

Apricot-cranberry Baked Brie

¼ cup sweetened dried cranberries

3 TBSP apricot preserves

1 pkg. (8 oz) refrigerated crescent rolls

1 4-inch round (8 oz) Brie cheese

1 egg, lightly beaten

Preheat oven to 350 F

1. In a small bowl, mix sweetened dried cranberries with the apricot preserves.
2. Unroll crescent dough on cutting board. Separate dough into two squares, pressing seams to seal. Place Brie on one square. Scoop apricot mixture evenly over the top of the Brie.
3. Center the second square of dough onto the Brie, pinching seams to seal. Transfer the Brie onto a baking sheet. Brush egg wash over the entire surface of the dough. Bake 30 mins or until the crust is a deep golden brown. Let stand for 5-10mins. before serving.

Yield: 6-8 servings

Serve with Ritz crackers.

Classic Sweet Potato Casserole

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Cinnamon and cloves spiced sweet potato casserole with gooey, toasted marshmallow topping. A classic holiday dinner side dish!

PREP TIME 15minutes after potatoes are cooked

COOK TIME 20minutes

TOTAL TIME 35minutes

SERVINGS 6-8 people

INGREDIENTS

- 2.5 lbs sweet potatoes
- 2 large eggs
- ½ cup packed brown sugar
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- ½ teaspoon salt
- ¼ cup packed brown sugar (optional – for sprinkling on top)
- 2 cups mini marshmallows

INSTRUCTIONS

1. Start by peeling and chopping sweet potatoes. Place in a pot and cover with water. Bring to boil over medium heat and cook until potatoes are soft. Drain well.
2. Preheat oven to 375 degrees F. Butter a 2-quart casserole dish and set aside.

3. Place cooked potatoes in large mixing bowl. Add brown sugar, butter, spices, salt, vanilla and eggs and mash with potato masher or whip with hand mixer.
4. Spread the mixture in prepared casserole dish.
5. Sprinkle top with $\frac{1}{4}$ cup brown sugar. (Optional)
6. Layer marshmallows in a single layer on top.
7. Bake casserole for 12 to 15 minutes OR until the marshmallows are golden and toasted and the sides are bubbling. I always place it under the broiler for just 2 minutes to toast the topping just a bit more. You have to watch it carefully so it won't burn.
8. Cool casserole for at least 10 minutes before serving.

NOTES

To make ahead:

Cook potatoes till soft, cool completely, then mix with remaining ingredients.

Spread mixture in buttered dish and cover the dish with saran wrap. Store in the fridge. Wait to top it with marshmallows (or pecan brown sugar topping) just before baking, for best results.

After you take the casserole out of the fridge, let it sit at room temperature for 30 minutes. If you take it from a cold fridge to a hot oven, the dish may shatter.

Cranberry Sauce

INGREDIENTS

- 1 – 1 ¼ cups sugar
- 1 cup orange juice
- ¼ tsp cinnamon
- 1/16 tsp ground cloves
- 1 12-ounce package Fresh Cranberries, rinsed and drained

DIRECTIONS

- Combine orange juice and sugar in a medium saucepan.
- Add cranberries. Simmer until all of the cranberries have popped open, stirring occasionally. Be sure to watch this so that it does not boil over!
- Adjust the sugar as needed.
- Turn off the heat and add the cinnamon and cloves.
- Cover and cool completely at room temperature.
- Refrigerate until serving time.

Makes 2 1/4 cups.

Enhanced Green Bean Casserole

INGREDIENTS

Two 16-oz pkgs frozen green beans, thawed	1 teaspoon black pepper
Two 10-oz cans condensed cream of mushroom soup	1/8 teaspoon (more if not fresh) paprika
One 8-oz can sliced water chestnuts, drained	4 ounces cubed Velveeta
1 cup milk	One 2.8-oz can French-fried onions
6 bacon strips, cooked and crumbled	

DIRECTIONS

- In a 4 quart slow cooker, combine everything except cheese and onions.
- Cover and cook on low 5-6 hours.
- Stir in cheese.
- Cover and cook another 30 minutes (or until cheese is melted).
- Sprinkle with onions.

PUMPKIN PIE SQUARES

Cook Time: 1 hr 20 minutes

Servings: 12

INGREDIENTS

CRUST

1 cup all purpose flour
1/2 cup quick cook oats
1/2 cup brown sugar
1/2 c butter or margarine

FILLING

2 15 oz cans pumpkin
2 12 oz cans evaporated milk
4 eggs
1 1/2 cup sugar
2 teaspoons ground cinnamon
1 teaspoons ground ginger
1/2 teaspoons ground cloves
1 teaspoon salt

TOPPING

1/2 cup firmly packed brown sugar
1/2 cups chopped pecans
2 Tablespoons butter or margarine, softened

DIRECTIONS

Crust:

Mix ingredients together until crumbly.
Press into greased 13x 9x 2 pan.
Bake at 350 degrees 20 min or until golden brown.

Filling:

Mix until smooth.

Pour over crust.

Bake 45 minutes.

Topping:

Mix ingredients together.

Sprinkle over top & bake 15-20 minutes longer
or until a knife inserted in center comes out clean.

Cool & store in refrigerator.

Turkey Gravy

INGREDIENTS

- 1/2 cup butter, cut into 8 pieces
- 1/4 tsp coarse black pepper
- 1/8 tsp ground thyme
- 1/8 tsp poultry seasoning
- 1/2 cup all-purpose flour
- 4 cups turkey broth

INSTRUCTIONS

- In a large saucepan, melt 1/2 cup butter over medium-low heat.
- Slowly add in 1/2 cup all-purpose flour, constantly whisking to combine.
- After a few minutes, the flour will be well incorporated into the butter. While whisking, let the butter/flour mixture darken to a golden brown.
- Slowly begin to pour in drippings and/or chicken broth into the pan, constantly whisking.
- Whisk in pepper, ground thyme and poultry season. Add additional seasonings to taste.
- If needed, add a chicken bouillon cube for additional flavor.
- Allow the gravy to cook for several minutes, so that it can thicken up.
- Serve immediately, or keep on very low heat until you're ready to serve.

Makes 8 servings

Whipped Potato Casserole

Vegetable

Servings: 12

INGREDIENTS

5 lb potatoes, peeled & quartered

1 stick butter

1 ¼ cup half-and-half

8 oz cream cheese with chives

1 teaspoon garlic salt

1 cup sliced almonds

DIRECTIONS

1. Cook potatoes until fork tender; drain.
2. Mash potatoes; add butter, half-and-half, cream cheese, and garlic salt. Spoon into prepared baking dish (13x9 glass baking dish coated with nonstick cooking spray).
3. Bake @350*, uncovered, for 30 mins. Sprinkle sliced almonds over; bake an additional 15 mins until lightly browned.
4. Let stand 15 mins before serving. Garnish with chopped chives.

Do ahead: step 1 & 2.

Cover with plastic wrap & refrigerate up to 2 days.

Unwrap & let stand at room temperature 30 mins.

Begin with step 3.