FRIENDS -AND- FAMILY

MERRY CHRISTMAS *from* JIMMIE DON & MARIE

Culinary Christmas Customs from Our Kitchen to Yours

Few things can bring family and friends closer than Christmas and food. Holiday cuisine—and holiday recipes—are meant to be shared. As you gather this season to celebrate Christ's birth, we hope these recipes will find their way onto your tables and into your traditions. Merry Christmas to all!

Jimmie Don & Marie

P.S. Some celebrated recipes are closely held family secrets, **so don't look for those here!**

CHEDDAR BISCUITS

2½ c. Bisquick baking mix
4 Tbsp. butter, cut in pea-size pieces and refrigerated until ready to use
1 c. sharp cheddar, grated
¾ c. whole milk, cold
¼ tsp. garlic powder
4 Tbsp. butter, melted
1 tsp. garlic powder
½ tsp. dried parsley flakes
1 pinch salt

Preheat oven to 400 degrees. Lightly combine Bisquick and cold butter. Butter should still be in small chunks. Add cheese, milk and garlic powder. Mix with a spoon until combined, but do not over-mix. Drop 12 to 18 equal portions onto a greased cookie sheet. Bake for approximately 12 minutes or until tops are light brown. Melt 4 Tbsp. butter in a bowl. Stir in garlic powder and parsley flakes. Mix well. Use a pastry brush to spread garlic butter over tops of biscuits.

Broccoli Slaw

1 16oz. pkg. Broccoli Cole Slaw *(with the bagged salads)*
1 bunch green onions, sliced
1 3oz. pkg. instant ramen noodle soup, chicken flavor
½ c. cashews
½ c. sunflower seed kernels, toasted
½ c. sugar
⅓ c. cider vinegar
¼ c. vegetable oil

In large bowl, mix the slaw and green onions. Break up noodles in the package and add them to the slaw. Reserve the seasoning package. Add the cashews and sunflower seed kernels. In small bowl, whisk together sugar, cider vinegar, vegetable oil and seasoning packet. Pour the dressing over the slaw and serve.

Stuffed Mushrooms

12-18 large fresh mushrooms
2 c. sausage, cooked and crumbled
½ c. bread crumbs, plain
½ c. Mozzarella (4 oz.), shredded
¼ tsp. garlic powder
½ tsp. basil
½ tsp. oregano
additional shredded cheese
for topping *(your favorite!)*

Clean mushrooms and remove stems. Set aside. In mixing bowl, combine remaining ingredients and mix thoroughly. Press sausage mixture into the cavity of mushrooms and place on a baking sheet coated with vegetable cooking spray. Bake at 350 degrees for 10 minutes, remove from oven, top with shredded cheese and bake another 5 minutes or until tops are browned. Baked mushrooms can be refrigerated until ready to serve and then reheated in the microwave.

SMOKY BACON CHILI

1 lb. lean ground beef, browned
6 slices bacon, cut into 1-inch pieces
1 yellow onion, diced
1 red pepper, diced
1 green pepper, diced
1 clove garlic, minced
1 14oz can fire roasted tomatoes, diced
1 8oz can tomato sauce
1 tsp. garlic powder
1 Tbsp. chili powder
2 tsp. paprika
2 tsp. cumin
1 tsp. cayenne pepper
1 tsp. sugar
½ tsp. salt
¼ tsp. pepper

In a large pot, slowly brown bacon. While the bacon is cooking, brown the ground beef and chop the veggies. Drain the bacon and add the veggies. Cook for about 10 minutes, then add the browned ground beef, all the spices, tomato sauce and fire roasted tomatoes. Mix well and simmer for 20 minutes, stirring occasionally. Serve over rice. Suggested toppings include Fritos, grated cheese, green onions, sour cream, etc.

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Coconut Cream Pie

Pie Filling

Bookmarked under "Yum!"

2 c. milk
3 eggs, separated
½ c. sugar
3 Tbsp. corn starch
2 Tbsp. milk
1 c. flaked coconut
1 tsp. vanilla
1 9-inch baked pie crust

In a small bowl, mix 2 Tbsp. milk and cornstarch. In another bowl, mix the egg yolks and sugar until well blended. Reserve egg whites for meringue. To make filling, pour 2 cups milk in a double boiler and heat until hot, but not boiling. Add the corn starch mixture while stirring with a whisk. Then add the egg yolk mixture. Cook until the mixture is thick and smooth, stirring often. Remove from heat and add the coconut and vanilla. Pour the filling into the baked crust. For best results, both the filling and crust should be hot.

Note: Filling may be cooked in a heavy saucepan, but it must be stirred continuously.

Meringue

3 egg whites
½ tsp. vanilla
¼ tsp. cream of tartar
½ c. sugar
⅓ c. flaked coconut

In a medium mixer bowl beat the egg whites, vanilla and cream of tartar at medium speed about 1 minute or until soft peaks form. While continuing to beat, gradually add the sugar, about 1 Tbsp. at a time. Beat at high speed 3 to 4 minutes more or until mixture forms stiff, glossy peaks. Immediately spread meringue over hot filling, carefully sealing to edge of pastry to prevent shrinkage. Sprinkle flaked coconut over meringue. Bake in a 350-degree oven for 12 to 15 minutes or until golden. Cool 4 to 5 hours before serving. Cover and store in refrigerator.

BANANA BREAD BARS

1½ c. sugar
1 c. sour cream
½ c. butter, softened
2 eggs
1¾ c. ripe bananas, mashed (3 or 4)
2 tsp. vanilla
2 c. all purpose flour
1 tsp. baking soda
¾ tsp. salt
½ c. chopped walnuts (optional)

BROWN BUTTER FROSTING

½ c. butter
4 c. powdered sugar
1½ tsp. vanilla
3 Tbsp. milk

Heat oven to 375 degrees. Grease and flour 15x10 inch jelly roll pan. In a large bowl, beat together sugar, sour cream, butter and eggs until creamy. Blend in bananas and vanilla. Add flour, baking soda and salt. Blend for 1 minute. Stir in walnuts. Spread batter evenly into pan. Bake 20 to 25 minutes or until golden brown. For frosting, heat butter in a large saucepan over medium heat until boiling. Let the butter turn a delicate brown and remove from heat immediately. Add powdered sugar, vanilla and milk. Whisk together until smooth. Using a spatula, spread the brown butter frosting over the warm bars.

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