

## Tuesday's Tidbits

Many people have requested recipes from our Candlelight Christmas tour. With that said, here are a few from years past. Used at the kitchen of the Roberts Vaughn House.

### Sweet Potato Cheese Ball

1 pkg. (8 oz.) cream cheese, softened  
2 cups cold mashed sweet potatoes  
¼ cup finely chopped onion  
2 TBSP diced jalapeno pepper  
1 tsp. seasoned salt  
1 tsp. Worcestershire sauce  
1 tsp. hot sauce (Texas Pete)  
¼ cup chopped pecans

Assorted crackers or pretzel sticks

Beat cream cheese and sweet potatoes until smooth. Add remaining ingredients and mix well. Cover and refrigerate for 4 hours or until easy to handle. Shape into a ball; cover and refrigerate until firm. Serve with crackers or pretzels.

### Crab Bisque

1 TBSP minced onion  
2 TBSP butter  
2 TBSP flour  
2 cups chicken broth  
2 cups half-n-half cream  
1 pound lump crab meat

Sauté onion in butter. Add flour; cook and stir for 1 minute. Gradually stir in chicken broth and whisk. Add cream and stir. Cook over medium heat for ten minutes. Add crab meat and salt to taste.

### Orange Cream Cheese Bread

1 (8 oz) pkg. cream cheese, softened  
½ cup shortening  
1-2/3 cup sugar  
2 eggs

2 ¼ cup all-purpose flour  
1 tsp. salt  
1 TBSP baking powder  
1 cup whole milk  
½ cup chopped walnuts  
2 TBSP grated orange peel  
¼ cup orange juice

Combine cream cheese and shortening, creaming well. Gradually add sugar, beating until light and fluffy. Add eggs, beating well after each addition (this helps the bread to rise).

Combine flour, baking powder and salt; add to cream mixture alternately with milk, beginning and ending with flour mixture. Mix well after each addition. Stir in walnuts and orange peel.

Pour batter into 2 greased and floured 8x4x3 loaf pans. Bake at 375 degrees for 55 minutes or until a toothpick comes out clean.

Let cool in pan for 10 minutes. Then sprinkle orange juice over loaves. Remove to wire rack to finish cooling.