

Holiday RECIPES

FROM YOUR LOCAL REALTORS®

Our REALTOR® recipes for holiday entertaining: Good friends, good food, and a happy home! From our family to yours.

Greet your prospects, clients and business associates with a delicious, holiday-appropriate recipe. Recipes are the most efficient and economic way to commemorate each holiday and simultaneously get your message out to your target audience. And best of all, the luscious recipes are kept and referred to long after the holidays have passed.

All recipes will be published together on a full page, in full color, in our *Wishes* special holiday section.

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HOLIDAY HAPPENINGS AND FESTIVE GIFT GUIDE

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<h3>Caramel Apple Salad</h3> <p>1/2 (16-oz) package refrigerated piecrusts 1 (8-oz) package cream cheese, softened 4 large eggs, divided 3/4 cup sugar, divided 2 teaspoons vanilla extract, divided 1/4 teaspoon salt 1 1/2 cups chopped pecans 1 cup light corn syrup</p> <p>1. Fit piecrust into a 9-inch pie plate according to package directions. Fold edges under, and crimp. 2. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 tsp. vanilla, and salt at medium speed with an electric mixer until smooth. Pour cream cheese mixture into piecrust; sprinkle evenly with chopped pecans. 3. Whisk together corn syrup and remaining 3 eggs, 1/4 cup sugar and 1 tsp. vanilla; pour mixture over pecans. Place pie on a baking sheet. 4. Bake at 350° on lowest oven rack 50 to 55 minutes or until pie is set. Cool on a wire rack 1 hour or until completely cool. Serve immediately, or cover and chill up to 2 days.</p> <p>THIS RECIPE BROUGHT TO YOU BY Shari Ginn RE/MAX BCS 979-574-7642</p>	<h3>Pecan Cheesecake Pie</h3> <p>1 (16-oz) package refrigerated piecrusts 1 (8-oz) package cream cheese, softened 4 large eggs, divided 3/4 cup sugar, divided 2 teaspoons vanilla extract, divided 1/4 teaspoon salt 1 1/2 cups chopped pecans 1 cup light corn syrup</p> <p>1. Fit piecrust into a 9-inch pie plate according to package directions. Fold edges under, and crimp. 2. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 tsp. vanilla, and salt at medium speed with an electric mixer until smooth. Pour cream cheese mixture into piecrust; sprinkle evenly with chopped pecans. 3. Whisk together corn syrup and remaining 3 eggs, 1/4 cup sugar and 1 tsp. vanilla; pour mixture over pecans. Place pie on a baking sheet. 4. Bake at 350° on lowest oven rack 50 to 55 minutes or until pie is set. Cool on a wire rack 1 hour or until completely cool. Serve immediately, or cover and chill up to 2 days.</p> <p>THIS RECIPE BROUGHT TO YOU BY Sam Johnson Tree Line Real Estate 979-650-7101</p>	<h3>Cornbread & Sausage Stuffing</h3> <p>1 (12-ounce) package corn bread mix 1 pound sausage, cooked and drained 1 tablespoon butter 3/4 cup chopped onion 3 stalks fresh chili-pepper, chopped 1 teaspoon dried thyme 2 teaspoons ground sage 1 teaspoon garlic powder 1 teaspoon salt 1/4 teaspoon ground black pepper 1 cup vegetable broth</p> <p>1. One to two days ahead, make one pan of cornbread according to the box instructions. Let this sit out overnight and let it sit almost hard-crust. 2. Preheat oven in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from heat, allow to cool slightly. 3. In a shallow, cast-iron or enameled cast-iron skillet, brown sausage and onion until onion is soft. Remove from heat, allow to cool slightly. 4. In a large bowl, combine cornbread, sausage, onion and other. Add sage, garlic powder, salt and pepper. Mix well. 5. In 1/4 cup increments, add chicken or vegetable broth to stuffing mixture. Toss until evenly moist. Gently stuff into hole or casserole dish and bake at 350 degrees for 30 minutes or until heated to 160 degrees F.</p> <p>THIS RECIPE BROUGHT TO YOU BY Mary Hamlin Realty World Appleland 979-650-1158</p>
<h3>Crockpot Chocolate Mousse</h3> <p>1 pkg. two-layer chocolate cake mix 3 oz. pkg. instant chocolate pudding mix 4 eggs 4 cups water 2 cups sour cream 1/4 cup vegetable oil 3/4 cup semi-sweet chocolate chips 1/4 cup milk chocolate chips</p> <p>Spray a 4 quart crockpot with non-stick cooking spray and set aside. In a large bowl, combine the cake mix and pudding mix. In a medium bowl, beat the eggs with one water ingredient and beat well. Stir in the chocolate chips. Pour into crockpot. Cover, lower cooker and cook on low for 6-8 hours, until top springs back when touched very lightly with finger. 8-10 servings. *Top individual servings with whipped cream and Hershey's syrup. Enjoy!</p> <p>THIS RECIPE BROUGHT TO YOU BY Jennifer Scarmado Classic Realty 979-684-8844</p>	<h3>The Perfect Holiday Turkey</h3> <p>1 (16-oz) whole turkey, neck and giblets removed 2 cups butter, salt 1/2 cup butter, melted 2 large onions, peeled and chopped 4 carrots, peeled and chopped 4 stalks celery, chopped 2 cups fresh herbs 1 bay leaf 1 cup dry white wine</p> <p>1. Rub the turkey inside and out with the butter salt. 2. Place the turkey on a roasting rack in a shallow roasting pan. Place in the refrigerator, and allow the turkey to rest in the salt and butter mixture 12 hours, or overnight. 3. Preheat oven to 350 degrees F (175 degrees C). Thoroughly mix the melted butter, onions, carrots, celery, herbs and bay leaf. Rub the turkey with 1/2 cup of the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 bay leaf and 1/2 cup of the remaining melted butter. Scatter the remaining vegetable and herbs around the bottom of the roasting pan, and pour wine with 1/2 cup of the remaining melted butter. Roast the turkey 1 1/2 hours at 350 degrees F (175 degrees C). Carefully turn the turkey breast side up about 2 1/2 hours into the roasting time, and baste with the remaining butter. Allow the bird to stand about 30 minutes before carving.</p> <p>THIS RECIPE BROUGHT TO YOU BY Lisa R. Shaw Century 21 Real, Inc. 979-652-1881</p>	<h3>Green Bean Casserole</h3> <p>1 (10.75-ounce) can low-fat condensed cream of broccoli soup, unthickened 1/2 cup fat-free sour cream 2 tablespoons creamy salad dressing, egg 1/4 cup Miracle Whip salt and ground black pepper to taste 2 (14.5-ounce) cans French-cut green beans, drained 2 (14.5-ounce) cans cut green beans, drained 2 cups Cheddar-flavored French-fried onions</p> <p>1. Preheat oven to 350 degrees F. 2. Mix together the soup, sour cream, salad dressing, salt, and pepper in a large bowl. Gently stir in the French-cut green beans and the other green beans one can at a time. Cold or 1 cup of the fried onions. Pour the mixture into a casserole dish, cover with aluminum foil. 3. Bake in preheated oven 35 minutes. Remove the foil and stir the casserole. Top with the remaining cup of the fried onions and bake uncovered for an additional 5 minutes.</p> <p>THIS RECIPE BROUGHT TO YOU BY Cindy Haas Davis Century 21 Real, Inc. 979-245-5217</p>