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| CREAM CHEESE APPETIZERBy Mrs. Walter KinnIngredients:

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| 1 large pkg | Cream Cheese |
| 2 TBSP | Miracle French Dressing |
| 1 TBSP | Minced onion |
| 1/3 C | Ketchup |
| ¼ tsp | Salt |
| ½ tsp  | Paprika |

Directions:Mash Cream Cheese well. Add Dressing, Onion & Ketchup. Mix well. Add Salt and Paprika. Serve with potato chips or buttered crackers. | Chef hat man |
| RAW CRANBERRY RELISHIngredients:

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| 1 lb | Cranberries |
| 2 | Oranges, quartered |
| 2 cups | Sugar |

Directions:Put into food grinder – Cranberries & Oranges.Add sugar and stir. Serve chilled. | Chef hat man |

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|  PEPPER RELISH By Mrs. Verna DitcherIngredients:

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|  12 | Green Tomatoes |
| 2 | Onions |
| 4 | Red Peppers |
|  2 tsp | Salt |
| 2/3 C | Sugar |
| 2 C | Vinegar |

Directions:Put vegetables in food chopper, using coarse grind.Add salt, sugar & vinegar, mix well.Put in sterilized jars and seal. Needs no cooking. | Chef hat man |
|  SWEET DILL PICKLES By Clara MerowIngredients:

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|  2 QT | Pickles |
| 1 heap TBSP | Dry Mustard |
| ¼ Gal. | Weak Vinegar |
| ¼ bunch | Dill |
| 1 heap TBSP | Salt |
| ½ pt. | Water |
| ¼ tsp | Saccharin |
| ¼ c | vinegar |

Directions: Pour over pickles, let stand 2 weeks. Stir every day then drain.Slice and cover with water, saccharin & vinegar. Put in cans. | Chef hat man |

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| CRISPY CHUNK PICKLES By Angeline AhlersIngredients:

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|  10 5 in | Dill cucumbers |
| 2 c | White vinegar |
| 2 c | Vinegar |
| 2 tsp | Chunk alum |
| 4 c | Sugar |
| 1 tsp | Mixed whole spices |
| 4 c | Water |

Directions:Cover cucumbers with salt brine (1/2 c salt to the quart of hot water). Let stand 2 days then drain and cover with cold water and let stand 2 days more, changing the water every day then cut in ½ in pieces. Combine 2 c vinegar, the water and alum. Heat to boiling point and pour over well drained cucumbers. Let stand 2 days then drain. Throw this liquid away. Combine sugar, 2 c white vinegar and spices. Bring to boil and pour over cucumbers. Let stand 24 hours. Pour off and heat again to the boil and pour over pickles, allowing them to stand another 24 hours. Repeat this a third day then seal in jars. | Chef hat man |