CHRISTMAS Recipes



Golden Potato Casserole

6 medium potatoes 1/4 cup (1/2 stick) butter 1/3 cup chopped green onion 1/4 teaspoon pepper 2 cups shredded cheddar cheese 2 cups sour cream 1 teaspoon salt 2 tablespoons butter

The sour cream should be at room temperature. Cook potatoes in skin. Cool. Peel and coarsely shred. In a saucepan over low heat, combine cheddar cheese and butter, stirring occasionally until almost melted. Remove from heat. Blend in sour cream, onions, salt, and pepper. Add potatoes, stirring lightly. Pour mixture into a 2-quart buttered casserole dish. Dot with 2 tablespoons butter. Bake until heated through (about 25 minutes) in 350°F oven.

Sweet Potato Casserole

3 cups mashed, cooked sweet potatoes (or 3 large cans) 1/2 cup melted butter 2 eggs, beaten 1/2 cup milk 1 teaspoon vanilla 1/2 teaspoon salt or to taste 2 tablespoons brown sugar

Topping: 1 cup brown sugar 1/3 cup flour 1 cup whole or chopped pecans 1/3 cup melted butter

Preheat oven to 350°F. Combine casserole ingredients well using a hand mixer. Pour mixture into a shallow, buttered 2-quart baking dish. Mix topping ingredients together and spread over casserole. Bake for 35 minutes. Do not overbake.

Chocolate Sheet Cake with Pecan Fudge Icing

2 cups sugar 1/2 teaspoon salt 2 cups all-purpose flour 8 tablespoons (1 stick) butter 1/2 cup Crisco 1 cup water 1/4 cup cocoa 2 eggs 1 teaspoon baking soda 1/2 cup buttermilk 1 teaspoon vanilla

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8 tablespoons (1 stick) butter 2 tablespoons cocoa 6 tablespoons milk 1 teaspoon vanilla 1 (16 oz.) box powdered sugar 1 cup chopped pecans or walnuts

Preheat oven to 350° F. Combine sugar, salt, and flour in a large mixing bowl. In a saucepan, bring to a boil butter, Crisco, water, and cocoa. Add to flour mixture. Beat eggs, baking soda, buttermilk, and vanilla. Add to dry ingredients. Pour into greased and floured $13 \times 9 \times 2$ -inch pan. Bake for 25 minutes.

Eggs Benedict

12 pieces Canadian bacon12 eggs2 teaspoons white or rice vinegar6 English muffins

<u>Sauce</u>

1 stick unsalted butter 2 cups milk 8 ounces grated Parmesan cheese 2 tablespoons flour Salt & pepper to taste Dash of garlic powder

To make the sauce, melt the butter and add flour, milk, Parmesan cheese, and garlic powder, continuing to blend. Add salt and pepper to taste.

To poach the eggs, fill a large saucepan two-thirds full with water, and bring to a boil. Add the vinegar and bring the water to a boil again, then lower the heat to a bare simmer. Work with one egg at a time, cracking each egg into a small bowl and slipping it into the barely simmering water. Once it begins to solidify, slip in another egg until you have all four cooking. Turn off the heat, cover the pan, and let sit for four minutes. (Remember which egg went in first, and take that one out first.)

When it comes time to remove the eggs, gently lift out with a slotted spoon. Note that the timing varies when cooking the eggs, depending on the size of your pan, how much water, how many eggs, and how runny you like them. You might have to experiment a little with your setup to figure

out what you need to do to get the eggs exactly the way you like them. As soon as all the eggs are in the poaching water, begin toasting your English muffins. If you can't get all the muffins toasted by the time the eggs are ready, gently remove the eggs from the poaching water, and set aside in a bowl.

To assemble the eggs Benedict, butter one side of an English muffin. Top with one slice of Canadian bacon. Put a poached egg on top of the bacon, then pour sauce over the top.