allrecipes

Make It Merry

Recipes for a festive, fabulous holiday season

ASSEMBLE TWO CASSEROLES, BAKE IN THE MORNING, AND GIFT THE EXTRA PAN TO A FRIEND OR NEIGHBOR.

Grits, Sausage, and Egg Casseroles

HANDS-ON 30 MIN **TOTAL** 1 HR, 15 MIN **SERVES** 8

INGREDIENTS

- 3 cups water
- 1 cup half-and-half
- 1 tsp. salt
- 1 cup stone-ground grits
- 2 cups shredded sharp cheddar cheese (8 oz.)
- ½ cup butter, cut up
- 1 lb. bulk pork sausage
- 3 large eggs
- ½ cup milk
- 1 orange bell pepper, chopped
- 1 red bell pepper, chopped
- Sliced green onion and cracked black pepper (optional)

MAKE IT

1. Preheat oven to 350°F. Grease two 8-inch square baking dishes.

2. Bring water, half-and-half, and salt to a boil in a saucepan; slowly whisk in grits. Reduce heat to low and simmer, stirring occasionally, until thick, about 20 minutes. Remove from heat, then stir in 1¾ cups cheese and the butter until melted.

3. Cook sausage in a large skillet over medium-high heat, stirring and breaking up lumps, until browned and crumbly, 5 to 7 minutes; drain.

4. Beat eggs and milk in a bowl. Stir into grits mixture; stir in cooked sausage and bell peppers. Divide evenly between the prepared dishes. Sprinkle tops with remaining ¼ cup cheese. Casseroles can be chilled and covered for up to 2 days.

5. Bake until edges are just golden, grits are set, and a knife inserted into centers comes out clean, 45 to 60 minutes. Top with green onion and cracked black pepper (if using) just before serving.

"Make Your Holiday

JUST A LITTLE BIT BRIGHTER."

Jimmy Dean

Sausage Cornbread Stuffing

INGREDIENTS

- **1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)**
- 2 cups celery, chopped
- 1 cup onion, finely chopped
- 4 cups cornbread, toasted & chopped
- ¼ cup fresh parsley, chopped
- 1 tsp. poultry seasoning
- 1 cup chicken broth
- 1 egg, lightly beaten
- ½ cup pecans, chopped (optional)

DIRECTIONS

Prep Time: 20 min. | Cook Time: 45 min.

1. Preheat oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat for 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. Add cornbread, parsley and seasoning; mix lightly. Add in broth and egg, and mix until blended. Stir in pecans, if desired.
3. Spoon into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

Cook's Tip:
To toast cornbread, bake at 400°F for 10 min.

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A BIT OF BROWN SUGAR AND MAPLE SYRUP TEMPER THE KICK OF CAYENNE FOR BACON THAT STEALS THE (BRUNCH) SHOW.

Maple-Cayenne Candied Bacon

HANDS-ON 30 MIN **TOTAL** 50 MIN **SERVES** 8

INGREDIENTS

- ¼ cup packed brown sugar
- 2 Tbsp. rice vinegar
- 2 Tbsp. pure maple syrup
- ½ tsp. cayenne pepper
- ¼ tsp. black pepper
- 1 lb. thick-cut bacon

MAKE IT

1. Arrange racks in upper and lower thirds of oven and preheat oven to 350°F. Set racks in two 10x15-inch rimmed baking sheets or line with foil.

2. Stir together brown sugar, rice vinegar, maple syrup, cayenne pepper, and black pepper in a small bowl. Arrange bacon slices on racks. Bake 15 minutes.

3. Remove from oven. Brush both sides of bacon slices with brown sugar mixture. Return to oven, rotating sheets. Bake until browned and crisp, about 30 minutes, turning and brushing bacon slices with sugar mixture every 5 minutes.

Cast Iron Blueberry Stuffed French Toast

Ingredients:
1-1/2 Loaves of Aunt Millie's Cinnamon Swirl Bread
6 Eggs
2 c. Milk
1 t. Cinnamon
1/4 t. Nutmeg
1 T. Vanilla
1/3 c. Maple syrup
2 c. Blueberries, divided
4 T. Butter, melted

Cream Cheese Mixture:
8 oz. Cream cheese, softened
1/2 c. Milk
2 c. Blueberries, divided
1/4 t. Cinnamon

Directions:
1. Preheat oven to 350° F.
2. Combine the cream cheese mixture ingredients in a medium bowl. Fold in 1 c. of blueberries and set aside.
3. In a large mixing bowl, combine eggs, milk, cinnamon, nutmeg, vanilla, and maple syrup
4. Add sliced bread to the egg mixture. Let each slice soak some of it up.
5. Spread melted butter around the cast iron pan. Layer soaked bread slices in the bottom of the cast iron pan.
6. Equally distribute the cream cheese mixture and remainder of fresh blueberries over the bread.
7. Pour any remaining bread mixture into the cast iron pan.
8. Cover with foil and bake for 45 minutes.
9. Remove foil and continue to bake approximately 15 - 30 minutes more, or until stuffed French toast is set and the top is golden. Serve Blueberry Stuffed French Toast with syrup, a dusting of confectioners' sugar, and/or chopped pecans and raspberries.

Aunt Millie's

Visit AuntMillies.com for recipes and more.

CORRAL PROTEIN AND VEGGIES ON A SHEET PAN, AND DINNER'S READY WITH ONLY 20 MINUTES OF HANDS-ON PREP TIME.

FOR A KID-FRIENDLY PUNCH, OMIT ALCOHOL AND USE ORANGE JUICE AND SPARKLING WATER.

Roasted Chicken with Lemon and Rosemary

HANDS-ON 20 MIN **TOTAL** 1 HR **SERVES** 6

INGREDIENTS

- 1 (4- to 5-lb.) whole chicken, cut into 8 pieces, or 3 lb. chicken pieces
- 1 large red onion, cut into wedges
- 1 lemon, sliced
- 8 cloves garlic
- 4 sprigs fresh rosemary, plus more for garnish
- ¼ cup olive oil
- ½ tsp. salt
- ½ tsp. black pepper

MAKE IT

1. Preheat oven to 450°F. Put chicken, red onion, lemon slices, garlic, and four rosemary sprigs in a large bowl. Drizzle with oil and sprinkle with salt and pepper; toss to coat. Spread mixture in a 10x15-inch baking pan.

2. Roast 35 to 40 minutes, or until an instant-read thermometer inserted into thickest parts of thighs registers 170°F. Garnish with rosemary.

The Easy Side

Sautéed broccoli and Parmesan: *Microwave a 12-oz. pkg. frozen broccoli florets according to package directions; drain well. Heat 2 Tbsp. olive oil in a large skillet over medium-high heat. Stir in ¼ tsp. crushed red pepper; cook 1 minute. Add broccoli, ½ tsp. salt, and ⅛ tsp. black pepper; cook, stirring, until broccoli just begins to brown, about 3 minutes. Toss with ⅓ cup finely grated Parmesan cheese. Serves 4.*

Christmas Mimosas

HANDS-ON 10 MIN **TOTAL** 10 MIN **SERVES** 24

INGREDIENTS

- 1 (12-oz.) pkg. frozen cranberries, thawed
- 24 sprigs fresh rosemary
- 6 cups cranberry juice, chilled
- 1½ cups orange liqueur (such as Cointreau), chilled
- 1 to 2 oranges, sliced
- 2 (750-ml.) bottles Champagne or other sparkling wine, chilled

MAKE IT

1. Thread three cranberries onto each rosemary sprig. Stir together cranberry juice and orange liqueur in a punch bowl.

2. Add remaining cranberries and orange slices to punch bowl. Stir in Champagne. Ladle into glasses and garnish with prepared cranberry-rosemary sprigs.

A Sweet Touch

For even more Christmas cheer, we dipped the rims of each glass in water and then into turbinado sugar. Now that's a merry mimosa!

Dark Chocolate Hot Cocoa

HANDS-ON 7 MIN **TOTAL** 7 MIN **SERVES** 1

INGREDIENTS

- 1 cup whole milk
- 2 tsp. brown sugar
- 2 oz. bittersweet or dark chocolate
- 1 Tbsp. whipped cream
- A pinch of cinnamon

MAKE IT

1. Heat milk in a saucepan over medium heat until just boiling, 3 to 4 minutes.

2. Add brown sugar; stir until dissolved, about 1 minute. Stir in bittersweet or dark chocolate until melted, about 2 minutes.

3. Remove saucepan from heat; stir in whipped cream and a pinch of cinnamon.

Bittersweet Notes

The FDA doesn't define dark chocolate, but classifies bittersweet and semisweet chocolate as at least 35 percent chocolate liquor and cocoa butter, plus sugar. Many makers label non-milk chocolates with 60 percent or more total liquor as bittersweet, and those with 70 percent or more as dark.

Torani

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FOR A FESTIVE TOUCH, DRIZZLE COOLED COOKIES WITH MELTED WHITE OR DARK CHOCOLATE.

Lacy Oatmeal Cookies

HANDS-ON 10 MIN **TOTAL** 1 HR, 50 MIN **MAKES** 4 DOZEN

INGREDIENTS

- 1 cup quick-cooking oats
- ¼ cup flour
- 1½ tsp. baking powder
- ½ tsp. salt
- 1 cup sugar
- ½ cup butter, softened
- 1 egg
- 1 tsp. vanilla extract

MAKE IT

1. Stir together oats, flour, baking powder, and salt in a bowl. Beat together sugar and butter in a large bowl with an electric mixer on high speed until fluffy. Beat in egg and vanilla. Mix in oat mixture just until combined. Cover and chill 1 hour.

2. Position rack in center of oven and preheat to 325°F. Line two large baking sheets with parchment paper or silicone baking mats.

3. Using a leveled measuring teaspoon, portion and shape dough into about 48 (1-tsp.) balls. Arrange 3 inches apart on prepared baking sheets. Bake, one pan at a time, until cookie edges are golden and centers are just starting to set, about 16 minutes. Cool completely on pans. Remove carefully with a spatula. (Cookies can be stored in an airtight container, with wax paper or parchment paper separating layers, up to 3 days or frozen up to 3 months.)

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NON GMO

ALL NATURAL PURE Vanilla EXTRACT

MADE WITH MADAGASCAR VANILLA BEANS

Holiday Cherry Pie

HANDS-ON 10 MIN **TOTAL** 1 HR, 35 MIN **SERVES** 6

INGREDIENTS

- 1 (9-inch) unbaked deep-dish pie crust
- ¾ cup flour
- ¼ cup white sugar
- 1 tsp. packed brown sugar
- ¼ tsp. nutmeg
- ¼ tsp. salt
- 6 Tbsp. butter, softened
- 1 (21-oz.) can cherry pie filling
- ¼ tsp. cinnamon
- ⅓ cup sliced almonds

MAKE IT

1. Preheat oven to 425°F. Bake pie crust 10 minutes. Remove from oven and reduce oven temperature to 350°F.

2. Meanwhile, for crumb topping, whisk together flour, sugars, nutmeg, and salt in a bowl. Cut in softened butter using a pastry blender or fork until crumbly.

3. Stir together cherry pie filling and cinnamon in a bowl, then pour into baked pie crust. Sprinkle with crumb topping and sliced almonds.

4. Bake until lightly browned, about 45 minutes. Let cool 30 minutes.

A MUST-HAVE FOR DELICIOUS

HOLIDAY DESSERTS

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Scan the QR code or visit luckyleaf.com for our Cinnamon Apple Pie recipe.

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TO AVOID CONDENSATION, DRAPE A PAPER TOWEL OVER THE PAN (NOT TOUCHING THE SURFACE OF THE CAKE) AND TOP WITH A PLATE DURING REFRIGERATION.

Mom's Cheesecake

HANDS-ON 30 MIN **TOTAL** 6 HR **SERVES** 16

INGREDIENTS

- 1½ cups graham cracker crumbs (about 11)
- 1½ cups plus 3 Tbsp. white sugar
- ½ tsp. cinnamon
- 4 Tbsp. butter, melted
- 3 (8-oz.) pkg. cream cheese, softened
- 4 eggs
- 2 tsp. vanilla extract
- ¼ tsp. salt
- 2 cups sour cream
- Powdered sugar and sweetened whipped cream (optional)

MAKE IT

1. Preheat oven to 350°F. Stir together graham cracker crumbs, 3 Tbsp. white sugar, cinnamon, and butter in a bowl. Press crumb mixture onto bottom and about 1 inch up the sides of a 9-inch springform pan.

2. Beat together cream cheese and remaining 1½ cups white sugar in a large bowl until smooth. Beat in eggs, one at a time, then stir in vanilla and salt. Fold in sour cream. Pour filling into crust.

3. Bake 1 hour. Turn off oven and leave cheesecake inside, without opening the door for 30 minutes. Chill at least 4 hours and up to 3 days. To serve, sprinkle with powdered sugar and/or top with whipped cream (if using).

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