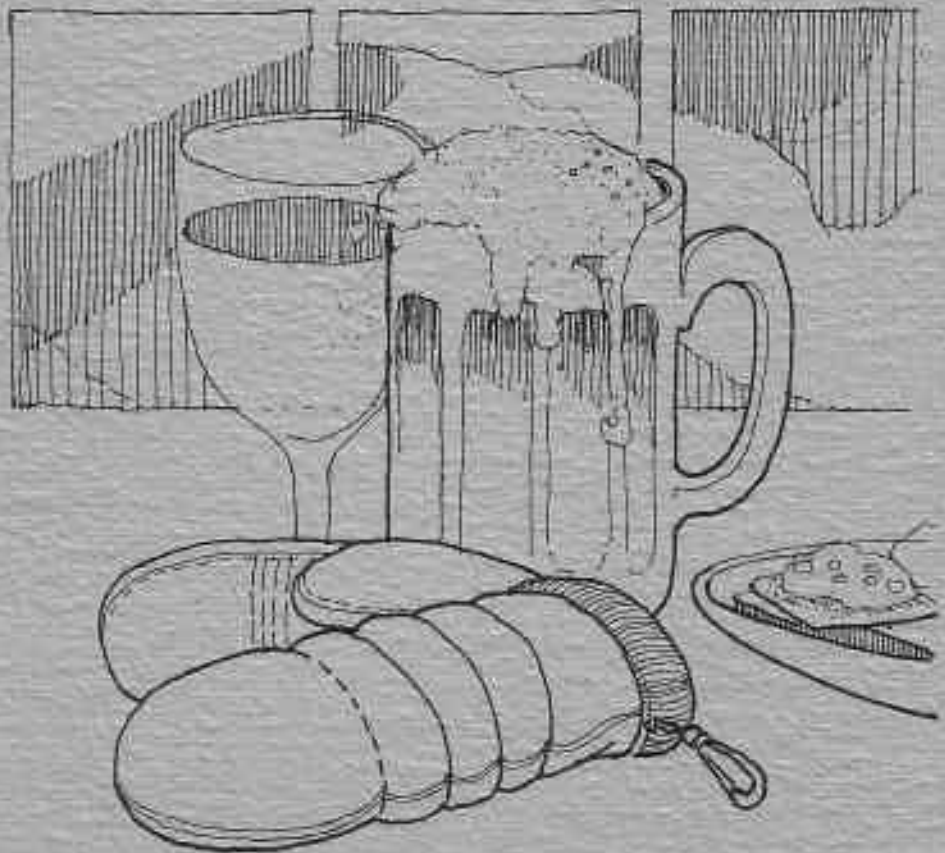


Beverages & Appetizers

Beverages & Appetizers



CHAMPAGNE PUNCH

- 2 bottles (5ths) pink Champagne. (cheapest you can buy)
- 1 5th cheap vodka
- 1 qt. ginger ale
- 1 qt. soda
- 2 small cans frozen limeade
- 1 large cake of ice

Pour vodka and limeade over ice in a large punch bowl. Add sodas next and Champagne last. Stir only enough to mix. Mix at last minute before serving. Serves 20.



Alice Swalm

RUM PUNCH

- 6 oz. orange juice
- 2 1/2 oz. lemon juice
- 2 oz. lime juice
- 2 1/2 oz. sugar syrup
- 6 oz. rum
- 2 oz. grenadine
- 5 oz. club soda

Garnish with orange slices and cherries.
Makes six 4-oz. servings.



Don Cope

**ORANGE JULIUS**

3 oz. (1/3 cup) frozen orange juice concentrate
1/2 cup milk
1/2 cup water
1/4 cup sugar
1/2 t vanilla
5 or 6 ice cubes

Combine all ingredients in blender; cover and blend until smooth - about 30 seconds. Serve immediately. About 3 cups.

Janet Marx

**HOT SPICED PUNCH**

1 46-oz. can Hawaiian Punch
1 large can frozen grape juice (mix according to directions for juice)
1 drop oil of cloves
Few drops oil of cinnamon

Combine in large pan. Heat through. Makes 20 punch cup servings. Oil of cloves and cinnamon can be purchased in drug stores.

Janet Marx

 CUP OF FRIENDSHIP 

1 cup strong coffee
1 cup red wine
1/4 cup fruit liqueur (Grand Marnier or
other)
1/4 cup Cognac
1/4 cup rum
2 cloves
1 small cinnamon stick
Sliced orange and lemon
Sugar to taste

Combine ingredients and bring just to boil.
Serve immediately.

Some lucky PVSers will remember this from La Gloulou in Val Thorens, France, where it is served in a carved wooden "community" bowl called "La Grolle" or "Coupe de l' Amitié." It is passed around the table after dinner and is guaranteed to make friends of enemies!


Bette Walker

 HOLIDAY PUNCH 


2 6-oz. cans each frozen limeade, lemonade,
orange juice
2 qts. cold water
2 qts. white wine
Maraschino cherries, red and green

Pour in punch bowl centered with ice ring with
cherries frozen in the ring.

Marilyn Clark



LA FON'S GLUHWEIN



2 sticks cinnamon
1/2 t ground cloves
1/2 t nutmeg
50 whole cloves
3/4 cup sugar
3 glasses water
1/2 gallon burgundy (any cheap red wine)
20 thin lemon slices

Add sugar and spices to water. Simmer to dissolve sugar. Add wine and heat gently. DO NOT BOIL. Add lemon slices and serve. Serves 16.

Adele Waggaman



CHAMPAGNE COCKTAIL



1 whole frozen apricot*
1 oz. Southern Comfort
1 t shaved ice
Chilled Champagne

Place frozen apricot in a chilled Champagne glass; pour over it the Southern Comfort; add the shaved ice and fill glass with Champagne.

*Freeze can of whole, peeled apricots in cube tray of refrigerator, one apricot in each cube.

Bob Walker

FRIED ASPARAGUS & ARTICHOKE HEARTS

1 box frozen asparagus or equivalent amount of fresh, cooked
 1 box frozen artichoke hearts or equivalent amount of fresh, cooked
 Flour seasoned with salt and pepper
 2 eggs
 Salad oil

Cut vegetables into bite-size pieces and roll in seasoned flour. Beat eggs lightly (use one egg per one box of vegetables). Dip the flour-coated vegetables into the egg and fry individually in salad oil (drop the artichoke hearts into the oil with a spoon). Drain on absorbent paper. Serve hot or at room temperature. Can be made several hours in advance.

Angela Kuff

HOT ASPARAGUS

20 slices of thin white bread
 3 oz. of blue cheese
 8 oz. of cream cheese
 1 egg
 1 can of whole asparagus spears
 1/4 lb. of butter

Trim crust and roll. Blend cheeses and egg, and spread on bread. Put asparagus on bread and roll up. Dip in melted butter and freeze immediately. Cut into three pieces and thaw for 20 minutes. Bake until a little brown on top.

Mary Engleman

 BEAN, TOMATO AND ONION

Fill a 1-qt. jar with a mixture of:

Green beans, barely cooked
 Tomatoes, peeled and chunked
 Onion, thinly sliced

Top with a mixture of:

2/3 cup olive oil
 1/3 cup red wine vinegar
 3 garlic cloves, crushed
 1 t Italian herbs
 1 t salt
 1/4 t pepper

Refrigerate several days before serving (turning to keep covered with liquid). Keeps well. For garlic fiends.

Pat Cope

 DILL BEANS

1 1/2 cups vinegar
 1 1/2 cups water
 1 1/2 cups sugar
 1 1/2 t dill weed
 3 small cans green beans or equivalent
 amount of fresh or frozen

Boil briefly first four ingredients. Pour over beans and refrigerate several days before serving.



Pat Cope

 COCKTAIL QUICHE 

- 8 eggs
- 1/2 cup flour
- 1 t baking powder
- 3/4 t salt
- 3 cups shredded Monterey Jack cheese
- 1 1/2 cups cottage cheese
- 2 4-oz. cans mild green chilies, chopped
- 1 jalapeno pepper, chopped (optional)

Beat eggs together until light. Add other ingredients. Fold in cheese, chilies, and jalapeno. Pour into greased 9-in. square pan. Bake 40 min. at 350. Makes 3-4 dozen and may be frozen.

Alice Swalm

 CHEESE BALL 

- 1 8-oz. pkg. cream cheese
- 1 1/2 or 2 oz. Roka Blue
- 5 oz. Old English cheese
- 1 t Worcestershire sauce
- 1 T chopped onion
- 1 T green olives, chopped

Blend cheeses and mix with other ingredients; roll into ball; roll in or sprinkle with parsley flakes and/or chopped nuts.

Gail Gell

 CHEESE WAFERS

3/4 cup margarine
 1/2 cup shredded cheddar cheese
 1/3 cup shredded bleu cheese
 1 clove minced garlic
 1 t fresh parsley
 1 t chives
 2 cups sifted flour

Cream margarine and cheeses. Add remaining ingredients. Shape into 1 1/2-in. diameter roll and chill. Slice and bake 10 minutes at 375.

Suggestion: Serve with cherry tomatoes.

Pat Cope

 HUMMUS

1 20-oz. can chick peas, drained, reserving liquid
 1/2 cup of reserved liquid
 Juice of 1 1/2 lemons
 1 large clove garlic
 1 t salt
 1 T olive oil

Place all ingredients in blender and buzz for about one minute until smooth. Add more liquid if necessary to achieve consistency of ketchup. Pour into bowl and chill. Serve with raw vegetables or Sahara bread.


Gail Gell

 SPINACH DIP 

- 1 10-oz. pkg. frozen chopped spinach
- 1 8-oz. pkg. cream cheese, cut in cubes
- 3 T milk
- 2 T butter or margarine
- 1/8 t nutmeg
- 6 slices bacon, crisp-cooked, drained, and crumbled
- 1 T lemon juice

Cook spinach according to directions, drain well. In saucepan over low heat, cook and stir together cheese, milk, butter, or margarine and nutmeg until cheese is melted. Add spinach, half the bacon and lemon juice. Put in serving dish, top with rest of bacon. Chill. Serve with crackers or vegetables. Makes 2 cups.

Gail Gell

 CHIPPED BEEF ROLL 

- 1 8-oz. pkg. cream cheese
- 1/4 cup grated Parmesan cheese
- 1 T horseradish
- 1/3 cup chopped stuffed olives
- 2 1/2-oz. chipped beef, chopped

Blend together first four ingredients. Shape into log in waxed paper; then roll in chopped dried beef. Serve with crackers.

Gail Gell

 SPINACH BALLS 

4 pkgs. frozen chopped spinach.
4 cups Pepperidge Farm herb stuffing (1 pkg.)
7 eggs
2 large onions, minced
2 cloves garlic, minced
1 1/2 cups melted margarine
1 1/2 cups grated Parmesan cheese
1 T thyme
Salt and pepper to taste

Cook spinach and drain well. Combine all ingredients. If mixture seems a little too wet, add more bread crumbs. Form into 1-in. balls. Refrigerate for 4 hours. Bake in 325 oven for 25 min. These freeze well.

Alice Swalm.

 SPINACH DIP 

1 pkg. frozen chopped spinach, thawed and drained
1/2 pt. sour cream
2 t mayonnaise
1 t instant minced onion
Salt and pepper

Blend thoroughly and chill. Serve with chips or vegetables.

Marilyn Clark

 GREEK SPINACH ROLLS 

1 pkg. frozen spinach, cooked
1/8 cup sauteed, finely minced onion
1/2 t dill weed
2 oz. shredded mozzarella cheese
2 oz. crumbled Feta cheese
1 T freshly grated Parmesan cheese
Salt and pepper
Filo pastry
Melted butter

Coarsely chop spinach. Add onion, dill weed, cheeses, seasonings. Place on top of two leaves of Filo pastry, 5-in. x 5-in. square (both of which have been topped with melted butter). Fold in ends and roll up. Bake seam side down 20-25 min. at 400. Makes 21 rolls.

Pat Cope

 COCKTAIL BREAD 

1 loaf sliced rye cocktail bread
1 cup mayonnaise
1/2 cup Parmesan cheese
1/2 cup chopped green onions

Mix last three ingredients and spread on sliced bread. Bake in hot oven until bubbly. These may be made ahead of time and stored in refrigerator under Saran wrap.

Alice Swalm

 GREEN DEVIL DIP 

1/3 cup dairy sour cream
1 T green peppercorns
1 T coarsely chopped onion
1 small clove garlic
1/2 t salt
1/2 t paprika
1 8-oz. pkg. cream cheese, softened
1 hard-cooked egg, finely chopped
1 T chopped parsley

In jar of electric blender combine sour cream, green peppercorns, onion, garlic, salt, and paprika; blend well. Add cheese and blend until smooth. Turn into serving dish. Stir in egg and parsley. Serve as dip with assorted vegetable sticks, chips, or crackers. Yield: 1 1/2 cups.

Bette Walker

 SHRIMP MOLD 

1 can tiny shrimp, mashed with a fork
Mayonnaise
Dash of mustard
1 t instant onion
Salt and pepper
Paprika

Mix. Place in margarine cup or small mold. Chill. Serve on plate ringed with round crackers.

Marilyn Clark

 * MARINATED MUSHROOMS *

- 1/3 cup red wine vinegar
 1/3 cup salad oil
 1 small onion, thinly sliced and ringed
 1 t salt
 2 t parsley flakes
 1 t prepared mustard
 1 T brown sugar
 2 6-oz. cans mushrooms, drained

Bring first 7 ingredients to a boil. Add mushrooms and simmer 5 minutes. Pour into bowl and cover. Chill overnight, stirring occasionally. Drain. Serve.



Trudy Santoro

 * SALMON BALL *

- 8 oz. cream cheese
 1 lb. can salmon
 2 T lemon juice
 3 t grated onion
 2 t horseradish
 1/2 t salt
 1/4 t liquid smoke
 Dash Worcestershire sauce
 Dashes of cayenne

Mix and roll in chopped pecans.

Dorothy Mason

 MARINATED MUSHROOMS 

2 lbs. fresh mushrooms
2 pkgs. Good Season's Italian dressing mix
Oil and vinegar as recommended on pkg. of
dressing mix

Wash mushrooms, cut in half if large; use whole if medium. Mix dressing according to pkg. directions and cover mushrooms. Add more oil and vinegar (wine or cider) if necessary as mushrooms must be covered. Let stand in refrigerator at least overnight.

Mushrooms are good for several months if they are not eaten first. In fact, we recommend adding fresh mushrooms to the mixture from time to time.

Malle and Ray McKinley

 PICKLED MUSHROOMS 

1/2 cup salad oil
1/4 cup wine vinegar
1 t sugar
Salt and pepper
2 cloves garlic, pressed
1 lb. mushrooms, sliced

Mix first five ingredients and pour over mushrooms. Sprinkle with fresh parsley. Refrigerate overnight.

Aina Thomas

 MUSHROOMS IN SOUR CREAM WITH DILL 

Fresh mushrooms, sliced (any amount)
Green onions, thinly sliced (optional)
Sour cream
Dill weed
Butter and oil mixture

Saute mushrooms and onions in an equal mixture of butter and oil in a very hot pan. Remove from heat, stir in enough sour cream to liberally coat the mushrooms. Season with salt and pepper, and then add dill weed to taste. Serve on toast as an hors d'oeuvre or stuff into slightly cooked onion or tomato shells as a vegetable.

Don Cope

 CHILI CON QUESO 

- 4 medium onions, chopped
- Olive oil
- 2 large cloves garlic, finely chopped
- 2 small cans peeled green chili peppers
(juice included)
- 1 No. 2 can tomatoes
- 2 cups grated sharp cheese
- 1 cup cream (if desired)

Fry onions in olive oil until transparent. Add garlic and chilies, which have been chopped, and tomatoes. Let simmer until thoroughly blended. Fifteen minutes before serving add cream and cheese. If mixture is too thin, thicken with a small amount of cornstarch and water paste. Keep hot in chafing dish, and use as a dunk with Fritos or crackers.

Bette Walker

 SOY SAUCE DIP 

- 1 large cream cheese (8-oz.)
- 1/2 bottle soy sauce
- 1 pkg. sesame seeds

Use a dish with sides. Cover cream cheese with soy sauce. Roast sesame seeds five minutes and sprinkle over dip.

Mary McCalla

 LATVIAN "PIRAGI"

Filling: Must be prepared ahead, so it can be cooled.

1 onion, finely chopped
 1 1/2 cups 1/4-inch cubed ham,
 boneless butt, or Canadian
 bacon
 4-5 slices bacon, chopped
 1/2 t nutmeg
 Ground pepper

In a large frying pan, saute bacon with onion; remove from pan. Brown cubed ham lightly in bacon fat. Add spices, onion, bacon; drain and refrigerate.

Dough: 1 1/2 cups whole milk
 1 stick butter or margarine
 1/8 cup sugar
 2 t salt
 1 lemon, rind only
 2 envelopes or 2 cakes yeast
 1/2 cup lukewarm water to dissolve yeast
 2 eggs, lightly beaten
 7 cups flour (not over 2 lbs.)



Heat milk up to boiling; add butter, salt, sugar, grated lemon rind; cool to room temperature. Pour warm water over yeast; add to milk mixture; add eggs; add flour one cup at a time - up to 4 cups. Beat with a large wooden spoon. Add rest of flour by hand, kneading for at least 15 minutes. Less flour will make the bread softer. When the dough comes off your hand and fingers (feels smooth), place in a warm place 1 1/2 hours, or until double in bulk. Push the dough back into the bowl and let rise again about 1/2 hour.

 LATVIAN "PIRAGI" (cont.) 

Grease cookie sheets and flour them. Take a piece of dough; roll it out on a large board and cut out 3-in. circles (use a drinking glass); place 1/2 T filling in center, fold over and seal tightly. Form into a crescent shape and place "piragis" on cookie sheet as spaced islands.

Glaze before baking with lightly beaten egg; punch air holes with a fork in three places. Bake at 375-425 until golden brown. Glaze again by rubbing with a slice of bacon.

Aina Thomas

 CHEESE SPREAD 

1 lb. margarine
1/2 lb. sharp cheddar cheese
1/4 lb. grated romano cheese
1 t Worcestershire sauce
1/4 t garlic powder
1/2 t paprika

Have ingredients at room temperature. Whip slowly in mixer until fluffy. Spread on sour dough French bread and heat under broiler until just bubbly.

Alice Swalm

 ❁ ZUCCHINI APPETIZER ❁

3 cups thinly sliced, unpeeled zucchini
 (about 3 small)
 1 cup Bisquick
 1/2 cup finely chopped onion
 1/2 cup Parmesan cheese
 2 T snipped parsley
 1 clove garlic
 1/2 t salt and 1/2 t pepper
 1/2 t seasoned salt
 1/2 t marjoram
 1/2 cup vegetable oil
 4 eggs, slightly beaten

Mix all ingredients and spread in a greased
 12 by 9-in. pan. Bake in 350 oven about 25
 minutes, until golden brown. Cut into 2 by
 1-in. strips. Makes 4 dozen strips and
 freezes well.

Alice Swalm

 ❁ FROZEN CHEESE LOG ❁

3/4 lb. grated New York sharp cheese
 8 slices of chopped raw bacon
 1/2 t Worcestershire sauce
 1/2 t dry mustard
 2 t mayonnaise
 1 medium onion, grated

Beat with beater and shape into a log (line
 empty Saran wrap box), and freeze. Cut slices
 and put on party rye and bake until brown.

Mary Engleman