Holiday Recipes

Zuppa Toscana Potato Soup
(just like Olive Garden!)

1 lb. Italian sausage (she uses Bob Evans Hot Italian)
6 medium red skinned potatoes
1 large onion, chopped
1/2 lb bacon, cut up
2 cloves garlic, minced
2 cups kale or swiss chard, chopped
2 cans chicken broth
1 quart water
1 cup heavy whipping cream

In Dutch oven, cook the sauage. Remove from pan and drain fat on paper towel. In same pan, cook bacon until crispy, add onion about halfway through the cooking. Place potatoes, chicken broth, water, garlic in pot with bacon and cook on medium heat until potatoes are done. Add sausage. Salt and pepper to taste. Simmer for another 10 minutes. Turn to low heat. Add kale and cream. Heat through and serve.

BERRY MALLOW YAM BAKE

Combine 1/2 cup flour, 1/2 cup packed brown sugar, 1/2 cup old fashioned or quick oats, uncooked, and 1 teaspoon cinnamon. Cut in 1/3 cup butter until mixture resembles coarse crumbs.

Toss 1 cup of crumb mixture with two 17-ounce cans of yams, drained, and 2 cups cranberries. Place in 1 1/2-quart casserole dish. Top with remaining crumbs. Bake at 350 degrees for 35 minutes.

Sprinkle with 1 1/2 cups Kraft miniature marshmallows. Broil until lightly browned. Makes 6 servings.

BROCCOLI, BACON, RAISIN SALAD

1 bunch fresh broccoli, washed, broken into flowerettes
1/2 c. chopped red onion
1 c. chopped celery
1 lb. fried, crumbled bacon
1/2 c. hulled sunflower seeds
1/2 c. raisins
DRESSING:
3/4 c. mayonnaise
1/4 c. sugar
2 tbsp. vinegar
Combine salad ingredients together in large bowl. Set aside. Combine dressing ingredients together thoroughly. Pour dressing over salad ingredients; stir to blend. Serve chilled. Refrigerate leftovers. Serves 12.

COCKTAIL SAUSAGES

1 pkg. cocktail sausages or Little Smokies
1 lb. bacon
1 to 2 c. pineapple juice
1/2 to 3/4 c. brown sugar
Cut bacon slices in half and wrap sausage. Place a toothpick into sausage to hold bacon on. Place on cookie sheet. Mix juice and sugar and pour over all. You may need to add more juice or sugar.

Bake at 350 degrees for 30 to 45 minutes or until bacon looks done. Serve warm.

Cheese Ball

2 (8oz) packages cream cheese, room temperature
½ c. cottage cheese
1 (8oz) package shredded cheddar cheese
2 T. fresh parsley
½ t. salt
1 T. lemon juice
1 T. minced onion

Mix all ingredients together and form into a ball. Roll in ½ cup crushed walnuts. Chill for 1-2 hours. Serve with firm crackers, like wheat thins.

Cranberry Apple Crisp

6-7 Granny Smith apples
1 Can (16 oz). Whole cranberry sauce
3/4 c. sugar;
2 Tbs. all-purpose flour
1/4 c. nuts;
1 c. rolled oats
1/3 c. packed brown sugar;
1/3 c. all-purpose flour 1 tsp. cinnamon;
1/4 c. butter, melted
Vanilla ice cream or whipped topping

Preheat oven to 375° F.

For filling, peel, core, and slice apples. Cut slices in half; place in 9 "x 13" baker. Combine cranberry sauce, sugar, and flour; mix well. Pour cranberry mixture over apples in baker; toss to coat evenly. For topping, chop nuts. Measure brown sugar. Using 1 Cup scoop, measure flour and oats. Measure cinnamon.

In a bowl, combine nuts, oats, brown sugar, flour and cinnamon. Place butter in covered microwave cooker; microwave on high 30-45 seconds or until melted. Add butter to dry ingredients; mix well. Sprinkle topping over fruit mixture.

Bake 35-40 minutes or until fruit is tender. Serve warm with ice cream or whipped topping, if desired.

Pumpkin Pancakes

"The flavors of autumn star in these delightful pumpkin pancakes that are topped with a sweet apple cider syrup. Light and fluffy, the pancakes are perfect for breakfast or brunch or as a snack anytime! "

INGREDIENTS:

HOT CIDER SYRUP:
3/4 cup apple cider or apple juice
1/2 cup packed brown sugar
1/2 cup corn syrup
2 tablespoons butter or margarine
1/2 teaspoon lemon juice
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

1 cup all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 eggs, separated
1 cup milk
1/2 cup cooked or canned pumpkin
2 tablespoons vegetable oil

PANCAKES:

DIRECTIONS:

1. In a saucepan, combine the syrup ingredients. Bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened. Let stand for 30 minutes before serving.
2. For pancakes, combine the dry ingredients in a bowl. In another bowl, whisk the egg yolks, milk, pumpkin and oil. Stir into dry ingredients just until moistened. In a mixing bowl, beat the egg whites until soft peaks form; fold into batter.
3. Pour batter by 1/4 cupfuls onto a hot greased griddle. Turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with the syrup.