

12 Days of Christmas Marketing with AP Products

Day 1

Holiday Entertaining for a Crowd

- Pulled pork sandwiches on Tuscan Dinner Rolls
- Soup supreme and Beehive Rolls

Day 2

Gift Giving for Co-workers and the Kids' Teachers

- Sweets Raspberry/Orange sticks
- Lehi Roller Mills mixes and gift sets
- Shirley J Muggings

Day 3

Christmas Brunch

- Overnight hash brown casserole, and frozen fruit salad slush
- Janey Lou Cinnamon Rolls and Sunny D or V8 splash

Day 4

New Unique Gift Wrapping Ideas (tell customers about our high quality, gorgeous wrapping paper)

- Christmas picks and glass ornaments from the Dollar Store added to pkgs.
- Gift Tags
- Candy on the front of packages

Day 5

Holiday Baking

- Festive Macaroons
- Turtles
- Mint truffles

Day 6

Christmas with Kids and AP

- Cookie Baking with AP sugar cookies
- Rudolf Brownies
- Cinnamon ornaments

Day 7

Trim the Tree Night

Easy Meal Prep so you can enjoy your family

- Crockpot stroganoff
- Blount soup in soup bowls
- Italian Crock Pot Chicken

Day 8

Neighbor Gifts

- Plentiful Pantry Cobbler Mix
- Nuts about you — AP nuts
- Star Fruit syrups

Day 9

Easy Meals for Hectic Holiday Nights

- Instant Pot Pizza Pasta
- 7 tips to navigate holiday season and still get dinner on the table
- 15 min Chicken Stir Fry Noodles

Day 10

Gah! What am I bringing to the Christmas Party?

- Cranberry Meatballs
- BBQ Coke Little Smokies
- Father's Table Pumpkin Rolls

Day 11

Dress Up Your Home For the Holidays

- Mulling spice — simmer on the stove or set out in a pretty dish (Mulling Spice available on #11 and #12)
- Gift wrap can be used as table runners or place-mats
- Pretty jars filled with AP Christmas Candy

Day 12

Christmas Treats to Take to Work

- Pecan Pie — San Saba Pecan Pie in a Jar
- J Morgan Caramels and Mint Truffles
- Homemade AP Blueberry Muffins

7 Tips To Navigate the Busy Holiday Season and Still Get Dinner on the Table

- ◆ Use the cook once, eat twice method. The idea is that you are doubling the recipe for something one night and repurposing it into a new and delicious meal for another night, a different meal that you'll actually enjoy eating.
- ◆ Create a meal plan. Planning ahead is the secret to getting dinner on the table. No one wants to decide at 5:00 what they are having for dinner. By then it's just easier to grab a pizza. But if you know in advance what you are cooking the hardest part is done. Many times dinner can be in the Crockpot before you leave for work (think AP's delicious soups) and you can come home to dinner already prepared.
- ◆ Plan simple, easy meals; casseroles, partially prepared foods, and crock pot meals make dinner so much easier. AP has so many foods that make getting dinner on the table quick and easy.
- ◆ Have breakfast for dinner. It's something new for a change and comes together quickly.
- ◆ Share cooking responsibilities. Preparing dinner as a family is such a good way to connect after a busy day. Someone can chop vegetables while someone else stirs whatever is on the stove. Kids who help cook are more interested in eating what is served and memories of cooking together will last a lifetime.
- ◆ Keep a running shopping list on your fridge or on your phone. It's so frustrating to get home from the store and realize you forgot something important. Keeping a running list will save you from the stress of having to remember what to put on the list in the first place and it will make it easier when you go to place your AP order or run to the grocery store to know what you need. And it saves so much time to know what you need in advance.
- ◆ Use paper plates and plastic utensils. Enough said. Who has time to do the dishes during the holidays?
- ◆ Meal time can be a great time to make family connections, and serve your family nourishing meals. These few tips will make it possible – even during the busy holiday season. Pick your favorite one and try it this year!

Overnight Hashbrown Casserole

Servings 12

Ingredients

1 lb . Deep Applewood smoked bacon #8464
1 T. butter
1 cup omelet blend
30 oz . frozen hash browns thawed #2420
1 tsp . salt
1 tsp . pepper
12 large eggs
1 1/2 c . milk
1 T. chipotle hot sauce
2 c . shredded cheddar cheese #1866

Instructions

Preheat oven to 400 Line a large rimmed sheet pan with parchment paper.
Lay bacon on lined pan so that it's close but isn't touching.
Bake for about 10 minutes or until tender-crisp. You don't want it to be crisp because it's going to bake longer when the casserole cooks.
Let bacon cool on baking sheet.
Remove to a paper towel-lined plate to absorb any extra grease.
To make the casserole, heat butter in a large skillet.
Add omelet blend.
Cook until onion is translucent and peppers have softened.
Grease a deep 9x13-inch baking dish.
Layer hash browns and cooked veggies.
Season with salt and pepper.
Crumble cooked bacon over the top of the veggies.
Top with 1 cup cheese.
In a large bowl, whisk together eggs, milk, and hot sauce.
Pour over hash brown mixture.
Top with remaining cup of cheddar cheese.
Cover pan with aluminum foil, and place in the fridge overnight.
In the morning, get casserole out of the fridge about 30 minutes before you want to bake it.
Preheat oven to 400 F.
Bake casserole, covered, for about 45 minutes.
Uncover, and continue cooking for about 15 minutes longer, or until casserole is set and has baked through.
I like to serve this with additional chipotle hot sauce or salsa.

Adapted From <https://www.ihearteating.com/overnight-hash-brown-casserole/#_a5y_p=5841575>

Frozen Fruit Salad Slush

12 servings

Ingredients

3 cups Banana Berry and Wild Blueberry Blend #1224
1/2 cup thawed lemonade concentrate
3 cups Chef ready cuts diced peaches #2833
3 cups water
1 can (20 ounces) crushed pineapple, undrained
1/2 cup sugar
1 cup thawed orange juice concentrate

Directions

1. In a large bowl, stir all ingredients together. Cover and freeze for 8 hours or until firm.
2. Remove from the freezer 1 to 1-1/4 hours before serving so mixture becomes slushy.

Adapted From <<https://www.tasteofhome.com/recipes/frozen-fruit-salad-slush/print/>>

Festive Macaroons

Ingredients:

1 batch Marvelous 'n Chewy Macaroon Mix (#1965)
Ghirardelli Chips (#1302—Real Milk Chocolate OR #1305—Real Semi-Sweet Chocolate)
A variety of toppings—Crushed Oreo Pieces (#8132), chopped nuts (#1293—Walnuts, #1294—Almonds, #1292—Pecans)

Directions:

1. Prepare one batch of macaroon cookies per bag instructions. Scoop onto a parchment lined cookie sheet with a cookie scoop and bake in a ball for chewy cookies or flatten for crispier cookies according to time on package.
2. While cookies cool, prepare melted chocolate and any desired toppings in separate bowls.
3. Dip macaroon cookie in melted chocolate and then dip or sprinkle any desired toppings on melted chocolate then put in refrigerator to harden for 30 minutes.



Turtles

Ingredients:

- Fancy Pecan Halves (#1292)
- J. Caramel Block (#9068)
- Ghirardelli Real Milk Chocolate Chips (#1302)

Directions:

Place 2 pecan halves side by side on parchment lined cookie sheet.

Place a bite-sized piece of caramel on each set of pecans.

Warm in 350° oven just until caramel starts to melt (1-2 minutes).

Let cool then dip 1/2 to all of caramel pecans in melted chocolate then place back on parchment paper. Cool in refrigerator for 30 minutes for chocolate to harden.



Easy Mint Chocolate Truffles

Servings 20

Ingredients

- 225g/8oz (about 1 1/2 cups) Ghirardelli white chocolate chips #1306
- 3 tablespoons heavy cream
- 1 teaspoon mint extract
- green food coloring
- 2 oz (1/4 pkg) cream cheese, room temperature
- 1 1/2 cups (about 225g) semisweet chocolate chips #1305

Instructions

In a medium bowl, combine white chocolate, cream, extract and food coloring if desired. Melt in a microwave in 15-20 second intervals, stirring well each time, just until melted.

Meanwhile, beat cream cheese with an electric mixer until smooth.

Add melted white chocolate and whisk or beat on low, just until combined (do not over mix!). Cover and place in the fridge to set, at least 6-8 hours or overnight.

Scoop out 1" balls using a teaspoon, roll until smooth and place on a plate (I get about 20). Place in the freezer for 1 hour.

In a very small pot, bring 1" of water to a boil. Reduce heat to low and place a glass bowl over top, so that it is resting on the pot and not touching the water. Add the semi sweet chocolate and melt, stirring frequently.

When melted, dip each truffle and place on a plate or baking sheet to set in the refrigerator. Store in the refrigerator for up to 1 week or the freezer for up to 4 months.

Easy Rudolph Brownies

Ingredients:

- Richly Delicious Brownie Mix #1824
- Ingredients on back of Brownie mix usually oil, eggs and water
- Pretzels
- Holiday Mint M&M's they come with red, white and green
- melted chocolate about 1/2 cup

Instructions

Prepare brownies as directed and let cool.

Cut brownies into rectangles and either frost or use the melted chocolate to stick on the reindeer face.

See notes above for decorating options.

From <<http://www.yourcupofcake.com/2016/12/easy-rudolph-brownies.html>>

No Bake Cinnamon Ornaments

Makes 10-12 ornaments

Ingredients

- 1 cup ground cinnamon #1005
- 3/4 cup applesauce
- 2 tablespoons basic white glue
- 1 tablespoon ground nutmeg or cloves

Instructions

Combine all ingredients in a large bowl. Use a spatula and make sure all the cinnamon is absorbed into the applesauce.

Gather the dough with your hands. Knead it several times, pressing the dough firmly into a ball. It will be about the size of a softball.

Sprinkle some cinnamon on a cutting board or other smooth surface. Flatten the ball into a disc with your hands. Using a rolling pin, begin to roll out the dough. Turn the dough several times while rolling, adding more cinnamon to prevent sticking.

Roll until the dough is about 1/4 inch thick and cut out the shapes using cookie cutters.

Gather the leftover dough after the first cutting and again knead it several times, pressing it firmly into a ball. Repeat the rolling process.

Repeat until all the dough is used.

Lay the ornaments on a cookie sheet covered with wax or parchment paper. Using a skewer or small straw, make a hole in the top of each ornament.

Ornaments should dry in 24 to 48 hours. It helps to turn them occasionally so they dry evenly.

String with a piece of twine or ribbon to hang.

Recipe Notes

I made three batches of dough and got 36 ornaments.

From <<https://www.onsuttonplace.com/no-bake-cinnamon-applesauce-Christmas-ornaments-recipe/>>

5 Ingredient Beef Stroganoff

Yield: 4 Servings

Ingredients

- 1 pound stew meat #2507
- 1/4 cup Onion Soup & Dip Mix #1025
- 2 (10.75 ounce) cans of cream of mushroom soup (if you don't like cream of mushroom, cream of chicken works great too!)
- 8 ounces of egg noodles
- 1/2 cup of sour cream

Instructions

Place a PanSaver Slow Cooker Liner in slow cooker.
In a crock pot toss in stew meat, cream of onion soup and can of mushroom soup.
Place lid on crock pot and cook on low for 3- 4 hours.
After 3 - 4 hours, when meat is cooked through, stir well and turn off crock pot.
Prepare egg noodles according to package directions.
Add sour cream to meat mixture just before serving.
Serve immediately.

Notes

If you are doing this as a freezer meal, place stew meat, cream of onions soup and cream of mushroom soup in a freezer bag. Freeze for up to 3 months. When ready to make, toss frozen ingredients into a crock pot and cook for 4 hours or until meat is cooked through. Follow normal cooking directions from here. You can add extra sliced mushrooms if you wish.



Italian Crock Pot Chicken

From Frankie Fisher

Ingredients

- 4-6 chicken breasts cut into strips #6519
- 1 pkg of cream cheese
- 1 can cream of chicken soup
- 5 tbsp Italian seasoning #1698
- 1 cup milk

Directions

Add everything to crock pot, cook on low heat about 4 hours. Serve over rice. I always add a frozen AP veggie. My kids love the corn.



Instant Pot Pizza Pasta

Serves: 6

Ingredients

- 1 lb. sausage, Italian, mild,
- 8 oz. pizza sauce
- 16 oz. pasta sauce
- 28 oz. water
- 8 oz. mozzarella
- 20 slices pizza pepperoni #1596
- 1 lb. pasta (I used cavatappi)
- 2 tsp garlic, minced #1020
- 1 tsp Italian N' Pizza Seasoning #1432
- as desired salt and pepper
- 1 tbsp. butter

Instructions

Set the IP on "sauté". Melt the butter, add the garlic and Italian seasoning and sausage. Sauté until the sausage is no longer pink. Add both spaghetti sauce and pizza sauce to the sausage mixture. Next add in pasta. Add the water. Give a stir and put on the lid, and be sure to set the toggle switch to "seal" Set on Manual for 5 minutes. Do a Quick Release and open the lid after the silver pin has dropped. Add HALF the cheese and HALF the pepperoni — mix it into the pasta/meat mixture Sprinkle the remaining cheese and pepperoni over the top of the mixture. Replace the lid and let the cheese melt and the pepperoni warm through.

Adapted from <https://www.familyfreshmeals.com/2017/05/instant-pot-pizza-pasta-recipe.html>



15 Minute Chicken Stir Fry Noodles

Serves 4-5

Ingredients

- 1 lb chicken breasts, cut into strips #5513
- 1 tablespoon avocado oil #3515
- 1 medium carrot, julienned or shredded
- 8 ounces Yakisoba noodles #6693
- 3 cups broccoli florets #8197
- Fresh chopped scallion, for garnish
- Toasted sesame seeds, for garnish #4508
- 1 ½ cups Minor's Teriyaki Sauce #1494

Directions

1. Season chicken strips to taste with salt and pepper. Add olive oil to a medium-sized skillet and cook chicken in an even layer over medium heat, turning from time to time for 2 or 3 minutes, until slightly golden. Stir in the broccoli and carrots and cook for a few minutes more, until cooked through but not overdone.
2. Prepare noodles according to package directions. In a large pot with boiling salted water, cook the spaghetti according to package directions. Add the broccoli florets the last 5 minutes of cooking and let them cook with pasta until tender. Drain the noodles.
3. Add noodles and sauce to the skillet with the chicken and vegetables. Serve, garnished with scallion and toasted sesame seeds. Enjoy!

Note:

Feel free to double the quantities for the sauce and adjust to your liking when tossing with pasta and



Cranberry Meatballs

Recipe from Dinner at the Zoo

Servings: 10

Ingredients:

- 1 - 26 oz. bag #8963 - Rosina Homestyle Meatballs
- 1 - 12 oz. bottle chili sauce
- 1 - 14 oz. can jellied cranberry sauce
- 2 Tbsp. orange juice
- 1 Tbsp. brown sugar
- Optional: 1 Tbsp. chopped parsley

Instructions:

1. Place the cranberry sauce in a bowl and microwave at 45 second intervals until just melted.
2. Whisk in the chili sauce, orange juice and brown sugar; stir until mostly smooth.
3. Place the meatballs in a slow cooker and pour the sauce over them.



BBQ Coke Little Smokies

Recipe from DIY Thrill (<http://diythrill.com>)

Prep time: 5 mins.

Cook time: 2 hours

Serves: 4

Ingredients:

- 2 lbs. #6042—Hillshire Farms Lit'l Smokies Cocktail Links
- 1 bottle Sweet Baby Ray's BBQ Sauce (18 oz.)
- 6 oz. Coca-Cola

Instructions:

1. Place Smokies into crockpot.
2. Mix Sweet Baby Ray's BBQ Sauce and 6 oz. Coca-Cola in medium mixing bowl and stir well.
3. Pour BBQ Sauce—Coca-Cola mixture

