



CITIZENS NATIONAL BANK

Recipes & Traditions

Lisa Rettig

Poppyseed Apple Salad

Salad Ingredients:

Iceberg lettuce and spinach

Layer cashews, craisins, shredded swiss cheese and 4 apples (cubed, dipped in lemon juice) on top of lettuce

Dressing Ingredients:

1/3 c. white vinegar

3/4 c. sugar

2 t. mustard

1 1/2 tsp grated onion

Directions:

Put dressing ingredients in blender, mix well.

While processing, add 1 cup vegetable oil in a steady stream.

Stir in 1 tablespoon poppyseeds. Toss with salad.



Amber Shough

Crowd Pleasing InstantPot Mac N Cheese

Ingredients:

- 1 Box elbow macaroni
- 1 Cup heavy whipping cream
- 3 T butter
- 2 tsp salt – pepper to taste
- 2 Cups cheddar cheese
- 4 Cups water

Directions:

Place noodles, water, salt and butter into InstantPot. Cook on High Pressure for 4 minutes. Quick Release!
Remove lid, turn on sauté mode and add heavy cream. Slowly stir in cheese to melt and enjoy!



Lauren Beasley

Baked Macaroni and Cheese



Ingredients:

Butter or nonstick cooking spray

2 ¼ C. uncooked small elbow macaroni

3 C. milk

5 T salted butter

Breadcrumbs

3 T King Arthur unbleached all-purpose flour

¾ tsp salt

¼ tsp ground black pepper

½ tsp freshly grated nutmeg

16 oz. sharp cheddar cheese, grated (about 4 cups), divided

Directions:

Preheat oven to 375 degrees. Butter 9x13 baking dish with nonstick cooking spray and set aside.

Stir macaroni into large pot of boiling salted water; cook for 5 minutes after water returns to boil. Immediately drain in colander and rinse under cold water; set aside.

Heat milk to just below a simmer over medium-high heat.

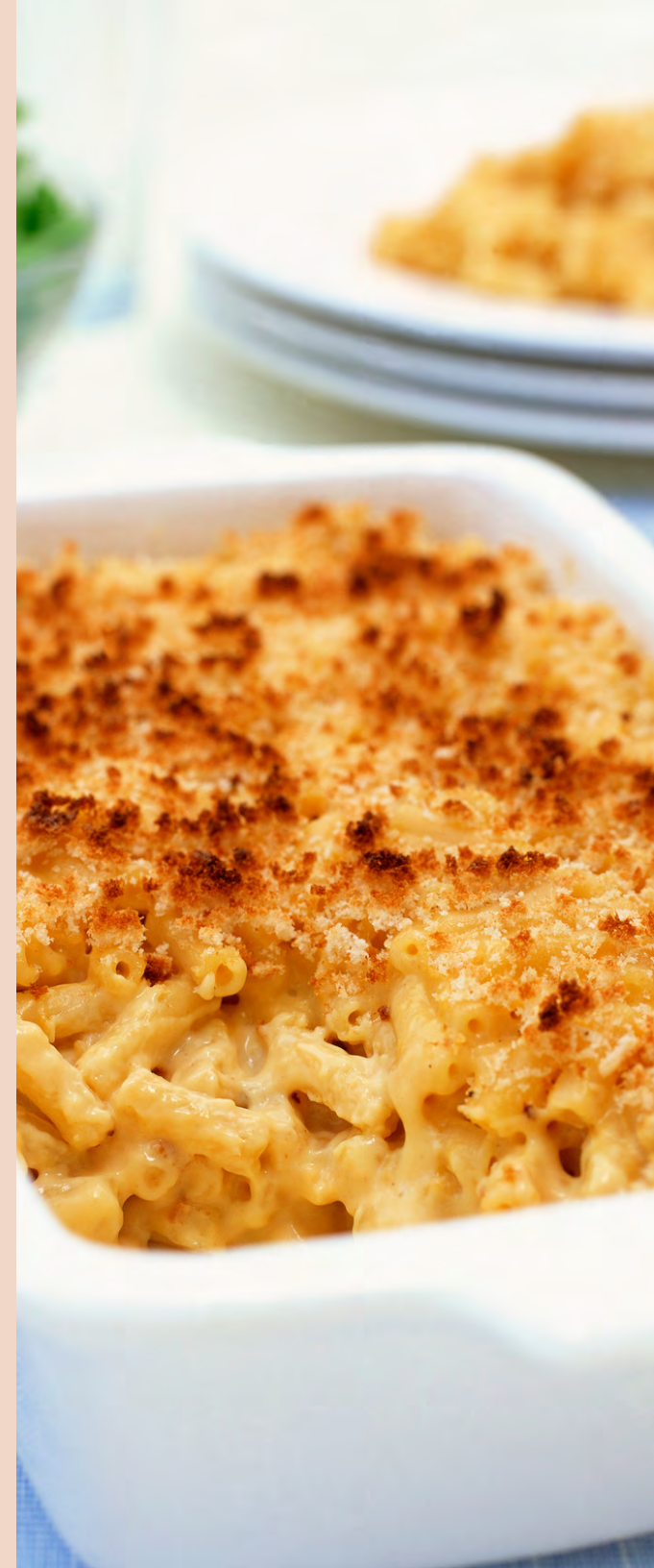
Melt butter over medium-low heat. Pour 2 T of the melted butter into bowl, add breadcrumbs and blend thoroughly; set aside.

Reduce heat to low, add flour to remaining butter and whisk over heat for 2 minutes, being careful not to let it color. Add warmed milk in small amounts at first, whisking until smooth after each addition; continue stirring until sauce thickens and for about 3 minutes.

Remove from heat and whisk in salt, pepper, nutmeg and half (2 cups) of grated cheese. Stir in drained pasta.

Spread one-third of pasta mixture over bottom of prepared baking dish. Scatter one-third of remaining cheese on top. Spoon another one-third of pasta on top and add another one-third of cheese. Top with remaining pasta. Mix remaining cheese into breadcrumbs and scatter evenly on top.

Bake uncovered for 25-30 minutes, or until golden on top and bubbling throughout. Let stand 5 minutes before serving.



Debbi Gleckler

Cinnamon Waldorf Salad

Ingredients:

- 1 C. red hots candies
- 1 C. water
- 1 large box cherry Jell-O
- Chopped celery
- Diced apples
- Walnuts

Directions:

Dissolve 1 cup red hots in 1 cup boiling water (You must stir these often to dissolve)
When dissolved and cool, mix 1 large box cherry Jell-o with 2 cups boiling water, red hot mixture and 1 cup cold water.
Chill until partially set in 9 X 13 glass dish.

Then add chopped celery, diced apples and nuts. Refrigerate to set.



The color and combination of flavors is festive in appearance and tastes delicious!

Holiday Traditions

Megan Laux

This tradition started 5 years ago. My siblings and I were really struggling on what do get my dad for Christmas. We had our mom completed, but even my dad would admit to not wanting anything this year. With my sister and I still in college and my brother starting his life in Dayton, Dad kept saying “I’m just excited for all 3 of you to be home for Christmas.” That’s when we siblings had a good idea that dad’s Christmas gift will just be extra time together.

One Sunday afternoon in December, my sister and I told Dad to get in the car. Mom came along and we also picked up our boyfriends (now husbands). We drove to Clifton Mill lights display, which we used to go to all the time when we were little.

My dad was so surprised and was even happier when my brother showed up to meet us there and gave him a big hug. We also picked dad’s favorite restaurant to eat at, Texas Roadhouse.

Just to prove there’s not much that beats quality time with your family. So every year it’s not so much a surprise anymore but it’s something to look forward to. We’ve been finding multiple light displays/Christmas villages throughout Ohio and Indiana to keep it different. These moments get better because now my parents are grandparents which gives them more excitement to be all together.



Clifton Mill, Dayton, OH | Dec. 2017

Debbi Gleckler

Old Fashioned Christmas Cut Out Cookies

Ingredients:

- 1 cup shortening
- 2 cups sugar
- 3 well beaten eggs
- 1 tsp vanilla
- 1 cup sour cream
- 5 cups flour
- 1 tsp salt
- 3 tsp baking powder
- ½ tsp baking soda

Directions:

- Mix all ingredients.
- Refrigerate several hours.
- Roll out, adding flour as needed.
- Cut out with cookie cutters.
- Place on baking sheets.
- Bake 350 degrees for 10 minutes.

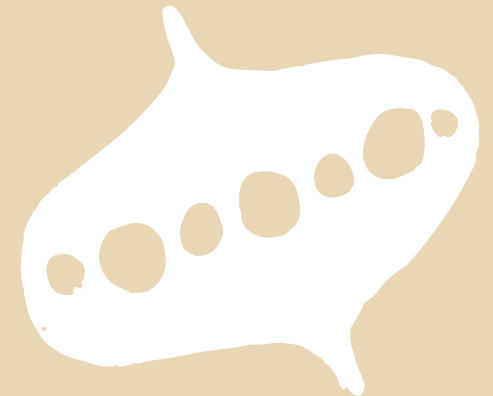
Frost and decorate. Enjoy!



Holiday Traditions

Katie Brown

Each year I make a Christmas Eve box for my daughter that is given to her from our Elf on the Shelf, Heidi. I fill the box with Christmas pajamas, a Christmas book, a note from Heidi the elf, and other Christmas items. After we celebrate Christmas Eve dinner with our family she receives her box of goodies. She gets excited to read a note from Heidi the elf. She is always eager to put on her new pajamas and read her Christmas book together. This is a great way to wind down from a busy day and has been one of our favorite holiday traditions!



Heather McDonald

Shortbread Cookie Bites

Ingredients:

- 1 cup softened salted butter
- 2/3 cup granulated sugar
- ½ tsp almond extract
- 2 ¼ cups flour
- 3 Tbsp nonpareils sprinkles

Directions:

- Butter a 9x13 baking dish and line with two sheets of parchment paper. (one horizontal and one vertical), leaving a one-inch over hang on all sides. Set aside.
- Cream together butter and sugar until well combined. Then mix in almond extract.
- With the mixer set to low, slowly add in flour and mix until combined. If mixture is too dry, you can add a few teaspoons of milk.
- Mix in sprinkles.
- Press dough into an even layer in prepared pan.
- Chill dough in refrigerator 20-30 minutes.
- Preheat oven to 350 degrees. Lift dough from pan using the parchment overhang. Cut into ½ inch squares.
- Transfer 1/3 of the squares to an unbuttered baking sheet and scatter cookies out ½ inch apart. The remaining squares should be refrigerated until they are ready to be cooked on a cool baking sheet.
- Bake 8-12 minutes, or until slightly golden brown.



Beka Locke

Homemade Marshmallows

Ingredients:

3 envelopes unflavored gelatin
1 cup cold water (divided)
1 ½ cup light corn syrup
¼ tsp kosher salt
1 Tbsp Vanilla Extract
Confectioner's sugar (dust)
9x13 glass baking dish /saran wrap/ PAM /candy thermometer

Directions:

Line a 9x13 glass baking dish with plastic wrap. Spray generously with PAM and then dust with confectioner's sugar.

In stand mixer combine gelatin and ½ cup cold water – let sit. While this “sits” prepare sugar syrup below:

In medium sauce pan – combine sugar, corn syrup, salt & remaining cold water. Cook over medium heat until sugar dissolves – stir frequently! Raise heat to high & cook until sugar reaches 240 degrees on a candy thermometer.

Remove sugar syrup from heat. Slowly pour sugar syrup into gelatin. Use your whisk attachment, turn mixer on HIGH, gradually add syrup and whip until very thick & fluffy. It will take about 15 minutes. Once thick – add vanilla extract & mix thoroughly.

Pour into prepared baking dish, smooth top & dust with confectioner's sugar.

Let the marshmallow sit uncovered overnight to dry. Once dry – turn out on a cutting board (dusted with confectioner's sugar) use a sharp knife & cut into 1 inch strips and then into 1 inch squares. Toss each square in more confectioner's sugar to coat the cut sides.

Store in an air tight container for 3-4 days. If they become sticky – remove the lid & let them to air dry again.

I also freeze these! They are SO much better than store-bought!



Jennifer Halcomb

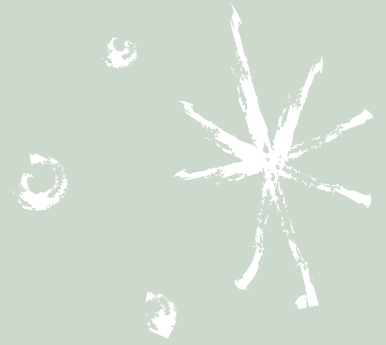
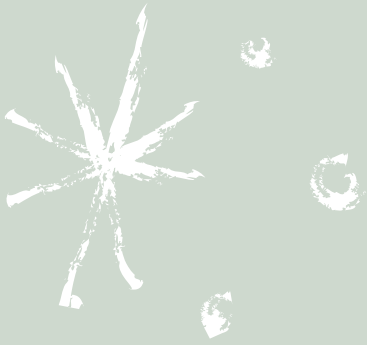
Green Jell-O Salad

Ingredients:

- 1 large or 2 small box(es) Green Jell-O
- 1 8oz block of cream cheese, softened
- 1 8oz container of Cool Whip
- 1 20oz can of crushed pineapple, well drained
- 1/2 cup chopped walnuts or pecans (optional)

Directions:

- Make Jell-O according to box. Refrigerate until set.
- Cube softened cream cheese and add to mixing bowl with cool whip.
- Whip together until well blended.
- Add Jell-O, crushed pineapple and nuts (optional) to mixture.
- Whip together until fluffy.
- Pour into 9x13 dish and refrigerate until ready to serve.



Holiday Traditions

Amber Shough

Our favorite Holiday tradition is going to Bass Pro Shop and getting a picture taken with Santa. We have been doing this since our son was 4 and we are excited to now be doing it with both Ryan and Lily, even if he thinks that being in the double digits makes him too cool to take a picture with Santa.



*This was our socially distanced
2020 visit with Santa 😞*



Cindy Scott

Prime Rib Au Jus

Ingredients:

(4-5 lb.) beef rib roast
5 cloves garlic, slivered
¼ cup peppercorn and garlic marinade
2 T spicy brown mustard
Salt and pepper to taste
2 t Worcestershire sauce
½ c. red wine
1 cup beef broth

Directions:

Preheat oven to 350 degrees.

Using a paring knife make small slits into roast about 3-inches apart and press the garlic slivers into the slits. Using a pastry brush, coat the entire roast with mustard. Sprinkle on peppercorn and garlic marinade to completely cover roast. Place on a rack in a roasting pan and cook until internal temperature of 130 degrees. Remove roast from oven, cover with foil and allow to rest for 10-15 minutes.

To make the Au Jus: Place the roasting pan over stovetop burner on medium low. Whisk in the Worcestershire sauce and wine and scrape up the little brown bits from the bottom of the pan. Reduce slightly and add the broth. Bring to a simmer and reduce slightly. Serve along with the sliced prime rib.

Cindy Scott

Christmas Breakfast Casserole

Ingredients:

7 slices white bread, crusts removed and cubed
2 cups shredded cheddar cheese
6 eggs
3 cups milk
1 t ground mustard
½ t salt
¼ t pepper
6 bacon strips, cooked and crumbled

Directions:

In a greased 11x7 baking dish, combine the bread cubes and cheese. In a large bowl, whisk the eggs, milk, mustard, salt and pepper; pour over bread and cheese. Top with bacon. Cover and refrigerate overnight.

Remove from the frig 30 minutes before baking. Bake, uncovered, at 350 degrees for 50-55 minutes. Let stand 10 minutes before serving.



Kristy Lepley

Baked Peach Oatmeal

Ingredients:

- 1 cup oil
- 2 cups sugar
- 4 beaten eggs
- 1 teaspoon vanilla
- 6 cups minute oatmeal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups of milk
- 1 large or 2 small cans of diced peaches.

Directions:

Combine in a small bowl:

- 1 cup oil
- 2 cups sugar
- 4 beaten eggs
- 1 teaspoon vanilla

Combine in a large bowl:

- 6 cups minute oatmeal
- 2 teaspoons baking powder
- 1 teaspoon salt

Add mixture in small bowl to large bowl. Add 2 cups of milk and 1 large or 2 small cans of diced peaches undrained. Mix together. Bake in a 9x13 pan on 375 degrees for 30-35 minutes.



Bridgette Klay

Italian Sausage Tort Soup

Ingredients:

- 1 lb. Italian sausage
- 1 white onion
- 1 cup chopped carrots
- 3 tsp minced garlic
- 1 T Italian seasoning
- ¼ cup flour
- 1 small can tomato paste
- 6 cups broth
- 1 cup heavy whipping cream
- 1 package cheese tortellini
- 1 bunch fresh spinach

Directions:

- Brown sausage and set aside.
- Saute onion, garlic and carrots. Add in Italian seasoning.
- In soup pot, combine veggies, flour, broth, whipping cream and tomato paste.
- Simmer for 5-10 minutes, stirring frequently.
- Add in tortellini and sausage, simmer addition 10 minutes.
- Add fresh spinach, simmer until wilted.



Mangia!

Halie Ontrop

Oreo Delight

Ingredients:

- 1 package vanilla instant pudding
- 1 cup milk
- 8 ounces Cool Whip
- 1 package Oreo Cookies

Directions:

Crush the Oreos cookies, leaving them fairly chunky. If they are crushed too fine the salad will become mushy. Set cookies aside.

Mix the pudding with the milk. Whisk until mixture thickens.

Fold in the Cool Whip and then add the crushed Oreos. Stir just enough to distribute cookies evenly.

Crush a couple of more Oreo cookies and sprinkle them over the top.



Holiday Traditions

Halie Ontrop

As my siblings and I were growing up, on Christmas Eve my family would drive around my parent's neighborhood to look at Christmas lights. When we would get home from looking at Christmas lights, Santa came and put our gifts under the tree.

Now that my siblings and I are all grown, we hit up our local brewery, Moeller Brew Barn for drink and then head back to my parent's house to open gifts. It's always a fun time getting together on Christmas Eve!



Mallory Carney

Wine Cake

Ingredients:

Cake

- 1 Box yellow cake mix
- ¼ cup of brown sugar
- ½ cup white sugar
- 13.4 ounce box of vanilla pudding instant mix
- 2 teaspoons of cinnamon
- 4 eggs
- ¾ cup water
- ¾ cup vegetable oil
- ½ cup white wine

Glaze

- 1 stick of unsalted butter
- 1 cup of white sugar
- ¼ cup of white wine

Directions:

Preheat oven to 350 degrees.

Mix together all of the cake ingredients.

Pour into a greased 10-inch bundt pan and bake for 60 minutes.

Take the cake out of oven and leave in the pan while beginning to make the glaze.

Heat up butter, white sugar and wine on the stove, stir until sugar has dissolved and everything is mixed.

Pour most of glaze onto the cake and let it cool in the bundt pan, save a little for later.

Once it has cooled turn the pan upside down on a plate to get the cake out, once out pour the rest of the glaze on top (might need a little reheating before pouring on top)



*Don't forget to have a little
wine while you cook to make
it more fun!!*



Marty McCluer

Cheesy Pasta Bake

Ingredients:

1 box seashell pasta

½ block Velveeta cheese

1 can cream of mushroom soup

1 can condensed milk

1 package diced ham

Directions:

Cook seashell pasta according to the directions on the box. Place a layer of cooked pasta in an oven safe casserole dish. Then, add a layer of sliced Velveeta cheese, cream of mushroom soup and diced ham. Repeat layering until all ingredients are used. Once completed, pour condensed milk over the top and bake at 350 degrees for 30-35 minutes. Stir and serve.



This recipe freezes well - just hold the condensed milk until you are ready to bake.

Sharon DeLong

German Baked Beans

Ingredients:

- 1 - 28 ounce can baked beans
- ½ cup onion
- 1 cup applesauce
- ½ cup brown sugar
- 1 teaspoon mustard
- 1 cup ketchup
- 1 pound hamburger
- salt to taste

Directions:

- Brown hamburger and onion together, then drain.
- Combine all ingredients together in a large casserole dish.
- Bake at 350 degrees for 30 to 45 minutes.





Holiday Traditions

Amy Blankemeyer

Our family tradition on Christmas Eve is eating dinner by candle light after we go to Christmas Eve mass. This is something my family has done since I was a little girl.

Jennifer Halcomb

Caramel Tapioca

Ingredients:

1 cup tapioca pearls, large 3 cups water
2 cups brown sugar
½ cup walnuts, chopped
1 small tub whipped topping
pinch of salt

Directions:

Soak tapioca in a bowl of water for several hours or overnight per box instructions; drain. Add sugar, water, nuts and a pinch of salt. Bake at 300 degrees for 45 minutes or longer, stirring every 15 minutes. Mixture will thicken as it bakes. If it gets too thick add more water. Let mixture cool completely. Stir in a small container of whipped topping. Spoon into serving bowl and enjoy.



Use a slow cooker in place of baking if you prefer.

Sidney Bell

Everyone Dig-In Banana Split Deluxe

Ingredients:

2 large bananas
whipped topping
ice cream, any flavor
cherries
toppings, as desired

Directions:

Split bananas lengthwise and place side by side in dish; top with scoops of ice cream flavor of your choice. Drizzle with fudge, caramel or strawberry topping. You can also try apple or cherry pie filling. Sprinkle with nuts, M&M's, Reese's Pieces, Almond Joy pieces and/or crushed Heath Bars. Top with whipped topping and cherries.

Have every family member pick his or her favorite flavors for this tasty treat.



Becky Spieles

Cinnamon Sticky Buns

Ingredients:

- 1 cup packed brown sugar
- 1 cup coarsely chopped pecans
- ½ cup corn syrup
- ½ cup sugar
- ½ cup butter or margarine
- 2 tubes large refrigerated biscuits
- 2 tablespoons ground cinnamon

Directions:

In a saucepan, combine brown sugar, corn syrup and butter; cook and stir until sugar is dissolved. Add the pecans. Spoon into a greased 9x13 baking pan. In a shallow bowl, combine sugar and cinnamon. Cut each biscuit in half; dip in cinnamon sugar mixture. Place cut side down over the brown sugar mixture. Bake at 375 degrees for 25-30 minutes or until golden brown. Invert onto a serving plate; serve warm. Yields 12-16 servings.



Holiday Traditions

Jena Sammetinger

On the night of Thanksgiving, we turn on our outside Christmas lights and drive around to look at other's Christmas lights.

For lunch on Christmas Eve, my immediate family goes to Milano Café in Lima for drinks and appetizers to kick off our Christmas celebrations.



Kristy Lepley

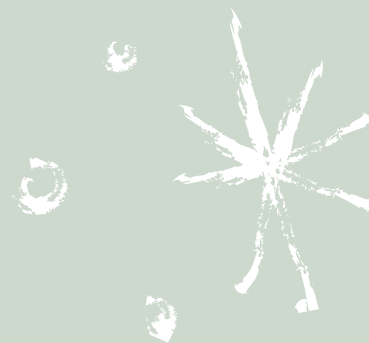
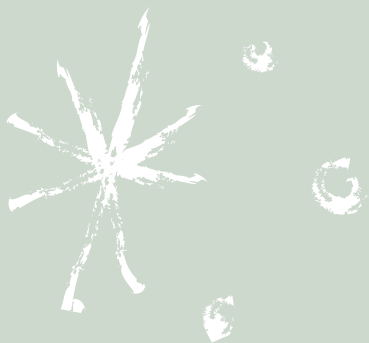
Mountain Dew Apple Dumplings

Ingredients:

2 cans crescent rolls
1 teaspoon cinnamon
2-3 apples, peeled, cored
2 sticks of butter
1½ cups brown sugar
12 ounce can Mountain Dew

Directions:

Preheat oven to 350 degrees. Cut apples into 6 or 8 slices each. Place one apple slice in each triangle of dough; roll up dough from large end to small end. Place all rolled pieces in a 9x13 baking pan. Melt butter in a sauce pan and add cinnamon and sugar. Pour melted butter mixture over dumplings and pour Mountain Dew around dumplings. Bake 45 minutes.



Cindy Scott

Taco Dip

Ingredients:

1 package taco seasoning

16 ounces cream cheese, softened

16 ounces sour cream

tortilla chips

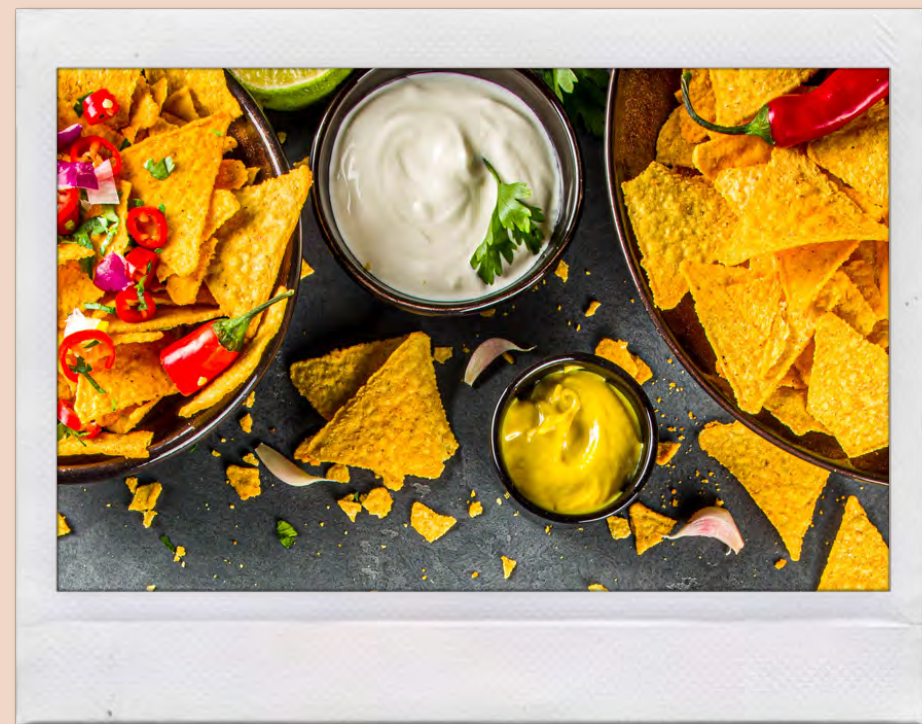
Additional Topping Options:

shredded lettuce, shredded cheddar cheese,

diced tomatoes, diced onions, green chilies, taco sauce

Directions:

Blend cream cheese, sour cream and taco seasoning together in a large bowl until fluffy. Spread evenly at the bottom of a 9x13 baking dish. Layer on additional toppings as desired. Chill for 2 hours. Serve with tortilla chips.



A party favorite!



HAPPY HOLIDAYS
TO ALL!