ARTICHOKE SPREAD

1 cup mayonnaise
1 cup grated parmesan cheese
1 can artichoke hearts
Dash of salt
Dash of pepper

Mash artichoke hearts until smooth or process in blender with some of the mayonnaise. Add remaining ingredients and mix well. Bake at 350° for 25 minutes. Serve cool with vegetables.

BEAU-MONDE DIP

1 1/2 cups sour cream
1 1/3 cups mayonnaise
1/2 teaspoon dill weed
1/2 teaspoon onion salt
1/2 teaspoon garlic salt
2 teaspoons parsley flakes
2 teaspoons Beau-monde seasoning

Mix sour cream and mayonnaise together. Add spices and stir. Chill for 1-2 hours.

ONION DIP

1 pkg. Knorr onion soup mix
1 1/4 pints Crème Fraiche
(sour cream may be substituted)

Stir soup mix into crème fraiche. Chill for 2 hours.
HOT BEEF DIP

2-8 oz. pkg. cream cheese
1-3 oz. pkg. cream cheese
1 pint sour cream
1-3 oz. plastic bag dried beef-chopped
1 green pepper-chopped
2 tablespoons dehydrated minced onion
2 tablespoons garlic salt
1/4 teaspoon black pepper

Let cheese soften at room temperature.
Place in small mixer bowl and beat a minute or two. Add other ingredients and mix well. Place in serving dish and bake at 350° for 20 minutes. Any left over can be refrigerated but it gets stiffer. Be sure to cover tightly. May be served hot or cold.

SPINACH DIP

2 pkg. frozen spinach thawed, drained, and chopped
1 pkg. Knorr's vegetable soup mix
1 cup sour cream
1/2 cup salad dressing
2 green onions, chopped (tops also)
1/2 can water chestnuts diced
1 large round loaf rye bread

Blend all ingredients & refrigerate overnight. Just before serving cut the center out of a large round loaf of rye bread. Cube the bread you have removed and place around outside of loaf on a platter. Put dip into hollowed out bread and serve with fancy tooth-picks or fondue forks for dipping the bread cubes.
CRANBERRY FRAPPE

2 cups cranberry juice cocktail, chilled
2 cups unsweetened pineapple juice, chilled
1/2 cup sugar
1 teaspoon almond extract
1 quart strawberry ice cream, softened
1/2 pint whipping cream
1/4 cup sugar
2 cups ginger ale, chilled

Combine first 5 ingredients in a large punch bowl breaking up the ice cream a bit. Beat whipping cream until foamy, gradually add 1/4 cup sugar, beating until soft peaks forms. Fold whipping cream mixture into ice cream mixture in punch bowl. Gently stir in ginger ale just before serving.

Yield: 2 1/2 quarts (may be doubled)

GREEK PUNCH

2 cups sugar
3 qts. hot water
1 cup strong hot tea
10 juice oranges (approx. 30 oz.)
3 lemons (approx. 4 oz.)

Boil water & sugar, add hot tea. Add a few orange & lemon rinds & boil a few minutes. Squeeze oranges & lemons and add juice to above. Strain, while hot, into large punch bowl. Garnish with slices of orange or lemon. May be served warm or cold. If served cold, use an ice ring for decoration and add ginger ale or other carbonated beverage instead of some of the water. This may also be served hot or cold with cognac or rum. (approximately 7 oz. per recipe)
ORANGE BLOSSOM PUNCH

6 cups orange juice
1 cup lemon juice
1/3 cup maraschino cherry juice
1/2 cup sugar
1 (33.8-ounce) bottle ginger ale, chilled
Fresh strawberries (optional)

Combine juices and sugar, mixing well. When ready to serve, add ginger ale; serve over ice. Garnish with fresh strawberries, if desired.

Yield: About 3 quarts

KIWIFRUIT ICE*

1 1/2 cups sugar
1 1/2 cups water
8 medium-size ripe kiwifruits
1/4 cup fresh lime juice

In a 2-quart saucepan over moderately low heat, stir together sugar and water until sugar dissolves; bring to a boil; boil, without stirring for 5 minutes to make a syrup; reserve.

In an electric blender or food processor, puree pulp—you should have about 2 cups puree. In a medium-size bowl, stir together reserved syrup, puree and lime juice. Turn into a 9x9x2 inch pan; freeze until mixture begins to harden and is partly frozen - about 1 hour. Turn into a large bowl; beat until smooth and airy. Return to pan or a refrigerator container; cover; freeze until firm enough to scoop into serving dishes. If making ahead, store covered in freezer until ready to serve.

*This is an excellent pallet cleanser; to be served between courses. It is quite tart - too much so for a dessert.

Yield: 8 servings
CRANBERRY-ORANGE COFFEE CAKE

1/4 cup firmly packed brown sugar
1/2 cup chopped pecans
1/4 teaspoon ground cinnamon
2 cups biscuit mix
1 tablespoon grated orange rind
2 tablespoons sugar
2/3 cup milk
1 egg, beaten
1/2 (14-ounce) jar cranberry-orange relish

Powdered Sugar Glaze (recipe follows)

Combine brown sugar, pecans, and cinnamon; mix well and set aside.
Combine biscuit mix, orange rind, sugar, milk and egg; beat 30 seconds at medium speed of electric mixer. Pour batter into a greased 9-inch square pan. Sprinkle batter with prepared pecan mixture, and spoon relish evenly over top.
Bake at 400°F for 25 minutes or until wooden pick inserted in center comes out clean. Drizzle glaze over warm cake.
Yield: One 9-inch coffee cake

Powered Sugar Glaze:

1 cup sifted powdered sugar
1/2 teaspoon vanilla extract
1 tablespoon milk

Combine all ingredients. Mix well.
Yield: About 1/2 cup
PECAN BAR COOKIES

1 box Duncan Hines Cookie Mix (Golden Sugar)
1 egg
1 tablespoon melted butter
1/2 cup chopped pecans

Combine above ingredients and mix with spoon. Spread dough in ungreased 9x9x2 inch pan. Bake at 375° for 16-18 minutes. Cool.

Serve plain or add topping:

Brush warm bars with 2 tablespoons melted butter or margarine. Sprinkle combination of 2 teaspoons sugar and 1/2 teaspoon cinnamon over top.

BETH'S POUND CAKE

3 cups sugar 3 cups flour
1 cup butter or margarine 1/2 tsp. soda
6 eggs, separated Pinch of salt
1 cup sour cream
2 tsp. vanilla or 1 tsp. each vanilla, almond extract & lemon extract

Cream butter, sugar & egg yokes. Add sour cream & flavoring and mix well. Blend dry ingredients together and add to mixture, mixing thoroughly. In separate bowl beat whites 'til stiff. Fold into cake mixture gently but thoroughly. Bake in a 300° oven for 1 1/2 hours. Remove and cool 15 minutes. Turn out onto cooling rack and cool completely.

This rich moist cake needs no frosting but a light glaze may be used if desired.

Glaze:

1 cup confectioner's sugar
4 teaspoons hot milk
1/2 teaspoon vanilla
CREAM CHEESE BROWNIES

Cream Cheese Mixture
2 oz. unsweetened chocolate
1/2 cup butter
2 large eggs
3/4 cup sugar
1/4 cup dark corn syrup
1/2 cup flour
1/2 cup coarsely broken walnuts

In medium saucepan over very low heat stir chocolate and butter until melted and mixture is only warm. Add eggs, sugar, corn syrup and flour; beat on low speed of electric beater until blended. Stir in nuts. Turn into wax-paper lined buttered 9x9x2 inch pan. Drop spoonfuls of Cream Cheese Mixture at 9 equidistant intervals over batter; run the tip of a small metal spatula (inserted about 1/4 in. deep) as many times as necessary over top to form a marble-like pattern. Bake at 350° until done, about 25 minutes. Loosen edges; turn out on wire rack; remove paper; turn right side up. Chill. Cut into squares.

Cream Cheese Mixture:
Blend 2 tablespoons butter and a 3-oz. pkg. cream cheese (both at room temperature), 1/4 cup sugar, 1 large egg, 1 tablespoon flour and 1/2 teaspoon vanilla.
PUMPKIN PUDDING

3/4 cup to 1 cup sugar  
1/2 tsp. cinnamon  
1/2 tsp. cloves  
3 eggs  

1 cup evaporated milk  
1 box yellow cake mix  
1 1/2 sticks butter-  
3/4 cup nuts  

Mix together first 7 ingredients. Pour into greased 9x13 inch pan. Sprinkle cake mix evenly over pumpkin mixture. Dribble melted butter & nuts over top. Bake 350° for 1 hour. Cool. Store in refrigerator. Best if made a few days before serving. Top with whipping cream at serving time.

CRANBERRY CRUNCH

1 cup quick cooking oatmeal  
1 cup brown sugar  
1 1/2 cup flour  
1/3 cup butter  

Mix ingredients with pastry blender 'til crumbly. Place half of mixture into a greased 8" x 8" pan.

1 can whole cranberry sauce - spread over base.

Crumble remaining oatmeal over top.

Bake in 350° oven for 45 minutes.

May be served warm or cold with whipped cream or scoop of vanilla ice cream.
ALMOND CHEESECAKE

Graham Nut Crust:

3/4 cup graham cracker crumbs
1/4 cup butter or margarine
1/4 cup ground almonds
3 tablespoons sugar

Combine & press on bottom & 1" up sides of 8" or 9" spring form pan.

Filling:

2-8 oz. pkg. cream cheese
2/3 cup sugar
3 eggs - room temperature
1/2 cup ground blanched almonds
1/2 teaspoon almond extract
1/8 teaspoon salt
1 cup dairy sour cream
1 teaspoon vanilla


Praline Topping:

Melt 1/2 cup granulated sugar in heavy skillet over medium heat. When sugar is amber color, stir in 1/3 cup whole blanched or unblanched almonds, coating well. Carefully pour onto lightly greased cookie sheet & cool. Break praline in pieces; put in tea towel & crush coarsely with rolling pin.

Makes 8-10 servings
BEEF BARLEY ALMONDINE

1 cup pearl barley
1 lb. ground beef
1 small onion, chopped
1/2 cup chopped celery
1-4 oz. can mushrooms
1 can mushroom soup
1/2 cup milk
Salt and Pepper to taste
Almonds, slivered or sliced

Soak barley in hot water to cover while you prepare the remainder of the ingredients. You may wish to dissolve 1 beef bouillon cube in the water. For softer barley, soak 1 hour and then simmer for 30 minutes. Brown the beef, onion and celery together. Mix the mushrooms, soup and milk with the prepared barley. Add to the meat mixture. Season to taste. Place in a greased casserole. Bake for 45 minutes at 350°. Sprinkle the almonds over the top and bake for 15 minutes more. Yield: 8 servings
**CHEESY TATERS'N FRANKS**

1 lb. frozen hash browns  
3/4 cup water  
1/2 lb. franks (sliced 1/2" thick)  
1 tablespoon mustard  
Dash pepper  
1/2 lb. Velveeta-cubed

In skillet combine potatoes & water. Cook over medium heat about 15-20 minutes. Stir occasionally. Add sliced franks, mustard & pepper. Cover & cook 5-10 minutes longer or until potatoes are tender. Stir occasionally. Add cubed cheese. Cover. Heat 'til cheese is melted.

Serves 4

**REUBEN CASSEROLE**

1 qt. sauerkraut  
2-12 oz. cans corned beef  
3 cups shredded swiss cheese(approx. 12 oz.)  
4 cups dark rye bread crumbs  
2 teaspoons caraway seeds  
Thousand Island Dressing

Sprinkle about 1/2" rye bread crumbs in bottom of a 9x13 inch greased pan and sprinkle with half the caraway seeds. Drain and rinse the kraut. (squeeze out the water) Distribute half the sauerkraut over the crumbs. Crumble one can corned beef over top - distribute half the shredded swiss cheese. Dribble Thousand Island Dressing over all(not too much). Then layer again; kraut, caraway seeds, corned beef, swiss cheese, a little dressing and top with remainder of bread crumbs. Dot with butter or margarine.

Bake at 350° for 45 minutes or 'til piping hot.
NUTTY NOODLES

1 lb. ground beef or hamburger
1/4 cup onion, chopped
4 oz. diced cheddar cheese
1 pkg. (8 oz.) thin noodles
1/2 can mushroom soup
1 can milk
Salt to taste

Topping:

Chow mein noodles
Salted nuts

Brown beef and onions together. Add remaining ingredients. Mix well.
Salt to taste. Bake at 350° for 1/2 hour (covered). Sprinkle with topping. Bake uncovered for 1/2 hour longer.

4-6 servings

NOODLE SOUFFLE

1 pint sour cream
3 oz. cream cheese
1 tablespoon sugar
1 tablespoon lemon juice
1 stick butter or margarine
2 eggs
8 oz. noodles

Mix all ingredients except the noodles together with an electric beater until they achieve the consistency of cake batter. Boil the noodles in hot salted water until soft, then add them to the batter. Mix thoroughly and gently, then put the mixture into a greased 6"x9" or 1 1/2 qt. casserole. Bake it for 1 hour and 10 minutes at 350°.

Serves 6-8 (may be doubled)
TUNA BUNS

1-6 1/2 oz. can tuna fish, drained
1/4 cup celery, chopped
2-4 tablespoons sweet pickle relish
(as desired)
Salad Dressing - to moisten & bind ingredients
4 hamburger buns, toasted
4 slices tomato
4 slices medium yellow cheese
4 strips bacon

Mix first four ingredients. While buns are toasting under broiler, slice cheese and tomatoes. Place tuna mixture on each bun base, then tomato, cheese and top with bacon. Broil until bacon is done and cheese is melted. Put top on bun and serve.

4 servings

VEGETABLE QUICHE

1-9" baked pie crust
3 eggs
1 cup milk
1 cup grated swiss cheese
1/2 teaspoon salt
1-20 oz. plastic bag vegetables (broccoli, cauliflower, carrots)
1-2 tablespoons butter & parmesan cheese on top

Sprinkle cheese over baked crust. Place well drained partially cooked vegetables over top. Pour egg mixture over all. Top with butter and parmesan cheese. Bake at 375° for 30 minutes until set. If desired, add 6-10 slices pimento stuffed olives. They will add color and flavor. (If olives are used reduce salt to 1/4 teaspoon)
MOUSAKA

1 1/2 lbs. eggplant (approx.)
1 1/2 cups onion - chopped
2 cups diced fresh tomatoes or equivalent canned tomatoes, drained
3 tablespoons margarine
1 teaspoon paprika
1/4 teaspoon black pepper
1 teaspoon nutmeg
1 1/2 lbs. or more ground beef
1 cup soft bread crumbs
2 tablespoons margarine, melted
1/2 cup sharp cheddar cheese

Cut peeled eggplant in 1/2-inch thick slices. Saute' onions & tomatoes in 3 tbsp. margarine. Add spices & meat. Mix well and cook 5 minutes or 'til lightly browned. Place alternate layers of meat mixture and eggplant in casserole, beginning and ending with meat mixture. Cover with foil & bake in a 350° oven for 40 minutes. Remove cover, sprinkle with soft bread crumbs mixed with 2 tbsp. margarine and cheddar cheese. Bake uncovered 10 minutes or 'til brown.

ZUCCHINI CASSEROLE

Four medium zucchini, cut in 3/8 in. slices
3/4 cup shredded carrot
1/2 cup chopped onion
6 tablespoons margarine
2 1/2 cups herb seasoned croutons
1 can chicken soup (or use 1/2 can and increase next item accordingly)
1/2 cup sour cream or cottage cheese smoothed in blender

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