

## **SIR Smores (SIR= Smoring It Right!) by Mitten Diver**

**Graham crackers** (I use the chocolate ones)

variations include regular graham crackers, cinnamon or get the chocolate covered ones if you can find them.

**Hershey chocolate bars plain**

**Marshmallows**

**Jif peanut butter** (shhh this is a secret recipe)

variations include adding jam including strawberry, raspberry, etc.

**1 gallon of milk for rinsing**

This is a team recipe and should not be attempted by a single individual. First person breaks graham cracker of choice in half, spread peanut butter with loving care over one half of now broken graham cracker. Be sure to provide a good base for application of chocolate bar. Open Hershey bar and break in half, one bar of chocolate will serve two of these smores, apply chocolate bar to peanut butter base. At this point you can add a slight slathering of jam for flavor enforcement.

Second team member is to heat marshmallows to gooey perfection. I prefer that my marshmallows be gooey without being burnt. Have second team member present marshmallow to now enhanced graham cracker surface, first team member must install top portion of graham cracker and squish to allow for marshmallow spread.

Pass crackers in a circular fashion making sure that all members receive adequate number of low fat treats. Having milk to wash these units down with is a bonus.

Please be sure that you don't end up with more than two marshmallows cooking at a time as you could end up in a panic situation that only the most advanced teams can recover from.

Serving size depends on number of chocolate bars purchased.

## **Tex Mex dip by GTXL1200**

**1 can of refried beans**

**1 16oz sour cream**

**2 avocados or 1 12 oz tub of guacamole**

**1 pkg of taco seasoning**

**1 pkg of shredded cheese**

**2 medium size tomatoes**

**5 green onions**

**1 small can of olives drained**

**2 table spoons of lemon juice (only if you use avocados)**

If using avocados mash them with two tablespoons and add lemon juice and mix, then set aside. Spread one can of refried beans in an approximately 10" round dish. Next spread either avocados or guacamole, only use about half the tub if you go this route. Guacamole will make the dip a little waterier than the avocados but still tastes just as good. Next mix pkg of taco seasoning with sour cream and then spread over guacamole or avocados. Next chop onions to a fine texture and dice tomatoes; spread cheese, onions, tomatoes and drained olives over mix.

Serve with nacho chips or any variety of Doritos. Serves about 18.

### **Taco Salad by Parrothead600**

a couple pounds of ground beef (browned)  
1 head of lettuce  
large bag of shredded cheeze  
a large bag of tortilla chips  
1 green pepper  
1 tomato  
1 bottle of French dressing  
mix all together (pretty simple, eh)

### **5-cup fruit salad by NotSo Ken**

1 cup sour cream  
1 cup pineapple chunks  
1 cup mini marshmallows  
1 cup coconut  
1 cup those canned little orange sections  
1 cup maraschino cherries

Mix, let stand at least 4 hours, preferably overnight.

### **SIN brownies by Diver Paula**

Follow the Tollhouse Cookie recipe on the back of the chocolate chip bag.

Add 1 TBS cinnamon

Add 1 TBS cocoa

Bake per the pan cookie directions on the package.

### **Sweet N Sauerkraut by Betail**

1 bag Sauerkraut  
4 oz (or less) sweet Bar B Q sauce  
1/4 cup DARK brown sugar.