The Holiday Dinner.
As American as Crisco.
When your recipe says margarine, use Butter Flavor Crisco instead.

Butter Flavor Crisco is made to make cakes lighter and higher, cookies moist and chewy, and fried foods crispy and crunchy. Because Butter Flavor Crisco is made just for cooking... and margarine isn’t... your baked and fried foods will have more buttery flavor. And Butter Flavor Crisco is made with no salt and no cholesterol.

1. Pull-Apart Bacon Cheese Wreath

3 tbsps. Butter Flavor Crisco
1 jar (5 oz.) cheese spread with bacon
1 pkg. (10-count) refrigerated flaky biscuits
4 slices bacon, crisply cooked and crumbled
2 tbsps. chopped fresh parsley

Preheat oven to 450°F. Cut a 12-in. square of aluminum foil and press on bottom and sides of 9-in. round cake pan. Place inverted 3½-in. custard cup in center of pan. Lightly grease foil and sides of custard cup. Set aside. Melt Butter Flavor Crisco and cheese spread in small saucepan on low heat (mixture may appear curdled). Remove from heat and stir vigorously until smooth and creamy. Spread to cover bottom of pan around custard cup. Cut each biscuit into quarters and fit pieces into pan around custard cup to form “wreath.” Bake at 450°F. for 14 mins. (top will be brown). Turn over onto serving platter. Remove foil and custard cup. Sprinkle with crumbled bacon and parsley. Serve warm. Makes about 40 appetizers.

2. Tomato Bisque

2 tbsps. Butter Flavor Crisco
3/4 cup chopped onions
1 large baking potato, peeled and diced (1 1/2 cups)
4 chicken flavor bouillon cubes
3 1/2 cups water
1 tsp. dried basil

Melt Butter Flavor Crisco in 3-quart saucepan. Add onion and saute for 5 mins. over medium heat, stirring occasionally. Add potato, bouillon cubes, 3 1/2 cups water, bay leaf, basil and pepper. Cover and simmer for 15 mins. Add tomatoes with juice, tomato paste and sugar to saucepan with potatoes. Stir well. Cover and simmer 20 mins. Remove bay leaf. Puree small batches of potato and tomato mixture in blender until smooth. Serve with sour cream and parsley. Makes 6 to 8 servings.

Tip: Soup can be made several days ahead of time and refrigerated. Soup can also be served cold or reheated at serving time.
3. Crispy Chicken Wings

1/2 cup Butter Flavor Crisco  
1 tsp. onion salt  
3 lbs. chicken wings  
1/2 tsp. pepper  
1 cup unsifted all-purpose flour

Preheat oven to 400°F. Line shallow baking pan with aluminum foil. Cut wings at each joint, discarding tips. Melt Butter Flavor Crisco in lined pan. Combine flour, onion salt and pepper in plastic bag. Add chicken pieces, a few at a time, and shake to coat. Place in pan. Bake 25 mins. at 400°F. Turn chicken wings over and bake an additional 20 to 25 mins., or until crisp. Transfer to paper towels before serving. Serve with barbecue sauce, blue cheese or hot sauce. Makes about 32 to 36 pieces.

4. Apricot Sweet Potatoes

2 tbsp. Butter Flavor Crisco  
1 tsp. grated orange peel  
1/4 tsp. Salt  
1/8 tsp. cinnamon  
1 can (5 1/2 fluid oz.) apricot nectar  
1/2 cup water  
1/2 cup pecan halves or large pieces

Preheat oven to 375°F. Grease lightly 1- to 1 1/2-quart casserole or baking dish with Butter Flavor Crisco. Arrange potatoes in casserole. Mix sugar, cornstarch, orange peel, salt and cinnamon in heavy 1-quart saucepan. Stir in apricot nectar and 1/2 cup water. Cook and stir on medium-high heat until mixture comes to full rolling boil. Remove from heat and stir in Butter Flavor Crisco (2 tbsp.) and apricots. Pour evenly over potatoes and sprinkle with pecans. Bake, uncovered, at 375°F for 25 mins., or until hot and bubbly. Makes 6 to 8 servings.
5. Roast Turkey with Corn Bread Stuffing

One Turkey 12 to 16 lbs.

Corn Bread Stuffing:
- \( \frac{3}{4} \) cup Butter Flavor Crisco
- \( \frac{1}{2} \) cup chopped onions
- 1 cup chopped celery
- 1 can (10 3/4 oz.) double-strength chicken broth

Follow package directions for preparing turkey for roasting. Melt \( \frac{1}{4} \) cup Butter Flavor Crisco in large skillet over medium heat. Add onions and celery. Cook and stir over medium heat until tender. Add can of broth and \( \frac{1}{4} \) cup water. Remove from heat and set aside. Combine stuffing and parsley in large bowl. Slowly add vegetables with liquid egg and toss until evenly moistened. Stuff turkey loosely. Place turkey in roasting pan and brush with remaining (1/2 cup) Butter Flavor Crisco. Follow package directions for baking. Turkey is done when meat thermometer inserted in thickest part of thigh registers 185°F. Makes 12 servings.

Tip: Spoon extra stuffing into small greased baking dish and cover with foil. Bake last 25 mins. in oven with turkey.
6. Lemon Herb Sauce for Broccoli

- 2 tbsps. Butter Flavor Crisco
- 1 tbsp. plus 1 tsp. flour
- 1 tsp. grated lemon peel
- 1/4 tsp. dried dill weed
- 1/4 tsp. salt
- 1 egg
- 1 cup half and half or milk
- 1 egg yolk beaten
- 1 to 1 1/2 lbs. cooked broccoli spears
- Optional: sliced pimientos

Preheat oven to 350°F. Lightly grease baking sheets with Butter Flavor Crisco. Melt Butter Flavor Crisco in medium saucepan and remove from heat. Stir in flour, lemon peel, dill weed and salt. Blend in half and half. Cook and stir over medium heat until mixture thickens and just comes to a boil. Remove from heat. Blend small amount of hot mixture into egg yolk. Blend back into hot mixture and stir to combine. Cook and stir until mixture just comes to a boil and stir for one min. longer. Spoon over cooked broccoli. Garnish with pimientos, if desired. Makes 1 cup of sauce.

Tip: For thinner sauce add an additional 1 to 2 tbsps. of half and half or milk.

7. Peppermint Puffs

- 2 1/2 cups Butter Flavor Crisco
- 1/4 cup granulated sugar
- 1/4 cup firmly packed brown sugar
- 1 egg
- 1 1/2 cups unsifted all-purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 cup crushed peppermint candy canes*

Preheat oven to 350°F. Lightly grease baking sheets with Butter Flavor Crisco. Cream Butter Flavor Crisco, granulated sugar and brown sugar in large bowl at medium speed of electric mixer. Beat in egg. Combine flour, baking powder and salt. Blend into creamed mixture and stir in crushed candy. Shape dough into small balls (about 1 in.). Bake at 350°F for 11 to 12 mins. Remove to cooling racks. Makes about 3 1/2 dozen 1 1/2-in. cookies.

*Note: To crush candy, break candy canes into small pieces. Place in plastic kitchen bag and secure top. Use rolling pin to break candy into very small pieces.
8. Coconut Thumbprints

\[ \frac{1}{2} \text{ cup Butter Flavor Crisco} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ 1 \text{ egg separated} \]
\[ 1 \text{ tsp. vanilla} \]
\[ \frac{3}{4} \text{ cup unsifted all-purpose flour} \]

\[ \frac{1}{4} \text{ tsp. salt} \]
\[ \frac{1}{4} \text{ tsp. baking powder} \]
\[ \frac{3}{4} \text{ cup flaked coconut} \]
\[ \frac{1}{4} \text{ cup thick preserves, jam or jelly} \]

Preheat oven to 375°F. Grease baking sheets. Cream Butter Flavor Crisco with sugar, egg yolk and vanilla in large bowl at medium speed of electric mixer. Combine flour with salt and baking powder. Add to creamed mixture. Blend well. Form into balls about 1-in. in diameter. Beat egg white until slightly frothy. Dip dough balls into egg white, then roll in coconut. Place on greased baking sheets. Make shallow depression in center of each cookie, using thumb or back of very small spoon. Place \( \frac{1}{2} \) measuring tsp. preserves in each center. Bake at 375°F for 8 or 9 mins., or until coconut begins to brown. Cool on baking sheets about 1 to 2 mins. Remove to cooling racks. Makes about 2 doz. cookies.

9. Frozen Cranberry Parfait Pie

Crust:
\[ \frac{1}{2} \text{ cup Butter Flavor Crisco} \]
\[ 1 \text{ cup graham cracker crumbs} \]
\[ \frac{1}{4} \text{ cup firmly packed brown sugar} \]
\[ 1 \text{ pkg. (8 oz.) cream cheese, softened} \]
\[ 1 \text{ cup whipping cream} \]
\[ \frac{1}{4} \text{ cup sugar} \]
\[ \frac{1}{2} \text{ tsp. vanilla} \]
\[ 1 \text{ jar (14 oz.) cranberry-orange sauce} \]


For Filling: Beat cream cheese until fluffy. Whip cream until soft peaks form. Beat in sugar and vanilla. Gradually add whipped cream to cream cheese and beat until smooth and creamy. Fold in cranberry-orange sauce. Spoon into cooled crust. Freeze several hours or overnight. To serve, remove from freezer and let stand for 15 mins. at room temperature. Garnish with additional whipped cream if desired. Cut in wedges with sharp knife. Makes one 9-in. pie.