Cracker Spread

2 - 8 oz. cream cheese softened

Add \( \frac{1}{2} \) cup of each:

- Crushed pineapple (squeeze out liquid)
- Green pepper - diced
- Onion chopped fine

Mix together and shape into a ball.

Refrigerate overnight then roll the ball in the chopped nuts. Serve with your favorite crackers.

Sandra Jones
Rainbow Pasta Salad

6 oz Rainbow Twisted Pasta
1 Red Onion - sliced thinly
1 c grape tomatoes - quartered
1 c orange, red, yellow, or green pepper - Julienned
1 c zucchini - sliced and cut into half moons
1 c black olives - sliced
1 c green olives - sliced

Italian dressing

Prepare pasta according to package. Rinse and set aside. In large bowl, combine all other ingredients except rinsed pasta. Refrigerate in an airtight container for at least 2 hours, but preferably overnight. Serve chilled. Refrigerate any leftovers.

Serves 6

Forget me not!

Quesadilla

Warm Garlic Parmesan Chicken Breast

3 pc. Chicken stir-fried w/Pam
8 Flour Tortillas
1 cup Colby Jack Cheese
3 tbs cilantro leaves
3 tbs onion

Salsa (Pico de gallo)

Chopped Tomatos (1 big)
Red Onion (2 tsp)
Juice lime (1)
Salsa enos (1 or 2)
minced garlic (1 tsp)
2 tablespoons cilantro
Salt & pepper
Bean Salsa

1/3 cup oil (canola)
1/2 cup plain rice vinegar
1/4 cup sugar

1 can black beans
1 can Pinto beans
1 can corn
1/4 cup cilantro
2 green onion’s
2 garlic clove’s
1/2 cup onion’s (Purple ones I use them)
1 jalapeno

Drain & Mix black bean, pinto bean, corn altogether
Mix up oil, vinegar, sugar together
Cut up cilantro, green onion’s, garlic clove
Onion’s (purple) & jalapeno, together
Mix altogether, put in fridge over night
Enjoy the next day

Karen Shroyer
Recipe
CORN CASEROLE
From TONI STURTON
Makes

1/2 C BUTTER
2 TBSP CHOPPED ONION
3 EGGS SLIGHTLY BEATEN
3 OZ SOUR CREAM
1 CAN MEXICAN CORN DRAINED
1 CAN CREAMED CORN
1 8 OZ CORN MUFFIN MIX
SALT TO TASTE
MELT BUTTER, LIGHTLY SAUTE ONION
BEAT EGGS, STIR IN BOTH CORNS
AND MUFFIN MIX, SEASON WITH SALT
TO TASTE, ADD SOUR CREAM
SPOON INTO 9 X 11
CASEROLE DISH BAKE 45 MINUTES
AT 350° DRIZZLE MELTED BUTTER
ON TOP BEFORE BAKING.

ZAATAR GREEK SALAD
Serves: 4-6
Ingredients:
2 cups diced English cucumber
1 can canned garbanzo or chickpeas, drained and rinsed (or fresh)
1 cup seeded and diced red bell pepper
1 cup diced plum tomatoes
1 cup chopped romaine lettuce
1 cup thinly sliced scallions
8 ounces reduced fat Feta cheese, crumbled
16 kalamata olives, pitted and chopped.

Vinaigrette:
1 large lemon (2-4 Tablespoons)
1 teaspoon Bumble Za'atar Bread Dipping Seasoning
1/4 cup Bumble Single Variety Olive Oil

Directions:
In a large bowl, combine the garbanzo beans, bell pepper, tomatoes, lettuce, scallions, feta and olives. In a small bowl, whisk together the lemon juice and Za'atar. Slowly add the olive oil while whisking to combine until dressing comes together in a thick emulsion. Drizzle 1/2 of the dressing on the salad, toss. Divide the salad on 4-6 plates and drizzle equally with remaining dressing. Serve immediately.
CRAB SALAD

This is a great hot weather sandwich filling.

Ingredients:
4 cups fresh crab meat

½ cup sliced celery
¼ cup sliced green onions
½ cup mayonnaise
(light is OK)
½ cup plain Greek yogurt (low fat is OK)

Preparation:
In a medium bowl, combine all ingredients. Then pack the salad in a sealable container and store overnight in the fridge.

On game day, place the container in your cooler. Prepare each serving individually at your tailgate.

With a serving spoon and fork, place portions on your favorite bread or lettuce leaves or put a serving on a plate with crackers that the guest chooses from your cracker and cheese board.

This recipe is for eight servings.

(Drozda, known as the “father of American tailgating,” wrote the “Tailgater’s Handbook” in 1996. He is a former resident of this area and he lives in MAC/Big Ten country and maintains a web site at Tailgatershandbook.com.)