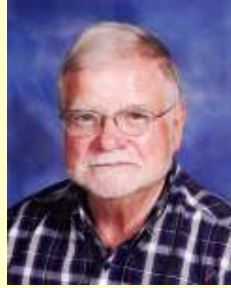


Ken's Pico De Gallo



Though Pico de Gallo and Salsa share a lot of the same basic ingredients, they differ in the preparation. Pico is a mixture of freshly chopped, raw ingredients, that come together simply by combining them in a bowl and stirring. Consequently, it's usually a little chunkier. Not sure when the Salsa influence started, but we are American.

INGREDIENTS:

- 1 medium Tomato, seeded and diced
- 1 Onion, finely chopped
- Optional** - 1/2 fresh Jalapeno Pepper, seeded and chopped
- 1/2 Medium Green Pepper, seeded and chopped
- 2 sprigs - Fresh Cilantro, finely chopped
- 1 - Green Onion, finely chopped *** 1/2 tsp. - Garlic Powder
- 1/8 tsp. - Salt *** 1/8 tsp. - Pepper

DIRECTIONS:

- 1.) In a medium bowl, combine Tomato, Onion, Green Pepper, Cilantro and Green Onion (Or you can add Jalapeno Pepper) Season with Garlic Powder, Salt and Pepper. Stir until evenly distributed. Refrigerate for 30 minutes.

Ken's Swedish Meatballs



Who doesn't enjoy a good beer, naturally it found its way into my version of Swedish Meatballs. The addition adds a great flavor to an already good recipe.

INGREDIENTS:

- 1lb. - Ground Beef *** 2 - Large Eggs
- 1/2lb. - Cooked Chicken, ground
- 1 - medium - Onion, finely chopped
- 2 - stalks - Celery, finely chopped
- 1 - medium - Green Pepper, finely chopped
- 1 - can - Campbell's Cheddar Cheese Soup
- 1 - can - Campbell's Cream of Mushroom Soup
- 1 - 12oz. can or bottle - Regular Budweiser or Michelob Beer (other brands do not give as good a flavor) Olive Oil for browning.

DIRECTIONS:

- 1.) Mix thoroughly Ground Beef, Chicken, Onion, Celery, and Green Pepper, adding both Eggs, 1 at a time, as you mix, chill for 20 minutes.
- 2.) Remove from refrigerator and form into 1" balls. In a large skillet, add Olive Oil to cover bottom of skillet. Brown Meatballs thoroughly and drain on paper towel.
- 3.) Prepare soups per can directions, using your choice of Beer as a substitute for water. The Beer enhances the flavor, the cooking takes away the alcohol.
- 4.) Pour soups into crockpot, add Meatballs, cook over low Heat for 40 minutes, stirring often.

Ken's Pimento Cheese Spread



My version of the long-time favorite Pimento Cheese Spread.

INGREDIENTS:

- 8oz.** - Sharp Cheddar, cut into 1/2-inch pieces
- 4oz.** - Monterey Jack Cheese, cut into 1/2-inch pieces
- 3** tbsp. - Miracle Whip
- 1/2** tbsp. - Garlic, minced
- 2** - Green Onions, finely chopped
- 1** - small - Dill Pickle, finely chopped
- 1** - 6oz. jar - Pimientos, patted dry and finely chopped

DIRECTIONS:

- 1.)** Place cheese in a food processor and pulse until finely chopped and crumbly. Add Miracle Whip, minced Garlic and Green Onions and pulse to combine. Add Pickle and Pimientos and pulse to combine.
- 2.)** Serve with crackers, bread, or vegetables.

Ken's Tortilla Dip

When Salsa and Dips appeared on the Road 8 recipe scene, it became clear I had to have my own Tortilla Dip and my recipe was born.



Ken's Tortilla Dip - INGREDIENTS:

- 2** - cups - Ken's Meat Base Mixture* **2** - level tsps. - Chives (chopped)
- 1/2** level tsp. - Garlic Powder ** **2** - tsps. - Miracle Whip
- 1** pack - Philadelphia Cream Cheese (8oz)
- 4** - tsps. - Turkey Broth (low salt)

Ken's Tortilla Dip - DIRECTIONS:

- 1.)** Mix thoroughly, Philadelphia Cream Cheese, Chives, Miracle Whip, and Garlic Powder.
- 2.)** Put, Ken's Meat Base Mixture, Cheese Mixture, and the Turkey broth in your blender. Mix on low till smooth. Ready to eat!

Ken's Meat Base - INGREDIENTS:

- 1 lb.** - Fresh Bulk Sausage *** **1 1/2 lbs.** - Hamburger (lean)
 - 2** tsps. - Cilantro divided *** **1** tsp. - Garlic Salt (level)
- The next 3 items should be chopped finely.
- 2** cups - Medium Sweet Onion *** **2** cups - Green Bell Pepper
 - 2** cups - Celery **HINT:** Sliced fresh Mushrooms are optional, Depends on the dish, and your taste. Add them thoughtfully, not just because you like them.

Ken's Meat Base - DIRECTIONS:

- 1.)** Brown Sausage and Hamburger in a large skillet with 1 tsp. Cilantro added, till done. (Crumble as fine as possible as it cooks.) Remove from skillet and drain on paper towels, lightly pressing from the top with another paper towel to remove as much grease as possible.
- 2.)** Wipe skillet with paper towel to remove excess grease (do not wash) return Meat mixture to skillet along with Garlic Salt, 1 tsp. Cilantro, Sweet Onion, Green Pepper, and Celery, mixing as you add. Cook over low heat till vegetables are done, stirring frequently.