

CHOCOLATE ZUCHINI BREAD

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup vegetable oil

2 eggs

1 cup tightly packed shredded zucchini

1 $\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup cocoa powder

2 tsp baking powder

$\frac{1}{2}$ tsp each baking soda and salt

$\frac{1}{2}$ cup each chocolate chips, coconut, chopped walnuts or pecans can add 1, none or all if you like

Mix wet ingredients add dry

Pour into 8 X 4 greased loaf pan

Bake 350 for 50 to 65 min till toothpick comes out clean

Delicious

KIELBASA DIP

1 Tablespoon butter

1 Ring kielbasa med diced

1 14 oz can sauerkraut drained and rinsed

2 Tablespoons grainy mustard

1 8 oz cream cheese

1 cup mayo

½ tsp each onion powder and garlic powder

1 8 oz swiss cheese grated (save about ¼ cup to sprinkle on top)

Assorted rye bread, pumpernickel bread and hearty crackers like triscuit for dipping

Lightly brown kielbasa in butter add cream cheese til melted take off stove ADD: rest of ingredients

POUR: into 1 qt greased casserole dish top with save cheese

BAKE: 350 20 to 30 min til bubbly around edges

SERVE AND ENJOY

Serves 8 to 10

PASTA PEAS AND HAM

1 1b box pasta(I like farfalle) cooked al dente and drained reserve 1 cup of pasta water to add later if too thick

2 cups diced ham

2 cups frozen peas

2 jars 12 oz alfredo sauce

Parmesan cheese to sprinkle on top if you like cheese

Mix all together and serve

Serves 6 to 8 people

TAILGATE APPETIZERS

1 14 oz can whole berry or jellied cranberry sauce

1 14 oz jar chili sauce

½ tsp red pepper flakes

½ cup water

1 lb frozen cocktail meatballs, cocktail franks or little smokies
(Whatever is your favorite)

Heat 1st 4 ingredients till melted and bubbly add meat and serve

Serves 8 to 10