



*Trust me, someday,  
you'll thank me!*

# *Mom's Holiday Recipes*



Compiled by Mom for Matt 11/2016  
*Love you always.*

## Chex Mix

3 cups Corn Chex™ cereal  
3 cups Rice Chex™ cereal  
3 cups Wheat Chex™ cereal  
1 cup mixed nuts  
1 cup bite-size pretzels  
1 cup garlic-flavor bite-size bagel chips or regular-size bagel chips, broken into 1-inch pieces  
6 tablespoons butter or margarine  
2 tablespoons Worcestershire sauce (or more)  
1 1/2 teaspoons seasoned salt  
3/4 teaspoon garlic powder  
1/2 teaspoon onion powder

In large microwavable bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In small microwavable bowl, microwave butter uncovered on High about 40 seconds or until melted. Stir in seasonings. Pour over cereal mixture; stir until evenly coated.

Bake in a 250° F oven for 1 hour, stirring every 15 minutes.

*(From [www.chex.com](http://www.chex.com))*



## Crockpot Christmas Crack

*AKA: Peanut Clusters*

*Just a tip, Aldi has all the ingredients, including the peanut butter chips super reasonably priced.*

1 16 oz jar(s) unsalted peanuts  
1 16 oz. jar(s) salted peanuts  
1 12 oz bag(s) semi-sweet chocolate chips  
1 12 oz bag(s) milk chocolate chips  
2 10 oz bag(s) peanut butter chips  
2 1 lb pkg white almond bark or vanilla candy coating

Layer all ingredients in a large crockpot (starting with peanuts). Turn the pot on low, cover with lid, and leave sitting for 2 hours. Then, remove lid and stir to combine. Replace lid and leave sitting for another 30 minutes. Stir again and then spoon mixture on to wax paper or non-stick aluminum foil. Allow to harden for at least 1 hour. Beware, this recipe makes a LOT of candies, and is highly addictive!

*(<http://www.justapinch.com/recipes/dessert/dessert-candy/crockpot-christmas-crack.html>)*

## The Best Toffee Ever

2 cups butter  
2 cups white sugar  
1/4 teaspoon salt  
2 cups semisweet chocolate chips  
1 cup finely chopped almonds

In a large heavy bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees F (137 degrees C) on a candy thermometer. Stir occasionally. (Cook's notes: There's a fine line between not quite done, where it won't set, done, and overdone, where it separates. Watch the color and look for a nice, even caramel-y color.)

While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper. As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin even layer once it is melted. (The mixture is HOT! If you put your chocolate chips on right away, they melt into a nice, even layer of chocolate. If you want to really make sure you get a nice even layer of chocolate on top, grind the chips up a bit in a food processor first.) Sprinkle the nuts over the chocolate, and press in slightly. Putting a plastic bag over your hand will minimize the mess.

Place the toffee in the refrigerator to chill until set. Break into pieces, and store in an airtight container, in the fridge. It's butter, it can melt otherwise.

### Recipe Variation:

Use salted butter and do not add salt. Add 1 tablespoon light corn syrup and 3 tablespoons water, heat to 290° F. Sprinkle 1/2 cup almonds on the bottom, then cover with candy. Then sprinkle the chocolate over the top of the hot candy, and then remaining 1/2 cup almonds over that.

*(Adapted by Milady from somewhere)*

## The Real Deal Cranberry Sauce

*No canned gelatin cranberry sauce! And popping the cranberries is fun!*

12 oz. bag fresh cranberries  
1 cup white sugar  
1 cup orange juice

In a medium sauce pan, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to “pop” (about 10 minutes). Remove from heat and place sauce in a bowl. It will thicken as it cools.

*(www.allrecipes.com)*



## Preparing Fresh Pie Pumpkins to make Puree

You know me, if I can do something the hardest way I can, I will if it's going to make the end result better. Fresh pumpkin is ALL the difference in pie. Start with maybe two fresh pie pumpkins. Slice into quarters, remove the seeds, put on a cookie sheet cut side down and roast for 1 hour at 350° F until tender. Peel the skin off, or scoop the pumpkin out of the skin, put the chunks in a strainer and let drain for several hours. After drained, puree the pumpkin in the food processor, and you have homemade pumpkin for pumpkin pies, cookies, whatever. Fresh pumpkin freezes great.

## Pumpkin Pie

*Yes, this is the Libby's Famous Pumpkin Pie recipe, only better with real pumpkin.*

3/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 large eggs  
2 cups pumpkin puree (or one 15 oz. can)  
1 can (12 fl. oz.) Evaporated Milk  
1 unbaked 9-inch deep-dish pie shell

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. POUR into pie shell.

Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

*(Adapted from Very Best Baking by Nestle. <https://www.verybestbaking.com>)*

## Pecan Pie

1 9" deep dish pie pastry  
3 eggs  
2/3 cup white sugar  
1/2 teaspoon salt  
1/3 cup margarine or butter, melted  
1 cup light corn syrup  
1 cup pecan halves or broken pieces

Preheat oven to 375° F. Prepare pie plate with pastry.

Beat eggs, sugar, salt, margarine and syrup with a hand beater. Stir in pecans. Pour into pastry-lined pie plate. Bake until set, 40 to 50 minutes. Cool slightly.

Baked pie can be frozen.

*(Adapted from The Better Homes and Gardens Cookbook)*

### *Nanny's Pecan Pie*

2 eggs beaten  
3/4 cup sugar  
3 tablespoons flour  
Pinch of salt  
1/2 cup dark corn syrup  
3 tablespoons (or 1/2 cup milk)  
1 tablespoon butter

Mix all together, pour in pie shell and bake at 375F until done (40-50 minutes)

*(Lucille Neighbors/Glenda Sutton)*



## Sweet Potato Pie

20 ounces peeled and cubed sweet potatoes (size varies greatly, but I'd count on three)  
1 1/4 cups plain yogurt  
6 ounces dark brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon nutmeg, freshly grated  
5 large egg yolks  
1 pinch kosher salt  
1 9-inch pie shell, frozen or fresh  
1 cup pecans, chopped and lightly toasted  
1 tablespoon maple syrup

Put the sweet potatoes in a steamer basket and put the steamer in a large pot of simmering water that is 1 inch from the bottom of the basket. Cover and steam over medium-high heat for 20 minutes, or until the sweet potatoes are fork tender. Remove the steamer basket and dump the sweet potatoes into the bowl of a stand mixer. Mash with a potato masher.

Heat the oven to 350° F. Beat the sweet potatoes in a stand mixer until smooth. Add the yogurt, brown sugar, cinnamon, nutmeg, egg yolks and salt and beat until well combined. Set the pie shell (in its pie tin) on a half sheet pan, fill with the sweet potato mixture, and smooth the top. Sprinkle the pecans on top and drizzle with the maple syrup.

Bake for 50 to 55 minutes, until the pie reaches an internal temperature of 165-175° F; the middle should still wiggle slightly. Remove from the oven and cool on a cooling rack for 1 hour.

*(Adapted from Alton Brown, www.altonbrown.com)*

## Bread Stuffing

*This recipe was the only stuffing recipe Grandpa Bob Lyons would eat.*

4 cups dry bread cubes (appx. 7 slices)  
3 tablespoons chopped onion  
1/4 cup sliced celery  
1/4 cup butter  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/2 teaspoon poultry seasoning  
1/2 teaspoon ground sage  
8 oz. sliced mushrooms (if using canned, drain them)  
2-4 tablespoons chicken broth

Cook onion and celery in butter to soften. Combine bread and seasonings. Toss with enough liquid to moisten. Makes about 3 cups finished, but doubles really well. Bake covered at 350° F until toasted on top.

*(Adapted from The Betty Crocker Cookbook)*



## Oyster Dressing

*This was Marty's special Thanksgiving request.*

1 tablespoon vegetable oil  
1 cup chopped celery  
1 cup chopped onion  
8 cups dry bread crumbs  
2 tablespoons chopped fresh parsley  
3 cups oysters, liquid reserved  
3 eggs, beaten  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
1 teaspoon poultry seasoning  
1/2 teaspoon dried thyme

Preheat the oven to 325° F. Grease a 2 quart casserole dish.

Heat the oil in a large skillet over medium-high heat. Add celery and onion; cook and stir until tender, about 5 minutes. Mix in the bread crumbs and parsley and remove from the heat. Add the oysters and eggs, and season with salt, pepper, poultry seasoning and thyme. Stir in enough liquid from the oysters to moisten and mix everything thoroughly. Transfer to the casserole dish. Bake in the preheated oven until the top is toasted and a knife inserted into the center comes out clean, about 45 minutes.

*(Adapted from www.allrecipes.com)*

### **Scaled to Half:**

*Because 8 cups of bread is a freaking lot of oyster stuffing, that not everyone is going to like.*

1-1/2 teaspoons vegetable oil  
1/2 cup chopped celery  
1/2 cup chopped onion  
4 cups dry bread crumbs  
1 tablespoon chopped fresh parsley  
1-1/2 cups oysters, liquid reserved  
2 eggs, beaten  
3/4 teaspoons salt  
1/8 teaspoon ground black pepper  
1/2 teaspoon poultry seasoning  
1/4 teaspoon dried thyme

## **Green Rice**

*Marty is a rice snob. So don't tell him if you're using quick cooking rice. He'll be fine. Really.*

2 10-ounce packages frozen chopped broccoli  
1/4 cup chopped onion  
1 10-1/4 ounce can cream of mushroom Soup  
1/2 cup milk  
1/4 cup water  
2 cups shredded Cheddar cheese (8 ounces)  
1 cup quick cooking rice

In saucepan, cook broccoli and onion in boiling, salted water for 5 minutes. Drain well. In a bowl, thoroughly mix soup, milk, water, and shredded cheese. Stir in uncooked Minute Rice and the drained broccoli/onion mixture. Turn into a 2-quart casserole and bake, uncovered, in a 350° F oven for 45 minutes, stirring once. Let stand 10 minutes before serving. (You can substitute 2 cups cooked long-grain rice for Minute Rice. Omit extra water and cut back on the milk if you do.)

*(Adapted from an old Avon International Cookbook that I no longer own.)*



## **Gourmet Sweet Potato Classic**

*Matt's sweet addition to Thanksgiving, almost dessert-like. Definitely not your typical old-school marshmallow topped sweet potato dish.*

5 sweet potatoes (or 1 can of canned yams)  
1/4 teaspoon salt  
1/4 cup butter  
2 eggs  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 cup white sugar  
2 tablespoons heavy cream (Half and Half works)  
1/4 cup butter, softened  
3 tablespoons all-purpose flour  
1/3 cup packed light brown sugar  
1/2 cup chopped pecans

Preheat oven to 350° F. Lightly grease a 9x13 inch baking dish. Bake sweet potatoes 35 minutes in the preheated oven, or until they begin to soften. Cool slightly, peel, and mash. (Or make things easy and just open a can of canned yams, drain and mash.) In a large bowl, mix the mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the prepared baking dish.

In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of course meal. Sprinkle over the sweet potato mixture. Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.

*(Adapted by Matt from [www.allrecipes.com](http://www.allrecipes.com))*

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## Green Bean Casserole

*Yes, that one. The one that so many say “ick” about out loud, but secretly love. There are many that think Thanksgiving would not be complete without the original French’s Green Bean Casserole.*

1 can (10 1/2 oz.) Condensed cream of mushroom Soup  
3/4 cup milk  
1/8 teaspoon black pepper  
4 cups cooked cut green beans or 2 cans (14.5oz each) any style Green Beans, drained  
1 1/3 cups Crispy Fried Onions

Mix soup, milk and pepper in a 1 1/2 -qt. baking dish. Stir in beans and 2/3 cup Crispy Fried Onions. Bake at 350° F for 30 minutes or until hot. Stir, and top with remaining 2/3 cup onions. Bake 5 minutes until onions are golden.

*(Adapted from [www.frenchs.com](http://www.frenchs.com))*



## Funeral Potatoes

*This is Hash Brown Potato Casserole made with sour cream and topped with buttery crushed corn flakes. I’m pretty sure I first had this when Barb made it at a Sutton Thanksgiving. Since then, I’ve made it many times for potlucks. My friend, Belinda, told me once that when you’re from a small town and someone passes away, you take food to the family after the funeral. This is one of the staple dishes people take, hence, “Funeral Potatoes”. They have been hereinafter christened by that name at our house.*

1 (2 pound) package frozen hash brown potatoes, thawed  
1/2 cup melted butter  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (8 ounce) container sour cream  
1/2 cup chopped onions  
2 cups shredded Cheddar cheese  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
2 cups crushed cornflakes cereal  
1/4 cup melted butter

Preheat oven to 350° F. In a large bowl, combine hash browns, 1/2 cup melted butter, cream of chicken soup, sour cream, chopped onion, Cheddar cheese, salt and pepper. Place mixture in a 3 quart casserole dish.

In a medium saucepan over medium heat, sauté cornflakes in 1/4 cup melted butter, and sprinkle the mixture over the top of the casserole. Bake covered in preheated oven for 40 minutes.

*(Adapted from Hash Brown Potato Casserole [www.allrecipes.com](http://www.allrecipes.com))*

## Homemade Baked Macaroni & Cheese

*This was one of Matt's dad's favorites. It's a basic roux with cheese melted into it.*

1 to 1-1/2 cups uncooked elbow macaroni  
1/4 cup margarine or butter  
1 small onion, chopped (about 1/4 cup)  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 cup flour (I only use 2 tablespoons)  
1 3/4 cups milk  
8 oz. shredded Cheddar Cheese

Cook macaroni as directed, about 11 minutes in salted, boiling water. Drain. Put in 2 quart casserole dish.

Melt butter, and sauté onions until tender, about 5 minutes. Stir in flour, salt and pepper, to make a paste. Slowly stir in milk and stir constantly until mixture is smooth and begins to thicken. Stir in cheese until melted. Pour sauce over macaroni. Bake uncovered at 375° F until bubbly and brown on top.

*(Adapted from The Betty Crocker Cookbook)*



- Don't forget the mashed potatoes and gravy, or at least gravy to put over the turkey and stuffing. And yes, I use a mix, or my favorite -- get it from a jar.
- Don't forget the bread or rolls. I've done fresh baked bread in the bread maker and it does smell wonderful and is so soft and comforting, but when you're already preparing a massive amount of food, the good old Rhodes freezer dinner rolls are a great idea.

## And for after the holiday ...

Some ideas for all that leftover turkey

### Holiday Chicken Salad

*Marty's favorite cold chicken salad.*

- 4 cups cubed, cooked chicken (or turkey) meat
- 1 cup mayonnaise
- 1 teaspoon paprika
- 1 1/2 cups dried cranberries
- 1 cup chopped celery
- 2 green onions, chopped
- 1/2 cup minced green bell pepper
- 1 cup chopped pecans
- 1 teaspoon seasoning salt

In a medium bowl, mix together mayonnaise with paprika and seasoned salt. Blend in dried cranberries, celery, bell pepper, onion, and nuts. Add chopped chicken, and mix well. Season with black pepper to taste. Chill 1 hour.

*Adapted from [www.allrecipes.com](http://www.allrecipes.com)*



### Chicken a la King

*This is Grandma Rose's (Evelyn's) old recipe.*

- 1 can mushrooms, drained, liquid reserved (or substitute 1/4 cup dry cooking sherry for reserved liquid)
- 1 green bell pepper, chopped
- 1/2 cup butter
- 1/2 cup all-purpose flour
- 1 teaspoons Salt
- 1/4 teaspoons ground black pepper
- 1-1/2 teaspoons chicken bouillon powder
- 1-1/4 cup milk
- 1-1/4 cups chicken broth (low salt, or reduce salt above)
- 2-3 cups chopped cooked leftover chicken or turkey
- 4 oz. chopped pimento or chopped sweet red bell pepper (I tend to leave this out)

Cook and stir drained mushrooms and green pepper in butter or margarine over medium heat for five minutes. Remove. Blend in flour, salt, and pepper. Cook over low heat, stirring constantly, until mixture is bubbly. Remove from heat. Stir in instant bouillon, milk, water and reserved mushroom liquid. Heat to boiling, stirring constantly. Boil and stir for one minute. Stir in chicken and pimento (or sautéed red pepper). Heat through. Serve over rice, toast or biscuits.

*(Adapted by Grandma Rose, possibly from the Betty Crocker Cookbook)*

## Chicken and Dumplings

*This is adapted from a slow cooker recipe with boneless skinless chicken breasts, but can be made with already cooked, leftover poultry.*

About two cups of chicken or turkey leftovers  
2 tablespoons butter  
1 onion, finely diced  
1 cup thinly sliced carrots  
1 cup thinly sliced celery  
2 (10.75 ounce) cans condensed cream of chicken soup  
2 teaspoon Poultry Seasoning  
1 container (32 oz.) container Chicken Broth (you may or may not use all of it)

2 (10 ounce) packages refrigerated biscuit dough, torn into pieces (the cheap ones work fine)  
1 handful of frozen peas

Whisk together soup and poultry seasoning.

Place the chicken, butter, onion, carrots and celery in a slow cooker. Pour soup/seasoning over top. Fill the slow cooker with enough chicken broth to cover the chicken. You won't need lots.

Cover, and cook for a couple of hours on High to cook down and thicken up.

At the end of the cooking time, add more chicken broth if necessary to keep liquid like thin gravy, but not too soupy. Tear the biscuit dough into pieces and submerge in the slow cooker, toss in a handful of frozen peas. Cook until the dough is no longer raw in the center, about 2 hours on high. (The dough will poof up when done.)

*(Adapted from [www.allrecipes.com](http://www.allrecipes.com))*

*If you're using raw chicken breasts, use 3-4 boneless skinless chicken breasts in the crock pot with the butter, onion, carrots and celery. Pour the soup/seasoning over the top, cover and cook for 5-6 hours on High until the chicken is done. Remove the breasts, cool, shred and return to the pot to finish out as instructed.*

## Chicken Pot Pie

*Who can turn down a piping hot pot pie?*

2 cup low sodium chicken stock  
1 cup whole milk  
2 tablespoon butter  
2 onions, finely chopped  
2 carrots, diced  
3 celery stalks, diced  
3 cloves garlic, minced  
Salt and Pepper  
1 cup frozen peas  
1 cup frozen corn kernels  
2 cup cooked chicken, cut into small chunks  
1/4 cup plus 1 tablespoon all-purpose flour  
Fresh thyme leaves  
Single crust pastry dough  
1 egg

Pour the chicken stock and milk into a saucepan. Simmer over medium-low heat. Cover and keep warm.

Melt butter in a Dutch oven over medium-high heat. Add onions, carrots, celery, and garlic and sauté until vegetables are soft. Season with salt and pepper. Add the peas and corn and cook another 2 minutes. Stir in the chicken. Sprinkle the flour over the chicken mixture and stir until combined. Pour in the chicken stock mixture and keep stirring until the flour has dissolved. Place the mixture into a 2 quart casserole or individual casseroles. Sprinkle thyme leaves over the top. Roll out pastry dough and cover the casserole dish(es). Crimp to seal the edges.

Beat the egg with a little bit of water in a small bowl. Brush the egg wash over the pastry dough. Bake in a 375° F degree oven for about 20 minutes, or until crust is golden brown. Garnish with some thyme sprigs.

Let cool for 15 minutes before serving.

*(Adapted from <http://kokocooks.com/2010/09/chicken-potpie/>)*

## Chicken Tetrazzini

*This is a fussy recipe to me, but it is delicious in the end. The bacon I added makes it.*

1 (8 ounce) package spaghetti, broken into pieces  
1/4 cup butter (or use bacon drippings and butter to equal 1/4 cup)  
1/3 onion, diced  
1 clove garlic, minced  
1/4 cup all-purpose flour  
3/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1 cup chicken broth  
1 cup half and half  
3 tablespoons sherry  
1 can sliced mushrooms, drained  
2 cups chopped cooked chicken  
1/2 cup grated Parmesan cheese  
6 slices of bacon, fried, crumbled

Preheat oven to 350° F. Lightly grease a 9"x13" inch baking dish.

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes, or until al dente; drain.

Meanwhile, in a large saucepan, melt butter over low heat. Stir in onion, garlic, and sauté until tender. Add flour, salt, and pepper, cooking, stirring, until smooth. Remove from heat, and gradually stir in chicken broth and cream. Return to heat, and bring to a low boil for 1 minute, stirring constantly. Add sherry, then stir in cooked spaghetti, mushrooms, chicken and bacon. Pour mixture into the prepared baking dish, and top with Parmesan cheese.

Bake 30 minutes in the preheated oven, until bubbly and lightly browned.

*(Adapted from [www.allrecipes.com](http://www.allrecipes.com))*



## The totally random ... **Crab Rangoon**

*This is Matt's favorite New Year's Eve treat.*

1 8 oz. package cream cheese, softened  
2 6 oz. cans crabmeat, drained and flaked  
1/2 teaspoon garlic powder  
1/4 teaspoon paprika  
1 package small won ton wrappers

Heat oil to 375° F. In a medium, bowl, mix cream cheese, crabmeat, garlic powder and paprika. Place 1 teaspoon of the cream cheese mixture in the center of a won ton wrapper, moisten the edges of the wrapper with water and fold over, pinching to seal. Fry in small batches, 3-5 minutes until golden. This recipe makes a ton, halving it is more than adequate.

*(Adapted from [www.allrecipes.com](http://www.allrecipes.com))*

*Cooking*  
is  
Love made visible

*Matt's favorite part of Thanksgiving and Christmas is our family tradition of gathering around food, wherever that food may be. This compilation of our favorite recipes is so he can continue the tradition to his own family.*

*The secret ingredient is love.*