

## **Katherine's Favorite Holiday Recipe: Creamy Shrimp Scampi Dip**

Since I can remember, my mom always made a baked shrimp dip for Christmas eve.

Last year, she sighed and asked "shrimp dip" again? When she heard a resounding YES, she took the recipe up a notch and made this delicious and creamy dip! An old family favorite became a new one. Serve with warm bread and crackers. Enjoy!

**Prep Time** 10 minutes

**Cook Time** 20 minutes

**Total Time** 30 minutes

**Yield** 4 servings

### **Ingredients**

- 2 tablespoons unsalted butter
- 8 ounces medium shrimp, peeled, deveined and roughly chopped
- 4 cloves garlic, minced
- 1/2 teaspoon red pepper flakes, or more, to taste
- 1/4 cup white wine\*
- 2 tablespoons freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper, to taste.
- 4 ounces cream cheese, at room temperature
- 1/4 cup sour cream
- 3 tablespoons mayonnaise
- 2 tablespoons chopped fresh parsley leaves
- 1/2 cup shredded mozzarella cheese, divided
- 2 tablespoons grated Parmesan

### **Instructions**

- Preheat oven to 350 degrees F. Lightly oil a 9-inch baking dish or coat with nonstick spray.
- Melt butter in a large skillet over medium high heat. Add shrimp, garlic and red pepper flakes. Cook, stirring occasionally, until pink, about 2 minutes. Stir in wine and lemon juice; season with salt and pepper, to taste.
- Bring to a simmer; remove from heat and stir in cream cheese, sour cream, mayonnaise, parsley, 1/4 cup mozzarella and Parmesan.
- Spread mixture into the prepared baking dish; sprinkle with remaining 1/4 cup mozzarella. Place into oven and bake until bubbly and golden, about 10-12 minutes.

## **Phil's Favorite Holiday Recipe: Barba Cups**

For the holidays, my mom would always make her easy to prepare and delicious Barba Cups.

As children, my siblings and I always looked forward to them. As adults, it's still a family favorite and a tasty treat your children will enjoy.

### **Ingredients:**

1 tube crescent rolls  
1 /2 cup of your favorite BBQ sauce  
1 package of cheddar cheese (or your favorite)  
1 LB ground beef

### **Instructions:**

Preheat oven to 350 degrees. Grease the cups of a muffin pan.

In a large heavy skillet over medium heat, cook beef until evenly brown. Drain excess fat. Stir in barbeque sauce. Simmer for a few minutes over low heat.

Flatten each crescent triangle and press into cups of the prepared muffin pan. Make sure the dough comes to the top of the pan. Spoon a portion of the meat mixture into each dough cup.

Bake in preheated oven for 12 minutes. Sprinkle with cheese, and bake for 3 more minutes.

## Aly's Favorite Cranberry Cake

This recipe was a hit when my parents recently came to visit—doing double-duty as both a dessert and a morning coffeecake!

### Ingredients

- 1 cup all-purpose flour
- 1 cup white sugar
- 1/4 teaspoon salt
- ¾ bag fresh cranberries
- ½ cup fresh blueberries
- 1/2 cup chopped walnuts or pecans (optional)
- 1/2 cup butter, melted
- 2 eggs
- ½ t. almond extract
- ½ t. vanilla
- Pinch or two of fresh orange zest
- 3 T. brown sugar (optional)
- Whipped cream

### Instructions

- Preheat oven to 350 degrees F (175 degrees C). Grease cake pan.
- Combine the flour, sugar, and salt. Stir in the cranberries and the nuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract, vanilla and orange zest. Spread the batter into the prepared pan. Sprinkle brown sugar on top if you like.
- Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a toothpick inserted near the center comes out clean. Watch closely as it can overbake. Serve with homemade whipped cream.