



# Holiday Dinner Recipes

## Christmas Preparation

by Margaret Lukasik

## Christmas Turkey Revised

"Try a new turkey recipe for Christmas This year."

8 Servings

- 12 lb Turkey
- 2 lb Mixed fruit, Dried
- 1 c Golden raisins
- 4 Granny Smith apples -cut into 1-inch wedges
- 4 Oranges, juice from
- 1 cn (92.5 oz) chiles chipotles
- 3 c Tequila
- 3 c Grand Marnier
- 2 Sticks butter, Unsalted

Preheat oven to 325F. Rinse turkey and pat dry inside and out. Set aside. Combine dried fruit, raisins, and apples in a medium-size bowl. Put orange juice and chiles (with sauce that clings to them) into a blender or food processor and process for 1 minute.

Add 1 cup each of tequila and Grand Marnier, then pour the mixture over the fruit and let rest 15 minutes. Drain the fruit, reserving the liquid.

Cut half the butter into 1/2-inch pieces and combine with the fruit. Stuff cavity of the turkey with most of the fruit. Place the turkey in a roasting bag, arrange remaining fruit on top of the bird and pour reserved orange juice-liquor mix over it. Combine remaining tequila and Grand Marnier. Have ready a basting syringe fitted with a metal injection nozzle and inject the mixture all over the turkey.

Melt remaining butter and carefully pour over the turkey in the roasting bag. Seal bag and cut 1/4-inch slit on the top to let steam escape. Place in a roasting pan and roast for 2 1/2 hours. Every 30 minutes open bag (being careful to shield your face from steam) and inject more liquor, eventually using it up. When ready to serve, slit open bag, arrange turkey on a platter, and scoop out the fruit stuffing. Place all the fruit in a serving bowl. Strain the juices that have accumulated in the bag, skim off any fat, and serve in a gravy boat.

Serves 8 to 10

## **Corn Bread Stuffing**

**If you've never tried corn bread stuffing, here's a quick recipe to try for turkey dinner or a side dish.**

12 Servings

2 pk Corn bread mix (10 oz)  
1/2 c Celery, chopped  
1 Onion, medium, minced  
1/2 c Butter  
2 Egg yolks  
Salt  
Pepper

1. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl.
2. Saute celery and onion in butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs.
3. Beat egg yolks in a medium-sized bowl; stir in stock and pour mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste.

Makes approximately 3 quarts, or 12 cups.

## **Brisket of Beef**

**"This can make a great Christmas Eve dinner!"**

8 Servings

- 3 Large onions-Sliced Paper Thin
- 8 Whole allspice
- Salt and pepper
- Garlic powder
- Hungarian paprika
- 5-6 lb brisket; 1st cut

Remove any excess fat from brisket, but leave a little on top.

Place one half of the onions on bottom of pan.

Season the onions with a little salt, pepper, garlic powder and lots Of Hungarian paprika. Place brisket on top of onions, then other half of onions and allspice on top of the brisket. Cover and roast in a 300 degree F. oven for 3 hours.

Test your brisket and when it is fork tender, take it out. Let it cool and then slice it very thin. Strain juice and either thicken it with a little cornstarch or serve it au jus. You will have a very dark brown juice.

**NOTE:** Best when made one day in advance.

## **Artichoke Appetizer**

**"A great beginning for your Christmas, Christmas Eve or New Years Day dinner!"**

12 Servings

- 4 Eggs,beaten
- 1/2 lb Cheddar cheese,grated
- 12 oz Jars marinated artichokes
  - cut up
  - Salt & pepper,To Taste
  - Dash of tabasco
- 3 Green onions,chopped fine
- 6 Soda crackers,crushed
- 1 Clove garlic, crushed

Saute' onions and garlic in artichoke oil; then drain. Mix all ingredients and spread in greased 8x8" pan. Bake at 325 for 30 min.

Can be baked, frozen and re-heated.

## **Apricot-Ginger Cranberry Sauce**

**"A great beginning for your Christmas, Christmas Eve or New Years Day dinner!"**

6 Servings

### **INGREDIENTS**

- 14 Dried apricots, each cut into 3 strips
- 1/2 c Cranberry juice
- 12 oz Fresh (or thawed), Frozen  
-cranberries
- 1/2 c Plus 1 tbsp. sugar
- 1 T Minced, pared, fresh ginger

Soak the dried apricots in the cranberry juice in a medium saucepan for ten minutes. Add the remaining ingredients and stir them well. Cook, stirring occasionally, over medium heat until the cranberries have popped and the syrup has thickened slightly - that should take about 5 minutes.

Let the sauce cool to room temperature, then refrigerate it (covered) until it's \*cold\*. It can be stored in the fridge for up to a week. Transfer the sauce to a serving dish and serve while it's still cold. The colder the better, so long as it isn't frozen.

## **Family Tradition Shortbread**

**An Excellent gift to make for Christmas Eve visits.**

1 Servings

1 c Butter

1/2 c Sugar, icing

2 1/2 c Flour, all purpose - sifted

Preheat oven to 350F. Place butter in bowl, should be at room temperature. Add icing sugar. work together with hands. Add flour.

Keep working with hands till well mixed. Put the dough on a board and pat to 1/2" thickness. Cut in rectangles or fancy designs. Bake 20 - 25 minutes at 350F till light brown on edges.

## **Apple Cinnamon Bread**

**"Delicious and Healthy."**

### **Apple Cinnamon Bread**

#### -----SMALL-----

1/2 cup -- water  
2 1/2 tablespoons Apple juice concentrate  
1/4 cup Applesauce  
1/2 teaspoon Cinnamon  
2 teaspoons Sugar -- brown  
1/4 teaspoon -- salt  
1 cup Flour -- whole wheat  
1 1/2 tablespoons Vital gluten -- optional  
1 cup Flour -- bread  
1 teaspoon Yeast

#### -----MEDIUM-----

3/4 cup -- water  
3 3/4 tablespoons Apple juice cocentrate  
1/3 cup Applesauce  
3/4 teaspoon Cinnamon  
1 tablespoon Sugar -- brown  
1/3 teaspoon -- salt  
1 1/2 cups Flour -- whole wheat  
2 tablespoons Vital gluten -- optional  
1 1/2 cups Flour -- bread  
1 1/2 teaspoons Yeast

#### -----LARGE-----

1 cup -- water  
5 tablespoons Apple juice concentrate  
1/2 cup Applesauce  
1 teaspoon Cinnamon  
1 1/3 tablespoons Sugar -- brown  
1/2 teaspoon -- salt  
2 cups Flour -- whole wheat  
3 tablespoons Vital gluten

2 cups Flour -- bread  
2 teaspoons Yeast

## **DIRECTIONS:**

Add ingredients to baking pan in order given.

Bake on basic/light mode (4 hours).

Definitely use the vital gluten as it rises much better. I use frozen apple juice concentrate.

## **Apple Cranberry Nut Bread**

**One of My Mother's Favorite Recipes - or one like it. This is not her recipe but it comes close! She was a master at homemade breads made from vegetables and fruit. They're terrific all year round, but especially during the holidays.**

### **-----INGREDIENTS-----**

8 ounces Bread Flour  
8 ounces Whole Wheat Flour  
1 1/2 teaspoons Salt  
2 tablespoons Sugar -- white or brown  
1 teaspoon Cinnamon  
1 teaspoon Nutmeg  
2/3 cup Applesauce  
1/2 cup Applejuice  
(or Orange Juice)  
1/3 cup Dried cranberries  
1 ounce Chopped walnuts  
1 1/2 teaspoons Yeast

### **DIRECTIONS:**

Add ingredients to baking pan in order given.

Bake on basic/light mode (4 hours).

Drop in cranberries which have been coated with the cinnamon and nutmeg after first knead.

Add yeast to dispenser.

## **Apricot-Raisin Jam**

**Try this Christmas jam on the apple cranberry bread.**

6 Servings

- 1/2 lb apricot halves, Dried  
-coarsely, Chopped
- 1 c Golden raisins
- Juice and rind of 1, Grated  
-lemon
- 1 c Orange juice
- 2 c Sugar

1. Place the apricots and raisins in a bowl and add water to cover.

Cover the bowl tightly and let it stand overnight. Drain the liquid into a large, heavy saucepan and chop the apricots coarsely. Add the apricots, raisins, lemon juice and rind, and orange juice to the pan, place over low heat, and bring to a simmer. Cook 20 minutes, stirring occasionally.

2. Add the sugar and continue cooking, stirring frequently until the mixture of fruit is very soft and the syrup sheets when dropped from the side of a spoon (220 degrees on a candy thermometer), 15 to 20 minutes. Spoon the jam into sterilized half-pint jars. Seal the jars, process in a boiling-water bath for 10 minutes and cool. Store in a cool, dark place.

## **Christmas Spiced Tea**

**This tea and the Apple Cranberry Nut Bread go together. They're a delicious duo!**

2 ts Cinnamon  
1 t Ground cloves  
2 c Sugar  
1/2 c Instant tea w/twist of lemon  
18 oz Jar of Tang Juice Mix

Mix together all the ingredients and store in an air-tight container.

ADD 2 HEAPING teaspoons for each mug of boiling water for tea.

Visit Year [Round Christmas Preparation](#) All Year Round.