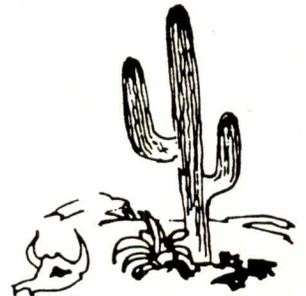


INTERNATIONAL TASTERS
BARRINGTON AREA BRANCH
AMERICAN ASSOCIATION OF UNIVERSITY WOMEN
SEPTEMBER 13, 1987

★ TEXAS BARBEQUE ★

Guacamole Mexican Fudge
Pepper Coated Cheese Wheel
Sassy Onion Dip
Smoked Beef Brisket Smoked Turkey
Home Style Potato Salad
Cole Slaw
Ranch Style Beans
5 Alarm Red Sauce
Corn Muffins Sour Dough Bread
Apple Pie Ice Cream



SASSY ONION DIP
Makes 2½ cups

Food processor or
blender

Time to prepare: 10 minutes

1 package (8 oz.) cream cheese, softened
2 teaspoons milk
1 cup sour cream
1/2 cup chili sauce
1 package (1.5 oz.) onion soup mix
1 tablespoon fresh lemon juice
1 tablespoon horseradish

In food processor combine cream cheese and milk.
Blend until smooth. Add sour cream, chili sauce,
onion soup mix, lemon juice and horseradish. Process
until well mixed. Pour into serving bowl and chill.
Serve with tortilla chips or vegetable sticks.

PEPPER COATED CHEESE WHEEL
8 servings

Medium bowl

Time to prepare: 10 minutes +
chilling time

1 package (8 oz.) soft cream cheese with chives
1¼ cups (5 oz.) Shredded muenster cheese
1 package (3½ oz.) sliced pepperoni, finely chopped
2 teaspoons paprika
1/2 teaspoon ground red pepper

In bowl, mix together cream cheese, muenster, and pepperoni. Shape mixture into a 4-inch ball; flatten into a wheel shape. On waxed paper, combine paprika and red pepper. Roll and pat cheese wheel in spice mixture until coated. Cover and chill several hours or overnight until firm. Store in refrigerator up to 1 week or wrap well and freeze up to 3 months. If frozen, thaw overnight in refrigerator before serving.

Source: Jane Ellis

GUACAMOLE
6 servings

Medium bowl

Time to prepare:

2 medium avocados, peeled and pit removed
1/4 cup shredded sweet onion
1 small tomato, peeled, seeded & chopped
2 tablespoons chopped mild green chiles
2 teaspoons fresh lime juice
1/8 teaspoon seasoned salt
Dash of Tobasco sauce

In bowl mash avocado with a fork. Stir in onion, tomato, chiles, seasoned salt, lime juice, and Tobasco. Serve immediately with tortilla chips.

Note: If guacomole must be made several hours in advance, sprinkle with lime juice and place avocado peel flesh side down on surface. Cover dish tightly with plastic wrap and refrigerate until ready to serve.

MEXICAN FUDGE

8 servings

Medium bowl

Time to prepare: 40 minutes

Small bowl

9x9-inch baking pan

2 cups (8oz.) shredded Cheddar cheese

2 cups (8oz.) shredded Monterey Jack cheese

1/2 cup green taco sauce

3 eggs

In medium bowl combine Cheddar and Monterey Jack. In small bowl combine taco sauce and eggs until thoroughly blended. In pan place half the cheese. Pour egg mixture over cheese and top with remaining cheese. Bake in preheated 350° F oven for 30 minutes. Remove from oven and let stand for 5 minutes. To serve, cut into 1-inch squares and place on a tortilla chip. Note: Best served warm.

Source: Grand Prize Winner, Jewel's Heritage Recipe Contest
1982

5-ALARM RED SAUCE

Makes 2½ cups

Small saucepan

Time to prepare: 30 minutes

1 tablespoon vegetable oil
1 small onion, chopped
1 small green pepper, chopped
1 large tomato, peeled, seeded & chopped
1 cup catsup
2 tablespoons Worcestershire sauce
2 tablespoons steak sauce
2 tablespoons light brown sugar
1/2 teaspoon garlic powder
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger
1/8 teaspoon black pepper

In small sauce pan heat vegetable oil. Add onion and green pepper. Cook over medium-low heat until tender-crisp but not brown. Add tomato, catsup, Worcestershire sauce, steak sauce, brown sugar, garlic powder, nutmeg, cinnamon, cloves, ginger, and pepper. Bring to a boil, reduce heat and simmer, covered, about 10 minutes. Serve warm or at room temperature with Texas-Style Beef Brisket.

Source: Better Homes and Gardens, June 1986

COLE SLAW
12 servings

Medium bowl
Large bowl

Time to prepare: 30 minutes +
standing time

1 1/2 cups mayonnaise
3 tablespoons vinegar
3 tablespoons fresh lemon juice
1 tablespoon sugar
1 teaspoon salt
1 teaspoon celery seed
1/2 teaspoon black pepper
1 medium head green cabbage, shredded
3 medium carrots, shredded
1 medium green pepper, chopped
1 medium sweet onion or 4 to 5 green onions, chopped

In medium bowl combine mayonnaise, vinegar, lemon juice, sugar, salt, celery seed, and black pepper. Let stand in refrigerator several hours. In large bowl combine cabbage, carrots, green pepper and onion. Pour mayonnaise mixture over vegetables; mix well. Refrigerate until ready to serve.

Source: Flossie Holzman

RANCH STYLE BEANS
8 servings

Large bowl
Heavy saucepot

Time to prepare: 5 hours +
overnight soaking

1 pound pinto beans
1/3 pound slab bacon, cut in half
2 medium onions, quartered
2 cloves garlic
1 tablespoon chile powder
1 1/2 teaspoons paprika
1/2 teaspoon oregano
1/2 teaspoon cumin
1/8 teaspoon cayenne pepper
1/8 teaspoon black pepper
1 tablespoon Worcestershire sauce
2 teaspoons brown sugar
1/2 teaspoon garlic salt
Salt

Sort pinto beans discarding bits of mud or stones, if any.
Place beans in large bowl and cover generously with water
Soak overnight.

Discard soaking water. In saucepot combine beans, bacon,
onion, garlic, chile powder, paprika, oregano, cumin,
cayenne and black pepper. Add enough water to cover
beans. Cover pan, bring to a boil, reduce heat and simmer
gently for 2½ to 3½ hours until beans are tender. (Cooking
time varies according to freshness of beans.) Add boiling
water during cooking as needed to ensure ample broth and
prevent sticking. When bean are tender, add Worcestershire
sauce, brown sugar and garlic salt. Add salt and/or other
seasonings if desired.

HOME STYLE POTATO SALAD
12 servings

Large saucepot
Large bowl
Small bowl

Time to prepare: 1 hour +
cooling time

12 - 15 small new red potatoes (2½ pounds), scrubbed clean
6 green onions (white part and 2-inches of green, chopped)
3 stalks celery (1 cup), chopped
1 small green pepper (½ cup), chopped
¼ cup sliced pimiento stuffed green olives
½ teaspoon Salad Supreme
¼ teaspoon salt
¼ teaspoon freshly ground pepper
⅔ cup Hellmann's mayonnaise
½ cup Miracle Whip salad dressing
2 tablespoons Durkee's salad and sandwich sauce
1 tablespoon yellow mustard
2 hard-boiled eggs, sliced
Chopped parsley
Paprika

In large saucepot place potatoes. Cover with water, bring to a boil, turn down heat and gently simmer about 15 to 20 minutes or until potatoes are just tender. Drain and chill several hours or overnight.

Peel potatoes and cut into ¾-inch cubes. In large bowl combine potatoes, green onions, celery, green pepper, olives, Salad Supreme, salt, and pepper. In small bowl combine mayonnaise, salad dressing, salad & sandwich sauce, and mustard. Pour dressing over potato mixture. Mix well. Garnish with eggs, parsley and paprika. Refrigerate until ready to serve.

Joyce Taillon

MEXICAN CORN MUFFINS
12 muffins

Medium bowl
Muffin tins

Time to prepare: 40 minutes

1 cup flour
3 teaspoons baking powder
1 cup milk
1 egg
1 cup corn meal
1/4 cup sugar
1/4 cup butter or margarine, melted
1 teaspoon salt
1/2 teaspoon chili powder
1/4 cup finely chopped onion
1/4 cup finely chopped sweet red pepper
2 tablespoons chopped canned green chiles, mild or hot

In medium bowl, sift together flour and baking powder; mix in milk and egg. Stir in corn meal. Add sugar, butter, salt and chili powder; mix just enough to moisten. Stir in onion, red pepper and chiles. Grease muffin tins with vegetable shortening. Fill with batter 2/3 full. Bake in preheated 425°F oven for 15 to 20 minutes or until golden brown. Remove from muffin tins immediately. Serve warm.