

### Raspberry Pretzel Salad

2 ½ c. pretzels, crushed	2 (3 oz.) pkg. raspberry Jell-O
½ c. sugar, divided	2 c. hot pineapple juice
1 ½ c. butter, melted	2 (10 oz.) boxes frozen raspberries
1 (8 oz.) pkg. cream cheese, softened	1 (8 oz.) Cool Whip

Mix pretzels, ¼ cup sugar, and butter. Press into 9x13 inch glass baking dish and bake at 350 degrees Fahrenheit for 10 minutes. Let cool. Mix softened cream cheese, ¼ cup sugar and Cool Whip. Spread mixture on cool pretzel mixture. Dissolve Jell-O in hot pineapple juice. Add frozen raspberries. Chill in refrigerator until somewhat jellied. Spread over cream cheese/Cool Whip mixture.

\*Some recipes call for another container of Cool Whip on top of the raspberries, but I don't add that.

### Tomato-Basil Tart

1 pie crust (9 inch), unbaked	3 c. mozzarella cheese, shredded
5 Roma tomatoes	1 c. basil leaves, unpacked
4 cloves garlic	1 c. mayonnaise or salad dressing
½ c. Parmesan cheese	1/8 tsp. white pepper

Bake pie crust at 475 degrees Fahrenheit for 8 to 9 minutes. Remove from oven and sprinkle with ½ cup mozzarella cheese. Cool on rack.

Cut tomatoes into wedges; drain on paper towel. Arrange tomato wedges atop melted cheese in the baked pie shell.

In a food processor bowl combine basil and garlic; cover and process until coarsely chopped. Sprinkle over tomatoes.

In medium mixing bowl combine remaining mozzarella cheese, mayo, Parmesan cheese, and pepper. Spoon cheese mixture over basil mixture, spreading to evenly cover the top.

Bake at 375 degrees Fahrenheit for 35 to 40 minutes or until top is golden and bubbly. Serve warm.

### Spinach Roll-Ups

- 2 (10 oz.) pkgs. frozen spinach, drained and chopped
- 1 pkg. Hidden Valley Ranch Dressing mix
- 8 oz. sour cream
- 3 oz. bacon bits
- ½ c. green onion, chopped
- 1 c. mayonnaise
- 1 pkg. large tortillas

Mix all ingredients except spinach. Allow mixture to set in refrigerator for approximately 15 minutes. Drain spinach and dry with paper towels – and then do it again. Add spinach to mixture. Spread mixture on tortilla, roll and then slice into 1-inch pieces.