

Across the Fence

Holiday Recipes – December 2010

Lyn Jarvis' Recipes

Cherry Almond Braid

1 pkg. (8 oz.) cream cheese, softened
¼ cup sugar
½ tsp. almond extract
¼ cup slivered almonds
⅓ cup chopped maraschino cherries
2 pkgs. (8 oz. each) refrigerated crescent rolls

Glaze:

1 cup confectioners' sugar
1 to 2 Tbsp. milk
1 Tbsp. butter or margarine, melted
Additional slivered almonds
Additional red and green maraschino cherries

In a mixing bowl, beat cream cheese and sugar until light and fluffy. Add extract. Fold in almonds and cherries; set aside. Unroll crescent rolls on an ungreased baking sheet; overlap long sides to make a 12-inch square. Press perforations to seal. Spread the cream cheese mixture down center third of square to within 1-inch of top and bottom; fold top and bottom edge over filling. Bring long sides over filling and overlap. Pinch seam to seal. Bake at 375° for 15 to 15 minutes or until golden brown. Cool completely on a wire rack. Combine the confectioners' sugar, milk, and butter; pour over top of loaf. Garnish with almonds and cherries if desired. Yield: 8 to 10 servings. I usually use prepared frosting to save time.

Low-Cal Eggnog

½ gallon cold milk, divided
1 pkg. (3.4 oz.) instant French vanilla
pudding mix
¼ cup sugar

2 tsp. vanilla extract
½ tsp. ground cinnamon
½ tsp. ground nutmeg

In a large bowl, whisk ¾ cup milk and pudding mix until smooth. Whisk in the sugar, vanilla, cinnamon, and nutmeg. Stir in the remaining milk. Refrigerate until serving. Yield: 16 servings (2 quarts).

Mrs. Claus's Casserole

6 slices bacon
4 potatoes, thinly sliced
1 bunch broccoli, trimmed and sliced
3 carrots, sliced
½ cup celery, sliced

1 medium onion, chopped
1 lb Smoked sausage or Polska kielbasa,
cut and into 6 equal portions
Salt and pepper

In heavy skillet, fry bacon until crisp. Remove bacon. Add sliced potatoes, broccoli, carrots, celery, and onion to bacon drippings. Salt and pepper to taste. May need to add extra cooking oil. Cook over medium heat until vegetables are tender. Cook sausage in small skillet. When done put on top of vegetables along with reserved bacon. Heat covered for 12 minutes or until desired serving temperature. Can be moved to serving dish for guests. Yield: 6 to 8 servings.

Carolyn Peake's Recipes

Double-Decker Fudge

1½ tsp. butter (no substitutes), softened
2⅔ cups milk chocolate chips (or semi-sweet chips)

1 cup creamy peanut butter, divided
2 Tbsp. shortening, divided
2⅔ cups vanilla or white chips

Line a 13x9-inch pan with foil and grease the foil with the butter. Set aside. In heavy saucepan, melt the milk chocolate chips, ½ cup peanut butter, and 1 Tbsp. shortening over low heat. Cook and stir constantly until smooth. Pour into the prepared pan and refrigerate for 10 minutes or until firm. Meanwhile, in a heavy saucepan, melt the vanilla chips and the remaining peanut butter and shortening over medium heat, stirring until smooth. Spread evenly over the chocolate layer. Refrigerate for 30 minutes or until firm. Using the foil, lift fudge from pan. Gently peel off foil and cut into 1-inch squares. Yield: About 1½ lbs.

Honey-Mustard Pork Roast

¾ cup ginger ale
½ cup Dijon mustard
⅓ cup honey
¼ cup olive or vegetable oil
8 garlic cloves, minced

2 Tbsp. minced fresh or 2 tsp. dried rosemary, crushed
1 boneless pork loin roast (2 to 2½ lbs.)
½ cup heavy whipping cream

Combine the ginger ale, mustard, honey, oil, garlic, and rosemary. Place roast in a large resealable plastic bag and add marinade. Seal bag and turn to coat. Refrigerate for at least two hours. Drain and reserve marinade; refrigerate for sauce. Place roast on rack in a roasting pan. Bake, uncovered, at 350°F for 1½ to 1¾ hours or until meat thermometer reads 160°F. Let stand for 10 minutes before carving. Strain reserved marinade into saucepan. Add cream and pan drippings if desired. Bring to a rolling boil. Reduce heat and simmer, uncovered, for 15 minutes or until reduced to about 1½ cups. Serve with sliced pork. Yield: 6 to 8 servings.

Honey Rolls

3 pkgs. active dry yeast
2 cups warm water (110°F to 115°F)
¼ cup honey
2 Tbsp. vegetable oil
2 eggs

1 egg, separated
7¾ to 8½ cups bread flour or all-purpose flour
½ tsp. cold water

In large mixing bowl combine yeast, 2 cups flour, and 2 cups warm water, mixing together. Let stand 5 minutes. Add honey, oil, eggs, egg yolk, and 3 cups of flour, beating until smooth. Stir in enough more flour to make a stiff dough. Turn onto a lightly floured surface and knead until elastic and smooth, about 6 to 8 minutes. Place in large greased bowl, turning once to grease top. Cover and let rise in warm place for about one hour, or until doubled. Punch dough down and turn out onto a lightly floured surface. Cut off pieces to form into desired shapes for the rolls and allow to rise until doubled, about 40 minutes. Beat egg white and cold water, then brush over dough. Bake at 350°F for 20 to 25 minutes or until golden brown. Remove from pans to wire racks to cool. Yield: 3 dozen.

Warm Spiced Citrus Punch

2½ quarts water, divided	1 tsp. almond extract
1½ cups sugar	1 tsp. vanilla extract
1 can (6 oz.) frozen orange juice concentrate, thawed	⅛ tsp. (each) ground allspice, cinnamon and cloves
¾ cup lemon juice	

In large saucepan, combine water and sugar bringing it to a boil and stirring to dissolve sugar. Add remaining water. Stir in remaining ingredients and cook over medium heat until hot (do not boil). Serve warm. Refrigerate leftovers. Yield: 16 servings.

Walnut Cranberry Pound Cake

1 cup butter, softened	1 tsp. grated orange peel
2 cups sugar	1 tsp. vanilla extract
5 eggs	2¼ cups all-purpose flour
¼ cup sour cream	1½ cups fresh or frozen cranberries
¼ cup maple syrup	1 cup chopped walnuts

Glaze:

1 cup confectioners' sugar	1 Tbsp. butter, melted
2 Tbsp. maple syrup	2 to 3 Tbsp. milk

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine next four ingredients and add to creamed mixture and mix well. Gradually add the flour to mixture until blended, then fold in the cranberries and nuts. Place batter in a greased and floured 10-inch tube pan and bake in a 350°F oven for 65 to 70 minutes, or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine the glaze ingredients and drizzle over cake. Yield: 12 servings.

Heather Fischer's Recipes

Ethan and Caden's Chocolate Chip Cookies, 2nd Place at 2010 Champlain Valley Fair

2 sticks unsalted butter	1 egg
2¼ cups bread flour	1 egg yolk
1 tsp. salt	2 Tbsp. milk
1 tsp. baking soda	1½ tsp. vanilla
½ cup sugar	2 cups semi-sweet chocolate chips
1 cup brown sugar	

Heat oven to 375°F. Melt butter in saucepan over low heat. Sift flour, salt, and baking soda together. Pour melted butter in mixing bowl. Cream butter and sugars on medium speed. Add egg, yolk, milk, and vanilla until well combined. Slowly incorporate the flour mixture until thoroughly combined. Stir in the chocolate chips. Chill the dough. Scoop dough onto parchment lined cookie sheets. Bake for 14 minutes.

Christmas Tree Pops

1 box cake mix (cook as directed on box for 13x9-inch cake)	lollipop sticks
1 can (16 oz.) frosting	green candy melts
wax paper	small decorations for trees

After cake is cooked and cooled completely, crumble into large bowl. Mix thoroughly with 1 can frosting using large spoon or fingers. You may not need the entire can of frosting. Add almost the whole can and check to see if you need to add more. Roll mixture into quarter size cones (approximately, maybe a bit larger) and place on wax paper covered cookie sheet. Insert lollipop sticks into cake cones (insert a little less than halfway). Place them in freezer for a short time to firm up. Melt chocolate in the microwave per directions on package. (30 second intervals, stirring in between.) While still wet, you can use a toothpick to create the branches. When the trees are dry, you can also use toothpicks to apply a drop of green melted candy to the tree in the places you want the ornaments to be. Place in styrofoam block to dry.

Oreo Truffle Balls

8 oz. cream cheese, softened
16 ounces Oreo[®] cookies, broken into quarters
Enough best quality white chocolate chopped to measure about 2 cups

In a large mixing bowl, beat cream cheese for a couple minutes to smooth out. Add in just over ½ of the broken Oreo[®] cookies and mix until thoroughly combined. Add in the rest of the cookies and mix just until combined - some bigger pieces are ok. Cover bowl and chill for at least 2 to 3 hours. Scoop out dough with a heaping teaspoon and roll into 50 to 60 balls. Cover and place back in the refrigerator to firm up. Slowly melt the white chocolate in a double boiler, stirring occasionally, until most of the chunks are smooth. Remove and stir to melt the rest of the chocolate. Dip each truffle ball and set aside on parchment paper. If the chocolate mixture starts to firm up, place back over the double boiler to slowly re-melt, or gently re-warm in the microwave. Store in the refrigerator after all are dipped.

Honey Teriyaki Indian Grilled Chicken

2nd Place for KC Masterpiece[®] Best BBQ Recipe, 2010 Champlain Valley Fair

2 lbs. chicken, cut into pieces	1 cup plain yogurt
1 tsp. salt	½ onion, finely chopped
1 lemon, juiced	2 tsp. garam masala
½ bottle of KC Masterpiece Ginger Teriyaki Marinade [®]	

Place chicken in a shallow dish. Sprinkle both sides of chicken with salt and lemon juice. Set aside 20 minutes. In a medium bowl, combine Honey Teriyaki marinade, yogurt, onion, and garam masala. Mix until smooth. Cover, and refrigerate for 6 to 24 hours (the longer the better). Preheat an outdoor grill for medium high heat, and lightly oil grate. Cook chicken on grill until no longer pink and juices run clear. **Note:** garam masala can be substituted with: ½ tsp. cumin, ½ tsp. paprika, ¼ tsp. cinnamon, ¼ tsp. cayenne pepper, ¼ tsp. crumbled bay leaves, and ⅛ tsp. ground cloves. Mix all spices together and follow the recipe ratio.

Chocolate Toffee Crunch

12 double graham crackers
(approximately)
1 cup butter

1 cup brown sugar
1½ to 2 cups semisweet chocolate chips
¾ to 1 cup chopped nuts (optional)

Line a 10x15-inch baking pan with aluminum foil so the foil extends up the sides of the pan; wrap excess foil over edges. Cover pan completely with crackers, trimming to fit, if necessary. You should have 4 rows of 6 square graham crackers or 12 double crackers. Melt butter in a medium saucepan over medium heat, stirring occasionally. Add brown sugar. Bring to a full rolling boil; boil for 3 minutes without stirring. Carefully pour hot mixture over crackers. Tilt pan (again, carefully!) to spread mixture evenly over all the crackers. Bake in a preheated 350°F oven for 15 minutes (mixture will be bubbling all over). Carefully remove pan from oven. If crackers have shifted a little, use a fork to quickly poke them back into position. Sprinkle chocolate chips over the top. Let stand for a few minutes until the chips are shiny and look soft, then gently spread melted chips over entire surface with the back of a spoon. If desired, sprinkle nuts over chocolate and press down lightly. Let stand or chill until firm. Cut or break into pieces and store in a covered container. Can be frozen. **Optional:** Top with mini marshmallows instead of or in addition to nuts, if you wish. After sprinkling marshmallows on top, pop the pan into the oven for 30 seconds to a minute to soften marshmallows. Then lightly spread with the back of a spoon creating a marbled effect. Top with nuts, if desired.

Viewer's Recipes

Helen's Christmas Dessert

Helen Davis, Waterbury, Vt.

2 cans (16 oz. each) whole-berry
cranberry sauce
2 cans (one 20 oz./one 8 oz.) crushed
pineapple, drained
1 pkg. (10.5 oz.) miniature marshmallows

1 cup green maraschino cherries, quartered
1 cup red maraschino cherries, quartered
1 tsp. lemon juice
3 cups whipping cream, whipped

Combine the cranberry sauce, pineapple, marshmallows, cherries, and lemon juice in a large bowl. Fold in whipped cream. Spoon into an ungreased 13x9x2-inch glass pan. Cover and freeze overnight. Remove from the freezer 10 minutes before serving. Serves: 12 to 16. Recipe can be halved.

Christmas Pie

Nancy Detro, Waterbury, Vt.

¼ cup pecans, chopped
2 eggs, slightly beaten
½ cup water
¼ cup flour

1 tsp. vanilla
1 cup flaked coconut
6 Tbsp. stick melted butter
Unbaked 6-inch pie shell

Sprinkle pecans over bottom of pie shell. Combine remaining ingredients and pour into pie shell. Bake 325°F until golden brown and almost set, about 45 minutes. Do not overcook. Yield: 6 servings.

Cherry Cheer

Virginia Frye, Danville, Vt.

1 can (21 oz.) cherry pie filling
1 can (14 oz.) sweetened condensed milk
1 can 14-16 oz.) crushed pineapple

1 container (12 oz.) whipped topping
1 bag (8 oz.) chopped pecans

Thoroughly drain pineapple and then mix all ingredients and refrigerate. Can be used as a salad or dessert. Strawberry or blueberry pie filling and walnuts can be used for substitutions.

Surprise Cake

Pauline Couture, Westfield, Vt.

1 cup sugar	1 tsp. nutmeg
2 Tbsp. butter	½ tsp. salt
1 egg, well beaten	½ cup nuts, chopped
1 can (15.2 oz.) tomato soup	½ cup each red and green maraschino cherries, chopped
1 tsp. soda	1 cup raisins
2 cups flour	
1½ tsp. cloves	

Cream sugar and butter; add egg and mix well. Add tomato soup, to which you have added soda and stir well; add flour, cloves, nutmeg, and salt. Fold in nuts, cherries, and raisins. Pour into a greased tube cake pan. Bake at 350°F for 1 hour. I used 4x8x2-inch glass pan and baked an extra 20 minutes. I couldn't find green cherries, so used green tinted pineapple chunks.

Cornforth Muffins

Concetta Cornforth, St. Albans, Vt.

1 box yellow cake mix	2 cups quick oats
1½ cups water	1 cup raisins (or chopped dates)
⅓ cup vegetable oil	½ cup chopped nuts
2 large eggs	1½ tsp. cinnamon

Heat oven to 350°F. Grease and flour muffin pan or use paper muffin cups. Mix together cake mix, water, oil, eggs, and oatmeal in large bowl until well blended. Stir in raisins (or dates), nuts, and cinnamon. Fill muffin cups ¾ full with batter. Bake for 20 to 25 minutes. Yield: 24 regular size muffins or 12 large size muffins.

Carrot Soup

Eddie Ackerman, Fairlee, Vt.

2 cans (13¾ oz.) chicken broth	6 large carrots shredded
1 small onion, chopped	1 Tbsp. fresh lemon juice

In saucepan, combine all ingredients and bring to boil. Reduce heat and simmer 45 minutes. Add salt and pepper to taste. Add pinch of ginger and garlic powder. Puree in blender and reheat. I use 1 package peeled baby carrots and shred in blender to save time.

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