



"Fixins and Nibbles for the Holiday Season"



CRANBERRY NUT BREAD

2 c. - flour
1 c. - sugar
1 $\frac{1}{2}$ t. - baking powder
1 t. - salt
 $\frac{1}{4}$ c. - vegetable oil
 $\frac{1}{2}$ t. - baking soda
 $\frac{3}{4}$ c. orange juice
1 egg, well beaten
1 c. - coarsely chopped cranberries
 $\frac{1}{2}$ c. - chopped nuts
1 t. - grated orange peel

Heat oven to 350 degrees. Grease loaf pan. Sift flour, sugar, baking powder, salt and baking soda together. Cut in shortening. Combine peel, juice and egg. Add to dry ingredients. Mix just to moisten. Fold in cranberries and nuts. Pour into greased loaf pan, 9x5x3 inches, or 2-3 small loaf pans. Bake large loaf 60 min. Bake small loaves 45 min. Cool. Wrap and store overnight.

ZUCCHINI BREAD

3 eggs, beaten
1 c. - oil
2 c. - sugar
2 c. - grated zucchini
1 t. - vanilla
3 c. - flour
1 t. - baking soda
 $\frac{1}{2}$ t. - baking powder
1 t. - salt
2-3 t. - cinnamon
 $\frac{1}{2}$ c. nuts

Heat oven to 325 degrees. Beat eggs, add oil and sugar. Stir in vanilla and zucchini. Cream. Add sifted dry ingredients to creamed mixture. Mix thoroughly, add nuts. Pour into 2 greased loaf pans or 6 mini loaf pans. Bake 1 hour for large pan or 45 min. for mini pan.

PUMPKIN PECAN LOAF

3 $\frac{1}{3}$ c. - all purpose flour
3 c. - sugar
2 t. - baking soda
1 $\frac{1}{2}$ t. - salt
1 t. - ground cinnamon
1 t. - nutmeg
1 can - (15 oz.) solid pack pumpkin
1 c. - vegetable oil
4 - lightly beaten eggs
 $\frac{2}{3}$ c. - water
 $\frac{1}{2}$ c. chopped pecans (optional)

Heat oven to 350 degrees. Spray pans with Pam.
This makes 6 - 5 $\frac{23}{26}$ " x 3 $\frac{5}{16}$ " x 1 $\frac{7}{8}$ " pans or 2 - 9x5x2 pans
Combine first six ingredients. Combine pumpkin, oil, eggs, and water. Mix well. Stir in dry ingredients - just until combined. Fold in pecans.
Bake small pans for 45-60 min. and large pans - 60 min. or until done
When done turn out of pans onto wire rack. Cool completely and wrap.

PUMPKIN CRANBERRY BREAD

2 $\frac{1}{4}$ c. - all-purpose flour
1 T. - pumpkin pie spice
2 - t. - baking powder
 $\frac{1}{2}$ t. - salt
2 - eggs

1 $\frac{3}{4}$ c. (15 oz. can) Libby's Pure Pumpkin
 $\frac{1}{2}$ c. - vegetable oil
1 c. - fresh, frozen or sweetened dried
cranberries
2 c. - sugar

Combine flour, pumpkin pie spice, baking powder and salt in large bowl. Combine eggs, sugar, pumpkin and oil in small mixing bowl; beat just until blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into 2 greased and floured 9x5" loaf pans.

Heat oven to 350 degrees. Bake for 55 - 60 minutes or until wooden pick inserted in center comes out clean. Cool in pans for 5-10 minutes; remove to wire rack to cool completely.

OREO TRUFFLES

1 - pkg. regular Oreos
1 - pkg. 8 oz. cream cheese - softened
almond bark or chocolate

Put Oreos in food processor and process until fine. Stir in cream cheese. Roll into balls. Refrigerate 20 min. or longer. Dip into melted almond bark or chocolate.

SNOWMAN PRETZELS

pretzel rods
mini chocolate chips
orange decorator gel
licorice
fruit leather or string
almond bark or white chocolate chips
mini M & M's
gummy rings
gumdrops

Melt chocolate and dip pretzel rod so that about $\frac{2}{3}$ of pretzel is covered. You can use a spoon or knife to help coat the pretzel if needed. Set pretzel on waxed paper or hold. Press on mini chips and/or M & M's for eyes and buttons. Use orange decorator gel to make a carrot nose.

Allow chocolate to harden. Stretch a gummy ring over a gumdrop to make a hat. Secure it on end of pretzel with melted chocolate. Tie thin pieces of fruit leather or licorice on as a scarf.

MINI BROWNIE TREATS

1 package fudge brownie mix (13"x 9" pan size)
48 striped chocolate kisses

Prepare brownie mix according to package directions for fudge-like brownies. Fill paper-lined miniature muffin cups $\frac{2}{3}$ full. Bake at 350 degrees for 18-21 min. or until a toothpick comes out clean. Immediately top each with a chocolate kiss. Cool for 10 min. before removing from pans to wire racks to cool completely

PEANUT CLUSTERS

1 - 12 oz. bag semi-sweet chocolate chips 1 - 12 oz. bag milk chocolate chips
2# - almond or vanilla bark 1 - 24 oz. jar dry roasted peanuts

Turn crockpot on low. Melt bark, semi-sweet chips and milk chocolate chips, stir occasionally until melted. Mix together. Add peanuts, mixing well. Drop from a spoon onto waxed paper to cool.

USE GOOD QUALITY CHIPS! May substitute dark chocolate for semi-sweet chips. Be prepared. It makes a lot!

SWEET CHOW

9 c. - Corn Chex 1 c. - semi sweet chocolate chips 1 - 2 t. vanilla
 $\frac{1}{2}$ c. - peanut butter - melted $\frac{1}{4}$ c. melted butter 1 $\frac{1}{2}$ c. powdered sugar

Microwave chocolate chips, peanut butter and butter to melt, stir occasionally. Add vanilla and mix well. Pour mixture over cereal, stirring until coated. Pour mixture into a gallon Ziploc bag or large bowl and add powdered sugar. Shake until coated. Spread to cool and then containerize.

TOASTED PECANS

1# - pecans $\frac{1}{2}$ c. butter $\frac{1}{2}$ t. celery salt
 $\frac{1}{2}$ t. Worcestershire sauce
 $\frac{1}{4}$ t. - garlic powder

Melt butter, add seasonings, pour over pecans and stir. Bake in 250 degree oven - stirring every 15 min.

PARTY DIP

1 $\frac{1}{2}$ # - ground chuck 1 - onion
1 lg. can - refried beans 1 t. - garlic
1 lg. can - tomato sauce dash - oregano
1 pkg. - taco seasoning 1 pkg. - cheddar cheese
1 - chopped green pepper $\frac{1}{2}$ c. - water
1 - chopped jalapeno pepper (optional)

Brown hamburger, onion, green pepper and garlic. Drain. Add taco seasoning, tomato sauce, jalapeno pepper, $\frac{1}{2}$ c. water and beans. Put in slow cooker on low for two hours. Sprinkle cheese on top before serving. Serve with chips or crackers.

SALTED CARAMEL PREZEL BARK OR "A LITTLE BIT OF HEAVEN!"

$\frac{1}{2}$ bag - mini-pretzel twists
1 c. - brown sugar
Sea salt
1 c. - butter
1 bag - of chocolate chips (2 cups)

Heat oven to 350 degrees. Line a jelly roll pan with aluminum foil and lay a single layer of pretzels down. If you make neat little rows, you can get more on. In a medium saucepan, melt the butter and the brown sugar until the sugar is dissolved. Let it boil gently just until it starts to stick to the bottom and it forms a nice smooth caramel. You will want to let it bubble a little and get really thick.

Remove the pan from the heat and pour evenly over the top of the pretzels. Don't worry if every single pretzel is not covered. Put it in the oven for 5 minutes. Remove the pan from the oven and put the chocolate chips over the top. I put the pan back in the oven for 1 minute to melt the chips. Let the pan cool on the countertop for a few minutes and then pop it into the freezer or refrigerator. Both were fine to serve at a later time. It does not store well without refrigeration.

This is a simple recipe and makes a perfect gift for a family member or to take to a party!!

RAINBOW CUPCAKES IN A JAR

2 boxes - white cake mix
Gel food coloring - 1 drop of each color

Icing/Frosting:

5 c. - powdered sugar
1 c. - butter, softened
2 c. - cream cheese
1 T - vanilla

Make up the two boxes of cake, according to the package directions. Divide the batter into 2 bowls.

Bake cakes in round pans at 350 degrees for 10-12 min. Oven temperatures may vary, so watch carefully. Allow cakes to cool on a cooling rack and prepare the frosting.

Beat the cream cheese until smooth, then add the softened butter and the powdered sugar bit by bit. Mix until smooth.

Using a cookies cutter or scone cutter, punch out circles from each layer - punch circles out as close as possible so that you get as many circles as possible from each cake.

Once they are all cut out, start assembling the cupcakes. Ice the top of the red or green circle, then guide and lower it into the jar using a wooden skewer placed into the middle. Once it is in place, remove the skewer and repeat for the rest of the layers.

Put a little extra icing or frosting on the top layer and decorate as you want. This will be the layer which people will see when they open the jar. Put a string or ribbon around the top of the jar. Insert a plastic fork into the ribbon. It's ready to eat!

STUFFED CUCUMBER SLICES

1 - lg. cucumber
1 t - minced onion
2 t - minced parsley
3 oz. - cream cheese
1 T - crumbled blue cheese
20 - pimiento strips

Cut off an inch on the ends of the cucumber. Hollow out the cucumber and take out all the seeds with a knife. Let the juices from the cucumber drain on a paper towel for a few minutes. Mix together all other ingredients except for the pimiento. Stuff the cucumber with cheese mixture and wrap in plastic wrap. Let chill in the refrigerator for 20 minutes. Slice cucumber in $\frac{1}{4}$ " slices and trim with pimiento strips formed into little bows. They should look like little wreaths on a serving plate!

THE BEST HAM SANDWICHES EVER

2 - 12 oz. packages of sweet Hawaiian dinner rolls
1 $\frac{1}{2}$ # - Virginia ham (NOT honey ham) or deli turkey breast
12 slices - Swiss cheese
 $\frac{3}{4}$ c. - butter
1 $\frac{1}{2}$ t. - Dijon mustard
1 $\frac{1}{2}$ t. - dried onion
Poppy seed

Using two 9 X 13" pans, place the bottoms of 12 rolls in each pan. Place ham (about two shaved slices) on the rolls. Cut the cheese slices into four parts and place two small pieces on each sandwich. Put the dinner roll tops on. In a sauce pan, mix butter, Dijon mustard, Worcestershire sauce and dried onions. Wait until all butter is melted and then pour the melted mixture over the ham sandwiches. Sprinkle the buns with poppy seeds and cover with foil. Let refrigerate overnight. (If you can't wait, it is okay. They still taste great if made right away.) Preheat oven to 350 degrees and uncover sandwiches. Bake for 15 - 20 minutes and serve. They are great hot and even at room temperature.

CHICKEN POT PIE CUPCAKES

1 - chicken breast, poached and diced
1 c. - Green Giant Valley Fresh Steamers - frozen mixed veggies
1 c. - shredded cheddar cheese
1 t. - onion powder
2 - 10 oz. cans of Pillsbury biscuits
1 - 14.5 oz. - cream of chicken soup
1 T. - Herbs De Provence
1 t. - garlic salt

Preheat oven to 450 degrees

In a large bowl, combine the cooked chicken, soup, frozen veggies, cheese, herbs and spices. Lightly grease a 12-cup muffin tin and place the biscuits into each cup, pressing into the bottom and up the sides. Evenly spoon the pot pie mixture into each biscuit cup. Bake for about 15 minutes. Check at 12 minutes.

FRUIT BOUQUETS

You will need skewers and a variety of fruits such as strawberries, red and green grapes, bananas, raspberries, blueberries, Clementines, red and green apples

Select fruit for a desired look or holiday.

Wash fruit and let dry. Thread fruit onto skewers starting at the stem side and pierce through all fruits until you get to the top piece and only go through halfway so the end top piece conceals the end of the skewer. You can fill the skewer with all the same fruit or vary the fruit for individual servings. Place each skewer on a plate and place in the refrigerator to chill. If you use Clementines, remove the membranes before skewering. Bananas and apples should be saved till last or before serving due to browning. Sprinkle with lemon juice and let sit 30 seconds on each side. After one minute, transfer bananas/apples to a clean plate.

For holidays like the 4th of July, you may want to use strawberries, bananas and blueberries. Christmas bouquets could be red and green apples.

To hold your skewers, you can use a pineapple to stick skewers in to make an attractive holder for fruit.

Recipe for the chocolate dipping sauce:

*1/3 c. - butter
6 - 8 oz. - chocolate chips*

1 (14 oz.) can sweetened condensed milk

In a medium saucepan over low heat, combine the butter, sweetened condensed milk and chips. Heat, stirring often, until the mixture is completely melted and smooth. Keep the heat low to prevent from burning. Transfer to a serving dish. Microwave occasionally to keep sauce easy to dip.

Gift ideas for teenagers, new mothers, caregivers for hospital people, newlyweds, etc.: With our busy lives today who wouldn't appreciate a book like this! This is a gift for all ages.

Make or purchase a notebook that will hold menus and coupons of restaurants in the area. You can purchase these books on the internet by going to search and putting "take out menu organizers". There will be at least five different locations from which you can purchase.

Collect "to go" menus from different restaurants that the recipient of the gift may like.

If you wish to add to the cost of your gift, purchase a gift card from one or several of the establishments and place in the pocket of the restaurant's menu.

If that restaurant sends out coupons, add that to the pocket to help off-set the recipients cost. Make sure coupons are within expiration date.

Wrap it up and give! They will think of you every time they order out!

Can be wrapped up in a tablecloth, placemats, Christmas napkins stacked on top with a box of plastic silverware, etc.

These recipes were compiled from cookbooks, magazines, internet searches, family and friends. We hope you enjoy making them and that they lighten your holiday season preparations!

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