

**Tarrant County Branch AAUW**

Giving Thanks: Nurturing Relationships Around the Table

November 18, 2020

(rev. 1/2021)

Recipe Swap Activity

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**Holiday Wassail**

*From the kitchen of* ***Barbara Cager***

1-gallon apple cider

1 6 oz frozen lemonade

1 Tbsp whole allspice

1 Tbsp whole cloves

2 or 3 cinnamon sticks (or just add some ground cinnamon)

1 cup of brown sugar

1 6 oz frozen orange juice

1 tsp ground nutmeg

Combine all liquids in a large bowl (undiluted)

Add brown sugar and nutmeg to the liquid mixture

Place the cloves, allspice and cinnamon sticks in cheese cloth

Heat on the stove…or use a large electric coffee maker that has **NOT** had coffee in it and put the spices in the place where the coffee would go with a filter.

This recipe makes a little more than a gallon.

Serve hot!



**Sparkling Cranberry Punch**

*From the kitchen of* ***Joyce Beck****:* This is my go-to Christmas punch recipe, from my days living in the Chicago area--one that for years has helped make Christmas, Christmas.

2 16-ounce cans (4 cups) jellied cranberry sauce

1½ cups orange juice

½ cup lemon juice

2 28-ounce bottles (7 cups) ginger ale, chilled

Beat cranberry sauce till smooth.

Stir in orange and lemon juices.

Pour cranberry mixture over ice cubes in punch bowl.

Carefully pour in ginger ale.

Float cranberries and mint sprigs on top if desired.

Makes twenty-five 5-ounce servings.



**Sweet and Spicy Pecans**

*From the kitchen of* ***Paula Harbour****:* One of my longtime (high school) friends lives in Brenham on a ranch with pecan trees.  Each year she sends me packages of shelled pecan halves.  This is my favorite way of preparing them to eat.

¼ C. sugar

1 C. warm water

1 C. Pecan halves

2 T. sugar

1 T. chili powder

1/8 t. ground red pepper

Stir together ¼ c. sugar and 1 c. warm water until sugar dissolves.

Add pecan halves, and soak 10 minutes.

Drain, discarding sugar mixture.

Combine the 2 T. sugar, chili powder, and red pepper.

Add pecans, tossing to coat.

Place on a lightly greased baking sheet.

Bake at 350 degrees for 10 minutes or until pecans are golden brown, stirring once.

Yield 1 cup



**Duck Fat Roasted Almonds with Rosemary**

*From the kitchen of* ***Charlotte Risinger****:* This is one of my favorite snacks at Thanksgiving which came into our celebration after we decided to abandon turkeys for ducks as the main course.

**Ingredients**

Duck Fat Spray

3 Cups Raw Whole Almonds

1.5 Teaspoon Fresh or Dried Rosemary

1 Teaspoon Mediterranean Sea Salt

**Instruction**

Preheat oven to 375

Using Duck Fat Spray, lightly spray a layer onto a cookie sheet

Sprinkle rosemary and Mediterranean Sea salt on the almonds

Roast for 8 to 10 minutes

Mix almonds, and roast for another 6 to 7 minutes

Remove from oven when the almonds begin to darken

Remove almonds from cookie sheet and spread out to cool

Servings 5 people Prep Time 5 minutes Cook Time 15 minutes



**Broccoli Salad**

*From the kitchen of* ***Cheryl Poston****:* This recipe is very short, easy, colorful, and much enjoyed.

Salad

1 head broccoli (2-3 crowns) broken into small, bite size pieces

1 small red onion, chopped

1 cup unsalted sunflower seeds

1 cup golden raisins

4-5 strips bacon, cooked and broken into pieces

Dressing

1 cup mayo

2 Tablespoons red wine vinegar

1/4 cup sugar

Combine dressing ingredients and stir until sugar is dissolved.

Place all salad ingredients in a large bowl. Toss with dressing and serve.

Will last refrigerated for 2-3 days.



**CRANBERRY CONGEALED SALAD**

*From the kitchen of* ***Tina Caliga:*** a Caliga family recipe

1 lb fresh cranberries

1 apple, cored and peeled

1 orange, peeled

1 ½ cup boiling water

2 small or 1 large package of Jello

(cranberry, cherry, raspberry, or strawberry flavored)

1 cup granulated sugar

1 small 8 oz can of crushed pineapple, including the juice

Boil water and dissolve the Jello in 1 ½ cup of boiling water. Add the sugar and stir until all dissolved.

Wash the fruit. Pick over the cranberries and discard any that are soft. Peel and cut up the apple and orange in large pieces. Chop the fruit in several combined batches in the food processor.

Mix the chopped fruit and pineapple into the Jello mixture.

Lightly oil one large or 2 small gelatin molds. Pour in the mixture. Refrigerate overnight.

Enjoy!



**Mother’s Cranberry Jello Salad**

*From the kitchen of* ***Judy Vick:***

1 Large Cherry Jello

1 ½ cup boiling water

2 cups raw cranberries (12 oz pkg)

8 oz. pineapple or orange juice

1/2 cup sugar

1 ½ cup chopped pecans

Small can crushed pineapple

Grind raw cranberries in juice.

Add sugar to cranberries and let set for about an hour to form juice.

Dissolve Jello in boiling water.

Fold in cranberry mixture, pecans and crushed pineapple.

Refrigerate until set.



**Cranberry Chutney**

*From the kitchen of* ***Lisa Wan:***

4 cups cranberries

3-4 oranges

½ cup orange juice

1 ½ - 2 cups of sugar

1 cup apples unpeeled and chopped

½ cup raisins

¼ cup chopped pecans or walnuts

1 Tablespoon vinegar

1 teaspoon ginger

1 teaspoon cinnamon

Put all ingredients together into a big pot. Bring to a boil, then reduce heat and simmer until mixture has a glaze over the top and has thickened.

May be served warm, or store in refrigerator several days until ready to eat and serve cold.



**Ann’s Cornbread**

*From the kitchen of* ***Ann Bracey:*** The sour cream and the melted margarine come from

the Helen Corbitt recipe for Texas Cornbread which I’ve always thought was the best ever—very moist but never sweet!

Serves 6

1 pkg Martha White cornbread mix

1 egg, beaten

¼ C half & half OR milk (I used ½ and ½ )

2 T chopped green chiles

2 T chopped green onion

½ C or more grated cheddar cheese

½ of an 8 oz. carton sour cream

½ stick Fleischman’s, melted

Mix all together into a thick batter.

Spray an 8 or 9” baking dish with Pam and put in a 400 degree oven to pre-heat for about 5 or 6 min.

Pour batter into heated pan, and bake at 400 for about 18 min. or until a toothpick tests clean.

I used the Longaberger round cake pan. This would probably do fine as corn muffins in pans pre-heated in the same way.

**No need to follow the cornbread mix instructions.**



**Pumpkin Crumb Cake Muffins**

(Adapted from Sally's Baking Addiction)

*From the kitchen of* ***Randi Thistlethwaite:*** Muffins may be made ahead and frozen for up to 3 months. I popped them into freezer bags, keeping them flat and they did great. Allow them to thaw overnight, bring to room temperature or warm up in an oven/microwave.

Makes: 15 muffins Prep time: 35 minutes

Muffin Ingredients:

1 ¾ cups whole wheat pastry flour, spoon and leveled (I used white wheat flour that's not always available)

I teaspoon baking soda

2 or more teaspoons ground cinnamon

1 teaspoon pumpkin pie spices

1/2 teaspoon salt

1/2 cup canola or vegetable oil

l/2 cup or less granulated sugar

l/2 cup packed light or dark brown sugar

1 ½ cups canned pumpkin puree

2 large eggs, at room temperature

l/4 cup whole milk, at room temperature

Crumb Topping

3/4 cup unbleached white or whole wheat pastry flour, spoon and leveled

l/4 cup (or slightly less) granulated sugar

1/4 cup packed light or dark brown sugar

I or more teaspoons pumpkin pie spice

6 Tablespoons unsalted butter, melted

Directions:

1. Preheat oven to 425 degrees. I used convection for this recipe, so reduced the heat 25 degrees at each stage, so started at 400. Grease muffin pans with softened unsalted butter or spray with non-stick spray or line with cupcake liners. Recipe makes 15 muffins, so more than one muffin pan will be needed. Set aside.

2. In a large bowl, whisk flour, baking soda, cinnamon, pumpkin pie spice, and salt together until combined. Set aside. In a medium bowl, whisk the oil, both sugars, pumpkin puree, eggs and milk until combined. Pour wet ingredients into dry, then fold everything together gently just until combined and no flour pockets remain.

3. Spoon into muffin pans, filling almost full.

4. Make crumb topping by whisking flour, both sugars and pumpkin pie spice together until combined. Stir in the melted butter until crumbs form. Spoon topping evenly on top of batter and gently press down into the batter until snug.

5. Bake for 5 minutes at 425, then reduce heat to 350. Bake for an additional l5- l7 minutes. Baking time varies by oven. Muffins are finished when a toothpick inserted in the center comes out clean.

Note: I prepared my own pumpkin pie spice, using 1/4 teaspoon each of ground nutmeg, ground ginger, ground cloves and ground allspice. Make a big batch and it will keep for months. While I used whole milk, others, such as skim or unsweetened vanilla almond milk can be used.



**“Smells Like Christmas” Pumpkin Bread**

*From the kitchen of* ***Pat Auping:*** Excellent!!!

Serves 24

3 ½ cups sifted all-purpose flour

2 teaspoons baking soda

1 ½ teaspoons salt

1 teaspoon baking powder

2 teaspoons cinnamon

2 teaspoons nutmeg

1 teaspoon allspice (optional)

½ teaspoon ground cloves

3 cups sugar

2/3 cup water

1 cup oil

5 eggs, beaten

16 – ounce can pumpkin

1 cup chopped pecans

Preheat oven to 350 degrees. Grease two 9-by-5-3-inch loaf pans. In large bowl, mix together all of the dry ingredients. Blend in the water and oil, and mix in the eggs. Blend in the pumpkin. Fold in the pecans. Divide the batter between the prepared pans. Bake at 350 degrees for 1 hour, or until a toothpick inserted in the center comes out clean.

Nutritional analysis per serving: 298 calories, 14 grams fat, 42 grams carbohydrates, 4 grams protein, 39 milligrams cholesterol, 272 milligrams sodium, 40 percent of calories from fat.



**Swedish Bread Ring (Scandinavian Coffee Cake)**

*From the kitchen of* ***Peggy Harwood:*** this is really a Christmas recipe that I used to make a dozen and send to family and friends while living in Northern Virginia. It’s still a favorite even though I only make two these days.

½ cup warm water 105 –115 deg.

1-2 packages active dry yeast

1 tsp sugar

# Set aside for 5 minutes

Mix together:

2 eggs – well beaten

½ cup warm milk

1 ¾ tsp salt

¼ - ½ cup sugar

½ cup melted butter

½ - 1 tsp cardamom

Add yeast mixture, then 4 cups bread flour

Knead dough until soft and not sticky

Form into two balls and chill for at least 20 minutes

Take out one ball and roll into rectangle about 29 x 11 inches

Spread with soft butter, brown sugar & cinnamon, chopped nuts and currants

Roll into log; place on greased cookie sheet and form into ring.

With kitchen scissors cut gashes about 1 inch thick perpendicular to the log, leaving only ½ inch or so on inner part of ring. Twist each piece sideways to lie as flat as possible.

Let rise about 25-30 minutes.

Bake in 400-degree oven for about 25 minutes.

Apply pastry frosting or glaze while still warm.



**Chicken (or Turkey) Pot Pie**

*From the kitchen of* ***Cindy Ford:*** We always freeze leftover turkey from the holidays and my mother would use it to make this for my birthday in January. I always look forward to having this for my birthday with the family. We have to triple the recipe!

4 ounces mushrooms

1/3 cup butter

1/3 cup flour

1 – 13.75 ounce can of chicken broth (helps if it’s heated a bit)

½ tsp thyme

¼ tsp pepper

2 egg yolks

1 cup frozen peas & carrots cooked, can microwave them briefly (I prefer the kind with julienne carrots and not cubes)

3 cups shredded chicken

Slice mushrooms (add about 1/3 cup diced onions too, if you want) and sauté in butter. Remove most of the mushrooms. Stir in flour and cook until the butter has absorbed all the flour. Slowly add broth then add thyme and pepper. Cover and cook on low heat about 20 minutes. Remove from heat, add egg yolks, peas & carrots, mushrooms, and chicken. Turn into a 9 inch pie plate. Cover with pastry, seal edges. Brush with butter, or leftover egg whites. Bake at 400 degrees for 30 to 35 minutes.

## Flaky Vinegar and Egg Pasty for Pie

3 cups sifted all-purpose flour 1 egg

1 ¼ cups shortening 2 teaspoons distilled white vinegar

½ teaspoon salt 5 tablespoons ice water

In large bowl mix flour and salt. With a pastry blender, or your fingers, cuts in shortening until pea sized. Beat together egg, vinegar, and water. Mix liquid, one tablespoon at a time, with flour mixture, using a fork, until mixture forms a ball. You may not use all of the liquid. Divide into three portions and roll out on a lightly floured surface. Can be frozen and thawed for use later.



**Corn Casserole**

*From the kitchen of* ***Ann Bracey:*** Before I retired from the City, the staff in my department never gave me any choice of what to bring to the potlucks. “Bring the corn thing” was always the request.

Serves 10

1. 8-oz pkg Cream Cheese
2. cans white shoe peg corn
3. stick margarine
4. small can chopped green chiles

Allow cream cheese to soften.

Melt the margarine and mash in the cream cheese.

Add drained chiles and drained corn.

If desired, add ½ C chopped green onion.

Bake at 375 until the bubbling stops.



**Southern Sweet Potato Casserole**

*From the kitchen of* ***Eileen Frey:*** In the Frey family, this is a must have dish for Thanksgiving.   The pecan topping is such a tasty complement to the mashed sweet potatoes.  My daughter Linda made this recipe as an example of a traditional American food for a Thanksgiving dinner in France.  It was quite difficult to locate sweet potatoes as they are apparently not commonly available there.   I have decreased by one half the sugar amount from the original--and it tastes great!  I have also decreased most of the spice amounts which is more to my liking.   For a larger crowd the recipe should be doubled.  Leftovers are always good!

3 cups cooked, mashed sweet potatoes

2 eggs, beaten

¼ cup sugar

2 tablespoons butter

½ cup milk

¼ teaspoon salt

¼ teaspoon nutmeg

½ teaspoon allspice

½ teaspoon vanilla

For topping:

1/3 cup flour

5 tablespoons butter

1 cup chopped pecans

Mix potatoes, sugar, salt, butter, spices & eggs.  It is easiest to add the ingredients to the warm potatoes immediately after mashing the potatoes.  Using an electric mixer helps for ease of preparation as well as creating a smoother product.  Add vanilla.

Mix well and pour into a 2 quart casserole.

For topping:  Combine flour and butter.   Mix with a fork or pastry blender until crumbly.   Add pecans and toss well.   Bake potato casserole in preheated 350 degree oven for 15 minutes.   Then carefully sprinkle the topping on the potatoes and bake for at least another 20 minutes or until the topping is slightly browned.



**Sweet Green Beans**

*From the kitchen of* ***Ellen Myers:***

Ingredients:

2 cans whole green beans, drained (or whole frozen green beans\*)  
bacon (1 strip = 4 pieces)  
brown sugar  
butter  
garlic  
  
Instructions:

Wrap 1/4 strip bacon around 6-7 beans. Secure w/ toothpick if necessary.  
  
Melt together 1/2 cup brown sugar, 1/4 stick butter, dash garlic.  
  
Drizzle hot mixture over beans.

Bake at 350 for 20-25 minutes (uncovered)  
  
Easy & good! Never any leftovers!

\*I prefer to work with frozen beans. They are less messy and they don't break as easily as the canned beans.



**Spinach/Kale Rice Pot**

*From the kitchen of* ***Elizabeth Barron:*** This is adapted from Frances Moore Lappe’s recipe in *Diet for a Small Planet*. This has been a family favorite for a Christmas Eve dinner served with carrot raisin salad and corn bread. (Trader Joe’s packages of frozen brown rice and bags of already chopped kale make this recipe a whole lot easier and less messy!)

* 1. cups of brown rice (or white)

1 cup shredded/grated cheddar or Emmenthaler cheese

3 - 4 eggs

chopped or dried parsley and any other desired herbs

1 lb. of fresh spinach, chopped or fresh kale

Wheat germ or dried bread crumbs

Olive oil spray, PAM, or melted butter

In a VERY large bowl, combine chopped spinach or kale, cooked rice and shredded cheese. I find it helpful if the rice is still warm as it helps to quickly lessen the volume of the greens.

In a smaller bowl combine eggs, herbs, and any desired salt and pepper to taste. Beat with a fork. Pour over the greens and rice mixture and fold in until the mixture is pretty evenly coated.

Pour into a greased baking dish. I like to use an oblong baking dish so I can cut the spinach into squares for serving, though a large deep casserole works for serving with a spoon. Sprinkle wheat germ or bread crumbs over top to form a very thin crust. Spray with oil or pour melted butter.

Bake at 350 degrees for 30 minutes.



**Lady Fingers/Wedding Cookies**

*From the kitchen of* ***Lily Covio-Calzada:*** Enjoy! Make it a great day!

1 cup butter

1/4 cup confectioners (powered) sugar

2 teaspoons vanilla

1 Tablespoon water

2 cups flour

1 cup finely chopped pecans

Confectioners sugar for topping

Cream butter with 1/4 cup confectioners sugar.

Add vanilla and water; mix well

Add four, mix well with hand

Add pecans, mix well with hand

Form into little rolls (1/2 finger size)

Place on ungreased pan and bake at 325 for 20 minutes or until brown

Sprinkle powdered sugar on top



**LITTLE PECAN PIES**

*From the kitchen of* ***Mary Bailey:*** The recipe for Little Pecan Pies is from my mother-in-law and is a favorite of our family.  We had two big pecan trees in our back yard from where we moved recently.  Each year we mailed pecans to all our family members who lived in areas without pecan trees.  The fresh pecans will be missed this year now that we have moved.

1 3oz package cream cheese

1/2 cup butter

1 cup sifted flour

1 egg

3/4 cup brown sugar

1 Tbsp butter (soft)

1 tsp vanilla

2/3 cup coarsely broken pecan pieces

Crust:

Mix butter and cream cheese. Stir in flour.  Chill.  Shape into two dozen 1 inch balls.  Place in 1 3/4 inch muffin pans and press bottom and sides.  I use a pan that makes 24 muffins.

Filling:

Beat eggs, sugar, butter, and vanilla until smooth.  Place half of pecans in muffin pans.  Add egg mixture.  Top with remaining half of pecans.

Bake 325 degrees 25 minutes or until set.  Cool slightly and remove from pan.



**Pecan Pie with Bourbon and Chocolate**

*From the kitchen of* ***Tina Caliga:*** Pecan pie with the works. Enjoy!

Preheat the oven to 350 degrees. Requires a 9” unbaked pie crust.

1/4 cup butter

2 ounces unsweetened baking chocolate

3 large eggs

3/4 cup dark brown sugar

1/2 cup maple syrup

3 Tablespoons Bourbon

1 teaspoon vanilla

1 tablespoon flour

1/4 teaspoon salt

1 cup chopped pecans

8 pecan halves to arrange on top of pie

Melt butter and chocolate in a small saucepan over medium to low heat. Remove from heat and allow to cool as soon as all melted.

Pour the pecans on a chopping block and pick through for any shells. Select and set aside 8 uniform halves for decoration. Measure out 1 large cup of pecans and chop them into ½” pieces.

Beat 3 large eggs in a large mixing bowl until frothy, then blend in sugar. Add maple & Karo syrups, vanilla, bourbon, flour and salt. Stir to mix. Add melted butter mixture and stir until well blended.

Arrange the chopped pecans evenly in the bottom of the prepared uncooked pie crust. Pour the pie mixture over the pecans. Lightly press the 8 pecan halves in a design on top of the pie.

Bake at 350 degrees for about 45 minutes, or until the filling is almost firm in the center. Test with a knife in the center; when it comes out pretty clean, it is done.



**Utterly Deadly Pecan Pie**

*From the kitchen of* ***Randi Thistlethwaite:*** this is adapted from a recipe from Uncle John Thistlethwaite. I buy pecan halves from Vending Nut Company because of their freshness. Chopping them myself enhances the flavor and is preferable to buying pecan bits.

4 eggs

1 cup dark corn syrup

3/4 cup sugar

1/4 cup unsalted butter, melted

1 teaspoon vanilla

1 1/2 cups broken pecan halves\*\*

1 9-inch unbaked pie shell

Preheat oven to 400 degrees Fahrenheit.

In a medium bowl beat eggs slightly.

Stir in corn syrup, butter, vanilla and pecans.

Pour into unbaked pie shell.

Bake 15 minutes. Reduce heat to 350 degrees F.

Bake until crust browned and filling puffy--about 40-45 minutes. Filling will be slightly less set in the center. Cool.