

Sharing with Wauneta: Working and eating together enjoyable . . .

Written by Wauneta Breeze
Wednesday, 29 May 2013 20:10 -

By Nola Straub

Working and Eating. . . It's always fun when a group of people meet, start working on a new project together and then enjoy some new dishes.

There are three groups of people I have enjoyed working and eating with — Sewing Quilters, Picture Scrap Bookers and Art Painters. All get to work getting projects done, have lunch and go back to work. It starts out with planning and ideas and then assembling supplies, next dividing into different groups all doing different jobs, each doing their activity and passing to the next workers like an assembly line. Several bring things to add to the snack-ables.

I have often wondered how many types of soup, dips, sauces, cheese balls, punches, dinner rolls, and snacks there could be for a Fun-for-a-Day gathering?

Fresh Mushroom Soup

Pat Cramer

1 small onion

1 tbsp. butter

8-oz. pkg. sliced mushrooms

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1 tbsp. butter

1 tbsp. parsley

4 c. unsalted chicken stock

Brown the onion, place in crock pot. Add butter, sliced browned mushrooms, parsley and chicken stock into a crock pot and simmer 3 hours. Serve soup with different crackers and cheeses.

I have often wondered how many varieties of apple, bean, caramel, cheese, clam, crab, cucumber, finger, fruit, hot, Mexican, nacho, layered, sour cream, taco, tofu, veggie, seafood, spinach, dips one could collect? I am sure you all have your favorite dips and quick fix for gatherings. How about sharing them with Wauneta?

Apple Dip & Apple Slices

2 8-oz. pkgs. cream cheese

1 1/2 c. brown sugar

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2 tbsp. vanilla

1 tbsp. milk

1 c. powdered sugar

4 tbsp. Amaretto

Blend in blender and serve with apple slices. Keeps for 3 weeks in refrigerator.

Apple Dip

8 oz. cream cheese, soften

1 c. brown sugar

1 tbsp. vanilla

Soften cream cheese and combine brown sugar with vanilla. Beat with mixer until smooth. Serve with apple slices and other fruit.

Sweet Warm Caramel Apple Dip

1 8-oz. pkg. soften cream cheese

1 c. packed brown sugar

1/4 c. white sugar

1 tsp. vanilla

Mix ingredients well together. Microwave 1-2 mins. on high. Do not boil. Place in caramel flavoring. Beat all ingredients together well. Use as a dip for sliced apples.

Apple Dip

Warm or Cool

8-oz. cream cheese

3/4 c. dark brown sugar

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1/4 tsp. cinnamon

Mix all ingredients and serve with apple slices.

Place small bowl in center of plate with apple slices arranged around the edge of the plate. It is good hot or cold so lasts well through the gathering.

Warm Caramel Dip

1 pkg. Kraft caramels

1/2 c. cream cheese

1 c. marshmallows

Melt and serve warm with sliced fruit.

Brownie Banana Split Pizza

Rosemarie Webb

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Preheat oven to 350 degrees.

1 box brownie mix

Mix as directed and bake as directed. Cool. Top with 1 quart ice cream slightly softened and freeze about an hour.

Add on top:

1 c. fresh strawberries

2 med. bananas, sliced about 1 1/2 c. (to keep color from browning brush with lemon juice)

1/2 c. chopped fresh pineapple

1/2 c. chopped pecans

1/4 c. hot fudge topping

Top with whipped cream. Serve when toppings are added.

Naked Apple Pie

Lucy Briggs

1 egg

1/2 c. packed brown sugar

1/2 c. sugar

1 tsp. vanilla

Pinch salt

1/2 c. sifted flour

1 tsp. baking powder

2 med. apples, pared and chopped

1/2 c. chopped nuts

Beat egg in medium bowl. Add remaining ingredients. Spread in 9-inch pie pan. Bake at 350 degrees for 30 min.

Blender Pie

Dorothy Harper

2 c. cold milk

1/2 c. sugar

4 eggs

2 tsp. vanilla extract

1/2 tsp. salt

1/2 c. flour

1 c. coconut

2/3 c. margarine

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Put all ingredients in blender and blend on high speed for 30 seconds. Pour into greased 9-inch pie pan. Bake at 350 degrees for 45 min.

For sugar free. Substituted 1/4 c. sugar substitute for the sugar.

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