



THIS & THAT

APACHE BREAD

Patsy Costello

1 (9-inch) round loaf bread
16 oz. cheddar cheese, grated
1 (8-oz.) pkg. cream cheese,
softened
1 (8-oz.) carton sour cream

1/2 c. minced green onions
1 tsp. Worcestershire sauce
2 (4 1/2-oz.) cans green chillies,
chopped

Cut top off the bread, reserving top. Scoop out the inside. Combine remaining ingredients and mix well. This will be a very stiff mixture. Fill the bread with the cheese mixture, replace the top and place on a cookie sheet. Bake at 350° for 1 hour and 10 minutes. Serve with tortilla chips.

CARAMEL CORN

Faye Farrell

1 c. butter
2 c. brown sugar
1/2 c. corn syrup
1 tsp. salt

1/2 tsp. baking soda
1 tsp. vanilla
6 qt. popped pop corn

Melt butter, stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 5 minutes. Remove from heat, stir in soda and vanilla. Pour over popcorn, mixing well. Bake at 250° for 1 hour. Stir every 15 minutes. Cool.

CHOCOLATE-CHEESE FLUFF

Ruby Franklin

Have 2 (3 ounce) packages of cream cheese at room temperature. Blend in 1 egg, 1 teaspoon vanilla and a dash of salt; gradually beat in 5 cups sifted confectioners' sugar. Blend in 3 (1 ounce) squares unsweetened chocolate, melted and cooled slightly. Frost top and side of 2 (9-inch) layers.