

Old Donation Episcopal Church
Military Spouses Present

Favorite Christmas Recipes



December 2009

Fluffy Mustard Sauce for Ham (Laura Spink)

This is my mother's recipe. It is easier to make than you would think and is worth the effort!

2 egg yolks, beaten
1 TBSP sugar
3 TBSP prepared mustard (I like Dijon)
2 TBSP vinegar
1 TBSP water
1/2 tsp salt
1 TBSP horseradish
1/2 cup heavy cream, whipped (this part is very important to make it fluffy!)

To egg yolks, add sugar, mustard, vinegar, water and salt. Cook in a double boiler or VERY heavy bottomed pot, stirring constantly until mixture thickens, about 4 minutes. Remove from heat and blend in butter and horseradish. Cool thoroughly. Fold in cream. Refrigerate until 30 minutes before serving. Great with ham!

Bourbon Glazed Ham

1 cup honey
1/2 cup molasses
1/2 cup bourbon
1/4 cup orange juice
2 TBSP Dijon mustard



Microwave honey and molasses. Wisk to blend. Stir in remaining ingredients. Spread over ham. Bake ham at 325 degrees until internal temperature is 140. A 6-8 pound ham will take about an hour and a half.

Jim's Delicious Sangria (*Elizabeth Felicetti, Jim's daughter*)

1/2 gallon red wine
4 oz. fresh lemon juice
6 oz. fresh orange juice
4 oz. brandy
1/2 cup sugar
rind of orange
1 qt soda

Mix everything except soda and refrigerate for four hours or overnight.
Add soda before serving.

Orange Balls

16 oz Nilla wafer cookies, crushed
3/4 cup confectioners' sugar
1 stick butter, room temperature
6 oz orange juice concentrate, thawed
1 cup chopped pecans
Coconut for coating

Mix first 5 ingredients and form into balls. Roll in coconut to coat.
DO NOT BAKE. Makes about 4 dozen.

Crab Canapés

1 can crabmeat (6 1/2 oz)
1 small jar Old English Cheddar Cheese
1 stick butter or margarine
1/4 tsp garlic powder
1/2 tsp season salt
1 Tbsp mayonnaise
6 English muffins



Press moisture out of crabmeat and debone if necessary. Mix everything together. Split muffins in half (open). Spread each with mixture. Freeze. Take out of freezer after frozen and cut into quarters (or sixths). Place in plastic bag and freeze until wanted. When ready to use: broil 2-3 inches from the broiler until light brown and bubbly.

Cheesy Green Bean Casserole (Michelle Galvez)

2 16 oz packages frozen french cut green beans, thawed and drained
1 can cream of mushroom soup, condensed
1/2 lb (8 oz) Velveeta, cubed
1 1/2 cups hot water
1/4 cup butter (1/2 stick)
1 pkg Stove Top Stuffing mix for chicken (6 oz)

Heat oven to 350 degrees. Combine beans and soup in 2 qt casserole, top with Velveeta cubes. Add water to butter in medium bowl. Stir until melted, stir in stuffing mix until just moistened. Spoon over bean mixture. Bake 35-40 minutes until heated through.

Lewis and Clark's White Chili

6-8 servings

3 lbs Cooked Great Northern Beans, canned or bottled
2 lbs boneless skinless chicken breasts
1 Tbsp olive oil
4 garlic cloves, minced
2 medium onions, chopped
2 tsp ground cumin
1/4 tsp ground cloves
1/4 tsp cayenne pepper
1 tsp ground oregano
4 oz cans chopped mild green chilies (may sub hot if you prefer) YOU NEED 2 CANS!
4 cups chicken stock or canned broth
20 oz Monterey Jack cheese, grated
Sour cream
Chopped jalapeno peppers, canned

Place chicken in large saucepan. Add cold water to cover and bring to simmer. Cook until tender, approx 15-20 minutes. Remove from saucepan and dice into 1-2 inch cubes.

Using same pan discard water and heat oil over medium heat. Add onions and cook until translucent. Stir in garlic, chilies, cumin, cayenne pepper, oregano and cloves. Sauté for 2-3 minutes. Add chicken, beans, stock and 12 oz cheese. Let simmer for 15 minutes. Ladle into large bowls and top with 1 oz cheese. Serve with a side of sour cream and chopped jalapeno peppers.

Grecian Skillet Ribeyes

2 boneless ribeye steaks
1 T olive oil
1 T lemon juice
2 T crumbled feta
1 T chopped olives
1/2 tsp garlic, basil and oregano
1 tsp each of salt and pepper



Mix garlic, basil, oregano, salt, pepper and lemon juice in bowl. Press mixture onto both sides of steaks. Place olive oil in frying pan and then cook steaks for 5 minutes on each side. More time for more well done. Top with feta and olives while still hot (after you plate). Enjoy!

Granna Yoder's Fruitcake Cookies

1 box nut bread mix
1 box carrot cake mix (plus eggs, oil, milk for cake mix)
1 large container combined fruit for fruit cake
Chopped walnuts

Preheat oven to 350 degrees.

Mix box of nut bread with the box of carrot cake PLUS the ingredients needed for the cake mix.

Add fruit and nuts.

Drop by spoonfuls onto cookie sheets. Cook for 10-12 minutes.

Bourbon Slushes

12 oz frozen lemonade
6 oz frozen orange juice
2 heaping tsp of instant tea
8 cups water
1 cup sugar
1 1/2 cup bourbon (plus smidge)

Dump it all in, stir and freeze 24 hrs.

Goopy Almond Coffee Cake (Michelle Galvez)

1 1/2 cups sugar
3/4 cup butter or margarine, melted
2 eggs
2 tsp almond extract
1/2 tsp vanilla
Pinch salt
1 1/2 cups flour
2-3 tbsp sliced/slivered almonds
2 tsp sugar

In mixer combine the 1 1/2 cups sugar and butter. Blend. Add eggs, one at a time, mixing in well. Stir in almond extract, vanilla, and salt. Stir in flour until just blended.

Grease 9 inch round cake pan, pour batter in. Sprinkle almonds on top, sprinkle 2 tsp sugar over all. Bake in 350 degree oven about 30 minutes until puffed and golden. Moist and freezes well.



Hawaiian Banana Bread (Page O'Flaherty)

3 cups Flour
¾ tsp Salt
1 tsp Baking Soda
2 cups Granulated Sugar
1 tsp Cinnamon
1 cup Chopped Pecans (optional)
1 cup Vegetable Oil
3 Eggs- beaten
2 Cups Mashed Bananas (about 4)
1 8oz Can of Crushed Pineapple, drained
2 tsp Vanilla

Cinnamon Sugar (used to coat the pans and sprinkle on top)

Combine flour, salt, baking soda, sugar, cinnamon and nuts (if using). In separate bowl mix vegetable oil, eggs, bananas, pineapple and vanilla with mixer. Slowly blend wet and dry ingredients until just moistened.

Spray loaf pans with cooking spray and then coat pans with cinnamon sugar (like you would with flour). Fill pans 2/3 full and sprinkle more cinnamon-sugar on top.

Bake 350 for about 1 hour for large loaves and 30-45 for small loaves. Toothpick should come out clean. Cool for just a few minutes on wire rack, then turn loaves out onto rack. Do not let them cook completely before turning them onto the wire rack or they will stick to the pan.

Makes 6 mini-loaves or 2 regular loaves. This is sweet so is a nice dessert or it goes well with Christmas morning coffee!

