

Hangin' in the Kitchen

Anne's Santa Hat Mini Cheesecakes Recipe

“So easy, so fast and so cute!”

Ingredients:

- 1 plain frozen cheesecake.
- 1 can whipped cream. (homemade is fine and non-dairy works, too)
- 1 pint large fresh strawberries.

Recipe:

1. Wash the strawberries and cut off the tops (stem end) so the top is flat.
2. Use a small (2 inch) biscuit cutter to cut circles out of the cheesecake while it is still fairly frozen. You want the biscuit cutter to be able to cut the cake but not to make a goopy mess trying to get it out of the cutter. You should get 8-12 mini cheesecakes from one frozen cake.
3. Put whipped cream around the top edge of the mini cheesecakes. This will form the bottom of the Santa hat.
4. Place a strawberry, cut side down, on top of the cheesecake inside the whipped cream edging to make the hat.
5. Put a small dab of whipped cream on the top of the hat to make a pompom. Voila!

All that remains is to find a good use for the scraps of cheesecake. Let me think...

D'Arville Dills

“We make these during the holidays to counteract the holiday sweets!”

- 8-10 cucumbers
- 3 cups water
- 3 cups apple cider vinegar
- 1/3 cup salt
- 1 dozen garlic cloves peeled and roughly chopped
- @ ½ cup dried dill weed

Recipe:

1. Bring all ingredients to a rolling boil for 1 minute
2. Remove garlic and let cool
3. Slice cucumbers and arrange in half pint or pint jars.
4. Pour liquid to cover
5. Put ½ - 1 tsp. of dried dill, put on lid and shake vigourously
6. Let sit in frig for 48 hours before eating
They will last up to 3 weeks!

Robbin's Date-Nut Pinwheel

"My Mom always makes these and they are a favorite!!"

TOTAL TIME: Prep: 30 min. + chilling Bake: 10 min./batch YIELD: about 9 dozen.

Ingredients:

1 cup butter, softened

1 cup sugar

1 cup packed brown sugar

2 large eggs, room temperature

4 cups all-purpose flour

1/2 teaspoon baking soda

Filling:

2 8 oz packages pitted dates

1 cup water

1/2 cup sugar

1/2 cup chopped walnuts

Directions:

1. In a large bowl, cream butter and sugars until light and fluffy. Beat in eggs. In another bowl, whisk flour and baking soda; gradually beat into creamed mixture. Divide dough into 3 portions. Shape each into a disk. Cover and refrigerate 1 hour or until firm enough to roll.

2. For filling, place dates, water and sugar in a large saucepan. Bring to a boil. Reduce heat; simmer, uncovered, until dates are tender and liquid is almost evaporated. Stir in walnuts; cool completely.

3. Roll each dough portion between 2 sheets of waxed paper into a 12x10-in. rectangle. Refrigerate 30 minutes. Remove waxed paper. Spread a third of the filling over each rectangle. Roll up tightly jelly-roll style, starting with a long side. Wrap securely. Refrigerate until firm.

4. Preheat oven to 350°. Unwrap and cut dough crosswise into 1/3-in. slices. Place 2 in. apart on greased baking sheets. Bake 10-12 minutes or until set. Remove from pans to wire racks to cool.

Jan's Mom's Fudge

“My Mom made this recipe for as long as I can remember!”

It sounds simple, but it's tricky because of the timing and determining when it hits the soft ball stage. It's really hard to find a thermometer that has a flag at the soft ball stage. Thank goodness I also inherited her thermometer!! ;-)

2 squares (2 oz.) unsweetened chocolate
2 cups sugar
1 cup milk
1 teaspoon light corn syrup
¼ teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
(1/2 to 1 cup chopped nuts if desired)

Melt chocolate and butter in a saucepan stirring in sugar, milk, corn syrup, and salt; stir until well mixed and cook with occasional stirring to the soft ball stage (234 degrees F.) over medium heat. Do not overcook! When done, remove from heat and place pan on a rack to cool without further stirring. When the pan is cool enough for you to hold your hand comfortably on the bottom, add vanilla and beat fudge until it begins to stiffen and lose its shine. (Stir in nuts). Pour into a buttered 8-in. square pan, pressing into a uniform layer. Makes 1 ¼ pounds.

Rhett's Charleston Crab Dip

“This holiday recipe pairs well with Gin & Tonic! An iconic Charleston treat for the holidays-or any time, for that matter!”

1 1/2 cup crab meat (fancy shredded)
1 1/2 cup grated sharp cheddar cheese
2 tbsp horseradish sauce
4 tbsp Catalina dressing
1 1/4 cup mayonnaise

(quantities may be adjusted to taste)
Mix all and chill for 3 hours. Serve with Ritz crackers

Kim Robertson's Gingerbread Cut-Outs

"My family has a traditional Cookie Day when we gather to frost and decorate cookies before the holidays. Here's my favorite ginger cut-out recipe."

gingerbread cut-outs

mix: 3 c flour
2 tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
1 tsp cinnamon
1 tsp ginger

BOWL 1

WHISK TOGETHER

Beat 1 egg, blend in $\frac{2}{3}$ c molasses &
 $\frac{2}{3}$ c firmly packed brown sugar

BOWL 2

Add $\frac{1}{2}$ c melted butter - MIX WELL UNTIL COMPLETELY BLENDED

Stir in the flour mixture - blend to form soft dough. Can be chilled to "stiffen" dough for easier rolling.

Bake 8-10min @ 350° - BITES 8 MIN
REG SIZE - 9 MIN (gas oven)

(dust rolling surface & cookie cutters with flour - kind of a sticky dough -)

And what cookie tray is complete without Kim's favorite gingerbread cut-out...



A festive harp-playing squirrel!