

**Ham & Asparagus Quiche**

- 4 eggs plus enough milk to yield 1 ½ cups
- ½ cup grated Swiss cheese
- ½ cup grated cheddar cheese
- 1 T. Parmesan cheese
- ¼ cup fresh chopped parsley
- 1 unbaked pie crust
- 1 small can asparagus tips, drained
- 1 small can sliced mushrooms, drained
- 2 T. Bisquick
- 3 slices swiss cheese to line bottom of crust
- 1 cup chopped ham

Combine all ingredients and pour over cheese covered pie crust. Bake 350° for 45-60 minutes until set. Yield: 6-8

**Fruit with Poppy Seed Dressing**

Mixed fruit of choice

*Dressing:*

- ¾ cup sugar
- 1 ½ tsp. onion salt
- 1 tsp. dry mustard
- 1/3 cup white vinegar
- 1 cup Crisco oil
- 1 T. poppy seed

*In a small bowl, combine sugar, salt and dry mustard. Stir in vinegar. Beat at medium speed while gradually adding oil. Beat until thickened. Add poppy seeds. Store in refrigerator. Shake well before using. Serve over fresh fruit.*

**Mixed Greens with Feta & Cranberries**

Melanie Moore

- 6-8 cups mixed greens
- ½ cup dried cranberries
- 1 cup toasted chopped walnuts
- 1 cup Feta cheese, crumbled

*Vinaigrette:*

- ½ cup olive oil
- ¼ cup cider vinegar
- ¼ cup sugar
- ½ medium onion, chopped
- ½ tsp. paprika
- ¼ tsp. dry mustard
- 1/8 tsp. pepper
- ¼ tsp. celery salt

Whisk together and serve over salad.

## Cream Cheese Pound Cake

8 oz. pkg Phila cream cheese  
3 sticks butter  
3 cups sugar  
2 T. vanilla

1 T. butter flavoring  
6 eggs  
3 cups sifted Swans cake flour

Soften cream cheese and butter. Beat to mix. Beat in sugar. Add vanilla and butter flavorings. Add 1 egg and then  $\frac{1}{2}$  cup sifted cake flour. Continue alternations until all eggs and flour have been added. Spoon batter into greased and floured Bundt pan. Bake at 325 degrees for 1 hour 10 minutes. Cool 10 minutes in pan. Turn out onto cake plate.