

"Cheesy Crab Potatoes"

Ingredients:

1-32 oz Velveeta cheese

1 stick real butter

1-24 oz Sour Cream

parsley

2 lbs lump crab meat

2 lbs Crab fingers

 $\frac{1}{2}$ cup boiled chopped shrimp

12 small red potatoes

Procedures:

Melt cheese in a pot. Add butter and sour cream. Stir until all melted then fold in crab meat and set aside. Boil potatoes until tender, drain, and cut into fours. Place potatoes in 2qt. baking dish. Add the cheese mixture then add crab fingers, crab meat and shrimp on top. Add parsley to top. Eat and enjoy

"Coming Home for the Holidays" Caramel Pie

Ingredients:

1- Graham Cracker pie crust

2 cans sweetened condensed milk

1 can cool whip/Redi whip

1 cup chopped pecans

1 cup Nestle's mini milk chocolate chips

Procedures:

Peel paper from cans and place on their sides in a large pot. Cover them completely in water and bring to a boil. Boil the cans for 3 hours while turning them every 30 minutes. After 3 hours, cool ^{cans} for at least 1 hour. Open can and spread into pie crust. Cover with Redi whip and sprinkle pecans and chocolate chips over top. Refrigerate for 8 hrs.