



## Recipes For Simply Elegant New Year's Entertaining

Buffets are a easy and fun way to entertain family and friends. Try a New Year's buffet with lots of hors d'oeuvres in a large variety of food.

### Hors d'oeuvre suggestions:

1. Cut stuffed olives in half and place on cocktail picks with a tiny cube of cheese in center.

2. Place fresh-cooked shrimp on cocktail picks; serve with well-seasoned cocktail sauce in hollowed-out, notched lemon cup.

3. Arrange any of the following on cocktail picks: sweet pickle and cube of luncheon meat; lightly browned mushroom and stuffed olive; cheese cube, half a stuffed olive, and pickled onion; browned cocktail sausages.

4. Wrap a half slice of bacon around any of the following; fasten with cocktail pick and broil: stuffed olives, oysters, fresh shrimp, or prunes stuffed with peanut butter.

5. Fill 2-inch celery pieces with: cream cheese and drained, crushed pineapple; pimiento cheese and chopped ripe olives; flaked crab meat and lemon mayonnaise; or mashed avocado seasoned with lemon juice, salt, and grated onion.

6. Combine cream cheese with chopped onion or chives; form in small balls on cocktail picks, and roll in finely chopped dried beef, grated carrot, minced parsley, or finely chopped nuts.

7. Core center of dill pickle; stuff with pimiento cheese; chill and cut in slices.

8. Put halves of pecans or California walnuts together with creamed blue cheese or a small amount of anchovy paste.

9. Cut frankfurters in 1-inch pieces; split lengthwise almost through; fill with prepared mustard and sliver of pickle; fasten together with cocktail pick. Broil.

10. Marinate 1-inch cooked asparagus tips in French dressing; roll in ham slices a little narrower than asparagus and fasten with cocktail picks.

11. Spread ½-inch cube of salami or other prepared or canned luncheon meat with cream cheese. Roll in chopped parsley.

12. Roll thin dried-beef slice in cornucopia shape; fill with mixture of cream cheese and horseradish; garnish with sprig of water cress or parsley.

13. Cream three parts blue cheese with one part anchovy paste; form in small rolls; chill; wrap in lettuce strips and fasten with cocktail picks.

14. Mash yolks of hard-cooked eggs; blend with mayonnaise and add finely shredded dried beef; refill egg whites with this mixture.



For a New Year's Eve gathering, serve a variety of foods buffet style.

15. Spread thin slices Canadian bacon with prepared mustard and horseradish; roll, fasten with toothpicks, and broil.

16. Moisten sieved cottage cheese with catsup; season to taste with Worcestershire sauce, salt, and pepper; form in tiny balls and roll in grated raw carrot.

17. Roll pineapple chunks in softened cream cheese, then in chopped mint leaves.

18. Stuff chilled cooked prunes and apricots, figs, and dates with:

(1) Cream cheese and pineapple tidbits.

(2) Nippy cheese and chopped nuts.

### CRAB MEAT-BACON ROLLS

½ cup tomato juice

1 well-beaten egg

1 cup dry bread crumbs

Dash salt

Dash pepper

½ teaspoon chopped parsley

½ teaspoon chopped celery leaves

1 6½-ounce can crab meat, flaked

12 slices bacon, cut in half

Mix tomato juice and egg. Add crumbs, seasonings, parsley, cel-

ery leaves, and crab meat.

Mix thoroughly; roll into finger lengths; wrap each roll with ½ slice bacon and fasten with toothpick. Boil, turning frequently to brown evenly. Makes about two dozen rolls.

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### SNACK-STYLE SHRIMP

2½ pounds shrimp

½ cup celery tops

½ cup mixed pickling spices

3½ teaspoons salt

1 pint sliced onions

7 or 8 bay leaves

1¼ cups salad oil

½ cup white vinegar

2½ tablespoons capers and juice

2½ teaspoons celery seed

1½ teaspoons salt

Dash Tabasco sauce

Cover shrimp with boiling water. Add celery tops, pickling spices, and salt. Bring to boil and simmer shrimp 10 to 12 minutes.

Drain; cool with cold water. Peel under cold running water. Remove black line.

Alternate cleaned shrimp and sliced onions in shallow dish. Add bay leaves.

Combine salad oil, vinegar, capers and juice, celery seed, salt, and Tabasco sauce. Mix well; pour over shrimp and onions. Cover and store in refrigerator at least 24 hours for best flavor.

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### HAM ROLLS

Combine one 3-ounce package cream cheese, 6 chopped stuffed olives, 1 teaspoon horseradish, 2 tablespoons cream, salt, and pepper; spread on slices of boiled ham; roll; fasten with cocktail picks.

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er sorbent paper. Makes 1 dozen fish balls.

Note: If canned codfish is used — reduce potatoes to ½ cups and increase codfish to 3 cups.

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### CRABMEAT BALLS

½ cup tomato juice

1 well-beaten egg

1 cup dry bread crumbs

Dash salt and pepper

½ teaspoon chopped parsley

½ teaspoon chopped celery leaves

1 6½-ounce can crab meat, flaked

1 slightly beaten egg

¼ cup fine, dry bread crumbs

Mix tomato juice and egg. Add crumbs, seasonings, parsley, celery leaves, and crab meat. Mix thoroughly; roll into balls. Dip in slightly beaten egg, then in fine, dry bread crumbs. Fry in deep fat (370 degrees) till golden. Serve on cocktail picks. Makes 24.

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### BLUE-CHEESE ROLLS

2 3-ounce packages cream cheese

⅛ pound blue cheese

2 tablespoons finely chopped celery

1 tablespoon finely chopped onion

Dash cayenne pepper

Salad dressing or mayonnaise

1½ cups finely chopped California walnuts

Blend cheese. Add celery, onion, cayenne, and salad dressing. Form in tiny rolls. Roll in nuts and chill. Makes 16 to 20 rolls.

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### CELERY PIN WHEELS

Separate stalks from 1 bunch celery. Fill each stalk with nippy spreading cheese. Put stalks back together; tie firmly and chill. Slice crosswise ¼- to ½-inch thick.

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### GLOUCESTER CODFISH BALLS

1½ cups freshened shredded salt codfish

3 cups diced raw potatoes

2 tablespoons butter

¼ teaspoon pepper

1 beaten egg

Freshen codfish by soaking in water several hours or overnight.

Cook potatoes and codfish in boiling water until potatoes are tender; drain. Mash, and add remaining ingredients; beat thoroughly.

Drop from tablespoon into shallow fat, hot enough to brown bread cubes in 40 seconds; fry until golden brown. Drain on ab-

## Featured Recipe

Simply elegant entertaining can be simple if you ask guests to bring hors d'oeuvre or canapes to serve buffet style.

Canapes are a finger food that has a built in bread component such as puff pastry, baked dough, tortilla or crackers.

Hors d'oeuvre are usually finger foods but may require a toothpick, skewer or small fork. Hors d'oeuvres may be served hot or cold and include spreads, dips, fruits, vegetables, meat, seafood, egg or nut categories.

Try this recipe from Arlinda Miller, Wernersville.

### 'CRABULOUS' BAKED CRAB DIP

2 packages cream cheese

3 large cloves of garlic, roasted

1 pound crabmeat

½ pint sour cream

4 tablespoons mayonnaise

Juice of half a lemon

2 tablespoons Worcestershire sauce

1 teaspoon dry mustard

½ cup grated cheddar cheese, divided

Soften cream cheese. Add garlic, crabmeat, sour cream, mayonnaise, lemon juice, Worcestershire sauce, dry mustard, and half the cheddar cheese. Put in an 8-inch baking dish and sprinkle remaining cheese on top. Bake at 350 degrees for 45-50 minutes. Serve hot with crackers. Serves 8-12.

To roast garlic, slice off top of garlic exposing cloves. Place garlic on aluminum foil and sprinkle with olive oil, salt and pepper. Seal in foil. Bake at 350 degrees for 45 minutes. Cool and squeeze to release garlic.

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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