

Dips and Spreads

Crab Dip on Crescent Roll

SUBMITTED BY CINDY AMERLING, KEWASKUM

- 1 pkg. crescent rolls
- 6 imitation crab legs, cut up
- 1 (8 oz.) pkg. cream cheese, softened
- ½ c. mayonnaise
- 2 tsp. lemon juice
- seasoning salt to taste
- 1 c. shredded cheddar cheese

Bake crescent roll on a baking stone or pizza pan, by following directions on package. Then combine crab legs, cream cheese, mayonnaise, lemon juice and seasoning salt, beat with electric mixer. Spread crab meat mixture on crescent roll. Cover entirely with shredded cheddar cheese, put back in oven just long enough so that the cheese melts.

Salmon Spread

SUBMITTED BY RICHARD THEUSCH, CAMPBELLSPORT

- 1 lb. smoked salmon, shredded
- ¾ c. salad dressing
- 1 scant tsp. garlic salt
- 1 Tbs. chopped onion
- 2 Tbs. sweet pickle juice
- 1 Tbs. horseradish

Mix all together and spread on crackers.

Nutty Artichoke Spread

SUBMITTED BY NANCY JACKSON, CEDARBURG

- ¾ c. mayonnaise (not salad dressing)
- ½ c. chopped pecans
- 8 oz. pkg. shredded sharp cheddar cheese
- 4 strips crisply cooked bacon, crumbled
- 14 oz. can artichoke quarters, coarsely chopped
- 1 Tbs. finely chopped onion
- 1 Tbs. fresh lemon juice

Heat oven to 350°. Stir together ingredients in a large bowl. Spoon into 9-inch shallow dish or pie plate. Bake for 20 to 25 minutes until cheese is melted. Serve with crackers. Yield: 2½ cups.

Candy Apple Dip

SUBMITTED BY TERRIE LARSON, HARTFORD

- 8 ozs. cream cheese softened
- 1 c. brown sugar
- 1 tsp. vanilla
- 1½ c. chopped peanuts
- apples for dipping



Mix or blend all of the ingredients together, except the apples until smooth.

Beer Dip

SUBMITTED BY JANET URBIS, SLINGER

- 2 pkgs. cream cheese
- 1 pkg. ranch dip mix
- 1 pkg. shredded cheddar cheese
- ½ to ¾ can beer

Mix all ingredients together. Heat in microwave container for 3 minutes. Serve with pretzels or your favorite cracker.

Pineapple Cracker Spread

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 can (8 oz.) crushed, unsweetened pineapple
- 1 pkg. (8 oz.) cream cheese, softened
- ½ c. chopped green pepper
- 2 to 3 green onions, chopped
- assorted crackers

Drain pineapple, reserving 1 tsp. juice. In a small mixing bowl, beat cream cheese until smooth. Beat in pineapple, green pepper, onions and reserved juice. Cover and chill for 1½ hours. Serve with crackers. Yield; 2 cups.

Dilled Cucumber Dip

SUBMITTED BY HELEN UECKER, IRON RIDGE

- ½ c. mayonnaise
- ½ c. sour cream
- ½ c. chopped cucumber
- 2 Tbs. minced onion
- ½ tsp. dill weed
- ¼ to ½ tsp. salt

Combine ingredients, mixing well. Chill and serve with celery or carrot sticks, cauliflowerrets, radishes or pickle spears. Yield: 1¼ cups.

Crab Crescent Loaf with Spread

SUBMITTED BY BERTHA TACKES, WEST BEND

- 1 tube crescent rolls
- 1 (8 oz.) pkg cream cheese, softened
- ⅓ c. chopped onion
- ½ tsp. dill weed
- 1 c. imitation crab meat, drained & flaked
- 1 egg yolk

In a greased baking sheet, unroll dough to long rectangle, seal seams. In a bowl, blend cream cheese, onion and dill. Spread mixture lengthwise over half of dough to within ½-inch of edge. Top with crab. Fold dough over filling, pinch seams to seal. Brush top with beaten egg yolk. Bake at 375° for 18 to 22 minutes or until golden brown. Cut into 12 slices.

Chile Con Queso Dip

SUBMITTED BY JEAN WASHBURN, HARTFORD

- ¾ lb. (12 oz.) pasteurized prepared cheese product, cut up
- 4 oz. cream cheese, cut up
- ½ c. mayonnaise or salad dressing
- ¼ c. diced roasted red pepper
- ¼ c. canned, sliced, pickled jalapeño peppers
- 1 clove minced garlic

Mix cheese product, cream cheese, salad dressing, red peppers and garlic in saucepan. Cook until thoroughly heated, stirring occasionally. Serve with snack crackers.

Nacho Cheese Soup/Dip

SUBMITTED BY AUDREY WEILAND, WEST BEND

- 1 (11 oz.) can condensed nacho cheese soup
- ¼ c. milk
- 4 c. tortilla chips, warmed
- for garnish: chopped red peppers, chopped avocado, sliced green onions

In a 1-quart saucepan over medium heat, stir soup. Gradually stir in milk. Heat thoroughly, stirring frequently. Arrange warm chips on serving platter. Pour sauce over chips. Top with garnishes. Makes 1½ cups sauce.

Pizza Dip

SUBMITTED BY JOAN KINDBERG, JACKSON

- 16 oz. sour cream
- ½ c. pizza sauce
- ½ tsp. garlic powder
- 16 oz. shredded mozzarella cheese
- 2 Tbs. grated Parmesan cheese
- 1 c. sliced pepperoni (or other favorite pizza toppings)

Mix sour cream, pizza sauce, garlic powder and Parmesan cheese. Spread on large serving platter as base of pizza (dough). Sprinkle with mozzarella cheese. Top with pepperoni and/or other toppings. Refrigerate until ready to serve. Serve with Italian bread slices, breadsticks, or flatbread. Makes about 4½ cups.

Just Minutes Cheese Snacks

SUBMITTED BY NANCY MALVICK, WEST BEND

- 1 c. mayonnaise
- 1 c. grated Parmesan cheese
- 1 pkg. (8 oz.) cream cheese, softened
- 2 green onions, minced
- 18 slices snack rye bread
- parsley
- sliced stuffed green olives

In a small bowl, combine mayonnaise, Parmesan, cream cheese and onion. Spread on bread, place on baking sheet. Broil 4 inches from heat for 1 to 2 minutes or until bubbly. Garnish with parsley and olives. Serve immediately. Makes 1½ dozen.

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