

## CHRISTMAS RECIPES TO ENJOY

*All recipes are courtesy of Mrs. Betty Jo Bennett*

### Hash Brown Casserole

2 lbs. Ore-Ida frozen shredded hash browns  
12 oz sharp Cheddar, shredded  
16 oz sour cream (may use half plain Greek yogurt & half sour cream)  
1 can cream of mushroom soup  
1 stick butter or margarine, melted

Mix all together in large bowl - then pour into 13x9 greased pan. Bake at 375 degrees (350 for glass pan)  
Bake 1 to 1 1/4 hours or until golden brown.

Perfect for Christmas morning breakfast or Christmas dinner ... Enjoy!

### Spiced Pecans

2 cups sugar  
1 tsp cinnamon  
1 tsp nutmeg  
1 tsp ground cloves  
1 ¼ tsp salt  
½ cup water  
4 Cups Pecans

Mix all ingredients **except the nuts** in a 2 qt casserole or large bowl. Cook in microwave four minutes on high. Remove & mix well. Return to microwave four more minutes. Remove dish from microwave, add pecans, stirring to completely coat all pecans. Working quickly, turn pecans out onto wax or parchment paper, separating with fork. Allow to harden. Store in zip lock bags. The pecans make a tasty treat to include with a gift or as a stocking stuffer.

### Amy's Granola

3 Cups Quaker Oats	1/3 Cup brown sugar
2 Cups sliced almonds	1 Tablespoon Vanilla
1/3 cup oil	½ Teaspoon salt
1/3 cup honey	

Preheat oven to 325 degrees

Stir ingredients together. Bake at 325 for 30 minutes on a cookie sheet lined with parchment or foil. Cool granola thoroughly. You can add dried fruit (raisins, cranberries, etc.) at this time. Store in airtight container. My daughter, Amy, acquired this recipe when she lived in southern California for a few years. She packed a small bag for me to eat on my flight home and it has become a favorite of mine. I have found that a small bag of granola is nice to include with a gift.