

CHEESE RING WITH STRAWBERRY JAM

1 lb. Grated sharp cheddar cheese

Mayo

1/2 small onion - chopped

Strawberry preserves

1/4 tsp. Worcestershire sauce

Ritz crackers

Mix cheese, onion, Worcestershire sauce, and enough mayo to give consistency. After mixing together, mold into a ring. Leave some of the mixture in the center. Before serving, put the strawberry preserves in the center. Serve with Ritz crackers.

BROCCOLI SALAD

2 bunches Broccoli

1/2 cup raisins

8 strips bacon, crumbled
(or jar Hormel Bacon pieces)

1/2 cup sunflower seed

1 medium red onion, sliced thin
and quartered

Clean and cut off broccoli florets. Put in salad bowl. Add bacon, raisins, and sunflower seeds and onion. Mix together. Add dressing below:

DRESSING:

1 cup mayonnaise

1/2 cup sugar

2 Tbsp. white distilled Vinegar

Mix and toss with salad.

SHRIMP AND CRAB MEAT CHEESECAKE

Makes 15 servings

Preparation time: 1 ¼ hours

Chilling time: overnight

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| 3 (1/4-ounce) packets unflavored gelatin | 2 tsp. tarragon leaves (soak 1 hour in white wine and drain) |
| 1/4 cup water | 2 tsp. minced, roasted garlic |
| 1/4 cup cider vinegar | 1 cup sliced green onions |
| 2 cups mayonnaise | 2 tsp. paprika |
| 2 cups sour cream | 3/4 lb. cooked shrimp, peeled & chopped |
| 1/4 cup fresh lemon juice | 1 /4 lb. jumbo lump crab meat |
| 1/2 cup Dijon mustard | |
| 5 Tbsp. chopped fresh dill or | |
| 1 Tbsp. dried dill, or to taste | |

For Pimento sauce:

- 1 can or jar (12 to 14 ounces) whole red pimentos
- 1/2 cup heavy cream
- 8 oz. cream cheese
- 1 tsp. salt
- 2 Tbsp. fresh dill

For the pecan mixture:

- 2 Tbsp. butter
- 1 cup pecan pieces
- 1/2 tsp. salt
- Pinch of cayenne pepper
- 1 tsp. Worcestershire sauce

In a small, heavy saucepan, combine gelatin, water and vinegar and set aside.

In a large bowl, combine mayonnaise, sour cream, lemon juice, mustard, dill, tarragon, garlic, green onion and paprika. Mix well. Fold in chopped shrimp.

Place gelatin mixture over very low heat, stirring constantly until dissolved. Pour gelatin slowly into shrimp mixture and mix well. Quickly but gently fold in crab meat. Pour into 8 or 9 inch spring form pan. Cover and refrigerate overnight.

To make pimento sauce: Drain pimentos and place in blender with heavy cream, cream cheese and salt. Puree and pour into glass bowl, mixing in the dill. Cover and refrigerate overnight.

To make pecan mixture: Melt butter in skillet; add pecans, salt, cayenne pepper and Worcestershire sauce. Sauté 2 to 3 minutes, being careful not to burn. Cool and chop coarsely. Set aside, but do not refrigerate.

To assemble: Remove side of spring form pan and spread pimento sauce over top of cheesecake. Press chopped pecans into sides of cheesecake. Chill until ready to serve.

PINEAPPLE CHEESE BALL

16 oz. cream cheese, softened
1 8-oz. can crushed pineapple, drained
2 Tbsp. minced onion
1/4 cup chopped green bell pepper
(I leave bell pepper out)

1 Tbsp. seasoned salt
1 cup chopped pecans

Combine first 5 ingredients in mixer bowl. Beat until blended. Add 1/2 cup pecans; mix well. Chill until firm. Shape into ball. Roll in remaining pecans.

Yield: 32 (1-ounce) servings.

CHEESE STRAWS

16 oz. (1 lb.) sharp cheddar
Cheese, shredded (4 cups)

1/2 tsp. (or less) red pepper

1/4 tsp. paprika

1/2 cup butter, softened

1/2 cup water

2 cups sifted plain flour

1 tsp. salt

Cream cheese and butter together in bowl. Add flour, salt, red pepper and paprika; mix well. Add 1 Tbsp. water if dough is too stiff. Shape mixture into ball. Place dough in cookie press; press onto ungreased baking sheet. Bake at 350° for 10 to 12 minutes or until light brown. Cool in pan for several minutes. Remove to wire rack to cool completely. Cheese straws will become crisp as they cool.

Yield: 40 servings.

SAUSAGE AND EGG CASSEROLE

4 slices bread, cubed

1 1/2 lbs. bulk pork sausage

9 eggs, beaten

3 cups milk

1 1/2 cups (6 oz.) shredded
sharp cheddar cheese

1 tsp. salt

Tomato rose

Fresh parsley sprigs

Place bread cubes in bottom of a greased 2 1/2 quart baking dish; set aside.

Cook sausage until browned, stirring to crumble; drain well.

Combine sausage, eggs, milk, cheese and salt in a large mixing bowl; stir well. Pour over bread cubes. Cover and refrigerate overnight.

Bake uncovered, at 350° for 50 minutes or until golden brown and set. Remove from oven, and garnish with a tomato rose and fresh parsley sprigs.

Cut into 3-inch squares to serve. Yield: 12 servings.

BIG DADDY'S SCRAMBLED EGGS

(enough for Big Daddy and Wayne)

1/4 stick butter

4 eggs

salt and pepper, to taste

Melt butter in an iron skillet. Break eggs into skillet and let the whites start cooking until they are white, and partially cooked. Then break the egg yolks and scramble. This makes a combination of fried and scrambled eggs which they both really like.

EGGS FLORENTINE

4 lbs. Fresh spinach

8 oz. American cheese

8 eggs

2 cups buttered soft breadcrumbs

Salt to taste

4 cups cooked, mashed potatoes

1 (13-oz) can evaporated milk

Remove stems from spinach; wash leaves thoroughly in lukewarm water. Place in a Dutch oven (do not add water). Cook over high heat 3 to 5 minutes. Drain spinach well; chop.

Divide spinach evenly into eight 10-ounce custard cups. Carefully break 1 egg on top of spinach in each cup. Sprinkle each with salt; set aside.

Combine milk and cheese in top of a double boiler. Cook over boiling water, stirring occasionally, until cheese melts. Pour cheese sauce over eggs; top with buttered breadcrumbs.

Place custard cups in two 13- x 9- x 2-inch baking pans, and pour hot water into pans to a depth of 1/2 inch. Bake at 350° for 25 minutes.

Place custard cups on a baking sheet. Pipe mashed potatoes around edges of custard cups. Broil 6 inches from heating element 2 minutes or until potatoes are browned. Serve immediately.

Yield: 8 servings.

CRABMEAT-STUFFED MUSHROOM CAPS

24 large mushroom caps	1/3 cup seasoned, dry breadcrumbs
3 Tbsp. butter or margarine, melted	2 Tbsp. chopped parsley
1 cup fresh crabmeat, drained & flaked	1/4 tsp. salt
1/4 cup butter or margarine	1/8 tsp. red pepper

Grated Parmesan Cheese

Clean mushrooms with damp paper towels. Remove mushroom stems; chop and set aside 1 cup stems. Dip mushroom caps in melted butter; place caps, top side down, in a shallow roasting pan.

Sauté reserved mushroom stems and crabmeat in 1/4 cup butter in a large skillet until tender. Stir in breadcrumbs, parsley, salt and pepper.

Spoon crabmeat mixture into mushroom caps, and sprinkle with Parmesan Cheese. Bake at 350° for 15 minutes. Transfer to a serving platter, and serve hot.

Yield: 2 dozen.

CREAMED EGGS IN TOAST CUPS

10 slices bread, crust removed	1 cup milk
Melted butter or margarine	1 cup whipping cream
1/4 cup butter or margarine	1/2 tsp. salt
1/4 cup all-purpose flour	4 hard-cooked eggs, coarsely chopped

Roll each slice of bread flat. Brush one side of each slice with melted butter, and press each into an 8-ounce custard cup. Mold bread to side of cup. Bake at 350° for 15 minutes or until lightly browned. Transfer toast cups to a serving platter; set aside.

Melt 1/4 cup butter in a heavy saucepan over low heat; add flour, and stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk and whipping cream; cook over medium heat, stirring constantly, until thickened and bubbly. Stir in salt and egg.

Spoon 1/3 cup mixture into each toast cup. Serve immediately.
Yield: 10 servings.

REUNION SALAD

3 oz. pkg. Strawberry Jell-O	8 oz. cream cheese, room temp.
3 oz. pkg. Cherry Jell-O	8 oz. cola
1 can crushed pineapple (15-20 oz)	1 cup chopped pecans
1 can pitted cherries	1 cup miniature marshmallows

Drain the canned pineapple and pitted cherries, reserving the juice.

In a medium saucepan, add the 8 oz cola (we use Coke), and the reserved juices from the canned fruit, and bring it to a boil.

Empty the Jello-O mixes and stir to dissolve. Once dissolved, add the cream cheese and stir to mix and melt. Remove from heat.

Add chopped pecans and marshmallows, stir to combine, and put in a pyrex serving dish. Allow to cool slightly; place in refrigerator to set.

FRENCH ONION SOUP

Recipe courtesy of Alton Brown – From Good Eats

10 sweet onions (like Vidalia) or a combination of sweet and red onions	10 oz. apple cider (unfiltered is best)
3 Tbsp. butter	Bouquet garni; thyme sprigs, bay leaf and parsley
1 tsp. salt	1 loaf country style bread
2 cups white wine	Kosher salt
10 oz. canned beef consommé	Ground black pepper
10 oz. chicken broth	Splash of Cognac (optional)
1 cup Fontana or Gruyere cheese, grated	

Trim the ends off each onion then slice from end to end. Remove peel and finely slice into half moon shapes. Set electric skillet to 300° and add butter. Once butter has melted add a layer of onions and sprinkle with a little salt. Repeat layering onions and salt until all onions are in the skillet. Do not try stirring until onions have sweated down for 15 to 20 minutes. After that, stir occasionally until onions are dark mahogany and reduced to approximately 2 cups. This should take 45 minutes to 1 hour. Do not worry about burning.

Add enough wine to cover the onions and turn heat to high, reducing the wine to a syrup consistency. Add consume, chicken broth, apple cider and bouquet garni. Reduce heat and simmer 15 to 20 minutes.

Place oven rack in top 1/3 of oven and heat broiler. Cut country bread in rounds large enough to fit mouth of oven safe soup crocks. Place the slices on a baking sheet and place under broiler for 1 minute.

Season soup mixture with salt, pepper and cognac. Ladle soup into crocks leaving one inch to the lip. Place bread round, toasted side down, on top of soup and top with grated cheese. Broil until cheese is bubbly and golden, 1 to 2 minutes.

Yield: 8 servings.

