



Brookings Homemakers

Christmas

Tasting Tea Recipes

1978

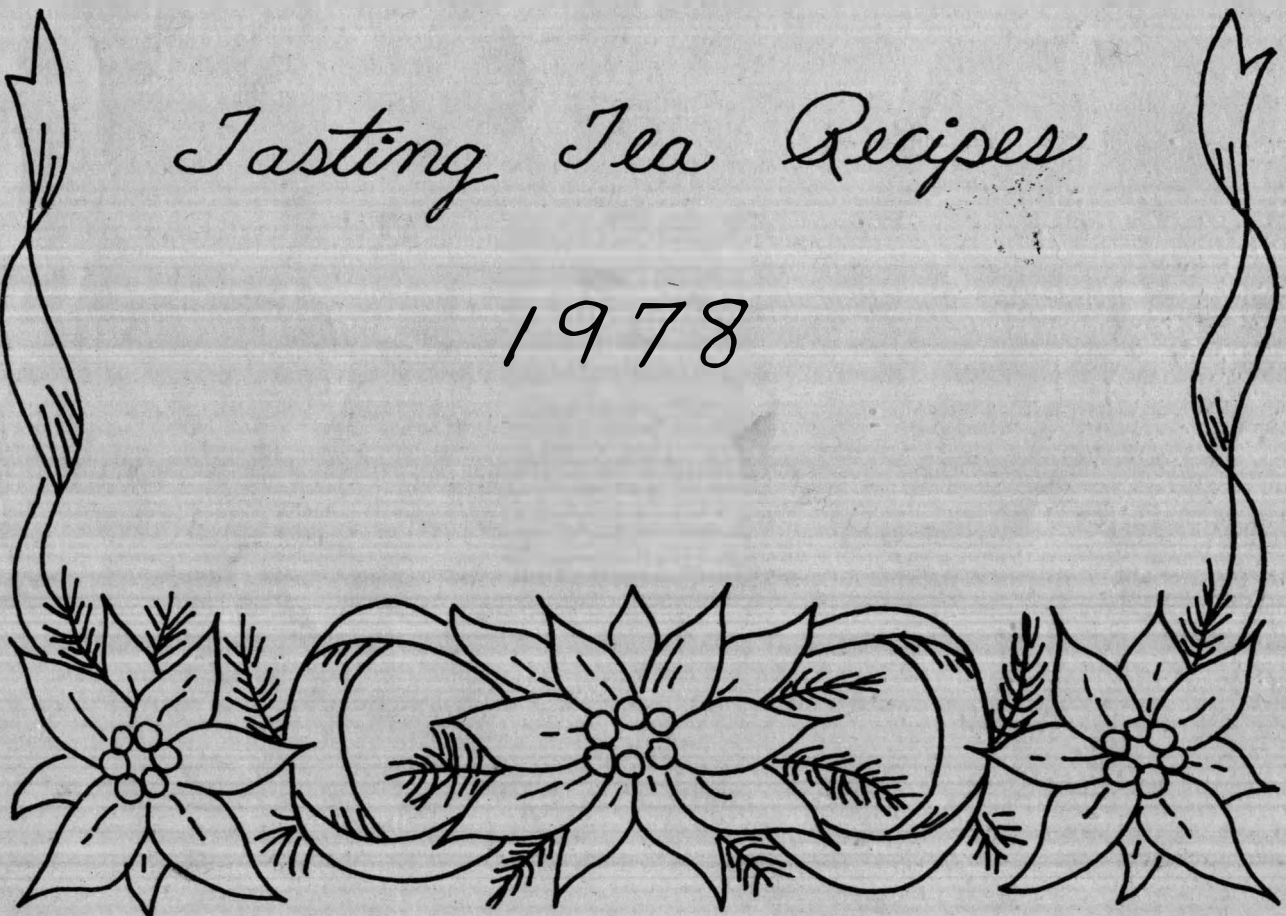


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Spice Prune Bars

Esther Mac Lean

1 c. prunes - cut up
 1 c. boiling water
 Pour water over prunes and cool to room temperature.

Sift together:

1 1/2 c. sugar
 2 c. flour
 1 t. salt
 1 1/4 t. soda
 1 t. cinnamon
 1 t. nutmeg
 1 t. cloves

To dry ingredients add:

3 eggs
 1 c. salad oil

Mix well. (I usually add 1 egg at a time)

Add prunes and water. Pour batter into a greased 10 x 15 jelly roll pan. Bake at 350° F. for 30-35 minutes.

While warm frost with a powdered sugar icing. Cool and cut into desired size. Do not frost too heavily.

Coconut Chews

Virginia Haar

3/4 c. shortening (half butter)
 3/4 c. confectioners sugar
 1 1/2 c. flour
 2 eggs
 1 c. brown sugar
 2 T. flour
 1/2 t. baking powder
 1/2 t. salt
 1/2 t. vanilla
 1/2 c. chopped walnuts
 1/2 c. coconut

Cream shortening and sugar. Blend in flour. Press evenly in bottom of pan (ungreased, 9 x 13 pan)

Bake at 350° F. for 12-15 minutes.

Mix remaining ingredients; spread over hot baked layer and bake 20 minutes. While warm, spread with Orange-Lemon Icing.

Orange-Lemon Icing

Mix: 1 1/2 c. confectioners sugar
 2 T. butter, melted
 3 T. orange juice
 1 t. lemon juice

1 c. soft butter
 1/3 c. whipping cream
 2 c. flour

Mix well the butter, cream and flour.

Chill the mixture in the refrigerator.

Chill about 10-15 minutes to roll.

Roll out dough 1/8 inch thick on floured board.

Cut small circles. Dip one side in granulated sugar. Place on ungreased baking sheet and prick with a fork. Bake at 375° F. for 7-9 minutes. Cool. Put 2 cookies together with the filling.

Filling:

1/4 c. soft butter
 1/4 c. powdered sugar
 1 egg yolk
 1 t. vanilla

Makes about 5 dozen double cookies.

Reese Bars

Ima Crisman

1 1/3 pkgs. or 2 c. crushed graham crackers
 3 1/2 c. powdered sugar
 1/2 lb. soft margarine
 1 c. crunchy peanut butter

Mix ingredients well. Press into 9 x 13 pan. Melt 2 cups chocolate chips and spread over graham cracker mixture. Cool overnight in refrigerator. Cut into small bars.

Peanut Butter Fingers

Ruth Morrill

Cream: 1/2 c. butter
 1/2 c. white sugar
 1/2 c. brown sugar
 Blend in: 1 egg
 1/3 c. peanut butter
 1/2 t. soda
 1/2 t. vanilla

Stir in: 1 c. flour
 1 c. oatmeal

Spread in a greased 9 x 13 pan. Bake at 350° F. for 20 minutes. Sprinkle with 1 - 6 oz. pkg. chocolate chips. Let stand 5 minutes to melt, then spread.

Combine: 1/2 c. powdered sugar
 1/4 c. peanut butter
 2-3 T. milk

Drizzle over top of chocolate. Cool. Cut in finger size bars.

1 c. flour
 1/4 c. confectioner's sugar
 1/2 c. butter
 Cut butter into flour and sugar mixture.
 Press firmly into ungreased 11 x 7 or 9 x 9 pan.
 Bake at 350° for 10 minutes.
 Sift together: 1/4 c. flour
 3/4 c. sugar
 1/2 t. baking powder
 1/4 t. salt
 Add: 2 slightly beaten eggs
 Stir in: 1/2 c. finely cut maraschino cherries
 1/2 c. coconut
 1/2 c. chopped walnuts
 Spread over first mixture.
 Bake at 350° F. for 30-40 minutes.

Snowballs

Darlene Prasher

2 c. sifted all-purpose flour
 1/2 t. salt
 3/4 c. softened butter or margarine
 1/2 c. sugar
 1 egg
 1 t. vanilla
 1 c. chopped walnuts
 Confectioners' sugar
 Heat oven to 350° F. Grease cookie sheets lightly with unsalted shortening. Sift together flour and salt. Work butter in a bowl until creamy; add sugar and beat until well blended. Add egg and vanilla and beat well. Gradually add sifted dry ingredients, beating well after each addition. Stir in walnuts. Shape dough into small balls about 3/4 inch in diameter. Place balls about 2 inches apart on prepared cookie sheets. Bake 12 to 15 minutes, or until lightly browned. Roll balls in confectioners' sugar while still warm and then roll again in sugar when cooled. Store cookies in tight container. Makes about 4 dozen cookies.

Praline Squares

Elaine Olson

1 3/4 c. butter or margarine
 1 1/2 c. light brown sugar
 1/4 c. white sugar
 yolk of 1 large egg
 1 t. vanilla
 1/2 t. salt
 1 c. chopped pecans or walnuts
 2 c. flour

Beat 1 c. butter, 3/4 c. brown sugar and 1/4 c. white sugar together. When creamy, beat in egg yolk, vanilla and salt. Stir in 1/2 c. nuts and flour. Press into a 15 x 10 pan. Bake at 350° F. for 15 min. Combine remaining 3/4 c. butter and 3/4 c. brown sugar in a saucepan. Bring to a boil over high heat and boil for 3 minutes; stirring constantly.

(cont. on next page)

Remove baking pan from oven and prick all over with a fork. Pour sugar syrup over crust and spread evenly. Bake 5 minutes more. Sprinkle with 1/2 c. chopped nuts immediately upon removing from oven. Cool 15 minutes and then cut in 1 inch squares. Let cool before removing from pan.

Peppernuts

Dorothy Rude

1 c. margarine
 1 c. sugar
 1 c. molasses
 5 c. flour
 1 t. soda
 1 t. baking powder
 1 t. cinnamon
 1 t. cloves
 1 t. nutmeg
 2 t. ginger
 2 T. milk and a drop or two of vinegar to sour

Cream shortening and sugar. Add molasses. Sift together dry ingredients and add to creamed mixture. Stir in sour milk. Knead dough. Refrigerate at least an hour. Roll dough into long pencil strips and cut into 1/2 inch pieces. Bake at 375° F. for 10-12 minutes.

Lemonade Drops

Jean Bartling

1 c. soft butter or margarine
 1 c. sugar
 2 eggs
 2 3/4 c. flour
 3/4 t. soda
 1-6 oz can frozen lemonade, thawed

Cream butter and sugar. Add eggs. Beat well. Sift flour and soda together. Add to creamed mixture alternately with 1/2 c. lemonade concentrate. Drop onto ungreased cookie sheet. Bake at 350° F. for 10 minutes. Brush warm cookies with remaining lemonade concentrate. Sprinkle with sugar if desired.

Lemon-Butter Snowbars

Ronna Gould

Crust:
 1/2 c. soft butter
 1 1/2 c. flour
 1/4 c. sugar

Filling:
 2 eggs
 3/4 c. sugar
 2 T. flour
 1/4 t. baking powder
 3 T. lemon juice

Combine crust ingredients. Pat the mixture into a 8 inch square pan. Bake at 350° F. for 15-20 minutes. Pour the filling over baked crust. Bake 18-20 minutes more. Remove from the oven and sprinkle with powdered sugar.

2 c. flour

1 c. butter or oleo

1/2 c. sugar

Mix together and pat into a 9 x 13 pan. Bake at 350° F. for 12 minutes.

2 eggs (plus 1 egg yolk)

1 1/2 c. brown sugar

1/2 c. chopped maraschino cherries (drained)

3/4 c. chopped walnuts

1/2 t. salt

1/2 t. baking powder

1/4 c. flour

Beat eggs and egg yolk with brown sugar until fluffy. Add flour, baking powder and salt. Stir in cherries and nuts. Spread over baked crust. Bake at 350° F. for 20-25 minutes. Cool and frost with icing made with a little soft butter, powdered sugar and cherry juice. Cut in 1 inch squares.

Coconut Bars

Louise De Long

Crust:

1/2 c. brown sugar

1/2 c. butter

1/2 t. baking powder

1 c. flour

Blend as for pie crust. Pat in a 9 x 13 pan.

Bake at 350° F. for 10 minutes.

Top layer:

2 eggs beaten until light

1 c. brown sugar

1 t. vanilla

1/2 t. baking powder

1/4 c. flour

Mix well. Add 1 1/2 c. flaked coconut and 1/2 c. chopped nuts. Spread on cooled crust. Bake at 350° F. for 20 minutes. These bars freeze well.

For someone with an allergy to wheat flour, rye flour can be substituted.

Carrot Bars

Ella Ollenburg

1 c. sugar

3/4 c. oil

2 beaten eggs

2 small jars of strained carrot baby food

1 1/4 c. flour

1 t. soda

1/2 t. salt

1 t. cinnamon

1/2 c. chopped nuts

1/2 c. raisins (optional)

Mix altogether. Bake at 350° F. for 20-25 minutes in a greased 9 x 13 pan.

(cont. on next page)

Carrot Bars cont.

Cream Cheese Frosting

6.

1 (3 oz.) pkg. cream cheese
3/4 stick of margarine
3 c. powdered sugar
1 t. vanilla
3 t. milk
Mix with electric mixer until smooth and fluffy.

Krumkakes

Geneva Foster

Beat 3 eggs until light and fluffy.
Add 1/2 c. sugar. Blend in 1/2 c. melted butter,
3/4 c. sifted flour and 1/2 t. flavoring.

Drop on a hot krumkake iron and bake.
Remove and roll in a cone shape.

Tiny Tim Fruit Cake Cookies

Carola Marking

1 c. butter	1 t. vanilla
1 1/2 c. brown sugar	4 slices candied pineapple cut up
2 beaten eggs	1/2 lb. candied cherries cut up
2 1/2 c. flour	2 lbs. dates cut up
1 t. soda	1 c. filberts coarsely chopped
1 t. salt	1 c. pecans coarsely chopped
1 t. cinnamon	1 c. walnuts coarsely chopped

Cream butter and sugar. Add beaten eggs. Mix some flour with fruit. Sift flour, soda, cinnamon and salt together. Mix all ingredients. Drop from spoon into tiny greased muffin tins or on a cookie sheet (this is what I use). Keep dough cool in refrigerator. Bake at 350° F. for 15-20 minutes. Cool. Then brush with glaze made by combining equal parts of white syrup and water. Boil for 1 minute. Top with bits of red or green candied cherries and brush with glaze again. Dough keeps well in refrigerator and need not be baked all at one time. Makes 8-10 dozen.

Yum Yum Bars

LaRayne Wahlstrom

2 eggs
1 c. sugar
3/4 c. shortening
Place in a heavy kettle and boil for 2 minutes on low heat.
(It will scorch easily).
Remove from heat and add:
 2 1/2 c. graham cracker crumbs
 2 c. miniature marshmallows
 1/2 c. chopped nuts
 1 1/2 c. flaked coconut
Mix well and press in a buttered 9 x 13 pan.

Frosting

1 c. butterscotch chips
1/2 c. chocolate chips
1/4 c. peanut butter
Melt altogether and spread on bars

2 lbs. almond bark
 1 c. chunky peanut butter
 2 c. dry roasted peanuts
 2 c. miniature marshmallows
 3 c. Rice Krispies

Melt almond bark in a 200° F. oven. (It takes about 20 minutes)
 Stir in peanut butter. Add the rest of the ingredients. Mix
 well and drop by teaspoonsful on waxed paper. Makes about 6 dozen.

Fruit Cake Squares

Marlene Brands

6 T. oleo-melt in a jelly roll pan
 Add in order given:
 1 1/2 c. crushed graham cracker crumbs
 1 c. coconut
 2 c. mixed fruit (as for fruit cakes)
 1 c. dates (cut in little bit of flour
 to prevent sticking)
 1 c. coarse nuts
 1 can sweetened condensed milk - drizzle over
 the other ingredients
 Press slightly. Bake at 350° F. for about 20 minutes.
 Cool before cutting. These freeze well.

Russian Teacakes

Rae Jean Gee

1 c. oleo or butter
 1/2 c. powdered sugar
 1 t. vanilla
 2 1/4 c. flour
 1/4 t. salt
 3/4 c. chopped nuts

Mix thoroughly butter, sugar and vanilla. Work in flour, salt and
 nuts until dough holds together. Shape into 1-inch balls or into a
 crescent shape. Place on ungreased baking sheet. Bake at 400° F. for
 10-12 minutes or until set. While warm roll in powdered sugar. Cool.
 Roll in powdered sugar again. About 4 dozen.

Carmelado Bars

Maureen Lutterman

1 c. flour
 3/4 c. brown sugar
 1/2 t. salt
 1 c. oatmeal
 1/2 t. soda
 1/2 c. melted butter

Mix until crumbly. Pat 1/2 of crumbs in a 9 x 12 pan.
 Bake at 350° F. for 10 minutes

Melt a 14 oz. pkg. of caramels with 6 T. cream. Pour over crust.
 Add 6 oz. of chocolate chips.

Sprinkle remaining crumbs on top. Bake at 350° F. for 15 minutes.

1 c. white sugar
 1 c. brown sugar
 3/4 c. fat
 3 eggs
 1/2 c. corn syrup or honey
 1 pkg. mince meat plus 1/2 c. hot water
 3 c. flour
 1 t. soda
 1/2 t. salt
 1/2 c. raisins
 1/2 c. nuts

Cream fat and sugar well. Add eggs one at a time and beat well after each addition. Add honey. Stir in mincemeat. Add sifted dry ingredients. Mix well. Add nuts and raisins. Drop on oiled cookie sheet two inches apart. Bake at 375° for 12 minutes.

Cream Cheese Smoothies

Shirley Johnson

2 1/2 c. flour
 1 t. baking powder
 1 c. soft oleo
 1-3 oz. pkg. cream cheese
 1 c. sugar
 1 egg, unbeaten
 1 t. grated lemon rind
 1 T. lemon juice

Mix oleo with cream cheese. Add sugar; then egg, lemon rind and juice. Add flour and baking powder. Mix well. Refrigerate dough for about 1/2 hour. Bake at 375° F. for 8-10 minutes after pressing out with ribbon disc of cookie press. Cool. Frost and sprinkle with chopped nuts.

Frosting

1 c. powdered sugar
 2 T. lemon juice
 1/2 c. chopped pecans

Brazil Nut Date Cake

La Donna Micko

3 c. Brazil nuts (2 lbs. unshelled)
 1 lb. pitted dates
 1 c. maraschino cherries
 3/4 c. flour
 3/4 c. sugar
 1/2 t. baking powder
 1/2 t. salt
 3 eggs
 1 t. vanilla

Put nuts, dates and cherries into large bowl. Sift flour, sugar, baking powder and salt over. Mix until well coated. Beat eggs until foamy. Add vanilla. Mix altogether. Put into greased paper lined pan. Bake at 300° F. for 1 hour and 45 minutes.

Prune Mincemeat

Lillian Brown

1 lb. prunes
1 lb. lean boneless meat (beef)
1/4 lb. suet
1/4 lb. citron (I omit this)
3 lbs. apples-cooking type
1 lb. seedless raisins
1 qt. apple juice - 100%
3 c. sugar
1 1/2 t. nutmeg
1 1/2 t. cinnamon
1/4 t. cloves
1/2 - 3/4 c. vinegar

Cover prunes with cold water. Let stand over night. Remove pits. Use water in mixture. Simmer meat until tender, cool in broth. Grind suet, meat, prunes and citron. Cut apples in small pieces. Place all ingredients plus the prune water in a large, heavy aluminum stew pan. Simmer the mixture over low heat until thick. It takes between 1 1/2 to 2 hours to cook. Stir often!

The prune mincemeat may be canned or frozen. I keep it for a few months in the refrigerator.

1/4 of an 8 oz. pkg. Philadelphia Cream Cheese;
 food coloring; 1/4 t. (more or less) flavoring;
 and 1 2/3 c. powdered sugar.

Mash cheese, add coloring and flavoring. Add sugar, finally kneading it until about like pie dough. Cut off about 1/4 t. and roll in granulated sugar. Press in mold and unmold at once. Makes about 50 mints.

Chocolate: 3 t. cocoa

1/2 t. vanilla

Brown: 3 red, 4 yellow, and 1 green

Christmas Log

Rita Barnett

1 bar German chocolate
 2 T. butter
 1 egg, beaten
 1 t. vanilla
 1 c. chopped walnuts
 1 c. powdered sugar
 1 pkg. (10 oz.) miniature marshmallows
 dash salt
 coconut

Melt chocolate and butter together.

Remove from heat, add remaining ingredients except the coconut. Make into three rolls and roll in coconut. Refrigerate. Slice to serve.

Caramels

Sharon Van Riper

1 c. sugar
 1 c. white syrup
 1 c. cream
 1/4 c. butter

Bring to 232° - 234° on candy thermometer. No beating! Pour into buttered 8 x 8 pan. Cut and wrap in wax paper when cool.

Caramels

Delores Rieck

Combine these ingredients into a heavy, 4 qt. kettle:

2. c. white sugar
 2 c. brown sugar
 1 c. light corn syrup
 1 c. heavy cream
 1 c. half and half
 1 c. butter

Cook slowly, stirring occasionally until candy thermometer registers 250°. Remove from heat and add 1 1/4 t. vanilla. Pour mixture into a buttered 9 x 13 glass pan. Cool on a rack. Cut into caramels and wrap individually in small wax paper squares. Makes 10 dozen.

Crunchy Butter Toffee

Connie McKnight

Melt 1 c. butter in large, heavy pan. Add 1 1/3 c. sugar, 1 T. light corn syrup, add 3 T. water. Cook to hard crack - 300°; stir occasionally. Add 3/4 to 1 c. toasted, blanched almond bits. Spread in a well greased 13 x 9 x 2 inch pan. Cool.

Melt 12 oz. milk chocolate chips or bars and toast 3/4 c. chopped blanched almonds.

Turn candy out onto waxed paper. Spread with 1/2 chocolate and sprinkle 1/2 chopped almonds over the chocolate right away. Press almond bits slightly with back of wooden spoon so they adhere to chocolate. Cover with waxed paper and invert candy. Spread other side with remaining chocolate and sprinkle remaining almonds over chocolate. Chill to firm chocolate. Break candy in pieces with wooden mallett.

Peco Brittle

Marlys Moore

4 c. sugar
 2 c. light corn syrup
 2 c. water
 1 t. salt
 4 c. raw Spanish peanuts
 2 T. butter
 2 t. vanilla
 1 t. soda
 1-8 1/2 oz. package chip coconut

Combine sugar, syrup and water. Cook stirring constantly until sugar is dissolved. Add salt and nuts. Cook, stirring occasionally to a hard crack stage - 290°. Add butter, vanilla and soda; stir to blend. Stir in coconut. Pour onto buttered cookie sheets. While warm, pull out to desired thinness. When cold break into pieces. Makes about 4 pounds.

Double Layer Fudge

Lillian Lund

In a heavy 2-qt. saucepan mix 2 1/4 c. sugar, 1/4 c. butter, 1 c. marshmallow cream (5oz.) and 3/4 c. evaporated milk. Cook and stir to a full all over boil. (Mixture will be bubbly all over top.) Boil and stir over medium heat for 5 minutes.

Remove from heat and divide hot mixture in half. To one half add 1/2 c. semi-sweet chocolate bits. To other half add 1/2 c. butter-scotch pieces.

Beat one half until pieces melt. Spread in buttered 8 inch square pan. Beat other half until pieces melt and spread over first layer.

Nuts may be used to decorate top, or chopped and stirred into one or both halves. Cool and cut into about 24 pieces.

Peanut Brittle

Joan Dybing

Combine and bring to soft ball stage - 230°:

- 1 c. sugar
- 1 c. white syrup
- 1/2 c. water

Add 2 cups raw peanuts when above reaches soft ball stage. When mixture reaches hard crack stage - 290°, remove from heat. Stir in 1 t. vanilla and 1/2 t. soda. Pour onto buttered cooky sheet. Spread thin. Turn once while cooling.

Peanut Brittle

Beverly Craddock

- 2 c. sugar
- 1 c. light corn syrup
- 1 c. water
- 2 c. unroasted Spanish peanuts
- 1/4 t. salt
- 2 T. butter
- 1/4 t. soda
- 1 t. vanilla

Combine sugar, corn syrup and water. Cook slowly, stirring until sugar dissolves. Cook to soft ball stage - 238°. Add peanuts and salt. Cook to hard crack stage - 290°; stirring constantly. Remove from heat. Add butter, vanilla and soda; stir slightly. Pour evenly into well greased shallow pans. Cool partially by lifting around edges with knife. When firm turn. When cold break into pieces.

Peanut Brittle in the Microwave Oven

Marian Wheeler

- 1 c. raw peanuts
- 1 c. sugar
- 1/2 c. white corn syrup
- 1/8 t. salt
- 1 t. butter
- 1 t. vanilla
- 1 t. baking soda

In 1 1/2 qt. casserole stir peanuts, sugar, syrup and salt. Cook 8 minutes at high, stirring well after 4 minutes. Stir in butter and vanilla. Cook 2 minutes longer on high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly greased baking sheet; spread out thin. When cool, break into small pieces. Store in air tight container. Makes 1 pound.

Carmel Nut rolls

LaVonne Kurtz

1 lb. confectioner's sugar (sifted)
 1/2 c. instant nonfat dry mild solids
 1/2 c. granulated sugar
 1/2 c. light corn syrup
 1/3 c. butter or margarine
 1 t. vanilla

Mix together thoroughly the confectioners sugar and dry milk. In a heavy saucepan, put the granulated sugar, corn syrup and butter; Cook and stir constantly over low heat until sugar mixture is dissolved and mixture just boils. Stir in confectioner's sugar mixture about 1/3 at a time, blending well. Remove from heat. Stir in vanilla; continue stirring until a small amount of mixture mounds slightly when dropped from a spoon. Turn onto greased pan (8 by 12in.); ~~;~~ Cool completely. Remove cooled caramel coating from pan in one piece. Cut into two strips, each 8 by 4; place, cut side down, on waxed paper. Put one fudge roll on each caramel strip and stretch caramel around roll until completely covered. Seal. Wrap closely in waxed paper. Store in refrigerator. Allow to stand at room temperature until roll can be sliced easily. Makes 2 3/4 lbs. candy.

** Cool. Form into 2 rolls each 8 ins. long.*
 Caramel Coating

1 c. coarsely broken walnut pieces
 1 1/2 c. sugar
 1/2 c. dark corn syrup
 1/2 c. butter or margarine
 1/2 c. instant nonfat dry milk solids
 1/4 c. water

Grease well an 8 x 8 x 2 in. pan. Spread the walnut pieces over the bottom of the pan. In a heavy saucepan, put the sugar, corn syrup and butter. Mix together the dry milk and water; add to sugar mixture. Cook and stir constantly over medium-low heat until temperature reaches 250 degrees on a candy thermometer, or until 1/2 teaspoon of the mixture when dropped into 1 c. of very cold water, forms a ball that holds its shape but is still malleable. Immediately pour over nuts in pan. Cool. Use as directed in caramel nut roll recipe.

Crackers

Elaine Kohl

7/8 c. white flour
 1/8 c. wheat germ
 1 t. baking powder

1/4 t. salt
 1/4 c. butter
 1/4 c. milk

Cut shortening into dry ingredients as for biscuits. Add milk and blend. Knead a few times. Roll out thin and cut with a biscuit cutter. Prick with a fork. Bake at 400° F. for 10-12 minutes. Serve immediately. Keep in a tight container or plastic bag any left over crackers or they will lose their crispness.

Whole Wheat Quick Bread

Gwen Yseth

2 c. whole wheat flour
 1 t. baking powder
 1 t. baking soda
 1 t. salt
 1 beaten egg
 1 3/4 c. buttermilk
 1/4 c. honey
 1/4 c. butter or margarine, melted
 1/2 c. walnuts
 1/2 c. raisins

In mixing bowl, combine flour, baking powder, soda and salt. Combine beaten egg, buttermilk, honey, and butter. Add to dry ingredients; stir just until moistened. Fold in walnuts and raisins. Turn into greased 9 x 5 x 3 inch loaf pan. Bake at 350° till done, 55-60 minutes. Remove from pan, cool on rack. Makes one loaf.

Wrapped Pickles

Alvilda Sorenson

3 large dill pickles
 2 pkgs. dried corn beef slices
 1-8 oz. pkg. cream cheese

Drain pickles well. Spread 6 slices corn beef on wax paper. Dip knife in hot water, spread cream cheese on top of corn beef. Place pickle on top of corn beef and cheese. Roll around the pickle. Wrap wax paper around it roll style and refrigerate overnight. Slice and serve.

Cheese Log

Sharon Webster

1 lb. American cheese
 1/2 or 1 small jar of chopped pimento
 1 c. chopped pecans
 6 oz. Philadelphia Cream Cheese
 garlic salt-season as desired

Grate American cheese, add cream cheese and let stand at room temperature until soft. Add pimento, garlic salt and pecans. Work with hands until smooth. Shape into logs and roll in chili powder (on wax paper). Chill and slice thin. Serve on crackers or dark bread.

Dip Shrimp

Ila Lushbough

Mix well: 2-8 oz. pkgs. cream cheese
 1 onion-finely chopped
 6 T. Worchestershire Sauce
 2 T. horseradish

Form on a platter and chill. Drain 1 can of shrimp and flake over top.
 Spread cocktail sauce over top. Serve with crackers.

Confetti Dip

Sandy Hanson

3 eggs, beaten
 3 T. sugar
 3 T. white vinegar

Combine above ingredients in top of double boiler. While mixture cooks, beat with an electric mixer until the mixture is thickened. Remove from heat. Add 1-8 oz. pkg. cream cheese, pinch of salt, 1 t. butter, and 5 or 6 drops of tobasco sauce. Beat until well blended.

Stir in: 1 small onion, finely chopped
 1 small jar of pimento, chopped
 1/2 of a small green pepper or
 1/3 of a large green pepper, finely
 chopped

Make dip one day before serving.

Carrot-Olive Sandwiches

Barb Langpap

1 c. grated carrots
 1/4 c. minced celery
 1/2 c. chopped ripe olives
 1 1/2 T minced onion
~~1/4 T. minced onion~~
 1/4 t. salt
 1/4 c. mayonnaise or salad dressing
 5 slices enriched sandwich bread
 5 slices whole wheat sandwich bread-

For filling combine first 6 ingredients and chill.
 Spread on white bread. Top with whole wheat slices.
 Trim off crusts. Cut sandwiches legthwise in
 thirds. Trim with fans of ripe olive strips.
 Makes 15 bars.