

Toffee Caramel Fruit Dip

- 8 oz cream cheese, softened
- 1/2 cup brown sugar
- 1/4 cup sugar
- 1 tsp vanilla
- 2/3 cup toffee bits

Beat cream cheese, sugars, and vanilla till smooth. Stir in toffee bits right before serving. (I like to reserve some to sprinkle on top.) Serve with fresh fruit. Apples are our favorite!

Restaurant Style Salsa

- 15 oz can diced tomatoes
- 1 Doz can Rotel (diced tomatoes with green chilies)
- 2 Tbsp finely chopped onion
- 1 small clove garlic, minced
- 1/2 of a jalapeno, diced (remove seeds for less heat)
- 1/4 cup cilantro, chopped
- 1/2 tsp lime juice
- 1/8 tsp salt
- 1/8 tsp sugar
- 1/8 tsp cumin

Drain tomatoes and Rotel, reserving juice. Add remaining ingredients and stir together. Add juice as desired. Chill for an hour to blend flavors.

Amazing Guacamole (AKA Rotel Dip)

- 2-3 avocados, finely diced or mashed
- 3 Roma tomatoes, diced
- 1 Doz can Rotel, well drained
- 3-4 green onions
- Cilantro, chopped
- 1 spoonful of mayonnaise (not Miracle Whip)
- Garlic salt to taste

Combine all ingredients in a bowl and stir till well blended. Serve with tortilla chips.

Yummy Ranch & Ham Cheese Ball

- 8oz cream cheese (I prefer light because it is softer and easier to spread)
 - 1 Tbsp ranch dressing mix
 - 1/2-3/4 cup very finely diced ham
 - 1/2 cup finely shredded cheddar cheese
 - 1/4-1/3 cup finely chopped pecans
- Beat cream cheese and ranch dressing mix till smooth. Add ham and cheese and mix well. Wrap in plastic wrap and form into a ball or log. Chill for at least an hour. Unwrap and roll in chopped nuts. Re-wrap and chill. Serve with crackers.