

# Home on the Range

## Christmas Favorites

Nibbling, munching, snacking—they're as much a part of the holidays as flickering candles, brightly wrapped packages, and warm seasonal greetings.

Every family has their own select favorites—whether it's mom's cranberry sauce or Aunt Martha's party mix. The holidays wouldn't be the same without a bit of indulgence.

It's family favorites such as these that stir up warm memories of family togetherness and offers a sense of calm in the sometimes turbulent preparations.

Today's recipes are a mixture of holiday favorites for dinner, brunch and party celebrations. Merry Christmas!

### CASHEW CRUNCH

- 1 cup butter
- 1 cup sugar
- 1 1/4 cups raw cashews

Use a quart-size saucepan (medium weight), heat and put in butter. When butter is almost melted, add sugar and nuts, stirring constantly. Continue to stir while mixture bubbles and boils and reaches a nice caramel color and gets thinner in consistency. Pour onto cookie sheet. No need to butter pan as the mixture is greasy enough.

This is a family favorite and not so sweet.

Ruth Ann Byler  
Dover, Del.

### FROZEN

#### CRANBERRY SALAD

- 2 3-ounce packages cream cheese
- 3/4 cup mayonnaise
- 1 cup heavy cream, whipped
- 1 can cranberry sauce
- 9-ounce can crushed pineapple, drained

Blend cheese and mayonnaise. Fold in cream. Fold in other ingredients. Pour into 1-quart dish and freeze for four hours.

Laura Blauch  
Lebanon Co. Dairy Maid

#### HAM AND SWISS CHEESE PINWHEELS

- 8 slices smoked ham
  - 8 slices Heidi Ann Swiss cheese, room temperature
- Lay 1 slice swiss cheese on top of 1 slice ham. Start at narrow end and roll jelly roll style to make ham and cheese roll. Wrap in plastic wrap and refrigerate until ready to use. Slice in 1/2-inch slices and arrange on plate or 1/4-inch and place on crackers.

### CARAMEL CREAM SANDWICH COOKIES

- Cookies:
- 3/4 cup firmly packed brown sugar
  - 1 cup butter, softened
  - 1 egg yolk
  - 2 cups all-purpose flour
- Frosting:
- 2 tablespoons butter
  - 1 1/4 cups confectioners' sugar
  - 1/2 teaspoon vanilla
  - 4 to 5 teaspoons milk

In a large bowl, beat brown sugar and 1 cup butter until light and fluffy. Add egg yolk; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour, mix well. Cover with plastic wrap; refrigerate 15 minutes if necessary for easier handling.

Heat oven to 325 degrees. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten to 1 1/2-inch circle with fork dipped in flour. Bake at 325 degrees for 10 to 14 minutes or until light golden brown. Immediately remove from cookie sheets; cool completely.

Heat 2 tablespoons butter in medium saucepan over medium heat until light golden brown. Remove from heat. Stir in remaining frosting ingredients, adding enough milk until frosting is of desired spreading consistency, blend until smooth. Spread one teaspoon frosting between two cookies. Repeat with remaining frosting and cookies. Makes about 2 1/2 dozen sandwich cookies.

Tip: If frosting becomes too stiff as it cools, add enough, additional milk until frosting is of desired spreading consistency.

Billie Jo Bird  
Centre Co. Dairy Princess

### MOTHER'S FROZEN STRAWBERRY SALAD

- 8-ounce package cream cheese, softened. Whip in 3/4 cup sugar.
- In another bowl, combine:
  - 1 large can pineapple tidbits, drained
  - 10-ounces package frozen strawberries
  - 1/2 cup chopped nuts
  - 2 bananas, sliced or chopped
  - 1 large container whipped cream topping

Mix thoroughly but gently. Combine with cream cheese mixture. Spoon into loaf pan and freeze overnight.

Keeps 4-6 weeks in freezer.  
Louise Graybeal  
Renick, W.V.



Shown clockwise from upper left: The Original Chex Party Mix, Festive Spicy Apple Snack, White Candy Fantasy Clusters, and Rum-Raisin Bars.

### MOM'S

#### CRANBERRY SAUCE

- 1 pound bag fresh cranberries
  - 1 large orange, peel included
  - 1 red apple, peel included
  - 1 cup granulated sugar
- Grind cranberries, orange, and apple with large hole plate on grinder. Place into a bowl and stir in sugar. Cover and refrigerate overnight.

My Favorite Version:

- 4-serving size cherry Jell-O
  - 1 1/2 cups hot water
  - 1 large red apple, diced
  - 1/2 cup chopped walnuts
  - 1 cup mom's cranberry sauce
- Place Jell-O into a medium bowl, add hot water, stir to dissolve Jell-O granules. Stir in apples, walnuts and cranberry sauce. Cover and chill overnight.

B.Light  
Lebanon

#### BAKED CHEESE OMELET

- 5 eggs
- 2 tablespoons cream
- 1/4 teaspoon salt
- Dash pepper
- Seasoned salt (optional)
- 2 slices bread
- 1 rounded tablespoon butter
- Cheese

Put first five ingredients in blender. Crumble bread into flat shallow baking dish. Butter the crumbs and dish. Pour egg mixture over buttered crumbs. Bake at 350 degrees for 10 minutes or until firm. Top with cheese slices or grated cheese. Return to oven until cheese is melted.

This is a great and easy Christmas morning breakfast that is wonderful, especially because it uses dairy products like cheese and butter.

Jamie Horning  
Lancaster Co. Alternate Dairy Princess

### SHARE YOUR SNACK RECIPE AND WIN \$5,000

Do you have an original snack recipe using Chex cereals? It could earn you \$5,000 in cash in the Checks for Chex Recipe Contest.

Each recipe must use at least three cups of Chex cereals. Recipes will be judged on originality and creativity (40%), taste and appearance (30%), ease of preparation and consistency (20%) and availability of ingredients (10%).

Grand prizes of \$5,000, first prizes of \$2,000 and second prizes of \$1,000 will be given in each category of Kid Snacks and Adult Snacks. Recipes must be received by January 31, 1999.

For complete rules, log on to [www.chexmix.com](http://www.chexmix.com) or write to: P.O. Box 7001, Stacy, MN 55078-7001.

### WHITE CANDY FANTASY CLUSTERS

- 4 cups Rice Chex cereal
  - 2 cups pretzel sticks, coarsely broken
  - 1 cup cashews, coarsely chopped
  - 16-ounces vanilla-flavored candy coating
  - 1/2 cup semisweet chocolate chips, melted
- Grease 13x9x2-inch pan. Mix cereal, pretzels and cashews in large bowl; set aside. Melt coating in 2-quart saucepan over low heat, stirring constantly. Pour over cereal mixture, stirring until evenly coated. Press in pan; cool slightly. Drizzle with chocolate chips; let stand until chocolate is firm. Break into clusters. Store in airtight container. About 24 clusters.

### ORIGINAL CHEX PARTY MIX

- 6 tablespoons butter
- 2 tablespoons Worcestershire sauce
- 1 1/2 teaspoons seasoned salt
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 3 cups Corn Chex cereal
- 3 cups Rice Chex cereal
- 3 cups Wheat Chex cereal
- 1 cup mixed nuts
- 1 cup pretzels
- 1 cup garlic-flavor bite-size bagel chips

Heat oven to 250 degrees. Melt butter in large roasting pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake one hour, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container. 12 cups snack.

Microwave directions: Melt butter in large microwaveable bowl uncovered on High. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Microwave uncovered on high 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

### HAM, CREAM CHEESE, AND PICKLE CANAPE

- 4 slices cooked ham
  - 8-ounces cream cheese, softened
  - 4 whole Kosher pickles
- Dry pickles thoroughly. Spread 1/4 cream cheese around pickles. Wrap in one slice ham. Wrap in saran wrap and refrigerate one hour. Slice with sharp knife 1/4-inch thick and place on plate or on crackers before serving.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date listed below.

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|----------|------|---------------------------|
| December | 26 - | Traditional New Year Fare |
| January  | 2 -  | Lean and Light            |
|          | 9 -  | Build a Better Breakfast  |
|          | 16 - | Make It With Beef         |