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Inspiring Life, Italian Style

Taste of the South's Special Collector's Issue

CHRISTMAS
COOKING
southern style

185 HOLIDAY
RECIPES & IDEAS

Celebrate
Christmas with
FESTIVE
HOLIDAY MENUS
AND **58** SWEET
TREATS!

Holiday
Lane Cake
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QUICK & EASY



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QUICK & EASY celebration

Menu

- ◆ SWEET-POTATO SOUP WITH CRANBERRY RELISH
- ◆ BREADED TURKEY CUTLETS
- ◆ ROASTED GREEN BEANS WITH GARLIC AND LEMON
- ◆ CHRISTMAS GRITS
- ◆ MUSHROOM GRAVY
- ◆ PARMESAN-PECAN ROLLS
- ◆ TURTLE TART

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sweet-potato soup with cranberry relish

Yield: 6 servings

Preparation: 15 minutes

Cook: 28 to 30 minutes

- 9 cups peeled and diced sweet potatoes
- 6 cups chicken broth
- $\frac{3}{4}$ cup half-and-half
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 recipe Cranberry Relish (Recipe follows.)
- Garnish: orange zest

IN A LARGE STOCKPOT, combine sweet potatoes and chicken broth. Bring to a boil over high heat. Reduce heat to a simmer. Cook, uncovered, until sweet potatoes are tender, approximately 25 minutes. Purée sweet-potato mixture in a blender until smooth.

RETURN sweet-potato mixture to stockpot. Cook over medium-low heat, stirring frequently, until heated through, 3 to 4 minutes. Add half-and-half, salt, and pepper, stirring well to combine.

TO SERVE, ladle warm soup into bowls and top with a dollop of Cranberry Relish.

GARNISH with orange zest, if desired.



cranberry relish

Yield: 2 cups

Preparation: 5 to 10 minutes

- 4 cups fresh cranberries, rinsed
- $\frac{1}{2}$ cup firmly packed dark brown sugar
- $\frac{1}{4}$ cup minced candied ginger
- 3 tablespoons orange zest
- $\frac{1}{4}$ cup fresh orange juice
- $\frac{1}{4}$ teaspoon ground cinnamon
- Garnish: additional orange zest

IN THE WORK BOWL OF A FOOD PROCESSOR, combine cranberries, brown sugar, ginger, zest, juice, and cinnamon. Pulse until finely chopped. Refrigerate until needed. **GARNISH** with orange zest, if desired.

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breaded turkey cutlets

Yield: 6 to 8 servings
Preparation: 10 minutes
Cook: 7 minutes per batch

- 2 cups bread crumbs
- 2 teaspoons salt
- 2 teaspoons freshly ground black pepper
- 2 teaspoons poultry seasoning
- 2 large eggs
- ¼ cup water
- 1 cup all-purpose flour
- 16 turkey outlet slices (2½ to 3 pounds)
- ½ cup vegetable oil

IN A SHALLOW DISH, combine bread crumbs, salt, pepper, and poultry seasoning, mixing well. Set aside.

IN ANOTHER SHALLOW DISH, whisk together eggs and water. Set aside.

DREDGE cutlets in flour, shaking off excess. Dip in egg mixture, then in bread-crumbs mixture. Set aside.

IN A LARGE SKILLET, heat 2 tablespoons oil over medium-high heat. Add breaded cutlets to skillet in batches, adding more oil as needed. Cook until golden brown, 6 to 7 minutes per batch, turning once.

mushroom
gravy
recipe on page 66

preparation timeline

3 days before:

- ◆ Buy groceries.

1 day before or 2 to 4 hours before:

- ◆ Make Sweet-Potato Soup through step 1. Refrigerate.
- ◆ Make Cranberry Relish. Refrigerate.
- ◆ Make Turtle Tarts. Refrigerate.

1 hour before:

- ◆ Make Breaded Turkey Cutlets and Christmas Grits. Keep warm.
- ◆ Reheat and finish Sweet-Potato Soup.
- ◆ Set table.

30 minutes before:

- ◆ Make Parmesan-Pecan Rolls.
- ◆ Make Mushroom Gravy.

15 minutes before:

- ◆ Arrange food in serving dishes.



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mushroom gravy

Yield: 6 to 8 servings
Preparation: 5 minutes
Cook: 20 minutes

4 tablespoons butter
3 tablespoons all-purpose flour
8 ounces sliced mushrooms
½ cup dry white wine
1 cup chicken broth
½ teaspoon salt
½ teaspoon freshly ground black pepper

IN A LARGE SKILLET, melt butter over medium heat. Add flour, whisking to combine. Add mushrooms, stirring to coat with flour. Cook, stirring frequently, until mushrooms are tender, 2 to 3 minutes.

ADD wine to pan, using a spatula to scrape brown bits from the bottom of pan. Cook, stirring frequently, until wine is reduced by half, 4 to 5 minutes. Add chicken broth. Cook, stirring frequently, until mixture is thickened, 10 to 12 minutes. Season with salt and pepper.



parmesan-pecan rolls

Yield: 12 servings
Preparation: 5 minutes
Bake: 15 to 20 minutes

2 cups self-rising flour
1 cup milk
¼ cup mayonnaise
½ cup grated Parmesan cheese, divided
¼ cup chopped pecans
1½ tablespoons butter

PREHEAT oven to 350°.

IN A LARGE BOWL, combine flour, milk, mayonnaise, ¼ cup Parmesan cheese, and pecans. Stir until well combined.

DIVIDE butter among 12 muffin cups. Place muffin pan in oven to melt butter, 3 to 4 minutes. Pour batter into preheated pan. Sprinkle batter with remaining ¼ cup Parmesan cheese.

BAKE until golden brown, 15 to 20 minutes.

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turtle tarts

Yield: 9 tarts
Preparation: 20 minutes
Bake: 15 minutes
Refrigerate: 1 hour

1 (15-ounce) package refrigerated piecrusts (2 sheets)
1½ cups prepared caramel topping
1½ cups chopped toasted pecans
1 cup semisweet chocolate morsels
3 tablespoons unsalted butter
3 tablespoons heavy whipping cream
Garnish: 9 pecan halves and sweetened whipped cream

PREHEAT oven to 425°. **ON A LIGHTLY FLOURED SURFACE**, unroll pie dough. Cut into 5-inch rounds, rerolling as needed. Press into 4½-inch tart pans. **BAKE** until golden brown, 10 to 15 minutes. Let cool completely in tart pans on wire racks. **IN A MEDIUM BOWL**, combine caramel topping and pecans. Pour caramel mixture into prepared tart shells. Refrigerate until cold, approximately 30 minutes.

IN A MEDIUM MICROWAVABLE BOWL, combine chocolate morsels, butter, and cream. Microwave on High (100 percent power) in 30-second intervals, stirring between each, until melted. Pour melted chocolate over caramel. Refrigerate until set, approximately 30 minutes. **GARNISH** each tart with a pecan half and whipped cream, if desired.

