



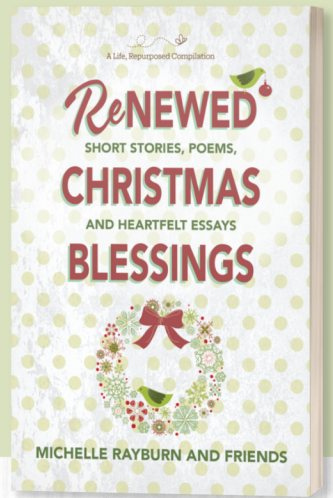
Christmas Recipes

Brought to you by the
authors in Renewed Christmas Blessings.

Doo-Dads

from Mel Tavares

A recipe for this snack mix appeared
in Renewed Christmas Blessings



Oven temperature: 250 degrees

You will need a large (10-15 quart) mixing bowl and large baking sheets or roasting pans.

1. Mix together and set aside:

- 1 3/4 cups of melted butter
- 1/3 cup of Worcestershire Sauce
- 1 teaspoon garlic powder

2. Add the following dry ingredients to a large bowl and mix together:

- 3 cups of peanuts
- 3 cups of pretzel sticks
- 4 cups of Cheez-It crackers
- 2 cups of Cheerios cereal
- 3 1/3 cups Corn Chex cereal
- 3 1/3 cups Rice Chex cereal
- 3 1/3 cups Wheat Chex cereal



3. Pour the melted butter/Worcestershire Sauce mixture over the dry ingredients until thoroughly coated. *I divide dry ingredients into roasting pans and then pour the butter mixture over and mix, but mixing in a bowl works well, especially if you will use baking sheets in the oven.

4. Place in pre-heated 250 degree oven and cook 15 minutes. Stir. Repeat 3 times, for a total cooking time of 45 minutes.

5. Dump baked 'Doo-Dads' onto paper towels and let sit until they harden. Store in an airtight container or Ziploc bags.

My Mom's Famous Eggnog

from Sally Ferguson

sallyferguson.net

As mentioned in Renewed Christmas Blessings



Separate 8 eggs

Bowl #1

- Beat yolks, gradually add $\frac{2}{3}$ – $\frac{3}{4}$ c sugar. Add 1 teaspoon vanilla

Bowl #2

- Beat egg whites until stiff. Add $\frac{2}{3}$ – $\frac{3}{4}$ c sugar.
- Blend both mixtures together.
- Add 12 oz Cool Whip, $\frac{3}{4}$ – 1 gallon milk, and about $\frac{1}{3}$ gallon vanilla ice cream.
- Sprinkle individual servings with nutmeg.

Enjoy a cup of Christmas Cheer!



Hot Cocoa Mix

from Sally Ferguson

sallyferguson.net

Stir 4 tablespoons mix into one cup hot water to make one serving. Add mini marshmallows!

1 cup powdered sugar

½ cup unsweetened cocoa powder

½ cup non-dairy cream powder

½ cup non-dairy cream powder, french vanilla flavored

¼ teaspoon salt

2 ¾ cups instant nonfat milk powder

In a bowl, use a whisk to combine ingredients. Seal container with lid. Store in a cool dry place and use within 6 months. Makes about 4 cups mix.

Enjoy!



A note from Sally: One time for party favors, I put a serving size in snack-size Ziplock bags, added marshmallows and put instructions on Christmas stickers to add one cup of hot water. It was a fun thing to send home with everyone!



The Best Chex Party Mix

from Sally Ferguson

sallyferguson.net



1 stick butter
1 ¼ teaspoons all-seasoned salt
4 ½ teaspoons Worcestershire sauce
1 teaspoon lemon juice
2 ⅔ cups Corn Chex cereal
2 ⅔ cups Rice Chex cereal
2 ⅔ cups Wheat Chex cereal
1 cup mixed nuts
2 cups pretzels

Preheat oven to 250 degrees. Melt butter in 15 x 10 x 2-inch roasting pan in oven. Remove.

Stir in seasoned salt, Worcestershire, and lemon juice.

Add cereal, nuts, and pretzels. Mix until all pieces are coated.

Bake 1 hour. Stir every 15 minutes.

Spread on absorbent paper to cool.

A close-up photograph of the finished Chex Party Mix, showing a variety of Chex cereal pieces, pretzels, and nuts coated in a golden-brown butter sauce.

A note from Sally: I make a double batch because this disappears fast!

Overnight French Toast

from Michelle Rayburn

Perfect for Christmas Brunch and you don't have to be Martha Stewart to make it.

1 stick butter
1 cup brown sugar
1 tsp cinnamon
6 slices thick bread (Texas toast, french bread) or double up thinner bread
5 eggs
1 ½ cups milk

Melt butter in 9x13 pan.

Top with brown sugar and cinnamon. Then place bread slices in pan. Beat eggs and milk. Pour over bread. Cover and refrigerate overnight or 8 hours.

Uncover and bake at 350° for 45 minutes.

For great alternative, spread raspberry preserves between thinner bread slices and put the "sandwiches" in the pan, then add milk/egg mixture.

