

SNACKS and MISCELLANEOUS

Cheese Balls (Jackie Steinmeyer)

2 lbs. finely shredded cheddar cheese
1 tsp. each celery salt and onion salt
12 oz. cream cheese
4 tsp. Worcestershire sauce
2 tsp. garlic powder
2 tsp. paprika
3 or 4 tsp. Tabasco sauce
2 tsp. Accent (optional)

Mix all ingredients. Makes about 5 balls. Roll in chili powder or parsley flakes, or sprinkle with paprika. Can be frozen.

Chex Party Mix (Geneva Persons)

6 Tbsp. butter
1 teaspoon seasoned salt
1 teaspoon garlic powder
4 teaspoons Worcestershire sauce
2 cups Corn Chex cereal
2 cups Rice Chex cereal
2 cups Wheat Chex cereal
1-1/2 cups mixed nuts

Melt butter in shallow pan over low heat. Stir in seasoned salt and Worcestershire sauce. Add cereals and nuts. Mix until all pieces are coated. Heat in 250 oven for 45 minutes. Stir every 15 minutes. Spread out on paper towels to cool. Makes 7-1/2 cups.

Chili 'n' Cheese Dip (Uncle Howard Steinmeyer)

1 lb. velveeta cheese
5 or 6 green onions chopped
1 can chili (no beans)
jalapeno pepper to taste

Mix altogether. Heat in microwave or over hot water.

Microwave Nachos (Sharon Steinmeyer)

8 oz. cream cheese, softened
1 16 oz. can chili without beans
1 4 oz. can chopped green chilies, drained
1 cup shredded cheddar cheese
1 small green pepper, chopped
1 small onion, minced

Spread cream cheese in 8" by 8" glass pan or pie plate. Layer chili, green chilies, green pepper and onion on cream cheese. Microwave on High, covered for 4 minutes. Serve warm with tortilla chips.

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Oven Caramel Corn (Mary Persons)

2 cups brown sugar 1/2 cups light corn syrup
2 cubes butter or butter 1 tsp salt (or less)

Combine above ingredients in saucepan. Bring to a boil and boil 5 minutes. Remove from heat. Stir in:

1/2 tsp. soda 1 tsp. vanilla

Pour immediately over 8 quarts warm popped corn. Put in shallow pans and place in a 250 oven for 1 hour. Stir every 15 minutes. Peanuts may be added to corn.

BJ's Cheese Ball (Sharon Steinmeyer)

8 oz. cream cheese
2 jars Kraft flavored cheese spreads, any variety
onion and/or garlic powder to taste
parsley or chopped nuts

Soften cream cheese and add jars of cheese spread and onion or garlic powder. Mix well. Form into mound. Cover with chopped parsley or nuts, pressing them into cheese. Chill. Serve with crackers.

Salsa (Barbie Davenport and Jackie Steinmeyer)

12 cups chopped tomatoes 3 cups finely chopped celery
2 cups finely chopped onion 2 cups chopped green pepper
1/4 cup pickling salt

Mix well and set overnight. Drain next day. Pour into large heavy kettle. Add:

3/4 cup sugar 1 cup cider vinegar
2 Tbsp. mustard seed 8 oz. can tomato sauce
8 oz. can Mexican hot sauce 1 cup chopped green chilies

Cook over low heat in heavy kettle about 2 hours. If you prefer it hotter, jalapeño peppers may be added.

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Frosty Orange Drink (Sharon Steimeyer) (similar to Orange Julius)

1 (6 oz.) can orange juice concentrate
1 tsp. vanilla
1 1/2 cup milk
1/2 cup honey OR 1/4 cup powdered sugar
1 tray ice cubes (more or less)

Put orange juice concentrate, milk, honey or sugar and vanilla into blender container. While blending, gradually add ice cubes until the mixture is cold and frothy. Other juice concentrates or frozen berries may be used in place of orange juice.

Hot Buttered Rum (Bob Persons)

1 lb. butter	1 quart vanilla ice cream
1 lb. brown sugar	2 tsp. cinnamon
1 lb. powdered sugar	1 tsp. nutmeg
2 tsp. vanilla	

Cream butter and brown sugar with mixer. Add powdered sugar and vanilla. Blend and add ice cream and spices. Keep in freezer. Use 1 to 3 heaping tablespoons per cup. Add a shot of rum and enough boiling water to fill cup.

Swedish Pancakes (Mary K. Steinmeyer)

4 eggs	1/2 tsp. salt
2 cups milk	1/4 cup oil
1/2 cup sugar	1 3/4 to 2 cups flour

Mix all ingredients until smooth. Bake in greased frypan or on griddle heated to about 350. Use 1/4 cup batter per pancake. Swish batter over bottom of pan. Turn when edges are lightly browned and brown on other side. Fill pancakes with jam, fruit, whipped cream or whatever.

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Tostada Dip (Mary K. Steinmeyer)

To be layered in 8" by 8" pan or 9" pie plate.

First layer: mix 1 large ripe mashed avocado, 2 Tbsp. mayonaise and 2 Tbsp. lemon juice

Second layer: blend 1 cup sour cream, 1 cup mayonaise, 1 package taco seasoning mix.

Third layer: grated cheese, finely diced onion, diced tomato, sliced olives.

Serve with nacho chips. Yummy!

Sesame Cheddar Sticks (Jean McHenry)

1 1/2 cups flour	1/2 cup butter (1 cube)
1/2 tsp. salt	2 Tbsp. Worcestershire sauce
2 Tbsp. sesame seed	2 Tbsp. cold water
1 cup shredded sharp cheddar cheese	

Combine flour, salt and seeds. Cut in cheese and butter. Sprinkle with Worcestershire sauce and water. Stir with a fork and shape into a ball as for pie crust.

Roll out like pie crust. Cut into 3" by 1/2" strips. Bake on ungreased cookie sheet 8 to 10 minutes at 450.

Play Dough (Sharon Steinmeyer) (inedible)

1 cup flour	1 Tbsp. alum
1/2 cup salt	1 cup boiling water
1 Tbsp. salad oil	food coloring

Stir all ingredients together in bowl; knead until smooth. Store in a tight-fitting jar or plastic bag.

To dry objects: preheat oven to 225; turn oven off. Place molded figures on foil-covered cookie sheet and leave overnight in oven.

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Fruit Dip (Mary K. Steinmeyer)

1 jar (7 oz.) marshmallow cream
1 pkg (8 oz.) cream cheese, softened
1 Tbsp. orange juice

Blend all ingredients with mixer until smooth. Refrigerate until ready to use. This is good as a dressing for fruit salad or a dip for fresh fruit.

Dutch Babies (Susan Steinmeyer)

6 eggs
1 1/2 cups milk

1 1/2 cups flour
1 cube butter (1/2 cup)

Mix eggs in blender. Add milk and flour alternately, blending on high. Put cube of butter in 9" by 13" pan. Put pan in oven heated to 425 to 450. When butter has melted, pour batter into pan. Bake for 15 minutes. Remove from oven and serve immediately with butter, syrup, fruit, jam or whatever.

