

Sharing with Wauneta: Sharing happiness . . .

Written by Wauneta Breeze
Thursday, 15 December 2011 16:07 -

By Nola Straub

Share happiness increasingly — because happiness never decreases by being shared with others. This is the season to share with others. The stores are hustling and bustling with holiday cards, presents and ideas to brighten the holiday coming.

Shrimp Louise Dip

In memory of

Elise Murdock

1 c. mayonnaise

1 c. sour cream

1/3 c. yellow or red pepper, finely chopped

1/4 c. chili sauce

1 tbsp. prepared horseradish

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1/8 tsp. pepper

2 c. shrimp, cooked, finely chopped

Stir all ingredients until well mixed. Cover, chill. Makes 3 cups.

Guacamole Dip

In memory of

Elise Murdock

1/2 c. mayonnaise

1 lg. avocado, peeled and mashed

1 sm. tomato, chopped

1/4 c. onion, minced

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1/4 c. green chilies, drained, chopped

1 tbsp. lemon juice

1/2 tsp. salt

Stir all ingredients until well mixed. Cover, chill. Makes 2 cups.

Holidays are time to remember old friends and things you have shared with them, both fun, food, and most of all memories.

Bacon Horseradish Dip

Beryl Carsten

1 c. mayonnaise

1 c. sour cream

1/4 c. bacon bits

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1/4 c. prepared horseradish

Stir all ingredients until well mixed. Cover and chill. Makes 2 cups.

French Onion Dip

Beryl Carsten

1/2 c. mayonnaise

2 c. sour cream

1 pkg. French onion soup & recipe mix

Stir together until well mixed. Cover and chill.

Spinach Dip #1

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Beryl Carsten

1 c. mayonnaise

1 c. sour cream

1 10-oz. pkg. frozen spinach, chopped, thawed and drained

1 pkg. vegetable soup & recipe mix

8 oz. water chestnuts, chopped and drained

3 green onions, chopped

Stir all ingredients until well mixed. Chill and cover. Makes 3 cups.

It is always fun to plan for a party, prepare, greet the guests and watch them enjoy themselves. Loose yourself in the moment and enjoy it.

Blender Spinach Dip #2 Beryl Carsten

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1 c. mayonnaise

1 c. sour cream

1 10-oz. pkg. frozen spinach; chopped, thawed and drained

1/3 c. parmesan cheese, grated

1/4 c. walnut pieces

1 tsp. dried basil

1/4 tsp. salt

1 clove garlic, crushed

In blender or food processor blend all ingredients until almost smooth. Cover and chill makes 2 cups.

Spinach Dip # 3

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Beryl Carsten

1 c. sour cream

1 c. mayonnaise

1 envelope buttermilk farm style dressing mix

10 oz. chopped spinach, frozen and drained.

1 can water chestnuts, chopped

1/2 c. sweet red pepper, chopped

Mix together well.

May your life be like arithmetic: friends added, enemies subtracted, joys multiplied and errors divided.

Walnut - Pimento

Olive Dip

In memory of

Elsie Murdock

8 oz. cream cheese

1/4 c. butter

1/2 c. walnuts, finely chopped

1/2 c. sour cream

1/3 c. pimento stuffed olives, chopped

2 tbsp. sherry

1 garlic clove, minced

Beat cheese and butter until fluffy. Add remaining ingredients beat until well mixed. Refrigerate overnight.

Sour Cream Fruit Dip

Nola's collection

1 c. sour cream

2 tbsp. brown sugar

1/4 tsp. nutmeg

Mix well. Chill. Serve with fresh fruits.

Mexican Dip

Joyce Black

2 lbs. Velveeta cheese

2 cans chili with beans

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1 sm. can chopped chilies Melt together in slow cooker. Keep warm to serve. If you prefer a smother texture dip, blend chili and beans in a blender before adding.

Share dips and good times with your friends!!

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.