

**ALABAMA FARMERS FEDERATION
2009 HERITAGE COOKING CONTEST WINNERS**

Crab Pizza

Joanne Hayes, Baldwin County

Mix together for bottom layer and place in 9-inch pan:

- 1 (12-ounce) cream cheese
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1-2 tablespoons grated onion
- 1 shake garlic salt and Tabasco

Second layer:

Chili sauce

Third layer:

1 can crab meat (squeeze dry)

Fourth layer:

Sprinkle dried parsley

Aunt Steph's Mexican Dip

Merry Buford, Blount County

- ½ package taco seasoning mix
- ½ package ranch dressing mix
- 1 (24-ounce) sour cream
- 1 can Rotel tomatoes, drained
- 1 pound sharp cheddar cheese, shredded

Mix all ingredients except cheese. Add cheese until desired thickness is reached. Chill and enjoy with a variety of chips or crackers.

Cranberry Ambrosia Cream Cheese Spread

Mary Suzan, Bullock County

Stir together until well blended:

2 (8-ounce) pkgs. cream cheese, softened

¼ cup powdered sugar

Add:

¾ cup dried cranberries

1 (20-ounce) can crushed pineapple-drained and patted dry between layers of paper towels

¾ cup shredded coconut

1 cup chopped pecans, toasted

Stir pineapple, coconut and pecans into cream cheese mixture. Spoon mixture into a 5-cup serving dish.

Sprinkle dried cranberries around the edge of the dish.

Drain (1-11 ounce) can of mandarin oranges and arrange sections around the inside edge of the cranberries.

Sprinkle shredded coconut in the center, top with 8-10 toasted pecan halves. Serve with gingersnaps or assorted crackers.

Chili Cheese Dip

Linda Rogers, Butler County

1 (8-ounce) package cream cheese, softened

½ cup chunky salsa

1 cup shredded cheddar cheese, divided

1 (16-ounce) can Bush's Best Chili Beans, undrained

3 tablespoons sliced green onions, optional

3 tablespoons pitted sliced black olives, optional

Preheat oven to 350 degrees. Combine cream cheese and salsa and spread in bottom of 9-inch pie plate. Sprinkle with ½ cup cheese. Spread chili beans over shredded cheese. Top with remaining shredded cheese, sliced green onions and olives. Bake for 15-20 minutes until mixture is thoroughly heated and cheese is melted. Serve with tortilla chips. Serves 6-8

Tortilla Pinwheels

Linda Findley, Calhoun County

1 cup sour cream
1 (8-ounce) cream cheese, softened
1 (4 ¼ oz.) can chopped ripe olives
1 (4-ounce) can chopped green chilies, well drained
1 cup shredded cheddar cheese
½ cup chopped green onions
¼ teaspoon garlic powder
¼ teaspoon seasoned salt
5 (10-inch) flour tortillas
Fresh parsley for garnish
Salsa

In a large mixing bowl, combine the first eight ingredients until well blended. Spread over the tortillas, and roll up tightly. Wrap with plastic wrap and twist ends. Refrigerate and for several hours. Unwrap and cut into ½ to ¾-inch slices, discarding end pieces. Serve on large platter, garnished with parsley. Serve with salsa if desired. Yield: approximately 3 ½ dozen appetizers.

Stuffed Mushrooms

Lillian Slay, Chambers County

24-30 button mushrooms, rinsed and dried (1-pound package)
1 tablespoon canola oil
1 (1.5 ounce package) bacon bits
¼ pound fully-cooked ham, ground
1 medium tomato, finely chopped
Pimento, if desired
1 cup onion & garlic croutons, crushed
1 cup shredded mozzarella cheese
¼ cup grated Parmesan cheese
2 tablespoons minced parsley
½ teaspoon dried oregano
½ teaspoon Creole seasoning

Preheat oven to 425 degrees. Remove stems from mushrooms; chop stems and sauté in canola oil over medium heat for 2-3 minutes. Place caps aside. Mix cooked stems with all other ingredients. Stuff caps. Garnish with pimento if desired. Place stuffing side up in a lightly greased jelly roll baking

pan. Bake for 12-15 minutes or until mushrooms are tender. Cool on rack or on paper towels.

Tasty Crab Bites with Creamy Sauce

Cassandra Lindsey, Cherokee County

1 (6-ounce) can crab meat
1 cup imitation crab meat, chopped
2 tablespoons red bell pepper, finely chopped
2 tablespoons green bell pepper, finely chopped
1 green onion (include green stems and onions), finely chopped
1 egg, beaten
¼ cup mayonnaise
1 teaspoon Worcestershire sauce
2 teaspoon brown mustard
1 teaspoon brown mustard
1 teaspoon lemon juice
½ teaspoon garlic salt
Dash of pepper
Dash of chili pepper
½ cup crushed Ritz crackers
½ cup vegetable oil
1/3 cup flour
2 teaspoon fresh chives, chopped

In a large bowl, combine crab meat, bell peppers, onion, egg, mayonnaise, Worcestershire sauce, mustard, lemon juice, garlic salt, pepper, chili powder and crackers. Heat the oil in large skillet over medium high heat. Shape the crab bites into rounded circles, about a teaspoon each in size. Dust the crab bite with flour and to the hot oil. Cook until thoroughly heated and slightly crisp, about six minutes, flipping after three minutes. Drain on a paper towel. Garnish with fresh chives. Serve warm with the cream sauce (recipe follows).

Cream sauce:

1/3 cup heavy whipping cream
½ cup mayonnaise
1 teaspoon chopped jalapeno pepper
2 tablespoons brown mustard

Thoroughly combine all ingredients using a blender. Serve with crab bites.

Can't Eat Just One Spinach Balls

Mary Patchunka-Smith, Clay County

6 large eggs
12 tablespoons (1 ½ sticks) butter, melted
1 (6-ounce) box chicken-flavor stuffing mix
2 (10-ounce) packages frozen chopped spinach, thawed and drained well
¼ cup finely chopped onion
1 cup Colby cheese
¼ teaspoon freshly ground black pepper

Preheat oven to 350 degrees. Place eggs in a large mixing bowl and beat with a whisk until they are lemon color. Add melted butter, stuffing mix, spinach, cheese, onion, pepper and a pinch of salt. Stir and combine. Using your hands, roll the spinach mixture into 1-inch balls—you will get 46 to 48 balls. The spinach mixture will be loose, but don't worry it will firm up in the oven. Place spinach balls on baking sheet and bake until brown around the edges, 11 to 13 minutes. Transfer spinach balls to serving platter and serve warm with dip.

Dip:

½ cup sour cream
½ cup mayonnaise
1 teaspoon garlic seasoning

Stir and let stand 15 minutes.

Pork-stuffed Jalapenos

Jerie Lewis, Coosa County

20 large jalapeno peppers, halved lengthwise and seeded
1 pound bulk pork sausage
½ cup bacon, cooked and crumbled
1 (8-ounce) package cream cheese
1 cup shredded Parmesan cheese
Ranch salad dressing, optional

Prepare peppers by seeding and halving. In a large skillet, cook the sausage over medium heat until no longer pink; drain. In a small mixing bowl, combine the cream cheese and Parmesan cheese. Fold sausage and bacon

pieces into cheese mixture. Spoon 1 tablespoon of mixture into each jalapeno half. Place on two ungreased 9x13-inch baking sheets. Bake uncovered at 425 degrees for 15-20 minutes or until filling is lightly browned and bubbly. Serve with Ranch dressing if desired. Yield: 40 appetizers

Delicious Vegetable Appetizer

Delores Mount, Crenshaw County

1 package Pillsbury Crescent rolls
½ cup mayonnaise
1 (8-ounce) cream cheese, softened
1 package dry ranch dressing mix
½ cup bell pepper, finely chopped
1 cup cauliflower, finely chopped
1 cup broccoli, finely chopped
1 cup tomatoes, finely chopped
½ cup carrots, finely chopped

Using an 11 x 16-inch baking pan, unroll the crescent rolls. Spread on baking pan, sealing the perforations. Bake 12 to 15 minutes in 300 degree oven. While this cools, use a quart bowl to mix until smooth the mayonnaise, cream cheese and ranch dressing mix. Spread mixture over rolls. In a quart bowl, mix vegetables, except the tomatoes and spread on top of cream cheese. Press down lightly. Place tomatoes on top. Chill and cut into squares. Recipe can be doubled if you need a large amount.

Spinach Artichoke Dip

1 (10-ounce) package frozen chopped spinach
1 (13 ¾-ounce) can artichoke hearts
½ cup mayonnaise
½ cup sour cream
1 cup grated Parmesan cheese
1 cup grated pepper jack cheese

Preheat oven to 350 degrees. Grease a casserole dish with nonstick spray. Heat the spinach in a microwave oven on high and squeeze dry. Drain the artichoke hearts and coarsely chop. Combine all ingredients except pepper jack cheese in a large bowl. Stir well. Pour into the prepared casserole dish and sprinkle with pepper jack cheese on top. Bake for 30 minutes. Remove from oven and serve with chips.

Whitney Haynes, Cullman County

Baked Cheese-Sausage Dip- 3rd Place Winner

Faye Williams, Dale County

- 1 loaf of baked bread or round bread from supermarket bakery
- 1 pound hot bulk pork sausage
- 1 (8-ounce) package cream cheese, softened
- 1 (8-ounce) sour cream
- 2 cups sharp cheddar cheese, grated
- 1 (4 ½ -ounce) can green chilies
- 1 large bag of dip chips

Hollow out bread to make a bowl. Brown the sausage and drain. Mix together cream cheese, sour cream, browned sausage, cheddar cheese and green chilies. Spoon mixture into bread bowl and bake on cookie sheet at 350 degrees for about 45 minutes. Serve warm with dip chips.

Fiesta Tater Skins

Connie Sewell, Etowah County

- 8-10 baking potatoes
- 1 pound ground beef
- 1 package taco seasoning plus 1 tablespoon taco seasoning (divided)
- 1 tomato, peeled and chopped
- 1 small can chopped ripe olives
- 1 package grated taco cheese blend
- 1 (8-ounce) carton sour cream
- ½ cup chunky salsa

Scrub potatoes, bake them and let them cool. Brown meat, drain fat and add taco seasoning according to package directions. Cut potatoes in half and scoop out pulp to within ¼-inch of skins. Set aside additional potato pulp for another recipe. Top potato skins with meat, chopped tomatoes, ripe olives and grated cheese. Place in 350 degree oven until cheese melts (about 10 minutes). Mix sour cream, salsa and 1 tablespoon taco seasoning to make a dipping sauce for the tater skins.

Red Velvet Bonn Bonns

- 1 box red velvet cake mix
- 1 box ready-made icing
- 1 ½ packages chocolate bark

Bake cake according to directions on cake box. When cake is done, crumble up and mix up with icing. Make balls any size you wish. Dip balls in melted chocolate. Let them set on waxed paper. Sometimes it helps to put balls in freezer—they seem to hold together better. When chocolate is set, they are ready to eat. Display on cake plate. This recipe serves lots of guests. You can make them large or small.

Doris Odom, Fayette County

Black Forest Ham and Spinach Pinwheels with Dip

- 1 can crescent rolls
- 1 (8-ounce) container herb and garlic cream cheese spread
- 1 box frozen, chopped spinach, thawed and squeezed to drain
- 1 (9-ounce) package Black Forest ham deli thin slices

Dip:

Use leftover cheese spread and add 1 tablespoon horseradish. Horseradish is mostly to individual taste.

Preheat oven to 375 degrees. Spray large cookie sheet with cooking spray. Unroll crescent roll dough. Pinch seams together to make a 12x8-inch rectangle. Spread cream cheese to 1/8" of dough edge. Place ham to cover cream cheese. Spoon drained spinach evenly over ham. Starting with short side, roll up and pinch sides to seal. Cut each roll into 6 slices, making a total of 24 slices. Place on cookie sheet. Bake 10-15 minutes, or until brown. Remove from oven and serve warm.

Elizabeth Daniel, Franklin County

Fresh Feta Rounds

Dale Gilmore, Jefferson County

Garlic Melba Snack crackers (or other crispy crackers)
1 (8-ounce) cream cheese, softened
½ cup mayonnaise
½ teaspoon dried oregano
1 clove garlic, minced
½ teaspoon black pepper
½ cup feta cheese
¼ cup green olives, sliced
2 tomatoes
3 green onions

Finely chop tomatoes, seed, pat dry. Finely chop onions. Mix cream cheese, mayonnaise, oregano, garlic, pepper and Feta in mixing bowl until smooth. Spread cheese mixture over crackers. Top with olives, tomatoes and green onions. Chill for ½ hour to overnight. Yield: 30-40 servings

Pimento Cheese Cups with Glazed Pecans

Shirley Weeks, Lamar County

2 cans (10-count) canned biscuits
1 pound Velveeta cheese
1 medium jar pimento, drained
1 small can evaporated milk
2 small onion, minced
1 garlic clove, minced
Salt & pepper to taste
Pecans
1/3 cup brown sugar replacement
¼ cup melted margarine
Spray cooking oil

Roll biscuits very thin and press into mini cupcake pan. Bake at 350 degrees for 8-10 minutes. Let cool. Cut cheese into pieces and melt in top of double boiler stirring often. Add milk, onion, garlic, pimentos, mixing well. Add salt and pepper to taste. Remove from heat; let cool. Refrigerate until ready to fill cups. Mix pecans, sugar and margarine. Stir until well mixed. Place pecan mixture in single layer on baking pan, sprayed with cooking oil. Bake at 325 degrees for 25 minutes. Cool. After filling cups with pimento cheese, place pecans on top.

Shelby's Cheese Ball

Sherry Fulks, Lauderdale County

- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons Worcestershire sauce
- 2 cups shredded cheese
- 1 package honey ham*
- ½ teaspoon chopped onion
- ½ teaspoon dry mustard
- ½ teaspoon ground red pepper

Mix cream cheese, mustard, pepper, onion, Worcestershire sauce and cheese together. Spread mixture onto ham slices. Roll and slice.

*Ham can be chopped and cheese ball rolled in ham to form 1 large cheese ball.

The Cheesy Bowl

Jackie Long, Lee County

- 1 (8-ounce) block Colby-jack cheese, shredded
- 1 cup shredded Parmesan cheese
- 2 (8-ounce) packages bacon bits
- 1 ½ cups light mayonnaise
- ½ cup onion, chopped
- 2 cloves garlic, minced
- 1 (26-ounce) round loaf bread

Stir together all ingredients except bread; set aside. Hollow out bread, reserving torn pieces. Spoon dip into bread; place on an ungreased baking sheet. Bake at 350 degrees for one hour. Serve with torn bread or sliced apples or chips. Make 3 ½ cups.

(Light mayonnaise produces a creamier dip. Do not substitute regular mayonnaise.)

Picante-Goat Cheese Appetizer

Sharon Bridges, Limestone County

4 tablespoons of butter
1 cup crushed Ritz or Townhouse crackers
6 oz. goat cheese
1 (8-ounce) package cream cheese
3 eggs
¼ cup self rising flour
½ teaspoon of salt
1 cup sour cream
¼ cup picante sauce
½ cup chopped green onions
¼ cup tamed jalapeno peppers
¾ cup chopped pecans, toasted
Hot sauce to taste

Preheat oven to 325. Butter bottom and side of 10-inch spring form pan. Mix melted butter and crumbled crackers together and press in bottom of pan. In a bowl, blend together cream cheese, goat cheese, eggs, flour, salt, sour cream, picante sauce and hot sauce. Fold in ½ cup of pecans, jalapenos and onions. Pour into pan and bake for 30 minutes. Add remaining ¼ cup pecans on top and cook for 30 more minutes. Place on a dish and surround goat cheesecake appetizer with crackers.

Chicken Salad Roll-Ups – 1st Place Winner

Helen Sumners, Marshall County

3 ½ cups cooked, chopped white chicken
½ cup mayonnaise
3 tablespoons honey mustard
1 cup sweet pepper and apple relish
1 cup chopped seedless grapes
Salt and pepper to taste
Flour tortillas

Mix first four ingredients, salt and pepper; add grapes. Spoon onto tortillas, roll and slice. Garnish as desired.

Special Spinach Dip

Patsy Fincher, Mobile County

- 1 (10-ounce) package frozen chopped spinach, thawed & squeezed dry
- 1 (13-ounce) can chicken breast, chopped
- 1 (8-ounce) can water chestnuts, drained & chopped
- 1 cup toasted pecans, chopped
- 1 package Knorr vegetable recipe mix
- 1 (8-ounce) sour cream
- 1 cup Blue Plate mayonnaise
- 3 tablespoons ranch dressing mix
- 2 green onions, chopped (optional)
- 1 cup toasted pecans, ground fine

Combine all ingredients except ground pecans. Chill for 2 hours. Rollin ground pecans and serve with favorite dippers. Serving tip: Hollow out round bread loaf to make bowl. Serves 20.

Mexican Chicken Pot Pies

Dora Rider, Monroe County

- 2 (8-ounce) cans Pillsbury refrigerated crescent rolls or refrigerated flaky dough sheets
- 3 tablespoons butter
- ½ cup chopped onion
- 2 tablespoons all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cups chicken broth
- 2 packages (6-ounce) refrigerated cooked Southwest-flavor chicken breast strips, chopped
- 2 (15-ounce) cans black beans, drained, rinsed
- 1 (4 ½ ounce) can chopped green chilies, drained
- 2 cups Green Giant Valley Fresh Steamers Niblet frozen corn

Toppings:

- ½ cup shredded cheddar-jack with jalapeno peppers cheese blend (2 ounces) or cheddar cheese
- ½ cup thick 'n' chunky salsa
- ½ cup sour cream
- ½ cup chopped green onions

Heat oven to 375 degrees. Spray muffin pan with cooking spray. Unroll dough on work surface (if using crescent roll, pinch seams together to seal); press into 12x8-inch rectangle. Cut into 8 rectangles each can (total 16). Place 1 dough square into each muffin cup, stretching to fit in cup. Bake 10 to 12 minutes or until golden brown. Cool minutes. Remove bowls. Place on cooling rack. Meanwhile, in a 3-quart saucepan, melt butter over medium heat. Add onion; cook about 2 minutes, stirring occasionally, until tender. Add flour, salt and pepper; stir until well blended. Gradually stir in broth, cook until bubbly and thickened. Stir in chicken, black beans, green chilies and corn. Simmer about 5 minutes or until hot. Spoon chicken mixture in to crescent bowls. Top with cheese, salsa, sour cream and green onions. Yield: 16 servings

Corn & Cheese Dip

Amy Belcher, Montgomery County

2 (11-ounces) cans Mexicorn, drained
1 (8-ounce) finely grated sharp cheddar cheese
1 cup mayonnaise
1 (16-ounce) sour cream
½ cup chopped green onion

Mix all ingredients in a large mixing bowl. Refrigerate overnight. Serve with corn or tortilla chips.

Asparagus Sesame Rolls

Virginia Abercrombie, Morgan County

12 fresh asparagus spears
12 bread slices (Pepperidge Farm)
1 (8-ounce) package cream cheese, softened
½ cup crumbled blue cheese
6 tablespoons butter or margarine, melted
1 tablespoon sesame seeds, toasted

Trim asparagus to 6 inches. Flatten bread with a rolling pin. In a small mixing bowl, beat the cream cheese and blue cheese until combined. Spread over bread; top with an asparagus spear and roll up tightly. Roll in butter; then roll in the toasted sesame seeds. Place seam side down on a 9 x 12 greased cookie sheet. Bake at 375 degrees for 14-16 minutes, or until bottom is lightly brown. Yield: 1 dozen

Game Day Appetizer Trio – 2nd Place Winner

Carol Knight, Randolph County

Easy Chicken Dip:

- 2 (10-ounce) cans of chunk chicken, drained
- 1 (8-ounce) package cream cheese
- $\frac{3}{4}$ cup mayonnaise
- 1 cup shredded cheddar cheese
- 1 (4-ounce) can diced green chilies
- 2 tablespoons diced jalapeno peppers
- 1 cup Parmesan cheese

Preheat oven to 325 degrees. Combine all of the ingredients except the Parmesan cheese. Bake in a 9x13-inch baking dish that has been sprayed with nonstick spray. Cook about 20 minutes. Sprinkle with Parmesan cheese and return to oven until the cheese is bubbly. Serve with assorted crackers and focaccia bread.

Hot Chicken Dip:

- 2 (10-ounce) cans chunk chicken, drained
- 1 (8-ounce) package cream cheese
- $\frac{3}{4}$ cup hot wing sauce
- 1 cup shredded cheddar cheese
- 1 cup Ranch salad dressing

Preheat oven to 325 degrees. Combine all of the ingredients in a 9x13-inch pan that has been sprayed with nonstick spray. Cook about 20 minutes or until heated thoroughly. Serve with assorted crackers and focaccia bread.

Easy Chicken Biscuits:

- 1 package frozen tea biscuits
- 4 large boneless chicken breasts
- 1 (8-ounce) cream cheese
- $\frac{1}{3}$ cup mayonnaise
- 2 tablespoons sweet pickle relish
- Poppy seeds for garnish (optional)

Cook and shred chicken breasts. Add cream cheese, mayonnaise and relish. Split biscuits and spoon chicken salad inside. Sprinkle with poppy seeds, if desired.

Chicken Drumettes

Nancy Reid, Russell County

1 pound drumettes
¾ cup hot sauce (Frank's, Louisiana or sauce of choice)
1 and ½ teaspoons cornstarch
¼ cup butter

Whisk hot sauce, cornstarch and butter together in small saucepan. Cook and stir 3-5 minutes until sauce thickens. Toss drumettes in ½ sauce; spread in an even layer on a baking sheet. Bake at 375 degrees for 40-45 minutes, then toss in remaining sauce and serve. Let cool slightly before eating.

Marinated Cheese Squares

Tracy Bentley, Shelby County

½ cup canola oil
½ cup white wine vinegar
1 (4-ounce) pimentos
2 green onions, chopped
1 tablespoon garlic, chopped
1 tablespoon sugar
1 tablespoon dried oregano
1 tablespoon dried dill weed
½ teaspoon salt
½ teaspoon pepper
1 tablespoon Vidalia onions, chopped
1 tablespoon bell peppers, chopped
½ cup parsley, chopped
1 (8-ounce) cream cheese
1 (16-ounce) cheddar cheese

In a jar with a tight fitting lid, combine the oil, wine vinegar, pimentos, onions, garlic, sugar, oregano, dill weed, green onions, bell pepper, parsley, salt and pepper. Shake vigorously to blend. Set aside.

Cut the cheddar cheese into half lengthwise. Cut crosswise into ¼-inch slices to form squares. Repeat with cream cheese. Arrange cheese squares alternately in a shallow baking dish with slices standing on edge. You can

arrange them in one or two rows depending on the dish. Pour the marinade over the cheese slices, cover and refrigerate for at least 6 hours overnight. To serve, remove slices to a serving platter so that they are still arranged in alternately pattern. Spoon the extra marinade over the cheese. Serve with crackers.

Happy Packages

Bonnie Green, St. Clair County

1 pound pork sausage
1 medium grated onion
2 cloves grated garlic
2 tablespoons Dijon mustard
2 tablespoons ketchup
2 teaspoons dried oregano
2 teaspoons dried basil
2 teaspoons arrow root or corn starch
½ pound soft mozzarella cheese (in the tube)
24-30 Kalamata olives or small jar of drained capers
50 Nasoya won ton wraps

In a frying pan, cook sausage. Crumble and drain. Add onion, garlic, mustard, ketchup, oregano and basil. Cook until onions are clear. Add arrow root or corn starch—this binds the mixture. Cool. Slice mozzarella cheese in 1/8-inch slices and quarter each slice. The directions for Won Ton construction is on the back of the package. Contents of happy packages is sausage mixture, cheese, olives or capers. When wrapped, place on a non-stick baking sheet or parchment paper. Spray each one on both sides with a good pan spray or brush with olive oil. Bake at 350 degrees for 20-25 minutes until golden brown. Grate a good brand of parmesan cheese on top as soon as you remove them from the oven. Serve with sweet and sour sauce.

Assembly directions:

Wet the edges of the won ton wrappers (this seals the edges). Layer cheese, olive and sausage. Do not overload. Carefully seal the edges by folding in a triangle. Press the triangle point, pick it up and work around the edges making sure the filling is secure inside the package. The pan spray makes them crispy.

Greek Pizzas

Courtney Panneton, Talladega County

4 white pitas – whole
Extra virgin olive oil
1 teaspoon fresh oregano, finely chopped
Kosher salt
Black pepper
8 slices Provolone cheese
1 large tomato, chopped
1 medium yellow onion, chopped
1 (6-ounce) jar marinated artichoke hearts, drained, and cut into large pieces
1/2 cup chopped Kalamata olives
1 jar sliced Greek peppers
1 cup feta cheese, crumbled

Dipping Sauce:

Olive oil
Oregano – 2 teaspoons
Rosemary – 3 sprigs

Preheat oven to 400 degrees.

Place Pitas on baking sheet. Brush Pitas with olive oil and sprinkle with oregano, salt, and pepper. Place 2 slices of provolone cheese on each pita – covering evenly. Chop tomato and onion. Evenly cover pitas with artichoke pieces, tomato, and onion. Bake until cheese is melted and just beginning to color – about 3 to 5 minutes. Remove from oven. Evenly sprinkle pitas with chopped Kalamata olives, Greek peppers, and feta cheese. Salt and pepper to taste.

Cut into wedges. Serve with oregano marinated in olive oil to drizzle over pizzas. Plate pizzas and serve. Serves 4 to 6.

Dried Beef Log

Nancy Farrow, Tallapoosa County

- 1 (16-ounce) cream cheese, softened
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1/3 cup green olives with pimentos, finely chopped
- 1 jar dried beef, finely chopped

Combine first four ingredients and form into the shape of a log. Cover with dried beef and chill. Serve with snack crackers