

Guacamole Dip

- 2 avocado, ripe
- 2 tablespoons fresh lemon juice
- 2 cloves garlic, minced
- 1 shallot, minced
- 1/2 teaspoon salt
- 3 tablespoons tomato, diced
- 1 tablespoon fresh cilantro, chopped
- Tabasco sauce

Cut avocados in half and remove pits. Mash avocados with lemon juice. Add remaining ingredients and mix well. Serve with tortilla chips.

Snickerdoodles

- 1 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 2 3/4 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons sugar mixed with 2 teaspoons cinnamon

Preheat oven to 400 degrees. Cream first 3 ingredients. In a separate bowl, sift together flour through salt. Stir this into butter mixture. Refrigerate for a while if dough is very soft (to reduce spreading).

Roll dough into balls and roll them in the cinnamon-sugar. Use parchment paper or ungreased cookie sheet. Bake 8-10 minutes. Cool on wire rack.

Beef Stroganoff

- 2 pounds beef stew meat
- 1 cup chopped onion
- 2 cans cream of mushroom soup
- 1 8 oz can sliced mushrooms, drained
- 1/4 tsp pepper
- 1 8 oz package cream cheese, cubed
- 1 8 oz container sour cream

Hot cooked egg noodles or rice

Mix beef onion, soup, mushrooms and pepper in a slow cooker. Cover and cook on low heat setting for 8 - 10 hours.

Stir in cream cheese until melted. Stir in sour cream. Serve over hot noodles or rice.

Classic Lemon Bars

- 1/2 cup butter, softened
- 1/4 cup sugar
- 1 cup all-purpose flour
- 3/4 cup sugar
- 2 eggs
- 3 Tbsp lemon juice
- 2 Tbsp all-purpose flour
- 1/4 tsp baking powder
- Confectioners' sugar

Cream butter and sugar until light and fluffy; gradually beat in flour until blended. Press into an ungreased 8-in. square baking dish. Bake at 350 for 15-20 minutes or until edges are lightly browned. In a small mixing bowl, beat the sugar, eggs, lemon juice, flour and baking powder until frothy. Pour over crust. Bake for 10-15 minutes or until set and lightly browned. Cool on a wire rack. Sprinkle with confectioners' sugar. Cut into squares.