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Holiday Recipe



Bacon Wrapped Water Chestnuts Appetizer

INGREDIENTS

2 cans of whole water chestnuts

1/3 cup of Heinz® Chili Sauce

3/4 cup of mayo

3/4 cup of brown sugar

1 package of bacon

1 package of toothpicks

COOK TIME: 1 hour 15 minutes

OVEN TEMP: 350°F

SERVES: 15 people

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DIRECTIONS

First, cut bacon strips into thirds and discard the water from the water chestnut cans. Then, wrap each water chestnut with a piece of bacon and secure by poking the toothpick straight down into the water chestnut where the bacon ends overlap. Line a 9x13 glass dish with foil and place all of the bacon wrapped water chestnuts in dish. Bake for 50 mins.

While those are baking, make the sauce combining the chili sauce, mayo, and sugar. When the chestnuts are finished baking, remove them from the oven and either transfer them to another dish or remove the foil with bacon grease. Then, pour the sauce over the chestnuts and bake for another 25 mins.

Serve warm & enjoy!

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Holiday Recipe



Mrs. Leona Burnett's Chip + Cherry Cake

INGREDIENTS

3 beaten eggs

1 cup granulated sugar

½ tsp salt

1 ½ cup sifted flour

½ cup of chocolate chips

2 cups of pecans (coarsely chipped)

1 cup of maraschino cherries (quartered)

COOK TIME: 2 hours 30 minutes

OVEN TEMP: 325°F

SERVES: 10-12 people

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DIRECTIONS

First, beat the eggs and sugar together and set them aside. Next, mix the flour and salt together, then add the chocolate chips, pecans, dates and cherries, coating them all well. Then, fold the eggs and sugar into this mixture. Pour mixture into a greased 9 X 5 X 3 loaf pan lined with wax paper. Bake for 1 and a ½ hours at 325 degrees (to a crusty brown). It will have a very dense consistency, similar to a fruitcake, so the longer baking time is usually necessary, but can be checked after an hour. Finally, remove the cake from the pan and cool on a rack for 20 minutes. This cake can be made in advance and frozen to use as a holiday cake. Wrap in foil, if freezing.

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Holiday Recipe



Cherry Cheesecake

COOK TIME: 6 hours

SERVES: 8 people

INGREDIENTS

CRUST

40 graham crackers, crushed

2 tbsp sugar

1 ½ stick butter, melted

FILLING

2 (8oz) packets cream cheese, softened

2 ⅔ cups sweetened condensed milk

⅔ cups lemon juice

2 tsp vanilla

2 small lemon JELL-O® packets

2 cups boiling water

TOPPING

2 cans cherry pie filling

DIRECTIONS

Mix the crushed graham crackers, sugar, and butter well and press into the bottom and sides of a 9x13 pan to create the crust. Chill 1 hour. Mix the lemon JELL-O® and boiling water in a bowl. Stir until the JELL-O® dissolves and allow it to cool. Whip softened cream cheese and sweetened condensed milk. Add lemon juice and vanilla. Whip more. Add cooled JELL-O® and continue whipping. Chill 2-3 hours. Pour mixture into crust and chill at least 4 hours (overnight is best). Before serving, top cheesecake with cherry pie filling.

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COOK TIME: 20 minutes

SERVES: 10-12 people

Sugared Pecans

INGREDIENTS

1 cup sugar

¼ cup water

pinch of salt

dash of vanilla

1 lb pecans

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DIRECTIONS

First, mix sugar, salt, water, and vanilla, cooking mixture to a soft boil. Then, stir in pecans. Mix and dump onto foil or parchment paper. Finally, cool and separate.

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COOK TIME: 4 hours

SERVES: 6 people

Lime Pear Salad

INGREDIENTS

1 (6 oz) package sugar-free lime JELL-O®

1 cup boiling water

1 (15 oz) can pear halves in juice

1 (3 oz) reduced-fat cream cheese, softened

1 ½ cups reduced-fat frozen

whipped topping, thawed

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DIRECTIONS

First, whisk together the lime gelatin and boiling water in a large bowl until the gelatin
dissolves. Then, pour the mixture into the container of a blender, and add the pear halves
and cream cheese. Cover and blend until smooth. Next, pour mixture back into the bowl, and
gently whisk in the whipped topping. Transfer to a mold or serving bowl, cover and refriger-
ate until firm, at least 4 hours. To unmold, dip the mold briefly into hot tap water to loosen
the gelatin, then invert onto a plate.

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COOK TIME: 15 minutes

SERVES: 4-5 people

Spinach Dip

INGREDIENTS

1 (10 oz) box of frozen spinach

1 package of Knorr Vegetable® recipe mix

2 loaves of King's Hawaiian® Round Bread

1 (16 oz) container of sour cream

1 cup of mayonnaise

1 (8 oz) can of water chestnuts

Optional: green onions

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DIRECTIONS

First, cook the spinach according to the directions. Once cooked, let it cool and then
squeeze all the excess moisture from the spinach you can. Next, open the can of water
chestnuts and drain, then chop into smaller pieces. If using green onions, chop to your
liking. In a large bowl, combine sour cream, mayonnaise, and vegetable mix. Then, add in
spinach, green onions, and water chestnuts. Mix well. Cover and refrigerate until chilled.

To create a bread bowl for the dip, take one round loaf of Hawaiian bread and hollow out
the middle, leaving 1-2 inches of bread on all sides. Keep the section you scoop out. Tear or
cut the remaining pieces of the bread up. Bonus: you can toast the bread in the oven at
350°F for 10 minutes or until golden brown.

Once the dip is chilled, place the spinach dip mixture in the bread bowl and serve. Enjoy!

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