





For step-by-step photos and instructions for each recipe, please click on my logo (demonstrated above) on the separate dish's photo. You'll then be taken to that particular recipe on my blog.

Hello and welcome to my first ever Kudos Kitchen e-cookbook.

In this cookbook I'm excited to share some of my very favorite family friendly holiday recipes with you.

From appetizers to desserts and everything in between, I hope it will be a feast for your eyes, as well as your taste buds.



#### Savory Pumpkin with Sage Pinwheel Appetizers

#### Easy to make savory appetizers with fresh sage, pumpkin, crescent rolls, and BACON!

Yield: 24 appetizers Prep Time: 30 minutes (including freeze time)

Bake Time: 20-25 minutes

1 package (8 ounces) cream cheese, softened to room temperature

1 1/2 cups canned pumpkin (not pie filling)

1 pound bacon, cooked, drained and crumbled

2 tablespoons chopped, fresh sage leaves

1 teaspoon salt

1/2 teaspoon pepper

1 teaspoon garlic powder

2 cans crescent rolls (I used the seamless kind)

1/2 cup Parmesan cheese, grated and divided

- -In a large bowl, blend the cream cheese, pumpkin, bacon, sage, salt, pepper and garlic powder.
- -Unroll the one of the crescent doughs and form in into a decent rectangle. \*Note
- If using perforated crescent rolls, make sure to pinch together all the seams.
- -Spoon half of the pumpkin filling onto the dough and spread it out to within 1" of the edges.
- -Sprinkle half of the Parmesan cheese over the pumpkin filling.
- -Carefully roll the dough lengthwise into a long log.
- -Place the roll onto a parchment lined baking sheet. Set aside while you prepare the second roll using the same method.
- -Place the unbaked rolls into the freezer for 15 minutes to firm.
- -Preheat oven to 350 degrees.
- -Remove the rolls from the freezer, and using a serrated knife slice the log into 1/2" slices. Place the slices onto a parchment lined baking sheet about 2 inches apart. \*Note you made need to re-form them a little with your hands if they squish too much during the slicing process.
- -Bake for approximately 20-25 minutes or until they're nicely golden brown.

# Goat Cheese Christmas Wreath with Dried Cherries and Pistachios



### Goat Cheese Christmas Wreath with Dried Cherries and Pistachios

#### This sweet and savory crowd pleasing appetizer is as festive as it is tasty!

2 logs (10 ounces each) goat cheese, at room temperature

1 1/2 cups dried cherries, chopped, plus additional for garnish (optional)

1 ½ cups pistachios, chopped, plus additional for garnish (optional) pinch pepper

1 cup chopped fresh parsley

- -In the bowl of a stand mixer, or a large bowl with a wooden spoon, mix together the first 4 ingredients.
- -Shape the mixture into a long log on a piece of plastic wrap.
- -Press the chopped parsley into the cheese on all sides expect the bottom.
- -Wrap the log with the plastic wrap and chill for 10 minutes.
- -Work the log into a circle shape, pressing and pinching where needed to make a wreath shape.
- -Place the wreath (non-parsley side down) on a serving platter and reform the wreath if needed after the transfer.
- -Garnish the inside of the wreath with additional cherries and pistachios (if desired) and press a red bow in the cheese.
- -Serve with assorted crackers and or bread sticks.





#### Cranberry Kringles

Nothing speaks more to a scrumptious holiday breakfast than a Cranberry Kringle. Except maybe two!

Yield: 2 Kringle's Prep Time: 3½ hours Bake Time: 30 minutes

2 sticks butter, softened to room temperature

1 gallon sized zip lock bags

1 package dry yeast

1/4 cup lukewarm water

1/4 cup lukewarm milk

1/4 cups granulated sugar, (plus a pinch)

1 teaspoon salt

1 tablespoon fresh lemon zest

1 teaspoon pure vanilla extract

1 egg

2 cups all-purpose flour, plus more for dusting

1/2 cup whole berry cranberry sauce, divided

1/4 cup white chocolate chips, divided

2 cups confectioners sugar

11/2 tablespoon milk

1 teaspoon almond extract

- colored sprinkles -Place the softened butter inside the zip lock bag. Use a rolling pin to carefully roll the softened butter evenly within the inside of the bag, from corner to corner, forming a "sheet" of butter. \*Note - do not close the bag as you'll need to express the air out as you roll to insure a flat surface of butter. Place the bag on a baking sheet and place the flattened butter in the freezer as you prepare the dough.
- -In a small bowl, warm the water and milk in a microwave to lukewarm, not hot. Dissolve the yeast in the water/milk mixture and add a pinch of sugar, Allow the mixture to sit and get foamy (about 5 minutes).

- -In a stand mixer, and using the dough hook, mix the 1/4 cup sugar, salt, lemon zest, vanilla, egg and flour. Pour in the yeast mixture and continue kneading with the dough hook until the mixture comes together in a ball and leaves the sides of the bowl (approximately 5 minutes).
- -Remove the dough from the bowl and form it into a flattened rectangle shape. Wrap the flattened dough in plastic wrap and place in the fridge to chill for about 30 minutes.
- -On a lightly floured surface, roll the chilled dough to form an approximate 8"x12" rectangle. Remove the frozen butter from the freezer and use a scissors to cut open the bag. Working quickly, cut the butter "sheet" into 3 even pieces. \*Note these measurements are approximations, so no need to get out the ruler. Eyeballing works just fine! Make sure to replace the 1/3 of the butter sheet back into the freezer until called for.
- -Place 2 of the butter sheets next to each other on the left side of the rolled dough. Fold the right side of the dough to the center, and then again over the butter sheet. Place the dough on a parchment lined baking sheet and place it in the freezer for approximately 30 minutes.
- -Remove the dough from the freezer (and also the reserved 1/3 butter sheet). Repeat the same process as before with by carefully rolling out the dough again to form an approximate 8"x12" rectangle. Place the final butter sheet on the left side of the rolled dough and fold the right portion of the dough in thirds to the left and over the butter sheet angle. Use a pizza cutter or knife to even out the edges at this point as you want the dough to be as even as possible. Cut the dough evenly in half lenght wise.
- -Working with half of the rolled dough at a time, spread half of the cranberry sauce down the center of the strip of dough and sprinkle the cranberries with half of the white chocolate chips.
- -Fold the dough edges over the filling, making sure to moisten the edges with water to adhere the two sides together over the filling.

- -Gently and carefully shape the Kringle into an oval shape and moisten the edges with water pressing the ends together to seal.
- -Place each Kringle on a parchment lined baking sheet and gently press the Kringles down to flatten slightly. Cover the Kringles and allow them to sit at room temperature for 1 hour.
- -Preheat oven to 350 degrees.
- -Bake the Kringles in a preheated oven for 30 minutes. Remove and cool completely.
- -In a medium size bowl, whisk together the powdered sugar, 1½ tablespoon milk and the almond extract until smooth. Drizzle the glaze over the cooled Kringles and sprinkle the top with colored sugar or colored sprinkles if desired.



## HAMAND CHEESE Strata



#### Cheesy Ham Strata

# I've been making this Cheesy Ham Strata for 30+ years. Christmas morning just wouldn't be the same without it!

1 loaf of firm white bread (I use Pepperidge Farm, Farmhouse White) cut into 1" cubes

1 pound of ham luncheon meat (or you can use ham steak), cut into 1" cubes

12 eggs

2 cups 2% milk

2 teaspoons salt

1 teaspoon pepper

2 teaspoons dry mustard

8 ounces shredded Swiss Cheese

8 ounces shredded sharp cheddar cheese

2 cups crushed corn flakes (I use a zip lock bag and crunch them with my hands)

1 stick butter, melted

- -In a large casserole dish (I make life easier by using a disposable aluminum pan), sprayed with cooking spray, layer the bread evenly in the bottom of the pan.
- -Top the bread layer evenly with the ham.
- -In a large bowl, whisk together the eggs, milk, salt, pepper and dry mustard.
- -Pour the egg mixture evenly over the bread and ham in the casserole dish.
- -Top with the shredded cheeses.
- -Top the cheeses with the corn flake crumbs and then drizzle the butter

Cover the entire dish with parchment paper and then aluminum foil and allow the casserole to sit in the fridge at least overnight or for up to 2 days.

- -Allow the casserole to sit on the counter for about an hour before you're ready to bake it.
- -Preheat oven to 375 degrees.
- -Place the covered casserole in the oven and bake for 1 hour.
- -Uncover and continue baking for about 15-20 minutes.
- -Allow the casserole to sit for about 10 minutes before serving.
- -Call your family and friends to the table, it's time to eat!

# BUTTERMILK HONEY Santa Bread



#### Buttermilk Honey Santa Bread

This yeasted Santa Bread may look difficult to recreate, but he's easier to make than you think.

Makes: 1 large loaf Prep Time: 3 hours (includes rise time) Bake

Time: 35-40 minutes

31/2 teaspoons active dry yeast

1 teaspoon granulated sugar

3/4 cup warm water (110-115 degrees)

11/2 cup buttermilk (or 11/2 cup milk plus 1 tablespoon white vinegar)

3 tablespoons butter, melted

3 tablespoons honey

1 tablespoon salt

6½ cups all-purpose flour (plus more for kneading)

Baking sheet

parchment paper

water for joining dough pieces

olive oil spray

plastic wrap

red food color

green food color

black food color

white food color (found online or at craft stores)

-In a small bowl, dissolve the yeast in the warm water. Add the sugar and allow the mixture to sit and get foamy (about 5 minutes).

- -In the bowl of a stand mixer with the dough hook, combine 3 cups of flour, the foamy yeast mixture, buttermilk, butter, honey and salt. Mix in an additional 3 cups of flour and mix until the dough forms a soft ball. Turn the dough out onto a lightly floured surface and knead by hand until the dough is smooth and elastic. \*Note You may need to work in the remaining ½ cup flour if the dough is extremely sticky.
- -Spray the inside of the bowl lightly with olive oil spray. Return the dough to the bowl and spray the top lightly with olive oil. Cover the bowl with plastic wrap and place the bowl in a warm, draft free place until the dough has doubled in bulk (approximately 1 hour).
- -Turn the risen dough out onto a lightly floured surface and divide the dough in half. Working on a baking sheet that has been lined with parchment paper, press half of the dough out to form a slightly oblong oval (approximately 1" thick) in the center of the baking sheet. This is the base for Santa's face.
- -Cut off approximately 1/3 of the remaining dough ball and form an modified "U" shape which will form Santa's beard. Make sure to leave more dough at the bottom of the shape and taper it on each side. Use water to adhere the beard to Santa's face, pulling and patting until you get your desired shape (photos 15 17).
- -Cut off another piece of dough from the remaining ball and form it into an slight boomerang shape. This will be Santa's hat. Adhere the hat onto the top of Santa's face using water and pressing and pulling it to your desired shape. \*Note 1 pulled and pushed the dough for Santa's hat down on the right side at a jaunty angle. (photos 18 21)

- -Cut another piece of dough from the remaining piece and form a long, modified triangle shape. This will be the trim on Santa's hat. Adhere the trim to the hat using water and pressing it into place. With the remaining dough, pinch or cut off pieces that will form 2 sides of Santa's mustache, 1 nose, 2 cheeks, two eyes, holly leaves and berries (if desired), and the ball at the end of Santa's hat. Attach all the elements with water.
- -Use a very sharp paring knife to cut slits in Santa's beard, and also to add details to the holly berries. \*Note It's easier to make several shallow cuts than one deep one. The deeper cut shallow cuts, the more the details will show after the second rise and bake.
- -Place the completed Santa in a warm, draft free place to rise a second time (approximately 45 minutes). Once risen, preheat oven to 375 degrees and bake Santa in a preheated oven for 35-40 minutes, or until he's golden brown and sounds hallow when tapped.
- -Cool Santa completely. If adding color, mix a small drop of each of the colors with about 1 tablespoon of water. Use a clean paintbrush to lightly brush color onto Santa's hat, beard, eyes, cheeks and nose, and holly berries. If you'd like a deeper color, add two or more coats, drying in-between each coat.

# BALSAMIC-BASTED Herbed Butter ROAST TURKEY



# Balsamic-Basted Herbed Butter Roasted Turkey

#### Simply the BEST and EASIEST turkey I have ever made. You have my word on it!

Prep time: 30 minutes Cook Time: 3 hours 30 minutes

1 12-14 pound turkey, completely thawed with the neck and giblets removed.

3 tablespoons kosher salt

1 tablespoon black pepper

1 stick butter, softened to room temperature

3 tablespoons minced fresh herbs (combination of thyme, rosemary, and sage)

11/4 cups balsamic vinegar

1/2 onion, rough chopped

2 carrots, rough chopped

2 ribs celery, rough chopped

2 cups chicken broth or stock

Instructions

Dry the cavity and outside skin of the turkey with paper towels.

Season the inside cavity with 1 tablespoon of the salt and pepper mix you've prepared in a small bowl, reserved for the turkey.

Pour 1 cup of balsamic vinegar liberally over the entire turkey, and allow the turkey to marinate with the vinegar at least 20 minutes.

Preheat oven to 450 degrees.

Stuff the cavity of the bird with the chopped onion, carrot, and celery. In a medium bowl, stir together the softened butter, the minced, fresh herbs, and the remaining salt and pepper from the small bowl reserved for the turkey.

Gently run your hand between the turkey skin and the meat of the breast and lift the skin gently.

Pour 1/4 cup of the remaining balsamic vinegar over the breast meat of the turkey and also rub approximately 3 tablespoons of the herbed butter mixture over the breast meat.

Replace the skin on the breast and liberally slather the remaining herbed butter mixture over the breast and leg area of the turkey. Roast the turkey, uncovered for 45 minutes.

Remove the turkey from the oven, and reduce the oven temperature to 350 degrees.

Add the chicken broth to the roasting pan, spoon the pan juices liberally over the turkey, and return the turkey back to the oven until the internal temperature of the turkey (using a meat thermometer inserted into the thigh area of the turkey) reads 165 degrees.

Approximately 2½ - 3 hours, \*Note - If during that time the turkey

Approximately 2½ - 3 hours. \*Note - If during that time the turkey appears to be browning beyond your liking, cover him with aluminum foil and continue roasting until the internal temperature reaches 165 degrees.

Remove the turkey from the oven and allow him to rest for at least 30 minutes before slicing.

Use the juices in the pan to make gravy, if desired.

# Fall Festival PUNPKIN Mashed Patataes



## Fall Festival Pumpkin Mashed Potatoes

By simply adding canned pumpkin puree to Yukon gold mashed potatoes you'll be amazed by the beautiful fall color, and delicious buttery taste!

3 pounds Yukon gold potatoes, washed and cut into 3" pieces water to cover potatoes

2 tablespoons salt

4 tablespoons butter, plus additional for topping

1 can (15.5 ounces) 100% pure pumpkin puree

1/2 cup sour cream or Greek yogurt

1/2 cup milk (or more if you like creamier potatoes)

1/4 teaspoon black pepper

Place the potatoes in a 5 quart pot and add cold water to cover. Add the salt.

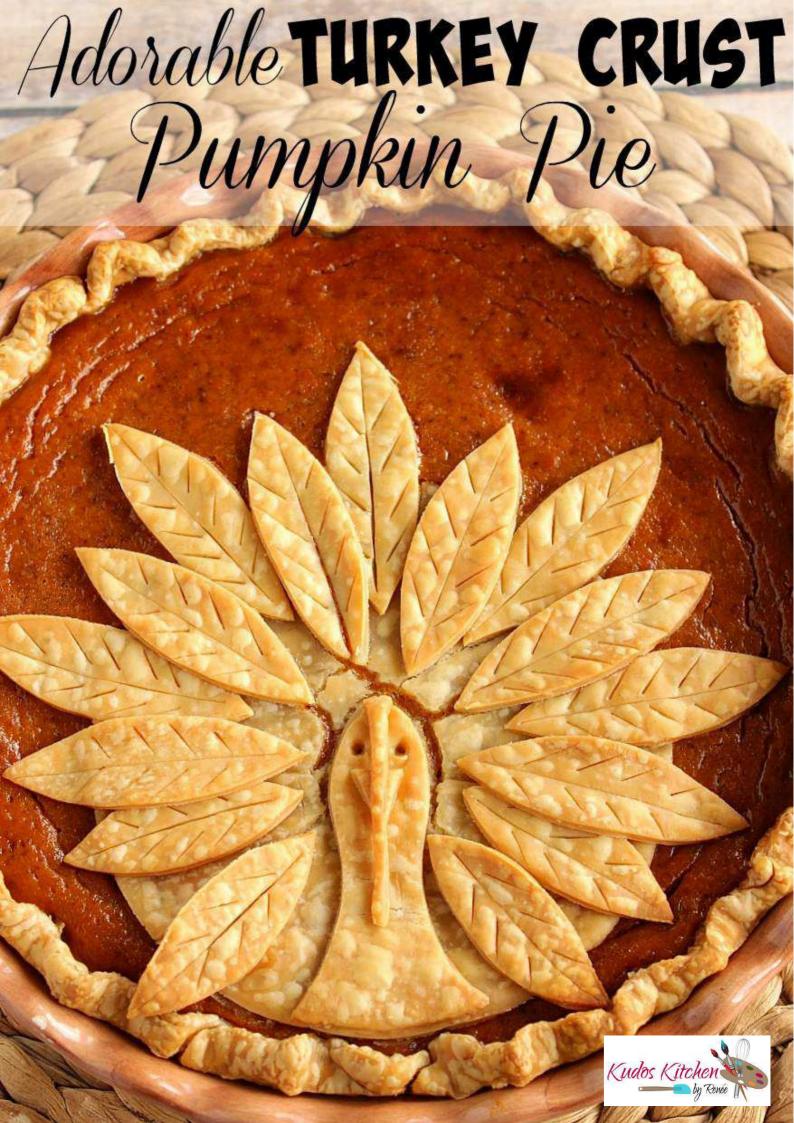
Cover the pot and cook the potatoes to fork tender (approximately 15 minutes).

Drain the potatoes and return them to the hot pot and mash lightly.

Add the remaining ingredients and mash to your desired consistency.

\*Note - if you like creamier potatoes, add more milk a little at a time.

Serve with additional butter and a light sprinkling of black pepper (if desired).



# Adorable Turkey Crust Pumpkin Pie

Let me show you how easy it is to assemble, and bake, this fun Thanksgiving holiday treat.

2 - unbaked pie crusts for 9" pie

3/4 cup granulated sugar

1 teaspoon ground cinnamon

1/2 teaspoon kosher salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

pinch freshly grated nutmeg

2 large eggs

1 can (15 ounces) pure pumpkin puree (NOT pumpkin pie filling)

1 can (12 ounces) evaporated milk

1/2 teaspoon pure vanilla extract

Instructions

Preheat oven to 425 degrees.

Roll out one of the pie crusts to fit slightly larger than a 9" deep dish pie plate.

Loosely roll the pie crust upon the rolling pin and transfer it to a waiting 9" pie plate.

Gently unroll the crust and evenly press the crust into the corners and up the sides of the plate.

Crimp the edge of the crust with your favorite method of decoration. In a medium bowl, whisk together the sugar, cinnamon, salt, ginger, cloves and nutmeg.

In a large bowl, whisk together the eggs, pumpkin puree, evaporated milk, and vanilla.

Add the dry ingredients into the wet ingredients and whisk to thoroughly combine the pie filling so that it's creamy, with no lumps. Carefully pour the pie filling into the waiting pie crust in the pie plate. Partially bake the pie in a preheated oven for 40-45 minutes.

While the pie partially bakes, roll out the second pie crust.

Use a small 5" - 6" bowl as the body of the turkey and use a paring knife to carefully cut around the bowl on the crust.

Using the paring knife cut out a neck and head shape for the turkey, along with a small triangle for the beak, and also a long skinny piece for the turkey waddle.

Wet a finger with water and use it to attach the turkey beak and waddle to the head of the turkey.

Using additional water (as glue) and a spatula, transfer the turkey neck and head onto the bottom of the body of the turkey. Use your fingers to re-shape, if needed.

To make the feathers, use a small piece of cardboard (from the back of a note pad) and draw out two sizes of feathers (one long, and one short).

Use a scissors to cut the feathers from the cardboard, and then cut at least 15 feathers (long and short) from the remaining uncut pie dough. Gently use the paring knife to add the veins to each feather, making sure not to cut through the dough).

Also use the paring knife to gently and evenly fraction the turkey body to help with the placement of the feathers.

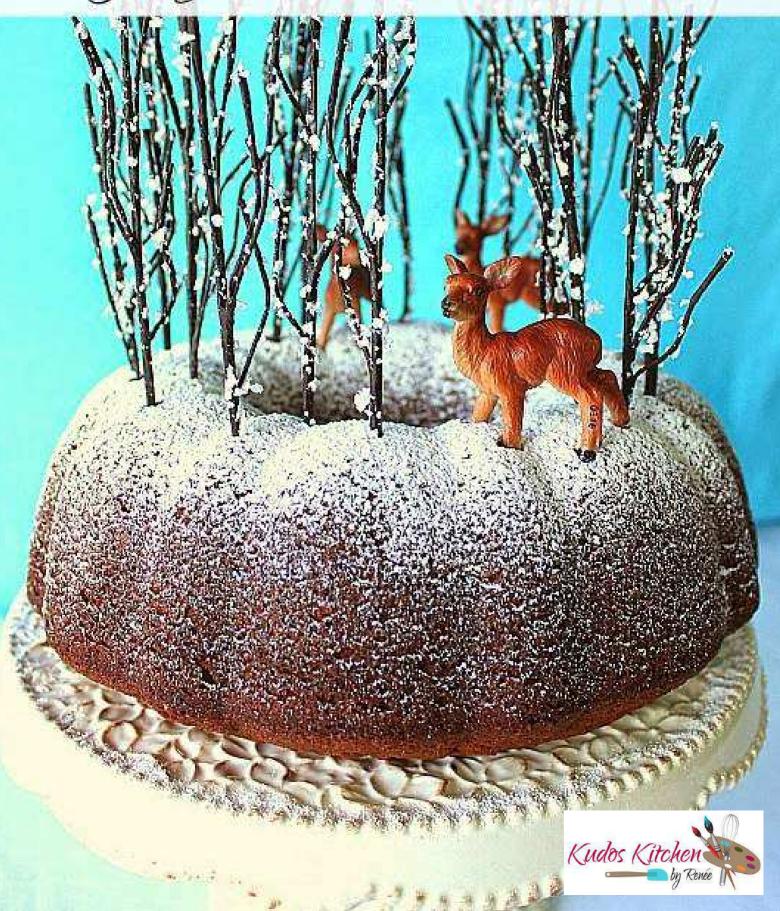
Remove the partially baked pie from the oven and use a spatula to gently place the turkey body (including the neck, head, beak and waddle) and on top of the pie, right up to the edge.

Using the water as glue, place the feathers, one at a time, on the body of the turkey overlapping as needed, and to your liking.

Use a toothpick or skewer to add small holes for the turkey's eyes.

Return the turkey crust pie back to the oven and continue baking until the center of the pie is set, and the turkey crust is lightly golden (approximately 30-40 minutes)

#### Snow Covered Gingerbread Forest Cake



#### Snow Covered Gingerbread Forest Cake

This fun and whimsical cake serves as your holiday centerpiece, and your delicious dessert!

3 cups all-purpose flour

2 1/2 teaspoons ground ginger

2 teaspoons ground cinnamon

2 teaspoons kosher salt

1 teaspoon baking powder

1 teaspoon baking soda

1 cup (2 sticks) butter, cut into 1/2" pieces

1 cup boiling water

1 cup dark brown sugar

1 cup molasses

2 large eggs

1 tablespoon ginger paste (found in the fresh herb section of the produce department)

1 teaspoon pure vanilla extract powdered sugar for garnish

Assorted trees and plastic deer for decorating

Wire cutters (if working with wire trees)

- -Preheat oven to 350 degrees.
- -In a large bowl, whisk together the flour, ground ginger, cinnamon, salt, baking powder and baking soda. Set aside.
- -In a medium bowl, pour the boiling water over the cut up butter. Whisk in the light brown sugar, molasses, ginger paste and vanilla extract.
- -Add the eggs to the wet ingredients and whisk to combine.
- -Pour the wet ingredients into the dry ingredients and whisk well to combine.

- -Pour the gingerbread batter evenly into a prepared bundt pan that has been sprayed with baking spray.
- -Bake in a preheated oven for 50-60 minutes, until a toothpick inserted into the center comes out clean.
- -Remove to a wire rack. Cool 15 minutes and carefully turn the cake out of the pan to cool completely.
- -Place the cake on a serving plate and dust the top with powdered sugar.
- -Decorate the gingerbread mountain with assorted trees and deer.
- \*Note Do NOT let children work with wire cutters without adult supervision
- \*Note The decorations are NOT edible! Please remove the trees and animals before slicing and eating!

Thank you so much for your interest in my cookbook.

I appreciate it more than you'll ever know!

Until we eat again, I hope you have a delicious day!

