

Ham & Biscuits

2 sticks margarine, softened
3 T. Grey Poupon mustard
1 T. worcestershire sauce
2 T. poppy seeds
1/2 lb. grated swiss cheese
1/2 lb. thinly sliced ham
2 pkg. Pepperidge Farms dinner rolls

Slice rolls horizontally. Mix margarine, mustard, worcestershire and poppy seeds. Spread mixture on inside of both layers. Cover with ham and cheese. Place top back on bottom of rolls. Bake 25-30 minutes at 400 degrees. If rolls are packaged in an aluminum pan, use it to cook this in after you've added ingredients. It helps to slice between each roll for easy removal from pan.

Armadillo Eggs

30 jalapeno peppers
1 lb. pork sausage
3 eggs
1-1/2 c. baking mix
Pork flavored Shake and Bake

Wash and cut stem end from 30 jalapeno peppers. Remove seeds. Put in pan, cover with water and bring to a boil. Drain well. Put peppers in pan of ice water. When ice melts, drain and repeat with ice water. Drain well. Stuff peppers with grated cheddar cheese.

Mix 1-1/2 cups baking mix, 1 pound pork sausage and one beaten egg. Stuff peppers with this mixture.

Beat 2 eggs. Dip peppers in egg and roll in pork flavored Shake and Bake. Place on cookie sheet. Bake peppers at 350 degrees for 20 minutes or until browned.

Cornbread Salad

1 pkg. Ranch dressing mix (1 oz.)
1 c. mayonnaise
1-9 in. pan (Tex Mex) cornbread crumbled
1/2 c. each green onions and green peppers
10 slices bacon (crumbled)
1 c. sour cream
2 (16 oz.) cans pinto beans, drained
3 large tomatoes (chopped)
2 c. (8 oz.) shredded cheddar cheese
2 (17 oz.) cans whole kernel corn (drained)

Combine ranch dressing mix, sour cream and mayonnaise. Set aside. Place 1/2 cornbread in large serving dish. Top with half beans in dish. Mix tomatoes, peppers and onion. Layer half of this over bean layer, sprinkle half of cheese, half of bacon and half of corn. Pour half of salad dressing mixture over this layer. Repeat layers using remaining ingredients. Chill covered 2 to 3 hours before serving. Note: To prepare Tex Mex cornbread, add 4 oz. chopped green chiles and a pinch of salt to your favorite cornbread recipe.

Roasted Pecans

1 egg white, slightly foamy
1/4 c. sugar
Dash cinnamon (1/2 tsp.)
Dash salt
3-4 c. pecans

Stir pecans in beaten egg white; roll in sugar-salt-cinnamon mixture.

Bake on cookie sheet at 250 degrees for 25 minutes. Do not stir.