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Sauerkraut Rye Bread

This is a traditional food in certain parts of Germany on New Year's Day. Eating sauerkraut is lucky according to traditions in this area.

For 1 pound loaf

Water 2/3 cup

Vegetable Oil 1 tablespoon

Rye flour 1/2 cup

Molasses 2 tablespoons

Salt to taste

Instant coffee granules (or substitute caramel) 1 tablespoon

Bread machine flour 1 3/4 cups

Vital gluten 1 tablespoon

Caraway seeds 1/8 cup or to taste

Use white bread cycle on bread machine

Scones

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When life is more relaxed, during long weekends over Thanksgiving or other times of the year, there is time for the rather nice tradition of afternoon tea. Scones, of course, go with tea like ice goes with warm sodas. Or something close to that at least.

This is a new variation on the scone because it is a bit healthier while still being fun.

Perhaps a small child you know would like to have a pretend tea party- offer to bring these to the party and you may just get an invitation.

Preheat oven to 400 degrees

1/3 cup of margarine

3 tablespoons sugar, or mixture of honey and sugar to replace equivalent volume

1 cup of all purpose flour

1/2 cup of whole wheat flour

1/2 cup of oat bran

2 1/2 teaspoons baking powder

1 egg serving of egg substitute

4 to 6 tablespoons of half and half, or, 3 tablespoons of milk and 1-3 tablespoons of half and half

1/2 cup of raisins or 1/2 cup of fruit of choice

2 drops of vanilla extract

(If desired) 1/8 teaspoon of allspice

Combine flour, sugar, margarine, baking powder and salt. (If you have elected to add allspice or vanilla or both, combine them as well.) Then mix in fruit.

Fluff up the egg to make an egg wash

Flour a surface

Knead 10-12 times, roll out to 1/2 inch thick.

Cut with biscuit cutter.

Place on ungreased cookie sheet, brush with egg wash

Cook for about 10 minutes, or until brown

Cool.

You may spread with jellies or preserves.

Czech Orange Bread for Winter Holidays

For a 1 lb. loaf:

1/2 cup milk

3 tablespoons of margarine

1 egg

1/4 teaspoon salt

2 tablespoons sugar

1 tablespoon brown sugar

1 teaspoon, Orange zest

1/8 teaspoon ground mace (substitute nutmeg or allspice if desired)

2 cups of flour

1 teaspoon of yeast for bread machine

Mix in bread machine and cook using white bread setting

Glaze:

Honey (to taste) 1 part

Orange Juice (to taste) 3 parts

Dash of cinnamon

Dash of vanilla extract (optional)

Mix the glaze together and combine. Heat slightly. Pour to taste over the bread

Spooky Halloween Brownies

These look very spooky because of the colorful use of ingredients.

Preheat oven to 350 degrees

On a sheet of waxed paper mix together 1 1/4 cups of all purpose flour, 1 teaspoon of baking soda, and 1 teaspoon of salt. Separate 1/4 cup of this mixture for the cream cheese batter.

In a small bowl beat 4 eggs until frothy.

In a small bowl, add 2 tablespoons of beaten egg, 1/4 cup flour mixture and 2 tablespoons sugar to one 3 ounce package of cream cheese which has been brought to room temperature. Slowly beat in orange food coloring until desired color is achieved. (For orange flavor as well as color, add a quarter teaspoon of grated orange peel.)

Melt 15 ounces (ie- two sticks of butter, less one tablespoon) in a large bowl in a microwave.

Add two cups of sugar, and 3/4 cup of cocoa.

When cool, add the remainder of the beaten eggs. Mix well and stir in the remaining cup of the flour mixture.

Add:

1/2 cup of nuts (optional)

1/2 cup of chocolate chips (also optional)

Spread chocolate mixture evenly into greased 13 x 9 pan. Drop orange cream cheese mixture randomly onto chocolate batter, then criss cross with a dull knife to marble the batters together.

Baked for 25-35 minutes, or until brownies pull away from the edge of the pan.

Cut into 16-20 servings.

Put on a purple dinosaur costume and serve to frightened guests.

The Fruit Squares that made Eyemouth, Scotland famous

You will prepare a pastry, filling and icing in 3 separate stages.

Begin with the Pastry.

2 ½ cups of flour

¼ teaspoon salt

½ cup of butter or margarine

¼ cup corn or canola oil

1 large egg or egg substitute

2 tablespoons of tap water

¼ teaspoon vanilla extract

small amount of orange zest

(optional) small amount of brandy

To make the pastry, mix flour and salt, and fold in the butter.

Separately, but equally, beat the oil, egg, lemon, water, zest and vanilla. Add a splash of optional brandy.

Chilled Cheese Cake

Preheat oven to 375 degrees

Pulverize 36 graham crackers (what we mean here is the scored sections)- this should yield circa 1/2 to 1 cup

Melt 2 tablespoons of butter

Mix into the crumbs with a tablespoon of sugar

Press mixture to make a crust (and fill the sides) in a 9 inch round baking pan

Beat together 3 8 ounce packages (to wit 24 ounces total) of cream cheese at room temperature

Add the following to the cream cheese:

3 eggs

Tablespoon of lemon juice

1 cup sugar

1/2 teaspoon of salt, or less to taste

Dash of vanilla extract

Beat with an electric mixture until smooth.

Pour this mixture into the crust.

Bake at 375 degrees until the center is firm (approximately 40 minutes)

Cool.

Cake will settle and crack- that's okay

Then chill in refrigerator overnight.

The Clipper Ship Cookie a/k/a Hermits

An excellent bake ahead cookie for busy holiday seasons. These cookies stay fresh for a very long time. These cookies were popular on long ocean voyages.

Preheat oven to 350 degrees:

1 1/2 cups of all purpose flour

1/2 cup butter

1 cup packed brown sugar

1 egg (or egg substitute)

3/4 cup sour cream (begin with about 1/2 and add enough to make a smooth mixture)

1/2 teaspoon cloves

1/4 teaspoon baking soda

1 teaspoon cinnamon

dash salt

Nut and fruit mixture:

1/2 cup of dates, figs, raisins, currants

1/4 cup filberts, brazils or other nuts, pulverized into small chunks

Beat butter until soft or microwave for 15-30 seconds. Combine with brown sugar, sour cream (start at about 1/2 cup and go 3/4 if needed), egg.

Grease a cookie sheet

Combine 1 1/2 cups of flour, cinnamon, cloves, baking soda, salt. Slowly add the dry ingredients until the batter is smooth, using a hand mixer.

Stir in the fruits and nuts.

Drop a teaspoon of batter at a time on the cookie sheet.

Bake for 15 minutes.

Go Figure- It's called plumb pudding even though they're raisins

Traditional Christmas pudding

To confuse matters, when this recipe originated (perhaps 1820?) raisins were called plumbs. Go figure.

Begin by boiling water.

1 cup milk (if you aren't all that traditional, try 1/4 cup of egg nog and 3/4 cup milk)

2 cups of soft bread crumbs

1/2 cup of shortening

1/2 cup of molasses

1 cup of flour

1/4 teaspoon of ground cloves

1/4 teaspoon ground allspice

1/2 teaspoon salt

1 teaspoon baking soda

1/2 cup of chopped citron (citron is a candied citrus fruit peel available in baking sections of purveyors of food)

Grease a four cup mold.

In a large bowl pour milk over the bread crumbs.

Mix in shortening and molasses.

Then add flour, cinnamon, salt, baking soda, allspice, citron and cloves.

Pour the mixture into the mold. Cover with foil.

Put the mold on a rack of a Dutch oven.

Add boiling water to the middle of the rack.

Keep boiling for approximately 3 hours. You may have to add more boiling water.

During the boiling process, make amber sauce.

This is comprised of:

1 cup brown sugar

1/2 cup light corn syrup

1/2 cup of half and half or cream

1/4 cup butter

Mix in a small saucepan and cook for five minutes.

Pour over unmolded slices of the plum (raisin) pudding

Hybrid Bread-Cake- Stollen

1 package of dry yeast
1/4 cup of warm water
3/4 cup of warm milk
1/4 cup of granulated sugar
1 teaspoon of salt
4 tablespoons of softened margarine
2 eggs or egg substitute
3 cups white flour
1 tablespoon lemon zest (or to taste)
1/2 cup of almonds
4 ounces Marzipan (optional)
Candied cherries to taste (optional; start with 1/4 cup)
Candied fruit

Glaze ingredients:

1 cup of confectioners sugar
1 tablespoon water
1/8 teaspoon of vanilla extract
2 tablespoons of lemon juice

Additional glaze ingredient:

1-2 ounces of melted semi sweet chocolate

Combine the yeast, water and let stand for 5 minutes.

Separately mix granulated sugar, salt, butter, eggs and milk.

Add sugar mixture to the yeast mixture.

Use a hand mixer at medium speed. Add 1 1/4 cup of flour. Then add marzipan.

Cover this dough and keep in a warm place for 10 minutes

Add in remaining flour to make a dough which is easily formed.

Cover and refrigerate for 30 minutes

Preheat the oven to 375 degrees

Pat dough into an oval about 1/4 inch thick.

Fold dough in half.

Butter a cookie sheet. Place dough on the cookie sheet. Cover and allow to rise to double its original volume.

Bake for 35 minutes

Mix sugar, lemon, water, and glaze the cake.

(Optional) After glazing dribble the melted chocolate over the cake

Original Chocolate Chip Cookies

Preheat oven to 400 degrees.

3/4 cup granulated sugar

2/4 cup of brown sugar

1 cup of softened butter

12 ounces of semisweet chocolate chips

1 cup of chopped nuts (walnut is traditional- but you can substitute here to taste)

1/2 teaspoon salt

1 teaspoon baking soda

2 1/4 cup of all purpose flour

Mix the butter, egg and sugar.

Stir in flour, salt, baking soda. Add in additional flour if required to make a stiff dough

Stir in nuts and chips

Roll teaspoons into balls, and bake on ungreased cookie sheet. Bake 8 minutes or until golden brown- leave the centers chewy!

Option: Some nut companies now make "honey roasted" nuts of various kinds. Try these as a substitute for

the nuts, although you will need less sugar.

Traditional Pound Cake

Preheat oven to 350 degrees

This is a close to the original recipe for pound cake as possible. Think of recipes as guidelines, not rules!

Vary these to taste. In experimenting with this recipe, it seems to work very well as originally envisioned.

1 pound of butter

1 pound of sugar

1 pound of flour

1 pound of eggs (usually 5-7 eggs)

1 teaspoon baking powder

1/4 teaspoon salt

1 cup of milk

Nice touch:

Colored confectioners sugar crystals

Almond slivers

Beat sugar, flour, baking powder and salt. Slowly add milk

Bake approximately 1 hour and 30 minutes, or until a wooden tooth pick comes out clean from the center.

Cool ten minutes.

Sprinkle colored sugar and almond slivers

Cool 10 more minutes, serve.

Oh No! It's Fruitcake

Legend has it that there is only one fruit cake in the world, and it is passed around like a hot potato. So, let's double the world's supply today and make another one!

Preheat oven to 300 degrees

3/4 cup of all purpose flour

1 1/2 cups of brazil nuts

2 cups of dried apricots

1/4 cup of kiwi fruit (optional)

1/4 cup of mango (optional)

1 1/2 cup of pitted dates

1/8 cup of finely chopped cherries

1 cup of candied pineapple

If you add the optional kiwi fruit and mango, you may need to add additional flour to make the mixture the consistency of cake batter.

To bake:

Bake in a loaf pan (9x5x3) for 2 hours. In the last half hour you may need to cover the top of the world's other fruit cake with aluminum foil to keep the top of the cake moist. Cool on wire rack.

(Optional) Glaze

Brandy

1/8 cup of powdered sugar

Lemon or lime juice to taste

Combine brandy, powdered sugar and juice. Stir together. Brush on the finished cake as desired.

1990's Ginger Bread

Preheat oven to 325 degrees

Ingredients:

2 cups flour

2 teaspoons of ground ginger

1/3 cup sugar or honey to taste

1/8 cup vanilla yogurt (optional)

1/8 cup of sour cream (optional)

1 cup molasses

3/4 cup hot water

1 egg, or egg substitute

1 teaspoon baking soda

1 teaspoon cinnamon powder

3/4 teaspoon of salt

Dash ground cloves (optional)

Dash fresh ground nutmeg

You may need to use additional flour to make the mixture of cake batter consistency.

Grease and flour a square pan (9x9x2). Beat all ingredients at low speed except for Butterscotch pear sauce.

Mix on high speed until thoroughly combined.

Pour into prepared baking pan.

Bake for 1 hour, or, until wooden toothpick comes out clean.

Serve butterscotch sauce over the cake. This can be made in the last 10 minutes of baking time.

Mix the sugar, corn syrup, half and half (cream), cook on low heat, stirring regularly, for 3-5 minutes.

Stir in zest and pears. Cook until hot all the way through.

Prepare this as follows:

1 cup brown sugar or equivalent of honey

1/2 cup corn syrup

16 ounces, sliced pears

2 teaspoons grated lemon zest (or lime zest)

1/4 cup margarine

1/2 cup of half and half or cream

Hot Fudge Sundae Cake

This recipe was popular during World War II because it needed no butter, or eggs, which were subject to short supply and rationing.

Preheat oven to 350 degrees.

1 cup of flour

2/4 cup of granulated sugar

1 cup of brown sugar

2 tablespoons coca

2 teaspoons baking powder

1/4 teaspoon salt

2 cups of near boiling water

1/4 cup of cocoa powder

1 cup of chopped nuts (optional)

1/2 cup of milk

2 tablespoons of vegetable oil

1 teaspoon of vanilla

(Ice cream as desired)

Mix flour, sugar, cocoa, baking powder, salt in a 9x12 square pan.

Mix in milk, vanilla, oil.

Then finally add the nuts.

Sprinkle the cake with the brown sugar and the cocoa powder

Then pour the near boiling water over the batter.

Bake for approximately 45 minutes

Spoon while warm into cups and top with ice cream of your choice. A very high quality vanilla (with real vanilla beans) or fudge swirl is excellent.

Variant Pumpkin Pie, or, Pumpkin Pie Part Deux

This is a variation on the usual pumpkin pie recipe. Share and enjoy!

Pastry shell for 10" pie

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Preheat oven to 425 degrees.

3 eggs (or equivalent amount of egg substitute)

1 cup sugar (or optionally, 1/2 cup sugar, 1/2 cup brown sugar, or, 3rd option,
1/2 cup sugar, 1/4 cup of brown sugar, 1/4 up honey, or 4th
option, sugar that has vanilla bean included and has been
allowed to meld)

3 cups of pumpkin (fresh or canned)

1 1/2 teaspoons of cinnamon

3/4 teaspoon ground ginger

1/2 teaspoon of ground cloves

1/4 teaspoon of spiced rum (optional)

dash of vanilla (omit if you used the fourth option on the sugar)

Beat eggs, Then slowly beat in the other ingredients.

Bake for 15 minutes

Reduce temperature to 325 degrees. Bake for an hour. Test the cake as the time ends to see if it is done.

If a sharp serrated knife put into the center of the pie comes clean, then the pie is done.

Chill the pie for a half hour, then refrigerate over night. Serve with whipped
cream or your favorite substitute for whipped cream.

Mexican Jalapeno Bread

An excellent choice for Mexican themed parties or holidays.

This recipe is adapted for use with a bread machine.

1 1/2 teaspoon of bread machine yeast

1 1/2 cups Bread Flour designed for bread machines

1/2 cup of cornmeal (or try 1/4 cup of blue cornmeal with 1/4 cup of yellow)

1/3 teaspoon baking soda

3/4 cup of milk

3/4 cups of corn kernels

1 diced jalapeno (or to taste)

1/2 teaspoon of honey

1/4 teaspoon of salt

1/4 cup of grated cheese- select from Monterey Jack (and some variations with spices or chilies added),
Sharp Cheddar

1 or 2 drops Tabasco (optional)

Combine in bread machine. Add in milk slowly until desired consistency is reached

Use white bread setting.

Mexican 3 Kings Day Loaf

This loaf is baked on the day that the 3 Wise Men delivered gifts to the Christ child.

5 tablespoons of yeast

1 teaspoon of salt

$\frac{3}{4}$ cup of milk

$\frac{1}{2}$ cup sugar

$\frac{1}{3}$ cup of lard (another source of fat may be substituted)

3 large eggs or egg substitute

4 $\frac{1}{2}$ cups of all purpose flour

2 cups of candied fruit

$\frac{1}{4}$ cup of pecans

Optional: small toy, doll or coin (Must be able to survive at 375)

Egg wash

Boil the milk.

Combine half the flour with the milk, sugar, salt and lard. Mix until smooth.

Cover and allow the dough to double in size.

Add the remaining flour.

You may secret the doll, toy or coin in the loaf.

Roll into 2 tubes (about 16-18")

Allow the dough to double again.

While rising for the second time, preheat the oven to 375 degrees.

Oil or use non-stick spray on the tubes.

Bake for 30 minutes.

Brush with egg wash.

Tradition has it that the person served the toy, doll or coin will have to serve a dinner for the Candle Mass.

Grecian Formula Orange New Year's Bread

4 cups of all purpose flour

2 packages of active dry yeast

$\frac{3}{4}$ cup sugar (optional: $\frac{1}{2}$ cup of sugar and $\frac{1}{4}$ cup brown sugar)

1 teaspoon of salt

1 cup of milk

$\frac{1}{2}$ cup of butter, in large pieces (optional: substitute $\frac{1}{4}$ cup of plain yogurt plus $\frac{1}{4}$ cup butter)

3 eggs or equivalent egg substitute

$\frac{1}{2}$ cup of pine nuts (substitute almonds or pecans)

Orange zest to taste (try 2 teaspoons)

Lemon zest to taste

Dash of cinnamon

Egg wash

Mix flour, sugar, salt, orange and lemon zests into a mixing bowl.

Heat or microwave the milk until very warm. Stir in the butter or the optional butter and yogurt mixture

Allow to cool, then mix in the eggs. Add touch of cinnamon

Mix until smooth

Cover and refrigerate the dough overnight

In the morning, butter or use no stick spray on a large baking sheet.

Punch the dough down. After the referee tolls the eight count, roll into a long strand on a floured surface.

Coil to make a loaf approximately 9-10 inches in diameter. During the process you may hide a coin wrapped in foil. (Did you know according to the inventors of aluminum cooking foil it doesn't matter which side of the foil faces the food?) Incidentally, finding the coin is a indicator of good luck.

Preheat oven to 375 degrees.

Cover the dough and coin and let rise until doubled. Keep the dough close to oven for a nice am place for it to rise.

Brush the loaf with egg wash. Sprinkle the nuts in the creases of the dough.

Bake for about 35 minutes.

This is served for New Year's Day in Greece.

Biscotti

An Italian cookie. This is many recipes in one. You can vary the nuts used for many different flavors. Some of the traditional favorites include hazelnuts and walnuts. You can also add a small amount of your favorite brandy or flavored liqueur in the recipe. This basic recipe was smuggled out of a very popular trattoria in Los Angeles.

1 cup of butter (or $\frac{3}{4}$ cup butter and $\frac{1}{4}$ cup of yogurt- some people think that this substitute is the best thing in world; others hate it!- You've been warned)

2 $\frac{1}{4}$ cups of sugar (try a 50/50 blend of sugar and brown sugar, or, a sugar which has had vanilla bean stored with it)

5 large eggs

5 cups all-purpose flour

4 $\frac{1}{2}$ cups of shelled pistachios

3 teaspoons baking powder

2 tablespoons vanilla

1 teaspoon salt

(optional) Liqueur or brandy to taste

(optional) dash of peppermint oil

(optional) small amount of powdered cocoa

Preheat the oven to 350 degrees.

Cream the butter and mix with sugar.

Add the other ingredients to the mixture. Mix with hand mixer until smooth

Make 3-4 sections and roll into logs about $\frac{1}{3}$ inch thick.

Place the sections on an ungreased cookie sheet. Bake for 20 minutes.

Allow over to reduce temperature to 250 degrees.

While the oven is cooling, cut into $\frac{1}{2}$ inch slices. Then bake until dry, approximately 15-25 minutes.

Excellent with a very strong espresso.

Panettone

This is an Italian treat from Milan.

You can purchase a Panettone pan or use any tall straight side rounded pan. This recipe was liberated from a "fusion" restaurant which includes Italian recipes in its tradition.

3 eggs or egg substitute

½ cup of butter or margarine

1 cup milk

3 ½ cups of all purpose flour

2 packages of active dry yeast

dash of salt

½ to ¾ cup of pine nuts

¼ cup of raisins

¼ cup of candied fruits (maraschino cherries can be substituted)

1 ¼ teaspoon of anise

1 teaspoon of grated lemon peel

¾ cup of sugar

1/8 teaspoon of ground Hawaiian Kona Style coffee from whole beans (optional)

Mix the flour, yeast, raisins, candied fruit, aniseed, lemon zest, sugar, coffee, salt, coffee in a large mixing bowl

Meanwhile, scald the milk.

Add butter. Allow to cool for a few minutes.

Place the flour mixture on a floured surface and make a well in the center. Add milk and eggs. Use a large cooking spoon to combine.

Cover and allow to approximately double.

Use non-stick spray and coat hose baking pan.

If there are bubbles, burst them.

Divided the dough into 2 parts, place in buttered or non-stick spray surfaces. Allow to double gain.

During the last stages of doubling, allow to double in size again. During the final stages of doubling, bake for 45 minutes.

Cool.

Glaze if desired with a mixture of powdered sugar, cream and candied fruit.

Oh No! We had to include fruit cake!

Legend has it that there is only one fruit cake in the world, and it is passed around like a hot potato. So, let's double the world's supply today and make another one!

Preheat oven to 300 degrees

3/4 cup of all purpose flour

1 1/2 cups of brazil nuts

2 cups of dried apricots

1/4 cup of kiwi fruit (optional)

1/4 cup of mango (optional)

1 1/2 cup of pitted dates

1/8 cup of finely chopped cherries

1 cup of candied pineapple

If you add the optional kiwi fruit and mango, you may need to add additional flour to make the mixture the consistency of cake batter.

To bake:

Bake in a loaf pan (9x5x3) for 2 hours. In the last half hour you may need to cover the top of the world's other fruit cake with aluminum foil to keep the top of the cake moist. Cool on wire rack.

(Optional) Glaze

Brandy

1/8 cup of powdered sugar

Lemon or lime juice to taste

Combine brandy, powdered sugar and juice. Stir together. Brush on the finished cake as desired.

Appetizers and snacks for the holidays

A word about appetizers

During holiday meals and entertaining, people pull out all the stops in making a great experience. Appetizers are an important part of holiday cooking all year around. Here are some favorites.

See

[Holiday Asparagus a la ACS](#)

[I can almost believe it is Tofu](#)

[Pickled eggs a la Panama City, Florida](#)

[Yet another Hog Dog wrapped in dinner rolls](#)

[Popcorn mess](#)

[Piquant Eggs, formerly known as Deviled Eggs](#)

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Holiday Asparagus a la ACS

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Popular for holiday parties.

Each pound of asparagus serves 4 persons.

Peel the lower part of the stems. Rinse. In the middle of a sheet of waxed paper, sprinkle with salt, wrap tightly, microwave for 3 minutes per pound.

Will appear bright green, but not limp.

Serve chilled with a vinaigrette. Some of the more spectacular vinaigrettes (such as raspberry!) are great.

I can almost believe it is Tofu

Tofu gets a bad name, probably because the WRONG kind is used in cooking. Here is a great appetizer. Obtain EXTRA FIRM tofu. You may need to look into your grocer's vegetable section to find a variety of types of tofu.

Open the package and drain thoroughly, and then rinse.

Pat dry with a small paper napkin

Refrigerate.

Obtain 6-8 ice cubes and pulverize.

Cut block of tofu into a 3 x 3 or 3 x 4 series of small cubes. Add pulverized ice to the bottom of a serving plate.

Serve with dipping sauce:

Soy sauce

Ginger to taste

Small amount of crushed garlic

Scallion tops

Mmmm. Good.

Pickled eggs a la Panama City, Florida

Hardboil some eggs (Base these on the size of pickle jar)

Shell the eggs

Place in the eggs in a left over pickle jar with the pickle brine left

Screw lid on vigorously

Place in galley of sail boat, agitate through two race seasons

Eat during first hurricane warning, or, after bad hangover

Traditional during Memorial Day in Panama City, Florida, after consumption of liquor. These can be use in tests of skill and determination! Some people love this, others can't even consider eating it.

Yet another Hog Dog wrapped in dinner rolls

A fun treat for kids is to let them help in wrapping these dogs with dinner roll batter and serve these flaky rolls with hot dogs.. However, this is a new variation- we are going to significantly improve the taste of the hot dogs. An original recipe for this program.

Combination of hot dogs and rolls which are close to match quantity. Like hot dogs and their buns, they are not sold in equivalent units.

Hot dog marinade:

1/3 cup of spicy mustard

Tablespoon of lime juice

Dash of paprika

1 teaspoon salt

2 cloves of garlic, pulverized

1 tablespoon of honey

4 small onions, crushed

Small sprigs of parsley will be used for decoration

Mix items together to create glaze. Refrigerate for 2 hours.

Add in package of hot dogs. Refrigerate for 4-8 hours. Remove hot dogs from the mustard mixture and discard remaining marinade.

Cut the sprigs of parsley into small strips.

Roll out store bought flaky dinner roll dough.

Decorate by wrapping pieces of parsley around the hot dog, then rolling up in the dough.

Bake for 5-10 minutes in a 375 degree oven.

Serve with catsup and mustard.

Popcorn mess

8-10 cups of popped popcorn

4 tablespoons Kraft Cheese Whiz Brand cheese or comparable product

Seasoned salt or garlic salt to taste (several firms make special popcorn salts)

1 tablespoon of grated romano cheese

Combine all ingredients except for popcorn, stirring vigorously

Using a rolling pin (spray first with no stick spray) roll out about a half tablespoon of the cheese mixture on a clean surface.

Sprinkle popcorn over the mixture and push the popcorn kernels into the mixture to give a light coating. Repeat.

If there is any cheese mixture left at the end of the process microwave it for 20-30 seconds to make it pliant and mix with the popcorn.

Note, you will need to wash up after enjoying!

Piquant Eggs, formerly known as Deviled Eggs

Hard boil 6 eggs

Cut the eggs into halves

Remove the yolks.

Combine the yolks with:

Fresh ground black pepper (optional: white pepper)

1 drop of Tabasco type sauce

4 tablespoons of mayonnaise or mock mayonnaise food processed product

1/2 teaspoon of Dijon style mustard and 1/2 teaspoon of absurdly hot Chinese mustard (okay, very hot is enough) (or 1 teaspoon of your favorite mustard)

1/8 teaspoon of hot paprika

Mash vigorously with a fork

Topping:

1- 2 teaspoons of finely chopped parsley

1- 2 teaspoons of scallion tops

small amount of mace, allspice

Spoon (or pipe) the yolk mixture into the egg halves.

Cover with the topping.

Here's a nice serving suggestion: serve on a bed of colorful lettuce (endive, red leaf, bib)

Curried nuts a la Santa Monica

Preheat an oven to 300 degrees.

A popular favorite in Middle Eastern restaurants in and around Santa Monica.

This is a favorite during New Year's parties and other holiday occasions.

1/4 cup of olive oil

1 tablespoon curry powder

1 tablespoon of Worcestershire sauce

1/8 teaspoon cayenne peppers

Salt to taste

Chili powder to taste

Spike brand or similar natural seasoning to taste

Rub a skillet with a clove of garlic.

Heat, stirring, until very hot

Add 2 cups of nuts (Recommend raw, unsalted mixed nuts)

Stir.

Line a baking pan with butcher paper, and bake at 300 degrees until crisp.

This will take 5-10 minutes.

Rice Pudding

An English favorite. Good for all cold weather holidays as a change from the routine.

Preheat at 325 degrees

2 cups of HOT left over rice (okay, you can make new if you need to) (you can nuke the rice in a microwave)

1 1/2 cup milk

2 eggs or egg substitute equivalent

1/8 teaspoon of salt

1/4 cup brown sugar, 1/4 cup of sugar

1 teaspoon vanilla extract

1/2 teaspoon of lemon zest

1 teaspoon of lemon juice

Dash of peppermint oil (Optional)

Topping:

1 tablespoon allspice or mace

6 tablespoons of nutmeg

1 teaspoon of cocoa powder

Beat eggs.

Combine beaten eggs with other ingredients into a baking disk. Bake for 50 to 60 minutes.

Main courses for other holidays

Irish Eyes are Smilin' when they see corned beef and cabbage

Mardi Gras Muffelita

Etouffee

Jazzed up ham glaze

Pumpkin's revenge, or, the stuffed Gourd

Irish Eyes are Smilin' when they see corned beef and cabbage

2 pounds of corned beef

Cut a small head of green cabbage into wedges.

Place the corned beef into a Dutch oven. Cover with water. Cover Dutch oven. Simmer for 2 hours.

Remove the corned beef. Leave the water, however, skim off fat. Cook the cabbage, boil, then reduce to a simmer for approximately 15 minutes. A small amount of apple juice goes well into the boil mixture.

If you would like, after you have cooked the corned beef as described, you may glaze the corned beef with a "sweet with sour" sauce.

Ingredients:

preheat an oven to 375 degrees

1 tablespoon brown sugar (or 1 teaspoon of honey, 2 teaspoons of brown sugar)

1 tablespoon of water

1 teaspoon of soy sauce (or substitute 1/2 teaspoon of soy sauce, 1/2 teaspoon of Worcestershire sauce)

2 teaspoons of paprika (or 1/2 teaspoon Hungarian hot paprika plus 1 1/2 teaspoons of paprika)

1/2 teaspoon ginger

Coat with the glaze. Bake for approximately 15 minutes.

Mardi Gras Muffelitta

Olive salad (can be purchased commercially)

1 round or oval loaf of Crusty bread, 10 inches in diameter

1/2 pound sliced hard Italian salami

1/4 pound of smoked, cooked, ham

6 ounces of sliced provolone cheese

1 ounce of sharp cheddar or other sharp cheese with jalapenos

1/8 teaspoon tabasco brand pepper sauce

Cut the bread in half, horizontally.

Drain olive salad. Keep the marinade. Add the tabasco sauce.

Brush the marinade on the bread.

Layer salami, (half) olive salad, cheese, ham , olive salad (other half.)

Put halves of bread together. Serve while wearing Mardi Gras Mask.

Serves 3 very hungry, very large people, or 6 normally hungry people

Etouffee

A delightful dish for Mardi Gras. This recipe comes from a gentleman who is from St. John the Baptist Parish, Louisiana and who has set up several Cajun style restaurants in the deep south.

1 pound of frozen medium raw shrimp (leave in shells)

3 tablespoons of flour

1/2 cup of coarsely chopped onion

2 celery stalks

1 clove of garlic, chop finely

2 tablespoons of parsley

2 tablespoons of lemon juice

1/2 teaspoon salt

1/4 tablespoon of fresh ground black pepper

1/4 cup of butter

To taste, beginning with 1/4 teaspoon of a red pepper sauce

1/8 teaspoon of a sipping Whiskey (optional)

Devein the shrimp.

In a saucepan, combine melted butter and flour. This mixture should be brown when cooked.

Stir in the onion, celery, garlic clove, bell pepper. Cook for 6-7 minutes or until the vegetables begin to get tender.

Stir in the shrimp, water, parsley, lemon, salt and pepper. Add the red pepper sauce as the final ingredient to taste. Add in whiskey if desired.

Boil, then simmer 5 minutes. Shrimp will begin to turn pink.

Serve over rice or wild rice.

Jazzed up ham glaze

Ham goes well with holidays. This recipe adds a touch of extra flavor to the standard Brown Sugar glaze for hams. We have successfully tried several combinations of the ingredients listed below with good results.

1 cup brown sugar

1/2 teaspoon dried mustard

1 tablespoon vinegar

1/8 teaspoon malt powder (optional)

Dash of essence of peppermint

Dash of popcorn salt (optional)

Spring of fresh mint

Mix the ingredients thoroughly. apply liberally to the ham.

Pumpkin's revenge, or, the stuffed Gourd

5-6 pound pumpkin

2 cups of rice (use brown rice if desired)

2 cups of crumbled dry bread

1 small chopped onion

1/2 cup chopped celery (include celery leaves if desired)

2 apples, tart (Granny Smith or other tart apple recommended)

1 cup cashews

1 cup of stock (vegetable, chicken or bullion)

1/4 cup butter

salt to taste

sage, oregano, paprika to taste

Preheat oven to 325 degrees.

Cut off top of pumpkin. Save the top! Remove seeds, pulp. Combine:

rice, bread, onion, celery, apples, cashes, salt, spices

in a large mixing bowl to create the stuffing.

Then add stock, butter.

Pack loosely, replace top and bake the pumpkin for 1 1/2 hours at 325 degrees. Pumpkin is ready to serve when a fork can be pushed through the pumpkin without much resistance.

Put baked pumpkin into a casserole, serve stuffing and part of the cooked pumpkin flesh. You normally should not eat the skin of the pumpkin due to pesticides, etc.

Beverages

A word or two about holiday beverages

We are pleased to offer several holiday beverages. Any with liquor can be made without it, although it may be necessary to experiment with adding small amounts of other liquid. All of the drinks can be adapted to being made into slush by freezing, or if there is liquor trying to freeze it, and then blended. It's a process of experimentation. Again, we offer these recipes as guidelines rather than laws.

See

[Cranberry drink with oomph](#)

[Equal time for oranges with oomph](#)

[Cranberry Applesauce](#)

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Cranberry drink with oomph

1 cup of cranberry juice

1 tablespoon lemon

1 egg white, or egg white substitute

1/2 cup crushed ice

1/8 teaspoon cinnamon

Optional: small amount of vodka or small amount of rum

Before beginning, chill the cranberry juice well.

Blend in a blender until well combined.

Equal time for oranges with oomph

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1 cup orange juice

1/2 banana

1 cup apple juice

1 teaspoon sugar o honey

Cinnamon to taste

1 cup of finely crushed ice

(Optional: small amount of spiced rum)

Blend ingredients.

Cranberry Applesauce

Ingredients:

1 pound of cranberries

1/8 teaspoon salt

3 pounds of cored red apples, chopped

1/2 cup currants

1 tablespoon lemon juice

1 cup apple cider

Lemon zest

Rinse the cranberries. Boil apple sauce. When apple sauce boils, add salt and cranberries.

Boil until cranberries until they start popping. Add in currants, lemon juice, zest, apples.

Reduce to simmer. Simmer for 20 minutes.

Now Orange Nog wants equal time!

1/2 cup dried apricots

Soak the apricots in water the day before you will make the drink in one cup of water.

1/2 cup of orange juice, concentrate

1/2 cup peanut butter (sesame butter may be substituted)

5 ice cubes

small amount of carbonated water

1/2 teaspoon nutmeg

Add the soaked apricots and peanut butter into a blender. Add other ingredients one by one, saving the ice and carbonated water for last.

Contributors

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Tradenames

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