



## Tangy Christmas Meatballs

*One of the easiest and tastiest appetizers you can make!*

from the kitchen of Renée James

### INGREDIENTS:

- 1 bag (24–30 oz.) frozen cocktail size meatballs
- Bottle of ketchup 20 oz. or 38 oz.\*
- Jar of grape jelly\* 8 oz. or 30 oz.\*
- Worcestershire sauce

\* *Keep the ratio of the main ingredients close: 20 oz. ketchup with 18 oz. jelly; 38 oz. with 30 oz. This recipe is easily doubled by changing the sizes of your ingredients, and is pretty forgiving. Adjust according to your taste.*

### DIRECTIONS:

- Bake the meatballs as indicated on the packaging. Drain/rinse the fat and set them aside.
- While the meatballs are baking, combine the ketchup and grape jelly in a large pot.
- Simmer over medium high heat, stirring regularly until the jelly has liquefied and been mixed thoroughly with the ketchup. Add a dash or two of Worcestershire. (The mixed sauce should be a deep wine/purple color.) Adjust to taste as needed with more ketchup, jelly or both to get the color, consistency and taste you like!
- Once everything is mixed to a “sauce” consistency (it shouldn’t be too thin), add the meatballs and stir to coat them. Heat them so the flavor gets absorbed into the meatballs. Set on low, these can simmer for at least 30 minutes.
- Serve in a chafing dish to keep the sauce warm; add some crusty bread or crackers on the side. People will love this sauce!



## Baklava (makes 30–36 pieces)

from the kitchen of Allison Black

### INGREDIENTS:

- 1 pound phyllo dough
- 1 pound butter melted and clarified\*
- 1 cup blanched ground almonds
- 1 cup ground walnuts
- 1 cup white sugar
- 1 tablespoon cinnamon
- 1 cup coarsely chopped pistachio nuts (optional)

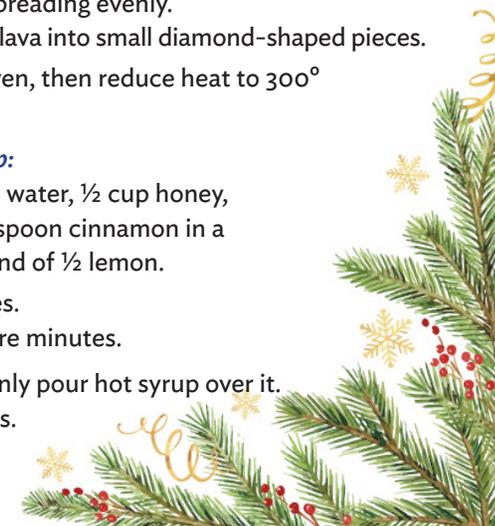
\* *To make clarified butter, melt the butter being careful not to burn it. Let stand for ½ hour. Skim off as much white foam on top as possible. Carefully pour off the clear liquid into a bowl and discard the sediment remaining on the bottom.*

### DIRECTIONS:

- Defrost phyllo dough.
- Mix together almonds, walnuts, cinnamon and sugar.
- Generously butter an 11 x 18 inch pan. Preheat oven to 350°.
- Unroll the phyllo, keeping it covered at all times with a damp towel.
- Place half of the phyllo leaves in the pan, one by one, sprinkling the butter evenly over each leaf.
- Spread the nut mixture evenly over the layered phyllo.
- Place the remaining phyllo leaves on top of the nut mixture, buttering as before.
- Pour the remaining butter on top, spreading evenly.
- Use a very sharp knife to cut the baklava into small diamond-shaped pieces.
- Bake 25 minutes, in center of the oven, then reduce heat to 300° and bake for one hour.

### While baklava is baking, prepare syrup:

- Combine 2 cups white sugar, 2 cups water, ½ cup honey, ½ cup fresh lemon juice, and ½ teaspoon cinnamon in a non-corrosive saucepan. Add the rind of ½ lemon.
- Bring to boil then simmer 10 minutes. Remove the rind and simmer 10 more minutes.
- Remove baklava from oven and evenly pour hot syrup over it. Sprinkle with optional pistachio nuts. Cool baklava in pan. Best served at room temperature.





## Date Bars

*(or any chopped, dried fruit or mincemeat in a jar)*

from the kitchen of Rosa Lamoreaux

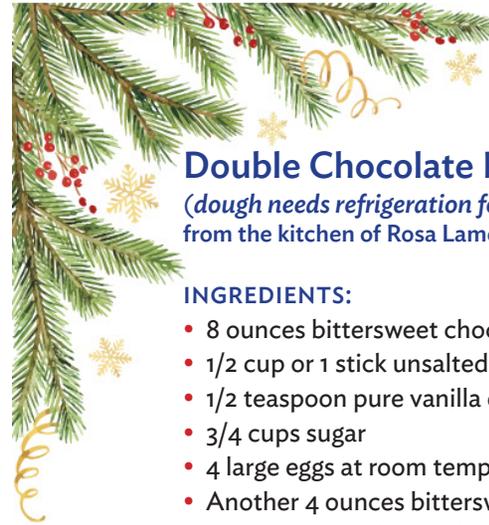
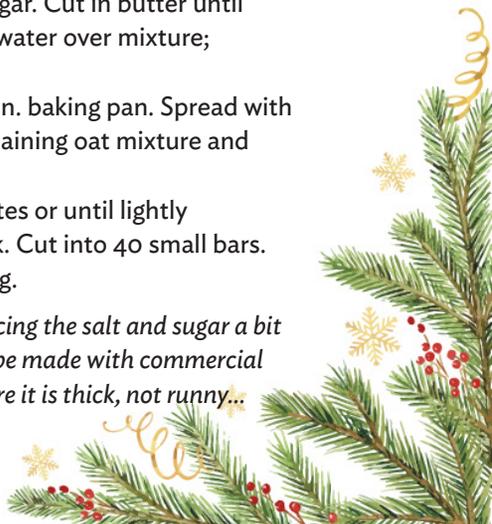
### INGREDIENTS:

- 2-1/2 cups chopped dates,
- 1/4 cup sugar
- 1-1/2 cups water
- 1/3 cup coarsely chopped walnuts, or pecans or pistachios, optional
- 1-1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1-1/2 cups quick-cooking oats
- 1/2 cup packed brown sugar
- 1/2 cup butter, softened
- 1 tablespoon water

### DIRECTIONS:

- In a saucepan, combine dates, sugar and water. Cook, stirring frequently, until very thick. Stir in nuts, if desired; cool.
- Sift the flour, salt and baking soda together in a large bowl; add oats and brown sugar. Cut in butter until mixture is crumbly. Sprinkle water over mixture; stir lightly.
- Pat half into a greased 13x9-in. baking pan. Spread with date mixture; cover with remaining oat mixture and pat lightly.
- Bake at 350° for 35-40 minutes or until lightly browned. Cool on a wire rack. Cut into 40 small bars. These are delicious and filling.

*This is my adapted version reducing the salt and sugar a bit from the original. This can also be made with commercial mincemeat pie filling. Just be sure it is thick, not runny...*



## Double Chocolate Rye Cookies

*(dough needs refrigeration for 4 hours or overnight)*

from the kitchen of Rosa Lamoreaux

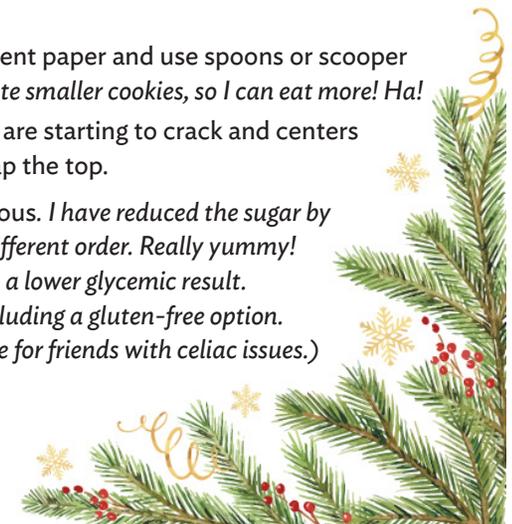
### INGREDIENTS:

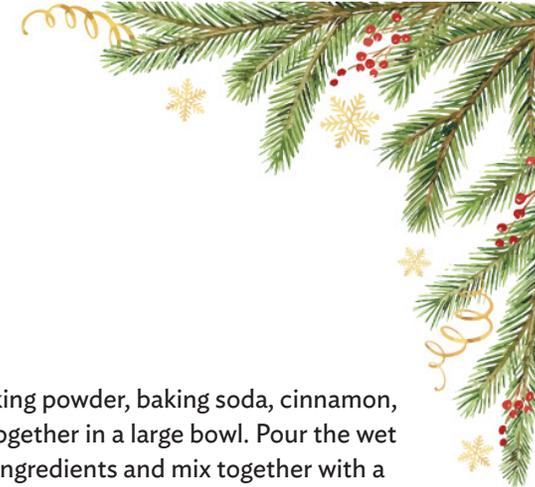
- 8 ounces bittersweet chocolate chips
- 1/2 cup or 1 stick unsalted butter
- 1/2 teaspoon pure vanilla extract
- 3/4 cups sugar
- 4 large eggs at room temperature
- Another 4 ounces bittersweet chocolate chips
- 1 cup toasted, chopped pecans or walnuts
- 1/2 cup rye flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt

### DIRECTIONS:

- Gently melt chocolate and butter in a double boiler over simmering, not boiling, water. Take off the heat and add the vanilla. Let cool while doing the next steps.
- In stand mixer, set on medium speed, beat eggs and sugar for 5 minutes, mix gently and add the eggs one at a time. Mix dry ingredients with the additional chocolate chips and nuts and fold into chocolate/egg mixture. Refrigerate 4 hours or overnight, or up to 3 days.
- Heat oven to 350
- Prepare cookie sheets with parchment paper and use spoons or scooper for dough. *I use teaspoon size to create smaller cookies, so I can eat more! Ha!*
- Bake 10-12 minutes until the edges are starting to crack and centers are soft, but not gooey when you tap the top.

*This is adapted from a recipe in Epicurious. I have reduced the sugar by half and adjusted the ingredients in a different order. Really yummy! The rye flour is not gluten free but offers a lower glycemic result. Feel free to use a flour of your choice including a gluten-free option. (I like Cup4Cup when baking gluten free for friends with celiac issues.)*





## Pumpkin Chocolate Chip Cookies

(These are to die for!)

Shared by Joy Hirokawa, © sallysbakingaddiction.com



Christmas Delicacies from The Bach Choir

### INGREDIENTS:

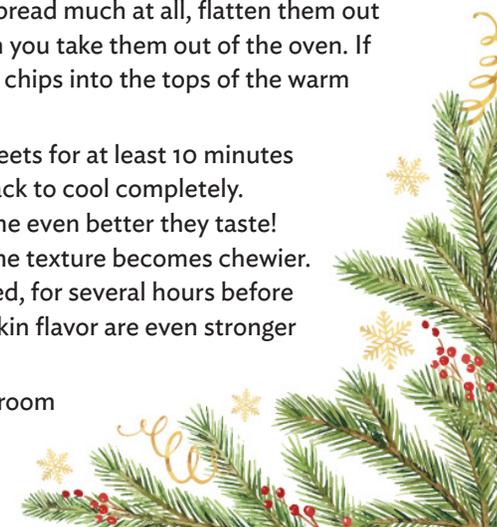
- 1/2 cup (1 stick) unsalted butter, melted & slightly cooled
- 1/4 cup packed light or dark brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 6 tablespoons pumpkin puree (see note)\*
- 1 and 1/2 cups all-purpose flour (spoon & leveled)
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1-1/2 teaspoons ground cinnamon
- 3/4 teaspoon pumpkin pie spice
- 1/2 cup semi-sweet chocolate chips, plus a few extra for the tops

\* *Squeeze as much of the moisture out of the pumpkin puree as you can before adding it to the cookie dough. Simply squeeze the puree with paper towels. This will help produce a less cakey cookie. Less moisture is a good thing here! Measure 6 Tablespoons AFTER the pumpkin has been squeezed/blotted. Do not use pumpkin pie filling.*

### DIRECTIONS:

- Whisk the melted butter, brown sugar, and granulated sugar together in a medium bowl until no brown sugar lumps remain. Whisk in the vanilla and blotted pumpkin until smooth. Set aside.

- Whisk the flour, salt, baking powder, baking soda, cinnamon, and pumpkin pie spice together in a large bowl. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in 1/2 cup semi-sweet chocolate chips. The chips may not stick to the dough because of the melted butter, but do your best to combine them. Cover the dough and chill for 30 minutes or up to 3 days. Chilling the dough is imperative for this recipe.
- Remove dough from the refrigerator. Preheat oven to 350°.
- Line two large baking sheets with parchment paper or silicone baking mats.
- Roll the dough into balls, about 1.5 Tablespoons of dough each. Using the back of a spoon, slightly flatten the tops of the dough balls. (Without doing so, the cookies may not spread.)
- Bake for 11-12 minutes or until the edges appear set. The cookies will look very soft in the center. Remove from the oven. If you find that your cookies didn't spread much at all, flatten them out with the back of a spoon when you take them out of the oven. If desired, press a few chocolate chips into the tops of the warm cookies. This is only for looks!
- Cool cookies on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely. The longer the cookies cool, the even better they taste! The flavor gets stronger and the texture becomes chewier. I usually let them sit, uncovered, for several hours before serving. Chewiness and pumpkin flavor are even stronger on day 2.
- Cookies stay fresh covered at room temperature for up to 1 week.





## Nut Kiffles

from the kitchen of Michelle DeCrosta

### INGREDIENTS:

Dough:

- 3x 3oz cream cheese
- 3 sticks butter
- 3 cups flour

Nut Filling:

- 1lb chopped walnuts
- 1/2 cup milk
- 1/2 cup butter
- 1/2 cup sugar
- 1 tsp vanilla

### DIRECTIONS:

Dough:

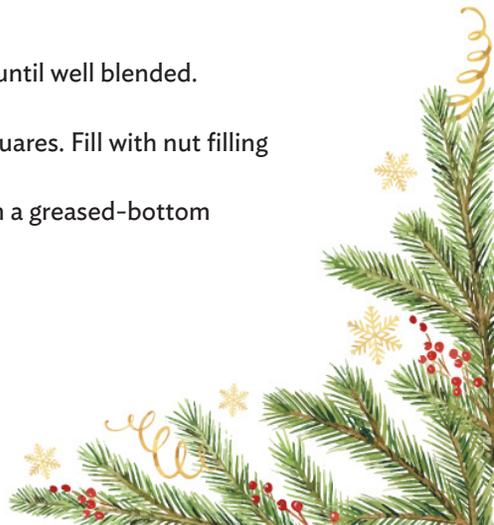
- Mix cream cheese and butter
- Add flour and blend well
- Roll into small balls and refrigerate for 1 hour

Nut Filling:

- Melt milk and butter.
- Add sugar, vanilla and nuts until well blended.
  
- Roll out dough into small squares. Fill with nut filling and pinch together.
- Bake 350° for 20 minutes on a greased-bottom cookie sheet.



Christmas Delicacies from The Bach Choir



# Enjoy!

We hope as these recipes add to your holiday festivities, our music continues to nourish your soul!

Thank you for your support and we look forward to sharing the music of Johann Sebastian Bach with you for many years to come.

