

"All in Good Taste"

COOK BOOK

Bellevue Leader

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Party Ideas



RICK HEUPEL

The barbecue coals are always glowing on weekends at the Rick Heupel home. He and his family don't ever put the grill away, even in winter, he says.

"Every weekend when we're not working, we do a fair amount of entertaining," says Rick. "On weekends we always try making something new."

Rick and his family moved to Bellevue in mid-June. They tried out this recipe on their friends just before they left.

"It's our own invention," says Rick. "We just kept mixing stuff until we came up with something we like. Everyone complimented us on how good the steak tasted, especially since it's a very cheap cut of meat."

Rick is construction manager for A-1 Construction. He and his wife, Kathy, and her daughter, Elizabeth McFadden, live at 3402 Castile Drive.

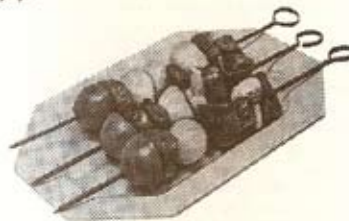
MARINATED STEAK WITH CLAMATO BEERS Rick Heupel, Bellevue

- 1 1/2 pounds round steak
- 1 cup cooking wine
- 1 teaspoon pepper
- 1 teaspoon garlic powder (or more)
- 1 tablespoon A-1 Steak Sauce
- 1 tablespoon prepared barbecue sauce of choice
- 10 cherry tomatoes
- 2 green peppers cut in wedges
- 2 small onions cut in wedges

Cut up meat in chunks. Combine wine, pepper, garlic, steak sauce and barbecue sauce in covered marinating dish. Thoroughly pierce meat with fork and place in marinating dish. Place dish in the refrigerator overnight or for the afternoon, depending on the time to be served. Place steak, tomatoes, peppers and onions on skewers and grill over hot coals or broil in the oven until desired doneness. Serve with warm garlic bread and Clamato beers for a zesty and fun informal get-together. Serves 6.

Clamato Beers

Add Clamato juice (purchased in supermarkets in the juice section) and a dash of tabasco sauce to beer of choice. Add a celery stick for color and enjoy!



HAMBURGER DIP Candy Ludwig, Omaha

- 1 pound hamburger
- 3/4 teaspoon oregano
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 can (8 ounces) tomato sauce
- 1 teaspoon sugar
- 1/4 cup catsup
- 1 package (8 ounces) cream cheese
- 1/2 cup Parmesan cheese

Cook hamburger, onion and garlic till brown. Stir in tomato sauce, catsup, oregano and sugar. Simmer covered 10 minutes. Spoon off excess fat. Remove from heat and add cheese. Stir until melted. Combine with Dorito chips or crackers. Serve warm.

CHRISTMAS WREATH CHEESE SPREAD Pat Murphy, Bellevue

- 8 ounces cheddar cheese spread
- 1 small jar of sliced pimentos
- 1/2 teaspoon Worcestershire sauce
- Dash of garlic powder
- 8 ounces cream cheese
- 1/2 tablespoon minced onion
- 1/2 cup parsley flakes

Let cheese spread and cream cheese sit at room temperature until soft. Combine cheese spread and cream cheese until blended thoroughly. Add onion, Worcestershire sauce, garlic powder, a few drops of pimento juice, and half of the sliced pimentos. Mix thoroughly. Put cheese mixture on a plate covered with waxed paper. Form cheese mixture into the shape of a Christmas wreath. Cover with parsley flakes and decorate with remaining pimentos. Serve with crackers.

PINA COLADA PUNCH Suzanne Brunner, Omaha

- 1 fifth champagne chilled (not too dry)
- 1 bottle Master mix-pina colada
- 1 quart (2 liters) chilled 7-Up
- 1/2 can (20 ounces) crushed pineapple
- Crushed ice

In punch bowl, fill 1/4 full with crushed ice. Spoon the pineapple over ice mix. Pour the remaining all at once into the punch bowl. Stir between servings. Recipe can be doubled.

SALTED PEANUT CHEWS Tara Thomas, Bellevue

Ingredients:

Base:

- 1 package Pillsbury Plus Yellow Cake mix
- 1/2 cup margarine, softened

Middle:

- 1 egg
- 3 cups miniature marshmallows

Topping:

- 2/3 cup light corn syrup
- 1/4 cup margarine
- 2 teaspoon vanilla
- 12-ounce package (2 cups) peanut butter chips
- 2 cups salted peanuts
- 2 cups Rice Krispies

Preheat oven to 350 degrees. Combine base until crumbly. Press in 13x9-inch pan. Bake 12 to 18 minutes. Remove and sprinkle with marshmallows. Return to oven until marshmallows begin to puff, approximately 3 minutes. Remove and cool while preparing topping. In large saucepan heat syrup, margarine, vanilla and peanut butter chips until melted and smooth. Stir constantly; remove from heat. Stir in peanuts and Rice Krispies. Spoon warm topping over marshmallows. Spread to cover. Chill. Cut into bars. Make 24 bars depending on size.

Appetizers & Drinks



LOUISE ABDELNOUR

Louise Abdelnour says she loves to dabble with recipes, and she loves to make hors d'oeuvres. Her prize-winning recipe evolved from others she had seen, and she says she's been serving them for four or five years.

"I didn't do it all at once," says Louise, a two-category winner in this year's contest. "Just last year I started adding parmesan cheese on the outside, and I added the sherry a couple of years ago."

Louise is a homemaker who lives at 510 Laurel Drive in Bellevue. Her husband, Joe, is an oral surgeon at Offutt Air Force Base. They have three children: Kimla, 14; Brent, 13; and Dana, 11.

CRAB ROLLS Louise Abdelnour, Bellevue

- 1 can (7½ ounces) crabmeat, drained
- ¼ cup sour cream
- 2 tablespoons chili sauce
- 1 tablespoon sherry wine
- ¼ cup finely chopped green onions
- ½ teaspoon salt
- ½ teaspoon Worcestershire sauce
- 9 slices of fresh wheat bread
- 2 tablespoons melted butter
- Parmesan cheese

Mix crabmeat, sour cream, chili sauce, sherry, onions, salt and Worcestershire sauce together in a bowl. Set aside. Trim crusts from bread. Flatten each slice with a rolling pin. Spread 2 tablespoons of crabmeat filling on each slice, being careful to leave a ½-inch border of bread all around edges. Roll up slices and cut each in half. Lightly butter a baking pan large enough to hold all 18 rolls. Place them in pan. Brush butter on tops and sides of rolls and sprinkle each with parmesan cheese. Freeze for at least 2 hours or longer. This can be done days in advance of being baked. Bake at 450 degrees for approximately 10 minutes or till light golden brown. This is a favorite since most of the preparation is done ahead. Makes 18 rolls.



HOT BROCCOLI DIP Gayla Stevens, Omaha

- 2 tablespoons margarine
- ½ large onion, diced
- 1 small can mushrooms, drained and chopped
- 2 stalks celery, finely chopped
- 1 package (10 ounces) frozen chopped broccoli
- 1 can mushroom soup
- 1 package (4 ounces) garlic and herbs cheese spread
- Dash of garlic powder

Melt margarine in a medium-sized pan. Add the onion, mushrooms and celery; saute until tender. Drain well. Add broccoli, soup, cheese and garlic powder to the sauteed mixture. Mix well and heat until cheese melts. Pour into a fondue pot. Serve warm with tortilla chips or cubes of French bread. Yields 3½ cups.

TORTELLINI SOUP Jack Allen, Bellevue

- 1 can (46 ounces) tomato juice
- ½ of a 7½-ounce box of cheese-filled tortellini
- Powdered oregano
- Sweet basil leaves
- Celery leaves
- Dried parsley flakes
- Salt and pepper

Heat tomato juice on low heat and let simmer. Bring water to boil per directions on tortellini box and cook tortellini 10 minutes. Drain and add tortellini to tomato juice. Add ¼ teaspoon of oregano, a pinch or two of basil, a teaspoon of chopped celery leaves and a pinch or two of parsley flakes. Add salt and pepper to taste. Simmer on low heat 15 minutes. Refrigerate overnight. Reheat and serve. Makes 6 servings. I like to double the recipe, freeze in small containers and use as desired for supper on cold winter nights.

CHEF'S FAVORITE DIP Homer Pollard, Bellevue

- 1 package (8 ounces) cream cheese
 - ¼ cup half and half
 - 2 tablespoons mayonnaise
 - ¼ teaspoon garlic powder
 - 1 tablespoon dill pickle juice
 - A dash of Worcestershire sauce
 - A dash of cayenne pepper
- Combine softened cream cheese and remaining ingredients in medium size mixing bowl. Mix until well blended. Serve with your favorite chips. Serves 6.

HUMUS BITAHINE (Chick pea and sesame dip) Samia Mounts, Omaha

- Serves about 15 as a dip
- 1 can (15 ounces) chick peas
- 4 tablespoons tahini*
- ¼ - ½ cups lemon juice
- 1 clove garlic, crushed
- 1 teaspoon cumin
- ½ teaspoon salt

Granish: chopped parsley, oil and paprika

Place chick peas in their own juice in a small pot. Boil for 3 minutes and drain, (save juice). Put peas through a food mill or sieve, adding 2 tablespoons of the juice. Slowly blend in the tahini and the lemon juice into puree. Crush garlic with ½ teaspoon salt in a mortar and add to puree. Add cumin and blend. Adjust flavor and consistency with lemon juice or juice and add salt if necessary. Humus should be thick and smooth. Put in a plate and garnish. *Note: Even if using a modern appliance, the peas must be separated from their skins for a successful humus. Serve with raw vegetables such as celery, carrots, etc. Tahini may be purchased at the Mediterranean Food Store on 84th and Center in Omaha.

Blender or food processor method: Puree peas & add remaining ingredients. Makes 2 cups.