

Christmas Recipes



Auntie Mary's Porter Cake - From Eileen From Eileen's Aunt Mary

4 cups self rising flour
1/2 lb. butter
1 cup brown sugar
1 lb. raisins
4 eggs
2 teaspoons of allspice
12 ounces Guinness Stout
1 shot Jameson Whiskey

Mix and bake for 2 hours in 300 degree oven.

Pariserwafers - From Greg From Katherine Anderson, though it may have come down through Greg's Swedish grandmother on his Dad's side.

Dough:
1 cup soft butter
1/3 cup heavy cream
2 cups flour

Mix well butter, cream & flour. Chill. Heat oven to 400 degrees. Roll out dough 1/8" thick on a floured board. Cut with round 1 1/2" cutter. Coat both sides of cut-out shape in granulated sugar, place on an ungreased cookie sheet. Prick each round piece 4 times with a fork. Bake @ 400 for 10 to 12 minutes. Cool and make sandwiches of 2 cookies with filling below.

Filling:
Blend 1/4 cup soft butter, 3/4 cup confectioner's sugar, 1 egg yolk and 1 tsp of vanilla. Tint with holiday food colorin



Snowball - From Buddy A very festive "Christmas and New Year's Party" cocktail!

Advocaat (Russian Liquor-egg based/sherbet)
Brandy (your choice)
Sprite/7UP (any lemon/lime soda)

For a 5oz Wine Glass:
Pour 2ozs of Advocaat
Add a shot of Brandy
Fill to capacity with Sprite
Stir it up and drink it down!
(You can make "to taste", less Brandy, more Sprite?
Experiment!)

Six Layer Christmas Bars - From Leo Compliments of Leo's mom, Kitty

In a 9x13 pan pour one stick of melted butter.
Add one and one half cups of Graham Cracker
Crumbs.
Add one 12 ounce package of Semi Sweet
Chocolate Chips.
Add one third cup of flaked cocoanuts.
Add one cup of chopped walnuts.
Pour one can of Sweetened Condensed Milk.
Bake in a 350 degree oven for about one half hour.
When cool pass a knife over outer edges and slice.

Christmas Eggplant Parmesan - From Tommy

Using your favorite recipe, make your Eggplant Parmesan.
When complete, garnish with some Holly