



SEASON'S GREETINGS

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*Festive holidays are here,  
and just couldn't forget  
To wish you  
your happiest holiday yet !*

*from the NEMOMACA Elves  
2000*

## ROBIN'S MICROWAVE PEANUT CLUSTERS

12 oz. pkg semi sweet chocolate chips  
1 (12-squares) pkg vanilla almond bark  
1 small can of peanuts

Melt vanilla almond bark in microwave on low setting, stopping often to stir. When almost all bark is melted, add chocolate chips and also stop to stir, blending both together. Remove from microwave oven and stir in peanuts.

Drop by teaspoon onto aluminum foil. Allow to set completely.  
Note: To speed the set-up time, drop by teaspoon onto cookie sheet, pizza pan, etc., covered with foil. Place in freezer for about 5-10 minutes. Remove and store in container.

Robin Ausmus, Macon Municipal Court

## DANA'S QUICK FUDGE

12 oz. pkg. any flavor chips  
1 can sweetened condensed milk (Eagle Brand)  
Nuts, if desired

Mix chips and condensed milk together in a microwave safe bowl. Microwave until melted. Pour into buttered pan. Let set.

Dana Hamilton, Marceline Municipal Court

## PEANUT BUTTER PIE

1 9-INCH GRAHAM CRACKER CRUST

1 8-OZ PKG CREAM CHEESE

$\frac{3}{4}$  CUP POWDERED SUGAR

$\frac{1}{2}$  CUP PEANUT BUTTER (ADD ADDITIONAL 1-2 T. IF YOU REALLY LIKE PEANUT BUTTER)

5 T. MILK

1 8-OZ CONTAINER COOL WHIP

1 4 OZ CONTAINER COOL WHIP

IN MIXER, CREAM THE CREAM CHEESE UNTIL SMOOTH, ADD POWDERED SUGAR, MIX WELL. ADD PEANUT BUTTER, MIX WELL. ADD MILK AND MIX UNTIL VERY SMOOTH. ADD 8-OZ CONTAINER TO MIXTURE AND MIX COMPLETELY AT A SLOW SPEED. POUR MIXTURE INTO PIE CRUST. TOP WITH 4-OZ COOL WHIP (LIKE MERINGUE). CHILL FOR ABOUT 4 HOURS.

SERVES 8.

CHERYL BEHRMANN

"THIS IS HARRY'S FAVORITE"

## DANA'S APPLE CRISP

4-5 Granny Smith apples

8 graham crackers (2  $\frac{1}{2}$ " x 5")

$\frac{3}{4}$  cup brown sugar

$\frac{1}{2}$  cup oatmeal

$\frac{1}{2}$  cup flour

1 tsp. cinnamon

1 tsp. nutmeg

$\frac{1}{2}$  cup butter/oleo

Core, peel and slice apples, put in microwave safe dish.

Combine graham crackers, brown sugar, oatmeal, flour, cinnamon and nutmeg in a separate bowl.

Melt butter, then add to dry mixture. Mix until evenly moist. Add to apples. Microwave for 10 minutes.

Dana Hamilton, Marceline Municipal Court  
(from Pampered Chef)

## TONI'S ORANGE SALAD

2 egg yolks  
1 T. flour  
1/3 cup sugar  
1 box orange jello  
1 (15 oz.) can crushed pineapple  
1/2 pkg miniature marshmallows  
2 cans mandarin oranges  
1 box prepared cream whip

In a pan, mix yolks, flour, sugar, with juices from pineapple and mandarin oranges and cook for 2 minutes or until clear. Add dry orange jello; let cool, then add fruit. Fold in marshmallows and cream whip. Chill until set.

Toni Jacobs, Marceline Municipal Court  
(family favorite from her great grandmother)



## BETH'S CHEESE BALL

2 8-oz. packages cream cheese  
1 jar bacon cheese spread  
1 jar pineapple cheese spread  
1 jar pimento cheese spread  
2 tsp. dried onion flakes  
2 T. mayonnaise (optional)

Mix together, form a ball. Roll ball in chopped pecans.  
Serve with crackers.

Beth Peters, Shelbina Municipal Court

## SALMON PARTY LOG

- 1 lb. can salmon (2 cups), drained and flaked, remove skins & bones
- 1 8 oz. pkg cream cheese, softened
- 1 T. lemon juice
- 2 tsp. grated onion
- 1 tsp. prepared horse radish
- ¼ tsp. salt
- ¼ tsp. liquid smoke
- ½ cup chopped pecans
- 3 t. parsley, snipped

Combine salmon with next 6 ingredients, mix thoroughly. Chill several hours. Shape mixture into an 8" x 2" log.

In separate bowl, mix pecans and parsley. Roll salmon in pecan-parsley mixture. Chill & serve with crackers.

Robin Ausmus, Macon Municipal Court

## CHERYL'S SEAFOOD SPREAD

- 1 8 oz. pkg cream cheese, softened
- 1 T. sour cream
- 1 cup shrimp sauce
- 1 small can crabmeat, drained
- green onions, chopped (for garnish)

Mixture together cream cheese and sour cream until spreadable (or use tub cream cheese). Spread over a pretty plate, mounding a bit at the edges. Spread shrimp sauce evenly over the top, except the edges. Top evenly with the flaked crabmeat. Add the chopped green onions for garnish. Very festive looking for the Christmas holiday or anytime.

Serve chilled with crackers and knife so guests can spread it on the crackers themselves.

Cheryl Behrmann, Kirksville Municipal Court