

All Purpose Dip

8 oz Philadelphia cream cheese
2 tsp or dash Tabasco sauce (use own judgment)
4 oz sour cream
1 pkg Hidden valley Ranch dressing
dash of garlic salt

Whip cream cheese, add sour cream and remaining ingredients.

Lori (Striker) Richmond

Baked Water Chestnuts

2 sm cans of whole water chestnuts
1 c brown sugar – packed
1 lb bacon
1 c catsup

Drain water chestnuts and cut in half. Cut bacon strips into thirds. Wrap bacon around water chestnuts and secure with a toothpick. Bake 350 for 30 minutes. Drizzle catsup and brown sugar mixture over bacon and chestnuts and bake an additional 30 minutes.

Sandy Knowlton

Barbeque Sauce for Chicken

½ c Heinz '57 Steak Sauce
½ c water
2 heaping Tbsp brown sugar

Mix together and pour over browned chicken and let cook 30 – 40 minutes until done. Use sauce left over to dip chicken in.

Dixie Striker

Barbeque Sauce for Chicken on the Grill

1 c vinegar, white or cider
real lemon juice
1 tsp salt
1 c water
¼ lb margarine or butter

Combine and heat. Dip chicken into mixture and baste as it cooks and when turning chicken.

Gladys Heminger

Cauliflower Munchies (may also be used with potatoes)

1 med head of cauliflower – separated into flowerettes
½ c grated parmesan cheese
¼ c dehydrated chopped onion
½ c bread crumbs
2 tsp seasoned salt
¼ c margarine – melted

Wash and separate cauliflower. Put in plastic bag. Combine all other ingredients, except margarine, in another plastic bag. When ready to cook cauliflower, melt margarine in custard cup for one minute on full power or until melted. Dip flowerettes into melted margarine and then into bread crumb mixture until well coated. Place flowerettes on paper plate (about a dozen at a time) and cover with plastic wrap. Microwave 2 – 3 minutes on full power.

Sandy Knowlton

Cheese Ball

2 (3 oz) pkg dried beef – ground
3 Tbsp melted oleo
24 oz Philadelphia cream cheese
2 tsp minced onion – optional

Mix together at room temperature. Mold into two balls. Roll in chopped nuts. Makes 2 balls the size of grapefruit.

Carol Van Meter

Cheese Ball

½ lb cheddar cheese – shredded
½ lb pimento cheese – shredded
2 (3oz) cream cheese – soft
1 Tbsp Worcestershire sauce
1 tsp fine chopped onion
½ clove garlic
1 tsp Tabasco sauce
mayonnaise only to moisten

Combine all of the above. Roll in nuts or parsley. Chill.

Nancy Gillenwater

Cheese Spread

2 lbs Velveeta cheese – cut into cubes
1 c vinegar
8 Tbsp sugar
2 jars chopped pimento
4 Tbsp flour
2 tsp salt
4 eggs

Mix all ingredients and cook until thick. Cool completely. Add 8 chopped hard boiled eggs.

Nancy Gillenwater

Cheese Stuffed Mushrooms

3 (4 lb) mushrooms – rinse/stem – chop 1/3 stems/save
¼ c finely chopped salami
1 Tbsp catsup
7 Tbsp salad oil
1 Tbsp minced onion or increase to taste
¼ c smokey cheese spread
soft butter bread crumbs

Brush caps with 6 Tbsp oil. In skillet heat 1 Tbsp oil, add stems and onion. Sauté until golden. Stir in remaining ingredients except bread crumbs. Fill mushroom caps; sprinkle with bread crumbs. Arrange in shallow baking pan and bake at 425 for 6 – 8 minutes (15 – 20 minutes caps). May prepare ahead, refrigerate then bake before serving.

Nancy Gillenwater

Chip and Vegetable Dip

16 oz cream cheese – room temperature
16 oz sour cream
2 pkg good seasons Italian dressing mix

Mix together and let stand overnight before using.

Carol Van Meter

Crabmeat Stuffed Mushroom

3 – 4 lbs med fresh mushrooms – rinse – remove stems
2 eggs – slightly beaten
4 Tbsp mayonnaise – divided
1 tsp lemon juice
1/8 tsp white pepper
8 Tbsp melted butter
1 can crabmeat (7 ½ oz) drained and flaked
4 Tbsp bread crumbs – divided
2 Tbsp chives, scallions or onion

Combine all ingredients except 2 Tbsp butter and 2 Tbsp bread crumbs for filling. Use remaining butter and bread crumbs for topping. Brush caps with 8 Tbsp butter and arrange in buttered dish. Fill and top with butter and crumbs. Bake at 375 for 15 -20 minutes.

Nancy Gillenwater

Dip for Hawaiian Bread

1 c sour cream
1 pkg frozen chopped spinach, cooked and drained well – cooked well
1 c Hellmann's mayonnaise
1 can water chestnuts
1 pkg Knorr Vegetable soup mix

Mix all together, refrigerate and serve with Hawaiian bread.

Sandy Knowlton

Dip for Vegetable Sticks

1 can chopped pimento
¼ c fresh minced parsley
8 oz sm curd cottage cheese
1 sm onion – minced
1 tsp seasoning salt
1 Tbsp lemon juice
1 can minced clams or 1 jar smokey cheese spread or 1 can deviled ham

Mix together. Chill until ready to use.

Nancy Gillenwater

Holiday Tuna Tree

1 (12 ½ oz) and 1 (6 ½ oz) can chicken of the sea chunk – light or solid
white tuna – drained and flaked
½ c finely chopped walnuts
1/3 tsp pepper
2 pkg (8 oz) cream cheese – softened
1 Tbsp lemon juice
¼ c finely chopped ripe olives
¼ tsp salt
1 ½ tsp dry mustard
½ tsp thyme

Makes 4 cups. In large bowl, combine cream cheese and tuna. Add remaining ingredients and stir well. Place in a Christmas Tree mold and refrigerate. You may serve in the mold or transfer to a serving plate. Decorate with garlands of small parsley leaves, red and green peppers cut into stars and a lemon wedge. This is a great appetizer for the holidays or anytime.

Debbie Teets

Honey and Fruit Spread

½ c dried apricots or raspberries
½ c butter, softened
½ c mild honey (alfalfa or clover)

Puree the dried fruit in the food processor until the pieces are very small. Add the honey and butter. Blend until thoroughly combined and the fruit are evenly distributed. Spoon into jar, cover and refrigerate. Apricot or raspberry honey – what a tart and sweet combination to spread on a warm, fresh biscuit. The trick in making a spread is using dried fruit to keep the honey's moisture content low. (If the honey becomes too moist, it will ferment.)

Dixie Striker

Honey Balls

1 c honey
1 c creamy peanut butter
1 tsp vanilla
2 c wheat germ

Mix together. Make into balls and roll in wheat germ. Makes about 56.

Dixie Striker

Hot Cranberry Punch

16 oz cranberry punch
1 c sugar
2 sticks cinnamon
½ c orange juice
5 c water
2 Tbsp lemon juice
½ tsp cloves (tied in cheesecloth)

Simmer 10 minutes, drain off spice and serve.

Nancy Gillenwater

Hot Nacho Dip

1 lb Velveeta cheese
1 can green chilis (chopped)
1 can refried beans (about 16 oz)
1 can Armour chili

Mix and place in crock pot (or microwave) until melted. Keep that in crock-pot (or heat portions as needed in microwave).

Nancy Gillenwater

Imitation Champagne

2 c water
2 c sugar

Boil until dissolved and cool.

Add:

1 (6 oz) frozen concentrate grapefruit juice
1 (6 oz) frozen concentrate orange juice
1 (6 oz) frozen concentrate grape juice

Blend well. Just before serving add 4 qt bottle of 7-Up.

Phyllis Spengler

Jello Punch

5 sm boxes jello, any color
5 c sugar
1 (46 oz) can Hi-C
5 ½ qt water (2 qt boiling and 3 ½ qt cold)
2 small cans lemonade

After mixing freeze in quarts. Makes 8 qt of mix. Thaw partially. When ready to serve add 1 qt ginger ale to each qt of punch mix. Makes 4 gallon.

Sandy Knowlton

My Christmas Punch

- 1 ½ qt bottle cranberry juice
- 1 ½ qt bottle apple juice
- 1 (10 oz) bottle “Like”

Add “Like” to the mixture in punch bowl. Can freeze in a small mold.

Helen Conrad

Orange Punch

- 4 (3 oz) boxes peach or apricot jello
- 1 (3 oz) box orange jello
- 1 c sugar
- 1 (46 oz) pineapple juice
- 1 sm frozen lemonade
- 1 (20 oz) crushed pineapple – blended in blender
- 1 liter 7-up or Sprite

Make jello according to box add rest of ingredients and freeze. Let set out 1 hour before serving. Mash with potato masher to smush and add more 7-Up when serving. Will be like a slushy. (can use any flavor jello)

Marilyn Koons

Pineapple-Orange Punch

- 1 (12 oz) frozen constituted orange juice
- 2 qts or 1-2 liter bottle of 7-Up
- 2 large cans pineapple juice (quarts)
- orange slices to garnish

Sandy Knowlton

Punch

- 3 (2 liter) bottles 7-Up (diet or regular)
- 1 (48 oz) can pineapple juice – unsweetened
- 1 lg can frozen orange juice

Mix together. Serves 20, using 6 oz cups.

Gladys Heminger

Punch for Golden Anniversary

- 1 (12 oz) orange juice – frozen
- 2 large cans pineapple juice
- 2 qts (2 liter) bottle 7-Up

Mix and pour all together in punch bowl and serve.

Gladys Heminger

Pizza Sauce

1 peck tomatoes – (Italian best)
1 hot pepper (optional)
5 med onions
2 sticks celery
2 green peppers

Grind together onion, celery, hot pepper and green pepper. Core and quarter tomatoes. Cook and put through sieve. Add ground mixture. Cook ½ hour. Then add:

1 c sugar
1 Tbsp Italian Seasoning
¼ c salt
1 pkg Good Seasons Salad Dressing Mix
1 c oil
1 Tbsp basil
1/3 c oregano
2 (12 oz) cans tomato paste

Simmer until thick. Fill hot jars and seal.

Dixie Striker

Punch

1 c Tang
1 pkg cherry Kool-Aid
1 c sugar
1 gallon 7-up or water

Mix together. (makes good slushy)

Nancy Fauser

Small Meatballs

13 oz evaporated milk
3 lbs chuck or ground round
2 c oats
2 eggs
½ tsp garlic powder
2 tsp salt
½ tsp pepper
2 tsp chili powder
1 c chopped onion

Combine all ingredients well and shape into small balls (6 – 7 dozen). Place on cookie sheet and bake at 350 (turn as necessary, approximately 10 – 15 minutes for med – well). Drain.

Sauce:

2 c catsup
½ c brown sugar
½ c chopped onion

Mix well. Warm over medium heat in small sauce pan until sugar melts. Transfer sauce to large pan or electric skillet. Add meatballs. Simmer 30 minutes longer. Also makes excellent meatball subs.

Nancy Gillenwater

Snack Crackers

1 c Crisco oil
½ tsp garlic
1 tsp dill
1 pkg ranch salad dressing, original flavor

Mix. Pour over 2 (12 oz) pkg buckeye soup n'chili crackers. Mix well and let set for at least 1 hour.

Dixie Striker

Spinach Puffs

1 pkg chopped frozen spinach – cooked and drained
½ c chopped onion
1 tsp seasoned pepper
6 eggs
2 c croutons
½ c grated parmesan cheese
1 tsp celery salt

Mix and roll into balls (1 ½ - 2”) and freeze. Bake frozen 375 for 20 minutes.

Nancy Gillenwater

Stuffed Ham Slices

1 loaf – unsliced – Italian bread
1 (8 oz) pkg cream cheese
½ c shredded cheddar cheese
¼ c salt (optional)
3 slices boiled or baked ham
¼ c salad dressing
1/3 c finely chopped parsley – fresh
¾ c finely chopped celery
2 Tbsp finely chopped onion
large dill pickle spears – dill or candied dill

Split loaf lengthwise, hollow out with fork to within ½ - ¾”. Spread salad dressing over both halves of bread, sprinkle with parsley. Blend rest of ingredients and spoon into both bread halves leaving a small hollow. Roll pickle spear inside ham slice. Place end to end in bread. Cover with top half and wrap in saran wrap and chill. Slice into approximately 1 – 1 ½” slices. Can also use roll ham with olives if desired.

Nancy Gillenwater

Summer Cooler Punch

- 1 (12oz) can frozen pineapple juice – concentrate
- 1 (6 oz) frozen orange juice – concentrate
- 1 qt 7-Up
- 1 (6 oz) can frozen grapefruit – concentrate
- 1 qt water
- 1 (12 oz) can apricot nectar, chilled

Mix frozen juices and mix with water. Stir until juices are completely dissolved. Add chilled apricot nectar. Stir to blend. When ready to serve add 7-Up. Yields 24 punch cups.

Gladys Heminger

Taco Dip

- 1 lb ground beef
- 1 (8 oz) jar hot taco sauce (or mild)
- 1 lb sour cream
- 2 c shredded cheddar cheese
- 1 pkg taco seasoning mix
- 1 med can refried beans

Brown hamburger and drain. Add taco seasoning, taco sauce and refried beans. Then layer hamburger mixture with sour cream and cheddar cheese. Bake at 350 for about 45 minutes for 1 hour. Serve with taco chips. Mixture also good with burritos.

Mary Morton

Veg Dip

2 (8oz) pkg cream cheese
1 stick butter
2 drops lemon juice
1 sm can shrimp (4 oz)
½ c Hellmann's mayonnaise
¼ c chopped onion – finely

Blend together. Chill.

Nancy Gillenwater

Witches Brew

Combine in percolator:

1 qt apple juice
1 c orange juice
¾ c lemon juice
1 pt cranberry juice

In percolator basket

1 c sugar
3 sticks cinnamon
1 tsp whole cloves
1 tsp whole allspice

Run through regular percolator cycle. Serves 8. Double recipe for 15 – 18.