

Holiday Greetings

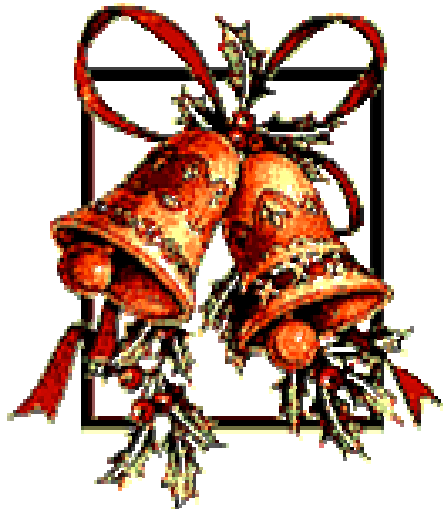
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Jewels of the Quill

<http://www.JewelsOfTheQuill.com>

**Christmas Treasures 2007**  
**A Jewels of the Quill Christmas Cookbook**

**Appetizers, Main Dishes, Sides and Sweets**  
**To make your holiday complete**



# Appetizers



## Dame Coral's Spinach and Cheese Pinwheels

1-10 oz package frozen chopped spinach, thawed, drained, and towel dried

4 TBSP butter, divided into two 2 TBSP portions

1 cup sliced fresh mushrooms

4 oz Swiss (gruyere) cheese, grated finely

1 17 ½ oz package frozen puff pastry sheets, thawed (2 sheets)

Preheat oven to 350 degrees. Melt 2 tablespoons butter in a skillet over medium heat. Add mushrooms and cook, for 5 minutes, until mushrooms are soft and most of the liquid has evaporated.

In a bowl, stir together spinach, mushrooms and cheese; set aside.

Roll 1 pastry sheet into a 13 by 11-inch rectangle. Melt remaining 2 tablespoons butter. Brush half the melted butter over pastry. Spread half spinach mixture over butter. Roll-up, jellyroll fashion, starting with the long side. Repeat procedure with remaining pastry sheet, butter, and spinach mixture. (You can do this much up to two days in advance. Wrap rolls, airtight, in plastic wrap and refrigerate.)

Cut rolls into 1/4-inch thick slices. Place on lightly greased baking sheets (I prefer either parchment lined sheets or silicon sheet lined baking sheets instead of greasing the baking sheets. There's a lot of fat already in this dish). Bake for 15 to 20 minutes, or until golden brown.

Serve either warm or at room temperature.

*It's pretty with the swirls of spinach in the golden puff pastry. And it tastes good. I've substituted ½ cup chopped fire roasted red bell peppers for the sautéed mushrooms and had pretty red and green pinwheels.*

*I make this and a big bowl of spiced nuts as savory munchies for Christmas Day and to take to Christmas parties.*

**Holiday Greetings from Karen Woods**

<http://flowersandhearts.com/karenwoods.htm>





# Dame Coral's Pimento Cheese

- 1 (3 oz) package cream cheese, room temperature
- ½ cup mayonnaise (Real mayo, please. Non-fat or reduced fat just won't taste right here)
- 1 cup grated sharp cheddar (smoked cheddar is very good, too)
- 1 cup grated Monterey Jack
- ½ tsp Old Bay Seasoning (or your favorite seasoned salt)
- ¼ cup pimentos, chopped finely

Using an electric mixer and a smallish bowl, beat cream cheese until smooth and fluffy. Add mayonnaise and Old Bay and beat for another minute or so, until combined. Then mix in the cheeses and pimentos until well blended. Makes about three cups of pimento cheese.

*This can be made well in advance (of course, it never lasts long around my house, so I don't know exactly how long it will keep) and kept in an airtight jar in the refrigerator until ready to use). It really improves with some time for the flavors to blend and mellow. Warning, this is very rich. Serve it in a bowl with crackers as a spread, or stuff either celery or cherry tomatoes with it. Want to make it spicy? Add minced jalapenos to taste. Not traditional for pimento cheese, but definitely yummy.*

**Holiday Greetings from Karen Woods**

<http://flowersandhearts.com/karenwoods.htm>





# Dame Jade's Artichoke Dip

2 cans of artichokes (not marinated) drained and quartered  
1 cup mayonnaise (not Miracle Whip)  
6 ounces shredded parmesan  
8 ounces shredded mozzarella

Mix all ingredients in a 1-quart casserole dish. Bake at 350 degrees for 1/2 hour. Serve with crisp crackers, dried bread or vegetables for dipping. Delicious hot. (Recipe can be cut in half.)

*This deliciously decadent dip is a real favorite of mine. Our family likes to get together on New Year's Eve, play cribbage and stuff ourselves on hors d'oeuvres. This is a perfect appetizer to be served on a cold winter's day or night by Rebecca and her food loving visitor at their Lake Superior House. I see Rebecca and her lover inviting all their Copper Ridge friends to break bread with them. THE VISITOR wouldn't have it any other way.*

**Holiday Greetings from Barbara Raffin**

<http://www.BarbaraRaffin.com>





## Dame Sapphire's Festive Pineapple Cheeseball

2-8 oz packages cream cheese, softened  
1-8 oz can crushed pineapple, drained  
1/4 cup finely chopped green pepper, or mixture of red and green peppers  
3 TBSP finely chopped green onion  
2 tsp seasoning salt (Lawry's)  
2 cups chopped pecans, divide in half

Combine cream cheese, drained crushed pineapple, chopped pepper, chopped green onion, seasoning salt, and 1 cup chopped pecans. Chill in refrigerator until firm then shape into a ball. Just before serving roll in remaining cup of chopped pecans. Serve with assorted crackers. Makes 3 cups of spread.

*This is a recipe that I found in a very old recipe book church members compiled and sold at our church for a fundraiser when I was a child.*

Holiday Greetings from Nancy Pirri <http://www.NancyPirri.com>







## Dame Sapphire's Sweet-Sour Chicken Wings

2½ lbs chicken wings, cut apart  
⅓ cup honey  
2 TBSP orange juice  
1 TBSP sesame oil  
¼ tsp ginger  
2 TBSP peanut oil  
2 chopped cloves garlic  
¼ tsp dry mustard

Combine all ingredients in a glass bowl, except chicken wings. Cut chicken wings apart at the joint, dividing them into upper and lower wings. Place them in a 9x13 cake pan. Pour marinade over chicken. Cover and refrigerate overnight. Bake in 375 degree oven for 40-45 minutes. The marinade forms a light sweet and sour crust over the chicken pieces.

*Sweet-Sour chicken wings is a recipe my mother concocted when she said she was bored with chicken, which we ate a lot of growing up. She spoiled us for chicken made any other way after we tasted them.*

Holiday Greetings from Nancy Pirri <http://www.NancyPirri.com>





# Dame Sapphire's Pouches

1 loaf white frozen bread dough  
1/2 lb lean ground beef  
3/4 cup sauerkraut  
1/2 pkg dry onion soup mix  
1 TBSP mustard

Brown and crumble beef and drain. Mix sauerkraut, soup mix and mustard into crumbled beef. Simmer on stove for 20 minutes.

Partially thaw frozen bread dough. Cut (divide) bread dough into 8 pieces, flattening with a rolling pin into rectangles.

Add 2 TBSP of beef mixture in the center of each flattened piece, roll and pinch together so seam is underneath. Place on greased cookie sheet. Let rise for 1-2 hours. Bake at 375 degrees for 10 minutes.

*Enjoy!*

Holiday Greetings from Nancy Pirri <http://www.NancyPirri.com>





# Dame Janzanite's Stuffed Mushrooms

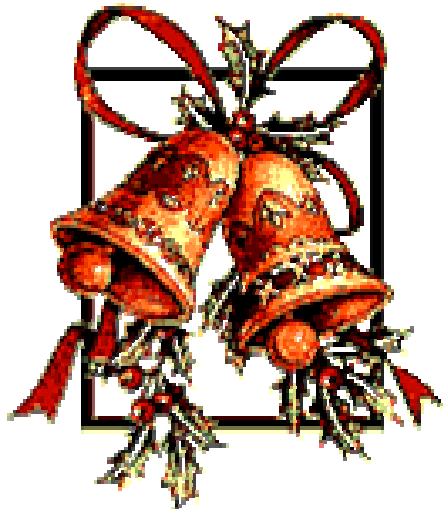
12 oz fresh mushrooms  
8 oz low-fat cream cheese  
1 tsp It's a Dilly (or dill seed)  
1 TBSP dried onion flakes, reconstituted  
1/8 tsp pepper  
Dash (or more) Tabasco Sauce  
1/8 tsp powdered garlic

Mix all of these. Refrigerate mixture to blend flavors. Stuff the mushroom caps with mixture. Bake at 450 degrees for 10 minutes or so.

*Easy to prepare ahead and pop in the oven just before serving time.*

Holiday Greetings from C.J. Winters <http://www.cjwinters.com>





# Main Dishes



## Dame Aquamarie's Prepare Ahead Christmas Breakfast

16 slices of bread (crusts removed)  
16 slices of Canadian back bacon or ham (thinly sliced)  
16 slices of sharp cheddar cheese  
6 eggs  
1/2 tsp salt  
1/2 tsp pepper  
3/4 tsp dry mustard  
1/4 cup minced onion  
1/4 cup green pepper (finely chopped)  
2 tsp Worcestershire sauce  
3 cups milk or half and half cream  
several drops of Tabasco or red pepper sauce  
1/4 lb butter  
corn flakes

Cover entire 9 X 12 buttered (glass) baking dish with half the slices of bread. Top with the bacon or ham. Add the cheese on top of this. Cover with remaining bread. In bowl, beat eggs, salt, pepper. Add dry mustard, onion, green pepper, Worcestershire sauce, milk and Tabasco. Pour over sandwiches. Cover and let stand overnight in refrigerator.

On Christmas morning: Preheat oven to 350° F. Melt 1/4 lb butter. Pour over top. Cover with cornflakes. Bake for 1 hour. Serve with fresh fruit and hot cinnamon buns.

*By the time everyone has opened and admired their gifts, I am always relieved to have an easy breakfast prepared. This is hearty and tasty enough to become a Christmas tradition. Enjoy!*

**Holiday Greetings from Dee Lloyd <http://www.deelloyd.com>**





## Dame Amber's Turkey, Ham and Cornbread Casserole

1 box cornbread mix (double the amount of milk used, probably 2/3 cup)  
1 egg  
Dried onions  
Chopped broccoli  
1 package of shredded cheddar cheese  
Turkey pieces  
Ham slices

In a baking dish, place a layer of turkey pieces, add a layer of chopped broccoli, cover with a layer of shredded cheese and sprinkle with dried onions. Top this with a layer of ham cut into long strips. Then repeat the layers, starting with the turkey, ending with the ham. Mix the cornbread. If you like spicy food, you can add some chopped jalapenos to the cornbread. Pour the batter over the casserole and bake at 400 degrees for about 20 -25 minutes.

*For Christmas dinner at our house, there's always a turkey and a ham. After a few days of leftovers consumed in sandwiches, the family craves something a bit more. Since I'm not a cook like Katherine Miller of my mystery series, I find quick and easy methods.*

**Holiday Greetings from Janet Lane Walters**  
<http://www.bookswelove.net/WALTERS.html>





# Dame Garnet's Breakfast Souffle

1 ½ rolls of bulk breakfast sausage (roll sausage)  
9 eggs, slightly beaten  
½ tsp dry mustard  
1 tsp salt  
3 slices bread, cubed  
1 ½ cup grated cheddar cheese  
3 cups milk

Brown sausage; drain and crumble. Mix everything together. Put in 13 x 9 glass pan. Refrigerate overnight. Bake 1 hour at 350 degrees.

*Yummy and hearty. Very good on a snowy morning and it feeds a huge crowd. An excellent thing to have on hand if you have company. Enjoy!*

Holiday Greetings from Liz Hunter <http://www.lizhunter.com>







## Dame Garnet's After Christmas Turkey Vegetable Soup

1 meaty turkey frame  
8 cups of water  
1 medium onion, chopped  
2 tsp salt  
1 tsp Worcestershire  
1/2 teaspoon sage  
1 bay leaf  
17 ounce corn  
1 cup sliced celery  
1 cup sliced carrot  
Dash parsley  
1/2 package noodles

Place all ingredients down to the bay leaf in a soup kettle. Simmer, covered, 1 1/2 hours. Remove Turkey frame from broth. Cut off meat and return the meat to kettle. Add vegetables and noodles. Simmer 45 minutes, covered. Remove bay leaf.

*Enjoy with homemade bread and butter!*

Holiday Greetings from Liz Hunter <http://www.lizhunter.com>





# Dame Janzanite's Shrimpburgers

12 oz cooked shrimp  
3 Tbsp butter (or margarine)  
3 Tbsp flour  
 $\frac{3}{4}$  cup milk  
1 cup cooked rice  
 $\frac{1}{2}$  cup grated processed cheese  
2 Tbsp grated onion  
1 tsp salt  
 $\frac{1}{8}$  tsp pepper  
Dash cayenne pepper  
Dry breadcrumbs

Cut shrimp into small pieces. Melt butter, stir in flour, add milk gradually. Cook and stir until thickened. Cool and combine with remaining ingredients, except breadcrumbs. Chill for easier handling. Shape into 6 flat patties and coat with breadcrumbs. Fry in hot oil, browning on both sides. Serve in toasted hamburger buns.

*Our favorite entree comes with a warning—these patties are messy family fare, not for parties! If you figure a way to "stiffen" them so they hold together, please let me hear from you.*

Holiday Greetings from C.J. Winters <http://www.cjwinters.com>





# Dame Tanzanite's Crab and Cheese Sandwiches

3 English muffins, split, toasted  
Butter to spread  
1 cup Monterey (or Colby) cheese, shredded  
6 to 8 oz. crabmeat\*, drained and fluffed  
1/2 cup sour cream (low-fat okay)  
1/4 cup water chestnuts, chopped  
2 TBSP mayonnaise (low-fat okay)  
2 TBSP green onions, chopped  
1 TBSP lemon juice  
1 tsp soy sauce  
1 tsp seasoned salt (less okay)  
1/4 tsp hot pepper sauce  
2 oz pimento, canned, diced, drained (optional)

Spread muffin halves with butter. Combine 1/2 cup cheese with remaining ingredients, except pimento. Spread on 6 toasted muffin rounds. Sprinkle with remaining cheese. Broil until bubbles. Garnish with pimento. Serve open faced.

*\*If using canned crab, delete seasoned salt. If using fresh cooked crab, lucky you!*

Holiday Greetings from C.J. Winters <http://www.cjwinters.com>



**Part II with Side Dishes and Desserts is in a separate file  
available for download!**



<http://www.JewelsoftheQuill.com>

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