

## Asparagus Soufflé Sandwich

6 slices bread  
6 slices American cheese  
18-24 asparagus spears, cooked  
3 eggs, separated

1/4 c. mayonnaise-type salad dressing  
1/4 t. salt  
dash pepper

Toast bread slices on one side; place a slice of cheese on each untoasted side. Broil to partially melt cheese. Remove and place asparagus (still hot) on cheese-bread slice. Beat egg yolks until thick; stir in salad dressing, salt and pepper. Beat egg whites until stiff and fold into egg yolk mixture. Place slices in a shallow casserole and top with egg mixture. Bake at 350° for 15-20 minutes, until topping is set.

## Baked Custards \*

Beat egg a little. Add 1 T. sugar. Add 3 custard cups milk. Add 1 heaping T. corn starch. Bake in pan of water till firm.

## Batter Fried Apple Rings \*

1 c. bisquick baking mix  
1 egg

1/2 c. milk  
2 apples (pared and cored)

Beat mix, egg, and milk with beater till smooth. Grease griddle. Cut apples into 1/2" slices. Dip in batter and fry till brown. Serve with syrup.

## Bite-size Beef Strips in Wine

2 1/2 lb. sirloin tip  
1/2 stick butter or margarine  
1 t. grated onion  
2 level T. flour  
1 10 oz. can beef bouillon  
1 c. burgundy wine

1/2 t. thyme  
1/2 t. salt  
1/4 t. black pepper  
dash Tabasco and Worcestershire sauces  
6 parsley sprigs

Have butcher cut beef into narrow bite-size strips about 1/2 X 2 inches. Melt butter in skillet and sauté onion until clear. Remove from skillet and add beef strips. Brown on all sides and remove beef also. In the same butter make a roux with 2 T. flour. Add more butter if necessary. Stir bouillon into this and cook until smooth. Add wine and seasonings, parsley, sautéed onion and beef. Simmer covered for 1 hour or until beef is tender. Remove parsley, correct seasoning and put the beef and sauce in chafing dish to keep warm. Serve in little sesame bun bites.

## Caviar Paté

6 eggs, hard boiled  
1 c. mayonnaise  
1 T. grated onion  
dash + Worcestershire

1/2 envelope plain gelatin  
1/8 c. cold water  
1 T. chicken broth  
3 1/2 oz. black caviar

Grate eggs (saving small amount to sprinkle on top of Paté); add to mayonnaise, onion and Worcestershire. Dissolve gelatin in water; add to mixture. Add heated chicken broth, then caviar. Mix and place in round mold which has been greased with corn oil. Refrigerate. When firm, unmold, sprinkle with grated egg.

## Cheese and Onion Canapés

Onion  
Mayonnaise  
Parmesan cheese

Cover small round of white bread or toast with thin, thin slices of onion. Then spread with mayonnaise and sprinkle with Parmesan cheese and broil till brown.  
This is also good made with a very sharp grated cheese.

## Cheese Canapés

2 c. shredded sharp cheddar cheese  
1/3 c. imitation bacon bits  
1 medium onion; minced fine

3 T. chili sauce  
36 melba toast rounds or other crackers

Mix cheese, bacon bits, onion, and chili sauce thoroughly. Spread on toast rounds. Place 12 on serving dish or paper plate. Heat 45 seconds to 1 minutes (in microwave). Serve hot. Makes 36.

### **Chicken Balls**

2 1/2 c. minced cooked chicken  
1/2 t. minced onion  
1/4 t. salt

2 T. mayonnaise  
1/4 c. sifted flour  
1/4 c. melted butter

Mix chicken with minced onion, salt and mayonnaise. Form into balls and roll in flour. Dip in butter. Place in a shallow biscuit pan and heat in 400° oven until brown. Serve hot.

### **Cocktail Meat Balls**

3/4 c. herb-seasoned bread crumbs  
1/2 c. half and half cream  
1/2 c. finely chopped onions  
2 lbs. lean ground beef  
1/2 c. finely chopped parsley  
2 egg yolks  
1 t. dried basil

2 t. salt  
1 1/2 t. pepper  
1 t. oregano  
1 1/2 T. butter  
2 T. olive oil  
1/4 c. red wine

Combine bread crumbs and half-and-half. Mix thoroughly and add ground beef, onions, parsley, egg yolks, basil, salt, pepper, and oregano. Continue mixing until well blended. Shape into small balls; heat butter and oil in a skillet and brown meat balls slowly on all sides. Transfer to a chafing dish. Add wine to the skillet, scraping to remove brown particles, and pour over meat balls. Yield: about 36.

### **Cooked Grits or Glorified Batter Bread \***

Cook 1 c. grits and 2 c. water in double boiler until really mushy.

Beat 3 eggs. Add 1 c. milk, salt and add grits to this. Then 1 t. baking powder. Bake in greased dish 20 min. slowly.

### **Cranberry Jelly \***

Wash 1 qt cranberries. Put in double boiler with 1 T. water. When berries pop open, punch through potato ricer into warm bowl. To each qt. berries, add 1 c. sugar. Mold.

### **Crumb Shells**

1 1/2 c. crumbs  
5 1/2 T. butter

1/4 c. sugar

Preheat oven to 375°. Make crumbs from any of the following: graham crackers, zwieback, chocolate or vanilla wafers, dried cake, cereal, soda crackers or gingersnaps. Use 1/2 c. finely ground nuts as a substitute for half of the crumbs if you like. Put the broken-up crumb ingredients in the container with the steel blade, and grind till fine. Add butter and sugar and process for 3 to 5 seconds, to a fine texture. Put into a buttered pie tin or spring form pan. Bake for 8 minutes for a crisp shell or chill unbaked for 30 minutes before filling. Good with chiffon filling, ice cream or custard fillings. Makes one 9 inch shell.

### **Cucumber and Almond Sandwiches**

3 cucumbers, chopped fine and drained (this should make about 2 cups); marinate with French dressing for half hour; drain; add 1 c. chopped salted almonds. Spread whole wheat bread with mayonnaise; put cucumber mixture between layers.

### **Cucumber Pickle and Cheese Appetizer**

Select large, sour, firm pickles; scoop out centers with an apple corer; if pickle is very large cut in halves, crosswise before scooping out centers. Stuff holes in pickles with snappy yellow cheese spread; chill; cut in half-inch thick slices.

### **Cucumber Soup \***

Hot or cold

Melt 4 T. butter. Add one c. diced celery, 1/2 c. onion and cook till tender. Make a sauce with 4 T. flour, 2 t. salt and 4 c. milk. Season with pepper, worcestershire and cook till smooth. Dissolve 2 chicken bouillon cubes in water and stir. Fold in 2 c. diced cucumbers and minced parsley.

### **Curry Mayonnaise**

1 1/2 c. mayonnaise  
2 t. curry powder  
1 T. grated onion  
1/2 t. dry mustard

1/2 t. salt  
black pepper  
few drops Tabasco sauce

Mix all ingredients together thoroughly. Cover and chill 2 hours.

### **Dill Crackers \***

1 11 oz. box Sunshine Oyster crackers  
3/4 c. vegetable oil  
1 t. garlic powder

1 t. dill weed  
1 pkg. Hidden Valley Salad Dressing Mix (original recipe or the one you make with milk)

Combine oil, garlic powder, dill weed, and the DRY salad dressing in a large covered container. Add crackers and stir to coat crackers evenly. Then cover tightly and shake, shake, shake until all is absorbed completely or evenly.

### **Dude Ranch Beans \***

2 c. dry red kidney beans  
1 qt. cold water  
1 c. sliced onions  
2 minced garlic cloves  
1/3 c. minced green pepper  
1/4 lb. bacon, diced

1 8 oz. can tomato sauce  
1/8 t. pepper  
2 1/4 t. salt  
1 to 2 T. chili powder  
2 T. cold water

Wash and soak beans overnight. Drain. Measure liquid. Add enough to make 5 c. Add to beans with all but last three ingredients. Cover, cook 2 1/2 hours. Last hour add salt. Last 15 minutes, add chili powder with water and stir in. Serves 6.

### **Glop**

1 lb. sharp cheese  
6 slices cooked bacon  
1 large onion

1/2 medium green pepper  
1 T. Worcestershire sauce  
3 T. catsup or barbecue sauce

Grind all ingredients in meat grinder. Spread on triscuits; brown under broiler 2-3 minutes. Serve hot. Freezes well.

### **Green Tomato Pickle**

Mix in 6 T. salt with the following and let stand 24 hours.

1 gal. chopped cabbage  
1/2 gal. green tomatoes  
Next AM drain off juice and add  
2 lb. brown sugar  
3 T. ground ginger  
3 T. celery seed  
1 T. mustard seed  
3 t. ground mustard  
2 t. ground all spice  
boil 40 min. and can.

1 pt. green peppers  
1 qt. sliced onions  
2 t. ground cinnamon  
1 t. ground cloves  
1 t. ground mace  
1/2 t. red pepper  
3 qts. vinegar

### **Hearts of Artichoke**

2 small cans artichoke hearts  
1/2 c. mayonnaise  
1 T. chopped onion

salt, pepper, cayenne  
1/2 piece bacon per serving

Chop artichoke hearts. Add mayonnaise, onion, and season to taste. Serve in individual compotes lined with lettuce, and sprinkle top of each with 1/2 piece of crisp, chopped bacon. May be doubled and used for dip with Melba rounds. Serves 6.

### **Hot Brown Sandwich**

1 slice toast  
1 thin slice cooked chicken or turkey breast  
1 thin slice ham

4 T. cream sauce (make or use mix)  
2 strips crisp cooked bacon  
1 T. grated Parmesan

Place chicken or turkey slice and ham slice on toast. Cover with cream sauce. Put bacon slices on top. Sprinkle with cheese and bake until cheese is bubbly.

### **Hot Pepper Jelly**

3 1/2 T. ground hot peppers, red or green  
1 c. ground bell pepper  
6 c. sugar

1 1/2 c. apple cider vinegar  
2 (6 oz.) bottles pectin

Grind peppers with fine blade of chopper. Use rubber gloves. Bring first 4 ingredients to hard boil and cook 2 minutes. Then, add pectin. Add a few drops of red or green food coloring. Pour into sterilized jars and seal. Makes 6 1/2 pts.

## Mexican Bean Dip

1 lb. country sausage (to suit taste)  
1/2 t. garlic powder  
1 medium onion, chopped

1 16 oz. can refried beans or pinto beans  
8 oz. Cheddar cheese, grated  
1 4 oz. can jalapeño slices

Brown sausage, garlic and onion in skillet or until sausage is crumbly. Drain fat. Add beans. Mix ingredients well. Reheat. Place mixture in casserole dish. Sprinkle with Cheddar cheese. Arrange 4 or 6 jalapeño slices over top. Jalapeño slices are very hot and the amount will vary to taste. Place in oven. Broil until cheese is browned or about 2 to 3 minutes. Serve with tortilla chips.

## Nut Roast \*

1 lb. bread crumbs  
1 lb. nut meats  
1 lbs. celery  
1 can tomatoes  
1/2 c. chopped onions  
2 T. melted butter

2 eggs  
1 t. salt  
1 t. white pepper  
tomato sauce  
1/2 c. parsley  
1 lemon

Toast bread and grind fine. Add other ingredients. Bake in buttered dish for 1 hour. Decorate with lemon.

## Olive Fondue Balls

1 c. shredded Swiss cheese  
1/2 c. chopped ripe olives  
2 egg whites, stiffly beaten

fine, dry bread crumbs  
deep fat for frying

Combine cheese, olives, and egg whites. Drop by the teaspoonful into bread crumbs. Turn to coat well, and shape into small balls. Drop in to hot fat (375°) and fry 2-3 minutes, or until golden brown. Drain on absorbent paper. (Note: These may be made ahead, and reheated in a very hot oven (450°) for 5 minutes.) Yield: 2 dozen.

## Onion Liver Pate

1 or 2 Spanish onions  
1 lb. chicken livers  
1/2 c. butter  
2 hard cooked eggs

1/4 c. parsley  
1/4 c. mayonnaise  
salt and pepper  
1/2 t. Worcestershire sauce

Peel and slice onions to make three cups. Reserve slice for garnish. Sauté onions and chicken livers in butter. Put sautéed onions and livers, eggs and parsley through fine blade of food chopper. Add mayonnaise and mix thoroughly. Season to taste with salt, pepper and Worcestershire sauce. Serve with crackers or party rye.

## Pineapple Bacon Rolls

1 can pineapple chunks, drained

1/2 lb. bacon, sliced thin

Wrap each pineapple chunk with 1/3 slice of bacon. Secure with wooden tooth pick. Place 12 in a circle on 3 or 4 thicknesses of paper toweling on paper or china plate. Cover with another paper towel. Cook until bacon, in microwave, is brown and crisp, 4 to 5 minutes. Makes 24 to 30.

## Rinetum Ditty

Melt 1 lb. cheese in 1 T. butter. Add 3 eggs beaten, 2 cans Campbell's tomato soup. Add Worcestershire sauce, red pepper, salt. Serve on crackers on toast.

## Salmon Strips

Spread finger-length toast strips with mayonnaise; dip edges in minced parsley; cover with thinly-sliced smoked salmon. Garnish top with slice of stuffed olive or cocktail onions.

### **Sandwich Loaf \***

1 loaf French bread sliced	2 t. lemon juice
1 stick butter or margarine	1 t. sugar
2 T. Dijon mustard (a must)	Swiss cheese sliced
1 T. poppy seeds	bacon
1/4 c. grated onion	

Mix together butter, mustard, poppy seeds, onion, lemon juice and sugar. Spread this mixture on each slice. Insert a slice of Swiss Cheese and 1/2 slice of bacon between each slice. Make a foil boat to hold the loaf together. Grease foil under bread so it won't stick. Bake at 350° for 25-30 minutes until bacon is done. This can be made the day before and wrapped in foil and refrigerated. If young children are in the family, just use plain butter on last few slices and insert American cheese. (bacon on top)

### **Stockholm Canapés**

1 lb. ground sirloin	1/4 c. heavy cream
2 egg yolks	1/4 c. club soda
1/2 c. plus 1 T. finely chopped pickled beets, drained	1-2 t. salt
4 T. sautéed chopped onion	1/2 - 1 t. white pepper
4 T. finely chopped capers	3 t. butter
3/4 c. pickled beet juice or canned consommé	white bread rounds, about 2 inches in diameter

Combine ground beef with remaining ingredients except butter. Mix thoroughly. Shape mixture into flat patties, slightly larger than the bread rounds. Place patties on bread, pressing lightly. Heat butter in frying pan; sauté canapés meat-side down, pressing lightly. Heat butter in frying pan; sauté canapés meat-side down, to desired doneness. Turn canapés, and toast bread side until just golden; serve hot. Yield: 40 - 50 canapés.

### **Super Party Spread**

2 hard-boiled eggs, chopped	1 c. shredded cheddar cheese
2 T. minced onion	6 slices bacon, cooked and crumbled
2 T. chopped green pepper	enough mayonnaise to bind

Mix all ingredients thoroughly and chill well. Serve with assorted crackers of your choice. Keeps well in refrigerator.

### **Swiss Onion Appetizer**

Party rye, toasted rye chips or bread rounds, toasted on one side	1 Bermuda onion
Mayonnaise	1 pkg. processed Swiss cheese

Spread untoasted side of bread with mayonnaise. Top with onion and cheese sliced to fit bread rounds. Place on a cookie sheet and broil until the cheese starts to melt. Serve while bubbly hot.

### **Watermelon Pickle \***

Cut and put in brine over night. Make brine of 1 qt. water to 1/2 c. salt. Wash and cook in clear water until tender. Make syrup of 2 # sugar to 1 pt. of vinegar. Put spice in bag to keep syrup clear. 1 t. of whole cloves, 5 sticks of cinnamon, one lemon, sliced. Let boil in syrup for 10 min. or until clear. Do not put lemon slices in jar.

### **Wrap Around Bacon-Cracker**

Bacon	Saltine crackers
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Cut each slice of bacon in half. Wrap each half around a saltine cracker. Put in pan with rim (to hold grease) with ends turned down towards pan. Cook in slow oven 15-20 minutes. Pour grease off and cook on a short time to get crisp. Remove from oven and place crackers on paper towel. Put back in warm oven or on Salterne tray to keep hot until served. Can prepare for cooking early in afternoon for cocktail party that night.