

## **Cucumber Sandwich Bites**

### **Submitted by**

French baguette bread cut in thin slices  
Cucumbers cut in thin slices  
1 8-oz. cream cheese  
1 c. mayonnaise  
1 pkg. Good Seasons Italian dressing mix  
Paprika  
Dill

Mix together cream cheese, mayonnaise and Italian dressing mix. Spread over slice baguette, top with cucumber slices and sprinkle with paprika and dill.

## **Spinach Dip**

### **Submitted by**

1 pkg. Hidden Valley Ranch Dressing Mix  
2 c. sour cream  
1 10-oz. pkg. frozen chopped spinach, cooked and drained  
¼ c. minced onion  
¾ tsp. basil  
½ tsp. oregano

Combine ingredients. Stir to blend. Chill for at least 1 hour. Serve in hollowed out round loaf or bread; use hollowed out section to make bread cubes for dipping.

## **Fruit Dip**

### **Submitted by**

1 8-oz. cream cheese, room temperature  
1 7-oz. jar marshmallow cream  
½ tsp. orange peel  
Dash of ginger

With mixer on low, blend cream cheese and other ingredients. Serve with fresh fruit. For color, use a little cherry juice or red food coloring.

## **Ham and Cheese Ball**

### **Submitted by**

2 packages square rolls  
1 ½ Tbsp. poppy seeds  
1 tsp. Worcestershire sauce  
½ tsp. mustard  
1 stick butter  
½ onion (optional)  
1 lb. ham  
Baby Swiss cheese slices

Chop onion and cook until tender in butter. Add other ingredients. Cut rolls. Pour butter mixture over one side. Layer ham and cheese. Put top on rolls and cut apart individual rolls. Bake at 350° for 15 min.