

From Real Estate to Recipes!

JANUARY'S SUPER BOWL STARTERS

Cheryl Welch's Mexican Salsa

*Cheryl, Husband Tom and Family SOLD
their home with Tina in 2002.*

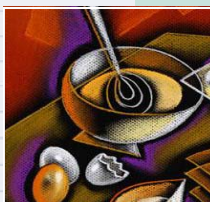
Drain: 1-can Progressive Black Beans and
1-can Mexican Corn with Peppers

Chop: 1 small red onion
3 green onions
2 tomatoes

Mix all of the ingredients above
with 1 small package of "Good
Seasons Italian Dressing Mix"
(Set aside)

Mix separately ½ cup olive oil and ¼ cup white
vinegar. Pour over the above mixture of Salsa,
Vegetables and mix.

Add 2 Avocados (chopped) just prior to serving.
Optional: Add a few drops of Tabasco Sauce
Serve with tortilla chips



Cheese Square Appetizer

*Courtesy of Gene Anderson
& his friend Tom.*

16 oz. shredded Colby-Jack cheese
1 ½ small cans of mild green chilies(chopped)
2 eggs
1TBS milk, 1TBS flour

bottom & sides of 7"x11" glass pan
stick cooking spray. Spread 8oz shred-
ed cheese on bottom of pan. Spread chopped
chilies on top of cheese. Spread additional
ed cheese. Beat eggs, flour and milk
er. Pour mixture on top of cheese & chil-
ies.

Bake at 275° for 1 hour. Remove from oven & let
sit for 10 or 15 min. before cutting into squares.
May serve alone or with crackers or tortilla chips!
Enjoy!

*Easy to double recipe & bake in a 9"x13"
glass pan! (bake slightly longer)

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