

### **Buffalo Chicken Dip**

2 12.5oz Cans of Chicken (drained and chopped)  
2 8oz Cream Cheese  
1 cup Mild Cheddar Cheese (Shredded) 1 cup Medium Cheddar Cheese (Shredded)  
1/2 cup Ranch Dressing  
1 pkg Dry Ranch Mix  
1/2 cup Franks Hot Sauce Original

Combine all ingredients except the chicken in Crock Pot until melted and smooth. Once sauce is smooth, pour chicken into sauce and combine. Cook for 1 to 2 hours until bubbling.

Serve with Tortilla Chips, Pita Chips, Fritos, Crackers

### **Flamin' Cajun Ribslets**

3 lbs pork loin back ribs  
1 T Cajun seasoning  
1 C bottled chili sauce  
1 med onion, finely chopped  
1 serrano pepper, seeded and finely chopped  
2 T quick-cooking tapioca, crushed  
1 t finely shredded lemon peel  
1 T lemon juice  
1 – 2 t bottled hot pepper sauce

Sprinkle ribs with Cajun seasoning; rub in with your fingers. Cut ribs into single rib portions.

Place ribs in a 3.5 – 4 qt slow cooker.

In a medium bowl combine chili sauce, onion Serrano pepper, tapioca, lemon peel, lemon juice and hot pepper sauce. Pour sauce over ribs.

Cover and cook on low-heat setting for 5 to 6 hours or on high-heat setting for 2 ½ to 3 hours.

Serve immediately or keep covered on warm or low heat setting for up to 2 hours. If desired, sprinkle with parsley.

### **Seven Layer Dip**

Large can refried beans  
1 pkg. taco seasoning mix  
8 oz. sour cream  
4 T mayonnaise  
2 tomatoes (chopped)  
8 oz. shredded cheese  
Small can sliced black olives  
Green onions (chopped)  
Shredded lettuce

1<sup>st</sup> layer – refried beans  
2<sup>nd</sup> layer – mix together taco mix, sour cream and mayonnaise  
3<sup>rd</sup> layer – cheese  
4<sup>th</sup> layer – lettuce  
5<sup>th</sup> layer – tomatoes  
6<sup>th</sup> layer – olives  
7<sup>th</sup> layer – green onions

### **Meatballs**

1 12 oz jar of Chili Sauce  
1 cup grape jelly  
2 24 count Italian Meatballs

Combine Chili Sauce & Jelly in Crock Pot until smooth. Pour frozen meatballs into sauce and cook for 2 to 3 hours until hot and sauce is bubbling.

### **Smoked Paprika Dip**

8 ounces Greek yogurt  
8 ounces mayonnaise  
1 chipotle pepper  
3 Tbsp. Smoked Paprika

Combine all the above ingredients in a blender or food processor. Blend well. Add more paprika or chipotle to taste.

## **Marinated Cheese**

1 (8 oz.) block sharp cheddar cheese

1 (8 oz.) package cream cheese

### **Marinade:**

1/2 c. olive oil

1/2 c. white wine vinegar

3 T. chopped fresh parsley

3 T. minced green onions

3 cloves garlic, minced

1 (2 oz.) jar diced pimiento, drained

1 tsp. sugar

3/4 tsp. dried basil

1/2 tsp. salt

1/2 tsp. freshly ground pepper

Combine all marinade ingredients in a jar; cover tightly and shake vigorously. Set aside.

Make sure cheeses are well-chilled (I put them in the freezer for about 15 minutes). Cut block of cheddar in half lengthwise; then cut crosswise into 1/4"-thick slices. Set aside. Cut the cream cheese, following the same procedure. Arrange cheese slices alternately in a shallow baking dish, standing slices on edges.

Pour marinade over cheese slices. Cover and refrigerate at least eight hours.

## **Goat Cheese & Olive Dip**

11 ounces fresh goat cheese

3/4 cup light cream

1 cup pitted Calamata olives, chopped roughly

1 cup green olives, chopped roughly

1 sprig fresh thyme leaves

In a small bowl, mix the goat cheese and cream together until smooth and able to be spread easily.

Spread 1/3 of the cheese into the bottom of a clear glass bowl. Next, sprinkle the chopped Calamata olives otop; make sure to arrange the olives all the way around to the walls of the bowl, so that the presentation is most attractive. Spread another layer of goat cheese on top of the Calamata olives. Top that layer with the green olives. Finish the dish by spreading the remaining cheese on top of the green olives. Smooth the top surface. OR, add all ingredients to a food processor and blend.

Refrigerate for at least 2 hours. Sprinkle the fresh thyme on top for garnish and serve at room temperature with an arrangement of crisp flatbread, crackers or crusty bread.

### **Roasted Red Pepper Dip**

3/4 cup pomegranate juice or 4 teaspoons of pomegranate molasses  
1/2 cup walnuts  
3 tablespoons unseasoned bread crumbs  
1 tablespoon lemon juice  
1 (16-ounce) jar roasted red peppers, drained  
1/4 teaspoon cayenne pepper  
1/4 teaspoon ground cumin, plus more for garnish  
1 tablespoon olive oil, plus 1 teaspoon for garnish  
Salt

Put the pomegranate juice, into a small saucepan and bring to a boil. Reduce the heat to medium and simmer, uncovered, until juice is reduced to about 2 tablespoons, about 6 minutes. Set aside to cool and thicken.

Toast the walnuts in a dry skillet over a medium-high heat until fragrant, about 2 minutes. Set aside to cool.

Put the walnuts and bread crumbs into a food processor and process until finely ground. Add the reduced pomegranate juice or pomegranate molasses, lemon juice, red peppers, cayenne pepper and cumin and process until smooth. With the processor on add the olive oil in a thin stream. Season with salt to taste. Sprinkle with cumin and olive oil and serve.

Serve with pita toasts.

### **Jalapeno Cranberry Dip**

8 ounces light cream cheese  
6 ounces fresh or frozen cranberries  
1/2 jalapeno pepper, seeded and diced  
juice of 1 lime  
handful of cilantro, chopped  
3 green onions, cut into thirds  
1/4 cup sugar

Throw all ingredients into the food processor. Pulse until combined.

Serve with crackers, as a sandwich spread or with celery sticks

### **Chocolate Rum Balls**

1 (9-ounce) package chocolate wafers, crushed  
1 cup finely chopped pecans  
1 cup sifted powdered sugar  
1/4 cup dark rum  
1/4 cup honey  
Additional sifted powdered sugar

Combine first 3 ingredients in a large bowl; stir in rum and honey. Shape mixture into 1-inch balls, and roll in additional powdered sugar. Store balls in an airtight container in the refrigerator up to 1 month.

### **Pecan Tassies**

1 cup packed brown sugar  
1/2 cup butter, melted  
2 large eggs  
1 teaspoon vanilla extract  
1 cup chopped pecans  
1/2 cup all-purpose flour  
Pecan halves for garnish, optional

Preheat oven to 375 degrees F. Coat miniature muffin tins with cooking spray. In a medium bowl, combine brown sugar, butter, eggs, and vanilla, beating with a wire whisk until smooth. Stir in pecans and flour. Spoon batter into prepared muffin tins, filling each cup to within 1/8-inch from top. Place a pecan half in center of batter, if desired.

Bake 12 minutes, or until lightly browned. Cool in pans on wire racks 1 minute. Run a knife around the edge of each muffin cup to loosen. Remove from pans; cool completely on wire racks.

### **Chocolate Snow Drops**

- 1 (1-pound 2-ounce) package cream-filled chocolate sandwich cookies
- 1 (8-ounce) package cream cheese, softened
- 2 packages white chocolate chips

Line baking sheets with wax paper.

In a food processor, finely crush sandwich cookies. Add cream cheese and process until thoroughly mixed. Roll into 1/2-inch balls and place on prepared baking sheets. Freeze 30 minutes.

Place white chocolate chips in a large microwave-safe bowl and microwave 1 minute. Stir and continue to microwave at 15-second intervals until candy is melted and smooth. Do not overheat.

Using a toothpick to hold onto the chocolate balls, dip each ball into melted chocolate until evenly coated. Shake off excess coating and return to prepared baking sheets. Keep refrigerated.

### **Red Velvet Snowballs**

- 1 cup butter, softened
- 1 cup powdered sugar plus extra for rolling
- 1 tsp almond extract
- 2 tbsps unsweetened cocoa powder
- 1 tbsp red food coloring
- 2 cups flour
- 1 cup chopped pecans, toasted

Preheat the oven to 325 degrees and line a baking sheet with parchment. Cream together the butter and powdered sugar. Mix in the almond extract, food coloring and cocoa powder. Once incorporated, add the flour and pecans.

Roll into generous 1-inch balls and bake for 20 minutes. Let cool for a couple of minutes and then, while still warm, roll into powdered sugar.

(I followed the recipe exactly but next time I would omit the almond extract or use less than listed above.)

## **Pomegranate Champagne Punch**

2 cups champagne (1 bottle)

1 cup pomegranate juice (app. 2 cups)

1 cup seltzer (1 bottle)

1/2 cup citrus vodka (app. 1 cup)

Combine champagne, pomegranate juice, seltzer and vodka in a large bowl or pitcher. Add pomegranate arils and pomegranate juice ice cubes for garnish. (We didn't have a measuring cup and didn't want leftovers so ( ) indicates what we actually did. We found this a little tart so we added sugar to taste. A sweet champagne should accomplish the same thing. Makes 6 servings. The measurements in ( ) were an attempt to increase the servings.