

# CHRISTMAS IN THE SADDLEBAG







Dear Friend,

Coming home.....it's the heart of Christmas.  
Twinkling lights, candles in the windows, hot cocoa  
by the fire, warm sugar cookies in the oven, laughter,  
love and sweet times shared with family & friends.  
These are the things we look forward to the most at  
the holidays.

Once you've opened *Christmas in the Saddle Bag*  
you'll feel like you've opened a present from a dear  
friend.

We've filled it with all our best Holiday recipes.

Welcome home for the Holidays!





Because our group is filled with many diverse individuals from all over the world, the recipes we have included may contain terms that are not familiar to all of us. In an effort to help everyone enjoy these recipes we are including some conversion charts and measuring equivalents and helpful tips. If you have any other questions just come to the group and ask!

## Common Abbreviations

t = teaspoon

tsp = teaspoon

T = tablespoon

Tbsp = tablespoon

c = cup

oz = ounce

pt = pint

qt = quart

gal = gallon

lb = pound

# = pound







# SADDLEBAG COOKBOOK 2012 EDITION

## Cooking Measurement Equivalents

The information below shows measuring equivalents for teaspoons, tablespoons, cups, pints, fluid ounces, and more.

1 tablespoon (tbsp.) =	3 teaspoons (tsp.)
1/16 cup =	1 tablespoon
1/8 cup =	2 tablespoons
1/6 cup =	2 tablespoons + 2 teaspoons
1/4 cup =	4 tablespoons
1/3 cup =	5 tablespoons + 1 teaspoon
3/8 cup =	6 tablespoons
1/2 cup =	8 tablespoons
2/3 cup =	10 tablespoons + 2 teaspoons
3/4 cup =	12 tablespoons

1 cup =	48 teaspoons
1 cup =	16 tablespoons
8 fluid ounces (fl oz) =	1 cup
1 pint (pt) =	2 cups
1 quart (qt) =	2 pints
4 cups =	1 quart
1 gallon (gal) =	4 quarts
16 ounces (oz) =	1 pound (lb)
1 milliliter (ml) =	1 cubic centimeter (cc)
1 inch (in) =	2.54 centimeters (cm)







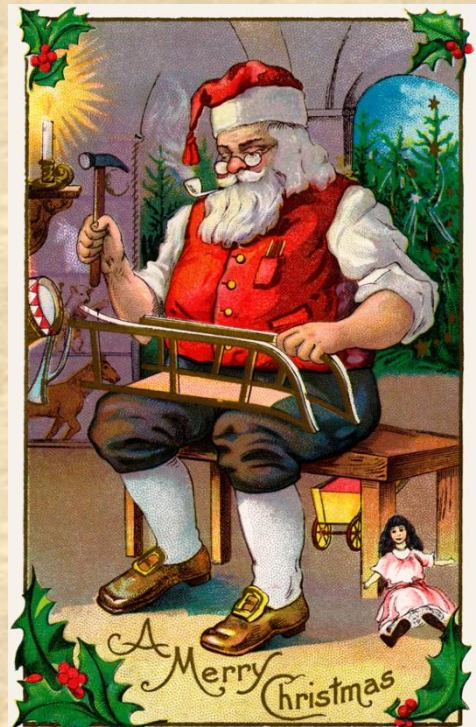
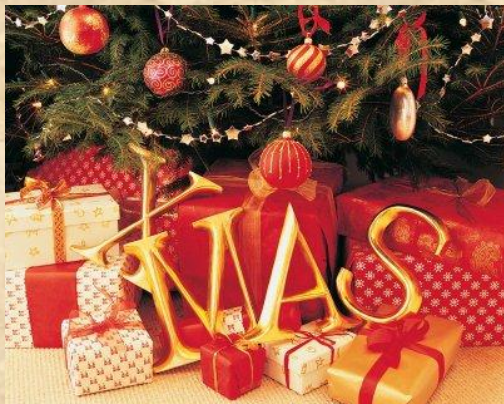
### U.S.–Metric Cooking Conversions U.S. to Metric

Capacity		Weight	
1/5 teaspoon	1 milliliter	1 oz	28 grams
1 teaspoon	5 ml	1 pound	454 grams
1 tablespoon	15 ml		
1 fluid oz	30 ml		
1/5 cup	47 ml		
1 cup	237 ml		
2 cups (1 pint)	473 ml		
4 cups (1 quart)	.95 liter		
4 quarts (1 gal.)	3.8 liters		



### Metric to U.S.

Capacity		Weight	
1 milliliter	1/5 teaspoon	1 gram	.035 ounce
5 ml	1 teaspoon	100 grams	3.5 ounces
15 ml	1 tablespoon	500 grams	1.10 pounds
100 ml	3.4 fluid oz	1 kilogram	2.205 pounds = 35 ounces
240 ml	1 cup		
1 liter	34 fluid oz		
	= 4.2 cups		
	= 2.1 pints		
	= 1.06 quarts		
	= 0.26 gallon		





## Emergency Substitutions

Baking powder 1 tsp. = 1/4 tsp. baking soda plus 1/2 tsp. cream of tartar

Broth, chicken, beef or vegetable

1 cup=1 tsp. chicken, beef or vegetable bouillon granules (or 1 cube) dissolved in 1 cup boiling water

Brown sugar, packed 1 cup= 1 cup granulated sugar mixed with 2 Tbsp. molasses or dark corn syrup

Chocolate Semisweet baking 1 oz.= 1 oz. unsweetened baking chocolate plus 1 Tbsp. sugar

Chocolate Semisweet chips 1 cup= 6 oz. semisweet baking chocolate, chopped

Chocolate Unsweetened baking 1 oz. = 3 Tbsp. baking cocoa plus 1 Tbsp. vegetable oil or melted shortening or margarine

Herbs, chopped fresh 1 Tbsp.= 3/4 to 1 tsp. dried herbs



For more helpful emergency substitutions please visit the following link:  
<http://www.bettycrocker.com/tips/tipslibrary/misc/emergency-substitutions>





# Appetizers, Dips and Snacks

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**Crab Tater Tots**



**Bleu Cheese Stuffed Mushrooms**



**Pinwheels**



**Crab Stuffed Mushrooms**



**Chili Dip**



**Creamy Pesto with Prosciutto Dippers**



## Crab Tater Tots

Frances Cox

2 tablespoon unsalted butter  
1/4 cup all-purpose flour  
1 large egg  
1 cup mashed potatoes  
Canola oil for deep-frying  
1/2 pound lump crab meat  
Panko bread crumbs for breading  
Kosher salt



In a small saucepan, combine the butter with  $\frac{1}{4}$  cup water over high heat. When the water comes to a simmer and the butter is melted, add the flour. Reduce the heat to medium and stir until the resulting paste pulls away from the sides of the pan, 1 to 2 minutes. Remove from the heat. Allow to cool for 5 minutes. Add the egg to the pan and stir vigorously until the egg is incorporated into the flour mixture. Stir in the mashed potatoes and let cool.

Pour enough oil into a medium pot so that the oil comes 3 inches up the sides. Heat the oil to 350 degrees F.

While the oil heats, gently fold the crab into the potato mixture. Using two soup spoons shape the mixture into 2-inch footballs. (You should end up with about 35.) Roll in the panko. Deep-fry, working in batches and turning once, until crisp, brown, and heated through, 2 to 3 minutes. Drain on paper towels and season with salt.





## Pinwheels

Dawn Slaymaker



Take Dried Beef (found in grocery isle with canned meats, normally in a jar with red or blue label), spread a thin layer of cream cheese over it. Take a baby dill pickle and wrap it with the dried beef (cream cheese side in). Enjoy!

## Chili dip

Elizabeth Marino-Beneventi

- 1 box Philly Cream cheese-softened
- 1 can Hormel Chili-no beans
- 1 can diced mild or hot green chiles
- 1 bag shredded Colby/cheddar cheese
- 1 small can sliced black olives

Layer in this order.

Microwave covered for about 5 minutes serve with tortilla corn chips.... Yum!!





# Creamy Pesto with Prosciutto Dippers

Clair Frontierville Rees

- 300g tub light soft cheese
- 2 tbsp. basil pesto
- 140g pack bread sticks
- 90g pack prosciutto
- 1 tbsp. pine nuts extra-virgin olive oil for drizzling

Mix the soft cheese with the basil pesto. Take the pack of bread sticks and snap them in half. Cut the prosciutto into strips and wrap around the end of each stick. Serve alongside the pesto dip. Scatter the pine nuts over dip and drizzle with extra virgin olive oil before serving.







## Bleu Cheese Stuffed Mushrooms

Frances Cox

14 whole mushrooms  
1/4 cup margarine  
1/3 cup chopped green onions w/tops  
1/4 cup blue cheese  
1/3 cup dry bread crumbs  
Salt and pepper to taste

Wash and stem mushrooms. Melt margarine, remove from heat and add chopped stems and green onion, blue cheese and bread crumbs, mix and stuff.

Bake at 350° for 15 min





## Crab Stuffed Mushrooms

Frances Cox

2 dozen mushrooms  
2 1/2 tbsp. butter  
Salt, white pepper to taste  
1 1/2 cup crab meat  
2 tbsp. butter  
4 tbsp. chopped shallots  
3 tbsp. flour  
1 cup hot milk  
1/2 tsp. lemon juice



Chop mushroom stems finely, squeeze out excess moisture and cook in 2 tbsp. butter w/ shallots till shallots soft. Make a heavy cream sauce with remaining butter, flour and milk (let the flour and butter bubble together a few min before adding milk. Simmer till thick. Season to taste and mix with mushroom stems, lemon juice, crab and shallots. Sprinkle inside of mushroom caps w/ salt and stuff with mixture. Arrange in single layer baking dish. Bake at 350° for 10 to 15 min till caps are tender. Sprinkle with Parmesan cheese (optional) but recommended.





# Meats and Main Dishes

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Roast Leg of Lamb with Orange and White Wine



Classic Glazed Ham and Glazes



Horseradish and Herb-Crusted Beef Rib Roast and Au Jus



Mac and Cheese



Pierogi



# Roast leg of lamb with orange and white wine

Clair Frontierville Rees

125ml orange juice  
250ml white wine and  
More for quenching your thirst  
60ml olive oil 3  
cloves garlic  
2 tablespoons chopped fresh thyme  
2 tablespoons chopped fresh rosemary  
Ground black pepper to taste  
1 (3kg) bone-in leg of lamb, trimmed  
Salt and pepper



Chuck the orange juice, white wine, olive oil, garlic, thyme, rosemary and pepper in the blender, give it a good whizz and put the marinade into a big resealable plastic bag, chuck the lamb in too. Cover the meat with the marinade, squeeze out excess air, and seal the bag. Stick it in the fridge for 8 hours or overnight.

Take the lamb out at least 30 minutes before roasting. Dry off with some kitchen roll. Season both sides of the meat.

Preheat the oven to 220 C / Gas mark 7.

Put two racks in the oven ~ a middle rack to hold the lamb and a lower rack to hold a roasting tin to catch the dripping. Put the empty roasting tin in the oven while the oven is preheating.

Stick the meat directly on middle rack, fattiest side up so while the lamb cooks the fat will melt into the meat. Make sure the roasting tin underneath the meat catches the dripping. Roast for 30 minutes, and then turn it down to 150 C / Gas mark 2. Roast until an instant-read thermometer inserted into the centre reads between 54 to 57 degrees C, about 10 to 12 minutes per 500g. Remove from oven, cover loosely with foil, and allow to rest for 10 to 15 minutes.





## Classic Glazed Ham Serves 12

Pat Novelli



- 1 9-to-10-pound bone-in fully cooked smoked ham  
(butt or shank half)
- 2 tablespoons whole cloves
- 1 1/2 cups glaze

Remove the ham from the refrigerator and bring to room temperature, about 30 minutes.

Preheat the oven to 325 degrees F. Trim off any skin from the ham. Use a sharp paring knife to score through the fat in a diagonal crosshatch pattern without cutting through to the meat. Insert the cloves into the ham (if using), placing them at the intersections of the cuts.

Put the ham, flat-side down, on a rack in a roasting pan. Pour 1/4 inch water into the bottom of the pan. Transfer to the oven and roast until a thermometer inserted into the thickest part of the ham registers 130 degrees F, about 2 hours, 30 minutes (about 15 minutes per pound).

Increase the oven temperature to 425 degrees F. Pour half of the glaze (see below for glazes) over the ham and brush to coat. If the water in the bottom of the pan has evaporated, add more. Return the ham to the oven and roast, basting every 10 minutes with the remaining glaze, until glossy and well browned, about 45 more minutes.



## Ham Glazes:

You can use your own favorite or either of mine.

### Apple-Maple Glaze

Boil 2 cups apple cider in a saucepan over medium-high heat until reduced to 1/2 cup, 8 to 10 minutes. Reduce the heat to low; add 1/2 cup each apple jelly and maple syrup, 1/4 cup whole-grain mustard, 1/2 teaspoon allspice and 1/4 teaspoon nutmeg.

### Mustard-Orange Glaze

Mix 1 cup light brown sugar, 3/4 cup Dijon mustard and the grated zest and juice of 1 orange in a bowl.







## Horseradish-and-Herb-Crusted Beef Rib Roast Serves 12

Sandra Hugunin

2 sticks unsalted butter, softened  
1 head of garlic, cloves coarsely chopped  
1 cup prepared horseradish  
1/4 cup plus 2 tablespoons chopped thyme  
3 tablespoons chopped rosemary  
3 tablespoons chopped sage  
16-pound rib roast of beef  
Salt and freshly ground pepper



Preheat the oven to 325°. In a food processor, combine the butter with the garlic, horseradish, thyme, rosemary and sage and process to a paste.

Stand the roast in a very large roasting pan. Season generously all over with salt and pepper and set it fatty side up. Spread the horseradish-herb butter all over the top. Bake for about 3 1/2 hours, until an instant-read thermometer inserted in the center registers 125° for medium rare. Transfer the roast to a carving board to rest for at least 20 minutes or for up to 1 hour before serving.



## Au Jus Juice

Beef juices from cooked Prime Rib Roast  
Beef broth/stock\*  
Red wine (of your choice)



Pour off all but 2 tablespoons of the fat (leaving the beef juices in the pan) from the roasting pan and discard the remaining fat (or reserve if making Yorkshire puddings).

Place the roasting pan on two (2) burners on medium heat. Add the beef stock and stir to release any browned bits in the pan. Add red wine of your choice.

Bring mixture to a boil and cook until the stock is slightly reduced, about 5 minutes. NOTE: Au jus is not thick like a typical sauce or gravy. Season to taste with salt and pepper.

Transfer to a gravy boat or serve in small individual containers for each guest.





## Mac n Cheese

Carol Cohn

3 1/2 C. uncooked elbow macaroni  
1/4 C. and 3 T. Butter  
3 Tbsp. And 1 1/4 tsp. all-purpose flour  
3 1/2 C milk  
1 small onion minced.  
7 oz Velveeta  
7 oz shredded Cheddar  
7 oz Swiss cheese shredded  
1 C. Crispy Bacon crumbled  
Salt and pepper to taste



Boil macaroni until al dente. Melt butter in small saucepan, stir in flour, mix then add milk. Stir to a hard boil and remove from heat. Cook bacon until crisp and crumble set aside. Spray a 9 x 13 pan with cooking spray then put half the cooked macaroni half the onion and half of each cheese. Then pour half of flour mixture over this. Repeat this step with the other half if ingredients. Cover and bake at 350. Usually around 30 minutes but its best to just watch it. Five minutes before removing from oven sprinkle with bacon.



# Pierogi

Shelva Hose

2 cups flour

1/2 teaspoon salt

1 large egg

1/2 cup sour cream

1/4 cup butter, softened and cut into small pieces

Filling



To prepare dough: mix together flour and salt. Beat egg and add all at once to flour mixture. Add sour cream and butter and work until the dough loses all stickiness (about 5-7 minutes). Wrap dough in plastic and refrigerate at least 20-30 minutes, overnight is better; can be kept in refrigerator for up to 2 days.

To prepare pierogi: Roll dough on floured board or counter top to 1/8" thickness. Cut circles of dough (2" for small, 3 1/2" for large) with cookie cutter, biscuit cutter or drinking glass. Place a small ball of filling (about 1 tablespoon) in center and fold dough over to form semi-circle. Press edges together with tines of fork.

Boil pierogi a few at a time in a large pot of water. They are done when they float to the top (about 8-10 minutes). Rinse in cool water and let dry.

Potato pierogi can be sautéed with onion in butter and served with sour cream.





## Potato, Cheese & Onion Filling

Peel and boil 5 large potatoes until soft. While potatoes are boiling, finely chop 1 large onion and sauté in butter until soft and translucent. Mash potatoes with onion and 4-8 ounces cheese (depending on taste) adding salt and pepper to taste. Let mixture cool and form into 1" balls. Note: After being filled, pierogi can be refrigerated for several or frozen for up to several months before cooking (boiling).



# Side Dishes

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Yukon Gold Potatoes



Roast Squash & Chestnuts



Creamed Corn Casserole



Shredded and Roasted Brussel Sprouts



Mushroom Risotto with Peas



Eva's Potatoes



Frisée, Bacon, and Goat-Cheese Salad





## Yukon Gold Potatoes 6 Servings

Maureen Mergenhagen

3 pounds baby Yukon Gold potatoes

Salt

Freshly Ground Black Pepper

3 cups chicken stock

3 T butter

2-3 T chopped parsley



Place the potatoes in a deep skillet and add salt and pepper, to taste. Cover potatoes halfway with chicken stock, about 3 cups, add the butter and cover skillet with a lid. Cook the potatoes in the stock until almost tender, about 5 to 8 minutes, depending upon the size of the potatoes. Remove the lid and allow the stock to evaporate, about another 5 minutes. Once the stock has evaporated pop each potato using a ladle or large spoon, creating a small crack in each, but do not smash. Allow the potatoes to brown on each side, another 5 minutes, and re-season with salt and pepper, if necessary or desired. Remove the browned potatoes from the skillet and place onto a serving platter, garnished with the parsley.



## Roast Squash & Chestnuts

Clair Frontierville Rees

1 butternut squash, about 1kg, peeled, seeded and cut into chunks  
3 thyme sprigs  
olive oil 250g  
whole cooked chestnuts  
1 tsp golden caster sugar  
4 tbsp white wine vinegar  
small bunch flat leaf parsley, finely chopped  
2 shallots, finely chopped  
2 garlic cloves finely chopped.

Heat the oven to 180C/ fan 160C/ gas 4.

Toss the squash and thyme with 2 tbsp olive oil and season. Tip into a roasting tin and cook for 30 minutes, or until soft and golden. Add the cooked chestnuts and cook for another 15 minutes.

Dissolve the vinegar with the sugar in a small pan. When ready to serve, tip the sweet and sour liquid over the squash and chestnuts and sprinkle over the chopped parsley, shallots and garlic to finish.







## Creamed Corn Casserole

Beck Mcmanus

1 (15 1/4 oz) can whole kernel corn, drained

1 (14 3/4 oz) can cream-style corn

1 (8 oz) package Jiffy corn muffin mix

1 cup sour cream

1/2 cup butter, melted

1 to 1 1/2 cups shredded Cheddar

Preheat oven to 350°F. Grease a 9- by 9-inch baking pan or a 2 quart casserole dish.

Mix together the corn, Jiffy, sour cream and butter in a large bowl. Stir in the cheese. Pour into the prepared pan. Bake for 55 minutes, or until golden brown and set. Let stand 5 minutes before serving.

Note: You can bake for a shorter time in a 9x13, but the texture will be different than baking in the 9x9 or 2 quart casserole. The 9x13 will be thin slices where the 2 quart casserole produces more of a corn pudding. Either way is delicious.





## Shredded and Roasted Brussels Sprouts

Joanna D'Onghia

EVEN my kids loved it & they  
HATE Brussels Sprouts with a passion :)



1 kg Brussels Sprouts, washed  
2 knobs of unsalted butter  
4 rashers quality dry cured smoked streaky bacon, finely sliced  
2 sprigs of fresh sage or rosemary, leaves picked –  
I used rosemary sea salt & freshly ground black pepper  
4-5 tablespoons Worcestershire sauce

1. Push all the Brussels through the fine slicing attachment of your food processor, then leave to one side.

2. Add a splash of olive oil & a knob of butter to a large pan over a medium heat. Add the bacon, sage or rosemary leaves & a pinch of salt & pepper & fry for a few minutes, or until lovely & crispy. Add the shredded sprouts along with a good splash of water, then turn the heat right up, pop the lid on & fry for around 4 minutes. You want them to be soft but still with a bit of bite, but feel free to cook them a bit longer, if you prefer. Stir through the remaining butter, then season to taste with salt, pepper & the Worcestershire sauce. Toss everything together, turn the heat off & serve.

Tip: you can make this the day before to minimize stress. Leave to cool, cover, & put in garage or somewhere cold over night & when you are ready cook for about 3 minutes to warm up :)

Enjoy





## Mushroom Risotto with Peas Serves 6

Frances Cox

8 cups canned low-salt chicken broth  
1/2-ounce dried Porcini mushrooms  
1/4 cup unsalted butter  
2 tablespoons olive oil  
2 cups finely chopped onions  
10 ounces white mushrooms, finely chopped  
2 garlic cloves, minced  
1 1/2 cups Arborio rice or short-grain white rice  
2/3 cup dry white wine  
3/4 cup frozen peas, thawed  
2/3 cup grated Parmesan  
Salt and freshly ground black pepper



Bring the broth to a simmer in a heavy medium saucepan. Add the Porcini mushrooms. Set aside until the mushrooms are tender, about 5 minutes. Keep the broth warm over very low heat.

Melt the butter in a heavy large saucepan over medium heat. Add olive oil. Add the onions and sauté until tender, about 8 minutes. Add the white mushrooms and garlic. Using a slotted spoon, transfer the Porcini mushrooms to a cutting board. Finely chop the mushrooms and add to the saucepan. Sauté until the mushrooms are tender and the juices evaporate, about 5 minutes.

Stir in the rice and let it toast for a few minutes. Add the wine; cook until the liquid is absorbed, stirring often, about 2 minutes. Add 1 cup of hot broth; simmer over medium-low heat until the liquid is absorbed, stirring often, about 3 minutes. Continue to cook until the rice is just tender and the mixture is creamy, adding more broth by cupfuls and stirring often, about 28 minutes (the rice will absorb 6 to 8 cups of broth). Stir in the peas. Mix in the Parmesan. Season with salt and pepper, to taste.



## Eva's Potatoes Serves 4

Maureen Mergenhagen

- 1 tablespoon butter
- 2 tablespoons olive oil
- 1 yellow onion, sliced
- 2 cloves garlic, chopped
- 3 russet potatoes, peeled and cut into 1/4-inch slices
- Salt and pepper
- 1 tablespoon paprika
- 1/4 cup white wine
- 1 cup chicken stock



Slice the potatoes on a Mandoline and set aside. Heat a large sauté pan and add the butter and olive oil. Add the onions and garlic and sauté until translucent, about 3 minutes. Add the potatoes and spread out evenly. Season with salt and pepper and paprika. De-glaze with white wine and add the chicken stock. Cover and cook over medium heat until most of the liquid is absorbed and the potatoes are tender. Add more chicken stock, if needed.





## Frisée, Bacon, and Goat-Cheese Salad Serves 15

Sandra Hugunin

- 1/3 cup pine nuts or walnuts
- 1/3 lb sliced bacon
- 1/3 cup olive oil
- 1 heaping Tbl Dijon mustard
- 1 Tbl Lemon Juice
- 1 tsp sugar
- 1/4 tsp kosher salt
- 1/8 tsp ground pepper
- 1 lb frisée, curly endive or chicory
- 3 oz goat cheese, crumbled



1. Toast the nuts in a large, dry skillet over low heat, stirring frequently, until golden, about 5 minutes. Remove the nuts.
2. Cut the bacon into 1/2-inch pieces and add to the skillet. Cook over medium heat until crisp. Remove the bacon with a slotted spoon and drain on paper towels.
3. Whisk the oil, mustard, lemon juice, sugar, salt, and pepper in a medium bowl. Tear the frisée into small pieces and place in a serving bowl. Add the bacon, nuts, and goat cheese. Toss the salad with the dressing.



# Desserts/Cookies/Candies

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Luscious Four-Layer Pumpkin Cake



Chocolate Eclair Cake



White Cookies



Unicorn Poop Cookies



Dump Cake



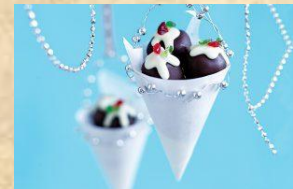
Cordial Cherries



Rum Balls



Sponge Candy



Christmas Truffles



Raisin Cream Pie



Pumpkin Dessert Square



Passion Fruit Tart



Christmas Macarons



Ultimate Chocolate Chip Cookies



Truffles



Chocolate/Peppermint Bark



Christmas Brownies and Santa Hat Brownies





# Luscious Four-Layer Pumpkin Cake

Ginger Kielb

- 1 pkg yellow cake mix
- 1 can (15 oz) pumpkin pie filling, divided
- 1/2 cup milk
- 1/3 cup oil
- 4 eggs
- 1 1/2 tsp pumpkin spice divided
- 1 pkg (8 oz) cream cheese
- 1 cup powdered sugar 1 tub (8 oz) cool whip topping, thawed
- 1/4 cup caramel ice cream topping
- 1/4 cup chopped pecans (optional)



Heat oven to 350 F

Beat cake mix, 1 cup of pumpkin, milk, oil, eggs and 1 tsp pumpkin spice in large bowl with mixer until well blended. Pour into 2 greased and floured 9 inch round pans.

Bake 28 to 30 mins or until toothpick inserted in center comes out clean. Cool in pans 10 mins. Remove from pans to wire racks, cool completely.

Beat cream cheese in medium bowl with mixer until creamy. Add sugar, remaining pumpkin and pumpkin spice, mix well. Gently stir in cool whip. Cut each layer horizontally in half with serrated knife.

Stack on serving plate, spreading cream cheese filling between layers. You can leave top layer unfrosted if you want to. Drizzle with caramel topping just before serving, topped with pecans. Refrigerate leftovers.

Total time: 1 hr 50 mins Prep time: 20 mins Servings: 14



# Chocolate Eclair Cake

Ginger Kielb

1 box graham crackers

2 small boxes instant French Vanilla pudding

3 cups cold milk

8 oz. Cool Whip

Frosting: (or use a can of chocolate icing, I do)

1 cup sugar

1/3 cups cocoa

1/4 cup milk

1 stick margarine/butter

1 tsp vanilla

Mix pudding and milk. Add cool whip. Butter 13"x9" baking pan.

Layer graham crackers in pan then 1 layer of pudding mixture.

Alternate layers ending with graham crackers on top.

Frosting:

Bring first 3 ingredients to a boil. Boil for 1 min. Remove from heat.

Add margarine/butter and vanilla. Stir until melted. Pour and spread evenly over graham crackers. Refrigerate overnight.







## White Cookies

Yvonne Corrigan

1/2 lb baking margarine

1/2 lb caster sugar

3 eggs

1 lb plain flour

1 1/2 oz baking powder

Mix margarine, sugar and eggs till it just comes together...add flour and baking powder mix well till its a soft texture, roll into small balls and place on baking tray pressing down but not totally flat. Place in oven at 300 degrees for 10-15 minutes remove straight away from tray and onto cooling rack till they harden

Instead of 1 1/2 oz of baking powder use 1 oz and 1 oz of cocoa for chocolate cookies

Note: caster sugar is fine ground sugar, to make it just grind regular sugar in a blender



## Icing for White Cookies

In a small bowl, combine 2 cups confectioners' sugar, 3 tablespoons hot water, and 2 Tbs corn syrup. Whisk until smooth. Using a small offset spatula, ice half of each cookie. Return cookies to rack to drip, if necessary. To make Black and White Cookies add 1 1/2 ounces melted bittersweet chocolate to remaining icing. Stir until smooth. Spread chocolate icing over second half of each cookie. Allow cookies to set, about 10 minutes.



# Unicorn Poop Cookies

Yvonne Corrigan

1/2 cup butter, softened  
1/2 cup shortening  
50 gram cream cheese, softened  
1/2 teaspoon salt  
1 whole egg  
1/2 teaspoon almond extract  
2 cup all-purpose flour



Combine butter, shortening and cream cheese in a large bowl, beat together until smooth. Add sugar and salt. Beat until combined. Beat in egg and almond extract until combined and gradually add the flour beating until combined.

Form dough into a ball with your hands and then into a log shape, divide the log shape into six portions (or however many colours you want).

Place each portion of dough into individual bowls and tint the dough different colours.

Chill tinted dough in the refrigerator 1 hour or freezer 15-20 minutes. Divide each tinted chilled dough ball into 8 equal pieces.

Take one piece of each colour dough (leaving the rest in the fridge while you work) and roll out like a rope or snake on your counter-top. If you use a piece of waxed paper on the counter, you shouldn't have to add any flour.





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Roll the rope shape to about 6 inches long. Continue rolling all the colours and stacking them into a pile. Gently press the ropes together and roll the large multi-coloured "rope" on the counter to round and smooth it and if desired to lengthen it to 10 to 12 inches.

Cut the multi-coloured "rope" into two pieces, using both hands, roll with your palms in different directions on both end of the rope pieces to twist it gently. Coil the rope into a poop shape, using your imagination as to what you think unicorn poop should look like

Press in some silver candy balls (dragee) into the dough pieces to decorate if desired. Place dough on greased cookie sheet (or one covered with parchment or silicone mat) and bake at 375F for 8-10 minutes until cookies are set and bottoms are light brown, they will not spread very much.

Cool on wire rack.

Coat with sparkle gel and/or disco dust to give them some sparkle and add some sprinkles to the still wet gel for more texture. Let cookies dry completely before stacking.





# Dump Cake

Denyse ORorke

(learned from the Girl Scouts when I was young)

1 box of yellow cake mix

1 can of crushed pineapple (reserve liquid )

1 can of cherry pie filling

1 stick of melted butter

Combine cherry pie filling with crushed pineapple and spread in a 9 x 13 pan.

Dump dry cake mix evenly on top to cover filling.

Mix reserved pineapple juice and melted butter and pour over dry cake mix.

Bake at 375° for 40- 50 mins until golden brown.

Enjoy hot or cold

I eat it hot, Can't wait for it to cool







## Cordial Cherries

Dawn Slaymaker Ornder



Here is a wonderful and delicious Christmas recipe for you, my family loves them:

- 2 (10-oz) jars maraschino cherries (you'll need 40-50)
- ¼ c butter, softened
- 2 ¼ c powdered sugar
- 1 T reserved cherry juice
- ½ t vanilla extract
- ¼ t almond extract
- 1 (12-oz) bag semi-sweet chocolate chips
- ¼ cake paraffin wax, shredded
- OR 2 T vegetable shortening

Drain the cherries, reserving the juice. Shake them out well in the colander (do not rinse) and then place them on a double layer of paper towels to dry. Place a paper towel on top and roll your hands around on top of it to help dry them off. Leave them on the paper towel (replacing if it is very wet) while you prepare the fondant.

Cream the butter with 1 cup of the powdered sugar, then add 1 T reserved cherry juice, the extracts, and the remaining sugar; stir until mixed. You may have to knead it with your hands as it will be firm like dough.



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Line a baking sheet with wax paper. Take small pieces of fondant, about 1 or 2 teaspoons, and press them flat on your palm. Wrap around the cherries, pinching off the excess before rolling them smooth and placing on the wax paper. Repeat until all cherries are covered with the fondant.

Set in the freezer until well chilled. I did this step a day in advance and proceeded with the dipping the following day, so they were frozen hard.

Melt the chocolate chips and shredded paraffin or shortening until smooth. Dip each cherry in the chocolate using a fork, drawing fork across rim of pan to remove excess coating. Drop coated cherry upside down onto waxed paper, swirling a thread of coating from fork across top for a decorative touch (after a while, I used my finger instead to swirl the chocolate on top).

Once all are coated, place in the refrigerator until the chocolate is set; check bottoms and reseal with additional melted coating, if necessary. You want every part of the center covered or it will start to leak out as it liquefies. Store in a cool place (do not refrigerate) for 2 weeks to form cordial.

Notes: Using the cherry juice makes a pink center. If you want it to be white, just use milk instead of the juice. If you like, you can soak the cherries in alcohol, such as rum, brandy, Kirsch, port, cognac, amaretto etc., to give them an extra flavor kick! Just drain the cherries and soak them overnight, then drain them again before proceeding with the recipe.





# Rum Balls

Frances C Smith

2 cups vanilla wafer crumbs  
1 cup fine chopped pecan  
1 cup powdered sugar  
2 tablespoons cocoa  
2 tablespoons white corn syrup  
¼ cup Rum or Brandy or you can use Kahlua

Mix ingredients well, shape in balls 1 to 1½ in. Roll in powdered sugar or dry cocoa. Store in tightly covered container, at least a week before using and be careful when opened, don't get high on fumes. I made these every Christmas for my Uncle.





## Sponge candy

Maureen Mergenhagen

- 1 cup sugar
- 1 cup dark corn syrup
- 1 tsp vinegar
- 1 T. baking soda
- 12 oz. pkg. semi sweet choc chips



Combine sugar, syrup and vinegar in a heavy saucepan. cook over medium heat, stirring until sugar dissolves. Continue cooking without stirring to 300 degrees on thermometer or until brittle when tested in cold water. Remove from heat and quickly stir in baking soda.

Mix well pour into a lightly buttered 9 inch square pan, do not spread. cool and saw into small squares. Melt choc chips in a microwave bowl, adding two drops of vegt oil so it won't seize up. dip sponge into hot chocolate and place on parchment paper or waxed paper that you have froze in the freezer for about 15 min. let set to cool about 1 hour.





## Raisin Cream Pie

Denise Robinette-horne

1/3 cup enriched flour  
2/3 cup sugar dash of salt  
2 cups scalded milk

Cook to a boil and add  
2 tablespoons butter  
1/2 teaspoon vanilla  
2 cups raisins



Mix really good and add to baked pie shell

## Meringue recipe for Raisin Cream Pie

2 egg whites  
4 tablespoons sugar  
1/2 teaspoon vanilla

Beat egg whites until frothy; gradually add sugar, continuing to beat until stiff peaks form. Add vanilla or other flavoring. Spoon onto pie, spreading to crust edge to seal filling in. Bake at 325° for 15 to 18 minutes, until nicely browned.



## Pumpkin Dessert Square

Patricia Hughes

1 pkg. yellow cake mix  
1 egg  
1/2 cup melted butter or margarine

Topping:

1 cup reserved cake mix  
1/4 cup sugar  
1 tsp. cinnamon  
1/4 cup soft butter or margarine

Filling:

3 cup (1 #14 can) pumpkin pie filling  
2 eggs  
2/3 cup milk

Grease 13x9 pan-bottom only. Reserve 1 cup of cake mix. Combine remaining cake mix, butter, & egg; press into pan. Combine all filling ingredients, pour over "crust". Combine topping ingredients and sprinkle over filling. Bake @ 350 for 45-50 minutes or until knife inserted comes out clean. Serve with whipped cream or Cool Whip.







## Christmas Truffles

Tracy Burke

200g milk chocolate

2 tbsp golden syrup

3 tbsp double cream

50g cake crumbs

5 tbsp icing sugar

Edible glitter or tiny stars to decorate



Break the chocolate and place in a bowl over a pan of simmering water. Leave until melted, add the golden syrup and stir until smooth. Remove the bowl from the pan.

Stir in the cream and cake crumbs and mix well.

Put in the fridge for about 1-2 hours until the mixture is stiff enough to handle.

To make into truffles, scoop out about 1 heaped teaspoon of the mixture and roll into a ball. Place on a plate and repeat until you have about 20 truffles.

Put your chosen finish into a teacup, then toss each truffle to coat evenly and carefully lift out into a paper cases. Return to the refrigerator to chill.

Store in the fridge for up to 4 days.

Variation: use 200g good quality white chocolate (eg Green and Blacks) and add 50g chopped glace cherries



# Passion Fruit Tart

Catherin Ryan

Sweet crust pastry or puff pastry that you can buy at the shops

185g sugar

200g Passion fruit juice

4 eggs

150ml cream



Pre-bake tart base.

Mix the sugar, eggs, juice until combined then add cream. Place tart base in oven, pour mix in (this way you don't spill as much. Push rack in and top up bake at 100°C for 30-50min. It's done when the centre doesn't wobble too much.





## Christmas Macaroons

Catherin Ryan

200g almond meal  
200g icing sugar  
4 egg whites  
75 g white sugar  
200g water  
red and green colouring



Preheat the oven to 200 C.

Combine the sugar and water in a pot and bring to 120 C.

Cool slightly, sieve the icing sugar and almond meal into a bowl. Stir in 2 egg whites.

Whisk the remaining egg whites to soft peak and slowly drizzle in sugar syrup. Beat for 10 min, it will go glossy and thick.

Fold into almond mix. Split mix into 2 and add colour.

Pipe small 3 cm dots onto baking paper allowing room for them to spread a little. Tap tray to remove any bubbles. Leave to sit for min. 20 minutes or until dry to touch and a skin has formed.

Turn down oven to 150 C and pop in the oven for 15min, firm to touch and easily lifted from tray.

### Filling

200g white chocolate 100g cream cinnamon optional

Over a double boiler, melt all ingredients together. cool completely.

To assemble, pipe Ganache on bottom biscuit. Press down top. Done!

Makes around 24 biscuits



# Ultimate Chocolate Chocolate Chip Cookies

J.Lynn Losey

4 cups (two 12-oz. pkgs.) Semi-Sweet Chocolate Morsels, divided  
2 2/3 cups all-purpose flour 1 teaspoon baking soda  
1 teaspoon salt 1 cup (2 sticks) butter or margarine, softened  
1 cup packed brown sugar 1/2 cup granulated sugar  
1 teaspoon vanilla extract 3 large eggs  
Preheat oven to 375° F.

Melt 2 cups morsels in small, heavy duty saucepan over low heat; stir until smooth. Remove from heat. Combine flour, baking soda and salt in medium bowl. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixer bowl. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate. Gradually beat in flour mixture. Stir in remaining 2 cups morsels.

Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 8 to 9 minutes or until cookies are puffed. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.







# Truffles

Joanna D'Onghia

Basic truffle mixture:

5oz (150g) very best quality plain dessert chocolate

5fl oz (150 ml) thick double cream

1 oz (25g) unsalted butter

2 tablespoons rum or brandy

1 tablespoon Greek yoghurt

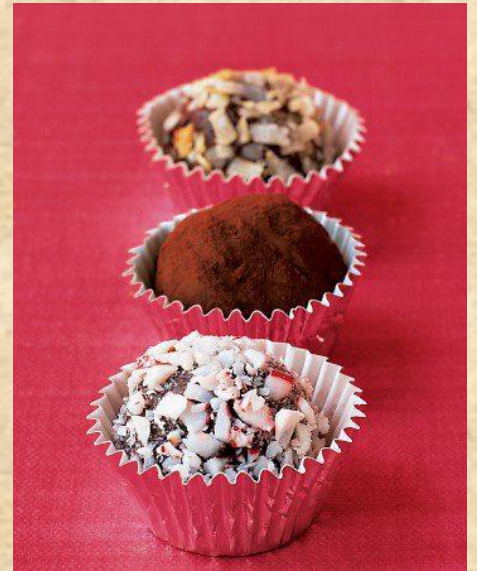
For plain truffles - 1 dessert spoon cocoa powder

For ginger truffles  $\frac{3}{4}$  oz (20g) preserved ginger, very finely chopped plus some extra cut into small pieces

For toasted almonds - 1 oz (25g) flaked almonds, very finely chopped & well roasted

For choc. coated truffles: 2 oz (50g) plain dessert choc. &  $\frac{1}{2}$  teaspoon groundnut oil

Break the choc into squares & blitz in food processor until choc. looks granular, like sugar. Place the cream, butter & rum or brandy in a small saucepan & bring these to simmering point. Then, with the motor switched on, pour the mixture through the feeder tube of the processor & continue to blend until you have a smooth blended mixture. Now add the yoghurt & blend again for a few seconds more. Transfer the mixture, which will be very liquid at this stage, into a bowl, & allow it get quite cold, cover with cling film & put in fridge.





Next day - depending if you are doing any of the coatings above - make sure you divide the mixture up into smaller bowls & put back in the fridge until needed & make sure you have ALL the paper cases out & ready before your hands get all chocolaty - ENJOY

Plain truffles, simply sift 1 dessertspoon of cocoa powder on to a flat plate, then take a heaped half tsp of the truffle mixture and either dust each one straightaway all over, gives a rock like appearance or dust your hands in cocoa and roll each piece - the less handling of the truffle is better

Ginger truffles: mix the finely chopped ginger in the truffle mixture using a fork & taking small pieces, rolling or not & dust with cocoa powder & place in case

Toasted almond: sprinkle the finely chopped toasted almond flakes on a flat plate & take a teaspoon or less for it around in the nuts

Choc coated set the choc. & the oil in a bowl over some hot but not boiling water & allow it to melt until it becomes a liquid, then remove the pan from the heat. Now spread some silicone paper on a flat surface & dust your hands with cocoa, roll each truffle into a little ball. Using 2 flat skewers, one to spike the truffle & one to manoeuvre it, dip each truffle in to the choc so that it gets a thin coating & quickly transfer it to the paper. If the choc. begins to thicken replace the pan over the heat. Leave the coated truffles to set completely then using a palette knife, transfer to the little cases

\*\*\*\* In All honesty I just do the plain ones without the cocoa - so much easier than fiddling with all the cocoa & all you need is a teaspoon & your kids to scrape the bowl clean.





## Chocolate/Peppermint Bark

Frances Cox

- 2 (12 ounce) packages milk chocolate chips
- 2 (12 ounce) packages white chocolate chips
- 2 teaspoons peppermint extract
- 8 peppermint candy canes, crushed, divided



1. Line a 12x18 inch jelly roll pan with aluminum foil.
2. Melt the milk chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes (depending on your microwave). Do not overheat or chocolate will scorch.
3. Stir in the peppermint extract.
4. Spread the chocolate evenly in the prepared pan; chill until set, about 30 minutes.
5. Meanwhile, melt the white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes.
6. Stir in 1/4 cup of the crushed candy canes.
7. Spread the white chocolate mixture evenly over the milk chocolate. Sprinkle the remaining candy cane pieces evenly over the white chocolate layer. Chill until set, about 1 hour. Break into small pieces to serve.



# Christmas Brownies and Santa Hat Brownies

Frances Cox

- 1 12-ounce bag butterscotch flavored pieces
- 1/4 cup Applesauce
- 1/4 cup Softened Coconut Oil
- 1/2 cup Brown Sugar
- 1/4 cup Agave
- 3 teaspoons Stevia
- 3 tablespoons Molasses
- 2 Eggs
- 2 Egg Whites
- 1 teaspoon Vanilla
- Pinch sea salt
- 1 cup Flour
- 1 cup finely ground Oats (not quick-cooking)
- 2 teaspoons Baking Powder
- 12 ounces Dark Chocolate (70% Cocoa or more) broken into small pieces
- 18 Strawberries (bottoms cut off)

Take butterscotch pieces and coconut oil and heat on stove top to melt, being careful not to burn.

Once melted, take off heat and allow to cool for 2 minutes. Stir in apple sauce, brown sugar, agave, Stevia and molasses. Beat in eggs and vanilla and pinch of salt. Stir in flour, oats, and baking powder. Mix in chocolate pieces.

Spread in 13x9x2 pan. Bake at 325 degrees for 35 minutes.





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To make Santa Hat Brownies, use a small cookie cutter to make miniature round brownies. Top each brownie with a dollop of whipped cream. Then, top with a strawberry (base cut off so it's flat), and finally top each strawberry tip with a small dot of whipped cream.





# Beverages

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Mulled Wine



Christmas Cosmopolitan



Raspberry Martini Fizz



Baby Guinness



Santa's Sleigh Cocktail



Mexicocoa



Chai Toddy



Layered Christmas Shooter





# Mulled wine

Tracy Burke

This is Awesome for any get together!!  
Good idea to make 2 batches. It goes super fast!

75cl bottle red wine  
300ml (1/2pt) water  
300 ml (1/2 pint) orange juice  
3 tbs caster sugar  
Mulled wine spice sachet  
50 ml (1/4pt) brandy  
1 orange, sliced  
1 apple

1. Place the wine, water, orange juice, sugar and Mulled Wine Spice Sachet in a large saucepan.
2. Heat to just below boiling point and hold this temperature for 10 minutes, stirring occasionally.
3. Remove the sachet. Stir in the brandy and fruit





# Christmas Cosmopolitan

Clair Frontierville Rees

500ml vodka  
500ml ginger wine  
1l cranberry juice  
juice 5 limes , keep zest for garnish  
sliced stem ginger

Mix the vodka and ginger wine in a jug. Stir in the cranberry juice, lime juice and some sliced stem ginger. Garnish with lime zest, if you like.







# Raspberry Martini Fizz

Clair Frontierville Rees



350ml Martini Rosso

150ml gin

4 tsp icing sugar

24 frozen raspberries

2 bottles chilled Prosecco or other sparkling wine.

Mix the Martini and gin together and chill or store in a bottle if making ahead.

If you have room in your fridge chill your Champagne glasses too.

When your guests are due to arrive, spoon  $\frac{1}{2}$  tsp icing sugar into 8 Champagne glasses.

Pour over the Martini mixture, mix with a spoon and add the frozen raspberries. Top up with the sparkling wine just before serving.



# Baby Guinness

Joann D'Onghia

Pour Baileys (original) into a glass, add Tia Maria & add some ice & repeat when empty

It is supposed to be a shot - BUT so much better in a larger glass - just means that you don't have to get off your chair to get another







# Santa's Sleigh Cocktail

Sandra Hugunin

White sugar crystals, preferably coarse

1/2 cup brandy

2 cups store-bought eggnog, chilled

1/2 cup amaretto liqueur

1 teaspoon ground nutmeg

2 scoops vanilla ice cream

4 cinnamon sticks

Dampen the rims of 4 martini glasses and then line the rims with sugar crystals.

Combine eggnog, brandy, amaretto, nutmeg, and ice cream in a blender; process until smooth. Pour mixture into martini glasses and garnish each glass with a whole cinnamon stick





# Mexicococoa

Sandra Hugunin

1 tbs. unsweetened cocoa powder

1 tsp. cinnamon

Pinch of chili powder

Pinch of cayenne pepper

3/4 cup almond milk (can substitute Irish Creme, coffee-flavored liqueur or milk)

Splash of agave nectar (can substitute honey or maple syrup)

1 oz. Silver tequila

Paprika

Cinnamon stick



In a saucepan over low heat add the cocoa powder, cinnamon, chili powder and cayenne pepper. Toast until spices begin to release their aromas, about a couple of minutes. Using a small whisk or wooden spoon, slowly incorporate the almond milk. Raise the temperature to medium-high and bring to a slow simmer. Stir in the agave nectar and remove from the heat. Rim a mug by dipping into a saucer of water, blotting and dipping into saucer of paprika. Pour in tequila. Add hot cocoa mixture. Stir with a cinnamon stick and serve.





# Chai Toddy

Sandra Hugunin

One part Chai tea concentrate

One part whole milk

1 star anise

1 oz. cognac/brandy

1 oz. DeKuyper Buttershots liqueur or butterscotch schnapps

1/2 graham cracker, crushed and powdered



Bring Chai tea concentrate and milk to a simmer over medium-low heat. Stir in star anise to flavor. Remove from heat. In a mug add brandy and butterscotch liqueur. Pour chai tea mixture into mug. Stir slightly and dust with crushed graham cracker.



# Layered Christmas Shooter

Sandra Hugunin

1/2 ounce Sour Apple Schnapps

1/2 teaspoon Grenadine

3/4 ounce Cinnamon Schnapps with Gold Flakes (Gold Strike brand)

Pour the sour apple schnapps into a 1 1/2-ounce shot glass.

Gently pour in the grenadine. (It will sink to the bottom to make the red layer.)

Shake the bottle of cinnamon schnapps, then turn the bottle upside down to bring the gold flakes to the top. Measure out 3/4 ounce. Hold a small spoon upside down inside the glass, directly over the apple schnapps layer. Gently pour the cinnamon schnapps over the back of the spoon to make the third layer.







# Holiday Breakfast/Brunches

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**Creamy Porridge with Spiced Apple & Cranberry**



**Pioneer recipe for Lumpy Dick**



**Baked French Toast Casserole with Maple Syrup**



**Maple Pepper Bacon**



**Mushroom-Spinach Baked Eggs**



**Popovers**



## Creamy Porridge with Spiced Apple & Cranberry

Clair Frontierville Rees

3 eating apples, peeled, quartered, cored and diced  
200g cranberries (fresh or frozen)  
1 tsp mixed spice  
5 tbsp caster or granulated sugar  
200g porridge oats  
1l whole milk  
1 tsp vanilla extract.



Put the apples in a pan with 100ml water and cook gently until almost softened. Turn up the heat. Add the cranberries, mixed spice and 3 tbsp of the caster or granulated sugar and bubble until saucy. You can make this a day before serving.

Tip the oats, milk, vanilla and remaining sugar into a big saucepan. Bring to the boil, stirring constantly, and simmer for 4-5 mins until creamy. Divide between 6 bowls and top with the warm or cold fruit mixture.





## Pioneer recipe for Lumpy Dick

Kirby Mecham

3 qt. rich milk

6 cups flour

1 tsp. salt

3 cups cream

Heat milk to boiling ~ stir continuously

Mix flour, salt, and cream to pie dough consistency  
add by handfuls to hot milk until it thickens.

Stir constantly.

Dish up in bowls, sprinkle with sugar and cinnamon serve with milk.  
I remember having this a lot growing up, except I don't think we used  
cream.

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## Baked French Toast Casserole with Maple Syrup

Sandra Hugunin

1 loaf French bread (13 to 16 ounces)  
8 large eggs  
2 cups half-and-half  
1 cup milk  
2 tablespoons granulated sugar  
1 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
Dash salt  
Praline Topping, recipe follows  
Maple syrup



Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.





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The next day, preheat oven to 350 degrees F.  
Serves: 6 to 8 servings

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

### Praline Topping

1/2 pound (2 sticks) butter  
1 cup packed light brown sugar  
1 cup chopped pecans  
2 tablespoons light corn syrup  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

Combine all ingredients in a medium bowl and blend well.  
Makes enough for Baked French Toast Casserole.





# Maple Pepper Bacon

Sandra Hugunin



Position wire racks on 2 rimmed baking sheets.

Lay 1 pound bacon in a single layer on the racks and bake 7 minutes at 375 degrees F.

Brush with maple syrup and continue baking until caramelized, about 25 minutes, flipping, brushing with syrup and seasoning with pepper every 5 minutes. Let cool 5 minutes on the racks.





# Mushroom-Spinach Baked Eggs

Sandra Hugunin

2 tablespoons extra-virgin olive oil, plus more for brushing  
1 small onion, chopped  
1/2 pound white mushrooms, sliced  
Kosher salt and freshly ground pepper  
6 cups baby spinach (about 6 ounces)  
6 slices potato bread, lightly toasted  
6 large eggs  
1/2 cup whole milk  
3/4 cup shredded Gruyere cheese



Heat the olive oil in a large skillet over medium-high heat. Add the onion and cook, stirring occasionally, until golden, about 8 minutes. Add the mushrooms and cook, undisturbed, until they begin to brown, about 2 minutes.

Add 1/2 teaspoon salt, and pepper to taste; continue cooking, stirring occasionally, until soft, about 4 more minutes. Stir in the spinach and cook until wilted, about 2 minutes. Remove from the heat and let cool.

Brush a 9-by-13-inch baking dish with olive oil. Arrange the bread in the dish in a single layer with the edges slightly overlapping, then spoon the mushroom-spinach mixture on top. If making ahead, cover and refrigerate overnight.

When ready to bake, preheat the oven to 350 degrees F. Crack an egg onto each piece of bread; season with salt and pepper. Pour the milk evenly over the top and sprinkle with the cheese. Bake until the egg whites are set, 25 to 30 minutes.



## Popovers Serves 12

Sandra Hugunin

4 eggs

2 cups milk

2 cups all-purpose flour

1 tsp salt

Butter, jam, syrup or honey for serving



Preheat oven to 450 degrees F.

Grease 12 large muffin tin cups or 12 custard cups. Break the eggs into a bowl and beat well. Add the milk, flour, and salt, and beat until just blended. Fill the muffin tin cups or custard cups  $\frac{3}{4}$  full with the batter. Place the pan on the center rack in the oven. Bake for 30 minutes without opening the oven door.

Serve the popovers hot with butter, jam, syrup, or honey.





## SADDLEBAG COOKBOOK 2012 EDITION

And so ends this year's edition of the Saddlebag Cookbook. We hope you enjoy trying some of these great holiday recipes and look forward to another great year of gaming and friendship!

To all our members at Fed Up With Zynga

Milad Majid

Feliz Navidad

Feliz Natal

Prejeme Vam Vesele Vanoce a stastny Novy Rok

Glædelig Jul

Vrolijk Kerstfeest en een Gelukkig Nieuwjaar! or Zalig Kerstfeest

Merry Christmas

Joyeux Noel

Nollaig chridheil agus Bliadhna mhath ùr!

Fröhliche Weihnachten

Kala Christouyenna!

Mele Kalikimaka

Nollaig Shona Dhuit, or Nodlaig mhaith chugnat

Buone Feste Natalizie

En frehlicher Grischtdaag un en hallich Nei Yaahr!

Nollaig Chridheil dhuibh

God Jul and (Och) Ett Gott Nytt År

Nadolig Llawen