

# Fireside Treats

(Continued from Page B2)

## CHEESE BALL

8-ounces cream cheese  
1 tablespoon Worcestershire sauce  
1 cup green onion tops or chives (chopped)  
½-1 pound chipped dried beef, shredded  
Mix cream cheese, Worcestershire sauce, and onion tops; mix well. Add a small handful of dry beef. Mix and form into a ball. Roll in remaining dried beef. Serve with pretzels or crackers.

Susann Ebersol  
Bird-in-Hand

## PUMPKIN BARS

4 eggs  
1 teaspoon baking soda  
16-ounces pumpkin  
1 teaspoon vanilla  
2 teaspoons cinnamon  
1 teaspoon salt  
1 cup vegetable oil  
½ cup butter  
2 teaspoons baking powder  
1½ cups sugar  
3-ounces cream cheese  
2 cups flour  
2 cups powdered sugar  
Beat eggs, sugar, oil, and pumpkin. Stir dry ingredients together and add to the egg mixture. Mix well and pour into a 15x10x1-inch pan. Bake at 350

degrees for 25-30 minutes. Cool. Prepare frosting by mixing together cream cheese, butter, vanilla, and powdered sugar. Frost cake.

Sarah Ulrich  
Lycoming Co. Dairy Maid

## CHEESECAKE BROWNIES

1 box fudge brownie mix  
1 egg  
8-ounces cream cheese  
¼ cup sugar  
½ teaspoon vanilla  
Prepare brownie mix as directed on package. Pour into greased 13x9-inch baking pan. Beat cream cheese with electric mixer at medium speed until smooth. Add sugar, mixing until blended. Add egg and vanilla, mix until blended. Pour mixture over the brownie batter, cut through batter with knife several times. Bake at 350 degrees for 35-40 minutes.

Sarah Ulrich  
Lycoming Co. Dairy Maid

## CREAM CHEESE FUDGE

4-ounces unsweetened chocolate, chopped coarse  
4 3-ounce packages cream cheese  
½ teaspoon salt  
½ teaspoon vanilla extract  
1 pound confectioners' sugar, sifted

Line an 8-inch square pan with foil, allowing foil to hang over edges. In top of double boiler, set pan over simmering, not boiling water, heat chocolate, stirring frequently, until melted. Remove from heat. Cool slightly.

In large mixing bowl, using an electric mixer on medium speed, beat cream cheese until smooth. Add vanilla and salt. Gradually add confectioners' sugar. Beat until smooth. Add melted chocolate to cream cheese mixture. Beat until combined. Spread mixture in prepared pan. Smooth top of fudge. Chill until firm, at least one hour. To remove fudge from pan, lift edges of foil and invert on cutting board. Carefully peel foil from fudge. Cut into squares and store in refrigerator.

Elizabeth Young  
Lancaster Co. Dairy Princess

## CHEESY POPCORN BALLS

½ cup process cheese spread  
2 tablespoons butter  
8 cups popped corn  
Combine cheese and butter in saucepan, heat and stir often. Pour over popped corn. Shape into balls.

Kelly Diaz  
Susquehanna Co. Dairy Princess

## VEGGIE DIP

1 cup cottage cheese  
1 cup dairy sour cream  
1 teaspoon grated onion

¼ teaspoon celery salt  
¼ teaspoon Worcestershire sauce  
2 cups shredded American cheese

Beat cottage cheese until smooth, add sour cream, seasonings, and 1 cup American cheese, beat. Fold in one remaining cup American cheese, chill 2 hours. Serve with veggies.

Kelly Diaz  
Susquehanna Co. Dairy Princess

## MILK PUNCH

1 quart milk  
1 quart orange sherbet  
1 quart vanilla ice cream  
3 cups pineapple juice  
2 cups orange juice  
3 teaspoons lemon juice (use sparingly)

In large punch bowl, mix together ingredients and serve.

Kelly Diaz  
Susquehanna Co. Dairy Princess

## 'EGGSCITING' HOLIDAY CHEESE LOG

¼ cup finely chopped parsley  
¼ cup chopped toasted pecans  
¼ cup finely chopped sweet red pepper  
3 ounces cream cheese, softened  
4 ounces blue cheese crumbled  
6 hard-cooked eggs, finely chopped  
2 tablespoons finely chopped green onion with tops  
1 garlic clove, minced  
1 dash hot pepper sauce

In small bowl, stir together parsley, pecans, and pepper. Set aside. In medium mixing bowl at medium speed, beat together cheeses until blended. Stir in eggs, onion, garlic, and pepper

sauce until well blended. Shape mixture into a 10-inch log; roll in reserved parsley mixture. Cover and chill at least two hours. Serve with crackers.

American Egg Board

## PIZZA FONDUE

Brown together:  
1 onion, chopped  
½ pound ground beef  
Mix and add to meat:  
32-ounces spaghetti sauce  
1 tablespoon corn starch  
½ teaspoon oregano  
¼ teaspoon garlic powder  
Heat thoroughly. Add:  
10-ounces grated cheddar cheese  
8-ounces grated mozzarella cheese  
Heat until cheese melts, remove from heat and put into fondue pot. Keep warm in fondue pot. Stir occasionally so it does not scorch.

For dipping: cube one loaf Italian bread with crust and fry in butter.

*This is a fun dish to serve to a small gathering of friends.*

Carole Hoover  
Lancaster Co. Dairy Promotion

## WALKING TACO

8-ounce package cream cheese, softened  
1 medium to large green pepper, finely chopped  
1 medium to large tomato, chopped fine  
16-ounce bottle salsa, mild to medium  
8-ounces grated mozzarella cheese

Spread cream cheese on 10-inch plate. Spread tomatoes and green peppers on top of cream cheese. Pour salsa on top. Sprinkle with grated mozzarella cheese. Serve with tortilla chips on side. Can be doubled if desired.

Jill Hoover  
Lancaster Co. Alternate Dairy Princess



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