

# APPETIZERS



## HIDDEN VALLEY RANCH BUFFALO WINGS

24 Chicken Drumettes	1/2 Cup Butter, melted
1/4 Cup Hot Pepper Sauce [less if desired]	3 Tablespoons Vinegar
1/2 Teaspoon Sweet Paprika	Celery Sticks
2 Packages Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix	

Preheat oven to 350 degrees. Dip chicken pieces in a mixture of melted butter, pepper sauce and vinegar. Spray a baking sheet with Pam. Put the chicken on the pan. Sprinkle it with 1 package dry dressing mix. Bake 25 to 30 minutes or until browned. Sprinkle with paprika. Serve with celery sticks and 1 package prepared Hidden Valley mix as a dip.

I always liked this recipe!

**BAKED BRIE WITH CARAMELIZED ONIONS**  
**LUCY LEUSCH**

2 Tablespoons Butter	1 Teaspoon Fresh Thyme, minced
8 Cups Onions, sliced, about 4 large	4 Cloves Garlic, chopped
1/2 Cup Dry White Wine	1 Teaspoon White Sugar
1 Eight Inch Round French Brie Cheese, 32 to 36 ounces, in wood box	
2 Loaves French Baguettes, sliced	Salt and Pepper, to taste

Melt the butter in a heavy large skillet over medium high heat. Add the onions and saute until just tender, about 6 minutes. Add thyme, reduce heat to medium and cook until the onions are golden, stirring often. This will take about 35 minutes. Add garlic and saute for 2 minutes. Add 1/4 cup of the wine. Stir until almost all the liquid is evaporated, about 2 minutes. Sprinkle the sugar over the onions. Saute until the onions are soft and brown, about 10 minutes. Add the remaining 1/4 cup of wine. Stir until the liquid evaporates, about 2 minutes. Season to taste with salt and pepper. Cool. You can make this the night before you want to serve the dish and refrigerate. Bring to room temperature before you continue the recipe. Preheat the oven to 350 degrees. Unwrap the brie. Reserve the bottom of the box. Cut away the top rind of the cheese. Return the cheese to the box, rind side down. Place the box on a baking sheet. Top the brie, evenly, with the onions. Bake until the cheese just melts. Transfer to a platter. Surround with the slices of bread.

Ok, this takes some time, but it is well worth it!

**ALBONDIGAS [MEXICAN MEATBALLS]  
LAURA LEUSCH**

Meatballs

1 Pound Lean Ground Meat	1/4 cup Onion, minced
1 Slice Bread, rinsed with water and squeezed dry	1 Teaspoon Salt
1 Egg, beaten	1 Clove Garlic, minced
1/4 Cup Fresh Parsley, chopped	2 Ounces Green Chilies, diced
2 Tablespoons Olive Oil	

Sauce

1 Cup Tomato Puree	1/4 Cup Onion, minced
1/4 Teaspoon Chili Powder	2 Ounces Green Chiles, diced
Fresh Parsley, to garnish	

Combine all the ingredients for the meatballs and brown in the olive oil. Drain well. Make your sauce and bring to a boil. Reduce heat to low and add the meatballs. Cook for another 1/2 hour, stirring occasionally to prevent sticking. Garnish the top with chopped fresh parsley just before serving.

## ALSATIAN ONION TART LUCY LEUSCH

### Filling

2 Tablespoons Olive Oil	2 Teaspoons White Sugar
2 Large Spanish Onions, thinly sliced	3/4 Teaspoon Salt
Freshly Ground Black Pepper	1 Tablespoon Whipping Cream
1 Tablespoon Flour	1/3 Cup Browned Bacon, diced [about 2 thick slices]

### Pastry

1 Sheet Puff Pastry, thawed or 1 frozen Pie Shell, defrosted	
1 Tablespoon Dijon Mustard	1 Egg White, lightly beaten

For the filling, heat the oil in a heavy frying pan. Add the onions, sugar, salt and pepper. Cook over medium high heat until very hot, but not softened, about 6 minutes. Add the cream and cook until it is absorbed into the onions, about 1 minute, stirring constantly. Remove from the heat and mix in the bacon.

For the pastry, roll the puff pastry on a well-floured board to a 13 by 17 rectangle. Put in a jelly roll pan. Press lightly into the corners and sides of the pan. Move rolling pin across the top of the sides to cut away the excess dough. If not using the puff pastry, precook your empty pie crust. Coat the bottom of the pastry or pie shell with the Dijon mustard. Add the onion mixture and spread evenly. Brush the onion with the egg white. Bake at 350 degrees. The puff pastry will take about 30 minutes, the pie about 15 or 20 minutes. Let rest 10 minutes. Use pizza cutter to cut the pastry into squares, or the pie into wedges. If you make this ahead, reheat at 350 degrees until heated through, about 12minutes.

Aunt Lucy first made this in her Humboldt apartment. As finger food it is better made with the puff pastry. This has a little bit of family history to it. Papa's Maternal side of the family [The Deis side] came from Alsace-Lorraine.

**ARTICHOKE BITS**  
**DOROTHY LEUSCH**

2 Six ounce Jars Marinated Artichoke Hearts	6 Green Onions, diced
1 Clove Garlic, minced	1 Cup Sharp Cheddar Cheese, shredded
1/2 Teaspoon Worcestershire Sauce	1/4 Teaspoon Tabasco Sauce
4 Eggs, beaten	3/4 Cup Italian Seasoned Breadcrumbs
1/4 Cup Butter, melted	

Drain and chop the artichoke hearts, saving the marinade. Saute the onions and garlic in 2 tablespoons of the reserved marinade. Cook about 2 minutes, over moderate heat, until the onions are soft. Combine the onion and garlic with the hearts, cheese, Worcestershire sauce, Tabasco sauce and the eggs. Mix well. Put into an 8 inch square baking pan. Mix breadcrumbs and the butter and sprinkle over the top. Bake at 325 degrees for 35 to 40 minutes. Chill for 2 hours or longer. Cut into 1 inch squares. Garnish plate with parsley and cherry tomatoes or black olives.

We made this in Pittsburgh a lot.

## AVOCADO AND CRAB DIP

6 Large Avocados	1/2 Cup Green Onions, finely chopped
1/2 Cup Sour Cream	6 Tablespoons Fresh Lime Juice
1 Pound Crabmeat, cooked flaked	Salt
Freshly Ground Black Pepper	Tabasco Sauce
Tortilla Chips	

Peel and seed the avocados, reserving 2 pits. Cut the avocados into a 1/4 inch dice. In a large bowl combine the avocados, onions, sour cream and lime juice and mix well. [Can be prepared up to 3 hours ahead.] Put in the pits to prevent discoloring. Cover and refrigerate. After the mixture is well cooled, remove the pits and mix in the crabmeat. Season, to your taste, with the salt, pepper and Tabasco sauce. Serve with the tortilla chips. Makes 4 Cups.

With a pound of crabmeat, this won't be a cheap dish. Sometime you may feel like splurging. If you don't you could use shrimp instead. Dice the shrimp so it is not overwhelming.

**BLUE CHEESE CREAM PIE**  
**LAURA LEUSCH**

1 Frozen 9 Inch Pie Shell, thawed	12 Ounces Cream Cheese
2 Ounces Blue Cheese	1/2 Cup Hellmann's Mayonnaise
1/2 Teaspoon Onion Salt	1/2 Teaspoon Garlic Salt
Ripe olives	Mushrooms
1 or 2 Hard-boiled Eggs, chopped	Cherry Tomatoes

On large cookie sheet pat pastry into an 11 inch circle. Pierce with a fork, thoroughly. Bake in a 425 degree oven 8 minutes or until lightly browned. Cool and place on a serving platter. Beat other ingredients until fluffy. Spread the mixture evenly on the pastry. Cover and chill at least 4 hours. Garnish top with sliced ripe olives, sliced mushrooms, chopped egg and halved cherry tomatoes.

This recipe came from one of my friends at Hayes Travel.

**CHEESE STRAWS**  
**MARGARET SCHMITTLEIN**

1/4 Pound Crisco

2 Cups All-Purpose Flour

1 Teaspoon Salt

1/4 Teaspoon Cayenne Pepper

1/2 Pound Sharp Cheddar Cheese, grated

Cream the crisco with the eggs. Mix in the dry ingredients. Add the cheese. Roll out the dough and cut in strips about 1/4 inch thick. Bake at 425 degrees for 8 to 10 minutes.

Aunt Noney [Margaret] was Gramie's aunt, on the McNamara side, although she was only about 5 years older. She died at the age of 50 from a brain aneurysm.

**CHESTNUT MEATBALLS**  
**LOIS ALLEN**

Meatballs

1 Pound Lean Ground Beef	1/2 Teaspoon Garlic Salt
2 Cups Soft Bread, broken into small pieces	1/2 Cup Whole Milk
1/4 Teaspoon Onion Powder	1 Tablespoon Soy Sauce
1 Can Water Chestnuts, chopped	

Sauce

1 Cup Vinegar	4 Tablespoons Worcestershire Sauce
1 Cup Sugar	12 Tablespoons Ketchup
1 and 1/2 Tablespoons Salt	12 Tablespoons Water
4 to 5 Tablespoons Cornstarch	

Mix the ingredients for the meatballs and form into small balls. Place on cookie sheet and bake at 350 degrees for 15 to 18 minutes. Let cool. Mix all the sauce ingredients except the cornstarch and cook until heated through. Add the cornstarch and stir until the sauce is thick and shiny. Add the meatballs and simmer until heated through.

This is one of your Mom's favorites!

## CONFETTI DIP

1 Eight Ounce Package Cream Cheese, softened	1/2 Cup Sour Cream
1 Teaspoon Dry Mustard	1 Teaspoon Salt
1/2 Teaspoon Black Pepper	1 Green Pepper, finely chopped
1 Tomato, seeded, finely chopped	1 Small bunch Green Onions, thinly sliced

In a small bowl, combined the softened cream cheese with the sour cream. Add the seasonings and mix well. Fold in the vegetables. Chill well.

**CRAB DIP**  
**DOROTHY LEUSCH**

1 and 1/4 Cup Hellmann's Mayonnaise

1/2 Cup Cream Cheese, softened

1 Tablespoon Horseradish

4 Tablespoons French Dressing

1 Cup Crabmeat

Mix the mayonnaise, sour cream, horseradish and the French dressing. Add the crabmeat and chill.  
Serve with crackers.

I believe this is one Gramie made up!

**CRAB STUFFED EGGS**  
**DOROTHY LEUSCH**

12 Hard-boiled Eggs, peeled

1 Eight Ounce Can Cooked Crabmeat, flaked

1 Cup Celery, finely chopped

2 Tablespoons Green Pepper, finely chopped

1 Tablespoon French Salad Dressing Mix

1/3 Cup Sour Cream

Cut the eggs in half lengthwise and carefully remove the yolks. Mash the yolks. Add the crabmeat, celery and green pepper and mix well. Add the dressing mix and sour cream and stir to mix. Fill the egg whites and chill until serving.

**DILL PUFF PASTRIES**  
**DOROTHY LEUSCH**

1 Sheet Puff Pastry, thawed for 20 minutes	1/2 Pound White Mushrooms, finely chopped
1/4 Cup Onion, finely chopped	Salt
1 Tablespoon Fresh Parsley, chopped	1/4 Teaspoon Dill
2 Tablespoons Sour Cream	Butter

Saute the mushrooms and onion in a little butter . Add a dash of salt, the parsley and the dill. Cool and add the sour cream. Mix well. Roll out the pastry sheet to about 1/4 inch thick. With the open end of a shot glass, cut out circles from the dough. Mound 1 teaspoon of the mixture on a circle and top it with another circle. Press edges together. Put on a cookie sheet that you have sprayed with Pam. Brush tops with melted butter. Bake at 350 degrees for about 10 minutes or until golden brown.

This was really an original recipe from Gramie. For many years, while I was at Hayes Travel, Gramie and Papa came in for my birthday. They would have a cocktail party for many of the people at Hayes to celebrate my day. One year we must have been a little under-planned and Gramie came up with this. It was pretty good.

**FIRE DRY NUTS**  
**MARTHA BRANION**

2 Cup Walnut or Pecan Halves

2 Teaspoons Peanut Oil

1/2 Teaspoon Kosher Salt

2 Tablespoons White Sugar

Put nuts in a heat-proof bowl. Cover with boiling water. Let set for 30 minutes. Drain and pat dry. Put on cookie sheet lined with triple thickness of paper towels. Bake in a 300 degree oven for 30 minutes. Turn them and lower oven to 250 degrees. Bake for 10 minutes. Put oil in a wok at moderate heat. Stir the nuts in the oil and lower heat. Stir salt and sugar in, 1 tablespoon at a time. Cook until the sugar is completely melted. Drain on paper towels. Store in an airtight container until ready to serve.

These are always a great success!

**GOOSELIVER DIP  
DOROTHY LEUSCH**

1 Pound Braunschweiger

Ketchup

With a mixer beat the braunschweiger, adding ketchup until the mixture is fairly smooth. Chill. Serve with potato chips

Everyone's favorite!

**GUACAMOLE**  
**LAURA LEUSCH**

2 Tablespoons Fresh Lemon Juice	1 and 1/2 Teaspoons Salt
1 Teaspoon Freshly Ground Black Pepper	1 Clove Garlic, pressed
1/2 Cup Green Onion, chopped	1/3 Cup Green Pepper
1 Teaspoon Olive Oil	1/2 Teaspoon Cider Vinegar
1/2 Fresh Tomato, chopped	2 Ripe Avocados, mashed, pits reserved

When you buy your avocados, you can tell they are ripe if they are blackened and slightly soft. Those beautiful bright green hard ones are not ready to use! Cut the avocado in half lengthwise. You won't get all the way through. The pit will stop you. Pick it up and twist gently and the 2 halves will come apart. Take out the pit and scoop out the insides. The skin gets discarded. Mash them to your taste. I like it fairly smooth, but it's fine if you want a rougher mash. Add the lemon juice, salt, black pepper and garlic to the mashed avocados and mix well. To this add the onions, peppers, oil, vinegar and fresh tomato. Gently mix. Chill until ready to serve, To prevent the dip from turning black, put the pit in the center of the mix. Remove before serving.

This recipe really shocked one of my California cousins. She couldn't believe I used green peppers and no cilantro! So it's not the California version, but it has always gone over well in the Midwest!

## **HIDDEN VALLEY RANCH OYSTER CRACKERS**

12 to 16 Ounces Plain Oyster Crackers

1/4 Teaspoon Lemon Pepper

1/2 to 1 Teaspoon Dill Weed

1/4 Teaspoon Garlic Powder

3/4 to 1 Cup Salad Oil

1 Package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix

Combine the dressing and the oil. Add to it the dill, garlic powder and lemon pepper. Pour over the crackers and stir to coat. Place in a warm oven for 15 to 20 minutes.

This is an alternative to Chex mix.

**HOT ASPARAGUS ROLLS**  
**DOROTHY LEUSCH**

20 Stalks Asparagus, trimmed	20 Slices White Bread
3 Ounces Blue Cheese, softened and crumbled	8 Ounces Cream Cheese, softened
Dash of Worcestershire Sauce	1 Teaspoon Garlic Powder
1 Egg, beaten	1 Stick Butter, melted

Cut the crusts off the bread. Roll the bread thinly. Mix the cream cheese, Blue cheese, Worcestershire sauce and the garlic powder to a smooth paste. Spread on each piece of bread. Place a piece of asparagus, diagonally, on the edge of each piece of bread and roll from one corner to the farthest corner. Press edge to seal. Slice each piece in half. Dip each piece in the beaten egg and then in the melted butter. Bake on a cookie sheet at 400 degrees for 15 minutes.

We made these a lot in the Pittsburgh days. They are still a great appetizer. Makes 40 pieces.

**HOT MUSHROOM CAPS**  
**DOROTHY LEUSCH**

1 Pound Small White Mushrooms

1 Eight Ounce Package Cream Cheese

1 Package Dry Blue Cheese Dressing Mix

2 Tablespoons Whole Milk

1/4 Cup Onions, finely chopped

Butter

Clean the mushrooms, discarding the stems. Saute the mushroom caps in a little bit of butter. Set aside. Saute the onions until soft. Combine the cream cheese, the dressing mix, the milk and the onions. Fill the caps with mixture. Broil the filled mushrooms till golden.

This was another original recipe of Gramie's.

**HOT CRAB DIP**  
**LOIS ALLEN**

8 Ounces Cream Cheese

1 Tablespoon Whole Milk

2 Tablespoons Worcestershire Sauce

1 Seven Ounce Can Crabmeat

2 Tablespoons Onion, finely chopped

1 Tablespoon Prepared Horseradish

4 to 5 Drops Tabasco Sauce

2 Tablespoons Slivered Almonds

Sweet Paprika

Mix the cream cheese, milk, Worcestershire sauce, crabmeat, onion, horseradish and Tabasco sauce together. Pam an 8 inch Glass pie pan or a small souffle dish. Fill with the crab mixture. Smooth the top and arrange the almonds over it. Shake some paprika on top. Bake at 350 degrees for 15 minutes. Serve with crackers.

This is one of my favorites from the Pittsburgh appetizers!

**JOHN WAYNE BARS**  
**ANN SUNDY**

1 Small Can Jalapeno Peppers, remove seeds and dice	1/2 Pound Colby Cheese, shredded
1 Pound Mild Cheddar Cheese, shredded	5 Eggs, beaten until light
1/2 Pound Monterey Jack Cheese, shredded	Dash of Garlic Salt
2/3 Cup Evaporated Milk	1 Tablespoon Flour

Grease 9 by 13 inch pan. Spread 1/2 pound of the cheddar cheese on the bottom of the pan. Spread 1/3 to 1/2 of the peppers on the top. Top with all of the Monterey Jack cheese and sprinkle with the rest of the peppers. Mix the Colby cheese with the rest of the Cheddar cheese and spread on top. Blend together the milk, eggs, flour and garlic salt and pour over cheeses. Bake for 45 minutes at 350 degrees. Cut into small squares.

I love this dish!

**MOROCCAN SPICED OLIVES**  
**LAURA LEUSCH**

1/4 Cup Olive Oil	2 Teaspoons Whole Cumin Seed
2 Teaspoons Whole Coriander Seed	2 Teaspoons Fennel Seed
1/2 Teaspoon Ground Cardamom	Pinch of Ground Cinnamon
Pinch of Ground Nutmeg	Pinch of Crushed Red Pepper Flakes
2 Tablespoons Fresh Orange Juice	2 Tablespoons Fresh Lemon Juice
2 Teaspoon Vanilla	6 Cloves Garlic
2 Cups Oil-Cured Olives	

Peel and smash the garlic. Cut it into thin strips. If the olives have been refrigerated, remove to room temperature about 30 minutes before preparing the seasoning mix. Warm the oil in a small skillet over medium heat, add all the dry spices and cook until fragrant, about 2 minutes. Remove from the heat. Add the olives and toss to coat. Add the orange juice, lemon juice, vanilla and the garlic and toss. Transfer to an airtight 1 pint covered container. Store in the refrigerator for at least 4 days [or up to 4 months!], shaking the container occasionally. Bring the olives to room temperature and toss once or twice before serving.

This came from one of Barbara Kafka's books. I made it for Ingrid's wedding shower. Aunt Nancy was not impressed, but Kara couldn't stay away from it.

**CHEESY TACO DIP**  
**LAURA LEUSCH**

2 Cups Sharp Cheddar Cheese, shredded

Hot Taco Sauce

1 Pound Lean Ground Beef, browned and drained

Worcestershire Sauce

In oven-proof dish coat the cheese and meat with the hot sauce. Bake at 350 degrees until the cheese melts, stirring once or twice. Serve with nacho chips.

I made this up long before you found the dip on the market!

**THE ORIGINAL CHEX PARTY MIX  
THE LEUSCH WAY**

6 Tablespoons Butter

2 Tablespoons Worcestershire Sauce

1 and 1/2 Teaspoons Seasoned Salt

3/4 Teaspoon Garlic Powder

1/2 Teaspoon Onion Powder

3 Cups Corn Chex Cereal

3 Cups Rice Chex Cereal

3 Cups Wheat Chex Cereal

1 Cup Mixed Nuts

1 Cup Thin Stick Pretzels

1 Cup Cashews

First of all, if you like this a bit spicier, double your sauce and all the seasonings. Preheat oven to 250 degrees. Melt butter in a large roasting pan in the oven. Add the seasonings and mix well. Gradually add the remaining ingredients, stirring each in. Once everything is coated evenly, bake for one hour. Stir every 15 minutes. Spread on paper towels to cool and dry. Store in airtight container. Makes 12 cups.

What would a party be without Chex mix? I always double the sauce and spices!

**ONION ROUNDS**  
**LAURA LEUSCH**

1 Onion, finely chopped

Hellmann's Mayonnaise

Parmesan Cheese, grated

New London Onion Rounds

Mix the onions in enough mayonnaise so that you see the onions, but moist enough that you can spread it. Spread on the rounds . Put them on a cookie sheet. Sprinkle each one with the cheese. Broil till golden brown. You can make the mixture a day ahead to blend the flavors.

A tried and true appetizer. One year Aunt Lucy dyed the mixture green for St. Patrick's Day. She admitted that it was not a good idea!

**PIZZA NIBBLES**  
**AKA MUNG BURGERS AT THE QUINN'S**  
**LOIS ALLEN**

**1 Pound Lean Ground Beef**

**1/2 Pound Hot Italian Sausage**

**1 Pound Velveeta Cheese**

**1 Tablespoon Worcestershire Sauce**

**Garlic Powder, to taste**

**Salt, to taste**

**1 Loaf Pepperidge Farm Cocktail Bread**

**Brown and drain the meats. You want the meat to be in fairly small pieces. You can either break it up with a fork or put it in a processor for a few quick pulses once it is browned and drained. Put the cheese in a micro-proof bowl large enough to add the meat later. Cover the bowl and microwave it until it is melted. Add the meat and mix in the seasonings. Cut the bread in half. Toast one side of the bread under the broiler. Spread about 1 Tablespoon of the meat and cheese mixture on the toasted side of the bread. Bake on a cookie sheet at 350 degrees for 20 minutes. This can and should be made ahead! It takes a bit of time to get the bread all spread. It's a great Saturday project. You can quickly freeze the mungs after you spread the toasted bread. Put them on a cookie sheet, in one layer, in the freezer. After about 15 minutes, put them in plastic freezer bags. When you are ready to use them, take out the number you need and bake as above. Keep the unused mungs in the freezer for the next time!**

## PARMESAN CHEESE CRISPS

1 Sheet Frozen Puff Pastry, thawed 20 minutes

1 Tablespoon Fresh Parsley, chopped

1 Egg, beaten

1 Tablespoon Water

1/2 Teaspoon Dried Oregano

1/4 Cup Parmesan Cheese, grated

Preheat oven to 400 degrees. Mix egg and water and set aside. Mix cheese, parsley and oregano and set aside. Unfold the pastry on a lightly floured surface. Roll into a 14 inch by 10 inch rectangle. Cut in half lengthwise. Brush both halves with egg mixture. Top 1 rectangle with the cheese mixture. Place the remaining rectangle over the cheese topped rectangle, egg side down. Roll with rolling pin to seal. Cut crosswise into 28 1/2 inch strips. Twist the strips, without stretching, and place 2 inches apart on greased baking sheet, pressing down ends. Bake 10 minutes or until golden.

**PIZZAETTES**  
**LAURA LEUSCH**

1/4 Cup Olive Oil

2 Cloves Garlic, Minced

24 Pieces of Thinly Sliced Baguettes

24 Thin Tomato Slices

1 Tablespoon Fresh Parsley, minced

1 Tablespoon Fresh Basil, minced

Ground Pepper

24 Thin Slices of Fontana or Gruyere Cheese

Soak the garlic in the olive oil for at least 2 hours. Brush the bread with the olive oil. In a well-heated broiler toast the bread until golden brown. Layer bread with the tomato slices. Sprinkle with the parsley and basil. Top each with a slice of cheese. Broil to melt the cheese. Sprinkle with the pepper before serving.

**RYE BREAD BASKET WITH CHEESE**  
**LOIS ALLEN**

1 Round Loaf Dark Rye Bread	1 Round Loaf Light Rye Bread
3 Containers Kaukeman Sharp Cheddar Cheese	1/2 Teaspoon Garlic Powder
1/2 Teaspoon Onion Powder	1 Teaspoon Worcestershire Sauce
1/4 Cup to 1/2 Cup Beer	1 Small Onion, diced
1/2 Teaspoon Dry Mustard	

Hollow out the dark rye, saving the insides for dipping. Bake in a 400 degree oven for 15 minutes. Cube your extra dark rye and the whole loaf of light rye. Keep the cubes in a plastic bag until ready to serve. Melt the cheese in the top of a double boiler or in the microwave. Thin with the beer and add all the seasonings. Stir to mix well. Pour into the bread basket. Place on large platter and surround with the bread cubes for dipping.

Another one of Lois Allen's great appetizers. I still use it all the time.

**SAUCISSON EN CROUTE**  
**LAURA LEUSCH**

1 Pound Hot Pork Sausage	1 Bunch Green Onions, Chopped, Tops Included
1/2 Pound Mushrooms, Chopped	3 to 4 Cloves of Garlic, Finely Chopped
2 Eggs, Lightly Beaten	1/2 Cup Bread Crumbs
1 Tablespoon Whole Mustard Seeds	1/2 Teaspoon Cayenne Pepper
Filo Dough or Puff Pastry Sheets	Olive Oil

According to package directions, thaw your dough. Brown sausage and drain. In a separate pan in a little olive oil, saute the onions, garlic and mushrooms. Combine the sausage, vegetables, seasonings, bread crumbs and eggs and mix well. Cut your dough in small rectangles. Put about a teaspoon of filling in the center and fold to make a triangle. Seal the edges. If using the puff pastry, use a fork to press down the edges. With the filo dough, smooth the edges with water. Brush the top of the triangles with beaten egg. Bake at 375 degrees until golden brown 10 to 15 minutes. Will make about 84 triangles. You can freeze these before cooking, by putting them on a cookie sheet in your freezer for about 15 minutes and then put them in freezer bags.

This recipe comes from Sandy Mitchell, a friend of mine. She made it as a strudel. We prefer it as a finger appetizer.

## SAUERKRAUT BALLS DOROTHY LEUSCH

### The Balls

1 Two and 1/2 Pound Can Sauerkraut	1/2 Cup Water
1/2 as Much Ham as Sauerkraut	1 Small Onion
1/4 Pound Butter	1/2 Scant Cup All-Purpose Flour
1/2 Teaspoon Dry Mustard	2 Tablespoons Horseradish
1 Cup Whole Milk	1 Teaspoon Garlic Powder
1 Teaspoon Celery Salt	1/4 Cup Fresh Parsley, minced
1 Tablespoon Worcestershire Sauce	1 Cup Seasoned Bread Crumbs

### Coating

Flour 2 Eggs

Seasoned Bread Crumbs

Cook the sauerkraut with the water for 15 minutes. Drain well. Grind with the ham. Grind the onion into the mixture. You should be able to do this in a processor. Be slow! I have broken a processor trying to do too much at once. Make a roux [a mixture of flour and fat used to thicken] by melting the butter and adding the flour in a heavy skillet stirring constantly until browned and mixed. Add the mustard, horseradish, garlic powder, celery salt, parsley, Worcestershire sauce, and milk. Stir until smooth. Add the kraut and ham mixture. Cook until thickened. Add the bread crumbs. Put in a bowl, cover and chill several hours or overnight. Roll into small balls. Roll in flour, then the beaten eggs and finally in bread crumbs. Fry in vegetable oil until browned. Makes about 125 balls. This is another recipe to make and freeze. Once browned, fast freeze on a cookie sheet. After 10 to 15 minutes put them in freezer bags. When you want to serve them, remove the number you need and bake at 350 degrees for about 15 minutes or until heated through.

Everyone can find sauerkraut balls in the freezer section of the grocery store, in delis or on a menu. They vary in taste. Gramie's are special, I think. They are not too meaty and definitely not too bready. Enjoy!

## SAUSAGE CHEESE BALLS

1 Pound Sharp Cheddar Cheese

1 Pound Hot Pork Sausage, drained and browned

2 to 3 Cups Bisquick [less is better]

Cayenne Pepper, to taste

Tabasco Sauce, to taste

Melt cheese in a double boiler or microwave. Add sausage and stir together. Add the dry bisquick and mix thoroughly. Add seasoning and mix well 1 final time. Form into small balls and place on an un-greased cookie sheet. Bake at 350 degrees for 15 to 20 minutes.

This was "The In" appetizer in the late 1960's and early 1970's. It was always a bit too bready for my taste. Try them, you might enjoy them.

**SAUSAGE SPINACH BALLS**  
**LOIS ALLEN**

2 Ten Ounce Packages Frozen Chopped Spinach

2 Cups Herb Stuffing Mix, crushed

1 Cup Parmesan Cheese, grated

4 Eggs, beaten

4 Green Onions, chopped

1/2 Pound Italian Sausage, casing removed

Thaw the spinach and squeeze dry. Combine all the ingredients, except the sausage, in a large bowl. Brown the sausage over high heat, until no longer pink, crumbling with a fork as it browns. Add the sausage to the spinach mixture with the drippings from the pan. Mix well. Shape into 1 inch balls and place on baking sheets. Cover and refrigerate overnight. Bake at 350 degrees until golden brown, about 15 minutes. Serve hot. Makes about 6 dozen.

Remember this is a Lois recipe...so it should be good!

**SEAFOOD HERB TART**  
**LAURA LEUSCH**

1 Ten Ounce Tube Refrigerated Pizza Dough	1 Medium Tomato, seeded and chopped
1/2 Green Pepper, chopped	1/2 Medium Onion, chopped
1/4 Cup Parmesan, grated	8 Ounce Can Crabmeat, flaked
4 Eggs	3 Tablespoons Water
2 Tablespoons Prepared Mustard	1/2 Teaspoon Italian Seasoning

Spread dough on the bottom and halfway up the sides of a greased 13 by 9 inch baking pan. Top with the tomato, pepper, onion, cheese and crab. Mix the eggs, water, mustard [use whatever kind of good mustard you like, Dijon whatever] and seasoning in a small bowl. Pour over the pan. Bake at 375 degrees for 25 minutes or until it is set and puffed in the center. Let stand 5 minutes before cutting. Makes 24 to 32 pieces.

Sometimes I'll give you a recipe I have never made, but like the looks of. This is one of them. At 1st and 2nd glance, I think I would add more and different seasonings to beef up the taste.

**SEAFOOD STRUDEL**  
**LAURA LEUSCH**

SAUCE

2 Tablespoons Unsalted Butter	Salt
2 Tablespoons All-Purpose Flour	Cayenne Pepper
1/2 Teaspoon Dijon Mustard	3/4 Cup Whole Milk, room temperature
2 Tablespoons Whipping Cream	

FILLING AND PASTRY

1 Cup Breadcrumbs	3/4 Cup Sour Cream
1/4 Cup Parmesan Cheese, grated	1/4 Cup Parsley, chopped
1/4 Teaspoon Dry Mustard	1/4 Cup Shallots, diced
1 Pound Crabmeat, Shrimp, Lobster and Halibut Combined, cleaned, cooked and shelled, cut in bite size	
1 Large Clove of Garlic, minced	3/4 Cup Unsalted Butter, melted
1/2 pound Filo Pastry Sheets	2 Tablespoons Parsley, chopped
1/2 Cup Swiss Cheese, grated	2 Tablespoons Parmesan Cheese, grated
2 Eggs, hard boiled	Parsley, chopped and minced

Melt 2 Tablespoons butter in small saucepan over low heat. Stir in flour to make smooth paste. and heat gently, stirring constantly, until mixture just begins to bubble. Remove from heat and add mustard, pinch of salt and Cayenne pepper. Slowly stir in milk. Place over medium heat and cook, stirring constantly until mixture bubbles and thickens. Add cream and taste for seasoning. Adjust if necessary. Cover and chill until very thick and firm, about 2 hours.

Preheat oven to 375 degrees. Butter baking sheet. Combine parmesan cheese and dry mustard in a small bowl. Layer seafood on the filo dough and sprinkle with the swiss cheese and chopped egg. Dot with sour cream. Sprinkle with parsley, shallots, chives, the parmesan mustard mix and garlic and dot with chilled sauce. Roll strudel and carefully place on baking sheet. Brush with some of the melted butter. Bake 12 minutes. Remove from the oven and brush with more melted butter. Slice diagonally with a serrated knife into 1/2 inch pieces. Push slices together to reshape loaf. Add parsley to remaining butter and brush again. Repeat brushing 3 more times during baking, reserving a little butter to brush on just before serving. Bake 35 to 40 minutes longer, until crisp and golden brown. Remove strudel from the oven and brush with remaining parsley butter, Cool 10 minutes and transfer to warmed serving platter using long spatula. Dust with parmesan and minced parsley. Garnish with crab or lobster claws, if desired.

After making this a few times, I stopped making the strudel and instead made filo triangles or filled the small filo cups you can find in the freezer section of your grocery store. I make the sauce as shown. Instead of layering the ingredients, I mix everything together including the chilled sauce, leaving out the last butter and parsley, parmesan and minced parsley. You will use less of the butter and parsley to brush the triangles or cups. Sprinkle the parmesan and parsley on top before serving. This method takes much less cooking time and tastes just as good. It also takes you into the area of finger food for the appetizer. This is another recipe from Sandy Mitchell that I have adjusted to our lifestyle. Beware, this costs a lot! Feel rich when you make this!

## SHRIMP BALL

### The Ball

2 Small cans Shrimp, drained and crumbled OR 1 Pound Fresh Salad Shrimp, cooked, drained, halved

1 Tablespoon Fresh Lemon Juice

Eight Ounces Cream Cheese, softened

### The Sauce

1/2 Cup Ketchup

1/2 Cup Heinz Chili Sauce

1 Tablespoon Horseradish

Mix the shrimp, cream cheese and lemon juice together. Shape into an attractive looking ball. Combine the ketchup, chili sauce and horseradish. Pour over the ball and serve with crackers.

This is one of those 1970's popular dishes. Suffice to say it is fast and easy to do.

**SHRIMP MOLD**  
**LOIS ALLEN**

1 Can Tomato Soup	1 Package Knox Gelatin
8 Ounces Cream Cheese, softened	1 1/2 Cup Mayonnaise
1 Cup Green Pepper, chopped	1 Cup Celery, chopped
1 Cup Onion, minced	2 Seven Ounce Cans of Shrimp, drained

Heat soup and gelatin together. Add the cream cheese. Use mixer to smooth the mixture. Set aside to cool. Once cool, add the rest of the ingredients. Pour in a greased mold and refrigerate overnight. Serve with crackers. If you can find a small fish mold, use it. It doesn't have to be more than 8 inches long. When you un-mold, you can decorate the fish. Use a slice of olive for the eye and fresh dill or parsley to decorate the plate.

This is an old favorite from Pittsburgh.

## **SHRIMP SPREAD**

1 Seven Ounce Can Shrimp

1 Eight Ounce Package Cream Cheese

1/4 Cup Hellmann's Mayonnaise

2 Tablespoons Fresh Lemon Juice

1 Teaspoon Fresh Parsley, chopped

1 Teaspoon Fresh Dill, chopped

Combine all ingredients in food processor and pulse with the steel knife. Chill. Serve with rye crackers.

**SMOKED SALMON MOUSSE**  
**LAURA LEUSCH**

1 Eight Ounce Package Light Cream Cheese	1/3 Cup Low-fat Yogurt
2 Ounces Smoked Salmon, cut into 1/2 inch pieces	1 and 1/2 Tablespoons Fresh Dill, minced
1 and 1/2 Tablespoons Green Onion, minced, tops only	1 Tablespoon Fresh Lemon Juice
Freshly Ground White Pepper	1 Cucumber

Bring the cream cheese to room temperature. Blend the cheese, yogurt, salmon, green onion, dill and lemon juice in a processor until smooth. Season with pepper. Transfer to a bowl. Cover and refrigerate. Can be prepared up to 2 days ahead. To serve, use as a dip for cucumber spears or pipe onto cucumber rounds. Garnish with small sprigs of fresh dill.

### SOUR CREAM SPECIAL DIP

1 Cup Sour Cream

1/2 Cub Cucumber, finely chopped

1/4 Cup Green Onion, finely chopped

1/4 Cup Radishes, finely chopped

1 Tablespoon Tarragon Vinegar

1 and 1/2 Teaspoon Horseradish

3/4 Teaspoon Salt

Combine all the ingredients and chill. Serve with assorted vegetables.

**SPINACH DIP**  
**LOIS ALLEN**

1 Ten Ounce Package Frozen Chopped Spinach, cooked, drained and pressed dry

8 Ounce Can Water Chestnuts, chopped

3 Tablespoons Green Onion, chopped

8 Ounces Sour Cream

1 Package Dry Vegetable Soup Mix

In a processor combine the spinach, sour cream and the soup mix with a few pulses. Add the onion and water chestnuts and pour into a serving bowl. Chill. Serve with assorted vegetables.

This is a very tasty dip.

**STUFFED MUSHROOMS**  
**DOROTHY LEUSCH**

24 Medium White Mushrooms, stems reserved	1/2 Cup Cheddar Cheese, grated
2 Green Onions, finely chopped	1/3 Cup Breadcrumbs
1/2 Teaspoon Dried Italian Herbs	1/4 Cup Butter, melted
1/2 Teaspoon Worcestershire Sauce	1/2 Teaspoon Salt
1/4 Teaspoon Garlic Powder	1/2 Teaspoon Ground Black Pepper
Dash of Tabasco Sauce	Sweet Paprika

Finely chop the mushroom stems. Add the cheese and green onions and stir to mix. Add the breadcrumbs, Italian herbs, melted butter, Worcestershire sauce, salt, garlic powder, pepper and Tabasco sauce. Mix well. Fill the mushroom caps and sprinkle with paprika. Bake at 350 degrees until bubbly.

Gramie always liked to throw a bunch of stuff together and come up with something good to eat. This is a good example!

## VEGETABLE DIP

2/3 Cup Sour Cream

2/3 Cup Hellmann's Mayonnaise

1 Tablespoon Onion, minced

1 Teaspoon Dry Parsley

1 Teaspoon Worcestershire Sauce

1 Teaspoon Accent

1 Teaspoon Seasoning Salt

1 Teaspoon Dill Weed

2 Drops Tabasco Sauce

Combine all the ingredients and chill. Serve with assorted vegetables.

**VEGETABLE DIP**  
**LOIS ALLEN**

1 Cup Hellmann's Mayonnaise

1 Teaspoon Vinegar

1 Teaspoon Horseradish

1 Teaspoon Curry Powder

1/2 Teaspoon Garlic Salt

Combine all ingredients and chill. Serve with assorted vegetables.

What can you say? This is another Lois classic.

## YORKSHIRE PUDDINGS WITH RARE ROAST BEEF LUCY LEUSCH

### Equipment

3 Mini-Muffin Pans, each with twelve 1 1/4 by 1 inch cups                      Pastry Bag

### Batter

1 Cup plus 2 Tablespoons Whole Milk	2 Large Eggs
1 Large Egg Yolk	1 Cup All-Purpose Flour
1 Teaspoon Salt	Freshly Ground Black Pepper, to taste
12 Teaspoons Vegetable Oil	

### Filling

3/4 Cup Sour Cream	1 Tablespoon plus 1 Teaspoon Drained Horseradish
1/2 Pound Cooked Rare Roast Beef	

### Garnish

1 Teaspoon Fresh Flat-Leaf Parsley, chopped

### Method for Yorkshire Puddings

In a blender, blend all batter ingredients, except the oil, until smooth. Transfer to a bowl and let stand, covered for 1 hour. Preheat oven to 425 degrees. Put 2 of the muffin pans on a baking sheet and the remaining muffin pan on another sheet. Spoon 1 teaspoon oil into each cup. Put the 1st baking sheet in the middle of the oven for 3 minutes to heat the oil. Working quickly, pour 2 Tablespoons of batter into the hot oil in each cup. Bake in the middle of the oven and bake for 18 minutes or until the pudding shells are golden and puffed. Remove the shells from the cups with tongs and cool on racks. Repeat procedure with the other sheet. Shells may be made 3 days ahead and refrigerated in an airtight container or frozen up to 1 month ahead. To serve, bring shells to room temperature and re-crisp in a 300 degree oven for 10 minutes.

### Method for Filling

Slice the roast beef 3/8 inches thick. Cut into 1 inch pieces. Set aside. Combine the sour cream and horseradish in a small bowl. Transfer to a small pastry bag.

### Assembly

Put a few beef slices in each cup. Pipe 1 teaspoon for the filling on top. Garnish each pudding with the parsley.

This may seem like a lot of work, but split it up and it becomes quite manageable. It is a marvelous dish! Make your puddings early and refrigerate or freeze. The night before you want to serve them cook the roast beef and make your sauce. On the day of serving them you are down to about 20 minutes of preparation!

**ZIPPY CHICKEN WINGS**  
**MARTHA BRANION**

2 Pounds Chicken Wings

1/2 Cup Non-fat Italian Salad Dressing

1 Envelope Good Seasons Zesty Italian Salad Dressing

1 to 2 Tablespoons Tabasco Sauce

Preheat oven to 425 degrees. Mix the dressings and the Tabasco sauce. Put the wings on a cookie sheet that you have sprayed with Pam. Spread 1/2 of the mixture over the wings and bake 15 minutes. Turn the wings and spread the remaining sauce over them. Bake 15 minutes or until browned.

Aunt Martha doesn't remember ever making these. It was for a Fourth of July party and they were great!