

UNITED WAY

HOLIDAY RECIPE SWAP

December 2020





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APPETIZERS



INGREDIENTS

- 1 1/2 cups fresh cranberries
- 2 whole green onions, including tops
- 1 seeded jalapeño pepper
- 1/3 cup sugar
- 1/4 cup cilantro
- Juice and zest of one lime
- 1 1-inch piece of fresh gingerroot, peeled and minced
- Goat or Brie cheese and crackers for serving



CRANBERRY SALSA



SUBMITTED BY CAROLINE LAFLEUR



Yields about 20ish dollops on crackers.



I got this recipe from an event I used to go to every year at Walnut Hill Church, where people made delicious food, shared recipes, and sold their craft items. It was a great annual event, which they don't do anymore. If you went to the event, they gave you a small cookbook with all the recipes that were shared called 'Tis the Season. This is from the 2009 cookbook. I make it around the holidays because it is red and green and people really like it!



1. Put everything in a food processor and chop until still slightly chunky. Don't over process. Keep the colors visible.
2. Refrigerate for a few hours to let the flavors blend. Spread cheese on crackers and put a dollop of the salsa on the cheese.



NOTES/TIPS/VARIATIONS



The salsa can be prepared a few days ahead. Better if it's just a few hours. Be careful about the jalapeño-start small. I usually start with a 1/2 to make sure it's not too hot.



The recipe says to serve on Brie cheese, but I usually serve on goat cheese because my family likes it better.





INGREDIENTS

Bacon
American cheese
Sliced bread
Toothpicks



HENNESSY BACON CHEESE APPS



SUBMITTED BY KIM MORGAN



Yields as many as your ingredients allow.



My mom always made these at the holidays when we were growing up. She passed away when I was 17, and now my sisters and I make them for every holiday and think of her!



1. Cut your bread and cheese slices in 4 strips. Cook your bacon halfway, so that most of the grease is gone but it isn't crispy. Roll the bread with a cheese slice and then wrap with half a bacon slice and hold together with a toothpick. Bake at 350 for 10-15 minutes until crispy, or broil for a few minutes in a toaster oven. Enjoy!
2. You can make batches ahead of time and freeze them in a baggie. Take them out when you are ready to enjoy! They are addictive!





INGREDIENTS

2 cups cooked rice
2 cans of spinach, squeeze dry and chopped finely
1 pound of chopmeat, browned
1 pound country link sausages, removed from casing and skin and browned
1 cup grated parmesan cheese (you can add more if needed, and to taste)
6 eggs
Breadcrumbs



PING (STUFFING)



SUBMITTED BY VICTORIA SCOFIELD



This is my great-grandmother's recipe. We always make this around the holidays as an appetizer by making patties or as part of the meal because it is technically a stuffing. It is delicious, but can be a little difficult to get right because my great-grandmother never wrote down the recipe. Finally, my grandmother and aunts sat her down at different times to write down the recipe and each of them has a slightly different version.



1. Mix the rice, spinach and meats well in a large bowl. Add pepper, salt, 1 cup of grated parmesan cheese (or to taste) and the eggs.
2. Mix well - if too soft after mixing, add breadcrumbs to make firmer. The texture should be able to make and hold the shape of a ball at the least.
3. Can be prepared ahead of time and refrigerated.



NOTES/TIPS/VARIATIONS



You can make this as an appetizer by taking a small ball of the stuffing and making round patties. These can be fried in a pan with a little bit of butter or olive oil. Once cooked, sprinkle with grated parmesan cheese and serve.



You can also use Ping as a stuffing in stuffed shells, lasagna, raviolis, or pretty much anything that you want to stuff: just stuff and bake the item as needed. It is best with Italian dishes as it is an old Italian recipe.





BAR COOKIES



INGREDIENTS

FOR THE CRUST

- 2 cups salted butter, room temperature
- 1 cup granulated sugar
- 1 1/2 cups powdered sugar
- 2 tablespoons vanilla extract
- 4 cups all purpose flour

FOR THE FILLING

- 14 ounces soft caramel candies (about 50 individual caramels)
- 1/3 cup milk or cream
- 1/2 teaspoon vanilla
- 1 tablespoon coarse sea salt



SALTED CARAMEL BUTTER BARS



SUBMITTED BY ISABEL ALMEIDA



Yields 24 bars



This recipe is a family favorite and has become a holiday tradition in our house. It is from the Cookies & Cups food blog by Shelly Jaronsky and was shared with me by my college roommate who is still one of my best friends today. My kids love helping me make these. They're in charge of unwrapping all of the caramels – some actually make it into the recipe. But most of all, they love helping me eat them! I hope your family enjoys them as much as mine does! Happy Holidays!



FOR THE CRUST



1. Preheat oven to 325° and coat a 9x13 baking dish with nonstick spray. Set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment, mix the butter, granulated sugar, and powdered sugar together on medium speed for 2 minutes. Add the vanilla and mix until combined. Turn the mixer to low and add in the flour, mixing until a soft dough forms.
3. Press one-third of the dough evenly into the bottom of the prepared pan. Wrap the remaining dough in plastic wrap and chill in refrigerator.
4. Bake for 20 minutes, or until the edges are a pale golden brown. Transfer the pan to a wire rack and let cool about 15 minutes.



Recipe continues on next page

SALTED CARAMEL BUTTER BARS

CONTINUED

FOR THE FILLING

1. While the bottom crust is baking and the remaining dough is chilling, make the caramel filling. Place the unwrapped caramels in a microwave-safe bowl. Add the milk or cream. Microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval, until smooth.
2. Once the caramel is melted add in your ½ teaspoon of vanilla and stir until combined.
3. Pour the caramel filling over the cooled crust. If you are going to salt the caramel sprinkle it on caramel layer now.
4. Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel.
5. Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25- 30 minutes.
6. Let cool completely before cutting into squares.

NOTES/TIPS/VARIATIONS

Store airtight for up to 5 days

I find that these are so rich that you can cut them down into smaller more bite-size pieces, which also yields a lot more. A full-size bar could very well put you into a butter/sugar coma. I have also experimented with different textures of sea salt. I tend to like a more medium coarse, rather than a larger coarse salt.



BREAKFAST SWEETS

muffins, cinnamon rolls, quick breads



INGREDIENTS

1/3 cup butter, melted
1 cup sugar
1 egg, slightly beaten
2 cups ripe bananas, mashed (approximately 4 medium bananas)
1 teaspoon baking soda
1 3/4 cup all-purpose flour
1/2 cup pecans, chopped



BANANA PECAN BREAD



SUBMITTED BY ARLENE AJAMI



Yields 1 loaf



I adapted this recipe from Recipes.com, by adding more pecans and an extra banana to make it more moist. My husband loves it and it's easy for those that are cooking challenged :)



1. Preheat oven to 350° and spray a 9x5 loaf pan with a non stick spray. Set aside.
2. In a medium mixing bowl, beat butter and sugar until creamy.
3. Add egg and lightly beat. Then add bananas and stir until incorporated.
4. Mix baking soda and flour just until combined.
5. Lastly, add chopped pecans and stir.
6. Place into prepared baking dish and bake for 50-60 minutes or until toothpick comes out clean.



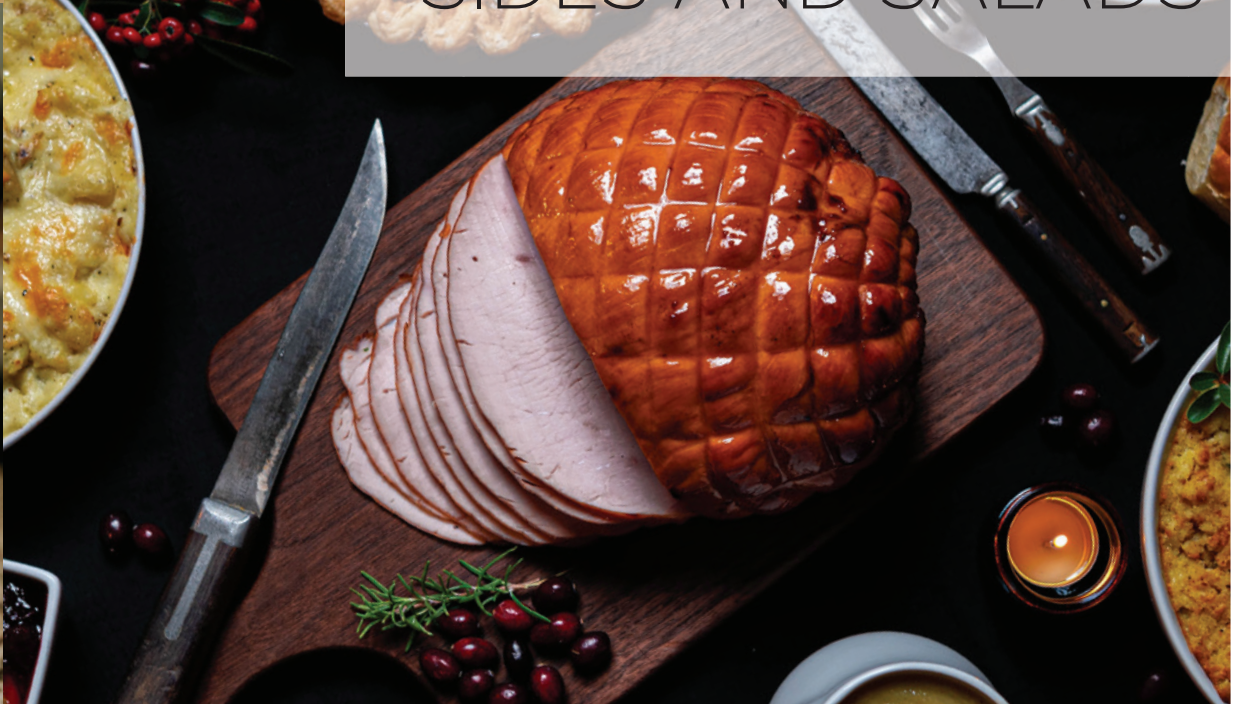
NOTES/TIPS/VARIATIONS

Use over ripe bananas for moist bread.





MAIN COURSES,
SIDES AND SALADS





INGREDIENTS

1/4 cup olive oil
1 large or 2 medium onions, minced
2 lbs. stewing beef (chuck, flank, or bot tom round) or veal or any combo of beef and veal - we like half beef and half veal) cut into 1-inch cubes)
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon nutmeg
2 bay leaves
1/4 teaspoon rosemary
1/2 cup red wine
1 tablespoon tomato paste OR 2 medium tomatoes, cut up/chopped
2 cups hot stock or hot water with beef or chicken bouillon added
A few mushrooms, coarsely chopped (ideally porcini) (optional)
Wondra flour or cornstarch

Main Courses, Sides or Salads



ALICE'S BEEF GOULASH (ISTRIAN SQUAZETTO)



SUBMITTED BY LAUREN SCOPAZ DAUNAIS



Serves 4-6 people+ (served over pasta)



This is my grandmother's recipe traditional to Istria, the part of Croatian that hers and my grandfather's families came from. It goes deliciously with krafi (recipe follows), gnocchi or other types of pasta.



1. In a large Dutch oven, heat oil, sauté onions about 10 minutes until opaque.



2. Add meat, herbs, salt and pepper and sauté 10 minutes longer.



3. Add tomato paste or tomatoes, bringing to a boil.



4. Add wine, the hot stock and mushrooms.



5. Cook slowly for 2 hours until the sauce thickens. Add flour or cornstarch diluted into a paste and cook and additional 5 minutes.



6. Serve over krafi, fuzi, gnocchi or any pasta.



Krafi recipe begins on next page

INGREDIENTS

FOR THE DOUGH

- 4 cups flour
- 1 tablespoon oil
- 2 eggs - plus salt
- About 1/2 to 3/4 cup water, room temperature (you can use half white wine half water, room temperature)

FOR THE FILLING

- 1 lb. ricotta
- 1 lb. mozzarella—if available, dry mozzarella, shredded)
- OR Equal parts of any cheeses of your choice with equal consistency, like any of the combinations below, shredded:
 - 1 lb. DRY mozzarella
 - 1 lb. Fontina
 - 1 lb. Kasseri cheese (*ed. note: this is a Greek sheeps milk cheese*)
 - 1 lb. Kefalograviera cheese (*ed. note: this is a hard Greek sheeps milk or combination sheep's and goat's milk cheese*)
- 8 ounces cream cheese (optional)
- 7 egg yolks
- Rind of 1 orange (or dried orange peel/rind)
- 1 1/2 tablespoon sugar
- White/yellow raisins soaked in orange liquor (optional)
- Pignoli (pinenuts) (optional)

Main Courses, Sides or Salads



KRAFI



SUBMITTED BY LAUREN SCOPAZ DAUNAIS



Yields ~85 krafi. Can easily be doubled!



This is a traditional Istrian recipe (Istria is the part of Croatia that my Dad's family is from) and is a type of cheese-filled pasta. It's best served with Alice's Beef Goulash (Alice is my grandmother) - which is a delicious meat sauce. Apologies to the vegetarians! Krafi was traditionally for weddings (otherwise know as wedding pillows) but also for important holidays. My family sometimes makes these for Christmas or Easter, but it's a production. I do not recommend doing it on your own.



FOR THE DOUGH

1. Put all ingredients in Cuisinart mixer or in bowl to mix by hand and mix until smooth. Start with the 1/2 cup of water and if too dry, add more by the tablespoon until the consistency is smooth and not crumbly.
2. Let dough rest in a bowl covered with a cloth (~20 min)



FOR THE FILLING

1. Mix everything together until well blended (not too clumpy)



Recipe continues on next page

KRAFI

CONTINUED

ASSEMBLY

1. After the dough has rested, roll out dough, about 1/8 of the dough at a time. If using a hand-cranked pasta machine, the dough should go through 3 times, until pretty thin (about 1/8 inch thick - usually the 2nd to smallest thickness setting on the roller machine) - and you will have a long rectangular flat piece of pasta about 3.5-4" wide and a couple feet long. If rolling by hand, roll until about 1/8 inch thick as well and a rectangle the same width of 3.5-4". Can really be any length. Be sure to use plenty of flour under and on top when rolling through machine or by hand.
2. Once you have the flat rectangle of pasta, take about a tablespoon of the filling and place at regular intervals (~2") across the length of the dough about one inch from one of the long the edges. You can really make them as big or small as you would like. Wet the dough with water between the filling scoops and along one edge so the dough will stick. Fold the dough over the filling (lengthwise) and stick together where you wet the dough around each filling scoop. Take a tea cup/glass, flour the top edge, and cut out the dough in semi-circles around each krafo. Using a fork, seal the rounded edge (~1/4") and pierce each krafo in the middle to release any air. Place on a floured cookie sheet (they should not touch) until ready to cook (or freeze per below instructions.)



COOKING

1. If the krafi are frozen, do NOT defrost. Cook in large pot of boiling water for about 8-10 minutes until pasta dough is cooked--no more than 25 krafi at a time. If the krafi are fresh, they will cook in less time, ~5 minutes. Remove krafi from water individually with slotted spoon and drain well.
2. Serve with sauce of your choice, a veal or chicken stew (or see my other recipe for Alice's Beef Goulash!) goes very well. Do not recommend tomato sauce as the flavor overpowers the krafi. Simply melted butter or sage flavored butter and parmigiano or grana padano cheese is excellent, too! Extra dough can be used to make any shape of pasta - fuzi is an Istrian shape where you cut into a square and fold two opposite corners together to make a diamond shape.

NOTES Krafi free very well. To freeze - put the floured cookie sheet with the krafi right into the freezer. After the krafi are frozen, you can store them in plastic containers in layers with wax paper between each layer and keep in the freezer until ready to cook!



INGREDIENTS

4 filet mignon steaks, at least 1-inch thick, but best if 1 1/4 to 1 1/2-inch thick

8 slices lean bacon

Coarse ground black pepper

Salt

1 tablespoon butter/margarine

8 ounces chicken liver pate, mushroom pate or foie gras

2 tablespoons green peppercorns, soaked in 2 tablespoons hot water, drained, crushed slightly, refrigerated

Puff Pastry, if using frozen, follow package thawing directions

FOR THE GREEN PEPPERCORN SAUCE

1/4 cup cognac or brandy

1/2 cup heavy cream

1 tablespoon of remaining drained, crushed peppercorns

Coarse ground black pepper

Salt

Main Courses, Sides or Salads



INDIVIDUAL BEEF WELLINGTONS WITH GREEN PEPPERCORN SAUCE



SUBMITTED BY KATY FRANCIS



Serves 4 but can be adjusted, with about 1/2 cup of sauce



I make this on Christmas day because it's prepped long beforehand, it's easy and always turns out great!



PREPARE THE BEEF



1. Wrap 2 pieces of bacon around outside edge of each filet and secure with toothpicks or string.
2. Press black pepper and salt into meat on both sides. Heat butter in heavy skillet until hot and sear steaks for 1 1/2 minutes each side. Be sure pan is hot and be mindful of time. Save pan dripping for sauce - see above.
3. Remove meat from pan, plate, cover with plastic wrap and refrigerate at least 3 hours.
4. Mix pate with 1 tablespoon of crushed green peppercorns and refrigerate.



PREPARE THE SAUCE



1. Reheat skillet with meat drippings and deglaze with cognac. Add a bit of butter if drippings are sparse.
2. Simmer to reduce a bit and cook off alcohol. Remove pan from heat and slowly whisk in cream, add peppercorns and simmer until thickened.
3. Taste for seasoning. Reheat over low flame when ready to serve.



Recipe continues on next page

INDIVIDUAL BEEF WELLINGTONS WITH GREEN PEPPERCORN SAUCE

CONTINUED

ABOUT 5 HOURS BEFORE SERVING

1. Take pate and steaks from fridge, remove bacon from meat
2. Roll out thawed pastry and divide to equal four approx. 6-inch squares.
3. Spread $\frac{1}{4}$ of the pate mixture on one side of each filet, lay filet, pate-side down, in the center of a square of pastry, folding the corners up to enclose the meat. Trim edges of pastry so you just overlap, wet your finger with water to make a good seal and have a neat, flat bottom. Save scraps to make cut-out for the tops of each bundle.
4. Plate and refrigerate meat bundles, lightly covered with plastic wrap for at least 4 hours.

AN HOUR BEFORE SERVING

1. Preheat oven to 450°.
2. If using, decorate tops of filets with pastry design and brush all over with egg wash. (1 egg and dash of water, well beaten)
3. Place filets on a low-rimmed baking sheet and bake for 25-30 minutes for rare. If your filets are thinner, cut back on the time.
4. Let filets rest at least 5 minutes before serving--this is a very important step.
5. Serve with Green Peppercorn Sauce.

NOTES/TIPS/VARIATIONS

Using the times and oven temp noted will result in a nice, pink - not bloody - filet. If your filets are just 1" or more than 1 1/4" thick, adjust the oven time a bit. I've never had this recipe fail to produce perfectly cooked filets. If you're serving someone who only eats well-done meat, pop it in the oven 3-4 minutes before the others or leave it in for a few minutes longer.

I suggest that you test your oven temperature to be sure it's accurate as it will make a difference if you're under 450°, and if you're over 450°, well, you'll see the smoke.



DOMMI'S MACARONI AND CHEESE

SUBMITTED BY KATY FRANCIS

Serves 4-6

1. Cook noodles until just done (al dente), drain and mix with stewed tomatoes
2. Slice cheese approx. 1/4 inch thick slices
3. Oil a 1-quart casserole - preferably a higher side than flat - layer about a third of noodle mixture, top with slices of cheese; repeat with noodles and cheese, ending with cheese on top.
4. Bake at 350° until bubbly.
5. To serve -put some macaroni on top of a Ritz, top with a dab of applesauce and enjoy!

INGREDIENTS

8 ounces Mueller's egg noodles
1 can stewed tomatoes, roughly cut-up
8 ounce bar Kraft extra-sharp white cheddar cheese
Jar of Mott's smooth applesauce

NOTES

Eat this with your kids. Make some memories!





INGREDIENTS

5 lbs. of baby potatoes , skins on
1/4 cup red wine Vinegar
1/2 cup olive oil
Oregano or Rosemary
Salt



ROASTED OREGANO POTATOES



SUBMITTED BY ARLENE AJAMI



Yields 5 servings



I saw this on a cooking show with Jaime Oliver and started making it as a side for all holidays. Sometimes I substitute rosemary for the oregano. Easy and delicious.



1. Par boil potatoes, place in shallow pan, use the back of a spoon to press potatoes flat and salt.



2. Mix olive oil and red wine vinegar - drizzle over potatoes. Sprinkle fresh herbs.



3. Bake at 400° until crispy, 30-40 minutes.





INGREDIENTS

3 - 3-1/2 lb. boneless center loin pork roast

Fresh basil leaves, or fresh spinach leaves, stems removed

Large jar roasted red peppers, not packed in oil or 2 large red peppers roasted, seeds removed

Small jar sun-dried tomatoes in oil
3 ounce package goat cheese - with garlic and herbs - or not
3 ounce cream cheese, softened

FOR THE LEMON-CAPER SAUCE

1 shallot, minced

2 cups good quality chicken broth

2 tablespoons capers, drained

1/8 cup lemon juice

2-3 tablespoons goat cheese mixture

1/4 cup finely chopped parsley



ROLLED PORK LOIN WITH GOAT CHEESE AND LEMON-CAPER SAUCE



SUBMITTED BY KATY FRANCIS



Serves 6



This is a delicious and very easy recipe. It's meant to be assembled ahead of time which allows you time to spend time with your family/guests. It's perfect for holiday dining as the red and green colors in the stuffing fit the seasonal colors.



I've made this for years and it has never failed to wow my guests. I serve with an herby quinoa or rice that goes well with the lemon-caper sauce.



1. Blanch basil/spinach leaves in boiling water for 3 seconds. Plunge into cold water. Drain, and spread flat on towel.



2. Mix goat cheese with cream cheese and garlic - set aside and reserve 2-3 tablespoons for the sauce.



3. Slice pork roast down center - not cutting all the way through - so it will open flat, like a book. Pound pork until an even thickness, but not less than 3/4 inch. Placing 2 layers of plastic wrap under the roast will help with rolling it up.



4. Layer down the center - lengthwise - first a row of basil/spinach leaves, then roasted peppers (skin side down), carefully spread the cream-cheese mixture on the peppers and top that with a line of sun-dried tomatoes. You're now at the 'center' of the roll.



Recipe continues on next page

ROLLED PORK LOIN WITH GOAT CHEESE AND LEMON-CAPER SAUCE

CONTINUED

5. Now put down a layer of peppers, and top with spinach/basil over all.
6. Rolling from long side, jellyroll style, keep the roll tight but not so tight as to push the filling out the ends. Tightly and tie well with kitchen string at about 2-inch intervals. Cover the ends with foil - this keeps the filling from running out as it cooks.
7. Refrigerate for at least 6 hours, or overnight. Remove from fridge about 20 minutes before you're ready to roast.
8. Place in baking pan and roast at 350° for 1 hour. Check temperature of meat at 30 minutes - don't put thermometer into center as it's just filling.
9. The roast should sit, loosely covered with foil, for about 20 minutes and it will continue to cook. I suggest removing from oven at 140-145 degrees which is okay with the USDA. If you prefer no pink in your pork, leave to 150° and remove.
10. Let sit, covered with foil for 20 minutes.
11. Remove foil and string and slice into rather thick slices. Serve with lemon-caper sauce.

FOR THE LEMON-CAPER SAUCE

1. Boil shallot in broth until reduced by half.
2. Add lemon juice and slowly whisk in small pieces of cheese until smooth.
3. Simmer until thickened, add capers and parsley. Taste to adjust seasonings.

NOTES

Don't be put off by rolled meat. It's easy, just take your time in pounding to ensure even thickness. I usually serve with a baked spinach risotto (I have a fool-proof recipe) or herbed quinoa or rice. The sauce is always popular, so increase quantities if you've got 'saucy' guests.

Enjoy!



SUBMITTED BY LISA ALEXANDER

INGREDIENTS

Corn tortillas (stack)
Cooking oil spray
3+ cups roasted turkey
Fresh or frozen corn

FOR THE SAUCE

(Double ingredients if you have a lot of turkey)

1 can red enchilada sauce
1 can cream of mushroom (and/or cream of chicken) soup
1+ cup light sour cream (plus additional for serving, if desired)
1/2 teaspoon garlic powder
Black pepper
Jalapeño pepper (fresh or small can)

OPTIONAL

Shredded Mexican cheese
Fresh scallions and cilantro for garnish
Main Courses, Sides or Salads



TURKEY ENCHILADAS - LIGHTENED UP!



There are only so many leftover turkey dinners a person can eat. Turkey Enchiladas are yummy, but all that cheese is kinda the last thing you want after all that rich holiday food. These are lower in fat and so flavorful! (You can still add cheese if you want.)



1. Preheat oven to 325°.
2. Spray a skillet with oil and brown one side of each tortilla. (Use two skillets to save time.) Cool tortillas stacked in a plate. Salt each one lightly as it comes off. Repeat.
3. Chop jalapeños.
4. In a medium saucepan, combine jalapeños, enchilada sauce, condensed soup, one cup of sour cream and garlic powder, stirring over medium heat until warm and well blended. Season with fresh black pepper.
5. Shred the turkey by handful—worth the effort for the texture and flavor!
6. Spray a roasting pan or casserole with oil. Spoon a coating of sauce in the bottom. (2 pans if doubling up)
7. One at a time, spoon about 2-4 tablespoons of turkey in a tortilla (brown side out) with a spoonful of sauce and sprinkle with corn (cheese optional). Roll up and place in pan with seam side down. Continue until all tortillas have been filled and rolled.
8. Spoon the rest of the sauce over rolled tortillas. Be sure to moisten the ends. Cover top with cheese if desired.
9. Bake for about 45 minutes, until hot in center and bubbly on the edges. Serve warm. (Garnish with chopped scallions and/or cilantro if desired)



NOTES

Freezes well (cover with foil)

PIES AND TARTS





INGREDIENTS

9-inch pie crust (homemade or store bought)

1 pint heavy cream

1 cup sugar

3 tablespoons butter

3 tablespoons flour



OLD FASHION SUGAR CREAM PIE



SUBMITTED BY KATHERINE MURPHY



My mom is from Indiana and this is a popular pie there that she grew up eating and we now make it for Christmas.



1. Preheat oven to 325°.



2. Mix all ingredients together in a pot and cook over medium heat until it starts to thicken.



3. Pour into pie shell and bake on a foil lined pan (in case it overflows) in a preheated oven for about 45min or until thick and golden



4. **Pie will be a bit loose but will thicken as it cools.**



5. Refrigerate but take out to get to room temperature 15-20 minutes before serving!



SPOON DESSERTS

puddings, ice creams





INGREDIENTS

3 cups whole wheat and white bread crumbs, cubed or torn into pieces about 1-inch square or so

4 cups milk, whole milk is best

1 cup raisins

2 eggs, well beaten

3 tablespoons molasses

3 tablespoons sugar

1 teaspoon cinnamon

1/2 teaspoon ground cloves

Pinch salt

FOR THE WHISKEY SAUCE

3 egg yolks

1 cup sugar

1 1/2 ounce Rye whiskey, or

1 teaspoon vanilla



BLACK-EYED SUSAN PUDDING WITH WHISKEY SAUCE



SUBMITTED BY KATY FRANCIS



Serves 6-8



1. Pre-heat oven to 350°.
2. In large bowl whisk eggs, milk, molasses and spices well to combine. Add torn bread pieces and raisins and mix well. Turn into a greased 1.5 quart casserole. Turn oven down to 275° and bake for 40 - 45 minutes, until brown on top and set in the middle. Allow to cool a bit and top with whiskey sauce.
3. **Be careful not to overcook the pudding. It will continue to cook after you remove from the oven.**



WHILE THE PUDDING IS BAKING, MAKE THE WHISKEY SAUCE



1. Using a mixer, beat eggs until lemon-colored and slowly beat in sugar, about a tablespoon at a time
2. Slowly add whiskey or vanilla, a few drops at a time, so as not to curdle the eggs, and mix until well incorporated. Spoon over warm pudding servings. Refrigerate any leftover sauce.

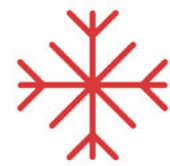


NOTE Since this is an uncooked sauce, be sure to use only really fresh eggs.





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United Way of Western Connecticut