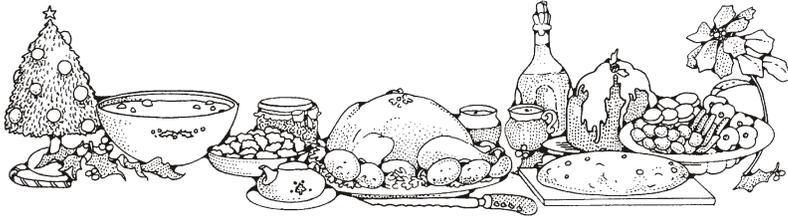


Favorite Holiday Recipes

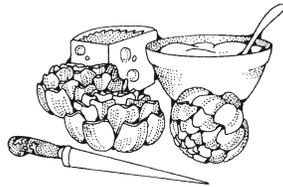
Party Appetizers



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ARTICHOKE NIBBLES

- 2 jars (6 ounce) marinated artichoke hearts, chopped
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 4 eggs
- ¼ cup bread crumbs
- ¼ teaspoon salt
- ⅛ teaspoon each black pepper, oregano, Tabasco sauce
- 2 cups shredded cheddar cheese
- 2 Tablespoons fresh parsley, chopped



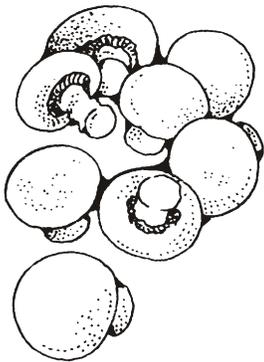
Drain marinade from one jar of artichokes into a skillet. Sauté onion and garlic in pan until soft. In mixing bowl, beat eggs, then add remaining ingredients including onions and garlic. Pour into a greased baking dish. Place in a preheated 325° oven for 30 to 40 minutes. Let cool slightly in pan, about 10 minutes. Cut into 1-inch squares. Serve warm or at room temperature.

CREATIVE CRAB BALLS

- ½ pound crab meat
- 1½ cups soft bread crumbs
- 1 egg (beaten)
- 2 Tablespoons cocktail sauce
- 2 Tablespoons mayonnaise
- 2 Tablespoons green onion, minced
- 1 teaspoon parsley flakes
- ½ teaspoon dry mustard
- Dash red pepper
- Dash black pepper
- 1 cup potato chips, crushed

In large bowl, combine all ingredients except potato chips; mix well. Cover; chill for 1 hour. Form mixture into 36 balls, using rounded teaspoon for each. Roll in crushed potato chips; place on baking sheet. Bake in preheated 425° oven for 10 to 12 minutes or until hot and golden brown. Serve with cocktail sauce.

BAKED STUFFED MUSHROOMS



- 2 pounds medium-sized mushrooms
- 1 cup finely chopped pecans
- 6 tablespoons fresh chopped parsley
- ½ cup soft butter
- 1 clove garlic, crushed
- ½ teaspoon oregano
- 1 teaspoon salt
- Dash pepper
- ¾ cup cream

Wipe mushrooms clean with damp cloth. Remove the caps and arrange in a shallow baking dish, hollow side up. Chop the stems and mix with other items, except cream. Heap the filling into mushrooms and press down firmly. Pour the cream over, cover and bake at 350° for 30 minutes, or until tender. Baste once or twice with the cream in the dish. Serves 10 to 12.

PEPPERONI PIZZA ROLL

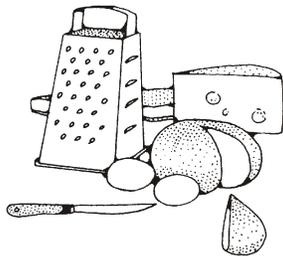
- 2 cups buttermilk baking mix
- ½ cup cold water
- ⅓ cup tomato paste
- ¼ teaspoon Italian seasoning
- ¼ teaspoon garlic salt
- 1 (3½ oz.) package sliced pepperoni, chopped
- 1 cup shredded mozzarella cheese

Heat oven to 425°. Mix baking mix and water until a soft dough forms. Beat vigorously for 20 strokes. Turn dough out on to a lightly floured board and knead 5 times. Roll into a 15-by-9 inch rectangle. Mix tomato paste with seasonings. Spread over dough to within ½ inch from edges. Sprinkle pepperoni and cheese over dough. Roll up, beginning at a 15-inch side. Pinch edge to seal. Place roll, seam side down, on ungreased baking sheet. Bake 15 to 20 minutes or until golden brown. Cool 5 minutes. Cut into 3 inch slices. Serves 4.

SMOKEY CHEDDAR BALL

1 teaspoon vegetable oil
½ cup each finely chopped onion and chopped celery
1 package (3 ounces) cream cheese, cut up
1 can (1½ ounces) condensed bean with bacon soup
1½ cups shredded cheddar cheese (6 ounces)
1 teaspoon Worcestershire sauce
Chopped fresh parsley

In 1-quart microwave-safe casserole, combine oil, onion and celery. Cover with lid; microwave on high 3 minutes or until vegetables are tender. Stir in cream cheese. Microwave, uncovered, on high 30 seconds or until cream cheese is very soft. In large bowl, mash soup with fork. Stir in cream cheese mixture, cheddar cheese and Worcestershire until well blended. Cover; refrigerate until firm, about 3 hours. Shape into a ball; roll in parsley to coat. Serve with crackers. Makes about 3 cups.



PARTY MEATBALLS

2 lbs. ground beef
1 (4 oz.) can mushrooms, drained and finely chopped
½ cup onions, finely minced
2 eggs
½ teaspoon salt
¼ teaspoon pepper
2 cans cream of mushroom soup
1 package instant onion soup mix

Mix together all ingredients, except the soups. Divide meat mixture and make into about 70 walnut-size balls. Place on baking sheet; bake at 350° oven for 25 minutes or until done. In casserole dish or slow cooker, mix together the two soups and then gently stir in the meatballs. When ready to serve, if using casserole, return to oven and bake until heated through, about 10 minutes. If using slow cooker, set to low heat about 1 hour before serving to heat through.

SESAME SEED ROUNDS

¼ cup margarine
¼ cup grated Parmesan cheese
2 Tablespoons toasted sesame seeds
18 (2 inch thick) bread rounds

Heat oven to 325°. Combine margarine, cheese and sesame seeds; mix until well blended. Spread on bread rounds. Bake at 325° for 15 minutes.

HERBED RICE PUFFS

1 egg
1 cup cooked brown or white rice
⅛ teaspoon poultry seasoning
⅛ teaspoon salt
½ cup grated Parmesan cheese
⅓ cup dry bread crumbs
Vegetable oil

Beat egg; stir in rice, poultry seasoning, salt and cheese. Refrigerate at least one hour. Shape by rounded teaspoonfuls into 15 one inch balls. Roll in bread crumbs. Heat oil (2 to 3 inches deep) in saucepan or fryer to 375°. Fry rice balls until golden brown; drain. Makes 15 Puffs.

NOTE: After frying, puffs can be covered and refrigerated no longer than 12 hours. To heat, bake on ungreased cookie sheet in 350° oven until hot, 10-12 minutes.

OYSTER CRACKERS (MODIFIED)

1/3 cup oil
1 teaspoon dill weed
1 teaspoon lemon pepper
¼ teaspoon garlic powder
1 (1 oz.) package dry buttermilk dressing mix
1 (10 oz.) package oyster crackers

Combine oil and seasoning; add the crackers and stir well until crackers have absorbed all the seasonings. Store in air tight container. (Will stay fresh for a few weeks.)

MOM'S JALAPENO FUDGE

1 pound cheddar cheese, grated
½ cup of Mexican green sauce
3 eggs

Beat eggs, stir in the green sauce and cheese. Pour into greased and floured 8" X 8" dish. Bake at 350°F for 25 to 30 minutes. Chill. Cut into small squares and serve with tortilla chips and crackers.

