CHRISTMAS GOODIES

Holiday Party Recipes from the Aycock Kitchen

We hope you enjoy our fourth annual Christmas card cookbook! This year's theme is "A Christmas Party."

Creating the cookbook has become a new, but no less celebrated, holiday tradition, and how we start our Christmas season. As family members gather, Marie keeps herself busy in the kitchen preparing the feast. Codie, our son-in-law, styles the food, takes the pictures and designs the cookbook. After that, as you've probably guessed, Jimmie Don and the grandkids get to eat the props!

As we celebrate Christmas and start the New Year we are reminded of good friends, good food and blessings beyond measure. We believe that all of these are gifts from God. And what better reason could there be to have a party than in celebration and honor of the birth of Christ, through whom all blessings flow?

Merry Christmas!

Jimmie Don & Marie

MULLED CIDER

Central Texas Style

- 2 qts apple cider
- ¼ c. packed brown sugar
- 2 sticks cinnamon
- 1 tsp whole cloves
- ⅛ tsp ground ginger
- 1 orange, unpeeled and sliced

Combine ingredients in crockpot. Cover and heat on low for 2 to 5 hours. Remove whole cloves. Serve from the pot.

CAP'N CRUNCH MUNCH

- 2 c. Cap'n Crunch cereal
- 2 c. Rice Krispies cereal
- 2 c. broken pretzels
- 2 c. pecans, toasted
- 24 oz. white almond bark

Spread pecans on a cookie sheet and toast in 300°F oven for 8 to 10 minutes, stirring halfway through. Mix cereals, pretzels, and pecans in large bowl. Melt almond bark in microwave according to package directions. Pour melted almond bark over cereal mix. Mix until coated and spread on waxed paper. Let cool and break into pieces. Store in closed container or storage bag.

Warning – May Be Addictive!

WHITE CHOCOLATE FUDGE

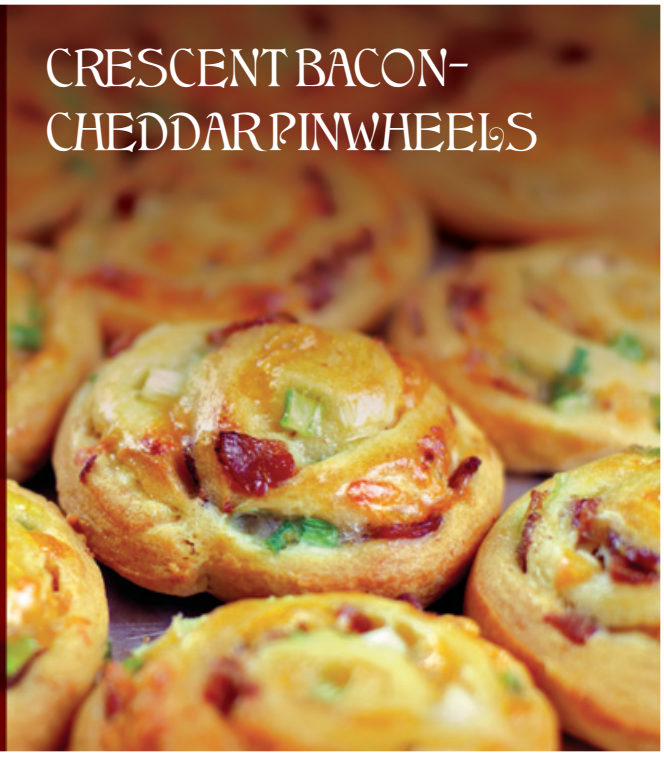
- 2 pkg. (6 squares each) Baker's White Chocolate
- ¾ c. sweetened condensed milk
- 1 c. coarsely chopped almonds, toasted
- ½ c. dried cranberries
- 1 Tbsp grated orange peel

Line 8-inch square pan with foil, extending foil over sides of pan; Microwave chocolate and milk in a large bowl for 2 to 3 minutes or until almost melted. Stir until chocolate is completely melted. Fold in remaining ingredients. Spread mixture into pan. Refrigerate 2 hours or until firm. Makes about 48 pieces. Store in refrigerator. (Do not freeze.)

CRESCENT BACON-CHEDDAR PINWHEELS

- 1 8 oz. can Pillsbury refrigerated crescent dinner rolls
- 2 Tbsp ranch dressing
- ¼ c. cooked bacon pieces
- ½ c. shredded cheddar cheese
- ¼ c. chopped green onions

Preheat oven to 350°F. Unroll crescent roll dough; separate into 2 long rectangles. Press each into 12x4-inch rectangle, firmly pressing perforations to seal. Spread dressing over each rectangle to edges. Sprinkle each with bacon, cheese and onions. Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 8 slices; place cut side down on ungreased cookie sheet. Bake 12 to 17 minutes or until edges are deep golden brown. Immediately remove from cookie sheet. Serve warm.



PECAN PIE BARS

Crust:

3 c. unsifted flour
5 Tbsp sugar
¾ c. margarine
¾ tsp salt

Filling:

4 eggs, slightly beaten
1½ c. white Karo syrup
1½ c. sugar
3 Tbsp margarine, melted
1½ tsp vanilla
2 ½ c. chopped pecans

Preheat oven to 350°F. Generously grease bottom and sides of 15½ x 10½ x 1 inch jelly roll pan. In a large bowl, with mixer at medium speed, beat flour, sugar, butter and salt until consistency of corn meal. Mixture will be dry. Press firmly into pan. Bake until golden brown, approximately 20 minutes. Meanwhile, prepare filling. In a large bowl, stir eggs, syrup, sugar, butter and vanilla until well blended. Add pecans. Spread evenly over prepared crust. Bake 25 minutes, or until set. Let cool. Makes sixty 1½ inch squares. *Thanks to Mary Beth McKamie, Marie's sister-in-law, for this tasty recipe!*

TEX-MEX CORN DIP

1 (15¼ oz) can whole kernel corn, drained
1 (7 oz) can chopped green chiles
½ c. sweet red pepper, chopped
1 c. Monterrey Jack cheese, shredded
2 Tbsp jalapeno pepper, seeded and chopped (optional)
1 c. mayonnaise
½ c. Parmesan cheese, grated

Combine all ingredients and pour into a baking dish. Cover and bake at 350 degrees for 30 minutes or until heated through. Don't overcook or the oils will separate. The dip should be warm and creamy when ready to serve. *This delicious party recipe comes from our friend Connie Cox.*

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