

## Appetizers



### Taco dip

Can refried beans  
2 med ripe avocados, peeled and sliced  
2 T lemon juice  
1/2 t garlic salt  
1/8 t hot pepper sauce  
1 c sour cream  
Taco seasoning  
1 jar thick and chunky salsa, drained  
2 med tomatoes, seeded and chopped  
1 c shredded cheddar cheese  
Green onions

Spoon refried beans into a deep-dish pie plate.

Mash avocados with lemon juice, garlic salt and hot pepper sauce. Spread over refried beans.

Combine sour cream and taco seasoning. Add this and next four ingredients into pie plate.

Cover and refrigerate for at least 1 hour. Serve with chips.

### Artichoke dip

14 oz can artichoke hearts, drained and chopped  
4 oz can chopped green chiles, rinsed  
1 c grated Parmesan cheese  
1 c mayo

Preheat oven to 350. Combine all ingredients in a bowl and mix well. Spoon into baking dish.

Bake for 20 minutes.

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### **Smoked Salmon Spread**

6 oz smoked salmon  
8 oz cream cheese, softened  
Small chopped onion  
3 green onions with greens, chopped  
1/2 c mayo  
1/2 c cheddar cheese  
1/2 t chopped garlic

Combine all ingredients and mix with mixer. Serve with crackers.

### **Basil tomato bruschetta**

1 French baguette  
1/4 c mayo  
3 oz cream cheese, softened  
1 T chopped fresh basil (more if desired)  
Pinch of salt  
Freshly ground pepper  
4 Roma tomatoes, cut into serving slices

Cut baguette into serving slices.

Combine mayo, cream cheese, basil, salt and pepper. Cover and chill up to 8 hours (if desired).

Spread cheese mixture on baguette slices, top with sliced tomatoes. Add additional salt and pepper, if desired.