

5 Great Recipes for Christmas

If you are looking for five great recipes for Christmas, the recipes below are among the most popular that are enjoyed by everyone. Many of these are easy to prepare and your entire family will be glad you fixed such delectable dishes.

(1) Squash and Hot Cheddar Casserole

- 1 can cream of mushroom soup or cream of chicken
- 4 cups diced squash
- 1 box of stuffing mix
- 1 jalapeno, finely chopped
- 1 onion, finely chopped
- 1 cup sour cream
- 1/3 cup parsley, minced
- 1 cup of grated cheese, any flavor
- 1/2 cup butter

Preheat oven to 350. Boil squash on high heat. Turn down heat to medium. Cook until squash is tender. Add onion and jalapeno. Do not add soup until onions and jalapenos are tender. Add sour cream and whip together. Add cheese. Mix until creamy. Sit aside and let cool. Melt butter and add stuffing mix. Grease casserole pan. Begin with stuffing mixture. Top with squash mixture. Alternate layers five times back and forth. You should end with stuffing mixture on top. Arrange parsley on top of stuffing. Bake in oven for 35 minutes.

(2) Santa's Cauliflower

- 1 head cauliflower
- 1 cup shredded Swiss
- 1/4 cup chopped red bell pepper
- 1/4 cup green bell pepper
- 1/4 cup chopped chives
- 1/4 cup butter
- 2 cups milk
- 2 tbsp. chopped pimento
- 1 tsp. basil
- 1/3 cup flour

Preheat oven to 325. Boil cauliflower in water for 10 minutes. Drain. Break apart cauliflower into florets as big or small as you like. Sauté both bell peppers and chives. Add butter and cook until vegetables are tender and butter is melted. Gradually add milk and flour. Stir continuously until creamy. Add pimento, cheese, and basil. Grease 9 inch baking pan. Place cauliflower into pan. Pour mixture over cauliflower. Cook 20 minutes or until sauce bubbles.

(3) Orange Glazed Ham

1 cup brown sugar, firmly packed
½ cup orange juice, no pulp
2 tbsp. grated orange peel
½ cup sweet sherry
1 tsp. dry mustard

Preheat oven to 325. Bake ham uncovered in shallow baking pan. Remove ham from oven a half hour before it is to be finished. Drain drippings from pan. Skin ham completely. Proceed to glaze ham with glaze mixture. Mix sugar, orange juice, orange peel and sherry in bowl. Add mustard gradually while continuing to stir. Place orange wedges along sides of ham. Baste ham with pastry brush. Baste every 30 minutes or so. End with a final glaze before serving. Orange wedges can be squeezed upon ham also or used as a garnish.

(4) Jalapeno Cornbread Dressing

¼ cup jalapenos, finely chopped
4 cups cornbread, crumbled
2 eggs
10 slices bread
1 cup onion, coarsely chopped
½ tsp. salt
1 tsp. poultry seasoning
1 cup turkey broth

Preheat oven to 325. Take sliced bread. Slightly frozen bread will cut a little easier. Proceed to cut bread into cubes. Combine cornbread and bread. Mixture will be lumpy. Mix bread mixture with spoon until all lumps are not visible. Sauté onion until tender. Add jalapenos, eggs, turkey broth, salt, and poultry seasoning. Bring to a boil. Combine mixture and bread mixture. Spoon into casserole dish and bake for 10 minutes, uncovered. Stir before serving.

(5) Red and Green Potatoes

5 lb. bag of potatoes
2 tbsp. butter
½ pint sour cream with chives
1 pkg. cream cheese
2 cloves garlic, finely diced
1 tbsp. red pepper flakes
1 tbsp. jalapeno, finely chopped

Salt and pepper to taste

Preheat oven to 350. Boil potatoes in water for approximately 10 minutes. Peel potatoes after they have cooled. Add cream cheese and mash potatoes. Add sour cream, garlic, red pepper, and jalapeno. Beat until fluffy and creamy. Grease 8 inch baking pan. Top potatoes with several dollops of butter. Bake for 25 minutes. Add salt and pepper, as desired, before serving.