

The background is a solid blue color with a pattern of white, stylized evergreen branches or snowflakes scattered across it. The text is centered in the middle of the image.

# 'Tis the Season for Family Recipes

# Pickle Rolls

## Ingredients:

- 1 Package Burrito Size Flour Tortilla
- 2 Blocks Reduced Fat Cream Cheese
- 2 Packets of Hidden Valley Ranch Dip Mix
- 1 Jar Large Kosher Dill Pickles
- 1 lb. Shaved Ham
- 8 oz Shredded Cheddar Cheese (optional)



## Instructions:

1. Slice ends off pickles and slice in half (lengthwise)
2. Line paper towel and place sliced pickles, cut side down
3. Mix cream cheese and ranch (and shredded cheese if included)
4. Spread a layer of cream cheese mixture on to a tortilla
5. Top cream cheese topped tortilla with shaved ham
6. Lay sliced pickles across the bottom of the tortilla
7. Roll up tortilla and wrap with Cyran wrap to hold together
8. Chill in refrigerator for at least an hour (overnight is best)
9. Slice, serve and enjoy!

# Cream Cheese Cookies

## Ingredients:

- 1 cup butter, softened
- 8 oz package cream cheese, softened
- 1 cup white sugar
- 1 egg yolk
- ½ teaspoon vanilla extract
- 2 ½ cups all-purpose flour



## Instructions:

1. Preheat the oven to 325 degrees. Lightly grease cookie sheets.
2. Beat butter, cream cheese, and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg yolk and vanilla. Stir in flour until well blended.
3. Drop dough by spoonfuls to place on to prepared cookie sheets.
4. Bake for 15 minutes and then cool cookies on baking sheets.

# Great Grandma Maria's Chocolate Stuffing

## Ingredients:

- 1 loaf of white bread (dried out for 24 hours)
- 2/3 lbs. chocolate, grated (mix of dark and milk chocolate is preferred but not required)
- 1/2 tsp. cinnamon
- 1/2 tsp. salt
- 3 tbsp. sugar
- 2 eggs
- 1/2 cup milk
- 1-2 turkey breasts (bone-in, skin on)

## Instructions:

1. Preheat oven to 350°.
2. Ensure white bread is dried out. Tear bread into small pieces.
3. In a small bowl, beat the eggs with the milk.
4. In a larger bowl, combine egg/milk mixture with all other ingredients (dried bread, grated chocolate, cinnamon, salt, and sugar).
5. Mash together. Add in extra egg or milk as needed to ensure mixture is moist.
6. Put mixture in pan and lay turkey breasts ovetop (this ensures stuffing does not burn AND stuffing will get turkey drippings).
7. Bake until turkey breasts are cooked through (160°-165° internal temperature).
8. Remove turkey breasts and stir stuffing.
9. Let sit for 10 minutes before serving.



# Tater Tot Breakfast Casserole – Courtesy of Ree Drummond

## Ingredients:

- 16-ounce bag frozen Tater Tots
- Butter for the baking dish
- 1 Tablespoon olive oil
- 1-pound spicy bulk sausage
- 1 medium onion, diced
- 1 cup milk
- ½ cup half-and-half
- ¼ teaspoon seasoned salt
- ¼ teaspoon cayenne
- 4 large eggs
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 2 cups grated cheddar cheese
- 1 cup grated pepper jack cheese
- Kosher salt and freshly Ground black pepper



## Instructions:

1. Line up the tater tots in buttered 9-by-13-inch baking dish.
2. Add the olive oil to a large skillet over medium heat. Add the sausage and onion and cook, breaking the sausage up with a wooden spoon, until browned and cooked through, 8 to 10 minutes. Set aside to cool slightly, then sprinkle it over the tater tots.
3. In a large bowl, mix the milk, half-and-half, seasoned salt, cayenne, eggs, bell peppers, half of both cheeses and some salt and pepper. Pour over the tater tots and sausage mixture, then top with the rest of the cheese. Cover with foil and refrigerate overnight.
4. Preheat the oven to 350 degrees.
5. Bake, covered, for about 25 minutes. Then remove the foil and continue to bake until the cheese is brown and bubbly and the casserole is cooked through, another 20 to 35 minutes. Cut into squares and serve.

# Classic Buckeyes

## Ingredients:

- 2/3 cup creamy peanut butter
- 5 tablespoons butter, softened
- ¾ teaspoon vanilla
- 2 cups powdered sugar
- 1 ¼ cups semisweet chocolate chips
- 1 tablespoon shortening



## Instructions:

1. In a large bowl, beat peanut butter, butter, and vanilla with electric mixer on medium speed until smooth. Add powdered sugar, beat until blended. Mixture will look lumpy.
2. Shape dough into 36 (1-inch) balls; place on cookie sheet lined with waxed paper. Press toothpick about ½ inch into top of each ball; place in freezer until firm, about 30 minutes.
3. In small microwaveable bowl, microwave chocolate chips and shortening uncovered on high for 60 to 90 seconds; stir. If necessary, continue microwaving and stirring in 15-second intervals until melted and smooth.
4. Hold by toothpicks, and dip frozen peanut butter balls into melted chocolate, leaving small portion of peanut butter showing on top. Place on another cookie sheet lined with waxed paper.
5. Remove toothpicks; smooth out toothpick holes on top with tip of knife.
6. Refrigerate buckeyes about 15 minutes or until coating is set. Store in tightly covered container in refrigerator for up to 1 week.