

**Wishing you health and happiness this holiday season.**

**Here are some of our favorite family recipes to nourish your soul.**

### **Anne's Delicious Make-Ahead Breakfast Sandwiches**

#### **Ingredients:**

- 12-16 slices bread
- 6-8 slices turkey
- 6-8 slices ham
- 6-8 slices cheese
- ½ teaspoon dry mustard
- ½ teaspoon onion salt
- 3 cups milk
- 6 eggs
- 1 cup cornflake crumbs
- Half a stick (4 tablespoons) of melted butter

#### **Directions:**

1. In an 11X14 buttered pan (or larger), line with 6-8 slices bread (crusts removed), then the turkey, the ham, and the cheese, and finish with another 6-8 slices bread on top.
  2. Mix together the dry mustard, onion salt, milk and eggs. Pour this mixture over the sandwiches and refrigerate overnight.
  3. Before baking, top with cornflake crumbs and melted butter.
  4. Bake at 350 for 60–75 mins.
  5. Let cool for 10 mins. before cutting.
  6. Leftovers warm very nicely in the microwave for 15-30 seconds (individual servings).
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### **Cassandra's Great Aunt Ruth's Frozen Maple Mousse**

#### **Ingredients:**

- 2 egg yolks
- 1 cup maple syrup
- 1 pint whipping cream
- 1 tsp vanilla extract

#### **Directions:**

1. Cook egg yolks and maple syrup in a double boiler on medium-low heat Stir frequently for 30 minutes. Let cool.
  2. In another bowl, whip the cream
  3. Fold the egg/syrup mixture into the whipped cream
  4. Add vanilla extract
  5. Freeze until firm
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## **Amy's Family's Favorite Bacon Wrapped Water Chestnut Appetizer**

### **Ingredients:**

- ½ cup ketchup
- ½ cup brown sugar
- 1 ½ teaspoons Worcestershire sauce
- 4 (8 ounce) cans water chestnuts
- 1lb bacon
- Toothpicks

### **Directions:**

1. Combine sauce ingredients.
2. Set aside.
3. Cut bacon slices in thirds.
4. Wrap bacon pieces around water chestnuts; secure with toothpicks.
5. Place in 2 casserole dishes.
6. Bake at 425 degrees for 10-15 minutes.
7. Drain grease.
8. Pour sauce over water chestnuts.
9. Bake for about 30 minutes more or until bacon is cooked.