



Pretzel Treats

- Rolo candies, pretzels & pecan halves

Lay the pretzels on a baking sheet (square ones or mini twists). Top each pretzel with unwrapped Rolo candy. Bake in the oven at 250 F for 4-5 minutes (no longer). Remove from oven. The Rolo pieces will still be in the same shape. Top each of the Rolo pieces with one pecan half & press down. Place baking sheet with candies in the freezer for about 5-7 minutes to cool. Remove from freezer & enjoy!

Submitted by Cindy Cato



Cheese Ball

- 1 Tbsp. Vinegar
- 1 clove Garlic, chopped
- 1 jar Kraft Old English cheese spread
- 1 jar Kraft Roca Blue cheese spread
- 8 oz. Cream cheese
- Chopped nuts (approx. 2 cups)

Mix garlic in vinegar, & let sit for 5 hours.
Remove garlic. Cream cheeses together.
Add vinegar. Let set in refrigerator. Roll
into a ball & then roll the ball in nuts.
Serve with crackers.



Shrimp Dip

- (1) 8-oz package of cream cheese
- (1) 4-oz can of tiny shrimp, drained (You can find it near the tuna)
- A few green onions
- 1 bottle of cocktail sauce

Combine the cream cheese, shrimp, and green onions....I use the food processor, but you can mash the shrimp with a fork and combine with the cream cheese and just chop the onions...

Submitted by Robyn Arce



Hummus

- 1 can whole chic peas
- 2 Tbsp. lemon juice
- 2 Tbsp. of tahini Sauce
- 1 tsp. of salt
- 1 tsp. of cumin

Put all in blender and puree until it becomes creamy.

Eat with pita bread or chips.



Glazed Sandwiches

- 24 Hawaiian Roll or plain Rolls
- Sliced Mozzarella cheese & Colby cheese
- 1 1/4 lb Hickory smoked ham (shaved)

Sauce:

- 4 Tbsp sugar • 2 tsp poppy seeds
- 2 Tbsp minced onion & yellow mustard
- 1 stick butter

Cut cheese in quarters & put a slice of each -and ham-on each roll. Heat sauce to a boil in saucepan and spoon a little inside & on top of each roll. Bake at 350 for 10 -15 minutes (until sauce is bubbling).

Submitted by Laura Taylor



Sausage Balls

- 1 pound hot pork sausage – uncooked
- 1 pound grated cheddar cheese
- 3 cups biscuit mix
- 1/3 cup milk

Combine all ingredients and form into small balls. If dough is a little too sticky, add a teaspoon more biscuit mix.

Bake at 375 for 13 – 15 minutes.

Submitted by June Richards