



*St. Monica Guild*

*Celebratory Recipe Book*

*In Honor of the 91<sup>st</sup> Annual Silver Tea*

*February 12, 2021*



## FOREWARD

### to the St. Monica Guild's 91<sup>st</sup> Valentine Silver Tea Recipe Booklet

#### Online Program

St. Monica Guild's Valentine Silver Tea has become a tradition in Pass Christian. It has been an annual event since 1930, when Mrs. H. R. Kilpatrick, of the Pink Cottage, gave a tea honoring her mother, Mrs. Lelia Abby French of Natchez and Pass Christian. Mrs. Kilpatrick continued to host the tea in her charming home, which was also an antique shop. Although members of St. Monica's Guild have been involved with the tea since its inception, the group did not take this name until the 1940s. The Women's Auxiliary of Trinity Church assisted Mrs. Kilpatrick until late 1965, when her health began to fail. The tea was then moved to the Rectory where it was held until Hurricane Camille washed it away. The Valentine Silver Tea is now held in various homes in The Pass, and is the group's only fund raiser. The proceeds benefit church and community programs.

*From **Trinity's Tried and True: A Cookbook for the Body and Soul**, pages 3-4*

This year, the Tea will be presented in an online format. The house featured this year is The Lord's House, Trinity Episcopal Church. The recipes in this online offering are all from the above cookbook. These are some of our delicacies that have been enjoyed at the Valentine Silver Teas over the years. We hope you will enjoy them as well.

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### “NOT SO SWEET” SPICED TEA

1 (6-qt.) jar Tang (4 c.)	2 tsp. ground cinnamon
2 c. instant tea	1 tsp. ground cloves
¼ tsp. salt	1 tsp. ground nutmeg
2 pkgs. unsweetened Kool-Aide lemonade	

Mix all ingredients together well. Store in tightly closed jar or in an air tight container in freezer. Use 2 heaping teaspoons mix to 1 cup of boiling water for each cup of tea. Add mix, then water, then stir.

*Martha W. Burdette*

### ST. MONICA'S VALENTINE DAY TEA

1 c. Tang	1 serving pkg. of Crystal lemonade
½ c. sugar (half can be artificial sugar)	1 tsp. cloves
½ c. instant tea	1 tsp. cinnamon

Mix ingredients together. Stir well. Place 2 ½ to 3 T. in cup. Add boiling water. ENJOY! Store in air tight container. Makes 20 to 25 cups of tea. Recipe can be doubled or tripled to make a large quantity.

*Teresa S. Sellers*

### COFFEE PUNCH

1 gal. milk	½ c. sugar
4 T. instant coffee	½ gal. vanilla ice cream
1 c. water	½ gal. chocolate ice cream
3 T. vanilla	

Boil water. Add coffee and sugar. Cool! Add to milk, add vanilla extract. Pour over ice cream, that has been broken up in large punch bowl. Stir to mix. Serve in punch cup or champagne glasses. Servings: about 25. VARIATION: May add bourbon or brandy to taste.

*Sue Ruff*

### TEA SANDWICH MIX

2 (3 oz.) pkgs. cream cheese	1 T. olive juice
¼ c. mayonnaise	Dash of black pepper
½ c. pecans, finely chopped	Very thin sliced Pepperidge Farm Bread
1 c. olives, finely chopped	

Mix cream cheese and mayonnaise until smooth. Stir in pecans, olives, and juice. Add pepper and mix. Store in refrigerator overnight. Spread on trimmed bread slices and cut into finger sandwiches.

*Cherry Pugh*

### CREAM CHEESE, FRUIT, AND NUT SANDWICHES

2 (8 oz.) pkgs. Cream cheese	½ c. pecans, chopped
4 T. orange peel, grated	½ c. walnuts, chopped
8 T. orange juice	7 oz. Dromedary dates, pitted and chopped
4 T. honey	2 loaves Sunmaid raisin bread
¼ c. raisins, chopped	2 or 3 sticks unsalted butter
½ c. golden raisins	

Mix thoroughly softened cream cheese with the next three ingredients. Then add next five ingredients and mix well. Spread softened butter thinly on one side of each bread slice to prevent bread becoming soggy from the filling. Place two slices of bread together, buttered sides facing, stack bread slices and trim off crusts. Spread cream cheese mixture generously over both buttered sides for each half of the sandwich. Cut each into four triangles or squares. If sandwiches are made ahead, stack on tray, cover with wax paper and wrap with damp towel to prevent drying.

*Martha Bell*

### CUCUMBER SANDWICHES

Rye bread, crust trimmed and cut in desired size and shape	¾ tsp. Worcestershire sauce
Butter, softened	¾ tsp. dill weed
3 oz. cream cheese	Mayonnaise, small amount
	Cucumber, thinly sliced

If preparing sandwiches ahead of time, spread bread thinly with soft butter to prevent absorbing moisture. Mix cream cheese and next three ingredients. Spread mixture on bread. Add generous amount of very thinly sliced cucumber.

*Martha Bell*

### MY PIMIENTO CHEESE

4 c. sharp cheddar cheese, shredded	1 (2 oz.) jar pimiento, drained
½ c. catsup	½ c. pecans, chopped
¼ c. mayonnaise	½ c. dill pickle, chopped
½ c. onion, chopped	

Combine all ingredients, except pecans and dill pickle. Place in blender or food processor bowl; cover and blend or process until well combined. Add additional catsup or mayonnaise to reach desired consistency. Add pecans and dill pickle after blending. Serve on crackers or as a sandwich spread. Makes 3 cups.

*Marjorie Anne Garrison*

### HOT CHEESE PUFFS

4 oz. cream cheese	$\frac{1}{8}$ tsp. cayenne or Tabasco
$\frac{3}{4}$ tsp. onion, grated	$\frac{1}{4}$ c. Parmesan cheese
$\frac{1}{4}$ c. mayonnaise	36 bread rounds, cut with a jigger
1 T. chives, chopped	Paprika

Mix together the first 6 ingredients. Spread on bread rounds, and sprinkle with paprika for color. Place on a baking sheet and bake at 350° for 15 minutes.

*Eleanor McCandless*

### TEXAS TORTE

2 eggs, beaten	2 c. Monterey Jack cheese (use Monterey pepper jack to make it hot), shredded
2 T. flour	2 c. ( $\frac{1}{2}$ lb.) sharp Cheddar cheese, shredded
$\frac{1}{2}$ tsp. salt	
$\frac{1}{3}$ c. milk	

To eggs, add flour, salt, and milk, and beat well. Add shredded cheeses and mix well. Pour into greased flat baking pan (8 x 12 inches). Bake at 350° for 35 minutes. Cut into squares.

*Maggie Sedgwick*

### OLIVE WRAPS

Canned biscuits	bacon, cut into short pieces
Jar of pimiento-stuffed olives	

Cut one biscuit into fourths. Wrap a fourth around an olive, then wrap a small piece of bacon around this and secure with a toothpick. Repeat until all biscuits are used. Bake in pre-heated 400° oven for 20 minutes.

*Carolyn C. Johnson*

### PINE CONE

1 $\frac{1}{2}$ c. almonds	1 T. green onions, chopped
8 oz. cream cheese	$\frac{1}{2}$ tsp. dill weed
$\frac{1}{2}$ c. mayonnaise	$\frac{1}{8}$ tsp. pepper
5 slices bacon, fried crisp	

Spread almonds in a single layer, bake at 300° for 15 minutes, and set aside to cool. Cream the cream cheese and combine with remaining ingredients. Shape into a pine cone. Cover with almonds.

*Janice Logan*

**CRÈME DE MENTHE BALLS**

1 c. vanilla wafer crumbs	2 T. white Karo syrup
1 c. confectioner's sugar	¼ c. Crème De Menthe
1 c. nuts, finely ground	

Mix together and form into balls. Roll balls in additional confectioner's sugar and/or nuts.

*Paula Hughes*

**BETTY RIVER'S MERINGUES**

3 egg whites, room temp.	1 tsp. vinegar
1 c. sugar	Chocolate chips (optional for cookies)
1 tsp. vanilla	Ice cream (optional for cups)

Beat egg whites until stiff. Add sugar 1 T. at a time. Beat well. Add vanilla, and beat well. Add vinegar, and beat 3 minutes at high speed. Line cookie sheet with wax paper. Drop by large T. and spread out for dessert cups, or add chocolate chips and drop by tsp. for cookies. Bake at 250° for 1 ½ hours. Allow to cool completely. Fill cups with ice cream of your choice.

*Gayla Schmitt*

**RUM BALLS**

2 ¼ c. vanilla wafer crumbs	½ c. rum or bourbon
1 c. pecans, chopped	3 T. cocoa
1 c. confectioner's sugar	2 T. white corn syrup

Mix vanilla wafer crumbs and pecans. Add rest of ingredients. Mix well. Roll into balls 1" in diameter. Roll in confectioner's sugar. Servings: 40-48 balls.

*Eleanor McCandless*

**LEMON SQUARES**

CRUST: ¾ c. soft butter	1 ½ c. sifted flour	1/3 c. confectioner's sugar
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Mix all three ingredients, and pack into 9" x 13" pan. Bake at 350° for 20 minutes. Remove from oven and cool slightly.

LEMON FILLING:	1 tsp. lemon rind	1 ½ c. sugar
	3 eggs, beaten	1/3 c. lemon juice
	3 T. flour	

Mix all five ingredients in a separate bowl, and pour over the baked mixture in the pan. Return pan to 350° oven and bake for 20 minutes. When cool, cut into squares and sift confectioner's sugar on the top, if desired.

*Millie Bryant*



### COCONUT MACAROONS

2 ½ c. flaked coconut  
1/3 c. all-purpose flour  
1/8 tsp. salt

2/3 c. sweetened condensed milk  
1 tsp. vanilla extract

In a small bowl, combine the coconut, flour, and salt. Add the milk and vanilla, and mix well. Drop dough using a tablespoon 1" apart on a greased baking sheet. Bake at 350° for 15-20 minutes, or until golden brown. Remove to wire racks.

*Mary A. Wiginton, Pastor, 1<sup>st</sup> UMC Pass Christian*

### SAND FINGERS

5 ½ c. plain flour  
2 c. soft butter  
8 T. vanilla

2 T. confectioner's sugar  
2 c. chopped nuts  
Confectioner's sugar

Mix first 5 ingredients together (I mix with my hands; it seems to blend together better). Shape as desired (in finger shape or balls) small enough to be one bite. Bake at 350° for 10-15 minutes. After cooled completely, roll in additional confectioner's sugar.

*Etta Humphreys*

### MOM'S DARK FUDGE (Peggy Ellis's Famous Fudge)

3 c. sugar  
1 c. Hershey's cocoa  
Dash of salt

1 c. milk  
1/3 stick margarine  
2 tsp. vanilla

Put all but vanilla in saucepan and heat until "medium ball" stage on candy thermometer (stirring frequently). Remove from heat and add vanilla. Beat by hand until thick, then pour into greased pan or baking dish. Cut into squares while still warm.

### MY MOM'S PECAN BALLS

1 stick real butter  
2 T. sugar  
1 tsp. vanilla

1 heaping c. flour  
¾ c. pecans, chopped  
Confectioner's sugar

Preheat oven to 350°. Mix butter, sugar, and vanilla. Add flour and nuts. Mix well. Form into 1" balls. Place on cookie sheet. Bake at 350° for 15-20 minutes. Cool slightly. Roll each ball in confectioner's sugar.

*Maggie Sedgwick*

### OATMEAL CRISPIES

1 c. butter	1 ½ c. flour
1 c. brown sugar	1 tsp. salt
1 c. granulated sugar	1 tsp. soda
2 eggs	2 ½ c. rolled oats
1 tsp. vanilla	½ c. nuts, chopped

Cream butter and sugars well, then beat in eggs and vanilla. Sift flour, salt, and soda together, add oats and nuts; then blend with creamed mixture. Shape into 2" rolls, wrap in waxed paper, and chill several hours. Slice ¼" thick and place on ungreased cookie sheet. Bake at 375° for 10 minutes. Servings: 36.

*Helen Matlick*

### MAGIC COOKIES

1 ½ c. graham cracker crumbs	1 (6 oz.) pkg. semi- sweet chocolate chips
½ c. margarine or butter	1 (3 oz.) can flaked coconut
1 (14 oz.) can Eagle Brand condensed milk	1 c. nuts, chopped

Preheat oven to 350°. Use a 13" x 9" baking dish, and melt margarine/butter in the oven. Remove from oven, and sprinkle crumbs over margarine/butter, and pour condensed milk evenly over crumbs. Spread remaining ingredients evenly in pan and press down firmly. Bake for 30 minutes, or until lightly brown.

*Elizabeth Moore*

### PEG'S PRALINES

1 ½ c. brown sugar	2 c. pecans
1 ½ c. white sugar	½ stick margarine
1 c. milk	2 tsp. vanilla

Mix all but vanilla together into saucepan. Cook until "medium ball" on candy thermometer. Take off heat and add vanilla. Beat by hand until shine goes. Spoon onto wax paper. Work quickly before it hardens!

*Maggie Sedgwick*

### PECAN PIE MINI MUFFINS

2/3 c. butter, melted	2 eggs, lightly beaten
1 c. brown sugar, firmly packed	1 c. pecans, finely chopped
½ c. flour	½ tsp. vanilla

Preheat oven to 350°. Lightly grease a 24 mini muffin pan. Add brown sugar to butter in medium sized bowl, and whisk well to break up any lumps. Stir in flour, eggs, pecans, and vanilla. Spoon mixture into 24 mini muffin cups to top of each cup. Bake at 350° for 15-16 minutes. Cool and remove from cups. Cool completely before storing.

*Paul and Carol Ellis*

### PECAN CRUNCHIES

1 c. butter	1 tsp. vanilla
1 c. brown sugar, packed	2 ½ c. flour
1 ½ c. white sugar	½ tsp. soda
2 eggs, well beaten	¼ tsp. salt
	1 c. pecans, chopped

Thoroughly cream butter and sugars; add eggs and vanilla. Beat well. Sift dry ingredients, and add to creamed mixture. Add pecans. Drop by rounded teaspoonfuls about 2" apart onto greased cookie sheet. Bake at 350° for 12-15 minutes. NOTE: can use all brown sugar for a more caramel taste.

*Jeanne Tagge*

### LOU'S SCOTTISH SCONES

2 c. self-rising flour OR	½ c. nuts, chopped
2 c. all-purpose flour plus	1/3 c. raisins or dates, chopped
2 tsp. baking powder and	½ c. buttermilk or sour milk
½ tsp. salt	1 egg, lightly beaten
¼ tsp. baking soda	1 T. milk
¼ c. sugar	1 T. cinnamon sugar
1/3 c. butter, cut up	

Preheat oven to 425°. Combine dry ingredients; cut in butter with a pastry blender until crumbly. Add nuts and raisins/dates, then buttermilk and egg, stirring just until moistened. Turn dough out onto lightly floured surface, and knead 5 to 6 times. On greased baking stone or pan, place 2" dough balls 1" apart. Brush milk on top of each, then sprinkle generously with cinnamon sugar. Bake at 425° for 12-15 minutes, or until scones are golden brown.

*Wilma Rizzardi*

### JUNE'S BLUE CHEESE BAGUETTES

½ c. butter, softened	½ c. pecans or walnuts, finely chopped
4 oz. crumbled blue cheese, softened	1 French baguette, sliced ¼"

Stir together softened butter and blue cheese until blended, stir in chopped nuts. Set mixture aside. Place baguette slices in a single layer on baking sheet. Bake at 350° for 3-5 minutes. Turn slices and spread evenly with blue cheese mixture. Bake 5 more minutes. Serve crisps immediately.

*Patsy Walet*

### SPINACH AND CHEESE SQUARES

4 oz. butter	1 tsp. salt
3 eggs	1 tsp. baking powder
1 c. flour	1 lb. Monterey Jack cheese, grated
1 c. milk	4 c. fresh spinach, chopped

Melt butter in a 9x13-inch pan. Beat eggs. Add flour, milk, salt, and baking powder. Add cheese and spinach, mixing well. Spread into pan and bake at 350° for 35 minutes. Cool 30 minutes before serving. Cut into squares. These freeze well in plastic bags.

*Ann Hopper*

### SMOKED SALMON DIP

4 ozs. smoked salmon, shredded	1 tsp. capers
1/3 c. heavy cream	Ground fresh pepper to taste

Puree the salmon, cream, and capers in a food processor. Put in a serving bowl and top with some freshly ground black pepper.

*Ann Burger*

### HOT ARTICHOKE DIP

1 can artichoke hearts	1 pod garlic, crushed
1/3 c. Parmesan cheese	Dash of Worcestershire sauce or Heinz 57 Sauce
4 T. mayonnaise	Dash of red cayenne pepper

Drain and finely chop artichokes. Combine with other ingredients. Place in oven proof dish, cover, and heat at 350° for 15 minutes, or until hot. NOTE: this may also be microwaved on LOW. This should not be overheated.

*Lynne Lighter-Hoke*

### HAM BALLS

12 oz. ham, cooked	6 green onions, chopped fine
1 (8 oz.) pkg. cream cheese softened	1 tsp. Accent powder

Shred ham (chunks or slices) in food processor. Combine cream cheese, ¾ of shredded ham, ¾ of onions (reserve ¼ green part only for garnish) and Accent. Roll into a ball and coat in remaining ham. Sprinkle reserved green onions on top. Wrap ball in plastic wrap and refrigerate until firm. Serve with crackers.

*Martha Bell*

**DEVEILED HAM SPREAD**

1 (8 oz.) pkg. cream cheese  
 2 sm. cans deviled ham  
 ¼ c. medium or dry sherry

½ tsp. Worcestershire sauce  
 garlic to taste  
 salt to taste

Mix all ingredients well and spread on sandwich bread.

*Lil Buice*

**HOT CRAB DIP**

1 lb. jumbo back fin lump crabmeat  
 2 T. chopped green onion  
 8 oz. cream cheese  
 ½ c. sour cream  
 1 c. mayonnaise  
 ¼ tsp. Old Bay seasoning

½ tsp. Tony Chachere seasoning  
 1 T. Worcestershire sauce  
 1 tsp. Louisiana hot sauce  
 6 cloves garlic, pressed  
 Salt and pepper

Combine all ingredients except crab meat. Heat on low temperature on stove top, stirring until warm and thoroughly blended. Gently fold in crab meat and continue to cook until crab is also heated. Keep warm in a chafing dish or on a hot tray.

*Ann Burger*

**CAJUN MISTAKES**

1 lb. Jimmy Dean bulk sausage  
 ½ to ¾ lb. Velveeta cheese, shredded  
 ½ tsp. Lee & Perrins Worcestershire Sauce

1 tsp. oregano  
 1 loaf Pepperidge Farm Party Rye Bread

Brown and crumble sausage in a large iron skillet. Drain grease, if any, in a colander. Put sausage back in skillet. Add ½ lb. cheese to sausage and mix until blended. If mixture does not seem spreadable, add more cheese. Add seasonings and blend well. Spread mixture of pieces of rye bread to edges. May bake at this point or freeze. Bake at 350° for 15 to 20 minutes.

*Carolyn Baus*

**BACON-ASPARAGUS ROLLUPS**

6 oz. cream cheese, softened  
 6 slices cooked bacon, crumbled  
 1 green onion, finely chopped  
 ¾ c. mayonnaise

14 slices white bread (crust removed)  
 1 (15 oz.) can asparagus spears, drained  
 ¾ stick butter, melted

Preheat oven to 400°. Beat cream cheese, onions, bacon bits, and mayonnaise at medium speed until smooth. Spread mixture on each slice of bread. Roll 2 asparagus spears in each slice of bread and cut into 3 bite-size pieces. Arrange on cookie sheet, putting seam down, and brush with melted butter. Bake for 12 minutes.

*Millie Bryant*

**CORN DIP**

1 pkg. (8 oz.) cream cheese, softened	1 small can green chilies, chopped
1 can (11 oz.) yellow whole kernel corn	5-8 slices jalapeno chilies, finely chopped
1 can (11 oz.) white shoe peg corn	1 tsp. powdered cumin
1 can (10 oz.) original Rotel tomatoes	1 tsp. chili powder
	1 tsp. garlic powder

Mash cream cheese and mix in remaining ingredients. Serve warm or cold with corn chips.

*Bonnie and Alison Hogan*

**CRUMBLY CHEESE WAFERS**

2 sticks butter	2 c. Rice Krispies
2 c. flour	red pepper to taste
2 c. sharp Cheddar cheese, shredded	

Mix and form balls. Flatten slightly with fork. Bake at 375° for 10-12 minutes.

*Cherry Pugh*

**CRAB MEAT PASTIES**

8 oz. onion (some green), chopped	1 small can Pet Milk
3 ribs celery, chopped	2 egg yolks
8 oz. butter	2 lbs. crab meat
4 T. flour	10 oz. sharp Cheddar cheese, grated
1 large can Pet Milk	Salt and pepper to taste

Saute onions and celery in butter until soft. Add flour and blend. Remove from heat; add milk, egg yolks, crab meat, cheese, salt and pepper. Put into miniature pastry shells, using your favorite crust. Bake at 350° for 20 minutes. Makes about 4 dozen.

*Virginia R. Carroll*

**EASY SHRIMP DIP**

2 small cans broken shrimp	2 T. mayonnaise
½ lemon	3 scallions or spring onions

Open cans of shrimp, and drain thoroughly. Put shrimp in a small bowl and break up with fork. The shrimp will shred. With scissors, cut the green tops of the scallions into small pieces and mix with the shrimp. Add juice of ½ lemon and the mayonnaise. Mix thoroughly. Cover tightly, and refrigerate for at least 1 hour prior to serving. Serve cold, with Ritz crackers.

*Susannah Smith*