

**Ham & Asparagus Quiche**

4 eggs plus enough milk to yield 1 ½ cups	1 small can asparagus tips, drained
½ cup grated Swiss cheese	1 small can sliced mushrooms, drained
½ cup grated cheddar cheese	2 T. Bisquick
1 T. Parmesan cheese	3 slices swiss cheese to line bottom of crust
¼ cup fresh chopped parsley	1 cup chopped ham
1 unbaked pie crust	

Combine all ingredients and pour over cheese covered pie crust. Bake 350° for 45-60minutes until set. Yield: 6-8

**Fruit with Poppy Seed Dressing**

Mixed fruit of choice

*Dressing:*

¾ cup sugar	1/3 cup white vinegar
1 ½ tsp. onion salt	1 cup Crisco oil
1 tsp. dry mustard	1 T. poppy seed

*In a small bowl, combine sugar, salt and dry mustard. Stir in vinegar. Beat at medium speed while gradually adding oil. Beat until thickened. Add poppy seeds. Store in refrigerator. Shake well before using. Serve over fresh fruit.*

**Caesar Dressing**

1 ¾ cup Egg Beaters, original	4 ½ T. minced garlic
7 oz. grated fresh Parmesan cheese	1/8 cup lemon juice
1/3 cup red wine vinegar	1/8 cup black pepper
1/8 cup salt	1/8 cup dry mustard
1/8 cup Worcestershire sauce	¼ cup parsley flakes
3 oz. anchovy fillets*	3 cups olive oil

\*Rinse anchovy fillets for 1 minute in cold running water. Squeeze dry in paper towels.

Mix all ingredients except olive oil with hand held blender. Slowly add oil. Refrigerate after mixing. Keeps 1 month in refrigerator. Yield: 1.5 pints

## **Cream Cheese Pound Cake**

8 oz. pkg Phila cream cheese  
3 sticks butter  
3 cups sugar  
2 T. vanilla

1 T. butter flavoring  
6 eggs  
3 cups sifted Swans cake flour

Soften cream cheese and butter. Beat to mix. Beat in sugar. Add vanilla and butter flavorings. Add 1 egg and then  $\frac{1}{2}$  cup sifted cake flour. Continue alternations until all eggs and flour have been added. Spoon batter into greased and floured Bundt pan. Bake at 325 degrees for 1 hour 10 minutes. Cool 10 minutes in pan. Turn out onto cake plate.