

SMITH'S  
.....  
*Holiday Recipe*  
TRADITIONS

*Tradition you can taste.*





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# 20 *Holiday Recipe* 19

## WINNERS

*Contributed by*

**PAULA DIEKHOFF**



70

*Christmas Eve Lasagna*

*Contributed by*

**NICOLE LINDSEY**



145

*Unique Peach Upside  
Down Cake*



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## STARTERS







# Buffalo Ranch Dip

**RECIPE TYPE: APPETIZER/DIP**

## INGREDIENTS

16 oz **Smith's** Old Fashioned Sour Cream  
8 oz block of cheddar, shredded  
1 oz packet of ranch dip mix  
1/2 cup of hot sauce  
1/2 tsp salt  
1/2 tsp pepper  
1/2 tsp crushed red pepper  
Garlic powder  
Onion powder

## DIRECTIONS

1. Empty **Smith's** Old Fashioned Sour Cream into a medium-size mixing bowl.
2. Add hot sauce, then ranch mix and seasonings to your preference.
3. Top with shredded cheddar.
4. Serve on veggie tray or with tiny toast squares.



2018  
RECIPE

Contributed by

**AMBER MOIR**



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## COOK'S NOTES

My 3 boys absolutely love it and ask me to make it for all their birthdays' and holidays.





# Cheesy Artichoke Dip Puffs

RECIPE TYPE: APPETIZER/DIP

## INGREDIENTS

### Puffs:

- 1 cup water
- 6 Tbsps butter
- 1 tsp salt
- 1 cup all-purpose flour
- 1 tsp garlic powder
- 4 eggs

### Filling:

- 1 (6 oz can) of artichoke hearts in water, drained, thinly sliced
- 1/4 cup finely grated fresh Parmesan
- 8 oz mozzarella cheese, shredded
- 1/4 cup mayonnaise
- 1-1/2 cup **Smith's** Old Fashioned Sour Cream

## DIRECTIONS

1. Preheat oven to 425 degrees.
2. Boil water, butter and salt. Add flour and garlic powder and keep mixing until dough forms a ball. Transfer to a mixing bowl and let cool about 4-5 minutes.
3. Turn mixer on low speed and add eggs one at a time and beat until they are incorporated.
4. Use a spoon and drop by Tbsps on a greased baking sheet. Cook about 15 minutes or until slightly browned. Cool.
5. Lower oven to 350 degrees.
6. In a mixing bowl, stir together the artichoke hearts, Parmesan, mozzarella, mayonnaise and **Smith's** Old Fashioned Sour Cream.
7. Place mixture into a greased baking dish and bake 15 minutes.
8. Split the cooled puffs and fill each with 1-2 Tbsp of the dip.



2017

Contributed by

KRISTEN HEIGL



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## Crab Dip

**RECIPE TYPE: APPETIZER/DIP**

### INGREDIENTS

- 1 package imitation crab
- 1 container **Smith's** Old Fashioned Sour Cream
- 1/2 container **Smith's** French Onion Dip
- 1 cup Ken's Sweet Vidalia Onion salad dressing
- 1/2 cup celery, diced
- 1 tsp garlic powder

### DIRECTIONS

1. Dice the crab meat, add diced celery.
2. Mix remaining ingredients in large bowl. Add celery and crab.
3. Mix well, cover and chill.
4. Serve with crackers



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### COOK'S NOTES

I began making this dip 15 years ago for family reunions and Christmas. Since then, the person who I made it for has passed away, but it's still requested by the family every year. We toast in her memory with a taste to begin the celebration.





## Dip for Crackers or Vegetables

RECIPE TYPE: APPETIZER/DIP

### INGREDIENTS

2 cups of **Smith's** Old Fashioned Sour Cream  
2 cups of Hellman's mayonnaise  
One Tbsp of Beau Monde

### DIRECTIONS

1. Mix **Smith's** Old Fashioned Sour Cream, Hellman's mayonnaise and Beau Monde together in a large bowl.
2. Refrigerate for 1 hour.
3. Serve with crackers and vegetables.



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Contributed by

CLARE DEMETZKY



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## Dried Beef Dip

RECIPE TYPE: APPETIZER/DIP

### INGREDIENTS

No-stick cooking spray  
1 Tbsp unsalted butter  
1 cup chopped pecans  
8 oz cream cheese, softened  
1/2 tsp garlic powder  
1/2 tsp seasoned salt  
1 cup **Smith's** Zesty Onion Dip  
1 cup **Smith's** Old Fashioned Sour Cream  
1/4 cup **Smith's** Heavy Cream  
5 oz dried beef, finely chopped

### DIRECTIONS

1. Heat oven to 350 degrees. Spray a 1-1/2-quart baking dish with cooking spray. Set aside.
2. In a small skillet, melt butter over low heat.
3. Add pecans and cook for 1 minute, stirring often. Remove from heat and set aside.
4. Meanwhile, in a large mixing bowl, beat cream cheese, garlic powder and seasoned salt on low speed until smooth.
5. Add **Smith's** Zesty Onion Dip, **Smith's** Old Fashioned Sour Cream and **Smith's** Heavy Cream. Beat on low speed until evenly mixed.
6. Stir in dried beef.
7. Spoon into prepared dish. Top evenly with pecans.
8. Bake for 20 minutes or until bubbly.
9. Serve with your favorite crackers.



2018

Contributed by  
**MARY SHIVERS**



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### COOK'S NOTES

This tasty appetizer is my take on the classic dried beef dip. **Smith's** Zesty Onion Dip adds a depth of flavor that ensures the dish is empty when I bring it home from any holiday gathering.





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## *Quick & Easy Creamy Pico de Gallo Dip*

**RECIPE TYPE: APPETIZER/DIP**

### **INGREDIENTS**

1 pickled jalapeño pepper  
6 Roma tomatoes (enough to make 1-1/2 cups, diced)  
1 medium red onion (enough to make 1/2 cup, diced)  
1 small shallot  
2 Tbsps fresh cilantro  
Juice and zest of 1 lime  
1 tsp garlic powder  
1 cup **Smith's** Old Fashioned Sour Cream  
1-2 tsp salt

### **DIRECTIONS**

1. Remove seeds and stems from jalapeño. Then roughly chop or dice jalapeño, tomatoes, onion and shallot, and add to a medium-sized, non-reactive bowl.
2. Tear cilantro and add to the bowl.
3. Zest the lime into the bowl, then cut in half and squeeze juice in as well.
4. Sprinkle in garlic powder and fold everything together.
5. Fold in **Smith's** Old Fashioned Sour Cream.
6. Taste and season with 1-2 tsp salt, according to your personal taste.
7. Serve with you favorite tortilla chips and enjoy.



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### **COOK'S NOTES**

Feel free to substitute flat-leaf parsley.

Adjust to your personal heat-level preference with a little more or a little less jalapeño.



2017  
AWARD

*Contributed by*

**JODI TAFFEL**





*Contributed by*

**TONYA DODSON**

## *Spinach Artichoke Dip*

**RECIPE TYPE: APPETIZER/DIP**

### **INGREDIENTS**

- 4 oz softened cream cheese
- 4 oz **Smith's** Old Fashioned Sour Cream
- 4 to 6 oz **Smith's** Heavy Whipping Cream, depending on desired thickness
- 1/2 cup grated Parmesan cheese
- 1 Tbsp extra virgin olive oil
- 1 bag of spinach, chopped roughly
- 1 can artichokes, drained and chopped
- 1 clove garlic, finely minced
- 1/2 tsp red pepper seeds
- 1/2 tsp salt
- 1 tsp black peppercorns, crushed and skillet roasted for one minute
- 1 scallion, chopped
- 1 to 2 tsp Worcestershire sauce, taste desired
- 1 tsp sugar
- Corn chips for dipping

### **DIRECTIONS**

1. Dry roast in the skillet for 1 minute on medium heat the crushed black peppercorns.
2. Add extra virgin olive oil and crushed red pepper seeds in bloom for 30 seconds.
3. Stir in minced garlic and cook for 30 more seconds.
4. Add the well-drained artichokes and brown them slightly.
5. Add chopped spinach and stir till reduced to about 1 cup.
6. Stir in softened cream cheese and **Smith's** Old Fashioned Sour Cream till mixed thoroughly, cooking over medium heat.
7. Reduce heat to low, stirring in Parmesan, **Smith's** Heavy Whipping Cream and Worcestershire sauce.
8. Top with scallion greens.
9. Serve warm with chips or transfer to cast iron and brown top.



### **COOK'S NOTES**

I first had **Smith's** French Onion Dip in 1982. We raised four daughters on Smiths Dairy. It's "comfort" food to my family and is our favorite dairy! As a mom, you are always on a quest to get the most nutritious bite! I found this dish to be dairy delicious! #4generationswhochooseSmithsFirst!





## Spinach Dip

**RECIPE TYPE: APPETIZER/DIP**

### INGREDIENTS

- 16 oz cream cheese
- 16 oz **Smith's** Old Fashioned Sour Cream
- 1.4 oz packet vegetable seasoning
- 2 bunches green onions
- 2 boxes frozen spinach, thawed

### DIRECTIONS

1. In a large bowl, cream room-temperature cream cheese and **Smith's** Old Fashioned Sour Cream together. Add packet of vegetable seasoning, blend. Set aside.
2. Drain liquid from frozen spinach, squeeze excess liquid out with hands.
3. Add spinach to mixture, stir or use hand mixer; set aside.
4. Clean and wash green onions. Cut green onions until you get the desired amount you prefer.
5. Add to mixture, blend well, refrigerate until ready to use.
6. I use a large pumpnickel bread bowl and serve the spinach dip in the center.



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Contributed by  
**VALLEY CYRUS**



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### COOK'S NOTES

Everyone loves that I combine the two ingredients of the **Smith's** Old Fashioned Sour Cream and cream cheese. They always ask for it at every occasion.





## Veggie Dip

**RECIPE TYPE: APPETIZER/DIP**

### INGREDIENTS

- 8 oz cream cheese
- 8 oz **Smith's** Old Fashioned Sour Cream
- 16 oz shredded cheddar
- 1 jar green chilies, drained
- 8 oz diced ham
- 1 round loaf sour dough bread, scooped out and saved for dipping

### DIRECTIONS

1. Beat cream cheese and **Smith's** Old Fashioned Sour Cream together, add cheddar, chilies and ham.
2. Mix well. Put into the bread bowl and bake at 350 degrees for 45 minutes, uncovered.
3. Serve hot with bread chunks.



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Contributed by

**BOBBI NEWTON**



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### COOK'S NOTES

This is a favorite appetizer dip for the holiday gatherings.



## Veggie Dip

**RECIPE TYPE: APPETIZER/DIP**

### INGREDIENTS

- 8 oz **Smith's** Old Fashioned Sour Cream
- 1 cup Hellmans light mayo
- 1 Tbsp dried minced onion
- 2 tsps seasoned salt
- 1 Tbsp dried parsley
- 2 tsps dried dill

### DIRECTIONS

1. Mix all together well and chill for at least 2 hours before serving with assorted raw veggies.



2017  
WINNER

Contributed by  
**SHEILA TRIFELOS**



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### COOK'S NOTES

Fast and delicious. Kids love it and will try dipping new vegetables in it.





## Zesty Vegetable Dip

**RECIPE TYPE: APPETIZER/DIP**

### INGREDIENTS

- 8 oz cream cheese
- 8 oz **Smith's** Old Fashioned Sour Cream
- 0.7 oz zesty Italian dry mix
- 2 Tbsps salad dressing
- 1 tsp sugar

### DIRECTIONS

1. Mix thoroughly.
2. Chill.
3. Use as vegetable dip.



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### COOK'S NOTES

Family recipe over 45 years.  
Loved by all.



# Overnight Cranberry Waldorf Salad

RECIPE TYPE: APPETIZER/SALAD

## INGREDIENTS

- 2 cups fresh cranberries
- 3 cups miniature marshmallows
- 3/4 cup sugar
- 2 cups diced unpared tart apples
- 1/2 cup seedless green grapes, halved
- 1/2 cup broken walnuts
- 1/4 tsp salt
- 1 cup **Smith's** Heavy Whipping Cream, whipped

## DIRECTIONS

1. Grind cranberries, combine with marshmallows and sugar.
2. Cover and chill overnight.
3. Add apples, grapes, walnuts and salt.
4. Fold in **Smith's** Heavy Whipping Cream.
5. Chill.



2018

Contributed by

NANCY HICKS



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## COOK'S NOTES

Enjoy every year. Starting salad the night before saves time. Even those who don't care for cranberries love this!





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## Christmas Chile Shrimp Stacks

**RECIPE TYPE: APPETIZER/SANDWICH**

### INGREDIENTS

1 tsp garlic powder  
1/2 tsp salt  
1/2 tsp chili powder  
1 tsp cumin  
1 Tbsp olive oil  
1 lb large shrimp, peeled and deveined  
1 cup **Smith's** Old Fashioned Sour Cream  
1 chipotle pepper, seeded and finely chopped  
1 Tbsp dill weed, plus more for topping  
Juice of 1 lime  
4 french rolls, toasted  
8 romaine lettuce leaves  
4 slices bacon, fully cooked  
1 cup cherry tomatoes, sliced

### DIRECTIONS

1. In a bowl, combine garlic powder, salt, chili powder, cumin and olive oil. Place shrimp in the bowl and toss to coat. Set aside.
2. In a bowl, combine **Smith's** Old Fashioned Sour Cream, chipotle pepper, dill weed and lime juice. Stir until smooth and set aside.
3. Place shrimp in a skillet over medium heat. Cook for 5 minutes or until cooked through.
4. Spread chipotle sour cream on each roll. Place lettuce leaves and bacon slices on the bottom half of the rolls and divide shrimp on each sandwich. Top with cherry tomatoes. Sprinkle with dill weed.



2017

Contributed by  
**SANDRA DOMBEK**



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### COOK'S NOTES

It has always been our family tradition to have lots of big holiday meals together. When I was young, my grandfather always brought shrimp for us to have, which was a fabulous holiday treat for us to cook with. Christmas Chile Shrimp Stacks always bring back fond memories of childhood family gatherings. This holiday recipe is full of creamy seaside flavor with just the right amount of heat. Santa will wish he got a plate of these instead of cookies!



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## *Beefed Up Potato Soup*

**RECIPE TYPE: APPETIZER/SOUP**

### **INGREDIENTS**

3 cups potatoes  
1-1/2 cups water  
1/2 cup carrots, chopped  
1/2 cup celery, chopped  
1/4 cup onion, chopped  
1 Tbsp chicken soup base  
2-1/2 Tbsps flour  
2-1/2 cups **Smith's** Fresh Half & Half  
12 oz pasteurized processed cheese  
16 oz ground beef

### **DIRECTIONS**

1. In a saucepan, add water, potatoes, carrots, celery and onion.
2. Boil until tender.
3. Stir flour into **Smith's** Fresh Half & Half.
4. Add to vegetable mixture, stirring constantly. Melt in the cheese, still stirring.
5. Add the ground beef and mix well.



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*Contributed by*

**PAMELA SMITH**



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### **COOK'S NOTES**

This is my family's favorite soup.  
It's easy but so delicious.





## Creamy Chicken Soup

**RECIPE TYPE: APPETIZER/SOUP**

### INGREDIENTS

2 Tbsps butter  
1 small onion, chopped  
2 stalks celery, chopped  
2 carrots, chopped  
1 qt chicken broth  
1 to 2 cups chopped chicken or turkey  
Salt  
Pepper  
1 cup **Smith's** Heavy Cream

### DIRECTIONS

1. Sauté vegetables in butter till onion is tender, about 5 to 6 minutes.
2. Add broth and bring to boil.
3. Then reduce to simmer for 20 minutes.
4. Add chicken or turkey, return to boil.
5. Remove from heat and stir in 1 cup **Smith's** Heavy Cream



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Contributed by

**REGINA ZAROS**



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**BREAKFAST DISHES**







## Cheesy Chorizo Brunch Pie

**RECIPE TYPE: BREAKFAST DISH**

### INGREDIENTS

9 oz pork chorizo, removed from casing if present  
5 large eggs  
2 Tbsps butter or margarine, melted  
1/4 cup all-purpose flour  
1/2 tsp baking powder  
2 oz cream cheese, softened  
1 cup **Smith's** Small Curd Cottage Cheese  
1-1/4 cups taco blend shredded cheese with jalapeño peppers  
1/4 cup mild thick and chunky salsa  
1 (4 oz ) can diced green chiles  
2 Tbsps chopped green onions  
2 Tbsps chopped fresh cilantro leaves plus more for garnish, if desired  
1/4 tsp each salt, garlic salt, onion salt, black pepper, smoked paprika, cumin and dried crushed oregano

### Optional Garnishes:

**Smith's** All Natural Sour Cream  
Sliced green onions  
Fresh cilantro leaves  
Salsa

### DIRECTIONS

1. In a skillet, cook chorizo until done but not dry. Set aside to cool slightly.
2. In a large bowl, lightly beat eggs with a fork. Add melted butter, flour, baking powder and softened cream cheese. Beat with an electric mixer until mixture is thoroughly blended.
3. Add remaining ingredients including cooked chorizo; stir until thoroughly combined. Pour into a well-greased 9.5-inch pie plate (or similar).
4. Bake, uncovered, at 400 degrees for 10 minutes; reduce heat to 350 degrees and continue to bake for another 20-25 minutes or until mixture is set. Remove from oven and let rest for 15-20 minutes; slice into wedges and garnish as desired.



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Contributed by

**KELLIE BRADDELL**



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## Cinnamon Sour Cream Rolls

**RECIPE TYPE: BREAKFAST DISH**

### INGREDIENTS

1 Tbsp yeast	2-3/4 cups flour
1/4 cup warm water	cinnamon, to taste
1/4 cup white sugar	brown sugar, to taste
1/2 tsp salt	<b>Glaze:</b>
1/2 cup <b>Smith's</b> Sour Cream	1-1/2 cups brown sugar
6 Tbsp butter, melted	1 cup <b>Smith's</b> Sour Cream
2 eggs, beaten	1/2 cup butter, melted

### DIRECTIONS

1. Soften yeast in warm water.
  2. Stir in sugar, salt, **Smith's** Sour Cream, butter and eggs.
  3. Gradually add flour.
  4. Beat well.
  5. Cover and let rise for 2 hours.
  6. On a floured surface, roll out half of the dough to a 12 inch circle.
  7. Brush with melted butter, and sprinkle with cinnamon and brown sugar.
  8. Cut into 12 pizza shaped wedges.
  9. Roll up, starting at the wide end.
  10. Put point side down in a greased 9x13 inch pan.
  11. Repeat with other half of dough.
  12. Let rise for about 45 minutes.
  13. Bake at 350 degrees for 15-20 minutes or until golden brown.
  14. Heat glaze ingredients until dissolved.
  15. Do not boil.
  16. Pour glaze over warm rolls.
- Best when warm.



2019

Contributed by

**KAREN KEIM**



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### COOK'S NOTES

Its always a treat on  
Christmas morning





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## *Cranberry-Orange Sour Cream Muffins*

**RECIPE TYPE: BREAKFAST DISH**

### **INGREDIENTS**

2 large oranges  
1/2 cup granulated sugar  
4 Tbsps **Smith's** Orange Juice  
5 Tbsps unsalted butter  
2 cups all-purpose flour  
1-1/4 tsps baking powder  
1 tsp baking soda  
1/2 tsp salt  
1/2 cup dried cranberries  
2 eggs  
3/4 cup **Smith's** Old Fashioned Sour Cream  
3/4 cup **Smith's** Vitamin D Milk  
1 cup powdered sugar

### **DIRECTIONS**

1. Preheat oven to 375 degrees. Butter muffin tins.
2. Grate the zest from the oranges. Combine the zest, 1/4 cup granulated sugar and 2 Tbsps **Smith's** Orange Juice in a small saucepan.
3. Stir over medium heat for about 2 minutes, until the sugar dissolves.
4. Add the butter, stir until melted, about 1 minute. Set aside.
5. In a medium bowl, stir together the flour, baking powder, baking soda, salt and the remaining 1/4 cup granulated sugar.
6. Add dried cranberries and stir. Set aside.
7. In larger bowl, whisk together the eggs, **Smith's** Old Fashioned Sour Cream, **Smith's** Vitamin D Milk and reserved orange mixture until smooth.
8. Add the combined dry ingredients and stir just until blended.
9. Spoon into the prepared muffin tins, filling each cup 3/4 full.
10. Bake until a toothpick inserted in the center of a muffin comes out clean, 15 to 20 minutes.
11. Cool in the tins for 3 minutes, then remove.

#### **Glaze:**

1. In small bowl, combine 1 cup powdered sugar and remaining 2 Tbsps **Smith's** Orange Juice.
2. Drizzle on top of the cooled muffins.

Makes 18 standard muffins.



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*Contributed by*

**BRENDA WASHNOCK**



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### **COOK'S NOTES**

Grated orange zest with dried cranberries gives these muffins an extraordinary flavor and aroma on Christmas morning. My mother and grandmother used this combination in many holiday baked goods, stuffing and sauces. I do the same and now my daughter uses these flavors for the holidays.



## Easy Danish

RECIPE TYPE: BREAKFAST DISH

### INGREDIENTS

- 1/4 cup **Smith's** Old Fashioned Sour Cream
- 2 tsp divided clear vanilla
- 3 Tbsps sugar
- 1 package crescent rolls
- 1/2 cup powdered sugar
- Favorite flavor of jam or preserves
- 8 oz cream cheese, softened
- 1 Tbsp **Smith's** Milk
- 2 Tbsps melted butter

### DIRECTIONS

1. Open crescent roll package leaving dough rolled up in the can shape.
2. Slice them about 1/4" thick.
3. Mix cream cheese, **Smith's** Old Fashioned Sour Cream, sugar and vanilla together.
4. Lay the dough circles out flat.
5. Push the dough down in the middle of each circle to create an indentation for the filling.
6. Spread a scoop of filling and jam on each circle. Brush each circle with a small amount of melted butter.
7. Bake at 375 degrees for 14 minutes.
8. Remove from pan. Mix powdered sugar, **Smith's** Milk and vanilla together to make icing.
9. Drizzle over warm danishes.



2018

Contributed by

**KIMBERLI HILLER**



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### COOK'S NOTES

They are quick and easy to make on Christmas morning, so we can get to opening presents faster and the smell of baking pastries brings back memories of my mother baking on Christmas day.





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# *Finnish Oven Pancake with Lingonberry Jam and Smith's Whipped Cream*

**RECIPE TYPE: BREAKFAST DISH**

## **INGREDIENTS**

2 eggs  
2 Tbsps sugar  
1/2 tsp salt  
2 cups **Smith's** Vitamin D Milk  
1 cup all-purpose flour  
1/2 cup (1 stick) unsalted butter  
1 cup **Smith's** Heavy Whipping Cream  
1 cup lingonberry jam  
Powdered sugar

## **DIRECTIONS**

1. Place a heavy 9"x13" pan in oven and turn oven to 400 degrees.
2. Allow the pan and the oven to preheat. The pan needs to get very hot.
3. While the oven and pan are heating, in a large bowl whisk together eggs, sugar and salt.
4. Add **Smith's** Vitamin D Milk alternately with the flour and stir.
5. Add the butter to the heated pan and return to the oven to allow it to melt, which will take about 2 minutes. Watch carefully so the butter doesn't burn.
6. Using heavy oven mitts, remove pan from oven and carefully pour melted butter into the flour mixture and stir, then pour the mixed batter into the hot pan and return pan to oven.
7. Bake for about 40 minutes or until the pancake puffs up and is nicely browned.
8. While the pancake is baking, whip **Smith's** Heavy Whipping Cream to soft peaks.
9. To serve, cut the pancake into squares. Top each square with a dollop of whipped cream and a spoonful of lingonberry jam. Dust with powdered sugar and serve immediately.



2018

*Contributed by*

**KRISTINA VANNI**



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## **COOK'S NOTES**

At Christmas, we make a classic Finnish recipe from our family dairy farm back in Finland. It's been passed down through the generations and across the ocean to the U.S. Instead of heading to the barn for fresh milk and cream, we reach for **Smith's** farm-fresh ingredients in our neighborhood store!



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## *Holiday Eggnog Bread*

**RECIPE TYPE: BREAKFAST DISH**

### **INGREDIENTS**

- 2 eggs
- 1 cup sugar
- 1/2 cup butter, melted
- 1 cup **Smith's** Premium Eggnog
- 2 tsps rum extract
- 1 tsp vanilla extract
- 2-1/4 cups all-purpose flour
- 2 tsps baking powder
- 1/2 tsp salt
- 1/4 tsp ground nutmeg

### **DIRECTIONS**

1. Preheat oven to 350 degrees. Grease 9x5 loaf pan.
2. Beat eggs in large bowl. Stir in sugar, butter, **Smith's** Premium Eggnog and extracts.
3. Combine flour, baking powder, salt and nutmeg. Stir dry ingredients into wet ingredients just enough so everything is moistened.
4. Pour batter into prepared pan. Bake about 60 minutes or until toothpick comes out clean when poked in the middle.
5. Let cool in pan for about 10 minutes then turn out onto wire rack to cool completely. Wrap in plastic wrap and store in refrigerator.



2017

*Contributed by*

**ANITA SHETLER**



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### **COOK'S NOTES**

I found this on the internet last year when I had leftover eggnog to use. This year I'll buy extra with this recipe in mind. It would be great for gifting or for a holiday brunch. I'm going to experiment with baking in small pans or as muffins. I also want to try adding cranberries and/or pecans and possibly a streusel on top. It's a great starting point recipe for you to add your own touches.





# Holiday Hash Brown Casserole

## RECIPE TYPE: BREAKFAST DISH

### INGREDIENTS

- 1 stick salted butter
- 8-16 oz. **Smith's** French Onion Dip
- 1 bag shredded potatoes
- 2 cups shredded cheddar cheese
- 1 can cream of mushroom soup
- salt and pepper to taste
- 2-3 cups of honey nut cereal

### DIRECTIONS

1. Melt butter.
2. Mix potatoes, melted butter, cheese, **Smith's** French Onion Dip, soup and salt and pepper together in a large bowl.
3. Put mixture into casserole dish.
4. Crush cereal and cover potato mixture.
5. Bake at 350 degrees until bubbly.



2019

Contributed by  
**TERESA ALBERTS**



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### COOK'S NOTES

I've made this potato casserole for years by special request of my nieces for our holiday meals and even for their birthday meals



## Orange Juice & Zesty Pancakes

**RECIPE TYPE: BREAKFAST DISH**

### INGREDIENTS

3/4 cup **Smith's** Orange Juice  
2 Tbsps orange zest, finely grated  
3/4 cup **Smith's** Cultured Low-Fat Buttermilk (or **Smith's** milk)  
3 eggs  
2 cups all-purpose flour  
1/4 tsp salt  
1-1/2 tsps baking powder  
1/2 tsp baking soda  
1/4 cup sugar (or sugar substitute)  
1 tsp cinnamon  
5 Tbsps melted butter  
Vegetable oil

### DIRECTIONS

1. In a bowl, whisk **Smith's** Orange Juice, orange zest, **Smith's** Cultured Low-Fat Buttermilk and eggs until smooth.
2. In another bowl, combine flour, salt, baking powder, baking soda, sugar and cinnamon.
3. Stir the flour mixture into the orange juice mixture and blend well.
4. Add melted butter and stir until smooth.
5. Heat skillet over medium heat, add oil to hot skillet.
6. Pour 1/4 cup batter into skillet. When bubbles appear on top of pancakes and the edges start to look dry, flip over and brown the other side.
7. If heat seems too hot, turn down.
8. Remove pancake to a plate and keep warm in a 200-degree oven until all are done.



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Contributed by  
**MARYJO REEVES**



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### COOK'S NOTES

Sometimes it takes a while for a holiday meal to be prepared. This is a quick and easy breakfast (and each one can be made small), to hold kids or adults over until the meal is ready. Also, these can be made anytime and adding a fruit, such as raisins or dried cranberries, makes it more filling.





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## *Pumpkin Pecan Waffles*

**RECIPE TYPE: BREAKFAST DISH**

### **INGREDIENTS**

- 1 package dry yeast
- 1-1/2 cups **Smith's** 1% Milk, lukewarm
- 1 cup packed pumpkin (puree)
- 4 eggs, separated
- 1-3/4 tsps cinnamon
- 2 tsps ginger
- 1/4 tsp ground cloves
- 1/4 tsp nutmeg
- 2-1/4 cups all-purpose flour
- 2 Tbsps sugar
- 1/4 cup melted butter
- 3 Tbsps olive oil
- 1/2 cup chopped pecans

### **DIRECTIONS**

1. Sprinkle yeast over lukewarm **Smith's** 1% Milk. Stir to dissolve.
2. Beat egg yolks and add to yeast mixture with spices.
3. Stir in melted butter and olive oil.
4. Stir in pumpkin. Combine thoroughly.
5. Beat the egg whites until stiff. Carefully fold into batter.
6. Let mixture stand in warm place about 45-55 minutes or until mixture doubles in size.
7. Pour approximately a half cup into hot Belgian-style waffle iron and follow waffle iron manufacturer's instructions for cooking.



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Contributed by  
**MICHELLE BURCH**



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## Raspberry Almond Clafouti with Ginger Balsamic Glaze

**RECIPE TYPE: BREAKFAST DISH**

### INGREDIENTS

1 (8 oz) package phyllo dough, thawed	2/3 cup <b>Smith's</b> Fresh Half & Half
1/2 cup unsalted butter, melted	1 tsp almond extract
4 oz Brie, cut into pea-sized pieces	1 Tbsp vanilla extract
6 oz fresh raspberries	1 Tbsp grated fresh ginger
3 eggs	1/4 cup honey
1/3 cup sugar	2 Tbsps water
1 tsp almond extract	1 Tbsp balsamic vinegar
1 Tbsp vanilla extract	1 Tbsp lemon juice
2 Tbsps flour	

### DIRECTIONS

1. Heat oven to 350 degrees
2. Unroll phyllo, remove a single sheet and place in the bottom and partially up sides of 8" springform pan. Brush with butter and crisscross with another sheet brushing it with butter. Pivot next sheet of phyllo slightly and brush with butter. Continue layering until you have 7 layers.
3. Place cheese in bottom of crust and top with raspberries. Cover with damp paper towel and refrigerate while you prepare custard.
4. In a small bowl, beat eggs and sugar about 1 minute. Add flour, **Smith's** Fresh Half & Half, almond and vanilla. Pour mixture over raspberries.
5. With remaining phyllo, remove 2 or 3 sheets at a time and roll sheets and tuck phyllo around top edges of custard to form crust. Brush generously with butter.
6. Bake for 40 minutes at 350 degrees.
7. In a small microwave-safe bowl, combine ginger, honey, water, balsamic vinegar and lemon juice. Microwave 20 seconds to heat sauce. Remove clafouti from the oven and brush with balsamic mixture. Cover edges of clafouti pan with a pie ring to keep crust from burning. Return to oven and bake an additional 10 minutes. Cool slightly. Serve warm with remaining sauce.



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*Contributed by*  
**DARLENE BUERGER**





# Raspberry Truffle French Toast

RECIPE TYPE: BREAKFAST DISH

## INGREDIENTS

### Truffle Dust:

1-1/4 oz cocoa powder  
1-1/4 oz confectioners sugar  
1 oz freeze-dried raspberries

### French Toast:

6 thick slices challah  
8 oz cream cheese, softened  
4 Tbsps mini chocolate chips or chopped bittersweet chocolate  
1 (21 oz) can raspberry pie filling  
6 large eggs  
1-1/2 cups **Smith's** Milk  
1 tsp vanilla  
3 Tbsps butter

## DIRECTIONS

1. Make the truffle dust: Combine cocoa powder, confectioners sugar and raspberries in food processor and process until finely powdered.
2. Make the French toast: Cut a deep pocket in the bread slices. Mix together cream cheese and chocolate and spread inside each pocket. Divide pie filling between pockets and press closed.
3. Whisk together eggs, **Smith's** Milk and vanilla and pour into a shallow bowl. Heat half the butter in a large skillet over medium heat. Dip bread in egg mixture. Add bread slices to skillet and cook until lightly browned on both sides, about 3 minutes per side. Repeat with remaining butter and bread.
4. Sprinkle French toast generously with raspberry truffle dust and serve immediately.



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Contributed by

FELICE BOGUS



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## Simple Sausage Gravy

RECIPE TYPE: BREAKFAST DISH

### INGREDIENTS

- 4 Tbsp flour
- 4 Tbsp butter
- 4 cups **Smith's** Whole Milk
- 1 lb. cooked breakfast sausage
- salt and pepper, to taste

### DIRECTIONS

1. Start off with melting butter in a non-stick skillet or cast iron pan.
2. Once butter is melted, add flour and stir until combined.
3. Slowly start adding **Smith's** Milk, while constantly stirring until you reach gravy consistency.
4. Remove from heat and add cooked sausage and salt and pepper to taste!
5. Serve over warm biscuits and enjoy!



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Contributed by

REBECCA ADDY



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### COOK'S NOTES

I love making this on Christmas morning for my family every year because it's a family favorite, quick and easy and it's something we all look forward to every year!





## Spice Waffles

RECIPE TYPE: BREAKFAST DISH

### INGREDIENTS

- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp powdered sugar or sugar substitute
- 2 large eggs
- 1/2 cup melted butter, olive oil or coconut oil
- 1 cup **Smith's** Cottage Cheese
- 1 cup **Smith's** Whole Milk
- 1 tsp vanilla or almond extract
- 2 tsp cinnamon
- 1 tsp nutmeg
- 1 Tbsp fresh ground ginger
- 1 tsp black or red pepper (optional)

### DIRECTIONS

1. Sift together dry ingredients, set aside.
2. Mix well eggs, butter, **Smith's** Cottage Cheese, extract and spices.
3. Add half of the dry ingredients and **Smith's** Milk to egg mixture, mix just until incorporated, then add remaining half of the dry ingredients and milk, mix again.
4. Spread 1/3 cup into waffle iron per 4"x 4" waffle. Cook until waffle iron indicates it is done.
5. For an extra crisp waffle, lift lid of waffle iron, place one pat of butter on each waffle, cook again for an additional 30 seconds.

Batter keeps well in fridge for up to a week for easy breakfast in the morning.



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Contributed by

**BARBARA EDWARDS**



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### COOK'S NOTES

Waffles on Christmas morning are a tradition. Fills the whole house with the smell of winter spices.



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## Swiss Quiche Lorraine

**RECIPE TYPE: BREAKFAST DISH**

### INGREDIENTS

- 1 - 9 inch pie crust
- 1/4 onion minced and sautéed in 1 Tbsp butter
- 1/2 lb. bacon cooked and crumbled
- 1 cup swiss cheese, finely shredded
- 1/4 tsp salt
- dash of pepper
- 1 cup **Smith's** Half and Half
- 4 eggs

### DIRECTIONS

1. Sprinkle bacon, cheese and onion into pie crust.
2. Beat together **Smith's** Cream, salt, pepper and eggs.
3. Pour into pastry shell.
4. Bake at 375 degrees for 45 min. (Or until knife comes out clean at center.)
5. Let stand 10 min.
6. Cut into pieces.
7. Garnish as desired.



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*Contributed by*

**ALICE RYTER**



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### COOK'S NOTES

This recipe is special because it is a refreshing change from all the sweets, and it incorporates our favorite cheese, Swiss.



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**SIDE DISHES**







## Butter Bean Casserole

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 4 cans butter beans (drained and rinsed)
- 1 cup **Smith's** Old Fashioned Sour Cream
- 1 cup brown sugar
- 1 Tbsp Karo syrup
- 1 Tbsp dried mustard
- 1 stick butter

### DIRECTIONS

1. Blend above items together and add to the beans. Bake 1 hour at 350 degrees. This casserole will thicken up after sitting for 10 minutes.



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Contributed by

JARRA UNDERWOOD



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### COOK'S NOTES

This is a nice dish that complements many types of meat.





## Cheesy Mashed Potatoes

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

- 5 large baking potatoes
- 1 cup finely shredded Mexican cheese blend
- 1/2 cup chopped green onion
- 1 cup **Smith's** Old Fashioned Sour Cream
- 1 cup **Smith's** Cottage Cheese
- 1/4 cup butter, melted
- 1 tsp salt
- 1/2 tsp pepper

### DIRECTIONS

1. Peel, dice and wash the potatoes. Cook the potato cubes in boiling water until tender; drain. In a large bowl, mash the potatoes. Add the remaining ingredients and blend well.
2. Spray a 3-quart casserole or 9"x13" baking dish with nonstick spray. Pour the potatoes into the casserole dish and bake at 350 degrees for 20 to 25 minutes or until top starts to brown slightly.



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Contributed by

**CHRIS JONES**



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*Contributed by*

**MICHELLE JUST**

## *Cheesy Potatoes*

### **RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

1 bag frozen southern-style hash browns.  
16 oz **Smith's** Old Fashioned Sour Cream  
16 oz **Smith's** French Onion Dip  
Package shredded mild cheddar cheese  
1/4 cup **Smith's** Milk  
2 Tbsps flour

### **DIRECTIONS**

1. In mixing bowl, combine **Smith's** Old Fashioned Sour Cream, **Smith's** French Onion Dip, **Smith's** Milk, flour and add onion powder, salt pepper to taste (optional).
2. In separate bowl, combine potatoes and shredded cheese.
3. Add other bowl and mix both together.
4. Put into 9"x13" pan.
5. Bake uncovered at 350 degrees for 45-55 minutes to preferred tenderness.







## Cheesy Potatoes

RECIPE TYPE: SIDE DISH

### INGREDIENTS

12 potatoes cooked  
1 container **Smith's** Old Fashioned Sour Cream  
8 oz cream cheese  
1 cup cheddar cheese  
Salt and pepper  
French's onion toppers  
1 oz Hidden Valley ranch dry mix  
**Smith's** Milk

### DIRECTIONS

1. Cook potatoes.
2. Whip potatoes.
3. Add 2 cups **Smith's** Milk, 1 cup **Smith's** Old Fashioned Sour Cream, cream cheese and the packet of dry ranch mix. Mix together.
4. Top with cheese and French's onion toppers.
3. Bake at 350 degrees for 30 minutes.



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**HEIDI RENNECKER**



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## Cheesy Potato Casserole

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 2 lb bag frozen hash brown potatoes
- 1 stick butter
- 1/4 cup onion, finely chopped
- 2 cups shredded cheddar cheese
- 1 pint **Smith's** Sour Cream
- 1 can cream of chicken soup
- salt and pepper, to taste
- 1/3 cup butter, melted
- 2 cups corn flakes, crushed

### DIRECTIONS

1. Melt butter and pour into a 9" x 13" baking dish.
2. Add hash browns.
3. Sprinkle onions on top. Add salt and pepper.
4. Mix **Smith's** Sour Cream and soup together then spread over potatoes.
5. Sprinkle cheese over top.
6. Mix together 1/3 cup melted butter and corn flakes.
7. Spread over top of casserole.
8. Bake uncovered at 350 degrees for 45-55 minutes.



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Contributed by

JANE INNIGER



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### COOK'S NOTES

This recipe comes from church friends. Not only do I make it throughout the year but always for Christmas meals. If you have any leftovers, they of course are delicious as well!!!





# Cherry Pineapple Jello Salad

RECIPE TYPE: SIDE DISH

## INGREDIENTS

- 1-1/2 cups **Smith's** Cottage Cheese
- 1 cup **Smith's** Heavy Whipping Cream
- 1 small box cherry gelatin
- 1 small can crushed pineapple, drained well

## DIRECTIONS

1. In mixing bowl, add **Smith's** Heavy Whipping Cream and cherry gelatin.
2. Turn mixer on low until well blended, increase speed to high and whip until light and fluffy.
3. Fold in **Smith's** Cottage Cheese and crushed pineapple.
4. Refrigerate for 4 hours, then serve as a side.



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Contributed by

LISA MOORE



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## COOK'S NOTES

Memories of my grandma making this for us when I was little, then my mom making it for my children. Now my grandchildren love it.



# Cornbread

**RECIPE TYPE: SIDE DISH**

## INGREDIENTS

- 1 can corn, drained
- 1 can cream-style corn
- 1 egg
- 1/2 cup **Smith's** Old Fashioned Sour Cream
- 1/4 cup butter, melted
- 1 box Jiffy cornbread mix

## DIRECTIONS

1. Mix all ingredients together and put in an 8"x8" greased pan.
2. Bake at 350 degrees until the cornbread becomes a golden brown.



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## COOK'S NOTES

This is not only one of our favorite dishes for Thanksgiving, it is one of our all-time favorites!





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## Cottage Cheese & Green Onions

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

2 - 24oz containers **Smith's** Cottage Cheese  
1 or 2 bunches green onions  
Salt and pepper to taste

### DIRECTIONS

1. Wash onions and cut off bottom end and a tiny bit of top end. Pull off any discolored or wilted tops.
2. Scoop out **Smith's** Cottage Cheese in a large mixing bowl.
3. Chop or snip onions, green tops included, into the cottage cheese.
4. Salt and pepper to taste.
5. Gently fold onions and seasonings into cottage cheese.
6. Chill in refrigerator for at least an hour to blend the taste of the onion into the cottage cheese.



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Contributed by  
**CHERYL RALSTON**



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### COOK'S NOTES

This simple recipe is requested at every family gathering. It's definitely a tradition in our family and there are never any leftovers. I often use 3 or 4 large containers of **Smith's** Cottage Cheese when I make it.

Not many people in this area have eaten cottage cheese this way and I always get raised eyebrows when I mention it. My grandmother used to make it with fresh chopped chives from her garden in the Upper Peninsula of Michigan.

This recipe also makes a delicious summertime lunch. Just fill a fresh tomato with cottage cheese and green onions and you're all set!



## Creamiest Mac & Cheese

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 2 cups elbow macaroni (uncooked)
- 4 cups chicken broth or stock
- 2-1/2 Tbsps butter
- 1 tsp garlic powder
- 1/2 tsp pepper
- 1/2 tsp salt
- 2-1/2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2-1 cup **Smith's** Milk

### Topping:

- 1/2 cup bread crumbs
- 1 Tbsp melted butter

### DIRECTIONS

1. Add the macaroni, broth, salt, pepper, garlic powder and butter to the instant pot. Set on high for 5 minutes.
2. Quick release and open once unlocked, be sure to use a potholder when releasing.
3. Slowly stir in the cheeses and **Smith's** Milk.
4. Turn the broiler on. Place in a casserole dish.
5. Mix the toppings together and sprinkle over top the casserole dish.
6. Finish in the broiler for 2 to 5 minutes to brown the top.



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Contributed by

LAUREN WARDWELL



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### COOK'S NOTES

This Creamiest Mac and Cheese is easy for the busy nights leading to Christmas. Hope your family loves it just as much as ours. Smith's is the superior way to go when making this delicious dinner.





## Creamy & Cheesy Potatoes

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 1 bag frozen hash brown potatoes
- At least 1 lb. shredded cheddar cheese (the cheesier the better)
- 2 (10.5 oz) cans cream of celery soup
- 1 large container of **Smith's** Old Fashioned Sour Cream
- Corn flakes and butter

### DIRECTIONS

1. Mix together the soup, **Smith's** Old Fashioned Sour Cream and cheese.
2. Mix in the potatoes and spread in greased baking dish.
3. Top with corn flakes and pour butter over the top.



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Contributed by

CINDY YODER



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### COOK'S NOTES

This is the dish everyone goes for first. Just make it creamy and cheesy.



# Creamy Chicken Hash Browns

**RECIPE TYPE: SIDE DISH**

## INGREDIENTS

- 1 bag hash browns
- 1 can cream of chicken soup
- 1 cup **Smith's** Old Fashioned Sour Cream
- 1 cup cheddar cheese
- 1 cup **Smith's** French Onion Dip
- 1/2 cup butter

## DIRECTIONS

1. Mix everything together, add to crock pot and cook on low for 8 hours.
2. Add salt, pepper and onions to taste.



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Contributed by

**JODY WRIGHT**



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## *Creamy Potatoes au Gratin*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

- 5 pounds russet potatoes, peeled
- 1 qt **Smith's** Fresh or Premium Half & Half
- 1 Tbsp kosher salt
- 1 tsp nutmeg
- 1 tsp white or black pepper
- 1 Tbsp butter
- 1 garlic clove, cut
- 16 oz Swiss or Gruyère cheese or combination, shredded

### **DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Using food processor or mandolin, slice potatoes thinly and evenly into rounds.
3. Add potatoes and **Smith's** Fresh Half & Half to large pot.
4. Cook, stirring frequently, over medium heat until starch releases from potatoes and makes the liquid thick enough to coat the back of the spoon, about 10 to 15 minutes.
5. Add salt, nutmeg and pepper to pot, stir. Remove from heat.
6. Grease a glass 9"x13" baking dish with butter, rub dish with cut garlic clove.
7. Pour potato mixture into dish, smooth the top evenly with a spatula.
8. Evenly scatter shredded cheese over potatoes.
9. Bake at 350 for 60 minutes, until bubbly and golden brown.



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*Contributed by*

**KIM PERRY**



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### **COOK'S NOTES**

A longtime favorite on our holiday table, this dish became even more special when I made it for a dear friend whose children have Celiac disease. She was recovering from breast cancer and they needed gluten-free meals. Everyone loved it, and it became their dish of choice for every special occasion.

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**ELAINE LEHMAN**

## *Crock Pot French Onion Potato Soup*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

- 30 oz frozen diced hash browns
- 32 oz chicken broth
- 10 oz can cream of chicken soup
- 16 oz bacon, crumbled
- 8 oz package cream cheese softened
- 4 oz **Smith's** French Onion Dip
- 8 oz shredded cheddar cheese

### **DIRECTIONS**

1. Mix first 4 ingredients in a large crock pot that has been sprayed with cooking spray.
2. Cook on low setting for 8 hours or until potatoes are tender.
3. Last hour, cut cream cheese into cubes and stir in.
4. Stir in 4 oz of **Smith's** French Onion Dip.
5. Serve topped with bacon bits and shredded cheddar cheese.



### **COOK'S NOTES**

We make it for Christmas lunch and have ham sandwiches to go with.

We like to keep cooking simple and clean up easy so we can enjoy family.

Our grandchildren and children all love your French Onion Dip, so adding it to the soup gives it a unique flavor instead of plain onion.





# Deck the Halls Bacon Cheese Ball

## RECIPE TYPE: SIDE DISH

### INGREDIENTS

#### Cheese Ball:

- 2 (8 oz) packages cream cheese, softened
- 1/2 cup **Smith's** French Onion Dip
- 1/2 cup **Smith's** Small Curd Cottage Cheese, well drained
- 1/4 cup **Smith's** Old Fashioned Sour Cream
- 2 Tbsps grated aged Parmesan cheese
- 1/2 tsp garlic powder
- 1/2 tsp seasoned salt
- 1 cup finely shredded sharp cheddar cheese
- 5 slices hickory smoked bacon, cooked crisp and crumbled
- 1 medium jalapeño, seeded and very finely minced
- 1/4 cup finely snipped green onions, green parts only

#### Topping:

- 5 slices hickory smoked bacon, cooked crisp and crumbled
- 1 medium jalapeño, seeded and finely minced
- 1/2 cup dried cranberries
- 1/2 cup coarsely chopped pecans

### DIRECTIONS

1. For cheese ball, place first seven ingredients in a large mixing bowl. Beat on low speed until smooth.
2. Stir in cheddar cheese, crumbled bacon, jalapeño and green onions. Cover and chill for 1 hour.
3. Use hands to shape into a ball. For topping, stir bacon, jalapeño, cranberries and pecans together in a medium bowl.
4. Spread topping mixture into a 6" circle on a sheet of wax paper.
5. Place cheese ball on center of circle. Roll around in topping until evenly coated, pressing mixture into cheese ball, as needed.
6. Place on a plate and cover with plastic wrap. Chill for 1 hour or until serving time.
7. Serve with your favorite crackers.



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Contributed by

MARY SHIVERS



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### COOK'S NOTES

This delicious cheese ball is my favorite to make at Christmas, not only because of the variety of flavors found in this delicious holiday appetizer, but also because the cranberries and jalapeño that envelope it display the traditional colors of Christmas.



## Deliciously Cheesy Potatoes

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

2-1/2 lbs red skin potatoes  
1 stick butter  
1 cup **Smith's** Old Fashioned Sour Cream  
1/2 cup **Smith's** Milk  
1/2 loaf Velveeta cheese  
Chives

### DIRECTIONS

1. Skin 2-1/2 pounds potatoes, cut into cubes. Boil potatoes in salt water for 12-15 minutes. Drain water.
2. Add 1 stick butter and mix with mixer on low for 2 minutes.
3. Add 1 cup **Smith's** Old Fashioned Sour Cream and 1/2 cup **Smith's** Milk, mix for another 1-2 minutes.
4. Add 1/2 loaf Velveeta and warm until melted. Serve with chopped chives on top.



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Contributed by

**ALICIA BLACKWELL**



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### COOK'S NOTES

Some deliciously  
cheesy-flavored potatoes!





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## Family Favorite Macaroni & Cheese

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

2-1/2 cups elbow macaroni

#### Sauce:

4 Tbsps butter or margarine

1/4 cup flour

1 tsp salt

1 tsp sugar

2 cups **Smith's** Milk

8 oz American cheese, cubed

1-1/3 cups **Smith's** Small Curd Cottage Cheese

2/3 cup **Smith's** Old Fashioned Sour Cream

2 cups (8 oz) shredded sharp cheddar cheese

#### Topping:

1-1/2 cups soft bread crumbs

2 Tbsps melted butter or margarine

### DIRECTIONS

1. Cook macaroni according to package directions; drain. Place in a greased 2-1/2-qt casserole dish.
2. In a saucepan, melt the 4 Tbsps butter. Stir in the flour, salt and sugar until smooth.
3. Gradually stir in **Smith's** Milk.
4. Bring to a boil, cooking and stirring for 2 minutes, or until thickened.
5. Reduce heat; stir in American cheese until melted.
6. Stir in the **Smith's** Small Curd Cottage Cheese and **Smith's** Old Fashioned Sour Cream.
7. Pour sauce over macaroni in casserole dish and stir once or twice.
8. Sprinkle top with shredded cheddar cheese.
9. Toss the bread crumbs with the 2 Tbsps of melted butter and sprinkle over top.
10. Bake, uncovered, at 350 degrees for 30 minutes, or until topping is golden brown.



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Contributed by

**LAURA ALLEN**



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### COOK'S NOTES

Hearty and comforting, this rich macaroni and cheese is my family's favorite! It is perfect as a main dish on a winter day or as a side dish for a holiday buffet. I recently shared some with my 93-year-old mother, and she said it was the best mac and cheese she'd ever had (and I imagine she has tasted quite a few in her 93 years)!



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## *Garlic Mashed Potatoes*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

5 lb bag potatoes  
2 cloves fresh garlic, minced  
black pepper  
1 block cream cheese  
half stick butter  
3/4 cup **Smith's** Milk

### **DIRECTIONS**

1. Peel and chop potatoes, fill pan with water.
2. Bring to a boil.
3. Drain water and add butter, cream cheese, garlic and pepper.
4. Mash all together and add **Smith's** Milk.



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*Contributed by*

**AMANDA VANNATTER**



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### **COOK'S NOTES**

Mashed potatoes goes with our Christmas dinner and side of meat. My children love mashed potatoes and that's what makes them special in my house, it is made every year.





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## Hot Bean Dish

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

1 package green beans frozen

1 package yellow beans

1 package lima beans

#### Sauce:

1/4 cup margarine or unsalted butter + 2 Tbsps to dot on top later

2 Tbsps flour

1 tsp salt

1 cup **Smith's** Fresh Half & Half

1/2 cup Parmesan cheese

Dash of pepper and Worcestershire sauce

### DIRECTIONS

1. Preheat oven 350 degrees. Cook all veggies in boiling water till tender, drain. Set aside. To make sauce: (make like a white sauce) Melt margarine in saucepan stir in flour and keep stirring till mixed and bubbles ... slowly stir in a little **Smith's** Fresh Half & Half stirring continuously (so you won't have lumps). Add some more **Smith's** Fresh Half & Half. Continue this till all Half & Half is mixed in.
2. Stir in a dash of pepper and Worcestershire sauce.
3. Put veggies in a greased baking dish, pour sauce over veggies and stir till combined.
4. Sprinkle Parmesan cheese all over top and dot with the 2 Tbsps of margarine on top of cheese.
5. Bake 25-30 min. or until bubbly.



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CONTEST

*Contributed by*

**AMY TAYLOR**



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### COOK'S NOTES

My mom started making this dish years ago and only at Thanksgiving. My mom has been gone two years now and I keep the tradition going. We love it!



## Mama Sal's Mashed Taters

RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 5 lbs Idaho potatoes
- 1 stick butter, melted
- 1/2 cup **Smith's** Milk, heated
- 1/2 cup **Smith's** Old Fashioned Sour Cream

### DIRECTIONS

1. Boil potatoes until tender with fork, drain.
2. Put in mixing bowl and mix about 3 minutes, add melted butter.
2. Mix about 1 minute.
3. Add **Smith's** Old Fashioned Sour Cream, mix about 1 minute.
4. Add heated **Smith's** Milk, mix about 1 minute.



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Contributed by  
**SHIRLEY SAYERS**



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### COOK'S NOTES

We have this with our holiday meal with homemade gravy. The next morning, we make potato cakes for breakfast. It's a family tradition!





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## *Momma's Dressing*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

2 loaves of bread  
one jar of turkey gravy  
3 Tbsp of sage  
one can of cream of chicken soup  
one small can of mushroom soup  
one cup of **Smith's** Milk  
1 Tbsp of onion salt  
flavor with salt and pepper

### **DIRECTIONS**

1. Tear bread into small pieces.
2. Mix everything together (including **Smith's** Milk) and bake for an hour in your cooked turkey.
2. Enjoy!



2019

*Contributed by*  
**ALISHA MARDIS**



*More recipes at*  
**SMITHSBRAND.COM**

### **COOK'S NOTES**

My momma used to make this and everyone loved it.



## Mom's Scalloped Potatoes

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

10-20 lbs of potatoes, sliced thin  
2 large cans of cream of chicken soup  
2 large cans of cream of celery soup  
2 large cans of mushroom soup  
2 sticks of margarine or butter  
4 cups of **Smith's** Milk  
salt and pepper, to taste  
garlic and onion salt, to taste  
chopped onions, if desired  
cubed ham, if desired

### DIRECTIONS

1. Combine all ingredients, including the **Smith's** Milk, in a large roaster and bake at 350 degrees for 2 - 2-1/2 hours, covered.
2. Remove cover and bake another half hour to allow to brown.



2019

Contributed by

MARY MCDADE



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### COOK'S NOTES

My mom made this every year. I have made them since Mom passed in 94 and it is a requested dish at all of our family get togethers.





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## *Spinach Mashed Potatoes*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

- 10 oz package frozen spinach, thawed and drained
- 8 medium potatoes, washed and peeled
- 3/4 cup **Smith's** Old Fashioned Sour Cream
- 1/2 tsp dried dill weed
- 1 tsp salt
- 1 tsp black pepper
- 3/4 stick real butter
- 2 cups shredded sharp cheddar cheese, divided

### **DIRECTIONS**

1. Cook and mash potatoes.
2. Add **Smith's** Old Fashioned Sour Cream, butter, salt, pepper and dill weed.
3. Stir in spinach. In a glass 9"x14" baking dish, place half of the potato mixture and spread evenly.
4. Layer 1 cup of shredded cheddar cheese. Spread remaining potato mixture and top with remaining 1 cup of shredded cheddar cheese.
5. Cover with foil. Bake at 350 degrees for 20 minutes.
6. Remove foil and bake another 20 minutes. If desired, assemble, cover and refrigerate to bake the following day.



2018

*Contributed by*

**KAREN WALD**



*More recipes at*  
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### **COOK'S NOTES**

This is a recipe I have made for the holidays for many years. Even family members who don't like spinach enjoy this dish! It is nice to be able to make the day ahead and place in the oven on the busy holiday morning.



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## *Sweet Potato Orange Mousse with Cinnamon Fig Balsamic Reduction and Hazelnuts*

### RECIPE TYPE: SIDE DISH

### INGREDIENTS

- 2 cups sweet potatoes cooked and cooled (2 large potatoes)
- 1 cup **Smith's** Old Fashioned Vanilla Ice Cream
- 1 tsp pure vanilla
- 1/8 tsp salt
- 1/2 cup granulated sugar
- 1 tsp orange zest
- Juice from one orange
- 6 Tbsps cinnamon pear balsamic vinegar (or your favorite balsamic)

### Reduction (1/2 cup):

- 1 to 2 Tbsps fig jam
- 1 Tbsp orange zest
- 1 Tbsp extra virgin olive oil
- 1/4 cup hazelnuts chopped
- 2 Tbsps granulated sugar
- 1 tsp cinnamon

### DIRECTIONS

1. Poke 2 large sweet potatoes all over with a fork and microwave for 8-12 minutes or until fork tender. Let cool for 10 minutes then scoop potato into a medium bowl. Add **Smith's** Old Fashioned Vanilla Ice Cream, vanilla, salt, sugar, orange zest and juice to the potato and mix thoroughly with a spatula. Transfer mixture to a blender and blend for 2 minutes, scraping down the sides intermittently. Refrigerate in a covered dish for an hour or until ready to serve.
2. In a nonstick frying pan, heat oil over medium heat and toast hazelnuts until golden brown. Roll nuts around in the cinnamon-sugar mixture on a plate.
3. In a nonstick pan heat balsamic vinegar (1/2 cup) over medium heat until it thickens to yield 4 Tbsps, add fig jam.
4. Spoon sweet potato into serving glass (I use martini glasses). Drizzle with cinnamon-fig reduction, sprinkle hazelnuts and orange zest over the top of each serving.



2017

*Contributed by*

**KEVIN TOWLE**



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## *Sweet Potato Soufflé*

**RECIPE TYPE: SIDE DISH**

### **INGREDIENTS**

5 cups mashed sweet potatoes  
1-1/2 cups sugar  
2/3 cup **Smith's** Milk  
3 eggs  
2 sticks butter  
1/2 tsp salt  
1-1/2 tsp vanilla  
1/2 cup flour  
1-1/3 cups brown sugar  
1 cup pecans, finely chopped

### **DIRECTIONS**

1. Prepare topping first, while boiling the sweet potatoes to be mashed.
2. In a bowl, melt one stick of butter, not too hot.
3. Add brown sugar and flour, mix, then add pecans. Set aside.
4. When potatoes are ready, drain.
5. Add one stick of butter, let it melt.
6. On low speed, mix potatoes, butter, **Smith's** Milk, sugar, salt and vanilla until blended together.
7. Continue on medium/high speed, add eggs, one at a time until a slight bit fluffy/smooth
8. Spread potato mixture into a 9"x13" pan.
9. Sprinkle the topping mixture over the potatoes.
10. Place in oven preheated to 350 degrees, for 40 minutes.



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### **COOK'S NOTES**

Before my mother passed away, she always gave me a Honey Baked Ham Co. gift certificate for Christmas. I always picked up sweet potato soufflé for a side. After she passed away I couldn't just pick up the ham and sides. I had to start making my own. I must admit, I like mine better.



2018

*Contributed by*  
**MICHELLE JUST**





## Sweet Vidalia Onion Cornbread

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

- 1/4 cup butter
- 1 large Vidalia or other sweet onion (chopped)
- 8 oz package cornbread/muffin mix
- 1 egg, beaten
- 1/3 cup **Smith's** Milk
- 1 cup **Smith's** Old Fashioned Sour Cream
- 1/4 tsp salt
- 1/4 tsp dill weed
- 1 cup grated cheddar cheese, divided in half

### DIRECTIONS

1. Preheat oven to 450 degrees. Grease 8" or 9" baking pan.
2. In medium saucepan, heat butter and onion until tender but not brown, about 3 minutes.
3. Remove from heat and add rest of ingredients, except 1/2 of the cheese.
4. Stir to combine and pour into prepared pan. Top with last 1/2 of cheese.
5. Bake 30 minutes or until center is set and toothpick comes out clean.



2018

Contributed by  
**DELPHA PHELPS**



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### COOK'S NOTES

I made this every Christmas because it was my mom's favorite. Now that she's no longer here, we always think of her when I make it.





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## Swiss Vegetable Medley

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

- 16 oz California blend frozen vegetables (thawed & drained)
- 1/3 cup **Smith's** Old Fashioned Sour Cream
- 1 can cream of mushroom soup (or cream of chicken or cream of celery)
- 2 cups shredded Swiss cheese
- 1 small can of French-friend onions
- Salt and pepper

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. In large bowl, mix soup and **Smith's** Old Fashioned Sour Cream, and add salt and pepper to taste. Add in 1 to 1-1/2 cups Swiss cheese and veggies. Mix together and pour into baking casserole. Sprinkle top with the remaining cheese and the onions.
3. Bake 25-30 minutes.



2017



Contributed by

**KARLA HERSHBERGER**



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## Twice Baked Mashed Potatoes

**RECIPE TYPE: SIDE DISH**

### INGREDIENTS

5 lbs potatoes  
2 cups **Smith's** Fresh Half & Half  
1 cup **Smith's** Old Fashioned Sour Cream  
1 block cream cheese  
1 stick of butter  
1 tsp salt  
1 tsp celery salt  
1 tsp seasoned salt  
1 tsp onion powder  
1 tsp pepper  
Paprika

### DIRECTIONS

1. Peel potatoes, then cut into cubes. Place cubed potatoes in a stock pot and cover with water.
2. Bring the water to a boil and cook the potatoes until they are fork tender.
3. Remove from stove and drain. Put the cooked potatoes in a mixing bowl, along with all the ingredients except the paprika and 1/4 stick of the butter.
4. Mash until they as smooth or lumpy as you like.
5. Place the mashed potatoes in a 9"x11" baking pan. Melt the 1/4 stick of butter in the microwave, then pour over the top of the potatoes.
6. Sprinkle the paprika on top.
7. Place in a preheated oven at 350 degrees for about 45 minutes.
8. Remove from the oven when they are golden brown on top.



2018

Contributed by  
**GEORGE STEELE**



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### COOK'S NOTES

We make these for every holiday. Nobody wants regular mashed potatoes once they try these. The great thing is, they can be prepared the night before, then baked the day they will be served.



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## MAIN COURSES





*Contributed by*

**MARY SHIVERS**

## *Chili Con Queso Broccoli Rice Casserole*

**RECIPE TYPE: MAIN COURSE**

### **INGREDIENTS**

No-stick cooking spray  
 1-1/2 cups water  
 1/3 cup chopped onion  
 1/3 cup chopped celery  
 2 (10 oz) packages frozen chopped broccoli, cooked according to package directions and drained  
 1-1/2 cups **Smith's** Chili Con Queso Dip  
 1/4 cup **Smith's** French Onion Dip  
 1/4 cup **Smith's** Small Curd Cottage Cheese  
 1-1/2 cups cooked long grain white rice  
 2 Tbsps unsalted butter  
 2 Tbsps all-purpose flour  
 1/2 tsp salt  
 1/4 tsp black pepper  
 1 cup **Smith's** Vitamin D Milk  
 2 cups crispy fried onions

*(Directions on following page).*



### **COOK'S NOTES**

Broccoli Rice Casserole was a decades-long tradition at my in-law's Christmas table, so I am carrying on the tradition with this zesty new-fangled version, thanks to the **Smith's** Chili Con Queso Dip. It is the most popular side dish I serve alongside ham.





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## *Chili Con Queso Broccoli Rice Casserole*

### **DIRECTIONS**

1. Heat oven to 350 degrees.
2. Spray a 9"x13" baking dish with cooking spray. Set aside.
3. In a 1-qt. saucepan, bring water, onion and celery to a boil over high heat.
4. Reduce heat to medium and boil for 10 minutes.
5. Drain, then place in a large bowl.
6. Stir in broccoli, **Smith's** Chili Con Queso Dip, **Smith's** French Onion Dip, **Smith's** Cottage Cheese and rice.
7. In a small skillet, melt butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add **Smith's** Vitamin D Milk, stirring constantly until smooth and mixture just begins to thicken.
8. Remove from heat and stir into mixture in bowl. Pour into prepared dish.
9. Bake uncovered for 25-30 minutes or until bubbly.
10. Add onions to top and bake for 5 minutes more.



# Beef Stroganoff

**RECIPE TYPE: MAIN COURSE**

## INGREDIENTS

- 1 lb beef chuck (or good stew meat)
- 2 cans mushrooms
- 1 onion
- 4 Tbsps flour
- 8 oz **Smith's** Old Fashioned Sour Cream
- 8 oz bag of noodles

## DIRECTIONS

1. Brown beef and onions. Cook beef till tender, season the way you want. (Suggestion: garlic, salt, pepper)
2. Make a thick gravy out of beef broth.
3. Add meat and mushrooms to gravy.
4. Add **Smith's** Old Fashioned Sour Cream.
5. Cook noodles and assemble all together.



2017

Contributed by

**KAREN LANE**



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# Cheddar Hash Brown Casserole

## RECIPE TYPE: MAIN COURSE

### INGREDIENTS

- 1 can condensed cream of chicken soup, undiluted
- 1/2 cup **Smith's** 2% Milk
- 8 oz **Smith's** All Natural Sour Cream
- 1/2 cup butter, melted
- 1 tsp garlic powder
- 1/4 tsp pepper
- 2 lb package of frozen hash browns
- 8 oz shredded cheddar cheese
- 1 small can French-fried onion rings

### DIRECTIONS

1. Combine the first 6 ingredients in a large bowl.
2. Stir in the bag of frozen hash browns.
3. Spread half of the hash brown mixture in the bottom of a greased 9"x13" casserole dish.
4. Sprinkle with half of the cheese. Add the remaining hash brown mixture; sprinkle with the rest of the cheese.
5. Bake at 350 degrees for 35 to 40 minutes, uncovered.
6. Top with French-fried onion rings during last 10 minutes of baking.

Approximately 10-12 servings.



2018

Contributed by

PEG MARO



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### COOK'S NOTES

This casserole can be prepared ahead of time so that I can enjoy entertaining my guests. Then, it also seems to be a favorite dish for everyone, young and old.



# Cheesy Potatoes with Ham

## RECIPE TYPE: MAIN COURSE

### INGREDIENTS

frozen diced potatoes, one bag  
**Smith's** French Onion Dip, 8 oz. (or use the whole 16 oz for creamier casserole)  
1 can of cream of mushroom  
1 can of cream of chicken  
1/4 cup **Smith's** Milk  
salt and pepper, to taste  
package of diced ham  
2 cups of shredded cheese

### DIRECTIONS

1. Mix all of the ingredients (except the cheese) together. Don't forget the **Smith's** French Onion Dip and **Smith's** Milk!
2. Put in 13x9 pan.
3. Bake for 40 minutes at 350 degrees.
4. Take out of oven, spread cheese over and bake for another 5 minutes or until cheese melts.



2019

Contributed by  
**CHRISTINA RUHL**



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### COOK'S NOTES

It is a great casserole to have on Christmas Eve or when the family come over to make cookies.





# Chicken Casserole

## RECIPE TYPE: MAIN COURSE

### INGREDIENTS

- 1 lb cooked chicken (cut into chunks, seasoned with salt)
- 1 lb velveeta cheese (cut into chunks)
- 1/2 lb margarine
- 1 lb fresh mushrooms, sliced
- 1 bunch green onions, chopped
- 1 pint **Smith's** Half and Half cream
- 1 lb spaghetti (break in pieces before cooking)

### DIRECTIONS

1. Melt margarine and sauté onions and mushrooms until soft.
2. Add **Smith's** Half and Half cream slowly.
3. Add cheese and stir until melted.
4. Add chicken and mix with spaghetti.
5. Put into a greased casserole dish.
6. Bake at 350 degrees for 30 minutes.



2019

Contributed by

**KIM LOGAN**



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### COOK'S NOTES

I have been making this recipe for a long time. Everybody Loves it. We always have a potluck style dinner for the holidays. I like to transfer it to a crockpot after it comes out of the oven and keep it warm. There is never any left at the end of the day.

*Contributed by*

**PAULA DIEKHOFF**

## Christmas Eve Lasagna

**RECIPE TYPE: MAIN COURSE**

### INGREDIENTS

- 1 lb hot Italian sausage
- 1 lb lean ground beef
- 8 Tbsp parsley flakes
- 1-1/2 tsp salt, if desired
- (1) 12 oz can tomato paste
- (1) 16 oz can tomatoes, undrained
- 1 tsp sugar
- 1 Tbsp basil
- 1 clove garlic
- 3 cups **Smith's** Large Curd Cottage Cheese
- 1-1/2 tsp salt
- 1/2 tsp pepper
- 1/2 cup grated parmesan cheese
- (2) pkg., 6 slices each, mozzarella cheese
- a little chopped onion
- 8-9 lasagna noodles, cooked in salt and olive oil

### DIRECTIONS

1. Brown sausage and ground beef.
2. Add 6 Tbsp parsley flakes, salt, tomato paste, tomatoes, sugar, basil and clove garlic to the sausage/ground beef mix. Simmer for 45 minutes.
3. Meanwhile, stir together: 2 Tbsp parsley flakes, **Smith's** Cottage Cheese, salt/pepper, parmesan cheese and small amount of chopped onion. Set aside.
4. Cook lasagna noodles in water, adding a little salt and olive oil for 10-13 minutes.

*(Directions continued on following page).*



### COOK'S NOTES

My sister made this 5-star lasagna for many Christmas Eve gatherings. Her sister-in-law gave her the recipe, which has been adopted by many others. When I make this dish, I think of my sister and the many happy holidays spent at her house.





2019

## *Christmas Eve Lasagna*

### **DIRECTIONS**

5. Put a layer of noodles in the bottom of a large casserole dish (9" x 12") or pan. Spread cottage cheese mixture over the noodles (about 1/2 the mixture); then a layer of sliced mozzarella cheese; and finally, spread about 1/2 the meat sauce over the cheese.
6. Repeat the layers. After the last layer, top with parmesan cheese and sprinkle with paprika.
7. Bake at 375 degrees for 30 minutes.
8. Let stand 10 minutes before cutting.



# Chicken-N-Dumpling Lasagna

**RECIPE TYPE: MAIN COURSE**

## INGREDIENTS

### For Creamy White Sauce:

- 1/4 cup unsalted butter
- 1/4 cup sweet onion, chopped
- 1 tsp celery seeds
- 1 tsp ground white pepper
- 3 Tbsps all-purpose flour
- 1-1/2 cups **Smith's** Vitamin D Milk
- 1 cup chicken broth
- 1/2 cup Parmesan cheese, finely shredded

### For Chicken-N-Dumpling Lasagna:

- 8 oz oven-ready dried lasagna noodles (9 noodles)
- 2 Tbsps extra-virgin olive oil
- 2 Tbsps unsalted butter
- 1 cup celery, cut into 1/4-inch slices or chopped
- 1 cup sweet onion, chopped
- 1/2 tsp ground black pepper
- 1/4 tsp salt
- 3 cups cooked shredded chicken, (from a 2 lb. rotisserie chicken)
- 2 cups **Smith's** Large or Small Curd Cottage Cheese
- 1 cup ricotta cheese, drained
- 1 large egg
- 1/2 cup Parmesan cheese, finely shredded or grated

### For Garnish:

- 1 cup Parmesan cheese, finely shredded

*(Directions on following page).*



2017

Contributed by

**BRENDA WATTS**



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## COOK'S NOTES

This recipe can be made ahead of time and kept covered and refrigerated for a couple days. When ready to bake just place in oven covered in aluminum foil for an additional 20 to 30 minutes in heated oven at 350 degrees.





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## *Chicken-N-Dumpling Lasagna*

### **DIRECTIONS**

1. Prepare creamy white sauce. Melt 1/4 cup butter in a medium saucepan over medium-high heat. Add 1/4 cup onion, celery seeds and white pepper and cook for 2 to 3 minutes, or until onions are tender, stirring occasionally. In a small bowl, whisk together flour and **Smith's** Vitamin D Milk until blended. Add flour-milk mixture to buttered-onion mixture and continue cooking for an additional 2 to 3 minutes, stirring constantly until sauce mixture thickens. Slowly add chicken broth into sauce, stirring constantly. Sprinkle 1/2 cup Parmesan cheese in sauce mixture, cooking an additional 2 minutes, stirring constantly until cheese has melted and cheese and broth has blended into creamy white sauce mixture. Reduce heat to lowest setting and let sauce simmer for 7 to 10 minutes, stirring occasionally.
2. Prepare chicken and vegetable filling. Heat olive oil and 2 Tbsps butter over medium-high heat in a large skillet. Add 1 cup celery, 1 cup onion, ground black pepper and salt, and cook 3 minutes, or until vegetables are cooked through and almost tender, stirring occasionally. Add shredded chicken and cook an additional 2 minutes longer, or until chicken and vegetables are heated through, stirring occasionally. Remove chicken and vegetable filling from heat and keep warm until ready to assemble.
3. Prepare cottage cheese filling. In a medium bowl, stir or whisk **Smith's** Cottage Cheese, ricotta cheese, egg and 1/2 cup Parmesan cheese together until just blended; set aside until ready to assemble.
4. Prepare dumpling-lasagna noodles. In a large stock pot or 3-quart Dutch oven filled with boiling lightly salted water, carefully drop to add the 9 noodles. Cook for 5 to 7 minutes, or until noodles are almost tender but still firm. Drain noodles and rinse in cold water. Drain well and keep noodles separated until ready to use.
5. Heat oven to 350 degrees. Spray the bottom and sides of a 2-quart rectangular baking dish with non-stick cooking spray.
6. Prepare and assemble chicken-n-dumpling lasagna. Evenly spread 1/2 cup creamy white sauce over the bottom of prepared dish. Place 3 noodles, slightly overlapping each other over the spread sauce in prepared dish. Spoon and spread the cottage cheese filling evenly over the layered noodles in prepared dish. Place an additional 3 noodles, slightly overlapping each other to cover over the cottage cheese filling layer in prepared dish. Spoon and spread the chicken and vegetable filling over the second layer of noodles to cover in prepared dish. Evenly spread an additional 1/2 cup creamy white sauce to cover over chicken and vegetable filling. With remaining 3 noodles, layer over top of sauced chicken and vegetable filling to cover, slightly overlapping the noodles. Evenly spread an additional 1/2 cup creamy white sauce to cover over top. Cover dish with aluminum foil.
7. Bake for 30 minutes, or until heated through. Remove from oven when done, remove aluminum foil, sprinkle 1 to 1/2 cup Parmesan cheese evenly over top of chicken-n-dumpling lasagna. Let cheese melt and dish rest for 5 minutes; cut into serving slices. Garnish each serving plate with a little extra Parmesan cheese and a few additional spoonfuls of creamy white sauce on top.



# Chicken Noodle Casserole

## RECIPE TYPE: MAIN COURSE

### INGREDIENTS

- 1 large can chicken or leftover chicken or turkey
- 12 oz can of cream of chicken
- 1/2 cup **Smith's** Milk
- 1/2 cup **Smith's** Old Fashioned Sour Cream
- 8 oz frozen peas
- 8 oz cooked noodles
- 1/2 sleeve snack crackers
- 3 Tbsps melted butter

### DIRECTIONS

1. Mix all ingredients together, except crackers and butter.
2. Pour into greased 8"x8" casserole dish.
3. Mix melted butter and crushed snack crackers together.
4. Sprinkle this mixture over casserole and bake at 350 degrees for 30 minutes or until heated through.



2018  
WINNER

Contributed by

**KAREN SAUERBREY**



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### COOK'S NOTES

It's easy, hearty, doesn't take much to throw it together and my family loves it. It's very economical and quick to make when we are so busy.





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## *Holiday Potatoes*

**RECIPE TYPE: MAIN COURSE**

### **INGREDIENTS**

- 4 lbs potatoes
- 6 Tbsp butter
- 3/4 cup chopped celery
- 1 cup chopped onion
- 3 tbsps. flour
- 1 cup **Smith's** Milk
- 1 pt. **Smith's** Sour Cream
- 1-1/2 cups cheddar cheese, grated
- 1/2 cup corn flakes or cracker crumbs (crushed)
- 3 Tbsp melted butter

### **DIRECTIONS**

1. Cook potatoes in skin. Cool, peel, and salt. Set aside.
2. Sauté the onion and celery in butter until translucent, add the flour, and mix until smooth, then add **Smith's** Milk and stir over medium heat until thickened and smooth.
3. In a large bowl, mix together: potatoes, sautéed onion & celery mixture, cheese and **Smith's** Sour Cream. Refrigerate overnight. Crush corn flakes and add to melted butter. Sprinkle over potatoes in a large 9x13 pan and bake at 350° degrees for 1 hour. Serves 12-15.



2019

*Contributed by*

**CAROL BAGLEY**



*More recipes at*  
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### **COOK'S NOTES**

It brings memories of Christmas holidays with special friends, good food, games and laughter.



## Mac and Cheese

### RECIPE TYPE: MAIN COURSE

### INGREDIENTS

- 1 lb penne or 1 lb. elbow macaroni
- 4 Tbsp unsalted butter (plus extra for buttering casserole dish)
- 1/3 cup all-purpose flour
- 4 cups **Smith's** Milk, heated
- 2 cups extra-sharp cheddar cheese, shredded
- 2 cups American cheese, finely chopped
- salt
- pepper, freshly ground
- hot pepper sauce
- 1/4 cup parmesan cheese, freshly grated

### DIRECTIONS

1. Bring a large pot of lightly salted water to a boil over high heat.
2. Add the penne and cook until al dente. Drain well.
3. Position a rack in the center of the oven and preheat the oven to 350° degrees.
4. Butter a deep 4-quart casserole dish. Melt the butter in a medium saucepan over medium heat.
5. Whisk in the flour.
6. Gradually whisk in the **Smith's** Milk.
7. Bring to a simmer, stirring constantly, until the sauce thickens. Reduce the heat to low and simmer 5 minutes.
8. Remove from the heat and stir in 1 cup of the cheddar cheese and 1 cup of the American cheese.
9. Season to taste with salt and pepper.
10. Combine the remaining cheddar and American cheeses.
11. Spread one third of the penne over the bottom of the casserole dish.
12. Top with half of the shredded cheese and a third of the sauce.
13. Repeat, using another third of the penne with the remaining cheese and half the sauce.
14. Finish with the remaining penne and sauce. Sprinkle parmesan cheese over the top.
15. Bake until bubbly and golden brown over the edges, about 30 minutes.



2019

Contributed by

SARA NEWTON



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[SMITHSBRAND.COM](http://SMITHSBRAND.COM)

### COOK'S NOTES

I love this recipe because it's easy when you have little kids and we don't have to spend a lot of time preparing it. My girls love it which makes it even more of a great tradition. When I don't make it for dinner my girls ask for it.





# Mashed Potato Casserole

RECIPE TYPE: MAIN COURSE

## INGREDIENTS

- 3 lb potatoes
- 8 oz cream cheese
- 1/4 cup butter
- 2 eggs
- 1/2 cup **Smith's** Vitamin D Milk
- 1/4 cup onion
- 1 tsp salt
- 1/2 cup **Smith's** Old Fashioned Sour Cream

## DIRECTIONS

1. Boil the potatoes and mash.
2. Add cream cheese and mix well.
3. Add onion, **Smith's** Old Fashioned Sour Cream and **Smith's** Vitamin D Milk. Beat until smooth and creamy.
4. Adjust milk to desired consistency.
5. Bake in a 300-degree oven for 45 minutes.



2018

Contributed by

PAMELA SMITH



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## COOK'S NOTES

This recipe is a timesaver, because it can be made the night before, refrigerated and baked just before your meal. Not to mention it is delicious.



## Noodle Corn Casserole

**RECIPE TYPE: MAIN COURSE**

### INGREDIENTS

- 1 lb ground beef, browned
- 1 bag egg noodles, cooked
- 1 can cream of mushroom soup
- 1 can corn, drained
- 1 can creamed corn
- 1 small container of **Smith's** French Onion Dip
- salt and pepper, to taste
- 1 sleeve crackers
- 1 stick butter

### DIRECTIONS

1. Combine the ground beef, noodles, corn, soup and **Smith's** French Onion Dip.
2. Mix together until creamy.
3. Bake at 350 degrees for 20 min.
4. Crush crackers and melt better.
5. Pour over casserole and bake 10 more min.



2019

Contributed by

**RACHEL LANDFAIR**



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### COOK'S NOTES

This is my late grandmother's recipe and such comfort food.





## Queso Pork & Rice

### RECIPE TYPE: MAIN COURSE

### INGREDIENTS

- 1 (2 to 2.5 lb) pork tenderloin, cut crosswise into 1-inch slices
- Cooking spray
- 1/4 cup flour
- 1 tsp salt
- 1/2 tsp cayenne
- 2 Tbsps butter
- 2 Tbsps olive oil
- 1 cup amber beer
- 16 oz **Smith's** Chili Con Queso Dip
- 2 Roma tomatoes diced in 1/2-inch cubes
- 3 Tbsps chopped cilantro, divided
- 2 cups rice, cooked according to package directions

### DIRECTIONS

1. Preheat oven to 200 degrees.
2. Place pork medallions between wax paper and pound pork to 1/8 inch thick.
3. Mix flour, salt and cayenne. Coat each piece of pork.
4. Spray skillet with cooking spray and heat to medium high; add the butter and olive oil.
5. Heat each piece of pork for one minute per side. Set pork aside, cover and keep warm in 200-degree oven.
6. Reduce skillet heat to medium and stir in the beer and **Smith's** Chili Con Queso Dip. Mix well.
7. Return the pork with any drippings to the skillet and heat for 5 minutes. Stir in the tomatoes and 2 Tbsps chopped cilantro.
8. Serve over rice and garnish with the remaining chopped cilantro.



2017

Contributed by  
**JUDY ARMSTRONG**



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### COOK'S NOTES

This quick and very flavorful dinner entree is great to prepare after a hectic day filled with holiday festivities. It gives our family time to unwind, sit together for dinner, and share special holiday memories.



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## DESSERTS







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# 3-Layer Chocolate Peppermint Pie

**RECIPE TYPE: DESSERT**

## INGREDIENTS

### Crust:

- 2-1/2 cups crushed walnuts
- 6 Tbsps powdered sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 5 Tbsps butter, softened (not melted)

### First Layer of Pie:

- 1-1/3 cups of **Smith's** Heavy Whipping Cream
- 4 oz dark chocolate, chopped into small pieces
- 1 egg yolk, slightly beaten

### Second Layer of Pie:

- 3 Cups **Smith's** Old Fashioned Vanilla Ice Cream

### Third Layer of Pie:

- 1 cup **Smith's** Heavy Whipping Cream
- 1/2 cup crushed red/white peppermint candies
- 2 Tbsps shaved chocolate (optional)

## DIRECTIONS

### Crust:

1. Combine sugar, cinnamon, nutmeg and walnuts.
2. Add softened butter; stir until thoroughly combined.
3. Press evenly on bottom and up sides of a pie plate and freeze 4 hours.

### First Layer:

1. Heat 1-1/3 cups of **Smith's** Heavy Whipping Cream over medium-low heat.
2. Stir constantly; add chocolate until all is melted.
3. Mix in egg yolk; remove from heat.
4. Cool and cover; refrigerate 2 hours.
5. Whip chocolate mixture to stiff peaks; pour into frozen crust; freeze overnight.

### Second Layer:

1. Let 3 cups of **Smith's** Old Fashioned Vanilla Ice Cream sit at room temperature for 1/2 hour until it becomes spreadable.
2. Spread **Smith's** Old Fashioned Vanilla Ice Cream over chocolate layer and cover; freeze 2 hours.

### Third Layer:

1. Heat 1 cup of **Smith's** Heavy Whipping Cream over medium-low heat.
2. Stir constantly; add small amounts of peppermint candies until melted.
3. Remove from heat and cover; refrigerate 2 hours.
4. Whip mixture to stiff peaks and spread over pie; freeze 3 hours. If using shaved chocolate, sprinkle on top.

### To Serve:

Let pie sit at room temperature about 1/2 hour before serving. Cut with a sharp warmed knife.



2018



Contributed by  
**SHARON BAIER**



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## COOK'S NOTES

When we lived overseas, I had a friend who loved chocolate and peppermint. I combined a chocolate pie recipe, added a layer of peppermint and a layer of white. When you cut the pie, it not only tastes good, it looks especially pretty. It has become a tradition with us now.



## Best Ever Chocolate Ganache

**RECIPE TYPE: DESSERT**

### PREP TIME

8 minutes

### INGREDIENTS

1-1/2 pint **Smith's** Heavy Whipping Cream  
8 oz semi-sweet chocolate chips

### DIRECTIONS

1. Heat **Smith's** Heavy Whipping Cream in microwave or on stovetop just until hot. Do not boil.
2. Remove from heat, pour in chocolate chips and cover. Let set for 5 min.
3. Remove cover and whisk until smooth.



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### COOK'S NOTES

WARNING: It is VERY addicting.





# Buttercream Frosting

**RECIPE TYPE: DESSERT**

## INGREDIENTS

- 2 sticks butter, softened
- 1 tsp vanilla
- 3 cups powdered sugar
- 2 Tbsp **Smith's** Heavy Whipping Cream

## DIRECTIONS

1. Beat butter until blended.
2. Add vanilla and slowly add powdered sugar, then add **Smith's** Heavy Whipping Cream until as light and fluffy as you want it.



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## COOK'S NOTES

I make this frosting for most recipes and cupcakes.



## Butter Pecan Caramel Cake

### RECIPE TYPE: DESSERT

### INGREDIENTS

#### Cake:

- 10 Tbsps softened butter, divided use
- 2 cups pecan halves
- Nonstick cooking spray
- 2-3/4 cups **Smith's** Butter Pecan Ice Cream, softened at room temperature until melted
- 2 cups granulated sugar
- 1/2 tsp salt
- 4 large eggs
- 2 tsp pure vanilla extract
- 2 tsp baking powder
- 3 cups all purpose flour

#### Drizzle:

- 4 Tbsps melted butter
- 4 Tbsps **Smith's** Fresh Half & Half
- 3 Tbsps prepared caramel ice cream topping from a jar
- 2 cups confectioner sugar

(Directions on following page).



2017

Contributed by

**JANINE FISK**



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### COOK'S NOTES

Serve with a dollop of sweetened whipped **Smith's** Heavy Cream!





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## *Butter Pecan Caramel Cake*

### **DIRECTIONS**

1. Begin by making the buttered pecans. In a medium heavy skillet, melt 2 Tbsps of the softened butter over medium heat. Add the pecan halves and cook, stirring very often for 3-5 minutes or until lightly toasted and fragrant, taking care not to burn.
2. Remove from heat and allow to cool for 5 minutes. Finely chop and set aside.
3. Preheat oven to 350 degrees. Spray a 10-cup bundt pan generously with nonstick cooking spray and set aside. In the bowl of a stand mixer, combine the remaining 8 Tbsps of softened butter, the melted **Smith's** Butter Pecan Ice Cream, sugar and salt.
4. Mix on low speed until combined, then mix on medium speed for 1 minute. With the mixer on low speed, add the eggs one at a time, then add the vanilla extract. In a medium bowl, combine the baking powder with the all purpose flour and 1 cup of the finely chopped buttered pecans. Gradually add the dry ingredients to the mixer and mix on low speed until combined, then beat for 2 minutes on medium speed.
5. Pour batter into prepared pan and smooth into an even layer. Bake in the preheated oven for 55 - 65 minutes or until a toothpick inserted in the center comes out clean. Allow to cool in pan for 10 minutes then turn out onto a wire rack to cool completely.
6. Meanwhile, make the drizzle: Add melted butter, **Smith's** Fresh Half & Half and prepared caramel ice cream topping to a medium bowl. Using an electric mixer or a whisk, combine until smooth. Gradually add the confectioners sugar and beat until smooth and creamy, 45-60 seconds.
7. Drizzle over the cooled cake allowing icing to run down the sides of the cake. Sprinkle the top of the cake with the reserved 1 cup of finely chopped buttered pecans.



# Butter Sugar Cream Pie

## RECIPE TYPE: DESSERT

### INGREDIENTS

- 3/4 cup sugar
- 1 egg
- 2 Tbsps flour
- 1-1/2 Tbsps butter softened
- 2 cups **Smith's** Heavy Cream
- Pie crusts

### DIRECTIONS

1. Mix first four ingredients together until well blended.
2. Add cream, mix again until well blended. Pour into bottom crust, reserving 2 Tbsps.
3. Cover with top crust.
4. Flute edges and vent.
5. Top with reserved filling and brush across the top. Bake for 15 minutes at 400 degrees.
6. Reduce temperature to 375 degrees for 45 more minutes.
7. Cool and serve.



2018  
AWARD

Contributed by

**KATHY STEELE**



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### COOK'S NOTES

My husband's great grandmother made these pies for the holidays. After she passed, my mother-in-law found her recipe and tried to make the pies. She spent over a year trying to convert the recipe to modern measurements from the hand-written notes.





## Caramels

### RECIPE TYPE: DESSERT

### INGREDIENTS

2 cups sugar  
1/2 cup butter  
1-1/2 cups white Karo  
2 cups **Smith's** Heavy Whipping Cream  
Vanilla

### DIRECTIONS

1. Cook sugar, Karo, butter and 1 cup **Smith's** Heavy Whipping Cream slowly, stirring until dissolved and mixture comes to 230 degrees on a candy thermometer.
2. Add rest of cream slowly.
3. Then do not stir again until thermometer comes to 237 degrees.
4. Pour into a buttered 9"x13" dish.
5. When cool, cut into squares and wrap in waxed paper..



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Contributed by

JEN HIMES



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### COOK'S NOTES

I used to wait for hours until these caramels were ready to eat. Then, we got our portion to eat. They melt in your mouth. I can only make these around the holidays, or I would eat them all the time!



## Chai Pumpkin Mousse Pie

**RECIPE TYPE: DESSERT**

### INGREDIENTS

#### **Crust:**

- 2-1/2 cups unbleached all purpose flour
- 2 Tbsp sugar
- 1 tsp salt
- 1/2 cup (1 stick) chilled unsalted butter, diced
- 1/2 cup chilled solid vegetable shortening
- 1/4 cup plus 2 tablespoons **Smith's** Cultured Low Fat Buttermilk

#### **Mousse:**

- 3 tsp unflavored gelatin
- 2 Tbsp cold water
- 1 can (15 oz) pumpkin (not pumpkin pie filling)
- 1/2 cup **Smith's** Vitamin D Milk
- 1 cup sugar
- 1/4 tsp salt
- 2 Tbsp chai mixed blend spice (easily found in bakery supply stores)
- 1/2 Tbsp pumpkin pie spice
- 1/8 tsp cloves
- 2 tsp vanilla extract
- 2-1/4 cups **Smith's** Heavy Whipping Cream
- Sprinkle sugars orange and green topping 3/4 cup **Smith's** Heavy Whipping Cream

*(Directions on following page).*



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Contributed by

**DONNA-MARIE RYAN**



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### **COOK'S NOTES**

The first time I made this it took a while but now it's quite easy. It's a favorite because chai is a pleasing (trendy) spice that's warm and inviting. The mouse is light and a pleasant change from the traditional heavy pumpkin custard pie which I still have to make for my brother!





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## *Chai Pumpkin Mousse Pie*

### **DIRECTIONS**

#### **For Crust:**

1. Combine flour, sugar and salt in large bowl. Add butter and shortening. Cut in using hands or pastry blender until mixture resembles coarse meal. Add buttermilk and stir with fork until moist clumps form. (Dough can also be prepared in processor. Using on/off turns, cut butter and shortening into dry ingredients until coarse meal forms. Add **Smith's** Cultured Low Fat Buttermilk and process just until moist clumps form). Press together to form dough. Divide dough in half. Gather dough into balls; flatten into disks. Wrap separately and chill 1 hour. Let dough stand at room temperature to soften slightly before using.
2. Using one half of dough, roll out to 2 inches larger than pie plate. Lift and form into plate. Fold under edges and flute.
3. Bake 15 minutes with pie weights at 425 degrees, remove weights and continue baking 8-12 minutes until golden brown. Cool completely.

#### **Mousse:**

1. Combine gelatin and water in a small bowl and set aside.
2. Combine chai spice and pumpkin pie spice in a small bowl.
3. In a small saucepan, combine remaining ingredients except **Smith's** Heavy Whipping Cream. Stir over medium heat until warm (130 degrees-150 degrees) but not boiling. Remove from heat.
4. Place bowl with gelatin/water mixture in larger bowl with very hot water to melt gelatin. Add to pumpkin mixture. Set aside.
5. In a cold bowl, whip 2 - 1/4 cups **Smith's** Heavy Whipping Cream to very soft peaks. Do not whip stiff.
6. Before adding whipped cream, check pumpkin puree temperature; it should be between 80 degrees and 110 degrees and feel neither cool nor warm.
7. Add whipped cream to pumpkin puree and fold together. Remove 1/3 cup of mixture and set aside. Pour/scoop into pie shell and place in refrigerator until ready to serve.

#### **Whipped topping:**

1. Combine 2/3 cup heavy chilled **Smith's** Heavy Whipping Cream and beat with reserved pumpkin. Whip till firm peaks.
2. Decorate with cream around edge. I make a pumpkin in center and sprinkle sugars on.



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# Cherry Cheese Pie

**RECIPE TYPE: DESSERT**

## INGREDIENTS

- 8" or 9" graham cracker or chocolate cookie pie crust (either purchased or make your own)
- 8 oz package cream cheese
- 1/2 cup confectioners sugar
- 1 tsp vanilla extract
- 1 cup **Smith's** Heavy Whipping Cream
- 21 oz can cherry pie filling

## DIRECTIONS

*If making your own crust, you can use one of the following recipes. Bake and cool it prior to filling.*

### Graham cracker crust:

1. 8-9 graham crackers, crushed, 2 Tbsps sugar, 1/4 cup butter, melted. Combine and press into pie plate. Bake about 10 minutes at 350. Remove from oven and cool.

### Chocolate cookie crust:

1. 30 chocolate cookie wafers, such as Nabisco Famous Chocolate wafers, crushed, 4 Tbsps unsalted butter, melted.
2. Combine and press into pie plate. Bake about 10 minutes at 350 degrees. Remove from oven and cool.

### Filling:

1. Cream together the cream cheese, powdered sugar and vanilla extract until smooth and creamy. Set aside.
2. In a separate bowl, whip **Smith's** Heavy Whipping Cream until soft peaks form. Carefully fold cream cheese mixture into whipped cream and pour into prepared crust.
3. Cover and chill for at least 2 hours.
4. Top with cherry pie filling and serve.



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*Contributed by*

**MARY TAYLOR**



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## COOK'S NOTES

Everyone always ask for it every year





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# Chocolate Raspberry Avalanche Cake with Melted Vanilla Bean Creme Anglaise

**RECIPE TYPE: DESSERT**

## INGREDIENTS

2 cups all purpose flour  
2 cups sugar  
6 Tbsps unsweetened Dutch processed cocoa powder  
1-1/2 tsps baking soda  
1 tsp instant espresso powder  
1 tsp salt  
3/4 cup unsalted butter, cut into cubes, softened  
1 cup hot water  
1/3 cup **Smith's** Cultured Low Fat Buttermilk  
3 eggs  
1/4 cup Chambord (raspberry flavored liqueur) or raspberry syrup  
Powdered sugar  
2 cups **Smith's** Old Fashioned Vanilla Ice Cream, nearly melted  
6 oz container fresh raspberries

## DIRECTIONS

1. Heat oven 325 degrees. Coat bundt pan with no-stick baking spray. In large bowl, sift flour, sugar, cocoa powder, baking soda, espresso powder and salt. Add butter and hot water, blending on low speed of an electric mixer until dry ingredients are moistened. Add **Smith's** Cultured Low Fat Buttermilk; beat on medium speed for 1 minute or until well mixed. Add eggs, one at a time, beating well after each addition.
2. Pour batter into prepared pan. Bake 55 minutes or until wooden pick inserted in center of cake comes out clean. Cool in pan on wire rack for 15 minutes before inverting cake onto rack.
3. While cake is still warm, brush with raspberry liqueur or syrup. Cool cake completely. Dust with powdered sugar. Fill center with raspberries.
4. To serve: Spoon some nearly melted **Smith's** Old Fashioned Vanilla Ice Cream over center of each serving plate. Top with a slice of cake. Garnish with fresh raspberries.



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*Contributed by*

**LISA KEYS**



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# Christmas 7 Layer Jell-O

## RECIPE TYPE: DESSERT

### INGREDIENTS

- |                                                      |                                |
|------------------------------------------------------|--------------------------------|
| 4 packages of Jell-O (green, orange, yellow and red) | 2-1/2 cups cold water, divided |
| 2 cups <b>Smith's</b> Old Fashioned Sour Cream       | 4 cups boiling water, divided  |
| 2 cups <b>Smith's</b> Milk                           | 2 envelopes Knox Gelatin       |
| 1 cup white sugar                                    | 2 tsps vanilla                 |

### DIRECTIONS

#### First Layer:

1. Dissolve green Jell-O in 1 cup of boiling water, stir until well mixed. Add 1/2 cup of cold water.
2. Refrigerate until syrupy then pour into a glass dish. Let Jell-O set.

#### Second Layer:

1. Bring **Smith's** Milk to a slight boil. Add sugar and mix until dissolved.
2. Dissolve 2 packets Knox Gelatin in 1/2 cup cold water. Add to milk mixture.
3. Put **Smith's** Old Fashioned Sour Cream and vanilla in mixing bowl.
4. Blend in milk mixture until well blended.
5. Cool to room temperature.
6. Pour 1-1/4 cups white mixture over green layer. Refrigerate until sticky.
7. Set white mixture aside at room temperature.

#### Third Layer:

1. Follow instructions from first layer for orange Jell-O.
2. Pour over white layer.
3. Refrigerate until set.

#### Fourth Layer:

1. Pour 1-1/4 cups of white liquid over set orange Jell-O.
2. Refrigerate until sticky.

#### Fifth Layer:

1. Repeat instruction from first layer for yellow Jell-O.
2. Pour over white layer.
3. Refrigerate until set.

#### Sixth Layer:

1. Pour remaining white mixture over set Jell-O.
2. Refrigerate until sticky.

#### Seventh Layer:

Repeat instructions from first layer for red Jell-O.  
Refrigerate until ready to serve.



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### COOK'S NOTES

My mom always made this for Christmas. It brings back great memories for both of my kids. Now I carry on this tradition and the grandkids love it. We continue to make awesome memories for the next generation.





## Cinnamon Roll Swirl Cake

**RECIPE TYPE: DESSERT**

### INGREDIENTS

#### Cake:

- 3 cups flour
- 1/4 tsp salt
- 1 cup sugar
- 4 tsps baking powder
- 1-1/2 cups **Smith's** Milk
- 2 eggs
- 2 tsps vanilla
- 1/2 cup butter melted

#### Topping:

- 1 cup butter
- 1 cup brown sugar
- 2 Tbsps flour
- 2 Tbsps cinnamon

#### Glaze:

- 2 cups powdered sugar
- 5 Tbsps **Smith's** Milk
- 1 tsp vanilla

### DIRECTIONS

1. In a large bowl, mix all the ingredients together for the cake except for the butter.
2. Once mixed, slowly pour in the butter.
3. Pour into a greased 9"x13" pan.
4. For the topping, mix all the ingredients together until well combined.
5. Drop evenly over the batter and swirl with a knife.
6. Bake at 350 degrees for 30 to 40 minutes.

#### Glaze:

While the cake is warm, drizzle the glaze over the cake.



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Contributed by

LARISSA REID



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### COOK'S NOTES

It's a dish we love and have every Thanksgiving as a family.



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## Classic No Bake Cookies

**RECIPE TYPE: DESSERT**

### INGREDIENTS

- 1/2 cup butter, cut into pieces
- 2 cups granulated sugar
- 1/2 cup **Smith's** Vitamin D Milk
- 1/4 cup unsweetened cocoa powder
- 1/2 cup creamy peanut butter
- 1 tsp vanilla extract
- 3 cups quick-cooking oats

### DIRECTIONS

1. Place the butter, sugar, **Smith's** Milk, and unsweetened cocoa powder in a saucepan and heat over medium heat, making sure to stir often until the butter is melted and everything is well combined.
2. Bring the mixture to a rolling boil and allow to boil for 60 seconds (make sure to set a timer!), stirring occasionally.
3. Remove from the heat, and stir in the peanut butter and vanilla extract until fully combined.
4. Stir in the oats and mix until all of the oats are coated with the mixture and everything is well combined.
5. Drop spoonfuls of the mixture onto the prepared baking sheets (I like to use a 2-Tbsp cookie scoop).
6. Allow to cool for 20-30 minutes, serve, and enjoy with a cold glass of **Smith's** Milk or Eggnog sprinkled with cinnamon.



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### COOK'S NOTES

I always helped my mom with the holiday baking and the cookies were always so yummy looking but they were for the cookie platter she made to give as gifts. When we made the classic no baked cookies she always made 4 batches and we ate some of those as soon as they were firm.



2019

*Contributed by*  
**BETTIE AHRENDT**





## Clothespin Cookies

### RECIPE TYPE: DESSERT

### INGREDIENTS

2 cups flour  
1/4 tsp salt  
1 cup cold unsalted butter, cut into pieces  
1/2 cup **Smith's** Old Fashioned Sour Cream  
1 egg yolk  
8 oz room-temperature cream cheese  
1 egg  
1/2 cup sugar  
1 tsp pure vanilla extract  
1 tsp freshly grated lemon zest  
Confectioners sugar

### DIRECTIONS

1. With a paddle attachment, combine dry ingredients. Add butter until it's a crumbly mixture.
2. In a separate bowl, use a mixer fitted with a paddle attachment to combine the **Smith's** Old Fashioned Sour Cream and egg yolk until very smooth.
3. Add in flour mixture and mix until the dough comes together.
4. Form into a disk, wrap in plastic wrap and chill at least 4 hours.
5. In a bowl, mix the cream cheese, egg, sugar, vanilla and lemon zest.
6. Dust counter with confectioners sugar, roll out the pastry into a square about 1/8-inch thick into 3"x3" squares. Place a tsp of filling in the center of each square.
7. Lift up one square, gathering the center of the square around the filling into a cup.
8. Place the cookie in a mini muffin tin and repeat with the remaining squares. Refrigerate for 30 minutes.
9. Preheat oven to 375. Bake until golden brown, 20 to 25 minutes.
10. Let cool in the pan on a wire rack.



2018

Contributed by

**KELLY KELLY**



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### COOK'S NOTES

This recipe is one my husband's grandmother used to make. She passed many years ago, but the tradition remains!



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## *Cranberry Orange Sour Cream Scones*

### RECIPE TYPE: DESSERT

### INGREDIENTS

2-1/2 cups all-purpose flour

1 tsp baking soda

3 tsp baking powder

1/2 cup granulated sugar

1/2 tsp salt

2/3 cup **Smith's** Sour Cream

1/2 stick cold butter

1/4 cup **Smith's** Heavy Cream

2 large eggs, divided

(use 1 for egg wash)

1-1/2 Tbsp fresh orange zest, grated

1 tsp pure vanilla

2/3 cup dried cranberries

2 Tbsp sliced almonds, roughly chopped

2 Tbsp raw sugar

### **Orange Glaze**

1 cup powdered sugar

1 tsp fresh orange zest

2 Tbsp orange juice.

### DIRECTIONS

1. Heat the oven to 375 degrees.
2. Line a large baking sheet with parchment paper and set aside.
3. In a medium-size mixing bowl, use a whisk to sift together flour, sugar, baking powder, baking soda and salt.
4. Using a pastry blender, or two forks, cut butter into dry ingredients until it resembles cornmeal.
5. Whisk together **Smith's** Sour Cream, **Smith's** Heavy Cream, one egg, zest and vanilla, and add to dry ingredients.
6. Gradually mix into dry ingredients until moistened.
7. Turn the dough onto a non-stick floured surface.
8. Turn a few times to coat with flour to help with the stickiness, but do not overwork dough.
9. Cut the dough into an 8-inch circle that is about 1-inch thick.
10. Use a sharp knife dipped in flour to cut into wedges.
11. Beat together remaining egg with 1 Tbsp of water and brush onto scones.
12. Sprinkle with almonds and raw sugar.
13. Bake for 20 minutes or until golden.
14. Serve warm with whipped cream or orange marmalade (or make glaze and drizzle over top.)
15. Enjoy!



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### COOK'S NOTES

This is what we have Thanksgiving morning with coffee or tea, as we start to make our Thanksgiving dinner. Absolutely look forward to this tradition. And hope to pass it to my grandchildren.



2019

*Contributed by*  
**TYRA TRISTAN-WENTZ**







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# *Cranberry-White Chocolate Bread Pudding with Balsamic Cranberry-Orange Sauce*

**RECIPE TYPE: DESSERT**

## **INGREDIENTS**

2 Tbsps butter	2 eggs
1 (12 oz) package sweet egg bread or rolls	1 cup <b>Smith's</b> Vitamin D Milk
1/2 cup sugar	2 cups <b>Smith's</b> Fresh Half & Half
2 tsps cinnamon	1 Tbsp vanilla
1 tsp nutmeg	1 (11 oz) can cranberry jelly
1/2 tsp ginger	2 Tbsps orange marmalade
4 oz white chocolate, chopped	1 Tbsp balsamic vinegar
1/2 cup dried cranberries	

## **DIRECTIONS**

1. Grease four 4-inch crocks with butter. Place crocks in large cake pan and pour water into pan so there is 1 inch of water surrounding crocks.
2. Tear bread into bite-sized pieces and place on a cookie sheet. Allow bread to dry out for 1 hour or longer. Bread should feel toasted. Divide bread between crocks
3. Combine sugar, cinnamon, nutmeg and ginger. Spoon mixture into crocks over the bread.
4. Divide cranberries and white chocolate between crocks.
5. In a large bowl, combine eggs and **Smith's** Vitamin D Milk. Divide mixture between crocks and toss slightly. Pour 2 cups **Smith's** Fresh Half & Half into crocks and press down on bread so milk is absorbed. Allow mixture to set for 20 minutes and then bake at 375 degrees for 45 to 50 minutes. Cover tops of crocks if they start to get too browned.
6. For the sauce: Place jelly in small sauce pan over medium heat and add marmalade. Bring to a boil and simmer for 2 or 3 minutes. Remove from heat and add vinegar.
7. To serve: Pour sauce over warm bread pudding.



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## **COOK'S NOTES**

This recipe was a change to an existing favorite recipe and combines two of my holiday favorites, cranberries and white chocolate. It can be made in an 8"x8" pan and can be refrigerated until ready to bake and serve. This is an easy holiday dessert and is best served warm or at room temperature. Enjoy!



2017

*Contributed by*  
**DARLENE BUERGER**





## Creamy Jello Mold

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 small box lemon jello
- 1 cup granulated sugar
- 1 cup water
- 1 pint **Smith's** Whipping Cream
- 1 cup drained pineapple, crushed
- 1 cup medium cheddar cheese, shredded

### DIRECTIONS

1. Bring jello, sugar and water to a boil, let cool completely.
2. Whisk the **Smith's** Whipping Cream until almost thick, add cooled jello mixture, then add cheese and pineapple.
3. Put in mold overnight or in a bowl for at least 2 hours.



Contributed by

**KATHY GOODEN**



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### COOK'S NOTES

My family and I absolutely love and look forward to this every year. It goes perfect with holiday meals or by itself. I'm not allowed in the house without it. Lol





## Crispy Top Apple Pie

**RECIPE TYPE: DESSERT**

### INGREDIENTS

**Pie:**

- 1/2 cup sugar
- 1 Tbsp flour
- 1/4 tsp salt
- 1 egg, beaten
- 3/4 cup **Smith's** Old Fashioned Sour Cream
- 1 tsp vanilla
- 2 cups apples, sliced thin

**Topping:**

- 1/2 cup flour
- 1/2 cup brown sugar
- 4 Tbsps butter
- Chopped walnuts

### DIRECTIONS

1. Mix & put in 9" deep-dish pie crust.
2. Bake 10 minutes at 400 degrees.
3. Add topping mixture. Sprinkle chopped walnuts on top.
4. Finish baking at 350 degrees for 30 minutes.



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Contributed by  
**CONNIE TURNER**



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## Cut Out Sugar Cookies

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 cup butter, softened
- 2 cups granulated sugar
- 2 eggs
- 1 cup **Smith's** Vitamin D Milk
- 1 tsp vanilla
- 5 tsps baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 5 to 7 cups flour

### DIRECTIONS

1. In a large bowl, cream butter, sugar and eggs.
2. Add vanilla, baking powder, soda, salt and one cup of **Smith's** Vitamin D Milk.
3. Slowly add 1 cup of flour at a time, mixing until you get a nice dough feel.
4. Roll some dough into a ball and roll out on counter to the thickness you like (they do rise baking).
5. Place on a cookie sheet and bake at 350 degrees for about 10 minutes.
6. When cookies have slight golden bottom, pull out to cool.
7. Cool cookies completely before icing.



2018

Contributed by  
**TERESA ELWOOD**



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### COOK'S NOTES

This was my great grandmother's recipe. I have taught my boys, 20, 12 and 11, how to make them. They are their favorite holiday cookie.





## Dreamy Eggnog Custard

RECIPE TYPE: DESSERT

### INGREDIENTS

3 cups **Smith's** 2% Milk  
1/2 cup **Smith's** Fresh Half & Half  
1/2 cup **Smith's** Heavy Whipping Cream  
6 eggs  
1 cup granulated sugar  
1/4 cup brown sugar  
1/4 tsp salt  
2 tsp rum flavoring  
1 Tbsp vanilla  
Nutmeg and/or cinnamon

### DIRECTIONS

1. Combine **Smith's** milk, **Smith's** Fresh Half & Half and **Smith's** Heavy Whipping Cream in large pot and slowly heat until steaming.
2. Whisk until well blended the eggs, granulated sugar, brown sugar and salt.
3. Once steaming, slowly pour about 1/2 cup milk mixture into the egg mixture while whisking to temper the eggs.
4. Repeat with another 1/2 cup milk mixture, then slowly pour the remaining milk mixture into the eggs while gently whisking and stir until sugars are dissolved.
5. Add the vanilla and rum extract before pouring the custard into serving cups.
6. Have serving cups ready in a hot water bath and pour into cups. Sprinkle each cup with the nutmeg and/or cinnamon.
7. Bake at 325 degrees for about 50 minutes. Custard should be set but not browned on top. It should still wiggle a bit in the middle.
8. Take out of oven and let cool for at least 30 minutes before setting in refrigerator.
9. Serve chilled.



2018

Contributed by  
**SANDI DETWILER**



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### COOK'S NOTES

Christmas morning tradition requires eating Dreamy Eggnog Custard out of special Christmas mugs around the Christmas tree after opening up our gifts. I make it 1 or 2 days before Christmas so it's ready for Christmas morning.



## Eggnog Bars

RECIPE TYPE: DESSERT

### INGREDIENTS

#### Bars:

- 1-1/4 cups softened butter or margarine
- 1 cup sugar
- 1 large egg
- 1 cup **Smith's** Premium Eggnog
- 1 tsp vanilla
- 2-3/4 cups flour
- 1/2 tsp nutmeg
- 3/4 tsp salt

#### Icing:

- 1/4 cups butter or margarine, softened
- 3 cups confectioners sugar
- 1-1/4 tsps rum flavoring
- 1/4 tsp vanilla
- 1/8 tsp nutmeg
- 3 Tbsp **Smith's** Milk
- Red and green sugar (optional for decorating)

### DIRECTIONS

#### Bars:

1. Preheat oven to 350 degrees. Grease 10"x15" cookie pan.
2. In large bowl, combine cream, butter and sugar.
3. Add egg, **Smith's** Premium Eggnog and vanilla; stir.
4. Add dry ingredients and mix well.
5. Spread evenly in pan. Bake 18-20 minutes (until edges are golden brown and center looks dry).
6. Remove from oven and cool on wire rack.
7. Frost when cool and cut into bars. These cookies freeze well.

#### Frosting:

1. Cream margarine or butter.
2. Add remaining ingredients and beat until smooth.
3. Spread onto bars. Sprinkle lightly with red and green sugar, if desired.



2018

Contributed by

VIRGINIA ST. CLAIR



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### COOK'S NOTES

This is my son's favorite holiday treat, but he LOVES **Smith's** Premium Eggnog! Every year I have to hide it from him so that he doesn't drink it all up before I can get these made! He waits for them to be frosted and grabs several before I can even get them put in the freezer for the holidays.





# Eggnog Cookies

RECIPE TYPE: DESSERT

## INGREDIENTS

3/4 cup butter, softened  
1/2 cup sugar  
1/2 cup brown sugar  
2 egg yolks  
1/2 cup **Smith's** Eggnog  
1 tsp. vanilla  
2-1/4 cup flour  
2 tsp. baking powder  
1 tsp. nutmeg  
1 tsp. cinnamon  
1/2 tsp. salt

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line cookie sheets with parchment paper.
3. Combine butter and sugars until light and fluffy. Add **Smith's** Eggnog, vanilla and yolks. Beat until well combined.
4. Add remaining dry ingredients and beat until well combined.
5. Scoop onto a cookie sheet with a standard cookie scoop (1 to 1-1/2 Tbsps).
6. Bake for 10 to 12 minutes.
7. Allow to cool and then frost with eggnog frosting.
8. For the eggnog frosting, cream butter for several minutes until creamy. Add remaining frosting ingredients and then beat until fluffy (3 minutes minimum).
9. Add additional **Smith's** Eggnog to achieve spreadable frosting texture.

## Eggnog Frosting:

1/2 cup butter, softened  
3 cups powdered sugar  
4-5 Tbsp **Smith's** Eggnog  
1/2 tsp. nutmeg  
1/4 tsp. cinnamon



2019

Contributed by  
**SARAH WAGNER**



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## COOK'S NOTES

This recipe was given to me at my Bridal shower. I have been making them every Christmas for the past 15 years; it became my cookie tradition after I got married. This cookie recipe gets rave reviews everywhere I take them. Even anti-eggnog people (they exist, weird right?) LOVE this cookie.



## Eggnog Custard Pie

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 prepared pie crust in pan
- 4 large eggs
- 2 cups **Smith's** Premium Eggnog
- 1/2 cup sugar
- 1 tsp rum extract
- 1 tsp vanilla extract
- 1/2 tsp freshly ground nutmeg

### DIRECTIONS

1. Preheat oven to 425 degrees. Roll pie crust and place it into a pie plate, crimp the edges.
2. Place the crust in the fridge until ready to fill and the oven is preheated.
3. In a bowl, whisk together all remaining pie filling ingredients until smooth.
4. Pour the filling into the pie shell.
5. Bake for 15 minutes.
6. Reduce the temperature to 350 and continue to bake 50-60 minutes, or until a knife inserted into the pie near the center comes out clean.
7. Cool on a wire rack and refrigerate until ready to serve.
8. Top with **Smith's** Heavy Whipping Cream, if desired.



2018

Contributed by

MIA BRYANT



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### COOK'S NOTES

We love **Smith's** Dairy Eggnog and have enjoyed it. Recently, we started looking for recipes for other ways to enjoy it. We are back in the area after living out of state four years. We are thrilled to be able to enjoy the best eggnog again. We will make the pies, cookies, fudge and French toast next week.





## Eggnog Fudge

**RECIPE TYPE: DESSERT**

### INGREDIENTS

- 1/4 cup butter
- 1 cup **Smith's** Premium Eggnog
- 7 oz marshmallow cream
- 1-1/2 cups sugar
- 1/4 tsp salt
- 3 cups white chocolate chips
- 1 tsp vanilla or rum extract
- 1/4 tsp ground nutmeg

### DIRECTIONS

1. Line a 9"x9" or 7"x11" baking dish with waxed paper or parchment paper.
2. Combine your marshmallow creme, sugar, **Smith's** Premium Eggnog, butter and salt in a large sauce pan over medium heat.
3. Bring to a heavy boil stirring regularly. Once mixture is boiling, set a timer for 5 minutes and stir constantly. Cook until the fudge has reached the soft ball stage or 235 degrees.
4. Remove from heat.
5. Add white chocolate chips, vanilla extract and nutmeg to the mixture.
6. Stir fudge until completely smooth.
7. Pour fudge into the prepared baking dish.
8. Sprinkle top of fudge with additional ground nutmeg.
9. Place in fridge to chill for at least 2 hours before slicing and serving.

### Recipe Notes

For good fudge every time, you should use a candy thermometer. The fudge should reach about 235 degrees to set properly.



2018

Contributed by

**AMY LAMBERMONT**



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### COOK'S NOTES

My children love **Smith's** Premium Eggnog. I began looking for ways to share it with them when they were away at college, this recipe is always requested as soon as the weather turns cool.



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## *Filled Raisin Cookies*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

#### **Cookie dough:**

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup vegetable shortening
- 2 eggs
- 3/4 cup **Smith's** Milk
- 2 tsps vanilla
- 3 tsps baking powder
- 1 scant tsp salt
- 5 cups flour

#### **Filling:**

- 3 cups water
- 1 cup water
- 1/2 cup sugar
- 1 Tbsp lemon juice

### **DIRECTIONS**

#### **Cookie dough:**

1. Mix granulated sugar, brown sugar and shortening in mixing bowl until well creamed.
2. Add eggs one at a time and mix well after each addition.
3. Mix dry ingredients, baking powder, soda, salt and flour, in a separate bowl.
4. Alternate adding vanilla, **Smith's** Milk and dry ingredients until well mixed.
5. Roll out dough on lightly floured counter, cut with round cookie cutter.

#### **Filling:**

1. Place raisins, sugar and lemon juice in sauce pan.
2. Cook raisins 5 minutes, will be thickened.
3. Place cookie on baking sheet put 1 tsp of raisins on each cookie.
4. Top each one with another cookie and press the edges with a fork.
5. Bake at 375 degrees for 12-15 minutes. Should be lightly browned.



2018



Contributed by  
**EVELYN STRAUSS**



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### **COOK'S NOTES**

The recipe comes from great grandma Strauss and has been a family favorite for four generations. Recipe makes enough for a crowd.





## Frosted Eggnog Cookies

RECIPE TYPE: DESSERT

### INGREDIENTS

2-1/4 cups all-purpose flour  
2 tsps baking powder  
1/2 tsp salt  
1/2 tsp ground nutmeg  
1/2 tsp ground cinnamon  
3/4 cup unsalted butter, room temperature  
1/2 cup granulated sugar  
1/2 cup packed light-brown sugar  
2 large egg yolks  
1 tsp vanilla extract  
1/2 tsp rum extract  
1/2 cup **Smith's** Premium Eggnog

### Frosting:

1/2 cup butter, room temperature (I used 1/4 cup salted and 1/4 cup unsalted butter)  
3 to 5 Tbsps **Smith's** Premium Eggnog  
1/2 tsp rum extract  
3 cups powdered sugar

### DIRECTIONS

1. Preheat oven to 350 degrees. In a mixing bowl, whisk together flour, baking powder, salt, nutmeg and cinnamon for 30 seconds, set aside.
2. In mixing bowl, whip together butter, granulated sugar and brown sugar until pale and fluffy.
3. Mix in egg yolks one at a time, blending just until combined after each addition.
4. Mix in vanilla extract, rum extract and **Smith's** Premium Eggnog. With mixer set on low speed, slowly add in dry ingredients and mix until combined.
5. Scoop dough out by heaping Tbsps and drop onto parchment-paper-lined baking sheets, spacing cookies 2 inches apart.
6. Bake 11 to 13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool.
7. Cool completely, then frost and sprinkle lightly with nutmeg.

### Frosting:

1. In the mixing bowl, whip butter until very pale and fluffy.
2. Add in rum extract, 3 Tbsps **Smith's** Premium Eggnog and mix in powdered sugar.
3. Add additional **Smith's** Premium Eggnog to reach desired consistency. I use an electric mixer with a paddle attachment.



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Contributed by  
**JESSICA CHAKEY**



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### COOK'S NOTES

We have made it annually during our family baking days. It is a staple for our holidays.



## Fruit Cocktail Salad

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 large can fruit cocktail (drained)
- 2 cups of **Smith's** Whipping Cream
- 1 Tbsp mayo

### DIRECTIONS

1. Drain fruit cocktail and move to medium bowl.
2. Whisk **Smith's** Whipping Cream until soft peaks form.
3. Add mayo and beat until stiff peaks form.
4. Add cream mixture to fruit cocktail.
5. Refrigerate until serving.
6. Salad can be refrigerated for 3-4 days.



Contributed by

**BETTY WALKER**



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### COOK'S NOTES

My mother made this salad for all holidays. The ingredients in the salad have a unique taste. I always looked forward to this salad at holiday time!





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# Gingerbread Pumpkin Cheesecake

**RECIPE TYPE: DESSERT**

## INGREDIENTS

### Gingerbread Cookies (crust & decoration)

3 cups flour  
3/4 cup dark brown sugar  
1 Tbsp ground cinnamon  
1 Tbsp ground ginger  
1/2 tsp ground cloves  
1/2 tsp salt  
3/4 tsp baking soda  
3/4 cup unsalted butter cut into small pieces  
3/4 cup molasses  
2 tbsp. **Smith's** Whole Milk  
8 sticks of butter, melted  
(reserved for the crust)

### Pumpkin Cheesecake Filling:

32 oz cream cheese, room temperature  
1-1/2 cups granulated sugar  
1 cup **Smith's** Heavy Cream

## DIRECTIONS

### Gingerbread Cookies:

1. Mix together dry ingredients.
2. Add butter; mix until resembles sand.
3. Mix in molasses and **Smith's** Milk. Chill.
4. Preheat oven 350 degrees. Cut out gingerbread men (3" cutter).
5. Place on lined baking sheet 1" apart, chill in freezer 10 min.
6. Bake 8-10 min.
7. Rotate trays 1/2 way through baking. Cool cookies.
8. Preheat oven 325 degrees.
9. Ground up 24 oz cookies (reserve 14 cookies).
10. Mix ground gingerbread and butter, press into 10" springform pan.
11. Bake for 15 min.

### Filling:

1. Mix cream cheese until smooth.
2. Add sugar, mix. Add **Smith's** Heavy Cream, whip until creamy.

(continued)

15 oz. can pureed pumpkin  
3 eggs at room temperature  
1-1/2 tsp vanilla extract  
1 tsp. ground ginger  
1/4 tsp ground nutmeg  
1/2 tsp allspice  
2 tsp cinnamon

### Ginger Whipped Topping:

1-1/2 cups **Smith's** Heavy Cream  
3 Tbsp confectioner's sugar  
1/2 tsp ground ginger



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Contributed by  
**EMILY WACLAWSKI**



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## COOK'S NOTES

The smells and flavor scream holidays and family. It is very nostalgic. It is not a holiday without pumpkin and gingerbread so I decided to combine the two. We sit around the table with family, good food and great conversation.



2019

## *Gingerbread Pumpkin Cheesecake*

3. Add eggs until combined.
4. Add remaining items, mix until well combined.
5. Pour mix over crust.
6. Bake 15 min, lower temp to 300 degrees, for 1-1/2 hours, lower temp to 225 for 15 min, shut oven off, leave the cake for 3-4 hours.
7. Loosen edge with knife. Chill overnight.

### **Whipped topping**

1. Beat cream to stiff peaks.
2. Add sugar and ground ginger and mix.
3. Pipe top of cake.
4. Press cookies on outside of cake, 2 on top.
5. Chill.





## Gingersnap Eggnog Cheesecake

RECIPE TYPE: DESSERT

### INGREDIENTS

#### **Crust:**

- 1-1/2 cups crushed ginger snaps
- 1/2 cup sugar
- 1/3 cup butter, melted

#### **Filling:**

- 2 packages cream cheese, softened
- 1 cup **Smith's** All Natural Sour Cream
- 3/4 cup sugar
- 4 eggs
- 1 tsp vanilla
- 1 tsp flour
- 1/3 cup **Smith's** Premium Eggnog
- 1/4 tsp nutmeg

### DIRECTIONS

1. Preheat oven to 350 degrees. Grease a 9" pie dish.
2. In a small bowl, combine the ginger snaps and the sugar. Add the butter and mix using a fork. Press onto the bottom of a 9" spring form pan, and about a half inch up the sides.
3. In a mixing bowl, add the cream cheese, **Smith's** All Natural Sour Cream, sugar, eggs, vanilla, **Smith's** Premium Eggnog and nutmeg. Mix well. Pour into cooled crust. Bake for about 45 minutes. Cheesecake should be set. Turn the oven off and open the door to the oven and let sit an hour. Take out and cool.



Contributed by  
**KRISTEN HEIGL**



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## Glazed Apple Cream Pie

RECIPE TYPE: DESSERT

### INGREDIENTS

#### Double Pie Crust:

3 cups pastry flour  
1 tsp salt  
1/2 cup shortening  
1/2 cup cold butter  
1/2 cup ice cold water  
1 Tbsp white vinegar

#### Filling:

1 cup granulated sugar  
1 cup **Smith's** Vitamin D Milk  
1 cup **Smith's** Heavy Whipping Cream  
1/2 cup butter

4 Tbsps cornstarch  
4 Tbsps **Smith's** Vitamin D Milk  
2 tsps vanilla extract

#### Apple Layer:

4 large tart baking apples peeled and sliced thinly  
1 Tbsp flour  
1/2 tsp cinnamon

#### Glaze:

1/2 cup powdered sugar  
1 Tbsp **Smith's** Vitamin D Milk  
1/2 tsp vanilla extract  
1 Tbsp softened butter

### DIRECTIONS

1. Prepare pie crust.
2. Heat oven to 400 degrees. In medium sauce pan, combine sugar, **Smith's** Vitamin D Milk, **Smith's** Heavy Whipping Cream and butter. Heat until hot and butter is melted, stirring occasionally.
3. In small bowl, combine 4 Tbsps cornstarch and 4 Tbsps **Smith's** Vitamin D Milk. Blend until smooth. Add to mixture in saucepan; cook until thick and bubbly. Remove from heat and stir in vanilla.
4. In medium bowl, combine apples, flour and cinnamon; mix well. Pour half the filling mixture into crust-lined pan. Arrange apple slices evenly over filling. Pour second half of filling mixture over apples. Top with second crust; cut slices in top crust to vent.
5. Bake at 400 degrees for 30 to 40 minutes (or until apples are tender). Cool for about 15 minutes.
6. Meanwhile, in small bowl, combine glaze ingredients; Blend until smooth. Spread glaze over pie. Refrigerate for 1-1/2 hours before serving. Can be served warm or cold. Store leftovers in refrigerator.



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Contributed by

**VICKI JOHNSON**



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### COOK'S NOTES

This pie recipe has been passed down through four generations now. The main question for any family gathering now is, "Grandma you are going to make 'THE' pie, aren't you?" That little taste of tradition is what makes it special.





## Grandma Katie's Christmas Cookies

**RECIPE TYPE: DESSERT**

### INGREDIENTS

2 cups sugar  
1 cup butter  
3 eggs  
1 cup **Smith's** Buttermilk  
1 tsp vanilla  
1 tsp baking soda  
4 cups flour  
1 tsp baking powder  
pinch of salt

### DIRECTIONS

1. Cream sugar and butter, then add eggs and **Smith's** Buttermilk, vanilla and baking soda.
2. Sift flour, baking powder and salt.
3. Gradually add flour mixture to sugar mixture: drop Tbsp. of batter on greased cookie sheets.
4. Bake for 10-15 mins at 350 degrees or until brown.



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Contributed by

**CATHY BLAIR**



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### COOK'S NOTES

My grandmother would make these every Christmas. And she got the recipe from her grandmother



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## *Grandma's Haystacks*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

- 1/2 cup butter
- 2 cups sugar
- 12 oz semi-sweet chocolate chips
- 1/2 cup **Smith's** Milk
- 3 cups quick oats
- 1/2 cup coconut
- 1 tsp vanilla

### **DIRECTIONS**

1. In saucepan, heat butter, sugar, chocolate chips and **Smith's** Milk.
2. Heat until almost boiling.
3. Remove from heat. Add vanilla, coconut and oats. Stir well.
4. Drop by tsp onto wax paper and refrigerate until hard.



2018

*Contributed by*

**WENDY WURTZ**



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### **COOK'S NOTES**

My grandmother made these since I was a kid. They are now my kids' favorite Christmas cookie. She has passed and I love making her recipe.





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## Grandma's Nut Horns

**RECIPE TYPE: DESSERT**

### INGREDIENTS

3 cups flour  
1 cup butter  
2 tsp warm water  
1 package yeast (1 of the 3 envelopes)  
3 egg yolks  
1 tsp vanilla  
1 cup **Smith's** Sour Cream

#### For the walnut filling

1 lb. ground walnuts  
1 cup sugar  
3 tsp vanilla  
1/2 cup **Smith's** milk or just enough to make spreadable

### DIRECTIONS

1. Melt the yeast in warm water and set aside.
2. Put 3 cups flour in a large bowl and cut the butter in.
3. Make a well in the center of flour and put the 3 egg yolks, yeast, vanilla and **Smith's** sour cream in center. Mix on low with dough hook until fully blended. Chill for several hours.
4. Make walnut filling by mixing together ground walnuts, sugar, vanilla and **Smith's** milk.
5. When dough is chilled, divide into equal amounts to roll to about 9 inch circles at 1/8 inch thickness.
6. Cut into 8 triangle wedges and fill with about a tsp. of walnut filling.
7. Roll up into a crescent shape and bake them on 350 degrees for 15 to 17 minutes or until just slightly browned.
8. Cool and sprinkle with powdered sugar. Store in a tightly sealed container. These freeze for at least 2 months if sealed well.



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### COOK'S NOTES

I am an absolute nut lover and my grandma was the best baker. I always looked forward to these. I have baked them every year and I even bake for people and sell cookies and these are one of my biggest sellers! Always a Holiday tradition.



2019

*Contributed by*  
**DENISE CAIN**





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## *Hanukkah Latkes with Sour Cream Applesauce Swirl*

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 3 large russet potatoes, peeled
- 1 small sweet yellow onion, peeled
- 2 large eggs
- 2 Tbsps flour
- 1 tsp salt
- Vegetable oil, enough to fill your frying pan 1/2"
- 2 cups applesauce
- 1 cup **Smith's** All Natural Sour Cream

### DIRECTIONS

1. Grate potatoes and onion into a large bowl. Drain any excess liquid.
2. Add eggs, flour and salt to the bowl and stir to combine.
3. Heat oil in a large frying pan over medium-high heat. Oil is ready when a drop of the latke batter sizzles.
4. Use a 1/4-cup measuring cup to scoop latke batter into the hot oil.
5. Use a spatula to slightly flatten each latke.
6. Cook until brown and crispy, about 5 minutes, and then flip the latkes.
7. Cook until the second side is also brown and crispy, about 5 more minutes.
8. Remove cooked latkes to a paper towel-lined plate to drain.
9. Place applesauce in a medium serving bowl.
10. Place **Smith's** All Natural Sour Cream in a small plastic zip-top bag and cut off a small corner.
11. Starting at the center of the bowl, create a sour cream spiral on top of the applesauce by squeezing the bag slowly and rotating the bowl.
12. Serve the bowl of sour cream applesauce swirl on a large serving platter with the warm fried latkes.

Yield: 8 latkes



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Contributed by  
**MICHELE KUSMA**



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### COOK'S NOTES

My mom made every Jewish holiday special. For Hanukkah, it's traditional to eat foods that are fried in oil. My mom always made latkes (potato pancakes). My latke recipe is slightly different from my mom's, but I still serve them with a combination of delicious **Smith's** Old Fashioned Sour Cream and applesauce.





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## Holiday Red Raspberry Cream Rolls

**RECIPE TYPE: DESSERT**

### INGREDIENTS

#### Roll dough:

1/4 cup warm water

1-1/2 Tbsps yeast

1 egg

1 cup **Smith's** Premium Eggnog

1/2 cup **Smith's** Vitamin D Milk

1/2 cup **Smith's** Small Curd Cottage Cheese

1/4 cup **Smith's** Old Fashioned Sour Cream

1/4 cup vegetable oil

1-1/2 tsps vanilla

1/3 cup sugar

1-1/2s tsp salt

4-1/2 cups all-purpose flour

8 oz cream cheese

1/2 cup sugar

1/2 cup red raspberry pastry filling

#### Butter cream icing:

3 sticks butter, softened

9 cups powdered sugar

1 Tbsp vanilla

1/2 cup **Smith's** Fresh Half & Half

### DIRECTIONS

#### Rolls:

1. In a 4-qt mixer, dissolve yeast in water until bubbles arise. Add ingredients in order given – egg, **Smith's** Premium Eggnog, **Smith's** Vitamin D Milk, **Smith's** Small Curd Cottage Cheese, **Smith's** Old Fashioned Sour Cream, oil, vanilla, sugar, salt and 3 cups flour.
2. Stir thoroughly, then mix on speed 4 for 3 minutes.
3. Reduce speed to stir, add rest of flour, 1/4 cup at a time.
4. When all added, knead on speed 2 for 10 minutes or until it forms a smooth ball. Cover and set in a warm place, let rise 1 hour.
5. Pour dough on floured surface. With rolling pin, roll out to 1/2 inch thick
6. Spread on cream cheese mixture, then raspberry filling.
7. Roll up. Cut 1-inch thick slices. Put in greased baking pan.
8. Let rise 30 minutes, then bake at 350 degrees for 15 to 20 minutes.

#### Icing:

1. Cream butter till light in color.
2. Slowly add powdered sugar. It's going to be dry.
3. Add vanilla and **Smith's** Fresh Half & Half.



2018

Contributed by

**ESTA YODER**



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### COOK'S NOTES

This is going to be my first Christmas celebrating with this recipe. It's more of a tart roll to start the day.



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## Homemade Ice Cream

**RECIPE TYPE: DESSERT**

### INGREDIENTS

2 cups sugar  
4 eggs  
1 small box vanilla instant pudding  
2 Tbsp vanilla extract  
1 small tub extra creamy whipped topping  
1 quart **Smith's** Half & Half  
enough **Smith's** Vitamin D Milk to fill canister to the fill line

### DIRECTIONS

1. Using an electric mixer, beat eggs until frothy.
2. Add sugar and vanilla pudding until smooth.
3. Add vanilla extract, mix in whipped topping until smooth.
4. Add **Smith's** Half & Half.
5. Pour into ice canister.
6. Pour in enough **Smith's** Milk to the fill line.
7. Follow manufacturer guidelines to make ice cream.



2019

Contributed by  
**VONDA ROBINSON**



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### COOK'S NOTES

We just like homemade ice cream with all the Christmas goodies.





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## *Hungarian Crescent Cookies*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

4 sticks butter room temp (salted)  
6 cups flour, cool  
2 eggs  
8 oz **Smith's** Old Fashioned Sour Cream  
2 tsp Mexican vanilla  
1/2 tsp salt  
16 oz walnuts, ground medium-fine  
1-1/2 cups cane sugar  
1 tsp vanilla  
Confectioners sugar

### **DIRECTIONS**

1. Mix flour and salt, then in a separate bowl mix room-temperature eggs, **Smith's** Old Fashioned Sour Cream and vanilla.
2. Mix wet with dry ingredients well, cover and put in refrigerator overnight.
3. Next morning, roll out walnut size pieces of dough into circles for each cookie.
4. Put one heaping tsp of filling in each circle and bend the rolled-up cookie to make a crescent moon.
5. Bake at 375 degrees until lightly brown or 10 to 14 minutes.
6. Cool roll in confectioners sugar and continue to cool completely, then roll in confectioners sugar again.
7. Store in air-tight container.



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### **COOK'S NOTES**

Sixty years ago, a friend's mother asked me to help her make these for Christmas. She gave me the recipe and I have made these each Christmas since. My family's favorite! All the family helps with rolling them out now. My grandchildren and great-grandkids roll them together!



2018

*Contributed by*  
**PATRICIA SHEA**





## Layered Pudding Dessert

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 2 sticks butter
- 2 cups flour
- 1 cup pecans or English walnuts
- 16 oz cream cheese
- 8 oz whipped topping
- 1 cup powdered sugar
- 2 boxes instant pudding, any flavor
- 3 cups **Smith's** Milk

### DIRECTIONS

1. Preheat oven 350 degrees. Place two sticks of butter in a small bowl and melt in the microwave.
  2. Place 2 cups of flour in a small bowl. Add melted butter, mix.
  3. Press into a 9"x13" baking dish.
  4. Bake 10 minutes, until lightly brown.
  5. Cool.
  6. With a mixer, mix 1 cup of powdered sugar, cream cheese and 1 cup of whipped topping.
  7. Spread on the crust.
  8. Mix 2 boxes of pudding with **Smith's** Milk.
  9. Spread over cream cheese layer, then spread whipped topping over pudding layer.
  10. Top with nuts or sprinkles, if preferred.
- Store in fridge.



2018

Contributed by

GINGER WARD



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### COOK'S NOTES

My children loved this growing up. Now my grandchildren love it. It's the one dessert we always make. We have made with pistachio, vanilla and cookies and cream topped with crushed cookies. It's so delicious!





## Madeleines

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 2 Tbsps European butter, melted
- 1 extra large egg, beaten
- 1 cup **Smith's** All Natural Sour Cream
- 1 box (8.5 ounces) your favorite corn muffin mix
- 2 Tbsps diced jalapeño peppers, seeds and ribs removed (about 1 medium jalapeño pepper)
- 1 cup creamed corn
- Cooking spray
- 1/2 cup salmon caviar
- 2 Tbsps fresh dill (for garnish)

### DIRECTIONS

1. Preheat oven to 400 degrees.
2. Whisk together butter, egg and 1/2 cup **Smith's** All Natural Sour Cream.
3. Add corn muffin mix and mix thoroughly.
4. Fold in jalapeño and creamed corn.
5. Spray 2 mini madeleine pans with cooking spray and fill with the batter (approx. 1 Tbsp of batter per indentation).
6. Bake 15-20 minutes, or until a toothpick inserted into madeleines comes out clean.
7. Turn madeleines out onto a cooling rack and allow to cool completely.
8. Serve with dollops of remaining creme fraiche, caviar and sprigs of dill.



2017

Contributed by

JODI TAFFEL



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### COOK'S NOTES

If caviar isn't your thing, substitute with small bits of smoked salmon or lox.

# SMITH'S

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2017

*Contributed by*

**MARY SHIVERS**

## *Mocha Pecan Cake*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

#### **Cake:**

- 1 (15.25 oz.) box German chocolate cake mix
- 1 (3.4 oz.) box instant vanilla pudding mix
- 1 tsp espresso powder
- 1 cup **Smith's** Old Fashioned Sour Cream
- 1/4 cup **Smith's** Vitamin D Milk
- 1/4 cup cold strong coffee
- 1/3 cup vegetable oil
- 4 eggs

#### **Pecans:**

- 1 egg white
- 2 Tbsp **Smith's** Orange Juice
- 1/3 cup granulated sugar
- 1/4 cup brown sugar, packed
- 1/4 tsp unsweetened cocoa powder
- 1/4 tsp espresso powder
- 1-1/4 cups pecan halves

#### **Frosting:**

- 5 cups powdered sugar
- 1/2 tsp unsweetened cocoa powder
- 1/2 tsp espresso powder
- 1/2 cup unsalted butter, melted
- 1/4 cup **Smith's** Fresh Half & Half, warmed
- 1/2 teaspoon vanilla extract

#### **Drizzle:**

- 1/4 cup **Smith's** Heavy Whipping Cream
- 2 oz. semisweet chocolate, coarsely chopped

*(Directions on following page).*



### **COOK'S NOTES**



This cake is as delicious as it is beautiful! It is so moist on the inside, thanks to the sour cream, while the orange-mocha candied pecans on the outside provide a slight crunch in every bite. It gets rave reviews because this mocha-flavored treat offers a decadent alternative to the more traditional holiday desserts. It is a great ending for any Christmas dinner or event because it serves a small crowd, can be made a day in advance, and is easy to transport.





2017

## Mocha Pecan Cake

### DIRECTIONS

1. Heat oven to 350 degrees. Line bottoms of three 9" round cake pans with parchment paper circles. Spray sides of pans lightly with cooking spray. Set aside.
2. In a large mixing bowl, stir together cake mix, pudding mix and espresso powder. Add **Smith's** Old Fashioned Sour Cream, **Smith's** Vitamin D Milk, coffee, oil and eggs. Beat on low speed until combined. Beat on medium speed for 1-2 minutes until smooth. Divide into prepared pans. Bake for 15-20 minutes or until a toothpick inserted in center comes out clean. Remove from oven and cool completely.
3. Meanwhile for pecans, in a small deep bowl, beat egg white and **Smith's** Orange Juice until frothy.
4. In a medium bowl, stir together sugar, brown sugar, cocoa powder and espresso powder. Add egg white mixture. Stir until evenly combined then stir in pecans. Line a large baking sheet with parchment paper. Spread pecan mixture on parchment-lined baking sheet.
5. Bake at 350 degrees for 20-25 minutes, stirring every 7-8 minutes until pecans are glazed.
6. Remove from oven and cool completely before separating pecans.
7. For frosting, in a large mixing bowl, stir together powdered sugar, cocoa powder and espresso powder. Add melted butter, **Smith's** Fresh Half & Half and extract. Beat on low speed until smooth.
8. To assemble, place one cake layer on a plate and spread thinly with frosting. Repeat steps twice. Spread remaining frosting on sides of cake. Immediately sprinkle pecans evenly on top and sides of cake, pressing into frosting.
9. Refrigerate uncovered for 30 minutes.
10. Meanwhile, for drizzle, heat **Smith's** Heavy Whipping Cream over low heat in a small saucepan. Bring to a simmer. Place chocolate in a small bowl and pour cream over chocolate. Stir until chocolate is melted.
11. Cool for 5 minutes then place in a 1-qt resealable plastic bag. Snip 1/8-inch off a bottom corner of bag. Squeeze bag to drizzle mixture on top of cake as desired. Allow drizzle to harden before slicing to serve.



# Mom Briggs' Gourmet Apricot Pie

**RECIPE TYPE: DESSERT**

## INGREDIENTS

### Filling:

- 2 cups **Smith's** Old Fashioned Sour Cream
- 4 Tbsps flour
- 3/4 tsp almond extract
- 2 eggs
- 1 cup sugar
- 1/2 tsp salt
- 3/4 cup dried apricots, stewed, drained and cut into pieces

### Topping:

- 1/2 cup light brown sugar
- 1/3 cup flour
- 1/4 cup unsalted butter

### Other ingredients:

- Cool Whip
- Pie shell

## DIRECTIONS

1. Be sure to use dried apricots, not canned
2. Beat filling ingredients well. Fold in apricots. Pour into unbaked pie shell.
3. Bake at 400 degrees for 25 minutes. Remove from oven and immediately sprinkle topping over pie and return to oven to bake 20 minutes longer.
4. Chill in refrigerator. Serve with whipped cream.



Contributed by

**JILL DEHANN**



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## Mom's Cinnamon Coffee Cake

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 cup granulated sugar
- 1/2 cup butter or margarine
- 1 egg
- 1 cup **Smith's** Cultured Low Fat Buttermilk
- 2 cup sifted flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt

#### Crumbs for topping:

- 1 cup packed brown sugar
- 2 Tbsps flour
- 3 Tbsps melted butter
- 1 tsp cinnamon

### DIRECTIONS

1. Cream shortening, sugar and add egg. Add the dry ingredients alternately with **Smith's** Cultured Low Fat Buttermilk and soda. Pour half of batter into greased pan and sprinkle with half of crumbs. Then put remaining batter on top and top with remaining crumbs. Bake in 8"x12" pan in 350-degree oven for 30 min or longer.
2. Mix together ingredients to form crumb topping.



2017

Contributed by

JANE DEITRICK



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### COOK'S NOTES

My 95-year-old mother has made these for years and always used **Smith's** Buttermilk. I carry on the tradition in the cakes or in large Texas-sized muffins.



## Moose Tracks® Cupcakes

### RECIPE TYPE: DESSERT

### INGREDIENTS

#### Cupcakes:

- 1 chocolate cake mix
- 2 cups **Smith's** Moose Tracks Ice Cream, melted
- 2 Tbsps **Smith's** Heavy Cream
- 3 large eggs

#### Mousse Filling and Frosting:

- 1-1/4 cups powdered sugar
- 1/3 cup unsweetened cocoa powder
- 2 cups **Smith's** Heavy Whipping Cream
- 1/2 cup chopped toasted pecans
- 1/2 cup mini semisweet chocolate chips

#### Garnish:

- 1/3 cup finely chopped toasted pecans
- 2 milk chocolate bars, shaved

### DIRECTIONS

1. Heat oven to 350 degrees. Place paper cupcake liners in each of 24 regular-size muffin cups.
2. In a large mixing bowl, beat cake mix, melted **Smith's** Moose Tracks Ice Cream, **Smith's** Heavy Cream and eggs on medium speed for 2 minutes.
3. Fill cupcake liners 2/3 full of batter.
4. Bake for 15 to 20 minutes or until cupcakes test done.
5. Let cool for 5 minutes before removing from pan to a wire rack to cool completely.
6. Use a spoon to gently scoop out centers of cooled cupcakes.
7. For mousse filling and frosting, stir powdered sugar and cocoa powder together in a large mixing bowl. Whisk in **Smith's** Heavy Whipping Cream.
8. Chill for 30 minutes.
9. Beat on low speed for 1 minute then on medium speed until stiff.
10. Place half of mousse in a pastry bag. Stir pecans and chocolate chips into remaining mousse.
11. Fill cupcake centers with pecan/chocolate chip mousse.
12. Pipe mousse in pastry bag onto cupcakes.
13. Garnish cupcakes with pecans and shaved chocolate, as desired.
14. Chill for 1 to 2 hours before serving.

Makes 24 cupcakes.



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### COOK'S NOTES

Moose Tracks ice cream is a family favorite, so I created these decadent cupcakes not only to serve during the holidays with steaming mugs of coffee, but also to leave a couple out for Santa to enjoy on his yearly visit. No cookies needed!





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## New York Style Cheesecake

**RECIPE TYPE: DESSERT**

### INGREDIENTS

#### **Crust:**

1-1/2 cups graham cracker crumbs

1/4 tsp ground cinnamon

1/3 cup melted margarine

#### **Filling:**

4 (8 oz) packages cream cheese, softened

1-1/4 cups sugar

1/2 cup **Smith's** Sour Cream

2 tsp vanilla extract

5 large eggs

#### **Topping:**

1/2 cup **Smith's** Sour Cream

2 tsp sugar

### DIRECTIONS

1. Preheat oven to 475 degrees. Place a large pan filled with 1/2 inch water in oven.
2. Make crust: Mix graham cracker crumbs and cinnamon; add margarine. Press crust onto bottom and 2/3 of the way up a 9" springform pan lined with parchment. Wrap a large piece of foil around bottom of pan. Freeze until filling is prepared.
3. Make filling: Use an electric mixer to mix cream cheese, sugar, **Smith's** Old Fashioned Sour Cream and vanilla. Blend until smooth and creamy. Scrape down sides of bowl. Whisk eggs in a bowl; add to cream cheese mixture. Blend just until eggs are incorporated.
4. Remove crust from freezer and pour in filling. Carefully place cheesecake into preheated water bath. Bake for 12 minutes; turn oven to 350 degrees F and bake until top of cheesecake turns golden, 50 to 60 minutes. Remove cake to a wire rack to cool.
5. Make topping: Combine **Smith's** Sour Cream and sugar; spread over cake. Cover and refrigerate at least 4 hours.
6. Garnish with your favorite fresh fruit.



2017

*Contributed by*

**NICOLE MENDENHALL**



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# Orange Creamsicle Pie

## RECIPE TYPE: DESSERT

### INGREDIENTS

- 2 cups **Smith's** Heavy Whipping Cream
- 2 Tbsps sugar
- 2 tsps **Smith's** Orange Juice
- 8 oz cream cheese
- 4 oz **Smith's** Small Curd Cottage Cheese
- 1 cup **Smith's** Orange Juice
- 4 oz box instant vanilla pudding
- 3 oz box orange gelatin
- 2 prepared graham cracker crusts

### DIRECTIONS

#### Whipped Cream:

1. Chill bowl, whisk in all ingredients.
2. Pour **Smith's** Heavy Whipping Cream, sugar and **Smith's** Orange Juice into chilled bowl. Whisk on high until stiff peaks form.
3. Blend softened cream cheese into whipped cream until smooth. Add **Smith's** Small Curd Cottage Cheese, **Smith's** Orange Juice and blend until creamy.
4. Stir in pudding, then gelatin and blend well.
5. Divide filling between the two prepared graham cracker crusts.
6. Chill for 3 hours before serving.



2018

Contributed by

BRANDI GAIL



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### COOK'S NOTES

This Orange Creamsicle pie is a special holiday tradition for me because it was my father's favorite at every gathering. Now that my father has passed away, I make this recipe in his remembrance and honor. It makes my family feel his presence at our holiday celebrations even in his absence.





## Orange Delight

**RECIPE TYPE: DESSERT**

### INGREDIENTS

**Smith's** Cottage Cheese  
**Smith's** Whipping Cream  
orange jello  
crushed pineapple

### DIRECTIONS

1. Drain crushed pineapple thoroughly.
2. Mix all ingredients (including the **Smith's** Cottage Cheese and **Smith's** Whipping Cream) together and chill two hours.



2019

Contributed by

**JENNIFER VANCUREN**



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### COOK'S NOTES

The flavor is delicious and it's always been a tradition since I can remember during all holidays. It really makes me remember my gramma.



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## *Peanut Butter Blossoms*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

1-3/4 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp kosher salt  
1/2 cup butter, softened  
1/2 cup smooth peanut butter  
1/2 cup packed brown sugar  
1/4 cup granulated sugar, plus more for rolling  
1 egg  
2 Tbsp **Smith's** Milk  
1 tsp pure vanilla extract  
Hershey kisses

### **DIRECTIONS**

1. Preheat oven to 375 degrees and line two large baking sheets with parchment paper.
2. In small bowl, whisk flour, baking soda, and salt until combined.
3. In a large bowl, use a hand mixer to beat butter and peanut butter until smooth.
4. Add sugars and beat until fluffy and light in color. Beat in egg, then add **Smith's** Milk and vanilla and mix until combined. Gradually add flour mixture, stirring on low, until just combined.
5. Roll a tablespoonful of cookie dough into a ball, then roll in sugar.
6. Place on baking sheet and repeat with remaining dough, spacing cookies at least 2 inches apart.
7. Bake until cookies have poofed and no longer look raw, about 8 to 10 minutes (they won't brown!).
8. Immediately top with Hershey kisses before serving.



2019



Contributed by  
**HOLLY ENGLER**



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### **COOK'S NOTES**

These are a holiday favorite for my family. Tasting them reminds me of being a kid at home with my family at Christmas.





## PECAN BARS

RECIPE TYPE: DESSERT

### INGREDIENTS

#### **Crust:**

- 1-1/4 cups flour
- 1/3 cup dark brown sugar
- 1/4 tsp. salt
- 1 stick salted butter

#### **Filling:**

- 6 tbsp. unsalted butter
- 1/3 cup syrup
- 1/3 dark brown sugar
- 1/3 cup **Smith's** Heavy Cream
- 2 cups pecans, chopped

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line 9" x 9" pan with heavy duty non-stick foil.
3. Mix flour, brown sugar, salt and butter, press into lined pan and bake 12 to 15 minutes.
4. Remove from oven.
5. In saucepan, mix butter, syrup, and brown sugar.
6. Mix well, stir frequently until boils. Boil for 1 minute.
7. Remove from burner and mix in **Smith's** Heavy Cream, then stir in pecans.
8. Pour over crust and bake 22 - 25 minutes until bubbly. Remove from oven and let cool.
9. Once cool, lift out of pan and cut into bars and serve.



2019

Contributed by  
**TAMMY DUSSEAU**



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### COOK'S NOTES

Favorite and easy recipe our whole family loves and looks forward to every Thanksgiving and Christmas. They are also great to transport to family gatherings and to box up and give as gifts!



## Pecan Pie Cookies

**RECIPE TYPE: DESSERT**

### INGREDIENTS

#### Dough:

- 1 cup packed light brown sugar
- 3/4 cup butter, softened
- 1 large egg
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking powder

#### Filling:

- 1 cup pecans, chopped
- 1/2 cup packed light brown sugar
- 1/4 cup **Smith's** Heavy Whipping Cream
- 3/4 tsp almond extract

### DIRECTIONS

1. Using a mixer, cream together brown sugar and butter until smooth.
2. Add egg and vanilla and mix until fully incorporated.
3. Add flour and baking powder and beat on medium speed until combined.
4. Chill dough for 30 minutes. While the dough is chilling, heat the oven to 350 degrees.
5. After the dough has chilled, shape dough into uniform balls using a 1 oz scoop, placing them two inches apart on ungreased cookie sheets.
6. Press a well in the center of each cookie to hold the pecan filling. Make sure the well is large enough to accommodate a heaping half tsp of filling. Combine the pecan filling ingredients and stir until mixed.
7. Place a heaping half tsp of filling in each cookie well.
8. Bake for 8 to 12 minutes.
9. Allow to cool for 2 minutes on the cookie sheets then transfer to racks.

Yield: 5 dozen cookies



2018

Contributed by  
**JUDITH CHURCH**



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### COOK'S NOTES

This cookie has been a part of my family's Christmas since I was a child. Mom and her three girls, all decked out in Christmas aprons, would bake this family favorite. The 4th generation of bakers is now continuing the family tradition. All three girls still have their 50-year-old Christmas aprons.





# Pineapple Pie

## RECIPE TYPE: DESSERT

### INGREDIENTS

Graham cracker crust (or the crackers and butter)  
Large Instant Vanilla Pudding  
1 can crushed pineapple and juice  
8 oz **Smith's** Old Fashioned Sour Cream  
1 jar maraschino cherries  
Cool whip

### DIRECTIONS

1. In a bowl, mix pudding, pineapple and **Smith's** Old Fashioned Sour Cream together until well incorporated.
2. Pour into crust.
3. Refrigerate until set.
4. Decorate top with whipped cream and maraschino cherries.



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### COOK'S NOTES

I only seem to make during Christmas and we love it – a long awaited treat.

*Contributed by*

**PAULA TODORA**

## *Pumpkin Eggnog Bread Pudding with Salted Maple Toffee Sauce*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

#### **Bread Pudding:**

24 oz loaf country white bread, cut into 1-inch cubes, crust on  
1 Tbsp cold unsalted butter  
1-1/2 cup **Smith's** Vitamin D Milk  
1 cup **Smith's** Premium Eggnog  
1 cup **Smith's** Heavy Whipping Cream  
1 (15 oz) can pure pumpkin  
1/2 cup light brown sugar  
1/2 cup granulated sugar  
1-1/2 Tbsps pumpkin pie spice  
4 eggs, slightly beaten  
1-1/2 tsps pure vanilla extract  
1 cup raisins

#### **Salted Maple Toffee Sauce:**

1/4 cup salted butter  
1 cup light brown sugar  
1/2 cup sweetened condensed milk  
1/4 cup pure maple syrup  
1/4 tsp salt  
1/2 tsp pure vanilla extract

*(Directions on following page).*



### **COOK'S NOTES**

Like so many other people, I can't wait until pumpkin spice floods the market during the holidays! My husband, James, feels the same way about eggnog, so this recipe combines the best of both worlds for me and my family during the holidays, and it's my most requested dessert.

I could just sit and drink the Salted Maple Toffee Sauce, and it's the perfect crowning glory for this decadent and fragrant dessert. Drizzle it on liberally when the bread pudding comes out of the oven, and sometimes I even add an extra little sprinkling of salt over the top.





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# *Pumpkin Eggnog Bread Pudding with Salted Maple Toffee Sauce*

## **DIRECTIONS**

1. Heat oven to 350 degrees. Generously grease 9"x13" baking dish with 1 Tbsp cold butter.
2. Spread bread cubes evenly onto a large baking pan with sides and bake 7-8 minutes, just until beginning to turn light golden. Place toasted bread cubes into prepared baking dish.
3. In a large bowl, whisk **Smith's** Vitamin D Milk, **Smith's** Premium Eggnog and **Smith's** Heavy Whipping Cream. Add canned pumpkin, pumpkin pie spice, eggs, vanilla and raisins. Whisk until completely combined. Place prepared baking dish inside large baking pan. Pour pumpkin mixture over bread cubes and push bread down into wet mixture with a rubber spatula until all liquid saturates bread.
4. Carefully fill baking pan halfway with water to make a water bath for the bread pudding. Bake 45 minutes.
5. To make the salted maple toffee sauce, melt butter in a medium saucepan on medium heat. Add brown sugar, sweetened condensed milk, maple syrup and salt and continue to cook, stirring constantly, 3-4 minutes. Remove from heat, add vanilla and stir. Drizzle over warm bread pudding.



## Pumpkin Eggnog Spice Crumb Cake

### RECIPE TYPE: DESSERT

### INGREDIENTS

#### Cake:

- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 15 oz pumpkin puree
- 1 cup **Smith's** Premium Eggnog
- 2 cups flour
- 2-1/2 tsps baking powder
- 1 tsp salt
- 1/2 tsp pumpkin pie spice
- 1/4 tsp nutmeg

#### Crumb Topping:

- 2 sticks butter, softened
- 3/4 cup white sugar
- 2 cups flour
- 2 tsps vanilla extract
- 2 tsps cinnamon

### DIRECTIONS

1. Preheat oven to 350 degrees. Spray a 9"x13" baking dish with cooking spray.
2. In a large bowl, mix the butter, sugar, eggs, pumpkin and **Smith's** Premium Eggnog until well combined. Mix in the flour, baking powder, salt, pumpkin pie spice and nutmeg. Mix well and spread evenly into pan. Bake cake for about 20 minutes, remove from oven. Set aside.
3. Meanwhile, in a separate bowl make the crumb mixture by adding the butter, sugar, flour, vanilla and cinnamon. Mix with a fork until large crumbs form. Spread on top of the cake batter evenly.
4. Bake for about 20 more minutes, or until center is set.



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Contributed by

KRISTEN HEIGL



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# *Pumpkin Spice Bread Pudding with Pumpkin Spice Caramel Sauce*

## RECIPE TYPE: DESSERT

### INGREDIENTS

1 pound loaf sourdough bread,  
trimmed and cut into 1 inch slices

1 15 oz. can pumpkin puree

3/4 cup **Smith's** Whole Milk

3/4 cup **Smith's** Buttermilk

2 large eggs, lightly beaten

2/3 cup sugar

1 tsp pumpkin pie spice

1/2 tsp. salt

2 tsp. vanilla

1/2 cup chopped pecans

1 cup pumpkin spice caramel sauce

#### **Sauce Ingredients:**

1 cup granulated sugar

1/4 cup water

4 tbsp. unsalted butter, softened

1/2 cup **Smith's** Heavy Whipping  
Cream at room temp.

1 tsp. vanilla extract

1/2 tsp. kosher salt

1/2 tsp. pumpkin pie spice

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Spray a 2-quart baking dish with non-stick spray.
3. Place bread slices in your prepared dish and set aside.
4. In a large bowl, stir together pumpkin, **Smith's** Milk, **Smith's** Buttermilk, eggs, sugar, pumpkin pie spice and salt until fully combined.
5. Pour over bread. Sprinkle top with pecans.
7. Bake until set, about 40 minutes.
8. Top with pumpkin spice caramel sauce. Serve warm.
9. **Make sauce** - in medium saucepan, bring sugar and 1/2 cup water to a boil over medium heat.
10. Cook without stirring until the mixture is amber in color, about 10 minutes.
11. Brush sides of pan with water to remove sugar crystals.
12. Remove pan from heat and carefully stir in butter, **Smith's** Heavy Whipping Cream, vanilla, salt and pumpkin pie spice.
13. Mix will boil rapidly.
14. Let cool completely.
15. Cover and refrigerate up to 1 week.



2019

*Contributed by*  
**PAMELA PALMER**



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### COOK'S NOTES

This recipe I made with my Mother at Christmas time..since then she has passed away... the aromas of holiday times remind me of all the hours I spent in the kitchen with her preparing our Italian holiday feast... I have a recipe for a Pistachio nut bread that is so yummy... I will submit that as well.



# Pumpkin Torte

## RECIPE TYPE: DESSERT

### INGREDIENTS

#### **Crust:**

24 graham crackers

1/3 cup sugar

1/2 cup butter

#### **Filling, Step 1:**

2 eggs, beaten

3/4 cup sugar

8 oz cream cheese

2 cups pumpkin

3 egg yolks

1/2 cup sugar

1/2 cup **Smith's** Milk

1/2 tsp salt

1 Tbsp cinnamon

1 envelope plain gelatin

1/4 cup cold water

#### **Filling, Step 2:**

3 egg whites

1/4 cup sugar

whipped cream, to taste

### DIRECTIONS

1. Make crust.
2. Mix graham crackers, sugar and butter, and press into 9 x 13 inch pan.
3. Make filling (step 1).
4. Mix eggs, 3/4 cup sugar and cream cheese, and pour over crust.
5. Bake 20 minutes at 350 degrees.
6. Cook pumpkin, egg yolks, 1/2 cup sugar, **Smith's** Milk, salt and cinnamon until mixture thickens.
7. Remove from heat and add gelatin, dissolved in cold water.
8. Cool.
9. Make filling (step 2).
10. Beat egg whites, 1/4 cup sugar and fold in pumpkin mixture.
11. Pour over cooked baked crust.
12. Top with whipped cream.



2019

Contributed by

MIRIUM HERSHBERGER



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### COOK'S NOTES

My mom would make this almost every Thanksgiving and Christmas season. It still brings back fond memories of family time .





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## *Rice Pudding*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

3/4 cup uncooked rice  
2 cups **Smith's** Milk  
1/3 cup sugar  
1/4 tsp salt  
1 beaten egg  
2/3 cup raisins  
1 Tbsp butter  
1/2 tsp vanilla

### **DIRECTIONS**

1. Bring 1-1/2 cups water to boil and stir in rice into boiling water. Reduce heat to low cover and simmer for 20 min.
2. In a clean pan, combine cooked rice, 1-1/2 cups **Smith's** Milk, sugar and salt. Cook over medium heat until thick and creamy 15 to 20 min.
3. Stir in remaining 1/2 cup **Smith's** Milk and beaten egg. And raisins and cook 2 minutes, stirring constantly. Remove from heat stir in butter and vanilla.



2017

*Contributed by*

**DENISE MCDONALD**



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## Ritz Cracker Fluff

**RECIPE TYPE: DESSERT**

### INGREDIENTS

- 2 tubes snack crackers, crushed
- 3 Tbsps sugar
- 1 stick of melted butter
- 2 small packs of instant vanilla pudding
- 3/4 cup of **Smith's** Vitamin D Milk
- 3/4 cup of **Smith's** Fresh Half & Half
- 1 qt of **Smith's** Old Fashioned Vanilla Ice Cream
- 12 oz container of whipped topping

### DIRECTIONS

1. Mix crackers, sugar and butter. Press on bottom of a 9"x13" pan saving out 3/4 cup for topping.
2. Mix the pudding, **Smith's** Vitamin D Milk and **Smith's** Fresh Half & Half until smooth then add **Smith's** Old Fashioned Vanilla Ice Cream.
3. Pour over crust and add the whipped topping.
4. Sprinkle with saved crumbs and refrigerate.



More recipes at  
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### COOK'S NOTES

It's a light and refreshing dessert enjoyed by adults and children.





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## Seven Up Cake

**RECIPE TYPE: DESSERT**

### INGREDIENTS

1 box yellow cake mix (pudding in mix)

10 oz. 7up

4 eggs

3/4 cup oil

#### **Topping:**

1 lb. can crushed pineapple with juice

1 stick butter

1-1/2 cups sugar

4 Tbsp **Smith's** Milk

### DIRECTIONS

1. Mix cake mix, 7UP, eggs and oil together.
2. Put in greased fluted pan.
3. Bake on 350 degrees for 15 to 20 minutes.
4. Let cool.
5. While cake is baking, make topping.
6. Mix pineapple, butter, sugar and **Smith's** Milk in sauce pan.
7. Cook until consistency of pudding.
8. After topping and cake has cooled, pour topping on top of cake.
9. Sprinkle with coconut and enjoy!



2019

*Contributed by*

**DAWN FARLEY**



*More recipes at*  
**SMITHSBRAND.COM**

### COOK'S NOTES

It was always my in-laws favorite every year they have asked me to make it. unfortunately we lost my mother-in-law this year but I still plan on making it for her as a tradition.



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## *Smashed Santa Sundae*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

- 3 Oreo cookies
- 2 scoops **Smith's** Cherry Vanilla Ice Cream
- 2 Tbsps chocolate syrup
- Whipped cream
- 1 Maraschino cherry

### **DIRECTIONS**

1. Crush Oreo cookies in a blender or food processor or place in a plastic bag and smash with a rolling pin.
2. Place 2/3 of the crushed cookies in the bottom of a sundae glass.
3. Top with 1 scoop **Smith's** Cherry Vanilla Ice Cream.
4. Layer on remaining cookie crumbs and chocolate syrup.
5. Top with second scoop **Smith's** Cherry Vanilla Ice Cream.
6. Add a hefty dollop or squirt of whipped cream.
7. Place a cherry on top.



2017

*Contributed by*  
**KAREN BRENNER**



*More recipes at*  
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### **COOK'S NOTES**

Kids will love making this "Smashed Santa Sundae" almost as much as they'll like eating it! With the Oreos representing Santa's boots and belt and Smith's Cherry Vanilla ice cream playing the role of Santa's red suit, get ready for some giggles when you top it with Santa's nose like a cherry that's REALLY a cherry!





## Sister's Strudel

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 2 cups flour
- 2 sticks butter or margarine
- 8 oz **Smith's** Old Fashioned Sour Cream
- 1/4 tsp salt
- 2 cans pie filling of your choice

### DIRECTIONS

1. Preheat oven to 375 degrees.
2. Cut flour, salt and margarine or butter together, like pie.
3. Stir in **Smith's** Old Fashioned Sour Cream. Mix.
4. Refrigerate overnight.
5. Divide dough into two balls. Roll each ball flat on floured surface.
6. Spoon pie filling in center and fold edges in toward the center.
7. Bake on a cookie sheet at 375 degrees for 45 minutes.
8. Sprinkle with sugar, if desired.



2018

Contributed by

JANET JARVIS



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### COOK'S NOTES

This has been a favorite recipe in my family for over 40 years. It is rustic, delicious and fun to make. **Smith's** Old Fashioned Sour Cream makes the crust so tender and flaky and melt in your mouth delicious! How a recipe so simple can be so special has always amazed our family — young and old, alike!



## Sour Cream Cut-Out Cookies

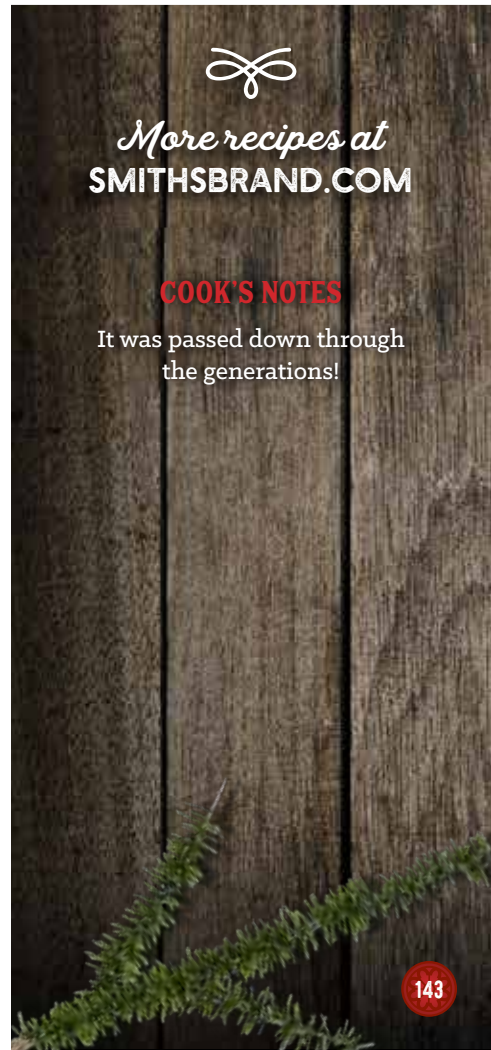
### RECIPE TYPE: DESSERT

### INGREDIENTS

- 2 cups sugar
- 2 cups butter
- 1 cup **Smith's** Old Fashioned Sour Cream
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking powder
- 1 tsp baking soda
- 6 cups flour

### DIRECTIONS

1. Cream sugar and butter, then add **Smith's** Old Fashioned Sour Cream, eggs and vanilla.
2. In a separate bowl, stir baking powder, baking soda and flour.
3. Add to batter and mix.
4. Split dough in 5 balls, cover and refrigerate overnight.
5. Roll and cut out, bake for 9 minutes at 350 degrees.
6. Frost with your favorite icing. I use a cream cheese.



More recipes at  
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### COOK'S NOTES

It was passed down through  
the generations!





## Swirl Cookies

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 2-1/4 cup sifted flour
- 3/4 tsp baking powder
- 1/2 tsp salt
- 2/3 cup butter
- 1 cup granulated sugar
- 3/4 tsp vanilla
- 1 egg
- 2 Tbsps **Smith's** Vitamin D Milk
- 1 oz unsweetened chocolate

### DIRECTIONS

1. Sift flour, baking powder and salt.
  2. Cream butter and granulated sugar. Add egg and vanilla. Combine.
  3. Divide dough into two portions and add the chocolate to one half. Wrap and chill 1/2 hour.
  4. Combine **Smith's** Vitamin D Milk with unsweetened chocolate and melt to combine.
  5. Roll each and place chocolate on top of white dough. Roll into a log roll in granulated sugar.
  6. Wrap and chill 1/2 hour or overnight.
  7. Slice from the end and bake on a greased cookie sheet or parchment or pan silicone, so they do not stick.
  8. Bake at 375 degrees for 10 minutes.
- They can be frozen.



2018

Contributed by

DELOURDE SHEPARD



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### COOK'S NOTES

My grandmother and I use to make these when I was a child. My mom continued. When I met my husband, his mom made the same cookies. I guess after 48 years, they also are my family's favorite cookie.

# SMITH'S

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2019

*Contributed by*

**NICOLE LINDSEY**

## *Unique Peach Upside Down Cake*

**RECIPE TYPE: DESSERT**

### **INGREDIENTS**

2 frozen unsweetened peaches, sliced

2 cups **Smith's** Eggnog, optional

1/4 cup butter

1/2 cup packed brown sugar

#### **Batter:**

1/2 cup butter, softened

3/4 cup sugar

1 large egg, room temperature

1 tsp. vanilla extract

1-1/4 cups all-purpose flour

1-1/4 teaspoons baking powder

1/4 tsp. salt

1/2 cup **Smith's** Whipping Cream 36% milk fat

or 1/2 cup **Smith's** Vitamin D Milk

*(Directions on following page).*



### **COOK'S NOTES**

A family favorite and a must have at every family dinner.





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2019

## *Unique Peach Upside Down Cake*

### **DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Using **Smith's** Egg Nog, combine with peaches and let stand 10 minutes.
3. Meanwhile, place 1/4 cup butter in a 10-inch cast-iron or other ovenproof skillet; heat in oven until butter is melted, 5-7 minutes.
4. Sprinkle brown sugar evenly over butter. Arrange thawed peach slices over brown sugar.
5. For batter, in a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla.
6. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with **Smith's** Milk, beating after each addition just until combined.
7. Spread batter evenly over peaches.
8. Bake until a toothpick inserted in center comes out clean, 40-45 minutes.
9. Cool 5 minutes before inverting onto a serving plate.
10. Serve warm.



## White Chocolate Eggnog Pudding

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1/2 cup sugar
- 1/3 cup white chocolate powder
- 3 Tbsps cornstarch
- 1 tsp flour
- 2 cups **Smith's** Low-Fat Eggnog
- 2 Tbsps butter
- 4 Tbsps pomegranate arils

### DIRECTIONS

1. In a heavy medium saucepan, mix sugar, chocolate powder, cornstarch and flour.
2. Add 1 cup **Smith's** Low-Fat Eggnog to dissolve cornstarch. Whisk in remaining **Smith's** Low-Fat Eggnog.
3. Whisk mixture over medium heat until thickened and let simmer about 5-6 minutes, stirring constantly.
4. Remove from heat. Stir in butter.
5. Divide pudding among 4 custard cups. Chill until cold, about 2 hours.
6. Before serving, sprinkle with pomegranate arils.







## White Christmas Cookies

### RECIPE TYPE: DESSERT

### INGREDIENTS

- 1 cup vegetable shortening or butter
- 1 cup sugar
- 1 cup **Smith's** Whipping Cream
- 1/2 cup **Smith's** Milk
- 1 Tbsp vanilla
- 1 Tbsp lemon extract
- 5 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

### DIRECTIONS

1. Cream together butter, sugar and liquid ingredients (including **Smith's** Milk & **Smith's** Whipping Cream).
2. In a separate bowl, mix dry ingredients, then add to the creamed mixture.
3. Roll out dough 1/2 in. thick and cut with cookie cutters.
4. Bake at 350 degrees for 5-7 min.
5. Cool and decorate.



2019

Contributed by  
**TERESA AGBAJE**



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### COOK'S NOTES

Family gathered around the table to decorate cookies, lots of fun and laughter. Special memories.



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**BEVERAGES**







## Carolers' Hot Chocolate

### RECIPE TYPE: BEVERAGE

### INGREDIENTS

#### Hot Chocolate:

- 2 oz unsweetened/bittersweet chocolate, chopped
- 1/3 cup sugar
- 4 cups **Smith's** Vitamin D Milk
- 1/2 tsp vanilla

#### Whipped Cream:

- 1/2 cup **Smith's** Heavy Whipping Cream
- 1 Tbsp confectioners sugar

#### Optional:

- Candy cane
- Cinnamon, ground
- Chocolate shavings

### DIRECTIONS

#### Hot Chocolate:

1. Melt chocolate and sugar in a 2-qt saucepan over medium heat.
2. In a separate saucepan, heat the **Smith's** Vitamin D Milk until small bubbles form on the top (do not boil).
3. Pour the heated milk into the chocolate/sugar mixture. Whisk over low heat until smooth.
4. Top with whipped cream.

#### Whipped Cream:

1. In a chilled bowl, beat chilled **Smith's** Heavy Whipping Cream and confectioners sugar just until it forms stiff peaks.

#### Optional:

Stir with a candy cane, sprinkle with ground cinnamon or top with chocolate shavings.



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### COOK'S NOTES

Whether lifting our voices in song for neighbors or residents in a senior care facility, we always end our caroling tradition by warming up with tasty, smooth hot chocolate.



## Dreamsicle Smoothie

### RECIPE TYPE: BEVERAGE

### INGREDIENTS

- 1 frozen ripe banana, previously peeled and sliced
- 2 tsps vanilla extract
- 1/2 cup **Smith's** Orange Juice
- 3/4 cup vanilla Greek yogurt
- 1 orange, peeled and sliced

### DIRECTIONS

1. Mix all ingredients in a strong blender till smooth and creamy.
2. Garnish with a slice of orange and enjoy.



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### COOK'S NOTES

I'm usually sick around the holidays and my mom is a huge believer in vitamin D for curing plague exposure.





## Eggnog From Scratch

### RECIPE TYPE: BEVERAGE

### INGREDIENTS

- 3-1/2 cups **Smith's** Heavy Cream
- 6 eggs
- 1-1/2 cups granulated sugar
- Pinch of kosher salt
- 1 tsp vanilla extract
- 1 tsp freshly grated nutmeg, plus more for garnish
- 1/2 tsp cinnamon

### DIRECTIONS

1. In a large saucepan, heat 2-1/2 cups of the **Smith's** Heavy Cream over medium-low heat until it begins to simmer around the edges of the pan (do not let it boil).
2. While the cream is heating, whisk together the eggs, sugar and salt in a large bowl.
3. Ladle out 1 cup of the warm cream mixture and slowly pour it into the egg mixture, whisking constantly.
4. Scrape all of the egg mixture into the saucepan. Continue to cook, stirring constantly with a rubber spatula, being sure to scrape the bottom of the pan as you stir, until the mixture thickens and coats the back of the spatula, a few minutes.
5. The mixture should register 170 to 175 degrees on an instant-read digital thermometer. Add spices. Don't stop stirring.
6. Whip the remaining 1 cup of **Smith's** Heavy Cream until soft peaks form.
7. Gently fold the whipped cream into the eggnog mixture, making sure the whipped cream is completely incorporated.
8. Serve immediately, topping each serving with a sprinkle of fresh nutmeg. Enjoy!



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### COOK'S NOTES

I grew up with **Smith's** Milk and dairy products in my house here in Ohio, and still use them (50 years later). For those holiday nights, eggnog is a favorite, but making our own is special memorable moment. Happy Holidays! :)



## Holiday Punch

### RECIPE TYPE: BEVERAGE

### INGREDIENTS

- 1 gallon **Smith's** Lime (green) Fruit Drink
- 1 - 2-liter bottle of 7-Up
- 1 container of Pineapple Sherbet

### DIRECTIONS

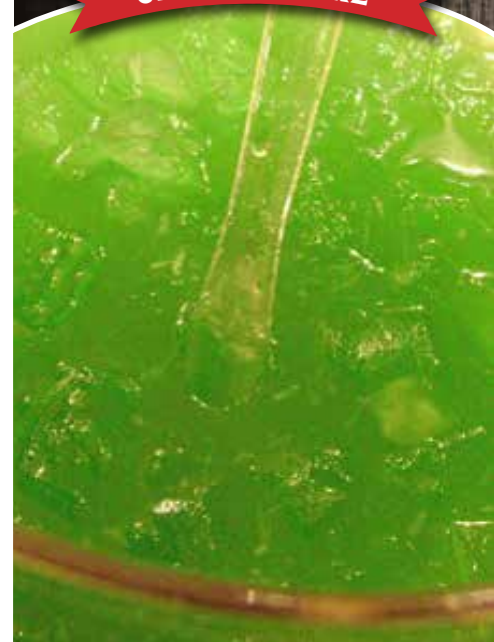
1. In large punch bowl, pour half of lime (green) fruit drink. Add 7-Up.
2. Using ice cream scoop, add the pineapple sherbet.



2017

Contributed by

**CHERYL MOORE**



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### COOK'S NOTES

My mom always made this punch for our family at Christmas and I continue to do so.





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## Iced Coffee

**RECIPE TYPE: BEVERAGE**

### INGREDIENTS

- 10 cups hot, strongly brewed coffee
- 3/4 cup white sugar
- 1/2 cup instant coffee granules
- 1 Tbsp vanilla
- 1 - 14 oz. sweetened condensed milk
- 1 - 1/2 gallon **Smith's** Milk

### DIRECTIONS

1. Mix coffee, sugar, instant coffee and vanilla together. Add sweetened condensed milk and cool.
2. Once cool, add **Smith's** milk and enjoy!!



2019

*Contributed by*

**RACHEL YODER**



*More recipes at*  
**SMITHSBRAND.COM**

### COOK'S NOTES

This iced coffee is a very refreshing drink that everyone in our family looks forward to!!



## Iced Eggnog Latte

RECIPE TYPE: BEVERAGE

### INGREDIENTS

1 cup strong coffee

**Smith's** Eggnog

### DIRECTIONS

1. Fill A Cup Full With Ice.
2. Fill cup 3/4 with **Smith's** Eggnog and 1/4 with coffee.
3. Enjoy!!



Contributed by  
**CHERYL MOORE**



More recipes at  
[SMITHSBRAND.COM](http://SMITHSBRAND.COM)

### COOK'S NOTES

Fill the cup full of ice. Fill cup  
3/4 with Smith's Eggnog  
and 1/4 coffee.

Enjoy!!





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## Mexican Eggnog

**RECIPE TYPE: BEVERAGE**

### INGREDIENTS

4 cups **Smith's** Milk  
1 cup sugar  
Pinch of baking soda  
2 sticks (3 inches long each) cinnamon  
1 whole clove  
Zest of 1 orange, in strips (no white pith, please)  
1/4 tsp fresh-ground nutmeg  
8 egg yolks (large)  
1 tsp vanilla  
1/2 cup dark rum (optional)  
Extra ground nutmeg for garnish

### DIRECTIONS

1. Place **Smith's** Milk, sugar, baking soda, cinnamon, clove and orange zest in a saucepan.
2. Watching carefully, bring to a simmer, lower heat, cover and simmer for 5 minutes. Do not walk away because you must adjust the heat after covering it, or it might boil over.
3. Remove from heat, still covered, and steep for 30 minutes.
4. Uncover milk mixture and strain out cinnamon sticks, clove and orange peel. Stir in nutmeg.
5. Allow to cool while separating eggs and placing yolks in the bowl of a mixer. Beat yolks until pale yellow and thick.
6. Ladle in warm milk mixture in a thin stream while beating on medium-high speed to prevent eggs from cooking.
7. When all milk has been added, return to saucepan and cook over medium-low heat, stirring constantly, until nog has thickened enough to coat the back of a spoon.
8. Remove from heat and stir in vanilla and rum.
9. Serve warm or, even better, chill overnight to allow flavors to blend before serving.



2018

Contributed by

**JANE SNOW**



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### COOK'S NOTES

I love Mexican food and when I discovered this spicy, warming Mexican version of our traditional eggnog, I couldn't wait to introduce it to my family and friends. We like to sip it warm, around an outdoor fire. It puts us in the mood for the holidays.



## Orange Pineapple Punch à la Mode

### RECIPE TYPE: BEVERAGE

### INGREDIENTS

- 2-1/2 cups **Smith's** Orange Juice
- 1/2 cup granulated sugar
- 2 cups pineapple juice
- 2 cups ginger ale, chilled
- 4 cups **Smith's** Orange Pineapple Premium Ice Cream

### Garnish:

- 4 thin fresh orange slices, halved

### DIRECTIONS

1. In a 3-4 qt pitcher or container, stir together **Smith's** Orange Juice and sugar until sugar is dissolved.
2. Stir in pineapple juice and lemonade. Cover and chill for 1 to 2 hours or until serving time.
3. Chill eight 12 oz glasses. When ready to serve, gently stir ginger ale into orange juice mixture.
4. Place a 1/2-cup scoop of **Smith's** Orange Pineapple Premium Ice Cream in each chilled glass.
5. Divide orange juice mixture over **Smith's** Orange Pineapple Premium Ice Cream.
6. Garnish rim of each glass with a half slice of orange. Serve immediately.

Serves 8.



2018

Contributed by

MARY SHIVERS



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### COOK'S NOTES

While I always have hot drinks available throughout the Christmas season, I enjoy keeping a pitcher of this non-traditional holiday punch ready too, simply adding the ginger ale and ice cream to individual glasses, as needed.