

# Cucumber & Rye Squares

*By Marsha Stanley*

1 Container of Dill Spread (from deli)  
30 slices of Rye Bread  
30 slices of Cucumber (English)  
Fresh Dill Sprigs (optional)

Take a slice of rye bread. Add dill spread. Place sliced cucumber on top.  
Garnish optional with fresh dill sprigs.

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# Roquefort Grapes

*By Marsha Stanley*

1 lbs. Seedless Green Grapes  
10 oz. Pecans (crushed)  
4 Tbs. Crumbled Blue Cheese  
1 oz. Cream Cheese  
2 Tbs. Heavy Cream

Wash and pat dry grapes  
Put crushed pecans on wax paper (I use a pie plate).  
Combine blue cheese, cream cheese & cream. Mix well.  
Roll grapes in cheese mixture & then in pecans.

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# Mini Chicken Turnovers

*By Dixie Sierkowski*

3 Tbs. Chopped Onion [Sauté & stir in with 3 Tbs. Oleo]  
1  $\frac{3}{4}$  cup Boiled Shredded Chicken  
 $\frac{1}{4}$  tsp. Poultry Seasoning  
1 tsp. Pepper  
1 Large pkg. of Cream Cheese Cubed

Combine and set aside

## **Pastry:**

1  $\frac{1}{2}$  cup Flour  
 $\frac{1}{2}$  tsp. Salt  
 $\frac{1}{2}$  tsp. Paprika (add)  
Add in  $\frac{1}{2}$  cup Oleo & 5 tbsp. cold water  
Mix and roll to 1/16 cut 2  $\frac{1}{2}$ " round

1 heaping tsp. filing on top of pastry. Moisten edges and fold in half. Seal with fork.  
Prick top and bake at 375° for 20 minutes until golden brown. Makes 2  $\frac{1}{2}$  dozen.

Refreeze and reheat at 375° for 7-10 minutes.

P.S. Instead of making Pastry I use frozen pie crust and roll out. Cut circle with a glass.

## How to Melt Chocolate

*By Michelle McVay*

Use microwave on defrost or low setting. Use glass Pyrex measuring cup.

Put in for 1 minute – stir. Repeat 1 or 2 more time until melted.

Keep chocolate melted by using an electric frying pan with a towel in the bottom. Put on low setting. You should be able to touch pan with your hand. Set your cup or bottle on towel and it will keep chocolate melted all day.

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## Barks

*By Michelle McVay*

All barks are made with 1 lb. chocolate and one of the following:

- 1 cup Spanish peanuts
- 1 cup Coconut
- 1 cup Raisins

White or Pink Chocolate:

- ½ bag Peppermint Crunch
- 1 cup Pretzels

Butterscotch

- 1 cup Heath Crunch

Mix together and spread thin on wax paper covered cookie sheet.

There are many variations, be creative! Refrigerate.

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## Turtles

*By Michelle McVay*

Line turtle mold with chocolate using paint brush.

Put in refrigerator to set for 1-2 minutes then repeat for a double coat.

Caramel Recipe:

- 1 lbs. Caramel
- ½ can Eagle Brand Milk
- 1 stick Margarine

Melt 20 seconds in microwave, stir, and put in for another 30 seconds, stir and let cool. Squeeze caramel into mold and press whole pecan into caramel. Seal with chocolate.

## Snowflake Truffles

*By Michael Reath*

1 (8 oz.) pkg. Cream Cheese [softened]  
¼ cup Confectioners' Sugar  
1 tsp. Coconut Extract  
2 cups Sweetened Flaked Coconut  
1 (1 lb.) pkg. Vanilla-Flavored Candy Coating  
Garnish: Coconut, White Cake Sparkles

In small bowl, combine cream cheese, confectioners' sugar, and coconut extract. Using electric mixer at medium speed; beat until creamy. Add coconut, beating until well combined. Cover, and chill for 1 hour. Roll cream cheese mixture into 1-inch balls, and place on a baking sheet lined with parchment paper. Freeze for 2 hours to overnight.

Following package instructions to melt candy coating. Using 2 forks, dip truffles in candy coating to cover. Place on parchment paper. Garnish tops of truffles with coconut and cake sparkles, if desired. Refrigerate until ready to serve.

Variations:

\*\*Substitute coconut with 1 ½ chopped pecans and add ¼ unsweetened baking cocoa

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## Meringue Shells

*By Michael Reath*

6 Egg Whites [1 cup]  
½ tsp. Cream of Tartar  
2 cup Sugar  
2 tsp. Almond Extract

Place egg whites in a small mixing bowl; let stand at room temperature for 30 minutes. Add cream of tartar; beat until soft peaks form. Gradually add 2 cup sugar & 2 tsp. of almond extract, beating until stiff peaks form and the mixture is glossy. Spread onto the bottom and up the sides of a greased 9-inch pie plate. Bake at 350° for 25-30 minutes. Cool on a wire rack.

# Spinach Pie

*By Michael Reath*

1 pkg. Phillo Dough [to thaw follow directions on box]  
1 cup Frozen Spinach [chopped]  
1 stick Butter  
Goat Cheese or Feta Cheese  
Shredded Cheddar or Swiss Cheese  
Parmesan Cheese

Open & unroll one package of phillo dough. Keep dough covered with damp cloth. Take 5 sheets and spread with butter and top with 5 more sheets spread with butter. Place  $\frac{3}{4}$  cup chopped spinach on entire dough. Crumble  $\frac{1}{4}$  cup goat cheese on top, and then sprinkle 2 Tbsp. Parmesan cheese and finally  $\frac{1}{4}$  cup Shredded Cheddar or Swiss Cheese on top. Carefully lift one side of phillo dough up and roll towards you. Make sure seam is on bottom. Place on greased pan. Score with knife on top about 10 times (1 inch apart). Top generously with butter! Preheat oven to 350° and cook for 20-30 minutes until brown & crispy.

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# Taquitos

*By Michael Reath*

1 lbs. Ground Beef Chuck (sauté with diced onions)  
4 oz. Cream Cheese  
Small Corn Tortillas

Brown off beef with 1 cup diced onions. Drain extra grease.  
While meat is warm add 4 oz. cream cheese. Mix well. Chill.  
Form a 3 inch line with 2 Tbsp. of meat mixture & place in center of small corn tortilla.  
Roll tortilla up and secure with toothpick.  
Fry in hot oil at 350° for 2 minutes on each side.  
Serve with Mexican toppings [salsa, guacamole, sour cream, cheese, etc.]

# Stuffed Red Potatoes

*By Michael Reath*

3 lbs bag Red Potatoes [washed]  
Olive Oil  
Salt  
Italian Seasoning

1 (14 oz. can) Artichoke Hearts [drained]  
1 cup Mayonnaise  
1 cup Sour Cream  
1 cup Shredded Cheddar Cheese  
1 cup Parmesan Cheese  
Seasoned Bread Crumbs

## **Potatoes**

Pre-heat oven to 375°  
Slice top & bottom of each potato so they stand upright  
Toss in oil, sprinkle with seasoning and salt.  
Place upright on baking sheet not touching each other.  
Roast 40 minutes or until fork tender. Cool completely.

## **Artichoke Mixture**

Dice drained artichoke hearts. Mix together remaining ingredients. Fold in artichokes.

Scoop a small "well" in top of potato. Fill with spoonful of artichoke mixture.  
Repeat with all potatoes. Sprinkle with bread crumbs.  
Bake at 350° for about 20 minutes until bubbly. Serve warm.

## Variations

\*\*Substitute 14 oz. of artichoke hearts with 1 cup of cooked salad shrimp or crab meat or diced mushrooms.