



If you have recipes that are a tradition or holiday favorite at your house that you would like to share, just email them to mark@thevoiceofholmescounty.com and we'll post them! Happy (and delicious) Holidays to you and your family!

From the home of Alan and Karen Miller:

Appetizers & Hors Devours

Don't save your delicious appetizer recipes for parties only, have them for your family movie night or have several for supper one night!

PARTY HAM CHEESE SANDWICHES (a.k.a. Ham-It-Ups in the Miller home!)

1 stick butter

1 t. dry mustard

1 t. Worcestershire sauce

1 t. poppy seeds

1 # cooked ham (deli or leftovers thinly sliced)

1 # Swiss cheese slices

2 packages Pepperidge Farm-type party rolls (

They come in a metal toss-away cooking pan and are with the rolls in the grocery store.

Preheat oven to 350 if you are going to bake now.

Melt the butter in a sauce pan and stir in mustard, Worcestershire sauce, and poppy seeds.

Open the rolls. Take the rolls out of the pan and cut them so that you have a huge sandwich of connected rolls. Put the bottom half of the rolls back in the pan and wait for the top half. Take the ham and cheese slices and layer those on the bottom part of the rolls. The amount is very flexible, use what you have.

Take the top part of the rolls and put them back on top like a sandwich. Pour the butter sauce evenly on top of the party rolls. Cover with foil. * At this point you can refrigerate for later or bake. If baking from cold state, it will take longer for the cheese to melt, maybe 25 minutes. If baking freshly make, bake for 15 minutes.

SAUSAGE ROLLS

1 lb breakfast sausage -spicy

1 – 8oz pkg light cream cheese; softened

1 tube low fat crescent rolls

1 egg white, beaten

1 T. poppy seeds



Preheat your oven according to crescent roll package. In a skillet, brown your sausage and drain thoroughly. In a mixing bowl, combine your softened cream cheese with the sausage. Open and unroll the crescent rolls – breaking into 2 large pieces at perforation. Place half of the cream cheese/sausage mixture on each large square and spread; keeping 1” plain on each side. Roll up the crescent roll into a small ‘loaf’.

Brush the top of the roll with the egg white. Sprinkle with the poppy seeds. Bake according to directions on the crescent roll package, or until browned.

Cool slightly and slice into bite sized pieces.

SHRIMP SQUARES

1 tube crescent rolls

¼ c sour cream

8 oz pkg cream cheese, softened

¼ t salt

½ t dill weed

¾ c cocktail sauce

¼ c onions, chopped

¼ c green peppers, chopped

2 small cans tiny shrimp - drained

1 c shredded cheddar cheese

Preheat your oven according to crescent roll package. Unroll crescent rolls and bake flat in 1 9x13” pan until golden brown. While this is cooling, mix sour cream, cream cheese, salt and dill together. Spread over cooled crust. Top with cocktail sauce. Then sprinkle with the onions, peppers, shrimp and cheese. Cut into squares.

DRIED BEEF CHEESE BALL

I’m sure most of you are familiar with the dried beef cheese balls, but this has a different and delicious twist!

1 – 8oz pkg cream cheese, softened

1 jar dried beef, finely chopped

1 small 4oz can green chilies (or ½ cup)

1 small 4oz can chopped black olives (or ½ cup)

*Optional – roll completed cheese ball in chopped nuts

In a mixing bowl, mix all ingredients and shape into a ball with your hands. (I find you can roll this on waxed paper easiest) If you desire, roll the cheese ball in chopped nuts. Refrigerate until ready to serve.



From the home of Matt and Mindi Campbell

Reese Cup Brownies

Preheat oven to 350 degrees. Grease muffin pans well.

- 1 box brownie mix**
- 2 eggs**
- ½ cup oil**
- ¼ cup water**

Mix together. Spoon into the prepared muffin pans.

Place one unwrapped **Reese Cup** on top.

Bake for 15 minutes.

Let cool completely before removing from the pan. (Hint – place pan in the refrigerator to cool)

Monster Cookies

Preheat oven to 350 degrees.

- 12 eggs**
- 2 lbs. brown sugar**
- 4 cups white sugar**
- 1 lb butter (softened)**
- 3 lbs peanut butter**
- 2 Tbsp vanilla**
- 8 tsp baking soda**
- 18 cups quick oats**
- 1 lb chocolate chips**
- 1 lb mini M&M baking pieces**

Mix ingredients in a large bowl, one at a time.

Drop by large spoonfuls on to a cookie sheet.

Bake for 8-10 minutes. (Do not over bake)

Lemon Bars

Preheat the oven to 375 degrees.

½ cup softened butter

¼ cup white sugar

1 cup flour

Cream butter & sugar. Add flour. Press into an ungreased 8x8 pan.

Bake for 12 minutes.

Cool slightly (see next page)



Lemon Bars, continued

2 eggs

¾ cup white sugar

3 Tbsp lemon juice

2 Tbsp flour

¼ tsp baking powder

Beat all ingredients until frothy.

Pour over warm crust.

Bake for an additional 15 minutes or until light brown in color.

Cool.

Dust with **powdered sugar**.