

SP/CE Rotary Family Favorite Recipes from December Holiday Social, 2017

1. Nancy and Scott Irving: Hot Crab Spread

- 1 8 oz. package cream cheese
- 1 Tbl. milk
- 2 tsp. Worcestershire sauce
- 1 7.5 oz. tin of drained, flaked crab meat
- 2 Tbl. chopped green onions
- Handful of slivered almonds

- Mix ingredients together and place in an 8-inch buttered casserole. Top with toasted, slivered almonds. Bake at 350 degrees for 15 minutes. Serve warm with crackers.

2. Jack Roberts: Holiday Cheese from the grandmother of his wife, Sherry.

- 8 oz. Wispride soft sharp cheddar cheese
- 16 oz. cream cheese
- 3 large hard boiled eggs
- 3.5 oz. or more of salad olives
- Small sprinkling of onion flakes
- Small amount of red sweet pepper

- Let both cheeses warm up and then blend together. Chop up the pepper, olives and egg and fold in. Best when made a day ahead, but still good at last moment.

3. Sue Sturtevant: Mom's Crabbies Appetizer

- 1 stick of butter
- 16 z. fresh Maine crabmeat
- 1 tsp. Worcestershire sauce
- 8 oz. Velveeta cheese
- 6 English muffins

- Melt together on stovetop. Spread on English muffins. Freeze 10 minutes. Bake at 350 degrees 15 minutes, then broil to make tops brown. Cut in quarters to serve.

4. Bob Knupp: Mother-in-law's Stollen

- 1 pint milk
- 2 cakes of yeast
- 8 cups sifted flour
- 1 pound of butter, softened
- 1 cup sugar
- 4 eggs

¼ cup of rum

Grated rind of 1 lemon

1 tsp. salt

½ cup chopped almonds

¾ pound raisins

- Scald milk and cool to lukewarm. Add crumbled yeast and 1 cup flour. Beat well and let stand in a warm place until light. Cream butter and sugar together, (reserving 3 Tbl. of the butter for brushing tops of loaves) and beat in eggs, one at a time. Add yeast mixture, rum, lemon rind, salt, almonds, raisins and remaining flour. Knead on a floured board until smooth and elastic. Cover and let rise until doubled in bulk. Divide on floured board into three loaves. Roll out slightly; press down center with a rolling pin. Brush with melted butter, fold over and brush top with melted butter. Place in a greased bread pan; let rise until double in bulk. Bake in a moderate oven (350 degrees) for 45-60 minutes. Cool slightly and brush with a frosting/sugar glaze. Makes three loaves.