

Ken's Texas Garlic Toast



Good old *Pepperidge Farm's* garlic toast was too plain for my tastes, so I added just a little more flavor to it.

INGREDIENTS:

1 11.25oz. box (8 slices) - Pepperidge Farm Texas Garlic Toast

4 tbsps. - Olive Oil, good quality

2 tbsps. - Chives, chopped, fresh or dried

OPTIONAL: grated Mozzarella Cheese

DIRECTIONS:

1.) Preheat oven to 425° F. Mix Olive Oil & Chives in a small bowl, set aside.

2.) Arrange all 8 slices of Garlic Toast on an ungreased baking sheet. Place baking sheet on middle rack.

3.) Bake 5 minutes. Cut toast slices in half and turnover. Brush with Olive Oil & Chives mixture. Serve warm.

HINT: Great without it, but you may top with Mozzarella Cheese and bake for 1 minute or until Cheese is melted.

Mom's Cottage Cheese Molds



No indication on Mom's recipe card if this was her own recipe or borrowed from someone. Mom and her sisters traded many recipes

Cottage Cheese Mold

$\frac{1}{2}$ cup water
2 tbsps unflavored gelatin 2 envelopes
2 cups cottage cheese
 $\frac{1}{2}$ c. dairy sour cream
3 tbsps lemon juice
1 tsp grated onion
 $\frac{1}{2}$ tsp salt $\frac{1}{2}$ tsp paprika
 $\frac{1}{2}$ cups milk
Sprinkle gelatin over water over low heat dissolve
gelatin stirring constantly

Beat cottage until fairly smooth add sour cream. Blend in lemon juice, onion, salt and paprika. Gradually add milk then gelatin.

Pour in four cup mold chill until firm unmold garnish top with chopped parsley.

Ken's Deviled Eggs



My version of Deviled Eggs. My mom, her mom, and her sister's version did not survive. I can vouch for them all to be very good, having enjoyed them at the County Fair or at their homes.

INGREDIENTS:

- 6 - Eggs
- 1/4 cup - Mayonnaise
- 1 tsp. - White Vinegar
- 1 tsp. - Yellow Mustard
- 1/8 tsp. - * Salt
- 1/8 tsp. - Ground Black Pepper
- Paprika (regular or smoked) and fresh Dill Weed for garnish

DIRECTIONS:

- 1.) Hard boil Eggs in an instant pot, air fryer, or on the stove top. Cool Eggs completely.
- 2.) Peel Eggs gently so the whites remain intact and slice in half lengthwise and place on a serving platter.
- 3.) Remove the yolks and place in a medium bowl, with a fork, mash the yolks into a fine crumble, add Mayonnaise, Vinegar, Mustard, Salt, and Pepper, mix until smooth.
- 6.) Just before serving, fill each egg white with the creamy yolk mixture with a spoon or a piping bag.
- 7.) Garnish with a sprinkle of paprika and fresh dill weed.

Ken's Deviled Ham & Cream Cheese Dip



My Uncle Frank's (Uncle Frank was my mother's oldest brother) wife, Gertrude introduced me to canned Deviled Ham spread on crackers when I visited before I was even in grade school. My taste for it led to this variation of Cream Cheese Dip.

INGREDIENTS:

- 1 can(4.25oz.) - Underwood Deviled Ham
- 1 8oz. tub - Philadelphia Cream Cheese
- 1 tsp. - Parsley, chopped
- 2 tsp. - Worcestershire Sauce
- 1 tbsp. - Miracle Whip
- 1/2 tsp. - Dill Weed
- 1/2 tsp. - Cilantro

DIRECTIONS:

- 1.) Place Philadelphia Cream Cheese in a medium mixing bowl, with a fork stir in the Deviled Ham, the Miracle Whip, Parsley, Worcestershire Sauce, Chives, and Dill Weed. Mix thoroughly and cover, put in refrigerator, minimum 4 hours. Overnight if possible.

HINT: Underwood Deviled Ham and Philadelphia Cream Cheese brands make all the flavor difference.