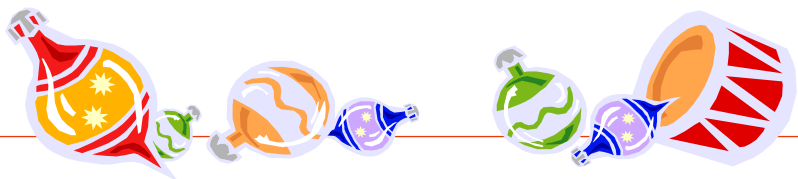

Monterey Jack Salsa

Bauer's Shoe Store

INGREDIENTS:

2 cups shredded Monterey Jack cheese 5 green onions, chopped
1 avocado, peeled, pitted & diced 1 tomato, chopped
¼ cup chopped fresh cilantro 1-4 oz can diced green chilies
1-6 oz can chopped black olives 1 cup Zesty Italian dressing

DIRECTIONS: In a medium bowl, mix all ingredients together. Serve with tortilla chips. Yield: about 3 cups. Note: This salsa tastes even better the second day, and will keep for several days in the refrigerator.



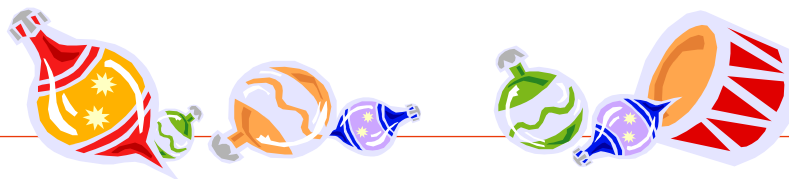
Bruschetta

Bauer's Shoe Store

INGREDIENTS:

2 red ripe tomatoes, chopped 1 tsp red wine vinegar
½ cup red onion, finely chopped crusty bread slices
½ cup fresh basil, chopped 2 tsp olive oil
½ cucumber, chopped 1 garlic clove

DIRECTIONS: Combine tomatoes, basil, onion, cucumbers & vinegar. Set aside for an hour. Brush 8 slices of crusty bread (or English muffin halves) with olive oil. Over med heat or toaster oven grill both sides of bread. Remove bread and rub with open end of garlic clove, and layer on the tomato mixture. Don't forget to let the juices soak into the bread. Delicious!!



Ethel's Harvest Spice Cake

Floral Elegance & Unique Gifts

INGREDIENTS:

1 Wind & Willow Pumpkin Pie Cheese ball Mix
1 teaspoon cinnamon
1 box Orange cake mix
1 can Prepared orange frosting

DIRECTIONS: Prepare cake mix as directed. Stir in ½ of the pumpkin mix and cinnamon. Bake as directed. To the frosting add the other ½ of pumpkin mix and mix well. Spread on cooled cake. Garnish iced cake with graham topping and cinnamon. Absolutely delicious and no one will believe you if you tell them how easy it was!

