

## *Across the Fence* Holiday Recipes – December 2014

### Carolyn Peake's Recipes

#### Fudge Drops

1 $\frac{2}{3}$ cups sugar	2 cups (12 oz.) semisweet chocolate chips
1 can (5 oz.) evaporated milk	$\frac{1}{2}$ cup coarsely chopped walnuts
2 Tbsp. butter	$\frac{1}{2}$ cup raisins
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup maraschino cherries, chopped
2 $\frac{3}{4}$ cups mini marshmallows	1 tsp. vanilla

In a heavy saucepan combine sugar, milk, butter and salt. Bring to a boil over medium heat stirring constantly. Boil and stir for 5 minutes. Remove from heat and stir in marshmallows, chocolate chips, walnuts, raisins, cherries and vanilla. Stir vigorously for 1 minute or until marshmallows are partially melted. Drop by tablespoonfuls onto waxed paper-lined baking sheets. Let stand at room temperature until cool. Store in airtight containers in a cool dry place.

#### Pumpkin Chip Loaf

$\frac{1}{2}$ cup butter, softened	1 tsp. ground cinnamon
1 cup sugar	$\frac{1}{2}$ tsp. ground nutmeg
2 eggs	$\frac{1}{4}$ tsp. ground ginger
1 cup canned pumpkin	$\frac{1}{4}$ tsp. ground cloves
1 $\frac{3}{4}$ cups flour	1 cup mini chocolate chips
1 tsp. baking powder	$\frac{1}{2}$ cup chopped walnuts

In a mixing bowl, cream butter and sugar. Add eggs and pumpkin and mix well. Combine the flour, baking soda and spices and gradually add them to the pumpkin mixture. Stir in the chips and nuts and mix well. Pour into a greased 9x5x3-inch loaf pan and bake at 350°F for 65 to 70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan, then cool completely on a wire rack.

#### Apple Turkey Potpie

$\frac{1}{4}$ cup chopped onion	1 large unpeeled tart apple, cubed
1 Tbsp. butter	$\frac{1}{3}$ cup golden raisins
2 cans (10 $\frac{3}{4}$ oz. each) condensed cream of chicken soup	1 tsp. lemon juice
3 cups cubed cooked turkey	$\frac{1}{4}$ tsp. ground nutmeg
	Pastry for single crust pie

In a large saucepan, sauté onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg and mix well. Place in an ungreased 11x7x2-inch baking dish. On a lightly floured surface, roll out pastry to fit top of dish. Place over filling, fluting edges. Cut slits in top. Bake at 425 degrees for 25 - 30 minutes or until crust is golden brown and filling is bubbly. **Yield:** 6 servings.

### **Honey - Garlic Glazed Meatballs**

2 eggs	4 garlic cloves, minced
¾ cup milk	1 Tbsp. butter
1 cup dry bread crumbs	¾ cup ketchup
½ cup finely chopped onion	½ cup honey
2 lbs. ground beef	3 Tbsp. soy sauce

Grease two cookie sheets and set aside. Preheat oven to 400°F. In a large bowl, combine eggs and milk. Add the bread crumbs. Crumble the beef into the mixture and mix well. Shape into 1-inch balls. Place them on the cookie sheets and bake, uncovered, for 12 to 15 minutes or until meat is no longer pink. Meanwhile, in a large saucepan, sauté garlic in butter until tender. Stir in the ketchup, honey and soy sauce. Bring to a boil, then reduce heat, cover and simmer for 5 minutes. Drain meatballs and add them to the sauce. Carefully stir to evenly coat. Cook for 5 to 10 minutes. **Yield:** about 5½ dozen.

### **Company Broccoli Three-Cheese Bake**

1 can (2.8 oz. each) French-fried onions	¼ cup chopped red bell pepper, if desired
2 bags (24 oz. each) frozen broccoli in three-cheese sauce	½ tsp. red pepper sauce
1 pkg. (3 oz.) cream cheese, cut into cubes	

Heat oven to 350°F. Reserve 1 cup of the onion rings for topping. In a large skillet, mix remaining onions, broccoli, cream cheese, bell peppers and red pepper sauce. Cover and cook over medium low heat about 20 minutes or until the cheese cubes are melted, stirring once halfway through cooking. Transfer to an ungreased 2 to 3-quart casserole. Bake, uncovered 20 to 25 minutes or until the vegetables are tender. Sprinkle with reserved onions around outer edge of casserole and bake 5 minutes longer. **Yield:** 14 servings. **Note:** This can be made the day before, through the placing in the casserole dish. Cover and refrigerate up to 24 hours. Cook as directed, adding 5 to 10 minutes longer to heat thoroughly.

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

#### **Oreo® Fudge**

1 pkg. (8 oz.) cream cheese, room temperature	1½ tsp. vanilla
4 cups confectioners' sugar	15 oz. white chocolate, chopped
	15 Oreo® cookies, broken into chunks

In the bowl of your mixer, beat cream cheese, sugar, and vanilla until smooth and no lumps remain. In the top of a double boiler (or just a glass bowl set over a pot) over lightly simmering water, heat white chocolate, stirring until melted and smooth. Stir the melted white chocolate and ¾ of the Oreo® cookies into the cream cheese mixture. Spread into a parchment lined 8x8 baking dish. Press the remaining cookies into the top of the fudge to make it look pretty. Chill in the fridge for at least 4 hours before cutting. Cut into 1-inch squares.

## **Peppermint Bark Brownies**

2/3 cup flour  
2 Tbsp. dark or Dutch cocoa powder  
1/2 tsp. salt  
4 oz. semisweet baking chocolate, chopped  
4 oz. unsweetened baking chocolate, chopped  
1/2 cup (1 stick) unsalted butter, cut into cubes  
3/4 cup granulated sugar  
2 large eggs, room temp. lightly beaten

3/4 tsp. vanilla  
1/4 tsp. peppermint extract

### **For Topping:**

6 oz. white chocolate, chopped  
1 1/2 Tbsp. vegetable shortening  
3 to 4 candy canes, coarsely chopped or crushed (about 1/2 cup)

Preheat oven to 350°F. Line the bottom and sides of an 8x8-inch pan with parchment paper, leaving a slight overhang on two edges. Sift together flour, cocoa, and salt in a small bowl; set aside. Melt chocolate and butter in a double boiler or a medium-large bowl set over gently simmering water. Stir until smooth, then remove from heat. Whisk in sugar and stir until dissolved and mixture has cooled slightly. Whisk in eggs, vanilla, and peppermint extract until just combined (do not over mix). Sprinkle flour mixture over top and fold in to chocolate mixture until just incorporated. Pour into prepared pan. Bake for 25 to 30 minutes or until toothpick inserted into the middle comes out clean. Transfer pan to a wire rack and allow to cool completely. Gently melt white chocolate and shortening together in a double boiler or in short bursts in the microwave on low power (white chocolate is very fragile and so you want to be sure you melt it very gently; be patient, rushing is the quickest way to ruin it). Remove from heat before it is completely melted. Pour over brownies, spreading into a thin, even layer. Sprinkle with candy cane pieces. Chill until set, at least 30 minutes, or preferably overnight (these brownies are at their best and fudgiest when chilled in the refrigerator overnight). Remove brownies from pan using the edges of the parchment paper to lift the entire block out of the pan. Using a large sharp knife, cut into 9 squares, then diagonally in half into triangles. Brownies will keep, covered in the refrigerator, for up to 5 days.

## **Broken Glass Jell-O®**

5 1/2 cups boiling water, divided  
2 pkgs. (3 oz.) strawberry gelatin  
2 pkgs. (3 oz.) lime gelatin

2 envelopes unflavored gelatin  
1/2 cup cold water  
1 can (14 oz.) sweetened condensed milk

Combine the 2 packages of strawberry gelatin. Add 2 cups of boiling water and stir 2 min. until completely dissolved. Do the same with the lime gelatin. Pour each flavor of gelatin into separate small shallow food storage container sprayed with cooking spray. Refrigerate 2 hours or until firm. Sprinkle unflavored gelatin over cold water; let stand 1 min. Stir in remaining boiling water. Add condensed milk; mix well. Cool slightly. Cut flavored gelatin into cubes. Randomly place cubes in 13x9-inch pan sprayed with cooking spray. Pour milk mixture over cubes; stir to evenly distribute gelatin cubes. Refrigerate 2 hours or until firm before cutting into bars.

## **Lyn Jarvis' Recipes**

### **Santa's Jelly Bean Treats**

2 cups (12 oz. pkg.) white chocolate morsels  
2 tsp. vegetable oil

3/4 cup small jelly beans, red & green if available, or usual colors, divided

Line baking sheet with wax paper. Microwave morsels and oil in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. Morsels may retain some of their original shape. If necessary, continue to microwave, in additional 10 to 15 second intervals, stirring just until morsels are melted. Stir in 1/2 cup of the jelly beans. SPREAD mixture to 1/4-inch thickness on prepared baking sheet. Sprinkle with remaining 1/4 cup jelly beans. Refrigerate for about 15 minutes or until firm. Break into pieces. Store in airtight container at room temperature.

### **Apricot-Orange-Cranberry Bread**

3½ cups unbleached all-purpose flour  
1½ tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 stick butter, room temperature  
1 cup sugar  
1 Tbsp. plus 1 tsp. orange zest

2 large eggs  
⅔ cup orange juice  
⅔ cup milk  
⅔ cup finely chopped apricots  
⅔ cup chopped walnuts  
3 cups cranberries, picked over and chopped in food processor

Sift together the flour, baking powder, baking soda, and salt. Cream the butter and sugar in a large bowl. Beat in the orange zest and eggs, 1 at a time. Add the orange juice and milk and beat until mixed thoroughly. It will appear curdled. Add the flour mixture and beat until it is just moistened. Stir in the apricots, walnuts, and cranberries. Place baking rack in middle of the oven. Preheat the oven to 350°F. Butter and flour 5 (5¾x2¼-inch) loaf pans. Pour the batter into the pans. Bake for 45 minutes. Test for doneness with a toothpick, it should come out clean. Remove the bread from the pans, transfer to a wire rack, and let them cool on their sides. **Yield:** 5 small loaves.

### **Canadian Tarts**

2 prepared pie crusts  
2 eggs  
1 cup walnuts, chopped  
1 cup raisins

1 cup sugar  
2 Tbsp. melted butter  
1 tsp. vanilla

Preheat oven to 375°F. Lightly grease or spray 2 muffin pans. Roll out crust and cut 18 circles from the dough. (The 1-cup dry measure works well as cutter), re-rolling scraps if necessary. Fit dough disks into the muffin cups, lining the bottom and about ¾ way up the sides of each cup. In a large bowl, whisk the eggs, then add the remaining ingredients, stirring to combine. Fill the shells using care to not exceed the height of the dough lining. Bake for about 25 minutes, until crust is golden brown and filling is set. Remove from oven and allow to cool a bit in the muffin tins before removing tarts to a rack to completely cool. These may be made well in advance and then frozen in an airtight container for later serving, but they are so good this probably won't be necessary. **Yield:** about 18 two-inch tarts.

### **Viewer's Recipes**

#### **Pumpkin Pie Pudding**

#### **Deb and Sylvia Ledoux Reading, Vt.**

1 can (15 oz.) solid pack pumpkin  
1 can (12 oz.) evaporated milk  
¾ cup sugar  
½ cup biscuit or baking mix  
2 eggs, beaten

2 Tbsp. butter, melted  
2½ tsp. pumpkin pie spice  
2 tsp. vanilla  
Whipped topping (optional)

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6 to 7 hours or until thermometer reads 160°F. Serve in bowls with whipped topping, if desired. **Yield:** 6 to 8 servings.

### **Spiced Pumpkin Fudge**

**Catherine Marshall, Waterbury, Vermont**

#### **Step 1**

3 cups sugar  
¾ cup butter  
1 can (5½ oz.) evaporated milk  
½ cup solid pack pumpkin  
1 tsp. pumpkin pie spice

#### **Step 2**

1 pkg. (12 oz.) butterscotch morsels  
1 jar (7 oz.) marshmallow fluff  
1 tsp. vanilla  
1 cup chopped nuts, optional

Mix all **step 1** ingredients and bring to a boil and continue to boil until reaching 234°F on candy thermometer. Add all **step 2** ingredients and mix well. Quickly pour into greased 9x13-inch pan. Cool at room temperature and cut into squares. Place in air tight container and store in refrigerator.

### **Jordan Marsh Blueberry Muffins**

**Dan Franks, Stowe, Vt.**

2 cups all-purpose flour  
2 tsp. baking powder  
½ tsp. salt  
½ cup butter, room temperature  
1 cup sugar

2 large eggs  
1 tsp. vanilla  
½ cup milk  
2 to 2½ cups fresh blueberries  
¼ tsp. nutmeg mixed with 1 Tbsp. sugar

Heat oven to 375°F. Grease and flour 12 muffin cups. Sift together flour, baking powder and salt. In medium-size bowl beat butter until fluffy. Beat in sugar until well blended. Beat in eggs and add vanilla. Stir in flour mixture, alternating with milk, half at a time. Stir in 2 cups blueberries and, if desired, another ½ cup mashed berries. Spoon batter into cups, filling to the top. Sprinkle with nutmeg-sugar mixture. Bake 25 to 30 minutes until golden. Let cool in pan for 30 minutes. **Yield:** 1 dozen.

### **Easy Chicken Divan**

**Danielle Simoneau, Alburgh, Vt.**

2 pkgs. (10 oz. each) frozen broccoli  
(or fresh)  
2 cups cooked chicken, diced  
1 cup mayonnaise  
1 tsp. lemon juice  
½ tsp. curry powder

1 cup shredded sharp cheddar cheese  
1 cup soft bread crumbs  
2 Tbsp. butter, melted  
2 cans cream of chicken soup  
Pimiento strips, optional

Cook broccoli in water until tender or steam, if you wish. Arrange broccoli in greased 11x13-inch pan and place chicken on top. Combine soup, mayonnaise, lemon juice, and curry powder; pour over chicken. Sprinkle with cheese. Combine crumbs and butter; sprinkle over all. Bake at 350°F for 25 to 30 minutes or until thoroughly heated. Trim with pimiento strips, if desired.

**Adam's Turtle Brownies - 1st. Prize King Arthur Brownie Competition, Champlain Valley Expo.**

**Adam Bates, Burlington, Vt.**

½ cup butter  
1 cup white sugar  
2 eggs  
1 tsp. vanilla extract  
⅓ cup unsweetened cocoa powder  
½ cup all-purpose flour  
¼ tsp. salt  
¼ tsp. baking powder

**Turtle:**  
⅓ cup light corn syrup  
¾ cup sugar  
3 Tbsp. water  
⅓ cup heavy cream  
1 tsp. vanilla  
1 cup pecans  
Melted chocolate (for garnish)

Preheat oven to 350°F. Grease and flour an 8-inch square pan. In a large saucepan, melt ½ cup butter. Remove from heat, and stir in sugar, eggs, and 1 teaspoon vanilla. Beat in ⅓ cup cocoa, ½ cup flour, salt, and baking powder. Spread batter into prepared pan. Bake in preheated oven for 25 to 30 minutes. Do not overcook. **To make the turtle:** In small pan mix water, corn syrup and sugar. Mix until dissolved. Boil until golden brown. Then mix in vanilla, heavy cream, and pecans. Pour over brownies and let sit in fridge for 5 to 10 minutes.

**Scalloped Corn**

**Alice Dewey, Stowe, Vt.**

1 egg  
1 cup milk  
¼ tsp. salt  
1 Tbsp. sugar

Dash of nutmeg  
1½ cups fresh corn or 1 can (15.25 oz.) of corn  
2 tsp. butter

Whisk together first 5 ingredients. Add corn and dot with 2 teaspoons butter cut into small pieces. Bake in 5x7-inch dish at 325°F for 1 hour or until set. Recipe can be doubled.

**Molasses Sugar Cookies**

**Lynn Bourgeois, Vergennes, Vt.**

1½ cups butter  
4 cups flour  
4 tsp. baking soda  
1 tsp. salt  
2 tsp. cinnamon

1 tsp. cloves  
1 tsp. ginger  
2 cups sugar  
½ cup dark molasses  
2 eggs

Sift flour, baking soda, salt, cinnamon, cloves, and ginger. Melt butter; add 2 cups sugar, molasses, and eggs. Beat well. Add dry ingredients and mix well. Put dough in the refrigerator to cool for at least an hour. Preheat oven to 375°F. Remove dough from refrigerator and make balls (teaspoon sized), roll in sugar and place on an ungreased baking sheet. Bake for 10 minutes or until golden brown, remove from oven and sprinkle with sugar. **Yield:** about 4 dozen cookies.

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