

## Diocesan Priests Share Holiday Recipes

Gone are the days when the parish housekeeper was the only person in the rectory who could whip up a tasty meal. Priests are now stepping into the kitchen with a few recipes of their own! A few found time to share some of their favorite holiday recipes with us, and we present them to you for your enjoyment.

### Pecan Occasions ("of Sin")

Father Richard Murphy — Pastor of St. Mary's Church, Corning.

Each year, Father Murphy's parishioners remind him to bake their favorite holiday treat — at teas, receptions and other social occasions. Father Murphy said the rich dessert is referred to by the parishioners as "an occasion of sin."

½ pd. unsalted butter  
½ cup sugar  
1 egg  
1 quarter tsp. salt  
3 cups flour

Preheat oven to 375 degrees.

Line a jelly roll pan 15½ x 10½ x 1 inch with aluminum foil. Extend the foil a little above the sides of the pan to prevent drips. Butter foil.

Cream the butter and sugar. Beat in egg and salt. Add flour and mix well.

Spread dough evenly in pan. Bake in middle of oven 20 minutes.

For topping:

¾ pd. unsalted butter  
¾ cup corn syrup  
1 pd. dark brown sugar  
½ cup heavy cream  
25 ounces pecan halves

While crust is baking, melt butter with corn syrup in a large, heavy sauce pan. Add brown sugar, and stir until dissolved. Bring to a boil and let boil without stirring for two minutes. Remove from heat, and stir in cream and pecans.

When crust is ready, put topping evenly over the crust. Bake 20 minutes more.

Cool and then cut into 96 to 144 pieces (the colder it is, the easier it is to cut).

### Italian Festive Cake

Father Richard Beligotti — Associate Pastor at St. Michael's Church, Newark.

As a young boy, Father Beligotti watched in anticipation as his mother prepared this special holiday treat each Christmas season. He now carries on the tradition every Christmas.

½ cup shortening — ¼ cup Crisco, ¼ cup butter  
1 cup sugar  
3 eggs + 1 egg white (saving egg yolk for topping)  
3 cups flour — sifted  
3 heaping tbsp. baking powder  
1 cup milk  
1 lemon rind, grated  
1 tbsp. vanilla  
2 tbsp. lemon extract  
4 ounces candied red cherries, halved  
4 ounces candied pineapple  
½ cup chopped walnuts

Combine shortening, sugar and eggs, then add flour and baking powder, alternating with one cup of milk. Mix all other ingredients by hand in the order listed above.

Pour into well-greased and floured tube pan. For topping: beat reserved egg yolk well in cup. Using back of spoon, smooth beaten egg well over top of cake batter.

Sprinkle top of cake generously with granulated sugar. Bake in preheated oven at 350 degrees for 30 minutes. Then lower temperature to 325 degrees and bake 15 minutes longer until done.

Buon Natale!

### Pork and Apple Pie

Sharon Ondocin, St. Margaret Mary's Church  
Father Michael Conboy, pastor

½ pound lean round pork  
½ pd. ground veal  
1 medium onion sliced thin  
½ cup fine dried bread crumbs (Italian style)  
½ cup chicken broth  
1 tsp. salt (optional)

dash of pepper  
2 nine-inch pie crusts  
2 cooking apples peeled and sliced  
2 tbsp. brown sugar  
¼ tsp. ground cinnamon

Cook pork, veal and onion until meat is browned and onion is tender. Remove from stove, and stir in breadcrumbs, chicken broth, salt and pepper.

Fill pie crusts with mixture. Combine apples, brown sugar and cinnamon, and place on top of meat. Adjust top crust.

Bake at 400 degrees for 35 to 40 minutes until golden brown. Let stand 10 minutes before serving (serves six).

### Hors d'oeuvres

Father William J. Gordinier — Pastor of St. Mary's Church, Geneseo.

The holiday season is a prevalent time for entertaining guests. And at every social occasion, hors d'oeuvres are well accepted, especially with the holiday "spirits" of the Christmas season. Father Gordinier has provided a few of his favorite holiday treats to satisfy palates at any festive occasion.

### Olive Puff

1 jar green olives with pimentos (well drained)  
2 pie crust doughs  
8 ounces shredded cheddar cheese  
1 tsp. paprika

Mix pie crust sticks as directed on package. Add shredded cheddar and paprika and mix well. Take a teaspoon of the dough mix, rolled in a ball, and flatten on the palm of the hand. Place olive in center of the flattened dough, and roll the dough back into a ball around the olive.

Place on cookie sheet and freeze. When frozen solid, place in a plastic bag. When ready to use, place on a cookie sheet about one inch apart.

Bake in preheated oven at 350 degrees for 20 minutes or until golden brown. Let stand 20 minutes before serving.

## Jolly Winter Weather

Blow, blow, snow, snow.

Everything is white.

Sift, sift: drift, drift.

All the day and night.

Squealing pig, paths to dig.

Hurry out of bed:

Rub your nose, warm your toes.

Fetch along the sled.



## The Snowstorm

Red cheek girls, wavy curls.

School house down the lane:

Fingers tingle, sleigh bells jingle.

Jack Frost come again.

Hurrah! hurrah! now for war.

Build the white fort high:

Steady aim was the game.

See the snowballs fly.

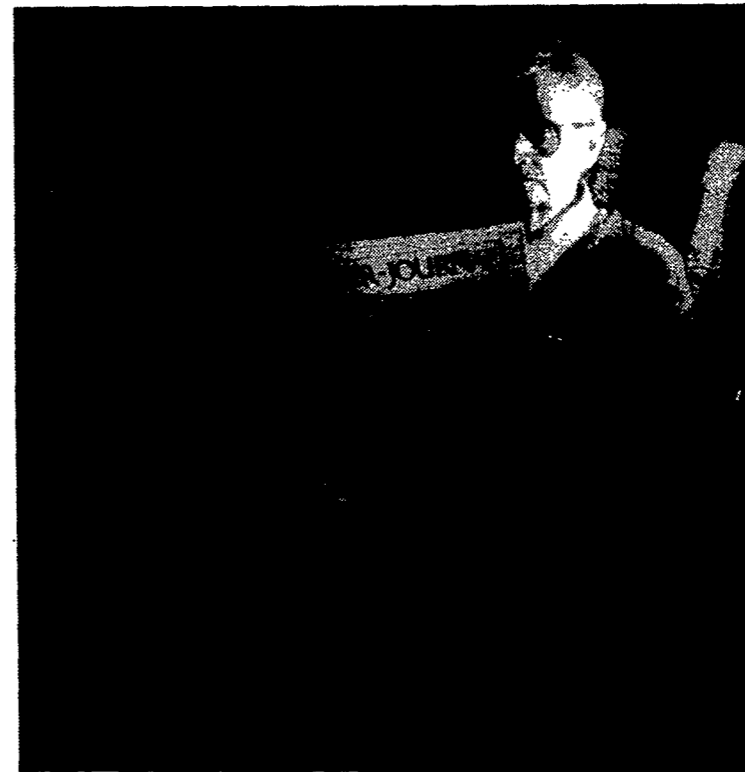
Setting sun, day is done.

Round the fire together:

Apples rosy, this is cozy.

Jolly winter weather.

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