



Working women can always find a little extra time to fill their homes with the delicious aromas of the holidays.

This easy recipe is a favorite of Dennis resident and marketing whiz Susan Duggan Arayas, and a tradition at her holiday gatherings.

She originally found it in the J. Bildner & Son cookbook, first published by Doubleday in 1988. She notes that the recipe can also be divided into small ramekins to bake as individual servings for a holiday buffet.



American Bounty Cobbler

- 1 tsp butter for baking dish plus 6 Tbs
- 2 cups cranberries, fresh or frozen
- 2 cups blueberries, fresh or frozen
- 1 Tbs lemon juice
- 2 Tbs Cassis
- 1 cup flour, unsifted
- 1 cup sugar
- 1 large egg
- ¼ tsp salt
- Cream, whipped cream or ice cream for topping

1. Preheat the oven to 400 degrees F
2. Using 1 tsp butter, grease a 10x6x2 inch baking dish
3. Place the remaining 6 Tbs of butter in a small saucepan and melt over moderate heat. Remove and set aside.
4. In a medium bowl, combine the cranberries and blueberries with the lemon juice and Cassis. Spread the berry mixture in a layer in the prepared dish.
5. In another medium bowl, combine the flour and sugar. In a small bowl, beat the egg until slightly frothy. Add the beaten egg and the salt to the flour mixture.
6. Using a fork, mix the batter until it has the texture of coarse meal (somewhat crumbly.)
7. Spread the batter over the mixed berries. Drizzle the melted butter over the top.
8. Bake for 30 minutes, or until golden brown.

Serve warm with cream, whipped cream, or ice cream (depending upon how decadent you feel!)

Recipes for Working Women



Fresh picked Cape Cod Cranberries

Even women who work in the food industry make time for family traditions during the holidays.

Davida Peninger, the assistant manager of Chatham's busy Dunkin' Donuts, hosts a family get-together each year on Christmas Eve. With the entire extended family gathering after church services, Davida finds a buffet is the easiest way to go.

Items that can be made ahead of time are a bonus. One of her kids' favorites is her Sweet & Sour Steak Tips, a simple and delicious recipe which she makes ahead, freezes, and reheats on Christmas Eve to add to the buffet table.

Sweet & Sour Steak Tips

INGREDIENTS:

- ½ cup sugar
- ¾ cup ketchup
- 2 Tbs vinegar
- 2 Tbs Worcestershire
- 4 Tbs soy sauce
- ¾ cup water
- Flour to coat meat about 3 pounds sirloin tips*

1. Preheat the oven to 350 degrees F
2. Mix sugar and all liquid ingredients. Cut meat into bite size chunks and coat with flour.
3. Put meat into 4-quart casserole dish and cover with liquid mixture.
4. Cover and bake at 350 degrees for 45 minutes.

These can be baked a week ahead of time, covered and frozen. Reheat at 350 degrees until heated through. Serve with toothpicks on your buffet table, or with rice and veggies as a full meal.

*works with boneless chicken breasts as well.

Lisa Beltrandi lives in West Yarmouth with her husband and two children. She works at Station Avenue Elementary School in South Yarmouth as a full-time aide, as well as in the before and after school programs. She loves to bake, and finds it relaxing after a long day at school.

This special dessert pie is decadent and very rich – her two favorite components of any dessert! It's also a nice change from the usual pumpkin and other fruit pies that inundate our holidays. Best of all, she promises it's very simple to make!

Praline Chocolate Decadence

CRUST:

- 2 cups reo cookie crumbs
- 1/2 cup melted butter
- 1 cup chopped pecans

PRALINE:

- 1 1/2 cups butter, cubed
- 1 cup packed brown sugar

FILLING:

- 2- 8ounce packages cream cheese, (room temp)
- 1/2 cup confectioners sugar
- 1/3 cup packed brown sugar

GANACHE:

- 1 cup (6 ounces) semisweet chocolate chips
- 1/2 cup heavy whipping cream

GARNISH:

Rest of the package of pecan halves

1. In a small bowl, combine cookie crumbs and butter. Press onto the bottom of a greased 9 in. spring form pan.
2. Place on a baking sheet and bake at 350 degrees for 10 minutes. Cool on a wire rack.
3. Sprinkle chopped pecans over baked crust.
4. In a large saucepan, bring butter and brown sugar to a boil, stirring constantly. Reduce heat and simmer uncovered for 10 minutes.
5. Remove from heat; stir in vanilla. Pour over pecans.
6. Chill for 1-2 hours or until set.
7. In a large mixing bowl, beat filling smooth. Spread over praline layer.
8. Chill for 1-2 hours or until set.
9. For ganache, in a microwave safe bowl, melt chocolate chips with cream; stir until smooth.
10. Cool slightly; spread over filling.
11. Chill for 1-2 hours or until set. Carefully run a knife around edge of pan.
12. Garnish with pecan halves. Keep chilled until ready to serve.

