



Arizona Cheesecake

1 cup finely crushed tortilla chips
3 Tablespoons butter, melted
2 8 oz packages of softened cream cheese
2 eggs
Couple of dashes ground cumin
Couple of dashes red chili powder
Couple of dashes granulated/powdered onion
Couple of dashes granulated/powdered garlic
1 8 oz package of shredded Mexican blend cheese
1 4 oz can of diced green chilies
1 cup lite sour cream
1 sliced yellow or orange bell pepper
½ cup sliced green onions
½ cup chopped plum tomatoes
¼ cup sliced olives

Pre-heat oven to 325. Melt butter. Place crushed tortilla chips into a small bowl and add butter, mix well. Press tortilla chip mixture onto the bottom of a 9" springform pan and bake for approximately 15 minutes.

Meanwhile, beat softened cream cheese and eggs, one at a time. Add cumin, red chili powder, onion and garlic powder. When well blended add diced green chilies and shredded cheese. Mix well and pour into prepared springform pan, place into pre-heated oven and bake for 30 minutes. Remove and cool. Spread sour cream onto top of cheesecake, cover, and chill for approximately 1 hour. Loosen cake from rim of pan, and top with remaining ingredients and serve.