

*Amber's
Very Good*

Vegetable Pizza

2 pkg. Crescent Rolls

Place rolls on a large cookie sheet, up around edges, and seal seams. Cook as directed and cool.

Mix: 2 - 8 oz. pkgs. cream cheese

1/2 cup sour cream

3/4 cup Miracle Whip

1 pkg. dry Ranch Dressing

Spread over cooled crust.

Add: any chopped veggies you like--broccoli, cauliflower, green onions, Bell peppers, carrots, cucumbers, tomatoes

End with any kind of cheese you choose.

Allow to set in refrigerator for 3-4 hour before Serving.

Amber's

Mississippi Cornbread Salad

1 (8 oz) pkg. cornbread muffin mix or

1 (8 inch) square of cornbread

1 (1 oz) dry Ranch salad dressing mix

1 (8 oz) container sour cream

1 cup mayonnaise

3 large chopped tomatoes

1/2 cup chopped red peppers

1/2 cup chopped green peppers

1/2 cup chopped green onions

2 (16 oz) cans pinto beans, drained

Prepare muffin mix according to directions; cool.

Stir together salad dressing mix, sour cream, and mayo until blended; set aside. Combine tomatoes and next 3 ingredients; gently toss. Crumble half the cornbread into a 3 quart trifle bowl. Top with half each of beans, tomato mixture, cheese, bacon, corn, and dressing mixture; repeat layers. Cover and chill at least 3 hours. Yield: 8 - 10 servings.

2 cups (8 oz) shredded

Cheddar Cheese

10 bacon slices, crumbled

2 15 1/4-oz. cans whole

kernel corn, drained