

## **In the Kitchen – Cheese, Please – by Marcy Lytle**

Whether you like a lot of cheese or just a little, we're sharing some fun recipes that have cheese in them that are good for a weekend getaway, for friends that gather, or just for a night home watching a good movie! Each one has a little or a lot of cheese...you pick. Maybe you'll want to have entire night of nothing but cheese dishes. Enjoy!

### **Potato Rounds**

We made these on a weekend away, as the ingredients were easy to pack!

#### Ingredients:

- 3 large russet potatoes
- Grated cheddar (finely grated)
- Chives
- Cooked bacon
- Sour cream (if you like)
- Butter, salt and pepper

Bake the potatoes in the microwave, then slice into once inch rounds. Brush both sides with butter, salt and pepper and place on a grill rack placed on a sheet pan. Bake at 350 til the skin edges are crispy.

Meanwhile, cook the bacon, chop the fresh chives and grate the cheese.

When the potatoes are ready, just top with those three and serve. Similar to potato skins!

### **Taki Cheese Balls**

These are also great to pack for a weekend away or to make ahead for guests. And they're so cute on a tray, and tasty with the Taki chip!

#### Ingredients:

- 1 8oz pkg cream cheese softened
- 2 c shredded sharp Cheddar
- Paprika and toasted sesame seeds (or almonds)
- Rolled tortilla chips (Taki – fiesta or fajita flavor)

Combine cheeses in a bowl, shape into small balls, roll in seeds and sprinkle with paprika. Cover and refrigerate overnight. To serve, insert a Taki chip in each one!

### **Healthy Spinach Dip**

There's only a little bit of cheese in this alternate version of the loaded spinach dip recipes you find most places. And this one is just as good!

#### Ingredients:

- ½ c fat free plain yogurt
- 1 oz fat free cream cheese
- 2 t thinly sliced green onion
- 2 t (each) finely chopped yellow and red pepper
- 2 t Italian salad dressing mix
- 1/8 t ground nutmeg
- 1 cup frozen leaf spinach, thawed and squeezed dry
- Radishes and carrot sticks

Combine first seven ingredients, then stir in the spinach. Cover and refrigerate at least an hour, and serve with veggies or chips.

### **Sweet Corn Pizza**

This pizza was absolutely amazing and easy to put together. One of my favorite pizza recipes!

#### Ingredients:

- 3 ears sweet corn, husked and cut off cob
- Chili lime seasoning
- Olive oil
- 1 lb fresh or frozen pizza dough thawed
- ½ c mayo
- 1/3 c crumbled queso fresco
- 1/3 c fresh cilantro, divided
- 1 T lime juice
- ½ t chili powder
- 1/8 t pepper

Grill the corn (removed from the cob) in a bit of olive oil and butter in a skillet, seasoning with chili lime seasoning.

Press dough onto greased baking sheet into 15X10 oval and bake according to directions (8 min) before topping with the corn. Bake again as directed.

While the pizza is baking, add mayo, 3 T of the cheese, 3 T cilantro, lime juice, chili powder and pepper to a bowl. Then pour over warm pizza and corn.

Sprinkle with remaining cheese and cilantro.

### **Layered Hummus**

Such a pretty tasty dip for picnicking or for an appetizer when guests are over, or just to enjoy with pita chips for two!

#### Ingredients:

- 1 10 oz carton hummus
- ¼ c finely chopped red onion
- ½ c Greek olives chopped
- 2 large Roma tomatoes chopped
- 1 large English cucumber chopped
- 1 cup crumbled Feta (I don't like Feta so used queso fresco)
- Pita chips

Spread hummus into a shallow 10 in dish. Layer with all the toppings. Refrigerate til serving with the chips.