

Sesame Canapés

1 cup all purpose flour
1 teaspoon salt
½ teaspoon ginger
1/3 cup shortening

2 or 3 tablespoons ice water
1 cup grated sharp cheese, packed
½ cup toasted sesame seeds
½ teaspoon Worcestershire sauce

Combine to smooth dough. Make 2 rolls – 8” x 1” and chill. Slice 1/8” thick, place on greased cookie sheet and prick with fork. Bake at 400°F for 10 minutes.

Shrimp Dip

6 ounces cream cheese
1/3 cup salad dressing (not mayo)
3 tablespoons chili sauce

2 teaspoons lemon juice
½ teaspoon crushed onion
¼ teaspoon Worcestershire sauce

Blend together with mixer. Add one or two cans of rinsed tiny shrimp. Then chill for a few hours.

Miniature Quiches

Cream Cheese Pastry:

1 cup butter
1 (8 ounce) package cream cheese

2 cups flour
½ teaspoon salt

Beat butter, cheese and salt in mixer until completely smooth. Work in flour to a smooth dough (mixer can be used but pastry blender is superior). Chill overnight (Will keep several days). Remove from refrigerator 10 minutes before using. Divide dough for ease in handling; keep unused portion in refrigerator.

Filling:

2 large eggs, slightly beaten
1 cup milk

½ teaspoon salt
2 cups shredded Swiss cheese

Preheat oven to 350°F. Divide dough into 48 balls and press each into miniature muffin pan cups. Combine egg, milk, and salt. Fill pastry shells with cheese. Dribble egg mixture over cheese. Bake 30 minutes; serve warm.

Variation:

3-4 slices cooked and crumbled bacon and 1 tablespoon minced onion may be added to cheese.