

# 8 SIMPLE & EASY HOLIDAY RECIPES FOR YOUR FAMILY

## MY COFFEE PUNCH

(Save your left over coffee in the morning and serve as dessert!)

- 2 cups cold coffee
- 2 Containers of Breyers Columbian Coffee ice cream (or any brand)
- 1 gallon whole or 2% milk

Make all at once by mixing together in punch bowl -or- use 1 cup coffee, 1 ice cream and 1/2 gallon of milk to serve half at one time and 1/2 at a later time —good when having at a party. Enjoy!

Mallory

## CHICKEN & RICE

(Crock pot or Insta pot Friendly and warms up well)

- 1 can cream of mushroom
- 1 packet of ranch seasoning
- 1 8oz whipped cream cheese
- 1 can of milk (use the can from cream of mushroom)
- 2 pounds of raw chicken (I use tenders but breasts cut in half are fine too)
- 3 cups of white jasmine rice, cooked
- Salt and pepper to taste

Put cream cheese, cream of mushroom, ranch seasoning, milk and chicken into crock pot—Low for 6-8hrs. or high 4-5hrs. It can also be done in insta pot much quicker, but I prefer the crock pot. Cook rice and place in a 9x13 dish. Shred chicken (it will fall apart) and place over rice. Season all over with a heap of salt and pepper. Pour over leftover sauce and mix! It feeds a big crowd for not much \$\$ and warms up great!

Mallory

## "HOMEMADE" MASHED POTATOES HACK

(Easy & Yummy!)

- 1 package of refrigerated mashed potatoes (From Sam's of Costco—comes with 2 in a pack.)
- 1 stick of butter, sliced into 8 pieces
- Salt and pepper

People will think you are chef with these and it's amazingly simple! Preheat oven to 350 and warm up mashed potatoes in the microwave, according to instructions. Then place both containers of mashed potatoes into a casserole dish. Place 8 butter pieces on top of potatoes, evenly spaced. Then sprinkle with salt and a heap of pepper. Put in the oven for 10-20 minutes until potatoes brown around the edges...for that homemade look. Bring out and mix all together and serve.

People will think you worked all day peeling potatoes and so easy! You can easily double for bigger families.

Mallory

## CREAMED CORN

(Can be left in the crock pot.)

- 2-3 packages of fresh frozen sweet corn
- 2 frozen tubes of McKenzie sweet corn
- 1 cup of heavy cream
- 1/2 stick butter
- Pepper to taste

Steam fresh corn in microwave. Defrost McKenzie corn slightly to be able to open, and then add to crock pot with steamed corn. Add cream and stir. Leave on low for 2-3 hours, stir and then keep on warm until meal time. Once on warm, stir in pieces of butter and add pepper to taste. Great holiday side dish!

Mallory



## THE BEST POT ROAST EVER (Crock pot all-day and ready!)

- 1 (3-4 pounds) chuck roast
- 1 packet ranch dressing mix
- 1 packet au jus gravy mix
- 1/4 cup butter
- 4-5 pepperonini peppers

Place roast in the slow cooker and sprinkle the top with the ranch dressing mix and the au jus mix. Place peppers on top of the mixes, and add the butter. Cook over low heat for 8 hours. Serve with noodles, rice or mashed potatoes. Enjoy!

Jana (from [belleofthekitchen.com](http://belleofthekitchen.com))

## LUXURY HAMBURGER CASSEROLE (Make ahead and freeze.)

- 3 pounds ground beef
- 2 medium white onions, chopped
- 1 bell pepper, diced
- 1 can cream of mushroom
- 2 cans of tomato soup
- 1/2pd. Sharp cheddar cheese, shredded
- 1 box wild (brown or white) rice, cooked

Saute onion, pepper and celery in butter or olive oil. Add meat into the mixture and brown. Then mix together with cream of mushroom, tomato soup, rice and cheese. together. Cook in a 9x13 casserole dish at 350 degrees for 30 minutes. (OR FREEZE and then thaw and bake.)

Jana

## CHOCOLATE CHESS PIES

(Makes 2 pies & can be made the night before and left out!)

- 3 cups sugar
- 4 Tbsp. Of Hershey's Cocoa
- 4 eggs, beaten
- 1 stick of butter, melted
- 2 teaspoons of vanilla
- 1 large can evaporated milk
- 2 deep pie crusts

Mix all ingredients together with blender and once smooth, pour into 2 pie shells evenly. Bake at 350 degrees for 50 minutes. (Or until center is cooked) They will need to sit out 1/2 an hour to settle, then cover.

Mallory

## COOKIES & CREAM ICE CREAM PIE

(Easy—Can be made ahead and kept in the freezer.)

- 1 bag of mini Oreos
- 1 stick of butter, melted
- 1 carton of cookies and cream ice cream, left out an hour to thaw

Crush up the entire bag of Oreos in a bowl. Save a handful to the side for topping. Then add melted butter and stir until combined. Pour cookie butter mixture into a pie dish and spread around evenly on the bottom and up the sides—this will be the pie crust. Then take semi-melted ice cream and pour into pie crust. Spread evenly and cover. Place in the freezer for up to a week. Save topping in a baggie to top fresh when served. My kids and husbands favorite!

Mallory

