



Spinach, Artichoke and Feta Dip

1 can (14 oz) of Artichoke (hearts or bottoms)
1 cup frozen spinach, thawed and drained
2 cloves of garlic, minced
½ cup whipped cream cheese
¼ cup mayo
¼ cup Parmesan cheese
¼ t. Red pepper flakes
½ Red bell pepper, minced
¼ t. Oregano
1t fresh dill
¼ cup feta cheese
Salt & pepper to taste

Directions: Drain the artichokes and chop. Place in a medium size mixing bowl. Add in the spinach, garlic, cream cheese, mayo, parmesan, red pepper flakes, bell pepper, oregano, dill and half of the feta. Mix really well. (Could pulse in a small food processor as well) Spoon spread on the bread slices and sprinkle with remaining feta cheese. Serve as is or place in the oven for 2-3 minutes until the cheese is melted.

For the bread:

Slice a baguette to medium thickness either on a bias or a circle. Spread all the slices on a baking sheet.

In a small bowl combine:

¼ c. Olive oil
1T salt
1/2t. Pepper
1T dried parsley
1t. (or more to taste) Garlic powder

Using a pastry brush, coat both sides of the bread slices. Bake at 425 degrees for about 5 minutes on each side until lightly browned and toasted.



Coffee Brownies:

½ cup butter, melted
1 cup brown sugar
3T instant coffee
2 eggs
1t vanilla extract
½ t salt
¾ cup all purpose flour
½ cup cocoa powder

Directions: Preheat the oven to 350 degrees. Combine the melted butter, sugar, coffee, eggs, vanilla and salt in a bowl. Mix well. Add in the flour and cocoa powder. Spray a 8 x 8 square pan with non-stick cooking spray and pour brownie batter in the dish. Bake for about 15-20 minutes.

Sparkling Cider Sangria

Makes 2 to 3 beverages

2 cups Apple cider
¼ cup Pomegranate juice
2 to 3 oz Rum or whiskey (optional)
1 HoneyCrisp apple chopped
1 Orange, sliced in 4 rounds
6 cloves
2 Cinnamon sticks
1 can Seltzer (flavor or your choice)

Directions: Combine cider, juice, rum or whiskey and chopped apple. Slice the orange and press the clove pieces into the orange slices, squeeze the rest of the orange juice into the mixture and add orange slices too. Add in the cinnamon sticks. (This can be served cold or warmed through in a small pot.) If serving chilled, top with the flavored seltzer just before serving and ice.