

Good food & holidays go together

The holidays bring people together for gift giving, worship services, song fests ... and good food.

Campus Voice writer Casey Sutton has some suggestions for your holiday table. Here are some of her favorite recipes.

Pine Cone Cheese Ball

- 2 pkgs cream cheese (8oz softened)
- 2 cups of mixed shredded cheeses
- ½ pack cooked bacon (about 10-12 pieces cooked crispy)
- 1 bag of roasted whole almonds

Mix cream cheese and shredded mixed cheese. Crumble crispy bacon and add to mixture. Chill in refrigerator for one hour. Form the chilled mixture into a ball or "pine cone" shape. Cover outside with almonds.

Chicken Cordon Bleu

- 2 eggs, lightly beaten
- 2 cups bread crumbs
- 4 chicken breasts (boneless and skinless)
- 4 slices of deli ham
- 1 pkg sliced Provolone cheese
- 1 cup flour
- Table salt, pepper, sweet bay leaves, rosemary, seasoning salt, and grated parmesan cheese to taste
- Toothpicks
- Preheat oven to 375 degrees.



Chicken Cordon Bleu

Place chicken breasts on cutting board or cookie sheet and cover (don't wrap!) in clear plastic wrap. Flatten out the chicken using a kitchen mallet. Make sure to get it spread out and flexible enough to fold in half. It's easier if you place one chicken at a time on your flattening surface.

Once you've flattened all 4 chicken breasts, to one half side of each chicken breast add a piece of the Provolone cheese, then a piece of ham, followed by another piece of cheese. Fold the remaining half of each chicken breast over and secure to the opposite side using several toothpicks.

Place your flour, eggs and bread crumbs, mixed with remaining herbs and spices and the parmesan cheese, in three separate large bowls or plates. Completely coat each piece of

chicken first in the flour, then in beaten eggs, and finally with the bread crumbs and herbs.

Place the chicken pieces in a greased casserole dish and bake for about 40 minutes.

Christmas Doughnuts

- 2 pkgs of 8 ready to bake biscuits
- Cooking oil
- 2 cups Confectioner's sugar
- 4 tablespoons of milk
- 2 teaspoons vanilla flavoring
- Red food coloring and colored sprinkles

Lay out all 16 biscuits on aluminum foil. With a drink bottle cap, cut out a small hole in the center of each biscuit. Place cooking oil over low to medium heat. Fry the doughnut holes one at a time to check the cooking time. Remove from oil once they're golden brown.



Christmas Doughnuts



Pine Cone Cheese Ball

Cut the tester doughnut hole open to make sure the outside didn't cook too fast and leave the center doughy. Once you've determined the perfect cooking heat, you can fry 2-3 doughnuts at a time. Remember you want them to be a golden brown all over before you take them out of the oil. Once they've cooled down, mix the confectioner's sugar, milk and vanilla flavoring

in a small bowl. This is the vanilla icing. Cover both sides of every doughnut in the icing. Sprinkle about half of your doughnuts with colored sprinkles before the icing dries. Now add your red food coloring to the icing. Go back with the other half of the doughnuts and dip one side in the red icing. Cover these with some more colored sprinkles and enjoy!



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