

Appetizers and Beverages

Bacon and Cheddar Dip

Julie Cerny

1 (1-oz.) Packet Original Ranch Party Dip
1 pint sour cream
1/4 C. Bacon bits
1 Cup shredded cheddar cheese
Mix together and serve.

Oyster Snack Crackers

Kris Donnelly

2 pkg. Oyster crackers
Mix together: 1 C. Cooking oil, 1/2 Tsp. Garlic salt, 1 T. Dill Weed, 1 Pkg. Hidden Valley Dressing (original) and 1/2 tsp lemon pepper. Toss crackers well with dressing. Spread on large pan to dry. Store in tightly covered container.

I've seen this recipe substituting the little Ritz cracker sandwiches with cheese for the oyster crackers.

Cheese Dip for Nachos

Paula Sukup Johnson

1 lb. Hamburger fried and drained.
Put into crock pot. Add 1 lb. Mexican Velveeta Cheese, Chunky Salsa and Refried Beans.
Put mixture in a crock pot. Heat until cheese is melted. Serve with Nacho Chips.

Vegetable Bars

Julie Cerny

2 pkg. Crescent rolls Broccoli, finely chopped
2 (8 oz.) Cream cheese, softened Carrots, shredded
1 C. Mayonnaise Cauliflower, finely chopped
1 pkg. Knorr Vegetable soup mix
Pat crescent rolls out on 15 x 10 x 1 jelly roll pan. Bake at 375 degrees for 10-13 minutes. Let cool. Mix together the cream cheese, mayonnaise and dry soup. Spread over cooled dough. Sprinkle on the cut-up vegetables and lightly press them into the cheese. Refrigerate and cut into squares.

Dill Dip

Betty Cerny

2 C. Sour Cream 1 Tbsp. Dill Weed
2 C. Mayonnaise 1 Tbsp. Onion, minced
1 tsp. Lawry's Seasoning Salt
Stir all ingredients together. Chill well.

Beef Party Spread

Wilma Sukup

2 Cups ground cooked roast beef
½ tsp. Salt
1/8 tsp. Pepper
1/3 C. Sweet pickle relish
Mayonnaise to moisten.
Serve on small party rye bread slices.

This was a favorite of our family. Those were the days when the left-over roast beef from Sunday turned into a Hash meal and ground-up roast beef for sandwiches.

Nacho with cheese

Julie Cerny

Spread tortilla or nacho chips on glass plate. Sprinkle shredded cheddar cheese on top. Microwave about 30 seconds until cheese is melted. Dip chips into salsa and enjoy a TV snack.

Dee, Kris, Doug & Gina all liked this. When the kids were home and needed a little snack while watching TV or doing homework they would fix a plate of nachos with shredded cheese. Dee says that we also used Triscuit crackers as a base.

I believe the purchased shredded cheese was not available. They had to get out the metal shredder and shred the cheese by hand! Sometimes they would not share!

Spinach Dip

Gina Woods

1 (10-oz) pkg. Frozen Chopped spinach	4 green onions with stalks, chopped fine
1 C. Mayonnaise	1 C. Sour Cream
1 pkg. Knorr Vegetable Soup mix - dry	Dash of Worcestershire

1 (8-oz) can water chestnuts, drained and chopped

Do not cook spinach; just thaw. Drain and squeeze water out with hands. Mix mayonnaise, soup mix and sour cream in blender. Add spinach and rest of ingredients; blend. Serve with crackers or chips. Or, hollow out a loaf of round homemade bread. Place mixture inside loaf of bread. Use cutout pieces of bread in a separate dish for dunking into spread. This spread is also good with vegetables for an appetizer dip.

Gene and I were at Menards one time picking out paint and items to finish the basement recreation room. We split up and Gene went to get the trim boards and I was to pick up the paint. Well, I believe there was a new clerk on the job that day; I told the guy what can of paint we wanted and he went to grab the can from the stack (kind of high) and it caught on the can underneath and the can fell to the floor. It opened and splattered white paint all over my pants, shoes and socks. I almost felt like a criminal. They took Polaroid pictures of me and my paint. Of all days we saw several people that we knew that day at Menards. In the end Menards settled the case and sent me a check for Forty-five Dollars. I don't think that was enough but the

insurance adjuster said that all the items were "used"!!!

Pizza Pinwheels

Dee Kohler

1 floured tortilla

Spread with cream cheese. Lightly spoon on any flavor pizza sauce. Top with alternate rows of thin sliced pepperoni and mozzarella cheese. Roll up and chill. Slice roll in 1/2" slices and serve.

Pizza Cheese Plate

Paula Sukup Johnson

1 (8-oz) pkg. Cream cheese

Summer sausage, chopped fine

Grated Onion to taste Green pepper, chopped

Lemon Juice to taste Olives

1/2 jar pizza sauce Mozzarella cheese,shredded

Mix cream cheese, onion and lemon juice together and spread over 8 or 10-inch plate. Top with any toppings and chill several hours before serving. Good served with crackers.

Paula Jean put together a small booklet containing short stories that Grandma Wilma had written in her notebook. The title of the booklet is, "Do you remember? She did...." Paula is third child of Brother Ray and Ann Sukup and sent these red booklets out as Christmas cards.

Beer Nuts

Lou Wiley Dannehl

2 (12-oz) pkg. Raw peanuts

1 1/2 C. Sugar

3/4 C. Water

Boil all 10-15 minutes. Put on cookie sheet. Sprinkle 2 T. Salt over all. Bake 30 minutes at 350 degrees. Stir several times.

Lou's son Ed Wiley and Doug have been best friends since grade school at Bradshaw. We are now hearing some of the mischievous items that have taken place in Bradshaw or Lincoln. They were in each others weddings and remain good friends. Lou and Jerry now live in Lexington, NE. Gene & I were in Lincoln when Ed came from California and saw Cameron Clay Cerny for the first time. Even though Ed has a Doctorate in Education, he was very nervous to hold little Cameron.

Apple Cheese Ball

Mallory Woods

1 C. Diced Apples or 1/2 C. Applesauce

2 (8-oz) pkg. Cream Cheese

and taco seasoning
mix together and spread on a large shallow serving platter.
Top with avocado mixture, then sour cream mixture.
Sprinkle with onions, tomatoes & olives. Cover with
shredded cheese. Serve with chips.

This is a good appetizer for a party.

Sweet and Sour Ham and Pineapple bits Phyllis Jensen

1 (20-oz) Can Pineapple chunks in heavy syrup
3 Tbsp. Brown Sugar
1 Tbsp. Cornstarch
1/4 C. Cider Vinegar
2 Tbsp. Orange Juice
3 C. Cooked ham (cubed)
1 small green or red pepper cut into 1 inch pieces

Measure pineapple syrup and add water if necessary to
make 2/3 Cup. In small saucepan, combine pineapple
liquid, brown sugar, cornstarch, vinegar and orange juice. Cook over medium heat until mixture
boils and thickens, stirring constantly. Add pineapple chunks and ham cubes and cook until
thoroughly heated. Stir in peppers. Place
in crock pot or chafing dish.....serve hot.

Ham and Cheese Pretzel pickups Claire Donnelly

1 (8-oz) pkg. Cream cheese, softened
1 C. Finely chopped ham
1 tsp. Horseradish
1/2 tsp. Dry mustard
dash of hot pepper sauce
Also need: 1/2 C. Finely chopped nuts & 48 pretzel sticks
Mix well. Shape into balls and roll in finely chopped nuts.
Cover and refrigerate. Before serving, insert pretzel into
balls and serve.

Cream Cheese Roll-ups Cameron Cerny

1 pkg. Flour tortillas 1/2 to 1 C. Chopped Celery
1 pkg. Hidden Valley Ranch 1/2 to 1 C. Chopped red bell pepper
2 (8-oz) pkg. Cream Cheese
1/2 to 1 sm. Can Chopped Black Olives
Combine cream cheese, seasoning mix and other ingredients.
Spread over tortillas. Roll up and chill. Slice into 1/2 inch
pieces.

When we lived in Bradshaw we attended a party that Dave Rasmussen hosted at the elevator.
When we left we decided to take a shortcut to the car and walked behind the buildings. There

was a bunch of weeds and Gene walked straight into some old cultivator. It was hidden in the weeds and we didn't see it. When we got home Gene pulled his pant leg up and there was a huge gash in his leg and blood running down. He still has the scar from that late night crash!!!

Hot Pecan Dip

Althea Luethje

½ C. Pecans (chopped in blender) 1 sm. Onion, grated

¼ C. Chopped Green Pepper 2 Tbsp. Butter

1 (8-Oz.) Cream Cheese ½ tsp. Garlic salt

2 Tbsp. Milk 1 Tbsp. Horseradish

1 pkg. Dried chipped beef 1 C. Sour Cream

Mix butter, cream cheese and milk with a fork. Mix with rest of ingredients. Put into a glass Pyrex dish, let stand in refrigerator at least 6 hours. Before serving bake at 350 degrees until bubbly, about 30 minutes. Serve in chafing dish with unsalted Melba rounds.

This is Althea Luethje recipe. When we lived in Bradshaw Kris, Doug and Gina were helpers at Herb Rasmussen pony barn. Herb had about 12 ponies for kids in town to ride. There was no charge but the kids had to help clean the barns and groom the ponies. The kids were able to ride the ponies around town for enjoyment. I'm sure each of the kids took a turn getting "bumped-off" one of the ponies.

Pineapple Casserole

Sarah Kohler

1 C. Sugar 6 Tbsp. Flour

2 C. Shredded Cheese 2 (20-oz) Cans pineapple chunks,
drained and 6 tablespoons juice reserved.

1 C. Cracker crumbs (recommended: Ritz)

8 Tbsp. (1 stick) butter, melted plus extra for greasing pan.

Preheat oven to 350 degrees. Grease a medium size casserole dish with butter (about 7 x 11). In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks, and stir until ingredients are well combined. Pour the mixture into the prepared casserole dish. In another bowl, combine the cracker crumbs, melted butter and reserved pineapple juice, stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake for 25 to 30 minutes or until golden brown.

This recipe is delicious. This recipe is also featured in the dessert section of the cookbook. When Sarah was 3-4 years old, she and Drew were spending the evening with Aunt Kris and Uncle Pat Donnelly when they lived in Greenwood, NE. Sarah was playing with a deck of cards and the whole deck of cards fell to the floor. Uncle Pat asked Sarah to pick up the cards. Sarah replied, "My knees don't bend"....then Uncle Pat asked her to use her hands. Sarah replied, "My hands don't work". In the meantime, Drew was scurrying to pick up the cards.

Gouda Cheese appetizer

Gracie Woods

1 Gouda Cheese (the one in the red package)
2 pkg. Crescent rolls 1 Egg Yolk (beaten)
Brown Sugar Crushed Pecans
Round cake pan or Stoneware Deep Dish baker

Preheat oven to 350 degrees. Use one package crescent rolls and pat on the bottom of the deep dish baker pinching seams together. Place the unwrapped Gouda cheese in center of rolls. Sprinkle with brown sugar and chopped pecans. Top with another package of crescent rolls and pinch both crusts together kinda like a pie. Brush with beaten egg yolk. Bake 20 minutes until golden. Serve in pie-like wedges with pears or apples.

All four of our children wrecked a car during their driving days. Dee wrecked the brown Plymouth as she was coming home from McDonald's late one night after work. She hit loose gravel and went into the ditch....and of all things she hit a power pole. The power poles are quite a distance apart, but she hit one!!! Power poles are not covered by insurance and in 1983 they cost \$400.00. Kris wrecked a little Horizon car when she was on her way to a wedding in the Wayne area. It was in a big snow storm and the roads were icy.....she slid into the guard rail. Doug wrecked the Cavalier in Kearney. He was actually in the house sitting on the couch when a delivery truck driver was looking at his schedule on his clipboard and drove into the car. Gina wrecked our Ford Escort as she took a right hand turn on red while the guy that was signaling a turn didn't turn and ran into her. The Ford Escort was new to us and we just had the transmission serviced. We still had to pay that bill and the car was a "done deal"!!!

Pork Appetizers

Gina Woods

2 lbs. Boneless pork loins cut into thin strips. Stir together 4 minced garlic cloves, 1 C. Soy Sauce, 12 Oz. Dijon Mustard and 1/3 C. Honey. Save half the sauce for dipping. Marinate pork in other half for 30 minutes. Remove strips from marinade and weave onto bamboo skewers. Grill or broil 3-4 minutes. Serve with reserved sauce. Makes 16 servings.

We were all at Kris and Pat Donnelly's one weekend. Kris and Gina went with the kids to a little park close to their house. Mallory and Claire rode their bikes. Sean and Megan walked with the Mom's. There is a little stream at the bottom of a hill. Mallory lost control of her bike and instead of bailing out of the situation, she just rode the bike down into the stream and sailed over the handle bars of the bike. She didn't get hurt. While the group was at the park....a little rain storm developed. It actually started pouring down rain. Gene jumped into the van and started toward the park to get the bunch. He saw them at a house waiting under the porch and backed into the next door driveway. That driveway happened to have a bunch of shingles stacked in the driveway. They were stacked below the window of the van and Gene couldn't see the stack of shingles and backed right into them. The van had a "tiny" dent in the bumper. Everyone arrived back at the house a little wet!

Traditional Chex Party Mix

Julie Cerny

1/2 C. Margarine. 1 1/4 tsp. Seasoned salt
4 1/2 tsp. Worcestershire sauce 2 2/3 C. Corn Chex
2 2/3 C. Rice Chex 2 2/3 C. Wheat Chex
1 C. Salted Mixed Nuts

Preheat oven to 250 degrees. Melt butter in large bowl in microwave;

stir in seasoned salt and Worcestershire. Gradually add cereal and nuts; mixing until all pieces are well coated. Bake 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool.

I sometimes add pretzel sticks, crunchy cheetos and cheerios.

We were in Papillion for Sarah's confirmation and Dee and Steve went with Sarah to church. Gene and I went later and took Drew with us. Gene has a little "candy can" in the van and Drew took a piece of Tootsie Roll for a snack before church. He took a couple bites and he lost a tooth. The tootsie roll helped pull the tooth!

Sweet Lucy's

Carol Mason

2 Gallon Jar with crushed ice

1 liter gin

2 (12-oz. Cans frozen lemonade)

Grenadine

3 lemons sliced

7-UP (1 liter)

Fill jar with all items. The grenadine is only for color...just a little. Set in sun until the ice melts down enough to drink.

When we lived in Bradshaw the Lady Jaycees dressed up as clowns for parades. Six of us sewed clown outfits and completed the outfits with colorful wigs and accessories. Carol Mason would mix-up a batch of Sweet Lucy's and it didn't take long for all of us to be the best clowns around!!!

Strawberry Daiquiri

Julie Cerny

2 (6-oz cans lemonade)

1 Cup Powdered Sugar

2 (6-oz cans water)

1 Cup Light Rum

1 (10-oz pkg frozen strawberries)

1 (6-oz Can 7-UP)

Blend in blender. Freeze. When serving mix with additional 7-Up to taste.

It won't all fit into my blender....I leave out the 7-up and whisk in after putting into the container. And a double batch is more in order for our family.

Vodka Orange Slush

Angie Cerny

1 (12-oz) can frozen orange juice

1 C. Sugar

1 (12-oz) can frozen lemonade

1 pt. vodka

9 cans water

7-UP or Squirt

Mix water and sugar in saucepan and heat until sugar is dissolved. Mix in rest of ingredients except soda. Put in ice cream bucket and put in freezer. Stir while freezing (every 2 hours). To serve fill glass 3/4 full, then add 7-UP or Squirt over slush.

This can be made without the vodka for kids to enjoy. In 2004 we had two grandchildren

expected the same day. Doug and Angie and Gina and Scott both had kids expected on August 30, 2004. As it turned out, Gracie Rae Woods was born August 26, 2004 and we were able to help them out while Gina and Gracie were in the hospital. And Caleb Michael Cerny was born August 30, 2004 and we were able to stay at their home in Gretna until Angie and Caleb got home from the hospital.

Grandma Wilma's Homemade wine

Wilma Sukup

1 1/2 Qt. Water, 2 qt. pure grape juice, 4 C. Sugar and 1/4 tsp. Dry yeast. Mix and put in a gallon jug, place a dime size balloon over mouth of jug and let stand in a warm place for six weeks.

I have not made the wine. Mother used to make it on the farm and put it in the attic to ferment. When they moved to town, she put it in the piano room to ferment.

Party Slush

Julie Cerny

1 (46-oz.) Can apricot nectar

1 (46-oz.) Can pineapple juice

1 (12-oz.) Can frozen orange juice

1 (12-oz.) Can frozen lemonade

1 pt. sloe gin

Mix above ingredients together in an ice cream bucket and freeze. Serve with 7-Up or Squirt. Fill glass about 2/3 full of slush and finish with soda.

Brother Dan and Connie raise feeder pigs on an acreage outside of Wayne. One day Dan said that one of the sows had eighteen little pigs and there were only enough dinner plates for 14. When a different sow has pigs within a couple days, the second sow will accept the four that need a dinner plate!!!

Irish Cream

Al and Janet Pfeifer

1 3/4 C. Irish Whiskey

1 (14-oz.) Can Sweetened Condensed Milk

1 C. Light Cream or half & half 4 eggs

2 Tbsp. Chocolate Syrup 2 tsp. Instant coffee

1 tsp. Vanilla extract 1 tsp. Almond extract

Put all into a blender and blend well. Keep refrigerated.

Al and Janet Pfeifer are Madison friends.

Coffee Mocha

Sally Schroeter

1 C. Instant non-dairy creamer 1 C. Sugar

1/2 C. Instant Coffee crystals 1/2 C. Hot Cocoa Mix

Mix together and store in airtight container.

To serve use 1 Tbsp. Mix to 1 Cup Hot water.

When Kris and Pat got married, they hid Pat's company car out at Schroeter's Farm. Ray, Dan or Dave got it out of Bob Schroeter where the car was hiding. Bob, Ray, Dan & Dave went out to the farm and left a note on the car, "we could have but we didn't"!!

Big Batch Kahlua Smoothie**JoAnn Pfeifer****½ Gal. Vanilla Ice Cream****½ C. Creme de cacao****2/3 C. Kahlua**

Put ingredients into a blender or mixer and blend until smooth. Serve immediately or you can put it in your freezer in an ice cream bucket to be used at a later date.

May have to double the batch to have enough! When I retired from work in 2002, Gene purchased a new computer for me and we both had computers in the den about 3 ft. apart. Some days we are both in the den with our cups of coffee, surfing the net or shopping on the net. We are both fans of the TV show “Everyone Loves Raymond”. One day we were sitting at our computers and Gene e-mails me on my computer and when I opened the message it said, “Heh, Marie.....get me something to eat!!” Frank from the Raymond show has said that many times to Marie.

Barbecue Chicken Bites**Drew Kohler****1 egg 2 Tbsp. Milk****4 C. Barbecue Potato Chips crushed****½ lb. Boneless skinless chicken breast, cut into 1 ½ “ cubes****Barbecue Sauce**

In a shallow bowl, whisk egg and milk. Place potato chips in another shallow bowl. Dip chicken in egg mixture, then roll in chips. Place in a single layer on a greased baking sheet. Bake at 400 degrees for 10-15 minutes or until juices run clear. Serve with barbecue sauce. (4 servings)

We were doing a bit of traveling after we retired and one time we were going to Omaha to visit the kids. We stopped at the Cubbys gas station on 84th street near Dee and Steve’s house. We pulled into the very first gas pump and Gene pumped the gas. He did have to do some extra swipes with the debit card, but was able to pump the gas. The pump did not give us a receipt for the gas. There was another fellow in a white pick-up that was on the other side of the same pump. He said, “That side of the pump does not give receipts”! So we wrote it down in our check book and was on our merry way. About three weeks later I got a call from the Sarpy County Sheriff office and inquired whether we had been in Omaha on a certain weekend. We were out and about so much that it took me awhile to pinpoint the one his was talking about. I had the checkbook in front of me and said that yes we did get gas and it was \$25.75 and it was listed in our checkbook. He said that we did not pay for the gas. I guess the clerk at the gas station watched us drive off. The sheriff said that they had contacted the Madison County Sheriff and we were never home and they couldn’t talk to us. In the end, Dee and Steve went up to the gas station and met the Sarpy county sheriff there and paid our bill. The Sheriff asked Dee, “What did your Dad do before he retired?” Dee said that he was Superintendent of Schools. They all had a laugh! We have gone to that gas station since then, but I’ll never pull into the first pump!

Caramel Apple Dip**Sean Donnelly****2 - (8 oz.) Tubs soft cream cheese****1 C. Brown Sugar**

1 Tbsp. Watkins Vanilla Extract

1 Tbsp. Watkins Caramel Flavoring

Mix all together and refrigerate. Slice apples and dip into caramel mixture. Other fruits can be used also.

I couldn't find any other brand of caramel flavoring so had to get the Watkins brand. The dip keeps quite a long time also. We were at Gina's one weekend in Grand Island. Gina and Scott went to a Christmas party. I asked Megan if it would be a good idea to clean her room...just pick up clothes and put things away. Megan said, "No, it's okay". So I suggested that I give her some money to pick up her room. Megan said, "I don't need any money....I have plenty of money ...\$7.00 in my billfold"!

Jana's Concoction

1 can Black beans

3 tomatoes chopped

1 red pepper chopped

1 large red onion chopped

1/4 C. Balsamic vinegar

Jana Brus

1 bag frozen corn

2 green peppers chopped

2 jalapeno peppers chopped

3 avocados, cubed (add last)

1/3 C. Olive Oil

Mix altogether adding the avocados and dressing mixture last. Serve with scoop tortilla chips.

Jana is Cheryl Nan Sukup Kahl's sister-in-law. Jana hosted a little gathering of Kahl family members and our Cerny bunch that lived in Omaha. Chuck, Cheryl and Morgan had moved to the Indianapolis area. Chuck and Cheryl flew into Omaha and as they were going to rent a car they discovered that they both somehow, somewhere lost their driver's licenses. So.....they could not rent a car. We loaned them our old '93 Oldsmobile for the trip to Wayne to visit Dan and Connie (Cheryl's Mom and Dad). Kris and Pat loaned them a car seat for Morgan and they were on their way! I don't think they ever found the drivers licenses! And Cheryl was surprised!!!

Crystal Cocktail

White Sugar Crystals

1/2 C. Brandy

1 tsp. Nutmeg

Julie Cerny

2 C. Store bought eggnog

1/2 C. Amaretto liquor

1/2 C. Vanilla Ice cream

pumpkin pie spice for garnish

Spread some sugar crystals in a saucer. Dampen rims of martini glasses and coat with sugar crystals. Combine the eggnog, brandy, amaretto, nutmeg and vanilla ice cream in a blender. Blend until mixed. Pour into prepared martini glasses. Garnish each drink with a pinch of pumpkin pie spice.

These are very good especially during the holidays. When we lived in Verdigre, our second home there was the Nedrost home. We purchased the home at a low price but had to renovate the whole house including new furnace and cutting down around 25 cedar trees that outlined the property. There was a bedroom on the first floor but we used it as a toy room and the piano was in that room. So the four bedrooms were upstairs and we installed a bath upstairs. Dee and Kris shared the bedroom that had two large windows facing the street, Doug had his own room, Gene and I had the back bedroom and Gina had the small bedroom connecting to ours. Dee and Kris still talk about the shadows they saw in their room. The shadows danced around

the room and they were both scared. Both hid under the covers. We told the girls that the shadows were from the street light outside the windows and making shadows with the trees blowing. They never did buy that story. We don't think there was ghosts in the house before we moved in!!!!

Chai Tea Mix

Mallory Woods

1 C. Nonfat dry milk powder 2 tsp. Ground ginger
1 C. Powdered non-dairy creamer 2 tsp. Ground cinnamon
1 C. French vanilla flavored powdered non-dairy creamer
2 ½ C. Sugar 1 tsp. Ground cloves
1 ½ C. Unsweetened instant tea 1 tsp. Ground cardamom

In a large bowl, combine milk powder, non-dairy creamer, vanilla flavored creamer, sugar and instant tea. Stir in ginger, cinnamon, cloves and cardamom. In a blender or food processor, blend 1 cup at a time, until mixture is the consistency of fine powder.

To serve: Stir 2 heaping tablespoons Chai tea mixture into a mug of hot water.

This is a wonderful hot drink if you like chai tea from the specialty coffee shops. Easy to make. Store in ½ pint jars. Also make wonderful gifts at Christmas time.

Savory Cheesecake

1/3 C. Fine Bread Crumbs 1/4 C. Parmesan Cheese
3 ½ pkg. Cream Cheese 4 large eggs
½ C. Heavy Cream 1 medium onion
½ lb. Bacon ½ lb. Blue Cheese
Salt and Pepper 2-3 drops Tabasco sauce

Mix crumbs and Parmesan cheese together and put in a buttered water-tight 8" springform pan. Combine cream cheese, eggs and cream. Saute bacon; drain and chop.

Reserve 1 Tbsp. Grease and saute onion until clear. Add rest. Bake 1 hour 40 minutes at 300 degrees. Freezes well. Serve with crackers.

Melinda is from Hawaii and she has a wonderful accent.

Chili Sauce

Pat Cerny

12 ripe peeled tomatoes 1 green pepper
2 red peppers 3 large onions
Chop all vegetables into chunks; don't grind. Cook 40 minutes in 3 C. Sugar,
1 tsp. Cinnamon, 1 C. Vinegar, 1/4 tsp. Nutmeg, 1 Tbsp. Salt, 1/4 tsp. Cloves and
1 tsp. Dry mustard. Can while hot in hot water bath 10-15 minutes.

KC's Zucchini Relish

Pat Cerny

10 cups coarsely chopped zucchini 3 green peppers
2 red peppers 3 large onions
1 C. Chopped Celery 5 Tbsp. Salt
2 ½ C. White Vinegar 4 C. Sugar
1 tsp. Nutmeg 1 Tbsp. Mustard Seeds
1 tsp. Tumeric 1 Tbsp. Celery Seeds
½ tsp. Pepper 2 Tbsp. Cornstarch

Grind together the zucchini, green & red peppers, onions and celery. Sprinkle with the salt; mix well. Let stand overnight. Drain the vegetables. Rinse thoroughly with cold water and drain again. Place in a large pot; stir in the vinegar, sugar, nutmeg, mustard seeds, turmeric, celery seeds, pepper and cornstarch. Bring to a boil. Reduce the heat to simmer for 20 minutes. Process in water bath for 5 minutes. Makes 6 pints.

Fruit Dip

Steve and Tracy Sukup

1 Jar marshmallow creme

1 (8-oz) pkg. Cream cheese at room temperature

Fold together with wooden spoon or spatula. Do not use an electric mixer. If you use a mixer it gets very thin...almost like a liquid. It is an excellent dip with fresh fruit.

Steve is the barbecue master of the Sukup family. He uses the Lazy J-S brand as his logo and competes in Barbecue contests throughout the Midwest. He has placed first out of hundreds of entries in several contests. He barbecues pork, brisket and chicken. Grandpa John Sukup used the Lazy J-S brand all the years of his farming and ranching.

Artichoke Dip

Tom and Kathy Schulte

2 cans Artichokes - drain/chop ½ C. Fresh Parmesan Cheese

2 C. Mayonnaise Fresh Garlic

1 (8-oz) pkg. Cream Cheese Green Onions chopped

Mix all together and bake in pie pan 350 degrees for 30 minutes. Sprinkle with mozzarella cheese. Garnish with chopped red peppers. Serve with crackers or beer bread.

Spiced Cider

Steve Sukup

2 quarts cranberry juice 3 quarts apple cider

½ C. Brown Sugar 4 sticks cinnamon

1 tsp. Cloves

Combine and heat thoroughly.