

Ken's Corned Beef Dip



Another variation of the tried and true "Dried Beef Cheese Ball". As we had several ways to use Corned Beef, a Dried Beef Cheese Ball style recipe, using Corned Beef became a tasty new Dip treat. Chips or Rye crackers are great for dipping.

INGREDIENTS:

2 cans - ARMOR Corned Beef (finely chopped) or quality Substitute.

1 cup - Red Onion, finely chopped

1 1/2 cups - Lite Sour Cream

2 1/2 tbsp. - Worcestershire Sauce

DIRECTIONS:

1.) Chop Corned Beef finely (Blender works best). Prepare the Red onion in the same manner. Mix thoroughly and refrigerate for 8 hours (Best overnight).

Mmmmmmmm, Gooood!

Ken's Tomatoes Piquant



Barb grew many delicious tomatoes in our Road 8 garden. The origin of this recipe remains unknown. I can almost see the page or booklet where I found the recipe, but no memory of the actual magazine.

INGREDIENTS:

2/3 cup - Vegetable oil

1/4 cup - Tarragon Vinegar

1/2 tsp. - Marjoram

1 tsp. - Salt

1/4 cup - Green Onions - chopped

1/4 cup - Ground Pepper

6 medium - Raw Tomatoes - peeled

DIRECTIONS:

1.) Quarter Tomatoes, place in a bowl.
2.) In a jar, combine the remaining ingredients, shake well, pour over Tomatoes. Cover and chill for 3 hours, spooning dressing over occasionally.

HINT: Best when chilled over night!

Ken's Dilly Cucumbers

Servings: 6 * Serving size: 1/3 cup

Preparation Time: 3 hours



Along with Tomatoes, many Cucumbers were grown in our Road 8 garden. The origin of this recipe as with the Tomato piquant recipe remains unknown. Memory says it came from the same mystery publication.

INGREDIENTS:

- 1/2 tsp. - Dill Weed (dried)
- 1/4 tsp. – Sugar *** 1/4 tsp. - Salt
- 1/8 tsp. - Ground Pepper
- 1/3 cup - Vegetable Oil
- 3 tbsps. - Vinegar

DIECTIONS:

- 1.) Pare and slice Cucumber “paper thin”.
- 2.) Mix Vegetable Oil and Vinegar. Stir in Dill, Sugar, Salt, and Ground Pepper. Pour mixture over Cucumber slices and refrigerate for 3 hours.

HINT: This is especially good, refrigerated overnight.

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Barb's

Sautéed Mushrooms



Barb's Sautéed Mushrooms came into existence, sometime on Road 8 and what a great addition to any meal.

INGREDIENTS:

- 4 tbsps. - Butter
- 2 - Medium Garlic Cloves (chopped)
- 12oz. - Mushrooms
- 1 tsp. - Lemon Juice

DIRECTIONS:

- 1.) Wash Mushrooms and slice, 1/4 to 1/2 inch thick.
- 2.) Melt Butter in small 8” skillet, add Garlic, simmer one minute. Stir in Mushrooms, making sure they are coated with butter.
- 4.) Add Lemon Juice, cover, and simmer for 5 minutes. Great as they are, or sprinkle with Parmesan Cheese.

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