

## Flaming Peppers and Chillin' Dip

-1 small container of cottage cheese and 1 small container of sour cream mixed with 1 ranch packet.

-2 red peppers sliced

-2 orange peppers sliced

-1 pack plastic cups

-2 yellow peppers sliced

In a small plastic cup, on the bottom of the cup add a scoop of dip and then add 5 or 6 pepper slices to each cup. Serve on a platter!

## Firehouse Burgers

Frozen Angus beef burgers from Costco, loaded with Sweet Baby Rays barbeque sauce, sliced red onion, and Tillamook smoked cheddar cheese between a hearty bun. (Recipe courtesy of [Be Envied Entertaining](#))

## Sizzling Sweet Potato Fries

3 large Sweet Potatoes-krinkle cut, wedge cut, or matchstick slices. Wash and cut potatoes all the same size about 1 cm thick. Then soak in water for 5 minutes. Place on tea towels to dry thoroughly.

2 Tablespoons Coconut Oil-melted

4 Tablespoons Cornmeal

1 tsp Sea Salt and Pepper

1 tsp parsley, rosemary, and tarragon

Place sweet potatoes in a quart baggie, pour melted coconut oil over sweet potatoes, and toss until all potatoes are coated. Mix cornmeal, salt, pepper, and herbs in a bowl. Pour in cornmeal mixture and shake to coat. Place sweet potato on baking sheet, do not overlap and leave space between each fry. Bake in a 400 degree oven for 30- 40 minutes until golden brown and crisp.

(adapted from [My New Roots](#))

# Molten Lava Cakes

1 cup of all purpose flour

3/4 cup unsweetened cocoa powder

1 1/2 teaspoon baking powder

1 cup (two sticks) salted butter

1 cup brown sugar (packed)

1 cup granulated sugar

4 large eggs

1 1/2 teaspoons vanilla

1/4 teaspoon almond extract

Chocolate chips – two tablespoons per cup or one tablespoon if you're using the 1/2 pint jars.

## Directions:

Mix this by hand! Do not use a mixer because it will whip too much air into it and it won't be gooey enough!

In a medium size bowl, mix the flour, cocoa and baking powder, set to the side. In a large bowl add the brown and white sugar. Melt the salted butter and add to the sugar. Mix well with a whisk. Now, add your eggs one at a time making sure to mix well after each egg is added. Next goes in both the vanilla and almond extracts. Mix well. After your wet ingredients are incorporated, add the dry ingredients and mix well with a whisk. This may take a few minutes but oh is it worth the wait! Hold off on the chocolate chips until after the mixture is in the cups.

Divide the dough evenly into six mugs or pint jars. Top each one with two tablespoons of chocolate chips and then press them down in the dough a little with the back of a spoon. Refrigerate the lava cups for at least one hour before baking.

When you're ready to bake them, take them out of the refrigerator and let them set on the counter for five minutes or so before you put them in the oven. Bake at 350 for 30 minutes.

(Recipe Courtesy of [tonyarohr](#). Make sure you visit this site for must read tips for this recipe.)