

## Artichoke Dip

Should be made ahead

1 14 oz. can artichoke hearts  
1/2 c. mayonnaise  
1 t. Worcestershire

1 - 2 t. onion, grated  
3 slices cooked bacon, crumbled  
garnish; red pepper

Drain, then mash artichoke hearts with fork. Combine with remaining ingredients. Chill. Before serving, sprinkle red pepper on top. Serve with bland crackers or melba rounds. Yields 1 cup.

## Artichoke Dip II

1 package artichoke hearts (frozen)  
1 c. Hellman's mayonnaise

1 c. Parmesan cheese  
sprinkle garlic salt

Break artichokes apart. Mix all ingredients. Pour into casserole. Bake at 350° for 25 minutes.

## Barbecued Chicken Sauce \*

1 c. vinegar  
1 stick butter  
1 T. sugar  
salt  
red pepper

bay leaf  
catsup  
Worcestershire sauce  
onion

## Barbecue Sauce \* (Georgia)

juice of 3 lemons  
1 c. vinegar  
1 c. mustard  
1 1/2 c. catsup  
1/2 bottle Worcestershire sauce  
Mix and let boil. Put in jar and seal.

1 T. butter  
1 small amount red pepper  
1 small amount black pepper  
salt  
1 c. sugar

## Blender Béarnaise Sauce

1 T. dry white wine  
2 t. tarragon vinegar  
1/2 t. lemon juice  
1/2 t. BV meat glaze

2 egg yolks  
1 1/2 sticks melted butter, bubbling hot  
1 T. finely chipped chives

Place all ingredients except butter and chives, into electric blender. Whir on and off once or twice. Turn on and slowly add bubbling hot butter. Stir in 1 T. chives. Serve at room temperature.

## Butterscotch Sauce \*

Mix together:

1/2 c. corn syrup  
1 1/2 c. white sugar  
1 c. brown sugar

1/2 c. butter  
1 1/4 c. boiling water

Let boil for 10 min. or more. Add 1 t. vanilla. Opt. candied pineapple or candied cherries.

## Celery and Egg Sauce \*

1 can condensed cream of celery soup  
1 c. milk  
1/4 t. dried thyme

2 shelled, hard-cooked eggs, chopped  
2 t. minced parsley  
2 t. lemon juice

Combine soup and milk in saucepan: add thyme and heat. Add eggs, parsley, lemon juice. Reheat and serve piping hot over vegetables such as broccoli, cabbage, spinach, etc.

Note: Delicious, too, with baked or poached fish, croquettes, etc.

## Chili Sauce \*

Mash 1 pkg. ripe tomatoes

Add 8 green peppers and 6 onions (which have been ground). Boil 1 hour.

Add 1 qt. vinegar, 1 c. sugar, 1 t. celery seed, 3 t. salt, 2 t. pulverized mixed spices. Cook slow two hours.

### **Chocolate Sauce \***

Cook till smooth: 1/2 cake chocolate and 1/2 c. water.  
Add 1 1/2 c. water and 4 c. sugar. Let boil. Take off and add vanilla and butter.

### **Cider Sauce Elegante**

1 c. brown sugar	dash salt
3 T. cornstarch	4 c. apple juice
1 t. cinnamon	4 T. butter

Combine first 4 ingredients in a sauce pan. Stir in apple juice; cook slowly, stirring constantly until slightly thickened (about 15 minutes). Add butter and stir until dissolved. Serve hot over fresh gingerbread squares.

### **Crab Dip Divine**

1 12 oz. bottle catsup	dash Tabasco
1 12 oz. bottle chili sauce	dash Worcestershire sauce
1/4 c. horseradish	2 6 1/2 oz. cans flaked crabmeat
juice of 1 lemon	

Blend together all ingredients. Chill. Serve in pineapple shell with crisp crackers or similar foundations.

### **Curry Dip**

1 c. mayonnaise	1 t. Worcestershire sauce
4 1/2 t. curry powder	1 T. grated onion
1 1/2 T. catsup	salt

Good with cauliflower.

### **Curry Dip II**

3/4 c. mayonnaise	4 1/2 t. honey
4 1/2 t. chives, chopped	1 1/2 t. lemon juice
4 1/2 t. catsup	1 1/2 t. curry (I use more)

Mix well and chill thoroughly. This is super served with fresh vegetables.

### **Favorite Dip**

1 c. mayonnaise	1 - 1 1/2 t. lemon juice
1 t. curry powder	1/8 t. garlic powder
3/4 t. celery salt	1 small onion grated
2 t. Worcestershire sauce	1 t. horseradish

Prepare a day ahead. Combine all ingredients and refrigerate. Serve with assortment of fresh vegetables.

### **French Dressing \***

1/2 c. salad oil	1 t. confectioners sugar
2 T. vinegar	1/2 t. mustard
2 t. lemon juice	1/2 t. paprika
3/4 t. salt	pepper

Place all ingredients in bottle and shake vigorously.

### **Granny's Chocolate Sauce \***

1 14 oz. can or 1 2/3 c. evaporated milk	1 t. vanilla
2 c. sugar	1/4 t. salt
3 squares chocolate	

Combine in double boiler, milk, sugar, and chocolate. Cook over simmering water about 15 minutes, stirring some till chocolate melts. Remove from heat. Add vanilla and salt. Beat till smooth. Good hot or cold.

### **Hard Sauce \***

6 servings  
Take 1/2 c. butter and add 1 t. hot water and work in confectionery sugar. Sprinkle in nutmeg. Can add wine.

### **Hartsville Sandwich Spread \***

1 c. pecans  
2 hard boiled eggs

1 small bottle stuffed olives  
1 medium size onion

Run through a meat chopper the above ingredients. Add salt and pepper to taste and enough mayonnaise to spread well.

### **Hollandaise Sauce II**

Beat 4 egg yolks until very thick. (It's the before hand heating that turns the trick!). Melt 1/2 c. butter or margarine in the double boiler. Remove it from the heat, add the well beaten eggs all at one time, stirring swiftly until the eggs completely absorb the butter. Blend in the juice of one lemon, 1/4 t. salt and a dash of cayenne. Place the double boiler over very low heat. (Water should not boil). Keep up the stirring until the sauce is the consistency of whipped cream. Turn off the heat and the sauce will hold its own for some time.

### **Hollandaise Sauce (fool proof) \***

Mix 1/2 stick melted butter with 1 T. flour. Mix that with 1/2 c. cold water and add 1 beaten egg. Add juice of 1 or 2 lemons, salt and pepper, dash sugar. Put on back of stove to thicken and stirring constantly. Keep in refrigerator.

### **Honey Dressing**

1 t. salt  
1 t. celery seed  
1 t. dry mustard  
1 t. paprika

1 t. onion juice  
1/2 c. honey  
4 T. vinegar  
1 1/2 c. oil

Mix all dry ingredients, add vinegar, honey and onion juice. Beat oil in very slowly.

### **Hot Crab Dip**

8 oz. cream cheese, softened  
1 T. milk  
1 T. sauterne

2 t. Worcestershire  
2 T. green onion, chopped  
1 6 1/2 oz. can crab meat or shrimp

In a saucepan, combine first 4 ingredients and stir over heat until melted. Stir in onion and crab. Heat stirring occasionally, on medium heat until blended. Reduce to low for holding. Serve in chafing dish with bland crackers. (2 c.)

### **Kathryn's Slaw Dressing \***

1 c. sugar  
1 c. vinegar  
small lump butter  
1 egg

celery seed  
1 t. prepared mustard  
salt and pepper

Heat and cook until it thickens. Pour over cabbage while hot.

### **Mustard Sauce \***

A little mayo  
One dessert spoon mustard (Burgundy type)

Whipped cream

Mix the above. Add some unwhipped cream to obtain a better consistency. Add a lot of dill-seed and a little sugar.

### **Olive Spread \***

1 big jar stuffed olives  
2 c. pecans

1 small onion  
2 eggs

Put all ingredients in blender. Add mayonnaise and pepper.

### **Piquante Dressing**

1/2 c. vinegar  
2 t. salt  
1 t. sugar  
1/2 t. pepper  
1 t. paprika

1 t. dry mustard  
1 1/2 c. salad oil  
2 t. prepared mustard  
1 t. Worcestershire  
8 drops Tabasco

Combine first 6 ingredients in jar. Shake well. Add last 4 and shake again. Put 1/4 cut onion in jar with dressing to season. Do not pour onion out on salad. This dressing is particularly good on all green -- spinach or lettuce --salad.

### Processor Caesar Dressing

2 egg yolks  
1/2 c. olive oil  
1/4 c. wine vinegar  
1 garlic clove

6 anchovies  
1 t. prepared mustard  
pepper  
1/2 c. grated Parmesan cheese

Place all ingredients in the container with the steel blade and blend until smooth. Serve with romaine or other greens, and sautéed croutons. Makes about 2 cups.

### Rich Chocolate Sauce

3 oz. unsweetened chocolate  
3/4 c. white sugar  
1/4 c. brown sugar  
1/2 t. salt  
1 T. cornstarch

1/2 c. light corn syrup  
1/2 c. light cream  
3 T. butter  
3 T. brandy

Mix chocolate, sugar, salt, and cornstarch in a bain marie or double boiler. Add syrup and cream. Cook until thickened, about 15-20 minutes. Add butter and brandy. Serve warm. Makes 2 1/2 cups.

### Riley's Chocolate Fudge Sauce \*

2 c. sugar  
4 squares unsweetened chocolate  
1 tall can evaporated milk

pinch salt  
1 t. vanilla  
2 or more T. butter

Melt butter and chocolate together. Add sugar and milk and blend well. Cook in double boiler stirring constantly, until thick and smooth about 10 minutes (takes longer). Add vanilla and serve hot over ice cream or cake.

### Russian Dressing \*

2/3 c. stiff mayonnaise  
2 T. chili sauce  
2 T. catsup  
1 T. horseradish

3 T. chopped pickles  
3 T. chopped olives  
1/4 t. salt  
2 T. lemon juice

### Sauce for Deer \*

juice of 3 lemons  
1 c. vinegar  
1/2 c. dry mustard  
1 1/2 c. ketchup  
1/2 bottle Worcestershire sauce

1 T. butter  
red pepper  
1 T. salt  
1 c. sugar  
Let come to boil.

### Shrimp Dip

1 can frozen shrimp soup  
3/4 c. shrimp, diced  
1 8 oz. pkg. cream cheese, softened  
1/4 t. curry powder

2 t. lemon juice  
1/2 c. stuffed olives, chopped  
1/4 t. garlic salt  
salt and pepper

Thaw soup in a bowl with diced shrimp. Add softened cream cheese. Add remaining ingredients and blend well. Chill at least 2 hours before serving. Serve with spicy corn chips.

### Tartar Sauce \*

1 c. mayo  
1 t. mustard (Dijon)  
2 T. chopped sour pickle  
2 T. chopped capers

1 T. chopped chives  
1 T. tarragon  
lemon juice

Combine all and add lemon juice to taste. If too thick add a little cold water.

### **Tomato Catsup \***

Wash 1 pkg. ripe tomatoes. Slice 6 large onions. Boil till tender and press through sieve. Add

1 T. cayenne

3 T. black pepper

1 t. cloves

1 t. allspice

3 t. mace

3 T. celery seed

4 t. ground mustard

3 T. mustard seed

4 T. salt

1 lb. brown sugar

3 pts. vinegar

1/2 c. grated horseradish

Boil till thick. Put in hot bottles. Add little Bengrote soda. Use red coloring.