Easy appetizers as gifts for the holidays

DURING THE HOLIDAYS, when time is at a premium, a thoughtful gift (to give and to get) is an intriguing appetizer that is both festive and a change of pace from the usual Christmas cookies.

The traditional and ever popular

cheese ball, chilled and rolled in nuts, takes on a distinctive flavor.

For a unique delicious dip, combine dry sherry with chopped wal-nuts, cream of mushroom soup, chopped onion and a trio of harmonious cheeses.

Cream of celery soup mixed with minced clams, chopped cucumber, mushrooms and green onions and cream cheese makes a delightful clam dip.

The following recipes are provided by the Campbell Soup Co.

All of the appetizers can be kept refrigerated for about a week. As individual gifts, a dip container or spread might be presented on a tray, a cheese board or in a handsome serving basket.

CHILI-BEAN BALL

(11.5 oz.) can condensed bean

with bacon soup 2 cups shreedded cheddar cheese cup shredded Monterey jack cheese

1 small glove garlie, minced 14 cup chopped pimento-stuffed ol-

2 Tosp. finely chopped green pepper 1/2 tsp. chili powder 33 cup chopped peanuts

About four hours before serving, combine soup, cheese and garlic in a large mixer bowl. Mix at low speed until smooth. Stir in remaining ingredents except peanuts.

Refrigerate; shape into ball. Roll in peanuts. Serve as a stuffing for celery or with assorted crackers. Makes three cups.

TIPSY DIPSY

1 (1034-oz.) can condensed cream of mushroom soup

1 (8 oz.) pkg. cream cheese, softened

1/2 cup crumpled blue cheese 1 cup shredded cheddar cheese

cup chopped walnuts

2 Tbsp. dry sherry 2 Tbsp. finely chopped onion

About four hours before serving,

combine soup, cream cheese and blue cheese in large mixer bowl. Mix at low speed just until smooth (overbeating makes dip thin).

Add remaining ingredients; refri-

gerate. Serve with assorted crackers. Makes 3½ cups.

CLAM DIPPER

1 (10¾-oz.) can condensed cream of celery soup

(8-oz.) pkg. cream cheese, softened I can (about 66.5 oz.) minced clams,

drained

14 cup chopped cucumber

1/2 cup chopped fresh mushrooms 14 cup chopped green onions

1 Tosp. lemon juice 1 Tosp. Worcestershire sauce

14 tap, dried dill weed

About four hours before serving, combine soup and cream cheese in large mixer bowl; mix at low speed until smooth (over-benting makes dip thin).

Add remaining ingredients; refrigerate. Serve with corn chips or assorted crackers. Makes three cups.

Ring in 1986 with these non-alcoholic drinks

THESE DAYS, there seem to be a lot more tectotalers than in the past. For them, the holiday season can be one of the toughest times of the year.

Ii can be an uncomfortable experi-

Perrier or other sparkling bottled waters have acheived a certain social status. But not every one wants to ring in the new year with water. And there should be tastier drinks

new year with a clear head, here are some non-alcholic versions of popular drinks. Some of the non-alcholic recipes are from "The Sunkist Non-Alcoholic Bar Guide."

NON-CHAMPAGNE COCKTAIL 1 scoop crushed ice

3 oza, sparkling mineral water 1 oz. simple syrup (from bar supply store) 1/2 oz. fresh-squeezed lemon juice

Dash bitters Lemon twist garnish

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