

HOLIDAY RECIPES FROM THE NEFF FAMILY FARM!!!



Pumpkin Sheet Cake

- 1 (15 ounce) can solid pack pumpkin
 - 2 cups sugar
 - 1 cup vegetable oil
 - 4 eggs, lightly beaten
 - 2 cups all-purpose flour
 - 2 teaspoons baking soda
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt
- FROSTING:
 - 1 (3 ounce) package cream cheese, softened
 - 5 tablespoons butter or margarine, softened
 - 1 teaspoon vanilla extract
 - 1 3/4 cups confectioners' sugar
 - 3 teaspoons milk
 - Chopped nuts

In a mixing bowl, beat pumpkin, sugar and oil. Add eggs; mix well. Combine flour, baking soda, cinnamon and salt; add to pumpkin mixture and beat until well blended. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until cake tests done. Cool.

For frosting, beat the cream cheese, butter and vanilla in a mixing bowl until smooth. Gradually add sugar; mix well. Add milk until frosting reaches desired spreading consistency. Frost cake. Sprinkle with nuts.

Sausage, Apple and Cranberry Stuffing

- 1 1/2 cups cubed whole wheat bread
- 3 3/4 cups cubed white bread
- 1 pound ground turkey sausage
- 1 cup chopped onion
- 3/4 cup chopped celery
- 2 1/2 teaspoons dried sage
- 1 1/2 teaspoons dried rosemary
- 1/2 teaspoon dried thyme
- 1 Golden Delicious apple, cored and chopped
- 3/4 cup dried cranberries
- 1/3 cup minced fresh parsley
- 1 cooked turkey liver, finely chopped
- 3/4 cup turkey stock
- 4 tablespoons unsalted butter, melted

Preheat oven to 350 degree F (175 degree C). Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.

In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.

Pour sausage mixture over bread in bowl. Mix in chopped apples, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Spoon into turkey to loosely fill.

Cranberry Coffee Cake

- 1/2 cup margarine
- 1 cup sugar
- 2 eggs
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 cups flour
- 1/2 tsp. salt
- 8 oz. sour cream
- 1 tsp. almond flavoring
- 1 (8 oz.) can whole cranberry sauce
- 1/2 c. chopped walnuts

Cream margarine and add sugar gradually. Add unbeaten eggs, one at a time. Add dry ingredients alternately with sour cream, ending with dry ingredients. Add flavoring. Grease and flour Bundt pan. Put layer of batter in bottom of pan. Add half of cranberry sauce and spread around evenly. Add remaining batter, putting remaining cranberry sauce on top. Sprinkle with walnuts if desired. Bake in 350 degree oven for 55 minutes. Remove from pan after 5 minutes of cooling.

TOPPING: Mix well

- 3/4 cup confectioners' sugar
- 2 tablespoons warm water
- 1/2 teaspoon almond flavoring.

Spread over top of coffee cake after it is taken out of pan, and let topping run over sides of cake.

Cranberry Dip

2 8 oz package cream cheese
3/4 pound shredded Swiss cheese
1 can crushed pineapple
2 cups dried cranberries

2 tablespoons orange juice
1/4 cup apple juice

Preheat oven to 375 degrees F. In a medium bowl, blend the cream cheese, Swiss cheese, cranberries, orange juice, and apple juice. Scoop into a 9 inch pie pan. Bake 15 minutes in the preheated oven, until bubbly and lightly browned, also will work in a crockpot. (*Simplify to a cold spread by eliminating Swiss cheese and juices.) Serve hot or cold with fruit, crackers, or Vanilla Wafers'

Harvest Corn Salad

2 cans fiesta corn, drained
1/2 red pepper chopped
1/2 green pepper chopped

1/2 purple onion, chopped
1 cup mayonnaise
1 cup shredded cheddar cheese
5 ounces Dorito Type chips

1. Mix all the ingredients except the chips.
2. Add the chips in before serving otherwise the chips will get soggy.
3. Red peppers are expensive so you can just use green instead.

Sweet Potato Burritos

16 oz. Cooked sweet potatoes
1 can black beans
1 small can green chilies

To taste
Cheese
Cilantro
Black olives

Mix soft sweet potatoes with green chilies. Spoon into tortillas then spread with black beans. Roll and place in baking dish. Add cheese to top, bake at 350 for 20 or until heated through. Be creative with this one, any style left over sweet potatoes will work.

2010 Holiday Show Schedule

November 6

Salem UMC
Newton, Kansas

November 20

Sedgwick County Extension
Indoor Kansas Grown Market
Wichita, Kansas

November 20

See n Sell Craft Show
Salina, Kansas

December 2010

December 4

Newton Rec Center
Newton, Kansas

December 18

Sedgwick County Extension
Indoor Kansas Grown Market
Wichita, Kansas

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