

Janet's Corner

He said unto them, I have meat to eat that ye know not of.

John 4:32.

Recipes

CORN BALLS

1/2 c chopped onion

1/2 c butter

3 c whole corn – drained

½ c water

1 c chopped celery

3 c herb seasoned stuffing croutons

3 eggs – beaten

1/2 t salt & 1/2 t pepper

In a saucepan, cook onion and celery in butter until tender; set aside to cool. In a bowl, combine croutons, corn, eggs, water, salt, pepper, and onion mixture; mix well. Shape into 8-10 balls. Place in an ungreased shallow baking dish. Bake uncovered at 375° for 25-30 minutes. Yield: 8-10 servings.

OVEN FRIED POTATOES

Cut potatoes – washed with skins. Cut in half, then in 3rds.

MIX: 1 c mayonnaise

1/4 t onion powder

1/2 t House seasoning or Mrs. Dash or other spice that you like.

Spray 9X13 baking dish. Dip each piece of potato in mayonnaise mixture. Dip in cornbread dressing mixture. Place in baking dish. Bake for 50 minutes at 350° or until potato is done.

---Paula Dean

HOLIDAY PUNCH

1/2 gallon lime sherbert

2- 2L of 7-up

Mix together in punch bowl. Serve and enjoy.

Kindness is like snow - it will make beautiful anything it covers,

ALMOND CHRISTMAS BALLS

1 c butter
2 c flour
1 t vanilla
1 1/4 c powder sugar
1 T water
1 c thin sliced almonds

Cream butter and sugar until fluffy. Add rest of ingredients. Mix well. Shape into small balls. Bake on greased cookie sheet at 325° for 35 minutes. Roll in powdered sugar while warm.

CHEESE BALL

2 – 8oz. pkgs cream cheese – softened
1 t minced onion
1 c finely chopped pecans
1 – 16oz. can crushed pineapple, drained
1 t seasoning salt

Mix together and form into 2 balls. Roll in chopped pecans. Serve with crackers

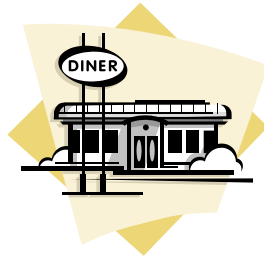
MINI-QUICHES

1 1/4 c Bisquick baking mix
2 T boiling water
1/2 c half and half
2 green onions – thinly sliced
1/4 t red pepper – cayenne
1/4 c butter – softened
6 slices bacon, chisply cooked
1 egg
1/4 t salt
1/2 c shredded swiss cheese or 2 oz.

Heat oven to 375°. Generously grease 24 small muffin cups. Stir baking mix and butter until blended. Add boiling water; stir vigorously until soft dough forms. Press rounded teaspoonful of dough on bottom and upside of each muffin cup. Divide crumbled bacon evenly among muffin cups. Beat half and half and egg; stir in onions, salt, and red pepper. Spoon 1 1/2 t into each muffin cup. Sprinkle cheese over tops. Bake for about 20 minutes or until edges are golden brown and centers are set. Cover and refrigerate any remaining appetizers. 24 appetizers.

Hints

- 🕒 Look for ice cube trays in clever shapes...stars can be filled with cranberry juice and added to the punch bowl.
- 🕒 Toss orange peel and cinnamon sticks in the fireplace for a sweet fragrance.
- 🕒 Dip the rim of a dessert glass in melted chocolate and immediately coat the chocolate with chopped nuts or sprinkles; refrigerate until firm. When it's time to serve dessert, add a big scoop of ice cream. Add whipped topping on top.



Janet's Kids

FAKE FRENCH FRIES

3 large unpeeled potatoes – scrubbed and patted dry

1 T canola oil

1/2 t salt

Preheat oven to 400°. Cut the potatoes into sticks about the size of French fries. Put them in a bowl with the oil and salt. Toss them well. Spread them on a baking sheet and bake until golden brown and tender. About 25 minutes. Serve these potatoes right away since they lose their crispness quickly.

HAMBURGER WITH RICE GOULASH

Brown 1 lb. hamburger. Then add: 2 cans tomato sauce, 1 can cream of mushroom soup, 1 envelope dry onion soup mix. Mix and cook over low heat until rice is tender.