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OF 2 IMPLEMENTS**



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# EPTING TURF & TRACTOR, INC

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Merry Christmas from your friends at Epting Turf & Tractor!

Christmas  
Greetings  
& Holiday  
Recipe Guide



**The Clinton Chronicle**  
December 18, 2013







### Appetizer Cheese Tray

(11-ounce) package goat cheese  
1 tablespoon extra virgin olive oil  
1 teaspoon freshly cracked pepper  
1/4 teaspoon dried thyme  
1 Granny Smith apple, sliced  
1 Red Delicious apple, sliced  
1 cup pineapple juice  
12 slices provolone cheese  
12 slices prosciutto  
1 (10-ounce) round Gouda cheese, cut into 16 wedges  
Garnish: fresh thyme, red flame and green grapes  
French baguette, sliced and toasted  
Place first 4 ingredients in food processor and process until smooth. Spoon into a serving container; cover and chill up to 3 days. Combine apples and pineapple juice; cover and chill. Drain before serving.  
Place 1 provolone cheese slice on top of each slice of prosciutto; roll up tightly. Place in a zip-lock style bag and refrigerate. Cut in half just before serving. Secure with wooden picks, if necessary.  
Arrange cheese wedges, apple slices, prosciutto rolls, and goat cheese mixture on a large serving tray; garnish, if desired. Serve with bread slices.

Makes 12 appetizer servings.

## Aparagus Beef Bundles

1 pound medium rare deli roast beef, thinly sliced  
25 thin asparagus spears, cut into 3-inch lengths  
3/4 cup cream cheese  
1 1/2 tablespoons horseradish  
1 tablespoon fresh parsley, finely chopped  
1 tablespoon fresh chives, finely chopped  
Drop asparagus spears into boiling water for 2 minutes. Do not over-cook. Cool in ice water bath.  
Combine cream cheese, parsley, chives and horseradish.  
Lay thinly sliced beef on waxed paper. Spread each slice with cream cheese mixture. Place one asparagus spear on each slice so tip is exposed.  
Roll each slice and tie with chive sprig. Cover and chill before serving.  
Makes approximately 25 appetizers.  
Tip: These appetizers can be prepared the day before and refrigerated until ready to serve.

Recipe provided courtesy of Texas Beef Council and Beef It's Whats For Dinner.

## Asparagus Spears with Citrus-Ginger Dip

2 pounds asparagus  
3/4 cup mayonnaise  
3/4 cup sour cream  
1 tablespoon rice vinegar  
1 tablespoon orange juice  
1 teaspoon grated orange zest  
1 garlic clove, crushed  
1 tablespoon Dijon-style mustard  
1 1/2 tablespoons grated fresh ginger root  
1 teaspoon soy sauce  
1/2 teaspoon granulated sugar  
Salt and pepper, to taste  
Snap tough ends off asparagus.  
Peel stalks, if desired.  
In large skillet, bring about 1-inch of water to boiling. Add asparagus and simmer, uncovered, until barely tender, about 4 to 5 minutes. Drain and dunk in ice water until cold; drain, cover and chill until serving.  
Meanwhile, combine well all remaining ingredients in medium bowl. Transfer to serving bowl, serve with asparagus spears or cover and chill until serving.  
Serves 8.  
Nutrition Facts: Calories 120 calories Protein 5 grams Fat 6 grams Sodium 125 milligrams Cholesterol 15 milligrams  
Recipe provided courtesy of Pork: The Other White Meat.

## Autumn Wreath

Plan to use at least three pounds of block-shaped cheese.

Cranberry Relish for accompaniment.

Use a cheese slicer to make even slices (1/8- to 1/4-thick). Using a few seasoned cheeses, like Jalapeño Jack, will give the appearance of changing leaves.

To make leaves of various sizes, use cheese-leaf cutters (available in cookware and hardware stores).

In the center of a round cheese board, place a bowl of cranberry relish (available in most grocery stores).

Place leaves in a ring around the bowl. Repeat layering with remaining leaves. Cover with plastic wrap and store in refrigerator until serving time. Use leftover cheese leaves for snacks, casseroles, pizzas and salads.

Recipe by Chef Gale Gand.

Recipe and photograph provided courtesy of the American Dairy Association.

## Beef Gyros Appetizers

1 pound lean ground beef  
4 plum tomatoes, cut into thin  
slices  
8 small pita pocket breads (4-inch  
diameter), cut in half, warmed

**Seasoning:**

1 clove garlic, crushed  
1/2 teaspoon salt  
1/2 teaspoon dried oregano leaves  
1/4 teaspoon pepper

### Yogurt Sauce:

2/3 cup plain low-fat yogurt  
1/3 cup chopped cucumber  
3 tablespoons finely chopped onion  
2 teaspoons chopped fresh parsley  
In small bowl, combine Yogurt  
Sauce ingredients, mixing well.  
Cover and refrigerate.  
Heat oven to 350°F. In medium  
bowl, combine ground beef and  
seasoning ingredients, mixing  
lightly but thoroughly. Divide beef  
mixture into 16 equal portions;  
shape into patties 2-inches in di-  
ameter. Place patties on rack in  
broiler pan. Bake in oven 10 min-  
utes or until no longer pink.  
To serve, place equal amounts of  
beef and tomato in each pita half;  
top with yogurt sauce.  
Makes 16 appetizers.  
Recipe and photograph provided  
courtesy of Texas Beef Council and  
Beef It's Whats For Dinner.

## Beef Summer Sausage

2 pounds low-fat ground beef  
1 teaspoon black pepper  
1/2 teaspoon garlic powder  
1 tablespoon Liquid Barbecue  
Smoke  
1 tablespoon mustard seed  
1 tablespoon Morton's Tender  
Quick Salt  
3/4 cup water

Combine all ingredients. Divide mixture in half and place each half on a sheet of foil. Shape the mixture into logs (like salami) and roll up in the foil.

Refrigerate overnight or up to 24 hours.

Remove from foil, lay on wire rack on cookie sheet and bake at 350°F for one hour. Re-wrap in foil and refrigerate or freeze until ready to serve.

# The Clinton Chronicle

Makes 2 one-pound logs.

Tip: Use a spicy mustard as a dipping sauce.

Recipe provided courtesy of Texas Beef Council and Beef It's Whats For Dinner.

## California Walnut Couscous Tuna Tower

3/4 cup chopped California Walnuts 1 small onion, chopped 1/2 pound large grain couscous 2 1/2 cups water 2 (6-ounce) cans water-packed tuna, drained 2 tablespoons chopped pitted green olives 2 tablespoons capers 1/3 cup chopped Italian parsley 1 tablespoon each: lemon zest and juice Salt and pepper to taste 1 head frisée (curly endive) 3 tablespoons reduced-calorie red wine vinaigrette 2 medium-size red tomatoes, cut into 4 thick slices 2 medium-size yellow tomatoes, cut into 4 thick slices

In dry skillet, toast walnuts over medium to high heat until lightly browned, about 1 to 2 minutes. Set aside.

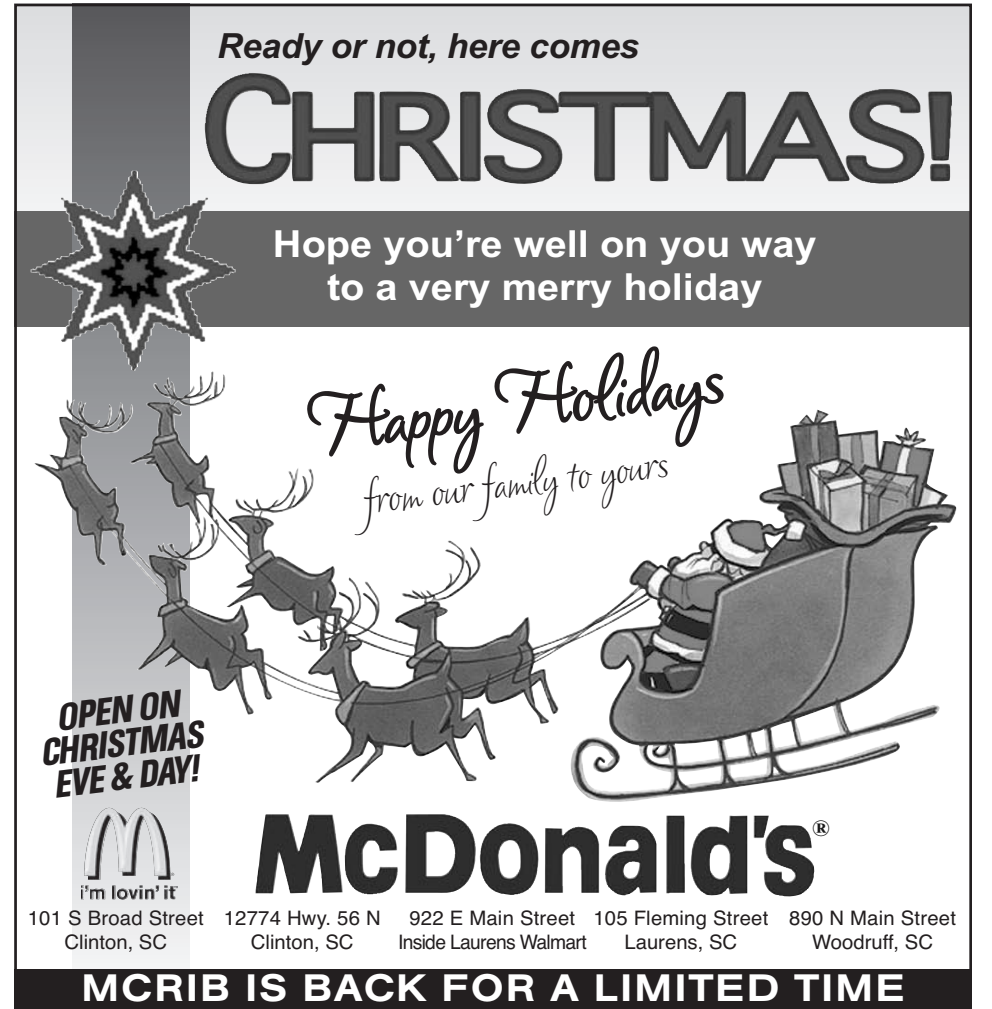
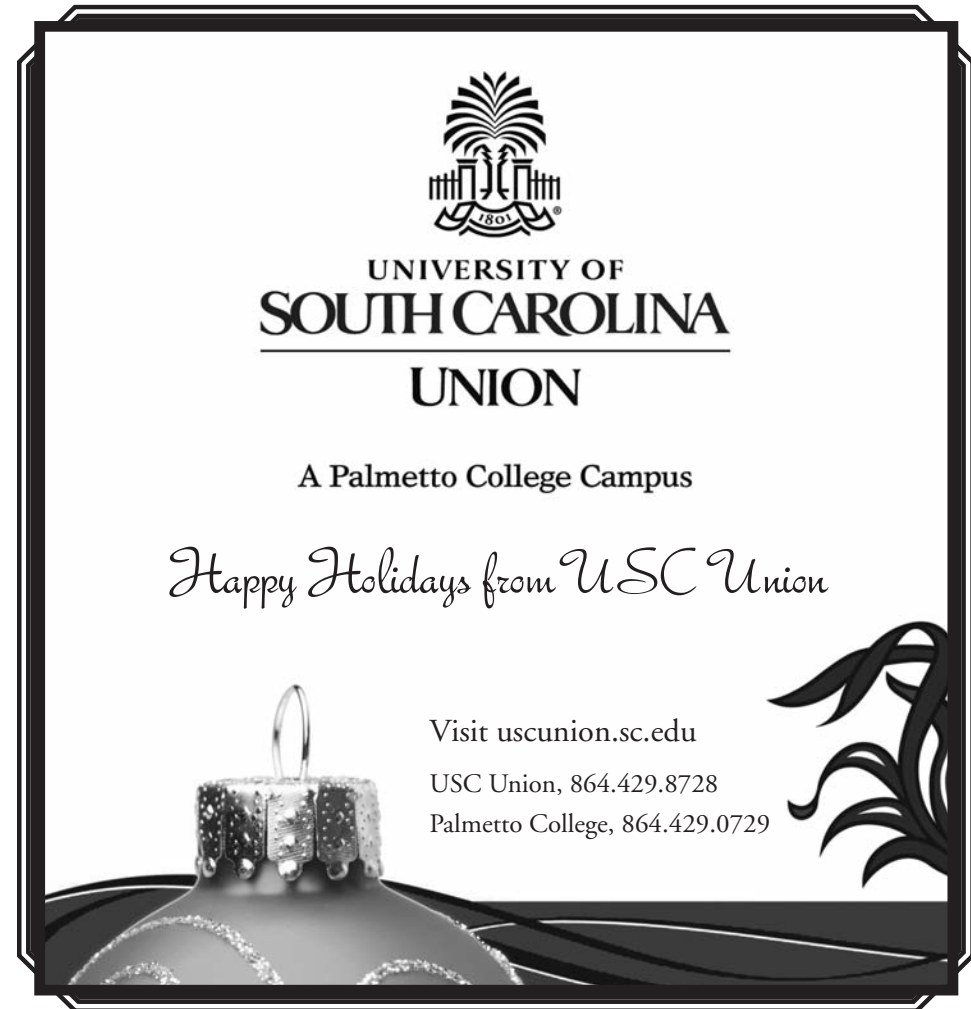
Spray a non-stick saucepan with cooking spray. Add onion and sauté over medium heat until just softened. Add couscous and cook until lightly browned. Add water; cover and reduce heat to simmer. Cook 8 to 10 minutes; cool slightly. Add tuna, olives, capers, parsley, lemon zest, lemon juice and 1/2 cup walnuts. Season with salt and pepper. Set aside.

Wash frisée; separate leaves and toss with vinaigrette. Divide evenly among four plates. Sprinkle with remaining walnuts. Stack one red and one yellow tomato slice on top of frisée. Fill four 8 ounce ramekins (or custard cups) with couscous mixture and pack tightly. Invert ramekin on top of tomato slices to unmold.

Makes 4 servings.

**Nutritional Information:** Per serving: 523 calories, 31.5 g protein, 60.1 g carbohydrate, 7.4 g dietary fiber, 704 mg sodium, 19.0 g total fat, 12.8 gm polyunsaturated fatty acids, 2.0 gm saturated fatty acids, 20 mg cholesterol

Recipe provided courtesy California Walnuts.





than the example given and you do not have a meat microwave computer, adjust the times accordingly.

**Turkey Basting Agent**3 table-  
spoons butter or margarine  
1/2 teaspoon paprika  
1/4 teaspoon Gravy Master or  
Kitchen Bouquet  
Microwave on high (100%) for 45  
seconds.  
Use this mixture to paint the  
turkey to be baked in a microwave  
oven.  
Serves 10.

**Chile Verde de Puerco**  
3 pounds boneless pork shoulder  
or country-style ribs, cut into 1  
1/2-inch pieces  
1 teaspoon salt  
1 teaspoon black pepper  
4 to 6 tablespoons all-purpose  
flour  
5 tablespoons vegetable oil, divided  
use  
2 large onions, diced  
8 cloves garlic, crushed  
2 pounds tomatillos, husked, cored  
and quartered  
1 tablespoon ground cumin  
1 tablespoon dried oregano  
1 cinnamon stick  
1 (12-ounce) can beer  
1 (14 1/2-ounce) can chicken  
broth  
6 poblano chiles, halved, seeded,  
sliced into 1/2-inch-thick strips  
2 yellow bell peppers, seeded and  
cut into 1-inch squares  
3/4 cup chopped cilantro  
2 teaspoons grated orange zest  
Season pork with salt and pepper;  
dust with flour.  
Heat 4 tablespoons oil in Dutch  
oven, brown pork in batches,  
transferring pork to bowl when  
browned.  
Heat remaining tablespoon oil in  
pot. Add onion, sauté 3 to 4 min-  
utes, until soft, stir in garlic and  
sauté one minute more. Add  
tomatillos, cumin, oregano, cinna-  
mon and pork. Add beer and broth;  
bring to a boil, lower heat and sim-  
mer, partially covered, 2 hours,  
stirring occasionally.  
Add chiles and yellow pepper, sim-  
mer partially covered for 30 to 45  
minutes more, until chiles are ten-  
der. Discard cinnamon stick. Stir  
in cilantro and orange zest.  
Makes 8 servings.  
Recipe provided courtesy of Pork:  
The Other White Meat.

**Crepes Ensenada**  
1 pound Monterey Jack cheese  
4 ounces green Anaheim chili pep-  
pers  
12 ounces ham, sliced  
12 flour tortillas  
1/2 cup butter  
1/2 cup all-purpose flour 4 cups  
milk  
3 cups shredded cheddar cheese  
1 teaspoon dry mustard  
1/2 teaspoon paprika  
Cut Monterey Jack cheese into  
1/2-inch strips. Cut green chili  
peppers into 1/4-inch strips. Cut  
ham into thin strips.  
Place a strip of cheese, a strip of  
chili pepper, and a strip of ham on  
flour tortillas; roll to enclose. Place  
in a greased 13 x 9-inch baking  
dish.  
In a saucepan blend together but-  
ter and flour. Stir in milk gradu-  
ally. Cook until thickened, stirring  
constantly. Add grated cheddar  
cheese and dry mustard. Cook  
until the cheese melts. Pour over  
the tortillas and sprinkle with pa-  
prika.  
Bake at 350°F for 45 minutes, or  
until bubbly.  
Makes 6 servings.

**Easy Mexicali Pork Chops**  
4 boneless pork chops, 3/4-inch  
thick  
1 envelope (1/4 cup) taco season-  
ing  
1 teaspoon vegetable oil  
Salsa, optional  
Rub pork chops on both sides with  
taco seasoning.  
Heat non-stick skillet over  
medium-high heat. Brush skillet  
with oil. Add pork chops and cook  
for 7 to 8 minutes, turning once,  
until evenly browned. Top with  
salsa, if desired, and serve.  
Serves 4.  
Nutrition Facts Calories 180 calo-  
ries Protein 26 grams Fat 6 grams  
Sodium 300 milligrams Choles-  
terol 60 milligrams Saturated Fat  
2 grams  
Recipe provided courtesy of Pork:  
The Other White Meat.

**Fiesta Pork Roast**  
6 to 7 pound pork loin roast  
1 tablespoon salt  
2 teaspoons onion powder  
2 teaspoons garlic powder  
1/2 teaspoon pepper  
1 1/2 cups water

8 small whole onions, peeled  
8 small oranges, peeled  
3/4 cup currant jelly  
1/2 teaspoon hot pepper sauce  
Combine salt, onion powder, garlic  
powder and pepper. Sprinkle on  
pork roast; rub into roast. Place  
roast in shallow roasting pan; in-  
sert meat thermometer. Roast at  
350 degrees F. for 1 hour. Add  
water to pan. Place onions around  
roast. Combine currant jelly and  
hot pepper sauce; brush on roast  
and onions.  
Continue to roast for 1 hour or  
until meat thermometer registers  
155-160 degrees F. Remove roast;  
let stand 5 to 10 minutes before  
slicing.  
Meanwhile, add oranges to hot liq-  
uid in pan; heat thoroughly.  
Remove onions and oranges; keep  
warm.  
To make gravy, combine 3 table-  
spoons all-purpose flour and 1/4  
cup water; mix until smooth. Bring  
pan liquid to a boil; gradually stir  
in flour mixture. Cook and stir  
until thickened.  
Serves 16.  
Nutrition Facts  
Calories 232 calories  
Protein 27 grams  
Fat 6 grams  
Sodium 464 milligrams Cholesterol  
66 milligrams  
Recipe provided courtesy of Pork:  
The Other White Meat.

**Grilled Chimichurri Pork Roast**  
3-pound boneless pork roast  
1 cup coarsely chopped flat leaf  
parsley  
1/4 cup chopped onion  
6 garlic cloves, coarsely chopped  
1/4 cup lemon juice  
1/4 cup olive oil  
1 teaspoon dried oregano  
1 teaspoon crushed red pepper  
1 teaspoon salt  
1/2 teaspoon black pepper  
Lemon slices, for garnish  
Lime slices, for garnish  
Place pork roast in self-sealing  
plastic bag.  
In food processor, place parsley,  
onion and garlic and pulse until  
minced. Add remaining ingredi-  
ents, except garnish, and process  
to blend. Coat pork in plastic bag  
with this mixture. Seal bag and re-  
frigerate overnight.  
Prepare medium-hot fire in grill.  
Remove pork from marinade (dis-  
card marinade) and place pork

roast over drip pan on grill over in-  
direct heat. Close grill cover and  
cook until internal temperature  
(measured with a meat thermome-  
ter) reads 155 degrees F., about 45  
minutes to an hour.  
Let stand 10 minutes before slic-  
ing. Garnish with lemon and lime  
slices.  
Serves 12.  
Nutrition Facts  
Calories 170 calories  
Protein 25 grams  
Fat 7 grams  
Sodium 100 milligrams Cholesterol  
60 milligrams Saturated Fat 2  
grams Carbohydrates 0 grams  
Recipe provided courtesy of Pork:  
The Other White Meat.

**Grilled Chops with Spicy Red  
Pepper Sauce**  
4 boneless pork center loin chops,  
1 1/2-inches thick  
1 large red bell pepper, roasted,  
peeled and seeded  
1/2 cup cilantro leaves  
1 clove garlic, crushed  
1 teaspoon unsweetened cocoa  
1 tablespoon chili powder, divided  
use  
1/2 teaspoon anise seed  
1/2 teaspoon granulated sugar  
1/8 teaspoon cayenne  
1/2 cup plain yogurt  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
Place roasted pepper in blender  
container with cilantro, garlic,  
cocoa, anise, 1/2 teaspoon chili  
powder, sugar and cayenne. Cover  
and blend; add yogurt, blend until  
smooth. Pour into serving bowl. Let  
stand at room temperature to allow  
flavors to blend. For longer storage,  
cover and refrigerate, bring to room  
temperature before serving.  
In small bowl combine remaining 2  
1/2 teaspoons chili powder, salt  
and pepper, rub chops with this  
mixture.  
Grill or broil chops 12 to 15 min-  
utes, turning once: Grill directly  
over a medium-hot fire; broil 5  
inches from heat source.  
Serve chops with red pepper sauce.  
Serves 4.  
Wine suggestion: Serve with a  
Cabernet Sauvignon.  
Nutrition Facts  
Calories 190 calories  
Protein 25 grams  
Fat 7 grams  
Sodium 230 milligrams Cholesterol  
60 milligrams Saturated Fat 2

utes to soften. Add boiling water;  
stir until gelatin is dissolved and  
mixture is clear. Cool 5 minutes.  
Beat whipping cream, powdered  
sugar, cocoa and vanilla in medium  
bowl until thickened; pour in gela-  
tin mixture and beat until stiff. Use  
immediately.  
Makes about 2 cups filling.  
Recipe courtesy of the Hershey  
Kitchens

**Cinnamon Babka**  
**Babka:**  
1/2 cup butter, softened  
1/2 cup granulated sugar, *plus*  
1/2 teaspoon granulated sugar  
4 large egg yolks  
1 (.25-ounce) package active dry  
yeast (2 1/2 teaspoons)  
1/4 cup warm water  
1 cup milk  
1 teaspoon vanilla extract  
1 teaspoon salt  
2 cups all-purpose flour  
1 cup raisins

**Topping:**  
1 cup granulated sugar  
1 teaspoon ground cinnamon  
1/4 pound butter  
1 large egg  
2 tablespoons milk  
1 cup all-purpose flour  
In a large mixing bowl, cream the  
butter and 1/2 cup sugar until  
smooth.  
In a separate bowl, beat the egg  
yolks until creamy.  
Mix the yeast in warm water with  
the 1/2 teaspoon of sugar. When  
this mixture thickens, add it to the  
egg yolks along with the, milk,  
vanilla and salt.

Add the yeast mixture to the but-  
ter/sugar mixture and mix well.  
Slowly add the flour until a soft  
dough is formed. Stir in the raisins  
until they are evenly distributed.  
Turn dough out onto a floured  
work surface and knead until  
dough is no longer sticky.  
Cover the dough and allow it to rise  
in a warm place until it doubles.  
Butter a 3-quart pan and shape  
the dough into it. Allow the dough  
to rise again for about 2 hours.  
For the topping, cream the sugar,  
cinnamon and butter, then mix in  
the egg, milk, and the flour. Coat  
the top of the dough with the top-  
ping and place in a preheated  
350°F (150°C) oven for 30 minutes  
or until done. Cool for 10 to 15  
minutes in pan on wire rack before  
removing. Cool completely on wire  
rack.  
Makes 12 to 15 servings.

**Decadent Cranberry Pound Cake**  
1 (10.75-ounce) frozen pound cake,  
thawed  
3/4 cup cream cheese, softened  
1 tablespoon powdered sugar  
1/2 cup fudge sauce  
1/2 cup English toffee bits  
2/3 cup Ocean Spray® Jellyed  
Cranberry Sauce  
Whipped cream *or* ice cream, op-  
tional  
This Recipe is best when made one  
day before serving.  
Cut pound cake into thirds length-  
wise. Beat cream cheese and pow-  
dered sugar together until light  
and fluffy, using an electric mixer.  
Heat fudge sauce in microwave on  
HIGH for 30 seconds or until


smooth and spreadable. Place  
cranberry sauce in a small bowl  
and beat with a fork until smooth.  
Spread a generous 1/3 cup cream  
cheese on the bottom piece of  
pound cake. Next spread 1/4 cup  
fudge sauce on cream cheese layer.  
Sprinkle with 1/4 cup toffee bits.  
Gently spread with 1/3 cup cran-  
berry sauce. Set aside.  
Spread middle piece with remain-  
ing cream cheese followed by 1/4  
cup fudge sauce. Sprinkle with 1/4  
cup toffee bits. Gently spread with  
1/3 cup cranberry sauce. Place on  
top of bottom layer.  
Place top piece of pound cake on  
top of layers. Wrap cake in foil and  
refrigerate overnight. When ready  
to serve, cut into slices. Serve with  
whipped cream or ice cream, if de-  
sired.  
Makes 7 servings.  
Nutritional Facts Per Serving: Cal.  
423, Fat Cal. 198, Pro. 5.6g, Carb.  
51.6g (17%DV), Fat 22.0g  
(34%DV), Chol. 128.0mg (43% DV),  
Sod. 357.6mg (15% DV), Vit. A 13%  
DV, Vit. C 0% DV, Calcium 6% DV,  
Iron 7% DV  
Recipe courtesy of Ocean Spray  
Cranberries, Inc.

**Ann’s Fruit Tray Dip**  
1 cup cream cheese, softened  
3/4 cup firmly packed brown  
sugar  
1/4 cup granulated sugar  
1 tablespoon vanilla extract  
2 apples  
2 bananas  
1 pint strawberries  
2 kiwis  
1 cantaloupe

In a medium bowl, using an elec-  
tric mixer, blend cream cheese,  
brown sugar, granulated sugar,  
and vanilla. Beat until smooth and  
creamy.  
Use as a dip for apples, bananas,  
strawberries, kiwi, and cantaloupe.  
Chill 1 hour. Serve with fruit slices.  
Makes 8 servings.

**Antipasti**  
6 cups mixed greens, such as  
mesclun, gourmet, Italian or  
Mediterranean salad mix  
1 cup artichoke heart quarters,  
drained  
1 cup roasted red peppers, drained  
1/2 cup julienned sun-dried toma-  
toes in olive oil, drained  
1/2 cup ripe olives  
1/2 cup dry bread crumbs  
1 teaspoon Italian seasoning\*  
1/4 teaspoon salt  
1 large egg, beaten  
1 tablespoon olive oil  
8 ounces smoked mozzarella  
cheese, \*\* cut into 3/4 cubes  
2 tablespoons balsamic vinegar,  
optional  
1/4 cup julienned fresh basil  
leaves  
1 tablespoon dried basil, optional  
Place greens on large serving plat-  
ter. Arrange artichoke hearts, pep-  
pers, sun-dried tomatoes and  
olives over greens.

Combine bread crumbs, Italian  
seasoning and salt in shallow bowl.  
Dip cheese cubes in egg, then  
bread crumb mixture, turning to  
coat all sides thoroughly. Repeat  
process, coating cheese in egg then  
bread crumb mixture again.  
Heat oil in large skillet over  
medium-high heat. Place cheese  
cubes in skillet; cook 2 to 3 min-  
utes until golden brown, turning  
frequently to cook all sides.  
Place cheese on antipasto platter;  
drizzle with vinegar and sprinkle  
with basil, if desired. Serve imme-  
diately.  
Makes 4 servings.  
\*Note: Substitute 1/4 teaspoon  
each dried oregano, basil, rosemary  
and thyme, if desired.  
\*\*Note: Substitute provolone  
cheese, cut into 1/2 cubes, for  
smoked mozzarella, if desired.  
Recipe provided courtesy of the  
American Dairy Association.



*Seasons Greetings  
and best wishes  
for the New Year!*

Laurens County Council  
& Government Offices



flour mixture; mix until blended. Pour into prepared pan(s). Bake for 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan(s) on wire rack(s). For layer cakes, remove from pans after 10 minutes. Frost with Creamy Premier White Icing.

For *Creamy Premier White Icing*: MICROWAVE morsels and butter in small, microwave-safe mixer bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature. Beat cream cheese and sour cream into morsel mixture until creamy. Add vanilla extract and almond extract. Gradually beat in powdered sugar until mixture reaches spreading consistency. Makes about 3 cups icing. Makes 12 servings.

**Butterscotch Rum Pound Cake**  
 1 (11-ounce) package *or* 1 2/3 cups NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels, divided use  
 1 (18.25-ounce) package yellow cake mix  
 4 large eggs  
 3/4 cup sour cream  
 1/2 cup milk  
 1/2 cup dark rum  
 1/4 cup butter *or* margarine, softened  
 1 cup finely chopped walnuts *or* pecans  
 Glaze (recipe follows)  
 Chopped nuts (optional)  
 Preheat oven to 350° F. Grease 10-inch bundt pan.  
 Microwave 1 1/3 cups morsels in medium, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth; cool to room temperature.  
 Combine cake mix, eggs, sour cream, milk, rum, butter and melted morsels in large mixer bowl. Beat on low speed just until moistened. Beat on high speed for 2 minutes. Stir in 1 cup nuts. Pour into prepared bundt pan.  
 Bake for 50 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 20 minutes. Invert onto wire rack to cool completely; transfer to serving platter. Pour

Glaze over cake; sprinkle with chopped nuts.  
 For Glaze: Microwave remaining morsels and 1 to 2 tablespoons milk in small, microwave-safe bowl on MEDIUM-HIGH (70%) power for 30 seconds; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool for 5 to 10 minutes.  
 Makes 12 servings.

**Carrot Cake**  
 1 1/2 cups all-purpose flour  
 3/4 cup granulated sugar  
 1/2 cup packed light brown sugar  
 1 1/4 teaspoons baking soda  
 1 teaspoon ground cinnamon  
 1/2 teaspoon salt  
 3 large eggs  
 3/4 cup vegetable oil  
 1 1/2 teaspoons vanilla extract  
 2 cups shredded carrot  
 1 2/3 cups (10-ounce package) REESE'S Peanut Butter Chips\*  
 1/2 cup chopped walnuts


Cream Cheese Frosting (recipe follows)  
 Additional chopped walnuts (optional)  
 Heat oven to 350°F. Grease and flour 13 x 9 x 2-inch baking pan. Stir together flour, granulated sugar, brown sugar, baking soda, cinnamon and salt in large bowl. Stir together eggs, oil and vanilla in small bowl; stir into dry ingredients, blending well. Stir in carrot, peanut butter chips and 1/2 cup walnuts. Pour batter into prepared pan.  
 Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.  
 Frost with Cream Cheese Frosting. Garnish with walnuts, if desired. Makes 12 to 15 servings.  
 \*Or 2 cups (12-ounce package) HERSHEY'S Semi-Sweet Chocolate Chips *or* HERSHEY'S MINI CHIPS Semi-Sweet Chocolate Chips.  
**Variation:** Substitute 1 cup raisins for the chopped walnuts.  
**Cream Cheese Frosting:** Beat 1 (3-ounce) package softened cream cheese and 1/4 cup, softened butter *or* margarine in small bowl until well blended. Gradually add 2 cups powdered sugar and 1 teaspoon vanilla extract, beating to spreading consistency.  
**For Peanut Butter Chip Carrot**

**Cupcakes:** Line muffin cups (2 1/2-inches in diameter) with paper bake cups. Fill muffin cups 3/4 full with batter. Bake 25 to 30 minutes or until wooden pick inserted in center comes out clean. Recipe courtesy of the Hershey Kitchens


**Chocolate Mousse Torte**  
 2/3 cup butter *or* margarine, softened  
 1 cup granulated sugar  
 3 large eggs  
 1 1/2 teaspoons vanilla extract  
 2 cups all-purpose flour  
 2/3 cup HERSHEY'S Cocoa *or* HERSHEY'S SPECIAL DARK Cocoa  
 1 1/2 teaspoons baking powder  
 1/2 teaspoon baking soda  
 1 1/3 cups milk

Chocolate Mousse Filling (recipe follows)  
 Heat oven to 350°F. Line 15 1/2 x 10 1/2 x 1-inch jelly roll pan with foil; grease and flour foil.  
 Beat butter and sugar in large bowl until creamy. Add eggs and vanilla; beat well.  
 Stir together flour, cocoa, baking powder and baking soda; gradually

add to butter mixture, alternately with milk, beating until well blended. Spread batter into prepared pan.  
 Bake 15 to 20 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Invert onto wire rack; carefully peel off foil. Cool completely.  
 Prepare **Chocolate Mousse Filling**. Trim edges from cake; cut cake crosswise into 4 equal pieces, each about 9 x 3 1/2-inches. Place one layer on serving plate; spread with about 1/2 cup filling. Repeat with 2 more layers; pipe *or* spread fourth layer with remaining filling. Refrigerate until ready to serve. Cover; refrigerate leftover torte. Makes 10 to 12 servings.  
**Chocolate Mousse Filling:**  
 1 teaspoon unflavored gelatin  
 1 tablespoon *cold* water  
 2 tablespoons **boiling** water  
 1 cup *cold* whipping cream  
 1/3 cup powdered sugar  
 3 tablespoons HERSHEY'S Cocoa *or* HERSHEY'S Dutch Processed Cocoa  
 1 teaspoon vanilla extract  
 Sprinkle gelatin over cold water in small cup; let stand several min-



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THIS SPECIAL DAY AND MAY HE  
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grams  
Carbohydrates 7 grams  
Fiber 2 grams  
Recipe provided courtesy of Pork:  
The Other White Meat.

Grilled Leg of Pork

1 (4-pound) boneless leg of pork  
3/4 cup chili sauce  
1/4 cup red wine vinegar  
2 tablespoons lemon juice  
1 teaspoon dry mustard  
1 clove garlic, minced  
Prepare medium-hot banked fire in covered kettle-style grill.  
Place pork over indirect heat, cover grill and grill for 1 1/2 to 2 hours, until internal temperature, measured with a meat thermometer, registers 150 to 155 degrees F.  
Meanwhile, for sauce, in a small bowl combine chili sauce, vinegar, lemon juice, mustard and garlic; mix well.  
Brush pork frequently with sauce during the last hour of grilling time.  
Let pork rest for 10 minutes before slicing to serve.  
Makes 8 to 12 servings.  
Wine suggestion: Serve with well-chilled beer or a chilled Chardonnay  
Nutrition Facts:  
Calories 390 calories  
Protein 51 grams  
Fat 19 grams  
Sodium 120 milligrams  
Cholesterol 165 milligrams  
Saturated Fat 7 grams  
Carbohydrates 1 grams  
Fiber 0 grams  
Recipe and photograph provided courtesy of Pork, The Other White Meat.

Apple and Bacon Cornbread Stuffing

Cornbread:

1 1/2 cups all-purpose flour  
1 cup yellow cornmeal  
1/4 cup granulated sugar  
1 tablespoon baking powder  
1 teaspoon salt  
2 large eggs  
3/4 cup milk  
1/2 cup butter or margarine

Stuffing:

3/4 pound bacon, cut into 1 in. pieces  
2 tablespoon butter or margarine  
3 apples, cored and cut into 1 in. pieces

3 celery ribs, chopped  
6 scallions (green onions), chopped  
1 tablespoon fresh parsley, chopped  
2 teaspoons dried marjoram  
1 teaspoons dried sage  
1/2 teaspoons salt  
1/2 teaspoons ground allspice  
2 large eggs  
1 can chicken broth, about 1 3/4 cups  
Preheat oven to 400°F. Grease 9-inch square baking pan.  
Combine flour, cornmeal, sugar, baking powder and salt. Make a well in center of these dry ingredients and add eggs, milk and butter. Stir until just combined. Spoon batter into pan. Bake 20 to 25 minutes or until toothpick inserted into center comes out clean. Cool on wire rack 10 minutes. Remove from pan and cut into 1-inch cubes. Place on ungreased baking sheet. Bake until cubes are toasted, about 30 minutes. In large skillet over medium heat, cook bacon until crisp, about 15 minutes. With slotted spoon, remove bacon to paper towels. Reserve 2 tablespoons drippings. In same skillet over medium heat, melt butter in reserved drippings. Add apples and celery. Cook until tender, about 15 minutes. Stir in scallions, parsley, marjoram, sage, salt, and pepper.  
In a medium bowl, whisk together eggs and broth. In large bowl combine corn bread cubes, bacon and apple mixture. Stir in egg-broth mixture until just combined. Fill turkey cavities with some stuffing. Spoon remaining stuffing into greased 2-quart casserole, cover, and put in oven to heat through 30 minutes before turkey is done.  
Makes 12 servings.

**Basic Bread Stuffing 101**  
1/2 cup butter  
1 large onion, chopped  
3 medium celery ribs with leaves, chopped  
1 (15-ounce) bag cubed seasoned stuffing\*  
1/4 cup chopped fresh parsley  
3 cups homemade turkey stock or chicken broth, as needed  
2 teaspoons poultry seasoning\*\*  
Salt and freshly ground black pepper  
In a large skillet, melt the butter over medium heat. Add the onion and celery. Cook, stirring often, until the onion is golden, about 10 minutes.  
Scrape the vegetables and butter into a large bowl. Add the stuffing and parsley. Stir in enough of the stock to moisten the stuffing, about 2 1/2 cups. Season with the poultry seasoning, if desired, add salt and pepper to taste. Use to stuff the turkey, or place in a buttered baking dish, drizzle with an additional 1/2 cup stock, cover\* and bake for 30 minutes at 350°F (175°C) for a side dish.  
Makes 10 cups.  
\*For a crispier top, remove cover the last 10 minutes or so.  
**Variations:**  
**Sausage and Apple Stuffing:** In a large non-stick skillet over medium heat, cook 1 pound bulk pork sausage, breaking up the meat with a spoon, until cooked through, about 10 minutes. Add to bread stuffing along with 1 cup dried apples (about 3 ounces).  
**Oyster Stuffing:** Drain two 8-ounce containers of shucked oysters and reserve the juices. (Or

2 cups soft bread crumbs  
2 apples, peeled, cored and chopped  
1 cup white wine  
1 cup chopped almonds  
2 tablespoons lemon juice  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
Melt butter and sauté onion until translucent, about 5 minutes; add bread crumbs to onions, stirring to combine. Gently stir in apples and white wine; cook for 5 minutes longer. Stir in lemon juice, nutmeg and allspice; mix well.  
Stuff into a turkey or bake at 350°F on a buttered and covered baking dish for 30 minutes. Makes 8 servings.

The Clinton Chronicle

shuck 24 oysters, opening them over a fine wire sieve placed over a bowl to catch the juices.) If the oysters are large, cut them into 2 to 3 pieces. Add to stuffing along with the bread cubes. Add enough turkey broth to the reserved oyster juices to make 2 1/2 cups and use to moisten the stuffing.  
**Chestnut Stuffing:** Preheat oven to 400°F (205°C). Using a small sharp knife, cut a deep “X” in the flat side of each chestnut. Place in a single layer on a baking sheet and bake until the outer skin is split and crisp, about 30 minutes. They never seem to be done at the same time, so work with the ones that are ready and continue roasting the others.) Place the roasted chestnuts in a kitchen towel to keep them warm. Using a small sharp knife, peel off both the tough outer and thin inner skins. To loosen the peels on stubborn, hard-to-peel chestnuts, return to the oven for an additional 5 to 10 minutes, or microwave on high for 1 minute. You can also use one 15-ounce jar of vacuum packed chestnuts, available at specialty food stores. Coarsely chop the chestnuts and stir into bread stuffing 101. If desired, substitute 1/4 cognac or brandy for an equal amount of the turkey stock. Or 1 pound firm white sandwich bread, cut into 1/2-inch cubes (10 cups) and dried over-night in the oven  
\*\* To create your own poultry seasoning mixture combine 1 teaspoon each: crumbled dried rosemary, crumbled dried sage, dried thyme, dried marjoram, and celery salt with 1/4 teaspoon fresh ground pepper. Crush together using a mortar and pestle, mini food processor, or spice grinder.

**Cape Cod Cornbread Stuffing**  
2 cups cornbread stuffing cubes  
1/2 pound sausage meat, cooked, drained and crumbled  
1 cup Ocean Spray® Fresh or Frozen Cranberries  
1/2 cup diced onion  
1/3 cup chopped pecans  
2 teaspoons thyme  
1/2 cup chicken broth  
Combine all ingredients, except chicken broth, in a medium role dish. Add chicken broth; mix

The Clinton Chronicle

1 teaspoon almond flavoring  
1 cup chopped almonds  
2 cups all-purpose flour

Icing:

2 cups powdered sugar  
2 to 3 tablespoons milk  
Approximately 4 to 6 crushed candy canes  
Preheat oven to 350°F (175°C).  
For Cookies: Combine butter, sugar, salt and flavoring into large electric mixer bowl and beat until fluffy. Stir in almonds and flour until well blended.  
Roll a heaping tablespoon of dough into a rope and form into a candy cane shape. Place on well-buttered or parchment-lined baking sheet and repeat using all of the dough to make 20 to 24 cookies.  
Bake until slightly browned, 15 to

17 minutes. Cool on pan until slightly firm, then carefully remove to a wire rack and cool completely.  
For icing: Stir powdered sugar and milk together. Add food coloring, if desired. Drizzle on cookies and sprinkle with crushed candy canes  
Makes about 2 dozen.  
Recipe courtesy of Wisconsin Milk Marketing Board, Inc.

**Bananas Foster Fudge Cake Bananas Foster:**  
1/2 cup packed brown sugar  
3 tablespoons butter  
1 1/2 cups (about 2 large) finely chopped, firm ripe bananas  
1/2 teaspoon rum extract  
1/4 teaspoon ground cinnamon

Cake:

1 (18.25-ounce) package Devil’s Food cake mix  
1 (3.9-ounce) package instant chocolate pudding and pie filling mix  
2 large eggs  
1 (8-ounce) container sour cream  
1/2 cup vegetable oil  
1/2 cup water  
1/2 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels

Chocolate Frosting:

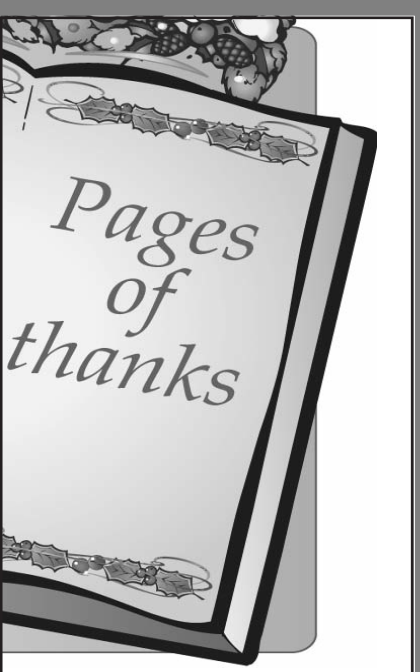
3/4 cup heavy whipping cream  
2 cups (12 ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels  
1 (16-ounce) container prepared cream cheese frosting

2 ounces NESTLÉ® TOLL HOUSE® Premier White Baking Bar, made into curls  
PREHEAT oven to 350°F (175°C). Lightly coat three 9-inch-round cake pans with non-stick cooking spray.  
FOR BANANAS FOSTER: Combine brown sugar and butter in medium, microwave-safe bowl. Microwave uncovered, on HIGH (100%) power for 1 minute. Add chopped bananas, rum extract and cinnamon; stir. Microwave an additional 4 minutes, stirring once. Cool completely.  
FOR CAKE: Combine cake mix, pudding mix, eggs, sour cream, vegetable oil and water in large mixer bowl. Beat on medium speed until well blended (batter will be thick). Pour about 1 1/2 cups of batter into each prepared cake pan. Sprinkle each with a heaping tablespoon of mini morsels. BAKE for 20 minutes or until wooden pick inserted near center comes out clean. Cool in pans on wire racks 10 minutes; remove to wire racks to cool completely.  
FOR CHOCOLATE FROSTING: Heat cream in uncovered, medium microwave-safe bowl on HIGH (100%) power for 1 1/2 minutes or just until boiling. Add morsels; let stand 5 minutes. Stir until smooth. Cover; cool for 30 minutes.  
TO ASSEMBLE: Place one cake layer on serving platter. Spread half the cream cheese frosting on

cake. Spread half the banana mixture to 1/2-inch of edges. Top with second cake layer. Spread with remaining cream cheese frosting followed by remaining banana mixture. Top with remaining cake layer. Spread Chocolate Frosting over top and side of cake. Sprinkle with Premier White curls around top edge of cake. Refrigerate until chocolate is set. Refrigerate leftover cake up to 24 hours.  
Makes 12 to 16 servings.  
Preparation - 1 hrs 15 min | Cooking - 20 min | Cooling Time - 30 min cooling |  
NOTE: If using two cake pans, pour about 1 1/2 cups batter into each prepared cake pan. Refrigerate remaining batter. Bake as stated above. Bake remaining batter in clean pan.

Brown-Eyed Susan Sweet Potato Cake

2 1/4 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
15 ounces mashed sweet potatoes or unsweetened canned sweet potatoes, rinsed, drained, and mashed  
1 cup granulated sugar  
1/2 cup packed brown sugar  
3 large eggs  
1 cup vegetable oil  
1 (6-ounce) package or 1 cup NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels  
1/2 cup chopped pecans  
1/2 cup water  
3/4 cup NESTLÉ® TOLL HOUSE® Premier White Morsels  
1 1/2 tablespoons butter or margarine  
4 ounces cream cheese  
1/3 cup sour cream  
3/4 teaspoon vanilla extract  
1/4 teaspoon almond extract, (optional)  
For Cake: Preheat oven to 350° F. Lightly grease and flour one 13 x 9-inch or two 9-inch-round baking pans.  
Combine flour, baking powder, baking soda, salt, cinnamon and ginger in small bowl. Combine sweet potatoes, granulated sugar and brown sugar in large bowl. Add eggs one at a time, beating well after each addition. Add oil; beat until well blended. Stir in morsels, pecans and water. Stir in




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on baking sheets. Slightly flatten balls and dust lightly with powdered sugar. Press 1 almond into each cookie.  
Bake macaroons in middle of oven for 10 minutes or until light golden brown. Transfer macaroons to a wire rack and cool completely. Store in an airtight container. Makes 32 cookies.

**Bonbon Cookies**  
3/4 cup granulated sugar  
1/2 cup butter, softened  
1 tablespoon vanilla extract  
1 1/2 cups all-purpose flour  
1/8 teaspoon salt  
1 cup maraschino cherries, drained  
Preheat oven to 350°F (175°C). Beat sugar, butter and vanilla until light and fluffy in a large bowl. Stir in flour and salt; mix well. Wrap about 1 tablespoon of dough around a maraschino cherry. Place on ungreased cookie sheet; bake for 12-15 minutes. Transfer cookies to a wire rack; let cool. Makes about 36 cookies.

**Butterscotch Chewies**  
2/3 cup butter or margarine, softened  
1 1/2 cups firmly packed brown sugar  
2 large eggs  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1/4 teaspoon baking soda  
2 cups butterscotch flavored chips  
1 cup chopped pecans  
Preheat oven to 375° F (190°C). In large bowl, cream butter and brown sugar until fluffy. Add eggs and vanilla; beat until smooth. In medium bowl, combine flour and baking soda. Add dry ingredients to creamed mixture; stir until combined. Stir in butterscotch chips and pecans. Drop by tablespoonfuls, 2 inches apart, onto a non-stick baking sheet. Bake 7 to 9 minutes or until bottoms are lightly browned. Transfer cookies to wire racks to cool. Store in an airtight container. Makes 4 dozen


**California Walnut Lemon Biscotti**  
3/4 cup chopped California Walnuts

1/4 cup softened butter  
3 tablespoons vegetable oil  
3/4 cup granulated sugar  
2 large eggs  
Grated rind and juice of 1 lemon  
2 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons ground ginger  
Place walnuts on baking sheet and bake at 350°F 5 to 7 minutes until fragrant and lightly toasted; set aside.  
In large bowl, cream butter and oil with sugar until fluffy. Beat in eggs, one at a time, until mixture is smooth and creamy. Add lemon rind and juice.  
In small bowl, combine flour, baking powder and ginger, stir into creamed mixture. Mix in walnuts. Cover and chill dough at least 4 hours.  
Divide dough into 3 portions. On lightly floured board, roll dough

into logs about 1 1/2-inches in diameter and 10-inches long. Place the logs on ungreased baking sheet.  
Bake at 325°F 30 minutes or until golden and firm to the touch. Cool 10 minutes.  
Using a sharp knife, carefully slice logs diagonally about 1/2-inch thick. Place slices, cut side down, on baking sheet.  
Bake at 300°F about 20 minutes or until light golden brown underneath. Cool on racks. Store in airtight container.  
Makes 3 dozen.  
Recipe provided courtesy of California Walnuts.

**Candy Cane Cookies**  
**Cookies:**  
1 cup unsalted butter  
1/2 cup powdered sugar  
1/4 teaspoon salt

Remember and Rejoice...



Peace On Earth  
*Let's count our blessings one and all, for all His creatures large and small. And on this anniversary, celebrate diversity. For He made us all, and on His birth, Let's pray for everlasting peace on earth.*

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sauce

1 (3-ounce) package lemon gelatin

1 cup boiling water

1 (3-ounce) package cream cheese, softened

1/3 cup mayonnaise

1 (8-ounce) can crushed pineapple, undrained

1/2 cup whipping cream

1 cup miniature marshmallows

2 cups finely chopped walnuts

Drain cherries, reserving cherry syrup.

Add enough water to reserved cherry syrup to make 1 cup liquid. Heat to boiling and add the cherry gelatin, stirring until dissolved. Add cherries and jellied cranberry sauce, mixing well. Turn into 9 x 9 x 2-inch glass baking dish and refrigerate.

Dissolve lemon gelatin in boiling water.

Beat mayonnaise and cream cheese together and add to lemon gelatin. Stir in undrained pineapple, chill until partially set. Whip cream and fold into partially set lemon mixture along with marshmallows. Spread over cherry layer, sprinkle with nuts and chill until firm.

Makes 12 servings.

**ranberry Spinach Salad with Warm Honey Dijon Bacon Dressing**

1 (6-ounce) package salad spinach

1/2 cup Ocean Spray® Craisins®

Original Sweetened Dried Cranberries

Red onion slices

**DRESSING:**

4 slices bacon or turkey bacon, cooked crisp and crumbled

1/2 cup plain or orange-flavored honey

1/2 cup lime juice

2 tablespoons Dijon mustard

Wash and clean spinach. Divide evenly among 4 salad plates. Top each with 2 tablespoons sweetened dried cranberries and onion slices. Combine dressing ingredients in a small glass mixing bowl using a wire whisk. Heat in the microwave on HIGH for 1 minute or until warm.

Makes about 1 cup.

Nutrition Facts Per Serving (1/4 cup): Cal. 240(11%DV), Total Fat 4grams(5%DV), Sat. Fat 1gram(5%DV), Protein 4grams(7%DV), Carb. 52grams(17%DV), Sodium 179mg(7%DV), Pot.

336mg(9%DV), Iron 2mg(9%DV), Calcium 58mg(5%DV), Zinc <1mg(4%DV), Vit. A 286RE(28%DV), Vit. E <1mg(2%DV), Folate 86Ug(21%DV), Vit. C 21mg(35%DV), Dietary Fiber 2grams(8%DV), Sugar 46grams. Dietary Exchange: Veg. 1, Fruit 1, Other Carb. 2, Fat 0.5

Recipe courtesy of Ocean Spray Cranberries, Inc.

**Ambrosia Cookies**

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup flaked coconut

1 1/2 cups quick-cooking or regular oats

1 cup chopped pecans

2 cups chopped dates (or raisins)

1 tablespoon grated lemon rind

1 teaspoon grated orange rind

1 cup butter or margarine

1 cup granulated sugar

1 cup packed brown sugar

2 large eggs

1 teaspoon vanilla extract

Preheat oven to 375\* (190\*C).

In medium bowl, combine flour, baking powder and baking soda, salt, coconut, oats, pecans, dates, lemon and orange rind; set aside.

In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, and vanilla, mixing well. Stir in flour mixture until just blended.

Drop dough by tablespoonfuls 2-inches apart onto ungreased baking sheets. Bake for 10 to 12 minutes. Remove to wire racks to cool. Store in airtight containers. Makes about 4 dozen cookies.

**Almond Macaroons**

2 cups whole almonds (preferably blanched)

1 1/3 cups granulated sugar

2 large egg whites

1/2 teaspoon almond extract

1/4 teaspoon salt

Powdered sugar for dusting

32 whole almonds

Preheat oven to 350°F (175°C). Lightly grease baking sheets; set aside.

In a food processor pulse 2 cups almonds with sugar until ground fine. Add egg whites, almond extract and salt and pulse combined.

Roll mixture into 32 (1-inch) balls and arrange about 2-inches apart



350° F for 40 to 45 minutes or until heated. Uncover; top with cheese, bacon and green onions; bake for an additional 3 minutes or until cheese is melted.

Nutritional Information Per Serving: Calories: 120 Calories from Fat: 40 Total Fat: 4.5 g Saturated Fat: 2.5 g Cholesterol: 5 mg Sodium: 330 mg Carbohydrates: 15 g Dietary Fiber: 1 g Sugars: 3 g Protein: 7 g

**Bistro Mashed Potatoes**

5 pounds russet potatoes  
1/4 pound butter  
1 cup sour cream  
1/2 cup whole milk  
1 cup shredded cheddar cheese  
2 tablespoons chopped cooked bacon  
2 tablespoons chopped fresh pars-

ley  
Ground black pepper to taste  
Salt to taste  
Boil potatoes until soft.  
Place in mixer; add milk and butter; mix with whip.  
Add sour cream, cheese, bacon and add seasonings. If potatoes are too thick add more milk and adjust seasonings as needed.  
Serves 12.

3 (15-ounce) cans chunky fruit cocktail, drained  
1 (11-ounce) can Mandarin oranges, drained  
1 cup miniature marshmallows  
1 cup sweetened flake coconut  
2 bananas, thinly sliced  
2/3 cup NESTLÉ® CARNATION® Evaporated Milk  
1 cup sliced fresh strawberries

Combine fruit cocktail, oranges, marshmallows, coconut, bananas and evaporated milk in large bowl. Refrigerate for 30 minutes. Stir in strawberries before serving.  
Makes 6 servings.

Estimated Times:  
Preparation Time: 10 mins  
Cooking Time: 30 mins refrigerating

Nutritional Information Per Serving: Calories: 330 Calories from Fat: 60 Total Fat: 6 g Saturated Fat: 5 g Cholesterol: 0 mg Sodium: 30 mg Carbohydrates: 70 g Dietary Fiber: 6 g Sugars: 54 g Protein: 3 g

**Carrot and Pineapple Coleslaw**

2 cups shredded cabbage  
1 (15 1/2-ounce) can pineapple chunks, drained  
1 cup shredded carrot

1/3 cup slivered almonds, toasted  
2/3 cup mayonnaise  
2/3 cup sour cream  
1 tablespoon fresh lemon juice  
1 teaspoon sugar  
1 teaspoon grated onion  
1/4 teaspoon salt  
Combine cabbage, pineapple chunks, carrot, and almonds in a large bowl, and toss gently.  
Combine mayonnaise and remaining ingredients, stirring until smooth. Pour dressing mixture over cabbage mixture and toss gently. Cover and chill thoroughly.  
Makes 6 servings.

**Cherry-Cranberry Salad**

1 (16-ounce) can tart red pitted cherries  
1 (3-ounce) package cherry gelatin  
1 (16-ounce) can jellied cranberry

well. Add more chicken broth for moister stuffing. Cover and bake for 30 minutes or until heated through.  
Makes 3 cups.

Nutrition Facts Per Serving (serving size = 1/2 cup): Cal. 200, Total Fat 12 grams, Sat. Fat 2.3 grams, Protein 6.5 grams, Carb. 17.6 grams, Chol. 14.8 mg., Dietary Fiber 2.5grams, Sugar 2.99 grams, Vit. A 2.7RE, Vit. C 3.9 mg., Vit. E 0mg, Folate 14Ug, Sodium 649mg., Pot. 175 mg., Iron 1mg., Calcium 18mg, Magnesium 14mg., Phosphorus 61mg., Zinc 0.5mg Cal 72 (3%DV), Fat Cal. 0, Pro. 1g (1%DV), Carb. 18g (5%DV), Fat 0g (0%DV), Chol. 0mg (0%DV), Sod. 57mg (2%DV), Vit. A 23RE (2%DV), Vit. C 41mg (68%DV), Vit. E 0mg (0%DV), Calcium 10mg (1%DV), Iron <1mg (1%DV), Folate 4Ug (0%DV), Zinc <1mg (1%DV), Pot. 104mg (2%DV), Dietary Exchange: Fruit 1.

Recipe courtesy of Ocean Spray Cranberries, Inc.

**Cheese Stuffing (Ripieno di Formaggio)**

2/3 pound Roman ricotta  
1 pinch of nutmeg (optional)

3 large eggs  
3 tablespoons Parmigiano  
Salt  
Pepper  
Sieve ricotta.  
Beat the eggs in a bowl and, while beating, mix in the ricotta, Parmigiano, nutmeg, salt and pepper. If stuffing is too soft, add some breadcrumbs. Keep the stuffing in a cool place, for a few hours.  
Makes ? servings.

Recipe courtesy of The Italian Trade Commission.

**Cornbread Dressing**

2 cups cornmeal  
1/2 cup all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon sugar (optional)  
6 large eggs, divided  
2 cups buttermilk  
2 tablespoons bacon drippings or melted butter  
1/2 cup butter or margarine  
3 bunches green onions, chopped  
4 celery ribs, chopped  
1 (16-ounce) package herb-seasoned stuffing mix  
5 (14 1/2-ounce) cans chicken

broth  
Combine first 5 ingredients and, if desired, sugar in a large bowl. Stir together 2 eggs and buttermilk; add to dry ingredients, stirring just until moistened.  
Heat bacon drippings in a 10-inch cast-iron skillet or 9-inch round cake pan in oven at 425\* (220°C) for 5 minutes. Stir hot drippings into batter. Pour batter into hot skillet.  
Bake at 425\* (220°C) for 25 minutes or until cornbread is golden; cool and crumble. Freeze in large heavy-duty zip-top plastic bag up to 1 month, if desired. Thaw in refrigerator.  
Melt 1/2 cup butter in a large skillet over medium heat; add green onions and celery, and sauté until tender.  
Stir together remaining 4 eggs in a large bowl; stir in cornbread, onion mixture, stuffing mix, and chicken broth until blended.  
Spoon dressing into 1 lightly greased 13- x 9-inch baking dish and 1 lightly greased 9-inch square baking dish. Cover and freeze up to 3 months, if desired; thaw in refrigerator 8 hours.

Place 13 x 9 x 2-inch dish (uncovered) and 9-inch square dish (uncovered) in oven at 350°F (175°C). Bake 13 x 9 x 2-inch dish for 1 hour and 9-inch square dish for 50 minutes or until each is lightly browned.  
Makes 12 servings.

**Country Sausage, Apple and Cherry Stuffing**

1 pound sweet Italian sausage, casings removed  
1 1/2 yellow onions, diced  
5 celery stalks, diced  
3 garlic cloves, minced  
1 cup Sunsweet cherries  
3/4 cup Sunsweet prune juice  
5 cups French bread, cubed and dried  
1 apple, peeled, cored and diced  
1/2 cup parsley, washed and chopped fine  
2 large eggs  
1/2 cup chicken broth  
Salt and pepper, to taste  
Preheat oven to 350°F (175°C). In a skillet, brown the sausage; remove excess fat and add the vegetables and garlic. Cook briefly, about two minutes, and set aside. Put the cherries in a saucepan with the prune juice, bring to a boil and

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set aside.  
 Put the bread cubes, sausage, vegetables, apples and parsley in a large bowl and season with salt and pepper. Whisk eggs and chicken broth together, and pour over the bread mixture, mixing until everything is well distributed. Drain cherries and add to the stuffing mixture, tossing again. If the mixture is too dry, add more broth 1/4 cup at a time. Place in a lightly greased 13 by 9 inch pan and cover with foil. Bake for 30 minutes, remove foil and bake 10 minutes to crisp. Serve warm.  
 Makes 8 to 12 servings.  
 Recipe courtesy of  
 www.sunsweet.com; through ARA Content.

One of the most popular ways to serve sweet potatoes is simply to bake them, but when stuffed with additional condiments they're in a whole new, delicious category of their own. Serve this recipe as a healthy breakfast alternative or as a dinnertime side dish with baked chicken, turkey or lean ham.

**Ambrosia Stuffed Sweet Potato**  
 1 medium sweet potato, about 8 ounces  
 3 tablespoons light sour cream  
 2 tablespoons marshmallow creme

1 tablespoon sweetened flaked coconut  
 1 tablespoon chopped pecans  
 4 teaspoons drained crushed pineapple  
 4 dried apricot halves, chopped  
 Preheat oven to 400°F (205°C). Wash the sweet potato, pat dry and pierce in several places with a fork. Bake for 45 to 50 minutes or microwave for 5 to 7 minutes, or until tender when pricked with a fork. Let cool slightly. Combine the remaining ingredients in a bowl; blend well. Working lengthwise, slice sweet potato in half. Use a spoon to scoop out all but 1/4 inch of the flesh from each half. Place the scooped-out potato in a bowl, mash lightly with a fork; add about one-half of the ambrosia mixture to the mashed sweet potato; blend well. Spoon this mixture back into the potato skins and top each with the remaining ambrosia. Serve immediately.  
 Makes 2 servings.  
 Cook's Note: Recipe can be increased according to your needs. Nutritional Information per serving: calories 216 protein 4 g. carbohydrate 26 g. fat 6 g. cholesterol 8 mg. sodium 61 mg. Vitamin A 4,139 IU fiber 4g  
 Recipe courtesy of North Carolina Sweetpotato Commission.

## Our Holiday Prescription

A fun, festive season for one and all. We appreciate your business and wish you a Merry Christmas & happy, healthy New Year.

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erve with roasted pork and fresh green beans. These are also great for breakfast paired with hot mugs of coffee.

**Apple Fritters**  
 1 (12-ounce) package Classic Dishes Harvest Apples, defrosted according to package directions  
 1 cup all-purpose flour  
 2 teaspoons baking powder  
 1/8 teaspoon salt  
 1/4 cup milk  
 1 large egg  
 2 cups vegetable oil  
 1/2 cup cinnamon sugar  
 1/2 cup powdered sugar, (optional)  
 Sift together flour, baking powder and salt; stir in milk. Add escalated apples and egg; stir. Heat oil in large skillet to 350°F (175°C). Drop mixture by tablespoons into hot oil. Brown on all sides; drain. Serve warm with cinnamon sugar, powdered sugar and/or syrup.  
 Makes 6 servings.

**Au Gratin Potatoes**  
 4 cups thinly sliced potatoes  
 1 medium onion, chopped  
 1/4 cup butter  
 1 tablespoon all-purpose flour

1 teaspoon salt  
 1/4 teaspoon pepper  
 2 cups milk  
 2 cups (8 ounces) shredded Wisconsin Sharp Cheddar cheese - divided use  
 1/4 cup fine dry bread crumbs  
 Paprika  
 In a 2 quart saucepan, cook onion in butter until tender. Stir in flour, salt and pepper; cook over low heat until mixture is bubbly, stirring constantly. Remove from heat; gradually stir in milk and 1 1/2 cups cheese. Bring to a boil, stirring constantly; cook for 1 minute. In an ungreased 1 1/2 quart casserole dish, place potatoes; cover with cheese sauce. Bake, uncovered, at 325°F (160°C) for 1 hour. Mix remaining cheese and bread crumbs; sprinkle over potatoes. Sprinkle with paprika. Bake, uncovered, at 325°F (160°C) for 15 to 20 minutes, until top is brown and bubbly.  
 Makes 4 servings.  
 Recipe provided courtesy of Wisconsin Milk Marketing Board, Inc.

## Our gift to you...

*With each season comes a renewed sense of hope. This Christmas, we give you the gift of hope and wish you health and happiness in the year ahead.*

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## A Prayer For Peace

*May the true meaning of Christmas bring renewed hope to your heart and home at this time and all through the coming year.*

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## Merry Christmas!

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**Big Blue Marble Academy**

**Baked Brown and White Rice with Mushrooms**  
 1/2 cup uncooked brown rice  
 2 tablespoons butter or margarine, divided use  
 1/2 cup chopped onion  
 2 cups chicken or beef broth  
 1/4 teaspoon dried thyme leaves  
 1/8 teaspoon ground black pepper  
 1/8 teaspoon dried basil leaves  
 1 1/2 cups sliced mushrooms  
 1/2 cup uncooked white rice  
 2 tablespoons chopped parsley  
 Place brown rice into shallow 2 to 3-quart baking dish. Melt 1 tablespoon butter in 2-quart saucepan over medium-high heat. Add onion; cook and stir 3 to 5 minutes until onion is tender. Add broth, thyme, pepper and basil. Bring to a boil; pour over rice. Cover and bake at 350 degrees 30 minutes. Melt remaining 1 tablespoon butter in same saucepan; add mushrooms. Cook and stir 3 to 5 minutes or until tender; remove from heat. Add mushrooms and white rice to brown rice. Cover and continue to bake until rice is tender, about 30 minutes more. Add parsley; stir gently.  
 Makes 6 servings.  
 Recipe provided courtesy of USA Rice Federation.

**Baked Potato Casserole**  
 8 medium potatoes (about 2 1/2 to 3 lb. total), peeled and cut into 1-

inch chunks  
 1 cup NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk  
 1/2 cup light sour cream  
 1 teaspoon salt  
 1/2 teaspoon ground black pepper  
 2 cups (8 ounce package) shredded 2% cheddar cheese - divided use  
 6 slices turkey bacon, cooked and crumbled - divided use  
 Sliced green onions (optional)  
 Place potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain. Preheat oven to 350°F (175°C). Grease 2 1/2- to 3-quart casserole dish. Return potatoes to saucepan; add evaporated milk, sour cream, salt and pepper. Beat with hand-held mixer until smooth. Stir in 1 1/2 cups cheese and half of bacon. Spoon mixture into prepared casserole dish. Bake for 20 to 25 minutes or until heated through. Top with remaining 1/2 cup cheese, remaining bacon and green onions. Bake for an additional 3 minutes or until cheese is melted.  
 Makes 18 servings.  
 Estimated Times:  
 Preparation Time: 15 mins  
 Cooking Time: 45 mins  
 TIP: This casserole can be assembled ahead of time and refrigerated. Cover with foil and bake at

## Wishing You An Old-fashioned Country Christmas

*May the comforts of home, the love of family & the memories of holidays past renew your hearts this season. We hope you have a Merry Christmas & a Happy New Year, too!*

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