

# Bridal Shower Recipe Ideas

# Ham Delights

Norma Young

*Never met anyone who didn't love these delightful treats!*

2 trays Pepperidge Farms Party Rolls (or any tiny rolls - the kind that come in a foil tray in a sheet and each roll is about 1 by 2 inches)

1/2 - 1 pound boiled ham, shredded (dice with knife, or blend for second in processor)

1/3 pound Swiss cheese, sliced or grated

Spread:

1/2 pound butter

3 Tablespoons poppy seeds

1 teaspoon Worcestershire sauce

3 Tablespoons mustard

1 small to medium onion, chopped

Blend together spread. Split rolls in one piece horizontally, so that you have a sheet of roll tops and a sheet of roll bottoms. Spread on both sides.

Place bottom in tray, add meat, then cheese, then the tops of the rolls. Wrap in foil. Bake 10 minutes at 400 degrees or until hot through. Slice rolls apart. They freeze well and reheat well. Can be served hot or cold, on silver dish at a reception or in the foil tray while on a picnic or tailgating. Wonderful for traveling or as hors d'oeuvres.

# Pigs in Blankets

*A fun treat for the children that even a child can make with a table knife or plastic knife.*



Hotdogs, or smoked sausages (these are fatter, you'll need more dough)

Crescent roll dough, from the refrigerator case (we call this "whop crescent rolls" from the sound the tube makes when you "whop" it on the counter)

Slice hotdogs in thirds across, to make short hotdogs.

"Whop" tube of crescent roll dough on the counter and carefully remove packaging. Roll dough out on clean surface, not separating the crescents. Gently mash perforations in the dough together to make one big sheet. Cut in strips about 3-4 inches by 1-2 inches.

Wrap a strip of dough around the middle of a hotdog piece and press to seal.

Bake at 350 degrees until dough is lightly browned.

Serve with ketchup and mustard or barbecue sauce.

# Heart Sandwiches

Bread, sliced, high gluten or store bought may work best.

Fillings, choose among

- Chicken Salad

- Pimento Cheese

- Cucumber and Cream Cheese

- Tuna Salad

- Ham Salad

Cut bread with a heart shaped cookie cutter. Fill with chosen filling.  
Cover tightly and serve arranged prettily on a platter.

# Meat, Cheese & Other Trays

There's no need to spend a lot of money buying meat and cheese trays from the store, when all you need is a little creativity to make even nicer ones yourself.



Buy a variety of luncheon meats and cheeses, such as turkey, pastrami, roast beef and chicken for meats and cheddar, pepper jack, swiss, muenster, provolone and havarti for cheeses. We try to have sourdough, pumpernickel, rye and wheat breads, as well. Slice everything into a size appropriate for party sandwiches. For vegetables, we use broccoli, carrots, bell peppers, and grape tomatoes.

Choose a pretty plate or platter and arrange them in a pattern. Meat is very pretty rolled. Notice how the bread is sliced in half, or fourths, or if homemade, formed into tiny loaves. No one wants a whole sandwich when there is so much to sample. If the center is messy, you can add a piece of fruit, a flower or greenery for decoration – just use something edible or harmless.

Place mustard and mayonnaise in pretty bowls, goblets, or dessert dishes, as I did here, for a lovely presentation.

## Savory Cheese Ball

8 oz cream cheese, very soft

8 oz extra sharp cheese, grated and room temperature

2 teaspoons Worcestershire sauce

1/8 teaspoon minced garlic, or pinch garlic powder

Splash hot sauce

Blend ingredients by hand. Form into a ball. Roll in pecan or walnut bits. Serve with crackers.

This is a very adaptable recipe. Feel free to adapt to your own taste.



# Harral Young's Heart Shaped Sugar Cookies

*Everyone who has ever tried these say they are the best sugar cookies they've ever had!*

3  $\frac{1}{4}$  cups all purpose flour  
1  $\frac{1}{2}$  cups sugar  
2 eggs  
2  $\frac{1}{2}$  teaspoons baking powder  
2 Tablespoons milk  
2 teaspoons vanilla  
 $\frac{1}{2}$  teaspoon salt  
2/3 cup real butter or shortening  
 $\frac{1}{2}$  teaspoon almond extract (mandatory, do not leave this out!)  
Colored sugar (you can make your own with food coloring and sugar)

Cream butter, sugar, and eggs. Add other ingredients, beat until smooth. This is a stiff dough! Shape into a ball, wrap, and refrigerate at least 2-3 hours. Roll dough  $\frac{1}{4}$  inch thick. Cut with cookie cutters. Dust with sugar or dip top into sugar or use icing, if you prefer. Place cookies  $\frac{1}{2}$  inch apart on greased cookie sheet. Bake at 400 degrees for 8 minutes.

# Veggie Bars

*My friend, Sharon Levin shared this delightful recipe.*

2 Cans Crescent Rolls

2 – 8oz Pkg Cream Cheese, soft

1 C. Mayonnaise, or Mayo-type Salad Dressing

1 Pkg Ranch Dressing Mix

Vegetables, diced fine

Broccoli

Cauliflower

Carrots

Radishes

Red Cabbage

Roll out and press together crescent rolls into two 9"x13" pans. Bake until lightly browned. Cool completely.



Mix cream cheese, mayo, and dressing mix. Spread across the crusts.

Sprinkle veggies onto cream cheese. Don't use cauliflower first, so that it can be seen. Slice into squares to serve. Just lovely!

*The next two recipes come from my dear college friend Carolyn in Amish country.*

*Carolyn is one of the best cookie bakers I know!*

## Whoopie Pies

Carolyn Shirley Tice

*This are kind of like homemade "Little Debbies."*

*They call them "gobs" too, in Amish country, but we prefer whoopie pies!*

Cookies:

I/2 cup sugar

I/2 cup butter or shortening

2 eggs

I cup milk

I cup boiling water

I teaspoon vanilla

4 cups flour  
1 teaspoon baking soda  
1 1/2 teaspoon salt  
1/2 teaspoon baking powder  
3/4 cup cocoa

Filling:

4 Tablespoons flour  
3 Tablespoons butter (no substitutions)  
1 cup milk  
1/2 cup shortening (although I prefer butter in most things, shortening works better here - doesn't weep later)  
3/4 cup sugar  
1 teaspoon vanilla

Make cookie batter by creaming butter or shortening and sugar, then beating in the eggs. Add milk, boiling water, and vanilla, alternately with sifted dry ingredients. Mix well.

Drop by the tablespoonful on ungreased baking sheets and bake at 400 degrees for 5-7 minutes. Cool. (They will be soft, not crispy!)

For filling, make a white sauce by melting butter in skillet, stirring in flour until the flour begins to bubble well. (You just made a roux!) Stir in milk slowly. Cook until well-thickened, stirring constantly, then remove from heat and cool thoroughly. Add shortening, sugar and vanilla and beat until creamy.

Spread filling on flat bottom of a cookie. Press the flat bottom of another cookie to it to make a sandwich. Wrap in plastic wrap or cover tightly. These are big and filling!



# Cream Wafers

Carolyn Shirley Tice

*These are the most extraordinary little cookies. Absolutely irresistible!*

## Cookies:

1 cup soft real butter  
1/3 cup whipping cream  
2 cups flour

Filling: (We usually double for generous filling)

1/4 cup soft real butter  
3/4 cup powdered sugar  
1 teaspoon vanilla  
Food coloring to tint (We use red and green at Christmas)



Choose a cold, clear day for best results. Mix cookie ingredients thoroughly. Wrap and chill until very firm.

Roll a third of less of dough at a time, keeping the rest refrigerated! Roll 1/8 inch thick on floured board (you can chill your board if dough is sticking). You may need to chill the rolled dough before cutting - you can stick it in the freezer for a couple of minutes to make it more easily handled.

Cut into 1 1/2-inch rounds. Transfer rounds to plate of sugar and turn so both sides are coated. Place on ungreased cookie sheet and prick each round 3-4 times with fork. Bake for 7-9 minutes at 350 degrees. Cool.

Cream together filling. Tint to suit the occasion. Sandwich two wafers together with filling in the middle. We use the bride's colors for bridal shower or wedding reception.

Makes 7 - 7 1/2 dozen very tiny cookies.

# Orange Juice Balls

Brenda Smith

*An old-fashioned southern treat that seems to get better every year! This is a great recipe for your little ones to help with: lots of banging and goo, no eggs or baking.*

1 pound crushed vanilla wafers  
(this is about 1 $\frac{1}{4}$  boxes or more now – boxes used to be a full pound!)

1 pound powdered sugar

1 stick butter, soft

1 6-ounce can orange juice concentrate, melted, but not reconstituted

Flaked coconut, less than a bag

Mix butter, sugar, melted orange juice concentrate and vanilla wafer crumbs. Form into small balls about 1 - 1 1/2 inches in diameter, or about a heaping teaspoonful. Roll in coconut while warm from your hands. Makes about 5 dozen balls.



# Cheese Straws

Young Family

*Another great recipe to make with little ones – no eggs or raw stuff, lots of smushing! We have the young ones make these while the older ones make sausage balls.*

- $\frac{1}{2}$  pound extra sharp cheese
- $\frac{1}{2}$  pound butter
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon red pepper
- 2 cups plain flour
- 2 cups Rice Krispies



Blend grated cheese and soft butter. Add other ingredients in order. Drop from spoon in bite size pieces of stiff dough. Bake 18 minutes at 325 degrees. These can be made ahead, they keep very well and don't spread much during cooking.

# Sausage Balls

Sluder Family Recipe

- 1 pound ground hot sausage, raw
- 3 cups biscuit mix (use Bisquick or see recipe below)



- Worcestershire sauce, splash
- $\frac{1}{2}$  pound sharp cheese

- Dry Biscuit Mix:
- 2  $\frac{1}{2}$  cups plain flour
- $\frac{3}{4}$  teaspoon salt
- 4  $\frac{1}{2}$  teaspoons baking powder
- 6 Tablespoons butter or shortening

Mix dry ingredients. Cut in butter. Mix all of the ingredients in a large bowl. Roll into 1 - 1  $\frac{1}{2}$  inch balls and place on a cookie sheet. Bake 15 minutes at 350 degrees. Serve hot or cold. Freezes well. *A favorite of the men!*

# Mini Brownie Bites

*Adapted from our friend, Donna Archer*

$\frac{1}{2}$  Cup Oil  
1 C. Sugar  
2 Eggs  
6 T. Cocoa  
 $\frac{1}{2}$  t. Vanilla  
 $\frac{1}{2}$  t. Salt  
 $\frac{1}{2}$  t. Baking Powder  
 $\frac{3}{4}$  C. Flour

Cream oil and sugar. Beat in eggs. Add dry ingredients and stir only until moistened. Drop into a mini muffin tin. Bake in a 350 degree oven until desired doneness (everyone likes brownies differently). Don't over-bake whatever you do! Dust with powdered sugar (for special effect, dust through a tiny doily).

# Lemon Bars

*Adapted from our friend, Joanne Fulda*

1 pkg Lemon Cake Mix  
1 stick Butter  
1 Egg

Mix ingredients, then press into a 9x13 pan.

1 8 oz pkg Cream Cheese  
1 lb Confectioner's Sugar  
1 Egg

Beat and pour over the top of the crust mix. Reserve a small amount for glaze. Bake at 350 degrees for 30-35 minutes. Remove from oven and drizzle with reserved amount. Return briefly to oven to set. Cut with a moist knife into bars. Amazing.

## Other Sweets



Cherry Cordial Cookies

<http://www.post-gazette.com/food/2003I204cookieguyI204r2fnp9.asp>