

Holiday Recipes



Winter Squash Rolls

- 1 1/2 cups cubed winter squash
- 1 cup scalded milk
- 2 (.25 ounce) packages active dry yeast
- 1/2 cup warm water (110 degrees F/45 degrees C)
- 6 cups all-purpose flour
- 1/2 cup white sugar
- 2 teaspoons salt
- 1/2 cup shortening

Directions

Preheat oven to 400 degrees F (200 degrees C). In a small saucepan, cover squash cubes with water. Bring to a boil and cook until tender, about 15 minutes. Drain, cool and mash. In a small bowl, dissolve yeast in warm water. In a large bowl, combine 5 cups flour, sugar and salt. Stir in the yeast mixture, shortening, squash and milk. Mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Divide the dough into twelve equal pieces and form into rounds. Place the rounds in a lightly greased 13x9 inch baking pan. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes. Bake at 400 degrees F (200 degrees C) for 10 to 15 minutes or until golden brown.



Awesome Sweet Potato Casserole

- 1 (8 ounce) can crushed pineapple, drained
- 1/2 (14 ounce) bag flaked coconut, or more to taste
- 3 cups cooked mashed sweet potatoes
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/3 cup milk
- 1/2 cup butter, melted
- 1/3 cup all-purpose flour

- 1 cup firmly packed brown sugar
- 1/3 cup butter, melted
- 1 cup finely chopped pecans

Check All Add to Shopping List
Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Beat the pineapple, coconut, sweet potatoes, white sugar, eggs, vanilla extract, milk, and 1/2 cup melted butter together in a large mixing bowl until smooth. Pour mixture into the prepared pan; set aside. Mix the flour, brown sugar, 1/3 cup butter, and pecans in a bowl. Sprinkle pecan mixture over the batter. Bake in the preheated oven until the casserole is bubbly and the topping is browned, about 30 minutes.



Blue Cheese and Pear Tartlets

- 4 ounces blue cheese, crumbled
- 1 ripe pear - peeled, cored, and chopped
- 2 tablespoons light cream
- ground black pepper to taste
- 1 (2.1 ounce) package mini phyllo tart shells

Directions

Prebake phyllo shells according to package directions. Set aside to cool. Mix together blue cheese, pear, and cream. Season to taste with pepper. Spoon mixture into cooled shells. Bake at 350 degrees F (175 degrees C) for 15 minutes. Serve warm.



Hot Spiced Cranberry Cider

- 2 quarts apple cider
- 6 cups cranberry juice
- 1/4 cup packed brown sugar
- 4 cinnamon sticks
- 1 1/2 teaspoons whole cloves
- 1 lemon, thinly sliced

Check All Add to Shopping List
Directions

In a large pot, combine apple cider, cranberry juice, brown sugar, cinnamon sticks, cloves and lemon slices. Bring to a boil, reduce heat, and simmer for 15 to 20 minutes. With a slotted spoon, remove cinnamon, cloves, and lemon slices. Serve hot.



Roquefort Pear Salad

- 1 head leaf lettuce, torn into bite-size pieces
- 3 pears - peeled, cored and chopped
- 5 ounces Roquefort cheese, crumbled
- 1 avocado - peeled, pitted, and diced
- 1/2 cup thinly sliced green onions

- 1/4 cup white sugar
- 1/2 cup pecans
- 1/3 cup olive oil
- 3 tablespoons red wine vinegar
- 1 1/2 teaspoons white sugar
- 1 1/2 teaspoons prepared mustard

- 1 clove garlic, chopped
 - 1/2 teaspoon salt
 - fresh ground black pepper to taste
- Check All Add to Shopping List
Directions

In a skillet over medium heat, stir 1/4 cup of sugar together with the pecans. Continue stir-

ring gently until sugar has melted and caramelized the pecans. Carefully transfer nuts onto waxed paper. Allow to cool, and break into pieces. For the dressing, blend oil, vinegar, 1 1/2 teaspoons sugar, mustard, chopped garlic, salt, and pepper. In a large serving bowl, layer lettuce, pears, blue cheese, avocado, and green onions. Pour dressing over salad, sprinkle with pecans, and serve.



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