



Your Favorite Holiday Recipes

Cranberry-Orange Relish

This is so delicious! The nice thing about this is it freezes really well. I make extra and freeze for Easter and other occasions when cranberries are not available.

- 4 cups fresh cranberries
- 2 oranges
- 2 cups sugar
- 1 cup pecans, chopped

Put cranberries and oranges (seeded) in food chopper and chop. Add sugar and nuts. Mix well and chill several hours.

Tooty Burkholder, High Point, EnergyUnited

Sausage Bacon Bites

- $\frac{3}{4}$ pound sliced bacon
- 2 packages (8 ounces each) brown-and-serve sausage links
- $\frac{1}{2}$ cup plus 2 tablespoons packed brown sugar, divided

Cut bacon strips widthwise in half. Cut sausage links in half. Wrap a piece of bacon around each piece of sausage. Place $\frac{1}{2}$ cup brown sugar in a shallow bowl; roll sausages in sugar. Secure each with toothpick. Place in a foil-lined 15-by-10-by-1-inch baking pan. Cover and refrigerate for 4 hours or overnight. Sprinkle with 1 tablespoon brown sugar and bake at 350 degrees for 35–40 minutes or until bacon is crisp; turning once. Sprinkle with remaining sugar. Yield: about 3 $\frac{1}{2}$ dozen

Cheryl Howe, Haw River

Pecan Pie

Holiday meals were always so good at my grandmother Meta's house. This is her recipe for pecan pie. She was known to be one of the best cooks in our community. She would always invite part of the family one day, and on Christmas day she would invite the rest of the family to eat. We could always expect good chicken pastry, a cooked ham and all kinds of cakes and pies. She could cook the best fruit cake I have ever eaten. She would not go by a recipe, but make it from scratch. She would cook the best pecan pie anyone ever tasted. She used an old recipe that was on the back of a brown sugar box that has been passed down to several generations. She used brown sugar instead of sugar and syrup. She would cook all this good food on a woodstove. These are the good memories I have of my grandmother Meta Honeycutt.

- 1 box light brown sugar
- 4 eggs
- 1 stick melted butter or margarine
- $\frac{1}{2}$ cup milk
- 2 tablespoons flour
- $1\frac{1}{2}$ cups pecans, chopped fine
- 2 pie shells (9-inch)

Mix all ingredients together and pour into pie shells. Cook for 1 hour at 300 degrees.

Donna Honeycutt, Roseboro



Thanks to everyone who sent us holiday recipes. Next month we'll publish the love stories of "How We First Met." (Deadline was Nov. 15). For more themes of our "Nothing Could Be Finer" series and the rules, see page 15.

Pumpkin Tea Bread

- 3 cups flour
- 3 cups sugar
- 2 cups pumpkin
- 3 eggs
- 1 cup oil
- 1 teaspoon nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt

Add measured amount of sugar to oil. Mix well. Add pumpkin and eggs. In a separate bowl, mix spices and flour well. Add to liquid mixture. Pour into 2 ungreased loaf pans. Bake at 350 degrees for about an hour and 15 minutes or until a knife comes out clean. (Optional—1 cup nuts and ⅔ cup raisins)

Deide & Jeff May, Greenville

Bread Stuffing

My husband and I have been married for eight years now and I knew that I was finally a part of the family when one Thanksgiving Grandma Boo (she always plays Peek a Boo with her 23 grandchildren) gave me the recipe for her famous bread stuffing. It's so wonderful that I'd like to share it, but shhhh—don't tell Grandma.

- 1 onion
- 1 stalk celery
- ¼ cup melted butter
- 5-6 cups soft bread crumbs
- ½ tablespoons chopped parsley
- ¼ teaspoon poultry seasoning
- 1 egg, beaten
- Salt and pepper to taste

Chop the onion and celery and fry in butter until tender. Cut a white or wheat loaf of bread into small squares. Mix all ingredients together. Be sure to completely cover all of the bread with the mixture. Stuff the turkey and bake. Add a bit of the liver to it as well if desired.

Stephanie Reid, Huntersville

Cranberry Ham

- 1 smoked fully-cooked ham half (5-7 pounds)
- White cloves
- 1 can (8-ounce) jellied cranberry sauce
- ¼ cup firmly-packed brown sugar
- 3 tablespoons cider vinegar
- 1 tablespoon commercial steak sauce
- ½ teaspoon dry mustard
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cloves
- 2 tablespoons orange juice
- 1 bunch grapes

Remove and discard skin from ham. Make ¼-inch deep cuts in fat on ham in a diamond design with a sharp knife and stud with whole cloves. Place ham on a rack, fat side up, in a shallow roasting pan. Insert meat thermometer, making sure it does not touch fat or bone.

Combine cranberry sauce and next 6 ingredients stirring well. Baste ham lightly with cranberry mixture, reserving some to use in the glaze later. Cover and bake at 325 degrees for 1 hour. Uncover and baste ham. Bake uncovered 1 hour more or until meat thermometer registers 140 degrees, basting every 15 minutes.

Combine orange juice and remaining cranberry mixture in a skillet. Trim grapes to make several small clusters. Add grapes to orange mixture; toss gently and cook over low heat just until juices bubble and grapes are glazed.

Transfer ham to a serving platter. Add glazed grapes. Yield: 10 to 14 servings.

Brenda Fowler, Glen Alpine

Fido's Holiday Treats

Here is something special for the holidays to give as treats to your doggies.

- ¼ cup hot water
- 8 chicken bouillon cubes
- 1 package dry active yeast
- 1 teaspoon sugar
- 2 cups all-purpose flour
- 2 cups wheat germ
- 1½ cups whole wheat flour
- 1½ cups tomato juice

Preheat oven to 300 degrees.

Pour water into a large bowl, add sugar and yeast, let stand for 5 minutes. Add chicken bouillon cubes, crush with a fork. Add tomato juice, 1 cup flour and wheat germ; stir into a smooth batter. Stir in remaining all-purpose flour and whole wheat flour (dough will become dry and stiff). It may be best to mix with your hands at this point. Sprinkle a cutting board with flour and roll the dough into ¼-inch thickness. If dough is too sticky, add a little more flour. Use a table knife or cookie cutters to cut out shapes for your pooch. Spray or coat your cookie sheet with non-stick coating. Bake at 300 degrees for 1 hour. Turn the oven off and leave biscuits in the oven for 4 hours or so, until they dry out. 🐾

Dori Hess, Fayetteville

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The Rules

1. Approximately 200 words or less.
2. One entry per household per month.
3. Photos are welcome. Digital photos should be a minimum of 1200 by 800 pixels.
4. E-mailed or typed, if possible. Otherwise, make it legible.
5. Include your name, electric co-op, mailing address and phone number.
6. If you want your entry returned, please include a self-addressed, stamped envelope. (We will not return others.)
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