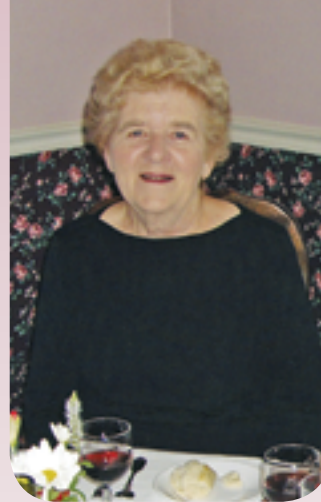


*T*ried and true recipes are a great way to bring a sense of tradition into your holiday gatherings. A savory ham is easy and leftovers can be used to make a delicious ham loaf. Any children at your table will love the colorful cinnamon apple salad. Although this vegetable is sometimes maligned, the tangy Brussels sprouts recipe has won over many skeptics. Finally, pull the pecan caramel rolls out of the oven for a holiday brunch and you will be elevated to sainthood status in your family! Happy Holidays!

~ Doris



Ham Loaf

3 lbs. cooked ham, ground
1 lb. raw ground pork
2 cups crushed cracker crumbs
1/2 cup milk
1/2 cup evaporated milk
4 eggs
1/2 tsp. black pepper
1 cup brown sugar
1 Tbsp. dry mustard
1/2 cup vinegar
1/4 cup water

Combine ham, pork, cracker crumbs, milk, evaporated milk, eggs, and pepper. Shape into a loaf in a 9x13" pan. Bring remaining ingredients to a boil. Bake meat at 325° for 90 minutes, basting occasionally with sauce. Serves 8 to 10.



Tangy Brussels Sprouts

1(1 lb.) bag of frozen Brussels sprouts,
1/3 cup mayonnaise
1/4 cup water
2 tsp. horseradish
2 Tbsp. minced onion
1/2 cup bread crumbs

Cook Brussels sprouts according to package directions until barely tender. Drain and transfer to a 1-1/2 quart baking dish. Combine mayonnaise, water, horseradish, and onion. Pour over sprouts and top with bread crumbs. Bake for 45 minutes at 350°. Serves 4 to 6.

Cinnamon Apple Salad

2 cups hot water
1/2 cup cinnamon candy red hots
2 (3 oz.) packages raspberry gelatin
4 cups smooth applesauce*

Combine hot water and cinnamon candy; simmer until candy is dissolved. Add gelatin. Stir to dissolve. Add applesauce. Pour mixture into a 2 quart glass bowl. Chill until set.

*If you use homemade applesauce, blend in a blender until smooth.



Easy Caramel Pecan Rolls

2 loaves frozen bread dough, thaw to room temperature
1 stick butter
1 (6 oz.) package vanilla pudding mix*
2 Tbsp. milk
1 cup brown sugar
Pecans
Cinnamon

Thaw the bread the night before making. In the morning, cut each loaf into 12 pieces. Butter a 9x13" pan and put a generous amount of pecans on the bottom of the pan. Place the pieces of bread on top of the pecans. Heat butter, pudding, milk, and sugar in saucepan until butter is melted and ingredients are mixed. Pour sauce over the bread and sprinkle with cinnamon. Let rise until double. Bake at 350° for 30 to 40 minutes. Turn out while hot on to a large tray or cookie sheet. Makes 24 rolls.

*Use the cook and serve variety of pudding mix. Instant will not work.

Pumpkin Pie

2 cups pumpkin
2 eggs, well beaten
1-1/2 Tbsp. melted butter
1 Tbsp. dark cooking molasses
1-1/2 tsp. pumpkin pie spice
1/2 tsp. salt
3/4 cup evaporated milk
3/4 cup light brown sugar
Unbaked pie crust

Combine all ingredients and stir well. Pour into an unbaked 9" pie crust. Bake at 450° for 10 minutes. Open oven door and reduce heat to 325° and continue baking for 30 more minutes or until knife inserted in center comes out clean. Always bake your pies on the lowest oven rack. Top with whipped cream. Serves 6.

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