

Saturdays

with the

Chef

Tomato Cracker Salad

4 medium sized tomatoes, preferably fresh off the vine
1 sleeve saltine crackers, coarsely broken
1 small bunch green onions, thinly sliced
1/2-3/4 cup real mayonnaise
salt & freshly cracked black pepper, to taste

Directions

1. To a medium sized mixing bowl, add the tomatoes & mayo. Gently stir, just until evenly incorporated and the tomatoes are well coated. Salt & pepper, to taste, but using much more pepper than salt.
2. Stir in the crackers & onions, again just until evenly incorporated. Serve right away, either as is or with lettuce leaves for wraps.

Corn Dip Recipe

8 oz cream cheese
1 1/2 cups Monterey Jack cheese
1/2 cup sour cream
2-15 oz can sweet yellow and white corn mix (drained)
1 10 oz Rotel (drained)
1/2 tsp smoked paprika
1/2 tsp garlic powder
1/2 tsp kosher salt

Directions

Dump everything into a bowl. Mix. Dump into a coated dish. Preheat oven 350 degrees. Bake 20-25 minutes until warm and cheese melts.

Corn Chip Salad

2 cans corn, drained
1/2 cup chopped celery
1/2 cup chopped onion
1/2 chopped bell pepper
1 cup mayo
1 1/2 cups shredded cheese
10 oz bag Chili Cheese Corn chips or plain corn chips

Directions

Mix together all ingredients except the Fritos. Refrigerate until ready to serve. Stir in corn chips until well blended when serving.

