MORE
GIFTS FROM
THE KITCHEN
**Appetizers**

**JUDY'S VEGETABLE DIP**

\[
\begin{align*}
\frac{1}{2} \text{ cup sour cream} & \quad & 1 \text{ tsp. Lawry's seasoned salt} \\
\frac{2}{3} \text{ cup mayonnaise} & \quad & 1 \text{Tbsp. parsley flakes} \\
\frac{1}{4} \text{ tsp. garlic powder} & \quad & 1 \text{Tbsp. dehydrated minced onion} \\
\frac{1}{4} \text{ tsp. celery salt} & \quad & 1 \text{ tsp. dill seed} \\
\frac{1}{2} \text{ tsp. Accent} & \quad & 4 \text{ drops Tabasco sauce} \\
\text{ \frac{1}{2} tsp. Worcestershire sauce} & \quad & \\
\end{align*}
\]

Blend all ingredients and store in refrigerator several hours or overnight.

**CHEDDAR CHEESE AND SHERRY SPREAD**

\[
\begin{align*}
\frac{1}{4} \text{ lb. cheddar cheese, grated} & \quad & 3/4 \text{ cup sour cream} \\
\frac{3}{4} \text{ cup sour cream} & \quad & 2 \text{Tbsp. sherry} \\
2 \text{Tbsp. sherry} & \quad & 8 \text{ drops Tabasco sauce} \\
\frac{1}{4} \text{ tsp. salt} & \quad & \\
\end{align*}
\]

Combine the cheese, sour cream and sherry. Beat vigorously with a wooden spoon or in the small bowl of electric mixer until light and fluffy. Add more seasonings, such as Tabasco sauce, if desired. Chill and serve with buttered toast or crackers.

**YIELD:** About 2 cups

**ROQUEFORT AND COGNAC**

\[
\begin{align*}
1 \text{ lb. Roquefort cheese} & \quad & \text{Pinch of Cayenne pepper} \\
\frac{1}{2} \text{ cup butter} & \quad & 1/3 \text{ cup cognac, approx.} \\
\end{align*}
\]

**YIELD:** About 3 cups

1. Blend the cheese with the butter until creamy, using an electric blender or a fork.

2. Season the mixture with cayenne and beat in cognac to taste. Add a little more cognac before using to make the mixture spread easily. Serve with toast or toasted crackers.
CHEESE CRACKERS

1 cup flour
1 stick margarine (1/2 cup)

Mix like pie crust.

1 cup grated flavorful yellow cheese
1 cup Rice Crispies
Dash paprika
Dash salt

Shape into small balls (about 3/4"). Place on lightly greased baking sheet and flatten with a fork. Bake for 15 minutes at 350°F.

OVEN: 350°F  YIELD: Approximately 60

PARTY NIBBLES

4 cups Cheerios cereal
1 can (12 ounces) mixed nuts
1 can (3 ounces) Durkee/O&E real French fried onions
1/4 cup Blue Bonnet margarine
1/2 tsp. Durkee celery salt
1/2 tsp. Durkee garlic salt

OVEN 275°F  YIELD: About 6 cups

Mix cereal, nuts and onions in ungreased baking pan, 13x9x2 inches. Heat margarine in saucepan until melted; remove from heat. Stir in celery salt and garlic salt. Pour over cereal mixture, tossing until well coated. Bake, stirring occasionally, 10 minutes; cool. Store in airtight container.
SNAPPY OYSTER CRACKERS

\frac{1}{2} \text{ cup butter or margarine} \\
\frac{1}{2} \text{ tsp. onion salt or garlic salt} \\
\text{Dash cayenne pepper or} \\
\text{Tabasco sauce} \\
4 \text{ cups oyster crackers} \\

\text{OVEN} \ 350^\circ \ \text{YIELD: 4 cups crackers}

Melt butter in 13x9 inch or any shallow baking pan in oven while preheating oven. Stir in garlic salt and pepper, mixing well. Add crackers, shaking pan to coat crackers with butter mixture. Bake at 350^\circ for 10 minutes until crackers are light golden brown.

TIPS:

To make ahead, prepare and store in airtight container up to 3 days.

To freeze for later use, prepare as directed. Use airtight wrap; freeze up to 2 months. Thaw at room temperature or place in baking pan and reheat at 350^\circ for a few minutes.

Good served with soup, too.

\textbf{Beverages}

\textbf{PHYL'S COCOA}

8 qt. size dry powdered milk \\
2 lb. size Quick \\
\frac{1}{2} \text{ cup powdered sugar} \\
5-6 oz. dry coffee creamer

Use about 3 heaping teaspoons mix and fill cup with boiling water, or fill cup 1/3 full of mix and fill with boiling water.

Can also be stirred into cold milk.
HOT MOCHA MIX

1 cup unsweetened cocoa  
2 cups sugar  
2 cups non-fat dry powdered milk  
3/4 cup instant coffee powder

Blend ingredients well. Pack into attractive jars. Use 3 level tablespoons for every 6 oz. boiling water. Top with a marshmallow or whipped cream and nutmeg. Makes 6 1/2 cups mix. Enough for about 84 cups of Mocha.

Breads

CHUNKY APPLESAUCE BREAD

1 cup soft butter or margarine  
2 1/2 cups sugar  
4 eggs  
6 Tbsp. milk  
4 cups flour  
2 tsp. baking soda  
2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. allspice  
2 1/2 cups chunky applesauce  
1 cup raisins  
1 cup coarsely chopped pecans or walnuts

*Cream Cheese Topping, if desired

Cream shortening and sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in milk. Sift flour, baking soda, baking powder, salt and spices together. Add dry ingredients to creamed mixture alternately with applesauce; blend well. Stir in raisins and pecans. Pour into 2 greased 9 x 5 x 3-inch pans. Bake in moderate oven (350°) for 1 hour or until done. Cool on rack at least 15 minutes before removing from pan.

*CREAM CHEESE TOPPING:

Whip one 3-ounce package cream cheese with a little cream or orange juice to give desired consistency. Serve on slices of Chunky Applesauce Bread.
MAKE-AHEAD BATTER FOR BRAN MUFFINS

Bake any amount of muffins you want with this mix on hand.

5 cups sifted flour  1 cup shortening
5 tsp. baking soda  4 eggs, well beaten
2 tsp. salt  1 quart buttermilk
2 cups boiling water  4 cups whole bran cereal
2 cups whole bran cereal buds
2 cups sugar

OVEN: 400°  YIELD: 5 dozen muffins

Sift together flour, baking soda and salt. Pour boiling water over whole bran cereal; set aside. Cream together sugar and shortening in 6 quart bowl until light. Add eggs and beat well. Blend in buttermilk, bran buds and the soaked whole bran cereal. Add sifted dry ingredients; mix well. Store in tightly covered container in refrigerator. Batter will keep up to 6 weeks.

To make muffins: Fill greased muffin-pan cups two thirds full of batter. Bake in 400° oven about 20 minutes, or until muffins test done.

Variations:

1. Add 2 cups chopped walnuts and dates to total amount of batter. Mix well.

2. Fill each muffin cup 1/3 full; put 1 tablespoon orange marmalade on top. Fill muffin cup to 2/3 full with batter. Bake.

3. Add 1 tablespoon chopped sweetened cranberries to each muffin cup which is a scant 2/3 full. Mix together. Bake.

4. Press 1 teaspoon strawberry preserves into top of each muffin. Bake.
CHOCO-BANANA CAKE

1 6 oz. pkg. (1 cup) semi-sweet chocolate morsels
1 cup sifted regular all-purpose flour
½ tsp. baking powder
⅛ tsp. baking soda
1 tsp. salt
½ tsp. cinnamon
¼ cup regular margarine or butter, softened
3/4 cup sugar
1 cup (3 medium) mashed fully ripe bananas
1 egg
¼ cup milk
1 cup Kellogg's All-Bran or Bran Buds cereal
1 cup chopped nuts (if desired)

OVEN 350° F  YIELD: Serves 32

Melt chocolate and shortening in section of double boiler over hot but not boiling water or in small saucepan over very low heat, stirring constantly. Set aside to cool.

Sift together flour, baking powder, soda, salt and cinnamon. Set aside.

Place margarine, sugar, bananas, egg, milk, All-Bran and cooled melted chocolate in mixing bowl; beat well.

Add sifted dry ingredients and nuts; mix until combined. Spread mixture in greased and floured 13 x 9 x 2-inch baking pan.

Bake in moderate oven (350° F) about 25 minutes or until wooden pick inserted near center comes out clean. Cool. Frost with Chocolate Velvet Frosting. (See next page).
CHOCOLATE VELVET FROSTING

1 6 oz. pkg. (1 cup) semi-sweet chocolate morsels  
2 Tbsp. shortening  
1 cup sifted confectioners sugar  
½ cup milk  
1/8 tsp. salt  
½ tsp. vanilla flavoring

Melt chocolate and shortening in top section of double boiler over hot but not boiling water, or in small saucepan over very low heat, stirring constantly. Remove from heat.

Add sugar, milk, salt and vanilla; beat until smooth.

CHOCOLATE INTRIGUE CAKE

3 cups All Purpose flour  
2 tsp. baking powder  
½ tsp. salt  
1 cup butter or margarine  
2 cups sugar  
3 eggs  
1 cup milk  
1½ tsp. vanilla  
3/4 cup chocolate syrup  
½ tsp. baking soda  
½ tsp. peppermint extract

OVEN: 350°

Measure and sift together dry ingredients. Cream butter and sugar till light and fluffy. Add eggs one at a time beating well after each. Combine the milk and vanilla, add alternately with the dry ingredients to creamed mixture. Turn 2/3 of batter into 10 inch tube pan greased on the bottom. Add, to the remaining batter, the chocolate syrup, baking soda and mint extract. Pour over white batter. DO NOT MIX. Bake for 65 to 70 minutes. Cool in pan.
MINIATURE DATE FRUITCAKES

1 pkg. (17 oz.) Pillsbury Date Bread Mix  
1 egg  
1 cup orange juice or water  
1 1/2 cups chopped candied fruit  
1 cup chopped pecans or walnuts  
1/2 cup raisins  
White corn syrup  
Candied fruits and nuts, for garnish

OVEN 350° YIELD: Makes 24 miniature fruitcakes

In large mixing bowl, combine egg and liquid as directed on mix package. Add dry bread mix, candied fruit, pecans and raisins, mixing as directed. Spoon into 24 paperlined or well-greased muffin cups. Bake at 350° for 30 to 35 minutes until toothpick inserted in center comes out clean. Glaze with warm corn syrup and garnish with candied fruit and nuts.

Tips: To make ahead, prepare and bake as directed. Store in airtight wrap in refrigerator or freeze.

For a loaf fruitcake, bake in an 8 x 4 or 9 x 5 inch loaf pan, well-greased and lightly floured on bottom only, for 70 to 85 minutes until a toothpick inserted in center comes out clean. Cool 10 minutes; loosen edges and remove from pan.

For a 10-inch tube or Bundt cake, double recipe; bake for 75 to 85 minutes as directed for loaf cake in above tip.
Candy

CANDIED PEEL

3 grapefruit shells or 6 orange shells
1 tsp. salt
3 cups sugar
1 cup water

Save fruit peels from breakfast fruits. Cut peel into strips ¼" wide from stem to blossom end. Add salt and cover with cold water. Boil 15 minutes, pour off water and add fresh water. Boil 20 minutes. Change water again and boil another 20 minutes. Drain thoroughly and cover with 2½ cups sugar and water listed. Simmer, stirring frequently to prevent scorching until remaining syrup has boiled away. Roll each piece of candied fruit in remaining sugar and spread on wax paper.

CARAMELS

½ lb. butter
1 cup lt. corn syrup
1 tsp. vanilla
2 cups nuts-finely chopped
2 cups sugar
1 can sweetened condensed milk

Melt butter, add sugar, milk and syrup. Stirring constantly, cook to 240°. Remove from heat, add nuts and vanilla. Pour into buttered pan (7x11"). When cool cut into pieces and wrap in wax paper.

FANTASY FUDGE

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
(5-1/3 fluid oz. can)
1 12 oz. pkg. chocolate chips
1 7 oz. jar marshmallow cream
1 cup chopped nuts
1 tsp. vanilla

Combine sugar, margarine and milk in heavy 2½ quart saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla. Beat until well blended. Pour into greased 9x13x2" pan. Cool at room temperature; cut into squares.

Yield: approximately 3 lbs.
CHOCOLATE BROWNIE CAKE

2 cups sugar  1 tsp. baking soda
2 cups flour  ½ tsp. salt

Blend together and set aside.

1 cup butter or margarine  1 cup water
3 Tbsp. cocoa

Melt butter, add cocoa and blend. Add water. Bring to a rapid boil. Cool slightly. Add dry ingredients and blend.

½ cup buttermilk, sour milk or commercial sour cream
1 tsp. vanilla
2 eggs

Beat in above and pour into a greased 15x11x1 inch pan (jelly roll type). For thinner product use a pan 17x11x1 inch. Bake at 350°F for 15-25 minutes—until finger doesn't leave an imprint.

Icing: Bring to a rapid boil:

½ cup butter
4 Tbsp. cocoa
6 Tbsp. buttermilk

Remove from heat and add:

1 lb. confectioners sugar
1½ tsp. vanilla
1 cup nuts, if desired

Blend well, using mixer and spread on cake while frosting is still warm.
**Kookie Brittle**

1 cup margarine  
1 1/2 tsp. vanilla  
1 tsp. salt  
1 cup sugar  
2 cups flour  
1 pkg. chocolate chips (6 oz)  
1 cup walnuts  


**Peanut Butter Layered Squares**

1 pkg. (18.5 oz) yellow cake mix  
1/2 cup butter or margarine, melted  
1/4 cup water  
2 eggs  
1/3 cup peanut butter  
2 sq. (1 oz ea) unsweetened chocolate, melted and cooled  
1/2 cup chopped peanuts  
2 Tbsp. sugar  

Combine cake mix, butter, water & eggs in large bowl; mix well. Remove 1 cup batter to small bowl and stir in peanut butter.  

Stir chocolate, sugar and peanuts into remaining yellow batter. Evenly spread about 1/2 the chocolate batter into greased 9x13x2" pan. Cover chocolate layer with peanut butter batter. Spread remaining chocolate batter on top.  

Bake until wooden pick inserted in center comes out clean, 20-25 minutes in 350° oven. Cool completely and cut into 36 cookie squares.
OATMEAL COOKIE MIX

8 cups sifted flour 6 cups brown sugar
4 tsp. salt 3 cups shortening
2 tsp. baking powder 8 cups quick-cooking
2 tsp. baking soda rolled oats

Sift together flour, salt, baking powder and soda into large mixing bowl. Repeat three times. Stir in brown sugar. Cut in shortening with two knives or pastry blender, until mixture is crumbly. Stir in oats; mix well. Place in glass jars. Store in a cool, dry place.

Makes 6⅔ quarts

OATMEAL CHIPPERS

2 eggs, beaten 1 (6 oz) pkg. semisweet
⅓ cup milk chocolate pieces
2 tsp. vanilla ½ cup chopped nuts
6 cups Oatmeal Cookie Mix

Stir eggs, milk and vanilla into Oatmeal Cookie Mix; add chocolate pieces and nuts. Drop by teaspoonfuls about 2" apart onto greased baking sheets. Bake in 350° oven 12 to 15 minutes.

Makes 4 dozen

Variation:

Peanut Cookies: Omit vanilla, chocolate and nuts from recipe for Oatmeal Chippers. Add 1 cup peanut butter. Shape dough in 1" balls, place on greased baking sheets and flatten with a fork. Bake as directed in recipe.

RAISIN/SPICE COOKIES

6 cups Oatmeal Cookie Mix ¼ tsp. ground nutmeg
2 eggs, beaten ¼ tsp. ground cloves
½ cup milk 1 cup raisins
1 tsp. ground cinnamon ½ cup chopped nuts

Put Oatmeal Cookie Mix in large mixing bowl. Add eggs, milk, cinnamon, nutmeg and cloves. Using a spoon, stir until mixture is well blended. Combine raisins and nuts; stir into mixture. Drop dough by teaspoonfuls about 2" apart onto greased baking sheets. Bake in 350° oven 12 to 15 minutes, or until golden brown.

Makes 4 dozen
COFFEE KISSES

35 Nilla Vanilla Wafers, finely rolled (about 1½ cups crumbs).
½ cup chopped pecans
½ cup confectioners' sugar
½ cup coffee liqueur
2 Tbsp. butter or margarine, melted
1 ½ Tbsp. light corn syrup
1 Tbsp. instant coffee

Chocolate or colored sprinkles, toasted coconut or finely chopped nuts.

Thoroughly blend first seven ingredients. Roll into 1 inch balls between palms of hands. Coat with chocolate or colored sprinkles, coconut or chopped nuts. Let stand several days in a wax paper-lined covered can.

Makes about 4 dozen

MEXICAN MOCHA BALLS

1 cup butter or margarine, softened
½ cup granulated sugar
1 tsp. vanilla
2 cups all-purpose flour
½ cup unsweetened cocoa powder
1 tsp. instant coffee crystals
¼ tsp. salt.
1 cup finely chopped walnuts
½ cup chopped marashino cherries

Extra fine granulated sugar

Cream first 3 ingredients. Stir flour with cocoa, coffee and salt. Gradually beat into creamed mixture. Stir in nuts and cherries. Chill 1 hour. Form into 1 inch balls. Place on ungreased baking sheet. Bake at 325° for 20 minutes. Cool on rack. While warm but not hot, dust with extra fine sugar.

Makes 84
APPLE-CINNAMON JELLY

1 qt. bottle apple juice  4½ cups sugar
1 pkg. Sure Gel  1 Tbsp. red-hots

Bring juice and Sure Gel to full rolling boil. Add sugar and candies and return to boil. Boil 2 minutes and remove from heat. Let boiling subside – skim. Pour into hot jelly glasses to 1/2" from top. Seal with paraffin.

Yields 7 half-pint glasses

CHERRY ALMOND JAM

2 20 oz. bags frozen sweet cherries, thawed, drained  3 Tbsp. lemon juice
3/4 cup almond liqueur (Kirsch)  4½ cups sugar
1 pkg. powdered pectin

Prepare home canning jars and lids according to manufacturer's instructions.

Grind or finely chop cherries. Combine cherries, almond liqueur and lemon juice in a large sauce pot. Mix thoroughly and stir in powdered pectin. Place over high heat and bring to a full, rolling boil. Add sugar and return to a boil. Boil hard one minute, stirring constantly.

Remove from heat and carefully ladle hot jam into a hot jelly jar, leaving 1/2" head space. Wipe jar rim clean, place lid on and screw band down evenly and firmly. Place closed jar in canner. Repeat for each jar. Then process 10 minutes in a boiling water bath canner.

Yield: about six 8-ounce jelly jars
BRANDIED APRICOTS AND RAISINS

A rich, fruity sauce to spoon over ice cream

1 8 oz. pkg. dried apricots
½ cup golden raisins
1½ cups water
1 cup sugar
1 three-inch piece stick cinnamon
½ cup brandy

Vanilla ice cream

1. Cut each apricot half in half again or quarters.
2. Combine apricots, raisins and water in a medium size saucepan; let stand 10 minutes for fruit to soften.
3. Stir in sugar, add cinnamon. Bring to boiling over medium heat; simmer 5 minutes, or until apricots are soft but not mushy. Add brandy.
4. Pack into decorative containers. Store in refrigerator for a week. (Mixture will thicken on standing).
5. Serve over vanilla ice cream or pound cake.

Makes 3½ cups

RASPBERRY SAUCE

1 16 oz. pkg. frozen red raspberries
1 tsp. cornstarch
1 Tbsp. water

¼ cup sugar
½ cup red current jelly
¼ cup Cointreau

Thaw berries, heat, strain through sieve. Mix cornstarch with water. Add to strained berries and simmer 5 minutes. Add sugar and current jelly. Dissolve thoroughly and add Cointreau. Serve over fresh sliced peaches, cantaloupe, or ice cream. Keeps well in refrigerator.

Yield: 6 servings
ORANGE WALNUT SAUCE

3/4 cup sugar
2 Tbsp. cornstarch
1 1/3 cups water
2 tsp. butter
6 Tbsp. frozen orange juice concentrate, defrosted but not diluted
1 Tbsp. plus 1 tsp. lemon juice
1/4 cup coarse-chopped walnuts
2 tsp. Cointreau, optional

YIELD: Approximately 2 cups

Measure the sugar and cornstarch into the top of a double boiler. Stir in the water. Bring the mixture to a boil over direct heat to thicken, then cook for 3 minutes, stirring constantly. Place over simmering water and continue cooking for 10 minutes, stirring occasionally. Remove from heat, cool slightly, and stir in the butter, orange juice concentrate, lemon juice, walnuts, and Cointreau, if desired.

FUDGE/PECAN TOPPING

6 (1 1/2 oz.) Milky Way candy bars, cut up
6 (1 oz.) squares semi-sweet chocolate, cut up
1 cup milk
1 1/3 cups small pecan halves

YIELD: Approximately 3 cups

Combine candy bars, semisweet chocolate and milk in top of double boiler. Place over simmering water. Cook, stirring constantly, until chocolate is melted and mixture is smooth. Stir in pecans. Remove from heat. Serve warm over ice cream or squares of cake. Store leftover sauce in refrigerator. Reheat over low heat.
BEST EVER KOSHER DILLS

1 jar Vlassic Kosher Dills - drain well

Slice into 1/2" chunks - bite size
About 4-5 pieces per pickle
Replace in jar.

1 cup sugar
3 Tbsp. vinegar

Pour into jar and add just enough water to cover.
Leave at room temperature 2-3 hours or until sugar dissolves. Turn jar upside down a few times.
Refrigerate at least 2-3 days before eating.

Save juice to fill up next jar. Add additional sugar and vinegar.

Lemon-Dill Rice Mix:

2 tsp. instant chicken bouillon
1 1/2 tsp. dried grated lemon peel
1 tsp. dill weed or seed
1/2 tsp. dried minced chives
1/2 tsp. salt

Use the one cup of regular rice, butter, water and flavoring packet but don't brown the rice.
TWICE AS NICE RICE

Cook:

1 cup regular rice
2 Tbsp. butter or margarine
1 pkg. flavoring
2 cups hot water

Cook rice in butter or margarine over medium heat, stirring occasionally, until golden brown. Slowly add water. Stir in flavoring packet, reduce heat, cover and simmer 20 minutes or until rice is tender and liquid is absorbed.

Yield: about 3 cups

To make the flavoring packets, combine all ingredients. Place on 6" square of aluminum foil and seal with drug-store wrap. Each recipe makes one packet. Be sure to label and date each one. Store in plastic bag or jar on cupboard shelf.

Beef Flavor Mix:

4 tsp. instant beef broth mix
1 Tbsp. instant minced onion
1 Tbsp. parsley flakes
½ tsp. sugar
½ tsp. salt

Chicken Flavor Mix:

1 Tbsp. instant chicken broth mix
1 Tbsp. parsley flakes
1 tsp. celery flakes
1 tsp. instant minced onion
1 tsp. sugar
½ tsp. salt

Curry Flavor Mix:

1 Tbsp. instant minced onion
1 ½ tsp. curry powder
1 tsp. instant chicken broth
¾ tsp. instant minced garlic
1 tsp. sugar
1 tsp. salt
1/8 tsp. ground turmeric
Merry Christmas 1980
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