



JOY TO THE WORLD

WRITTEN BY ISAAC WATTS

Joy to the World, the Lord is come!
Let earth receive her King;
Let every heart prepare Him room,
And Heaven and nature sing,
And Heaven and nature sing,
And Heaven, and Heaven, and nature sing.

Joy to the World, the Savior reigns!
Let men their songs employ;
While fields and floods, rocks, hills, and plains
Repeat the sounding joy,
Repeat the sounding joy,
Repeat, repeat, the sounding joy.

No more let sins and sorrows grow,
Nor thorns infest the ground;
He comes to make His blessings flow
Far as the curse is found,
Far as the curse is found,
Far as, far as, the curse is found.

He rules the world with truth and grace,
And makes the nations prove
The glories of His righteousness,
And wonders of His love,
And wonders of His love,
And wonders, wonders, of His love.



JINGLE BELLS

WRITTEN BY J. PIERPONT

Dashing thro' the snow,
In a one horse open sleigh,
O'er the hills we go,
Laughing all the way;
Bells on bob tail ring,
Making spirits bright,
Oh what sport to ride and sing
A sleighing song tonight.

CHORUS:

Jingle bells, jingle bells,
Jingle all the way;
Oh! what joy it is to ride
In a one horse open sleigh.
Jingle bells, jingle bells,
Jingle all the way
Oh! what joy it is to ride
In a one horse open sleigh.

A day or two ago,
I tho't I'd take a ride;
And soon Miss Fannie Bright
Was seated by my side.
The horse was lean and lank,
Misfortune seem'd his lot:

He got into a drifted bank,
And we—we got upsot. **CHORUS**

A day or two ago,
The story I must tell;
I went out on the snow,
And on my back I fell.
A gent was riding by
In a one horse open sleigh;
He laughed as there I sprawling lie,
But quickly drove away. **CHORUS**

Now the ground is white,
Go it while you're young,
Take the girls tonight
And sing this sleighing song;
Just get a bob tailed bay,
Two forty as his speed;
Hitch him to an open sleigh,
And crack, you'll take the lead. **CHORUS**



SILENT NIGHT

WRITTEN BY JOSEPH MOHR AND JOHN YOUNG

Silent night, holy night!
All is calm, all is bright.
Round yon virgin, mother and child.
Holy infant, tender and mild,
Sleep in heavenly peace,
Sleep in heavenly peace.

Silent night, holy night!
Shepherds quake, at the sight.
Glories stream from heaven above,
Heavenly hosts sing, "Alleluia!
Christ the Savior is born,
Christ the Savior is born."

Silent night, holy night!
Son of God, love's pure light.
Radiant beams from Thy holy face,
With the dawn of redeeming grace,
Jesus, Lord at Thy birth,
Jesus, Lord at Thy birth.



THE TWELVE DAYS OF CHRISTMAS

AUTHOR UNKNOWN

On the first day of Christmas
my true love sent to me:
A Partridge in a Pear Tree.

On the second day of Christmas
my true love sent to me:
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the third day of Christmas
my true love sent to me:
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the fourth day of Christmas
my true love sent to me:
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the fifth day of Christmas
my true love sent to me:
Five Golden Rings,
Four Calling Birds,

Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the sixth day of Christmas
my true love sent to me:
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the seventh day of Christmas
my true love sent to me:
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the eighth day of Christmas
my true love sent to me:
Eight Maids a Milking,
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,

Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the ninth day of Christmas
my true love sent to me:
Nine Ladies Dancing,
Eight Maids a Milking,
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the tenth day of Christmas
my true love sent to me:
Ten Lords a Leaping,
Nine Ladies Dancing,
Eight Maids a Milking,
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the eleventh day of Christmas
my true love sent to me:
Eleven Pipers Piping,
Ten Lords a Leaping,
Nine Ladies Dancing,
Eight Maids a Milking,
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.

On the twelfth day of Christmas
my true love sent to me:
Twelve Drummers Drumming,
Eleven Pipers Piping,
Ten Lords a Leaping,
Nine Ladies Dancing,
Eight Maids a Milking,
Seven Swans a Swimming,
Six Geese a Laying,
Five Golden Rings,
Four Calling Birds,
Three French Hens,
Two Turtle Doves,
and a Partridge in a Pear Tree.



HARK! THE HERALD ANGELS SING

WRITTEN BY CHARLES WESLEY, GEORGE
WHITEFIELD, AND MARTIN MADAN

Hark! The herald angels sing,
 “Glory to the newborn King;
 Peace on earth and mercy mild;
 God and sinners reconciled.”
 Joyful all ye nations rise,
 Join the triumph of the skies;
 With th’angelic host proclaim,
 “Christ is born in Bethlehem!”

CHORUS:

Hark! The herald angels sing,
 “Glory to the newborn King!”

Christ by highest heaven adored;
 Christ, the everlasting Lord;
 Late in time behold He’ll come,
 Offspring of a Virgin’s womb.
 Veiled in flesh the Godhead see;
 Hail the incarnate deity,
 Pleas’d as man with man to dwell,
 Jesus, our Emmanuel. **CHORUS**

Hail, the heaven born Prince of Peace!
 Hail, the Son of Righteousness!
 Light and life to all He brings,

Risen with healing in His wings.
Mild He lays His glory by,
Born that man no more may die;
Born to raise the sons of earth,
Born to give them second birth. **CHORUS**



O COME, ALL YE FAITHFUL

WRITTEN BY JOHN FRANCIS WADE AND FREDERICK
OAKELEY

O come, all ye faithful, joyful and triumphant!
Oh come ye, O come ye, to Bethlehem!
Come and behold Him, born the King of angels;

CHORUS:

O come, let us adore Him,
O come, let us adore Him,
O come, let us adore Him,
Christ the Lord.

God of God, light of light
Lo He not the virgin's womb;
Very God begotten not created. **CHORUS**

Sing, choirs of angels, sing in exultation,
Sing, all ye citizens of heaven above;
Glory to God in the highest. **CHORUS**

See how the shepherds summoned to His cradle,
leaving their flocks, draw nigh with lowly fear
we too will thither hend our joyful footsteps. **CHORUS**

Yea, Lord, we greet thee, born this happy morning;
Jesus, to thee be glory given;
Word of the Father, now in flesh appearing. **CHORUS**



DECK THE HALLS

WRITTEN BY THOMAS OLIPHANT

Deck the halls with boughs of holly,
Fa la la la la, la la la la.
'Tis the season to be jolly,
Fa la la la la, la la la la.

Don we now our gay apparel,
Fa la la, la la la, la la la.
Troll the ancient Yule tide carol,
Fa la la la la, la la la la.

See the blazing Yule before us,
Fa la la la la, la la la la.
Strike the harp and join the chorus.
Fa la la la la, la la la la.

Follow me in merry measure,
Fa la la la la, la la la la.
While I tell of Yule tide treasure,
Fa la la la la, la la la la.

Fast away the old year passes,
Fa la la la la, la la la la.
Hail the new, ye lads and lasses,
Fa la la la la, la la la la.
Sing we joyous, all together,
Fa la la la la, la la la la.

Heedless of the wind and weather,
Fa la la la la, la la la la.



AWAY IN A MANGER

AUTHOR UNKNOWN

Away in a manger,
No crib for a bed,
The little Lord Jesus
Laid down His sweet head.
The stars in the sky
Looked down where He lay,
The little Lord Jesus
Asleep on the hay.

The cattle are lowing,
The Baby awakes.
The little Lord Jesus,
No crying He makes.
I love Thee, Lord Jesus,
Look down from the sky,
And stay by my cradle
till morning is nigh.

Be near me, Lord Jesus,
I ask Thee to stay
Close by me forever,
And love me I pray.
Bless all the dear children
In Thy tender care,
And take us for heaven
To live with Thee there.



THE FIRST NOEL

AUTHOR UNKNOWN

The First Noel, the Angels did say,
Was to certain poor shepherds in fields as they lay;
In fields where they lay keeping their sheep,
On a cold winter's night that was so deep.

CHORUS:

Noel, Noel, Noel, Noel
Born is the King of Israel!

They looked up and saw a star
Shining in the East beyond them far;
And to the earth it gave great light,
And so it continued both day and night. **CHORUS**

And by the light of that same star,
Three Wise men came from country far
To seek for a King was their intent,
And to follow the star wherever it went. **CHORUS**

This star drew nigh to the northwest,
O'er Bethlehem it took its rest;
And there it did both stop and stay;
Right o'er the place where Jesus lay. **CHORUS**

Then entered in those Wise men three,
Full reverently upon their knee,

And offered there in His presence,
Their gold and myrrh and frankincense. **CHORUS**

Then let us all with one accord
Sing praises to our heavenly Lord
That hath made Heaven and earth of nought,
And with His blood mankind has bought. **CHORUS**



HALLELUJAH CHORUS

WRITTEN BY GEORGE FRIEDRICH HANDEL

Hallelujah! Hallelujah! Hallelujah! Halleluja!
Hallelujah!
Hallelujah! Hallelujah! Hallelujah! Halleluja!
Hallelujah!

For the Lord God omnipotent reigneth.
Hallelujah! Hallelujah! Hallelujah! Halleluja!
For the Lord God omnipotent reigneth.
Hallelujah! Hallelujah! Hallelujah! Halleluja!
For the Lord God omnipotent reigneth.
Hallelujah! Hallelujah! Hallelujah! Halleluja!

Hallelujah! Hallelujah! Hallelujah! Halleluja!
Hallelujah! Hallelujah! Hallelujah! Halleluja!
(For the Lord God omnipotent reigneth.)
Hallelujah! Hallelujah! Hallelujah! Halleluja!

For the Lord God omnipotent reigneth.
(Hallelujah! Hallelujah! Hallelujah! Halleluja!)
Hallelujah!

The kingdom of this world;
is become
the kingdom of our Lord,
and of His Christ,

and of His Christ,
And He shall reign forever and ever,
And He shall reign forever and ever,
And He shall reign forever and ever,
And He shall reign forever and ever.

King of kings forever and ever. Hallelujah! Hallelujah!
And lord of lords forever and ever. Hallelujah!
Hallelujah!
King of kings forever and ever. Hallelujah! Hallelujah!
And lord of lords forever and ever. Hallelujah!
Hallelujah!
King of kings forever and ever. Hallelujah! Hallelujah!
And lord of lords.
King of kings and lord of lords.

And He shall reign,
And He shall reign,
And He shall reign,
He shall reign,
And He shall reign forever and ever.

King of kings forever and ever,
and lord of lords. Hallelujah! Hallelujah!
And He shall reign forever and ever.

King of kings and lord of lords.
King of kings and lord of lords.

And He shall reign forever and ever.

Forever and ever and ever and ever.

(King of kings and lord of lords.)

Hallelujah! Hallelujah! Hallelujah! Hallelujah!

Hallelujah!



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Have Yourself a Merry Cajun Christmas



Courtesy Russell Graves



PHIL'S FAMOUS HOT COCOA

MAKES 4 SERVINGS

Medium saucepan

1 cup unsweetened cocoa powder

½ cup sugar

Pinch of salt

1 cup hot water

1 quart milk

¾ teaspoon vanilla extract

1. In a medium saucepan, stir together the cocoa powder, sugar, and salt. Add the water, stirring to moisten the cocoa. Bring to a boil over medium heat. Boil, stirring constantly, for 2 minutes.

2. Add the milk, stir, and heat until just steaming (do not boil after adding the milk). Stir in the vanilla and serve.



CRESCENT ROLL WREATH APPETIZER

MAKES 8 TO 12 SERVINGS

12- to 14-inch pizza pan

Cooking spray

8 ounces chive and onion cream cheese, at room temperature

1 cup finely chopped fresh or thawed frozen broccoli florets

½ cup finely chopped red bell pepper

¼ cup finely chopped water chestnuts

2 tablespoons finely chopped green onions (scallions)

¼ cup finely chopped baked ham or crisp-cooked bacon (optional)

Salt and black pepper

2 cans (8 ounces each) refrigerated crescent roll dough

1 large egg

1 tablespoon cold water

2 teaspoons sesame seeds

1. Preheat the oven to 375°F. Mist a 12- to 14-inch pizza pan with cooking spray.

2. In a medium bowl, stir together the cream cheese, broccoli, bell pepper, water chestnuts, green onions, and ham or bacon (if using). Season with salt and pepper to taste.

3. Unwrap the crescent roll dough and separate along the perforations into 16 triangles. Arrange the triangles in a circle with the wide sides toward the center and the long, tapered points facing out over the edge of the pan; leave a 5-inch-wide open space in the center. Let the edges of the wide sides overlap slightly and gently press them together.

4. Spoon the cream cheese mixture onto the widest part of the circle of dough. Pull the long points of dough over the filling and tuck under the ends to form a ring. Some of the filling will remain visible between the strips of dough. The finished round should resemble a wreath.

5. Whisk together the egg and water. Brush the dough with the egg mixture and sprinkle with the sesame seeds. Bake until the dough is deep golden brown, 20 to 25 minutes. Cool on the pan for 5 minutes. Run a metal spatula under the wreath and then slide it onto a serving platter. Slice and serve warm or at room temperature.



FESTIVE HOLIDAY CHEESE BALL

MAKES 12 SERVINGS

- 2 packages (8 ounces each) cream cheese, at room temperature
- 2 teaspoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon hot sauce, or to taste
- 1 teaspoon lemon juice
- 8 ounces extra-sharp cheddar cheese, grated (about 2 cups)
- 2 tablespoons finely chopped green onions (scallions)
- 2 tablespoons finely chopped red bell pepper
- 2 cups salted or smoked whole almonds
- 1 or 2 short, full sprigs fresh rosemary, for garnish
- Good crackers, for serving

1. In a large bowl, stir together the cream cheese, Worcestershire sauce, garlic powder, hot sauce, and lemon juice until smooth. Stir in the cheese, green onions, and bell pepper.

2. Scrape the mixture onto a large sheet of plastic wrap. Form into a tapered triangle with rounded corners to resemble a pinecone. Starting at the tapered end, arrange the almonds in parallel rows over the top and side of the cheese

mixture, slightly overlapping the points and positioning them to look like the scales of a pinecone. Wrap in the plastic wrap and refrigerate until firm.

3. Let sit at room temperature for 20 minutes before serving. Just before serving, insert the rosemary in the top to look like greenery. Serve with crackers.



Courtesy Russell Graves



CRAB SPREAD

MAKES 12 TO 16 SERVINGS

- Large saucepan
- 2 tablespoons butter
- 2 green onions (scallions), finely chopped (about 2 tablespoons)
- ¼ cup finely chopped red bell pepper
- 8 ounces cream cheese
- 1 tablespoon mayonnaise
- 1 tablespoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt, or to taste
- ¼ teaspoon black pepper, or to taste
- 1 teaspoon hot sauce, or to taste
- 2 teaspoons Old Bay seasoning, plus more for sprinkling
- 2 tablespoons finely chopped flat-leaf parsley
- 12 ounces lump crabmeat, picked through for bits of shell
- 1 to 4 tablespoons heavy cream, as needed
- Toasted baguette slices or good crackers, for serving

1. In a large saucepan, melt the butter over medium-high heat. Add the green onions and bell pepper and cook, stirring often, until tender, about 5 minutes.

2. Add the cream cheese, mayonnaise, mustard, Worcestershire sauce, salt, pepper, hot sauce, Old Bay, and parsley and mix well. Cook over medium-low heat until heated through.
3. Fold in the crabmeat. If the mixture is too thick, stir in heavy cream as needed. Season with more salt and pepper to taste.
4. Sprinkle with Old Bay and serve warm with baguette slices or crackers.



CRAWFISH PIE

MAKES 1 (9-INCH) PIE

Large skillet

9-inch pie pan

1 stick (¼ pound) butter

1 small onion, finely chopped

1 bell pepper, finely chopped

1 celery stalk, finely chopped

2 tablespoons all-purpose flour

1 can (10.75 ounces) cream of mushroom soup

Pinch each of salt and black pepper

Duck Commander Cajun Seasoning (mild or zesty)

1 pound crawfish tail meat, fresh or thawed frozen

2 (9-inch) piecrusts, homemade or store-bought,
unbaked

1. Preheat the oven to 350°F.
2. In the skillet, melt the butter over medium heat. Add the onion, bell pepper, and celery and cook, stirring occasionally, until very soft, 15 to 20 minutes.
3. Add the flour and stir until the vegetables are coated well. Stir in the soup, salt, pepper, Cajun seasoning, and crawfish tails.
4. Fit one piece of dough into the pie pan, pressing it into the sides to prevent it from slipping down. Bake for 5 minutes, then remove it from the oven.

5. Spoon the crawfish filling into the crust and top with the remaining dough. Pinch the edges together. With a knife, make several slashes in the top for steam vents.

6. Bake until the crust is golden brown and the filling is bubbling, about 30 minutes.



Miss Kay says . . .

I've been blessed with a husband and four sons who love to hunt and fish. Maybe you have outdoorsmen in your family, too. If not, no problem. You can still treat your family to this unique Christmas dish using frozen crawfish. Trust me, they'll work just fine.



PHIL'S DUCK GUMBO

MAKES 10 TO 15 SERVINGS

- Large (10- to 14-quart) soup pot with a lid
- Large (7- to 8-quart) cooking pot
- 4 wood ducks or 6 teal or 3 mallards; plucked, eviscerated, and cleaned; heads and feet removed
- Salt and black pepper
- 3 bay leaves
- 2 cups peanut oil
- 2 cups all-purpose flour
- 3 white onions, chopped
- 3 green onions (scallions), chopped
- 3 celery stalks, chopped
- 6 garlic cloves, chopped
- A handful of fresh parsley, chopped
- Duck Commander Cajun Seasoning (mild or zesty) or other Cajun seasoning
- 1 package (24 ounces) hot pork sausage, diced nickel-size (we use Savoie's)
- 1 package (24 ounces) Andouille sausage, diced nickel-size
- 1 package (28 ounces) frozen whole okra

1. Place the ducks in the soup pot filled with water. Add the salt and pepper to taste, and the bay leaves. Bring to a boil, lower to a simmer, and cook until the ducks are tender but not falling apart, about two hours.

2. Remove the ducks from the broth and set aside. Reserve the broth (discard the bay leaves). When the ducks are cool enough to handle, skin them and remove the meat from the bones; discard the skin and bones.

3. While your ducks are cooking, in the large cooking pot, heat the oil over medium-low heat. Add the flour and cook, stirring frequently, until the roux is a dark chocolate color, 35 to 40 minutes.

4. Add the white and green onions, celery, garlic, and parsley to the roux. Add enough of the reserved broth to fill it just over half-full, and bring it to a boil. Skim off any oil that rises to the surface.

5. Add the Cajun seasoning along with the hot pork sausage, Andouille, and duck meat. Simmer two hours, then add the okra and simmer 1 hour longer, or until all the meat is tender and the gumbo has thickened.



BROCCOLI AND RICE CASSEROLE

MAKES 12 SERVINGS

9x13-inch baking dish

Cooking spray

2 tablespoons butter

1 cup finely chopped celery

1 cup finely chopped onion

1 can (10.75 ounces) condensed cream of mushroom
soup

1 can (10.75 ounces) condensed cream of celery soup

1 can (12 ounces) evaporated milk

1 loaf (16 ounces) Velveeta, cut into 1-inch cubes

1 teaspoon salt

½ teaspoon black pepper

4 cups cooked and cooled chopped broccoli

3 cups cooked and cooled long-grain white rice

1. Preheat the oven to 350°F. Mist a 9x13-inch baking dish with cooking spray.

2. In a large saucepan, melt the butter over medium-high heat. Add the celery and onion and cook, stirring occasionally, until tender, about 5 minutes.

3. Stir in the cream of mushroom soup, cream of celery soup, and evaporated milk, and stir until well mixed. Bring

to a simmer, add the Velveeta, and cook, stirring constantly, until melted and smooth. Stir in the salt, pepper, broccoli, and rice.

4. Pour into the baking dish and bake until golden brown and bubbling, about 45 minutes. Let stand 10 minutes before serving warm.



BLACKBERRY JAM CAKE

MAKES 1 (9X13-INCH) CAKE

9x13-inch cake pan

Electric mixer

Medium saucepan

Nonstick cooking spray and flour, for the pan

Cake

2 cups sugar

2 sticks (½ pound) butter, softened (do not use margarine)

4 large eggs, separated

1 teaspoon vanilla extract

3 cups all-purpose flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

1 teaspoon grated nutmeg

1 teaspoon ground cloves

1 teaspoon ground allspice

1 cup buttermilk

1 cup blackberry jam

Caramel Frosting

1 cup whole milk

1 cup evaporated milk (I use Pet)

2 cups sugar

2 tablespoons butter

1 teaspoon vanilla extract

1 cup candied cherries

1 cup coarsely chopped nuts (we like pecans or walnuts)

1. Preheat the oven to 425°F. Grease and flour the cake pan.
2. Make the cake: In a large bowl, with the electric mixer, beat the sugar and butter until creamy.
3. Add egg yolks and vanilla and beat until blended.
4. Sift together the flour, baking soda, cinnamon, nutmeg, cloves, and allspice. Add the flour mixture and buttermilk alternately to the creamed butter, beginning and ending with the flour.
5. Add the blackberry jam and mix well.
6. In a separate bowl, beat the egg whites to stiff peaks with the mixer. (The peaks will stay standing when you remove the beaters.) Gently fold into the batter.
7. Pour the batter into the pan. Bake until the cake starts to pull away at the sides and a toothpick inserted in the center comes out clean, about 40 minutes.
8. Let the cake cool in the pan for a few minutes, then run a spatula around the sides and invert onto a wire rack to cool completely.

9. Make the frosting: Cook the whole and evaporated milks, sugar, and butter in the saucepan over medium heat, stirring constantly, until a soft ball forms. Stir in the vanilla, cherries, and nuts. Frost the cake immediately, before the caramel hardens.



GRANDMA'S FRUIT CAKE

MAKES 1 CAKE

10-inch stem cake pan

Electric mixer

3 large bowls

Nonstick cooking spray and flour, for the pan

Dry Ingredients

1 pound sweet cream butter

1 pound brown sugar

7 eggs

5 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon nutmeg

1 tablespoon mace

1 tablespoon cinnamon

Fruit and Nut Ingredients

1 pound raisins

1 pound currants (optional)

2 pounds candied cherries

2 pounds candied pineapple

1 pound citrus

1 pound dates

1 pound mixed candied fruit

3 or 4 pounds nuts mixed (whole)

1. Preheat the oven to 300°F. Grease and lightly flour the stem cake pan.

2. In a large bowl, cream butter until soft and smooth. Gradually stir in brown sugar.
3. Add the 7 eggs, one at a time, beating well after each egg is added.
4. In a separate bowl, sift together flour, baking soda, nutmeg, mace, and cinnamon.
5. Add half of the flour mixture to the butter and sugar mixture.
6. In a third bowl, take raisins, currants, cherries, pineapple, citrus, dates, candied fruit, and nuts and blend well with the remaining half of the flour mixture.
7. Combine with the butter and sugar mixture, then pour dough into the greased and floured stem pan.
8. Bake 3 to 4 hours at 300°F, or until cake leaves sides of pan; cool overnight before removing from pan.