

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

DECEMBER 2018

The busiest, happiest time of the year is here- a time when the food we serve must be important, attractive, and very delicious. Many menus include family traditions and here are some favorites, tried and true, from my family.

Crab Dip

It is possible to substitute imitation crab in this recipe; however, fresh crabmeat is THE BEST. Its wonderful flavor cannot really be substituted.

- 2 (8 oz each) packages of cream cheese
- $\frac{3}{4}$ to 1 pound of fresh crabmeat, drained and flaked
- $\frac{1}{4}$ cup minced green onions
- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ teaspoon sweet red pepper flakes
- 1 (2 oz) jar diced pimiento, drained
- 1 tablespoon sauterne wine
- 1 tablespoon fresh chopped chives

Place **softened** cream cheese in a 1 quart casserole. Stirring well, add crab, green onions, mayonnaise, sour cream, and seasonings. Cover with foil and bake at 325° for 5-7 minutes or until just heated through. Add pimiento, wine, and sprinkle chives over the top. Serve warm with assorted crackers.

Note: can be made ahead and refrigerated- bake at serving time.

Sweet Baked Ham

If ham is your choice for a holiday dinner, you will enjoy this preparation.

- 1 (8 pound) smoked, fully cooked ham, half
- 2 cups orange juice
- 2 cups ginger ale
- Whole cloves
- $\frac{1}{3}$ cup firmly-packed brown sugar
- $\frac{1}{3}$ cup orange marmalade
- 2 tablespoons honey mustard
- 1 teaspoon ginger

Place ham in large zip-top, heavy duty plastic bag. Pour orange juice and ginger ale over ham. Seal securely, place in a bowl and refrigerate for 8 hours, turning occasionally. Remove ham and marinade, reserving marinade.

Sweet Baked Ham Continued...

Slice away skin from ham. Score fat on ham in a diamond design and stud with cloves. Place ham, fat side up, on a rack in a shallow roasting pan; pour reserved marinade over ham. Cover and bake at 325° for 2-2 $\frac{1}{2}$ hours, basting frequently with marinade. Combine brown sugar, marmalade, mustard, and ginger in a small bowl; stir well. Coat exposed portion of ham with sugar mixture. Bake, uncovered, for an additional 30 minutes. Serves about 16.

Note: Sometimes I like to use apricot jam instead of marmalade.

Pecan Pie

A delicious holiday dessert!

Make your favorite 9" pie crust, adding $\frac{1}{4}$ cup ground pecans to flour.

Combine the following for filling:

- 1 cup light corn syrup
- $\frac{3}{4}$ cup sugar
- 3 eggs, beaten
- 3 tablespoons melted butter
- 1 tablespoon Brandy
- 1 teaspoon vanilla
- 1 cup coarsely chopped pecans

Stir until blended well. Pour mixture into pastry shell. Top with 1 cup pecan halves. Bake at 350° for 50-60 minutes or until mixture is set.

Note: It is a good idea to cover the edges of crust with foil to prevent excessive browning. Pecan pie is so-o-o good served with ice cream or whipped cream sweetened with sugar and ginger.



ANNA SHELDON HOPKINS