



DINNER BELLE

BY JIL UTTERBACK



This winter issue 2014 finds us at this magazine's one year anniversary...so in honor of that here are a few very special recipes in remembrance of a friend and neighbors. If you are a recipe collector like I am, you will stir up some fond memories as you look through your tried and true recipes. When we moved to Bandera almost 19 years ago, another near neighbor moved in the same time frame we did. We had so much fun having impromptu campfires, breakfasts and fun times—like 4th of July celebrations.

These are two recipes in memory of Jim McNarie.

HAM BISCUITS

2 packages of Hawaiian Sweet Rolls
1 lb Shaved Virginia Smoke Ham (or a sweet ham)
1 lb Sliced Swiss Cheese

Sauce: ½ pound butter softened, one medium onion minced,
3 TBSP poppy seed, 2 TBSP Worcester Sauce, 2 TBSP Mustard
Assemble on a roll: Ham, cheese, generous sauce...
bake 30 minutes at 300 degrees.

You can put these all back in the roll package unbaked and freeze then get them out and bake when you need them. These are also great for breakfast when you have a crowd and you can have all the work done before your company even arrives. These are also a great appetizer for that special holiday party.



BEER ROCKS

This recipe does not have exact amounts, it is to your taste, but you will get the general idea and these are so fun to make and great to make ahead of time and freeze and get out for when company comes for a visit and pop in the microwave. Why are they called Beer Rocks? Because they taste great with Beer!

1 ½ lb ground beef—brown with onions, salt, pepper and garlic
Chop up a small head of cabbage and add to the meat and add soy sauce. Cook until the cabbage is soft but crisp.
Hot Roll Mix (boxed with bread dough mixes)—fix as directed—pinch off balls to roll in a circle—plate diameter size.

Put meat mixture in the center and fold in the edges...
yep, it will look like a big domed rock. Place on cookie sheet with edges folded together on the bottom. Bake until the roll dough is lightly browned. Good served with mustard.

Thanks for the great memories Jim (and Tammy)!



HOT ARTICHOKE SPREAD

I belong to a book club here in Bandera and we get together once a month to talk about the books (no duh, right?) but we also like to eat. This appetizer is so good, it is hard to stop eating it-- is from and in memory of book club member Jan Spencer.

1 large can artichoke hearts
2 cups mayonnaise
1 cup parmesan cheese
1 TBSP Lawry's Seasoning Salt

Mix and put in a pie plate...bake at 350 degrees for 20 minutes.
Serve warm with crackers (Ritz is yummy!)



ENJOY...If you like these recipes...let me hear from you ...jilu@indian-creek.net