

Killer Queso

Heather Mooty

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| 1 lb. ground sausage | 1 can corn, drained |
| 2 lb. Velveeta cheese, cubed | 1 small can chopped black olives |
| 1 can cream of mushroom soup | 1 can Ro-Tel, drained |

Brown and drain ground sausage and set aside. Dump Velveeta and remaining ingredients in crockpot. Pour hot sausage on top of Velveeta mixture. Turn crockpot to "low" setting and allow to warm for approximately 60 to 90 minutes, stirring after every half hour. If you're pressed for time, you can warm on "high" heat setting, and it'll be ready in about 30 minutes. Make sure to keep crockpot on "warm" when heated through to avoid the gross film that sometimes can collect on the top of queso.

Hummus

Grandma's recipe

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| 3 cans garbanzo beans
(chickpeas) | $\frac{2}{3}$ cup tahini |
| 6 cloves garlic, crushed | 1 tsp. salt |
| | 1 cup lemon juice |

Drain chickpeas (you can reserve a little juice if you need to add for a thinner hummus). Add to all other ingredients and blend in food processor. For variation add 3-5 sun-dried tomatoes packed in oil before processing.

I like mine to be very lemony, so you can start out with a little less lemon and add to taste. Enjoy!