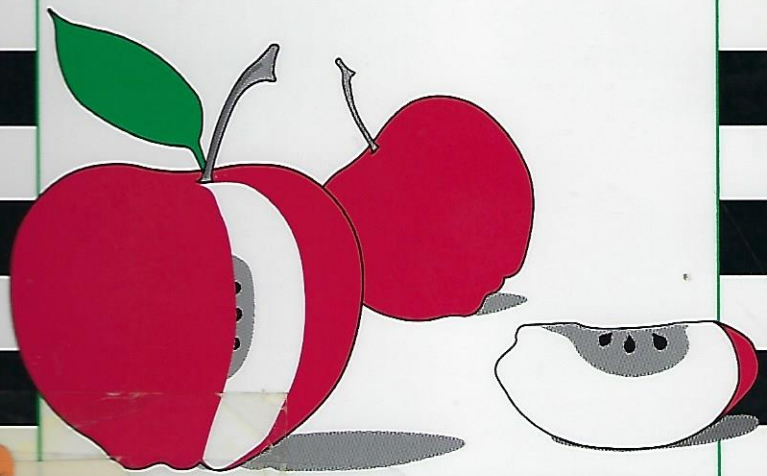


Not just apples  
IND 641.5 NOT



# “Not Just Apples”

**Recipes From  
Mentone United  
Methodist Church  
Mentone, Indiana 46539**



Indiana  
IND  
641.5  
NOT

## Thank You!

Your purchase of this cookbook supports the Mentone United Methodist Church work camp to the Four-Corners Navajo Reservation during the summer of 1997. This youth and adult service project will combine a Vacation Bible School, maintenance work at the host church, learning about Navajo culture and Navajo Christians, and site-seeing in the Rockies and Southwest. 25-30 youth and adults will participate.

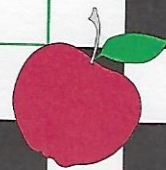
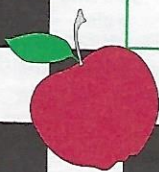
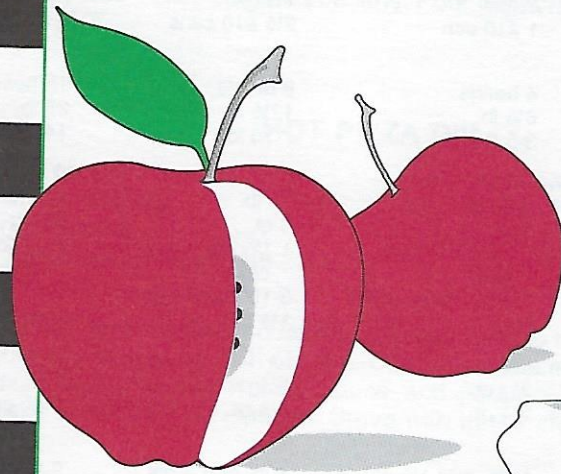
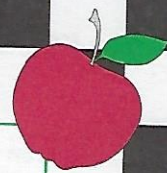
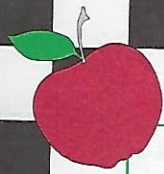
A special "Thank You" is extended to those who have donated recipes, to the committee who prepared the book for publishing, and to the youth for having a vision of putting our faith into action!



## TABLE OF CONTENTS

APPETIZERS, BEVERAGES .....	1
SOUPS, SALADS .....	7
VEGETABLES .....	17
MAIN DISHES .....	23
BREADS, ROLLS .....	55
DESSERTS .....	65
MISCELLANEOUS .....	93

# Appetizers, Beverages





## APPETIZERS, BEVERAGES

### APPETIZER MEATBALLS

- |   |                             |
|---|-----------------------------|
| 2 lb. lean ground beef                  | 1 Tbsp. ketchup             |
| 2 eggs, lightly beaten                  | 2 tsp. Worcestershire sauce |
| 1 c. (4 oz.) shredded Mozzarella cheese | 1 tsp. Italian seasoning    |
| 1/2 c. dry bread crumbs                 | 1 tsp. dried basil          |
| 1/4 c. finely chopped onion             | 1 tsp. salt                 |
| 2 Tbsp. grated Parmesan cheese          | 1/4 tsp. pepper             |

Sauce:

- |  |                              |
|--|------------------------------|
| 1 (14 oz.) bottle hot or regular ketchup | 1 (12 oz.) jar apple jelly   |
| 2 Tbsp. cornstarch                       | 1 (12 oz.) jar currant jelly |

In a bowl, combine the first 12 ingredients; mix well. Shape into 1 inch balls. Place on a rack in a shallow roasting pan. Bake at 350° for 10 to 15 minutes. Remove the meatballs and rack; drain. Combine ketchup and cornstarch in roasting pan. Stir in jellies; add the meatballs. Cover and bake for 30 minutes. Yield: About 8 dozen.

### HOT HORS D'OEUVRES

- |                             |                           |
|-----------------------------|---------------------------|
| 1 (8 oz.) pkg. cream cheese | 2 Tbsp. dry onion flakes  |
| 2 Tbsp. milk                | 1/4 tsp. pepper           |
| 1/2 c. sour cream           | 1 pkg. dried beef, minced |

Mix the preceding together and put into a baking dish. Melt 2 tablespoons butter and dash of salt; add 1/2 cup chopped pecans. Pour over cream cheese mixture. Bake 20 minutes at 350°.

*Judy McFadden*

### HOT PIZZA DIP

- |   |                                    |
|---|------------------------------------|
| 1 (8 oz.) pkg. cream cheese             | 1/2 c. pizza sauce                 |
| 1 tsp. Italian seasoning                | 1/2 c. finely chopped green pepper |
| 1/4 tsp. garlic powder                  | 1/2 c. finely chopped red pepper   |
| 2 c. (8 oz.) shredded Mozzarella cheese |                                    |

In a bowl, combine cream cheese, Italian seasoning and garlic powder. Spread on the bottom of a greased 9 inch pie pan. Combine cheeses and sprinkle 1/2 over the cream cheese layer. Top with pizza sauce and peppers. Sprinkle with remaining cheeses. Bake at 350° for 20 minutes. Serve with tortilla chips.

*Kathi Kinney*

### LOWFAT NACHO CHEESE DIP

- 1 can Hormel chili (no beans)
- 1/2 block Healthy Choice Velveeta style cheese, shredded