

Easy Recipes at Christmas

Knowing God Ministries 

OKRA ROLL-UPS



Ingredients

- 1 (16-oz.) jar pickled okra
- 1 (8-oz.) container whipped cream cheese
- 1/2 pound thinly sliced black forest (or other) ham

Directions:

Drain pickled okra, and pat dry. Spread about cream cheese on 1 side of each ham slice. Trim ends off pickled okra. Place 2 okra, end to end, across one short side of each ham slice. Roll up and refrigerate until firm enough to slice - at least 4 hours (up to 24). Slice each ham roll into 3/4-1-inch swirls. Lay flat on serving platter.

NOTE: Can substitute sweet pickles for okra.



CHEDDAR COVERED OLIVE BALLS



- 2 cups of shredded cheddar cheese – prefer sharp
- 1 cup of flour
- 1/4 cup of butter, softened
- 2 tablespoons of water
- 1 jar of green olives – regular size olives

Preheat oven to 375.

Drain the olives and pat dry with paper towel. Mix together the cheese, butter, water and flour. (Expect this to be dry.) Pat out a small amount of the dough in the palm of your hand and cover an olive with it. Bake until golden brown, about 15 minutes.

Makes approximately 30.

TWICE BAKED POTATO BITES



Ingredients

- 1 package of potato Crispy Crowns
- 1 small container of Sour cream
- Bacon crumbles
- Chives

Directions:

Bake Crispy Crowns as directed on package. Top with small dollop of sour cream followed by bacon bits. Sprinkle with chives.

ARTICHOKE DIP



- 1 Cup Mayonnaise
- 1 Can Artichokes
- 1 Cup Parmesan Cheese (grated)
- A dash of Garlic Salt and Paprika

Chop artichokes finely. Combine first four ingredients. Sprinkle in paprika. Bake at 350 degrees until Bubbly