown sugar, and 2/3 of the crushed graham crackers. Press lightly into the bottom of a 9x13 inch baking dish.

In a medium saucepan over medium heat, mix milk, salt, egg yolks, vanilla, white sugar, and cornstarch. Stirring constantly, cook until thickened, about 12 minutes. Pour into the baking dish.

In a medium bowl, beat egg whites until soft peaks form, then mix in confectioners' sugar. Spoon over the mixture in the baking dish, and top with remaining crushed graham crackers.

Bake 15 minutes in the preheated oven, until lightly browned.

Grape Banana Salad

INGREDIENTS:

1 pint heavy whipping cream
6 cups seedless red grapes, halved
4 large bananas, peeled and sliced
1 cup chopped walnuts

DIRECTIONS:

In a large bowl, beat the cream until stiff peaks form. Gently stir in fruit and nuts.

Hawaiian Fruit Crumble

INGREDIENTS:

2 cups thinly sliced apples
1 tablespoon lemon juice
1 cup crushed pineapple, drained
2 cups cranberry sauce
1 cup quick cooking oats
3/4 cup packed brown sugar
1/2 cup all-purpose flour
1/2 teaspoon ground cinnamon
salt to taste

1/8 cup butter

DIRECTIONS:

Toss apple slices with lemon juice. Place in a 10 x 6 x 1 1/2 inch baking dish. Spoon pineapple evenly over apples, then cover with cranberry sauce.

Mix oats, brown sugar, flour, cinnamon, and salt. Cut in butter or margarine till crumbly. Sprinkle over fruit.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or till apples are tender. Serve warm.

Indian Pudding

INGREDIENTS:

4 1/2 cups milk

2/3 cup cornmeal

1/4 cup butter

1/2 cup dark molasses

1 teaspoon salt

1/4 cup white sugar

1 teaspoon ground cinnamon

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart baking dish.

Scald 3 1/2 cups of milk in top of double boiler over direct heat. Remove milk from heat.

Mix cornmeal with remaining 1 cup of milk, and stir this mixture into the scalding milk, stirring constantly.

Place the milk mixture into the top of the double boiler and cook for 20 minutes, stirring frequently.

Stir butter, molasses, salt, sugar and cinnamon into the mixture. Pour into the prepared baking dish.

Bake in the preheated 325 degrees F (165 degrees C) oven for 1 1/2 hours.

Individual Pumpkin Souffles

INGREDIENTS:

2 whole eggs

2 egg whites

1 1/4 cups canned pumpkin

1/4 cup fructose or sucralose

pinch salt

1 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/2 teaspoon nutmeg

1 1/4 cups evaporated skim milk

1/2 tablespoon vanilla extract

Fat-free whipped topping (optional)

DIRECTIONS:

Preheat oven to 300 degrees F. Lightly spray 8 4-ounce ramekins with nonstick spray.

In a medium bowl, lightly beat eggs and egg whites. Add the pumpkin and mix well. Blend in the fructose or sucralose, salt, cinnamon, evaporated milk, and vanilla. Fill each ramekin with 1/2 cup mixture. Place the ramekins in a baking dish and add enough warm water to come 2/3 of the way up the cups.

Bake 40 minutes or until knife inserted in center of custard comes out clean. Remove from oven. Serve warm or room temperature and top with fat-free whipped topping, if desired.

Joey's Bread Pudding

INGREDIENTS:

1 (1 pound) loaf white bread, toasted and cut into cubes
2 tablespoons butter
5 cups half-and-half cream
12 eggs
3 cups white sugar
3 tablespoons vanilla extract
1 pinch ground cinnamon
1 pinch ground nutmeg

DIRECTIONS:

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-n-half and sugar. Pour into a large baking dish, 13 x 9 inches or larger. Sprinkle with the spices.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes. Remove from oven, and cool. Serve hot or cold.

Kellogg's® Rice Krispies Treats® Thanksgiving Turkey

INGREDIENTS:

3 tablespoons margarine or butter

1 (10 ounce) package marshmallows

6 cups KELLOGG'S® RICE KRISPIES® cereal or KELLOGG'S® COCOA KRISPIES® cereal

candy corn

red-hot candies

pretzels

peanut butter

DIRECTIONS:

In a large microwave safe bowl, heat margarine and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth.

Add KELLOGG'S COCOA KRISPIES. Stir until well coated. Using spatula coated with cooking spray or waxed paper, press mixture into 15 1/2 x 10 1/2 x 1-inch pan coated with cooking spray. When slightly cooled, shape cereal mixture into body and head shape using buttered hands. Place on waxed paper or a surface coated with cooking spray. Allow to cool.

Spread peanut butter over turkey body and sprinkle with KELLOGG'S COCOA KRISPIES cereal.

Decorate with red hot candies and miniature marshmallows for eyes and candy corn for beak. Break off sides of twisted pretzels and insert into body for tail feathers. Insert pretzel rods for legs.

Kellogg's® Rice Krispies Treats® Turkeys

INGREDIENTS:

3 tablespoons margarine or butter

1 (10 ounce) package regular marshmallows

6 cups KELLOGG'S® RICE KRISPIES® cereal or KELLOGG'S® COCOA KRISPIES® cereal

Prepared chocolate and orange frosting

Candy corn

DIRECTIONS:

Trace your handprint onto a piece of sturdy paper or cardboard and cut out handprint pattern. Set aside.

In a large microwave safe bowl, heat margarine and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using spatula coated with cooking spray or waxed paper, press mixture into 15 1/2 x 10 1/2 x 1-inch pan coated with cooking spray. Cool slightly.

Using the handprint pattern, cut around the pattern with knife. Decorate with frosting and candy corn as desired. Best if served same day. Microwave cooking times may vary.

Lime Gelatin Salad I

INGREDIENTS:

- 1 cup boiling water
- 1 (6 ounce) package lime flavored gelatin mix
- 1 (20 ounce) can crushed pineapple, drained with juice reserved
- 1 (8 ounce) package cream cheese, softened
- 2 cups heavy cream
- 1 cup chopped pecans

DIRECTIONS:

In a large bowl, pour 1 cup boiling water over the gelatin mix. Stir until dissolved, then stir in 1/2 cup pineapple juice. Refrigerate until thickened but not set, about 1 hour.

Meanwhile, place crushed pineapple and remaining juice in a small saucepan. Bring to a boil, reduce heat, and simmer for about 5 minutes. Remove from heat, and cool to room temperature.

In a large bowl, blend softened cream cheese and lime gelatin until smooth. Mix in the cooled pineapple. In a medium bowl, whip cream until soft peaks form. Fold into gelatin mixture. Fold in chopped nuts. Pour into a pretty crystal bowl, and refrigerate for at least 4 hours, or until set.

Mocha Walnut Cookies

INGREDIENTS:

2 cups semisweet chocolate chips
2 tablespoons instant coffee powder
2 teaspoons boiling water
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar

1 egg
1/2 cup chopped walnuts

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Melt over hot (not boiling) water 1/2 cup of the chocolate morsels. Stir until smooth. Cool to room temperature.

In small cup, dissolve the instant coffee in the 2 teaspoons boiling water. Set aside.

In small bowl, combine flour, baking soda, and salt. Set aside.

In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted morsels. Mix well. Gradually add flour mixture. Stir in remaining 1-1/2 cups chocolate morsels and walnuts. Form into walnut-sized balls and place on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets.

Meredith's Cheesecake

INGREDIENTS:

1 cup crushed cinnamon graham crackers
3 tablespoons butter, softened

3 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs, beaten
1 pint sour cream
1 cup heavy whipping cream
1 tablespoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine the cracker crumbs and butter; coat the bottom of a 9 inch springform pan.

In a large bowl, mix cream cheese and sugar until smooth. Stir in eggs, sour cream, heavy cream, and vanilla. Pour into pan.

Bake for 1 hour and 15 minutes. Turn off oven and let cake remain in closed oven for another 1 hour and 15 minutes. Take out and cool to room temperature. Refrigerate for 3 to 4 hours before serving.

Maple Pumpkin Cheesecake

INGREDIENTS:

1 1/4 cups graham cracker crumbs

1/4 cup sugar

1/4 cup butter or margarine, melted

3 (8 ounce) packages cream cheese, softened

1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)

1 (15 ounce) can pumpkin

3 eggs

1/4 cup maple syrup

1 1/2 teaspoons ground cinnamon

1 teaspoon ground nutmeg
1/2 teaspoon salt

Maple Pecan Glaze:

1 cup whipping cream
3/4 cup pure maple syrup
1/2 cup chopped pecans

whipped cream (optional)
pecan halves (optional)

DIRECTIONS:

Preheat oven to 325 degrees.

Combine graham cracker crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan. With mixer, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® until smooth. Add pumpkin, eggs, syrup, cinnamon, nutmeg and salt; mix well. Pour into prepared pan.

Bake 1 1/4 hours or until center appears nearly set when shaken. Cool 1 hour. Cover and chill at least 4 hours.

To serve, spoon some Maple Pecan Sauce over cheesecake. Garnish with whipped cream and pecans (optional). Pass remaining sauce. Store leftovers covered in refrigerator.

Maple Pecan Glaze: In medium-sized saucepan, combine 1 cup (1/2 pint) whipping cream and 3/4 cup pure maple syrup; bring to a boil. Boil rapidly 15 to 20 minutes or until slightly thickened; stir occasionally. Stir in 1/2 cup chopped pecans. Cover and chill until served. Stir before serving.

Carrot Pudding

INGREDIENTS:

1/2 cup butter
1 cup white sugar
1 cup shredded carrots
1 cup peeled and shredded potatoes
1 cup all-purpose flour
2 cups raisins
1 pinch salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

1 teaspoon baking soda
1/2 cup green apples
1/2 cup white sugar
1 1/2 tablespoons cornstarch
1 cup water
2 tablespoons butter
1 1/2 tablespoons lemon juice

DIRECTIONS:

Cream 1/2 cup butter or margarine and 1 cup sugar. Mix in carrots, potatoes, and raisins. Sift flour, baking soda, salt, and spices together; mix into the creamed mixture. Stir in apples.

Fill cans 2/3 full with pudding mixture. Cover with foil.

Place cans in a roasting pan with 2 to 3 inches of water. Steam at 300 degrees F (150 degrees C) for 2 1/2 to 3 hours.

Stir together 1/2 cup sugar and cornstarch. Combine mixture with water in a saucepan. Cook and stir over low heat until thick. Stir in 2 tablespoons butter or margarine and lemon juice. Serve warm over pudding.

Orange Salad

INGREDIENTS:

1 egg, beaten
3/4 cup white sugar
1/3 cup all-purpose flour
1 (15 ounce) can pineapple chunks, drained
1 tablespoon margarine, softened
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
1 (3 ounce) package orange flavored gelatin mix
1 cup boiling water

1 cup water
4 bananas, sliced

DIRECTIONS:

In a medium saucepan over low heat, mix the egg, sugar, flour, 1/2 can pineapple, margarine and vanilla extract. Slowly cook and stir until thickened. Pour into an 8x8 inch dish. Mix in the whipped topping. Chill in the refrigerator 1 hour, or until firm.

Dissolve the orange flavored gelatin mix in boiling water. Stir in remaining water. Chill in the refrigerator 1 hour, or until thick but not firm.

Mix bananas and remaining pineapple into the gelatin. Spread on top of the mixture in the dish. Chill in the refrigerator 3 hours, or until firm.

Orange Gelatin Salad

INGREDIENTS:

1 (12 ounce) container frozen whipped topping, thawed
1 (11 ounce) can mandarin oranges, drained
2 (16 ounce) packages cottage cheese
1 (6 ounce) package orange flavored gelatin mix

DIRECTIONS:

In a large bowl, blend the thawed frozen whipped topping, mandarin oranges, cottage cheese and orange flavored gelatin mix. Chill in the refrigerator 2 to 3 hours before serving.

Pear Conserve with Cherries and Hazelnuts

INGREDIENTS:

2 pounds Bosc pears
1 cup dried cherries
1/2 cup red wine vinegar
1/2 cup white sugar
2 tablespoons grated fresh ginger
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1/2 cup hazelnuts

DIRECTIONS:

Peel, core, and cut pears into 1/2 inch cubes. There should be about 4 cups of fruit.

Combine pears, dried cherries, vinegar, sugar, ginger, pepper, and salt in a heavy large saucepan. Simmer over medium heat until slightly thickened, stirring occasionally, about 25 minutes. Remove from heat, and cool to room temperature. Cover, and refrigerate overnight. Can be prepared 4 days ahead.

Toast hazelnuts at 350 degrees F (175 degrees C) on an ungreased baking sheet for 5 to 8 minutes. Husk the nuts, and chop coarsely. Stir into pear conserve. Serve at room temperature.

Pecan Pie Bars I

INGREDIENTS:

3 cups all-purpose flour

1/2 cup white sugar

1/2 teaspoon salt

1 cup margarine

4 eggs

1 1/2 cups light corn syrup

1 1/2 cups white sugar

3 tablespoons margarine, melted

1 1/2 teaspoons vanilla extract

2 1/2 cups chopped pecans

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15 inch jellyroll pan.

In a large bowl, stir together the flour, 1/2 cup sugar, and salt. Cut in 1 cup of margarine until mixture resembles coarse crumbs. Sprinkle the mixture evenly over the prepared pan, and press in firmly.

Bake for 20 minutes in the preheated oven.

While the crust is baking, prepare the filling. In a large bowl mix together the eggs, corn syrup, 1 1/2 cups sugar, 3 tablespoons margarine, and vanilla until smooth. Stir in the chopped pecans. Spread the filling evenly over the crust as soon as it comes out of the oven.

Bake for 25 minutes in the preheated oven, or until set. Allow to cool completely on a wire rack before slicing into bars.

Persimmon Pudding

INGREDIENTS:

1/2 teaspoon baking soda

2 cups persimmon pulp

2 1/2 cups white sugar

2 eggs, beaten

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon ground cinnamon

1/4 teaspoon vanilla extract

1 pinch salt

2 1/2 cups milk
4 tablespoons melted butter

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Butter one 9x13 inch baking pan.
In a mixing bowl, combine persimmon pulp, baking soda, sugar and eggs. Mix well.
Add flour, baking powder, cinnamon, vanilla, salt, milk and melted butter. Stir to combine.
Pour into baking pan and bake for 55 minutes. The pudding will rise but will fall when removed from oven.

Pretzel Salad

INGREDIENTS:

2 cups crushed pretzels
3/4 cup margarine, melted
2 teaspoons white sugar
1 (8 ounce) package cream cheese
3/4 cup white sugar
4 1/2 ounces frozen whipped topping, thawed
1 (6 ounce) package strawberry flavored gelatin
2 cups boiling water
2 (10 ounce) packages frozen strawberries

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix crushed pretzels, margarine and sugar.

Press crushed pretzel mixture into the bottom of a 9x13 inch baking dish, and bake in the preheated oven 8 minutes. Remove from heat and allow to cool.

Blend together the cream cheese and sugar. Fold in whipped topping and spread evenly over cooled pretzel mixture.

In a medium bowl, dissolve the strawberry flavored gelatin in boiling water. Mix in strawberries and set aside to cool for 15 minutes.

Pour gelatin mixture over cream cheese mixture and refrigerate until set, about 4 hours.

Pumpkin Apple Cobbler

INGREDIENTS:

8 small Granny Smith apples - peeled, cored and sliced

3/4 cup pumpkin butter

1/2 (14 ounce) package pumpkin quick bread mix

4 tablespoons butter

sweetened whipped cream (optional)

DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the apples and pumpkin butter. Spread evenly in a 8 or 9 inch square baking dish. Pour the pumpkin bread mix into a bowl, and cut in the butter until the mixture resembles coarse crumbs. Sprinkle over the top of the apples.

Bake for 45 minutes in the preheated oven, or until the apples are tender enough to insert a fork. Serve warm with whipped cream.

Pumpkin Bars I

INGREDIENTS:

1/2 cup shortening
1 cup packed brown sugar
1 cup bread flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract
2/3 cup pumpkin puree

2 eggs, beaten

DIRECTIONS:

Butter one 9x13 inch baking pan. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine shortening, brown sugar, flour, baking soda, baking powder, cinnamon, ginger, nutmeg, vanilla pumpkin and eggs. Mix until smooth. Spread evenly in pan and bake for 25 minutes. Frost with cream cheese frosting when cooled.

Pumpkin Butter IV

INGREDIENTS:

1 (29 ounce) can solid pack pumpkin puree
1 tablespoon pumpkin pie spice
1 (2 ounce) package dry pectin
4 1/2 cups white sugar

DIRECTIONS:

Mix solid pack pumpkin puree, pumpkin pie spice and dry pectin in a medium saucepan over high heat. Bring to a boil. Mix in sugar all at once. Stirring constantly, return to a full boil and boil 1 minute. Remove from heat. Transfer immediately to sterile containers. Seal and chill in the refrigerator until serving.

Pumpkin Chip Muffins

INGREDIENTS:

4 eggs
2 cups white sugar
1 (15 ounce) can pumpkin
1 1/2 cups vegetable oil
3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon ground cinnamon

1 teaspoon salt
2 cups semisweet chocolate chips

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease two 12 cup muffin pans, or line with paper baking cups.

Beat the eggs in a large bowl, and mix in the sugar, pumpkin and oil.

In a medium bowl, mix the flour, baking soda, baking powder, cinnamon and salt. Blend into the egg and pumpkin mixture. Fold in the chocolate chips. Transfer to the muffin pans.

Bake in the preheated oven 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Remove muffins from pans, and cool on a wire rack.

Pumpkin Cranberry Bars

INGREDIENTS:

1 (18.25 ounce) package yellow cake mix
2 cups finely chopped pecans or walnuts
1/2 cup butter or margarine, softened
3 teaspoons McCormick® Pumpkin Pie Spice
1 (16 ounce) can jellied cranberry sauce
1 tablespoon orange juice
3 large eggs
1 (15 ounce) can pumpkin
1 (14 ounce) can sweetened condensed milk

1 tablespoon Pure Vanilla Extract

DIRECTIONS:

Preheat oven to 350 degrees F. Combine cake mix, nuts, butter and 1 teaspoon pumpkin pie spice until crumbly. Reserve 1-1/2 cups crumb mixture. Press remaining crumb mixture onto bottom of 13x9-inch baking dish.

Place jellied cranberry sauce and orange juice in small saucepan. Cook, stirring frequently, over medium heat until smooth. Remove from heat; cool slightly. Meanwhile, in large bowl, beat eggs. Add pumpkin, condensed milk, vanilla extract, and remaining 2 teaspoons Pumpkin Pie Spice; mix well.

Spread cranberry sauce evenly over crust. Pour pumpkin mixture over cranberry. Sprinkle with reserved crumb topping. Bake 45 minutes or until crumb topping is golden brown. Serve warm or chilled.

Pumpkin Cream Cheese Dessert

INGREDIENTS:

1/2 cup butter
1/3 cup white sugar
24 graham crackers, crushed
2 eggs
3/4 cup white sugar
1 (8 ounce) package cream cheese, softened
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup water

1 (15 ounce) can pumpkin
3 eggs, separated
1/2 cup milk
1/2 cup white sugar
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 pint whipped cream

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, melt butter. Stir in the sugar and mix well. Stir in graham cracker crumbs. Pat the mixture into baking dish.

In a medium mixing bowl, beat together the eggs, sugar and cream cheese. Pour the mixture over crust.

Bake 20 minutes in the preheated oven. Remove from heat and allow the mixture to cool.

In a small bowl, dissolve the gelatin in water.

In a medium saucepan over medium heat, mix the pumpkin, eggs, milk, sugar, salt and cinnamon. Reserve the egg whites. Stirring constantly, cook until thick, about 4 minutes. Remove from heat and mix in the gelatin. Allow the mixture to cool for approximately 20 minutes.

In a small bowl, beat the 3 egg whites until stiff. Gently fold the egg whites into the cooled pumpkin mixture. Pour the pumpkin mixture over the cream cheese mixture. Top with whipped cream. Cover and refrigerate approximately 2 hours.

Pumpkin Crescent Rolls

INGREDIENTS:

1 (8 ounce) package cream cheese, softened
1 (15 ounce) can pumpkin
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
2 tablespoons flour
2 tablespoons cinnamon
1 teaspoon pumpkin pie spice
1 cup pecans, finely chopped
4 (8 ounce) packages refrigerated crescent rolls

1/2 cup granulated sugar

DIRECTIONS:

Preheat oven to 375 degrees.

In a mixer bowl, blend cream cheese, pumpkin, flour and spices until combined and smooth. Unroll crescent rolls, separate and lay flat. Evenly spread 1 1/2 tablespoons of pumpkin mixture over the uncooked dough. Sprinkle 1 teaspoon chopped nuts over the pumpkin layer then roll into the crescent shape. Sprinkle the top of the rolls with a little granulated sugar.

Bake 11 to 13 minutes or until slightly golden brown.

Pumpkin Pie Squares

INGREDIENTS:

1 cup all-purpose flour

1/2 cup rolled oats

1/2 cup packed brown sugar

1/2 cup butter

2 cups pumpkin puree

1 (12 fluid ounce) can evaporated milk

2 egg whites

3/4 cup white sugar

1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 cup chopped walnuts
1/2 cup packed brown sugar
2 tablespoons butter
1 cup whipped cream (optional)

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Mix together the flour, oatmeal, brown sugar and butter or margarine. Press into pan; bake for 20 minutes or until golden brown.

In a large deep metal bowl, beat egg whites until soft peaks form.

Blend together the pumpkin, evaporated milk, egg whites, sugar, salt, cinnamon, ginger and clove. Pour custard into baked crust; bake for 30 minutes or until firm.

Mix together the chopped nuts, brown sugar and butter. Sprinkle topping on custard and bake additional 15 minutes. Remove from oven and allow to cool. Cut into squares and top with whipped cream if desired.

Pumpkin Pudding I

INGREDIENTS:

1 (15 ounce) can pumpkin puree
2 eggs, beaten
1 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 teaspoons ground cinnamon
1 (12 fluid ounce) can evaporated milk

1 (18.25 ounce) package yellow cake mix
1/3 cup butter

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the pumpkin, eggs, brown sugar, salt, ginger, nutmeg, cinnamon and evaporated milk. Mix until smooth and pour into 9x13 inch baking dish.

Top the pumpkin mixture with yellow cake mix (dry), melt 1/3 cup margarine and drizzle over cake mix until covered. Bake for 30 to 35 minutes or until crust is golden brown. Allow to cool uncovered and serve.

Pumpkin Pudding II

INGREDIENTS:

2/3 cup white sugar
3 eggs, beaten
1 (12 fluid ounce) can evaporated milk
1 (29 ounce) can canned pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon pumpkin pie spice

1/2 (18.25 ounce) package spice cake mix
1/4 cup margarine, melted
1/2 cup chopped walnuts

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking dish.

Blend together the sugar, eggs, evaporated milk, pumpkin, cinnamon, salt, clove and pie spice. Pour into baking dish.

Spread dry cake mix over pumpkin mixture. Sprinkle with cinnamon, margarine and chopped nuts.

Bake for 60 minutes or until knife inserted comes out clean. Serve with whipped cream if desired.

Pumpkin Roll I

INGREDIENTS:

3 eggs, beaten
1 cup white sugar
1/2 teaspoon ground cinnamon
2/3 cup pumpkin puree
3/4 cup all-purpose flour
1 teaspoon baking soda

2 tablespoons butter, softened

8 ounces cream cheese
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
confectioners' sugar for dusting

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C). Butter or grease one 10x15 inch jelly roll pan.
In a mixing bowl, blend together the eggs, sugar, cinnamon, and pumpkin. In a separate bowl, mix together flour and baking soda. Add to pumpkin mixture and blend until smooth. Evenly spread the mixture over the prepared jelly roll pan.
Bake 15 to 25 minutes in the preheated oven. Remove from oven and allow to cool enough to handle.
Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.
Prepare the frosting by blending together the butter, cream cheese, confectioners sugar, and vanilla.
When cake is completely cooled, unroll and spread with cream cheese filling. Roll up again without towel.
Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle top with confectioners sugar and slice into 8-10 servings.

Pumpkin Roll III

INGREDIENTS:

3 eggs
1 cup white sugar
2/3 cup pumpkin puree
1 teaspoon lemon juice
3/4 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground ginger

1/2 teaspoon salt
1 teaspoon baking powder
1 1/2 cups confectioners' sugar
8 ounces cream cheese, softened
4 tablespoons butter, softened
1/2 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour jelly roll pan. I use a 15x18 inch pan lined with waxed paper and then greased and floured.

Beat eggs with electric mixer for 2 1/2 minutes. Add sugar slowly while still beating. Beat for 3 1/2 minutes more. Fold in pumpkin and lemon juice.

Mix together the flour, cinnamon, nutmeg, ginger, salt and baking powder. Fold into batter. Spread batter onto prepared pan. Bake for 15-18 minutes. Remove from oven and allow to cool enough to handle.

Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling towel inside cake and place seam side down to cool.

Prepare the frosting by blending together the sugar, cream cheese, butter and vanilla.

When completely cooled, unroll cake and spread with cream cheese filling and roll up again without towel.

Wrap with plastic wrap. Refrigerate until ready to serve. Sprinkle with confectioners sugar and slice into 12-15 servings.

Pumpkin Torte I

INGREDIENTS:

2 cups crushed graham crackers
1/2 cup butter, melted
2 eggs, beaten
1/2 cup packed brown sugar
1 (8 ounce) package cream cheese, softened
2 cups pumpkin puree
1/2 cup white sugar
1 teaspoon ground cinnamon

1/2 teaspoon salt
3 egg yolks
1/2 cup milk
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup water
2 egg whites, stiffly beaten
1/2 cup white sugar

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the graham crackers and butter. Press into the bottom of a 9x13 inch baking pan.

In a medium bowl, mix eggs and brown sugar. Blend in the cream cheese. Spoon the mixture over the layer of graham crackers.

Bake in the preheated oven 20 minutes. Remove from oven and allow to cool.

In a medium saucepan over medium heat, mix together pumpkin, sugar, cinnamon, salt, egg yolks and milk. Bring to a boil. Stir constantly until slightly thickened, about 1 minute. Remove from heat.

Mix the gelatin and water in a small bowl. Stir into the pumpkin mixture. Cool to room temperature.

In a small bowl, beat the egg whites and sugar until stiff. Fold into the pumpkin mixture. Spoon in a layer over the cream cheese mixture. Chill in the refrigerator 6 to 8 hours, or overnight.

Red Hot Baked Apples

INGREDIENTS:

6 apples
1/2 cup packed brown sugar
1/3 cup cinnamon red hot candies
1/2 teaspoon ground cinnamon

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch square pan.

Remove and reserve tops of apples. Core the apples, leaving approximately 1/2 inch at the bottom. Arrange in the baking dish.

In a small bowl, mix together brown sugar, cinnamon red hot candies and cinnamon. Fill each apple with the mixture. Replace apple tops. Sprinkle remaining mixture over the apples.

Bake uncovered in the preheated oven 30 to 35 minutes, or until apples are tender.

S'mores

INGREDIENTS:

1 large marshmallow

1 graham cracker

1 (1.5 ounce) bar chocolate candy bar

DIRECTIONS:

Heat the marshmallow over an open flame until it begins to brown and melt.

Break the graham cracker in half. Sandwich the chocolate between the cracker and the hot marshmallow. Allow the marshmallow to cool a moment before eating.

Snow Ball Dessert

INGREDIENTS:

2 (16 ounce) packages frozen whipped topping, thawed
1 cup sour cream
1 1/2 cups white sugar
6 tablespoons lemon juice
1 (20 ounce) can crushed pineapple, drained
1 cup maraschino cherries, sliced
3 bananas, sliced
1 cup chopped pecans

DIRECTIONS:

In a large bowl, mix the thawed frozen whipped topping, sour cream, sugar, lemon juice, pineapple, maraschino cherries, bananas and pecans. Chill in the refrigerator approximately 2 hours before serving.

Strudel Dough

INGREDIENTS:

2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon white sugar
3 eggs, well beaten
3 tablespoons vegetable oil
1/4 cup water

DIRECTIONS:

In a large bowl, sift together all-purpose flour, baking powder and salt.

Mix sugar, eggs and 2 tablespoons vegetable oil in a small bowl. Quickly stir into the flour mixture. Mix in approximately 1/2 the water. Knead into a soft, pliable dough, using more of the water as necessary.

Cover dough with a tea towel and allow to sit at least 1 hour while desired filling is prepared. To use, divide into two parts, roll flat on a lightly floured surface and lightly brush with remaining vegetable oil. Fill and bake as desired.

Super Moist Pumpkin Bread

INGREDIENTS:

- 1 cup chopped walnuts
- 3 1/2 cups all-purpose flour
- 2 cups packed dark brown sugar
- 2/3 cup white sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 1 1/2 teaspoons ground cinnamon

2 cups pumpkin puree
1 cup vegetable oil
2/3 cup coconut milk
2/3 cup flaked coconut

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

Spread walnuts in a single layer on an ungreased baking sheet. Toast in the preheated oven for 8 to 10 minutes, or until lightly browned. Set aside to cool.

In a large bowl, stir together the flour, brown sugar, white sugar, baking soda, salt, nutmeg, and cinnamon. Add the pumpkin puree, oil, and coconut milk, and mix until all of the flour is absorbed. Fold in the flaked coconut and toasted walnuts. Divide the batter evenly between the prepared pans.

Bake for 1 hour and 15 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Remove from oven, and cover loaves tightly with foil. Allow to steam for 10 minutes. Remove foil, and turn out onto a cooling rack. Tent loosely with the foil, and allow to cool completely.

Watergate Salad

INGREDIENTS:

1 (3.4 ounce) package instant pistachio pudding mix
1 (8 ounce) can crushed pineapple, with juice
1 cup miniature marshmallows
1/2 cup chopped walnuts
1/2 (8 ounce) container frozen whipped topping, thawed

DIRECTIONS:

In a large bowl, mix together pudding mix, pineapple with juice, marshmallows, and nuts. Fold in whipped topping. Chill.

Sweet Potato Fluff

INGREDIENTS:

3 cups cooked and mashed sweet potatoes
1 cup white sugar
2 eggs
1/2 cup butter
1/2 teaspoon vanilla extract
1 cup flaked coconut
1 cup packed brown sugar
1/3 cup all-purpose flour

1 cup chopped pecans
1/3 cup butter

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Mix the mashed sweet potatoes, white sugar, eggs, 1/2 cup of the butter or margarine, vanilla and flaked coconut. Place in heat proof 2 quart sized casserole dish.

With a fork mix the brown sugar, flour, pecans and the remaining 1/3 cup of butter or margarine. Sprinkle over the top of the potato mixture. Bake at 350 degrees F (175 degrees C) for 30 minutes.

Sweet Potato Chimichangas

INGREDIENTS:

1 (40 ounce) can mashed sweet potatoes
1 tablespoon ground cinnamon
1 (10 ounce) package miniature marshmallows
1 tablespoon frozen whipped topping, thawed
1/2 cup confectioners' sugar
1/3 cup all-purpose flour
16 (10 inch) flour tortillas
1/4 cup butter, softened

1 quart oil for frying, or as needed
1 1/2 teaspoons ground cinnamon
1 tablespoon white sugar

DIRECTIONS:

Place the sweet potatoes in a saucepan, and stir in 1 tablespoon of cinnamon. Cook and stir over medium heat until most of the juice has evaporated. Stir in the marshmallows just until partly melted. Remove from heat, and set aside to cool.

Once the sweet potato mixture is cool, stir in the confectioners' sugar and flour. Add more sugar to taste if desired.

Cut each tortilla in half, and spread a thin layer of butter on each side. Place 1 tablespoon of the sweet potato filling onto the center of each one running parallel to the cut edge, then fold in the sides, and roll up from the straight edge to seal in the filling.

Heat about 1 inch oil in a large heavy skillet to about 350 degrees F (175 degrees C). Fry chimichangas until light golden brown, turning as needed. Remove to paper towels to drain. The tortillas will darken a little after they are removed. Mix together the remaining cinnamon and sugar. Sprinkle over the chimichangas while warm.

Sweet Potato and Apple Casserole

INGREDIENTS:

3 sweet potatoes, peeled and quartered
1/2 cup firmly packed brown sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 large cooking apples - peeled, cored and cut into 1/4 inch rings

1/4 cup all-purpose flour
1/4 cup firmly packed brown sugar

1/4 cup butter
1/4 cup chopped pecans

DIRECTIONS:

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil and cook 25 minutes, or until tender but firm. Drain, cool and cut into 1/4 inch slices.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a small bowl, mix brown sugar, cinnamon and nutmeg.

Layer sweet potatoes, brown sugar mixture and apples in the prepared baking dish.

In a medium bowl, mix flour, brown sugar, butter and pecans. Sprinkle over the sweet potatoes.

Bake in the preheated oven 30 minutes, or until lightly browned.

Thanksgiving Meatloaf

INGREDIENTS:

2 1/2 pounds ground turkey
1 1/2 cups chicken-flavor stuffing mix
2 eggs
1/3 cup milk

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Mix together turkey, stuffing, eggs, and milk in a large bowl. Mixture will be lumpy. Spread mixture in 9x5 inch loaf pan.

Bake for 1 hour until temperature reads 165 degrees F in center of loaf.

Thanksgiving Stuffed Pumpkin

INGREDIENTS:

1/2 cup sliced almonds

1 tablespoon butter

1 onion, finely chopped

2 eggs, lightly beaten

1/2 cup mayonnaise

1 (10.75 ounce) can condensed cream of mushroom soup

2 (14 ounce) bags frozen chopped broccoli, thawed and drained

salt and pepper to taste
1 large sugar pumpkin, top removed, seeded
3 cups shredded Cheddar cheese
1 (16 ounce) package herb seasoned stuffing mix
1/2 cup melted butter

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Place the almonds in a skillet over medium heat, and cook 5 minutes, stirring constantly, until lightly toasted.

Melt 1 tablespoon butter in a skillet over medium heat, and saute the onion until tender.

In a bowl, mix the onion, eggs, mayonnaise, cream of mushroom soup, and broccoli. Season with salt and pepper. Scoop 1/3 of the mixture into the pumpkin. Layer with 1 cup cheese and 1/3 stuffing, and drizzle with 1/3 melted butter. Sprinkle with 1/3 toasted almonds. Repeat layers. Place pumpkin on a baking sheet. Bake pumpkin 1 hour, or until filling is hot and bubbly. Cover pumpkin with aluminum foil if it begins to brown.

Moist Glazed Ham

Instructions:

Preheat the oven to 400 degrees

Remove the rind from a large whole ham and score the fat in the traditional diamond pattern.

Stud it heavily with whole cloves and place it in a large roaster.

Pack One whole pound of brown sugar on to the top of the ham just as thick and as high as you cant pack it. Dont worry about the part that falls off it will be left in the pan to melt into the glaze

Put this in the 400 degree oven for thirty to forty minutes until the brown sugar begins to melt.

Then pour one can of Classic Coke over the ham very gradually trying not to wash off the melting sugar.

Reduce the oven temp to 325 degrees.

For the remaining basting you will use a mixture of half burgandy wine and half pineapple juice basteing every 30 minutes for 4 hours. Be sure to dip up the pan juices and spoon them back up over the top too. The idea is to keep the meat super moist for the whole time it is cooking.

You may "tent it" with foil the first 3 and a half hours and I always do if I have a lot going on and might become distracted. This will be the best tasting ham you have every ate so be willing to devote a little extra time to it.

Old Fashioned Turkey And Stuffing With Creamy Pan Gravy

INGREDIENTS

Stuffing And Turkey

6 crusty rolls, about 1 lb. broken
into small pieces
1 lb. ground pork
Turkey giblets, diced
3 apples, cored and chopped, about 5 cups
2 ribs celery chopped, about 2 cups

1 medium onion, chopped
2 eggs, lightly beaten
2 tsp. salt
1 tsp. dried sage
½ tsp. pepper
12-14 lb. turkey, thawed if frozen, neck and giblets removed
½ cup butter, melted

Gravy

3 tbs. all-purpose flour
½ cup milk
Chicken broth, as needed
½ tsp. dried oregano
¼ tsp. salt
¼ tsp. pepper
½ cup dry sherry

Preheat oven to 350 degrees. For stuffing, soak roll pieces in water, squeeze almost dry; set aside. In large skillet over high heat cook pork with giblets, breaking up meat with spoon, until browned, about 8 minutes. Remove meat with slotted spoon; set aside. To drippings in skillet add apples, celery and onion; cook until just softened, about 10 minutes. In large bowl combine bread, meat mixture, vegetable mixture, eggs, salt, sage and pepper. Fill turkey body and neck cavities with stuffing; truss, if desired. Place remaining stuffing in covered 6-cup casserole. Place turkey on rack set in roasting pan. Pour melted butter over turkey. Roast, basting every 30 minutes with pan juices, until thermometer inserted into thickest part of thigh registers 180 degrees 3-3 ½ hours. Place casserole with stuffing in oven 30 minutes before turkey is done. Let turkey stand 15 minutes before carving. Meanwhile, for gravy, skim fat from pan juices, reserving 3 tbs. fat. Over two burners on medium heat combine reserved fat with flour in roasting pan; cook, stirring constantly, 2 minutes. Combine milk and pan juices with enough broth to equal 2 cups. Add to roasting pan with oregano, salt and pepper; bring to boil. Add sherry, cook until mixture thickens slightly, about 2 minutes. Serve with turkey.

Mustard-glazed Turkey With Cornflake Stuffing and Mustard Gravy

INGREDIENTS

3 Tbs. oil, divided
2 medium onions, chopped, about 2 cups
2 carrots, coarsely chopped
4 ½ cups corn flakes, crushed
4 eggs, lightly beaten
¼ cup uncooked farina, such as Cream of Wheat
¼ cup Miracle Whip salad dressing
1 ½ tsp. salt, divided

¾ tsp. pepper divided
¾ tsp. pepper, divided
12-14 lb. turkey, thawed if frozen, neck and giblets removed
2 tsp mustard powder

Gravy

Chicken broth, as needed
3 tbs. all-purpose flour
3 tbs. Dijon mustard
1 tsp. dried thyme
¼ tsp. salt
¼ tsp. pepper

DIRECTIONS

Preheat oven to 375 degrees. For stuffing, in large skillet heat 1 tbs. oil over medium heat. Add onions and carrots; cook until softened 8-10 minutes. Remove from heat; set aside. In large bowl combine corn flakes, eggs, farina, salad dressing, 1 tsp salt, ½ tsp. pepper and onion mixture. Fill turkey body and neck cavities with stuffing; truss if desired. Place remaining stuffing in 1-qt. Casserole. Place turkey on rack set in roasting pan. Combine remaining oil with mustard; brush over turkey. Sprinkle with remaining salt and pepper. Roast 30 minutes; reduce oven temperature to 325 degrees. Roast, basting frequently with pan juices, until thermometer inserted into thickest part of thigh registers 180 degrees, 3-3 ½ hours. Place casserole with stuffing in oven 30 minutes before turkey is done. Let turkey stand 15 minutes before carving. Meanwhile for gravy, skim fat from pan juices, reserving 3 tbs. fat. Add enough broth to pan juices to equal 2 cups. Over two burners on medium heat combine reserved fat with flour in roasting pan; cook, stirring constantly, 2 minutes. Stir in broth mixture, mustard, thyme, salt and pepper. Increase heat to high; bring to a boil. Cook stirring constantly, until mixture thickens slightly, about 3 minutes.

Herbed Roasted Turkey

Ingredients:

1 whole 12 to 14 lb turkey
½ cup rosemary sprigs(fresh)
½ cup sage leaves(fresh)
1 apple(quartered)
1 stalk celery(halved)
1 onion(halved)
½ cup butter(melted).

Directions:

Remove giblets and neck from turkey; reserve for other uses if desired.

Rinse turkey with cold water and pat dry. Loosen skin from the turkey breast a bit not totally detaching. Place rosemary and sage under skin then smooth skin over herbs and back into place. Place apple celery and onion into the neck cavity. Place the turkey breast side up on a rack in a shallow roasting pan and brush with melted butter. Cover turkey loosely with a "tent" of aluminum foil. Bake at 325 degrees until meat thermometer registers about 180 degrees. This should take from 3 1/2 to 4 hours but begin checking after 3 hours. Remove turkey and let stand 15 minutes before carving. Serve with gravy.

Turkey Breast Braised With Garlic And Rice

Ingredients:

1 Cup long-grain rice
1 Can (14-1/2 ounces) chicken broth
1/2 Cup white wine
2 Teaspoons dried parsley
1/2 Teaspoon each dried rosemary, thyme and sage
1 Bay leaf
1 bone-in Turkey Breast (5-6 pounds)
Paprika
3 Cloves garlic.

Directions

Preheat oven to 350. In 5-quart Dutch oven combine rice, broth, wine, parsley, rosemary, thyme, sage and bay leaf. Place turkey over rice mixture and sprinkle turkey generously with paprika. Cut off root ends of garlic cloves. Place whole garlic bulbs, cut-end-up, in rice around turkey breast. Cover top of Dutch oven with foil and lid. Bake at 350 degrees F. 2-1/2 to 3 hours or until meat thermometer inserted in thickest part of breast registers 170-175 degrees F. Allow to stand 10 to 15 minutes before serving. To serve, carve turkey into slices and place on platter. Spoon rice mixture into serving bowl. Squeeze garlic from skins onto turkey and rice

Barbecued Turkey With Maple-Mustard Sauce

Ingredients:

For turkey:

6 quarts water
2 large onions(quartered)
1 cup coarse salt
1 cup chopped fresh ginger
3/4 cup (packed) golden brown sugar
4 large bay leaves
4 whole star anise

12 whole black peppercorns(crushed).
1 13- to 14-pound turkey,niblets discarded.
4 cups hickory smoke chips(soaked in water 30 minutes, drained)
Disposable 9x6 1/4x1-inch aluminum broiler pans.
2 large oranges, cut into wedges
1/4 cup olive oil
2 tablespoons oriental sesame oil.

For glaze:

3/4 cup pure maple syrup
1/2 cup dry white wine
1/3 cup Dijon mustard
2 tablespoons (1/4 stick) butter.

Directions

First the turkey is soaked overnight in a brine to improve flavor and ensure moist meat. (Be sure to use a pot large enough to hold both the brine and the turkey.) The smokiness of the turkey is offset beautifully by the tangy, sweet glaze, which incorporates two quintessential Napa Valley ingredients: wine and mustard.

To Prepare Turkey:

Combine first 8 ingredients in very large pot. Bring mixture to simmer, stirring until salt and sugar dissolve. Cool brine completely.Rinse turkey inside and out. Place turkey in brine, pressing to submerge. Chill overnight, turning turkey twice.

If using charcoal barbecue:

Mound charcoal briquettes in barbecue and burn until light gray. Using tongs, carefully divide hot briquettes into 2 piles, 1 pile at each side of barbecue. Sprinkle each pile with generous 1/2 cup hickory chips. Place empty broiler pan between piles. Position grill at least 6 inches above briquettes. Position vents on barbecue so that chips smoke and briquettes burn but do not flame.

If using gas or electric barbecue:

Preheat barbecue with all burners on high. Turn off center burner and lower outside burners to medium-low heat. Place generous 1/2 cup hickory chips in each of 2 broiler pans. Set pans over 2 lit burners. Place empty broiler pan over unlit burner. Position grill at least 6 inches above burners.

Remove turkey from brine; discard brine. Pat turkey dry with paper towels. Place orange wedges in main cavity. Mix olive oil and sesame oil in small bowl. Brush over turkey. Arrange breast side up on grill, centering above empty broiler pan. Cover; cook until thermometer inserted into thickest part of thigh registers 160°F, adding 1 cup hickory chips (and 6 briquettes if using charcoal barbecue) to barbecue every 30 minutes, about 3 hours.

For glaze:

Bring all ingredients to simmer in heavy medium saucepan.Brush glaze over turkey; cover and cook until thermometer inserted into thickest part of thigh registers 180°F, covering any dark areas of turkey with foil, about 1 hour longer. Transfer turkey to platter. Tent with foil and let stand 30 minutes.Serves 8.

Thanksgiving Turkey

Ingredients:

1 turkey, 1/2cup butter
2(12 fluid ounce) canscola-flavored carbonated beverage
1 apple(quartered)
1 onion(chopped)
1tablespoon garlic powder
1tablespoon salt
1tablespoon ground black pepper
4cloves crushed garlic
1tablespoon salt.

Directions

Preheat an outdoor smoker to 225 to 250 degrees F (110 to 120 degrees C) Remove all innards from the turkey and reserve for gravy, if desired. Rinse turkey under cold water and pat dry. Place butter or margarine, cola, apple, onion, garlic powder, salt and ground black pepper into the cavity of the turkey. Rub the crushed garlic over the outside of the bird and sprinkle with seasoned salt. Place the turkey in a 10x15 roasting pan and cover loosely with foil. Smoke at 225 to 250 degrees F (110 to 120 degrees C) for 10 hours, or until internal temperature equals 180 degrees F (80 degrees C). (Note: Be sure to baste the bird every 1 to 2 hours with the juices from the bottom of the roasting pan).

Five Spiced Turkey

Ingredients:

6 tablespoons low-sodium soya sauce
1 tablespoon garlic powder
1 teaspoon ground ginger,
2 teaspoons paprika
1 tablespoon fresh chopped basil,
2 teaspoon parsley
1/4 tsp black pepper
2 teaspoons Chinese five-spice powder,
1 (12-pound) turkey

water

Directions:

Combine soy sauce, garlic powder, ginger, paprika, basil, parsley, pepper and five-spice powder in small bowl and let stand 20 minutes to thicken. Remove neck and giblets from turkey. Wash turkey well, then pat dry and season inside and out with salt and pepper. Pour 1/2 marinade over turkey, reserving other 1/2 for later use. Place turkey on rack in roaster. Pour about 1 cup water in bottom of roaster. Prepare foil tent to cover roaster. Spray underside of tent with non-stick cooking spray, place over turkey and seal sides. Roast turkey at 325 degrees, basting often, until nicely browned, about 15 minutes per pound. Remove from oven, let turkey rest and serve on platter with reserved marinade as dipping sauce on side. Makes 12 to 14 servings.

Favorite Sweet Potatoes

Ingredients

4 medium sized yams
2 tablespoon of unsalted non-hydrogenated vegan margarine
2-3 large vidalia sweet Onions
6 tablespoon of light vegan brown sugar
1 teaspoon of ground cinnamon
2 tablespoon of vegan maple syrup
fresh ground pepper

Directions:

Cook yams in oven for about 1 hour at 400 degrees. Make sure they are soft to the touch when done. In a saute pan (non-stick), combine the margarine and onions (slice, then chopped). Let onions soften. Add the brown vegan sugar, maple syrup, and cinnamon into the saute pan. Let it carmelize the onions.

When potatoes are done, peel off the skins (make sure you get them all) and put into a large serving bowl. Mash them up a little, add a little bit of your favorite margarine. Then take the onion mixture, drain, and pour them on top of the potatoes. Sprinkle with a little more brown vegan sugar, add fresh ground pepper, and you'll keep asking for more! Enjoy

Beans Over My Yammy

Ingredients

yams however many you want two big ones usually do the trick
two cans of organic beans, I used kidney and pinto
1 cup of whole grain rice
tortilla of choice, spelt or whole wheat

Directions:

Bake yams for one hour unwrapped at 400 but on foil to save your stove.

Start rice and beans a half hour after yams. season beans to taste, the spicier the better, paprika, fresh ground pepper, cumin, etc. this will help soften the sweet yams.

Once yams are done, mash and set aside. place tortillas in stove to warm up. once warm, put all together on tortilla with other condiments such as salsa verde or hot sauce!

Yams and Apples

Ingredients (use vegan versions):

6 to 8 yams

5 to 6 pippen or golden delicious apples

1/2 cup vegan sugar

1 cup water

1/4 cup non-hydrogenated vegan margarine

1 1/2 tablespoon cornstarch

1/2 teaspoon salt

Directions:

Boil yams until barely tender (whole or cut width wise, in big pieces). Peel. Cool. Slice and alternate yams and peeled apple rings in margarined casserole dish. Boil together: 1/2 c. vegan sugar, 1 c. water, 1/4 c. margarine, 1 1/2 T cornstarch and 1/2 t salt, until it begins to thicken. Pour over yams and apples and bake covered at 350 for 1 hr.

Apricot Honey Ham Glaze

INGREDIENTS:

1/2 cup apricot preserves
1/2 cup honey
1 tablespoon cornstarch
3 tablespoons lemon juice
1/4 teaspoon ground cloves

Directions:

Ham glaze directions

Combine all ham glaze ingredients in a saucepan over medium heat. Heat, stirring constantly, until thickened and bubbly. Spoon ham glaze over ham and baste during last 30 minutes of baking.

Makes 1 cup of ham glaze.

Spoon ham glaze over ham and baste during last 30 minutes of baking time.

Glazed Baked Ham

INGREDIENTS:

- 1/3 cup light brown sugar, packed
- 1/2 cup honey
- 1/3 cup dry red wine
- 1/2 cup pineapple juice
- 1 medium clove garlic, finely minced
- 1 fully cooked ham, about 6 pounds

Directions:

In a large bowl or large food storage bag which will hold ham, combine the brown sugar, honey, wine, pineapple juice, and minced garlic. Place the ham in the marinade, turn to coat well, and let marinate for 6 hours or overnight in refrigerator.

Baked Ham with Sweet Bourbon-Mustard Glaze

INGREDIENTS:

1 cup honey
1/2 cup molasses
1/2 cup bourbon
1/4 cup orange juice
2 tablespoons Dijon mustard
1 ham half about 6 to 8 pounds -- fully cooked

DIRECTIONS:

Combine the honey and molasses; heat in the microwave or in a pan on the stove top. Stir in bourbon, orange juice, and mustard.

Remove all but about 1/4-inch of fat from the ham, then place in a roasting pan.

Deep-Fried Turkey

INGREDIENTS:

whole turkey
seasoned rub
peanut oil

DIRECTIONS:

Get a huge pot, like a stock pot. Put the turkey in the pot, add water to completely surround the turkey. Look at how much water you added; that's how much oil you will need. Pour out the water and dry off the turkey. 2. We like to put a seasoned rub on the turkey. You don't have to, but it makes the skin delicious. Fill the pot with as much oil as you need..The more the better. This is where it gets expensive, because you need at least a couple gallons of oil. The better quality oils (like peanut oil) will get hotter, and work better, but you can use a cheaper oil. Now, get the oil as hot as possible, and as close to 400 as possible without excessive smoking.

Add the turkey. Now, we used a 2 by 4 piece of wood (thru the wrapped legs) to lower the turkey into the oil. **WARNING:** the oil really splatters out at this point, so **STAY** back. This is **MESSY!**

After you add the turkey, the oil temp. will drop rapidly. That's why you want it as hot as possible to begin with. Hopefully, it will remain around 350 degrees, so it sears (sp?) the skin, and the meat does **NOT** get greasy.

Cook for about 3 min per pound, + 5 minutes. If the turkey is over 18 lbs, you might want to go 3 min per pound +10 or 15 minutes.

Turkey done this way is very tender and moist, and amazingly not greasy...

Jack Daniel's Glazed Ham

INGREDIENTS:

4 to 6 pound boneless fully cooked smoked ham half
1/3 cup light brown sugar, firmly packed
1/3 cup Jack Daniel's Tennessee Whiskey
1 tablespoon finely grated orange peel
1/8 teaspoon ground cloves
1/4 teaspoon ground allspice

orange slices, thinly sliced
curly endive, for garnish

DIRECTIONS:

Preheat oven to 325°.

On a rack in a roasting pan, roast ham, uncovered, for about 20 minutes per pound, or until a meat thermometer reads 140° F.

Before ham is done, simmer a mixture of the brown sugar, Jack Daniel's whiskey, orange peel, cloves, and allspice over medium low heat for about 15 minutes, or until slightly thickened.

Brush the glaze over the ham about 20 minutes before done.

Crockpot Ham Recipe

INGREDIENTS:

1/2 cup of Tom Collins mix
1/2 cup of frozen orange juice
1/2 cup of pineapple juice
1/2 cup of brown sugar
1 tsp. of dry mustard
1 Hostess Ham (a 3 to 4 pound canned ham)

DIRECTIONS:

Put the ham and all the other ingredients into the crockpot; cover and cook on LOW for 3 to 4 hours or until desired tenderness.

Broiled Ham Steak with Mustard Glaze

INGREDIENTS:

1 center-cut ready-to-eat ham steak, about 1 1/2 pounds
2 teaspoon dry mustard
1/4 cup brown sugar, packed
2 tablespoon vinegar

DIRECTIONS:

Place ham on a rack in a shallow pan. Combine mustard with brown sugar and vinegar; sprinkle over ham steak. Broil ham slice under moderate heat until browned; turn, baste with pan drippings, and broil until lightly browned.

Orange Glazed Ham

INGREDIENTS:

1 (about 6 pounds) uncooked ham
1 small can (6 ounces) frozen orange juice concentrate, thawed
1 1/4 cups brown sugar, firmly packed
1/3 cup steak sauce

Directions:

Directions for orange glazed ham

Place ham, fat side up, on a large piece of foil in a large roasting pan. Combine remaining ingredients. Pour half of orange mixture over ham. Wrap foil loosely around ham and bake at 325° for about 3 hours, or 30 minutes per pound.

About 30 minutes before ham is done, remove from oven.

Raisin Sauce

INGREDIENTS:

1/2 cup water
1/3 cup raisins
1/3 cup currant jelly
1/2 teaspoon grated orange zest
1/2 cup orange juice
2 tablespoons light brown sugar, firmly packed
1 tablespoon cornstarch

dash salt
dash allspice

Directions:

Directions for raisin sauce

In a small saucepan over medium heat combine water, raisins, currant jelly, orange zest, and orange juice. Bring raisin sauce mixture to a boil. In a small bowl, combine brown sugar, cornstarch, salt, and allspice. Stir into raisin sauce mixture. Continue to cook, stirring constantly, until sauce is thick and clear. Serve raisin sauce warm with ham. Makes about 1 1/4 cups of raisin sauce.

Baked Ham With Pineapple

INGREDIENTS:

1 smoked picnic shoulder, fully cooked, about 5 to 7 pounds
1 can (15 ounces) pineapple slices in juice
1/4 cup light brown sugar, packed
1/4 cup honey
Maraschino cherries
whole cloves

DIRECTIONS:

Remove skin from ham; place on a rack in a baking pan, fat side up. Cover loosely with aluminum foil; bake at 325 degrees for about 30 minutes a pound, or to 140 degrees on meat thermometer. Drain pineapple, reserving 1/4 cup of juice.

Roasted Turkey with Bourbon-Butter Glaze

Ingredients

1/2 cup butter, softened
1/4 cup packed brown sugar
2 tablespoons snipped fresh marjoram or 2 teaspoons dried marjoram, crushed
1 teaspoon finely shredded lemon peel
1 14- to 16-pound turkey
1/4 cup bourbon
Salt
Pepper

Fresh herbs (optional)

Kumquats (optional)

Directions

For glaze, combine butter, brown sugar, marjoram, and lemon peel in a small mixing bowl.

Place turkey, breast side up, on a rack in a shallow roasting pan. Using your fingers, separate turkey skin from breast meat, being careful not to tear skin or pierce meat. Spread about half of the glaze over the breast meat under the skin.

Melt remaining glaze; cool slightly. Stir in bourbon. Brush mixture over outside of turkey. Season turkey with salt and pepper. Pull neck skin to back and fasten with a short skewer. Tuck drumsticks under the band of skin that crosses the tail. If there isn't a band, tie drumsticks to tail. Twist wing tips under back.

Insert a meat thermometer in the center of an inside thigh muscle. The thermometer bulb should not touch bone. Cover turkey loosely with foil. Roast in a 325 degree F oven for 3-3/4 to 4-1/4 hours or until thermometer registers 180 degrees F. After 3 hours, cut the skin or string between drumsticks. Remove foil the last 30 minutes of roasting to let bird brown. Turkey is done when drumsticks move very easily in their sockets and their thickest parts feel soft when pressed. Remove turkey from oven and cover loosely with foil. Let stand 15 to 20 minutes before carving. If desired, garnish platter with fresh herbs and kumquats.

Honey Dijon Ham

1 smoked ham, rump or shank portion

2/3 cup honey

1/3 cup Dijon-style mustard

1/4 teaspoon ground cloves

Heat oven to 325 degrees F. Place ham in large shallow roasting pan. Bake until meat thermometer inserted in thickest part registers 125 degrees F., about 1 1/4 hours. Remove from oven, trim off rind, leaving very thin layer all around. Score ham by cutting diamond shapes 1/4-inch deep into ham. Combine honey,

mustard and cloves in a small bowl. Spoon honey mixture over ham, and into diamond cuts. Continue baking about 30 minutes, or until meat thermometer registers 140 degrees F. Serve with additional warm glaze, if desired.