
Quilter's Ruben Dip

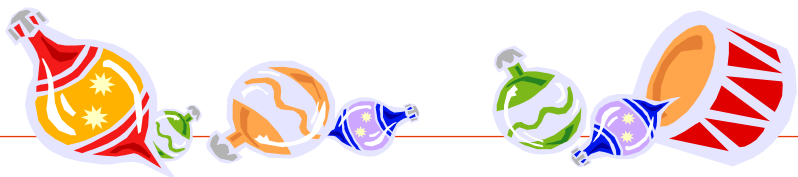
Stitchin' Tree Quilts & Precious Memories

INGREDIENTS:

½ cup mayonnaise
½ cup Thousand Island dressing
1 can (14.5 oz) sauerkraut, rinsed & squeezed dry
1 pound cooked corned beef, shredded
16 oz shredded Swiss cheese

DIRECTIONS: Mix all ingredients. Heat in mini-crock pot or warming dish. (You may need to add additional mayo and dressing if too dry.)

Serve with rye toast or rye crackers.



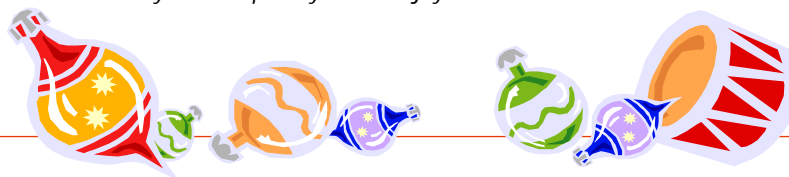
Raspberry Truffle Bars

Harlan Flower Shop

INGREDIENTS:

2 cups flour	12 oz white chocolate (not almond bark)
½ cup powdered sugar	12 oz semi-sweet chocolate chips
1 cup butter	2 cups raspberry jam
10 oz cream cheese	10 tablespoon butter (not margarine)
½ cup cream	

DIRECTIONS: Mix until crumbly, the flour, powdered sugar, and 1 cup butter. Pat crumb mixture into a 9 X 13 inch pan. Bake at 375* for 17 minutes. Spread 2 cups thick raspberry jam atop the crust; refrigerate. Beat the cream cheese and cream until smooth. Add melted white chocolate and mix. Carefully spread atop the raspberry jam layer; refrigerate. Melt the choc chips with 8-10 tbsp butter, stir well & spread atop white chocolate layer; refrigerate. Cut in small squares before the chocolate layer is completely hard. Enjoy!!



Cranberry Cheese Spread

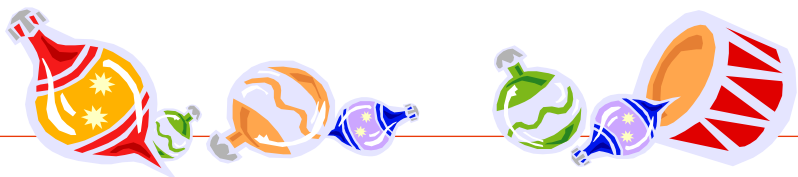
Fourth Generation

INGREDIENTS:

1- 8 oz package cream cheese, softened
2 tablespoon frozen orange juice concentrate, thawed
¼ cup dried cranberries
¼ cup chopped pecans

DIRECTIONS:

Mix all ingredients. Refrigerate 2 hours. Take out 30 minutes before serving. Serve with crackers.



Chocolaty Pecan Pie Bars

Corley Community Club

INGREDIENTS:

1 ¼ cup all purpose flour	1 cup confectioner's sugar
1/3 cup unsweetened cocoa powder	1 egg
1 cup butter, softened	1-14 oz can sweetened condensed milk
2 cups chopped pecans	

DIRECTIONS: Preheat oven to 350 degrees. Grease a 9 X 13 inch pan. In a medium bowl, cream together the butter, powdered sugar until smooth. Combine the flour and cocoa; stir into the creamed mixture. Spread in pan, and bake for 12 minutes; set aside. In a small bowl, stir together the egg, sweetened condensed milk and pecans. Pour over prepared crust. Bake for an additional 20 minutes, until set and lightly browned. Cool in pan before cutting into bars. Yield: 24 bars.

