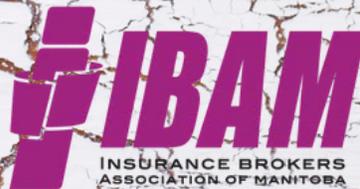




TOGETHER, WE FEAST

COOK BOOK





Moos (Pronounced Mouse)

- 4 quarts water
- 3 cups mixed fruits (dried apricots, dried apples, raisins, cherries)
- 1 package cherry Jell-O
- 1 ½ cups sugar
- 4 TBSP. corn starch

Cook the fruit in water until very well done. Mix sugar with corn starch and enough water to make a thin paste. Let cook a few minutes to take away starchy taste. Remove from heat and add cherry Jell-O.



Milk Rice

- 2/3 CUPS Long grain rice
- 3 CUPS MILK
- 1/3 CUP SUGAR

Combine all ingredients in medium sized pot. Gently bring to a boil and simmer until rice is tender.

My Grandma made this every year at Christmas. We always had a big Christmas gathering with all of my aunts & uncles, my cousins and my grandparents at my Grandma & Grandpa's house. Christmas dinner was at lunch, with the turkey, stuffing, potatoes and all the trimmings. Once everyone was so full that they could hardly move, my grandma & my aunts cleaned everything up while us grandchildren waited (im)patiently to open gifts. Grandma had huge stockings hung by the fireplace for everyone in our family so those were opened first, followed by the big gifts.

Afterwards, we'd sit and play games all afternoon while snacking on chocolate and other treats.

By supper, no one was hungry but of course when you're at Grandma's house, you eat anyways. Plates of cold turkey from lunch, cold ham, homemade buns, pickles, cheese and dessert squares. At the end of the table was a bowl full of Moos...essentially fruit soup. Some prefer to eat this as is, some eat it with the milk rice. We'd go back up to the table after eating our main meal and spoon some into a bowl. Us grandkids would carry it in to Grandpa's basement office, snuggle up on the couch together and watch the annual Christmas showing of "The Wizard of Oz" on tv while we ate.

Now, not everyone would eat this...my brother in particular. To this day I'm unsure if he ever tried it, but I'll never forget the Christmas that my dad told him it was made from real mice...he's never even looked at it since.



Christmas Trees

- Sugar ice cream cones
- Frosting (i use Betty Crocker icing in a tub)
- Green FOOD COLORING
- Popcorn
- ASSORTED SPRINKLES or candies

Hold the cone in your hand and pipe the icing onto the cone starting with the large end of the cone. When close to covering the whole cone, invert it onto a serving platter and finish icing the tip.

Decorate the frosted cone with popcorn, sprinkles and candies.

My mom used to make this for us when we were kids. She would put them on a tray with some ornamental deer and rabbits and more popcorn for snow.



Pancakes

- 1 CUP FLOUR
- 4 TSP BAKING POWDER
- 2 TBSP SUGAR
- 1/4 SALT
- 1 egg
- 1/4 TSP VANILLA
- 1 CUP MILK (OR MORE IF REQUIRED)

Combine all ingredients in a bowl and mix until incorporated. Cook on a warm griddle/pan until bubbles have almost completely covered the pancake, flip and cook until level or brown. These are so light and fluffy, you won't buy box mix again.

Growing up my siblings and I thought we were pretty cool when we could make breakfast in bed for our parents. Almost every Saturday morning we would start the pancakes after the Saturday morning cartoons. There is no better memory that I have, other than for the many breakfasts on mom and dad's bed. Some of the greatest times. Corn syrup and pancakes with eggs and bacon will forever be my favorite breakfast. If only we could go back in time and have many more mornings such as those.



Broccoli Strata

- 2 Packages of frozen broccoli or about 4 cups fresh
- 2 Beaten eggs
- 1 Onion finely chopped
- 1 Can of mushroom soup
- ½ Cup of mayonnaise
- 1 Cup grated cheddar cheese
- ¼ Cup melted butter
- Herbed stuffing

Cook broccoli. Combine eggs, onion, soup and mayo. In a casserole dish put a layer of broccoli, add a layer of cheese, and a small amount of the soup mixture. Repeat layer. Top with stuffing mix and pour butter on top. Bake at 350 for 30 minutes.

This is a recipe passed down from my Grandmother. We have it at every holiday get together with family!



gluhwein

- 1 medium orange
- 20 each WHOLE CLOVES (give or take a few CLOVES – no need to be exact)
- 1 BOTTLE red wine of your choice
- 3 each (3-inch) cinnamon sticks
- 2 or 3 pieces of Star Anise
- Small piece of ginger, peeled
- 2 or 3 Cardamom pods
- 5 each STRIPS Lemon peel (about 2 inches long each, just use a carrot peeler and try to avoid including too much pith)
- 1/4 cup sugar (start with 1/4 cup and add to taste up to 2/3 cup)
- 1/3 cup brandy
- Cinnamon sticks
- Orange slices

Using a toothpick, poke 20 holes all over your orange, then poke the cloves into the holes.

Add orange to a medium saucepan. Pour the wine into the pan. Add the cinnamon sticks, lemon peel, cardamom and star anise and 1/3 cup sugar. Stir gently to help dissolve the sugar.

Turn the heat on medium-low and heat until just below a simmer. Do not boil! Reduce heat to low - just enough to keep warm but again, not simmering or boiling. Cover and let warm over the heat for about 20 minutes, until hot wine is flavored by the spices.

Strain the liquid to remove the spices.

Stir in the brandy. Taste and add more sugar if desired. (Depending on your wine and tastes)

Ladle into three large or four smaller mugs, garnish with a slice of orange and a cinnamon stick if desired.

This warmed, spicy red wine, brings back many great memories of the time I lived and worked in Berlin. The outdoor Christmas markets were magical, (I don't think I have ever felt so Christmassy as an adult as I did back then) and each of the vendors would have their own special recipe, handed out to the shoppers to keep you warm whilst browsing the stalls. The spicy aroma wafted on the cool air, and warmed you from the bottom of your toes, to the tips of your nose!



BUBBLE and squeak

- 6 TABLESPOONS UNSALTED BUTTER, OR VEGETABLE OIL
- 1/2 CUP FINELY CHOPPED ONION
- 1 CUP OF CHEDDAR CHEESE GRATED
- 1 CUP MASHED POTATOES
- 1 CUP LEFTOVER VEGETABLES (CABBAGE, KALE, PEAS, COOKED SWEDE, COOKED CARROTS, AND/OR COOKED BRUSSELS SPROUTS), FINELY CHOPPED
- BACON / HAM CHOPPED (OPTIONAL)
- SALT, TO TASTE
- FRESHLY GROUND BLACK PEPPER, TO TASTE
- FRIED OR POACHED EGGS, FOR SERVING, OPTIONAL

In a large frying pan, melt the butter over medium heat and make sure it doesn't brown. Add the finely chopped onion and fry gently for about 3 minutes or until soft and translucent.

Turn on the broiler in the stove to 450.

Turn the heat up ever so slightly and add the mashed potato and all of the chopped-up leftover vegetables. Add the chopped meat if using. Fry for at least 10 minutes, turning everything over continuously in the melted butter to ensure that the potato and vegetables are thoroughly reheated. You are also aiming to brown (but not burn) the outside edges of the vegetables, so occasionally press the mixture into the pan to brown a little before turning.

Finally, when the mixture is heated right through, give the vegetables one long final press onto the base of the pan with a spatula and leave to cook for 1 minute. Season with salt and pepper to taste, sprinkle with the cheese and place under the broiler until the cheese is melted and bubbly.

Serve with poached or fried egg, and bacon if desired!

I love it with lashings of HP Sauce!

This is a traditional British recipe, and this one uses up the Christmas Day leftovers and is utterly delicious and has the most fabulous name!!! I always looked forward to this on Boxing Day, it's the ultimate in comfort food and turns something ordinary into something yummy!! You gotta give it a try.



Bread Sauce

- Large onion PeeLED
- 6 CLOVES
- 1 Bay Leaf
- 6 BLACK PEPPERCORNS
- 570mL/1 PINT FULL-FAT MILK
- 110g/4oz FRESH WHITE BREADCRUMBS
- 40g/1½oz BUTTER
- SALT AND FRESHLY GROUND BLACK PEPPER

Press all the cloves into the whole peeled onion and place in a saucepan. Add the bay leaf, peppercorns and milk. Bring to the boil then remove from the heat. Set aside for 15 minutes.

Pass the liquid through a sieve into a saucepan or remove the onion, bay leaf and peppercorns. Stir the breadcrumbs into the milk and place over a low heat for 5-10 minutes or until the breadcrumbs have absorbed all the liquid and the sauce is the desired consistency. Stir occasionally.

Stir in the butter and season, to taste, with salt and pepper.

This is a traditional British sauce, dating back to mediaeval times, that pairs fantastically with Turkey. Growing up, this is one of my favourite parts of the traditional Christmas dinner, and I would SMOTHER my Turkey in it; it still amazes me that a few simple ingredients can taste sooooo good!!!

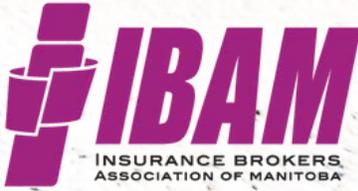


Dry ribs

- Pork ribs
- Montreal Steak Spice seasoning
- 1 TBSP Gochujang sauce (depends on how spicy you want it)
- 1 TBSP Brown Sugar
- 2 TBSP KETCHUP

1. **Clean the ribs, take out the outer skin covering the inside part of the ribs**
2. **Pre-heat oven to 425 degrees**
3. **Slice the ribs**
4. **Put salt & pepper on the ribs or use the Montreal Steak seasoning**
5. **Mix the ketchup, gochujang sauce, & sugar to make sauce mixture. Set aside**
6. **Place all the ribs on the foil**
7. **Put ¼ sauce mixture to the ribs**
8. **Then make sure foil is sealed (Like it was in a pouch tightly sealed)**
9. **Bake the ribs for 45 mins**
10. **Once cooked, removed the ribs, transfer on another foil**
11. **Rub the remaining sauce mixture to the ribs then broil for 10 mins flipping from time to time to achieve the perfect char**
12. **Serve & Enjoy! I usually serve this with basic mashed potato or roasted sweet potato & roasted asparagus on the side as well.**

This is a quick recipe I always cook for my family and they love it! Food makes us eat together & enjoy time in the table together.



Peanut BUTTER marshmallow Squares

- 1 package BUTTERSCOTCH CHIPS 300g package (i use CHIPITS)
- 1 CUP CRUNCHY or creamy PEANUT BUTTER
- 1/2 CUP BUTTER
- 1 package rainbow miniature marshmallows (250g package)
- 1 TSP VANILLA
- 1/4 CUP MARASCHINO CHERRIES CHOPPED (OPTIONAL)

Put bag of marshmallows in the freezer and line an 8×8 pan with parchment paper.

Melt butterscotch chips, peanut butter, and butter together over low heat, stirring until smooth. Remove from heat, and let cool to ensure the marshmallows don't melt in next step.

Quickly fold in vanilla, marshmallows and optional cherries.

Spread mixture into 8×8 or 9×9 inch pan and gently spread with a spatula or spoon.

Refrigerate until firm. Approximately 1 hour.

Remove from pan and slice into squares. Store squares in refrigerator or freezer.

This recipe was given to me 30ish years ago by a friend of my husband's family.

This is on the must bake holiday treat list in my house. There was is a list where items are added and taken off every year, but Peanut Butter Marshmallow Squares are always on the list. A few year ago during covid I was not able to purchase the rainbow marshmallows. There is a Buy Nothing Group on Facebook in my community. It is group were you gift items or request items. It can anything: bike tires, I made to much jam, giving away plants.....

I had looked everywhere for them. Then just before Christmas someone had purchased an extra bag and was giving it away on the Buy Nothing site. I was given the marshmallows and was able to make the slice.

Just a little bit of Christmas magic. I had a great story and lots of laughs telling it.



BUTTERMILK BISCUITS

- 2 CUPS FLOUR
- 1 TSP BAKING POWDER
- 1/2 TSP SALT
- SHORTENING THE SIZE OF AN EGG
- 1/2 TSP BAKING SODA
- 1 CUP BUTTERMILK

Sift flour, baking powder and salt in a medium sized bowl.

Cut in shortening 4-5 tablespoons worth or about the size of a large egg, until mixture resembles coarse crumbs.

In a separate bowl or measuring cup add buttermilk and baking soda and mix till combined. Add milk mixture all at once to the bowl of dry ingredients and mix quickly until dough follows fork around the bowl.

Turn out onto a lightly floured surface and knead gently for 30 seconds. Roll or pat dough to about 3/4 inch thick and cut with biscuit cutter.

Bake at 425 degrees for 12-15 minutes on an ungreased cookie sheet or cast iron skillet.

We had these every Christmas growing up. Mom would make them on Christmas eve, and we would have them for supper with meatballs usually. Then on Christmas morning we would have leftovers biscuits with jam on them. I loved it and it was a quick and easy breakfast so we were able to open gifts together quickly, and mom and dad could enjoy their coffee and watch us get so excited over everything.

I don't have a very detailed recipe, as this is written on an old index card, but you know that means it's a good one!



Neil's Rum Cake

- 1 CHOPPED PECANS OR WALNUTS
- 13&3/4 OZ PKG INSTANT VANILLA PUDDING
- 1/2 CUP COLD WATER
- 1 PKG 18.25OZ YELLOW CAKE MIX
- 4 EGGS
- 1/2 CUP VEGETABLE OIL
- 1/2 CUP BACARDI AMBER RUM

Preheat oven to 325F. Grease a bundt pan. Sprinkle nuts in bottom of pan. Mix all cake ingredients and blend at medium speed for about 4 minutes. Pour batter over nuts and bake 1 hour. Cool and invert on plate to add glaze.

Glaze

- 1/4 CUP BUTTER
- 1/8 CUP WATER
- 1/2 CUP SUGAR
- 1/4 CUP AMBER RUM

Melt butter in saucepan, add water and sugar and boil 5 minutes stirring constantly. Remove from heat and stir in rum. Poke top of cooled cake and spoon evenly over cake to glaze.

(If using a cake mix with pudding already in it, omit instant pudding and use only 3 eggs and a 1/3 cup of oil)

This recipe has become a holiday tradition stemming from the late Neil Andrews. Neil's wife, Heather, would bring this rum cake in every Christmas for staff to enjoy as it was Neil's favorite. After Neils' passing, she continued to bring it each year. We are counting down the days until it appears in the kitchen this season. Not only does it warm our bellies, but moreso our hearts.

SUBMITTED BY KRISTIN ANDREWS, GUILD INSURANCE



Cheese ROLLS—Палысныкы

Crepes

- 6 eggs
- 4 CUPS MILK
- 3 CUPS FLOUR
- 3/4 TSP SALT
- 3/4 TSP BAKING POWDER
- 2 TABLESPOONS SUGAR
- 3/4 TSP VANILLA

FILLING

- 600g DRY COTTAGE CHEESE CURDS
- 2 EGGS
- 1/4-1/2 TSP SALT
- 1 TABLESPOON SUGAR
- CREAM TO SPREAD

To make the crepes: mix all the ingredients together, make sure there are no lumps, then fry in frying pan very thin, about 1/4 cup of mix in a large frying pan.

For the filling, mix all together and put in blender and blend until very smooth and creamy. Spread the filling thinly on each crepe, and roll up in a jelly-roll style. Cut the rolls into thirds, place in casserole dish. Sprinkle brown sugar over each layer of rolls. When ready to cook, spread cream over the rolls, cover and cook in 350 degree oven for about 1/2 hour.

This is a recipe that my Mother-in-law made every Christmas for Christmas Eve. It was one of the meatless items on the table. Every time we make this for our holiday get togethers, we remember her and her special treats.



Mom's Homemade Pancakes & Syrup

- 1 CUP FLOUR
- 3 TSP BAKING POWDER
- 2 TSP SUGAR
- 1/2 TSP SALT
- 1 CUP MILK
- 2 TBSP MELTED BUTTER
- 1 egg

Combine flour, baking powder, sugar and salt in a medium sized bowl. Add milk, melted butter and 1 egg to the dry mixture. Mix until combined. Do not overmix or your pancakes will be flat.

This recipe will make approximately 8-10 pancakes. Recommend to make a double batch, you won't regret it. Can also be stored in the fridge for easy school lunch ideas for the kiddos!

Syrup

- 1/2 CUP BROWN SUGAR
- 2 TBSP FLOUR
- 1 CUP BOILING WATER
- 1/2 TSP VANILLA
- 1 TBSP BUTTER

In a medium sized pot, mix thoroughly brown sugar and flour. Add boiling water to the pot (I don't know why it has to be boiling water... but that's what Mom says to do!) Cook over medium-high heat for approximately 10 minutes or until thick and delicious! Remove from heat, add vanilla and butter and ENJOY! Easily need to make a double batch, if not triple!

Pro tip - start the syrup before your pancakes. It takes longer to cook than the pancakes.



Pierogi DOUGH

- 2 Large room temperature eggs, BEATEN
- 1/3 CUP lukewarm water, more as needed
- 1/2 TEASPOON SALT
- 2 CUPS ALL PURPOSE FLOUR, more as needed

In a medium bowl, whisk together eggs, water & salt. Add the flour all at once and mix with a wooden spoon until well moistened. Knead the dough in the bowl until it is firm and well mixed. Cover with an overturned bowl or loosely with plastic wrap and let rest 10 minutes to 1 hour.

Divide the dough in half, wrap the other half in plastic and set it aside. On a lightly floured surface, roll out the dough to 1/8 inch thickness. Using a 3 inch round cutter, cut the dough. Gather scraps, cover with plastic and set aside.

Using a 1 1/2 inch cookie scoop, portion the prepared potato and cheese filling (made ahead - instructions below) onto the dough circles before folding. With clean, dry hands, fold dough over the filling to create a half-moon shape. Press the edges together, sealing and crimping with your fingers. Repeat until all the dough is used up.

Bring a deep pot of water to a rolling boil, add salt. Reduce to a simmer and drop 12 pierogi at a time into the water. Stir once so they don't stick to the bottom. When they rise to the surface, cook 3 minutes or until the dough is done to your liking (based on the thickness of the dough). Remove with a slotted spoon to a platter that has been smeared with butter. Serve as is with melted butter or fry in butter.

We like to fry up onions to mix with mashed potatoes, add shredded cheddar cheese, mix well together, let it cool, then scoop with a cookie scoop and put onto cookie sheet until the dough is ready to fill.

What makes this so special for us as a family is that we get together on Remembrance Day every year and make well over 1,000 pierogies for us all to take home to freeze. We have plenty over the holidays to eat and enjoy for a few months. Some of us eat them just boiled, others pan fry them after and add bacon and fried onions and serve with plenty of sour cream. Yum, yum!!



NUTS & BOLTS

- 2 CUPS BUTTER
- 1 TBSP onion powder
- 1 TBSP Celery Salt
- 1.5 TBSP Garlic Powder
- ¼ cup Worcestershire Sauce
- 5 CUPS Life cereal
- 5 CUPS Shreddies cereal
- 5 CUPS Chex cereal
- 4 CUPS Cheerios cereal
- 3 CUPS Pretzels
- 2 CUPS Raisins

Pre-heat oven to 250F. In microwave safe measuring cup, melt the butter, then mix in Onion Powder, Celery Salt, Garlic Powder and Worcestershire Sauce. Whisk to combine ingredients (Don't worry if all the dry ingredients don't all dissolve).

In a large turkey roasting pan, mix all the cereals together. Then pour 1 cup of butter mixture over the cereals and stir "gently" with a rubber spatula. Then repeat the process with the remaining butter mixture (make sure to scrape out all ingredients from the measuring cup) and mix until the cereal is evenly coated. Cover with lid and bake for 1 hour stirring every 15 minutes. After 30 minutes remove the lid and bake for final 30 minutes uncovered. Wash and dry the Raisins.

Once the hour is up, mix in the pretzels and raisins and its done!

This is my favorite holiday recipe to make as it was the first one I was taught how to make as a kid. It is super simple to make and it's a great treat for the whole family. Even to this day its always the first thing I make to start my holiday season off right! I hope you make it and most of all enjoy it too!



imitation Turtles

- 5 TSP BUTTER
- 1 C CHOCOLATE CHIPS
- 1 C BUTTERSCOTCH CHIPS
- 4 CUPS WHITE MARSHMALLOWS
- 1 CUP Rice Krispies
- 1/2 c pecans

Melt butter, chocolate chips and butterscotch chips together in sauce pan or in microwave.

Add 4 cups of white marshmallows. Mix until marshmallows are smooth.

Remove from heat and mix in 1 c Rice Krispies and ½ c pecans. Drop from spoon onto pan. Let cool and enjoy!

This is a recipe that I created every year with my Grandma so now that she is gone I carry on the tradition of making them for my family.



Ukranian Scuffles

- 2 ¼ TSP active dry yeast (1 packet)
- ¼ CUP HOT WATER (between 105 -115 F)
- 3 CUPS FLOUR
- ½ TSP SALT
- 3 Tbsp sugar
- 1 CUP BUTTER, ROOM TEMP.
- ½ CUP MILK
- 2 eggs

For rolling

- 1 1/2 cup sugar
- 1 Tbsp cinnamon

In a small bowl, combine yeast and hot water. Let sit for 5 -10 minutes to allow yeast to bloom. In a separate bowl, stir together flour, salt, and sugar. Work the butter into the flour using your fingers until mixture resembles coarse crumbs. In another bowl, whisk together milk and eggs. Gently whisk in the yeast. Add this to the flour mixture, stirring well. Turn onto a floured work surface and knead briefly. The dough will be sticky. Place in an oiled bowl, cover, and refrigerate overnight.

The next morning: preheat oven to 350. Line 2 cookie trays with parchment paper and set aside. Combine sugar and cinnamon in a small bowl until well combined.

Remove dough from the fridge and cut into 6 equal pieces.

Working with one piece at a time: sprinkle some cinnamon sugar on a countertop. Place the dough on top and roll into a circle about 1/8th inch thick. Sprinkle a little more cinnamon sugar on top. Cut the circle into 12 wedges, like pieces of a pie. Roll up each wedge, starting from the wide end to the pointed end. Place on the prepared cookie sheet about 1 inch apart.

Repeat with remaining dough. (Tip: try to have the pointed tip under the scuffle so it doesn't unroll as it cooks.) Bake at 350 for 15 -20 minutes, until light golden brown.



NUTS & BOLTS

- 1 LB (450 g) BUTTER, MELTED
- 2 TBSP Worcestershire sauce
- 1 TBSP GARLIC POWDER
- 1 TBSP each: onion salt; celery salt
- 4 CUPS oat-based O's (such as Cheerios)
- 4 CUPS wheat squares (such as Shreddies)
- 4 CUPS corn chex (Corn Bran Squares or Corn Chex)
- 400 gram bag PRETZEL STICKS (ABOUT 9 CUPS)
- 225 gram box small cheese crackers (such as Cheese Nips)
- 150 gram bag original Bugles
- 2 CUPS PEANUTS OR MIXED NUTS (SALTED OR UNSALTED)

In a bowl or measuring cup, combine melted butter, Worcestershire sauce, garlic powder, onion salt and celery salt.

In a very large mixing bowl, combine Os, wheat squares, corn chex, pretzels, crackers, Bugles and nuts. Pour spiced butter over, toss very well. Divide over two large roasting pans. Place on upper and lower racks in preheated 250F oven. Bake 2 hours, stirring every 30 minutes. Let cool completely (Store leftovers in lidded container).

Makes about 30 cups.

My son always say 'Why do we only make this at Christmas?'



Braised Red Cabbage

- 1 medium sized red cabbage SHREDDED
- 2 CUPS (450 g) onions, CHOPPED SMALL
- 1 CUP OF cranberries (OPTIONAL)
- 2 CUPS (450 g) APPLES, PEELED, CORED AND CHOPPED SMALL
- 1 CLOVE garlic, CHOPPED VERY SMALL
- ¼ WHOLE nutmeg, FRESHLY GRATED
- ¼ LEVEL TEASPOON ground cinnamon
- ¼ LEVEL TEASPOON ground cloves
- 3 LEVEL TABLESPOONS BROWN sugar
- 3 TABLESPOONS red wine vinegar
- BUTTER

1. In a fairly large casserole, arrange a layer of shredded cabbage seasoned with salt and pepper, then a layer of chopped onions, (cranberries if using)and apples with a sprinkling of garlic, spices and sugar. Continue with these alternate layers until everything is in. Now pour in the wine vinegar, lastly add dots of butter on the top.
2. Put a tight lid on the casserole and let it cook very slowly in the oven for 2-2½ hours, stirring everything around once or twice during the cooking.
3. This pairs very well with beef and ham. It is easy to reheat for left overs the next day and it freezes really well.

If you haven't guessed yet, cooking and eating good was very important in my family when I was growing up. We always ate together for our evening meals, as this was usually the one time of day we were all home. My mum is a phenomenal cook, and she always spent time planning and putting together the most scrumptious Christmas dinners! We moved around a lot as a family as my father was in the Royal Air Force (UK), and so our meals were often influenced by the country we were living in! We didn't have turkey every Christmas, but this braised red cabbage was a regular dish on our Christmas menus, as it goes with so many things. It is easy to make and is very, very tasty.

Submitted by Tina Leath, Garriock insurance



“Chicken and Slider Soup” AKA Poor Man’s Soup

- 1 Whole chicken
- Onions, garlic, carrots, celery, salt, pepper, oregano, sage, thyme, sweet marjoram
- Water $\frac{3}{4}$ FULL TO THE TOP OF THE POT.

Sliders: This is a noodle; we make them about 4 inches long by 2 inches wide

1 egg/2 tbsp milk/1/2 tsp salt/1 cup flour black pepper.

Mix in a bowl. Form into a ball/ roll it out and cut strips. Place sliders on a cookie sheet, dust with flour, wax paper in between. Keep cool and they are ready as guests arrive.

If you cannot make these buy premade noodles, egg roll wrappers.

Day 1 - The Soup: Start it Dec 22 to be ready for Christmas Eve 😊

Simmer all together in a large pot on low. All Day 10 hours. Cool overnight.

Day 2

Remove from the cooler and remove the layer of fat/ discard.

Simmer again on low, add bouillon if the flavor needs.

Let simmer for 8 hours and then cool overnight.

Day 3

Strain all bones, meat and veggies so you remain with a stock. Or a consommé. Add salt / pepper bouillon to taste.

Now it is Christmas Eve and the soup can be simmering. When guests arrive simmer soup on medium and drop in the sliders. A couple of sliders per bowl, served with a slice of bread!

This is my French Canadian father’s traditional Christmas Eve recipe that is served on Christmas Eve...All Day Long..... Every Year!!! The premise behind this recipe is that the soup is delicious, nutritious and cheap to make and can feed a lot of people. It was an open-door policy growing up at my parents home where family, friends, co-workers, would stop in at different times Christmas Eve to have a bowl of soup and wish Happy Holidays to each other. My father and his family survived a house fire when he was young, and was helped by the local church and soup kitchen to have food and shelter for their family. My Dad has instilled this value into me, and my 2 brothers. We all make Chicken and Slider Soup every Christmas Eve, even though we are 1,000’s of miles apart, it brings us together in our hearts.

From my family to yours, Merry Christmas!!



“Chicken and Slider Soup” AKA Poor Man’s Soup

Sliders:

- 1 egg
- 2 TBSP MILK
- 1/2 TSP SALT
- 1 CUP FLOUR BLACK PEPPER.

Sliders: This is a noodle; we make them about 4 inches long by 2 inches wide

Mix ingredients in a bowl. Form into a ball, roll it out and cut strips. Place sliders on a cookie sheet, dust with flour, wax paper in between. Keep cool and they are ready as guests arrive.

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From my family to yours, Merry Christmas!!

SUBMITTED BY Denise GOLETZ. ONE insurance



Cauliflower Soup

- 1 medium head of cauliflower (broken into florets)
- 1 medium carrot (shredded)
- 1/4 cup celery (chopped)
- 2 1/2 cups water
- 2 tsp chicken bouillon (or 1 vegetable bouillon cube)
- 2 Tbsp butter
- 3 Tbsp all-purpose flour
- 3/4 tsp salt
- 1/8 tsp pepper
- 2 cups 2% milk
- 1 cup cheddar cheese (shredded)
- 1 tsp hot pepper sauce (optional)

In a Dutch oven, combine the cauliflower, carrot, celery, water and bouillon. Bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender (do not drain).

In a large saucepan, melt butter. Stir in the flour, salt and pepper until smooth. Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cheese until melted, adding hot pepper sauce if desired. Stir into the cauliflower mixture.

Once Fall hits my Hubs and I love to eat soup, well we just love soup in general but since the summer is too hot to cook and prep in our home we start to get excited for soup and stews when that cooler breeze starts to come in through our windows.

I found this recipe a few years ago and found that it was easy to add different vegetables, increase serving sizes or modify some of the ingredients to make it a bit healthier for those of us that are trying to eat hearty but healthy.

SUBMITTED BY KRISTLE MCDUGALL, HUB INTERNATIONAL



CHRISTMAS SUGAR COOKIES

- 1 1/2 CUPS BUTTER, SOFTENED
- 2 CUPS WHITE SUGAR
- 4 EGGS
- 1 TSP VANILLA EXTRACT
- 5 CUPS ALL-PURPOSE FLOUR
- 2 TSP BAKING POWDER
- 1 TSP SALT

1. **Cream together butter and sugar in a large bowl until smooth. Beat in eggs and vanilla. Stir in flour, baking powder and salt. Cover, and chill dough for at least 1 hour (or overnight).**
2. **Preheat the oven to 400 degrees F (200 degrees C).**
3. **Lightly dust surface with flour. Roll out dough to 1/4 to 1/2 inch thickness. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased baking sheets.**
4. **Bake in preheated oven until cookies are lightly browned, 6 to 8 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.**



Fancy Egg Scramble

- 2 TBSP Flour
- 2 TBSP Butter
- ½ TSP salt
- 1/8 TSP pepper
- 2 CUPS milk
- 1 CUP SHREDDED CHEESE
- 1 CUP CHOPPED HAM
- ¼ CUP green onion
- 1 TBSP BUTTER
- 12 BEATEN EGGS
- 1 can DRAINED MUSHROOM PIECES
- 4 TSP MELTED BUTTER
- 2 ¼ CUPS SOFT BREAD CRUMBS
- ½ CUP FLAKED ALMONDS

In a saucepan melt 2 tbsp butter, blend in flour salt and pepper, add milk and cook and stir till bubbly, stir in cheese until melted, set aside.

In large skillet cook ham and onion in 1 tbsp butter until the onion is tender but not brown. Add the eggs and scramble till set. Fold in mushrooms and cooked eggs in to the cheese sauce.

Turn into a baking dish.

Combine the melted butter, crumbs and almonds. Sprinkle on eggs.

Cover and chill overnight.

Bake, uncovered in 350 degree oven for 45 mins.



Rice Krispie Cheese Crisps

- 1 CUP BUTTER
- 1/2 POUND IMPERIAL SHARP CHEDDAR CHEESE
- 1/2 TEASPOON SALT
- 1 1/2 CUP FLOUR
- 4 CUPS RICE KRISPIES
- 1 TEASPOON CAYENNE PEPPER

Leave butter and cheese together to become soft overnight.

Beat together until creams, then mix in flour.

Mix in Rice Krispies by hand.

Roll into small balls and press down with fork onto ungreased cookie sheet.

Bake at 375 for 8-10 minutes, watching carefully so they don't burn.



Sweet POTATO SOUFFLE ii

- 6 SWEET POTATOES
- 1 CUP WHITE SUGAR
- ½ CUP MILK
- ½ CUP MELTED BUTTER
- 1 TEASPOON VANILLA EXTRACT
- 2 EGGS, BEATEN
- ½ TEASPOON SALT
- 1 CUP DARK BROWN SUGAR
- ⅓ CUP ALL-PURPOSE FLOUR
- ⅓ CUP MELTED BUTTER
- 1 CUP CHOPPED PECANS

1. In a large stockpot, cover sweet potatoes with 1 inch of water; boil for 20 minutes, or until fork tender. Drain, allow to cool and remove skins.
2. Preheat oven to 350 degrees F (175 degrees C). Grease or butter one 2 quart casserole dish.
3. Place potatoes in a mixing bowl and with an electric mixer, beat on low speed until potatoes begin to break up. Increase speed to medium high and blend until smooth.
4. Reduce speed to low and add sugar, milk, butter, vanilla, eggs and salt. Mix well.
5. Allow any potato 'fibers' to remain on the beater and remove. Pour sweet potato mixture into the casserole dish.
6. Prepare the topping in a small bowl by whisking together the brown sugar, flour, butter and pecans. Sprinkle mixture over potato mixture and bake for 40 minutes.



Spice Cake

- 300 mL Brown sugar
- 1 TSP ginger
- 1/2 TSP CLOVES
- 400 mL FLOUR
- 1 TSP cinnamon
- 2 TSP BAKING POWDER
- 200 mL MILK
- 1 egg
- 1/2 CUP margarine – MELTED

Preheat oven to 350 degrees.

Mix dry ingredients together. Add milk and mix. Add melted butter and egg last. Mix until smooth. It will be thick.

Pour into cake pan, approximate 9", that has been buttered and floured. Bake for 40 minutes or until toothpick comes out clean.

My dad was the baker in our family and he loved his sweets. He would make this cake every Christmas and it is one that I still enjoy making for my family now that he's gone. It brings in the smells of Christmas and warmth of home.

Merry Christmas!!

SUBMITTED BY ALOISIA LASTELLA, One Insurance



Peroshkies

DOUGH

- ½ LB Lard
- 3 eggs, BEATEN
- ½ TSP. SALT
- 1 PKG yeast
- 3 TBSP Sugar
- ½ cup warm water
- 4 CUPS Flour
- 1 TSP sugar
- 1 Cup Sour Cream

FILLING (make in BATCHES):

- 1 LB Lean ground BEEF
- 1 cup sauerkraut
- ½ a YELLOW COOKING onion, Diced
- PINCH OF SALT

Combine the lard, salt, sugar and flour as for pie dough. Add 1 cup sour cream, 3 eggs (beaten) and 1 package yeast dissolved in ½ cup water and 1 teaspoon sugar. Mix with fork and let stand in the fridge overnight.

The next day, brown and crumble the ground beef and salt, when halfway cooked through, add diced onion and sauerkraut and cook all the way through. Roll dough out thin, cut with a round cutter and fill with sauerkraut & meat filling.

Growing up in the Interlake we had the opportunity as kids to try a lot of different types of foods from a variety of cultures. I remember making these as a kid every year with classics like Boney M and Bing Crosby blaring in the background and we would freeze all of our Christmas goodies and then pull them out whenever we had company. Over the holidays we'd have many neighbours, family and friends who'd stop in for a coffee and visit at the family farm and we'd always have Peroshkies ready to pull out and we as kids would be excited to have company over to be able to eat the treats... and visit with the people too of course. Every time I make these, it takes me back to my childhood and puts me in the Christmas Spirit.

Merry Christmas and Happy Holidays to you and yours!

SUBMITTED BY Diane Veinot, Lakeview Insurance



CHOCOLATE BROWNIES

- 1/2 CUP MELTED BUTTER or margarine
- 1 CUP WHITE SUGAR
- 2 EGGS
- 1 TSP BAKING POWDER
- 1/2 CUP FLOUR
- 6 TBSP COCOA
- 1 CUP CHOPPED WALNUTS (OPTIONAL)
- 1 TSP VANILLA
- PINCH OF SALT

Beat eggs, add butter/margarine and slowly add sugar. Add remaining ingredients.

Pour into 8x8 pan and bake 20-30 minutes at 350 F until toothpick comes out clean.

When still hot, cut into pieces (1" x 2") and roll in icing sugar.

Freezes well.

Pfeffernusse (pepper nuts)

- ½ CUP molasses
- ¼ CUP honey
- ¼ CUP shortening
- ¼ CUP BUTTER
- 2 Large eggs
- 4 CUPS FLOUR
- ¾ CUP sugar
- ½ CUP Brown sugar
- 2 TEASPOONS anise extract (i have NOT BEEN ABLE TO FIND anise extract in Canada, if you FIND some PLEASE LET me know! i SUBSTITUTE WITH 2 TABLESPOONS OF Jagermeister or 2 TEASPOONS OF ground anise seeds (available from Bulk Barn))
- 2 TEASPOONS ground cinnamon
- 1 ½ TEASPOONS ground cardamom
- 1 ½ TEASPOONS BAKING SODA
- 1 TEASPOON ground cloves
- 1 TEASPOON ground nutmeg
- 1 TEASPOON ground ginger
- 1 TEASPOON ground white pepper
- ½ TEASPOON SALT
- 1 CUP confectioners' sugar FOR DUSTING
- Or you can make a glaze using 2 ½ CUPS confectioners' sugar mixed with 3-4 TABLESPOONS OF HOT WATER

Directions on page 2



1. Place molasses, honey, shortening and butter in a saucepan over medium heat; cook and stir until creamy. Remove from heat and allow to cool to room temperature. Beat in eggs.
2. Combine flour, sugar, brown sugar, ground anise seeds (if using anise extract or jagermeister, wait until the molasses mixture has been added), cinnamon, cardamom, baking soda, cloves, nutmeg, ginger, black pepper, and salt in a large bowl. Add molasses mixture (and jagermeister or anise extract); stir until thoroughly combined.
3. Refrigerate dough until well chilled, about 2 hours
4. Preheat oven to 325 degrees F (165 degrees C)
5. Roll dough into acorn-sized balls and place 1 inch apart on baking sheets lined with parchment paper
6. Bake until firm to the touch with slight cracking, 10 to 15 minutes. Cool on the baking sheets briefly before removing them to a wire rack to cool completely
7. Dust cooled cookies with confectioners' sugar. If you choose to glaze - combine the confectioner's sugar with 3 tablespoons of hot water - mix and add up to 1 tablespoon of water until smooth. Dip each cookie in the glaze, allowing the excess to drip off, and place them on a wire rack and allow to sit until the glaze is fully hardened
8. Store in an airtight container in a cool place - the cookies will keep for at least 2 weeks and the flavour only gets better as they age!! I usually store them in a cool place for a week and a half and then place in the freezer!

I was born into a German family – my mother's parents were both born to German immigrants and my father and his family emigrated to Canada from Germany after the Second World War. The food I grew up with was pretty traditional, and the sweets were pretty decadent!!! My oma on my father's side did her best to keep tradition during the war years in Germany when food was scarce, and my father said there were always a couple staples for sweets during the festive season – pfeffernusse (pepper nuts) and lebkuchen (ginger bread). Oma kept this tradition when they came to Canada. She lived until I was sixteen and I enjoyed her pfeffernusse and lebkuchen each holiday season. Back when she used to make it, it wasn't from a recipe book (of course) – and she wasn't very good at writing recipes down (a little of this, a pinch of that). After she passed away, I didn't have pfeffernusse for years. Fast forward to 2018 and I had the opportunity to travel to Germany in late November, just when the Weihnachtsmarkt (Christmas Markets) were opening. The markets have little stands where merchants sell their wares or their food. Every market has a Gluhwein stand where you get the delish mulled wine in a mug unique to the town or city you are in. You pay a measly 1-2 Euro deposit for the mug which you get back when you return the mug..but a lot are worth keeping! If you ever have the opportunity to be in Germany during the holiday season, I highly recommend the Gluhwein with added schnapps!!! Anyway, a market that I was at in Kiel had a stand with sweets, and one of them happened to be pfeffernusse! How that first little bite took me back to the smells of ginger and spices of my oma's home during the holiday season. When I got back to Canada, I found a couple recipes for pfeffernusse and found the taste of the following recipe to match my recollections from my childhood....I shared the batch with my father and he agreed that it took him (sadly) back to his youth. Since 2018, this has been one of my go-to recipes – not only does it bring back the fond memories I have of my oma, but also it's a great gastric superfood (don't we all have the tendency to overeat during the holiday season – one or two pfeffernusse works miracles!!).



Sweet & Sour Meatballs

- 1 ½ POUND OF ground Pork
- 1 CUP OF OATS
- 1 egg
- 1/3 CUP OF MILK
- ¾ TSP SALT
- ¼ TSP PEPPER
- ¾ TSP CHILI POWDER
- ½ TSP GARLIC

Mix ingredients together, make large sized meatballs. "Do not over roll" put on baking dish.

Sweet & Sour Glaze

- 1 CUP KETCHUP
- ¾ CUP BROWN SUGAR
- 2 1/2 TSP OF LIQUID SMOKE (can buy a BOTTLE FROM SUPERSTORE OR WALMART FOR \$2.99 FOR a SMALL BOTTLE)
- ½ TSP OF LEMON JUICE

Mix and pour over meatballs. Cover and cook at 425 - 450 for an hour. Uncover and cook for another hour or so.

Option: can double the receipt and mix the pork with beef this way its not so greasy but you do not have to.



Three Layer Raspberry Coconut Lemon Squares

Base (1st Layer)

- 1 CUP FLOUR
- 1/4 CUP WHITE SUGAR
- 1/2 CUP MARGARINE

Mix together & crumble up like pastry. Bake at 350 for 15 minutes.

Remove from heat and spread 1/3 cup of raspberry jam (2nd layer).

Beat 2 eggs and add 1 package of lemon pie filling and add 1/4 cup of ground almonds and 1 1/2 cup of coconut - mix together (3rd layer).

You can also add more coconut on top.

Bake at 350 for 20-25 minutes.



Shawn's Log Torten

- 6 Eggs
- 6 TBSP. WHITE SUGAR
- 1 CUP CHOPPED PECANS
- 1 TSP VANILLA
- 6 TBSP. FLOUR

1. **Set oven to 350 degrees F.**
2. **Separate the 6 egg whites and egg yolks into 2 separate bowls.**
3. **With the 6 egg yolks, add the 6 tbsp. white sugar and beat with electric mixer for 5 minutes.**
4. **Then, beat the egg whites until stiff. Add eggs whites, chopped pecans, vanilla and flour to egg yolk mixture and stir with spoon until mixed.**
5. **Pour cake mixture onto a parchment paper-lined cookie sheet and bake for 12 minutes. In the meantime, dampen a cloth (not too wet - just damp) and lay out on table. When cake mixture is done, turn over onto wet cloth. Peel the parchment paper off (carefully!) and roll up into cloth. Let cool.**

Icing

- 2 ½ squares semi-sweet CHOCOLATE
- ½ POUND BUTTER SOFTENED (NOT MELTED)
- 1 CUP icing sugar
- 1 egg

1. **Melt the semi-sweet chocolate squares in microwave on medium power. In separate bowl, cream butter and add melted chocolate, icing sugar and one raw egg. Beat with mixer until well mixed.**
2. **Once cool, roll up cake (long way), while carefully removing the damp towel. Transfer cake onto a piece of tinfoil and spread icing on top and sides and sprinkle with remaining pecans. Wrap up log torten and keep in fridge (also freezes very well).**

The reason this dessert is special is it was the first Christmas dessert my wife made me and we haven't missed a year yet.



Shawn's Ranch DILL Snack Mix

- 1 $\frac{3}{4}$ CUPS Oil
- 3 TBSP. DILLweed
- 1 $\frac{1}{2}$ Packages Ranch Salad Dip (powder)
- Garlic Powder TO TASTE (ABOUT $\frac{3}{4}$ TO 1 TBSP)

Mix above ingredients together and set aside.

Put a combination of snacks into a large roaster (i.e. Cheerios, Chex, Shreddies, Crackers, Pretzels, Ranch Crispers, etc) - enough to almost fill up the roaster. Pour above mixture over snacks and mix well.

Bake (covered) at 200o F for 1 hour.

This is a special treat in our house every Christmas. It also freezes well so you can hide it from big and little hands if needed.

It's also a huge hit in the office.



Jamaican Black Rum Fruit Cake

Mix Fruit ingredients

- 330 g Dry Fruits
- 236.59 mL White Rum
- 354.88 mL Red Label Wine

Fruit Cake ingredients

- 384 g Plain Flour
- 200 g Unsalted Butter
- 200 g Soft Dark Brown sugar
- 8 eggs
- 1 TSP Baking powder
- 1 TSP Grated nutmeg
- 1 TSP Cinnamon Powder
- ½ TBSP Allspice
- ½ TBSP Vanilla extract
- ½ TBSP Rose water
- 5 TBSP Browning sauce
- 5 TBSP Molasses
- 59.15 mL White rum
- ½ TBSP Lemon Juice
- Lemon Zest from a whole Lemon

Directions on page 2



Fruit Mix Instructions:

1. Add the mixed fruit to a glass kitchen container
2. Pour the rum and the wine over the mixed fruit. Cover and let soak for at least a week
3. On baking day, pour the soaked fruit to a blender and pulse until you no longer recognize the fruit but not until smooth. Set aside.

Fruit Cake Instructions

1. Get the molasses runnier by heating it with half the white rum for about a minute on high heat. Stir continuously! Set aside to cool whilst you prepare the rest of the ingredients.
2. Grease a 10-inch round cake tin and line it with a layer of baking parchment paper.
3. Preheat the oven to 150 C or 325 F or gas mark 3.
4. In a kitchen bowl, sift the plain flour and the baking powder. Add and combine the ground allspice, cinnamon powder and freshly grated nutmeg. Set aside.
5. In a mixing bowl, whisk together the butter and dark brown sugar until creamy.
6. Whisk together the eggs, lemon juice and lemon zest, Add a little at a time to the creamed butter and sugar.
7. Add the flour mixture a little at a time. Fold in using a wooden spoon. Don't overwork the batter or the fruit cake will turn out dense.
8. Add the Blended Fruit, vanilla extract, rose water, browning sauce, molasses and the rest of the rum. Combine without overworking the batter.
9. Pour the mixture into the baking pan. Bake in preheated oven for approx. 2 hours, until a toothpick in the middle comes out clean.
10. Remove from oven and place on a rack to cool. Once cool, spray the cake with ¼ cup of rum and wine. The ratio of rum to wine is up to you.

*Most Jamaican families bake their Christmas cakes on Christmas Eve (Dec 24th).
Our homes would be filled with the aroma of the fruit mixture and spices.... such a warm and happy feeling , you definitely know
Christmas was finally here. ☺*



HOT CHOCOLATE BOMBS

- 24 oz (680 g) Semi-Sweet Chocolate (I prefer Couverture Callebaut). You can also use candy melts if you're using a silicone mold. (I always keep a little extra chocolate back to use in a piping bag when assembling the bombs)
- 1 Cup (50g) Miniature Marshmallows (this can also be subbed out for dehydrated ones too)
- 6 TBSP (88g) Hot Chocolate Mix of choice.

Equipment

- 1 Candy Thermometer
- 2 1/2" Sphere mold (I prefer silicone molds)
- New 1" Paint Brush (Dollar store is best for these)
- Plastic Piping Bag
- 1 pair of medical gloves/plastic pastry gloves

1. Finely chop chocolate so that it can easily melt.
2. Place chocolate into a microwave safe bowl and heat for 30 seconds.
3. Stir chocolate and heat again at 15 seconds, stir again. Repeat this process until the chocolate is ALMOST melted but not fully melted. Never heating for longer than 15 seconds and never going above 90F.
4. Ensure that all molds are clean, wipe with a paper towel.
5. Paint a thin layer of chocolate into the molds and refrigerate for 5 minutes.
6. Paint a second coat of chocolate over the first, paying special attention to building up the rim of the sphere. Return to the fridge for another 5 minutes.
7. Take the chocolate out of the molds, and fill with 1 tablespoon of hot chocolate mix, and marshmallows.
8. Pipe some melted chocolate around the rim of one sphere and attach the top. Press down gently (Tip: make sure your hands are cold. Warm hands will cause the spheres to melt slightly, and this will make assembly difficult).
9. Use a gloved hand to wipe any excess chocolate from the rim, or roll in any topping of choice.



Quick Nuts & Bolts Party Mix

- 1 LB. OF Margarine or BUTTER
- 1 Box of Cheerios
- 1 Box of Shreddies
- 1 Box of Cheese Nips (Cheese crackers) (OPTIONAL)
- 1 Large bag of Pretzel sticks
- 1 TSP SALT
- 2 TSP Seasoning SALT
- 1 Bag of Spanish Peanuts (OPTIONAL)
- ½ TSP ISH OF GARLIC POWDER

Set Oven to 250 degrees F. Cook time 1 hr.

Melt Margarine or butter in Microwave. In a large roasting pan combined all ingredients other than Peanuts & Garlic powder, pouring the melted butter over the mixture. Mix well, coating evenly.

Place in oven removing and mixing every 15 minutes. Remove from oven after a total of 1 hr in oven and add nuts and Garlic powder. Mix again and let cool.

I used to make this with my mother every year at Christmas as far back as I can remember. We would take a large container with us to various Christmas get togethers during the holiday season.

I don't make it with my Mum anymore but I'm still expected to make it and bring containers to the Christmas get togethers, with the largest container going to her house.



PUPPY CHOW Recipe (Muddy Buddies)

- 1 CUP SEMISWEET OR DARK CHOCOLATE CHIPS
- 1 CUP CREAMY PEANUT BUTTER
- 6-7 CUPS RICE CHEX CEREAL
- 1-2 CUPS POWDERED SUGAR

1. Melt peanut butter and chocolate together, either on the stovetop or in the microwave.
2. Next, add 3 cups of cereal to a large bowl. Pour 1 cup of your chocolate/peanut butter mixture over the cereal.
3. Add 3 more cups of cereal to the bowl and then pour the rest of the chocolate/peanut butter mixture on top.
4. Stir until the cereal is evenly coated. If there are pools of chocolate/peanut butter at the bottom of your bowl, add more cereal ¼ cup at a time until all that deliciousness is coating your cereal. Remember we WANT clumps, so do NOT add too much cereal!
5. Let the mixture cool slightly (I throw mine in the fridge or outside on my porch if it's cold out). You do not want it to harden!
6. Once your mixture is at or below room temperature, add 1 cup of powdered sugar. Mix until combined.
7. Let cool for about 15 minutes.
8. Add more powdered sugar ¼ cup at a time until your cereal is coated to your satisfaction.
9. Store in an airtight container at room temperature if it lasts more than 0.3 seconds.

Chilling

Just a note that chilling the cereal/peanut butter/chocolate mixture before adding any powdered sugar is critical to making sure you have delicious clumpy, not overly sweet, puppy chow!

Juicy STEAKHOUSE Burgers

- 2 Pieces OF WHITE BREAD CUT INTO 1/4" Pieces (i ALSO TRIED GLUTEN FREE BREAD BUT THE MEAT WOULDN'T STICK WELL ENOUGH TO FORM THE PATTIES)
- 1/3 CUP MILK
- 1.5 TSP KOSHER SALT
- 1 TSP PEPPER
- 3 GARLIC CLOVES (MINCED) OR 3 TSP GARLIC
- 1.5 TBSP WORCESTERSHIRE SAUCE
- 2 TBSP KETCHUP
- 3 SCALLIONS, VERY FINELY SLICED (OPTIONAL) **i OMIT THIS**
- 3 POUNDS 85% LEAN GROUND BEEF



CHOCOLATE CAKE

- 2 CUPS FLOUR
- ½ CUP COCOA
- 1 TSP BAKING POWDER
- 2 TSP BAKING SODA ½ TSP SALT
- 2 CUPS SUGAR ½ CUP OIL
- 2 EGGS
- 1 TSP VANILLA
- 1 CUP BUTTERMILK
- 1 CUP STRONG COFFEE

Beat eggs, add oil and sugar and mix until well blended. Add buttermilk and vanilla and continue blending.

In a separate bowl, combine all the dry ingredients. Add to creamed mixture and blend until smooth. Finally add the coffee and mix well. The mixture will be soupy.

Bake in 13 X 9 greased pan@ 350F, 30-40 minutes.

Icing

In a double boiler, blend ½ cup milk with 2 ½ tbsp flour. Cook until thick. Let cool then add 1 tsp vanilla.

Cream together, ½ cup margarine and ½ cup granulated sugar.

Beat the 2 mixtures together until smooth and fluffy. Ice the cooled chocolate cake.

This is my Grandma's chocolate cake recipe. Every visit to my Grandparent's house included this cake so it's a classic Ward family recipe. We sadly lost my Grandma in 2017, however I still have this cake for my birthday every year in remembrance of my favourite lady.



WHIPPED SHORTBREAD

- 1 CUP SALTED BUTTER
- ½ CUP ICING SUGAR
- 1 ½ CUPS FLOUR
- M&M's or Maraschino cherries (OPTIONAL)

Combine all ingredients and beat for 10 minutes (most important step). Drop from a teaspoon onto a cookie sheet (or use a cookie press). Decorate with M&Ms or maraschino cherry pieces. Bake at 325 F on a non-stick pan. Approximate bake time is 8- 10 minutes (adjust as needed, for your oven). The bottoms of the cookies should be lightly browned when you take them out of the oven. Recipe makes approximately 3 dozen small cookies.



PEBBERNODDER (PEPPERNUITS) Danish Cookies

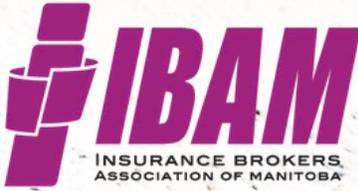
- 2 CUPS FLOUR
- 2 eggs
- ¾ CUP BROWN SUGAR
- ¾ CUP BUTTER
- 1 TSP. ginger
- ½ TSP. GROUND CLOVES
- 1 TSP. CARDAMON
- ½ TSP. BAKING SODA

Cream butter, add sugar, eggs and spices. Add dry ingredients and mix. The dough shouldn't be sticky.

Roll with fingers until the thickness of a finger. Freeze dough 30 minutes. Cut to nut size and bake.

Bake: Raise rack in oven. Bake 350 F - 9 minutes until bottom starts to brown.

This cookie recipe has been used for over 100 years in our family. When our children were old enough, they began the tradition of cookie day with their grandparents. We pick one day usually in December and spend it making several different cookie recipes but this one is always their favorite to make and eat.



Coconut Stuffed Brownies

- 1 CUP BUTTER, room temperature
- 2 CUPS GRANULATED SUGAR
- 4 EGGS
- 2 TEASPOONS VANILLA EXTRACT
- 1 CUP UNSWEETENED COCOA POWDER
- 1/2 TEASPOON KOSHER SALT
- 1 1/2 CUPS ALL PURPOSE FLOUR
- 1 CUP MINI CHOCOLATE CHIPS

FILLING

- 4 CUPS SWEETENED FLAKED COCONUT
- 1 (14-ounce can) SWEETENED CONDENSED MILK
- 2 TEASPOONS VANILLA EXTRACT

1. Preheat oven to 350 F. Line a 9x13 baking dish with foil. Coat the foil with non-stick spray and set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment, mix together the butter and sugar on medium speed for 1-2 minutes until combined. Add in the eggs and vanilla and continue mixing for 1 minute until smooth, scraping the sides of the bowl as necessary.
3. Turn mixer to low and add in the cocoa powder and salt, mixing until incorporated. Add in the flour, stirring until combined and smooth, and finally stir in the chocolate chips.
4. Pour half of the brownie batter in the bottom of the prepared pan.
5. To prepare your filling, in a large bowl stir together the coconut, sweetened condensed milk and vanilla until combined.
6. Spread the coconut mixture evenly on top of the brownie batter.
7. Top the coconut mixture with the remaining brownie batter.
8. Bake for 40 minutes, or until the brownies are just set.
9. Allow the brownies to cool completely before slicing into bars.



CHOCOLATE CRINKLES

- 1 CUP UNSWEETENED COCOA POWDER
- 1 ½ CUPS WHITE GRANULATED SUGAR
- ½ CUP VEGETABLE OIL
- 4 EGGS
- 2 TEASPOONS VANILLA EXTRACT
- 1 TEASPOON ESPRESSO POWDER (OPTIONAL)
- ½ TEASPOON SALT
- 1 CUP CONFECTIONERS' SUGAR

1. **Beat together cocoa powder, white sugar, vegetable oil:** In the bowl of an electric mixer fitted with the paddle attachment (or beat by hand with a wooden spoon) beat together the cocoa powder, white sugar, and vegetable oil until it comes together into a shiny, gritty, black dough of sorts.
2. **Add eggs, one at a time, add vanilla:** Add the eggs, one at a time, mixing for 30 seconds each. Add the vanilla and beat in thoroughly.
3. **Whisk together flour, baking powder, salt, espresso powder:** In a separate bowl, whisk together the flour, baking powder, salt and espresso powder if using.
4. **Beat dry ingredients into cocoa oil mix:** Mix into the chocolate mixture on low speed until just combined. Do not over beat.
5. **Cover and Chill:** Cover the dough with plastic wrap and chill the dough for four hours or overnight.
6. **Roll dough into balls, roll into powdered sugar, place on cookie sheet:** Preheat the oven to 350 F and line two baking sheets with parchment paper. Place the confectioner's sugar in a wide bowl. Using a rounded teaspoon get clumps of the chilled dough and roll them into 1-inch sized balls using your hands. Roll the balls in the confectioner's sugar and place on the cookie sheets.
7. **Bake at 350 F for 10-12 minutes.** Allow to cool a minute or two on the sheets before transferring to a wire rack to cool completely.



Peanut Butter Brownies

- ½ cup margarine
- ½ cup peanut butter
- 1 cup brown sugar
- 2 eggs
- 1 cup all purpose flour
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup semi-sweet chocolate chips
- icing sugar

Preheat oven to 350 F. Thoroughly grease a 9" pan. Have margarine and peanut butter at room temperature. Cream margarine and peanut butter together, gradually adding sugar. Continue until fluffy. Blend in vanilla and eggs, one at a time, blending well after each addition. Sift flour, baking powder and salt together, add to creamed mixture, mixing well. Fold in chocolate chips. Spread into prepared pan. Bake 30-35 minutes. Dust fully cooled brownies with icing sugar.



WHIPPED SHORTBREAD

- BUTTER, SOFTENED 1 CUP
- GRANULATED SUGAR 1/2 CUP
- ALL PURPOSE FLOUR 1 1/2 CUPS
- CORNSTARCH 1/4 CUP

Cream butter and sugar in a medium bowl. Beat until light and fluffy.

Add flour and cornstarch gradually while beating continuously. Drop by teaspoonfuls onto ungreased cookie sheet. Bake 375 F for 12 to 14 minutes.



SPAGHETTI WITH EGGS

- 4 ounces SPAGHETTI
- 2 TABLESPOONS BUTTER (THE MORE THE BETTER!)
- 2 eggs
- Your preferred seasonings (I recommend SALT, PEPPER, GARLIC POWDER, and either Italian seasoning or some CHILI FLAKES – or whatever you like)

- 1. Boil water with a pinch of salt**
- 2. Once water is boiling, add pasta and cook for 8 to 10 minutes or until al dente & drain.**
- 3. Meanwhile, in a skillet, melt butter over medium heat.**
- 4. Place noodles onto of the melted butter and crack eggs over top.**
- 5. Cook 2-4 minutes stirring often.**
- 6. Sprinkle your spices over top - salt, pepper, garlic powder, etc.**
- 7. You may need to add more butter if your noodles are looking too dry.**
- 8. The meal is ready once the eggs are cooked (it will look like scrambled eggs).**
- 9. Serve & enjoy!**



HAPPY HOLIDAYS!

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