



# FEED BAG

## RECIPES and HELPS

by Pauline Murphy

### Cranberry Nut Dessert

- 1-1/4 cups fresh or frozen cranberries
- 1/4 cup packed brown sugar
- 1/4 cup chopped walnuts
- 1 egg
- 1/2 cup sugar
- 1/2 cup all-purpose flour
- 1/3 cup butter, melted

Place cranberries in a greased 9 inch pie plate; sprinkle with brown sugar and nuts. In a small mixing bowl, beat egg; gradually add sugar. Beat in the flour and butter, mix well. Pour over berries. Bake at 325D for 40-45 minutes or until golden brown. Serve warm. Yield 6-8 servings. Easy and good to eat.

### Garlic Cheese Roll

- 1 1/2 pounds sharp cheddar cheese
- 1/2 pound Velveeta cheese soft
- 3 ozs. cream cheese soft
- 1/2 cup finely chopped pecans
- 1 tsp. seasoning salt
- garlic powder to taste (1/2 tsp. or more)
- chili powder
- chopped fresh parsley
- chopped pecans

Shred or grate cheddar and Velveeta cheese into a bowl. Mix in cream cheese, add pecans, seasoning salt, and garlic; mix well. Divide into 3 mounds, roll each into a log about 2 inches in diameter.

Roll one log in chili powder, one in parsley and one in pecans. Refrigerate several hours before serving. Slice 1/4 inch thick and serve with crackers, celery and/or other fresh veggies.

### Mushroom Mini-Muffins

- 1/2 cup plus 3 tbs. butter divided
- 1 cup finely chopped sweet or Vidalia onion
- 1 pound Portabells mushroom caps finely chopped
- 3/4 cup shredded mozzarella cheese
- 1/4 cup shredded Swiss cheese
- 1/2 cup finely chopped flat-leaf parsley
- 2 egg yolks beaten
- 1 tsp. sea salt
- 2 tsp. Italian seasoning
- 8 slices wheat bread

Preheat oven 350D. Melt 3 tbs. butter in a large skillet over medium heat, add onion and mushrooms. Sauté 6 minutes or until softened. Remove from heat. Stir in cheeses, parsley, egg yolks, salt and Italian seasoning. Melt 1/2 cup butter in a small sauce pan.

With a rolling pin, flatten each slice of bread, cut into four square pieces. Dip each slice of bread into butter, place into muffin cup. Top each with a tbs. of mixture.

Bake 350D for 20-25 minutes or until lightly browned. Garnish with extra cheese if desired. Good.

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