

HAWAIIAN FRUIT DIP

Victoria Lytle

1 sm. pkg. vanilla instant
pudding
1 $\frac{1}{4}$ c. cold milk
1/2 c. sour cream

1 (8 oz.) can crushed pineapple
in juice, undrained
1/3 cup shredded coconut
Assorted fresh fruit

In medium bowl, whisk pudding mix and milk until well blended. Blend in sour cream. Stir in pineapple and coconut. Cover and refrigerate about 30 minutes to 1 hour. Serve with fresh fruit. Yield 2 $\frac{3}{4}$ cups.

LITTLE PIZZAS

Melissa Kitchens

2 cans flaky biscuits
1 lb. sausage
1/2 c. chopped onions
2 (6-oz.) cans tomato paste

1 tsp. garlic salt
1 $\frac{1}{2}$ tsp. oregano
1 $\frac{1}{2}$ c. shredded sharp cheese
1/2 c. grated Parmesan cheese

Separate each biscuit into layers and place on a cookie sheet. Brown sausage and onions; drain. Stir in tomato paste, garlic salt, oregano and cheeses. Spread onto layers of biscuits. Bake at 450° for 10 minutes.

MONTEREY SPINACH MELTS

Victoria Lytle

4 oz. Monterey Jack cheese
1/4 c. mayonnaise
1/4 c. sour cream
1/2 tsp. salt
1 garlic clove, pressed

1 pkg. frozen chopped spinach
1/3 c. chopped carrots
1/4 c. chopped onions
20 French bread slices

Preheat oven to 375°. Cut cheese into 20 slices. Cover and set aside. In large bowl, combine mayonnaise, sour cream, salt and garlic. Mix until well blended. Drain thawed spinach and pat dry. Stir in spinach, carrots and onion. Spread round tablespoonfuls of spinach mixture onto each bread slice. Top with cheese. Bake 10 to 12 minutes or until cheese is melted and bread is crisp.