

2020

# Santa's Helper

A Decade of Recipes with the Peddler Advantage

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# Eat and Be Merry with these Holiday Recipes

Santa has always enjoyed the recipes that our readers have provided over the years. This year we are celebrating a decade of delicious cooking with our special edition of Santa's Helper. We are including some of our favorite recipes, as well as, past winners of Santa's Favorite recipes. We thank everyone that has contributed over the years and congratulate this year's winner. The 2020 winner of Santa's Favorite Recipe may come by the The Peddler office and pick up a \$25 gift card to Lakeway IGA in Paris. We, at the Peddler Advantage and Peddlerads.com, hope you enjoy our special tribute to the contributions that have been submitted for the last IX years. Stay safe, social distance and wear a mask when you are able and Happy Thanksgiving from all of us to all of you!



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## Mostaccioli

Submitted by:  
Reba Minyard  
(2020)

Union City, TN

### Ingredients:

1 lb. Ground

chuck

1 lb. Hot sausage

1 can Rotel

1 can cream of

mushroom soup

2 lb. Velveeta

1 lb. Mostaccioli



noodles

### Directions:

Brown ground chuck and sausage (do not drain) add Rotel and cheese. Mix until cheese melts. Add cooked noodles. Serves 8 to 10 people. Great with a salad.

## White Christmas Cake

Submitted by:

Cheryl Priest

(2012)

Paris, TN

### Ingredients:

1 1/2 cups butter or margarine  
4 oz. white chocolate baking bar, chopped  
1 1/2 cups buttermilk  
4 eggs slightly beaten  
1/4 tsp. rum extract  
3 1/2 cups all-purpose flour  
1 cup toasted chopped pecans  
2 1/4 cups sugar  
1/2 cup flaked coconut  
1 tsp baking soda  
1 tsp baking powder

### Directions:

Heat oven to 350 degrees. Mix together all ingredients with electric mixer. Spray 3 9" round cake pans with non stick coating. Pour

batter equally into 3 pans & bake for 20 minutes. Test for doneness. Cool on rack for 10 minutes. Remove from pans and let cool completely.

### Frosting

### Ingredients:

1 1/2 sticks butter softened  
10 oz. cream cheese softened  
1 lb. box of confectioners sugar  
2 cups chopped pecans  
1/2 cup coconut toasted

### Directions:

combine butter, cream cheese & confectioners sugar in a bowl, beat until fluffy, then fold in 1 1/2 cups pecans. Fill cake and frost, sprinkle with 1/4 cup pecans & toasted coconut. If you don't care for that much coconut omit the 1/2 cup from the cake mix.

## Date Balls

Submitted by:

Betty B. Holland

(2020)

### Ingredients:

1 1/4 stick margarine  
1 cup sugar  
1 8 oz. Chopped dates  
1 cup chopped nuts  
2 cups Rice



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**Krispies**  
1 tsp. Vanilla  
powdered sugar  
**Directions:** mix  
first 3 ingredients  
and cook until  
sugar is melted,  
cook for 1 minute  
add nuts, Rice  
Krispies and va-  
nilla. Shape into  
small balls while  
hot enough to  
handle and roll in  
powdered sugar.

#### **Taco Soup**

*Submitted by:*  
*Vicki L. Acres*  
(2013)

*Dover, TN*

#### **Ingredients:**

2 lbs. Ground  
Beef  
4 oz. can Green  
Chilies  
1 pkg. Taco Sea-  
soning  
1 1/2 cups Water  
1 can Pinto  
Beans, drained  
1 can Kidney

Beans, rinsed  
and drained  
1 can Lima  
Beans, drained  
1 Onion,  
chopped  
1 tsp. Salt  
1 tsp. Black Pep-  
per  
1 pkg. Ranch  
Dressing mix  
1 can Hominy  
3 cans diced  
Tomatoes  
**Directions:**  
Cook beef and  
onion. Drain well.  
Add remaining  
ingredients. Sim-  
mer 30 minutes.

#### **Cranberry and Fruit Salad**

*Submitted by*  
*Deborah Maize*  
(2020)

*Paris, TN*

#### **Ingredients:**

1 12 or 16 oz.  
Bag of cranber-  
ries – wash and  
lightly chop in a

food chopper (I  
use Grandma's  
hand crank grind-  
er), not too fine.  
1 small apple  
chopped (do  
not peel – use a  
knife)  
1 stalk of celery  
chopped fine  
(with a knife)

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1 cup red or green seedless grapes – quartered  
1 seedless navel orange, run through the chop-

per or grinder, peel and all  
1 cup chopped English walnuts – not too fine  
**Directions:** In a separate bowl

mix 2 small boxes of orange jello or 1 box orange and 1 box red of choice. Dissolve in boiling water called for on package, but only add ½ cup cold water. Add an additional heaping cup of sugar to jello and stir well to dissolve. Mix all ingredients together and refrigerate overnight.

This salad is also good with pineapple, tidbits or crushed (if using the pineapple juice – omit the ½ cup of water). A little grated or chopped carrot is also good in this salad if you like.

#### Christmas Bread Pudding

Submitted by: Patricia Cain (2016)  
Camden, TN

**Ingredients:**  
2 dozen donuts (Golden Glazed from IGA are the best to use)  
1 14 oz. can

sweetened condensed milk  
2 4.5 oz. cans fruit cocktail, undrained  
2 eggs beaten  
1 9 oz. box raisins  
1 pinch salt  
Butter sauce:  
1 stick butter  
1 lb. box of confectioner's sugar

#### Directions:

Preheat oven to 350°. Cube donuts into large bowl. In separate bowl combine milk, fruit cocktail, eggs, raisins, salt. Pour this mixture over donuts. Let soak until donuts have

soaked up liquid. Use 13x9 pan. Bake about one hour, until center has jelled. Butter Sauce: melt butter and slowly stir in sugar and heat until bubbly. Pour over top of pudding.

#### Lime & Gin Coconut Macaroons

Submitted by: Donna McWhorter (2013)

#### Ingredients:

4 Egg Whites  
2/3 cup Sugar  
3 tbsp. Gin  
1 1/2 tsp. grated Lime Peel  
1/4 tsp. Salt  
1/4 tsp. Almond Extract  
1-14 oz. pkg. flaked Coconut  
1/2 cup All-Purpose Flour  
8 oz. White Baking Chocolate, melted

#### Directions:

Preheat oven to 350°. In small bowl whisk first 6 ingredients until blended. In large bowl toss coconut with flour and stir in egg white mixture. Drop by tablespoons 2 inches apart onto greased baking sheets. Bake 15-18 minutes or until tops are lightly

brown. Remove and let cool on wire rack. Dip bottom of macaroons into melted chocolate and allow excess to drip off. Place on waxed paper and let stand until set. Store in airtight container.

#### Breakfast Pizza

Submitted by: Betty B. Holland (2020)  
Camden, TN

#### Ingredients:

1 pkg. Crescent rolls  
1 lb. Sausage  
5 or 6 beaten eggs  
½ tsp. Salt  
1 – 2 tbsp. Parmesan cheese  
2 cup frozen hash brown potatoes  
1 ½ cup shredded cheese  
¼ cup milk  
¼ tsp. Black pepper

**Directions:** Unroll crescent rolls and place in 9x13 pan, sealing edges and extending up sides of pan. Brown sausage and drain. Add sausage, hash browns and shredded cheese, add eggs and remaining ingredients. Bake 350 degrees until set and golden



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brown. Let set for 5 minutes before serving.

### Poppy Seed Chicken

Submitted by:  
Marilyn Hopkins  
(2013)

#### Ingredients:

2 1/2 cups chopped, cooked Chicken (can use Rotisserie Chicken)  
1 cup Sour Cream  
1 can Cream of Chicken Soup  
2 tsp. Poppy

Seed  
1 tsp. Soy Sauce  
3/4 stick Margarine, melted  
1 sleeve Ritz Crackers, crushed  
**Directions:**  
Combine the chicken, sour cream, soup, poppy seed and soy sauce. Mix together well. Pour into a 9 inch baking dish. Cover with mixed melted butter and crushed crackers. Bake at

350° for 35 to 40 minutes.

### Mushroom Bread

Submitted by:  
Fern Thompson  
(2017)

Paris, TN

#### Ingredients:

1 tube (8 oz.) refrigerated crescent rolls  
2 c. thinly sliced fresh mushrooms  
1 T. butter melted

1/2 c. grated parmesan cheese  
1/2 t. Italian seasoning  
1/8 t. pepper  
**Directions:**  
Unroll crescent dough on to un-greased baking sheet. Press perforations to seal, prick dough several times with a fork. Bake 5 minutes at 350

degrees. Meanwhile, in a bowl toss mushrooms with butter, arrange on crust. Sprinkle with cheese & seasonings. Bake 12-14 minutes longer or til crust is golden. Cut into 12 pieces.

### Baked Cabbage Casserole

submitted by  
Betty Holland  
(2019)

Camden, TN

#### Ingredients:

1 medium head cabbage, shredded  
1 medium onion chopped  
1 lb. ground beef  
1 cup uncooked rice (not instant)  
salt & pepper to taste

1 1/2 cup boiling water  
1 stick margarine  
1 large can tomato sauce  
**Directions:**  
spread half of cabbage in a greased casserole dish. Fry onion and rice until brown in margarine. Stir often. Pour over cabbage



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and add boiling water. Brown ground beef and sprinkle over rice. Add salt and pepper. Top with remaining cabbage and pour tomato sauce on top. Bake at 350 degrees for 1 hour. This recipe can be made a day ahead.

**Red Velvet Cake**  
Submitted by:  
Reba Minyard  
(2015)  
Union City, TN

**Ingredients:**  
1 box red velvet cake mix  
2-container milk chocolate icing  
2 8 oz. cream

cheese  
2 sticks blue bonnet margarine  
1 box powder sugar (sifted)  
2 tsp. vanilla  
1 pkg. frozen coconut  
1 c. chopped pecans

**Directions:**  
Make cake as directed on box. Let get cold. Split the 2 layers to make 4 layers. Make inside layers filling the night before. Mix cream cheese, margarine, coconut flavoring, and sifted powdered sugar until smooth. Add pecans. Put between layers



not completely to edge of layer. Makes a lot. Don't skimp, cover cake with thick layer of milk chocolate icing on top and sides. Refrigerate.

**Pumpkin Bread**  
Submitted by:  
Fern Thompson  
(2020)  
Paris, TN

**Ingredients:**  
1 box spice cake mix  
1 can pumpkin  
**Directions:** mix together and pour into greased loaf pan. Bake 350 degree for about 45 minutes.

Camden, TN  
**Ingredients:**

1 cup butter, softened  
2 cups packed brown sugar  
2 eggs  
3 tsp. Vanilla  
2 2/3 cups plain flour

2 tsp. Baking powder  
1 tsp. Cinnamon  
1/4 tsp. Nutmeg  
1/2 tsp. Salt  
Topping:  
1 1/2 tsp. Sugar  
1/2 tsp. Cinnamon

**Directions:**  
Preheat oven to 350 degrees. In a large bowl, cream butter and sugar til fluffy. Beat in eggs and vanilla. In another bowl, whisk the five remaining ingredients; gradually beat into creamed mixture. Spread onto

**Snickerdoodle Blondie Bars**  
Submitted by:  
Betty B. Holland  
(2020)

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 Santa's Favorite Recipe 2015

## Apple Salad Surprise

Submitted by

**Fern Thompson**  
Paris, TN



a greased 9" square pan. Mix sugar and cinnamon, sprinkle over top. Bake 35-40 minutes or until set and golden brown. Cool in pan or wire rack. Cut into bars (20). Store in an airtight container.

### Honey Bun Cake

Submitted by:  
Charlene Bell  
(2014)

Camden, TN

#### Ingredients:

1 Box of yellow cake mix  
3 eggs  
1 cup of butter-milk  
3/4 cup oil  
1 cup brown sugar  
2 tsp cinnamon  
2 cups powder sugar  
4 tbsp of milk

#### Directions:

Mix cake, milk, eggs, buttermilk, and oil. Pour half of the mixture in greased pan. Mix brown sugar and cinnamon and sprinkle on batter. Pour remaining batter on top of brown sugar and cinnamon. Swirl the cake with butter knife. Bake at 350 for 30-35 minutes. For the icing, you will mix the powdered sugar and the milk together and pour on hot cake.

### Breakfast Casserole

Submitted by:  
Phyllis H. Kee  
(2020)

Camden, TN

#### Ingredients:

1 16 oz. Roll sau-

sage  
6 slices bread  
6 eggs, lightly beaten  
1 cup water  
1/2 cup milk  
1 pkg. McCormick Sausage Country Gravy Mix  
2 cup Shredded cheddar cheese

#### Directions:

Crumble sausage into large skillet, cook over medium heat til brown. Remove sausage and drain on paper towel. Spread sausage over bottom of a lightly greased 11x8 inch baking dish. Cut bread into 1" cubes. Set aside. Whisk together eggs, water, milk and gravy mix. Sprinkle cheese over sausage. Pour mixture over cheese and arrange bread cubes evenly on top. Bake at 325 degrees, uncovered, 40 minutes or until knife inserted in the center come out

clean. Remove from oven and let stand 10 minutes before serving.

### Three Bean Casserole

Submitted by:  
Betty B. Holland  
(2020)

#### Ingredients:

1 can Lima beans  
1 can pork and beans  
1 can kidney beans  
2 tbsp. Vinegar  
3 tbsp. Brown sugar  
1 1/2 lb. Ground beef  
1/2 tsp. Dry mustard  
1 small onion  
1/2 tsp salt

**Directions:** Cook ground beef, drain, add onion, cook until done. Add beans and other ingredients. Pour into baking dish and bake at 350 degrees for 30 minutes.

### Hot Cocoa Cookies

Submitted by:  
Vada Treichel  
(2013)



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1 1/4 cup Butter, softened  
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2 Eggs  
1 tsp. Vanilla  
3 1/4 cup Flour  
4 packets Hot Cocoa mix  
1 1/4 tsp. Baking

Soda

1 tsp. Baking Powder  
1 cup Semi-Sweet Chocolate Chips  
1 cup Jet-Puffed Vanilla Marshmallow Bits

**Directions:**

Heat oven to 350°. Beat butter and sugars in a large bowl with standing mixer.

Mix until light and fluffy. Add eggs and vanilla, mix well. Combine next 4 ingredients. Gradually beat into butter mixture until blended. Stir in chocolate chips and mallow bits. Drop 2 tsp. sized dough pieces 2 inches apart on baking sheets. Bake 9-11 minutes or until edge is light brown. Cool on baking sheets 5 minutes. Remove to wire racks and cool.  
\*Do NOT use sugar free mix.\*

with brown sugar. Top with cracker crumbs and pour butter on top. Bake in a 300 degree oven for 1 hour.

**Hershey Bar Cake**

Submitted by:  
Fern Thompson (2019)  
Paris, TN

**Ingredients:**

1 box fudge cake mix  
1 stick butter – softened  
3 eggs  
3/4 cup water  
1 box instant chocolate pudding mix  
1 1/2 cup milk

8 Hershey chocolate bars

**Directions:**

Grease & flour 9x13 pan. Mix cake mix, butter, eggs & water together as cake mix directs. In a separate bowl prepare chocolate pudding mix using 1 1/2 cup milk. Fold prepared pudding mix into cake batter. Pour into pan. Bake 30 to 40 minutes

**Baked Apricots**

Submitted by:  
Betty B. Holland (2018)  
Camden, TN

**Ingredients:**

29 oz. can apricot halves, drained  
1 cup brown sugar  
1 stick butter, melted  
1 cup crushed Ritz crackers

**Directions:**

Place apricots in baking dish. Sprinkle evenly



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**Santa's Favorite Recipe 2016**

**Mexican Corn Bread**

Submitted by:

**Flossie York**

Paris, TN



at 385 degrees. While cake is hot, top with the candy bars and let melt and spread on cake.

### Mexican Corn Bread

Submitted by:  
Flossie York  
(2016)  
Paris, TN

#### Ingredients:

1 lb. ground beef, browned, drained  
1 c. chopped onions  
1 c. shredded cheddar cheese  
½ c. oil  
4 eggs  
2 c. milk  
1 – 15 oz. can cream style corn  
1 – 15 oz. whole kernel corn, drained  
½ c. self-rising flour  
Optional – hot peppers chopped

#### Directions:

Pre-heat oven to 400°. Cook ground beef in skillet, drain. Grease and flour 9x11 pan. In large bowl, hand mix all ingredients, mix good, pour in greased 9x11 pan. Sprinkle a handful of cheese on top, don't stir in. Bake 25-35 minutes until golden brown on top. Check with tooth pick in center for doneness. Let set 10 minutes. Cut in 2" squares. Can be frozen and microwave one minute.

### No Cook Fruit Cake

Submitted By:  
Reba Minyard  
(2014)  
Union City, TN

#### Ingredients:

1 Cup Candied Cherries  
1 C. Candied Pineapples  
1 C. Mixed Candied Fruit  
1 C. Chopped Dates  
5 C. Graham Cracker Crumbs  
1/2 tsp Cloves  
1 and 1/2 C. Raisins  
1 C. Chopped Nuts  
1/2 tsp Cinnamon  
1/2 C. Brown Sugar  
1 Can Sweetened Condensed Milk  
5 Tbsp. Brandy



#### Directions:

Mix all of the above ingredients, except the sweet milk and brandy. Mix the entire can of sweetened condensed milk and the 5 Tbsp. of brandy. Fold brandy in milk until well mixed with the fruit. Spray a large loaf pan (or angel food pan) with cooking spray. Pour contents in pan and allow to sit in refrigerator

for about a week. After this time, enjoy!

### Dreamsicle Cake

Submitted by  
Reba Minyard  
(2020)

Union City, TN

#### Ingredients:

1 Duncan Hines

orange cake mix  
2 4 oz. Box of orange jello  
1 small box of vanilla instant pudding  
1 8 oz. Bowl Cool Whip

**Directions:** Make cake as directed on mix box, bake in 9x13 pan. With meat fork poke holes all over the cake. Mix 1 box Jello as directed on box, slowly pour over entire cake. Refrigerate for 2 hours.

Frosting: whip instant pudding with 1 cup cold

milk, add 1 box orange Jello, dry). Fold in Cool Whip.

### Santa's Whisker's Cookies

Submitted by:  
Janice Evans  
(2015)  
Paris, TN

#### Ingredients:

1-cup butter  
2-½ cup flour  
1-cup sugar  
2-tablespoon milk  
¾ cup red & green cherries (chopped)  
¾ cup coconut  
1-teaspoon vanilla



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½ cup chopped pecans  
**Directions:**  
Cream butter and sugar. Blend in milk and vanilla. Stir in flour, cherries and nuts. Form into rolls. Roll in coconut. Chill and cut into slices. Bake at 350 degrees for 12 minutes.

**Christmas Pie**  
Submitted by:  
Carolyn Schoolfield (2020)  
Paris, TN

**Ingredients:**  
1 cherry pie filling  
¾ cup sugar

1 large can crushed pineapple with juice  
3 tsp. Cornstarch  
1 tsp. Red good coloring  
1 small pkg. strawberry gelatin  
3 bananas, sliced optional – 1 cup chopped nuts  
**Directions:**  
Combine pie filling, sugar, undrained pineapple, corn starch and food coloring in a saucepan and cook until thick. Remove pan from heat, stir in gelatin, cool.

**White filling**  
**Ingredients:**  
1 8 oz. Cream cheese, softened  
1 cup powered sugar  
1 cup Cool Whip  
**Directions:** Mix together until smooth and fluffy. Pour into 2 baked pie shells. Add sliced bananas (and nuts if desired) to cooked mixture. Pour over filling. Cool until set. Serve with a dollop of Cool Whip on each slice. Cherry gelatin can be used, but

strawberry gives it a unique flavor. This recipe makes two pies, one to keep, one to give away.

**Stuffed Bell Pepper Soup**  
Submitted by:  
Phyllis H. Kee (2015)  
Camden, TN

**Ingredients:**  
1 lb. hamburger meat, browned and drained  
1 lg. onion, chopped  
2 c. diced tomatoes  
2 bell peppers, cut into fourths  
2 c. tomato sauce  
2 c. water  
1 T. beef bouillon granules  
1 tsp. seasoned

salt  
¼ tsp. black pepper  
1 c. cooked rice  
**Directions:**  
Mix together and pour into slow cooker. Cook 2 hrs. on high.

**Buttery Pumpkin Pie Fudge**  
Submitted by:  
Reba Minyard (2014)  
Union City, TN

**Ingredients:**  
12 Tbsp Margarine or Butter  
(1) 2 Cups Sugar  
(2) 1 Cup Firmly Packed Light Brown Sugar  
(3) 2/3 Cup Evaporated Milk  
(4) 1/2 Cup Pumpkin  
(5) 2 tsp Pumpkin Pie Spice



(6) 1/2 tsp Cinnamon  
(7) 1/8 tsp Nutmeg (or may substitute for a 12 oz. package white chocolate morsels  
1 and 1/2 tsp Vanilla Extract  
1 Cup Chopped Nuts  
**Directions:**  
Spray 9 by 13 pan. In a heavy saucepan, bring butter and the next 7 ingredients to a boil over medium heat. Cook, stirring constantly until mixture forms a soft ball in ice water or 240 on a thermometer. Remove from heat. Stir in white chocolate and vanilla. Stir until smooth. Add nuts and pour in prepared pan. Cool. Cut in squares and store in an air tight container.

**Corn Pudding**  
Submitted by:  
Reba Minyard (2020)  
Union City, TN  
**Ingredients:**  
1 can cream style corn  
1 can whole kernel corn  
3 tbsp. Melted margarine  
8 oz. Sour cream  
1 box Jiffy Cornbread mix  
1 egg  
**Directions:** Melt butter, add corn then cornbread mix, add sour cream and egg. Pour into greased small baking

dish. Bake at 350 degrees for 45 minutes or until set.

**Banana Split Cake**

Submitted by:  
Mildred Scott (2016)  
Dresden, TN

**Ingredients:**  
1 stick margarine (melted)  
2 c. graham cracker crumbs  
**Directions:** Mix together and put in bottom of a 9x14 pan  
**Filling:** 2 sticks softened margarine  
2 eggs  
1 box powdered sugar  
2 bananas, cut up  
1 #2 can crushed pineapple, well drained  
1 large carton Cool Whip  
1 small bottle cherries, slice or chopped  
1 chopped nuts  
**Directions:**  
Mix margarine with eggs and sugar, beat for 15 minutes. Pour mixture over crust. Add layer of cut up bananas, spread can of crushed pineapple over the bananas. Spread Cool Whip over this, top with cherries and chopped nuts. Chill at least 12 hours.

**Apple Salad Surprise**

Submitted by:  
Ms. Fern Thompson (2015)  
Paris, TN

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### Ingredients:

1 Red Delicious apple-diced  
1 Granny Smith apple-diced  
½ cup celery-diced  
3 Snicker Bars-cut into bite size pieces  
½ of 8oz container light Cool Whip

### Directions:

Mix all ingredients together. Chill in refrigerator until ready to eat.

### Cranberry Crunch

Submitted by:  
Phyllis H. Kee  
(2020)

Camden, TN

### Ingredients:

2 cans cranberry sauce with berries  
2 apples, peeled and sliced thinly  
1 cup sugar  
2 tbsp. All purpose flour  
1 ½ cup quick oats  
½ cup brown sugar  
1/3 cup all purpose flour

½ cup pecans  
1 stick salted butter, melted

### Directions:

Combine cranberry sauce, apples, sugar and flour. Spread in greased casserole dish. Combine remaining ingredients. Crumble on top. Bake 350 degrees for 25-30 minutes or until golden brown.

### Broccoli & Cheese Casserole

Submitted by:  
Charlyne Valentine  
(2017)

Paris, TN

### Ingredients:

1 (10.75) can condensed cream mushroom soup  
1 c. mayonnaise  
1 egg beaten  
1/4 c. finely chopped onion  
3 (10 oz. packages frozen chopped broccoli  
8 oz. shredded sharp cheddar cheese  
salt & pepper to

taste

2 pinches paprika  
Directions:

Pre-heat oven to 350 degrees. Butter a 9x13" baking dish. In a medium bowl, whisk together condensed cream of mushroom soup, mayonnaise, egg and onion. Place frozen broccoli into a very large mixing bowl. Break up the frozen broccoli. Using a rubber spatula, scrape sou-mayonnaise mixture on top of broccoli and mix well. Sprinkle on cheese and mix well. Spread mixture into



prepared baking dish, and smooth top of casserole. Season to taste with salt, pepper and paprika. Bake for 45 minutes to 1 hour in the preheated oven.

### Vinegar Pie

Submitted by:  
Fern Thompson  
(2020)

Paris, TN

### Ingredients:

1 unbaked pie crust  
4 eggs  
2 tbsp. Cider

vinegar  
1 tsp. Vanilla  
6 tbsp. Butter, melted  
1 cup brown sugar-free  
1/4 tsp salt  
Directions: Heat oven to 350 degrees. Whisk eggs in medium size bowl. Add in cider vinegar, vanilla, butter, brown sugar and salt. Mix well, when creamy and

smooth pour into crust. Bake 20 minutes. Cover top with foil. Bake 15 minutes more until center is no long jiggly. Let cool.

### Pineapple Pie

Submitted by:  
Reba Minyard  
(2020)

Union City, TN

### Ingredients:

1 can Eagle Brand milk  
½ cup lemon juice  
1 large can crushed pineapple, juice drained  
8 oz. Cool Whip

½ cup pecans, crushed or chopped  
Directions: Mix together and pour into graham cracker crust. Refrigerate or can be frozen. If frozen set out before serving.

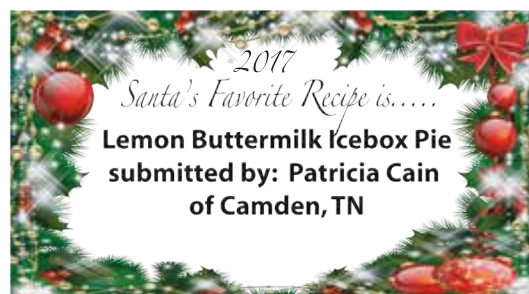
### Apple Cake

Submitted by:  
Patricia Cain  
(2017)

Camden, TN

### Ingredients:

1/3 c. butter, softened  
2 c. sugar  
2 eggs  
1/2 t. vanilla



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2 c. all-purpose flour  
1/2 t. cinnamon  
1/2 t. nutmeg  
1/2 t. salt  
1/2 t. baking soda

6 c. peeled chopped tart apple

Sauce: 1/2 c. packed brown sugar

1/4 c. butter cubed  
1/2 c. heavy whipping cream

**Directions:** In large bowl cream butter & sugar until fluffy. Add eggs, beat in vanilla. Combine



flour, cinnamon, nutmeg, salt, baking soda.

Add to creamed mixture & mix well. Stir in apples. Spread into greased 13x9 dish. Bake, 350 degrees, 40-45 minutes until lightly browned, cool 30 minutes.

In small sauce pan combine brown sugar & butter, cook over

medium heat until butter is melted. Add cream bring to slow boil. Stir constantly. Remove from heat. Serve with cake.

#### Peppermint Surprise

Submitted by: Phyllis H. Kee (2018)

Camden, TN

**Ingredients:** 2 cups graham

cracker crumbs  
6 tbsp butter, melted  
1 tbsp sugar  
1 pint heavy whipping cream, whipped  
1 tsp vanilla  
1 cup miniature marshmallows  
1 cup crushed peppermint candy  
1 cup chopped pecans

**Directions:** Mix graham cracker crumbs, butter, and sugar til combined. Press half of crumbs into an 8 x 8 inch dish. Combine whipped cream and vanilla. Fold in candy, pecans and marshmallows. Pour into crust. Top with remaining crumbs. Cover and chill 12+ hours.

#### Cheeseburger Potato Tot Skillet Pizza

Submitted by: Fern Thompson (2020)

Paris, TN

#### Ingredients:

6 cups potato tots, frozen or thawed  
1 lb. Ground beef  
1/4 tsp. Salt and pepper  
1/4 cup mayonnaise  
2 tbsp. Ketchup  
1 tbsp. yellow mustard  
2 cups shredded cheddar cheese – divided  
1/2 cup thinly sliced dill pickles  
1 tomato diced

#### Directions:

Preheat oven to 425 degrees. Scatter potato tots evenly in bottom of 12" oven proof skillet.

Bake 15 minutes. Meanwhile cook ground beef in skillet over medium-high heat until no longer pink, drain grease, season with salt and pepper. Set aside. In small bowl mix mayo, ketchup and mustard. Set aside. Remove skillet from oven. Use bottom of measuring cup and mash potatoes to form a crust in skillet. Top with 1 cup cheese, then layer with beef. Drizzle with half of sauce. Top with remaining cup of cheese, drizzle with remaining sauce. Scatter pickle and tomatoes over top. Bake 10 minutes. Cut and

serve.

#### Lemon Butter-milk Icebox Pie

Submitted by:

Patricia Cain Camden, TN

1 (14 oz. can sweetened condensed milk  
1 T. loosely packed lemon zest

1/2 c. fresh lemon juice  
3 large egg yolks  
1/4 c. buttermilk.

#### Directions:

Pre-heat oven 325 degrees. Whisk first 3 ingredients in bowl. Beat egg yolks with mixer, high speed, 4-5 minutes. Gradually whisk in condensed milk mixture. Whisk until combined, whisk in buttermilk. Pour into crust. Bake 20-25 minutes or

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until set. Cool 1 hour & chill. Top pie with whip cream that you buy or make your own.

**Pancake Chicken Nuggets**

submitted by  
Reba Minyard  
Union City, TN  
**Ingredients:**

2 whole chicken breast  
1 cup pancake mix  
2/3 cup whole milk  
1 tsp salt  
1/4 tsp pepper  
maple syrup  
**Directions:** bone and skin chicken breasts, cut each breast half into 6-8 chunks,

approximately 1 1/2" square. Combine pancake mix, milk, salt and pepper. Dip chicken chunks into batter. Drop into deep fats or oil heated to 340-350 degrees, fry until golden about 5 minutes. Serve hot with maple syrup (or

sweet and sour sauce). Serves 4, can be doubled.

**Polstar Cookies**

Submitted by:  
Phyllis H. Kee  
(2020)  
Camden, TN  
**Ingredients:**  
16 oz. Almond bark  
1/2 cup peanut butter  
1 cup Rice Krisp-

ies  
1 1/4 cup pecans, chopped  
3/4 cup mini-marshmallows  
**Directions:** Melt almond bard according to directions. Add peanut butter. Stir til well combined. Add remaining ingredients. Drop by spoonfuls onto waxed paper.

**Pumpkin Log**  
Submitted by:  
Melissa McDona-  
ld (2020)  
Huntingdon, TN  
**Roll ingredients:**  
6 eggs, slightly beaten  
1 1/2 cups flour  
2 cups sugar  
1 1/2 cups "packed" pump-  
kin  
2 tsp. Baking

soda  
1 tsp. Cinnamon  
**Directions:** Com-  
bine ingredients.  
Spray 11"x15" cookie sheet with vegetable oil spray and line with parchment paper. Spread 1/3 (approx. 1 1/2 cups) of batter on prepared cookie sheet (barely covers). Bake at

**Santa's Favorite Recipe 2018**  
**Pancake Chicken Nuggets**  
Submitted by:  
**Reba Minyard**  
Union City TN

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350 degrees, 10-15 minutes, depending on how your oven cooks. Lift out with parchment paper and let cool. Spread 13/ of filling on cooled log and roll. Wrap in plastic wrap and then aluminum foil. Finished logs can be kept in refrigerator for 3 weeks or freezer for up to 3 months. Makes 3.

**Filling ingredients:**

2 8 oz. Pkgs. Cream cheese

4 tbsp. Butter, melted  
1 ½ tsp. Vanilla  
2 cups powdered sugar  
1 cup walnuts, finely chopped (optional)

**Directions:** While baking rolls, combine filling ingredients and blend with an electric mixer at medium speed until smooth. Notes: I use a potato masher when mixing the roll ingredients to smooth out any lumps from the flour. It also helps



if you put flour in the batter mixture last and a little at a time. You can also use wax paper in place of the parchment paper but was pare tens to stick a bit more to the baked log. An easy way to roll log is to spray larger cookie sheet with PAM

and sprinkle some powdered sugar on it. If top of the log is sticky some powdered sugar light sprinkled on will help when you flip the log to remove paper.

**Prune Cake**

Submitted by: Reba Minyard (2018)

Union City, TN

**Ingredients:**

3 eggs  
1 ½ cup sugar  
2 cups sifted flour  
1 tsp soda  
1 tsp cinnamon  
1 tsp nutmeg  
1 tsp allspice

1 tsp salt  
1 tsp cup butter-milk  
1 cup cooked, seeded, chopped prunes  
1 tsp vanilla  
½ cup chopped pecans

**Directions:** Mix together eggs, oil. Sugar and beat until light. Sift together flour, soda, cinnamon, nutmeg, allspice, salt and add to sugar mixture, mix buttermilk, prunes vanilla and pecans and add to first mixture. Mix well by hand and pour into a tube pan lined on bottom with wax paper. Bake 1 hour at 300 degrees until cake tests done.

**Sauce for prune cake:**

Ingredients:

1 cup sugar  
½ cup buttermilk  
1 stick margarine  
½ tsp soda  
1 tbsp white corn syrup  
½ tsp vanilla  
**Directions:** Boil sauce ingredients 2 minutes, pour sauce over cake as soon as cake is taken out of oven, leave in pan until thoroughly cold.

**Sausage Balls**

Submitted by: Reba Minyard (2020)

Union City, TN

**Ingredients:**

1 lb. Williams Hot Sausage  
1 lb. Sharp cheddar cheese  
3 cups Bisquick  
**Directions:** Blend ingredients and shape into balls. Bake at 350 degrees for

18 minutes.

**Baked Hash Browns**

Submitted by: Fern Thompson (2020)

Paris, TN

**Ingredients:**

8 frozen hash brown patties  
1 tsp. Salt  
½ tsp garlic powder  
1 cup shipping cream  
1 cup (4 oz.) shredded cheddar cheese  
**Directions:** Place patties in a greased 9x13 dish. Sprinkle with salt and garlic powder. Pour cream over patties. Bake uncovered at 350 degrees for 50 minutes. Sprinkle with cheese. Bake 5-10 minutes longer til potatoes are ten-

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der and cheese is melted.

### Hot Chocolate

Submitted by:

Patricia Cain

(2019)

Camden, TN

#### Ingredients:

1 ½ cup heavy whipping cream  
14 oz. sweetened condensed milk  
6 cups milk  
1 ½ tsp vanilla  
2 cups chocolate chips or milk chocolate or semi-sweet

**Directions:** Pour all into a crock pot & whisk together until well combined. Cover & cook on low 2 hours, stirring occasionally, until chips are melted and hot. Whisk before serving. Garnish with marshmallows. Serve directly from crock pot so it stays warm.

### Pecan Cluster

Submitted by:

Martha Pigg

(2020)

#### Ingredients:

½ cup pet milk  
1 14 oz.- 16 oz. Light caramels  
1 12 oz. Package chocolate chips  
1 cake paraffin

**Directions:** Melt in double boiler, stir until creamy. Add 2 ½ cup pecans. Drop by teaspoon on a buttered cake pan, cool in the refrigerator until you can handle them. Melt 1 12oz. Package of chocolate chips and ½ cake paraffin in double boiler. If chocolate gets too thick add more paraffin. Drop candy in chocolate and cool on wax paper.

### Jalapeno Wild Rice Cakes

Submitted by:

Annette Burchett

(2019)

Murray, KY

#### Ingredients:

¾ cup water  
1/3 cup uncooked wild rice (

I use white rice)  
½ tsp salt – divided  
1 tbsp all purpose flour  
½ tsp baking powder  
1 egg  
1 Jalapeno pepper finely chopped  
2 tbsp onion  
1 tbsp freshly grated ginger  
or 2 tsp ground

ginger  
2 tbsp oil  
**Directions:** Combine rice, water & salt in medium sauce pan. Bring to a boil. Reduce heat, cover & simmer 40-45 minutes or until rice is tender. Drain rice, if necessary. Place in medium bowl. Add flour, bak-

ing powder & remaining sale, mix well. Whisk egg, jalapeno, onion & ginger together in small bowl. Pour egg mixture over rice, mix well. Heat oil in large nonstick skilled over medium heat. Spoon a tbsp rice mixture into pan & shape into a cake. Cook

4 cakes at a time, 3 minutes on each side or until golden brown. Transfer to paper towels. Serve immediately or refrigerate rice cakes up to 24 hours.

### Quick Sugar-Free Boiled Custard

Submitted by:

Reba Minyard

(2020)

Union City, TN

#### Ingredients:

2 small pkgs. Sugar free vanilla instant pudding  
½ gallon plus 1 cup 2% or skim milk

1 can low-fat Eagle Brand milk  
2 tsp. vanilla or to taste

**Directions:** Mix



**Santa's Favorite Recipe 2019**

**Baked Cabbage Casserole**

submitted by Betty Holland

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pudding and milk, beat until smooth. Add Eagle Brand milk, mix well. Add vanilla. Will keep for several days in the refrigerator.

### Christmas Breakfast for a Crowd

Submitted by:  
Reba Minyard  
(2012)

Union City, TN

#### Ingredients:

36 eggs, beaten  
3/4 cup margarine  
2 cups whole milk  
2 tsp. salt  
1/2 tsp. pepper  
2 8 oz. cream cheese - cubed  
1 lb. crispy bacon - crumbled  
1 lb. sausage - drained, crumbled

#### Directions:

Need 2 10" skillets, melt half of margarine in each of two skillets, combine eggs, milk, salt, pepper and add half of the egg mixture to each skillet. Cook slowly on med. low, stirring until eggs begin to thicken, add half of cream cheese

and bacon to one skillet and half of cream cheese sausage to the other. Continue cooking, stirring occasionally until cream cheese is melted and the eggs are cooked. Serve with toast, orange juice, coffee and a cheese and fruit platter, (and extra salt and pepper).

### Spiced Muffins

Submitted by:  
Wanda Hollingsworth (2017)

Bruceton, TN

#### Ingredients:

1 c. butter  
2 eggs beaten  
2 c. sugar  
4 c. flour  
1 c. chopped nuts  
3 t. cinnamon  
2 t. allspice  
1 t. cloves  
2 c. applesauce  
2 t. soda

#### Directions:

Mix soda with applesauce. Ten mix all other ingredients together. Grease muffin tins and fill half full. Bake at 350 degrees. Batter will keep a month in the refrigerator.



# Santa's Favorite Recipe 2020

## Polstar Cookies

### Submitted by: Phyllis H. Kee

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