



## HOLIDAY OPEN HOUSE RECIPES

### BACON WRAPPED, BROWN SUGAR SMOKIES



- 1 pkg. (16 ounces) Lit'l Smokies
- 1 pkg. (12 ounces) thick sliced bacon
- 1 cup packed brown sugar

Preheat oven to 400°F.

Cut each bacon slice into 3-4 pieces. Wrap each sausage with piece of bacon; secure with a toothpick. Place on a 15x10x1-inch baking pan. Sprinkle evenly with brown sugar.

Bake for 15-20 minutes or until bacon is browned and brown sugar melts and forms a sauce.



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### Beer Cheese Dip



6 oz cream cheese  
1/2 cup good quality beer  
1 tbsp horseradish  
1/2 tsp garlic powder  
3/4 cup freshly grated cheddar cheese

In a microwave safe bowl, microwave cream cheese for 30-45 seconds or until very soft. Add beer, horseradish, and garlic powder. Microwave again for 30-45 seconds. Add cheese, stirring until smooth, microwaving again if necessary.

Serve with soft pretzel bites.



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### GRAPE JELLY MEATBALLS



- 2 12 oz jars chili sauce
- 1 32 oz jar grape jelly
- 1 bag meatballs (about 80 in a bag)

Combine jelly and chili sauce in a crock pot and stir until smooth. Heat the mixture if needed to combine. Add meatballs and set temperature to low. Cook for 2-5 hours on low. Serve with toothpicks.



## **HOLIDAY OPEN HOUSE RECIPES**

### **POMEGRANATE-APPLE SPRITZER**

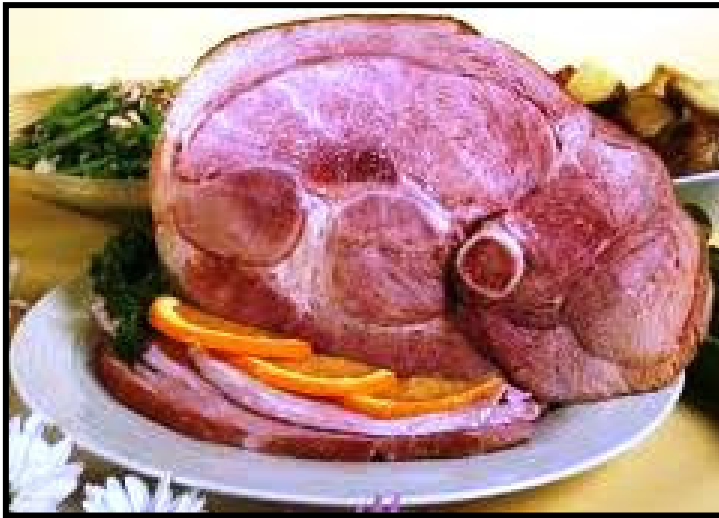
6 cups sparkling water, chilled  
3 cups apple juice, chilled  
3 cups pomegranate juice, chilled  
3 cups lemon-lime flavored soda, chilled  
Garnish: apple slices, orange slices

In a large pitcher, combine sparkling water, apple juice, pomegranate juice, and soda. Garnish with apple slices and orange slices, if desired. Serve immediately.

# Frank's piggly wiggly.

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### HOLIDAY HAM



1 (6-8 lb.) bone-in cooked ham

1 recipe Pomegranate BBQ Glaze, Apricot-Mustard Glaze or Cranberry-Orange Glaze

Preheat oven to 325°F. Score ham by making shallow diagonal cuts in a diamond pattern at 1-inch intervals. Place ham on rack in shallow roasting pan. Insert an oven-going thermometer into center of ham (thermometer should not touch the bone). Cover with foil.

Bake 1 hour 15 minutes. Uncover; bake for 20-60 minutes more until thermometer registers 140°F. Meanwhile, prepare desired glaze. Brush ham with some of the glaze during the last 20 minutes of baking. Serve with remaining glaze.



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### Pomegranate BBQ Glaze

½ cup finely chopped onion  
2 cloves garlic, minced  
1 TBS olive oil  
¾ cup bottled chili sauce  
½ cup pomegranate juice  
¼ cup honey  
1 TBS balsamic or white vinegar  
½ tsp dry mustard  
¼ tsp black pepper

Heat olive oil in a medium sauce pan. Add onion and garlic, cook about 2 minutes or until onion is tender. Stir in the rest of the ingredients, bring to a boil; reduce heat. Simmer, uncovered for about 20 minutes.

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### Apricot-Mustard Glaze

1 cup apricot preserves  
1TBS rice vinegar  
1 TBS Chinese-style hot mustard  
1 tsp grated fresh ginger or ½ tsp ground ginger

Combine all ingredients in small bowl.

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### Cranberry-Orange Glaze

1 cup cranberry relish or orange-cranberry marmalade  
¼ cup orange juice  
1 tsp snipped fresh thyme or sage

Combine all ingredients in a small saucepan. Bring to boil; reduce heat. Simmer, uncovered for 5 to 10 minutes or until mixture is thickened to glazing consistency.