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* New Recipe Added in 2009

Beverages and Appetizers

RESERVATIONS

INGREDIENTS

- Telephone book
- Telephone
- Newspaper
- Number of people
- Time
- Smoking or nonsmoking
- No MSG (if applicable)
- Dress code
- Indoors or outdoors
- Placement of table (near band, kitchen)
- Type of table (square, circular)
- Method of payment (cash, credit card)

DIRECTIONS

Identify type of evening (dinner only or dinner and show). Mix right type of people (outgoing, shy). Select proper cuisine and match restaurant. Call restaurant and make reservations.

Note: Always make reservations in name of Doctor (your last name). You'll always get the best table in the house.

Specify number of people, time, and waiter name (if known). Go out and enjoy, and remember, "Don't leave home without it."

P.S. Also available from Anita: "How to select proper caterer for your next party!"

Anita Levy, Boca Raton, FL

Beverages

ALMOND TEA

INGREDIENTS

- **2 heaping Tbsp unsweetened lemon tea mix**
- **2 c hot water**
- **1 c sugar**
- **2 c water**
- **6 c water**
- **2 tsp vanilla**
- **1 Tbsp almond extract**

DIRECTIONS

Dissolve tea mix in 2 cups hot water. Combine 1 cup sugar and 2 cups water in a saucepan and boil 5 minutes. Mix together tea mixture with sugar/water mixture, then add 6 cups water, vanilla, and almond extract.

Store in refrigerator and heat as needed. This may be heated in a crock pot for parties.

Note: This is a great remedy for a sore throat.

Harriet Cook, Shreveport, LA

BLOODY MARY MIX

INGREDIENTS

- 46 oz tomato juice
("Sacramento" brand, if
you can find it)
- 2 large or 3 small lemons
- Worcestershire sauce
- Tabasco sauce
- Black pepper
- Large plastic pitcher

DIRECTIONS

Empty tomato juice in plastic pitcher.
Squeeze lemons; remove seeds and pour
into pitcher.

Shake Worcestershire sauce to cover
tomato juice (about 1 Tbsp). Add large
dash of Tabasco sauce. Sprinkle in pepper
to taste. Add 4 ice cubes.

Stir with wooden spoon; taste and add more
ingredients to taste. If this is too strong, add
ice cubes.

If desired, pour in 12 ounces vodka!

Makes 8 to 10 Bloody Marys.

Uncle Harold Murov, Shreveport, LA

DELICIOUS PUNCH

INGREDIENTS

- 1 (6 oz) pkg Jell-O (any flavor)
- 2 c sugar
- Juice of 4 lemons
- 2 qt water
- 1 tall can pineapple juice
- Ginger Ale or 7-Up

DIRECTIONS

Boil water. Add water to Jell-O and dissolve Jell-O thoroughly. Add sugar and lemon juice.

Freeze, if necessary, to preserve.

When you are ready to serve the punch, add Ginger Ale or 7-Up to taste.

Julia D. Bertrand, Elton, LA

EGGNOG

INGREDIENTS

- **2 eggs, separated**
- **1-1/2 c sugar, divided**
- **4/5 qt whiskey**
- **1 qt light cream (Half & Half)**
- **Jamaica rum to tasted (about 6 oz, dark rum is best)**
- **1 pt whipping cream**

DIRECTIONS

Using electric mixer, beat egg yolks until they are lemon-yellow. Beat in 1 cup sugar. Pour whiskey over egg yolks slowly with beater at slowest speed. Add light cream.

In a separate bowl, beat egg whites until stiff with 1/2 cup sugar.

Fold eggs whites into egg yolk mixture. Add rum.

Whip cream and fold in before serving.

Refrigerate until serving.

Makes one gallon.

Ginger Bertrand, Kingwood, TX

JUNGLE JUICE

INGREDIENTS

- 1/2 gal dark rum
- 4 fifths 190-proof alcohol (Crystal Clear)
- 4 fifths champagne
- 6 bottles Hawaiian Punch concentrate (use largest bottle)
- 1 large bottle reconstituted lemon juice
- 2 large cans pineapple juice
- 3 (2 liter) bottles of Ginger Ale or 7-Up
- Water
- Fresh fruit (pineapple cubes, oranges, lemons, limes, maraschino cherries)

DIRECTIONS

Mix ingredients together well in a large, clean plastic trash can (or a four-legged bathtub).

Add water as necessary to dilute the mixture to your taste. Float fresh fruit on top.

You may add ice cubes to chill the mixture and dilute it.

Serves 50 to 60.

This is strong, so serve your guests plenty of food!

Byron Bertrand, Kingwood, TX

FROZEN MARGARITAS

INGREDIENTS

- 2 (6 oz) cans frozen limeade
- 10 (6 oz) cans water
- 1 c lemon juice
- 3 c tequila
- 1 c Triple Sec

DIRECTIONS

Mix limeade, water, lemon juice, tequila, and Triple Sec.

Freeze.

Makes 1 gallon.

This is also great poured over ice cubes.

This will keep a long time in the freezer. The liquor keeps it from freezing solid.

Clella "Sam" Pearl, Houston, TX

MARGARITAS

INGREDIENTS

- 1 can frozen limeade concentrate
- 1 can tequila
- 1/2 can Triple Sec
- Ice

DIRECTIONS

Mix ingredients in blender until slushy.

Squeeze fresh lime juice into a glass with a salted rim. Pour in the margarita and serve.

Byron Bertrand, Kingwood, TX

MINTED TEA PUNCH

INGREDIENTS

- 4 c boiling water
- 4 family-size decaffeinated tea bags
- 1/2 c loosely packed, fresh mint leaves
- 3/4 c sugar
- 6 oz can frozen lemonade concentrate, thawed and undiluted
- 4 c cold water
- Lemon slices and fresh mint sprigs for garnish

DIRECTIONS

Pour 4 c boiling water over tea bags and mint leaves.

Cover and steep 3 minutes; remove and discard tea bags and mint.

Stir in sugar until dissolved.

Stir in lemonade concentrate and 4 c cold water.

Chill well and serve over ice.

Garnish with lemon slices and fresh mint sprigs, if desired.

Makes 9 cups.

Jean Schaefer, Kingwood, TX

HOT MULLED WINE

INGREDIENTS

- 2 c sugar
- 8 c water
- 1 lemon or orange peel
- 20 raisins
- 36 whole cloves
- 10 cinnamon sticks
- 1 gal burgundy or your favorite red wine

DIRECTIONS

Boil sugar, water, lemon or orange peel, raisins, cloves, and cinnamon sticks for 15 minutes.

Add wine and just keep below boiling point.

Serve.

Julie Bertrand, Elton, LA

TUMBLEWEED

INGREDIENTS

- Good quality vanilla ice cream
- Kahlua
- Crème de cacao

DIRECTIONS

Mix about two parts ice cream to 1/2 part Kahlua and 1/2 part crème de cacao in a blender (or to taste).

Serve in a large goblet as a dessert.

Kathy and Scott Baker, Kingwood, TX

Appetizers

APRICOT CHEESE BALL

INGREDIENTS

- 1/2 c stewed apricots, chopped *
- 3/4 c orange juice
- 3/4 c water

- 2 (8 oz) pkg cream cheese
- 1 stick oleo or butter
- 4 tsp sour cream
- 1/4 c Amaretto
- Toasted, sliced almonds
- Wheat Thins

DIRECTIONS

* To make stewed apricots, bring a 12 oz container of apricots (Sunsweet or those found in the produce section), 3/4 c orange juice, and 3/4 c water to a boil in a medium saucepan. Reduce heat and simmer 30 minutes, stirring occasionally until apricots are soft and the juice has thickened. Set aside to cool. Chop with a knife when cool.

Cream together cream cheese and butter. Add sour cream and mix in thoroughly. Mix in stewed apricots. Add Amaretto to soften.

Cover bowl and refrigerate overnight.

Roll ingredients into a ball and cover with almonds.

Can be frozen, if desired.

Serve with Wheat Thins.

Aunt Betty Levy, Shreveport, LA

ARTICHOKE DIP

INGREDIENTS

- 1 can artichoke hearts, drained and chopped
- 1 c mayonnaise
- 1 c Parmesan cheese, grated
- 1 tsp lemon juice
- Garlic powder to taste
- Dash of cayenne pepper
- Paprika

DIRECTIONS

Mix all ingredients, except the paprika, well. Pour into greased casserole dish. Sprinkle paprika on top.

Bake at 350° for 20 minutes (or microwave on HIGH for 10 minutes).

Serve warm with crackers.

Muriel Phillips, Houston, TX

ARTICHOKE SQUARES

INGREDIENTS

- 2 (6 oz) jars marinated artichoke hearts
- 1 small onion, chopped
- 1 small clove garlic, chopped
- 2 Tbsp butter
- 4 eggs
- 1/4 c bread crumbs
- Dash of Tabasco
- 1/4 tsp oregano
- Salt and pepper to taste
- 2 c shredded Cheddar cheese or grated Parmesan cheese

DIRECTIONS

Preheat oven to 325°.

Drain juice from 1 jar of artichokes into a skillet. Discard juice from second jar.

Chop artichokes and set aside.

Sauté onion and garlic in butter in skillet with juice until tender.

Beat eggs. Add bread crumbs, seasonings, onion mixture, and cheese. Stir in artichokes and mix well.

Bake in an ungreased 8" x 12" pan for 30 minutes.

Cut into squares and serve hot.

Excellent appetizer!

Karen Gallagher, Kingwood, TX

HOT ASPARAGUS ROLL-UPS

INGREDIENTS

- 20 slices thin, white bread
- 3 oz bleu cheese, softened
- 8 oz cream cheese, softened
- 1 egg, beaten
- 1/4 tsp garlic salt
- 1/8 tsp cayenne pepper
- 1/4 c green onions, chopped finely
- 20 canned asparagus spears
- 3/4 c melted butter
- 1/4 c chopped parsley

DIRECTIONS

Trim crust from bread and flatten slices with a rolling pin.

Mix cheeses, egg, garlic salt, and cayenne pepper. Fold in the green onions.

Spread the bread slices generously and evenly with the cheese mixture.

Roll one asparagus spear in each slice of bread, sealing well by using a little cheese mixture to bind the edge of the roll.

Roll each roll in melted butter and place on an ungreased cookie sheet.

Bake at 400° for 15 to 20 minutes.

Garnish with parsley.

Yield: 20 roll ups.

Tip: Can be made ahead and frozen until needed.

Karen Gallagher, Kingwood, TX

BEAU MONDE DIP

INGREDIENTS

- 1 c mayonnaise
- 1 c sour cream
- 1 Tbsp Beau Monde or Bon Appétit seasoning
- 1 Tbsp parsley flakes
- 1 Tbsp onion flakes
- 1 to 2 tsp dill weed

DIRECTIONS

Mix all ingredients together well. Chill several hours.

Serve with fresh vegetables or chips.

Jean Barger, Spring, TX

HOLIDAY CHEESE BALL

INGREDIENTS

- 6 oz bleu cheese
- 12 oz cream cheese
- 10 oz Cheddar cheese
- 2 Tbsp grated onions
- 1 Tbsp "Accent"
- 1 c chopped pecans
- 1 c dried parsley

DIRECTIONS

Let cheese soften. Mix together cheese, onions, and Accent really well. Place mixture in refrigerator to firm.

Shape cheese mixture into a ball.

Mix together nuts and parsley. Roll the cheese ball in nuts and parsley.

Serve with assorted crackers.

Aunt Carolyn Murov, Shreveport, LA

BUFFALO CHICKEN WING DIP

INGREDIENTS

- 1 lb skinless boneless chicken breasts cooked in a pot of boiling water for 25 minutes, then drained (or precooked canned chicken)
- 3/4 c Ranch or Bleu Cheese salad dressing
- 2 8-oz pkgs cream cheese, softened
- 1 12-oz bottle of your favorite buffalo wing sauce
- 1 c shredded Cheddar cheese
- Dip scoops, tortilla chips, or crackers

DIRECTIONS

Mix salad dressing, cream cheese, and buffalo wing sauce in a bowl until combined.

Add shredded chicken to the above mixture and mix well.

Spread mixture into a greased baking dish.

Sprinkle with Cheddar cheese.

Bake at 350° degrees for about 20 minutes (until the cheese is melted and bubbly).

Serve with dip scoops, tortilla chips, or crackers.

Rebecca Bertrand, College Station, TX

CHEESE PUFFS

INGREDIENTS

- 4 oz cream cheese
- 3/4 tsp grated onions
- 1/4 c mayonnaise
- 1 Tbsp chopped chives
- 1/8 tsp cayenne pepper
- 1/8 c Parmesan cheese
- 1/2 loaf white bread

DIRECTIONS

Mix all ingredients together, except bread.

Use a very small round cookie cutter (bottle-cap size) to cut rounds out of each slice of bread (about 4 rounds per slice).

Spread cheese mixture on each round; place rounds on a baking sheet and bake at 350° until lightly browned.

Alita Apicella, Fair Oaks Ranch, TX

CHILI DIP

INGREDIENTS

- 1 can chili (without beans)
- 1 pkg Lipton onion soup mix
- 2 large Tbsp sour cream

DIRECTIONS

Mix all ingredients well.

Heat thoroughly.

Serve in fondue pot or chafing dish with Fritos or Doritos.

Lecie Roos, Shreveport, LA

CRAB CLAWS

INGREDIENTS

- 2 sticks oleo or butter, melted
- Salt and pepper to taste
- Cayenne pepper to taste
- Worcestershire to taste
- Tabasco sauce to taste
- Tony Chachere's Creole seasoning to taste
- Lemon juice to taste
- Garlic salt to taste
- 1 container crab claws
- French bread, sliced thin

DIRECTIONS

In a 13" x 9" x 2" casserole dish, melt the butter.

Add all spices and lemon juice until the desired taste is reached.

Add crab claws and cover well with butter.

Bake at 350° until butter simmers and crab claws are hot.

Serve with French bread on side for dipping into the butter mixture.

Annette Galik, Houston, TX

CRAB DIP

INGREDIENTS

- 1 pkg snow crabs and 1 Tbsp liquid
- 2 Tbsp chopped onion
- 3/4 tsp white horseradish
- Salt and pepper to taste
- 1 (8 oz) pkg cream cheese

DIRECTIONS

Mix all ingredients together.

Bake uncovered at 375° for 15 minutes or until bubbly.

Sprinkle with paprika.

Serve with crackers.

Clella "Sam" Pearl, Houston, TX

EGG ROLLS

INGREDIENTS

- 1-1/2 c bean sprouts
- 1 c diced, cooked shrimp
- 1 c minced, cooked ground beef
- 1 c minced celery
- 1 c finely chopped green onion
- 1 (6-1/2 oz) can water chestnuts, drained and diced
- 1 Tbsp vegetable oil
- 1 Tbsp smooth peanut butter
- 1 tsp salt
- 1 tsp sugar
- 1 tsp monosodium glutamate (MSG)
- 1/8 tsp ground black pepper
- 20 egg roll wrappers or 100 won ton wrappers
- Peanut oil for frying

DIRECTIONS

Mixed all ingredients together, except wrappers and frying oil.

Place 2 to 3 tsp mixture in center of egg roll wrapper or 1 tsp in center of won ton wrapper.

Wrap two sides over and roll.

Seal wrapper with beaten egg.

Fry in oil until golden.

Serve with sweet and sour sauce and hot mustard.

These may be frozen after frying and reheated for serving.

Ginger Bertrand, Kingwood, TX

LAYERED RANCHERO DIP

INGREDIENTS

- 2 (10-1/2 oz) cans bean dip (you can use jalapeno bean dip, if desired)
- 1 c sour cream
- 2/3 c mayonnaise
- 1 pkg taco seasoning mix
- 2 (3 oz) cans chopped green chilies
- 4 medium-sized ripe avocados
- 2 Tbsp lime juice or lemon juice
- 1 tsp salt
- 1/4 tsp garlic powder
- 8 oz sharp Cheddar cheese, shredded
- 2 c diced green onions
- 2 c chopped tomatoes
- 6 oz can sliced black olives
- Tortilla chips

DIRECTIONS

In a 15" x 10" or larger, shallow serving platter or Pyrex dish, thinly spread bean dip.

In a small bowl, combine sour cream, mayonnaise, and taco seasoning mix. Spread over bean dip.

Sprinkle sour cream mixture with green chilies.

Peel and pit avocados, then mash. Combine avocados with lime or lemon juice, salt, and garlic powder. Spread over chilies.

Sprinkle avocado mixture with cheese, onion, tomatoes, and olives.

Chill until serving time or serve immediately with tortilla chips.

Makes about 11 cups (recipe may be divided for a smaller party).

Sheri East, The Woodlands, TX

JALAPENO DIP

INGREDIENTS

- 1 large can whole tomatoes
- 1 large onion, chopped
- 1 jalapeno pepper, chopped
- Butter or oleo

DIRECTIONS

Sauté onion in butter until tender (do not brown).

Add tomatoes and jalapeno pepper.

Simmer one hour.

Chill well (the flavor will strengthen as the mixture chills).

Serve with Fritos, Tostitos, or Doritos.

Aunt Carolyn Murov, Shreveport, LA

MEXICAN DIP

INGREDIENTS

- 1 can small chopped olives
- 2 large tomatoes, peeled and diced
- 1 small can chopped green chilies
- 4 to 6 green onions
- 3 Tbsp oil
- 2 Tbsp vinegar
- 1/2 tsp salt
- Pinch of basil or oregano
- 5 to 6 drops of Tabasco

DIRECTIONS

Mix all ingredients together.

Serve with tortilla chips.

Susan Bradley, Brownwood, TX

MEXICAN ROLL-UPS

INGREDIENTS

- 1 (16 oz) pkg cream cheese
- 1 (8 oz) ctn sour cream
- 5 jalapenos, seeded and chopped
- 4 green onion tops, finely chopped
- 4 Tbsp picante sauce
- 1 to 2 tsp paprika (for desired color)
- 1/2 tsp Tabasco sauce
- 20 to 40 flour tortillas

DIRECTIONS

Mix first seven ingredients and spread on the tortillas.

Roll tightly and plan in pan.

Cover with plastic wrap and refrigerate at least four hours.

Slice into 1/2" to 3/4" pinwheels.

Arrange on a serving platter with a small bowl of picante sauce by the side or serve with your favorite dips.

This makes about 100 roll-ups.

Connie Posner, Shreveport, LA

MUSHROOM PATE

INGREDIENTS

- 1 lb fresh mushrooms
(reserve a few for garnish)
- 2 Tbsp butter
- 8 oz cream cheese
- 1/2 tsp garlic salt
- 1 tsp seasoned pepper

DIRECTIONS

Slice mushrooms and sauté in butter over medium heat until all liquid is cooked out.

Cool to room temperature.

Combine the mushrooms and remaining ingredients and process in food processor.

Put in greased 7-1/2" x 3" x 2" loaf pan or any other mold desired.

Chill.

This is better if prepared a day ahead of serving.

Set mold in warm water for a couple of minutes and turn out onto serving tray.

Garnish with mushrooms and serve with crackers.

Gayle Gossen Luttrell, Little Rock, AR

BAKED NACHOS

INGREDIENTS

- 1 lb shredded Cheddar cheese
- 1 lb shredded Monterey Jack cheese
- 1-1/2 c chopped jalapenos or green chilies
- 2 eggs
- 1 c flour
- 1 c evaporated milk

DIRECTIONS

Combine cheeses with jalapenos. Pat into a 13" x 9" pan.

Combine eggs, flour, and evaporated milk and beat with a wire whisk. (Do not use an electric mixer.) Pour egg mixture over cheeses.

Bake at 350° for 30 minutes.

Cut into squares and serve.

Marcia Levy, Sonoma, CA

OLIVE CHEESE BALLS

INGREDIENTS

- Small jar Old English cheese spread
- 4 Tbsp melted margarine
- 2 dashes Tabasco
- 2 dashes Lea & Perrins
- 3/4 c flour
- 30 to 45 olives, drained well

DIRECTIONS

Blend the cheese spread and margarine together. Add the Tabasco and Lea & Perrins; stir in flour.

Wrap a small amount of mixture around each olive and roll between the palms of your hands.

Bake at 400° for 12 to 15 minutes.

Serve warm.

These may be frozen after baking and reheated before serving.

Ginger Bertrand, Kingwood, TX

SAUSAGE BALLS

INGREDIENTS

- 1-1/2 c Bisquick
(Note: Ginger's sister, Betsy, uses 2 c Bisquick, which helps to make these less greasy)
- 1 lb Cheddar cheese, grated
- 1 lb mild sausage

DIRECTIONS

Mix all ingredients together with fingers, adding more Bisquick if necessary (when you have enough Bisquick, mixture will not stick to your fingers).

Roll into bite-size balls.

Bake on an ungreased cookie sheet at 425° for 15 minutes.

Serve warm or at room temperature.

This may be frozen after baking and reheated for serving.

Sam Roberts, Clayton, NC

SHRIMP DIP

INGREDIENTS

- 1/2 pt sour cream
- 1 (8 oz) pkg cream cheese
- 1/2 c celery, minced
- 1/2 c onion, chopped
- Salt and pepper to taste
- Juice of 1 lemon
- Cayenne pepper to taste
- 2 small cans shrimp, mashed with fork

DIRECTIONS

Combine sour cream and cream cheese. Add celery, onions, salt, pepper, lemon juice, and cayenne pepper. Add shrimp.

Chill well and serve with crackers, Fritos, or Doritos.

Sybil Roos, Houston, TX

SHRIMP MARTINI

INGREDIENTS

- 2 12-oz bottles cocktail sauce (Heinz is good)
- 1 can diced, mild Rotel tomatoes, drained well
- 1 medium onion, chopped fine
- 1/2 bunch cilantro (leaves only), chopped fine
- 3 to 4 lbs boiled shrimp (use the frozen, cooked, deveined shrimp if you can find it; try Kroger) - thaw and cut each shrimp into 2 or 3 pieces
- 1 Tbsp Lea & Perrins
- Freshly ground pepper to taste
- 4 large or 8 small avocados, cut into bite-size pieces
- Tequila (a couple of shots), optional
- Dip scoops, tortilla chips, or crackers

DIRECTIONS

If making the night before serving, combine all ingredients except for avocados, tequila, and chips or crackers.

Add the avocados and tequila about two hours before serving.

Chill well and serve with dip scoops, tortilla chips, or crackers.

Sue Seitzinger, Kingwood, TX

SHRIMP MOUSSE

INGREDIENTS

- 2 (3 oz) pkg cream cheese
- 1 can cream of mushroom soup
- 1-1/2 env unflavored gelatin
- 1 (6-1/2 oz) can shrimp
- 1 c mayonnaise
- 1 bunch green onions, cut fine
- 1/2 c celery, cut fine
- Tabasco to taste

DIRECTIONS

In a saucepan, blend cream cheese and soup over low heat; add gelatin that has been diluted in 4 Tbsp cold water.

Add all other ingredients and pour in to a pan or mold that has been sprayed with Pam.

Chill 6 hours.

Serve as a salad or as an appetizer with crackers.

For a luncheon dish or salad, use 3 lbs shrimp. Crabmeat can be substituted.

Judy Harrison, Baton Rouge, LA

SPINACH DIP

INGREDIENTS

- 1 pkg frozen spinach, thawed and drained dry
- 1 pt sour cream
- 1 box Knorr vegetable soup mix
- 1 c mayonnaise
- 1 small onion, chopped

DIRECTIONS

Mix preceding ingredients together well. Refrigerate for 24 hours before serving.

To serve this fancy, cut off the top of a 2 lb pumpernickel bread loaf. Tear out the inside of the loaf. Put the dip in the hollowed-out loaf and cut the torn-out pieces into chunks or cubes.

Serve the dip with the cubed pieces of bread or crackers.

Sheri East, The Woodlands, TX

SPINACH-FILLED MUSHROOMS

INGREDIENTS

- 16 or 20 large, fresh mushrooms
- 3 Tbsp butter
- 1 c finely chopped onion
- 1 pkg (10 oz) frozen, chopped spinach, thawed
- 1/2 c grated Swiss cheese
- Grated Parmesan cheese
- Salt and pepper to taste

DIRECTIONS

Clean mushrooms; remove stems and chop stems finely.

Melt butter in large skillet (or microwave 30 seconds on HIGH). Sauté mushroom stems and onion until tender, but not brown (or microwave 3 minutes on MEDIUM HIGH).

Drain spinach and squeeze dry. Add to mushroom-onion mixture and stir thoroughly to mix.

Add Swiss cheese, stirring lightly.

Fill mushroom caps with mixture. Sprinkle with Parmesan cheese.

Place in a buttered, shallow baking dish and bake at 300° for 15 to 20 minutes (or microwave 5 to 7 minutes on MEDIUM HIGH).

Serve warm.

Ginger Bertrand, Kingwood, TX

SPINACH SQUARES

INGREDIENTS

- 1 package Pepperidge Farm flaky dough

Filling Ingredients:

- 1-1/2 pkg frozen spinach, thawed and well-drained
- 2 oz Swiss cheese, grated
- 2 oz Cheddar cheese, grated
- 5 Tbsp cottage cheese
- 2 eggs, beaten
- 1/4 tsp salt
- Dash of Tabasco
- Dash of Worcestershire sauce

DIRECTIONS

Spread half of dough in a greased 13" x 9" pan.

Combine filling ingredients. Spread filling over the dough.

Top with rest of dough.

Bake at 400° for 30 minutes.

Cut into squares and serve.

Marcia Levy, Sonoma, CA

SWEET PICKLES

INGREDIENTS

- 1 gal jar whole sour pickles
- 4 cloves garlic
- 5 lb sugar
- 1 pt white vinegar
- 1 container McCormick pickling spice

DIRECTIONS

Drain sour pickles. Cut whole pickles into 1/4" round slices and divide pickles evenly between two gallon jars.

Cut garlic gloves in two and divide between the jars.

Empty sugar into a container; add vinegar and pickling spice; stir until mixed up fairly well.

Pour sugar and vinegar mixture into both jars, trying to wind up with same amount of sugar in each jar.

Put tops back on jars and set aside for about a week.

Each day, shake both jars until all the sugar is dissolved.

After a week, the pickles may be transferred to small jars for ease of handling.

Note: This is delicious in tuna salad!

June Winegeart, Houston, TX

TEXAS BLACK BEAN DIP

INGREDIENTS

- 2 cans black beans
- 1 can Mexicorn
- Juice of one lime
- 1 red onion, diced
- 1 to 2 fresh jalapeno peppers, seeded and diced
- Fresh cilantro to taste (about 3 Tbsp chopped)
- Salt to taste
- Pepper to taste
- Cumin to taste (about 1/2 tsp)
- Tortilla chips

DIRECTIONS

Drain and rinse the black beans in a colander. Drain Mexicorn on top of black beans.

Mix beans, Mexicorn, and all seasonings in a bowl.

Refrigerate overnight.

Serve with chips, on top of salads, or on top of grilled meat.

Note: This dip will last up to one week in your refrigerator.

Rebecca Bertrand, College Station, TX

TV TRASH

INGREDIENTS

- 1 box Wheat Chex
- 1 box Rice Chex
- 1 box Cherrios
- 1 box think pretzel sticks
- 1 lb mixed nuts
- 1 lb peanuts
- 1 jar dry-roasted pecans
- 1 or 2 bags Cheddar cheese goldfish (Pepperidge Farm)

Sauce:

- 3/4 c bacon drippings
- 1-1/2 sticks butter or oleo
- 1 Tbsp Tabasco
- 3 Tbsp Lea & Perrins
- 1-1/2 Tbsp garlic juice
- 1 tsp Summer Savory powder
- Salt to taste

DIRECTIONS

Mix the first eight ingredients together well in a large turkey pan.

Melt bacon drippings and butter in saucepan (or microwave on MEDIUM for 2 minutes). Add Tabasco, Lea & Perrins, garlic juice, and savory powder. Pour over cereals and mix well. Sprinkle salt evenly over mixture, if desired.

Bake for one hour at 200°, stirring occasionally.

Let the mixture dry out before storing in tight containers.

Add more garlic juice for a stronger flavor.

Jan Vardaman, Houston, TX