

A dark, textured background featuring holiday-themed ingredients. In the top left, there are two cinnamon sticks tied with twine, a red and white striped candy cane, and a white frosted cookie. In the bottom left, there are several more red and white striped candy canes. The text is overlaid on the right side of the image.

# LFCS 2020 HOLIDAY HOME TOUR

Binge Watch Party  
Must-Have Recipes

# Pecan Caramel Candies by Christy O'Neal

- **63 Miniature Pretzels**
- **63 Rolo Candies**
- **63 Pecan Halves**

## Directions:

~ Line baking sheet with foil. Place pretzels on foil; top each pretzel with a Rolo

~ Bake at 250F for 4 minutes (or until candies are softened). Immediately place a pecan half on each Rolo and press down so candy fills pretzel. Refrigerate for 10 minutes or until set.

# Pandora's Box by Edna Patterson

- **1 One-Pound Package Vanilla Flavored Almond Bark (like Candiquik)**
- **2 Three and a Half Ounce Bags of Puffcorn (Nine and a Half Total)**

## Directions:

~ Microwave the almond bark in a microwave-safe bowl until melted (1-2 minutes). Place the puffcorn in a large mixing bowl or giant resealable bag (like a sweater storage bag). Pour the melted almond bark over the puffcorn and mix/shake until completely coated.

~ Spread the mixture onto parchment paper or in a single layer in the resealable bag for 10 minutes. Store in an airtight container. If left uncovered for too long, the puffcorn will get soggy.

# Hot Crab Dip by Evelyn Beussink

- **1 (8oz.) Light Cream Cheese, Softened**
- **2 Tsp. Harissa, Sambal Oelek, or Sriracha**
- **¼ Cup Mayonnaise**
- **1 (120 gm.) Can Crab Meat, Drained**
- **¾ Cup Parmesan Cheese**
- **Baguettes or Crackers**

## Directions:

~ Preheat oven to 350F.

~ Mix together cream cheese, Harissa, and mayonnaise very well. Stir in crab meat.

~ Transfer mixture to an oven proof container and top with parmesan cheese.

~ Bake in oven for 25-30 minutes or until lightly browned and bubbling. Serve with baguettes or crackers

# Crockpot Hot Chocolate by Jodi Seabaugh

- **1 & ½ Cups Heavy Whipping Cream**
- **14 oz. Sweetened Condensed Milk**
- **6 cups Milk**
- **1 & ½ Tsp Vanilla**
- **2 Cups Chocolate Chips (Milk Chocolate or Semi-Sweet)**

## Directions:

- ~ Pour all the ingredients into a crockpot and whisk together until well combined.
- ~ Cover and cook on low for 2 hours, stirring occasionally, until chocolate is fully melted.
- ~ Cover with your favorite garnish (marshmallows, crushed candy canes, whipped cream) and enjoy

# White Chocolate Mix by Karen Rigdon

- **9 Cups Chex Cereal**
- **12 oz. Dry Roasted Peanuts**
- **3 Cups Pretzel Sticks**
- **12 oz. Plain M&M's**
- **1 & 1/4 lbs White Chocolate or Almond Bark**

## Directions:

~ Melt white chocolate as directed on package

~ Mix all ingredients in large bowl. Add in melted white chocolate and mix together.

~ Spread flat on cookie sheets. Refrigerate for 10-20 minutes or until solid.

~ Break into chunks and serve on plate.

# Snowman Cream Cheeseball by Christy O'Neal

- **8 oz Softened Cream Cheese**
- **5 Cups Powdered Sugar**
- **½ Tsp Vanilla**
- **1 Bag Flaked Coconut**

## Directions:

~ Mix sugar and cream cheese in a bowl. Stir in vanilla and ½ cup of Coconut. Roll Mixture into a large ball.

~ Sprinkle with remaining coconut. Chill for 20-30 minutes. Serve with fresh fruit or graham crackers.

# Devil's Dip by Edna Patterson

- 1 Eight oz. Cream Cheese
- ¾ Cup Mayonnaise
- 1 Cup Shredded Cheddar Cheese
- 6-8 oz. Chopped Pecans.
- 1 bunch of chopped green onions
- Dash of Garlic Salt
- 1 Jar Red Raspberry Jelly or Jam
- Serve with Fritos or Cracker of choice

## Directions:

~ Mix together all ingredients EXCEPT THE JELLY. Refrigerate for 30-45 minutes.

~ Just before serving, make a hole in the center. Place jelly inside the hole. Serve with Fritos or Crackers.



# Oreo Balls by Evelyn Beussink

- **36 Oreo Cookies**
- **1 Eight oz. Cream Cheese Softened**
- **1 Eight oz. Baking Chocolate**

## Directions:

~ Line a baking sheet with parchment paper. Crush Oreos in a blender or food processor

~ Mix together Oreo crumbs and cream cheese by hand. Scoop small amount (spoonful) and roll into a ball. Place balls on baking sheet.

~ Freeze for 10-15 minutes or until slightly firm (Don't want them too cold).

~ Melt the chocolate and stir until smooth. Use fork to dip the Oreo balls into chocolate. Use toothpick to help slide the ball onto the pan.

~Store in the refrigerator 20-30 minutes or until ready to serve.

# Spicy Ranch Pretzels by Christy O'Neal

- **1/4 Bag Pretzel Twists**
- **1/4 Cup Crisco Vegetable Oil**
- **1 Package Hidden Valley Ranch Packet**
- **1 Tsp. Cayenne Pepper**
- **1 Tsp. Garlic Salt**

## Directions:

~ Preheat oven to 200F

~ Mix oil, ranch packet, cayenne, and garlic salt in a bowl. Take mixture and coat the pretzel twists

~ Spread on baking sheet. Bake for 2 hours with flipping every 20 minutes.

# Cheezy Onion Bread by LFCS Staff

- **1 Loaf Sourdough Bread (long loaf, sliced thin)**
- **1 Medium Sized Sweet Yellow Onion**
- **1 Cup Parmesan Cheese**
- **6 Tbsp. Mayonnaise**

## Directions:

~ Preheat oven to 375F

~ Mix mayonnaise and parmesan cheese by hand. Grate onion into mix and stir together. Mix into spreadable paste.

~ Spread paste on one side of each bread slice. Bake on a cookie sheet for 15 minutes. Then broil until top is brown and bubbly.

# Irish Coffee with Homemade Whip Cream by LFCS Staff

## Base:

- **1 Cup Brown Sugar**
- **1 Cup White Sugar**
- **½ Cup Instant Coffee**

## Whip Cream:

- **1 Pint Heavy Whipping Cream (made with 40% milk fat)**
- **1/3 Cup Powdered Sugar**
- **1 & 1/2 Tsp Vanilla**

## Directions:

- ~ Scoop 2 tsp. base mix into coffee cup. Fill the cup  $\frac{3}{4}$  full with boiling hot water.
- ~ Stir in 1-2 oz. of Irish Whiskey (Bushmill or Jamieson).
- ~ Add whip cream (pre-made) or see below for homemade whip cream instructions

## Homemade Whip Cream Directions:

- ~Place heavy whipping cream in a bowl. Place bowl with heavy whipping cream on top of larger bowl filled with ice.
- ~With electric blender, beat in the sugar and vanilla into heavy whipping cream until liquid texture changes to creamy texture (5-10 minutes). While blending, keep bowl with mixture over ice the entire time. Serve whip cream immediately.