DIP DUNK
AND BE MERRY
PICK A PARTY SNACK

Pick a party snack to fit the occasion. Whether it's a planned festivity or a spur-of-the-moment affair, you'll find these old favorites and new surprises are the perfect nibblers...night or noon. They're zesty and tantalizing...small and simple...colorful and attractive.

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INDEX

HOT DIPS

2. Lobster Dunk
3. Swiss Fondue

COLD DIPS

4. Creamy Avocado Dip
   Easy Curry Vegetable Dip
5. Bleu Cheese Dip
   Zesty Fresh Garden Dip
6. Dipsy Dip
   Deviled Crab Dip

SPREADS

7. East India Spread
   Chicken Liver Pâté
8. Frosted Ham Ball
   Aloha Cheese Spread

CHEESE MOLDS

9. Neapolitan Mold
10. Gourmet Cheese Ring
    Coconut Cheese Mold
15. Roquefort Log
    Cheese—Walnut Rolls

COLD CANAPES

16. Ham Pinwheels
    Curried Turkey Canapes
17. Canape Mayonnaise
    Assorted Canapes

HOT CANAPES

18. Ground Beef Savories
    Hot Crab Meat Canapes

HORS D'OEUVRES

19. Pretzel Pops
    Meat and Cheese Snacks

HORS D'OEUVRES

20. Shrimp Venetian
21. Stuffed Mushroom Caps
22. Clams Casino
23. Tangy Meatballs
24. Surprise Dates
    Teriyaki
LOBSTER DUNK

2 tablespoons butter or margarine
2 tablespoons chopped onion
2 tablespoons chopped green pepper
1/2 cup light cream
1 tablespoon cornstarch
1 (10 1/2 -ounce) can condensed cream of mushroom soup
2 egg yolks, slightly beaten
2 (5 1/2 -ounce) cans lobster meat, drained and cut into small pieces
2 tablespoons cooking sherry
1/8 teaspoon ground nutmeg
1 cup grated Cheddar cheese
RITZ Crackers
PREMIUM Saltine Crackers

SWISS FONDUE

1 clove garlic, cut in half
1 pound Swiss cheese, grated
Dash of salt
Dash of ground black pepper
Dash of ground nutmeg
1 cup dry white wine
3/4 cup cold water
1/4 cup cornstarch
RITZ Crackers
Cooked meat balls
Cooked ham cubes
Cooked whole shrimp

Rub bottom and sides of a deep ovenproof dish or flame-proof glass saucepan with garlic. Add cheese, seasonings, wine and 1/2 cup water. Cook over medium heat, stirring constantly, just until cheese is melted. (Cheese and liquid will not be blended.) Combine cornstarch and remaining 1/4 cup water until smooth. Using a wire whisk, stir cornstarch mixture into melted cheese and wine. Continue cooking over medium heat for about 5 minutes or until fondue is thick and creamy. To serve, keep hot in a chafing dish or over a candle warmer. Dip into with RITZ Crackers, cooked meat balls, cooked ham cubes or cooked whole shrimp. Makes about 3 cups fondue.
CREAMY AVOCADO DIP

2 cups cut-up ripe avocado, mashed
1 tablespoon minced onion
1 clove garlic, minced
1/4 teaspoon chili powder
1/4 teaspoon salt
Dash of ground black pepper
1/3 cup mayonnaise
6 strips bacon, cooked and crumbled
Assorted NABISCO Snack Crackers

Combine first six ingredients and blend well. Place in a small bowl and cover with mayonnaise spreading over top and sides to keep avocado from turning dark. Refrigerate several hours to blend flavors. When ready to serve, mix well and sprinkle top with crumbled bacon. Serve with assorted NABISCO Snack Crackers. Makes about 1 1/3 cups dip. Recipe illustrated on page 12.

EASY CURRY VEGETABLE DIP

1 pint commercial sour cream
1 envelope spring vegetable soup mix
1/2 teaspoon curry powder
Assorted NABISCO Snack Crackers

Combine ingredients and blend thoroughly. Cover and chill for several hours. Serve with assorted NABISCO Snack Crackers. Makes 2 cups dip.
BLEU CHEESE DIP

2 (3-ounce) packages cream cheese, softened
6 tablespoons milk
3 ounces Bleu cheese, crumbled
1/2 teaspoon Worcestershire sauce
Assorted NABISCO Snack Crackers

Whip cream cheese with milk. Stir in Bleu cheese. Add Worcestershire sauce and blend thoroughly. If mixture is not thin enough for dipping, add additional milk. Cover and chill. Remove from refrigerator 2 hours before serving. Serve with assorted NABISCO Snack Crackers. Makes about 1 1/3 cups dip.

ZESTY FRESH GARDEN DIP

1 (3-ounce) package cream cheese, softened
1/4 cup mayonnaise
3 tablespoons commercial sour cream
2 tablespoons grated cucumber
2 tablespoons grated radishes
1/4 teaspoon grated onion
1/4 teaspoon powdered mustard
Salt and ground black pepper to taste
Assorted NABISCO Snack Crackers

**DIPSY DIP**

3/4 cup finely chopped bologna
1/2 cup finely chopped ripe olives
2 tablespoons chopped DROMEDARY Pimiento
2 tablespoons sweet pickle relish
1/4 teaspoon garlic salt
Mayonnaise
Assorted NABISCO Snack Crackers

Combine bologna, olives, DROMEDARY Pimiento, pickle relish and garlic salt. Stir in enough mayonnaise to make mixture of dip consistency. Cover and chill. Serve with assorted NABISCO Snack Crackers. Makes about 1 1/2 cups dip.

**DEVILED CRAB DIP**

1 (7 3/4 -ounce) can crab meat, drained and flaked
1 hard-cooked egg, chopped
1/2 cup mayonnaise
1 tablespoon lemon juice
1/2 teaspoon powdered mustard
1/2 teaspoon onion salt
Dash of ground black pepper
Assorted NABISCO Snack Crackers

Combine crab meat, egg, mayonnaise, lemon juice, mustard, onion, salt and pepper.. Mix well. Cover and chill. Serve with assorted NABISCO Snack Crackers. Makes about 2 cups dip.
EAST INDIA SPREAD

1 (8-ounce) package cream cheese, softened
2 ounces Bleu cheese, crumbled
1/4 cup DROMEDARY Chopped Dates
1/4 cup finely chopped chutney
2 teaspoons lemon juice
1/2 teaspoon instant minced onion
1/4 teaspoon salt
3/4 cup very finely chopped nuts
RITZ Crackers

Combine the first seven ingredients and blend thoroughly. Stir in 1/2 cup nuts. Turn into a serving container and sprinkle with remaining nuts. Cover and refrigerate until firm. Serve with RITZ Crackers. Makes about 1 1/2 cups of spread.

CHICKEN LIVER PATE

1 pound chicken livers
4 hard-cooked eggs
2 medium onions, grated
2 teaspoons salt
1/4 teaspoon ground black pepper
2 tablespoons lemon juice
1/2 cup butter or margarine, melted
Wheat Thins Crackers
TRIANGLE THINS Crackers

Cook chicken livers for 5 minutes in a little boiling water. Drain. Combine with hard-cooked eggs, grated onion, salt, pepper and lemon juice. Finely chop or put in a blender and mix until smooth. Add melted butter and mix well. Chill at least 2 to 3 hours. Serve with Wheat Thins Crackers and TRIANGLE THINS Crackers. Makes about 3 cups pâté.
FROSTED HAM BALL

1 pound cooked ham, ground
1/2 cup dark seedless raisins
1 medium onion, grated
3/4 cup mayonnaise
1/2 teaspoon curry powder
2 (3-ounce) packages cream cheese, softened
2 tablespoons milk
Chopped parsley
Assorted NABISCO Snack Crackers

In a bowl thoroughly blend ham, raisins, onion, mayonnaise and curry powder. Mold mixture into a round shape on a serving plate. Chill. Blend cream cheese and milk. Frost ham mixture with the cream cheese mixture. Garnish with a sprinkling of chopped parsley. Serve with assorted NABISCO Snack Crackers. Makes about 4 1/2 cups.

ALOHA CHEESE SPREAD

1 (8-ounce) package cream cheese, softened
3 ounces Bleu cheese, crumbled
1/3 cup crushed pineapple, drained
1/3 cup chopped pecans
1/2 teaspoon ground ginger or to taste
Sprigs of parsley
Chopped DROMEDARY Pimiento
Assorted NABISCO Snack Crackers

NEOPOLITAN MOLD

1st layer
2 (3-ounce) packages cream cheese, softened
1/2 cup grated Provolone cheese
1 cup chopped fresh parsley
2 teaspoons lemon juice

2nd layer
2 (3-ounce) packages cream cheese, softened
1/8 teaspoon garlic powder
1/16 teaspoon onion salt
1/2 cup Ricotta cheese

3rd layer
2 (3-ounce) packages cream cheese, softened
1/4 teaspoon basil leaves
1/2 teaspoon sugar
2 tablespoons tomato paste
2 tablespoons grated Parmesan cheese
Chopped parsley
Assorted NABISCO Snack Crackers

GOURMET CHEESE RING

2/3 cup very finely chopped walnuts or pecans
1 (3-ounce) package cream cheese
1 1/2 cups very finely grated Swiss cheese
1 1/2 cups very finely grated sharp Cheddar cheese
1 1/2 ounces Roquefort cheese, crumbled
2 tablespoons commercial sour cream
1/8 teaspoon cayenne pepper
Assorted NABISCO Snack Crackers

Have all ingredients at room temperature. Lightly grease a 3-cup ring mold with butter or margarine. Coat with 2 tablespoons nuts. Blend the next four ingredients in the small bowl of electric mixer until smooth and light. Stir in sour cream, cayenne pepper and remaining nuts. Pack into the mold. Refrigerate overnight. Unmold. Allow to stand at room temperature 1/2 hour before serving. Serve surrounded with assorted NABISCO Snack Crackers. Makes about 2 1/2 cups of spread.

COCONUT CHEESE MOLD

1 (8-ounce package) cream cheese, softened
1 cup shredded sharp Cheddar cheese
1/2 cup Bleu cheese, crumbled
1/3 cup toasted flaked coconut
Assorted NABISCO Snack Crackers

ROQUEFORT LOG

2 (3-ounce) packages cream cheese, softened
2 ounces Roquefort cheese, crumbled
2 tablespoons finely chopped celery
1 tablespoon minced onion
Few drops Tabasco
Dash of cayenne pepper
1 cup finely chopped walnuts
Assorted NABISCO Snack Crackers


CHEESE WALNUTS ROLLS

1 pound sharp Cheddar cheese, grated
1 (3-ounce) package pimiento cream cheese
1/2 cup finely chopped walnuts
1/4 cup dry sherry
2 tablespoons mayonnaise
2 tablespoons chopped parsley
1/8 teaspoon garlic salt
Dash of cayenne pepper
Paprika
Assorted NABISCO Snack Crackers

COLD CANAPES

HAM PINWHEELS

1/4 pound Roquefort cheese, crumbled
1/4 cup cream cheese, softened
1/4 cup butter or margarine, softened
4 slices boiled ham, about 1/8” thick
RITZ Crackers

Combine cheeses and butter or margarine. Blend until smooth. Spread on ham slices. Roll up as for jelly roll; wrap in wax paper and chill in the refrigerator. Keeps well for several days. Slice as needed to top RITZ Crackers. Makes about 2½ dozen.

CURRIED TURKEY CANAPES

1 cup finely chopped, cooked turkey
1/4 cup mayonnaise
1 tablespoon finely chopped chutney
1 1/2 teaspoons curry powder
18 RITZ Crackers
Flaked coconut
18 TRIANGLE THINS Crackers
Chopped salted peanuts

In a bowl blend turkey, mayonnaise, chutney and curry powder. Chill. Spread 1/2 mixture on RITZ Crackers and garnish with flaked coconut. Spread remaining mixture on TRIANGLE THINS Crackers and garnish with chopped peanuts. Makes about 1 cup of spread and 36 canapes. Recipe illustrated on back cover.
CANAPE MAYONNAISE

1 envelope unflavored gelatine
1/4 cup cold water
1 cup mayonnaise
Assorted NABISCO Snack Crackers

Soften gelatine in cold water. Place over hot water and stir until gelatine is completely dissolved. Add to mayonnaise and blend well. Mayonnaise glaze may be stored in a tightly covered container in the refrigerator. It will "moisture proof" your crisp crackers and form a canape base. Makes 1 1/4 cups mayonnaise.

ASSORTED CANAPES

Spread a thin layer of Canape Mayonnaise on RITZ Crackers. Top with a wedge of Gouda cheese and a roll of sliced chicken. Garnish with chili mayonnaise.

Spread a thin layer of Canape Mayonnaise on SOCIABLES Crackers. Top with crumbled Bleu cheese, a slice of mandarin orange and red onion.

Spread a thin layer of Canape Mayonnaise on Wheat Thins Crackers. Top with seasoned chive butter and cocktail shrimp.

Cut a slice from the round ends of cherry tomatoes. Scoop out insides; turn upside-down to drain. Fill with crab meat salad.

Peel hard-cooked eggs. Cut in half, zigzag fashion. Top with caviar.

Tips illustrated on page 14.
**GROUND BEEF SAVORIES**

1 pound ground beef  
2 tablespoons chopped parsley  
1 teaspoon garlic salt  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 egg yolk  
RITZ Crackers  
TRISCUIT Wafers  
Catchup  
Prepared mustard

Combine ground beef, parsley, garlic salt, salt, pepper and egg yolk. Mix thoroughly. Shape into tiny balls and place each on a RITZ Cracker or on a TRISCUIT Wafer. Make a hollow in the center of each meat ball. Fill half the centers with catchup and half with mustard. Place crackers on a baking sheet. Bake in a preheated moderate oven (350°F.) 20 minutes. Serve hot. Makes about 30 meat balls.

**HOT CRAB MEAT CANAPES**

1 (6½-ounce) can crab meat, drained and flaked  
6 tablespoons mayonnaise  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon rosemary leaves  
24 TRISCUIT Wafers  
Sharp Cheddar cheese, grated

Combine first five ingredients and mix well. Spread about 1 teaspoon of mixture on each TRISCUIT Wafer. Sprinkle with grated Cheddar cheese. Place under broiler until cheese melts and browns slightly. Serve immediately. Makes about 24 canapes.
**PRETZEL POPS**

1 (3-ounce) package cream cheese, softened  
2 ounces Bleu cheese, crumbled  
1 (2½-ounce) can deviled ham  
1/4 cup chopped pecans  
1/8 teaspoon onion powder  
1 cup chopped parsley  
VERI-THIN Pretzel Sticks


**MEAT AND CHEESE SNACKS**

To make one square meat and cheese snack, thickly spread three slices of olive loaf with assorted cheese spreads, alternating yellow and white cheeses. A smoky cheese spread and cream cheese with chives spread are a nice combination. Stack meat slices and top with an additional slice of meat. Repeat to make desired number of snacks.

To make one round snack, spread slices of bologna following above directions. A sharp cheese spread and a Bleu cheese spread are a nice combination. Chill snacks well before cutting. Cut square snacks in quarters to serve on TRISCUIT Wafers or in cubes which can be served on toothpicks or VERI-THIN Pretzel Sticks. Round snacks may be cut in wedges to be served on TRIANGLE THINS Crackers.
SHRIMP VENETIAN

1/4 cup olive oil
1/4 cup lemon juice
1 clove garlic, crushed
2 bay leaves, crushed
24 small shrimp, peeled and deveined
1/4 cup grated Parmesan cheese
24 slices Prosciutto (about 1 1/2 ounces)
Assorted NABISCO Snack Crackers

STUFFED MUSHROOM CAPS

2 pounds large fresh mushrooms
6 tablespoons butter or margarine
1 teaspoon onion juice
1/2 pound chicken livers, finely chopped
1 chicken bouillon cube, dissolved in 1/2 cup boiling water
3 NABISCO Shredded Wheat Biscuits, finely rolled (about 1 cup crumbs)
1/2 teaspoon salt
1/4 teaspoon crushed tarragon leaves
2 tablespoons lemon juice
1/4 teaspoon crushed rosemary leaves
1/2 cup mayonnaise

Wash mushrooms; finely chop stems and set caps aside. Melt 3 tablespoons butter or margarine in a skillet; add onion juice, mushroom stems and chicken livers. Simmer gently 8 to 10 minutes, stirring occasionally. Add chicken bouillon, NABISCO Shredded Wheat Biscuits crumbs, salt and tarragon leaves. Blend thoroughly. Melt remaining 3 tablespoons butter or margarine with lemon juice and rosemary leaves. Brush mushroom caps inside and out. Fill with shredded wheat mixture. Top with mayonnaise. Place in a shallow baking dish and bake in a preheated moderate oven (375°F.) 15 to 20 minutes. Makes 18 to 20 large stuffed mushrooms. Recipe illustrated on page 12.
CLAMS CASINO

2 dozen fresh cherrystone clams
1/2 cup finely chopped onion
1/2 cup finely chopped green pepper
1 clove garlic, crushed
1/4 cup chopped DROMEDARY Pimiento
1/8 teaspoon Tabasco
25 PREMIUM Saltine Crackers, finely rolled
(about 1 cup crumbs)
1 egg, beaten
1/4 cup butter or margarine, melted
8 strips of bacon, cooked and drained

TANGY MEATBALLS

1 pound ground beef
1 egg, slightly beaten
1/4 cup chili sauce
1/4 cup finely chopped onion
1 teaspoon salt
1/4 teaspoon ground black pepper
120 Cheese-NIPS Crackers, finely rolled
(about 1 1/2 cups crumbs)

Combine ground beef, egg, chili sauce, chopped onion, salt and pepper with 1 cup Cheese-NIPS Crackers crumbs. Mix thoroughly. Shape into tiny meat balls and roll in remaining 1/2 cup Cheese-NIPS Crackers crumbs. Sauté 5 minutes in 1/2 inch hot fat, turning to brown on all sides. Remove to a chafing dish and serve with toothpicks. Makes about 30 meat balls.
SURPRISE DATES

12 DROMEDARY Pitted Dates
12 pecan halves
1/4 cup lemon juice
1/4 cup dry sherry
2 tablespoons olive oil
6 strips of bacon, cut in half
Assorted NABISCO Snack Crackers


TERIYAKI

1/2 cup soy sauce
1/4 cup dry white wine
1 tablespoon cider vinegar
1 tablespoon sugar
1 clove garlic, crushed
1/2 teaspoon ground ginger
1 pound top round, cut in thin slices about 2-inches long
SOCIABLES Crackers

Combine soy sauce, white wine, vinegar, sugar, garlic and ginger. Pour over sliced meat. Cover and marinate several hours at room temperature or in the refrigerator overnight. Broil about 5 to 7 minutes, turning once. Place in a chafing dish and serve with toothpicks and SOCIABLES Crackers. Recipe illustrated on page 12.