

Tivoli Free Library: 2020 Swap & Sip Holiday Recipes:

MAIN DISHES & SIDES:

Holiday Pineapple Stuffing Bake (nice side dish with turkey or ham)

Ingredients

1/2 C salted butter or margarine, softened (if using unsalted butter, add in a pinch of salt - less than 1/8 tsp)
1/2 - 3/4 C sugar (adjust to taste)
4 eggs
1 can (20 ounces) crushed pineapple, drained
5 slices day old bread, cubed

Directions

1. Preheat oven to 350 degrees
 2. Grease a 9 inch baking pan. (This recipe can be easily doubled and baked in a 9" x 13" pan.)
 3. In a medium bowl, cream the butter or margarine with sugar and salt (if using) until fluffy.
 4. Add in eggs and beat until well combined.
 5. Mix in the drained crushed pineapple and the bread cubes.
 6. Transfer to prepared baking dish.
 7. Bake for 1 hour. Allow to sit for 5 or so minutes after baking to firm up before serving.
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Cranberry Relish

Ingredients

1-2 pounds of cranberries
3/4 C - 1 C of sugar (you can always add more while cooking if you think it's too tart)
1 - 2 tsp fresh orange rind (depending on your taste)
1/2 orange, peeled, chopped, and pits removed
1/4 water (add a few tablespoons more at a time during cooking if needed to keep from burning)
Optional - 1 shot glass of orange liquor, sherry (not dry) or apricot brandy

Add all ingredients to a pot and bring to a boil over medium heat. Boil, stirring constantly, until cranberries are soft and releasing juice. (Cranberries will pop while cooking.) Taste relish while cooking to adjust the sugar but be careful - mixture will be hot!! When done, remove from heat and lightly mash to desired consistency. Refrigerate until needed.

If you want a smoother consistency to your relish you can puree the cranberries and orange in food processor before cooking.

SPINACH STUFFING

3/4 lb of Sausage meat
2 packages of fresh spinach, cooked and chopped
1 large minced onion
Buch of fresh parsley - Chopped fine
2 eggs
Seasoned bread crumbs
Salt & pepper

Mix all ingredient together, dot with butter.

Bake at 350 until lightly browned on top.

The amounts of the ingredients can be adjusted to make the stuffing denser or juicer according to taste

ASHEH RESHTEH SOUP

Ingredients:

2 large onions
6-8 cloves garlic, minced
1/3 cup chickpeas
1/3 cup red beans
1/3 cup lentils
2 teaspoons turmeric
1&1/2 bunches of parsley
1 bunch cilantro
1 bunch scallions
1 bunch fresh mint
1&1/2 pounds baby spinach
2 ounces reshteh, a Persian noodle (You can also use tiny egg noodles or linguini noodles)
1 Tablespoon flour

For Garnish:

1 large red onion
1 Tablespoon dry mint
Kashk, a Persian kind of dried yogurt (Of course, you can use plain yogurt or feta cheese)

Sautee onions and garlic. Add chickpeas, red beans, and turmeric. Add 8 cups of water and salt. Cover and cook 1 hour. Add lentils and chopped herbs. Cover and cook 1/2 hour. Add spinach in batches. Add noodles. Cover and cook 1/2 hour more. Mix the flour with 3 Tablespoon of hot soup and pour it back to thicken the soup. During the soup

making process, you will want to begin carmelizing your onions for garnish. If you want to try this soup, but it seems too intimidating, you can take shortcuts, like using frozen chopped spinach and canned beans. It will still be delicious!

ROAST CHICKEN

Ingredients:

1 Whole Chicken
Sea Salt and Cracked Pepper
Olive oil
2 Tablespoons fennel seed
1 Lemon, poked with holes with a fork
1 Bulb of garlic
2 onions
2 carrots
2 sticks celery
Sprigs of fresh Thyme and Rosemary

In the morning, pat the chicken with a paper towel. Season it with salt and pepper outside and let it hang out uncovered in the fridge for a few hours so the skin dries out. When you're ready to cook, preheat the oven to 425 degrees F.

Wash and cut your veggies and mound them in the center of your tray. Peeling isn't necessary. Break your garlic into cloves and reserve 2. Give your chicken a massage with olive oil on the outside. On the inside, stuff with fennel seeds, 2 garlic cloves, your fresh herbs, the lemon, and salt and pepper. Put the chicken in the oven. Turn down the temperature to 400 degrees F. Cook 20 minutes per pound.

COMFORTING CORN CASSEROLE

Ingredients:

- 1 (8 ounce) box of Jiffy cornbread mix
- 1 (15 ounce) can whole kernel corn, drained
- 1 (15 ounce) can creamed corn, not drained
- 1 cup sour cream
- ½ cup melted butter

Directions:

1. Mix all ingredients and pour into a pre-greased or sprayed 8x8" casserole dish
2. Cook uncovered for 55-60 minutes at 350 degrees – check the casserole is baked by inserted knife into center. If knife comes out clean, casserole is cooked through.

EASY SHELLS & CHEESE (FROM THE PIONEER WOMAN)

Ingredients:

- 1 pound mini shells pasta
- 2 cups whole milk
- 1 tablespoon butter
- 2 cups grated Cheddar-Jack cheese
- 8 ounces processed cheese (Velveeta) diced
- 1 teaspoon black pepper
- ½ teaspoon salt
- ¼ teaspoon seasoned salt, or to taste

Directions:

1. Cook the pasta according to package directions
2. Heat the milk and butter in a large saucepan over medium heat
3. Add the cheeses and stir until melted
4. Stir in the pepper, salt and seasoned salt
5. Drain the pasta and stir into cheese sauce
6. Serve immediately

DESSERTS:

APPLE PIE

Preheat oven to 425 degrees F

Filling Ingredients:

- 1/2 cup sugar
- 1/2 cup brown sugar
- 3 Tablespoons all purpose flour
- 1/4 cup water
- 1 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg, fresh preferred
- 6-7 cups peeled sliced apples: Mutsu and Cortlandt recommended
- 1 Tablespoon lemon juice

Wash Ingredients:

- 1 Tablespoon melted butter
- 1 egg white

Combine sugars, flour, and water first. Add all other ingredients and mix. Pour Filling into prepared bottom crust. Dot with butter. Wet the perimeter of the bottom crust and place

top crust. Score top crust. Brush with Wash. Bake at 425 for 15 minutes. Lower temperature to 350 and continue to bake 35-45 minutes.

Turkey Leg Treats

A fun twist on the classic Rice Krispies treat, these Turkey Leg Treats are a fun Thanksgiving dessert for kids and adults alike!

Ingredients

- 6 pretzel rods
- 1 bag white candy melts (or 1 cup vanilla baking chips)
- 1 bag mini marshmallows (set aside 24)
- 8 cups Cocoa Krispies cereal
- 1/4 cup butter

Instructions

1. Break the pretzel rods in half and melt the candy according to package directions. (I usually do 15-30 second intervals in the microwave, stirring well each time.)
 2. Dip the smooth end of the pretzel rod and then press two marshmallows onto the end. Repeat until 12 "bones" are dipped. Let sit for about 5 minutes.
 3. Dip the pretzels again, covering 2/3 of the rod. Let sit.
 4. In a saucepan, melt the butter and marshmallows, stirring until smooth. Remove from heat and stir in cereal. Mix until coated well.
 5. Allow to cool just a bit and then form the cereal mixture around each pretzel rod, forming a drumstick. Don't try this until cooled enough, or it won't hold its shape! Spray your hands with cooking spray to keep the marshmallow from sticking while you work.
 6. Place on a wax paper lined baking sheet and let sit until fully cooled.
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HOT MULLED CIDER

I make this is in a crock pot and just let it simmer:

Ingredients:

6 Cloves

12 Cardamon seeds

Sugared Ginger cut into thin slices

Apple/Orange/Lemon cut into thin slices

Raisins

1/2 gallon of Cider

All ingredients can be adjusted for your taste, and if you wish, you can add a shot of bourbon and a dash of bitters to the glass

Heat everything in the crock pot, or on the stove to simmer.

It can easily be made ahead of time, cooled and stored in the fridge and heated as needed. It might even be more flavorful this way as the ingredients get a chance to “steep”.

CREAM CHEESE COOKIES

Ingredients:

1 lb of butter

1/2 lb cream cheese

2 T sugar 2 eggs

5 cups of flour

2 boxes of apricots

Directions:

Mix butter, cheese and sugar by hand.

Add eggs and flour and mix well.

Let stand in fridge overnight.

Reconstitute the apricots by cooking on a low flame with a bit of water to prevent sticking or burning. I cut the apricots into 3 or 4 pieces to help them soften quicker and I use an immersion blender when it appears the apricots can be blended into a thick paste. Remove from heat and let cool. You can prepare this ahead of time and refrigerate the paste

Cut the dough into 4 parts, roll out on a lightly floured surface. Score the dough into 2” squares put a half teaspoon or so of the apricot paste near one corner of the square and fold the other corner over it.

Bake at 350 degrees until lightly browned app. 30 minutes.

Cool and place in a bag with powdered sugar and gently move the bag around to coat the cookies. They are delicate so shake them gently.

You can also use prune paste or fig jam to fill these cookies.

They are not real sweet and are a nice change from the sugar laden Christmas cookie brothers and sisters.

I usually make them 2 weeks before Christmas and store them in cookie tins in a cool/dry location.