

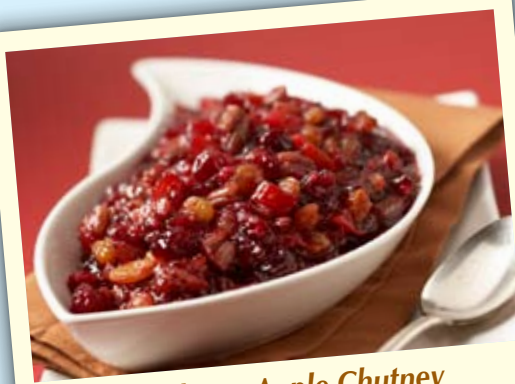
Holiday Recipes

Karo® **ARGO**®
CORN SYRUP CORN STARCH

Performance. Perfection. Endless Possibilities.



Mini Pumpkin Cheesecakes



Cranberry Apple Chutney



Grapefruit Glazed Turkey

*Holiday recipes made luscious with
Karo® Corn Syrup and Argo® Corn Starch.*

Holiday



Performance. Perfection. Endless Possibilities.

Mini Pumpkin Cheesecakes

Makes 42 individual cheesecakes

- Paper baking cups
- 42 gingersnap cookies
- 1 lb. 8 oz. cream cheese, softened
- 12 oz. sugar
- 3/4 oz. **Argo® Corn Starch**
- 2 tsp. Durkee® Pumpkin Pie Spice
- 8 oz. eggs
- 1 lb. canned pumpkin
- 5 fl. oz. **Karo® Light OR Dark Corn Syrup**

Line muffin pans with paper baking cups. Place 1 gingersnap in each.

Beat cream cheese, sugar, corn starch and pumpkin pie spice in electric mixer with flat paddle. Add eggs and mix well. Add pumpkin and corn syrup; beat 1 minute.

Using a #20 scoop, portion cheesecake into baking cups. Bake in preheated 325°F oven for 30 to 35 minutes, until just set.

Chill for 1 hour. Garnish as desired.

Grapefruit Glazed Turkey

Glazes 1 turkey

- 4 fl. oz. **Karo® Light Corn Syrup**
- 1 tsp. freshly grated grapefruit peel
- 1 Tbsp. grapefruit juice
- 1 tsp. Durkee® Ground Mustard
- 1/2 tsp. Durkee® Ground Ginger
- 1/4 tsp. Durkee® Crushed Red Pepper
- 1/4 tsp. Durkee® Granulated Garlic

Mix all ingredients together. Brush over whole roast turkey or turkey breast during the last 30 minutes of cooking.

Brie with Fruited Pecan Glaze

Makes 16 servings

- 8 fl. oz. **Karo® Light Corn Syrup**
- 5 oz. dried fruit, roughly chopped (cranberries, blueberries, cherries, apricots, raisins OR dates)
- 2 oz. chopped pecans
- 1 Tbsp. dark rum
- Dash Durkee® Ground Cinnamon
- Dash Durkee® Cayenne Pepper
- 2 tsp. Durkee® Pure Vanilla Extract
- 1 Brie cheese round (about 1 lb.)
- Assorted crackers OR toasted French bread

Combine corn syrup, fruit, pecans, rum, cinnamon and cayenne in a medium saucepan over medium heat. Cook for 2 to 3 minutes just until mixture comes to a full boil. Remove from heat and add vanilla.

Cool 10 minutes and drizzle over Brie. Or refrigerate glaze until ready to use and reheat just until lukewarm. Serve with crackers or toasted French bread.

Cranberry Apple Chutney

Makes 1 quart

- 1 lb. 4 oz. fresh OR frozen cranberries
- 4 fl. oz. water
- 4 large cooking apples, cored, chopped
- 1 lb. 8 oz. sugar
- 5 oz. finely chopped onion
- 1-1/3 cups golden raisins
- 4 tsp. minced fresh ginger
- 2 tsp. Durkee® Minced Garlic
- 2 tsp. salt
- 1-1/2 tsp. Durkee® Ground Allspice
- 1/2 tsp. Durkee® Ground Cinnamon
- 1/4 tsp. Durkee® Ground Cloves
- 10 fl. oz. **Karo® Dark Corn Syrup**
- 5 fl. oz. cider vinegar
- 5-1/2 oz. chopped pecans

Combine cranberries, water, apples, sugar, onion, raisins, ginger, garlic, salt, allspice, cinnamon and cloves in a large saucepan.

Bring to a boil over medium-high heat. Reduce heat; cover, stirring occasionally, for 15 minutes. Add corn syrup, vinegar and pecans. Cook uncovered for 15 minutes, stirring frequently.

Delicious served with roast turkey, pork roast or baked ham.

Pumpkin Ice Cream Pie with Pretzel Crumb Crust

Makes 4 pies

Pretzel Crumb Crust

- 1 lb. 5 oz. crushed pretzels
- 12 oz. butter OR margarine, melted
- 12 oz. chopped pecans
- 8 oz. sugar

Pumpkin Pie Filling

- 1 lb. 8 oz. canned pumpkin
- 6 oz. brown sugar
- 9 oz. **Karo® Dark Corn Syrup**
- 3/4 oz. Durkee® Pumpkin Pie Spice
- 3 lbs. 10 oz. vanilla ice cream, softened

Combine all crust ingredients. Reserve 5 oz. Press remaining crumbs (about 12 oz. per pie) over bottom and up sides of four 9-inch pie pans. Bake for 10 minutes at 400°F. Cool completely.

Mix pumpkin, brown sugar, corn syrup and pumpkin pie spice in a large bowl. Fold in softened ice cream. Pour mixture into crusts. Top with reserved crust crumbs.

Cover lightly. Freeze until firm, 2 hours or overnight. Remove from freezer 15 minutes before serving.

Pumpkin Bread Pudding

Makes 16 servings

Bread Pudding

- 1 lb. stale bread, coarsely cubed
- 5 oz. dried cranberries OR chopped dates, dried apricots, golden raisins, etc.
- 4 oz. chopped pecans
- 2 lbs. canned pumpkin
- 4 oz. butter OR margarine, melted
- 1 qt. heavy cream
- 16 fl. oz. milk
- 1 lb. eggs
- 1 lb. sugar
- 3 Tbsp. Durkee® Pumpkin Pie Spice
- 2 tsp. freshly grated orange peel
- 1-1/2 Tbsp. Durkee® Pure Vanilla Extract

Spiced Vanilla Sauce

- 1 lb. sugar
- 3/4 oz. **Argo® Corn Starch**
- 8 fl. oz. milk
- 8 oz. butter OR margarine
- 1/2 tsp. Durkee® Pumpkin Pie Spice
- 1 tsp. Durkee® Pure Vanilla Extract

Place bread in a greased 18 x 12-inch steam table pan. Sprinkle cranberries and pecans over the top. Whisk pumpkin, butter, cream, milk, eggs, sugar, pumpkin pie spice and vanilla in a large bowl. Pour over bread; let stand 15 minutes. (At this point, mixture can be covered and refrigerated up to 24 hours, if desired).

Bake pudding in preheated 350°F oven for 50 to 60 minutes, or until center is set.

For Spiced Vanilla Sauce, mix sugar and corn starch in a large saucepan. Add milk and butter. Bring to a boil, stirring constantly over medium high heat. Boil for 1 minute. Remove from heat; stir in pumpkin pie spice and vanilla.

To serve, spoon sauce over each serving of bread pudding.

Spiced Blueberry Sauce

Makes 1 quart

- 4 oz. sugar
- 3/4 oz. **Argo® Corn Starch**
- 8 fl. oz. orange juice OR water
- 1-1/2 lbs. fresh OR frozen blueberries, divided
- 1/2 tsp. freshly grated orange peel
- 1/2 tsp. Durkee® Ground Nutmeg
- 1 tsp. Durkee® Pure Vanilla Extract

Combine sugar, corn starch and orange juice in large saucepan. Add 1 lb. blueberries.

Bring to a boil over medium-high heat, stirring constantly; boil 1 minute. Stir in remaining 8 oz. of blueberries, orange peel and nutmeg; cook and stir 1 minute longer. Add vanilla. Serve immediately or refrigerate for later use.

Delicious served over pound cake, ice cream or pancakes. Makes a delicious garnish or finishing sauce for almost any fruit or berry dessert.

