

Fiddler's Dream 2008-2009 Snack Food

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1 First Night

1.1 Lone Star Caviar, Lynda Katz, Arlington, TX

2 medium tomatoes, seeded and chopped 15-oz can black-eyed peas, rinsed and drained
1 medium bell pepper, chopped (1 1/3 cups) 1/2 cup sliced green onions
1/2 cup snipped fresh cilantro leaves 2 T. lemon juice
2 cloves garlic, minced 1/4 t. ground cumin, divided
2 t. chili powder 1 t. garlic powder
2 serrano peppers, seeded and finely chopped
1 to 2 jalapeno peppers, seeded and finely chopped

Combine tomatoes, peas, bell pepper, onions, cilantro, lemon juice, serrano peppers, jalapeno peppers, garlic, 1/4 t. cumin, and salt in a medium mixing bowl. Cover with plastic wrap. Chill at least 4 hours to blend flavors, stirring occasionally.

Serve with celery sticks, chips, or crackers

1.2 Whiskey Balls

2 c. vanilla wafer crumbs 1 1/4 c. confectioner's sugar, sifted
1 c. chopped pecans 1 1/2 T. cocoa
5 T. whiskey

Mix crumbs, 1 c. confectioner's sugar, pecans, cocoa, and whiskey together. Form into walnut-size balls and roll in additional confectioners' sugar. Chill until serving time. Makes about 40.

1.3 Earl Grey Tea Cookies

2 c. all purpose flour 1/2 c. granulated sugar
1/2 c. confectioner's sugar 2 T. Earl Grey tea leaves, about 6 tea bags
1/2 t. salt 1 t. vanilla
1 c. unsalted butter, cut into pieces

Heat oven to 375 degrees. Pulse together all the dry ingredients in a food processor until the tea leaves are pulverized. Add the vanilla, 1 t. water, and butter. Pulse together until the dough is formed. Divide in half, roll into a 12-inch log, about 2 inches in diameter. Wrap in plastic and chill for 30 minutes. Slice each log into disks, 1/2 inch thick. Place on parchment or foil-lined

baking sheets, 2 inches apart. Bake until the edges are just brown, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire rack.

1.4 Fresh Vegetable Tray with ranch dip

2 Second Night

2.1 Orange Bulgur, Neia Izen, Plano

1 c. fine bulgur	1 c. water
1/4 c. fresh lemon juice	1/3 c. olive oil
1/2 c. chopped red onion	1/4 c. chopped fresh mint leaves
1/4 c. chopped fresh parsley	6 T. roasted pine nuts
1/4 c. currants	
2 navel oranges (or sections from 4 Clementine oranges)	

Stir together bulgur, water, lemon juice, and oil. Let mix stand at room temperature until liquid is absorbed, about 30 minutes. Fluff with fork.

With a serrated knife, cut away skin and pith from oranges. Cut sections from membranes and add to bulgur with remaining ingredients. Stir well. Let stand covered for 30 minutes before serving.

2.2 Tomatoes, Basil, and Mozzarella Cheese

2.3 Fresh Vegetable Tray with ranch dip

2.4 Devilled Eggs, with green onions or with green onions and bacon bits

2.5 P.F. Chang's Lettuce Wraps

8 dried shiitake mushrooms	1 Teaspoon cornstarch
2 Teaspoon dry sherry	2 Teaspoon water
salt and pepper	1-1/2 pounds boneless, skinless chicken
5 Tablespoon oil	1 Teaspoon fresh minced ginger
2 cloves garlic, minced	2 green onions, minced

2 small dried chilis, (optional) 8 Ounce can bamboo shoots, minced
8 Ounce can waterchestnuts, minced
1 package cellophane Chinese rice noodles, prepared according to package

Cooking Sauce:

1 Tablespoon Hoisin sauce	1 Tablespoon soy sauce
1 Tablespoon dry sherry	2 Tablespoon oyster sauce
2 Tablespoon water	1 tsp. sesame oil
1 tsp. sugar	2 tsp. cornstarch

Iceburg lettuce "cups"

Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems. Minces mushrooms. Set aside. Mix all ingredients for cooking sauce in bowl, and set aside. In medium bowl, combine cornstarch, sherry water, soy sauce, salt, pepper, and chicken. Stir to coat chicken thoroughly. Stir in 1 tsp. oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 TBSP oil, then add chicken and stir fry for about 3-4 minutes. Set aside. Add 2 TBSP oil to pan. Add ginger, garlic, chilies(if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until thickened and hot. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.

2.6 Morning Pie, Ben Smith, Dallas

2 c. cottage cheese	2/3 c. sugar
3 eggs	1/4 t. orange extract
2 T. all-purpose flour	1 t. grated orange rind
1 T. orange juice concentrate	frozen pie shell

Preheat oven to 350. In a large bowl, beat cottage cheese with an electric mixer on high speed for one minute. Add eggs, sugar, flour, orange rind, orange juice, and orange extract; blend well. Pour into pie shell and bake for 50 minutes-until inserted knife comes out clean. Refrigerate overnight and serve chilled.

2.7 Cranberry Nut Bread

1 c. chopped fresh cranberries	3/4 c. chopped nuts
1 T. grated orange peel	2 c. all purpose flour

1 c. sugar	1 1/2 t. baking powder
1 t. salt (optional)	1/2 t. baking soda
2 T. shortening	3/4 c. orange juice
1 egg, beaten well	

Preheat oven at 350 degrees. Liberally grease and lightly flour 9X5X3 inch loaf pan. Individually prepare cranberries, nuts and orange peel for use. Set aside. Mix flour, sugar, baking powder, baking soda, and salt together in a bowl. Cut in shortening. Stir in orange juice, egg and orange peel, mixing just enough to moisten. Fold in cranberries and nuts. Spoon mixture into prepared pan. Bake for 60 minutes or until wooden pick inserted in center comes out clean. Cool on wire rack for 15 minutes. Remove loaf from pan, cool completely. Wrap and store overnight. Can be frozen for up to three months in ziplock bag.

2.8 Cheddar Cookies

1/2 lb. sharp cheddar cheese	1/2 lb. butter
2 c. flour	1/2 t. hot red pepper flakes
Rice Krispies - 2 c., add last	

Roll into 1/2 inch balls. Bake at 350 degrees for 15-20 minutes.

2.9 Whiskey Balls

2 c. vanilla wafer crumbs	1 1/4 c. powdered sugar
1 c. chopped pecans	1 1/2 t. cocoa
6 T. whiskey	

Roll in powdered sugar and chill.

2.10 Chocolate Bourbon Balls

1 c. semisweet chocolate pieces	1/4 c. sugar
3 T. light-colored corn syrup	1/2 c. finely chopped walnuts
2 1/2 c. finely crushed vanilla wafer crumbs (about 55 wafers)	
coarse sugar, powdered sugar, or unsweetened cocoa powder	
semisweet chocolate pieces, optional	
6 T. bourbon or rum	

In a heavy saucepan, heat and stir 1 c. chocolate pieces over low heat until chocolate is melted. Remove from heat.

Stir in granulated sugar and corn syrup. Add bourbon; stir until mixed. Add vanilla wafer crumbs and walnuts to chocolate mixture; stir until mixed. Let stand at room temperature for 30 minutes.

Shape mixture into 1-inch balls. Roll balls in coarse sugar, powdered sugar, and/or cocoa powder to coat. If desired, drizzle with melted chocolate.

2.11 Nestle Toll House Chocolate Chip Cookies

2 1/4 c. all-purpose flour	1 t. vanilla
1 t. baking soda	2 large eggs
1 t. salt	2 c. semi-sweet chocolate morsels
1 c. butter or margarine, softened	1 c. chopped nuts
3/4 c. sugar	3/4 c. packed brown sugar

Preheat oven to 375 degrees. Combine flour, baking soda, and salt in small bowl. Beat butter, sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoons onto ungreased baking sheets.

Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes 5 dozen cookies.

PAN COOKIE VARIATION: grease 15X10-inch jelly roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20-25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen cookies.

2.12 Cream Cheese Ball with Triscuit Crackers, Colleen Tehan, Dallas, TX

2 8-oz. pkg. cream cheese, softened	1 jar Armor dried beef, finely chopped
1 small bunch of green onions, finely chopped	finely chopped pecans and parsley flakes

Roll and slice beef. Chop onions with tops. Mix all ingredients and roll in balls. Roll in finely chopped pecans and parsley flakes. Refrigerate at least six hours.

until the beans are soft but not falling apart. This will take anywhere from 2-3 hours, depending on the age and quality of the beans. Only add hot water if the level gets low—never add cold water.

3.4 Brown Rice

3.5 Sausage Rolls, Linda Haas, Dallas (now in S.C.)

1 package cooked mini sausage links

2 cans refrigerated Pillsbury crescent roll dough

Lay out dough on cutting board, slicing into two-inch strips. Wrap dough around sausage links, place on ungreased baking dish, and cook for dough directions.

3.6 Snickerdoodles, Marilyn Cooper, Pflugerville

2 1/4 c. flour

1 1/2 c. sugar

2 t. cream of tartar

2 eggs

1 t. baking soda

1 t. vanilla

1/2 c. butter

3 T. sugar

1/2 c. shortening

3 T. cinnamon

Sift together dry ingredients. Cream butter, shortening, and sugar. Add eggs and vanilla. Add dry ingredients. Shape into 1-inch balls. Combine sugar and cinnamon. Roll balls in mixture. Place 2 inches apart on ungreased baking sheet.

Bake at 400 degrees for 8-10 minutes.

3.7 Annie Watkins' World Best Cookies, Marilyn Cooper, Pflugerville

1 c. butter

1 c. crushed corn flakes (3 c. uncrushed)

1 c. sugar

1/2 c. coconut

1 c. brown sugar

1/2 c. walnuts

1 c. oil

3 1/2 c. flour

1 t. vanilla

1 t. soda

1 c. oatmeal

1 t. salt

Cream butter and sugars. Add egg, oil, and vanilla; mix well. Stir in oats, corn flakes, nuts, and coconut. Sift together flour, soda, and salt; add to batter. Form into balls the size of walnuts. Put on ungreased cookie sheet. Flatten with fork dipped in water.

Bake at 325 degrees for 12 minutes. Let cool briefly on cookie sheet before transferring to wire rack.

3.8 Chocolate Crackle Cookies

4 oz squares of unsweetened chocolate, melted and cooled
1/2 c. oil
4 eggs
2 c. flour
1/2 t. salt
1/2 c. powdered sugar
2 c. sugar
2 t. vanilla
2 t. baking powder
1/2 c. chopped walnuts

Preheat oven to 350. Grease cookie sheet. Beat chocolate, oil, and sugar. Beat in eggs. Add vanilla. Beat flour, baking powder, and salt into mix. Stir in walnuts and chill for at least two hours. Drop by teaspoons, roll in powdered sugar. Bake 10-12 minutes.

3.9 Party Corn Relish

2 c. frozen corn
1/3 c. diced red onion
finely grated zest of 1/2 lime
1 t. very finely minced jalapeno
2 T. chopped flat leaf parsley
2 ripe plum tomatoes, seeded and diced to 1/4-inch
1 cucumber, peeled and cut into 1/4-inch slices
1 T. olive oil
juice of 1/2 lime
1 t. very finely minced garlic
salt and pepper

Rinse corn and remove to a large bowl. Add the cucumber, tomatoes, lime zest, jalapeno and garlic to kernels, toss together gently. Before serving, toss with lime juice and olive oil. Season with salt and pepper. Toss with parsley. Serve immediately or refrigerate for 24 hours.

3.10 Lentils with Spinach

Trim 1/2 lb. spinach and wash well. Tear leaves into bite-sized pieces and set aside.

In a large saucepan, combine 1 qt. water, 1/2 c. lentils (picked over and rinsed), 1 finely chopped carrot, 1/4 c. finely chopped onion, 2 minced garlic cloves, and 1 dried bay leaf; bring to boil. Reduce heat, partially cover, and simmer until lentils are tender, 15-20 minutes. Drain and discard bay leaf.

Return lentils and vegetables to the saucepan. Add the reserved spinach, 1 T. olive oil, $\frac{1}{2}$ t. salt, and $\frac{1}{8}$ t. pepper. Cook over medium-low heat until the spinach wilts and the lentils are heated through, about 2 minutes. Transfer to serving bowl with slotted spoon.

3.11 Keftethes, Dorcas Hand, Houston

1 lb. minced beef or veal	1 chopped onion
1 egg	olive oil
2 chopped mint leaves	flour
salt, pepper, oregano	

Mix meat, mint, egg, and onion. Season with oregano, salt, and pepper. Form into egg-sized balls. Heat oil. Roll the meatballs in flour and place in hot oil. When turning brown, turn, cook other side and serve hot.

3.12 Creamy Dip

1 c. reduced fat mayonnaise	1 c. plain, nonfat yogurt
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Mince an onion and stir into dip. Add red pepper, garlic, or chili powder.

3.13 Carmelized Onion Dip with Fritos

(Serve with pita chips)

3 c. chopped onions (about 2 medium)	3 T. low-fat sour cream, divided
3 T. light mayonnaise	$\frac{1}{4}$ t. Worcestershire sauce
$\frac{1}{8}$ t. salt	
dash of ground red pepper	cooking spray
2 T. (1 oz.) block-style, less fat cream cheese, softened	

Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add onion, sauté 2 minutes. Reduce heat to low, cover and cook for 20 minutes or until golden brown, stirring frequently. Remove from heat, cool.

Combine 1 T. sour cream and cream cheese, stirring well. Add remaining sour cream, mayonnaise, and remaining ingredients, and stir well to combine. Cover and refrigerate overnight.

3.14 Black Bean Salsa

1 $\frac{1}{4}$ c. cooked black beans	$\frac{1}{2}$ c. finely diced red onion
2 T. Spanish-sherry vinegar	$\frac{1}{2}$ T. chopped cilantro
1 T. extra virgin olive oil	$\frac{1}{2}$ t. salt and pepper

1 Scotch Bonnet chile, seeded and minced
3/4 c. each diced papaya, mango, and fresh pineapple

Combine ingredients and refrigerate. Can be made 12 hours ahead.

3.15 Tomato and Lentil Soup

2 T. olive oil	1 1/2 cups finely chopped onion
1/2 c. finely chopped carrot	1/2 c. finely chopped celery
2 garlic cloves, minced	5 1/2 c. water
1 1/2 c. dried lentils	2 T. chopped fresh dill
2 bay leaves	1 dried red chile pepper
1 8-oz. can of tomato sauce	1 T. balsamic vinegar
3/4 t. salt	1/4 t. freshly ground black pepper
3/4 c. crumbled feta cheese	

Heat oil in a large Dutch oven over medium heat. Add onion, carrot, celery, and garlic. Cook 10 minutes or until vegetables are tender, stirring frequently. Add water, dried lentils, 1 T. of dill, bay leaves, dried chile, and tomato sauce. Bring to a boil, reduce heat, simmer 30 minutes or until lentils are tender. Stir in remaining dill, vinegar, salt, black pepper. Discard bay leaves and dried chile. Sprinkle with feta cheese.

3.16 Fig Cake

3 eggs	1 c. mashed fig preserves
1 1/2 c. sugar	1 c chopped nuts
1 c. oil	1 t. vanilla
2 c. flour	1 t. soda, cinnamon, and allspice
1 c. buttermilk	

Cream eggs, sugar, and oil. Sift flour, soda, salt, and spices. Add to cream mixture. Alternating with buttermilk, add figs, vanilla, and nuts. Pour into greased, floured tube pan. Bake at 325 for one hour.

3.17 Compota de Frutas to serve with Fig Cake

6 dried figs	6 prunes
6 dried apricots	1/2 c. golden raisins
1/2 c. apple brandy	1 c. dry white wine
1 c. water	1/2 c. sugar
1 t. grated lemon rind	2 t. grated orange rind

1 apple, peeled and cut into wedges

1 pear, peeled and cut into wedges

Combine first five ingredients in a microwave safe bowl. Microwave at HIGH one minute. Set aside.

Combine white wine, water, sugar, and rinds in a medium saucepan, stirring well. Bring to a boil. Add dry fruit mixture, cover, reduce heat, and simmer 10 minutes, stirring occasionally. Add apple, cover and cook 5 minute, stirring occasionally. Add pear, cover and cook 5 minutes, stirring occasionally. Remove from heat. Cover and let stand at room temperature for two hours.

4 Fourth Night

4.1 Curried Wheat Berry Salad, Whole Foods

4 c. wheat berries, soaked and cooked

1 each red/yellow/green pepper, chopped

1 c. raisins

1 c. slivered almonds

1/2 c. canola oil

1/4 c. honey

4 t. curry

1 c. fresh chopped parsley

1/2 t. black pepper

sea salt to taste

dash of Tabasco

Mix canola oil, honey, and curry. Combine remaining ingredients and pour oil mixture over. Let stand covered at room temperature for 30 minutes.

(To cook wheat berries, soak at least $\frac{1}{2}$ hour, cook in a covered saucepan, bringing to boil, then lower heat and simmer for an additional 30 minutes.)

4.2 Amaretto Chunk Cookies

2 1/2 c. all purpose flour

1 t. baking soda

1 t. baking powder

1/2 t. salt

1 c. (2 sticks) butter or margarine, softened

1 c. packed brown sugar

2 large eggs

1 T. amaretto liqueur

2 t. almond extract

2 c. semisweet chocolate chips

1 c. sweetened flaked coconut

1 c. sliced almonds

Preheat oven to 375 degrees. On waxed paper, combine flour, baking soda, baking powder, and salt.

In large bowl, with mixer at medium speed, beat butter and sugars until creamy. Beat in eggs, amaretto, and extract. Reduce speed to low; beat in flour mixture just until blended. Stir in chocolate chips, coconut, and almonds.

Drop dough by heaping measuring tablespoons, 2 inches apart, on ungreased large cookie sheet. Bake cookies 10-12 minutes or until golden around the edges. Transfer to wire cooking rack to cool.

Repeat with remaining dough.

Store cookies in tightly covered container at room temperature up to 1 week or in freezer up to 3 months.

4.3 Cherry Winks

1/2 c. sugar	1/3 c. shortening
1/2 t. baking powder	1/4 t. salt
1 egg	1 T. milk
1 c. flour	1/2 c. chopped raisins
1/2 c. chopped walnuts	1 t. finely shredded lemon peel
2 c. wheat flakes, crushes	18 candied cherries, halved

Preheat oven to 400 degrees. In a large bowl, beat sugar, shortening, baking powder, and salt with an electric mixer on medium high for 30 seconds.

Beat in egg, milk, and vanilla until combined. Beat in as much of the flour as you can with mixer. Stir in remaining flour with a wooden spoon. Stir in raisins, walnuts, and lemon peel.

Drop dough, a teaspoonful at a time, into a bowl of crushed wheat flakes. Toss lightly to coat dough with flakes. Place cookies two inches apart on an ungreased cookie sheet. Top each cookie with a candied cherry half.

Bake in preheated oven for 7-8 minutes or until bottoms are light brown.

Transfer to wire racks to cool. Makes 36.

(Baked cookies can be placed in layers separated by waxed paper in an airtight container and frozen for up to 3 months.)

4.4 Russian Tea Cakes

2 sticks butter, softened	1/2 c. Splenda
2 c. Carb Solutions vanilla shake mix	2 t. vanilla extract
1 T. soy protein powder	1/4 c. pecans, chopped finely

Preheat oven to 375. In a medium bowl, cream butter, shake mix, protein powder, and Splenda thoroughly. Stir in vanilla and pecans until well blended. Shape into 40 1-inch balls and place on a nonstick cookie sheet 1 $\frac{1}{2}$ inches apart. Bake for 11-13 minutes or until lightly browned and set.

Coating

1/4 c. Splenda

1/4 c. Carb Solutions

2 T. pecan meal, toasted

In a small, shallow bowl, mix all ingredients thoroughly. While cookies are still slightly warm, carefully roll in coating, shaking off excess. These are quite delicate but will firm up when refrigerated. Cool to room temperature. Store in refrigerator. Best when served cold.

Makes 40 cookies.

4.5 Sugar Cookies with Minced Meat

1/2 c. unsalted butter

3/4 c. packed light brown sugar

1 t. vanilla extract

1 large egg

2 c. all-purpose flour

1/2 t. baking powder

1/4 t. sea salt

Beat butter, sugar, and vanilla until light and fluffy. Beat in egg until well blended. In a separate bowl, combine flour, baking powder and salt; then, with the mixer at low speed, beat into butter mixture to blend well. Form dough into long cylinders, wrap in plastic, and refrigerate until firm. Slice into $\frac{1}{4}$ -inch slices. Spoon minced meat. Bake at 350 for 10-12 minutes. Cool on wire rack and store in airtight container.

4.6 Moroccan Meatballs in Tomato Sauce

1 1/2 lb. ground beef or lamb

3 t. paprika (divided use)

2 t. ground cumin (divided use)

1 large clove of garlic

1/4 c. olive oil

1 small onion, roughly chopped

12 fresh parsley sprigs (divided use), finely chopped

1 15-oz. can of diced tomatoes in juice, drained

To make meatballs, place beef in a large bowl. Measure in 1 $\frac{1}{2}$ t. of paprika, 1 t. cumin, half of the chopped parsley, and 1 t. salt. Mix or knead to thoroughly distribute flavorings through meat. Roll meat into 1-inch balls; set aside.

To make sauce, turn on food processor. Drop garlic through the feed tube. Let machine run until garlic is finely chopped, then stop. Remove lid and scrape down sides of processor.

Add drained tomatoes, olive oil, tomato paste, and chopped onion. Add the remaining 1 ½ t. cumin and the rest of the parsley. Season with ½ t. salt. Process until nearly smooth.

Scrape into pan or deep skillet that is about 10 inches across (size is important). Set over medium heat. Bring to a boil and cook 2-3 minutes. Remove pan from heat.

Nestle meatballs into sauce in a single layer. Swirl pan gently to ensure all meatballs are covered with sauce.

Set over medium heat with lid slightly ajar and cook 10-12 minutes, until meatballs are cooked through. Taste and stir in more salt, if necessary.

If sauce is thick, add a little water. Serve with couscous.

4.7 Layered Bean Dip with Tortilla Chips

BEAN LAYER

2 cans refried black beans	1/4 c. chopped cilantro
1/2 t. freshly grate lime peel	2 T. fresh lime juice
1 T. chili powder	

Mix ingredients in a medium bowl. Shape into a 9-inch square on plate.

GUACAMOLE LAYER

2 large, ripe avocados	2 T. fresh lime juice and minced red onion
1 t. each salt and hot pepper sauce	1 T. chopped cilantro
1 c. sour cream	1 c. shredded Monterey Jack cheese
2 c. salsa	

Halve and seed avocados, scoop flesh into a medium bowl. Add lime juice, red onion, salt, and hot sauce and mash until dip consistency with some small avocado chunks visible. Mound in center of bean layer; spread into 8-inch flat square. Sprinkle guacamole with chopped cilantro.

Top with sour cream, letting some guacamole show. Then sprinkle with cheese, letting the sour cream show. Spoon three diagonal rows of drained salsa on top.

4.8 Herbed Cheese Filling with Celery Sticks

2 8-oz. pkg. cream cheese	1 large clove garlic, minced
2 t. fresh chives, minced	2 t. fresh dill, minced
1 t. lemon pepper seasoning	

Mix and spread on 50 celery sticks

4.9 Warm Crab and Mushroom Dip

2 T. unsalted butter	8-oz. mushrooms, thinly sliced
1/2 c. mayonnaise	6 oz. cream cheese, at room temperature
1 T. tomato paste	1 T. Dijon mustard
1/3 c. clam nectar	2 T. minced green onion, green part only
1/2 t. chopped fresh tarragon, or 1 t dried	1 c. cooked crab meat
1 c. freshly grated Parmesan cheese	

Melt butter in a large frying pan over high heat. Add mushrooms and fry, stirring frequently until browned. Remove from heat.

Combine mayonnaise and cream cheese until smooth. Stir in mustard and tomato paste. Add clam nectar and add to mushrooms. Stir over medium heat until heated through. Do not boil. Add chives, tarragon, crab, and Parmesan cheese and stir until cheese is melted.

4.10 Pumpkin Spice Bars

4 eggs	1 t. baking soda
2 c. sugar	3/4 t. salt
1 c. vegetable oil	1/2 t. ground ginger
16 oz. can pumpkin	1/4 t. ground cloves
2 c. flour	1/2 c. raisins
2 t. baking powder	1/2 c. chopped nuts
2 t. ground cinnamon	

Heat oven to 350 degrees. Grease jelly roll pan. Beat eggs, sugar, oil, and pumpkin. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger, and cloves. Mix in raisins. Pour batter into pan. Bake until light brown, 25-30 minutes. Cool. Frost with cream cheese frosting. Sprinkle with nuts. Cut into 2X1 1/2-inch bars.

Icing:

3 oz. cream cheese	1/2 c. plus 2 T soft butter
1 t. vanilla	2 c. powdered sugar

4.11 Zucchini Bread

1 c. nuts	1 t. vanilla
4 eggs	1 c. raisins

2 c. sugar

3 1/2 c. flour

1 t. cinnamon

2 c. grated zucchini

1 c. vegetable oil

1 1/2 t. salt

3/4 t. baking powder

Beat eggs, add oil, sugar, zucchini, vanilla. Mix dry ingredients. Combine ingredients and bake in loaf pan for 55 minutes at 350 degrees.