



Traditional turkey, stuffing, mashed potatoes, cranberry salad, and pie remain holiday favorites.

Savor The Holidays

Key ingredients for any festive gathering are food, family, and fun.

Today's collection of recipes are from our readers who share their favorite holiday recipes. Try some of these recipes for your holiday gathering and make Christmas a memorable event.

GOURMET POTATOES

- 6 medium potatoes
- 3 cups shredded sharp cheese
- 1/4 cup butter
- 1 1/2 cups sour cream
- 1/4 cup chopped onion
- 1 teaspoon salt
- 1/4 teaspoon pepper

Cook potatoes in skins. Cool. Peel and shred potatoes coarsely. In saucepan, over low heat, combine cheese with half the butter. Stir until cheese is almost melted — remove from heat and blend in sour cream, onions, salt, and pepper. Fold in potatoes and turn into 2-quart casserole. Bake at 375 degrees for 30 minutes. Serves 6-8.

Lucinda Bray
Berks Co. Dairy Princess

CHEDDAR POTATO STRIPS

3 large potatoes, cut into 1/2-inch strips
1/2 cup milk
1 tablespoon butter
Salt and pepper to taste
1/2 cup shredded cheddar cheese
1 tablespoons minced fresh parsley
In a greased 13x9x2-inch baking dish, arrange potatoes in a single layer. Pour milk over potatoes. Dot with butter; sprinkle with salt and pepper. Cover and bake at 425 degrees for 30 minutes or until potatoes are tender. Sprinkle with cheese and parsley. Bake, uncovered, 5 minutes longer or until cheese is melted. Yield: 4 servings.

Sarah Krall
Lebanon Co. Dairy Princess

GREEN LIMA BEAN CASSEROLE

1/2 cup milk
10-ounce can condensed cheese soup
1 cup diced celery
1/4 cup chopped parsley
2 cups cooked green lima beans
1/2 cup canned French fried onion rings
Blend milk with soup, add celery, parsley, and lima beans. Place mixture

in a baking dish. Top with onion rings. Bake at 350 degrees for 45 minutes.

Betty Biehl
Mertztown

CRANBERRY HOLIDAY SALAD

- 6-ounce package orange-flavored gelatin
- 1 1/2 cups boiling water
- 2 teaspoons grated orange rind
- 16-ounce can jellied cranberry sauce
- 1 can crushed pineapple, drained
- 1/2 cup diced celery

Dissolve gelatin in boiling water, add orange rind and cranberry sauce. Chill until thickened, stir in pineapple and celery. Pour into 1 1/2 quart mold. Chill until firm (about 3-4 hours). Unmold on crisp salad green. Makes 10-12 servings.

Betty Biehl
Mertztown

HAM LOAF

- 2 pounds ground beef
 - 1 pound ground cured ham
 - 1 cup moist bread crumbs
 - 2 eggs
 - 1 slice onion, cut fine
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 cup milk or tomato juice
- Mix together all ingredients and shape into a loaf and place in roasting pan.

Bake at 300 degrees for 2 1/2 hours. Serves 10-12.

Betty Biehl
Mertztown

APPLE PUDDING

- 4 apples, cut into small cubes
 - 1 cup sugar
 - 1 cup flour
 - 1/2 teaspoon baking soda
 - 1 teaspoon cinnamon
 - 1 teaspoon nutmeg
 - 1/4 teaspoon cloves
 - 2 eggs, beaten
 - 4 tablespoons butter, melted
- Sift together dry ingredients. Add apples, beaten eggs, and melted butter. Stir until blended and turn into greased 9-inch square pan. Bake about 45 minutes at 350 degrees. Cut into squares as you would brownies and serve hot with vanilla ice cream or whipped cream.

Betty Biehl
Mertztown

APPLE OF YOUR EYE CHEESECAKE

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/4 cup melted butter

Combine and press into bottom of lightly greased 10-inch springform pan. Bake at 350 degrees for 10 minutes. Cool.

Filling:

- 3 8-ounce packages cream cheese, softened
- 3/4 cup sugar
- 3 eggs
- 3/4 teaspoon vanilla

Topping:

- 2 1/2 cups chopped, peeled apples
- 1 tablespoon lemon juice
- 1/4 cup sugar
- 1/2 teaspoon cinnamon

In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, beat on low just until combined. Stir in vanilla. Pour over crust. Toss apples with lemon juice, sugar, and cinnamon, spoon over filling. Bake at 350 degrees for one hour or until center is almost set. Cool on wire rack for 10 minutes. Carefully run knife around edge of pan to loosen. Drizzle desired amount of caramel ice cream topping on top. Cool one hour. Remove sides of pan. Yields 10 servings. Enjoy.

Pearl Ladik
Leechburg

CREAMY MASHED POTATO BAKE

- 3 cups hot mashed potatoes
- 1 cup sour cream
- 1/4 cup milk
- 1/4 teaspoon garlic powder (optional)
- 1 1/2 cups French fried onions
- 1 cup shredded cheddar cheese

Preheat oven to 350 degrees. Combine mashed potatoes, sour cream, milk, and garlic powder in large bowl; mix well. Spoon half the mixture into 2-quart baking dish. Sprinkle with 3/4 cup French fried onions and 1/2 cup cheese. Top with remaining potato mixture. Bake 30 minutes until hot. Top with remaining onions and cheese. Bake 5 minutes until onions are golden.

Elizabeth Young
Lancaster Co. Dairy Princess

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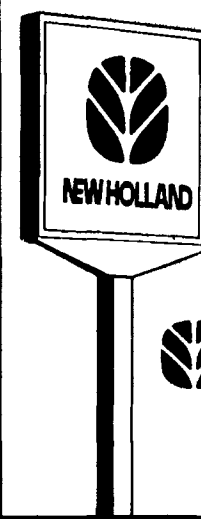
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