

Across the Fence Holiday Recipes – December 2016

Carolyn Peake's Recipes

Cheddar Turkey Casserole Recipe

4 cups uncooked spiral pasta	¼ tsp. pepper
1 garlic clove, minced	2 cups 2% milk
3 Tbsp. butter	1½ cups (6 oz.) shredded cheddar cheese
3 Tbsp. all-purpose flour	2 cups cubed cooked turkey
¼ tsp. mustard	2 cups frozen mixed vegetables, thawed
¼ tsp. dried thyme	½ cup slivered almonds

Preheat oven to 350°F. Cook pasta according to package directions. Meanwhile, in a large saucepan, sauté garlic in butter until tender. Stir in flour, mustard, thyme and pepper. Gradually stir in milk. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from heat, stir in cheese until melted. Drain pasta and place in a large bowl. Toss with turkey, vegetables and cheese sauce. Transfer to a greased 9x13x2-inch baking dish. Sprinkle with almonds. Bake uncovered for 35 to 40 minutes or until heated through. **Yield:** 6 servings.

Chocolate Buttermilk Bread

1½ cups all-purpose flour	1½ tsp. baking powder	1 cup buttermilk
¾ cup cocoa powder	½ tsp. baking soda	½ cup Greek yogurt
⅔ to ¾ cup sugar in the raw	1 egg	¼ cup butter, melted

Heat the oven to 350°F. Grease a 9x5-inch loaf pan and set aside. In a mixing bowl combine the flour, cocoa powder, sugar, baking powder, and baking soda: whisk together. In a separate bowl, lightly beat the egg. Add the buttermilk, yogurt and melted butter and stir to combine. Fold the wet ingredients into the dry ones and mix just until combined. Do not over mix. Place the batter into the prepared pan and bake for 45 to 50 minutes, or until a toothpick comes out clean. Leave in the pan to cool slightly before removing it. Cool completely before slicing and enjoy! **Yield:** 1 loaf.

Jazzed-Up Green Bean Casserole

2 pkgs. (16 oz. each) frozen cut green beans, thawed	6 slices bacon, cooked and crumbled
2 cans (10¾ oz. each) condensed cream of mushroom soup	1 tsp. pepper
1 can (8 oz.) sliced water chestnuts, drained	⅛ tsp. paprika
1 cup 2% milk	4 oz. Velveeta [®] , cubed
	1 can (2.8 oz.) French-fried onions

In a 4-qt. slow cooker, combine green beans, soup, water chestnuts, milk, bacon, pepper, and paprika. Cover and cook on LOW for 5 to 6 hours or until beans are tender. Stir in cheese. Cover and cook for 30 minutes or until cheese is melted. Sprinkle with onions. **Yield:** 10 servings.

Loaded Brownies

1 cup (6 oz.) butterscotch chips	1 tsp. vanilla	2 cups mini marshmallows
½ cup butter, cubed	1½ cups flour	2 cups (12 oz.) semisweet chocolate chips
2 eggs	2 tsp. baking powder	½ cup chopped walnuts
⅔ cup brown sugar	½ tsp. salt	

In a large saucepan, melt butterscotch chips and butter over low heat; cool for 10 minutes. In a large mixing bowl, beat the eggs, brown sugar and vanilla until blended. Beat in the butterscotch mixture. Combine flour, baking powder and salt; add to batter and beat until well blended. Stir in marshmallows, chocolate chips and nuts. Spread into a greased 13x9x2-inch baking pan. Bake at 325°F for 25 to 30 minutes or until pick inserted in center comes out clean. **Do not over bake.** Cool completely on a wire rack. **Yield:** 3 dozen.

Friendship Soup Mix In A Jar

½ cup dry split peas	¼ cup dried onion flakes	2 bay leaves
⅓ cup beef bouillon granules	2 tsp. dried Italian seasoning	½ cup uncooked alphabet pasta
¼ cup pearl barley	½ cup uncooked long-grain white rice	
½ cup dry lentils		

In a 1½ pint jar, layer the split peas, bouillon, barley, lentils, onion flakes, Italian seasoning, rice, and bay leaves. Wrap the pasta in a plastic wrap or place in a sandwich bag, and place in the jar. Seal tightly. Attach a label to the jar with the following instructions:

Friendship Soup Additional Ingredients:

1 lb. ground beef	1 can (28 oz.) diced tomatoes undrained
Black pepper to taste	1 can (6 oz.) tomato paste
Garlic powder to taste	3 quarts water

Remove pasta from the top of the jar and set aside. In a large pot over medium heat, brown beef with pepper and garlic; drain excess fat. Add diced tomatoes, tomato paste, water and soup mix. Bring to a boil, then reduce heat to low. Cover and simmer for 45 minutes. Stir in the pasta, cover and simmer 15 to 20 minutes, or until the pasta, peas, lentils and barley are tender.

Potato Soup Mix (½ cup of mix makes 1 serving):

1¾ cups instant potato flakes	2 tsp. dried minced onion	¼ tsp dried thyme
1½ cups dry milk powder	1 tsp. dried parsley flakes	1½ tsp. seasoning salt
2 Tbsp. chicken broth powder	¼ tsp, white pepper	

Combine all ingredients, mixing well to make sure everything is combined. A quart canning jar with a screw top lid makes a good storage container. To use: Put ½ cup of the mix in a soup bowl. Add 1 cup boiling water and stir to mix. You can also add left over corn, to make it corn chowder. Left over cubed ham is good too. And you might sprinkle bacon bits on top as well.

Be sure you put a label on the jar with the mixing instructions on it.

Lyn Jarvis' Recipes

Maple Cranberry Cheesecake

2 cups graham cracker
crumbs
1/3 cup butter, melted
3 Tbsp. sugar
1/2 tsp. cinnamon

Filling:
1 1/2 cups Vermont maple syrup
3 pkgs. (8 oz. each) cream
cheese, softened
1/2 cup packed brown sugar
2/3 cup sour cream
3 Tbsp. all-purpose flour
2 tsp. vanilla
1/4 tsp. salt
4 eggs, lightly beaten

Compote:
2 cups fresh or frozen
cranberries, thawed
2/3 cup dried cranberries
1 cup Vermont maple syrup
1/2 cup packed brown sugar

Place a greased 9-inch spring form pan on a double thickness of heavy-duty foil (about 18-inch square). Securely wrap foil around pan. Combine the cracker crumbs, butter, sugar and cinnamon; press onto the bottom and 1 1/2-inches up the sides of prepared pan. Place pan on a baking sheet. Bake at 375°F for 8 to 10 minutes or until set. Cool on a wire rack. Reduce heat to 325°F. Meanwhile, place maple syrup in a small saucepan. Bring to a boil; cook until syrup is reduced to about 1 cup. Cool to room temperature; set aside. In a large bowl, beat cream cheese and brown sugar until smooth. Beat in the sour cream, flour, vanilla, salt and cooled syrup. Add eggs; beat on low speed just until combined. Pour into crust. Place spring form pan in a large baking pan; add 1-inch hot water to larger pan. Bake at 325°F for 1 1/4 to 1 1/2 hours or until center is just set and top appears dull. Remove spring form pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. In a large saucepan, combine the cranberries, syrup and brown sugar. Cook over medium heat until the berries pop, about 10 minutes. Serve warm with the cheesecake. **Yield:** 16 servings.

Apricot-Cherry Bars with Oatmeal Crumble Topping

1 cup flour
1 cup old-fashioned oats
3/4 cup light brown sugar, firmly packed
1/4 tsp. salt
8 Tbsp. butter, melted
2 cups sweetened flaked coconut

2 cups slivered almonds
2 cups dried cherries (about 10 oz.)
2 cups dried apricots (about 16 oz.)
coarsely chopped
21 oz. (1 1/2 cans) sweetened condensed
milk

Adjust oven rack to lower-middle position; heat oven to 325°. Spray a 13x9x2-inch baking pan with nonstick cooking spray. Set aside. In a medium bowl, mix flour, oats, brown sugar, and salt. Stir in butter with a fork until well mixed and clumps have formed. Spread 1 1/2 packed cups of oat mixture onto bottom of pan, pressing to form a thin crust. Mix coconut, almonds, cherries, apricots and milk in a large bowl. Pour over crust, using a rubber spatula to evenly distribute and press down. Sprinkle remaining oat mixture over dried fruit filling. Bake until lightly golden, about 30 minutes. Cool to room temperature. Store covered at room temperature for up to 2 days. To serve: Cut into generous 1 1/2-inch squares. These are delicious, bake ahead and fool proof.

Heather Fischer's Recipes

Baked Ham and Cheese Roll-Ups

1 tube crescent dough sheet	1 Tbsp. poppy seeds
¾ lb. Black Forest ham, thinly sliced	1½ Tbsp. yellow mustard
12 slices Swiss cheese, thinly sliced	1 Tbsp. dried minced onion
¼ cup salted butter, melted	½ tsp. Worcestershire sauce

Preheat oven to 350°F and grease a 9x13x2-inch baking dish with cooking spray. Roll out your crescent dough and press into an approximately 13x18-inch rectangle. Top with ham and cheese. Starting on the long side, roll the dough up tightly. Pinch the ends together and place with the seam facing down. Cut into 12 pieces. Place your roll-ups in your baking dish, evenly spaced. Meanwhile, in a small bowl combine the butter, poppy seeds, mustard, onion, and Worcestershire sauce. Brush the sauce evenly over the roll-ups. Bake, uncovered, for 25 minutes until lightly browned.

Holiday Shortbread Bites

1 cup unsalted butter, cold and diced into 1 Tbsp. pieces	½ tsp. almond extract
⅔ cup granulated sugar	2¼ cups all-purpose flour
½ tsp. salt	2½ Tbsp. sprinkles (any color), then about ½ Tbsp. more for tops, if desired

Butter a 13x9x2-inch baking dish and line with 2 sheets of parchment paper (one horizontally and one vertically). Set aside. Combine flour and salt in a medium bowl. In the bowl of an electric stand mixer cream together butter and sugar until well combined. Mix in almond extract. With mixer set on low speed, slowly add in flour mixture and mix until combined (it will take a while and will appear dry and sandy at first but it will start to come together). Mix and fold in sprinkles. Press dough into an even layer in prepared pan (use hands first then use the bottom of a flat measuring cup to help smooth it out). Chill dough in refrigerator for 20 to 30 minutes. Meanwhile preheat oven to 350°F. Lift dough from pan using parchment overhang on all sides. Cut into ½-inch squares using a large sharp knife (it works best to just cut long rows). Sprinkle more sprinkles over the top if desired and gently press into dough. Transfer about ⅓ of the cookies to an ungreased baking sheet (do not line pan with parchment or silicone liners) and place cookies ½-inch apart from each other. Bake in preheated oven 8 to 12 minutes (keep remaining that aren't currently baking refrigerated). Repeat process with remaining bites, adding them to a cool baking sheet. Cool completely then transfer to an airtight container and store at room temperature.

Sugar Cookie Truffles

12 sugar cookies (about 2½ to 3-inches in diameter)	2 cups white chocolate for melting (or candy melts)
3 Tbsp. cream cheese, room temperature	Sprinkles for decoration

Place sugar cookies in a food processor and process until cookies turn into fine crumbs. Add cream cheese and process again until well-combined and mixture can be pressed into a ball, 1 to 2 minutes. Shape cookies into balls about 1-inch to 1½-inches in diameter. Place on a cookie sheet lined with parchment paper and place in the freezer for 15 minutes or the refrigerator for 1 hour. In medium bowl, melt white chocolate according to instructions. Remove the cookie balls from refrigerator. Using a spoon or two forks, dip and roll chilled cookie balls, one at a time, in coating. Return to lined cookie sheet and immediately top with sprinkles. Repeat process for remaining cookie balls. Store in an airtight container in the fridge for up to a week.

Viewer's Recipes

Sour Cream Drops, Ramona Allaire – Hyde Park, Vt.

¾ cup sifted flour
1 tsp. salt
½ tsp. baking powder
½ tsp. baking soda
1 cup butter
1½ cup sugar
2 eggs
1 tsp. vanilla
1 tsp. almond extract
1 cup sour cream

Frosting:

¼ cup butter, softened
2 ½ cups sifted confectioner's sugar
1 tsp. vanilla
½ tsp. almond extract
2 Tbsp. light cream
Toasted almonds (optional)

Sift together flour, salt, baking powder and soda. Set aside. Cream butter with sugar until fluffy. Beat in eggs, vanilla and almond extract. Add dry ingredients alternately with sour cream, beat well. Chill about 2 hours. Drop by the teaspoonful on a greased cookie sheet. Bake in a 350°F oven for 15 to 20 minutes. Cool and frost. Frosting: Cream butter and confectioner's sugar until light and fluffy. Add remaining ingredients except almonds. Cream until smooth. Spread on cookies topping each with almonds. **Yield:** 6 dozen cookies. Recipe may be halved.

Christmas Jell-O Salad, Theresa M. Cave – East Burke, Vt.

1 cup boiling water	1 can (20 oz.) crushed pineapple
2 pkgs. (3 oz. each) raspberry gelatin	2 mashed ripe bananas
2 pkgs. (10 oz. each) raspberries in syrup	1 pint sour cream

Dissolve Jell-O in boiling water. Add raspberries, pineapple and mashed bananas. Pour half of mixture into attractive glass serving bowl. Place in refrigerator until set. When firm, spread on sour cream. Slowly pour remainder of mixture over and let set overnight. Delicious with anything!

Cranberry Chicken, Virginia Longe – Sheldon, Vt.

6 boneless skinless chicken breasts, halved	½ cup raisins
1 can (16 oz.) whole-berry cranberry sauce	¼ cup walnuts
1 large tart apple, peeled and chopped	1 tsp. curry powder

Place chicken in a 13x9x2-inch baking dish that has been sprayed with a nonstick coating. Bake uncovered at 350°F for 20 minutes. Meanwhile combine the remaining ingredients. Spoon over chicken. Bake, uncovered, 20 to 25 minutes longer or until juices run clear. **Yield:** 6 servings.

Zesty Lemon Bread, Cindy Fitzgibbons – Cavendish Vt.

1 cup sugar	½ cup milk	½ cup chopped nuts, optional
6 Tbsp. butter	1½ cups flour	Glaze:
2 eggs	1 tsp. baking powder	Juice of a lemon
Grated rind of a lemon	½ tsp. salt	½ cup sugar

Combine all ingredients and bake at 350°F for 1 hour. Stir together glaze ingredients and pour over top of loaf while still warm before removing from the pan. **Yield:** 1 loaf.

Plum Pudding, Lyn Gerow – Leicester, Vt.

1 pkg. cherry gelatin	½ tsp. cinnamon
2 cups boiling water	¼ tsp. ground cloves
Dash salt	¼ cup candied citron, finely chopped
¾ cup raisins, finely chopped	¾ cup nuts, finely chopped
¾ cup cooked prunes, finely chopped	¾ cup grape nuts cereal

Dissolve gelatin in boiling water, add salt. Chill until slightly thickened. Add fruits, nuts, grape nuts and spices. Chill in a mold until firm, then unmold. Serve with whipped cream.

Turkey Dinner in a Blanket, Marco Ayala – South Hero, Vt.

1 tube refrigerated crescent rolls	¾ cup prepared mashed potatoes
¾ cup shredded roasted turkey	1 cup cranberry sauce
¾ cup prepared stuffing	¼ cup prepared gravy, warmed

Preheat oven to 375°F. Line a large baking sheet with parchment paper. On a lightly floured surface, roll out the crescent rolls. Top with mashed potatoes, turkey, stuffing and cranberries. (You'll want just a small spoonful of each.) Roll up and transfer to prepared baking sheet. Bake until golden, 12 to 15 minutes. Serve with gravy for dunking.

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