

Recipes for St. Mary's Lessons and Carols at Home

Roast Pork

Pork loin (size of your choosing)
Garlic Salt

Instructions

Heat oven to 350*
Rinse pork loin and place in roasting pan
Sprinkle heavily with garlic salt
Roast 20 min per lb. to a temp of 145*
Let roast rest at least 20 minutes before serving

Cherry Sauce

1 16-oz can pitted sour cherries
1Tbsp whole cloves
1 3-in. cinnamon stick
1/2 c sugar
1/4 white vinegar
1 T lemon juice
1 T butter
1/8 c cornstarch
Red food coloring (optional)

Instructions

Drain cherries and add water to juice to make 3/4 c.
Tie cloves and cinnamon in cheesecloth bag.
Combine 1/2 c liquid, sugar, vinegar, and spices in pan.
Simmer uncovered for 10 min.
Remove spice bag.
Combine cornstarch and 1/4 c cherry liquid until cornstarch is dissolved.
Stir into hot liquid and simmer, stirring constantly for 1 min.
Stir in cherries, lemon juice, butter, and food coloring (if using).
Stir occasionally at low heat until cherries are hot.
Sauce can be held in a small crockpot on low, or cool and reheat right before serving.

Recipes for St. Mary's Lessons and Carols at Home

Minted Peas

1 bag frozen Green Peas
3 tablespoons butter
Cross & Blackwell Mint Sauce

Instructions

Cover peas by 1" with water in pot and bring to boil. Immediately drain, and toss with butter and mint sauce to taste

Apples 'N Greens Salad

With sugar and spice, the dressing does double duty for a festive do-ahead salad. Not only does it dress the greens, it keeps the apple pieces from darkening.

1/2 cup apple juice
2 tablespoons Lemon Juice
2 tablespoons cider vinegar
2 tablespoons Vegetable Oil
1 ½ tablespoon firmly packed brown sugar
1 teaspoon Dijon mustard
1/4 teaspoon Black Pepper
1/8 teaspoon salt
1/8 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 medium Red Delicious apple
1 medium Granny Smith apple
4 cups torn red-tipped leaf lettuce
4 cups torn romaine lettuce

Instructions

In medium bowl, combine all ingredients except apples and lettuce; whisk to blend.

Core and cut apples into bite-sized pieces.

Toss apples in dressing.

Combine greens and gently layer over apples.

Refrigerate, covered, several hours.

To Serve: Toss lightly; serve in bowl or on individual plates.-----

Recipes for St. Mary's Lessons and Carols at Home

Rice Pilaf

1 small onion, chopped
1 tsp chopped garlic
2 tbsp olive oil
2 cups rice
1 qt vegetable broth
1/2 cup water
1/2 tsp salt
1/4 tsp pepper

Instructions

Sauté onion and garlic in olive oil until fragrant and softened.
Stir in rice, broth, water, salt and pepper.
Simmer until water is absorbed and rice is tender.

White Bean and Kale Gratin

9 whole large kale leaves (or 1-6oz bag pre-chopped kale or “power” baby greens)
3 cloves garlic, thinly sliced or chopped
1 tablespoon olive oil
2 15-oz. cans cooked white beans, drained well
1 ½ cups sharp cheddar cheese, grated
2 tablespoons tamari (aged soy sauce)
1/2 teaspoon pepper
Salt to taste
Cooking spray
1/2 cup chopped almonds

Instructions

Preheat oven to 350 degrees.
Wash the Kale, remove heavy stems, and blanch it in boiling water for 1 to 2 minutes until it turns bright green. Remove it immediately; rinse it in cold water and drain. Coarsely chop and set aside. (if using Power Greens, this step can be skipped).
In sauté pan over medium heat, sauté the garlic in olive oil for 1 to 2 minutes until it is golden.
In a large mixing bowl, combine beans, kale, garlic, cheese, tamari, pepper, and salt. Spray a casserole dish with cooking spray. Transfer the bean mixture to it. Sprinkle with chopped almonds and bake for 20 minutes until cheese is melted and almonds start to brown slightly.

Recipes for St. Mary's Lessons and Carols at Home

Trifle (in no ways an authentically English version!)

- 1 Family size Sara Lee Poundcake
- 1 large pkg instant Vanilla or French Vanilla Pudding
- 2 cups half and half
- 2 cups whipping cream
- 2 cans pie filling of choice (We've used apple at St. Mary's)

Instructions

- Cut poundcake into cubes
- Make Pudding according to package directions, using only 2 cups of half and half.
- Let set for 10 minutes
- Whip cream to stiff peaks
- Fold 2/3 of whipped cream into pudding.
- Using a glass bowl spread 1/3 of pudding mixture in the bottom, top with 1/3 of the cake cubes, then dollop 1/3 of the pie filling over the cake. Repeat twice for a total of 3 layers.
- Spread remaining whipped cream over the top.
- Refrigerate for at least 3 hours before serving.

Chocolate Cream Cake

- 2 layers of your favorite chocolate cake recipe or mix
- 2 cups Whipping Cream
- 1/4 cup Cocoa
- 1/4 cup sugar

Instructions

- Mix cream, cocoa and sugar – whip to soft peaks.
- Frost cake with cream and decorate to your heart's desire
- The cake needs to be kept refrigerated and is best served the same day as assembled.