

## APPETIZERS & BEVERAGES



### SPICED TEA MIX

Janice Wilt

½ c. instant tea	Dash of ground cloves
1 c. sugar	½ c. lemonade mix
½ c. Tang	

Mix well and store in covered jar. Use 2 or more teaspoons of mix per cup. Add hot water.

### NEARLY NO-CAL SAUCE

Janice Wilt

1 c. diet cottage cheese	Dash of garlic salt
½ tsp. dry mustard	½ c. chopped chives
½ c. yogurt	

Blenderize until smooth green color. Don't refrigerate. Serve at room temperature. Good on baked potatoes.

### INSTANT SPICED TEA

Juanita Porter

1 (1 lb. 2 oz.) jar Tang	1 pkg. Wyler's lemonade mix
2 c. sugar	1 tsp. cloves
¾ c. instant tea	2 tsp. cinnamon

Mix all ingredients. Store in a tightly covered container. To serve, put 2 teaspoons in a cup and fill with boiling water. Yield: 25-35 servings.

### SUGARLESS WEDDING PUNCH

Donna Browning

Combine in a gallon container:

- 1 (46 oz.) can unsweetened pineapple juice
- 1 pkg. lemonade Kool-Aid
- 1 (32 oz.) bottle diet 7-Up
- 6 packets Sweet 'n Low

Fill container to top with cool water. Refrigerate. Shake well before serving over ice.

### CRANBERRY PUNCH

Carol Flynn Hursh

2 c. cranberry juice	1½ c. water
1 tsp. cloves	1 tbsp. lemon juice
2 c. pineapple juice	1/3 c. brown sugar
1 stick cinnamon	

Combine ingredients. Bring to a boil. Serve hot.

## **PARTY PUNCH**

Carol Flynn Hursh

1 can orange drink  
1 lg. Bottle 7-Up  
½ c. apricot nectar

3-4 c. water  
½ c. real lemon juice

Combine ingredients. Chill. Serves 35.

## **EGGNOG**

Carole Elven

16 eggs beat well  
Dash salt  
1 bottle (Watkins) rum extract  
Vanilla

2 cans evaporated milk  
1 c. sugar  
10 c. whole milk  
½ gal. vanilla ice cream

Put evaporated milk in a bowl and set in freezer until ice crystals form at the edge of the bowl. Beat until whipped. Combine eggs, evaporated milk and whole milk. Add salt and extracts. Mix well. Let set for several hours to chill. Shortly before serving, add ice cream and stir in. Nutmeg may be sprinkled on top before serving.

## **HOT SPICED TEA**

Vena Flynn

2 lemons  
¼ tsp. cinnamon  
2 oranges

2 c. water  
1 ½ c. sugar  
2 tsp. tea

Boil lemon and orange juices and pulp with sugar, cinnamon and water for 1 minute. Add loose tea. Let stand 2 hours. Strain and add: 2 quarts boiling water.

## **PUNCH**

Vena Flynn

1 qt. 7-Up  
Small can frozen lemonade  
Tall can Hawaiian punch  
Mix and chill.

Small can frozen orange juice  
Tall can pineapple juice

## **RUSSIAN TEA FROM AUNT HAZEL**

Hazel Bryan

¾ c. instant tea  
1 pkg. (3 oz.) lemonade mix ( ½ c. )  
2 c. orange breakfast drink

1 ½ tsp cinnamon  
1½ c. sugar  
¾ tsp. cloves

Store in airtight container. To make tea, use 2 or 3 teaspoons per cup boiling water. Add sugar, if desired.

## HOT OR COLD SPICED TEA

Lila Bailey

2 c. Tang	1 tsp. cloves, ground
1 tsp. cinnamon	1 ½ c. sugar
1 c. instant tea	2 scoops of lemonade mix

Use 2-4 teaspoons per cup (to your taste).

## HOT CHOCOLATE MIX

Janice Wilt

1 c. cocoa	11 c. dry milk
1 jar (6 oz.) dry coffee creamer	1 c. sugar
1 ½ c. powdered sugar	

Sift cocoa and powdered sugar. Add sugar, coffee creamer and dry milk. Mix well. Store in covered container. To serve: Use 1/3 to ½ cup mix and fill cup with hot water.

## PARTY MIX

Ida Bonita Mahannah

½ c. margarine	4 ½ tsp. Worcestershire sauce
2 c. Rice Chex	2 c. Wheat Chex
1 ¼ tsp. seasoned salt	2 c. Corn Chex
2 c. Bran Chex	1 c. salted mixed nuts

Preheat oven to 250 degrees. Heat oleo in large shallow roasting pan (15x10x2) in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex and nuts. Mix until all pieces are coated. Heat in over 1 hour. Stir every 15 minutes. Spread on paper to cool. Makes about 9 cups.

## HURSH'S CHEESE BALL

Carol Flynn Hursh

1 roll Kraft nippy cheese	4 pkg. (3 oz.) cream cheese
1 tsp. crushed cayenne red pepper	¼ - ½ tsp. garlic salt
¼ lb. Blue cheese (4 oz. Kraft)	
1 tbsp. Worcestershire sauce	1 c. chopped nuts

Combine all ingredients (except nuts) until well blended. Form into a ball and then roll in chopped nuts. This particular recipe is a wonderful project for the husband while the wife is preparing the remaining holiday fare!

## SALMON PARTY BALL

Carol Flynn Hursh

1 lb. can salmon	½ c. chopped pecans
¼ tsp. salt	2 tsp. grated onion
1 (8 oz.) pkg. Cream cheese, softened	3 tbsp. parsley
¼ tsp. liquid smoke	1 tsp. prepared horseradish
1 tbsp. lemon juice	

Drain and flake salmon, removing skin and bones. Combine salmon, cream cheese, lemon juice, horseradish, salt and liquid smoke. Mix thoroughly. Chill several hours. Combine pecans and parsley. Shape salmon mixture into a ball. Roll in nut and parsley mixture and chill well.

## CLAM VEGETABLE DIP

Nina Nelson

4 (8 oz.) pkg. Cream cheese	1 medium clove garlic (pressed)
1 tsp. Tabasco	3 tbsp. lemon juice
1 c. mayonnaise	2 (6 ½ oz.) partially drained minced clams
½ tsp. salt	4 tbsp. Worcestershire sauce
4 tbsp. grated onion	

Let cream cheese set at room temperature. Mix all together. Super with all vegetables:

Onions	Celery
Squash – zucchini & yellow	Broccoli
Carrots	Cherry tomatoes
Cauliflower	Cucumbers

## DOROTHY'S HA' PENNY SNACKS

Marcia Crittenden

2 sticks butter or margarine	2 c. flour
1 tsp. salt	1 pkg. Dry onion soup mix
1 lb. Cheddar cheese, grated	

Allow cheese and butter to reach room temperature. Cream and mix well. Add rest of ingredients to creamed ones and blend. Shape mixture into long rolls (like icebox cookie rolls). Wrap rolls in waxed paper. Chill. When ready to use, slice in rounds ¼ inch thick and place on ungreased cookie sheet. Bake 10 – 12 minutes at 375 degrees. May be frozen before or after baking. Will keep a week or more in tightly covered tin.

## HOLIDAY MUNCHING – CRAB & CHEESE DIP

Marilyn Wolf

1 lb. Sharp cheese  
½ c. milk  
1 cube margarine  
¼ c. flour

1 lb. Crabmeat  
½ - ¾ c. milk  
2 (7 oz.) frozen crabmeat may be used.

Melt cheese and milk in double boiler. Add margarine and stir until blended. Mix flour and additional milk into a paste and stir into cheese until thickened. Fold broken crabmeat into cheese. Serve after crab is hot.

## GUACAMOLE

Amber Scott

3-4 ripe peeled avocados  
2-3 ripe tomatoes  
½ clove garlic peeled

½ tsp. salt  
Chopped onions  
1 jalapeno pepper, chopped

Take seed out of each avocado and mash together. Chop tomatoes, garlic, onion and pepper. Mix with avocado. Add salt to taste.

## DRIED BEEF CHEESE BALL

Paul Crittenden

3 (8oz.) pkg. Cream cheese  
2 pkg. Dried Beef  
2 tbsp. Worcestershire sauce  
1 tsp. seasoned salt  
Green onion

Mix cream cheese, Worcestershire sauce, green onion, 1 package Dried Beef, seasoned salt. Form into balls. Put 1 package Dried Beef in blender, grind until it is in small pieces, roll the balls in the chopped Dried Beef. Makes 2 balls.

## CHEESE BALL

Donna Browning/Paul Crittenden

2 (8 oz.) pkgs. Cream cheese  
¼ c. minced green peppers  
1-15 oz. can crushed pineapple, drained

1 ½ tsp. seasoned salt  
2 tsp. minced onions  
1 c. chopped nuts

Combine all ingredients and form into a ball. Garnish with green olives.

## PECAN CHEESE BALL

Paul Crittenden

2 (8 oz.) pkgs. Cream cheese  
1 tsp. seasoned salt  
1 small can crushed pineapple  
2 c. pecans  
2 tbsp. minced onion

Mince pecans and divide in half. Combine cream cheese, pineapple, onion, and seasoned salt and 1 cup pecans. Form into a ball and roll in 1-cup pecans.

## CHEESE BLITZ'S OR CINNAMON BREAD ROLLS

Marlene Parret

1 Lg. Loaf thin sandwich wheat bread  
¼ c. sugar  
1 8 oz pkg. Cream cheese, softened  
1 egg yolk

Cut crust off bread. Roll out flat with rolling pin. Mix sugar, cream cheese and egg in bowl, beat well. Spread on rolled out bread. Roll up. Roll in melted margarine and then in cinnamon and sugar. Place on baking sheet and freeze. Take out of freezer. Place on ungreased cookie sheet. Let sit for about 15 minutes. Bake at 350 degrees for 20 minutes.

## PIMENTO PINWHEELS

Donna Browning

1 can refrigerated crescent rolls  
8 oz. cream cheese, softened and creamed  
4 oz. chopped pimentos  
½ tsp. onion powder

Roll out entire can of crescent rolls horizontally and seam together. Combine cream cheese, chopped pimentos and onion powder. Spread evenly over rolls. Roll up long ways and slice in ½ inch slices. Place fairly close together in buttered 9x9 inch pan. Bake 375 degrees for 15 minutes. Cool.

## CHEESE DIP YOU CAN'T PUT DOWN

Karen Porter

1 block of Velveeta cheese  
½ lb. Hamburger  
1 can Rotel tomatoes  
1 can Mushrooms

Melt the Velveeta in a pan at low heat. Cook hamburger till well done. Mix cheese, hamburger, mushrooms and Rotel tomatoes, heat. Serve with any kind of chips.

## DAIRY DELICIOUS DIP

Marlene Parret

1-8 oz. pkg. Cream cheese, softened  
¼ c. brown sugar  
½ c. sour cream  
1-2 tbsp. maple syrup  
¼ c. sugar

In a small mixing bowl, combine cream cheese, sour cream, sugars and syrup. Beat until smooth. Chill and serve with fresh fruit.

## CHEESE LOG

Jennifer Parret

18 oz. softened cheddar cheese  
½ tsp. hot pepper sauce  
18 oz. softened Velveeta cheese  
1 tsp. garlic powder

13 oz. softened cream cheese  
½ tsp. chili powder  
1 tbsp. Worcestershire sauce  
½ tsp. paprika

Placing it on top of a warm oven may soften cheese. Mix by hand in a large bowl, cheddar cheese, Velveeta cheese and cream cheese until smooth. (There will be small lumps of cheddar after mixing.) Add Worcestershire sauce, hot pepper sauce and garlic powder. Mix well until thoroughly blended. Shape the cheese slightly and then refrigerate 2 to 4 hours. After cheese is well chilled, place on waxed paper and roll into a log. Mix chili powder and paprika. Roll mixture into cheese log. (Make sure the log is evenly coated with the chili mixture.) Slice thin and serve with crackers. This will keep 3-4 weeks if refrigerated.

## HOT ARTICHOKE DIP

Angela Laughrey

2 (14 oz) cans of artichoke hearts,  
drained and chopped  
1 c. grated Parmesan cheese  
1 c. mayonnaise  
½ c. sliced olives

Dash of: garlic salt  
Worcestershire sauce  
hot sauce  
driedparsley

Combine all ingredients in a large mixing bowl. Stir well. Spoon into a lightly greased 1 quart casserole dish. Bake at 350 degrees for 20 minutes. Serve hot with crackers and tortilla chips.

## COUNTRY CHEESE BALL

Ila Greenlee

¾ c. finely chopped cooked ham  
8 oz. Softened cream cheese  
1 c. cheddar cheese, shredded

1 tsp. minced onion  
1 tsp. Worcestershire sauce

Mix all this together with just a ¼ cup ham. Coat with remaining ham. Chill.

## CHEESE DELIGHT

Vera Aldrich

12 slices white bread, crusts off  
2 jars Kraft Old English cheese  
Mix cheese and butter together thoroughly.  
1 qt. Milk  
salt and pepper to taste

1 cube butter or margarine  
6 eggs

Lay 6 slices bread in greased pyrex (9x13); spread with cheese and butter mixture. Lay another layer of bread and spread on top. Mix the 6 eggs and milk and pour over all. Refrigerate overnight. Set in pan of water to bake 1 hour at 350 degrees. Scatter shrimp, ham, chicken between layers if desired.

## CHEESE SPREAD

Carole Elven

1 lb. Margarine	1 tsp. Worcestershire sauce
½ lb. Sharp cheddar, grated	½ tsp. garlic powder
¼ lb. Fresh Romano, grated	½ tsp. peprika

Whip together. Spread on French bread. Broil until lightly browned. Extra spread may be refrigerated or frozen

## CHEESE BALL

Marlene Parret

2 pkg. (8 oz) cream cheese	¼ c. green pepper, finely chopped
1 can (8 ½ oz) crushed pineapple, well drained	2 tbsp. Onion, finely chopped (I use re-constituted dried kind)
2 c. chopped pecans	1 tbsp. seasoned salt

Let cheese stand at room temperature to soften. Cream cheese. Gradually stir in pineapple. When smooth, add 1 cup of pecans, pepper, onion and seasoned salt. Chill well. Form into a ball and roll in remaining 1 cup pecans. Chill until serving time and serve with assorted crackers. This is especially good at the holiday season when we usually associate all the sweeter goodies. I first ate this at a progressive supper served with the salad course.

## CHILI CON QUESO

Carole Elven

1 onion, chopped fine	½ c. canned milk
1 (#2) can tomatoes	1 lb. Velveeta cheese
1 small can chopped green chilies	3 tbsp. flour

Brown onions in small amount of oil. Add tomatoes and chilies. Simmer for 5 minutes. Mix flour and milk. Add to onions, chilies and tomatoes. Add Cheese. Cook until hot and bubbly. Serve over Doritos or as a dip. Keep warm.