This is Home for the Holidays

13 abc
Baked Brie
With Chile Fig Spread

Our low-key Christmas Eve tradition. With our 2 boys now both in College and a fairly small extended family, we keep it pretty casual. One of our favorite things to do is to gather at our home around 7pm on Christmas Eve. We get into comfy clothes and settle in for a quiet evening, playing games and enjoying some snacks. One of my favorite Apps is this very simple Baked Brie.

**Ingredients:**
1 medium wheel of Brie
1 jar of Chile Fig Spread (or any yummy spread will do) I usually pick this up in the Kroger Deli.
1 baguette, sliced into thin pieces
Fruit of choice - grapes, apple slices.

**Directions:**
Preheat oven to 350°F.
Slice off skin on top of Brie. Spread generously a layer of Fig preserves over the top of brie.
On lined cookie sheet, place brie and baguette slices.
Bake for 7 minutes or until brie is starting to bubble onto baking sheet.
Place all items on pretty serving dish and enjoy.

Jamie Church, Sales Account Manager
Banana Split Freeze

Ever since I can remember, my great grandma made this dessert every year for the holidays. After she passed away, my mother took on the tradition and now my little kiddos get to enjoy it! Although, my grandma called it a ‘fruit salad’ so she could enjoy even more desserts!

**Ingredients:**
- 8oz cream cheese
- 3/4 cup sugar
- 1 large can pineapple tidbits (Drained)
- 10-12oz pkg. frozen strawberries (thawed)
- 1/2 cup chopped nuts
- 2 bananas (diced)
- 1 large Cool Whip

**Directions:**
- In a large bowl, cream together the cream cheese and sugar.
- Add in the pineapple, strawberries, bananas and nuts.
- Use a spatula to fold in the Cool Whip.
- Pour into a 9x13 pan and freeze.
- Thaw for 15-30 mins before serving.

Jen Zawisza, Graphic Artist
Beigli is the most popular Christmas pastry in Hungary. Traditionally it comes in two flavors, poppy seed or walnut. It became a custom to bake Beigli for Christmas in the 19th century during the Austro-Hungarian Monarchy. Generations of Hungarians have passed this delicious pastry recipe on to their children and grandchildren. Our Hungarian mothers Ethel and Irene have passed this recipe down to us, Jerry and Irene. Irene has updated this old family recipe to save time by using a bread maker to make the sweet dough without altering its flavor or texture. Once the dough is rolled out, filled with ground walnuts or poppy seed, and baking in the oven, the delicious aroma will be just like our mothers and grandmothers were in the kitchen baking with us.

**Dough Ingredients:**
- 1 cup Half and Half
- 1/4 cup milk
- 4 cups flour
- 1 tsp. salt
- 1/2 cup sugar
- 1/2 lb. butter softened and cut up
- 4 beaten egg yolks
- 1 1/2 tsp. vanilla
- 3 1/4 tsp. dry yeast

**Directions:**
Preheat oven to 350° before dough cycle is done.

Put the ingredients into bread maker in the above listed order and set machine to the "Sweet Dough Setting".

After the dough cycle is completed, take the dough out and put onto a floured board. Divide dough into 4 equal balls. Let dough rest.

Roll out each ball and spread with fillings. Roll up like a jelly roll. Cover with towel and let it rise in warm place until dough doubles, maybe 1 hour or longer.

Brush dough with a beaten egg wash and bake for 40-45 min. or until they are golden brown. If desired, serve individual slices with a dusting of powdered sugar.

**Walnut Filling:**
1 cup powdered sugar to 1 lb ground walnuts check if more sugar is needed to desired sweetness.

Add enough beaten egg whites to bind the ground walnuts and powdered sugar together so it's spreadable.

**Poppy Seed Filling:**
1 cup powdered sugar to 1 lb ground Poppy Seed check if more sugar is needed to desired sweetness.

Add enough beaten egg whites to bind the ground poppy seed and powdered sugar together so it's spreadable.

Jerry Toth, Senior Maintenance Engineer
Carol's Onion Pie (not a dessert) is named after my mother who would not share this recipe even with close friends for many, many years. This was always served at Thanksgiving and Christmas and for special birthday dinners. Of course the name of the recipe “onion pie” is not inviting but it is very tasty. It is similar to quiche (but better). We would try to encourage new guests NOT to try the onion pie as there was never enough to go around.”

**Ingredients:**
- 2 cups salted cracker crumbs
- 1/2 cup butter, melted
- 3 cups onions (about 5 medium), thinly sliced
- 3 eggs beaten
- 1/2 lb. swiss cheese, grated
- 1 tbsp. flour
- 1 tsp. salt
- Dash Pepper
- 1 cup milk, scalded
- 2-3 tbsp. fresh chives, chopped
- Paprika

**Directions:**
Prepare crust by combining cracker crumbs and melted butter. Press into pie plate.

Saute onions in butter until very soft, but not caramelized (low & slow on the stovetop). Place onions on top of the crust.

Combine the remaining ingredients and pour over top of onions. Sprinkle with chives and paprika.

Bake at 325°F for 45 minutes.
Chicken Marsala Rigatoni

My wife, Lisa, is an amazing cook. However, several years ago she was sick over the Christmas holiday so the kids and I needed to make Christmas dinner. We decided to try to copy a recipe from one of our favorite restaurants. We have been making this dish every Christmas day ever since. Cheers!

Ingredients:
1 lb. rigatoni noodles
1 lb. chicken breast, chopped
10 oz. cremini mushrooms
1 yellow onion, chopped
2 garlic cloves, minced
1 1/3 cups Marsala wine
1 1/3 cups heavy cream
2 cups chicken stock
1 tbsp. fresh basil, chopped
1 tbsp. fresh parsley, chopped
1 tbsp. olive oil
Salt and pepper

Directions:
Heat olive oil in large skillet.
Sauté onions, garlic, and mushrooms until the onions caramelize.
Add chicken, chicken stock, Marsala wine, salt, pepper and cook until half has evaporated.
While you are waiting, cook rigatoni as directed on package.
Once the mixture is reduced by half, add the cream and bring to a boil. Bring down to a simmer and salt and pepper to taste. Add fresh basil and parsley.
Add cooked rigatoni into the mixture and coat evenly.
Serve immediately.
Chocolate Mint Squares

Carol Smith -- born on Christmas Day, hence her name -- was the definition of holiday baking in our family. Chocolate mint squares were a consistent favorite of mine, and I was always honored to exercise my childhood civic duty as official taste tester. With this being our first Christmas without her, my wife and I encourage you to keep the Smith family tradition going... and with no actual baking necessary for this one, get as creative as possible!

**Ingredients (Bottom Half):**
2 cups mint chocolate chips
1/2 cup margarine
1/2 cup icing
2 eggs
3 cups graham crackers crumbs
1 cup chopped walnuts, if desired

**Ingredients (Top Half):**
4 cups icing sugar
1/2 cup softened margarine
3 tbsp. milk
Green food coloring

---

**Bottom Half:**
The more mint, the merrier! Melt all the chocolate chips in with margarine over hot water (double boiler)... and don't be afraid to sample it, as you need to set aside about 1/2 cup for decorative drizzling anyway. Mixing in the icing sugar, eggs and graham cracker crumbs makes for some great gooey goodness.

We always doubled the recipe in our kitchen to fit a 15x10 cookie sheet, and the numbers above already reflect that. Remember to chill this part in the fridge for a bit once it's all spread out in the pan.

**Top Half:**
Sugar rush! All 4 cups of icing sugar mix right in with the margarine and milk. We usually put about 10 to 12 drops of the food coloring in at this point -- depends on how natural or vibrant you want it to look.

The end result may be pretty thick, but with a little elbow grease, you can spread the icing on top of your brownie-ish mix -- a magnificently minty canvas on which to drizzle the rest of that melted chocolate. Heaven knows I can't paint to save my life, but Jackson Pollock would be proud of the effort here. Chill again, cut into squares and pair it with a good hot cocoa!

Dan Smith, Meteorologist/Reporter
Christmas Milkshakes

As we were enjoying Christmas Day in the afternoon one year, my wife and I decided to make milkshakes. We have a scrumptious brunch on Christmas morning, and are never really hungry for lunch, so a milkshake was a perfect way to tide us over to our Christmas dinner with our family. And so, our Family Christmas Milkshake Tradition began! We all look forward to Christmas milkshakes on Christmas day afternoon every year!

You will need a blender, glasses, spoons and straws.

Ingredients:
- Vanilla Ice Cream (we like to use a Vanilla Bean Ice Cream)
- Egg Nog (we like to use Egg Nog from a local Dairy)
- Bailey’s Irish Cream – original
- Kahlúa Coffee Liqueur
- Milk (Regular, Soymilk, Almond Milk, Coconut Milk)
- Nutmeg
- Whipped Cream

Directions:

Scoop Vanilla Ice Cream into blender – fill about 3/4 full

Pour 2 shots of each Baileys and Kahlúa over ice cream (more or less to your liking). We leave this step out for the kids.

Add 1 cup Egg Nog (more or less to your liking) or Milk (for those who don’t care for Egg Nog).

Blend to desired consistency.

Once blended, pour into your beautiful Christmas glass, adorn with whipped cream, sprinkle with Nutmeg, and enjoy! Pairs well with Christmas cookies!

Tony Geftos, Anchor/Reporter
Cranberry Yam Bake

An easy to make dish for the whole family! Yams and cranberries mixed in with brown sugar and oats, topped with a crisp crust with melted marshmallows. A sweet side or dessert, perfect for holiday dinners or special gatherings. Can be served hot or cold in all seasons.

**Ingredients:**
- 1 can of Bruce’s Yams (29 oz. of cut sweet potatoes in syrup)
- 6 oz. cranberries (fresh or frozen)
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/2 cup old-fashioned oats
- 1/3 cup butter (melted)
- 1 tsp. cinnamon
- Marshmallows (as desired)

**Directions:**

Pre-heat oven to 350° and place yams and cranberries in a large mixing bowl, stir until combined.

In a separate bowl, combine brown sugar, flour, oats, and cinnamon. Pour butter over flour mixture and stir until combined.

Mix half of the flour mixture in with the yams and cranberries. Once combined, place yam mix into a pie dish, or other oven-safe baking dish. Spread the other half of the flour mixture over the top of the dish and smooth.

Bake for 30-40 minutes. While hot, sprinkle marshmallows over top as desired.
**Curried Goat**

**Ingredients:**
- 6 lbs. of goat
- 4 cloves of garlic (thinly sliced or crushed)
- 1 1/2 - 3 cups of curry powder, (hot or mild)
- 2 tbsp. of oregano seasoning
- 1 tbsp. of black pepper
- 1 tsp. of salt
- 1/2 cup of olive oil
- 1/2 an onion (diced)
- 1/2 cup of soy sauce
- 1 habanero pepper (optional)

**Directions:**

Wash and prepare the goat the night before cooking it. Season the meat with oregano, pepper, salt, and about 1 cup of curry powder. Place in a container and set in the fridge.

Using a large pot/saucepan, cover the base with olive oil and add the diced onion and the garlic.

Add the goat and sprinkle the soy sauce on a medium heat for about 4 minutes.

Add water until the meat in the pot is barely covered.

Add the rest of the curry powder (and the habanero pepper if desired) and stir.

The meat requires about 2 hours cooking.

Continue to stir every 20-30 minutes to make sure the meat does not stick to the bottom of the saucepan. Add water as needed if it boils down too fast.

Kristian Brown, Anchor/Reporter
Eggnog Cookies

What are the holidays without a little color? This Smith family tradition has actually seen the same cookie cutters used since the 90s. You'd think I've have gotten good at painting them since kindergarten, but eating them straight out of the oven is more in my wheelhouse. Don't care for eggnog? Normally, I don't either... meet the exception!

**Ingredients (Cookies):**
- 1 cup softened butter
- 2 cups sugar
- 2 eggs
- 1/3 cup eggnog
- 1 tsp. vanilla
- 4 cups flour
- 1 tsp. nutmeg
- 2 tsp. baking powder

**Ingredients (Egg Yolk Paint):**
- 1 egg yolk per color
- 1/4 tsp. water per color
- Food coloring

**Directions:**

The dough is simple enough: first 5 ingredients get mixed in one bowl, next 3 in another. You can definitely get away with a bit more eggnog than 1/3 cup -- to be honest, I'm not even sure my mom ever measured it out! Mix the two bowls together, cover in plastic wrap and toss it in the fridge for about a half-hour.

As for the egg yolk "paint", mix together as many eggs (and water) as you plan on having colors, and divide them evenly into smaller bowls. Add food coloring to each one as you or your kid sees fit.

Get the dough back out and roll it to about 1/8" thick -- then break out the cookie cutters!

**NOTE:** Paint the cookies *before* baking.

350°F and 7-10 minutes later, you'll have your first batch of several... this recipe ought to make about 6 dozen colorful creations to share with the family!

Dan Smith, Meteorologist/Reporter
Gramma Jo’s Pork Pie

Every Christmas Eve, my parents host a gathering for both sides of the family. There is always a TON of food. My mom makes lasagna, turkey, and rouladen. Aunt Terry brings the homemade sauerkraut and kielbasa. But the one thing I crave on Christmas Eve is pork pie. My gramma made it every Christmas for us until she passed. Now my mom is the head pork pie provider. I remember I once asked my Gramma Jo why we couldn’t have the pies some other time during the year, and she told me they tried it once and the pies just weren’t as good. I’ve taken her word on that and look forward to pork pies every Christmas Eve. (Pork pie also is awesome reheated on Christmas morning.) In one of those serendipitous gifts, my daughter Jo – named after her great grandmother – was born on Pi Day and prefers cake.”

Filling:
3 lb. shoulder pork
2-3 Leeks cleaned with beards and dark-green part of leaf removed (2-3 medium onions will also work)
3 stalks celery
1 tbsp. vinegar
1 tsp. Summer Savory or Poultry Seasoning
1 tbsp. salt
Pepper to taste

Crust:
2 1/4 cups Bisquick
2/3 cups milk

Directions:
Grind pork, leeks and celery in meat grinder. Mix with the rest of the filling ingredients and let rest in refrigerator overnight.

Preheat oven to 350°F.

Mix Bisquick and milk with a fork to make the pie dough. Roll out dough to make two top crusts and two bottom crusts. Not just one of each. Two pie tops and two pie bottoms. Use more Bisquick to keep the dough from sticking to the cutting board. Make more dough if you need. Use less if you don’t. I’m pretty sure Gramma didn’t use her recipe card.

This amount of meat will make two pies (Gramma made three pies with this amount of filling, but more meat is always better... always). Put your bottom crusts in pie pans. Fill each with half of the meat mixture spread out evenly. Put the top crust on and pinch the edges to seal. Put a few slits in the crust to let the steam out. You can make a lattice crust if you feel fancy. Mom has a Christmas tree pie top cutter she uses to add a festive style to her crust.

Bake at 350°F for 1 hour and 15 minutes. Pull out of oven when pies reach an internal temperature of 160°F. Do not over-cook these pies because the Bisquick crust edges will turn into an inedible rock.

Justin Billau, Chief Photographer
Grandma Keefer’s Sugar Cookies

The first time I took a bite of Grandma Keefer’s Sugar Cookies, I was a little girl visiting my Aunt’s house. I asked for the recipe right away and they’ve been a holiday tradition ever since.

From the beginning when my kids were young, I made the sugar cookies and they decorated them. We use white frosting and tons of different colored sprinkles, different shapes and different types. As the years went on, we would have decorating parties with family, and the kids would get faster with decorating. My daughter became my ultimate helper when baking the cookies.

The cookies are not the easiest to make. The batter is almost a cake batter like consistency, but believe me, they are worth making. If you like soft, vanilla, very yummy sugar cookies, that no one can resist, this recipe is for you.”

<table>
<thead>
<tr>
<th>Ingredients (Sugar Cookies):</th>
<th>Ingredients (Frosting):</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sugar</td>
<td>2 tbsp. shortening</td>
</tr>
<tr>
<td>1 cup + 2 tbsp. butter</td>
<td>1 lb. powdered sugar</td>
</tr>
<tr>
<td>2 eggs</td>
<td>4 tbsp. butter</td>
</tr>
<tr>
<td>1 cup buttermilk</td>
<td>1 tsp. baking soda</td>
</tr>
<tr>
<td></td>
<td>2 tbsp. baking powder</td>
</tr>
<tr>
<td></td>
<td>1 tsp. vanilla</td>
</tr>
<tr>
<td></td>
<td>1 Tub Whipped White</td>
</tr>
<tr>
<td></td>
<td>Duncan Hines frosting</td>
</tr>
<tr>
<td></td>
<td>Dash of salt</td>
</tr>
</tbody>
</table>

Sugar Cookie:
Cream sugar and butter, add eggs and beat well. Sift dry ingredients together in a separate bowl. Add milk alternately with mixed dry ingredients, then add vanilla. Chill dough for 24 hours. Roll out, cut out, and bake at 400° for 8 mins. Use baking stone for best results.

Frosting:
Cream shortening and butter together for 1 to 2 minutes. Add 2 cups powdered sugar slowly, scraping bowl after the powdered sugar is mixed in. Then add whipped frosting and vanilla. Mix well. Add the rest of the powdered sugar... adding milk to desired consistency.

Tips:
Chill dough in the freezer (covered) for 24 hours.
Roll a small about of dough at a time. Place the rest of dough back in the freezer to keep cold.
Flour cookie cutters before cutting dough.
Add flour to surface to stop dough from sticking (as little as possible).

Tammy Martin, Creative Services/Programming Director
Grandma Phyllis’ Potato Salad

Similar to other families, mine prepares a large meal spread for Thanksgiving and Christmas. In it, my grandmother’s potato salad. I never got the chance to meet my grandma. She passed before I was born. Just one of the reasons my mom looks forward to making the dish for our family every year. It took me years to try it. And when I say years, I mean I didn’t even dare to taste it until I was a teenager. I was quite the picky eater. Once trying it, I realized what I had been missing out on all those years. My first Thanksgiving away from home was a hard one. I was 12 hours away from my family and that recipe was the closest thing I had to feeling like I was home. It’s a recipe I enjoy even more now that I’m back closer to home and we can all share it together again.”

**Ingredients:**
- 4 lbs of potatoes
- 2/3 cup mayonnaise
- 2/3 cup celery, finely chopped
- 2/3 cup sweet relish
- 8 large eggs boiled, 5 in the salad, and 3 to decorate the top
- 1/2 cup onion, finely chopped
- 2 tsp. of yellow mustard
- Salt and pepper
- Paprika

**Directions:**

Boil eggs before boiling your potatoes. Set the eggs aside in a dish or refrigerate for the time being.

Cut your potatoes into equal, but small chunks. Boil potatoes. Stick a fork in one or two of the potatoes to see if they are ready. If the potato slides off the fork easily, without it falling apart, it’s done. If your potato chunks are falling apart, you’ve overcooked them.

Mix in mayonnaise, celery, onion and sweet relish.

Slice five eggs into the salad.

Once stirred, add in mustard and mix again.

Add salt and pepper to taste.

Once completely stirred, slice your remaining three eggs. Place on top of the salad.

Lightly sprinkle paprika.

Elise Hannah, Producer
Grandma Ruetz
Cheese Ball

This recipe was shared with me by my husband's cousin from their grandmother. I now am asked to bring to Christmas each year to my in-laws and the lott family Christmas celebration.

Ingredients:

2-packages of Cream Cheese (at room temperature)

1-jar of Kraft Roka Blue cheese (only available during the holidays)

1 tbsp. of Worcestershire sauce

1 tsp. season salt

2 cups chopped pecans

1 box crackers (your choice)

Directions:

Thoroughly mix cream cheese, Roka, Worcestershire, season salt and half of chopped pecans in a bowl. Form into either 1 large ball or 2 smaller balls and set in refrigerator to firm up.

In a separate bowl place other half of chopped pecans.

After cheese ball(s) are firm, place one at a time if doing 2, in the bowl with pecans and thoroughly coat outside with pecans. Covering all sides.

Return to refrigerator covered until 15 minutes before you are ready to serve. Serve with various crackers.

Renee Ruetz, Traffic Manager
My grandmother made yeast rolls every Thanksgiving and Christmas from this recipe. I’m not sure why they are called ‘lucky’. Perhaps that was the sense of relief she felt when she removed the cover and the yeast had indeed risen! The black and white photo is just days before my first birthday and Christmas Day December of 1967. My mom has since continued the tradition when my grandmother passed away. I’m not much of a cook, so my husband Rick will have to eventually make them!"

**Ingredients:**

1 pkg. yeast  
1 1/4 cup lukewarm water  
1/3 cup sugar  
1/4 cup of soft shortening or butter  
1 tsp. salt  
1 egg  
4 cups sifted plain flour

**Directions:**

Put water and yeast into large mixing bowl; stir until dissolved.

Add other ingredients; mix well. Cover and let rise until doubled in size.

Punch down and make into desired shape, or cover and set in refrigerator until needed.

Let rise and bake at 400°F until brown. Mixture should be used within two or three days.

Mel Watson, News Director
**Gremlin Christmas Cookies**

I always jump at the opportunity to watch a fun movie. And *Gremlins* is a lot of fun. The movie takes place at Christmas, so it's a totally a Christmas movie if you want it to be. (Same goes with *Die Hard*, folks, so if you enjoy watching it at Christmas don't ever let anyone take that away from you.) I also jump at the opportunity to have a fun theme for a party. A few years back, the wife and I were going to host a Christmas shindig, and we thought it would be cool to do a *Gremlins* viewing. And so, *Gremlin* cookies were born. The viewing party was a success, and now it's become kind of a thing.

**Ingredients:**

- Some type of cookie dough (no particular kind – whatever tickles your fancy)
- Light/white colored frosting
- Green, yellow and black food coloring
- Red cinnamon candies or mini red M&M's
- A Yoda cookie cutter (this will make life so much easier)
- Some holiday spirit (optional)

**Directions:**

I am not a baker. So it would be foolish for me to give you suggestions on how to make the actual cookies. Just make the dough however you’d like.

Then, use the Yoda cookie cutter, pull down the chin and extend the ears. (That's the secret to the recipe, guys.)

The majority of your frosting will need to be dyed green, with some yellow for ears and eyes and a tiny bit of black for the small details like the mouth, eyes etc.

I also like to grind up Oreos to sprinkle on and give the cookies a little bit of texture.

Have fun. They don’t need to look perfect. *Gremlin* Cookies are like snowflakes – no two should look alike.

And remember. Don’t eat them after midnight.

Mark Schriefer, Graphic Designer
Holiday Scramble

The Holiday Scramble is a breakfast tradition here in the Antry house since 2005. It usually takes place the night before Christmas. It is where all the kids and adults in the family gather in the kitchen to cook and talk about what we hope Santa brings us for Christmas. The sweet aroma of all the simple ingredients coming together and especially the smell of cinnamon throughout the house you know that Santa's on his way. This is a very special time for us and it's a tradition that we will keep going for many years to come.

**Ingredients:**
- 3 or 4 eggs*
- 4-5 pieces of bread*
- 1/2 cup of milk (1% or 2% milk)*
- 4-5 tsp. of ground cinnamon*
- 1/4 stick of butter*

*More ingredients can be used depending on how many people are eating

**Directions:**
Crack the eggs into the bowl and mix with a fork. (Make sure no egg shells are in the mix)

Take one slice of bread. Pick it apart into small pieces then mix it with the eggs in the bowl with the fork. (Repeat this 4-5 times depending on how many pieces of bread you have used).

Add 1/2 cup (or a tad more than a 1/2 cup) of the 1% or 2% milk and mix it with the eggs and bread.

Add the 4-5 tsp. ground cinnamon and mix it in with the eggs and bread.

Mix all together thoroughly.

Warm up pan or griddle on medium to low heat.
Add the 1/4 stick of butter to the pan or griddle. Let it melt.

Once the butter is melted, immediately pour the egg mixture into the middle of the pan or onto the griddle and cook. Keep moving the eggs around with the spatula so they do not stick to the pan or griddle. (Cook until they are fluffy. Do not overcook them or it will be too dry and will burn the bread and eggs).

Use the spatula and serve on a plate or in a bowl. (Here you can add one more tsp. of cinnamon if you want).

Eat and enjoy the Holiday Scramble!

Phil Antry, Photojournalist/Editor
Hot Crab Dip

Most family’s favorite holiday appetizer. The exact origin is unknown. It’s been a holiday staple for at least 30 years! Family and friends gather around the table to ‘box out’ the dip. I have to utilize ‘post up’ moves to get my fair share. Always the first app to be gone!

Ingredients:
- 8 oz cream cheese (soft)
- 1 can (drained well) white lump crab
- 1 clove of garlic (minced)
- 1/4 cup real mayo
- 1 tbsp. dry mustard
- 1 tbsp. powdered sugar
- 1 tbsp. dehydrated onion
- 1 tsp. lemon juice

Directions:
Drain and dry crab meat.
Mix all ingredients together.
Bake at 325° for 30 minutes.
Serve with crackers or toast points.
Hungarian Kiffles

Family Christmas parties have never gone without Kiffles (pronounce key-flees) on my mom’s side of the family. I remember growing up and helping make them, along with lots of other types of cookies. I’ve added my own twist, though. Traditional Kiffles feature apricot filling. I like to add strawberry or raspberry, and TONS of powdered sugar. They’re tricky to make, but worth the effort!

**Ingredients:**

2 1/4 cups all-purpose flour (plus more for rolling)
1/2 teaspoon salt
8 ounces cream cheese, softened
1 cup (1/2 lb) unsalted butter, softened
2 to 2-1/2 cups pastry filling (about two 12-ounce cans)

---

**Prep the Dough:**

Whisk flour and salt in medium bowl and set aside.

Beat cream cheese and butter on medium speed until very smooth and creamy.

Reduce mixer speed to low and add flour mixture slowly.

Turn the dough out onto a lightly floured surface and flatten into a square approximately 1/2-inch thick. Cut into 4 equal pieces and wrap each separately in plastic wrap.

**Roll and Cut the Dough:**

Preheat the oven to 375°F and position a rack in the center of the oven. Line a large cookie sheet with parchment paper. Work with one portion of dough at a time on floured surface.

Dust the top of the dough with flour and cover with a sheet of wax or parchment paper. Roll the dough out to a 1/8-inch-thick square.

Cut dough into small squares, 1 1/2 to 2 inches on each side.

---

**Fill and Seal the Kiffles:**

Place a small mound of filling (about 1/2 to 3/4 teaspoon) in the center of each square.

Lift two opposite corners of the dough over the filling and gently pinch them together. Fold that "point" over to one side and smooth it down gently on one side. This keeps it from popping open as it bakes.

**Bake the Kiffles:**

Arrange the Kiffles 1 inch apart on the parchment lined cookie sheet. Bake until barely golden, 12 to 14 minutes. Cool on baking sheet for 1 minute, then carefully transfer to cooling racks.

Repeat the process with the remaining portions of dough. Yield 12 dozen.

**How to Store Kiffles:**

Store between layers of waxed paper in a tightly closed container and refrigerate. Dust lightly with powdered sugar just before serving.

Heather Pollauf, Meteorologist/Reporter
Irish Cream

“My family has made this holiday drink for several generations. In my family, this drink has been served on Christmas Eve and Christmas Day. Cheers!”

**Ingredients:**

1 pint whipping cream       2 eggs
1 can Eagle Brand milk      2 tbsp. vanilla
4 tsp. chocolate syrup     2 tbsp. water
1/2 cup blended whiskey

**Directions:**

Blend in a blender.

Carrie Franzen, General Sales Manager
Mincemeat was always my Mom’s favorite pie. I remember how my Mom loved to bake during the holidays and the whole house smelling absolutely wonderful! She would bake Mincemeat, Pumpkin, Coconut Cream, and Lemon Meringue pies (my favorite) along with her tasty black walnut fudge and her delicious sugar and cherry thumbprint cookies!

**Recipe Preparation:**

Simmer apples, apple cider, candied cherries, brown sugar, apricots, dried cherries, cranberries, currants, figs, orange zest, orange juice, golden raisins, raisins, schmaltz, allspice, cinnamon, ginger, nutmeg, cloves, salt, and 3/4 cup rum in a medium pot over medium heat and cook, stirring occasionally, until almost all of the liquid is evaporated, 30–25 minutes.

Remove from heat and stir in remaining 1/4 cup rum. Transfer to a medium bowl, cover, and chill 24–48 hours to let flavors develop. This recipe makes two 9” pies.

**Directions:**

In a small liquid measuring cup, combine the vinegar, vodka and water. Fill with ice and chill until ready to use.

In a large bowl, whisk together the flour, sugar and salt. Add the shortening and use a pastry cutter to cut the fat into the flour, creating cornmeal-size pieces. Add the butter cubes and cut into the flour until the mixture resembles a coarse meal, with a few pea-size butter pieces.

Pour 1/4 cup of the ice-cold liquid mixture over the flour and stir with a fork. Add another 3 to 6 tablespoons of liquid and with your fingertips, briefly mix into a shaggy dough. Divide the dough in half. Gather one half into a loose ball and wrap it in plastic wrap, using the plastic as an aid to tuck and seal the dough into a smooth 4-inch disc. Chill in the fridge for at least 1 hour or up to 3 days.

Freeze the remaining half for up 1 month.

**Elaine S. Holcomb, Receptionist**
Mom's Cinnamon Rolls

This is my mom's recipe. She has made this every Christmas for as long as I can remember.

**Ingredients:**
- 1 box White bread dough mix (I prefer Krusteaz)
- 1 stick butter, melted
- 1 cup brown sugar
- 2 tsp Cinnamon

**Directions:**
Prepare bread dough per manufacturer's instructions. (I use my bread machine)

Brush two round baking dishes with about half of the melted butter and generously sprinkle with brown sugar and cinnamon.

Roll out dough on a floured surface into an oblong piece about 1/4 inch thick.

Brush with melted butter and generously sprinkle with brown sugar and cinnamon.

Roll like a jelly roll and cut slices about 1/2 inch thick using a sharp knife.

Should yield about 10-12 slices.

Place slices (5-6) in prepared round pans.

Cover loosely with a clean towel in a warm place and let rise. (About 1 hour)

Bake at 385° for 20-25 minutes or until lightly browned on top.

Brush top of baked rolls with any remaining butter.

Joe Harris, Technical Media Producer
Monkey Bread

This is one of my all-time favorite sweets. I first tasted it at Girl Scout camp when I was very young. Once I was old enough to make it myself, Monkey Bread became a holiday staple for my family. I make it every year for our Christmas brunch. There’s no better smell to wake up to than biscuits smothered in cinnamon and brown sugar. It can be prepared day of or the night before. Usually my whole family jumps in to help get it ready. Enjoy!

Ingredients:

3 8oz. cans of buttermilk biscuits (I use Pillsbury Originals)
2 tsp. of cinnamon
1 cup of sugar
1/2 cup of packed light brown sugar
1 cup of unsalted butter (2 sticks)
One Bundt cake pan

Directions:

Preheat the oven to 350°. In the meantime, heavily grease the Bundt pan with some butter. Open the cans of biscuits and cut each one into four pieces.

Combine one cup of sugar with the cinnamon in a medium bowl. Coat each piece of dough in the sugary mixture and gently layer it in the Bundt pan until it’s full.

In a small sauce pan, take a 1/2 cup of the sugary mixture and combine it with 1/2 cup of packed brown sugar. Add in the one cup of butter. Heat on medium.

As the butter melts, whisk it all together to make it smooth. Bring the mixture to a boil, then immediately remove it from the stove. Pour it over the sugary dough in the Bundt pan.

Place the Bundt pan directly in the oven on the bottom rack. Bake for 30 minutes. To make sure it’s cooked all the way through, use a thermometer. The middle of the bread should be 190°. Let the pan rest for 5 minutes, then invert it onto a plate.

**If the top of the bread starts to look too brown, you can always cover it with foil.

**The easiest way to eat this is to pick apart the pieces, but you can also serve it by the slice.

Kelly Brightmore, Executive Producer
Not Your Busia’s
Party Mix

Back in the day your Busia would use cookie sheets to make this – FORGET THAT! You want to use that BIG Turkey Roaster. The kind that Mom used for those 20lb. Turkeys.”

Ingredients:

1 lb. unsalted butter - melted
1 tbsp. garlic powder
1 tbsp. onion powder
1 heaping tbsp. Lawry’s seasoned salt
5 tbsp. Lea & Perrins Worcestershire sauce
4 cups Corn, Rice & Wheat Chex
4 cups Cheerios
2 cans unsalted nuts
30 oz. pretzel sticks

Directions:

Add garlic powder, onion powder, seasoned salt and Worcestershire sauce to the melted butter.

In the roaster pan, add corn, rice, Wheat Chex and Cheerios. Then add the nuts and pretzel sticks.

Pour on the melted concoction, making sure every piece is coated.

Bake at 315° for 2 hours, stirring every 30 minutes.

Let it cool. Then indulge and enjoy! In theory, this should last you at least a couple of days unless you are like me and you put some aside and hide it from the other people in your house.

TIP

Since you probably have all the spices, use the off brands for the cereal, nuts and pretzel sticks. Since it is the holidays butter sticks are always on sale. This should cost you around $20.

Brian Michalak, Technical Media Producer
Oatmeal Cookies

My mom and I are really the only two in my family who enjoy oatmeal cookies. I've always liked that you could add any of your favorite mix-ins; whether it be chocolate chips, or raisins, or walnuts or in my case all three. This recipe originally came from who knows where, but my mom and I have been baking these together for the last 12 years. If you're already a fan of oatmeal cookies you'll definitely enjoy these. If you're not, maybe if you give these a try, you just might be.

**Ingredients:**
1 cup butter, softened  
1 cup brown sugar  
1/2 cup granulated sugar  
2 large eggs  
1 tsp. pure vanilla extract  
1 1/3 cup all-purpose flour  
1 3/4 cup rolled oats  
1 tsp. baking powder  
1/2 tsp. ground cinnamon  
1/2 tsp. Kosher salt

**Mix-ins:**  
Raisins  
Chocolate chips  
Dried cranberries  
Walnuts

**Directions:**

Preheat oven to 350° and line two large baking sheets with parchment paper.

In a large mixing bowl, combine butter, granulated sugar and brown sugar. Beat with hand mixer until light and fluffy.

Add eggs and vanilla and mix until evenly combined. Add flour, oats, baking powder, cinnamon and salt and stir until just combined.

Fold in desired mix-ins. Scoop tablespoon-sized balls of dough and place on baking sheets, about 2" apart. Bake until golden, about 12 minutes. Let cool on wire racks then top as desired.

Michael Hoerner, Writer/Producer/Cinematographer
Old Fashion English
Butter Tarts

My mother Beverley is British and every Christmas she makes Butter Tarts. They are English and Candidan. My grandparents are from England and Canada where my mother was born. My late grandfather walked across the bridge every day with my mother to see if their lottery number had come up for American Citizenship. They wanted their grandchildren born in the U.S. So my mother has always passed along her rich English heritage in honor of their dedication to becoming U.S. Citizens.

**Pie Pastry:**
1 Pie Pastry Recipe or 12 pre-made tart shells

**Plain Filling:**
1/4 cup butter (melted / cooled) (50 grams)
1/2 cup brown sugar (lightly packed) (90 grams)
1/2 cup corn syrup (170 grams)
pinch of salt
1 egg
1/2 tsp. vanilla

**Currant Filling (add in):**
3/4 cup CURRANTS (120 grams)
Boiling water

**Directions:**
Make your pastry dough and refrigerate for 30 minutes.

Remove the dough from the fridge and roll out to 1/8 inch thickness, cut out circles with a round cookie cutter or glass.

Gently form into a prepared muffin or tart tin. Prick the tarts with a fork.

Pour the filling into the tart shells and bake for 15 minutes at 400°F, reduce heat to 350°F and continue baking for approximately 10 – 15 minutes (until they start to brown).

Let cool before serving.

Melissa Voetsch, Reporter
Oreo Snowballs

**Ingredients:**
- 1 (14 oz.) package Mint Creme Oreos
- 8 oz. cream cheese, softened
- 2 cups white chocolate chips, melted
- 1-2 tsp coconut oil

**Directions:**

Use a food processor to crush cookies into fine crumbs.

Add crushed cookies to a medium bowl.

Add cream cheese and stir until evenly combined.

Line a baking sheet with parchment paper.

Using a small cookie scoop, form mixture into small balls.

Place on prepared baking sheet and freeze until slightly hardened, about 30 minutes.

Using a double boiler or microwave, melt the white chocolate, adding a teaspoon or two of the coconut oil to make it easier to stir.

Dip the frozen balls in melted white chocolate until coated and return to baking sheet.

Freeze until chocolate hardens, about 15 minutes.

---

Jordan Harris, Sales Assistant
Overnight
Cinnamon Rolls

These warm, sweet, gooey cinnamon rolls are something I look forward to every holiday season. Since my brother and I were little, my mom has made it a point to make cinnamon rolls every Christmas. It’s a tradition that we do together on Christmas Eve. That way, we can enjoy the treat Christmas morning after we unwrap our gifts. When my grandparents were still alive, they’d bring the fruit and bacon to enjoy with the cinnamon rolls. We always make a few extra batches to share with our neighbors and friends!

2 packs of active dry yeast
1/2 cup of warm (not hot) water
2 cups of lukewarm milk
1/3 cup sugar
1/3 cup vegetable oil or shortening
3 tsp of baking powder

2 tsp of salt
1 egg
6.5 to 7.5 cups of all-purpose flour
1/2 cup butter (softened at room temperature)

1/2 cup sugar (for cinnamon sugar mixture)
1 tbsp. plus 1 tsp. of ground cinnamon
Powdered sugar frosting (1 cup powdered sugar plus 1 tbsp. of milk and 1/2 tsp. of vanilla)

Directions:

Dissolve yeast in warm water in a large bowl. Stir in warm milk, 1/3 cup sugar, the oil, baking powder, salt, egg and 3 cups of the flour. Beat until smooth. Stir in enough of the remaining flour to make dough easy to handle.

Turn dough onto a well-floured surface and knead until smooth. Place in a greased bowl; turn greased side up and cover. Let rise in a warm place until double about 1.5 hours.

Punch down dough: divide into halves. Roll 1 half into rectangle, 10” x 12”. Spread generously with the softened butter, sprinkle half of the cinnamon sugar mixture over rectangle. Roll up, starting at the 12” side. Pinch the edge of the dough into a roll to seal. Cut roll into 1” slices. Place on greased baking pan. Wrap tightly with aluminum foil and repeat with the other half of the dough. Refrigerate overnight for at least 12 hours but no longer than 48 hours. If you wish to bake immediately, do not wrap. Let rise in warm place until double, about 30 minutes.

To Bake: Heat oven to 350°. Remove foil from pans. Bake until golden. Check progress at 20 minutes but may take up to 30-35 minutes. Frost with Powdered Sugar Frosting while warm. Makes approximately 2 dozen rolls.

Micaela Marshall, Multimedia Journalist/Reporter
Pastel de Tres Leches or 'Three Milks Cake' has become a traditional dessert all over Latin America. Sweetened condensed milk, whole milk and whipping cream are the traditional 'three milks' that are mixed together and poured into 'poke' holes, saturating this tres leches cake and transforming it from an everyday sheet cake into a moist, flavorful and deeply rich dessert. This recipe achieves an authentic look and taste in less time by using a few shortcuts, allowing you to spend more time with your loved ones this Holiday season.

**Ingredients:**

- 1 box yellow cake mix
- 1 1/4 cups water
- 2 tsp. vanilla
- 4 eggs
- 1 can (14oz) sweetened condensed milk (not evaporated)
- 1 cup whole milk or evaporated milk
- 1 cup heavy whipping cream
- 1 1/2 containers Cool Whip
- 1 container fresh strawberries
- 1 can pineapple tidbits or fresh chopped pineapple (or your choice of fruit)

**Directions:**

Preheat oven to 350°. Spray a 13x9 inch pan with cooking spray.

In a large bowl, beat cake mix, water, oil, vanilla and eggs with an electric mixer on low speed for 30 seconds, then on medium speed for 2 mins. Scrape bowl occasionally to make sure it is well mixed. Pour into pan.

Bake as directed on box for 13x9 inch pan. Let stand for 5 minutes.

Using a fork, poke the top of the hot cake every 1/2 inch. Wipe fork occasionally to reduce sticking.

In a large bowl, stir together sweetened condensed milk, whole milk and heavy whipping cream. Evenly pour over top of cake. Cover and refrigerate for 1 hour or until mixture is absorbed into the cake.

Frost top of cake with Cool Whip.

Wash and then chop the strawberries into small slices. Drain pineapple tidbits. Sprinkle the strawberries and pineapple on top of the cake or create a fun design with fruit pieces.

Store covered in refrigerator until you're ready to enjoy!

Jose Degollado, Writer/Producer/Cinematographer
Peanut Butter Cream Pie

Ingredients:
1 package cream cheese (Softened)
3/4 cup confectioners’ sugar
6 tbsp. whole milk
1/2 cup creamy peanut butter
1 carton (8 oz.) cool whip topping
1 graham cracker premade crust
1/4 cup chopped peanuts (for garnish)
Hersey’s chocolate or caramel topping (for garnish)

Directions:
Mix together the softened cream cheese until fluffy.
Add the sugar and peanut butter and mix well.
Gradually add the milk a little at a time.
Gently fold in Cool Whip topping.
Spoon into the graham cracker crust and garnish with chopped peanuts.
Chill overnight.
Serve cold (not frozen).
Drizzle with chocolate or caramel topping if desired.

Ryan Speer, Promotions Director
Every year for as long as I can remember, my wife, Lisa, makes a tasty sweet and salty snack referred to as ‘puppy chow’. A snack we can’t get enough of! It’s enjoyed by our family, now comprised of our adult children, son-in-laws and now our grandson, Baker. Realistically, he’ll be able to enjoy it in a year or two. Here’s the recipe Lisa first got from her good friend.

**Ingredients:**
- Chex cereal (rice or corn)
- Holiday M&M’s
- Vanilla almond bark or candy coating
- Pretzels
- Peanuts

**Directions:**
- Melt Almond bark/candy coating.
- Mix with all other ingredients.
- Spread mixture onto parchment or wax paper.
- Put in container ... enjoy!

Lee Conklin, Anchor
Rice & Peas

Directions:

Using a large bowl, soak the beans in water overnight. If you want you can add a clove of garlic while it soaks.

In a large saucepan, pour some olive oil and add your diced onions and green onions, as well as the habanero peppers, (leave them whole or cut them open depending on how spicy you want your food to taste), the all spice seasoning, and the sprigs of thyme. Simmer for a few minutes on a medium-high heat.

Add your beans in the water you soaked them in and reduce to a medium heat. At this time, add the coconut milk and boil for about an hour.

To see if the beans are soft, crush a bean on the saucepan lid to see if it is soft. If so, add the cups of rice and let all the water boil off. If you need to add water add only hot water, (cold water will make the beans hard).

Remove the sprigs of thyme and habanero peppers from the rice.

Ingredients:

1/2 lb. of black or red beans

3 cups of white long-grain parboiled rice

3-4 sprigs of thyme

3 habanero peppers

1 tsp. of all spice

1/2 -1 tsp. of salt

1 can of coconut milk

3 scallions/green onions diced)

1/2 onion diced

Olive oil

Kristian Brown, Anchor/Reporter
Sapin-Sapin

Winter or fall in the Philippines is pretty much non-existent so most of my seasonal traditions are for every climate. This tradition started when I was younger both half in the Philippines and still continues today. This dish really imbues the Filipino culture and its local fruits. This dish is also just right amount of sweet!

Sapin-Sapin is Filipino steamed dessert that is made of glutinous rice flour, coconut milk, sugar, and flavoring. Its main distinguishing factor from other ‘kakanin’ or rice delicacies is its multiple layers in varying colors.

These are the more traditional flavors, but all flavors can be replaced with what you like. The white represents the base flavor which is the coconut. The purple is for ube (purple yam) and the yellow is for jackfruit. It is also usually sprinkled with Latik, a delicious toasted coconut curd, made from simmering down coconut milk or cream.

4 cups glutinous rice flour
2 cans (13.5 fl. oz) coconut milk
1 1/2 cup white sugar
1/4 cup jackfruit, chopped finely—see Note 4

1/2 cup macapuno (coconut sport strings)—see Note 1
1/2 cup ube halaya—see Note 4
1/4 tsp. violet food color—see Note 2

1/4 tsp. yellow food color—see Note 2
1 tsp. pandan flavor—optional
2 cans (13.5 fl. oz) coconut cream/milk—see Note 3

Directions:

Pour contents of coconut cream in cans to a non-stick pan and bring to a simmer over medium heat. Continue to cook while stirring from time to time until the oil and curd separate.

Remove from heat once it becomes light brown. Remember that it will continue to cook and brown while it cools down so remove it from heat early enough or the latik will burn.

In a bowl, mix together the glutinous rice flour, coconut milk, and sugar. Keep on stirring until the texture becomes smooth.

Divide the mixture into three equal parts and place each in a smaller bowl.

Add the macapuno and pandan flavor to one bowl. The ube halaya and violet food color in the other bowl. Lastly, the jackfruit and yellow food color to the last bowl.

Grease an 8x8-inch round pan that is at least 3-inches high with the coconut oil from the Latik.

Pour the yellow mixture and steam for 8 minutes over medium heat. Test with a wooden stick if the top is tacky but no longer runny.

Now, pour the purple mixture on top of the white layer and steam again for 8 minutes. Do the same test to see if it is done.

Lastly, pour the white mixture on top and this time cook for 12-15 minutes. Insert the wooden stick and if comes out clean, it means it is done.

Remove the pan from heat and let it cool down completely. Run an oiled knife around the sides of the pan to let it loose.

Place a plate, lightly greased with coconut oil, on top of the pan and turn it over to transfer the Sapin-Sapin.

Sprinkle with Latik on top and serve.

Note 1
I use sweetened Macapuno from the jar. You can also use fresh coconut strings. Make sure to drain them before adding to mixture.

Note 2
I use McCormick liquid food coloring and this is the measurements I used to achieve a nice yellow and violet color.

Note 3
You may also use freshly grated coconut to make coconut milk instead of using the canned ones.

Note 4
You may also use artificial flavoring by using about 4-5 drops each.

Paul Fisher, IT/Broadcasting Engineer
Sausage Balls

**Ingredients:**

1 lb. hot sausage

2 cups grated sharp cheddar cheese

2 cups Bisquick

**Directions:**

Mix all ingredients together.

Roll into 1 inch balls.

Bake 350° for 15-20 minutes.
Stir-Fry Cabbage

**Ingredients:**

1/2 head of red cabbage (chopped)

1/2 head of white cabbage (chopped)

1 bell pepper (red)

1 habanero pepper (whole or diced)

1 small onion (chopped)

1/2 tbsp. of black pepper

1 tbsp. of natural seasoning

**Directions:**

In a frying pan, pour the olive oil under a medium heat.

Add all the cabbage, bell pepper, onions, and the habanero pepper and sauté.

Then add your seasonings.

Continue to cook until it reaches your desired crispness.

Kristian Brown, Anchor/Reporter
Stuffed Mushrooms

I always loved the tradition of cutting down our own tree. It was always the coldest day of the year... My dad, my three sisters and I would all bundle up and head to Alexander's tree farm up the road. After perusing for the perfect one, we'd all take turns lying on the ground with the tree saw-- Dad would take the most turns. An eternity and 40 frozen fingers later, it'd finally fall down and we'd all cheer. We'd all grab a branch & drag it back to the van, tie it to the roof & take it home. When we got back, we'd peel off our layers and defrost with mom's hot chocolate and the smell of these roasty, garlicky stuffed mushrooms. Later on, once the tree had defrosted and the branches opened up, we'd eat our mushrooms and decorate the tree with candy canes and all our mismatched, homemade ornaments, laughing and reminiscing on all the macaroni and glitter ones we'd made over the years. The best part was always Dad's lovably hideous gnome ornament, Ickabob, which had to go in the very front of the tree. Mom hated that thing, to the bemusement of the rest of us. Then, we'd fight over who got to put up the star. Once it was all on, we'd turn off all the lights and plug the sucker in!

Ingredients:

- 1 lb. whole white mushrooms
- 1 head garlic
- Parmesan cheese
- Breadcrumbs
- Salt & pepper
- Olive oil
- Fresh parsley

Directions:

Wash mushrooms and pop out stems. Arrange mushroom tops upside down in a glass pie plate. Chop up mushroom stems with garlic and saute with olive oil until soft.

Turn off heat and mix in breadcrumbs, cheese, salt & pepper. Stuff mixture back into mushroom caps and drizzle with more olive oil. Carefully pour about 1/3 cup water into bottom of pie plate and cover tightly with tin foil.

Bake at 350° for 15-20 minutes or until caps are soft. Remove foil, crank oven up, or broiler, and toast for additional few minutes. (make sure you watch so they don't burn.)

They will be VERY hot. Seriously. Someone burns their mouth every year on these because they smell so good they're hard to resist while they cool! Sprinkle with fresh parsley and enjoy.

Katie Cepero, Videographer/Editor
Sugar Cream Pie

This pie was a Thanksgiving and Christmas staple at my grandma’s house every single year, and there was never a leftover slice in sight. The pie is light tan and may seem bland, until you have a bite. It is a very sweet treat with the smell of vanilla, but it has the smoothness of custard. This is something my entire family has enjoyed on the holidays for generations. However, it seems many families in my home state of Indiana has a sugar cream pie recipe. It is probably the most popular pie in the state, and it has been a favorite before Indiana became a state in 1816. It is believed the Shaker and Amish communities were responsible for making a version of the ‘Hoosier’ Sugar Cream Pie. During tough times it was known as ‘desperation pie’ because it can be made year round, doesn’t require fresh fruit, and only includes a few simple ingredients.

1 cup sugar  
3/4 cup of brown sugar  
3/4 cup of flour  
1 stick of butter or margarine  
2 cups boiling water  
1 can Milnot  
1 tsp. vanilla  
Cinnamon

Directions:
Mix brown sugar, white sugar and flour.
Cream in butter (it is easier to melt the butter first).
Next add the boiling water. Slowly add the Milnot and stir well. Add vanilla.
Sprinkle cinnamon on top.
Bake in unbaked pie shells 25 to 30 minutes or until brown on top.

Ross Ellet, Meteorologist
Sweet Potato Casserole with Praline Topping  (Gluten & Dairy Free)

I adapted this from a Cooking Light November 1997 recipe. I have family members with dietary restrictions, so I made this gluten free/dairy free. It is not vegan because it includes an egg. I use Cup4Cup Gluten Free Flour, Earth Balance Soy free buttery spread, Silk Soymilk and Bruce's Yams.

**Ingredients:**

- 3/4 cup gluten free flour
- 2/3 cup packed brown sugar
- 1/4 cup chopped pecans - toasted
- 1/4 cup butter substitute
- 1/2 tsp. ground cinnamon
- 40 oz can sweet potatoes/yams - drained
- 1/2 cup granulated sugar
- 1 1/2 tsp. vanilla extract
- 1 egg
- 1/2 cup soymilk
- 1/2 tsp. salt

**Directions:**

Preheat oven to 350°F.

Combine first 5 ingredients (flour – cinnamon) in a small bowl, stirring to form a streusel. Set aside.

Mash potatoes in large bowl. Stir in 1 cup of streusel, granulated sugar, vanilla, egg, milk and salt. Spoon into 2-quart casserole coated with cooking spray; top with remaining streusel. Bake at 350° for about an hour until firmer and cooked through.

Makes 8 servings (serving size: 3/4 cup).

Diane Larson, Anchor/Managing Editor