



# FEED BAG

## RECIPES and HELPS

by Pauline Murphy

### Tuna Cheese Spread

- 1 pkg. (6oz.) cream cheese
- 1 can (6½ oz.) tuna
- 3 to 4 tbsp. mayonnaise
- ½ to 1 tbsp. lemon juice
- ¾ tsp. curry powder
- Dash salt
- 2 green onions, finely sliced

Let cream cheese soften at room temperature for about 1 hour.  
 Drain tuna. Mash with fork.  
 In medium bowl, combine cream cheese, tuna and mayonnaise.  
 Add lemon juice, curry and salt. Mix well.  
 Add onions and stir to blend.  
 Chill for 1 hour for flavors to blend.

### Bologna Rolls

- For about 40 appetizers you will need:
- 12 slices bologna
  - Filling:
  - ½ pkg. (6 oz.) cream cheese
  - 3 Tbsp. finely chopped chives or green onions
  - 1 Tbsp. ketchup
  - 1 Tbsp. Worcestershire sauce
  - Fresh lettuce leaves
  - Cherry tomatoes

Let bologna sit at room temperature for about ½ hour. Have cream cheese at room temperature as well.  
 Stir cream cheese until soft and smooth.  
 Add chives or green onion, ketchup and Worcestershire sauce.  
 Place bologna slices on sheets of waxed paper.  
 Spread filling on each slice. Roll up, jelly-roll fashion.  
 Wrap each roll in waxed paper or plastic wrap.  
 Let sit in refrigerator for at least 2 hours. Or chill in freezer for about 30 minutes.  
 With a very sharp knife, cut rolls in even slices.  
 Place on a bed of lettuce leaves. Garnish with cherry tomatoes. Serve as appetizers.

### Spanish Tortilla with Corn

- 6 eggs
- 3 Tbsp. olive oil
- 4 green onions with tops, thinly sliced
- 3 cups corn cut off cob or drained frozen or canned whole kernel corn.
- ¼ cup slivered pimiento or red bell pepper
- 2 plum tomatoes, diced
- 1 tsp. minced fresh or ¼ tsp. dried marjoram leaves
- Salt, pepper

Heat oil in large oven-proof skillet. Add green onions, corn and pimento or red bell pepper.  
 Sauté until onions are tender but not browned.  
 Stir in tomatoes and marjoram. Sprinkle lightly with salt and pepper.  
 Remove from heat.  
 Beat eggs with ¼ tsp. Each salt and pepper. Return skillet to heat and heat to sizzling.  
 Add eggs. Cook until bottom is firm and lightly browned, about 5 minutes.  
 Carefully turn omelet in pan, lifting with wide spatula. Cook until second side is firm and browned.  
 Or broil to set top of omelet.  
 Serve hot or cool. Cut in wedges or squares

### Sally's Dinner Rolls

- For about 18 rolls you will need:
- 1 pkg. active dry yeast
  - ¼ cup warm water (105 to 115 degrees F)
  - 1/3 cup shortening, melted and cooled
  - ¼ cup sugar
  - Dash salt
  - Dash ground nutmeg, optional
  - ¾ cup milk, scalded. ( 105 to 115 degrees F)
  - 2 eggs
  - 3 ½ cups all-purpose flour

Combine yeast and warm water in large bowl. Let stand for 5 minutes.  
 Add melted shortening (cooled), sugar, salt and nutmeg. If used.  
 Add milk and eggs and stir until well blended.  
 Gradually add flour, first 1 cup and then the remaining flour, beating until batter is smooth and shiny. Don't use too much flour, the dough should still be soft.  
 Turn dough out onto lightly floured surface. Knead a few times until dough is easy to handle.  
 Let dough rise for about 30 minutes. Punch down.  
 Divide dough into 3 parts.  
 Divide each into 6 smaller portions.  
 Shape each portion into a small round ball.  
 Place into muffin tins or paper cups.  
 Let rise, covered, for another 50 to 60 minutes or until doubled.  
 Bake 400 degrees F for 10 to 12 minutes until golden brown and light

### 1 Peter 1:21

*Who by him do believe in God, that raised him up from the dead, and gave him glory, that your faith and hope might be in God.*