

I had the opportunity to prepare some of my recipes for friends of ours, this past week, and the two I have chosen for this week's column were among their favorites. The first recipe is dedicated to Wiggy Babcock. She is a great cook, so when she gives you a complement on your cooking, it's really a COMPLIMENT, and she requested that I put it in my column. So John and Wiggy Babcock, this is for you.

HAWAIIAN APPETIZERS

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| 1 13-1/2 oz can pineapple chunks | 2 8 oz pkgs brown & serve sausage links |
| 6 teaspoons cornstarch | 1/2 teaspoon salt |
| 1/2 cup maple-flavored syrup | 1/3 cup vinegar |
| 1/3 cup water | 1 large green pepper, cut in 3/4 inch squares |
| 1/2 cup drained maraschino cherries | |

Drain pineapple, reserving juice. Brown sausage links, cool and cut in thirds, crosswise. Blend cornstarch, salt, reserved pineapple juice, maple syrup, water and vinegar. Heat to boiling, stirring constantly, until thickened. Add pineapple, sausage, green pepper and cherries; cook 5 minutes. Keep warm in chafing dish. Spear with cocktail picks. Serves 8 to 10.

This next recipe is one from my sister-in-law Barb. I have fixed this for years, and am always happy when people enjoy it. Bob Otto tried this once when he stopped by for a visit at City Hall, and we were having one of our luncheons and he raved about it, and Jim Anderson tasted this at the party last week, and said it was the best chip dip he had ever eaten. You guys are making this column so rewarding! Denny, my husband, says if I'm not careful, my head will be so big, I won't be able to fit through our front door. He's got a way with words, doesn't he? Oh well, Bob and Pat Otto, and Jim and Shirley Anderson, this one is for you.

CHAMPAIGN CHIP DIP

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| 2 8 oz pkgs softened cream cheese | 2-3 shakes hot sauce |
| 3 chicken bullion cubes,
dissolved in 1 cup boiling water | 2-3 fresh, pressed, cloves of garlic
(1/4 to 1/2 teaspoon of garlic powder
may be substituted for fresh garlic) |

Put cream cheese in a bowl to soften; meanwhile, dissolve bullion cubes in boiling water. Pour small amounts of bullion water into cream cheese, stirring to mix. Keep adding water, a little at a time, until cream cheese is of a good dipping consistency. Usually 1/2 cup is all you will need to obtain good consistency. Stir in garlic and hot sauce, and serve with chips.

HELPFUL HINTS:

I have put chopped green onions in this for color and flavor. (But usually I am rushed for time, so I omit them).

Do not refrigerate this before serving, because it will harden.

I usually always double this, and hardly ever have any left. Once you start eating it, you just can't stop.

I hope these appetizers will help you with some of your holiday planning, and the best part about making them is - THEY ARE SO EASY.