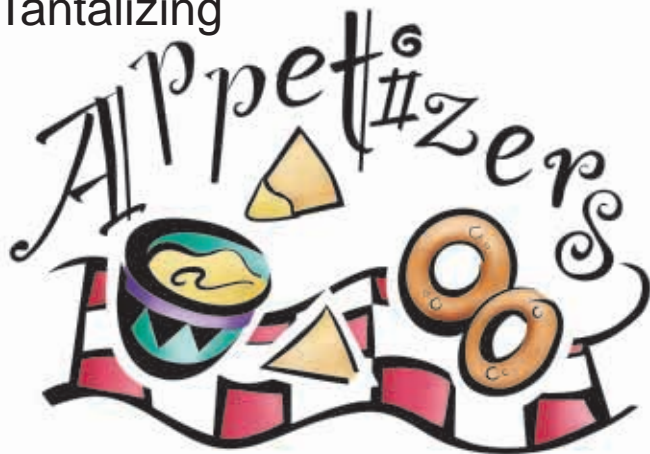


Tantalizing



Taco Cheesecake

- | | |
|-----------------------------------|----------------------------|
| 3 tsp. cornmeal | Topping |
| 3 (8 oz.) pkgs. cream cheese | 1 cup sour cream |
| 1 pkg. taco seasoning | 1/4 cup sliced ripe olives |
| 1/2 cup sour cream | 1/4 cup sliced |
| 1/2 cup salsa | green onions |
| 2 eggs | Sliced cherry tomatoes |
| 1 cup shredded pepper jack cheese | |
| 1 can chopped green chilies | |

Sprinkle cornmeal in bottom of greased 9-inch spring form pan. Soften cream cheese and add remaining ingredients. Beat on medium until smooth texture. Pour over cornmeal crust. Place on baking sheet, bake at 350° for 30-35 minutes (until center is set). Cool on wire rack for 10 minutes, carefully run knife around edge of pan to loosen. Cool for one hour, refrigerate overnight. For topping: Remove cheesecake from pan and spread sour cream over top and sides. Arrange olives, onions and tomatoes on cheesecake. Serve with chips or crackers.

Laura Krauth and Suzy Will • Wolf Point

Pecan Cheese Balls

- 8 oz. cream cheese
- 1 tsp. chopped onion
- 2 cloves chopped garlic
- 4 tbsp. butter
- 1 tsp. Worcestershire sauce
- 1/2 tsp. dry mustard
- 1/2 cup pecans, could use fewer

Form cream cheese, onion and garlic into a ball. Divide into 2 balls. Melt the rest of the ingredients and pour over the cheese balls. Serve with Wheat Thins.

Mikell Neumann • Baker

The appetizers on these pages are so tantalizing, readers may just want to eat them and forget about the rest of the meal. Our first place \$30 winning recipe is Taco Cheesecake sent in by Larua Krauth and Suzy Will of Wolf Point. Placing second and winning \$20 is Mikell Neuman of Baker for Pecan Cheese Balls. The third place \$10 winner is Agnes DeLeon of Melrose for Sassy Shrimp Canapés. The recipe topic for June is Pleasing Poultry and for July, please send in Picnic Basket Treasures recipes. Recipes must be in to Rural Montana Recipes, Box 3469, Great Falls MT 59403, email rural@sofast.net by the first of the month prior to the month of publication (May 1 for June).

Sassy Shrimp Canapés

- 1 (6 oz.) can tiny shrimp
- 2 or 3 tbsp. Miracle Whip
- 1 tsp. grated onion
- 1/4 tsp. prepared mustard
- butter
- 20 or 25 slices sandwich bread
- 1/2 cup cheddar cheese, grated

Mix drained shrimp with Miracle Whip, onion and mustard. Melt butter in skillet over medium heat. Cut crusts from bread slices and cut into halves or quarters. (A round, star or crescent cookie cutter may be used.) Sauté on both sides until golden brown. Add more butter as needed. Spoon a teaspoon of the shrimp mixture over canapés and top with a sprinkle of grated cheese. Broil 1 or 2 minutes or until cheese melts.

Agnes DeLeon • Melrose

Spinach Balls

- 3 pkgs. Frozen spinach
- 1 large onion, finely chopped
- 3 eggs, beaten
- 1/2 cup melted butter
- 1/2 cup Parmesan cheese
- 2 cups stuffing crumbs, any brand
- 1/2 tsp. each garlic salt, pepper and salt
- 1/2 tsp. thyme, rosemary and parsley

Cook spinach and drain well. Melt butter, add crumbs, butter and the remaining ingredients to the spinach. Mix well. Refrigerate overnight. Shape into small balls. Put on greased cookie sheet and bake at 350° for 20-25 minutes.

Renee Southworth • Laurel

CORRECTION:

The recipe headlined Low Carb Crispy Meringues in the March issue of Rural Montana is actually a high-carbohydrate recipe. Rural Montana apologizes and regrets the error.

More recipes available at our website:
www.mtco-ops.com/rmstory.htm

Montana Meatballs

2 lbs. venison or elk burger	Sauce
1 lb. pork sausage	3 cups ketchup
1 (5 oz.) can evaporated milk	2 1/4 cups brown sugar
2 cups old-fashioned oats	3/4 tsp. garlic powder
1/2 tsp. pepper	3/4 cup chopped onions
2 tsp. chili powder	
1/2 tsp. garlic powder	
2-3 tsp. salt	
2 eggs	
1/2 cup chopped onions	

Mix all meatball ingredients well. Shape into one-inch balls. Place in two baking pans in single layers. Combine sauce ingredients and pour over meatballs. Bake at 350° for one hour. Yields 9 dozen meatballs. Serve with toothpicks.

Lisa Goodman • Circle

Bambinos

4 dozen Melba or cracker rounds
3/4 cup ketchup
About 2 ozs. thinly sliced pepperoni
1 cup shredded mozzarella cheese (about 4 oz.)
Dried oregano leaves

Heat oven to 400°. Spread cracker rounds with ketchup. Top with pepperoni slices. Sprinkle cheese and oregano over pepperoni. Bake on ungreased cookie sheet until cheese is melted, 3 to 5 minutes.

Raedene Wipf • Big Timber

Highland Crab Dip

1 1/2 cups mayonnaise
1 3/4 cups fresh crabmeat
1/2 cup grated sharp Cheddar cheese
1 tbsp. prepared horseradish, drained
1 tbsp. Worcestershire sauce
1 tbsp. French dressing

Mix all ingredients together and chill about 2 hours. Serve with crackers. Serves 20.

Rita Siemens • Silver Star

Cheese/Grape Appetizers

2 (2 oz.) pkgs. ground almonds
1 (8 oz.) pkg. cream cheese, room temperature
2 oz. crumbled blue cheese, room temperature
2 tbsp. cream or half & half, room temperature
2 tbsp. chopped fresh parsley
1 to 1 1/4 lbs. red and green seedless grapes, washed and thoroughly dried

Spread almonds on baking pan. Bake at 275°, stirring twice until they are golden brown. Combine cheeses, cream or half & half and parsley; beat with an electric mixer until smooth. Place cheese mixture in shallow dish. Roll grapes in mixture to thoroughly coat. Roll coated grapes in toasted almonds. Place on wax paper-lined tray; refrigerate until ready to serve. Serve chilled; refrigerate left-overs.

Jane Bailey • Corvallis

New cookbook features more of the best of Rural Montana recipes

Nearly 150 of the best prize winning recipes to appear in Rural Montana magazine are in the More of the Best of Rural Montana Cookbook. A perfect Mother's Day present, this second volume features a variety of culinary gems from Montana kitchens not available anywhere else. The spiral-bound book is available at the offices of several Montana electric cooperatives and through Rural Montana magazine. The cost is \$10. Those ordering through the magazine will need to add \$1.50 for postage and handling. To also receive the first volume, the original The Best of Rural Montana Cookbook, just add \$6. There will be no additional postage and handling charge for that book.

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