

Cheese Chips

Ingredients

- 8 Ounces Cheddar cheese Grated
- 1 Jalapeño pepper, thinly sliced (can be pickled or fresh)

Instructions

1. Preheat oven to 375°.
2. Line a rimmed half sheet pan with a silpat or parchment paper.

For small crackers, divide the cheese into 1 tablespoon mounds of cheese, leaving at least 3 inches between the mounds, adding 1 slice of jalapeño on top of each one.

For medium crackers, divide the cheese into 2 tablespoon mounds of cheese, leaving at least 3 inches between the mounds, adding 1 to 2 slices of jalapeño on top of each one.

For large crackers, divide the cheese into 3 tablespoon mounds of cheese, leaving at least 3 inches between the mounds, adding 1 to 2 slices of jalapeño on top of each one.

Bake for 8 to 15 minutes, or until the cheese has melted, bubbled, and turned a uniform deep golden brown. The oil will be bubbling around the cheese and the cracker will be set, but pliable. Remove the pan from the oven and let rest for 3 minutes before transferring the crisps to a paper towel lined plate to finish cooling and crisping up.

Store leftovers in an airtight container at room temperature. If they become stale, you can re-crisp them in a 375F oven for 3 minutes.

Blistered Olives

Ingredients

- 1 Jar Green Olives
- 1 tsp fresh garlic, chopped finely
- 1 tsp red chili flakes
- 1 Tbls Olive Oil
- Zest of 1 lemon

Instructions

1. In a saute pan, heat olive oil on medium.
2. Add Garlic, Chili flakes, Lemon and Olives.
3. Toss to coat everything.
4. Saute olives over medium heat for about 5 or so minutes, until just starting to brown.

Eat warm or chill overnight.

Simple guacamole (double if you love guac!)

- 1 large avocado, diced (or two if you love guac)
- 1 tablespoon lemon juice
- 1 clove garlic chopped fine, soaked in the lemon juice and about ½ to ¾ tsp. salt

Add-ons: Crispy bacon, chopped tomatoes, cilantro, jalapenos, canned chilis, etc. etc.

Selecting: Press gently on the narrow end. Don't buy them too ripe, anticipate a day or two to ripen.

Ripening: On the counter, in the flour bin (if they are rock hard; just don't forget them). Refrigerate when they are soft to the touch.

Opening: Slice around the equator from narrow end to fat end with knife touching the pit. Twist to reveal the large seed. Lay the two halves on the counter and place the knife on the seed and whack. The knife will bury itself in the seed and you just twist to remove it. Getting it off the knife may prove to be more of a challenge. You can try and grow an avocado tree, but they really are finicky...

Scoop out with spoon. If you are doing salad, use a paring knife to cut criss cross and then scoop out the chunks.

DIRECTIONS: Mix mashed avocado into lemon or lime juice, salt and garlic.

Easy Cheesy Jalapeno Soda Bread

Tasty, delicious and perfect with soup!

Ingredients

- 2-1/4 cup white flour
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 3/4 cup aged Cheddar cheese grated
- 1/4 to 3/4 cup red and green jalapenos chopped (depends on how hot you like it and how hot your peppers are.
- 1 cup beer/ale

Instructions

1. Preheat oven to 375°.
2. Prepare a baking sheet by sprinkling with flour.
3. Place all the dry ingredients into a bowl and mix with a fork.
4. Add the grated Cheddar and jalapenos giving another mix with fork.
5. Then stir in the beer until mixture comes together as a dough.
6. Use your hands (floured) to form into a ball.
7. Place on the baking sheet, pat down and dust with flour.
8. Use a knife to cut a deep cross into the top.
9. Bake for 30 minutes or until base sounds hollow when knocked.
10. Cool on a wire rack.