

The Take Him With You Christmas/Holiday Recipe list 2010

Here are the recipes we discussed on the Recipe Podcast. Amy and I hope you have a wonderful Christmas and get to share many wonderful conversations with your family and friends over some very yummy food! Merry Christmas from the Moyer family to you!

Amy's Swedish Braided Cardamom Bread

Ingredients:

- 2 pkg yeast
- ½ c warm water
- 1sp sugar
- ½ tsp salt
- 1-2 tsp cardamom crushed or powdered
- 1 and ½ Cups Scald Milk
- 8 and ½ cups flour
- 1 and ¼ cup sugar
- 4 eggs
- 1 cup melted butter

Listen to the podcast for instructions on how to make this.

<http://www.takehimwithyou.com/podcast/121210recipes.mp3>

Rick's Onion Chip Dip

- 1 package dry onion soup mix
- 1 pint of fat free sour cream
- ½ to 1 cup ketchup

Combine ingredients together until smooth. Refrigerate overnight. Serve with chips or crackers.

Cathedral Windows

- 1/2 c. butter
- 1 (12 oz.) pkg. chocolate chips
- 2 eggs, well beaten
- 1/2 c. ground nuts (optional)

1 (10 1/2 oz.) pkg. colored miniature marshmallows
Confectioners' sugar

Slowly melt butter and chocolate chips. Remove from heat, stir in eggs and nuts. Cool. Gradually add marshmallows, mixing well after each addition. Divide mixture into 3 rolls; roll each in confectioners' sugar, wrap in wax paper and refrigerate. Chill 3 to 4 hours or overnight. Slice and serve.

Creamy Swedish Meatballs

ingredients

1lb ground beef or turkey
1 egg
1 onion
½ cup Mushrooms sliced
2 cans of cream of mushroom soup
dash of nutmeg powder
1 soup can of milk

In a bowl combine 1 lb of ground beef or turkey, ½ cup oatmeal, one egg, ½ cup diced onions, 1 teaspoon of salt, and seasoning salt, and a dash of nutmeg, mix and shape into balls. Brown meatballs on each side in a table spoon of olive oil or vegetable oil, then add two cans of cream of mushroom soup, 1 cup of sliced mushrooms, ½ cup of diced onions and 1 soup can of milk stirred together and add over the top of the meat balls, AFTER you have drained the grease from them. Simmer for 20 minutes and serve over egg noodles, rice or potatoes.

Diana's Molasses Cookies (Gingerbread)

¾ cup oil
1 Cup Sugar
¼ cup molasses
1 egg
2tsp baking soda
2 Cups Flour

- ½ tsp cloves
- ½ tsp ginger
- 1 tsp Cinnamon

Combine ingredients and roll into balls. Then dip in sugar, place on a cookie sheet and bake for 5-7 minutes on 375 degrees. Bake longer for crunchy cookies, and shorter for chewy.

Premium Prime Rib

prime rib roast with or without bone (any size)
bottom round center cut

Preheat oven to 550°F degrees.

Make a rub of salt, pepper and garlic powder and apply to meat. Place meat in a shallow roasting pan fat side up. I like to use Montreal Steak Seasoning coated heavily on the olive oil rubbed fat side.

Roast at 550°F at 5 minutes per pound for RARE, or 6 minutes per pound for MEDIUM and 7 minutes per pound for WELL DONE.

Turn off oven at the end of cooking time and DO NOT OPEN OVEN DOOR FOR TWO HOURS.

At the end of the 2 hours, remove meat from oven to slice; it comes out perfect everytime.

Works the same with Roast beef. The next time you want an easy hands-off, tender and juicy roast, try this recipe - you won't be disappointed!

Chocolate Peppermint Cookies (Sue from New York)

Ingredients

1 cup butter, softened

¾ cup sugar

3/4 cup brown sugar

1 egg

1 tsp peppermint extract (vanilla works fine, too)

1 3/4 cup flour

3/4 cup cocoa powder

1/2 tsp baking soda

1/2 tsp baking powder

pinch salt

1 cup candy cane pieces (or peppermint chips)

Directions: Cream butter, sugar, and brown sugar. Add egg and vanilla, mix until combined. In a separate bowl, sift together flour, cocoa powder, baking soda, baking powder, and salt. Combine wet and dry ingredients, mix to combine. Fold in candy cane pieces. Chill batter. Form into balls and dip in more candy cane pieces. Bake for 10 minutes at 350.

Pumpkin Mousse (Sue from New York)

Ingredients

2 cups cold heavy cream

1 30-ounce can of pumpkin pie filling (or pumpkin puree if you want to spice it yourself)

2/3 cup evaporated milk

2 3.4-ounce boxes instant vanilla pudding mix

2 tsp vanilla extract

spiced pecans for topping (recipe follows)

Directions: Whisk heavy cream until medium peaks are formed. In a separate bowl, combine pie filling, evaporated milk, pudding mix and vanilla. Fold in whipped cream.

Transfer to dessert bowls (or chocolate graham cracker pie crust!) and refrigerate until serving.

**Instead of using heavy cream, you could easily get some light or reduced fat whipped topping and do the same thing - even easier.

SPRITZ Cookies (Grandma Hansen's recipe)

2 1/2 cups sifted flour

1/4 tsp. salt

1 cup butter

1/2 cup granulated white or brown sugar

1 egg

1 tsp. vanilla or other flavoring

Preheat oven to 375°F.

Combine flour and salt.

In the bowl of an electric mixer, cream butter and sugar until fluffy. Beat in egg and vanilla (or other flavoring).

Gradually add flour/salt while mixer is running on low speed.

Pack dough into a cookie press following manufacturer's instructions (or put into a pastry bag fitted with a large star shaped tip).

Press mixture onto baking sheets lined with parchment paper or silicone baking sheets. Bake for 7 to 10 minutes, depending upon cookie size.

STICKY BUNS

Unbaked frozen rolls, about 24

1 c. chopped walnuts (opt.)

1 (3 oz.) pkg. butterscotch pudding, not instant

1/2 c. butter

1/2 c. brown sugar, packed

Grease bundt pan and sprinkle with nuts if desired. Arrange rolls in pan. Sprinkle dry pudding over then bring butter and sugar to a boil (do not over boil). Cool 15 minutes. Pour over top, cover and let stand 6 to 8 hours at room temperature.

Bake at 350 degrees for 30 minutes. Cool 30 minutes and dump out on plate.
Great to put together before bed for a breakfast treat.

Spiced Pecans (Sue from New York)

Ingredients:

- 1 tsp kosher salt
- 1/2 tsp cumin
- 1/2 tsp cayenne pepper
- 1/2 tsp cinnamon
- 1/2 tsp orange zest
- 1 lb crushed pecans
- 4 tbsp unsalted butter
- 1/2 cup packed light brown sugar
- 2 tbsp packed dark brown sugar
- 2 tbsp water

Directions: Mix salt, cumin, cayenne, cinnamon, and orange zest in a small bowl and set aside. In another bowl, combine brown sugars and water. Toast pecans in a cast iron skillet over medium heat. As they start to brown, add butter and stir until melted. Add the spice mixture and stir to combine. Once combined, add the sugar mixture. Stir until the mixture thickens and coats nuts, 2-3 minutes. Transfer nuts to a parchment-lined sheet pan and let cool.

Pear Cranberry Pie (Sue from New York)

Ingredients

1 pack of prepared refrigerated pie crusts (Pillsbury or ShopRite, whatever)

***I made my own crusts, just once. These are just as good and SO much easier.

3-3.5 lbs pears, mixture of bartlett, bosc and anjou (I usually get 3 of each kind of pear)

1/2 cup sugar divided

6 ounces dried cranberries

3 tablespoons tapioca flour (cornstarch works)

2 tbsp cranberry jam (jellied cranberry sauce works)

1 tbsp cranberry juice

2 tsp fresh lemon juice

1/4 tsp kosher salt

1/4 tsp nutmeg

Directions:

Peel and core pears. Slice into 1/4 to 1/2 inch wedges. Toss the pears with 1/4 cup sugar. Place wedges in a colander over a bowl and let drain for 1.5 hours.

Transfer drained liquid to a small saucepan and reduce over medium heat (to about 2 tbsp).

Combine pears, remaining sugar cranberries, tapioca flour, cranberry jam, cranberry juice, lemon juice, salt, and nutmeg.

Assemble pie. Place one sheet of dough in pie pan and lightly press into place. I like to arrange the pear pieces all fancy, so there are no empty spaces. I start at the edge and spiral in, layer by layer, making sure to evening distribute the dried cranberries, and forming a slight mound at the center. Pour any remaining liquid into the bowl.

Place the second sheet of dough over the top and use a fork to press the edges together around the pie. Trim away any excess dough.

Make small cuts in the pie crust for venting during baking.

Brush the reduction of pear juice over the top crust.

Bake at 425 for 50 minutes. About 15-20 minutes in, I usually put on a silicone pie ring to prevent burning. You can make a pie ring shaped to your pie from aluminium foil before putting in oven. If the top crust starts to get too dark, just cover with foil for the remainder of the baking time.

Grandma Hansen's Marshmallow Fudge

- 2 1/2 c. sugar
- 1/4 c. butter
- 1 (5 oz.) can evaporated milk
- 1 (7 1/2 oz.) jar marshmallow creme
- 3/4 tsp. salt (opt.)
- 3/4 tsp. vanilla
- 1 (12 oz.) pkg. semi-sweet chocolate pieces

Put the sugar, butter, evaporated milk, marshmallow creme and salt together in a large saucepan. Stir over low heat until blended. Turn heat up to medium so that the mixture boils slowly. Stir constantly for about 5 minutes. The mixture will get thicker. To make sure that it is done, drop a tiny amount in a cup of cool water. It will hold together if it is done and separate if it isn't. Keep stirring while you are experimenting. Remove from heat. Stir in chocolate and vanilla. Keep stirring until chocolate is melted. Pour quickly into a 9"x9" pan (buttered). Smooth to the sides of the pan. Rest your stirring arm and let the fudge cool.

Bale Family Cheese Soup

In a large soup pot:

- 1 quart Chicken Broth
- 1 cup each of onions, carrots, celery, potatoes (cook in chicken broth till tender)
- combine
- 1/4cup of Butter
- 1/4 flour
- melt the butter and add the flour add
- 1/2 cup of milk
- 1 cup grated cheddar cheese
- 1/2 tsp salt

After veggies are cooked, slowly add cheese sauce, stir and simmer.

Great gift idea for Christmas:



<http://www.mw-orbit.com>

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