

\* Holiday  
Coca-Cola  
Baked Ham  
PG. 3

\* Creamy Yam  
Casserole  
PG. 5

\* Cherries  
in the Snow  
PG. 7



# *Holiday Recipes*

and decorating tips

\* Lemon and Sage  
Roasted Turkey  
PG. 2

*Cooked  
Egg Nog  
PG. 7*

# Holiday Recipes

## and decorating tips

## Lemon and Sage Roasted Turkey

By Carrie Gonzales

*Tired of the same old turkey during the holiday's?  
Here's one that even grandma will love and it  
makes the house smell delightful.*

### Ingredients

- 1 (12-14) pound turkey
- 1 cup chicken broth
- 1/8 teaspoon ground black pepper
- 1 lemon sliced thin
- 1 bunch fresh sage
- 1 stick butter melted

### Directions

- Mix broth and black pepper, set aside . Remove package of giblets and neck from the turkey cavity.
- Rinse turkey under cold water and pat dry. Loosen the skin carefully from the breast meat using your fingers.
- Place lemon slices and sage leaves under the skin. Season as desired including the cavity.
- Tie ends of drumsticks together, place turkey breast side up in a shallow roasting pan.
- Brush turkey with butter and then with the broth mixture. Insert meat thermometer into the thickest part of meat but not touching the bone.
- Roast turkey at 350 degrees for 4 hours or until the thermometer reads 180 degrees and the drumsticks move easily . Basting occasionally with broth mixture.
- Begin checking after 3 hours of roasting time. Allow to stand for 10 minutes before slicing.

Prep-time: 20 minutes | Cook time: 4 hours | Total time: 4 hours 20 minutes | Servings 14

### ❄️ Decorating Tip

Drop a small candle or tea light candle in a cleaned out glass mayonnaise jar. You can then tie a holiday bow or ribbon around the neck, and there you have a pretty holiday candle holder.

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## and decorating tips

### Holiday Coca-Cola Baked Ham

By Connie M. Morrison

*A delicious way to bake your holiday ham. My family raves over this dish.*

#### Ingredients

- 1 (10-12 pound) bone-in ham
- Whole cloves
- 1 pound box dark brown sugar
- 12 ounce can Coca Cola (do not substitute another brand and do not use diet)
- 14 ounce can pineapple rings, drained and the juice reserved
- 1 cup sweet concord grape wine

#### ❄️ Decorating Tip

Place a few inexpensive glass balls in a bowl and decorate with sprigs of greenery and holiday ribbon.

#### Directions

- Preheat oven to 325 degrees. Using a sharp knife, remove the rind from the ham. Score surface of the ham crosswise and lengthwise, forming a crisscross pattern about 1/4 inch deep and 1 inch apart.
- Place 1 clove in the center of each square.
- Place ham, fat side up, in a roasting pan. Press brown sugar onto the surface of the ham. Expect some sugar to fall into the roasting pan.
- Place in oven and bake until brown sugar just begins to melt, about 30 minutes. Pour the Coca-Cola over the ham, mixing with melted sugar in bottom of roasting pan. Baste ham with the cola mixture and bake an additional 30 minutes.
- Meanwhile, combine reserved pineapple juice and sweet concord grape wine in a small bowl. Baste ham with pineapple mixture every 20 minutes. Bake ham for a total of 16 minutes per pound.
- During the last 20 minutes of baking time, remove ham from oven and decorate with the pineapple rings. Use 2-3 wooden picks (toothpicks) to hold each ring in place. Place a cherry in the center of each ring, also using a wooden pick. Return to oven and continue to bake the final 20 minutes.
- Remove from oven and allow to stand for at least 15 minutes before transferring to serving platter. Skim excess fat from drippings in the pan. Serve drippings as sauce with the ham.

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### Holiday Mashed Sweet Potatoes

By Wayne Koch

*A treat for the holidays that is simple to prepare.*

#### Ingredients

- 5 sweet potatoes (2 cups)
- 2 tablespoons butter
- A little egg nog
- 1/2 teaspoon salt
- 2 teaspoon brown sugar

#### Directions

- Skin and mash sweet potatoes.
- Add all ingredients with enough egg nog to desired thickness of mashed potatoes.
- Place in covered baking dish and place in a preheated 375 degree oven for about 20 minutes.

Prep time: 15 minutes | Cook time: 20 minutes

Total time: 55 minutes | Servings: 6

### Corn Bread Pudding

By Amy Hare

*A delicious side the whole family will beg you to make. Good with turkey, chicken or ham dinners.*

#### Ingredients

- 1 box corn bread mix
- 1 egg
- 1 can corn
- 1 can creamed corn
- 1 (16-ounce) sour cream

#### Directions

- Mix ingredients together in an oven safe glass dish.
- Bake for 35 minutes at 350 degrees, until a toothpick comes out clean. Serve warm and enjoy!

#### Decorating Tip

Using items right from your grocery store...tie up white gift or bakery boxes with cooking twine and pieces of bowtie pasta. Place on a mantel.

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### Ya-Ya's Holiday Greek Rice

By Theoni O'Neil

*A great accompaniment to a poultry or fish holiday feast.*

#### Ingredients

- 1 cup long grain rice
- 2 cups turkey broth
- 1-4 teaspoon of curry powder (fresh)
- Pinch of sea salt
- 1-2 teaspoons of fresh black pepper
- 1 package dry chicken noodle soup
- 1-2 sticks butter
- 1 cup feta (goat cheese) to taste
- 1 - 2 cups of pine nuts

#### Directions

- Brown dry soup mix in a 3 quart pan with butter.
- Add turkey broth and bring to boil.
- Add curry powder and pine nuts. Add rice and salt. Bring to boil.
- Turn down to low heat and cover. Cook on low heat for 25 minutes.
- Remove from heat, add feta and cover for one minute. Serve.

### Creamy Yam Casserole

By Peg Caruso

*This recipe is tasty and may be served with chicken, pork or turkey. A holiday favorite.*

#### Ingredients

- 2 pounds of yams
- 1 stick of butter
- 1/4 cup of brown sugar
- Salt and pepper
- 1/2 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- Pinch of nutmeg
- 1/2 cup of fresh pineapple, chopped
- 1/2 cup toasted pecans or walnuts
- 1/4 cup heavy cream

#### Directions

- Boil yams in salted water, or bake until tender, leaving skins on.
- Remove skins when slightly cooled then return to the warm pot. Mash using softened butter, and warmed heavy cream.
- Add brown sugar, salt, pepper, and spices. Toast nuts. Stir in half of the nuts and pineapple, using the rest to garnish the top of the casserole.
- May be served immediately, or reheated in a buttered dish at 350 degrees for 15 minutes.

Prep time: 20 minutes

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and decorating tips

## Breaded and Baked Cauliflower

By Lynn Carr

*Delicious and easy way to add cauliflower to your dinner table. Great as a party take-along.*

### Ingredients


- 1 medium head of cauliflower
- 1 cup mayonnaise
- 1 cup fine bread crumbs (season as you like)

### Directions

- Preheat oven to 350 degrees.  
Cut cauliflower into bite-sized pieces.
- Put 1 cup mayonnaise in bottom of a gallon-sized plastic bag. Add the cauliflower pieces to the bag. Close the bag and shake to coat all pieces evenly.
- Put 1 cup bread crumbs into a second gallon-size plastic bag. Pour coated cauliflower pieces into bag with bread crumbs. Close the bag and shake to coat all pieces evenly.
- Pour cauliflower out onto a baking sheet in single layer. Bake for 1 hour.

Prep-time: 15 minutes | Cook time: 1 hour

Total time: 1 hour 15 minutes | Servings: 8



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### Cherries in the Snow

By Karen Fox

*A delightful and tasty recipe for the holidays.*

#### Ingredients

- 1 angel food cake
- 2 small boxes sugar-free, instant vanilla pudding
- 1 (8-ounce) container of sugar-free whipped topping
- 1 (14-ounce) bag of coconut
- 1 small jar of maraschino cherries
- 4 cups of milk

#### Directions

- Slice angel food cake and lay into a medium-size glass pan.
- Prepare pudding mix with the 4 cups of milk.
- Add whipped topping to the pudding. Let set up for a few minutes.
- Pour pudding mixture on top of angel food slices in pan.
- Sprinkle coconut on top of the pudding mixture, as much as you want on it.
- Arrange cherries on top.
- Refrigerate overnight.

Prep time: 15 minutes | Servings: 6-8

### Cooked Egg Nog

By Laticia and Ruth Anne Staley

*Makes a great party drink!*

#### Ingredients

- 12 egg yolks
- 4 cups milk
- 1 cup sugar
- 2 teaspoons vanilla
- 2 cups half and half
- 2 cups heavy cream
- Freshly ground nutmeg

#### **Whipped Topping:**

- 2 cups heavy cream
- 4 tablespoons of sugar

#### Directions

- Cook the egg yolks, sugar, vanilla, and milk in a double boiler until it thickens and is a light lemon color, stirring occasionally.
- When it thinly coats a spoon remove it and place the pan in an ice bath. Stir until cold.
- Add half and half and heavy cream. Stir in nutmeg. Chill for an hour to 24 hours.
- Before serving, beat heavy cream and sugar with an electric mixer until soft peaks form to make the whipped topping.
- Put egg nog in a punch bowl and fold in the whipped topping. Sprinkle with nutmeg if desired.

Prep time: 1 hour | Cook time: 20 minutes,  
Total time: 1 hour 20 minutes | Servings: 10

# Holiday Recipes

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### Awesome Rolled Sugar Cookies

By Jennie Gavin

*Lightly buttered traditional sugar cookies that are very easy to make!*

#### Ingredients

- 2 sticks of softened butter (no substitutes)
- 1 cup of sugar
- 1 egg
- 1 tablespoon of pure vanilla extract
- 2 cups of flour
- 1 teaspoon of salt
- 1 teaspoon of baking powder

#### Directions

- Beat butter and sugar on high with a mixer for 3 minutes.
- Make sure the batter is completely smooth and creamy. Scrape the sides.
- Then add egg and vanilla. Beat for another 2 minutes.
- With the mixer on the lowest setting, add the salt and baking powder.
- Add flour 1/2 cup at a time until completely mixed, scraping the sides each time you add new flour.
- Place the dough in a bowl and cover with wax paper. Let chill in the fridge for about 1 1/2 - 2 hours (or overnight).
- When the dough is chilled, roll out on a non stick surface or floured wax paper to desired thickness. Using cookie cutters, create your cookie shapes.
- Bake at 350 for about 8 -10 minutes or until golden.
- Frost and decorate the cookies when they are cool using any butter cream frosting, sanding sugars, and candies.

Prep-time: 1 hour | Cook time: 10 minutes | Total time: 1 hour 10 minutes | Servings: 30

#### ❄️ Decorating Tip

Set a plan or a theme for your holiday decorating. This doesn't cost a thing and it will help you pull all your holiday ideas together in a timely fashion. Holiday decorating themes: toyland, countries around the world, snowmen, and old fashioned holidays from the 30's.