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Easter Chipotle Dip

Ingredients:

2 (8-ounce) packages light cream cheese, softened
1 cup (4 ounces) shredded Cheddar cheese
3 green onions, chop in CHOP IN PREP
1/4 cup cilantro, chop in CHOP IN PREP
3 canned chipotle peppers in adobo sauce
1 teaspoon adobo sauce from can
2 teaspoon Southwest Chipotle Seasoning
1/2 juice of a lime
1/8 teaspoon hot sauce
1/3 cup chopped pecans, toasted
1/2 cup Shredded Mexican Blend Cheese
2 Stems of cilantro
Assorted crackers

Preparation

Combine cream cheese and next 8 ingredients in Power Chef, and blend, stopping to scrape down sides with Silicone Spatula. Stir in toasted pecans, and chill 2 hours. Shape into a carrot on a serving tray and Garnish with Shredded Cheese and cilantro stems. Serve with assorted crackers and vegetables.



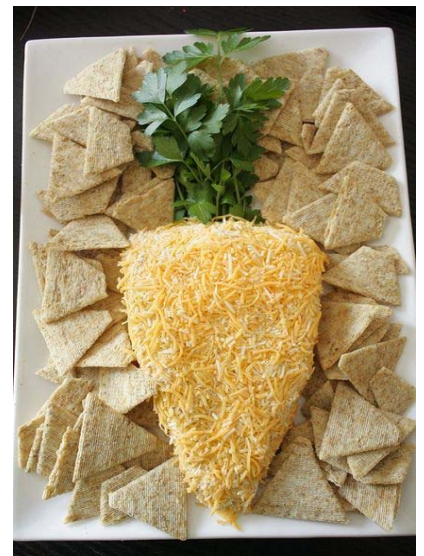
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Easter Bunny Bait

Ingredients:

12-14 cups popcorn, popped
1/2 - of a 24 oz. package vanilla almond bark or
1 - 16 oz. package white chocolate chips
Easter Sprinkles
Easter M&M's plain or peanut
Clear Tupperware small containers
Holiday themed ribbon



Directions:

Pop the popcorn and remove any un-popped kernels.
Place popcorn in a That'sa Bowl and set aside. Unwrap the almond bark and break into smaller pieces. Add the almond bark to a VNT N SERVE and melt on the **DEFROST** setting on your microwave. Don't use the cook or reheat setting or you will cook the almond bark instead of melting it. I melt mine in 3-minute intervals and stir in between. When the almond bark is completely melted and smooth pour it over the popcorn. Using a large spoon mix together coating all of the popcorn. Spread the popcorn on a piece of waxed paper until the popcorn is dry. You can add the M&M's now but do not stir till dry. When dry break into smaller popcorn size pieces and add back to a That'sa Bowl. Mix in the M&M candies and place popcorn mixture into individual clear Tupperware small containers.

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Easy potato skins

Serving Size: 25 rounds

Ingredients

- 4 large baking potatoes (washed)
- 3 TB butter, melted
- 2 teaspoons of kosher salt
- 1 1/2- 2 cups of shredded cheddar cheese
- 1/2 cup bacon bits
- 1/2 cup chives (optional)

Instructions

1. Pre-heat oven to 400°.
 2. Wash potatoes.
 3. Next cut the potatoes with Mandolin on thickest setting.
 4. Brush both sides and edges of the potatoes with butter and sprinkle with salt. Place on the Ultra Pro Lasagna Pan base and additional in Cover. Stack and microwave for 12 minutes.
 5. When potatoes are done, top with cheese, bacon and green onions. Bake in Oven not stacked for 5-10 minutes, or until the cheese is nice and bubbly.
- These also taste great topped with a little sour cream. Enjoy!



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Easter Egg Nests

Ingredients:

- 1/4 teaspoon water
- 2-4 drops of green food coloring
- 1/2 cup flaked coconut
- 1 package (10 ounces) regular marshmallows
- 6 cups Rice Krispy's
- 1 bag Cadbury chocolate eggs

Directions:

Stir together the water and food coloring in a small bowl. Add coconut and stir the entire mixture together until the coconut is green.

Melt butter over low heat in a large saucepan.

Add marshmallows and stir until completely melted. Remove from heat.

Add Rice Krispy's and stir until well coated.

Spoon with mixture into plastic eggs sprayed with non-stick spray. Put thumb indent for nest.

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Allow cooling.
Fill the nests with coconut and the chocolate eggs. Serve in egg tray. #
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Fruit Pizza *yield: at least 16 servings*

For the Cookie:

- 3 1/4 cups all-purpose flour
- 1/2 tsp salt
- 1/2 tsp baking soda
- 6 oz butter, at room temperature
- 1 1/2 cups granulated sugar
- 2 tbsp lemon zest (packed)
- 2 eggs, at room temperature
- 2 tbsp cream
- 2 tsp lemon extract

For the Frosting:

- 8 ounces cream cheese, at room temperature
- 1/3 cup firm strawberry jam, at room temperature
- 1-1 1/2 cups powdered sugar

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To Assemble:

8 cups assorted fresh fruit, washed and sliced
1/4 cup apricot jelly
1 tbsp water

To Make the Cookie:

In a small bowl, whisk together the flour, salt, and baking soda. Set aside for a moment.

Combine the butter, sugar, and lemon zest in the Medium That'sa Bowl. Beat them together with hand mixer until light and fluffy. Add the eggs one at a time, beating well after each, and then add the cream and lemon extract and mix them in.

Turn the mixer to low and add the dry ingredients, mixing until there are just a few flour streaks left. Stop the mixer and finish stirring everything together by hand, scraping the bottom and sides of the bowl well. Transfer to smaller bowl and seal. Refrigerate for several hours, until firm.

When the dough is firm, preheat the oven to 350 F and cover a large baking sheet with parchment. Roll out the dough between sheets of parchment or waxed paper until it is a large circle about 1/2-inch thick.

Transfer the cookie to the baking sheet, and bake it at 350 F for 15-19 minutes, until it takes on a light golden color and is puffed and set in the middle. Let it cool completely at room temperature.

To Make the Frosting: Whip the cream cheese in the Power Chef until it is smooth and free of lumps. Add the strawberry jam and 1 cup of powdered sugar, and whip until everything is well mixed. Add more sugar if desired.

To Assemble: Spread the frosting in a thin, even layer over the surface of the cookie, leaving a small margin around the edges. Layer the fresh fruit over the frosting in the pattern of your choosing.

In a small VENT N SERVE, combine the jelly and water, and microwave for 30 seconds. Stir them together until the jelly is fluid and smooth. It should have the consistency of a thin gel—if it's still fairly thick, add a bit more water to thin it out. Use a pastry brush to pipe this glaze on top of your fruit. This gives it a lovely shine, and also prevents the cut fruit from looking wilted and tired at room temperature.

Cut the pizza into slices and enjoy! Store extras in a Tupperware in the refrigerator.

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