

Chicken Cordon Bleu Soup

- 1/4 c Butter
- 2 carrots diced
- 1 T minced garlic
- 1/2 t. Pepper
- 1-32oz Chicken Broth
- 2 T Dijon Mustard
- 8oz Cubed ham
- 1 small onion chopped
- 2 Ribs Celery diced
- 1 t Paprika
- Salt to taste
- 1 Pint heavy cream
- 4 c cooked & cubed chicken
- 1-8oz Cream Cheese

Swiss Cheese shredded for serving
 Croutons for serving

Melt butter in large stock pan. Once melted, add onion, carrots, celery, garlic, paprika, salt & pepper. Cook, stirring regularly until carrots are softened, about 10 min. Add chicken broth, cream, mustard, chicken, ham & cream cheese, then cook, stirring regularly until soup is hot & cream cheese is melted. Taste to season.

Serve in bowls with shredded cheese & croutons

1st

No Bake Key Lime Mini Pies

1 1/2 graham cracker crumbs

8 oz cream cheese

3/4 c Key Lime juice

Zest of lime

4T Butter melted

14oz can sweetened Cond Milk

8oz Whipped topping
plus more for garnish.

Mix graham cracker crumbs with melted butter & set aside.

Cream room temperature cream cheese with ~~mixer~~ until smooth. Add sweetened condensed milk.

Add key lime juice & mix until smooth.

Gently fold in whipped topping & zest.

Line muffin tins with paper cupcake liners & fill with filling about 3/4 of the way up. Top with graham cracker crumbs. Refrigerate until set.

Unmold carefully & serve them crumb side down.

Serve with whipped topping for garnish & key lime slices if desired or Add more zest on top.

Green Olive Party Spread

2- 8oz Pkg Cream Cheese

1/2 c mayonnaise

1t Onion Powder

1t Garlic Powder

6oz Sliced Green Olives

2-3 Green Onions Chopped

1T Olive Brine

1/4c Red Bell Pepper chopped

1/2-1T Crushed Red Pepper

1/2 c Shredded cheddar
cheese

Combine cream cheese & mayo. Add Onion powder & garlic powder. Add olives, onion & bell pepper & stir. Add brine & crushed red pepper & stir.

Mix in cheese. Refrigerate at least 1 hour.

Serve with your favorite crackers