

CRAISIN NUT CHEESEBALL

Shared by Georgette Weiss.

TOTAL TIME: 10 minutes to assemble (plus time to toast pecans and chop ingredients)

INGREDIENTS:

3 C. shredded Monterey Jack cheese
1 C. Craisins
¼ tsp. cayenne pepper
1 C. toasted pecan halves
1 bunch green onions
pepper jelly (*optional*)



DIRECTIONS:

Chop Craisins, green onions and toasted pecans. Mix all ingredients together and shape into a ball. Top with pepper jelly, if desired. Serve with crackers.

To toast pecans: Melt butter in a heavy frying pan. Add pecans and coat well with butter. Spread on a baking sheet and toast for 1 hour at 250 degrees. Drain on brown paper bags.

DELICIOUS DEVEILED EGGS

Shared by Georgette Weiss.

PREP: 35 minutes

COOK: 15 minutes

SERVINGS: 12 (with 2 egg halves per person)

INGREDIENTS:

12 eggs
4 Tbsp. mayonnaise
2 tsp. pickle relish
2 tsp. minced parsley
1 tsp. mustard
2 tsp. prepared horseradish
paprika (for sprinkling on top)



DIRECTIONS:

Hard boil eggs for 15 minutes; then peel and cut in half. Remove yolks, place in bowl and mash with a fork. Add remaining ingredients, except paprika, and stir together until smooth. Fill egg whites with yolk mixture. Sprinkle lightly with paprika.