Farmers' Market Rainbow Salad

Cucumbers, peeled and sliced
Roma tomatoes, chopped
Yellow "grape" tomatoes, halved
Minced parsley
Yellow and orange carrots, sliced
Colored sweet peppers, chopped
Red onion, minced
Red cabbage, thinly sliced
*Pimento-stuffed green olives, halved and rinsed

Toss all vegetables together and dress with high-quality cold-pressed olive oil, red wine vinegar, and fresh-squeezed lemon juice. Add cracked pepper and sea salt to taste. Optional: dried or fresh herbs, e.g., basil. You could add garbanzo beans (Chris Scarlett) and/or feta cheese.
56 Peanutbutter Brownie Pizza

2 1/2 c shortening 1 t vanilla
3/4 c butter 1 1/2 c flour
1 1/2 c cocoa powder 1 t baking powder
2 c sugar 1 t salt

Beat shortening and butter in microwave on half power level slightly. Whisk in cocoa. Add sugar
Stir in egg and vanilla. Combine 3 dry ingredients.
Add to wet mixture. Just till combined. Spread on pizza.
Bake 350° on a prepared parchment lined 14" pizza pan
for 15-20 minutes. Cool. Flip out remain purchased.

Topping: 1/3 c peanut butter 1/3 c butter, softened
1/2 c powdered sugar 1/2 c milk

Cream together adding milk by tablespoon until creamy and smooth. Spread over cooled brownie.

Glaze: 1/3 c chocolate chips 1 T milk 1 T butter
Microwave 30-60 seconds to melt chocolate. While hot, spread over topping using a ziplock filled bag with corner cut for more even coverage.

1/3 c chopped peanuts + 1/4 c mini chocolate chips Sprinkle quickly over warm drizzle but to stick down. Chill to set. Cut into thin wedges to serve.
*Gorgonzola Cheese/Pear chunks on toothpicks

I used canned, pear halves (drained) and cut into bite size chunks. I also used Gorgonzola cheese cut in bite size chunks. Get larger toothpick and CAREFULLY pierce cheese first on to pick and then the pear. Good for an appetizer type picnic food and pairs well with wine. (NOTE: the chunk cheese you need to let it come to room temperature before you pierce with toothpick as it can get crumbly. Just go real slow. I would, when I make again, use fresh skinned pear pieces rather than canned as I prefer a drier piece of fruit. But—recipe used canned so I did.) refrigerate until ready to serve.

**Baguette slices with Manchego cheese slices

I purchased baguettes from Churchill’s Market (Rosemary Oil & Sea Salt kind) and thinly sliced. With bread, I sliced Manchego Cheese thinly. It is 100% sheeps milk from Costco—Kirkland Brand...rather pricy—but worth it!.. About $7.60/pound. This cheese is really good with a medium type red wine and any nice crusty bread.

***Cookies (assorted varieties from COSTCO bakery)—everyone loves sweets!
Skiny Mexican Cottage Cheese Dip

1 Avocado
16 oz. cottage cheese
1 can black beans, drained
1 can corn, drained
4 green onions, chopped
1 T. minced jalapeno
2 small tomatoes chopped
1 t. garlic salt
5 drops tabasco sauce
1 cucumber, peeled and sliced
1 bag tortilla chips

Mash avocado and cottage cheese with potato masher, then add black beans, corn, green onions, jalapeno, tomatoes, garlic salt and tabasco sauce. Mix well and serve with cucumber slices or tortilla chips. (Can add more jalapeno if prefer it hotter.)

Provided by Sharla Cook
Deviled Eggs

10 eggs
1 Tbsp. red wine vinegar
½ tsp. salt
¼ tsp. pepper

1 Tbsp. sugar
2 Tbsp. spicy brown mustard
2 Tbsp. plain Greek yoghurt
3 Tbsp. mayonnaise

Cover eggs with water and bring to a boil. Turn off heat and cover. Let set for 15 minutes.
Drain off water and cover with cold water. Drain water again and cover with ice water. When
eggs are cool, drain water and peel.
Slice eggs in half lengthwise. Put egg yolks in a bowl and break apart with fork or pastry cutter.
Combine remaining ingredients and then stir into the crumbled eggs. Spoon into cooked egg
white halves or use a pastry bag and wide tip. Accent eggs with a celery leaf or sprinkle lightly
with paprika.

Peggy Fuller
Baked Beans
"The Bean Lady"  Marty Oakley

3-28 oz. cans Bush’s baked beans (any flavor or a mixture of flavors) drain excess liquid from can before adding to the rest

1-1/2 # of ground chuck (browned, drained & rinsed with hot water)

1-16 oz. jar of medium salsa

2 cups finely chopped onions

1/4 cup spicy mustard or regular mustard

2 cups brown sugar

Mix all ingredients in a large crock pot & cook on high until mixture thickens, reduce temperature & cook several hours-stirring occasionally
Slaw Dressing - Celery Seed Dressing
Nana Kohn

Note: Can also be used with lettuce salad.

1 cup Vinegar - white
1 cup Sugar
1 tsp Salt
1 tsp Celery Seed

1/2 cup Vegetable Oil

Put first 4 ingredients in pan and bring to a simmer. Stir, cover, and put aside to cool. When cool, whisk in vegetable oil.

Keep refrigerated in peanut butter jar. Always stir/shake well before using.

At serving time, pour over finely shredded cabbage. Stir to combine.

*** Include finely chopped/shredded green onions and red, yellow, or green bell peppers for better flavor.
Asian Coleslaw: Lauren Kmr

Ingredients:
1 package coleslaw mix
Slivered almonds
onion
1 package Ramen noodles (chicken)
Sesame seeds (optional)

Dressing:
'1/2 cup oil
'1/2 cup sugar
'1/4 cup vinegar
1 T. Soy Sauce
Ramen noodle seasoning packet

Instructions:
1. Combine coleslaw, almonds, onion, Ramen noodles in bowl.
2. Combine all dressing ingredients in separate bowl. Mix well.
3. Add dressing to coleslaw mix. Combine well.
Greek Pasta Salad

1 lb. Bowtie pasta
1 small bag fresh spinach
4-8 oz. crumbled feta cheese
¼ c. parmesan cheese
1 small can of chopped olives, drained (optional)
½ c. diced pepperoni (optional)
1 bottle Girard’s Greek Feta vinaigrette

Cook pasta and drain. Cut spinach into bite size pieces. Combine with pasta, cheeses, olives and pepperoni. Add refrigerated dressing right before serving. Enjoy!

Sue Perkins