

Bean Dip

Sherry Shepherd

1 can black beans, drained
1 can garbanzo beans, drained
1 can shoepeg corn, drained
1 can petite diced tomatoes, drained
Dash of garlic powder
1 cucumber, chopped

1 avocado, chopped
Fresh lime juice, to taste
DRESSING:
1 pkg. Good Seasons Italian dressing
1/3 C. oil
1/3 C. red wine vinegar

Mix together and serve with tortilla chips.

Taco Pie

Heather Cassada

1 can refried beans
1 container guacamole
1 pkg. taco seasoning mix
1 C. sour cream
1/2 C. mayonnaise

1 jar thick salsa
1 large can black olives, sliced
4 oz. Cheddar cheese, shredded
4 oz. Monterey Jack cheese, shredded
Corn chips

In a large dish with rim, spread layer of beans over bottom. Add layer of guacamole. Combine taco mix, sour cream and mayonnaise. Layer this mixture over guacamole. Add layer of salsa. Sprinkle with olives. Finish with shredded Cheddar and Monterey Jack cheeses. Chill 1 hour before serving. Serve with corn chips for dipping.

Cannellini Spread With Pita Wedges

Melissa Harrison

1-15 oz. can cannellini beans, drained
and rinsed
2 cloves garlic
2 T. fresh lemon juice
1/3 C. plus 4 T. olive oil

1/4 C. fresh Italian parsley leaves
Salt
Fresh ground black pepper
6 pitas
1 tsp. dried oregano

Preheat oven to 400°. Put beans, garlic, lemon juice, 1/3 cup olive oil and parsley in food processor. Pulse until coarsely chopped. Season with salt and pepper. Cut each pita into eight wedges. Arrange pitas on baking sheet. Pour the remaining 4 tablespoons oil over pitas. Toss and spread pitas out evenly. Sprinkle with oregano, salt and pepper. Bake 8 to 12 minutes until golden. Serve with Cannellini Spread.

Black-Eyed Pea Dip With Cilantro

Julie Huneycutt

1-15 oz. can black-eyed peas
1 clove garlic, crushed
2 T. mild olive oil

1 T. white wine vinegar
1 T. finely chopped fresh cilantro
Salt and pepper, to taste

Drain the peas, rinse under cold running water, and drain again. Transfer to a food processor and add the garlic and olive oil. Process until smooth. Transfer to a serving bowl and stir in the vinegar. Then stir in the chopped cilantro. Season with salt and pepper and serve.

Mexican Corn Dip

Carole Reeves

1 can Mexican corn, drained
8 oz. mayonnaise
8 oz. Parmesan cheese, shredded

8 oz. pepper jack cheese, shredded
1/2 jalapeno pepper, chopped fine
Fritos Scoops

Combine corn, mayonnaise, cheeses and pepper. Bake at 300° for 30 minutes in a shallow dish. Serve with Fritos Scoops.

Linda's Mexican Corn Dip

Dorothy Moseley

1 C. mayonnaise
1/2 C. Parmesan cheese
2 C. Monterey Jack cheese, grated
2-4 oz. cans chopped green chiles,
drained

1-12 oz. can Mexicorn, drained
4 oz. pimentos, drained and chopped
Black olives

Mix mayonnaise, Parmesan cheese, chiles, Monterey Jack cheese, Mexicorn and pimentos. Pour into baking dish. Bake at 325° for 20 to 30 minutes. Garnish with black olives.

Krissie's Corn Dip

Rachel Addicks

4 C. Mexican cheese, shredded
2 cans Mexicorn, drained
2 cans green chiles, diced

1/2 to 1 C. Parmesan cheese
1 1/2 C. mayonnaise
Sliced jalapenos

Mix Mexican cheese, Mexicorn, chiles, Parmesan cheese and mayonnaise. Place in ovenproof dish and bake at 350° for 30 to 45 minutes. Top with sliced jalapenos.

Bean And Corn Dip

Jamie Scott

1 can shoepeg corn, drained and rinsed	3 green onions, chopped
1-15 oz. can Mexicorn	2 cloves garlic, minced
2-15 oz. cans black beans	1/2 bottle Paul Newman's oil and vinegar dressing
2 cans Rotel tomatoes	Corn chips

Rinse and drain corn and black beans. Add tomatoes, green onions and garlic. Mix in dressing. Stir once or gently combine. Refrigerate overnight for best taste. Serve with corn chips.

Black Bean Salsa

Kim Rolfes

1 can black beans, drained and rinsed well	1/2 C. fresh parsley, chopped
2 cans white shoepeg corn, drained and rinsed well	1/4 C. hot peppers, chopped finely
1/2 red onion, chopped finely	DRESSING:
1 red pepper, chopped (no seeds)	2 T. olive oil
	4 T. white balsamic vinegar
	1 T. Dijon mustard

Toss all ingredients together, except dressing, in large bowl.
DRESSING: Stir dressing ingredients together. Pour dressing over bean mixture and toss. Dressing may be doubled, if you prefer it wetter.

Ugly Dip

Marion Hannifin

1-11 oz. can white shoepeg corn, drained	1/2 C. extra light olive oil
1-15.5 oz. can black beans, rinsed and drained	1/2 C. sugar
1-4 oz. pkg. crumbled feta cheese	1/2 C. apple cider vinegar
1 small bunch green onions, chopped	Garlic powder, to taste
	Salt and pepper, to taste
	Fritos corn chips

Combine corn, black beans, feta cheese and green onions. Separately combine olive oil, sugar, vinegar, garlic powder, salt and pepper with wire whisk or in dressing shaker. Refrigerate. One hour before serving, combine dry ingredients with dressing and toss. Keep refrigerated until ready to serve with Fritos chips. Serves 6 to 8. This recipe is easy to double.

Cheese Marbles

Nancy Biddle

2 c. American cheese, grated	1/4 tsp. salt
1 3/4 C. flour	1/2 C. Rice Krispies cereal
1/2 C. butter	Cayenne pepper

Blend cheese, flour, butter and salt with a pastry blender. Add Rice Krispies. Roll into marble-sized balls and place on a greased cookie sheet. Sprinkle on cayenne pepper. Bake at 350° for about 20 minutes.

TIP: If dough doesn't handle well, refrigerate about 1 hour.

Oriental Cashew Crunch

Jayne Ely

8 C. (16 oz. box) original Quaker Oat Squares cereal	1/3 C. vegetable oil
1-3 oz. can (1 1/2 C.) chow mein noodles	3 T. soy sauce
1 C. cashews or peanuts	1 tsp. garlic powder
	1 tsp. onion powder

Combine cereal, noodles and nuts in a 13x9" pan. Set aside. Combine vegetable oil, soy sauce, garlic powder and onion powder in small bowl. Pour over cereal mixture. Stir to coat evenly. Bake at 250° for 1 hour, stirring every 20 minutes. Cool. Makes 10 cups.

The Pimento Queen's Pimento Cheese

Julia Hamilton

2 1/2 lbs. sharp Cheddar cheese, grated	1 tsp. salt
7 oz. pimentos, undrained	1 tsp. cayenne pepper or more, to taste
7 oz. water	1 tsp. black pepper
1 C. mayonnaise	3 pinches of sugar
1 T. apple cider vinegar	

Mix all ingredients and chill. Makes about 3 1/2 small-size cartons.

White Trash

Gail Finley

1 stick butter
2 C. smooth peanut butter
1-12 oz. box Rice Chex cereal

1 to 1 1/2 boxes confectioners' sugar
1 white trash bag

Melt butter and peanut butter together. Pour melted mixture over cereal and stir until well coated. Put confectioners' sugar into trash bag. Pour cereal mixture into bag. Shake, shake, shake until fully coated.

Cheese Crispies

Amy Kerlin

1 stick butter
1 C. flour
2 C. Rice Krispies cereal

1 1/2 C. grated Cheddar cheese
Dash of salt and pepper

Soften butter and mix with remaining ingredients. Form into 1" balls and place on cookie sheet. Mash balls with fork and bake at 350° for 15 to 20 minutes or until golden brown.

Mary Maude McClanahan's

Ginny Lyon

Nuts And Bolts

2 T. chili powder
1 T. garlic salt
1 1/2 tsp. Tabasco sauce
1 C. vegetable oil
15 oz. Cheerios cereal

15 oz. Wheat Chex cereal
1 3/4 lbs. salted peanuts
8 oz. Rice Chex cereal
10 oz. very thin pretzel sticks

Mix chili powder, garlic salt and Tabasco sauce in vegetable oil. Heat until bubbly. Combine Cheerios, Wheat Chex, peanuts, Rice Chex and pretzel sticks in large bowl. Then pour oil mixture over the cereal mixture and stir well. Place on baking sheet and bake at 350° for 1 1/2 to 2 hours, stirring every 15 minutes. Makes about 8 quarts.

Barbeque Pecans

Janet Stanfield

2 T. butter	2 or 3 dashes of hot sauce
1/4 C. Worcestershire sauce	4 C. pecan halves
1 T. catsup	Salt

Melt butter in large saucepan. Add Worcestershire sauce, catsup and hot sauce. Stir in nuts. Spoon nuts into glass baking dish, spreading evenly. Bake at 400° for about 20 minutes, stirring frequently. Pour out onto cookie sheet to cool; sprinkle with salt.

Dry Roasted Pecans

Eleanor Barron

1 qt. water	1 lb. pecans
1 tsp. salt	

Preheat oven to 325°. In 2-quart saucepan, combine water and salt; bring to boil. Add pecans; turn off heat, and stir 3 or 4 minutes. Drain pecans in colander and place in a roasting pan. Salt liberally and bake 10 minutes. Test to determine if more salt is needed. Continue baking another 35 to 50 minutes, shaking pan every 10 to 15 minutes. Pecans are done when they are completely dry. May be frozen.

Spicy Pecans

Anne Callaway

2 large egg whites	1 1/2 tsp. cayenne pepper
1 1/2 tsp. salt	6 to 7 T. unsalted butter, melted and cooled
1/4 C. sugar	5 C. pecan halves
2 tsp. Worcestershire sauce	
2 T. paprika	

Preheat oven to 325°. Beat egg whites with salt until foamy. Add sugar, Worcestershire sauce, paprika and cayenne pepper. Fold in pecans and melted butter. Spread pecans in single layer on baking sheet and bake for 30 to 40 minutes, stirring every 10 minutes. Remove from oven and cool. Store pecans in an airtight container. Use as appetizer or on salad.

Picadillo Dip

Kim Zirkle

1 lb. ground beef
1 small onion, chopped
4 oz. black olives, chopped
1 C. golden raisins
10 oz. tomato and green chiles

1 lb. Velveeta cheese
2 to 3 cloves garlic, chopped
3/4 tsp. oregano
Tortilla chips

Brown beef in a large skillet; drain. Add onion, olives, raisins, chiles, cheese, garlic and oregano. Simmer for 1/2 hour or so, stirring frequently. Serve hot in a chafing dish with tortilla chips.

Raspberry Salsa Black Bean Dip

Bobbie Corden

LAYER IN FLAT BAKING DISH:
1 can black beans, drained
8 oz. chopped purple onion
1-8 oz. pkg. cream cheese, room
temp., dabbed and smeared around

1-10 oz. jar raspberry salsa
Shredded Colby and Monterey Jack
cheese or Pepper Jack cheese

Bake for 20 minutes at 350°. Serve with round Tostitos.

Salsa

Dorothy Moseley

MIX ALL TOGETHER:
2 cans chopped green chiles
2 cans ripe black olives, chopped
1 bunch green onions, chopped
2 tomatoes, chopped

DRESSING:
1 tsp. garlic salt
3 T. oil
1 1/2 T. cider vinegar
1 tsp. salt
1/4 tsp. pepper

Mix dressing ingredients together and stir into other mixture.

Parmesan, Basil And Lemon Wafers

Sherry Shepherd

1 C. shredded Parmesan cheese
2 T. shredded basil leaves

1/2 T. grated lemon zest

Preheat oven to 400°. Mix together cheese, basil and lemon zest. Transfer a heaping tablespoon of Parmesan cheese mixture onto a silicone or parchment-lined baking sheet and lightly pat down. (A silicone baking sheet is highly recommended for this recipe.) Repeat with the remaining cheese mixture, spacing the spoonfuls about 1/2" apart. Bake 3 to 5 minutes or until golden and crisp. Cool and use a flat spatula to transfer from lined baking sheet.

Toast Rounds

Julia Hamilton

2/3 loaf large-size white bread (can
use wheat bread)
1/2 C. Parmesan cheese
1/2 C. mayonnaise

4 green onions (including stems),
chopped
1/4 tsp. garlic powder
Paprika or parsley, optional

With a biscuit cutter, cut four rounds out of each bread slice. Discard heels. Mix Parmesan cheese, mayonnaise, green onions and garlic powder. Spread over bread rounds. Sprinkle with paprika or dried parsley, if desired. Bake at 350° until bubbly, about 10 minutes. Best if served warm.

Cheese Wafers

Ginny Lyon

1 C. butter, softened
2 C. flour
8 to 10 oz. sharp Cheddar cheese

1 egg, beaten
Pecan halves
Salt

Mix butter, flour and cheese together with your hands; then roll out on floured board and cut with a very small biscuit cutter. Place on ungreased cookie sheet and brush tops with beaten egg. Put pecan on top of each. Bake at 350° for 10 to 15 minutes. As soon as you take them out of the oven, sprinkle with salt and remove them from the cookie sheet. Makes about 65 wafers.

Bacon Cheese Strips

Sue Whittle

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| 1 loaf thin sliced bread | 2 tsp. Worcestershire sauce |
| 8 slices bacon, cooked crisp and crumbled | 1/2 lb. grated sharp Cheddar cheese |
| 1 small pkg. sliced almonds, chopped | 1 C. Hellmann's mayonnaise |

Remove crust from bread slices. Cut each piece in three rectangles. Place bread rectangles on cookie sheet. Combine bacon, almonds, Worcestershire sauce, Cheddar cheese and mayonnaise. Place cheese mixture on bread rectangles. Freeze. Frozen strips can then be placed in plastic bags for future use or bake strips in 400° oven for 10 minutes.

Chili Dean's Favorite Egg And Bacon Spread

Mary Belle Harkness

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| 2 hard-cooked eggs | 1 T. mayonnaise |
| 4 slices bacon, cooked and crumbled | 1 T. herb or wine vinegar |
| 1 tsp. dried basil or 1 T. fresh basil | Dash of Tabasco sauce |

Chop eggs. Combine eggs, bacon and basil in small bowl. Separately mix mayonnaise, vinegar and Tabasco sauce. Pour mayonnaise mixture over egg mixture and toss well. Refrigerate until ready to serve.

Bacon Cheese Dip

Gail Grossman

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| 4 slices bacon | 8 oz. Swiss cheese, shredded |
| 1-8 oz. pkg. cream cheese, softened | 2 green onions, finely chopped |
| 1 C. mayonnaise | 4 buttery round crackers, crushed |

Place bacon in a large skillet. Cook over medium-high heat until evenly browned. Drain, crumble bacon and set aside. In a small bowl, mix the cream cheese with mayonnaise until smooth. Stir in Swiss cheese, onions and bacon. Place bowl in microwave and cook 2 minutes. Remove from microwave and stir well. Return to microwave and cook 2 to 4 minutes more. Sprinkle crushed crackers on top. Serve warm with crackers.

Bleu Cheese-Bacon Dip

Sherry Shepherd

7 slices bacon, cooked and chopped 4 oz. crumbled bleu cheese
2 cloves garlic, minced 2 T. fresh chives, chopped
2-8 oz. pkgs. cream cheese, softened 3 T. chopped walnuts, toasted
1/3 C. half and half

Cook bacon and set aside. Add garlic to skillet where bacon was cooked and sauté for 1 minute. Beat cream cheese until smooth. Add half and half and beat until combined. Stir in bacon, garlic, bleu cheese and chives. Spoon mixture into baking dish and cook at 350° for 15 minutes (should be golden and bubbly). Sprinkle with walnuts. Serve with flat breads or hard crackers.

Warm Bleu Cheese Dip With Garlic And Bacon

Mary McWhorter

1-8 oz. pkg. cream cheese, softened Slivered almonds
1/4 C. heavy cream Olive oil, optional
4 oz. bleu cheese, crumbled Garlic powder, optional
7 slices bacon, cooked and crumbled Red pepper, optional
2 cloves garlic, minced Granny Smith apples
2 T. fresh chives, chopped Lemon juice
1 loaf round bread

Preheat oven to 350°. Beat cream cheese until smooth. Add heavy cream and blend together well. Stir in bleu cheese, bacon, garlic and chives. Scoop out the middle of a loaf of round bread. Spoon bleu cheese mixture into bread. Sprinkle almonds on top and bake 15 to 20 minutes. Chunk up the middle of the bread to very large crouton size. Toast in 250° oven for 10 to 15 minutes. (I spray my bread chunks with olive oil and sprinkle on a little garlic powder and red pepper.) Your dipping croutons should be crunchy. Serve the bread round with the dip on a platter surrounded by croutons and Granny Smith apple wedges. (Toss the apple wedges in a little lemon juice to keep them from browning.)

Hot Bleu Cheese Dip

Sue Dilworth

1/2 lb. bacon, cooked and crumbled 1/2 C. half and half
4 cloves garlic, minced 8 oz. crumbled bleu cheese
16 oz. cream cheese, softened 3 green onions, chopped

Cook and crumble bacon. Combine garlic, cream cheese and half and half. Add bacon, bleu cheese and onions. Bake at 350° for 30 minutes. Serve with vegetables and crackers.

Cheese Paté

Sherry Shepherd

1-8 oz. pkg. cream cheese
4 oz. Cheddar cheese, grated
1/2 tsp. curry powder
1/4 C. vermouth

1 bottle Major Grey's chutney
1 bunch green onions, chopped
Crackers

Put cream cheese, Cheddar cheese, curry powder and vermouth in food processor until smooth. Pour on a decorative plate and smooth out. Spread bottle of chutney on top and then onions. Serve with crackers.

Brie en Croute

Annie Fulk

1 sheet frozen puff pastry
1 T. butter
1/2 C. chopped pecans or walnuts

1/8 tsp. ground cinnamon
1 small wheel (8 oz.) Brie cheese
1 egg, beaten

Preheat oven to 375°. Defrost puff pastry for approximately 15 to 20 minutes and unfold. Melt butter in a saucepan over medium heat. Sauté nuts in butter for 5 minutes. Stir in cinnamon, coating nuts well. Place mixture on top of Brie. Sprinkle brown sugar over top. Carefully place pastry sheet over wheel of Brie. Gently pick up Brie and fold pastry under Brie. Trim excess pastry with scissors so Brie lays flat and seal all edges to prevent leakage. Brush beaten egg over top and sides of pastry. Place wrapped Brie on an ungreased cookie sheet and bake for 20 minutes or until golden brown. Serve with crackers.

Jan's Cheese Ball

Connie Greene

1/2 C. yellow raisins
Sherry
2-8 oz. pkgs. cream cheese
1/2 C. chutney
1 C. sliced, toasted almonds

2 tsp. curry
2 T. mayonnaise
1/4 tsp. dry mustard
Crushed pecans

Soak raisins in sherry to cover overnight. Drain raisins and add cheese, chutney, almonds, curry, mustard and mayonnaise. Mix well and form into two balls (chilling the mixture several hours makes it easier to form the balls). Roll each ball in the crushed pecans. Refrigerate or freeze. Serve on crackers. Makes 2 cheese balls that freeze well.

NOTE: The richness of this spread suggests a holiday serving.

Jalapeno Pecan Cheese Mold

Ginny Lyon

1 packet Knox unflavored gelatin
1/4 C. water
1-3 oz. pkg. cream cheese
1-3 oz. pkg. bleu cheese
1-16 oz. carton sour cream
2 T. vinegar

2 fresh jalapeno peppers, seeded and minced
1 C. roasted pecan pieces
1-2 oz. jar pimentos, drained and chopped
Assorted crackers

Combine gelatin with water in a custard cup; let stand. Place cream cheese and bleu cheese in a 2-quart glass bowl. Microwave on medium (50%) for 60 to 90 seconds or until softened. Mix with sour cream until smooth; set aside. Microwave gelatin on high for 30 to 40 seconds or until boiling. Stir in vinegar and blend into cheese mixture. Add jalapenos, pecans and pimentos. Pour into mold and chill several hours. Turn out onto red leaf lettuce and garnish with whole jalapeno peppers. Serve with crackers.

TO ROAST PECANS: Spread 1 cup pecans in glass pie plate. Microwave on high for 3 to 4 minutes, stirring after every minute.

Pesto And Goat Cheese Bombe

Stephanie Guyton

1 C. fresh spinach, loosely packed
1 C. fresh basil leaves, loosely packed
1 tsp. minced garlic
1/4 C. olive oil
1 C. freshly grated Parmesan cheese
1-8 oz. pkg. cream cheese, room temp.

1-4 oz. pkg. soft fresh goat cheese, room temp.
1/4 C. finely chopped walnuts
1/4 C. oil packed sun-dried tomatoes, chopped

Line a 3-cup bowl with plastic wrap, leaving a 4" overhang. For the pesto, combine spinach, basil and garlic in a food processor and chop until fine. Gradually drizzle in olive oil; add Parmesan cheese and process until smooth. For the cheese mixture, combine cream cheese and goat cheese with a hand mixer until smooth. To assemble, spread one-third cheese mixture on bottom of lined bowl. Spread half of pesto over cheese. Then sprinkle half the walnuts and tomatoes on top of pesto. Spread another one-third of cheese mixture. Repeat with rest of pesto, walnuts and tomatoes. Top with remaining cheese, smoothing the surface. Cover with plastic wrap. Refrigerate overnight. Turn out onto a plate. Let stand for 30 minutes at room temperature before serving. Serve with crackers or sliced French bread.

Four-Layer Cheese Torte

Dorothy Moseley

4 C. Cheddar cheese, shredded,
divided
1 C. pecans, chopped, divided
1 C. mayonnaise, divided
Tabasco sauce
Garlic powder
2-8 oz. pkgs. cream cheese

4 T. chutney
2 tsp. curry powder
1 small pkg. frozen chopped spinach,
thawed and drained
Salt and pepper
Crackers

Mix 2 cups Cheddar cheese, 1/2 cup pecans and 1/2 cup mayonnaise, adding Tabasco sauce and garlic powder to taste. Spread this mixture on bottom of greased ring mold. Mix 8 ounces cream cheese, chutney and curry powder. Spread on top of first layer. Mix 8 ounces cream cheese with spinach, adding salt and pepper to taste. Spread on top of second layer. Mix 2 cups Cheddar cheese, 1/2 cup pecans and 1/2 cup mayonnaise, adding Tabasco sauce and garlic powder to taste. Spread on top of third layer. Chill overnight and unmold. Serve with assorted crackers.

Goat Cheese Torte

Amy Kerlin

1-8 oz. pkg. cream cheese
4 oz. goat cheese
1 clove garlic
1/4 tsp. dried oregano

Dash of pepper
1/4 C. pesto
1/4 C. sun-dried tomatoes in oil
Slivered almonds

Line a dish with plastic wrap. Mix cream cheese, goat cheese, garlic, oregano and pepper in a bowl. Put half of mixture in lined dish. Layer with pesto and then sun-dried tomatoes. Top with remaining cream cheese mixture. Refrigerate. When ready to serve, invert onto serving plate and top with almonds.

Basil Cheese Torta

Julie Huneycutt

1-8 oz. pkg. cream cheese, softened
4 oz. feta cheese
2 T. butter, softened
1 C. prepared pesto
12 oz. provolone cheese slices

2 C. roasted red pepper salsa
1/4 C. chopped pine nuts, toasted
Fresh basil leaves
French baguette slices

Combine the cream cheese, feta cheese and butter in a blender or food processor and process until smooth, stopping to scrape down the sides of the container. Add the pesto and process until well blended; set aside. Line a 4x8" loaf pan with plastic wrap, letting 1" of the wrap extend over each side. Arrange one-third of the provolone cheese slices on the bottom and up the sides of the pan. Layer half of the pesto mixture, 1/3 cup salsa and 2 tablespoons pine nuts over the cheese. Top with half of the remaining cheese slices. Continue layering with the remaining pesto mixture, 1/3 cup salsa, remaining pine nuts and cheese slices, gently pressing each layer. Fold the outer cheese slices toward the center. Chill, covered, for 8 hours. Uncover the torta and invert onto a serving platter. Top with 1/3 cup salsa. Garnish with fresh basil leaves and pine nuts. Serve with remaining 1 cup salsa and toasted French baguette slices.

Southwestern Cheesecake

Cathy Youmans

1-8 oz. pkg. cream cheese
1 C. sharp Cheddar cheese, grated
1 C. sour cream
1/2 pkg. taco seasoning mix

2 eggs (if doubling, use 3 eggs)
1/4 can green chiles, chopped
1/3 C. hot or mild salsa

Mix cream cheese and Cheddar cheese until fluffy. Add sour cream and taco seasoning mix. Add eggs, one at a time. Add chiles and salsa. Bake at 350° for 35 to 40 minutes, until almost set in center.

Cheese And Garlic Dip

Julie Huneycutt

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| 1 C. soft goat cheese | 1 tsp. hot or sweet smoked paprika |
| 2 T. extra virgin olive oil, plus extra for oiling | 1 oz. (25 grams) pitted green olives, finely chopped |
| 2 tsp. freshly squeezed lemon juice | 1 T. fresh flat-leaf parsley, chopped |
| 2 cloves garlic, crushed | |

Put the goat cheese in a food processor. With the motor running, add 1 tablespoon of the olive oil, drop by drop. Using a spatula, scrape down the sides of the bowl. With the motor running again, very slowly add the remaining olive oil and the lemon juice in a thin, steady stream. Add the garlic and paprika and process until well mixed. Stir the olives and parsley into the dip. Turn the dip into a small serving bowl, cover and chill in the refrigerator for at least 1 hour before serving.

Hot Olive Cheese Puffs

Barbara Alexander

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| 1 C. grated sharp Cheddar cheese | 1/4 tsp. salt |
| 3 T. butter, softened | 1/2 tsp. paprika |
| 1/2 C. flour | 1 small jar stuffed olives |

Blend cheese and butter. Stir in flour, salt and paprika. Mix well. Wrap 1 teaspoon cheese dough around each olive. Chill until baking time. Bake on ungreased cookie sheet at 400° for 10 to 12 minutes. Can make ahead and freeze before baking.

NOTE: I usually double, using 6 ounce jar of olives.

Cheesy-Olive Appetizers

Sue Dilworth

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| 1 1/2 C. (6 oz.) shredded Cheddar cheese | 1/2 C. mayonnaise |
| 1 C. chopped ripe olives | 1/2 tsp. curry powder |
| 1/2 C. thinly sliced green onions | 6 English muffins, halved and toasted |

Combine Cheddar cheese, ripe olives, green onions, mayonnaise and curry powder. Spread 2 tablespoons of mixture on each muffin. Broil 2 minutes. Cut each half into quarters. Serve warm.

Ripe Olive Spread

Laura Higdon

1-8 oz. pkg. cream cheese, softened
1/2 C. mayonnaise
4 1/2 oz. chopped ripe olives (black)

1 bunch green onions and tops, finely chopped

Mix cream cheese and mayonnaise in food processor. Then combine with olives and onions. Serve as a spread with assorted crackers or with party rye bread. May be doubled. Serves 6 to 8 appetizer portions.

Egg-Caviar "Cake"

Florence Johnston

12 hard-boiled eggs, finely chopped
6 T. mayonnaise
2 large white onions, chopped
1-8 oz. pkg. cream cheese, softened
1 C. sour cream

1-5 oz. jar red caviar
Lemon wedges
Parsley, chopped
Melba Toast

Mix eggs and mayonnaise. Spread mixture on bottom of springform pan. Top with onions. Whip cream cheese with sour cream and "ice cake" with mixture. Spread caviar on top. Refrigerate overnight. Garnish with lemon wedges and parsley. Serve with Melba Toast.

Curry-Lime Butter Wings

Meredith C. Kuester

1-4 lb. bag frozen wings, thawed
2 T. olive oil
2 tsp. salt
1 tsp. ground pepper
1/2 C. unsalted butter, softened
1 T. grated lime rind

2 T. fresh lime juice
1 T. honey
2 tsp. red curry paste
1/4 tsp. soy sauce
2 T. chopped fresh cilantro

Preheat oven to 425°. Trim wings as desired. Place in a large bowl and drizzle with olive oil. Season with salt and pepper, tossing to coat. Arrange wings in a single layer in a foil-lined pan and bake for 40 to 45 minutes or until browned and skin is crisp, turning after 20 minutes. Stir together butter, lime rind, lime juice, honey, red curry paste and soy sauce. Add wings and toss to coat. Transfer to platter. Drizzle with remaining butter mixture. Sprinkle with cilantro.

Won Ton Cups

Laura Higdon

2 pkgs. bulk hot sausage	Ranch dressing
1 bunch green onions	1 pkg. won ton wrappers
1 red bell pepper, chopped	
1 C. "taco" cheese, grated or more if desired	

Spray muffin pans with Pam. Divide won tons, put in mini muffin pan, and just brown in 350° oven for 5 to 6 minutes. Brown and crumble sausage. Add onions, red pepper and taco cheese. Pour in just enough Ranch dressing for the mixture to form a ball. Spoon mixture into won ton cups. Heat in 350° oven until bubbling. May make ahead and freeze the won ton cups. Thaw at room temperature and fill with sausage mixture. Proceed as directed. One-half recipe makes about 24 appetizers.

Hot Wing Dip

Katie Hays

2/3 C. butter, melted	2-12 oz. tubs whipped cream cheese
1 C. Frank's Red Hot Wing Sauce	1 jar bleu cheese dressing
3 boneless chicken breasts, boiled and shredded	Tortilla chips

Mix butter and hot wing sauce. Add chicken and let marinate. Beat cream cheese until smooth and creamy. Add half of the bleu cheese dressing to cream cheese and beat together. Put cream cheese mixture in the bottom of a casserole dish. Pour the rest of the bleu cheese dressing on top. Spread the marinated chicken on top. Bake at 350° for 30 minutes or until hot and bubbly. Serve with tortilla chips.

Sausage Dip

Eleanor Callaway Broady

1 lb. mild breakfast pork sausage	1 box fresh mushrooms, chopped
1 lb. hot breakfast pork sausage	1/2 C. sour cream
2-8 oz. pkgs. cream cheese, softened	Fritos chips
1 yellow onion, chopped	

Sauté sausages; drain grease. Put softened cream cheese in bowl and add sausage mixture. Sauté onion and mushrooms in small amount of oil. Add this to sausage-cream cheese mixture. Stir. May add sour cream, if mixture becomes too thick. Serve hot in chafing dish with Fritos chips.

Asparagus Roll-Ups

Barbara Alexander

1-8 oz. pkg. cream cheese
1-4 oz. pkg. crumbled bleu cheese
2 T. mayonnaise
1 T. chopped chives
1 loaf white bread

1/2 lb. thinly sliced deli ham
1 can asparagus, drained
1/4 C. melted butter
Paprika

Mix cream cheese and bleu cheese with mayonnaise and chives. Cut crust from bread and roll flat with rolling pin. Spread with cream cheese mixture. Top with ham slice and asparagus and roll up. Brush tops with melted butter. Sprinkle with paprika. Bake on cookie sheet at 400° for 10 to 12 minutes. May cut into two pieces before or after baking.

Mushroom Spread

Gloria Price

4 slices bacon
8 oz. mushrooms, chopped
1 onion, finely chopped
1 clove garlic, minced
1/4 tsp. salt

1/8 tsp. pepper
1-8 oz. pkg. cream cheese, cubed
2 tsp. Worcestershire sauce
2 T. plain flour
1/2 C. sour cream

Cook bacon; drain and retain 2 tablespoons drippings in pan. Crumble bacon; set aside. Add mushrooms, onions and garlic to drippings. Stir in salt and pepper. Sauté until tender. Add cream cheese, Worcestershire sauce, flour and soy sauce. Heat until cheese melts. Stir in sour cream and bacon. Heat; do not boil. Serve with assorted crackers.

Stuffed Mushrooms

Margie Alexander

1-8 oz. pkg. cream cheese
1 lb. mild sausage, cooked and drained

1 1/2 pkgs. fresh mushrooms,
washed and stems removed

Combine cream cheese and sausage that has been cooled and crumbled. Mix well and chill. Before serving, wash mushrooms and remove stems; let dry. Stuff mushrooms with sausage mixture. Place in round baking pan with mushrooms very close together. Bake at 425° for 15 to 20 minutes.

Mushroom Squares

Linda C. Gardner

6 slices bread

1-6 oz. can sliced mushrooms

1-8 oz. pkg. cream cheese

Pinch of salt

Dash of Tabasco sauce

4 T. soft butter

2 egg yolks

1 tsp. grated onion

Toast bread under broiler on one side. Place toasted-side down on ungreased cookie sheet. Combine mushrooms, cream cheese, salt, Tabasco sauce, butter, egg yolks and grated onion. Mix well. Spread mixture on untoasted side of bread. Place under broiler for 5 to 6 minutes until lightly brown and bubbly. Cut bread into four squares and serve hot. May be made early in day, refrigerated, and broiled at the last minute.

Vidalia Onion Dip

Mary Belle Harkness

1 C. sour cream

1/2 C. mayonnaise or Miracle Whip

1 T. snipped chives

1 tsp. Worcestershire sauce

1 tsp. mustard

1/3 C. Vidalia onions, chopped

1 tsp. (scant) curry powder

Mix all ingredients. Refrigerate at least 1 hour before serving.

Zucchini Squares

Florence Johnston

1 C. Bisquick

1/2 C. grated Parmesan cheese

1/2 tsp. salt

1/2 tsp. oregano

1/8 tsp. garlic powder

1/2 C. vegetable oil

Dash of pepper

1/2 C. onion, minced

1/2 tsp. seasoned salt

4 eggs, slightly beaten

3 C. zucchini, very thinly sliced

Grease 9x13" pan. Preheat oven to 350°. Mix Bisquick, Parmesan cheese, salt, oregano, garlic powder, oil, pepper, onion, seasoned salt and eggs thoroughly. Gently fold in zucchini slices. Pour mixture into prepared pan. Bake at 350° for approximately 40 minutes or bake only 30 minutes and freeze. Then thaw when ready to use and reheat at 350° for about 10 minutes.

Hummus

Milli Cunningham

2 1/2 C. chick-peas or garbanzo beans	1 tsp. salt
1 C. tahini	Parsley sprigs
1 1/2 C. lemon juice	Olive oil
5 cloves garlic	Pita bread

Rinse and drain canned chick-peas or garbanzo beans or soak dried chick-peas or garbanzo beans overnight and cook until tender. Put chick-peas or garbanzo beans in blender or food processor. Slowly add tahini and lemon juice, alternately. Crush garlic with the salt and add it to bean mixture. If mixture is too thick, add water. Serve in flat bowl or dish with parsley sprigs. Drizzle olive oil over top or beside. Serve as dip with pita bread.

Spinach-Artichoke Dip

Pat Klein

1-14 oz. can artichoke hearts, drained and chopped	1 C. freshly grated Parmesan cheese
1 pkg. frozen chopped spinach, thawed	2/3 C. real mayonnaise
	2/3 C. sour cream

Combine all ingredients until well mixed. Bake at 375° until bubbly. Serve with your choice of toasted bread rounds or chunks, toasted pita pieces, crackers, etc.

Artichoke Heart Spread

Connie Beethe Gardner

1-8 oz. can artichoke hearts, drained and finely chopped	1/2 C. fat-free mayonnaise
1 C. fat-free Parmesan cheese, grated	1/4 tsp. minced garlic
1/2 C. fat-free sour cream	2 jalapeno peppers, seeded and diced, optional

Mix all ingredients. Put in baking dish and bake at 325° for 30 to 45 minutes until lightly browned. Serve with fat-free crackers or sourdough bread.

Tortilla Roll-Ups

Rachel Frey

1-8 oz. pkg. cream cheese
1-8 oz. carton sour cream
1 pkg. taco seasoning
1 small can diced green chiles,
drained

1 small can diced black olives (I don't
usually use these)
1 can black beans, drained
1 pkg. shredded cheese
1 pkg. large flour tortillas

Blend together cream cheese, sour cream and taco seasoning. Mix in chiles, black olives, black beans and shredded cheese. Spread mixture on tortillas, roll up and chill overnight. (They can be served without being chilled, but the flavor improves overnight and they are easier to slice.) In the morning, slice and serve.

Shrimp Spread

Jayne Ely

1 can shrimp
1/2 C. mayonnaise
1-4 oz. pkg. chopped Cheddar cheese
1/2 medium onion or 3 chopped
scallions

Lemon juice
Salt and pepper

Mix all ingredients together. Form into a ball. Chill. Serve with Wheat Thins or Triscuits.

NOTE: Easy to double recipe.

Creamed Crab Meat Dip

Cathy Youmans

1/2 small onion, chopped
4 T. butter (no substitute)
2 T. flour
1 1/2 C. half and half cream
1 egg yolk, beaten
1 tsp. lemon juice

1 tsp. Worcestershire sauce
Dash of cayenne pepper
1 tsp. parsley, chopped
1/4 tsp. celery salt
1/4 tsp. salt
1 lb. lump crab meat

Sauté onion in butter. Add flour and then cream. Cook until thick. Stir in egg yolk. Add lemon juice, Worcestershire sauce, cayenne pepper, parsley, celery salt and salt. Fold in crab meat. Serve warm from chafing dish on thinly sliced bread squares or in tiny bread cups. Serves 15.

Salmon Ball

Peggy Tippens

3-6 oz. cans skinned and boned pink salmon, well drained	1-8 oz. pkg. cream cheese, softened
1 T. lemon juice	2 tsp. minced onion
1 tsp. prepared horseradish	1/2 tsp. salt
1/4 tsp. liquid smoke	1/2 C. finely chopped pecans
	3 T. fresh parsley, chopped

Stir together salmon, lemon juice, horseradish, liquid smoke, cream cheese, onion and salt. Cover and chill 2 hours. Shape mixture into a ball. Roll ball in mix of pecans and parsley. Wrap in plastic wrap and chill. Serve with crackers. Yield: 3 cups.

Shrimp Layered Appetizer

Kathryn Callaway Sinclair

1 1/2 lbs. fresh shrimp, cooked and peeled	1 clove garlic, minced
1-8 oz. pkg. cream cheese, softened	1-12 oz. bottle chili sauce
2 T. sour cream	1/2 C. sliced black olives
2 tsp. Worcestershire sauce	1 small green pepper, finely chopped
1 tsp. lemon juice	2 C. (8 oz.) mozzarella cheese, shredded
1/2 tsp. ground red pepper	Corn chips, tortilla chips or assorted crackers

Reserve six whole shrimp for garnish. Chop remaining shrimp; set aside. In a medium bowl, stir together cream cheese and sour cream. Stir in Worcestershire sauce, lemon juice, red pepper and garlic. Then spread mixture in the bottom of an 8" round baking dish. Pour chili sauce over the cream cheese mixture and layer with chopped shrimp. Garnish with the six whole shrimp, black olives, green pepper and shredded cheese. Serve cold with chips or crackers.

Frozen Pickles

Jeanne Roush

2 qts. cucumbers, sliced thin	1 C. sugar
3 yellow onions, sliced thin	1/2 C. vinegar
2 T. salt	

Combine cucumbers, onions and salt. Let stand 2 hours. Drain. Combine sugar and vinegar; then bring to a boil. Boil 3 minutes. Cool. Pour over drained cucumber mixture. Put into containers and freeze.

Dill Pickles

John Lyon

30 to 40 small cucumbers, sliced into spears	Fresh celery sprigs
Fresh dill sprigs	Pickle Crisp powder (Ball brand or similar)
Mustard seed	1 qt. white vinegar
Bay leaves	3 qts. water
Fresh hot red peppers (Thai or similar)	1/2 C. pickling or kosher salt
Garlic cloves	1/2 C. sugar
	3 T. mixed pickling spices

Into each quart jar, pack cucumber spears and add one to two dill sprigs, 1/2 teaspoon mustard seed, one bay leaf, one small hot pepper, two garlic cloves, one sprig celery or 1/2 teaspoon celery seed and 1 1/2 teaspoons of pickle crisp. Combine vinegar, water, salt, sugar and pickling spices (tied in a cheesecloth bag) in a medium-to-large pot. Bring mixture to a boil, turn heat down and simmer 10 minutes. Remove spice bag, bring back to a boil and pour over cucumbers, leaving about 1/4" headspace. Seal immediately and set aside. You can hear the "pop" as each jar cools and seals.

Eggnog

Beverly Ritchie

2 qts. 2% milk	6 eggs
1 1/3 C. sugar	1/2 tsp. vanilla extract
2 T. cornstarch	1 1/2 tsp. ground nutmeg

Heat milk in double boiler until skim forms on top. (May use a 3-quart pan or a soup kettle). Mix sugar and cornstarch well. Beat eggs thoroughly and add them slowly to the sugar mixture to blend. Add 1/2 cup hot milk to egg-sugar mixture and stir. Repeat. (This prevents the hot milk from cooking the eggs.) Pour all of the egg mixture into the hot milk while stirring constantly. Continue stirring and cooking for approximately 15 to 20 minutes. The mixture will slightly coat spoon. Set pan of eggnog into cold water in sink for 30 minutes, changing water once to keep it cold. Remove pan from water and stir in vanilla extract and ground nutmeg. Pour beverage into 1/2-gallon glass container and chill overnight. Eggnog will keep refrigerated for 3 to 4 days.

Party Tea Punch

Mary McWhorter

4 family-size tea bags
2 C. sugar
1-12 oz. can frozen concentrate
lemonade

1-12 oz. can frozen orange juice
concentrate
Mint sprigs, optional

Brew tea in 8 cups water. Remove tea bags. While still hot, add sugar, lemonade concentrate and orange juice concentrate. Stir until the sugar is dissolved. Add enough water to make 1 gallon. Chill. Serve over ice. Garnish with mint sprigs, if desired.

Citrus-Mint Iced Tea

Peggy Tippens

6 regular tea bags
Fist full of fresh mint (combine
orange, spearmint, pineapple, if
available)

1 small can lemonade
1 small can limeade
1 C. sugar, optional

Boil 1 quart of water and pour into a non-metal pitcher, which contains tea bags and mint. Let steep approximately 15 minutes. Remove bags and mint. Add lemonade and limeade. Add sugar, if desired. Fill pitcher to 1 gallon by adding cold water. Stir well and chill (overnight is best).

Ann's Special Ice Tea

Julie Webb

8 bags Plantation Mint (Bigelow) tea
bags
1 1/2 C. orange juice

1/3 C. lemon juice
3/4 C. sugar or Sweet 'n Low

Steep tea bags in 1 quart boiling water. Add orange juice, lemon juice and sugar. Stir. Add enough water to make 1/2 gallon.

Cherry Limeade Punch

Rachel Frey

1-12 oz. can frozen limeade
concentrate
1-2 liter bottle of Sprite

1 jar maraschino cherries with juice
1 lime, sliced

Put limeade in punch bowl and then add Sprite. Pour in juice of cherries. Add cherries and lime slices for looks and taste.

Banana Slush Punch

Stephanie Guyton

6 C. water
1 1/2 C. sugar
5 to 6 ripe bananas, peeled
1-46 oz. can unsweetened pineapple juice

1-12 oz. can frozen orange juice concentrate, thawed
1-12 oz. can frozen lemonade concentrate, thawed
2 to 3 liters 7-Up or ginger ale

In large saucepan, heat water and sugar until dissolved. Remove from heat and cool completely. Put bananas in blender and blend with some of the pineapple juice. Strain through mesh strainer and then add to cooled sugar syrup. Stir in orange juice, lemonade and the remaining pineapple juice. Freeze in containers, stirring once during the freezing process. To serve, let frozen mixture stand at room temperature for 1 to 2 hours until softened. Transfer to a punch bowl and add 7-Up or ginger ale. Serves 50.

Mojito

Lane Hays

2 tsp. sugar
10 small mint leaves
1/4 C. white rum

2 T. fresh lime juice, fresh squeezed
6 oz. club soda, chilled
Mint sprigs, for garnish

Place sugar and mint in a tall glass; crush with the back of a long spoon. Fill glass with crushed ice. Add rum, juice and club soda. Garnish with mint sprig. Yield: 1 serving.

Hot Mulled Wine

Cathy Youmans

1 qt. dry red wine
1 qt. Muscatel wine
1/2 pt. sweet vermouth
1 T. bitters
1 C. raisins
Peeling of 1/2 orange

6 cardamon, crushed
5 whole cloves
1/2 stick cinnamon
1 C. Aquavit
1 C. sugar

In stainless steel 3- or 6-quart pot, mix red wine, Muscatel wine, vermouth, bitters, raisins, orange peel, cardamon, cloves and cinnamon. Cover and let mixture blend for 12 hours. Just before serving, add Aquavit and sugar. Bring to full boil over high heat, stirring well.



NOTES



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