

A decorative border surrounds the central text, featuring pinecones in the top-left and bottom-right corners, and holly leaves with red berries in the top-right and bottom-left corners.

From Green Acres  
Women's Ministry

Holiday  
Edition Bible  
Study 2025  
Cookbook

# Christmas Recipes

DISH: Key Lime Pie

Bonnie Ruppard

COOK TIME: 10 minutes

SERVES: 8 to 10

TEMP: 350°

## INGREDIENTS:

1 Graham cracker crust

2 (cans) condensed milk

3/4 cups Key Lime juice

1/2 cup sour cream

Can be divided into

2 pies.

## DIRECTIONS:

Combine milk, juice and sour cream

till smooth. Pour into crust. Bake

for 10 minutes then turn off oven and

leave pie in oven for 130 minutes.

Chill all day or over night.

Garnish with sliced Key Limes and

whip cream (optional) Enjoy!!

# Christmas Recipes

DISH: Cranberry Salad - Carye Gillen  
COOK TIME: No cooking - refrigerate 2 hours  
SERVES: A crowd TEMP: \_\_\_\_\_

INGREDIENTS:

DIRECTIONS:

1 can (20oz) crushed pineapple (drain juice and add water  
to 2 1/2 cups) Bring to a boil in  
the microwave or stove top.

Add 6 oz Raspberry <sup>crushed</sup> yellow and dissolve well for 2 minutes.  
Stir in pineapple, 1-11/2 oz can whole berry cranberry sauce,  
1 apple chopped, and 2/3 c walnut pieces.

Spoon into 24 paper muffin cups and refrigerate for  
2 hours until firm. May serve in liners.

(I spooned mine into small plastic cups for easier serving and eating.

# Christmas Recipes

DISH: Trash (Original CHEX Party Mix)

COOK TIME: 1 hour : Stir every 15 min

SERVES: 1 (lol) I'm only one who eats it.

TEMP: 250

## INGREDIENTS:

1 stick butter

1 1/4 tsp. season salt

4 1/2 tsp Worcestershire

2 1/3 cups Corn CHEX

2 1/3 cups Rice CHEX

1 cup pretzel sticks

1 cup salted mixed nuts

## DIRECTIONS: Melt butter in 15x10x2 pan;

remove from oven. Stir season salt, and

Worcestershire sauce. Gradually add cereal,

pretzels, and nuts, stirring to coat

evenly. Bake 1 hour, stirring every 15

minutes. Spread on paper towels to soak

excess oil

From Stephanie Harris

# Christmas Recipes

Cindy Nieu

DISH: Jalapeño Corn Casserole

COOK TIME: 45 min

SERVES: 15-20

TEMP: 350°

INGREDIENTS: 1 can chopped green chiles mild

2 cans Mexi Corn-drained

2 cans cream corn

2 cups shredded Mex. blend

1 Jalapeño Pepper (diced) Cheese

1 pouch of Success Rice, salt/pepper (cooked)

1 cup chopped onion

1 cup celery 1 cup bell pepper \* I sometimes garnish with sliced Bell Peppers on top

DIRECTIONS: Saute onion, peppers, celery in

butter until soft. Remove seeds from jalapeño!

Mix vegetables, corn, chiles, rice, cheese,

salt and pepper to taste in large bowl

Put in 9x13 baking dish and bake on 350°

for about 45 min or until bubbly

Let sit for about 15 min before serving.

# Christmas Recipes

Ashely  
Campbell

DISH: Enchilada Casserole

COOK TIME: 45 to 1 hour

SERVES: Up to 15 people

TEMP: 325

## INGREDIENTS:

Ground Beef

Cheese Whiz

Shredded Cheese

Chili (1 or 2 cans)

Sour cream

Tortilla

Rotel tomato

## DIRECTIONS:

① Cook ground beef on stove top. ② Drain the grease. ③ Add chili and rotel tomato. ④ Butter tortillas in a pan. ⑤ Create base layer in a 9 by 13 Deep Dish Pan. <sup>tortilla & sour cream spreaded</sup> Pour your prepared meat. Sprinkle ~~lay~~ Shredded Cheese on top. Lay tortillas, spread sour cream and Cheese whiz, ~~pour~~ meat. Sprinkle Shredded Cheese. Bake 25 min

# Christmas Recipes

Rebecca  
Williams

DISH:

Apple Crisp

COOK TIME:

45 minutes

301 Calories

SERVES:

6

TEMP:

350 F

## INGREDIENTS:

6 apples

2 tbsp granulated sugar

1 1/2 tsp lemon juice

3/4 tsp ground cinnamon

1 cup light brown sugar

3/4 cup old fashioned oats

3/4 cup flour

1 tsp cinnamon

pinch of salt

1/2 cup cold unsalted butter

## DIRECTIONS: ① preheat oven to 350 F degrees

butter 8x8 baking dish. Set aside.

② In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.

③ In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, butter)

④ Cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembles pea-sized crumbs. Alternatively, use two forks or your hands to cut butter into the mixture.

⑤ Spread topping over apples in baking dish, and pat to even it out. Bake 40-50 minutes until golden brown and bubbly. Serve warm!

# Christmas Recipes

DISH: Lemon Lush

pre 15 Min

COOK TIME: 25 Min

Add: 15 Min

SERVES: 12

TEMP: 350°

## INGREDIENTS:

- 1 Tsp Lemon Zest
- Lemon juice
- Vanilla • 3  $\frac{1}{2}$  c milk
- 2 c flour
- 1 cup butter (soft)
- 1 c powder sugar
- Whipping • 2 Cream Cheese

## DIRECTIONS:

- 9x13 in
- Bake in the oven till golden (25 min)
- From the oven  $\rightarrow$  cool 15 min
- Beat cream cheese & sugar  $\rightarrow$  well blended
- spread evenly over crust
- Whisk milk & lemon pudding mix
- Cream cheese layer, Top with whipping
- ~~2 (3, 4oz) Lemon p.~~



# Christmas Recipes

DISH: Christmas Green Salad

COOK TIME: -0-

SERVES: 12

TEMP: \_\_\_\_\_

## INGREDIENTS Salad

9 cups torn red leaf lettuce

1 red pear - chopped

1/4 cup red onion slivers

1/2 cup crumbled feta

1/3 cup dried cranberries  
(crasins)

1/3 cup toasted walnut pcs

## DIRECTIONS: Dressing (Mix Well)

1/2 cup canola oil

1/4 cup sugar

1/4 cup red wine vinegar

1/2 tsp poppy seeds

1/8 tsp worcestershire sauce

# Christmas Recipes

DISH: Brookshires Best Fudge

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

## INGREDIENTS:

12 Hershey Bars

1 12oz. semi-sweet choc

1 - 7oz jar marshmallows

1 tsp. vanilla

1 can evap. milk

4 1/2 cups sugar

## DIRECTIONS:

Melt together in large pan

In saucepan bring to boil & boil

6 min. stir constantly. Add mixture

to above & stir until smooth.

Add chopped pecans & spread in

jelly roll pan lined with wax paper  
until firm

# Christmas Recipes

DISH: Chicken Spaghetti

COOK TIME: 1 1/2 - 2 hrs. total

SERVES: 8 - 10

TEMP: 350° to 375°

## INGREDIENTS:

1 whole chicken  
1 cup celery  
1 cup onion  
1 can cream of mushroom soup  
1 stick butter  
Velveeta Cheese  
1 pkg. spaghetti

DIRECTIONS: In stew pot, boil chicken  
until tender. Remove chicken and  
debone it. In chicken broth, add celery  
onion, butter, and several slices of  
cheese. Cook until celery is tender.  
Add soup and cook 5-10 minutes. Add  
spaghetti and cook until tender. Add  
chicken. Move to casserole dish. Place

# Christmas Recipes

DISH: Special K Candy

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_ TEMP: \_\_\_\_\_

## INGREDIENTS:

1 cup white karo  
1 cup white sugar  
12oz jar chunky peanut butter  
4 cups Special K cereal  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## DIRECTIONS:

Bring sugar and syrup  
to a boil. Add peanut butter and  
stir in cereal. Drop by teaspoon full  
and roll in powdered sugar  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# Christmas Recipes

DISH: Corn Salad

COOK TIME: None

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

INGREDIENTS:

DIRECTIONS:

2 cans whole kernel corn drained

1 cup purple onion - chopped

1 cup bell pepper chopped

1 cup Hellman's Mayo

2 cups mild grated cheese

1 bag of coarsely

crushed chili cheese

fritos.

Mix the first  
five ingredients and  
chill

Add the bag of  
fritos right before  
serving.

# Christmas Recipes

DISH: Peanut Clusters

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

INGREDIENTS:

1 16oz Bag Chocolate  
chips

1 16oz Bag Butterscotch  
chips

1 Jar non-Salty  
Peanuts

DIRECTIONS: Warm and melt chips

Blend in Peanuts

Spoon clusters on Pan.

Refridgerate for 2hrs  
before Serving.

Do not microwave chips

Store n fridgerater

# Christmas Recipes

DISH: Hay stacks

COOK TIME: NONE! (Maybe 5 min prep)

SERVES: ~2 dozen

TEMP: NONE

## INGREDIENTS:

1 pack butterscotch chips

3/4 cup creamy peanut butter

2 cans (5oz each) chow mein noodles

Optional - 1.5 cups roasted peanuts

Wax paper

## DIRECTIONS:

Melt the chips in a bowl in the microwave in short time bursts (15-30 secs)

until gooey. Stir in peanut butter.

Toss over chow mein noodles in a big bowl (toss in peanuts if desired).

Spoon small heaps after it's all coated onto wax paper and chill to set.

## Christmas Recipes

DISH: Russian Tea Cakes

COOK TIME: 7-8 minutes

SERVES: Makes ~24 cookies

TEMP: 375°

### INGREDIENTS:

1 c. softened unsalted butter

1/2 c. powdered sugar (plus  
more for rolling afterwards)

1 t pure vanilla extract

2 1/4 c all purpose flour

1/2 t salt

3/4 c chopped pecans

### DIRECTIONS: 1) Preheat oven to 375°. Line two cookie

sheets with parchment paper.

2) Mix butter, 1/2 c powdered sugar, and vanilla until fluffy. Add flour and salt (add flour slowly) until the dough comes together. Add nuts + mix some more. If dough is too soft, chill it until you can easily work it with your hands.

3) Using a 1" scoop, scoop 1 T of dough + roll into a ball. Slightly pat down if you want a flatter cookie or leave round for a "snowball".

4) Bake for 7-8 minutes until bottoms are slightly brown. Remove from oven and let them cool for a couple of minutes. Then roll them in the extra powdered sugar. Place on a rack to cool. Once cool completely you may want to re-roll them in powdered sugar.

more on back →

note from back: You can freeze these cookies or make them up to 4 days ahead of serving

Make sure your measurements are precise. Do not overcook.



# Christmas Recipes

DISH: Peanut Butter Pie

COOK TIME: \_\_\_\_\_

SERVES: 8 slices

TEMP: \_\_\_\_\_

INGREDIENTS:

- 1 (8oz) Cream Cheese
- 1 (8oz) Cool Whip
- 1 Cup Peanut Butter  
(Creamy or Crunchy)
- 1  $\frac{1}{2}$  Cup Confectioners Sugar
- 1 (9in) Graham Cracker Crust

DIRECTIONS: Combine cream cheese and  
peanut butter. Mix well. Stir in  
sugar until well blended. Fold in  
cool whip. Pour into pie shell and  
chill.

# Christmas Recipes

DISH: Graham Cracker Crust

COOK TIME: 7 minutes

SERVES: \_\_\_\_\_

TEMP: 375°

## INGREDIENTS:

- 1 ½ cup finely ground  
graham cracker crumbs
- ½ cup white sugar
- 6 tbsp. melted butter
- ½ tsp. ground cinnamon  
(optional)

## DIRECTIONS:

Mix graham cracker crumbs,  
sugar, melted butter, and cinnamon  
until well blended. Press mixture  
into an 8 or 9 inch pie plate. Bake  
at 375° for 7 minutes. Let it cool.  
If the recipe calls for unbaked  
pie shell, just chill for about one  
hour.

# Christmas Recipes

DISH: OLD FASHIONED Tea Cakes (100 yr. old recipe)

COOK TIME: 12-15 min.

Dianne Moore

SERVES: 2 dozen

TEMP: 375°

## INGREDIENTS:

2 1/4 c. flour

2 tsp. baking powder

1 c. sugar

1/2 tsp. vanilla

1/4 tsp. salt

1/2 c. oleo or butter

2 eggs, beaten

1 T. Milk

## DIRECTIONS: Sift flour, salt, and baking powder

together. Cream oleo and sugar. Add eggs, vanilla,  
milk and sifted ingredients. Blend well.

Place dough on lightly floured board. Sprinkle a  
little more flour over dough and roll to about 1/2"  
thick. Cut with cookie cutter. Place on cookie sheet  
and bake at 375° for 12-15 minutes or until brown  
on top. Great for Christmas Cookie decorating

# Christmas Recipes

DISH: Toll House Pie

COOK TIME: 50 minutes

SERVES: 8

TEMP: 325°

## INGREDIENTS:

3/4 C Butter, Room Temp  
1/2 C Sugar  
1/2 C Brown Sugar  
2 Eggs  
1 + Vanilla  
1/2 C Flour (3/4 C if <sup>nuts</sup>)  
1/2 + Salt  
1/4 C Chocolate chips  
1 C coarsely Chopped Pecans

## DIRECTIONS:

Cream butter and sugars until light and  
fluffy. Add eggs, 1 at a time, and vanilla.  
Add flour, salt and chocolate chips mixing  
just until wet and dry are incorporated.  
Add nuts and mix just until incorporated.  
Span filling into unbaked pie shell.  
Bake 50 min at 325° or until knife  
inserted about 1/2 way from center comes out  
clean. Cool about 30 min. before serving.

# Christmas Recipes

DISH: Cranberry Bread

COOK TIME: 50-60 min

SERVES: 1 loaf

TEMP: 350°

## INGREDIENTS:

2 1/2 c. flour

1/2 c. sugar

1/2 c. brown sugar

3 1/2 tsp. baking powder

1 tsp. salt

1 1/4 c. milk

1 egg

1 1/2 tbsp. grated orange

1 cup cranberries cut into 1/4

## DIRECTIONS:

Mix all ingredients.

Pour into a greased + flour  
loaf pan (or muffin pan).

Bake at 350° for 50-60 min

(I usually use a toothpick to make  
sure it's done in the center.)

# Christmas Recipes

DISH: Sweet Potato Casserole Carol Poston

COOK TIME: 45 min or until set; 1 hr possibly

SERVES: 6

TEMP: 350

## INGREDIENTS:

- 1) 3 cups cooked & mashed  
sweet potatoes
- 2) 1 c. sugar
- 3) 1/2 c. margarine, butter
- 4) 2 eggs beaten
- 5) 1/3 c milk

Topping: 1/2 c brown sugar  
1/4 c flour; 2 1/2 Tbsp melted  
butter; 1/4 c almond nuts

## DIRECTIONS: Boil <sup>2-3</sup> sweet potatoes until done

Peeled the skin & mix potatoes with all  
the remaining ingredients except the topping.  
Pour into casserole dish (buttered).

Topping: Combine topping ingredients  
in small bowl and then sprinkle

over the potato mixture. Bake  
45-1 hr @ 350°. Let set for 5 minutes  
and serve.

# Christmas Recipes

DISH:

Cranberry Jalapeno Relish

COOK TIME:

SERVES:

TEMP:

INGREDIENTS:

1 Bag Fresh Cranberries

4 medium Jalapeno Peppers

3 green onions (chives)

Cilantro to taste

1 Tablespoon of oil

$\frac{3}{4}$  Cup Sugar

Juice of 1 Lime

DIRECTIONS:

chop Cranberries, Jalapeno,

green onions, ~~to~~ cilantro - ~~mix~~

(chop separate)  $\rightarrow$  then mix

together

Add oil, Sugar, Lime

Refrigerate a few hours

Serve w/ cream cheese & fire crackers

# Christmas Recipes

DISH: Easiest Appetizer Ever - Caramel Apple dip

COOK TIME: None

SERVES: a lot? 12ish?

TEMP: None

INGREDIENTS:

1 block cream cheese

1 jar caramel

Bag of Heath candy

Red + green apples  
sliced

DIRECTIONS: Spread softened cream

cheese across bottom of a pie

dish. Pour caramel on top

of cream cheese. Cover completely

with Heath toffee candy bits.

Serve with red and green apples  
alternating to make it festive!



# Christmas Recipes

DISH: Nancy's Cheese Ball

COOK TIME: 10 min

SERVES: appetizer

TEMP: refrigerator

## INGREDIENTS:

1 8oz cream cheese -  
6 green onions  
1 chopped ~~beef~~ beef dried  
(small jar near tuna)  
1/2 tsp chopped black olives

## DIRECTIONS:

Cream cheese room temp, chopped beef & green  
mix all, form into a ball.  
refrigerate until ready to serve.

# Christmas Recipes

DISH: Corn Casserole

COOK TIME: 30-35 min

SERVES: 8-12

TEMP: 350°

## INGREDIENTS:

2 sticks Butter

1 Box Corn muffin mix

1 can Reg Corn, drained

1 can Cream Corn

8oz Soup Cream

1 egg

## DIRECTIONS: Grease 13x9 Baking dish.

melt Butter, mix into corn

muffin mix. Add drained corn,

creamed corn & Soup Cream. Add

egg. Pour into dish & Bake.

check after 30 min.

# Christmas Recipes

DISH: Grandma's favorite cookies ♥

COOK TIME: 13-14 min

SERVES: 10-15 people

TEMP: 350° F

## INGREDIENTS:

- ° Sugar cookie cookie dough  
(24 cookies)
- ° 1/2 cup of White chocolate  
Chips
- ° 10 Oreos

## DIRECTIONS:

- ° Put all the sugar cookie dough into a bowl and mash  
together
- ° Put chocolate chips & oreos in with dough & mix  
together.
- ° Roll into small balls and line cookie sheet with them  
and bake!

# Christmas Recipes

DISH:

Cheese Ball

COOK TIME:

—

SERVES:

TEMP:

—

INGREDIENTS:

2 pkgs. (8oz.) <sup>softened</sup> cream cheese  
1c. cottage cheese <sup>(small curds)</sup>  
1 pkg. dry Italian <sup>dressing</sup> mix  
1 tsp. parsley flakes  
1 pkg. pressed ham (optional)  
1 pkg. nuts

DIRECTIONS:

With mixer, whip cream cheese, add cottage cheese, add dry Italian dressing mix, add parsley flakes, add nuts, and stir in pressed ham. Shape into a ball and serve with crackers

Beth Longar

# Christmas Recipes

DISH: Cranberry Salad

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_ TEMP: \_\_\_\_\_

INGREDIENTS:

1 pkg fresh cranberries  
1-2c. Sugar  
1 3oz pkg raspberry jello  
1 3oz pkg black cherry jello  
1 can crushed pineapple - well-drained  
1c. diced celery  
1c. pecans - chopped

DIRECTIONS:

Cover cranberries with 3 cups water - bring to boil until the berries pop. Mix in sugar & 2 pkts of jello. Cool. Add pineapple, celery, & nuts. Mix well & let set in fridge overnight to set up.

A holiday favorite at our house!

# Christmas Recipes

Beth Longar

DISH: Crock Pot Peanut Clusters

COOK TIME: 2 1/2 hours

SERVES: \_\_\_\_\_ TEMP: \_\_\_\_\_

## INGREDIENTS:

- 1 24oz pkg white almond bark
- 2 1/4 c. semi-sweet choc. chips
- 2 12oz. containers salted peanuts  
(~4 cups)

## DIRECTIONS:

Add choc. chips & almond bark to crock pot.  
Cook on "low" for 60-90 minutes, stirring every  
30 minutes until smooth.  
Add peanuts & stir to combine well.  
Drop spoonfuls onto waxed or parchment paper.  
let cool until set.  
Place in airtight container. Great gift!



# *Christmas Recipes*



DISH:

COCONUT PIE

COOK TIME: 1 HOUR

SERVES:

TEMP: 350

## INGREDIENTS:

• 3 EGGS

• 1 SMALL CAN COCONUT

• 1 ½ C. SUGAR

• 1 STICK MELTED BUTTER

• 1 TBSP VINEGAR

• 1 TSP VANILLA

• 1 PIE SHELL

## DIRECTIONS:

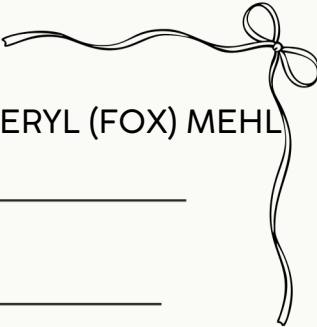
MIX INGREDIENTS ALL  
TOGETHER. POUR INTO AN  
UNBAKED 9" PIE SHELL

COLEEN RODGERS



# *Christmas Recipes*

CHERYL (FOX) MEHL



DISH:

**FOX'S EGG NOG**

COOK TIME:

SERVES: 30-50 PEOPLE

TEMP:

## INGREDIENTS:

- 6 EGGS
- 1 CUP SUGAR
- 1 PINT WHIPPING CREAM
- 1 PINT MILK
- FRESH NUTMEG

## DIRECTIONS:

BEAT EGG WHITES IN LARGE BOWL GRADUALLY ADDING  $\frac{1}{4}$  CUP SUGAR WHIP WHITES INTO STIFF PEAKS BUT, DO NOT OVER WHIP. BEAT EGG YOLKS IN SMALL, BOWL GRADUALLY ADD  $\frac{3}{4}$  CUPS SUGAR, BEAT UNTIL FLUFFY AND LIGHT LEMON COLOR. THEN FOLD YOLKS INTO WHITES. BEAT WHIPPING CREAM UNTIL SOFT PEAKS FORM. FOLD WHIPPED CREAM INTO EGG MIXTURE. ADD MILK TO ABOVE MIXTURE AND FOLD TOGETHER AGAIN. COVER WITH PLASTIC WRAP AND REFRIGERATE FOR 4 HOURS. OVERNIGHT IS BEST. FOLD AGAIN BEFORE SERVING EACH AND EVERY CUP. ADD FRESH GRATED NUTMEG ON TOP.

\*DO NOT SERVE IN FOAM CUPS!



# *Christmas Recipes*

CHERYL(FOX) MEHL

DISH: CHOCOLATE & PEANUT BUTTER PINWHEELS

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

## INGREDIENTS:

- PEANUT BUTTER CHIPS
- SEMI-SWEET CHIPS
- VANILLA EXTRACT
- SWEETENED  
CONDENSED MILK
- SPRINKLES

## DIRECTIONS:

PEANUT BUTTER FLAVORED CHIPS,  
CHOCOLATE CHIPS, SWEETENED  
CONDENSED MILK, VANILLA EXTRACT,  
SPRINKLES. IN A MEDIUM SAUCEPAN OVER  
LOW HEAT, MELT PEANUT BUTTER CHIPS  
WITH ABOUT HALF OF THE CONDENSED  
MILK (2/3 CUP), STIRRING OCCASIONALLY,  
JUST UNTIL SMOOTH. DO NOT BOIL. REMOVE  
FROM HEAT



# *Christmas Recipes*

CHERYL (FOX) MEHL



DISH: DATE NUT LOG

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

## INGREDIENTS:

- 1 CUP SUGAR
- ½ C BUTTER
- 1 BEATEN EGG
- 8 OZ CHOPPED DATES
- DASH SALT
- 1 TSP VANILLA EXTRACT
- 2 CUP RICE CRISPIES
- 2 CUP CHOPPED PECANS
- 2 CUP SHREDDED COCONUT

## DIRECTIONS:

MIX, IN A SAUCE PAN SUGAR, BUTTER, EGG, CHOPPED DATES, SALT. BRING TO BOIL AND TURN DOWN COOK FOR 10 MINS., TAKE OF HEAT AND ADD 1 TSP VANILLA EXTRACT. MIX TOGETHER RICE KRISPIES AND NUTS, THEN STIR IN DATE MIXTURE IN LARGE MIXING BOWL. ROLL LOG IN COCONUT TO COVER, ROLL BACK IN PAPER AND RETWIST ENDS. REFRIGERATE TO FIRM. KEEP REFRIGERATED THEN CUT INTO ¼ SLICES TO SERVE.

# *Christmas Recipes* CARYE GILLEN

DISH: CREAMY CHEESE HOT CORN DIP

COOK TIME: \_\_\_\_\_

SERVES: \_\_\_\_\_

TEMP: \_\_\_\_\_

## INGREDIENTS:

- 6 TBSP SALTED BUTTER
- 3 CAN WHOLE KERNEL CORN
- 1 BLOCK CREAM CHEESE
- ½ TSP GRANULATED GARLIC
- ½ TSP PAPRIKA
- ½ TSP GROUND CUMIN
- 1 DICED RED PEPPER
- 1/2 CUP DICED JALAPENO  
(TO TASTE)
- 1 CUP SHREDDED CHEESE
  - SALT & PEPPER (TO TASTE)

## DIRECTIONS:

COMBINE & MELTED BUTTER & CREAM CHEESE IN A LARGE SKILLET OVER MEDIUM HEAT UNTIL MELTED. ADD IN DICED RED PEPPER, CORN, AND JALAPENOS AND STIR WELL. ADD IN SPICES. ADD CHEESE TO MELT. REMOVE FROM HEAT. SERVE WITH CORN CHIPS OR MAY BE SERVED AS A SIDE DISH.



# *Christmas Recipes*

CARYE GILLEN



DISH: **PEANUT BUTTER RICE CRISPIES**

---

COOK TIME: 10 MINUTES

---

SERVES: 20+

---

TEMP:

---

## INGREDIENTS:

- 1 CUP KARO SYRUP
- 1 CUP SUGAR
- 1 CUP PEANUT BUTTER
- 1 CUP CHOC. CHIPS
- 1 CUP BUTTERSCOTCH
- 10 CUPS RICE CHEX

## DIRECTIONS:

MELT TOGETHER KARO, SUGAR, AND PEANUT BUTTER. MIX WITH CEREAL. MELT TOGETHER CHOC. CHIPS AND BUTTERSCOTCH. POUR OVER RICE CHEX.

# Christmas Recipes

Masha Waters

DISH: **WILD RICE DRESSING**

COOK TIME: 30-35 MINUTES

SERVES: 8-10

TEMP: 350°F

## INGREDIENTS:

- 4 cups low-sodium chicken or vegetable broth, divided
- 2 cups wild rice blend (see Notes)
- 3 tablespoons unsalted butter or olive oil
- 1 medium onion, chopped
- 3 stalks celery, chopped
- 8 oz. button mushrooms, chopped optional see Notes)
- 1 cup pecans or walnuts, chopped
- ¾ cup dried cranberries or dried cherries, roughly chopped
- ¼ cup fresh parsley, finely chopped
- 3 tablespoons fresh sage, finely chopped (or ground sage to taste)
- 1 tablespoon fresh thyme leaves, finely chopped
- Zest of one (1) orange
- 1½ teaspoons kosher salt
- ¾ teaspoons black pepper

## NOTES:

Wild Rice: Can use 1 cup of wild rice and 1 cup of brown rice. Just follow the package instructions for each.

Recommend cooking separately.

Mushrooms: Optional – gives an earthy flavor to wild rice.

Leftovers can be stored in the fridge for up to five (5) days and reheated in the microwave. It can also be frozen in an airtight container.

## DIRECTIONS:

1. Preheat oven to 350°F.
2. Cook wild rice according to package directions, using broth as cooking liquid.
3. Meanwhile, heat a large sauté pan over medium heat. Add butter and stir until melted. Add onion and celery, sauté for 3-4 minutes until starting to get tender.
4. Add mushrooms and sauté for another 6-7 minutes until the veggies are softened and the mushrooms have given off most of the liquid.
5. Combine rice, sautéed veggies and remaining ingredients in a large bowl, stir well to combine.
6. Transfer to a large casserole dish (preferably 8x12) that's been sprayed with cooking spray.
7. Bake at 350°F for 30-35 minutes, until set.
8. Let it rest for 5-10 minutes before serving.

# Christmas Recipes

DISH: Reubens (We always make when we decorate the tree!)  
COOK TIME: 30 min  
SERVES: ? TEMP: ?

## INGREDIENTS:

1 lb corned beef

1 can Bavarian saurkraut

2 pkgs baby Swiss

Thousand Island

Loaf of pumpkinche

Butter

## DIRECTIONS:

Layer: Bread, cheese, meat, saurkraut,

then another layer of meat, cheese bread. Spread interior of bread

w/ Thousand Island dressing.

Butter the outside of pieces.

Cook on stove till cheese melts & bread is crispy!

milder than typical saurkraut  
milder than normal Swiss

# Christmas Recipes

DISH: Aros Caliente (Hot Rice)

COOK TIME: 1 hour + 5min.

SERVES: 6-8

TEMP: 350° then 320°

## INGREDIENTS:

1 lb uncooked ground beef

1 c. uncooked rice

1 can Rotel

1 c. beef broth (or 2 beef  
bouillon cubes in 1 c. water)

1 c. chopped onion

1 t. salt

1/4 t. garlic powder (over)

## DIRECTIONS:

Spray a 9x13 pan with Pam.

Crumble the uncooked ground beef into the  
pan. Sprinkle 1 c. uncooked rice over the  
meat. In medium sauce pan, bring to boil  
the Rotel, broth, onion, optional diced chilis,  
salt & garlic powder. Pour over rice.

Bake 1 hour at 350° covered with foil.

Remove from oven & spread sour cream  
over. Stir to mix in 'sour cream. Sprinkle

# Christmas Recipes

DISH: Gunnz Spinach Dip

COOK TIME: 20 min

SERVES: 6-10

TEMP: N/A

## INGREDIENTS:

3-4 packs Knorr spinach dip mix

5 bags frozen, chopped spinach

1/2 block cream cheese

4-5 lg spoonful of Mayo

3-4 chopped green onion

3-6 Tbspn Tabasco

## DIRECTIONS: Thaw, wash, squeeze out spinach.

Add ingredients in layers or stir each

handful of spinach with the same/similar amount of

other ingredients. Add more cream cheese or

mayo for taste/consistency. More tabasco = better.

Better chilled. Can last 3-4 days.

Always serve with Fritos!