

To make life easier for meal preparations, the 'Food Section' will present an assortment of hearty, healthy and user-friendly winter and holiday recipes. **For recipe requests or suggestions contact:** SharonS@portlandobserver.com **Subject:** Food Section

FOOD

Candy Cane Coffee Cake

INGREDIENTS

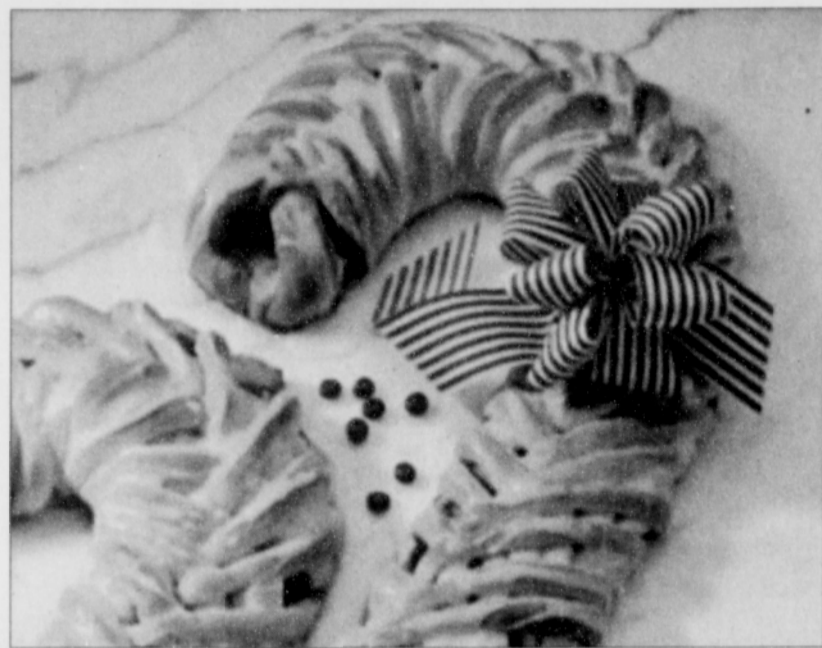
- 2 packages regular or quick dry yeast
- ½-cup warm water (105 F - 115 F)
- ¼-cups buttermilk
- 2 eggs
- 5 ½ to 6 cups bread flour or all-purpose flour
- ½-cup butter or margarine, softened
- ½-cup sugar
- 2 tsp. baking powder

- 2 tsp. salt
 - 1½-cups chopped dried apricots
 - 1½-cups chopped drained maraschino cherries
- Coffee Cake Glaze**
- ½-cup white vanilla baking chips
 - 2 Tbs. light corn syrup
 - 1½-tsp. water
 - 1½-cups red cinnamon candies, if desired

DIRECTIONS

1. Dissolve yeast in warm water in large bowl. Add buttermilk, sugar, butter, eggs, baking powder, salt and 2 ½ cups of the flour. Beat with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in enough remaining flour to make dough easy to handle. (Dough should be soft and slightly sticky.)
2. Grease 3 cookie sheets. Turn dough onto well-floured surface; gently knead about 15 minutes or until smooth and elastic. Divide dough into 3 equal parts. Roll one part into a 15" X 9" rectangle shape. Place rectangle on cookie sheet.
3. Mix apricots and chopped cherries. Spread one-third of the apricot mixture in a strip about 2 ½"-inches wide lengthwise

- down center of rectangle. Make cuts in dough at ½-inch intervals on both 15-inch sides almost to filling. Fold strips over filling, overlapping and crossing in center. Carefully stretch dough until 22-inches long; curve one end to form top of cane. Repeat with remaining 2 parts of dough. Cover and let rise in warm place about 1 hour or until double in size. (Dough is ready if indentation remains when touched.)
4. Heat oven to 375 F. Bake 20-25 minutes or until golden brown.
5. Meanwhile, in 1-quart saucepan, heat all glaze ingredients (except cinnamons) over low heat, stirring constantly, until mixture is smooth and thin enough to drizzle. Drizzle Glaze over warm coffee cakes. Decorate with cinnamon candies.



Braided and fruit-filled, these shapely coffee cakes are perfect for entertaining or giving as gifts, and they taste as delicious as they are pretty!

Prep time: 30 min
Start to Finish: 1 hr. 50 min.
Yields: 3 coffee cakes (12 slices each)

Amazingly Good Eggnog

It's taken me several years to perfect this recipe. Now everyone asks, 'when are you making the eggnog?' This uses cooked eggs for safety, and you can use more or less rum to taste. It's a bit of work to make, but well worth it. You'll never buy store-bought eggnog again. It just wouldn't be the 'Holiday Season' without the Nog!



Prep Time: 20 Min.
Cook Time: 8 Min.
Ready in: 6 Hours 28 Min.

INGREDIENTS

- 4 cups milk
- 5 whole cloves
- ½ tsp. vanilla extract
- 1 tsp. ground cinnamon
- 12 egg yolks
- 1 ½ cups sugar
- 2 ½ cups light rum
- 4 cups light cream
- 2 tsp. vanilla extract
- ½ tsp. ground nutmeg

DIRECTIONS

- Combine milk, cloves, ½ teaspoon vanilla and cinnamon in a saucepan and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.
- In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil.
- Strain to remove cloves, and let cool for about an hour.
- Stir in rum, cream, 2 teaspoons vanilla and nutmeg. Refrigerate overnight before serving.

Sweet Holiday Baked Ham



This is my Mom's holiday ham recipe. I cherish the memories of her baking this at Christmas. The recipe is very easy and the ingredients are yummy. You'll love this ham dinner, and it's not just for the holidays, but great any time of year!

Prep time: 20 Min. **Cook time:** 2 Hours
Preheat oven: 350 F

INGREDIENTS

- 1-cup maple syrup
- 1-cup orange juice
- 1-cup ginger ale
- ½ cup brown sugar
- 1- (10 ounce) jar maraschino cherries, halved
- 1-(12 pound) fully cooked bone-in ham
- 1-(15.25 ounce) can pineapple slices in juice, drained (reserve juice)
- 1-box round wooden toothpicks
- 1-large baking bag

DIRECTIONS

1. In a medium bowl, mix together the maple syrup, orange juice, pineapple juice, ginger ale, brown sugar and honey. Stir in the juice from the maraschino cherries and half of the cherries. Score the outer edge of the ham with a sharp knife in a diamond

- pattern. Cuts should be about ¼ inch deep. This will allow the ham to soak up the juice.
2. Place the ham into an oven bag, and carefully pour the juice mixture over it, keeping all of the juice in the bag. It may look like there is too much juice, but the ham will soak it up while baking. Place the pineapples onto the top of the ham, and secure with toothpicks. Place cherries into the centers of the rings, and secure with toothpicks also. Tie the end of the bag closed with the ties provided, place in a large roasting pan and cut a few small slits in the top of the oven bag.
3. Bake the ham for 2 hours in the preheated oven. The internal temperature should be 160 degrees F when done. Remove the ham from bag to a serving plate, and let stand for 10 minutes before carving.

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Rancher's Reserve Angus Beef Ribeye Roast
Bone-in. Or Boneless Beef Loin New York Roast @ \$4.99 lb.
SAVE up to \$4.52 lb.

4.47
lb
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Safeway will match any competitor's coupon or advertised price on Beef Bone-in Rib Roast or Shank Half Smoked Ham. Just present coupon, clipped or add to your cart. Safeway will match Shank Half Ham with Butcher's Cut Smoked Shank Half Ham. All competitor's rules, guidelines & coupon terms apply.

Butcher's Cut Whole or Shank Half Ham
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SAVE up to \$1.20 lb.

99¢
lb
CLUB PRICE

HOLIDAY STORE HOURS See local store for details.

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lb
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