

# Appetizers, Dips, Snacks & Beverages



## Gladys and Gertrude Hoerman

Gladys and Gertrude were twin daughters of Bettie Zeisset and Ludwig Hoerman. They were born 3 1/2 miles west of Leonardville in 1910. After nursing school, Gertrude married Rev. Carl Platz. They had two sons, Charles and Robert. Gertrude died in 2001 at 90 years of age. Gladys married John Llewelyn and lived with him on the farm he bought just one mile north of the Hoerman farm on which she was born. She died a week after her 97th birthday. Both Gladys and Gertrude enjoyed cooking, baking and trying new recipes. The photo is from their eighth grade graduation in 1923.

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### Cheese Ball

Minnie Nelson,

Granddaughter-in-Law of Lizzie

3 (8 oz.) pkg. cream cheese  
2 (3 oz.) pkg. dried beef  
1 bunch green onions

1 T. Worcestershire sauce  
1 T. Accent

Mix all together. Yield: 2 balls. Roll in dried parsley.

### Pineapple Pecan Cheese Ball

Karen Park Gilpin,

G-Granddaughter of Louise

2 (8 oz.) pkg. cream cheese, softened  
1 (8 oz.) can crushed pineapple,  
drained  
1/2 c. green pepper, chopped

1/2 c. green onion, chopped  
1 tsp. lemon pepper seasoning  
1 tsp. seasoned salt  
2 c. chopped pecans, divided

Mix cream cheese until smooth in a bowl. Gently stir in pineapple, green pepper, green onion, seasonings and 1/2 cup nuts. Turn out onto a sheet of plastic wrap and shape into a ball. Refrigerate overnight. Before serving, roll cheese ball in remaining nuts.

Serve with crackers. One can add all the nuts to the cheese mixture and serve as a dip. Try coring out a pineapple and putting the cheese ball mixture in a cup inside the pineapple to serve.

**Note:** Do not use the fresh pineapple in the dip.

Great for parties.



## Salmon Ball

Thomas Leihsing,  
GG-Grandson of Louise

- |                                       |                       |
|---------------------------------------|-----------------------|
| 1 (16 oz.) can salmon                 | 1 tsp. salt           |
| 1 (8 oz.) pkg. cream cheese, softened | 1/4 tsp. liquid smoke |
| 1 T. lemon juice                      | 3 T. chopped parsley  |
| 2 tsp. finely-grated onion            | 1/2 c. crushed pecans |
| 1 tsp. horseradish                    |                       |

Drain and flake salmon and combine with all ingredients, except parsley. Shape into a ball and cover with parsley.

Part of the pecans can also be used to cover the salmon ball or omit nuts all together.

Serve with your favorite snack crackers.

## Cheesy Party Dip

Karen Park Gilpin,  
G-Granddaughter of Louise

- |  |                                |
|--|--------------------------------|
| 4 c. Cheddar cheese, shredded                                | 1/2 c. pecans, chopped         |
| 8 slices bacon, fried & diced (dice before frying, for ease) | 2 tsp. Lawry's seasoned salt   |
| 2 bunches green onion, finely diced                          | 2 tsp. Lawry's seasoned pepper |
|  | 3 c. mayonnaise                |

Mix and refrigerate. Best if made a day ahead of serving.

## Chili Con Queso

Lee Swart,  
Grandson of Louise

- |   |  |
|---|--|
| 1 c. onion, finely chopped                                  | 1 1/2 c. shredded sharp Cheddar cheese |
| 1 T. margarine  | Milk                                   |
| 2 med. tomatoes, peeled, seeded & chopped                   | Dash of Tabasco sauce, to taste        |
| 1 (4 oz.) can green chili peppers, rinsed, seeded & chopped | Dash of Worcestershire sauce, to taste |
| 1 tsp. salt   |  |

Cook onion in margarine until clear. Stir in tomatoes, peppers and salt. Simmer uncovered, 10 minutes. Add cheese, a little at a time, until melted. Stir in a little milk for consistency. Add Tabasco and Worcestershire sauce to your taste.

Serve with assorted chips or crackers.

This recipe is from Lucy Snyder, wife of one of Lee's former army officers.

## Corn Dip

Sheila Morris Mollere,

G-Granddaughter of Lizzie

1 can sweet kernel corn  
1 can Mexicorn Fiesta corn  
1 can shoepeg white corn

1 can Ro-Tel (is using mild, add some chopped jalapeño)  
1 (8 oz.) pkg. cream cheese

Drain all cans. Warm in microwave oven with cream cheese until melted. Serve with Frito Scoops.

## Crabmeat Dip

Thomas Leihsing,

GG-Grandson of Louise

16 oz. cream cheese, softened  
1 (6 1/2 oz.) can crabmeat, drained  
1/2 btl. chili sauce

8 oz. sour cream  
Juice of 1/2 lemon

Mix all together and serve with crackers.

## Dip for Fresh Fruit

Cherie Nanninga,

G-Granddaughter of Bertha

1 (8 oz.) pkg. cream cheese, softened

1 (7 oz.) jar marshmallow creme

Mix the above 2 ingredients together. Chill. Dip fresh apples, bananas or any other fresh fruits.

## Hot Artichoke Spinach Dip

Eunice Weller Klahr,

G-Granddaughter of Lizzie

1/2 c. frozen spinach  
1 c. artichoke hearts  
8 oz. cream cheese  
1/2 c. Parmesan cheese

1/2 tsp. crushed red pepper  
1/4 tsp. salt  
1/8 tsp. garlic powder  
Dash of pepper

Finely chop spinach and artichokes. Boil spinach and artichokes in 1 cup water on medium heat for 10 minutes. Drain well. In a microwave-safe bowl, microwave the cream cheese for 1 minute, or enough to soften. Add all ingredients together and serve.

May be kept in a slow-cooker to keep warm. Recipe may be doubled.

## Hot Mexican Dip

Thomas Leihsing,

GG-Grandson of Louise

1 lb. hamburger  
1 pkg. taco seasoning  
1 can refried beans

1 lb. Velveeta cheese, melted  
1 c. salsa or taco sauce

Brown hamburger; drain. Mix with taco seasoning, refried beans, cheese and salsa. Keep warm in crock-pot.

Serve with tortilla chips.

## Mexican Dip

1 can original Ro-Tel  
1 can black beans

Drain each of the above.

Add:

8 oz. sour cream  
8 oz. cream cheese

Linda Nelson King,

G-Granddaughter of Lizzie

1 can Mexicorn

1 pkg. Hidden Valley Ranch dressing  
1 c. shredded Cheddar cheese

## Mexican Corn Dip

8 oz. sour cream  
8 oz. mayonnaise  
2 c. shredded cheese

Coleen Hohman Weller,

G-Granddaughter-in-Law of Lizzie

1 can Ro-Tel, drained  
2 cans Mexicorn, drained  
1 bunch green onions, diced

Mix all together and chill.  
Serve with tortilla chips.

## Mushroom Mini Muffins

1/2 c. + 3 T. butter, divided  
1 c. finely-chopped Vidalia onion  
1 lb. portabella mushroom caps,  
finely chopped  
3/4 c. shredded Mozzarella cheese  
1/4 c. shredded Swiss cheese

Kim Swart Roush,

GG-Granddaughter of Louise

1/2 c. finely-chopped flat-leaf parsley  
2 egg yolks, beaten  
1 tsp. sea salt  
2 tsp. Italian seasoning  
8 slices wheat bread

Preheat oven to 350°. Melt 3 tablespoons butter in large skillet over medium heat. Add onions and mushrooms; sauté 6 minutes, or until softened. Remove from heat. Stir in cheeses, parsley, egg yolks, salt and Italian seasoning. Melt 1/2 cup butter in small saucepan. With a rolling pin, flatten each side of bread and cut into 4 squares. Dip each square into melted butter and place in a mini muffin cup. Top with a tablespoon of mushroom mixture. Bake 20 to 25 minutes, or until lightly browned. Serve warm. Garnish with extra cheese, if desired. Yield: 10 to 12 servings.

## Pizza Dip

Thomas Leihsing,  
GG-Grandson of Louise

16 oz. sour cream  
16 oz. cream cheese, softened  
8 oz. pizza sauce

1 lb. ground beef, browned  
12 oz. shredded Cheddar or  
Mozzarella cheese

Thoroughly mix sour cream and cream cheese; spread on 12-inch pizza pan. Spread on pizza sauce, ground beef and top with Cheddar cheese.

Serve with tortilla chips.

## Savory Veggie Dip

Kay Weller Gibson,  
G-Granddaughter of Lizzie

1 (8 oz.) pkg. cream cheese, softened  
1/2 c. mayonnaise

1 (0.7 oz.) pkg. dry Italian salad  
dressing mix  
1/4 c. milk

Combine cream cheese, mayonnaise, salad dressing mix and milk; mix well. Refrigerate until ready to use. Will keep for several days.

### VEGETABLE TRAY:

1 lg. red or green bell pepper

6 c. assorted fresh vegetables, such as  
cucumbers, zucchini, celery,  
broccoli & cauliflower

Cut up vegetables and serve with the dip.

## Shrimp Dip

Thomas Leihsing,  
GG-Grandson of Louise

16 oz. cream cheese, softened  
8 oz. sour cream  
1 (6 1/2 oz.) can mini shrimp

1 T. lemon juice  
1/2 jar shrimp cocktail sauce

Mix cream cheese, sour cream and lemon juice. Layer mixture in shallow dish. Top with cocktail sauce, then mini shrimp.

Serve with favorite snack crackers.

## Seven-Layer Dip

Becca Gibson,  
GG-Granddaughter of Lizzie

1 can refried beans

1 env. taco seasoning

Mix and spread in the bottom of pan, I use an 8 x 11 1/2-inch pan.

Layer the following ingredients on top of beans:

1 c. sour cream  
1/2 c. shredded cheese  
1 can black olives, sliced or pieces

1 c. picante sauce  
2/3 c. shredded lettuce

## Southwestern Chili Dip

Gwen Nanninga Waddell,  
G-Granddaughter of Bertha

1 (8 oz.) pkg. shredded Cheddar  
cheese  
1 c. mayonnaise  
1 (4 1/2 oz.) can chopped olives,  
drained

1 (4 oz.) can chopped green chilies,  
drained  
1/4 tsp. garlic powder  
Few dashes of hot sauce

Mix together. Put in quiche or pie pan. Bake at 350° for 20 minutes, until bubbly. Top with one tomato, chopped, and 1/4 cup sliced green onion. Serve with tortilla chips.

## Spinach-Artichoke Dip

Marlene Swart Geysler,  
G-Granddaughter of Louise

1 c. mayonnaise  
1 can artichoke hearts, chopped  
1 c. Parmesan cheese  
10 oz. frozen spinach, thawed &  
chopped

1 tsp. minced garlic  
1 tsp. Italian seasoning  
1 can Ro-Tel  
1/4 c. Parmesan cheese

Combine all ingredients, except 1/4 cup Parmesan cheese. Bake at 350° for 20 minutes. Sprinkle 1/4 Parmesan cheese, return to oven for an additional 5 minutes. Serve with crackers.

## Spinach Cheese Dip

Lee Swart,  
Grandson of Louise

1 box frozen chopped spinach  
1/2 lb. sharp Cheddar cheese  
1/4 lb. Swiss cheese  
3 T. Parmesan cheese

1 sm. jar chopped pimentos  
Garlic salt  
Lawry's seasoning salt  
1/2 lemon

Thaw spinach and squeeze out water. Mix all ingredients, less lemon, and heat over low heat until cheeses melt. Squeeze lemon over mixture to keep spinach looking green if not served immediately. Serve hot with assorted crackers.

This recipe is from Lee's good friend and super chef, David Lyons, Rising Fawn, Georgia.



## Smoked Turkey Roll-Ups

Debbie Rowley Mercer,  
G-Granddaughter of Louise

4 oz. cream cheese, softened	1/2 tsp. dill weed
4 green onions, chopped	4 flour taco-size tortillas
1/2 c. cucumber, seeded & chopped	4 oz. smoked turkey

Combine cream cheese with onions, cucumber and dill weed. Spread each tortilla with 1/4 of the mixture. Top with smoked turkey and roll up. Chill overnight in a refrigerator container. Yield: 4 servings as an entrée.

Can be sliced to make 24 appetizers.

## Stuff

Linda Nelson King,  
G-Granddaughter of Lizzie

1 lb. R.B. Rice mild sausage	1/3 c. milk
9 potatoes, boiled with skins on	10 slices American cheese
10 eggs	

Fry sausage until done, then add peeled and diced potatoes. Heat until warm. Beat eggs with milk until mixed. Add egg mixture to pan. Turn and cook until done. Top with cheese and put lid on until cheese melts.

## Summer Sausage

Eunice Weller Klahr,  
G-Granddaughter of Lizzie

2 lb. ground beef	1/4 tsp. onion powder
1 c. water	1/4 tsp. ground allspice
1/2 tsp. liquid smoke	1/2 tsp. brown sugar
1 T. mustard seed	2 T. Tender Quick salt
1/8 tsp. garlic powder	

Mix all ingredients together with hands. Shape into rolls approximately 3x6-inch. Wrap in plastic wrap and refrigerate 24 hours. Unwrap and bake at 300° for 1 hour on a broiler pan.

## Vegetable Dill Dip

Karen Park Gilpin,  
G-Granddaughter of Louise

2 c. mayonnaise (not Miracle Whip)	3 tsp. Beau Monde seasoning
2 c. sour cream	3 T. chopped parsley
3 tsp. dill weed	3 T. onion, grated

Mix all ingredients and refrigerate until serving.  
Great with vegetables for guests.

## Deviled Eggs

Unita (Weller) Henderickson,  
Granddaughter of Lizzie

6 eggs  
1/8 tsp. salt  
1/4 tsp. Worcestershire sauce

2 T. mayonnaise  
1 tsp. lemon juice or vinegar  
1/2 tsp. mustard

Boil the eggs; cool. Peel and cut in halves. Separate yolks from whites. Mash yolks with fork. Mix the remaining ingredients together and combine with mashed yolks. Stuff white with egg yolk mix.

## French-Fried Mushrooms

Lee Swart,  
Grandson of Louise

Fresh mushrooms  
1/2 c. buttermilk  
2 whole eggs

1 T. Lawry's seasoning salt  
Dash of Tabasco sauce  
Flour

Mix together the buttermilk, eggs, seasoning salt and Tabasco sauce. Dip mushrooms in the mixture and roll in flour once. Fry in hot 450° oil until golden. Do not overload fryer.

Serve with cocktail sauce or catsup as hors d' oeuvres.

This recipe is from home designer and super chef, David Lyons, Rising Fawn, Georgia.

## Fried Onions

Ruth Swart,  
Granddaughter-in-Law of Louise

Cut 2 large sweet onions 1/4-inch slices into 2 1/2 cups buttermilk, soaking for 30 minutes. Stir twice.

In another bowl, beat:

2 eggs

3 T. water

In shallow bowl, combine the following:

1 3/4 c. flour  
2 tsp. salt  
2 tsp. chili powder  
1 tsp. cumin

1 to 2 tsp. cayenne pepper  
1 tsp. sugar  
1 tsp. garlic powder

Dip onion rings in egg mixture, then in flour mixture. Have electric skillet at 375° with 1 1/2 inches of oil. Fry for 1 to 1 1/2 minutes, or until golden.

## Garlic Oven Fries

Sarah Anne Smoots,

GG-Granddaughter of Louise

Cooking spray

4 med. red potatoes (2 1/2" to 3")

2 tsp. olive or vegetable oil

1 tsp. dried basil leaves

1 tsp. garlic salt

Heat the oven to 500°. Spray the pan with cooking spray. Scrub potatoes with the vegetable brush. Cut each potato lengthwise into 8 wedges on the cutting board, using the knife. Put potatoes in the bowl. Drizzle the olive oil over potatoes. Toss potatoes with the wooden spoon to coat them with oil. Sprinkle potatoes with the basil and garlic salt. Bake for 8 minutes. Stir potatoes with spoon and bake for 7 to 10 minutes longer, or until they are a little soft but crisp on the outside. Yield: 4 servings.

Hot to use fresh herbs, if you (or someone you know) grow basil, you can use fresh basil instead of dried. Just pluck the leaves from the plant and cut them into tiny pieces with a sharp knife. Because you're using fresh herbs instead of dried, you need 1 tablespoon instead of 1 teaspoon.

## Ham and Dill Slices

Hazel Wilson Morris,

Granddaughter-in-Law of Lizzie

1 lg. jar dill pickles

1 (8 oz.) pkg. cream cheese

1 pkg. sandwich meat (ham or turkey)

Blot excess moisture off of meat and pickles. Spread softened cream cheese on meat slices. Roll up large pickles. Secure with toothpicks. Refrigerate until firm, then slice in 1/2-inch slices.

Serve with crackers.

## Party Pinwheels

Janet Nelson Hill,

G-Granddaughter of Lizzie

1 can diced crabmeat, drained

1 tsp. lemon juice

1/4 tsp. garlic salt

1 (8 oz.) pkg. cream cheese, softened

4 oz. flour tortillas

1 btl. Heinz seafood sauce

8 oz. grated cheese (Cheddar or your choice)

Mix first 4 ingredients. Spread evenly on flour tortillas. Sprinkle with grated cheese. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1-inch pieces. Discard ends. Serve with spirals facing up.

Use sauce as a side dip. Recipe may be doubled or tripled for large gatherings. I mix the Heinz sauce in the mixture. Add for color and flavor.

## Sausage-Kraut Mushrooms

Sheila Morris Mollere,  
G-Granddaughter of Lizzie

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|--|--------------------------|
| 1 (16 oz.) pkg. sausage, crumbled            | 4 T. parsley             |
| 1 (16 oz.) can sauerkraut, drained & chopped | 2 tsp. prepared mustard  |
| 6 oz. cream cheese, softened                 | 1 tsp. pepper            |
| 2/3 c. chopped onion                         | 2 garlic cloves, pressed |
| 4 T. dry bread crumbs                        | Whole mushrooms          |

Sauté sausage and onion; drain. Add chopped sauerkraut and bread crumbs. Combine cream cheese, parsley and other spices; stir into sauerkraut mixture. Refrigerate. Wash mushrooms and blot dry. Remove bottom centers and save for another recipe. Stuff mushrooms with mixture. Bake at 350° for approximately 15 minutes, until bubbly and light brown.

## Original Crispix Mix

Linda Nelson King,  
G-Granddaughter of Lizzie

- |                          |                               |
|--------------------------|-------------------------------|
| 3 T. butter or margarine | 4 tsp. Worcestershire sauce   |
| 1/4 tsp. garlic salt     | 7 c. Kellogg's Crispix cereal |
| 1/4 tsp. onion salt      | 1 c. salted mixed nuts        |
| 2 tsp. lemon juice       | 1 c. pretzels                 |

Mix butter in 9x13x2-inch pan in oven at 250°. Remove from oven. Stir in garlic salt, onion salt, lemon juice and Worcestershire sauce. Add Kellogg's Crispix cereal, nuts and pretzels, stirring until coated. Bake at 250° for 45 minutes, stirring every 15 minutes. Spread on absorbent paper to cool. Yield: about 9 cups.

## Party Mix

Audrey Leihnsing,  
GG-Granddaughter of Louise

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|--------------|----------------------|
| 1 stick oleo | 1/3 c. vegetable oil |
|--------------|----------------------|

Melt and mix with:  
1 pkg. taco spice (your brand choice)

Pour over 4 to 6 cups each: Rice Chex, Corn Chex, mini or stix pretzels, Cheez-It crackers, crunchy Cheetos, Doritos. May add or omit any ingredient to your preference. Bake in shallow pans for 2 hours at 200°, stirring often. Makes great snacks for kids' ball teams.

## Penny's Crackers

Beverly Stapleton Bodine,  
G-Granddaughter of Lizzie

2 pkg. oyster crackers  
1 tsp. dill weed  
1 tsp. lemon pepper

1 tsp. garlic salt  
1 pkg. ranch-style dressing

Mix last 4 ingredients well. Stir in crackers. Add 1 cup oil and stir. Place on cookie sheet and bake at 200° for 1 hour, stirring every 15 minutes.

## Dressings

### Dorothy Lynch Salad Dressing

Janet Nelson Hill,  
G-Granddaughter of Lizzie;  
Ruth Swart, Granddaughter-in-Law of Louise

1 c. sugar  
1/4 tsp. garlic powder  
1 tsp. dry mustard  
1 tsp. celery seed  
1 tsp. salt

1 tsp. pepper  
1 can tomato soup  
1 c. salad oil  
1 c. vinegar

Mix in blender. Let set 24 hours for best flavor.

### Mom's Everyday Dressing

Coleen Hohman Weller,  
G-Granddaughter-in-Law of Lizzie

1 med. onion  
1 tsp. salt  
1 tsp. poultry seasoning  
1/4 tsp. pepper  
1/2 c. diced celery

1 egg  
1 can chicken with rice soup  
1/2 soup can water  
14 slices sandwich bread, cubed

Sauté onion in small amount of shortening. Add salt, poultry seasoning, pepper, celery, egg, soup and water. Pour over bread and mix lightly. Bake in covered, greased casserole at 325° for 45 minutes.

### Salad Dressing

Dwight and Carol Benninga,  
Grandson of Henry Zeisset

1/2 c. sugar  
1/2 c. vinegar  
1/2 c. water

1 egg  
1 T. flour  
Salt

Cook until thick. Thin for use with cream.

# Beverages

## Celebration Punch

Ethel Swart Smoots,  
Granddaughter of Louise

- |   |                                       |
|---|---------------------------------------|
| 1 (12 oz.) can frozen orange juice for ice ring           | 1 (64 oz.) can Dole pineapple juice   |
| 1 (16 oz.) can frozen orange juice, do not thaw or dilute | 1 (64 oz.) can apricot juice          |
|   | 1 (2 liter) can Canada Dry ginger ale |

A few days before celebration, mix orange juice 1:3 with cold water. Pour into ice ring and freeze. (Make an ice ring for each bowlful of punch needed. Remove frozen juice from ring and store in Ziploc bag in freezer.) Store in the ginger ale in refrigerator in standing position.

On the day of celebration, place ice ring in punch bowl first. Add the 16-ounce can of orange juice (frozen and undiluted). Add pineapple juice and apricot juice.

To conserve the sparkle, add the ginger ale to the punch bowl shortly before serving the punch to your guests. Each recipe makes 24 servings.

This is the punch served at my 1949 wedding reception at the United Methodist Church in Oakley, Logan County, KS by my sister-in-law Barbara Yale Swart.

## Lime Chill

In Memory of Carol Zeisset Benninga

- |   |   |
|---|---|
| 1 pt. lime sherbet                      | 1 (12 oz.) btl. lemon-flavored pop, chilled |
| 1 (46 oz.) can pineapple juice, chilled |   |

Place small dip of sherbet in each juice glass. Add pop to juice and fill glass. Yield: 15 (5-ounce) servings.

Recipe was published in Grass and Grain newspaper and clipped out my Mae Hoerman, wife of Wilbert Hoerman who was the son of Bettie Zeisset Hoerman. Carol Benninga was the daughter of Henry and Perseda Zeisset. Try finding a bottle of lemon-flavored pop today.

## Quick and Easy Hot Spiced Apple Cider

Ethel Swart Smoots

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|-----------------------------|---------------------------|
| 64 oz. Tree Top apple cider | 1 tsp. whole cloves       |
| 2 T. brown sugar (opt.)     | 3 cinnamon sticks, broken |
| 1 tsp. whole allspice       |                           |

Pour apple cider into round crock-pot and heat on high. Put spices into tea infusers and hang from lip of pot for easy removal. Bring to a boil. Let simmer 15 minutes. Remove spices. Turn down to low. Serve with dipper into tea cups or mugs. Yield: 6 to 8 servings.

## Punch

Minnie Nelson,

Granddaughter-in-Law of Lizzie

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|---------------------------------|-----------------------|
| 2 pkg. Kool-Aid                 | 6 (46 oz.) cans water |
| 2 (46 oz.) cans orange juice    | 6 c. sugar            |
| 2 (46 oz.) cans pineapple juice | Food coloring         |
| 1 (16 oz.) btl. ReaLemon juice  | 2 qt. ginger ale      |

Mix together. Make ice ring of lemonade. Yield: 4 1/2 gallons, equals 80 cups.

## Purple Punch

Linda Nelson King,

G-Granddaughter of Lizzie

- |   |                                |
|---|--------------------------------|
| 1 (8 oz.) can grape juice, frozen                   | 2 c. water                     |
| 1 (8 oz.) can frozen grape, raspberry & apple juice | 1 (46 oz.) can pineapple juice |
|   | 1 (2 liter) btl. ginger ale    |

Mix together first 4 ingredients; chill. Add ginger ale just before serving. Yield: 46 (4-ounce) servings.

## Wassail Bowl

Bettie Swart Burns,

Granddaughter of Louise

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|---|-------------------------------------|
| 1 gal. apple cider                                | 1/2 tsp. nutmeg                     |
| 1 c. firmly-packed light brown sugar              | 3 cinnamon sticks, broken in halves |
| 1 (12 oz.) can frozen lemonade, thawed, undiluted | 10 whole allspice berries           |
| 1 c. frozen orange juice, thawed & undiluted      | 1 T. whole cloves                   |

Combine apple cider, brown sugar, lemonade, orange juice and nutmeg in large covered pan. Tie cinnamon sticks, allspice and cloves in a cheesecloth bag and drop into pan. Simmer for 20 minutes. Remove spice bag and serve hot. Yield: 24 (4-ounce) cups.

