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Mr. Food Hassle-Free Holidays eCookbook

Mr. Food Hassle-Free Holidays eCookbook

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Mr. Food Hassle-Free Holidays eCookbook

Dear Friend,

No matter what you celebrate at this time of year, the holiday countdown clock is ticking away fast. And we want to make things tasty and hassle-free for you, 'cause no one wants to be stuck in the kitchen during the most festive season of the year.

We've got easy recipes for your Hanukkah, Christmas, Kwanzaa and New Year's get-togethers, from homemade Jelly Donuts and fool-proof Old Fashioned Potato Pancakes for Hanukkah to awesome nibblers like tangy Slow Cooker Sweet and Sour Meatballs and Bacon Wrapped Scallops, perfect for Christmas open houses, plus elegant main dishes like Cherry Citrus Glazed Ham and Champagne-Roasted Turkey. Mmm! And wait till you see what a cinch it is to dress up your dessert buffet with our Gingerbread House and eye-popping Hole-y Christmas Tree, to name just a few sweet ideas!

Imagine the yummy aromas on Christmas morning from our make-ahead recipes for French Toast Soufflé and Holiday Sausage Rollups! All of them and more will make sure you're in and out of the kitchen quicker than a reindeer can fly, so you're free to celebrate along with everyone else!

Come Kwanzaa, we've got traditional recipes like Kwanzaa Slaw, Island Ambrosia and more with easy twists...wait'll you taste 'em! And if the gang is ringing in the New Year at your place, pass around a platter of our Coconut Shrimp and put out some Roasted Red Pepper Hummus, and you'll be the toast of the town!

So feast your eyes on our best and most-requested recipes, and you'll be amazed at how fast you can wrap up your holiday meals, parties and bring-alongs, leaving you plenty of time to celebrate the season with your family and friends and enjoy all the..."OOH IT'S SO GOOD!!"[®]

A handwritten signature in blue ink that reads "Mr. Food".

P.S. Enjoy this Mr. Food eCookbook packed with more than 40 hassle-free holiday recipes and tips sure to become part of your holiday food traditions for years to come. Remember, the "Mr. Food Hassle-Free Holidays" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks headed your way soon. Go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!



Contents

Christmas Breakfast	7
French Toast Soufflé	7
Holiday Sausage Rollups	8
Veggie Frittata.....	9
Hot Caramel Apple Cider	10
Holiday Hot Chocolate	11
Hors D'oeuvres and Meal Starters	12
Slow Cooker Sweet and Sour Meatballs	12
Bacon Wrapped Scallops.....	13
Roasted Red Pepper Hummus	14
Coconut Shrimp	15
French Onion Soup.....	16
Salad Wreath.....	17
Entertaining Side Dishes	18
Mushroom Charlotte	18
Patchwork Potatoes.....	19
Italian Sausage Stuffing.....	20
Cranberry Stuffed Squash	21
Country Style Green Beans	22
Citrus Honey Carrots	23
Parsley Garlic Rolls	24



Mr. Food Hassle-Free Holidays eCookbook

Cheesy Angel Biscuits.....	25
Christmas Dinner.....	26
Currant Glazed Prime Rib of Beef	26
Champagne-Roasted Turkey.....	28
Christmas Goose	29
Cherry Citrus Glazed Ham.....	30
Shrimp Scampi Linguine.....	31
Festive Desserts and Treats.....	32
Cherry Nut Cobbler	32
Apple Strudel	33
Brownie Bonbons.....	34
Hole-y Christmas Tree.....	35
Holly Crackles.....	36
Tiramisu Cake.....	37
Gingerbread House	38
Hanukkah Classics.....	41
Old Fashioned Potato Pancakes.....	41
Chunky Applesauce.....	42
The Best Brisket Ever	43
Hanukkah Butter Cookies.....	44
Jelly Donuts.....	45
Kwanzaa Traditions.....	46
Kwanzaa Slaw.....	46

Find thousands of Mr. Food recipes, cooking videos, entertaining ideas and sign up for the free Mr. Food Recipe eNewsletter at <http://www.MrFood.com>.



Mr. Food Hassle-Free Holidays eCookbook

Okra and Corn Skillet 47

Beef and Groundnut Stew 48

Island Ambrosia 49

Seasonal Tips 50

 Cookie Storage & Mailing Tips 50

 How to Plan a Perfect Buffet..... 51



Christmas Breakfast

French Toast Soufflé



If you love French toast for breakfast or brunch, then you'll love this baked version of French toast that turns an ordinary favorite into an easy-to-make soufflé!

Serves: 6

Cooking Time: 45 minutes

- 14 to 16 slices hearty white bread, cut into 1-inch cubes (about 10 cups)
 - 1 (8-ounce) package cream cheese, softened
 - 8 large eggs
 - 1¹/₂ cups reduced-fat milk
 - ²/₃ cup half-and-half
 - ¹/₂ cup maple syrup
 - 1 teaspoon vanilla extract
 - 2 tablespoons confectioners' sugar
1. Coat a 9" x 13" baking dish with cooking spray. Place bread cubes in baking dish.
 2. In a large bowl, beat cream cheese with an electric mixer until smooth. Add eggs, beating well after each addition. Add milk, half-and-half, maple syrup, and vanilla; mix until smooth. Pour cream cheese mixture over top of bread cubes, cover, and chill at least 2 hours, or as long as overnight.
 3. Preheat oven to 375°F. Remove dish from refrigerator and let stand 20 minutes. Bake 45 to 50 minutes, or until set. Sprinkle soufflé with confectioners' sugar just before serving.



Holiday Sausage Rollups



This festive all-in-one breakfast bake shapes up perfectly for any holiday. No matter how we display it, this easy sausage and veggie filling that bakes up in flaky crescent dough makes a rise 'n' shine favorite!

Serves: 16

Cooking Time: 25 minutes

- 1 (16-ounce) package spicy pork sausage (like Jimmy Dean)
 - $\frac{1}{2}$ of a medium-sized red bell pepper, diced
 - 4 scallions (green onions), thinly sliced
 - 2 (8-ounce) packages refrigerated crescent rolls
1. Preheat oven to 400°F. In a medium bowl, combine sausage, red pepper, and scallions; mix well.
 2. Unroll one package of crescent rolls and press seams together to form one large rectangle; repeat with second package of crescent rolls.
 3. Spread half of the sausage mixture evenly over each rectangle; starting from the narrow end, roll up jelly-roll style. Cut each roll into 8 equal slices and place cut-side down on a baking sheet to form a Christmas tree.
 4. Bake 25 to 30 minutes, or until sausage is no longer pink and crust is golden. Serve warm.

Note

We can get this ready the night before we want to serve it. Just cover it and pop it in the refrigerator. When morning comes, simply uncover, pop it in the oven, bake, and serve.



Veggie Frittata



This recipe for an Italian-style unfolded omelet, known as a frittata, will make breakfast or brunch a stand-out. It's an all-in-one skillet egg dish that uses whatever fillings we have on hand to please our hungry gang!

Serves: 4

Cooking Time: 25 minutes

- 8 eggs, beaten
 - 1 cup chopped broccoli, fresh or frozen, thawed
 - 1 small onion, chopped
 - 1 small red bell pepper, chopped
 - $\frac{1}{4}$ cup (1-ounce) grated Cheddar cheese
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon black pepper
 - $\frac{1}{4}$ teaspoon dried oregano
 - $\frac{1}{4}$ teaspoon dried basil
 - 2 tablespoons butter
1. In a large bowl, combine all ingredients except butter; mix well.
 2. In a 10-inch nonstick skillet, melt butter over medium heat. Pour egg mixture into hot skillet. Reduce heat to medium-low, cover, and cook until mixture is solid, about 25 minutes.
 3. Turn frittata out of skillet and cut into wedges. Serve immediately.



Hot Caramel Apple Cider



If you're having a holiday bash then this cider recipe is a must. Of course, you don't have to save it for December. We recommend serving this comforting Hot Caramel Apple Cider all autumn and winter long!

Serves: 6

- 1/2 gallon fresh apple cider
 - 1/4 cup packed dark brown sugar
 - 1/4 cup caramel ice cream topping
 - 1 cup frozen whipped topping, thawed
1. In a large saucepan, combine cider, sugar, and caramel topping over medium-low heat. Simmer until hot and well blended, stirring frequently.
 2. Pour into mugs and top each with a dollop of whipped topping.



Holiday Hot Chocolate

It's great to have this dry mix on hand for mixing up a special hot chocolate drink whenever you need its warm comfort. Sit back and enjoy!

Serves: 8

- 1 cup nonfat dry milk
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup unsweetened cocoa
- $\frac{1}{4}$ cup powdered nondairy creamer
- Dash of salt
- 5 cups water
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup rum
- $\frac{1}{2}$ cup crème de cocoa

1. In a large bowl, combine dry milk, sugar, cocoa, creamer, and salt; mix well then set aside.
2. In a large saucepan, bring water to a boil over high heat. Remove from heat then add vanilla; stir in reserved dry mixture until well combined.
3. Add rum and crème de cocoa; mix well and serve in mugs or heat-proof stemmed glasses.



Hors D'oeuvres and Meal Starters

Slow Cooker Sweet and Sour Meatballs



Aren't slow cooker recipes the best? For this crowd-pleasing appetizer, all you do is mix together flavorings with prepared frozen meatballs, turn on the slow cooker, and let it go. And when you use a slow cooker liner, there isn't even any cleanup!

Serves: 12

Cooking Time: 8 hr

- 1 plastic slow cooker liner
 - 1 (9- to 10-ounce) jar sweet and sour sauce
 - $\frac{1}{4}$ cup light brown sugar
 - 3 tablespoons soy sauce
 - $\frac{1}{2}$ teaspoon garlic powder
 - $\frac{1}{2}$ teaspoon black pepper
 - 2 $\frac{1}{2}$ pounds frozen meatballs
 - 1 red bell pepper, chopped
 - 1 (20-ounce) can pineapple chunks, drained
1. Place liner in a slow cooker bowl, fitting it snugly against bottom and sides of bowl; pull top of liner over bowl rim.
 2. Place all ingredients in slow cooker; stir gently then cover with lid. Cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours, until done.
 3. Carefully remove lid to allow steam to escape. Serve directly from slow cooker.

Note

To avoid injury, do not lift or transport liner with food in it, and allow slow cooker to cool completely before removing and discarding liner.



Bacon Wrapped Scallops



Bacon Wrapped Scallops make an incredibly flavorful party appetizer that looks fancy but is really quick and easy to make! Your guests will be impressed and only you will know how simple it was!

Makes: About 2 dozen

- $\frac{3}{4}$ pound bacon
 - 1 pound sea scallops, rinsed and patted dry
 - 1 cup ketchup
 - $\frac{1}{3}$ cup packed light brown sugar
 - $\frac{1}{2}$ cup white vinegar
1. Preheat oven to 425°F.
 2. Cut bacon slices in half crosswise. Roll a piece of bacon around each scallop and secure with a wooden toothpick; place on a rimmed baking sheet.
 3. Bake 15 to 18 minutes, or until scallops are cooked through and bacon is crisp.
 4. Meanwhile, in a medium saucepan, combine ketchup, brown sugar, and vinegar over medium heat; mix well and cook 5 to 7 minutes, until sugar is dissolved.
 5. Dip bacon-wrapped scallops in sauce and serve with remaining sauce.



Roasted Red Pepper Hummus



Snacking doesn't need to be bad for if you choose the right snacks. We suggest serving this healthy snack with cut fresh veggies for dipping. Maybe pack a small container and take it to work for a late afternoon snack.

Makes: About 4 cups (about 14 servings)

Preparation Time: 5 minutes

- 2 (15-ounce) cans garbanzo beans (chickpeas), rinsed and drained, with 1/3 cup liquid reserved
 - 1 (12-ounce) jar roasted red peppers, drained
 - 3 garlic cloves
 - 2 tablespoons fresh lemon juice
 - 2 tablespoons olive oil
 - 1 teaspoon ground cumin
 - 1 teaspoon salt
1. In a food processor, combine all ingredients, including reserved garbanzo bean liquid. Process until mixture is smooth and no lumps remain, scraping down sides of bowl as needed.
 2. Serve immediately, or cover and chill until ready to serve.

Nutritional Information

Per serving:

Serving Size: 1/4 cup Exchanges: 1 Starch

Calories 83, Calories from Fat 28, Total Fat 3g, Saturated Fat 0.4g, Cholesterol 0 mg, Sodium 281 mg, Total Carbohydrate 11g, Dietary Fiber 3g, Sugars 3g, Protein 4g

Nutritional analysis courtesy of the American Diabetes Association



Coconut Shrimp



Our coconut shrimp recipe will take your taste buds to the tropics! It has a restaurant-worthy crispy, sweet coating sure to satisfy your crunch cravings!

Serves: 4

- 1/2 cup all-purpose flour
 - 1 tablespoon sugar
 - 1 teaspoon ground red pepper
 - 1/2 teaspoon salt
 - 2 eggs
 - 2 tablespoons water
 - 2 1/2 cups sweetened flaked coconut
 - 1 pound large shrimp, peeled and deveined, with tails left on
 - 2 cups vegetable oil
1. In a shallow dish, combine flour, sugar, ground red pepper, and salt; mix well. In a medium bowl, beat together eggs and water. Place coconut in another shallow dish.
 2. Coat shrimp with flour mixture then with egg mixture. Roll in coconut, pressing coconut firmly onto shrimp to coat completely.
 3. In a large saucepan, heat oil over medium heat. Cook shrimp in batches for 1-1/2 to 2 minutes, or until golden, turning once during cooking.
 4. Drain on a paper towel-lined platter. Serve immediately.

Don't Go Nuts Opening Your Coconut

Did you know an easy way to break open a coconut is with a clean screwdriver? Just punch holes in the coconut's three eyes, drain the liquid, bang the coconut with a hammer, and voila! Fresh coconut!



French Onion Soup



There's a secret ingredient in this easy French onion soup that will surprise you. Try it for yourself and see why this is one of the most popular onion soup recipes we have ever shared!

Serves: 4

- 3 tablespoons butter
 - 3 large onions, thinly sliced
 - 3 (14-ounce) cans ready-to-use beef broth
 - 1 cup apple cider
 - $\frac{1}{2}$ teaspoon black pepper
 - $\frac{1}{2}$ cup grated Parmesan cheese
 - $\frac{1}{3}$ cup dry red wine
 - 4 to 6 one-inch-thick slices French bread, toasted
 - $\frac{1}{2}$ cup shredded Swiss cheese
1. In a soup pot, melt butter over medium heat. Add onions and cook 25 minutes, or until golden, stirring occasionally.
 2. Add beef broth, apple cider, and black pepper; bring to a boil. Reduce heat to low, stir in Parmesan cheese and wine, and cook 3 to 5 minutes, or until cheese is melted and soup is heated through.
 3. Preheat the broiler. Place bread on a baking sheet and sprinkle with equal amounts of Swiss cheese. Broil 3 to 5 minutes, or until cheese is melted.
 4. Pour soup into bowls and top each with a slice of toasted cheese bread; serve.



Salad Wreath

If you are in charge of making the salad for a party during the Christmas season, this is one you should consider. It's proof that we eat with our eyes.

Serves: 6

Preparation Time: 20 min

- 1 (8-ounce) package mixed baby greens
 - 12 small cherry tomatoes
 - 4 slices American cheese
 - 1 medium cucumber, cut into 1/4-inch slices
 - 1 large carrot
1. Place a small bowl in the center of a large round platter and fill with your favorite dressing.
 2. Form a wreath by arranging baby greens around the small bowl. Place tomatoes in clusters of three on greens.
 3. Using Christmas cookie cutters, cut each slice of cheese into a holiday shape and place over greens. Arrange cucumber slices around the edge of the platter.
 4. Using a vegetable peeler, peel wide, thick strips from the carrot. Loop strips to create a bow. Serve, or cover and chill until ready to serve.



Entertaining Side Dishes

Mushroom Charlotte

Grace your holiday (or any) dinner table with a side dish that's a little different and a little lighter, too. Best of all, even though our Mushroom Charlotte is elegant, it's oh-so-easy to make!

Serves: 8

Cooking Time: 25 minutes

- 1 pound orzo pasta, cooked and drained
 - 2 tablespoons butter or margarine, melted
 - 1 (4-ounce) can sliced mushrooms or mushroom stems and pieces, drained
 - 2 envelopes (2-ounce box) onion soup mix
1. Preheat oven to 350°F.
 2. Place drained, cooked pasta in a large bowl; stir in melted butter. Add mushrooms and onion soup mix; mix well the place in a 10-inch Bundt or tube pan.
 3. Bake 25 to 30 minutes, or until heated through. Carefully invert onto a serving platter. Serve immediately.

Notes

- Fill center with a bunch of curly parsley to add nice color to your table.
- This reheats well, so don't worry if you have leftovers!



Patchwork Potatoes



With this pretty patchwork side dish, everybody gets their favorite potatoes: dill mashed potatoes or mashed sweet potatoes. Yep, Patchwork Potatoes is a sure crowd-pleaser!

Serves: 9

Cooking Time: 45 minutes

- 4 cups warm mashed potatoes
 - 4 tablespoons (1/2 stick) butter, melted, divided
 - 1 teaspoon chopped fresh dill
 - 1/4 teaspoon black pepper
 - 2 (29-ounce) cans yams or sweet potatoes, drained
 - Grated peel of 1 lemon
1. Preheat oven to 350°F. Coat an 8-inch square baking dish with cooking spray.
 2. In a medium bowl, combine mashed potatoes, 2 tablespoons melted butter, the dill, and pepper; mix well and set aside.
 3. In another medium bowl, mash the yams then add lemon peel and remaining 2 tablespoons melted butter; mix well.
 4. Spoon five equal-sized scoops of yam mixture into baking dish, placing one scoop in each corner and one scoop in center. Using a spoon, shape each scoop into a square.
 5. Place mashed potato mixture in the four empty squares, dividing it equally. Pat down evenly to fill any gaps, forming a checkerboard pattern. Bake 45 to 50 minutes, or until heated through.



Italian Sausage Stuffing



For those who like Italian sausage in their stuffing, this easy and delicious recipe will be the hit of your dinner table.

Serves: 10

Cooking Time: 20 minutes

- 1 pound Italian sausage, casing removed
 - 3 cups water
 - 6 tablespoons butter
 - 6 cups turkey or chicken stuffing mix
 - $\frac{1}{3}$ cup grated Parmesan cheese
1. In a large skillet, brown sausage over medium-high heat 8 to 10 minutes, or until no pink remains, stirring to break up sausage. Drain and set aside.
 2. In a large soup pot, bring water and butter to a boil. Stir in stuffing mix, cover, and remove from heat. Let stand 5 minutes. Stir in sausage and Parmesan cheese and serve.



Cranberry Stuffed Squash



If you've never made acorn squash, you're missing out on what I think is one of the best autumn veggies. Try this recipe as your introduction to (or reminder of) a really yummy veggie.

Serves: 4

- 2 tablespoons butter, melted
 - 2 medium acorn squash, cut in half and seeded
 - $\frac{1}{4}$ teaspoon salt
 - 1 (16-ounce) can whole-berry cranberry sauce
1. Preheat oven to 400°F. Line a rimmed baking sheet with aluminum foil.
 2. Brush butter evenly over each squash half then sprinkle with salt. Place on baking sheet and bake 45 minutes.
 3. Spoon cranberry sauce equally into centers of the squash halves and bake 25 to 30 more minutes, or until squash is tender.

Tip

For a crunchy topping, sprinkle $\frac{1}{2}$ cup finely chopped pecans over cranberry sauce before baking.



Country Style Green Beans



Weeknight side dishes can become holiday-fancy when they're exciting like these country-style green beans! In just a few minutes, bacon and a couple other ingredients make plain canned green beans spectacular!

Serves: 6

- 8 slices bacon
 - 1 large onion, sliced
 - $\frac{1}{2}$ cup white vinegar
 - $\frac{1}{4}$ cup sugar
 - 1 (16-ounce) package frozen green beans, thawed
1. In a large skillet, cook bacon and onion over medium-high heat until bacon is crisp, stirring often. Remove bacon and onion with a slotted spoon, reserving $\frac{1}{4}$ cup drippings in skillet. Drain bacon and onion on paper towels, and set aside.
 2. In a small bowl, combine vinegar and sugar; pour into drippings in skillet and bring to a boil.
 3. Add beans and cook over medium-high heat until heated through, stirring occasionally. Spoon into a serving dish; top with bacon and onion.



Citrus Honey Carrots

Sometimes the simplest things are the best, like carrots glazed with honey. Why not make 'em and add a twist of lime zest for a nice touch of holiday green? Now that's the best...taken a step further.

Serves: 4

Cooking Time: 4 minutes

- 2 tablespoons butter
 - $\frac{1}{4}$ cup honey
 - 2 (14-1/2-ounce) cans whole baby carrots, drained
 - 1 teaspoon grated lime peel
1. In a large skillet, melt butter over medium-high heat. Add honey, and cook 1 to 2 minutes, or until sauce has thickened, stirring frequently.
 2. Add carrots and lime peel, and saute 1 to 2 minutes, or until heated through and well coated with sauce. Serve immediately.

Note

For extra zest, grate a bit of additional lime peel over the top just before serving.



Parsley Garlic Rolls



Chopped parsley adds a garden-fresh touch to these easy-to-bake rolls that'll do your bread basket proud! Make 'em for any weeknight or for company and you'll be a hero!

Serves: 12

- 3 tablespoons butter, melted
 - 2 tablespoons chopped fresh parsley
 - 2 garlic cloves, minced
 - $\frac{1}{2}$ teaspoon salt
 - 1 (16-ounce) loaf frozen bread dough, thawed
1. Coat a 12-cup muffin pan with cooking spray.
 2. In a small bowl, combine the melted butter, parsley, garlic, and salt; mix well.
 3. On a lightly floured surface, roll bread dough into a 12-inch square. Spread parsley mixture over dough, leaving a $\frac{1}{2}$ -inch border on the top and bottom edges. Roll dough tightly, jellyroll fashion, starting at the bottom edge. Pinch to seal edge.
 4. Cut the roll of dough into 1-inch-wide slices. Place each slice flat-side down into a cup of the muffin pan.
 5. Cover and let rise in a warm place for 1 hour, or until doubled in size. Preheat oven to 400°F. Bake rolls 9 to 11 minutes, or until golden. Remove from pan and serve warm.



Cheesy Angel Biscuits



These heavenly looking holiday biscuits will add a festive touch to your entertaining. They're also super gifts, so bake a double batch and share their tasty goodness!

Serves: 12

- 2¹/₄ cups biscuit baking mix
 - ²/₃ cup milk
 - 3 tablespoons butter, melted
 - 3 tablespoons grated Parmesan cheese
1. Preheat oven to 425°F. In a large bowl, combine biscuit baking mix and milk, stirring until a dough forms.
 2. Lightly flour a work surface and knead dough until smooth. With a lightly floured rolling pin, roll out dough to 1/4-inch thickness. Using a lightly floured angel-shaped cookie cutter, cut out dough and place cut-outs 1 inch apart on ungreased baking sheets.
 3. In a small bowl, combine butter and Parmesan cheese; mix well then brush over angel shapes. Bake 8 to 10 minutes, or until light golden. Serve immediately, or remove to a wire rack to cool completely.

Tip

If you don't want to make all the biscuits at once, this dough will keep in the refrigerator for several days. When ready to use, roll it out, cut it, and let it sit 15 minutes before baking as directed.



Christmas Dinner

Currant Glazed Prime Rib of Beef



This elegant and easy recipe for prime rib shouts company fancy. And with our currant jelly glaze, this spectacular beef dinner is a meal that'll make you feel like a restaurant chef!

Serves: 6

ROAST:

- 1 (4- to 5-pound) boneless beef rib eye roast
- 5 garlic cloves, minced
- 2 teaspoons dry mustard
- 1 teaspoon salt
- 1 teaspoon black pepper
- $\frac{1}{3}$ cup currant jelly

CURRANT SAUCE:

- $\frac{1}{2}$ cup currant jelly
- $\frac{1}{2}$ cup Burgundy wine
- 1 tablespoon cornstarch
- $\frac{1}{4}$ teaspoon dry mustard

1. Preheat oven to 350°F. Line a roasting pan with aluminum foil and coat with cooking spray. Place roast in pan.
2. In a small bowl, combine garlic, mustard, salt, and pepper; mix well then rub over meat. Roast for 1 hour.



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3. Brush 1/3 cup currant jelly over meat; roast 20 to 30 minutes, or until a meat thermometer inserted in center registers 150°F. for medium-rare, or until desired doneness.
4. Remove roast to a cutting board and allow to sit 10 to 15 minutes before carving across the grain.
5. Meanwhile, make Currant Sauce by melting 1/2 cup currant jelly in a medium saucepan over medium-high heat. Stir in wine, cornstarch, and mustard. Bring to a boil and cook 2 to 3 minutes, or until slightly thickened. Serve over roast.



Champagne-Roasted Turkey

Fancy up that holiday bird by bathing it in champagne. It's a simple but fancy way out of the "plain old roasted turkey" rut!

Serves: 12

- 1 (7-pound) bone-in turkey breast
 - $\frac{1}{2}$ pound red seedless grapes, stemmed and cut in half (about 1- $\frac{1}{2}$ cups), divided
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon black pepper
 - 1 bottle (750 ml) champagne (see Options)
 - $\frac{3}{4}$ cups chicken broth
 - 2 tablespoons cornstarch
1. Preheat oven to 350°F. Line a roasting pan with aluminum foil and coat with cooking spray.
 2. Place turkey in pan and spoon 1 cup grape halves into neck cavity. Season turkey all over with salt and pepper. Pour champagne into pan around turkey.
 3. Roast turkey for 2- $\frac{1}{4}$ to 2- $\frac{1}{2}$ hours, or until no pink remains and juices run clear, basting every 30 minutes with pan juices. If turkey begins to get too browned, cover loosely with aluminum foil.
 4. In a medium saucepan, combine chicken broth, cornstarch, and pan drippings with fat removed; bring to a boil over medium-high heat, stirring constantly until thickened. Stir in remaining $\frac{1}{2}$ cup grape halves and cook 1 to 2 minutes, or until heated through.
 5. Carve turkey and serve with champagne-grape sauce.

Options

If you'd rather, you can use nonalcoholic sparkling grape or apple juice, or even apple cider, instead of champagne. It all works to make this a winning change-of-pace roasted turkey your gang will love!



Christmas Goose

We've all heard the expression "What's good for the goose is good for the gander." Well, this festive recipe may not be so good for the goose OR the gander, but it's very good for your holiday dinner!

Serves: 5

- 2 tangerines
 - $\frac{1}{4}$ cup (1/2 stick) butter, melted, divided
 - $\frac{1}{2}$ teaspoon rubbed sage
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon black pepper
 - 1 (8- to 9-pound) goose, thawed if frozen
 - 2 tablespoons light brown sugar
 - 1 cup orange juice
 - 1 tablespoon cornstarch
1. Preheat oven to 400°F. Finely grate the tangerine peel and set aside the tangerines.
 2. In a small bowl, combine the peel, half of the melted butter, the sage, salt, and pepper. Place the goose in a large roasting pan and rub the butter mixture evenly over the entire goose. Quarter the tangerines and place in the cavity of the goose.
 3. Roast the goose for 30 minutes. Reduce oven temperature to 325°F. and roast 2-1/4 to 2-1/2 hours longer, or until a meat thermometer registers 180°F. to 185°F., basting with the pan juices about every 30 minutes.
 4. Meanwhile, combine remaining melted butter and the brown sugar in a small saucepan over medium-high heat; heat for 1 minute, or until the sugar is melted, stirring occasionally.
 5. In a small bowl, combine orange juice and cornstarch; mix well and add to butter mixture, stirring until thickened. Serve with the goose.



Cherry Citrus Glazed Ham



The cherry and citrus-flavored glaze that coats our Cherry-Citrus Glazed Ham is a company-fancy meal that they'll go hog-wild over! And the tasty leftovers will extend the enjoyment!

Serves: 10

- 1 (5- to 6-pound) fully cooked semi-boneless cured ham
 - 1 teaspoon ground allspice
 - 1 (12-ounce) can cola
 - $\frac{3}{4}$ cup cherry preserves
 - $\frac{1}{4}$ cup orange juice
 - 2 tablespoons orange-flavored liqueur
1. Preheat oven to 325°F. Using a sharp knife, score top of ham in a crisscross pattern. Place ham in a large roasting pan and sprinkle with allspice. Pour cola into pan and bake uncovered for 45 minutes, basting occasionally with pan juices.
 2. Meanwhile, in a medium saucepan, combine remaining ingredients and cook over medium heat 3 to 5 minutes, or until cherry preserves are melted.
 3. Remove ham from oven and brush top and sides with glaze. Return ham to oven and cook for 45 more minutes, or until a meat thermometer inserted in the thickest part of the ham registers 140°F., brushing with glaze every 15 minutes. Remove ham from oven and let rest 15 to 30 minutes before slicing. Serve warm or cold.



Shrimp Scampi Linguine

Did you know that most seafood restaurants give their seafood a squeeze of fresh lemon right before tossing with pasta? In fact, they use fresh lemon in so many of their recipes, and you can, too. Just remember, with lemon, a little goes a long way.

Serves: 4

Cooking Time: 5 minutes

- 1 pound linguine
 - 1 tablespoon olive oil
 - $\frac{1}{2}$ cup (1 stick) butter
 - 1 pound medium shrimp, peeled, with tails on and deveined
 - 12 garlic cloves, minced
 - 1 teaspoon salt
 - $\frac{1}{2}$ teaspoon black pepper
 - $\frac{1}{2}$ cup dry white wine
 - 2 tablespoons chopped fresh parsley
 - 2 tablespoons lemon juice (optional)
1. Prepare linguine according to package directions; drain and keep warm in a serving bowl.
 2. Meanwhile, in a large skillet, heat oil and melt butter over medium-high heat. Add shrimp, garlic, salt, and pepper, and sauté for 2 to 3 minutes, until shrimp are pink.
 3. Reduce heat to low and add wine and parsley; simmer for 1 to 2 minutes. Add to linguine, toss, and serve.



Festive Desserts and Treats

Cherry Nut Cobbler



Be ready for loads of compliments when you serve up this yummy Cherry Nut Cobbler. Lots of shortcuts make it easy for you, but they'll never know that you didn't really fuss!

Serves: 6

Cooking Time: 30 minutes

- 2 (21-ounce) cans cherry pie filling
 - $\frac{1}{2}$ cup chopped walnuts
 - Zest of 1 orange
 - 1 cup biscuit and baking mix
 - $\frac{1}{2}$ cup milk
 - 1 egg
1. Preheat oven to 400°F. Coat a 2-quart baking dish with cooking spray.
 2. In a large bowl, combine cherry pie filling, walnuts, and orange zest; mix well. Pour into prepared baking dish and set aside.
 3. In a medium bowl, whisk the remaining ingredients until well blended. Pour over cherry mixture.
 4. Bake, uncovered, for 30 to 35 minutes, or until crust is golden.



Apple Strudel



This Old World classic will make us feel like we took a cruise along a winding European river! We can enjoy the classic tastes of German-style strudel with the shortcut of store-bought puff pastry, sliced apples, raisins and a few baking basics.

Serves: 6

- 1 sheet (from a 1.25-ounce package) frozen puff pastry, thawed
 - $\frac{1}{3}$ cup sugar
 - 2 teaspoons ground cinnamon
 - 1 (20-ounce) can sliced apples, drained
 - $\frac{1}{3}$ cup raisins
 - 1 egg, beaten
1. Preheat oven to 400°F. Place pastry on a baking sheet and unfold. In a medium bowl, combine the sugar and cinnamon; mix well.
 2. Reserve 2 teaspoons of the sugar mixture. Add apples and raisins to remaining mixture; mix well. Let sit for about 2 minutes; drain off any excess liquid.
 3. Spoon mixture down center of dough. Cut slits in dough 1 inch apart lengthwise down each side of the filling. Brush each 1-inch dough strip with beaten egg and fold over the dough.
 4. Brush top of pastry with remaining egg and sprinkle with reserved sugar mixture. Bake 20 to 25 minutes, or until golden. Serve warm, or allow to cool before serving.



Brownie Bonbons



Wanna make a Christmas treat that looks and tastes fancy without any fuss? It can be our little holiday secret that these brownie bonbons are so simple and they're ready in no time.

Makes: 36

Cooking Time: 40 minutes

- 1 (19.8-ounce) package brownie mix, batter prepared according to package directions
 - $\frac{1}{2}$ cup finely crushed candy canes
1. Bake brownies according to package directions.
 2. Place crushed candy canes in a shallow dish. Remove brownies from oven and allow to sit 5 minutes. While brownies are still warm, use a small ice cream scoop or a spoon to scoop them out; roll into 1-inch balls.
 3. Immediately roll in crushed candy canes, coating completely. Allow to cool completely before serving.

Preparation Tip

I like to make some of these with traditional candy canes and others with green-and-white ones to get nice color variety for my dessert platters.



Hole-y Christmas Tree



Out of creative ideas this holiday season? How about a Christmas tree...made of doughnuts? It's a crazy idea, but we think it works!

Serves: 24

Cooking Time: 12 minutes

- 2 cups sugar
 - 1 cup light corn syrup
 - $\frac{1}{2}$ cup water
 - 100 glazed donut holes
1. In a large saucepan, combine sugar, corn syrup, and water, and bring to a boil over high heat. Cook 12 to 15 minutes, or until golden, stirring frequently. Remove from heat.
 2. On a large serving plate, form a ring with 14 donut holes. Fill center of ring with additional donut holes. Drizzle each donut hole on the plate with the sugar mixture to hold them together. Be careful when working with the sugar glaze: It is very hot!
 3. Form a ring of 12 donut holes on top of the first ring then fill the center with additional donut holes; drizzle with sugar glaze. Continue building smaller rings, using all but one donut hole.
 4. Finish the "tree" by topping with a final donut hole. Allow to set before serving.

Tip

If the sugar glaze becomes too thick, just reheat it until it's pourable again. Feel free to decorate the Christmas tree with assorted candies and top it off with a big colorful ribbon.



Holly Crackles



Need a star entry for your holiday cookie platter? Add some holiday cookie cheer with our Holly Crackles. They're bite-sized wreath-shaped cookies that look as good as they taste – and they always disappear in a flash.

Makes: About 36 cookies

- 1/2 cup (1 stick) butter
 - 30 large marshmallows (a 10-ounce bag contains 38 to 40)
 - 1 to 1-1/2 teaspoons green food color
 - 1 1/2 teaspoons vanilla extract
 - 4 cups cornflakes cereal
 - Red-hot cinnamon candies, for decorating
1. In a medium saucepan, melt butter and marshmallows over medium-low heat, stirring constantly.
 2. When melted, remove from heat and stir in 1 teaspoon food color and the vanilla. Add more food color, if desired. Stir in cornflakes.
 3. Drop mixture, 1 tablespoon at a time, onto wax paper. Decorate with candies. Let stand 30 minutes, or until cool.



Tiramisu Cake



What if we combined the amazing taste and creamy texture of everyone's favorite tiramisu with our favorite cake? Once you make this, you'll know. It's truly one of the best desserts you'll ever taste. Oh, in case you didn't know, mascarpone cheese is a soft, sweet Italian cheese, similar in consistency to soft cream cheese. Commonly used in dips and in sweet dishes like tiramisu, it's generally found in the cheese section of the supermarket.

Serves: 12

- 1 (18.5-ounce) package yellow cake mix, batter prepared according to package directions
 - $\frac{1}{2}$ cup strong black coffee
 - $\frac{1}{2}$ cup coffee-flavored liqueur
 - 1 (8-ounce) container mascarpone cheese (see Headnote)
 - $\frac{1}{2}$ cup confectioners' sugar
 - 2 cups frozen whipped topping, thawed
 - 1 (3-ounce) package ladyfingers, split
 - $\frac{1}{4}$ teaspoon unsweetened cocoa
1. Bake the cake batter according to package directions for two 9-inch round cakes; let cool.
 2. In a small bowl, combine the coffee and liqueur; set aside.
 3. In a medium bowl, beat the mascarpone cheese and confectioners' sugar until smooth.
 4. Place one cake layer upside down on a serving platter and prick the top several times with a fork. Pour half of the coffee mixture slowly over the top, allowing it to absorb into the cake. Spread the cheese mixture evenly over the layer, then place the second cake layer right side up over the cheese mixture. Prick the top of the second cake layer several times with a fork and pour the remaining coffee mixture over the top.
 5. Frost the sides and top of the cake with the whipped topping.
 6. Place the split ladyfingers around the sides of the cake, with the flat sides pressing into the frosting. Sprinkle the top with the cocoa, cover loosely, and chill for at least 4 hours before serving.



Gingerbread House



Have you ever wished you knew how to make a gingerbread house? Now you do! Our easy gingerbread house recipe is no fuss...and sure to create smiles when you're making it and all throughout the holiday season.

Makes: 1 house

Baking Time: 10 minutes

- 5 cups all-purpose flour
 - 2 teaspoons ground cinnamon
 - 2 teaspoons ground ginger
 - $\frac{1}{2}$ teaspoon ground cloves
 - $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{2}$ teaspoon salt
 - 1 cup vegetable oil
 - 1 cup granulated sugar
 - $\frac{1}{2}$ cup molasses
 - 2 whole eggs
 - $3\frac{1}{2}$ cups confectioners' sugar
 - 3 egg whites or equivalent in egg white powder (see Note)
1. Using cardboard or wax paper, cut 1 pattern for each piece shown in diagram below. Preheat oven to 350°F.
 2. In a large bowl, combine flour, cinnamon, ginger, cloves, baking soda, and salt; mix well and set aside.
 3. In another large bowl, beat shortening and granulated sugar until creamy. Add molasses and whole eggs; beat until well combined. Slowly stir in flour mixture until a smooth dough forms. Divide dough into 3 balls. Place 1 ball of dough on back of a baking sheet. Using a lightly floured rolling pin, roll out dough to $\frac{1}{8}$ -inch thickness. Using patterns, use a sharp knife to cut out two front/back pieces; remove any excess dough from around pieces.



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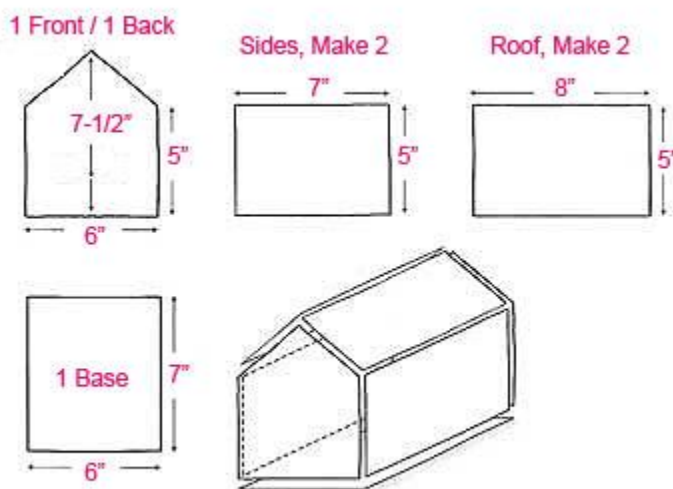
4. Bake 10 to 12 minutes, or until lightly browned around edges. Allow to cool slightly then remove to wire racks to cool completely.
5. Meanwhile, repeat with another dough ball, cutting and baking two side pieces. Repeat with third dough ball, cutting and baking two roof pieces. Form scraps into a ball, roll out, and cut and bake one base piece.
6. Make icing by beating confectioners' sugar and egg whites in a large bowl until smooth. Place in a pastry bag with a small tip (or place in a resealable plastic storage bag and cut a tiny piece off a bottom corner of the bag).

Make 1 Front piece & 1 Back piece: 7-1/2" from base to center of top, 5" side, 6" bottom

Make 2 Side pieces: 7" x 5" each

Make 2 Roof pieces: 8" x 5" each

Make 1 Base piece: 7" x 6"



Assembly

1. Place base flat side down in the center of a large platter or piece of foil-wrapped cardboard. Lay sides and ends of gingerbread house flat-side down around base. Pipe icing all around edges of each piece.
2. Carefully lift and press edges of back piece and one side together, sealing with icing. Lift front piece and remaining side and hold in place until house is secure; let stand for a few minutes. Add additional icing to strengthen joints.



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3. Place one roof piece in place. Pipe icing along inside edge of that piece and place second roof piece in place. Pipe icing along all house seams for extra support and allow to dry.
4. Add frosted mini shredded wheat "shingles" to roof and a graham cracker "chimney," "Windows," and "doors," securing them with icing. Pipe icing "icicles" all around lower edges of roof.

Decorate house and yard with any of these, using icing as glue:

- gumdrops
- hard candies
- M&M's
- marshmallows
- red-hot cinnamon candies
- spearmint leaves (these make great trees!)
- anything else you dream up!

IMPORTANT NOTE

If raw egg whites are used in the icing, don't eat this. Just use it for fun and decoration only.



Hanukkah Classics

Old Fashioned Potato Pancakes



Our crispy-on-the-outside, tender-on-the-inside Old Fashioned Potato Pancakes pair perfectly with our fork-tender Crowd-Pleasing Brisket. Enjoy them at Hanukkah or anytime you need a comforting company-fancy dinner. If you prefer your potato pancakes really crispy, fry them until they're flecked with brown.

Makes: 8 pancakes

- 4 medium-sized Idaho baking potatoes (about 1-1/2 pounds), peeled and shredded or grated
 - 1 small onion, finely chopped
 - 1 egg, beaten
 - 1/2 cup all-purpose flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/4 teaspoon white pepper
 - 1/3 cup vegetable oil
1. Place potatoes and onion in a strainer and press down on them with the back of a large spoon to extract excess moisture. If they're still watery, wrap them in a clean dish towel and squeeze to extract remaining moisture.
 2. Place in a large bowl and add the egg; mix well. Gradually add flour, baking powder, salt, and pepper, mixing well.
 3. In a large skillet, heat oil then drop 1/2 cup batter for each pancake onto skillet, being careful not to crowd skillet. Fry pancakes 5 to 6 minutes, until golden on both sides, turning halfway through cooking. Drain on paper towels and serve warm.



Chunky Applesauce



Applesauce is good anytime, alone or as a side dish, but it's absolute perfection when it's a homemade Chunky Applesauce teamed with homemade potato pancakes on Hanukkah or any day.

Makes: 4 cups

- 8 apples, peeled, cored, and cut into thin slices (see Notes)
 - $\frac{3}{4}$ cup apple juice
 - $\frac{1}{2}$ cup packed light brown sugar
 - 1 cinnamon stick
1. In a soup pot, combine all ingredients. Bring to a boil over medium-high heat.
 2. Reduce heat to medium-low, cover, and simmer for 50 to 60 minutes, or until desired texture, stirring occasionally.
 3. Remove cinnamon stick. Allow applesauce to cool then cover and chill until ready to serve.

Notes

- Use whatever type of apples you prefer.
- If you prefer smooth applesauce, cook this until the apples have cooked down to a puree.
- Since apples vary in moisture content, you may need to add a bit more water during the cooking in order to get the right consistency.



The Best Brisket Ever



This is one of our all-time most-requested recipes for brisket of beef, so that's why we say that this hearty pot roast is The Best Brisket Ever, and we're sure you'll agree.

Serves: 12

- 1 (4- to 5-pound) beef brisket
 - 1 (28-ounce) can crushed tomatoes
 - 1 envelope (from a 2-ounce box) onion soup mix
 - 2 tablespoons balsamic vinegar
 - 1 teaspoon dried oregano
 - 1 teaspoon garlic powder
 - 1/2 teaspoon black pepper
1. Preheat oven to 350°F. Coat a roasting pan with cooking spray. Place brisket in roasting pan.
 2. In a large bowl, combine remaining ingredients. Pour over brisket, cover tightly with aluminum foil, and bake about 3 hours, or until meat is fork-tender. Slice brisket across the grain and serve with pan drippings.

Note

If you want to make this in advance, just put the sliced brisket back into the pan of drippings, cover, and keep refrigerated. Reheat it in the oven before serving.



Hanukkah Butter Cookies



Cut out these tasty butter cookies into dreidels, menorahs and other Hanukkah shapes, or simply enjoy them round (and year-round) as the butteriest butter cookies you'll ever eat. Enjoy these plain or sprinkle with colored sugar or sprinkles before baking. You can also frost and decorate the cookies once they've cooled. Do your own thing!

Makes: About 3 dozen cookies

Baking Time: 10 minutes

- 1 cup (2 sticks) butter, softened
 - $\frac{3}{4}$ cup sugar
 - 2 eggs
 - 1 teaspoon vanilla extract
 - $3\frac{1}{2}$ cups all-purpose flour
1. Preheat oven to 350°F.
 2. In a large bowl, with an electric beater on medium speed, cream the butter and sugar. Add eggs and vanilla; beat 1 to 2 minutes, until light and fluffy.
 3. Gradually add the flour and beat 2 minutes, or until well blended. Form dough into 2 balls; cover and chill at least 2 hours.
 4. On a lightly floured work surface, using a rolling pin, roll 1 ball of dough to $\frac{1}{4}$ -inch thickness. Using cookie cutters or a knife, cut into Hanukkah or other desired shapes. Place shapes 1 inch apart on ungreased baking sheets. Repeat with remaining ball of dough.
 5. Bake 10 to 12 minutes, or until golden around edges. Remove to a wire rack to cool completely.



Jelly Donuts



Oozing with strawberry jam, our easy recipe for traditional bakery-style Jelly Donuts is so melt-in-your-mouth-good, you'll never buy store-bought donuts again. A real traditional Hanukkah favorite.

Makes: About 1 dozen donuts

- 1 (17.25-ounce) container refrigerated butter-flavored biscuits (8 biscuits)
 - $\frac{1}{4}$ cup strawberry jam
 - 2 cups vegetable oil
 - $\frac{1}{4}$ cup confectioners' sugar (see Option)
1. Carefully separate each biscuit into 3 pieces. Place jam in the centers of half the biscuit pieces, using an equal amount for each, then top with remaining biscuit pieces. Pinch edges together to seal well.
 2. In a large deep skillet, heat oil over medium-low heat until hot but not smoking. Cook donuts in batches for 4 to 5 minutes, turning to brown on both sides. Drain on a paper towel-lined platter. Sprinkle with confectioners' sugar and serve warm, or allow to cool completely before serving.

Option

If you prefer, you can top the donuts with a mixture of granulated sugar and cinnamon instead of the confectioners' sugar.



Kwanzaa Traditions

Kwanzaa Slaw



Tired of the same old coleslaw recipes? Try our traditional Kwanzaa Slaw that's sure to become a tradition at your house if it isn't already.

Serves: 10

Chilling Time: 1 hr

- 1 (16-ounce) package shredded coleslaw mix
 - 3 ribs celery, thinly sliced
 - $\frac{1}{2}$ red bell pepper, chopped
 - $\frac{1}{2}$ yellow bell pepper, chopped
 - 1 cup Italian dressing
 - 2 tablespoons light brown sugar
1. In a large bowl, combine cabbage mix, celery, and bell peppers.
 2. In a small bowl, whisk together Italian dressing and brown sugar until sugar dissolves. Pour dressing mixture over cabbage mixture, tossing to coat completely.
 3. Cover and chill at least 1 hour before serving.



Okra and Corn Skillet



Mmm, once you taste this favorite Kwanzaa side dish packed with bacon, this homestyle recipe is guaranteed to be partnering with all kinds of main dishes on your dinner table throughout the rest of the year.

Serves: 6

Cooking Time: 8 minutes

- 5 slices bacon
 - $\frac{1}{2}$ large red bell pepper, chopped
 - 3 scallions (green onions), thinly chopped
 - 1 (16-ounce) package frozen sliced okra, thawed
 - 1 (15-1/2-ounce) can whole-kernel corn, drained
 - 1 medium tomato, chopped
 - $\frac{1}{4}$ teaspoon black pepper
1. In a large skillet, cook bacon until crisp; drain on a paper towel-lined platter then crumble and set aside.
 2. In the same skillet, sauté the red pepper and scallions over medium heat for 3 to 5 minutes, or until tender. Stir in okra, corn, tomato, salt, and black pepper, and cook 5 minutes, or until heated through. Stir in bacon and serve.



Beef and Groundnut Stew

At Kwanzaa, this is a traditional recipe that's included in the 7-day African-American and Pan-African celebration of family, community and culture.

Serves: 6

- 2 tablespoons vegetable oil
 - 2 pounds beef stew meat, cut into 1-inch chunks
 - 2 medium-sized onions, chopped
 - 2 cups water
 - 3 medium tomatoes, chopped
 - 1 (4.5-ounce) can chopped green chilies, drained
 - 1/2 teaspoon ground red pepper
 - 1 teaspoon salt
 - 1 cup creamy peanut butter
1. In a large soup pot, heat oil over medium-high heat. Add beef and onions, stirring until beef is browned. Add water, tomatoes, green chilies, ground red pepper, and salt, and bring to a boil. Reduce heat to low, cover, and cook 1-1/2 hours, or until beef is tender.
 2. In a small bowl, combine peanut butter with 1 cup of the stew juices, slowly stirring in the juices. Stir mixture into stew then simmer 2 minutes, or until heated through.

Serving Tip

I recommend serving this over a bed of hot cooked rice to enjoy every last bit of its rich sauce.



Island Ambrosia

A truly sweet ending for a Kwanzaa dinner or anytime you want to impress the gang with a tropical ambrosia treat.

Serves: 4

- 3 oranges, peeled and sectioned
 - 1 mango, seeded, peeled and cut into 1-inch chunks
 - 1 (20-ounce) can pineapple chunks, drained
 - $\frac{3}{4}$ cup maraschino cherry halves
 - $\frac{1}{2}$ cup sweetened flaked coconut, toasted (see Tip)
 - 2 tablespoons heavy cream
 - 2 tablespoons honey
 - 1 tablespoon light brown sugar
1. In a large bowl, combine oranges, mango, pineapple, cherries and coconut.
 2. In a small bowl, combine remaining ingredients; mix well then pour over fruit and toss lightly. Cover and chill before serving.



Seasonal Tips

Cookie Storage & Mailing Tips



Giving a gift of homemade cookies for the holidays or sending a care package to kids who are away from home? Follow these cookie baking, packing and shipping tips to make sure your homemade treats arrive whole instead of as a box of crumbs.

- The best cookies for mailing are ones that don't break easily, like drop cookies, refrigerator or icebox cookies.
- Brownies and *unfrosted* bar cookies ship well.
- Pack in sturdy small gift boxes or foil-lined containers or tins. Clean coffee tins work great.
- Wrap cookies in small bunches and layer bars between sheets of wax paper. Cushion well with tissue or wax paper up to the top of the container to keep them snug.
- Place crumpled newspaper, paper towels, wax paper, shredded clean paper, packing popcorn or even regular unbuttered popcorn below, above, and between the container to cushion it in the shipping box.
- Seal the box with shipping tape and cover the address label with clear tape for protection. Using permanent ink that won't smear, mark the package clearly with the words "Perishable – Food" and mark the top "This side up" to encourage careful handling.

Now that you know how to send *your* homemade cookies, get baking and packing. After all, every batch is always filled with love and..."OOH IT'S SO GOOD!!"



How to Plan a Perfect Buffet

If you're serving a lot of people, it's usually easier to serve buffet style, even though it means presenting a larger variety of foods than you'd have for a sit-down meal. We've got tips for how to make a buffet that's sure to please everybody.

- If you don't already know your guests' food likes and allergies, try to find out, just so you can plan to have something for everyone.
- Plan a good "traffic pattern" for your buffet. It should allow everyone to get through the line quickly and smoothly. For example, don't put a buffet table in the corner of your kitchen. Try to keep it in the dining room or somewhere out of the main flow of party traffic. You'll need to get in and out of the kitchen often without having to maneuver around people.
- Place plates at the beginning of the buffet table, where guests will start serving themselves. Next should come a salad, followed by a main course, side dishes, bread, and, finally, dessert. If room doesn't allow for dessert to be on the table with the rest of the food, bring it out later during the party or serve it from a separate table or countertop.
- Cold and hot beverages should be on a separate serving table or countertop, if possible. If not, have them at the end of the buffet table.
- Don't forget utensils! The easiest way to put them out is to roll individual sets of utensils in napkins in advance, and place them at the end of the buffet table so guests don't have to balance them all the way through the buffet line.
- Have a few cold foods and a few hot foods. That way, there's a variety for people to choose from -- and having just a few dishes to warm helps when you have limited oven space. Try not to put foods out too soon before serving time, and refill frequently.
- Serve foods that vary in flavor and texture. People like options!
- Don't forget serving pieces! Every bowl or platter of food should have at least one serving piece -- and be sure it's one that's appropriate, like a large spoon for meatballs, a slotted spoon or tongs for coleslaw, tongs for salad, a fork for cold cuts, etc.

Follow our easy tips so you know how to plan and serve the perfect buffet that's sure to have your guests raving and chanting..."OOH IT'S SO GOOD!!"



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- Slow Cooker Sweet and Sour Meatballs
- Christmas Goose
- Gingerbread House

...plus lots more!