

Barbeque Sauce

Grandma's Recipe

21 oz. ketchup	Juice of 1 lemon
3 Tbsp. Worcestershire sauce	2 Tbsp. onion salt
¼ cup mustard	¼ cup vinegar
½ cup sugar	2 Tbsp. chili powder
1 tsp. Tabasco sauce	2 Tbsp. butter, melted

Mix together. No cooking necessary.

Cream Cheese Fruit Spread

Traci Bayer

(Good spread for any bread)

4 oz. cream cheese	¼ cup preserves (apricot,
¼ cup brown sugar	strawberry, plum, etc.)

Mix all ingredients together. Refrigerate.

Plum Jelly

Patricia Cooper

1 quart plum juice	1 Tbsp. lemon juice
5 cups sugar	Few drops red food coloring

To make juice, fill large Dutch oven with plums and add 1-2 cups water. Bring to boil over low heat and simmer until plums become juicy and begin to burst. They should be mushy. Remove from stove and mash with potato masher. Strain through a colander. This will catch all the skins and seeds. Pour back into pan and heat until it begins to boil, stirring constantly. Pour into 1-qt. jars and seal while hot.

Bring juices to a boil, stirring constantly. Add sugar and coloring and stir constantly until it boils again. Boil approximately 12 to 15 minutes.