Around the World at Christmas

Board of Water And Light - 1974
COFFEE KRINGLE  (Scandinavia)

\frac{1}{4} \text{ cup milk} \quad \frac{1}{4} \text{ cup warm water}
\frac{1}{4} \text{ cup sugar} \quad 1 \text{ pkg. dry yeast}
\frac{1}{2} \text{ tsp. salt} \quad 1 \text{ egg, beaten}
2 \frac{1}{3} \text{ cup flour} \quad 1 \text{ can cake filling:}
\frac{1}{2} \text{ cup shortening} \quad \text{prune, apricot,}
\quad \text{peach, poppy seed}

Scald milk; cool to lukewarm. Mix together sugar, salt and flour; cut in shortening. Measure water into mixing bowl; add yeast. Stir in milk, egg and flour mixture; stir until blended. Let rise until doubled. Roll into two 10 X 12-inch rectangular pieces. Spread filling on bottom piece; place on top piece. Seal edges; prick top with a fork. Let rise 20 minutes. Bake at 350° about 15 to 20 minutes or until golden brown. Frost if desired, with a thin powdered sugar frosting. Yield: 12 servings.

BORSCH  (Russia)

8 or 10 fresh beets 2 bay leaves
diced \quad \frac{1}{2} \text{ cup wine vinegar-add}
Whole onion-uncut more to taste
Ham bone with some 4 qts. water
ham (approx. 3 Salt
1 lb.) Pepper
3 carrots-diced
3 stalks celery- cut up

Put all ingredients in a large kettle. Simmer together 3-4 hours. Cut meat off ham bone and return meat to soup, just before serving, stir in about \frac{1}{2} \text{ pt. sour cream.} (Stir a small amount of broth into sour cream to thin it, then stir back into soup) or put a dab of sour cream on each individual serving.
NOODLES ALFREDO

Homemade Noodles:
3 cups unsifted all-purpose flour
Salt
3 eggs
3 Tbs. lukewarm water

Alfredo Sauce:
½ cup butter or margarine
2/3 cup heavy cream
1 1/4 cups grated Parmesan cheese
1/4 tsp. salt
Dash pepper
Chopped parsley

Make Homemade Noodles: In medium bowl, combine flour and 1/4 tsp. salt. Make well in center. Add eggs and water; beat vigorously with fork until ingredients are well combined. Dough will be stiff. Turn out on lightly floured surface, and knead until smooth and elastic—about 15 minutes. Cover with bowl; let rest 10 minutes. Then divide dough into 4 parts. Keep covered with bowl until ready to roll out. Roll out each part to paper thinness, a 12-inch square. Sprinkle lightly with flour. Then roll loosely around rolling pin, as for jelly roll. Slip out rolling pin. With sharp knife, cut into 1/8 inch wide strips for fine noodles, 1/3 inch wide strips for broad noodles. Arrange the dough strips on an ungreased cookie sheet. In large kettle bring 4 quarts water with 1 Tbs. salt to boiling. Add noodles; return to boiling. Boil, uncovered and stirring occasionally, until tender—about 20 to 25 minutes. Drain noodles and keep warm.

Make Alfredo Sauce: Heat butter and cream in medium saucepan until butter is melted. Remove from heat. Add 1 cup Parmesan cheese, the salt and pepper. Stir until the sauce is blended and fairly smooth. Add to drained noodles, and toss until they are well coated. Sprinkle with remaining Parmesan cheese and the chopped parsley. Serve at once. Makes 6 servings.
QUICHE LORRAINE  
(France)

1 9" unbaked pie shell  1 1/4 cups light cream
6 slices bacon, cooked  1/2 tsp. salt
and crumbled  1/8 tsp. pepper
2 cups shredded Swiss  1 Tbs. butter or
cheese  margarine
3 eggs, slightly
beaten

Place bacon in pie shell, add cheese. Combine eggs, cream, salt and pepper. Pour into shell. Break butter into small pieces over top. Bake at 375° for 35-40 minutes or until knife inserted near center comes out clean. Allow to stand 10 minutes before serving.

BAKED OYSTER APPETIZER  
(France)

1/4 cup butter or margarine  1/4 tsp. pepper
1/4 cup dried bread crumbs
1 garlic clove, split  1/4 tsp. salt
1 tsp. minced onion  1/8 oz. can oysters, drained
1 tsp. chopped chives 6 lemon wedges and parsley sprigs for garnish
1 tsp. chopped parsley
1 tsp. tarragon
1/2 tsp. tarragon

Preheat oven to 400°. In small saucepan over medium heat, in hot butter or margarine, brown garlic; discard garlic. Add onion, chives, chopped parsley, tarragon, salt, pepper and bread crumbs; cook 5 minutes, stirring occasionally. In each of 6 baking shells or ramekins, place 1 tsp. crumb mixture and about 4 oysters; top with another tsp. crumb mixture. Place baking shells in jelly-roll pan or metal tray for easier handling. Bake 5 to 7 minutes until oysters are heated through. Garnish with lemon wedges and parsley sprigs. Makes 6 appetizer servings.
CONSERVATIVE CARROTS

(England)

Preheat oven to 350°. In a 1 1/2 quart casserole mix:

5 cups carrots, cut in 1" chunks, (about 2 bunches)  
1 small onion, chopped  
1/4 cup chopped parsley

1 tsp. gran. sugar  
1/4 tsp. salt  
1/8 tsp. pepper  
1/4 cup water

Cover and bake 1 hour or until fork-tender; drain. Keep warm until served. Makes six servings.

SESAME-SEED COOKIES

(Italy)

2 cups unsifted all-purpose flour  
3/4 cup sugar  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
2/3 cup shortening

2 egg yolks  
1/4 cup milk  
1 tsp. vanilla extract  
1/3 cup sesame seeds (may need more)

Preheat oven to 375°F. Grease cookie sheet. Into bowl, sift flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles coarse crumbs. Add egg yolks, milk and vanilla; with fork, mix just until dough holds together. Knead several times, or until smooth. For each cookie, shape rounded tablespoonful of dough into an oval, to resemble little loaf of bread. Roll in sesame seeds, coating completely. Place on prepared cookie sheet. Bake 15 to 20 minutes, or until brown. Let cool on wire rack. Makes 2 1/2 dozen.
QUICK POTATO SOUP

2 cups peeled, cubed potatoes (the cubes should be about \( \frac{1}{4} \)" size)
2 medium onions, thinly sliced
2 Tbs. butter
4-5 cups hot water or bouillon
Salt, pepper
2-4 slices cooked bacon, crumbled

Combine the potatoes, onions and butter in a heavy saucepan. Cook covered over lowest possible heat, stirring frequently, until the potatoes are half done. Add the hot water or bouillon and salt and pepper to taste. Simmer covered 10 minutes, or until potatoes are cooked. Sprinkle with the crumbled bacon. Serves 4.

PINEAPPLE BEEF BALLS

1 (13\( \frac{1}{2} \) oz.) can pineapple tidbits
1 lb. ground lean beef
2 Tbs. finely chopped onion
\( \frac{1}{4} \) cup fine dry bread crumbs
1 Tbs. chopped parsley
1 tsp. garlic salt
1/8 tsp. pepper
1 egg
2/3 cup milk
1 Tbs. butter
2 Tbs. cooking oil
1/8 tsp. ginger, freshly ground, if desired

Count out 32 pineapple tidbits, saving sirup for sauce. Combine beef with onion, bread crumbs, parsley, salt, pepper, egg, milk and ginger until thoroughly blended. Cover and let stand an hour or longer. Shape meat into 32 balls, each one with a pineapple tidbit in the center. Heat butter and oil in a skillet. Brown meat balls slowly on all sides. To make the sweet sour sauce for the beef balls, blend together one-half cup sirup drained from pineapple, one-third cup vinegar, one-fourth cup sugar, one Tbs. cornstarch, one-eighth tsp. salt and one Tbs. soy sauce. Brown meat balls slowly on all sides; drain off any leftover fat. Add the sauce to meat in pan. Cook over low heat, stirring gently, until sauce thickens and clears.
TWIN-MEAT GOULASH

Trim all fat from beef and veal; cut meats into 1-inch cubes, keeping each separate. Saute onions in butter just until soft in a kettle or Dutch oven; blend in 1 Tbs. paprika, marjoram, salt, and caraway seeds. (Save remaining paprika for later.) Stir in beef cubes, ½ cup water, and lemon juice; cover. Simmer 30 minutes; add veal cubes. Simmer 1½ hours longer, or until meats are tender. Smooth flour, saved 1 Tbs. paprika and ¼ cup water to a paste in a cup; stir into meat mixture. Cook, stirring constantly, until gravy thickens and boils 1 minute; cover. Cook slowly about 10 minutes longer to blend flavors. Serve over hot noodles tossed with poppy seeds, if you wish.

POTATO PANCAKES

Put eggs, onion, salt, flour, baking powder and ¼ cup potato cubes into blender container, cover and process at medium speed until the potatoes have gone through the blades. Add remaining potatoes and process at medium speed only until all potato cubes have passed through the blades. Use a rubber spatula to help guide potatoes to the processing blades. Do not over-blend. Pour onto a hot well-greased griddle. Fry until golden brown. Drain on absorbent paper. Should be eaten immediately, does not hold well.
EM PANADAS

Filling:
2 Tbs. olive oil
1 lb. onions, chopped fine
1 lb. chopped lean beef
1 tsp. cumin
¼ cup raisins opt.

Pastry:
2 pkgs. prepared pie crust mix

To make filling, heat olive oil, and saute onions and chopped beef. Sprinkle with cumin. Cook until meat loses red color. Do not overcook. Plump raisins by covering with boiling water for 5 minutes; drain. Add raisins, olives, eggs and salt to meat; mix thoroughly. Prepare pastry according to directions, rolling as thin as possible; cut into 3" rounds. Place about 1 Tbs. meat mixture on each round, and fold over. Crimp edges together with fork, and moisten so pastry will hold together. Prick centers. Bake on lightly greased baking sheet in 400° oven for 15 minutes or until golden brown. Serve immediately. Makes about 50 empanadas.

CHINESE ALMOND COOKIES

2 3/4 cups sifted all-purpose flour
1 cup sugar
½ tsp. salt
½ tsp. soda

1 cup butter, margarine or lard
1 slightly beaten egg
1 tsp. almond extract
1/3 cup whole unblanched almonds

Sift together flour, sugar, salt and soda, cut in butter, margarine, or lard until mixture
resembles cornmeal. Add egg and almond extract; mix well. Shape dough into 1-inch balls and place, 2 inches apart, on ungreased cookie sheet. Place an almond atop each cookie and press down to flatten slightly. Bake in slow oven (325°) 15 to 18 minutes. Cool on rack. Makes about 4½ dozen cookies.

STEAK TERIYAKI (Japan)

2 cloves garlic 3 tsp. ground ginger
1 cup soy sauce 2 Tbs. cooking oil
½ cup water 2 tsp. Worcestershire sauce
½ cup brown sugar 1½ lbs. lean flank steak
¼ cup bourbon

Mince garlic finely. In large shallow dish, mix together all ingredients except meat. Marinate steak in sauce for several hours or overnight, turning once. Drain meat and grill or broil to taste. Slice in diagonal crosswise pieces.

Yield: 4 servings. For hors d'oeuvres, cut steak in bite-size pieces and put them in a chafing dish with some of the hot teriyaki sauce. Let guests spear meat bits with toothpicks and eat them on small bread slices or tiny buns. NOTE: The teriyaki marinade keeps well in a covered jar in the refrigerator.

CHILI CON CARNE (Mexico)

1 lb. ground beef dash garlic powder
1 Tbs. shortening 1 8 oz. tomato sauce
1/3 cup onion flakes 1 #2 can red kidney beans
2-3 Tbs. chili powder 2 Tbs. vinegar
1 tsp. salt

Saute ground beef in hot shortening. Add remaining ingredients, mix well. Cover and simmer 45 minutes. Serves 6
CHERRY CREPES JUBILEE  

1 egg  
1 cup milk  
1 Tbs. butter or margarine, melted  
1 cup sifted all-purpose flour  
1 recipe Almond Cream Filling  
1 recipe Brandied Cherry Sauce  
3-4 Tbs. brandy  

Beat egg just enough to blend. Add milk, the melted butter or margarine and the flour; beat until smooth. Lightly grease an 8-inch skillet. Heat skillet. Remove from heat and pour in about 3 Tbs. batter. Quickly tilt pan from side to side until batter covers bottom. Return to heat; brown crepe on one side only. Turn out on paper toweling. Repeat with remaining batter to make 8 crepes. (Stack crepes with 2 sheets of waxed paper between for easy separation later.) Spread about ¼ cup Almond Cream Filling on unbrowned side of each crepe. Roll up and place in 11 3/4 X 7 1/2 X 1 inch baking dish. Brush with 2 Tbs. melted butter, if desired. Bake in 350° oven for 20-25 minutes or until hot. To serve, spoon Brandied Cherry Sauce atop crepes in baking dish. Heat the 3-4 Tbs. brandy in small pan; flame. Pour over cherries. Makes 8 servings.

ALMOND CREAM FILLING:

1 cup sugar  
1/4 cup all-purpose flour  
1 cup milk  
2 eggs  
2 egg yolks  
1/2 cup finely chopped toasted almonds  
3 Tbs. butter or margarine  
2 tsp. vanilla  
1/2 tsp. almond extract  

Combine sugar and flour. Add milk, cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Beat eggs and egg yolks
slightly; stir small amount of hot mixture into eggs. Return all to hot mixture. Cook and stir just to boiling; remove from heat. Beat smooth. Stir in remaining ingredients. Cover with waxed paper; cool.

**BRANDIED CHERRY SAUCE:**

1 21 oz. can cherry pie filling
2-4 Tbs. brandy
2 Tbs. butter or margarine

Heat together all ingredients.

**ANISE TOAST**

2 1/4 cups sifted cake flour
2 tsp. baking powder
1/4 tsp. salt
1/4 cup butter or margarine

1 cup sugar
3 eggs
1 Tbs. anise extract

(Italy)

Preheat oven to 350F. Grease and flour two cookie sheets. Sift flour with baking powder and salt three times, set aside. In medium bowl, with portable electric mixer at medium speed, beat butter with sugar until very light. Add eggs, one at a time beating well after each addition. Beat in anise. Add flour mixture; beat at low speed until blended. Divide mixture in half. Spread each half on a cookie sheet to 11 X 5 inch oval. Bake 15 to 20 minutes, or until pale golden-brown. Remove from oven, cut into 1-inch-thick slices. Turn each on its side. Bake 10 to 15 minutes, or until lightly browned. Remove slices to wire rack, and let cool completely. Makes 18 to 20.
PANETTONE (Italy)

2 pkgs. active dry yeast
\[ \frac{1}{2} \] cup warm water (105 to 115°)
\[ \frac{1}{2} \] cup milk, scalded then cooled
\[ \frac{1}{2} \] cup sugar
1 tsp. salt
2 eggs
\[ \frac{1}{2} \] cup soft butter or margarine
4½ to 5 cups flour
\[ \frac{1}{2} \] cup raisins
\[ \frac{1}{2} \] cup cut-up citron
1 Tbs. anise seeds
2 Tbs. pine nuts, if desired
1 egg
1 Tbs. water

Dissolve yeast in water; stir in milk, sugar and salt. Mix in 2 eggs, butter and half of flour until smooth. Add remaining flour, fruit, anise seeds and nuts; mix. Turn onto lightly floured board; knead until smooth and blistered, about 5 min. Place in greased bowl, turning once to bring greased side up. Cover with plastic wrap. Let rise in warm place (85°) until double in bulk, 1½ to 2 hrs. Punch down, round up and let rise until almost double, 30 to 45 min. Divide into 2 parts; form each part into a round ball. Place on opposite corners of a greased baking sheet. With sharp knife cut a cross \( \frac{1}{4} \)" deep on top of each round. Let rise until double in bulk, about 1 hr. Beat one egg with 1 Tbs. water; brush tops of rounds. Heat oven to 350° (mod.) Bake 35 to 45 min. *Do not use Self-Rising Flour in this recipe.

DREAM SQUARES (Canada)

18 whole graham crackers
1 cup brown sugar
\[ \frac{1}{2} \] cup plus 2 Tbs. butter
\[ \frac{1}{4} \] cup milk
1 cup crushed graham crackers
1 cup chopped walnuts
1 cup flaked coconut
\[ \frac{1}{4} \] cup chopped candied cherries
1½ cups sifted icing sugar
\[ \frac{1}{4} \] tsp. vanilla
1 tsp. cream
Lightly butter an 8-inch square pan. Line with one-half of the whole graham crackers, cutting to fit. Combine brown sugar, 1/2 cup butter and milk in saucepan. Bring to a full boil. Remove from heat and add crushed graham cracker crumbs, nuts, coconut and cherries. Spoon mixture over graham crackers in pan while hot. Top with rest of wafers, cutting to fit. Press. Combine icing sugar, remaining butter, vanilla and cream to make a thick icing. Ice top of squares. Garnish. Cut into squares when serving. Yield: 8-10 servings.

CHILI CON QUESO FONDUE  (Mexico)

1 small onion, chopped
2 Tbs. butter
1 16 oz. can tomatoes (about 2 cups)
4 medium jalapeno peppers

2 Tbs. chili sauce
1 Tbs. cornstarch
1 lb. processed American cheese cubes

Saute onion in butter. Put remaining ingredients, except cheese, into blender container, and process at (HI) until blended. Gradually add cheese cubes through feeder cap. Pour into sautéed onions and cook, stirring until thickened. Place in fondue pot to serve.

DUNKERS: Onion bread, whole wheat or rye bread cubes. Corn or tortilla chips can also be used as dippers without the fondue forks. Serves 10-12 as appetizer.
STOOFPEREN

8 fresh bartlett pears
1 cup sugar
2/3 cup water
3-inch stick cinnamon halved
2/3 cup red dinner wine
1 tsp. coarsely grated orange rind

Pare, halve (or quarter) and core pears. Combine sugar, water and cinnamon stick in deep saucepan or kettle; bring to boil. Add pears and cook at a gentle simmer, covered for 10 minutes. Uncover, add wine and orange rind and simmer uncovered for 10 minutes longer, spooning liquid over fruit often. Chill pears in syrup. Makes 6 servings.

YULETIME COFFEE BREAD

1/3 cup finely chopped candied fruit
1/3 cup chopped pecans
1 Tbs. brown sugar
1 Tbs. honey
1/2 tsp. lemon juice
2 cans (8 oz. each) refrigerated quick crescent dinner rolls.

Combine all ingredients except crescent rolls. Unroll crescent dough and separate into 16 triangles. Spread each with fruit mixture. Roll up each triangle starting at wide end of triangle and rolling to opposite point. Arrange 8 rolls in spoke fashion in center of greased baking sheet. Place the 8 remaining rolls between points of first rolls. Bake at 375°F for 18 to 25 minutes until golden brown. Cool, frost with confectioners' sugar icing. Makes one large coffee bread.

AUSTRIAN APPLE SLICES

3 cups sifted all-purpose flour
3/4 cup sugar
1/2 tsp. salt
1/2 cup lard
1/2 cup butter
1 egg, beaten
1/4 cup water
Sift flour, sugar and salt together. Cut in lard and butter with pastry blender until mixture resembles coarse meal. Combine egg and water. Add to dry ingredients. Mix until ball of dough is formed. Roll \( \frac{1}{2} \) of dough into a rectangle to fit the bottom and sides of a greased 10 X 15 X 1-inch pan. Make Apple Filling.

Apple Filling:

1 cup sugar  
1 tsp. cinnamon  
2 cups walnuts or pecans, finely chopped  
6 apples, pared, cored and thinly sliced  
3/4 cup seedless raisins  
3 eggs, beaten  
1/4 cup light cream

Mix sugar, cinnamon and nuts. Alternate layers of nut mixture, apples and raisins in dough lined pan. Blend eggs and cream. Pour over filling. Roll remaining dough into a 10 X 15 inch rectangle. Place over filling. Press edges together. Pierce top crust several times with tines of fork. Bake at 350° about 50 minutes. Frost with a thin powdered sugar icing while warm.

BEEF (OR CHICKEN) WITH PEA PODS  (China)

1/2 cup peanut oil  
1/2 tsp. salt  
1 lb. meat (+ or -)  
1/2 lb. Chinese pea pods  
1-4 oz. can mushrooms  
1/2 cup water chestnuts  
1 Tbsp. cornstarch

Cut meat in thin slices. Heat oil with 1/2 tsp. salt in a heavy saucepan; add beef and cook gently until lightly browned but not dry, about 2 minutes on each side. Add pea pods, mushrooms and water chestnuts; cook turning often, over moderate heat for about 5 minutes. Blend cornstarch and seasonings with chicken stock; add to vegetable-meat mixture. Cover and cook over low heat until mixture is thick and glazy, about 5 minutes, turning a few times. Serve with rice. Serves four.