

# POTPOURRI

## Ham and Cheese Ball

- 2-8 oz pkgs cream cheese
- 1/2 C. Miracle Whip
- 1/2 to 1 tsp. Realemon juice
- 1 to 3 tsp. salsa
- 1/2 C. grated cheddar cheese
- 1/2 C. grated ham

Grate extra ham & cheese for outside of ball.

Soften cream cheese; combine with Miracle Whip, lemon juice, & salsa using electric mixer; add ham and cheese (use more for larger ball). Spread extra ham and cheese on waxed paper; pour mixture on it. Lift paper by corners and place in bowl to mold. Refrigerate overnight; remove 30 min. or so before serving. Serve with Wheat Thins or favorite crackers.

## Coconut Bon-Bons

Mix:

- 1/2 lb butter (or marg) softened
- 5 tsp vanilla
- 1 can Eagle Brand condensed milk

ADD:

- 2 lbs powdered sugar
- 1 14-oz bag coconut (shredded)
- 1/2 lb chopped nuts (optional)

Refrigerate to harden  
Roll into balls  
Refrigerate

Melt. (in double boiler)

- 12 oz. chocolate chips
- 1/4 lb paraffin wax

Dip centers  
Store in cool place

## CHOCOLATE PECAN BARS

(Makes 24 to 36 bars)

- 1 1/2 cups unsifted flour
- 1 cup confectioners' sugar
- 1/2 cup HERSHEY'S Cocoa
- 1 cup cold margarine or butter
- 1 (14-ounce) can EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 2 teaspoons vanilla extract
- 1 1/2 cups chopped pecans

These are good! Ed

Preheat oven to 350° (325° for glass dish). In large bowl, combine flour, sugar and cocoa; cut in margarine until crumbly (mixture will be dry). Press firmly on bottom of 13x9-inch baking pan. Bake 15 minutes. Meanwhile, in medium bowl, beat sweetened condensed milk, egg and vanilla; mix well. Stir in nuts. Spread evenly over crust. Bake 25 minutes or until lightly browned. Cool. Cut into bars. Store covered in refrigerator.