Appetizers

Compiled by: Becky

Introduction

Warm crisp and a little melty salad croutons

Description

Title says it all !!

Ingredients

- 4 oz gouda grated
- 4 oz goat cheese softened
- 1 tbsp all purpose flour
- 1 large egg
- 1/4 cup panko breadcrumbs
- 1/2 tsp salt

Instructions

Mash together cheeses in a bowl, mixing until combined.

Form the mixture into four balls then smoosh each slightly into thick patties.

Arrange three small dishes for dredging stations: Place the flour in the first one, beat the egg lightly in the second, and mix the breadcrumbs and salt in the last one

Heat a healthy slick of olive oil (the original recipe suggested 3 tablespoons; in a tiny skillet, I used closer to 2)in a small skillet over medium heat.

Once hot, fry each patty until golden and crispy, about two minutes per side.

It's going to get melty (I'm not sorry) and seem pesky to flip once warm. I found using two forks made this easy-peasy.

Briefly pause the crouton on paper towels to drain excess oil, before landing it on top of your salad of choice, then finish the whole thing with freshly ground black pepper.

Repeat with remaining croutons. Eat at once.

Antipasto Squares

Description

Layers of roasted red bell pepper and deli meats cheeses are baked inside a crescent roll crust.

Ingredients

- 2 can crescent rolls
- 1/4 lb sliced ham
- 1/4 lb provalone cheese
- 1/4 lb swiss cheese
- 1/4 lb Thuringer Salami
- 1/4 lb sliced pepperoni
- 12 oz roasted red peppers, drained and cut into thin strips, patted dry
- 3 eggs
- 3 tbsp grated parmesan cheese
- 1/2 tsp black pepper
- 1/4 lb shredded mozarella cheese
- 1/2 cup dried tomato pesto

Instructions

Preheat oven to 375 degrees.

Unroll one package of crescent roll dough, and cover the bottom of a 9x13 inch pan.

Cover with a thin layer of dried tomato pesto.

Bake for 6 minutes.

Layer provolone cheese, salami, swiss cheese, ham, mozzarella, pepperoni, and red peppers, on top of the dough.

Sprinkle with small amount of garlic powder.

In a bowl, beat the eggs lightly, and stir in the parmesan cheese and black pepper.

Pour 3/4 of this mixture over the peppers.

Unroll the second package of dough, and place over the top of the peppers.

Brush with the remaining egg mixture.

Cover with aluminum foil.

Bake for 25 minutes in the preheated oven.

Remove foil, and bake another 20 minutes, or until dough is fluffy and golden brown.

Let set for 15 minutes.

Cut into squares.

Serve warm, or at room temperature.

Notes

Appetizers

I often prepare the night before.

(First layer of cresent rolls, meats, and cheeses in a glass 9X13, cover with plastic wrap and put in fridge.)

This way all I have to do the day of the function is add the peppers, egg, top with crescent roll and bake.

Best thing about this dish, is it stays warm with minimal effort and is excellent served at room temp. Try it!

Avocado Bite Sized tomatoes

Description

Cute as a button... and tasty too! These are a simple, bite-size appetizer. I like to double the amount of filling to make sure there's plenty for each little 'mater.

Ingredients

- 30 cherry tomatoes, about 1 1/4 pints
- 1 avocado pitted and chopped
- 4 oz cream cheese, room temp
- 1/4 tsp garlic salt
- 1/2 tsp pepper
- 1 tsp lemon juice
- 1 tbsp onion grated

Instructions

Cut a thin slice from the top of each tomato. (I also cut a very thin slice from the bottom of each tomato so they stand upright.)

Using a small melon baller, carefully scoop out the inside of the tomatoes.

Turn them upside down on a paper towel lined cookie sheet and let them stand for about 30 minutes to drain.

You can either add the pulp into the filling mixture, or, if there are too many seeds, just discard the pulp.

Meanwhile prepare the filling...put avocado, cream cheese, garlic salt, pepper and lemon juice in a food processor.

Cover and pulse until smooth.

Add the grated onion to the mixture and stir to blend.

Spoon mixture into a piping bag with a round tip or a ziptop plastic bag (cut a small tip off of the plastic bag AFTER you spoon the mixture into it).

Place the tomatoes, open sides up, on your favorite serving platter.

Pipe the filling into the tomato cups.

Serve immediately or cover loosly and refrigerate for up to 4 hours.

Bacon Wrapped Breadsticks

Description

Bacon...bread...asparagus...I love it. I normally buy asparagus when it's nice and slender and easy to pan fry in a skillet for a quick side dish. However, I had a plan for the thicker asparagus I found at the store. Why not wrap it in bacon and bread stick dough....it didn't take much to convince myself that this was a good idea.

Ingredients

- 16 thick asparagus spears bottoms removed
- 8 slice Thick cut applewood smoked bacon or pepper bacon
- 1 can Pillsbury Garlic flavored breadsticks

Instructions

Bring water in a large pot to a boil. Blanch asparagus in two batches for 1-1-1/2 minutes each (just enough to take off the raw edge).

Remove from boiling water and immediately plunge into iced water to stop the cooking process, 2-3 minutes.

Repeat with second batch. Dry completely on a tray lined with paper towels.

Preheat oven to 375 degrees F.

Line a rimmed baking tray with foil or use a rack on top of tray.

Place bacon strips on tray and bake for 7 minutes.

Remove from tray and place on paper towels to drain some of the grease.

Turn down oven to 350 degrees F.

Open can of breadsticks and unravel each piece of sliced dough.

Using a pizza cutter, slice each breadstick in half lengthwise so you end up with 16 pieces.

To make rolls, secure one piece of bacon to the bottom of the asparagus spear with a toothpick. Continue to wrap the bacon up to where the tip of the spear begins; secure with another toothpick.

Take one slice of the breadstick dough and wrap around bacon slice so that it secures the bacon around the spear and you can remove both toothpicks.

Repeat with remaining spears, dough and bacon.

Line another rimmed baking sheet with foil and bake bacon wrapped spears in the oven for 18-20 minutes, or until breadsticks are golden brown.

Baked Brie Tarts

Description

I decided to make some baked brie bites for our tailgate last weekend. Everyone had the same reaction. They all said the competitor brie was good, but the Ile de France brie was really, really good! There was a big difference in how each brand tasted. The Ile de France cheese had a much richer and fuller flavor than the other brands of brie. Chicken Legs especially loved this. This was his first time eating brie cheese, and he loved it! We will be making these brie bites a lot!

Ingredients

- 12 mini phyllo tarts
- 1 Il de france brie cubed

Instructions

Preheat oven to 350.

Place a cube of brie in each phyllo tart. Sprinkle each tart with approximately 1/2 tsp brown sugar. Top with approximately 1/2 tsp chopped pecans and a dollop of honey. Bake for 15-20 minutes, until brie is melted. (use more or less of each ingredient according to your preference)

Baked Brie with Grape Compote

Description

This grape balsamic compote is nice and thick and has a subtle savory tone from the balsamic.

8I added some toasted almond slivers to give it some texture

Ingredients

- 1 cup black seedless grapes
- 1 1/2 tbsp sugar
- 1/2 tbsp cornstarch
- 2 tsp balsamic vinegar
- 6 oz wheel of brie
- 1/4 cup toasted slivered almonds

Instructions

For the Compote

Poke 2-3 holes in each of the grapes and place in a medium pan. Add the sugar and cook over medium heat. Use a potato masher to encourage the grapes to release their juices.

Combine the cornstarch and balsamic vinegar in a small bowl.

Once the grapes have released most of their juices, stir in the slurry and boil for one minute. Remove from heat and allow to cool.

For the Brie

Preheat oven to 350.

Place brie round in a small oven-safe dish. Using a sharp knife, cut into the rind about 1/4" all the way around, just under the top of the brie. You don't want to cut the top completely off.

Bake 10 minutes.

Place dish onto a larger platter. Lift the top of the brie with a knife and remove. Spoon grape compote on top of brie. Sprinkle with toasted almonds.

Basil Pesto Bread

Description

A simple pesto is spread on Italian bread and layered with roma tomatoes and cheese.

Ingredients

- 1 Pesto Sauce
- 1 baugette loaf
- 3 Roma or plum tomatoes sliced thin
- 8 ounces mozzarella cheese fresh

Instructions

Preheat the broiler.

Slice Italian bread to desired thickness.

Lightly toast the bread.

Spread a layer of pesto on each slice.

Top with roma (plum) tomatoes and mozzarella cheese.

Place topped bread slices in a single layer on a large baking sheet.

Broil 5 minutes, or until cheese is bubbly and lightly browned.

Notes

can add red pepper to one loaf

Best Ever Jalapeno Poppers

Description

This is a recipe I made by taking the best of three or four popper recipes and combining them to make something that tastes wonderful. A frequent request at my house, and at others. I usually make 100 and put them in the fridge. They don't last long. Adjust the amount of bacon bits and type of shredded cheese to taste. Increase the recipe as necessary! Lots of tests helps to best figure out the way you like it. Be sure to wear rubber gloves while seeding the jalapenos -- they will burn."

Ingredients

- 12 oz cream cheese softened
- 8 oz shredded cheddar cheese
- 6 tbsp bacon crumbles
- 12 oz jalapeno peppers seeded and halved
- 1 cup milk
- 1 cup flour
- 1 cup seasoned dry bread crumbs or panko
- 2 qt oil for frying

Instructions

In a medium bowl, mix the cream cheese, Cheddar cheese and bacon bits.

Spoon this mixture into the jalapeno pepper halves.

Put the milk and flour into two separate small bowls.

Dip the stuffed jalapenos first into the milk then into the flour, making sure they are well coated with each.

Allow the coated jalapenos to dry for about 10 minutes.

Dip the jalapenos in milk again and roll them through the breadcrumbs.

Allow them to dry, then repeat to ensure the entire surface of the jalapeno is coated.

In a medium skillet, heat the oil to 365 degrees F (180 degrees C).

Deep fry the coated jalapenos 2 to 3 minutes each, until golden brown.

Remove and let drain on a paper towel.

One more thing dont be afraid to STUFF them! I wasnt sure if you could put to much so I kind of held back a little! Next time I will load them up!

Notes

Can leave a few seeds for heat or use pepperjack cheese, If you like the heat, add the seeds and membrane (to your liking) to the cheese mixture. Caution - seeds will make them VERY hot.

Can bake at 350 until cheese is hot and bubbly

Definately triple coat

They freeze really well. After fying them I allowed them to cool, then put them on a cookie sheet and put them in the freezer for a few hours.
Once they were frozen I stored them in a freezer bag. I reheated them at 425 degrees for about 15 minutes. They came out great and reheating them softened the pepper.

You can flash freeze the poppers BEFORE frying. Throw them into a freezer bag and whenever I want some poppers I can fry up as many or as little as needed. They are just as awesome from the freezer and You can get all the hard work done in one day! Thank you for this crowd pleaser!!!

Beware though, DEFINITELY USE GLOVES!

Also, I like to add garlic powder to the flour....can't go wrong there.

Boil the peppers for a few minutes to make them soft.

To make the stuffing process easier, roll the cheese mix up like a snake (like you would do with Play-Doh).

Bitchin' Sauce

Description

Definition: Bitchin' Sauce (nerb—noun + verb) is a bitchin' (for lack of a better word) sauce sold at the San Diego farmers market. It comes in 3 varieties—original, chipotle, pesto. It's both vegan and gluten-free. And the taste? It's oh-em-gee out of this world! (Coming from a girl who turns her nose up at all things vegan. Mark my word—this sauce made me a lover.) Almonds give the sauce its creamy base. While lemons provide a lovely kick at the end.

Ingredients

- 3/4 cup plus 2 tbsp. water
- 1/2 cup plus 2 tbsp grapeseed oil
- 1 cup raw almonds
- 1/4 cup plus 2 tbsp lemon juice
- 3 tbsps nutritional yeast - see notes
- 2 cloves garlic
- 2 tsps Bragg liquid aminos - see notes
- 1 tsp salt
- 1/2 tsp cumin
- 1/2 tsp chili powder
- 1/4 tsp coriander
- 1/4 tsp paprika

Instructions

1. Place all ingredients in a high-powdered blender (such as a VitaMix). Slowly blend for one minute. Turn the dial up to high, and continue to blend for 1-2 minutes or until smooth and creamy.
2. Store in the refrigerator. Sauce may separate. Stir and it's as good as new.

Notes

Side note:
• Nutritional Yeast and Bragg Liquid Aminos can be found at Whole Foods. If you're not vegan, the ingredients may seem like a bit of an investment. But let me tell you, it's one worth making.
• 2 tablespoons = 1/8 cup (If you happen to have one of those laying around.)
• Although I haven't tried it, I think a food processor will work to make this sauce.
• This sauce doesn't last long enough in my fridge to figure out its shelf life.
• If you're stopping through San Diego, you must give the real deal a try. It just might revolutionize your life. Word on the street—they may start shipping soon

Bitchin' Sauce (Chipotle)
makes about 2 cups

1 chipotle in adobe sauce, canned
1/4 c. onion
1 tsp. vinegar

1. Add the ingredients above to the Original Recipe.
2. Blend.

3. Enjoy over a Bitchin' Bowl..

Bite Size Bacon and Cheese Scone

Source: Kim

Description

Buttery Bacony cheesy goodness.

Ingredients

- 6 slices Thick cut applewood smoked bacon
- 2 cups all-purpose flour, plus extra for the work surface
- 2 tsp baking powder
- 1 cup finely grated Asiago or Gruyere cheese, Gruyere is best
- 1 pinch kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup unsalted butter, cold cut into chunks
- 1 Egg - large
- 3/4 cup heavy cream or whole milk

Instructions

1. Preheat oven to 400°F and position rack in the middle of the oven. Line a rimmed baking sheet with parchment paper.

2. In a skillet, fry the bacon over medium-low heat until lightly crisped, about 5 minutes. Transfer the bacon to a cutting board and finely chop it.

3. In a food processor, dump the flour, baking powder, cheese, salt & pepper and pulse briefly to mix. Add the butter and pulse until the mixture looks like a coarse meal.

4. In a small bowl, whisk together the egg and cream until blended. Pour the egg mixture into the processor and pulse just until the dough begins to pull away from the sides of the bowl and come together in a ball. The dough will be quite sticky.

5. Turn the dough onto a lightly floured work surface. Gently knead in the bacon by sprinkling the surface of the dough with some of the chopped bacon, folding the dough onto itself, and then repeating the sprinkling and folding until all of the bacon is mixed in. Or roll out the dough and sprinkle the bacon over the dough and press in. Try to not overhandle the dough. Then make a ball of the dough. Using a lightly floured rolling pin, roll out the dough to 1/2 inch thickness. Using a 1 1/2 biscuit cutter, cut out as many scones as you can. Gather the scraps of dough, roll out, and cut out more scones. Space the scones evenly on the prepared baking sheet. Sprinkle the tops of the scones generously with addtional cheese.

6. Bake until the scones are golden, 12 to 15 minutes. Transfer to a wire rack and let cool slightly before serving.

Notes

Can make the scones and then freeze 1/2 before baking.

Prep all ingredients the night before.

Use heavy cream instead of whole milk

Dump dough from processor as it forms a ball onto floured countertop, sprinkle bacon on top and knead only twice.

Can cut into squares 1 1/2 inches if you don't have a biscuit cutter that small.

Bite size Bacon and tomato cup

Description

These little biscuit cup treats are filled with bacon, cheese, tomato and basil are like little mini-BLTs in a bite sized form, perfect for parties!

Ingredients

- 1 package thick sliced pepper bacon
- 1/2 vadilia onion finely chopped
- 1 large tomato seeded and chopped
- basil thinly sliced
- 1 can flaky bisquits
- 1/4 cup Mayonaisse

Instructions

Preheat oven to 375 degrees F.

Cook the bacon to crisp, remove, drain and set aside. To the bacon fat, add the chopped onion and cook until tender; toss in the tomato and cook for a couple more minutes. Remove, drain and set aside to cool. Stack basil, roll like a cigar and thinly chiffonade; set aside.

Reserve about 2 tablespoons of the cheese and set aside. In a small bowl, combine the bacon, onion and tomato mixture, the shredded cheese and the basil. Combine until well mixed; add mayonnaise and blend in.

Separate each biscuit into thirds, or halves or if you can't get three pieces easily, so that if you start with 8 biscuits, you have either 16 or 24 thin biscuits. Spray mini muffin pan with butter flavored non-stick spray and press biscuits into each tin. Spoon 1/2 to 1 tablespoon of filling into each biscuit, depending on how many you have. Sprinkle each biscuit top with just a bit of the reserved cheese.

Bake at 375 degrees F for about 12 to 15 minutes or until bubbly and golden brown. Cool for 5 minutes in the tin, remove and serve, warm or at room temperature.

Broiled Tomatoes with Feta & Herbed Couscous

Description

Here's another use for those ripe summer tomatoes. Salty crumbled feta and tender herbed couscous make a satisfying filling for these easy stuffed tomatoes. They work well as a side dish next to grilled chicken or steak, or as a light main dish.

Ingredients

- 3/4 cup couscous
- 2 large tomatoes about 1 lb.
- 5 tbsp olive oil
- 2 clove minced garlic
- 1/2 cup finely chopped fresh herbs (any combination of mint, basil, and chives)
- 1/2 cup crumbled feta about 2 oz.
- 1/4 cup kalamata olives (about 14), coarsely chopped
- 3/4 tsp lemon zest
- 3 tbsp fresh lemon juice

Instructions

Position a rack in the middle of the oven and heat the broiler to high.

Line a heavy rimmed baking sheet with foil.

In a small saucepan, bring 1 cup water and 1/4 tsp. salt to a boil over high heat.

Remove from the heat and pour in the couscous.

Stir once or twice with a fork and cover with a tight-fitting lid or foil.

Set aside until the liquid is absorbed and the couscous is plumped and tender, about 10 minutes.

Meanwhile, core the tomatoes and cut them in half horizontally.

Put them cut side up on the baking sheet and season generously with salt and pepper.

Drizzle with 2 Tbs. of the olive oil and sprinkle with half of the garlic and half of the herbs.

Broil the tomatoes on the middle rack of the oven for 4 minutes.

Sprinkle the tomatoes with the feta and continue to broil until the feta turns a blistery brown, another 4 to 7 minutes.

Remove the cover from the couscous and fluff the grains with a fork.

Stir in the remaining herbs, garlic, and 3 Tbs. olive oil, along with the olives, lemon zest, and lemon juice, until well blended and fluffy.

Season with salt and pepper.

Spoon the couscous onto a plate and set the tomatoes alongside.

Serve immediately.

Cheddar Bacon Ranch Pulls

Description

I went with a cheddar bacon ranch bread. I knew these flavors would work well together since they are in my favorite dip, Crack Dip. The bread was unbelievable! My favorite part was the ranch butter that was poured over the loaf. Like the Cinnamon Roll Pulls, this bread is highly addictive. We will refer to this bread as "Crack Bread" from now on! Give it a try at your next gathering. I guarantee everyone will love it!

Ingredients

- 1 round loaf sourdough bread
- 12 oz cheddar cheese thinly sliced
- 6 oz cooked bacon crumbles
- 1/2 cup Butter Melted
- 1 tbsp dry ranch dressing mix

Instructions

Using a sharp bread knife cut the bread going both directions.

Do not cut through the bottom crust.

Place slices of cheese in between cuts.

Sprinkle bacon bits on bread, making sure to get in between cuts.

Mix together butter and Ranch dressing mix.

Pour over bread.

Wrap in foil the entire loaf in foil and place on a baking sheet.

Bake at 350 degrees for 15 minutes.

Unwrap.

Bake for an additional 10 minutes, or until cheese is melted.

Cheddar Tailgating Bread

Description

This cheese bread is just about the perfect option. It doesn't require any exotic ingredients, it's easy as can be to put together, it can be cooked in your oven or on a grill at a tailgating party, and it's a serious crowd pleaser. In fact, when I said, "Go ahead, guys… dig in…" This is what happened.

Soft-on-the-inside/crusty-on-the-outside Italian bread that is cut into grab-able squares, generously doused with melted butter mixed with minced green onion and garlic, toasted til hot and tender, then crammed full of Cheddar cheese and baked until bubbly with browned bits of cheese capping it. This is a true crowd-pleaser!

Ingredients

- 1 loaf round sourdough bread
- 1 lb Grated sharp cheddar cheese
- 1 stick butter - 4 oz.
- 2 clove minced garlic
- 1 bunch fresh parsley chopped
- 1 tbsp dry ranch dressing mix
- 1 pile of bacon crumbles

Instructions

Preheat oven to 350°F (or preheat grill to medium heat).

Lay out a double thickness of standard foil (or a single thickness of heavy-duty foil.)

Spray lightly with nonstick cooking spray. Set aside

In a microwave safe bowl, or a heavy-bottomed skillet, heat the butter until melted and mix in the garlic and ranch dressing.

Stir with a serving spoon.

Lay the loaf of bread on the cutting board and cut a ½" grid pattern into it stopping about ¼" above the base of the bread so that it stays connected.

Gently pry apart the bread and spoon the butter mixture along the seams.

Gently wrap the foil up around the top of the loaf and put on a rimmed baking sheet.

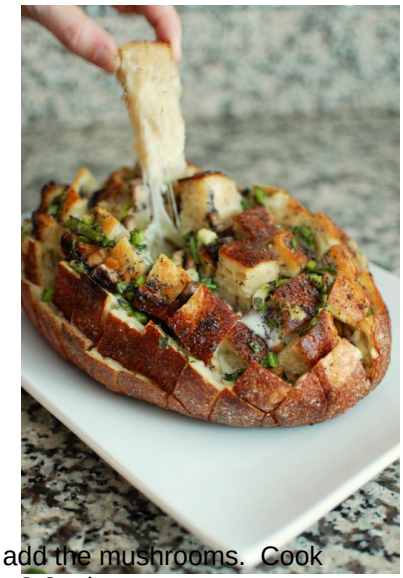
Bake for 10 minutes.

Remove the pan from the oven, open the foil and sprinkle the Cheddar cheese over the top, gently pushing some of the cheese down into the cut bread. Sprinkle with bacon bits.

Leave the foil open and return the pan to the oven or grill and raise the heat to 425°F or HIGH for another 15 minutes or until the cheese is completely melted and bubbly and lightly browned on top.

Let set for 3 minutes before showering with freshly minced parsley and serving.

Cheesey Mushroom Pull Apart Bread



Description

Mushrooms and cheese make this pull apart bread so delicious you won't be able to stop picking at it!4-6

Ingredients

- 12 ozs sliced mushrooms
- 1 tbsp butter
- 1 tbsp fresh thyme (or 1 tsp dried)
- 1 unsliced loaf sourdough bread round
- 12 ozs Provolone Cheese - sliced
- 1/2 cup finely diced green onion
- 2 tsps poppy seeds
- 1/2 cup melted butter

Instructions

1. Heat a medium skillet on medium. Add the butter. Once the butter is melted, add the mushrooms. Cook 4-5 minutes until they start to sweat. Add the thyme and continue to cook another 2-3 minutes.

2. Set mushrooms aside and allow to cool.

3. Preheat the over to 350°.

4. Cut the bread lengthwise and widthwise without cutting through the bottom crust. This can be a little tricky going the second way but the bread is very forgiving.

5. Place load on a foil lined baking sheet.

6. Insert cheese slices between cuts. Pour mushrooms between the cuts. Use your fingers to push the mushrooms down into the loaf.

7. Combine melted butter, onion, and poppy seeds. Drizzle over the bread. Wrap in foil. Place on baking sheet.

8. Bake for 15 minutes at 350°.

9. Unwrap bread and bake 10 more minutes, or until cheese is melted.

Cheesy Baked Jalapeno Poppers

Source: Savory Simple

Description

Well these are so good that I couldn't stop eating them. I stared at these mascarpone and chive-filled poppers as the smell of freshly baked cheese wafted through the air, as they beckoned me with their seductive straight-from-the oven heat. "EAT ME," they said "before we cool off and our cheddar no longer oozes and our pepper oils no longer tickle your tongue with fire."

Ingredients

- 10 jalapeno peppers
- 3 oz marscapone cheese
- 2 1/2 oz grated cheddar cheese
- 1 tsp chives finely minced
- 3 tbsp half and half
- 1 egg
- 1/4 tsp salt
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- 1/4 cup flour
- 1/2 cup panko bread crumbs

Instructions

Preheat the oven to 350 degrees F.

Line a baking sheet with parchment paper.

Using plastic gloves (if possible), slice the jalapenos open lengthwise and scoop out the seeds.

Set aside.

By hand or in a stand mixer with the paddle attachment, evenly combine the mascarpone, cheddar cheese, chives and 1 tablespoon of half and half.

Stuff the mixture into each jalapeno half.

Whisk together the egg, salt, paprika and garlic powder in a small bowl.

Place the flour and panko in separate bowls and line them up with the egg mixture to create a breading station.

Dip a jalapeno in the flour and tap it to remove the excess.

Next, dip it in the egg mixture and then finish with the panko.

Scoop extra panko on top and gently press it in place.

Place the jalapeno on the prepared baking sheet and repeat the process with the rest of the jalapenos.

Bake for 30 minutes.

Serve hot.

Cheesy Baked Spinach Dip

Description

The dip can be made ahead and chilled. Place in the bread shell and bake just before company arrives.—

Ingredients

- 16 oz cream cheese softened
- 1 cup mayonaise
- 10 oz frozen chopped spinach thawed and squeezed dry
- 4 oz shredded cheddar cheese
- 1 lb bacon, cooked and crumbled
- 1/4 cup finely chopped onion
- 1 tbsp dill weed
- 2 clove garlic finely minced
- 1 Round load sourdough bread

Instructions

In a large bowl, beat cream cheese and mayonnaise until blended. Stir in the spinach, cheese, bacon, onion, dill and garlic; set aside.

Cut a 1-1/2-in. slice off top of bread; set aside. Carefully hollow out bottom, leaving a 1/2-in. shell. Cube removed bread and place on a baking sheet. Broil 3-4 in. from the heat for 1-2 minutes or until golden brown; set aside.

Fill bread shell with spinach dip; replace top. Place any dip that doesn't fit in shell in a greased baking dish. Wrap bread in heavy-duty foil; place on a baking sheet.

Bake at 350° for 1 hour or until dip is heated through.

Cover and bake additional dip for 40-45 minutes or until heated through. Open foil carefully.

Serve dip warm with vegetables and reserved bread cubes. Yield: 4 cups.

Notes

Fat-free cream cheese and mayonnaise are not recommended for this recipe.

Cheesy Puff Pull Apart Bread

Source: how sweet eats

Description

Cheese. I need to make this bread with cheese. Like enough cheese to cause a potential heart attack. I want to OD again."

Ingredients

- 2 Puff Pastry Sheets
- 12 oz shredded sharp cheddar cheese

Instructions

Lightly flour your workspace and using a rolling pin, roll the dough into a giant rectangle.

I followed the directions and rolled it to be about 12 x 12 inches.

Brush the dough with melted butter then covered with the grated cheese.

Using a pizza cutter, slice the dough from top to bottom into 6 even strips - they do not have to be perfect.

Lay the strips on top of each other (be careful you don't lose the cheese!) and then cut into 6 pieces again.

Butter and lightly flour a 9 x 5 loaf pan.

Layer the square slices into the loaf pan cut side down - standing up.

Preheat the oven to 350 degrees and set the loaf pan on a baking sheet.

Bake for 30-35 minutes, until the top is golden brown.

Chipolte Mayonaisse

Description

Chipotle mayo is a pretty hot condiment whose popularity is well-deserved. With just a few ingredients, you can create a complex mixture of spicy, cool, earthy, and smoky that becomes an excellent spread for sandwiches and burgers, or a dip for fries, chips, and veggies.

Ingredients

- 1/2 cup Mayonaisse
- 1/4 cup sour cream
- 2 chipotle chiles from 1 can of chipotles in adobo
- 2 tbsp fresh lime juice

Instructions

Place mayonnaise, sour cream, lime juice, and chipotles in jar of a blender.

Puree until smooth and chipotles are completely chopped.

Pour into an airtight container, cover, and store in the refrigerator until ready to use.

Chipolte Ranch Sauce

Description

Chipotle, Chipotle, do I have your attention? Ok, good! chipotle is my new favorite ingredient along with garlic. I try to add it to anything I can without my kids getting too angry. Here is my recipe...

Ingredients

- 8 oz canning jar with lid
- 1/3 cup Mayonaisse
- 1/2 cup sour cream
- 2 clove minced garlic
- 1 tbsp minced fresh dill
- 1 tbsp minced fresh parsley
- 1/2 tsp salt
- 1 chipolte pepper
- 2 tsp of the adobo sauce
- 1 fresh pepper

Instructions

Add all ingredients to the canning jar, close lid tightly and SHAKE SHAKE SHAKE..

Chill for a good 30-40 minutes for best tasting results.

Chipotle Bleu Cheese Dressing

Description

This Chipotle Bleu Cheese and I are forging new territory…we're going all smoky and spicy and mysterious. Put it over a crisp, cool iceberg wedge and you've got a thing of beauty.

Ingredients

- 4 oz blue cheese crumbled
- 1/2 cup mayonaise
- 1/4 cup buttermilk
- 1 good dash of worcestershire sauce
- 1 Chipoltle Peppers in adobo Sauce (to taste)
- 1/4 tsp paprika
- 1 tsp white wine vinegar
- 1/2 cup sour cream
- 2 clove minced garlic

Instructions

To a blender, add half of the bleu cheese, mayonnaise, buttermilk, worcestershire, garlic, chipotle, paprika, and vinegar. Whirl until smooth.
In a bowl, mix together remaining bleu cheese crumbles and sour cream. Add the blender mixture and stir to combine. Season with salt and pepper to taste.
Store covered in refrigerator for up to a week.

Notes

You can adjust the spice level by adding more or less chipotle.

If you prefer a thinner dressing, you can use more buttermilk until the desired consistency is reached.

Cornmeal and Parmesan Seed Crackers

Description

Customizations for homemade crackers are endless, but the combination of the coarse cornmeal, tangy parmesan, nutty seeds, and sea salt pushed these into "crackers from heaven" territory for me.

Ingredients

- 1 cup all purpose flour
- 1 cup cornmeal
- 3/4 cup cool water
- 1/2 cup grated parmesan cheese
- 3 tbsp unsalted butter softened
- 3/4 tsp sea salt
- 2 tbsp assorted seeds - poppy and sesame

Instructions

Put the flour, cornmeal, water, cheese, butter, and salt in a food processor and pulse until the mixture forms a ball, 2 to 3 minutes.

Remove from the processor (it will be soft - don't worry), wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 2 hours.

Preheat the oven to 400 degrees F and line 2 baking sheets with parchment.

Divide the dough into 2 equal portions. On a lightly floured work surface, roll out the dough evenly, flipping it from time to time and adding more flour as needed when the dough sticks. Roll to about 1/8 inch thick.

Sprinkle the dough lightly with the seeds and salt and continue to roll just to press the salt and seeds into the dough. Using a pizza wheel, cut into desired shapes and poke the dough evenly in several places with the tines of a fork. If you forget this step you'll have large air bubbles in your crackers!

Carefully arrange the dough on the prepared baking sheets, leaving space between them. Bake until they begin to brown and become crisp, around 15 to 18 minutes.

Let the crackers cool completely and store in an airtight container. They'll stay crisp for up to 2 weeks.

Cream Cheese Jalpeno Crescent Poppers

Description

So easy.

Super good pop-in-your-mouth-I-want-more kind of appetizer.

Great with an Ice Cold Beer or Margaritas (a must actually).

Sweet, Hot, Creamy, Flaky Yum-a-licious.

And last but not least, pretty darn cute.

Ingredients

- 1 Tube Crescent Rolls
- 4 oz sliced jalapenos fire roasted HOT
- 8 oz cream cheese cubed room temp
- 1 tbsp sugar

Instructions

Preheat oven 375 degrees.

Cut your cube of cream cheese and throw it into a bowl.

To your bowl with your cream cheese and Jalapenos, add your Tablespoon of sugar.

Take your fork and mash it all up really well. Be sure to incorporate all that sugar in really well.

Open up your tube of crescent rolls and place on your cutting board.

Separate them into four rectangles,

Now pinch together the perforations to create four nice rectangles.

With the back of your spoon, spread half of the cream cheese mixture, onto one of the rectangles. Save the other half of the mixture for the other rectangle. (You will have TWO rectangles per tube of crescent rolls.)

Get to spreading.

Once you've spread your half portion of cream cheese on one of your rectangles, cover with jalapeno slices. start with the LONG end of the roll, and get to rolling.

Once it's all rolled up, you will need to cut your log into 8 pinwheels.

You now have 32 pinwheel poppers.

Note: This is where you could refrigerate these little guys if you wanted to make them ahead of time. Then just bake them right when the Gang is getting antsy.

Place your poppers, standing up, on a cookie sheet that has been sprayed with Pam.

Make sure you stand them up, with the cream cheese facing upward.

Pop these into the oven for about 13 minutes until they are golden brown. Keep an eye on them, as each oven varies.

Crescent Pepperoni Roll ups

Description

These pepperoni rolls were so simple and super tasty! We will be eating these again very soon!

Ingredients

- 1 can crescent rolls
- 40 slices pepperoni
- 4 mozzarella string cheese cut in half
- 1 garlic powder
- 1 pizza sauce

Instructions

Preheat oven to 375.

Unroll crescent rolls and separate into 8 triangles.

Place 5 slices of turkey pepperoni on each crescent roll.

Top pepperoni with string cheese half and roll up.

Sprinkle crescent rolls with garlic powder.

Place rolls on baking sheet and bake for 12-15 minutes, or until golden brown.

Serve with a side of warm pizza sauce.

Crispy Artichoke Hearts

Description

I coat these bites of heaven with panko bread crumbs and seasonings before frying them. I sprinkle them with a little kosher salt and serve them with a yummy lemon dill dipping sauce.

Ingredients

- 1 pkg frozen quartered artichoke hearts thawed
- 1 egg beaten
- 1/2 cup milk
- 1/3 cup panko bread crumbs
- 1/3 cup seasoned bread crumbs
- 1/2 tsp salt
- 1/4 tsp pepper
- canola oil for frying
- 1/2 cup sour cream
- 1 tbsp mayonnaise
- 1/2 tsp dried dill
- 2 tsp lemon juice
- 1/3 cup parmesan cheese

Instructions

Heat about 1 inch of canola oil in a sauce pan over medium-high heat.

In a bowl beat the egg, set aside.

In another bowl combine panko bread crumbs, dry bread crumbs, dried oregano, salt and pepper and Parm cheese.

Pat dry the artichoke hearts. Dip them in egg and then bread crumb mixture. Then in egg and then in flour.

Toss to coat and shake to remove any excess.

Pour the vegetable oil into a medium saute pan. Use enough oil so it's about 1/4 inch deep. Place over medium-high heat and warm.

Sprinkle a couple of bread crumbs into the oil, if they sizzle the oil is hot enough to begin frying.

Fry the artichokes in batches until golden brown and crispy, about 3 minutes.

Place cooling rack over baking sheet.

Sprinkle with kosher salt or seasoned salt and pepper while still warm.

Serve hot. (Note: It is important to do this in batches so that you don't over crowd the pan and reduce the temperature of the oil.)

Lemon Dill Dipping sauce:

Whisk sour cream, mayo, dill, lemon juice and salt and pepper together, chill 20 minutes. Serve.

Notes

You can prep these about an hour before a party, then keep warm in a 200 °F oven so you can serve them hot

throughout the event.

Crispy Baked Ravioli

Description

Baked ravioli appetizers served with spaghetti sauce or marinara sauce are a guaranteed hit.

Ingredients

- 1/2 cup Italian dry bread crumbs
- 1/4 cup grated parmesan cheese
- 1/2 cup sour cream
- cup milk
- 48 small refrigerated cheese filled ravioli
- 3/4 cup pasta sauce warmed

Instructions

Heat oven to 375°F. Combine bread crumbs and cheese in medium bowl.

Combine sour cream and milk in small bowl. Dip ravioli in sour cream mixture, then in bread crumb mixture to coat evenly.

Place ravioli on nonstick baking sheet. Bake for 10 to 14 minutes or until ravioli are crisp and lightly browned. Serve immediately with pasta sauce.

Notes

This recipe can be easily doubled.

Recipe Tip:
To make ahead, prepare ravioli as directed except do not bake. Layer between sheets of waxed paper in a resealable plastic freezer containers. At serving time, remove from freezer. Heat oven to 375°F. Place desired number of ravioli onto nonstick baking sheet. Bake for 12 to 14 minutes or until ravioli are crisp and lightly browned. Serve immediately with pasta sauce.

Can be broiled after baking for a crisper ravioli

Crispy Choizo Dogs

Description

What goes better with meat than more meat? Nothing! Well, okay, more meat with mustard and onion. Specifically, crispy chorizo nuggets. When you add super crisped bits of spicy, Mexican-style chorizo to the top of grilled hot dogs, it elevates the simple meal from phoned-in to party-fare.

Ingredients

- Freshly Grilled Hot Dogs
- 1/2 lb bulk mexican style chorizo
- Candied Jalapenos

Instructions

Place a heavy-bottomed skillet over medium high heat.

Break up the chorizo with your hands into the hot pan.

Use a sturdy, heat proof spoon to continue breaking up the chorizo into tiny bits as it cooks.

Continue cooking the chorizo past the point of fully-cooked, breaking it continually with the spoon, until it is deeply browned and the bits are crispy.

Use a slotted spoon to transfer the chorizo to a paper towel lined plate to drain, if necessary.

Place each hot dog in a bun, top first with mustard, then crispy chorizo, then onions and candied jalapenos.

Easy Bacon Cream Cheese Roll Ups

Description

This may sound strange, but don't judge until you've tried them. I made them for our Super Bowl Party in January and they were a crowd favorite! Everyone kept saying, "HOLY COW… what is in these?!!?!" and my response surprised every. single. one. of them. Nobody could believe it was a 3 ingredient appetizer!

Easy: Check.

Savory: Check.

Bacon: Double Check!

Everything is better with bacon. Am I Right?!

Ingredients

- 8 slice bacon cut in half
- 8 slice bread - crust removed and cut in half
- 4 oz cream cheese

Instructions

Preheat oven to 375°F. Grease a jelly roll pan with some non-stick cooking spray.

Smear a little cream cheese on one side of each of the de-crusted bread halves.

Take a half piece of bacon and lay it on a clean flat surface

Line up the top edge of one of the prepared bread pieces, cream cheese side up & dry side to bacon.

Starting at the top edge, roll bacon side toward the cream cheese side

Continue to roll until "tail" wraps completely around the roll-up

Secure with a toothpick and place on the prepared baking sheet.

Repeat until remaining roll ups are ready to go.

Bake at 375° F for 25-35 minutes or until bacon is completely cooked and golden brown

(Note: oven times may vary slightly).

Allow to cool for 5 minutes before serving.

Game Day Spinach Pull Apart

Description

A perfect recipe for game day or gathering of family or friends. Very easy to prepare.

Ingredients

- 3 tbsps butter, melted
- 1 1/2 tsps garlic powder
- 8 ozs cream cheese (8 oz packages), softened
- 1 cup mayonaise
- 1/4 cup grated parmesan cheese
- 1/2 cup mozzarella cheese, shredded
- 12 ozs Frozen Spinach thawed (well drained), chopped
- 3 large fresh basil leaves chopped or 2 tsp. dried
- 1 tsp black pepper
- 1 tsp kosher salt
- 2 cans 8 oz. of Pillsbury crescent rolls, garlic butter if you can find it
- 1 cup marinara sauce - heated

Instructions

1. Preheat oven to 350°

2. Spray a 12 cup fluted tube cake pan with crisco cooking spray.

3. In a small bowl, mix butter and 1/2 tsp. garlic powder.

4. In a large bowl, mix cream cheese, mayonnaise, parmesan, mozzarella, spinach, basil, pepper and remaining 1 tsp. garlic powder. Blend well.

5. Unroll crescent dough and separate into 16 triangles.

6. Cut each triangle in half lengthwise to make a total of 32 small triangles.

7. Stretch or press each triangle slightly, being careful not to tear it.

8. Spoon 1 TBsp. of the spinach mixture onto the center of each triangle.

9. Pull the dough around mixture and form a ball.

10. Press edges to seal, you should have 32 balls.

11. Roll each ball in butter mixture and layer in pan.

12. Bake 35-40 minutes or until golden brown.

13. Cool for 5 minutes.

14. Place a heat proof serving plate upside down over the pan and turn plate and pan over. Remove pan and cool 10 minutes.

15. Serve warm with marinara sauce.

Garlic Roll Cupcakes

Description

These rolls are super easy and super tasty!

Ingredients

- 1 can 12 count breadsticks
- 1/4 cup butter softened
- 1 tsp garlic bread seasoning (Johnnys)
- 1 tbsp grated parm cheese

Instructions

Preheat oven to 400.

Lightly spray a 12-cup muffin pan with cooking spray.

Combine softened butter, garlic bread seasoning and 1 Tbsp grated parmesan.

Unroll breadsticks and separate into individual bread sticks.

Spread garlic butter over each bread stick.

Roll up and place into muffin pan.

Sprinkle each bread stick wtih some shredded or grated parmesan.

Bake 12-15 minutes, until golden brown.

Goat Cheese and Gruyere Artichoke Toasts

Description

The acidity of the lemon balances out the saltiness of all the cheese, and creates great depth of flavor. The last thing the toasts are is bland. They are creamy and delicious :) Quite a winner for something that I pulled out of the fridge in 5 minutes! I challenge you to do the same with your expensive leftover ingredients- it's really quite fun.

Ingredients

- 1 loaf sourdough bread
- 4 oz goat cheese
- 2 oz grated gruyere cheese
- 3 tbsp chopped marinated artichokes
- 2 tbsp chopped fresh parsley
- 1 squeeze of lemon juice

Instructions

Preheat broiler.

Lightly brush both sides of toasts with olive oil and place on non-greased sheet tray.

Place in oven and broil until golden brown, 1 to 2 minutes.

Turn slices over and repeat with remaining side.

Remove from oven.

Meanwhile, mix together remaining ingredients in medium bowl.

Spread desired amount on each toast and return to oven.

Broil until cheese is golden brown and bubbly, 2 to 3 minutes.

Remove from oven and serve warm.

Goat Cheese and Pine Nut Triangles

Description

Starting with refrigerated biscuit dough makes this recipe really simple to prepare. The goat cheese, pine nuts and sun dried tomatoes are a terrific flavor combination, creamy and nutty with just a little bit of sweetness.

Ingredients

- 1 tbsp butter
- 2 clove garlic minced
- 4 scallions minced
- 1/2 cup crumbled goat cheese
- 3 tbsp sour cream
- 2 tsp half and half
- 1/2 cup chopped sun dried tomatoes
- 3 tbsp pine nuts toasted
- 1 can flaky layer biscuits

Instructions

Heat the butter in a large pan over medium heat. Add the garlic and sauté until soft and fragrant, about 1-1/2 minutes. Do not brown. Add the scallions and sun dried tomatoes, cook for 2 minutes more, then remove from the heat and allow to cool.

Combine the goat cheese, sour cream, half-and-half, sun dried tomatoes and toasted pine nuts in a small bowl. Add the garlic-scallion mixture, mix thoroughly and refrigerate for 1 hour.

Preheat the oven to 375°F. Line two baking sheets with parchment paper.

Open the biscuit dough, remove 2 biscuits and return the remainder to the refrigerator to stay chilled as you work.

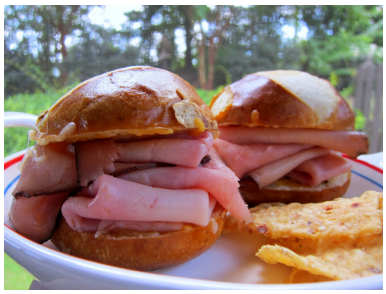
Working on a flat surface, separate the layers of each biscuit into 3 circles of dough. Place about two teaspoons of filling in the center of each round, then draw up the sides, roll and pinch three edges together to form a triangle that is open at the top. Place the pastries on the baking sheet about 2 inches apart.

Bake for 12 to 15 minutes, or until golden brown.

Notes

These pastries can be made either a day in advance or frozen for up to 2 weeks. Reheat at 375°F for about 4 minutes if refrigerated, 6 or 7 minutes if frozen (don't defrost them first).

Hot Ham Dips



Description

These sandwiches are a twist on my favorite sandwich, a French Dip. I switched out the roast beef for ham and added some cheddar cheese. I dipped the ham in some beef consommé for the "dip" part of the sandwich. I also brushed the rolls with garlic butter and broiled the cheese. The flavor was fantastic! We both absolutely loved these sandwiches!

This was a simple and delicious lunch and would be great for dinner too!

Ingredients

- 1/4 cup butter cubed
- 1 1/2 tsp garlic powder
- 6 pretzel slider or 4 ciabatta rolls split
- 1 cup shredded cheddar cheese
- 1 lb thinly sliced ham
- 1 can beef broth

Instructions

In a small bowl, melt butter in the microwave. Add 1 tsp garlic powder.

Place rolls on a baking sheet; brush cut sides with garlic butter.

Sprinkle with cheese. Broil 3-4 in. from the heat for 2-3 minutes or until cheese is melted.

In a large saucepan, combine broth consommé and 1/2 tsp garlic powder; bring to a boil and then reduce heat to low.

Place ham into beef consommé and garlic.

Heat ham for 30-60 seconds, until slightly warm.

Using tongs, place ham on rolls.

Serve sandwiches with remaining broth for dipping.

Hot Pizza Dip

Description

All your favorite pizza ingredients in a hot dip made in the microwave. Serve with sliced French baguette bread.

Ingredients

- 8 oz cream cheese softened
- 1/2 tsp dried oregano
- 1/2 tsp dried parsley
- 1/4 tsp dried basil
- 2 cup shredded mozzarella cheese
- 1 cup grated parmesan cheese
- 2 cup pizza sauce
- 6 oz pepperoni chopped
- 2 tbsp sliced black olives

Instructions

In a small bowl, mix together the cream cheese, oregano, parsley, and basil.

Spread mixture in the bottom of a 9 inch pie plate, or a shallow microwave-safe dish.

Sprinkle 1 cup of the mozzarella cheese and 1/2 cup of the Parmesan cheese on top of the cream cheese mixture.

Spread the pizza sauce over all.

Sprinkle with remaining cheese, then top with pepperoni and olive slices.

Cover, and bake at 350 for 20 - 30 minutes.

Serve hot.

Notes

microwave the pepperoni first to get rid of grease

make 1 day before for flavors to develop.

Good with breadsticks

Hot Reuben Dip

Source: closet cooking

Description

A hot cheese based dip with all of the flavours of a reuben sandwich with corned beef, sauerkraut, swiss cheese and Russian dressing. Serve with toasted dark rye for dipping to complete the reuben sandwich flavours.

Ingredients

- 1/2 cup Mayonaisse
- 1/2 cups Thousand Island Dressing
- 16 oz sauerkraut, rinsed and squeezed dry
- 8 oz shredded corned beef
- 8 oz grated swiss cheese
- 8 oz mozzarella cheese grated

Instructions

Preheat oven to 350 degrees.

In a small bowl, combine mayonnaise and dressing.

Spread sauerkraut into a 9x13-inch baking dish.

Layer corned beef, Swiss cheese, and the mayonnaise-dressing mixture on top of the sauerkraut.

Bake for 20 to 25 minutes..

Notes

Serve with Party Rye bread and Triscuits

Keep dish hot!

Can spread Jack Daniels Dijon Mustard over the corned beef for a little kick.

Can make in two small dishes - cook 1 first. Heat or freeze second.

Hot Wing Mini Cakes

Source: Noble Pig

Description

Until now, I have never had a hot wing sauce quite like the one used to make these. It's literally mouthwatering....spicy...and tangy, which is everything you want in a hot wing bite. Definitely a step above the rest, and the reason why I have been craving this taste since I had it last.

Ingredients

- 3 skinless boneless chicken thighs finely diced
- 1 cup Hot Wing Sauce - Saucy Mama if you can find it
- 8 oz cream cheese, room temp
- 8 oz blue cheese crumbled
- 3 cup panko bread crumbs
- 1 cup Butter Melted
- 1 1/2 cup parmesan cheese
- 4 tbsp fresh chives

Instructions

In a large bowl, combine chicken, hot wing sauce, cream cheese and 4 oz of the blue cheese.

If the cream cheese is room temperature, this will be really easy.

Set aside.

Preheat oven to 350 degrees.

Spray mini muffin pan with nonstick spray.

Toss panko, Parmesan and chives in a bowl.

Drizzle melted butter over, crumb mixture, tossing with a fork until evenly moistened.

Press 1 rounded Tablespoon panko mixture into bottom of each muffin cup (make a well with your thumb), forming crust.

Spoon 1 generous Tablespoon chicken mixture into each cup.

Sprinkle more panko mixture over each.

Bake hot wing cakes until golden on top and set, about 20 minutes.

Cool in pan 15 minutes, do not rush this, they will fall apart if you try to move them too soon.

Gently lift each crab cake out of the pan with a small fork onto a serving platter.

Sprinkle with the last 4 ounces of blue cheese and diced celery.

Jalapeno Popper Mega Burgers

Description

If you like a little spice in your food, these big stuffed burgers are for you. Just have plenty of frosty cold drinks on hand to serve with them.

Ingredients

- 1 medium avacado peeled and cubed
- 1 Tomato finely chopped
- 1 small onion finely chopped
- 1 tbsp lime juice
- 1 clove garlic minced
- 2 lbs ground beef
- 4 oz cream cheese
- 1 tbsp steak seasoning
- 4 kaiser rolls

Instructions

In a small bowl, combine the avocado, tomato, onion, 1/4 cup jalapenos, lime juice and garlic; set aside.

Shape beef into eight patties.

In another bowl, combine the cheeses and remaining jalapenos.

Spoon onto the center of four patties.

Top with remaining patties and press edges firmly to seal; sprinkle burgers with steak seasoning.

Grill burgers, covered, over medium heat for 6-7 minutes on each side or until a meat thermometer reads 160°.

Serve on rolls with lettuce leaves and avocado mixture.

Jimmy Dean Sausage Cheese Balls

Description

Making appetizers is fun and easy with these cute and tasty sausage balls. They can even be made ahead of time, and frozen. Just thaw and bake when you need them!"

Ingredients

- 16 oz Jimme Dean Pork Sausage
- 3/4 cup Bisquick
- 2 cup shredded sharp cheddar/jack cheese - room temp so that it is soft
- 1 tsp pepper
- 1 tsp minced garlic

Instructions

Preheat oven to 375 F.

Combine all ingredients in a large mixing bowl; let sit on the counter until soft. Mix well.

Form into 1 inch balls. Be sure they are only 1 inch.

Place on ungreased baking sheet - lined with foil and cooling rack placed on top; bake 18-20 minutes or until golden brown.

Remove from oven; cool 5 minutes before removing from pan.

Serve with cocktail forks or toothpicks.

Notes

To bake frozen - thaw for about 15 minutes and bake for 20 minutes.

Little Smokies

Description

Great for parties and entertaining! Serve with toothpicks.

Ingredients

- 18 oz barbeque sauce
- 1 cup brown sugar
- 1/2 cup ketchup
- 1 tbsp worcestershire sauce
- 32 oz little wieners

Instructions

Stir together barbecue sauce, brown sugar, ketchup, Worcestershire sauce, and wieners in the bowl of a slow cooker. Cook on LOW for 2 hours, or until ready to serve.

Marinated Tomatoes

Description

Amidst all the grilled steaks, warm corn casserole, and potatoes, the cool, fresh flavor of the tomatoes always, always hits the spot.

Ingredients

- 1 cup canola oil
- 1/4 cup balsamic vinegar
- 4 tbsp sugar
- 3 green onions sliced
- 1/4 cup chopped parsley
- 18 basil leaves sliced thinly
- 2 clove garlic finely minced
- 2 lb tomatoes - sliced into quarters if big, halves if small

Instructions

Combine all ingredients except tomatoes in a large glass bowl.

Whisk to combine, then add tomatoes. (You can up the quantity of tomatoes if need be.)

Use regular red tomatoes, or a mixture of red, yellow, heirloom, etc.

Use different sizes of tomatoes, too--pretty!

Allow to marinate for at least 3 to 4 hours, several hours if possible.

Tomatoes will give off liquid as they marinate.

Use leftover tomatoes to make bruschetta:

slice baguette and brush slices with olive oil.

Grill on a skillet or grill pan until golden.

Rub slices with garlic cloves.

Top with tomatoes, allowing juice to drip on the bread.

Mushrooms stuffed with Brie

Description

You'll love these stuffed mushrooms, my dears. They're beautiful and decadent and divine, and are the perfect little bite to serve before a holiday dinner party. Guests will kiss you and demand to be invited back next year.

Ingredients

- 1 pack white mushrooms
- 4 clove garlic, minced
- 1/4 cup flat leaf parsley
- 4 green onions sliced
- white wine
- 1 slice brie cheese

Instructions

Preheat oven to 350 degrees

Melt butter in large saucepan. Add mushroom caps and toss to coat in butter.

Sprinkle lightly with salt and cook for 1 minute.

Remove mushrooms from pan and place upside down in a baking dish.

In the same saucepan (without cleaning it) throw in garlic, parsley, and green onions.

Sprinkle very lightly with salt and splash in wine, if using.

Stir around until wine evaporates, about 1 minute. Remove from heat.

Cut rind off of brie wedge, then cut pieces of brie to fit each mushroom cap.

Place inside, lightly pressing to anchor each piece of brie.

Top mushrooms with parsley/garlic mixture.

Place into the oven for 15 minutes, or until brie is melted.

Note: mushrooms are best when they've been allowed to cool slightly. Delicious

Pecan Brown Sugar and Kahula Baked Brie

Source: My Life as a Mrs.

Description

I LOVE brie cheese. Well, I actually love all cheeses… but that's another story. However, there is nothing quite like a good baked brie! I usually make mine topped with jam and wrapped in croissant… it's a sure-fire winner. So why was I surprised that this baby was a hit as well? Who knows! One thing I've learned is that people love a good baked brie! It's the #1 request I get when people come over or I'm invited to a party… hah If only they knew how EASY they were to throw together! And this one? Even easier… no croissant, no wrapping - quick, easy, and it will blow your mind!

Ingredients

- 13 1/5 oz wheel of brie
- 2/3 cup pecans
- 1/4 cup brown sugar
- 2 1/2 tbsp Kahlua

Instructions

Preheat oven to 350° F.

Using a knife, score a circle around the top edge of the brie (leave 1/4 inch rim).

Take a spoon and scrape the white rind off the center circle of the brie (to the inside of the 1/4" rim).

Place brie on the center of an oven safe platter.

Mix the pecans, brown sugar, and Kahlua in a small bowl.

Carefully place the mixture in then center of the brie and spread to the edges (staying within the 1/4" rim you left).

Bake for 8-15 minutes until brown sugar/pecan mixture begins to bubble.

Be careful not to overcook (the brie will literally melt and loose its shape if baked too long).

You want it nice a warm.

Serve with crackers and apple slices.

Pepperoni Pinwheels

Description

These golden brown rounds have lots of pepperoni flavor. "They're easy to make, and really good!

Ingredients

Instructions

In a small bowl, combine the pepperoni, cheese, oregano and egg yolk.

In another small bowl, whisk egg white until foamy; set aside.

Separate crescent dough into four rectangles; seal perforations.

Spread marinara sauce over dough.

Sprinkle red pepper flakes on some.

Spread pepperoni mixture over each rectangle to within 1/4 in. of edges.

Roll up jelly-roll style, starting with a short side; pinch seams to seal. Cut each into six slices.

Place cut side down on greased baking sheets; brush tops with egg white.

Bake at 375° for 12-15 minutes or until golden brown. Serve warm. Refrigerate leftovers. Yield: 2 dozen.

Pesto Straws

Description

You can't beat something that can go from ingredients to finished product in under thirty minutes. These pesto straws are light and crisp, and would be a great accompaniment to a salad or bowl of spaghetti. Or dip them in a little olive oil and balsamic vinegar with cracked black pepper for a tasty appetizer.

Ingredients

- 1 pack frozen puff pastry sheets thawed
- 1 cup pesto
- 1 egg
- 1/4 cup parmesan cheese

Instructions

Preheat oven to 400 degrees.

Line a sheet pan with parchment paper.

On a floured surface, roll out one sheet of the puff pastry to about 2 inches larger on each side.

Cut lengthwise into two rectangles.

Spread about 1/3 to 1/2 cup of the pesto onto one half of the puff pastry.

You want it to be covered, but don't use to much or the straws won't stay together.

Put the other half of the puff pastry on top and pat firmly with your hand to make sure they stick together.

Cut into 3/4 inch long strips.

Pinch the edges of each strip together.

Pick up each strip and twist it a few times, then place it on the prepared sheet pan.

Very lightly brush each twist with the whisked egg and sprinkle with some parmesan cheese.

Bake for about 15 minutes or until golden brown.

Cool on wire rack and serve immediately.

Potato Skins

Ingredients

- 8 Russet Potatoes
- 4 tbsp canola oil
- 2 tbsp butter
- 1 1/2 cup grated cheddar cheese sharp
- 16 slices peppered bacon cut in half
- 1 cup sour cream
- chopped green onions

Instructions

Preheat oven to 400 degrees.

Scrub potatoes clean and allow them to dry.

With a paper towel (or just with your hands) rub the skin of the potatoes with 2 tablespoons canola oil so that they're nice and moist.

Place potatoes on a baking sheet and bake until skin is crisp and potatoes are tender, about 30 to 40 minutes. Remove the pan and allow to cool until you can handle the potatoes.

Cut potatoes in half lengthwise.

Scoop out the insides, leaving a little bit of potato in the skins.

Melt the butter with 2 tablespoons canola oil, then brush both the outside and the inside of the potatoes.

Sprinkle the inside lightly with salt.

Place potato halves face-down and return to the oven for 5 to 8 minutes.

Using tongs, turn the potatoes over and continue to bake until the edges of the potatoes start to turn golden brown.

Remove from oven.

Sprinkle the insides of the potato skins with cheddar, then sprinkle on the chopped bacon.

Return to the oven long enough for the cheese to melt, about 3 to 4 minutes.

Serve immediately with sour cream and green onions. Yum!

Sausage Bites

Source: Plain Chicken

Description

It's tailgating time again! We are making these Sausage Biscuits Bites for the game this weekend. We've made these several times; they are SO good! You can roll the sausage and cheese into balls ahead of time and assemble the biscuit bites when you are ready to bake them. I was worried that these biscuit bites would be greasy, but they weren't. I used Tennessee Pride sausage and Pillsbury Grands Jr biscuits - that might make a difference. These are great for breakfast, lunch, snack or dinner. Chicken Legs highly recommends serving these with some warm maple syrup.

Ingredients

- 1 10 count can of flaky biscuits - Grands Jr.
- 1/2 lb sausage
- 1 cup shredded cheddar cheese

Instructions

Preheat oven to 400.

Mix uncooked sausage and cheese gently until well blended.

Shape into 20 balls of equal size.

Remove biscuits from cans and separate each biscuit into two layers, making 20 total biscuit layers.

Press one layer of biscuit into cup of lightly greased mini-cupcake pan.

Repeat with remaining layers.

Place sausage-cheese ball in each biscuit cup.

Bake for 8 to 10 minutes or until biscuits are browned and sausage balls are bubbly.

Sausage Cheese Dip

Description

I'm such a stupid lover of cheese dip, it's stupid. Stupid stupid stupid. I made this last Saturday for the Arkansas/Alabama game (embaaaaaaarrassing) and - oh, did I host a party, you ask? Oh no. The cheese dip was for me. All two pounds of it. Fooooor my face. Aaaaaand only my face.

Ingredients

- 1 lb velvetta cheese, cut into cubes
- 8 oz cream cheese (8 oz packages), cut into 1 inch cubes
- 4 oz diced green chilies
- 1/2 cup chopped cherry tomatoes
- 2 italian sausage links casing removed
- 1/2 cup cilantro chopped

Instructions

In a small crock pot, combine the cheeses, chiles, tomatoes and scallions.

Put the lid on it and turn it on.

Let it sit for seriously like an hour until it becomes smooth and wonderful and melty and oh yes.

In the meantime, brown your sausage in a skillet.

Right at the end, dump it into the cheese dip, along with the fresh cilantro.

Stir stir stir.

Stick your finger in it and taste it.

Stick your finger BACK in for a second taste and telleth not a soul.

Serve with a bunk ton of chips.

Smiling Caprese Salad

Description

This no doubt is the easiest Caprese salad I have ever made, and it will make your guest smile! It screams delicious, plus you can make ahead of time which is something we all want more of. When making, you can also add all ingredients to a large resealable plastic bag. Mix and then pour into your serving bowls/glasses. Serve in a fun type of tall stem glass like a martini glass with some crostini on the side."

Ingredients

- 24 small cherry tomatoes
- 1/4 cup olive oil
- 1 1/2 tbsp balsamic vinegar
- 6 leaves fresh basil
- 1/2 lb fresh mozzarella small balls

Instructions

Stir tomatoes, olive oil, balsamic vinegar, and basil together in a large salad bowl;

gently fold in mozzarella cheese ;

season with salt and black pepper.

Chill before serving.

Spinach Cheese Swirls

Description

These tempting appetizers look like they're difficult to make...but they're not. They feature a spinach, onion and cheese filling simply rolled up in flaky puff pastry and sliced into pinwheels.

Ingredients

- 1 egg
- 1 tbsp water
- 1/2 cup Muenster Cheese
- 1/4 tsp garlic powder
- 1 sheet puff pastry
- 10 oz frozen chopped spinach, thawed and squeezed dry

Instructions

Heat the oven to 400°F. Beat the egg and water in a small bowl with a fork.

Stir the Muenster cheese, Parmesan cheese, onion and garlic powder in a medium bowl.

Sprinkle the flour on the work surface. Unfold the pastry sheet on the work surface.

Brush the pastry sheet with the egg mixture. Top with the cheese mixture and spinach.

Starting at a short side, roll up like a jelly roll.

Cut into about 20 (1/2-inch) slices.

Place the slices, cut-side down, onto 2 baking sheets. Brush the slices with the egg mixture.

Bake for 15 minutes or until the pastries are golden brown.

Remove the pastries from the baking sheets and let cool on wire racks for 10 minutes.

For best results, make sure to remove as much liquid as you can from the spinach before adding it to the pastry. If it's too wet, it may make the pastry soggy.

For Pesto Swirls,

omit all ingredients but the flour and the puff pastry. Unfold the pastry sheet as directed above. Spread 1/2 of an 8-ounce package cream cheese, softened, on the pastry sheet to within 1/2 inch of the edge.

Top with 3 tablespoons pesto sauce and sprinkle with 1/4 cup finely chopped walnuts.

Brush the edge of the pastry sheet with water. Roll up the pastry and proceed as directed above.

For Ham & Broccoli Swirls,

omit the spinach, cheeses, onion and garlic powder.

Unfold the pastry sheet and brush with the egg mixture as directed above. Spread 1/2 of an 8-ounce container whipped cream cheese with chives on the pastry sheet.

Top with 1 cup frozen chopped broccoli, thawed and well drained and 1 cup finely chopped cooked ham.

Proceed as directed above.

For a flavor twist, try a different cheese. Any shredded cheese will work in this recipe.

Spiral Pepperoni Pizza Bake

Ingredients

- 16 oz spiral pasta
- 2 lb ground beef
- 1 onion chopped
- 1 tsp salt
- 1/2 tsp pepper
- 30 ozs pizza sauce
- 1/2 tsp garlic salt
- 1/2 tsp italian seasoning
- 2 eggs
- 2 cup milk
- 1/2 cup shredded parmesan cheese
- 4 cup mozzarella cheese
- 3 1/2 oz sliced pepperoni

Instructions

Cook pasta according to package directions.

Meanwhile, in a Dutch oven, cook the beef, onion, salt and pepper over medium heat until meat is no longer pink; drain.

Stir in the pizza sauce, garlic salt and Italian seasoning; remove from the heat and set aside.

In a small bowl, combine the eggs, milk and Parmesan cheese.

Drain pasta; toss with egg mixture.

Transfer to a greased 3-qt. baking dish.

Top with beef mixture, mozzarella cheese and pepperoni.

Cover and bake at 350° for 20 minutes.

Uncover; bake 20-25 minutes longer or until golden brown.

Superbowl Pretzel Rings

Description

The perfect sweet and salty combo. Make as many or as few as you want, and it's ridiculously easy. Great for game day… or any day.

Ingredients

- 1 bag Pretzel Rings
- 1 bag Hershey's kisses or hugs
- 1 bag M & M's

Instructions

NOTE: It takes about 10 minutes to prep 50 of these. So, I based the 10 servings on 10 people eating 5 each.

Preheat the oven to 350F.

Line a baking sheet with parchment paper.

Place Hershey's Kisses on baking sheet and drop a pretzel ring over each one.

Pop them in the oven for 2 minutes. (Leave them in just until they get soft, but not until they melt. You want them to retain their shape.)

As soon as they come out of the oven, gently place an M&M on top of the Kiss and push down slightly to fill the pretzel with chocolate.

Stick the baking sheet in the refrigerator until they firm up. Store in an airtight container.

Tailgating Spicy Taco Cheese Ball

Description

It's fire hot and it's right up a man's alley for tailgating and parties. Best served with tortilla chips. Can store nicely for a week before serving."

Ingredients

- 3/4 cup dried parsley
- 4 cup shredded Mexican cheese blend
- 8 oz cream cheese softened
- 1/4 cup mayonaise
- 1 pack McCormicks Hot Taco seasoning mix
- 1/4 cup pickled jalapeno peppers chopped

Instructions

Sprinkle parsley in a shallow baking dish. Set aside.

Mix Mexican cheese blend, cream cheese, mayonnaise, taco seasoning, and jalapeno peppers in a large bowl until well blended.

Divide the mixture into 3 portions, and roll each portion into a ball.

Roll each ball in the parsley until completely covered.

Wrap individually with plastic wrap, and refrigerate for at least 2 hours, or overnight.

Notes

Can wrap one ball in cilantro.

Go easy on the dried parsley!!

Tomato Mozzarella Bites

Description

A great way to serve tomato mozzarella salad. Great presentation. Always a hit. You can find the bite-sized mozzarella at most supermarkets. If they are on the larger side, cut them in half."

Ingredients

- 20 grape or cherry tomatoes halved
- 10 fresh basil leaves cut in half
- 20 small balls of fresh mozzarella cheese
- 1/2 cup balsamic vinegar
- 1/4 cup olive oil

Instructions

Using a toothpick, spear a half of a tomato, a piece of basil, a mozzarella ball, and another half of a tomato.

Repeat with remaining ingredients.

Place on a serving dish and sprinkle with salt and pepper.

Mix the vinegar and oil together in a small bowl to serve as a dipping sauce.

Very Berry Brie

Description

Quick and delicious

Ingredients

- 1/2 cup sugar
- 2 tbsp water
- 1/2 cup fresh or frozen raspberries
- 1/2 cup fresh or frozen blueberries
- 1/2 cup fresh or frozen blackberries
- 1 tbsp cornstarch
- 2 tbsp *cold water
- 8 oz brie round sliced in half horizontally
- 1 bagel pieces and chips

Instructions

In a small saucepan, heat sugar and water until sugar is dissolved.

Add berries.

Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes.

Combine cornstarch and cold water until smooth; gradually stir into the pan.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Remove from the heat; let stand for 10 minutes.

Place bottom half of cheese in an ungreased ovenproof serving dish;

pour 1/2 cup berry mixture over cheese.

Top with remaining cheese and berry mixture.

Bake, uncovered, at 400° for 8-10 minutes or until cheese is softened.

Serve with chips.

Warm Swiss Bacon Bread

Description

I mean how can you go wrong with bread, butter, bacon, and cheese?

Ingredients

- 16 oz french bread
- 1/4 cup butter - melted - 1/2 stick
- 2 tsp mustard
- 1 tsp chives
- 8 oz swiss cheese
- 12 oz bacon

Instructions

Melt butter and stir in mustard and chives; set aside.

Slice bread into about 1 inch pieces without cutting all the way through the bread.

Using a pastry brush or spoon, spread butter mixture in the inside of each slice of bread.

Cut Swiss cheese into quarters and place one piece in between each of the slices.

Cut bacon strips in thirds, then lengthwise. Place a strip on each slice of bread.

Wrap in foil and bake at 400 degrees F for 20 minutes. Remove from oven and pull foil back, broil on low until bacon is crisp.

Notes

(Please note: The amount of bacon and cheese you'll actually use will depend on how big your loaf of bread is as well as how many loaves you use. You will not need all 8 oz of cheese or 12 oz of bacon, but this should give you plenty regardless. I'd recommend not cutting it all up in case you don't use it all.)

Whiskey Meatballs

Ingredients

- 1 lbs frozen meatballs
- 1 cup heaping Ketchup
- 1/2 cup packed brown sugar
- 1/4 cup bourbon whiskey
- 1 tsp fresh lemon juice
- 1 tsp worcestershire sauce

Instructions

NOTE: 1 bag of (1 pound) frozen meatballs is only about 18 to 20 larger size meatballs. That is perfect for a small get-together. But if you're going to a larger party, you might want to get TWO bags of meatballs, and in that case you would then DOUBLE the above recipe.

In a medium bowl, combine all ingredients except your meatballs. Mix up really well.

Place your frozen meatballs into your crock pot, and pour the whiskey sauce in on top. Mix it up all around so each meatball is coated with the whiskey sauce.

Now turn up the heat to high. Leave it on high for about an hour, stirring a couple times.

Once it appears that the meatballs have somewhat thawed, go ahead and turn your crockpot down to low for about 2 hours.

You don't want to burn all that wonderful whiskey sauce! That's the best part!