



CHOCOLATE CHIP CHEESE BALL

Tonya Tyson Moore

1 (8 oz.) pkg. cream cheese,
softened
½ cup butter, softened
¾ cup powdered sugar
1 Tbs. Watkins vanilla
2 Tbs. brown sugar

1 cup mini chocolate chips
1 cup minced Toasted Pecans
(see recipe in this book)
graham crackers, vanilla wafers,
or other plain cookies

Mix first 6 ingredients well. Shape into a ball and roll in nuts. Cover with plastic wrap and chill thoroughly. Serve with your choice of cookies.

CRAB CHEESECAKE

Tami Tyson Cobb
Lauren Cobb Snelling

2 (9 inch) pie crusts
2 cups very finely minced
pecans
1 medium onion, chopped finely
3 Tbs. butter
8 ounces crab meat

16 ounces cream cheese
1 cup sour cream
4 eggs
2 Tbs. Tabasco
sea salt & pepper to taste
red pepper flakes to taste

Coat pie crusts with a little olive oil. Sprinkle pecans over bottoms of pie crusts, press in lightly. Sauté the onions in butter until clear. Add crab meat and cook on low until warm. Have the cream cheese, sour cream, and eggs at room temperature. In large mixing bowl, beat cream cheese until very smooth and creamy. On low speed, stir in sour cream. Add eggs 1 at a time, mixing just until yellow disappears. Fold in onions and crabmeat; then stir in Tabasco and seasonings. Divide the filling between the pie crusts. Bake at 300 degrees for 35 - 40 minutes, until firm to the touch. Cool for 5 minutes. Sprinkle with paprika and serve.

Note: This is nice served as a quiche with a green salad and fruit for lunch. You may also slice it into thin wedges and serve it barely warm as an appetizer.

