

### **SEASONED OYSTER CRACKERS**

2 - 13oz. bags Oyster Crackers  
1 pkg. ORIGINAL Hidden Valley Dressing Mix  
1 tbsp Crushed Red Pepper  
1/2 teaspoon Garlic Powder  
Mix in **Thatsa Bowl Jr** and shake.  
Then pour 1 cup of liquid oil over and shake.

### **PIZZA CRUST RECIPE**

2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt

Mix together in **Thatsa Bowl Jr** and add:

1/4 cup salad oil—seal and “roll” bowl.

Add: 2/3 cup milk—shake and rotate bowl again.

Dough does stick slightly.. Roll onto floured surface, knead gently, adding a bit of flour. Roll with Rolling Pin into 2—13” circles for 2 pizzas. Will fill 2 pans or 1 large pan. Place 1 tablespoon oil on top of each pizza.

Add toppings: Tomato sauce, pizza sauce, etc.

Add variety of other toppings: Sausage, olives, onion, salt and pepper, mushrooms, ground beef, oregano, mozzarella cheese, etc.

Ragu or Contadina Sauce is GREAT!

Bake in 425° oven for 20-25 minutes.

### **FIESTA CORN DIP**

2 - 11 ounce cans Mexicali Corn (drained)  
1 - 4 ounce can Diced Green Chilies  
2 Jalapenos chopped  
5 Green Onions - chopped  
1 Tbsp sugar  
1 cup Sour Cream  
1 cup Mayonnaise  
2 cups Grated sharp cheddar cheese

Mix all together in **Thatsa Bowl Jr**. Let sit overnight!!! Must let all flavors meld.  
Serve with tortilla chips

### **PINA COLADA SALAD**

8 oz Cool Whip  
1 box instant coconut cream pudding  
1 can crushed pineapple (in juice)  
1 tsp Rum extract

Mix together in **Thatsa Bowl Mini** and serve. Serve as a dip with vanilla wafers.

### **CHEESE BALL**

8 oz. cream cheese, softened  
1 tsp garlic powder  
1 cup cheddar cheese  
1 tsp Worcestershire sauce  
Real Bacon Bits  
Chopped onion

Chop the onion in the **Quick Chef**.

Use the **Grate 'N Measure** to shred 1 cup cheddar cheese.

Combine the cheeses, Worcestershire sauce, onion and garlic in the **Thatsa Bowl Jr** using a **Saucy Silicone Spatula** mix well. Place the seal on the bowl and shake (to get the mixture away from the sides). Add the bacon bits, cover and roll in the bowl to form a ball.

Place in a **Mini 2 Stuffable Container, Mini Cake Taker or Forget Me Not Container**. Refrigerate for 2 hours. Remove from the refrigerator 15 minutes before serving.

Serve with crackers. Yield: 2 cheese balls

### **CHOCOLATE OREO MOUSSE**

8 oz heavy whipping cream  
2 TBSP cocoa  
2 TBSP powder sugar  
1 Tsp. cinnamon – vanilla  
Oreo Cookies

Place Oreo's in **Quick Chef** with blade and chop until crushed. Set aside.

Put in all ingredients in Quick Chef with the paddle.

Whip until it forms stiff peaks up the side of the bowl.

Layer Mousse and Crushed Oreo Cookie in Thatsa Bowl Mini.

### **CHAMPAGNE PUNCH**

2 ½ cups orange juice, chilled  
1 (10 oz) package frozen strawberries, thawed and undrained  
1 bottle dry champagne, chilled (sparkling white grape juice may be substituted)  
Process orange juice and strawberries in blender until smooth. **Pour into a 1 Gal. Tupperware Pitcher**. Stir in champagne and serve immediately