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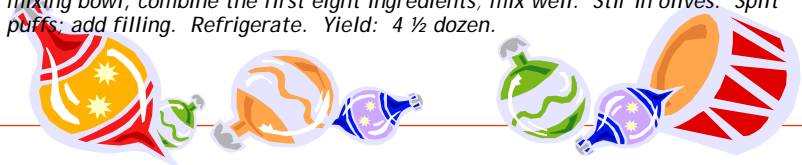
## Rye Party Puffs -Mrs. C's Home Décor

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### INGREDIENTS:

1 cup water                      ½ cup butter or margarine      ½ cup flour  
½ cup rye flour                2 tsp dried parsley flakes      ½ tsp garlic powder  
¼ tsp salt                        4 eggs                              caraway seeds  
Corned Beef Filling:        2 pkg-8 oz cream cheese, softened  
2 pkg-2 ½ oz thinly sliced cooked corned beef, chopped      ½ cup mayonnaise  
¼ cup sour cream              2 tbsp minced chives            2 tbsp diced onion  
1 tsp spicy brown or horseradish mustard              1/8 tsp garlic powder  
10 small stuffed olives, chopped

**DIRECTIONS:** In a saucepan over medium heat, bring water and butter to boil. Add flours, parsley, garlic powder & salt all at once; stir until smooth ball forms. Remove from heat, let stand for 5 minutes. Beat in eggs, one at a time, beat until smooth. Drop batter by rounded teaspoonfuls-2" apart onto greased baking sheets, sprinkle with caraway; bake at 400\* for 18-20 minutes or until golden brown. Immediately cut slit in each puff to allow steam to escape; cool on wire racks-. In mixing bowl, combine the first eight ingredients; mix well. Stir in olives. Split puffs; add filling. Refrigerate. Yield: 4 ½ dozen.



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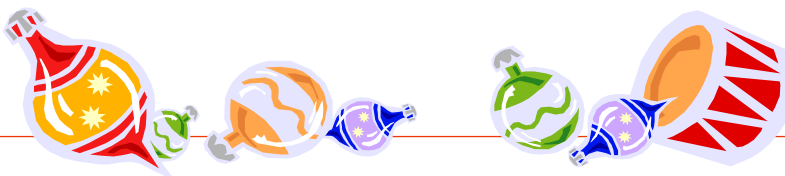
## Best Sandwiches Ever Radio Shack-Harlan

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### INGREDIENTS:

2 packages Hawaiian Sweet ROLLS                      Slices of: boiled ham, mesquite  
smoked turkey, havarti cheese & Swiss cheese.  
Sauce:                      1 stick butter, melted              1 tsp dry mustard  
1 tbsp Worcestershire sauce                      1 tbsp minced onion

**DIRECTIONS:** Do not pull Rolls apart-cut whole rolls in half lengthwise-lay bottom of rolls in 9 X 13 inch pan-may have to squeeze lightly together. Layer, in order: ham, havarti cheese, turkey, swiss cheese; top with the other half of rolls. Pour sauce mixture over the all, bake at 350\* for 15 minutes. Enjoy!!



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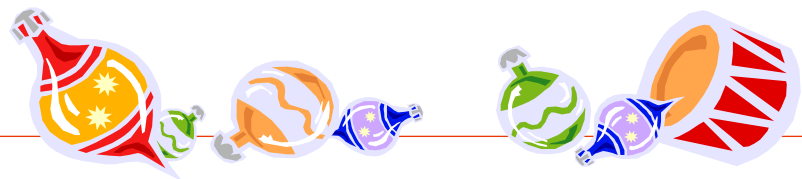
## Garbage Bag Snack Mix Pexton Pharmacy

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### INGREDIENTS:

1 Box Crispix Cereal      2 bags small pretzels      2 cans mixed nuts  
2 bags crispy cheetos      2 bags Bugles      1 box Honey Nut Cheerios  
1 box Cheez-its              2 TBSP garlic powder  
1 bottle Orville Redenbacher butter flavored oil

**DIRECTIONS:** Lightly dump first 7 ingredients into a 13 gallon (unperfumed) garbage bag. Mix oil and garlic powder. Pour over mixture in bag and shake gently. Leave in bag for 24 hours, shaking bag occasionally. Freezes well; serves 24.



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## Cathedral Cookies Harlan Veterinary Association

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### INGREDIENTS:

1 cup (6 oz) semisweet chocolate chips                      2 tbsp butter  
1 egg, beaten    3 cups pastel miniature marshmallows  
½ cup chopped pecans or walnuts (optional)  
1 cup flaked coconut

**DIRECTIONS:** In a heavy saucepan, melt the chocolate & butter over low heat, stirring occasionally. Stir a small amount into the egg, then return all to pan. Cook and stir over low heat for 2 minutes. Pour into a bowl, let cool for 15 minutes. Gently stir in marshmallows & nuts. Chill for 30 minutes. On a sheet of waxed paper, shape dough into a 1 ½-inch-diameter log. On second sheet, roll in coconut to coat sides. Wrap up tightly, twisting ends to seal. Freeze for 4 hours or overnight. Remove wax paper and cut into ¼" slices; store in airtight container in the refrigerator. Yield: about 5 dozen.

