

FOOD



Here are some tastiest and easy recipes for candies of all kinds. They are the perfect Christmas gifts for kids and can also be used as Christmas party favors. These homemade candies are sure to win over everybody and can be used to decorate the cakes and Christmas trees too.

Preparing Christmas candy is one of the most important activities done by family members during the holiday season.

They have many good uses. Apart from eating them, one might also consider giving them as gifts. It is great fun to make

Christmas candy, as most homemade candy lasts quite a long time and has the added benefit of being custom-made.

The recipes can be adjusted to the individual taste for sweetness of the intended recipient.

Granny's Candy Cane Recipe

Early candy canes were intentionally shaped like that of a shepherd's crook to remind us that Jesus Christ is the Good Shepherd who lay down his life for humanity. The earliest candy canes were pure white and were invented in the 17th century. But modern-day Christmas candy is as extremely colorful and decorative in look.



INGREDIENTS

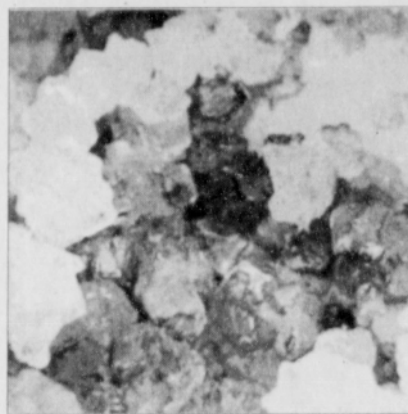
- 3 cup Sugar
- 1 tsp. Peppermint flavoring
- 1/2 cup Water
- 3/4 cup light corn syrup
- 3/4 tsp. Red vegetable coloring
- 1/4 tsp. Cream of tartar

DIRECTIONS

1. The sugar, water, syrup, and cream of tartar you combine and heat till the sugars dissolved real fine. Divide into two saucepans, boil, but don't stir, please, until each lot is 280F. 2. Add 1/2 tsp peppermint to each lot and add the coloring to one, the other not; place on an enamel or marble table to cool. (First oiling the table, as a general rule). 3. Like taffy you stretch and pull and form into ropes of red and white, now twist them around again and again. 4. And form them into your candy cane. 5. Now on an oiled surface you allow them to harden.

Rock Candy

Rock Candy the old-fashioned way! You can add food coloring or a flavored extract, if desired.



INGREDIENTS

- 6 cups cold water
- 6 cups white sugar

DIRECTIONS

1. Prepare your candy growing area by thoroughly cleaning and drying a 2 quart jar. You will need a place for it to rest undisturbed for about 2 weeks.
2. In a large bowl, place the water.
3. Dissolve sugar in water, a little at a time, stirring each time until sugar is completely dissolved, until no more sugar can be incorporated.
4. Pour sugar water into clean jar and place a bamboo skewer in the jar, being sure the top sticks out over the surface of the water.
5. Cover with a cloth, to keep out dust, and let rest until all water is evaporated and crystals have formed on the skewer, several days.
NOTE: For larger crystals, try "seeding" them, by wetting your skewer and rolling it in sugar before placing it in the sugar water. Be sure not to disturb the crystals as they are growing.

Creamy Almond Candy

This easy to make almond candy would make an excellent gift.



INGREDIENTS

- 1 1/2 pounds vanilla-flavored candy coating (aka confectioners sugar)
- 1 (14 ounce) can sweetened condensed milk (NOT evaporated milk)
- 1/8 teaspoon salt
- 1 tsp. almond extract
- 3 cups whole almonds, toasted

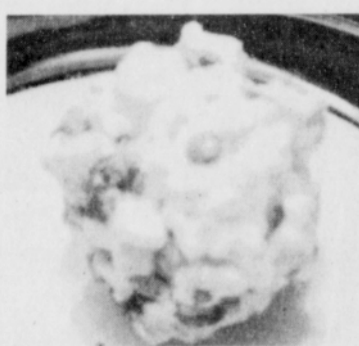
DIRECTIONS

1. In heavy saucepan, over low heat, melt candy coating with sweetened condensed milk and salt. Remove from heat; stir in almond extract, then almonds.
2. Spread evenly into wax-paper-lined 15x10-inch jellyroll pan. Chill 2 hours or until firm.
3. Turn onto cutting board; peel off paper and cut into triangles or squares. Store leftovers tightly covered at room temperature.
***Microwave:** In 2-quart glass measure, combine candy coating, sweetened condensed milk and salt. Cook on HIGH (100% power) 3 to 5 minutes, stirring after each 1 1/2 minutes. Stir until smooth. Proceed as above.



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Popcorn Candy Balls

Making popcorn balls at Christmas has long been a family tradition in our house.

INGREDIENTS

- 1/2 cup butter
- 1 (16 ounce) package large marshmallows
- 2 cups popped popcorn
- 1 cup candy-coated chocolate pieces

DIRECTIONS

1. In a saucepan over low heat, combine the butter and marshmallows. Stir until marshmallows are softened.
2. Add popcorn and candies; mix until evenly coated with marshmallows.
3. Allow to cool enough to touch. Grease hands with butter and form into balls.

Peanut Butter Logs

Let your kids help you cook up this simple candy dish, as much fun to make as it is to eat.



INGREDIENTS

- 1 cup crunchy peanut butter
- 2 Tbs. butter or margarine, softened
- 1 1/4 cups sifted powdered sugar
- 3 cups crisp rice cereal
- Chopped peanuts

DIRECTIONS

1. Blend crunchy peanut butter and butter or margarine; stir in powdered sugar. Add cereal; mix well, crushing cereal slightly.
2. Shape into three 7 x 1 1/4-inch logs. Cover with peanuts. Wrap in waxed paper or clear plastic wrap; chill till firm.
To serve, carefully cut into 1/2-inch-thick slices.



CANNON'S RIB EXPRESS

Thanks Portland Community!!!

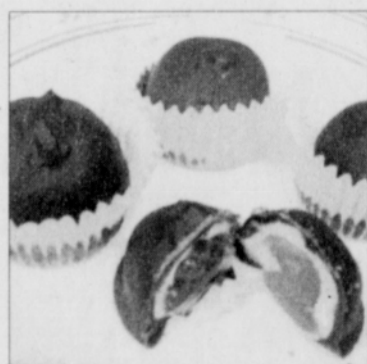
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Chocolate Covered Cherries

Easy and delicious chocolate covered cherries; just like you buy in the box!!! It's best to let the candies ripen for one to two weeks.



INGREDIENTS

- 60 maraschino cherries with stems
- 3 tablespoons butter, softened
- 3 tablespoons corn syrup
- 2 cups sifted confectioners' sugar
- 1 pound chocolate confectioners' coating

DIRECTIONS

1. Drain cherries and set on paper towels to dry.
2. In a medium bowl, combine butter and corn syrup until smooth.
3. Stir in confectioners' sugar and knead to form dough. Chill to stiffen if necessary.
4. Wrap each cherry in about 1 teaspoon of dough. Chill until firm.
5. Melt confectioners' coating in a heavy saucepan over low heat.
6. Dip each cherry in by its stem, and place on waxed paper lined sheets. Chill until completely set.
7. Store in an airtight container in a cool place. Best after 1 or 2 weeks.



Chocolate Peanut Butter Fudge

This is such an easy and fun recipe to make.

DIRECTIONS

1. Butter one 9x9 inch pan.
2. Combine the sugar, evaporated milk and cocoa in saucepan. Stir over high heat until mixture comes to a rolling boil. Lower heat to medium and continue cooking to a soft ball stage.
3. Remove from heat, add peanut butter and margarine. Beat by hand until creamy; pour into prepared pan. Allow to cool and cut into squares.

Chocolate Truffles


INGREDIENTS

- 1/3 cup - Heavy Cream
- 4 ounces - Bittersweet Chocolate (finely chopped)
- 1/2 cup - Cocoa Powder

DIRECTIONS

1. Heat the cream almost to a boil.
2. Put the chopped chocolate in a medium bowl. Pour the hot cream over it.
4. Whisk gently until the chocolate is completely melted and the mixture is smooth.
5. Allow to cool and harden.
6. When ganache is solid enough to manipulate, scoop into 1" balls and roll in cocoa. Makes about 24 truffles.

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