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HOLIDAY SHOPPERS Special Edition

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Ideas and Inspiration for a Merry and Bright Holiday Season

Decorating Tips
Unique, Fun Gift Ideas
Local Holiday Events • Entertainment
Delicious Seasonal Recipes and So Much More!



A recipe to make *sweet potatoes* even *sweeter*

Sweet potatoes are available at grocery stores year-round, but they tend to garner more attention come Thanksgiving. Indeed, a 2024 Economist/YouGov poll found that 39 percent of Thanksgiving celebrants intended to eat sweet potatoes on Turkey Day.

Sweet potatoes pack a powerful and nutritious punch and they're also able to be prepared in myriad ways. Those who want to make their sweet potatoes a little more sweet this holiday season can try this recipe for "Sweet Potato Marshmallow Gratin" courtesy of Lines+Angles.

Sweet Potato Marshmallow Gratin

Makes 4 servings

1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 T. vanilla extract
1/2 C. orange juice
5 sweet potatoes, peeled and cut into 1/8-inch-thick slices
2 Russet potatoes, peeled and cut into 1/8-inch-thick slices
1-1/2 C. mini marshmallows, divided
1 T. brown sugar
Cooking spray



Preheat oven to 350 F. Mix cinnamon, nutmeg, vanilla extract, and orange juice in a small bowl. In a large bowl, combine potatoes. Pour orange juice mixture over the potatoes; toss to coat well.

Spritz an 8" x 8" baking dish with cooking spray. Place potatoes, a handful at a time, in the dish and spread them so that the orange and white slices are evenly distributed. Sprinkle 10 to 12 mini-marshmallows on top of this layer. Repeat process, creating five layers, until you almost reach the top of the baking dish.

Cover dish with aluminum foil and seal tightly to hold in moisture; bake for 1 hour.

Top with remaining marshmallows and brown sugar.

Re-cover with foil and bake 30 more minutes. Let stand at least 15 minutes before serving.









Apple, Sage, and Celery Stuffing. All materials courtesy of Feature Impact. (Photos courtesy of Culinary.net)

Put a Fresh Spin on Classic Holiday Side Dishes

(Feature Impact) Add a spark to this year's holiday gatherings by turning attention to stunning side dishes that feature a twist on tradition. These filling, flavorful recipes do more than complement the main course; they might even become the focus of the feast.

Made with gluten-free bread, this Apple, Sage and Celery Stuffing is moist and boasts all the classic taste of a traditional stuffing with an added sprinkle of Parmesan cheese for a crispy topping. For best results, use a tart Granny Smith apple or a baking apple such as Cortland, Fuji or Crispin, and for an extra-special holiday touch, consider swapping the pancetta for maple bacon.

Sure to become a holiday favorite, Traditional Cornbread and Celery Dressing offers the comforting flavor the season is known for with smoky bacon providing a delightful bite of decadence.

These soon-to-be holiday staples feature crisp Dandy Celery, which is packed with flavor and low in calories as a smart choice for snacking or cooking meals throughout the year. The fresh-cut celery sticks are pre-washed and ready to eat for convenience. All natural and free of preservatives, it's available in both organic and conventionally grown varieties to fit your holiday festivities from the snack table to the sides that keep guests coming back for more.

Put a twist on your gatherings this season with more holiday recipe ideas by visiting DudaFresh.com.

Apple, Sage and Celery Stuffing

Prep time: 15 minutes
Cook time: 45 minutes
Servings: 4

1/2 C. diced pancetta
2 T. butter
4 Dandy Celery Sticks, chopped
1 onion, chopped
1 apple, peeled, cored and chopped
1 clove garlic, chopped
3 T. chopped fresh sage
2 tsp. finely chopped fresh thyme
1 tsp. finely chopped fresh rosemary
1/4 tsp. salt
1/4 tsp. pepper
6 C. cubed day-old, gluten-free bread
3/4 C. reduced-sodium chicken broth
1/4 C. grated Parmesan cheese
2 T. finely chopped fresh parsley

Preheat oven to 400 F.

Heat large skillet over medium heat; cook pancetta about 5 minutes, or until golden brown and lightly crisped. Stir in butter until melted. Cook celery, onion, apple, garlic, sage, thyme, rosemary, salt and pepper, stirring frequently, 8-10 minutes, or until vegetables soften. Let cool slightly.

Stir celery mixture with bread; toss with broth until moistened. Transfer to buttered 9-inch square baking dish. Sprinkle with Parmesan and parsley.

Cover with foil; bake 20 minutes. Remove foil; bake 10-15 minutes, or until set in center and golden brown on top. Let stand 5 minutes.

Traditional Cornbread and Celery Dressing

Servings: 8-10

Butter, for greasing pan
4 slices bacon, cut into 1/2-inch pieces
1 lrg. yellow onion, chopped
4 ribs Dandy Celery, diced (about 1 C.)
2 T. minced fresh sage
1 T. chopped fresh thyme
1/2 tsp. kosher salt
1/4 tsp. ground black pepper
3 garlic cloves, minced
4 C. day-old cornbread, cubed into 1-inch pieces or sliced bite-sized strips

Fresh Spin
Continued on Page 6







A *roast turkey* to serve as the centerpiece of a *holiday meal*

Turkey might only be prepared on the rarest of occasions, but it certainly takes center stage come the holiday season. As families prepare to spend time together during this special time of year, hosts undoubtedly recognize turkey as a potential centerpiece of the holiday meal. With that in mind, hosts can utilize the following recipe for "Whole Roast Turkey With Cranberries and Bay Leaves" from Lines+Angles.

Whole Roast Turkey With Cranberries and Bay Leaves

Serves 15

1 whole fresh turkey, approx. 15 lbs., rinsed and patted dry
10 T. butter, softened
3 T. finely chopped fresh flat-leaf parsley
2 T. finely chopped fresh sage
2 T. finely chopped fresh rosemary
4 bay leaves, plus extra to serve
2 lrg. carrots, cut into 1-inch pieces
2 lrg. celery stalks, cut into 1-inch pieces
2 sm. onions, quartered
4 C. chicken stock, kept warm on stove over very low heat
10 oz. fresh cranberries, washed (opt.)
Kosher salt
Freshly ground black peppercorns

Remove turkey from fridge 1 hour prior to preparation.

Mash together butter, chopped herbs, 1 teaspoon salt, and 1/2 teaspoon black pepper in a bowl; alternatively, pulse together in a food processor.

Preheat oven to 450 F. Season main cavity of the turkey with plenty of salt and pepper. Stuff cavity with bay leaves and vegetables.

Place turkey on a trivet or wire rack set inside a large roasting pan. Rub herb butter all over outside of turkey and season with more salt and pepper.



Roast in oven until lightly brown, about 45 minutes. Reduce oven to 350 F and continue to roast until thickest part of thighs register at least 160 F on an instant-read thermometer, 2 to 2-1/2 hours; baste turkey every 15 to 20 minutes with warm chicken stock.

Remove from oven and let rest, loosely tented with aluminum foil, for at least 30 minutes before serving on a bed of cranberries and bay leaves.

This *delicious appetizer* can be *cooked up quick* by holiday hosts

Holiday home cooking provides a great way for families to bond and show their loved ones how much they love them. Indeed, home-cooked meals around the family dinner table are a big part of the holiday season and help to make this unique time of year so special.

Holiday hosts must balance their love of cooking for family and friends with their desire to spend more time with those very same people. The best way to accomplish both those goals is to find delicious fare for a holiday feast that does not force hosts to spend all day or night in the kitchen. This tasty recipe for "Mushrooms Stuffed With Mozzarella, Dried Tomatoes, Black Olives, and Herbs" from Lines+Angles can be whipped up in a snap, making it a convenient addition to any holiday dinner table.

Mushrooms Stuffed With Mozzarella, Dried Tomatoes, Black Olives, & Herbs

Makes 4 servings

1 C. sun-dried tomatoes in oil, drained and chopped
1-1/3 C. pitted black olives, chopped
1 lrg. egg, beaten
3 C. grated mozzarella

Mushrooms

Continued on Page 6









Decorative cookies *Santa* can't resist

Kids know that cookies are a vital component of the holiday season. Come bedtime on Christmas Eve, youngsters want to make sure Santa Claus gets all the nourishment he needs to continue delivering presents to kids all over the globe. That sustenance is often provided in cookie form. With that in mind, families who want to be certain Santa won't leave their homes hungry this Christmas can whip up a batch of these "Chocolate Star Christmas Decorations," courtesy of Lines+Angles.



Chocolate Star Christmas Decorations

Makes 4 dozen

2 C. flour
1/2 C. Dutch processed cocoa powder, unsweetened
1/2 tsp. baking powder
1/2 tsp. salt
1 C. unsalted butter, softened
3/4 C. sugar
1 lrg. egg yolk
1 tsp. pure vanilla extract
1 lrg. egg white
1 pinch cream of tartar
2 C. confectioners' sugar
Sprinkles, for decorating

Whisk together flour, cocoa powder, baking powder, and salt in a bowl.

Beat butter and sugar in a separate bowl with an electric mixer until pale and fluffy, about 2 minutes, then beat in yolk and vanilla. On low speed, beat in flour mixture just until a dough forms.

Divide the dough in half, flatten each piece into a disc and then chill them, wrapped in plastic wrap, until firm, for 2 to 3 hours.

Preheat oven to 350 F with racks in top and bottom thirds. Line 2 baking sheets with parchment paper. Roll out 1 piece of dough between sheets of parchment paper into a 14-by-10-inch rectangle (1/8-inch thick). Cut out as many stars as possible, reserving and chilling scraps, then quickly transfer cookies to the baking sheet, arranging them 1/2-inch apart. (If dough becomes too soft, return it to the freezer until it is firm.)

Bake until firm and slightly puffed, about 10 minutes. Cool

Chocolate Star
Continued on Page 7



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Punch Up Your Holiday Beverage Menu

(Culinary.net) This time of year is all about food and sweet desserts, but don't forget to quench guests' thirst with a seasonal sip. This Christmas Cranberry Punch offers a slightly less sweet take on traditional punch so you can add a touch of tart to the beverage cart. Visit Culinary.net to find more delicious holiday recipe ideas.



All materials courtesy of Feature Impact. (Photo courtesy of Culinary.net)

Christmas Cranberry Punch

Recipe courtesy of "Cookin' Savvy"

1 package fresh cranberries
1 can pineapple chunks
3-4 rosemary twigs
6 cans lemon-lime soda, divided
64 oz. cranberry juice
20 oz. orange pineapple juice
1 orange

The night before, place four cranberries, two pineapple chunks and a few rosemary sprigs in each hole of silicone muffin pan or ice tray. Cover with 1 can lemon-lime soda and freeze.

Chill remaining soda, cranberry juice and orange pineapple juice overnight.

In punch bowl, mix remaining soda, cranberry juice and orange pineapple juice. Slice orange into 5-6 slices. Add lemon-lime soda ice cubes, handful of cranberries and orange slices. Serve.

Fresh Spin

Continued from Page 3

2-1/2 C. reduced-sodium chicken broth
2 lrg. eggs, whisked

Preheat oven to 350 F. Grease 9-by-13-inch baking dish with butter.

In medium skillet over medium heat, cook bacon until fat is rendered and bacon is crisp, about 5 minutes. Add onion and celery; cook until vegetables begin to soften, about 4 minutes. Add sage, thyme, salt, pepper and garlic; cook 30 seconds or until fragrant.

In large bowl, add cubed cornbread pieces. Add onion and celery mixture to crumbled cornbread. Stir in chicken broth and eggs. Gently toss to combine until evenly moistened.

Spoon into prepared baking dish and cover with foil. Bake 35-40 minutes until toasted on top and center is moist but not overly damp. Serve warm.



Traditional Cornbread and Celery Dressing. All materials courtesy of Feature Impact. (Photos courtesy of Culinary.net)

Mushrooms

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Small bunch flat-leaf parsley, chopped
12 lrg. chestnut mushrooms, brushed clean
3-1/2 T. olive oil
Kosher salt, to taste
Freshly ground black pepper, to taste

Preheat the oven to 400 degrees F.

Stir together the sun-dried tomatoes, olives, egg, mozzarella, and seasoning in a mixing bowl.

Remove the stems from the mushrooms and spoon the mozzarella filling into them.

Arrange in a roasting dish and drizzle with the olive oil.

Bake for 30 minutes or until golden-brown and tender. Season with black pepper before serving.









This *decadent dessert* is fit for a *holiday feast*

Feasts are a big part of the holiday season. In the United States, the holiday season kicks off with Thanksgiving, which is celebrated on the final Thursday of November. Thanksgiving is synonymous with food, which also plays a prominent role on faith-based December holidays like Chanukah and Christmas.

Entrées may garner the bulk of the attention at holiday dinners, but desserts might be the most anticipated component of the feast. When sitting down for a holiday meal with the family this season, hosts can meet guests' expectations and then some with this recipe for "Chocolate Mousse Cake With Raspberries" courtesy of Lines+Angles.



Chocolate Mousse Cake With Raspberries

Makes 1 cake

4 8-in. chocolate cake layers, cooled and leveled (2 boxes cake mix)
1 C. good quality dark chocolate chips
1/2 C. warm water
1/2 C. unsweetened cocoa powder, plus additional for dusting
2 C. heavy whipping cream
1/4 C. powdered sugar
2 tsp. vanilla extract
1/8 tsp. salt
4 C. fresh raspberries
1 16-oz. tub chocolate buttercream frosting

Bake two box chocolate cake mixes per instructions on the box, yielding 4 total cake layers at 8" round.

Melt the chocolate chips in a double boiler or in the microwave in 20- to 30-second increments.

In a small bowl, whisk together the warm water and cocoa powder. Pour the mixture into the bowl with the melted chocolate and continue to whisk until smooth. Set aside.

In a separate large mixing bowl, or the bowl of a stand mixer, combine the heavy cream, powdered sugar, vanilla extract and salt. Using the whisk attachment, beat the mixture on medium-high speed until thickened and able to hold its shape, about 3 minutes.

Gently fold the chocolate mixture into the whipped cream using a rubber spatula, until just combined. Do not over-mix or the mousse will become deflated. Cover with plastic wrap and chill for at least 2 hours.

Place the first cake layer on a cake board and spread 1⁄3 of the chocolate mousse on the cake. Gently press 1 cup of the raspberries into the mousse and continue to assemble by repeating the steps; ending with a layer of cake. Freeze the cake for about 10 minutes.

Remove the cake from the freezer and frost the entire cake with the buttercream frosting. Top with the remaining cup of raspberries and lightly dust with cocoa powder.

Chocolate Star

Continued from Page 5

cookies on baking sheet for 5 minutes, then transfer to a rack to cool completely. (Cookies will crisp as they cool.) Make more cookies with remaining dough and scraps, rerolling scraps only once.

To make the icing, in an electric mixer fitted with the whisk attachment, beat egg white and cream of tartar until foamy. Sift in half the sugar and beat until smooth, about 1 to 2 minutes. With mixer running, gradually add remaining sugar and beat on high speed until icing is smooth and thick. Icing should be thick, but not too thick to be pressed through a pastry bag. Adjust consistency with more confectioners' sugar or water.

Transfer icing to a pastry bag with a small round tip. Pipe icing onto cookies and add decorations of your choice before icing hardens.





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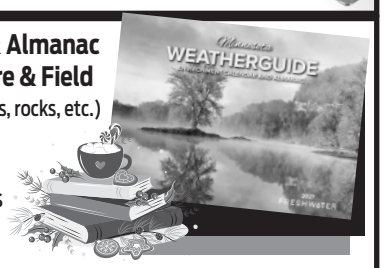
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A Sweet, Savory, Simple Holiday Side Dish

(Culinary.net) No matter what your main course looks like at the holidays, this Asparagus with Cranberry Sauce offers a sweet yet savory complement. Plus, the surprise pop of flavor and color are perfect for a festive tablescape. Find more easy holiday recipes at Culinary.net.

Asparagus with Cranberry Sauce

Recipe courtesy of "Cookin' Savvy"
Servings: 6

1/2 lb. bacon
1 T. butter
1 T. garlic powder
salt, to taste
pepper, to taste
1 bunch fresh asparagus
1 can (14 oz.) whole cranberry sauce
1 T. brown sugar
2 T. balsamic vinegar

Using kitchen shears, cut bacon into pieces then fry in skillet. Drain and set aside.

In same skillet, add butter and garlic powder. Add salt and pepper, to taste. Sauté asparagus then add bacon back to pan.

In saucepan over medium heat, heat cranberry sauce, brown sugar and balsamic vinegar.

Place asparagus on platter and pour sauce on top.



All materials courtesy of Feature Impact. (Photo courtesy of Culinary.net)

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Roasted pork makes a perfect holiday meal

The main course is highly anticipated when gathering to break bread with friends and family during the holiday season. Turkey might be the go-to main course for Thanksgiving, but hosts have the freedom to consider more options when hosting holiday parties and family dinners in December.

As families prepare to gather for fun and festive times this holiday season, hosts welcoming loved ones into their homes can serve this Lines+Angles recipe for "Roasted Pork Hock With Cider, Apples and Rosemary Potatoes."

Roasted Pork Hock With Cider, Apples and Rosemary Potatoes

Serves 4

1 T. vegetable oil
2 onions, roughly diced
2 carrots, roughly diced
3-1/2 oz. celeriac, roughly diced
2 garlic cloves

Roasted Pork Hock

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All materials courtesy of Feature Impact. (Photos courtesy of Culinary.net)

Save Precious Time with Slow-Cooked Pulled Pork

(Culinary.net) Whether you're hosting a holiday celebration or enjoying a weeknight meal during this busy season, easy recipes can help make the most of your time. Enjoy more of those precious moments with loved ones and less time in the kitchen with Cranberry Pulled Pork, a slow-cooked solution with sweet cranberries perfectly complementing pork shoulder. Find more recipes to save time during the holidays at Culinary.net.

Cranberry Pulled Pork

Recipe courtesy of "Cookin' Savvy"
Servings: 6-8

2 cans whole berry cranberry sauce
1/4 C. balsamic vinegar
1/2 C. brown sugar, divided
1 pork shoulder (7-8 lbs.)

In bowl, mix cranberry sauce, balsamic vinegar and 1/4 cup brown sugar.

Place pork shoulder in slow cooker and rub remaining brown sugar into meat.

Cover meat with cranberry mixture. Cook on low 6-8 hours or high 4-6 hours.

Roasted Pork Hock

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1 tsp. ground caraway
4 sm. ham hocks, approx. 500 grams each
10 oz. meat stock
1 lb. waxy potatoes, peeled, halved or quartered
2 apples, peeled and cut into 8 wedges each
1-1/4 C. cider
1 to 2 sprigs rosemary, leaves picked

Heat the oven to 400 F and oil a roasting pan.

Add the onions, carrots and celeriac to the pan and brown lightly in the oven for around 30 minutes.

Crush the garlic and mix with the caraway, salt and ground black pepper. Rub this mixture into the hocks. Place the hocks on top of the vegetables and pour on a little stock. Bake in the oven for approximately 1 hour, turning the hocks regularly and adding more stock as required.

At the end of the cooking time, remove the root vegetables from the meat juices using a slotted spoon. Turn the oven up to 425 F. Add the potatoes and apples, stand the hocks upright, add the cider, and cook for a further hour.

Take the cooked hocks out of the roasting tin and place on a baking tray. Return to the oven to form crackling.

Meanwhile, pass the juices through a sieve. Put the apples and potatoes in a warm place. Reduce or thicken the sauce as required and season to taste with salt and ground black pepper.

Stir the rosemary through the potatoes and plate up.



Single-Serve Seasonal Sweets

(Culinary.net) Instead of assigning cake cutting duty at your holiday party, let dessert serve itself with these Mini Pecan Cheesecakes from "Cookin' Savvy." Individually wrapped for ease and convenience – or for giving as parting gifts – they're a rich and delicious holiday treat. Find more festive desserts at Culinary.net.

Mini Pecan Cheesecakes

Recipe courtesy of "Cookin' Savvy"
Yield: 20 mini cheesecakes

1 pkg. plain round shortbread cookies
1 T. flour
3/4 C. sugar
2 pkg. (8 oz. each) cream cheese, softened
2 lrg. eggs
1 tsp. vanilla
1/4 C. sour cream
1 stick butter, melted
3/4 C. brown sugar
3/4 C. crushed pecans

Heat oven to 325 F.

In muffin pan, fill each hole with paper cupcake liners. Place one cookie in bottom of each cup.

Whisk flour and sugar. Mix in cream cheese. Using hand mixer, blend in eggs one at a time then add vanilla and sour cream. Mix until smooth then spoon on top of cookies.

Mix butter, brown sugar and crushed pecans. Spoon on top of cheesecake mixture.

Bake 25 minutes. Let cool before serving.



All materials courtesy of Feature Impact. (Photos courtesy of Culinary.net)









Pumpkin pie is the classic holiday dessert

Turkey might garner the bulk of the Thanksgiving feast fanfare, but a notable and wildly popular dessert also provides something to look forward to during a holiday when food is a focal point. After a couple of helpings of turkey and various side dishes, Thanksgiving celebrants know it's time for pumpkin pie. It's a testament to the flavor and popularity of pumpkin pie that overstuffed Thanksgiving celebrants still find a way to squeeze in this beloved dessert.

Hosts who want to truly impress can prepare a homemade pie that's sure to please loved ones. This recipe for "Pumpkin Pie" from Lines+Angles can be just what guests are looking for as they seek to tie a bow on their Thanksgiving feast.

Pumpkin Pie

Serves 8 for one 9-inch pie

For the crust:
1 cup butter, cold and cubed
2-1/4 cups all-purpose flour, plus extra as needed
1-1/2 tablespoons maple sugar
1 pinch salt
1 medium egg, lightly beaten
2 teaspoons white vinegar
2 to 3 tablespoons iced water

For the filling:
1 small pumpkin, halved, seeded and cored
2 large eggs
2 tablespoons all-purpose flour
1/3 cup maple sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 pinch ground nutmeg
1 pinch ground cloves
1/4 cup maple syrup
1 cup heavy cream

For the crust: Combine the butter, flour, maple sugar, and salt in a food processor. Pulse until the mixture resembles rough breadcrumbs.

Add the egg, vinegar and 1 tablespoon iced water. Pulse until the dough starts to form around the blades; add more water as needed if too dry, or a little more flour if too wet.

Turn out onto a lightly floured surface and shape into a disc. Wrap in parchment paper and chill for at least 1 hour.

For the filling: Preheat the oven to 400 F. Place the pumpkin halves flesh-side down on a large baking sheet.

Roast for 30 to 40 minutes until the flesh is tender to the tip of a knife. Remove from the oven and let cool to one side.

Once the pumpkin is cool enough to handle, scoop out the flesh into a bowl and mash well until smooth.

Beat the eggs with the flour, maple sugar and ground spices in a large mixing bowl until pale and thick, about 3 minutes.

Gradually beat in 11⁄2 cups of the pumpkin mash followed by the maple syrup and cream until

Pumpkin Pie
Continued on Page 11

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DINING & ENTERTAINMENT

A morning pick-me-up for overnight holiday guests

Coffee lovers have their own favorite beverages at their local coffee shops, but there's no denying the popularity of iced coffee.

Iced coffee has millions of devotees, which is why it can make for the perfect morning offering for overnight holiday guests. This recipe for "Iced Coffee With Whipped Cream" from Lines+Angles adds a touch of whipped cream for a little extra sweetness and flavor.

Iced Coffee With Whipped Cream

Makes 2 servings

1 C. heavy whipping cream
1-1/2 T. confectioner's sugar, or sweetener of choice
1/2 tsp. vanilla extract
2 C. cubed ice
1 C. freshly brewed espresso, or strong coffee
1-2/3 C. milk, preferably whole
Cocoa powder, for dusting

Whip cream with confectioner's sugar and vanilla extract in a mixing bowl until softly peaked.

Divide ice between two tall serving glasses. Divide espresso between the glasses.

Pour milk into a large, empty mason or jam jar. Seal with a lid and vigorously shake until frothy, about 30 to 40 seconds.

Pour on top of espresso and spoon over whipped cream. Dust with cocoa powder before serving with straws.



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Cokato, MN 55321
www.cllchurch.org





Pumpkin Pie

Continued from Page 10

fully incorporated.

Roll out the pastry on a lightly floured surface into a large round approximately 1/3-inch thick.

Drape into a 9-inch pie dish, pressing well into the base and sides. Cut away any excess pastry before crimping the edges with your fingers.

Gently prick the base all over with a fork before slowly pouring the filling into the lined pastry.

Bake for 20 minutes before reducing the oven to 350 F. Bake for a further 40 to 50 minutes until the filling is set and starting to come away from the edges of the pastry; a knife should come out clean from the center.

When ready, remove from the oven to a cooling rack. Let cool completely before serving.

Tip: If preparing in advance before serving, let the pie cool completely before wrapping in plastic wrap and chilling

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