Entertaining with Elegance
HOW TO MAKE A SNACK TREE: Select a styrofoam cone, 12" to 18" high, at a variety store or florist shop. Give it a firm base: Force the center part of an 8" or 10" angel food cake pan two inches into the bottom of cone. Anchor pan base to a heavy plate with florists' clay so the tree is secure. Cover the cone and the base with green foil. Stick toothpicks into appetizers and "trim the tree." Snacks are easier to remove if you make holes in covered tree with ice pick or skewer, then insert toothpicks. Use evergreens to decorate the snack tree base.

HOW TO MAKE SNACK TREE RELISHES: Meat and Cheese Dippers - Cut 3 X 1½" rectangle of thinly sliced, cooked ham; roll lengthwise and fasten with toothpick. Use small cookie cutters to make salami and bologna cutouts. Cut small cubes of semi-hard cheeses, insert toothpicks carefully. Vegetable Dippers - wash and separate cauliflower into small flowerets; chill in ice water. For Celery Fans - cut celery into 1½" lengths. Slit parallel strips one half the length of each piece, chill in ice water until curled. To make Carrot Daisies - cut pared carrot crosswise into three pieces. Cut five or six lengthwise notches around the carrot, slice into ½" rounds. Place green pepper square stop carrot slice and insert toothpick. For Radish Accordians - wash radishes, cut off both ends. Make crosswise parallel notches the length of the radish. Crisp in cold water.

BLUE CHEESE WHIP

2 (3 oz.) packages cream cheese
1 Tbs. milk
1 (3 oz.) package blue cheese
1 Tbs. minced onion
1 cup heavy cream, whipped

Softened cream cheese. Blend in milk, then blue cheese and onion. Fold in whipped cream. If you wish, garnish with thinly sliced green onions. Makes 7½ cups.

QUICK MUSTARD SAUCE

1 pint dairy sour cream
3 Tbs. horseradish
½ cup prepared mustard

Combine ingredients. Serve cold or heat until mixture simmers and serve warm. Makes 2½ cups.
SAUCY DILL MEAT BALLS

Meat Balls:
1/2# ground beef
1# ground veal
1 can (4 1/2 oz.) deviled ham
1 small can evaporated milk (2/3 cup)
2 eggs
1 cup soft whole wheat bread crumbs (2 slices)
1 small onion, grated or finely diced
1/2 tsp. salt
1/4 tsp. ground cloves
1/4 tsp. pepper
1/4 cup shortening
1/4 cup water

Sauce:
2 Tbs. butter or margarine
2 Tbs. flour
1/2 tsp. salt
1 cup water
1 cup (8 oz. carton) dairy sour cream
1 Tbs. catsup
1 Tbs. dill weed

Make meat balls. Mix ground beef and veal and deviled ham lightly with evaporated milk, eggs, bread crumbs, onion and seasonings until well blended; shape into 72 balls. Brown a few at a time, in shortening in a large frying pan; pour off all drippings. Return all meat balls to pan, add water, cover. Simmer 20 minutes or until cooked through. Make sauce; Melt butter or margarine in a small pan, blend in flour and salt, stir in water. Cook stirring constantly, until sauce thickens and boils one minute. Stir a few tablespoons into sour cream, then stir back into remaining in saucepan. Stir in catsup and dill weed; heat just to boiling. Spoon meat balls into a chafing dish or heated serving bowl, pour hot sauce over.

VEGETABLE DIP

1/2 tsp. Tabasco
1 pkg. onion soup mix (1 1/2 oz.)
1 cup cottage cheese
1 can deviled ham (2 1/4 oz.)
1 cup sour cream

Mix
Stir into above

May be mixed in an electric mixer or processed in a blender for a smoother texture. Use for chips, green onions, carrots, celery, green pepper squares, cauliflower, etc.
Unroll and separate dough from 1 can refrigerated crescent dinner rolls into 8 triangles. Cut each triangle into 4 small triangles. Add your choice of toppings listed below. Bake at 375° for 10-12 minutes, until golden brown. Serve hot.

PIZZA: Spread each small triangle with pizza sauce. Sprinkle generously with Parmesan cheese. Top with slices of pepperoni, browned hamburger, sausage or mushrooms and then with a small triangle of Mozzarella cheese. Bake.

ONION OR GARLIC: Spread each triangle with melted butter and sprinkle with onion or garlic salt. Bake.

OLIVE CHEESE PUFFS

2-4 oz. jars Old English Cheese Spread
1 stick margarine
1 cup or more flour (not more than 2 cups)

Blend together until dough holds together. Take a teaspoon of dough and form around a small stuffed olive. Bake at 400° for 10 minutes. Do not brown.

POPCORN PERSONIFIED
(Enough for eight cups popped corn)

DILL BUTTER: Melt 1/4 cup butter, add 2 tsp. dill weed, blend, drizzle over popcorn and toss.

CURRY BUTTER: Stir 1 tsp. curry powder into 1/4 cup melted butter, pour over popcorn and toss.

GARLIC BUTTER: Stir 1/2 tsp. garlic salt into 1/4 cup melted butter, pour over popcorn and toss.

CRAB APPETIZERS

1 7 1/2 oz. can crab meat - drain and flake
1 tsp. diced onion
4 oz. processed swiss cheese - shredded
1/2 cup mayonnaise
1 tsp. lemon juice
1 5 oz. can water chestnuts - chopped
1 package flaky butterfly refrigerator rolls

Combine first six ingredients and mix well. Separate rolls into three sections (4-5). Pile mixture onto rolls. Bake in 400° oven for ten minutes. Just prior to serving, place in 475° oven just long enough to brown. Usually five minutes.
TINY APPETIZER CRESCENTS

Unroll and separate dough from 1 can refrigerated crescent dinner rolls into 8 triangles. Cut each triangle into 3 small triangles. Add your choice of fillings, listed below. Roll up into crescent shape. Bake on ungreased cookie sheet at 375° for 10-12 minutes until golden brown.

SHRIMP: Place a cooked shrimp in center of each small triangle. If desired, add chili sauce. Roll up and bake.

DEVILED HAM: Spread each small triangle with deviled ham. If desired, spread lightly with mustard. Roll up and bake.

CHEESE: Sprinkle grated sharp Cheddar Cheese on small triangles. Roll up and bake.

FLAKY HAM FLOWERETS

1 can refrigerated 6 flaky biscuits
2 Tbs. butter – melted
\( \frac{1}{4} \) cup (2\( \frac{1}{4} \) oz. can) deviled ham
\( \frac{1}{2} \) tsp. prepared mustard, thin strips of green pepper

Peel each biscuit into two layers. Dip in butter. Cut biscuit from outside almost to center to form 5 petals. Place on ungreased cookie sheet. Combine ham and mustard. Place 1 tsp. mixture in center of each “floweret”. Bake at 400° for 8-10 minutes. Garnish with green pepper. Serve warm. Yield 12.

GREEK SOUP

6 cups strong chicken broth – strained (bouillon cubes may be used)
\( \frac{1}{2} \) cup raw rice
Salt to taste
2 eggs
\( \frac{1}{4} \) cup lemon juice
1 Tbs. flour

Bring broth to boiling, add rice and cook until tender. Salt to taste. Beat the eggs very well. Stir flour into lemon juice and add to beaten eggs, beating continuously. Still beating, slowly add 1\( \frac{1}{2} \) to 2 cups of the hot broth to bring the egg mixture close to soup temperature. Then stir the egg mixture into the remaining hot soup and heat briefly if necessary. Remove from heat. Let stand a few minutes before serving. Serves 8-10.
GREEN PEA FRANCAIS

1 can (4 oz.) mushroom stems and pieces
1 Tbs. butter or margarine
2 cans (11 1/2 oz. each) condensed green pea soup
1 1/2 soup cans water and mushroom liquid
1 cup grated carrot
1/2 soup can evaporated milk

Drain mushrooms, saving liquid. Saute in butter. Add soup, water and mushroom liquid, gradually, and stir until smooth. Add carrot. Heat, simmer 10 minutes or until carrot is tender and flavors blended. Add evaporated milk and blend. 4-6 servings.

STRAWBERRIES AND CREAM SALAD

1 6 oz. package strawberry gelatin
1 10 oz. box frozen strawberries
1 13 1/2 oz. crushed pineapple (not drained)
2 bananas - well ripened, finely diced
1/2 pint sour cream
1/2 cup nuts

Dissolve gelatin in two cups hot water. Add berries, banana, pineapple and nuts. Put half in 7 1/2 x 12 1/2" dish and let set in refrigerator. Save remainder and keep stirred. When set, spread sour cream on that, then pour other half of gelatin mixture on top. Save some sour cream and crushed nuts to dab on top if you wish.

CHILLED FRUIT CUP

13 1/2 oz. can pineapple chunks or tidbits
1 cup orange sections or 1 can mandarin oranges
1 box frozen melon balls
1 or 2 bananas - sliced
1/2 cup fresh strawberries

Use one of the following and let flavors blend:

1/4 cup lemon juice and 2-4 Tbs. sugar or honey

Ginger-Ale

White Wine - Boone's Farm or Gallo Rhine Garten
SUN COUNTRY LIME MOUSSE

2-3 oz. packages lime gelatin \( \text{Mix until gelatin dissolves} \)
2 cups boiling water
1 scant cup salad dressing
2 cups heavy cream - whipped
4-6 drops green food coloring

Cool gelatin and stir into salad dressing, gradually. When well blended stir in whipped cream. Pour into two quart bowl. Chill until firm. Arrange fresh or canned fruit around edge of bowl. Garnish with fresh mint. 10-12 servings.

BEAN SALAD

Drain 1 #2 can of each:
green beans
wax beans
garbanzo beans
kidney beans (rinse)
1 green pepper
1 sliced onion

DRESSING:
2/3 cup vinegar
3/4 cup sugar
1/3 cup oil
1 tsp. each:
salt
pepper
garlic powder

Mix dressing in a jar and shake vigorously. Pour over vegetables and marinate at least 24 hours in refrigerator. Serves 10-12.

LIME HAWAIIAN NUT MOLD

1 envelope (3 oz.) lime flavored gelatin
1 3/4 cups water
1/8 tsp. ginger
5 oz. can boned chicken or turkey - cut-up
1 can (8 1/2 oz.) pineapple tidbits - drained
1/2 cup chopped pecans
Salad greens
1 package (3 oz.) cream cheese
Toasted coconut

Prepare gelatin with water as directed on package, stirring in ginger. Chill until slightly thickened; fold in chicken, pineapple and pecans. Pour into 4 cup mold. Chill. Unmold on salad greens; garnish with cream cheese balls rolled in coconut. 3 servings.
CHICKEN AND RICE CASSEROLE

1 chicken - cut-up or 6 pieces
1/2 cup Uncle Ben's Rice
1 can cream of chicken soup
1 envelope powdered onion soup
1 1/2 cups water

Grease casserole dish. Put uncooked rice in bottom, add chicken soup and water, then place raw chicken on rice, sprinkle with onion soup, cover and bake at 250° for 2 1/2 hours.

HONEY-ORANGE SQUASH

Three acorn squash - cut in half, remove seeds, place cut-side down in baking pan. Pour in boiling water to 1/2 depth. Bake at 400°-25 minutes. Turn squash cut-side up. Fill centers and brush edges with honey mixture and bake until tender (about 25 minutes longer.)
2 Tbs. butter or margarine - melt in heat proof dish
1/4 cup honey
2 Tbs. frozen orange juice concentrate
1 tsp. salt
1/8 tsp. nutmeg, if desired

Blend ingredients and use as directed. Serves 6.

OVEN BROWNED POTATO ROUNDS

4-6 potatoes - peel and slice 1/8" thick. Stand vertically in a bread pan to hold them upright.
1/3 cup butter - melted
3 tsp. onion flakes - or diced onion
1 tsp. worcestershire sauce

Blend the last three ingredients and spoon over potatoes. Bake at 400° for one hour. Baste occasionally.
FRUIT FLAMBÉ

1 1 pound can (2 cups) pitted dark sweet cherries
1 1 pound can apricot halves
1 20 ounce can pineapple chunks
1 11 ounce can mandarin oranges
1 cup combined reserved fruit syrups
6 sugar cubes
Lemon extract
¼ cup brandy

Into a bowl, drain cherries, apricots, pineapple and oranges, reserve liquid. Pour 1 cup of water into skillet, then place blazer pan in skillet. In blazer pan, place fruit and 1 cup reserved syrups. Heat at 225° until liquid reaches a boil, about 8-10 minutes. Reduce heat to "warm" immediately. In a small dish, saturate sugar cubes in lemon extract or place a few drops on each cube. Place cubes on top of fruit. Just before serving, heat brandy on range in a small sauce pan over medium heat just until it reaches a boil. Pour immediately over heated fruit in blazer pan. Carefully but quickly ignite brandy. Dim dining room lights for more effective flaming. Serve in dessert dishes, or as sauce over ice-cream or unfrosted cake slices. Makes 10-12 servings.

HEAVENLY TORTE

Follow package directions for a yellow cake mix, except use four egg yolks rather than two whole eggs. Spread the batter in 2-8” or 9” prepared pans. Spread the following over batter:

Beat four egg whites with few grains salt until frothy. Gradually beat in 2/3 cup sugar until stands in peaks.

Over meringue, sprinkle ¼ cup shaved blanched almonds and 2 tablespoons sugar. Bake at 350° for 40-45 minutes.

Cool in pans for 15 minutes. Remove carefully from pans. Cool on rack, meringue side up.

To serve, cover the meringue of bottom layer with a package of frozen red raspberries or strawberries, partially thawed and drained. Over berries, spread 1 cup whipping cream, whipped stiff with 2 tablespoons sugar. (Save some whipped cream and a few berries to decorate the top). Cover the other layer, meringue side up. Makes 10-12 servings.
FROZEN PUMPKIN DESSERT

1 1/2 cups chopped pecans - toasted in oven (WATCH carefully)
1 # can pumpkin or 2 cups)
1 cup sugar
1 tsp. salt
1 tsp. ground ginger
1 tsp. ground cinnamon
3/4 tsp. nutmeg
1/2 gallon vanilla ice-cream - softened


CHOCOLATE ICE-CREAM SOPHISTICATE

1/2 cup chopped blanched almonds
2 Tbs. butter
3/4 square unsweetened chocolate
1/4 cup sifted powdered sugar
1 quart vanilla or chocolate ice-cream
1 cup whipping cream - whipped

Lightly brown almonds in butter over very low heat. Add chocolate and stir until melted. Remove from heat and blend in powdered sugar. Break ice-cream into chunks and let soften slightly. Fold in whipped cream, and lightly stir in chocolate mixture to give marbled effect. Spoon into 1 1/2 quart ring mold and freeze. To serve, unmold on chilled platter, and fill center with cocoa-dusted pears or Coconut Snowballs.

COCONUT SNOWBALLS: Cut cake into small cubes and frost with powdered sugar icing. Coat heavily with flaked coconut.
EGGNOG BAVARIAN

4 eggs, separated
2/3 cup sugar
1/8 tsp. salt
2 cups eggnog (from a 4-cup can or container)
2 envelopes unflavored gelatin
2 tsp. rum flavoring or extract
2 cups cream for whipping

1. Beat egg yolks slightly in the top of a small double boiler; stir in 3 Tbs. of the sugar, salt and eggnog, sprinkle gelatin over. (Set remaining sugar aside until later.)

2. Cook, stirring constantly, over simmering water, 5 minutes, or until gelatin dissolves and mixture thickens slightly and coats a metal spoon; stir in rum flavoring or extract.

3. Strain into a large bowl, set bowl in a pan partly filled with ice and water to speed setting. Chill at room temperature, stirring often, just until as thick as unbeaten egg-white.

4. While mixture chills, beat egg whites until foamy-white and double in volume in a large bowl, sprinkle in remaining sugar, 1 Tbs. at a time, beating all the time until sugar dissolves and meringue stands in firm peaks. Beat 1 1/2 cups of the cream until stiff in a medium-size bowl. (Set remaining 1 cup cream aside for garnish.)

5. Fold meringue, then whipped cream into thickened gelatin mixture until no streaks of white remain. Spoon into an 8 cup mold. Chill several hours, or until firm. (Overnight is best.)

6. When ready to unmold, run a sharp-tip thin blade knife around top of mold, then dip mold VERY QUICKLY in and out of a pan of hot water. Cover mold with a serving plate; turn upside down; gently lift off mold.

7. Beat saved ½ cup cream until stiff in a small bowl; spoon in puffs on top of mold. Garnish with chocolate curls, if you wish. (To make, shave thin strips from a square of unsweetened chocolate with a vegetable parer or knife.)
BROWNIE MERINGUE KISSES

2 egg whites
Dash of salt
$\frac{1}{2}$ tsp. vinegar
$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup sugar
1-6 oz. square semi-sweet chocolate (melt and cool)
3/4 cup chopped walnuts


FROZEN MINT DESSERT

25 Oreo cookies - crushed
1/3 cup melted oleo - mix together and spread in 13 X 9" pan. Freeze
1/2 gallon mint chocolate chip ice-cream - soften a bit and spread over base. Freeze.

1 cup powdered sugar )Bring to boil over direct heat
2/3 cup evaporated milk )and cook until thick, cool thor-
2 Tbs. butter )oughly-several hours

DUNDEE TEA BARS

$\frac{1}{2}$ cup butter (oleo) )beat until fluffy
$\frac{1}{2}$ cup sugar )beat in
1 tsp. vanilla) 2 eggs
1 1/2 cups flour )beat in
1 tsp. baking powder) 1/2 tsp. salt
3/4 tsp. nutmeg )sift together and add gradually
3/4 cup chopped candied cherries, pineapple, citron or mixed fruits, 1/2 cup raisins, 1/2 cup chopped nuts

Bake at 325° 25-30 minutes in a 9" square pan

GLAZE:
$\frac{1}{4}$ cup confectioners' sugar
1 tsp. lemon juice
$\frac{1}{2}$ tsp. water
Put on glaze while bars are warm.
**Butter Cookies - Spritz**

1 cup soft butter
1/2 cup sugar
1 egg
3 tsp. flavoring (1 vanilla, 2 almond) add
3 cups sifted flour (sift together and)
1/2 tsp. baking powder stir into above

Chill dough, roll very thin (1/16" cut into desired shapes or use in cookie press.) Bake until delicately brown.

400° oven - 5-7 minutes

**Yield** about 7 dozen

**Sour Cream Chocolate Fudge Brownies**

1 package sour cream chocolate fudge cake mix - dry
1 egg
1/3 cup water
1/4 cup salad oil

Mix all ingredients until smooth

1/2 cup broken nutmeats, if desired - add

Spread into greased 13 x 9' pan. Bake 30-35 minutes in a 350° oven. Cool; frost if desired. **Yield:** 4 doz. 1 1/2" squares.

**Greek Punch**

10 oranges - juice of (approximately 30 oz.)
3 lemons - juice of (approximately 4 oz.)
2 cups sugar
1 cup strong hot tea
3 quarts hot water

Boil water and sugar, add hot tea. Add a few orange and lemon rinds and boil a few minutes. Add orange and lemon juice, strain while hot into a large punch bowl, garnish with slices of orange or lemon. May be served warm. If served cold, use an ice ring and ginger ale or other carbonated beverage. May also be served with Cognac or Rum (approximately 7 oz.).
FROTHY PARTY PUNCH

1 6 oz. can frozen lemonade
2 (approximately 30 oz.) bottles lemon-lime carbonated beverage
1 quart lime sherbet
Maraschino cherries

Put lemonade in punch bowl, add carbonated beverage (pour slowly). Add lime sherbet and cherries. Stir.

COLD CIDER PUNCH

1 quart apple cider or juice
2 cinnamon sticks
6 whole cloves
½ cup orange juice
14 oz. lemon-lime soda

Simmer ½ the apple juice with spices for ten minutes. Chill several hours or overnight. Remove spices and mix with remaining ingredients. Add sparkling beverage. May add sherbet or ice-cream.

BANANA APRICOT NUT BREAD

3 cups Bisquick baking mix
2/3 cup sugar
1/3 cup flour
1 egg
½ cup milk
1 cup mashed bananas (? to 3 medium)
1 cup chopped nuts
½ cup diced dried apricots

Combine baking mix, sugar, flour, egg, milk and bananas; beat vigorously 1 minute. Stir in nuts and apricots. Pour batter into greased loaf pan, 9 X 5 X 3". Bake in 350° oven 50 to 60 minutes or until wooden pick inserted in center comes out clean. Cool thoroughly before slicing.
COCONUT COFFEE RING

2 cans refrigerated butterflake or snowflake dinner rolls
1 cup sugar
3/4 tsp. cinnamon
1/2 cup milk
1/2 cup flaked coconut
1/2 cup chopped pecans
1/2 cup chopped maraschino cherries

Separate dough into rolls. Combine sugar and cinnamon. Dip individual rolls in milk, then in cinnamon-sugar. Place about half of the rolls side-by-side on edge in greased 10-inch ring mold or Bundt pan. Sprinkle 3/4 of the coconut, pecans and cherry mixture over rolls. Place remaining rolls over filling and sprinkle remaining topping. Bake at 375°F for 20-30 minutes, until golden brown. Loosen and turn onto cooling rack, spread with Vanilla Nut Glaze and garnish with cherries. Serve warm.

VANILLA NUT GLAZE

1 cup confectioners' sugar
1 Tbs. milk
2 Tbs. chopped nuts
1/2 tsp. vanilla extract

Combine all ingredients and blend until smooth. Add a little more milk, a few drops at a time, until of spreading consistency.

ALMOND COFFEE CAKE

2 cans refrigerated raisin Danish rolls with icing
4 cup raisins
1 1/2 tsp. grated orange rind
1 tsp. orange extract
2 Tbs. blanched, slivered almonds

Separate rolls, stand rolls on edge in 2 rows in greased 9 X 5 X 3" loaf pan. Combine raisins, orange rind and orange extract. Sprinkle between rolls. Sprinkle 1 Tbs. almonds over rolls. Bake at 350°F for 35 minutes, until deep golden brown. Cool 10 minutes. Remove from pan, spread with icing, garnish with remaining almonds.
Merry Christmas from the Board of Water & Light 1972