

APPETIZERS / SALADS**APPETIZERS/SALADS****PRAIRIE POTATO WEDGES**

3 medium baking potatoes
1 ½ cup herb stuffing mix, crushed
1 teaspoon Italian Seasoning
1 teaspoon rosemary leaves
1 teaspoon salt
¼ teaspoon pepper
¾ cup melted butter or margarine

Cut each potato, lengthwise into 8 equal wedges; set aside. In a shallow dish combine stuffing mix with spices. Dip each potato wedge in melted butter, then coat with crumb mixture. Place wedges on greased baking sheet. Pour remaining butter or margarine around wedges. Bake at 425 degrees for 30-40 minutes or until fork tender. Serve hot with chicken, steak or dip in Ranch Dressing.

Peggy Gunter
Rome

APPLE SOUP

3 pounds tart apples, peeled, cored and sliced
3 cups apple juice
3 cups water
2 teaspoons grated lemon rind
5 teaspoons lemon juice
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon freshly grated nutmeg

1/2 cup sour cream blended with 1/4 cup milk (optional)
Lemon for garnish

In a large pot combine all ingredients, except sour cream and lemon. Simmer about 20 minutes until apples are soft. Puree the mixture in a blender or food processor. Serve hot or cold and drizzle with the sour cream mixture, if desired. Garnish with a thin slice of lemon. Serves 12

Virginia Autumn Woodard
Lyerly

RANCH OYSTER CRACKERS

1 16 oz bag of Oyster crackers
1 pkg. Butter Milk Ranch Dressing mix
¼ tsp lemon pepper
½ tsp dill weed
¼ tsp garlic powder
3/8 cup salad oil

Place oyster crackers on baking sheet with sides. Mix remaining ingredients, pour over crackers and toss to coat. Bake in 350 degree oven for 15 minutes.

Judy H. Manning
Cave Spring

CHEESY PINEAPPLE CHEESE BALL

2 (8 ounce) packages cream cheese, softened
1 (8 1/2 ounce) can crushed pineapple, drained
1/4 cup finely chopped green pepper
2 tablespoons finely chopped onion
1 teaspoon seasoned salt
2 cups chopped pecans, divided
parsley

Combine first 5 ingredients and 1 cup pecans; blend well. Shape into a ball. Roll in remaining pecans. Chill. Garnish with parsley. Serve with crackers.

Lee Winters
Lindale

ASIAN BLUE CHEESE SALAD

Ramen noodles (1 package)
1 bag of prepared shredded lettuce
Diced tomatoes (1 tomato, diced)
Blue cheese crumbles (1/2 cup)
Barbecue sauce (1/2 cup)
Shredded carrots (1 cup)
Shredded red cabbage (1/2 cup)
Red onion (diced 1/2 cup)

Combine raw noodles (with flavor packet set aside) with next seven ingredients. Toss and chill. Serve!

Rebecca Morgan
Rome

CHICKEN SALAD STUFFED PUFFS

Chicken salad
4 cups cooked chicken breast finely chopped
2 ribs celery finely chopped
3 eggs boiled and finely chopped
1 1/3 cup of mayonnaise
2 tsp. of Dijon mustard
2 tbs. Sweet relish
2 ½ tsp. lemon pepper

Combine all ingredients very thoroughly and chill while making puffs.

Puffs
1 cup water
½ cup butter
¼ tsp. salt
½ tsp. vanilla
1 cup flour
5 eggs
Pinch of soda

Place water, butter, and salt in a saucepan and bring to a boil. Add vanilla and flour, stirring briskly until mixture forms a paste and leaves the sides of pan. Remove from heat. Cool 2-3 minutes. Beat in eggs, one at a time until mixture becomes thick and stiff. Add soda and mix well. Drop by tablespoons (or size of a small walnut) onto a greased baking sheet. Bake at 375 until lightly golden brown. Cool completely, remove from cookie sheet, cut in half horizontally and sandwich about 2 tablespoons or more of chicken salad between two halves. You can make a hot appetizer also by stuffing with a hot crabmeat or shrimp mixture.

Jacquelynn F. Myers
Lindale

SCONES

8 cups flour
pinch salt
1/3 cup sugar
4 tsp. Baking powder
1 ½ sticks of butter (6 tbsp.)
3 eggs
1 1/3 cups milk
Optional - dried fruit or chocolate chips, no more than 4 cups

Sift all dry ingredients together in a large bowl. Rub in the butter.* Mix eggs and milk together. Add milk mixture a little at a time until dough comes together. Save a little milk/egg mix for later. Knead lightly on floured board. Roll out to 1" thick. Cut rounds and place on floured pan. Brush scones with milk mixture and sprinkle with sugar. Bake at 450 degrees for 10-12 min., until golden brown. Cool then serve with butter or jam. *Add optional fruit. Handicap friendly.

Heather Mangel
Lindale

CRUNCH CHEESE SNACKS

1 cup (4 oz.) shredded cheddar cheese
¾ cup all purpose flour
¾ cup coarsely crushed crisp rice cereal
6 slices bacon, cooked and crumbled
¼ tsp. salt
¼ tsp. dry mustard
1/8 tsp. Garlic powder
1/8 tsp crushed red pepper
1/3 cup butter, softened
2 tbsp. cold water
24 pecan halves

Combine first eight ingredients in a large bowl, stirring well. Add butter; stir with a fork until blended. Sprinkle water evenly over surface; stir with a fork until dough forms a ball. Drop by level tablespoonfuls onto greased baking sheets. Press a pecan half into center of each cheese snack. Bake at 350 degrees for 15-18 minutes or until lightly browned. Cool on wire racks. Yield two dozen. Freezes well.

Elizabeth Aldrich
Resaca

CHILI CUPS

1-15 oz. can chili
50 Tostitos Scoops
1 cup sharp cheddar cheese, shredded
½ cup sour cream
25 black pitted olives, sliced

In saucepan, heat chili five minutes. Put Scoops on a serving dish. Divide chili evenly among Scoops. Divide cheese evenly among Scoops. Put sour cream on top. Garnish with sliced olives.

Elaine Gilmer
Silver Creek

CHICKEN SALAD TO CLUCK ABOUT

4 to 6 skinless, boneless chicken breast halves
1 tbsp salt
2 quarts water to cover well
2 stalks chopped celery
2 cans Mandarin Oranges, drained
1 cup plain yogurt
½ cup cubed pickle relish
¼ cup mayonnaise
½ cup slivered almonds

Place chicken in large pan, add water and salt, and boil until tender. Remove chicken from water and cool. Cut into small cubes and place in large bowl. Add: celery, Mandarin Oranges, yogurt, pickle relish, mayonnaise and almonds. Fold until blended. Serve on a bed of lettuce with crackers of choice.

Betty Kuykendall
Rome

FESTIVE SAUSAGE-CRANBERRY CUPS

1 lb. Bulk sausage, browned and drained
2/3 cup whole cranberry sauce
1 can (10) refrigerated flaky biscuits, separated into 20 biscuits
½ cup shredded sharp cheddar cheese
½ cup lightly toasted chopped pecans

Heat oven to 400 degrees. Combine sausage and cranberry sauce. Spray miniature muffin pans with non-stick cooking spray. Place one separated biscuit in each cup and press firmly in bottom and up sides, forming a cup. Spoon sausage mixture into cups. Sprinkle with cheese and nuts. Bake for about 10 minutes or until biscuits are golden. Makes 20.

Charlotte McCary
Lindale

LOW-CARB QUICHE PIZZA SQUARES

4 oz. cream cheese
¼ cup Parmesan cheese
½ tsp. oregano
¼ tsp garlic powder
1 cup shredded mozzarella cheese
3 eggs
1/3 cup heavy cream
2 cups shredded Italian cheese
¼ cup tomato sauce
20 pepperoni slices

Beat cream cheese and eggs until smooth. Add cream, Parmesan and spice. Spray 9 x 13 pan with non-stick cooking spray. Put two cups pizza cheese in dish and pour egg mixture over. Squish around to mix. Bake at 375 degrees for 30-40 minutes until well browned. Remove from oven and cool. When you're ready to eat, spread on pizza sauce, sprinkle on mozzarella and layer with pepperoni (or any other meat topping you choose). Bake 10 minutes in 375 degree oven until the toppings are bubbly and brown. Cut into eight squares.

Lynn Holloway
Silver Creek

OPEN-FACE TACOS

1 lb. lean round beef
1 (1 ¼ oz.) pkg. Taco seasoning mix
1 cup water
5 ½ oz. of 2 ½ " tortilla chips
2 cups grated Cheddar cheese (3 oz.)
2 medium tomatoes, chopped
1 avocado, thinly sliced
½ cup dairy sour cream

In a medium skillet, cook beef until brown, stirring with a fork or spoon to crumble meat. Drain and discard drippings. Stir in taco seasoning mix and water. Bring to a boil. Simmer 10 to 15 minutes. Stirring occasionally. Arrange a single layer of tortilla chips on an ungreased baking sheet. Preheat broiler if necessary. Place oven rack 5 to 8 inches from heating element. Spoon about two teaspoons of meat mixture onto each chip. Sprinkle cheese evenly over chips. Place under broiler until bubbly. Top each chip with about two pieces of tomato and one avocado slice. Top with sour cream. Serve immediately.

Uta Patterson
Rome

ITALIAN APPETIZER BITES

2 pkgs. (8 oz. each) refrigerated crescent rolls
½ lb. sliced salami, number 2 blade
½ lb. provolone cheese
½ lb. boiled deli ham or turkey, number 2 blade
7 eggs
1 cup grated Parmesan cheese
2 jars (12 oz.) roasted red peppers, drained

Heat oven to 350 degrees. Coat a 9x13x2 glass dish with non-stick cooking spray. Unroll one package of the crescent rolls and use dough to line the bottom of a prepared baking dish. Pinch seams together with fingers. Cover rolls with half of the salami, provolone and ham. Lightly beat together six of the eggs and the Parmesan; pour half evenly over top. Top with half of the roasted pepper. Repeat layering with remaining salami, cheese, ham, egg mixture and peppers. Top with remaining package of crescent rolls. Lightly beat remaining egg and brush over top. Cover dish with foil. Bake at 350 degrees for 30 minutes. Uncover and bake 30 more minutes. Cool for one hour. Cut into 32 squares and serve.

Janet Dingler
Cedartown

CUCUMBER & TOMATO SALAD

3 large peeled cucumbers cubed
4 large tomatoes cubed
½ cup chopped onion
¼ cup extra virgin olive oil
3 tbsp red wine vinegar
2 tbsp balsamic vinegar
2 tsp dried basil
salt and pepper

Janet Dingler
Cedartown

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2 tsp dried basil
salt and pepper

Minnie Wilson
Lindale

ORANGE KIWI FRUIT SALAD

4 oranges, peeled and sliced
2 kiwi fruits, peeled and sliced
salad greens
1 cup red grapes, halved
Dressing:
¼ cup lemon juice
¼ cup honey
½ tsp ground cinnamon

Arrange orange and kiwi fruit slices on salad greens. Top with grapes. Serve with honey-spice dressing. Mix lemon juice, honey and ground cinnamon until well blended. Pour over fruit. **Can substitute grapefruit for oranges or thinly sliced apples for the kiwi fruit.

Alicia Lanier
Rome

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CHERRY SALAD SUPREME

1 - 3 oz. pkg. raspberry gelatin
1 - 3 oz. pkg. lemon gelatin
1 - 8 ¾ oz. can (1 cup) crushed pineapple
1 - 21 oz. can cherry pie filling
1 - 3 oz. pkg. cream cheese
¼ cup mayonnaise or salad dressing
¼ cup whipping cream
1 cup tiny marshmallows
2 tbsp. chopped nuts

Dissolve raspberry gelatin in one cup boiling water; stir in pie filling, turn into 9 x 9 x 2 inch baking dish. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon gelatin. Stir in undrained pineapple. Whip ¼ cup shipping cream; fold into lemon mixture with 1 cup tiny marshmallows. Spread top with cherry layer. Top with 2 tablespoons nuts. Chill until set. Serves about 12.

Sheree Darnell
Rome

BROCCOLI SALAD

2 heads broccoli, cut up
½ cup red onion, chopped
8 strips bacon, cooked and crumbled
½ cup raisins
1 cup chopped pecans or walnuts

Mix above ingredients.

Dressing:
½ cup of mayonnaise
¼ cup sugar
1 tbsp. wine vinegar

Mix ingredients well and pour over salad and toss. Chill before serving. Add extra mayonnaise if dry.

Patti Stepp
Rome

BROCCOLI-CHEDDAR SALAD

6 cups fresh broccoli florets (cut small)
1 ½ cups shredded cheddar cheese (you may use a mix of different cheeses)
1/3 cup chopped onion (preferably purple onion)
1 ½ cups mayonnaise (you may use lite mayo)
¾ cup sugar
3 tbsp red wine vinegar or cider vinegar
10 strips bacon, cooked and crumbled
Optional ingredients - ¾ cup raisins or your favorite chopped nuts.

In a large bowl combine the broccoli, cheese and onion (add your optional ingredients, if desired). In a separate bowl, combine the mayonnaise, sugar and vinegar. Pour the mayonnaise mixture over the broccoli mixture and toss to coat. Refrigerate for at least four hours. Just before serving, sprinkle bacon over the salad.

Sharon Gipson Allen
Cedartown

AWESOME TUNA SALAD

Fresh spinach (quantity as needed)
6 oz. cherry tomatoes, halved
1 chopped yellow bell pepper
3 celery bibs, chopped
1 cucumber, chopped
4 scallions, sliced thinly, chopped
6 oz. radishes
2 tbsp chopped parsley
3 tbsp. lemon juice
3 tbsp. Olive oil
1 bag smoked tuna, crumbled

Chop tomatoes, bell pepper, celery, cucumber, scallions, and radishes. Whisk lemon juice and oil. Add dressing to vegetables. Toss to coat. Set aside for 15 min. Arrange in dish. Add tuna to the top. Sprinkle parsley on top.

Dixie Thompson
Rome



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