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**2021 Holiday
Recipe Book**

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TURTLE COOKIES

Pecans, caramel and chocolate together is a winning combination which is why everybody loves those gorgeous Turtle chocolates and why Turtle Cheesecake is such a popular dessert menu item. Inspired by those great little confections, I set out to make a cookie version that would be worthy of the name.

I can report that all testers of these cookies declare them to be amazing. A double chocolate chip cookie gets rolled in pecans and topped with a soft chewy caramel candy before baking to crispy chewy perfection. These are destined to become one of our household signature cookies for sure.

Ingredients:

- 2 1/2 Cups flour
- 1/2 Cup good quality cocoa
- 1 Teaspoon salt
- 1 Teaspoon baking soda
- 1 Cup butter
- 1 Cup light brown sugar
- 1 Cup sugar
- 2 eggs
- 2 Teaspoons vanilla extract
- 12 oz. semisweet chocolate chips
- 1 Cup chopped pecans
- 3 dozen individual caramel candies
- 3/4 Cup granulated sugar

What's next:

- Preheat oven to 350.
- In a medium sized bowl whisk together



er flour, cocoa, salt, and baking soda.

- In a large bowl, cream together the butter and sugars until light and fluffy. Add the eggs and vanilla and combine thoroughly.
- Add the flour mixture to the sweetened butter. Mix only enough to incorporate flour. Do not overmix. Fold in the chocolate chips.
- Roll into 1 inch balls and dunk one half of the ball into the chopped pecans.
- Place on parchment lined baking sheet 3 inches apart with the side dunked in pecans facing upward. Press down slightly. Gently push one caramel candy half way into the center of each cookie ball.
- Bake 10-12 minutes at 350 degrees. Do not over bake or cookies will be brittle.
- Cool for 10 minutes on the baking sheet before removing to a wire rack to cool thoroughly. You can drizzle the tops of the cookies with melted chocolate as well but that's completely optional.
- Makes about 3 dozen.

Submitted by Karen M.

PECAN PIE

Ingredients:

- 1 unbaked pie shell
- 1 Pound light brown sugar
- 1/4 flour
- 1/2 Teaspoon salt
- 1/2 Cup milk
- 3 eggs, beaten
- 1/2 Cup butter, melted
- 1 1/2 Teaspoon vanilla extract
- 1 Cup chopped pecans (You can use a much more generous helping of pecans - chopped and/or halved).

What's next:

- In a large bowl, blend the sugar, flour and salt.
- Add the milk, vanilla and melted butter.
- Add the beaten eggs last.
- Stir until only blended.
- Place foil around crust edges.
- Place pecans in the crust.
- Pour blended mixture over pecans.
- 400 degrees, approximately 45-60 minutes.

Submitted by Karen M.

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CHOCOLATE DESSERT ON ANGEL FOOD CAKE

Ingredients:

- 1 large Angel Food Cake
- 1 Pound dipping milk chocolate
- 2 Squares bitter chocolate
- 2 Tablespoons water
- 4 eggs
- 1 Pint whipping cream

What's next:

- Melt together: dipping milk chocolate, bitter chocolate and water.
- When chocolate is melted add egg yolks one at a time, beating well after each addition.
- Cool slightly. Beat egg whites until stiff. Add in chocolate mixture.
- Beat whipping cream until stiff. Add to chocolate mixture. Break up Angel food cake into pieces and lay in a 13x9 pan. Pour chocolate mixture over cake and refrigerate.

Submitted by Gen Boyce

AUNT MARY'S PEANUT BUTTER CLUSTERS

Ingredients:

- 1 Cup sugar
- 1/4 Cup butter
- 1/2 Cup evaporated milk
- 1/4 Cup crunchy peanut butter
- 1/2 Teaspoon vanilla
- 1 Cup oatmeal uncooked
- 1/2 Cup Spanish peanuts

What's next:

- Mix sugar, butter and evaporated milk in a saucepan. Bring to a rolling boil. Continue to boil for three minutes, stirring frequently.
- Remove from heat. Stir in Peanut Butter and Vanilla , until peanut butter is melted.
- Fold in Oatmeal and Peanuts.
- Drop by tablespoon onto wax paper.
- Let stand until set.

Submitted by Paul Wagner & the Reimer crew

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GRANDMOTHER'S CHOCOLATE SQUARE OATMEAL COOKIE

Ingredients:

3/4 Cup flour
 1/2 teaspoon soda
 1/2 Teaspoon salt
 1/2 Cup brown sugar
 1/2 Cup white sugar
 1/2 Cup soft shortening
 1 egg

1/2 Teaspoon vanilla
 1 1/2 Cups oatmeal
 1/4 Cup nuts
 1 large Hershey bar

What's next:

- Combine all except last three ingredients in mixing bowl.
- Beat until smooth. Stir in nuts and oatmeal. Shape into roll.

- Wrap and chill overnight.
- Slice and place on ungreased cookie sheet.
- Bake in pre-heated 375° oven for 10-12 minutes.
- Immediately place small square of Hershey bar on each. Remove from pan and press nut meat in chocolate square.

Submitted by Cora Curtis

CHOCOLATE CAKE

Ingredients:

6 Tablespoons cocoa
 3 Cups flour
 2 Cups sugar
 2 Tablespoons baking soda
 1 Teaspoon salt
 3/4 Cups oil

2 Tablespoons vinegar
 2 teaspoons vanilla
 2 Cups cold water

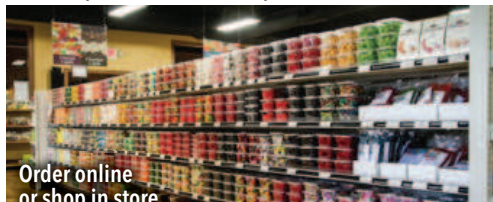
What's next:

- Mix all in bowl and pour into greased and floured pan.
- Bake 350 for 40 minutes

Submitted by Janice Schneider



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PFEFFERNUSSE COOKIES

This recipe was brought to Oshkosh by my grandmother when she emigrated from Germany. These are effectively small spice cookies. The name literally translates to “pepper nuts” - pepper as a reference to the spices, and nuts...well, there are no nuts, but they are often presented as small brown dollops when you bake them, and you can eat a ton at once like you would with nuts, but I digress. While our family prefers them without a glaze, they can certainly be adapted with a lovely powdered sugar / lemon juice glaze. These are a superb treat throughout November & December in our household.

Ingredients:

- 1/2 Cup shortening (or creamy European style butter)
- 3/4 Cups brown sugar
- 1 egg
- 1/2 Cup molasse
- 3 Drops anise oil
- 3 1/3 Cups flour
- 1/2 Teaspoon baking soda
- 1/4 Teaspoon salt
- 1/2 Teaspoon cinnamon
- 1/2 Teaspoon cloves

What's next:

- Mix together shortening, brown sugar, egg, molasses, and anise.
- In a separate bowl, combine flour, baking soda, salt, cinnamon, and cloves.



- Combine dry ingredients with wet ingredients, gradually mixing by hand.
- Knead dough until it's a good consistency for molding. (If the dough seems too soft, refrigerate until firm.)
- Mold into 3/4" balls
- Place on a sheet and bake for 12 minutes at 350* until the bottom of the cookies turn golden brown.
- These store for weeks in an airtight container. If the flavor is too bold for your liking, consider adding a slice of apple to the container to mellow them out.

*Charlotte Schilcher's recipe
submitted by Kristopher Ulrich*



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GRAHAM CRACKER CAKE

Ingredients:

- 1/2 Cup shortening
- 1 Cup sugar
- 1/2 Teaspoon vanilla
- 3 egg yolks, beaten
- 1/4 Cup flour
- 1 1/2 Teaspoons baking powder
- 1/4 Teaspoon salt
- 24 graham crackers, crushed
- 3/4 Cups milk
- 3 stiffly beaten egg whites
- 1/2 Cup chopped nuts

What's next:

- Preheat oven to 350.
- Cream shortening. Add sugar & beat well.
- Add vanilla and egg yolks, beat well.

- Sift flour, baking powder and salt together 3 times. Add to creamed mixture.
- Alternating with milk and graham cracker crumbs beat well after each addition until smooth. Add nuts.
- Fold in beaten egg whites.
- Bake 30-35 minutes in in 2 – 8” round pans. For a 13x9 pan use 1 ½ times the recipe.

For the Frosting

- 1/2 Cup butter
- 1 Cup brown sugar
- 1/4 Cup milk
- 3 1/4 Cups powdered sugar

Melt butter. Add brown sugar. Boil and stir one minute or until slightly thick. Cool slightly. Add milk. Beat until smooth adding powdered sugar until spreading consistency. Spread on cake.

Submitted by Gen Boyce

COCONUT JOYS

Ingredients:

- 1/2 Cup butter
- 2 Cups powdered sugar
- 3 Cups coconut
- 2 squares unsweetened chocolate (I usually use considerably more than 2 sqs of chocolate.)

What's next:

- Melt butter. Remove from heat.
- Add powdered sugar and coconut. Mix well.
- Shape rounded teaspoons into balls.
- Make thumbprint in cookie – fill with melted chocolate.
- Chill until firm. Store in refrigerator.
- Makes up to 36 pieces.

Submitted by Karen M.



GRANDMA GUENTHER'S HOLIDAY STOLLEN

When I was growing up, there was always something cooking in the kitchen, especially during the holidays! That had a big influence on my adult life. I am a music agent and festival producer by trade but I've always had a passion for cooking, thanks to my Grandma, Mother, Sister and Aunts. There were certain recipes that were a part of our family's tradition and my Grandma Guenther's Holiday Stollen was one of them, especially at Christmas and Easter. The freshly baked stollen fill our house with a heavenly aroma that was as much a part of the season as Santa Clause or the Easter Bunny. Enjoy!

Ingredients:

- 3 Packages (1/4-ounce) active dry yeast
- 1/2 Cup warm water (110-120 degrees)
- 1 Cup sugar
- 1 Cup butter, softened
- 2 Cups warm milk (110-120 degrees)
- 2 eggs, lightly beaten
- 7 to 8 Cups flour
- 1 Teaspoon salt
- 2 Cups candied fruit
- 1 Cup raisins
- 1 Cup golden raisins
- 1/2 Cup sliced almonds

What's next:

- In a small bowl, dissolve yeast in warm water.
- In a mixing bowl, using a paddle, cream the sugar and butter; add warm milk.
- Stir in yeast mixture. Add eggs and some flour to make a paste. Change to dough hook.
- Slowly add the salt and enough remaining flour alternately with raisins, candied fruit and almonds until soft dough is formed (dough will be sticky) and pulls away from the sides of bowl (about 6-8 minutes). Dough should be more sticky than smooth.
- Place in a greased bowl, turning once to grease top.
- Cover and let rise in a warm place until doubled (about 1 hour). Punch dough down and let rise again until doubled (about 1 hour).
- Turn onto lightly floured surface; divide into 4 loaves.
- Transfer to 4 greased 8-in. x 2-in. loaf pans. Cover and let rise in a warm place until doubled or dough reaches the top of pans (about 1 hour).
- Bake at 350 degrees for 40-50 minutes or until golden brown.
- Remove from pans to wire racks to cool.
- While still warm, dust generously with powdered sugar.
- Makes 4 loaves

Submitted by Tom Guenther



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EGG NOG BISCOTTI

Crunchy eggnog biscotti- a delicious treat with your coffee, or the perfect gift for a friend. You decide!

Ingredients:

For the Biscotti

- 6 Tablespoons softened unsalted butter
- 3/4 Cup granulated sugar
- 2 eggs
- 1 Teaspoon rum extract
- 2 Cups all-purpose flour
- 1 Teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

For the Glaze

- 3/4 Cups powdered sugar
- 1 1/2 Tablespoons egg nog
- 1/4 Teaspoon ground nutmeg



What's next:

- In mixer, beat butter with granulated sugar until creamy. Add eggs and rum extract. Add flour, baking powder, cinnamon and nutmeg
- Line a large baking sheet with

parchment paper. Shape dough into 12in x 6in rectangle. (Square the corners using fingertips, smoothing the top of the dough too!)

- Bake in a 350 degree oven for 28-30 minutes. Remove.
- Allow to cool about 10 minutes. Slice biscotti into 12-14 slices (about 3/4-1 inch each). Turn them on sides and put back in the oven. Bake 20 minutes. Remove and cool completely before adding glaze.
- For the glaze, whisk the powdered sugar, eggnog and nutmeg together until desired consistency. Drizzle on cooled biscotti. Allow to set (about 20-30 minutes)- or refrigerate to “speed set” the glaze. Store biscotti in airtight containers! ENJOY.

- Makes 12-14 large slice

Submitted by Julie V.

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BUTTERHORNS

Ingredients:

- 1 Cup butter
- 2 Cups flour
- 1 1/2 Cup cottage cheese
- 1/2 teaspoon salt

For the Frosting

- 1/3 Cup butter
- 1 1/2 Teaspoon vanilla extract
- 2 Cups powdered sugar
- 2-4 Tablespoons hot water

What's next:

- Cream butter, cottage cheese; add flour and salt.
- Divide into 3 parts. Chill overnight.
- Room temperature to handle. Roll to 10" diameter.
- Divide each circle into 12 parts. Roll up like crescent.
- Bake approximately 30 minutes, greased cookie sheet, at 350.
- Frost while warm

Submitted by Karen M.

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CHOCOLATE CRANBERRY CAKE

Ingredients:

- 1 Box Devil's food cake mix
- 1 Can whole cranberry sauce
- 1 Cup water
- 3 eggs
- 1/2 Cup oil

- 1/4 Teaspoon orange extract
- 1 Cup chocolate chips
- 1 Tablespoon powdered sugar
- Cool whip for topping

What's next:

- Mix all ingredients together in 9x13

pan (except chips, pwd sugar, and cool whip.)

- Mix for 2-3 min. Stir in chips.
- Bake at 350 degrees for 40 minutes
- Let cool, dust with powdered sugar and serve with cool whip.

Submitted by Barbara Thornton

Ingredients:

- 1 1/2 Cups sugar
- 1/2 Teaspoon nutmeg
- 1 Cup butter
- 1/2 Teaspoon ginger
- 1 Cup strong cold coffee
- 1/4 Teaspoon cloves
- 5 1/2 Cups flour
- 1 Cup molasses
- 2 Teaspoons baking soda

SALLIE ANNS

For the Frosting

- 1 Envelope Knox gelatin
- 2 Cups powdered sugar
- 1 Cup water
- 1 Cup sugar

What's next:

- Cream butter and sugar. Add coffee and molasses, mixture may look curdled.
- Mix ground spices, baking soda and flour. Add.
- Chill. Roll out to desired thickness

and cut out.

- Bake approximately 10 minutes at 350. Greased cookie sheets.

For the Frosting

- Mix gelatin, water, granulated sugar. Bring to boil, simmer for 10 minutes.
- Remove from heat.
- Add powdered sugar. Beat with electric mixer until thick enough to spread – 10-20 minutes.
- Little messy to work with; frosting takes a bit of time to “dry” on the cookies.

Submitted by Karen M.



RECIPE FOR A HOLIDAY CHEER

- + *One part friends* _____
- + *Two parts family* _____
- + *One part charitable giving* _____
- + *One part seasonal joy* _____
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- + *Add a strong financial partner for the season* _____

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GINGER SUGAR COOKIES

Ingredients:

- 2 Cups sifted all-purpose flour
- 2 Teaspoons baking soda
- 1 Teaspoon cinnamon
- 1 Teaspoon ginger
- 1/4 teaspoon salt
- 1 1/3 Cup sugar
- 3/4 Cup soft shortening
- 1/4 Cup light molasses
- 1 egg

What's next:

•Preheat oven to 375. Lightly grease cookie sheet

•Sift flour with baking soda, cinnamon, cloves, ginger and salt. Set aside.

•In large bowl with electric mixer at medium speed gradually add sugar to shortening, creaming until very light and fluffy – about 5 minutes. Blend in molasses and egg.

•At low speed, beat in flour mixture just until well mixed, scraping down sides of bowl with rubber scraper. Refrigerate 1 hour.

•Pinch of pieces of dough. Shape into 1 2/4" balls. Roll in remaining sugar.

•Place 2 1/2" apart on prepared cookie sheet. Bake 8-10 minutes or until golden brown.

•Remove to wire rack and cool.

•Makes 3 1/2 dozen.

Submitted by Betty V.

CHERRY GARLANDS

Ingredients:

- 2/3 Cup softened unsalted butter
- 1/2 Cup confectioners sugar
- 1/2 Teaspoon vanilla
- 1 Cup all-purpose flour
- Pinch of salt
- 1/3 Cup candied cherries (chopped) or sweetened dried cherries (chopped)

What's next:

•Preheat oven to 375.

•Place butter and sugar in a large bowl and beat until fluffy. Add vanilla extract

and beat to combine.

•Sift flour and salt in batches, mix well between each addition.

•Add cherries and mix well.

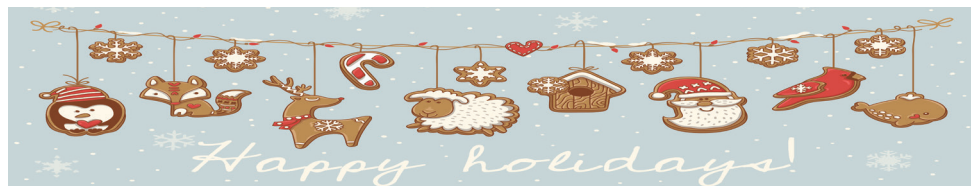
•Use a pastry bag with a 1-inch star tip to pipe rings onto a large non-stick baking pan.

•Bake 8-10 minutes or until golden.

•Let cool on a wire rack.

Notes: This cookie is very sweet and you could use 1/4c. confectioners sugar. These look like fancy wreaths and are REALLY GOOD!

Submitted by Jane M. Stenerson



PEANUT BUTTER ROUNDUP COOKIES

Ingredients:

- 1 Cup softened shortening
- 1 Cup firmly packed brown sugar
- 3/4 Cup granulated sugar
- 2 eggs
- 1 Cup creamy peanut butter
- 2 Cups sifted all-purpose flour
- 2 teaspoons of baking soda
- 1/2 teaspoon salt
- 1 Cup Quaker uncooked oats

What's next:

•Beat shortening and sugars to-

gether until creamy. Add eggs and peanut butter; beat well. Sift together flour, soda and salt.

•Add to creamed mixture, mixing well. Stir in oats. Place by spoonful on ungreased cookie sheets.

•With tines of fork, press to make criss-crosses on each. (If dough sticks to fork, occasionally dip fork in flour.)

•Bake in preheated oven at 350 8-10 minutes.

•Makes 6 dozen.

Submitted by Janice Schneider



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AMISH COOKIES

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- 1 Cup vegetable oil
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- 1 Cup powdered sugar
- 1 Cup Crisco
- 3 eggs
- 1 Teaspoon vanilla
- 4 Cups and 1 Tablespoon flour
- 1 Teaspoon baking soda
- 1 Teaspoon salt
- 1 teaspoon cream of tartar

What's next:

- Cream sugars and shortening. Add eggs and vanilla, beat until fluffy. Add dry ingredients.
- Roll into 1" balls and then into sugar. Flatten with fork.
- Bake at 375 for 10 minutes.

Notes: I use a small cookie scope and makes about 85-90 cookies. For Christmas you can use colored sugars. Best sugar cookie I have ever made!

Submitted by Barbara Kienast

DOUBLE CHOCOLATE COOKY CAKES

Ingredients:

- 1/2 Cup butter
- 3/4 Cups brown sugar, packed
- 1 egg
- 1 Teaspoon vanilla
- 3 squares unsweetened chocolate, melted
- 1/4 Teaspoon salt
- 2 Cups sifted all-purpose flour
- 1/2 Teaspoon baking powder
- 1/4 Teaspoon baking soda
- 2/3 Cups milk
- 1/2 Cup chopped pecans

For the Frosting

- 1 Cup chocolate bits

- 2 Tablespoons butter
- 1/4 Cup milk
- 1 Teaspoon vanilla
- 2 Cups powdered sugar

What's next:

- Cream butter and sugar gradually. Beat in egg, vanilla and chocolate. Then blend in sifted dry ingredients and milk alternately.
- Drop 2 inches apart from tablespoon to greased cookie sheets Bake at 350 degrees about 10 minutes.
- Melt chocolate with butter and milk, blend in vanilla and sugar.
- Frost and sprinkle with pecans

*Submitted by
Betty V.*

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LITTLE SMOKIES IN CHEESE PASTRY

Ingredients:

- 1/2 Cup Margarine
- 1 Cup flour
- 1/4 Teaspoon salt
- 1/4 Teaspoon dill weed
- 1/2 cream style cottage cheese
- 1 package Oscar Mayer Little Smokies

What's next:

- Cut margarine into flour to consistency of corn meal.
- Add cottage cheese, salt and dill weed. Mix with fork until well blended.
- Cover and chill at least one hour.
- Roll half the pastry at a time on a well floured board to 1/8 inch thickness.
- Cut into pieces 1 1/2" x 3". Wrap around a half cocktail size smokie link

(sliced lengthwise). Seal ends.

- Bake on cookie sheet 10-12 minutes in a 400 degree oven.
- These can be made ahead and frozen. If frozen, they should thaw at room temperature for about an hour before baking.
- One recipe makes approximately 32 sausage halves.

Submitted by Gail Arne

CRANBERRY SAUCE "EXTRAORINAIRE"

Ingredients:

- 1 Cup water
- 1 Cup sugar
- 1 Bag of cranberries (washed)
- 1 Teaspoon cinnamon
- 1/2 Teaspoon nutmeg
- 1 1/2 Cups orange sections (I use canned orange sections)
- 1 Cup apple, peeled and chopped
- 1/2 Teaspoon salt

What's next:

- Bring water and sugar in pan to a boil. Stir in apple, orange, cinnamon, nutmeg and salt.
- Stir in cranberries. Bring to a boil and heat on medium low. Stir until thickens, about 20 minutes.
- Cool and chill.
- Cover, will keep up to a week.
- Very good for sandwiches or steak, poultry and even cheese.

Submitted by Jan Ravy

PARTY MEATBALLS

Ingredients:

- 1 1/8-pound ground beef
- 1/2 Cup evaporated milk
- 1/2 Cup corn flakes (crumbs)
- 1 Tablespoon Worcester sauce
- 1/4 Cup chopped onion
- 1/4 Cup catsup
- 1 Teaspoon salt
- 1 Teaspoon pepper

What's next:

- Mix and form into balls.
- Bake 15 minutes at 400 on ungreased cookie sheet.

Submitted by Nancy Schroeder



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CROCK POT MAC-N-CHEESE

Ingredients:

- 2 Cups skim milk
- 1 12-ounce can evaporated milk
- 1 egg
- 1 Teaspoon salt
- 1/2 Teaspoon pepper
- 1 1/2 Cup shredded sharp cheddar cheese
- 2 Cups uncooked elbow macaroni

What's next:

- Spray the pot of a slow cooker. Whisk together milk, evaporated milk, egg, salt and pepper. Pour mixture into crock pot. Add cheese and uncooked macaroni. Stir gently to mix.
- Turn slow cooker on low and cook for 3-4 hours or until cheese is set and macaroni is tender. DO NOT cook more than 4 hours or the sides begin to dry out. Serve and enjoy.

Submitted by Sheri Fromolz

TEXAS BEEF CHILI

Ingredients:

- 3 Tablespoons vegetable oil (see notes)
- 1 large yellow onion, coarsely chopped
- 1 Tablespoon chopped garlic
- 1 1/2 pounds top sirloin beef, cut into 1/2-inch chunks
- 1 1/2 pounds lean pork butt, cut into 1/2-inch chunks
- 1 Tablespoon ground cumin
- 2 Teaspoons salt
- 1 Teaspoon black pepper
- 4 Cups beef broth
- 1/3 Cup chili powder
- 1 Teaspoon dried oregano
- 2 Tablespoons masa harina

What's next:

- In a large soup pot, heat oil over medium-high heat. Add onion and garlic, and cook 4 to 5 minutes, stirring occasionally. Stir in beef, pork, cumin, salt, and pepper, and cook an additional 5 to 7 minutes, or until meat is browned.
 - Stir in beef broth, chili powder, and oregano; reduce heat to medium-low and simmer. Add the masa harina; stir well.
 - Cover and continue to simmer over low heat 1 hour, or until meat is fork-tender, stirring occasionally.
- Notes:** If you would like a smokier taste, substitute 3 tablespoons bacon drippings for vegetable oil. And you should find masa harina near the cornmeal in your local supermarket; if you'd prefer, you can use fine cornmeal as a substitute.

Submitted by Sherri Fromholz



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COOKIE SHOT GLASSES

Ingredients:

Cooking spray

1 (48 oz.) tub cookie dough from our bakery

1 cup semisweet chocolate chips

Milk, for serving

Directions:

1. Preheat oven to 350°F. Spray three regularly sized muffin tins with cooking spray.
2. Fill muffin tin cavities with a golf ball-sized ball of cookie dough (about 1 ½ Tbsp.). Shape the dough up the walls of each muffin tin, making sure to evenly spread into a thin layer.
3. Bake according to package directions or until cookies are golden brown around the edges. Remove muffin tin from oven, let cookies cool for 1 minute, and then use a greased shot glass to press down in the center of each cookie to create a deep well. Allow to cool for 10 minutes, then gently remove cookies from tin to cool completely.
4. In a microwave-safe bowl, heat chocolate chips in 30 second intervals, stirring after each stop until chocolate is completely melted and smooth.
5. Use a small spatula to coat the interior of the cookie shots with melted chocolate, making sure to cover the entire surface. Freeze shot glasses until chocolate hardens, about 20 to 30 minutes.
6. Let cookies warm at room temperature for about 10 minutes before filling with milk or liqueur. Serve and enjoy!

Variations:

- Fill cookie shot glasses with ice cream or frosting
- Adults only variation: fill cookie shot glasses with Irish cream or other liqueur

Yield: 36 servings



EVERYTHING BAGEL STUFFING

Ingredients:

Cooking spray

¼ cup unsalted butter

1 large red onion, thinly sliced

2 large celery stalks, finely chopped

5 green onions, thinly sliced

2 Tbsp. finely chopped fresh chives

2 cloves garlic, minced

Black pepper, to taste

2 large eggs

1 cup unsalted vegetable stock

4 large day-old bagels, cut into 1-inch cubes

2 Tbsp. drained capers

2 tsp. chopped fresh dill

*2 Tbsp. Festival Everything Bagel Seasoning,
plus additional for garnish*

Directions:

1. Preheat oven to 375°F. Coat a 9x13-inch casserole dish with cooking spray and set aside.
2. Melt butter in a large skillet over medium heat. Add onion, celery and green onions; cook, stirring occasionally, until vegetables are softened, about 5 to 7 minutes. Add chives, garlic and black pepper. Cook, stirring constantly, for about 2 minutes, or until very fragrant. Remove pan from heat.
3. In a large bowl, whisk together eggs and stock. Mix in onion mixture and then fold in bagel cubes, capers, dill and Everything Bagel Seasoning until ingredients are evenly coated. Pour mixture into prepared casserole dish.
4. Bake until heated through and golden brown, about 30 minutes. Serve with additional Everything Bagel Seasoning if desired.

Yield: 8 servings



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