

Oreo rice Krispie treats

Ingredients

- 1 box Rice Krispies (or generic equivalent)
- 2 bags mini marshmallows
- 1 stick of butter plus more for greasing the pan (I used non dairy butter in the rice krispies)
- ½ of crushed Oreos

Instructions

1. Generously grease a 9x13" cake pan or baking dish with butter.
2. Melt one stick of butter (or non dairy) in a large pot over medium heat.
3. Add mini marshmallows and begin stirring with a heavy-duty spatula
4. Add ½ of Oreos and continue stirring
5. Continue stirring until marshmallows are completely melted. There will be some small chunks of Oreos in there.
6. Slowly add rice Krispies to the pot and until cereal is completely coated with marshmallow mixture
7. Pour mixture (it will be sticky) into your pre-greased baking dish
8. Butter your hands then press down cereal into pan
9. Then with the remaining crushed Oreos and put on top of the rice Krispies
10. Then let it sit for awhile and then enjoy

Buffalo Chicken Dip

By: Annica Fuller

Ingredients:

- 1 (8 oz) Package of Cream Cheese, at room temperature
- 1 cup Sour Cream
- 3/4 cup Mayonnaise
- 1/2 Franks Hot Sauce
- 1 Ranch Seasoning Packet
- 1 1/2 tsp. White Vinegar
- 16 oz of Shredded Cheddar Cheese
- 4 cups Shredded Chicken
- Tortilla chips, carrots, and celery for serving.

Instructions:

1. Preheat oven to 350* F.
2. In a large microwave safe bowl, mix all the ingredients but chicken and cheese.
3. After mixing the ingredients add in the cheese and chicken. Reserve about 1/2 cup of cheese for the top.
4. Microwave in 15 second intervals until you reach the desired creaminess.
5. Spread into a pie dish and sprinkle the reserved cheese on top.
6. Bake for 25-30 minutes or until the cheese is melted and it's warm.
7. Serve with tortilla chips, celery, or carrots.

Beet Poki

- *3 cans of beets.*
- *1/2 Onion, thinly sliced.*
- *1/2 Tbsp. smoked Hawaiian salt.*
- *1 Tbsp. minced garlic.*
- *1/2 Tbsp. sesame seed oil.*
- *1/2 Tbsp. rice vinegar.*
- *Favorite teriyaki sauce, to taste.*

Mix, chill, and serve on hot rice.

Orange Fluff Salad

- 1 Large package of cook and serve vanilla pudding
- 1 Large package or orange Jell-O
- 2 cups water
- ½ bag of mini marshmallows
- 22oz mandarin oranges (drained)
- 1 16oz Cool-Whip
- 20oz can pineapple tidbits (drained)

Mix together pudding, Jell-O, and water over medium heat until it boils. Remove from heat and pour into a large mixing bowl. Refrigerate until mixture has thickened (about an hour). Beat until creamy. Fold in Cool Whip, marshmallows, and fruit, chill about an hour before serving.

Cheese Fondue

By: Mattie Fuller

Ingredients:

- 3/4 cup Milk
- 1/2 tsp. Worcestershire Sauce
- Dash of White Pepper
- 1/2 cup Mayonnaise
- 2 cups Cheddar Cheese
- 1/2 cup Sour Cream
- Bread to Serve With

Instructions:

1. Mix all ingredients together in a pot and heat throughout.
2. Enjoy with Bread, Fruit, or on top of Baked Potatoes.

Peanut Butter Nuts

- 6 Cups of Nuts
- 1/2 Cup Maple Syrup
- 1/2 Cup Peanut Butter

- Bake at 275 for 1 hour – Stir every 20 minutes

Avocado Corn Salsa

By: Bridger Fuller

Ingredients:

- 1 Can White Shoepeg Corn
- 1 Can Black Eyed Peas
- 5-6 Roma Tomatoes, Diced
- 3 Avocados, Diced
- 1 Bunch Green Onions, Diced
- 2 Limes, Juiced
- 1/2 Bunch Cilantro, Chopped
- 1 Pkg. Italian Dressing, Mix as Directed on Package
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Instructions:

1. Rinse the Corn and Black Eyed Peas, put in a large mixing bowl.
2. Dice the Tomatoes, Avocados, Green Onions, and Cilantro and add to the Corn and Peas.
3. Juice the Limes over the mixture.
4. Prepare the dressing and then add to the mixture, stirring completely so everything is mixed and coated.
5. Refrigerate for at least 2 hours before serving.
6. Enjoy with tortilla chips.

Muddy Buddies

9 cups corn or rice chex

1 pkg. chocolate chips

½ cup creamy peanut butter

¼ cup butter

1 teaspoon vanilla

1 ½ cups powdered sugar

Into large bowl with lid, measure cereal; set aside. In 1 qt microwave bowl, microwave chocolate chips, peanut butter and butter uncovered on high 1 min.; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated. Add powdered sugar. Put lid on bag and shake until well coated. Store in air tight container.