

# COOKING WITH CHERYL

By Cheryl Radkiewicz

Bridal showers can range from a small intimate gathering of friends to a large event at a restaurant or catering establishment. Either way, it's a joyous occasion filled with fun, games, chatter, gifts, food and plenty of well-wishes.

In the past few years, as rules for almost everything in our lives have relaxed, young women have opted for "theme" showers from naming tables after favorite movies, books, and places the couple has visited to a "chocoholic frolic".

Whether your shower will be on a large or small scale, in a home, church hall or club, it's especially nice to add some "homemade" touches to the event.

Fresh veggies and dips are always a hit with today's health-conscious generation. The veggies can be artistically arranged in a basket or tray and the dip can be place in hollowed-out peppers or wine glasses. Now for the dip, PLEASE make your own... Here's a great dip that very refreshing.

## DILL DIP

2 cups mayonnaise  
2 cups sour cream  
3 Tblsp. grated onion  
3 Tblsp. dill weed  
3 Tblsp. fresh parsley, chopped  
1 tsp. Accent  
1 tsp. salt  
1 tsp. celery seed  
1 tsp. onion powder

Combine all together and refrigerate. Note: If there are any leftovers, mix it with leftover cooked chicken for an absolutely wonderful chicken salad.

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Homemade Boursin Cheese is delicious and much less costly than buying it at the store. Serve it with crackers: butter, wine, whole wheat, rye, or breadsticks. Stay away from flavored crackers or breadsticks as they will detract from the flavor of the cheese.

## BOURSIN CHEESE

1 cup butter at room temperature  
2-8 oz. pkgs. cream cheese, softened  
1 tsp. oregano  
1 tsp. garlic powder  
1/4 tsp. marjoram  
1/4 tsp. dill  
1/4 tsp. pepper  
1/4 tsp. basil  
1/4 tsp. rosemary

Cream butter and cream cheese. Add next 7 ingredients, increasing or decreasing to suit individual tastes. Mix until well blended. Cover, chill and age for at least 24 hours before serving. Serve at room temperature.

Note: Leftovers can be used to top baked potatoes or smothered on chicken before baking in oven.

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The next recipe is positively addicting. Serve with fresh fruit and pound cake.

#### **KAHLUA FRUIT DIP**

1-8 oz. pkg. cream cheese, softened  
1-8 oz. container Cool Whip  
1/3 cup Kahlua (coffee liqueur)  
3/4 cup brown sugar

Combine all ingredients. Leftovers? What leftovers?