

**APPETIZERS
AND
BEVERAGES**

Benedict's Smoothies

Ben/Bridget Matern

Grab whatever kind of fruity things you can find and throw it in a blender and then blend it. Then pour it in a glass.

Festive Cracker Spread

Becky Varley

2 8 oz. pkg. cream cheese*, softened
3 green onions, finely chopped
½ green pepper, finely chopped
½ red pepper, finely chopped
2 small cans (or equivalent) crushed pineapple, well-drained
½ cup chopped pecans, toasted
1 ½ tsp Lawry's seasoning salt

Mix together all ingredients and serve with crackers.

*Light cream cheese works well, but not fat-free.

Good (& easy) Chili Dip

Pat Dinwiddie

1 16 oz. can stewed tomatoes, chopped into small pieces
1 4 oz. can Ortega green chopped chilies
2 8 oz packages cream cheese

Saute a small amount of chopped onions in margarine. Add the rest of the ingredients. Season with a small amount of cumin and chili powder. Serve hot with tortilla chips.

Instant Hot Chocolate

Chris Ellis

- 1 8 qt. box dry non-fat milk
- 1 8 oz. jar non-dairy creamer
- 1 1 lb. can Hershey Instant Chocolate mix
- 1 cup powdered sugar
- 1 tsp. salt
- 1 12 oz. pkg. mini chocolate chips

Mix all ingredients well and store in an airtight container. This more than fills a 3 lb. coffee can.

Use 1/2 cup per cup of hot water. This is very good with frozen cool whip on top!

Mocha Smoothies

Martha Matern

- 1 1/2 Cups Milk (I like to use whole milk- skim or others work fine)
- 1 - 1 1/2 T. instant coffee
- 2 T. Nestle's Quik powder or chocolate syrup or similar
- 2 T Sugar
- (optional 1 or 2 T. powdered coffee creamer)

Combine in blender with 8 large ice cubes.

May decorate in inside sides of clear glasses with drizzled chocolate syrup just before pouring the smoothie into the glass.

Of course, everything can be adjusted to taste or your blender size.

To make ahead: The powdered ingredients can be mixed together in large batches. Use about 1/4 cup (or more to taste) of the powder mix in a blender with the milk and ice.

Liver Paste

Hugh Matern

1 lb. braunschweiger
1 tbsp Worcestershire sauce
1 tsp lemon juice
1 small can evaporated milk
1 package dry onion soup mix
1 8 oz. package cream cheese
garlic powder to taste

Blend well and store in refrigerator.

Liz's spiced nuts recipe

Liz Jasper

½ tsp. salt
1 egg white
½ cup sugar
½ tsp. cinnamon
½ tsp. cloves (ground)
½ tsp. allspice
½ tsp. nutmeg
2 ½ cups walnuts (pecans can be substituted)

Preheat oven to 250°. Grease a large cookie sheet (10" x 14")

Slightly beat together the salt and egg white. Add the sugar and spices and mix well. Add the nuts and coat well.

Turn onto greased cookie sheet and bake at 250° for one hour. After taking out cookie sheet, when done, immediately take off nuts into a Tupperware bowl or any air tight container (if left on the cookie sheet they will stick to it).

Microwave Caramel Corn

Kate Littrell

4 quarts popped corn
1 cup brown sugar
½ cup margarine
¼ cup corn syrup

Microwave for 3 minutes on High. After bringing to a boil, cook 2 minutes on High. Remove from microwave and add ½ tsp. of soda. Put corn and mixture into a large paper sack and shake well. Cook for 1 minute and shake again. Cook 1 minute. Take out of bag and cool.

