

Pickles, drinks, appetizers, add quesadillas, tacos?,sauces

Olive Dip

2 small cans chopped olives
1 (¼ lb) stick softened butter Mix in the food processor.
8 oz. cream cheese, softened Refrigerate but let come to room
1 minced garlic temperature before serving.
pepper
¼ tsp. crushed anise seed
2 tsp. chicken stock base

Serve with crackers

Ice Cream Aleksandr’s Serves 2

1 jigger brandy Combine brandy, cream de cocoa and
¾ jigger cream de cocoa ice cream in blender. Mix well.
4 scoops vanilla ice cream

Serve in frosted glasses topped with a sprinkling of nutmeg.

This is sort of a Christmas “opening presents” time drink.

Kahlua

1 quart bottled water Bring water to a rolling boil
12 generous tsp instant Yuban coffee Add coffee and sugar; simmer 30 min, stirring often.
3 c. sugar Cool

3 tsp vanilla Add vanilla and vodka.
1/5 vodka Bottle

When Alek was born my parents were celebrating at a restaurant and friends at another table ordered "Black Russians" to be sent to my folks table. That was the beginning of my "favorite drink" -- but Kahlua was expensive so I made it from this recipe for years -- it's good.

Hot Buttered Rum

1 lb. dark brown sugar
1 lb. pwd sugar
1 lb. butter Mix together to make "goop"!
2 tsp cinnamon
1 tsp nutmeg
1 quart vanilla ice cream, softened

Add 1-2 scoops of "goop" to a glass, jigger of rum and boiling water. This "goop" will last in the refrigerator a year -- or freezer longer.

When we were first married this was a popular recipe -- it was great at a lake skating party in Ohio.

Christmas Punch Serves 50

2½ c. cognac or brandy
3½ c. unsweetened pineapple juice (frozen is best)
1½ c. sugar
2½ c. Riesling wine Combine all and let set several hours
1 c. lime juice ("Real" lime is okay)
1½ Tbs. Angostura bitters

2 bottles of champagne Add ice and champagne just before serving

Liberty Pickles

Wash pickles and pack in jar. Pour over a strong hot brine and let stand 5 days. Drain-cover with boiling water. Let stand over night. Cut in pieces and cover with boiling water and alum the size of walnut. Cover with radish leaves and let stand overnight. Drain and cover with boiling water. Let stand until cool. Drain and cover with the following:

8 c. sugar to 2½ quarts vinegar
1 Tb celery seed

stick of cinnamon

Pour hot mixture on pickles. Drain and reheat 4 different mornings.
Seal in jars. The first jar means a crock.

This is my grandmother Breselow's recipe for pickles. She would give me a quart of pickles for my birthday or Christmas. I would eat the whole quart at once. Even though I didn't feel very good afterwards it was always worth it! They were the best! Although I have made other 14-day pickles I have never made this recipe, probably because the recipe isn't "exact", tho I'm sure it was to her.

Champagne Peach Punch

½ c. granulated sugar (can dissolve in a little water) Mix together
1 c. Grand Mariner
1 pkg frozen peaches Refrigerate overnight
1 bottle (4/5's quart) dry white wine

2 bottles Champagne (pink is okay)

Pour molded ice in punch bowl and add Champagne. Serve.

I put cherries (red and green) or peaches in a ring mold. Pour a little water over the bottom. Place in freezer. When frozen add more water up to top of ring. Freeze. Unmold and store rings in plastic bags in the freezer .

Sangria

1 fifth good red wine
1 large lemon, thinly sliced Combine wine, lemon, orange, sugar and ice in a
1 orange thinly sliced large glass pitcher.
1 small tray ice cubes
2 tsp sugar (or to taste)

7 oz. carbonated water, chilled Add carbonated water. Stir well.

Peaches or other fruits in season (except melon) can be added. Can add 4 Tbs. brandy to each pitcher for a little "extra".

Swiss Cheese Fondue * 6-8 appetizer servings

1 garlic clove Rub a heavy sauce pan with garlic

3 Tbs. Kirsh or Cognac In a cup mix Kirsh and cornstarch until dissolved. Set aside
1 tsp cornstarch
2 c. dry white wine Pour in wine, cook over moderately high heat.

½ lb. Swiss cheese, shredded When wine begins to form bubbles add cheese gradually, stirring
½ lb. Gruyere cheese, shredded constantly with wooden spoon; never allow it to boil. When you feel
a slight resistance to the spoon add Kirsch mixture. Continue to
cook until fondue begins to thicken.

½ tsp salt Add to taste, salt, nutmeg, pepper, paprika
Nutmeg, white pepper, or paprika Quickly transfer to Fondue dish and serve.

1 loaf French bread, cut into bite size pieces, so that each piece has a bit of crust.

With bread on a folk stir pieces through the cheese in a figure 8 or cross. If fondue becomes too thick, stir in a little warm (never cold) wine. Can use Emmenthaler cheese in place of Swiss.

Fondue (meat and cheese) were very popular at one time -- it was very social to gather around the fondue pot

Hot Crab Spread

2 pkg. (8 oz) cream cheese
4 c. crab meat
½ c. mayonnaise Mix and heat in double boiler
2 tsp. mustard
2 tsp. pwd. sugar Add salts sparingly
1 tsp. onion pwd.
Garlic salt to taste

¼ c. sherry Add sherry

Serve in a chafing dish over hot water. Can add 1 tsp. horseradish or dash of Tabasco. Serve with Triscuits.

This was always a "winner". The more modern version adds artichoke hearts.

Hot Dogs In Bourbon

- 1 lb. small hot dogs

1 c. ketchup

½ c. bourbon

¾ c. brown sugar

1 small onion, grated
- Simmer over low heat one hour

Serve in a fondue dish or in a ceramic bowl on a heated tray with toothpicks on the side.

It's hard to stop with one. Can be made ahead and reheated.

Oyster-Nut Roll

- 8 oz. cream cheese, softened

Mayonnaise

Garlic salt

Parsley flakes (opt)

One can smoked oysters (cut up)
- Mix together thoroughly

Form into a ball

Chopped nuts (pecans, walnuts) about 1-2 cups.

If desired incorporate some nuts in the oyster mixture. Pour rest of nuts on wax paper. Roll ball around on nuts to coat. Refrigerate several hours or overnight. Serve with Triscuits.

Black Bean Nachos

- 1 - 15 oz. can black beans, drained and rinsed

1 c. chunky salsa

Garlic pwd to taste

Bag of big round tortilla chips

2 c. cheddar/jack cheese, shredded
- Mash beans

Stir in salsa and garlic pwd

Spoon mixture onto tortillas

Top with cheese

Microwave by the plate or bake at 350° until cheese melts.

Herbed Salmon Ball

- 1 can (15½ oz) or fresh cooked salmon

1 - 8 oz. cream cheese, softened

1 clove garlic, minced

½ c. small curd cottage cheese

¼ c. onion, minced

1 tsp. dried herbs

1 c. parsley

½ c. walnuts, chopped
- Blend all and add to salmon

Form a ball and refrigerate 3 hours

Mix parsley and walnuts together

Roll salmon in parsley and walnuts. Can be made ahead. Serve with crackers.

Clam Broth Puffs (Filling on back of page)

Bake @ 400°

- 1 c. clam broth (from filling) or water

½ c. butter, unsalted

1 c. flour all-purpose, sifted

½ tsp salt

4 eggs at room temperature

1 egg

½ tsp milk
- Heat liquid in saucepan

Add butter and bring to a boil

Add flour and salt all at once and stir vigorously with a wooden spoon over low heat until mixture leaves the sides of the pan and forms a ball. Transfer to mixing bowl.

Add eggs, one at a time and beat thoroughly after each addition until thick dough is formed.

Beat egg and milk together

Place level teaspoons of batter on ungreased baking sheet about 1" apart. Brush tops with egg/milk mixture. Bake at 400° for 10 min. Reduce heat to 300° without opening oven door and bake for 20-23 min. Cool, cut in half and fill with clam filing (filling recipe on back of page). Replace tops. Freeze on a flat tray. When firm, pack in a freezer bag. On serving day: heat @ 400° for 15 min.

Clam Filling

2 cans (10½ oz) minced clams, drained (use liquid to make puffs)
12 oz. cream cheese, softened
¼ c. chives, finely chopped
¼ tsp. pepper
½ tsp. seasoned salt

Mix all together thoroughly.

These take some time and effort but because they can be made ahead and because they taste so good they are worth the effort.

Water Chestnut Hors d'oeuvre

Makes about 16

1 can (5 oz) whole water chestnuts, drained
¼ c. soy sauce

Marinate chestnuts in soy for 1 hour

¼ c. sugar

Roll chestnuts in sugar

4 slices bacon, cut into about 2½" slices

Wrap cut piece of bacon around chestnut and secure with a toothpick.

Arrange wrapped chestnuts on a rack in a shallow pan. Bake 20 min. @ 400°. Drain on paper towels. If made ahead reheat @ 350° for about 5 minutes before serving.

Pork/Chicken Skewers

2 lbs. boneless pork or chicken cut into 1" pieces

½ c. chutney
¼ c. ketchup

Puree until smooth

1 tsp. soy sauce
4 drops liquid hot pepper
2 Tb. salad oil

Add soy, pepper and oil to chutney/ketchup

¾ c. salted peanuts, chopped

Add chicken/pork to marinade and marinate overnight. Put meat under broiler and broil until done. Immediately roll in peanuts. Then put on skewers and serve.

Chili Con Queso

8 oz. of taco sauce
1 can chili peppers
1 Tb. sugar
1 Tb. vinegar
1 Tb. Tabasco
1 bunch cut-up scallions
½ tsp. salt
¼ tsp pepper
3 cloves garlic, chopped
2 tsp paprika

Simmer together 1½ hours

2 lb. Velveeta cheese

Mix together with sauce

1 lb. ground beef, cooked

Mix in. Keep warm in chafing dish. Serve with tortilla chips.

This is another "old" favorite that I haven't made in years.
Chili Con Queso used to be a staple of cocktail parties.

Chex Party Mix

Bake @ 250°

6 Tb. butter/margarine
1 tsp seasoned salt
4 tsp Worcestershire sauce

Melt butter in oven on a large cookie pan
Stir in salt and Worcestershire sauce

1½ c. Corn Chex cereal
1½ c. Rice Chex cereal
1½ c. Wheat Chex cereal
¾ c. salted mixed nuts(or just peanuts) (can also add cherrios)
1½ c. pretzel sticks

Add cereals, nuts, pretzels.
Mix until all pieces are coated

Heat for 45 minutes at 250° . Stir every 15 min.

The date on this recipe was 1979 -- one of its popular years.

Layered Bean Dip

Bean dip or one drained can of black beans, "smushed"

Guacamole

- 2 ripe avocados (the secret to good "guac" is a very ripe, but not too ripe avocado)
- 1 tsp. dried minced onion
- ½ c. sour cream
- Sour cream
- Salsa
- Chives, cut up
- Cheese (cheddar/jack, longhorn or jalapeno jack), shredded
- Lettuce, shredded
- Black olives, drained and cut up
- Tomatoes, cut up

In a decorative shallow bowl or glass pie pan spread bean dip/beans on the bottom, then guacamole, sour cream, salsa, chives, cheese, lettuce, olives, and tomatoes layered on top. Refrigerate. Serve with chips.

This recipe includes the "K's standard recipe for guacamole served with sauce and chips. In this recipe just avocado is okay - no need to make guac since it includes sour cream. Kris was always the best guac maker, cutting the avocado in half and *squeezing* the meat out so it was already "smushed" when it landed in the bowl. Can add a bit of lemon juice to keep the guac from turning brown.

Carrot Dip

- Carrots, cooked until slightly soft
- Olive oil
- Jalapeno
- Garlic cloves

Mix all in the food processor until smooth. Adjust oil and Jalepenos and garlic according to taste. Serve with corn chips.

Most people never guess this is made with carrots -- healthy.

Spinach Dip

1 pkg chopped frozen spinachCook with salt. Drain and squeeze dry.

- ½ c. fresh chopped parsley
- 1 tsp salt
- dash of pepper
- ½ c. finely chopped onion
- 1 c. mayonnaise
- ½ c. sour cream

Mix all the ingredients together and chill. Serve with a vegetable tray, crackers or chips.

Seafood Cocktail Sauce

Makes ½ Cup

- | | |
|----------------------------|---------------------|
| 1/3 c. chili sauce | Combine ingredients |
| 2 Tb. lemon juice | |
| 1½ Tb. horseradish | Chill thoroughly |
| ¼ tsp grated onion | |
| 1 tsp Worcestershire sauce | |
| 2 drops Tabasco sauce | |
| Salt to taste | |

Serve with chilled shrimp.

Artichoke Dip

- | | |
|-------------------------------------|---------------------------------|
| 1 can artichoke hearts (4-5 hearts) | |
| 2 tsp. olive oil | Blend all together in a blender |
| 1 garlic | |
| 1/3 c. parmesan cheese | |
| salt/pepper to taste | |
| cayenne | |

Serve with veggies or bread or crackers. Don't increase the garlic or it will overpower the flavor.

