Nutrition News

Family Memories from the Kitchen

**Miniature Cheesecakes**

½ cup graham cracker crumbs
2 tablespoons butter or margarine, melted
8 ounces cream cheese, softened
¼ cup sugar
1 egg
½ teaspoon vanilla
10 ounces cherry preserves

Combine graham cracker crumbs and butter; mixing well. Line muffin pan with paper liners. Spoon 1 teaspoon graham cracker mixture into each liner; gently press into bottom. Beat cream cheese with mixer until light and fluffy; gradually add sugar and mix well. Add egg and vanilla; beat well. Spoon mixture into liners. Bake at 350º for 10 minutes. Place cherry preserves in a saucepan; heat just until preserves melt. Spoon 1 teaspoon preserves over each cheesecake. Chill thoroughly. Makes 2 dozen.

**Italian Sandwich**

1 pound Pepperidge Farms Italian bread loaf
Romaine lettuce (Iceberg will work too)
8 ounces Genoa salami (salami works well, Genoa has more garlic etc.)
1-7 ounces jar roasted peppers, drained
1 bag Sargento Italia blend cheese (has about 6 different cheeses)
1 cup hot mixed pickled vegetables (found in pickle section)
½ cup Italian dressing

Mix vegetables, dressing, and cheese, set aside. Hollow out top and bottom of bread. Layer bottom half with lettuce, salami, and peppers. Fill top half with veggie mix. Put halves together. Place on wax paper, slide back into bread plastic, refrigerate. Best if constructed about 24 hours prior to serving. Slices well after refrigeration.

**Old Fashion Molasses Cookies**

¾ cup shortening
¼ cup molasses
1 cup sugar
1 egg
2 cups all-purpose flour
½ teaspoon cloves
½ teaspoon salt
½ teaspoon ginger
1 teaspoon cinnamon
2 teaspoons baking soda

Melt shortening in a sauce pan over low heat. Remove from heat and allow to cool. Add molasses, sugar and egg. Beat well. Sift flour, soda and spices. Add flour mixture to molasses mixture and mix well. Wrap in plastic and chill overnight. Form into 1-inch balls and roll each in granulated sugar. Place on a lightly greased cookie sheet and bake for 8 to 10 minutes at 350º. Cool before serving.

**Party Cheese Ball**

2-8 ounces packages cream cheese
1-2 ounces package Cheddar cheese, finely shredded
1 small jar chopped pimento
1 tablespoon finely chopped green pepper
1 tablespoon finely chopped onion
1 teaspoon lemon juice
2 teaspoons Worcestershire sauce
Dash cayenne pepper
Dash salt
Pecans, finely chopped
Cream cheeses together until well blended. Add other ingredients except pecans; mix well. Shape into a ball and roll in pecans. Wrap and refrigerate for several hours. Serve with crackers or chips. Makes 1½ pound cheese ball.

**Cream Cheese Ball**
- 2 packs cream cheese
- 2 cups sour cream
- 1 cup sour cream cheese
- 1 cup mayonnaise
- 1 cup sugar
- 4 eggs
- 1 cup flour
- 1 cup finely chopped pecans

Mix all ingredients together except pecans. Fold in pecans. Roll into a ball and wrap. Refrigerate for 4 hours. Serve with crackers or chips. Makes 1½ pounds.