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## Introduction

I am “Senora C,” The Lady of Navidad NM Christmas Lights Show and Senora C Christmas Store, LLC.

I am a Member of Royal Order of Mrs. Claus, An Organization of Mrs. Santa Clauses, belonging to the Registry of Santa Clauses.

Senora C is a combination of my Family Heritages, spanning everything from Native American to Hispanic and Anglo Mix.  
I hope one day, to do this Full Time.

I wrote this Cooking Book to raise enough to put on Navidad NM Christmas Lights Show and Portray Senora C, as well as opening my Store in 2013.

Please enjoy these Recipes with my Compliments.

Some of the Tools and Ingredients can only be ordered through me.  
Contact me at [katherinehames1@gmail.com](mailto:katherinehames1@gmail.com) for more Info.

Yours,  
Senora C





## The Back Story History of Senora C

Senora C blew in on the Wind from nowhere in particular, but from a time somewhere  
when Cowboys and Outlaws rode free.

Native American and Old European, with a dash of Mexican Hispanic.  
Baking Cookies is her Specialty, around Home and Hearth, in her Cocina, she  
practices her Craft.

With Hair tied up Neatly, Turquoise and Silver Native Jewelry and a Bow in her  
Apron, she looks every bit of the New Mexico Soil that holds strong her Native  
Heart.

The Native Elders call Senora C "Smiling Woman," for her Smile and Gentle  
Spirit.

Senora C's favorite time is Christmas in NM, when the Snow piles high beyond her  
door and the air is Silent.

To Senora C, All Children are her own, as none she has herself. To this, Fate has  
called Senora C.

One tiny Cat Senora C calls her own, who enjoys a lengthy Nap beneath her  
Christmas Tree; just like the Purr - Fect Christmas Gift.





Outlaws of Old, even in Spirit, frequent this place, as warmth and solace are found  
within the walls of Senora C's home.

"A good place to hide and lay low for a while," they say; "A Hot cup of Coffee to  
always be found."

Even Santa himself finds Respite at Senora C's door.

A Mug of Hot Chocolate, Cookies of every variety, to take the Chill off his  
Midnight Ride.

The Reindeer also find a Goodie Treat ready and waiting for them.

A Clean Home, a Warm Bed, Hot Meals, a Clean Bath, Baked Goods and two  
Arms to hold him is what keeps Senora C's Husband, Cowboy C, happy and warm.

All of this, Senora C oversees within her tiny and modest home.



## *Bio on Senora C*

*Senora C was developed as a Spokesfigure for Navidad NM Christmas Lights Show.*

*Senora C is a "Local Area Only" Christmas Figure. This Character only Appears from Nov. 24 to January 1 of the following year.*

*The Full Cost of a similar Costume is between \$800.00 to \$1,000.00 and is Custom Made for the Character Part.*

*Senora C does one thing and one thing only; She hears Christmas Wishes and delivers them to Santa Claus.*

*Senora C also helps other Santas (upon request) and does Local Area Appearances upon request.*

*Senora C Travels within the Northernmost NM Counties for Christmas Events, unless otherwise called to another area.*

*Calendar on her Website; [www.justmemedium.com](http://www.justmemedium.com) for Events and Appearances.*



Thank You to All those who stood by me through this Arduous Process,  
who encouraged me and made the final Product worth the work  
incurred.





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## *Santa Claus Experiences*



## My TRUE Santa Claus Experiences

I recall well when the Santa Experiences began. My then Fiancée, now my Husband of nearly 15 years, we were living in a small Apartment in Northern CA., in his hometown. Ours was a Building that was used as an Opera House, which was built in the 1800's.

We were laying in bed late on Christmas Eve, when we heard something go up on our Roof.

This was Not a Roof that even the most experienced Electrician, Heating and Cooling Technician, or other Professional person wished to attempt scaling, even on the warmest and brightest of days.

It had snowed that night and the Roof above us was Icy and Snowy.

We heard someone up on the Roof, with the heaviest of Boots, a quite heavy girth and what sounded like Livestock and Bells.





We cannot mistake the sound of Livestock, as Hubby's Dad is a Retired Cattle Rancher in Northern CA.

These Boot Steps went from the Roof, down the side of the Building, went onto the Landing that was the only Walk Path to and from the Apartments, going into each Apartment, doing something.

We don't know what to make of this, yet soon afterward, we fell into a deep sleep and lost somewhere in the range of 3 hours somewhere in between.

Later, we awoke to find things under our Tree that we had not purchased.

We still puzzle over these incidents to this day.





Our 2<sup>nd</sup> unexplainable experience, was when we moved from CA to Wyoming.

We were again, staying in another Apartment, when Christmas came around.

Things seemed to go as normal, only thing, is that when we awoke in the morning, we found a Window, off the Courtyard, open and Dark Boot Prints, going from there, to the Tree and Stockings and back to the Window.

These Prints were far larger than ours.

Also, under the Tree, were Gifts that we had not put there, with writing on the Tags that we didn't have access to use of at that time.

I attempted to clean the Dark Boot Prints, but when I did, they came back darker than before.





The 3<sup>rd</sup> incident, we were living this time, in AZ.

We were again, renting an Apartment in AZ.

We went to bed the night before, the Cookies and Hot Chocolate I had made, Consumed, the Letter I had written, Gone.

The same heavy, dark Boot Tracks, that went from the Front Door, to the Tree and Stockings, back to the Front Door again. Again, cleaning them failed on all attempts and came back darker than before.

Again, I am at a loss to explain this.





Next series of experiences revolves around Tucson Mall,  
Tucson, AZ.

There was a Mall Santa there that seemed to know everything  
about us, yet we had told no one (except nearest and dearest)  
about our experiences, to that point.

Somehow, I believe that this man IS the REAL Santa Claus, for  
all Rights, Intents and Purposes.

We had gone to a Seminar in the same town there in AZ., this  
same Santa Man showed up, but this time, warning of Financial  
Danger involving the outfit that put on the Seminar.

We heeded the Warning and are Thankful that we did.  
Santa Claus saved our Bacon.





The final experience, in this series of experiences, came when we were Homeless, looking to possibly re - settle in Wyoming.

The Maintenance Man that worked at the Hotel where we were staying at the time, looked Identical to the one that we had met up with in AZ.

To this day, we cannot explain what has been with these incidents.

Now, in NM, experiences continue to happen, but lesser so than in previous years.





August of this year, we were at the Laundrymat to wash our  
Laundry.

There was a gentleman there that met all the Looks and Criteria  
for maybe, possibly having been Santa Claus.

I didn't have a chance to give any Hugs or Greetings, but I did  
smile Big and Wide for him.

I knew he was trying so hard, bless him, to fit in, but I know he  
knew right away that I knew Exactly who he was.

I had never before seen him in there either.

So I guess the Jolly One was checking up on me.

He tends to do that from time to time at various locales.





I had another couple of experiences while working for the Campaign for State Rep of a now Former Friend.

- 1.) I was at a Barbecue Party for that now Former Friend. The young Son of the Campaign Manager was acting up. I told him that I had a “Direct Line” to Santa Claus. That if he didn’t behave, that I was going to make sure that Santa sat him down and give him a good talking to. Sure enough, who would show up, but Santa and his Mrs, incognito, dressed very much in Cowboy Casuals.
- 2.) Same thing, this time at a Chili Cook - off. His time Sans Mrs., but still Incognito. He offered to let me work with him as Senora C.





How I account for All of these Experiences, I just simply don't know.

I just simply cannot explain away the majority of them. I have some several Hundred Santa Clauses on my FB, some 30 or so on my MySpace, plus Santa Claus on my Cell Phone Speed Dial.

Go figure. I guess that I have Direct Line to the Jolly One in the Red Suit himself.

Now, I am Senora C, a "Mrs. Claus," of sorts. So I guess I have become the very thing I have been studying and learning about, in an attempt to explain what my experiences have meant.

To me, Santa Claus is indeed REAL!





## *Household Hints*



## Household Tips

### Cooking Conversions:

1 Pinch = Abt. 1/8 tsp.  
2 Pinches = Abt. 1/4 tsp.  
1 sm. Bag Dry Ingredient = 4 C.  
1 Lg. Bag Dry Ingredient = 12 - 16 C.  
1 sm. Mound Dry Ingredient = 1 tsp.  
Half a Handful Dry Ingredient = 1/2 C.  
1 Full Handful Dry Ingredient = 1 C.  
1 Teacup Full = 8 oz.  
1 Coffee Cup = 12 oz.

### Oven Temperatures:

Very Slow Oven = 250 - 300 Degrees  
Slow Oven = 300 - 325 Degrees  
Moderate oven = 325 - 375 Degrees  
Medium Hot Oven = 375 - 400 Degrees  
Hot Oven = 400 - 450 Degrees  
Very Hot Oven = 450 - 500 Degrees

Semi - Solid; Use as much above the Spoon as in it.  
A Heaping Spoon is twice as much above as in the Spoon.

When Cleaning, do one room per day, this way, you get the full amount of the house done, but one has time for other things as well.





*Decorations and Lore from NM*



## Decorations and Lore from NM

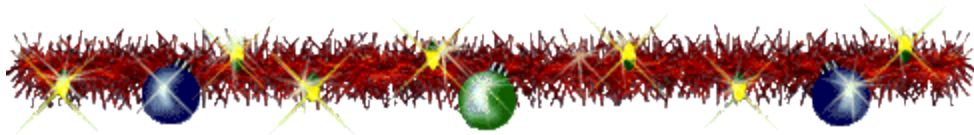
### Christmas Poetry In Spain

Al nino nacido  
Todos le traen un don;  
Yo soy chico y nada tengo;  
Le traigo mi Corazon.

Chiudi I lumi ,o mio tesor, Dolce amor,  
De quest'alma, almo Signor;  
Sopra il fien, Caro ben, celeste amante.

Dormi, dormi a bel bambin, Re divin,  
Dormi, dormi, o fantolin.  
Fa la nanna o caro figlio, Re del Ciel,  
Tanto bel, grazioso giglio.

Perche piangi, o bambinelli,  
Forse il giel  
Ti da noia, o l'asinell?  
Fa la nanna, a paradiso Del mio cor,  
Redentor, ti bacio il viso.



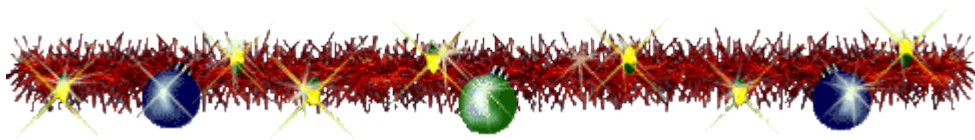


### Christmas Carol “Noche de Paz”

Noche de Paz, Noche de Amor  
Toda duermo enderredor  
Entre los Astros que esparcer  
Su Luz  
Bella Anunciando al Ninito Jesus  
Brilla la estrella de paz  
Brilla lala estrella de paz

Noche de Paz, Noche de Amor  
Ved que bella resplandor  
Luce en el rostor del Nino Jesus  
En el pesebre del mundo la luz  
Astro de eterno fulgor

Noche de Paz, Noche de Amor  
Llena el cielo de resplandor,  
En las Alturas resuena un cantor;  
“os anuncio una dicha sin par,  
En el tierra hanacido dios,  
Hoy en Belen de Juda.”





## Simple Ball Pinata

1 Large Balloon

Several sheets brightly colored Tissue Paper

Newspapers

Water and Flour to make Paste

1 part Water to 2 parts Flour

Other shapes can be added, but the Ball formed by the Balloon is the core receptacle for Candy.

Inflate Balloon as large as it will go.

Cut strips of Newspaper.

Mix Flour and Water to create Glue Paste.

Layer them over the Balloon.

Continue layering until Balloon is covered.

Do Not Layer around Balloon Tie.

Keep it exposed to create small hole.

Apply at least 6 layers after Newspaper Ball is dry.

Cut Tissue Paper into 2 inch strips of different lengths, long enough to wrap around the Ball.

Cut one edge to create fringe.

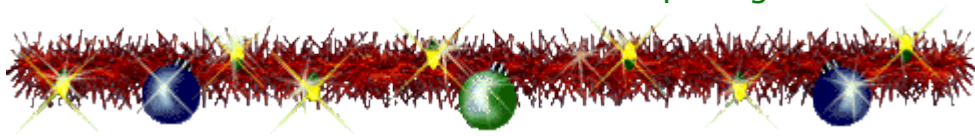
Glue each strip to the Ball. Glue closely to obscure Newspaper.

Create pattern of Color with Tissue paper.

After Balloon is covered, Pop Balloon.

Insert Candy and Prizes.

Attach Wood or Wire across opening.





(continued from  
Page 13)

This will help Suspend Pinata.  
Close opening with Tape.  
Camouflage with Tissue Paper.  
Let the Games begin!

## Bread Dough Ornaments

1 Part Water to 4 Parts Flour  
Enough Water to form thick Dough.

Preheat Oven to 225 Degrees.

Knead Dough on a Floured Board until smooth and Pliable.

Roll out Dough on Floured Board to desired thickness.

Using sharp Paring Knife, cut to form of choice.

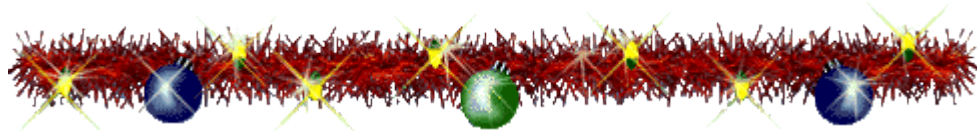
Use Knife to trim ragged edges.

Use Garlic Press to make hair.

Set ornaments on a Cookie Sheet, bake for several hours.

Turn off Oven, allow Ornaments to rest overnight until "Dog Biscuit Dry."

When dry, Ornaments can be painted and Decorated.





## Pedida de La Posada

San Jose:

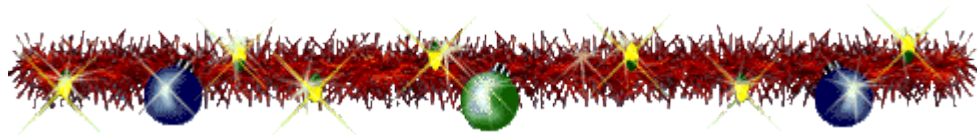
En Nombre del cielo  
Os pido posada.  
Pues no puede andar  
Mi esposa amada.

Casero:

Aqui no es meson;  
Sigan adelante  
Yo no puedo abrir;  
No sea algun tunante.

San Jose:

No seais inhumano;  
Tennos caridad.  
Que el Diosde los cielos  
Te lo premiara.





(Continued from P. 15)

Casero:

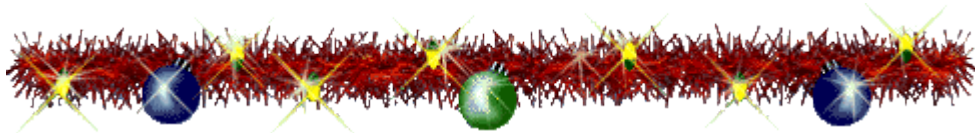
Ya se pueden ir  
Y no molestar,  
Porque si mi enfado  
Los voy a apalear.

San Jose:

Posada te pido,  
Amado casero,  
Por solo una noche,  
La Reina del cielo.

Casero:

Pues si es una reina  
Quien lo solicita,  
Como es que de noche  
anda ten solita?



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(Continued from P. 16)

San Jose:

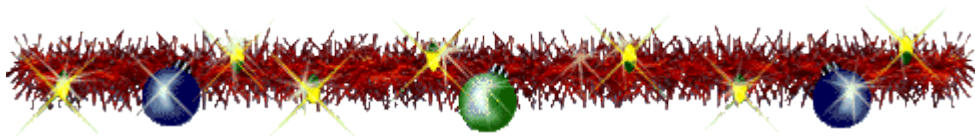
Venimos rendidos  
Desde Nazaret.  
Yo soy carpintero  
De Nombre Jose.

Casero:

No me importe el Nombre  
Dejen me dormir,  
Pues que yo les digo  
Que nos hemos de abrir.

San Jose:

Mi esposa es Maria  
Es Reina del cielo,  
Y madre va a ser  
Del Divino Verbo.



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(Continued from P. 17)

Casero:

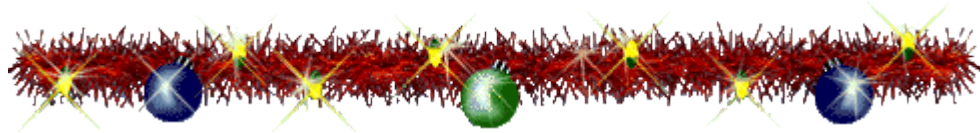
Eres tu Jose?  
Tu esposa es Maria?  
Entren, peregrinos.  
No las conocia.

San Jose:

Dios Pague, senores,  
Nuestra caridad  
Y asi os colme el cielo  
De felicidad.

Casero:

Posada os damos  
Con mucha alegria,  
Entra, Jose justo,  
Entre con Maria.



P. 18



*Christmas Breakfasts*



## Senora C's Gingerbread Pancakes with Apple Compote

1 C. Whole Milk  
2 tsp. Watkins Cinnamon, Divided  
½ tsp. Watkins Ground Ginger  
1 Large, Brown Egg  
1 tsp. Watkins Grapeseed Oil  
1 C. Pillsbury Gold Medal All Purpose Flour  
1 tsp. Arm and Hammer Baking Soda  
2 Tbsp. NM Clover Honey  
½ tsp. Morton Salt  
4 Granny Smith Apples, Peeled and Chopped.  
2 Tbsp. C&H Light Brown Sugar  
1 Packet Alpine Apple Cider Mix  
2 Tbsp. Water  
2 Tbsp. Sweet Cream, Unsalted Butter

### Pancakes:

Combine Milk, Cinnamon, Egg, Ginger, Oil, Flour and Baking Soda, with an Electric Mixer.

Whisk until Lumps are gone.

Cook on a Hot Griddle, turning only once on each side.

### Compote:

Saute Apples in Cider Mix, Water, Butter, Brown Sugar and Cinnamon until Tender for one minute.

Top Pancakes with Compote.





## Senora C's Blue Corn Pancakes

1C. Blue Atole Cornmeal  
1 C. Pillsbury Gold Medal All Purpose Flour  
1 tsp. Pure Sea Salt  
2 tsp. Watkins Baking Powder  
1 ½ C. Whole Milk  
2 Lg., Brown Eggs, Well Beaten  
½ C. Crisco Pure Vegetable Oil

### Directions:

Whisk together in the large Pampered Chef Mix 'N' Pour Bowl, Cornmeal, Flour and Baking Powder.

Cook on Hot Griddle or Pampered Chef Frying Pan.  
Serve with Senora C's Syrups.





## Senora C's Cinnamon French Toast

3 Large, Brown Eggs  
¼ C. Whole Milk  
½ tsp. Watkins Double Strength Vanilla  
½ tsp. Watkins Pure Ground Cinnamon  
1 / 8 tsp. Watkins Ground Nutmeg  
4 Tbsp. C&H White Sugar  
8 1 in. thick diagonally cut slices French or Italian Bread

### Directions:

In a small Pampered Chef Mix 'N' Pour Bowl, whisk with a Pampered Chef Wire Whisk, Eggs, Milk, Vanilla, Cinnamon and Nutmeg.

Preheat Oven to 200 degrees.

Spray a Large Pampered Chef Skillet with Watkins Pure Cooking Spray.

Heat over Medium Heat.

Dip Slices into Egg Mixture, turning to coat.

Drain well.

Place Bread Slices on Skillet.

Cook to Golden (abt. 1 – 2 minutes per side).

Transfer Slices to a plate.

Sprinkle lightly with Cinnamon and Sugar.

Top with Senora C's Maple Syrup.

Serve Immediately.





## Senora C's Christmas Burritos

3 C. Mexican Pinto Beans  
2 Garlic Cloves  
1 C. Diced Salt Pork  
6 Large, Brown Eggs  
Salt to taste  
2 Bell Peppers (1 Red, 1 Green)  
Bacon Fat or Vegetable Oil  
12 Flour Tortillas  
Grated Mexican Blend Cheese or Queso Fresca  
12 Flour Tortillas  
Mole Roja or Mole Verde

### Directions:

Wash and soak Beans for 12 hours. Drain.  
In Large Pot, combine Beans and Garlic.  
Fill Pot with enough Water to cover Beans to one inch.  
Bring to a Boil. Reduce Heat and simmer, adding water as needed.  
After one hour, add Salt Pork.  
Continue Boiling for 2 – 5 hours more, until Beans are soft, but not mushy.  
Remove cover and cook until liquid is reduced, but not dry.  
Add salt to taste only when items are done.  
Beat Eggs in a separate Bowl, Scrambling to taste.  
Add to Beans and Salt Pork.





(Continued from P. 22)

Cut up, de seed and Chop Bell Peppers with Pampered Chef Chopper, add to Mixture.

Heat Tortillas on Un Greased Griddle over Medium – Low Heat.

Make as you would a Burrito.

Cover with Moles.

Top with Cheese.

Heat until Cheese melts.





*Christmas Holiday Breads*



## Senora C's Irish Soda Bread

3 C. Pillsbury Gold Medal All Purpose Flour  
1 C. Oats, Uncooked  
1 Tbsp. C&H White Sugar  
1 Tbsp. Caraway Seeds  
2 tsp. Morton Salt  
¼ tsp. Arm & Hammer Baking Soda  
¼ tsp. Cream of Tartar  
1 ¼ c. NM Buttermilk  
½ C. Sunmaid Raisins  
1 Tbsp. Butter, Melted  
1 tsp. Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Heat Oven to 350 (375 for High Altitude).  
In a Pampered Chef Mix 'N' Pour Bowl, Combine all dry ingredients.  
In another Mix 'N' Pour Bowl, combine All wet ingredients.  
Mix well.  
Combine all ingredients until dry ingredients are moistened.  
Knead on lightly floured surface until smooth.  
Shape Dough into a Ball.





(continued from P. 24)

Place on well - greased Pampered Chef Cookie Sheet and flatten to form a 7 inch circle.

Cur Cross into Loaf  $\frac{1}{4}$  inch deep, Brush with Butter.

Bake at 350 (plus some heat for High Altitude), about 45 minutes, or until Golden Brown.

Remove to a Pampered Chef Wire Cooling Rack.

Cool Completely.

Makes one Loaf.





## Senora C's Taos Pueblo Fry Bread

4 + C. Pillsbury All Purpose Flour  
4 Tbsp. Watkins Baking Powder  
2 Pinches (abt. ¼ tsp) Morton Brand Salt  
2 C. Whole Milk, Warm

### Directions:

In a Large Pampered Chef Mix 'N' Pour Bowl, combine Flour, Baking Powder and Salt.  
Add Milk.

Mix to make a heavy dough, adding more Flour if too wet.

Cover dough.

Set aside to Rise.

Divide dough into 4 inch patties, ¼ inch thick.

Using a Hot Pampered Chef Skillet or Deep Fryer heat Shortening or Oil to 1 inch deep.

Fry Patties, turning once until Bread is Brown and Cooked Through.

Top with Sugar, Sugar and Cinnamon, Butter, Jam, Honey or Powdered Sugar.





## Great, Great Grandma Sarah Myers' Southern Batter Bread

½ C. Corn Meal  
¾ tsp. Morton Salt  
2 C. Cold Water  
½ C. Whole Milk  
1 tsp. Melted Butter  
1 tsp. Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla  
2 Large, Brown Eggs, Well Beaten

### Directions:

Sift together dry ingredients.  
Mix in cold water.  
Bring to a Rapid Boil for 5 minutes, stirring constantly.  
Mixture will be very thick.  
Remove from heat.  
Continue to stir as you add Eggs.  
Bake in a Hot Oven (350 degrees) for 45 minutes.  
Knife should come out clean.  
Serve immediately, with Butter, Maple Syrup, Molasses or Honey.  
Serves 4.





## Great, Great Grandma Sarah Myers' Corn Bread

1 C. Pillsbury All Purpose Flour  
1 C. Yellow Corn Meal  
 $\frac{3}{4}$  tsp. Arm and Hammer Baking Soda  
 $\frac{1}{2}$  tsp. Morton Salt  
4 Tbsp. Butter  
4 Tbsp. C&H Sugar or Black Strap Molasses  
1 Large, Brown Egg  
 $\frac{7}{8}$  C. Whole Milk (Sweet Milk)  
2 Tbsp. Lemon Juice  
Cracklings (if desired)  
1 tsp. Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Sift dry ingredients.  
Stir in Milk, to which Lemon Juice has been added.  
Stir in well beaten Eggs and Butter.  
Add Extracts.  
Turn into well - greased Baking Pan.  
Bake in Hot Oven (350 Degrees) 45 minutes.





## Senora C's NM Corn Bread

1 C. Buttermilk  
1  $\frac{3}{4}$  C. Yellow Cornmeal  
3 C. Cream Style Corn  
 $\frac{1}{2}$  C. Butter, Melted  
 $\frac{1}{2}$  tsp. Watkins Butter Extract  
1  $\frac{1}{2}$  C. Mexican Blend Cheese  
1 Sweet Yellow Spanish Onion, Chopped Fine  
3 NM Jalapenos, Minced  
3 Large, Brown Eggs, Well Beaten  
2 tsp. Arm & Hammer Baking Soda  
1 tsp. Sea Salt  
1 tsp. Watkins Vanilla

### Directions:

Combine Buttermilk, Corn, Butter, Butter Flavor, Onion, Jalapenos and Vanilla. Mix well.

Beat Eggs.

Fold into wet mix.

Combine in another bowl, Cornmeal, Baking Soda, and Sea Salt.

Add to wet mix.

Place first half of Batter into a Greased Pan.

Sprinkle on half of Cheese.

Pour on rest of Batter, sprinkle on rest of Cheese.

Bake at 370 for 45 Minutes or until Brown.





*Christmas Jams and Jellies*



## Senora C's Jams and Jellies

Courtesy of Catherine Antrim

Wash Fruits well, Place in Blender to Smooth. boil fruits and strain well.

Add sugar and Pectin.

Place in Jars that have been boiled, add pectin or sugar (to preference).

Can re -add fruits once boiled and stuff taken out.

Can use Cheesecloth or fine mesh wire strainer.

Boil about 7 hours.

Once done, Refrigerate Immediately.





*Christmas Cakes*



## Senora C's Red Velvet Cake

Cake:

2 C. C& H Pure Cane Granulated Sugar  
2 C. Pillsbury All Purpose Flour  
1 tsp. Arm & Hammer Baking Soda  
½ tsp. Morton Brand Salt  
3 Large, Brown Eggs  
½ Bottle Watkins Red Food Coloring  
1 C. NM Buttermilk  
1 C. Crisco Pure Vegetable Oil  
1 tsp. Watkins Double Strength Vanilla  
1 tsp. Heinz White Vinegar  
1 ½ Tbsp. Watkins Cocoa Powder  
1 Handful (abt. ½ C.) C&H Light Brown Sugar

Frosting:

1 Bag C&H Confectioner's Sugar  
1/3 C. Unsalted Sweet Cream Butter  
1/3 C. Whole Milk  
1 tsp. Watkins Double Strength Vanilla

Directions:

Cake:

In a Large Pampered Chef Mix 'N' Pour Bowl or Mixing Bowl, combine Sugar, Flour, Baking Soda, Salt, Cocoa Powder and Brown Sugar.  
In a Stand Mixer Bowl, Combine all wet ingredients (Eggs, Food Coloring, Buttermilk, Vegetable Oil, Vanilla and Vinegar.  
Add dry ingredients to wet ingredients.  
Mix until combined.





(Continued from P. 31)

#### Icing:

Sift Powdered Sugar into a Stand Mixer Bowl.  
Add in Softened Butter, Milk and Vanilla.  
Blend until stiff peaks form and hold their shape.

#### Preparation of Pans:

Using Wilton Parchment Paper, trace Circles from your Pans and cut them out.  
Throw away scraps and set aside Circles.  
Using Wilton Cake Release, squirt a Silver Dollar Size amount into pans.  
Using a Pampered Chef Basting Brush, cover entire surface of your Pans with this.  
Place Parchment Paper Circles in Pans.  
Squirt another small amount of Cake Release and coat Parchment Paper Circles.

Pour Batter into Pans and Bake at 350 Degrees for 30 minutes.

Frost Liberally with Frosting.





## Senora C's Lemon Cake

2 C. Pillsbury All Purpose Flour  
1 tsp. Watkins Baking Powder  
½ tsp. Arm & Hammer Baking Soda  
½ tsp. Morton Brand Salt  
1 ½ C. C&H Pure Cane Granulated Sugar  
½ C. Unsalted, Sweet Cream Butter, Softened  
3 Large, Brown Eggs  
1 C. Buttermilk  
2 Tbsp. Watkins Lemon Extract  
1 Tbsp. Watkins Double Strength Vanilla  
2 Tbsp. Fresh Lemon Juice

Use Icing Recipe same as for Red Velvet Cake.  
Add 2 Tbsp. Watkins Lemon Extract for Flavor.

### Directions:

Combine Flour, Baking Powder, Baking Soda and Salt in a Large Pampered Chef Mixing Bowl. Set aside.

In a Stand Mixer, beat together Butter and Sugar on Medium Speed until well blended.

Add Eggs one at a time, blending well after each one.

Add dry mix and Buttermilk alternately to Sugar mix.

Beat in Lemon Juice and Extracts.

Prepare pans same as for all the other Cakes.

Bake for 35 minutes or until Test comes out clean.





## Senora C's Gingerbread Cupcakes

3 C. Pillsbury All Purpose Flour  
2 tsp. Watkins Ground Ginger  
2 tsp. Watkins Ground Cinnamon  
1 tsp. Watkins Ground Cloves  
½ tsp. Morton Salt  
½ tsp. Watkins Baking Powder  
¼ tsp. Watkins Nutmeg  
¼ C. Unsalted, Sweet Cream Butter  
¼ C. Crisco Pure Vegetable Oil  
1 C. C&H Granulated Sugar  
2 Large, Brown Eggs, Beaten  
1 C. Grandma's Black Strap Molasses  
1 C. NM Buttermilk  
1 tsp. Watkins Double Strength Vanilla  
¼ tsp. Arm & Hammer Baking Soda, dissolved in ¼ C. Boiling Water

Frosting;

Same as for all Cake Recipes, add Watkins Green Food Coloring, to give Lively Holiday Color.

Directions:

Combine dry ingredients in a Large Pampered Chef Mix 'N' Pour Bowl or PC Mixing Bowl.

In Stand Mixer, Mix together wet ingredients.

Begin and end with dry mix.

DO NOT over mix!!!





(Continued from P. 34)

Blend in Baking Soda and Water Mixture.

With a PC Cookie Scoop, drop Batter into Muffin Cups.  
Bake at 350 degrees for 30 minutes.  
Remove from oven and Cool on a PC Wire Baking Rack.  
Makes 24 Cupcakes.

Spread Frosting on Cupcakes.  
Garnish with Christmas Sprinkles.





## Senora C's Pumpkin Pinon Navidad Cake

- 1 C. Unsalted, Sweet Cream Butter, Softened
- 2 C. C&H Granulated Sugar
- 1 Can Libby's Pumpkin Puree
- 1 C. Grandma's Black Strap Molasses
- 3 C. Pillsbury All Purpose Flour
- 1 tsp. Watkins Baking Powder
- 1 tsp. Arm and Hammer Baking Soda
- ½ tsp. Morton Salt
- 1 Tbsp. Watkins Pumpkin Pie Spice
- 1 C. Pumpkin Pinon Nuts

### Directions:

Cream Sugar and Butter in an Electric Stand Mixer.

Add Pumpkin and Molasses. Mix well.

Add Flour, Baking Soda, Baking Powder, Salt and Pumpkin Pie Spice, beat again. Stir in Pinon Nuts.

Pour Batter into a Greased Pampered Chef Tube Pan.

Bake at 350 degrees for one hour.

Serves 8 - 10 people.





## Senora C's Famous Triple Chocolate Mocha Fudge Cake

4 C. C&H Granulated Sugar  
1 C. Watkins Cocoa Powder  
2 C. Unsalted, Sweet Cream Butter, Melted  
4 Large, Brown Eggs  
2/8 tsp. Morton Salt  
4 C. Soft As Silk Cake Flour  
2 C NM Buttermilk  
2C. Hot Water  
2 tsp. Watkins Double Strength Vanilla  
½ C. Crisco Pure Vegetable Oil  
1 Bag Nestle Toll House Semi - Sweet Morsels

### Directions:

In a Large PC Mix 'N' Pour Bowl, blend Sugar, Cocoa Powder, Salt and Flour. Set aside.

In a Stand Mixer Bowl, combine all wet ingredients.

Combine together with dry mix.

Add in Chocolate Morsels.

Expect Batter to be Thin.

Prepare Pans, as stated for all the Cakes in this Section.

Pour Batter into Pans.

Bake at 375 for 50 minutes.

Put Cakes in Freezer until sufficiently cooled.

Frost Liberally with Senora C's Mocha Fudge Frosting.

Decorate as desired.





(Continued from P. 37)

1 Bag C&H Confectioner's Sugar, Sifted  
1 tsp. Watkins Vanilla  
1/3 C. Unsalted Sweet Cream Butter, Softened  
8 Tbsp. NM Pinon Coffee, Brewed  
1 tsp. Watkins Chocolate Extract  
½ C. Watkins Cocoa Powder

Directions:

Sift Sugar into a Stand Mixer Bowl.  
Add Vanilla, Butter, Extract and Cocoa Powder.  
Combine.

While combining, add in Coffee, one Tablespoon at a time, until Flavor is balanced,  
peaks are stiff and hold their shape.





## Senora C's Christmas Luminaria Spice Cake

Yellow Cake:

$\frac{3}{4}$  C. Unsalted, Sweet Cream Butter, Softened  
3 Large, Brown Eggs  
2  $\frac{1}{2}$  tsp. Pillsbury All Purpose Flour  
2  $\frac{1}{2}$  tsp. Watkins Baking Powder  
 $\frac{1}{2}$  tsp. Morton Salt  
1  $\frac{3}{4}$  C. C&H Granulated Sugar  
1  $\frac{3}{4}$  tsp. Watkins Double Strength Vanilla  
1  $\frac{1}{4}$  C. Whole Milk

Add in:

1 tsp. Watkins Orange Extract  
1 tsp. Watkins Purest Ground Cinnamon  
 $\frac{1}{2}$  tsp. Watkins Allspice  
 $\frac{1}{2}$  tsp. Watkins Ground Ginger  
 $\frac{1}{8}$  tsp. Watkins Ground Nutmeg

Directions:

Bring Butter and Eggs to Room Temperature.

Grease 2 Pampered Chef Spring Form Pans or two regular Cake Pans with Wilton Cake Release and Wilton Parchment Paper.

In a Pampered Chef Mix 'N' Pour Bowl or PC Mixing Bowl, Combine all dry ingredients except for sugar.

In a Stand Mixer, beat Butter for 30 seconds.

Gradually add sugar and combine well.

Beat 2 minutes more.

Add Eggs one at a time, beating well after each addition.

Beat in Milk and Vanilla.

Combine thoroughly.





(Continued from P. 39)

Heat oven to 350 degrees. Bake for 40 minutes.  
Frost Liberally with Senora C's Vanilla Frosting, found in this Section.  
Decorate with Gumdrops to look like Luminarias atop the Cake.





## Senora C's Milk Chocolate Cake

### Cake:

6 Hershey's Milk Chocolate Bars  
1 C. Boiling Water  
2 C. C&H Light Brown Sugar, Packed  
1 tsp. Morton Salt  
½ Daisy Sour Cream  
½ C. Unsalted, Sweet Cream Butter, Softened  
2 1/3 C. Soft As Silk Cake Flour  
2 tsp. Arm and Hammer Baking Soda  
2 Large, Brown Eggs  
1 tsp. Watkins Double Strength Vanilla

### Frosting:

1 Bag C&H Confectioner's Sugar, Sifted  
1/3 C. Unsalted, Sweet Cream Butter, Softened  
1/3 C. Whole Milk  
½ C. Watkins Cocoa Powder

### Directions:

#### Cake:

Melt Chocolate Bars, Butter and Water over a Double Boiler.  
Pour into Electric Stand Mixer Bowl, add Brown Sugar, Vanilla, Sour Cream and Eggs,  
until combined.

In a Large PC Mix 'N' Pour Bowl or PC Mixing Bowl, Combine Flour,





(Continued from P. 41)

Baking Soda and Salt.

Whisk together with a Medium PC Wire Whisk.

Gradually add Dry mix to wet mix.

Bake at 375 for 36 minutes.

Combine all ingredients for Frosting together, until peaks are stiff and hold shape.

Frost Cake Liberally with Frosting.

Decorate Cake as Desired.





*Christmas Cookies*



## Senora C's Ginger Bread Friends

½ C. Crisco Pure Vegetable Oil  
½ C. C&H Granulated Sugar  
1 tsp. Watkins Baking Powder  
1 tsp. Watkins Ground Ginger  
½ tsp. Arm and Hammer Baking Soda  
½ tsp. Watkins Purest Ground Cinnamon  
½ tsp. Watkins Ground Cloves  
½ C. Grandma's Black Strap Molasses  
1 Large, Brown Egg  
1 Tbsp. Heinz Vinegar  
2 ½ C. Pillsbury All Purpose Flour  
½ C. (1 Stick) Unsalted, Sweet Cream Butter, Softened

### Directions:

In an Electric Stand Mixer, Beat Butter for 30 seconds.  
Add Sugar, Baking Powder, Spices and Baking Soda.  
Beat in Molasses, Egg and Vinegar until thoroughly combined.  
Mix in Flour, until combined with Batter.  
Divide dough in half, Chill for 3 hours.  
Preheat oven to 375 degrees.  
Line a PC Stoneware Baking Sheet with Parchment Paper.  
Spray Paper with Watkins Cooking Spray.  
Roll out dough to 1/8 inch thick on a lightly Floured Surface.  
Cut dough to desired shapes.  
Bake for 6 minutes.  
Cool for one minute on Cookie Sheet.  
Cool additionally on PC Wire Rack.  
Decorate as desired.





## Senora C's Ginger Crinkle Cookies

These were supposed to be Ginger Spice Print Cookies, but turned out much better as Ginger Crinkle Cookies.

$\frac{3}{4}$  C. Unsalted, Sweet Cream Butter, Softened  
1 Large, Brown Egg  
1 tsp. Watkins Double Strength Vanilla  
2  $\frac{1}{2}$  C. Pillsbury All Purpose Flour  
2 tsp. Arm and Hammer Baking Soda  
2 tsp. Watkins Ground Ginger  
1 tsp. Watkins Ground Cloves  
 $\frac{3}{4}$  tsp. Watkins Purest Ground Cinnamon  
 $\frac{1}{2}$  tsp. Watkins Allspice  
 $\frac{1}{4}$  tsp. Morton Salt  
C&H Granulated Sugar

### Directions:

In a Stand Mixer Bowl, Combine together Butter, Egg and Vanilla to Smooth.  
In a PC Large Mix "N" Pour Bowl or PC Mixing Bowl, combine Flour, Baking Powder, Ginger, Cloves, Cinnamon, Allspice and Salt.  
Slowly combine dry to wet until completely combined.  
Chill in the Fridge for one hour.  
Form into one inch Balls, using the PC Cookie Scoop.  
Roll Cookies in Sugar.  
Place on PC Stoneware Sheet lined with Tinfoil.  
Bake at 375 Degrees for 12 minutes.  
Cool on PC Wire Cooling Rack.





## Senora C's Famous Sugar Cookies

1 C. (2 Sticks) Unsalted, Sweet Cream Butter, Softened  
1 ½ C. C&H Granulated Sugar  
2 Large, Brown Eggs  
1 tsp. Cream of Tartar  
1 tsp. Arm and Hammer Baking Soda  
1 tsp. Watkins Double Strength Vanilla  
2 ¼ C. Pillsbury All Purpose Flour  
½ C. C&H Granulated Sugar (Optional)

### Directions:

In a Stand Mixer Bowl, Beat Butter for 30 seconds, add 1 ½ C. Sugar, beat to smooth.  
Beat in Eggs, Cream of Tartar, Baking Soda, Vanilla and Salt, until well combined.  
Mix in Flour until a consistent dough forms.  
Cover with Plastic Wrap, chill for 3 hours.  
Preheat Oven to 375 degrees.  
Roll dough on a floured surface to 1/8 inch thick, cut to shapes of your choice.  
Bake for 12 minutes on Foil Covered PC Stoneware Baking Sheet  
Take Cookies from Cookie Sheet, cool on PC Wire Cooling Rack.





## Senora C's Bolitas de Navidad

1 C. (2 Sticks) Unsalted, Sweet Cream Butter, Softened  
½ C. C&H Confectioner's Sugar  
1 tsp. Watkins Double Strength Vanilla  
1 tsp. Watkins Almond Extract  
2 C. Pillsbury All Purpose Flour  
1 C. Diamond Walnuts, Chopped  
C&H Confectioner's Sugar

### Directions:

Cream Butter, Sugar and Extracts in a Stand Mixer Bowl.  
Add in Flour, Nuts and Salt.  
Mix until stiff dough forms. Will be slightly crumbly.  
Form into one inch balls.  
Bake on un greased PC Stoneware Baking Sheet.  
Place Cookies one inch apart.  
Bake at 400 degrees for 12 minutes.  
Cool and roll in Confectioner's Sugar until well coated.  
Makes 1 doz. Cookies.





## Senora C's Biscochitos Famoso

3 C. Pillsbury All Purpose Flour  
1 ½ tsp. Watkins Baking Powder  
½ tsp. Morton Salt  
1 C. (2 Sticks) Unsalted, Sweet Cream Butter, Softened  
¾ C&H Granulated Sugar  
3 tsp. Anise Seed  
1 Lg., Brown Egg  
¼ C. Brandy  
1 tsp. Watkins Cinnamon  
¼ C. C&H Granulated Sugar  
½ C. Water

### Directions:

Mix Cinnamon and Sugar together, to cover Biscochitos in later.  
Set aside.

In a Stand Mixer Bowl, Cream Butter, Sugar and Anise Seed.  
Beat Egg to Fluffy, add to creamed mix.  
Add Brandy. Blend well.

In a PC Mix 'N' Pour Bowl or PC Mixing Bowl, combine Flour, Baking Powder and Salt.  
Add to creamed mix.

Add Water, enough to form a consistent dough.

Knead and Pat to form a stiff dough.

Roll dough to 1/8 inch thick.

Cut to desired shape.

Dip Cookies in Cinnamon and Sugar Mix.

Bake at 350 degrees on Foil Lined PC Stoneware Baking Sheet.

For 12 minutes.

Makes 4 doz. Cookies.





## Senora C's Famous Chocolate Chip Cookies

2 ¼ C. Pillsbury All Purpose Flour  
1 tsp. Arm and Hammer Baking Soda  
1 tsp. Morton Salt  
1 C. (2 Sticks) Unsalted, Sweet Cream Butter, Softened  
¾ C. C&H Granulated Sugar  
¾ C/ C&H Light Brown Sugar, Packed  
1 tsp. Watkins Double Strength Vanilla  
2 Large, Brown Eggs  
2 Bags Nestle Toll House Semi - Sweet Chocolate Morsels

### Directions:

Cream together Butter, Sugar, Brown Sugar and Vanilla to Smooth.  
Beat in Eggs, one at a time.  
Add in Flour, Baking Soda and Salt.  
Combine well to a consistent dough.  
Add in Chocolate Chips, beat until combined.  
Place a Silpat Baking Liner on a PC Stoneware Baking Sheet.  
Place Cookies by a 3/2 Line method, one inch apart.  
Bake at 375 degrees for 17 minutes.





## Senora C's Triple Chocolate Dream Cookies

Follow Recipe from previous page, but add in  $\frac{1}{2}$  C. Watkins Cocoa Powder, 1 tsp.  
Chocolate Extract and Nestle Milk Chocolate Morsels in the same amount.  
Cook to same time and length.  
Remove to PC Wire Cooling Rack and cool completely.





## Grandmother Katherine's Mile - High Chocolate Chip Cookies

2 Sticks (1 C.) Unsalted, Sweet Cream Butter, Softened  
¾ C. White Sugar  
1 C. CC&H Dark Brown Sugar, packed  
3 Large, Brown Eggs  
1 tsp. Watkins Double Strength Vanilla  
¾ C. Plain Oatmeal  
3 C. Flour  
¾ tsp. Morton Salt  
¾ tsp. Arm and Hammer Baking Soda  
1 Pkg. Nestle Semi - Sweet Chocolate Chips  
1 C. Unsalted Peanuts

### Directions:

In a Stand Mixer Bowl, Cream together Butter, Sugars, Eggs and Vanilla.  
Blend in Eggs, one at a time.  
In in a PC Mix 'N' Pour Bowl or PC Regular Mixing Bowl, combine together with a  
Medium PC Wire Whisk, Oatmeal, Flour, Salt and Baking Soda.  
Combine dry mix with wet mix.  
Dough should be of a dry, heavy consistency.  
Blend in Chips and Nuts.  
Bake at 375 degrees for 17 minutes.





## Senora C's Cinnamon Spice Cookies

2 C. Pillsbury All Purpose Flour  
1 ½ tsp. Arm and Hammer Baking Soda  
1 tsp. Watkins Purest Ground Cinnamon  
½ tsp. Watkins Organic Nutmeg  
1 ½ C. C&H Granulated Sugar  
12 Tbsp. Unsalted, Sweet Cream Butter, Softened  
1 Large, Brown Egg  
½ tsp. Watkins Double Strength Vanilla  
¼ C. Grandma's Black Strap Molasses

### Directions:

Preheat oven to 350 degrees.

In a PC Mix 'N' Pour Bowl, combine Flour, Baking Soda, Cinnamon, Nutmeg and Salt.

In a small cereal bowl, set aside ½ C. of the Sugar.

With a Stand Mixer, beat Butter, remaining 1 C. Sugar, Egg, Vanilla and Molasses until well blended.

Combine with dry ingredients until dough forms.

Roll dough into one inch balls and dip in the ½ C. Sugar.

Arrange on a PC Stoneware Baking Sheet about 3 inches apart.

Bake for 15 minutes.

Makes 3 dozen Cookies.





## Senora C's Christmas Shortbread

½ Lb. (1 box) Unsalted, Sweet Cream Butter, Softened  
½ Lb. (1 Box) Land O Lakes Margarine  
2 tsp. Watkins Butter Extract  
1 C. C&H Confectioner's Sugar  
4 C. Pillsbury All Purpose Flour  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Beat with an Electric Stand Mixer, Sugar, Butter, Margarine, Butter Extract and Vanilla.  
Add in Flour and combine to a consistent dough.  
Roll out like Sugar Cookies.  
Cut to 2 inch squares.  
Bake on a PC Stoneware Baking Sheet.  
Bake at 350 degrees for 10 minutes.





*Christmas Pies*



## Senora C's Famous Pumpkin Pie

This is a "Take Off" on the Libby's Pie Recipe, but Tastier and Creamier.

Watkins No Stick Cooking Spray  
¼ C. C&H Granulated Sugar  
¼ C. Morton Salt  
1 tsp. Watkins Double Strength Vanilla  
1 Tbsp. Watkins Pumpkin Pie Spice  
1 Can Libby's Pure Pumpkin Puree  
1 C. NM Whole Milk  
2 Large, Brown Eggs  
1 9 inch Pillsbury Unbaked Pie Shell

### Directions:

In a Large PC Mix 'N' Pour Bowl, combine Flour, Salt and Pie Spice.  
Set aside.

IN a Stand Mixer Bowl, combine Sugar, Pumpkin Puree, Vanilla, Milk and Eggs.  
Slowly add dry mix to wet mix.

Combine completely.

Spray Clean Pie Plate with Cooking Spray.

Place Pie Crust in Pie Plate and crimp edges.

Pour mixture into Crust.

Bake at 425 for 15 minutes, then reduce heat and bake at 350 for 50 minutes.

Pie comes out Perfect every time.





## Senora C's Familia Apple Pie

2 Refrigerated Pillsbury 9 inch Pie Crusts  
2 Cans Apple Pie Filling  
2 Tbsp. Unsalted, Sweet Cream Butter, Cubed  
1 tsp. Watkins Apple Pie Spice  
1 tsp. Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla  
Watkins No Stick Cooking Spray

### Directions:

Spray Pie Plate with Cooking Spray.

Add Pie Crust Bottom Layer.

In a small PC Mixing Bowl, combine Pie Filling, Vanilla, Pie Spice and Butter Extract.

Add Mixed Filling to Bottom Crust.

Add Cubes of Butter to Pie.

Put Top Crust over top of Pie, Crimp down edges.

Bake at 350 degrees for 30 minutes.

Take from Oven and Cool to warm before serving.





## Senora C's Christmas Peppermint Pie

1 Refrigerated 9 inch Pillsbury Pie Crust  
¼ C. Nestle Semi - Sweet Chocolate Morsels, Divided  
1 Pkg. Philadelphia Cream Cheese, softened  
1 Pkg. Jell - O White Chocolate Pudding Mix  
1 Container Cool Whip Whipped Topping, divided and thawed  
½ C. NM Whole Milk  
6 Sm. Candy Canes, Crushed  
1 tsp. Watkins Peppermint Extract  
1 tsp. Watkins Double Strength Vanilla  
Few Drops Watkins Red Food Coloring

### Directions:

Bake Pie Crust at 425 degrees for 12 minutes.

Prick Crust before Baking.

Put Chocolate Morsels in a small PC Mix 'N' Pour Bowl.

Microwave on High Power for 1 minute, until Chocolate is melted to smooth.

Spread half of Chocolate on bottom and sides of Pie Crust.

Set aside remaining Chocolate.

In a Large PC Mix 'N' Pour Bowl, using a Medium PC Whisk, Whisk Cream Cheese to smooth.

Fill PC Easy Accent Decorator with 1 C. of Whipped topping. Set aside for Garnish.

Add Extracts, Milk, additional Whipped Topping and Food Coloring to Cream Cheese. Whisk to Smooth.

Add Pudding Mix. Whisk Vigorously until blended and very Thick.

Immediately spoon Filling into Crust.





(Continued from P. 55)

Spread evenly.  
Microwave reserved Chocolate to smooth.  
Drizzle over Pie.  
Sprinkle with Crushed Candy Canes.  
Pipe Rosettes of Whipped Topping around edges of Pie.  
Refrigerate 30 minutes.  
Serves 12



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## Senora C's Grandmother Pecan Pie

This Recipe NOT Recommended for those with Peanut Allergies.

1 9 inch Pillsbury Refrigerated Pie Crust  
2 Large, Brown Eggs, Beaten  
1 C. C&H Granulated Sugar  
1 C. Light Karo Corn Syrup  
2 Tbsp. C&H Light Brown Sugar  
1 tsp. Watkins Double Strength Vanilla  
1 tsp. Watkins Butter Pecan Extract  
2 Tbsp. Unsalted, Sweet Cream Butter, Melted and Cooled  
1 ½ C. Diamond Pecan Halves  
Watkins No - Stick Cooking Spray

### Directions:

Spray Pie Plate with Cooking Spray.

Add Pie Crust, Crimp edges, set aside.

In an Electric Stand Mixer, blend together Eggs, Sugar, Corn Syrup, Brown Sugar, Vanilla and Butter Pecan Extract.

Gently fold in Pecan Halves.

Pour into Pie Shell.

Bake at 350 Degrees atop a PC Stoneware Baking Sheet (to catch any potential Spills), for 10 minutes.

Reduce heat to 325 degrees, Bake for an additional 40 minutes.

Cool and serve warm.





## Senora C's Easy Christmas Empanadas

2 9 inch Pillsbury Refrigerated Pie Crusts  
1 Can or Jar Apple Pie Filling  
1 tsp. Watkins Apple Pie Spice  
1 tsp. Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla  
2 Tbsp. Unsalted, Sweet Cream Butter, melted  
Cinnamon and Sugar for Topping

### Directions:

Place Pie Crusts in a Dough Press to form Empanada Shells.  
In a small PC Mixing Bowl, Combine Apple Pie Filling, Pie Spice, Butter Extract and Vanilla.

Fill Empanada Shells with Filling and press down to make Empanadas.  
Vent Tops.

Bake Empanadas on a PC Stoneware Baking Sheet for 30 minutes.  
Top Empanadas with Cinnamon and Sugar.





## Senora C's Apple Crumb Pie

1 Pillsbury Refrigerated Pie Crust  
1 C. Pillsbury All Purpose Flour, Sifted  
½ C. C&H Light Brown Sugar, Firmly Packed  
1/8 tsp. Morton Salt  
½ C. Unsalted Sweet Cream Butter, Softened  
6 C. Peeled, Sliced Granny Smith Cooking Apples  
½ C. C&H Granulated Sugar  
1 tsp. Watkins Purest Ground Cinnamon  
1 tsp. Watkins Apple Pie Spice  
1 tsp. Watkins Butter Extract  
Vanilla Ice Cream

### Directions:

In a Large PC Mix 'N' Pour Bowl, combine Flour, Brown Sugar, Salt and Butter. Blend to Crumbly.

Set aside.

Combine Apples, Sugar, Cinnamon, Pie Spice and Butter Extract.  
Mix gently to coat Apple Slices. Pack Apple Mixture into Chilled Crust.

Sprinkle Crumb Topping over Apples.

Bake at 375 degrees until Apples are Tender (abt. 50 minutes).

Serve Pie with Vanilla Ice Cream.





## Senora C's Peanut Butter Cup Pie and Fudge Sauce

This Recipe NOT Recommended for those with Peanut Allergies.

Pie:

2/3 - 1 C. Jif Brand Creamy Peanut Butter  
Few Drops Watkins Peanut Butter Extract  
1 C. C&H Granulated Sugar  
1 Prepared Graham Cracker Crust  
1 8 oz. Package Philadelphia Brand Cream Cheese  
1 C. Whipping Cream  
1 Tbsp. Unsalted, Sweet Cream Butter  
Few drops Watkins Butter Extract  
1 tsp. Watkins Double Strength Vanilla

Fudge Sauce:

4 Squares Baker's Brand Unsweetened Chocolate  
4 C. C&H Brand Granulated Sugar  
4 Tbsp. Karo Light Corn Syrup  
Few Drops Watkins Butter Extract  
2 tsp. Watkins Double Strength Vanilla  
1 1/3 C. Boiling Water  
Few grains Morton Salt

Directions:

Pie:

In a Large Stand Mixer, Cream together Peanut Butter, Extracts, Sugar and Cream Cheese.

Add Whipping Cream and Butter.





(Continued from P. 60)

Blend together.

Fudge Sauce:

Melt Butter and Chocolate with Butter Flavor and Corn Syrup. Pour water in gradually, bring to a boil.

Boil for 5 minutes.

DO NOT Stir after Boiling.

Cool slightly.

Add Salt and Vanilla.

DO NOT use Double Boiler.

Finishing:

Place some of Chocolate on Pie Crust.

Chill until firm.

Place Peanut Butter Mix in Pie Crust.

Place rest of Cooled Chocolate Sauce over top.

Chill again until firm.

Serve Ice Cold.

This will taste like a Reese's Peanut Butter Cup in a Pie.





*Christmas Holiday Desserts*



## Senora C's Capirotada

### Pudding:

6 Large, Brown Eggs  
3 Brown Egg Yolks  
¼ C. C&H Light Brown Sugar, Packed  
1 Qt. Half and Half  
2 tsp. Watkins Double Strength Vanilla  
½ C. Unsalted, Sweet Cream Butter, Melted  
½ tsp. Watkins Purest Ground Cinnamon  
½ tsp. Watkins Ground Nutmeg  
6 C. Pillsbury Cinnabon Cinnamon Rolls, Cubed  
½ C. Sunmaid Raisins (Optional)  
Watkins Cooking Spray

### Sauce:

1 Lb. (2 Pkgs) C&H Light Brown Sugar, Packed  
¼ C. Water  
2/3 C. Karo Light Corn Syrup  
½ C. (1 Stick) Unsalted, Sweet Cream Butter  
1 Tbsp. Watkins Double Strength Vanilla  
2 C. Heavy Whipping Cream, whipped to fluffy  
½ bottle Watkins Orange Extract





(Continued from P. 62)

Directions:

Capirotada:

Heat oven to 375 degrees.

In an Electric Stand Mixer, beat Eggs and Yolks at Medium Speed.  
Add in Brown Sugar, Half and Half, Butter, Nutmeg and Cinnamon.

Whisk with the Whisk Attachment until blended.

Add Cubed Cinnamon Rolls and Raisins.

Let stand 15 minutes.

Mix gently with your mixer attachment, being careful not to break up Cubes.

Trace Bottom of Stoneware 8 inch Mini Baker with Parchment Paper.

Slather Circle with Wilton Cake Release.

Pour into a PC 8 inch Mini Baker Stoneware Round Pan sprayed with Watkins Cooking Spray.

Place Mini Baker into a PC 11 inch Stoneware Deep Baker, filled with Hot Water.

Cover Pudding with Parchment Paper.

Bake for 1 ½ hours until knife to center comes out clean.

Serve Hot with Sauce.

Sauce:

Put Brown Sugar, Water and Corn Syrup in a Medium Sauce Pan.

Bring to a Fast Boil (320 degrees on a Candy Thermometer), about 10 minutes.

Reduce to Low Heat.

Add Butter, Vanilla and Orange Extract, stirring until Well Combined with a Wooden Spoon.

Serve Hot over Pudding.





## Senora C's Perfect Every Time Fudge

- 2 Tbsp. Unsalted, Sweet Cream Butter
- 1 tsp. Watkins Double Strength Vanilla
- 1 tsp. Watkins Chocolate Extract
- 1 Can Carnation Evaporated Milk (Can Sub. Whole Milk)
- 1 Bag Nestle Semi Sweet Chocolate Morsels
- 1 C. C&H Granulated Sugar
- 2 tsp. Corn Starch
- 1 Bag Sta - Puft Mini Marshmallows
- 1 Pyrex Glass Pie Dish
- Wilton Cooking Spray

### Directions:

Combine Sugar, Extracts, Evaporated Milk and Butter in a Heavy sauce Pan.  
Boil for 4 minutes over Medium Heat, stirring constantly.  
Add Chocolate Morsels and Marshmallow until both are completely melted.  
Pour mixture into dish and Refrigerate until Set.





## Senora C's Navidad Peppermint Fudge

2 Tbsp. Unsalted, Sweet Cream Butter

1 Can Carnation Evaporated Milk

1 Bag Nestle White Chocolate Morsels

1 C. C&H Granulated Sugar

2 tsp. Corn Starch

1 Bat Sta - Puft Miniature Marshmallows

Few drops Watkins Red Food Coloring

1 tsp. Watkins Peppermint Extract

1 tsp. Watkins Double Strength Vanilla

1 Pyrex Glass Pie Dish

Watkins Cooking Spray

### Directions:

Spray Pan with Watkins Cooking Spray. Set aside.

Follow same directions as before with Regular Chocolate Fudge recipe.

The above ingredients but stir in one tsp. of Watkins Peppermint Extract before putting in your Pan.

Swirl Red Food Coloring through your Fudge before refrigerating.

Refrigerate to Set and Serve.





## Senora C's Busy Day Peanut Butter Fudge

1 tsp. Watkins Peanut Butter Extract  
2 Tbsp. Unsalted, Sweet Cream Butter  
1 Can Carnation Evaporated Milk  
1 C. C&H Granulated Sugar  
2 tsp. Corn Starch  
1 Bag Nestle Peanut Butter Morsels  
1 Bag Sta - Puft Mini Marshmallows  
1 tsp. Watkins Vanilla Extract

### Directions:

Follow Original Directions for Fudge Making, except use the Peanut Butter Morsels and Peanut Butter Extract.  
Refrigerate to Set and Serve.





## Senora C's Bunuelos Navidad

### Bunuelos:

3 ½ C. Pillsbury All Purpose Flour  
1 tsp. Morton Salt  
1 tsp. Watkins Baking Powder  
¼ tsp. Watkins Purest Ground Cinnamon  
1 ½ Tbsp. C&H Granulated Sugar  
¼ C. Unsalted, Sweet Cream Butter, Softened  
2 Large, Brown Eggs  
½ C. Whole Milk  
Crisco Pure Vegetable Oil for Frying

### Glaze:

½ C. C&H Light Brown Sugar  
½ C. Water  
1 Tbsp. Unsalted, Sweet Cream Butter  
½ tsp. Watkins Purest Ground Cinnamon  
1 Tbsp. Grandma's Black Strap Molasses





(Continued from P. 67)

Directions:

Bunuelos:

In a Large PC Mix 'N' Pour Bowl, sift together dry ingredients.

In an Electric Stand Mixer, Beat Eggs slightly, then add Milk and Butter.

Add dry mix to wet mix.

Knead dough to smooth in the Electric Stand Mixer, using Dough Hook Attachment.

Heat Oil.

Using the Medium PC Cookie Scoop, make dough into Balls about one inch in diameter.

Roll Dough into circles.

Fry each circle to brown and puffed.

Drain on Towels.

Dip Bunuelos into Glaze, coating evenly.

Drain on PC Wire Cooling Rack until dry (about 30 minutes.)

Glaze:

Place Sugar and Water in a Sauce Pan.

Add Butter, Cinnamon and Molasses.

Heat, Stirring to Boiling (about 2 minutes).

Cool one minute and Glaze Bunuelos.





## Senora C's Tamales Dulces

1 Bag Corn Husks  
4 ½ C. Masa Harina  
1 Tbsp. Watkins Brand Baking Powder  
1 ½ Tbsp. Morton Brand Salt  
½ C. C&H Granulated Sugar  
½ C. C&H Light Brown Sugar  
1 C. (2 Sticks) Unsalted, Sweet Cream Butter, Softened  
1 C. Snowcap Lard  
1 tsp. Watkins Double Strength Vanilla  
1 Bag Nestle Semi Sweet Chocolate Morsels  
2 ½ C. Water

### Directions:

Soak Corn Husks in a Bowl of Warm Water overnight.  
Corn Husks should be soft and pliable.  
Remove Silk from Husks, if not already done.  
While soaking Corn Husks, place Masa in a Large PC Mixing Bowl.  
Add Baking Powder, Salt, Sugars, Shortenings and Vanilla.  
Mix well.  
Add Water.  
Mix again until Batter is smooth and free of Lumps.  
Add in Chocolate Chips.  
Stack Clean Corn Husks beside Mixer Bowl.  
Shred a few Husks for tying Strips.  
Place Husk in Left Hand, placing 2 Large Tbsp. of Batter in middle of Husk.





(Continued from P. 69)

Roll over Batter, as though rolling a Cigarette.

Fold ends in, tie with Strips of Husk.

Batter Must be well covered.

In a Steamer large enough to accommodate all Tamales, add 3 inches of Water.

Add Tamales, bring Water to a Boil.

Steam for 40 minutes.

These Meatless Tamales cook quickly.

Makes 2 - 3 Doz. Tamales (Dependent on size).





## Senora C's Deep Fried Christmas Twinkies (this one will become scarce after Dec. 2012)

6 Twinkies  
Popsicle Sticks  
4 C. Crisco Pure Vegetable Oil  
Flour for Dusting  
1 C. Whole Milk  
2 Tbsp. Heinz Vinegar 1 Tbsp. Crisco Pure Vegetable Oil  
1 C. Pillsbury All Purpose Flour  
1 tsp. Watkins Baking Powder  
½ tsp. Morton Salt  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Chill or Freeze Twinkies several hours to overnight.  
Heat 4 C. Vegetable Oil in Deep Fryer (375 degrees).  
In a PC Mixing Bowl, Mix together Milk, Vinegar, Oil and Vanilla.  
In another PC Mixing Bowl, blend Flour, Baking powder and Salt.  
In an Electric Stand Mixer, whisk wet and dry ingredients together.  
Continue until smooth.  
Refrigerate until Oil heats.  
Push Sticks into Twinkies Lengthwise.  
Leave about 2 inches as a Handle.  
Dust with Flour and dip into Batter.  
Rotate until entire Twinkie is covered.  
Place carefully into Hot Oil.  
Hold Twinkies under with a Utensil, such as Cooking Tongs.  
Do only one at a time.  
Remove Twinkie to paper towel and Drain. Set 5 minutes before Serving. Serve with  
Powdered Sugar and Christmas Sprinkles.





## Senora C's Christmas Churros

1 ¼ C. Hot Water  
1 ½ C. Pioneer Buttermilk Baking Mix  
4 C. Crisco Pure Vegetable Oil for Frying  
½ C. White Sugar  
1 Tbsp. Watkins Purest Ground Cinnamon  
½ C. C&H Light Brown Sugar  
1 tsp. Watkins Vanilla

### Directions:

Fill deep Frying Pan 1 ½ inches deep with Vegetable Oil.  
Heat to Med. High Heat.  
In a Stand Mixer, combine Water, Baking Mix, Brown Sugar, Cinnamon and Vanilla.  
Beat for 3 - 4 minutes until a spongy dough forms.  
Using a Pastry Bag, Pipe 5 inch long strips of Batter into the Hot Oil.  
For best results not more than 3 at a time.  
Cook to Golden Brown.  
Drain on Paper Towels.  
In a small Cereal Bowl, stir together Sugar and Cinnamon.  
Dip fried Churros in Sugar Mix to coat.  
Serve Hot.  
Add Christmas Sprinkles if so desired.

Makes 24 Servings.





## Senora C's Brown Sugar Crispies

After Baking Pies and doing Empanadas, don't throw the Scraps of dough away.  
Here is a great alternative.

Remaining Pie dough, cut into pieces  
Pinch (abt. 1/8 tsp.) C&H Granulated Sugar  
Pinch C&H Brown Sugar  
Unsalted, Sweet Cream Butter, Cubed

### Directions:

Take Scraps of Pie Crusts, place Cube of Butter, Sugar, Brown Sugar over Pie Crusts.  
Bake for 15 - 20 minutes, until golden brown.





## *Christmas Frostings and Syrups*



## Senora C's Mocha Fudge Frosting

This is really my Father's Recipe, I think I simply improved upon this Family Classic from my Childhood.

1 Bag C&H Confectioner's Sugar, Sifted  
½ C. Watkins Cocoa Powder  
1 tsp. Watkins Chocolate Extract  
1 tsp. Watkins Double Strength Vanilla  
8 Tbsp. Ariosa Pinon Coffee, Brewed  
1/3 C. Unsalted, Sweet Cream Butter, Softened

### Directions:

In a Stand Mixer, Sift Confectioner's Sugar.  
Add Cocoa Powder, Extracts and Butter.  
Blend.

Add Coffee until smooth and consistent, Peaks hold shape and flavor is evenly balanced.





## Senora C's Vanilla Frosting

1 Bag C&H Confectioner's Sugar, Sifted  
1 tsp. Watkins Double Strength Vanilla  
1/3 C. Unsalted, Sweet Cream Butter, Softened  
1/3 C. Whole Milk

### Directions:

In a Stand Mixer, Sift whole bag of Sugar.  
Add Vanilla, Butter and Milk.  
Blend until Smooth and Consistent and Stiff Peaks hold shape.





## Senora C's Milk Chocolate Frosting

1 Bag C&H Confectioner's Sugar, Sifted  
1 tsp. Watkins Chocolate Extract  
1 Tbsp. Watkins Cocoa Powder  
1 tsp. Watkins Double Strength Vanilla  
1/3 C. Unsalted, Sweet Cream Butter, Softened  
1/3 C. Whole Milk

### Directions:

In a Stand Mixer, combine all ingredients to smooth and consistent, Stiff Peaks hold shape and Flavor is consistent.





## Senora C's Maple Syrup

- 1 Large Container Karo Light Corn Syrup
- ½ C. C&H Light Brown Sugar
- 2 Tbsp. Water
- 1 tsp. Watkins Double Strength Vanilla
- 1 tsp. Watkins Maple Extract

### Directions:

In a Large Sauce Pan, Blend together Corn Syrup, Brown Sugar and Water.  
Boil for 2 minutes.  
Add Vanilla and Maple Extract.  
Mix well.  
Put in a Clean, Washed Ball or Kerr Jar, Store in a cool, dry place.





## Senora C's Butter Pecan Syrup

- 1 Large Bottle Karo Light Corn Syrup
- ½ C. C&H Light Brown Sugar
- 2 Tbsp. Water
- 1 Tbsp. Watkins Double Strength Vanilla
- 1 tsp. Watkins Butter Pecan Extract

Directions:

So same for this Syrup as Maple Syrup, only add Butter Pecan Extract.





## Senora C's Apple Cider Syrup

- 1 Large Bottle Karo Light Corn Syrup
- ½ C. C&H Light Brown Sugar
- 2 Tbsp. Water
- 1 tsp. Watkins Double Strength Vanilla
- 1 pkg. Alpine Apple Cider Mix
- 1 tsp. Watkins Apple Pie Spice

### Directions:

Same as for the other Syrup Recipes, only add instead, Apple Cider Mix and Apple Pie Spice.





*Christmas Beverages*



## Senora C's Christmas Time Hot Chocolate

½ C. (to taste) Nestle Quick Chocolate Powder  
4 - 6 C. Whole Milk  
Marshmallows and Whipped Cream to Garnish

### Directions:

In a medium Sauce Pan, combine Powder and Milk until Lumps are dissolved.  
Heat until a slight foam appears on top (abt. 15 minutes), stirring constantly.  
Test for heat and doneness.  
Serve with your Favorite Garnish.





## Senora C's Hot Apple Cider

1 packet Alpine Spiced Cider Mix  
¼ tsp. Watkins Apple Pie Spice  
1 C. or Mug Water

### Directions:

In a Med. Sauce Pan, Heat Water to boiling.  
Add Cider Mix and Pie Spice.  
Serve with Cinnamon Stick for Garnish.





## Senora C's Hot Tea

Good for when it is Cold or a flagging Spirit.

- 1 Envelope of your favorite flavor or Brand of Tea
- 1 C. Boiling Water

Directions:

Combine Tea Packet and Boiling Water.  
Steep until ready.  
Add Milk, Cream, Sugar or Honey as desired.

## Senora C's Hot Coffee

- 3 Tbsp. Arbuckles Cowboy Coffee Grounds or Ariosa Pinon Coffee grounds
- Water (Equal to number of Cups to be consumed)

Directions:  
Brew as Normal  
Add Milk, Cream or Sugar.  
Serve Hot.





## Senora C's Virgen Chimayo Punch

¼ C. Water  
½ C. C&H Granulated Sugar  
2 C. Fresh Apple Cider  
½ C. Fresh Lime Juice  
1 tsp. Watkins Lemon Extract  
1 tsp. Watkins Double Strength Vanilla  
½ C. Club Soda  
1 Tart Apple, Peeled and Cored, Thinly Sliced  
2 Fresh Limes, Thinly Sliced

### Directions:

In a Small Sauce Pan, combine Water and Sugar.

Bring to a Boil.

Reduce heat, simmer for 5 minutes.

Let Syrup cool.

In a Large Punch Bowl, mix Syrup, Cider, Lime Juice, Lemon Extract, Vanilla and Club Soda.

Keep cool with an Ice Ring just before serving.

Garnish with Apple and Lime Slices.

Serves 16 - 20.





## Senora C's Virgen Cranberry Margaritas

1 oz. Cranberry Juice  
1 tsp. Watkins Imitation Clear Vanilla  
Juice of 1 Lime  
Lime Slice  
Ice Cubes

### Directions:

Combine all ingredients in a Pitcher.  
Stir well.  
Pour into Tall Glasses over Ice.  
Garnish with Slices of Lime.  
Makes 6 - 8 servings





## Senora C's Virgen Simple Cinco Christmas Margaritas

1 tsp. Watkins Imitation Clear Vanilla  
1 6 oz. Can Frozen Limeade  
Ice  
Sugar (Optional)  
Fresh Limes

### Directions:

Fill Blender with Ice.  
Add Can of Limeade and Vanilla.  
Blend together until Ice is crushed.  
With Damp Paper Towels, dampen Glass rims, dip Rim onto Plate of Sugar.  
Pour Margarita Mix into Glass.  
Garnish with Lime.





*Christmas Pet Treats*



## Senora C's Kitty Yummies

1 C. Jenny O Turkey Breast, Cooked and Minced  
½ Can Libby's Pure Pumpkin Puree, Cooked  
1 Tbsp. Crisco Pure Vegetable Oil  
1 Tbsp. Sea Kelp

### Directions:

Mix together and roll into one inch balls.  
Serve as a Treat at Christmas or as a Christmas Gift for your Favorite Cat.





## Senora C's Doggy Christmas Cookies

1 C. Water  
¼ Crisco Pure Vegetable Oil  
1 ½ C. White Knight Whole Wheat Flour  
1 ½ tsp. Fleischmann's Dry Yeast  
1 Tbsp. C&H Granulated Sugar  
1 C. Pillsbury Unbleached All Purpose Flour  
½ C. Aunt Jemima Cornmeal  
3 Tbsp. Albertson's Rolled Oats  
1 tsp. Watkins Purest Ground Cinnamon

### Directions:

Place all ingredients in an Electric Stand Mixer, using dough hook attachment. When dough is finished, remove and divide into 3 pieces, rolling to ¼ inch thickness.

Cut into favorite cookie shape.

Bake on a PC Baking Stone at 275 degrees (375 for high altitude), for one hour.

Turn off Oven, let them set to dry overnight.

When completely dry, Cookies should be hard to crisp.

These can be stored at room temperature for up to one month.





## Senora C's Horse Cookies

1 C. Regular Unflavored Quaker Dry Oatmeal  
1 C. Pillsbury All Purpose Flour  
1 C. Fresh, Shredded Carrots  
1 tsp. Morton Salt  
1 tsp. C&H Granulated Sugar  
2 tsp. Crisco Vegetable Oil  
¼ C. Grandma's Black Strap Molasses  
1 tsp. Watkins Imitation Clear Vanilla

### Directions:

Mix ingredients as listed.  
Make small Balls.  
Place on Foil - Lined PC Baking Stone.  
Bake at 350 for 15 minutes, until Golden Brown.





## For Our Feathered Friends

### Birdie Ornaments

Mix Cornmeal, Shortening (Butter) and Peanut Butter.  
Spread on both sides of Bread Slices.  
Hang Bread Ornaments onto Tree Branches.  
Watch the Birds go Crazy!

### Suet Feeders:

Plastic Net Bags  
Birdseed  
Suet  
Red Yarn

#### Directions:

Roll Suet in Bird Seed  
Put Suet in Bag,  
Tie Top of Bag with Yarn.  
Hang on Trees.





## For Our Feathered Friends

(Continued from P. 89)

### Birdie Garlands

Needle and Thread  
Stale Popcorn  
Dried Fruits

Directions:

String the Popcorn and dried Fruits to make a Garland.  
Tie the Garland to a Tree.

### Easy Garlands

Yarn  
Cheerios and Fruit Loops

Directions:

String Cheerios and Fruit Loops.  
Tie Garland to a Tree.





## For Our Feathered Friends

(Continued from P. 90)

### Scatter Seeds on the Ground

Some Birds are ground feeders.  
Sprinkle Seed on the ground so they can eat too.

### Pinecone Bird Feeders

Large Pine Cones  
Jif Chunky Peanut Butter  
Bird Seed, Mixed Variety  
Bacon Fat or Melted Suet  
Aunt Jemima Cornmeal  
Red Yarn

Directions:

Mix Peanut Butter, Fat, Cornmeal and Bird Seed.  
Spread it thickly onto the Pinecone Petals.  
Tie a piece of Red Yarn to top of Pinecone.  
Tie Pinecone to a Tree Branch.





## For Our Feathered Friends

(Continued from P. 91)

### Birdie Bagel Wreaths

Stale Bagels

Same Mix of Peanut Butter, Fat, Cornmeal and Bird Seed as Pinecone Feeder.  
Red Yard.

Directions:

Spread Mixture on Bagels.  
Tie Yarn through Bagel Hole to hang.

### Birdie Christmas Cookie Ornaments

Christmas Cookie Cutters

A drinking straw

6 pieces of Bread

3 Tbsp. Cornmeal

1 Tbsp. Jif Chunky Peanut Butter

1 Tbsp. Unsalted, Sweet Cream Butter

Bird Seed

Red Ribbon





## For Our Feathered Friends

(Continued from P. 92)

### Directions:

- Cut Bread into Shapes with Cookie Cutters.
- Using Straw, make a Hole near the top of each ornament.
- Slip Red Ribbons through the holes and tie into a loop for hangers.
- Leave Bread out overnight to dry.
- Combine Cornmeal, Butter and Peanut Butter.
- Slather on both sides of Bread.
- Dip Ornaments in Bird Seed and Hang.





*Christmas Suppers*



## Green Chile Stew

2 Lbs. Boneless Pork, cut to 1 inch Cubes  
2 Tbsp. Pillsbury All Purpose Flour  
2 Tbsp. Snowcap Lard  
1 C. Chopped Yellow, Sweet, Spanish Onions  
2 Gloves Garlic, Minced  
3 C. Canned Hunts Peeled Tomatoes, Drained and Chopped  
1 tsp. Morton Salt  
½ tsp. Watkins Ground Oregano  
1./4 tsp. Watkins Ground Cumin  
20 Fresh Green Chiles, Parched, peeled and Chopped  
1 C. Watkins Meat Magic  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Lightly coat Pork Cubes with Flour.  
Melt Butter in a large heavy skillet or Sauce Pan.  
Add Pork Cubes a few at a time, stirring to brown well.  
Push to the side of the Pot.  
Add Onion and Garlic, Cook to Soft.  
Add Meat Magic and Vanilla.  
Combine.  
Add Tomatoes, Salt, Oregano and Cumin.  
Cover and Simmer one hour, stirring occasionally and adding Water as needed.  
Add the Green Chiles, simmer 30 minutes or longer, adding more Water if necessary,  
until flavors are well blended.  
Taste and adjust seasoning.





## Senora C's Meat Loaf

1 Beaten Egg  
¾ C. Soft Bread Crumbs  
¼ C. Milk  
½ tsp. Watkins Dried Sage  
½ tsp. Watkins Dried Mustard  
½ tsp. Morton Salt  
¼ tsp. Watkins Black Pepper  
1 Lb. Ground Beef  
2 Tbsp. Heinz Ketchup  
1 Jar Ragu Tomato Sauce  
1 Tbsp. C&H Granulated Sugar  
Watkins Parsley  
1 Green Bell Pepper  
1 Sweet, yellow, Spanish Onion  
1 Stalk Celery

### Directions:

Combine in a Stand Mixer, 1 Beaten Egg, Milk, Ketchup and Sugar.  
In a PC Mixing Bowl, combine Bread Crumbs, Sage, Mustard, Salt and Pepper.  
Combine dry with wet.  
Preheat Oven to 350 degrees.  
Add Ground Beef to Mix.  
Put in Loaf Pan.  
Bake for 50 minutes.





## Billy Bonney's Ruidoso Sloppy Joes

1 Lb. Ground Beef  
½ C. Heinz Brand Ketchup  
½ C. Watkins Barbecue Sauce Concentrate  
½ tsp. ea. Morton Salt, Watkins Black Pepper, Watkins Allspice, Watkins Rosemary,  
Watkins Cilantro, Watkins Chili Powder  
1 Tbsp. C&H Light Brown Sugar  
8 Wal Mart Hamburger Buns

Cook Ground Beef to Brown.  
Drain well.  
Add Ketchup, Barbecue Sauce, Spices and Brown Sugar.  
Put on Hamburger Buns.

Serve Hot with Favorite Drinks and Sides.  
Makes 4 Servings.





## Senora C's Nuevo Mejico Roja Chili

- 1 C. Sweet, Yellow, Spanish Onion, finely chopped
- 4 Tbsp. Green Bell Pepper, Chopped
- 4 Tbsp. Red Bell Pepper, Chopped
- 1 Stalk ( ½ C.) Celery, Chopped.
- 1 Whole Jalapeno Pepper, Seeded and Chopped
- 3 Tbsp. Unsalted, Sweet Cream Butter
- 2 Lbs. Ground Beef or Venison
- 1 C. Whole Milk
- 3 Tbsp. Watkins Chili Powder
- 1 tsp. Watkins Cilantro
- 1 tsp ea. Watkins Allspice, Cool Curry, Ground Cloves, Cinnamon, Fiesta Dip and Salsa and Sour Cream Dip
- 1 Tbsp. Cayenne Pepper
- 2 tsp. Watkins Double Strength Vanilla
- ½ C. C&H Light Brown Sugar
- 2 tsp. Sugar
- 1 ½ C. V8 Tomato Juice
- 1 Can Hunt's Whole Tomatoes, Chopped and Juice
- 1 Can Whole Kernel Corn
- 1 Lg. Can Chili Bean, Optional

### Directions:

Put Spices and Sugars together in a Bag (Secret to Great Chili is to Secret your Spices).

Chop Onions, Bell Pepper, Jalapeno and Celery, Cook to Tender.  
Brown Meat, add to Vegies.

Add Butter, Milk, Vanilla, Tomato Juices, Whole Tomatoes and Corn.  
Finally, add your Spices and Sugars Mix. Cook until thick.





## Chicken Enchiladas

Courtesy of Watkins On Line

1 tsp. Watkins Garlic Liquid Spice  
1 C. Sweet, Yellow, Spanish Onions  
¼ C. Pillsbury All Purpose Flour  
1 can Hunts Tomato Sauce  
½ C. Water  
¼ C. Watkins Inferno Sauce  
1 Tbsp. Watkins Chicken Soup Base  
1 tsp. Watkins Oregano  
1 tsp. Watkins Cumin  
1 C. Sour Cream  
3 C. Finely - Chopped, Cooked Chicken  
1 ½ C. Shredded Mexican Blend Cheese  
1 Can Hatch Mild Chopped Green Chiles  
12 6 inch Corn Tortillas

### Directions:

In a Medium Sauce Pan, heat Garlic Liquid Spice over med. Heat.

Add Onion, Sauté to Tender.

Flour, mix well.

Stir in Tomato Sauce and next 5 ingredients.

Cook and Stir until mixture begins to thicken.

Remove from heat.

Slowly stir in Sour Cream.

In a Large PC Mixing Bowl, combine 1 C. Sauce, Chicken, 1 C. Cheese and Green Chiles.

Mix well.





(Continued from P. 98)

Dip one Tortilla at a time into Sauce to Soften Tortillas.  
Place on a Plate and spoon some of Chicken Mix into center of Tortillas.  
Roll up Tortillas.  
Arrange in a PC Baking Stoneware Dish lined with Tinfoil.  
Spoon any remaining Sauce on top.  
Sprinkle with remaining Cheese.  
Bake at 350 degrees for 25 minutes or until Bubbly.  
Garnish as desired.





## Chicken and Chiles Rellenos

Courtesy of Watkins On Line

8 skinless, boneless Chicken Breast Halves  
4 Canned, Whole, Green, Mild Hatch Chiles, Halved and seeded  
3 oz. Monterey Jack Cheese, cut into 8 strips  
 $\frac{3}{4}$  C. Fine, Dry Bread Crumbs  
1  $\frac{1}{2}$  Tbsp. Watkins Chili Powder  
2 tsp. Watkins Cumin  
2 tsp. Watkins Garlic Salt  
 $\frac{1}{4}$  C. Whole Milk  
Watkins Cooking Spray  
4 C. Shredded Lettuce  
 $\frac{1}{2}$  C. Pace Picante Salsa  
 $\frac{1}{4}$  C. Daisy Sour Cream

### Directions:

Place each Chicken Breast Half between 2 sheets of Waxed Paper.  
Pound to  $\frac{1}{4}$  inch thickness with a Meat Mallet.  
Place a Green Chile half and one stick Cheese in center of each Chicken Breast half.  
Roll up lengthwise, tucking edges under.  
Secure with Toothpicks.  
Combine Bread Crumbs, Chili Powder, Cumin and Garlic Salt.  
Dip Chicken rolls in Milk and then into Breadcrumb Mix, coating well.  
Place Chicken in a 12x8 PC Baking dish, coated with Watkins Cooking Spray.  
Bake at 400 degrees for 30 minutes, until Chicken is done through.  
Place Lettuce on Serving Plates, Top with Chicken Rolls, Salsa and Sour Cream. Serve Immediately. Serves 8.





## Country Beef Stew

Courtesy of Watkins On Line

2 Lbs. Beef Chuck, Cut to 1 inch Cubes  
2 Tbsp. Watkins Onion Liquid Spice  
2 C. Water  
¼ C. Watkins Beef Soup Base  
¼ tsp. Watkins Black pepper  
1 Watkins Bay Leaf  
4 Carrots, Peeled and cut to 1 inch pieces  
4 Potatoes, peeled and quartered  
4 Stalks Celery, cut to 1 inch pieces  
4 small Onions, quartered  
¼ C. Pillsbury All Purpose Flour  
¼ C. Water  
Watkins Sea Salt, to taste  
Watkins Black Pepper, to taste

### Directions:

Brown Meat in Liquid Spice in Large Kettle or Dutch Oven.  
Add water, Soup Base, Pepper and Bay Leaf.  
Bring Mix to a boil. Cover and Simmer for 1 ½ hrs.  
Add Carrots, Potatoes, Celery and Onions.  
Continue to cook, Covered, for 30 minutes more, until Vegies are tender.  
Remove Bay Leaf.  
Continue cooking. Add Flour and Water, stir into bubbling Stew and cook, stirring occasionally, until thickened.  
Add Pepper to taste.





## Easy Chicken and Dumpling Stew

Courtesy of Watkins On Line

3 Whole, skinned and deboned Chicken Breasts

3 C. Water

1 ½ Tbsp. Watkins Chicken Soup Base

1 ½ tsp. Watkins Garlic Flakes

1 tsp. Watkins Parsley

¼ tsp. Watkins Black Pepper

1/8 tsp. Watkins Celery Seed

½ C. Sliced Celery

½ C. Chopped Onion

1 Watkins Bay Leaf

½ C. Water

1/3 C. Pillsbury All Purpose Flour

2 C. Frozen Mixed Vegetables

### Dumplings:

1 ½ C. Pillsbury All Purpose Flour

2 tsp. Watkins Baking Powder

1 tsp. Watkins Chicken Soup Base

1 tsp. Watkins Parsley

2/3 C. Milk

2 Tbsp. Watkins Original Grapeseed Oil

1 Egg, Slightly Beaten





(Continued from P. 102)

Directions:

Cut Chicken Breasts into 1 inch Cubes.

In a Large Sauce Pan or Dutch Oven (Dutchies are my personal preference), combine Chicken, Water and next 8 ingredients.

Cover, bring to boil over Medium heat.

Reduce and simmer 30 minutes, until Celery is tender.

In a small PC mixing bowl, combine water and flour, mix well.

Mix into Broth. Add to rest of Stew Mix.

Cook over medium heat until mix begins to boil and thicken, stirring frequently.

Spoon in Vegetables, bring to a boil.

Drop Dumpling dough by rounded spoonful onto boiling Stew.

Reduce heat to Medium Low.

Cover and Cook 13 - 16 minutes, until dumplings are Fluffy and no longer doughy on bottom.

Serves 6.

Dumplings:

Combine Flour, Baking Powder, Soup Base and Parsley in a Medium PC Mixing Bowl.  
Add Milk, Oil and Egg until Moistened.

Makes 12 Dumplings.





*Christmas Side Dishes*



## Candied Sweet Potatoes

Courtesy of Watkins On Line

6 medium Sweet Potatoes, Scrubbed and peeled  
1/3 C. C&H Light Brown Sugar  
1 Tbsp. C&H Granulated Sugar  
3 Tbsp. Water  
3 Tbsp. Unsalted, Sweet Cream Butter  
2 tsp. Watkins Seasoning Salt  
3/4 tsp. Watkins Pumpkin Pie Spice  
1 Bag Sta - Puft Miniature Marshmallows  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Cut up Sweet Potatoes into 1 inch Cubes, place in a Large Pot.  
Cover with Water.  
Boil until Sweet Potatoes are soft.  
In a small PC Mixing Bowl, combine Sugars, Salt and Pie Spice.  
Set aside.  
Drain Sweet Potatoes, stir in Butter.  
Put Sweet Potatoes in a PC Baking Dish covered with Tin Foil (for easy Clean Up),  
sprinkle on Sugar and Spice mix.  
Cover with Marshmallows.  
Bake at 375 for 30 minutes.





## Chiles Rellenos Cups

Courtesy of Watkins On Line

Watkins Cooking Spray  
24 Wonton Skins  
1 C. Mexican Blend Cheese  
1/3 C. Ricotta Cheese  
¼ C. Canned Hatch Mild Green Chiles, drained  
2 Tbsp. Watkins Inferno Sauce  
1 tsp. Watkins Minced Green Onion  
¼ tsp. Watkins Cumin  
48 Ripe Olive Slices  
Pimento Slices for Garnish, if desired

### Directions:

Combine Cheeses, Chiles, Inferno Sauce, Minced Green Onion and Cumin in a Medium PC Mixing Bowl.

Mix well.

Fill each Cup with 2 tsp. of Cheese Filling. Top with two Olive Slices.

Bake for 10 minutes at 350 degrees, until Bubbly on top.

Top with Pimentos.

Serve Warm.





## Spanish Rice

Courtesy of Watkins On Line

This is about as close to my own Grandmother's Spanish Rice as I can get.

- 1 ½ tsp. Chopped Green Bell Pepper
- 1 ½ Tbsp. Watkins Garlic Liquid Spice
- 2 Tbsp. Watkins Onion Soup Base
- 1 tsp. Watkins Chili Powder
- ½ tsp. Watkins Oregano
- ¼ tsp. Watkins Cumin
- 1 tsp. Watkins Double Strength Vanilla
- ½ C. Water
- 1 Can Ragu Tomato Sauce
- 1 Can Hunts Stewed Tomatoes, drained and Chopped
- 1 C. Uncooked regular long grain white Rice

### Directions:

Saute Green pepper in Liquid Spice in Large, Heavy Sauce Pan.  
Stir in remaining ingredients. bring to a boil, cover and simmer 20 minutes or until rice is tender.





## Root Beer Baked Beans

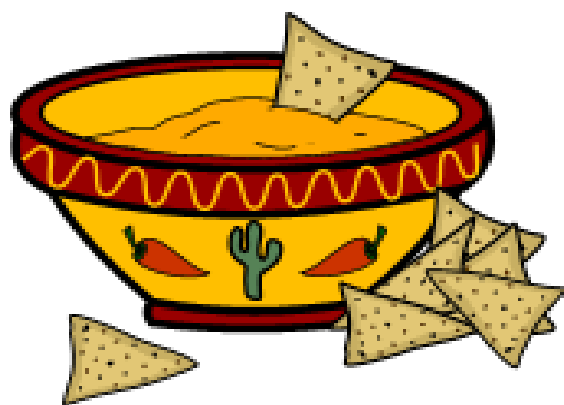
Courtesy of Watkins On Line

½ Lb. Bar S Bacon, diced  
1 Medium, Sweet, Yellow, Spanish Onion, diced  
2 Tbsp. Watkins Original Barbecue Sauce Concentrate  
¼ C. Heinz Ketchup  
2 Cans Bush's Regular Baked Beans  
¼ tsp. Watkins Root Beer Extract  
½ tsp. Watkins German Style Mustard  
2 Tbsp. C&H Light Brown Sugar  
Dash Watkins Calypso Hot Pepper Sauce  
Watkins Black Pepper, to Taste  
1 tsp. Watkins Double Strength Vanilla

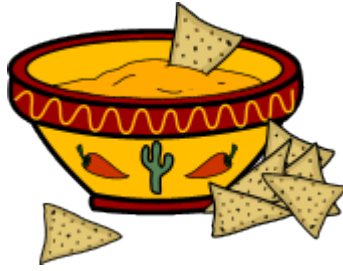
### Directions:

Cook Bacon and Onion in Skillet until Bacon is brown and Crisp.  
Pour off drippings. Combine Hot Sauce and Ketchup.  
Add to Skillet. Mix in remaining ingredients. Bake at 350 degrees for one hour.  
Serves 12.





*Christmas Holiday Dips  
And Sauces*



## Guacamole

Courtesy of Watkins On Line

- 2 Large, Ripe Avocados, Peeled, Pitted and Sliced
- 2 Tbsp. Hunt's Tomato Paste
- 2 Tbsp. Water
- 2 Tbsp. Lemon or Lime Juice
- 2 Tbsp. Watkins Jalapeno Hot Pepper Sauce
- 1 Tbsp. Watkins Onion Flakes
- ½ tsp. Watkins Garlic Granules
- 1 Large Tomato, Diced

### Directions:

Blend all ingredients together in a Food Processor or blender.  
Cover and chill several hours to allow flavors to develop.  
Serve with Tortilla Chips.





## Senora C's Chile Con Queso Roja

2 C. Velveeta Cheese, Cubed  
¼ C. Carnation Evaporated Milk  
1 tsp. ea. Watkins Garlic Powder, Fiesta Dip Mix, Italian Seasoning and Red Chile Powder  
½ tsp. Morton Salt  
1 tsp. Watkins Double Strength Vanilla  
1 Can Hatch Mild Green Chiles

### Directions:

In a Medium Sauce Pan, Melt together Cheese and Milk.  
Add in Seasonings, Salt, Vanilla and Chiles.  
Combine, Cover and Refrigerate until used.





## Fiesta Barbecue Sauce

Courtesy of Watkins On Line

2/3 c. Heinz Ketchup  
1/3 C. Watkins Mesquite Barbecue Sauce Concentrate  
3 Tbsp. Lime Juice  
1 tsp. Watkins Garlic Granules  
1 tsp. Watkins Cilantro  
½ tsp. Watkins Cayenne Pepper  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Combine all ingredients, mix well and Serve.





## Southwestern Tomato Sauce

Courtesy of Watkins On Line

1 Can Diced Tomatoes, untrained  
½ C. Chopped Green Bell Pepper  
½ C. Sweet, Yellow, Spanish Onion, chopped  
1 Tbsp. fresh Lime Juice  
1 Tbsp. Watkins Chili Powder  
2 tsp. Watkins Cilantro  
1 ½ tsp. Watkins Garlic Liquid Spice  
¾ tsp. Watkins Jalapeno Hot Pepper Sauce  
Morton Salt, to taste

### Directions:

Combine all ingredients in a Medium Sauce Pan, bring to a boil.  
Reduce head, simmer for 15 minutes.  
Serve hot over Cooked Pasta.





## Grandmother Jennifer's Family Spaghetti Sauce

3 Large Cans Hunts Tomato Sauce  
1 Sm. Can Tomato Paste  
1 Whole, Large Onion, Peeled  
Morton Salt  
Watkins Basil Leaves  
Watkins Red Pepper Flakes  
4 Tbsp. Bertolli Olive Oil  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Put Tomato Sauce, Onion, Paste and Oil in a Large Stock Pot.  
Put over Low Heat.  
Cook for about 2 hours, until Onion is cooked straight through.  
After one hour of cooking, add Salt.  
At end of Cooking, add Pepper Flakes, Basil Leaves and Vanilla.  
Stir in.  
Take off heat and serve over Pasta.  
If mixture is too thick, add water to thin.  
Keep Lid on to prevent mixture from becoming too thick.





## Chile Salsa Mole Roja

1 Clove Garlic, Minced  
3 Tbsp. Montano Lard  
2 Tbsp. Pillsbury All Purpose Flour  
½ C. Watkins Red Chile Powder  
2 C. Water  
Morton Salt, to taste  
Watkins Cumin and Oregano, to taste  
1 tsp. Watkins Double Strength Vanilla

### Directions:

In Medium Skillet, sauté Garlic in oil to soft.  
Add Flour and Cook, stirring until Flour is lightly browned.  
Add Red Chile Powder, cook for one minute, to release flavor.  
Add Water and remaining spices.  
Be sure Not to Burn Chile Powder.  
Stir, bring to a boil to achieve a Sauce of medium consistency.  
Makes 2 Cups.  
Can be stored for short periods.





## Chile Salsa Mole Verde

Do the same thing with this as for the Chile Mole Salsa Roja, except Substitute 1 C.  
Diced, Roasted Mild Hatch Green Chiles.  
Makes 3 Cups.





*Billy's Christmas Recipes*



### *History of Billy's Recipes*

*Back in the day, of what little I have any knowledge of, Billy  
Cooked on the Trail while an Outlaw.*

*From what I understand, it wasn't half bad, either.*

*But his Wife Abrana, she cooked the Majority of the Meals,  
some of which are included in this Book.*

*In this Section, are Billy's Favorites, as he had quite the Sweet  
Tooth.*



## Billy's Pumpkin Freeze

1 Can Libby's Pure Pumpkin Puree  
½ C. Whole Milk  
1 Large, Brown Egg  
2 Tbsp. Sugar  
1 Tbsp. Watkins Pumpkin Pie Spice  
1 tsp. Watkins Double Strength Vanilla

### Directions:

In an Electric Stand Mixer, Cream together all ingredients thoroughly.  
Place in a well - oiled Loaf Pan.  
Freeze to Firm.  
Serve Chilled.





## Billy's Favorite Butterscotch Cheesecake

1 Package Nestle Oatmeal Scotchies dough

2 Large, Brown Eggs

2 Chopped Heath Bars

1 ½ C. C&H Brand Granulated Sugar

½ tsp. Watkins Double Strength Vanilla

1 Package Philadelphia Cream Cheese

Directions:

Press dough into Pie Plate.

Bake 12 minutes in 350 degree Oven.

Take out and cool completely.

In an Electric Stand Mixer, Beat Eggs one at a time, adding sugar, Vanilla and Cream Cheese. Set aside.

Take Heath Bars, chop on a POC Chopping Board.

Divide Heath Bars.

Pour two Heath Bars into Cream Cheese Mix. Combine well.

Pour Cream Cheese Batter into Oatmeal Scotchies Crust.

Top with two other Heath Bars.

Bake Cheesecake for 25 - 30 minutes in a 350 degree Oven.

Take Cheesecake from Oven.

Cool for 20 minutes.

Chill completely before Serving.

Serves 14.





## Billy's Supper Burritos

2 Tbsp. Olive Oil  
1 Sweet, Yellow, Spanish Onion, Chopped  
1 Clove Garlic, Minced  
½ tsp. Watkins Brand Ground Cumin  
½ tsp. Watkins Ground Black Pepper  
½ tsp. Morton Salt  
1 Large Idaho Russet Potato, Peeled, Cooked and Diced  
2 Mild Hatch, NM Green Chiles  
8 Large Flour Tortillas  
2 Leaves Shredded Lettuce  
½ C. Sour Cream  
1 tsp. Watkins Double Strength Vanilla

Directions:  
Heat Oil to hot.  
Saute Onion for 3 - 4 minutes.  
Add Ground Beef, Garlic, Cumin, Pepper, Salt and Vanilla.  
Cook, stirring to combined and Meat is Browned.  
Stir in Potato and Green Chiles. Cook until Potato is Tender and Chiles are warmed through.  
Prepare to Taste with Tortillas.





## Billy's NM No Fuss Apple Pie

2 Pillsbury Refrigerated Pie Crusts  
12 Green Granny Smith Apples  
Juice of one Lemon  
1 Packet Alpine Brand Spiced Apple Cider  
1 C. Water  
1 tsp. ea. Watkins Apple Pie Spice and Allspice  
1/3 C. C&H Light Brown Sugar, Packed  
1/3 C. C&H Granulated Sugar  
1/2 Tbsp. Corn Starch  
1/8 tsp. Morton Salt  
3/4 tsp. Watkins Purest Ground Cinnamon  
1/4 tsp. Watkins Nutmeg  
1 1/2 tsp. Unsalted Sweet Cream Butter  
Watkins Cooking Spray

### Directions:

Spray 9 inch Pie Plate.  
Roll out onto Bottom Crust.  
Roll out Top Crust onto a Clean Surface.  
Decorate Top Crust for Ventilation and Decoration.  
Prepare Apples. Cut off ends, Slice, Core, Cut and Peels.  
Put Apples in a Ziplock Bag, Marinate and Refrigerate with Pie Spice,





(Continued from P. 119)

Allspice, Brown Sugar, Sugar, Corn Starch, Salt, Cinnamon, Nutmeg, Apple Cider Mix and Water.

Cut Lemon in half.

Squeeze Juice over Apple Slices.

Mix together Spices and Sugars, Cider and Water.

Pour over Apples.

Continue to Refrigerate.

Place Mix into bottom Pie Crust.

Cut Butter into small Cubes.

Put Butter Cubes over Apple Mix.

Put Top Crust over Apples.

Roll and Pinch together Crust Edges.

Place Pie on a PC Baking Sheet or Stoneware Baking Stone.

Bake Pie for 10 minutes at 450 degrees.

Reduce Heat to 350 degrees.

Bake at 350 degrees for 40 minutes.





## Billy's Rocky Road Romance Pie

- 1 Package Jell-O No Bake Chocolate Silk Pie
- ½ C. Watkins Cocoa Powder
- 1 tsp. Watkins Double Strength Vanilla
- 1 C. Sta - Puft Miniature Marshmallows
- ½ C. Chopped Diamond Walnuts

### Directions:

Prepare Crust as directed on Package.  
Prepare Filling as directed on package.  
Stir in Vanilla, Cocoa Powder, Marshmallows and Nuts.  
Spoon into Crust.  
Refrigerate for one hour.  
Garnish with Romantic or Christmas Sweet Treats.  
Makes 8 servings.





## Billy's Fudgy Chocolate Cookie Bars

- 1  $\frac{3}{4}$  C. Pillsbury All Purpose Flour, Sifted
- $\frac{1}{4}$  C. Watkins Cocoa Powder
- 1 12 oz. Package Nestle Semi - Sweet Chocolate Chips
- 1 14 oz. Can Borden Sweetened, Condensed Milk
- 1 tsp. Watkins Double Strength Vanilla
- 1 C. (2 Sticks) Unsalted, Sweet Cream Butter
- $\frac{3}{4}$  C. C&H Confectioner's Sugar
- 1 13x9 inch PC Baking Dish

### Directions:

#### Crust:

- Preheat Oven to 350 degrees.
- In a Large PC Mixing Bowl, combine Flour, Sugar and Cocoa.
- Cut in Butter until crumbly.
- Mixture will be dry.
- Firmly press mix on bottom of 13x9 inch PC Baking Dish.
- Bake 15 minutes.





(Continued from P. 122)

Filling:

In a Medium Sauce Pan, over Medium Heat, Melt 1 C. Chocolate Chips with Sweetened, Condensed Milk and Vanilla.

Pour over Prepared Crust.

Top with remaining 1 C. Chocolate Chips.

Press down firmly.

Bake 20 minutes or to Set.

Cool.

Chill if desired.

Cut into Bars.

Store tightly covered.



P. 123



## Billy's Brownie Cupcakes

4 oz. Nestle Semi - Sweet Chocolate Chips  
1 C. Unsalted, Sweet Cream Butter  
1  $\frac{3}{4}$  C. C&H Granulated Sugar  
1 C. Pillsbury All Purpose Flour  
4 Large, Brown Eggs  
1 tsp. Watkins Double Strength Vanilla  
Dash (abt.  $\frac{1}{8}$  tsp.) Morton Salt  
1 C. Diamond Chopped Walnuts

### Directions:

In a Medium Sauce Pan, Melt Butter and Chocolate.  
Cool.

IN an Electric Stand Mixer, Combine all but Nuts.

Add Nuts to Chocolate Mix.

Mix to Blended.

Do Not Beat!

Put in Paper Lined Cupcake Pans.

Bake at 325 degrees for 30 minutes





## Billy's Favorite Apple Tarts

Note: To save time and trouble, prepare this a day ahead.

8 Green Granny Smith Apples, Peeled, Sliced, Cored and Cooked  
1 tsp. Watkins Purest Ground Cinnamon  
1 C. C&H Granulated Sugar  
Pillsbury Refrigerated Pie Crust  
Tart Cups  
2 Sticks (1 C.) Unsalted, Sweet Cream Butter, 1 Melted, 1 Cubed.

### Directions:

Cut Pie Crusts to desired size.  
Place Pie Crusts in Tart Cups, brushing Melted Butter on with a PC Pastry Brush.  
Place Apples, Cinnamon, Sugar and Cube of Butter in each Tart Cup.  
Cover with additional round of Pie Crust.  
Brush Melted Butter on top.  
Seal and decorate edges.  
Cut slits in Tart Tops to allow for Ventilation.  
Place in 450 degree Oven for 10 minutes.  
Reduce heat to 350 degrees. Bake for 30 minutes.





## Billy's Favorite Brownies

2 Sticks Unsalted, Sweet Cream Butter  
2 Squares Baker's Semi Sweet Chocolate  
3 Large, Brown Eggs, Beaten  
2 C. C&H Granulated Sugar  
1 ¼ C. Pillsbury All Purpose Flour.  
1 C. Chopped Diamond Walnuts (Optional)  
1 tsp. Watkins Double Strength Vanilla  
¼ C. Watkins Cocoa Powder

### Directions:

Preheat oven to 300 degrees.  
In a Double Boiler, over low heat, melt Butter and Chocolate.  
When Melted, remove from heat.  
Add remaining ingredients and mix together in an Electric Stand Mixer.  
Pour into a Baking dish or Pan coated with Watkins Non Stick Cooking Spray.  
Bake for 45 minutes.  
Do Not Overcook.  
Slice when Cooled. Serves 10.





## Billy's Breakfast Burrito

2 Large, Brown Eggs, Scrambled.  
½ C. Shredded Mexican Blend Cheese  
½ C. Green Bell Pepper  
½ C. Red Bell Pepper  
1 Jalapeno Pepper, Chopped  
½ Lb. Crumbled Bacon  
½ Lb. Ground Beef  
½ C. Sour Cream  
1 Large Flour Tortilla

### Directions:

In a Skillet, Brown together Bacon and Beef.  
Drain.

Scramble Eggs and Cook to done.  
Add to Meats.

In a Large Skillet, cook Bell Peppers and Jalapeno to Tender.

Add to first Meats and Eggs.

Cook for 5 minutes or until hot.

Take off heat and Cool to warm.

Add Sour Cream and combine thoroughly.

Place mixture in Tortilla.

Roll and serve.





*Abrana's Christmas Recipes*



### *History of Abrana's Recipes*

*These Recipes are two of the most Beloved of this Matriarch's Recipes, among Family and Friends, these are the most well known.*



## Abrana's Famous Nuevo Mejico Breakfast Cassoulet

1 Tbsp. Unsalted, Sweet Cream Butter, Softened  
8 Eggs  
½ C. Whole Milk  
1 tsp. Watkins Double Strength Vanilla  
1 tsp. Morton Salt  
1 tsp. Watkins Ground Black Pepper  
1 tsp. Watkins Garlic Powder  
1 tsp. Watkins Paprika  
1 tsp. Watkins Sage  
1 pkg. Ground Sausage, Browned through  
2 Large, Idaho Russet Potatoes, Peeled and Chopped  
1 Package Shredded Mexican Blend Cheese  
1 Medium, Sweet, Yellow, Spanish Onion, Diced  
2 Green Bell Peppers, Cored, Seeded and Chopped  
Watkins Cooking Spray  
½ C. Masa Flour  
1 Can Whole Kernel Corn, Drained  
1 C. Tomato Sauce, warmed  
Large Casserole Dish





(Continued from P. 129)

Directions:

In a Large Stand Mixer, Beat Butter, Eggs, Milk, Vanilla, Salt, pepper, Garlic Powder,  
Paprika and Sage.  
Spray Cooking Spray on Skillet.  
Heat Skillet to just hot.  
Scramble Eggs to just fluffy.  
Transfer to Plate.  
In a Large Skillet, Brown Sausage and drain.  
Add Potatoes, Bell Peppers, Onion and Corn to Sausage. Heat through.  
Add Tomato Sauce and heat for 2 minutes.  
Add Scrambled Eggs to Meat Mix.  
Place in a PC Casserole Dish and Sprinkle Masa Flour over top.  
Bake for 30 minutes.  
Cool and serve warm.





## Fried Chicken Ala Regulators

1 Package Chicken Drumsticks or your Favorite Cut of Chicken.

1 ½ C. Pillsbury All Purpose Flour

¾ C. Aunt Jemima Cornmeal

4 Large, Brown Eggs, Beaten

1 C. Whole Milk

1 tsp. Watkins Double Strength Vanilla

Few dashes Morton Salt, Watkins Black Pepper, Watkins Chili Powder, Watkins Paprika  
and Watkins Cumin (to taste)

2 C. Crisco Pure Vegetable Oil, for Frying

### Directions:

In a Ziplock Bag, combine Flour and Cornmeal.

Set aside.

In a Large Bowl, combine Eggs, Milk and Vanilla.

Set aside.

In another Ziplock Bag, combine Salt, Black Pepper, Chili Powder, Paprika and Cumin  
by shaking ingredients together.

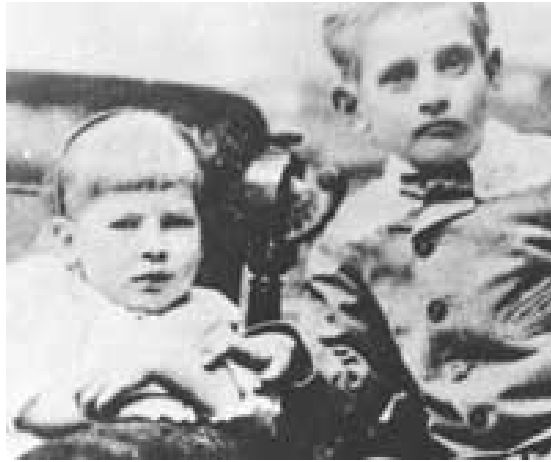
Pour this into first Ziplock Bag. Shake to combine.

Dredge Chicken in Egg mix, then shake in Flour mix.

Do this twice per piece.

Place in Hot Oil and Fry for 35 minutes per piece.





## *Children's Christmas Recipes*



### *History of Childrens' Recipes*

*I included these as part of the Family Recipes Section,  
as they Commemorate the Children of my Family and  
represent the most Lighthearted Recipes I could find,  
that Children simply Love.*



## Popcorn Gumdrops Balls

1 C. Gumdrops, Sliced  
½ C. Popping Corn Kernels  
1 C. Diamond Nuts, Chopped (Optional)  
1 C. C&H Granulated Sugar  
½ C. Water  
1 Tbsp. Unsalted, Sweet Cream Butter  
Watkins Cooking Spray

### Directions:

Bring Sugar and Water to a boil, reduce by half, to a Syrup consistency.  
Combine with Butter until Butter is melted.  
Pour over Popped Corn.  
Butter Hands.  
Combine Popcorn and Gumdrops.  
Pour Syrup evenly over both.  
Form into balls.  
Cool and serve.  
Makes 1 dozen.





## Snow Candy

1 Large Bowlful Clean, fresh - Fallen Snow.  
1 C. C&H Light Brown Sugar  
½ C. C&H Granulated Sugar  
1 C. Water  
2 Tbsp. Unsalted, Sweet Cream Butter  
1 Tbsp. Grandma's Black Strap Molasses  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Make Shapes in fresh Snow.  
Put in Freezer until ready to use.  
Cook Sugars, Water, Butter and Molasses to boiling, reduce by half, to a Syrup  
Consistency.  
Cool Syrup for 5 minutes.  
Add Flavoring as desired, stir to combined.  
Pour cooled Syrup into Snow Shapes.  
Place in Freezer or outside temps to hard.  
Pop Candy Shapes out of Snow.  
Serve to Children.  
Store in freezer until ready to use.





*Deluvina's Christmas Recipes*



### *History of Deluvina's Recipes*

*Deluvina, Abrana's Mom, she passed on these recipes from her own Heritage as a Navajo Woman.  
I also Inherited these Fine Recipes from my Family.*



## Deluvina's Navajo Fry Bread

2 C. Pillsbury All Purpose Flour  
1 Tbsp. C&H Granulated Sugar  
1 C. Snowcap Lard  
2 tsp. Water  
¼ tsp. Morton Salt  
1 tsp. Watkins Double Strength Vanilla

### Directions:

In an Electric Stand Mixer, Combine all ingredients until a soft dough forms.

Pat to thin, round circles.

Drop into hot oil or melted Lard to fry.

Cook to Golden Brown on either side.

Drain on Towels.

Can be served with Honey Butter, Cinnamon and Sugar, or Honey and Powdered Sugar.





## Deluvina's Ever Ready Rolls

1 Package Dry Fleischman's Yeast  
1  $\frac{1}{4}$  C. C&H Granulated Sugar  
 $\frac{3}{4}$  C. Unsalted, Sweet Cream Butter  
2  $\frac{1}{2}$  C. Warm Water  
1 tsp. Morton Salt  
1 Large, Brown Egg, Beaten  
1 tsp. Watkins Double Strength Vanilla  
4 C. Pillsbury All Purpose Flour

### Directions:

Combine Yeast, 2 Tbsp. Sugar and  $\frac{1}{2}$  C. Warm Water, let stand 45 minutes.  
In an Electric Stand Mixer, using the dough hook attachment, Combine into above mix, Butter, rest of hot water, Salt, Egg and Vanilla.  
Add in Flour until a smooth dough forms and dough is kneaded to a ball.  
Let stand to cool.  
Separate into Rolls.  
Bake at 350 degrees for 30 minutes.





*Catherine's Christmas Recipes*



### *History of Catherine's Recipes*

*Catherine Antrim, Historically, was the Mother of Billy the Kid and his Brother Joseph, but also was the Matriarch, just above Abrana, Wife of Billy.*

*She passed to Abrana these special Recipes, which got passed to me over the years.*



## Catherine's White Bread

4 C. Pillsbury All Purpose Flour  
1/8 tsp. Morton Salt  
1 C. Snowcap Lard  
1 tsp. Watkins Baking Powder  
1 Package Fleischman's Active Dry Yeast  
1/2 C. Whole Milk  
1 C. Warm Water  
1 tsp. Watkins Double Strength Vanilla

### Directions:

Mix Yeast into Water, Whisk until combined, let set until thick.  
With a PC Medium Wire Whisk, in a PC Large Mix 'N' Pour Bowl, combine Flour, Salt and Baking Powder.  
In a Large Stand Mixer, combine dry mix, with Yeast Mix, Milk and Vanilla with Lard until a soft dough is formed.  
Combine with dough hook attachment to form a ball.  
Place in a Bread Pan, sprayed with Watkins Cooking Spray.  
Place in a warm, dry place, to double in size.  
Bake at 350 degrees for one hour, until top sounds hollow when tapped on.





## Catherine's Mile High Apple Pie

8 Granny Smith Apples, Peeled, Cored and Sliced

3 Tbsp. Lemon Juice

1 Tbsp. Corn Starch

2 Tbsp. Watkins Apple Pie Spice

1 Tbsp. Watkins Double Strength Vanilla

1 ½ C. + 3 Tbsp. Pillsbury All Purpose Flour

½ tsp. Watkins Baking Powder

7 Tbsp. Snowcap Lard

½ C. Boiling Water

Watkins Cooking Spray

Crust:

Spray Pie Plate with Cooking Spray. Set aside.

Measure and Sift Salt, Baking Powder and Flour.

In an electric stand mixer, Pour Boiling Water over dry mix.

Add Lard.

Beat mix with Kneading attachment until a smooth ball forms.

Cover in Plastic Wrap, chill thoroughly.

Roll dough for Pastry Crust.

With a PC Pastry Roller and Pastry Mat, Roll dough enough that it can make two Pie Crusts.

Add Bottom Crust to your Pie Plate.

Roll out and Set aside remaining dough.

Prick bottom of crust to prevent bubbling while Baking.





(Continued from P. 140)

Pie Filling:

Slice and Core your Apples with a PC Corer/Slicer.

Peel each slice with a Peeler.

In a Large Ziplock Bag, combine Lemon Juice, Corn Starch, Apple Pie Spice, Vanilla and Flour.

Combine ingredients thoroughly.

Drop peeled Slices into this mixture.

Chill for 2 hours.

Pour Apple Mix into bottom crust.

Dot filling with Cubed Butter.

Make certain that filling mounds high above Pie Crust.

Put top Crust above Pie.

Cut slits in top to Vent.

Seal Crusts together and Flute Edges.

Brush top Crust with Melted Butter.

Bake at 350 degrees for 45 minutes.





## Catherine's Mincemeat Pie

½ Lb. Albertson's Ground Beef  
1 Large, Brown Egg, Beaten  
¼ tsp. Watkins Italian Seasoning  
1/8 tsp. Watkins Ground Cloves  
½ tsp. Watkins Ground Nutmeg  
1/8 tsp. Watkins Ground Black Pepper  
1/8 tsp. Morton Salt  
¼ C. Pillsbury All Purpose Flour  
½ C. C&H Light Brown Sugar  
¼ C. C&H Granulated Sugar  
1 Pillsbury 9 inch Refrigerated Pie Shell  
Watkins Cooking Spray

### Directions:

Spray Pie Plate with Cooking Spray.  
Put Pie Shell onto Pie Plate.  
Fit and Flute Edges.  
Vent Pie Crust with a Fork to prevent bubbling during Baking.  
Set aside.  
In an Electric Stand Mixer, mix all ingredients together to combined.  
Pour mix into pie shell.  
Bake at 375 degrees for one hour.





## Catherine's Sweet Cinnamon Rolls

Use the White Bread Dough Recipe for the Bread Foundation of this Recipe.

Rolls:

½ stick (¼ C.) Unsalted, Sweet Cream Butter, Softened

½ C. C&H Granulated Sugar

½ C. C&H Light Brown Sugar

Raisins and Nuts (Optional)

1 Tbsp. Watkins Purest Ground Cinnamon

Glaze:

1 C. C&H Granulated Sugar

½ C. Water

1 Stick Unsalted, Sweet Cream Butter, Melted

1 tsp. Watkins Double Strength Vanilla

Directions:

Rolls:

On a Medium PC Baking Stone, Roll out Bread dough, set aside.

In an Electric Stand Mixer, Cream together Butter, Sugars and Cinnamon.

Spread on dough.

Add Raisins and Nuts.

Roll dough tightly.

Slice to 1 inch thick Rolls. Cover with a Damp Cloth.

Set to Rise for 30 minutes.

Bake at 325 degrees for 30 minutes.





(Continued from P. 143)

Glaze:

Mix all ingredients to Boiling.  
Let Cool to thick.  
Serve Warm over Rolls.



P. 144



## Catherine's Sugary Cinnamon Biscuits

2 C. Pillsbury All Purpose Flour, Sifted

1 Tbsp. Watkins Baking Powder

1 tsp. Morton Salt

¼ tsp. Arm and Hammer Baking Soda

¼ C. Crisco Pure Vegetable Oil

¾ C. NM Buttermilk

8 Tbsp. Unsalted, Sweet Cream Butter, Softened

¾ C. C&H Granulated Sugar

1 tsp. Watkins Purest Ground Cinnamon

1 C. Whole Milk

Directions:

In a Medium PC Mixing Bowl, combine Flour, Baking powder, Salt and Baking Soda.  
Mix well.

Stir in Vegetable Oil.

Add Milk and Buttermilk.

Stir until just blended.

Knead dough on a lightly floured surface until smooth.

Roll dough into a 15x8 inch Rectangle.

Spread Butter over dough.

Combine granulated Sugar and Cinnamon in a small bowl.

Mix well.

Roll up Rectangle, starting from one long side.

Pinch seam to seal.

Preheat oven to 400 degrees.

Grease a 9 inch round baking pan with Wilton Cake Release and Parchment Paper. Set  
aside.

Cut roll into 1 ½ inch slices.

Arrange slices, cut side up, in Baking Pan.





(Continued from P. 145)

Bake until lightly browned, about 20 minutes.  
Remove from Oven.  
Serve hot.

## Catherine's Banana Bread

½ C. Unsalted, Sweet Cream Butter, Melted  
2 C. Pillsbury All Purpose Flour  
2 Large, Brown Eggs  
Watkins Purest Ground Cinnamon, to taste  
2 C. Mashed Banana  
½ C. Lukewarm Yeast Water  
1 tsp. Watkins Double Strength Vanilla

Directions:

Mix all together thoroughly.  
Pour into greased Loaf Pan.  
May add Nuts (Optional)  
Bake 45 minutes at 350 degrees to light brown





## Catherine's Chocolate Chip Cookies

2 C. Pillsbury All Purpose Flour  
1 Large, Brown Egg  
1 tsp. Watkins Double Strength Vanilla  
½ tsp. ea. Arm and Hammer Baking Soda and Watkins Baking Powder  
½ C. C&H Light Brown Sugar, packed  
½ C. C&H Granulated Sugar  
2 Tbsp. Whole Milk  
2 C. Nestle Toll House Semi - Sweet Chocolate Chips

### Directions:

In a large Stand Mixer, blend together all dry ingredients.  
Add Egg, Vanilla and Milk one at a time.  
Mix thoroughly, making certain to get the bottom of the bowl.  
May alternate with other flavor Chips.  
Blend Chips in thoroughly.  
Drop by Teaspoon onto an oiled Cookie Sheet.  
Bake at 350 degrees for 12 minutes (17 for High Altitude).  
Remove from Oven and place on a PC Cooling Rack.





## Catherine's Brown Sugar Cookies

- 1 C. (2 Sticks) Unsalted, Sweet Cream Butter
- 2 C. C&H Light Brown Sugar
- 2 Large, Brown Eggs
- 1 tsp. Arm and Hammer Baking Soda
- 3 ¼ C. Pillsbury All Purpose Flour
- ½ tsp. Morton Salt
- 1 tsp. Watkins Double Strength Vanilla

### Directions:

Cream all but Flour  
Add Flour Gradually.  
Blend to combined.

Separate dough balls with a Medium PC Cookie Scoop, about 1 inch around.  
Bake on a Greased Cookie Sheet for 10 minutes, at 375 degrees.  
Put on a PC Wire Cooling Rack to Cool.





## Catherine's Dark Molasses Cake

½ C. Karo Brand dark Corn Syrup  
½ C. C&H Brand Granulated Sugar  
2 Large, Brown Eggs  
1 tsp. ea. Watkins Ground Cloves and Watkins Ground Allspice  
1 Granny Smith Apple, Peeled, Cored and Chopped  
1 C. NM Buttermilk  
1 tsp. Arm and Hammer Baking Soda  
1 tsp. Watkins Double Strength Vanilla

### Directions:

In a Large Kitchenaid Stand Mixer, combine Corn Syrup, Sugar, Eggs, Cloves, Allspice, Buttermilk, Baking Soda and Vanilla.  
Add Apple and mix again.  
Pour into Greased and Floured Baking Dish.  
Bake at 350 degrees for 30 minutes.  
Frost with Senora C's Vanilla Frosting.





*Dan's Recipes*



### *History of Dan's Recipes*

*These recipes were given to this Cooking Book by my Husband Dan, as he wanted some Inclusion in this Book and as Family, it was so Granted.*

*No, he can't Cook worth a lick, but at least two of his Childhood Recipes were included.*



## Dan's Egg Nog

6 Large, Brown Eggs, Beaten  
2 ½ C. Whole Milk  
1 C. Shamrock Farms Heavy Whipping Cream  
1 tsp. Watkins Double Strength Vanilla  
Watkins Ground Nutmeg  
1 C. C7H Granulated Sugar

### Directions:

In a Large, Heavy Sauce Pan, Mix Eggs, Milk and Sugar.  
Cook and Stir over Medium Heat until mixture coats a wooden spoon.  
Remove from heat.  
Place in a Sink or Bowl of Ice Water.  
Stir for two minutes.  
Stir in Whipping Cream and Vanilla.  
Cover and Chill for 24 hours.  
Serve in Glasses, sprinkle with Nutmeg.  
Makes 10 4 oz. servings.





## Dan's Toaster Cinnamon Toast

2 Slices Bread  
2 Pats Unsalted, Sweet Cream Butter  
2 tsp. Sugar  
Sprinkle Watkins Purest Ground Cinnamon

### Directions:

Toast Bread in household Toaster.  
Remove Bread.  
Butter while still hot.  
Spread 1 tsp. sugar on each slice of bread.  
Sprinkle with Cinnamon.





*Senora C Christmas Store, LLC*

## *Introduction*

*I am Senora C Christmas Figure.  
Better known as Mrs. Santa Claus.  
I am Married to my Husband Dan for almost 16 years.  
I am Mom to one impossibly Spoiled Cat, Jukebox.  
I rent my Lovely Home in Arroyo Seco, NM.  
I created this as a Business from a Hobby to help  
support my Family.  
I also wanted to celebrate my love of all things pretty,  
shiny and colorful.  
For me, Christmas is Not about Religion or Control  
Issues.  
It is about fun, warmth, colorful, shiny, pretty things  
and the Beauty that is created.  
I love to Bake Cookies and turn my home into a bright  
and cheerful Christmas Oasis.  
I like to make everything match.  
I enjoy the quiet and solitude that Christmas and  
Snow Season brings.  
I am simply a Creative person that wants to share that  
Creativity with others.  
Senora C is all the best parts of me as a person.*

*I would like to turn this endeavor into a year - round  
Christmas Store, just as my Ancestors of several  
generations owned Stores of their own.*

*Senora C is Not something to replace other  
Seasonal Dignitaries, but is a Creative local twist on  
Mrs. Santa Claus.*

*I really feel that I have as of yet untapped potential.  
Senora C has marked and literal differences that set  
her apart from Mrs. Santa Claus, out of Respect to her.*

*What do I Want my Customers, Clients and Associates  
to Know About Senora C?*

*Senora C is Not the Only Mrs. Santa Claus out there,  
but I am only one of many of this special and Elite  
Sisterhood.*

*Senora C is Tradition with a Twist.*

*That just because Senora C may not look like your  
Traditional Mrs. Santa Claus, doesn't mean that the  
same level of attention to detail is not there.*

*Senora C is the Only Lone Mrs. Santa Claus.  
That Senora C is the Only Mrs. Santa Claus with her  
own Product Line and Media Empire, Synonymous  
with the Character.*

*That Senora C is the Only Mrs. Santa Claus with her  
own Soon - To - Be Store.*

*That Senora C may not be ordinary, but she sure is  
interesting.*

## *Senora C's Products and Services*

*My Product Line is High Quality and made in the USA  
via Vista Print.*

*I offer Visits and other Services, such as Parades,  
Candy, Gifts, Story and Movie Hours.*

*Additional Charges may apply for Candy, Gifts, plus a  
Santa Claus, should you ask me to hire one.*

*All my Fees applied to my Services and can be found at  
[www.senoracstore.com](http://www.senoracstore.com)*

*All charges cover a 100 mile radius for any Travel,  
Gas, Meals and related expenses, plus Costuming Care.  
I can bake Cookies, do Parades and Events, Story and  
Movie Hours.*

*I come complete with my own Sleigh and  
Costuming/Props.*

*Senora C does accept all Major Credit Cards, but  
everything is done Wirelessly through my iPhone, at  
current time.*

*I would like to do more, but that is all that I can do  
at current time.*

*The Truth About Claims that Senora S is a  
"Celebrity" or a "Celebrity Wanna - Be"*

*Truth is, my ONLY intent was to help support my Family  
and to keep to myself, doing something I thought was  
interesting, that I thought I could Love doing, that  
would allow me to incorporate the best parts of me,  
that would allow me to express my Creativity and  
enjoyment of things pretty, colorful and shiny.  
I guess that is less than I could possibly have expected.  
I am Not a Celebrity, I am Not anything even remotely  
special.*

*I am one single person, a tiny Sole Proprietorship,  
Nothing Grand or Wonderful.*

*Just trying to make my way in a large world, some  
way, somehow.*

*The Only way I would hire anyone, is if I felt I could  
personally trust them, which has Not happened and I  
very highly doubt will ever happen.*

*I Never, Ever intended for this Business to turn into the kind of Drama, Controversy or Living Nightmare it has become.*

*I am NOT Now, Never have been nor Ever will be a "Celebrity."*

*That would be the "Kiss of Death" to my Business. I had honestly hoped to be happy with this, but I guess that is far less than I could have ever expected or hoped for.*

*After things get going, I am going to Move to someplace far more Isolated than where I am at now. I just simply don't have the heart to trust people Not to be Nasty toward me or my Business.*



*Credentials*



## Experience

*Los Alamos, NM Winterfest Parade - Dec. 3, 2011*  
*Taos Christmas Parade - Dec. 3, 2009 and Dec. 3, 2010*  
*Navidad NM Christmas Lights Show - 2007 - 2010*  
*"Emancipation" Movie - Eaves Movie Ranch, Santa Fe, NM - Emancipation, LLC - October 6 - 7, 2012 - Part: Soiled Dove*  
*Author - "My Life As A Medium - A Journey Through The Paranormal"*





*Credentials:*

*Christmas Character "Senora C"*  
*Degreed Royal Order of Mrs. Claus #27*  
*International Order of Santas 2010 - 2011*  
*World Santa Claus Congress - 2011*  
*Owner - Navidad NM Christmas Lights Show*  
*Girl Scouts Alumni - 1988 - 1992*  
*Owner - North NM Spirit Research*  
*Owner - Haunted Hacienda Haunted Attraction*  
*IGHS - Associated Ghost Club Member*





### *Memberships:*

*Member - Airblown Inflatables Collector's Club*

*Life Member - Cooking Club of America*

*Life Member - History Channel Club*

*Life Member - North American Hunting Club*

*Double Life Member - Creative Home Arts Club*

*Member - Professional Inner Circle - IGHS*

*Lifetime Member - IGHS*

*Member - National Cattle Women's Association*

*Member - NM Copper Cowbells Association*

*Member - St. Labre Indian School Century Club*





### *Education:*

*Certificate - AA Santaclausology - IUSC*  
*Master's Degree - Shamanism - ULC*  
*Master's Degree - Metaphysical Healing - ULC*  
*Certificate - Ordained Minister - ULC*  
*Certificate - Lifetime Member - IGHS*  
*Diplomas - IGHS*  
*Certificate - Astrology/Parapsychology -*  
*Stratford Career Institute*  
*Certificate - Certified Events Specialist -*  
*Weddings Beautiful*



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