

HOLIDAY FRUIT COOKIES

by Faye Myers resident at
The Village of Westland



½ cup shortening
1 cup brown sugar
½ tsp. salt
¼ cup buttermilk
1 cup candied cherries, cut in half
1 cup dates, cut up
1 egg
1¾ cup flour
½ tsp. baking soda
¾ cup broken pecans
whole pecans to decorate

Cream shortening and sugar together. Add beaten egg. Gradually add sifted flour, salt, and baking soda. Stir in buttermilk and mix until well blended. Add pecans, candied cherries, and dates. Drop by teaspoon on ungreased cookie tin, place a pecan on each cookie and bake at 400° for 10-13 minutes.

CHOCOLATE MAYONNAISE CAKE

by Dorothy Reed from The Village
of Holly Woodlands



2 cups flour
½ cup baking cocoa
1½ tsp. baking soda
¼ tsp. salt
1 cup sugar
¾ cup mayonnaise
1 cup water
1 tsp. vanilla

Sift together flour, cocoa, soda and salt together. Cream together the sugar, mayonnaise, water and vanilla. Add dry ingredients to the creamed mixture. Stir until well blended. Pour batter into two greased and floured layer cake pans or one 9X13-inch pan. Bake at 350° for about 25 minutes.

Great with Butter Cream Frosting.

SNOWBALL COOKIES

by Kathryn Vyse from
The Village of Holly Woodlands

¾ cup unsalted butter, softened
¼ cup unsifted confectioner's sugar
⅓ cup sugar
1 tsp. vanilla extract
⅓ cup yellow cornmeal
1¾ cups all-purpose flour
¼ tsp. salt
Confectioner's sugar for finishing cookies

Adjust oven rack to lower third of oven. Preheat oven to 350°. Cream the butter, sugar, and vanilla until smooth. In a separate bowl mix together cornmeal, flour, and salt. Combine dry ingredients with butter mixture to form a soft dough. Shape into 1-inch balls, using about 1½ tsp. of dough per cookie.

Space about 1½-inches apart on large parchment lined baking sheet. Bake for 12-15 minutes or until bottoms are lightly colored. While cookies are still warm on baking sheets sprinkle the with confectioner's sugar through a small sieve.

When thoroughly cool dredge them in confectioner's sugar for the second time. Makes about 3 dozen cookies.



GRANDMA'S DATE PUDDING

by Dawn White from The Village
of Holly Woodlands



1½ cup brown sugar
1½ cup boiling water
1 cup white sugar
1 cup flour
1 cup chopped dates
1 cup chopped walnuts
2 tsp. baking powder
pinch of salt
1 cup whole milk

Boil together the brown sugar in boiling water until sugar dissolves, set aside. Mix together the remaining ingredients. Pour the syrup in a high edged buttered bowl than pour the cake mix into the syrup. DO NOT MIX IT TOGETHER!

Bake at 350° until the top is crusty and cracks on top or is baked through. There will be a thick syrup on the bottom of the cake and it doesn't always crack.

Put a small amount of cake in a bowl, spoon on some syrup and top with whip cream. This is very rich and doesn't take much to satisfy you.

CHERISHED HOLIDAY RECIPES

from our kitchens to yours...

Close your eyes and think back to some your favorite holiday memories. Chances are they involve delicious tastes and aromas coming from the kitchen. PVM residents wanted to give you a gift this year by sharing some of their best holiday recipes to add to your holiday menu.

Enjoy!

SMACKING TURKEY WINGS

by Ms. Jeffery King from
Hartford Village



9 pieces (3-pack) butcher-cut turkey wings
2 medium-size onions, cut up
3 stalks celery, cut up
1 cup bell pepper, chopped
1 pkg. Lipton onion soup mix
2 cans cream of mushroom soup
flour
salt & pepper to taste
water

Rinse wings and season lightly with salt and pepper. Flour wings lightly and sprinkle onion soup mix over top. Add about 3 cups of water to cover wings. Add cut up celery, bell pepper on top of wings. Cook until tender, covered with foil. When meat is tender, spread 2 cans cream of mushroom soup over meat. Cook until sauce dissolves and browned.

Serve with brown rice, selected vegetable, tossed salad and hot rolls.



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CRANBERRY SALAD

by Donna Fisk from The Village of Holly Woodlands



- 1 cup raw cranberries, ground and drained
- 1 orange with seeds removed, ground, skin and all
- 1 cup crushed pineapple, well drained
- 1 cup chopped celery
- ½ cup chopped walnuts
- 1 cup boiling water
- 1 - 3 oz. package of cherry Jello
- 1 cup sugar
- 1 Tbsp. lemon juice
- ½ cup fruit juice

Mix and dissolve sugar with Jello in 1 cup boiling water. Add lemon juice and fruit juice. Stir in the rest of the ingredients. Pour into a large mold. Chill until set.

Note: I love to make this ahead of time, if I'm going to have baked chicken or turkey. It's very healthy and cuts calories.

CABBAGE STEW

by Al Weston from The Village of Holly Woodlands



- 2 heads cabbage, quartered
- 2 packs smoked Polska kielbasa, cut into 2 pieces
- 4 small potatoes, cut into 3 pieces
- 1 large onion, cut into quarters
- 1 bunch carrots, cut into 2 pieces
- 1 large, bottle Ragu
- 1 large garlic clove, cut up if wanted

Cook at 275° until cabbage and potatoes are done. Make sure all items are covered. Add water if needed.

TUSCAN WHITE BEAN SOUP

by Fran Ness from The Village of Hillside



- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 2 shallots or ½ medium onion, chopped
- 1 sage leaf
- 2 - 15 oz. cans Cannellini beans, drained and rinsed
- 4 cups low-sodium chicken stock
- 4 cloves garlic, cut in half
- ½ cup heavy cream
- ½ tsp. freshly ground black pepper

Place a medium sized heavy soup pot over medium heat. Add butter, olive oil and shallots or onion. Cook stirring occasionally, until shallots/onions are softened, about 5 minutes. Add sage and beans and stir to combine. Add stock and bring the mixture to a simmer. Add garlic and simmer until softened, about 10 minutes.

Pour the soup into a large bowl. Carefully ladle one-third to one-half of the soup into a blender and puree until smooth. (Hold the top of the blender tightly; hot liquids expand when they are blended.) Pour soup back into the soup pan. Puree the remaining soup.

Once all the soup is blended and back in the soup pan – add cream and black pepper. Keep warm, covered, over very low heat.

Note: Other white beans may be substituted including Navy or Great Northern beans, both Michigan-grown standbys. I do use powdered sage, and occasionally add extra beans at the very end and heat through.

ITALIAN ROASTED POTATOES

by Angie Capaldi from The Village of East Harbor



- 2½ pounds waxy potatoes (about 6 medium), such as Red Bliss, unpeeled and cut into 1" cubes
- 12 cloves garlic, peeled
- 2 tsp. dried oregano
- ½ cup olive oil
- Salt

Heat oven to 425°. In large roasting pan, combine potatoes, garlic, oregano and oil. Stir until potatoes are well-coated, and spread them evenly in pan. Place in oven, and roast until golden brown and crispy, 1–1¼ hours. (If the potatoes are crowded in the pan, they will take longer to crisp.) Remove potatoes and garlic from oven, and transfer to serving dish. Sprinkle with salt to taste, and serve immediately.

ESCALLOPED CORN

by Margaret Thomas from The Village of Holly Woodlands

- 1 can corn
- 2 Tbsp. flour, rounded
- 2 eggs, beaten
- 2 Tbsp. sugar
- ½ tsp. salt
- ½ cups milk
- 1-2 Tbsp. butter
- pepper to taste

Mix all ingredients, except butter, together. Place in casserole dish. Divide Butter and place small dollops on top. Bake at 350° for 1 hour. Stir.

This is a recipe from Alice Mitchell Harris

CHRISTMAS PICKLES

by Kathy Palmero from The Village of Holly Woodlands

- 32 oz. Vlasic Kosher Dills, drained
- 1¼ cups sugar
- 4 Tbsp. brown vinegar, malt vinegar
- 1 medium onion, chopped
- 1 Tbsp. grated horseradish, not creamy

Cut pickles in strips and place back into jar. Add sugar, vinegar, onion, and horse radish. Place in refrigerator. Shake occasionally to dissolve sugar. Test after a few days, or a week. Do not wash the pickles or the jar.

This is submitted in remembrance of Millie Davis

SWEET POTATO BISCUITS

by Brenda Martin from The Village of Holly Woodlands

- 1 egg, slightly beaten
- 1 cup cooked, mashed sweet potatoes
- ¼ to ½ cup sugar
- 2 Tbsp. butter or margarine, softened
- 3 Tbsp. shortening
- About 2 cups self-rising flour

Combine egg, sweet potatoes, sugar, butter, and shortening in a mixing bowl. Mix well. Stir in enough flour to make a soft dough. Dough will be softer than bread dough.

Turn out on a floured surface and knead lightly a few times. Roll to ¼-inch thickness. Cut with a 2-inch biscuit cutter. Place on ungreased baking sheet and bake at 350° for about 15 minutes. Yields 17 biscuits.

Note: Use ¼ cup sugar if potatoes are naturally sweet and juicy.