Our Favorite Holiday Recipes 2020

From our kitchen to yours

Recipes submitted by Ulliance employees
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Holiday Breakfast Casserole
Submitted by Heather Hibdon

Ingredients:

- 4 cups frozen shredded hash brown potatoes, thawed
- 1-pound bulk pork sausage, cooked and drained
- 1/2-pound bacon strips, cooked and crumbled
- 1 medium green pepper, chopped
- 1 green onion, chopped
- 2 cups shredded cheddar cheese, divided
- 4 large eggs
- 3 cups 2% milk
- 1 cup reduced-fat biscuit/baking mix
- 1/2 teaspoon salt

Directions:

1. In a large bowl, combine the first 5 ingredients; stir in 1 cup cheese. Transfer to a greased 13x9-in. baking dish.
2. In another bowl, whisk eggs, milk, baking mix and salt until blended; pour over top. Sprinkle with remaining cheese. Refrigerate, covered, overnight.
3. Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Bake, uncovered, 30-35 minutes or until a knife inserted in the center comes out clean. Let stand 10 minutes before cutting.
Breakfast Sausage Bites
Submitted by Jason Ramus

Ingredients:

• 1 package Bob Evan's Sausage (any of the tube sausage, usually stick with the regular flavor!)
• 2 cups Bisquick
• 2 cups shredded cheddar cheese

Directions:

1. Mix all the ingredients together until Bisquick is fully incorporated
2. Loosely shape into about 1-inch balls and place on a baking sheet (use parchment paper or oil the bottom as they will stick!)
3. Bake @ 350 for 20-25 minutes, flipping halfway until golden brown
4. Transfer to a plate or bowl lined with paper towel
5. Eat!
Snowman Donuts

Submitted by Ashley Teschler

Ingredients:

• 1 package small powdered donuts
• 1 package M&Ms
• Black gel frosting

Directions:

1. Put orange M&Ms in center of donut for snowman nose
2. Use black gel frosting to create eyes and mouth
Appetizers
Jalapeno Popper Deviled Eggs
Submitted by Rebecca Stros

Ingredients:

• 6 large hard-boiled eggs, peeled
• 2 ounces cream cheese
• 3 Tablespoons mayonnaise
• 1 teaspoon apple cider vinegar
• 2 large jalapeno peppers 1 of them minced and 1 of them sliced
• 6 slices bacon fried, crumbled and divided
• Salt and pepper to taste

Directions:

1. Cut the eggs in half, length-wise and remove the yolk from the egg halves into a mixing bowl.
2. Take 1 Tablespoon of crumbled bacon and set aside (for topping).
3. Add cream cheese, mayonnaise, apple cider vinegar, the minced jalapeno pepper, all of the bacon (except for the portion that was held aside) and salt and pepper to taste to the mixing bowl.
4. Stir everything until well combined.
5. Place the yolk mixture into a zipper bag and cut one of the corners off.
6. "Pipe" the yolk mixture out of the corner of the bag into the holes in each egg (where the yolks used to be).
7. Place a slice of jalapeno pepper into each egg yolk mixture and sprinkle with the remaining bacon crumbles.
8. Refrigerate until you're ready to serve them.
Scott’s Bacon Crackers
Submitted by Stephanie Moore

Ingredients:

• 1 package butter crackers (like Townhouse or Club crackers, either rectangular or oval)
• 8-10 slices of bacon (I prefer Wrights)
• 1 cup brown sugar
• 1 pinch cayenne pepper
• 2 tablespoons Dijon mustard
• 1 pinch ground black pepper

Directions:

1. Heat the oven to 350°F/175°C.
2. Line a baking sheet with parchment paper or aluminum foil.
3. Align crackers on a wire rack set into a lined baking sheet. (Leave a little space in between the crackers for the bacon, as it will hang over the edges of the crackers.)
4. Slice the bacon into thirds or fourths (depending on the length and shape of your crackers). Place a piece of cut bacon lengthwise on each cracker.
5. In a bowl, mix brown sugar, mustard, cayenne pepper and black pepper. With a basting brush, brush sugar mixture over bacon.
6. Bake 15-20 minutes or until brown sugar begins to melt and bacon becomes crisp. Allow crackers to cool on wire rack before eating.
Crab Ball
Submitted by Rebecca Taube

Ingredients:
• 6-8 Sticks of imitation crab legs
• 2 8oz packs of cream cheese, softened
• 1 jar of cocktail sauce
• Ritz (or any other butter like) crackers

Directions:
1. Cut the sticks of imitation crab legs into small pieces and mix into the cream cheese using a fork. Once completely incorporated wrap in aluminum foil to shape into either a ball, a log, etc. Refrigerate until ready to serve.
2. When ready to serve, remove from aluminum foil and place on dish. Pour cocktail sauce over the crab ball (I usually pour some in the middle so those that don't like cocktail sauce can take from either end).
3. Serve with Ritz crackers (or any other butter crackers) and enjoy!
Bacon Wrapped Water Chestnuts
Submitted by René Carpenter

Ingredients:

• (2) 8-Ounce cans of Whole Water Chestnuts, (Pack of 12)
• 12 pieces of bacon cut in half
• 8 pieces of white bread
• 1 jar of your favorite cheese spread
• 4 T of soy sauce
• ¼ cup of brown sugar

Directions:

1. Preheat oven to 375
2. Drain water chestnuts and transfer to a bowl. Add soy sauce and marinate as you prepare the other ingredients.
3. Cut crust from bread and cut each piece into 3 vertical strips
4. Spread cheese onto each strip of bread. Place on top of each bacon strip.
5. Drain soy from water chestnuts, then dip into brown sugar.
6. Place 1 water chestnut on strip of bacon, bread and cheese and roll end to end. Secure with a toothpick.
7. Lay bacon wraps on a rack over a tin foil lined cookie sheet to catch drips.
8. Bake until bacon is cooked to your liking (approximately 45 minutes - 1 hour)
Mushroom Phyllo Tartlets
Submitted by Christina Jabboori

Ingredients:
• 2 - (15 count) packages prepared miniature phyllo cups
• 4 tablespoons butter
• 3 shallots, chopped
• ½ lb. regular portabella mushrooms or 1/2 lb. baby portabella mushrooms, finely chopped
• 2 tablespoons dry white wine
• 2 tablespoons flour
• ½ cup heavy cream
• 2 tablespoons chopped fresh parsley
• ½ teaspoon dried basil
• ½ teaspoon lemon juice
• ½ teaspoon salt
• 1/8 teaspoon cayenne

Directions:
1. Preheat oven to 350 degrees F
2. In a large skillet, melt butter over medium heat and add shallots, cooking until softened about 2 minutes
3. Add mushrooms and cook until tender and almost all liquid is cooked away, stirring occasionally
4. Add wine and cook until wine is almost evaporated, stirring occasionally
5. Sprinkle flour over mushroom mixture and cook and stir until well blended, about 2 minutes
6. Increase heat to high and add cream, stirring well until mixture comes to a boil
7. Remove from heat and stir in parsley, lemon juice, salt and cayenne, and let cool slightly
8. Place prepared phyllo shells on a baking sheet and fill almost to the top with mushroom mixture
9. Bake for 5-8 minutes until heated through
10. Serve warm
Cranberry Brie Bites
Submitted by Sharon Belanger

Ingredients:
• 8-ounce tube of crescent roll dough
• 6-ounce of Brie Cheese
• Can of whole cranberry sauce
• ¼ cup of chopped pecans or walnuts
• Fresh rosemary for garnish

Directions:
1. Preheat oven to 375 degrees and grease a 24-count mini-muffin pan with nonstick cooking spray.
2. Cut the brie into small, about 1-inch squares
3. Lightly flour a flat surface and roll out the tube of crescent dough. Stretch slightly to form an evenly sized rectangle and pinch seams together. Cut into 24 even sized squares.
4. Place the squared into the prepared muffin cups. Top with brie cheese square and a teaspoon of cranberry sauce. Top with a few chopped nuts and small sprig of rosemary.
5. Bake for about 10-13 minutes, or until golden brown and dough is cooked through.
6. Enjoy
Zucchini Fries/Chips
Submitted by Cheri Pierce

Ingredients:
• 3 small zucchinis
• 2 eggs
• 1 pinch salt
• Ground black pepper
• 2 cups Japanese panko breadcrumbs
• ½ cup grated Parmesan cheese
• Ranch dressing

Directions:
1. Preheat oven to 425 F. Slice the zucchinis into 3-inch length by 1/2-inch-thick strips. In a bowl, add the salt and 3 dashes of ground black pepper to the eggs, beat well. Line a baking sheet with parchment paper. Set aside.
2. In a big plate or container (not bowl), mix the panko and Parmesan cheese together. Working in batches, drop some zucchini strips into the beaten eggs. Then take each zucchini strip out of the egg mixture, shaking off the excess before rolling with the panko mixture, pressing gently to coat well. Transfer the zucchini strip to the baking sheet. Repeat the above until done.

**You can use an air fryer instead of baking in the oven!
Hot Artichoke Dip
Submitted by Melissa Pardales

Ingredients:
• 1 can (14oz) artichoke hearts, drained, chopped
• 1 cup real Mayo
• 1 cup grated Parmesan cheese
• 1 clove of garlic, or more, minced

Directions:
1. Heat oven to 350 degrees
2. Mix ingredients until blended.
4. Bake 20-25 min, or until lightly browned.
5. Serve with crackers…. we like Wheat Thins and Town House.
Firecrackers
Submitted by Amy Ewald

Ingredients:
• Deli ham slices
• Cream cheese or Boursin Garlic Herb cheese
• Green onion

Directions:
1. Spread thick layer of cream cheese onto ham.
2. Lay whole green onion in center and roll it up
3. Slice into bite sized roll ups
Side Dishes
Corn Pudding (Corn Muffin Casserole)
Submitted by Rebecca Taube

Ingredients:

- 1 stick (1/2 cup) of butter – softened
- 1 box of corn muffin mix
- 2 large eggs
- 1 can of whole corn
- 1 can of creamed corn
- 1 cup of sour cream

Directions:

1. Preheat the oven to 350 degrees, and lightly grease a baking dish (cooking spray works great too!)
2. Cream the butter and the corn muffin mix until completely incorporated (should look like firm dough).
3. Add the eggs, canned corn, and sour cream to the mixture until thoroughly mixed (This mixture will look wet but should not be runny).
4. Pour mixture into the baking dish (I usually use a round Corning ware dish) and bake for 1 hour to 1 ¼ hour, until the edges are golden brown, and the center no longer jiggles.
5. Serve hot and enjoy!
Spicy Glazed Carrots
Submitted by Angela Barr

Ingredients:

• 2 tablespoons vegetable oil
• 2 cups sliced carrots
• ¼ cup brown sugar
• 1 teaspoon ground cinnamon
• ½ teaspoon cayenne pepper, or to taste
• ¼ teaspoon freshly grated nutmeg

Directions:

1. Heat vegetable oil in a skillet over medium heat. Cook and stir carrots with brown sugar, cinnamon, cayenne pepper, and nutmeg in the hot oil until carrots are glazed, coated with spices, and tender, 10 to 15 minutes.
Whiskey-Glazed Sweet Potatoes
Submitted by Angela Barr

Ingredients:

• 3 pounds sweet potatoes (about 4 large)
• 1 cup pecans
• 4 tablespoons unsalted butter, plus more for preparing baking dish
• ¾ cup agave syrup, preferably amber
• ½ teaspoon ground cinnamon
• ½ teaspoon ground nutmeg
• ¼ teaspoon cayenne pepper
• ½ teaspoon kosher salt
• ¼ cup whiskey
• 2 cups crisp apples, peeled, cored and sliced into 1-inch pieces

Directions:

1. Preheat the oven to 375 degrees F.
2. Place the potatoes on a baking sheet and cook the potatoes whole, do not pierce. Bake for 45 minutes to 1 hour. Lightly squeeze the potatoes - if they are soft, they are done. Let cool.
3. In a small sauté pan over high heat, add the pecans and lightly toast. Add 4 tablespoons of butter, reduce the heat to medium, add the agave and spices, and allow to simmer for 4 to 5 minutes. Add the whiskey and continue to simmer for 5 minutes more.
4. Peel the potatoes and cut into 1/2-inch slices. Butter the bottom and sides of an 8 by 8-inch baking dish. Arrange the sweet potatoes, alternating with the apples. Pour the whiskey-pecan mixture over the top and place in the oven.
5. Bake for 30 minutes, basting the top with the whiskey sauce once at 15 minutes.
6. Remove and serve immediately.
Swiss Vegetable Medley
Submitted by Sharon Belanger

Ingredients:

- 1 (16 Oz) package frozen mixed vegetables thawed (California Blend)
- 1 (10.75 Oz) can condensed cream of mushroom soup
- 1 cup shredded swiss cheese (you can shred your own)
- 1 cup of sour cream
- 1 (6 Oz) can of French-fried onion
- Pepper to taste

Directions:

1. Preheat oven to 350 Degrees. Set aside half the cheese.
2. In medium size bowl, combine thawed vegetables, half the cheese, mushroom soup, and pepper. Pour ingredients into a 2-quart casserole dish.
3. Bake for 30 minutes. Sprinkle remaining cheese and French-fried onions on top and bake an additional 5 minutes, or until cheese has melted
Asparagus Casserole
Submitted by Stephanie Moore

Ingredients:

- 4 eggs
- 3 (15 ounce) cans asparagus, drained
- 2 (10.75 ounce) cans condensed cream of mushroom soup
- 4-ounce jar of Pimentos
- 2 cups crushed buttery round crackers
- 4 ounces shredded Cheddar cheese

Directions:

1. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel and slice.
2. Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.
3. Heat mushroom soup on stovetop and stir in pimentos
4. In the prepared dish layer 1 1/2 cans of asparagus, 1/2 mushroom soup mixture, 2 eggs and 1 cup of crushed crackers. Repeat layers with remaining ingredients.
5. Cover and bake in preheated oven for 25 minutes. Remove cover and top with grated cheese. Cover and bake an additional 5 minutes, or until cheese is melted.
Buttery Herb Stuffing
Submitted by Heather Hibdon

Ingredients:

• 18 to 24 ounces bread cubes, (1.5 loaves of bread, or about 12 to 14 cups) preferably toasted or stale
• 1 cup unsalted butter
• 3 cups diced sweet onion, roughly 2 large onions
• 2 cups diced celery
• 6 garlic cloves, minced
• kosher salt and pepper
• 3 tablespoons chopped fresh sage
• 3 tablespoons chopped fresh parsley
• 3 tablespoons chopped fresh rosemary
• 2 1/2 cups chicken or vegetable stock
• 2 large eggs
• a mixture of fresh herbs for sprinkling

Directions:

1. Preheat the oven to 350 degrees F. Brush a 9x13 baking dish with melted butter, olive oil or spray with nonstick spray. Place the bread in a large mixing bowl or the baking dish that you will bake it in.
2. Heat the butter in a large skillet or Dutch oven over medium heat. Once melted, stir in the onion, celery and garlic with a big pinch of salt and pepper - at least ½ to 1 teaspoon each. Cook until the onions and celery soften, about 8 to 10 minutes. Stir in the sage, parsley and rosemary. Cook for another minute. Stir in 1 cup of stock.
3. Pour the onion celery mixture over the bread crumbs and toss well to coat.
4. In a small bowl, whisk together the remaining 1 ½ cups stock and 2 eggs.
5. Pour that mixture into the bread cubes and stir and fold the bread cubes until thoroughly combined. Bake the stuffing for 45 to 50 minutes, until the internal temperature registers 160 degrees F. If the stuffing is getting too browned, you can tent it with foil.
Entrees
Prime Rib
Submitted by Rebecca Taube

Ingredients:

- Prime Rib
- 1 cup butter, softened
- 7 cloves garlic, minced
- 2 tablespoons fresh rosemary, finely chopped
- 2 tablespoons fresh thyme, finely chopped
- 2 tablespoons salt
- 1 tablespoon pepper

Directions:

1. Preheat your oven to 500° F (or the highest temp your oven reaches less than 500° F). Pat the roast dry with paper towels.
2. Mix together the butter, garlic, herbs, salt, and pepper in a bowl until evenly combined. Rub the herb butter all over the prime rib, ensuring an even coat of the rub, then place on a roasting tray with a rack. Place the roast fat side up and rib bones down.
3. Sear the roast at a 500° F temperature in the oven for 15 - 20 minutes. Reduce the oven temperature to 325° F. To figure out the total cooking time, allow about 11-12 minutes per pound for rare and 13-15 minutes per pound for medium rare.
4. Once the roast has reached the temperature you want, remove it from the oven and place it on a carving board. Cover it with foil and let it rest for 15 to 30 minutes before carving. The internal temperature of the roast will continue to rise while the roast is resting.
5. Carve and serve!
Pork Loin Braised with Mushrooms and Wine
Submitted by Stephanie Moore

Ingredients:

- 1 (2-pound) boneless center-cut pork loin, tied with kitchen twine
- 1 1/2 teaspoons coarse sea salt
- 1/2 teaspoon black pepper
- 3 tablespoons olive oil
- 1-pound white button mushrooms, quartered
- 8 small white spring onions (about 10 ounces), trimmed, white parts only
- 3 large garlic cloves, smashed
- 1/2 cup (4 ounces) Corsican Muscat wine
- 1 cup lower-sodium chicken stock
- 3 rosemary sprigs
- 6 thyme sprigs
- 8 (3-inch) orange peel strips
- Cooked polenta, for serving

Directions:

1. Preheat oven to 400° F. Sprinkle pork evenly with salt and pepper. Heat oil in a large ovenproof skillet or Dutch oven over medium-high.

2. Add pork to pan; cook over medium-high, undisturbed, until golden brown on one side, about 3 minutes. Turn pork. Repeat until each side is browned, about 12 minutes. Remove pork from skillet and set aside.

3. Add mushrooms, onions, and garlic to pan; cook over medium-high, stirring often, until liquid from mushrooms has released and evaporated, about 8 minutes. Add wine; cook, scraping up browned bits from bottom of pan, until wine is reduced by half, about 5 minutes. Add stock, rosemary, and thyme; cook, undisturbed, 3 minutes. Return pork to pan. Cover, transfer to preheated oven, and roast until a thermometer inserted in thickest portion of meat registers 130° F, about 30 minutes.

4. Remove pan from oven. Transfer pork to a cutting board; let rest 5 minutes. Meanwhile, add orange peel strips to mushroom mixture in pan. Bring to a boil over medium-high; boil until sauce has slightly thickened, about 3 minutes. Discard orange peel strips, rosemary, and thyme.

5. Remove and discard twine from pork. Slice pork against the grain. Serve over polenta with mushroom mixture.
Smoked Turkey Rub
Submitted by Ashley Teschler

Ingredients:
- 3 tablespoons kosher salt
- 3 tablespoons dark brown sugar
- 2 teaspoons dried thyme
- 2 teaspoons dried rosemary, chopped
- 2 teaspoons rubbed sage
- 1 1/2 teaspoons black pepper
- 1 teaspoon garlic powder

Directions:
1. Season Turkey with rub prior to smoking the bird.
Cozy Autumn Wild Rice Soup
Submitted by Elissa Jajou

Ingredients:

• 6 cups vegetable stock *(or chicken stock)*
• 1 cup uncooked wild rice
• 8 ounces baby bella mushrooms, sliced
• 4 cloves garlic, minced
• 2 medium carrots, diced
• 2 ribs celery, diced
• 1 large *(about 1 pound)* sweet potato, peeled and diced
• 1 small white onion, peeled and diced
• 1 bay leaf
• 1 1/2 tablespoon Old Bay seasoning
• 1 (14-ounce) can unsweetened coconut milk *(or see cream sauce option below)*
• 2 large handfuls of kale, roughly chopped with thick stems removed
• fine sea salt and freshly-cracked black pepper

Directions:

1. Sauté the veggies. Heat (an extra) 1 tablespoon butter or olive oil in a large stockpot over medium-high heat. Add onion and sauté for 5 minutes, stirring occasionally, until soft and translucent. Stir in the garlic and cook for an additional 1-2 minutes, stirring occasionally, until fragrant.
2. Add base ingredients. Add in the vegetable stock, wild rice, mushrooms, carrots, celery, sweet potato, bay leaf and Old Bay seasoning. Stir to combine.
3. Simmer. Continue cooking until the soup reaches a simmer. Then reduce heat to medium-low, cover and simmer for 30 to 40 minutes until the rice is tender, stirring occasionally.
4. Add final ingredients. Add the coconut milk and kale to the soup and stir gently until combined. Taste and season with salt and pepper (plus any extra Old Bay seasoning, if you would like) as needed.
5. Serve. Serve warm and enjoy!
Roasted Fall Veggie Rice Bowls – Page 1
Submitted by Elissa Jajou

Ingredients:

FOR THE HONEY DIJON DRESSING:
• 1 small shallot, minced (about 1 heaping tablespoon)
• 2 tablespoons Dijon mustard
• 2 tablespoons honey
• 1/2 teaspoon kosher salt
• 1/4 teaspoon freshly ground black pepper
• 2 tablespoon red wine vinegar
• 1/4 cup olive oil

FOR THE ROASTED VEGGIES:
• 1-pound brussels sprouts, trimmed and halved
• 1 medium sweet potato, diced into 1-inch pieces
• 6-8 large radishes, quartered
• 1/2 a large red onion, chopped
• 1 (15 ounce) can chickpeas (garbanzo beans), rinsed, drained and patted dry
• olive oil spray or 2 teaspoons
• kosher salt & freshly ground black pepper, more or less to taste
• 3/4 teaspoon smoked paprika
• 3/4 teaspoon garlic powder
• 3/4 teaspoon onion powder

FOR THE BOWLS:
• 2 to 3 cups cooked brown rice
• 1/3 cup toasted almonds
• 2 tablespoons minced fresh parsley
Roasted Fall Veggie Rice Bowls – Page 2
Submitted by Elissa Jajou

Directions:

FOR THE DRESSING:
1. In a bowl or glass jar, combine the shallot, mustard, honey, salt, pepper, vinegar and oil. Whisk or shake to combine. Measure 2 tablespoons of dressing into small containers.

FOR THE VEGETABLES:
1. Preheat your oven to 450° .
2. On a rimmed metal baking sheet. Arrange the Brussels sprouts, sweet potato, radishes, onion and chick peas. Drizzle with olive oil and season with smoked paprika, garlic, onion powder, salt and pepper. Toss to coat and slide the pan onto the middle rack of your preheated oven. Roast for 20 minutes, rotating the pan halfway through roasting.

FOR THE BOWLS:
1. Arrange a heaping half cup of brown rice into four 4-cup storage containers. Divide the roasted veggies and top with toasted almonds and minced parsley. Nestle the dressing into each container before securing the lid.
2. To reheat, remove the dressing and microwave uncovered for a minute or two or until warm. Then drizzle with desired amount of dressing.
Desserts
Cherry Cream Cheese Pie recipe
Submitted by Bernie Wixson

Ingredients:

- 1 (14 oz.) Eagle Brand® Sweetened Condensed Milk
- ⅓ cup lemon juice
- 1 teaspoon vanilla extract
- 1 (8 or 9-inch) prepared graham cracker or baked pie crust
- 1 (21 oz.) cherry pie filling, chilled

Directions:

1. BEAT cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla.
2. Pour into crust; chill 4 hours or until set. Top with desired amount of cherry pie filling before serving
Christmas Pretzels
Submitted by Christin Hasselbring

Ingredients:
- 16 oz. Square pretzels (1 bag)
- 11.4 oz. Christmas Milk Chocolate M&M’s (1 bag)
- 12 oz. Hershey’s Hugs (1 bag)

Directions:
1. Preheat oven to 200 degrees.
2. Line a large cookie sheet with Parchment Paper.
3. Place pretzels in rows on cookie sheet.
4. Place 1 unwrapped Hershey’s Hug on the center of each pretzel.
5. Bake for 4 minutes.
6. Remove from oven, and immediately (and carefully) press 1 M&M gently down on top of the center of each Hug.
7. Cool for 30 minutes and allow the hugs to harden back up. (or pop your cookie sheet in the fridge for 10 minutes to speed up the process). ENJOY!
Christmas Wreath Cookies
Submitted by Ashley Teschler

Ingredients:

- 1 stick of butter (1/2 cup)
- 40 large marshmallows
- 6 teaspoons drops of green gel food coloring or 1 and 1/4 liquid green food coloring
- 1/2 teaspoon vanilla extract
- 6 cups cornflakes
- 1 bottle of red-hot candies or 1/2 cup red candy-coated chocolates such as mini-M&M’s or red sugar
- cooking spray

Directions:

1. Melt the butter and marshmallows together, remove from heat.
2. Add the green food coloring and stir until its the color you want.
3. Add the corn flakes. drop by spoonful’s onto wax paper and shape into wreaths
4. Add the red candies or sugar and let cool to set. enjoy!
Peanut Butter Reindeer Cookies
Submitted by Ashley Teschler

Ingredients:

- pre-made peanut butter cookie dough (or make your own)
- M&Ms
- Small pretzels (you can use plain or chocolate covered)

Directions:

1. Bake cookies according to directions
2. Use brown M&Ms for the eyes & Red M&Ms for the nose
3. Push small pretzel into the cookies for the antlers.
Better Than XXX Cake
Submitted by Christin Hasselbring

Ingredients:

- 1 box chocolate cake mix and ingredients to prepare (listed on package)
- 12 ounces sweetened condensed milk
- 12 ounces caramel sauce
- 8 ounces whipped topping
- Toffee bits

Directions:

1. Bake cake according to package directions.
2. Once baked, immediately poke holes all over the top of cake with handle of a wooden spoon.
3. Pour can of sweetened condensed milk over cake and spread out over the surface. Then pour your jar of caramel sauce over the top and spread out.
4. Let cool in the refrigerator for about 1 hour. (you can also make the night before and then finish it the next day)
5. Spread whipped topping over top of the cake and sprinkle with your desired amount of toffee bits.
Christmas Crack
Submitted by Sharon Belanger

Ingredients:

- 28 to 35 saltine crackers (about one sleeve)
- 1 cup packed dark brown sugar
- 1 cup unsalted butter
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 cups milk chocolate or semi-sweet chocolate chips

Directions:

1. Preheat oven to 400 degrees. Line a 10X15-inch jelly roll pan with nonstick aluminum foil making sure the foil covers the whole pan and spray with baking spray. Line the saltine crackers in a single layer on the tray.
2. Make the caramel sauce: Place the brown sugar, butter, and salt in a medium sized saucepan. Cook on medium heat, stirring occasionally, for another 3 to 5 minutes, just until the mixture comes to a boil and starts to darken. Remove from heat and stir in vanilla.
3. Pour the hot brown sugar mixture over the saltine crackers. Spread to evenly coat the crackers.
4. Move the pan to the oven and bake for 5 minutes. The caramel will be hot and bubbly.
5. Melt the chocolate: Place the chocolate in a microwave safe bowl. Cook in the microwave in 30 second intervals at full power, stirring between each cook time, until the chocolate has melted.
6. Pour the melted chocolate over the baked crackers. Once the crackers are baked, remove from the oven and allow to cool for 1 minute or until the caramel is no longer bubbling. Then pour the melted chocolate over the crackers. Use a spatula to spread the chocolate evenly over the top.
7. Cool the crackers overnight: Let the crackers cool to room temperature them move them to the refrigerator overnight.
8. Crack the crackers: Remove from pan and gently peel the foil away. Either use a knife to break pieces or crack with your hands to make pieces. Store in an air-tight container for up to a week in the refrigerator.
Sweet Potato Pie
Submitted by Fran Wilson

Ingredients:

- 2-3 large sweet potatoes (boiled or baked)
- 2 cups sugar
- 2 sticks butter (softened)
- 1 Tbsp. cinnamon
- 1 Tbsp nutmeg
- Vanilla extract (at least 1 tsp, but to your taste)
- 2 eggs
- 2 -3 unbaked 9 inch pie shell (homemade or store-bought)

Directions:

1. Boil or bake sweet potatoes until soft and then peel skill.
2. Blend all ingredients together (use food processor).
3. Pierce pie crusts with knife in several areas to reduce air bubbles in crust.
4. Brown pie for approximately 10 minutes. (Makes minimally 2 pies depending on size of sweet potatoes.
5. Bake at 350 for 1 1/2 hours or more depends on oven. Pie is ready when it doesn’t jiggle in middle.
Grandma Audrey’s Peanut Butter Ice Cream Balls
Submitted by René Carpenter

Ingredients:

• 1/2 gallon vanilla ice cream
• 1 cup crushed graham cracker
• 1/4 cup peanut butter
• 2 tablespoons sugar
• 1/4 teaspoon cinnamon
• caramel ice cream topping (optional)
• 16 wooden Popsicle sticks (optional)

Directions:

1. Mix graham cracker crumbs, peanut butter, sugar & cinnamon.
2. Make balls out of the ice cream and roll in dry mixture. Stick wooden Popsicle sticks in the middle of each ball.
3. Freeze.
4. Serve with caramel topping.
5. -To make the balls: Cut a square 1/2 gallon of ice cream into 4 equal slices. Then cut each slice into quarters. Mold into a ball with your hands and by rolling it in the dry mixture. Only work with 1-2 "slices" at a time or the rest will melt too much while sitting out. It will also melt quicker if you take too much time to form the balls.

TIP: Wear disposable plastic gloves when making the balls
Cranberry Bliss Bars (Starbucks Copycat)
Submitted by Rebecca Stros

Ingredients:
• 1 cup (2 sticks) butter, melted
• 1 1/2 cups packed brown sugar
• 2 eggs
• 1 teaspoon orange extract
• 1 teaspoon vanilla extract
• 1/2 teaspoon ground ginger
• 1 teaspoon baking powder
• 1/2 teaspoon salt
• 2 cups all purpose flour
• 1 cup white chocolate chips
• 3/4 cup Craisins

Frosting and Topping:
• 8 oz. cream cheese, softened
• 1 1/2 cups powdered sugar
• 1/2 teaspoon orange extract
• 1/2 teaspoon vanilla extract
• 1/3 cup Craisins, roughly chopped
• 2 squares baking chocolate or almond bark, melted

Directions:
1. Preheat oven to 350 degrees F. Line a 15x10 or 13x9 inch jelly roll pan or rimmed cookie sheet with parchment paper. *see notes
2. Beat together melted butter and brown sugar over medium speed with an electric mixer. Add in eggs, 1 tsp orange extract, and 1 tsp vanilla extract and beat until mixed well. Add in ground ginger, baking powder, salt, and flour, beating until just blended. Don't overmix.
3. Stir in white chocolate chips and Craisins by hand. Spread evenly into the bottom of prepared pan. Bake in preheated oven for 18-22 minutes until set and golden brown at the edges. Don't overbake or bars will be hard. Remove from oven and place pan on a wire rack to cool. Allow bars to cool completely before topping with frosting.
4. To make the frosting, beat cream cheese and powdered sugar together with an electric mixer until smooth and creamy. Add 1/2 tsp orange extract and 1/2 tsp vanilla extract and mix well. Top cooled bars with frosting. Sprinkle with chopped Craisins and drizzle white chocolate over the top with a fork. I dip my fork into the chocolate then shake it gently over the top of the bars to create little streaks. You can either slice right away and enjoy or place the bars in the refrigerator for about an hour (what I like to do) to help them set up before cutting. Cut into triangles and enjoy!
No Bake Oreo Cake
Submitted by Katie Paolucci

Ingredients:

- 1 package of double-stuffed Oreo cookies
- 1/2 cup of butter melted
- 2 packages of instant Chocolate pudding mix
- 3/4 cup of cold milk
- 2 8-ounce containers of Cool Whip
- 1 8-ounce block of cream cheese
- 1 Cup powdered sugar

Directions:

1. In a large zip-lock bag, place Oreo cookies and use a rolling pin to create chunks but not fine crumbs.
2. Set aside 1/2 of the cookies for the topping. Pour remaining cookies into a 9x13 pan with melted butter. Press to form a crust in the pan.
3. In a bowl, whisk pudding and milk, set in fridge.
4. In a bowl, mix cream cheese until smooth and add powered sugar and one container of cool whip. Spread mixture over crust. Next, spread chocolate pudding mixture over cream cheese mix.
5. Spread other container of cool whip over top and add 1/3 Oreo cookie toppings. Chill in fridge for 2 hours!
Cranberry Fluff
Submitted by Stephanie Moore

Ingredients:

• 1 bag (12 oz) fresh whole cranberries
• 1 can (8 oz) crushed pineapple
• 1 cup granulated sugar
• 2 cups miniature marshmallows
• 4 oz cream cheese softened
• 2 cups heavy whipping cream

Directions:

1. In a food processor or mini food chopper (you can also use a blender or by hand with a knife), pulse/chop the cranberries until they are coarsely chopped.
2. Dump the can of crushed pineapple (juice and all) into the food chopper and pulse/chop for a few times.
3. Add the chopped cranberries, pineapple, and granulated sugar into a large mixing bowl. Cover and refrigerate over night (or at least an hour if you are pressed for time)
4. Add the miniature marshmallows into the cranberries.
5. In a small bowl, using a hand mixer, beat the cream cheese until smooth and creamy. Pour the heavy whipping cream into the cream cheese and continue beating for several minutes until thick peaks form and it's a stable mixture.
6. Add the whipped cream into the cranberries and marshmallows and gently stir to mix everything together. Cover with lid and refrigerate overnight. Keep in the fridge until you're ready to serve it.
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