

**Broccoli Cheese Soup**

**Melanie Moore**

20 oz. frozen chopped broccoli	3 (10 oz) cans cream of mushroom soup
1 onion, chopped	4 cups milk
2 c. water	8 oz. Cheese Whiz
	1-2 T. jalapeño juice

In a large sauce pan, combine broccoli, onion and water. Cook 6 minutes. Add soup, milk, Cheese Whiz and juice to taste. Simmer 15 minutes. Serve hot. Serves 8-10

**Gail's Sandwiches**

2 pkgs. (12 each) Sara Lee Classic Dinner Rolls	
1 stick butter, softened	1 lb. honey ham, sliced thin
3 T. prepared mustard	8 oz. grated cheddar cheese
3 T. poppy seed	8 oz. grated Swiss cheese
$\frac{1}{2}$ cup chopped yellow onion	

Mix butter and mustard. Add onion and poppy seeds. Mix to form paste. Divided into 4 portions. Remove rolls from pan. Slice lengthwise without separating and return bottom to pans. Spread butter on all four sides of rolls. Mix cheeses together and sprinkle  $\frac{1}{2}$  cheese on bottoms of rolls. Top with ham. Top with remaining cheese and replace top of rolls. Wrap in aluminum foil. Bake at 350 degrees for 30 minutes. Cut into individual pieces after baking. Can be prepared ahead of time and refrigerated or frozen.

**Eva's Salad Dressing**

$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup white vinegar
2 T. lemon juice	1 tsp. dry mustard
2T. water	1 tsp. salt

Mix together. Slowly add **1 cup salad oil** while beating constantly on slow speed. Add **1 tsp. grated onion** and  **$\frac{1}{2}$  tsp. celery seed**. Mix well. Refrigerate.

Serve with mixed greens, sliced almonds and mandarin oranges.

## Apple Jack Cake

1 ½ cups corn oil	1 tsp. salt
2 cups sugar	½ tsp. cinnamon
3 eggs	½ tsp. nutmeg
2 tsp. vanilla	2 cups finely chopped apples
3 cups all purpose flour	1 cup chopped nuts
1 tsp. soda	½ cup golden raisins

Apple Cider Glaze (optional)

Beat oil, sugar, eggs, and vanilla until well blended. Combine dry ingredients and add to sugar mixture, beating well. Stir in apple, nuts and raisins. Spoon batter into a greased and floured 10 inch tube pan or Bundt pan. Bake at 325 degrees for 1 hour and 15 minutes or until done. Let cake cool in pan 10 minutes before removing from pan. If desired, prick top of cake with a fork and drizzle on Apple Cider Glaze.

### Apple Cider Glaze:

½ cup apple cider or juice	¼ cup firmly packed brown sugar
½ cup AppleJack liquor	2 T. butter

Combine all ingredients in a small saucepan and bring to a boil, stirring until sugar is dissolved.