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Fruit Salsa w/Cinnamon Chips

2 cups sliced strawberries
4 kiwi fruit
2 apples
2 bananas
1 t. lemon juice
raspberries or frozen raspberries
4 T. sugar
Cut fruit, put apples & bananas in lemon juice & stir before adding to other fruit. Add sugar & stir.

8 flour tortillas
2 t. cinnamon
Cut each tortilla in six pie shaped wedges
Heat 1/4 c. oil in large fry pan. Fry 6 at a time for 30 seconds per side. Remove from pan a dust w/sugar mixture. Continue till all cooked. Serve salsa & chips separately placing a spoonful on salsa on each chip before eating.

Basil Pesto on Bruschetta

Slice bruschetta, brush w/oil & put under broiler till lightly browned
Slice tomatoes, put on paper towels to press out juice then drizzle w/balsamic vinegar
Place 2 c. fresh basil, 2 cloves garlic, 1/4 c. nuts & 2/3 c. extra virgin olive oil in blender or food processor till blended.
Add 1 c. Italian blend shredded cheese. Season w/salt & pepper to taste.
Place one slice tomato on bread & top w/spoonful of pesto

Stuffing Balls

1 pkg. Jimmy Dean maple flavored sausage
1 pkg. (6 oz.) Stove Top stuffing mix for chicken
3/4 c. whole cranberry sauce
1 egg, beaten
1 c. water
1/4 c. melted margarine
1/2 can jellied cranberry sauce
Cook sausage breaking into small pieces as it cooks. While cooking put dry stuffing mix in bowl topping w/cranberry sauce, egg & water. Let sausage cool a bit before adding to
mixture. Then add to mixture & stir well. Let sit about 5 minutes for moisture to be absorbed. Shape into to 16 balls using about 3 T. mixture per ball. Place on foil lined baking sheet & spray with cooking spray. Brush each ball w/melted margarine. Bake in 325 degree oven for 20 min. Heat jellied cranberry sauce in microwave for about 1-2 min till liquefied. Spoon a little on each stuffing ball before serving. Yum!

_Sweet & Sour Red Cabbage_

1 head red cabbage  
1/2 c. margarine  
1/4 c. Red wine vinegar  
1/4 c. sugar  
1 c. red currant or grape jelly  
salt to taste

Cut cabbage into four sections. Cut off the hard white stocks. Using a sharp knife, cut each section into fine shreds. Melt the margarine in a large pan. Add the vinegar & sugar and heat till sugar is melted. Add the cabbage to the margarine mixture; stir to coat. Turn heat to low & place lide on pan. cook for 45 min to 1 hour. Add jelly & salt and finish cooking. Cabbage should be very soft.

_Single Woman's Salad_

2 c. frozen cranberries  
3/4 c. sugar  
4 c. miniature marshmallows  
Grind cranberries in blender till ground. Add to sugar, stir, add marshmallows, cover & let sit in fridge overnight.  
1 pomegranate, seeded  
2 apples, cut up  
2 bananas  
1 c. chopped walnuts

Whip cream, add cranberry mixture & remainder of fruit & nuts. Serve & enjoy!

_Chocolate Stack Cookies_

1/4 c. butter or margarine  
1/2 c. brown sugar  
1 egg
1/2 t. vanilla
2 oz. unsweetened chocolate, melted
1/2 c. flour
1/4 t. baking powder


Cherry Frosting: In large bowl add 1 c. sour cream, 1 c. whipping cream and 1 1/2 c. powdered sugar, 2 T. cherry juice. Beat on medium high speed with mixer for about 5 minutes till it mounds like whipping cream.

Chocolate-dipped cherries: 1 bottle maraschino cherries with stems. Drain 16 & dry w/paper towel. In microwave safe bowl or glass measuring cup, melt 1/2 c. chocolate chips & 1 t. shortening. Melt on Defrost of microwave for 2 min. Stir till smooth. Dip each cherry in chocolate & place on wax paper till dry.

3 cookies per stack. Frost top of cookie w/cherry frosting, add another cookie & add frosting & stack w/3rd cookie & top w/frosting. Top each with a chocolate coated cherry, stem up.

Beet Cakes with Sweet Greek Yogurt

2 tablespoons unsalted butter, to grease baking pans
3 to 4 medium beets, to make 1 1/4 cups finely chopped
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
Kosher salt
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg
2 tablespoons pomegranate molasses
1 cup applesauce
2 large eggs
1 cup buttermilk
3/4 cup dark brown sugar
1/3 cup vegetable oil
Sweet Greek Yogurt, recipe follows
Beet Garnish, recipe follows

Preheat oven to 350 degrees F.

Lightly grease 4 individual baking dishes with butter (oven proof ramekins or cocotte dishes work well). Peel beets and cut into pieces so they can fit comfortably in a food processor. Process with blade attachment until finely chopped.

In a large mixing bowl, combine flour, baking powder, baking soda, salt and spices. In a separate bowl, mix molasses, applesauce, eggs, buttermilk, and sugar
together. Now mix wet ingredients with dry ingredients, add a pinch of salt, and then fold in the processed beets.

Set ramekins out on a sheet tray. Divide batter amongst ramekins and bake in the oven for 20 to 25 minutes until they have puffed up and a cake tester inserted in the center comes out clean.

Serve with Sweet Greek Yogurt and top with Beet Garnish and powdered sugar.

Sweet Greek Yogurt
2 cups unsweetened Greek yogurt
1/4 cup honey
Combine yogurt and honey in a mixing bowl. Stir with a wooden spoon so they are just combined. Serve with warm beet cake.
Yield: 4 servings

Beet Garnish
1 small beet
1/4 cup powdered sugar
Preheat oven to 150 degrees F.
Shave the beet into thin slices using a mandoline or sharp knife. Line a roasting dish with parchment and set the beets out in a single layer on the tray. Top with powdered sugar. Cover with another sheet of parchment, carefully pressing out any air bubbles. Top with another tray to add weight and bake on a low temperature to dehydrate the beet slices without over-cooking them. Bake for 2 to 3 hours, until dry and crispy. Use as a garnish on top of the beet cakes.
Yield: 4 servings