

# Holiday Cooking

## Cooking Wine Serves Up Seasonal Flavor

(NAPSA)—As first-time cooks prepare for hosting their families for a holiday meal, culinary expert Rita Held offers simple tips for making any meal a memorable occasion for the whole family.

**Cooking wine.** Held suggests using cooking wine. Including cooking wine in traditional recipes can add a unique flavor to your dish. Held recommends using the Holland House brand as it is made from premium wines and has a wide variety of flavors, including sherry, marsala, red, white and white with lemon flavor. Cooking wine delivers consistent results every time as it retains its flavor even at high temperatures. And cooking wine has a long shelf life, so it can be used throughout the year.

**Season the Stuffing.** Add fruit such as fresh or canned apples (baking) to your stuffing before baking it. It will add a boost of flavor and a personal touch to your dish.

**Butter Your Bread.** Brush store-bought rolls with melted butter and sprinkle Parmesan cheese and/or garlic before baking. Guests will be surprised as they bite into the flavorful buns.

Held offers this recipe to liven up sweet potatoes:

### Marsala Whipped Sweet Potatoes

*Prep/Cook Time: 30 minutes*

**3 lbs. orange-flesh sweet potatoes (red garnets)**

**1 tsp. salt**

**½ cup Holland House Marsala Cooking Wine**

**6 Tbsp. butter**

**½ tsp. vanilla extract**

**½ tsp. cinnamon**

**¼ tsp. nutmeg**

**Grated peel of 1 orange**

**¼ cup whipping cream (optional)**



**Uncorking Flavor—Cooking and wines add zest and flavor to holiday meals.**

### Toasted pecan pieces

Fill a 6-quart pot halfway with water. Peel each potato and place in pot to prevent browning. Cut potatoes into 1-inch cubes and return to pot. Drain water so there is enough just to cover potatoes. Stir in salt. Cover and bring to a boil. Boil 10 minutes or until potatoes are soft.

In a small microwavable bowl or 1-cup glass measuring cup, heat Holland House Marsala Cooking Wine in microwave until very hot (about 1 minute on medium power, depending on your microwave). Stir in butter, vanilla extract, cinnamon, nutmeg and orange peel.

When potatoes are cooked, drain water from pot. Add Marsala Cooking Wine mixture. Whip with electric beater until smooth. Stir in cream, if desired. Keep warm until ready to serve. Garnish with pecans.

Serves 6 - 8.

**Helpful Hint:** Whipped sweet potatoes may be made a day ahead and refrigerated. Reheat in microwave, covered, on medium power. Stir occasionally.

For additional recipes, go to [www.mizkan.com](http://www.mizkan.com).