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What's Cooking for Holiday Savories Cookbook



*The Nesties
Holidays 2006*



What's Cooking for Holiday Savories?



First and foremost, a special "Thank You" goes out to all our recipe submitters! Without your willingness to share these special recipes, this cookbook would not be possible.

We hope you enjoy this collection of favorite Holiday Savories recipes submitted by the ladies of The Nest. All of the recipes in this book were prepared using the same ingredients, appliances and cookware found in home kitchens like yours. The Nesties of the What's Cooking Board stand behind every recipe in hopes that you will try them for this and future holiday seasons to share with your families. From our kitchens to yours....

Happy Cooking & Eating on your Holiday Celebrations!

Your fellow What's Cooking Nesties,

Kris ~ FinallyKrisB

Joan Elenita ~ Joelen&Louis



Recipe Index

Appetizers and Snacks

Best Ever Crab Dip.....	6
Bison Meatballs.....	7
Boneless BBQ Rib Bites.....	8
Cucumber Toasties.....	9
Eric's Shrimp Dip.....	10
Glazed Spiced Nuts.....	11
Hillshire Farm Smokin Smokies.....	12
Holiday Party Mix.....	13
Hot Pepper Cheese Ball.....	14
Lobster Layer Dip.....	15
Mom's Stuffed Jalapeno Appetizer.....	16
Party Pizzas.....	17
Polish Perogies.....	18
Ranch Chicken Dip.....	19
Sausage dip.....	20
Spinach Balls.....	21
Stuffed Mushrooms.....	22
Sweet n Salty Snack Mix.....	23
Zesty Party Mix.....	24

Salads

Corn Slaw.....	26
Homemade Potato Salad.....	27
Red White and Green Salad.....	28

Vegetables & Side Dishes

Baked Potato Casserole.....	30
Bread and Celery Stuffing.....	31
Comforting Broccoli Casserole.....	32
Corn Casserole.....	33
Dirty Orzo "Risotto".....	34
Glazed Carrots.....	35
Grandma Hopmann's Spinach.....	36
Hominy Casserole.....	37
My Inlaws's Famous Stuffing.....	38
Patates Fournou (oven roasted lemon potatoes).....	39
Roasted Carrots.....	40
Scalloped Potatoes.....	41
Sweet Potato Casserole II.....	42

Main Dishes

BBQ Pulled Pork.....	44
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Chicken Montana.....	45
Crock-pot Roast.....	46
Garlic Rubbed Standing Rib Roast.....	47
Holiday Breakfast Casserole.....	48
Pine Nut Crusted Salmon.....	49
Potato Pierogies.....	50
Savory Meat Pie.....	51

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*Appetizers and
Snacks*

The background of the cover is a photograph of a decorative arrangement. A white, fringed fabric is draped over a wooden surface, possibly a table or a piece of furniture. The fabric is adorned with dried flowers and greenery, creating a rustic and festive look. The overall color palette is warm and natural, with browns, whites, and muted greens.

Best Ever Crab Dip

We serve this every Christmas Eve two big dishes and there is never any left!



Ingredients:

1 cup parmesan cheese, grated

3 cups mayonnaise (you can use light mayonnaise too)

12 ounces Dungeness crabmeat

8 ounces artichoke hearts, well drained and coarsely chopped

For garnish

2 stalks green onions, minced

cayenne pepper

Directions:

Preheat oven to 375°.

Blend all ingredients with a spoon.

Divide and place in two small 1-1/2" deep baking dishes.

Sprinkle a little more freshly grated parmesan cheese on top.

Bake for 10 minutes or until brown and heated through.

Serve with tortilla chips or baguette slices or crostini; garnish with minced green onion and cayenne pepper.

My Notes:

Submitted by MrsShoegal

Bison Meatballs

After thawing ground buffalo for burgers, I realized I was hardly in the mood for that for dinner. So I thought I'd experiment making meatballs. No recipe, just some experience with rolling meatballs at a local Italian deli in high school.



Ingredients:

1lb ground buffalo

1 ounce hot breakfast sausage

1 hamburger bun, soaked in milk

3 garlic cloves, minced

6 or 7 basil leaves, chopped

a couple shakes dry parsley

1 egg

1/4 cup parmesan cheese

salt

pepper

olive oil for browning and a little to coat hands while rolling.

optional: Fresh mozzarella balls, cut to fit inside the meatball after they are rolled.
(bigger ball, bigger piece of cheese)

Directions:

Combine all ingredients, except mozzarella. Mix with fingers until fully combined. Put a little olive oil on one hand and roll balls to desired size. I roll into approximately golf ball size, pushing a piece of cheese in the middle and rolling to cover it. Brown in olive oil, approx 1 minute per side.

Pour one can of tomato sauce or your personal marinara preference. Simmer 30 minutes until meatballs are cooked and still moist.

Use with spaghetti or subs. We like open faced subs, with cheese on top and the bread toasted.

My Notes:

Submitted by kristylynn

Boneless BBQ Rib Bites

Submitted by tbrp2005

We take this to my husband's family for Christmas Eve. We always do appetizers and finger foods for his family's Christmas, and these are perfect and filling. This recipe may be increased depending on the size of party you are serving.



Ingredients:

2-3 pounds boneless beef ribs

2 bottles favorite BBQ sauce

To taste:

Garlic powder

Lowry's Seasoning Salt

Salt/Pepper

Directions:

Preheat oven to 375 degrees

Rub ribs with the 3 seasonings to taste. Cut the ribs into bite size pieces. Spray a roasting pan with non-stick spray and place the ribs on the pan.

Spray foil to cover the pan with non-stick spray and cover the ribs. Bake for 50 minutes, turning once. After 50 minutes, rub sauce generously over the ribs. Bake for 10 minutes. Turn ribs and rub other side with sauce. Bake 10 more minutes.

To transport the ribs, you may pour 2nd bottle of BBQ sauce in baking pan and soak the ribs in it. When you arrive, place in oven for 20 min or so and enjoy. TO be even more festive, sometimes I set them out on a dish with decorated toothpicks.

My Notes:

Cucumber Toasties

These are light, fresh, easy appetizers ? great for a snack or entertaining. Make them extra festive for the holidays by garnishing with a touch of pimento or red pepper.



Ingredients:

1 (8 ounce) package cream cheese, softened

1 (.7 ounce) package dry Italian-style salad dressing mix

1/2 cup mayonnaise

1 pack of cocktail rye bread

1 cucumber, sliced into rounds

2 teaspoons dried dill weed

Optional garnish (red pepper pieces, pimentos, etc.)

Directions:

Preheat oven to 325. Spread cocktail rye slices in one layer on a cookie sheet. Bake at 325 till lightly toasted (5 minutes or so).

In a medium bowl, mix together cream cheese, dressing mix and mayonnaise.

Spread a thin layer of the cream cheese mixture on a slice of toasted bread, and top with a slice of cucumber. Sprinkle with dill. And add optional garnish. Repeat with remaining ingredients.

My Notes:

Submitted by JillzyC

Eric's Shrimp Dip

I hate seafood so this is my husband's... he loves it. Dip could be used with potato chips or crackers.



Ingredients:

16 oz cream cheese

1 jar shrimp cocktail (this is the premade shrimp cocktail, they come in those little glasses, usually 3 to a package)

Directions:

In a food processor mix cream cheese and shrimp cocktail put in dip bowl and serve.

My Notes:

Submitted by Jennicap

Glazed Spiced Nuts

These sweet and spicy nuts make great holiday gifts!



Ingredients:

1/3 cup sugar

1/4 (1/2 stick) unsalted butter

1/4 cup fresh orange juice (strained of pulp)

1 1/2 teaspoons salt

1 1/4 teaspoons cinnamon

1/4 teaspoon cayenne pepper

1/4 teaspoon ground mace

1 pound unsalted mixed nuts

Directions:

Position rack in center of oven and preheat to 250 degrees. Line jelly roll pan with foil. Cook sugar, butter, orange juice, salt, cinnamon, cayenne and mace in heavy skillet over low heat until butter melts and sugar dissolves. Increase heat to medium. Add nuts and toss until coated. Spread in single layer on prepared pan. Bake 1 hour, stirring every 15 minutes. Transfer nuts to large sheet of foil. Separate with fork or toothpick. Cool

completely. Store in airtight container up to 5 days.

Advance preparation procedure: Can be frozen 1 month. Double-wrap in plastic bags. Bring to room temperature before serving. If sticky, bake on foil-lined jelly roll pan in 250 degree oven until crisp, about 20 minutes.

My Notes:

Submitted by FinallyKrisB

Hillshire Farm Smokin Smokies

This is always a good starter!



Ingredients:

2 cups ketchup

3/4 cup brown sugar

3/4 cup bourbon

1 Tbsp. onion, grated

1/2 cup water

1 package of Lit'l Smokies

Directions:

Combine ingredients in crockpot and cook on low, ready after about 30 minutes or so.

My Notes:

Submitted by soontobeahigh

Holiday Party Mix

My sister-in-law made this a couple of years ago for Christmas and it has been a holiday staple in my house ever since! (Photo is a similarity of recipe)



Ingredients:

1 10oz bag mini pretzels

5 c Cheerios

5 c Corn Chex

2 c Salted Peanuts

1 lb M&M's

2 12oz bags of white chips

3 T veg oil

Directions:

Combine pretzels, cheerios, chex, peanuts, and M&M's in a large bowl. Melt chips and oil over a double boiler. Toss with ingredients in bowl. Lay out on parchment paper to dry. Break apart into bite sized pieces.

My Notes:

Submitted by MonkeysGirl05

Hot Pepper Cheese Ball



Ingredients:

- 1 (8 ounce) package cream cheese**
- 1 cup shredded Cheddar cheese**
- 1 cup extra sharp Cheddar cheese, shredded**
- 1 cup shredded Pepper Jack cheese**
- 1/4 teaspoon onion powder**
- 1/4 teaspoon garlic powder**
- 2 tablespoons mayonnaise (I used 1 Tbls Miracle Whip instead)**
- 1 tablespoon Worcestershire sauce**
- 1 cup chopped pecans (or almonds)**

Directions:

In a large bowl, stir together cream cheese, Cheddar, sharp Cheddar and Pepper Jack cheeses, onion powder, garlic powder, mayonnaise, and Worcestershire sauce. Cover and refrigerate mixture 1 hour.

Shape mixture into a ball. Roll ball in chopped nuts.

My Notes:

Submitted by Krashed24

Lobster Layer Dip

A fancy dip perfect for the holidays!



Ingredients:

4 oz. herb cream cheese, soft

1/2 oz. thousand island dressing

3 oz. lobster claw knuckle meat or shrimp or crab

1 oz. diced onions

3 oz. diced tomatoes

2 tbsp. diced green onions

1 egg, wedged

tortilla chips

Directions:

Spread the herb cream cheese in a circle in the middle of a plate. Lightly spread the dressing over the cream cheese. Tear up the lobster, crab or shrimp. Put it on top next.

Then put the onions, tomatoes, and green onions on top. Surround the eggs, diced, around the dip.

Spread the chips around the outside edge.

Then sprinkle the dip lightly with salt and pepper, to season. (about 2 pinches of each)

Decorate with parsley flakes (fresh or dried) around the edge.

My Notes:

Submitted by Renee&David

Mom's Stuffed Jalapeno Appetizer

This is great! Take my word for it. ;)



Ingredients:

1 can of minced clams drained

1 can of whole jalapenos

1, or 2 packs of soft cream cheese

Directions:

Drain the clams, and mix with the cream cheese with a fork until well mixed.

Cut length-wise and wash all the seeds out of the jalapenos. (Its important to buy the whole ones and not the pre-sliced because they are in too small of pieces)

Just fill the peppers with the cream cheese. It has a chemistry you wouldn't believe and not too hot either! I serve this while everyone arrives and its gone in less than 10 mins.

My Notes:

Submitted by CraigsJen

Party Pizzas

Here's a quick and delicious appetizer for your holiday parties! (Photo is similar to actual recipe)



Ingredients:

2 lb. Ground Spicy Sausage

1 Bag Grated Velveeta

Tabasco to Taste

1 Pkg. of Party Rye Bread

Directions:

Preheat oven to 375 degrees

Brown the sausage and then drain well.

Mix the sausage and cheese, add Tabasco to taste. Spread on party rye bread.

Arrange on an ungreased cookie sheet and bake for 15 to 20 minutes or until browned.

These can be made ahead and froze. They are always a hit!

My Notes:

Submitted by Kelly

Polish Perogies



Ingredients:

4 1/2 cups all-purpose flour
2 teaspoons salt
2 tablespoons butter, melted
2 cups cottage cheese
2 eggs
1 egg yolk
2 tablespoons vegetable oil
8 cooked potatoes, mashed
1 cup shredded Cheddar cheese
Salt & Pepper or garlic if desired

Directions:

In a large bowl, stir together the flour and salt. In a separate bowl, whisk together the butter, cottage cheese, eggs, egg yolk and oil.

Stir the wet ingredients into the flour until well blended. Cover the bowl with a towel, and let stand for 15 to 20 minutes.

Place potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Drain, and mash with shredded cheese. Season with salt and pepper. Set aside to cool.

My Notes:

Submitted by Jennicap

Ranch Chicken Dip

This is a great dip to take when you need an appetizer for a party because it is full of flavor! I serve this dip with wheat thins, triscuits or other crackers



Ingredients:

1 (8oz) sour cream

1 (8oz) cream cheese, softened

1 env. Hidden Valley Dip mix (Ranch)

1 large can chicken (10-12oz), drained & crumbled

Directions:

Mix together all ingredients and refrigerate

My Notes:

Submitted by kellyandjustin

Sausage dip



Ingredients:

1 lb Bob Evans Regular sausage

1 lb Bob Evans Italian sausage

2 cans of Rotel tomatoes (original)

2 - 8 oz. packages of cream cheese (can use 1/3 less fat) (softened)

Frito Scoops

Directions:

Brown the 2 lbs of sausage. Drain the grease off and in the hot pan, mix together with the bricks of cream cheese and cans of tomatoes. Put it in a crockpot on the warm setting to keep it warm while serving it. Serve with the Fritos Scoops.

My Notes:

Submitted by jaminjeff

Spinach Balls

This is a really nice appetizer. Most people like them, even if they don't care for spinach. Very easy!



Ingredients:

2 pkgs(10 oz ea) chopped spinach-cook and drain completely

1 stick margarine-melted

3 eggs beaten

2 cups Pepperidge Farms herb stuffing

1 med onion-finely chopped (can use a sprinkle of onion powder instead)

Directions:

Mix all together and shape into bite size balls. Freeze on cookie sheet. Place frozen balls on cookie sheet and bake at 350 for 20-25 minutes.

My Notes:

Submitted by violinbride

Stuffed Mushrooms

I make these for holiday parties often. They are not greasy like most stuffed mushrooms, and the flavors are amazing! Don't let the tofu scare you--nobody will ever realize it's in there, but it adds the body needed for the dish (and makes it healthier). If you're very scared of the tofu, I have made this with bread crumbs instead, and while it wasn't as good, it worked fairly well.



Ingredients:

10 oz. frozen chopped spinach, thawed, drained, squeezed dry
1/2 pound firm or extra firm tofu (in water, not silken!) (1/2 block)
4 oz. crumbled feta cheese
1/4 c. minced red onion
1/4 c. fresh shredded parmesan cheese (I probably put in more than that)
3 garlic cloves, minced
salt, pepper to taste
approx 1/4 c. soy sauce (or tamari)
1 Tbsp. olive oil

Directions:

De-stem mushrooms and set aside, saving about 10 of the freshest stems to mince finely for stuffing. Press tofu to get out excess water, and mince into very small cubes.

Mix stems, tofu, onion, parmesan cheese, garlic, salt and pepper well. Add spinach and feta. Mix gently.

Pour enough soy sauce to barely cover the bottom of a 9 x 13" baking dish. Stuff mushrooms and place in dish close together until full, sprinkle

any remaining stuffing on top. Drizzle around the mushrooms with very little good olive oil.

Bake at 375 for 30 minutes

My Notes:

Submitted by kelly&marty

Sweet n Salty Snack Mix

Here's a great snack for the holidays! (Photo is a similarity of recipe)



Ingredients:

Combine in a micro proof dish - Put in microwave and let it come to a boil for 2 minutes:

- 1 c. butter
- 2 c. packed brown sugar
- ? c. light corn syrup

Meanwhile mix together in a large foil roaster that has been sprayed with Pam (use this kind of pan because it is easier to just throw it away, but you can you use a regular roaster pan):

- 1 box Crispix
- 1 15 oz. Regular Fritos
- 1 can roasted peanuts

Directions:

After butter mixture has boiled for 2 min. pour over the Crispix mix and stir (spray a large spoon with Pam so mixture doesn't stick to spoon) until mixture is completely covered with butter mixture.

Bake for 8 min. in a 350 degree oven, take out of oven stir again, return to oven for another 8 min. Pour on wax/or foil paper and spread out and let cool. Put in airtight container. Keeps a long time.

My Notes:

Submitted by Better1/2

Zesty Party Mix

Store in airtight containers

? Yield: 12 quarts

This is a great snack to liven up the holidays!

My Notes:

Submitted by Krashed24



Ingredients:

9 cups cheerios

8 cups crispix

8 cups corn chex

8 cups wheat chex

1 package (18 ounces) cheese crackers

1 package (8 ounces) pretzel sticks

1 package (7 ounces) bagel or rye chips

1 package (7 ounces) shoestring potato sticks

1 pound butter or margarine

3 tablespoons garlic powder

3 tablespoons onion powder

2 tablespoons hot pepper sauce

2 tablespoons lemon juice

2 tablespoons Worcestershire sauce

2 teaspoons garlic salt

Directions:

In a large bowl, combine the first nine ingredients.

In a saucepan over low heat, melt butter. Add seasonings; stir until dissolved.

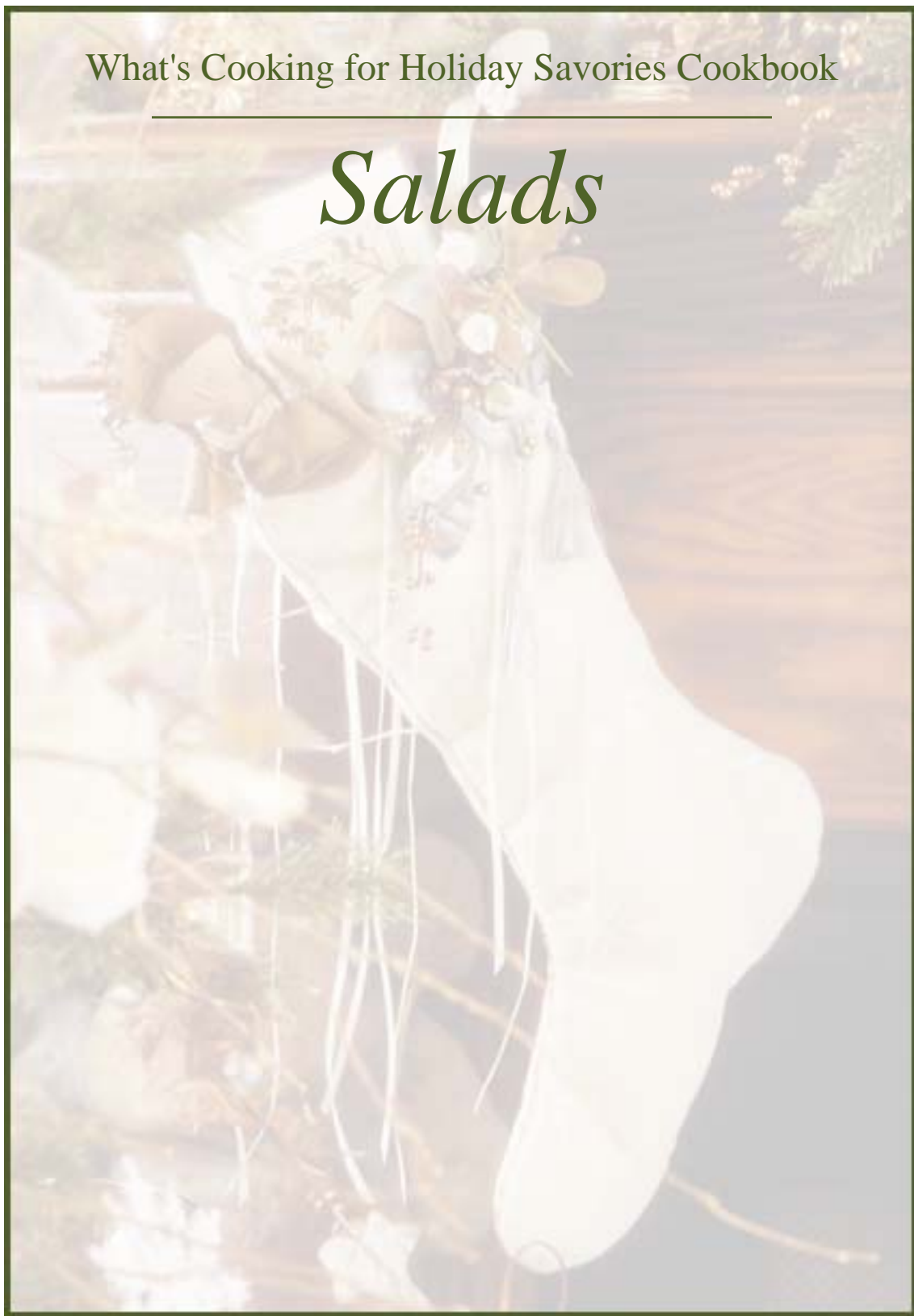
Pour over cereal mixture; stir to coat.

Place in large greased roasting pans.

Bake, uncovered, at 250F for 1 hour, stirring every 15 minutes

What's Cooking for Holiday Savories Cookbook

Salads



Corn Slaw

This is one of my favorite recipes my MIL has given me. They make it at every family function



Ingredients:

2 cans white shoepeg corn
1 8oz container sour cream
2 Tbsp. mayonnaise
1 small onion, chopped fine
1 green pepper, diced
1 medium tomato, chopped
1 small cucumber
salt and pepper to taste

Directions:

Mix all ingredients together and chill for about an hour.

My Notes:

Submitted by soontobeahigh

Homemade Potato Salad

This potato salad is a holiday tradition for my husband's family. My mother-in-law taught me how to make it & it tastes so wonderful and natural - especially with homemade mayonnaise. It is wonderful with a Christmas ham



Ingredients:

8 cups peeled and diced potatoes

3 tblsp white vinegar

1 1/2 cups thinly sliced onions

3/4 cup sweet pickles, diced in food processor

3/4 cup sliced green olives (optional)

3/4 cup peas, cooked (optional)

Salt

Pepper

Homemade mayonnaise**

1 egg

3 tblsp plus about 3/4 cup vegetable oil, divided

1 tsp white vinegar or lemon juice

1/2tsp mustard

Pinch of salt

Directions:

Put potatoes in a large pot of salted water and bring to a boil. Cook for about 7-10 minutes. Be careful not to overcook the potatoes so they're not mushy - they should be just tender. Drain potatoes and place in large bowl. Splash the white vinegar on potatoes, add the chopped onions, salt and pepper to taste. Fold potato mixture carefully so you don't mash the potatoes. Cool in the refrigerator for a few hours until completely chilled. Meanwhile, prepare the mayonnaise.

Mayonnaise: In a food processor or blender, blend the egg, vinegar or lemon juice, and mustard for 10 seconds. With the blender running, slowly pour in the remaining oil through the feed tube. Mixture should thicken. Add the salt and pulse once or twice to blend. Adjust seasoning if needed. Transfer to an airtight container and refrigerate for at least 30 minutes before using.

If mixture is too oily, add another egg, 1 tsp vinegar/lemon juice and 1/2 tsp mustard and blend until consistency is thicker.

Once potatoes are completely chilled, add mayonnaise, pickles, olives and peas (if using). Adjust seasonings to taste. Enjoy!!

My Notes:

Submitted by valeivegas

Red White and Green Salad

My Notes:

Submitted by Blu-eyed Wife

This is a great holiday salad that makes use of the colors of the season! The best part may be the dressing!



Ingredients:

1/2 cup red wine vinegar
1/4 cup rice wine vinegar
1 1/2 cups dried cranberries, divided
1/4 cup honey
2 tbsp fresh lime juice
1 shallot, chopped
1 cup vegetable oil
salt and pepper to taste
18 cups chopped endive, fennel and frisee
1 cup toasted pecans
endive leaves for garnish

Directions:

In a pan bring vinegars and 1/2 cup cranberries to boil. Reduce heat. Simmer 4-5 minutes or until liquid has evaporated

Puree in blender with honey, lime juice and shallot until smooth.

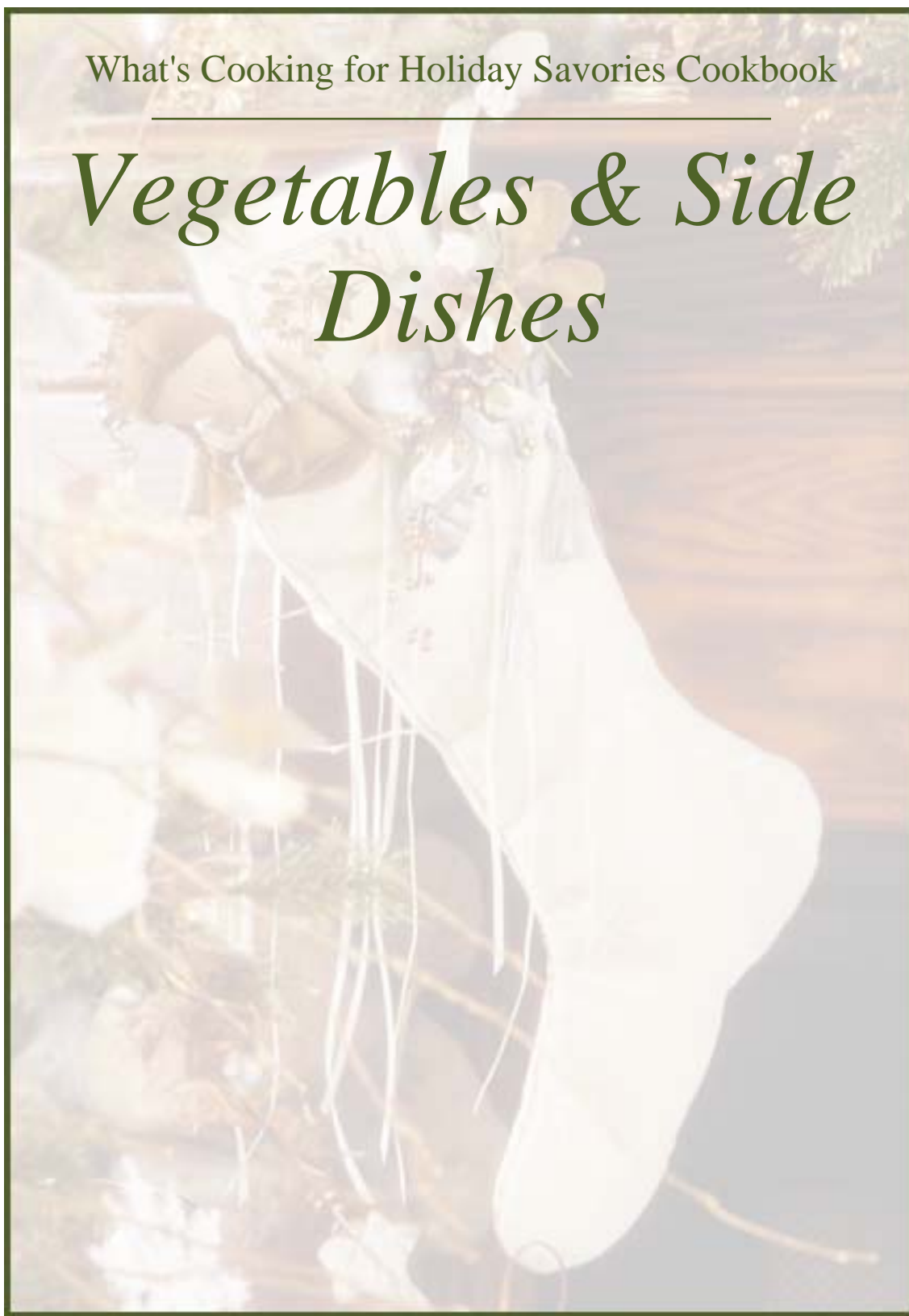
Add oil, salt and pepper while pureeing.

In large bowl toss greens with desired amount of dressing.

Top with pecans and cranberries, garnish with endive.

What's Cooking for Holiday Savories Cookbook

*Vegetables & Side
Dishes*



Baked Potato Casserole

This is a wonderful addition to your holiday table!



Ingredients:

5 Large Potatoes

2 tablespoons white wine vinegar

1 tablespoon mustard (any kind?.I use honey mustard)

1 cup sour cream

2 cups shredded sharp cheddar cheese

8 slices bacon, cooked & crumbled

1 tsp salt

1 tsp pepper

Directions:

Rub butter and seasoning on potatoes. Wrap potatoes in foil. Cook at 425 for 1 hour or until done. Cool completely. Cut potatoes into bite size chunks. Combine all ingredients in a large bowl and stir. Pour into a greased casserole dish. Bake at 350 for 30 minutes.

My Notes:

Submitted by KKAM.Aug04

Bread and Celery Stuffing

Here's a stuffing that's sure to get rave reviews!



Ingredients:

1 (1 pound) loaf sliced white bread

3/4 cup butter or margarine

1 onion, chopped

4 stalks celery, chopped

2 teaspoons poultry seasoning

salt and pepper to taste

1 cup chicken broth

Directions:

Let bread slices air dry for 1 to 2 hours, then cut into cubes.

In a Dutch oven, melt butter or margarine over medium heat. Cook onion and celery until soft. Season with poultry seasoning, salt, and pepper. Stir in bread cubes until evenly coated. Moisten with chicken broth; mix well.

Chill, and use as a stuffing for turkey, or bake in a buttered casserole dish at 350F degrees for 30 to 40 minutes.

My Notes:

Submitted by jilljustin

Comforting Broccoli Casserole

Here's a wonderful casserole for your holiday table!



Reduced-fat or fat-free mayonnaise is not recommended for this recipe.

My Notes:

Submitted by Newmomma

Ingredients:

2 eggs, lightly beaten

1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted

1 medium onion, chopped

1 cup (4 ounces) shredded cheddar cheese

1 cup (4 ounces) shredded Swiss cheese

1/2 cup mayonnaise

2 tablespoons butter, melted

1 package (16 ounces) frozen broccoli cuts, thawed

1 package (10 ounces) frozen chopped broccoli, thawed

1/4 cup dry bread crumbs

Directions:

In a large bowl, combine the first seven ingredients; fold in broccoli. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs. Cover and bake at 400° for 30-35 minutes or until heated through.

Corn Casserole

My MIL makes it for every holiday and it's just to die for :)



Ingredients:

2 sticks of butter - melted

2 eggs

2 cans of whole kernal corn

3 cans of creamed corn

2 packages of Jiffy corn bread mix

Directions:

Combine all until moist.

Bake @ 350 in a 9x13 pan for 1 hr or cook in a crockpot on high for 3-4 hours.

My Notes:

Submitted by EmandDave

Dirty Orzo "Risotto"

This is adapted from Giada's Dirty Risotto on the Food Channel. Because arborio rice seems to be expensive and a bit hard to find sometimes, I use Orzo Pasta, which is only .99 cents a box.



Ingredients:

1.5 cups orzo pasta

4 cups chicken broth/stock

3 garlic cloves

Bob Evans Spicy Sausage (1/3 roll)

1 T butter

olive oil

1/4 cup red wine

splash of milk

1/2 cup parmesan cheese

one small red pepper chopped

1 cup chopped baby bella mushrooms (or any type)

2 sliced, cooked chicken breast (whatever is easiest, boil, grill saute)

Directions:

Brown sausage. Add mushroom and red pepper and cook until mushrooms lose moisture and pepper is a little soft. Remove and set aside.

On separate burner, heat broth.

In saute pan, melt butter with 1 T olive oil. Add garlic and cook about 30 seconds. Add orzo, mixing until coated and clumping. Add broth one ladle at a time, waiting for the liquid to be absorbed before ladling in liquid again. This is how it is risotto. Toward end, before completely cooked, add red wine and milk. Add half of the

cheese and the chicken, sausage, red pepper, and mushroom. Stir until fully combined. If orzo is still a little too hard, continue with broth. Once cooked, add rest of parmesan cheese. Sprinkle with parsley or chopped basil for a little freshness.

My Notes:

Submitted by kristylynn

Glazed Carrots

Here's a recipe sure to add color to your holiday table.



Ingredients:

1 (1-pound) bag baby carrots

3 tablespoons unsalted butter

1/4 cup water

1/4 cup maple syrup

2 tablespoons orange juice

1/2 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon salt

Directions:

Place all the ingredients in a medium, heavy saucepan.

Bring to a boil over medium-high heat, stirring occasionally, until the carrots are tender and the sauce becomes a shiny glaze, about 15 minutes

My Notes:

Submitted by powercrowd

Grandma Hopmann's Spinach

Ever since I was a little girl, this dish has been on every holiday table. I have always loved spinach because of this dish and just the smell of it brings me back to my Grandma's table. It was definitely more of a watch and figure out how it's made kind of recipe, but my Grandma died before I really got into cooking. My mom wrote the recipe down and gave it to me at one of my showers. It has been one of my favorite gifts! Don't let the spinach fool you. This is not a healthy recipe!



Ingredients:

2 boxes (10 oz) frozen spinach

3 slices bacon

1 T flour

water

Directions:

Cook spinach according to package directions. Set aside in serving dish. Meanwhile, dice bacon and fry in saucepan. Save grease. Remove cooked bacon from pan and add to cooked spinach. Brown flour in grease on medium heat. Slowly add COLD water, stirring constantly until sauce is consistency of gravy. Cook a minute (add more water if too thick) and pour over spinach. Mix well.

My Notes:

Submitted by lindad

Hominy Casserole

This recipe has become a tradition in our family in the last few years. I got it from a friend, and it's been a hit ever since. I usually double or triple it for my family (15-20 people).



Ingredients:

4 cans of yellow hominy (regular size can)

1 cup sour cream

1 cup grated Cheddar cheese

1 small can green chiles

? stick margarine or butter

Directions:

Boil hominy in saucepan until all water is gone.

Add other ingredients, saving some cheese for top of casserole.

Spoon into 2-qt. casserole and place in oven at 350 for 15 minutes.

My Notes:

Submitted by kissmytiara

My Inlaws's Famous Stuffing

Here's my recipe for my in-law's famous stuffing. I don't think it's particularly exotic, but it always makes really good stuffing!



Ingredients:

1/4 cup finely chopped onions

1/2 cup chopped celery

about 1/2 pound of mild sausage

1/2 cup chopped apples (we like granny smith)

1/3 cup butter

about 4 cups bread cubes

1 teaspoon pepper

2 eggs, beaten

1/2 teaspoon salt

1/4 to 1/2 teaspoon ground sage

*** 1/4 to 1/2 teaspoon poultry seasoning**

*** turkey or chicken broth**

Directions:

Brown sausage in large saute pan with a little bit of the butter. Add onion, celery, apples, and the rest of the butter until softened. Reduce the heat, and combine onion mixture with bread, pepper, eggs, salt, sage and poultry seasoning. Stir in broth until well moistened, then transfer to a large casserole and cover with a piece of tin foil.

Bake at 325 degrees for about 40 minutes, removing the foil near the end of the cooking time so the stuffing can brown. Enough for an 8 to 10-pound turkey.

My Notes:

Submitted by Jsmith19

Patates Fournou (oven roasted lemon potatoes)

These potatoes complemented almost every dinner I had growing up :) Like most things in my family there is no official "recipe" so feel free to play around with what is below, as the amounts listed are just my best guess.



Ingredients:

6 russet potatoes, peeled and quartered

1/2 cup fresh squeezed lemon juice

1/2 cup extra virgin olive oil

1 cup chicken broth

salt and pepper

1 tsp. dried oregano or 2 tsp. fresh

Directions:

Preheat oven to 400.

Toss quartered potatoes in a large baking pan with olive oil and lemon juice. Sprinkle liberally with salt, pepper, and oregano.

Pour chicken broth into pan (not directly over potatoes).

Bake for about 50-60 minutes. Check on potatoes 1-2 times, flipping and adding more broth if necessary.

My Notes:

Submitted by MrsWindyCity

Roasted Carrots

**This is a great holiday-friendly side dish.
They're always finished in a flash!**



Ingredients:

12 carrots

3 tablespoons good olive oil

1 1/4 teaspoons kosher salt

1/2 teaspoons freshly ground black pepper

2 tablespoons minced fresh dill or parsley

Directions:

Preheat the oven to 400F degrees.

If the carrots are thick, cut them in half lengthwise; if not, leave whole. Slice the carrots diagonally in 1 1/2-inch-thick slices. (The carrots will shrink while cooking so make the slices big.)

Toss them in a bowl with the olive oil, salt, and pepper. Transfer to a sheet pan in 1 layer and roast in the oven for 20 minutes, until browned and tender.

Toss the carrots with minced dill or parsley, season to taste, and serve.

*I use baby carrots (1-1lb bag) and I use parsley instead of dill.

My Notes:

Submitted by violinbride

Scalloped Potatoes

Submitted by hsbride

This is a great scalloped potatoes recipe that is slightly lower in fat and can be made with or without the ham.



Ingredients:

7 medium potatoes

1 large onion

1 1/2 c. chicken broth

1 1/2 c. milk

3 TBL cornstarch

3 TBL mayo

3 TBL butter

4 gloves of garlic - minced

Paprika

Black Pepper

Cubed Ham (optional)

Shredded Cheese (optional)

White Wine (optional)

Directions:

Thinly slice potato and chop onion. Mix together with cubed ham and sprinkle with black pepper. Arrange mixture in lightly greased baking dish.

In a saucepan, melt butter, add garlic and wine and saute for 2-3 minutes. Add chicken broth and mayo. Mix milk and cornstarch together, add to saucepan and bring to boil while continuously stirring with a whisk. Once mixture has thickened pour over potato/onion mixture. Top with paprika and cheese. Bake at 325 for 2 hours. Cover with aluminum foil for the first 1.5 hours, remove foil for the last 30 minutes. Enjoy!

My Notes:

Sweet Potato Casserole II

I have used this recipe to prepare my holiday meals over the last few years and it always gets rave reviews.



Ingredients:

4 1/2 cups cooked and mashed sweet potatoes

1/2 cup butter, melted

1/3 cup milk

1 cup white sugar

1/2 teaspoon vanilla extract

2 eggs, beaten

1 cup light brown sugar

1/2 cup all-purpose flour

1/3 cup butter

1 cup chopped pecans

Directions:

Preheat oven to 350F degrees. Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs. Spread sweet potato mixture into the prepared baking dish. In a small bowl, mix together brown sugar and flour. Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans. Sprinkle pecan mixture over the sweet potatoes.

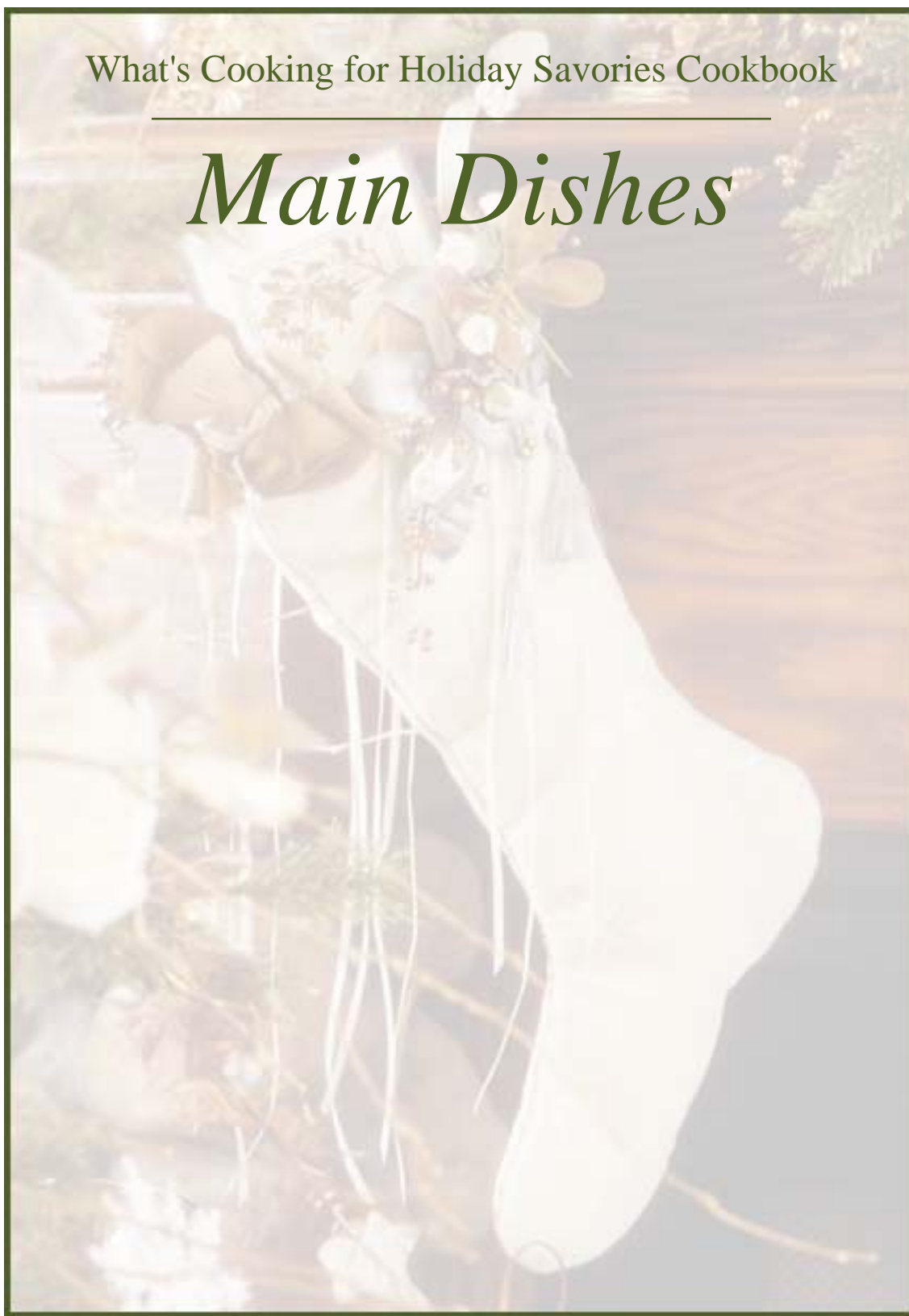
Bake for 25 minutes in the preheated oven, or until golden brown.

My Notes:

Submitted by jilljustin

What's Cooking for Holiday Savories Cookbook

Main Dishes



BBQ Pulled Pork

Try this BBQ recipe to kick up your holiday table!



Ingredients:

Dry Rub:

3 tablespoons paprika

1 tablespoon garlic powder

1 tablespoon brown sugar

1 tablespoon dry mustard

3 tablespoons coarse sea salt

1 (5 to 7 pound) pork roast, preferably shoulder or Boston butt

Cider-Vinegar Barbecue Sauce:

1 1/2 cups cider vinegar

1 cup yellow or brown mustard

1/2 cup ketchup

1/3 cup packed brown sugar

2 garlic cloves, smashed

1 teaspoon kosher salt

1 teaspoon cayenne

1/2 teaspoon freshly ground black pepper

Pan drippings from the pork

12 hamburger buns

1 recipe Cole Slaw, recipe follows

Pickle spears, for serving

Directions:

Preheat the oven to 300 degrees F. Put the pork in a roasting pan and roast it for about 6 hours. An instant-read thermometer stuck into the thickest part of the pork should register 170 degrees F, but basically, what you want to do is to roast it until it's falling apart.

While the pork is roasting, make the barbecue sauce. Combine the vinegar, mustard, ketchup, brown sugar, garlic, salt, cayenne, and black pepper in a saucepan over medium heat. Simmer gently, stirring, for 10 minutes until the sugar dissolves. Take it off the heat and let it sit until you're ready for it.

When the pork is done, take it out of the oven and put it on a large platter. Allow the meat to rest for about 10 minutes. While it's resting, deglaze the pan over medium heat with 3/4 cup water, scraping with a wooden spoon to pick up all of the browned bits. Reduce by about half. Pour that into the saucepan with the sauce and cook 5 minutes.

While the pork is still warm, you want to "pull" the meat: Grab 2 forks. Using 1 to steady the meat, use the other to "pull" shreds of meat off the roast. Put the shredded pork in a bowl and pour half of the sauce over. Stir it all up well so that the pork is coated with the sauce.

To serve, spoon the pulled pork mixture onto the bottom half of each hamburger bun, and top with some slaw. Serve with pickle spears and the remaining sauce on the side.

My Notes:

Submitted by Powercrowd

Chicken Montana

From Denver Restaurant, Carmine's on Penn. This is very rich, but great red and green colors for the holidays...



Ingredients:

1 lb chicken breast, cut lengthwise into 1-inch strips
2 tbls olive oil
2 cloves minced garlic
1/4 cup chopped flat leaf Italian parsley
1 teas dried rosemary
1/2 teas salt
1 teas coarse ground black pepper
2 tbls margarine
1/2 lb blanched asparagus spears, halved
2 tbls flour
1/4 cup dry white wine
2 cups heavy cream
1 cup gorgonzola crumbles
2 tbls grated Parmesan cheese
20 blanched sun-dried tomato halves
1 lb cooked pasta (larger such as farfalle, penne is better)

Directions:

In large heavy pan over medium heat, saute chicken strips in olive oil and garlic, half the parsley, rosemary, salt, and half the pepper until the chicken is cooked thru.

Add margarine and asparagus and saute about 3 min.

Stir in flour, wine, cream and remaining pepper. Continue stirring and bring sauce to boil.

Add gorgonzola, parmesan and tomatoes.

Toss sauce with cooked pasta

Garnish with remaining parsley and serve.

My Notes:

Submitted by Ondrea

Crock-pot Roast



Ingredients:

4lb pot roast

Carrots

Potatoes

Directions:

Flour all sides of roast and brown sides in large pan...

Fill crock-pot with just enough water to cover the bottom and put in roast.

Set to low for 4 hours

After 4 hours, peel and cut up potatoes and carrots put in crock-pot with roast for 1 more hour...

My Notes:

Submitted by Jennicap

Garlic Rubbed Standing Rib Roast

This has great flavor and presents well. It is sure to become a Christmas tradition at your house. This dish goes well with Smashed Red Skinned Garlic Mashed Potatoes and steamed brocoli.



Ingredients:

1 (4-5lb) Standing Rib Roast (trimmed)

1 1/2 TBS chopped fresh Thyme

1/2 tsp salt (coarse)

1/4 tsp cracked ground pepper

5 cloves Garlic (minced) (and roasted optional)

Cooking Spray

Directions:

Preheat oven to 450. Place roast on a broiler pan that has been coated with cooking spray. In a bowl combine Thyme, salt, pepper and minced garlic cloves. Rub generously over roast (can brush roast with EVOO before rubbing if you want). Bake for 45 minutes.

Reduce heat to 350 (do NOT take roast out of oven!) Bake for 1 hour 15 minutes more or until meat reaches internal temp of 145 degrees (medium rare)(can cook longer for a more done meat, careful not to overcook and dry out). Let stand for at least 10 minutes before slicing.

For grand presentation, slice table side

My Notes:

Submitted by BakingBlonde

Holiday Breakfast Casserole

I have used a ton of substitutions. I've halved the recipe. I've used bacon (turkey, regular or even Canadian) instead of sausage. I've used reduced fat cheese, egg substitute and light bread. It all works! You can also make this in muffin tins instead of a large dish. People are very impressed by individual muffins of this! You can also make the muffins and freeze them. Makes a fast, easy breakfast - just pop one in the microwave and you're set. When I make this for company, I serve it with fruit and vanilla yogurt drizzled with honey and cinnamon.



Ingredients:

1 pound breakfast sausage, cooked and crumbled
8 eggs
12-14 slices bread, cut or torn into pieces
1 cup shredded cheese, any variety
1 cup milk
1 tsp salt
? tsp pepper
4 or 5 leaves fresh sage, minced

Directions:

Mix all ingredients together in a large bowl. Pour into greased baking dish. Bake at 375 for 30 minutes. It will get puffy, then fall once removed from the oven.

My Notes:

Submitted by violinbride

Pine Nut Crusted Salmon

In my many trial and errors and experiments, I have discovered that food processed Chex Mix makes for GREAT bread crumbs! This discovery I must credit to my husband, who was looking into the pantry with me one day while we tried to figure out how to magically acquire breadcrumbs with no bread in the house. I also like 'nut crusted' fish dishes. So I used some pine nuts and the chex mix as a topping for salmon. It was a success!



Ingredients:

salmon per person (toss around in lemon juice and olive oil, salt, pepper)

1/2 cup pine nuts

1 garlic clove

3 basil leaves

1/2 cup chex mix (or seasoned bread crumbs)

Directions:

In food processor, blend ingredients. Bake salmon on cookie sheet at 400 degrees for 5 minutes, until color changes to lighter pink. Press blended nut crust on top of salmon. Finish in oven 5 minutes or until desired doneness.

My Notes:

Submitted by kristylynn

Potato Pierogies

Since my family is Polish, every year we set aside a day before Christmas to make over 100 pierogi! You can definitely scale this recipe down to your liking, but it does take some time. The result is totally worth it. **Wesołch Świat!**



Ingredients:

The Dough:

About 3 cups of flour, plus more for rolling out dough

1 tsp salt

1 egg

About 1/2 cup lukewarm water

2-3 tbsp milk

Potato Filling:

5 lbs russet potatoes

1 1/2 - 2 lbs yellow onions (depending on how much you like)

One package Bacon

One large container Farmer's cheese (or well-drained cottage cheese)

Salt & Pepper

Directions:

The dough: Mix all ingredients together, and knead just a bit. The dough should not be very smooth, and it should be quite sticky. (It will become more dough-like as you roll it out & add flour while doing this.) Take either all, or a portion of the dough, and roll it out until it is 1/16" thick. You will have to use plenty of flour to keep the dough from sticking to the rolling pin and rolling surface. (Your work surface dictates how much you can roll out at one time.) The thickness is very important.

The filling: Finely chop the onions and bacon. Heat a nonstick skillet with olive oil and butter; fry onions and bacon until golden. (Do not drain grease ? this will flavor the potatoes) Peel potatoes and cook until tender. Drain and mash, then add bacon and onion mixture and farmers cheese. Mix well.

Making the Pierogi

First, start a large pot of salted boiling water. You will want a large work area set out with a small bowl of warm water.

Cut out circles of the dough (I just use a regular glass cup) The size of the circles is dependent upon how big you want your Pierogi to be.

Add a spoon of filling in the center of the dough circle. Dip your finger in the warm water and coat the outer edge of half of the dough circle. Fold into a half circle and seal the edges together. Make sure no filling is leaking out, or they'll break when boiling. Repeat with remaining dough and filling, until water has begun to boil.

Add about 12 Pierogi at a time to boiling water; you don't want to overcrowd them. Boil for about 10-12 minutes, stir gently once so they don't stick together. When they rise to the top they are cooked. Once cooked, set aside.

The Pierogi will stick together, so you can either let them rest on a cookie sheet (without touching) or mix in a large bowl with a half stick of butter.

Keep mixing as you make them, being careful not to break them.

If you want to freeze the cooked Pierogi, be sure to add a lot of butter to the container or Ziplock bag so they won't stick together.

A good way to eat leftover Pierogi is to fry up some onions and bacon, then fry the Pierogi until golden.

My Notes:

Submitted by valeivegas

Savory Meat Pie

This is traditional British meat pie recipe that we have every Christmas Eve. My mom makes the best one but I can pull off a close second!



Ingredients:

Two recipes for pie crust or two store bought crusts, the kind that come in rolls, not already in a pan.

1 1/2 pounds of lean ground beef

frozen peas and carrots (I usually use either one box or half a bag)

frozen corn (same amount as P&C)

three small red potatoes (finely diced)

1/2 yellow onion, finely chopped

Worcestershire Sauce (about half a cup)

Beef Stock about two cups

2 tbsp corn starch

Directions:

In a very large skillet, saute the diced onions and brown the ground beef. When the beef is browned, drain onions and beef in a colander and replace back in the skillet.

Add all the veggies and two cups of beef stock, salt and pepper and worcestershire sauce (use this sparingly as some people like more or less).

In a small cup or bowl, mix the cornstarch with some cold water. When the beef mixture comes to a boil, add the cornstarch and water and bring back to a boil. The consistency should be that of a thick chili. Not too runny but not too thick. You may need adjust the amount of stock and cornstarch. If the mixture is not thick enough, let

it boil a little longer to evaporate some of the liquid.

Roll out the pie dough to about 1/4 cm thick. Place in a large pie dish. When the meat mixture has cooled slightly, spoon the mixture onto the bottom crust.

Place the second crust on top and crimp the edges. With a knife, cut a few slits in the top of the pie as you would for an apple pie. Place the pie on a cooking sheet and bake for about 45 minutes or until the crust is golden brown. Serve hot!

You might have enough to make two pies if your pie plate is small or you use store bought aluminum pie plates.

My Notes:

Submitted by Vanessa



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