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# Texas Caviar

*from Shari Smith Walters*

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## **Ingredients:**

### **VEGGIES:**

15 oz cans of (equal number) Black Beans, Black-Eyed Peas, Pinto Beans, White Shoe Peg Corn – drain & mixed together

Peppers yellow, green, red, orange – chopped small

Small Jalapeno Chopped small (all seeds removed)

Small sweet onion (Optional)

Mix all ingredients together – set aside

### **MARINADE:**

¾ cup Vinegar

¼ cup Canola Oil

1 cup Sugar

1 Tbsp water

1 tsp salt

½ tsp pepper

### **Directions:**

Mix marinade together and bring to a boil. Let cool completely and then pour over ingredients.

Let set in fridge for 24 hours (or at least 4 hours) before serving.

Note: The longer it sets the more everything mingles together.

Use Scoops Frito chips to dip with.

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# Broccoli Slaw

from Glenn & Leeann Yamakawa

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*If this is for a bigger group (more than 10), double the recipe, but you won't need twice the amount of dressing!*

**Ingredients: - Mix Together**

- 1 bag of broccoli slaw
- 5 5 green onions, sliced thinly

**Dressing: -In a Shaker, Mix Well**

- ½ cup Canola or Veg. oil
- 1 ½ tsb Soy Sauce
- ½ cup Sugar
- ¼ cup White Vinegar
- Pour over salad and mix well

**Mix in:** (Save a small amount of these ingredients to put on top of the salad.)

- ¾ cup Sliced Almonds
- ½ cup shelled sunflower seeds
- 1 can rice noodles

Chill for a couple of hours. Put the remaining dry ingredients on top and serve.

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# Cranberry Meatballs

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*from Regina Funkhouser*

## **Ingredients:**

1lg bag	Bag frozen pre-cooked meatballs
1 16 oz can	Sauerkraut
1 16 oz can	Cranberry Sauce (w/ berries)
1 jar	Chili sauce
1 cup	Brown Sugar

## **Directions:**

Mix all ingredients ( except meatballs) in crock pot or roaster, stir together. Add meatballs and gently stir until coated. Cook on med or high until meatballs are heated through.

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# English Toffee

*from Beth Hayden*

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## **Ingredients:**

- 1 cup Butter - and I mean Butter! (1 cup = 2 sticks)
- 1 cup Sugar
- 3 Tbsp Water
- 1 cup Chopped Walnuts
- 6 Hershey candy bars (1 pkg has 6 bars)
- 1 tsp Vanilla

**Prep:** Butter a large cookie sheet, sprinkle chopped walnuts over 2/3 of the center area.

## **Directions:**

Melt butter, add sugar and water and bring to a slow boil, stirring constantly with a wooden spoon. Using a candy thermometer, continue to boil until candy reaches 300 - 310 degrees - Hard ball stage. Or, make a cold water test: candy will separate into hard, brittle threads when dropped in cold water. (Mixture will get dark and foamy before reaching this stage – continue to stir so it does not burn) Once candy has reached temperature, add vanilla and quickly pour onto cookie sheet, over chopped nuts, then place candy bars over mixture, allow to melt, then spread evenly over candy. Chill, crack and enjoy!

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## Frosted Grapes

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*This will be the hit of a holiday party and there are many variations you can try.  
Make two plates and keep rotating them to be sure the grapes are always served chilled!*

### **Ingredients:**

1 Bunch            Red Grapes  
1 Box (3oz)       Cranberry flavored gelatin (or Cherry or Strawberry)

### **Directions:**

Pluck grapes from stems and rinse in colander. Drain but grapes stay moist. Pour the gelatin onto a plate or shallow bowl.

Place grapes on the plate one handful at a time and roll around until coated. Transfer to a decorative plate and refrigerate for 1 hour to allow gelatin to set.

Variations: Use Green Grapes with White Grape gelatin.

Skewer grapes (alternating green & red) on toothpicks or small kabob sticks and stack or push into foil-covered Styrofoam form for presentation.