

# Christmas French Toast



## INGREDIENTS:

- 8 SLICES OF TEXAS TOAST BREAD (DAY OLD IS BEST)
- 3 LARGE EGGS
- 1 TSP CINNAMON
- 1 TSP NUTMEG
- 2 T GRANULATED SUGAR
- PINCH OF KOSHER SALT
- 3/4 CUP HALF AND HALF
- 1/2 TSP PURE VANILLA EXTRACT (CAN BE OPTIONAL)
- BUTTER (FOR SKILLET)

# Christmas French Toast



## Directions:

- Whisk together eggs, cinnamon, nutmeg, sugar and vanilla until well-mixed.
- Preheat cast iron skillet or griddle on medium heat and butter entire skillet. Pan fry until golden brown on each side.
- Cut each slice diagonally, top with powdered sugar, and serve with warm maple syrup and/or fruit.

# Debbie's Cheeseball



## INGREDIENTS:

- **2 PKGS CREAM CHEESE (ROOM TEMPERATURE)**
- **2 T ONION POWDER**
- **3 PKGS DELI HAM, DICED**

# Debbie's Cheeseball



## Directions:

- Dice deli ham and set aside. In a medium-sized bowl, combine 2 packages of room temperature cream cheese, diced ham, and onion powder.
- Using your hands, work ham and onion powder into the cream cheese, then form into a round ball.
- Place in refrigerator for 30 minutes to 1 hour until set. Serve with your choice of crackers.

# Homemade Chex Mix



## INGREDIENTS:

- 3 CUPS RICE CHEX
- 3 CUPS CORN CHEX
- 2 CUPS WHEAT CHEX
- 2 CUPS CHEEZ-ITS
- 2 CUPS BITE-SIZED PRETZELS
- 2 CUPS MIXED NUTS
- 2 CUPS GARLIC RYE CHIPS
- 2 1/2 STICKS OF SALTED BUTTER
- 4 T WORCHESTSHIRE SAUCE
- 3/4 TSP GARLIC POWDER
- 1/2 TSP ONION POWDER
- 1/2 TSP BLACK PEPPER
- 2 1/2 TSP SEASONED SALT

# Homemade Chex Mix



## Directions:

- Preheat oven to 250 degrees. In roasting pan, mix the Rice, Corn, and Wheat Chex Cereals, Mixed Nuts, Pretzels, Cheez-its, and Garlic Rye Chips. Combine and mix together with your hands until well-mixed. Set aside.
- In a medium-sized sauce pan, melt butter then mix in Worcestershire sauce, seasoned salt, garlic powder, onion powder and black pepper. Stir all ingredients until well-mixed, then remove from heat.
- Pour the butter mixture over the cereal mixture, tossing well until the cereal mixture is evenly coated.
- Bake for 1 hour, stirring every 15 minutes. Spread on paper towels to cool, about 15 minutes. Store in an airtight container or heavy duty plastic storage bags.