**Chipped Beef Dip**

8oz cream cheese

1 cup sour cream

8 oz chipped beef

½ T. garlic powder

Pepper to taste

2 T. chopped green pepper

4 ½ T. finely chopped onion

Cook time 30 minutes.

**3 Rivers Chipped Beef Dip**

8oz cream cheese

1 cup sour cream

4 ½ T. chopped onion

2 ½ T. green pepper

2 T. whole milk

2 dashes of Worcestershire

Pepper to taste

Bake at 350 for 20 minutes.

**Strawberry Cheesecakeadillas with Strawberry Sauce**

1/4 cup cream cheese, room temperature

1 tablespoon sugar

1/4 teaspoon vanilla extract

2 (8 inch) tortillas

1 teaspoon unsalted butter, room temperature

1/2 teaspoon sugar

1/4 teaspoon cinnamon

Strawberry sauce to taste

1. Beat the cream cheese, sugar and vanilla extract until smooth, spread it on one tortilla and top with the other.

2. Spread the butter on the outside of the tortillas, place in a pan and cook over medium heat until lightly golden brown, about 2-4 minutes per side, before sprinkling the mixture of the sugar and cinnamon on top, slicing and enjoying.

**Strawberry Sauce**

2 pounds strawberries, sliced (~4 cups)

1/4 cup sugar

2 tablespoons lemon juice (~1/2 lemon)

1/4 cup water

1. Bring everything to a boil, reduce the heat and simmer until the sauce thickens a bit and gets syrupy, about 5-10 minutes.

**Dip**

8 oz cream cheese, softened

1 jar jalapenos, reserve juice

2 T. Hidden Valley Original Ranch Seasoning and Salad Dressing mix

Mix cream cheese, 5 diced jalapeno slices, 2 teaspoons of jalapeno juice and the ranch mix together. Refrigerate.

**Tomato Basil Dip**

1 cup mayo

½ cup mozzarella, shredded

¼ cup Parmesan

1 cup basil, chopped

5 cloves garlic

1 cup tomatoes, chopped

Preheat oven to 350. Mix together mayo, mozzarella and Parmesan. In a food processor grind basil and garlic together then add to mayo mixture. Sprinkle chopped tomatoes on top. Bake in an 8x8 inch pan for 10 minutes.

**Spanish Manchego Tortilla Bites**

Mix 4 cups potato chips with 12 lightly beaten eggs; let sit until softened, 5 – 10 minutes. Heat 2 tablespoons olive oil in a medium nonstick ovenproof skillet over medium heat. Add half of the egg mixture, 4 ounces each cubed manchego and muenster, then the remaining egg mixture. Cook, undisturbed, until the bottom is golden, 5 minutes. Bake at 350 degrees F until set, 25 – 30 minutes. Cool; unmold and cut into squares.

**Reuben Dip**

8 oz cream cheese, softened

1/3 cup mayonnaise

1/3 cup Thousand Island dressing

1 T. milk

½ pound thinly sliced deli corned beef, sliced and chopped

1 can (14.5 ounces) sauerkraut, drained and patted dry in paper towels

½ t. Worcestershire sauce

1 ½ cups shredded Swiss cheese

In a medium bowl, mix cream cheese, mayo, dressing and milk until well blended. Stir in the remaining ingredients. Transfer to a greased crock pot or a crock pot with a liner. Cover and cook on low for 2 ½ hours, stirring occasionally. Serve with toasted rye bread.

**CranRaspberry Punch**

2 64 oz containers CranRaspberry juice

1 12 oz container frozen lemonade

1 bottle raspberry Vodka

1 ½ cups sugar

2 2 liter bottles of Cranberry Ginger Ale or Raspberry Ginger Ale

Mix everything together except for the ginger ale which is added at the last minute.

**Dill Shrimp Dip**

8 oz cream cheese, softened

½ cup light sour cream

2 T. chopped chives

¼ cup light mayo

1 t. horseradish

1 t. dill

Blend all ingredients in food processor. Then add:

1 cup chopped cooked shrimp. Process just to blend. Makes 2 cups.