


2021



Holiday **Recipes**

**Ranch-Inspired
Flavors and Foods**



How do I know when it's time to break out the holiday recipes? The air is chillier, the days are shorter, and warming up next crackling fire sounds like a great way to spend the evening.

This time of year is wonderful for many reasons, but holiday meals have to be at the very top! That's why we wanted to share some holiday recipes ranging from breakfast to dinner for both large and small family gatherings.

These seasonal recipes are a great way to celebrate the holidays and cherish warm memories with the ones you love!



Enjoy!

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Christmas Morning

Breakfast Casserole

Ingredients

8 thick slices country white bread,
buttered and cubed

1 lb. **Carson Valley Meats** pork
breakfast sausage

1 tbsp. chopped fresh sage

1 cup shredded white cheddar
cheese

1 cup yellow shredded sharp cheddar
cheese

7 **Sinclair Family Farm** eggs

3 cups milk

½ tsp. cayenne pepper

½ tsp. dry mustard

Salt and pepper, to taste

Hot Sauce

Method

1. Prepare an 8x8 baking dish with non-stick cooking spray.
2. In a large skillet over medium-high heat, add the pork breakfast sausage. Use a wooden spoon break up the sausage into crumble sized pieces.
3. Cook until browned, about 5-10 minutes. Fold in chopped sage after cooked.
4. Meanwhile, add the buttered and cubed bread into the prepared baking dish
5. Sprinkle the sausage over the bread, making sure to distribute evenly, then sprinkle with cheese.
6. In a medium bowl, add eggs, milk, cayenne, dry mustard, salt and pepper to taste. Whisk together and pour over the bread, sausage, and cheese.
7. Preheat the oven to 350 degrees. Bake for 1 hour, or until bubbly and hot. Serve hot.

Adapted from Paula Deen

Stuffed French Toast

Ingredients

1 loaf high-quality farmhouse style bread	2 tbsp. sugar
6 oz cream cheese softened	1/2 tsp. vanilla extract
1/4 cup sugar	1/4 tsp. cinnamon
2 tbsp. of Misbeehaven Farm apricot jam	12 oz frozen raspberries
1 tbsp. sour cream	1/2 cup sugar
5 large Sinclair Family Farm eggs	1/3 cup pure maple syrup
1/2 cup half and half	

Method

1. In a medium pot, combine the frozen raspberries, 1/2 cup sugar, maple syrup and two tablespoons of apricot jam.
2. Bring to a low boil and reduce heat to simmer the raspberry syrup for about 5 minutes. Stir, remove from heat, and set aside.
3. Heat a griddle to medium-high heat.
4. With a hand mixer, whip together the cream cheese, 1/4 cup of sugar, two tablespoons of apricot jam and sour cream until combined.
5. In a shallow bowl, whisk together the eggs, half and half, two tablespoons of sugar, vanilla and cinnamon.
6. Evenly spread the filling mixture in-between two slices of bread to make a sandwich.
7. One at a time, evenly dip both sides of your sandwiches in the mix.
8. Fry on both sides of your griddle until browned and the filling mixture is melted.
9. Serve with raspberry syrup

Adapted from Foodtastic Mom





Mulled Maple Apple Cider

Ingredients

4 whole cinnamon sticks
1/8 tsp. ground cloves
8 whole allspice berries
Orange peel from 1 orange
Lemon peel from 1 lemon
1/2 cup maple syrup
6 cups apple juice
Apple slices and orange twists, for garnish
1/2 cup dark rum, optional

Method

1. Place the cinnamon sticks, ground cloves, allspice berries, orange peel and lemon peel in a medium saucepan.
2. Pour in the maple syrup and apple juice, then bring to almost a boil.
3. Reduce the heat to low and simmer for 30 minutes.
4. Remove from the heat and serve in mugs with apple slices and orange twists for garnish.
5. Add a splash of rum for an adults-only version!

Adapted from The Pioneer Women

Christmas Bread Pudding

Ingredients

8 cups day-old bread cubes, crust removed
2 medium tart apples, peeled and chopped
1/2 cup dried cranberries or raisins
6 large egg yolks
3 large **Sinclair Family Farm** eggs
1 cup heavy whipping cream

1/2 cup whole milk

1 cup sugar

Cream sauce:

1 cup heavy whipping cream

3 tbs. sugar

1 to 2 tsp. vanilla or rum extract

Dash ground cinnamon and nutmeg

Method

1. In a bowl, combine the bread cubes, apples, and cranberries. Transfer to a greased 11x7-in. baking dish.
2. In a bowl, combine the egg yolks, eggs, cream, milk, and sugar. Pour over bread mixture.
3. Place dish in a larger baking dish and fill the larger dish with boiling water halfway up the sides.

4. Bake at 350 degrees for 50-55 minutes or until a knife inserted in the center comes out clean. Remove from water bath and cool for 15 minutes.

5. For the cream sauce, combine cream and sugar in a saucepan. Cook and stir until sugar is dissolved.

6. Remove from the heat. Stir in the vanilla, cinnamon, and nutmeg. Serve warm with pudding.

Adapted from Taste of Home

Standing Rib

Roast of Beef

Ingredients

1/3 cup Dijon mustard
2 tbsp. minced garlic
1 tbsp. chopped thyme leaves
2 tsp. coarsely ground pepper
Kosher salt
3 tbsp. extra-virgin olive oil
13 pounds of **Sinclair Family Farm** prime rib roast, 5-rib chine bone removed

Method

1. Preheat the oven to 450 degrees.
2. In a small bowl, mix the mustard with the garlic, thyme, pepper and 2 teaspoons of kosher salt. Whisk in the olive oil.
3. Set the meat in a roasting pan, bone side down, and season it lightly with salt. Roast the meat in the lower third of the oven for 20 minutes.
4. Remove the meat from the oven and reduce the temperature to 350 degrees.
5. Brush the mustard coating over the top and sides of the meat and roast for about 1 1/2 hours longer, rotating the roasting pan 2 or 3 times for even browning.
6. Cook the meat until it reaches an internal temperature of 120 degrees.
7. Transfer the roast to a carving board, cover it loosely with foil and let rest for 20 to 30 minutes.
8. Set the roast on its side and run a long, sharp knife between the bones and meat; remove the bones and set them aside.
9. Turn the roast right side up. Carve the roast 1/4 to 1/2 inch thick and transfer the slices to warmed plates.
10. Pour any carving juices over the meat and serve.

Adapted from Foodandwine.com

Roast Prime Rib

with Thyme Au Jus

Ingredients

1 bone-in **Sinclair Family Farm**
prime rib, 6 to 7 pounds
8 cloves garlic, thinly sliced
Salt and coarsely ground
black pepper

2 cups red wine
4 cups beef stock
1 tbsp. chopped fresh thyme leaves

Method

Thirty minutes before roasting the prime rib, remove from the refrigerator and let come to room temperature.

Preheat oven to 350 degrees.

Make small slits all over the prime rib and fill each slit with a slice of the garlic.

Season liberally with the salt and pepper, then place on a rack set inside a roasting pan and roast for about 2 hours, until the internal meat temperature reaches 135 degrees.

Remove the meat to a platter, and tent with foil to keep warm.

Place the roasting pan on top of the stove over 2 burners set on high heat. Add the wine to the pan drippings in the pan and cook over high heat until reduced, scraping the bottom of the pan with a wooden spoon.

Add the stock and cook until reduced by half. Whisk in the thyme and season with salt and pepper, to taste.

Slice meat as desired and serve with thyme au jus.

Adapted from The Food Network

Orange Cranberry

Pork Loin Chops

Ingredients

3 pounds of
Sinclair Family Farm boneless pork loin chops
olive oil
salt and pepper to taste
3/4 cup orange juice divided
1/4 cup apple cider vinegar
1/2 jar 8 ounces sweet orange marmalade or
Kanning Kathy's Mandarin Orange Jelly
1/2 can 7 ounces whole cranberry sauce

Method

Preheat oven to 400F.

Place pork in a shallow roasting pan or grill pan and pat dry with a paper towel.

Rub all sides with olive oil and season with salt and pepper on all sides.

Sear each side over high heat for 2 minutes per side, 10 minutes total.

While the meat is searing, stir together the 1/2 cup orange juice, vinegar, marmalade, and cranberry sauce in a medium bowl.

Place seared pork in a large roasting pan and pour sauce over the pork.

In a 400-degree oven, cook your boneless pork chops for 7 minutes per 1/2 inch of thickness. If you are using bone-in pork chops, add an extra minute for each 1/2 inch.

The best way to tell if they are fully cooked is to use an instant read meat thermometer. Pork should be cooked to an internal temperature of 145 degrees Fahrenheit.

Remove from oven and place pork on a foil tented plate to cool/rest for 10 minutes.

While pork is resting, add remaining 1/4 cup orange juice to the juices left over from cooking. If your roasting pan is stovetop safe you can just keep all the sauces in the pan or if not, add to a saucepan.

Bring sauce to a boil and then reduce to a simmer while pork rests.

Slice and serve pork, drizzled with more sauce, and garnished with orange slices and fresh cranberries.

Adapted from The Cookie Rookie



Ham & Potatoes *Au Gratin*

Ingredients

2 cups sliced peeled potatoes, cooked
1 cup diced **Sinclair Family Farm** ham, cooked
1 tbsp. finely chopped onion
1/3 cup butter, cubed
3 tbsp. all-purpose flour
1-1/2 cups milk
1 cup shredded cheddar cheese
3/4 tsp. salt
Dash white pepper
Minced fresh parsley

Method

1. In a greased 1-quart baking dish, combine potatoes, ham and onion, then set aside.
2. In a saucepan, melt butter over medium heat; stir in flour until smooth. Gradually add milk.
3. Bring to a boil, cook, and stir for 2 minutes or until mixture is thickened and bubbly.
4. Add cheese, salt, and pepper; stir until the cheese is melted. Pour over potato mixture and stir gently to mix.
5. Bake, uncovered, at 350° for 35-40 minutes or until bubbly. Garnish with parsley.

Adapted from Taste of Home

Candied Sweet Potato Casserole

Ingredients

2 pounds of sweet potatoes, peeled and sliced thinly
1 cup orange juice
1/3 cup **Misbeehaven Farm** Honey
6 tbsp. unsalted Butter, melted
2 oranges, zested
½ tsp. salt
½ cup chopped pecans
½ tsp. ground Cinnamon
3 tbsp. brown sugar

Method

1. Preheat the oven to 350 F.
2. In a baking dish arrange the sliced sweet potatoes in overlapping layers.
3. In a bowl combine the orange juice, orange zest, honey, butter, and salt. Pour the mixture over the sweet potatoes making sure that all slices are coated.
4. Cover with foil and bake for 30 minutes. While it's baking, mix the pecans, cinnamon, and sugar.
5. After 30 minutes, adjust the oven temperature to 375 degrees, take the dish and sprinkle the chopped pecan mixture on the top.
6. Bake for another 25-30 minutes or until the sweet potatoes have softened.
7. If desired, place under the broiler for 1-2 minutes to caramelize the topping a bit.

Adapted from Manila Spoon

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