

## Holiday Deviled Eggs

*Makes 12*

- 6 hard-cooked eggs, separated in halves
- 1½ tablespoons mayonnaise
- 1½ tablespoons mustard
- ½ teaspoon spicy brown mustard
- 1 tablespoon French onion dip
- 1 tablespoon sweet pickle relish
- 1 tablespoon olives, chopped
- ¼ teaspoon curry powder
- Salt
- Pepper
- 1 (3 oz.) package real bacon bits

Place egg halves into deviled egg tray; set aside. Place yolks into zip-lock bag, mash yolks until crumbly. Add mayonnaise, mustard, spicy brown mustard, onion dip, sweet pickle relish, olives, and curry powder; mix well. Salt and pepper to taste. Make sure air is out of zip-lock bag, zip and mash ingredients together. Snip the corner of one end of bag and pipe the mixture into each egg half. Sprinkle bacon bits over eggs and serve.

## Quick Holiday Muffins

*Makes 24*

- 24 mini baking cups
- 1 (14 oz.) box banana quick bread mix
- 1 cup pecans, chopped
- 1 (6 oz.) bag dried cranberries and spiced apples
- 2 eggs, beaten
- 3 tablespoons butter, melted
- 2 tablespoons vegetable oil
- 4 tablespoons Moscato wine
- 4 tablespoons buttermilk
- 2 tablespoons heavy whipping cream
- 2 tablespoons orange juice

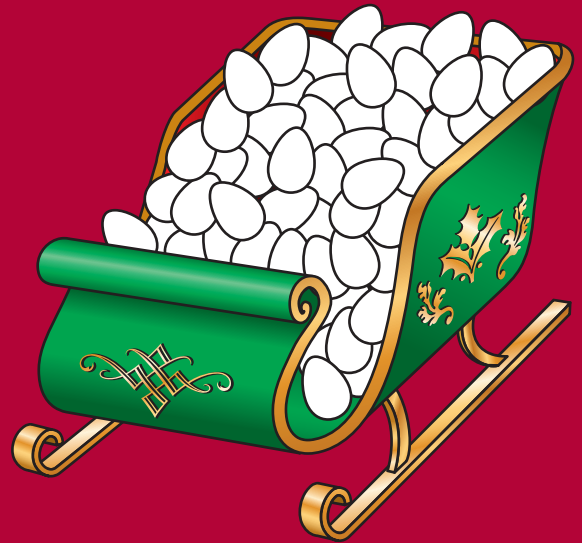
Preheat oven to 350 degrees F. Combine bread mix, pecans, cranberries and spiced apples, eggs, butter, oil, wine, buttermilk, whipping cream, and orange juice. Stir until mixture is moistened; do not over mix. Spoon mixture into paper-lined (baking cups) mini muffin pans. Completely fill to the top of muffin cups. Bake on top rack for 15 to 20 minutes or until muffins are lightly browned. Remove from oven and serve or keep in airtight container.

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*Fill Your  
Holidays...*



*... With Eggs!*



## Santa's Christmas Password

**S**anta's list for girls and boys is stored in his computer and he needs it to fill the sleigh.

**T**onight is Christmas Eve, and his annual trip is only a few hours away.

**O**ne problem: Santa has forgotten the password for his computer file!

**C**alling the reindeer by name is easy, but sometimes, it can take awhile!

**K**indness surrounded him, and as he remembered the password, his face began to glow.

**I**nstantly, Santa had his list, the sleigh was packed, and he was ready to go.

**N**ow he could fill everyone's stocking with toys and fun games to play.

**G**uess we'll never know the password; but, thank God for Christmas Day!

## Holiday Brunch Salad Omelet

*Makes 4*

- 1 teaspoon margarine
- 4 tablespoons onion, chopped
- 1 cup fresh mushrooms, sliced
- 2 cups fresh baby spinach, stems cut off
- 8 eggs
- 8 tablespoons water
- 4 teaspoons margarine
- 1 cup cherry tomatoes, sliced
- 1 avocado, sliced
- 1 cup baby Swiss cheese, finely grated
- 1 (3 oz.) package real bacon bits
- 1 (12 oz.) jar spinach salad with real bacon dressing, heat desired amount

In a skillet on high heat, melt margarine. Add onion and mushrooms, sauté until slightly tender. Add spinach and cook until spinach starts to wilt slightly; remove from stove, and if mixture has any liquid, drain and set aside. In a small bowl, beat together two eggs and two tablespoons water until blended. In 7 to 10-inch non-stick skillet, over medium-high, heat pan until hot enough to sizzle a drop of water. Add margarine and pour in egg mixture. (Mixture should set immediately at edges.) With an inverted spatula, carefully push cooked portions at edges toward center of omelet, so uncooked portions can reach hot pan surface, tilting pan and moving cooked portions as necessary. When top is thickened and no visible liquid egg remains, turn heat down, and fill one side of omelet with  $\frac{1}{4}$  spinach mixture. Layer  $\frac{1}{4}$  of tomatoes, avocado slices, Swiss cheese, and bacon bits over spinach mixture. Using spatula, fold omelet in half or roll. Slide omelet onto plate; spoon desired amount of dressing over omelet and serve. (Note: omelet should take no longer than 40 to 60 seconds to prepare.)

## Holiday Strawberry Caramel Fluffs

*Makes approximately 60*

- 1 (8 oz.) package cream cheese
- 1 (2 oz.) container caramel apple dip
- 1 cup strawberry Cool Whip
- 1 egg, beaten
- $\frac{1}{4}$  cup sugar
- 4 (2.1 oz.) packages mini fillo shells
- 2 (2 oz.) containers caramel apple dip
- Almonds, sliced

Preheat oven to 350 degrees F. Combine cream cheese, caramel apple dip, Cool Whip, egg, and sugar. Using a mixer, beat on high until creamy; set aside. Place each mini fillo shell into a mini muffin tin and spoon small amount of caramel apple dip into bottom of shell. Spoon mixture over caramel; fill shell completely. Stand one almond slice into the center of mixture of each shell. Bake on top rack for 15 minutes; remove from oven and chill.