

# Recipes

Artichoke Velvet

Waldorf Salad

Strawberry Frozen Pie



# Artichoke Velvet

2 9-ounce packages frozen artichokes hearts

1 pint fresh mushrooms, sliced

2 tablespoons butter or margarine

1 envelope chicken gravy mix

4 ounces Swiss cheese diced (1 cup)

1 tablespoon dry white wine

dash dried thyme

dash dried marjoram

Cook artichokes according to package directions; drain.

Cook mushrooms in butter till tender.

Combine artichokes and mushrooms in 1 quart casserole.

Prepare gravy mix using package directions.

Remove from heat; add herbs and cheese; stir till melted.

Add wine; pour over.

Bake covered at 350° for 30 minutes.

Serves 6 to 8.





# Waldorf Salad

2 cups chopped apples

1 cup chopped celery

1 cup grapes, sliced in half

1 cup mayonnaise

1 cup whipping cream

1/2 cup walnut halves

1/2 teaspoon lemon juice

**dash** salt

Combine diced apples, chopped celery and walnut halves. Blend mayonnaise, lemon juice and salt. Fold in whipping cream; fold dressing into apple mixture; chill. Makes 6 servings.

# Strawberry Frozen Pie



8

-ounce package cream cheese, softened



cup

-dairy sour cream



10

-ounce package frozen sliced strawberries, thawed



9

-inch graham-cracker crust

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lend cream cheese and sour cream. reserve 1/2 cup berries (and syrup); add remaining berries and syrup to cheese mixture.

Pour into crust. Freeze firm. Remove from freezer 5 minutes before serving. Cut in wedges; serve topped with reserved strawberries in syrup.