**Holiday Gifts from the Kitchen: *Meal Idea* Recipes**

Yes, it’s wonderful to share gifts of home preserved foods during the holidays, but it’s even better when those gifts are eaten as part of a delicious meal. In addition to giving food gifts, why not share recipes and meal suggestions on how to use the food you lovingly prepared? This collection of preserved food recipes includes suggestions on how to use them in meals. For instructions on canning and dehydration procedures, download our process guides at <http://ucanr.edu/csmfpclasses>.

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**Cocktail Meatballs**

12 oz. **grape jelly**  
Two 12 oz. bottles chili sauce

¼ cup Worcestershire sauce

Meatballs

1. Mix all ingredients in a crockpot.
2. Heat through and simmer for at least one hour. Make sure all meatballs are covered.

*Source: cooks.com*

**Crock Pot Pinto Beans with Grape Jelly**

2 pints canned pinto beans

½ pint **grape jelly**

1 cup chopped onion

Ham or bacon pieces

Salt & pepper to taste

1. Mix canned beans (including liquid) and the rest of the ingredients in a crock pot.
2. Cook on low for several hours until beans and onions are soft.

**Sondra's Spaghetti Sauce** *8 servings*

1½ pounds ground beef

½ cup onion

1 large jar of your favorite spaghetti sauce

2 cans (14½ ounces each) diced tomatoes

1 can (8 ounces) tomato sauce

½ cup **grape jelly**

½ to 1 teaspoon Italian seasoning

1. Brown ground beef with onion in a large skillet.
2. Add remaining ingredients and simmer for about 2 hours, or until sauce is thick.

**Spinach Salad with Sweet Vinaigrette**

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| *Dressing Ingredients*  1 pint **strawberry jam**  ½ pint **jalapeno jelly**  ½ cup white vinegar  ¾ cup olive oil  1 teaspoon lemon juice  ⅛ teaspoon black pepper | *Salad Ingredients*  Spinach  2 cans mandarin oranges, drained  2-3 green onions, chopped  Toasted pecans  **Dried strawberries**  **Dried apple slices** |

1. Blend all dressing ingredients until smooth. Refrigerate.

2. Mix salad ingredients in large bowl.

3. Add dressing just before serving. This dressing is sweet; do not overdress.

# **Monte Cristo Wraps***4 servings, 1 each*

4 large (or burrito sized) low carb wraps

Sliced turkey breast & ham

2 cups shredded white cheese: any combination of Mozzarella, Provolone, Asiago, Parmesan, Romano

½ cup egg substitute

4 tablespoons **strawberry** or **raspberry jam**

16 toothpicks

Nonstick olive oil spray

1. Lay wrap flat. Place ¼ of meat and cheese ingredients horizontally on each wrap. Carefully fold bottom section of wrap over top section like a taco. Then carefully fold in a little on each end while rolling up wrap “burrito style”. Place a couple of toothpicks like a safety pin to hold wrap together.
2. Pour egg substitute into flat bottom bowl. Dip and coat each Monte Cristo wrap in egg substitute. Spray olive oil in skillet and warm to medium/medium high. Place wraps in skillet and pour remaining egg substitute over the top of wraps.
3. Cook (5 - 10 minutes) turning once or twice to brown all sides. Don't forget to remove the toothpicks before serving! Serve with 1 tablespoon each of jam for dipping.

## Note: Sometimes wrapping the wrap in a paper towel (before coating with egg substitute) and cooking in the microwave for 30 seconds speeds up the cooking process by warming the ingredients.

*Source: Kraft Foods*

# **Pork Chops with Berry Sauce** *4 to 6 servings*

4 to 6 boneless pork chops

2 teaspoons garlic salt

1 teaspoon black pepper

2 tablespoons olive oil

1½ cups chicken broth

½ cup seedless **berry jam**

2 tablespoons Dijon mustard

1 tablespoon cold butter

2 tablespoons chopped flat leaf parsley

¼ cup fresh raspberries

1. Season chops with garlic salt and pepper. Heat oil in a large skillet. Brown pork chops on both sides over medium heat until pork is cooked through. Remove to a plate and cover with foil.
2. Add broth to the same skillet. Bring to a simmer, scraping up brown bits. Whisk in jam and mustard. Cook for a minute or two. If sauce is to thick add a little water or more stock.
3. Turn off heat and whisk in cold butter. Add parsley. Serve on top of chops. Garnish with fresh raspberries.

*Source: Kraft Foods*

**Peanut Butter and Jelly Crumble Bars**

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| --- | --- |
| **Bars**  ½ cup unsalted butter (1 stick), melted  ⅓ cup creamy peanut butter, melted  1 large egg  1 cup light brown sugar, packed  1 tablespoon vanilla extract  1 cup all-purpose flour  ½ teaspoon salt, or to tast**e** | **Crumble Topping**  ¼ cup unsalted butter (half of 1 stick), melted  ½ cup all-purpose flour  ⅓ cup old-fashioned whole-rolled oats  ¼ cup granulated sugar  2 tablespoons light brown sugar, packed  ¼ teaspoon salt, or to taste  One 9-ounce jar **pomegranate jelly** |

**Bars**

1. Preheat oven to 350°F. Line an 8 x 8 baking pan with aluminum foil, spray with cooking spray; set aside.
2. To a large, microwave-safe bowl add the butter and heat on high power to melt, about 1 minute.
3. Add the peanut butter and heat for 30 seconds to soften. Whisk the butter and peanut butter mixture until smooth and combined.
4. Wait momentarily before adding the egg so you don't scramble it. Add the egg, brown sugar, vanilla, and whisk until smooth.
5. Add the flour, salt, and stir until just combined, don't overmix.
6. Turn batter out into prepared pan and bake for 15 minutes. While bars bake, make the crumble topping.

**Crumble Topping**

1. To a large, microwave-safe bowl add the butter and heat on high power to melt, about 1 minute.
2. Add the flour, oats, sugars, salt, and stir to combine. Mixture will be dry and sandy with some larger, well-formed crumble pieces; set aside. *(Note: Don't use quick cook or instant, it’s finer and behaves like flour and will make mixture too dry.)*
3. After bars have baked for 15 minutes, remove pan from the oven, and spread the fruit spread in an even flat layer over the surface, leaving a ½-inch bare margin at the edges.
4. Evenly sprinkle with the crumble topping mixture.
5. Return pan to oven and bake for about 25 to 28 minutes, or until crumble topping is lightly golden browned and set. Place pan on a wire rack to cool for at least 90 minutes before slicing and serving. Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

*Source: http://www.averiecooks.com/*

# **Barb's Pulled Pork Tacos** *12 servings*

2 to 2½ pounds boneless pork shoulder

2 teaspoons kosher salt

1 teaspoon pepper

2 teaspoons ground cumin

½ cup **jam or preserves** (tomato, apricot, …)

2 jalapenos, sliced into rings and seeded

1 red onion, roughly chopped

8 small flour or corn tortillas, warmed

1 cup fresh cilantro leaves

1 lime, cut into wedges

1. Preheat oven to 300°F. Place 2 large sheets of aluminum foil on a work surface one a top the other. Place the pork in the center of the foil and season on all sides with salt, pepper, and cumin. Spoon the jam over the pork, turning to coat. Scatter the jalapenos and onion around the pork. Fold the double layer of foil around the pork and crimp the edges to seal tightly. Place in baking dish.
2. Roast until fork tender about 4 hours; let cool.
3. Unwrap the pork, reserving the juices. Use a fork to shred the pork. Transfer to a bowl. Pour the cooking juices, onion and jalapenos over the pork and toss. Serve with the tortillas, cilantro and lime wedges.

*Source: Kraft Foods*

**Puffed Pastry Stuffed Brie with Fig Jam**

½ of a 17.3-ounce package Puff Pastry Sheets (1 sheet), thawed according to package directions

1 (8-ounce) Brie cheese round

1 jar of **Fig, Red Wine, Rosemary Jam**

1 egg

1 tablespoon water

1. Heat oven to 400°F. Cover a baking sheet with parchment paper. Place puff pastry on the covered baking sheet and unwrap.
2. Place brie on the middle of the puff pastry. Add ¾ to one full bottle of fig jam on top of the brie. Wrap the puff pastry and seal any open sides.
3. Mix egg and water in a small bowl. Using a pastry brush, brush egg wash on puff pastry. Bake for 25 to 30 minutes until golden brown. Allow the baked brie to rest for 15 to 20 minutes before cutting open and serving with crackers.

**Homemade Pop-Tart***4 servings*

1 can (8 oz) refrigerated crescent dinner rolls

Your favorite **jam or jelly**

Cream cheese

1. Heat oven to 375°F.
2. Unroll dough; separate at perforations, press two triangles together at seams, creating 4 rectangles.
3. Spread a tablespoon of cream cheese and several tablespoons of jam in the center of each rectangle.
4. Fold and pinch edges to enclose jam.
5. Bake 13-15 minutes or until golden brown on a cookie sheet. Immediately remove from cookie sheet. Serve warm.

**Apple Cake**

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| 2 cups flour  ¾ cups sugar  2 teaspoons baking powder  ½ teaspoon baking soda  1 teaspoon cinnamon  ½ teaspoon salt | 2 eggs  ½ cup oil  1 teaspoon vanilla  ¾ cup milk  1 pint **apple pie filling** | *For crumb topping:*  ½ cup flour  ½ teaspoon cinnamon  ½ cup brown sugar  4 tablespoons softened butter |

1. Preheat oven to 375°F.
2. In a large bowl, combine flour, sugar, baking powder, baking soda, cinnamon, and salt.
3. In a medium bowl, combine eggs, oil, vanilla and milk.
4. Pour the wet ingredients into the dry ingredient bowl and mix to combine.
5. Pour half of the batter into a greased 8x8 or 9x9 pan.
6. Spread apple pie filling over the batter.
7. Pour the remainder of the batter on the top of the apples, covering completely.
8. For the crumb topping, mix in butter with flour, cinnamon and brown sugar until crumbs form. Sprinkle crumbs over top of cake.
9. Bake 40 minutes or until a toothpick inserted in the center comes out clean. If the topping begins to brown too much, cover with foil for the remainder of the cooking time. Oven cook times vary so check your cake every so often.

**Any Pie Filling Cobbler**

1⁄2 cup butter or 1⁄2 cup margarine, melted

1 cup sugar

3⁄4 cup flour

1⁄2 teaspoon salt

2 teaspoons baking powder

3⁄4 cup milk

1 (15 ounce) can **pie filling** (flavor of your choice)

1. Melt butter or margarine in baking dish.
2. Mix sugar, flour, salt, and baking powder. Add milk and mix well.
3. Pour batter into melted butter; do not stir.
4. Pour pie filling into batter. (I drop it by spoonful and put several spoons in the middle and then divide the rest into the corners and sides; do not stir.)
5. Bake at 350°F for 50 minutes to 1 hour or until golden brown.

**Apple Pie Filling Strudel**

1 sheet frozen puff pastry, thawed

1 pint **apple pie filling**

1 egg

¼ cup milk

1. Preheat oven to 400°F.
2. Line a baking sheet with parchment paper.
3. Place puff pastry on baking sheet. Arrange apple filling down the middle of the pastry lengthwise.
4. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together.
5. Whisk egg and milk together, brush onto top of pastry.
6. Bake for 35-40 minutes or until crispy and golden brown.

Note: Add raisins or nuts and some fresh vanilla to the pie filling for extra flavor.

**Savory Sauce for Pork**

Sauté some fresh apples, onions, curry powder, and some **apple pie filling** for body. Serve with pork.

**Apple Butter Bars**

½ cup butter

1½ cups all-purpose flour

¾ cup packed brown sugar

1 egg

¾ cup **apple butter**

½ teaspoon baking soda

½ teaspoon apple pie spice

1 cup raisins

1 cup confectioners' sugar

¼ teaspoon vanilla extract

2 tablespoons milk

1. Preheat oven to 350ºF. Grease a 13 x 9 x 2 pan.
2. Beat butter or margarine until creamy. Add half of the flour, all of the sugars, egg, apple butter, baking soda and the apple pie spice. Beat together until well blended. Beat in remaining flour and stir in raisins. Spread in baking pan.
3. Bake for 20-25 minutes or until toothpick in center comes out clean. Cool in pan on wire rack.
4. Mix 1 cup confectioners' sugar, ¼ teaspoon vanilla and 1 - 2 tablespoons milk. Mix to drizzling consistency and drizzle on bars.

**Frog Eye Salad** *12 servings*

1⅓ cups (8 oz) Acini Pepe uncooked

One 20 oz **zucchini pineapple** chunks drained  
(reserve ¼ cup juice)

1¾ cups milk

¼ cup sugar

1 pkg ¾ oz vanilla instant pudding

1 can (8 oz) shredded **zucchini pineapple**, drained

Two 11 oz cans mandarin orange segments, drained

2 cups frozen nondairy whipped topping, thawed

3 cups miniature marshmallows

½ cup flaked coconut

1. Cook pasta 11 minutes. Rinse with cold water, drain well.
2. In large bowl beat reserved pineapple juice, milk, sugar and pudding 2 minutes. Gently stir in pasta and remaining ingredients, cover.
3. Refrigerate at least 5 hours.

**Bill’s Rafting Chili**

*I first had this chili in the 1990s on a company rafting trip – loved it! It has a sweet flavor and people can’t tell what the seasonings are. When I tell them there’s pickle relish in there, they’re surprised! They think the green bits are peppers. It’s different, but oh so good! I got the ultimate compliment on this chili from my husband, “This is better than my mom’s chili!”*

*Sue*

23 oz can Ranch Beans

2 cans kidney beans

2 chopped onions

Steak

2 Polish Sausages, sliced *(I used one turkey and one hot link)*

Some garlic

¼ cup brown sugar

8 oz jar sweet pickle relish

1 pint **shredded zucchini-pineapple** (or 1 large can of crushed pineapple)

Large mild picante sauce

1. Sauté onions, steak and sausages.
2. Add everything else and let it simmer for at least an hour.

**Cranberry Mustard Dip**

½ cup cranberry mustard

¼ cup light mayonnaise

2 tablespoons maple syrup

1. Whisk together cranberry mustard, mayonnaise, and maple syrup to make the dipping sauce.
2. Adjust the sweetness by adding a bit more maple syrup, if necessary.

*Source: Jennifer Schall, http://www.mykitchenaddiction.com*

**Herbed Egg Salad** *4 servings*

### 8 hard-boiled large eggs, chopped

¼ cup finely chopped fresh chives

2 tablespoons mayonnaise

1 tablespoon coarsely chopped fresh dill

2 teaspoons whole grain mustard

1½ teaspoons apple cider vinegar, plus more if needed

Hot sauce

Kosher salt, freshly ground pepper

1. Mix eggs, chives, mayonnaise, dill, mustard, 1½ teaspoon vinegar, and a few dashes of hot sauce in a medium bowl until well combined.
2. Season with salt, pepper, and more hot sauce or vinegar, if desired.

**Classic Vinaigrette** *Makes about ½ cup*

1 small garlic clove, finely grated

2 tablespoons red wine vinegar

2 teaspoons Dijon mustard

½ cup olive oil

Kosher salt and freshly ground black pepper

Whisk garlic, vinegar, and mustard in a small bowl. Gradually whisk in oil until emulsified; season with salt and pepper. **Do Ahead:** Dressing can be made 2 days ahead. Transfer to a jar; cover and chill.

### **Chicken Cutlet Sandwiches With Savoy Cabbage Slaw** *4 servings*

¼ red onion, thinly sliced

Kosher salt

¼ head of savoy cabbage, cored, thinly sliced

3 tablespoons white wine vinegar

4 tablespoons (or more) olive oil, divided

Freshly ground black pepper

4 skinless, boneless chicken thighs

¼ cup cornstarch

2 large eggs

2 tablespoons **whole grain mustard**

1 teaspoon cayenne pepper

2 cups panko (Japanese breadcrumbs)

⅓ cup mayonnaise

8 slices white Pullman bread, toasted

1. Toss red onion and a pinch of salt in a small bowl to coat; let sit 5 minutes to allow onion to soften slightly. Rinse onion under running water, then shake off excess water. Place onion in a medium bowl and add cabbage, vinegar, and 2 tablespoons oil. Toss to combine and season slaw with salt and pepper.
2. Pound chicken thighs with a meat mallet or a rolling pin between 2 pieces of plastic wrap to ¼-inch thick.
3. Place cornstarch in a shallow bowl. Whisk eggs, mustard, and cayenne in another shallow bowl. Place panko in a third shallow bowl. Working with 2 thighs at a time, season chicken with salt and pepper. Dredge in cornstarch, shaking off excess. Dip in egg mixture, letting excess drip back into bowl, then coat in panko, shaking off excess.
4. Heat remaining 2 tablespoons oil in a large skillet over medium-high. Working in batches and adding more oil to skillet between batches if needed, cook chicken thighs until golden brown and cooked through, about 2 minutes per side. Transfer to paper towels to drain.
5. Spread mayo over one side of bread slices and build sandwiches with cutlets and slaw.

**Braised Chicken Thighs with Mustard and Chestnuts** *4 servings, plus leftovers*

5 skinless, boneless chicken thighs (1¼ lb.)

Kosher salt and freshly ground pepper

1 tablespoon olive oil

2 leeks, sliced into ½” rings

1 cup chicken stock or low-sodium chicken broth, divided

1 cup cooked chestnuts, quartered

2 tablespoons **whole grain mustard**

1. Season chicken with salt and pepper. Heat oil in a large skillet over medium-high heat. Add chicken and cook until browned, about 5 minutes per side; transfer to a plate.
2. Reduce heat to medium, add leeks to skillet, and season with salt and pepper. Cook, stirring often, until beginning to soften, about 5 minutes. Add 2 tablespoons stock and scrape up any browned bits from bottom of skillet. Stir in chestnuts and remaining stock and return chicken to skillet. Simmer, covered, until chicken is cooked through, 10–15 minutes. Reserve 1 chicken thigh for tomorrow’s lunch.

## Stir mustard into sauce and season with salt and pepper. Keep the heat on low after you stir in the mustard; the sauce could break unattractively if it boils.

**Potato Salad with 7-Minute Eggs and Mustard Vinaigrette** *8 servings*

2½ pounds baby Yukon Gold potatoes, scrubbed

4 large eggs, room temperature

1 teaspoon mustard seeds

3 tablespoons apple cider vinegar

2 tablespoons whole grain mustard

1 teaspoon honey

⅓ cup olive oil

Kosher salt and freshly ground black pepper

1 cup parsley leaves with tender stems

3 tablespoons coarsely chopped dill pickles

2 tablespoons chopped fresh chives

1. Steam potatoes, covered, in a metal steamer basket set in a large pot over boiling water until tender, 20–30 minutes, depending on size. Transfer to a plate and let cool.
2. Meanwhile, cook eggs in a large saucepan of boiling water until whites are set and yolks are still slightly soft, 7 minutes. Drain; transfer eggs to a bowl of ice water and chill until cold. Drain and peel; set eggs aside.
3. Toast mustard seeds in a dry small skillet over medium-low heat, tossing constantly, until seeds start to pop, about 1 minute. Transfer to a small bowl (be ready with bowl; once seeds get going, it’s chaos).
4. Whisk vinegar, mustard, and honey in a large bowl. Whisking constantly, gradually add oil; whisk until emulsified. Season with salt and pepper. Set 3 tablespoons vinaigrette aside for drizzling.
5. Halve potatoes and add to bowl with vinaigrette. Add parsley and toss to coat; season with salt and pepper. Transfer to a platter. Halve reserved eggs and tuck in between potatoes. Drizzle with reserved vinaigrette. Top with pickles, chives, and toasted mustard seeds.

**Do Ahead:** Boil eggs 1 day ahead; drain, cover, and chill. Peel just before using. Vinaigrette can be made 3 days ahead; cover and chill.

**Berry Vinegar Fruit Dip**

1 cup plain yogurt

3 tablespoons of honey

3 tablespoons of blackberry (or raspberry) vinegar

Mix together and keep refrigerated.

**Berry Vinegar Sauced Pork Chops**

4 pork chops

1½ tablespoons of unsalted butter

1½ tablespoons oil

6 tablespoons berry vinegar

¾ cup chicken or beef broth

½ cup heavy cream

1. Brown pork chops in butter & oil in skillet. Add broth and vinegar, stir.
2. Simmer chops, ten minutes on each side, remove & keep warm.
3. Raise heat and boil about five minutes or until thickened.
4. Add heavy cream and stir until desired thickness is reached. Pour over chops and serve immediately.

**Berry Vinaigrette**

5 tablespoons berry vinegar

½ cup oil

2 tablespoons minced shallots

1 teaspoon Dijon mustard

1 teaspoon honey

Pepper

Mix together, chill. This keeps about two weeks in your refrigerator.

**Zucchini Fritters** *Makes 6 fritters*

1 cup dried shredded zucchini

1 teaspoon salt

¼ teaspoon ground pepper

1 tablespoon grated lemon zest

1 tablespoon minced flat-leaf parsley

1 clove of garlic, peeled and minced

2 large eggs, lightly beaten

½ cup all-purpose flour

2-4 tablespoons olive oil

1. Reconstitute zucchini in 1 cup of boiling water. Allow to sit for about 30 minutes, then drain thoroughly.
2. Mix together the drained zucchini, salt & pepper, lemon zest, parsley, garlic and eggs. Slowly add the flour, stirring well so that no lumps form.
3. Heat about 2 tablespoons olive oil in a large sauté pan over medium-high heat. When the oil is hot (the oil should sizzle when you drop a tiny amount of the zucchini mixture into it), carefully drop in the zucchini mixture 2 tablespoon at a time (a 2-tablespoon cookie scoop works great for this), spacing the fritters a few inches apart.
4. Cook until the fritter bottoms are golden, about 2-3 minutes. Lower the heat to medium, turn the fritters, and cook another 2-3 minutes more, until fritters are completely golden. Remove fritters to a plate lined with paper towels to absorb any excess olive oil. If you need to cook remaining zucchini mixture, add more oil to the pan as needed.

*Source: Adapted from Martha Stewart Living Magazine*

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