

## Appetizers

[nestie] swapluck

from the kitchen of: Amanda  
name of dish: **7-Layer Dip**  
Serves: 16

nestie: Edsbaby

- 3 med.-size ripe avocados
- 2 T. lemon/lime juice
- ½ tsp. salt
- ¼ tsp. pepper
- 1 C. (8 oz.) dairy sour cream
- ½ C. mayonnaise
- 1 pkg. taco seasoning mix
- 2-10 ½ oz. cans refried beans
- 3 med.-sized tomatoes, cored, halved, seeded, and coarsely chopped
- 1-8 oz. pkg. sharp Cheddar cheese, shredded

[nestie] swapluck

from the kitchen of: Amanda  
name of dish: **7-Layer Dip**

nestie: Edsbaby

- Peel, pit and mash avocados in a medium-size bowl with lemon/lime juice, salt and pepper. Combine sour cream, mayonnaise and taco seasoning mix in bowl.
- To assemble: Spread bean dip on a large shallow serving platter; top with seasoned avocado mixture. Layer with sour cream-taco mixture. Sprinkle with tomatoes; cover with shredded cheese.
- Serve chilled or at room temperature with round tortilla chips.

# [nestie] swapluck

from the kitchen of: Bre  
name of dish: **Artichoke App**

nestie: JennisMOH

- **1 can artichoke hearts cut into small pieces**
- **1 can diced chilies**
- **1 cup Mayo**
- **1 cup Parmesan Cheese, grated**
- Mix all of that together in a pie dish and add some more cheese to the top.
- Bake in the 350 oven for 15-20 minutes or until bubbly!
- Serve with tortillas chips or Wheat Thins!

# [nestie] swapluck

from the kitchen of: Alison  
name of dish: **Fruit Salsa and Cinnamon Chips**  
Makes: 10 servings

nestie: My\*ABC\*Life

- 2 kiwis, peeled and diced
- 2 Golden Delicious apples - peeled, cored and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 tablespoons white sugar
- 1 tablespoon brown sugar
- 3 tablespoons fruit preserves, any flavor
- 10 (10 inch) flour tortillas
- butter flavored cooking spray
- 2 cups cinnamon sugar
- In a large bowl, thoroughly mix all fruit, sugars and fruit preserves. Cover and chill at least 15 minutes.
- Preheat oven to 350 degrees F.
- Coat one side of each tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges w/ cinnamon sugar. Spray again w/ spray.
- Bake 8 to 10 minutes. Repeat with any remaining tortilla wedges. Cool about 15 minutes. Serve with chilled fruit & spices.

# [nestie] swapluck

from the kitchen of: Lisa

name of dish: **Roasted Tabasco Pecans**

makes: 2 cups

nestie: monticellobride

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- **1 large egg white**
  - **1 tablespoon Tabasco sauce**
  - **1 tablespoon light brown sugar**
  - **1 teaspoon Worcestershire sauce**
  - **½ teaspoon kosher salt**
  - **2 cups raw pecans**
  - Preheat the oven to 250°F.
  - Place the egg white in a large stainless steel bowl and whisk until frothy. Whisk in the Tabasco, brown sugar, Worcestershire, and salt. Add the pecans & toss until coated.
  - Transfer pecans to a large baking sheet & arrange in a single layer. Place in the oven and cook, stirring every 15 minutes, until lightly colored & dried out, about 1 hr and 15 min.
  - Remove from the oven, immediately loosen with a metal spatula, and set aside to cool before serving.