

Hot Artichoke Dip
Debbie Cotterman

4 oz jar pimientos, drained and diced (reserve 2 tsp)
14 oz can artichoke hearts, drained and chopped
1 ½ c mayonnaise
8 oz pepper jack cheese, shredded
1 c grated Parmesan cheese, divided in half
4 oz can green chilies
10 oz pkg frozen chopped spinach, thawed, rinsed and dried
Crackers or tortilla dip chips

Mix all ingredients; spread mixture into baking dish (8 X 8) and top with half of the Parmesan cheese and 2 tsp pimientos. (You can put it in the fridge until just before the party if needed, bring to room temperature before baking. Bake uncovered at 325 degrees for 40 minutes or until bubbly and firm.

Hot Jezebel
Donna Tinga

1 c apricot preserves
1 c pineapple preserves
¼ c horseradish
1 Tbsp dry mustard
1 tsp fresh ground pepper

Mix all ingredients and chill for several hours. Spoon over desired amount of cream cheese. Serve with assorted crackers.

*** Hot Rueben Spread** *Kasia's Dip*
Gale Bagwell

1 pkg (8 oz) cream cheese
~~2 pkgs (2 ½ oz each) thinly sliced corned beef chopped~~ *4oz of fresh Corned beef*
1 ½ c shredded Swiss cheese
¾ c drained sauerkraut
½ c Thousand Island dressing
Pretzel crackers or cocktail rye bread slices, for serving

Spray inside of 1 - 2 ½ Qt slow cooker with cooking spray. Mix all ingredients and spoon into cooker. Cover and cook on low for 1 to 1 ½ hours or until cheese is melted. Stir until cheese is smooth. Scrape down side of cooker with rubber spatula to help prevent edge from scorching. Serve with crackers or bread slices.