

Christmas Morning Brunch

One of my favorite meals during the holidays is our Christmas morning brunch. After we enjoy opening gifts with our children and then lingering over coffee, it is off to the kitchen to start our morning meal. However, I must admit that my husband typically does most of the cooking for this occasion. He is a great cook and my children definitely prefer his breakfast over mine! This year, in the spirit of Christmas I thought I would help him out and at least plan the menu (I will get back with you after the holidays and let you know how that worked out for me!).

Here are some yummy favorites that we often enjoy, with the addition of some new ones we are going to add to the menu this year. They are especially good, because you can make some of them the night before, allowing you more time to spend with your family and not in the kitchen. So I hope you enjoy a restful, peaceful holiday with your family.

Holiday Breakfast Casserole

- 3 cups frozen shredded hash browns, 24 oz. bag
- 3/4 cups Monterey jack cheese, shredded
- 3/4 cups Cheddar cheese, shredded
- 1/3 cup mild salsa
- 1 cup ham, cooked crumbled bacon, or cooked scrambled breakfast sausage
- 1/2 cup onions, diced
- 4 eggs, beaten
- 12 oz. evaporated milk
- 1/4 teaspoon black pepper
- 1/8 teaspoon salt

Make ahead the night before.

Grease a 2-quart square baking dish. Spread the potatoes evenly in the bottom of the dish. Sprinkle with cheeses, meat, salsa and onions. Combine the eggs, milk, pepper, and salt and pour over the potato mixture in dish. Cover and refrigerate. Bake uncovered at 350 °F for 40 to 45 or until knife inserted in center comes out clean. Let stand 5 minutes before serving. If desired, sprinkle with a small amount of extra cheese 10 minutes before the baking time is completed. Serves 6

Praline Pull-Apart Bread

- 1 cup granulated sugar
- 4 teaspoons ground cinnamon, divided
- 1 (2-lb.) package frozen bread roll dough
- 1/2 cup butter, melted
- 1 cup chopped pecans
- 3/4 cup whipping cream
- 3/4 cup firmly packed brown sugar

Stir together granulated sugar and 3 tsp. cinnamon. Coat each roll in butter; dredge rolls in sugar mixture. Arrange in a lightly greased 10-inch tube pan; sprinkle with pecans. Cover and chill 8 to 18 hours.

Preheat oven to 325°. Beat whipping cream at high speed with an electric mixer until soft peaks form; stir in brown sugar and remaining 1 tsp. cinnamon. Pour mixture over dough. Place pan on an aluminum foil-lined baking sheet.

Bake at 325° for 1 hour or until golden brown. Cool on a wire rack 10 minutes; invert onto a serving plate, and drizzle with any remaining glaze in pan. Recipe taken from [Southern Living](#) DECEMBER 2009.

Pork Tenderloin in Biscuits

- 4 (3/4- to 1-pound) pork tenderloins
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 tablespoons olive oil
- Biscuits, halved
- Texas Cranberry Chutney
- Garnish: sliced green onions

Place pork in a lightly greased 15- x 10-inch jelly-roll pan; sprinkle with salt and pepper. Rub evenly with oil. Broil 5 1/2 inches from heat 5 minutes; reduce oven temperature to 450°, and bake 20 minutes or until a meat thermometer inserted into thickest portion registers 160°. Let stand 15 minutes before slicing. Cut into 1/4-inch-thick slices (about 18 slices each).

Place pork slices evenly over Biscuit halves, and top evenly with Texas Cranberry Chutney. Garnish, if desired. Recipe taken from [Southern Living](#) NOVEMBER 2004.

Texas Cranberry Chutney

- 2 (8-ounce) cans crushed pineapple
- 1 (16-ounce) can whole berry cranberry sauce
- 1/4 cup firmly packed brown sugar
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1 to 2 jalapeño peppers, seeded and minced
- 3 green onions, chopped

Drain pineapple well; pat dry with paper towels. Stir together pineapple and next 4 ingredients in a small saucepan over medium heat, and bring to a boil. Reduce heat to low, and simmer, stirring often, 5 minutes or until thickened. Remove from heat, and stir in jalapeño and green

onions. Cover and chill until ready to serve. Recipe taken from [Southern Living](#) NOVEMBER 2004.

Christmas Morning Punch

- 2- (12 ounce) cans frozen orange juice concentrate
- 6 cans ice cold water
- 1- 2-liter bottle of Ginger Ale
- 1 large jar Maraschino Cherries

The day before make the ice cubes. In your ice cube trays, place a maraschino cherry, stems removed, in each of the compartments and fill with water to make the ice cubes. Make enough ice cubes to accommodate the number of guests you will be serving. Allow at least two cubes per person.

Assemble the drink about 15 – 30 minutes before you are ready to serve. In a large punch bowl, combine the frozen orange juice concentrate and water. Stir to dissolve completely. Slowly pour ginger ale to fill the bowl. Place one ice cube in a pretty glass and fill with punch.