



Saved By The Book Club
Holiday Recipes



Broccoli Puff Casserole

-Helaine Weidner

2-10oz packages of frozen broccoli cuts
1-10 1/2 can of cream of mushroom soup
2/3 cup of shredded cheddar cheese
1/3 cup of milk
1 beaten egg

Cook broccoli according to package directions omitting salt
Arrange broccoli in a greased 10x6x1 1/2-inch baking dish
Blend soup and cheese. Gradually add milk and egg until well blended. Pour over
broccoli. Bake at 350 degrees for 45 minutes. Makes 6 servings. You can mix 1/4
dry bread crumbs with 1 tablespoon of melted butter and sprinkle it evenly over
the top before baking. (I don't use the bread crumbs)



Awesome & Easy Creamy Corn Casserole

-Megan Wargula

½ cup butter, melted

2 eggs, beaten

1 (8.5 ounce) package dry corn bread mix

1 (15 ounce) can whole kernel corn, drained

1 (14.75 ounce) can creamed corn

1 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C), and lightly grease a 9x9 inch baking dish.

In a medium bowl, combine butter, eggs, corn bread mix, whole and creamed corn and sour cream. Spoon mixture into prepared dish.

Bake for 45 minutes in the preheated oven, or until the top is golden brown.

Soul Sweet 'Taters

-Megan Wargula & The Pioneer Woman

Ingredients

4

whole medium sweet potatoes

1 c.

sugar

1 c.

milk

2

whole eggs

1 tsp.

vanilla extract

1 tsp.

salt

1 c.

brown sugar

1 c.

pecans

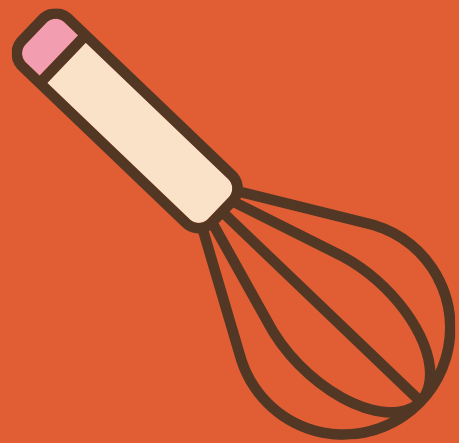
1/2 c.

flour

3/4

sticks butter





Directions

- Wash 4 medium sweet potatoes. Bake in a 375-degree oven until fork tender (30-35 minutes.) When finished, slice open and scrape flesh into a large bowl.
- Add 1 cup of (regular granulated) sugar, 1 cup milk, 2 eggs, 1 teaspoon of vanilla extract and 1 teaspoon of salt. With a potato masher, mash them up just enough—you don't want to be perfectly smooth.
- In a separate bowl, add 1 cup brown sugar, 1 cup pecans, chopped (that means measure a cup of pecans, then chop them), $\frac{1}{2}$ cup flour, and $\frac{3}{4}$ stick of butter. With a pastry cutter or fork, mash together until thoroughly combined.
- Spread the sweet potato mixture into a regular baking dish and sprinkle the crumb mixture all over the top.
- Bake in a 400-degree oven for 30 minutes, or until golden brown.

Creamy Cranberry Salad

-Julie

3 Cups fresh cranberries chopped

1 can (20 oz.) Crushed pineapple, drained

2 cups mini marshmallows

1 apple chopped

2/3 cup sugar

1/8 tsp salt

2 cups heavy cream

1/4 cup chopped Walnuts

Mix first 6 ingredients, refrigerate overnight

Beat cream until stiff peaks, fold cream and walnuts into the mixture





Terri Polanski's Chili:



3lbs ground beef browned with small slices of onion and green pepper, as much as you like, add seasonings; chili powder, dash salt, black pepper, red pepper(dash), cayenne pepper, and garlic powder.

Once browned drain all grease. Add 2 cans tomatoe purée and two cans of crushed tomatoes.

Add more seasoning to the heat you like.

I prefer mine without beans so I pull a small amount for me out and let that simmer and add 2-3 cans chili beans to the big pot.

Serve with shredded cheddar cheese, crackers, if you like some sour cream.

"Nearly" Homemade Chicken Soup

-Jan Schiller

{Serves Two People}

Ingredients:

2 - Fresh Carrots

1- Large Potato (any variety)

1/2 cup - Fresh Spinach

2 cups approximately - Water

1 can (16 ounces) - Campbell's, "Well Yes!" Chicken Soup



Directions:

In a medium pot or saucepan (big enough for 3-4 cups of water), add your water with the carrots and potatoes.

Bring to a boil, and keep at a medium boil for about 20 minutes, or until the vegetables are tender, yet not mushy. (Please check often, adding water as needed, to maintain water, to just cover the vegetables).

Reduce heat to low, and add the Spinach. Cook for only about two minutes, with the leaves being soft, yet fresh tasting.

At this point, add your can of Campbell's "Well, Yes!" Chicken Soup. Gently mix with your homemade vegetable stock, until well mixed, and warmed through. Thoroughly enjoy, and feel proud! 😊

Annie's Comfort Pasta

-Wendy

(Vegan, can be made gluten free)

Serving size: 2

Ingredients:

1/2 bag of penne (or pasta of your choice, such as a gluten free option)

1/2 white or yellow onion diced

10 cherry tomatoes halved

A large handful of spinach

2 minced garlic cloves or frozen garlic

1 1/2 tofurkey sausages (tear small pieces off) [or a vegan protein of your choosing]

1/4 cup nutritional yeast

1 1/2 tablespoons unsweetened vanilla soy or almond milk
2 tablespoons braggs liquid aminos
A few shakes of red pepper flakes
A shake of garlic powder
1/2 tablespoon of vegan butter

Directions:

Make your pasta according to the packaging

Heat enough oil to cover your pan

Add your onion and garlic and sauté until browned

Half way through browning add your tofurkey

Cook till the edges of the tofurkey are crisp

Use another small pan to mix the braggs, non dairy milk, nutritional yeast, red pepper flakes and garlic powder, until slightly thick on low heat (You may have to add more of the braggs and nutritional yeast depending on consistency & flavor intensity preference)

Pour the pasta into the sauce and stir until lightly coated. Melt in about half a tablespoon of vegan butter and stir.

Add in the cooked onion, sausage, and garlic and mix.

Add the cherry tomatoes for about 3 min, then put in the spinach until just wilted (they should turn dark green).

And serve!



Simple No-Cook Cranberry Relish

– also delicious and takes a few minutes

In blender combine:

-Mariaemma Willis

1 cup cranberry/hibiscus juice (Tr Joe), or pineapple juice (pure juices, no sugar added)

1 orange, unpeeled, cut up

1 apple unpeeled, cut up

Blend

Add standard 12 oz bag of cranberries

Blend

Add honey or agave to taste if needed



Jellied Cranberry Sauce - from Alton Brown with Mariaemma's tips

-Mariaemma Willis

Note from Mariaemma – this recipe is amazing – it looks just like the ones you get in the can at the store without all the awful ingredients plus it tastes so delicious – better than store bought!

- 1 pound fresh cranberries (approximately 4 cups)
 - 1/4 cup freshly squeezed orange juice
- 1/4 cup 100-percent cranberry juice - not cranberry cocktail. I've also substituted pineapple juice or even water and it's just as good.
 - 1 cup honey

Directions

Wash the cranberries and discard any soft or wrinkled ones.

Combine the orange juice, cranberry juice (or subs) and honey in a 2-quart saucepan over medium-high heat. Bring to a boil and then reduce the heat to medium-low and simmer for 5 minutes. Add the cranberries and cook for 15 minutes, stirring occasionally, until the cranberries burst and the mixture thickens. Do not cook for more than 15 minutes as the pectin will start to break down and the sauce will not set as well. Remove from the heat and allow to cool for 5 minutes.

Carefully spoon the cranberry sauce into a can. Place in the refrigerator for at least 6 hours and up to overnight. Once the cranberry sauce has cooled, overturn the mold and slide out the sauce. Slice and serve. OR stand it up in the center of a platter and it looks like a candle!

Note from Mariaemma: I use one 15oz can – (save a can after using tomato sauce or beans and just wash it out). If some is left over after filling the can just put in any dish or ramekin and refrigerate.



Holiday Jello Mold

-Theresa Materazzi

1 4 oz. Jar of cranberry-orange relis

3 Cups water

1 Cup grapes-seedless/cut In half

1 12oz. crushed pineapple (drained well)

2 Pkgs cherry Jello (4oz)

1 Cup sugar

1 Cup chopped celery (optional)

1/2 Cup chopped pecans



Dissolve Jello & sugar with warm water. Add all other Ingredients. pour Into mold and chill overnight.

Continued...

Cran-Orange Relish (if you can't find any)

1 Cup water

1 Cup sugar

12 oz. Fresh cranberries

1 Tsp grated orange peel

Combine water & sugar In sauce pan & bring to a boil

Add cranberries, return to a boil. Reduce heat & boil.

Gently for ten minutes, stirring occasionally, smoosh the berries while they are boiling.

Stir In orange peel. Cool relish and use 4oz for the recipe above!



Drinks





Have to put in a cocktail Thanksgiving margarita

-Julie

2 oz. Apple cider

2 Oz. Pear juice

1 1/2 Oz tequila

1 Oz orange liqueur

Lime wedge

Salt a glass squeeze lime into glass with ice

Mix everything in a shaker pour into glass, garnish with a cinnamon stick

Desserts



Italian Ricotta Cookies

-Renee Forte



2 sticks soft margarine

2 cups sugar

3 eggs

2 tsp vanilla

4 cups all purpose flour

1 tsp salt

1 lb. Ricotta cheese



Mix margarine & sugar well, beat 1 egg in at a time in mixture. Add vanilla, then dry ingredients. Add Ricotta last.

Mix well drop by teaspoonful on non stick pan

Preheat oven to 350 degrees

Bake 15 mins or until lightly golden on bottom

Icing

1 two pound Confectionary sugar

8 Tbsp Crisco

8 Tbsp Butter

2 eggs (if you want white icing use egg whites only)

Heat below in microwave:

4 Tbsp Water

4 Tbsp regular sugar

Then dump in mixing bowl

Add 2 tsp vanilla

Mix all together

If you want colored icing simply add a few drops of food color

Ice cookies but when done let the icing harden before putting cookies away.

Line between each layer with wax paper when putting cookies in container

Pumpkin Roll

-Heather Hoffman

3 eggs, slightly beaten

1 c. sugar

3/4 c. all purpose flour

2/3 c. canned pumpkin puree

1/2 tsp cinnamon

1 tsp baking soda

2 c. powdered sugar, divided in half

2 Tbs butter

3/4 tsp vanilla

8 oz softened cream cheese

toasted pecans or walnuts, optional



Preheat the oven to 375 degrees. Combine eggs, sugar, pumpkin puree in mixing bowl. Slowly add flour, cinnamon and baking soda. Line a 10"x15" jelly roll pan with parchment paper. Pour batter into pan and bake for 15 minutes. While cake bakes, lay out a clean kitchen/tea towel and sift a layer of powdered sugar on it.

Immediately after the cake is done, carefully turn it out onto the towel.

Starting with a narrow end, roll the towel, parchment paper and the cake into a log.

Cool for 20 minutes.



Prepare the cream cheese filling by mixing 1 c. powdered sugar, vanilla, butter and cream cheese until smooth. After 20 minutes, unroll the log, remove parchment paper and spread filling edge to edge. Add nuts if using. Re-roll cake and refrigerate for a few hours or overnight. Wrapping the cake roll in saran wrap helps to ensure it stays tight and fresh. Prior to serving, slice with a serrated knife and dust with additional powdered sugar if desired.

Note: I like to add 1/4 tsp each of ground nutmeg and ground ginger to cake batter for extra spice. You can substitute pumpkin pie spice as well. Extra cinnamon or pumpkin spice in cream cheese filling is also great too.





Tea Cakes

-Marjory Bellamy

1 cup soft butter

1/2 cup powdered sugar, measured then sifted

2 teaspoons vanilla extract

2 cups all-purpose flour, measured then sifted

1/2 cup chopped pecans(do by hand with a butcher knife on wooden cutting board; nuts should be very small, not powdery.)

More powdered sugar, sifted

Directions:

Cream butter and powdered sugar, then add vanilla. Stir in flour, then the pecans when the flour is almost all mixed in. Mix just until there are no flour streaks. Chill dough, divided into two flat discs, about 45 minutes to an hour, until easy to shape. Shape into 1-inch balls (.5 oz. on a food scale). Place on an ungreased cookie sheet. (One disc equals one cookie sheet.)

Bake: 325 degrees for 10 minutes, then turn cookie sheet around and bake about 7 minutes more. (Recipe suggests 20 minutes, but each oven is different.) Cookies should have golden brown color on the bottom.

Immediately roll balls in additional sifted powdered sugar. Let cool on baking rack.



Repeat with second disc. When all cookies have cooled, pack in freezer bags and freeze. When ready to serve, take them out of the freezer bags and defrost on baking rack, then reroll in additional sifted powdered sugar and place back on rack to set. Store in cookie tin, layering gently between foil or waxed paper.

Notes: These ship extraordinarily well. Easy to divide recipe for a small treat.
Yield for whole recipe is about 3 dozen.



Andee's Fall Banana Bread

-Andee

Prep Time: 10 minutes

Cook Time: 65 minutes

Total Time: 3 hours

Yield: 1 loaf

Ingredients

2 cups (250g) all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1/2 cup (1 stick or 115g) unsalted butter, softened t

3/4 cup (150g) packed light or dark brown sugar

2 large eggs, at room temperature

1/3 cup (80g) plain yogurt or sour cream, at room temperature (I use Greek yogurt)

2 cups mashed bananas (about 4 large ripe bananas)

1 teaspoon pure vanilla extract
3/4 cup (100g) chopped pecans
candy corn, fall sprinkles



Instructions

- Adjust the oven rack to the lower third position and preheat the oven to 350°F (177°C).
Grease a 9×5-inch loaf pan or coat with nonstick spray. Set aside.
- Whisk the flour, baking soda, salt, and cinnamon together in a large bowl.
- Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter and brown sugar together on high speed until smooth and creamy, about 2 minutes. On medium speed, add the eggs one at a time, beating well after each addition. Beat in the yogurt, mashed bananas, and vanilla extract on medium speed until combined. With the mixer running on low speed, slowly beat the dry ingredients into the wet ingredients until no flour pockets remain. Do not overmix. Fold in the nuts.
- Spoon the batter into the prepared baking pan, shake on fall sprinkles if using, and bake for 60-65 minutes, loosely covering the bread with aluminum foil after 30 minutes to help prevent the top and sides from getting too brown. A toothpick inserted in the center of the loaf will come out clean when the bread is done.

- Remove from the oven and allow the bread to cool completely in the pan set on a wire rack.
- Decorate top with candy corn, can use orange or other color tube icing to draw a turkey and use candy corn to make feathers or can do any fall design you wish. Use your imagination, but add while somewhat warm so the candies stick.
- Cover and store banana bread at room temperature for 2 days or in the refrigerator for up to 1 week. Banana bread tastes best on day 2 after the flavors have settled together. See post above for freezing instructions.
- **Cream Cheese Frosting:** This banana bread also tastes fantastic with cream cheese frosting on top! To make it, beat 4 ounces (112g) of softened cream cheese and 1/4 cup (60g) of softened unsalted butter together on medium speed until smooth. Beat in 1 cup (120g) of confectioners sugar, 1/2 teaspoon of pure vanilla extract, and a pinch of salt until combined. Spread on cooled loaf, and then add decorations

*Adapted from Sally's Baking Addiction



Ice Cream Pie



-Terri Polanski

1 Oreo pie crust

Gallon chocolate ice cream

1 container frozen cool whip.

Place the frozen cool whip upside down and take a knife around edges until it comes out in the middle of the pie crust. Scoop the ice cream around until the entire gallon is around the cool whip. Spread nicely the. Place the plastic cover over it and foil. Keep frozen u til serve. I also like to add sometimes crushed peppermint peices. You can substitute different ice creams to your families favorites.



Yummy Shortbread

-Estrella Chan

*It's very un-measured. I go entirely by feel.

I use same amount of butter (Amish butter) as vegetable oil (I use avocado oil)

low gluten flour (from Shepherd's Grain)

pinch of salt

lemon extract

brown sugar

mix until it feels like play-do :-)



Experiment with the quantity of sugar and lemon extract to your liking.

I roll the dough into little balls, then press it flat with my palm onto the cookie sheet.

350 degree for 7 to 9 minutes, depending on the oven.



Creamy Fudge

-Terri Haman

1(8oz) pkg cream cheese
4c sifted powder sugar
4sq.bitter chocolate melted
1/2c nuts chopped small



Mix all ingredients, put into a greased pan. Chill and then cut into squares.



Sweet Potato Pineapple Pie

-Nikki Marco

1 pie shell

1 large cooked sweet potato

1 can evaporated milk

1 cup drained pineapple

1 cup brown sugar

2 eggs

Blend all ingredients and pour into pie shell and bake at 350 degrees for about 55 minutes.

This recipe was created from left over thanksgiving ingredients that I didn't want to waste. The pineapple makes it lighter and fluffier and not as dense as traditional sweet potato pie.



Soft Chocolate & Peanut Butter Cookie

-Diana



- 1/3 cup unsalted butter, melted
 - 2 eggs
- 1 box of dark chocolate cake mix
 - 3/4 cup chocolate chips
 - 1/2 cup peanut butter chips

1. Preheat the oven to 350F degrees and line the cookie sheet with parchment paper.

2. In a large bowl using the mixer, beat together the melted butter, eggs and chocolate cake mix.

3. Mix in the chocolate chips and peanut butter chips.

4. Using a cookie scoop, spoon the dough into balls about 1-1.5 tablespoons in size and place 2 inches apart on the cookie sheets.

5. Bake for 8-10 minutes, or until the tops look set.

Mom's/Grandmom's Peach Cobbler

-Taara

Origin: Early 1970's



- 1 Stick of Butter
- 1 Cup of Flour
- 1 Cup of Sugar
- 1 Cup of Milk
- 1 1/4 tsp of Baking Powder
- 4 Cups of Peaches (fresh or canned); sprinkle with sugar and cinnamon- sweeten to your taste.



Please note: All items can be substituted with vegan, gluten free, non-gmo, and organic options. The milk can be substituted with almond milk.

- Preheat oven 350 degrees.

- Once oven is preheated; melt butter in 9inx9in pan.

*While waiting:

- Mix flour, baking powder, sugar and milk; mixture may be lumpy and that's okay.

- Pour batter into pan with melted butter than pour the peaches in mixture.

- Bake 45 minutes to an hour.

- Serve warm by itself, or with ice cream, or yogurt.

Again, can be substituted with dairy free options.



Banana Nut Bread

-Renee Tyer-Goodwin



¾ c. margarine	2 c. flour
1 ½ c. sugar	1 t. baking soda
1 ½ c. mashed bananas	¾ t. salt
2 eggs, beaten	½ c. buttermilk*
1 t. vanilla	1 c. chopped nuts
(walnuts, pecans)	

Cream margarine and sugar thoroughly. Blend in bananas, eggs and vanilla. Sift flour, soda and salt together. Add to banana mixture, alternating with buttermilk. Add nuts. Bake in greased and floured

9 x 5 x 3 inch loaf pan at 325 degrees for about 1 hour to 1 hour 15 minutes.

*Most of the time I do not have buttermilk so I use greek yogurt.



Spinach & Feta Pie

-Sheila Shunk

1 Package (10 Ounces) frozen chopped spinach, thawed and squeezed to drain.

1/2 Cup crumbled feta cheese

4 Medium green onions, sliced (1/4 cup)

1/2 Cup Bisquick original or reduced fat baking mix

2/3 Cup milk

1/4 Teaspoon salt

1/8 Teaspoon pepper

2 Eggs

Heat oven to 400 degrees. Grease pie plate, 9x1 1/4 Inches. Mix spincach cheese and onions In pie plate. Stir remaining Ingredients until blended. Pour Into pie plate. Bake 30-35 minutes, or until knife inserted comes out clean.

Let stand for 5 minutes before eating!