



A Selection of Holiday Recipes

BY

TEAM RRG

 **ROBBINS REALTY GROUP**

Breakfast Casserole

Ivana

2 pounds pork sausage
12 eggs
1 cup sour cream (light or regular)
1/4 cup milk
salt and pepper
4 green onions
1/2 green bell pepper , diced
1/2 red bell pepper , diced
2 cups shredded cheddar cheese



Preheat oven to 350 degrees. Spray a 9x13" pan with cooking spray.

Combine the eggs, sour cream, milk, cheese and salt and pepper in a large bowl. Mix on low speed with electric mixers, just until combined.

Heat a large skillet over medium heat. Add sausage and cook until browned, breaking it into small pieces with a wooden spoon as it cooks. Drain most of the grease and add the sausage to the bowl with the egg mixture.

Add the bell peppers and onion to the same skillet the sausage was cooked in and sauté for 2- 3 minutes. Add to the bowl with the eggs and stir everything to combine.

Pour mixture into greased 9x13" pan and bake for 35-50 minutes or until the edges are set and the center is just barely jiggly.

Leftover egg casserole can be stored in the fridge and enjoyed within 3-4 days. Leftovers are delicious reheated in the microwave.

Baked French Toast Casserole with Maple Syrup

Ivana

1 loaf French bread (13 to 16 ounces)
8 large eggs
2 cups half-and-half
1 cup milk
2 tablespoons granulated sugar
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash salt

Praline Topping, recipe follows
1/2 pound (2 sticks) butter
1 cup packed light brown sugar
1 cup chopped pecans
2 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg



Slice French bread into 20 slices, 1-inch each. Arrange slices in a generously buttered 9 by 13-inch baking dish in 2 rows, overlapping the slices.

In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Prepare the Praline Topping: Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole. Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden.

Serve with maple syrup.

Pepper Jelly & Cream Cheese with Crackers

Nancy

This is a unique dip for crackers--it has a sweet and slightly pepper taste. I was a bit dubious the first time I tried it, but it was so tasty! You can find the jelly at the grocery store OR make your own (jelly recipe below). If you want to get really creative you can use both red (hot) and green (jelly) and serve them next to each other for a more festive look.

Ingredients

1 (8 ounce) package cream cheese, softened
½ cup mild pepper jelly (use store bought or homemade jelly, recipe below)
your favorite dipping crackers

Directions

Spread jelly over the block of cream cheese. Serve with your favorite crackers. OR pre-assemble each cracker with a dollop of cream cheese, topped with jelly.

Jalapeno Jelly Recipe

Ingredients

6 Bell peppers pureed in blender
2 T. pureed jalapeno peppers (remove seeds and stems)
1 ½ cups white vinegar
6 ½ cups sugar
½ T salt
1 bottle liquid pectin
6 drops green food coloring

Combine all ingredients except pectin and food coloring. Simmer for 10 minutes stirring occasionally. Strain if desired (not needed). Return to sauce pan and bring to boil. Pour in pectin. Boil hard for 1 minute Add coloring



Grandma's Christmas Jello

Jenn R.

1 large box of Raspberry Jello
One can of pineapple tidbits
One package of cream cheese
One container of whip cream



Make Jello according to directions and let cool/set in fridge

Once set, add Jello, drained can of pineapple, container of whip cream and dice up cream cheese.

Stir it all together and let chill overnight.

Charoset

AI

3 medium Gala or Fuji apples, peeled, cored, and finely diced
1 1/2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
1/2 cup sweet red wine
1 1/2 teaspoons ground cinnamon
1 tablespoon packed brown sugar

In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.



Bacon Wrapped Water Chestnuts

DeAnn

- 1 large package bacon
- 3 cans whole water chestnuts
- 1 cup ketchup
- 1 cup brown sugar
- 1 tsp Worcestershire
- 1 tsp soy sauce
- 1 tsp garlic powder



The first thing you need to do is cut the bacon strips in thirds so it's shorter pieces. Wrap each bacon slice around one water chestnut and secure with a toothpick.

Bake the bacon wraps in the oven for 12 minutes at 350 degrees in a 9x13 pan or cookie sheet.

While the bacon is baking, stir together the sauce (brown sugar, Worcestershire sauce, soy sauce, ketchup and garlic powder). Sweet and savoury!

Remove bacon wraps from the oven and drain excess fat. Spoon sauce over individual pieces or just dip them into the sauce to cover. Place back in oven for an additional 10-15 minutes.

Remove and serve.

Water Punch

Tamie

2 T. citric acid (often found in the bulk section of stores such as Market of Choice)
5 qt. water
2 c. sugar or 2 tsp. stevia
2 T. pure lemon extract
3 sliced lemons
3 sliced limes
3 sliced oranges
crushed ice

In a large pitcher or punch bowl, stir water, sugar, citric acid, and lemon extract together. Add sliced fruit and ice.



Cheese Ball

Heather R.

8 oz. cream cheese
3 green onions, chopped
1 small package thinly sliced ham, chopped
1/2 can olives, chopped
chopped walnuts

Mix all ingredients together except nuts. Shape into a ball and roll in chopped walnuts. Cover and store in the refrigerator.



Caramel Crispix

Shelly

18 oz Crispix Cereal
1 1/2 c. brown sugar
3 cubes butter
1/3 c. lite karo syrup
1/4 tsp. baking soda
small can cashews (optional)



Boil brown sugar, butter and karo for 2 minutes. Add baking soda and stir. Pour cereal and cashews in a brown paper grocery bag and pour the hot caramel over. Roll top of bag to close and shake vigorously. Microwave 1 1/2 minutes and shake again. Microwave another 1 1/2 minutes and shake again. Microwave another 1 1/2 minutes and shake again. (Watch carefully...no fires!) Pour out in single layer onto wax paper to cool.

Holiday Chex Mix

Ashli

3 c. Rice Chex
3 c. Corn Chex
3 c. Cheerios
2 c. pretel sticks
2 c. roasted peanuts
16 oz. M&M's
1 1/4 lb. white chocolate (almond bark)



Melt chocolate in double boiler. (Add 1/4 tsp. almond extract if not using almond bark, when melted).

Mix all other ingredients. Pour melted chocolate over and stir until mixed.

Spread out on wax paper to cool. Store in airtight container.

Makes a lot.

Karrie's Yams

Karrie

Large can or two of yams depends on how many yams you want

1/2 cup of brown sugar

2 large apples

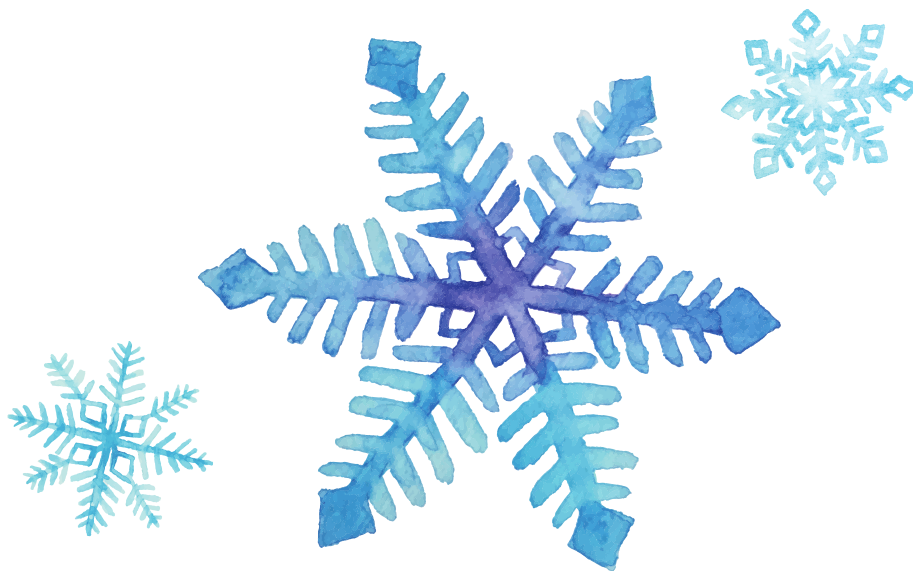
1/2 cup of crushed pecans, walnuts

A lot of tiny marshmallows

As much butter you want. A little or a lot. Either way is good.

I eyeball amounts so the best thing to do is put in amount you like. Usually more is better.

Mix brown sugar and cube cut apples in a bowl. Place all items (except for marshmallows) into a lasagna size pan. Mix it up really good. Cook 375 for 30 minutes. Then put marshmallows on top and cook about 5 more minutes.



Cherry Pecan Bars

Stephanie

2 1/2 cups flour
1/2 cup sugar
1 cup butter
2 eggs + 1 egg yolk
1 1/2 cups brown sugar
1/2 teaspoon vanilla
1/2 cup maraschino cherries, chopped
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup chopped pecans (or walnuts)

FROSTING:

2 tablespoon butter
2 cups powdered sugar
enough cherry juice to make the frosting spreadable (about 2 T)



Mix 2 cups of flour, sugar, and butter; then press the mixture into a 9- x 13-inch baking pan.

Bake at 350°F for 12-15 minutes.

Beat eggs and brown sugar, add 1/2 cup flour and remaining ingredients. Spread this mixture on the baked crust; then bake again for 25 minutes at 350°F.

Cool in the pan.

Combine the 3 frosting ingredients; then spread the frosting on the cooled bars.

Easier to cut/serve if chilled after 12-24 hours after baking.