



Our Teams Favorite Holiday Recipes

MeMa's Corn Pudding (Submitted by Lissa Johnsen)

3 eggs
3 tbs flour
½ cup sugar
2 cups milk
½ tbs salt
2 cups cream corn (16 oz)
½ stick butter

Preheat oven to 350.
Slightly beat eggs.
Mix slightly beaten eggs, flour & sugar.
Heat mixture well.
Add in milk, salt & corn.
Melt butter and pour into bottom of casserole dish.
Pour corn/egg mixture to casserole dish on top of butter.
Bake in oven for 50 – 60 minutes or until pudding is solid (should not be runny).
If you double the recipe, this is a good side dish for a big group.
Kids really love this also. Enjoy!

Ruthie's Chocolate French Toast with Raspberry Sauce (Submitted by Chad Watson)

Ingredients

- 6 large eggs
- 2 cups whole milk
- 1 teaspoon vanilla extract
- 1 tablespoon sugar
- 1/2 teaspoon table salt
- 3 tablespoons unsalted butter
- eight 1/2 inch thick slices of egg bread or brioche
- 4 ounces bittersweet/semisweet chocolate
- several fresh mint sprigs for garnish
- 1 cup Raspberry Sauce

Directions

1. Beat the eggs with the milk, vanilla, sugar and salt in a large shallow dish.
2. Working in two batches (you won't be able to make all of the toast in one skillet at one time), melt half your butter in a large nonstick skillet over medium-high heat. Or, if you prefer to work with a griddle, you can heat your griddle to medium-hot.
3. Dip half the bread slices in the egg mixture until just lightly soaked. Transfer the slices to the skillet and sprinkle the top of each slice with one-fourth of the chocolate. Dip the remaining bread slices in the egg mixture and place each one on top of the chocolate, so it is like a sandwich. Press gently with a spatula so that slices adhere. Turn down the heat to medium and cook, turning once, until well-browned and cooked through, 5 minutes per side.
4. Remove the toast from skillet and cut them in half (diagonally) and serve them on warmed plates. Spoon a small amount of the raspberry sauce around the toast and garnish with whole raspberries and a sprig of mint.

Serves 4

Raspberry Sauce:

Ingredients

- 1/2 cup fresh raspberries
- 1 tablespoons fresh lemon juice
- 1/2 to 3/4 cup confectioners' sugar

Directions

1. Combine the raspberries, lemon juice, and 1/2 cup sugar in a food processor. Taste and add additional sugar if desired.
2. Process until well blended and strain through a fine-mesh strainer.



Easy as Pie Dump Cake (Submitted by Brian Poole)

Ingredients:

- 1 can crushed pineapple
- 1 can apple (or cherry or blueberry or blackberry) pie filling
- 1 yellow cake mix (NOT one with pudding in the mix)
- 1 cup chopped pecans (or walnuts, or almonds)

1 stick butter (do not substitute margarine)

In 9 x 13 pan (preferably glass):

Dump crushed pineapple into pan and spread evenly

Dump apple pie filling on top of pineapple and spread evenly (you may need to spoon on the apple pie filling)

Dump DRY cake mix in an even layer on top; gently "level" with spoon, taking care not to poke into fruit layer.

In a separate bowl melt butter and then dump nuts into melted butter

Sprinkle nut and butter mixture evenly over the cake as best you can

Bake at 350F for 45-55 minutes, until top is lightly browned and fruit is bubbling.

May be served warm or cold, but it's best served warm with vanilla ice cream.

Chocolate Sheetcake (Submitted by Annette Bryans)

Sift together into a large bowl.

2 cups flour

2 cups sugar

½ tsp salt

Set aside

In a saucepan, bring to a boil

1 cup butter

1 cup water

3 Tbsp cocoa

Pour over flour mixture, mix well

Add

2 beaten eggs

½ cup milk

1 tsp baking soda

1 tsp cinnamon

1 tsp vanilla

Mix well.

Pour into a greased 17 X 11 (cookie sheet)

Bake at 350 degrees for 20 minutes.

Let cake cool for 10-15 minutes

Using a large bowl

Add on box (1lb) of powdered sugar-set aside

In sauce pan

Melt

½ cup butter

3 Tbsp cocoa

6 Tbsp milk

Mix well

Pour saucepan ingredients over powdered sugar and MIX WELL

Add 1 cup chopped nuts (walnuts) & 1 tsp of vanilla.

Pour mixture over cake



Grasshopper Pie (Submitted by Joe Eckstein)

Ingredients:

- Pre-made Chocolate Cookie Crust
- 3 cups miniature marshmallows
- ½ cup milk
- ¼ cup green Crème de Menthe
- 3 tablespoons white Crème de Cacao
- 1 container of Cool Whip
- Few drops green food coloring, if desired

In medium saucepan, heat marshmallows and milk over medium heat, stirring constantly, just until marshmallows melt. Chill until thickened; blend in crème de menthe and crème de cacao. In chilled bowl, fold marshmallow mixture into cool whip; fold in food color. Pour into crust. Sprinkle with grated semisweet chocolate. Chill until set.

Panettone (Submitted by Geni Long)

Makes 3 small loaves. *You will need three 3 3/8-by-7-inch brown paper bags to make this recipe*

Ingredients:

- 1/3 Cup warm water
- 2 packages active dry yeast
- 4 cups all purpose flour
- ½ cup warm milk
- 2/3 cup sugar
- 4 large eggs
- 2 Large egg yolks
- 1 teaspoon vanilla extract
- 12 tablespoons (1 ½ sticks) butter
- 2 cups mixed and dried candied fruit
- Zest of one lemon
- Zest of one orange
- Canola Oil, for bowl
- 2 tablespoons melted, unsalted butter, for paper bags
- 1 large egg yolk
- 1 tablespoon heavy cream

1. To make the sponge, warm a small bowl by rinsing it with hot water. Pour in warm water, and sprinkle 1 package yeast on it. Let stand until yeast has dissolved. Stir in 1/2 cup flour, cover with plastic wrap, and let stand until doubled, about 30 minutes.

2. Sprinkle remaining package yeast over warm milk. Let stand until dissolved.

3. Beat together sugar, eggs, egg yolks, and vanilla. Mix in yeast-milk mixture. Add sponge, and stir until well incorporated

4. In the bowl of an electric mixer fitted with the paddle attachment, combine butter and remaining 3 1/2 cups flour until crumbly. Slowly pour in egg mixture, and beat on high speed for 3 to 4 minutes, until dough is elastic-looking and long strands form. Beat in fruit and zests. Turn dough into an oiled bowl, cover with plastic wrap, and leave in a warm place to rise until doubled, 2 to 3 hours.

5. Fold down tops of bags to form a 3-inch cuff. Brush inside and out with melted butter

6. Turn out dough onto a lightly floured board and knead a few times to deflate. Divide dough into three pieces. Roll each into a ball, and drop into prepared bags. Place bags on a baking sheet about 4 inches apart, and cover loosely with plastic wrap. Leave in a warm place to rise until doubled again, about 2 hours.

7. Heat oven to 400°. Carefully cut an X in the top of each loaf with oiled scissors. In a small bowl, whisk together the egg yolk and heavy cream to make an egg wash. Brush top of each loaf with egg wash. Place baking sheet in bottom third of oven. After 10 minutes, lower heat to 375°. Bake for 30 more minutes; if tops get too brown while baking, cover with foil. Loaves are done when a wooden skewer inserted into centers comes out clean. Cool on a wire rack.

Blue Cheese Ball (Submitted by Jeff Odom)

Ingredients:

- 6 ounce package crumbled blue cheese
- 12 to 16 ounces of cream cheese
- 1/3 cup chopped green olives w/ pimentos
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne red pepper (if you want some heat)
- several dashes of Worcestershire Sauce
- 3/4 to a cup of chopped Walnuts (walnuts pair great with blue cheese but pecans work really well too or if you have a nut allergy try wheat nuts)
- Crackers or corn chips of choice

You also need aluminum foil and wax paper.

Let the cream cheese warm to nearly room temperature. Combine all the ingredients except the nuts in a bowl. Refrigerate until firms up. Pull a piece of aluminum foil that will be long enough to form around the cheese ball and twist around the top. Set the foil on the counter and place a sheet of wax paper on top of the foil that is a wider on each long end by about an inch. Spread the nuts around the center of the wax paper.

Take the firm cheese out of the bowl with your clean hands. Roll the cheese mix lightly in your hands to form a ball. Place the cheese mix on the chopped nuts and roll around covering the ball with the nuts. After covering roll the cheese ball to the center of the wax

paper and foil. Pull the wax paper and foil around the cheese ball and twist at the top. Refrigerate over night to allow flavors to come out. Serve with crackers &/or corn chips.



For a Morning Get Together:

Hashbrown Potato Dish (Submitted by Janet Metz)

- 2 pound bag of frozen hashbrown potatoes
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups sour cream
- 1/2 cup melted butter
- 1 can of cream of chicken soup
- 2 cups of grated cheese (sharp is best)
- 1/2 cup chopped onion

Spread frozen potatoes into a lightly greased 9x13 baking dish. Let them thaw slightly. Mix other ingredients together. Pour over potatoes and spread evenly. Bake at 350 degrees for one hour.

Sausage Egg Casserole (Submitted by Janet Metz)

- 1 pound of pork sausage
- 8 eggs
- 6 slices bread (cubed)
- 2 cups of milk
- 1 cup of grated sharp cheese
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon dried mustard

Cook sausage on stove top (like ground beef) and drain. Mix eggs, milk, cheese and spices with a whisk. Then add the cubed bread and drained sausage. Pour into a lightly greased 9x13 baking dish. Bake at 350 degrees for 40-45 minutes. Serve with Cinnamon Rolls or Biscuits!