



Hassle-Free *Holidays*

40 Easy Recipes for Your Holiday Meals



"OOH IT'S SO GOOD!!®"

A Free eCookbook from the Mr. Food Test Kitchen



Mr. Food Hassle-Free Holidays: 40 Easy Recipes for Your Holiday Meals

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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 our tangy **Slow Cooker Sweet and Sour Meatballs**. They're perfect for Christmas open houses, especially with elegant main dishes like **Cherry Citrus Glazed Ham**. Mmm! And wait till you see what a cinch it is to dress up your dessert buffet with our **Gingerbread People** 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!

We've even got traditional recipes like **Kwanzaa Slaw**, **Apple Strudel**, 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! They'll leave you plenty of time to celebrate the season with your family and friends and enjoy all the...**"OOH IT'S SO GOOD!!"**[®]

"OOH IT'S SO GOOD!!"[®]

*Patty Howard
Kelly*



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!



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French Toast Soufflé

Every Friday here in the Test Kitchen, we could always count on Mr. Food bringing us some bakery-fresh bread. This French Toast Soufflé was one of his favorite ways to enjoy it, especially when it's topped with sugar.

Serves: 6

Cook Time: 45 Min

What You'll Need:

- 14–16 slices hearty white bread, cut into 1–inch cubes (about 10 cups)
- 1 (8 ounce) package cream cheese, softened
- 8 large eggs
- 1-1/2 cups reduced-fat milk
- 2/3 cup half-and-half
- 1/2 cup maple syrup
- 1 teaspoon vanilla extract
- 2 tablespoons confectioner's sugar



What To Do:

1. Coat a 9- x 13-inch 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.
3. Pour cream cheese mixture over top of bread cubes, cover, and chill for at least 2 hours, or as long as overnight.
4. Preheat oven to 375 degrees F. Remove dish from refrigerator and let stand for 20 minutes. Bake 45 to 50 minutes, or until set. Sprinkle soufflé with confectioners' sugar just before serving.

Note:

Serve with additional warmed maple syrup, if desired.



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Holiday Sausage Rollups

Sure, it's easy to put doughnuts and bagels on the table, but the gang is probably looking for something a little heartier on this special day. For instance, a hot out of the oven pull-apart treat in the shape of a Christmas tree!

Serves: 16

Cook Time: 25 Min

What You'll Need:

- 1 (16-ounce) package spicy pork sausage (such as Jimmy Dean)
- 1/2 red bell pepper, diced
- 4 scallions, thinly sliced
- 2 (8-ounce) packages refrigerated crescent rolls (8 rolls each)



What To Do:

1. Preheat oven to 400 degrees F.
2. In a bowl, combine sausage, red pepper, and scallions; mix well. 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 sausage mixture evenly over each rectangle; starting from a narrow end, roll up jelly roll-style. Cut each roll into eight equal slices and place on its side on a baking sheet to form a Christmas tree (see photo).
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. Keep it covered in the refrigerator until ready to bake and serve. Remember that it may require a few extra minutes in the oven when it is chilled first.



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Veggie Frittata

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

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 8 eggs, beaten
- 1 cup chopped broccoli, fresh or frozen and thawed
- 1 small onion, chopped
- 1 small red bell pepper, chopped
- 1/4 cup (1-ounce) grated Cheddar cheese
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 2 tablespoons butter



What To Do:

1. In a large bowl, combine all ingredients except butter; mix well.
2. In a medium nonstick skillet over medium heat, melt butter. Pour egg mixture into skillet. Reduce heat to medium-low, cover, and cook until mixture is solid, about 25 minutes.
3. Turn the frittata out of the skillet and cut into wedges. Serve immediately.

Hot Caramel Apple Cider

If you're having a leaf-raking party or Christmas dinner, this apple cider recipe is a must. It's perfect for holiday time and any-time. We recommend serving this comforting Hot Caramel Apple Cider all autumn and winter long!

Serves: 6

Cook Time: 8 Min

What You'll Need:

- 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



What To Do:

1. In a large saucepan, combine the 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.



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Holiday Hot Chocolate

Wanna spice up plain old hot chocolate? Our Holiday Hot Chocolate is a grown-up version of a classic wintertime favorite. Sip on this special hot chocolate drink when you need a little extra warmth and comfort!

Serves: 8

Prep Time: 5 Min

What You'll Need:

- 1 cup nonfat dry milk
- 1/3 cup sugar
- 1/4 cup unsweetened cocoa
- 1/4 cup powdered non-dairy creamer
- 1 dash of salt
- 5 cups water
- 1 teaspoon vanilla extract
- 1/2 cup rum
- 1/2 cup creme de cocoa



What To Do:

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 the vanilla; stir in reserved dry mixture until well combined.
3. Add rum and creme de cocoa; mix well and serve in mugs or heat-proof stemmed glasses.



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Slow Cooker Sweet and Sour Meatballs

For this crowd-pleasing appetizer, all you have to do is mix together flavorings with prepared frozen meatballs and let the slow cooker do all the cooking! Our Slow Cooker Sweet and Sour Meatballs are easy as can be!

What You'll Need:

- 1 (9- to 10-ounce) jar sweet and sour sauce
- 1/4 cup light brown sugar
- 3 tablespoons soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2-1/2 pounds frozen meatballs
- 1 red bell pepper, chopped
- 1 (20-ounce) can pineapple chunks, drained

Serves: 12

Cook Time: 7 Hours



What To Do:

1. 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.
2. Carefully remove lid to allow steam to escape. Serve directly from slow cooker (see Note)

Note:

For an added burst of flavor, sprinkle with some chopped cooked bacon pieces.



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Bacon Wrapped Scallops

Bacon-wrapped scallops make a flavorful party appetizer that looks fancy but is easy to make! Your guests will be impressed and only you'll know how simple it was! Serve this one up at the holiday potluck to really wow 'em.

What You'll Need:

- 3/4 pound bacon
- 1 pound sea scallops, rinsed and patted dry
- 1 cup ketchup
- 1/3 cup packed light brown sugar
- 1/2 cup white vinegar

Yields: 2 dozen
Cook Time: 20 Min



What To Do:

1. Preheat oven to 425 degrees F.
2. Cut bacon slices in half crosswise. Roll a piece of bacon around each scallop and secure with wooden toothpick; place on 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 even pack a small container and take it to work for an afternoon snack!

What You'll Need:

- 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

Yields: 4 cups

Prep Time: 5 Min



What To Do:

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.

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! For those cold holiday nights, this can be a sweet surprise.

Serves: 4

Cook Time: 2 Min

What You'll Need:

- 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



What To Do:

1. In a shallow dish, combine flour, sugar, ground red pepper, and salt; mix well. In a medium bowl, beat together the 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.

Note:

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 definitely surprise you. Try it for yourself this holiday season and see why this is one of the most popular onion soup recipes we have ever shared!

Serves: 4

Cook Time: 45 Min

What You'll Need:

- 3 tablespoons butter
- 3 large onions, thinly sliced
- 5 cups beef broth
- 1 cup apple cider
- 1/2 teaspoon black pepper
- 1/2 cup grated Parmesan cheese
- 1/3 cup dry red wine
- 4 (1-inch) slices French bread, toasted
- 1/2 cup shredded Swiss cheese



What To Do:

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 broiler. Place bread on a baking sheet and sprinkle with equal amounts of the 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.



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Salad Wreath

Making salad this holiday season? this one is proof that we eat with our eyes! Carrots, cucumbers, and cheddar all come together to make this one a tasty holiday treat. And the best part? It even saves you time on decorating!

Serves: 6

Prep Time: 20 Min

What You'll Need:

- 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



What To Do:

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 the baby greens around the small bowl. Place the tomatoes in clusters of three on the greens.
3. Using Christmas cookie cutters, cut each slice of cheese into a holiday shape and place over the greens. Arrange the cucumber slices around the edge of the platter.
4. Using a vegetable peeler, peel wide, thick strips from the carrot. Loop the strips to create a bow. Serve, or cover and chill until ready to serve.

Dressed Up Wild Rice

We "dressed up" this rice recipe to make it taste and look fancy-shmancy. Our Dressed Up Wild Rice recipe is great to make when you've got company coming over, but it's easy enough to make anytime, too!

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1 tablespoon butter
- 1 cup sliced fresh mushrooms
- 3 scallions, sliced
- 1 (6.2-ounce) package quick long-grain and wild rice mix (including seasoning packet), uncooked
- 1-2/3 cups water
- 1/3 cup sherry (see Note)



What To Do:

1. In a large skillet over medium-high heat, melt butter. Add mushrooms and scallions and cook until tender, stirring constantly.
2. Stir rice mix with seasoning packet, water, and sherry into mushroom mixture; bring to a boil, stirring occasionally.
3. Cover, reduce heat to low, and simmer 10 minutes, or until rice is tender and liquid is absorbed. Stir gently with a fork before serving.

Note:

For this dish, a simple package of long-grain and wild rice is dressed up with sautéed vegetables and a bit of sherry. Cook with sherry like you would wine—using only ones that you would drink.



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Patchwork Potatoes

Need a good holiday go-along for your Thanksgiving or Christmas feast? The eye-catching checkerboard pattern of our tasty Patchwork Potato is sure to be a crowd-pleaser. This tasty side is bound to be one of your favorites!

Serves: 9

Cook Time: 45 Min

What You'll Need:

- 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



What To Do:

1. Preheat oven to 350 degrees 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 yams then add lemon peel and remaining 2 tablespoons melted butter; mix well.
4. Spoon five equal-sized scoops yam mixture into prepared baking dish, placing one scoop in each corner and one scoop in center. Using a spoon, shape each scoop into a square. Place mashed potato mixture in the four empty squares, dividing mixture equally. Pat down evenly to fill any gaps, forming a checkerboard pattern.
5. Bake 45 to 50 minutes, or until heated through.

Note:

If you have a potato with green patches, cut them off, as they have been exposed too long to direct lighting and will have a slightly bitter taste. The rest of the potato will taste fine. Did you know that potatoes are still alive when they are picked, so they should be kept in a cool area, away from light to help prevent spoiling?



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Italian Sausage Stuffing

Got a craving for flavorful Italian sausage? This Italian Sausage Stuffing recipe is perfect for holiday dinners and everyday dinners! Packed with cheesy goodness, we know the whole gang will jump for this one!

Serves: 10

Cook Time: 15 Min

What You'll Need:

- 1 pound Italian sausage, casing removed
- 3 cups water
- 6 tablespoons butter
- 6 cups turkey or chicken stuffing mix
- 1/3 cup grated Parmesan cheese



What To Do:

1. In a large skillet, brown sausage over medium–high heat for 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 then serve.

Note:

Make this a day or two in advance when you know you'll be busy with other last–minute party preparations.



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Cranberry Stuffed Squash

If you've never made acorn squash, you're missing out on what our Test Kitchen thinks is one of the tastiest autumn veggies. Try this recipe as your introduction to (or reminder of) a yummy fall vegetable.

Serves: 4

Cook Time: 1 Hr 10 Min

What You'll Need:

- 2 tablespoons butter, melted
- 2 medium acorn squash, cut in half and seeded
- 1/4 teaspoon salt
- 1 (16-ounce) can whole-berry cranberry sauce



What To Do:

1. Preheat oven to 400 degrees F. Line a rimmed baking sheet with aluminum foil.
2. Brush butter evenly over each squash half then sprinkle with the salt. Place on baking sheet and bake for 45 minutes.
3. Spoon cranberry sauce equally into centers of the squash halves and bake for 25 to 30 more minutes, or until squash is tender.

Note:

For a crunchy topping, sprinkle 1/2 cup finely chopped pecans over the cranberry sauce before baking.



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Country Style Green Beans

Weeknight side dishes don't have to be boring, not when they can be exciting like these country-style green beans! In just a few minutes, bacon, vinegar, and a touch of sugar make plain frozen green beans spectacular!

Serves: 6

Cook Time: 15 Min

What You'll Need:

- 8 slices bacon
- 1 large onion, sliced
- 1/2 cup white vinegar
- 1/4 cup sugar
- 1 (16-ounce) package frozen green beans.



What To Do:

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 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. This simple side is one of our best. Why not make our Citrus Honey Carrots and add a twist of lime zest for a nice touch of holiday green?

Serves: 4

Cook Time: 5 Min

What You'll Need:

- 2 tablespoons butter
- 1/4 cup honey
- 2 (14.5-ounce) cans whole baby carrots, drained
- 1 teaspoon grated lime peel



What To Do:

1. Melt butter in a large skillet 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 sauté 1 to 2 minutes, or until heated through and well coated with sauce. Serve immediately.

Parsley Garlic Rolls

Versatile frozen bread dough is the perfect holiday helper in our kitchen. You'll feel like a fancy baker when you make our Parsley Garlic Rolls. Imagine them next to your Thanksgiving turkey or Christmas ham!

Serves: 12

Cook Time: 10 Min

What You'll Need:

- 3 tablespoons butter, melted
- 2 tablespoons chopped fresh parsley
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1 (16-ounce) loaf frozen bread dough, thawed



What To Do:

1. Coat a 12-cup muffin tin 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 the bread dough into a 12-inch square. Spread the parsley mixture over the dough, leaving a 1/2-inch border on the top and bottom edges. Roll dough tightly, jellyroll fashion, starting at the bottom edge. Pinch to seal the edge. Cut the roll of dough into 1-inch-wide slices. Place each slice flat-side down into a cup of the muffin pan.
4. Cover and let rise in a warm place 1 hour, or until doubled in size. Preheat oven to 400 degrees F.
5. Bake the rolls 9 to 11 minutes, or until golden. Remove from pan and serve warm.

Angel Biscuits

These heavenly looking Angel Biscuits will add a festive touch to your dinner spread. They also make super gifts, so be sure to bake a double batch and share the goodness! These easy cheesy biscuits will be a family favorite!

Serves: 12

Cook Time: 8 Min

What You'll Need:

2-1/4 cups biscuit baking mix
2/3 cup milk
3 tablespoons butter, melted
3 tablespoons grated Parmesan cheese



What To Do:

1. Preheat oven to 425 degrees F. In a 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.

Note:

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.

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 company-fancy dinner.

Serves: 8

Cook Time: 20 Min

What You'll Need:

- 4 Idaho baking potatoes (about 1–1/2 pounds), peeled, 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



What To Do:

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 the remaining moisture.
2. Place in a large bowl and add 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 the skillet, being careful not to crowd skillet. Fry pancakes 5 to 6 minutes, or until golden on both sides, turning halfway through cooking. Drain on paper towels and serve warm.

Note:

If you prefer your potato pancakes really crispy, fry them until they're flecked with brown.



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Kwanzaa Slaw

Tired of the same old coleslaw recipes? Our take on the traditional Kwanzaa Slaw is sure to be a staple at your table. Whether it's the holiday season or just another day, this is definitely one for the books!

Serves: 10

Chill Time: 1 Hour

What You'll Need:

- 1 (16-ounce) package shredded coleslaw mix
- 3 stalks celery, thinly sliced
- 1/2 red bell pepper, chopped
- 1/2 yellow bell pepper, chopped
- 1 cup Italian dressing
- 2 tablespoons light brown sugar



What To Do:

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 Southern side dish packed with bacon, you'll be hooked! This homestyle recipe is guaranteed to be partnering with all kinds of main dishes on your dinner table throughout the year.

Serves: 6

Cook Time: 15 Min

What You'll Need:

- 5 slices bacon
- 1/2 large red bell pepper, chopped
- 3 scallions, thinly chopped
- 1 (16-ounce) package frozen sliced okra, thawed
- 1 (15-1/2-ounce) can whole-kernel corn, drained
- 1 tomato, chopped
- 1/4 teaspoon black pepper



What To Do:

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, saute 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.

Currant Glazed Prime Rib of Beef

This elegant and easy recipe for Currant Glazed Prime Rib of Beef 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! Bon appetite!

Serves: 6

What You'll Need:

Prep Time: 5 Min | Cook Time: 20 Min

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
- 1/3 cup currant jelly

CURRANT SAUCE:

- 1/2 cup currant jelly
- 1/2 cup Burgundy wine
- 1 tablespoon cornstarch
- 1/4 teaspoon dry mustard



What To Do:

1. Preheat oven to 350 degrees 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.
3. Brush 1/3 cup currant jelly over meat; roast 20 to 30 minutes, or until a meat thermometer inserted in center registers 150 degrees 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 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.



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Champagne-Roasted Turkey

Fancy up that holiday bird by bathing it in champagne. Turkey doesn't have to be a hassle, especially with our Champagne-Roasted Turkey. It's a simple way out of the plain turkey rut! Plus, it's a perfect fit for a diabetic diet!

Serves: 12

Cook Time: 2 Hr 30 Min

What You'll Need:

- 1 (7-pound) bone-in turkey breast
- 1/2 pound red seedless grapes, stemmed and cut in half (about 1-1/2 cups), divided
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 (750-ml) bottle champagne (see Note)
- 1-3/4 cup chicken broth
- 2 tablespoons cornstarch



What To Do:

1. Preheat oven to 350 degrees 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 2-1/4 to 2-1/2 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 1/2 cup grape halves and cook 1 to 2 minutes, or until heated through.
5. Carve turkey and serve with champagne-grape sauce.

Note:

If you'd rather, you can use nonalcoholic sparkling white 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!



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Brown Sugar-Glazed Ham

Add a big dose of "WOW!" to your ham this year. Our Brown Sugar-Glazed Ham has a crispy glaze that goes perfectly with the saltiness of the ham. This recipe is fancy-schmancy without the price tag or all that work!

Serves: 10

Cook Time: 1 Hr 35 Min

What You'll Need:

- 1 (5- to 6-pound) fully-cooked semi-boneless ham
- 1/2 cup light brown sugar
- 1/3 cup honey
- 2 tablespoons butter
- 1 teaspoon cornstarch
- 1/4 teaspoon ground cloves



What To Do:

1. Preheat oven to 325 degrees F. Line a large roasting pan with aluminum foil. Using a sharp knife, score top of ham in a crisscross pattern. Place ham in pan.
2. In a small saucepan over low heat, combine remaining ingredients and cook 3 to 5 minutes, or until melted and smooth. Brush 1/3 of glaze over ham.
3. Bake 1-1/2 hours, or until a meat thermometer inserted in thickest part of ham registers 140 degrees. Baste ham with remaining glaze every 30 minutes during cooking.
4. Remove ham from oven and let rest 15 minutes before slicing. Serve warm or cold.



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Cherry Citrus Glazed Ham

Trying to make your Christmas dinner memorable? The citrus-flavored glaze that coats our Cherry-Citrus Glazed Ham makes for a company-fancy meal that they'll go wild over! And the tasty leftovers will extend the enjoyment!

Serves: 10

What You'll Need:

- 1 (5- to 6-pound) fully cooked semi-boneless cured ham
- 1 teaspoon ground allspice
- 1 (12-ounce) can cola
- 3/4 cup cherry preserves
- 1/4 cup orange juice
- 2 tablespoons orange-flavored liqueur

Prep Time: 15 | Cook Time: 1 Hr 35 Min



What To Do:

1. Preheat oven to 325 degrees 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 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 an additional 45 minutes, or until a meat thermometer inserted in thickest part of ham registers 140 degrees 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

Without a doubt, Shrimp Scampi is shrimp at its best. Why? 'Cause it's bathed in butter, garlic, lemon, and parsley, that's why! This tasty pasta creation is perfect if you're looking to serve up a unique holiday dinner.

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 1 pound linguine
- 1 cup (2 sticks) butter
- 3 tablespoons olive oil
- 10 garlic cloves, minced (see Notes)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1-1/2 pounds large shrimp, peeled and deveined, tails left on
- Juice of 1 lemon
- 2 tablespoons chopped fresh parsley



What To Do:

1. Cook and drain linguine according to package directions; keep warm.
2. Meanwhile, in a large skillet, melt butter and heat oil over medium heat.
3. Add garlic, salt, and pepper, and saute the garlic for 1 to 2 minutes; do not brown. Stir in shrimp and cook 3 to 4 minutes, just until pink. Stir in lemon juice and parsley; mix well. Serve immediately over warm linguine.

Note:

Ten cloves of garlic may sound like a lot but you can't have too much garlic in scampi!



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The Best Brisket Ever

When we say that this is the Best Brisket Ever, we're sure you'll agree once you dig in!. It's our most-requested recipe for brisket of beef, meaning that deliciousness is just around the corner when you cook this one up!

Serves: 12

Cook Time: 3 Hr

What You'll Need:

- 1 (4- to 5-pound) beef brisket
- 1 (28-ounce) can crushed tomatoes
- 1 (from a 2-ounce box) envelope onion soup mix
- 2 tablespoons balsamic vinegar
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper



What To Do:

1. Preheat oven to 350 degrees 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 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.



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Jerk Style Chicken

A traditional Kwanzaa dish, Jerk-Style Chicken is packed with flavor that your family is sure to celebrate all year long. If you're looking to spice up the normal Christmas routine, this is the recipe for your table!

Serves: 4

Prep Time: 4 Hr | Cook Time: 45 Min

What You'll Need:

- 1 (3- to 3-1/2 pound) chicken, cut into 8 pieces
- 1 red onion, thinly sliced
- 1/4 cup soy sauce
- 3 tablespoons vegetable oil
- 2 tablespoons rum
- 1 tablespoon dried jerk seasoning



What To Do:

1. Place chicken in a large resealable plastic bag. Add remaining ingredients, seal, and turn bag to coat evenly.
2. Place in refrigerator at least 4 hours or overnight, turning occasionally.
3. Preheat oven to 350 degrees F. Place chicken and onion in a 9- x 13-inch baking dish; discard any remaining marinade.
4. Bake 55 to 60 minutes, or until no pink remains and juices run clear.

Cherry Nut Cobbler

Be ready for the compliments when you serve up this Cherry Nut Cobbler. Lots of shortcuts make it easy for you, but they'll never know that you didn't really fuss! This cherry dessert is a sweet end to any Christmas dinner.

Serves: 6

Cook Time: 30 Min

What You'll Need:

- 2 (21-ounce) cans cherry pie filling
- 1/2 cup chopped walnuts
- 1/2 cup sugar plus 2 teaspoons for sprinkling
- 1 tablespoon orange zest
- 1 cup pancake and baking mix
- 1/2 cup milk
- 1 egg



What To Do:

1. Preheat oven to 400 degrees F. Coat a 2-quart baking dish with cooking spray.
2. In a large bowl, combine cherry pie filling, walnuts, the 1/2 cup sugar, and orange zest; mix well. Pour into prepared baking dish; set aside.
3. In a medium bowl, whisk remaining ingredients except 2 teaspoons sugar, until well blended. Pour over cherry mixture. Evenly sprinkle remaining sugar over top.
4. Bake uncovered 30 to 35 minutes, or until crust is golden.

Apple Strudel

This classic will make you feel like you're on a cruise along a winding river! With the traditional taste of a German-style strudel, our Apple Strudel uses a few shortcuts, like store-bought puff pastry, so you enjoy in no time!

Serves: 6

Cook Time: 20 Min

What You'll Need:

- 1 sheet (from a 1.25-ounce package) frozen puff pastry, thawed
- 1/3 cup sugar
- 2 teaspoons ground cinnamon
- 1 (20-ounce) can sliced apples, drained
- 1/3 cup raisins
- 1 egg, beaten



What To Do:

1. Preheat oven to 400 degrees F. Place pastry on a baking sheet and unfold. In a medium bowl, combine sugar and cinnamon; mix well.
2. Reserve 2 teaspoons sugar mixture. Add apples and raisins to remaining mixture; mix well. Let sit 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 filling. Brush each 1-inch dough strip with beaten egg and crisscross strips over filling. Brush top of pastry with remaining egg and sprinkle with reserved sugar mixture.
4. Bake 20 to 25 minutes, or until golden. Serve warm, or allow to cool before serving.

Brownie Bonbons

These chocolate-y and luscious Brownie Bonbons look and taste so fancy, everyone'll think you spent a lot of time making 'em! Little do they know, this Christmas treat is fuss-free, thanks to a little holiday secret.

Yields: 36

Cook Time: 40 Min

What You'll Need:

- 1 (19.8-ounce) package brownie mix, batter prepared according to package directions
- 1/2 cup finely crushed candy canes



What To Do:

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

Note:

We like to make some of these with traditional candy canes and others with green-and-white ones to get nice color variety in our dessert platters.



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“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's a treat that'll surprise the gang! Save some time on decorating this holiday season with this one!

Serves: 24

Cook Time: 12 Min

What You'll Need:

- 2 cups sugar
- 1 cup light corn syrup
- 1/2 cup water
- 100 glazed donut holes



What To Do:

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 plate with sugar mixture to hold them together. Be careful when working with sugar glaze: It is very hot!
3. Form a ring of 12 donut holes on top of first ring, then fill center with additional donut holes; drizzle with sugar glaze. Continue building smaller rings, using all but one of the donut holes.
4. Finish the "tree" by topping with a final donut hole. Allow to set before serving.

Note:

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. These ones will disappear in a flash!

Yields: 36 cookies

Prep Time: 35 Min | **Cook Time:** 5 Min

What You'll Need:

- 1/2 cup (1 stick) butter
- 30 large marshmallows (a 10-ounce bag contains 38 to 40)
- 1 teaspoon green food color (or more, if desired)
- 1-1/2 teaspoons vanilla extract
- 4 cups cornflakes cereal
- Red-hot cinnamon candies, for decorating



What To Do:

1. Line two baking sheets with wax paper. In a medium saucepan over medium-low heat, melt butter and marshmallows, stirring constantly.
2. Remove from heat and stir in food color and vanilla. Stir in cornflakes.
3. Drop mixture 1 tablespoon at a time, onto wax paper; decorate with candies. Let stand 30 minutes, or until cool.

Note:

You can make these as an Easter or springtime treat, too. Use pastel food color and jelly beans and call them Birds' Nests!



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Tiramisu Cake

Did you know Tiramisu means "pick me up" in Italian? Makes sense considering the delicious coffee flavor that comes through in each bite. Everyone'll be begging you for this recipe when this one pops up on your table!

Serves: 12

Chill Time: 4 Hr | **Cook Time:** 25 Min

What You'll Need:

- 1 (18.5-ounce) package yellow cake mix, batter prepared according to package directions
- 1/2 cup strong black coffee
- 1/2 cup coffee-flavored liqueur
- 1 (8-ounce) container mascarpone cheese (see Note)
- 1/2 cup confectioners' sugar
- 2 cups frozen whipped topping, thawed
- 1 (3-ounce) package ladyfingers, split
- 1/4 teaspoon unsweetened cocoa



What To Do:

1. Bake cake batter according to package directions for two 9-inch round cakes; let cool.
2. In a small bowl, combine coffee and liqueur; set aside.
3. In a medium bowl, beat mascarpone cheese and confectioners' sugar until smooth.
4. Place one cake layer upside down on a serving platter and prick top several times with a fork. Pour half of coffee mixture slowly over top, allowing it to absorb into cake. Spread cheese mixture evenly over layer, then place second cake layer right side up over cheese mixture. Prick top of second cake layer several times with a fork and pour remaining coffee mixture over top. Frost side and top of cake with whipped topping. Place split ladyfingers around side of cake, with flat sides pressing into frosting, then sprinkle top with cocoa.
5. Cover loosely and chill at least 4 hours before serving.

Note:

Mascarpone cheese is a soft, sweet Italian cheese, similar in consistency to soft cream cheese. It's commonly used in dips and in sweet dishes like tiramisu and can generally be found in the cheese section of your supermarket.



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Gingerbread People

A holiday treat for every little "Hansel" and "Gretel," your kids will love helping you create a whole village full of our Gingerbread People! These homemade cookies are a delicious way to get the whole family into the spirit.

Serves: 20

Cook Time: 15 Min

What You'll Need:

- 1-1/2 cups molasses
- 1 cup firmly packed brown sugar
- 2/3 cup cold water
- 1/3 cup butter, softened
- 6 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground allspice
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon



What To Do:

1. In a large bowl, combine the molasses, brown sugar, water, and butter. Add the remaining ingredients and blend well. Cover and refrigerate for 2 hours.
2. Preheat the oven to 350 degree F.
3. Divide the dough in half. On a lightly floured surface, roll the dough to 1/2-inch thickness. Cut with 7-inch figurine cookie cutters. Place on greased cookie sheets and bake for 10 to 12 minutes.
4. Remove to wire racks and cool, then decorate with icing, if desired.

Note:

If you'd like to use raisins for the eyes and red cinnamon candies for buttons, press them lightly into the dough before baking. This dough will hold well in the refrigerator for a few days, so you can make it in advance at your convenience.

Chunky Applesauce

Whether it's alone or as a side dish, Applesauce is great anytime! It's absolute perfection when it's our homemade Chunky Applesauce teamed with homemade potato pancakes on Hanukkah or any day.

Yields: 4 cups

Cook Time: 50 Min

What You'll Need:

- 8 apples, peeled, cored, and cut into thin slices (see Notes)
- 3/4 cup apple juice
- 1/2 cup packed light brown sugar
- 1 cinnamon stick



What To Do:

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

Note:

- 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.



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Hanukkah Butter Cookies

Use your best cookie cutters to cut these tasty butter cookies into dreidels, menorahs, stars, and other Hanukkah shapes or simply enjoy them round (and year-round) as the butteriest butter cookies you'll ever eat.

Yields: 36

Cook Time: 10 Min

What You'll Need:

- 1 cup (2 sticks) butter, softened
- 3/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3-1/2 cups all-purpose flour



What To Do:

1. Preheat oven to 350 degree 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 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 the edges. Remove to a wire rack to cool completely.

Note:

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!

Homemade Jelly Donuts

Oozing with jam, our Homemade Jelly Donuts are melt-in-your-mouth-good, you'll never buy store-bought donuts again. Around our Test Kitchen, these are our favorites. Say hello to a fuller wallet and tastier treats!

Yields: 10

Cook Time: 15 Min

What You'll Need:

- 2 (7.5-ounce) containers refrigerated buttermilk biscuits (10 biscuits each)
- 1/4 cup strawberry jam
- 2 cups vegetable oil
- 1/4 cup confectioners' sugar



What To Do:

1. Lay out all the biscuits. Using your fingers, flatten slightly. Place an equal amount of jam in the center of half the biscuits, then top each with remaining biscuits. Pinch edges together to seal well.
2. In a large deep skillet over medium-low heat, heat oil until hot but not smoking. Cook the donuts in batches 3 to 4 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.

Note:

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

Holiday Poke Cake

Holiday Poke Cake has your favorite flavors of the season, including red velvet, white chocolate, and peppermint. This cake is simple to make and looks so festive, but what we love best is how moist and tasty it is!

What You'll Need:

- 1 (16.25-ounce) package red velvet cake mix, batter prepared according to package directions
- 1 (4-serving size) package instant white chocolate pudding and pie filling mix
- 2 cups milk
- 1 (12-ounce) container frozen whipped topping, thawed
- 3/4 cup crushed peppermint candies

Yields: 15 squares

Cook Time: 25 Min **Chill Time:** 4 Hr



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray. Add batter and bake according to package directions; let cool.
2. Using the end of a wooden spoon, poke holes about 1-inch apart all over top of cake.
3. In a large bowl, whisk pudding mix and milk until slightly thickened. Pour mixture into holes and spread evenly over top of cake.
4. Spread whipped topping over pudding and sprinkle with crushed peppermint candies. Cover and refrigerate at least 4 hours or until ready to serve.

Note:

Feel free to decorate each piece with a festive holiday candy, like we did in the photo!