



Mudflats Blog Recipe Collection



Snacks & Beverages

>>> Snacks <<<

Mudflattian Cream Cheese LUST

Faked Alaskan King Spread

from Monalisa(inCT)

1 lb Imitation Crab meat, chopped coarsely (I'm too poor for the real thing, but the imitation tastes better than canned crabmeat, also too... but it's all about job creation!)

1 lb cream cheese, softened

1 small can Water Chestnuts, drained and chopped coarsely

1 bunch scallions or chives, chopped, (divided)

Plop the cream cheese in a large mixing bowl. Add the crab meat, water chestnuts and most of the scallions/chives (reserve a large pinch or two for garnishing).

I pull a ziplock baggy inside out and slide it over my hand and just get in there mix it all up thoroughly, also too.

(You can do this much a day ahead, if you'd like. At this point, form it into a ball, hold the ball in your bagged hand and fold the baggie over the ball. Press the air out of the bag, zip and store in the fridge.)

To serve, I divide the mixture into 2 balls and center them in shallow bowls. Flatten the tops of the balls slightly. Pour cocktail sauce carefully and evenly over the tops and sides, using a spoon if necessary to coat each ball completely. Garnish by sprinkling with reserved scallions.

You CAN use prepared cocktail sauce, but we like a LOT of bite, so I usually make my own. It's one of those things I just 'eyeball', so I can't give you measurements. Sorry!

Home-made Cocktail Sauce

(some like it hot, some - not, so I have to make two easy-to-identify-just-by-looking-at-the-color versions. Ergo: Pink is hot, red is not.)

1 jar Gold's Horseradish

Ketchup

Worchestersheer-shire-shure Sauce

Get 2 small bowls.

For those who like it hot: the ratio is 3:1

Spoon 3/4th of the jar of grated horseradish into one bowl.

Add a little ketchup and a few dashes of worchestersheer-shire-shure sauce, to taste. Mix well.

For those who like it not: the ratio is 1:3

Spoon the last quarter-jar of the horseradish into a bowl. Add 3 times as much ketchup and a few dashes of worchestersheer-shire-shure sauce, to taste. Mix well.

We like this with Triscuits, but any non-wimpy cracker will do. And it's pheNOMinal the next day as a sandwich on toast!

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from QuiltAK

Don't forget cream cheese and smoked salmon with red onion and tomato on a cooked pizza crust! - yum!

from Ira2

Ritz whole wheat crackers with cream cheese and chopped pepper... or chives... or basil... and tomato slices (Roma tomatoes are perfectly sized for Ritz crackers!)... ohhhhhhhhhhhh yeah Finger food, healthy, yummy, very good to eat in front of the computer while mudflattin!

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Mudflattian Cream Cheese Lust

Chipped Beef Cheese Ball

from TiredMOM

This is the most popular cheeseball I have ever made!

- 2 - 8 oz packages cream cheese (room temp)
- 1 Tsp Worcester sauce
- 1 cup grated white cheddar cheese
- 1 tsp garlic powder
- 1 tsp black pepper
- about 2 Tsp grated onion
- 1 large jar dried chipped beef (chop up into small confetti pieces, set about 2/3 of it aside)

Mix all ingredients together, shape into a ball and roll the ball in the remaining chipped beef confetti

Refrigerate for a couple hours before serving. As this is very salty, I usually serve it with melba toast rounds instead of salted crackers.

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Sesame/Soy Cream Cheese Spread

from Cassie Jeep Palin

- 1 bar Philadelphia Cream Cheese (PA went to Obama!)
- 1/4 cup soy sauce
- 4 Tablespoons toasted Sesame seeds

Toast sesame seeds in dry pan until brown. Shake the pan over low heat.

Cut cream cheese bar, laterally (as a layer cake)

Place lower half on serving dish and sprinkle top with 1/2 toasted sesame seeds. Press into cream cheese.

Sprinkle with 2 Teaspoons soy sauce.

Cover top of top layer with remaining sesame seeds.

Place top layer on bottoms layer and sprinkle remaining soy sauce over all....any remaining sesame seeds can be put on sides of cream cheese bar.

Do your vacuuming...then baste the pooled soy sauce over bar.

Check for clean towels in the bathroom and re-baste the pooled soy sauce.

Serve at room temperature with water crackers or plain saltines.

I have made a meal of this....remembering to take my cholesterol medication before bedtime!

from Steve

Yummy. Cream cheese & scallions on a bagel works for me. One of my all-time favorite snacks is a celery stalk filled with cream cheese. And to go in another direction, cream cheese on French toast. If I weren't trying to watch my fat intake, I could make a big block disappear fast (I know there's low fat cream cheese, but it just isn't the real thing).

from Dianna

How to use up the bulk cream cheese:

Cream cheese on bagels, cream cheese wraps, cream cheese and strawberry jam on saltines, cream cheese & peanut butter, cream cheese nut ball, cream cheese and raw veggies.

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Okay, here's an easy one for a party cheese ball. Let's call it a

"Brian Ball"

from the PROBLEM child

All measurements are approximate. Everything in my kitchen is.

You take a block of cream cheese (about a pound?) and dump it in a bowl. Let it come to room temperature so that you can work it easily.

Grate two cups of sharp (aka old) cheddar cheese and dump the shredded cheese in the bowl with the cream cheese.

If you like the "orange" cheddar, god help you, but it is a bit more colourful.

Take about 3 tablespoons of worcestershire sauce and add that to the bowl. Mash everything together with a fork, making sure the worcestershire is evenly distributed.

Form the mixture into a ball or log or whatever fanciful shape you like. You can roll it in crushed walnuts, or if like me, you are allergic to those, try toasted sesame seeds or sunflower seeds.

Chill until party time, then garnish with apple slices, grapes or other fresh fruit.

Serve with sesame crackers, bread, or whatever kind of crackers turn your crank.

Leftovers make a nice sandwich the next day.

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Mudflattian Cream Cheese Lust

Artichoke & Spinach Dip

from SMR

I've been asked for this recipe every time that I've had it at a party or brought it to a party:

Preheat oven to 400 deg F

Ingredients:

- 8 oz softened cream cheese
- 6 oz mayonnaise
- 2 oz red or white onion julienned thin
- ½ oz fresh minced garlic
- 5 oz shredded parmesan
- 16 oz Artichokes – canned, drained & chopped
- 16 oz Frozen Spinach – thawed, squeezed dry & chopped
- ¼ tsp red chile flakes

To Prepare:

1. Whip cream cheese in mixer until smooth.
 2. Add remaining ingredients, mix in well, but do not over mix.
 3. Place dip mixture in baker or ramekin, leave surface irregular.
 4. Top with additional grated parmesan.
 5. Bake until slightly browned & lightly bubbling.
- Serve with sliced bread.

NOTE: For Mexican variation, add shredded roast chicken & 6-8 oz crumbled gorgonzola in place of artichokes, spinach & parmesan. Serve with corn chips.

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Hot Pepper Jelly

from Bec – Yes We Did – in Illinois

This may sound weird, but it is heaven with cream cheese on Triscuits! I used to grow my own peppers and make this myself. (That was a lifetime ago). This is right off the recipe card written in her own handwriting, with her favorite pink ink pen. Mama lived to the age of 96. I believe this recipe came to her via relatives in the Carolinas.

Split and remove at least half the seeds from ¾ to 1 cup of hot green peppers (tiny little ones). Wear gloves if you might be at all sensitive)

Chop the peppers with ¾ cup bell (green) peppers and blend in blender with ¼ cup vinegar (cider)
Combine this with 6 cups sugar and 1 cup vinegar.

Bring to a boil. Remove from heat and skim.
Add 6 oz. bottle of Certo (liquid - pectin) and a bit of green coloring.
Return to heat. Boil one minute.

Pour into sterilized hot jars. Seal with paraffin.

Recipe can be easily doubled. Makes a nice gift.

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Chipped Beef Dip

from Nebraska Native

This is an easy appetizer, looks great and tastes great!

Dip:

- 3 oz. dried beef chopped fine/coarsely your preference
- 8 oz cream cheese softened
- 2 TB finely chopped green pepper
- ¼ cup green onions chopped
- ¼ tsp white pepper
- 8 oz sour cream (no-fat, low-fat is fine)
- garlic powder to taste

Topping:

- 1/2 cup slivered almonds
- parsley for sprinkling

Mix together all ingredients for dip and spread into 8" or 9" pie pan. Sprinkle almonds and parsley on top and bake at 350 degrees for 15-20 minutes. Serve with crackers, bagel chips or pita chips.

Note from Bec –

This is my mother-in-law's signature dip, too. She puts whole pecans on top instead of almonds, and we lap it up with dipping-sized Fritos®. She now uses the thin Buddig® beef in the lunchmeat aisle and that works well, too.

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Is this a snack or a side dish? You decide - but I put it with this collection!
-- Bec

Yia-Yia's Spanakopita

from CO Almost Native

Yia-Yia is Greek for grandmother

1. Cook the following together for 20-25 minutes:
2 c. green onions, chopped
2 packages frozen chopped spinach
3/4c. water
2T. canola oil (you can use olive, it has a stronger flavor)
1T. dried dill
2T. dried parsley
(you can use fresh herbs, just adjust the amount)

Strain thoroughly in a colander, and let sit*

* I press it gently against the sides of the colander; you really want the spinach mixture very, very dry. Press it several times while in the colander- not so hard it squishes through the holes, but you need to get the water out. Sometimes I'll cook the spinach in the morning, put it in the colander in the sink, and go do errands; 3-5 hours is not too long to strain.. even longer is ok, maybe better.

2. Beat 7 eggs until light and fluffy (this also takes a while; thank goodness for my Kitchenaid mixer)
When fluffy, add:
1c. crumbled Feta cheese (do not use low fat, or flavored)
1c. Parmesan cheese (fresh is best, but shredded will work- do not use the stuff in a can)
2T. melted butter
2T. sugar
12 oz. carton of low-fat cottage cheese (if you use whole milk kind, you will need to strain it. I usually strain the low-fat kind a little. You can also use 1% cottage cheese.)

Mix well, but all the lumps won't be gone- that's ok.

3. When the cheese is mixed, add the greens and mix together thoroughly.
4. Melt together: 1 stick of butter and 1 stick of margarine (you can use all butter, if you wish. The original recipe calls for 1 butter and 2 margarine, but I never need that much)
5. Putting everything together: the cheese-greens, and the filo

1 box filo sheets- there are two packaged rolls inside.

Use a 9x13" pan (metal, glass or ceramic) Filo sheets used to be large, so I used a lasagne pan, but they are smaller now, and fit a 9x13" (check the box to make sure)

Using a pastry brush, coat the bottom of the pan with the butter/marg mixture.

I have everything ready to assemble, because filo can be a little tricky. I buy Athenos brand Filo-in the freezer section- but almost any commercial kind is fine. Do not use whole wheat, though- it is yucky.

Open one of the filo packages in the box (put the other in the frig for another time), carefully spread out the roll, and cover with a slightly damp dish towel.

Put one filo sheet on the bottom- you have to carefully place it, because once it touches the butter, that's where it will stay. If it's off-center, just adjust the next sheet. Re-cover the rest of the filo with your slightly damp towel- if the sheets dry out, you can't use them. The first sheet is the hardest: brush the butter mixture over the sheet to coat- you'll see when it is completely coated, but not soggy.

Repeat: put 7 filo sheets on the bottom, brushing butter on the top of each sheet before you add the next one.

Top the 7 sheets with the cheese-greens, spreading it evenly over the filo sheets.

Top the cheese-greens with 5-6 more filo sheets, buttering each one in the pan before adding the next one. Again, the first one will be tricky, but after that it is easier.

Now, using a sharp knife (if it's not, the sheets rip and become a mess) cut just the top sheets of filo into pieces: 4 x 6, or 24 pieces.

Bake at 400 for 10 minutes, then lower the oven temperature to 350 for 50 minutes. This is sea level baking, not high altitude. If you are high altitude like me, you just watch the last 15-20 minutes, so it doesn't get too brown, just golden on top.

Cool until warm, then cut all the way through.

Spanakopita (or pita) should be served at room temperature. Store leftovers in the frig- I warm it up slightly in the microwave, covered with a paper towel.

I have frozen it- best to freeze unbaked, but if you freeze it cooked, let it thaw until at room temp. The filo may be a little soggy, but it's still yummy.

Ok- this may seem long and involved, but I tried to include cooking instructions, so that your pita will turn out fine. Read the recipe all the way through, so you know what ingredients to buy. Maybe i should have listed everything first, but this way I hope you can see how to do each step. I learned by watching my stepmom and her mother, but anyone can do this. Each step is not hard, but the whole recipe takes time. Allow a whole day- but you can come and go from the kitchen and house. I wouldn't recommend making filo from scratch either; too much work and too tricky. All my Greek friends (I'm an honorary Greek when I visit Omaha) use commercial...

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Icy's Crispy Crunchy Right Wingers with Apricot Ginger Dipping Sauce from Icy Russian

These are good for appetizers, or as an entree. The recipe can be expanded....I once made them in a church kitchen for about 200 people. Very easy and everyone thinks they're fried....but they're not!

1 package of chicken wings
Salt
Pepper
1 jar apricot preserves
fresh ginger

Rinse the chicken wings and pat dry with paper towels. Put them in a plastic bag and add about 1T salt and pepper to taste. Shake.

Cover a baking sheet (the ones with the shallow rims to keep the grease from dripping out) with aluminum foil. I like to tuck the wing tip back and under, it keeps the tips from getting burnt. Arrange the wings on the baking sheet.

Bake in a 425 degree oven for about 30 minutes, or until the wings are brown and crispy (don't take them out too soon...they won't be crispy enough). Let them sit for a few minutes...they'll be easier to remove; or use non-stick aluminum foil.

Sauce: Just empty the jar of apricot preserves into a small pot and add 3-4 slices (1/8") of ginger to taste. Place on burner and simmer on very low heat while the chicken is baking.

Note: You can add other seasonings....as long as they're dry (not liquid). There's a Chinese seasoning called "Five Spice Powder" that I'll sometimes add to the salt. No pepper required.

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"Tea Smoked Eggs" from Icy Russian

Mmm...I was just reminded of my Grandmother's "Tea Eggs". They're fun to make with the kids and good as a snack any time. You crack the hard boiled eggs (leaving the shells on), then marinate them in a tea/soy mixture. When done, they have the most marvelous marbled look to them.

Eggs (a dozen)
English Breakfast or Oolong Teabags, 6
Dark Soy (substitute regular if you can't find it, but the color won't be as striking)
Regular Soy
Fresh Ginger (about a 2" sized knuckle, sliced)
Star Anise (about 5, found in Asian section of some markets)

First hard boil the eggs, then let them cool.

Combine 2 cups of water and 1/2 cup each of dark and regular soy sauce in a pot large enough to hold both the liquid and the eggs. Add the ginger, teabags, star anise, and bring to a boil, then turn the heat down to a low simmer.

Take the hardboiled eggs one by one, and gently crack them against the counter. You want to be able to see cobweb like cracks, but not so hard that the shells fall off. The idea is to have the marinade seep through the cracks to both color and flavor the egg inside.

Add each egg to the pot of simmering marinade, if the liquid does not cover all the eggs, add enough water to do so. Simmer for about one hour, turning the eggs once in a while to make sure they're coated. Let them cool down a bit before eating. Keep the marinade....you can store uneaten eggs, still marinated, in the fridge.

Serve as a snack, or with rice (with some of the marinade spooned over), or slice to use as a garnish.

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Tasty Water Chestnut Goodies

from Cassie Jeep Palin

Once again, I need to watch cholesterol, but the kids WANT these tasty tidbits!

1 pound sliced bacon
2 cans whole water chestnuts
1 bottle Heintz Chili Sauce (yes, Kerry married Theresa Heintz!)
3/4 cup packed brown sugar
1/4 cup Hellman's Mayonnaise (I used Hellman's until I moved West, then it was Best Foods, now that I'm in the South they say I have to use Duke's) WHATEVER!!!!
Sturdy round toothpicks

Cut bacon slab in half.
Drain water chestnuts.
Wrap each chestnut in 1/2 strip of bacon. Secure with toothpick and place in roasting pan.

Mix Chili sauce, brown sugar and mayonnaise thoroughly.

Pour mixture over chestnuts and place into 375 degree oven.

Bake until bacon is cooked (about 30 minutes)

Remove chestnuts to serving tray. Skim bacon grease from mixture using paper towel, skimming across surface.

Pour remaining "barbeque sauce" over water chestnuts. Serve.

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The ultimate Buffalo Wings

without having to suffer a Buffalo winter!

from Obamanos!

Two bottles Cajun Chef hot sauce. If you don't have that in you area. Fine then. Two bottles of Louisiana hot sauce. DO NOT USE TABASCO. Get Frank's or something. You know the kind I'm talking about.

A stick of butter.
Three cloves of garlic
Two limes
One jalapeno

Bag of fresh wings. I use the drumettes, cuz who really wants to chop and tuck and all that nonsense. Whatever. Just chicken wings. Fresh. Not frozen.

First, the sauce. Dump two bottles into a small sauce pan. Add a chopped jalapeno. (Remove seeds and white veins of pepper and then MINCE...tiny tiny bits)...add minced garlic. Three cloves, yes, minced. Squeeze juice of TWO limes in the sauce. Add a little fresh cracked black pepper. Toss in zest from one lime. And then the motherload. Half to three quarters stick of butter. Yep. Heat on very low until all is combined. Hey, it's Superbowl. Or Super Butt food.

Now, preheat oven to 425.
Place your little naked fresh wings on two large cookie sheets lined with foil and sprayed with Pam. Cook for 25-35 minutes.
Once brown and gorgeous...
Remove from cookie sheets and dunk in sauce you have on the stove in the pan....swirl around.....

Serve on a giant bed of green butter lettuce....and pour remaining sauce over wings. Your guests will love them!

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Pigs In a Blanket - With Lipstick

from Bec - Yes We Did - in Illinois

Here is a NEW recipe I dreamed up in honor of Obama's successful campaign:

One package of cocktail wieners or smoked sausages
One package of refrigerated crescent roll dough
One small jar of pimento

Preheat oven according to directions on crescent roll package.
Unroll but leave intact 2 triangles of crescent rolls.
Pinch seam together and cut lengthwise into 5 strips and then cross-wise to make 10 strips.

Roll each strip around one sausage and place in baking pan that has been sprayed with non-stick cooking oil.
Take one or two slices of pimento and create the lips at one top/end of the "pig"
Sprinkle each pig with parmesan and garlic salt. (optional)
Bake according to crescent roll package directions.

For further fun, you could make a slice in the "pig" along the lip line, and insert a small slice of black olive, to represent a hockey puck.

Serve at your inauguration party.

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>>> Snacks <<<

Brie in Puff Pastry

from Julia O

This is such a favorite and very easy. I usually make it 10-12 times between Nov. 1 and New Year's. My boys beg for it.

1 wheel of baby brie cheese, rind removed with a paring knife
1 sheet of Pepperidge Farm™ puff pastry, thawed (I find it in the freezer section easily at most supermarkets)
2 Tablespoons of butter (real butter is best for good result)
¼ Cup of brown sugar
½ Cup of chopped pecans - not too fine
Plain Water Crackers or loaf of French cocktail bread

Preheat oven to 400°. With a rolling pin, roll out puff pastry sheet on lightly floured surface. Place wheel of brie in center of pastry sheet.

Cut butter into pieces and place on top of brie. Add brown sugar and pecans. Fold up the four corners of the pastry sheet and with fingers moistened with water, seal edges. Flip over into baking dish prepared with non-stick spray. Bake for 25 minutes or until pastry is lightly browned. Serve right away with crackers or bread

>>> Beverages <<<

Cassie's Irish Coffee

from Cassie Jeep Palin

It's best if you use a glass Irish coffee mug. If you do, leave a silver spoon in it while pouring the coffee in to distribute the heat of the coffee when preparing. Otherwise, any mug will do!

1 small teaspoon (European sized) brown sugar
1 jigger Jamison's Irish whiskey
fill cup or glass with strong fresh brewed coffee
gently spoon freshly whipped cream on surface of coffee
sprinkle nutmeg on top of whipped cream Enjoy!

>>> Beverages <<<

Home Made Bailey's Irish Cream

from Cassie Jeep Palin

1 3/4 c. Irish whiskey
1 can Eagle sweetened condensed milk
1 pt. whip cream
2 tbsp. Hershey's liquid chocolate
1/2 tsp. almond extract
1 tsp. vanilla extract
4 eggs

Put in blender and blend for 4 minutes.

Keep refrigerated!!!!

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Homemade Kahlua Recipe

from womanwithsardinecan

A couple of important points. You need to use very fresh coffee beans, preferably french roast. The hardest part of the recipe is getting the coffee strong enough. I use my largest coffee dripper (6 cup) and pour in enough grounds to practically make coffee mud. Takes a while for coffee to drip through that many grounds. It usually takes at least two separate batches of fresh grounds to get the 7 cups of strong coffee.

The other key is to use everclear and get the strong everclear. Everclear in California is whippy, only 78% alcohol. Oregon everclear (grain alcohol, I use Clear Spring) is 95% alcohol. Very important. Most kahlua recipes use vodka. Too watery. If you want rich syrupy kahlua like the commercial stuff, you must use full strength grain alcohol.

On to the recipe. Makes about 4 bottles (often there is about a third of a bottle extra. I use that bottle for tasting how aged it is).

7 cups very strong fresh dark roast coffee
7 cups sugar
4 cups grain alcohol
4 vanilla beans

In large bowl, mix hot coffee and sugar until sugar is completely dissolved. Let cool to room temperature. Add alcohol and mix well. Pour into prepared bottles. Drop one vanilla bean in each bottle. Cork tightly and store in cool dry place for 6 weeks minimum. Better if aged 6 months.