

Delicious Holiday Vintage Recipes!

Pecan Cheese Ball

The cheese ball started making its way onto appetizer tables at parties in the mid-1900s. It didn't take long for this classic to become popular at holiday gatherings, too. It's easy to make, inexpensive, versatile, and easy to dress up. You can mix in any type of cheese and add any type of nuts, but the smokiness of the cheese in this recipe, combined with the pecans, is perfect for holiday festivities.

Serves 12 | Prep. time 15 minutes | Refrigeration time 2 hours+



Ingredients

- 1 (8-ounce) package cream cheese, softened
- 2 cups Swiss cheese, shredded
- 2 cups smoked cheddar cheese, shredded
- ¼ cup mayonnaise
- 2 tablespoons fresh chives, chopped
- ½ teaspoon Worcestershire sauce

½ teaspoon paprika
½ teaspoon garlic powder
2 cups pecans, chopped
Salt and pepper, to taste
Crackers for serving

Directions

1. Place the cream cheese in a bowl. If the cream cheese is still a bit firm, use an electric mixer to beat it until soft.
2. Add the Swiss cheese and smoked cheddar to the bowl and stir.
3. Next, add the mayonnaise, fresh chives, Worcestershire sauce, paprika, garlic powder, and salt and pepper to taste.
4. Mix well with a wooden spoon until all ingredients are well blended.
5. Place the bowl in the refrigerator for about 15 minutes, or until it chills just enough to be able to handle.
6. While the mixture is chilling, spread the chopped pecans out on a plate.
7. Remove the mixture from the refrigerator and divide it into two equal portions.
8. Form each portion into a small ball shape and roll in the pecans. Make sure each roll is covered generously with the pecans.
9. Take two pieces of plastic wrap and tightly wrap each ball, making sure that there are no holes or gaps where air can get through.
10. Place the balls in the refrigerator for at least 2 hours before serving.
11. Unwrap and serve on platters with your favorite crackers.

Crown Roast with Mushroom Dressing

When you're looking for a showing-stopping presentation for your holiday table, a crown roast is it. Think back to vintage images of a crown roast being carried to a table lined with starry-eyed dinner guests. Pair it with mushroom dressing for a bit of rustic flair to this elegant dish.

Serves 12 | Prep. time 30 minutes | Cooking time 2 hours 30 minutes



Ingredients

- 1 (8-pound) crown roast of pork
- ¼ cup olive oil
- 2 tablespoons garlic, minced
- 1 teaspoon sea salt
- 2 teaspoons rubbed sage
- 1 teaspoon marjoram
- 6 cloves of garlic, halved

1 sprig fresh rosemary
1 sprig fresh thyme
1 medium orange, quartered

Mushroom Dressing

6 cups day-old sourdough bread, cubed
2 cups cremini mushrooms, sliced
2 cups button mushrooms, sliced
½ cup olive oil
2 cups red onion, diced
1 ½ cups celery, diced
2 tablespoons garlic, minced
1 tablespoon dried sage
½ cup fresh parsley, chopped
3 cups chicken stock
Salt and pepper to taste

Directions

1. Bring the crown roast out and let it come to room temperature.
2. Preheat the oven to 450°F (232°C).
3. Prepare the rub for the roast by combining the olive oil, garlic, sea salt, rubbed sage, and marjoram.
4. Place the roast on a roasting rack with a pan underneath, and generously apply the rub all over the roast.
5. Place the cloves of garlic, fresh rosemary, fresh thyme, and orange in the center cavity of the roast.
6. Place the roast in the oven and bake for 15–20 minutes, then reduce the heat to 325°F (163°C) and roast for 2 hours, or until the desired doneness is reached.
7. While the crown roast is in the oven, prepare the mushroom dressing.
8. Spread the bread cubes out on a baking sheet and place them in the oven on a separate rack from the roast. Toast for 15–20 minutes, tossing a couple of times to ensure even doneness.
9. Remove from the oven and set aside.
10. Place both types of mushrooms in a food processor and pulse until finely chopped.
11. Add the olive oil to a large skillet over medium heat.
12. Add the onion and celery to the skillet and sauté for 10 minutes or until tender and translucent.
13. Add the mushrooms, garlic, and dried sage to the skillet. Sauté for 5 minutes.
14. Grease a 9x13 baking dish.

15. Transfer the bread cubes and mushroom mixture, along with the parsley, to the baking dish and toss to mix.
16. Add the chicken stock and salt and pepper to taste. Mix well.
17. Cover with foil and place in the oven. Bake for 40 minutes.
18. Remove the foil cover and bake for an additional 15–20 minutes.
19. Serve the pork with a generous helping of mushroom dressing.

Cran-Apple Cabbage Slaw

Slaw is a dish that was created in the Netherlands but made its way to the American shores in the late 1700s. The addition of apples and cranberries has a mid-20th century feel, and your guests will love the retro flavors found in this refreshingly crisp and fresh side dish.

Serves 6 | Prep. time 15 minutes | Refrigeration time 2 hours



Ingredients

Slaw

- 5 cups red cabbage, thinly sliced
- 1 cup granny smith apples, thinly sliced
- 1 medium-sized carrot, peeled and shredded
- 1 tablespoon lemon juice
- ½ cup dried cranberries
- ½ cup walnuts or pecans, chopped

Dressing

½ cup champagne vinegar

½ cup white sugar

3 tablespoons olive oil

Salt and pepper to taste

Directions

1. Place the shredded cabbage in a large bowl.
2. Add the apples and sprinkle with lemon juice to prevent the apples from browning.
3. Add the cranberries and chopped nuts. Toss until well mixed.
4. In another bowl, whisk together all the dressing ingredients until smooth.
5. Pour the dressing over the salad and toss to coat.
6. Cover and refrigerate for at least 2 hours before serving.

Yule Log Cake

The yule log cake represents the yule log that families would burn over the Christmas holiday season. Whether you have a log in the fireplace or not, this cake is a delicious holiday tradition.

*Serves 12 | Prep. time 30 minutes
Refrigeration time 2 hours | Cooking time 10 minutes*



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Ingredients

For the cake

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup plus 1 tablespoon cocoa powder
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 eggs, separated
- $\frac{3}{4}$ cup white sugar
- 2 teaspoons pure vanilla extract
- $\frac{1}{2}$ cup sour cream
- 4 tablespoons butter, melted

Filling

- 1½ cups heavy whipping cream
- 1 cup powdered sugar
- 1 cup mascarpone cheese
- ½ teaspoon rum extract

Frosting

- 1 (8-ounce) package dark chocolate, shredded or chopped
- 1 cup heavy cream

Garnish

- Marzipan mushrooms
- Sugared Christmas trees
- Sugared stars

Directions

1. Preheat the oven to 375°F (191°C) and line a baking sheet or jelly roll pan with parchment paper.
2. In a large bowl, combine the flour, cocoa powder, baking powder, and salt.
3. In a separate bowl, combine the egg yolk and sugar until well blended. Add the vanilla extract, sour cream, and butter. Mix until smooth.
4. Working in increments, add the wet ingredients to the dry ingredients. Mix just until blended.
5. Add the egg whites to another bowl and beat them with an electric mixer until stiff peaks form.
6. Working in batches, fold the egg whites into the cake batter.
7. Spread the cake batter out into the pan and place it in the oven.
8. Bake for 10 minutes, or until a fork stuck in the center comes out clean
9. Carefully lift the cake from the pan using the parchment paper and set it aside to cool.
10. Meanwhile, prepare the filling. Using an electric mixer, whip the cream with the powdered sugar and rum extract until peaks form.
11. Add the mascarpone cheese and mix again until peaks form.
12. Spread the filling out over the completely cooled cake, then carefully roll it into a log.
13. Wrap the cake log tightly in plastic wrap and place it in the refrigerator to chill for 2 hours.
14. After 2 hours, remove the cake from the refrigerator and unwrap it.
15. Make the frosting by placing the heavy cream in a saucepan and bringing it to a low boil over medium-high heat.
16. While the cream is heating, add the chocolate to a heatproof bowl.
17. Pour the cream over the chocolate, stir, and let sit for a few minutes.

18. Stir again and then allow the frosting to cool completely until it firms up.
19. Once firm, whisk or blend the frosting to make it creamy.
20. Spread the frosting over all sides of the cake.
21. Use a fork or cake decorating tool to score lines in the frosting to resemble tree bark.
22. Decorate the log and serve.

*****These recipes and more can be found in Louise Davidson's *Vintage Holiday Cookbook - Timeless Memorable Old-Fashioned Recipes for Christmas and the Holiday Season*. To get your copy, click on the cover or [here](#).**

