

## **Hawaiian Tidbits**

**Submitted by Lucy Raikes**

½ c. honey

2 Tbsp. water

4 ripe bananas

1 cup flaked coconut, toasted or 1 cup finely chopped nuts or 1 cup macaroon crumbs (fine)

Dip each into honey mixture and roll in either nuts, coconut or macaroon crumbs until well coated. Place on wax paper covered tray and refrigerate. Serve on picks.

## **Sausage Cheese Balls**

**Submitted by Ditty Barnett**

1 lb. sausage

1 lb. sharp cheese, grated

3 cups biscuit mix

Cut sausage in small pieces. Add cheese and biscuit mix. Put in mixer and mix until well blended. Roll 1" balls. Freeze. Bake while frozen 25 min. in 350° oven.

## **White Bean Soup**

**Submitted by Ann Lee**

2 cups white beans (Great Northern)

Hambone, or ham hocks (about ½ lb. with some meat on it)

3 qts. Water

Wash beans and soak overnight; or wash and add to water in soup kettle. Bring to boil and let boil for 2 min. Cover and remove from heat. Let stand for 1 hour. Add ham bones or ham hocks to soaked beans. Add bay leaf. Cover and simmer slowly for 2 hours. Next, add ½ cups mashed potatoes, mixing well. Then add bunch of chopped celery, celery leaves, 1 minced garlic clove and 1 pod of hot pepper. Cook 1 hour longer. Remove ham hock and chop up meat from bones. Return meat to soup. Add salt and pepper to taste. This soup is rich, thick and good.

## **Uncooked Boiled Custard**

**Submitted by Mrs. Alice Adkerson**

½ gal. whole milk

1 can Eagle Brand Milk

2 envelopes instant vanilla pudding

Pinch salt

1 Tbsp. vanilla or ½ cup bourbon

Mix vanilla pudding with 2 cups whole milk. Add eagle brand milk and mix well. Put in blender, add rest of milk with salt and flavoring and beat on slow to medium – 2 or 3 min, if not of right consistency add 1 more cup milk. Put in refrigerator to get cold.