

DRINK

CHRISTMAS PUNCH

1 Orange 1/2 cup Blanched Whole Almonds
12 Whole Cloves, approx 1/2 cup Dark Raisins
2 btl (1/5 size) Claret 1/2 cup Sugar
1 Lemon, sliced 1/2 cup Cognac or Brandy
1 1 1/2" Cinnamon Stick

Wash orange; with sharp knife, score skin into diamond pattern. Stud each diamond with a clove. Place in shallow baking pan. Bake uncovered at 400 ° for 30 minutes. Meanwhile, in large saucepan, combine claret, lemon slices, cinnamon stick, almonds, raisins & 1/4 cup sugar. Add baked orange; over low heat, bring to simmering. Simmer, uncovered, 15-20 minutes, stirring occasionally. Remove cinnamon stick. Pour into punch bowl. Combine rest of sugar & the cognac in small saucepan; heat very gently. Light with match; while it is flaming, pour into punch bowl.

Yield: 12 (4-oz) servings

Faye Oak Hunter

HOMEMADE COCOA MIX

3 cups Instant Dry-Milk Powder 1/2 cup Sugar
1/4 cup Cocoa 1/8 tsp Salt

In a large, wide-mouth jar, place all ingredients. Stir well. Fill a cup or mug 1/3 full of mix. Pour boiling water over it & stir.

Yield: 10 cups

Faye Oak Hunter

FRUIT PUNCH NOEL

4 cups Apple Cider 1 Lemon
2 cups Bottled Cranberry Juice 36 Whole Cloves
1 cup Orange Juice 10 Sugar Lumps, optional
1 can (12 oz) Apricot Nectar 1 tsp Cinnamon, optional

In a large saucepan, combine the cider, cranberry juice, orange juice & apricot nectar. Wash lemon; cut thinly into 12 slices. Insert 3 cloves in each slice; add to fruit juices. Over very low heat, bring just to simmer (15-20 minutes). Pour into punch bowl. In small bowl, toss sugar lumps with cinnamon. Drop sugar lump in each punch cup.

Yield: 10 (6-oz) servings

Faye Oak Hunter

ORANGE WHIP

1 quart Fresh Orange Juice 1 large pkg Non-Instant Vanilla
1 pkg Dream Whip or similar Pudding Mix

Mix ingredients completely in blender. Add desired amount of crushed ice. Mix again. Serve immediately.

Judy Oak Teeas

RELISH & SAUCE

BAR-B-QUE SAUCE

(Montgomery Inn, Cincinnati, OH)

1 24-oz btl Catsup
2 tbsp Worcestershire sauce
1 medium Onion, chopped
1/2 cup Tarragon Vinegar
Blend all & heat.

1 cup Sugar (1/2 may be enough)
2 tsp Chili Powder
1/4-1/2 tsp Garlic Salt

Grace Stethen Robinson

CORN RELISH

5 cups Corn, cut from cob (10 ears)
1 tbsp Tumeric
3 Sweet Peppers
2 cups Sugar
1 tbsp Dry Mustard
1 tbsp Salt

2 large Onions, chopped
2 1/2 cups Cider Vinegar
3 Green Peppers
1/2 medium head Cabbage, chipped
1 tbsp Celery Seed
1/2 cup Water

Combine all ingredients in large kettle. Bring to boil & simmer uncovered for about 25 minutes. Pack in 5 hot jars & seal process for 5 minutes. *"You may use frozen corn."*

Judy Oak Teeas

HOMEMADE CONDENSED MILK

1 cup Instant Non-Fat Dry Milk
3 tbsp melted Margarine
Pinch Salt

1/3 cup boiling Water
2/3 cup Sugar

Place above in blender. Process until smooth. Use in pies, salads, etc.

Faye Oak Hunter

EXTRA SPECIAL MUSTARD SAUCE

1/2 cup Sugar
1 tsp Salt
1 13-oz can Evaporated Milk

2 tbsp Dry Mustard
2 Egg Yolks, beaten
1/2 cup Vinegar

Combine sugar, mustard & salt; stir into egg yolks. Add 1/4 cup evaporated milk & stir until smooth. Heat remaining milk in top of double boiler until hot (do not boil). Add a small amount of the hot milk to the egg mixture, stirring constantly. Add egg mixture to remaining hot milk; cook until smooth & thickened, stirring constantly. Remove from heat; stir in vinegar. Cook an additional minute or until creamy & thickened. Serve hot with ham or chill & serve as a sandwich spread. *"THIS IS REALLY GOOD ON ANY SANDWICH."*

Faye Oak Hunter

SQUASH PICKLES

8 cups sliced Squash
4 Bell Peppers, sticked
3 cups Sugar
2 tsp Celery Seed

2 cups sliced Onions
2 cups White Vinegar
2 tsp Mustard Seed

Prepare squash & onions; sprinkle with salt; let stand 1 hour. (This draws the water from the squash.) Bring other ingredients to a boil. Drain squash & onions. Add to other ingredients; return to a boil. Seal in hot sterilized jars.

Yield: 6 quarts

Faye Oak Hunter

APPETIZER

CANAPÉ SPREADS

Caper Butter

1/3 cup soft Butter or Margarine

1 1/2 tbsp finely chopped bottled
Capers

Combine, mixing together well.

Yield: about 3/4 cup

Chili Mayonnaise

2 tbsp Chili Sauce

1/3 cup Mayonnaise or Cooked
Salad Dressing

Combine, mixing together well.

Yield: about 1/2 cup

Chive Butter

1/3 cup soft Butter or Margarine

1 1/2 tsp Lemon Juice

2 tbsp finely chopped Chives

Combine, mixing together well.

Yield: about 1/3 cup

Curry Butter

1/3 cup soft Butter or Margarine

1/2 tsp Curry Powder

Combine, mixing together well.

Yield: about 1/3 cup

Garlic Cream Cheese

1 pkg (8 oz) soft Cream Cheese

1/4 tsp Garlic Powder

1/4 cup Mayonnaise or Cooked
Salad Dressing

Combine, mixing together well.

Yield: about 1 cup

Horseradish Cream Cheese

1 pkg (8 oz) soft Cream Cheese

2 tbsp Prepared Horseradish,
drained

Combine, mixing together well.

Yield: about 1 cup

Mustard Mayonnaise

1 tsp Prepared Mustard

Dash Garlic Powder

1/3 cup Mayonnaise or Cooked
Salad Dressing

Combine, mixing together well.

Yield: about 1/3 cup

Watercress Butter

1/3 cup soft Butter or Margarine

1 1/2 tsp Lemon Juice

3 tbsp finely chopped Watercress

1/8 tsp Worcestershire Sauce

Combine, mixing together well.

Yield: about 1/3 cup

Faye Oak Hunter

CHRISTMAS RIBBONS

1 loaf (1 lb) Unsliced Whole
Wheat Bread

1 loaf (1 lb) Unsliced White
Bread

Fillings

Deviled Ham Filling

2 cans (4 1/2-oz size) Deviled
Ham 1/4 tsp Worcestershire Sauce
1 tbsp Chili Sauce

1 tsp grated Onion

In small bowl combine ingredients, mixing well.

Yield: about 1 cup

Cream Cheese & Green Pepper Filling

1/2 pkg (3-oz size) soft Cream
Cheese

2/3 cup finely chopped Green
Pepper

1/4 cup Sweet-Pickle Relish,
drained

4 tsp Mayonnaise

In small bowl mix cream cheese with mayonnaise until smooth. Add green pepper & pickle relish; mix well.

Yield: about 3/4 cup

Mushroom Pâté Filling

1/2 cup finely chopped Fresh
Mushrooms

2 tbsp Mayonnaise
1/4 tsp Salt

1 tbsp Butter or Margarine

1/4 tsp Onion Powder

2 cans (4 1/2-oz size) Liver Pâté

Saute mushrooms in hot butter until tender, about 5 minutes; remove from heat. Add rest of ingredients; mix well.

Yield: about 1 cup

Cream Cheese & Pimento Filling

2 pkg (3-oz size) soft Cream
Cheese

1 tbsp chopped Pimento

1 1/2 tbsp Mayonnaise

2 tbsp finely chopped Green
Pepper

1 tbsp finely chopped Parsley

In small bowl mix cream cheese with mayonnaise until smooth. Add rest of ingredients; mix well.

Yield: about 3/4 cup

Trim crusts from bread with a sharp knife. From each loaf, cut four 1/2" thick slices, lengthwise. Cover with damp towel. Assemble 2 sandwich loaves. For 1st loaf, spread a whole-wheat slice with 1/2 of the Deviled Ham Filling; top with white slice; spread with all the Cream Cheese & Green Pepper Filling; top with whole-wheat slice; spread with rest of Deviled Ham Filling; top with white slice. For 2nd loaf, spread a white slice with 1/2 of the Mushroom Pâté Filling. Top with whole-wheat slice; spread with all the Cream Cheese & Pimento Filling. Top with white slice; spread with rest of Mushroom Pâté Filling. Top with whole-wheat slice. Wrap each sandwich loaf in wax paper; cover completely with damp towel. Refrigerate at least 3 hours, or overnight. To serve: using serrated knife, cut each loaf into 1/2" thick slices; then cut each slice in half crosswise.

Yield: each loaf, about 34 sandwiches, 2 1/2x1 1/2"

Faye Oak Hunter

CHRISTMAS WREATHS

1 can (2 1/4 oz) Deviled Ham
3/4 tsp finely chopped Onion
1 pkg (3 oz) soft Cream Cheese
1 tbsp Dairy Sour Cream
1 tsp Prepared Mustard
Black & Green Olive Strips

12 Melba Toast Rounds, approx
Parsley, finely chopped
or
Pimento, finely chopped
or
Green Pepper, finely chopped

Combine deviled ham & onion, mixing well. Combine cream cheese, sour cream & mustard, mixing well. Spread toast rounds with ham mixture; top with cream cheese mixture. Sprinkle edge with chopped parsley. Garnish center with olive strips.

Yield: about 12

Faye Oak Hunter

CRAB MELTAWAYS

1 7-oz jar Kraft Old English
Cheese Spread
1/2 tsp Seasoned Salt *"I use 1/4 tsp or
less of regular salt."*
6 English Muffins

1 stick Margarine
2 tbsp Mayonnaise
Dash Garlic Salt, optional
1/2 lb Crab Meat

Melt cheese & butter in saucepan. Add mayonnaise & spices. Add crab meat. On cookie sheet, place English muffin halves (cut into quarters, should get 8 for each muffin). Spoon on crab mixture, spread to cover muffin. Place in freezer 1/2 hour to set. Remove from freezer & place in freezer bags. (Keeps a long time in freezer.) To broil: place on cookie sheet. Pop in broiler for 3 minutes or until puffy golden brown.

Joyce Owengs Ziegler

CREAM CHEESE BALL

4 8-oz pkg Cream Cheese
8 Green Onions, chopped
Pecans, chopped, optional

2 pkg Chipped Beef, chopped
1 tsp Worcestershire Sauce

Mix together thoroughly & shape into ball. Can roll in chopped pecans if you want to get fancy. Refrigerate.

Louise Felker Hunter

DEVILED EGGS

1 doz Eggs
1/4 cup Sweet-Pickle Relish
1 tbsp Onion Salt
1 tbsp Prepared Mustard

1/2 cup Mayonnaise or Miracle
Whip
4 tsp Vinegar or Relish Juice
Paprika

Hard cook eggs. Peel eggs & halve lengthwise. Empty yolk into bowl. Mix remaining ingredients with yolks. Refill whites. Sprinkle yolk mixture with paprika.

Dottie Arnsparger Brockman

DEVILED EGG SPREAD

3 hard cooked Eggs
1 tbsp Onion Powder

2 tbsp Mayonnaise or Cooked
S a l a d D r e s s i n g

2 tsp soft Butter or Margarine
1 tsp Lemon Juice
Dash Cayenne

1/4 tsp Dry Mustard
1/2 tsp Salt

Press eggs through coarse sieve, combine with rest of ingredients, mixing together well.

Yield: 3/4 cup

Faye Oak Hunter

EGG RELISH SPREAD

3 hard cooked Eggs
3 tbsp Mayonnaise or Cooked
Salad Dressing

1 1/2 tsp Sweet-Pickle Relish
drained

Press eggs through coarse sieve; combine with rest of ingredients, mixing together well.

Yield: about 3/4 cup

Faye Oak Hunter

EGG ROLLS

Rolls

1 lb Ground Pork
1/2 cup grated Carrots
2 tbsp Fish Sauce

2 cups Bean Sprouts
2 tbsp Soy Sauce
2 tbsp Oil

Large Egg Roll Wrappers, quartered

Heat oil in wok or skillet. Add pork. Cook until pork loses color. Add vegetables & saute 2 minutes. Stir in soy & fish sauces. Cook for 1 minute. Turn into colander, cool completely. Place 2 tbsp on egg roll wrapper. Fold wrapper so it will form a cylinder. Deep fry in oil at 375° until golden brown. Serve with sweet & sour sauce.

Sweet & Sour Sauce

1 cup Honey
1/2 cup Water

2 tbsp Vinegar
1 tbsp Hot Crushed Red Peppers

Mix & boil until thickens.

Wilda Oak Arnsparger

GARNISHES

Jumbo Stuffed Olives, sliced
crosswise
Hard Cooked Eggs, sliced
crosswise
Red Caviar
Green Pepper Strips
Green Pepper Cutouts

Parsley Sprigs
Parsley, finely chopped
Radishes, sliced
Pimento Strips
Pimento Cutouts
Scallions, sliced

Faye Oak Hunter

EASY HAM SPREAD

2 oz Kentucky Country Ham, ground
or chopped fine
Sour Cream, optional

1 lb soft Cream Cheese
Fresh Lemon Juice to taste

Combine country ham with cream cheese. Add lemon juice. Mix well. Use to fill cocktail-size cream puffs or serve as a spread for crackers. To thin, beat in sour cream to preferred consistency.

Faye Oak Hunter

HOLIDAY STARS

1 jar (5 oz) Olive & Pimento
Cheese Spread
1/2 medium Unpared Cucumber

18 (2") White Bread Rounds
18 small Pimento Stars

Let the cheese spread stand at room temperature to soften. With tines of a fork, score skin of cucumber lengthwise all around. Slice 1/8" thick. Spread bread rounds with cheese spread; top with cucumber slice; place pimento star in center of each.

Yield: 18

Faye Oak Hunter

HOT STUFF

3 pints fresh Jalapeno Peppers
3 pints fresh Sweet Bell Peppers
5 medium Carrots
1/2 head Cabbage
3 tbsp Oil

3 pints fresh Banana Peppers
5 medium Onions
6-8 Celery Stalks
6-8 Tomatoes

Chop or dice ingredients together in a large bowl. Simmer in oil for 2-3 hours.

Yield: approx 5 pints

Judy Oak Teeas

MEAT BALLS

1 small jar Open Pit BBQ Sauce
1/3 cup Brown Sugar
1/4 Green Pepper, diced
Dash Horseradish

8 oz Catsup
1 small Onion, diced
1 tbsp Worcestershire Sauce

Combine & simmer on low heat.

2 lb Ground Beef or Turkey

Combine & form into balls, brown, add to sauce.

1 tbsp Onion Salt

Can simmer on low heat for up to 4-5 hours.

Dottie Arnsparger Brockman

MEXICAN SCOOPERS

1 large can Refried Beans	1 pkg Taco Seasoning
1 pint Sour Cream	1 small can Diced Green Chili
1 bunch Green Onions, chopped	Peppers
1/4 cup grated Cheddar Cheese	1/4 cup grated Monterey Jack
1 large chopped Tomato	Cheese
Tortilla Chips	

In 9x9" bowl, mix all except chips. Dip chips in to eat.

Myrna Arnsparger Lane

GARDEN STUFFED MUSHROOMS

1/2 cup diced crumbly Herb	1/8 tsp Pepper
Seasoned Stuffing, crushed	2 tbsp finely chopped Onion
1/4 cup Butter or Margarine,	1/4 cup finely chopped Carrot
melted	1/4 cup finely chopped Green
16 (2") Mushrooms, stems removed	Pepper

In small bowl stir together all ingredients except mushrooms. Stuff each mushroom cap with 1 tbsp filling. Place in buttered 13x9" baking pan. Bake at 350 ° for 20-25 minutes or until tender.

MICROWAVE DIRECTIONS: Prepare mushrooms as directed. Place in buttered 12x8" baking dish. Cover; microwave on HIGH for 8-9 minutes, or until tender. Turn dish after 1/2 the time.

Shelly Willets Ziegler

NACHO 'S

1 lb Ground Beef	Green Olives, sliced
1 pkg Taco Seasoning	Black Olives, sliced
3/4 cup Water	Large Tomato, diced
1 medium Onion, sliced	Small Green Pepper, diced
(separated into rings)	Large bag Nacho's
1 16-oz can Nacho Cheese Sauce,	1 cup shredded Lettuce
warmed	2 tbsp Sour Cream

Brown ground beef & drain off fat. Mix in taco seasoning. Add water & simmer for 5 minutes. Put nacho chips in large wooded bowl & spoon ground beef over them. Pour cheese sauce on top. Put remaining ingredients except lettuce & sour cream alternately on top of cheese. Add lettuce on top of pile & top with sour cream. *"Makes an excellent snack."*

Cathy Ziegler Anderson

FRENCH FRIED DILL PICKLES

2 large Dill Pickles, sliced
1 cup Pancake Batter Mix
Salted Flour

1 Egg
1/2 cup Milk
Fat

Mix pancake batter with milk & egg. Dip sliced pickle in batter, roll in salted flour & fry in deep fat. *"Everyone should try these at least once. This is also good for fresh or canned mushrooms."*

Judy Oak Teeas

PIGS IN BLANKETS

1 can Biscuits
1 tbsp Butter or Margarine

5 Chicken Hot Dogs or Grillmaster
Chicken Sausages

Cut hot dogs or sausages in half crosswise. Flatten blankets (biscuits) to 5x2" rectangles. Wrap 1 pig (1/2 hot dog) in 1 blanket) tuck in snugly. Do the same to rest of the pigs. Place all snug pigs on butter baking sheet. Bake at 400° for 15 minutes. *"For Ralph bake at least 20 minutes or until incinerated."*

Yield: 10

Glenn Arnsperger

PRETZELS

Soft

1 cake Yeast
Dissolve yeast in water.
1 tsp Salt
Add salt & sugar to liquid.
4 cups Flour
Coarse Salt

1 1/2 cups warm Water

1 tbsp Sugar

Egg, beaten

Blend flour into mixture. Knead dough until smooth. Cut into small pieces. Roll into ropes & twist into desired shape. Place on lightly greased cookie sheet. Brush pretzel with beaten egg. Sprinkle with coarse salt. Bake immediately at 425° for 12-15 minutes.

Hard

Use only 1 1/4 cups water & add 1/4 cup melted butter. Shape smaller & bake until brown.

Linda Wrenn Hunter

QUICHE

10 oz chopped Spinach or Broccoli
8 oz shredded Cheese
3 Eggs 2/3 cup Salad Dressing
Pepper to taste

1 jar Mushrooms (stems & pieces)
3 tbsp Flour
Salt to taste
6 slices Bacon or Ham, optional

Mix & pour into 9" deep dish pie shell. Bake at 350° for 40 minutes or until firm (barely) in center.

Stella Adcock Caudill

DEVILED HAM QUICHE

Pastry for two 9" 1 crust pies
3 cans (4 1/2 oz each)
1/4 cup + 2 tbsp dry Bread Crumbs
2 cups shredded Natural Swiss
Cheese (8 oz)
1/2 tsp Sugar

2/3 cup minced Onion
8 Eggs
4 cups Whipping Cream or Light
Cream
1 1/2 tsp Salt
1/4 tsp Cayenne Red Pepper

Mix ham & bread crumbs. Sprinkle ham mixture, cheese & onion in 2 pastry-lined pie pans. Beat eggs slightly; beat in remaining ingredients. Pour into pie pans. Bake at 425 ° for 15 minutes. Reduce oven temperature & bake at 300 for 30 minutes longer or until knife inserted 1 inch from edge comes out clean. Let pies stand 15 minutes before cutting. Serve in wedges.
"Good!"

Yield: 12 servings

Hilda Oak Ziegler

SHRIMP DIP

1 4 1/2-oz can Shrimp
1 Onion, chopped
Salt to taste
Pepper to taste

1 large Cream Cheese
1 tbsp Mayonnaise or Salad
Dressing
Party Rye or Crackers

Shred shrimp & mix all together thoroughly. *"Great on party rye or crackers."*

Louise Felker Hunter

SPINACH SPREAD

1 cup Sour Cream
1 box chopped Frozen Spinach
1 can Water Chestnuts, chopped
Crackers or loaf Round Bread

1 cup Mayonnaise
1 pkg Knorr Vegetable Soup Mix
3 Green Onions, chopped

Cook spinach, omitting salt. Drain very well. Mash out water. Mix all ingredients together & chill. Serve with crackers or tear out the center of loaf of round bread & use as a bowl with the bread to dip.

Louise Felker Hunter

TACO DIP

- | | | | |
|----|--------------------------------|----|--------------------------------|
| 1. | 1 can Frito Lay Bean Dip | 4. | 1 small Onion, chopped |
| 2. | 3 small ripe Avocados | | 1 medium tomato, chopped |
| | mashed with | 5. | 1 pkg shredded Cheese (2 cups) |
| | 2 tsp Lemon Juice | 6. | Black Olives, sliced |
| 3. | 1 large Sour Cream, mixed with | 7. | Green Chilies, chopped |
| | 1 pkg Taco Seasoning | | |
| 1 | bag Taco Chips | | |

Layer as you prepare in order given; refrigerate. Serve with chips.

Louise Felker Hunter

VEGETABLE DIP

- | | |
|--------------------|---------------------------------|
| 2 cups Sour Cream | 2 pkg Good Seasons Garlic Salad |
| 2 tbsp Lemon Juice | Dressing Mix |
| 2 tbsp Oil | |
- Mix & let stand for at least 1 hour before using. This is quite spicy, so if desire, use 1 1/2 pkg of salad dressing mix. *"I like carrots, celery, sweet potatoes & turnips & a little cauliflower."*

Judy Oak Teeas

ZUCCHINI APPETIZERS

- | | |
|--------------------------------|------------------------|
| 1 cup Biscuit Mix | 1/4 tsp Salt |
| 3 cups shredded Zucchini | 3/4 tsp Dry Oregano |
| 1/2 cup finely grated Onion | Dash Black Pepper |
| 1/2 cup grated Parmesan Cheese | 1 clove Garlic, minced |
| 2 tbsp snipped fresh Parsley | 1/2 cup Vegetable Oil |
| 4 Eggs, beaten | |
- Mix all ingredients. Turn into a lightly greased 13x9" pan & bake at 375° for 25-30 minutes. Cut in 1" squares & serve warm. This freezes well.

Faye Oak Hunter