

TEA TASSIES - LOUISE

INGREDIENTS:

DOUGH:

1 stick Butter
3 oz. pkg. Cream Cheese
1 cup Flour

FILLING:

1 Egg
2/3 cup packed Light Brown Sugar
1 T. Butter
1 tsp. Vanilla
2/3 cup Nuts

DIRECTIONS:

1. Mix together all dough ingredients.
2. Put in icebox for 1 hour.
3. Make into small balls (approx. 24) then press into small muffin tins.
4. For filling, mix together all filling ingredients.
5. Put into muffin tins on top of dough.
6. Bake at 325° for approx. 30 minutes.

GAIL'S ADDITIONAL NOTES

"Louise" was Louise Brinson Foster, one of my daddy's two sisters. She and her husband Melvin owned a grocery store in Monticello, MS, which gave her access to an immense number of wonderful recipes.

When we were children, our parents, Ralph and Catherine, were members of two different dance clubs, and would go dancing most Saturday nights. On this particular Saturday night around 1960, there was an event where they were supposed to take finger foods, and Catherine chose Tea Tassies to make and take. Driving to the event, Catherine had the foil-covered plate of Tea Tassies sitting on her lap when Ralph had to stop suddenly. The Tea Tassies flew off her lap onto the floorboard of Ralph's black 1956 Plymouth. Of course, the foil came off and the Tea Tassies were all over the floor of the car. (This was before manufacturers put carpet on the floorboards.)

So what did Ralph and Catherine do? They pulled over to the side of the road, picked up the Tea Tassies one by one, *blew them off* to remove any dirt that may have gotten on them. And then, they put them back on the plate and covered them again with the foil. Those Tea Tassies were well-enjoyed by their dance club friends!