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APPETIZERS - BEVERAGES

CHOPPED HERRING

Eve Perlmutter

1 lb. jar herring fillets, drained	4 hard-cooked eggs
2 apples, peeled and cored	1 c. bread crumbs
1 large onion, peeled	1/4 c. vinegar
	Salt and pepper, to taste

Put herring through grinder 2 or 3 times or use blender. Chop apples, onions, and eggs with the herring. Add bread crumbs a little at a time. Stir in seasonings. Add vinegar and pinch of salt to taste. Serve with rye bread or crackers. Serves 16.

CHOPPED HERRING

Eve Perlmutter

2 Schmaltz herring	1 tart apple
3 hard-boiled eggs	Dash pepper
1 thick slice bread	Sugar, to taste
Vinegar	

Soak herring overnight in cold water. Drain, skin and bone. Chop in wooden chopping bowl. Add 2 of the eggs and chop. Moisten the bread with vinegar then squeeze dry and add to herring, saving the liquid. Pare apple, core and cut fine; add to herring and chop until all well blended. Season to taste as needed with vinegar, pepper and sugar. Mound mixture on platter and sprinkle with remaining chopped whites of the eggs. Crest the mound with egg yolk pressed through a sieve. Serves 6.

CHOPPED LIVER A' LA COUSIN DORIS

Corine Neuman

1/2 lb. broiled beef or steer liver	1/2 c. Mazola oil
4 or 5 small onions	3 hard-boiled eggs
	1 boiled potato

saute' onions in oil until golden brown. Grind liver, eggs and onions. Grind about 1/2 boiled potato at the end to better get ingredients out of grinder and to aid in mixing. Mix all together well.

MOCK CHOPPED LIVER**Susan Kaiden**

3 large onions	1 small can peas, drained
3 T. oil	12 walnuts, ground (approximately
6 hard-boiled eggs	1/2 c.)

Saute' onions in oil until soft. Combine all ingredients and chop together thoroughly.

CHOPPED EGGS AND ONIONS**Sally Levenstein**

8 hard-boiled eggs	1/2 stick pareve margarine
1/2 tsp. salt	1/2 large sweet onion, sliced
Dash pepper	

Saute' onion lightly in melted margarine; add salt and pepper. Put all ingredients through grinder. Serve in same manner as chopped liver.

EASY POTATO KNISHES**Nell Locketz****DOUGH:**

1 1/2 c. flour	1/3 c. water
1 tsp. baking powder	1/2 c. melted vegetable
1/2 tsp. salt	shortening, measure after
	melting
	1 egg

Mix flour, baking powder and salt. Beat egg and water together; add to flour. Pour melted shortening over this and beat well. Refrigerate at least 1 hour. Roll dough out very thin. Cut in pieces 2 1/2 x 4 inches. Along edge, place some potato filling and roll up. Pinch ends well and shape in "S" or snail shape. Bake on ungreased sheet 40 minutes at 400° until brown. Makes 18. Can be rolled like jelly roll and cut in portions. Seal edges.

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EASY POTATO KNISHES (Continued)**POTATO FILLING:**

6 mashed potatoes, no liquid added	2 T. chicken fat
Salt and pepper, to taste	About 1 c. chopped onions, ground greben may be used instead

Saute' onions in chicken fat. Mix with potatoes and seasoning. (Blintz filling may also be used).

CREAMY BASIL DIP**Roberta Gelatt**

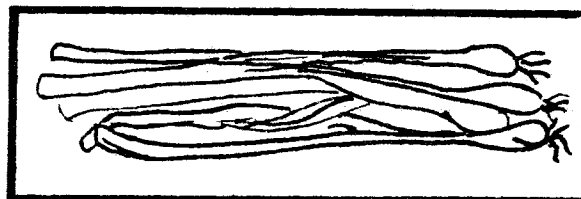
1 c. fresh basil leaves or 1 c. parsley leaves and 2 T. dried basil, crushed	1/3 c. mayonnaise
1 small clove garlic, peeled and minced	2 T. grated Parmesan cheese
1 c. sour cream	1 T. cider vinegar
	1/4 tsp. pepper

Put all ingredients and process in food processor or blend in blender. Serve with vegetables cut in 1/2-inch julienne strips - cucumbers, red bell peppers, yellow squash, etc.

DILL DIP**Lillian Kaplan**

1 c. plain yogurt, not vanilla	1 1/2 tsp. dill weed
1 c. Kraft Weight Watcher's mayonnaise	1 1/2 tsp. Beau Monde seasoning
	1 1/2 tsp. dehydrated onion flakes

Mix all ingredients together and refrigerate at least two hours.



POTATO KNISHES: AUNT MILDRED SIMON'S RECIPE Shelley Goldbloom

1 pkg. frozen puff pastry (about 17 3/4 oz.)	Approximately 2 T. vegetable oil (for a more authentic touch, use rendered chicken fat (schmaltz) but if you don't want the bother and choles- terol, the oil works fine
3 c. instant mashed potato flakes	3 to 3 1/2 c. (approximately) boiling water
1 large onion, chopped coarsely	
1 tsp. salt	
1/4 tsp. pepper	

Defrost the frozen pastry at least 2 hours before making the knishes. If defrosted longer, keep chilled in refrigerator. When defrosted, cut each of the two pieces in the package in half lengthwise, and chill each until it is needed.

Brown the chopped onion in a skillet in oil or chicken fat.

Put potato flakes, salt and pepper in a bowl. Add the boiling water slowly, stirring with a fork until they reach the right consistency (like very stiff mashed potatoes). Mix in the browned onion. Cool this mixture for ease in preparing. May be chilled at this point until it's convenient to make later.

Remove puff pastry from the refrigerator and place on floured surface, (formica works best), and roll with floured rolling pin, flipping dough over once to coat both sides with flour for ease of handling. Roll into a rectangle, about 8 x 13 inches.

Place one-fourth of the mashed potatoes mixture on a lengthwise edge of the pastry rectangle, leaving about 1/2-inch of dough top, side and bottom. The potato mix should be patted into a long roll, about an inch in diameter. Roll it up in the dough, jelly-roll fashion, pinching top and bottom edges.

Divide the roll in nine pieces, each about 1 1/4 inches long. Do not cut these with a knife - they must be cut with the side of your hand and little finger with a combined pressing, sawing, and karate-chop motion. This seals the knishes as you push; a knife would only open them and give you grief.

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— **POTATO KNISHES: AUNT MILDRED SIMON'S RECIPE (Continued)**

— Pinch the sides of each knish to seal. Roll one pinched end underneath. The other will be on top. Push this down in the middle with your finger to make a dimple in the middle, and slightly flatten.

— All this is easier to do than it sounds - they will look like dumplings. If the pastry tears, simply patch by pinching. Don't worry, they will work and taste fine even if they are not flawlessly uniform.

— Either freeze on a cookie sheet and seal in bags or foil until ready to cool or bake and serve immediately. If freezing, remove from freezer about 15 minutes before cooking.

— To bake, place on ungreased cookie sheet, leaving room between them and bake 25-30 minutes until golden in preheated 375° oven on the rack just above the center of oven. Serve piping hot.

— **MUSHROOM DIP**

Sara Levenstein

— 4 T. butter	1/2 tsp. salt
3 T. finely chopped shallots	1/8 tsp. cayenne
or onions	1 T. chopped parsley
1/2 lb. chopped mushrooms	1 1/2 T. chopped chives
2 T. flour	2 T. Parmesan cheese
1 c. heavy cream	

— In heavy pan saute' onions in butter until golden, not brown. Stir in mushrooms and cook until moisture disappears (10-15 minutes). Remove from heat. Stir in flour. Add cream slowly and bring to boil. Reduce heat and simmer 2 minutes. Remove from heat and stir in rest of ingredients. Serve in chafing dish with garlic rounds. Good idea to double recipe.

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SPINACH DIP**Sara Levenstein**

1 pkg. Knorr's vegetable soup mix	1/2 c. finely chopped green onions
1 (10 oz.) pkg. chopped frozen spinach, thawed and drained	1/2 c. finely shredded mozzarella cheese
1/2 c. mayonnaise	1 can water chestnuts, finely chopped
1/2 c. sour cream	

Blend all ingredients in food processor. This may be served with vegetables or may be placed in a carved-out loaf of bread to be eaten with chunks of bread from the center of the loaf.

FLUFFY CHEESE PUFFS**Karen Goodstein**

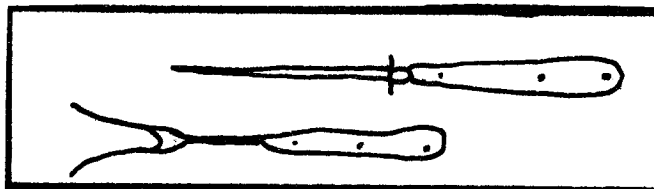
1 (4 oz.) pkg. cream cheese	3 egg whites
1/2 c. butter	1 lb. white bread, cubed
1/4 lb. Cheddar cheese, cubed	

Melt cream cheese, butter and Cheddar cheese over low heat. Stir. Cool and fold in egg whites. Roll cubed bread in cheese mixture. Place on cookie sheet. Bake 8 minutes at 400°.

NACHOS**Sandy Perlmutter**

1 large bag Dorito chips	Cheddar cheese
Green and black olives	Mozzarella cheese
Onion	

Spread chips on cookie sheet. Chop green and black olives, and onions. Sprinkle over top of chips. Sprinkle shredded Cheddar and mozzarella cheese over top. Broil until cheese melts.



CHILE CON QUESO**Monica Lazere**

1 onion, grated	1 c. oil
1 c. whole canned tomatoes	2 tsp. paprika
1/2 tsp. Tabasco sauce	1 lb. grated cheese, melted
1/2 c. flour	1/2 c. water

Put all ingredients except flour and water in blender and blend together. Remove from blender and boil for 45 minutes. Add flour and water to mixture. Add melted cheese. Serve hot with taco chips. This may be frozen.

GUACAMOLE**JoEllen Hartman**

3 ripe avocados, peeled and mashed	1 T. medium salsa sauce
1/2 tsp. garlic powder, or more to taste	Salt and pepper, to taste
	1 tomato, chopped

Combine all ingredients except tomato. Place in serving bowl. Sprinkle with tomato on top. Serve with taco chips, pita bread, or fresh vegetables. Yields 1 pint.

TACO DIP**Sara Levenstein**

8 oz. cream cheese	Green onions, tomato, black olives, green pepper, chopped
4 oz. sour cream	1 c. grated cheese
1 T. mayonnaise	Chili powder
1 tsp. lemon juice	

Blend first four ingredients. Spread in shallow serving dish. Top with vegetables and cheese and sprinkle with chili powder.

TEX-MEX SPREAD**JoEllen Hartman**

2 (10 1/2 oz.) cans bean dip, plain or jalapeno	1/2 tsp. salt
1 c. sour cream	1/4 tsp. pepper
1/2 c. mayonnaise	8 oz. shredded sharp Cheddar cheese
1 (1 1/4 oz.) pkg. taco seasoning mix	1 c. thinly sliced green onions
1/4 tsp. garlic powder	3 medium tomatoes, seeded and chopped
3 to 4 ripe avocados	2 (3 1/2 oz.) cans chopped ripe olives
2 T. lemon or lime juice	

In a shallow 9 x 13 inch serving dish, spread bean dip.

In a small bowl combine sour cream, mayonnaise, seasoning mix and garlic powder; spread over bean dip.

Mash avocados; add lemon juice, salt and pepper; spread over the sour cream mixture. Sprinkle with the cheese, onions, tomatoes, and olives. Serve cold or heated with tortilla or taco chips.
12 servings.

Removing the tomato seeds keeps spread from getting watery. A large quiche dish is perfect for this amount.

For a very spicy dip, add 2 (3 ounce) cans chopped green chilies.

FRIKADELLERS**Jill Bernstein**

1 1/2 lbs. ground beef	1/4 tsp. nutmeg
1 c. bread crumbs	1/8 tsp. pepper
1 egg, beaten	1/4 c. minced onion
1 c. applesauce	1/4 c. white wine
1/2 c. ketchup	1 tsp. salt

Combine meat, crumbs, eggs, 1/2 cup applesauce, 1/4 cup ketchup, seasonings, and onion. Form into one-inch balls. Arrange in shallow pan. Bake at 425° for 15 minutes. Drain fat. Combine remaining applesauce, ketchup and wine. Spoon over meatballs. Bake 10 minutes longer.

PIQUANT COCKTAIL MEATBALLS**Gladys Neuman**

(These can be made ahead and refrigerated or frozen).

2 lbs. ground round	2 T. soy sauce
1 c. packaged cornflake crumbs	1/4 tsp. pepper
1/3 c. dried parsley flakes	1/2 tsp. garlic powder
2 eggs	1/3 c. catsup
2 T. minced onion	1 (12 oz.) bottle chili sauce
1 (1 lb.) can jellied cranberry sauce	2 T. firmly packed dark brown sugar
1 T. lemon juice	

Heat oven to 350° F. In large bowl combine beef, cornflake crumbs, parsley flakes, eggs, soy sauce, pepper, garlic powder, catsup and minced onion and blend well. Form mixture into small meatballs about the size of walnuts. Arrange meatballs in a 15 1/2 x 10 1/2 x 1 inch pan.

In a medium-sized saucepan combine cranberry sauce, chili sauce, brown sugar and lemon juice. Cook over moderate heat (about 250° F.), stirring occasionally until mixture is smooth and cranberry sauce is melted. Pour over meatballs. Bake uncovered 30 minutes.

Serve in chafing dish with toothpicks. Makes about 60 meatballs. Baking time 30 minutes. Mixing time 15 minutes.

SWEET AND SOUR MEATBALLS**Judith Kramer**

2 bottles chili sauce	1 lemon, sliced
1 (8 oz.) jar grape jelly	2 lbs. hamburger

Simmer chili sauce, grape jelly and sliced lemon together until jelly liquifies (about 20 minutes). Stir often. Remove lemon. Make tiny meatballs from 2 pounds of hamburger and simmer 1 hour in sauce. If thinner sauce is desired, add 1 to 1 1/2 cups water. Can be made in advance and frozen.

HOT DOG PUFFS**Pat Goodstein**

1 egg	1/2 tsp. salt
1/2 c. Coffee Rich	5 franks
1 tsp. prepared mustard	Oil, for frying
1 c. flour	Relish, catsup, mustard, if
1 tsp. baking powder	desired

In medium bowl, mix eggs with Coffee Rich and mustard. Stir in flour, baking powder and salt. Mix until smooth. Cut each frank in 8-10 slices. Add to batter. Drop by tablespoonfuls into hot oil in mini fryer. Fry 2 1/2 to 3 minutes until golden. Drain. Serve hot with relish, catsup or mustard. Makes 10 puffs.

SALMON MOUSSE**Sandy Perlmutter**

1 c. tomato soup	1/2 c. chopped celery
8 oz. cream cheese	1/2 c. chopped green onion
2 T. unflavored gelatin	1 c. mayonnaise
1/2 c. cold water	1/4 c. chopped onion
1 lb. canned salmon, drained and flaked	

Heat tomato soup and cream cheese in 2 1/2 quart saucepan until cheese melts. Dissolve gelatin in water. Add to soup-cheese mixture and stir well. Add salmon, celery and green pepper. Stir in mayonnaise and onion. Heat all together. Pour into fish mold and chill overnight. Serve with crackers.

MOCK LOBSTER SALAD**Judith Kramer**

2 lbs. haddock fillet	2 T. sour cream
1 c. diced peppers	2 T. mayonnaise
1 c. diced celery	2 T. chili sauce
1/4 tsp. salt	2 T. diced pimento
1/4 tsp. pepper	Pinch garlic powder

Cook fish for 20 minutes. Let cool. Flake fish and add remaining ingredients. Serves 10-12.

SMOKED WHITEFISH SPREAD

Sara Levenstein

1 1/2 lbs. smoked whitefish boned	1/2 c. mayonnaise
1/2 onion, grated	2 to 3 T. sour cream
1 squeeze lemon juice	1 to 2 ribs celery, chopped

In food processor, combine whitefish, onion, lemon juice, mayonnaise and sour cream. Process until fairly smooth. Add celery. Mix by hand.

ARAB EGGPLANT SALAD

Keren Prombaum

1 medium eggplant	1/4 c. chopped onion
2 hard-boiled eggs	Salt, pepper, to taste
1/4 c. mayonnaise	

Broil eggplant after punching holes in it with a fork (outside should be crisp, inside soft). Peel eggplant and mix it with the eggs and mayonnaise in a blender. Add onions, and salt and pepper to taste. More mayonnaise can be added if necessary.

Eat with matzo, bread, pita, crackers, chips or vegetables. This can also be eaten during Passover.

HOT ARTICHOKE NIBBLES

Susan Kaiden

2 jars marinated artichokes	4 eggs, beaten
Liquid from 1 jar	1/4 tsp. salt
1 small onion, chopped fine	1/8 tsp. pepper
1 clove garlic, minced	1/8 tsp. Tabasco
1/2 lb. sharp Cheddar cheese, shredded	2 T. parsley, minced
	1/4 c. dry bread crumbs
	1/8 tsp. oregano

Drain and chop artichokes. Saute' onion and garlic in reserved liquid until limp. Add the remaining ingredients. Turn into greased 9 x 9 inch baking dish. Bake until set. Let cool in pan; cut into squares. If prepared early, reheat 10-12 minutes at 325°. Can be frozen.

BAKED STUFFED MUSHROOMS**Judith Kramer**

24 large mushrooms	1 tsp. finely chopped parsley
2 T. butter or margarine	Salt
1 T. grated onion	Pepper
2 c. soft fine bread crumbs	1 jar pimentos, optional
1 T. catsup	

Wash mushrooms and remove stems. Finely chop stems. Melt butter or margarine; add chopped stems and grated onion. Fry gently. Add bread crumbs, catsup and parsley. Mix well.

Sprinkle inside of caps with salt and pepper and stuff with crumb mixture. Place on greased baking sheet. Bake in 425° oven until stuffing is browned, about 15 minutes. Garnish with strips of pimento, if desired.

YAM BALLS**Heidi Griminger Blanke**

3 lbs. yams	1/4 tsp. garlic powder
3 eggs	1 tsp. salt
1/2 c. evaporated milk	4 T. flour
2 T. onion, finely chopped	Oil

Cook yams, cool and mash. Add remaining ingredients and mix well. Chill one hour. Form two-inch balls. Deep fry at 360° for 3 minutes. Makes 16.

AUNT MILDRED SIMON'S KOSHER DILLS**Shelley Goldbloom**

4-inch pickles	Water
Ice water	Dill weed, stems and heads
Two-quart wide mouth jars	Garlic cloves
and lids	Pickling spice
Large pot boiling water	Bay leaves
Coarse pickling salt	

Scrub and soak pickles in ice water for a few hours or overnight, then drain. Simmer jars and lids in water until each is filled.

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FRESH STRAWBERRY FROST**Fern Abrams**

3 pints hulled fresh strawberries	1 to 1 1/2 c. orange juice
2 c. granulated sugar	1/2 c. lemon juice
	1/4 c. Grand Marnier

Several days before serving blend in blender: 1/2 strawberries, 1/2 sugar, 1/2 orange juice, 1/2 lemon juice. Turn mixture into a 12 x 8 x 2 inch pan. Repeat with remaining ingredients. Stir in Grand Marnier, then freeze until partially frozen.

Turn in bowl; beat with mixer at medium speed until smooth. Return to pan and freeze until firm. After frozen cover pan with tin foil. Let defrost 10 minutes or until you can spoon into sherbet glasses to serve.

ORANGE JULIUS**Sara Levenstein**

1 small can frozen orange juice concentrate	1/4 to 1/2 c. sugar
1 c. water	1 tsp. vanilla
1 c. milk	5 to 6 ice cubes

Blend 30 seconds in blender. You can store leftovers in refrigerator in blender container. When ready, add several ice cubes and reblend.

FROSTY MOUNTAIN COOLER**Fern Abrams**

2 (6 oz.) cans frozen lemon concentrate	5 pints pineapple sherbet
1 (6 oz.) can frozen orange concentrate	1 quart vanilla ice cream
9 c. cold water	Orange slices and maraschino cherries, red and green for garnish

Combine frozen concentrate and water. Place sherbet and ice cream in bottom of punch bowl and break into small pieces with large spoon. Add juices and stir until sherbet and ice cream are partially melted. Garnish top with slices of orange and maraschino cherries (red and green).

NON-ALCOHOLIC PUNCH (one bowl)**Sandy Perlmutter**

1 can Hawaiian punch	1 can pineapple juice
1 quart club soda	1 can (6 oz.) frozen lemonade
3 cans (6 oz.) frozen orange juice	

Mix all ingredients together and put in bowl.

PUNCH (two bowls)**Sandy Perlmutter**

3 cans fruit punch	2 bottles ginger ale (quart)
1 can orange drink	2 bottles 7-Up (quart)
2 small orange juice, frozen	Raspberry sherbet

Mix together; add sherbet last. Put in bowl.

PUNCH (one bowl)**Sandy Perlmutter**

1 small can frozen limeade	1 quart ginger ale
1 small can frozen lemonade	1 quart water
1 small can frozen orange juice	

Mix together and put in bowl.

FROSTY COFFEE FLOAT**Sandy Perlmutter**

2 T. instant coffee	1 tsp. brown or granulated sugar
1 tsp. water	Vanilla ice cream
3/4 c. cold milk	Optional: few drops almond extract, dash salt

Dissolve coffee and water in tall glass. Add milk, sugar, (salt and extract); stir well and top with a generous scoop of ice cream. Serves one.

STRAWBERRY DAIQUIRI SLUSH**Sandy Perlmutter**

2 (12 oz.) lemonade	3 c. water
2 pkg. frozen strawberries, blended	2 c. rum 7-Up

Blend together lemonade, strawberries, water and rum. Add 7-Up and freeze. Makes about 2 1/2 quarts.

CHERRY VODKA SLUSH**Heidi Griminger Blanke**

1 (3 oz.) pkg. cherry gelatin	1 (12 oz.) can lemonade
1 c. boiling water	3 c. cranberry juice
3 c. cold water	2 c. vodka
1 (12 oz.) can orange juice	

Dissolve gelatin in boiling water. Add rest of ingredients. Freeze overnight. Serve with sour or 7-Up.

BRANDY SLUSH**Heidi Griminger Blanke**

4 tea bags	12 oz. orange juice
9 c. water	12 oz. lemonade
2 c. sugar	2 c. brandy

Place tea bags in 2 cups of water. Boil 7 cups water and sugar for two minutes. Mix and cool. Add orange juice, lemonade and Brandy. Freeze 2 days. Fill glass 1/2 full with slush. Add 7-Up or Squirt.