

Pineapple Upside Down Mini's

2 cans (20 oz. each) pineapple slices

1/3 c. butter or margarine, melted (little white bowl)

2/3 c. packed brown sugar

9 maraschino cherries, cut in half

1 package (2-layer) yellow or pineapple-flavored cake mix

1. Drain pineapple, save juice. Also save 2 pineapple slices for a different use.
2. Stir together the melted butter and brown sugar. Evenly divide this into 12 muffin cups sprayed with cooking spray.
3. Lightly press well-drained pineapple slices into sugar mixture (one per cup).
4. Place cherries in center of pineapple, sliced up.
5. Prepare cake mix according to the package directions, replacing amount of WATER with the pineapple juice.
6. Pour about $\frac{1}{4}$ c. of the batter into each muffin cup.
7. Bake at 350 degrees for 20-25 minutes or until toothpick comes out clean.
8. Cool for 5 minutes, loosen edges with a knife, enjoy!

****Top with cool whip if wanted****

7 Layer Bean Dip

2 Avocados, pitted, insides scooped out and diced

1 ½ Tbs. Lime juice

¼ c. Chopped fresh cilantro

1 Clove garlic minced very finely

¼ tsp. Black pepper

¼ c. Salsa

Pepper to taste

1 8 oz. Container sour cream

1 Package taco seasoning

Tomatoes

Green onions

1 16 oz. Can Refried Beans

2 c. Shredded Mexican cheese

Black Olives

Chips
one bag
per group

1. Mash avocados in medium sized bowl.
2. Mix in lime juice, cilantro, salsa, garlic and a shake or two of pepper.
3. Blend the sour cream and taco seasoning completely in a small bowl.
4. In a 9 x 13 dish, spread out the refried beans in an even layer.
5. Top the bean layer with the sour cream mixture in another even layer.
6. Spread the guacamole for the third layer.
7. Top with tomatoes, green onions, cheese and black olives, if wanted.
8. For BEST RESULTS, let sit in fridge for an hour or so before eating.

Cheesy Pepperoni Pizza Sticks

1 tube Pillsbury pizza crust

40 pepperoni slices

12 mozzarella cheese sticks

2 tbsp. butter

½ tsp. garlic powder

½ tsp. dried parsley

Optional- Marinara Sauce for dipping

1. Preheat oven to 450 degrees.
2. Spread the pizza dough on to a lightly greased baking sheet.
3. Cut the dough into 12 equal size rectangles.
4. Arrange 4 pepperoni slices on each rectangle and top with a mozzarella cheese stick.
5. Roll up the pizza dough, enclosing the cheese stick and pinching the seams closed.
6. Melt the butter in a little white bowl in the microwave and add the garlic powder and dried parsley.
7. Brush the pizza sticks with the butter and seasonings.
8. Bake for 10-12 minutes or until golden brown.
9. Enjoy warm with a side of marina if desired!

Fiesta Tacos

1 lb. ground beef

1 package Taco Seasoning Mix

$\frac{3}{4}$ c. water

12 taco shells

1. Brown meat in large skillet on medium heat, drain fat when done (not pink!).
2. Stir in seasoning mix and water.
3. Bring to a boil, then reduce heat to low and simmer for 5 minutes, occasionally stirring.
4. In the mean time, place taco shells on a baking sheet. Warm in oven (350 degrees) for about 5 minutes.
5. When meat is done, spoon into warm taco shells. Add toppings and enjoy!