



FUN TIMES

January 2012
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*The positive thinker
sees the invisible,
feels the intangible
and achieves the impossible.*

- Robert Schuller

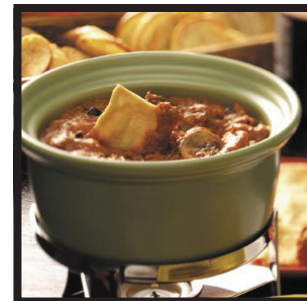


*Failure is never final
and success is never ending.
Success is a journey, not a destination.*

- Robert Schuller

Pizza Fondue

Great for a party or game-day gathering, this hearty appetizer can be made with Italian sausage instead of ground beef if you prefer.



Ingredients

½ pound ground beef
1 cup chopped fresh mushrooms
1 medium onion, chopped
1 garlic clove, minced
1 tablespoon cornstarch
1-½ teaspoons fennel seed
1-½ teaspoons dried oregano
¼ teaspoon garlic powder
2 cans (15 ounces each) pizza sauce
2-½ cups (10 ounces) shredded cheddar cheese
1 cup (4 ounces) shredded part-skim mozzarella cheese
2 tablespoons chopped ripe olives
Breadsticks, bagel chips, baked pita chips and/or tortilla chips

Directions

In a large skillet, cook the beef, mushrooms and onion over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in the cornstarch, fennel, oregano and garlic powder until blended. Stir in pizza sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Gradually stir in cheeses until melted. Stir in olives. Keep warm. Serve with breadsticks, bagel chips, pita chips and/or tortilla chips. Yield: 5-1/2 cups.

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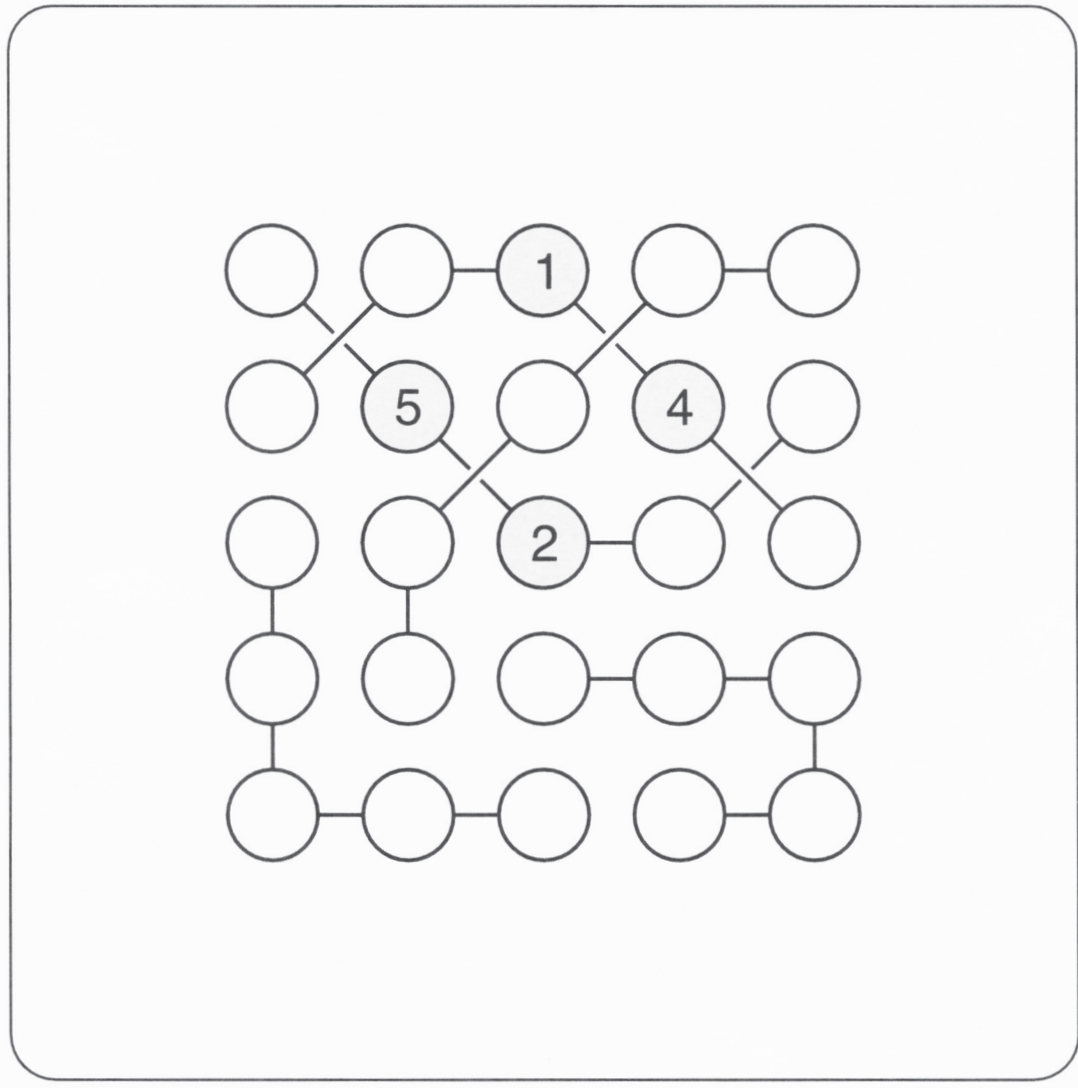
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