

The Growing Scene, Inc

**Nursery-Garden Center-Landscaping
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Spike's BYB Salsa Recipes

Breakfast Burrito

1 lb. pork sausage
1 lb. bacon
12 -18 eggs
1 pkg. (8 oz.) shredded taco cheese
1/2 jar Spikes BYB Salsa
1 pkg. small tortilla shells

Brown and crumble the pork sausage and the bacon. Scramble the eggs and mix the pork sausage and bacon with them. When eggs are done, mix in the taco cheese and Spike's BYB Salsa. If needed, add more salsa. Spoon mixture on the tortilla shells and serve.

Chicken Fajitas

2 cups chopped cooked chicken
2/3 cup Spike's BYB Salsa
1/4 cup sliced green onions
3/4 tsp. cumin
32 corn tortillas
2 cups shredded cheddar cheese
guacamole

Mix chicken, Spike's BYB Salsa, onions and cumin. Fry each tortilla in hot oil for a few seconds until softened, and drain on towel. Spoon 1 tablespoon of chicken mix and 1 tablespoon cheddar cheese down the center of each tortilla. Roll tightly; secure with wooden picks. Place seam down in casserole. Bake in 400 degree oven about 20 minutes. Serve with guacamole and additional Spike's BYB Salsa.

So-Good Meatloaf

1 lb. ground beef
1 lb. ground pork
1 jar Spike's BYB Salsa
2 eggs, beaten
1 small onion, finely chopped
1 cup bread crumbs
Salt & pepper to taste

Preheat oven to 350 degrees. Mix together ingredients. Shape and place in bread pan. Bake for 1 hour.

Mexican Fiesta Dip

1 8 oz. pkg. cream cheese
1 cup Spike's BYB Salsa
1 can chili beans
1 can (7oz.) diced green chilies to taste
green onions
1 can sliced black olives
1 lb. cheddar cheese, grated
tortilla chips

Spread cream cheese into a round baking dish. Follow with layers of the remaining ingredients. Top with cheese and sprinkle with olives. Bake at 350 degrees for 15 - 20 minutes. Serve with chips.

From Spike's BYB Cookbook