

EBAY COOKBOOK COMMUNITY SUPERBOWL ECOOKBOOK



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Thank you Designed to a T for the graphics.



Cowboy Beans

1lb Ground Beef
1/2 Lb Bacon
1/2 Cup Chopped Onions
1/2 Cup Catsup
3/4 Cup Brown Sugar
2 Tsp Vinegar
1 tsp Dry Mustard
2 1lb cans Pork & Beans
4 cans of ANY BEANS like: KIDNEY, BUTTER, NAVY "Whatever"

Brown Beef, bacon and Onions (drain). Add all other stuff except beans. Simmer 10 Min or till it looks well blended. Drain the beans (not the pork and beans) POUR ALL INTO THE CROCK POT Add Simmering mixture. COOK one hour on HIGH. You can leave these in the Crock pot During the entire game! This RECIPE IS Brilliant and my family LOVES IT!



The Irish Shamrock Company

GUINNESS CAKE

(make this the day before the game)

1 Cup Butter
1 Cup brown sugar
1 1/4 Cups Guinness ale
1 1/2 cup raisins
1 1/2 cup currants
1 1/2 cup Golden rasins
5 cups flour
1 tsp mixed spice
1 tsp nutmeg
1/2 tsp baking soda
3 eggs

Grease and line a 9 inch pan with greased baking parchment. Place the butter, sugar and Guinness in a saucepan and bring to a slow boil. Keep it up till sugar and butter are all melted. Mix fruit and bring the mixture to another boil. SIMMER about 5 min. Remove from the heat. COOL THOROUGHLY sift the flour, spices and baking soda into a large mixing bowl. Stir in the cooled fruit mixture and beaten eggs. Turn into the cake and bake in the center of the oven, 325 for 2 hours. When done make sure you let the pan cool before turning it out.

Now you can finish off the Pint while it cools and prepare your cooler of Guinness for the big game!



Red Pepper and Black Bean Salsa

- 2- 1/2 cups frozen corn kernels
- 1 can black beans, rinsed
- 2 tablespoons olive oil
- 2 tablespoons chopped red pepper
- 1 garlic clove, minced
- 1 small jalapeño pepper, seeded
- 1 tablespoon fresh, chopped cilantro
- 1 tablespoon fresh lime OR lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/8 teaspoon black pepper
- 1 tablespoon fresh parsley, chopped

Combine corn, black beans and remaining ingredients in medium size bowl, except fresh parsley and cilantro. Cover and refrigerate.

Bring to room temperature before serving and add freshly chopped parsley and cilantro.

Serve as relish with grilled chicken or pork, or with baked tortilla chips.

Makes 8 servings.

Milwaukee Spareribs

- 4 pounds County Style Spareribs (trimmed and cut in serving pieces)
- 1-12 oz can Beer of your Choice
- 1/2 cup Dark Corn Syrup
- 1/2 cup chopped onion
- 1/3 Prepared Mustard
- 1/4 cup Corn Oil
- 1 -2 TBS Chili Powder
- 2 cloves Garlic, chopped

Place ribs in large shallow baking dish. In a bowl mix all ingredients together. Pour over ribs and marinate over night in fridge.

Remove ribs and grill 40 - 45 minutes or until tender..



Back-Issues-4-U

Touchdown Taco Dip Recipe #27735

This dip is to die for!!! I use jalapeno flavored refried beans and top the dip with fresh, seeded jalapenos, because my family likes it extra spicy! This dip is EASY and certainly a crowd pleaser! I found this recipe in one of my Pampered Chef Cookbooks.

8-10 servings / 30 min 15 min prep

1 (16 ounce) can refried beans

1 (8 ounce) package cream cheese, softened

1 cup sour cream

2 tablespoons taco seasoning mix

2 cloves garlic, pressed

2 ounces cheddar cheese, shredded

1 can pitted ripe olives

1 medium tomato, seeded and chopped

2 green onions, chopped

fresh cilantro, chopped

tortilla chips

- 1. Spread the refried beans in a square stone baker (or a 9-inch square baking dish).**
- 2. In a mixing bowl, combine cream cheese, sour cream, taco seasoning, and garlic.**
- 3. Mix well with electric mixer.**
- 4. Spread cream cheese mixture on top of refried beans.**
- 5. Sprinkle cheddar cheese on top of cream cheese mixture.**
- 6. Sprinkle olives, tomatoes, onions and cilantro on top.**
- 7. Bake at 350 for about 15 minutes.**
- 8. Serve hot with Tortilla Chips!**



STEPH-IN-TEXAS TACO DIP

**1-1/2 pounds lean hamburger meat
1 medium onion, chopped
1 can chopped green chiles
1 can refried beans
1 small jar hot picante sauce
1 package taco seasoning mix
16 ounce sour cream
12 ounces cheddar cheese, shredded**

In a large frying pan, brown hamburger with onion. Drain fat. Stir in beans, hot sauce, seasoning mix and green chiles.

In a 2-quart casserole dish, spread 1/2 of the meat in the bottom and top with 1/2 of the sour cream and 1/2 of the cheese. Then repeat the layer, ending with cheese on top.

Bake at 350 until bubbly about 20 minutes

Serve with tortilla chips and optional garnish -- green onions, chopped tomatoes, cilantro, sliced black olives and shredded cheddar cheese.

TOUCHDOWN TORTILLA ROLL-UPS

8 oz. pkg. cream cheese (softened) and a little milk can be added to make it easier to spread

10 oz. pkg. sliced ham

1 small purple onion, minced

8 oz. cheddar cheese, shredded

1 small can green chilies

1/4 cup picante sauce

Mix all ingredients, except ham and spread mixture on 6" flour tortillas (room temperature) and lay one piece of ham on top. OPTIONAL: garnish with cheddar cheese, sliced black olives and chopped tomatoes. Roll up, cut in 1/2" slices and refrigerate.

Delicious SUPER BOWL Hot Wings Recipe

Posted by WingsFan91 at recipegoldmine.com

- 1 quart Texas Pete Hot Sauce
- 1 cup soy sauce
- 1 tablespoon granulated onion
- 2 tablespoons granulated garlic
- 2 tablespoons thyme leaves
- 1 1/2 tablespoons crushed red pepper flakes
- 28 chicken wings, split

Mix Texas Pete Hot Sauce and all the spices; set aside.

Clean and split the chicken wings. Pour the sauce over and bake in oven for 1 hour at 300 degrees F. Remove the chicken from the sauce and place on rack above a paper lined sheet tray. Return to oven and cook until chicken has a dry-like appearance. Then baste with sauce and return to oven. Repeat this step until sauce is used up. When half the sauce is used, try a wing and see if it is the flavor you want. (this halfway point will smack your mouth and finish with a mild slow burn. This is what I call "red fire" appearance). If wanting the real thing, continue until sauce is gone. The chicken will have what I call a "black fire" appearance. At this point in the process it will grab your lips and attempt to rip them off and then finish off with a pleasant medium hot slow burn. If you want, you can try marinating them in the sauce overnight then cooking. It gives a full deeper flavor. Not as hot this way.

GAME DAY SUPER CHEX MIX

- 9 c. favorite Chex brand cereal
- 1 c. chocolate chips
- 1/2 c. peanut butter
- 1/4 c. butter (1/2 stick)
- 1 tsp. vanilla
- 1 1/2 c. powdered sugar

Place cereal in large bowl and set aside. In a small saucepan over low heat, melt chocolate chips, peanut butter, and butter until smooth, stirring often. Remove from heat, and stir in vanilla. Pour over cereal. Mix. Place cereal and sugar in bag and shake until coated. Cool on waxed paper. Store in airtight container.

Skeletons Outpost

Superbowl Superwings

- 4 1/2 LB - 5 LB. Chicken Wings (cut into drumettes and flappers)**
- 2 C. Whole Wheat Flour**
- 1 C. All Purpose Flour**
- 2 1/2 tsp. salt**
- 2 tsp. Paprika**
- 1/2 tsp. Cayenne Pepper**

In large mixing bowl mix flours, salt, paprika and cayenne pepper together, blend well. Cut chicken wings into drumettes and flappers. Wash and drain chicken. Coat chicken in flour mixture, refrigerate chicken wings for 90 minutes.

When ready to deep fry chicken wings heat oil to 375. Place chicken pieces in hot oil, do not crowd. Fry chicken wings until golden brown, remove from oil and drain. When all wings have been fried, place in a large bowl. Add Hot Sauce mixture and mix completely. Use a fork or tongs to place chicken pieces on a serving platter. Serve immediately and with lots of paper towels.

Superbowl Superwing Sauce:

- 3 Sticks Butter (softened)**
- 1/2 C. + 2 Tbs. Tabasco Sauce**
- 3 Tbs. Brown Sugar**
- 3/4 tsp. Paprika**
- 3/4 tsp. Salt**
- 1 Tbs. Balsamic Vinegar**
- 1 tsp. Cayenne Pepper**
- 2 Tbs. Chili Sauce**

Mix all ingredients together. This will store well in the refrigerator for up to 2 weeks. Serve this with the Hooter's Hot Wings.

Championship Tater Wedges

- 4 medium baking potatoes**
- 1/2 C. Cheddar Cheese**
- 6 strips fried bacon, crumbled into bits**
- 1 bunch green onions**
- 1/2 C. Sour cream**

Methods/steps

Preheat oven to 350 degrees. Wash potatoes very well, score them with a knife and bake in an oven for one hour. Remove potatoes and allow them to cool, so that you can handle them.

When potatoes are cool, cut them in half and scoop out the "meat" of the potato. Be sure to leave at least 1/4" inch of meat on the skin. Spray a baking dish with Pam and place the scooped out halves in the pan. Sprinkle the potatoes with cheese, and bacon. Place the potatoes in a 350-degree oven for 5-10 minutes, or until the cheese has melted.

Remove from oven. Chop the tops of the green onion off, and sprinkle them on the potatoes. Serve with sour cream.



Smithenstiens4

FANTASTIC SLOW COOKER BEAN DIP

1 LB HAMBERGER BROWNED AND DRAIND
2 LARGE CANS REFRI ED BEANS
1 16 TUB SOUR CREAM
2 CUPS SHREDDED CHEESE
1 16 OUNCE JAR OF YOUR FAVORITE SALSA
1 SMALL ONION CHOPPED
2 CLOVES OF GARLIC MINSED

COOK AND DRAIN HAMBERGER AND PUT ALL INGREDIANTS IN THE CROCK POT UNTIL HOT ... CAN SIMMER ALL DAY AND GETS BETTER AS THE DAY GOES ON AND FLAVORS MELD TOGETHER ... SEARVE WITH TORTILLA CHIPS ... MY FAMILY EVEN USES THIS AS BURRITO MIX YOU THEN JUST SEARVE WITH FLOUR TORTILLAS LETTUCE AND TOMATOES .. AND YOU CAN COVER IT WITH GREEN CHILI



digginupdeadrelatives

SHAWN'S MEXICAN DIP

3 lb. hamburger
16 oz. Mild Mexican Velveta Cheese
2 cans cream of mushroom soup
16 oz. jar Mild Old El Paso Taco Sauce

Brown hamburger and drain. Add cheese, soup and taco sauce, cook slow until cheese melts.

Eat with tortilla chips.

HOLIDAY CRAB

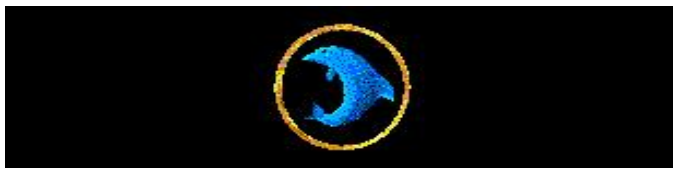
12 oz. cream cheese
1 Tablespoon lemon juice
2 teaspoons Worcestershire sauce
dash garlic salt
2 Tablespoons mayo
1/2 cup chopped onion

Mix altogether and shape into loaf or pie pan.

Cover with:

1/2 bottle chile sauce, 1 can crab meat, drained well, chopped parsley.

Add above right before serving



The-Desert-Dolphin

COCKTAIL FRANKS & MEATBALLS

2 lb. ground hamburger
1 egg slightly beaten
1 med. onion grated
salt to taste
1 bottle chili sauce
1/2 lg. jar grape jelly
Juice of 1 lemon
2 lbs. hot dogs

Combine hamburger, egg, onion & salt. Shape into 50-60 small meatballs. Combine chili sauce, jelly & lemon juice in skillet. Simmer meatballs in mixture until brown. Slice hot dogs 1/2" thick diagonally, add to meatball mixture, serve from chafing dish. Freezes well.

Fast & Easy Superbowl Dip

1 pkg. cream cheese
1 jar salsa

Pour salsa over cream cheese,
serve with tortilla chips.



Backstabber Dip

1 - 16 oz jar Picante Chunky style Salsa
1 - 8 oz package Philadelphia Cream Cheese (may be fat free or regular)

Mix together and microwave approximately 5 minutes, stirring occasionally. Continue to mix until smooth and creamy. Serve with your favorite chips.

Mini Rye Sandwiches

1 miniature loaf of rye bread
1 package cream cheese
fresh or dried parsley

Spread individual slices of rye bread with cream cheese. Sprinkle each one with parsley. Fast, easy, and they disappear as fast as you made them.

INDIVIDUAL SPINACH & CHEESE QUILCHE

12 small individual pie crusts (baked & cooled)

One 12 oz can Evaporated milk

1/3 cup Cottage cheese

¼ cup Parmesan cheese (grated)

2 eggs

3 egg whites

½ tsp. salt

¼ tsp Black Pepper

One 10oz Frozen Spinach (thawed & drained)

Preheat oven to 425 degrees F. Whisk milk, cottage cheese, Parmesan cheese, eggs, egg whites, salt & pepper

Put a scoop of spinach in each pie crust, then pour the filling over the spinach.

Bake at 350 degrees for 20 minutes or until filling is set.

If desired ham could be substituted for the spinach.



country*dragonfly

Easy Cheesy Chili Touchdown Dip

1 pound Velveta, cubed

1 can (10 1/2 or 15 ounces) chili without beans

1 can (4ounces) chopped green chilies

1/2 cup finely chopped onion

Heat oven to 350 degrees.

Mix all ingredients; spoon into 1 quart casserole.

Bake 20-25 minutes or until thoroughly heated. Stir before serving..

Serve hot with toasted bread slices or tortilla chips. Makes 4 cups.

Microwave:

Mix all ingredients; spoon into 1 quart microwavable casserole.

Microwave on High 8-10 minutes or until thoroughly heated, stirring every 4 minutes

Quick Extra Point Smokies

2 packages Hickory Farms Lil' Smokies

1 jar (18 ounces) BBQ Sauce

Place all in microwavable casserole. Cover & microwave 3-4 minutes until heated thoroughly.



Southern Cornbread Salad

Here's one for a 'Manly Salad'...

INGREDIENTS

- 1 box cornbread/muffin mix*
- 2 eggs
- 2/3 cup milk
- 1 pound bacon
- 1/2 cup sweet pickle juice
- 1 1/2 cups mayonnaise or salad dressing
- 1 medium finely chopped onion
- 1 medium finely chopped bell pepper
- 2 medium diced tomatoes
- 1 cup chopped sweet pickle

TO PREPARE:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan. Combine the muffin mix, eggs and milk, stir until just combined. Pour batter into the prepared pan. Bake for 20 to 30 minutes or until a knife inserted in the center comes out clean. Set aside to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until crisp and evenly brown. Drain, crumble, set aside. Whisk together the pickle juice and mayonnaise.

Cornbread should now be cooled, crumble it into bite-size chunks.

In a large bowl layer 1/2 of the crumbled cornbread followed by onion, pepper, tomatoes and pickles. Drizzle with 1/2 of the dressing and repeat. Top with bacon and chill for 1 hour.

*In place of 1st three ingredients, make cornbread using your own favorite family recipe.

HamBurger Patties in Foil

Here's one for the tailgaters...

- 1 to 1 1/2 lbs ground beef
- 4 carrots, sliced
- 2 small bell peppers, chopped
- 1 16oz can sliced potatoes
- 4 16-inch squares of aluminum foil
- Dehydrated onion flakes
- Worcestershire sauce
- Salt & pepper to taste
- 4 hamburger buns

Separate ground beef into 4 portions. Place each in the center of a square of foil. Top with equal portions of prepared carrots, potatoes and peppers. Season with dehydrated onions, Worcestershire sauce, salt and pepper to taste. Seal foil, check for leaks. Place on hot coals for 10 to 15 minutes per side. Place in bun - enjoy!!

MAGDAMARIE ITEMS

Pumpnickel Super Bowl Cheese Dip

- 1 Pumpnickel loaf
(round or football shaped unsliced)
- 1 Pkg cream cheese
- 1 container cheese spread - regular flavor
- 1 container cheese spread - wine flavor
- 1/2 cup light whipping cream
- 3 tbsp fresh dill (or parsley)

Hollow out bread round and tear insides for dipping - set on platter and put aside.

Whisk all other ingredients in a food processor ending with the light cream to judge the "fluffyness" of the cheese spread.

Fill bread and enjoy!

Touchdown Garlic Lovers' Bruchetti

This can take some prep time, so it tastes best refridgerated overnight anyway.

- 2 lbs diced fresh plum tomatoes
- 8 cloves of garlic (at least) finely chopped or pressed.
- dash of salt, pepper, dried oregano
- 1 tbsp sugar
- 3 tbsp Italian dressing
- 2 to 3 cups good extra virgin olive oil
- 4 tbsp fresh basil - sliced or torn
- 1 long loaf french bread- sliced and lightly toasted.

Place all ingredients except the bread in a serving bowl in the order listed, and add enough olive oil to just cover the tomatoe mixture.

Chill overnight and serve in the serving bowl with a spoon so the football fans can make their own bruchetti.

This recipe is always requested at parties. Enjoy!

Party Popcorn

12 cups popped popcorn

1/3 cup Butter

1/4 teaspoon hot pepper sauce

1 teaspoon chili powder

1/4 teaspoon garlic salt

Place popcorn in large bowl.

Melt butter and hot pepper sauce in 1-quart saucepan over low heat (2 to 3 minutes). Drizzle over popcorn; toss until evenly coated. Sprinkle popcorn with chili powder and garlic salt; toss until evenly coated. Serve immediately.

Makes 12 cups.

Quarterback Quesadillas

8 (10-inch) flour tortillas

1 pound cooked pork roast, chopped

1 cup reduced-fat Monterey Jack cheese

1 to 2 jalapeno peppers, seeded and minced (use rubber gloves when handling hot peppers)

1/4 cup minced onion

4 tablespoons minced cilantro

1/4 teaspoon salt

1/2 teaspoon black pepper

Salsa, homemade or purchased for accompaniment

In large bowl, stir together the pork, cheese, peppers, onion, cilantro, salt and pepper.

Arrange one-eighth of the filling on each tortilla, covering half of it. Fold the tortilla over to make a half-moon. Place quesadillas, not touching, on shallow baking pans. Bake in a 500 degree F. oven until tortillas are crisp and golden; about 5 minutes. Transfer to large cutting board and cut into wedges to serve with salsa. Serves 8.

TWORBET1

Bacon Wrapped Tater Tots

1 pkg. (32 ounces) Tater tots
2 lbs. sliced bacon
6 slices cheese (American)

Preheat oven to 350 degrees F (175 degrees C).

Arrange Tater tots on a large baking sheet in a single layer. Bake for about 10 minutes so that they are not completely frozen, but not cooked completely. Remove from the oven.

Cut bacon slices in half and place in skillet over medium heat. Make sure bacon is still flexible and not crunchy. Drain bacon on paper towels.

Next take the slices of cheese and cut them into small pieces. Each slice of cheese should make about 16 pcs. Place a piece of cheese against the side of the Tater tot. Then take a piece of bacon and wrap that around the Tater tot with the cheese on it. Secure with a toothpick. Place on a baking sheet. Keep doing this until you run out of Tater tots.

Bake for about 30 minutes or until bacon is crisp.

Crab Tartlets

3 pkgs. (2.1 ounce) frozen mini phyllo tart shells
1/2 Cup shredded Swiss cheese
2 eggs
1/3 Cup Mayo
1/4 Cup half & half creamer
1 green onion, finely chopped
1/4 tsp salt
1/4 tsp ground mustard
1 can (6 ounces) crabmeat drained, flaked and cartilage removed.

Place tart shells on an ungreased baking sheet. Sprinkle Swiss cheese into each shell. In a mixing bowl, combine the remaining ingredients. Spoon mixture into each tart shell. Bake at 375 F for 18-20 minutes or until pastry is browned. Serve warm.

SADIEJOYY'S ITEMS

CHoc CHip CHEESEBALL

INGREDIENTS

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
3/4 cup confectioners' sugar
2 tablespoons brown sugar
1/4 teaspoon vanilla extract
3/4 cup miniature semisweet chocolate chips
3/4 cup finely chopped pecans

DIRECTIONS

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioners' sugar, brown sugar and vanilla. Stir in chocolate chips. Cover, and chill in the refrigerator for 2 hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic, and chill in the refrigerator for 1 hour.

Roll the cheese ball in finely chopped pecans before serving.

Serve with graham crackers or chocolate wafers.

Peg's Cheeseball

INGREDIENTS

8 oz cream cheese
8 oz cheddar cheese cold pack
1/2 teaspoon garlic salt
1/2 cup finely chopped walnuts or pecans
Chile Powder

DIRECTIONS

With cheeses at room temp, combine well, the first 4 ingredients. Chill completely. Then form into the shape you want...ball, cigar..... chill again.

When firm, roll in generous amount of Chile powder. Refrigerate for a few hours or overnight. Roll in chile powder again, just before serving. Serve with an assortment of crackers. *the chile powder does not taste 'hot', as you would think.



Chili Appetizer

Simmer one small can of chili on the stovetop. Add in one cup grated American Cheddar Extra -Sharp Cheese and stir. Season with chili powder and/or tobasco to taste. Use this as a dip for chips and/or crackers

Chocolate Popcorn

Ingredients:

8 pounds of sugar
1/2 pound bitter chocolate
3 pounds evaporated milk
1 cup water
1/2 cup butter
4 teaspoons of vanilla
2 gallons freshly popped corn

Directions:

Mix the chocolate, evaporated milk, sugar, water, and butter in a saucepan cooking this slowly, and dissolving all the sugar. Bring to a boil. Test mixture to see if it forms a firm ball when dropped in cold water. Remove from the burner, add in vanilla, and while mixture is hot, then pour over the popped corn. Stir the popcorn until all the surface area is covered with the mix. Let stand to cool before serving.



Sloppiest Joes

2 lbs Hamburger
1/2 cup Ketchup
1 TBS Mustard
1 tsp Worcestershire Sauce
1/2 cup Water
1 small Onion Chopped
1 stalk Celery Chopped
1 small Green Pepper
1 tsp Garlic Powder
1 tsp Oregano
1/2 tsp Black Pepper
1/2 tsp Salt

In a pan add a little oil and hamburger cook until done. Set aside in another dish. In the same pan add a little oil and sauté the celery, onion and green pepper until soft. Return the hamburger to the pan and add your spices. Mix well. Pour in the ketchup, mustard, Worcestershire sauce and water. Let simmer until thickened. Put on hamburger or rolls of your choice. Serves 6



[sedge1057](#)

~~~ MINT BROWNIES ~~~

1 Family Size Brownie Mix cake style

1 Tsp. Peppermint Extract

Fix Brownies per box Directions Cake style

FROSTING:

5 Tbs. Melted Butter

3 Tbs. Instant Vanilla Pudding Mix.

5 Tbs. Milk

3 Cups Confectioners Sugar ( 10-X Sugar )

2 Tbs. Creme De menthe

Directions:

Mix Pudding Mix & MILK INTO Melted Butter.

Add 3 Cups Confectioners Sugar

Mix Well Til Fluffy.

Add Creme De Menthe

Spread Over The Baked Brownies

CHILL

Melt 1 CUP Semi Sweet Chocolate Chips

And Spread Over and Mix a little with the Frosting already on the Brownies.

Spread Pecan Pieces Over The Top!!! ( 1 Cup Of Finely Chopped Pieces )

Everyone will love this!

Oh yes... the 1 tsp. of Peppermint Extract goes INTO THE BROWNIE MIX before you bake it.

From The Kitchen Of Susan

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