

Holiday Recipes

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Candied Sweet Potatoes

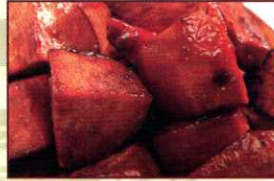
Ingredients:

- 2 lbs. diced sweet potatoes
- 1/2 c. butter
- 1/2 c. packed brown sugar
- 1/2 c. apricot juice
- 1/2 tsp. salt

Instructions:

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil. Cook 15 minutes, or until tender but firm. Drain, and set aside.

In a large skillet over low heat, melt the butter. Stir in the brown sugar, apricot juice, and salt. Add the sweet potatoes, and stir to coat. Cook, stirring gently, until sweet potatoes are heated through and well glazed.



Marinated Pork Roast

Ingredients:

- 1 (3 lb.) pork roast
- 1/3 c. Worcestershire sauce
- 1-1/2 tbsp. honey
- 2 tbsp. cider vinegar
- 1/4 tsp. mustard seed
- 1/4 tsp. mustard powder
- 3/4 tsp. lemon pepper
- 1/4 tsp. celery salt
- 3/4 clove garlic, minced

Instructions:

Prepare grill for indirect heat.

In a large resealable plastic bag, combine the Worcestershire sauce, honey, vinegar, mustard seed, mustard powder, lemon pepper, celery salt, and garlic; seal, and mix ingredients. Place the roast in the plastic bag, press air out of bag, and seal. Marinate for 2 hours in the refrigerator, turning the roast occasionally to help coat while marinating.

Lightly oil grill grate. Place roast on grill, and discard marinade. Cover, and cook for 1 1/2 to 2 hours, or until internal temperature is 160 degrees F (70 degrees C).



Mulled Cider

Ingredients:

- 1 large orange 3 whole cloves
- 2 3/4 c. fresh orange juice
- 8 c. apple cider* 1/4 c. raisins
- 1 cinnamon stick

Instructions:

Peel the skin from the orange leaving the bitter white pith behind. Stick the cloves into the skin. Squeeze the juice from the orange and add to the 2-3/4 cups orange juice. Place all ingredients into a large nonreactive pan and bring to a boil over high heat. Remove from heat, cover and allow to stand at least 30 minutes to allow flavors to blend. Serve warm or cold. Serves 22.



Oh how great is thy goodness, which thou hast laid up for them that fear thee; which thou hast wrought for them that trust in thee before the sons of men! - Psalm 31:19



Orange Herb Roasted Chicken

Ingredients:

- 1-2/3 c. chicken broth
- 1 (7.5 lb.) Perdue Roasting Hen, rinsed and patted dry
- 3/4 c. and 2 tbsp. butter, cut into 1 inch slices
- 4 navel oranges, halved
- salt and pepper to taste
- 3-4 cloves garlic, minced
- 3/4 c. and 2 tbsp. butter, melted
- 3-4 sprigs fresh rosemary
- 3-4 sprigs fresh thyme
- 3-4 sprigs fresh sage

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Pour the chicken broth into a small roasting pan, and set aside.

Loosen the skin from the breasts and thighs of the chicken. Stuff the butter pieces evenly underneath the skin of the chicken, and place into the roasting pan. Squeeze the orange halves over the chicken, and stuff the orange halves into the chicken cavity. Tie the legs together with kitchen twine. Sprinkle the chicken with salt and pepper to taste, then rub in the minced garlic. Drizzle the melted butter all over the chicken, then lay the herb sprigs onto the breast and around the legs.

Cover the dish with aluminum foil, and bake in the preheated oven for 20 minutes. Uncover and baste the chicken with the pan juices. Continue cooking until the chicken is no longer pink, or until a meat thermometer inserted into the thickest part of the thigh reads 165 degrees F (74 degrees C), 1 to 2 hours. Baste the chicken every 10 to 15 minutes after you uncover it. Once cooked, allow the chicken to rest out of the oven for 10 minutes before slicing. Serves 10-12.



Jalapeno Cranberry Sauce

Ingredients:

- 16 oz. fresh or frozen cranberries
- 1-1/4 c. water
- 1-1/4 c. white sugar
- 3-3/4 jalapeno peppers, seeded and minced
- 2-1/2 tsp. lemon juice
- 1/2 c. orange pineapple juice

Instructions:

Rinse berries in cold water; drain.

In a saucepan, mix water and sugar; stir to dissolve sugar. Bring to boil. Add cranberries, jalapeno peppers, and lemon juice, and return to boil. Reduce heat and simmer gently for 10 minutes, stirring occasionally. Add orange pineapple juice and stir well. Remove from heat and let cool completely at room temperature.

Refrigerate in a glass container with cover. Serve with turkey or chicken. Serves 20.



*Bless the Lord, O my soul; and all that is within me, bless His holy name.
Bless the Lord, O my soul, and forget none of His benefits; Who pardons all your iniquities; Who heals all your diseases; who redeems your life from the pit; Who crowns you with loving-kindness and compassion; Who satisfies your years with good things, so that your youth is renewed like the eagle. - Psalm 103:1-5*