



MOORE FROM THE HILL

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I would like to take this opportunity to wish you a Merry Christmas, a joyful and safe holiday season and a 2009 that is filled with blessings. This month, I am simply offering a few recipes for goodies that I hope you will try and trust you will enjoy.

SQUASH CASSEROLE

3 pounds squash
1 stick margarine
1 medium onion, chopped
1 1/2 cups crushed Ritz crackers
1 beaten egg (beat with fork)
1 tablespoon sugar
1 cup shredded mild cheddar cheese
Salt & pepper to taste

Wash and cut squash. Boil until tender, drain and mash. Add remaining ingredients, except half the butter and 1 cup cracker crumbs. Place mixture in baking dish. Melt remaining butter and mix with remaining crackers. Sprinkle this over the squash mixture and bake at 375 for 45 minutes or until light brown and bubbly.

SWEET POTATO CASSEROLE

3 cups sweet potatoes, (boil, drain, mash) Mix first 6 ingredients and place in baking dish.
1 cup white sugar
2 eggs, beaten with fork
1 teaspoon vanilla
1/2 cup butter
1/3 cup milk

TOPPING

1 cup brown sugar
1/3 cup flour
1/3 cup butter
1 cup chopped pecans

Mix sugar and flour, melt butter and add. Add pecans, stir well. Sprinkle over top of sweet potato mixture and bake at 350 for 30 minutes.

YEAST MUFFINS

1 package dry yeast
2 cups very warm water
1 egg, beat with fork
2 sticks melted margarine
¼ cup sugar
4 cups self rising flour

Dissolve yeast in warm water. Melt butter, cream with sugar in large glass bowl. Add beaten egg. Add dissolved yeast and water to creamed mixture. Add flour and stir well. Place in an air-tight container and store in refrigerator overnight. Stir down to bake. Fill muffin tins 2/3 full, bake at 350 for 20 minutes. May need to brown tops.

PUNCHBOWL CAKE

1 box yellow cake mix
1 large and 1 small box vanilla instant pudding
1 - 15 ounce can crushed pineapple (drain)
1 can cherry pie filling
1 family size Cool-Whip
1 large package Baker's Angel Flake coconut
1 pound chopped pecans

Bake cake in 13x9 pan per box directions. Mix pudding as per box directions. Crumble ½ of cake into punchbowl
Layer ½ the pudding
Layer ½ drained pineapple
Layer ½ cherry pie filling
Layer ½ Cool Whip
Layer ½ coconut
Layer ½ pecans
Then layer remaining halves in order. This is great for large family gatherings!

MARTHA WASHINGTON CANDY

2 boxes confectioners sugar
1 stick softened margarine
1 can Eaglebrand milk
1 teaspoon vanilla
4 cups pecans

Blend confectioners' sugar, margarine and milk. Add vanilla and pecans. Dip hands in confectioners sugar (from a third box, don't use from your 2 boxes in recipe) and roll mixture into small balls.

CHOCOLATE COATING

1 box or ½ pound semi-sweet chocolate
¼ pound (1 block) paraffin

Melt together in microwave. With toothpick, dip creamy centers into chocolate and place on waxed paper while chocolate hardens.

HOLIDAY PUNCH

2 small cans frozen lemon juice or lemonade, thawed
2 small cans frozen orange juice, thawed
6 quarts water
1 - 46 ounce can pineapple juice
1 quart ginger ale
4 pounds sugar

Combine all ingredients and stir well.

PINEAPPLE CASSEROLE

1 cup sugar
6 tablespoons all purpose flour
2 cups grated sharp cheddar cheese
2 - 20 ounce cans drained pineapple chunks (reserve 6 tablespoons juice)
1 cup Ritz cracker crumbs
8 tablespoons melted butter

Preheat oven to 350. Grease medium sized casserole dish with butter. In large bowl, stir together sugar and flour. Gradually stir in cheese. Add drained pineapple chunks and stir until ingredients are well combined. Pour into prepared dish. In another bowl, combine cracker crumbs, melted butter and reserved pineapple juice, stirring until well blended. Spread crumb mix on top of pineapple mixture. Bake 25 to 30 minutes or until golden brown.

BREAKFAST PIZZA

1 - 8 ounce can Crescent rolls
1 pound sausage
2 cups shredded mozzarella cheese
4 eggs
¾ cup milk
Pats of butter to line pan
Salt & pepper to taste

Preheat oven to 425. Cook sausage until brown, drain and crumble. Line bottom of 13x9 pan with butter. Then line with rolls, press perforations to seal. Add sausage. Add cheese. In small bowl, mix eggs, milk, salt and pepper and pour over cheese. Bake 15 minutes or until set.

APRICOT NECTAR CAKE

1 box Duncan Hines Lemon Supreme cake mix
4 eggs
¾ cup oil
¼ cup sugar
1 cup apricot nectar (this is with baking goods in grocery store)

Place all ingredients in a bowl. Beat at medium speed, pour into greased 10 inch tube pan. Bake at 350 degrees for 50 minutes, or until done.

ICING

¼ cup lemon juice
1 cup confectioners sugar

Mix well and pour over hot cake. You can substitute orange juice for the lemon juice.

As always, please let me know if I may assist you with any matter. My door is open and I welcome your calls and visits.

Gary

The information contained herein is for informational purposes only.