



# Holiday Recipes



*Great recipes for the Holiday season!*

*Chopped radishes (for color and flavor) could be added to the Garden Fresh Appetizers.*

*Try adding some chopped red and green pepper to the Holiday Ham Ring.*

*Ice Cream or Frozen Yogurt could be served with the Cranberry Apple Crisp!*

## NORTH STARS

- 1 pkg (10 oz) refrigerated bread dough
- 1 cup shredded Swiss cheese
- ½ cup mayonnaise
- ½ cup sour cream
- 1 pkg (0.7 oz) Italian salad dressing mix
- ½ cup chopped red bell pepper
- ½ cup chopped green bell pepper

Bake bread at 400°F for 50 to 60 minutes in Star Bread Tube. Remove from tube. Cool. Combine cheese, mayonnaise, sour cream and Italian dressing mix. Slice bread into thin slices. Drop about 1 teaspoon of cheese mixture on bread slices with small Stainless Steel Scoop. Sprinkle with peppers. Bake for 10 to 12 minutes or until slightly crisp.

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## LIGHT SEAFOOD SPREAD

- ½ small onion, yellow
- 1 garlic clove
- 1 pkg (8 oz) light cream cheese, softened
- 1 Tbsp skim milk
- 1 medium tomato, seeded
- ½ small green pepper
- ¾ cup fresh parsley, divided
- 1 tsp lemon juice
- 1/8 tsp salt
- 4 oz (½ of 8 oz pkg) imitation crab meat, flaked
- Valtrompia bread slices or fresh vegetables

Finely chop onion with Food Chopper. Press garlic with Garlic Press. Mix onions, garlic, cheese and milk until well blended. Spread in Mini-Baker. Coarsely chop tomato and green pepper with Food Chopper. Finely snip parsley with Kitchen Shears. Mix together tomato, green pepper, two tablespoons parsley, lemon juice and salt. Spoon on top of cheese mixture. Top with imitation crabmeat. Sprinkle with remaining parsley. Chill. Serve with bread slices or fresh vegetables.

Theme shows/holiday recipes

## HOLIDAY HAM RING

- ¼ pound ham
- ¼ pound fresh broccoli
- 1 small onion
- ½ cup fresh parsley
- 6 ounces Swiss cheese
- 2 Tbsp Dijon mustard
- 1 tsp lemon juice
- 2 pkgs (8 oz each) refrigerated crescent rolls

Preheat oven to 350°F. Coarsely chop ham, broccoli and onion with Food Chopper. Finely snip parsley with Kitchen Shears. Coarsely grate cheese with Cheese Grater. Mix all ingredients except crescent rolls and set aside. Arrange crescent triangles in a circle on a 13-inch Baking Stone with bases overlapping in center and points to the outside. There should be a 3-inch diameter circle in center. Evenly spoon filling over base. Fold points of triangle over filling and tuck under base at center. Filling will not be completely covered. Bake 25 to 30 minutes, or until golden brown.



## PULL APART PIZZA

- 1 can (10 oz) refrigerated flaky biscuits
- 1 Tbsp olive oil
- ½ green pepper
- ½ red pepper
- 1 small onion
- 1 tsp Italian seasoning
- 1 garlic clove
- ½ cup shredded mozzarella cheese

Preheat oven to 400°F. Separate dough into 10 biscuits. Place two biscuits in the center of Baking Stone. Arrange remaining biscuits, edges touching, around center biscuits. Press out to a 10-inch circle. Rush with olive oil. Coarsely chop peppers and onion with Food Chopper. Top crust with vegetables. Sprinkle with seasonings, top with cheese. Bake 12 to 15 minutes, until golden brown.

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## COLD SEAFOOD PIZZA

- 1 pkg refrigerated crescent rolls
- 8 oz imitation crab meat, flaked
- 8 oz cream cheese
- 1 small green pepper
- ¼ cup sour cream
- Several green onions, chopped
- 1 bottle shrimp cocktail sauce
- 8 oz mozzarella cheese, shredded
- Dillweed

Spread crescent roll dough to cover 13" Baking Stone. Bake at 350°F until brown. Cool completely. Blend cream cheese, sour cream and dillweed together. Spread this mixture on cooled crust. Spread cocktail sauce over cream cheese. Layer seafood, green pepper, green onion, and cheese over all. Refrigerate before serving. Cut into wedges or squares using the Pizza Cutter.

## APPLE CRANBERRY COOKIE COBBLER

4 Granny Smith apples  
1 can (16 oz) whole berry cranberry sauce  
1/3 cup packed brown sugar  
3 Tbsp flour  
1 tsp ground cinnamon  
1 pkg (20 oz) refrigerated sugar cookie dough

Preheat oven to 400°F. Peel apples with Apple Peeler/Corer/Slicer. Slice apples in half, place in Deep Dish Baker. Combine cranberries, sugar, flour and cinnamon in 1 quart Batter Bowl; mix well. Pour over apples; mix well with Super Scraper. Cut cookie dough in half; reserve one portion for another use. Slice cookie dough into ¼-inch thick slices using Garnisher. Arrange evenly over apple mixture. Bake 30 to 35 minutes or until apples are tender and top is golden brown.

**Yield:** 10 servings



## GARDEN FRESH APPETIZERS

1 medium cucumber  
2 one-inch pieces green pepper  
1 medium carrot  
1 clove garlic  
Dash hot pepper sauce  
1 green onion, thinly sliced  
3 oz light cream cheese, softened  
1 Tbsp milk

Use Lemon Zester/Scorer to score vertical strips off cucumber. Slice cucumber into ¼ inch slices. Set aside. With Food Chopper, **finely** chop green pepper and carrot. Press garlic clove with Garlic Press. Mix green pepper, carrot, garlic, onion, cheese, milk and hot pepper sauce until well blended. Using small Stainless Steel Scoop, spoon mixture onto cucumber slices. Garnish with dill sprigs.

## CHOCOLATE DIPPED CHERRY COOKIES

½ cup whole almonds  
1 pkg (18.25 oz) cherry flavored cake mix  
1 egg  
1/3 cup vegetable oil  
2 Tbsp water  
1½ cups semisweet chocolate chips, melted  
2 tsp vegetable oil

Preheat oven to 375°F. Finely chop almonds with Food Chopper. Reserve about 2 tablespoons almonds for garnish. Combine remaining almonds, cake mix, egg, oil and water in Classic 2 Qt Batter Bowl. Mix with Mix 'N Scraper until thoroughly combined (mixture will be dry). With Small Stainless Steel Scoop, drop dough 2" apart onto 13" Baking Stone. Bake 13 to 15 minutes or until tops are lightly browned. Cool 2 minutes on Stone; remove to Non-Stick Cooling Rack. Cool completely. Place chocolate chips and oil in Covered Micro-Cooker. Microwave on HIGH 2 to 2 ½ minutes; stirring every 30 seconds, until smooth. Dip half of each cookie in chocolate; shake to remove excess. Sprinkle with reserved almonds. Place on Parchment Paper and refrigerate until set.

**Yield:** 3 dozen