

Across the Fence

Holiday Recipes – December 2017

Carolyn Peake's Recipes

Triple Mash with Horseradish and Bread Crumbs

1¾ lbs. potatoes, peeled and cubed
4 medium parsnips (about 1¼ lb.) peeled
and cubed
2½ cups cubed peeled turnips
½ cup butter, divided

1 cup soft bread crumbs
2 Tbsp. prepared horseradish
1 cup whole milk
pepper to taste

Place potatoes, parsnips and turnips in a 6-qt. stockpot and add water to cover. Bring to a boil. Reduce heat and cook uncovered, for 15 to 20 minutes or until tender. Meanwhile, in a skillet, heat ¼ cup of butter over medium heat. Add bread crumbs and cook and stir for 3 to 5 minutes, or until toasted. Stir in horseradish and remove from heat. Drain vegetables and return to pot. Mash them over low heat, gradually adding milk, pepper and remaining butter. Transfer to a serving dish and sprinkle with bread crumbs. **Yield:** 12 servings (¾ cup each).

Tangy Meatballs

2 eggs
2 cups quick-cooking or rolled oats
1 can (12 oz.) evaporated milk
1 cup chopped onion
½ tsp. pepper
½ tsp. garlic powder
3 lbs. lean ground beef

Sauce:
2 cups ketchup
1½ cups packed brown sugar
½ cup chopped onion
1 to 2 tsp. liquid smoke
½ tsp. garlic powder

In a large bowl, beat the eggs. Add oats, milk, onion, pepper and garlic powder. Add the ground beef and mix well. Shape into 1½-inch balls and place in two 9x13x2-inch baking pans. Bake uncovered, at 375°F for 30 minutes. Remove from the oven and drain. Place all the meatballs in one of the pans. In a saucepan, bring all the sauce ingredients to a boil. Pour over the meatballs, return to the oven and bake uncovered, for 20 minutes or until meatballs are done. **Yield:** 12 servings.

Bacon-Cheddar Deviled Eggs

12 hard-boiled large eggs
½ cup mayonnaise
4 bacon strips, cooked and crumbled

2 Tbsp. finely shredded cheddar cheese
1 Tbsp. honey mustard
½ tsp. pepper

Slice eggs in half and remove the yolks and set the whites aside. In a small bowl, mash the yolks. Stir in the mayonnaise, bacon, cheese, mustard and pepper. Stuff or pipe into egg whites. Refrigerate until serving. **Yield:** 2 dozen.

Double Chocolate Zucchini Bread

1½ cups shredded zucchini
1 cup flour
½ cup cocoa powder
1 tsp. baking soda
¼ tsp. baking powder
½ tsp. cinnamon (optional)

½ cup oil
½ cup sugar
½ cup packed brown sugar
2 eggs
1 tsp. vanilla
½ cup chocolate chips

Preheat oven to 350°F. Grease loaf pans (1 large or three small). Squeeze excess moisture from zucchini. In mixing bowl, combine oil, sugars and vanilla. Mix in eggs and zucchini. In separate bowl, combine flour, cocoa, baking soda, baking powder and cinnamon. Add dry ingredients to wet ingredients, mixing until just combined. Fold in chocolate chips. Pour batter into loaf pan(s). For mini loaves bake 30 minutes. For regular loaves, bake 45 minutes or until knife inserted near center comes out clean.

Judy Simpson's Recipes

Pull Apart Party Buns

1 pack of pull-apart dinner rolls (12 rolls)
2 Tbsp. unsalted butter
3 Tbsp. hot sauce
1½ cups shredded rotisserie chicken

¼ cup brie cheese cut into small pieces
¼ cup crumbled blue cheese
¼ cup thinly sliced celery
½ tsp. celery seeds

Preheat the broiler. Split the whole pack of attached dinner rolls in half horizontally. Place the top and bottom halves cut side up on a baking sheet. Broil until toasted, 1 to 3 minutes. Remove from oven and preheat to 400°F. Melt the butter with the hot sauce in a small pan over medium high heat, whisking until smooth. Toss the chicken with all but 1 tablespoon of the spicy butter in a medium bowl. Spread the chicken mixture evenly on the bottom bread piece; dot evenly with the cheeses and sprinkle with the celery. Cover with the top bread piece, then brush the roll tops with the reserved 1 tablespoon spicy butter and sprinkle with the celery seeds. Bake until the bread is toasted and the cheese is melted, about 12 to 15 minutes.

Honey Pecan Pie

Pastry for a 1 crust pie
½ cup honey
½ cup white corn syrup
⅓ cup sugar
⅓ cup light brown sugar

3 eggs, lightly beaten
4 Tbsp. butter, melted
1 tsp. vanilla
1 cup pecan halves

Preheat the oven to 375°F. Line a 9-inch pie plate with the pastry. Combine all the ingredients except the pecan halves. Pour into the prepared pie plate. Arrange the nuts on top in any desired pattern. Bake for 40 to 50 minutes, until the filling is set and the pastry is golden brown. Cool and serve cold or slightly warm.

Lyn Jarvis' Recipes Honey BBQ Chicken

6 chicken leg quarters

Rub:

¼ cup packed brown sugar
1 Tbsp. kosher salt
½ tsp. garlic powder
⅛ tsp. cinnamon

Sauce:

2 Tbsp. butter
⅔ cup ketchup
½ cup honey
3 Tbsp. balsamic vinegar
2 Tbsp. yellow mustard
2 tsp. reduced-sodium soy sauce
dash cayenne pepper, optional

Pat chicken dry. Combine rub ingredients. Rub over chicken pieces; refrigerate, covered, in a shallow dish 2 hours. Meanwhile, in a small saucepan over medium heat, combine sauce ingredients, adding cayenne if desired. Bring to a boil, stirring constantly; reduce heat and simmer, uncovered, to allow flavors to blend, 8 to 10 minutes. On an oiled grill rack, grill chicken, covered, over indirect medium heat, turning frequently, until a thermometer reads 165°F for 35 to 45 minutes. Reduce heat to medium-low. Brush chicken with sauce, reserving ½ cup. Cook covered, until chicken pieces register 170°F for 4 to 6 minutes. Serve with reserved sauce. **Yield:** 6 servings. **Note:** To cook indoors, preheat oven to 450°F. Place prepared chicken in a greased 15x10x1-in. baking pan; bake until a thermometer reads 165°F for about 25 minutes. Brush with sauce, reserving ½ cup. Bake until chicken pieces register 170°F for about 5 minutes. Serve with reserved sauce.

Layered Eggnog Blondies

vegetable cooking spray
1½ cups crushed vanilla wafers
3 Tbsp. sugar
¼ tsp. salt
5 Tbsp. butter, melted
1 pkg. (8 oz.) cream cheese, softened
½ cup plus 2 Tbsp. powdered sugar, divided

½ cup refrigerated eggnog
¼ tsp. nutmeg
¼ tsp. cinnamon
1 large egg
¾ cup heavy cream
1 tsp. vanilla
2 Tbsp. powdered sugar

Preheat oven to 350°F. Lightly grease (with cooking spray) an aluminum foil-lined 8-inch square pan. Pulse vanilla wafers and next 2 ingredients in a food processor until blended. Add butter; pulse until blended. Press mixture into bottom of pan. Bake at 350°F for 8 minutes or until lightly browned. Reduce oven temperature to 325°F. Beat cream cheese and ½ cup powdered sugar at medium speed with an electric mixer. Gradually add eggnog, beating at medium speed. Stir in nutmeg, cinnamon, and egg; pour over vanilla wafer mixture. Bake at 325°F for 30 to 35 minutes or until outer 2 inches are set. Cool completely on a wire rack (about 1 hour). Beat cream at medium-high speed, using whisk attachment, until foamy. Gradually add vanilla and 2 tablespoons powdered sugar, beating just until soft peaks form. Remove blondies from pan; discard foil. Cut blondies into squares, and dollop with whipped cream mixture.

White Chocolate-Almond Dipped Cookies

1 cup butter, softened
½ cup confectioners' sugar
½ tsp. almond extract
2 cups all-purpose flour
1 cup finely chopped dried apricots
8 oz. white candy coating, chopped
1 cup finely chopped almonds, toasted

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in almond extract. Gradually add flour and mix well. Stir in apricots. Roll 1 tablespoonful of dough into a 2½-inch log; shape into a crescent. Repeat. Place 2 inches apart on greased baking sheets. Bake at 350°F for 10 to 20 minutes or until golden brown. Remove to wire racks to cool completely. In a microwave, melt candy coating; stir until smooth. Dip half of each cookie in coating; allow excess to drip off. Press almonds into white chocolate; place on waxed paper. Let stand until set. Store in an airtight container. **Yield:** 3 dozen.

Cherry Christmas Wreath

1 pkg. devil's food cake mix
2 containers cream cheese frosting (16 oz. each)
green food coloring
1 can (20 oz.) light cherry pie filling
½ tsp. cinnamon
¼ tsp. almond extract

Preheat oven to 350°F. Grease and flour a 10-inch tube pan. Prepare, bake and cool cake following directions for Bundt pan. Split cooled cake in two layers and frost. Reserve 1 cup frosting to tint deep green. Decorate cakes around edges and top (including center top edge) and bottom using decorating bag and desired tip. Combine pie filling, cinnamon and almond extract in medium bowl. Spoon half of the cherry mixture on top of each cake between green rings. Note: For ease in spreading frosting, freeze split cake layers. **Yield:** 16 to 20 servings.

Cranberry & Caramel Date Bars

1 cup cranberries	½ tsp. baking soda
½ cup plus 2 Tbsp. sugar	1 cup butter, melted
2⅓ cups all-purpose flour	1½ cups dates, chopped
2 cups oats	¾ cup chopped walnuts, toasted
½ cup packed light brown sugar	1 cup caramel ice cream topping

Preheat oven to 350°F. In a bowl, combine cranberries and 2 tablespoons sugar. In bowl combine 2 cups flour, oats, remaining ½ cup sugar, brown sugar, and soda. Add butter; mix well. Reserve 1 cup crumb mixture; press remainder firmly onto bottom of 13x9-inch baking pan. Bake 15 minutes. Sprinkle dates, walnuts and cranberry mixture over crust. Mix caramel topping and remaining ⅓ cup flour; spoon over fruit and walnuts. Top with reserved crumb mixture. Bake 20 minutes or until lightly brown. Cool. Cut into bars. **Yield:** 24 bars.

3 Cheese Macaroni in the Crockpot

3 cups cooked elbow macaroni	¾ cup processed cheese (like Velveeta®), cubed
1 Tbsp. butter, melted	¼ cup onion, finely chopped
2 cups evaporated milk	¼ cup green pepper, finely chopped
¾ cup shredded cheddar cheese	1 tsp. seasoned salt
¾ cup Monterrey Jack or Colby Jack cheese	¼ tsp. pepper

Combine macaroni and margarine in a lightly greased slow cooker. Add remaining ingredients; mix well. Cover and cook on high setting for 2 to 3 hours, stirring once or twice. **Yield:** 4 to 6 servings.

Marco Ayala's Recipes

Blueberry Balsamic Pork Tenderloin

1½ lbs. pork tenderloin	2 cups frozen or fresh blueberries
1 tsp. black pepper	2 tsp. minced garlic
1 tsp. salt	1 Tbsp. honey
2 tsp. garlic powder	½ cup balsamic vinegar

Preheat oven to 375°F. Line baking sheet with aluminum foil. Mix together pepper, salt and garlic powder in a small bowl or ramekin. Rub mixture all over the pork tenderloin. Place tenderloin on the baking sheet and onto the center rack of the oven. Be sure to have baking sheet in the center of the rack. Allow to bake for 45 to 60 minutes. Oven temperatures may vary, so use an internal thermometer to check for doneness. If it reads 140°F to 150°F it is done. If you do not have an internal thermometer, the center of the tenderloin when cooked will be slightly pink, but will not look raw! Place blueberries in a medium sauce pan on medium-high heat. Using a wooden spoon or potato masher, begin breaking the blueberries while cooking. Add garlic and honey. Blueberries will begin to boil and sauce will begin to form. Stir in balsamic vinegar. Bring sauce to a boil and allow it to reduce. Reduction time is about 12 to 15 minutes. Once tenderloin is done baking, remove from oven and allow it to rest for 10 minutes before slicing. Remove sauce from stove once it has reduced and become slightly thick, it should flow almost like the consistency of honey off of a spoon. Slice tenderloin into medallions, about ¾ to 1-inch thick. Place onto dish and spoon sauce over medallions. Serve with any veggie or starch. **Yield:** 4 to 6 servings.

Holiday Cutout Cookies

1 pkg. sugar cookie mix	6 to 8 oz. vanilla candy coating
½ cup butter, softened	red and green food coloring (optional)
1 Tbsp. all-purpose flour	cookie icing (optional)
1 egg	decorating sugar (optional)

Preheat oven to 350°F. In a bowl, mix the sugar cookie mix and flour. Stir in butter and egg and mix until a soft dough forms. Roll dough on a floured surface until ¼-inch thick. Cut with 2-inch cookie cutter and place 1-inch apart on an ungreased cookie sheet. Bake for 5 to 10 minutes until edges are light golden brown. Cool 1 minute before removing from cookie sheet. Cool completely. In a microwave, melt candy coating about 1 minute; stir until smooth. Add food coloring if desired and mix well. Spoon melted candy with a teaspoon and spread on cookies. Dust with decorating sugar if desired or allow candy coating to set and decorate with icing. Place on waxed paper. Let stand until set.

Viewer's Recipes

Glazed Kielbasa and Pineapple Bites

Ron Deragon – Plattsburgh, N.Y

2 lbs. kielbasa, sliced into ½ -inch pieces
1 can (14 oz.) pineapple slices, in juice,
quartered
3 Tbsp. teriyaki sauce

1 Tbsp. sweet chili sauce
1 Tbsp. honey
½ cup pineapple juice (from can)

Preheat oven to 425°F. In a bowl combine teriyaki sauce, sweet chili sauce, honey and pineapple juice. Add the kielbasa pieces and toss to coat. Let kielbasa marinade for 2 to 3 hours. Line a baking sheet with foil and spray with cooking spray. Remove kielbasa from marinade, place a piece of pineapple on top of a slice of kielbasa and stick a toothpick into them. Place kielbasa bites onto the baking sheet. Place in oven and cook for 15 to 20 minutes (keeping an eye on them). Remove from oven and serve hot or warm.

Yield: About 10 servings.

Marbled Chocolate Bars

Virginia Longe – Sheldon Vt.

1 pkg. (18¼ oz.) German chocolate cake mix
1 pkg. (8 oz.) cream cheese, softened
½ cup sugar
¾ cup milk chocolate chips, divided

Prepare cake batter according to package directions. Pour into a greased 15x10x1-inch baking dish. In a small mixing bowl beat cream cheese and sugar. Stir in ¼ cup of the chocolate chips. Drop by tablespoonful over the batter. Cut through batter with a knife to swirl the cream cheese mixture. Sprinkle with the remaining chocolate chips. Bake at 350°F for 25 to 30 minutes or until pick inserted near center comes out clean. Allow to cool and cut into bars.

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