



Holiday Recipe Guide

Nuts and Bolts

- 2 cups Shreddies
- 1 cup Cheerios
- 1 cup pretzel sticks
- 2 cups Crispix
- 2 cups mini snack crackers
- 2 cups mixed nuts

- 1/4 cup hard margarine or butter
- 1/4 cup cooking oil
- 2 tbsp Worcestershire sauce
- 1 tsp each of garlic salt, celery salt, onion salt, and seasoned salt.

Combine first 6 ingredients in a large roaster. Stir. Heat remaining 7 ingredients in small saucepan stirring occasionally, until margarine is melted. Drizzle over dry mixture. Toss well. Bake uncovered in 250 F oven for 1 hour stirring every 20 minutes. Cool. Store in airtight containers. Makes 2 quarts.

Leek and Corn Stuffed Peppers

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|-----------------------------------|--------------------------|
| Leek and Corn Stuffed Peppers | 1/4 c. breadcrumb |
| 10 medium green or red peppers | 1/4 c. parsley, minced |
| 2 T. olive oil | 1 t. dried summer savory |
| 2 T. water | 1 t. ground coriander |
| 4 large leeks, rinsed and chopped | Salt and pepper to taste |
| 2 T. shallot, minced | Wheat germ |
| 2 cloves garlic, minced | Paprika |
| 4 c. cooked corn kernels | |

Preheat oven to 350 degrees. Remove seeds and stems from peppers and cut off a thin slice from the bottoms so that they can stand. Arrange peppers standing up in one or two deep casserole dishes.

In a large skillet, heat oil and water. Add leeks, shallot and garlic, and sauté covered until leeks are tender, stirring occasionally. Add remaining ingredients except for wheat germ and paprika. Cook another 5 minutes, stirring frequently.

Stuff peppers and top each with a sprinkle of wheat germ and paprika. Bake covered for 40 to 50 minutes, or until peppers are tender but firm enough to stand. Serve immediately.

Polenta with Mushrooms and Tomatoes

- 1-1/2 c. water
- 1/2 c. polenta
- Hot chili pepper to taste
- Balsamic vinegar
- 8 large mushrooms, chopped
- 10 sun-dried tomato slices, dry packed

Preheat oven to 425 degrees. Boil water. Drizzle polenta into swirling water, add chili pepper and simmer for 10 minutes, stirring occasionally. Pour mixture into a loaf pan and bake for 20 to 30 minutes, turning once.

Heat balsamic vinegar in a small skillet. Add mushrooms, cover, reduce heat to low and cook 10 to 15 minutes. Steam sun-dried tomatoes for about 5 minutes, chop and add to mushrooms. Pour over polenta and serve.

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Perfect Prime Rib

- 5 lb. prime rib roast
- 1 c. kosher salt
- 2 t. garlic powder
- 1 T. pepper

Preheat oven to 400 degrees. Trim excess fat from prime rib roast and score roast in a criss-cross pattern (about 1/8 inch deep).

In a small bowl, mix kosher salt, garlic powder and pepper. Rub mixture into roast to form a crust. Place roast in a roasting pan and add 1/2 inch of water to bottom of pan.

Cover roast and bake until meat thermometer reads 145 degrees, about 1-1/2 to 2 hours. Let roast stand for 30 minutes and serve.

Beer Bread

- 3 c. flour
- 3-1/2 t. baking powder
- 2 t. salt
- 1 T. sugar
- 1/2 c. Cheddar cheese, grated
- 12 oz. beer

Preheat oven to 350 degrees. Grease 9x5x3-inch loaf pan. Combine flour, baking powder, salt and sugar in a large bowl. Add cheese and beer, and mix well. Spread batter in pan and bake for 45 minutes. Turn loaf out onto rack to cool. Slice and serve when cool.

Irish Soda Bread

- 2 c. white flour
- 2 c. whole-wheat flour
- 1/2 c. sugar
- 2 t. baking soda
- 1 t. salt
- 4 T. butter
- 1 c. raisins
- 1-1/2 c. buttermilk or plain yogurt

Preheat oven to 350 degrees. In a bowl, combine dry ingredients. Cut in butter until it is pea-sized. Stir in raisins and buttermilk or yogurt. Turn dough onto a floured surface, knead for 1 minute and shape into a disk. Cut an "x" into the top and bake on a greased baking sheet for 45 to 50 minutes.



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May the holiday bring you the joy of friends and family. Thank you for your business.



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