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Savoury

Salmon Straw Casserole



Holiday Recipe



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Prep Time 10 Cook time 25 Total Time 35

Ingredients

- 1 15 oz. can red sockeye salmon
- 2 10 oz. can cream of celery soup
- 1 small can evaporated milk
- 1 jar pimientos
- 1 large can shredded potatoes

Directions

Salmon Straw Casserole

- Drain salmon and pimientos
- Mix all ingredients together and top with a handful of the potatoes
- Bake uncovered in an 11x7 pyrex pan for 25 minutes

from the kitchen of Stephanie Rodeman

French Canadian Pot Pie



Holiday Recipe



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French Canadian Pot Pie

Prep Time _____

Cook Time 30 min. Total Time 400 degrees

Ingredients

1 lb. lean ground beef
2 lb. ground pork
1 sm. onion, chopped
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. ground cloves
1/2 tsp. cinnamon
2 cups water
3 lg. potatoes

2 9-inch pie shells +
pastry for top crusts
1 clove garlic
1/2 tsp. thyme
1/2 tsp. sage

Directions

In lg. saucepan combine gr. pork & beef, onions, salt, pepper & water. Mix & cook slowly for 45 minutes. Add cloves & cinnamon & cook another 15 minutes. Let stand so flavors will blend.

Cook peeled potatoes until done. Mash while hot & mix well with the meat mixture. Let cool about 1 hr. Place into pie shells - cover mixture with top crust. Bake at 400 for 30 minutes. Get while hot.

from the kitchen of Rachel DeBruyn

Turkey Chili



Holiday Recipe

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TURKEY chili

Prep Time 30 min. Cook time 60 min Total Time 1 1/2 hrs

Ingredients

- 1 TBLSP vegetable oil
- 6 med RED BELL PEPPERS/finely diced
- 2 med uncooked Red onions/
- 2 lbs uncooked 99% fat-free ground turkey
- 2 TBLSP chili powder
- 4 pinch table salt to taste
- 3 pinch ground cumin
- 4 5oz canned diced tomatoes
- 15 OZ can black beans + 15 OZ can pinto beans ← Rinse & drain
- 15 OZ can fat free Refried beans
- 1/2 cup water
- 1/2 c chopped cilantro

Directions

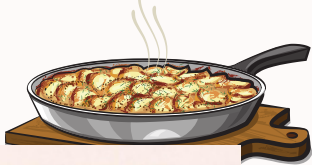
serving size

1 1/3 cup

garnish @ cilantro

- ① In a large pot, heat oil over med. heat, add red peppers, onions - cook stirring frequently until onions are translucent + somewhat caramelized - about 10-15 minutes.
 - ② add turkey, chili powder, salt cumin - cook stirring + breaking apart turkey as it cooks, until meat is browned - 2-3 minutes
 - ③ Stir in Remaining ingredients, except cilantro + bring to boil over high heat, gently stirring to combine all ingredients + make sure nothing sticks to bottom. Reduce heat to med-low, simmer, stir occasionally, until thick - about 45 minutes
- from the kitchen of Kathleen Potts

Scalloped Potatoes



Holiday Recipe



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SCALLOPED POTATOES

Prep Time 30 min · Cook time 1 1/2 hrs. Total Time 2 HRS

RUSSET POTATOES - 6 or 7 lg.

Ingredients

- 1 - ONION
- 1 - CAN CREAM OF MUSHROOM SOUP
- 1 - CAN CHEDDAR CHEESE SOUP
- 1 - SOUP CAN OF MILK
- 1 - STICK OF BUTTER
- SALT + PEPPER

PREHEAT OVEN TO 350°

BAKE @ 350°
FOR 1 1/2 HRS.

Directions

PEEL & CUT POTATOES IN 1/4" SLICES
(I USE A MANDOLIN SLICER)
SLICE ONION INTO RINGS & SEPARATE

IN A 13 X 9 BUTTERED CASSEROLE, LAYER
THE POTATOES AND ONIONS.

MIX IN A SEPARATE BOWL:

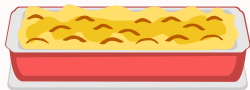
- 1 CAN CREAM OF MUSHROOM SOUP
- 1 CAN CHEDDAR CHEESE SOUP
- 1 CAN MILK

POUR OVER POTATOES & ONIONS & DOT WITH
A STICK OF BUTTER. SALT & PEPPER TO
TASTE

ENJOY!!

from the kitchen of DANA NUNES

Cheesy Potato Casserole



Ingredients:

Orieda 30 oz frozen hash brown potatoes
16 oz full fat sour cream
2 cans Cream of Potato Soup
4oz Shredded sharp cheddar cheese
Small chopped yellow onion
Grated Parmesan cheese to sprinkle (kraft is fine)
Dried parsley to sprinkle

Directions:

Greece Pan then put hash browns in 9x13 glass baking dish. Make sure they aren't real frozen.

Mix sour cream, soup, cheddar cheese & onion and pour over hashbrowns

Top with parm & parsley

Baked 350 for 1.5 hours uncovered

Let stand 15 minutes before serving.

From the kitchen of: Kristin Kaminski

Sweet Corn Casserole



Sweet Corn Casserole (CHERYL WIEGAND)
My family insists it's served at every Family get together!

- 1 can drained whole corn
- 1 can undrained cream corn
- 1 Box Jiffy corn bread mix
- 1 cup sour cream
- 1/2 cup sugar (I prefer 0 calorie Monk fruit)
- 1 stick melted butter
- 2 eggs

Mix together with beaters or fork pour into 9x13" pan back uncovered 45 min @ 350° IT will be the first thing eaten!

Almond Green Beans

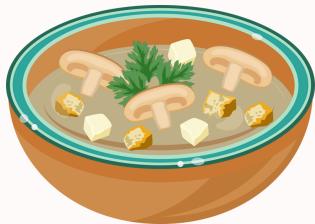


Almond Green Beans

- 1 large pkg. Frozen French-style green beans
- 1 can cream of mushroom soup
- 2 tbs. Chopped onions
- $\frac{1}{4}$ cup slivered almonds
- $\frac{1}{2}$ cup fresh mushrooms, sliced
- 6 pieces chopped cooked bacon

Thaw beans, put in large skillet, add all other ingredients
Mix, cover & simmer 1 hour.

Beef, Barley & Mushroom Soup



Recipe BEEF, BARLEY & MUSHROOM SOUP

Ingredients: Serves 6 - 264 cal.

- 12 oz lean beef chuck for stew
- 4 c reduced-sodium chicken broth
- 2 c water
- 1 (14.5oz) diced tomatoes with garlic and onion
- 12 oz shiitake mushrooms, sliced
- 1 large white turnip, peeled and diced
- 2 large carrots, diced
- 1 c barley (not quick-cooking)
- 2 large shallots, chopped (1/2 c)
- 1/2 tsp each pepper and dried thyme

Mix all ingredients in a 4qt or larger slow-cooker. Cover and cook on low 7 to 9 hours until beef and vegetables are tender.

Serve with grated parmesan cheese & biscuits.



From the kitchen of: Becky Meade

Curry Chicken



Ingredients:

6 chicken breasts

Salt

Paprika

1 Stick butter

1 Green apple, peeled and diced

1 Yellow onion, diced

2 tsp yellow curry powder

1 Can Cream of Chicken Soup

1 Pint Heavy whipping cream

Instructions:

Preheat oven to 325*, serves 6 people.

Sprinkle salt and paprika on both sides of chicken and lay them in a large baking dish. Heat butter; sauté the apple and onion until soft and tender. Add curry powder, soup, and heavy cream, stirring until well combined. Pour over chicken and bake for 60 minutes at 325*. Check for wellness and continue cooking for additional time as needed based on thickness of breasts. Serve over rice. Season with salt and pepper.

From the kitchen of: Jennette Stell

Corn Casserole



Holiday Recipe



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Prep Time 10min Cook time 20-30min Total Time 30-40min

Ingredients

- 1/2 c Butter
- 1 can cream corn
- 1 can whole corn & liquid
- 8 1/2 oz box jiffy corn bread
- 2 eggs slightly beaten
- 1c sour cream
- Pinch salt
- Pinch pepper
- Pinch sugar
- 1 cup sharp cheddar

Directions

Preheat oven to 350°F. Melt butter and pour into 9x13 pan. Add all corn. Sprinkle bread mix over top and gently mix with a fork. Add eggs and repeat gentle mixing. Drop sour cream by the Table span in different areas all over top and fold in with fork. Sprinkle cheese on last. Bake 20-30 minutes or until it isn't jiggly. Enjoy!!

from the kitchen of The Goff's
(courtesy of my grand mother!)

Sweet

Banana Bread



Holiday Recipe



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Best Banana Bread

Prep Time 325

Cook time 1 1/4

Total Time

Ingredients

3/4 Cup margarine
3 or 4 medium bananas
1 1/2 cups sugar
2 eggs
1 Teaspoon Vanilla
2 cups all-purpose flour

3/4 Teaspoon salt
1 Teaspoon Baking soda
3/4 cup Chopped pecans
or walnuts
1/2 cup buttermilk
sourd cream

Directions

Preheat the oven to 325 degrees. Cream the margarine and sugar until light and fluffy. Mash the bananas, eggs, Vanilla and Buttermilk into the margarine and sugar. Mix the flour, salt and soda and add to banana mixture. Fold in the nuts. Pour the batter into greased and floured loaf pan or a 5-by-9 inch loaf pan. Bake for 1 1/4 hours. Cool for 10 minutes. Remove from pan. Yield: 10 to 12 servings.

Pecan Pie



Holiday Recipe

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Prep Time 15-20 MIN Cook Time UNTIL FIRM Total Time
450° 10-12 MIN
350° 20-25 MIN

Ingredients

1-9" Pie Crust
Dash Salt
2 Eggs Well Beaten
3/4c. Dark Karo Syrup
1c. Pecan Halves

1/2c. Butter Softened
(1 Stik)
2/3c. Brown Sugar Light
(Firmly Packed)
1 tsp Vanilla

Directions

Cream butter and brown sugar well. Add dash of salt and vanilla. Add beaten eggs. Add Karo syrup and finally pecan halves. Pour into unbaked pastry shell in hot oven 450° 10-12 min. Then turn oven down to 350° and bake 20-25 minutes or until firm.

Rich and Delicious! Not
Gummy Sweet!

from the kitchen of MARILYN LOVESJOY

Sour Cream Chocolate Chip Cake



Holiday Recipe



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Sour Cream Chocolate Chip Cake

Prep Time 15 mins Cook time 35 mins Total Time 50 mins

Ingredients

- 6 tbs soft butter or margarine (salted)
- 1 cup + 1 tbs sugar (1 tbs after oil pan)
- 1 1/3 C unsifted flour
- 1 1/2 tsp baking powder
- 1 tsp each baking soda & cinnamon
- 1 C sour cream
- 6oz semi sweet chocolate chips

Directions

Mix butter with sugar, add eggs
Stir in flour, baking powder, baking
soda & cinnamon. Add sour cream

Pour into greased & floured 9" x 13" baking
pan. Scatter chocolate chips over
top of batter. Sprinkle with 1 tbs
sugar.

Bake @ 350 degrees for 35 mins or
until cake begins to pull from sides.
Do not refrigerate - ENJOY!

from the kitchen of Laura Marley

Butter Almond Cake



Holiday Recipe Butter Almond Cake

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Prep Time _____

Cook time 30-40 min Total Time _____

Ingredients

1 1/2 c + 1 T sugar	1/2 tsp. salt
3/4 c melted butter	1 1/2 c flour
2 eggs	1/4 c raw or blanched almonds
1 1/2 tsp. almond extract	
1 1/2 tsp. vanilla	

Easy & Delicious Directions

In a medium bowl, mix together 1 1/2 cups sugar and melted butter, beat in eggs one at a time. Add almond extract, vanilla, salt and flour mix well. Pour batter into a 9-inch round pan 1 inch high. Sprinkle 1 tablespoon sugar and sliced almonds over the top.

Bake at 350° for 30-40 minutes
When I make this someone will
always ask for the recipe.
from the kitchen of Janice Wofford

Holiday Cookies



Holiday Recipe
Carol Hughes

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Prep Time 2-3 hrs Cook time 8-10 min Total Time

Ingredients

1c. butter soft
2/3c. sugar
1 egg yolk
1 t. vanilla

Mix until light and fluffy

2/3c flour
1/4 t. salt
1c. finely chopped nuts

Mix until well blended w/ 1st ingredients

Directions

Shape dough into 2 rolls 1 1/2" in diameter
Wrap in foil or plastic wrap. Chill 2 hours. (or freeze)
Lightly grease cookie sheets if needed.
With sharp knife, cut into 1/4" slices. Thick.
Place on sheet 1 inch apart. Bake at 350° 8-10 min. until lightly browned.
Remove to rack to cool.

1 pkg (6 oz) semi-sweet choc. chips (1 cup)
3 t. butter
1 T hot water

melt in

from the kitchen of Swee pans
Dip half of cookie into dip.
Can sprinkle walnuts or almonds on dip.

Persimmon Cookies



Holiday Recipe



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PERSIMMON COOKIES

Prep Time _____

Cook time 10-12 min. Total Time _____

Ingredients

- 1 cup sugar
- 2 cups flour
- 1 Tsp. baking soda
- 1 Tsp. Vanilla
- 1/2 cup oil
- 1 egg
- 1 cup persimmon pulp
- 1 cup raisins
- 1 cup nuts
- 1/2 Tsp ea. cloves, nutmeg, cinnamon.
- Salt,

Directions

Sift dry ingredients together, add rest of recipe and bake.

Yummy!

from the kitchen of Leonard & Paula Z

Holiday Sugar Brittle



Holiday Recipe

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Prep Time 5 min Cook time Total Time 35 min

Ingredients
2 $\frac{1}{3}$ cup white sugar you can
2 $\frac{1}{3}$ cup white corn syrup add pecans
 $\frac{1}{2}$ cup water if you like
 $\frac{1}{4}$ tsp salt at the end.
2 egg whites.
 $\frac{1}{2}$ tsp vanilla

Directions

Stir sugar, corn syrup, water
and set over low heat until sugar
is dissolved. Boil without stirring to
265° on a candy thermometer. Remove
from heat and slowly pour over stiffly
beaten egg whites until mixture loses its
gloss. from the kitchen of Judith Stackpole
add $\frac{1}{2}$ tsp vanilla a mix-
put on wax paper to cool

Traditional Pakistani Vermicelli (Saiwaiyan)



Ingredients:

Vermicelli (Saiwaiyan): 1 cup (broken into smaller pieces)

Milk: 4 cups

Sugar: $\frac{1}{2}$ to $\frac{3}{4}$ cup (adjust to taste)

Ghee (Clarified Butter): 2 tablespoons

Cardamom Pods: 2-3

Almonds: 2 tablespoons (sliced)

Pistachios: 2 tablespoons (sliced)

Raisins: 1 tablespoon (optional)

Instructions:

Roast vermicelli in ghee with cardamom until golden.

Add milk and boil, then stir in sugar until dissolved.

Simmer until vermicelli softens and thickens.

Add nuts, raisins, and rose water (optional).

Serve warm or chilled, garnished with nuts.

From the kitchen of: Mah Rukh Anwar

Christmas Egnog



12 - Eggs (separated)

1 ½ - Cups Sugar

2 - Quarts Milk

1 - Pint ½ & ½

1 - Pint Whipping Cream

Blend yolks with sugar

Add milk & ½ & ½

Beat egg whites separately to peak

Whip cream separately to peak

Fold egg whites and whipped cream into mixture with spatula

Chill before serving

To serve, add Brandy and sprinkle with Nutmeg



Merry Christmas
From the Overholt Kitchen

Honey Cookies



Honey Cookies Without Sugar Recipe

Ingredients

- 2 ½ cups of flour
- 2 teaspoons of baking soda
- ¼ teaspoon of salt
- 1 egg
- 1 teaspoon of nutmeg powder
- ¾ cup of butter
- ½ cup of raw honey
- 1 ½ teaspoons of cinnamon
- ½ teaspoon of vanilla extract

Instructions

1. Mix together flour, soda, nutmeg powder, cinnamon, and salt in a bowl.
2. Take a mixer and whip beat softened butter with an egg, honey, and vanilla extract in a separate bowl.
3. Combine wet and dry mixtures slightly beating until you get a homogeneous medium dense mass.
4. Cover the bowl with dough and put it into the fridge for about an hour to chill.
5. While your oven is being preheated up to 375°F, make small ball out of the dough about a walnut size. Put the balls onto a baking sheet covered with a parchment paper and bake them within 10 minutes.
6. When removed from the oven, let your cookies cool for about 2 minutes and then serve them on the plate.

Recipe by Yummiest Food Recipes at <https://yummiestfood.com/honey-cookies-without-sugar/>

Peanut Butter Cookies



Holiday Recipe **KLG** KAMINSKI LAW GROUP APC
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Prep Time _____ Cook time _____ Total Time _____

Ingredients 12-15 min

Peanut Butter Cookies

1c. peanut butter
1c. Crisco
1c. brown sugar
1c. sugar
2eggs - 1 tsp. Vanilla

Directions

2 1/4 c. flour - sifter baking soda
1c. Chopped peanuts
Blend first 4 ing. add eggs +
Vanilla. stir in flour, b. soda
(baking soda). roll into balls
then sugar. flatten with fingers
then X on top.

Bake at 350.

from the kitchen of 12-15 min.

Raspberry Chocolate Cheesecake



Holiday Recipe



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Prep Time 15 MIN Cook time 35 MIN Total Time 50 MIN

Ingredients

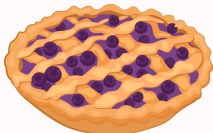
- 1 Ready Crust choc Pie Crust (6oz)
- 6oz. Cream cheese, Softened
- 1 can (14oz) sweetened condensed milk
- 1 egg - 1 tsp. Vanilla extract
- 3 Tbsp. lemon Juice
- 1 cup Fresh or Frozen raspberries


Directions

1. Preheat oven 350F With mixer, beat cream cheese until fluffy; gradually beat in sweetened condensed milk until smooth. Add egg, lemon Juice and vanilla, mix well.
2. Arrange raspberry on bottom of crust slowly pour mixture over fruit. Bake 30 to 35 minutes or until center is almost set. Cool.
3. Top cheesecake with chocolate Glaze; chill
4. chocolate Glaze: in small sauce pan, over low heat, melt (2-1oz. each) squares semi-sweet baking chocolate with $\frac{1}{4}$ cup whipping cream, cook + stir until thick + smooth

from the kitchen of Rosann Kamin

Bumbleberry Cobbler

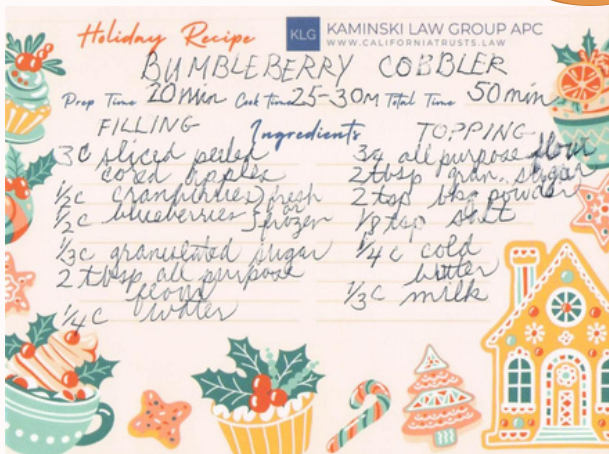


Holiday Recipe  KAMINSKI LAW GROUP APC
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BUMBLEBERRY COBBLER

Prep Time 20 Min Cook time 25-30 M Total Time 50 min

FILLING	Ingredients	TOPPING
3c sliced peeled cored apples		3/4 all purpose flour
1/2c cranberries fresh		2tbsp gran. sugar
1/2c blueberries frozen		2tsp blk powder
1/2c granulated sugar		1/2tsp salt
2tbsp all purpose flour		1/4c cold butter
1/4c water		1/3c milk



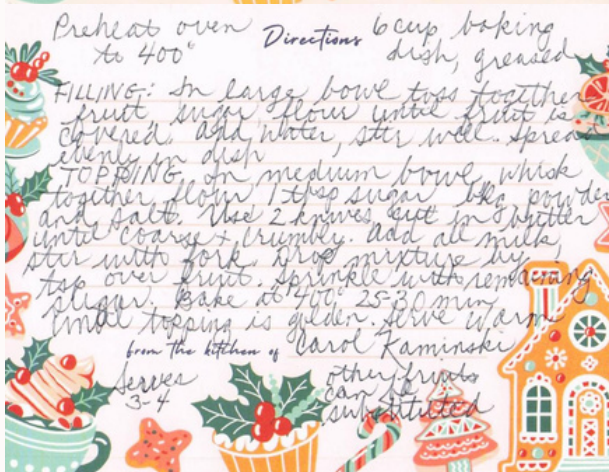
Preheat oven to 400° *Directions* 6cup baking dish, greased

FILLING: In large bowl toss together fruit, sugar, flour until fruit is covered, add water, stir well. Spread evenly in dish

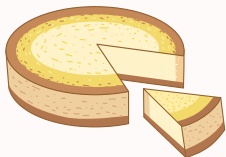
TOPPING: In medium bowl, whisk together flour, 1tbsp sugar, blk powder and salt. Use 2 knives cut in butter until coarse + crumbly. Add all milk, stir with fork. Spoon mixture by top over fruit. Sprinkle with remaining sugar. Bake at 400° 25-30 min until topping is golden. Serve warm!

from the kitchen of Carol Kaminski

Serves 3-4 *other fruits can be substituted*



Cheesecake



Cheese cake

1-pound of chocolate per cake

Crust

1 1/2 cup graham cracker crumbs

1 stick melted butter

3 TBS. sugar

Filling

3 8 oz. cream cheese soft

1 cup sugar

3 egg yolks

1 tsp melted butter

1/2 tsp orange liquor

Put cream cheese in large mixing bowl. Add in melted chocolate (if that's the one you are making) Beat until smooth. Add in sugar egg yolks butter and orange liquor. Blend until smooth. Pour into graham cracker crust and place on cookie sheet. Place into a 450 degree oven and bake for 15 minutes. Cool over night. ENJOY!!!

Drinks

Cinnamon Espresso Martini



Holiday Recipe

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Prep Time 10 Cook time 1 Total Time 11

Ingredients
1 oz simple syrup 1 1/2 ~~oz~~ vodka
of choice
3 oz fresh espresso Chilled Martini
Glass
1/2 oz heavy cream

optional:
whipped
cream

Cinnamon
espresso
Martini Directions



*yum!

- 1) mix equal parts sugar & cinnamon on plate
- 2) dip rim of glass in simple syrup & coat w/ sugar mixture
- 3) Mix 1 tablespoon of sugar mixture into espresso & dissolve
- 4) Add all liquids to shaker & fill completely w/ ice
- 5) Shake extra vigorously (~45 sec)
- 6) Strain into glass
- 7) Garnish w/ cinnamon stick or dust w/ cinnamon powder

from the kitchen of

Alozo