



DINNER BELLE

BY JIL UTTERBACK



I think I will take a break from my healthy recipes and share some more traditional favorites. I have a recipe called Richard's Dip that I got from a friend we were stationed with back in the 1980's and I have made this many times over the years. Who is Richard you might ask. I have no idea...that was just the name of the recipe! But it is a great one for the holidays for groups or a luncheon gathering and on into the New Year for Super Bowl.

RICHARD'S DIP

- 1 lb hot bulk sausage
 - 1 lb ground beef
 - 2 lbs Velveeta
 - 1 Can Cream of Mushroom Soup
 - 1 can El Paso jalapeno relish or green chilies (hot)
- Brown meats then drain.



Add to a crock pot with the other ingredients and cook until cheese is melted. Enjoy with Tortilla Chips!

Now for a couple of my favorite dessert recipes! Surprise Cupcakes are chocolate with a white filling almost like a Hostess Cupcake but the filling is not as sweet and the chocolate chips are the surprise! You will surely enjoy these for any holiday or special event! Goopy Cake has a big star in my recipe collection noted as FAVORITE. Not many recipes earn this recognition so I hope you will enjoy it. The only warning is this is really Sweet! And Goopy!

SURPRISE CUPCAKES

Any Chocolate cake mix—prepare as directed

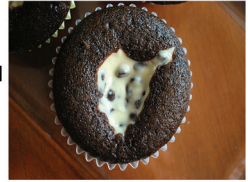
Filling: 8 oz cream cheese softened

1/3 cup sugar

1 beaten egg

Dash of salt

1/2 pkg of chocolate chips



Fill Cupcake papers/liners 1/2 full of the cake mix. Drop a rounded tsp of white filling mix on top of each cupcake. Bake as directed and frost with your favorite chocolate frosting. Try this with different flavored chips...they have so many these days! White Chocolate...Mint Chocolate...Peanut Butter chips...Toffee Chips...etc!

GOOEY CAKE

1 Box of Yellow Cake Mix

1/2 cup melted butter

4 eggs

8 oz cream cheese softened

1 lb box confectioners' sugar

1/2 cup chopped pecans



With a mixer beat together the cake mix, melted butter and 2 eggs. Pour into a greased 9x13 pan.

Beat soft cream cheese with the remaining two eggs and add the confectioners' sugar less 2 TBSP.

Beat until smooth. Spread over the cake mixture. Sprinkle with chopped nuts.

Bake at 350 degrees for 35-45 minutes. When cool, sprinkle with the remaining 2 TBSP of confectioners' sugar.

Finally as a little bonus I would like to share a recipe for a beer batter for fish—you might enjoy having a fish fry for your friends during the cold winter months. This recipe I got when we were stationed in Fairbanks, Alaska.

There was an attraction there called Alaska Land that featured Halibut fried in this beer batter and grilled Salmon.

While Halibut would be the preferred—but expensive fish—I have used this with many different kinds of fish over the years.

FISH BEER BATTER

1 cup flour, 7/8 cup cornstarch, 3 TBSP seasoning salt and 1 tsp garlic powder.

Stir in a can of beer until batter is the consistency of cream.

Dredge fish in the flour, then in the batter, then deep fry.



Let me hear if you enjoy these recipes...jilu@indian-creek.net