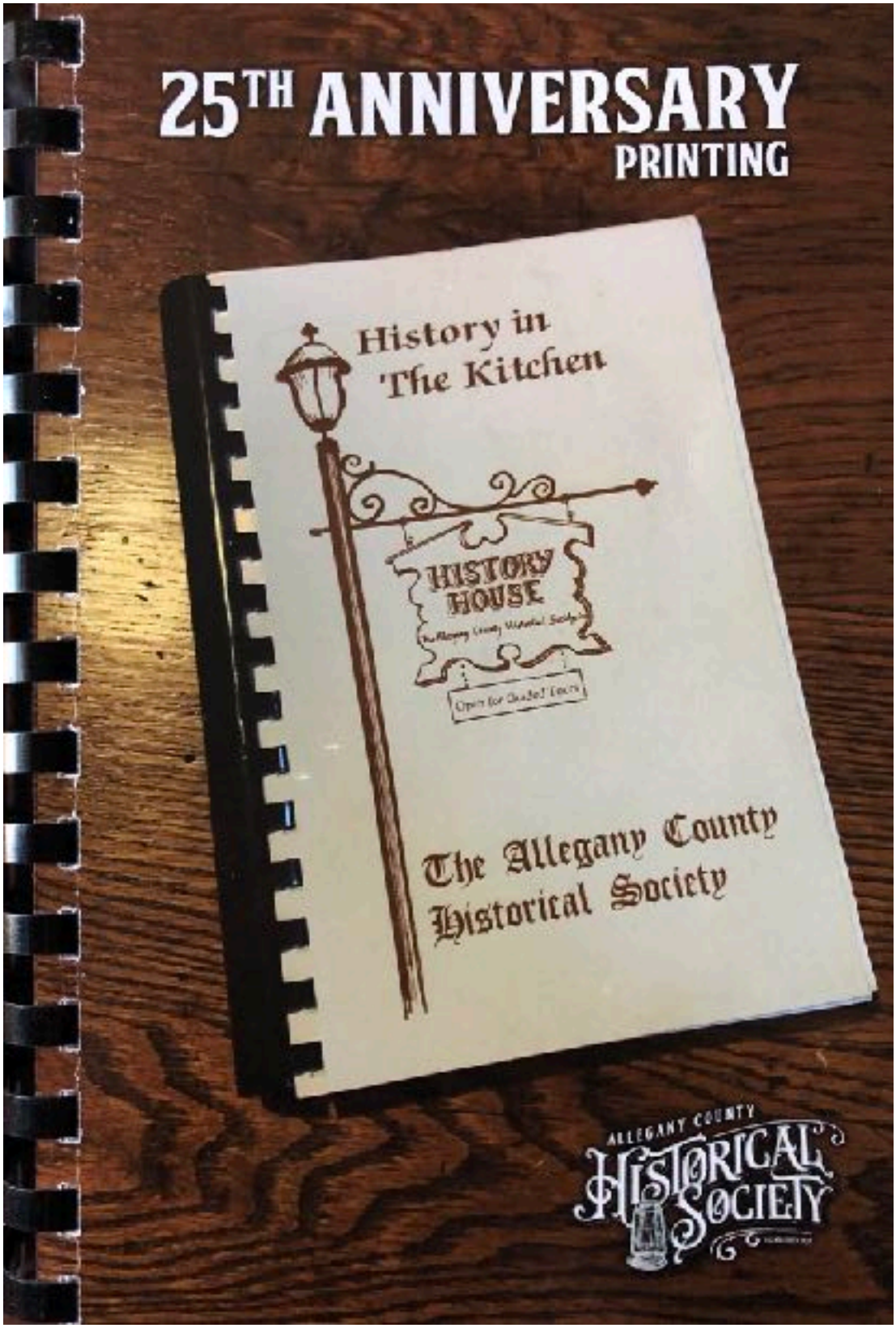
25TH ANNIVERSARY PRINTING



ALLEGANY COUNTY HISTORICAL SOCIETY

NIBBLERS

1 bx Sunshine oyster crackers
1/2 cup Crisco oil
1 pkg original ranch dressing
1 tbl dill weed

Preheat oven to 225°. Spread oil in the bottom of a lg broiler pan. Pour crackers in the oil and spread out. Sprinkle the dill weed over all and stir and toss a number of times, with a spatula. Bake for about an hour, until well coated. Store in a tin container.

Louise Nicklin

HOT SAUSAGE AND CHEDDAR PUFFS

1 lb sausage (hot)
1 lb sharp cheddar cheese-shredded
3 cups Bisquick
3/4 cup water

Stir and fry sausage - drain and cool completely. Add cheese, Bisquick, water and mix well. Drop by small tsp. on lightly greased cookie sheet. Bake at 375° for 10-12 minutes or until lightly browned and puffed. Makes approximately 120. Cool on wire rack. Can be frozen and warmed before serving.

Jane Bucy

LICKETY SPLIT DIP

1 cup dairy sour cream
1/2 cup processed american cheese spread (Cheeze Whiz)
1/4 cup chili sauce
2 tbl dry vegetable soup mix
1/2 tsp Worcestershire sauce
Raw vegetable dippers

Combine all ingredients except dippers; beat till smooth. Chill till serving time., Serve with raw vegetable dippers. Makes 2 cups dip.

Mabel Hoffman

PUFFS

1 stick butter or margarine
1 cup water
1 cup flour
1/4 tsp salt
4 eggs

Bring butter, water and salt to a boil. Remove from heat and stir in flour Beat in eggs - one at a time(either by hand or in processor). Drop by teaspoonfuls on greased cookie sheet. Bake at 375° for 25 mins. or until golden brown. Fill with tuna, chicken or ham salad. Note: You can freeze these ahead of time.

Mickey Miller

CHEESE SPREAD

4 sm onions
1 lb longhorn cheese
1 lb NY Sharp cheese
1 lb Velveeta cheese
1 sm jar pimento
1 tbl lemon juice or vinegar
1 tbl mayonnaise or Miracle Whip (optional)

Prepare cheese spread in grinder or food processor. Add the mayonnaise or Miracle Whip if needed for more moisture
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Jo Beynon

OPEN-FACED PEANUT BUTTER SANDWICHES

Crunchy peanut butter
Diced apples
Bacon pieces
Small amount of mayonnaise or Yogurt
Crushed pineapple - optional

Mix ingredients together. Serve on raisin bread. Pretty if cut into shapes (apple, etc.). Garnish with thin slice of apple.

Harriet Patterson

OPEN FACED HAM AND CHEESE SANDWICHES

1 loaf French or Italian bread (large oval)
1 egg
1/3 cup beer
1 Tbl Cognac
1 cup Swiss cheese, coarsley grated
1 Tbl (apprx.) flour, salt, pepper, cayenne

Cut bread lengthwise into slices about 3/4 inches thick. Dry out on pastry sheet for 20 min. in 350 oven. For each slice you will need I egg, 1/3 cup beer in bowl with Cognac with cheese, flour and seasoning. Brush top of bread with butter. Cover with ham. Then mask completely with cheese topping. Bake in upper third of preheated oven 450° for 15-20 minutes, or until melted cheese is puffed and brown.

Sally Levasseur

SALAD PIZZA

16 oz cream cheese
3/4 cup Miracle Whip
2 pkg crescent rolls
1 pkg Hidden Valley Ranch original buttermilk (dry)

Open rolls and leave together. Spread or unroll on baking sheet (ungreased). Bake at 350° until light brown, cool completely. Spread combined mixture of cream cheese, Miracle Whip and dressing mix over rolls. Top with broccoli, peppers, mushrooms, carrots, black olives, shredded cheddar cheese. Cut into bite size pieces.

The Committee

DARN GOOD SALAD

1 lg pkg Jello
2 dz marshmallows
8 oz cream cheese
2 cups celery, chopped fine
2 cups Cool Whip
2 cups drained, crushed pineapple
1 cup chopped pecans
Pinch salt (optional)

Use cherry, black cherry or wild cherry Jello, prepare according to box directions, but use all hot water. Add cheese and large marshmallows and whip until they are dissolved. Set this aside until it begins to gel. Add celery, pineapple and nutmeats. Fold in Cool Whip. Use at least a 9" X 13" pan. Makes 12-15 servings.

Eve Channell

KRAFT MAYONNAISE CAKE

1 1/2 cups sugar
3 cups flour
6 tbl cocoa
3 tsp baking soda
3 tsp baking powder
1 1/2 cups mayonnaise
1 1/2 cups milk or water
1 1/2 tsp vanilla

Sift dry ingredients. In a small bowl mix the mayonnaise, milk or water and vanilla. Add to dry ingredients. Beat at medium speed for 3 minutes. Grease and flour a cake pan. Bake at 350° for 25-30 minutes.

Dixie Lee Athey

PECAN MELTAWAYS

1 cup soft butter or oleo
1/2 cup powdered sugar
1 tsp vanilla
2 1/4 cups flour
1/4 tsp salt
3/4 cups chopped pecans

Cream the butter, sugar and vanilla in a mixing bowl. Mix well. Combine the flour and salt; add to creamed mixture. Stir in pecans. Chill. Roll into 1 inch balls and place on ungreased baking sheets. Bake at 350° for 10-12 minutes. Roll in powdered sugar while warm. Cool; roll in sugar again. Makes about 4 dozen balls. A great Christmas tradition.

The Committee

TOUGH-TIMES TOFFEE CRUNCH COOKIES

These are the world's easiest cookies to make and the world's easiest to eat! There are never enough.

1 pkg graham crackers
1 cup butter
2 cup brown sugar
2 cup sliced almonds

Preheat oven to 400°. Line a 15" X 11" inch cookie sheet with graham crackers. In a pot, melt butter and sugar together and bring to a boil. Pour butter/sugar mixture over crackers. Sprinkle with almonds. Bake for 8 minutes, or until bubbling on top. Cool slightly, cut into squares and remove from cookie sheets. Cool on wire racks. Makes about 30 cookies.

Diana R. Geare

FROSTED SCOTCH SHORTBREAD

1 cup butter
3/4 cup sifted powdered sugar
1/2 tsp salt
1 tsp vanilla
2 cups all purpose flour

Frosting:
2 tbl butter
2 squares semi-sweet chocolate
1/2 cup sugar
1/2 cup whipping cream or 1/4 cup evaporated milk
Chopped walnuts (optional)

In a medium mixing bowl, combine the one cup butter, powdered sugar, and salt; beat with an electric mixer on medium speed till combined. Beat in vanilla. Add flour; beat or stir until combined. (Mixture will be stiff). Using about 1 tablespoon dough for each, shape into balls. Arrange about 1 inch apart on an ungreased cookie sheet. Bake in a 300° oven for 20 minutes until edges are light brown. Transfer cookies to a wire rack to cool completely before frosting.

For frosting: In a small heavy sauce pan melt the 2 tbl butter and the chocolate over low heat. Stir in the 1/2 cup sugar and whipping cream or evaporated milk. Cook and stir until the mixture begins to bubble. Boil for 1 minute. Remove from heat. Beat with an electric mixer on medium speed until frosting is thick enough to stick to cookie (about 4-5 min.) Dip the top of each cooled cookie into frosting (If frosting gets too hard for dipping, stir in a few more drops of cream or milk.) If desired, sprinkle with chopped nuts. Let stand on a wire rack until frosting is firm. Makes 36 cookies.

Jo Beynon

YUM YUM SANDWICHES

1 cup cream cheese or 1 cup cottage cheese
2 cups minced ham
20 slices bread
2 bunch watercress

Pick the leaves from the watercress and cream them into the cheese together with the ham. Spread between thin slices of unbuttered bread. A little mayonnaise or French dressing may be added to this sandwich filling if desired. Makes 10 sandwiches.

Recipe from a 1930 cookbook. *Helen Nesbit*

History in the Kitchen

SCRIPTURE CAKE

4 1/2 cups of I. Kings, 4-22;
1 1/2 cups of Judges 5-25 (last clause);
2 cups of Jeremiah, 6-20 (sugar);
2 cups of I. Samuel, 30-12 (raisins);
6 cups of Nahum, 3-12;
1 cup of Numbers, 17-8;
2 tsp of Samuel, 14-25;

Season to taste of II. Chronicles, 9-9; six of Jeremiah, 17-11; a pinch of Leviticus, 2-13; 1/2 cup of Judges, 4-19 (last clause); 2 tsp of Amos, 4-5 (baking powder). Follow Solomon's prescription for making a good boy, Prov. 23-14, and you will have a good fruit cake.

Recipe compiled by Ladies of the Presbyterian Church of Meridale, New York, from a book originally published in 1900.

Robert V. Lange

Allegany County Historical Society