



Appetizers & Beverages

Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of 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 and reduces calories per portion.
- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!
- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding to beverage recipes.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing 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 orange juice or lemonade!
- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.
- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
- Cheeses should be served at room temperature, approximately 70°.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

APPETIZERS & BEVERAGES

DANDELION WINE (Medicinal-used for upset stomachs.)

Ann Brandt
Dave and Delores Hock

1 bushel Dandelion flowers 2 sliced lemons
4 qts. water 2 Tbs. yeast (2-3 Packs)
4 lbs. sugar

Soak 6 quarts of dandelion flowers in the 4 quarts of water for three days and three nights. Then strain through a cheesecloth. Add to the liquid the sugar, lemons, and the yeast. Let stand for 4 days and 4 nights, strain again and bottle or put in jars.

Recipe Note: This recipe was found in Ann's Mother's recipe collection after her death. She remembers the family always considered the wine's use for medicinal purposes only. To use for upset stomachs take 1 tablespoon of water with the wine.

FRESH FRUIT DIP

Becky Coxé

(8-oz.) Cream cheese Raisins
½ cups Sugar Chocolate chips
1 tsp. Vanilla

Soften cream cheese and mix well with sugar and vanilla. Raisins and/or chocolate chips are optional.

FRUIT DIP

Bonnie Farver

(8-oz.) cream cheese (8-oz.) Container of Cool Whip
(7-oz.) marshmallow fluff

Beat cream cheese then add marshmallow - beat - add Cool Whip and mix. Serve with assorted fruit.

ICE TEA SYRUP

Dave and Delores Hock

2 qts. boiling water **4 cups sugar**
(4-oz.) loose tea or 50 tea bags

Steep tea in water about 10-15 minutes. Stir in sugar while warm to dissolve as a syrup. Keep refrigerated and use as needed. When ready to enjoy, mix 1 cup syrup into 2 quarts ice cold water.

PEANUT PINEAPPLE CHEESE LOG

Bonnie Farver

**2 pkgs. (8-oz. each) cream
cheese - softened** **1/4 cup finely chopped green
pepper**
**1 cup crushed pineapple,
drained** **2 T. shredded onion**
**2 cups finely chopped dry
roasted peanuts** **1 tsp. seasoned salt**

In medium bowl, cream the cheese with fork until smooth. Blend in the pineapple, 1 cup of the peanuts, green pepper, onion, and seasoned salt; blend well. Refrigerate until mixture firms slightly. Remove and shape into a log or ball. Roll in remaining cup of peanuts and wrap loosely with foil. Refrigerate overnight or until well chilled. Serve on dish or tray surrounded by crackers. Garnish with parsley and maraschino cherries, if desired. May be divided and made into two smaller logs. 40 servings

SALMON BALL

Donna Whitenight

1 16 oz. can of salmon **1 T. lemon juice**
1 T. chopped onion **8 oz. cream cheese**
1 tsp. horseradish **parsley flakes**
1/8 tsp. salt

In a medium bowl, drain and flake salmon, remove bones and skin. Add remaining ingredients except parsley flakes and mix well. Shape into a ball, roll in parsley flakes. Chill one hour before serving

SMOKED SALMON SPREAD

Carol A. Davis

1 can Salmon **1 Tbs. onion, finely chopped**
1 (8-oz.) pkg. cream cheese **3-4 drops liquid smoke**

(continued)

Take bones and skin out of salmon and flake with a fork. Blend softened cream cheese, onion, and liquid smoke with salmon. Chill.

Recipe Note: Great served on rye or just about any other crackers.

SOUTHERN TEA

Isabel Tarr

8 cups boiling water	2 cups sugar
5 Tsp's tea leaves	8 cups water
1 juice of one lemon	1 tsp. cloves
juice of 6 oranges	

Add boiling water to tea leaves. Let stand for 5 minutes. Strain the tea leaves and add the fruit juice. Make a syrup by boiling the sugar, water, and cloves then strain. Add syrup to tea. Makes 18 cups.

VANILLA CITRUS PUNCH

Jill McHenry Kriner

3 cups orange juice	1/4 cup lemon juice
1 cup pineapple juice	1 whole vanilla bean
1/4 cup lime juice	1-1/2 cups ginger ale, chilled

Combine all the juices in a large pitcher. Split the vanilla bean lengthwise and scrape the seeds into the juice. Stir with a whisk to separate the seeds. Cover and refrigerate until chilled, at least two hours or overnight. Just before serving add the ginger ale. Makes 4 to 6 servings.

WASSAIL

Dee Welk

2 qt apple cider	1 tsp. whole allspice
1 pt cranberry juice	1 small orange, studded with whole cloves
3/4 cup sugar	1 cup rum (optional)
1 tsp. aromatic bitters	
2 sticks cinnamon	

Put all ingredients in a crockpot. Cover and cook on high for 1 hour then on low for 4 to 8 hours. Makes about 12 servings.

Recipe Note: This old recipe gives off wonderful aromas to the holiday home and is served warm to arriving guests!

Recipe Favorites