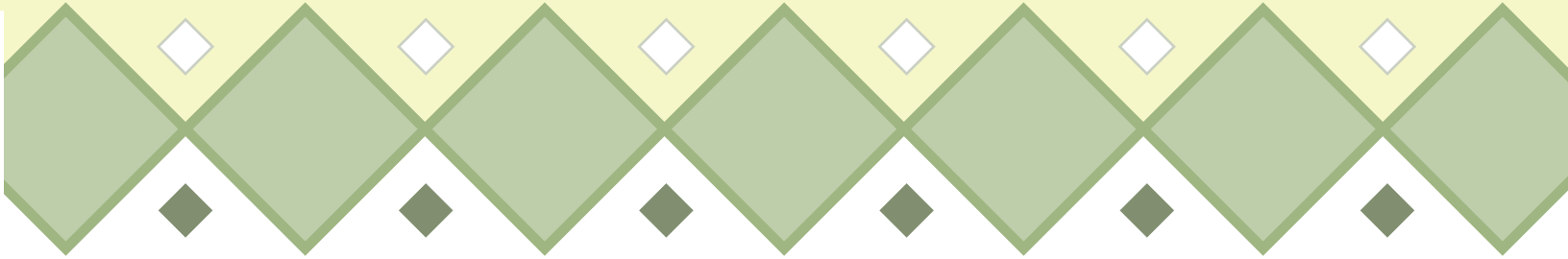


Kitchen Kreations



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This publication is issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture, Noelle Cockett, Vice President for Extension and Agriculture, Utah State University.

KITCHEN KREATIONS

SNACK ATTACK

Trail mix
Decorative bowl for snacks
Holiday paper napkins
Gourmet popcorn or popcorn on the cob
Dried fruit (figs, peaches, apricots, etc)
Three different kinds of fresh pears or apples
Low-fat crackers
Low-fat cheese (string cheese, skim milk mozzarella)
Gourmet pretzels
Fruit leather - different flavors bundled together



SPICES GALORE

Fancy herb vinegar
Dried herbs in bags
Low-sodium soy sauce
Mustard sampler
Unusual fruit juice
Sweet banana peppers
No-salt herb mixtures
Bottle of Pesto
Bundle of fresh herbs
Horseradish



INTRODUCING LEGUMES

Bean bowl in terra cotta
Dried bean gift pack (Bag O'Beans, Cajun Rice & Beans)
Chili bean flavoring
Herbs for beans (bay leaf, basil, Italian herbs, etc)
Corn tortillas or corn bread mix
Vegetables for beans (onions, tomatoes, carrots, etc)
Lemon
Jar of salsa

THE SALAD BOWL

Salad serving fork and spoon
Salad dressings (oil free Italian, etc)
Salad spray or oil free dressing packet
Rice and herb vinegar
Sesame oil
Dried fruit
Bread sticks (rye, whole wheat, etc)

FRUIT BOWL

Large bowl (add holiday decorations)
Calendar of winter produce buying
Fresh fruits (apples, oranges, tangerines, kiwi, persimmons, papaya, etc)
Dried fruits (figs, raisins, prunes, peaches, etc.)
Sugarless fruit jam



PARTY BASKET FOR YOUR HOSTESS

Large holiday plate
Nonfat yogurt dip
Vegetable tray (jicama, celery, carrots, broccoli, etc)
Breadsticks in exotic flavors
Recipe card for dips

SANDWICH MANIA

Fun tin box to carry your sandwich
Fresh bread (whole wheat, french, rye, etc)
Low-fat cheese
Mustard sample
Barbecue sauce
Water pack tuna
Bean sprouts, grated radish or carrots



HOLIDAY GIFT "BREAKFAST BASKET"

Loaf of homemade quick bread with recipe
Samples of gourmet jam
Gourmet tea bags
Gourmet coffee
Small jar of special honey
Two decorative mugs
Two Christmas napkins
Non or low-fat cereal
Exotic fruit (kiwi, Asian pear, fuji apple, etc)
Granola mix



SAVORY BREADSTICKS

- ¾ cup butter or margarine
- ½ tablespoon instant beef bouillon
- 1 tablespoon dried parsley
- ⅛ teaspoon marjoram
- 2 packages (4 ½ oz) prepared bread sticks
- 2 tablespoons Parmesan cheese, grated

Melt butter on a baking sheet; blend bouillon and herbs. Roll bread sticks in butter mixture; sprinkle w/cheese. Bake in preheated 300 degrees F. oven for 10 minutes. Store in airtight container.



DILLY OYSTER CRACKERS

- 1 package (1.6 oz) ranch-style dressing mix
- 1 tablespoon dill weed
- ½ teaspoon garlic powder
- 1 box (16 oz) oyster crackers, unseasoned
- 1 cup vegetable oil

In a large bowl, combine dressing mix, dill weed and garlic powder. Add crackers; mix thoroughly. Pour oil over mixture and stir. Allow crackers to absorb oil and seasonings. Store in airtight container. Makes 8 cups.



COATING MIX

- 1 package onion soup mix
- 2 cups soda cracker crumbs
- 1 cup crushed flaked cereal
- ¼ teaspoon pepper
- 1 package Italian or Ranch dressing mix
- ½ cup Parmesan cheese
- ⅓ cup margarine, melted

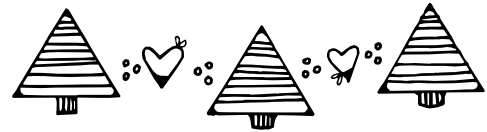
Combine dry ingredients; mix well. Stir in margarine; mix well. Store in airtight container.
To Use: Dip meat or vegetable pieces in buttermilk then in crumb mixture. Place on lightly greased cookie sheet; bake at 350 degrees F. until done.



CAJUN CHRISTMAS MIX

- 3 cups smoked almonds
- 6 cups cereal squares
- 1 cup cheese crackers
- 1 tablespoon Worcestershire sauce
- ½ teaspoon paprika
- ½ teaspoon thyme leaves
- ¼ cup margarine, melted
- ¼ teaspoon pepper
- ¼ teaspoon hot pepper sauce

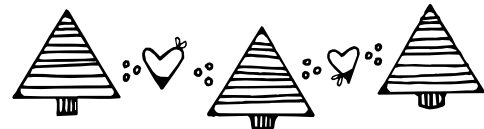
Combine almonds, cereal and crackers in 9x13" baking pan. Combine margarine and rest of ingredients; pour over almond mixture. Toss to coat; bake at 250 degrees F. for 1 hour, stirring every 20 minutes. Spread on paper towel to cool. Store in airtight container. Makes 9 cups.



SPICY JALAPEÑO SPREAD

- 4 cups sharp Cheddar cheese, grated
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 6 jalapeño peppers, chopped
- 1 cup mayonnaise
- ½ cup green onion, chopped
- 1 teaspoon garlic salt

In a mixing bowl, combine all ingredients. Stir until well blended. Refrigerate overnight to allow flavors to blend before serving. Makes 4 ½ cups.



SPICE BLEND MIX

- 2 tablespoons ground cinnamon
- 1 tablespoon ground nutmeg
- 1 ½ teaspoons ground cloves
- 1 ½ teaspoons ground allspice
- 1 tablespoon ground ginger

Mix together; use for seasoning apple pies. May add to cake batters, breads, pancakes or whipped cream.

Say it with C H E E S E

BASIC SPREAD

2 packages (8 oz each) cream cheese, softened
½ cup sour cream
3 tablespoons mayonnaise

Whip cream cheese; add sour cream and mayonnaise. Beat until smooth. *Spread will make one of the following recipes...*

Garlic Spread

1 ½ teaspoons garlic salt
1 teaspoon Fines Herbs
⅛ teaspoon Tabasco sauce
1 cup **Basic Spread**

Mix all ingredients. Fill container; sprinkle with herbs. Serve with bagels or crackers.

Cheese Spread

⅓ cup Parmesan cheese, grated
¾ teaspoon onion salt
1 teaspoon Worcestershire sauce
1 cup **Basic Spread**

Mix all ingredients. Fill container; sprinkle with Parmesan cheese. Serve with assorted crackers or wedges of apple.

Almond Spread

¼ cup butter, softened
¼ cup sugar
⅛ cup slivered almonds, lightly toasted
⅔ cup **Basic Spread**

Mix all ingredients. Fill container; sprinkle with raisins or almonds. Serve with fruit or crackers.



CHEESE POPS

1 (3-ounce) package cream cheese, softened
1 tablespoon milk
¼ pound (1 cup) American Cheese, shredded
1 tablespoon sliced green onions
¼ cup finely chopped peanuts
18 pretzel sticks



Beat cream cheese and milk in small bowl on medium speed, scraping bowl often, until smooth. Add cheese and green onions. Continue beating until well mixed. Cover; refrigerate at least one hour. Shape into 1-inch balls; roll in peanuts. To serve, place pretzel stick in each ball.

Gift Giving: Wrap cheese balls in colored plastic wrap. Place in decorative basket along with a package of large pretzel sticks.

FOUR CHEESE & WALNUT CHEESE BALL

4 ounces (1 cup) Cheddar Cheese, shredded
1 container (8 oz) sharp Cheddar cold pack cheese
1 package (8 oz) cream cheese, softened
1 package (4 oz) blue cheese, crumbled
¾ teaspoon dried dill weed
½ teaspoon dried basil leaves
½ teaspoon celery salt
½ teaspoon Italian seasoning
2 teaspoons finely chopped fresh garlic
1 tablespoon soy sauce
½ cup chopped walnuts, toasted
¼ cup chopped fresh parsley

Combine all four cheeses; add seasonings, garlic and soy sauce. Mix well; place in refrigerator until cold. Shape into ball; wrap in plastic. Refrigerate until ready to serve.

Gift Giving: Wrap in colored plastic wrap. Place in decorative container; add crackers, pita bread wedges, apples or pear slices.

ARTICHOKE DIP with Pita Chips

½ cup butter, melted
1 tablespoon taco seasoning mix
3 pita breads (6-inch)
⅓ cup mayonnaise
1 package (8 oz) cream cheese, softened
¼ teaspoon garlic salt
4-5 drops hot pepper sauce
8 ounces (2 cups) Monterey Jack **or** Cheddar Cheese, shredded
1 can (14 oz) artichoke hearts, drained, coarsely chopped
½ medium tomato, chopped, drained
2 tablespoons sliced green onions

Heat oven to 375 degrees F.

Make Pita Chips: Stir together butter and taco seasoning mix in small bowl. Cut each pita into 6 wedges; separate each wedge in half (36 wedges total). Brush both sides of each pita wedge with butter mixture; place pita wedges, not overlapping, on 15x10x1-inch jelly-roll pan. Bake 8 minutes; remove from oven. Turn each wedge over; continue baking for 2 to 5 minutes or until wedges are golden brown and crisp.

Make Dip: Beat mayonnaise, cream cheese, garlic salt and hot pepper sauce in large mixer bowl on medium speed, scraping bowl often, until smooth (1 to 2 minutes). Stir in **1 1/2 cups** cheese and artichoke hearts by hand. Spread artichoke mixture into ungreased 9-inch pie pan. Sprinkle with tomato, onions and remaining cheese. Bake for 12 to 15 minutes or until heated through; serve w/pita chips.

Gift Giving: Spread artichoke mixture into ungreased 9-inch decorative pie pan. Sprinkle with tomato, onions and remaining cheese. Cover with plastic wrap; place in basket along with pita chips and instructions for baking at 375 degrees F. for 12 to 15 minutes.

GOLD DROPS

24 round butter crackers
1 cup creamy peanut butter
2 cups butterscotch chips

Make cracker sandwich with peanut butter. Melt chips in top of double boiler; dip each sandwich. Place on waxed paper to set. Makes 12.

SANTA FE SNACK MIX

6 cups rice cereal squares
4 cups cheese crackers
2 cups small pretzels
2 cups mixed nuts
⅓ cup butter or margarine, melted
1 tablespoon Worcestershire sauce
1 package (1.5 oz) cheese sauce mix
2 teaspoons chili powder
¼ teaspoon cayenne pepper

Put first four ingredients into 9x13" baking pan. Combine remaining ingredients in a small bowl; drizzle over cereal mixture. Bake at 250 degrees F. for 30 minutes (stir every 10 minutes). Spread on waxed paper to cool. Store in airtight container. Makes 14 cups.



PARTY SCRAMBLE

3 cups bite-size shredded wheat biscuits
2 cups salted mixed nuts
1 ½ cups round toasted oat cereal
1 ½ cups fish-shaped crackers
2 ½ cups small pretzel sticks
½ cup margarine or butter, melted
⅓ cup grated Parmesan cheese
1 ½ teaspoons chili powder
⅓ teaspoon garlic powder

Mix first four ingredients in 9x13" baking pan; bake at 300 degrees F. for 5 minutes. Add pretzels; pour margarine over top. Combine remaining ingredients; sprinkle over cereal mixture. Stir to mix well. Bake for 15-20 minutes longer (stir twice). Cool; store in tightly covered containers. Makes 10 cups.

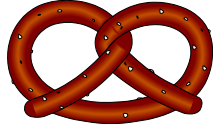
SUGAR/SPICE SNACK MIX

10 cups popped corn
1 cup peanuts
1 cup raisins
1 cup miniature marshmallows
2 cups graham cracker cereal
¼ cup margarine
¼ cup honey
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon nutmeg
1 teaspoon grated orange peel

Combine first five ingredients. Put remaining ingredients in small saucepan; cook on low heat and mix well. Pour over corn mixture; toss. Pour onto cookie sheet; bake at 300 degrees F. for 30 minutes (stir twice during baking).

CRUNCH CARAMEL SNACK MIX

3 cups chocolate puffed corn cereal
3 cups bite-size rice cereal squares
2 cups small twisted pretzels
1 cup peanuts
1 cup brown sugar
½ cup margarine or butter
¼ cup light corn syrup
¼ teaspoon baking soda
¼ teaspoon cream of tartar
½ teaspoon vanilla



Combine cereals, pretzels and peanuts in 9x13" baking pan. In saucepan, combine sugar, margarine and syrup; cook until boiling. Cook without stirring 4 minutes; remove from heat. Stir in remaining ingredients; pour over cereal mixture. Bake at 300 degrees F. for 30 minutes (stir after 15 minutes). Store in tightly covered container. Makes 10 cups.



HERBED LEMON VINEGAR

4 cups white wine vinegar
4 lemons
4 small sprigs fresh dill, basil or tarragon

Heat vinegar to boiling. Using a paring knife, peel each lemon in a continuous spiral. Place lemon peel and herb sprigs in bottle. Fill bottle; cap. Refrigerate at least two days to blend flavors. Store in refrigerator. Makes 32 ounces.

CHICKEN FLAVORED RICE MIX

4 cups uncooked long grain rice
4 tablespoons instant chicken bouillon
1 teaspoon salt
2 teaspoons dried parsley flakes
¼ teaspoon white pepper

Combine all ingredients; makes 4 cups.

To Make: Combine 1 ⅓ cups *mix*, 2 cups cold water and 1 tablespoon butter in a saucepan. Bring to boil; cover and reduce heat. Simmer 15-20 minutes. Serves 4-6.

HOMEMADE FINES HERBS

1 tablespoon dried thyme
1 tablespoon dried savory
1 tablespoon dried marjoram
1 tablespoon dried sage
1 tablespoon dried basil
1 tablespoon dried grated lemon peel

Mix herbs and lemon peel. Store in airtight container. Keep in cool, dry place. Makes ⅓ cup.



SUGAR & SPICE NUTS

¾ cup butter or margarine
2 large egg whites (room temperature)
1 cup sugar
1 tablespoon ground cinnamon
½ teaspoon salt, optional
24 oz canned mixed nuts

Heat oven to 325 degrees F. Line 10x15" baking pan with foil; add butter and place in oven to melt butter. In a large bowl, beat egg whites until foamy. Add sugar and continue beating until stiff peaks form. Add cinnamon and salt; fold in nuts with spatula. Spread nut mixture over melted butter; bake 30 minutes (stir 3-4 times to keep nuts separated). Cool on wire rack 5 minutes; transfer onto cooled pan. Store in jars or tightly covered containers.

CURRIED NUTS

2 tablespoons safflower oil
1 ⅓ cups whole almonds
1 ⅓ cups cashews
1 ⅓ cups unsalted peanuts
½ cup raisins
3 tablespoons curry powder
1 ½ teaspoons garlic powder
1 ½ teaspoons salt
1 teaspoon turmeric
¼ teaspoon ground pepper



In large skillet, heat oil until hot. Add remaining ingredients; cook and stir until nuts are golden (apx 3 minutes). On baking sheet, spread mixture in single layer to cool. Pour into large container to store; cover and refrigerate.

RUSSIAN TEA

2 cups pre-sweetened orange drink mix (dry)
1 cup pre-sweetened lemon drink mix (dry)
½ teaspoon cinnamon
⅛ teaspoon allspice

Combine all ingredients. Use two tablespoons of the mix per cup of water. Serve either hot or cold.

HOT COCOA MIX

2 cups sugar
2 ½ cups instant powdered milk
¾ cup cocoa
1 ½ cups non-dairy creamer



Mix together. Stir 2 tablespoons of mix into ¾ to 1 cup hot water.

Raspberry Cocoa Variation: Add 1 package dry raspberry punch for flavor plus ½ cup more sugar.

AMARETTO COFFEE CREAMER

¾ cup non-dairy coffee creamer
1 teaspoon almond extract
1 teaspoon ground cinnamon
¾ cup powdered sugar

Combine all ingredients; stir well. Store in airtight container. **To Use:** Put two tablespoons in a mug with 6 ounces of coffee. Serves 12.

BAVARIAN MINT CREAMER

¾ cup non-dairy coffee creamer
½ cup Dutch process cocoa (Droste brand used)
¾ cup powdered sugar
½ teaspoon peppermint extract

Combine all ingredients; mix well. Store in airtight container. **To Use:** Put two tablespoons in a mug with 6 ounces of coffee. Serves 15.

PIÑA COLADA FRUIT DRESSING

1 can (8.5 oz) cream of coconut
½ cup mayonnaise
¼ cup granulated sugar
½ cup coconut
1 teaspoon apple cider vinegar
½ teaspoon rum extract



Combine all ingredients in small mixing bowl; beat until well blended. Store in airtight container in refrigerator. Great topping for fruit salad.

Makes 1 ½ cups.

CONDIMENTS

DIJON-STYLE MUSTARD

½ cup cold water
1 cup dry mustard
1 ⅓ cups *each* dry white wine and white wine vinegar
1 small onion, chopped *or* ½ c. shallots, chopped
3 large cloves garlic, pressed or minced
2 bay leaves
8 whole allspice
2 teaspoons salt
2 teaspoons sugar
1 teaspoon dry tarragon

Stir cold water into dry mustard; let stand for 10 minutes and set aside. Combine other ingredients in large noncorrodible pan; bring to boil. Boil uncovered until reduced by half (15 to 20 minutes). Pour wine mixture through wire strainer into mustard paste, pressing all juices out. Stir to blend; pour into top of double boiler over simmering water. Cook for 10 to 15 minutes (stir occasionally) until as thick as very heavy cream (mixture thickens slightly more as it cools). Let cool, pack into small jars or crocks, and cover tightly. Store in refrigerator for up to 2 years. Makes 2 cups

SWEET MUSTARD

½ cup dry mustard
½ cup cold water
1 ½ cups sugar
2 eggs, beaten
⅛ teaspoon salt
⅛ teaspoon paprika



Combine dry mustard and cold water; let stand in covered bowl overnight. Beat sugar and eggs; add salt and paprika. Add to mustard solution; mix well. Cook in microwave or double boiler until thick.

SPICED GERMAN MUSTARD

⅓ cup white mustard seeds 1 teaspoon salt
¼ cup dry mustard ⅛ tsp. ground turmeric
½ cup cold water 2 T. brown sugar
1 cup cider vinegar 2 cloves garlic, minced
1 small onion, chopped ½ tsp. ground cinnamon
¼ tsp *each* ground allspice, dill seeds & dry tarragon

Combine mustard seeds, dry mustard and cold water; let soak for 3 hours and set aside. Combine rest of the ingredients in 1 to 2 quart noncorrodible pan and simmer, uncovered, over medium heat until reduced by about half (10 to 15 minutes). Pour liquid through wire strainer into mustard seed mixture; puree in blender or food processor. Cook in top of double boiler over simmering water for 10 to 15 minutes, stirring occasionally until thickened (mustard thickens slightly more as it cools). Stir in 1 to 2 tablespoons honey. Let cool; pack into a jar or crock, and cover tightly. Store in refrigerator for at least 3 days or up to 2 years. Makes about 1 cup

FRENCH OLD-FASHIONED MUSTARD

½ cup white mustard seeds
1 tablespoon dry mustard
½ cup cold water
½ cup *each* white wine vinegar, dry white wine
1 small onion, chopped *or* ½ c. shallots, chopped
2 cloves garlic, pressed or minced 1 bay leaf
1 teaspoon *each* salt and sugar
½ teaspoon dry tarragon
⅛ teaspoon ground allspice
⅛ teaspoon ground turmeric

Combine mustard seeds, dry mustard and cold water; soak for 3 hours and set aside. Combine the rest of the ingredients in 1 to 2 quart noncorrodible pan, and simmer for 10 to 15 minutes, uncovered, over medium heat until reduced by half. Pour liquid through wire strainer into mustard seed mixture; whirl in blender until coarsely ground. Cook in top of double boiler over simmering water for 8 to 12 minutes, stirring occasionally, until thickened. Let cool, pack into jar or crock, and cover tightly. Makes about 1 cup.

SMOKY BBQ CATSUP

1 ½ cups catsup 1-2 drops liquid smoke,
¼ teaspoon nutmeg *optional*
½ cup molasses 2 tsp. Worcestershire sauce

Combine all ingredients in medium bowl; mix well.
Makes 2 cups.

KEY WEST CATSUP

1 ½ cups catsup 2 T. soy sauce
⅔ cup honey ⅓ tsp. curry powder, or
1 cup apricot preserves ground ginger

Combine all ingredients; pour into blender. Pulse to mix (scrape down sides); process until well blended (30 seconds). Makes 3 cups.

FIESTA KETCHUP

2 small jalapeno peppers,
seeded, chopped
2 ½ cups catsup
2 teaspoons lemon juice
1 ½ teaspoons hot pepper sauce
¼ teaspoon onion powder



Combine all ingredients; pour into blender. Pulse to mix (scrape sides); process until well blended (30 seconds).

**Great for burgers, meat loaf, and roast beef sandwiches. Add horseradish for a good shrimp cocktail sauce.*

VINEGAR-OIL DRESSING

½ cup vinegar
¼ tsp prepared mustard
¼ cup oil
¼ teaspoon salt
½ cup water
¼ teaspoon pepper
½ cup sugar
¼ teaspoon dry mustard
Dash *each* celery salt, paprika, and garlic powder

Mix all ingredients until well blended. Shake before serving. Makes 2 cups.

ITALIAN DRESSING

½ cup vinegar 1 teaspoon Italian season
½ cup oil 1 teaspoon sugar
½ tsp. garlic powder ½ teaspoon salt
½ tsp. onion powder ½ teaspoon pepper

Mix all ingredients until well blended. Shake before serving. Makes 1 cup.

TACO SALAD DRESSING

⅓ cup vinegar 1 teaspoon salt
½ cup oil ¼ teaspoon garlic powder
1 cup catsup ¼ teaspoon onion powder
⅓ cup sugar

Mix all ingredients until well blended. Makes 2 cups.

CREAMY THOUSAND ISLAND DRESSING

⅓ cup vinegar ¾ teaspoon salt
½ cup oil ½ teaspoon paprika
⅔ cup tomato soup ¼ teaspoon dry mustard
¼ cup sugar 1 ⅓ cups salad dressing
1 tsp. Worcestershire sauce

Mix all ingredients until well blended. Shake before serving. Makes 3 ¼ cups.

HONEY MUSTARD DRESSING

⅓ cup vinegar 2 teaspoons dry mustard
1 tablespoon lemon juice ¼ teaspoon onion powder
½ cup oil ¼ teaspoon paprika
⅓ cup honey ¼ teaspoon celery salt
¼ cup sugar ¼ teaspoon salt

Mix all ingredients until well blended. Makes 1 ½ cups.

POPPY SEED DRESSING

¾ cup wine vinegar 1 ½ teaspoons poppy seeds
½ cup oil 1 teaspoon salt
½ cup sugar ¾ teaspoon dry mustard

Mix all ingredients until well blended. Shake before serving. Makes 1 ¾ cups.

QUICK CRACKLE COOKIES

1 package chocolate or lemon cake mix
1 egg, beaten
3 tablespoons milk or water
2 T. non-fat plain yogurt, applesauce *or* vegetable oil
Powdered sugar

In mixing bowl, combine egg, milk and yogurt. Stir until well mixed. Add cake mix; mix well. Form dough into 1" round balls. Roll in powdered sugar. Bake on lightly greased baking sheet at 350 degrees F. for 10-12 minutes.

S'MORE COOKIES

48 graham crackers 2 cups chocolate chips
1 cup marshmallow creme 1/3 bar paraffin

Spread half of crackers with marshmallow creme; top with second cracker. Melt chocolate with paraffin in top of double boiler. Dip cracker sandwich into chocolate; set on waxed paper to set. Makes 2 dozen.

CRAN-APPLE CRUNCH BREAD

3 cups all-purpose flour
1 1/4 cups sugar
1 tablespoon baking powder
1 teaspoon baking soda
2 cups chopped fresh cranberries
2 tablespoons grated orange peel
1/2 cup finely chopped or grated apple
1/2 teaspoon salt
3 eggs
1 1/2 cups apple juice
1/4 cup vegetable oil
2 teaspoons almond extract
2/3 cup sliced almonds
1/4 cup apple jelly, warmed

In large bowl, combine flour, sugar, baking powder and soda. Add cranberries and orange peel; mix well. In small bowl, beat eggs, apple juice, oil, apples and extract. Stir into flour mixture just until moistened. Spoon batter into two greased 4x8" loaf pans; sprinkle with almonds. Bake at 350 degrees F. for 60 minutes; cool in pans for 10 minutes. Remove; brush with warmed apple jelly.



EGGNOG BUNDT CAKE

1/2 cup walnuts or pecans, chopped
1 package yellow cake mix
1 cup eggnog
1/4 cup vegetable oil
3 large eggs
2 teaspoons rum extract
1/4 teaspoon ground nutmeg



Grease and flour a 10-inch bundt pan; sprinkle nuts in bottom. In large mixing bowl, combine remaining ingredients; beat two minutes. Pour batter into pan; bake at 325 degrees F. for 60 minutes. Cool 10-15 minutes in the pan; remove to cool.

INSTANT BROWNIE MIX

4 cups all-purpose flour 4 teaspoons baking powder
6 cups granulated sugar 3 teaspoons salt
3 cups cocoa 2 cups vegetable shortening

Combine first five ingredients and mix well. Using a pastry blender, thoroughly cut in shortening. Store in airtight container in a cool, dry place. Makes 16 cups.

To Use: Combine 2 cups MIX, 2 eggs, 1 teaspoon vanilla and 1/2 cup nuts (if desired). Stir just until ingredients are moistened. Spread in a lightly greased 8" square baking pan. Bake at 350 degrees F. for 20-25 minutes. Makes 16

CAKE IN-A-MUG

1 box cake mix* 1/3 cup powdered sugar
1 small instant pudding mix* 1 1/2 tsp. dry flavoring

Combine cake and pudding mixes; blend well. Measure 1/2 cup into sandwich bag; label "Cake Mix". Combine powdered sugar and flavoring; blend well. Place in sandwich bag; label "Glaze Mix". Combine the bags with twist tie; place in mug.

***Choice of flavors**

Add Directions: Mist inside of mug with cooking spray. Empty *Cake Mix* into mug; add 1 egg white, 1 tablespoon oil and 1 tablespoon water and mix well. Microwave on High for 2 minutes. Empty *Glaze Mix* into small bowl; add 1 teaspoon water and mix well. Pour over hot cake.

ORANGE LOAF CAKE



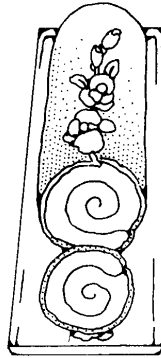
Breadcrumbs
1 cup plus 2 tablespoons soft margarine
1 cup plus 2 tablespoons sugar
3 eggs plus 4 egg yolks
1 cup self-rising flour
Pinch of salt
1 tablespoon orange-flavored liqueur

Grated peel of 2 oranges
Grated peel of 1 lemon
3 tablespoons orange juice
1 tablespoon lemon juice
1 cup cornstarch
1 cup almonds, ground
½ cup finely chopped candies

Grease loaf pan; sprinkle with breadcrumbs. Beat margarine and sugar until light and fluffy. Beat eggs and egg yolks one at a time with a few tablespoons of flour. Mix in salt, liqueur, peels and juices. Combine remaining flour with cornstarch, almonds and candied peel; fold into cake mixture; mix well. Turn batter into loaf pan; bake at 350 degrees F. for 75 minutes or until done. Cool on rack. **Frost:** Warm 3 tablespoons orange jelly or marmalade and spread over top of cooled cake. Combine 1 ⅔ cups powdered sugar and 3 tablespoons orange juice; mix until smooth. Spread over cake then sprinkle with candied orange peel.

CHOCOLATE YULE LOG

Cake: 1 cup cake flour
1 teaspoon baking powder
¾ cup sugar
¼ cup cocoa
4 egg yolks
¼ cup sugar
½ cup milk
4 egg whites
½ teaspoon salt
½ teaspoon cream or tartar

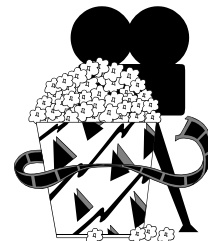


Filling: 8 oz package cream cheese, softened
1 cup powdered sugar
2 cups non-dairy whipped topping
Choose One...
⅓ cup crushed peppermint candy
⅓ cup powdered cocoa
½ cup coconut
⅓ cup jam
2 tablespoons grated orange peel

Prepare 10x15" baking pan – grease pan then line with waxed paper which extends over ends of the pan. Grease the waxed paper. **Make Cake:** Combine dry ingredients. Combine egg yolks, sugar and milk; beat well, then add dry ingredients. Combine egg whites, salt and cream of tartar; whip until stiff peaks form. Fold into chocolate mixture; pour onto prepared pan until covers entire area. Bake at 350 degrees F. for 15 minutes. Loosen cake edges; reverse onto a clean towel that has been dusted with powdered sugar. Immediately peel off the paper; trim crusty edges. Roll into log before the cake cools; cool on rack. **Make Filling:** Whip cream cheese and powdered sugar together; fold in whipped topping and additional flavor of choice. Unroll cake; spread with filling. Reroll the cake; place edge down on serving plate.

COUCH POTATO MUNCH

1 oz dry Ranch salad dressing mix
2 tablespoons water
1 ½ teaspoons chili powder
3 cups plain unsalted popped corn
2 cups bite-size snack crackers
1 ½ cups potato sticks
1 cup roasted unsalted peanuts



Whisk dressing mix, water and chili powder in a large bowl until blended. Add remaining ingredients; toss gently with a rubber spatula to mix and coat. Spread evenly in ungreased jelly-roll pan; bake at 275 degrees F. for 15 to 20 minutes (stir twice). Cool completely before packing into jars or containers. Makes 7 cups.

INEDIBLE RECIPES

DOG BISCUITS

1 package dry yeast
¼ cup warm water
3 ½ cups flour
3 cups whole wheat flour
2 cups bulgur wheat
1 cup cornmeal
½ cup instant milk
4 teaspoons salt
2 cups broth or water
1 egg
1 tablespoon milk



Sprinkle yeast over water; stir to dissolve. Combine dry ingredients, broth and yeast mixture; use hands to mix well. Roll out ¼" thick; cut into desired shapes. Place on ungreased cookie sheet. Beat egg and milk together; brush onto biscuits. Bake at 300 degrees F. for 45 minutes. Turn oven off; let biscuits remain in oven overnight. Makes 11 dozen.

COOKED PLAY DOUGH

1 cup flour
1 tablespoon oil
1 cup water
½ cup salt
1 tablespoon powdered alum
Food coloring
2 tablespoons vanilla

Mix all ingredients except vanilla in a saucepan. Cook over medium heat until the dough pulls away from the sides and forms a ball (apx 30 seconds); stir constantly. Remove from heat, add vanilla; knead about 10 times until it is smooth. Store in a plastic bag (it will stay soft a long time). Color may be added after cooking.

Sources:

USU Extension Publications
Taste of Home

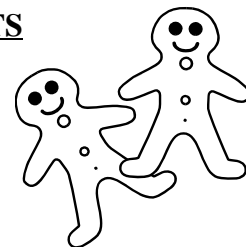
HOMEMADE "SILLY PUTTY"

2 parts white glue
1 part liquid starch

Mix glue and starch well. It needs to dry a bit before it is "workable". Adjustments: glue, starch, or humidity. Store in airtight container.

SALT DOUGH ORNAMENTS

1 ¼ cups water, boiling
1 cup salt
1 ½ cups flour
½ cup whole wheat flour



Stir salt into water. Mix flours in mixing bowl; add to salt mixture. Spread work surface with dusting of whole wheat flour; turn dough onto surface. Knead until smooth. Cover baking sheets with foil (dull side up). Roll out dough to ¼" thickness between two layers of waxed paper; remove top layer of paper. Cut ornaments with cookie cutters; place on baking sheets. Use a toothpick to make holes as needed for ornament hook or jute. Bake at 250 degrees F. for approximately 2 hours. Remove from oven and allow to cool. Paint desired details with acrylic paint; allow to dry. Thread with hook or jute through holes.

APPLE POTPOURRI

1 cup dried apple slices
2 tablespoons ground cinnamon
¼ cup whole allspice berries
10 two-inch long cinnamon sticks
2 tablespoons whole cloves
¼ cup canella or nandina berries
10 small pinecones
7 drops of cinnamon oil

Mix all ingredients; place in glass jar with tight-fitting lid. Place in a cool, dark, dry place for two weeks. Every few days, shake jar to mix contents. For gift giving, fill any decorative non-metal container.