

## Barb & Ken's Ham Pinwheels



The very first Barb & Ken family Appetizer recipe. The exact origin is not known. We think it came from Barb's mother, Virginia (Smith) Thoma.

### INGREDIENTS:

- 6 slices - Boiled Ham
- 8 oz. - Philly Cream Cheese
- 1 tbsp. - Chives (chopped, fresh or dried)
- 1 tsp. - Garlic Powder (heaped)

### DIRECTIONS:

- 1.) Buy a good quality Boiled Ham have it sliced 1/8" thick, keep refrigerated.
- 2.) Let the Philly Cream Cheese stand at room temperature till softened (1/2 hour), then thoroughly mix in Chives & Garlic powder.
- 3.) Spread Cream Cheese mixture on ham slices (same thickness as ham). Roll up slices, starting at the narrow end of the ham. Refrigerate for 2 hours.
- 4.) Remove Ham and Cheese Rolls from the refrigerator and slice each roll into 3/4inch pieces. Arrange Ham and Cheese Pinwheels in a circle on serving platter starting from the center of the platter.
- 5.) Garnish each pinwheel with a small Fresh Parsley Leaf.

## Matthew's Ribs & Sauce



One day while I was looking through some recipe clippings I had accumulated, Matthew, a little guy at that time, saw a recipe for BBQ ribs and said, "That looks good dad, we should make some", and that with some Croy changes is how Matthew's Ribs originated.

### INGREDIENTS & DIRECTIONS: for Sauce

- 1 cup - Water \* 1 cup - Ketchup \* 1/2 tsp. - Salt
  - 1/3 cup - Vinegar \* 1/3 cup - Brown Sugar
  - 1 tsp. - Paprika \* 1/2 tsp. - Chili Powder
  - 3 tbsps. - Worcestershire Sauce \* 1 tsp.- Dried Mustard
- 1.) Combine all ingredients in a saucepan, bring to a bubble over low heat.
  - 2.) Cook for 15 minutes, stirring frequently. Great served as a condiment or in a small bowl for dipping.

### INGREDIENTS & DIRECTIONS for Ribs:

- 1 rack - Pork Spareribs (12 to 14 inches long) When you purchase a rack of pork ribs, have the rack cut into 2" wide strips. (cut across the ribs) Prepare the Sauce while Ribs are Cooking.
- 1.) Cut the strips so they are about 8" long, place them in a pot large enough to cover with about 2" of water. Lightly salt and bring to a boil. Reduce heat and simmer for 45 minutes. After completion, remove from pan, set aside and cool.
  - 2.) Take the strips of ribs and cut in between each rib, leaving you with individual ribs 2" long. Arrange ribs on a rack in a roasting pan. Spoon sauce on each rib sparingly, leaving sauce for future basting.
  - 3.) Bake uncovered at 350° for 20 minutes. Every 5 minutes turn the ribs 1/4 turn and baste with remaining sauce.

## Ken's "Old Bay" Sausage Bites



A Ken Croy original recipe. Fresh Sausage has long been a favorite meat for me. This recipe came shortly after I had been introduced to "Old Bay seasoning". As you see a little bit of Old Bay goes long way to "spice" a recipe.

### INGREDIENTS:

- 4 links - Fresh Sausage (at least 6" to 8" in length - seasoned with salt and pepper only) \*\*\* 1/2 tsp. - "Old Bay" Seasoning
- 8 fl. oz "Matthews" Bar-B-Q Sauce

### DIRECTIONS:

- 1.) Place the Sausage links in a pot well covered with water. Bring to a boil, reduce heat to low and simmer for 45 minutes, remove from pot drain and cool.
- 2.) Cut each link into 3/4" long pieces. Place the pieces into a saucepan, stir in "Matthew's Bar-B-Q sauce", while bringing to a simmer, sprinkle 1/2 tsp. of "Old Bay" seasoning over slices.
- 3.) Cover and cook at simmer for 10 minutes stirring frequently. Serve on a platter with toothpicks in Sausage pieces.

### INGREDIENTS for Matthews" Bar-B-Q Sauce:

- 1 cup - Water \* 1 cup - Ketchup \* 1/2 tsp. - Salt
- 1/3 cup - Vinegar \* 1/3 cup - Brown Sugar
- 1 tsp. - Dried Mustard
- 1 tsp. - Paprika \* 1/2 tsp. - Chili Powder
- 3 tbsp. - Worcestershire Sauce

### DIRECTIONS for sauce:

- 1.) Combine all ingredients in a saucepan, bring to a bubble over low heat. Cook for 15 minutes, stirring frequently. Great served as a condiment or in a small bowl for dipping.

## Barb & Ken's Tasty Tempters



Servings: 72 \* Serving Size: 1 oz. \* Prep time: 1 hour, 45 minutes

One day I was looking for a different recipe and was looking through a book Barb had received when she had registered in the Bridal Registry at L. S. Ayres in Ft. Wayne, where she lived at that time. It was a great book with many recipes, "proper table settings" and all the niceties that go with fine entertaining. So, thanks to Barb and L. S. Ayres, we have "Tasty Tempters"

### INGREDIENTS:

- 1 24 oz. can - Corned Beef
- 1 - medium Onion (finely chopped)
- 1 tbsp. - Fresh Parsley (lightly chopped) \*\*\* 1/2 cup - Butter
- 1 cup - "All Purpose" Flour \*\*\* 1 tsp. - Ground Mustard
- 1 tsp. - Salt \*\*\* 1 cup - Skim Milk \*\*\* 1/4 cup - Water
- 16 oz. - Sauerkraut (canned) \*/\*\* 2 - Eggs (medium)
- 1 cup - Plain Breadcrumbs

### DIRECTIONS:

- 1.) Flake Corned Beef; mix with Onions, Parsley, and Butter; cook for 5 minutes. Stir in flour, Mustard, and Salt; gradually add Milk and cook, stirring, until thickened.
  - 2.) Drain Sauerkraut, chop finely and add to meat mixture. Mix thoroughly and cool.
  - 3.) Shape into 1/2 inch balls. Chill.
  - 4.) Beat Eggs with Water. Dip balls into Egg mixture and roll in Breadcrumbs.
  - 5.) Fry in deep fat (375° F.) for about 2 minutes, or golden brown.
- NOTE:** These may be fried in advance and re-heated in a 325° F. Oven. Spread on a cookie sheet lined with paper towels for draining.