



*Family*  
**Christmas**  
*Recipes*

*10 Yummy Recipes For Holiday Fun*

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## Christmas Stuffing with Bacon

No holiday would be complete without amazing food. Christmas is no exception. In an effort to forever rid the world of stale fruit cake and overly- sagey dressing, here's one recipe that I recommend. Enjoy!

### Ingredients

8 ounces applewood-smoked bacon, chopped into 1/2-inch pieces

#### *Rice:*

4 1/2 cups low-salt chicken broth  
3 tablespoons chopped fresh thyme  
1 1/4 cups short-grain brown rice  
1 1/4 cups wild rice

#### *Vegetables:*

2 tablespoons unsalted butter, at room temperature  
2 tablespoons extra-virgin olive oil  
One 14-ounce bag frozen pearl onions, thawed  
1 teaspoon kosher salt  
3/4 teaspoon freshly ground black pepper  
12 ounces (3 large) portobello mushrooms, shredded or thinly sliced  
8 ounces Brussels sprouts, trimmed and thinly sliced  
1/2 cup hazelnuts, toasted, husked, coarsely chopped, optional

### Directions

Cook the bacon in a large skillet over medium heat until crisp, 8 to 10 minutes. Using a slotted spoon, drain the bacon on paper towels.

**For the rice:** In a heavy saucepan or Dutch oven, bring the broth and thyme to a boil over medium-high heat. Add the brown and wild rice. Cover the saucepan and simmer until the rice is tender but still chewy, 30 minutes. Turn off the heat and allow the rice to stand for 10 minutes. Fluff with fork.

**For the vegetables:** In the same skillet used to cook the bacon, heat the butter and oil over medium-high heat. Add the onions and season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook, stirring occasionally until light golden, about 5 minutes. Add the mushrooms, 1/4 teaspoon salt and 1/4 teaspoon pepper. Cook until softened, about 8 minutes. Add the Brussels sprouts and the remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Cook for 5 minutes.

Transfer the vegetable mixture to the saucepan of cooked rice. Add the hazelnuts and

cooked bacon. Toss until all the ingredients are mixed. Transfer to a large bowl. Serve.

### **Notes**

*Cook's Notes:* The rice can also be cooked in 4 cups of broth and 1/2 cup of water.

To toast the hazelnuts, arrange in a single layer on a baking sheet. Bake in a preheated 350 degrees F oven until lightly toasted, 8 to 10 minutes. Cool completely before using.

One extra note... Eat entirely and enjoy thoroughly!

## **Fig And Orange Glazed Ham**

Christmas is the perfect time of year to over-indulge in all of your favorite foods, and believe me, I take full advantage of that excuse. I know most people get excited about confections and baked goods this time of year, but for me, the big draw is ham. There are so many different ways to make it, and it's almost impossible to mess up. This recipe gives a little something extra to that special ham in your life.

### **Ingredients**

1 spiral-sliced half ham  
1 cup fig jam  
2 tablespoons dijon mustard  
Grated zest of 1 orange  
1/3 cup fresh orange juice

### **Directions**

Preheat the oven as directed on the ham package and follow the instructions for baking the ham. Remove the ham from the oven about 30 minutes before the end of the warming time.

Meanwhile, combine the jam, mustard, and orange zest and juice in a small saucepan over low heat. Cook, stirring, just until the jam melts (do not boil). Spoon half of the glaze over the ham and bake for the remaining 30 minutes.

Remove the ham from the oven and spoon the remaining glaze on top. Transfer to a cutting board and carve.

This recipe is super-simple and super-delicious. I cannot wait to get started on mine. I hope you enjoy it as much as do. I also really like substituting the fig jam for raspberry,

you know, just to keep it interesting. Feel free to experiment with yours and make it your own. Ham is just delicious no matter how you slice it, or, in this case, glaze it.

## **Brussels Sprouts with Chestnuts, Pancetta and Parsley**

So many people associate Christmas with ham, turkey, or duck and while these are all amazing dishes and completely essential to any holiday feast, let's not overlook the side dishes. Sides are the glue that holds your meal together- the understudies and stage managers of the play that is Christmas dinner. This recipe for Brussels Sprouts is so amazing, it might just steal the show.

### **Ingredients**

2 1/4 pounds Brussels sprouts  
1 tablespoon vegetable oil  
9 ounces pancetta, rind removed and cut into 1/2-inch cubes  
2 tablespoons butter  
About 8 to 9 ounces vacuum-packed chestnuts  
2 fluid ounces Marsala wine  
1 large handful fresh parsley, chopped, divided  
Freshly ground black pepper

### **Directions**

Slice the bottoms off each of the Brussels sprouts, cutting a cross onto the base as you go. Place the Brussels sprouts into a large saucepan of salted boiling water. Cook the Brussels sprouts for 5 minutes, or until they are tender but still retain a bit of bite.

Remove the pan from the heat and drain the excess water from the Brussels sprouts.

Heat the oil in a large clean saucepan. Add the pancetta cubes to the pan and cook until they are crisp and golden-brown in color, but not cooked to the point of having dried out.

Add the butter and the chestnuts to the pancetta saucepan and with a wooden spoon or spatula, press down on them to break them up into pieces. Once the chestnuts have been warmed through, turn the heat up and add the Marsala to the pan. Cook until the mixture has reduced and thickened slightly.

Add the sprouts and half the parsley to the saucepan and mix well. Season the Brussels sprouts with freshly ground black pepper.

To serve, place the Brussels sprouts onto a warmed serving plate and sprinkle the remaining chopped parsley over the top.

This easy and yet elegant side is sure to become a staple of your Christmas dinner.

## **Creamed Onion Gratin**

Every meal can be made a million times better simply by adding a casserole. Christmas dinner is certainly no exception. This buttery, creamy southern dish is so good, it is a must-bake! I hope you love it- I know I do!

### **Ingredients**

3 pounds sweet onions (such as Vidalia, Walla Walla, or Maui onions)  
3 tablespoons cream sherry  
6 tablespoons unsalted butter, divided  
1/4 cup all-purpose flour  
1 cup whole milk, scalded  
1 cup freshly grated Parmesan cheese  
Kosher salt and pepper  
1/2 cup panko crumbs

### **Directions**

Preheat the oven to 375 degrees. Lightly grease a gratin dish or medium casserole.

Cut off the root and tip of the onions. Slice in half length-wise and peel. Lay the cut-side of the onion down and slice length-wise into thick wedges.

In a Dutch oven or heavy pot, melt two tablespoons of butter over medium heat. Add the onions and cook, stirring occasionally, until soft and caramelized, about 40 minutes. Add the sherry and simmer until it evaporates. Remove the onions from the pan and pour through a fine mesh sieve. Let them drain while making the bechamel sauce. (Draining the onions prevents a runny gratin because the onions will continue to release more liquid in the oven.)

In the same Dutch oven, melt 3 tablespoons of butter over medium heat. Stir in the flour and cook for one minute. Add the scalded milk and cook, whisking constantly, until the sauce is very thick. Remove from the heat. Fold in the Gruyere and stir until completely melted. Season with salt and pepper, to taste. Add the onions to the cheese sauce and toss to thoroughly coat. Pour the onion mixture into the gratin dish.

Melt the remaining tablespoon of butter and toss with the panko crumbs. Sprinkle over the top of the onions and bake until bubbly and golden brown, about 30 minutes. Serve warm.

This dish is so amazing gooey and bubbly, it will surely have you guests clamoring for more. For best results, serve warm-heartedly to those you love.

## **Broiled Porterhouse with Roasted Garlic and Lemon**

Are you and your family growing tired of the usual Christmas dinner staples- turkey, duck, or ham? If so this recipe is a delicious way to mix things up a bit. And don't be afraid of the smoke, it's locking in the flavor.

### **Ingredients**

Two 24-ounce dry-aged prime porterhouse steaks  
Kosher salt  
4 strips bacon or 2 tablespoons bacon fat  
Roasted Garlic Schmeat (roasted garlic and cream cheese)  
1 head roasted garlic, peeled  
Juice and zest of 1 lemon  
1/4 cup chopped parsley  
2 tablespoons olive oil  
1 tablespoon chopped oregano  
1 tablespoon sea salt

### **Directions**

The night before you serve the steaks, season them liberally with salt on both sides and store in the refrigerator overnight. Remove them from the fridge 45 minutes before cooking, to take the chill off.

Turn the oven to broil.

Prepare your pan(s). Note: depending on the size of the steaks and the size of your pan, you may need two pans. If using the bacon, place in a large cast-iron pan(s) and cook over medium heat until crispy. Remove from the pan, leaving the melted bacon fat, and set aside for another use. If using the cold bacon fat, add it to a cast-iron pan(s) over medium-high heat and melt.

Open a window or two because it may get a little smoky. Place the steaks in the pan(s) and place under the broiler for 4 minutes. Flip the steaks carefully and return to the broiler for another 4 minutes.

At this point your steaks will be about medium rare. Leave them under the broiler a little longer if you prefer them more cooked.

Spread the Roasted Garlic Schmear over the tops of the steaks. Let rest for 5 minutes, and then slice and serve.

This delicious main will cure your Christmas dinner of all of its turkey-induced boredom, and snap it back to life with a rush of amazing flavor.

## **Carrot Cake**

No Christmas dinner would be complete without an amazing array of sweet treats, and while variety and creativity can't be over-used, some traditional desserts are perfect just the way they've always been.

### **Ingredients**

#### *CAKE:*

2 cups granulated sugar  
1 1/2 cups vegetable oil  
4 eggs  
2 teaspoons baking soda  
2 cups all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 cup flaked coconut  
3 cups grated carrots (about 1 pound)  
1 cup chopped walnuts

#### *CREAM CHEESE FROSTING:*

1 (8-ounce) package cream cheese, softened  
2 sticks butter, softened  
1 teaspoon vanilla extract  
4 cups confectioners' sugar

## **Directions**

Preheat oven to 350 degrees F. Coat two 8-inch round cake pans with cooking spray; lightly flour the pans.

In a large bowl, with an electric mixer, combine granulated sugar, oil, eggs, baking soda, flour, cinnamon, salt, coconut, carrots, and walnuts, blending 30 seconds to 1 minute, or until a smooth, thick batter forms. **DO NOT OVER-MIX!** Pour batter evenly into prepared cake pans.

Bake 45 to 50 minutes, or until a toothpick inserted in center comes out clean and the tops are golden. Let cool completely.

In a large bowl, with an electric mixer, make frosting by combining cream cheese and butter; mix well. Add vanilla; mix well. Gradually add confectioners' sugar, continuing to mix until well combined.

Place one cake layer on a serving platter and frost top of cake. Place second layer on top of frosted layer. Frost top and sides of entire cake. Serve immediately, or cover and chill until ready to serve.

This timeless classic is sure to please all of your sweet-toothed guests.

## **Ruby Red Velvet Cake**

This creamy and indulgent cavalcade of savory cream cheese frosting and fluffy cake may have southern roots, but its amazing flavor is enjoyed every Christmas nationwide. You've been good all year, be a little sinful with this sinfully delicious classic.

## **Ingredients**

1 (18.25-ounce) package butter-flavored yellow cake mix  
1/4 cup unsweetened cocoa  
3/4 cup (1-1/2 sticks) butter, softened, divided  
1 cup water  
3 eggs  
1 (1-ounce) bottle red food color  
1 1/2 cups confectioners' sugar  
1 (8-ounce) package cream cheese, softened  
1 tablespoon milk



## **Directions**

Preheat oven to 350 degree F. Coat two 8-inch round cake pans with cooking spray. In a large bowl, with an electric beater on medium speed, beat cake mix, cocoa, 1/2 cup butter, the water, and eggs until well combined. Add food color and beat until well combined. Pour batter into prepared cake pans.

Bake 35 to 40 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool 15 minutes then invert onto wire rack to cool completely. Using a sharp knife, carefully slice each cake in half horizontally, making a total of 4 cake layers.

In a medium bowl, with an electric beater on medium speed, beat confectioners' sugar, cream cheese, milk, and remaining 1/4 cup butter until well combined and smooth.

Place 1 cake layer cut-side down on a serving platter and top with 1/4 of the frosting, spreading just to the edge. Repeat 3 more times with remaining cake layers and frosting, ending with frosting on top and leaving sides unfrosted. Serve, or cover loosely and chill until ready to serve.

Nothing needs to be added this desserts rich flavor except a fork and some friends to share it with! Enjoy!

## **Sugar Cookies**

We all loved them as a child, baking them with mom on Christmas eve and decorating them for Santa. This Christmas treat is not only completely delicious, it is also tons of fun for the family to bake together.

### **Ingredients**

3 cups all-purpose flour  
3/4 teaspoon baking powder  
1/4 teaspoon salt  
1 cup unsalted butter, softened  
1 cup sugar  
1 egg, beaten  
1 tablespoon milk  
Powdered sugar, for rolling out dough

### **Directions**

Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

Preheat oven to 375 degrees F.

Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill.

Cut into desired shape, place at least 1-inch apart on greased baking sheet, parchment, or silicone baking mat, and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack.

Serve as is or ice as desired. Store in airtight container for up to 1 week.

I highly recommend these cookies at Christmas time, or anytime year around. And icing and decorating them is the best part! Have fun.

## **Chocolate Caramel Candy**

Who doesn't love getting a box of chocolates during the Christmas season? Imagine how much more it would mean to your family and friends if they were hand made by someone they love? Share this sweet and delectable recipe with all those you love this year.

### **Ingredients**

2 teaspoons butter

1 cup milk chocolate chips

1/4 cup butterscotch chips

1/4 cup creamy peanut butter

### **FILLING:**

1/4 cup butter

1 cup sugar  
1/4 cup evaporated milk  
1-1/2 cups marshmallow creme  
1/4 cup creamy peanut butter  
1 teaspoon vanilla extract  
1-1/2 cups chopped salted peanuts

***CARAMEL LAYER:***

1 package (14 ounces) caramels  
1/4 cup heavy whipping cream

***ICING:***

1 cup (6 ounces) milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter

**Directions**

Line a 13x9-in. pan with foil; butter foil with 2 teaspoons butter and set aside.  
In a small saucepan, combine milk chocolate chips, butterscotch chips and peanut butter; stir over low heat until melted and smooth. Spread into prepared pan. Refrigerate until set.

For filling, in a small heavy saucepan, melt butter over medium heat. Add sugar and milk; bring to a gentle boil. Reduce heat to medium-low; cook and stir 5 minutes. Remove from heat; stir in marshmallow creme, peanut butter and vanilla until smooth. Add peanuts. Spread over first layer. Refrigerate until set.

For caramel layer, in a small heavy saucepan, combine caramels and cream; stir over low heat until melted and smooth. Cook and stir 4 minutes. Spread over filling. Refrigerate until set.

For icing, in another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate at least 4 hours or overnight. Remove from the refrigerator 20 minutes before cutting. Remove from pan and cut into 1-in. squares. Store in an airtight container. Yield: about 8 dozen.

These sweet treats will certainly warm the hearts of those you love; and you can always keep the leftovers for yourself!

## Homemade peanut butter cups

OK, so maybe its just me, but I think chocolate and peanut butter combined is truly the most brilliant invention of man. Imagine knowing how to make your own, and being able to enjoy and share them for years to come. Sounds pretty sweet to me!

### Ingredients

1 cup creamy peanut butter, divided

4-1/2 teaspoons butter, softened

1/2 cup confectioners' sugar

1/2 teaspoon salt

2 cups (12 ounces) semisweet chocolate chips

4 milk chocolate candy bars (1.55 ounces each), coarsely chopped

Colored sprinkles, optional

### Directions

In a small bowl, combine 1/2 cup peanut butter, butter, confectioners' sugar and salt until smooth; set aside.

In a microwave, melt the chocolate chips, candy bars and remaining peanut butter; stir until smooth.

Drop teaspoonfuls of chocolate mixture into paper-lined miniature muffin cups. Top each with a scant teaspoonful of peanut butter mixture; top with another teaspoonful of chocolate mixture. Decorate with sprinkles if desired. Refrigerate until set. Store in an airtight container. Yield: 3 dozen.

These treats are so super simple and delicious, it would almost be Scroogey not to make them for your family this Christmas. You don't want to be a Grinch, do you?