

Jalapeno Poppers (Baked)

Ingredients:

12 large jalapeno peppers

6 ounces cream cheese, softened

6 ounces (1 1/2 cups) shredded mozzarella cheese or Monterrey Jack

1/4 cup (packed) finely chopped cilantro leaves

1/8 teaspoon salt

Bread crumbs or Parmesan cheese, optional

Instructions:

1. If you have sensitive hands, wear protective rubber or plastic gloves, slice jalapenos in half lengthwise and remove the ribs and seeds (this is where the majority of the heat of a jalapeno resides).

2. In a mixing bowl, beat the cheeses, cilantro and salt until creamy. Spread into halved peppers. Dip the tops of the peppers (the open cheese-stuffed side) in bread crumbs or grated Parmesan cheese.

3. Place peppers cheese stuffing up on a foil lined baking sheet. Bake at 425 degrees for 15 minutes or until hot and lightly browned on top.

Zucchini Cakes

1 small zucchini (shredded and drained)

1 Jiffy cornbread mix

1 egg

1/2 cup milk

Let batter stand for 5 minutes. Heat oil in pan and drop large tablespoons of the batter into the oil. Cook 1 1/2-2 minutes per side. This will make approximately 14 cakes.

Creamy Horseradish Dill Dip

8 oz. cream cheese, room temp.

1/4 cup prepared horseradish

2 T. milk

salt

2 T. fresh chopped dill

In a mixing bowl, beat together all ingredients until fluffy. Salt to taste. Serve with dippers (veggies, chips, etc.)

Gazpacho Salsa

2 tomatoes (seeded & diced)

1 sm. yellow bell pepper, diced

1 cucumber, diced

1/2 red onion, diced

1 T. red wine vinegar

1 T. extra-virgin olive oil

Salt & Pepper

In a medium bowl, combine all the ingredients, salt & pepper to taste and serve with dippers (veggies, chips, etc.).