"WOULD ANYONE CARE FOR AN APPETIZER BEFORE DINNER?"
**APPETIZERS — DIPS — SOUPS**

**Appetizers**

Crab Meat—Bacon Rolls
Rye Bread with Hot Sausage and Mozzarella Cheese
Ham Roll-ups
Cream Cheese Balls with Parsley
Shrimp and Barbecue Sauce
Shrimp Paste
Hot Dogs and Barbecue Sauce
Lebanon Bologna and Horseradish Squares
Spiced Fruit with Sherry

**Dips**

Chili Con Queso Dip
Roquefort Cheese Dip
Sour Cream and Onion Dip

**Soups**

Asparagus Soup with Spinach Noodles
Black Bean Soup
Cream Corn Soup
Curry Soup
Dutch Potato Soup
Oyster Stew
Soup with Tiny Meat Balls

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**Crab Meat Bacon Rolls**

(The Men's Favorite)

- ½ cup tomato juice
- 1 well-beaten egg
- 1 cup dry bread crumbs
- ½ tsp. salt
- Dash pepper
- ½ tsp. chopped parsley
- ½ tsp. chopped celery leaves
- One 6 1/2 ounce can crab meat (flaked)
- 12 slices bacon—cut in half

Mix tomato juice and egg. Add crumbs, seasonings, parsley, celery leaves, and crab meat. Mix thoroughly, roll into finger lengths; wrap each roll with ½ slice bacon and fasten with toothpick. Broil, turning frequently to brown evenly. Serve hot. Makes about 2 doz. rolls.

Dorothy Smith Bennett '28

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**Rye Bread with Hot Sausage and Mozzarella Cheese**

- ½ lb. hot sausage
- 1/2 lb. Mozzarella cheese
- 1 loaf of sliced rye bread (small slices)

Cook hot sausage, place ¼” slice of hot sausage on rye bread. Place ¼” slice of Mozzarella cheese over sausage. Cook under broiler until cheese is melted.

Catherine Wilson Campbell '39
Ham Roll-Ups
3 ounce package of cream cheese
1/2 tsp. grated onion
1 tsp. cream
1/4 tsp. Worcestershire sauce
Dash of celery seed or salt.
Blend well and spread on slice of ham. Place medium or large olives along one end and roll up. Chill in wax paper. Slice and serve on Ritz crackers.
Betty Whysong Mathers '47

Cream Cheese Balls Parsleyed
1 package of cream cheese Parsley, chopped
Make balls from cream cheese (room temperature) roll in chopped parsley or cloves. Place in refrigerator to harden. Place on toothpicks and serve.
Amy Wilson Allen '44

Shrimp with Barbecue Sauce
2 lb. shrimp 1/8 cup fresh horse radish
1 cup Chili sauce 1/4 tsp. dry mustard

Shrimp Paste
1 lb. shrimp 1/2 small onion 1 hard boiled egg
Grind together
Salt—pepper to taste
Add: 1 lemon (juice); 1/4 tsp. celery seed; 1/2 tbsp. Worcestershire sauce. Mix in enough mayonnaise to moisten.
Betty Richards Stone '54

Hot Dogs with Barbecue Sauce
1 lb. hot dogs 1/8 cup fresh horse radish
1 cup Chili sauce 1/4 tsp. dry mustard
Cook hot dogs, cut into 1/2” piece. Combine—Chili sauce, horse radish and dry mustard. Heat until boiling point. Serve sauce as dip for hot dogs.

Lebanon Bologna and Horse Radish Squares
1 lb. Lebanon Bologna 1 bottle of prepared horse radish
Have Lebanon Bologna cut 1/2” thick. Cut slices in half inch squares. Spread two slices of Lebanon Bologna with horse radish and place on toothpick.

Spiced Fruits with Sherry
1 can of spiced peaches (small) any fruit may be used
2 jiggers sherry
Add sherry to juice and marinate for 2 hours. Serve on toothpicks.

DIPS
Chili Con Queso Dip
Melt Velveeta cheese and add chopped green chili and salt. Serve with potato chip or crackers. Keep warm in chafing dish.
Helen Cook Gibb '13
Roquefort Cheese Dip
In a blender or electric mixer, combine the following ingredients:
2 cups cottage cheese or 3–3 oz. pkgs. cream cheese
1 tsp. Worcestershire sauce 2 tbsp. minced onion
⅛ tsp. garlic salt 1–2 oz. of Roquefort cheese (to taste)
Enough milk or mayonnaise to good dunking consistency
Arrange in container—sprinkle with paprika

Sour Cream and Onion Dip
1 pint sour cream
1 package of onion soup
Mix package of prepared onion soup into 1 pint of sour cream. If mixture becomes too stiff, thin with milk.

SOUPS
Asparagus Soup with Spinach Noodles
1 can cream asparagus soup 1 cup minced celery
1 cup minced onion 1 cup of diced potatoes
¼ cup spinach noodles
Add 1 can of water to asparagus soup, add vegetables and simmer for 30 minutes, add noodles and cook for 15 minutes.

Black Bean Soup
1 cup diced potatoes Parmesan cheese
1 can black bean soup ½ lb. macaroni
1 cup diced celery (any soup macaroni)
Red crust pepper
Dilute soup—twice—add celery, potatoes and simmer for 30 minutes, add macaroni and cook for 15 minutes. Serve with red crust pepper and Parmesan cheese.

Cream of Corn Soup
1 can cream of celery soup ¼ cup minced mushrooms
1 can cream of chicken soup ¼ cup fresh pepper
1 can of crushed corn
Dilute soups as directed—add all other ingredients and simmer.

Curry Soup
(A Favorite recipe of Emily Kimbrough)
¼ tsp. curry powder 1 cup cream
3 cups chicken stock 1 egg slightly beaten
With a base of chicken stock (canned chicken soup does just as well) in a double boiler. Add cream with an egg folded in. Add slowly to avoid curdling. Next add curry powder to taste (I like above amt.)—remembering that a little tastes a long way. Cook gently. When put into soup plates, sprinkle on top finely diced raw apple. Serves 4 generously.

Dutch Potato Soup
Delicious
(Children Love it)
2 potatoes—med. size
Salt and pepper to taste
1⅛ tbsp. flour
1 level tbsp. butter
1 level tbsp. crisco
Water as directed
Dice potatoes ⅛ in. cubes or less. Put in small pan and cover with water (be liberal). Mix butter and crisco with flour in small pan, and brown (not burn) add water to make thick gravy. Add all to boiled potatoes—season to taste. Top with cubed toast when serving.
Oyster Stew

1 pint stewing oysters 2 tbsp. butter
1 quart milk 1 tsp. salt

Cook oysters in liquid over low flame until oysters start to curl. Heat milk until point before boiling. Add milk to oysters, then add salt, pepper and butter.

Soup with Tiny Meatballs

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\frac{1}{4} \text{ lb. ground lean beef} & 1 \text{ egg yolk} \\
1 \text{ tbsp. grated cheese} & 1 \text{ tsp. parsley} \\
\frac{1}{2} \text{ slice bread soaked in water} & \text{salt} \\
\text{and squeezed dry} & 1 \text{ clove garlic—crushed} \\
\end{array}
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Mix all ingredients together and shape into small meatballs about the size of marbles.

2 cups chicken or beef broth \(\frac{1}{4}\) cup Aceni de Pepe
2 tbsp. Parmesan cheese (soup cut macaroni)

Bring broth to boil, add Aceni de Pepe and little meatballs, cook gently about 7 minutes or until macaroni is tender. Serve with grated cheese to 4 or 6.

Helen Reimer Motsay ’34