



Home Made Cheese Crackers

Ingredients:

- 4 T. butter (1/2 stick)
- 1 c. grated cheddar cheese
- 1/3 c. all purpose flour
- 1/4 tspn chili powder

Directions:

1. With an electric mixer, cream butter until soft. If you don't have a mixer, soften the butter either over night or in a microwave. Using a fork, whisk the softened butter.
2. Stir in the remaining ingredients to form a dough.
3. Transfer to a lightly floured surface and shape into a cylinder about 1" in diameter. Wrap in wax paper and refrigerate for one to two hours.
4. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or a greased baking sheet.
5. Slice the dough into 1/4" or thinner rounds and place on the baking sheet lined with the parchment paper.
6. Bake for 12 to 15 mins, or until golden. Transfer to a wire rack to cool.

*you might need to add 1 tsp of water to the mixture if it isn't forming into a dough.



MEXICAN FRUIT SALAD

Ingredients:

- 1 small seedless watermelon, sliced into ½ inch slices
- 1 fresh pineapple, peeled and sliced into ½ inch slices
- Chili powder
- Lime wedges for serving (optional)

Optional tools: skewers or popsicle sticks, cookie cutters

Directions:

1. Cut the fruit into shapes with cookie cutters or a knife.
2. Insert the sticks or simply lay the fruit on a plate or platter.
3. Sprinkle the chili powder over the fruit (to taste)
4. Serve with lime slices (optional)