

Shrimp Spaghetti

12 oz. pasta, cooked
1 stick butter
1 small jar pimentos

2 lb. cooked, peeled shrimp
8 oz. sliced mushrooms
1 bunch green onions, chopped

Cheese Sauce:

1 stick butter
1 cup $\frac{1}{2}$ & $\frac{1}{2}$
 $\frac{1}{2}$ tsp. white pepper

1 lb. Velveeta
1 tsp. Worcestershire
 $\frac{1}{4}$ cup white wine

Melt 1 stick of butter in skillet. Add mushrooms and green onions. Cook until tender. Add pimentos.

Melt 1 stick of butter and Velveeta over low heat. Add remaining ingredients and stir until smooth.

Mix pasta, shrimp, veggies and cheese sauce together. Place in covered baking dish and bake 300 degrees for 30 minutes.

Olive Cheese Bread

1 (6 oz.) can black olives, drained
1 (6 oz.) jar pimento-stuffed green olives, drained
2 stalks green onions
1 stick butter, at room temperature

$\frac{1}{2}$ c. mayonnaise
12 oz. Monterey Jack cheese
1 loaf crusty French bread,
sliced lengthwise

Preheat oven to 325°. Roughly chop both the black olives and green olives. Slice the green onions into thin pieces. Combine the butter, mayonnaise, grated cheese, olives and green onions in a mixing bowl. Stir together until thoroughly combined. Spread the mixture onto the French bread. Bake until the cheese is melted and browning about 20-25 minutes.

NOTE: the mixture can be refrigerated up to 2 days and used as a dip with crackers!

Olive Garden Salad

Leafy greens

Tomatoes

Croutons

Olive Garden Italian Dressing

Pepperocini peppers

Purple onion, sliced

Parmesan cheese, grated

Mix greens, tomatoes, croutons, onion and peppers. Sprinkle liberally with Parmesan. Add dressing to taste. Top with additional Parmesan cheese.

Pecan Pie Bars

Crust:

2 cups flour

½ cup sugar

1/8 tsp. salt

¾ cup butter

Mix well and press into the bottom of a greased 9 X 13 dish. Bake 350° for 17-20 minutes until lightly browned.

Filling:

1 c. packed brown sugar

1 c. light corn syrup

1 tsp. vanilla

4 eggs, beaten

2 ½ c. finely chopped pecans

½ c. butter

Melt butter with corn syrup and brown sugar. Bring to a boil. Remove from heat and cool slightly. Slowly add egg (temper eggs). Add pecans and vanilla. Pour over crust and cook an additional 35 minutes at 350°. Cool and cut.