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TEST KITCHEN

# Holiday Helpers

30 Easy Holiday Recipes for Thanksgiving and Christmas

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen  
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## **Holiday Helpers: 30 Easy Holiday Recipes for Thanksgiving & Christmas**

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## A Message from the National Frozen & Refrigerated Foods Association

We all know that preparing for Thanksgiving and Christmas can be a little stressful. Between the meal planning, grocery shopping and cleaning, and most importantly the cooking and baking, it may seem a little overwhelming and not the least bit joyous. Fortunately, the frozen food and dairy aisles are full of food hacks, shortcuts and holiday helpers to make the holidays a little more enjoyable and allow you to spend less time in the kitchen and more time with your loved ones!

We hope you'll enjoy these festive holiday recipes in our free Mr. Food Test Kitchen "Holiday Helpers: 30 Easy Holiday Recipes for Thanksgiving and Christmas" eCookbook, featuring the convenience, real ingredients and value of frozen and refrigerated dairy foods that your holiday guests won't be able to resist. As you know, Mr. Food Test Kitchen's philosophy has always been "quick & easy," and frozen and refrigerated products are an essential component to making easy beverages, hors d'oeuvres, side dishes and desserts that your friends and family can delight in throughout the holiday season!

In this eCookbook, we've provided an abundant collection of festive and simple holiday recipes and tips that showcase the great taste and versatility you'll find in the "cool aisles" of your local grocery store. Be sure to plan ahead, shop early and stock your fridge and freezer—you'll have convenience at your fingertips!

This eCookbook is filled with scrumptious recipes that are perfect for all occasions, whether you're having a quiet holiday meal at home, hosting an elegant dinner party or are attending a holiday potluck! If you still want more recipes after you've tried them all, visit us at [www.EasyHomeMeals.com](http://www.EasyHomeMeals.com) and be sure to check out our blog at [blog.EasyHomeMeals.com](http://blog.EasyHomeMeals.com), "Like" us on [Facebook](#) and follow us on [Pinterest](#) and [Twitter](#).

'Tis the season for holiday entertaining... It's the most joyful time of year!



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# Celebration Punch

Your party guests will be pleased as punch when they get a sip of our refreshing Celebration Punch. Stir this one together easily with your favorite bottle of bubbly and some convenient ingredients from the market freezer case.

## What You'll Need:

Serves: 15

- 1 (12-ounce) can frozen fruit punch drink concentrate, thawed
- 1 (6-ounce) can frozen orange juice concentrate, thawed
- 1 (6-ounce) can frozen lemonade concentrate, thawed
- 2 (750-ml) bottles champagne (see Notes)
- 1 quart orange sherbet



## What To Do:

1. In a large punch bowl, combine the fruit punch, orange juice and lemonade concentrates. Stir until well combined. Serve immediately, or cover and chill until ready to use.
2. Just before serving, stir in the champagne and orange sherbet.

## Notes:

- If you prefer a non-alcoholic version, substitute 2 liters of ginger ale for the champagne.
- For a really festive look, slice up a few oranges, lemons, and/or limes to float on top of the punch.

# Cocoa Peppermint Frosty

Mix up a little bit of the holiday season into your milkshake with our recipe for Cocoa Peppermint Frosty. The crushed peppermint candies go perfectly with our blend of vanilla ice cream and cocoa powder!

## What You'll Need:

Serves: 4

- 6 red-and-white peppermint hard candies, unwrapped
- 2 tablespoons sugar
- 2 tablespoons unsweetened cocoa
- 2 cups milk, divided
- 2 large scoops vanilla ice cream



## What To Do:

1. Place the candies in a blender, cover, and blend until finely crushed. Be sure all the candy is finely crushed.
2. Add sugar, cocoa, and 1 cup milk; blend well.
3. Add remaining milk and the ice cream. Blend until smooth and creamy. Serve immediately.

## Notes:

- If you want to enjoy this with a bit less fat, you can use skim milk and low-fat frozen yogurt or ice cream and it will still be a smooth and creamy treat.
- For even more pizzazz, add a dollop of whipped cream before you serve!

# No-Egg Eggnog

Our No-Egg Eggnog is a delicious, non-alcoholic eggnog recipe that doesn't use any eggs!  
It's so good, everyone will keep coming back for more!

## What You'll Need:

Serves: 4

5-1/2 cups milk  
1 (4-serving size) package instant vanilla pudding and pie filling  
4 teaspoons rum extract  
3/4 teaspoon ground nutmeg, divided  
2 cups (1 pint) heavy cream  
2 tablespoons confectioners' sugar



## What To Do:

1. In a punch bowl, combine milk and pudding mix; mix well. Add rum extract and 1/2 teaspoon nutmeg; mix well and set aside.
2. In a bowl, beat heavy cream and confectioners' sugar until stiff peaks form. Add half of whipped cream mixture to milk mixture; stir until well blended. Dollop remaining whipped cream mixture over top and sprinkle with remaining 1/4 teaspoon nutmeg. Serve immediately.

## Notes:

- This recipe can be made ahead, but you may need to add some milk to thin it down just before serving.
- Want to save some extra time? Instead of making your own whipped cream, you can substitute with frozen whipped cream. Just remember to let it thaw first!

# Cranberry Wassail

Keep the holidays warm and spicy with this recipe for Cranberry Wassail.  
Garnish it with fruit and get ready to delight your guests!

**Serves:** 12

**Cook Time:** 15 Min

## What You'll Need:

- 1 (64-ounce) container apple cider
- 3 cups water
- 2 cups orange juice
- 1 (12-ounce) container frozen cranberry-raspberry juice concentrate
- 4 cinnamon sticks
- 6 whole cloves



## What To Do:

1. In a soup pot, bring all ingredients to a boil over high heat.
2. Reduce heat to low and simmer 15 minutes. Serve warm.

## Notes:

- We suggest garnishing this beverage with apple and orange slices.
- To make sure the wassail stays warm, put it out in a slow cooker and let everyone help themselves out to this delicious drink.



# Warm Honey and Fruit Spread

Your guests are going to have a hard time resisting this chunky, creamy, and sweet spread. Our Warm Honey and Fruit Spread is a real crowd-pleaser, so you might want to make an extra batch!

## What You'll Need:

- 2 (8-ounce) packages cream cheese, cubed and softened
- 1/2 cup honey
- 1/2 cup chopped dried fruit (see Notes)
- 1/4 cup chopped pecans
- 2 teaspoons orange marmalade
- 1/4 teaspoon ground cinnamon

**Makes:** 2-1/2 cups  
**Cook Time:** 2 Hr 30 Min



## What To Do:

1. Beat cream cheese and honey at medium speed of an electric beater until creamy. Stir in dried fruit and remaining ingredients.
2. Spoon into a 3-quart slow cooker. Cover and cook on LOW setting 2-1/2 hours. Stir before serving.

## Notes:

- We made ours with dried cranberries, but feel free to use your favorite dried fruit!
- This versatile spread pairs well with biscuits or scones, as a chunky topper, or over shortbread cookies for a simple dessert.

# Pimiento Cheese Ball

You'll have a ball making this easy holiday party snack. Our Pimiento Cheese Ball is a holiday-favorite that can be made in advance, so that you can have time to spend with family or friends on the day of!

## What You'll Need:

- 2 cups (8-ounces) shredded sharp Cheddar cheese
- 1 (8-ounce) package cream cheese, softened
- 1 (4-ounce) jar processed pimiento cheese spread
- 1 garlic clove, minced
- 1/2 cup finely chopped pecans

**Makes:** 2 cups  
**Chill Time:** 2 Hr



## What To Do:

1. In a large bowl, with an electric beater on medium speed, beat Cheddar cheese, cream cheese, pimiento cheese, and garlic for 2 minutes, or until smooth.
2. Place mixture on waxed paper and form into a ball. Wrap in waxed paper and chill for about 2 hours, or until firm.
3. Place pecans in a shallow dish. Remove waxed paper from cheese ball and roll it in pecans, completely coating it.
4. Serve, or wrap well and chill until ready to serve.

## Note:

- You can make this cheese ball up to three days in advance!

# Sausage Roll-Ups

Need a last-minute appetizer to add to your holiday spread? These Sausage Roll-Ups fit the bill! Just be sure to make lots of them, 'cause these disappear almost as fast as you can make them!

**Serves:** 16

**Cook Time:** 20 Min

## What You'll Need:

- 2 (8-ounce) packages refrigerated crescent rolls (16 rolls)
- 1 (8-ounce) package brown 'n' serve sausages (8 sausages)
- 6 thin slices Swiss cheese



## What To Do:

1. Preheat the oven to 375 degrees F.
2. Separate the crescent rolls into triangles. Cut each sausage in half; cut the cheese slices into thirds. Wrap each sausage half in a piece of cheese (you'll have two extras), then in a crescent roll, overlapping ends and sealing completely.
3. Place on an ungreased cookie sheet and bake until golden brown, 12 to 15 minutes.

## Notes:

- You can also try making these with 1 package (8-ounces) of cocktail franks, instead of sausage, so you don't have to cut them in half.
- For a bit more snap, try adding a dab of mustard on each one before wrapping in the crescent roll!

# Almond Crusted Brie

When you're looking for just the right thing to serve at your next party, serve this Almond Crusted Brie. It's easy to put together, bakes quickly, and looks company-fancy!

**Serves: 6**

**Cook Time: 30 Min**

## What You'll Need:

- 1 (8-ounce) Brie cheese round, well chilled
- 1 sheet frozen puff pastry, thawed (from a 17.3-ounce package)
- 1 egg, beaten
- 2 tablespoons sliced almonds
- 1/2 cup frozen raspberries



## What To Do:

1. Preheat oven to 350 degrees F.
2. Place Brie in center of puff pastry sheet. Bring edges up to center, completely covering Brie; pinch dough firmly to seal. Trim and discard any excess dough and place seam-side down on a large rimmed baking sheet. Brush with egg and sprinkle with almonds.
3. Bake 30 to 35 minutes, or until cheese is soft and pastry is golden.
4. In a blender, purée raspberries 20 to 30 seconds, or until smooth. Allow brie to cool slightly then drizzle with raspberry sauce and serve.

## Note:

- We like to serve our Brie with some crostini or crackers. It's the perfect way to enjoy this sweet, melty cheese.

# Broccoli Cornbread Mini Muffins

These savory, cheesy, mini muffins bake up in no time at all, making them the perfect last-minute appetizer or side dish. You may have to bake up a couple of batches though, because they'll be popular!

**Makes:** 3 Dozen  
**Cook Time:** 12 Min

## What You'll Need:

- 1 (8-1/2-ounce) package corn muffin mix
- 1 (10-ounce) package frozen chopped broccoli, thawed
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 small onion, chopped
- 2 eggs
- 1/2 cup butter, melted



## What To Do:

1. Preheat oven to 375 degrees F. Coat 3 mini muffin tins with cooking spray.
2. In a large bowl, combine muffin mix, broccoli, cheese, and onion; mix well. Add eggs and butter to broccoli mixture, stirring just until dry ingredients are moistened. Spoon into mini muffin cups, filling each 3/4 full.
3. Bake 12 to 15 minutes, or until golden. Let stand 2 to 3 minutes before removing from pans.

## Note:

- **Did You Know?** Frozen veggies are picked at the peak of freshness and are just as healthy and delicious as fresh veggies!

# Butternut Squash Soup

Warm and creamy, this Butternut Squash Soup is comfort in a bowl. Get out your biggest soup ladle 'cause your guests are going to enjoy this to the very last drop!

**Serves: 6**

**Cook Time: 15 Min**

## What You'll Need:

- 2 (12-ounce) packages frozen butternut squash, thawed
- 1-1/2 cups chicken broth
- 1/4 cup water
- 2 tablespoons packed light brown sugar
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 2 cups half-and-half



## What To Do:

1. In a large saucepan, combine all ingredients except half-and-half; mix well. Bring to a boil over medium heat, stirring frequently.
2. Reduce heat to low and stir in half-and-half until well blended. Simmer until heated through. Serve immediately.

## Note:

- We save time by using frozen butternut squash – there's no cleaning, picking, dicing, or chopping to be done!

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# Autumn Creamed Spinach

When your spread is missing a veggie dish that everyone will actually eat, make this recipe for Autumn Creamed Spinach. Thanks to frozen chopped spinach, and a few simple add-ins, you can make it at a moment's notice!

**Serves: 4**

**Cook Time: 5 Min**

## What You'll Need:

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 (10-ounce) packages frozen chopped spinach, thawed and well drained
- 1 cup (1/2 pint) heavy cream
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt



## What To Do:

1. Melt the butter in a large skillet over medium heat; stir in the flour until combined and golden.
2. Add the remaining ingredients; mix well and cook for 3 to 5 minutes, or until heated through.

## Note:

- The quickest way to thaw spinach is to put it in a bowl and microwave it until it comes apart easily. Microwave a minute or so at a time, making sure not to overheat it. Then, drain it in a colander and squeeze it dry with your hands, to get rid of all the water.

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# Cheddar Carrot Pudding

This rich, buttery side dish is sure to please, 'cause it simply melts in your mouth. Make our Cheddar Carrot Pudding when you want to surprise your guests with something new and tasty.

**Serves: 6**

**Cook Time: 10 Min**

## What You'll Need:

- 1 pound frozen carrots, cooked and mashed
- 6 tablespoons butter, softened
- 4 eggs
- 1 cup cracker meal
- 3/4 cup (3 ounces) shredded Cheddar cheese
- 3/4 cup milk
- 1 tablespoon sugar
- 1-1/2 teaspoons dried dill weed
- 1 teaspoon onion powder
- 1 teaspoon salt



## What To Do:

1. Coat a microwaveable 8-inch square baking dish with cooking spray.
2. In a large bowl, place carrots; add butter and mix well. Add eggs one at a time, beating after each addition. Stir in remaining ingredients, then pour into baking dish.
3. Microwave at 80% power 10 to 12 minutes, or until center is set. Cut into squares and serve.

## Note:

- **Did You Know?** Ounce for ounce, frozen vegetables are much more economical! That's because you don't pay for stalks, pits, skins, rinds, or damaged food – just 100 percent edible veggies!

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# Anytime Succotash

We've got the South to thank for this wonderful veggie side dish. Loaded with sweet shoepeg corn and buttery lima beans, our Anytime Succotash is just as good with your dinner, as it is served on a special occasion.

**Serves: 6**

**Cook Time: 20 Min**

## What You'll Need:

- 1 (12-ounce) package frozen lima beans
- 1 (12-ounce) package frozen corn
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1-1/4 cups milk
- 2 tablespoons bacon bits



## What To Do:

1. Cook lima beans according to package directions; drain and set aside.
2. Pulse corn in a food processor 8 to 10 times, or until coarsely chopped.
3. In a large saucepan over medium heat, melt butter; add flour, stirring until smooth. Cook 1 minute, stirring constantly; stir in sugar, salt, and pepper. Gradually add milk, stirring until smooth. Add corn and cook 12 to 15 minutes, or until corn is tender and mixture is thickened, stirring often. Stir in lima beans. Garnish with bacon and serve immediately.

## Note:

- For savory creamed corn, simply follow the recipe above, omitting the lima beans.

# Loaded Mashed Potatoes

What could be better than yummy mashed potatoes? Yummy mashed potatoes with lots of goodies mixed in! These Loaded Mashed Potatoes will be a hit with everyone.

**Serves: 7**

**Cook Time: 10 Min**

## What You'll Need:

- 1 (24-ounce) container refrigerated mashed potatoes
- 1 cup shredded sharp Cheddar cheese
- 1/2 cup cooked and crumbled bacon
- 2 scallions, chopped
- 1/2 cup sour cream
- 1/4 cup butter, softened
- 3/4 teaspoon salt
- 1/2 teaspoon pepper



## What To Do:

1. Prepare mashed potatoes according to package directions.
2. In a large bowl, combine remaining ingredients, stirring until well blended. Add potatoes, stirring until well combined. Serve immediately.

## Note:

- These super-easy mashed potatoes can easily be lightened. Substitute shredded reduced-fat sharp Cheddar cheese, reduced-fat bacon, and fat-free sour cream for the regular products. You can even cut the amount of butter in half if you want to!

# Southern Green Bean Casserole

In the South, a little extra cheese and butter go a long way to making something taste extra-creamy and yummy, which is why you'll find both of these ingredients in our shortcut version of a Southern Green Bean Casserole.

**Serves: 9**

**Cook Time: 35 Min**

## What You'll Need:

- 1 (10-3/4-ounce) can condensed cream of mushroom soup
- 1 (8-ounce) package cream cheese, softened
- 1/2 teaspoon salt
- 4 (9-ounce) packages frozen French-cut green beans, thawed and drained
- 1 cup crushed butter-flavored crackers
- 1/4 cup (1/2 stick) butter, melted



## What To Do:

1. Preheat the oven to 350 degrees F. In a bowl, combine soup, cream cheese, and salt; mix well.
2. Stir in beans and spoon into a 9- x 13-inch baking dish that has been coated with cooking spray.
3. In a bowl, combine crushed crackers and butter; mix well.
4. Sprinkle cracker mixture evenly over beans and bake 25 to 30 minutes, or until heated through and topping is golden.

# Speedy Garlic Mashed Potatoes

Mashed potatoes are a must-have during the holidays, and with this recipe you can turn that ordinary mashed potato dish into something spectacular (without spending too much time over the stove!).

**Serves: 4**

**Cook Time: 5 Min**

## What You'll Need:

- 1 (24-ounce) package refrigerated mashed potatoes
- 1 (4-ounce) container garlic-and-herb spreadable cheese (see Note)
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 scallion, thinly sliced



## What To Do:

1. In a large microwaveable bowl, combine all ingredients.
2. Cover and microwave 5 to 6 minutes, or until cheese is melted and mixture is heated through. Serve immediately.

## Note:

- If you can't find garlic-and-herb spreadable cheese, make your own by combining 1 (3-ounce) package cream cheese, softened and cubed; 3 tablespoons butter; 1 minced clove of garlic; and 1/2 teaspoon of your favorite herb.

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# Easy Cauliflower Au Gratin

Get even your most finicky veggie eaters to eagerly gobble down our creamy Easy Cauliflower Au Gratin! This tasty veggie oven bake can be thrown together in a snap, using convenient frozen and refrigerated basics!

**Serves: 6**

**Cook Time: 35 Min**

## What You'll Need:

- 2 eggs
- 1 (10-ounce) can cream of mushroom soup
- 1/2 cup sour cream
- 2 tablespoons butter, melted
- 1/4 cup chopped onion
- 2 cups shredded sharp cheddar cheese, divided
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (14-ounce) bag frozen cauliflower florets, thawed
- 3/4 cup French fried onions



## What To Do:

1. Preheat oven to 350 degrees F. Coat an 8- x 8-inch baking dish or 2-quart casserole dish with cooking spray.
2. In a large bowl beat eggs. Add soup, sour cream, butter, onion, 1 cup cheese, salt and pepper, mix well. Stir in cauliflower.
3. Pour into prepared baking dish. Sprinkle with remaining cheese and French fried onions. Bake 35 to 40 minutes or until golden and bubbly.

# Orchard Sweet Potato Bake

This is no ordinary sweet potato casserole! The addition of apples in our Orchard Sweet Potato Bake turns an everyday taste into something "apple-luscious!" Include this dish in your holiday spread and surprise them all!

**Serves: 6**

**Cook Time: 1 Hr 30 Min**

## What You'll Need:

- 3/4 cup orange juice
- 3/4 cup honey
- 1/4 cup (1/2 stick) butter, melted
- 1 teaspoon salt
- 2 (29-ounce) cans sweet potatoes or yams, drained
- 1 (12-ounce) package frozen, sliced, carrots
- 3 Granny Smith apples, peeled, cored, and cut into 1-inch chunks
- 1 (9-ounce) package pitted prunes



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. In a large bowl, combine orange juice, honey, butter, and salt; mix well. Add remaining ingredients and toss until well coated. Spoon mixture into casserole dish.
3. Bake 1-1/2 to 2 hours, or until tender, stirring occasionally.

# Scalloped Potatoes and Ham

There's more than one way to be a ham! When you want to please the gang and take all the credit for yourself, this Scalloped Potatoes and Ham casserole recipe will win you loads of raves.

**Serves:** 4

**Cook Time:** 1 Hr 20 Min

## What You'll Need:

- 3/4 pound fully cooked boneless ham, cut into 1/2-inch chunks
- 1 (26-ounce) package frozen shredded hash brown potatoes, thawed
- 2 (10 -ounce) cans condensed cream of celery soup
- 1 (10-ounce) package frozen peas
- 1-1/2 cups milk
- 1/4 teaspoon black pepper



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour into prepared baking dish and cover tightly with aluminum foil.
3. Bake 30 minutes then uncover and bake an additional 50 to 60 minutes, or until potatoes are tender and the top is golden.

## Note:

- We think there's nothing better than saving time during the holidays, which is why we love using frozen hash brown potatoes. It cuts the work out of peeling and shredding potatoes by hand, and they taste great!

# Shortcut Sausage Stuffing

This stuffing beats out-of-the-box mixes, and is ready for eating alongside the big bird in less than one hour.  
Now that's the "stuff" dreams are made of!

**Serves: 8**

**Cook Time: 40 Min**

## What You'll Need:

- 1 (16-ounce) frozen garlic bread
- 1 pound refrigerated pork sausage
- 1 (10-ounce) package frozen pepper, celery, onion vegetable combination, thawed
- 1-1/2 cups warm chicken broth
- 1 teaspoon ground sage



## What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. Bake garlic bread according to package directions; let cool 5 minutes. Cut into 1-inch chunks and place in a large bowl; set aside.
3. Meanwhile, in a large skillet over medium heat, cook sausage 8 to 10 minutes, or until brown and crumbly, stirring occasionally. Add sausage to bread chunks.
4. Add vegetables, chicken broth, and sage to sausage mixture; mix well. Place in baking dish and cover.
5. Bake 20 minutes. Remove cover and bake an additional 10 to 15 minutes, or until heated through.

## Note:

- Feel free to use your favorite frozen vegetable medley. Any combination will work just fine!



# Parmesan Popovers

No matter the celebration, our Parmesan Popovers will add a special touch to your bread basket. Popovers are a cinch to make with our easy recipe, and the extra flavor from the Parmesan cheese makes them an instant hit!

**Makes: 6**

**Cook Time: 25 Min**

## What You'll Need:

1/4 cup plus 1 tablespoon grated Parmesan cheese, divided  
1 cup milk  
2 eggs  
1 tablespoon butter, melted  
1 cup all-purpose flour  
1/4 teaspoon salt



## What To Do:

1. Preheat oven to 425 degrees F. Coat a 6-cup muffin tin with cooking spray.
2. In a large bowl, combine 1/4 cup Parmesan cheese, the milk, eggs, butter, flour, and salt; beat with a wooden spoon until smooth. Pour batter evenly into muffin cups and sprinkle with remaining Parmesan cheese.
3. Bake 25 to 30 minutes, or until golden and puffy. Cool slightly before removing from muffin cups. Serve immediately.

# Sour Cream Pie

This silky smooth, chilled dessert pie is so easy to make, anybody can whip it up. Our no-bake Sour Cream Pie has a mild flavor and a creamy texture, so it pairs perfectly with fresh berries and a little chocolate drizzle.

**Serves: 8**

**Chill Time: 6 Hr**

## What You'll Need:

- 1 cup (1/2 pint) sour cream
- 1 (8 ounce) package cream cheese, softened
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 prepared 9-inch graham cracker pie crust



## What To Do:

1. In a large bowl, combine sour cream, cream cheese, sugar, and vanilla extract; mix well.
2. Fold in whipped topping, then pour mixture into pie crust.
3. Chill at least 6 hours before serving.

## Note:

- Use your own homemade pie crust or buy one already prepared. The choice is up to you!

# Pumpkin Pie Shooters

We all could use some last-minute ideas during the holidays, especially when we're entertaining company. These whip up in just 5 minutes and taste like the creamiest pumpkin pie...in the form of a milkshake!

## What You'll Need:

Serves: 12

- 1 cup pumpkin pie filling
- 3 large scoops vanilla ice cream (about 3 cups)
- 1/4 cup half-and-half
- 1/4 cup brandy (optional)
- Whipped cream for garnish
- Nutmeg for sprinkling



## What To Do:

1. In a blender, combine pumpkin pie filling, ice cream, half-and-half, and brandy, if desired. Blend until smooth.
2. Pour into individual shot glasses, garnish with whipped cream, and sprinkle with nutmeg. Serve immediately

## Note:

- **Did You Know?** The freezer section is full of different ice cream brands! Choose your favorite to make this sweet treat.

# Four-Layer Pecan Pie

Layered with creamy filling, crunchy pecans, and a flaky refrigerated pie crust, this is truly a delectable dessert! Top it with a scoop of your favorite ice cream and a drizzle of maple syrup to make it taste even more special.

**Serves:** 8

**Cook Time:** 40 Min | **Chill Time:** 4 Hr

## What You'll Need:

- 1 refrigerated rolled pie crust (from a 15-ounce package)
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sugar, divided
- 2 teaspoons vanilla extract, divided
- 4 eggs, divided
- 1 cup corn syrup
- 1-1/4 cups chopped pecans



## What To Do:

1. Preheat oven to 375 degrees F. Unroll pie crust and place in a 9-inch deep dish pie plate, pressing crust firmly into plate.
2. In a medium bowl, combine cream cheese, 1/4 cup sugar, 1 teaspoon vanilla extract, and 1 egg. Beat at low speed until smooth; set aside.
3. In another medium bowl, beat 3 eggs. Add remaining sugar, the corn syrup, and remaining vanilla; mix well.
4. Spread cream cheese mixture in pie crust. Sprinkle with pecans and slowly pour corn syrup mixture over pecans.
5. Bake 40 to 45 minutes, or until center is set. Let cool, then refrigerate 4 hours or until ready to serve.

## Note:

- If necessary, cover the edge of your pie crust with foil to prevent excessive browning after 25 minutes.

# Peppermint Mocha Dessert Shooters

Add a festive look to your dessert table with these mini-sized Peppermint Mocha Dessert Shooters! The mini candy canes and flavored peppermint mocha coffee creamer make 'em party presentable and holiday flavorful!

## What You'll Need:

- 1 cup frozen whipped topping, thawed
- 2 teaspoons refrigerated peppermint mocha coffee creamer
- 10 small candy canes, divided
- 1 cup refrigerated vanilla pudding

**Serves:** 6

**Cook Time:** 10 Min



## What To Do:

1. In a small bowl, gently combine whipped topping and coffee creamer.
2. In a small resealable plastic bag, finely crush 4 candy canes.
3. In 6 small shot glasses or dessert cups, evenly distribute crushed candy canes, reserving a little for topping. Spoon a layer of vanilla pudding over crushed candy and dollop with whipped topping mixture. Sprinkle with reserved crushed candy.
4. Refrigerate until ready to serve. Garnish each with a whole candy cane just before serving.

## Note:

- With this recipe, there are no rules. Let the dairy case inspire you!

# Pumpkin Parfaits

Inspired by all of the holiday pies available in our freezer case, we came up with this dessert idea that's super simple and simply scrumptious! Your guests will think you're a genius for coming up with such a shortcut sensation.

**Serves: 6**

**Chill Time: 3 Hr**

## What You'll Need:

- 1 (9-inch) frozen pumpkin pie
- 2 cups (1 pint) heavy cream
- 3/4 cup maple syrup, divided
- Candy corn for garnish



## What To Do:

1. Bake pie according to package directions. Let cool for at least 2 hours.
2. Cut pie into 6 or 8 slices then cut each slice into about 12 chunks.
3. In a large bowl, beat heavy cream and 1/4 cup maple syrup until stiff peaks form.
4. Spoon one-third of the whipped cream mixture evenly into 6 to 8 parfait glasses. Layer half of the pie chunks over the cream. Drizzle with 1/4 cup of the remaining maple syrup; repeat layers.
5. Top with remaining whipped cream mixture and chill for at least 1 hour before serving. Garnish with candy corn just before serving.

## Notes:

- You can try making this parfait with other frozen pies as well! With everything from apple pie to pecan pie available in the freezer aisle, you can count on having plenty of options. Hmmm...How about giving your guests a choice?
- For even more convenience, you can use frozen whipped cream, thawed, in this recipe!

# No-Bake Eggnog Cheesecake

When your oven is full of roasted turkey, or glazed ham and all the trimmings, it's good to have a no-bake cheesecake recipe on hand, and this one has got a holiday-special flavor to it!

**Serves: 9**

**Chill Time: 3 Hr**

## What You'll Need:

- 3/4 cup graham cracker crumbs
- 1/2 cup sugar, divided
- 1/2 teaspoon ground nutmeg
- 1/4 cup (1/2 stick) butter, melted
- 1 (0.25-ounce) envelope unflavored gelatin
- 1/4 cup cold water
- 1 (8-ounce) package cream cheese, softened
- 1 cup eggnog
- 1 cup (1/2 pint) heavy cream



## What To Do:

1. In small bowl, combine graham cracker crumbs, 1/4 cup sugar, nutmeg, and butter; mix well. Press into bottom of 8-inch-square baking dish; set aside.
2. In small saucepan, combine gelatin and water; stir over low heat 3 to 4 minutes, until dissolved. Remove from heat; set aside.
3. In large bowl, with an electric beater on medium speed, beat cream cheese and the remaining 1/4 cup sugar until well blended. Stir in dissolved gelatin and eggnog until well blended. Refrigerate 8 to 10 minutes, until slightly thickened.
4. In a medium-sized bowl, whip cream. Fold whipped cream into eggnog mixture, then pour over prepared crust, cover, and chill 3 to 4 hours before serving.

## Note:

- A sprinkle of some additional nutmeg on top gives this cheesecake an extra-special look!

# Black Forest Ice Cream Cake

Many families like to serve Black Forest Cake during the holidays, and we don't blame 'em! Our version of this holiday-favorite features chocolate and ice cream layers topped with whipped topping, fudge, and cherries!

**Serves:** 12

**Chill Time:** 3 Hr

## What You'll Need:

- 1 (19.6-ounce) frozen chocolate layer cake, cut into 14 even slices (Do not thaw)
- 1 quart black cherry ice cream, slightly softened
- 1 (16-ounce) jar hot fudge sauce, divided, reserving 2 tablespoons for drizzling
- 1 (8-ounce) container frozen whipped topping, thawed
- 12 maraschino or fresh cherries



## What To Do:

1. Place half the cake slices in an 8- x 8-inch baking dish, arranging to fit tightly. Spread ice cream evenly over cake. Spoon half the hot fudge sauce over ice cream and top with remaining cake slices. Spoon remaining hot fudge sauce over cake (reserving 2 tablespoons for drizzling), then top with whipped topping.
2. Cover with plastic wrap and freeze 3 to 4 hours, or overnight.
3. Remove from freezer 5 to 10 minutes before serving. Warm reserved hot fudge sauce, drizzle over cake, and garnish with cherries.

## Note:

- Frozen chocolate cakes may vary in size, depending on the brand, but they'll all work just fine for this delicious treat.



# Apple Pecan Cream Pie

This creamy, nutty, and no-bake version of a favorite American pie is one you'll want to include in your holiday table spread. It's a great make ahead dessert and one that won't take you much work!

**Serves: 8**

**Chill Time: 4 Hr**

## What You'll Need:

- 1 (21-ounce) can apple pie filling
- 2 tablespoons packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup chopped pecans
- 1 (9-inch) prepared graham cracker pie crust
- 1/2 cup cold milk
- 1/2 cup half-and-half or light cream
- 1 (4-serving) package vanilla instant pudding and pie filling
- 1-1/2 cups frozen whipped topping, thawed (1 8-ounce container equals 3-1/2 cups)



## What To Do:

1. In a large bowl, combine apple pie filling, brown sugar, and cinnamon; stir in pecans. Spread half the mixture in pie crust; refrigerate remaining mixture.
2. Place milk and half-and-half in a medium bowl; add pudding mix. Beat with a wire whisk until well blended, about 1 to 2 minutes. Gently stir in whipped topping.
3. Spoon pudding mixture over apple mixture in pie crust. Freeze for at least 4 hours before serving.
4. Remove from freezer about 10 minutes before serving, and garnish with reserved apple mixture and additional whipped topping, if desired.

# No-Bake Cranberry Pie

This tart and creamy No-Bake Cranberry Pie looks as holiday-festive as it tastes. Maybe make two, one for your feast and bring another to a friend to extend the holiday cheer.

**Serves: 8**

**Chill Time: 4 Hr**

## What You'll Need:

1-1/2 cups graham cracker crumbs  
3 tablespoons granulated sugar  
1/2 cup (1 stick) butter, melted  
1 (8-ounce) package cream cheese, softened  
1 (16-ounce) can whole berry cranberry sauce (see Note)  
1 (8-ounce) can crushed pineapple, drained and squeezed dry  
1/2 cup chopped walnuts  
1 cup sour cream  
2 tablespoons light brown sugar



## What To Do:

1. In a medium-sized bowl, combine graham cracker crumbs, granulated sugar, and butter. Press into bottom and up sides of a 9-inch deep-dish pie plate, forming a crust.
2. In a medium-sized bowl, with an electric beater on low speed, beat cream cheese, cranberry sauce, pineapple, and walnuts until well combined; spoon into pie crust.
3. In a small bowl, combine sour cream and brown sugar. Spoon over cranberry mixture, cover, and freeze at least 4 hours, or overnight. Thaw 5 minutes before slicing and serving.

## Notes:

- Whole berry cranberry sauce adds nice chunks of cranberries, but traditional cranberry sauce can also be used.
- For even more festive flair, garnish this pie with frozen cranberries before serving!