




Cherished Holiday Recipes

from our kitchens to yours...



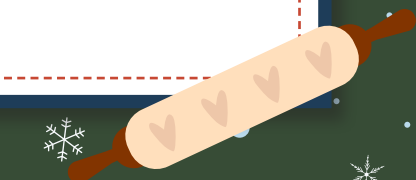
Close your eyes and think back to some of your favorite holiday memories. Chances are they involve delicious tastes and aromas coming from the kitchen. PVM residents wanted to give you a gift this year by sharing some of their best holiday recipes to add to your holiday menu.

Turkey Spaghetti

Jewel Johnson Jones, Hartford Village

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| 16oz box Muller's Spaghetti | 2 Tbsp olive oil |
| 2 lbs. Jennie-O ground turkey | 2 cloves garlic, chopped |
| 2-16oz jars Ragu sauce | 2 Tbsp Apple Cider Vinegar |
| 1 Cup onion, chopped | 2 tsp. sugar |
| 3/4 Cup green bell pepper, chopped | |

Instructions: Cook pasta according to package directions: drain. Cook the onion, green pepper and garlic in a large skillet with olive oil until done. Add the ground turkey, blend together and cook mixture until added turkey is well done. Add the Ragu sauce, apple cider vinegar and sugar to above mixture, then blend together. Bring to a boil, reduce heat. Cover and simmer 20 to 25 minutes, stirring occasionally. Pour over hot pasta and serve. Enjoy!



Cabbage Stew

by Al Weston, 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

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



Green Bean Christmas Salad

by Ernestine Pete, The Village of Redford

- 2 cans of cut Green Beans
- 2 small jars of Pimentos
- 1 medium Red Onion
- 2 scallion stems
- 1/2 Cup of Dark Brown Sugar
- 1-16 oz bottle of Wishbone Italian Dressing

Instructions: Drain the fluid off the green beans and the pimentos slice onion into small pieces or chop. Mix all ingredients together, stir and cover. Refrigerate and stir every six hours. The salad should be made at least two days ahead. The longer it marinates, the better it tastes. This recipe will serve eight. Double the recipe if you need more.



Maple Roasted Butternut Squash and Baby Carrots

by Tamela Waymer, The Village of Redford

- 3 Cups butternut squash peeled, seeded and cubed
- 2 Cups baby carrots
- 2 Tbsp extra virgin olive oil
- 2 Tbsp maple syrup
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- Pinch of cayenne pepper (optional)
- 1-13x9x2 pan, aluminum foil

Instructions: Preheat oven to 425 degrees. Rinse squash and carrots. Place squash and carrots in bowl. Combine olive oil, maple syrup, salt and cinnamon and pour mixture over squash and carrots. Stir veggies until well coated with olive oil and maple syrup. Line baking sheet or pan with aluminum foil. Pour veggies into pan. Roast for 30 minutes until vegetables are fork tender all the way through. Pan can be placed under broiler for 1-2 minutes. Be careful, it will brown very fast.



Ham & Scalloped Potatoes

Joyce Greenier, The Village of Hillside

- 6-8 slices of Ham
- 8-10 medium potatoes,
peeled and thinly sliced
- 2 onions
- 1 Cup grated cheddar cheese
- 1-10g can of cream of mushroom soup

Instructions: Put half of ham, potatoes, onion in crock pot. Sprinkle with salt and pepper. Repeat. Put soup on top.



Chicken Salad

Joyce Greenier, The Village of Hillside

- 6 Cups cooked chicken or turkey
- 1 package of cooked wild rice
- 4 chopped green onions (optional)
- Red seedless grapes, cut in half
- Salt, pepper to taste
- 1 jar major gray chutney

Instructions: Add a little mayo or poppy seed dressing to hold together

Favorite Potatoes

In memory of Ellie J., The Village of Mill Creek

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| 8-10 medium potatoes | Salt, pepper, paprika |
| 1 Cup sour cream | 1-4oz cream cheese, softened |
| 2 Tbsp butter | ½ Cup milk |

Instructions: Peel and boil potatoes. Mix sour cream with cream cheese until blended. Add hot potatoes one at a time. Beat until fluffy. If mixture seems to stiff, add milk. Season to taste. Spoon into 2 quart casserole; dot with butter and sprinkle with paprika. Bake uncovered at 325°F for 40 minutes. Can be made ahead of time and refrigerated. If so, bake at 325°F.



Collard Greens

By Jewel Johnson Jones, Hartford Village

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| 4 lbs. collard greens | 1 Tbsp sugar |
| 2 smoked turkey butts | 1 tsp. pepper |
| 2 qt. water | 2 Tbsp olive oil or butter |
| 1 or 2 garlic cloves | 2 Tbsp Apple Cider Vinegar |
| | ½ tsp. seasoning salt |

Instructions: Carefully clean the collards. Cut collards in 1 inch sections and repeat washing in cold water until clean. Boil the turkey butts in a large pot of water for about 45 minutes. Add the collard greens, remaining ingredients and bring to a boil. Reduce heat and cook until tender.





Spanakopita

by Judy Attie, Perry Farm Village



3 Tbsp olive oil

1 large yellow onion (diced)

1 large red onion (diced)

6 cloves garlic (minced)

24oz fresh spinach

1/2 Cup flat leaf parsley

1 Tbsp kosher salt

2 eggs (slightly beaten)

1/2 Cup ricotta cheese

1/2 Cup feta cheese

16oz phyllo dough

1/4 Cup olive oil

Instructions: Heat 3 tablespoons of olive oil in large pan over medium high heat. Add yellow and red onion. Stir to coat in hot oil, then saute until golden brown, only stirring to avoid burning. Stir in garlic and allow to cook for a few more minutes.

Add spinach, parsley, and salt. If pan isn't big enough, you can add it in batches until it cooks down and makes more room. Cook until all spinach is wilted. Transfer everything to a wire mesh sieve or colander and let it cool. Any liquid that drains off can be discarded.

Once the spinach mixture is fully cool and any additional liquid has been pressed out, transfer to a large bowl. Combine with the eggs, ricotta, and feta cheese and stir to combine.

Preheat oven to 350 degrees F. To bake, you will need a 9x9 baking dish.

Unroll phyllo dough. Cut the dough in half so that it fits in the pan better. Use damp towels or paper towels below and on top of the dough to prevent it from drying out. Using the remaining 1/4 cup of olive oil and a pastry brush, coat the bottom of the baking dish with oil.

Add a couple sheets of dough and then add a thin layer of olive oil. Continue layering the dough and the olive oil until about half the dough has been used. Allow the dough to go up the sides of the pan. Once half the dough has been laid down, spoon all of the spinach layer onto the base layer of the dough and spread it out evenly.

Top the spinach layer with two pieces of dough at a time, brushing with a thin layer of olive oil after every two layers. Once all of the dough has been used, fold any over hanging dough over and tuck down into the sides of the pan.

Pre-cut the squares with a sharp paring knife prior to baking. Bake in preheated oven until golden and crispy, about 30-40 minutes. Serve warm.





7up Cake

by Dan Odom, The Village of St. Martha's

5 Eggs beat until foamy

3 sticks of soft butter

3 Cups of sugar

3 Cups of cake flour, sifted

1 Cup 7 Up (pop)

1 tsp. each of flavor: coconut,
banana, lemon, vanilla



Instructions: Beat eggs in small separate bowl. Blend butter in mixing bowl by itself, then blend 3 cups of sugar in with the butter. Pour the foamy eggs in the mix, then beat. Mix in 3 cups of flour (sifted first). Add the 7 up a little at a time, then beat good. Last, put in the flavors, then beat again. Bake in preheated 375 degrees oven for one hour. Test it with a cake tester.



Popcorn Balls

by Dianne Bourrie, The Village of Mill Creek

18 Cups of popped corn

2 Cups sugar

1 Cup water

½ Cup light corn syrup

1 tsp. vinegar

½ tsp. salt

1 Tbsp vanilla



Instructions: Place on popcorn on greased pan and keep warm in the oven at 300°. Butter sides of a heavy 2 qt pot. Combine all ingredients except vanilla. Cook and stir over medium heat until mixture boils to hard ball stage. Remove from heat and add vanilla. Pour over warm popcorn. Butter hands and form mixture into balls. Wrap in colored saran wrap and tie with ribbons



Bev's Famous Banana Bread

by Beverly Pack, The Village of East Harbor

½ Cup vegetable oil

1 Cup sugar

2 Eggs

3 Bananas, ripe

2 Tbsp. milk

1 tsp. vanilla

2 Cups flour

1 tsp. baking soda

½ tsp. baking powder

½ Cup chopped pecans

Instructions: Beat together vegetable oil and sugar. Then beat in eggs and bananas. The mix in milk, vanilla, flour, baking soda, and baking powder. Lastly, add pecans. Pour into a greased and floured loaf pan and bake at 350 for an hour. Cool and store overnight before cutting





Creole Cake

by Vernice Harper
The Village of Oakland Woods

2 Cups sugar
1/2 Cup cocoa
2 Cups flour
1 tsp. baking soda
1/2 Cup buttermilk

2 Eggs
1/2 Cup vegetable oil
1 Tbsp vanilla
1 Cup boiling water

Instructions: Preheat the oven to 325 degrees. Mix sugar, cocoa, flour and baking soda until well blended. Add 2 eggs, milk, oil and vanilla, mix well. Slowly add the boiling water while mixing at low speed. Mixture will be very thin. Pour into a greased and floured 9 x 13 inch pan. Bake for 30 to 35 minutes.

While the cake is baking, mix ingredients for frosting.

As soon as the cake is done, remove from the oven and spread frosting evenly over the cake. Place under broiler for 1 to 2 minutes or until mixture begins to brown. Let cool before cutting

Frosting:

2/3 Cup evaporated milk
1/4 Cup margarine, melted
3/4 Cup chopped pecans

1 Cup angel flake coconut
1 1/2 Cups brown sugar, packed
1 tsp. vanilla



Turtle Cake

Barb T., The Village of Hampton Meadows

1 package German chocolate cake mix
3/4 Cup butter
1 bag of caramels
1/2 Cup milk
1 Cup semi-sweet chocolate chips
1 1/2 Cup nuts

Instructions: Preheat oven to 350°F. Prepare cake mix as directed on package. In microwave melt butter, caramels and milk together. Pour 1/2 of cake batter into greased 9x13 inch pan. Bake for 10-15 minutes or until set. Pour caramel mixture over cake. Layer chocolate chips on the caramel and then layer the nuts on top of the chocolate. Pour the remaining cake batter over the layers. Place cake back in the oven for 20-25 minutes or until set. Frost as preferred.





Million Dollar Fudge

By Neva Sweet,
The Village of Mill Creek



- 4 ½ Cups** sugar
- 2 Tbsp** butter
- 1 can** evaporated milk
- 2 bags** of chips (*chocolate, vanilla, or peanut butter*)
- 1 pint** of marshmallow
- 2 Cups** of nuts

Instructions: Bring the sugar, butter, and evaporated milk to a bubbling boil. Boil for six minutes. Mix the chips, marshmallow and nuts together in a large bowl, and then add the hot sugar/butter/milk mixture. Heat until mixed well. This sets up fast, so have your greased pan ready!



Peanut Butter Cheesecake

by Esther Emmanuel, The Village of Woodbridge



Filling

- 1 Cup** heavy cream or cool whip
- 1 Cup** peanut butter, creamy
- 8oz** cream cheese, room temperature
- ¾ Cup** powder sugar
- ½ tsp** Vanilla

Instructions: Combine peanut butter and cream cheese until smooth. Add powdered sugar and vanilla. Fold in whip cream. Mix well and smooth into pie crust. Freeze 2 hours. Top with whipped cream and chocolate chips.

Crust

- 14** graham crackers, crumbled
- 1 stick** unsalted butter
- 3 Tbsp** sugar
- ¼ tsp.** Salt

Instructions: Combine graham crackers, butter, sugar, and salt. Press firmly into greased pan. Freeze until ready to use.



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pvmf.org/cookbook



Caramel Puffed Corn

by Marilyn Amann, The Village of Westland

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| 2 sticks real butter | 1 tsp baking soda |
| 1 Cup brown sugar | 1 tsp vanilla |
| 1/2 Cup light corn syrup | 1-5.5 oz bag Corn Puffs |

Instructions: Preheat oven to 250°. Combine the butter, brown sugar and corn syrup in a sauce pan over medium heat. Bring to a boil and boil for two minutes while stirring constantly. Remove from heat and quickly add in baking soda and vanilla. Stir well. Coat corn puffs evenly with the caramel mixture. Stir thoroughly. Place coated puffs in a large greased (9x13) pan. Bake for 1 hour, stirring every 15 minutes. Lay out on wax paper to cool/dry. Enjoy when cooled.



Meringue-Topped Peach Bread Pudding

Darlene A., The Village of Hampton Meadows

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| 1/2 Cup packed brown sugar | 4 Eggs, separated |
| 1 Tbsp cornstarch | 1/8 tsp salt |
| 1/4 tsp ground cinnamon | 2/3 Cup sugar, divided |
| 1/2 Cup water | 2 Cups milk |
| 4 Cups sliced peeled peaches | 5 slices French bread, 1 inch thick |
| 1 Tbsp butter | |

Instructions: In a large saucepan, combine the brown sugar, cornstarch and cinnamon. Stir in water until smooth, add peaches, cook and stir over medium heat until mixture comes to a boil. Cook and stir 1 to 2 minutes longer until thickened. Remove from heat, stir in lemon juice and butter. Set aside. In large bowl, beat egg yolks on high speed for 3 minutes or until light and fluffy. Gradually add salt and 1/3 cup sugar, beating until thick and lemon colored. Stir in milk. Dip bread into egg mixture, soak for 1 minute. Place slices in greased 11 x 7 inch baking dish. Spoon peach mixture evenly over bread layer. Pour remaining egg mixture over peaches. Bake at 350° for 25-30 minutes or until center is set.

Meanwhile, in a small bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar 1 Tablespoon at a time on high speed until stiff peaks form. Spread over hot pudding, sealing edges to pan. Bake 10 to 15 minutes longer or until meringue is golden brown. Serve warm. Makes 8 servings



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