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## Spinach Dip

1 package Mrs. Grass Homestyle  
Vegetable Dip and Soup Mix  
(or Knorr's)  
1 cup sour cream  
1 cup mayonnaise

1 (10oz. package) frozen chopped  
spinach  
3 small green onions (finely chopped)  
1 round loaf corn rye or sourdough bread

Cook or thaw frozen spinach. Rinse, drain and squeeze out excess liquid. Combine all the above ingredients in a medium size bowl, mix thoroughly. Chill for 3 hours. Hollow out corn rye or sourdough bread. Fill opening with dip. Makes 2½ cups.

## Ham Hors D'oeuvres

5 slices white bread - crusts removed  
1 4½oz. can deviled ham or canned chicken or cheese spread  
melted butter or oleo

Flatten bread slices with rolling pin. Spread with ham. Roll up, place seam side down in container. Brush with melted butter. Freeze or chill till ready to serve. To serve cut each roll in 5 pieces. Bake on ungreased sheet in hot oven 425°F 5-10 minutes or until brown. Serve hot. Makes 25. Can be baked frozen.

## Sausage Bites

1 pound hot sausage  
1 pound sharp cheese, grated  
3 cups biscuit mix

Mix thoroughly by hand. Shape into 1" balls. Freeze if desired. Bake 10 minutes at 400°F till brown. Makes about 9 dozen.

## Liverwurst Pate'

½ pound liverwurst  
3 oz. cream cheese  
1/8 teaspoon dry mustard  
1½ tablespoon Worcestershire sauce  
minced onion

Serve on party rye.

## Vegetable Dip

2 cups sour cream  
1 cup Miracle Whip  
3 tablespoons dill weed

3 tablespoons dried minced onion  
1 tablespoon Lawry seasoned salt  
2 tablespoons parsley

## Cheese Dip (Raw Vegetables)

8 ounces cottage cheese  
8 ounces cream cheese (room temp.)  
2 ounces blue cheese

¼ cup milk  
Small clove of garlic  
Dash Tabasco

Blend cottage cheese and milk 30 seconds. Add rest of ingredients. Blend another 30 seconds. Chill.

## Three Way Dip

2 cups cottage cheese  
1 cup (4 ounces) crumbled blue cheese  
2 tablespoons green onion slices

2 tablespoons lemon juice  
1 teaspoon Worcestershire sauce  
1 cup dairy sour cream

Combine cottage cheese and blue cheese; beat on highest speed of electric mixer until almost smooth. Add remaining ingredients; mix well. Chill. Serve as dip with crackers and crisp vegetables, as a salad dressing or on baked potatoes. 4 cups.

## Shrimp Dip

1 8 ounce package cream cheese  
1 cup mayonnaise  
1 can shrimp (\$2.19 size)

½ to 1 package Original Ranch Style  
Salad Dressing

Serve with stone ground crackers.

## Shrimp Dip

Combine the following ingredients:

1 4 ounce package cream cheese  
1 pint sour cream  
½ green pepper, diced into small pieces

1 4 ounce can of shrimp, drained  
1 package dry Italian dressing mix

Serve with raw carrot sticks, green peppers, celery sticks, sliced mushrooms or crackers. This dip can be stored in the refrigerator for up to one week.

## Sesame Canapés

1 cup all purpose flour  
1 teaspoon salt  
½ teaspoon ginger  
1/3 cup shortening

2 or 3 tablespoons ice water  
1 cup grated sharp cheese, packed  
½ cup toasted sesame seeds  
½ teaspoon Worcestershire sauce

Combine to smooth dough. Make 2 rolls – 8” x 1” and chill. Slice 1/8” thick, place on greased cookie sheet and prick with fork. Bake at 400°F for 10 minutes.

## Shrimp Dip

6 ounces cream cheese  
1/3 cup salad dressing (not mayo)  
3 tablespoons chili sauce

2 teaspoons lemon juice  
½ teaspoon crushed onion  
¼ teaspoon Worcestershire sauce

Blend together with mixer. Add one or two cans of rinsed tiny shrimp. Then chill for a few hours.

## Miniature Quiches

### **Cream Cheese Pastry:**

1 cup butter  
1 (8 ounce) package cream cheese

2 cups flour  
½ teaspoon salt

Beat butter, cheese and salt in mixer until completely smooth. Work in flour to a smooth dough (mixer can be used but pastry blender is superior). Chill overnight (Will keep several days). Remove from refrigerator 10 minutes before using. Divide dough for ease in handling; keep unused portion in refrigerator.

### **Filling:**

2 large eggs, slightly beaten  
1 cup milk

½ teaspoon salt  
2 cups shredded Swiss cheese

Preheat oven to 350°F. Divide dough into 48 balls and press each into miniature muffin pan cups. Combine egg, milk, and salt. Fill pastry shells with cheese. Dribble egg mixture over cheese. Bake 30 minutes; serve warm.

### **Variation:**

3-4 slices cooked and crumbled bacon and 1 tablespoon minced onion may be added to cheese.

## **Parmesan Puffs**

1 package (10 oz.) frozen Pepperidge Farm patty shells, thawed  
1 egg, slightly beaten  
½ cup Parmesan cheese

Heat oven to 425°F. Place patty shells slightly overlapping on a floured board. Roll to a 9"x18" rectangle. Brush with egg. Sprinkle half of dough with 2 tablespoons cheese. Fold over other half to form a square. Roll to 12"x16". Cut into 1½" strips – then cut diagonally to form diamonds. Before separating dough, brush with egg and sprinkle with remaining cheese. Place ½" apart on ungreased sheet. Bake 10-12 minutes or till puffed and golden. Serve hot.

To make ahead – store in airtight container. Reheat on sheet at 425°F for 5 minutes or till crisp. Makes about 4 dozen.

## **Cheese Puffs**

1 cup grated natural sharp cheese  
3 tablespoons soft butter  
½ cup sifted flour

¼ teaspoon salt  
½ teaspoon paprika  
24 stuffed olives

Blend cheese with butter. Stir in flour, salt and paprika; mix well. Wrap 1 teaspoon cheese dough around 24 stuffed olives, completely covering olive. Arrange on ungreased cookie sheet. Bake at 400°F for 10-15 minutes or until golden. Can be frozen until you are ready to use them.

## **Cheese And Bacon Hors D'Oeuvres**

Bread slices, crusts removed  
Sharp cheddar cheese spread (Wispride)  
Bacon

Flatten bread slices with rolling pin. Spread with cheese and roll up. Cut bacon slices in half lengthwise and crosswise. Cut rolls in 4 pieces and wrap each with a piece of bacon. Secure with toothpicks. Freeze or chill till ready to serve. To serve, partially thaw if frozen. Bake at 400°F 20 minutes on a rack over a baking dish. These may be partially baked 10 minutes earlier, removed and baked final 10 minutes just before serving.

## **Vegetable Dip**

2 packages Hidden Valley Ranch Style Dressing  
2 cups Mayonnaise  
1 cup buttermilk

Serve with raw vegetables.

## Stuffed Mushrooms

12 mushrooms	½ teaspoon salt
3 tablespoons butter	dash of pepper
2 tablespoons chopped onion	1 teaspoon lemon juice
3 tablespoons chopped celery	1¼ cups soft bread crumbs

Begin by crumbling fresh slices of bread in order to make the necessary quantity of crumbs.

Remove mushroom stems and chop fine. Melt butter in skillet. Add chopped stems, onion and celery. Cook over low heat for 5 minutes. Add salt, pepper, lemon juice and bread crumbs. Mix well. Fill mushroom caps using a small spoon. Place stuffed caps in greased baking dish. Bake at 375°F for 15 minutes.

## Stuffed Mushrooms

15-20 whole mushrooms	½ cup bread crumbs
1 medium onion	1 to 2 eggs
1/3 cup butter	1 tablespoon chopped parsley
3 tablespoons oil	

Select mushrooms with large and deep caps. Remove stems and save them. Save tiny mushrooms too small to be stuffed. Melt butter in skillet, add chopped onion, then the chopped stems and tiny caps. Cook for 5-8 minutes. Remove from heat and add parsley, bread crumbs, salt and pepper to taste and stir well. Scald the large caps and fill with prepared stuffing. Beat eggs, drop the filled caps gently in the beaten eggs, then in bread crumbs. Arrange in well oiled baking pan; spoon a few drops of melted butter over each cap. Bake at 400°F for 20-25 minutes. For nicer color, broil them the last 3-5 minutes.

## Mushroom Spread

4 slices bacon	¼ teaspoon salt
8 ounces fresh mushrooms, chopped (3 cups)	1/8 teaspoon pepper
1 medium onion, finely chopped (1/2 cup)	1 8-ounce package cream cheese, cubed
1 clove garlic, minced	2 teaspoons Worcestershire sauce
2 tablespoons all-purpose flour	1 teaspoon soy sauce
	½ cup sour cream

In skillet cook bacon till crisp; drain, reserving 2 tablespoons of drippings. Crumble bacon; set aside. Cook mushrooms, onion, and garlic in reserved drippings till tender and most of the liquid has evaporated. Stir in flour, salt, and pepper. Add cream cheese, Worcestershire sauce, and soy sauce. Heat and stir till cheese is melted. Stir in sour cream and crumbled bacon. Heat through. Do not boil. Serve warm. Makes 2½ cups spread.

Serve on rye bread rounds, crackers, or rusks.

## **Hidden Valley Ranch Oyster Crackers**

12 to 16 ounces plain oyster crackers	¼ teaspoon lemon pepper
1 package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix	½ to 1 teaspoon dill weed ¼ teaspoon garlic powder ¾ to 1 cup salad oil

Combine Hidden Valley Ranch mix and oil; add dill weed, garlic powder and lemon pepper. Pour over crackers, stir to coat. Place in warm oven for 15-20 minutes.

## **Hidden Valley Ranch Buffalo Wings**

24 chicken wings/drumettes	½ teaspoon paprika
¼ cup hot pepper sauce (less if desired)	½ cup melted butter
2 packages Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix	3 tablespoons vinegar Celery sticks

Preheat oven to 350°F. Dip chicken in mixture of melted butter, pepper sauce and vinegar; put in baking pan. Sprinkle with 1 package dry dressing mix. Bake 25-30 minutes or until browned. Sprinkle with paprika. Serve with celery sticks and prepared Hidden Valley Ranch Salad Dressing as dip.

## **Veggie Pizza**

2 (8 count) Crescent rolls	1 package Ranch Dressing
2 8-ounce packages Philadelphia Cream Cheese	Raw vegetables (chopped broccoli, chopped cauliflower, shredded carrots, etc.)
1 cup mayonnaise	

Bake rolls according to directions but, lay out flat, sides touching, on a cookie sheet. Soften cream cheese (not in microwave), add mayonnaise and use electric beater to whip together. Add package Ranch dressing. Spread on dough after it has cooled. Add raw vegetables on top. Refrigerate 6 hours, preferably overnight.