



DECEMBER • 2017

MDC ©2017 Lawyers Title

HAPPY HOLIDAYS!

Wishing you and your family a peaceful holiday and a wonderful new year!

Twice-Baked Cheddar Potato Casserole

Bacon, cheddar, and sour cream turn ordinary potatoes into an extraordinary casserole—it's bound to become a standard for the holidays!

Prep Time: 70 minutes
Cook Time: 15 minutes
Yield: 12 servings (2/3 c. each)



Ingredients

- 8 medium baking potatoes (about 8 oz. each)
- 1/2 c. butter, cubed
- 2/3 c. sour cream
- 2/3 c. 2% milk
- 1 teaspoon salt
- 3/4 tsp. pepper
- 10 bacon strips, cooked and crumbled, divided
- 2 c. shredded cheddar cheese, divided
- 4 green onions, chopped and divided

Directions

1. Preheat oven to 425°F. Scrub potatoes; pierce several times with a fork. Bake 45–60 minutes or until tender. Remove from oven; reduce oven setting to 350°F.
2. When potatoes are cool enough to handle, cut each potato lengthwise in half. Scoop out pulp and place in a large bowl; discard shells. Mash pulp with butter; stir in sour cream, milk, salt, and pepper.
3. Reserve 1/4 c. crumbled bacon for topping. Gently fold remaining bacon, 1 c. cheese and half of the green onions into potato mixture (do not overmix).
4. Transfer to a greased 11x7-inch baking dish. Top with the remaining cheese and green onions; sprinkle with reserved bacon. Bake 15–20 minutes or until heated through and cheese is melted.

www.tasteofhome.com/recipes/twice-baked-cheddar-potato-casserole

Did You Know? Unique Holiday Food Facts

- Some traditional Christmas Eve meals consist of fish. Italians eat fish soup called zuppa di pesce. The Irish eat oyster stew.
- The Christmas turkey first appeared on English tables in the 16th century, but didn't immediately replace the traditional fare of goose, beef, or boar's head in the rich households.



- 22 million turkeys are consumed each year during Christmas, compared to 45 million during Thanksgiving.
- Hershey's wrapped their Kisses in colored foil for the first time in 1962. They sold red and green Kisses during Christmas season that year in addition to the year-round silver-wrapped ones.
- Candy canes began as straight white sticks of sugar candy used to decorate the Christmas trees. It wasn't until about the 20th century that candy canes acquired their red stripes.

- It's believed that leaving cookies for Santa originated during the Great Depression as a way to keep children's spirits up during hard times.
- Cookies first entered the culinary scene around the 7th century, when bakers used small portions of cake batter to test the heat of the oven. The resulting treats were dubbed *koekje*—Dutch for "little cake."



- The pilgrims imbibed eggnog at Jamestown, Virginia in 1607. In England, the word "nog" means a type of "strong ale," and originally, the English created the thick and creamy egg concoction with ale and served it warm.
- Eggnog wasn't always just for holidays. Many old cookbooks offer recipes for eggnog as a strengthening mixture for the ill or frail.
- Many traditional New Year's foods are thought to bring luck:
 - ✳ Many cultures believe that anything in the shape of a ring is good luck because it symbolizes "coming full circle," completing a year's cycle.
 - ✳ In the southern part of the U.S., black-eyed peas are eaten on New Year's Day for good luck.
 - ✳ Cabbage is a "good luck" vegetable that is consumed on New Year's Day by many. Cabbage leaves are also considered a sign of prosperity, being representative of paper currency.
 - ✳ In some regions, rice is a lucky food eaten on New Year's Day.

May your New Year be flavored with creativity, blended with prosperity, and spiced with happiness!