Party Appetizers

Presented by Board of Walter & Light
PRUNE BACON ROLL-UPS

1 box prunes, or large green stuffed olives
Bacon slices, halved crosswise

Cook prunes according to directions, cool, pit amount needed. Stuff each prune with a green olive. Wrap each prune with a half slice bacon and fasten with toothpick. Place on broiler pan and broil 5-10 min. on each side or until bacon is cooked.

CHUTNEY APPETIZERS

1 can deviled ham (2/3)
Major Grey's chutney (1/3)

Chop chutney and mix into deviled ham. (Fill ham can 1/2 full to measure amount)

Either:
1. Cut circles from thin bread and toast on one side. Place meat mixture on other side and broil until slightly brown.

2. Trim crusts from thin bread; spread meat mixture on one side, roll-up and fasten with toothpicks. Broil. Cut in 1/2's or 1/3's.
CHEESE SURPRISE

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

Blend together until dough holds together. Take a tsp. dough and form around a small stuffed olive.

Bake at 400°F for 10 minutes. Do not brown.

WATER CHESTNUT APPETIZERS

1 can (5oz.) water chestnuts, drained
1/4 c. soy sauce
1/4 c. sugar
4 slices bacon, cut in half crosswise and lengthwise

Marinate water chestnuts in soy sauce 30 min. Roll each in sugar and wrap with bacon and secure with a toothpick. Arrange on cake rack in shallow pan and bake at 400°F. for 20 min. Drain on paper towel. Before serving, return to 350°F. oven for 5 min. Best when made in the morning and reheated later. Makes 16
CHEESE FONDUE

1 can (10 3/4 oz.) condensed Cheddar Cheese soup
1 pkg. (8 oz.) Swiss cheese slice cut in pieces
1 medium clove garlic, minced
French or Italian bread cubes

Combine first three ingredients; heat until cheese melts, stir occasionally. Spear bread and dip into hot cheese.

GLAZED FRANKS

3 franks-cut into 1/6's
1/4 c. apricot preserves or apple jelly
1 tbs. mustard


SHRIMP DIP

1 can 10 3/4 oz.) cream of shrimp soup
1 can (4 1/2 oz.) small shrimp
1 pkg. (8 oz.) cream cheese

Place soup and cream cheese in electric fondue pot on low heat. Stir occasionally. When blended, add drained can of shrimp and stir. Serve with chips or crackers.
CRISPY TRISCUITS

Place Triscuits on broiler pan

Mix together:

3/4 c. mayonnaise
1/4 c. finely chopped onion
4 drops tabasco sauce

Spread thickly on Triscuits. Sprinkle with paprika and broil until slightly brown.

CHEESE BALL

1 roll Kraft Nippy Cheese
1 - 8oz. cream cheese
1 - 8oz. pkg. Old English cheese
1 4oz. pkg. Bleu Cheese
1 tsp. Worcestershire sauce
1 dash garlic salt
1/2 tsp. minced onion

Blend together and roll in ground nut meats. Chill until firm. Remove from refrigerator several hours before using.

BRAUNSCHWEIGER BALL

Braunschweiger

Durkee's Dressing - add in small amounts until meat is softened.

Grated onion - to taste.

Chopped parsley - roll ball in parsley just before serving.

Last Christmas I used:

1 1/2 lbs. Braunschweiger
6 tbs. Durkee's dressing
4 tsp. onion juice and pulp
CHEESE ROLL

8 oz. cream cheese
4 oz. pkg. Treasure Cave Blue Cheese
1 5 oz. jar Old English Sharp Cheese
Onion juice or garlic
Dried parsley flakes-chopped pecans

Blend cheeses well and season lightly with onion or garlic. Shape into two rolls about 2" diameter. Roll in a mixture of parsley flakes and nuts. Chill and serve with crackers; keeps well. May be frozen.

DOTTY'S DILL DIP

2/3 c. Hellmann's Mayonnaise
2/3 c. sour cream
1 T. Parsley flakes
1 T. grated onion (or 1/2 tsp. onion powder)
1 tsp. Beau Monde
1 tsp. Dill Weed

Mix mayonnaise and sour cream. Add the seasonings and blend well. Make several hours ahead for flavors to mingle and stir before serving. Serve with raw vegetables if desired.