

Tasty and Festive Vintage Holiday Recipes!

Savory Stuffed Mushrooms

Stuffed mushrooms are holiday appetizers that date back more than a hundred years. For many, mushrooms were an easily accessible ingredient that could be dressed up without breaking the budget. They haven't lost their charm over the years. You'll find many elegant, complex recipes for stuffed mushrooms but this one is simple and classic, just like you would find on holiday appetizer tables several decades ago.

Serves 12 | Prep. time 15 minutes | Cooking time 35 minutes

Ingredients

- 24 medium-sized whole white mushrooms, stems removed and set aside
- 1 tablespoon vegetable oil
- 1 tablespoon garlic, minced
- 1 cup spinach, chopped
- 2 (8-ounce) packages of cream cheese, softened
- ½ cup Parmesan cheese, grated
- 1 teaspoon paprika
- ½ teaspoon cayenne powder
- Salt and pepper, to taste
- 2 tablespoons butter, diced
- ½ cup panko breadcrumbs

Directions

1. Preheat the oven to 350°F (177°C).
2. Chop the reserved mushroom stems into small pieces. Discard any that seem unusually tough.
3. Heat the vegetable oil over medium in a skillet.
4. Add the garlic and mushroom stems. Sauté for 5 minutes, or until tender.
5. Add the spinach and sauté for another 2–3 minutes until tender. Remove from the heat and set aside.
6. Place the softened cream cheese in a bowl. Stir in the vegetable mixture from the skillet, Parmesan cheese, paprika, cayenne powder, and salt and pepper to taste. Mix well.
7. In another small bowl, combine the butter and panko breadcrumbs. Work the butter into the crumbs until it's evenly blended in. Set aside.
8. Take each mushroom and add a generous spoonful of the cream cheese mixture to the center. If necessary, scoop out a little more of the inside of the mushroom to make room for the stuffing. Place the mushrooms on a parchment-lined baking sheet.
9. Top each mushroom with a sprinkling of breadcrumbs.
10. Place in the oven and bake for 20 minutes.
11. Remove from the oven and serve warm.

Stuffed Bacon-Wrapped Dates

Also called devils on horseback, bacon-wrapped and stuffed dates have been popular since the late 19th century. They're rich, decadent, and easy to make, so it's no wonder they became a popular dish at holiday gatherings.

Serves 16 | Prep. time 15 minutes | Cooking time 40 minutes

Ingredients

- 1 pound maple smoked sliced bacon, each strip cut in half
- 32 dates, pitted
- 1 cup blue cheese crumbles

For the sauce

- 2 tablespoons balsamic vinegar
- ½ cup light brown sugar

Directions

1. Preheat the oven to 375°F (191°C) and line a baking sheet with parchment paper for easy clean-up.
2. Take each date and make a slice lengthwise to open it up. Be careful to not cut it all the way through.
3. Open the date and stuff it with blue cheese crumbles. Set it aside and repeat with the others.
4. Once all the dates have been stuffed, wrap each one with half a strip of bacon.
5. Place the stuffed dates on the baking sheet so that the tail of the bacon strip is on the bottom of the date. This will help keep the bacon in place while cooking.
6. Place the tray in the oven and bake for 40 minutes, or until the bacon is crisp. Turn the dates over once about 25 minutes into cooking.
7. Meanwhile, combine the balsamic vinegar and light brown sugar in a saucepan over medium heat.
8. Stir while bringing the mixture to a boil. Then reduce the heat to medium-low and let simmer, stirring occasionally, for 20 minutes, or until the sauce has thickened.
9. Remove the dates from the oven and serve on a platter with a bowl of dipping sauce. Offer toothpicks or appetizer forks for easy dipping.

Citrus Marinated Turkey

Whether it's Christmas or Thanksgiving, turkey has been the star of the show for as long as any of us can remember. This recipe highlights all the fragrant, juicy citrus of the season.

*Serves 12 | Prep. time 20 minutes
Refrigeration time 12 hours+ | Cooking time 4–5 hours*

Ingredients

- 1 15-pound turkey, innards removed
- ½ cup butter, cubed

For the marinade

- 2 cups fresh orange juice
- ¼ cup lime juice
- ¼ cup apple cider vinegar
- 20 cloves garlic
- 2 cups vegetable oil
- ¼ cup chipotle peppers in sauce
- ¼ cup kosher salt
- ¼ cup fresh oregano, chopped
- 2 fresh rosemary sprigs
- 1-inch piece fresh ginger, peeled and sliced
- 1 tablespoon cumin

Directions

1. Combine the marinade ingredients: orange juice, lime juice, apple cider vinegar, garlic, vegetable oil, chipotle peppers, salt, oregano, rosemary, ginger, and cumin in a blender. Blend until smooth.
2. Place the turkey in the roasting pan and cover with the marinade.
3. Cover and refrigerate for 12 hours or overnight.
4. Preheat the oven to 325°F (163°C).
5. Remove the turkey from the refrigerator and drain the marinade.
6. Make small cuts in the skin and place the cubed butter in them.
7. Add a half cup of water to the roasting pan.
8. Cover the turkey with aluminum foil and place it in the oven.
9. Roast for 2 hours, then carefully pull back the foil and baste the turkey.
10. Put the foil back in place and roast for another 2–2½ hours, or until a 185°F (85°C) internal temperature is reached in the thigh. To brown, remove the foil in the final 30 minutes of cooking.

Holiday Only Mashed Potatoes

Mashed potatoes have held a reserved spot on holiday tables for decades. The thing is, you don't want just "any" mashed potato for such a special occasion. This recipe takes your standard mashed potato dish and transforms it into something deserving of its holiday-only status.

Serves 8 | Prep. time 15 minutes | Cooking time 15 minutes

Ingredients

- 8 large Yukon gold potatoes, peeled and cubed
- 4 cups chicken stock
- ½ cup heavy cream
- 1 cup sour cream
- ½ cup cream cheese
- ¼ cup butter
- ¼ cup fresh parsley, chopped
- 1 tablespoon chives, chopped
- Salt and pepper to taste

Directions

1. Add the chicken stock to a large pot and bring it to a boil.
2. Add the cubed potatoes and cook for 15 minutes, or until the potatoes are tender but firm.
3. Drain the liquid from the potatoes and place them back in the pot over low heat.
4. Add the heavy cream, sour cream, cream cheese, butter, fresh parsley, chives, and salt and pepper to taste.
5. Mash with a potato masher or blend with an electric mixer until the desired level of creaminess is achieved.
6. Keep warm over low heat, stirring occasionally, until ready to serve.

Clover Leaf Rolls

Many of us have memories as children of rolling the little clover leaf balls of dough to help out with a holiday dinner. This favorite from the past is still just as easy and fun to make.

Serves 30 | Prep. time 20 minutes | Cooking time 25 minutes

Ingredients

- ½ ounce active dry yeast (or 2 individual packages)
- ½ cup warm water
- ½ cup + 1 teaspoon white sugar
- 1½ cups milk, warmed
- 1 egg, warmed to room temperature
- ½ cup butter, melted and divided in half
- 2 teaspoons salt
- 5 cups all-purpose flour

Directions

1. Begin by dissolving the yeast in warm water with a teaspoon of white sugar in a large bowl. Stir gently and let sit for at least 5 minutes.
2. Next, add the remaining sugar, warm milk, egg, half the butter, salt, and 3 cups of flour. Beat until smooth.
3. Add the remaining flour in increments until a smooth and pliable dough forms.
4. Turn the dough out onto a lightly floured surface and knead for 5–8 minutes.
5. Lightly grease a large bowl and place the dough inside, turning the dough to make sure all sides have a light coating of oil.
6. Cover and let rise for about an hour.
7. Remove the cover and punch the dough down in the center.
8. Divide the dough into 90 evenly sized balls.
9. Grease 30 muffin tins.
10. Brush each ball with the remaining melted butter.
11. Place three dough balls into each muffin tin.
12. Cover and let rest for about an hour.
13. Preheat the oven to 375°F (191°C).
14. Uncover and place the muffin tins in the oven. Bake for 15 minutes, or until golden brown.

Rum Balls

Rum balls are delicious, spirited little nuggets that were always found on cookie platters and holiday dessert tables in the middle of the 20th century. Don't hesitate to let these treats make a return to your holiday menu.

Serves 36 | Prep. time 25 minutes

Ingredients

- 1 (11-ounce) box of vanilla wafers or similar style cookie
- 1¼ cups + 2 tablespoons confectioner's sugar, divided
- 2 tablespoons dark cocoa powder
- 2 tablespoons light corn syrup
- ¼ cup + 2 tablespoons spiced rum

Directions

1. Place the vanilla wafers in a food processor and pulse until you have crumbs.
2. Add 1 cup of the confectioner's sugar, dark cocoa, and light corn syrup.
3. Add the spiced rum, a tablespoon a time with the food processor running, until a firm dough forms.
4. Use a spoon to scoop out small balls of the dough. Roll into 1-inch balls with your hands. Arrange them on a plate and continue until all the mixture is used.
5. Using a sieve, sprinkle the remaining powdered sugar over the rum balls.
6. Store in an airtight container.

***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](#).

