

Tasty Holiday Recipes

Recipes contributed by Toni McMichael and Jeremy Stallwood

The holiday season has officially arrived, and with the season comes holiday baking. Yes, the sweet aromas of grandmother's kitchen can now invade your home. The recipes that follow can aid in creating an old fashioned Christmas feast, from baked yams to pumpkin pie. Follow the directions and enjoy your family's smiling faces.



Quick Pumpkin Pie



Fruit Salad



Wacky Cake



Monster Cookies



Coconut Candy Drops

1-1/2 cups sugar
1/2 cup evaporated milk
1/2 cup light corn syrup
1/4 cup butter or margarine
Dash of salt
1 teaspoon vanilla
3/4 chopped nuts
1 1/3 cups flaked coconut
3 cups corn Chex cereal (crushed to 1-1/4 cups)

Combine sugar, evaporated milk, corn syrup, butter, and salt in sauce pan. Heat and stir over medium heat until mixture comes to a boil. Reduce heat to low and stir occasionally. Cook to 246 degrees (firm ball stage); remove from heat. Stir in remaining ingredients. Drop from teaspoon onto buttered baking sheet or waxed paper.

Cool. Best when stored in refrigerator. Makes five dozen one inch pieces.

1 1/2 cups canned pumpkin
3/4 cup sugar
1/2 teaspoon salt
3 slightly beaten eggs
1 1/4 cup milk
1 6-ounce can evaporated milk
1/2-1 table spoon pumpkin pie seasoning

Blend all ingredients and pour into one nine inch unbaked pastry shell. Bake at 400 degrees for 50 minutes or until knife inserted half way between center and edges comes out clean. Cool and serve with whipped cream or vanilla ice cream.

4 crisp apples
3-4 ripe bananas
2 cans fruit cocktail (16ounce size) drained
4 cups small marshmallows
1 cup coconut
1 6-8 ounce can mandarin oranges
1 small can pineapple tidbits
2 16 ounce containers of whipped topping.

Drain all canned fruit. Wash and cut fresh fruit into small bite size pieces. Place all ingredients into large bowl and mix. Serve cold. Refrigerate unused portion.

3 cups flour
2 cups sugar
6 tablespoons cocoa
2 teaspoons soda
1/2 teaspoon salt
1/2 cup + 2tablespoons oil
2 tablespoons vinegar
2 tablespoons vanilla
2 cups cold water

Mix flour, sugar, cocoa, soda, salt, oil, and water directly in the baking pan. Bake at 350 degrees for 30 minutes.

1 lb. Soft butter or margarine
3 lb. Cream style peanut butter
2 lb. Brown sugar
4 cups granulated sugar
1tablespoon corn syrup
1 tablespoon vanilla
8 teaspoons baking soda
1 dozen eggs
1 (12 ounce) package chocolate chips
1 (16 ounce) package plain M&M's
18 cups rolled oats
Yes, there is no flour!

This recipe should be mixed half at a time. Then combine the oats and M&M's. Use a VERY LARGE BOWL.

Cream butter with peanut butter. Add peanut butter, brown sugar, corn syrup, vanilla, soda, eggs, chocolate chips, M&M's, and oats, blending well after each addition. Use an ice cream scoop to dip out dough.

Flatten cookies on ungreased baking sheet, leaving ample room for spreading, only 6 cookies to a cookie sheet.

Bake in a preheated 350 degrees oven for about 15 minutes. After cooling, carefully remove to wire rack for complete cooling.

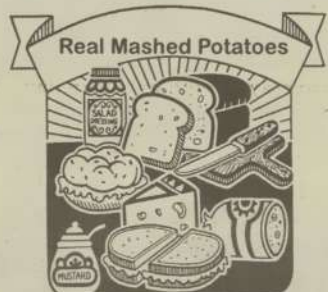
Makes 75-80 cookies with approximately 5" diameter.



Green Beans

4-6 cans green beans
1 small onion
2 table spoons butter
3 slices of cooked bacon

Pour beans into large saucepan and simmer. Cut small onion and add to the saucepan. Add butter and cooked bacon, and boil uncovered for 10-12 minutes.



Real Mashed Potatoes

8-12 potatoes
4 tbl spoons butter
1/4 teaspoon salt (optional)
1 can evaporated milk

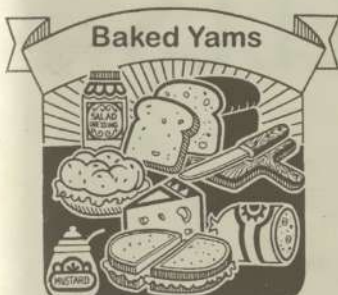
Peel and cut potatoes into chunks. Boil until tender and drain. Mash potatoes in a large dish until smooth, and blend in butter, salt and evaporated milk.



Baked Ham

One ham (any size)

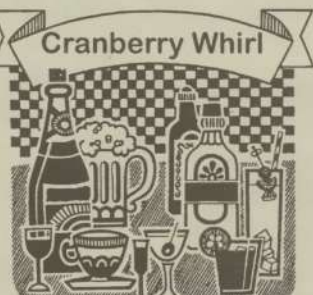
Place in baking dish and cut small X's half inch apart and place one whole clove in the center of each X. Pour a half cup of water with two table spoons of brown sugar in the pan. Cover and bake at 325 degrees for one-two hours or until inside temperature is 180 degrees. Baste every 20 minutes.



Baked Yams

2-3 large yams
1 cup water
3 tbl spoons brown sugar
1 tbl spoon butter
2 cups mini marshmallows
2 cups coconut

Peel and cut yams into bite-sized chunks. Place yams in baking dish and add water, brown sugar and butter. Cover with foil and bake at 350 degrees until tender. Remove foil, sprinkle marshmallows and coconut and bake for another 15 minutes until marshmallows are melted.



Cranberry Whirl

1 can (5 1/2 ounces) cranberry juice cocktail
1/2 cup vanilla ice cream
1 container (8 ounces) of plain yogurt

In an electric blender, blend on high for 30 seconds or until creamy smooth. Pour into 2 tall glasses.

