

# Cucumber Tea Sandwiches/ Smoked Salmon Tea Sandwiches



## INGREDIENTS:

- 1 PKG. NORWEGIAN SMOKED SALMON
- 1/2 CUP MAYONNAISE (RECOMMEND DUKE'S)
- 1 ENGLISH HOTHOUSE CUCUMBER, THINLY SLICED
- FRESH MINCED DILL OR DRIED DILL (WHATEVER YOU HAVE ON HAND)
- 1 PKG. HIDDEN VALLEY RANCH SEASONING MIX
- REGULAR OR PARTY RYE BREAD
- 1 PKG. CREAM CHEESE (ROOM TEMPERATURE)

# Cucumber/Smoked Salmon Tea Sandwiches



## DIRECTIONS:

- In a bowl, mix together cream cheese, mayonnaise, and ranch seasoning until well-blended. Add 1 T of dill and mix. Use immediately or refrigerate until ready to use (it's best when cold). Spread mixture on desired bread and top with either a cucumber or smoked salmon slice. Garnish with dill. If using party rye, leave open-faced. If using sandwich rye, remove crust, spread mixture on both slices of bread, top with smoked salmon, cover with prepared bread slice, then cut into triangles. Serve immediately or place tea sandwiches on parchment lined sheet pan, covered with plastic wrap, and refrigerate until ready to serve.

# Zucchini Casserole



## INGREDIENTS:

- 2-4 ZUCCHINI'S, SLICED, CHOPPED OR DICED (YOUR CHOICE)
- 1/2 VIDALIA ONION, SLICED OR DICED (YOUR CHOICE)
- 1 DICED TOMATO (OPTIONAL)
- 14 OZ. FRESHLY SHREDDED MILD CHEDDAR CHEESE
- KOSHER SALT
- FRESHLY CRACKED PEPPER
- TOWNHOUSE CRACKERS, CRUSHED
- 1 T BUTTER
- 1 T OLIVE OIL

# Zucchini Casserole



## DIRECTIONS:

- Preheat oven to 350 degrees.
- Prepare zucchini and onions as desired and sauté in a 12 inch skillet for 10 minutes on medium high heat in 1 T of Olive Oil and 1 T of butter. Remove from heat and add optional diced tomatoes. Place half the vegetable mixture in a casserole dish, top with shredded cheese, add another layer with vegetable mixture, then top with cheese again. Top with crushed crackers and dot with butter. Bake for 30-40 minutes until crust is golden brown.

# No Bake Chocolate Cheesecake Pie



## INGREDIENTS:

- 8 OZ. GHIRARDELLI SEMI-SWEET CHOCOLATE BARS, FINELY CHOPPED
- 2 PKG. CREAM CHEESE (ROOM TEMPERATURE)
- 1 TSP. PURE VANILLA EXTRACT
- 2 T WHOLE MILK
- 1 CUP LIGHTLY PACKED BROWN SUGAR
- 6 OZ. CHOCOLATE GRAHAM CRACKER CRUST

# No Bake Chocolate Cheesecake Pie



## DIRECTIONS:

- Using a double-boiler, add chocolate and stir until completely melted. Remove from heat and set aside to cool, about 5 minutes.
- Meanwhile, in a stand mixer with paddle attachment, combine cream cheese, brown sugar, milk, and vanilla on medium speed for 2 minutes. Stop mixer, scrape down bowl, then remix for 10 seconds. Stop mixer and add cooled chocolate. Start mixer again at the lowest speed and gradually increase speed to medium speed and mix until combined. Stop mixer, scrape down bowl again, and mix again until well-mixed. Pour chocolate mixture into pie shell. Refrigerate for 1 hour before serving.