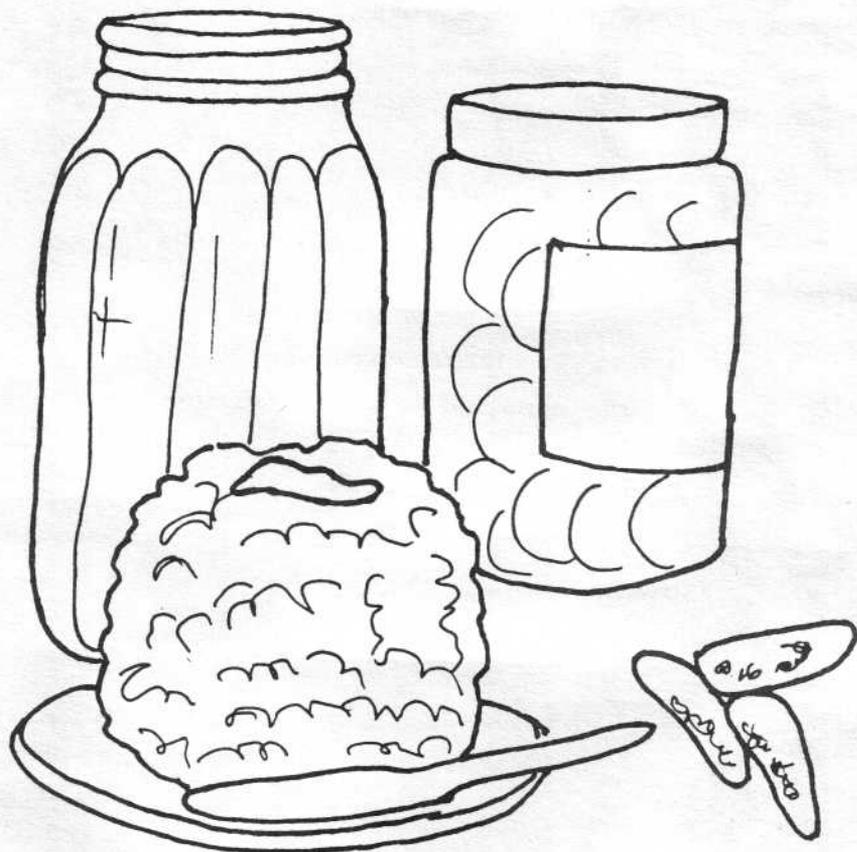


*Appetizers,
Relishes, and
Pickles*



Appetizers

Appetizers are those treats that can be served either at the start of a meal or at a reception or open house. Listed below are quick appetizers that can be served anytime with crackers, thin sliced toasted bread or potato chips:

1. Caviar flavored with onion juice.
2. Cream cheese with chipped chutney and dash of curry powder.
3. Lobster tail moistened with lemon juice.
4. Almonds or pecans roasted and chopped, then mixed with anchovy paste.
5. Cream cheese with chopped pickle.
6. Chicken livers minced and moistened with mayonnaise.
7. Cheese squares with olive attached by toothpick.
8. Liverwurst with pistachio nuts.
9. Sardines with caviar paste.
10. Minced eggs with anchovies.
11. Cream cheese and horseradish.
12. Cream cheese and anchovy paste with grated onion.
13. Herring squares mashed in its own juice with dash of vinegar and Tabasco sauce.
14. Peanut butter and bacon toasted on dark bread.
15. Deviled ham with chopped onions and Spanish olives.
16. Stilton cheese moistened with Port wine.
17. Shrimp flavored with French dressing.
18. Caviar mixed with cream cheese with dash of Worcestershire sauce.
19. Peanuts roasted, crushed and mixed with anchovy paste.
20. Sardine slices topped with chopped olives.
21. Pimento cheese mixed with a dash of horseradish.
22. Minced shrimp with onion juice.
23. Cream cheese with dash of Worcestershire sauce and chives.

APPETIZERS, RELISHES & PICKLES

RYE DIP

1/3 c. sour cream
1 1/3 c. mayonnaise or salad
dressing
2 Tbsp. onion flakes

2 Tbsp. parsley flakes
2 tsp. dill seed
2 tsp. Beau Monde seasoning

Mix all ingredients together. Double recipe fill hollowed out loaf of round rye bread with leftover. An extra loaf should be used to chunk up and dip.

Mary Gibbs

FRUIT CUP

1 (No. 2 1/2) can crushed
pineapple
1 (No. 2 1/2) can apricots,
well drained and cut up
4 bananas, cut in bite size
pieces

1 large pkg. frozen
strawberries (better if no
sugar has been added)
2 c. sugar
1 c. water

Boil the sugar and water until well dissolved and clear. Cool. Add 1 teaspoon lemon juice. Pour over fruit. Spoon into small Dixie cups. Freeze. Serve partially frozen. Take from freezer for 1 hour before serving time.

Connie Hedley

CHEESE AND ONION SENSATIONS

1 c. mayonnaise
2/3 c. grated Parmesan cheese
2 Tbsp. sherry
1/4 tsp. Lawry's seasoned salt

3/4 c. chopped red onion or 4
to 5 Tbsp. dried onion
8 slices bread, crust removed
and cut in quarters

Mix together ingredients and spread on bread squares. Broil for 3 to 5 minutes until mixture is brown and bubbly. Make mixture a day ahead and looks like you have worked for hours. Relax and enjoy.

Charlotte Schultz

CHEDDAR CHEESE SPREAD

10 slices bacon, fried until
crisp
6 green onions, chopped

8 oz. pkg. Cheddar cheese,
grated
1 c. mayonnaise
1/8 tsp. garlic salt

Crumble bacon. Mix all ingredients together lightly. Make the day before for more flavor.

Judy Hill

BEAN DIP EXTRAORDINARY

1 large can refried beans
1 tomato, chopped
1 1/2 c. Cheddar cheese,
shredded
1 1/2 c. Monterey cheese,
shredded

2 avocados
1/4 c. mild taco sauce
1/2 lb. hamburger
1 c. sour cream
1/2 tsp. garlic salt
1 Tbsp. dried onion

Peel and seed two avocados and mash. Add onion, garlic salt and blend and set aside. Brown hamburger and drain. Place refried beans in a casserole. Layer hamburger on and put 1 1/2 cup of Monterey cheese.

Bake in microwave for 5 minutes. Add sour cream on top and then layer the avocado mixture on top of that. Drip taco sauce on top. Put 1 1/2 cups Cheddar cheese on top and sprinkle with chopped tomatoes. Serve with taco chips. Makes a large hors d'oeuvres. Serves 8 to 10.

Kathy Omick

CHEESE BALL

8 oz. cream cheese, softened
1 jar Kraft Old English cheese
(room temperature)

1 jar Kraft Roka Blue cheese
(room temperature)

Whip together and form into a ball. Cover with chopped pecans.

Karen Hell

SOCIETY PICKLES

12 medium cucumbers

Cover cukes with boiling water. Let stand until the next morning and drain. Repeat the boiling water 3 more mornings. On the 5th day, slice the cukes in 1/2-inch slices. Combine 6 cups sugar, 2 tablespoons pickling spices in a bag, 5 teaspoons pickling salt and 4 cups cider vinegar. Bring to boiling and pour over cukes. The next two mornings add 1 cup sugar each day. Boil and pour over cukes. On the 3rd day, bring both pickles and liquid to the boiling point. Add some green food coloring. Take the pickles out and pack in jars. Bring vinegar to a boil. Pour over pickles and seal.

Connie Hedley

MUSHROOM SPREAD

4 slices bacon
8 oz. mushrooms
1 medium onion, chopped
1 clove garlic
1 Tbsp. flour

8 oz. cream cheese
2 tsp. Worcestershire sauce
1 tsp. soy sauce
1/2 c. sour cream

Fry bacon and crumble. Fry chopped mushrooms, onion and garlic. Add flour, cream cheese and sauces. Cook a few minutes. Stir in sour cream and bacon. Serve warm as a spread with crackers.

Deborah Brown

3 LOAVES PARTY RYE

1 lb. mild pkg. sausage (1
like Rice's mild)
1 c. catsup
1/2 Tbsp. garlic salt

3/4 Tbsp. oregano leaves (1
use French's or IGA)
1 lb. Velveeta cheese, cut
small

Fry sausage, drain. Melt cheese and mix sausage. Add other ingredients in. Spread on party rye. Freeze or bake at 400° for 8 to 10 minutes.

Maxine Stine

JALAPENO DIP

1 can refried beans
 1/2 can jalapeno relish
 pkg. taco seasoning

small carton of sour cream
 1 pkg. Cheddar cheese

Mix beans, relish and seasoning and put in 6 x 9-inch pan. Spread sour cream over mix and top with Cheddar cheese. Put in 350° oven for 10 minutes. Serve with chips.

Dorothy Wright

DRIED BEEF LOG

1 (8 oz.) cream cheese,
 softened
 1/4 c. grated Parmesan cheese
 1 Tbsp. prepared horseradish

1/3 c. chopped pimento-stuffed
 olives
 2 1/2 oz. dried beef, finely
 snipped

Blend cream cheese, Parmesan and horseradish. Stir in olives. On waxed paper shape in logs or ball. Wrap and chill several hours or overnight. Roll in finely cut dried beef. Serve with meat (or your favorite) crackers.

Kim Hammock

REFRIED BEAN DIP

1 (20 oz.) c. refried beans
 1 c. shredded Cheddar cheese
 1/2 c. chopped green onions

1/4 tsp. salt
 2 Tbsp. bottled taco sauce
 tortilla chips

In slow cooking pot, combine beans with cheese, onions, salt and sauce. Cover and cook on low for 2 to 2 1/2 hours. Serve hot from pot. Dip tortilla chips in mixture.

Kim Hammock

