

New Year's Eve And New Year's Day Recipes!



Enjoy these holiday recipes and ideas to help brighten cold, bleak days. Simple ideas can turn the ordinary into the *extraordinary*!

For example -- serve your traditional shrimp cocktail in a silver mint julep cup to create a festive Shrimp Julep! Simply fill your silver cup half way with crushed ice, place a small glass container in the top to hold the cocktail sauce (I use small votive candle holders) and there you have it. Something ordinary made extraordinary!

Or take a bunt cake pan and fill it with water, greenery, and berries that the birds love from your yard. Stick it in the freezer - and there you have it! Something ordinary made extraordinary! The birds are happy with berries and water as it slowly melts away, and the colors inside



the ice wreath add a splash of color to your yard.

These two ideas are not mine, in fact, I am not sure, but I think I may have gotten them from Southern Living. The point is - make everyday *extraordinary*!

Now enjoy these recipes for your New Year!



These first two are GREAT! Make them and ask folks to guess what is in them. No one can believe they are made with black-eyed peas! This first one may be served as a side dish (YUM), but I also use it for a dip along side the second one. They compliment each other beautifully.

****Note - Speaking of compliments - these are always such a hit, I double the recipes.)***

Judi's Favorite Black-eyed Pea Casserole

**1 pkg. Ranch salad dressing
1/2 C mayonnaise
1/2 C sour cream
1 C artichokes (drained and chopped)
1 C black-eyed peas
1 med. onion, chopped
1 Tbs butter
1Tbs Parmesan cheese
Mozzarella cheese**

Saute onions in butter. Mix all ingredients (except cheese) together. Sprinkle cheese over top. Bake for 20 minutes at 350 degrees.



Judi's Favorite Cheesy Peas Dip

**1 stick butter or margarine
1/2 medium onion, chopped
1 (5 oz.) jar sharp pasteurized processed cheese or 8 oz. sharp cheddar cheese, chopped
1 (15 oz.) can black-eyed peas, drained
1 jalapeno pepper, seeds and veins removed, diced
1 (4 oz.) can green chilies or 2 small Anaheim peppers, chopped
1/2 teaspoon garlic salt**

In medium saucepan, melt butter or margarine. Add onion and sauté until golden brown. Turn heat to low, add cheese and stir until melted. Add black-eyed peas, jalapenos, green chilies, and garlic salt. Cook for 5 minutes, stirring constantly. Serve hot.

****Note: I like to make this one very hot...***

New Year's Eve/Day Soup

I reg. pkg. Pinto Beans
Ham cubes (to taste)
1 – 2 jars/cans/ or packages Sour Kraut
1 pint Sour Cream
Salt and Pepper to taste

Make a large pot of Pinto Beans according to package directions. Add in fresh ham to season (about 1/2 inch cubes). Salt and pepper to taste, (but go light on the Salt as the Ham will season it). Once the beans are cooked, add the Sour Kraut. Cook for 20 minutes over medium heat. Add in 1 small container of sour cream. This will enhance the taste of the soup and make it rich.

Champaign Scallops

2 lbs. scallops
2 cups Champagne (“Brut” or “Extra Dry”) or dry white wine
2 tablespoons shallots, finely chopped
4 tablespoons sour cream
2 tablespoons flour
Salt and freshly ground pepper to taste
4 Tablespoons dry bread crumbs

Combine the Champagne and the Shallots in a large saucepan (large enough to hold scallops) and bring to a boil over high heat. Reduce heat to medium and simmer until the amount of liquid is reduced by half. Add the scallops and continue to cook over medium heat for 5 to 7 minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white. The scallops should be under-done at this point. Remove the scallops with a slotted spoon and place in an oven proof gratin dish, quiche pan, or other shallow container. Thoroughly mix the flour with the sour cream and add to the liquid remaining in the pan. Stir to combine thoroughly. Bring

the liquid to a boil over high heat until it is the consistency of heavy cream. (This may take from 2 to 5 minutes depending on how much liquid the scallops gave up.) Spoon the liquid over the scallops and sprinkle with the bread crumbs. Place under a pre-heated broiler until the bread crumbs have browned (2 to 4 minutes). Serve immediately. Serves 4 to 6 or 8 as an appetizer.

Eggplant Caviar

1 large eggplant
1 large chopped onion
1 green pepper, chopped
1 garlic bud, crushed
Salt and pepper
1/2 cup olive oil
1 fresh tomatoes peeled, chopped
2 tablespoons dry, white wine

Put whole eggplant in 400 degree oven and bake until soft (about 1 hour). Saute onion, garlic, pepper and olive oil until tender but not brown. Peel and chop eggplant. Mix with tomatoes. Add to sauteed seasoning. Add salt and pepper to taste. Add dry white wine. Mix everything thoroughly and continue to cook gently until the mixture is fairly thick. Cool. Then place in refrigerator. Serve well chilled with pumpernickel or thin pieces of rye.



Oh, My! I was fooling around and figured this one out by accident. It is devine. The sweet and citrus flavor of the Fig Conserve blends beautifully with the Blue Cheese for a flavor that is very, very unique!

Judi's Fig Conserve and Gorgonzola Terrine

**1/2 cup dried figs or dates, chopped
4 to 5 sprigs of fresh thyme
1 cup orange juice or red wine
1 pound cream cheese, at room temperature
1 1/2 sticks butter, at room temperature
8 ounces Gorgonzola cheese, crumbled
2 tablespoons brandy (optional)
1 teaspoon salt
1 cup pecans, toasted, divided
2 tablespoons parsley, chopped
Fresh figs and thyme for garnish
Crackers**

****Note: I substituted a jar of my fig conserves for the first three ingredients, the pecans, and parsley. However, if you do not have any of my fig conserves, then follow these instructions.***

In a saucepan, simmer chopped figs or dates with thyme and orange juice or wine over low heat for 15 minutes. Drain and discard thyme. Let cool; set aside. In a large bowl, mix cream cheese and butter. Add Gorgonzola, brandy, and salt. Do not over mix. Line a loaf pan with plastic wrap. Spoon half of the cheese mixture in pan. Scatter cooked figs, 1/2 cup pecans, and parsley over cheese mixture. (This is where you would spread the jar of fig conserve instead.) Spoon remaining cheese mixture into pan, and cover with plastic wrap. Give pan a few sharp raps to settle terrine, and refrigerate. To remove terrine from pan, turn upside down on a flat surface. Pull off plastic wrap. Garnish with 1/2 cup pecans, fresh figs, and thyme. Serve with crackers.



OK! This has been a favorite for decades! I make it very thick and VERY hot. Hardy eaters LOVE it!

Ground Meat "HOT" Dip

**3 green onions, chopped
2 jalapeno peppers, chopped
1 can pimento, chopped
3 cloves garlic
1 can tomato paste
1 can tomatoes
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon oregano**

Brown ground beef with onions. Add other ingredients. Simmer 1 hour. Serve with chips.

Judi's Crab Dip

1 lb pkg imitation crab meat chopped (fresh crab meat is not as good for this recipe)
1 cup green onion, chopped
8oz sour cream
8oz cream cheese
1/3 cup milk
1/2 T creole seasoning (hot)
1 tsp black pepper
1 tsp cilantro (1/2 if fresh)
1/2 tsp garlic salt
1/2 tsp crab boil (liquid)
sprinkle paprika

Mix all ingredients together in baking dish top lightly with paprika. Bake at 350F until lightly brown and bubbly.

Hot Shrimp Fondue

1 can cream of shrimp soup
1 cup shredded sharp cheese
3/4 cup shrimp, cut up (baby or broken shrimp)
1/4 teaspoon tabasco sauce (I like Texas Pete best- has more flavor.)

In a saucepan, combine all ingredients and heat slowly, stirring until blended and mixture bubbles. Pour into fondue dish and serve as a hot dip with melba rounds or cubes of bread.



Spiced Nuts

2 cups sugar
1 cup cornstarch (cornflour)
2 Tbs cinnamon
2 tsp each ground allspice, ginger, and nutmeg
1 tsp salt
1 tsp cayenne pepper (optional)
4 egg whites
1/2 cup water
1 lb pecans, walnuts, almonds, or nuts of your choice

Sift the dry ingredients together into a large, shallow bowl or dish. Beat the egg whites and water in a small bowl. One by one, dip the nuts into the egg white mixture, then roll in the sugar mixture. Place on a baking sheet and bake in a preheated 250F oven for 60 to 90 minutes, until the coating is dry and crisp. Shake off excess sugar mixture and store in an airtight container. Makes about 1 lb.

Lobster Cheese Pate'

1 (8 oz.) package cream cheese
1/4 cup Chablis (or other white dinner wine)
1/4 teaspoon onion salt
1/2 teaspoon seasoned salt
1/8 teaspoon dried dill
1 1/2 cups finely chopped, cooked lobster meat

Soften cheese. Beat in wine until mixture is smooth and creamy. Blend in onion salt, seasoning salt and dill. Stir in lobster. Cover and refrigerate several hours or overnight. Makes about 2 1/2 cups.

**NOTE: to serve as a dip, heat in a little more wine and sour cream or yogurt to dip consistency.*

The term "soul food" frequently refers to the home cooking of African Americans, even though many white Southerners cook the same dishes in their homes, as well. Soul food restaurants rarely have a menu other than a hand-written sign describing their offerings, and those menus rarely include the word "appetizer." However, cornbread and pot liquor is frequently served before the main course as an appetizer. "Pot liquor" refers to the liquid remaining in the pot after cooking a big batch of greens.

Cornbread and Pot Liquor

6 Tbs bacon grease or butter, melted
1 cup all-purpose flour
4 tsp baking powder
1 tsp salt
1 cup yellow or white cornmeal
1 egg, lightly beaten
1 cup milk
Pot liquor

Place 2 tablespoons of the bacon grease in a heavy, 8- or 9-inch cast iron skillet and place the skillet in a preheated 425F oven until the grease sizzles. Tilt the pan thoroughly coat the bottom and sides of the skillet before adding the batter. Meanwhile, sift the flour, baking powder, and salt into a mixing bowl. Stir in the cornmeal. Make a well in the center of the flour mixture and add the beaten egg, milk, and remaining bacon grease. Beat vigorously for 1 minute and pour into the hot skillet. Bake at 425F for 20 to 25 minutes, until golden. Cut into squares or wedges and serve with a cup of pot liquor. (I like to crumble some cornbread into the pot liquor.) Serves 6 to 8.



OK, Here is one I tried recently, and even though it was good -- and easy with left over turkey, it only got BETTER each time I tried it. Try it and experiment with different types of cornbread. Ummm!

Plantation Sandwiches & Hollandaise Sauce

1 package cornbread mix
2 cans asparagus
12 slices smoked turkey
12 to 14 strips bacon, cooked and crumbled

Bake cornbread according to package directions in a 9-inch round iron skillet. Remove from pan and cut into 6 wedges. Slice each wedge in half to make sandwich. Warm asparagus in microwave or on top of stove. To assemble, place 1 piece of cornbread on plate, and add two slices turkey and 3-4 pieces asparagus. Top with second piece of cornbread. Place a spoonful of Homemade Hollandaise Sauce on top of sandwich and sprinkle liberally with crumbled bacon. Serve warm. Makes 6 sandwiches.

Homemade Hollandaise Sauce

3 egg yolks
juice of 2 lemons
1 stick butter, cut into 1-inch pieces

Bring water to a simmer in the bottom of a double boiler. Place egg yolks and lemon juice in top bowl. Whisk eggs constantly until mixture begins to thicken. Remove from heat, and continue to whisk, adding butter one piece at a time until completely incorporated. Serve immediately. Makes 1 cup.



These next few were in the paper this week. Simply delicious!

Cape Codder Punch

1 (48-oz.) bottle cranberry juice cocktail
1 1/2 cups vodka
1/3 cup sweetened lime juice
1 (1 liter) bottle ginger ale, chilled
Ice cubes

Garnish: fresh cranberries and lime wedges on swizzle sticks

Stir together first 3 ingredients. Stir in ginger ale just before serving. Serve over ice. Garnish, if desired.

Makes 10-12 servings



Champagne and Cranberries

6 dried cranberries
3/4 cup Champagne or sparkling wine, chilled

Place cranberries in Champagne flute. Pour Champagne over berries. Serve immediately.

Champagne Pomegranate Cocktail or A POM POM

1 ounce (2 tablespoons) Pomegranate juice (available in the refrigerated juice section of most supermarkets), chilled
5 ounces (10 tablespoons) cold champagne
1 thin lemon twist, for garnish

Pour the pomegranate juice into a flute; then, just before serving, fill it slowly with champagne. Float a lemon twist on top.

