**Strawberry or Black Raspberry Pretzel Salad**

First Layer

2½ cups of rolled (smashed) pretzels

3½ tablespoons sugar

¾ cup margarine

Mix together all of the above and spread evenly in a 9 x 13 pan.  Bake at 400° for 6 minutes. Cool.

Second Layer

8 oz. Cool Whip

1 cup sugar

8 oz. cream cheese, softened

Using mixer beat together all of the above.  Spread mixture evenly over baked pretzel layer.

Third Layer

3 cups of boiling water

3 small boxes of Jello (raspberry Jello for the strawberry version and Blackberry Fusion for the black raspberry version)

16 ozs. frozen strawberries or black raspberries (or 2 pints fresh fruit)  (keep frozen it helps set the Jello quicker)

Mix together and let set for 10 minutes (20 mins. for fresh fruit).  Pour on top of the second layer. Refrigerate.

**Linguine Salad**

1 lb. linguine, cooked

8 hot peppers

3 green peppers

5 medium to large tomatoes, skinned (or 1 large and 1 small can of diced tomatoes)

8 cloves garlic, minced

¾ cup olive oil

Fry peppers for 5 minutes then add garlic. Pull out peppers and cook tomatoes for 5 minutes. Pour everything over cooked linguine. Serve hot or cold.

**Sumatran Salmon Salad Sliders**

2 cups thinly sliced shallots

2 cups Oil for frying

8 ounces Hot-smoked wild caught salmon

3/4 cup thinly sliced purple cabbage

3/4 cup thinly sliced snow peas

1/4 cup Fresh chopped cilantro

3 tablespoons Peanut butter

1 tablespoon Fresh lime juice

1 1/2 tablespoons Fish Sauce

1-2 teaspoons Red curry paste (adjust to desire heat level)

2 cloves Minced garlic

1/4 cup Coconut Milk

1 package KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls, 12 count

Heat oil in a small saucepan over medium heat. Add shallots and cook, stirring, until shallots are tender and starting to brown. Remove shallots with a slotted spoon and drain on paper towels. Increase heat to high (oil should be 350 degrees) and return the shallots to the oil for 5-10 seconds, until deep brown. Drain again on paper towels, season with salt, and set aside.

Flake smoked salmon into a mixing bowl. Add cabbage, snow peas and cilantro to the bowl. In a smaller bowl, whisk together peanut butter, lime juice, fish sauce, red curry paste, garlic, and coconut milk until smooth. Pour over salmon mixture and toss to combine.

Divide salmon salad between toasted King's Hawaiian rolls, and top with a tablespoon of fried shallots. Close up the sliders and secure with a pick. Serve at room temperature.

**Pistachio Salad**

1 medium can crushed pineapple, reserve juice

2 small boxes instant pistachio pudding

8 oz. cool whip

1 bag mini marshmallows

2 small cans mandarin oranges, drained

½ cup chopped walnuts (optional - plus more for garnish)

½ cup chopped maraschino cherries (optional – plus more for garnish)

In a large bowl, mix reserved pineapple juice with pistachio pudding until well combined.

Gently fold in cool whip, marshmallows, pineapple and mandarin oranges. Stir in walnuts and cherries. Optional: top with walnuts and/or cherries. Refrigerate.

**Pasta Salad**

Pasta, cooked

Pepperoni, diced

Salami, diced

Colby jack cheese, diced

Cheddar cheese, diced

Tomatoes, diced

Italian dressing

Mix all of the above ingredients together. Refrigerate.

**Fruit Cheesecake Sugar Cookie Cups**

**Cookie Cups (see note)**

3/4 cups butter

1 cup sugar

1 egg

2 tsp vanilla extract

2 cups all-purpose flour

1 tsp baking soda

2 tsp cornstarch

**Cheesecake Filling and Topping**

12 oz cream cheese, room temperature

1 3/4 cup powdered sugar

1 1/2 tsp vanilla extract

Assortment of chopped fresh fruit

1. Coat cupcake pan with non stick cooking spray. Preheat oven to 350 degrees.

2. Cream butter and sugar together for 5-7 minutes, until light and fluffy.

3. Add the egg and vanilla and beat until well combined.

4. Add the dry ingredients to the wet ingredients and mix until smooth. Dough will be thick.

5. Makes balls of about 2 tbsp of dough. Press cookie dough in bottom and about 1/3-1/2 way up the sides of each cupcake cup, forming a cup shape.

6. Bake for 10-12 minutes.

7. Remove from oven and allow to cool for about 5 minutes, then remove to cooling rack to finish cooling. If the centers aren't cupped enough to add filling, use the end of a wooden spoon or the bottom of a tablespoon to press the center down a bit.

8. Once cookies have cooled, make the cheesecake filling. Blend the cream cheese, vanilla and powdered sugar together until smooth.

9. Pipe or scoop cheesecake filling into cookie cups.

10. Top with assorted fresh fruit.

11. Store in refrigerator.

 Yield:about 16 cookie cups

Note: Pillsbury sugar cookie dough can be substituted for Cookie Cups. Bake at 350 for 10-12 minutes.

**Apple-Cinnamon Mini Pies**

1 package (14.1 ounces) refrigerated pie pastry

½ cup chunky applesauce

3 t. cinnamon sugar, divided

2 T. butter, cut into 12 pieces

1 T. 2% milk, divided

Preheat oven to 350°. On a lightly floured surface, unroll pastry sheets. Using a floured 3-1/2-in. round cookie cutter, cut six circles from each sheet. In a small bowl, mix applesauce with 1-1/2 teaspoons cinnamon sugar. Place 2 teaspoons applesauce mixture on one half of each circle; dot with butter. Moisten pastry edges with some of the milk. Fold pastry over filling; press edges with a fork to seal. Transfer to ungreased baking sheets. Brush tops with remaining milk; sprinkle with remaining cinnamon sugar. Bake 12-15 minutes or until golden brown. Remove from pans to wire racks. Serve warm or at room temperature. **Yield:**1 dozen.

**Pepperoni Caprese Bites with Basil Vinaigrette**

Makes 24

24 Mini Mozzarella Balls

24 Basil Leaves

24 Slices of Pepperoni

24 Small Cherry Tomatoes

24 Toothpicks

Thread the mozzarella ball first then fold the pepperoni in half and half again and thread onto the toothpick.  Next add the basil leaf then the tomato.

**Basil Vinaigrette**

1/3 Cup Olive Oil

1 Tablespoon White Balsamic Vinegar

¼ teaspoon Garlic Powder

1 Scallion, finely minced

6 Basil leaves, chopped fine

Pinch of salt

6 Grinds of Black Pepper

In a medium glass jar, add all of the above ingredients and shake well.  Let sit at least 30 minutes to let the flavors develop.

**Vanilla Cream Fruit Tart**

¾ cup butter, softened

½ cup confectioners’ sugar

1 ½ cups flour

1 package (10-12 ounces) white chips

¼ cup heavy whipping cream

1 package (8 ounces) cream cheese, softened

½ cup pineapple juice

¼ cup sugar

1 T. cornstarch

½ t. lemon juice

1 pint fresh strawberries, sliced

1 cup fresh blueberries

1 cup fresh raspberries

1. In a large bowl, cream butter and confectioners’ sugar until light and fluffy. Beat in flour. Mixture will be crumbly. Pat into a greased 12” pizza pan. Bake at 300 for 25-28 minutes or until lightly browned. Cool.
2. Melt white chips. Cool.
3. In another bowl, beat melted chips and whipping cream until smooth. Beat in cream cheese until smooth. Spread over crust. Chill for 30 minutes.
4. For glaze, in a small saucepan combine the pineapple juice, sugar, cornstarch and lemon juice. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool.
5. Arrange berries over cream cheese layer; brush with glaze. Chill for 1 hour before serving. Store in the refrigerator.

Yield: 12-16 servings.