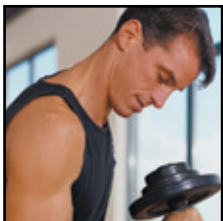


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A Closer
LOOK

YOUR GUIDE TO THE FACTS

Christmas Recipes for the Generations



What comes to mind when you hear the word “heirloom”? Webster defines it as “a valued family possession handed down from generation to generation.” Maybe it’s the rickety piece of furniture at Grandmother’s that no one is allowed to sit on because it could break and lose its value. Or could it be that beautiful piece of jewelry your mother keeps hidden in the back of a dresser drawer that is never worn because it could be lost, impossible to replace? Whether you envision furniture, fine art, jewelry, or baseball card collections as heirlooms, author and entrepreneur, Martha Pullen, collects heirlooms of a totally different nature. These heirlooms never lose their value, no matter how worn, torn, or used they are—that only increases their value. These heirlooms are so beautiful that they must be put on display and shared with family; and even if they are lost—or in some cases, devoured—they are a true joy to replace, time after time. These heirlooms are beloved recipes and remembrances that have been passed down from generations of the Pullen family and collected over the years by Martha Pullen and her daughter-in-law, Suzanne Crocker.

These precious recipes, gathered from relatives, friends, fellow churchgoers, missionaries, and straight out of the Pullen and Crocker kitchens, have been compiled into a stunning text and user-friendly CD, ***Martha Pullen’s Southern Family Cookbook: Reflect on the Past, Rejoice in the Present, and Celebrate Future Gatherings with More Than 250 Heirloom Recipes and Meals*** (F+W Media, November 2012) by Martha Campbell Pullen and Suzanne Crocker. Inside the book are great Southern recipes, inspiring scriptures, and engaging stories (including Mrs. Pullen’s re-telling of her first Christmas as a new bride, preparing a traditional dinner using only a toaster oven!) meant to encourage readers to chronicle their own cooking heritage. The CD contains spiritual thoughts and journaling templates to give readers the guidance and space they need to record and celebrate their own family stories and recipes for years to come. It is the authors’ hope that the recipes, stories, and scriptures that they share in ***Martha Pullen’s Southern Family Cookbook*** can act as a framework for readers to use to create their own cooking memoir, one that future generations will see as a family heirloom of priceless value.

Following are a group of recipes (and their stories) that no Pullen Christmas celebration could be without, recipes that you might want to include in your next family gathering or holiday party. Happy holidays!

Curried Fruit

Mama began making hot fruit dishes many years ago. When I found this curried fruit recipe, I tried it for Christmas and everyone loved it. Correction, I should say all the adults; the children weren't as smitten, but then they only eat about five different foods. The combination of fruits blended with the curry makes this a melody of tastes. This curry dish is a beautiful accompaniment not only to a Christmas dinner but also to a brunch or luncheon with lighter fare such as egg casseroles, cheese grits, or chicken salad. — Martha

INGREDIENTS

- 1 16-ounce can chunk pineapple
- 1 jar apple rings
- 1 29-ounce can apricots
- 1 29-ounce can peaches
- 1 29-ounce can pears
- 1 20-ounce can cherries (pie cherries, not pie filling)
- ½ cup butter
- ¾ cup dark brown sugar
- 4 teaspoons curry powder

DIRECTIONS

1. Drain all fruit. Arrange in a baking dish. (I use a large Pyrex dish.)
2. In a saucepan over medium-low heat, melt butter, then add brown sugar and curry to melted butter. Mix well, being sure all sugar lumps are gone. Spread over fruit. Cover and refrigerate overnight if possible.
3. Preheat oven to 350°F, then bake for 1 hour.

Beautiful Pineapple Centerpiece

Having "showstoppers" on my party tables truly makes me happy. When the showstopper is as simple to make as this and also serves as food, I am especially pleased with myself. One year I had a party around the Fourth of July, and I used strawberries, blueberries, and marshmallows. Although the blueberries proved a little difficult to skewer on the toothpicks, it was beautiful. — Martha

INGREDIENTS

- 1 pineapple
- Toothpicks or shish kebab sticks
- Cantaloupe balls
- Watermelon balls
- Strawberries
- Pineapple chunks (canned)
- Grapes

DIRECTIONS

Cut off the bottom of a pineapple so it will sit flat. Leave the leafy top on. Put a toothpick in the cantaloupe balls, watermelon balls, strawberries, pineapple chunks, and grapes. Stick pierced fruit into the pineapple, arranging it in a pleasing manner (make sure the toothpicks are hidden). Put several grapes on one toothpick. Place remaining fruit around the silver tray. It makes for a tasty conversation piece.



Fact Resources

All information and recipes in this edition of *A Closer Look* are taken from *Martha Pullen's Southern Family Cookbook: Reflect on the Past, Rejoice in the Present, and Celebrate Future Gatherings with More Than 250 Heirloom Recipes and Meals* (Copyright © 2012 by Martha Campbell Pullen; F+W Media, November 2012) by Martha Campbell Pullen and Suzanne Crocker. All rights reserved. Used with permission.

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About the Authors:

Martha Campbell Pullen loves heirloom sewing, Southern recipes, family stories, and cooking memories. Co-author of *Martha Pullen's Southern Family Cookbook* and author of more than fifty-five books in the sewing industry, Martha is the founder of *Sew Beautiful* magazine. She has conducted sewing workshops on six continents and is the host of the PBS television series, *Martha's Sewing Room*. A devout Christian, Martha gives total credit for her sewing business as well as her other blessings to God. Mother of five and grandmother to 19 grandchildren, she currently lives in Huntsville, Alabama, with her family. For more information visit her Website: www.MarthaPullen.com.

Suzanne Crocker is an author, wife, mother, nurse, missionary, and Christian conference speaker. She grew up in Guatemala and has served as a missionary with the Southern Baptist church in both Togo and Benin, West Africa. No matter where she might be living, she always loves cooking for her husband John and their four children.

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Martha's Famous Showstopper Salmon Tray

I first made this salmon tray at Joanna's debutante presentation party. It was such a showstopper that everyone asked who had catered my party. When I answered that my family had done the party, no one believed me. This salmon tray has become a favorite of mine and, guess what? It is low calorie as well as very beautiful. — Martha

YOU WILL NEED:

- One large tray—it can be silver or any other kind, but it must be large
- Pretty decorative lettuce, preferably the kind with dark and red leaves.
- 1 cooked whole salmon (I purchase mine at Sam's® in a package)
- 1 or 2 each of red, yellow, orange, and green bell peppers
- Some of any of the following options: mayonnaise, mustard, caviar (optional if you don't like it), chopped onions (red are the prettiest), softened cream cheese, pimento cheese, capers, finely chopped boiled eggs, anchovy paste, rolled anchovies, etc.
- Crackers of your choice.



DIRECTIONS

Place the beautiful lettuce around the tray. Place the salmon in the center of the lettuce. Cut the peppers in half and hollow out the middles. Place them around the salmon like little bowls. Fill them with whichever fillings you chose. Serve with crackers.

Mama's Sweet Potato Surprise Balls

We loved sweet potatoes, and Mama fixed them almost every way possible, from baking to her famous Sweet Potato Marshmallow Casserole for Thanksgiving and Christmas meals. We also had sweet potatoes for Easter. The surprise is the marshmallow in the center. — Martha

INGREDIENTS

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|------------------------------|-----------------------------|
| 1 egg | ½ teaspoon salt |
| 2 cups mashed sweet potatoes | 1 16-ounce bag marshmallows |
| 2 Tablespoons sugar | ½ cup crushed corn flakes |

DIRECTIONS

Preheat oven to 375°F. In a medium sized bowl, beat egg slightly. Combine mashed sweet potatoes, sugar, and salt to the beaten egg. Shape mixture into balls with a marshmallow stuffed inside each ball. Roll in cornflakes. Place on greased baking sheet and bake for 20 minutes.

Spiced Pecans

These delicious pecans are ones that Mama made a lot at Christmastime. Since I usually have a dish of nuts for all of my parties, I serve them no matter what the occasion. Another way of making delicious toasted pecans is to coat a quart of pecan halves with ½ cup butter in a skillet. When they are coated, transfer them to a 300°F oven and bake about 15 minutes. Place on paper towel to drain, and salt. Now you have two delicious ideas for sprucing up pecans when you want to serve them in a special way. — Martha

INGREDIENTS

- | | |
|-----------------------|---------------------|
| 1 egg white | ½ cup sugar |
| 1 teaspoon cold water | ¼ teaspoon salt |
| 1 pound pecan halves | ½ teaspoon cinnamon |

DIRECTIONS

Preheat oven to 225°F. In a small bowl, beat egg white and water until frothy; add pecans and coat well.

Mix sugar, salt, and cinnamon in separate bowl. Add nuts and coat well. Put into a buttered baking dish and bake for 1 hour. Stir often, every 10-15 minutes, while baking.