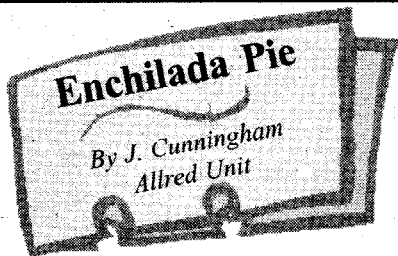




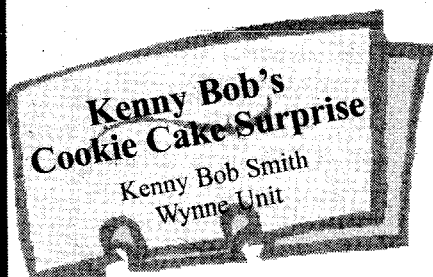
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RECIPES



Take about half a bag of tortilla chips, put them in a bag. Try to separate chips that are whole, not crushed. Take one can of V8 juice and heat it up in hot pot, then pour the V8 juice in the bag with chips. Let the juice soak the chips till chips are soft, then drain the juice from chips.

Heat up a Chili no Beans and one Mexican Beef Mix blended together. Chop up jalapeno pepper, mix in with pouches. Take half of the chips after blending them and put them in the bowl. Spread even across bottom of bowl, then pour the mixture of both pouches over the chips. Put the other half of chips on top of mixture. Spread salsa on top and cheese hot sauce for flavor.



- 1 bag vanilla wafers
- 1 bag duplex cookies
- 1 mint stick

½ jar peanut butter

ift III

Dissolve mint-stick in one cup of water.

Separate duplex cookies and scrape the crème filling into a small bowl.

Crush the vanilla wafers and the cookie outsides. The finer you crush the cookies, the better the cake.

Pour the dissolved mint-stick water into the cookie crumbs a little at a time and knead the crumbs and water together with your hands. Keep adding water until you have all the crumbs out of the bowl and the mixture is a moist, workable dough.

Separate the dough into two pieces and flatten each piece into a cake layer. Put a layer of peanut butter between the layers and stack them on top of each other.

Mix the crème filling with two large spoons of peanut butter and a little mint stick water. Keep stirring in the water until the icing is smooth and spreadable. Spread on the cake, eat and enjoy!

Makes six to eight good pieces.