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GARDEN CLUB
RECIPES**

April, 1995

APPETIZERS & BEVERAGES

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**DESSERTS—BREADS, CAKES,
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EASY CASSEROLES & SIDE DISHES

APPETIZERS & BEVERAGES

TEX-MEX DIP

Joetta King

(Requested by members from Arbor Day)

3 med. ripe avocados

2 T lemon juice

½ tsp. salt

¼ tsp. pepper

1 cup sour cream

1 pkg. taco seasoning mix

½ cup mayo or Miracle Whip

2 cans (10 oz. each) bean dip

Green onions, chopped

Tomato (cored, seeded and chopped)

1 small can chopped ripe olives, drained

8 oz. shredded Monterey Jack cheese

Large round tortilla chips or large Fritos

Peel, pit and mash avocados with lemon juice, salt and pepper. In separate bowl, combine sour cream, miracle whip and taco seasoning mix. To assemble, spread bean dip on a large shallow serving platter, top with seasoned avocado mixture, layer with sour cream taco mixture. Sprinkle with chopped onions, tomatoes, olives and shredded cheese. Serve chilled.

SOUPS AND SALADS

TAFFY APPLE SALAD

Veronica Wise

1 large can pineapple chunks or tidbits (save juice)
2 cups miniature marshmallows
Combine above (not juice) and let stand overnight.

Mix pineapple juice with $\frac{1}{2}$ cup sugar, 1 T flour. Add 1 well-beaten egg. Cook until thick. Chill overnight.

Mix pineapple mixture with juice mixture. Add 1 $\frac{1}{2}$ cups of Spanish peanuts, 2 cups unpeeled diced Granny Smith apples and $\frac{1}{2}$ T white vinegar.

Chill until ready to serve.

ELLIE'S MOTHER'S FRIEND'S AWARD-WINNING BROCCOLI SALAD

Virginia Shannon

1 large bunch broccoli, florets only
 $\frac{1}{2}$ cup chopped red onion
1 lb. bacon, fried crisp and crumbled
 $\frac{1}{2}$ cup sunflower seeds
1 cup or more red grapes, sliced in half (black ones are really good, too!)

Dressing:

1 cup mayonnaise (reduced fat is OK)
 $\frac{1}{2}$ cup sugar or scant $\frac{1}{4}$ cup honey
2 T red wine vinegar

Mix early so sugar can dissolve.

Mix all ingredients just before serving and toss with dressing.

SPINACH TORTELLINI SALAD

Unknown

1 pound spinach tortellini stuffed with Parmesan cheese
1 $\frac{1}{2}$ cups Parmesan cheese, grated
1 cup quartered artichokes
 $\frac{1}{2}$ pound cooked ham, sliced in finger-sized strips
1 cup Vinaigrette
4 T fresh chopped basil or thyme, optional
Salt and pepper to taste

Cook pasta according to package directions. Toss with cheese, artichokes, ham and vinaigrette, or may be made ahead and chilled, but bring to room temperature before serving.

Vinaigrette:

$\frac{1}{4}$ cup red wine vinegar
1 tsp. Dijon mustard
 $\frac{3}{4}$ cup oil
Salt to taste
 $\frac{1}{2}$ tsp. sugar (optional)
Pepper to taste

Mix vinegar and mustard in a bowl. Whisk in the oil. Taste for seasoning and add sugar, salt and pepper as needed. If kept in an airtight container, vinaigrette will stay fresh almost indefinitely in refrigerator. Makes one cup.

DESSERTS—BREADS, CAKES, COOKIES, PIES

PECAN BUTTER BALLS

Ruth Nichol

2 cups finely chopped pecans

2 cups flour

2 strips (1/2 lb.) butter

1/2 cup sugar

2 tsp. vanilla

1/4 tsp. salt

Powdered sugar

Cream butter and sugar. Add pecans, flour, salt and vanilla and mix until well blended. Make one inch balls and bake on ungreased cookie sheet at 325° for 20 minutes or until browned on bottom. Cool slightly and roll in powdered sugar to coat.

EASY CASSEROLES & SIDE DISHES

SPINACH RING WITH CREAMED MUSHROOMS

Marian Mitchell

1 pkg. frozen chopped spinach or broccoli.
Cook and set aside

Mix

3 beaten eggs
2 cups milk
½ cup Hellman's Mayonnaise
Stir in spinach/broccoli. Pour into greased ring mold and bake at 325° for 30 minutes.

Meanwhile, cut up 1 lb. of fresh mushrooms in skillet. Add 1 cup of water and ¼ stick of butter. Cover closely and cook about 20 minutes slowly. Add one can Healthy Request Mushroom soup (less salty). Stir and let thicken to desired thickness. Pour over unmolded ring and serve. Use a 13-inch casserole instead of a ring, if you have to carry somewhere.

CHOPSTICK TUNA

Paula Jones

1 can cream of mushroom soup
¼ cup water or evaporated milk
1 3-oz. can chow mein noodles
1 or 2 7-oz. cans tuna, drained
1 cup celery sliced
½ to 1 cup cashew nuts
1 T instant onions
Dash pepper
Crushed potato chips (optional)

Combine all ingredients except potato chips. Toss lightly. Place in ungreased baking dish. Sprinkle crushed potato chips over top. Bake at 350° for 20 minutes or until bubbly.

SWEET POTATO CASSEROLE

Mary Adrian

3 cups mashed sweet potatoes
½ cup butter
1 tsp. vanilla
1 cup sugar
2 eggs beaten
1/3 cup milk

Bake 3 large sweet potatoes. Peel and mash well. Add beaten eggs. Mix in sugar, butter, vanilla and milk. Pour in baking dish.

Topping:

1 cup brown sugar
1/3 cup butter
½ cup flour
1 cup chopped pecans

Mix all ingredients well. Sprinkle on top of sweet potatoes. Bake uncovered at 350° for 25 minutes.

KING'S RANCH CASSEROLE

Barbara Atkins

1 lb. cooked chicken, chopped (reserve broth)
1 can cream of chicken soup
1 cup picante sauce
½ to ¾ cup chicken broth
½ lb. Monterey Jack cheese, shredded
½ lb. cheddar cheese, shredded
18-24 tortilla chips

Combine soup, picante and broth. Grease 9 x 13" casserole dish. Crush chips and layer on bottom of dish; layer chicken, Jack cheese; pour soup/sauce over top. Top with cheddar cheese. Bake at 350° for 40 minutes.