

Across the Fence
Holiday Recipes – December 2008

Lyn Jarvis' Recipes

Mincemeat Sticky Buns

1 pkg. (¼ oz.) active dry yeast
1 cup warm water (100 to 115°F)
3 Tbsp. sugar
1½ tsp. salt
¼ cup canola oil
1 egg
3½ to 4 cups all-purpose flour

Filling:
1 jar (27 oz.) mincemeat

Glaze:
¾ cup confectioners' sugar
1 Tbsp. apple cider or juice
½ tsp. ground cinnamon

Dissolve yeast in warm water. Beat in sugar, salt, oil, egg, and 1 cup flour until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate 4 hours. Punch dough down. Turn onto a floured surface. Roll into a 16x12-inch rectangle. Spread mincemeat to within ½-inch of edges. Dot with butter. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 16 rolls. Place cut side up on two greased 9-inch round baking pans. Cover and let rise until doubled, about 1 hour. Bake at 350°F for 25 to 30 minutes or until golden brown. Combine glaze ingredients; drizzle over warm rolls. Yield: 16 rolls.

Chicken a la King

¾ cup heavy cream, divided
2 Tbsp. lemon juice
Salt to taste
4 boneless, skinless chicken breasts (about 1 ½ lbs.), cut into 1-inch pieces
1 Tbsp. vegetable oil
1 onion, chopped fine
8 oz. white mushrooms, sliced thin

1 red bell pepper, seeded and chopped fine
¼ tsp. pepper
3 Tbsp. all-purpose flour
2 cups low sodium chicken broth, divided
2 Tbsp. finely chopped fresh parsley
8 slices Italian bread, buttered and toasted or prepared shells

Whisk ½ cup cream, 1 tablespoon lemon juice, and 1 teaspoon salt in bowl. Combine chicken and cream mixture in large zipper-lock bag; refrigerate 30 minutes. Heat oil in large skillet over medium-high heat until shimmering. Cook onion until golden, about 3 minutes. Add mushrooms, bell pepper, ¼ teaspoon salt, and pepper; cook until vegetables have softened, about 5 minutes. Stir in flour and cook 1 minute. Add ½ cup chicken broth, scraping up any browned bits with wooden spoon, and cook until thickened, about 1 minute. Add rest of broth and remaining cream and cook until sauce is very thick and spatula leaves trail when dragged through sauce, about 10 minutes. Stir in chicken mixture and reduce heat to medium low. Simmer, stirring frequently, until chicken is no longer pink, about 10 minutes. Remove from heat, stir in remaining lemon juice and parsley. Serve with toasted bread or over prepared shells.

Santa Sugar Cookies

1/3 cup butter, softened
2/3 cup sugar
1 egg
1/3 cup sour cream
1/2 tsp. lemon extract

1 2/3 cups all purpose flour
3/4 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. ground nutmeg
Colored sugar or sprinkles (optional)

In a small bowl, cream butter and sugar until light and fluffy. Beat in the egg, sour cream, and lemon extract. Combine the flour, baking powder, baking soda, and nutmeg; gradually add to creamed mixture and mix well. Divide dough in half. Shape one half into a 5-inch long roll. Wrap in plastic wrap; place a resealable plastic freezer bag. May be frozen for up to 3 months. Cover and refrigerate remaining dough for 1 hour or until easy to handle. On a lightly floured surface, roll dough to 1/4-inch thickness. Cut with a floured 2 1/2-inch cookie cutter. Place one inch apart on a baking sheet coated with cooking spray. Sprinkle with colored sugar or sprinkles if desired. Bake at 375°F for 8 to 10 minutes or until bottoms are lightly browned. Cool for 1 minute before removing to a wire rack to cool completely. **To use frozen cookie dough:** Remove dough from freezer one hour before baking. Unwrap and cut into 12 slices. Place one inch apart on a baking sheet coated with cooking spray. Sprinkle with colored sugar or sprinkles if desired. Bake at 375°F for 10 to 12 minutes or until bottoms are lightly browned. Remove to a wire rack to cool. Yield: 2 dozen cookies.

Lemon Tree Cookies

1/2 cup butter, softened
1/2 cup sugar
1 Tbsp. milk
1/2 tsp. vanilla extract
1 1/4 cups all-purpose flour
1/2 tsp. ground cinnamon

Frosting:

2 Tbsp. plus 1 tsp. butter
1 1/2 cups confectioners' sugar
2 Tbsp. lemon juice
Assorted M&M's®

In a small bowl, cream butter and sugar until fluffy. Beat in milk and vanilla. Gradually add flour and cinnamon to creamed mixture. Shape dough into an 8x2-inch roll; wrap in plastic wrap and freeze. To use frozen dough: Unwrap and let stand at room temperature for 10 minutes. Cut into 1/4-inch slices. Place two inches apart on ungreased baking sheets. Bake at 375°F for 8 to 10 minutes or until lightly browned. Cool on wire racks. **For frosting:** In a small bowl, cream butter and confectioners' sugar. Gradually beat in lemon juice. Frost cookies. Decorate with M&M's® as you wish. Yield: 2 dozen.

Heather Fischer's Recipes

Holiday Cranberry Chutney

1 (12 oz.) bag fresh or frozen cranberries
1 1/4 cups sugar
3/4 cup water
1 large cooking apple, chopped

2 tsp. ground cinnamon
1 tsp. ground ginger
1/4 tsp. ground cloves

In a saucepan, combine all ingredients; bring to a boil, stirring constantly. Reduce heat; simmer for 15 to 20 minutes or until apple is tender and mixture thickens. Cool completely. Store in the refrigerator. Serve over cream cheese with crackers or as a condiment with pork, ham or chicken.

Pumpkin Gingerbread

3 cups sugar
1 cup vegetable oil
4 eggs
 $\frac{2}{3}$ cup water
1 (15 oz.) can pumpkin puree
2 tsp. ginger
1 tsp. allspice

1 tsp. cinnamon
1 tsp. ground cloves
 $3\frac{1}{2}$ cups all-purpose flour
2 tsp. baking soda
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder

Preheat oven to 350°F. Lightly grease two 9x5-inch loaf pans. In a large mixing bowl, combine sugar, oil and eggs; beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice and cinnamon. In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between prepared pans. Bake in preheated oven until toothpick comes out clean, about 1 hour.

Ultimate Potatoes Gratin

1 head cabbage, cored, cleaned, and shredded
2 (2-inch) slices bacon
2 Tbsp. unsalted butter, plus more for greasing the gratin dish
4 garlic cloves, finely chopped
 $\frac{1}{2}$ bunch green onions, finely chopped to $\frac{1}{4}$ cup

Sea salt and freshly ground black pepper
2 lbs. baking potatoes, unpeeled and thinly sliced (about 1/8-inch)* (see note)
 $2\frac{1}{2}$ cups heavy cream
2 cups grated Parmesan cheese

Preheat oven to 375°F. Finely shred the cabbage. Place a large skillet over medium-low heat and fry the bacon, until crisp. Remove from pan with a slotted spoon and drain on paper towels and crumble. Set aside. Add 1 tablespoon butter to bacon fat in frying pan. When it has melted add $\frac{1}{2}$ the garlic and give it a quick stir with a wooden spoon to soften. Add the cabbage and coat it with the butter. Slowly let it wilt. Add the bacon. Season with salt and freshly ground black pepper. Remove from heat and add most of the green onions, reserving a little for the garnish. Generously butter the bottom and sides of an ovenproof casserole dish. In a large bowl, combine the potatoes, $1\frac{1}{2}$ cups of cream, 1 cup of Parmesan cheese, and the remaining garlic; season with salt and freshly ground black pepper. Using your hands, place a layer of potatoes in the casserole dish. Sprinkle with Parmesan and repeat with 2 more layers. Spoon the cabbage mixture on top and spread it out evenly over the potatoes. Top it off with 2 more layers of potato and Parmesan. Pour the remaining 1 cup cream over the dish. Sprinkle with the remaining Parmesan. Cover dish with aluminum foil. Bake for 1 hour. Remove foil and bake for 30 minutes longer until golden brown. Leave for 10 minutes before serving. Garnish with fresh chives. ***Note:** Slice the potatoes immediately before using so they don't turn brown.

Carolyn Peake's Recipes

ABC Salad

$\frac{1}{2}$ cup vegetable oil
3 Tbsp. lemon juice, divided
1 tsp. sugar
1 cup dried cranberries

3 large red apples, cut into $\frac{1}{2}$ -inch cubes
2 cups fresh broccoli florets
 $\frac{1}{2}$ cup chopped walnuts

In a bowl, whisk oil, 2 tablespoons lemon juice, and sugar. Add cranberries and let stand for 10 minutes. In large bowl, toss the apples with remaining lemon juice. Add the broccoli, walnuts, and cranberry mixture and toss to coat. Cover and refrigerate for 2 hours or until chilled. Toss again before serving. Yield: 6 to 8 servings.

Creamy Spinach Casserole

2 eggs, beaten	1 medium onion, chopped
2 pkgs. (10 oz. each) frozen chopped spinach, thawed and squeezed dry	1 cup (4 oz.) shredded cheddar cheese
1 can (10.75 oz.) condensed cream of mushroom soup, undiluted	$\frac{2}{3}$ cup mayonnaise
	$\frac{1}{2}$ cup dry bread crumbs
	2 Tbsp. butter, melted

In large bowl, combine eggs, spinach, soup, onion, cheese, and mayonnaise. Spoon into a greased 8-inch square baking dish. Toss the bread crumbs and butter and sprinkle over spinach mixture. Bake uncovered at 350°F for 35 to 40 minutes or until heated through and topping is golden brown. Yield: 5 to 6 servings.

Pimiento-Olive Cheese Log

1 pkg. (8 oz.) cream cheese, softened	1 garlic clove, minced
1 jar (2 oz.) diced pimientos, drained	$\frac{1}{8}$ tsp. dried thyme
2 Tbsp. finely chopped ripe olives	$\frac{1}{8}$ tsp. ground mustard
$1\frac{1}{2}$ tsp. grated onion	Assorted crackers
1 tsp. lemon juice	

In small mixing bowl, beat the cream cheese. Stir in the next seven ingredients. Cover and refrigerate for 1 hour or until firm. Shape into a log. Cover and refrigerate for 4 hours or overnight. Serve with crackers. Yield: $1\frac{1}{4}$ cups.

Any Holiday Salad

1 lg. box or 2 small boxes gelatin (use one color, or two that go with the holiday)	2 cups vanilla ice cream (may be divided)
2 cups boiling water (may be divided)	fruit to go with gelatin

If using one flavor of gelatin: Dissolve gelatin in 2 cups boiling water. Add ice cream and stir until melted. Refrigerate until thickened. Beat with electric mixer until smooth, then add fruit (for example, 2 (11-oz.) cans mandarin oranges if using orange gelatin). Pour into mold that has been coated lightly with non-stick cooking spray. Refrigerate until set. Unmold and serve. **To use two colors:** (such as red and green for Christmas) Dissolve one small box of (red) gelatin in 1 cup boiling water and melt 1 cup ice cream into it. Refrigerate until thickened. Add 1 jar of red maraschino cherries, drained, and place in coated mold. Allow to finish thickening. Repeat with the green gelatin, adding a jar of green maraschino cherries to this batch. Pour over red gelatin in mold and allow to finish setting. Remove from mold and serve.

Cranberry-Apricot Pork Tenderloins

1 cup dried cranberries	2 tsp. dried rosemary, crushed
1 cup chopped dried apricots	Salt and pepper to taste
3 Tbsp. water	2 pork tenderloins, (1 lb. each)

In a sauce pan, combine first five ingredients. Bring to a boil. Reduce heat, cover and simmer for 10 minutes or until fruit is softened. Cool. Cut a lengthwise slit down the center of each tenderloin to within $\frac{1}{2}$ -inch of the bottom. Open tenderloins so they lie flat and cover with plastic wrap. Flatten to $\frac{3}{4}$ -inch thickness; remove plastic. Spread fruit mixture to within $\frac{1}{2}$ -inch of ends. Close tenderloins and tie several times with kitchen string and secure with toothpicks. Place on rack in shallow roasting pan. Sprinkle with additional salt and pepper if desired. Bake uncovered at 400°F for 30 to 35 minutes or until meat thermometer reads 160°F. Yield: 6 to 8 servings.

Viewer's Recipes

Cranberry-Almond Pound Cake

Barbara Halko, Jay, N.Y.

2 cups cranberries (fresh or frozen)
½ cup dried cranberries
¼ cup Amaretto liqueur
3 cups flour
½ tsp. salt
1¼ tsp. baking powder
½ tsp. baking soda
4 oz. almond paste, softened

½ tsp. almond extract
2½ cups sugar
1 cup plus 2 Tbsp. unsalted butter (10 oz.)
6 eggs
1 cup sour cream

Glaze:

4 Tbsp. Amaretto liqueur
1½ cups confectioners' sugar

Bake 4 to 5 days before serving (the longer the better). Two hours before baking, in small saucepan, heat Amaretto and add dried cranberries. Let cool, stirring occasionally till fruit has soaked up all liquid. Preheat oven to 325°F. Butter and flour 10-inch Bundt pan, tapping out excess flour. Stir together flour, salt, baking powder and baking soda. Set aside. In a large mixing bowl on low speed of electric mixer combine almond paste, almond extract, and sugar until mixture looks like wet sand. Add butter and beat at medium speed until very fluffy (about 3 minutes). Scrape down bowl with spatula. Add eggs, one at a time, beating until blended. On low speed beat in ⅓ of dry ingredients and ⅓ of sour cream. Scrape down bowl with spatula. Repeat twice more. Finally beat batter for 20 more seconds till smooth. Fold in all berries. Pour batter into pan. Level top with spatula and tap pan gently on counter to distribute batter. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan for 20 min. Turn out onto wire rack. Make glaze while cake is cooling (about 30 minutes). Sift sugar into small bowl and slowly blend in Amaretto with fork to blend. Drizzle warm cake.

Christmas Marmalade

Pat Beaudry, North Troy, Vt.

2 large seedless oranges
1 lemon, seeded
1 can (16.4 oz) crushed pineapple, drained
3½ cups sugar
1 jar (6 oz.) maraschino cherries, drained and chopped

Put oranges and lemon through food processor and transfer to large pot. Add crushed pineapple and sugar. Cook for 30 minutes and add cherries. Pour into sterilized jars and seal. I added 2 tsp. cornstarch to adjust consistency to my liking. Yield: about 2½ quarts.

Donut Muffins

Marilyn Gochie, Lyndonville, Vt.

1 egg
⅓ cup oil
½ cup milk
1½ cups flour
2 tsp. baking powder
1 tsp. salt
1½ tsp. nutmeg
½ cup sugar

Mix all ingredients together. Spoon mixture into sprayed muffin tins. Bake at 400°F for 20 minutes. Sprinkle top with sugar and cinnamon. Makes 24 mini or 12 regular size muffins.

Fresh Cranberry Cake
Greta Crandall, Peru, Vt.

2½ cups flour
1 cup sugar
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
2 eggs, well beaten
1 cup whole fresh cranberries
1 cup dates, chopped

1 cup walnuts, chopped
1 cup buttermilk or sour milk
¾ cup cooking oil
grated rind of 2 oranges

Topping:
½ cup orange juice
½ cup sugar

Sift together the dry ingredients. Add orange rind, dates, cranberries, and nuts. Mix together. Add eggs, milk, and oil. Bake in a greased and floured tube pan at 350°F for approx. 1 hour. Cool until warm on rack, then place cake in a glass bowl or on a cookie sheet. Mix ½ cup orange juice and ½ cup sugar and pour over cake. Let it sit until all is soaked into cake. Wrap in foil and refrigerate for at least 24 hours before serving. If desired, serve with dollop of whipped cream. Keep wrapped in foil in refrigerator, it keeps for weeks.

Holiday Ribbon Loaf
Claire Moore, North Hudson, N.Y.

1 pkg. (3 oz.) lime gelatin
1 pkg. (3 oz.) raspberry gelatin
1 jar (15 oz.) applesauce
18 double graham crackers

1 envelope Dream Whip® topping mix
3 Tbsp. confectioners' sugar
¼ tsp. almond extract

Place lime and raspberry gelatin in separate bowls; add ¾ cup of applesauce in each flavor and stir until thoroughly blended. Place 2 double crackers end to end on a platter: spread with ¼ cup lime gelatin mixture. Top with layer of crackers and spread with ¼ cup raspberry gelatin mixture. Repeat layers ending with crackers. Prepare whipped topping as directed on package, omitting the vanilla and adding confectioners' sugar and almond extract before beating. Spread over top and sides of loaf. Chill at least 30 minutes. Yield: 12 to 14 servings. **Note:** It takes time for Dream Whip® to stiffen and it helps if bowl, beater, and milk are very cold.

Pumpkin Crème Dessert
Ann Thayer, Knowlton, Quebec

35 to 40 marshmallows
1 cup pumpkin pie filling
¼ tsp. ground ginger
½ tsp. cinnamon
¼ tsp. salt

1 cup whipped cream
2 cups graham cracker crumbs
½ cup butter
¼ cup sugar

Melt marshmallows in a double boiler. Add pumpkin and spices. Mix and cool for one hour. Fold in whipped cream. Blend together crumbs, butter and sugar. Press crumbs into a 9x13x2-inch oblong dish or pan (save ¼ cup for topping). Pour pumpkin mixture over crumbs and sprinkle remaining crumbs on top. Chill for several hours or overnight. Yield: 12 to 15 servings.

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.

Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430
or visit us on line at: <http://www.uvm.edu/~uvmext/tv/>

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.