

Across the Fence

Holiday Recipes – December 2013

Carolyn Peake's Recipes **Grandma's Christmas Bread**

1¼ cups warm milk
½ tsp. lemon juice
2 Tbsp. butter, softened
2 Tbsp. sugar
1½ tsp. salt
3 cups bread flour
2 tsp. active dry yeast
¾ cup golden raisins

¾ cup brown raisins
½ cup dried currants
1½ tsp. grated lemon peel

Glaze:

½ cup confectioner's sugar
1½ tsp. milk
1 tsp. butter, melted
¼ tsp. vanilla

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbsp. water or flour if needed). Just before the final kneading, add fruits and lemon peel. In small bowl, combine glaze ingredients; drizzle over cooled bread. Yield: 1 loaf. (about 2 lbs.)

Whipped Cream Pound Cake

1 cup butter, softened
3 cups sugar
6 eggs
1 tsp. lemon extract

1 tsp. vanilla
3 cups all-purpose flour
1 cup heavy whipping cream
Sliced fresh fruit, optional

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in lemon extract and vanilla. Add flour alternately with cream, beating just until combined. Pour into two greased and floured 9x5x3-inch loaf pans. Bake at 325°F for 80 to 85 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Serve with fruit if desired. Yield: 2 cakes, 10 to 12 servings each.

ABC Salad

½ cup vegetable oil
3 Tbsp. lemon juice
1 tsp. sugar
1 cup dried cranberries

3 large red apples, cut into ½-inch cubes
2 cups fresh broccoli florets
½ cup chopped walnuts

In a bowl, whisk the oil, 2 Tbsp. lemon juice and sugar. Add cranberries and let stand 10 minutes. In large bowl, toss apples with remaining lemon juice. Add broccoli, walnuts and cranberry mixture and toss to coat. Cover and refrigerate 2 hours or until chilled. Toss again before serving. Yield: 6 to 8 servings.

Hot Mulled Apple Tea

2 quarts apple cider	3 cinnamon sticks (3-inch each)
2 quarts strong tea	1 Tbsp. whole cloves
1 sliced orange	1 Tbsp. allspice
1 sliced lemon	Brown sugar to taste

Combine all in slow cooker. Heat on low for 2 hours. Yield: 16 cups.

Lyn Jarvis' Recipes

Cranberry-Apple Lattice Pie

2½ cups all-purpose flour	¾ cup sugar, divided
1 Tbsp. sugar	6 medium baking apples*, peeled and cut into ¼-inch slices
¾ tsp. salt	2 Tbsp. quick-cooking tapioca
½ cup cold unsalted butter, cubed	½ tsp. ground cinnamon
⅓ cup cold shortening	
5 to 7 Tbsp. ice water	

Filling:

½ cup dried currants or raisins
1 Tbsp. vanilla
1 Tbsp. water
1 cup fresh or frozen cranberries,
divided

Glaze:

2 tsp. sugar
Dash ground cinnamon
1 egg
1 Tbsp. 2% milk or heavy
whipping cream

In a small bowl, mix the flour, sugar and salt; cut in butter and shortening until crumbly. Gradually add ice water, tossing with a fork until dough holds together when pressed. Divide the dough in half. Shape each half into a disk; wrap in plastic wrap. Refrigerate for 30 minutes or overnight. In a small bowl, combine the dried currants or raisins, vanilla and water; let stand for 20 minutes. Place ¾ cup cranberries and ¼ cup sugar in a food processor; pulse until the cranberries are coarsely chopped. Transfer to a large bowl. Add the apple slices, tapioca, cinnamon, remaining sugar, and currant mixture; toss to combine. Let stand for 15 minutes. On a lightly floured surface, roll one half of the dough to a ⅛-in.-thick circle; transfer to a 9-inch deep-dish pie plate. Trim the pastry to ½ -inch beyond the rim of the plate. Add the filling. Roll the remaining dough into a ⅛-inch thick circle; cut into ½-inch wide strips. Arrange over the filling in a lattice pattern. Trim and seal the strips to the edge of the bottom pastry; flute the edge. Place the remaining cranberries in the spaces between the lattice strips.

Glaze: In a small bowl, mix the sugar and cinnamon; set aside. In another bowl, whisk egg and milk; brush over lattice top. Sprinkle with sugar mixture. Bake on a lower oven rack at 400°F for 25 minutes. Reduce the oven temperature to 325°F; bake 40 to 45 minutes longer or until the crust is golden brown and the filling is bubbly. Cool on a wire rack for 30 minutes; serve warm.

*Note: Baking apples such as Fuji or Braeburn (about 2 lbs.)

Cranberry Orange Muffins

2 cups whole wheat flour	1½ cups orange juice
⅓ cup sugar	1 tsp. orange zest (optional)
2 tsp. baking powder	¼ cup canola oil
½ tsp. baking soda	1 egg
¼ tsp. salt	1 cup fresh or frozen cranberries, halved

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the orange juice, orange zest (if desired), oil, and egg; stir into the dry ingredients just until moistened. Fold in cranberries. Coat muffin cups with cooking spray or use paper liners; fill ¾ full with batter. Bake at 400°F for 15 to 20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Heather Fischer's Recipes Cranberry Pistachio Biscotti

¼ cup light olive oil	1¾ cups all-purpose flour
¾ cup white sugar	¼ tsp. salt
2 tsp. vanilla	1 tsp. baking powder
½ tsp. almond extract	½ cup dried cranberries
2 eggs	1½ cups pistachio nuts

Preheat the oven to 300°F. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand. Divide dough in half. Form two logs (12x2-inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275°F. Cut logs on diagonal into ¾ inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

Cranberry Cobbler

6 Tbsp. unsalted butter, melted, plus more for pan	¾ cup plus 2 Tbsp. sugar, divided	½ tsp. fine salt
1¼ cups cranberries, partially thawed if frozen	1 cup all-purpose flour	½ cup whole milk
	1¼ tsp. baking powder	1 large egg

Preheat oven to 350°F. Grease pie plate. Stir together cranberries and 2 tablespoons sugar. In a large bowl, whisk together flour, baking powder, salt, and remaining ¾ cup sugar. In a small bowl, whisk together milk and egg, then whisk in butter. Whisk milk mixture into flour mixture until combined. Pour batter into pie plate and scatter cranberries on top. Bake until center springs back when lightly touched, 30 + minutes. Let cool 15 minutes before serving (or let sit at room temperature, up to 8 hours).

Christmas Tree Pita Appetizers

4 flavored or plain pita folds or pita (pocket)
breads (about 6 inches in diameter)
16 thin pretzel sticks, halved
½ cup sour cream

½ cup guacamole
2 Tbsp. finely chopped parsley
¼ tsp. garlic-pepper blend
¼ cup very finely chopped red bell pepper

Cut each pita fold into 8 wedges. Insert pretzel stick half into center of bottom of each wedge to form "tree trunk". In small bowl, mix sour cream, guacamole, parsley and garlic-pepper blend. Spread about 1 teaspoon sour cream mixture on each pita wedge. Blot bell pepper with paper towel to remove excess moisture. Sprinkle about 1/4 teaspoon bell pepper on each wedge or arrange to form a garland. If desired, cover and refrigerate up to 8 hours before serving.

Viewer's Recipes

Eggnog Pie with Raspberry Sauce

Donna Barcomb, Colchester, Vt.

9-inch short pie shell (below)
1 Tbsp. unflavored gelatin
¼ cup cold water
2 cups eggnog

1 Tbsp. rum
1 cup chilled whipping cream
Nutmeg
Raspberry Sauce (below)

Stir gelatin into cold water. Heat 1 cup eggnog to boiling, stirring constantly. Stir gelatin mixture into eggnog until dissolved. Stir remaining eggnog and the rum into gelatin mixture. Refrigerate until mixture mounds slightly. Beat whipping cream in chilled bowl until stiff. Fold 1 cup whipped cream into eggnog mixture. Pour into shell. Cover; refrigerate at least 8 hours. Spoon remaining whipped cream in 6 mounds around edge of pie; sprinkle with nutmeg. Serve with raspberry sauce.

9-inch Short Pie Shell: Heat oven to 450°F. Mix 1 cup biscuit mix and ¼ cup butter or margarine, softened, in small bowl. Add 3 tablespoons boiling water; stir vigorously until dough forms a ball and cleans side of bowl. (Dough will be puffy and soft.) Pat dough with floured hands into 9-inch pie plate, bringing up dough to edge of plate. Flute edge if desired. Bake until light brown, 8 to 10 minutes; cool.

Raspberry Sauce: Press 2 packages (10 ounces each) frozen raspberries, thawed, through sieve. Mix ½ cup sugar and 2 Tbsp. cornstarch; stir into raspberries in saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute; cool. Stir in 1 tablespoon rum.

Cranberry Apricot Relish

Dot Foster, Putney, Vt.

1 bag (12 oz.) cranberries
2 cups sugar

1 bag (6 oz.) dried apricots,
cut up

½ cup raisins
1 cup orange juice

Sort through cranberries and discard soft ones and stem pieces. Combine all ingredients in heavy saucepan. Stir over medium heat until sugar dissolves. Increase heat and boil until cranberries pop. Stir and cook until sauce thickens and color turns a deep red and is glossy. Add more orange juice for relish consistency, if needed. (It's easy to overcook.) Cool and transfer to bowl. Cover and refrigerate. Can be made 4 days in advance, or frozen for later use.

Popcorn Balls

Katherine Kennedy, Wallingford, Vt.

1 cup dark corn syrup	½ tsp. cream of tartar	8 to 9 quarts popped corn
½ cup molasses	4 Tbsp. butter	
1 cup sugar	¼ tsp. baking soda	

Boil syrup, molasses, sugar, cream of tartar, and butter together until it forms soft ball in cold water. Remove from heat and add ¼ tsp. baking soda. Stir until foaming and pour over popped corn. Lightly grease hands to avoid caramel sticking. Form balls when cool enough to handle.

Mulled Cranberry Juice

Donna Waldron, Burlington, Vt.

1 qt. cranberry juice	1 Tbsp. lemon juice	1 orange, sliced (not peeled)
⅓ cup sugar	3 whole cloves	
⅓ cup water	½ tsp. cinnamon	

Combine all in non-aluminum saucepan and bring to a boil. Stir to dissolve sugar. Simmer, covered for 5 minutes. Serve hot. Yield: 4 large servings. Recipe can be doubled.

Christmas Wreath Ring

Catherine Marshall, Waterbury, Vt.

1 pkg. (3 oz.) lime gelatin	3 oz. cream cheese
1 cup boiling water	2 Tbsp. milk
16 large marshmallows (or 64 small)	½ pint whipping cream
1 can (20 oz.) crushed pineapple	½ cup walnuts or pecans

Dissolve gelatin in boiling water. Add marshmallows. Add juice from pineapple. Beat cream cheese with milk. Whip cream. Incorporate cream cheese mixture and whipped cream together. Add to gelatin. Add nuts and drained pineapple. Put in large ring mold coated with cooking spray and refrigerate. When set, unmold on large plate, garnish with cherries and imitation holly leaves.

Maple Fudge

Gyneth Fortin, Sheldon Springs, Vt.

1 Tbsp. flour	1 Tbsp. butter
1 cup sugar	1 cup walnuts
2 cups Vermont maple syrup	¼ cup white corn syrup
½ cup milk or cream	

Mix flour and sugar in sauce pan, mix in maple syrup, corn syrup and milk (or cream). Cook over low heat to medium heat stirring constantly to soft ball stage (232°F to 236°F). Remove from heat and drop butter on top and let cool to lukewarm. Beat until the glossy look begins to leave. Add nuts and pour quickly into buttered pan. Cut when cool.

Pastor's Casserole

Jess Pastor, Hyde Park, Vt.

1 medium onion, chopped	½ tsp. dried basil leaves
1 clove garlic, finely chopped	½ tsp. dried oregano
2 Tbsp. olive oil	Dash of red pepper sauce
1 can (14.5 oz.) whole tomatoes, undrained	2 cups cut up cooked crab meat
½ tsp. marjoram	3 oz. cream cheese, cut into small cubes
½ tsp. salt	

Cook onion and garlic in oil in 3 qt. sauce pan, stir frequently until onion is tender. Stir in tomatoes with sauce, herbs, salt and pepper sauce. Heat to boiling, reduce heat, cover and simmer for 45 minutes. Prepare **Lemon Oven Rice** (recipe follows) while sauce is simmering.

Lemon Oven Rice

2 cups boiling water	2 Tbsp. butter
1 cup uncooked long grain rice	1 Tbsp. lemon juice
1 tsp. salt	

Heat oven to 350°F. Mix water, rice and salt in ungreased 11x7x1½-inch baking dish. Cover and bake for 25 to 30 minutes until liquid is absorbed. When rice is done, stir in butter and lemon juice. Remove the tomato sauce from heat and stir in crab meat and cream cheese. Spoon over rice and bake uncovered at 350°F for 20 minutes.

Parmesan Artichoke Dip

Val Glover, Derby, Vt.

4 oz. light cream cheese	2 Tbsp. white grape juice
½ cup mayonnaise	¼ cup finely chopped red pepper
½ tsp. minced garlic	1 to 2 Tbsp. mild green chilies, chopped
¾ cup shredded Parmesan cheese	
1 can (14 oz.) artichoke hearts, drained and chopped	

Using a mixer or food processor, blend cream cheese, mayonnaise and garlic, then add remaining ingredients and mix well. Bake in a casserole dish at 350°F for about 30 minutes or until bubbly. As a warm dip right out of the oven, this works well with low-fat wheat crackers, vegetables, or multi-grain bread.

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.

Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430
or visit us online at: www.uvm.edu/extension/atf

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. 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.