

APPETIZERS

HOT ARTICHOKE - CRAB SPREAD

2-16 oz. cans artichoke hearts, drained and chopped
1/2 tsp. lemon-pepper seasoning
1-16 oz. can crabmeat, drained
1 c. grated Parmesan cheese
1 c. mayonnaise
1/2 tsp. garlic salt
Pimiento strips, optional

Beat eggs a little. Add brown sugar, Bisquick, and vanilla. Mix until lumps are out. Add broken pecans. Bake in greased oblong pan for 20 to 30 minutes at 350 degrees until light brown. Cake will rise, then fall.

Mix all of the above ingredients except pimiento strips. Spoon into a lightly greased casserole and bake at 350 degrees for 20 minutes. Remove from oven and garnish with pimiento strips. Serve hot with assorted crackers. (Tastes Great)

(Don't over mix.) This is Marie Ramsey's recipe.

CUCUMBER SANDWICH SPREAD

1 large cucumber
1-8 oz. cream cheese
1/2 tsp. onion, minced
2 tsp. salad dressing
green food coloring

Peel cucumber and remove seeds. Grate cucumber pulp and squeeze out juice. Mix pulp with other ingredients until smooth. Spread on bread. Can freeze if needed. Will make 12 sandwiches.

You may have to add more or less salad dressing. It is just enough to make it spread smooth.

Marguerite Nicholson

CHEESE ROLL

1/2 lb. New York sharp Cheddar
1/2 lb. hoop cheese
1-8 oz. pkg. cream cheese
1 small onion, grated
1 clove garlic, grated
1 tsp. Tabasco sauce
1 tsp. Worcestershire
Mayonnaise
Paprika

Mix the first 7 ingredients. Add just enough mayonnaise to moisten. Form into ball or form into rolls. Roll in paprika and wrap in waxed paper. Chill for 1 day.

Elizabeth Bunch

BACON ROLLS

1/4 c. butter or margarine
1/2 c. water
1 1/2 c. herb-seasoned stuffing mix
1/4 lb. bulk pork sausage
1 egg, slightly beaten
12 slices bacon (cut in halves)

Melt butter in a medium saucepan. Add water and bring to a boil. Remove from heat; stir in stuffing mix. Add sausage and egg; mix well. Cover and chill for 30 minutes. Shape chilled mixture into 24 (2x3/4 inch) logs; wrap a piece of bacon around each log and fasten securely with wooden pick. Place on a 15x10x1 inch jellyroll pan; bake at 375 degrees for 20 minutes. Turn logs and bake an additional 15 minutes or until lightly browned. Drain well on paper towels; serve warm.

Martha Hays

BACON AND WIENERS

2 lb. wieners
1 lb. bacon
1 lb. brown sugar
Cut wieners in thirds. Cut bacon in 3 pieces. Wrap bacon around wieners. Put toothpick in it to hold. Place layer in crock pot. Put layer of brown sugar until they are all fixed. Cook for 4 hours on LOW. Take wooden spoon and lift from bottom up after 2 hours. Lay bacon out of refrigerator for little while before you fix them. It will make it easier to work with.

Sheila Hayes

CHEESE BALL

1/2 lb. Velveeta cheese
1-8 oz. pkg. cream cheese
1/2 c. finely chopped pecans
1/8 tsp. garlic powder
Let cheeses soften at room temperature and blend together. Add garlic and nuts. Chill. Roll into ball and sprinkle with paprika.

Jonnie Neal

CHEESE BALL

2-8 oz. pkg. cream cheese, softened
1-8 1/2 oz. can crushed pineapple, drained
1 c. pecans, chopped fine
2 Tbsp. grated onion
1 Tbsp. seasoning salt

Reserve at least 1/2 cup chopped pecans before mixing all other ingredients together. Chill slightly. Shape into ball and roll in reserved pecans. Serve with Town House cracker.

Edna Wallace

CHEESE BALL

1-8 oz. cream cheese
1/2 c. green pepper, chopped
1 Tbsp. minced onion
1 tsp. salt
1/2 c. nuts, chopped
1 small can crushed pineapple, drained

Cream pepper, onion, salt, and cream cheese in bowl with crushed pineapple. You can add a few chopped nuts. Form in a ball and roll in chopped nuts. Store in refrigerator. Serve with Ritz crackers or chips.

Elizabeth Ward

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1/4 c. butter or margarine
1/2 c. water
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Edna Wallace

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1/2 c. green pepper, chopped
1 Tbsp. minced onion
1 tsp. salt
1/2 c. nuts, chopped
1 small can crushed pineapple, drained

Cream pepper, onion, salt, and cream cheese in bowl with crushed pineapple. You can add a few chopped nuts. Form in a ball and roll in chopped nuts. Store in refrigerator. Serve with Ritz crackers or chips.

Elizabeth Ward

CHEESE ROLL

8 oz. Cheddar mild cheese
8 oz. Cheddar sharp cheese
8 oz. Philadelphia cream cheese
1/2 c. mayonnaise
1 small jar pimentos
Onion or garlic powder to taste, approx. 1 tsp.
1 c. chopped pecans, chopped very fine

Soften cheese to room temperature. Mix all ingredients (except 1/2 cup pecans) together. Form 2 rolls and roll in 1/2 cup pecans.

Brenda Kelley

CHEESE CAPERS

2 c. Cheddar cheese, chopped
1 1/2 c. mayonnaise
1 green onion, top and all, chopped
1 Tbsp. capers

1/4 c. sliced olives
1/2 c. pimento, chopped
1 pkg. English buns
Mix and spread on buns. Cut each side in 4 pieces. Bake at 350 degrees for 10 minutes.

Lottie Hay

CHEESE WAFERS

1 c. oleo
2 c. plus 2 Tbsp. flour, unsifted
2 c. sharp cheese, grated
1/2 tsp. red pepper
1/2 tsp. salt
1 c. Rice Krispies

Cut oleo into flour. Blend in cheese, pepper, and salt. Mix with Rice Krispies. Roll into marble size balls. Place on ungreased cookie sheet, 2 inches apart. Press flat with a fork. Bake at 350 degrees for 15 minutes or until slightly browned. Makes at least 60 wafers.

Mary Jane Yeiser

CHEESE CRISPS

1 c. oleo
2 c. flour
1/4 tsp. salt
1/8 tsp. garlic powder
2 c. grated cheese
2 c. Rice Krispies
1/8 tsp. cayenne pepper, optional

Mix all ingredients well. Make into small balls and press with fork on ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes.

Eline Sisson

CHEESE SQUARES

3 oz. cream cheese
1/2 c. oleo
4 oz. Cheddar cheese
2 egg whites, beaten

1 loaf French bread

Remove crust from bread. Melt chesses and oleo in double boiler. Fold into beaten egg whites. Cut bread into 1 inch cubes and dip into mixture. (May be frozen and baked later.) Bake on cookie sheet at 400 degrees for 12 to 15 minutes.

Jonnie Neal

TOASTED CHEESE TREAT

2 jars Old English cheese spread
1 stick butter
1 egg

Mix cheese and butter at room temperature. Add egg to above and mix thoroughly. Trim slices of bread. Spread top of 1 piece; cover with another slice. Ice the 2 slices on top and sides. If the sandwich is cut in half, ice the 2 center sides also. Place on cookie sheet. Bake for 10 minutes at 350 degrees. Serve hot.
Before baking, these can be frozen and used as needed.

Becky Neal

CHEESE 'N WIENER CRESCENTS

4 slices American cheese
8 wieners
1-8 oz. can Pillsbury refrigerated quick crescent dinner rolls

Cut 4 cheese slices into 6 strips each. Slit wiener to within 1/2 inch of ends and insert 3 cheese strips. Center wiener on a Pillsbury crescent dinner roll and roll up. Place on a baking sheet, cheese side up. Bake at 375 degrees for 12 to 15 minutes.

Inita McPeake

CHILI CHEESE DIP

2 lb. Velveeta cheese, cubed
2-15 oz. cans chili, no beans
3 lb. ground beef, browned and grease drained off
16 oz. mild picante sauce
1 large onion, chopped

Cook ground beef and onion together; drain off grease. In a crock pot, mix together ground beef, onion, picante sauce, cheese, and chili. Heat on HIGH till cheese melts,

stirring frequently. Turn crock pot on LOW till mixture is heated through. Serve dip warm with your favorite tortilla chips.
Dip thickens as it cools.

Cathy Duke Rains

CHILI CHEESE LOG

1-3 oz. cream cheese
2 c. (8oz.) sharp Cheddar cheese
1 Tbsp. lemon juice
1/4 tsp. garlic powder
1/8 to 1/4 tsp. red pepper
1/4 c. finely chopped pecans
1 tsp. chili powder
1 tsp. paprika

Soften cheese to room temperature. Combine cheese, lemon juice, garlic powder, and red pepper. Beat with mixer until light and fluffy. Stir in nuts. Shape into a roll (log) about 1 1/2 inches in diameter. Mix chili powder and paprika. Sprinkle on wax paper. Roll the cheese log in the mixture to coat the outside. Chill. Let stand at room temperature for 10 minutes before serving.

Mary Jane Yeiser

CUCUMBER SANDWICH SPREAD

2 (3 oz.)Pkg. cream cheese
1 medium cucumber, seeds removed
1 small onion, minced
Salt
Mayonnaise, to soften
Dash of Tabasco
Green food coloring

Grate cucumber pulp and squeeze out juice. Mix well with other ingredients until smooth. Spread on rounds of white bread.
Will freeze beautifully! Can also be used to stuff celery.

Lottie Lee Hay

TENNESSEE CAVIAR

2-14 oz. cans fresh black-eyed peas, drained
1-15 oz. can hominy, drained
2 medium tomatoes, chopped
2 bunches green onions, chopped
1 medium green pepper, chopped
Garlic salt to taste
Dried parsley to taste
1-8 oz. bottle Italian salad dressing
Mix together. Pour salad dressing over ingredients. Cover and refrigerate for 24 hours.
Keeps well in the refrigerator (up to 2 weeks). Serve as a side dish or as a dip with Doritos.

Hazel Dennison

CUCUMBER SANDWICH SPREAD

1 large cucumber
3 Tbsp. vinegar
1 Tbsp. lemon juice
1 Tbsp. sugar
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. grated onion
4-3 oz. pkg. cream cheese, softened

Peel and grate cucumber. Mix vinegar, lemon juice, sugar, salt, pepper, and onion together. Soak cucumber pulp in vinegar mixture for 15 minutes; drain. Mix with cream cheese and put in refrigerator until ready to use. Makes 1 1/2 cups.

Gay S. Roberts

IDIOT STICKS

1 large loaf sandwich bread
1 c. oil
1 c. smooth peanut butter

Mix oil and peanut butter. Cut bread in narrow strips. Put crust and strips on 2 cookie sheets. Bake at 200 degrees for 2 hours. Dip sticks in oil mixture. Roll in crumbs (made from crusts). Drain on paper towels. Store in airtight containers.

Marie Deusner

PARMESAN PUFFS

1 large loaf thin sliced bread
8 oz. cream cheese
1 c. mayonnaise
3 oz. Parmesan cheese
1 1/2 to 2 Tbsp. grated onion
1/8 tsp. red pepper
Dash of garlic

Cut 4 rounds from each slice with the tall 3 ounce size can Parmesan cheese. Bake rounds on cookie sheet for 5 minutes at 300 degrees. Remove and cool. Spread a little on each round of bread. Freeze layer on layer with wax paper between. When ready to use, place frozen rounds under broiler for just a few seconds. Watch or they will burn.

Mrs. Paul L. Phillips

PARMESAN TWISTS

1/4 c. butter or margarine, softened
1 c. grated Parmesan cheese
1/2 c. sour cream
1 c. all-purpose flour
1/2 tsp. dried Italian seasoning
1 egg yolk, slightly beaten
1 Tbsp. water
Caraway or poppy seeds

Cream butter; add cheese and sour cream, beating well at medium speed of electric mixer. Combine flour and Italian seasoning. Gradually add to creamed mixture, blending until smooth. Turn dough out onto a lightly floured surface; divide in half. Roll out 1/2 of dough to 12x7 inch rectangle and cut into 6x1 inch strips. Twist each strip 2 or 3 times and place on greased baking sheet. Repeat with remaining dough. Combine egg yolk and water. Brush strips with egg mixture; sprinkle with seeds. Bake 350 degrees for 10 to 12 minutes or until browned.

Willie Mae Hayes

SALMON CHEESE SPREAD

1-8 oz. pkg. cream cheese, softened
1-7 3/4 oz. can pink salmon, drained and flaked

2 Tbsp. minced onion
1 tsp. Worcestershire sauce
2 tsp. fresh lemon juice
1/8 c. chopped stuffed olives
1/2 c. chopped pecans, optional

Blend cream cheese and salmon until well blended. Add onion, Worcestershire, and lemon juice; mix well. Stir in olives and pecans. Use as a sandwich filling for party sandwiches, as a spread for crackers, or shape into a log. Garnish with fresh parsley and serve with crackers.

Gay S. Roberts

FANCY FRANKS

2-7 oz. pkg. cocktail franks
1-13 1/2 oz. can pineapple chunks, drained
1/2 c. chili sauce
1/2 c. currant jelly
1 1/2 Tbsp. lemon juice
1 1/2 tsp. prepared mustard

Combine all ingredients in skillet and simmer for 15 minutes. Serve warm with wooden picks.

Louise Walker

FRUIT DIP

1-8 oz. cream cheese, softened
1-14 oz. jar marshmallow cream

Mix together. Serve with fresh strawberries, frosted grapes, bananas, sliced apples, and Bing cherries.

Imogene Frye

HAWAIIAN BREAD DIP

1 pkg. Knorr vegetable soup mix
1 pkg. frozen spinach, chopped
1 can water chestnuts
1 ctn. sour cream

1 c. mayonnaise, fat free
6 green onions
1 loaf Hawaiian bread, freezer section

Thaw and drain spinach. Chop onions and water chestnuts. Mix all ingredients well. Hollow out center of a loaf of Hawaiian bread and place dip in center of bread. Spread some dip on sliced pieces from the center and arrange around the outside of the loaf. Keeps in refrigerator for 2 weeks.

Pam Myracle

HAMBURGER PINWHEELS

2 lb.hamburger meat
1 large jar Cheez Whiz
2 Tbsp. mustard
Favorite seasonings for meat

Spread foil or plastic wrap in bottom of jelly roll pan. Pat out seasoned meat on jelly roll pan. Next, spread Cheez mixture (Cheez Whiz and mustard to thin cheese to spreading consistency) on top of meat. Roll in jelly roll style to form pinwheel. Wrap in plastic wrap and chill until ready to use. Slice and put on half a bun; broil until meat is done.

Nancy Wilson

MISSOURI APPLE WEDGE DIP

8 oz. cream cheese
8 oz. can crushed pineapple, slightly drained
1 Tbsp. mayonnaise, a little more if you like
1 c. chopped dates
1 c. chopped pecans
Small red and Yellow apples, cut into 3/4 to 1 inch wedges, unpeeled for dipping

Beat together cream cheese and mayonnaise. Stir in pineapple, dates, and nuts. Cover and refrigerate. Also good on Hi-Ho crackers.

Martha Sheehy

OLIVE-CHEESE SNACKS

1-5 oz. jar bacon-cheese spread
4 Tbsp. oleo

Dash of Tabasco
Dash of Worcestershire
3/4 c. flour
30 stuffed olives

Blend cheese and oleo together till fluffy. Add sauces and flour; mix well. Wrap about 1 teaspoon of batter around each olive. Bake at 400 degrees till golden brown on an ungreased baking sheet for 12 to 15 minutes. Serve warm.

Beth Martin

ORANGE PECANS

Juice of 1 orange
Grated peel of 1 orange
1 c. sugar
1 qt. pecan halves

Combine juice, peel, and sugar in saucepan. Bring to full rolling boil. Reduce heat and add pecans; cook (stirring gently) until liquid is absorbed. Turn onto waxed paper and quickly separate pecans. Let dry and store in tightly covered container.

Wilma MacLeod

PINEAPPLE NUT SPREAD

1 large cream cheese
1 small crushed pineapple
2 Tbsp. finely chopped green pepper
1/2 c. chopped pecans

Mix together and refrigerate. Serve with crackers.

Imogene Frye

SALMON PARTY LOG

1-16 oz. can salmon
1-8 oz. pkg. cream cheese, softened
1 Tbsp. lemon juice
2 tsp. grated onion
1 tsp. horseradish
1/4 tsp. salt

1/4 liquid smoke
1/2 c. chopped pecans
3 Tbsp. chopped parsley

Drain salmon and flake. Combine salmon, cream cheese, lemon juice, onion, horseradish, salt, and liquid smoke; mix thoroughly. Chill for several hours. Shape into log. Roll in nuts and parsley. Serve with crackers. Garnish with tomato wedges, etc.

Louise Walker

PARTY HAM ROLLS

4 pkg. party rolls
1 lb. ham, shaved
2 sticks melted oleo
3 tsp. prepared mustard
1 tsp. Worcestershire sauce
1 lb. Swiss cheese
3 Tbsp. poppy seeds
2 Tbsp. onion, chopped

Mix above ingredients except ham and cheese. Cut rolls. Batter each side with mixture. Place cheese and ham on rolls. Wrap in aluminum foil. Heat in oven at 350 degrees for 15 minutes.

Andy Neal

PARTY RYES

1 c. shredded Cheddar cheese
1 c. shredded Monterey Jack
1 c. chopped green onions
1 c. chopped mushrooms
1 c. chopped black olives
1 c. mayonnaise (do not use Miracle Whip)
1 loaf party type cocktail bread, sliced

Mix up everything and spread on party ryes. Bake on cookie sheet for 10 minutes at 350 degrees.

Velma Shumaker

SALTED PECANS

1/2 c. butter, melted
1/2 c. nuts
Salt

Melt butter; mix with nuts. Spread on cookie sheet; cook for 12 minutes at 300 degrees. Remove; sprinkle with salt while hot. Cool on paper towels or brown paper sack.

Vivian Blankenship

SAUSAGE AND BEEF DELIGHT

1 lb. hot pork sausage
1 lb. ground beef
1 lb. Velveeta cheese
Rye or your favorite bread

Brown sausage; drain. Brown ground beef until it has turned gray; drain. Put sausage and beef together. Slice Velveeta on top. The beef, sausage, and skillet will be warm enough to melt cheese. Mix and spread on bread. Can be frozen at this point. Freeze on cookie sheet, and then put in plastic bags. Broil till golden.
Good for party or breakfast.

Brenda Kelley

SAUSAGE PINWHEELS

2 c. self-rising flour
1/4 c. shortening
3/4 c. milk
1 lb. sausage (at room temperature-you can use either mild or hot sausage)

Preheat oven to 350 degrees. Cut shortening into flour; stir in milk with a fork until dough leaves sides of bowl. Roll dough into a rectangle about 1/4 inch thick. Spread sausage almost to edges of dough. Roll up like a jelly roll, beginning with long side. Slice for 30 to 35 minutes or until browned.

Edna Wallace

SHRIMP DIP

1-8 oz. pkg. cream cheese, softened
1/2 c. Miracle Whip

1/4 c. French dressing
3 drops Tabasco
1/2 Tbsp. horseradish
1/2 Tbsp. lemon juice
1/2 tsp. Worcestershire
1/2 tsp. Accent
Garlic salt to taste
Salt and pepper to taste
1 small grated onion
1-6 1/2 oz. can shrimp

Mix all ingredients, adding shrimp last. Serve with dip chips or crackers.

Sherry Miller

SAUSAGE BALLS

4 c. Bisquick
1 1/2 lb. Bryan Leaner sausage
16 oz. jar Cheez Whiz

Take lid off of Cheez Whiz. Place in microwave on HIGH for 45 seconds. Mix all ingredients together and roll into 1 inch balls. Bake in 350 degree oven for 10 minutes or until desired doneness.

Brenda Kelley

SUMMER SAUSAGE

3 lb. ground beef
1/8 tsp. garlic powder
3 Tbsp. Morton's Tender-Quick (be sure it's Morton's Tender-Quick - do not substitute)
1/4 tsp. onion powder
1 c. water
1 1/2 tsp. liquid smoke

Mix and refrigerate for 24 hours. Shape into link rolls and bake at 300 degrees for 1 hour. Real good.

Wanda L. Whitlatch

TALLY-HO CHEESE BALL

1 lb. Tally-Ho cheese (Sessel's in Memphis - no substitute)
2 sticks softened oleo
1 bunch green onions, chopped extra fine including some of the green
Salt and pepper
Paprika

Mix thoroughly with hands and form a ball. Slice top above the middle. Make a hole to fill with hot barbeque sauce, about 3 or 4 tablespoons. Replace top and chill for 24 hours. This freezes well. I usually make 2 small ones and freeze one.

Janice Carnal

TUNA BALL

1 can tuna in water
8 oz. cream cheese
2 Tbsp. onion, chopped fine
1 c. chopped nuts
Parsley flakes

Drain and flake the tuna. Mix tuna, cream cheese, onion, and nuts together. Form into desired ball. Slightly cover with parsley flakes. Chill. Best when made the night before.

Martha Sheehy

YUM-YUM MIX

1-14 oz. box Crispix cereal
1/2 box (15 oz.) Cheerios
1-9 oz. small pretzels
1-12 or 16 oz. dry unsalted peanuts
1-15 oz. box raisins
2 c. toasted pecans
48 oz. almond bark

Mix all ingredients except almond bark. Melt bark and pour over mixture on waxed paper. Cool. Store in an airtight container.

Jonnie Neal

LAYER DIP

2 cans bean dip, plain or jalapeno

5 avocados, pitted, peeled, and mashed
3 1/2 Tbsp. lemon juice
8 ozs. Sour cream
1/2 c. mayonnaise
1 pkg. taco seasoning
2 tomatoes, diced
8 ozs. Black olives, sliced
1 to 2 cups grated cheese (Monterey Jack or Sharp)

Spread bean dip on the bottom of a 9x12 inch pan. Mix avocados and lemon juice and spread on dip. Mix sour cream, mayonnaise, and taco seasoning and spread on avocados. Layer tomatoes, olives, and cheese. Enjoy.

Betty Gossett, Cuero, Texas

CHEESE BALLS

Softened cream cheese or your choice
Chopped nuts
Minced parsley or paprika

Form softened cheese into balls by rolling between the palms of the hands; roll balls in finely chopped nuts, minced parsley, or paprika. Arrange on lettuce. You can serve them as an accompaniment to other foods, in salads or by themselves. One 3-ounce package of cream cheese will provide about 4 servings.

Brenda Kelley

LINDA'S CHEESE BALL

2-8 oz. pkgs. cream cheese, softened to room temperature
1/4 c. chopped green pepper
2 Tbsp. chopped green onion
1 small can crushed pineapple, drained
1 1/2 c. chopped pecans (Reserve 1 cup coarsely chopped pecans to roll ball in)
1 tsp. garlic salt
1 tsp. celery salt
1 tsp. onion salt

Add green pepper, green onion and WELL-DRAINED crushed pineapple to the cream cheese with a fork. Measure out the three salts and add a little at a time as you work it into your cream cheese. Using your hands, form it into a ball and roll and cover it with remaining coarsely chopped pecans. Chill. Serve with snack crackers.

This can also be prepared ahead and frozen. Let thaw a couple hours before serving.

Linda Teaman

PARTY PRETZELS

1 1/4 c. oil
1 Tbsp. red cayenne pepper
1 Tbsp. dill weed
1 Tbsp. Lowery's seasoned pepper
1 pkg. Hidden Valley Dry Dressing mix
2 bags (15 to 20 oz.) pretzels

Mix oil, red pepper, dill weed, seasoned pepper, and dressing mix together. Pour over pretzels and mix. Bake 200 degrees for 1 hour. Stir every 30 minutes. Can use extra lite olive oil.

Cindy Shirley

CHEESY TRISCUITS

1/2 lb. grated cheddar cheese
8 slices bacon, fried crisp & crumbled
1 small grated onion or to taste
1- 2 1/4 oz. pkg. slivered almonds
1 c mayonnaise
Salt & pepper to taste

Mix cheese, bacon, onion, almonds, mayonnaise and seasonings together well. Spread on crackers. Bake 10 minutes at 400.

May freeze on cookie sheet then put in freezer bag. No need to thaw before baking. Can be used on any cracker or thin sliced bread (Earth Grains) - cut off crusts and cut each slice into 2 pieces.

Jackie Rheney -Gail White

SHRIMP SPREAD

2 - 8 oz. pkgs. cream cheese
2 cans small cocktail shrimp
1 bell pepper
1 small onion
2 celery stalks

Chop pepper, onion, and celery as fine as possible. Drain and wash shrimp. Mix cream cheese, shrimp, bell pepper, onion, and celery. Serve with crackers, on bread or in celery stalks.

Kathy Heatherly

LAYERED TACO DIP

2 cans bean dip
16 oz. sour cream (I used about 12 oz.)
1/3 c. finely chopped red onion
8 oz. salsa (You can use more if necessary to fit your pan)
7 oz. shredded Monterey Jack cheese
8 oz. shredded mild or med. cheddar cheese
Small can diced chilies (I drain mine some)
Small can sliced black olives
1 or 2 large bags of Tortilla Chips (I like the bite size chips)

Layer the above ingredients in the order given into an oblong pan OR a Square pan if you want the dip to be thicker. Chill for at least a couple of hours for best results before serving with tortilla chips. (Most of the time I make mine the day before.)

1. Sometimes you can find shredded cheese with these two cheeses together already... Sometimes it will have these two cheeses and couple of more cheeses that work well in this type of dish.

2. Another suggestion! You could also mash up some avocado and blend it either with the bean dip or sour cream as one of the layers.

As per Sandra McPeake, Tostitos chips with lime are wonderful with this dip. You can also add a squirt or two of lime to the bean dip for added flavor.

Linda Teaman

PARTY BARBECUED FRANKS

2 tsp. cornstarch
2 tbsp. cold water
1 jar (18 oz.) peach preserves
1 c. barbecue sauce
2 pkg. (1 lb. each) miniature hot dogs or smoked sausage

In a large saucepan, combine the cornstarch and water until smooth. Stir in the preserves and barbecue sauce. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in hot dogs until coated. Cover and cook for 5 minutes or until heated through. Yield: 20 servings.

Brenda Kelley

SALMON PARTY BALL

1 - 1 lb. can salmon or 2 c.
1 - 8 oz. pkg. Fat free cream cheese
1 Tbsp. lemon juice
2 tsp. grated onion
1/4 tsp. Liquid smoke
1 tsp. prepared horseradish
1/2 c. chopped pecans
3 Tbsp. snipped parsley

Drain, flake and remove skin and bones from salmon. Combine salmon, cream cheese, lemon juice, onions, horseradish, salt and liquid smoke. Mix thoroughly. Shape into ball or log. Combine pecans and parsley. Roll shaped ball or log in pecan/parsley mixture. Chill well. Serve with assorted crackers.

Brenda Kelley

WARM SPINACH DIP

1 can (13.5) oz. Popeye spinach, well drained
2 c. deli prepared crab salad with mayo base
1/2 c. grated Parmesan or Romano cheese
1 c. whipped cream cheese, softened
1 small red bell pepper, diced
1/4 tsp. garlic powder
1/4 c. shredded four-cheese pizza cheese
1 loaf sourdough bread

Preheat oven 350 degrees. Combine all ingredients except four-cheese pizza cheese in large bowl; mix thoroughly. Spread mixture in 9 inch pie plate coated with butter or non-stick cooking spray. Sprinkle four-cheese pizza cheese evenly over top of spinach mixture. Bake 30 minutes until bubbling and edges are slightly brown. Slice top off sourdough bread loaf; remove interior bread; place loaf on foil. Spoon baked spinach mixture into bread cavity; wrap in foil; return to oven for 5 minutes. Slice removed interior bread into large cubes for dipping. Serve warm.

May prepare in ovenproof serving dish instead of bread loaf. Substitute small bread squares, with Melba toast or Pita triangles for dipping. Makes 4 cups dip.

Julia (Judy Belew) Phillips

FIESTA CHEESE TORTA

2-8oz. pkg. cream cheese, softened
1 tablespoon Pantry Southwestern Seasoning Mix
2 garlic cloves, pressed
1 c. (4 oz.) shredded cheddar cheese
1/4 c. chopped green onions with tops
1/4 c. snipped fresh cilantro
1/2 c. pitted ripe olives, drained and chopped
1 plum tomato, seeded and diced
Additional snipped fresh cilantro, optional
Tortilla chips or assorted crackers

Line small bowl with plastic wrap; set aside. In mixing bowl, combine cream cheese, seasoning mix and pressed garlic; mix well. Add cheese, onions, and cilantro to cream cheese mixture; mix well. First layer, you spoon 1/2 cup of the cream cheese mixture into bottom of small bowl, spreading evenly. Top with tomato, pressing lightly. For second layer, place 1/2 cup of the cream cheese mixture over tomato, spreading evenly. Top with olives, pressing lightly. For third layer, spoon remaining cream cheese mixture over olives, spreading evenly. Cover; refrigerate at least 30 minutes to allow flavors to blend. To unmold tortilla, invert bowl onto your platter. Remove plastic wrap. Sprinkle with additional snipped cilantro, if desired. Serve with assorted crackers or tortilla chips.

Yield: 20 servings

Nutrients per serving: (2 tablespoons spread): Calories 100, Total Fat 10 g, Saturated Fat 6 g, Cholesterol 30 mg. Carbohydrate 1 g, Protein 3 g. Sodium 140 mg, Fiber 0 g

Cook's Tip: Reduced-fat cream cheese (Neufchatel) can be substituted for the cream cheese, if desired. Taco seasoning mix can be substituted for the Southwestern Seasoning. Mix, if desired.

Pam McLamb Freeman

CHOCOLATE CHIP CHEESEBALL

8 oz. cream cheese, softened
1/2 c. butter, softened
1/4 tsp. vanilla
3/4 c. confectioners sugar
2 Tbsp. brown sugar
3/4 c. mini semi-sweet chocolate chips
3/4 c. finely chopped pecans
Graham crackers

In a medium bowl, beat cream cheese, butter and vanilla till fluffy. Gradually add sugar, beat till just combined. Stir in chocolate chips. Cover bowl, and refrigerate for 2 hours. Place cream cheese mixture on large piece of plastic wrap. Shape into a ball. Refrigerate 1 hour. Just before serving, roll in pecans. Serve with Graham crackers. I used the Graham cracker sticks. You can use this as a unique dessert too.

Amy Reeves

TEXAS CAVIAR

14-1/2 oz. can shoe peg corn
1 green pepper, chopped
14-1/2 oz. can black beans (drained & rinsed)
14-1/2 oz. can pinto beans (drained & rinsed)
4 oz. green chili (chopped) (located in the Mexican food area)
1 garlic clove (chopped)
1 small sweet onion
2 Roma tomatoes (chopped)
8 oz. fat-free Italian dressing
Tortilla Chips (preferably the scoops)

Combine all ingredients EXCEPT dressing. Mix well. ADD dressing and chill at least 2 hours. Serve with tortilla chips. Your guests will return to the bowl over and over for more servings.

Linda Teaman