


United Performance Metals Holiday Cookbook





We are pleased to present a collection of favorite holiday recipes from the employees and families of United Performance Metals.



3475 Symmes Road, Hamilton, OH 45015
888.282.3292 | www.upmet.com | sales@upmet.com

Appetizers



Hot Clam Dip

Karla Ronneberg — Hamilton, OH

Yield: Party Size

Prep Time: 15 minutes

Total Time: 35 minutes

Ingredients

Butter | 1/4 pound

Onion | 1 medium-finely chopped

Garlic Cloves | 2 - minced

Seasoned Bread crumbs | 3/4 cup

Parmesan Cheese | 1/4 cup grated

Minced Clams | 2 6oz cans with juice

Lemon Juice | 1 tablespoon

Mozzarella Cheese | 6oz bag grated

Directions

1. Sauté butter, onion and garlic.
2. Add bread crumbs, parmesan cheese, clams and lemon juice.
3. Mix until pasty.
4. Layer baking dish with 1/2 mixture, 1/2 mozzarella then repeat with 1/2 mixture and 1/2 mozzarella.
5. Can be refrigerated overnight at this point if you want to prepare it ahead of time.
6. Bake at 350° for 20 minutes until mozzarella melts.
7. Serve with crackers.

Lentil Dip

Kathy Esquerra — La Mirada, CA

Yield: 6-8 servings

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients

Trader Joe's Steamed Lentils | 1 package

Trader Joe's Corn Salsa | 1 jar

Crumbled Feta Cheese | 1 cup

Extra Virgin Olive Oil | 3 tablespoons

Kosher Salt | To taste

Fresh Ground Black Pepper | To taste

Pita Chips, Crackers, Toasted Baguette sliced on the bias or endive spears

Directions

1. In a large serving bowl add lentils and try to gently separate.
2. Add next three ingredients and gently mix.
3. Finish with EVOO and salt and pepper to taste.
4. You may add freshly-chopped flat leaf parsley to brighten this dish.
5. Feel free to add other mix-ins, ie; chopped sun dried tomatoes, or chopped pickled jalapenos.
6. Served with the crackers, bread or endive leaves.

Swedish Meatballs

JJ Johnson — Greenville, SC

Yield: 5 to 6 servings
Prep Time: 15 minutes
Total Time: 1 hour 15 minutes

Ingredients

Ground Beef | 1 pound
Pork Sausage | 1/2 pound
Finely Minced Onion | 1 tablespoon
Bread Crumbs | 3/4 cup
Parsley Flakes | 1 tablespoon
Salt | 1 1/2 teaspoons
Worcestershire Sauce | 1 teaspoon
Egg | 1
Milk | 1/2 cup

Directions

1. Add minced onion and parsley flakes to milk.
2. Let stand a few minutes.
3. Put beef, sausage, bread crumbs, salt, Worcestershire sauce and egg in a large bowl.
4. Add milk mixture.
5. Mix well with your hands and form into small balls.
6. Brown in frying pan.
7. Transfer to baking dish and bake in oven at 350° for approximately 45 minutes (you can also cook in a crockpot on high for 4 hours).
8. Serve with gravy.



Swedish Meatball Gravy

JJ Johnson — Greenville, SC

Yield: 5 to 6 servings

Prep Time: 15 minutes

Total Time: 1 hour 15 minutes

Ingredients

Hot Oil | 1/4 cup

Flour | 1/4 cup

Paprika | 1 teaspoon

Salt | 1/2 teaspoon

Boiling Water | 2 cups

Sour Cream | 3/4 cup

Directions

1. Mix first five ingredients until blended.
2. Add sour cream after previous ingredients are mixed.
3. Gravy can be served on the side, or you can pour it over the meatballs and let it cook in the oven or crockpot along with the meatballs.



Wookie Garlic Bread

Bill Hall — Oakland, CA

Yield: Approx. 5 servings

Prep Time: 1 hour

Total Time: 1 hour 30 minutes

Ingredients

French Bread | 1 loaf

Fresh Garlic | 1 head

Parmesan Cheese (grated) | 1/2 cup

Butter (softened) | 1/2 cup

Mayonnaise | 1/2 cup

You will also need | Baking Sheet, Garlic Roaster or Pan with Aluminum Foil, Bowl, and a Whisk.

Directions

1. Roast entire head of garlic in oven (I cut off the top, put in my garlic roaster, drizzle with olive oil and put in 350° oven for 45 minutes - 1 hour.
2. Let garlic cool 10-15 minutes. Peel and smash garlic.
3. Mix/smash butter, garlic and mayonnaise well.
4. Cut french bread in half the long way and put on a baking dish.
5. Spread butter garlic mixture on bread, open face up.
6. Sprinkle parmesan cheese on both sides.
7. Broil in oven until golden brown.

Yorkshire Pudding or Popovers

Ron Muenchow — La Mirada, CA

Yield: 8 servings

Prep Time: 4 hours

Total Time: 5 hours

Ingredients

Flour | 2 cups

Whole Milk | 2 cups

Salt | 1 teaspoon

Bacon Drippings | 1 - 2 tablespoons

Directions

1. Preheat oven to 375°.
2. Use an 8x10 dish or popover tins or cupcake tins, spray with non-stick cooking spray.
3. Put baking drippings or meat juice in bottom of dish or 1/2 teaspoon in bottom of popover tins and bake in oven for 10 minutes until “smokey”.
4. Combine eggs and flour and salt in a bowl and beat for 8 full minutes and refrigerate for 4 hours minimum.
5. Pour chilled batter into dish or popover tins about halfway up. Bake for 20 minutes at 375°, and then 15 minutes at 350°. DO NOT OPEN OVEN DOOR. The batter will rise from the dish or popover tins.
6. Serve hot to the table with any meat course, especially prime rib or leg of lamb.

Drinks



Eggnog

Karla Ronneberg — Hamilton, OH

Yield: 8-10 cups

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients

Eggs | 6

Sugar | 1 cup

Vanilla Extract | 3 tablespoons

Cinnamon | 1 teaspoon

Nutmeg | 1/2 teaspoon

Salt | pinch

Light Cream (or Whole Milk) | 6 cups

Bourbon | 3/4 cup

Dark Rum | 1/3 cup

Directions

1. Mix well in blender.
2. Serve immediately or refrigerate.
3. Great for gift giving in longneck bottles!



Glogg

Karla Ronneberg — Hamilton, OH

Yield: A lot of servings

Prep Time: 15 minutes

Total Time: 1-2 hours+

Ingredients

Aquavit or Vodka | 1 bottle

Burgandy | 2 bottles

Raisins | 3/4 cup

Ginger | 1/4 cup (optional)

Figs | 3/4 cup dried (optional)

Skinned Almonds | 1/2 cup

Sugar | 1/2-3/4 cup

Cardamom Seeds | 1 tablespoon

Whole Cloves | 1/2 teaspoon

Cinnamon | 3 sticks

Orange or Lemon Zest | A little

Directions

1. Pour 1/2 Aquavit/Vodka in a large kettle.
2. Add the burgandy, raisins and sugar.
3. Tie the rest of the spices in a cheese cloth (or leave loose in the mixture), add to kettle.
4. Cover kettle and slowly bring to a boil. Simmer for 30 minutes (or shut off heat and let stand for 2 hours).
5. When it is time to serve, bring to a boil again.
6. Add the rest of the Aquavit/Vodka. Heat 1 minute.
7. Add glogg to a heat resistant bowl - copper or stainless steel (not glass).
8. Light a match to ignite the glogg. Use ladel to serve in cups.

Spicy Southern Bloody Mary

Kathy Esquerro — La Mirada, CA

Yield: 4-5 servings

Prep Time: 35 minutes

Total Time: 2 hours 35 minutes

Ingredients

Premium Vodka | 2 ounces per glass

Tomato Juice or V8 | 1 can (46 ounce)

Celery Salt | 1 teaspoon

Celery Seed | 1 teaspoon

Old Bay Seasoning | 1 tablespoon

Pure Horseradish | 2 tablespoons

Lea & Perrins Worcestershire | 2 tablespoons

Texas Pete Hot Sauce or Tabasco | 4-5 shakes

Lemon Juice | Juice from 1/2 lemon

Salt & Pepper | 1 teaspoon each

Celery Stalks | 4-5 for garnish

Assorted Garnishes | mini mozzarella balls, cooked chilled cheese tortellini, beef kielbasa slices and grape tomatoes. You can also use Spanish queen olives, Tomolives, or Okra!

Directions

1. Mix tomato juice seasonings, horseradish, Worcestershire, lemon juice and hot sauce in a pitcher of choice. Stir and chill for at least 2 hours before serving.
2. Get 4-5 chilled glasses and take a lemon wedge running along the rim of each glass.
3. Measure 2-3 Tbsp. of Old Bay Seasoning with a tsp. of Kosher Salt into a small bowl or plate.
4. Dip each glass into the seasoning to coat the rims.
5. Add a generous amount of ice to each glass about $\frac{3}{4}$ way.
6. Measure 2 oz premium chilled vodka into each glass.
7. Next pour your bloody mary mixture over and stir gently with a long cocktail stirrer.
8. Garnish with celery or your skewers

Woodranch Banana Bread Martini

Kathy Esquerra — La Mirada, CA

Yield: 1 cocktail

Prep Time: 10 minutes

Total Time: 10 minutes

Ingredients

Premium Vanilla Vodka | 1 1/2 oz

Franjelico | 1 oz

RumChata | 1 1/2 oz

Heavy Cream | 1/2 oz

Ripe Banana | 1/2 oz

Ice

Cocktail Shaker

Chilled Martini Glass

Candied Pralines

Whipped Cream

Ground Nutmeg to taste

Directions

1. In a cocktail shaker, muddle banana, next add spirits, heavy cream and ice. Shake fiercely for about a minute.
2. Pour into chilled martini glass.
3. Top with whipped cream and candied pralines.
4. Sprinkled with nutmeg.
5. Enjoy!

*Soups &
Salads*



Pazole

Kim Leaman — Oakland, CA

Yield: Approx. 4-6 servings

Prep Time: 15 minutes

Total Time: 45 minutes

Ingredients

Water | 1 1/2 gallons

Pork | 2 pounds

Garlic | 3 buds

Salt | 2 tablespoons

Red Chili Powder | 1 1/2 ounces

Tomato Paste | 2 - 6 ounce cans

Green Chilis (canned) | 4 - 7 ounce cans diced

Green Bell Pepper | 1

Potatoes | 2 medium russet or Idaho

White Hominy | 1 gallon

Toppings: (optional)

Avocado | 2 cut up Radishes | 2 cup sliced

Cabbage | 2 cups White Onion | 2 cups minced

Cilantro | 2 cups chopped Jalapenos | 4 chopped

Sour Cream | 2 cups chopped Limes | 6 wedges

Hot sauce of your choice

Directions

1. In a giant pot (5 gallon), combine 1 1/2 gallons of water, 2lbs of pork meat-cut stew size, 4 white onions minced, 1 tablespoon of salt.
2. Bring to a boil- and simmer for 2 hours.
3. Then add: 1 1/2 ounces of red chili powder, two 6 ounce cans of tomato paste, 4-7 ounce cans diced green chilis, 1 tablespoons of salt, 1 green bell pepper chopped, 2 potatoes peeled and chopped into 1/2 inch chunks.
4. Simmer for 1 hour.
5. Then add in the white hominy.
6. Remove grease with large spoon (skim off) and serve.
7. Add optional toppings.

Chinese Chicken Salad

Patty Negoro — La Mirada, CA

Yield: About 10-12 servings

Prep Time: 20 minutes

Total Time: 1 hour

Ingredients

Chicken | 1/2 pound white meat cooked

Rice Sticks | 2 ounces

Wontons | 1/2 package cut into strips

Lettuce | 1 head, shredded

Green Onions | 4 stalks chopped

Cilantro | 1/2 a bunch chopped

Oil | 3 tablespoons

Seasame Oil | 1 tablespoon

Sugar | 2 tablespoons (I use Stevia)

Vinegar | 3 tablespoons

Black Pepper | 1/2 tablespoon

Salt | 1 teaspoon

Seasame Seeds | 2 tablespoons toasted

Directions

1. Prepare chicken and shred. I cut mine into strips coat with salt, pepper, season salt and flour and fry and cut it up.
2. Deep fry rice sticks until puffed and wontons until golden brown.
3. Wash and prepare vegetables. Mix together in large salad bowl.
4. Combine oils, sugar, vinegar, black pepper, salt and seasame oil seeds to make the dressing.
5. Combine chicken, vegetables and dressing in large salad bowl, garnish with cilantro and seasame seeds.

Orange Fennel Salad w/ Avacado

Kathy Esquerra — La Mirada, CA

Yield: 6 servings

Prep Time: 30 minutes

Total Time: 30 minutes

Ingredients

3-4 Navel Blood Oranges | peeled, cut into 1/4s

Fennel | One bulb rinsed and sliced thin.

Discard woody bottom about 1/2" then slice entire bulb and add some frans sliced 1/2".

1-2 Large Haas Avocados | Peeled, pit removed and sliced into 1/4" slices.

Marston's San Pasqual Salad Dressing

Directions

1. On large serving platter layer orange and fennel slices.
 2. Carefully add slices of avocado and top with fennel frans.
 3. Drizzle dressing over salad and finish with kosher/sea salt and freshly cracked pepper
- Pairs perfect with any fish or chicken and sauvignon blanc.





*Entree's &
Sides*

Marfung Chicken (Teriyaki Fried Chicken)

Patty Negoro — La Mirada, CA

Yield: 8-10 servings

Prep Time: 20 minutes plus marinate time

Total Time: 1 hour 30 minutes

Ingredients

Chicken | 1 fryer, bite size pieces

Ginger | 1 piece, crushed

Sake | 3 tablespoons, optional

Egg | 1 beaten

Soy Sauce | 3 tablespoons

Garlic | 2 cloves, (minced)

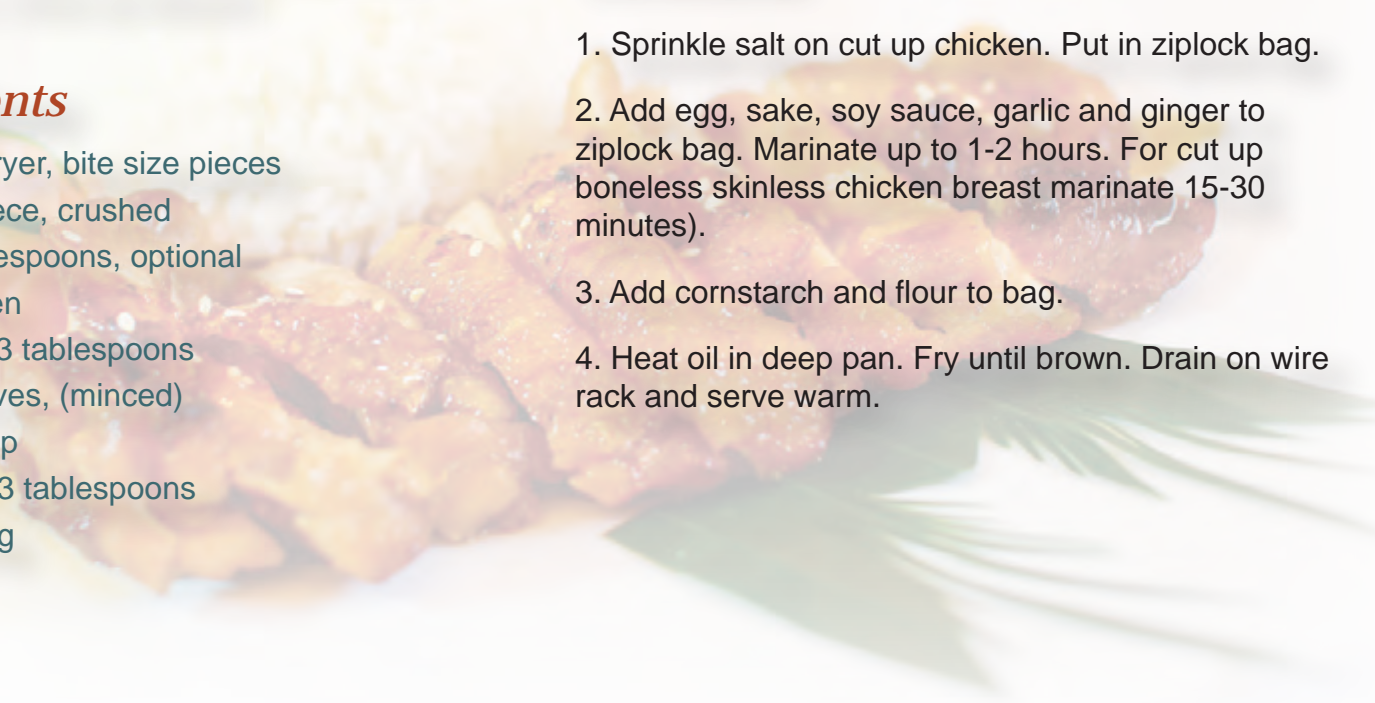
Flour | 1/2 cup

Cornstarch | 3 tablespoons

Oil | For frying

Directions

1. Sprinkle salt on cut up chicken. Put in ziplock bag.
2. Add egg, sake, soy sauce, garlic and ginger to ziplock bag. Marinate up to 1-2 hours. For cut up boneless skinless chicken breast marinate 15-30 minutes).
3. Add cornstarch and flour to bag.
4. Heat oil in deep pan. Fry until brown. Drain on wire rack and serve warm.



Pasta Bolognese

Greg Chase — Hartford, CT

Yield: Approx. 12 servings

Prep Time: 5 minutes

Total Time: 40 minutes

Ingredients

Dried Porcini Mushrooms | 1/4 ounce

Warm Water | 1/2 cup

Extra Virgin Olive Oil | 6 tablespoons

Chopped Onion | 1/2 cup

Minced Garlic | 1 tablespoon

Minced Fresh Rosemary | 1 tablespoon

Veal | 1/2 pound

Pork | 1/2 pound

Dry White Wine | 1/3 cup

Veal or Chicken Stock | 3/4 cup

Chopped Flat Leaf Parsley | 1 tablespoon

Marinara Sauce | 1/2 cup

Pasta (penne, rigatoni or fettuccine) | 3/4 pound

Parmesan Cheese Freshly Grated | 2-4 tablespoons

Sea Salt and Freshly Ground Pepper

Directions

1. In a small bowl, rehydrate the porcini in a 1/2 cup of warm water. Let it sit. Once softened take out the mushrooms and chop them up but reserve the liquid.

2. Heat olive oil in a large skillet over moderate heat. Add the onion and sauté until soft about 5 minutes.

3. Add garlic and rosemary and sauté until the fragrances are released. Add the pork and veal and break it apart until it loses its pinkness. Season with sea salt and pepper.

4. Add chopped porcini and cook until the moisture evaporates and the meat begins to sizzle. Raise the heat to moderately high and then add the wine and 2 tablespoons of the reserved porcini liquid.

5. Continue cooking for 2 minutes to evaporate the liquid. Then add the stock and parsley and simmer briskly for 3 minutes.

6. Add marinara sauce and then reduce the heat to a gentle simmer for 5-7 minutes.

7. Start the pasta water and bring to a boil. Cook pasta to al dente. Drain pasta but save 1 cup of the pasta water. Put pasta in a large bowl and add the Bolognese, stir well. Add parmesan cheese and toss, add pasta water if too dry.

Savory Pork Tenderloin

Kris White — Birmingham, AL

Yield: Approx. 8 servings

Prep Time: 10 minutes

Total Time: 45 minutes

Ingredients

Pork Tenderloins | Pack of 2

Honey | 1/2 cup

Ketchup | 1 cup

Soy Sauce | 1/2 cup

Garlic | 3 cloves, crushed

Rosemary | 1 teaspoon, divided

Salt & Pepper | To Taste

Directions

1. Coat each tenderloin with salt, pepper and rosemary.
2. Combine honey, ketchup, soy sauce and crushed garlic in a small bowl. Drizzle 1/3 mixture over pork.
3. Place tenderloins in a 350° oven for 30 minutes, basting half-way. Do not overcook, tenderloins are safe to consume at 145° internal temperature.
4. Remove from oven and rest for a few minutes before cutting.
5. Warm remaining sauce over stove and pour into gravy boat to use when serving.

Spaghetti Bake

Karla Ronneberg — Hamilton, OH

Yield: 8-10 servings

Prep Time: 15 minutes

Total Time: 1 hour 15 minutes

Ingredients

Ground Beef | 1-2 pounds brown

Spaghetti | 1 1/2 pounds cooked al dente

Spaghetti Sauce | 2 - 28oz jars your choice

Onion | 1 cup chopped

Mushrooms | 1 package sliced fresh or 2 cans drained

Sugar | 1 1/2 tablespoons

Bacon | 5 slices crisp fried

Bacon | 3 slices raw

Velveeta | box

Brown Sugar | 1 1/2 tablespoons

Directions

1. Mix beef, spaghetti, sauce, onion, mushrooms, sugar, and crumbled fried bacon.
2. Put into 9x13 greased pan (with nonstick spray).
3. Top with slices of Velveeta. Lay the raw bacon across the top lengthwise, crumble brown sugar over it all.
4. Bake at 350° for 50-60 minutes (Longer if bacon on top is not cooked).

Spinach Cheese Pie

Scott Fasse — Hamilton, OH

Yield: Approx. 8 servings

Prep Time: 30 minutes

Total Time: 1 hour 55 minutes

Ingredients

Pork Sausage (Bob Evans regular) | 1 1/2 pounds

Frozen Spinach | 1 package thawed & drained

Ricotta Cheese | 2/3 cup

Mozzarella Cheese | 16 ounces

Eggs | 6 beaten plus one for egg wash

Garlic Powder | 1/8 teaspoon

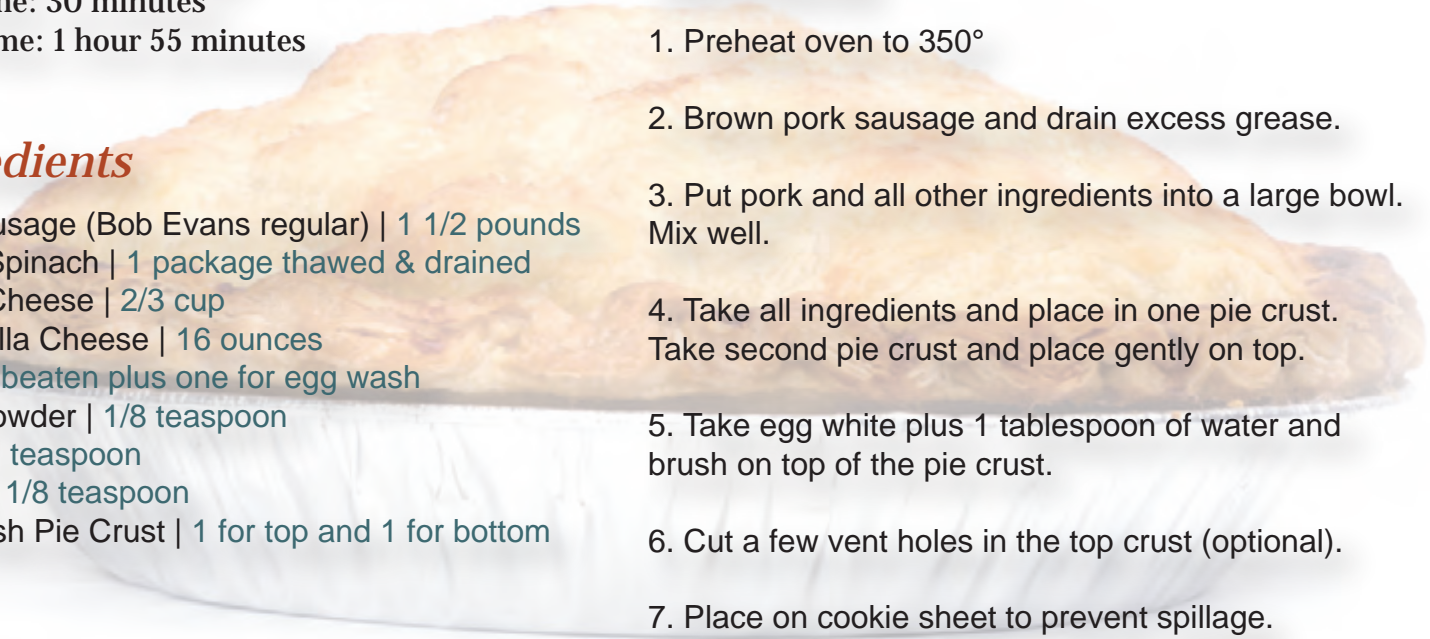
Salt | 1/2 teaspoon

Pepper | 1/8 teaspoon

Deep Dish Pie Crust | 1 for top and 1 for bottom

Directions

1. Preheat oven to 350°
2. Brown pork sausage and drain excess grease.
3. Put pork and all other ingredients into a large bowl. Mix well.
4. Take all ingredients and place in one pie crust. Take second pie crust and place gently on top.
5. Take egg white plus 1 tablespoon of water and brush on top of the pie crust.
6. Cut a few vent holes in the top crust (optional).
7. Place on cookie sheet to prevent spillage.
8. Bake for 1 hour and 15 minutes. Let set for 10 min. before serving. Enjoy!



Sweet Kugel

Karla Ronneberg — Hamilton, OH

Yield: 8-10 servings

Prep Time: 15 minutes

Total Time: 1 hour 15 minutes

Ingredients

Medium Width Noodles | 1- 8oz package

Butter | 1/2 cup (1 stick) melted

Vanilla Extract | 3 tablespoons

Cream Cheese | 1 - 8oz bar

Sugar | 3/4 cup

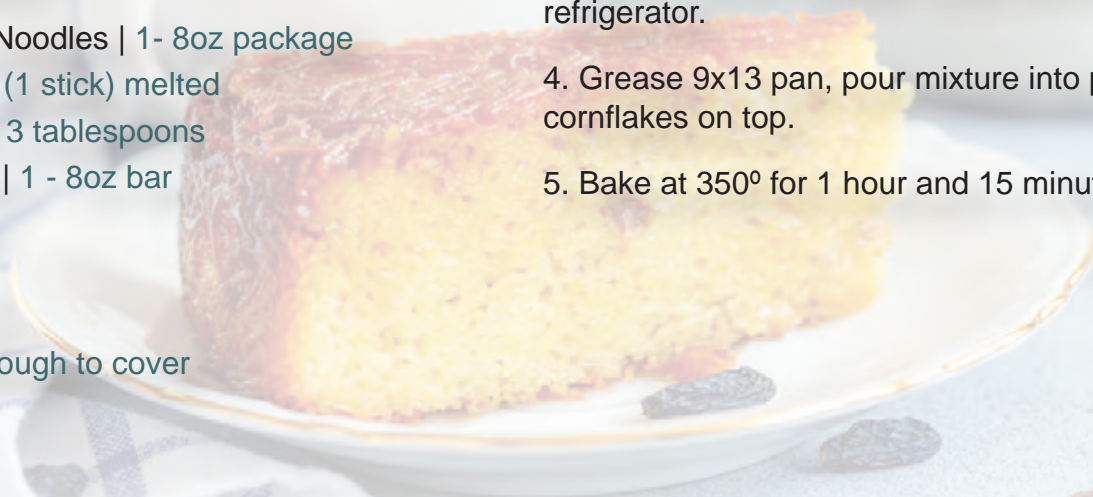
Eggs | 4

Milk | 2 cups

Cornflakes | Enough to cover

Directions

1. Mix cream cheese and butter.
2. Add sugar, milk, eggs and vanilla. Mix until smooth.
3. Stir in cooked noodles. Cover and store overnight in refrigerator.
4. Grease 9x13 pan, pour mixture into pan. Crumble cornflakes on top.
5. Bake at 350° for 1 hour and 15 minutes.



Broccoli Rice Casserole

Dawn Clark — Hamilton, OH

Yield: Approx. 6 servings

Prep Time: 30 minutes

Total Time: 1 hour 10 minutes

Ingredients

Chopped Onion | 1/2 cup

Chopped Celery | 1/3 cup

Butter | 1 stick

Minute Rice Uncooked | 1 cup

Cream of Mushroom Soup | 1 can

Mushrooms | 1 can stems/pieces

Cream of Chicken Soup | 1 can

Cheez Whiz | 1 - 8 ounce jar

Frozen Broccoli | 1 - 12 ounce package

Directions

1. Unthaw broccoli in microwave.
2. Preheat oven to 350°.
3. Cook the minute rice.
4. In a fry pan, sauté the onion, celery and mushrooms in butter until soft.
5. In a large bowl, combine all ingredients and stir together. Turn into a casserole pan which has been coated with nonstick cooking spray.
6. Bake for 40-45 minutes until piping hot and bubbly.

Roasted Butternut Squash and Apples

Kris White — Birmingham, AL

Yield: Approx. 4-6 servings

Prep Time: 15 minutes

Total Time: 45 minutes

Ingredients

Butternut Squash | 1 pound peeled and cubed

Apples | 2-3 Gala peeled and cubed

Cinnamon | 1/2 teaspoon

Nutmeg | 1/2 teaspoon

Salt | 1/2 teaspoon

Chili Powder | 1/4 teaspoon

Balsamic Vinegar | 1 tablespoon

Maple Syrup (or honey) | 2 tablespoons

Brown Sugar | 2 tablespoons

Directions

1. Preheat oven to 350°.
2. Spray 9x13 pan with cooking spray.
3. Placed cubed squash in pan.
4. Melt butter in a bowl and add cinnamon, nutmeg, sale and chili powder; mix together.
5. Pour butter mixture over squash.
6. Cover with foil and bake for 15 minutes.
7. In a separate bowl, combine balsamic vinegar, syrup and brown sugar. Add apples to the bowl, coating with the mixture.
8. Add apple mixture to the pan with squash and continue to cook for 10-15 minutes or until apples and squash are soft.
9. Transfer to serving bowl, mixing gently and serve!

Desserts

Desserts



Boyfriend Cookies

Jody Seither — Hamilton, OH

Yield: 3 dozen

Prep Time: 20 minutes

Total Time: 1 hour

Ingredients

Butter Softened | 1 cup

Sugar | 1/4 cup

Brown Sugar | 3/4 cup

Instant Vanilla Pudding Mix | 3 1/2 ounces

Eggs | 2

Vanilla Extract | 1 teaspoon

Flour | 2 1/4 cup

Baking Soda | 1 teaspoon

Milk Chocolate Chips | 1 cup

Semisweet Chocolate Chips | 1 cup

White Chocolate Chips | 1/2 cup

Peanut Butter Chips | 1/2 cup

M&Ms (any kind!) | 1/2 cup

Reese's Pieces | 1/2 cup

Directions

1. Heat oven to 375°.
2. In a large mixing bowl, mix together the butter and sugars.
3. Add the pudding mix, eggs, and vanilla into the mix and stir well.
4. Next add the flour and baking soda to the mixture, and continue to mix well.
5. Finally mix in the chocolate chips and the rest of the candy.
6. With a regular spoon or a scooper, drop a spoonful of dough onto a regular ungreased baking sheet.
7. Bake for approximately 10 minutes until golden brown.

All of you single ladies - if you are trying to snag a guy, bake these cookies for him!

Cherry Chocolate Cake

Jody Seither — Hamilton, OH

Yield: 13x9 Pan

Prep Time: 30 minutes

Total Time: 1 hour 15 minutes

Ingredients

Cake:

Plain Devils Food Cake Mix | 1 box

Cherry Pie Filling | 1 can

Eggs | 2

Almond Extract | 1 teaspoon

Chocolate Glaze:

Sugar | 1 cup

Butter | 1/3 cup

Whole Milk | 1/3 cup

Semisweet Chocolate Chips | 1 cup

Directions

1. Preheat oven to 350° and prepare the 13x9 baking sheet by lightly spraying it with oil spray.
2. Place the cake mix, cherry pie filling, eggs and almond extract into a mixing bowl. Blend on low speed for 1 minute. Scrape down the sides of the bowl and mix again for 2 minutes. The batter will be thick.
3. Pour batter into prepared pan and spread out completely. Bake the cake for 30-35 minutes or until the cake tests done. Allow the cake to cool slightly.
4. For the glaze, in a small saucepan combine the sugar, butter, and milk and cook over medium-low heat until the butter melts and the mixture comes to a boil. Allow it to boil for 1 minute to ensure that all sugar is dissolved.
5. Remove the pan from heat and stir in the chocolate chips until the chips are melted and glaze is smooth. Pour the glaze over the cake while it is still warm. The glaze will be runny but it will thicken as it cools. Allow the cake to cool completely before cutting and serving.

Chocolate Chip Banana Bread

Jody Seither — Hamilton, OH

Yield: 1 loaf pan

Prep Time: 15 minutes

Total Time: 1 hour 20 minutes

Ingredients

Oil | 1/3 cup

Banana Mashed | 1 1/2 cup

Vanilla | 1/2 teaspoon

Eggs | 3

Bisquick | 2 1/3 cups

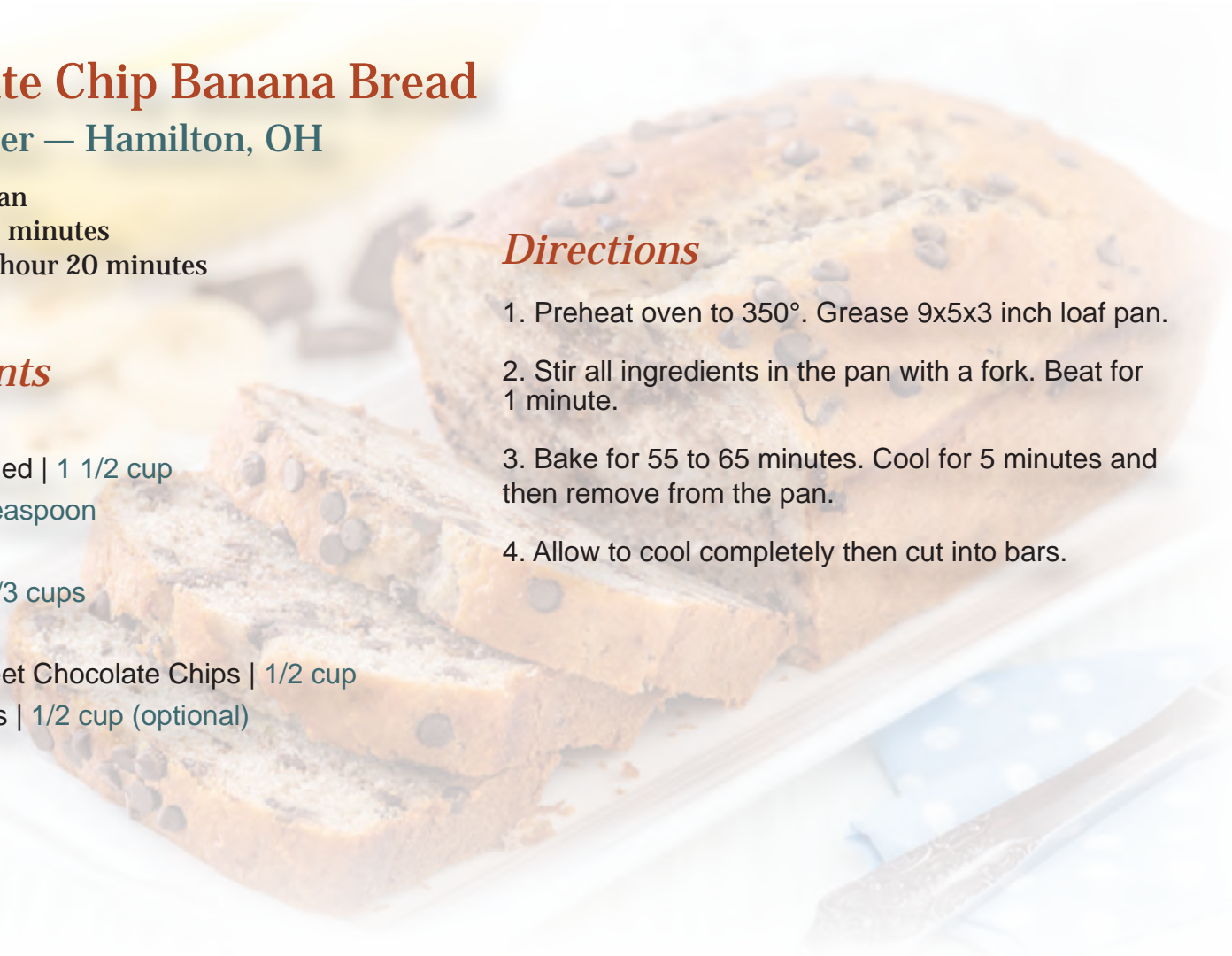
Sugar | 1 cup

Mini Semisweet Chocolate Chips | 1/2 cup

Chopped Nuts | 1/2 cup (optional)

Directions

1. Preheat oven to 350°. Grease 9x5x3 inch loaf pan.
2. Stir all ingredients in the pan with a fork. Beat for 1 minute.
3. Bake for 55 to 65 minutes. Cool for 5 minutes and then remove from the pan.
4. Allow to cool completely then cut into bars.



Chocolate Chocolate Chip Cookies

Nancy Clohessy — Oakland, CA

Yield: Approx. 5 dozen
Prep Time: 20 minutes
Total Time: 30 minutes

Ingredients

Flour | 2 1/4 cups
Baking Soda | 1 teaspoon
Salt | 1/2 teaspoon
Cocoa Powder | 1/3 cup
Butter (softened) | 1 cup
Brown Sugar | 3/4 cup packed
Granulated Sugar | 3/4 cup
Vanilla Extract | 1 teaspoon
Eggs | 2
Chocolate Chips | 2 cups

Directions

1. Heat oven to 375
2. Stir together flour, cocoa powder, salt & baking soda.
3. Stir in butter, brown sugar, granulated sugar, vanilla extract, and eggs. Mix well. Stir in chocolate chips.
4. Drop rounded teaspoons onto cookie sheet
5. Bake 8-10 minutes or until set. Let cool.
6. Enjoy!



Chocolate Covered Peanut Butter Balls

Jody Seither — Hamilton, OH

Yield: 30 pieces

Prep Time: 20 minutes

Total Time: 30 minutes

Ingredients

Powder Sugar, Sifted | 1 cup

Peanut Butter, Creamy | 1/2 cup

Butter or Margarine, Softened | 3 tablespoons

Dipping Chocolate or Coating | 1 pound

Directions

1. Stir together powdered sugar, peanut butter and butter until well mixed.
2. Shape peanut butter mixture into 1 inch balls, placing them on a baking sheet covered with waxed paper. Let balls stand for 20 minutes or until dry.
3. Melt the dipping chocolate or confectioner's coating. Drop the balls one at a time into the melted chocolate.
4. Using a fork, remove from the chocolate letting excess chocolate drip off. Place back on wax paper and let stand until dry. Store tightly in a cool dry place.

Chocolate Crinkles

Sam Foreman — Hartford, CT

Yield: About 6 dozen

Prep Time: 30 minutes

Total Time: 45 minutes (minus time to chill dough)

Ingredients

Vegetable Oil | 1/2 cup

Unsweetened Chocolate (4oz) Melted | 4 squares

Granulated Sugar | 2 cups

Eggs | 4

Vanilla | 2 teaspoons

Flour | 2 cups

Baking Powder | 2 teaspoons

Salt | 1/2 teaspoon

Confectioners Sugar | 1 cup

Directions

1. Mix oil, chocolate and granulated sugar. Blend 1 egg at a time until well mixed. Add vanilla.
2. Measure flour by sifting. Stir flour, baking powder and salt into oil mixture.
3. Chill several hours or overnight.
4. Heat oven to 350°. Take teaspoonfuls of dough and shape into balls. Drop them in confectioner's sugar and roll them until fully coated. Place about 2" apart on greased baking sheet (cookies will expand). Bake 10 to 12 minutes. Do not overbake.
5. Makes about 6 dozen cookies. Enjoy!

Christmas Tree Pastry

Kris White — Birmingham, AL

Yield: 6 servings

Prep Time: 10 minutes

Total Time: 25 minutes

Ingredients

Pastry Dough Thawed | 1 (17.5 oz) Package

Nutella Chocolate Hazelnut Spread | 4 tablespoons

Egg | 1 beaten

Directions

1. Preheat oven to 375°

2. Line baking sheet with foil and prep with baking spray.

3. Roll-out 1 piece of thawed puff pastry dough into a large rectangle shape and place on prepared baking sheet.

4. Using a small knife to score a Christmas tree shape in the dough. Be sure to also include the tree trunk.

Directions Cont'd.

5. Spread Nutella over the dough within the tree shape (it is easier to do this if you warm up Nutella in microwave first).

6. Roll out second pastry sheet and place it on top of the first one.

7. Cut out the Christmas Tree shape and remove excess pastry dough.

8. Score horizontal lines from the middle of the triangle out to each end (both left and right), leaving a 1-inch space in the middle of the tree from top to bottom. Each line should be about 1/2-inch apart.

9. Twist the 'branches' on each side of the tree.

10. Cut out a small star with excess dough and place on top of the tree.

11. Brush the whole tree with the beaten egg

12. Bake for approximately 15 minutes, until pastry is puffy and slightly golden.

Congo Bars

Kim Leaman — Oakland, CA

Yield: Approx. 12 servings

Prep Time: 5 minutes

Total Time: 40 minutes

Ingredients

Flour | 2 2/3 cups

Baking Powder | 2 1/2 teaspoons

Salt | 1/2 teaspoon

Brown Sugar | 2 1/2 cups

Margarine | 2/3 cup

Eggs | 3

Vanilla | 1 teaspoon

Baking Powder | 1

Chocolate Chips | 1 - 12 ounce package

Walnuts or Pecans | 1/2 cup chopped

Directions

1. Melt margarine and sugar in saucepan and set aside.
2. Stir dry ingredients.
3. Add eggs to sugar batter.
4. Add dry ingredients, then vanilla, then nuts and chocolate chips.
5. Smush into greased 15 x 10 x 2 pan.
6. Bake 30-35 minutes in a 350°.
7. Cool, cut into square and enjoy!

Cream Cheese Cake

Karen E. Gaillard — La Mirada, CA

Yield: 8-10

Prep Time: 30 minutes

Total Time: 2 hours

Ingredients

Cake:

Swanson Cake Flour | 3 cups

Sugar | 3 cups

Butter | 1 pound

Cream Cheese | 8 ounces

Eggs | 6

Vanilla Extract | 2 teaspoon

Icing:

Powdered Sugar | 1-2 cups

Cream Cheese | 8 ounces

Coconut Extract | 1 teaspoon

Vanilla Extract | 1 teaspoon

Mix well and apply to cake

Directions

1. Preheat oven to 350°.
2. Grease and flour cake pan.
3. In a large bowl mix sugar, soft butter & cream cheese well.
4. Add eggs & gradually add flour and flavor last.
5. Pour in floured and greased cake pan.
6. Bake for 1 hour 45 minutes or until toothpick comes out clean.
7. Allow to cool for 10-15 minutes.
8. Remove from pan to a wire rack and let cool completely.

Grandma O's Christmas Cookies

Trish Fisher — Hamilton, OH

Yield: Around 7 dozen 2" cookies

Prep Time: 1 hour & 15 minutes

Total Time: 2 hours

Ingredients

Butter | 1 cup

Sugar | 3/4 cup

Egg | 1

Flour | 2 1/2 cups (sifted)

Salt | 1/4 teaspoon

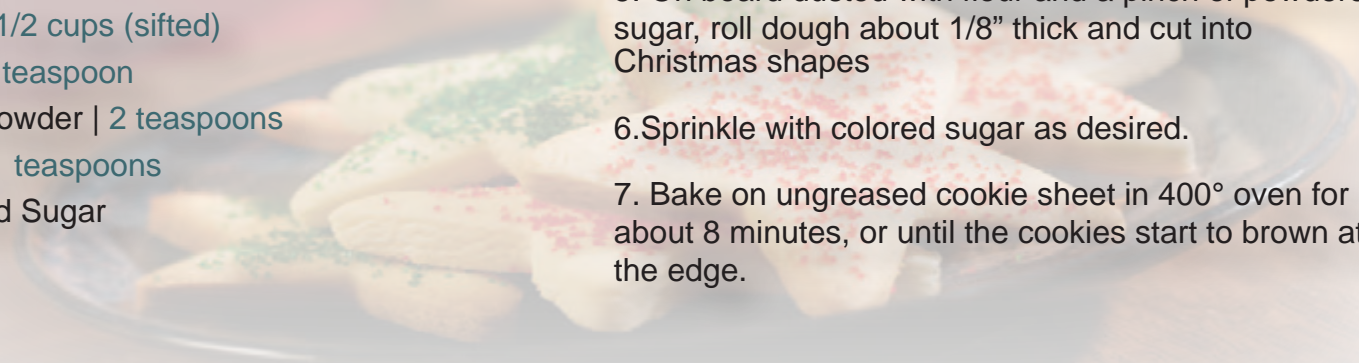
Baking Powder | 2 teaspoons

Vanilla | 1 teaspoons

Powdered Sugar

Directions

1. Cream butter, sugar together until fluffy.
2. Beat in egg.
3. Sift flour, salt, and baking powder together, gradually work in butter mixture to stir in vanilla.
4. Chill in refrigerator about 1 hour.
5. On board dusted with flour and a pinch of powdered sugar, roll dough about 1/8" thick and cut into Christmas shapes
6. Sprinkle with colored sugar as desired.
7. Bake on ungreased cookie sheet in 400° oven for about 8 minutes, or until the cookies start to brown at the edge.



Holiday Rum Cake

Kathy Esquerro — La Mirada, CA

Yield: Around 12 slices

Prep Time: 30 minutes

Total Time: 1 hour 30 minutes

Ingredients

Cake:

Pecans | 1 cup finely chopped and 12-14 whole

Duncan Hines Yellow Cake Mix | 1 box

Eggs | 4 large/extra large

Water | 1/2 cup Ice Water

Neutral Oil | 1/2 cup

Captain Morgan Spiced Rum | 3/4 cup

Glaze:

Unsalted Butter | 1 stick cold

Water | 1/4 cup

Granulated Sugar | 1 cup

Captain Morgan Spiced Rum | 3/4 cup

Directions

1. Preheat oven to 350° and generously spray a fluted or bundt pan with non-stick cooking spray.
2. Arrange whole pecans around the bottom of the pan so that the tops are exposed when you invert the cake and then sprinkle the finely chopped nuts carefully around them.
3. In a large bowl combine cake mix, eggs, water, oil and rum. Beat with an electric mixer until smooth. Carefully spoon batter into the prepared pan and smooth the top surface with a nonstick spatula.
4. Bake in 350° oven for 55-60 minutes or until the toothpick comes out clean.
5. Remove from the oven and cool on a rack for 10-12 minutes.
6. Once cooled slightly invert cake onto a wire cooling rack.
7. Once cool take a long wooden skewer and carefully poke holes in cake around top and halfway down sides.
8. While cake cools make glaze. In a small saucepan over low to medium heat melt butter and follow with water and sugar. Bring this mixture to a boil. Be sure to gently scrape sides and bottom to prevent sticking and remove from heat. You will then add dark rum.
9. Using a large table spoon, drizzle and spoon mixture all over cake allowing the glaze to settle into the hole. Store in an airtight container for a few days on the counter or refrigerator if longer. Enjoy!

Holiday Wreath Cookies

Jeff Adams — South Windsor, CT

Yield: Approx. 30 cookies

Prep Time: 10 minutes

Total Time: 30 minutes

Ingredients

Butter or margarine | 1/4 cup

Large Marshmallows | 40 large

Vanilla | 1 teaspoon

Green Food Coloring | 3 teaspoons

Corn Flakes | 5 cups

Cinnamon Candies/Red Hots | 1 bag (3 per wreath)

Directions

1. Melt together butter and marshmallows in large pot over medium heat, stirring constantly. Remove from heat when all marshmallows have melted.
2. Add vanilla and green food coloring. Slowly stir until mixed well and color is uniform.
3. Add corn flakes and stir gently until flakes are uniformly coated.
4. Drop by rounded spoonfulls into individual clusters on sheets of waxed paper
5. Top each cookie cluster with 3 cinnamon candies.
6. Allow to cool and harden on wax paper for one day.
7. Store in cookie tin, separating layers with sheets of waxed paper.

Peanut Butter Bars

Jody Seither — Hamilton, OH

Yield: 9x13 Pan

Prep Time: 20 minutes

Total Time: 1 hour 20 minutes

Ingredients

Yellow Cake Mix | 1 box (18 1/4 ounces)

Eggs, Large | 2

Butter, Melted | 1 stick

Peanut Butter Chips | 1 package (10 ounces)

Sweetened Condensed Milk | 1 can (14 ounces)

Directions

1. Preheat oven to 350°.
2. In a large bowl combine the cake mix, eggs, peanut butter and butter; mix well. Press half the mixture onto the bottom on an ungreased 9x13 baking dish. Bake for 10 minutes.
3. Remove the peanut butter base from the oven, top with the peanut butter chips, and drizzle with the sweetened condensed milk. Crumble the remaining peanut butter mixture and sprinkle over the top. Bake for 25 to 30 minutes or until golden brown.
4. Allow to cool completely then cut into bars.
5. For chocolate peanut butter bars you can substitute chocolate cake mix for the yellow or chocolate chips for the peanut butter chips.

Pineapple Lime Jello Whip

Liliana Vlk — Northbrook, IL

Yield: 6 servings

Prep Time: 15 minutes

Total Time: 4 hours

Ingredients

Dole Crushed Pineapple | 1 8 ounce can

Lime Jello | 1 6 ounce box

Cool Whip | 1 8 ounce tub

Directions

1. Thaw Cool Whip tub in the fridge the night before.
2. Open can of crushed pineapple, set aside pineapple juice, transfer pineapple to a different container and refrigerate.
3. Prepare lime jello by dissolving jello packet in 2 cups of hot water in a bowl. Once dissolved, add 1 3/4 cups (cold water and reserved pineapple juice).
4. Refrigerate jello for at least 4 hours.
5. Once jello has been in fridge for at least 4 hours, use hand mixer to mix jello with crushed pineapple and cool whip. Do not over mix.
6. Put jello mixture into a mold and refrigerate overnight.
7. Unmold jello on to a serving plate and enjoy!

Secret Hidden Kiss Cookies

Dan Weinick — Hartford, CT

Yield: Approx. 4 dozen cookies

Prep Time: 30 minutes

Total Time: 3 hours

Ingredients

Butter Softened | 1 cup

Sugar | 1/2 cup

Vanilla Extract | 1 teaspoon

Flour | 2 cups

Hersheys Chocolate Kisses | 54

Confectionary Sugar | 1 1/3 cups

Baking Cocoa | 2 tablespoons

Directions

1. In a large bowl, cream butter, sugar, and vanilla until light and fluffy. Gradually add flour and mix well. Refrigerate dough 2-3 hours or until firm.
2. Preheat oven to 375°. Shape into 1-inch balls. Flatten balls and place a chocolate kiss in the center of each; pinch dough together around the kiss. Place 2 inches apart on ungreased cookie sheets.
3. Bake for 12 minutes or until set but not browned. Cool for 1 minute; remove from pans to wire rack.
4. Sift together 2/3 cup of confectioners' sugar and cocoa. While cookies are still warm, roll half in cocoa mixture and half in remaining confectioner's sugar. Cool completely. Store in an airtight container.

Strawberry Pretzel Jello

Patty Negoro — La Mirada, CA

Yield: About 12 servings

Prep Time: 20 minutes

Total Time: 2 hours or overnight

Ingredients

Strawberry Jell-O | 6 oz package

Water | 2 cups boiling

Pretzels | 2 1/2 cups crushed

Butter | 8 tablespoons melted

Cream Cheese | 8 ounce package (sometimes 2)

Sugar | 1/2 cup

Cool Whip | 1 tub thawed

Strawberries | 1 pound cleaned, hulled, sliced.

You can use frozen but I like fresh!

Directions

1. Preheat oven to 350°.
2. Combine jello and 2 cups of boiling water, stir completely until dissolved. Set aside to cool to room temperature.
3. Crush pretzels in ziplock bag.
4. Melt butter and combine melted butter and pretzels.
5. Place in the bottom of a 13x9 pan. Bake for 10 minutes at 350°. Cool to room temperature.
6. Use mixer to combine cream cheese and sugar until fluffy. Fold in cool whip.
7. Spread mixture over cooled pretzels. Make sure to spread to edges completely. Refrigerate for 30 minutes.
8. Add strawberries to jello. Pour and spread over cream cheese layer.
9. Refrigerate 2-4 hours or overnight.

Sugar Cookies

JJ Johnson — Greenville, SC

Yield: 8-10 servings

Prep Time: 15 minutes

Total Time: 1 hour 15 minutes

Ingredients

All-Purpose Flour | 2 cups

Salt | 1/4 teaspoon

Baking Powder | 1/2 teaspoon

Butter | 1 stick, softened

Sugar | 1 cup

Egg | 1

Brandy | 2 tablespoons (the secret ingredient)

Vanilla Extract | 1/2 teaspoon

Directions

1. Sift together dry ingredients.
2. In an electric mixer, cream butter and sugar until light.
3. Add egg, brandy and vanilla and beat well.
4. Add the dry ingredients a little at a time and mix until blended.
5. Wrap and chill dough for at least 30 minutes until rolling.
6. Preheat oven to 400°
7. On a lightly floured board, roll out one third of the dough at a time.
8. Roll out to about 1/8" thick and cut out with cookie cutters.
9. Put shapes on a parchment-lined baking sheet.
10. Bake for 10 minutes.
11. Do not allow to brown, place on cooling racks.
12. Decorate with frosting or royal icing or enjoy plain.

Volcano Cookies

Jeff Adams — South Windsor, CT

Yield: 4 1/2 dozen

Prep Time: 20 minutes

Total Time: Approx. 3 hours

Ingredients

Shortening | 1/2 cup

Sugar | 1 cup

Eggs | 2

Vanilla | 1 teaspoon

Flour | 2 1/2 cups

Baking Soda | 1/4 teaspoon

Salt | 1/2 teaspoon

Strawberry Preserves | 1 jar for filling

Directions

1. Mix shortening, sugar and eggs thoroughly. Stir in vanilla.
2. Sift flour. In a separate bowl, combine dry ingredients and stir well.
3. Blend dry mixture into wet mixture. Chill dough in refrigerator for at least 3 hours.
4. Heat oven to 400°.
5. Roll dough 1/16 inch thick on floured board. Cut with round cutter in about a 2 1/2 inch diameter, cutting 2 alike for each cookie. Cut small circle out of the middle of the top cookie.
6. Place bottom half of cookie on a lightly greased cookie sheet.
7. Spread a rounded teaspoon of strawberry filling on each bottom cookie.
8. Cover each with a top cookie. Press the edges together with a floured fork.
9. Bake 8-10 minutes or until the cookies are lightly browned.