

# Mountain Women's 5<sup>th</sup> Annual Holiday Brunch Recipes

## Starters

### Creamy Artichoke and Cheese Bagelettes

1 pkg. Philadelphia Cream Cheese (softened)  
1/2 cup finely shredded mozzarella cheese  
1/4 cup grated parmesan cheese  
1 tsp. Italian seasoning, Dash or garlic salt  
1 can (14 oz) artichoke hearts (drained, coarsely chopped)  
3 Tbsp. chopped black olives  
12 plain mini bagels, split

HEAT oven to 375F

MIX first 5 ingredients until well blended in large bowl. Stir in artichokes and olives.

SPREAD each bagel half with cream cheese mixture. Place on foil-covered baking sheet.

BAKE 12-15 min. or until light golden and bubbly. Cool 5 min. before cutting in half to serve.

Makes 48 small appetizers. Can be left whole for 24 larger appetizers.

### Italian Christmas Crostini

#### Base

Cut your favorite bread into bite size shapes--(I used a large country bread from the local bakery and a biscuit cutter) Mix your favorite herbs with olive oil and brush on your bite size bread

Toast in a hot oven until brown (450) Store in air tight container until ready to use.

#### Pesto

1/2 cup of Parmesan cheese	2 cups of firmly packed basil
2 cloves of garlic	1/2 cup parsley
1 cup sour cream	1/2-1 cup of olive oil
1 cup of toasted walnuts	salt to taste

Chop basil, parsley, and walnuts in food processor--Add remaining ingredients and continue processing. Layer crostini with pesto, slice of goat cheese, sprig of basil, and top with sun dried tomato.

## Ham and Dill Pickle Pinwheels

- 1 package cooked Plum Rose ham or other rectangular shaped ham
- 1 8 oz. package cream cheese (softened)
- 1 jar kosher pickle strips (I prefer Cluassen's refrigerated pickles)

Lay one piece of ham on the plate, and pat dry with a paper towel. Spread cream cheese on ham until covered. Pat pickle strip dry and lay on the narrow end of the ham. Roll up jelly roll style. Slice into ½ inch pieces.

## Entrée

### Eggs Benedict Strata

- 3/4 pound Canadian bacon, chopped
- 6 English muffins, split and cut into 1-inch pieces
- 8 eggs
- 2 cups 2% milk
- 1 teaspoon onion powder
- 1/4 teaspoon paprika

### Sauce

- 4 egg yolks
- 1/2 cup heavy whipping cream
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1/2 cup butter, melted

### Assembly

Place half of the bacon in a greased 13-in. x 9-in. baking dish; top with English muffins and remaining bacon. In a large bowl, whisk the eggs, milk and onion powder. Add salt and white pepper to taste. Pour mixture over top of muffin/bacon layers. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle with paprika. Cover and bake at 375° for 35 minutes. Uncover; bake 10-15 minutes longer or until a knife inserted near the center comes out clean.

In a double boiler or metal bowl over simmering water, constantly whisk the egg yolks, cream, lemon juice and mustard until mixture reaches 160° or is thick enough to coat the back of a spoon. Reduce heat to low. Slowly drizzle in warm melted butter, whisking constantly. Serve immediately with casserole. **Yield:** 12 servings (1-2/3 cups sauce).

Please note if you make this in a 6 inch muffin tin (one per serving), it is necessary to increase the eggs to 12, the milk to 3 cups, and the onion powder to 1 ½ teaspoons. Also, cut the muffins in smaller pieces than one inch. Reduce baking time by 5 to 10 minutes.

## Sides

### Festive Orzo Salad

8 oz skinny orzo (uncooked)  
1/2 cup roasted pine nuts (or almonds)  
6 oz herbed feta cheese  
4-6 oz fresh baby spinach  
1/2 cup red onion (or chopped scallions)  
1/2 cup dried cranberries  
3/4 cup chopped yellow, orange, or red sweet peppers

### Dressing

2 T olive oil	1 teaspoon Dijon mustard
1 T balsamic vinegar	1/8 teaspoon fresh tarragon
1 T lemon juice	chopped fresh basil
	salt and pepper to taste

Make dressing ahead of time and refrigerate until ready to use.  
Cook orzo pasta as directed on package for al dente. Drain/rinse. Mix with a few drops of olive oil to prevent sticking. Refrigerate until ready to use. Morning of serving, mix orzo together with other ingredients, using only as much dressing as needed. You may have some dressing leftover.

### Holiday Salad

Mixed greens	<b>Vinaigrette</b>
Scallions, chopped	Kosher salt
Avocado, sliced	Freshly ground pepper
Pomegranate seeds	1 tablespoon good red wine vinegar
Slivered almonds, toasted	1 tablespoon good sherry vinegar
Sectioned oranges or mandarin oranges	1/2 cup good Spanish olive oil

Top greens with scallions, avocado, and oranges. Toss with vinaigrette. Top with almonds and pomegranate seeds.