



Holiday Greetings

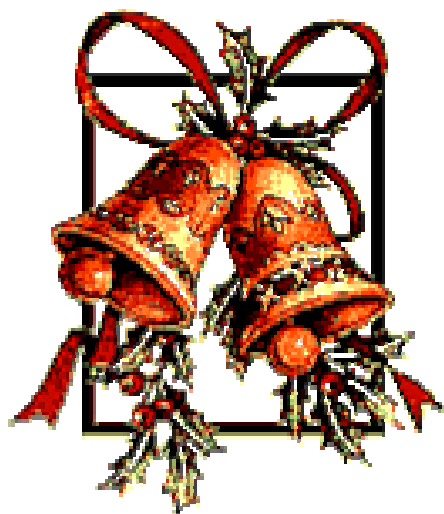
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Jewels of the Quill

<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



Side Dishes



Dame Amethyst's Nutty Sweet Potatoes

6 medium sweet potatoes
1/2 cup packed brown sugar
1/3 cup chopped cashews, walnuts, or almonds
1/2 tsp salt
1/4 tsp ground ginger
1/4 tsp nutmeg
1/4 tsp cinnamon
3 TBSP butter

Wash sweet potatoes to remove most of the external dirt. Place in a large saucepan or Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 30-45 minutes or just until tender. Drain and cool slightly; peel and cut into cubes.

In a small bowl, combine brown sugar, nuts, salt, ginger, nutmeg and cinnamon. Place half of the sweet potatoes in a cake-pan sized baking dish (ungreased, or line with non-stick aluminum foil for easy clean-up). Top with half of the brown sugar mixture. Repeat layers, then dot with butter.

Cover with foil and bake at 350 for 30 minutes. Uncover and bake for 10 minutes longer, or until bubbly and heated through.

No holiday meal is complete without these iron and fiber rich spuds! Funny thing is, when I was a kid, I hated sweet potatoes, or yams as my family called them. Maybe it's because we always had them out of the can. Believe me, the real thing is a hundred percent better—there's no

comparison at all. Now that I've started using fresh sweet potatoes, I can't get enough of them. I love these with nuts and heavy on the spices. If you prefer fewer nuts or lighter spices, feel free to cut (or cut down) on any or all. You could also use a really good quality maple syrup in place of the brown sugar.

Holiday Greetings from Karen Wiesner <http://www.karenwiesner.com>





Dame Aquamarie's Christmas Salad

4 cups Brussels sprouts
2 TBSP minced green pepper
1 cup cherry tomatoes
2 TBSP minced parsley
1 cup vegetable oil
3 TBSP minced green onion
1/3 cup cider vinegar
1 1/2 tsp sugar
1 tsp salt
4 drops red pepper sauce
1/2 tsp garlic salt
Romaine

Trim Brussels sprouts and halve. Cook in boiling salted water 15 minutes. Drain. Place sprouts and tomatoes in bowl. Combine vegetable oil, vinegar, sugar, salt, garlic salt, green onion, green pepper, parsley and red pepper sauce in jar with tight fitting lid; shake well to mix. Pour over Brussels sprouts and tomatoes, cover. Chill, stirring several times for at least two hours. When ready to serve, spoon Brussels sprouts into a serving bowl lined with romaine leaves, mound tomatoes in center.

My family, grandchildren and all, love this salad. Even a couple of the adults who declare they hate "those dreadful little cabbages" enjoy the dish. Try it for an unusual addition to a pot luck buffet.

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





Dame Coral's Raw Cranberry Relish

- 1 bag fresh cranberries
- 2 whole seedless oranges, quartered
- 2 apples, peeled, and seeded
- 1/2 cup chopped dates
- 1 1/2 cups granulated sugar

Wash and dry the cranberries, discarding any stems or leaves that might be in the bag. Put the fruit through a food grinder, or pulse in a food processor until coarsely ground. Do not over process the fruit. Transfer ground or processed fruit to a glass bowl. Mix in sugar. Cover and refrigerate at least four hours.

This is a winter staple in my family. The first time I saw this recipe, I couldn't believe that the whole orange, flesh, pith, and peel, was used. But it is. The orange juice will keep the apples from turning brown. This has a better texture when made in a food grinder, but it's perfectly okay when made quickly in a food processor. Just don't over process it. Short pulses are all it takes.

Holiday Greetings from Karen Woods

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





Dame Jade's Corn Pudding

1 can cream style corn
1 can whole kernel corn (or frozen kernels)
1 cup milk
1 TBSP cornstarch
Butter, size of an egg
3 eggs (separated)
Pinch of salt
2 TBSP sugar (or sugar substitute)
Crumbs from about 12 crackers

Beat egg yolk, butter and cornstarch. Add corn, milk, crumbs and mix. Beat egg whites until stiff. Fold in stiff egg whites. Pour into 1 ½ quart baking dish. Set in pan of water. Bake at 350* for 1 hour or until blade of knife inserted in pudding comes out clean (should be firm, not runny). Let cool slightly before serving.

Corn pudding has been served at our Christmas table every year for as long as I can remember. Note: I'm old enough for that to be a long time, but not so old that my memory is flawed...at least not my long-term memory. This recipe has been in our family at least four generations.

Holiday Greetings from Barbara Raffin

<http://www.BarbaraRaffin.com>





Dame Onyx's Orange-Flavored Cranberry Sauce

2 bags cranberries
 $\frac{3}{4}$ cup water
 $\frac{3}{4}$ cup orange juice
1 cup sugar

Combine all ingredients in pot. Bring to a boil. Simmer uncovered for about 5 minutes, stirring frequently, until the berries are definitely squishy and there's plenty of berry juice in the liquid. Set aside to cool and thicken. Refrigerate when no longer hot.

This very easy whole-berry cranberry sauce is something I make mainly for myself (nobody else in the family gets that excited about cranberry sauce) around the holidays when bagged cranberries are for sale in the produce section of the supermarket. I've adapted the recipe on the bag to make it thicker and decrease the calories.

Holiday Greetings from Margaret L. Carter

<http://www.margaretlcarter.com>





Dame Sapphire's Broccoli-Bacon Salad

1 bunch (3 stalks) broccoli
1 small red onion, thinly sliced
12 strips crisply cooked bacon, crumbled
1 cup whole roasted sunflower seeds
½ cup raisins

Dressing:

1 cup mayonnaise
½ cup sugar (or Splenda sugar substitute)
2 TBSP vinegar

Toss salad well with dressing and serve.

A close friend found this recipe and thought my vegetable hating teenagers might enjoy it. They loved it from the first moment they tried it.

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





Dame Janzanite's Irish Soda Bread

3 cups all-purpose flour, unsifted
1 tsp salt
3 tsp baking powder
1 tsp soda
1/3 cup sugar
4 tsp butter (or margarine), melted
1 egg
2 cups buttermilk

Combine flour, salt, baking powder, soda and sugar in large bowl. Beat egg slightly, mix with buttermilk and add to dry ingredients. Stir until blended. Add melted butter and mix well. Pour into a 2-pound greased loaf pan. Bake 350 degrees for 35-40 minutes or longer, until a test toothpick comes out clean.

Enjoy!

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





Dame Janzanite's Pickled Beets

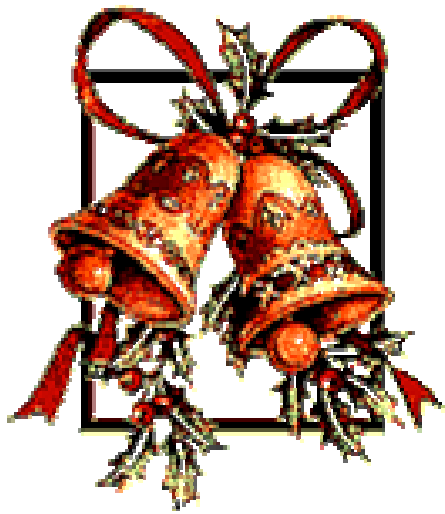
2 cans whole beets
1 cup beet juice
1 cup sugar
1 cup cider vinegar
1 cinnamon stick
½ tsp whole cloves
½ tsp whole allspice

Bring all ingredients except beets to a boil. Boil for 5 minutes. Add beets, boil 5 minutes longer. Refrigerate.

Make ahead and serve chilled. Or give a glass jarful topped with a holiday ribbon.

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





Desserts



Dame Amethyst's Pumpkin Cheesecake

Crust:

1 ½ cups finely crushed gingersnap cookies (about 32 cookies – use the name brand kind since cheap brands may turn to rock)

¼ cup butter, melted

Filling:

3 packages (8 oz each) cream cheese, softened

1 cup sugar

3 eggs, lightly beaten

1 tsp vanilla extract

¾ cup canned pumpkin

2 tsp ground cinnamon

½ tsp ground nutmeg

Almond Topping:

½ cup chopped almonds

2 TBSP butter, melted

1 tsp sugar

In a small bowl, combine gingersnap crumbs and butter. Press into the bottom of a greased 9-inch springform pan; set aside.

In a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs and vanilla; beat on low speed just until combined. In a separate bowl, combine pumpkin and spices; gently fold into cream cheese mixture. Pour over crust. Place pan on a baking sheet.

Bake at 350 for 55-60 minutes or until center is just set. Cool on a wire rack for 10 minutes. Meanwhile, combine the topping ingredients; spread in a shallow baking pan. Bake for 10 minutes or until golden brown, stirring twice. Cool. Carefully run a knife around edge of springform pan to loosen; cool 1 hour longer. Refrigerate overnight for best results. Transfer topping to an airtight container; store in refrigerator. Just before serving, remove sides of pan; sprinkle topping over cheesecake. Refrigerate leftovers.

I'll gladly admit it—pumpkin or cheesecake...I'd eat either of 'em on a stick! Combined, they're even better. For a lighter recipe, use no-fat or low-fat cream cheese and omit the topping. But, hey, it's only once a year you get to indulge in something so sinful, right? Go for the full flavor and don't feel an ounce of regret!

Holiday Greetings from Karen Wiesner <http://www.karenwiesner.com>





Dame Amber's Oatmeal Delight Cookies

1 cup flour
1/2 tsp baking soda
1/2 cup butter or margarine
3/4 cup brown sugar
1 egg
1 tsp vanilla
2 TBSP of milk
1 cup of quick cooking oatmeal
1/2 cup chopped dates
1/2 cup chopped pecans or walnuts
3/4 cup chocolate chips

Cream sugar, butter, egg and vanilla. Add the flour and baking soda. Stir in the milk and oatmeal. Then add the dates, pecans and chocolate chips. Drop on cookie sheet and bake at 375 degrees for 8 to 10 minutes.

Though Allie, the heroine of "A Savory Seduction", and Magda, the heroine of Heart Throbs, haven't made these cookies, they might be on their recipe list. Both women enjoy cooking and are much better at this than the author.

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





Dame Coral's Oatmeal Kisses

1/2 cup unsalted butter (room temperature)
1/2 cup solid vegetable shortening
1 cup granulated sugar
1 cup packed brown sugar
2 eggs
2 cups flour (I generally use whole wheat pastry flour, but all-purpose white works fine)
1 tsp baking soda
1 tsp salt
1/2 tsp vanilla
2 1/4 cups quick cooking oats
1 cup chopped walnuts or chopped up raisins or dates or a mixture
72 milk chocolate Hershey's kisses

Preheat oven to 375°F. In a mixing bowl, cream the butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in oats and nuts and/or dried fruit.

Roll dough into 1 inch balls (a melon-baller works wonders for speed). Place dough balls 2 inches apart on ungreased baking sheets. Bake for 10-12 minutes or until lightly browned. Immediately upon removal from oven, press a chocolate kiss in the center of each cookie. Remove from baking sheet and cool on a wire rack. Yields 6 dozen cookies

This recipe is usually found among the numerous plates of cookies I deliver to people on Christmas Eve Day. I've also dressed it up on occasion with

snipped red and green candied cherries and with chopped dried pineapple in the dough, in the place of the nuts. It's a very flexible recipe. If you'd rather have a nuttier taste, substitute walnut or almond extract for the vanilla.

Holiday Greetings from Karen Woods

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





Dame Coral's Sweet and Spicy Nuts

1/2 tsp ground cumin

1/2 tsp ground ginger (if you don't like the sharpness of ginger, you can omit it)

1/4 tsp cayenne pepper (you can use up to a full tsp, if you like them more spicy)

1 tsp ground cinnamon (you can cut this back to half if you don't like cinnamon that intensely)

4 cups unsalted mixed nuts (almonds, walnuts, and pecans are my favorites, and I buy them in bulk as shelled nuts, not in the baking aisle)

4 TBSP unsalted butter

6 TBSP dark brown sugar

1 tsp salt (you can use less salt or omit it entirely, if you're sodium restricted)

1 TBSP water

Mix spices and reserve. Measure everything else out and have it waiting in small bowls near the stove. Cut the butter into 12 or so small pieces, about a tsp each. Line a large baking sheet with aluminum foil. Heat the nuts in a dry skillet and cook, over medium heat, stirring frequently, until they begin to toast, about 4 minutes. Don't burn the nuts. Add the butter and cook, stirring constantly, until the nuts begin to darken, about 1 minute. Add the spices, the sugar, the salt, and water. Cook, stirring constantly, until the sauce thickens and the nuts are glazed, about 5 minutes.

Remove the nuts from the heat and transfer to a baking sheet lined with aluminum foil. Separate the glazed nuts with a fork. Keep your hands

out of this – hot sugar is like napalm; it sticks and burns badly. Rinse and soak the skillet immediately, or the sugar residue will set up and be difficult to clean.

Let the nuts stand until cooled and the sugar glaze has hardened, about 10 minutes. Store in an airtight container until ready to serve, to keep the glaze from softening.

This makes a nice gift in a clear gift bag or a pretty tin. For a spicy but not “hot” nut, substitute 2 ¼ tsp pumpkin pie spice for all spices.

Holiday Greetings from Karen Woods

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





Dame Jade's Banana Nut Loaf

Mix the following ingredients thoroughly:

1 cup sugar

2 TBSP soft shortening

Stir in to mixture:

1 egg

$\frac{3}{4}$ cup milk

1 cup mashed bananas

Sift together the following ingredients:

3 cups flour

3 $\frac{1}{2}$ tsp baking powder

1 tsp salt

Stir all ingredients together. Blend in $\frac{3}{4}$ cup chopped walnuts. Pour into well greased loaf pan (I love Pam's No-Stick Spray with Flour). This will fill a pan only about $\frac{1}{2}$ to $\frac{2}{3}$ full. Let stand for 20 minutes before baking. Bake at 350* about 70 minutes or until inserted toothpick comes out clean. The crack in the top is characteristic of this bread.

This is my personal favorite recipe for banana bread and I've had it since high school homemaking class. I love giving mini loaves as a hostess gift at Christmastime. This recipe will make 3 mini loaves. Wrap them in colorful plastic wrap and tie with a ribbon and you've got a pretty little token gift or slip it into a gift basket for a personal touch.

Holiday Greetings from Barbara Raffin

<http://www.BarbaraRaffin.com>





Dame Moonstone's Holiday Breakfast Fruitcake Bread

2 ½ cups unsifted flour
1 tsp baking soda
2 eggs, slightly beaten
1 (28 oz) jar of ready-to-use mince meat
1 (14 oz) can of sweetened condensed milk
2 cups (1 pound) mixed candied fruit
1 cup coarsely chopped walnuts (optional)

Preheat oven to 300 degrees. Sift together flour and baking soda in a large bowl. Combine all other ingredients in the same bowl; blend together everything with a large spoon. Grease and flour two 8-1/2x5-inch loaf pans. Pour half the batter into each pan. Bake 1 hour and 5 to 10 minutes. (Check doneness by poking a toothpick in the middle. If it comes out clean, the loaves are done. Don't over-bake.) When done, pop out of pans and wrap well to hold in moisture. Cool. Serve in slices, with softened cream cheese.

In the little town of Moonstone, Wisconsin, nestled on the shore of Lake Superior, this fruitcake bread is what Margie Mueller bakes for Christmas. Margie, who runs the IGA grocery, suggests indulging in her fruit bread with cream cheese, and of course, good, strong coffee.

By the way, you're invited to a wedding! Margie's getting married in spring 2008 in a new humorous mystery story coming out in my "Mischievous in Moonstone" collection from Whiskey Creek Press. Help Margie cope with an inconvenient murder mystery and Tony Farina's two dozen, rich Italian relatives who descend on the small, North Woods town for the

wedding. And wait until you see the menu Margie's lined up for the reception. Oh my!

Holiday Greetings from Christine DeSmet

<http://www.angelfire.com/stars4/kswiesner/jewel2.html>





Dame Sapphire's Christmas Yum Yum Bars

1 pkg German Chocolate Cake Mix
 $\frac{3}{4}$ cup melted butter
 $\frac{1}{3}$ cup evaporated milk
1 cup chopped pecans
50 caramel candy squares
Plus another $\frac{1}{3}$ cup evaporated milk
1-6 oz bag chocolate chip morsels

Mix together cake mix, melted butter and evaporated milk. Spread $\frac{1}{2}$ of the mixture into greased 9 x 13 cake pan. Bake at 350 degrees for 6 minutes. Sprinkle chocolate chips and nuts on top. Melt caramels with rest of evaporated milk. Drizzle over chocolate chips and nuts. Crumble rest of cake mixture on top. Bake 20 minutes at 350 degrees. Cut when cool.

This recipe was given to me by my aunt when I was a newlywed in the early 70's. That favorite aunt is still alive at the age of 92.

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





Dame Turquoise's Festive Banana Bread

2 cups flour
2 tsp baking powder
1/2 tsp baking soda
1 cup sugar (I usually make this a scant one)
1/2 cup butter (or other shortening)
2 eggs
1 cup mashed bananas (this works out to be about two medium to large ripe bananas which can be crumbled into the mix with your hands to avoid the trouble of mashing)
1 tsp lemon or lime juice
1/2 cup miniature semi-sweet chocolate chips
1/2 cup shredded coconut

Cream shortening and sugar. Add eggs and beat. Mix one cup of flour with the baking powder and baking soda. Add to mix alternately with one of the bananas, stirring thoroughly. Add mini-chips and coconut and stir in. Add the other cup of flour alternately with the second banana and mix thoroughly.

Place in 5 1/4 by 9 1/2 well-greased loaf pan. Bake at 350 degrees for about 1 hour, but check at 50 minutes because this may be enough. Make sure center is thoroughly cooked.

Icing (if desired):

Mix enough powdered sugar with lemon or lime juice to cover the top of the bread once it's done and removed from the pan. (This will not take a lot of powdered sugar.) Icing should be spreadable but not runny. I don't

decorate the top, but red and green cherries cut in half can be used to make it more Christmasy.

You can also bake this in about three of those small disposable loaf pans for giveaways. In this case, shorten the baking time to about 45 minutes.

I'm allergic to all nuts except coconut which is why this recipe has none in it. For those who are allergic to coconut, leave it out as well. Many holiday baked goods do contain nuts so this is a great alternate for those who can't eat them. Also this quick bread is not as sweet as many of the goodies served at Christmas time, so gives another choice. It remains a great favorite with my family – and with guests.

Holiday Greetings from Jane Toombs <http://www.JaneToombs.com>



**Part I with Appetizers and Main Dishes is in a separate file
available for download!**



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