



## Grilled Pesto Pizza

By Patty Buskirk of Seeds by Design

Serves 6

### *Ingredients:*

- 6 Italian bred shells or 4 pita breads (6 inch diameter)
- 1 package (8 oz.) cream cheese, softened
- 6 tablespoons prepared pesto
- 4-6 roma tomatoes, sliced
- $\frac{3}{4}$  cup yellow bell pepper, chopped into  $\frac{1}{2}$  inch pieces
- 1 can (2.25 oz.) sliced ripe olives, drained
- 1 tablespoon chopped fresh basil or  $\frac{1}{2}$  teaspoon dried basil leaves
- 1  $\frac{1}{2}$  cups mozzarella cheese (6 oz.), shredded
- 2 tablespoons grated Parmesan cheese

### *Directions:*

1. Heat grill.
2. Spread cream cheese evenly over each bread shell.
3. Gently spread pesto over cream cheese.
4. Top with tomatoes, bell pepper and olive.
5. Sprinkle with basil and cheeses.
6. Cover and grill pizzas, 6-4 minutes or until crusts are crisps and vegetables are hot.

# Sleeping Dog Tavern's World Famous White Chili

## *Ingredients:*

- 48 oz. cooked or canned Great Northern Beans
- 4 tablespoons vegetable oil
- 1 large yellow onion
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon Mexican oregano
- ½ teaspoon ground clove
- ½ teaspoon cayenne pepper
- ½ teaspoon white pepper
- 1 teaspoon salt
- 8 roasted New Mexico Green Chiles (Anaheim), chopped
- 1 quart chicken broth
- 3 cups water
- ½ lbs. boneless skinless chicken breast
- ½ bunch chopped cilantro
- cups shredded white cheddar or jack cheese

## *Directions:*

1. Heat oil in a large stock pot and sauté onions with garlic until translucent.
2. Add spices and green chile, sauté for 2 minutes.
3. Grill chicken, chop and add to pot with beans, chicken broth and water.
4. Simmer 15 minutes.
5. Add cilantro and 2 cups of shredded cheese.
6. Simmer 5 more minutes.

Garnish with shredded cheese, sour cream and chopped cilantro

# Blue Corn Bread Sponge

By Martin Rios

## *Ingredients:*

- 6 eggs
- 3 ½ oz flour
- 2 oz. blue corn meal
- 2 ½ oz. sugar
- 5 ½ oz. butter (melted)
- Pinch or green chile powder and salt

*Directions:*

1. Combine all ingredients in a blender and puree until smooth.
2. Pour the mixture into a whipping canister and charge it twice.
3. Release the mixture from the whipping canister into four oz. paper cups and microwave for 40 seconds.
4. Keep warm.