



### Pineapple Cheese Ball

2 cups pecans, chopped	16 oz. softened cream cheese
1 can crushed pineapple (drained)	1 T seasoned salt
3 T green pepper, finely chopped	2 T onion, finely chopped

Except for 1 cup of the pecans, blend all ingredients with a fork or spoon. Do not use a blender or a mixer. Shape into ball and roll in the 1 cup of pecans. Chill 2-4 hours. Serve with crackers.

**\*\*You can divide the cheeseball in half and then roll each half into ½ cup of the chopped pecans.\*\***



### Monkey Munch

9 cups Chex Cereal	¼ cup butter
1 cup chocolate chips	1 tsp. vanilla
½ cup peanut butter	1½ cups powdered sugar
1 cup peanuts (optional)	

Measure cereal and peanuts (optional) and set aside. In a microwaveable bowl, microwave the chocolate chips, peanut butter and butter uncovered for 1 minute. Stir and microwave for another 30 seconds. Stir until mixture is smooth. Add in vanilla and stir again. Pour mixture over cereal and stir until coated evenly. Pour coated cereal into resealable storage bags. Add powdered sugar, seal the bags and SHAKE, SHAKE, SHAKE. Spread onto wax paper and let the sugar set. Store in refrigerator.



### Saltine Chocolate Pieces

Preheat oven to 400°

1 sleeve (about 37) Saltine crackers	12 oz. (2 cups) semi-sweet chocolate chips
¾ cup brown sugar	1 cup butter (not margarine)
¾ cup chopped nuts	

Line a 10x15 cookie sheet with foil; spray very lightly with cooking spray. Cover cookie sheet with saltines. Boil the sugar and butter for 3 minutes. Pour mixture over saltines and spread evenly. Bake @ 400° for 5 minutes. Remove from oven.

Sprinkle with chocolate chips. Let set 1 minute, then spread the melted chips with a spatula. Sprinkle ¾ cup chopped nuts over this and press down lightly. Cut on diagonal immediately or cool until firm, then break up; pieces can be frozen.



### Chocolate Nut Bars

Prep Time: 10 minutes	Bake Time: 33-38 minutes
1¾ cups graham cracker crumbs	½ cup butter or margarine, melted
1- 14oz. can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)	2 cups (12 ounces) semi-sweet chocolate chips, divided
1 tsp. vanilla extract	1 cup chopped nuts
<ol style="list-style-type: none"> <li>1. Preheat oven to 375°F. Combine crumbs and butter; press firmly on bottom of a 9" x 13" baking pan. Bake for 8 minutes. Reduce oven temperature to 350°F.</li> <li>2. In small saucepan, melt Eagle Brand sweetened condensed milk with 1 cup chocolate chips and vanilla. Spread chocolate mixture over prepared crust. Top with remaining 1 cup of chocolate chips then nuts; press down firmly.</li> <li>3. Bake 25 to 30 minutes. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.</li> </ol> <p style="text-align: center;"><i>Makes 24 to 36 bars</i></p>	



### Jalapeno Pretzels

60 oz. pretzels	12 oz. bottle Orville Redenbacher popcorn oil
2 pkgs. of dry ranch dressing	1 tsp. dill weed
1 tsp. cayenne pepper	1 T black pepper
1 T jalapeno seasoning	
<p>Mix pretzels, dill weed and dry ranch dressing together in a roaster. Mix together the popcorn oil, cayenne pepper, black pepper and jalapeno seasoning then sprinkle over the pretzels. Mix well. Bake at 200°F for 1½ hours, stirring mixture every 15 minutes.</p>	