

HOLIDAY GIFTS FROM THE KITCHEN

CRANBERRY JEZEBEL SAUCE

Can be made up to 2 weeks in advance - Serve with beef, ham, or pork at the big holiday meal, or pour over a block of cream cheese and serve with crackers for a quick-and-easy appetizer.

- 1 cup water
- ½ cup granulated sugar
- ½ cup packed brown sugar
- 1 (12 ounce) bag fresh or frozen cranberries
- 3 tablespoons prepared horseradish
- 1 tablespoon Dijon mustard

Combine the first 3 ingredients in a medium saucepan. Bring to a boil over medium heat, add cranberries. Return to a boil, cook for 10 minutes, stirring occasionally. Place in an airtight container, cool to room temperature. Now stir in horseradish and mustard, seal and chill. Yield 2 ½ cups

MAPLE-ONION JAM

- 5 lb. yellow onions - cut into ½-inch thick slices (about 7 medium onions)
- ½ cup packed dark brown sugar
- 1 tablespoon minced garlic
- 1 ½ teaspoons kosher salt
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon
- ¼ teaspoon black pepper
- 2 tablespoons maple syrup
- 1 tablespoon apple-cider vinegar

Stir together first 6 ingredients in a 6-quart slow cooker. Cover and cook on HIGH until onions are deeply softened and mixture is slightly soupy, about 7 hours. Remove lid, and continue to cook until most of the standing liquid has evaporated, about 1 more hour. Turn off slow cooker, and stir in syrup and

vinegar. Cool mixture 30 minutes. (If mixture still has standing liquid after 1 hour of uncovered cooking, strain into a medium saucepan, reserving onions, and add syrup to liquid in saucepan. Cook over high until reduced to about ¼ cup, 12 to 15 minutes. Stir vinegar and reserved onions into reduced syrup mixture. Cool 30 minutes.)

Transfer mixture to a food processor. Pulse until chunky, but spreadable, about 10 times. Divide evenly among 4 (8-ounce) jars. Cover and store in refrigerator up to 2 weeks. Give cute jars with a note to enjoy the jam on burgers, pizza, bruschetta, or pasta.

BLOODY MARY MIX

1 (64 ounce) bottle tomato juice
¼ cup dill pickle brine
3 tablespoons jarred horseradish
2 tablespoons lemon juice
2 tablespoons Worcestershire sauce
½ teaspoon celery seed
1-2 tablespoons hot sauce (optional)

In a large pitcher or bowl, stir together all the ingredients. Season this mixture with pepper to taste then divide among 2-4 jars or bottles.

Attach gift tag instructing each recipient to keep refrigerated for up to 2 weeks, add vodka, white tequila, or gin as desired.

HOME-MADE IRISH CREAM

Everyone will love receiving this sweet treat for splashing in their after-dinner coffee or sipping over ice.

2/3 cup skim milk
2 teaspoons instant coffee or espresso powder
1 (14 oz.) can sweetened condensed milk
1 cup heavy cream

1 ½ cups Irish whiskey
2 tablespoons chocolate syrup
1 teaspoon vanilla extract
½ teaspoon almond extract

In a heatproof medium-bowl, microwave the skim milk 30 seconds to 1 minute, until warm. Stir in the instant coffee until mostly dissolved.

In a blender, pulse the coffee-milk mixture, condensed milk, cream, whiskey, chocolate syrup, vanilla extract, and almond extract until smooth. Transfer mixture to bottles and/or jars and seal. Keep refrigerated up to 3 weeks until ready to serve.

RASPBERRY BUTTER

1 10 ounce package frozen red raspberries, thawed
1 tablespoon cornstarch
1 teaspoon finely shredded lemon peel
1 pound butter, softened
¼ cup sifted powdered sugar

Combine undrained raspberries and cornstarch in a small saucepan. Cook and stir over medium heat until thickened and bubbly; cook and stir 2 minutes more. Sieve berries; discard seeds. Stir in lemon peel; cover with clear plastic wrap and cool to room temperature.

Beat butter until fluffy in a large mixer bowl with an electric mixer. Beat in powdered sugar. Gradually beat in thickenedraspberry mixture. Spoon this mixture into small crocks or jars. Cover and refrigerate to store. Makes 2 half-cup portions; to give as gifts, send a package of bagels with each crock.

HONEY MUSTARD

1 cup water
½ cup dry mustard
2 tablespoons cornstarch
½ teaspoon dried tarragon, crushed
¼ teaspoon salt

¼ teaspoon ground turmeric
½ cup honey
2 tablespoons vinegar (white)
1 tablespoon cooking oil or olive oil

Combine water, mustard, cornstarch, tarragon, salt and turmeric in a small saucepan; cook and stir until thickened and bubbly. Cook 2 minutes more, stirring constantly. Stir in honey, vinegar, and oil. Remove from heat.

When cooled slightly, cover surface with plastic wrap and cool. Once cool, spoon into small glass jars or crocks; store in refrigerator. This makes about 3 one-half cup portions. If giving as gifts, package with some smoked sausages or bratwurst.

PEPPERY PLUM BARBECUE SAUCE

1 29-ounce can whole un-pitted purple plums
1 large onion, coarsely chopped, about 1 cup
1 6-ounce can frozen lemonade concentrate, thawed
½ cup chili sauce
2 tablespoons prepared mustard
1 tablespoon Worcestershire sauce
2 garlic cloves, minced
2 teaspoons grated fresh gingerroot
1 teaspoon crushed red pepper

Drain plums, reserving syrup. Pit plums. In a blender container, combine pitted plums, onions, lemonade concentrate, chili sauce, mustard, Worcestershire sauce, garlic, gingerroot and crushed red pepper. Cover and blend until mixture is smooth.

Transfer to a medium saucepan. Stir in reserved plum syrup. Bring to boiling; reduce heat. Simmer, uncovered for 50 to 60 minutes or until desired consistency, stirring frequently, then remove from heat.

Spoon sauce into three half-pint size either freezer containers or jars. Freeze.

To give as gifts, package each container of sauce with barbecue mitt or favorite family barbecue recipe

CASHEW-RAISIN CLUSTERS

1 cup raisins

1 pound raw cashews or unsalted dry-roasted cashews

1 pound chocolate-flavor candy coating

Foil candy cups

Place raisins in a steamer basket. In a saucepan, place the basket over, but not touching, boiling water. Steam raisins, covered, for 5 minutes. Remove raisins from steamer basket; let stand at room temperature for 2 hours or until completely dry.

To roast raw cashews, spread them in a shallow baking pan. Bake in a 350-degree oven for 15 minutes or until light brown, stirring several times. Cool cashews completely. (Omit this step if using dry-roasted cashews.)

Melt the candy coating in a large heavy saucepan over low heat. Remove from heat. Stir in cashews. Add raisins and mix well. Drop mixture by teaspoons into foil candy cups or onto waxed paper. Let candy stand in a cool, dry place until firm. Store cooled candy in a tightly covered container in a cool dry place. This recipe makes about 64 pieces. To give as gifts, arrange in a single layer in shallow decorative tins or boxes.