**Appetizer Shrimp Toast**

½ C grated old cheddar cheese

1 C Hellman’s mayonnaise

1 T chopped green onion

1 can drained small shrimp

Mix all ingredients together. Spread on bread squares (crusts removed) or French bread. Broil 3 minutes. Serve immediately.

Appetizers Breakfast Casserole

Thaw 24 oz. pkg. of shredded hash browns.

Spray 9 X 13 pan and put hash browns in.

Melt ½ C butter and pour over hash browns.

Gently mix in butter.

Bake at 375 degrees for 20 minutes.

While potatoes are baking combine:

4 beaten eggs

1 C cream (½ and ½ )

½ t season salt

¾ t dry mustard

½ C onion minced

1 C shredded Swiss cheese

1 C mild cheddar cheese

1 C diced ham

Mix together and pour over hash browns.

Mix gently.

Bake 375 degrees for 35 to 40 minutes.

**Beverages Wassail**

2 C water

2/3 C brown sugar

2 cinnamon sticks

12 whole cloves

Bring to a boil. Simmer 5 minutes. Remove spices. Add 3 quarts apple juice and 1 quart cranberry juice. Serve hot.

Beets Bottled

Cook till skins come off. Fill jars with beets and cover with juice left from cooking.

Add to each jar 1 t salt

1 T sugar (optional)

Process 1 ½ hours.

Beets Pickled

**Fill jars with cooked beets.**

**Add:**

½ C vinegar

1 t picking spice

½ C sugar

Fill jars with juice from cooking beets.

Process 1 ½ hours.

Tartar Sauce

Mayonnaise, pickles, lemon juice, chopped onion, lemon pepper, sugar, Mrs. Dash.

Wassail

1. **C water 2 cinnamon sticks**

**2/3 C brown sugar 12 whole cloves**

**Bring to a boil. Simmer 5 minutes. Remove spices. Add 3 quarts apple juice and 1 quart cranberry juice. Serve hot.**

Breakfast Casserole

Thaw 24 oz. pkg. of shredded hash browns.

Spray 9 X 13 pan and put hash browns in.

Melt ½ C butter and pour over hash browns.

Gently mix in butter.

Bake at 375 degrees for 20 minutes.

While potatoes are baking combine:

4 beaten eggs

1 C cream (½ and ½ )

½ t season salt

¾ t dry mustard

½ C onion minced

1 C shredded Swiss cheese

1 C mild cheddar cheese

1 C diced ham

Mix together and pour over hash browns.

Mix gently.

Bake 375 degrees for 35 to 40 minutes.

Antipasto

2 lb. cauliflower

2 lb. green pepper

2 lb. red pepper

2 lb. onions

1qt. Dill pickles

2 cans ripe olives

2 cans green olives

4 cans mushrooms

4 cans tuna

1 lg. can anchovies (not drained )

2 cans french green beans

100 oz. Ketchup (6 ¼ C or 50 oz.)

1 ½ C Mazola oil

1 ½ C vinegar

3 t salt

Cut vegetables into small pieces.

Boil: ketchup, oil, salt, vinegar, and peppers

Add dills and onions.

Boil 5 min.

Add olives, tuna, mushrooms and beans

Boil 5 min.

Add cauliflower.

Boil 10 min.

Put in jars and process 10 min. Makes 9 quarts

Cheeseball

2 - 8 oz. Pkg. Cream cheese 2 t Worchester sauce

1 - 8 oz. Wedge sharp cheddar cheese dash cayenne pepper

1 T chopped pimento dash salt

1 T chopped green pepper

1 T chopped onion

finely chopped pecans to cover

Combine softened cream cheese and shredded cheddar cheese until well blended. Add remaining ingredients and mix well. Chill. Shape into a ball and roll in pecans. Serve on crackers or on bread.

Baked Salmon

Mix mayonnaise and lemon pepper. Spread mixture on salmon pieces. Bake at 370 for 30 minutes. Just before finished baking drizzle honey over to glaze salmon.

# Party Cheeseball

2-8 oz. pkg.cream cheese

1-8 oz. wedge sharp cheddar cheese

1 T chopped pimento

1 T chopped green pepper

1 T chopped onion

2 t Worcestershire sauce

dash cayenne

dash salt

Combine softened cream cheese and shredded cheddar cheese until well blended. Add remaining ingredients and mix well. Chill. Shape into ball and roll in pecans. Serve with crackers or on bread.