

antz-on-a-log



ingredients (Servings: Serves 8)

5 carrots peeled and cut in half, lengthwise

10 celery ribs, cut in half

1/2 cup peanut butter

1/2 cup softened cream cheese

1/4 cup raisins

One 12 oz. can chow mein noodles

1

directions

step 1: Wash celery and carrots and cut in half, lengthwise.

step 2: Fill half of the celery with the peanut butter, fill the other half with the cream cheese.

step 3: Place the raisins every few inches on top of the cream cheese and the peanut butter.

step 4: Spread a plate with the chow mein noodles and place the celery "logs" on top.

Note:

If you really want to get creative, make legs

for the raisin bugs with the noodles. You can dye the noodles to match the raisins by mixing red and blue food coloring in a bowl. Toss enough noodles in the coloring to make the legs and dry in the oven at 350° on a cookie sheet for one minute.