

Appetizers, Beverages

*O give thanks unto the Lord, for He is good, for His mercy
endureth forever.*

Psalm 136

APPETIZERS, BEVERAGES

BRANDY ICE DESSERT DRINK (1 serving)

1/2 c. Breyers Grand vanilla ice cream
1 oz. brandy

1/3 oz. Kahlua
1/3 oz. creme de cocoa (dark)

Combine ice cream, brandy, Kahlua, and creme de cocoa in a blender. Whip until smooth but thick. Serve in tall glasses or parfaits.

Barbara Spore

SHREWBURY COOLER

1 qt. milk
1 qt. ginger ale
1 qt. vanilla ice cream

2 small cans concentrated orange juice

Mix milk, orange juice, and ice cream in punch bowl. Beat with mixer. Add ginger ale just before serving.

Joyce Fries

HERBAL HORS D'OEUVRE

8 oz. cream cheese, softened
1 Tbsp. fresh lemon juice
1 minced garlic clove
1/2 tsp. Worcestershire sauce
1/2 tsp. dry mustard
1 Tbsp. fresh parsley, chopped fine

1 Tbsp. fresh chives, chopped fine
4 Tbsp. minced fresh herbs (use 4; thyme, dill, basil, sage, oregano, savory, marjoram, rosemary)

Combine all the ingredients, but do *not* beat; mix gently. Cover and refrigerate. Bring to room temperature when ready to serve. Makes 1 cup. Serve with fresh endive, cherry tomatoes, beets, or with crackers.

Stepper LeBoutillier

NED'S BAKED HAVARTI (Appetizer)

1 pkg. crescent rolls
3/4 lb. (approx.) Havarti (no dill; plain)

Grey Poupon mustard

Have rolls at room temperature. Knead dough. Using lots of flour, roll into rectangle. Flip over and roll again. Using lots of mustard, spread to 1 inch of edge (leaving 1 inch border). Put cheese in middle; fold in all sides and seal edges. Bake on cookie sheet at 350° for 20 to 25 minutes until lightly browned (can brush on egg white to enhance browning). May do ahead, cover well with Saran Wrap, and bake when needed.

Chris Martindale

CHEESE BALL

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| 1 lb. Philadelphia cream cheese
(16 oz.) | 1/2 tsp. dry mustard |
| 1/4 lb. Blue cheese (4 oz.) | 3 Tbsp. grated onion |
| 1 glass jar Old English (sharp)
cheese | 2 Tbsp. Worcestershire sauce |
| | 1 c. crushed pecans |

Soften cheese to room temperature. Mix all ingredients together well. Roll into 1 to 4 balls, then roll in crushed pecans.

Sarah Sanderson

HOT CHOCOLATE MIX

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| 1 (8 qt.) box Carnation powdered
milk | 1 (6 oz.) jar Cremora |
| 1 (2 lb.) box Nestle Quik | 1 (1 lb.) box powdered sugar |

Mix all ingredients together. Mix 1/3 cup mixture with 1 cup boiling water. Stir well. Garnish with a scoop of vanilla ice cream, whipped cream, or marshmallows. Yields 1 gallon powdered mix.

Martha Griswold

HOMEMADE "BOURSIN" CHEESE (Great on Bremner wafers)

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| 8 oz. cream cheese | 1/2 tsp. caraway seeds |
| 1 Tbsp. mayonnaise | 1/2 tsp. celery seed |
| 2 tsp. dill weed | 1 large garlic clove, minced |
| 1 tsp. lemon pepper | |

Combine all ingredients. This tastes best if made a few hours or better still a day ahead.

Hydie Ralston

PAT'S COCKTAIL DIP

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| 1 c. Hellmann's mayonnaise | 1/2 c. chopped onion |
| 1 c. grated sharp Cheddar cheese | |

1. Mix all ingredients thoroughly.
2. Pour into a glass pie plate.
3. Bake at 350° for 30 minutes.

Incredibly delicious and easy, hot dip. Serve with Fritos or corn chips.

Pat Mauk

YOGURT FRUIT DIP

1 (8 oz.) plain or vanilla yogurt	Pears
1/4 c. apricot or peach preserves	Peaches
1/8 tsp. cinnamon	Nectarines
Apples	Lemon juice

Stir together yogurt, preserves, and cinnamon. Slice fruit; coat with a small amount of lemon juice to prevent browning. Serve fruit with dip.

Susan Cross

LOWFAT HOMMUS

2 (15 oz.) cans garbanzo beans	1/4 c. canned tahini (sesame paste)
1/4 c. fresh lemon juice	solids (see following note)
3 minced or crushed garlic cloves	3/4 c. water
1/2 tsp. ground cumin	

Drain canned garbanzo beans. Put beans in blender or food processor. Add lemon juice, garlic, and cumin. Add tahini solids. (Note: Tahini separates into solids and sesame oil, much like natural peanut butter. To make a lowfat hommus, use only the solids, reserving the oil for other uses, such as a substitute for peanut oil in oriental dishes. If a richer dish is desired, add up to 1/4 cup sesame oil in substitution for up to 1/4 cup of the water.) Add water. Blend until ingredients form a paste.

Serve as a spread on pita bread or as a dip with vegetables, traditionally cucumbers, radishes, and onions.

Dave Lange

TAPENADE

1 c. pitted Nicoise or Calamata olives	4 anchovies or 1 Tbsp. anchovy paste
2 Tbsp. capers	1 Tbsp. fresh lemon juice
1 clove garlic, minced or pressed	1/4 tsp. black pepper
1 Tbsp. extra virgin olive oil	2 c. loosely packed parsley leaves
1 Tbsp. fresh basil or 1 tsp. dried basil	

Combine all ingredients in a food processor or blender. Process just until ingredients form a lumpy spread, not a smooth paste. Serve as a spread on crusty French bread or use as a filling for hard-boiled eggs.

Cindy Lange

CARAMEL CORN

6 qt. popped corn	1/8 tsp. cream of tartar
1 c. margarine (2 sticks)	1 c. unsalted peanuts or cashews (optional)
2 c. light brown sugar	
1/2 c. light corn syrup	1/2 tsp. baking soda

Put popped corn in a *large* kettle. In saucepan, combine margarine, sugar, corn syrup, and cream of tartar, stirring constantly, to hard ball stage (248°). Add 1/2 teaspoon baking soda. Stir until foamy. Pour sauce over popcorn; blend well (work fast). Spread onto 2 greased cookie sheets with sides. Bake at 200° for 1 hour.

Giles Van Duyne

MICROWAVE CARAMEL CORN

1 stick margarine	1/2 tsp. baking soda
1 c. brown sugar	4 qt. (16 c.) popped popcorn
1/3 c. light corn syrup	

Place popped popcorn in large brown paper bag (grocery bags work well). Combine first 4 ingredients in 1 quart dish. Bring to a boil on full power. Boil 2 to 3 minutes. Stir in baking soda. Pour syrup mixture over popcorn in bag. Close bag and shake vigorously. Place bag in microwave and cook on HIGH for 1 1/2 minutes. Remove, shake, and cook 1 1/2 minutes more. Remove, shake, and cook 1 minute more. Remove, shake, and pour on cookie sheet to cool. Store in airtight container. *Great for gifts!*

Susan Cross

PEOPLE CHOW

1 (12 oz.) pkg. chocolate chips	1 (14 oz.) box Crispix cereal (no substitutes)
1 c. peanut butter	
1 stick margarine	2 to 3 c. powdered sugar

Melt chocolate chips, peanut butter, and margarine together, mixing well. Pour cereal in large bowl, then pour melted topping over, coating cereal. Place 2 to 3 cups powdered sugar in paper bag. Add coated cereal and shake gently until well coated with sugar. Spread on wax paper to dry. Store in covered container.

Keni Hansen

MAPLE SYRUP GRANOLA

4 c. rolled oats	$\frac{3}{4}$ c. maple syrup (best when you used unpasteurized syrup)
1 c. chopped nuts	1 stick melted margarine
1 c. coconut	1 to 2 tsp. vanilla
$\frac{1}{2}$ c. sunflower seeds (salted or unsalted)	

Mix all the ingredients together. Spread mixture on a greased cookie sheet. Bake at 350° for 20 to 25 minutes until mixture is lightly browned. Cool and crumble. Store in airtight container. You may want to turn a bit while cooking. If you use peanut oil instead of margarine, add $\frac{1}{4}$ teaspoon salt.

Recipe circa 1970, the beginning of the health food era.

Judy Pearson

SWEET BACON HORS D'OEUVRES

1 c. light brown sugar	$\frac{1}{2}$ c. chopped pecans
1 Tbsp. cinnamon	1 lb. bacon (at room temperature)

Mix well and scatter onto cookie sheet the first 3 ingredients.

Press bacon strips into brown sugar mixture, coating each strip well on both sides. Put on a broiler pan and bake 15 minutes at 350° (watch carefully - until brown sugar is bubbly). Immediately remove from pan and cut each piece into 3 parts with kitchen shears. Serve warm; freeze and reheat.

Patty Henry Williams

CRABMEAT PIZZA

Layer 1:

1 large and 1 small Philly cream cheese	2 Tbsp. mayo
2 Tbsp. Worcestershire sauce	1 small onion, minced
1 Tbsp. lemon juice	$\frac{1}{2}$ tsp. garlic salt

Blend until smooth and spread on round plate or dish.

Layer 2: Pour 1 bottle Heinz chilli sauce over first layer.

Layer 3: Two (6 ounce) cans of drained crabmeat, flaked on top. Sprinkle with chopped parsley and *chill overnight*. Serve with nacho and Fritos chips.

Chris Martindale

VEGETABLE PIZZA

Cover pizza pan with 2 cans Pillsbury crescent rolls and bake according to can; cool.

Mix:

1 (8 oz.) cream cheese
1 c. mayonnaise (lite) heaping

1 pkg. dry Ranch dressing mix

Spread on pizza crust. Chop celery, carrots, broccoli, cauliflower, green pepper, onion, radish, and any other vegetable. Layer on top of pizza. Grate yellow cheese on top (Cheddar). Add chopped tomatoes, mushrooms, and olives. Chill and serve.

Ruth Laws

CRAB SALAD DIP

2 cans crabmeat
3 hard cooked eggs
1/2 c. chopped celery
1/2 c. chopped onion

2 Tbsp. chili sauce
Salt and pepper to taste
Mayonnaise

Chop crabmeat, eggs, celery, and onion very fine. Mix all together. Add chili sauce, salt, and pepper and enough mayonnaise to bind. Will serve 6 to 8 people. Serve as a dip with Melba toast rounds, rye bread, or crackers. Or, can be used to fill party puffs.

Nancy Crotty

CRABMEAT QUICHE

Pie Crust:

$\frac{2}{3}$ c. Crisco
2 c. flour

1 tsp. salt
 $\frac{1}{2}$ c. orange juice

Cut Crisco into flour and salt. Add orange juice when dough is like small peas. Stir with a fork until makes a ball. Refrigerate about an hour or so. Or, do this ahead of time and put in Baggie in refrigerator. Roll out half of the crust and save the other half for another time. Fill a 9 inch pie pan; flute the edges. Line the crust with foil and fill with dried bean, seeds, weight, or whatever.

Precook pie crust for 12 minutes in preheated 450° oven.

To 2 eggs, beaten, add:

$\frac{1}{2}$ c. mayo

1 c. milk ($\frac{1}{2}$ cream if desired)

Add:

8 oz. Swiss cheese, grated
3 scallions, chopped

1 can crabmeat or frozen (about 7 oz.), flaked and drained

Mix, then pour into precooked pie shell. Dot with 2 tablespoons of butter. Cook for 30 minutes at 350°. Serve as an appetizer for 12 or as lunch with salad and white wine for 4.

Pamela Davis

HOT CRABMEAT SPREAD

1 (8 oz.) cream cheese, softened
 $6\frac{1}{2}$ to 8 oz. can crabmeat
 $\frac{1}{4}$ c. real mayonnaise
2 tsp. XXX sugar
1 clove crushed garlic

1 tsp. onion juice
1 tsp. dry mustard
2 Tbsp. dry white wine (can use vermouth)

Blend all together and heat in chafing dish. Before serving, add white wine. Can be doubled, except for garlic, sugar, and onion juice. Wonderful served with toasted French bread slices that have been brushed with butter and crumbled rosemary before baking in oven.

Joanie Asendorf

MOCK CRAB DIP

2 cans drained artichokes
2 c. Hellmann's mayo

2 c. freshly grated Parmesan
3 tsp. garlic salt

Mix all ingredients in mixer (*not in blender*), the artichokes stay chunky. Bake in preheated oven at 350°, uncovered, for 30 to 45 minutes, until top is very slightly browned and it is bubbling in the middle. Serve in chafing dish with small crackers to dip, preferably Bremners.

Lois F. Churchill

HOT MUSHROOM ROLLS

One of our family's absolute favorite appetizers.

1 loaf soft white bread such as Wonder bread	3 Tbsp. four
1/2 lb. mushrooms, cleaned and chopped fine	3/4 tsp. salt
1/4 c. butter	1 c. cream
	1 tsp. lemon juice
	2 tsp. minced chives

Saute mushrooms 5 minutes in butter. Blend in flour and salt. Stir in cream. Cook until thicken. Add lemon juice and minced chives. Take crust off of bread. Flatten slices as thin as possible with a rolling pin. Spread with mushroom mixture. Roll up. May be frozen. Cut in halves or thirds. Brush with butter. Roast in 400° oven for 25 minutes. Serve hot.

Hydie Ralston

HOT SPINACH BALLS

My family would just as soon have these for dinner if I made enough.

4 large eggs	1/2 tsp. salt
2 (10 oz.) boxes frozen spinach, cooked according to pkg. instructions, drained and squeezed dry	1/2 tsp. thyme
1 c. grated onion	1/2 tsp. nutmeg
3/4 melted butter	1/2 tsp. black pepper
	2 1/2 c. crumb-type herb stuffing mix

Beat eggs. Stir in remaining stuffing ingredients, except stuffing mix. When well blended, stir in mix and allow to rest 20 minutes. Shape into small balls. Arrange on ungreased baking sheet; bake at 350° for 20 minutes. Balls may be cooled, wrapped, and frozen. Reheat on baking sheet 10 to 15 minutes at 350°.

Hydie Ralston

PEPPER JELLY (Wear rubber gloves)

2/3 c. ground hot red or green peppers	6 1/2 c. sugar
1 1/3 c. ground green and red bell peppers	1 1/2 c. wine or cider vinegar
	1 small bottle liquid Certo

Chop and seed peppers and mix with sugar and vinegar. Bring to boil and boil 1 minute. Turn heat down and cook about 5 minutes. Add Certo; stir. Pour into sterilized jelly glasses. Top with lids or melted paraffin wax. To serve, put Philly cream cheese on crackers and top with jelly.

Marcia Caswell

RED PEPPER JELLY

1 c. (4 to 5) red bell peppers, chopped fine	1 to 2 small red "hot" peppers
2 to 3 red or green banana peppers	1½ c. apple cider vinegar
	6½ c. sugar
	1 (6 oz.) bottle liquid pectin

Mix peppers, vinegar, and sugar; bring to a boil and boil 7 minutes. Remove from heat; cool 5 minutes. Add pectin and mix thoroughly. Pour into jars and seal.

Note: Do not drain juice from peppers when grinding them, about 4 pints.

Recipe circa 1978 from Presbyterian Church in Defiance, OH.

Judy Pearson

SHRIMP REMOULADE

1 lb. shrimp, cooked, shelled, and deveined	¾ tsp. cayenne pepper .
2 cloves garlic, minced	1 tsp. salt
⅓ c. horseradish mustard	⅓ c. tarragon vinegar
2 Tbsp. ketchup	½ c. olive or salad oil
2½ Tbsp. paprika	½ c. chopped green onions and tops

Mix all ingredients, except shrimp. Mix well. Add shrimp and marinate several hours or overnight in refrigerator. Serve on small plates on lettuce leaf.

"At our house, holiday dinners have the same menus yearly. Some innovative bride may add something that becomes traditional also, because it is good! I added this one."

Marcia Caswell