

*A Christmas
Cookbook*

PUBLISHED BY THE HOME
SERVICE DEPT. OF YOUR RG&E

DECK THE HALLS WITH BOUGHS OF HOLLY!

and let the rooms in your home be filled with the laughter and tradition that the Christmas season provides.

Creating Christmas gifts, holiday decorations and festive foods is part of Holiday celebration and whether you prepare your glorious feast weeks ahead or wait until the night before let each family member participate.

From the wreath on the door to the spicy aromas from the kitchen let your home also be an invitation to friends and neighbors to step inside and share with you the good wishes of the season.

With this booklet of favorite recipes, some old, some new, go our warmest holiday greetings.

HOME SERVICE DEPARTMENT

Rochester Gas and Electric Corporation



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HOLIDAY BREAKFAST

Citrus Fruit Sections

Egg Pancake Waffle Toast

Bacon or Sausage

Danish Almond Twist

Coffee Milk



EGG PANCAKE

2 eggs
 $\frac{1}{2}$ t salt
1 T sugar

Temp: 450°F Time: 15 min.

$\frac{1}{3}$ c sifted all-purpose
flour
 $\frac{1}{2}$ c milk
1 T shortening

1. Beat eggs, salt and sugar together.
2. Add flour and milk to eggs. Beat until smooth.
3. Heat shortening in a deep skillet, pour in all of batter. Cook 2 minutes.
4. Bake in preheated oven until surface is brown.
5. Roll or fold from opposite sides to center making 3 layers.
6. Sprinkle with confectioners' sugar. Cut in crosswise slices for serving.

DANISH ALMOND TWIST

$\frac{1}{2}$ c butter or margarine,
melted
2 T sugar
2 c crushed almond
macaroons or macaroon
cookies
 $\frac{1}{2}$ t almond extract

Temp: 375°F Time: 30 min.

$\frac{1}{4}$ c chopped toasted almonds
2 pkgs. refrigerator crescent
rolls
1 egg white
1 T water
3 T sugar

1. Combine melted butter, sugar, macaroon cookies, almond extract and chopped almonds to make filling.
2. Unroll one package of crescent roll dough on lightly floured pastry cloth. Roll dough into a 16 by 10 inch rectangle.
3. Sprinkle half of filling over dough. Roll dough from long side, jelly roll fashion. Pinch edges to seal.
4. Repeat with second package of rolls and remainder of filling.
5. Place rolls side by side on lightly greased cookie sheet. Twist them together, then shape into a 9" circle. Seal ends.
6. Beat egg white with water. Brush mixture over twist, sprinkle with sugar.
7. Bake in preheated oven. Serve warm.

COFFEE KRINGLE

$\frac{1}{4}$ c milk
 $2\frac{1}{4}$ c sifted all-purpose
flour
 $\frac{1}{4}$ c sugar
 $\frac{1}{2}$ t salt
 $\frac{1}{4}$ c margarine
 $\frac{1}{2}$ c warm water

Temp: 350°F Time: 20 min.

2 yeast cakes or 2 pkgs.
dry yeast
1 egg, beaten
 $\frac{1}{2}$ c chopped stewed prunes
or apricots
3 T sugar
3 T lemon juice
 $\frac{1}{2}$ t grated lemon peel

1. Scald milk and cool to lukewarm.
2. Combine flour, sugar and salt; cut in margarine with mixer.
3. Place warm water in warm bowl; sprinkle yeast over water and stir until dissolved. Add the milk, egg and flour mixture, blend until smooth.
4. Place in greased bowl. Cover and let rise until double in bulk. Punch down dough and divide in half.
5. Roll out each half of dough on a pastry cloth into a 10 x 14" rectangle,
6. Place one half in a greased 9 x 13" pan.
7. Combine prunes or apricots, sugar, lemon juice and lemon peel; spread on first layer. Cover fruit mixture with second half of dough. Seal edges well.
8. Cover and let rise until double in bulk. Bake in preheated oven.
9. While still warm spread with $\frac{3}{4}$ c confectioners' sugar mixed with 1 T lemon juice.
10. Cut into squares. This will freeze very well so can be made well ahead of time.

SPICED CRANBERRIES

$\frac{1}{2}$ c sugar
 $\frac{1}{4}$ c water
2 t vinegar

6 whole cloves
1 stick cinnamon
1 c fresh cranberries

1. Combine sugar, water, vinegar, and spices.
2. Bring to a boil and cook 5 minutes.
3. Remove spices; add cranberries and cook 5 minutes.
4. Cool and serve with turkey, ham or chicken.



CHRISTMAS DAY

Turkey Almond Puffs Tomato Orange Cocktail
Roast Duck Spiced Cranberries
Mashed Potato Horseradish Beets
Parker House Rolls Lettuce Hearts-Chiffonade Dressing
Holiday Pudding Crystal Sauce
Eggnog Candies Nuts
Coffee Tea



TURKEY ALMOND PUFFS

Temp: 400°F Time: 20-30 min.

$\frac{1}{4}$ c butter or margarine	2 eggs
$\frac{1}{2}$ c chicken broth	$\frac{1}{2}$ c finely chopped cooked turkey
$\frac{1}{2}$ c sifted all-purpose flour	2 T toasted almonds
$\frac{1}{8}$ t salt	1 or 2 dashes cayenne

1. Combine butter and chicken broth in saucepan and bring to rolling boil.
2. Add flour all at once and stir over low heat until mixture forms a ball and leaves the sides of pan.
3. Turn into mixing bowl and add eggs, one at a time, beating well after each addition.
4. Stir in turkey, almonds and cayenne.
5. Drop by teaspoonfuls onto lightly greased cookie sheet.
6. Bake in preheated oven until golden brown.
May be frozen.

TOMATO ORANGE COCKTAIL

3 c tomato juice	1 t Worcestershire sauce
$\frac{3}{4}$ c orange juice	$\frac{1}{2}$ t salt
3 T lemon juice	

1. Combine ingredients and chill.

CHIFFONADE DRESSING

$\frac{1}{2}$ c French dressing	1 t grated onion
2 T finely chopped parsley	2 hard cooked eggs, chopped in small pieces
2 T finely chopped pimiento	

1. Mix ingredients and chill thoroughly.

HORSERADISH BEETS

Temp: 350°F Time: 45 min.

- | | |
|-------------------------------------|-------------------------|
| 3 c cooked or canned
diced beets | 1 c beet juice or water |
| 2 T cornstarch | 2 T vinegar |
| $\frac{1}{4}$ c sugar | 2 T horseradish |
| $\frac{1}{2}$ t salt | 2 T butter |

1. Place beets in greased $\frac{1}{2}$ quart casserole.
2. Combine cornstarch, sugar and salt; stir in remaining ingredients and pour over beets.
3. Bake, covered in a preheated oven.
4. Garnish with lemon slices.

CHRISTMAS PUDDING

Steam: 2 hours, 15 min.

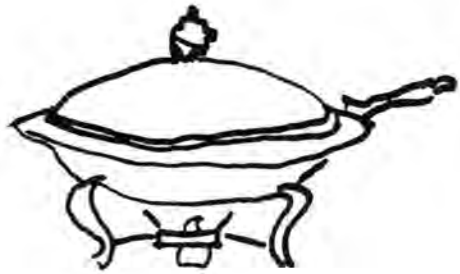
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| $\frac{1}{2}$ c shortening | 1 t pumpkin pie spice |
| $\frac{3}{4}$ c brown sugar | $\frac{1}{2}$ t salt |
| 2 eggs | $\frac{3}{4}$ c milk |
| 1 t vanilla | $\frac{1}{2}$ c chopped mixed candied
fruits |
| $2\frac{1}{2}$ c sifted all-purpose
flour | $\frac{1}{2}$ c chopped walnuts |
| 3 t baking powder | |

1. Cream shortening, add sugar gradually until fluffy; beat in eggs and vanilla.
2. Sift together flour, baking powder, pumpkin pie spice and salt; add alternately with milk. Fold in candied fruits and walnuts.
3. Pour into a well-greased 2 qt. mold; cover (if mold has no cover use lightly buttered aluminum foil and tie securely).
4. Steam on rack in a large kettle filled to half the depth of mold with boiling water.
5. Let pudding stand in mold 5 minutes; then unmold. May be served immediately or cooled wrapped in foil and stored 2 or 3 days or frozen.
6. To serve heat over hot water.
7. Spoon about $\frac{1}{2}$ c Crystal Sauce over; cut in wedges; serve with additional sauce.

CRYSTAL SAUCE

- | | |
|------------------------------|-------------------------|
| 1 c brown sugar | 2 T butter or margarine |
| $\frac{1}{2}$ c orange juice | 1 T lemon juice |
| 1 c light corn syrup | $\frac{1}{4}$ t salt |

1. Combine sugar and orange juice in saucepan. Boil until sugar dissolves, then simmer 5 minutes.
2. Stir in corn syrup, butter, lemon juice and salt until blended. Serve warm.



CHRISTMAS BUFFET

Crabmeat Stew with Rice

*Poppy Seed Nut Bread Christmas Cone Salad
Ice Cream Cake*

CRABMEAT STEW

2 c cooked crabmeat	$\frac{1}{4}$ c chopped onion
$\frac{1}{2}$ c cooking sherry	3 T chopped green pepper
1 clove garlic, crushed	1 c chopped tomato
2 T butter	1 c medium cream
$1\frac{1}{2}$ T flour	Salt and pepper to season
$\frac{1}{4}$ t rosemary	

1. Marinate the crabmeat in the cooking sherry one hour.
2. Saute garlic in butter. Add flour, rosemary, onion, green pepper, tomato, salt, pepper and simmer 5 minutes.
3. Stir in the crabmeat and cooking sherry; add cream.
4. Cook 5 - 10 minutes longer adding more cream if desired.
5. Serve with buttered rice.

POPPY SEED NUT BREAD

3 c biscuit mix	<i>Temp: 350°F Time: 45-50 min.</i>
$\frac{1}{2}$ c sugar	$\frac{3}{4}$ c chopped nutmeats
1 egg	$\frac{1}{4}$ c poppy seeds
$1\frac{1}{4}$ c milk	1 t grated orange rind

1. Combine biscuit mix, sugar, egg and milk. Beat vigorously for 30 seconds.
2. Stir in nutmeats, poppy seeds and orange rind.
3. Pour into a well greased 9 x 5 x 3" loaf pan.
4. Bake in preheated oven.
5. May be made ahead and frozen.

CHRISTMAS CONE SALAD

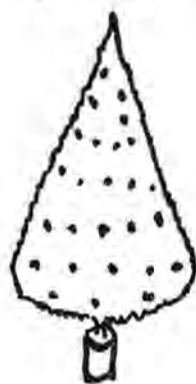
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| 1 - 3 oz. pkg. lime gelatin | $\frac{1}{2}$ c vinegar |
| 1 $\frac{1}{3}$ c boiling water | 1 c crushed pineapple, well drained |
| $\frac{1}{4}$ c sugar | 8 small cone-shaped paper cups |
| $\frac{1}{2}$ t salt | |

1. Dissolve gelatin in boiling water. Add sugar, salt and vinegar.
2. Chill until partially set, fold in pineapple.
3. Pour into paper cups secured in small glasses and refrigerate until firm.
4. To loosen run a knife between gelatin and paper, then shake out onto crisp salad greens.

ICE CREAM CAKE

- | | |
|----------------------------|---|
| 1 qt. pistachio ice cream | 1 - 9 x 3 $\frac{1}{2}$ " spring form pan |
| 1 qt. vanilla ice cream | $\frac{1}{2}$ c heavy cream or |
| 1 qt. peppermint ice cream | 2 pkgs. dessert topping |

1. Let ice cream soften at room temperature 15 minutes.
2. Line bottom of spring form pan with wax paper.
3. Spread a layer of ice cream on bottom then freeze. Spread a second layer of ice cream over first and freeze, then finish with third layer and freeze.
4. To unmold, run a warm spatula around inside edge of pan, loosen sides and turn out on cake plate.
5. Whip cream or prepare dessert topping according to directions. Spread on sides and top of ice cream. Garnish with chopped nuts or candied cherries.
6. Place in freezer until cream is frozen then wrap for storage.
7. Remove from freezer 30 minutes before serving. Store in refrigerator. Cut in wedge shaped pieces.



HOLIDAY DINNER

<i>Hot Madrilene Consomme</i>	
<i>Cherry Glazed Ham</i>	<i>Parsley Rice</i>
<i>Sweet Potato Puffs</i>	<i>Relish Tray</i>
<i>Avocado Slaw</i>	<i>Rolls</i>
<i>Pink Peppermint Cloud</i>	
<i>Coffee</i>	<i>Tea</i>



HOT MADRILENE CONSOMME

1 T unflavored gelatine	$\frac{1}{2}$ bay leaf
2 $\frac{1}{2}$ c clear beef stock or bouillon	3 peppercorns
$\frac{1}{2}$ c tomato juice	$\frac{1}{2}$ t salt
2 T tomato paste	Slices of lemon
2 T tarragon vinegar	

1. Soften gelatine in $\frac{1}{2}$ c cold beef stock.
2. Combine remaining stock, tomato juice, tomato paste, vinegar, bay leaf, peppercorns and salt. Bring to boil over low heat, then remove.
3. Add softened gelatine and stir until thoroughly dissolved.
4. Strain through fine sieve covered with damp cheesecloth.
5. Serve hot with a floating slice of lemon.

CHERRY GLAZED HAM

Temp: 325°F Time: 15 min./lb.

1 boneless or semi-boneless cooked ham	1 c cherry preserves
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1. Wipe ham with damp paper towel. Place fat side up on a rack in a shallow uncovered roasting pan.
2. Do not sear, do not add any water, do not baste.
3. One-half to three-quarters of an hour before ham should be done, score fat and spread with cherry preserves. Return to oven until glazed.

SWEET POTATO PUFFS

- 3 c cooked, mashed sweet potatoes
- $\frac{1}{2}$ t salt

Temp: 400°F Time: 10 min.

- 3 T butter or margarine, melted
- 2 T brown sugar
- 1 c crushed corn flakes

1. Combine potato, salt, butter and brown sugar. Shape into balls; roll in corn flakes. Place on greased cookie sheet.
2. Bake in preheated oven.

AVOCADO SLAW

- 1 avocado
- 1 t lemon juice
- $\frac{1}{2}$ c dairy sour cream
- $\frac{1}{2}$ c mayonnaise
- 1 T cider vinegar
- 1 T caraway seeds
- 1 t salt
- 6 c finely shredded cabbage

1. Cut avocado lengthwise into halves; remove seed and skin. Dice and sprinkle with lemon juice.
2. Combine sour cream, mayonnaise, vinegar, caraway seeds and salt. Add avocado and cabbage; toss lightly.

PINK PEPPERMINT CLOUD

- 1 - 3 oz. pkg. strawberry gelatin
- 1 c boiling water
- 1 c crushed pink after-dinner mints
- 1 c heavy cream, whipped

1. Dissolve gelatin in boiling water. Chill until partially set.
2. Fold in candy and whipped cream.
3. Pour into a lightly oiled 4 cup mold. Chill.
4. Unmold and serve with Quick Chocolate Sauce.

QUICK CHOCOLATE SAUCE

- 1 c semi-sweet chocolate bits
- $\frac{3}{4}$ c light corn syrup
- $\frac{1}{4}$ c milk or light cream
- 2 t butter
- $\frac{1}{4}$ t vanilla

1. Combine chocolate bits and corn syrup and melt over very low heat.
2. Remove from heat. Add milk or cream, butter and vanilla. Mix until smooth.

NOTE: *Serve hot or cold. After storage, sauce may need thinning with 2 T milk, water or cream.*

SANTA'S SNACKS

Cold Meat Platter

Onion Cheese Tarts Assorted Breads

Snow Top Cranberry Salad

Cookies Fruit Cake

Swedish Coffee



ONION CHEESE TARTS

6 slices bacon, fried
crisp

$\frac{1}{4}$ lb. Swiss cheese,
grated

$\frac{1}{4}$ lb. sharp Cheddar,
grated

1 small onion chopped
fine

Temp: 375^oF Time: 35-40 min.

2 medium size muffin
pans lined with unbaked
pastry

4 eggs lightly beaten

$1\frac{1}{2}$ c light cream

$\frac{1}{2}$ t salt

$\frac{1}{4}$ t pepper

$\frac{1}{2}$ t nutmeg

1. Fry bacon until crisp; drain on absorbent paper, cut in small pieces.
2. Sprinkle bacon, grated cheese and onion over bottom of pastry. Reserve some cheese for top of tarts.
3. Beat eggs lightly, add cream, salt, pepper, and nutmeg.
4. Pour mixture over cheese and sprinkle with remaining cheese.
5. Bake in preheated oven until knife comes out clean when inserted in custard.
6. Serve as a first course or as an appetizer.



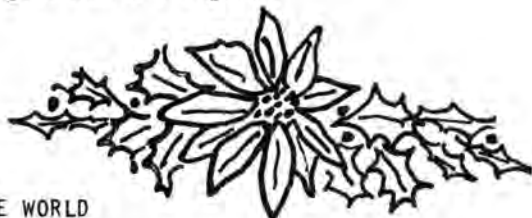
SNOW CAPPED CRANBERRY SALAD

1 T unflavored gelatine	1 - 3 oz. pkg. lemon gelatin
$\frac{1}{2}$ c orange juice	2 c boiling water
1 c salad dressing	1 - 14 oz. jar cranberry- orange relish
$\frac{1}{2}$ c dairy sour cream	Endive
1 - 3 oz. pkg. cherry gelatin	Orange slices

1. Soften gelatine in orange juice. Dissolve over hot water. Cool.
2. Combine gelatine, salad dressing and sour cream. Pour into lightly oiled $\frac{1}{2}$ quart mold. Chill until firm.
3. Dissolve cherry and lemon gelatin in water. Chill until slightly thickened.
4. Add relish and pour over firm gelatin layer in mold. Chill.
5. Unmold and garnish with endive and orange slices.

NOTE: *If desired the following can be used in place of cranberry orange relish:*

Grind together 1 pt. cranberries, 1 peeled apple and 2 oranges. Add $\frac{1}{2}$ c sugar.



CHRISTMAS COFFEE 'ROUND THE WORLD

- Swedish - 1 t spiced base mixture in cup.* Add strip of lemon peel and orange peel. Fill cup with coffee. Float whipped cream on coffee.
- Brazilian - In cup place 2 T instant cocoa mix, fill cup with strong hot coffee. Muddle with cinnamon stick, place dollop of whipped cream on top.
- Viennese - Use strong coffee, sweeten with sugar, top with whipped cream and dash of nutmeg.
- Italian - Use strong coffee, sweeten with sugar, add a dash of nutmeg. Garnish with chocolate curls.
- Belgian - Half fill cup with whipped cream and egg white mixture. Add hot coffee. Sweeten to taste.

* Combine $\frac{1}{2}$ c brown sugar with $\frac{1}{2}$ t each of cinnamon, cloves and nutmeg.

PUNCH

CHRISTMAS PARTY PUNCH

- | | |
|--------------------------|---|
| 1 qt. cold milk | 1 lg. bottle (1 qt.) lime-
grapefruit carbonated
beverage |
| 3 pts. raspberry sherbet | |

1. Combine milk and 2 pints of sherbet. Beat until smooth.
2. Add chilled carbonated beverage and stir gently, until just blended. Scoop or spoon remaining sherbet on top.

Makes 28 half cup servings.

NOTE: *For variety orange or lime sherbet may be substituted for the raspberry sherbet in this recipe.*

MOCK CHAMPAGNE

- | | |
|----------------------|------------------------------|
| 1 c sugar | $\frac{1}{2}$ c orange juice |
| 1 c water | 1 qt. chilled gingerale |
| 1 c grapefruit juice | |

1. Boil sugar with water 5 min. Cool. Add fruit juices. Chill.
2. At serving time, lightly stir in gingerale.
3. Serve in champagne glasses.

PLANNED OVER TURKEY

TURKEY FRUIT BOWL

Salad:

- | | |
|---------------------------------|-----------------------------------|
| 4 c chopped cooked
turkey | 1 c pineapple tidbits,
drained |
| 1 c chopped apple | 1 c mayonnaise |
| $\frac{1}{2}$ c chopped walnuts | $\frac{1}{2}$ t salt |
| 1 c seedless grapes | $\frac{1}{4}$ t pepper |

1. Combine all ingredients. Toss lightly to mix well. Chill.

Mold:

- | | |
|----------------------------|---------------------|
| 1-6 oz. pkg. lemon gelatin | 4 c cranberry juice |
|----------------------------|---------------------|

1. Dissolve the gelatin in 2 c of boiling cranberry juice.
2. Add rest of cranberry juice and pour into a lightly oiled 1 qt. ring mold. Chill until well set.
3. Unmold gelatin and just before serving spoon turkey salad into center of ring mold.
4. Garnish with clusters of frosted grapes and add an assortment of whole nuts.



TURKEY TALK

1. Clean, stuff and truss turkey; weigh; rub with vegetable shortening. Chill stuffing before adding to bird, if turkey is stored overnight.
2. Place turkey breast down on rack in roasting pan. Do not cover. Do not sear. Do not add any water.
3. Place in 325°F oven and roast according to weight:
 - 6 lbs - 35 min per lb - 3 to 3½ hrs.
 - 8 lbs - 30 " " " - 3½ to 4 hrs.
 - 10 lbs - 25 " " " - 3½ to 4 hrs.
 - 15 lbs - 16 " " " - 4 to 4½ hrs.
 - 20 lbs - 15 " " " - 4½ to 6 hrs.

NOTE: *For turkeys of 20 lbs. or over, 6 hours roasting is usually sufficient.*

DUCK AND GOOSE - Follow directions given above allowing 20-30 min per lb. at 350°F. (Do not rub with shortening.) Prick skin of goose in several places. Stuff lightly with celery leaves and 2 tart apples quartered.

HALF A TURKEY - Place cut side down over dressing in greased casserole. Place on rack in roaster. Roast according to chart.

TO ROAST A FROZEN TURKEY

1. A frozen turkey should be completely thawed before cooking. Place bird on shelf of refrigerator for 48 hours, let stand overnight at room temperature, or place in front of electric fan.
2. After turkey is thawed, stuff, truss and bake as directed.

FROZEN STUFFED TURKEY should be roasted without pre-thawing. Follow directions on freezer bag.

GIBLET GRAVY

6 T fat from roasting pan	¾ t salt
6 T flour	3 c broth
¼ t pepper	Chopped cooked giblets

1. Cook fat and flour until nicely browned.
2. Add seasonings and broth from giblets. If necessary, add enough water to make 3 cups.
3. Bring to boiling point and simmer 10 minutes.
4. Add chopped giblets, bring to boiling point. Serve.



TO ROAST A TURKEY IN ALUMINUM FOIL

1. Prepare turkey as in step 1 under roast turkey.
2. Place turkey on a long sheet of foil. If bird is large, join two pieces lengthwise with a tight double fold, bring foil up over turkey, seal edges and mold to shape of bird.
3. Place wrapped turkey on rack in pan in 450^oF oven and roast according to weight.
 - 8 to 10 lbs - 16 min per lb - 2 $\frac{1}{4}$ to 2 $\frac{1}{2}$ hrs.
 - 10 to 12 lbs - 14 " " " - 2 $\frac{3}{4}$ to 3 hrs.
 - 14 to 16 lbs - 13 " " " - 3 to 3 $\frac{1}{4}$ hrs.
 - 18 to 20 lbs - 10 " " " - 3 $\frac{1}{4}$ to 3 $\frac{1}{2}$ hrs.
 - 22 to 24 lbs - 9 " " " - 3 $\frac{1}{4}$ to 3 $\frac{3}{4}$ hrs.
4. Open foil last 20 minutes to brown turkey and juices.

HOW TO TELL IF TURKEY IS DONE

1. Drum stick will turn easily in socket.
2. Meat on heavy part of leg feels soft when touched with a paper towel.

STUFFING FOR 10-12 LB TURKEY

1/3 c butter or drippings	2 t salt
$\frac{1}{4}$ c chopped onion	$\frac{1}{2}$ t pepper
3 T chopped parsley	2 t sage or poultry seasoning
3 c diced celery	$\frac{1}{4}$ c hot water
8 c soft bread crumbs*	

1. Melt butter or drippings. Add onion, parsley and celery. Cook until onion is transparent.
2. Combine with crumbs, add seasonings and hot water. Chill.
3. Stuff turkey loosely. Do not pack tightly, as stuffing will swell as it cooks.

* 1 large loaf will make 8 cups. Use crusts, if desired.

NOTE: Vary flavor by adding any of the following:

1 pt. raw oysters	2 c chopped cranberries
2 c chopped apples	2 c cooked corn
1 lb. cooked chestnuts, chopped	1 lb. sausage, browned

CAUTION: Do not allow cooked turkey to stand at room temperature. Remove stuffing from bird and refrigerate turkey and stuffing promptly.

TO ROAST A TURKEY ON THE ROTISSERIE

10 to 12 lbs.

*Time: 3 to 4 hrs. on low heat
then 10 min. on high to
brown*

1. Prepare turkey as for roasting. It can be rotisised stuffed or without stuffing.
2. Put spit lengthwise through center of bird. Fasten securely with prongs.
3. Place the spit in rotisserie and roast using low heat. To brown turn to high heat for last 10 min.

SMOKED TURKEY

Whole smoked turkeys are cooked ready-to-serve. If frozen, thaw in the refrigerator.

Smoked turkey should be sliced very thin.

To serve hot, place on a rack in a roasting pan, add 1 c water and heat at 325°F. Time: 8 min. per lb.

or

Wrap in aluminum foil, place in baking pan and heat at 375°F 10 min. per lb.

To serve as an hors d'oeuvre spread sliced smoked turkey with cream cheese seasoned with Worcestershire sauce. Roll up and fasten with a toothpick.

ROASTED TURKEY ROLL WITH STUFFING

Temp: 450°F Time: 30 min. per lb.

1. Defrost frozen turkey roll 4 hrs. per lb. in refrigerator or 2 hrs. per lb. at room temperature.
2. Remove plastic bag and wipe meat dry with paper toweling.
3. Rub with vegetable shortening.
4. Place skin side up in center of large sheet of heavy foil. Bring foil up over turkey, seal edges and mold to shape of meat.
5. Place wrapped turkey on rack in pan and roast according to weight.
6. Prepare stuffing according to your favorite recipe. Place in greased baking pan.
7. One hour before end of roasting time, open foil and place turkey roll on stuffing.
8. Baste turkey with some of the drippings in foil. Use the rest for gravy. Place the foil over turkey, return to oven for 1 hour.

NOTE: *For turkey rolls of less than 4 lbs. cook according to pkg. instructions.*



APRICOT SQUARES

Temp: 350°F Time: 25 min. then
30 min. longer

2/3 c dried apricots, cut up	1 c brown sugar
1 c sifted all-purpose flour	1/2 t vanilla
1/4 c sugar	1/3 c sifted all-purpose flour
1/2 c butter or margarine	1/2 t baking powder
2 eggs	1/2 c chopped nutmeats

1. Cover chopped apricots with water. Cook until soft, about 10 minutes. Drain.
2. Combine 1 c flour and sugar. Add butter and blend in mixer. Press into a greased 8 x 8 x 2" pan.
3. Bake in preheated oven 25 minutes.
4. Beat eggs; gradually add brown sugar. Add vanilla.
5. Fold in 1/3 c flour sifted with baking powder, nuts and apricots.
6. Spread over baked layer. Bake 30 minutes longer.
7. Cut into squares.

NOTE: *When cool sprinkle with confectioners' sugar if desired.*

SWEDISH ALMOND SHORTBREAD

Temp: 350°F Time: 15 min.

1 c butter or margarine	1/4 t salt
1/2 c sugar	1/2 c slivered toasted almonds
2 t vanilla	2 T sugar
3 c sifted all-purpose flour	

1. Cream butter and sugar. Add vanilla.
2. Sift flour with salt. Add to first mixture.
3. Place dough into a lightly greased 15 1/2 x 10 1/2 x 1" baking pan, cover with wax paper then press out evenly.
4. Sprinkle with almonds and sugar, pressing almonds into dough.
5. Cut unbaked dough in 48 bars.
6. Bake in preheated oven.
7. Remove from oven and immediately recut bars along same lines.

VIENNESE PUFFS

Temp: 375°F Time: 10-12 min.

- | | |
|---|---------------------------------|
| 1 c shortening, part
butter or margarine | 1 t salt |
| 1 c sugar | 1 t vanilla |
| 4 egg yolks, unbeaten | $\frac{1}{2}$ c evaporated milk |
| 4 hard-cooked egg yolks,*
sieved | 1 t grated orange rind |
| | Raspberry or other jam |
| | 1 egg, beaten |
- 3 $\frac{3}{4}$ c sifted all-purpose flour

1. Cream shortening and sugar until fluffy.
2. Add unbeaten egg yolks and then hard-cooked yolks. Beat until well blended.
3. Sift flour with salt. Add alternately with evaporated milk and vanilla to creamed mixture. Fold in orange rind. Chill.
4. On floured pastry cloth, roll a small portion of dough at a time to about 1/8" thickness. Cut into 2" squares.
5. Place $\frac{1}{4}$ t jam in center of each square. Fold from corner to corner, making a triangle; press edges together with fork.
6. Place on greased cookie sheet. Brush with beaten egg.
7. Bake in preheated oven until golden brown.

* Separate yolks and whites and drop yolks into simmering water (as for poached eggs). Use egg whites for cookies and candies, or they can be frozen.

DOLLY MADISON TEA TARTS

Temp: 400°F Time: 10-15 min.

Pastry:

- $\frac{1}{2}$ c shortening
- $\frac{1}{4}$ c sugar
- 1 t salt
- $1\frac{1}{4}$ c sifted all-purpose flour
- 1 egg yolk

Filling:

- $\frac{1}{4}$ c butter or margarine
- $\frac{1}{4}$ c sugar
- $1\frac{1}{3}$ c almond paste, broken
- 1 egg
- Candied green or red cherries

1. Cream together, shortening, sugar and salt until fluffy.
2. Add flour and egg yolk and mix until smooth. Chill.
3. Roll out dough on floured pastry cloth and cut into rounds. Press into tiny ungreased $1\frac{3}{4}$ " muffin pans or fluted Swedish tart shells. Chill.
4. Cream together butter and sugar until fluffy. Add almond paste and beat smooth. Add egg and beat well.
5. Spoon mixture into pastry cups about $\frac{3}{4}$ full.
6. Bake in preheated oven.
7. Cool. With a pointed paring knife remove from pan. Garnish with cherries.

CUT-OUT COOKIES*Temp: 400°F Time: 10-12 min.*

1 c shortening	1 c sugar
4 c sifted all-purpose flour	4 T milk
$\frac{1}{2}$ t salt	1 t vanilla
2 eggs, beaten	1 t soda

1. Cut shortening into flour as in pastry and add salt.
2. Combine eggs and sugar and beat well. Combine milk, vanilla and soda. Add alternately with flour to eggs and mix well.
3. Roll out $\frac{1}{4}$ " thick and cut with fancy cutters. Place on ungreased cookie sheet and bake in preheated oven.
4. Cool, frost and decorate.

NOTE: *If cookies are to be frozen, it is desirable to frost and decorate after thawing.*

MOLASSES COOKIES*Temp: 375°F Time: 8-10 min.*

$\frac{2}{3}$ c shortening	1 t ginger
$\frac{3}{4}$ c molasses	1 t salt
3 c sifted all-purpose flour	$1\frac{1}{2}$ t soda

1. Cream shortening, add molasses and beat until creamy.
2. Sift dry ingredients together and add to first mixture. Chill if very soft.
3. Roll out $\frac{1}{4}$ " thick. Cut with fancy cutters. Place on ungreased cookie sheet.
4. Bake in preheated oven. Colored candies may be pressed into the dough before baking. This dough may be used for Gingerbread Men.

LEMON DATE COOKIES*Temp: 400°F Time: 8 min.*

$\frac{1}{2}$ c shortening (part butter or margarine)	$\frac{3}{4}$ c evaporated milk
1 c sugar	2 c sifted all-purpose flour
1 t grated lemon rind	$\frac{1}{2}$ t soda
1 egg	$\frac{1}{2}$ t salt
1 T lemon juice	1 c thinly cut dates

1. Cream shortening, sugar and lemon rind. Beat in egg.
2. Add lemon juice to evaporated milk. Add to first mixture.
3. Sift flour with soda and salt. Add to mixture. Stir in dates.
4. Drop by rounded teaspoonfuls on lightly greased baking sheet.
5. Bake in preheated oven.

MARZIPAN RIBBON BARS*Temp: 350°F Time: 35 min.***Bottom Crust**

- | | |
|-------------------------------------|----------------------|
| $\frac{1}{2}$ c butter or margarine | $\frac{1}{2}$ t soda |
| $\frac{1}{2}$ c brown sugar | $\frac{1}{4}$ t salt |
| 1 egg yolk | $\frac{1}{4}$ c milk |
| 1 t vanilla | 1 c raspberry jam |
| 2 c sifted all-purpose flour | |

Filling

- | | |
|--------------------------------|-------------------------|
| $\frac{1}{2}$ lb. almond paste | 3 T butter or margarine |
| 1 egg white | 3 eggs |
| $\frac{1}{2}$ c sugar | Green food coloring |

1. Cream butter and sugar. Beat in egg yolk and vanilla.
2. Sift flour, soda and salt together. Add dry ingredients and milk to creamed mixture.
3. Spread into greased $10\frac{1}{2} \times 15\frac{1}{2} \times 1$ " pan. Cover with jam.
4. Break almond paste into small pieces. Combine with egg white, sugar and butter in mixer until smooth.
5. Add 3 eggs, one at a time and blend well.
6. Tint mixture a light green. Pour over jam.
7. Bake in preheated oven. Cool.
8. Spread with Chocolate Icing. Cut into small bars.

CHOCOLATE ICING

- | | |
|---|--------------------------|
| 2 squares unsweetened chocolate, melted | 1 t vanilla |
| 3 - 4 T milk | 2 c confectioners' sugar |
| 1 T butter or margarine | |

1. Combine all ingredients; beat until smooth.

MOCHA TEA BUTTONS*Temp: 375°F Time: 6 min.*

- | | |
|-----------------------|-------------------------------|
| 2 eggs | $\frac{1}{8}$ t salt |
| $\frac{1}{2}$ c sugar | 1 t baking powder |
| 2 T all-purpose flour | 1 c semi-sweet chocolate bits |
| 2 t instant coffee | Pecan halves |

1. Beat eggs until thick. Add sugar gradually.
2. Combine flour, coffee, salt and baking powder. Fold into egg mixture.
3. Melt chocolate bits over very low heat. Add to mixture.
4. Drop by half teaspoonfuls 2" apart onto well greased cookie sheet.
5. Place 1 pecan half in center of each drop.
6. Bake in preheated oven.



Candy

QUICKIE PEANUT BUTTER FUDGE

2 c sugar	1 t vanilla
3 T butter or margarine	$\frac{1}{2}$ c miniature marshmallows
$\frac{1}{2}$ t salt	$\frac{1}{2}$ c peanut butter chips
1 c evaporated milk	

1. Combine sugar, butter, salt and evaporated milk in saucepan. Bring mixture to a boil. Boil 8 minutes stirring constantly.
2. Remove from heat. Add vanilla, marshmallows and peanut butter chips. Stir until smoothly blended.
3. Pour into buttered 8" square pan. Cool. Cut into squares.

CHOCOLATE COATED PENUCHE

2 c sugar	$\frac{1}{2}$ t vanilla
2 c brown sugar	1 c coarsely chopped pecans
$\frac{1}{2}$ c light cream	$\frac{1}{2}$ c semi-sweet chocolate bits
$\frac{1}{2}$ c milk	Pecan halves
3 T butter or margarine	

1. Butter sides of $2\frac{1}{2}$ qt. saucepan. In it combine sugars, cream, milk and butter.
2. Cook stirring constantly until sugar is dissolved and mixture boils. Cook to soft-ball stage (238°F.) without stirring.
3. Remove from heat and cool to 110°F. , without stirring.
4. Add vanilla and chopped pecans. Beat until thick and it starts to lose its gloss, about 5 minutes.
5. Quickly pour into a buttered $11 \times 7 \times \frac{1}{2}$ " pan.
6. Melt chocolate bits over very low heat. Spread evenly over penuche.
7. Arrange pecan halves evenly over chocolate.
8. Cut into squares when cool.

DIVINITY FUDGE

- | | |
|----------------------|---------------------------|
| 5 c sugar | 1/8 t salt |
| 1 c light corn syrup | 2 c chopped nutmeats |
| 1 c water | 8 candied cherries, diced |
| 2 egg whites | 1/2 t vanilla |

1. Combine sugar, corn syrup and water. Bring to boiling point and continue to boil to soft ball stage (238^oF).
2. Beat egg whites until foamy. Add salt and beat until stiff enough to stand in peaks.
3. Slowly pour syrup onto egg whites, continuing to beat until mixture holds its shape.
4. Fold in nutmeats, cherries and vanilla. Drop from spoon onto a greased sheet, or pour into buttered pan. Cut in squares when cool.

ALMOND BUTTER CRUNCH

- | | |
|------------|---|
| 1 c butter | 1/2 c toasted slivered almonds |
| 1 c sugar | 6 oz. pkg. semi-sweet
chocolate bits, melted |

1. Add butter to sugar and place over low heat stirring constantly all of the cooking time. Cook to brittle stage (310^oF) when tested in cold water. This should be watched carefully as it will scorch easily. Add 1/4 c nuts.
2. Pour onto a slightly buttered sheet. Cool.
3. Spread half of chocolate over top and sprinkle with half of nuts.
4. When cool and firm, turn and spread other side with rest of chocolate. Sprinkle with remaining nuts.
5. Break into pieces.



Fruitcake

ENGLISH FRUITCAKE

$\frac{1}{2}$ c orange marmalade
 $\frac{1}{4}$ c orange juice
 $\frac{1}{3}$ c lemon juice
1 T grated lemon rind
2 lbs. mixed candied
fruit peel
 $\frac{1}{2}$ lb. seedless raisins
 $\frac{1}{4}$ lb. dates, diced
2 T finely diced candied
ginger
 $\frac{1}{2}$ lb. chopped pecans

Temp: 275°F Time: 2-4 hours

1 c shortening, part butter
or margarine
1 c sugar
6 eggs
2 c sifted all-purpose flour
1 t cinnamon
 $\frac{1}{2}$ t nutmeg
 $\frac{1}{4}$ t mace
 $\frac{1}{4}$ t cloves
 $\frac{1}{4}$ t allspice
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ t baking powder

1. Combine orange marmalade with orange juice, lemon juice and grated lemon rind.
2. Pour over candied fruit, seedless raisins, dates, candied ginger and pecans. Let stand while mixing batter.
3. Cream shortening adding sugar gradually. Add eggs and beat well.
4. Sift flour with spices, salt and baking powder. Add to creamed mixture.
5. Fold in fruit and nuts, mixing well.
6. Pour into wax paper lined pans, cover with wax paper.
7. Bake in preheated oven.

GOLDEN FRUIT CAKE

1 c dried apricots
 $\frac{3}{4}$ c shortening
 $\frac{3}{4}$ c sugar
4 eggs
2 c sifted all-purpose flour
 $\frac{1}{2}$ t salt

Temp: 325°F Time: 2¼-2½ hrs.

$\frac{1}{3}$ c candied cherries
 $\frac{1}{3}$ c candied orange peel
 $\frac{1}{3}$ c candied lemon peel
 $\frac{1}{3}$ c candied citron
1 c seedless raisins
 $\frac{1}{3}$ c chopped pecans

1. Wash apricots, cover with cold water, bring to the boiling point and simmer 1 min. Drain thoroughly and dice.
2. Cream shortening, add sugar gradually and cream well.
3. Add eggs and beat well.
4. Sift flour and salt, add candied fruit, raisins and nutmeats.
5. Add to creamed mixture gradually and stir until blended.
6. Fold in apricots.
7. Pour batter into wax paper-lined pans and bake uncovered in a preheated oven. Makes 3 lbs.

CONTAINERS IN WHICH TO BAKE FRUIT CAKES

Aluminum cake pans, bread pans, tube pans
Tin cans - coffee, shortening, baking powder cans
Tin boxes and aluminum foil freezing containers
(especially good for sending in the mail)
Glass baking dishes - lower baking temperature 25°F

For individual size fruit cakes - use custard cups or small size casseroles, and leave cake in container for gift giving.

Allow approximately 1 hour at 275°F for a 1 lb. rich fruit cake, 3-5 lb. cake 4-5 hours.

Candied orange and grapefruit shells are excellent for baking fruit cake and using as gifts. Bake as for individual size cakes above.

PREPARING PANS FOR BAKING FRUIT CAKES

Line pans with 2 thicknesses of wax paper or aluminum foil. Fill pans 2/3 full with batter. If cake is baked covered, use 2 layers of wax paper tied on with string, or cover with aluminum foil. Remove covering $\frac{1}{2}$ hour before end of baking period.

TO TEST FRUIT CAKE DONENESS

A cake tester or toothpick inserted in the center of cake will come out dry when the cake is done. Baking time increases with the size of baking pan. When cake is removed from oven, allow to cool 30 minutes in pan to prevent breaking. Then remove from pan, peel off paper lining and let cool thoroughly. This will take several hours.

TO STEAM FRUIT CAKE

Fruit cakes can be first steamed then baked. A 2 lb. cake should be steamed for 2 hours, then baked at 275°F for 1 hour. Uncover last 30 min. of baking.

TO DECORATE FRUIT CAKE

Place slices of candied or dried fruits and whole nut meats on top of cake after brushing with glaze the first time.

If the cake is not decorated until after baking, prepare a syrup by boiling $\frac{1}{4}$ c water and $\frac{1}{4}$ c corn syrup for 2 minutes.

Use syrup to anchor decorations to cake.



GLAZE FOR FRUIT CAKE

3 T molasses

$\frac{1}{2}$ c hot water

1. Combine ingredients and brush surface of fruit cake occasionally during last hour of baking.

NOTE: *For a light fruit cake you may prefer to use light corn syrup in place of molasses.*

TO SEND FRUIT CAKE IN THE MAIL

If fruit cake is to be sent any distance, and especially to warm climates, the cake should be made with vegetable shortening and the nuts omitted. Bake in a container in which it can be sent - aluminum foil containers or tin cans with cover, such as coffee cans are excellent. Let cool thoroughly, wrap well and pack securely in a sturdy box, padding with shredded papers. Seal edges securely and tie outside wrapping well.



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