



HARLAN COUNTY HEALTH SYSTEM'S

2023 *Holiday Cookbook*

RECIPES SUBMITTED BY STAFF



Sweet Potato Casserole

Submitted by: Danielle Landen



Ingredients

Sweet Potatoes:

- 4 cups peeled, cubed sweet potatoes
- 2 large eggs, beaten
- ½ cup white sugar
- ½ cup milk
- 4 tablespoons butter, softened
- ½ teaspoon vanilla extract
- ½ teaspoon salt

Pecan Topping:

- ½ cup packed brown sugar
- ½ cup all-purpose flour
- 3 tablespoons butter, softened
- ½ cup chopped pecans

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Prepare sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.
3. Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla, and salt; mix until smooth. Transfer to a 9x13-inch baking dish.
4. Make topping: Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't overmix. Stir in pecans. Sprinkle topping over sweet potato mixture.
5. Bake in the preheated oven until topping is lightly browned, about 30 minutes.

Nana Jo's Dressing

Submitted by: April Einspahr



Ingredients

Day One

- 1 Pan of Cornbread, recipe of choice*
- 1 C Celery, Chopped – plus more for the hen
- 1 C Onion, Chopped – plus more for the hen

Day Two

- 1 Pan of Cooked Cornbread, Crumbled (Cooked on Day One)
- 1 Package Pepperidge Farm Herb Seasoned Dressing Crumbs (Blue Bag)
- ½ Package Pepperidge Farm Cornbread Dressing Crumbs (Yellow Bag)
- 1 package Pre-Seasoned Stovetop Stuffing Mix
- 1 Can Cream of Chicken Soup
- Broth from Boiled Hen
- Salt & Pepper to Taste
- 3 Boiled Eggs, Chopped (Optional)
- 2 Raw Eggs

*Cornbread Recipe

- 2 T bacon fat
- 2 ½ C white corn meal
- 2 T baking powder
- 1 t salt
- 1/3 C all-purpose flour
- 1/3 C vegetable oil
- 2 C and 3 T full fat buttermilk

Directions

Day One:

Find your favorite cornbread recipe & mix it up. Prior to baking, mix in 1 cup of chopped celery and 1 cup of chopped onion. Bake the cornbread in a well-seasoned cast iron skillet. If you're lucky, this will be your Nana Jo's skillet. If you're not, well...bless your heart. Separately, boil a hen in a stockpot with seasoning, a few stalks of celery, a couple of carrots and an onion. Drain the broth & keep it for tomorrow. If you want, mix the deboned hen with the stuffing tomorrow. If not, save it for something else. No need to waste a hen.

Day Two:

Instructions: Mix all ingredients together & cook in a roaster or pan greased with butter @ 350 degrees for about 45 minutes – 1 hour, just until it is browned on top and firm. If the hen is not very fatty, mix Swanson chicken broth, sometimes 2-3 cans, just until everything is very wet and the consistency of cornbread.

Tip: This recipe can easily be doubled or tripled, depending on how many people you are serving.

Cornbread:

Add the bacon fat to a 10" cast iron skillet. Put it in the oven to preheat to 425 degrees. In a large bowl, whisk together the cornmeal, baking powder, salt and flour until combined. Pour in the oil and buttermilk & fold together until combined. Remove the hot pan from oven and pour batter into pan. Smooth out the top. Bake at 425 degrees for 15 – 18 minutes. It will be lightly browned on top and firm in the center.

Creamed Corn Casserole

Submitted by: Taylor Molzahn



Ingredients

- 1/2 c unsalted butter
- 1/4 c all purpose flour
- 1/4 c granulated sugar
- 2 eggs, well beaten
- 1 c whole milk
- 1 (15.25-oz) can whole kernel sweet corn, drained
- 1 (14.75-oz) can creamed style sweet corn
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- *Optional - 1 can of chopped oysters, drained

Directions

1. Preheat oven to 350 degrees.
2. In a sauce pan, heat the butter slowly over medium-low heat, swirling the pan until it's just melted. Set it aside while you measure out the rest of the ingredients.
3. Whisk the flour into the melted and cooled butter until well incorporated. Then whisk in the sugar, eggs, and milk.
4. Stir the creamed corn into the butter mixture, along with the drained whole kernel corn. Season with salt and pepper.
5. Pour into a shallow 8x8 baking dish
6. Bake uncovered at 350 degrees for approximately 1 hour and 15 mins, until the center is set and is brown/caramelized on top. Let stand for 5 minutes, serve warm.

Christmas Tree Coffeecakes

Submitted by: Taylor Molzahn



Ingredients

Dough:

- 1 pkg dry yeast
- 1/4 c warm water
- 1/2 c butter
- 1 1/2 c scalded milk
- 1/2 c sugar
- 2 eggs
- 2 tsp. salt
- 6-7 c of flour

Filling:

- 1 c sugar
- 4 tsp cinnamon
- 1/2 c mini choco chips
- 3 Tbsp melted butter

Topping:

- green & red sanding sugar
- red hots (if desired)
- extra filling from above

*Note: Yields 3 trees

Directions

Dough:

1. Soften package of yeast in warm water.
2. Melt 1/2 c. of butter in 1 1/2 c. scalded milk & cool until lukewarm. When cool, add yeast mix & mix well.
3. Add sugar, eggs, & salt until combined.
4. Add flour 1 cup at a time. Should be stiff but not malleable.
5. Knead dough into bowl and cover with towel to rise for 1-2 hours.
6. Punch dough down and let rise for another 30 minutes under cloth.

Create Your trees:

1. separate dough into 3 balls and each one out into tree shapes.
2. brush generously with melted butter and fill with thin layer of filling mixture.
3. Fold sides of dough in and bottom up.
4. Flip the tree onto a cookie sheet & cut strips along the sides without cutting across the entire tree & then twist each one.
5. Brush top with melted butter and decorate.
6. Bake at 350 degrees for 25-30 mins.

Fantasy Fudge

Submitted by: Jana Cochran



Ingredients

- 3/4 c (1 1/2 sticks) butter
- 3 c. sugar
- 2/3 c. evaporated milk
- 1 (12 oz.) pkg. chocolate chips or 12 oz. skippy peanut butter
- 1 (7 oz.) jar marshmallow creme
- 1 c. chopped nuts
- 1 tsp. vanilla

Directions

1. Grease a 9x13 pan.
2. Mix butter, sugar, and evaporated milk, bring to a full boil, stirring constantly. Continue boiling 5 minutes or until candy thermometer reaches 234 degrees.
3. Gradually stir in chocolate chips or peanut butter until melted.
4. Add marshmallow creme, nuts, and vanilla, mixing well.
5. Pour in a greased pan. Cool and cut in pieces.

Butter Cookies

Submitted by: Jana Cochran



Ingredients

- 1/4 c. sugar
- 1/4 c. powdered sugar
- 1 1/4 c. butter
- 2 1/2 c. flour

Directions

1. Place ingredients in bag and knead until well mixed.
2. Form into balls and squish with a fork or bottom of glass.
3. Bake 45 minutes - 1 hr. at 275 degrees.

Rolled Sugar Cookies

Submitted by: Jana Cochran



Ingredients

- 2 eggs
- 1 c. sugar
- 1 tsp. vanilla
- 3 c. flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1 c. butter

Directions

1. Beat eggs thoroughly. Add sugar and vanilla, beat well.
2. Sift together flour, cream of tartar and baking soda: cut in butter until crumbly.
3. Add egg mixture to the crumble mixture, stirring until dough is moist enough to hold together.
4. Chill 20 minutes.
5. Roll out on floured surface and cut w/ cookie cutters.
6. Place 2 inches apart on greased cookie sheet.
7. Bake 6-8 minutes at 400 degrees.

Tiger Butter

Submitted by: Johanna Popple



Ingredients

- 6 bags white choco. chips
- 1 - 16 oz. jar peanut butter

Directions

1. Place both ingredients in a big glass bowl, except 1 bag of chocolate chips. Microwave at 1 min. intervals, stirring every time, until creamy.
2. Pour into a greased jelly roll pan or 2 regular sized pans.
3. Melt 1 bag of choco. chips in small glass bowl in 30 sec. intervals until melted.
4. Pour the the chocolate over the top of the pans and swirl.
5. Let it cool until it hardens and cut into pieces.

Peppermint Sticks

Submitted by: Johanna Popple



Ingredients

Dough:

- 1/2 c. powdered sugar
- 12 TB unsalted butter
- 1/2 tsp salt
- 1 1/2 tsp pure vanilla
- 1 1/2 c. flour

Glaze:

1/2 c. semi sweet choco wafers

Topping:

1/4 c peppermint, crushed or
candy canes

Directions

1. Combine all of the dough ingredients until it forms a doughy consistency.
2. Line 9" square pan w/ parchment paper.
3. With slightly wet fingers, press the dough into the lined pan creating as smooth a surface as possible.
4. Plan pan in refrigerator and allow dough to chill for 2 hours.
5. Preheat oven to 350 degrees.
6. Divide dough into thirds and then cut 9x3 strip again into 3/4"x3" slices.
7. Place on greased baking sheet and bake 12-15 minutes or until golden around the edges.
8. Cool completely on a rack.
9. Make your glaze by microwaving in 30 sec. intervals & drizzle over the cookies.
10. Sprinkle w/ peppermint & let set until glaze hardens.

Peanut Butter Cookies

Submitted by: Kayla Maas



Ingredients

- 1 butter flavor crisco stick or 1 cup butter flavor crisco all-vegetable shortening
- 1 1/2 cups JIF Creamy Peanut Butter
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 1 can (14 oz.) sweetened condensed milk
- 2 tsp vanilla
- 2 c. all-purpose flour
- 1 tsp salt
- 1 1/2 cups chopped pecans

Directions

1. Preheat oven to 350 degrees.
2. Combine shortening, peanut butter, and sugar in large bowl. Beat a medium speed of electric mixer until well blended. Beat in eggs, sweetened condensed milk, and vanilla.
3. Combine flour, baking soda and salt. Mix into creamed mixture at low speed until just blended. Stir in nuts.
4. Drop rounded tablespoonfuls of dough 2 inches apart onto greased cookie sheets.
5. Bake at 350 degrees for 10-11 minutes or until lightly browned on bottom. Cool 2 minutes on cookie sheets. Remove to cooling rack.

*Yields approx. 4 dozen

Ham Balls

Submitted by: Kayla Maas



Ingredients

Ham Balls:

- 1 lb of hamloaf
- 1.5 lb of hamburger
- 2 c graham cracker crumbs
- 1 c milk
- 2 eggs
- Dash of pepper

Sauce:

- 1/2 c vinegar
- 1/2 c water
- 2 tsp horseradish
- 1 c brown sugar
- 1 tsp mustard
- 1 c ketchup

Directions

1. Preheat oven to 350 degrees.
2. Mix the meats, milk, eggs, cracker crumbs, and pepper together.
3. Shape into balls and arrange in baking dish, single layer.
4. Bake for 45 minutes at 350 degrees.
5. While those bake, mix all the sauce toppings together or blend in a blender.
6. Pour the sauce over the ham balls and bake for an additional 45 minutes.

Crockpot Roast

Submitted by: Karen Wright



Ingredients

- 1 roast
- 1 packet Aju gravy mix
- 1 packet Italian seasoning
- 1 carton beef broth

Optional: Add carrots and/or potatoes

Directions

1. Place roast in crockpot and sprinkle packets of gravy mix and Italian seasoning over the top.
2. Pour in beef broth.
3. For a tender roast, proceed to cook on low for 4-6 hours.

Cream Cheese Pumpkin Pie

Submitted by: Brenda Thomas



Ingredients

- 2 graham cracker crust
- 16 oz. cool whip
- 1/2 c sugar
- 2 c pumpkin puree
- 1/2 c milk
- 3.4 oz instant vanilla pudding
- 8 oz. cream cheese
- 2 Tbsp cinnamon
- 1 tsp nutmeg

Directions

Bottom layer:

1. Whip together cream cheese, sugar, and cool whip.
2. Divide between the two crusts

Top Layer:

1. Whisk together milk and vanilla pudding. Once thick, add the pumpkin and spices until blended.
2. Divide between the two crusts.

*Keep Refrigerated.

Strawberry Pretzel Jello

Submitted by: Tonda Ross



Ingredients

Layer 1:

- 2 c crushed pretzels
- 3/4 c melted margarine
- 3 Tbsp sugar

Layer 2:

- 8 oz. cream cheese, softened
- 1 c sugar (optional)
- 1 8 oz cool whip

Layer 3:

- 1 6 oz. strawberry Jello mix
- 2 c boiling water
- 10 oz frozen strawberries thawed

Directions

Layer 1:

1. Mix all of these ingredients together. Spread mixture in bottom of 9x13 pan.
2. Bake at 350 for 8-10 minutes. Cool completely.

Layer 2:

1. Mix cream cheese and sugar together well.
2. Fold in cool whip.
3. Spread mixture over cooled pretzel crust.

Layer 3:

1. Dissolve Jello in boiling water; stir in strawberries. Refrigerate 10-20 minutes or until mixture starts to gel.
2. Pour over cool whip layer.
3. Refrigerate for several hours before serving.

Shrimp Cheese Ball

Submitted by: Tonda Ross



Ingredients

- 1 8 oz. cream cheese, softened
- 1 1/2 tsp minced onion
- 1 tsp accent
- 1 Tbsp lemon juice
- 1 (4 1/2 oz.) can tiny shrimp, drained
- Chopped pecans

Directions

1. Mix all ingredients with a fork and form into a ball.
2. Roll ball in chopped pecans.

Frozen Chocolate Pie

Submitted by: Sammi Laux



Ingredients

- 1 graham cracker pie crust
- 1/2 c butter
- 3/4 c sugar
- 1 1/2 oz chocolate (or 7 T cocoa and 1 T canola oil)
- 2 eggs
- 3/4 tsp vanilla

*For 9" pie shell, double the recipe

Directions

1. Beat together butter and sugar until you have a creamy mixture.
2. Melt the chocolate and add to the sugar mixture.
3. Beat in eggs - one at a time - beat 3-5 minutes after each egg is added.
4. Stir in the vanilla.
5. Pour mixture into the pie crust. Let cool for several hours.
6. Serve with whipped cream.

Cracker Snack Tree Bark

Submitted by: Leigh Ann Schultejeans



Ingredients

- 42 Club Crackers (for 11x15 pan, half for 9x13 pan)
- 1/2 c sugar
- 1/2 c butter
- 1 tsp vanilla
- 1 cup silvered almonds or crushed walnuts

Directions

1. Line pan with foil and place crackers in a single layer.
2. Boil sugar and butter for 2 minutes, then add vanilla.
3. Pour boiled mix over crackers-top with nuts.
4. Bake at 350 degrees for 10-12 minutes.

Best Sugar Cookies Ever

Submitted by: Leigh Ann Schulteans



Ingredients

- 1 1/2 c butter, softened
- 1 1/2 c sugar
- 2 eggs
- 1 Tbsp vanilla
- 4 c flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 tsp salt

Directions

Dough:

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream the butter and sugar.
3. Add eggs, beat thoroughly and then mix in vanilla.
4. In a separate bowl, combine the flour, baking soda, cream of tartar, and salt. Gradually add this to the creamed mixture.
5. Cover and refrigerate for 30-60 minutes.
6. On a floured surface (heavily-floured: don't worry, the cookies will still be soft!). Roll out the dough to 1/4 inch thickness.
7. Cut with floured cookie cutters and place on ungreased baking sheet about 2 inches apart.
8. Baking 7-9 minutes. Cool and decorate!

For Icing:

1. Beat powdered sugar, vanilla, corn syrup and 1 Tbsp of milk in a small bowl until smooth. Add additional milk a little at a time to reach desired consistency. Separate into batches and add food coloring to reach desired colors. Decorate and allow frosting to set.

Breakfast Casserole

Submitted by: Julie Kresser



Ingredients

- 2 lbs pork sausage
- 12 eggs
- 1 c sour cream (light or regular)
- 1/4 c milk
- salt and pepper (to taste)
- 4 green onions
- 1/2 green bell pepper, diced
- 1/2 red bell pepper, diced
- 2 c shredded cheddar cheese

Directions

1. Preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray.
2. Combine the eggs, sour cream, milk, cheese, and salt and pepper in a large bowl. Mix on low speed with electric mixers, just until combined.
3. Heat a large skillet over medium heat. Add sausage and cook until browned, breaking it into small pieces with a wooden spoon as it cooks. Drain most of the grease and add the sausage to the bowl with the egg mixture.
4. Add the bell peppers and onion to the same skillet the sausage was cooked in and sauté for 2-3 minutes. Add to the bowl with the eggs and stir everything to combine.
5. Pour mixture into greased 9x13 pan and bake for 35-50 minutes or until the edges are set and the center is just barely jiggly.
6. Leftover egg casserole can be stored in the fridge and enjoyed within 3-4 days.

No Bake Pecan Pie Dip

Submitted by: Julie Kresser



Ingredients

- 8 oz cream cheese, softened
- 4 oz whipped cream
- 1 c powdered sugar
- 1/2 c brown sugar
- 3 Tbsp cold butter, cut into small pieces
- 1/3 c light corn syrup
- 1 c chopped pecans
- 1 large egg
- 1 1/2 tsp vanilla extract
- 1/4 tsp kosher salt
- Apple slices, pretzel crisps, or graham crackers for serving.

Directions

Step 1:

1. Combine cream cheese, whipped topping, and powdered sugar in a bowl. Beat with an electric mixer until smooth.
2. Spread mixture along the bottom of a pie plate and refrigerate while topping is prepared.

Step 2:

1. Combine brown sugar, cold butter, corn syrup, pecans, vanilla, egg, and salt in a saucepan. Bring mixture to a gentle boil over medium-high heat, stirring constantly. Cook for 1 minute, stirring constantly and remove from heat.
2. Allow to cool 10 minutes, stir and pour over cream cheese mixture.
3. Serve immediately or refrigerate until ready to serve.

The Best Green Beans

Submitted by: Paige Waggoner



Ingredients

- 5 (15 oz) can green beans
- 10-12 slices of bacon
- 2/3 cup brown sugar
- 1/4 c butter, melted
- 1/4 c soy sauce
- 2 tsp minced garlic

Directions

1. Preheat oven to 400 degrees. Line a baking sheet (with edges, like this one) with foil. Then spread out the bacon and bake it for 20 minutes, or until crispy.
2. While the bacon is cooking, open and drain the green beans, then spread them out in a 9x13 baking dish.
3. In a small bowl, whisk together the brown sugar, melted butter, soy sauce and minced garlic. Pour it over the green beans.
4. After the bacon is crispy, remove it from the oven, drain, and chop it. Spread it over the green beans. Reduce the oven temperature to 350 degrees, then bake the beans for 40 minutes.
5. Enjoy!

Holiday Ribbon Gelatin

Submitted by: Melissa Monahan & Stacy Neubauer



Ingredients

- 2 packages (3 ounces each) Lime gelatin
- 5 cups boiling water, divided.
- 4 cups cold water, divided.
- 1 package (3 ounces) lemon gelatin
- ½ cup miniature marshmallows
- 1 package (8 ounces) cream cheese, softened.
- 1 cup mayonnaise
- 1 can (8 ounces) crushed pineapple, undrained
- 2 packages (3 ounces each) cherry gelatin

Directions

1. In a large bowl, dissolve lime Jello in 2 cups boiling water. Add 2 cups cold water; and stir. Pour into a 13-inch x 9-inch dish; refrigerate until firm but not set, about an hour.
2. In a large bowl, dissolve lemon gelatin in 1 cup of boiling water. Stir in the marshmallows until melted. Cool for 20 minutes. In a small bowl beat cream cheese and mayonnaise until smooth. Gradually beat in lemon gelatin. Stir in pineapple. Carefully spoon over the lime Jello layer. Chill until firm but not set.
3. Dissolve cherry gelatin in 2 cups of boiling water. Add remaining cold water; stir. Spoon over the lemon layer. Refrigerate the entire gelatin salad overnight. Cut into squares and serve.

A recipe that we serve each holiday and is one of the memories of my mom's and mother in laws recipes.

Cream Cheese Cutouts

Submitted by: Candi Randall



Ingredients

- 1/2 c margarine or butter
- 1 3 oz package cream cheese
- 2 c all-purpose flour
- 1 c sugar
- 1 egg
- 1/2 tsp baking powder
- 1/2 tsp vanilla

Directions

1. In a mixing bowl, beat margarine and cream cheese with an electric mixer on medium to high speed for 30 sec. Add about 1/2 of the flour, sugar, egg, baking powder, and vanilla. Beat till thoroughly combined. Beat in remaining flour. Cover; chill 1 hour or till easy to handle.
2. Divide chilled dough in half.
3. On a lightly floured surface, roll half of the dough at a time 1/8 inch thick.
4. Cut into desired shapes with cookie cutters.
5. Place 1 inch apart on an ungreased cookie sheet and bake at 375 degrees for about 8 minutes or till edges are lightly browned.
6. Cool cookies on a wired rack.

*Yields about 60 cookies.

Chocolate Chip Cookies

Submitted by: Candi Randall



Ingredients

- 4 1/2 c flour
- 2 tsp soda
- 2 tsp salt
- 2 c granulated sugar
- 1 c firmly-packed brown sugar
- 4 eggs
- 4 tsp vanilla
- 1 c Crisco
- 1 c Crisco oil
- 2 (12 oz.) pkgs. Nestle chocolate chips
- 2 c chopped nuts (opt.)

Directions

1. Be sure all ingredients are level and mix all until well-blended.
2. Drop by heaping teaspoonfuls on ungreased cookie sheet.
3. Bake at 350-375 degrees for 10-12 minutes.

Cookies are like a good steak - better a little bit rare than too well done. Can store in ice cream bucket in freezer.

*Makes a large batch.

Pumpkin Roll

Submitted by: Candi Randall



Ingredients

Cake:

- 3 eggs
- 1 c pumpkin
- 1 T salt
- 3/4 c flour
- 1 c sugar
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/2 T nutmeg

Filling:

- 8 oz cream cheese
- 1 tsp vanilla
- 2 T butter
- 1 c powder sugar

Directions

1. Combine all cake ingredients and bake at 350 degrees for 15 min. on a cookie sheet lined with parchment paper.
2. Take a linen towel and powder with powdered sugar. Flip the cake onto towel and roll up. Let cool 30 minutes to an hour.
3. Combine and mix together the filling ingredients.
4. Carefully unroll the cake and spread the cream cheese filling all over.
5. Roll back up and let cool.
6. Powder with powdered sugar.

Spiced Slices

Submitted by: Candi Randall



Ingredients

- 1/2 c margarine or butter
- 1/2 c shortening
- 2 1/4 c all-purpose flour
- 1/2 c sugar
- 1/2 c packed brown sugar
- 1 egg
- 1 tsp ground cinnamon
- 1/2 tsp baking soda
- 1/2 tsp vanilla
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/2 c toasted sliced almonds,
finely chopped

Directions

1. In a mixing bowl, beat margarine and shortening with an electric mixer on medium to high speed for 30 sec. Add about half of the flour, the sugars, eggs, cinnamon, soda, vanilla, nutmeg, and cloves. Beat till thoroughly combined. Beat in remaining flour.
2. Stir in the nuts and shape into two 7-inch rolls.
3. Place 1 inch apart on an ungreased cookie sheet.
4. Bake at 375 degrees for about 8 minutes or till edges are golden brown.
5. Cool on cookie sheet 1 minute then remove and cool on rack.
6. Slice and serve.

Cinnamon Ornaments

Submitted by: Candi Randall



Ingredients

- 3/4 to 1 c applesauce
- 1 can (4 oz.) cinnamon

Directions

1. Mix together to form a stiff dough.
2. Roll out to 1/4" thickness and cut with cookie cutters.
3. Make hole for ribbon with a straw.
4. Carefully place on a rack to dry. Let air dry for several days, turning occasionally.

*Makes approximately 12 ornaments.

Lasagna Soup

Submitted by: Jessica Stemper



Ingredients

- 1 lb bulk Italian sausage or ground beef
- 2 c chopped onions
- 1 c carrots, diced
- 2 c mushrooms, sliced
- 2 Tbsp minced garlic
- 4-6 c chicken broth
- 1 can (14 1/2 oz.) Italian style stewed tomatoes, chopped
- 1 can tomato sauce (10 3/4 oz.)
- 1 cup Mafalda pasta
- 2 c fresh spinach, chopped
- 1 c provolone cheese or fresh mozzarella, diced
- 1/4 c parmesan cheese shredded
- 4 tsp thinly sliced fresh basil

Directions

1. Brown sausage in a large saucepan over medium-high heat.
2. Add onions and carrots; sauté 3 minutes. Stir in mushrooms and garlic, and sauté another 3 minutes.
3. Add broth, stewed tomatoes, and tomato sauce, and bring to a boil. Drop in pasta and simmer until cooked, about 10 minutes, or according to package directions. Stir in spinach and cook until wilted.
4. Place 1/4 cup cheese in serving bowls and pour soup on top.
5. Garnish with parmesan and basil.

Honey Crunch Pecan Pie

Submitted by: Jessica Stemper



Ingredients

- 1 refrigerated pie crust
- 4 eggs, lightly beaten
- 1 c light corn syrup
- 1/4 c brown sugar, firmly packed
- 1/4 c sugar
- 2 Tbsp butter or margarine melted
- 1 Tbsp bourbon
- 1 tsp vanilla
- 1/2 tsp salt
- 1 c pecans, chopped

Topping:

- 1/3 c brown sugar, firmly packed
- 3 Tbsp butter or margarine
- 3 Tbsp honey
- 1 1/2 c pecan halves

Directions

1. Combine eggs, corn syrup, sugars, melted butter, bourbon, vanilla, and salt in a large bowl. Stir in chopped pecans and mix well. Spoon into unbaked pie crust. Bake at 350 degree for 15 minutes. Cover edge with foil to prevent over browning. Bake for 20 minutes. Remove from oven. Remove foil and save.
2. For topping: combine brown sugar, butter and honey in medium saucepan. Cook about 2 minutes or until sugar dissolves. Add pecan halves. Stir until coated. Spoon over pie. Recover edge with foil.
3. Bake 10-20 minutes

Round- Nut Roll Cookies

Submitted by: Jessica Stemper



Ingredients

- 1/2 lb. butter
- Pinch of salt
- 2 c pecans, chopped fine (use the blender)
- 6 T sugar
- 2 tsp vanilla
- 2 c flour

Directions

1. Blend all ingredients together and roll in balls the size of a large grape.
2. Bake in slow oven (300 degrees) for 40 minutes.
3. Put on cookie sheet lined with aluminum foil.
4. Roll in sifted powdered sugar when hot and again when cool.
5. Store in tight container.

Polish Potato, Kielbasa, & Cabbage Soup

Submitted by: Jessica Stemper



Ingredients

- 1 Tbsp vegetable oil
- 6 oz slab bacon, cut into 1/4 by 1/2 inch pieces
- 12 oz. kielbasa or other smoked Polish sausage, split lengthwise and cut into 1/2 inch pieces
- 1 medium onion, thinly sliced
- 1 medium carrot, cut into 1/2 inch dice
- 1 small head cabbage, cut into 1/2 to 1/4 inch shreds
- 8 oz sauerkraut with juice
- 8 c homemade or store-bought low-sodium chicken stock
- 2 bay leaves
- 1/4 c chopped fresh dill
- 1 large russet potato, peeled, split in quarters lengthwise, and cut into 1/2 inch pieces
- Kosher salt
- 1 Tbsp cornstarch
- 2 tsp paprika
- 1/2 tsp white pepper
- Fresh bread for serving

Directions

1. Heat oil in a large soup pot or Dutch oven over medium heat until shimmering. Add bacon and kielbasa and cook, stirring, until fat is rendering and bacon and sausage are browning in spots, about 5 minutes. Add onion and carrot and cook, stirring, until softened but not browned, about 4 minutes. Add cabbage and cook, stirring, until lightly wilted, about 3 minutes. Add sauerkraut with its juice, chicken stock, bay leaves, dill stems, and potato. Season to taste with salt.
2. Increase heat to high and bring soup to a boil. Reduce to a bare simmer and cook until potato is tender, about 10 minutes. Stir together cornstarch, paprika, and 1/2 teaspoon white pepper in small bowl. Add 1 Tbsp cold water and stir to form a slurry. Pour slurry into the soup and stir until evenly distributed. Return to a boil (soup should thicken very slightly). Season to taste with more salt and white pepper as desired. Stir in chopped dill and serve with bread.

Texas Trash

Submitted by: April Einspahr



Ingredients

Melt in a saucepan:

- 1 lb butter
- 3 Tbsp worchester sauce
- 1 tsp celery salt
- 2 1/2 tsp allspice
- 2 1/2 tsp garlic powder
- Red pepper to taste
- 1 c wesson oil
- 1 small bottle accent

Trash:

- 1 bag pretzels
- 1 box rice chex
- 1 box corn chex
- 1 box wheat chex
- 1 box cheerios
- 1 box goldfish
- 1 lb. pecans
- 1 lb. mixed nuts
- Any of your favorite crackers, cereal, nuts, etc.

Directions

1. Mix cereal in a trash bag.
2. Pour melted mixture over cereal and toss it around in the bag.
3. Bake at 200 degrees on a baking sheet for 3 1/2 hours, turning every 30 minutes.

*Can be easily doubled or tripled.