

DECEMBER 2019

Grandma's Cranberry Salad

- 1 pound cranberries
- 2 cups water
- 2 cups sugar
- 3 ounces Raspberry Jello
- 12 Yellow Delicious Apples
- 1 cup water
- ½ cup sugar



Cook cranberries, 2 cups water, and 2 cups sugar for 10 minutes or until the cranberries stop popping. Add dry Jello.

Cook apples with 1 cup water and ½ cup sugar until tender. Mash into large chunks.

Combine apples and berry mixture. Let sit overnight.

Stay in the kitchen at all times when cooking.

Turn pot handles so that they do not hang over the stove.

Keep flammable items, such as oven mitts or towels, away from stove burners.

Be sure to set a timer to remind you to check on food that is in the oven.

Use baking soda or flour to help put out grease fires, do not use water.

Sweet Potato Casserole

- 6 cups cooked, drained, and mashed sweet potatoes, or 2 (29 oz.) cans Bruce's yams
- 1 cup white sugar
- ½ cup oleo
- ½ cup milk
- 1 cup coconut (I use flaked)
- 2 eggs, beaten
- 1 teaspoon vanilla

Mix above all together and put in a 9x13x2 inch pan.

Topping:

- 1 cup brown sugar
- ½ cup flour
- 1 cup chopped pecans
- ¼ cup oleo (soft)

Mix until all crumbly (about the size of peas.) Place on top of sweet potato mixture. Bake in 350° oven for 45 to 50 minutes.



We hope you enjoy a wonderful Christmas with family and friends. As you plan your activities, please remember our office will be closed December 24-25th, and January 1st. During those times, if you've been involved in an accident or need to file a claim, please contact your insurance carrier. If it is an emergency call 911. We will reach out to you as soon as the office reopens.