

Pizza Dip



Preparation Time: 10 minutes

Cooking Time: 15 minutes

Ingredients

Bag of Big Scoop Corn Chips
2 – 8oz Cream Cheese
Bag of Mozzarella Cheese
Bag of Pepperoni
A dash of oregano
1 ¼ cup of Sour Cream
Red Pepper Flakes to taste
½ bag of Sharp Cheddar Cheese

Recipe

Mix cream cheese, sour cream and a handful of sharp cheddar cheese and a little oregano and red pepper flakes. Layer on bottom of 8” casserole. Add layer of pepperoni cut in bite size pieces. Cover pepperoni layer with a mixture of mozzarella and the rest of the sharp cheddar cheese. Bake in oven at 350 degrees until cheese melts, browns and bubbles. Serve with corn chips.

Southwest Cheese Dip



Preparation Time: 10 minutes

Cooking Time: 7 minutes

Ingredients

Block of Velveeta Cheese
1 can of Rotel Tomatoes
1 can green chilies

Recipe

Melt cheese in microwave, add Rotel Tomatoes and green chilies – mix together, serve with corn chips!

Water Chestnut & Bacon Wraps



Preparation Time: 10 minutes

Cooking Time: 20 minutes

Ingredients

1 or 2 cans of water chestnuts
Dark brown sugar
1 lb of uncooked bacon – cut in half strips

Recipe

Drain water chestnuts, roll in brown sugar, wrap bacon around water chestnut and secure with toothpick. Bake at 350 degrees until bacon is crisp and brown. Fabulous & simple!

Tangy Meatballs



Preparation Time: 15 minutes

Cooking Time: 40 minutes

Ingredients

1 lb of hamburger
1 egg
½ cup Italian Breadcrumbs
¼ Parmesan Cheese

Sauce

1 bottle of chili sauce
1 can of cranberry sauce
1 tablespoon of dark brown sugar

Recipe

Mix meatball ingredients together, form 1" balls and brown in fry pan then drain. In saucepan, mix chili sauce, cranberry sauce and brown sugar – stirring until smoothly blended – add meatballs to sauce and simmer until meatballs are thoroughly cooked through. Everyone loves these meatballs!

**hint – you can use precooked, frozen meatballs from the grocery store*

Sausage, Spinach & Cheese Pinwheels

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Ingredients

1 Refrigerated puff pastry
1 Frozen Spinach Souffle
1 lb of cooked sausage crumbled
1 cup Italian breadcrumbs
¼ cup Parmesan Cheese
1 cup of chopped mushrooms – crimini or bella

Recipe

Roll out puff pastry into large rectangle. Heat Spinach Souffle until soft enough to spread. Cook sausage crumbled until brown and drain. Brown chopped mushroom and set aside. Spread spinach soufflé over puff pastry, now crumble sausage over the spinach, mix the breadcrumbs, parmesan cheese and mushrooms and spread over the sausage. Now take and roll the puff pastry (shorter side) with ingredients inside into a log. Refrigerate for about an hour to set. Take log and slice into 1 inch pinwheels, place on cookie sheet and bake at 375 degrees (about 15 mins) until brown and bubbly. Yum!

Guacamole



Preparation Time: 15 minutes

Ingredients

6 ripe avocados, chopped*
1 bunch of fresh cilantro, chopped
3 cloves garlic, diced
1 ripe tomato, seeded and chopped
1 small onion (white or red), diced
1 jalapeño, seeded and diced
Juice of 1 lime
Salt & pepper

Recipe

With a fork, roughly mix ingredients together until well combined. Do not overcrush the avocado. The goal is to keep the mixture slightly chunky. Taste before serving and add extra lime juice and salt if needed. Serve with tortilla chips.

To store, squeeze lime or lemon juice all over the top of the guacamole. Do not stir. Push a piece of plastic wrap down onto the surface so that it is in direct contact with the entire top area of the dip. Remove wrap and stir when ready to serve.

*The easy way to chop an avocado

1. Cut the avocado in half lengthwise, using the avocado pit as a pivot point.
2. Keeping your hands away from the avocado, hack the knife into the avocado pit (the middle of the knife should connect with the middle of the avocado pit).
3. Hold the avocado with one hand and twist the knife with the other to remove the avocado pit.
4. Moving your fingers from the dull side of the knife toward the avocado pit, pinch the avocado pit off of the knife.
5. To slice the avocado, cup the avocado in the palm of your hand and gently slice lengthwise—don't cut through the skin.
6. To cube the avocado, gently slice crosswise—don't cut through the skin.
7. Scoop the avocado meat out with a spoon.