

TACO PIE

2 pie shells - make slits in top one	1 tsp. chili powder
1 lb. chop meat	1/2 tsp. ground cumin
1 onion - sauté with beef	1/2 tsp. salt
1 cup salsa (mild or hot)	1/4 tsp. pepper
1 small can green chilies	
1 small can sliced chopped olives (optional)	
1 cup or 1 huge handful of shredded cheese with one cup of taco cheeses	

Preheat over 400 degrees - cook for 40 minutes.

Sauté onion with beef. Drain excess fat from meat. Add chili powder, ground cumin, salt and pepper and mix meat.

Form pie with meat, salsa, green chilies, chopped olives, cheeses and top shell.

Cook for 40 minutes. When done, cool for 5 minutes.

Serve with cut up lettuce, tomatoes, sour cream and salsa.

BAKED PRETZELS

1 Box of Snyder's Sourdough Pretzels
1 cup oil (Olive Oil)
1 envelope Hidden valley original Ranch Dressing
2 tsp. garlic powder
1 tsp. lemon pepper

Preheat oven to 325 degrees.

Break pretzels into bite size pieces. Put in pyrex dish.
Mix oil, dressing and seasoning. Pour over pretzels.

Sir well; bake 10 minutes, stir again.

Put back in over for 10 minutes more.

Cool. They are better the second day.

