

# Home for the Holidays

COOPERATIVE employee Susanne Frost this month shares with us a few of her family's favorite holiday dishes. Susanne is Manager of Office Services here at the cooperative and has been with NEOEC since 1981. She was promoted to her current position in May 2007. Words like "positive" and "encouraging" are used by her employees to describe Susanne.

Susanne and husband Rick call Adair home and have raised three children: Kristen (a resident of Washington, D.C.), Kalli (a resident of San Dimas, California) and Kyle (a junior at Oklahoma University), all of whom will be home for the holidays. "We don't get to see our kids much but talk often," said Frost. "We love them so much and are very proud of them and thankful to the Lord for the special gift of family." Susanne said each of the dishes featured here will be prepared "at least once" during this year's family gatherings.



Rick & Susanne Frost



Kyle, Kalli & Kristen Frost

## Pumpkin Roll

3 eggs  
1 cup sugar  
2/3 cup canned pumpkin  
1 teaspoon lemon juice  
3/4 cup flour  
1 teaspoon baking powder

2 teaspoons cinnamon  
1 teaspoon ginger  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
Chopped nuts

Filling:  
1 cup powdered sugar  
6 ounces cream cheese  
4 tablespoons butter  
1 teaspoon vanilla

Beat eggs on high speed for five minutes. Add sugar, pumpkin and lemon juice. In a separate bowl, mix flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold flour mixture into pumpkin mixture. Spread 1/2-inch thick on a large greased cookie sheet. Sprinkle chopped nuts over the mixture. Bake at 375 degrees for 14 minutes. Let cool and turn bread onto a towel. Roll up and refrigerate. Let cool completely. Unroll bread and spread filling onto the bread. Roll back up and refrigerate until ready to serve.



## Hot Grape Cider

16 cups water  
3 cups sugar  
4 teaspoon whole cloves  
4 cinnamon sticks  
Zest from one lemon  
1/2 cup lemon juice  
2 quarts grape juice

Bring first four ingredients to a boil. Add remaining ingredients and simmer. Strain and serve.



## Barbecued Meatballs

3 pounds ground beef  
1 12-ounce can evaporated milk  
1 cup oatmeal  
1 cup cracker crumbs  
2 eggs  
1/2 cup chopped onion  
1/2 teaspoon garlic powder  
2 teaspoons salt  
1/2 teaspoon pepper  
2 teaspoons chili powder

Sauce:  
2 cups of catsup  
1 cup of brown sugar  
1/2 teaspoon liquid smoke to taste  
1/2 teaspoon garlic powder  
1/4 cup chopped onion

To make meatballs, combine first ten ingredients (mixture will be soft) and shape into walnut-sized balls. You can prepare these ahead of time and then place them in a single layer on wax paper-lined cookie sheets. Freeze until solid. Store frozen meatballs in freezer bags until ready to cook. To make sauce, combine all ingredients and stir until sugar is dissolved. Place frozen meatballs in a 13 x 9 baking dish and pour in the sauce. Bake at 350 degrees for one hour. Yields approximately 80 meatballs.



## Quick Apple Dessert

3 cups sliced apples  
1 package of either raspberry, black raspberry or strawberry Jell-O®  
1 cup flour  
1 cup sugar  
1/2 cup butter

Place apples in an 8 x 8 pan. Sprinkle dry Jell-O® over apples. Combine sugar and flour in a separate bowl and cut in butter until crumbly. Sprinkle over apples and Jell-O®. Bake at 350 degrees for 30-45 minutes. Serve with whipped topping or ice cream.

