

Maple Roasted Turkey



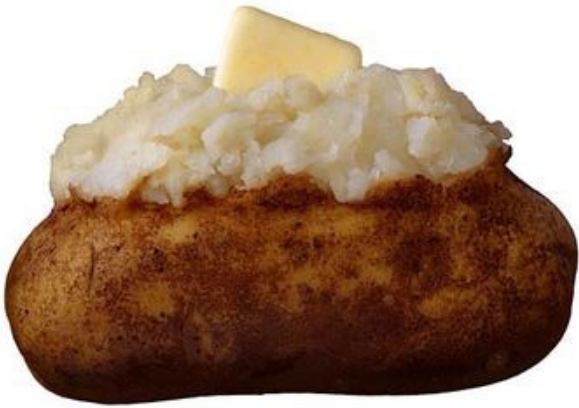
INGREDIENTS

- * 2 cups apple cider
- * 1/3 cup real maple syrup
- * 2 1/2 tablespoons chopped fresh thyme
- * 2 tablespoons chopped fresh marjoram
- * 1 1/2 teaspoons grated lemon zest
- * 3/4 cup butter, softened
- * salt and pepper
- * 1 (12 pound) whole turkey
- * 2 cups chopped onion
- * 1 1/2 cups chopped celery
- * 1 1/2 cups chopped carrots
- * 3 cups chicken broth
- * 1/4 cup all-purpose flour
- * 1 bay leaf
- * 1/2 cup apple brandy

DIRECTIONS

1. Combine apple cider and maple syrup in a saucepan, and bring to a boil over medium-high heat. Continue cooking until reduced to 1/2 cup, then remove pan from heat. Stir in 1 tablespoon thyme, 1 tablespoon marjoram, and lemon zest. Stir in butter until melted, and season with salt and pepper. Cover, and refrigerate until cold.
2. Preheat oven to 375 degrees F (190 degrees C). Place rack in lower third of oven.
3. Place turkey on a rack set in a roasting pan. Reserve 1/4 cup maple butter for gravy, and rub the remaining maple butter under the skin of the breast and over the outside of turkey. Arrange onion, celery, carrots turkey neck and giblets around the turkey. Sprinkle 1 tablespoon thyme and 1 tablespoon marjoram over vegetables. Pour 2 cups broth into pan.
4. Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 350 degrees F (175 degrees C). Cover entire turkey loosely with foil. Continue roasting for about 2 1/2 hours, or until a meat thermometer inserted into thickest part of thigh registers 180 degrees F (85 degrees C). Transfer turkey to platter, and let stand 30 minutes.
5. Strain the pan juices into a large measuring cup, and then remove any excess fat. Add enough chicken broth to pan juices to measure 3 cups. Transfer liquid to a saucepan, and bring to boil. In a small bowl, mix 1/4 cup maple butter and 1/3 cup flour until smooth. Whisk flour and butter mixture into broth mixture. Stir in remaining thyme and the bay leaf. Boil until reduced to sauce consistency, stirring occasionally, about 10 minutes. Mix in apple brandy, if desired. Season with salt and pepper to taste.

Twice Baked Potato



INGREDIENTS

- * 4 large baking potatoes
- * 8 slices bacon
- * 1 cup sour cream
- * 1/2 cup milk
- * 4 tablespoons butter
- * 1/2 teaspoon salt
- * 1/2 teaspoon pepper
- * 1 cup shredded Cheddar cheese
- * 8 green onions, sliced, divided

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Bake potatoes in preheated oven for 1 hour.
3. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.
4. When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.
5. Bake for another 15 minutes.

Gingerbread Men



INGREDIENTS

- * 3 and 1/4 cups flour
- * 1.2 tsp baking soda
- * 1/4 tsp salt
- * 1 tsp ground cinnamon
- * 2 tsp ground cloves
- * 1 cup salted butter, softened
- * 3/4 cup dark brown sugar
- * 1 large egg
- * 1/2 cup unsulfured molasses
- * 2/3 cup confectioners sugar
- * 1 - 2 tsp milk

DIRECTIONS

1. Preheat oven to 325'
2. Whisk together flour, salt, cinnamon, baking soda, ginger, and cloves
3. Cream butter and sugar. Scrape down sides of bowl. Add egg and molasses and beat on medium speed until smooth.
4. Scrape down bowl and add flour mixture, blend on low speed -- do not over mix!
5. Separate dough into 2 balls and flatten into disks. Wrap each disk tightly in plastic wrap
6. Refrigerate for 1 hour.
7. On floured surface with floured rolling pin, roll dough out to 1/4" thickness. With floured cookie cutters cut into shapes. Gather scraps and re-roll dough until all is used. Place on ungreased baking sheets about 1/2" apart.
8. Bake 9-11 minutes -- do not brown. Transfer to cool, flat surface and cool.

PREPARING ICING

1. Whisk sugar and milk until smooth but still liquid.
2. Add extra milk if seems dry.
3. Spoon icing into a pastry bag with small piping tip, or other icing dispenser.
4. Decorate as desired.

Apple Cider



INGREDIENTS

- * 6 cups apple cider
- * 1/4 cup real maple syrup
- * 2 cinnamon sticks
- * 6 whole cloves
- * 6 whole allspice berries
- * 1 orange peel, cut into strips
- * 1 lemon peel, cut into strips

DIRECTIONS

1. Pour the apple cider and maple syrup into a large stainless steel saucepan.
2. Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string.
3. Drop the spice bundle into the cider mixture.
4. Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling.
5. Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired.

Homemade Cinnamon Rolls



INGREDIENTS

- * 1 (.25 ounce) package active dry yeast
- * 3/4 cup warm water
- * (110 degrees F/45 degrees C)
- * 1/4 cup white sugar
- * 3/4 teaspoon salt
- * 1 egg, room temperature
- * 2 1/2 cups bread flour
- * 1/4 cup butter, softened
- * 1 tablespoon ground cinnamon
- * 1/2 cup brown sugar

DIRECTIONS

1. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, combine the yeast mixture with the sugar, salt, egg and 1 cup flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well with each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth, about 8 minutes. Cover with a damp cloth and let rest for 10 minutes.
3. Lightly grease an 8x8 inch square baking pan. Roll dough out on a lightly floured surface to 1/4 inch thick rectangle. Smear the dough with butter and sprinkle with cinnamon and brown sugar. Roll up the dough along the long edge until it forms a roll. Slice the roll into 16 equal size pieces and place them in the pan with the cut side up.
4. Cover pan with plastic wrap and refrigerate overnight or cover and let rise at room temperature until doubled in volume, about 45 minutes.
5. Preheat oven to 400 degrees F (200 degrees C). Bake rolls until golden brown, about 20 minutes.

Cranberry Sauce



INGREDIENTS

- * 1/2 pound fresh cranberries
- * 1 cup white sugar
- * 1/2 cup water

DIRECTIONS

In a microwave safe bowl, mix together cranberries, sugar and water. Cover the mixture with wax paper and microwave on high power until the cranberries pop (about 7 minutes). Chill before serving.

Creamy Pumpkin Soup



INGREDIENTS

- * 6 cups chicken stock
- * 1 1/2 teaspoons salt
- * 4 cups pumpkin puree
- * 1 teaspoon chopped fresh parsley
- * 1 cup chopped onion
- * 1/2 teaspoon chopped fresh thyme
- * 1 clove garlic, minced
- * 1/2 cup heavy whipping cream
- * 5 whole black peppercorns

DIRECTIONS

1. Heat stock, salt, pumpkin, onion, thyme, garlic, and peppercorns. Bring to a boil, reduce heat to low, and simmer for 30 minutes uncovered.
2. Puree the soup in small batches (1 cup at a time) using a food processor or blender.
3. Return to pan, and bring to a boil again. Reduce heat to low, and simmer for another 30 minutes, uncovered. Stir in heavy cream. Pour into soup bowls and garnish with fresh parsley.

Cappuccino Nog



INGREDIENTS

- * 6 eggs, slightly beaten
- * 2/3 cup granulated sugar
- * 1/8 teaspoon salt
- * 5 cups milk
- * 2 teaspoons vanilla
- * 2 cups hot espresso coffee
- * 1 cup coffee liqueur or brandy
- * 2 cups whipping (heavy) cream
- * 2 tablespoons packed brown sugar
- * Ground cinnamon

DIRECTIONS

1. Stir together eggs, granulated sugar and salt in heavy Dutch oven. Gradually stir in milk. Cook over low heat 15 to 20 minutes, stirring constantly, just until mixture coats a metal spoon; remove from heat. Stir in vanilla. Stir together coffee and liqueur. Gradually stir coffee mixture into egg mixture; keep warm.
2. Just before serving, beat whipping cream and brown sugar in chilled large bowl with an electric mixer on high speed until stiff. Gently stir 2 cups of the whipped cream into egg mixture.
3. Pour into mugs. Top with dollops of remaining whipped cream. Sprinkle with cinnamon. Serve immediately. Immediately refrigerate any remaining nog.

Christmas Green Salad



INGREDIENTS

- * 1 medium bunch arugula
- * 1 med head radicchio OR red leaf lettuce
- * 2 heads Belgian endive
- * 1 bell pepper, seeded and sliced
- * 1½ c cherry tomatoes
- * 1½ c white mushrooms
- * Vinaigrette dressing

DIRECTIONS

1. Wash the lettuces, pat dry, trim, and tear into bite-size pieces. Toss them together in the bowl, then top them with the vegetables.
2. Serve with vinaigrette on the side, or you can toss the salad with a few T of vinaigrette and serve immediately.

Dressing

INGREDIENTS

- * 2 pkg. frozen Brussels sprouts
- * 1 c. halved cherry tomatoes
- * 1 c. sliced raw mushrooms
- * 1 c. vegetable oil
- * 1/3 c. cider vinegar
- * 1 1/2 tsp. salt
- * 1/2 tsp. garlic salt
- * 2 tbsp. minced green onion
- * 2 tbsp. minced green pepper
- * 2 tbsp. chopped parsley
- * 4 drops Tabasco sauce

DIRECTIONS

Cook Brussels sprouts. Cut in halves or quarters. Add to tomatoes and mushrooms. Combine oil, vinegar, salt, garlic salt, onion, pepper, parsley and Tabasco sauce. Put in jar. Shake well to mix. Pour over Brussels sprout mixture. Chill. Stir occasionally. It is best if made 24 hours ahead of time.

Peppermint Candy Canes



INGREDIENTS

- * 2 cups sugar
- * 1/2 cup light corn syrup
- * 1/2 cup water
- * 1/4 teaspoon cream of tartar
- * 3/4 teaspoon peppermint extract
- * red food coloring

DIRECTIONS

Cook sugar, corn syrup, water, and cream of tartar to a very hard ball stage (use candy thermometer: 250 to 265 degrees F.). Remove from heat and add peppermint. Divide into two parts and add red coloring to one part and mix well. Pull pieces of each part to form ropes and twist red around the white to make candy canes.

Homemade Christmas Rolls



INGREDIENTS

- * 3/4 cup milk
- * 3/4 cup water
- * 1/2 cup white sugar
- * 1 teaspoon salt
- * 2 eggs
- * 5 teaspoons active dry yeast
- * 5 cups all-purpose flour
- * 1/2 cup margarine, melted

DIRECTIONS

1. In a medium saucepan over medium heat, warm milk, water, sugar and salt. Remove from heat, and mix in the eggs and yeast.
2. Measure flour into a large bowl. Make a well in the flour, and pour milk mixture into it. Do not stir. Cover with a lid, and let stand for 20 to 30 minutes.
3. Pour melted margarine into flour, and mix well. Add more flour if too sticky. Knead lightly. Cover, and let rise for 20 to 30 minutes.
4. Shape the dough into rolls, and place on a baking sheet. Let rise again for 20 to 30 minutes. Bake rolls in a preheated 400 degrees F (205 degrees C) oven for 15 minutes, or until done.

Lasagna



INGREDIENTS

- * 1/2 pound penne pasta
- * 1/2 pound lean ground beef
- * 1 (26 ounce) jar pasta sauce
- * 1 (15 ounce) container ricotta cheese
- * 8 ounces shredded mozzarella cheese
- * 1/4 cup grated Parmesan cheese
- * 1 egg, beaten

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 1/2 quart baking dish.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
3. In a large skillet over medium heat, cook beef until brown; drain. Stir in pasta sauce; remove from heat.
4. In a bowl, combine ricotta, 1 cup mozzarella, Parmesan and beaten egg. Stir until well combined.
5. In the prepared dish layer half the pasta, half the sauce and half the cheese mixture. Repeat. Top with remaining mozzarella.
6. Bake in preheated oven 34 to 40 minutes, until hot and bubbly.