Holiday Potpourri
DEVILED HAM FONDUE

1 can (10 3/4 oz.) condensed Cheddar cheese soup
1/3 c. white wine
2 cans (4 1/2 oz. each) deviled ham
1 t. lemon juice
1 loaf French bread, cubed

In a fondue pot over medium heat, mix together soup, wine, deviled ham and lemon juice. Heat until mixture simmers. Place bread cubes on fondue forks and dip into fondue. Makes about 3 cups fondue.

SUPER CHEESE SPREAD

2 pkgs. (8 oz. each) cream cheese at room temperature
2 jars (5 oz. each) sharp Old English cheese spread
1 jar (5 oz.) Roka blue cheese spread
1 T. wine vinegar
Dash of garlic powder

Blend cheeses together with vinegar and garlic powder. Pack into plastic-wrap lined container and refrigerate at least 24 hours. Unmold onto serving plate and sprinkle with paprika, nuts or snipped parsley. This makes a large amount and it is fairly soft in texture.

WATER CHESTNUT APPETIZERS

1 can (5 oz.) water chestnuts, drained
1/4 c. soy sauce
1/4 c. sugar
4 slices bacon, cut in half crosswise and lengthwise

Marinate water chestnuts in soy sauce 30 min. Roll each in sugar and wrap with bacon and secure with a toothpick. Arrange on cake rack in shallow pan and bake at 400°F. for 20 min. Drain on paper towel. Before serving, return to 350°F. oven for 5 min. Best when made in the morning and reheated later. Makes 16.
VEGETABLE DIP

\[ \frac{3}{4} \text{ c. mayonnaise or salad dressing} \]
\[ \frac{1}{2} \text{ c. commercial sour cream} \]
\[ 4 \text{ t. vinegar} \]
\[ 4 \text{ t. oil} \]
\[ \frac{1}{2} \text{ t. thyme} \]
\[ \text{Red Cayenne pepper - dash} \]
\[ 1 \text{ pkg. thick and creamy Italian dressing mix} \]

Blend mayonnaise in mixer until smooth. Add sour cream and mix well. Add vinegar and oil, blend 'til smooth. Add thyme, cayenne and Italian dressing mix. Turn mixer up to high speed after dry seasonings are blended in and process on high about 1 min. Serve with fresh vegetables like raw cauliflower, radishes, sweet onion, green pepper, celery, cucumbers, carrots, etc.

BANANA NUT BREAD

\[ \frac{3}{4} \text{ c. sugar} \]
\[ \frac{1}{4} \text{ c. butter or margarine} \]
\[ 1 \text{ egg} \]
\[ 2/3 \text{ c. mashed bananas} \]
\[ (1-1\frac{1}{2} \text{ bananas}) \]
\[ 3 \text{ T. sour milk*} \]
\[ 2 \text{ c. sifted flour} \]
\[ \frac{1}{2} \text{ t. baking powder} \]
\[ \frac{1}{2} \text{ t. baking soda} \]
\[ \frac{1}{4} \text{ t. salt} \]
\[ \frac{1}{2} \text{ c. chopped nuts} \]

Cream the butter and sugar thoroughly. Add egg, bananas, and sour milk, mixing well after each addition. Sift dry ingredients together and add gradually to moist ingredients. Stir in chopped nuts. Bake in greased 4"x8" loaf pan in a 350°F. oven for 1 hour.

*NOTE: To sour milk, add 1 T. vinegar or lemon juice to milk to make 1 cup, let stand a few minutes.
ALMOND BEAR CLAWS

½ can (12 oz.) prepared almond filling
OR beat 'til smooth:
½ c. (4 oz.) almond paste
2/3 cup powdered sugar
2 T. egg, slightly beaten (reserve excess for glaze)
Dash salt

1 can (8 oz.) refrigerated quick crescent dinner rolls
2-4 T. powdered sugar
2-3 T. sliced almonds

Unroll crescent dough to form two 13"x4" rectangles, pressing perforations to seal. Spread prepared filling or almond paste mixture lengthwise down center third of rectangles. Fold uncovered dough over almond mixture. Cut each strip into 4 pieces; place on greased cookie sheet, seam-side down. Brush surface with remaining egg and sprinkle with 2 to 4 T. powdered sugar. On each piece, cut 4 slashes from one folded edge to center; bend dough slightly to separate slashes. Sprinkle tops with almonds. Bake at 375°F. for 12 to 15 min. until golden. Serve warm or cold.

*To make ahead, prepare, cover and refrigerate up to 2 hours. Bake as directed.

*Reheat, loosely wrapped in foil, at 325°F. for 10 to 15 min. until heated through.
HUNGARIAN COFFEE CAKE

1 c. butter or margarine  1 c. sour cream
2 c. sugar  2 c. cake flour*
2 eggs  1\(\frac{1}{2}\) t. baking powder
1 t. vanilla  \(\frac{1}{4}\) t. salt

Topping:
\(\frac{1}{2}\) c. chopped pecans  \(\frac{1}{2}\) c. brown sugar
1 t. cinnamon

Cream butter and sugar; add eggs. Add vanilla; fold in sour cream. Sift dry ingredients together; add to sour cream mixture. Combine topping ingredients. Place \(\frac{1}{2}\) the batter in well-greased tube pan; sprinkle \(\frac{1}{2}\) the topping over batter. Add remaining batter; sprinkle with remaining topping. Bake for 1 hr. at 350°F.

*Note: You may use all-purpose flour instead of cake flour by removing 2 T. flour per cup before sifting.

STICKY BUNS

2 - 1 lb. loaves frozen bread  1 t. cinnamon
\(\frac{1}{2}\) lb. margarine, melted  1 large package vanilla pudding mix (not instant)
2 T. milk
1 c. brown sugar, packed 2/3 c. chopped nuts

Thaw two loaves frozen bread (overnight in the refrigerator, or \(1\frac{1}{2}-2\) hours at room temperature). Cut each loaf crosswise into 12 - \(\frac{1}{2}\)" slices. Place first loaf in the bottom of a well greased 9"x13" baking pan. Mix the remaining ingredients together and pour half over bread slices. Place slices from second loaf on top and pour remaining half of the pudding mixture over all. Let rise in a warm place until double in size (about 1-1\(\frac{1}{2}\) hours). Bake in a 350°F. oven for 25-30 minutes. Invert pan over serving platter and let the sticky sauce drip over rolls. Serve warm.
FESTIVE RUM CAKE

Cake:
1 c. chopped pecans or walnuts
1 - 18½ oz. pkg. yellow cake mix
1 - 3 3/4 oz. pkg. instant vanilla pudding mix
4 eggs
½ c. cold water
½ c. salad oil
½ c. dark rum

Glaze:
¼ lb. butter
¼ c. water
1 c. granulated sugar
½ c. dark rum


Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.

PINEAPPLE CAKE

1 pkg. (18 oz.) yellow cake mix
1 can prepared pineapple pie filling
2 large eggs

Mix all together and beat for 3-4 min. Grease and flour 9"x13" cake pan. Bake at 350°F. for 35-40 min. Cool completely before frosting.

Frosting: Use large container of frozen whipped topping which has been left at room temperature for ½ hour. Cover cake with topping, and sprinkle 1 can coconut or slivered almonds over top.
TOFFEE CANDY CAKE

2 c. sifted flour 1 t. baking soda
1 c. brown sugar 2 eggs
½ c. granulated sugar 8 - 5/8 oz. chocolate
t. salt coated toffee bars, 
½ c. butter or margarine chopped (5 oz.)
1 c. buttermilk ½ c. chopped walnuts

Mix flour, sugars and salt together. Cut butter into mixture. Set aside 1½ c. of mixture for topping. Dissolve baking soda in buttermilk. Add buttermilk and eggs to remainder of crumb mixture; beat until well mixed. Pour batter into a greased cake pan (13"x9"x2"). Mix chopped toffee bars and walnuts with reserved crumb mixture. Sprinkle evenly over batter. Bake at 325°F. for 30-40 minutes.

Cookies

CHERRY NUT SLICES

1 3/4 c. sifted flour ½ c. pecans, chopped
½ t. salt 3/4 c. margarine
½ t. cinnamon ½ c. brown sugar, firmly packed
½ t. soda
2 T. milk ½ t. vanilla
3/4 c. walnuts, chopped 1 c. candied cherries

Sift flour with salt, cinnamon and soda. Cream margarine. Add brown sugar, vanilla and milk and cream well. Add dry ingredients gradually, mix thoroughly. Stir in cherries and nuts. Divide dough in half, shape into rolls about 12" long. Roll each roll in red or green colored sugar. Wrap and chill 4-6 hours or overnight. Cut into ¼" slices. Place on ungreased cookie sheet. Bake at 350°F. for 10-12 min. 'til golden.
**CHEWY WALNUT SQUARES**

1 c. brown sugar, firmly packed
½ t. baking soda
1 t. vanilla
1 large egg
½ c. flour

Mix brown sugar, vanilla and egg together 'til blended. Sift dry ingredients and stir into sugar mixture 'til well blended. Fold in walnuts. Turn batter into an 8"x8" pan lined with brown paper (sides, too) and spread evenly. Bake at 350°F. for 18-20 min. Cool in pan. Lift from pan by paper, peel off paper and cut into squares with a sharp knife.

**CHIP AND NUT BARS**

1 pkg. German Chocolate cake mix
2 eggs
½ c. margarine, melted
½ c. water
½ c. brown sugar

Mix thoroughly ½ package cake mix with melted margarine, water, brown sugar, and eggs. Add balance of cake mix and finish blending. Do not beat with mixer. Spread into a greased 9"x13" pan or jelly roll pan. For topping: Sprinkle with nuts and chocolate and butterscotch chips. Bake in 375°F. oven for 20 min.

Variation: Use Orange Cake Mix and use 12 oz. of chocolate chips only.

**SWEDISH COOKIES**

1 c. butter
3/4 c. powdered sugar
1 t. vanilla

1½ c. flour
1 c. pecans, chopped

MOCHA DISCS

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\begin{align*}
\frac{1}{2} \text{ c. butter} & \quad 1\frac{1}{2} \text{ c. sifted all-purpose flour} \\
1 \text{ c. firmly packed brown sugar} & \quad 1 \text{ t. baking powder} \\
1 \text{ egg} & \quad \frac{1}{4} \text{ t. salt} \\
1 \text{ sq. unsweetened chocolate melted} & \quad 1 \text{ T. instant coffee} \\
1 \text{ t. vanilla} & \quad \frac{3}{4} \text{ c. walnuts, chopped}
\end{align*}
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Cream butter thoroughly. Add sugar gradually and cream until light and fluffy. Add egg and beat well. Stir in chocolate and vanilla. Sift dry ingredients together and stir into creamed mixture. Chill for several hours. Shape teaspoonsful of dough into balls and roll in nuts. Place balls 2" apart on greased baking sheet. Bake in moderate oven (375°F.) for 12-15 min. Makes 2\(\frac{1}{2}\) dozen cookies.

Variation: Instead of rolling dough in nuts, add nuts to dough. Pack dough into waxed-paper-lined wax paper box. Chill several hours. Slice about 1/8" thick and cut each slice in half horizontally, or diagonally, if desired. Bake at 375°F. for 8-12 min. on greased cookie sheet.

GOURMET BEEF STEW

1 lb. stew meat
2 cans soup, such as cream of chicken or cream of mushroom
\(\frac{1}{2}\) soup can red wine (such as Burgandy)
1 med. onion, chopped
1 c. celery, chopped
1 carrot, sliced
1 can (4 oz.) mushrooms, drained (if desired)

Stir all ingredients together and put in casserole dish. Cook at 350°F. about 1\(\frac{1}{2}\) hours, or at 200°F. until tender.
MEATBALL MEDLEY

1\(\frac{1}{2}\) lbs. ground chuck
Salt and pepper
\(\frac{1}{2}\) c. butter or margarine
1 lg. onion, chopped
1 c. chopped celery and leaves
1 sm. green pepper chopped
1 can (10 3/4 oz.) condensed golden mushroom soup, undiluted

1 c. (\(\frac{1}{2}\) pt.) sour cream
1 c. canned or partially cooked frozen peas
1 jar (4 oz.) pimento, drained and diced
1 can (4 oz.) sliced mushrooms, drained

Salt and pepper
Desired topping

Season chuck with salt and pepper. Shape beef into small 1" balls. Heat butter in skillet and saute meat balls until brown on all sides and cooked. Drain excess fat and stir in onion, celery and leaves, and green pepper. Stir over medium heat for 5 min. or 'til vegetables are soft. Stir in soup and sour cream. Stir in peas, pimento and mushrooms. Season to taste with salt and pepper. Heat until bubbly. Spoon hot mixture into baking dish or in individual casseroles, and top with desired topping. Bake in a preheated oven (350°F) for the length of time specified for each topping.

Variations:

*Top with refrigerated biscuits - bake for 10-15 min.
*Top with slice of American cheese after casserole has baked for 15 min. After topping with cheese bake for 5 min.
*Top with piping of seasoned mashed potatoes and bake for 15-20 min. or until potatoes are lightly browned.
*Top with croutons mixed with a little melted butter and grated Parmesan cheese. Bake for 15 min. or until lightly browned.
OVEN CHICKEN SALAD

Combine: 2 c. cubed cooked chicken
2 c. thinly sliced celery
1 c. toasted bread crumbs
½ c. sliced almonds
½ t. salt
2 t. grated onion
1 c. mayonnaise or salad dressing
1 T. lemon juice

Pile lightly into casserole. Sprinkle with:
½ c. grated cheese
½-3/4 c. toasted bread cubes

Bake until bubbly, about 15-20 minutes at 450°F.
Serves 6.

Punch

CLOUD 9 PUNCH

1 pint lime sherbet - break up
1 pint Mogan David wine
2 large bottles (28-34 oz.) gingerale

Add wine and gingerale to sherbet, stir slightly and serve.

GRAPE SPARKLER

3 c. (24 oz. bottle) grape juice, chilled
2 c. (1 pint) lemon-lime carbonated beverage, chilled
1 pint lime sherbet

In punch bowl, break up sherbet slightly. Add grape juice and lemon-lime soda and mix and serve. Makes 12 (½ cup) servings.
FROZEN SALAD

1 can (16 oz.) dark sweet cherries
8½ oz. can crushed pineapple or tidbits
1 can (11 oz.) mandarin oranges
1-8 oz. pkg. cream cheese, softened

¼ c. sugar
¼ t. salt
1 c. sour cream
2 c. miniature marshmallows
½ c. coarsely chopped nuts

Drain juice from fruits, reserving cherry juice separately. Beat cream cheese until smooth. Add sugar, salt, 2 T. cherry juice, and several drops red food coloring and beat 'til fluffy. Blend in sour cream, fruit, marshmallows and nuts. Freeze in glass bread pan or 6½"x10" pan or 1½ qt. baking dish. Remove from freezer about 1 hour before serving if unmolding on salad greens.

LEMON DELIGHT

1 - 3 oz. pkg. lemon gelatin
1 - 8 oz. pkg. cream cheese
1 - 1 lb. 4 oz. can crushed pineapple
3 c. mini-marshmallows
½ pt. whipping cream or thawed frozen whipped topping
Grated yellow cheese (like Cheddar)

Prepare gelatin as directed on package. Blend into the softened cream cheese until smooth. Add crushed pineapple and juice, blend. Pour into glass 9"x13" pan and put marshmallows on top of warm mixture. Cover with whipped cream or thawed frozen whipped topping as soon as salad/dessert is set. Grate a little yellow cheese over the top for decoration. Serves 12.
RASPBERRY CRANBERRY SALAD

2 pkg. (3 oz. each) raspberry gelatin
2 c. boiling water
1 c. cold liquid (juice from oranges plus water)
1 can (16 oz.) jellied cranberries
1 can (11 oz.) mandarin oranges, drained
1 can pineapple (1 lb., 4 oz.), drained (reserve juice)

Dissolve gelatin in the boiling water. Add cold liquid and chill until the consistency of egg whites. Add jellied cranberries, blend well. Add oranges and pineapple and blend. Put mixture in mold and refrigerate several hours.

Dressing: 1 c. pineapple juice (from above)
\[\frac{1}{2}\] c. sugar
1 T. flour
2 eggs, well beaten

Combine ingredients and heat for 4 min., stirring constantly. Cool. Whip a \[\frac{1}{2}\] pint whipping cream and blend with above just before serving. (Or you may use a small container of frozen whipped topping, thawed, instead of the whipped cream.) Serve dressing along with molded salad.

LAYERED SALAD

1 head lettuce, torn
\[\frac{1}{2}\] c. onion, chopped
\[\frac{1}{2}\] c. celery, chopped
1 can water chestnuts, sliced
2 pkg. frozen peas, uncooked
(1 pkg. for small salad)
1 pint mayonnaise
2 T. sugar
\[\frac{1}{2}\] c. sharp cheddar cheese, grated

Layer ingredients evenly in order listed and refrigerate overnight, or at least several hours. Before serving add:

6 hard cooked eggs, chopped
\[\frac{1}{2}\] lb. bacon, diced and fried crisp

Garnish with tomatoes and avocados. Sprinkle Parmesan cheese over top of salad.
**Soups**

**HOT CHICKEN "SOUPREME"**

6 - 10 1/2 oz. cans condensed 4 1/2 c. water  
cream-of-chicken soup, Grated lemon peel or  
undiluted nutmeg  
3 c. commercial sour cream

Into soup stir sour cream and water until smooth.  
Heat, don't boil, stirring occasionally. Serve in  
mugs, sprinkled with lemon peel or nutmeg. Makes 12  
servings.

**SUPER TOMATO RICE SOUP**

1 can tomato rice soup  
1 soup can of tomato liquid left over from making  
stuffed green peppers (if liquid from peppers  
does not equal full can, add enough water to  
make full can)

Blend together and heat just to simmer. Serves 2-4.

**Vegetables**

**ALMOND-STUFFED ZUCCHINI**

Simmer medium size zucchini in small amount of water  
'til barely tender; halve lengthwise and scoop out  
part of pulp. Mix pulp with buttered crumbs, soy sauce  
and sliced natural almonds. Spoon into zucchini halves  
and dot with margarine. Sprinkle with paprika and bake  
in shallow pan at 350°F. for 20 min. or 'til hot  
through.
BROCCOLI CASSEROLE

3-4 pkgs. (10 oz. each) frozen, chopped broccoli, cooked and drained
½ c., plus 6 T. butter
4 T. flour
4 chicken bouillon cubes, crushed

Place broccoli in 1½ qt. shallow casserole dish. Melt ½ c. butter, blend in flour and chicken bouillon. Gradually add milk, cook until thickened, stirring constantly. Pour over broccoli. Heat water, rest of butter, add stuffing mix and nuts. Sprinkle over top of casserole. Bake 30 min. at 350°F.

TANGY MUSTARD CAULIFLOWER

1 medium head cauliflower or 1 3/4 c. (10-oz pkg.) frozen cauliflower
½ c. salad dressing or mayonnaise
1 t. chopped onion or ½ t. instant minced onion
1 to 1½ t. prepared or dry mustard
½ c. (2 oz.) shredded American or Cheddar cheese

Cook cauliflower in a small amount of water, loosely covered, for 15-20 min. (fresh whole); 8-12 min. (fresh flowerettes); or cook frozen as directed on package. Drain well. Remove cauliflower to oven-proof serving dish. Combine salad dressing with onion and mustard. Spread on hot cauliflower; sprinkle with cheese. Bake at 350°F. until cheese melts. (Or leave in saucepan, spreading with salad dressing mixture and sprinkle with cheese; cover and let stand until cheese melts, about 3 min.) Serve immediately.
Merry Christmas 1977

Board of Water and Light