

Ken's Spinach Stuffed Mushrooms



This is my version of the original "Spinach Stuffed Mushrooms" recipe, it is also from the same publication as "Tomato Piquant" and "Dilly Cucumbers" recipes. Someday maybe the original publication will surface.

INGREDIENTS:

- 1 lb. - Button Mushrooms (medium sized)
- 1 package - Stouffer's Frozen Spinach Soufflé (defrosted)
- 1/2 lb. - Swiss Cheese (sliced thin)

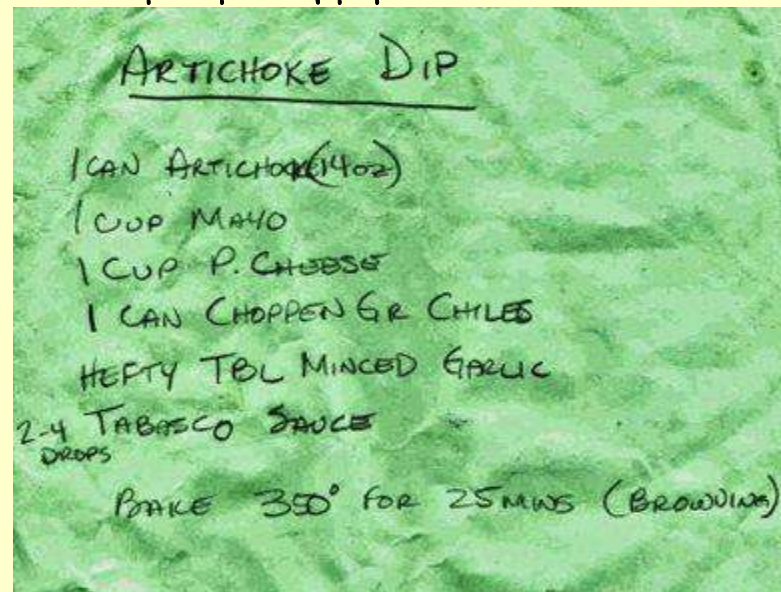
DIRECTIONS:

- 1.) Wash Mushrooms thoroughly removing stems. Chop stems finely and set aside. Mix thoroughly the stems with the Spinach Souffle.
 - 2.) Preheat the oven to 375°. Fill the Mushroom Caps with the Spinach Soufflé mixture and cover each one with a small piece of cheese.
 - 3.) Place in a baking dish and pour in 1/2 cup of Water. Bake for 20 to 25 minutes. 4.) Drain on paper towels before serving on small plates or from a large platter.
- Note:** the pieces of cheese should be smaller than the mushroom cap, so the melted cheese doesn't drip over the sides. If you wish, you can use grated cheese.

Diane's Artichoke Dip



Diane has no recollection of where the original recipe came from or why it was written in her handwriting on a crumpled piece of paper.



Adah's Collage Recipe

Dried Beef Dip



Adah's variation of our family "Dried Beef Cheese Ball" recipe. Her version was developed during her college days.

INGREDIENTS:

- 2 packs - Philadelphia Cream Cheese
- 8 oz. - Deli Dried Beef (shaved)
(Available in Brand name packages)
- 1/2 - small Onion (chopped finely)
- 8oz. pack - Shredded Cheese (Colby works best)

DIRECTIONS:

- 1.) Cut beef into small pieces with cooking scissors.
- 2.) Mix all ingredients together.

Ken's CREAM CHEESE BALL

with Dried Beef & Sausage



I was introduced to "Dried Beef Cheese Dip" at many Bowling League Banquets early in my work career. In later years as I worked with the recipe, and my fondness for Sausage increased, it seemed logical to add Ground Pork Sausage to an already great recipe, the results were very rewarding.

INGREDIENTS:

- 4oz. - Dried Beef (chopped finely)
- 1/3lb. - Bulk Pork Sausage (Salt & Pepper only)
(Locally Made – cooked, crumbled, drained, finely Chopped)
- 8oz. pack - Philadelphia Cream Cheese
- 1/2 cup - Green Onion (finely chopped)
- 1 tbsp. - Worcestershire Sauce

DIRECTIONS:

- 1.) Place Cream Cheese in a medium mixing bowl. Bring to room temperature.
- 2.) Prepare Sausage while Cream Cheese is warming.
- 3.) Drain Sausage, mix Sausage, Dried Beef, Onion & Worcestershire Sauce together.
- 4.) Add Sausage mixture to Cream Cheese bowl and mix thoroughly. Cover and refrigerate for a minimum of 2 hours, overnight if possible.