Return to Elegance
ALMOND CHEESE BALL

\frac{1}{2} \text{ lb. sharp cheddar cheese} \\
3 \text{ oz. cream cheese} \\
\frac{1}{4} \text{ cup pimiento, chopped} \\
1 \text{ cup sliced natural almonds} \\
1 \text{ Tbs. lemon juice} \\
\frac{1}{2} \text{ tsp. salt} \\
1 \text{ tsp. Worcestershire sauce} \\
1 \text{ tsp. grated onion} \\
\text{Dash cayenne}

Grate cheddar cheese—combine with softened cream cheese, pimiento, \frac{3}{4} \text{ cup almonds, lemon and cayenne. Shape into ball, coat with remaining almonds. Serve chilled.}

CHAFING DISH CHICKEN CANAPES

3 \text{ Tbs. butter} \\
3 \text{ cans mushrooms, or } \frac{3}{4} \text{ lb. chopped, fresh mushrooms} \\
\frac{1}{2} \text{ Tbs. salt} \\
1 \text{ Tbs. lemon juice} \\
3 \text{ Tbs. flour} \\
1 \text{ cup sour cream} \\
1 \text{ 4 3/4-oz. can chicken spread} \\
3 \text{ Tbs. chopped scallions} \\
\frac{1}{2} \text{ tsp. Worcestershire sauce}

Melt butter in top of double boiler, add mushrooms and cook 3 min. Add salt and lemon juice; cover pan and cook for another 3 min. Sprinkle flour over mushrooms; stir until mixture thickens. Add sour cream, chicken spread, scallions and Worcestershire sauce. Stir continuously cooking until mixture is bubbly. Turn into top of chafing dish. Serve with small pieces of toast.
HAM'N CHEESE CRESCENT SNACK

8 oz. can refrigerated crescent rolls
1 tsp. prepared mustard
1/3 cup sliced stuffed green olives
   or pitted ripe olives, if desired
4 1/2 oz. deviled ham (canned)
1 cup (4 oz.) shredded Swiss or
   Cheddar cheese
1 egg, slightly beaten
1 tsp. sesame seed, if desired

Preheat oven to 375°. On ungreased 15x10" jelly roll pan, separate crescent dough into 2 large rectangles. Overlap long sides to form 13x7" rectangle; firmly press edges and perforations to seal. In small bowl, combine mustard, olives and deviled ham. Spread ham filling lengthwise down center 1/3 of dough to within 1" of ends; sprinkle with cheese. Make cuts 1" apart on each side of rectangle just to edge of filling. Fold ends of dough 1" over filling. Fold strips of dough at an angle halfway across filling, alternating from side to side. Brush with egg; sprinkle with sesame seed. Bake 15 to 20 min. until golden brown. Refrigerate any leftovers, yield is about 1 dozen snacks.

SHRIMP DIP SPECIAL

1 can (10 3/4 oz.) condensed cream of shrimp soup
1 package (8 oz.) cream cheese, softened
1/4 cup finely chopped celery
2 Tbs. chili sauce
1 Tbs. finely chopped onion
Dash Worcestershire
1/2 flat can tiny deveined shrimp, if desired

With electric mixer or rotary beater, gradually blend soup into cream cheese. Beat just until smooth (over-beating makes dip thin). Stir in remaining ingredients. Chill 4 hours or more. Serve as a dip with crackers or chips. Makes about 2 cups.
CURRIED AVOCADO SOUP

\[\begin{align*}
\text{¼ cup margarine or butter} & \quad \text{1 cup heavy cream} \\
\text{½ cup finely chopped onion} & \quad \text{2 ripe avocados, (1½ lb.)} \\
1\frac{1}{2} \text{ tsp. curry powder} & \quad \text{1 Tbs. lemon juice} \\
2 \text{ cans, 13 3/4-oz. size clear chicken broth} & \quad \text{1 tsp. salt} \\
& \quad \text{Dash cayenne} \\
& \quad \text{½ cup sour cream}
\end{align*}\]

1. In hot butter in medium pan, sauté onion and curry powder, stirring occasionally for 5 min.
2. Add chicken broth; bring to boiling. Simmer, uncovered 5 min. Slowly add the heavy cream, stirring constantly; simmer uncovered 5 min.
3. Peel avocados; remove pits, cut flesh into chunks. In electric-blender container add half the avocado and ½ cup hot chicken broth mixture. Blend at high speed 30 seconds, or until mixture is smooth. Turn into small bowl and repeat with remaining avocado and ½ cup broth.
4. Stir avocado mixture, lemon juice, salt and cayenne into remaining broth mixture in saucepan; mix well.

HOT BOUILLON

\[\begin{align*}
\text{2 cans, 10½-oz. each condensed beef broth (Bouillon)} & \quad \text{1/8 tsp. pepper} \\
\text{2 soup cans water} & \quad \text{1/8 tsp. salt} \\
\text{½ cup sherry, if you wish} & \quad \text{1/8 tsp. onion salt} \\
\text{1/8 tsp. celery salt} & \quad \text{1/8 tsp. sweet basil}
\end{align*}\]

In large kettle, heat all ingredients to simmering. Serve hot. Yield: 12 servings, about 3/4 cup each.
ANGEL FRESH FRUIT MOLD

1 pkg. (3 oz.) lime flavor gelatin  1 cup fresh strawberries, quartered
1 cup boiling water  1/4 cup seedless grapes
1/2 cup cold water  1/2 cup miniature marshmallows
2 cups fresh peaches or nectarines, diced  1 cup whipping cream
Crisp iceberg lettuce

Dissolve gelatin in boiling water; add cold water. Chill until mixture mounds on spoon. Fold fruits and marshmallows into gelatin. Whip cream until stiff; fold into fruit-gelatin mixture. Turn into 9x5x3-in. loaf pan. Chill until firm, slice and serve on lettuce. Makes 6 to 8 servings.

CRANBERRY SALAD SQUARES

1 pkg. black cherry-flavored gelatin  1 lb. can whole berry cranberry sauce
3/4 cup very hot water  Soured cream
1/2 cup gingerale  Ground cinnamon

Dissolve gelatin in water. Stir in whole berry cranberry sauce and gingerale. Pour into 8x8" pan. Chill until firm, cut into squares to serve on lettuce. Garnish with commercial soured cream mixed with dash of cinnamon. Makes 4 to 6 salad squares.

CRANBERRY AND WINE SALAD

1 6 oz. pkg. strawberry gelatin  1/4 cup port wine (Mogen David)
1 cup boiling water  1 lb. 4 oz. can drained crushed pineapple
1 1-lb. can whole cranberry sauce  1 cup celery, chopped
1/4 cup pineapple juice  1/4 cup nuts

Dissolve gelatin in boiling water. Add to whole cranberry sauce which has been broken up. Add other ingredients. Blend. Let set in refrigerator several hours or overnight.
LIME-PINEAPPLE AMBROSIA

1 3-oz. pkg. lime gelatin ) mash
2 3-oz. pkgs. cream cheese-softened) together
1 cup (minus 2 Tbs.) boiling water - add slowly
to above, mixing well
1 tall thin can (13½-oz.) crushed pineapple -
drain juice and add enough water to make 1
cup liquid (minus 2 Tbs.)
Mix all ingredients listed above and let set to
egg white consistency
By hand - fold in softened frozen whipped
topping (10-oz.) a little at a time
¼ cup broken pecans or chopped walnuts - if
desired
Chill well. Serves 8 to 10.

CRANBERRY-NUT COFFEE CAKE

¼ cup brown sugar 2 Tbs. granulated sugar
(packed) 1 egg
½ cup chopped walnuts 2/3 cup water or milk
½ tsp. cinnamon 2/3 cup whole cranberry
2 cups bisquick type sauce
  baking mix Frosting

Heat oven to 400°. Grease square pan, 9x9x2".
Mix brown sugar, walnuts and cinnamon. Combine
baking mix, granulated sugar, egg and water;
beat vigorously ½ min. Spread in pan; sprinkle
with nut mixture. Spoon cranberry sauce over
top. Bake 20-25 min. While warm, spread with
frosting. Makes 9 servings. Frosting: Blend 1
cup confectioners' sugar, ½ tsp. vanilla and
about 1 Tbs. water.
FRENCH COFFEE CAKE

\[ \frac{1}{4} \text{ cup butter} \]
\[ 1 \text{ cup sugar} \]
\[ 3 \text{ eggs} \]
\[ 1 \text{ tsp. vanilla} \]
\[ \frac{1}{4} \text{ tsp. salt} \]
\[ \text{2 cups sifted flour} \]
\[ 1 \text{ tsp. baking soda} \]
\[ 1 \text{ tsp. baking powder} \]
\[ 1 \text{ cup sour cream} \]

Cream butter and sugar; add eggs one at a time, beat thoroughly, add vanilla. Add dry ingredients alternately with sour cream. Pour half into buttered tube pan, cover with half of topping, nuts; add rest of batter and then rest of topping and nuts. Bake at 350° for 50 min.

Topping: mix together 2 Tbs. soft butter, 3 Tbs. flour, 3/4 cup brown sugar, 1 tsp. cinnamon, and 1/4 cup chopped nuts.

JAM'N CRESCENT SWEET ROLLS

8 oz. can refrigerated crescent dinner rolls
2 Tbs. peach, pineapple or apricot preserves
or orange marmalade
2/3 cup powdered sugar
\[ \frac{1}{4} \text{ tsp. grated lemon peel} \]
\[ 2 \text{ Tbs. preserves} \]
\[ 1 \text{ tsp. lemon juice} \]
\[ 2 \text{ Tbs. finely chopped nuts, if desired} \]

Preheat oven to 400°. Grease cookie sheet. Separate crescent dough into 4 rectangles; firmly press perforations to seal. Spread 2 rectangles with the 2 Tbs. preserves. Place remaining rectangles over preserves, lightly press together. Cut each rectangle lengthwise into 4 strips. Twist each strip several times and form into a coil on prepared cookie sheet. Bake 10-13 min. until golden brown. Remove from pan immediately. In small bowl combine remaining ingredients except nuts; spread over rolls. Sprinkle with nuts, serve warm. Makes 8 rolls.
CELELY ALMONDINE

4 cups celery - slice and cook 'til just tender (or 2 cans green beans)
1 can cream of chicken soup
1 small jar pimento - cut into 1/4" bits
1 small can water chestnuts - sliced thin
3/4 cup bread crumbs sauteed in 1/4 cup butter

Combine all ingredients. Top with 1 cup slivered almonds. Bake at 350° for 35 minutes.

WILD RICE ELEGANT

One 6 oz. box of Uncle Ben's Long Grain and Wild Rice. Prepare as directed on package.

Fry 6 slices of bacon, diced, 'til crisp. Drain off all but 3 Tbs. fat. Add 4 medium size green onions, finely chopped, and 10 fresh mushrooms, thinly sliced; cook 'til tender. Stir in rice, salt, pepper; heat through. 6-8 servings.

CHICKEN AU VIN

4 medium chicken breasts, cooked
1/2 clove garlic mashed with 1/2 tsp. salt
1 can cream of mushroom soup, undiluted
1/2 cup cream
1/2 cup sauterne or sherry
1/2 cup grated cheddar cheese
1/2 cup mayonnaise
2 pkgs. frozen broccoli spears, cooked and drained
1 Tbs. lemon juice
2 Tbs. melted butter
1/4 cup parmesan cheese
1/2 cup slivered toasted almonds

Remove skin and bones from cooked chicken and leave in large pieces. Mix garlic, soup, cream in heavy pan, heat to boiling. Remove from heat and stir in sauterne or sherry, cheese and mayonnaise and add chicken. Turn into casserole, bake at 350° for 15 min. Top with hot broccoli. Dribble lemon juice and butter over vegetable. Bake for 5 more min. Sprinkle with cheese and almonds before serving. Yield: 8 servings.
ZUCCHINI CONTINENTAL

8 small zucchini (about 2 lbs.)
3/4 cup butter or margarine
1 clove garlic, crushed
2 tsp. water
3/4 tsp. salt
1/8 tsp. pepper

Cut zucchini lengthwise in half. Melt butter in large skillet; add remaining ingredients. Cook and stir zucchini in butter mixture until slightly brown. Cover tightly; cook 6-8 min. or until zucchini is crisp-tender. 8 servings.

SKIPPER'S CASSEROLE

2 Tbs. butter or margarine
3/4 cup finely chopped green pepper
3/4 cup chopped onions (fresh or frozen)
3 Tbs. flour
3/4 tsp. salt
3/8 tsp. dill seed (or celery seed)
3/8 tsp. pepper
1 can (13 oz.) evaporated milk
1 can (4 oz.) mushrooms
2-3 tsp. Worcestershire sauce
1 can salmon (12-16 oz.)
1 pkg. (10 oz.) frozen peas, partially defrosted and broken apart
4 cups frozen tater tots

Preheat oven to 400°. Grease a 2 quart casserole. In a 2 quart saucepan over medium heat, melt butter and cook green pepper and onion until tender but not brown. Stir in flour, salt, dill seed and pepper until blended. Gradually stir in milk, liquid drained from the mushrooms and Worcestershire sauce. Cook, stirring constantly, until smooth and thickened. Add salmon, peas and mushrooms; return to boil, spoon mixture into casserole. Arrange frozen tater tots in a single layer on top. Bake for 30 min. or until hot and bubbly in the center. Yield: 6-8 servings.
HOT CHICKEN SALAD RING-DING

1/2 cups cooked chicken, diced
1 can (8-oz.) pineapple tidbits
1/4 cup mayonnaise or salad dressing
1/4 cup diced celery

1/4 cup chopped almonds
3/4 Tsp. salt

3/4 Tsp. pepper

1/8 Tsp. pepper

1 can (8-oz.) refrigerator crescent rolls
1 egg, beaten

Combine chicken, pineapple, mayonnaise, celery, almonds and green pepper. Add salt and pepper, toss. Set aside. Separate rolls into 8 triangles. Arrange on greased cookie sheet in a circle with bases overlapping, narrow tips pointing outward (open center 3" diameter). Top by spooning chicken salad in a ring around base of triangles, packing firmly to insure ring shape; then fold dough tips around filling and tuck under ring. Brush with beaten egg, bake at 350° for 25-30 min. until golden. Serve hot. Makes 4 servings.

CHOCOLATE BAVARIAN WITH CANDIED FRUIT

2 envelopes unflavored gelatin
1/2 cup sugar, divided
4 tsp. salt
4 eggs, separated
1 tsp. vanilla

2 cups milk

Mix gelatine, 1/2 cup sugar, salt in saucepan. Beat together egg yolks and milk; stir into gelatine mixture. Add chocolate pieces. Cook over low heat, stirring constantly, until gelatine dissolves and chocolate is melted, 5-8 min. Remove from heat; beat with rotary beater 'til chocolate is blended and smooth. Stir in vanilla. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Beat egg whites 'til stiff but not dry. Gradually add remaining 1/4 cup sugar and beat until very stiff. Fold into chocolate mixture. Fold in whipped topping. Turn into a 10 cup ring mold. Chill 'til firm. Unmold. Garnish with wreath of whipped cream and candied fruit. Serves 12, but recipe may be halved easily.
CHRISTMAS DELIGHT

1 3½-oz. pkg. instant pistachio pudding
#2 can crushed pineapple (1 lb., 4-oz.)
1 small container frozen whipped topping
Nuts

Sprinkle dry pudding mix into pineapple and blend. Blend slightly softened whipped topping into above. Chill. Sprinkle top with chopped pistachios for decoration.

PRALINED ENGLISH MUFFINS

½ cup firmly packed brown sugar)
½ cup chopped walnuts
Combine
4 English Muffins - pull apart, toast
Butter or margarine - butter, sprinkle above mixture on top
Broil until bubbly

CRANBERRY REFRIGERATOR CAKE

2 cups fresh or frozen cranberries, chopped
1 large banana, diced
2/3 cup granulated sugar
2 cups crushed vanilla wafers
½ cup margarine
1 cup confectioners sugar
2 eggs
½ cup chopped nuts
1 cup whipping cream

Mix together chopped cranberries, banana and granulated sugar. Set aside while you prepare rest of recipe. Place ½ the crushed vanilla wafers in bottom of 8x8" pan. Cream margarine and confectioners sugar together, add eggs and beat well. Spread this mixture over the crumbs. Now top with a layer of the cranberry-banana mixture and sprinkle with the chopped nuts. Whip the cream until it peaks and spread over the cranberries and nuts. Cover all with remaining crushed wafers and chill at least 4 hours before serving. The best flavor results if chilled overnight. Serves 9-12.
ENGLISH TRIFLE

1 3-oz. pkg. ladyfingers, split
1 10-oz. pkg. frozen raspberries, thawed, drained, and juice reserved
1 small size pkg. raspberry gelatin
2 Tbs. cream sherry
1 pkg. Bird's English dessert powder
½ pint heavy cream, whipped and sweetened with sugar and vanilla
Nuts, glace fruit, candied cherries, for garnish

Line bottom and sides of 2 quart glass bowl with ladyfinger halves. Put raspberries over bottom layer of ladyfingers. Sprinkle sherry over the fruit. Make gelatin according to pkg. directions, using reserved raspberry juice in place of water. Do not let it set. Pour carefully over the layers of ladyfingers and fruit. Refrigerate until set. Mix Bird's dessert powder and 5 Tbs. sugar in saucepan. Add 3 Tbs. milk, blend well, add remainder of the 2 cups milk and bring to a bubble. Let cool; skim top and pour mixture over gelatin. Refrigerate until set. Just before serving spread top with whipped cream. Decorate with garnish of your choice. Serves 8.

FRENCH CREAM PIE

½ cup butter or margarine) Cream well
3/4 cup sugar )
1 square bitter chocolate,) melted ) Add to above
1 tsp. vanilla )
2 eggs - Add one at a time and beat 5 min. after each
8" graham cracker crust

Pour into shell, chill or freeze. Decorate with whipped cream and chocolate shot. Can handle from freezer any way - put in refrigerator for a while, or take out of freezer, decorate and cut, serve with coffee and it will be defrosted enough to eat.
HONEY-FRUIT CAKE

1/2 pkg. yellow cake mix  1 tsp. ginger
2 eggs  3 Tbs. vinegar
1 cup candied fruit  2 tsp. salt
1/4 cup honey  Pinch baking soda
1/3 cup water

Beat eggs in large bowl; add remaining ingredients and mix well. Pour into greased and floured 8" baking pan and bake at 325° for 45 min. Recipe doubles well using 9x12" pan.

MOCHA WALNUT TORTE

1 pkg. plain brownie mix (about 1 lb.)
3/4 cup coarsely chopped walnuts
11/2 cups whipping cream
1/3 cup brown sugar, packed
3/4 tsp. freeze-dried coffee
Walnut halves

Prepare brownie mix according to pkg. directions for cake-like brownies; stir in walnuts. Spoon into 2 greased 8-in. layer cake pans. Bake at 350° F. 20 to 25 min., just until baked through. Let stand 5 min., then turn out onto wire racks to cool. Combine cream with brown sugar and instant coffee, and let stand about 5 min. Whip cream until stiff. Spread between layers and on top. Chill for several hours or overnight. Decorate with walnut halves before serving. Makes about 12 servings.
PUMPKIN PIE SQUARES

1 cup sifted flour
1/2 cup quick-cooking rolled oats
1/2 cup brown sugar, firmly packed
1/2 cup butter
1 (1 lb.) can pumpkin
1 (13½-oz.) can evaporated milk
2 eggs

3/4 cup sugar
1/2 cup chopped pecans
1 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. ground cloves
1/2 cup brown sugar, firmly packed
2 Tbs. butter

Combine flour, rolled oats, 1/2 cup brown sugar, 1/2 cup butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13x9x2" pan. Bake at 350° for 15 min. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in mixing bowl; beat well. Pour into crust. Bake at 350° for 20 min. Combine pecans, 1/2 cup brown sugar and 2 Tbs. butter; sprinkle over pumpkin filling. Return to oven and bake 15-20 min. or until filling is set. Cool in pan and cut in 2" squares. Makes 2 dozen.

CHOCOLATE CRACKLES

1 (1 lb. 2½ oz.) package devils food cake mix
2 eggs, slightly beaten
1 Tbs. water
1/2 cup solid vegetable shortening
Confectioners sugar

Combine cake mix, eggs, water and shortening. Mix with a spoon until well blended. Shape dough into balls the size of small walnuts. Divide in 1/4's, each 1/4 = 12 cookies. Roll balls in confectioners sugar. Place on greased baking sheets. Bake in moderate oven (375°) 8-10 min. Makes 48 cookies.
CHURCH WINDOW CANDY

12 ounces chocolate chips
1 cup chopped walnuts
1 stick margarine or butter
1 7 ounce package coconut
1 10½ ounce package colored marshmallows

Melt chips and butter, cool. Add nuts and marshmallows. Divide mixture in half to form two long rolls. Roll each in coconut; wrap in waxed paper and chill for 24 hours. Slice.

FIESTA BARS

1 (6-oz. pkg. tiny butterscotch bits
½ cup butter or margarine
½ cup brown sugar
1 1/3 cups flour
3/4 tsp. baking powder
¼ tsp. salt

1 cup slivered almonds
¼ cup finely diced mixed candied fruit
¼ cup finely diced raisins
2 slightly beaten eggs
1 Tbs. sugar
1 Tbs. grated orange rind

Melt 1 (6-oz.) pkg. tiny butterscotch bits and ½ cup butter or margarine in top of double boiler over hot water. Remove from heat. Add ¼ cup brown sugar, blending well. Sift together 1 1/3 cups flour, 3/4 tsp. baking powder and ¼ tsp. salt. Add to butterscotch mixture. Spread in 13x9-in. baking pan. Bake in 350° oven for 20 min. Remove. Meanwhile, combine 1 cup slivered almonds, ¼ cup each finely diced mixed candied fruit and raisins, 2 slightly beaten eggs and 1 Tbs. each sugar and grated orange rind. Spread evenly over cookie dough. Return to oven and bake 20 min. Cool. Cut in 2x1-in. bars. Makes 4 dozen.
Merry Christmas
Board of Water & Light
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