



Appetizers  
& Beverages

# Party Pleasers

You won't need sugar with your tea if you drink Jasmine tea or the lighter-bodied varieties like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

Calorie-free club soda adds sparkle to iced fruit juices, makes them go further, reducing calories per portion.

Substitute half-and-half for light cream, you'll save 10 calories a tablespoon. 80 per half cup.

Most diets call for 8 ounces of milk, 4 ounces of fruit juice. Check your glassware. Having the exact size glass prevents overpouring.

Surprise! If you sweeten breakfast cereal with sugar, you may want to switch it to a pre-sweetened variety. Ounce for ounce, plain and pre-sweetened have about the same calories, so you save by not having to add sugar.

Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Nuts in the shell crack more easily when frozen. Nuts and seeds can be used directly from the freezer.

Always chill juices or sodas before adding to recipe.

When milk is slightly soured, add a pinch of soda and it can be used as fresh milk.

When possible, float blocks of ice in punch rather than ice cubes. This not only is more decorative, but also inhibits melting and diluting.

Try placing fresh or dried mint in the bottom of hot chocolate for a zesty taste.

One lemon yields about  $\frac{1}{4}$  cup juice; one orange yields about  $\frac{1}{3}$  cup juice--this is helpful in making fresh orangeade or lemonade!

Never boil coffee; it brings out the acid and causes a bitter taste.

Store coffee in the refrigerator or freezer to retain the fresh flavor.

Cheeses should be served at room temperature (approximately 70 degrees).

When serving hors d'oeuvres on a silver tray, you may wish to protect it from acids by covering it with a layer of leafy green lettuce.

One quart of soup yields about six servings, unless it is the main course.

# APPETIZERS & BEVERAGES

## SPINACH BALLS

Tami Perkowski

2 (10-oz.) pkgs. frozen chopped  
spinach  
2 c. packaged stuffing mix  
1 c. grated Parmesan cheese

6 eggs, beaten  
 $\frac{3}{4}$  c. softened butter  
Salt & pepper (to taste)

Cook spinach as directed on package; drain well. Mix all ingredients until well blended. Shape into 1-inch ball and freeze. Bake frozen at 350° for 10 minutes.

## CHEESE BALL

Robin Vlasak

1 lg. pkg. cream cheese  
1 glass jar pimento cheese  
3 green onions

1 pkg. dried ham  
Nuts or parsley (opt.)

Chop onion and ham. Mix above ingredients well. Roll in nuts or parsley (optional).

## SAUSAGE BALLS

Laney Jeans

1 lb. hot sausage, uncooked  
8 oz. sharp cheese, grated

3 c. Bisquick

Mix up together all the ingredients. Shape into balls. Bake at 425° until brown (about 10 minutes). Can be reheated.

## SEAFOOD SPREAD

Melinda (Mescher) Hruska

3 oz. cream cheese  
 $\frac{1}{4}$  c. mayonnaise  
2 T. ketchup  
 $\frac{1}{2}$  tsp. Worcestershire sauce

$\frac{1}{2}$  tsp. minced onion  
2 T. sweet relish  
6 oz. imitation crab meat

Mix cream cheese, mayonnaise and ketchup until smooth. Add Worcestershire sauce, onion and relish; blend well. Stir in crab meat. Serve with crackers.

**VIRGINIA'S RIYADH DIP**

Virginia Sackett

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 med. onion, chopped           | 2 cans clams, drained & chopped* |
| 1 med. tomato, peeled & chopped | 2 (8-oz.) pkgs. cream cheese     |
| 2 jalapeno peppers, chopped     |                                  |

Mix the onion, tomato, jalapeno peppers and clams in skillet; cook at medium-high until onions are tender; drain thoroughly. Lower heat to medium. Add cream cheese; stir until melted. Pour into baking dish. Before serving, heat in 350° oven for 1/2 hour. Serve hot with corn chips. \*May substitute canned chicken, crab or shrimp for the clams.

**VEGGIE DELIGHT**

Linda Hickman

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 2 (8-oz.) pkgs. crescent rolls    | 1 c. Miracle Whip                  |
| 1 pkg. Hidden Valley dressing mix | Chopped vegetables of your choice* |
| 2 (8-oz.) pkgs. cream cheese      | Shredded cheddar cheese            |

(\*Raw broccoli, carrots, mushrooms, celery, cauliflower, pepper, etc.) Lay crescent roll dough flat on ungreased 10 x 15-inch cookie sheet. Pinch seams together. Bake in preheated 350° oven for 10 to 12 minutes; cool. Mix together Hidden Valley dressing, 2 (8-ounce) packages cream cheese and 1 cup Miracle Whip. Spread on cooled rolls. Sprinkle chopped vegetables and cheese into cheese mixture with Saran Wrap. Keep refrigerated.

**VEGETABLE DIP**

Sharon Jones

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|--------------------------------------|----------------------|
| 1 pkg. Italian Good Seasons dressing | 1/2 tsp. thyme       |
| 1/2 c. sour cream                    | 4 tsp. cider vinegar |
| 1 c. Miracle Whip                    | 3 T. salad oil       |

Combine ingredients well. Serve with raw vegetables.

**CHEESE LOG**

Carol Curran

- |                                  |                     |
|----------------------------------|---------------------|
| 1 pkg. Philadelphia cream cheese | 1 tsp. onion flakes |
| 1 jar Kraft Roka Blue            | 1 tsp. salt         |
| 1 jar Kraft Old English          | 1 tsp. lemon juice  |

Mix well. Roll in crushed nuts. Refrigerate several hours. Keeps up to 2 weeks if wrapped.

## FLOAT TRIP DIP

Carol Curran

1 lg. container sour cream (12 to 16 oz.)  
1 pkg. Ranch-Style Hidden Valley  
1 T. parsley  
1 tsp. sugar  
2 T. onion flakes (dried)

1 tsp. Accent  
2 T. Parmesan cheese  
1 pt. mayonnaise  
Dash garlic powder  
8 oz. shredded mozzarella cheese

Combine all ingredients. Enjoy with chips or veggies.

## HOT DOG APPETIZERS

Lillian Elliot

1 pkg. hot dogs, cut-up  
1 (18-oz.) jar grape jelly

1 (18-oz.) jar barbecue sauce  
1/2 tsp. vinegar

Put in crockpot and cook over low heat for several hours.

## SPICED CIDER

Delisa Curran

1 gal. apple cider  
1/2 c. brown sugar

4 cinnamon sticks  
20 whole cloves

Put all ingredients on stove top. Bring to a boil, then simmer 10 minutes.

## ORANGE-STRAWBERRY SLUSH

Cheryl Delashmit

1 (6-oz.) can frozen orange juice concentrate, thawed & undiluted  
1 1/2 c. ginger ale  
1/4 c. grenadine syrup

1 c. crushed ice  
1 (10-oz.) pkg. frozen strawberries, partially thawed  
Additional crushed ice

In a blender combine juice, ginger ale, grenadine syrup and 1 cup ice. Cover and process. Add partially thawed strawberries and process again. Add additional ice and serve.

Recipe Favorites