

CHRISTMAS SALAD

TRUDY COX



BACKGROUND



Since Christmas is a time of gathering friends and family around the table, here is a favorite family recipe that has become a tradition in our home each year, and just makes the dinner seem so Christmas-y! This salad looks gorgeous on the Christmas buffet table and is sometimes used for a dessert. Either way, it is always on our table at Christmas and Thanksgiving.

INGREDIENTS

- 1 can cherry pie filling
- 1 can Eagle Brand® condensed milk
- 1 small can crushed pineapple, drained
- 1 tub (8 oz) Cool Whip®

DIRECTIONS

1. Mix and stir all ingredients except Cool Whip until well blended.
 2. Add Cool Whip to mixture.
 3. Cover and put in refrigerator at least 4 hours before serving.
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CHUCK ROAST

TRUDY COX



BACKGROUND



In the late 70s, my cousin always made this roast. The gravy that it makes on its own is addicting. It is now one of our family favorites served along with sides of fried okra or green beans that have been cooked over a low heat with bacon grease, salt, pepper and a little garlic powder.

INGREDIENTS

- 1 chuck roast, any size that you need
- Garlic powder, pepper and dried parsley to taste
- 1 onion, chopped or sliced
- 1 can French Onion soup
- 1 can cream of mushroom soup
- 2 tbsp. Kikkoman® soy sauce
- 1/2 to 1 cup water
- Cornstarch, if needed

DIRECTIONS

Roast

- 1.Preheat the oven to 325 degrees.
- 2.Brown the roast in about 1 tablespoon of oil.
- 3.Sprinkle garlic powder and pepper on each side.
- 4.Add all ingredients plus 1 cup water.
- 5.Cover and bake for 2-3 hours, depending on size of roast.

Gravy

- 1.If there is not enough liquid to make gravy, add 1 cup water to the mixture.
 - 2.To thicken gravy, take roast out of juice and combine 2 tablespoons cornstarch with ½ cup water.
 3. Stir until mixed. Bring gravy juice to a boil, whisking continually, and pour in cornstarch slowly.
 - 4.Heat while stirring until mixture is thickened.
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CREAMED EGGS

TRUDY COX

BACKGROUND



What a simple breakfast!

INGREDIENTS

- 2 packets of Country Gravy Mix®
- 4-5 hard boiled eggs, chopped up
- 1 tablespoon unsalted butter
- 1 can of biscuits

DIRECTIONS

1. Make gravy according to the package directions.
 2. Add tablespoon of unsalted butter and chopped hard-boiled eggs.
 3. Pour the mixture over warm biscuits and serve.
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TRES LECHES



BACKGROUND



This is a delicious and straightforward recipe for tres leches cake! My father was born in Havana, Cuba, and was the Pastor of "La Primera Iglesia Bautista de Orlando" during my childhood. Although my mother was an all-American lady, she came across a similar recipe as the pastor's wife and made it for many dinners-on-the-grounds at our church. It is always a hit at birthdays and holidays, decorated with any seasonal sprinkles you want!

INGREDIENTS

- Yellow cake mix (I usually prefer Duncan-Hines® Golden Butter)
- 1 can of Eagle Brand® sweetened condensed milk
- 1 can evaporated milk
- 14oz Half & Half (use the Eagle Brand milk can after emptying it)
- 8- or 16-oz. Cool Whip®

DIRECTIONS

1. Bake cake as directed then allow to cool completely.
 2. Poke holes throughout the cake to allow milks to be soaked up evenly. (Hint: Bake the cake a day or two early because it tends to soak the milk up better when it dries out a bit.)
 3. Mix the milk together.
 4. Pour the milks over the cooled cake.
 5. Store cake in the refrigerator for several hours to allow the cake to absorb the milk, best if left overnight.
 6. Cover the cake with Cool Whip right before serving.
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GINGERBREAD BOYS AND GIRLS

BARBI BRISCO



BACKGROUND

I love to make gingerbread boys and girls during the holidays with our seven grandchildren.

I make this easy and fun, and I buy the premixed gingerbread cookie dough.

Once it comes out in the fall, I buy a lot!

INGREDIENTS

- Gingerbread cookie dough mix
- Flour
- Icing (premade or make yourself)

DIRECTIONS

1. I mix the packaged gingerbread and roll it out on a floured counter. I give my grandkids cookie cutters of all kinds and let them have fun cutting out their own cookies and placing them on a cookie sheet to bake.
 2. Once the cookies have cooled, I have the icing ready for them so they can personalize their gingerbreads. You can make your own icing or buy premade icing. I put the icing in plastic Ziploc® bags and cut the corner tips. (This is much easier than using piping bags for each color.)
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HOT ONION SOUFFLÉ

TRUDY COX



BACKGROUND



These are always a hit when served at our holiday parties or dinners as an appetizer!

Yields: 26.

INGREDIENTS

- 6-8 ounces frozen chopped onions (about 1 ½ cups), thawed
- 12 ounces cream cheese, softened
- 1 cup parmesan cheese, grated
- 1/4 cup mayonnaise
- 3 dozen frozen phyllo cups (miniatures from Pepperidge Farm®)

DIRECTIONS

1. Preheat the oven to 425 degrees.
 2. Roll thawed onions in paper towels and squeeze to remove moisture.
 3. Stir together the onion, cream cheese, mayonnaise and parmesan cheese. Mix until well combined.
 4. Spoon this mixture evenly between the 36 mini phyllo cups.
 5. Bake for 8-10 minutes or until mixture is bubbly and beginning to brown slightly.
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STRAWBERRY PRETZEL SALAD

BARBI BRISCOE



BACKGROUND



Strawberry pretzel salad is one of my family's all-time favorite sides. It is called a salad, but I love to make it with my meals because I feel I'm having dessert early. I can't remember the last time that I did not make this. It is a family favorite and is requested all the time. It also makes me very happy when we have leftovers. Most of the time, I choose to eat this "salad" later on!

INGREDIENTS

- 2 cups boiling water
- 1 lg. pkg. strawberry Jell-O®
- 1 sm. pkg. frozen sliced strawberries
- Fresh strawberries, hulled and sliced (as many as you want to add to the frozen mixture)
- 3 c. salted pretzels (measured before crushing)
- 8 tbsp. unsalted butter
- ¼ c. granulated sugar
- Non-stick cooking spray
- 8 oz. pkg. cream cheese, softened
- ½ c. granulated sugar
- 8 oz. tub Cool Whip®, thawed in the refrigerator

DIRECTIONS

1. Preheat oven to 350°.
 2. Combine Jell-O and boiling water; stir until completely dissolved. Add frozen strawberries and set aside to cool. (Fresh strawberries may be added.)
 3. Place pretzels in Ziploc® bag and use a rolling pin to crush them.
 4. In medium saucepan, melt butter, then add ¼ cup sugar and stir. Mix in crushed pretzels. Transfer to a 13x9 glass casserole dish that has been covered with non-stick spray, pressing the pretzel mix evenly over the bottom of the dish. Bake for 10 minutes at 350°, then cool to room temperature.
 5. Use an electric hand mixer on medium/high speed to beat cream cheese and ½ cup sugar until fluffy and white. Fold in Cool Whip until no streaks of cream cheese remain. Spread the mixture over the cooled pretzels, spreading to the edges of the dish to create a tight seal.
 6. Refrigerate for 30 minutes before serving.
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