

## **Across the Fence Holiday Recipes – November 2007**

### **Lyn Jarvis' Recipes**

#### **Cranberry Scones**

2½ cups all-purpose flour  
½ cup packed brown sugar  
1 Tbsp. baking powder  
1 tsp. baking soda  
¾ tsp. salt  
½ tsp. cinnamon

¼ cup applesauce  
2 Tbsp. butter, melted  
1 container (8 oz.) low-fat vanilla yogurt  
1 cup chopped fresh or frozen cranberries  
1 egg white, lightly beaten  
1 Tbsp. sugar

Preheat oven to 400°F. Coat baking sheet(s) with vegetable cooking spray; set aside. In mixing bowl, combine flour, brown sugar, baking powder, baking soda, salt, and cinnamon. Add applesauce and butter; mix with fork or fingertips until mixture resembles coarse crumbs. Stir in yogurt; add cranberries and gather into a ball. On floured surface, pat out to a 9-inch circle. Cut into 12 equal wedges using a sharp knife that has been sprayed with vegetable cooking spray. Arrange on baking sheet(s), spacing 2-inches apart. Brush with egg white and sprinkle with sugar. Bake 12 to 15 minutes, until golden brown. Serve warm or at room temperature.

#### **Christmas Gold**

1½ cups butter  
2 cups sugar  
6 eggs, separated  
½ tsp. cream of tartar  
1 cup milk  
1 tsp. brandy extract  
1 tsp. vanilla

3½ cups flour  
½ tsp. salt  
2 cups golden raisins  
1 cup dried apricots, chopped  
½ cup candied orange peel, chopped  
1 cup walnuts, coarsely chopped

Beat butter until light and creamy. Gradually add sugar beating until smooth. Beat egg yolks together lightly and add. Combine milk, brandy extract, and vanilla. Mix flour and salt together. Alternately add milk mix and flour mix to butter mix. Fold in fruits and nuts. Beat egg whites with cream of tartar until stiff but not dry. Fold whites into batter gently but thoroughly. Pour mixture into 2 buttered and floured six-cup molds. Bake at 275°F for 2½ hours or until done. Cool. Unmold. Note: recipe can be halved for 1 mold.

#### **Cranberry Ham Loaf**

1 egg, lightly beaten  
1 cup milk  
2 medium onions, chopped  
1 medium green pepper, chopped  
1 cup soft bread crumbs

1½ lbs. ground fully cooked ham  
1 lb. bulk pork sausage  
1 can (16 oz.) whole-berry cranberry sauce  
¼ cup water  
1 Tbsp. light corn syrup

In a large bowl, combine the egg, milk, onions, green pepper and bread crumbs. Crumble ham and sausage over mixture; mix well. Pat into an ungreased 9-in. x 5-in. x 3-in. loaf pan (pan will be full). Place on a baking sheet. Bake, uncovered, at 350° for 70 to 80 minutes or until a meat thermometer reads 160°F. In a small saucepan, combine the cranberry sauce, water and corn syrup. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until thickened. Remove ham loaf to a serving platter; top with cranberry sauce. Yield: 8 servings.

### **Cranberry Nut Fudge**

1 tsp. butter	1 pkg. (6 oz.) dried cranberries
1 can (16 oz.) milk chocolate frosting	½ cup pecans, chopped
1 pkg. (11.5 oz.) milk chocolate chips	

Line an 8-inch square dish with foil and grease the foil with butter; set aside. In a heavy saucepan, combine frosting and chocolate chips. Cook and stir over medium-low heat until chips are melted. Stir in cranberries and nuts. Pour into prepared pan. Refrigerate until firm, about 2 hours. Using foil, lift fudge out of pan. Discard foil and cut the fudge into 1-inch squares. Store in the refrigerator. Yield: about 2 lbs.

### **Holiday Surprise Salad**

1 pkg. (3 oz.) raspberry gelatin	1 pkg. (3 oz.) cream cheese
1 cup boiling water	⅓ cup mayonnaise
1 pkg. (3 oz.) lemon gelatin	1 can (8.5 oz.) crushed pineapple, drained
1 cup boiling water	1 cup whipping cream
1 can (16 oz.) whole or jellied cranberry sauce	1 cup miniature marshmallows

Dissolve raspberry gelatin in 1 cup boiling water; stir in cranberry sauce. Pour into bottom of 1½-quart round mold. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water; set aside. Beat together cream cheese and mayonnaise; gradually add lemon gelatin. Stir in pineapple. Chill until partially set. Whip cream and fold into lemon mixture; add marshmallows. Spread lemon layer on top of cranberry mixture. Chill until set. Serves 12.

### **Turkey Day Yesterday**

3 cups leftover stuffing or 1 pkg. (6 oz.) stuffing mix, prepared according to package directions	2 cups cooked, cubed turkey
1 can (10.5 oz.) cream of mushroom soup	½ cup chopped onion
½ cup chopped celery	1 tsp. poultry seasoning
	1/2 tsp. pepper
	1 cup frozen peas (optional)

Preheat oven to 350°F. Combine all ingredients, adding turkey broth or water if mixture is too dry. Place in a lightly greased 1-quart casserole dish. Bake for 35 to 45 minutes or until hot and lightly browned on top. Garnish with cranberry jelly or sauce, if desired. Serves 6.

### **Ham and Eggs Au Gratin**

4 Tbsp. butter	1 cup cheese, shredded
4 Tbsp. flour	1 cup ham, cooked and finely diced
2 cups milk	6 eggs, hard-cooked and halved
1½ tsp. prepared mustard	English muffins
1½ tsp. Worcestershire sauce	

Melt butter in saucepan, stir in flour until smooth and bubbly. Slowly stir in milk and cook until smooth and thickened. Add prepared mustard, Worcestershire sauce, and cheese. Heat until cheese melts. Add finely diced cooked ham and hard-cooked eggs. Heat through. Serve over toasted English muffins. Serves 6.

### **Chocolate Cherry Drops**

1 pkg. (17.5 oz.) chocolate chip cookie mix	¼ cup flaked coconut
1 egg	1½ cups pecans, chopped
2 tsp. water	
¼ cup chopped maraschino cherries, well drained	

Preheat oven to 375°F. Combine cookie mix, egg, and water in large bowl. Stir until thoroughly blended. Stir in cherries and coconut. Shape dough into 36 balls. Roll in nuts. Place 2 inches apart on ungreased baking sheet. Bake at 375°F for 11 to 12 minutes or until cookies are set and lightly browned. Cool one minute on baking sheet. Remove to cooling rack. Yield: 3 dozen cookies.

### **Carolyn Peake's Recipes**

#### **Ham Asparagus Spirals**

20 fresh asparagus spears, trimmed	1 pkg (10.6 oz.) refrigerated Italian
20 thin slices deli ham	breadsticks and garlic spread

In large skillet, bring ½-inch water to a boil; add asparagus. Reduce heat and cover and simmer for 2 minutes. Drain and immediately place asparagus in ice water. When cool, drain and pat dry. Wrap slice of ham around each asparagus spear. Unroll breadstick dough and spread with garlic spread. Cut each breadstick in half lengthwise. Wrap one piece of dough, garlic spread side out, around each ham and asparagus unit. Place on ungreased baking sheet and bake at 375°F for 13 to 15 minutes or until golden brown. Serve immediately.

#### **Slow-Cooked Shredded Pork**

1 boneless pork loin roast (2 to 3 lbs.)	2 Tbsp. brown sugar
1 large onion, thinly sliced	1 Tbsp. prepared horseradish
1 cup beer or non-alcoholic beer	8 sandwich rolls, split
1 cup chili sauce	

Cut roast in half and place in 5-qt. slow cooker. Top with onion. In small bowl, combine rest of ingredients except sandwich rolls. Pour over pork. Cover and cook on low for 6 to 6½ hours or until meat is very tender. Remove pork and shred using 2 forks. Return meat to cooking juices and heat through. Use slotted spoon to serve on rolls. Yield: 8 servings.

#### **Million-Dollar Chocolate Fudge**

1½ tsp. butter, plus ¼ cup, divided	3 milk chocolate candy bars with
2¼ cups sugar	almonds (1.45 oz. each), chopped
¾ cup evaporated milk, plus 2 Tbsp.	1 cup (6 oz.) semisweet chocolate chips
1 cup marshmallow cream	2 cups chopped blanched almonds
2 pkgs. (4 oz. each) German sweet	1½ tsp. vanilla extract
chocolate, chopped	

Line a 9x13-inch pan with foil and grease the foil with 1½ tsp. butter and set aside. In a heavy saucepan, combine the milk, sugar, and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil, stirring constantly, for 5 minutes then remove from heat. Stir in the marshmallow cream, chocolate, candy bars, and chips until chocolate is melted and mixture is blended. Fold in almonds and vanilla. Immediately spread into prepared pan and allow to cool. Using foil, remove fudge from pan. Discard foil and cut fudge into squares. Store in a cool, dry place. Yield: about 3 lbs.

### **White Chocolate Bread Pudding**

16 slices cinnamon bread, crusts removed  
and bread cubed  
1 cup dried cranberries  
 $\frac{3}{4}$  cup vanilla or white chips  
 $\frac{3}{4}$  cup chopped pecans  
 $\frac{1}{4}$  cup butter, melted

6 eggs  
4 cups milk  
 $\frac{3}{4}$  cup plus 1 Tbsp. sugar, divided  
1 tsp. vanilla extract  
 $\frac{1}{4}$  tsp. cinnamon  
 $\frac{1}{4}$  tsp. allspice

#### **Sauce:**

$\frac{2}{3}$  cup heavy whipping cream  
2 Tbsp. butter

8 squares (1 oz. each) white baking  
chocolate, chopped

In greased 9x13-inch baking dish, layer half the bread cubes, cranberries, vanilla chips, and pecans. Repeat layers and drizzle with butter. In large mixing bowl, beat eggs, milk,  $\frac{3}{4}$  cup sugar, vanilla cinnamon, and allspice; pour over bread mixture. Let stand 15 to 30 minutes. Sprinkle with remaining sugar and bake, uncovered, at 375°F for 55 to 65 minutes or until knife inserted near the center comes out clean (cover loosely with foil during last 15 minutes if the top is browning too quickly). In small saucepan, bring cream and butter to a boil. Add white chocolate and remove from heat (do not stir). Let stand for 5 minutes then whisk until smooth. Serve with warm bread pudding. Yield: 12 servings.

### **Pecan Sweet Potato Casserole**

2 cans (40 oz. each) sweet potatoes, drained  
8 eggs  
 $\frac{1}{2}$  cup sugar

$\frac{1}{4}$  cup all-purpose flour  
2 tsp. vanilla extract

#### **Topping:**

1 cup packed brown sugar  
 $\frac{1}{3}$  cup all-purpose flour

1 cup chopped pecans  
 $\frac{1}{4}$  cup cold butter

In large mixing bowl, mash the sweet potatoes. Add eggs, sugar, flour, and vanilla, beating until smooth. Put into a greased 9x13x2-inch baking dish. In a small bowl, combine the sugar, flour, and pecans; then cut in butter until crumbly. Sprinkle over sweet potato mixture. Bake uncovered at 325°F for 60 to 70 minutes or until a knife inserted near the center comes out clean. Refrigerate leftovers. Yield: 12 servings.

### **Orange Fantasy Fudge**

$1\frac{1}{2}$  tsp. butter, plus  $\frac{1}{2}$  cup, softened  
and divided  
 $1\frac{1}{2}$  cups sugar  
1 can (5 oz.) evaporated milk

2 cups (12 oz.) semisweet chocolate chips  
1 jar (7 oz.) marshmallow cream  
3 tsp. orange extract  
1 tsp. vanilla extract

Line a 9-inch square pan with foil and grease the foil with  $1\frac{1}{2}$  tsp. butter and set aside. In heavy saucepan, combine sugar, milk, and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil and boil for 5 minutes, stirring constantly. Reduce heat to low and add chocolate chips and marshmallow cream, stirring until melted and blended. Remove from the heat and stir in extracts, then pour into prepared pan. Refrigerate overnight or until firm. Using foil, lift fudge out of pan and carefully peel off the foil. Cut fudge into 1-inch squares. Store in refrigerator. Yield:  $2\frac{1}{4}$  lbs.

### **Minty Meringue Drops**

2 egg whites	1/8 tsp. vanilla extract
1/4 tsp. cream of tartar	2 to 6 drops green food coloring (optional)
3/4 cup sugar	1 pkg. (10 oz.) mint chocolate chips

Lightly grease baking sheets or line with parchment paper and set aside. In mixing bowl, beat egg whites until foamy. Add cream of tartar and beat until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Beat in vanilla and food coloring and fold in the chocolate chips. Drop by rounded tablespoonfuls, 2-inches apart onto the prepared baking sheets. Bake at 250°F for 30 to 35 minutes or until dry to the touch. Remove to wire rack to cool, then store in air-tight container. Yield: about 2½ dozen.

### **Heather Fischer's Recipes**

#### **Apple, Cranberry, and Sausage Stuffing**

1½ cups whole wheat bread, cubed	1/2 tsp. dried thyme
3¾ cups white bread, cubed	1 Golden delicious apple, cored and chopped
1 lb. ground turkey sausage	¾ cup dried cranberries
1 cup onion, chopped	1/3 cup minced parsley
¾ cup celery, chopped	1 cup chicken broth
2½ tsp. dried sage	4 Tbsp. unsalted butter
1½ tsp. dried rosemary	

Preheat oven to 350°F. Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl. In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring for 2 minutes to blend flavors. Pour sausage mixture over bread in bowl. Mix in chopped apples, dried cranberries, and parsley. Drizzle with chicken broth and melted butter; mix lightly. Spoon into turkey to loosely fill or cover with foil and bake for 30 to 45 minutes.

#### **Marbled Pumpkin Cheesecake**

1½ cups crushed gingersnaps	1 tsp. vanilla extract
1/2 cup finely chopped pecans	3 eggs
1/3 cup butter, melted	1 cup canned pumpkin
2 pkg. (8 oz.) cream cheese, softened	1 tsp. ground cinnamon
¾ cup white sugar, divided	1/2 tsp. ground nutmeg

Preheat the oven to 350°F. In a medium bowl, mix together the crushed gingersnap cookies, pecans and butter. Press into the bottom, and about 1-inch up the sides of a 9-inch spring form pan. Bake crust 10 minutes in the preheated oven. Set aside to cool. In a medium bowl, mix together the cream cheese, 1/2 cup sugar, and vanilla just until smooth. Mix in eggs one at a time, blending well after each addition. Set aside 1/2 cup of the mixture. Blend 1/4 cup sugar, pumpkin, cinnamon, and nutmeg into the remaining mixture. Spread the pumpkin flavored batter into the crust, and then drop the plain batter by spoonfuls onto the top. Swirl with a knife to create a marbled effect. Bake 55 minutes in the preheated oven, or until filling is set. Run a knife around the edge of the pan. Allow to cool before removing pan rim. Chill for at least 4 hours before serving.

### **Sweet Potato Casserole**

4½ cups cooked and mashed  
sweet potatoes  
(5 to 6 med. potatoes)  
½ cup butter, melted  
⅓ cup milk  
1 cup white sugar

½ tsp. vanilla extract  
2 eggs, beaten  
1 cup light brown sugar  
½ cup all purpose flour  
⅓ cup butter  
1 cup chopped pecans

Preheat oven to 350°F. Grease a 9x13x2-inch baking dish. In a large bowl, mix together mashed sweet potatoes, ½ cup butter, milk, sugar, vanilla extract, and eggs. Spread sweet potato mixture into the prepared baking dish. In a small bowl, mix together brown sugar and flour. Cut in the ⅓ cup butter until the mixture is crumbly, then stir in the pecans. Sprinkle pecan mixture over the sweet potatoes. Bake for 25 minutes in the preheated oven, or until golden brown.

### **Viewer's Recipes**

#### **Italian Nut Bars, Christine Angelillo, Northfield, Vt.**

1 cup butter  
1 cup sugar  
2 egg yolks

2 cups sifted flour  
1 cup finely chopped nuts  
½ cup strawberry jam

Cream shortening and gradually add sugar, creaming until light. Add the egg yolks and blend well. Add flour and nuts. Spoon half the batter into a greased 8x8x2-inch baking dish and spread evenly. Top with strawberry jam and cover with remaining batter. Bake at 325°F for 1 hour. Cool and cut into bars.

#### **Fruit Filled Cookies, Geraldine Dexter, Highgate Springs, Vt.**

3 cups flour, sifted  
1 tsp. baking powder  
½ tsp. soda  
2 tsp. cinnamon

1 cup shortening  
2 cups brown sugar  
2 eggs

Sift flour, baking powder, soda, and cinnamon together. Cream shortening, add sugar and unbeaten eggs. Beat well. Fold dry ingredients lightly into mixture. Chill. When ready to bake roll dough to ¼-inch thickness and spread with fruit filling.

#### **Fruit Filling:**

⅓ cup sugar  
⅓ cup hot water  
1 Tbsp. lemon juice

½ cup dates, chopped, can use more if  
desired

Mix in order listed and cook until thick. Chill before spreading on dough. When spread, shape like jelly roll (will look like a pin wheel), wrap in waxed paper. Keep in refrigerator until firm. Cut in ¼-inch slices and place, cut side down, on greased cookie sheet. Bake at 375°F for approximately 12 minutes. Remove to rack to cool.

**Virginia Smith, Bellows Falls, Vt.**

**Frosted Raspberry Bars**

1 cup butter, softened  
¼ cup sugar  
3 cups all-purpose flour  
3 tsp. baking powder  
1 tsp. salt

2 eggs  
½ cup milk  
1 tsp. vanilla extract  
1 can (21 oz.) raspberry pie filling

**Frosting:**

1 Tbsp. butter, softened  
1 Tbsp. shortening  
1 oz. cream cheese, softened

2 Tbsp. marshmallow cream  
½ cup plus 1 Tbsp. confectioners' sugar  
1 Tbsp. milk

In a mixing bowl, cream butter, and sugar. Combine the flour, baking powder, and salt. Combine the eggs, milk, and vanilla. Add the dry ingredients to the creamed mixture alternately with egg mixture; mix well. Divide dough in half; chill for 2 hours or until firm. Roll out one portion of dough into a 15x10x½ - inch rectangle; carefully transfer to a greased 15x10x1-inch baking pan. Spread with raspberry filling. Roll out remaining dough to ¼-inch thickness. Cut into ½-inch-wide strips; make a lattice crust over filling. Bake at 350°F for 30 minutes or until golden brown. Cool on a wire rack. In a mixing bowl, beat the butter, shortening, cream cheese, and marshmallow crème until smooth. Add the confectioners' sugar and milk; mix well. Drizzle over bars. Refrigerate until set before cutting. Yield: about 2 dozen.

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*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.*