



CHRISTMAS *AT* HOME

Traditional Family Favorites



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YULETIDE BEVERAGES

*Love came down at Christmas
Love all lovely, love divine;
Love was born at Christmas,
Stars and angels gave the sign.*

CHRISTINA ROSSETTI



PARSONAGE PUNCH

8 regular tea bags
2 cups boiling water
1½ cups sugar
2 slices fresh lemon
1½ teaspoons almond flavoring
1½ teaspoons vanilla
1 (2 liter) bottle lemon-lime soda

Steep tea bags in water for 20 minutes. Remove tea bags. Add sugar and lemon slices. Refrigerate overnight. Add flavorings, soda, and ice. Serve. Yield: 25 punch cups

HOLIDAY WASSAIL

1 quart hot tea
1 cup sugar
1 (32 ounce) bottle cranberry juice
1 (32 ounce) bottle apple juice
2 cups orange juice
 $\frac{3}{4}$ cup lemon juice
2 cinnamon sticks
12 whole cloves, divided
1 orange, sliced

In a large kettle, combine tea and sugar. Add juices. Insert cinnamon sticks and 12 cloves into spice bag. Add spice bag to juice mixture. Bring to a boil, reduce heat, cover, and simmer 20 to 30 minutes. Remove spice bag and discard. Serve warm. Garnish punch bowl with clove studded orange slices or sliced apples.

MOCHA PUNCH

1½ quarts water

½ cup instant chocolate drink mix

½ cup sugar

¼ cup instant coffee granules

½ gallon vanilla ice cream

½ gallon chocolate ice cream

In large saucepan, bring water to a boil. Remove from heat. Add drink mix, sugar, and coffee; stir until dissolved. Cover and refrigerate for 4 hours or overnight. About 30 minutes before serving, pour into punch bowl. Add ice cream by scoops and stir until partially melted. Yield: 20 to 25 servings

CREAMY DREAMY HOT CHOCOLATE

1 (14 ounce) can sweetened condensed milk

½ cup unsweetened cocoa powder

2 teaspoons vanilla

⅛ teaspoon salt

6½ cups hot water

Combine first 4 ingredients in large saucepan; mix well. Over medium heat, slowly stir in water. Cook until heated through, stirring frequently.



OLD-TIMER'S EGGNOG

6 eggs, slightly beaten

4 cups whole milk

1/4 cup sugar

1/4 teaspoon salt

2 cups whipping cream or 1 pint vanilla ice cream

Dash nutmeg

Peppermint sticks

In a large saucepan, mix eggs, milk, sugar, and salt. Cook and stir over medium heat until mixture coats a metal spoon. Remove from heat. Fold in whipping cream or ice cream. Pour into punch bowl or pitcher. Cover and refrigerate overnight. Sprinkle each serving with nutmeg. Serve with a peppermint stick.

CRANBERRY PUNCH

1 (64 ounce) bottle cranberry juice cocktail

1 (48 ounce) bottle pineapple juice

1/4 cup lemon juice

1 cup sugar

1 cup grapefruit juice

4 liters of ginger ale

Mix ingredients together well and add ice. Yield: 10 to 12 servings





DELIGHTFUL DIPS & APPETIZERS

*It is Christmas in the heart that
puts Christmas in the air.*

W. T. ELLIS



HONEY-GLAZED CHICKEN WINGS

3 pounds chicken wings

1/8 cup soy sauce

2 tablespoons vegetable oil

2 tablespoons chili sauce (or ketchup or barbecue sauce)

1/4 cup honey

1 teaspoon salt

1/2 teaspoon ginger

1/4 teaspoon garlic powder (or 1 clove garlic, minced)

1/4 teaspoon cayenne pepper

Separate wings at joints. Mix remaining ingredients. Pour over chicken. Cover and refrigerate, turning chicken occasionally, at least 1 hour or overnight. Heat oven to 375 degrees. Drain chicken, reserving marinade. Place chicken on rack in foil-lined broiler pan. Bake for 30 minutes. Brush chicken with reserved marinade. Turn chicken and bake for another 30 minutes or until tender.

HOT ARTICHOKE AND SPINACH DIP

1/2 cup sour cream

1/2 cup mayonnaise

1/2 cup Parmesan cheese, grated

1/2 cup mozzarella cheese, shredded

1 to 2 teaspoons garlic, minced

1 package frozen spinach, thawed and well drained

1 (14 ounce) can artichoke hearts, drained

Combine all ingredients. Place in shallow casserole dish. Bake at 325 degrees for 15 to 20 minutes or until bubbly.



MEXICAN FIESTA DIP

1 can bean dip
2 large ripe avocados
1 teaspoon lemon juice
Dash garlic salt
1 small onion, chopped
½ cup salsa

1 large tomato, chopped
1 cup sour cream
1 package dry taco seasoning
½ cup mayonnaise
1 to 2 cups cheddar cheese

Spread bean dip in bottom of 9x9-inch dish. Scoop out avocados, discarding skins. Blend avocado in food processor or mash with a fork. Add lemon juice, garlic salt, onions, salsa, and half of tomatoes. Spread over bean dip. Mix sour cream, mayonnaise, and taco seasoning. Spread over avocado mixture. Place cheese and remaining tomatoes on top. Serve with corn chips or tortilla chips.

CRANBERRY DELIGHT HOLIDAY SPREAD

1 (8 ounce) package cream cheese, softened
2 tablespoons orange juice concentrate
1 tablespoon sugar
1/8 teaspoon cinnamon
Zest of 1 orange
1/4 cup dried cranberries
1/4 cup pecans, chopped

Beat cream cheese, orange juice, sugar, and cinnamon in medium mixing bowl. Stir in zest, cranberries, and pecans. Chill. Delicious served with chocolate-covered pretzels, crackers, or on a bagel.



RYE BREAD DIP

- 1 box frozen chopped spinach, well drained
- 1 envelope vegetable soup mix
- 1 cup sour cream
- 1 cup mayonnaise
- 1 onion, chopped fine
- 1 can water chestnuts, chopped and drained
- 1 loaf rye bread (round)

Mix together all ingredients, except rye bread, and refrigerate until cold. Hollow out center of rye loaf. Spoon chilled dip into center of bread. Cut up removed center piece of bread into bite-size pieces and use for dipping. Also tastes great on crackers.

FRUIT DIP

- 1 (7 ounce) jar marshmallow crème
- 2 (8 ounce) packages cream cheese, softened
- 1 teaspoon lemon juice

Mix together and serve with fresh fruit.



DILL VEGETABLE DIP

- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon onion, chopped
- 1 tablespoon dill weed
- 1 tablespoon parsley flakes
- 1 teaspoon seasoned salt

Mix and chill several hours or overnight. Serve with your favorite fresh veggies.

HOT CHIPPED BEEF DIP

- 1 (2½ ounce) package dried beef
- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons milk
- ½ cup sour cream
- 2 teaspoons onion, minced
- ½ teaspoon garlic salt
- ¼ teaspoon pepper

Topping:

- ½ cup pecans, chopped
- 1 tablespoon butter
- ½ teaspoon salt

Cut up beef and mix with rest of dip ingredients. Place in 1-quart baking dish. Sauté topping ingredients in skillet over low heat. Sprinkle on top of dip and bake at 350 degrees for 20 minutes. Serve with your favorite crackers.

DELICIOUS STUFFED MUSHROOMS

1 pound large fresh mushrooms
1/3 cup butter, softened
4 1/2 teaspoons flour
1 tablespoon onion, finely chopped
1 tablespoon fresh parsley, minced
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
Dash ground mustard
1 cup heavy whipping cream

Remove stems from mushrooms; set caps aside. Finely chop stems. Combine butter, flour, onion, parsley, mustard, salt, cayenne pepper, mustard, and chopped stems. Fill mushroom caps with mixture. Place in shallow, greased 2-quart baking dish. Pour cream over mushrooms. Bake, uncovered, at 375 degrees for 30 to 35 minutes or until mushrooms are tender, basting twice. Yield: about 2 dozen

PEPPERONI PIZZA SPREAD

2 cups mozzarella cheese, shredded

2 cups cheddar cheese, shredded

1 cup mayonnaise

1 cup pepperoni, chopped

1 (4 ounce) can mushrooms, drained and chopped

½ cup onion, chopped

½ cup green pepper, chopped

1 (6 ounce) can ripe olives, drained and chopped

Combine all ingredients. Spread in 7x11-inch baking dish. Bake uncovered at 350 degrees for 25 to 30 minutes or until edges are bubbly and lightly browned. Serve with crackers, bread sticks, or French bread.