

Country Cooking

A Christmas Sampler from the Kitchens of Area Residents

The Tribune is pleased to offer more time-tested recipes from well-known residents as we did last year. Try these new recipes for your holiday table this year.

Margaret Britton's Festive Salsa Bake

Whitchurch-Stouffville's Citizen of the Year Margaret Britton offers this recipe, which is good at anytime of the year.

Salsa Bake

In a large deep frying pan, cook and stir 1 lb. ground beef with 3 cups chopped peppers, carrots, onions and celery until beef is cooked. Drain. Stir in 2 cups salsa. Pour into greased 3 qt. baking dish.

In medium bowl, mix mashed flesh of 1 cooked acorn squash (or 2 cups buttermilk squash), 1 egg, and 1/2 cup Miracle Whip. Whip until smooth. Mix in 1 cup flour and 2 tsp. baking powder. Spread flour and squash mixture over meat mixture.

Bake at 400 F. for 40 min. until topping is golden. Serves six.

N.B. Vary this by using any other type of meat. It's a great way to use up leftover turkey.

Sandra Stronach's Holiday 'Brunch'

Popular merchant and former BIA president and owner of Freckles, Sandra Stronach prepares this unique dish for the holidays.

Brunch

16 slices white bread - crusts removed (approx.)
8 slices ham
In a 9 x 13 pan put 8 slices of the bread to cover bottom.

Cover the bread with the ham.
Grate sharp cheddar cheese over ham.
Cover with 8 more bread slices.

Pour over the bread this mixture -
6 large eggs (beat lightly)
1/2 tsp. salt

1/2 tsp. pepper
1/2-1 tsp. dry mustard
3 cups whole milk
1/4 cup onion
1-2 tsp. Worcestershire sauce and a dab of tabasco sauce
1/4 cup green pepper (optional)

Mix well and pour over bread and ham, cover and let stand in refrigerator overnight.

Next day cover egg mixture with crushed corn flake crumbs, and drizzle 1/4 lb. melted butter over the top.

Bake for 45 min. in 350F preheated oven.

Larry O'Connor's Ham & Potato Chowder

Even your MPP enjoys leftovers. After Thanksgiving or Christmas dinner, when you have some leftover ham, here is Larry O'Connor's favourite leftover ham dish. It is a good dish to leave in the crock pot simmering while you take in the fall colours or go tobogganing with the kids.

Ham and Potato Chowder

Saute:
1 1/2 cups of diced ham
1 cup of chopped onion

1/4 cup of bacon fat or butter
Stir in:
2 tablespoons of flour
1/8 teaspoon of salt
1/8 teaspoon of pepper.
Gradually stir in 2 cups of water and add 2 cups of diced potatoes. Cook until potatoes are done. Add 1 can of milk and 1/2 cup of grated cheddar cheese. Simmer on a low to medium heat.

Helene Johnson's Carrot Pudding

This recipe was given to Chamber of Commerce president Helene Johnson by her mother-in-law. She made this Christmas pudding for each of her children and their families at Christmastime, with the understanding that they in turn would do the same for our families when she was no longer with us. She said she feels truly blessed to have been able to call her mother.

Carrot Pudding

1 cup grated potatoes
1 cup grated carrots
1 cup suet, grated
1 cup brown sugar
1 cup currants
1 cup raisins (seedless)
1/2 cup broken walnuts
1 cup glazed cherries (red and green)

1 cup glazed pineapple
1 cup preserved citron
or 1/2 cup glazed cherries, 1/2 cup pineapple
pinch of salt
1/2 tsp cloves
1 tsp cinnamon
1 tsp baking soda
1 1/2 cup flour

Wash currants and raisins night before, and leave in strainer overnight, so they are dry. Add ingredients in order given and stir until well mixed. Prepare peanut cans with a light wipe of shortening. Fill cans with mixture until 3/4 full. Cover the tops with foil and tie on with string. Steam 1 1/2 to 2 hours. Serve hot with a rum or butterscotch sauce.

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