TRANSCRIPT

EPISODE DATE: 12/01/11

EPISODE NAME: In the Kitchen with Across the Fence: Holiday Recipes

Good afternoon everyone I’m Will Mikell and welcome to our holiday edition of in the kitchen with across the fence. As you can see we have all kinds of things laid out and with Kwanzaa and Hanukkah and Christmas just around the corner we’re going to give you great ideas for a holiday recipes. Things like these eggnog muffins prepared by heather fisher of Colchester and from the Williamstown kitchen of Carolyn Peake comes this pumpkin dip and Lyn Jarvis from south bureau will tell you about his bananas Foster upside down cake sure to be a big hit at any holiday gathering. To get things started am joined by heather fisher of Colchester along with the two boys. Why don't you go ahead and introduce us please.

Heather.: This is Cayden and Ethan.

Will.: Six year old Cayden and nine year old Ethan and were going to put them to work.
Heather.: Yes they're going to decorate a snowman cakes which would be a fun activity for kids to do or for kids to make as gifts.

Will.: Being in the kitchen with kids in the holiday what a wonderful thing.

Heather.: It is great.

Will.: I am going to let you get started with a lot of stuff to get to. We'll come back and check with the boys. Heather take it away.

Heather.: All right think you will. Boys you can get started on your snowman cakes. We’re going to share some holiday recipes as the holidays are fast approaching you will want to start thinking about some meal planning ideas. The first recipe am going to share with you is a stuffing recipe right here. It's a rosemary cranberry stuffing with ham. In the stuffing recipe there's butternut squash whole wheat bread rosemary almonds celery and onions. I usually get stuck on making the same stuffing recipe every year so I wanted to try a new one and I thought this would be a fun one to try. The nice thing about this stuffing recipe is that you can actually cook and in your slow cooker. Instead of having to use extra space in your oven you can cook this in your slow cooker and use all your oven for other things. I don't usually stuff my bird with stuffing so I liked to prepare it as a side dish so this works out great for me. After you prepare the stuffing recipe I used whole wheat bread in this you could use a country white but the whole wheat bread flavor sounded really good and my family's used to it so it tasted good with whole wheat. After you prepare it you can cook it in your slow cooker for about 3 to 4 hours and you'll have a ready and your oven free for other things. The next recipe I am going to share with you is the one you saw up front for eggnog muffins. What I like about these is that it's a basic muffin recipe but it incorporates that seasonal eggnog flavor. There you go you just have a muffin with a basic batter recipe a with a cup of eggnog added to it and a nice streusel topping.
which is made with butter and sugar flower and a little nutmeg spice right on top. Those of the perfect for a holiday breakfast or a snack at any time. My next to recipe is a viewer recipe from Mary Derouchie of Williston Vermont. She sent in these very beautiful colorful cranberry pineapple treats. This was a fun recipe to make and she writes that it's a quick recipe and use it to make and adds a lot of color to any holiday table and I agree. This is basically a Jell-O recipe that includes apple cranberry is crushed pineapple and raspberry Jell-O. Mix it all together and pour it into little muffin cups than the lettuce set for about 2 to 3 hours until it's cool and set then you can peel off the paper. As you know it's an easy snack that you could just grab. It adds a lot of color and I'm sure kids would like to have this as well. I have two more recipes. This next one to your right is for these cappuccino crinkle cookies that you see right here. This is a great crinkle cookie recipe but it has a little coffee flavoring unit. What I did is showed you how you could take these after you make them and put them in a nice little beem to give as gifts. I'm always looking for recipes that I can make to give away for the holidays or bring to a holiday gathering to give as a host gift. I thought this would be a great way to show this off. My last recipe. I favorite combination for any holiday gathering is pumpkin chocolate and cheesecake. I already took out a slice so you can see it is right here in the front. There you go you have a base layer of sandwich cookies and water as you're pressed. You have your pumpkin cheesecake filling then you have your chocolate topping right on top. That's my favorite one for this holiday season.

Will.: What a combination. How are the boys doing?

Heather.: Let's hold up your cakes.

Will.: Hold it up to the camera let us see it. All right the work of Ethan and Cayden absolutely great.

We were talking before we got started I did this with you guys last year and it was as much fun than as it is this year. thanks are coming in you guys. Heather thank you very much. Caroline is up next and while she's getting her recipes ready we have some oil viewers that we want to acknowledge. We begin with Joanne O'Brien of Granville in Addison county. We also want to give our thanks to jean Harlow who's down and Windsor. Over in Johnson Donna Benway one of our many loyal viewers. As is Ruth Villemaire of South Burlington. Margaret field watches across the fence down in Cuttingsfield and up and saint Albans we did knowledge our friend Flossie vernal. Those are just a few of the thousands of you who make time for across the fence. Thanks to be each of you very very much. Carolyn joins us now with her recipes. Happy holidays to you.

Carolyn.: Yes and you too.

Will.: You have a lot of great stuff I'm going to remind our viewers to get a pencil and a piece of paper at the end of the program. We will be back to tell them how they can get all of these things for our holiday table. In the meantime I will turn it over to you.

Caroline.: OK. I'm going to start off with the pumpkin dip that we showed earlier. This is very very easy to make. It’s just powdered sugar a can of pumpkin pie filling nutmeg and cinnamon and you makes it all together. You can serve it with wafer cookies for some Graham crackers. You could serve it with slices of fruit like apples and pears and things like that. It makes a really nice appetizer dish to have during the holidays. Another appetizer that I have is from Caroline Borgeois. I hope I pronounced that right from Vergennes and she says these are a treat for the holidays or any time of year. I have these right down the front. They are bacon spinach bites. I have three different sizes of muffin pans and you can either make them in the large regular muffin pan. Then I have medium size ones and I have little tiny ones. They are spinach and cream cheese onions some bacon put together and then you put a chunk of Velveeta cheese on top. I was telling Lyn earlier I haven't had she's like that but I love it in a sandwich with grape jelly. Does anybody else like grape jelly and Velveeta cheese I hope so. My next recipe is right here and it's a cheesy proper rice bake. This one as I was making and I thought there are so many ways to do this. This is white and I used whole grain brown
rice and of course eggs properly cream of chicken soup and cream of mushroom soup but I thought if you wanted to make it so it was really vegetarian you could make it with broccoli and cream of celery soup or something like that. If you want meat in it you might throw in some chicken or ham. There's so many ways and am looking forward to trying that and other types of recipes. Down here in the front I have a breaded Swiss chicken. This is kind of a fried chicken. You take your breast pieces and I just cut them in half they say you can pound them but I just cut them and have. Then you put them in a frying pan with all of oil and fry them up after you dip them in egg and bread crumbs. They're really good and this is another one you could play around with and do other things. Make chicken nuggets or whatever. Is my last recipe is called red raspberry dessert. That's right down here and that is a Graham cracker crust bottom of and then a cream cheese and some other flavoring for the center. Then you put a raspberry almost making a raspberry jam from it and you put that on top. Add a little bit of whipped cream and you have got a wonderful dessert for your holiday meal. You can try all of these.

Lyn.: I will I will.

Carolyn.: I can't wait for the crowd come in after.

Lyn.: Great recipes it's hard to believe Christmas is just about three weeks away.

Carolyn.: It's a little too fast for me.

Lyn.: Me too. First I want to do a quick thanks to all you viewers for letting Sharon Meyer and me know how much you enjoyed our Italy adventure. I know it's a busy time of year and we appreciate you taking the time to write. Speaking of busy times of year. Here is a quick easy and delicious recipe that can be used as a main dish. My cheesy chicken pot pie. It has just five ingredients in it and it can be made in about 35 minutes. In your if you take a look there's chicken of course Velveeta cheese frozen vegetables and is covered with a crescent dough roll. It makes it very quick. Your friends when they come by for lunch and dinner will think that you spent all afternoon making this but you won't have to tell them it was just about 30 minutes. It's a great recipe and fun to use this time of year or any time of year. In this next recipe was also made with crescent dough rolls. It can be made in about 30 minutes. Here they are it's my nutty cranberry sticky buns. First you roll out the crescent dough rolls than you sprinkle it with some dried cranberry is brown sugar Vermont maple syrup and butter and pecans. Bake them and about 30 minutes later you have these great sticky buns. Their wonderful for parties get togethers church suppers and the children can work on these as heather did earlier in the show because they're so easy. And they will feel a great sense of pride and satisfaction when you serve these sticky buns to your guests. Now that take you saw at the beginning this is my banana Foster's cake. It almost tumbles out of the pan party ready. What you do is make your cake. It has bananas in it and some pecans then over that you make a mixture of bananas brown sugar a little rum flavoring some butter cook and a little bit then pour it over the cake. These bananas looked much better last night when I made this cake but to get the idea. You've made this two or three times over the last month I even made it for thanksgiving as something a little bit different and everybody really liked it. Now I have some pictures and am going to explain why I show you these pictures. I made a dessert a while back it's a Lemon poke cake. It was very well received and rather than make two cakes I took some photos and this one shows guests enjoying it along with me. The next photo shows the lemon poke cake that's made with just five ingredients including white cake mix lemon Jell-O milk lemon pudding and whipped topping. Since it was a holiday gathering I treated it with red and green sprinkles as you can see in the last photo shows how the Jell-O settles into the cake and that's accomplished by poking it with the two wrong for and pouring the hot gel over the top. My friend Donna says this is a very old recipe the that used to be handed out at Tupperware parties so it has stood the taste of time as I would like to say. This is my last three recipes on this platter here. I want to start with these molasses crinkles. It's a recipe sent in by Helen Belden and she lives down in Danby Vermont. I had this recipe at least two years or maybe more by yes we always save your viewer recipes because you never know when we might use them. I chose this because they're kind of
an old fashioned recipe a traditional recipe and my grandmother used to make something like this and their great with a glass of cold milk or hot coffee or tea. Right here is a recipe sent in by Joanne Raymond of Burlington it’s are holiday bars. You can see how attractive they are first you bake a shortbread crust cover it with some mini chocolate chips candied fruit of your favorite flavor and nuts. Then you drizzle it with another frosting and make them and these are delicious. Joann says she makes them a lot for the holidays but sometimes her family's get a craving for it and she makes them almost any time of year. My last recipe is the pineapple fudge. Honestly am not a big fudge fan because it's so sweet that this is just right and the chunks of pineapple in here remind me of the holidays and also warm weather because we have such cold weather I think of Hawaii when I think of pineapples. Will I wish all the viewers were here to try these recipes along with us as soon as you tell them how they can order all of these.

Will.: We will do exactly that right now. You can get all the recipes you've seen this afternoon on line by going to the UVM Ext web site is there on your screen click on the link to across the fence. You'll also find an archive of previous recipe programs. You can watch those programs online get the recipes were both. If you prefer you can order the recipes by mail all you have to do is send $2.00 along with a stamped self-addressed business sized envelope to the address on your screen that's holiday recipes box 188 south hero Vermont 05486. If you pay by check please make it payable to Lyn Jarvis. We do want to point out if you order in the next week are so you'll get recipes in plenty of time for the holidays and after the holidays January 5 our crew will be back with us and we will feature healthy recipes for the new year so you can mark your calendar for that.

In the meantime I want to thank everyone. The boys and now two year old Eliza is with us. Caroline come on in here; Lyn happy holidays from all of us to all of you thanks for joining us have a great day.

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