

## **Molasses-Lime Meatballs**

### **Ingredients**

1 tsp crushed red pepper  
6 Tbsp molasses (I used sorghum)  
¼ C soy sauce  
2 Tbsp lime juice

### **Preparation**

Put prepared or purchased meatballs in slow cooker on low for 4 – 5 hours or high for 2 – 2.5 hours. In a small bowl whisk together crushed red pepper, molasses, soy sauce and lime juice. Pour over meatballs and toss gently to coat. Serve immediately or keep warm on warm or low heat.

## **Perfect Lil Smokies**

### **Ingredients**

2 (16 oz) packages of Little Smokies sausages  
1 C brown sugar  
½ C ketchup  
¼ C Dijon mustard (I used tangy)

### **Preparation**

Mix brown sugar, ketchup and Dijon mustard in a medium saucepan and bring to a boil on medium heat (to travel easily, I put the ingredients in a pint jar, shook it and then put it in the microwave on high for 60 seconds). Pour sauce over smokies and simmer over low heat for 30 – 45 seconds or heat in crockpot on low setting.

## **Red Curry Chicken Wings**

### **Ingredients**

3 lbs chicken wings (about 16)  
¼ C unsweetened coconut milk  
2 Tbsp fish sauce (soy sauce or Worcestershire sauce may be substituted but I recommend having a good fish sauce on hand at all times)  
2 Tbsp red curry paste (found on the international aisle)  
1/3 C finely chopped onion (1 small)  
2 Tbsp cornstarch  
¼ C finely shredded fresh basil (I skipped this)

### **Preparation**

Preheat broiler. Place wing pieces in a single layer on the unheated rack of a foil-lined broiler pan. Broil 4 to 5 inches from the heat for 10 to 12 minutes or until chicken is brown, turning once. Drain off fat.

In a bowl combine all other ingredients. Add wing pieces and sauce to 3.5 to 4 quart slow cooker, cover and cook on low-heat for 3 – 4 hours or high-heat for 1.5 – 2 hours.

## Tortilla Roll Up Christmas Tree

### Ingredients

- 1 lb sliced cooked ham, cut in 1/2" strips
- 6 oz cream cheese, whipped
- 6 slices sharp cheddar cheese, cut in quarters lengthwise
- 1 red bell pepper, sliced into thin strips (see hint below)
- 6 6 inch spinach flour tortillas (I could only find 8 inch spinach tortillas which alters construction slightly)

### Preparation

Spread an even, thin layer of cream cheese over the entire surface of the tortilla. Place two strips of ham side by side along the lower third of the tortilla so they extend from one end of the tortilla. Line both sides of the ham strips with two strips of red pepper and two strips of cheese; six strips total. Fold tortilla edge over entire contents and roll tightly. Cut into 1" pinwheels. Stack layers of pinwheels in rings, one on top of another, decreasing the size of each ring until you reach the top of the tree. Dress with cranberries, sprigs of fresh herbs or greens, cutouts of red or yellow pepper, etc.

Hint: To make long strips of red pepper, cut the top and bottom from the pepper. Using kitchen shears cut a thin slice around the pepper in a spiral motion. This gives you a long strip which can be cut to the length needed to fit on the tortilla.

## Crudite Christmas Tree

### Ingredients

- 1 large bag of broccoli florets
- 1 head of cauliflower
- 1 - 2 red peppers
- 1 yellow pepper
- Small bag of baby carrots
- Red and yellow grape tomatoes
- Pearl onions

### Supplies

- 1 styrofoam cone, covered in plastic wrap
- 1 box round toothpicks
- Canapé cutters



### Preparation

Wrap cone in plastic wrap. Some instructions say hot glue it to a disposable platter but the finished weight is enough to hold it in place. Cut stems of broccoli florets short and straight and as uniform as possible. Stick toothpicks into the broccoli stem and into the tree working in layers and leaving space for "ornaments" of carrots, onions, pepper pieces and tomatoes, stick the other end of the toothpick into the cone. To make red pepper garland, cut the top and bottom off the pepper. Starting at one end, using kitchen shears, cut in a spiral around the pepper giving you a long strip of pepper. Cut additional small pieces which are easier to pull off and eat. To make the star, cut a piece of yellow pepper and use the canapé cutter to cut out the star. (If you have trouble getting it to cut the pepper, roll a rolling pin across it several times.) Place the tree in the center of a tray and cover the exposed tray with cauliflower "snow" and white veggie dip.

## Turkey Sausage Balls

(Note: This is an adaptation of the traditional pork sausage ball recipe with cheddar cheese. The first attempt at this tasted very good but did not hold its shape well. Below has been amended for what will be my next trial run.)

### Ingredients

1 1 lb package of ground turkey sausage, room temperature  
1 1 lb package of pepperjack cheese, grated, room temperature  
3 1/2 C Bisquick  
Red pepper flakes to taste

### Preparation

Preheat the oven to 375. Spray a baking sheet with cooking spray (suggest lining with foil and using the spray on it also). Combine all ingredients in the bowl of a stand mixer and mix well (or use your hands). If the mixture is too moist (it should be a little crumbly) add more Bisquick ¼ cup at a time. Form into 1 inch balls, rolling it between the palms of your hands. Place the balls on the baking sheet. Bake for 18 to 20 minutes or until golden brown. To prevent sticking, move the balls with a spatula halfway through cooking.

## Snowman Cheese Ball

### Ingredients

3 8 oz packages cream cheese, softened  
4 cups shredded cheddar cheese (16 ozs)  
2 Tbsp basil pesto  
1 Tbsp grated onion  
¼ tsp yellow mustard  
2 drops red pepper sauce (2 drops is NEVER enough)  
1 container (4 oz) whipped cream cheese, softened (and this is important)

### Preparation

Mix 3 packages of cream cheese and the cheddar cheese; divide into 3 equal parts. Combine 2 parts to equal two-thirds of mixture (this does not have to be precise, in fact, err on the side of greater than two-thirds – this is the body), mix in pesto. Mix onion, mustard and pepper sauce into remaining one-third mixture (this is the head). Note, our group liked the pesto flavored part much better so next time I plan to skip the onion, mustard and pepper sauce and add 3 Tbsp (or more) pesto to the whole thing.

Cover each cheese mixture and refrigerate about 4 hours or until firm enough to shape. Shape each cheese mixture into a ball. Wrap each ball, label and freeze (up to 1 month).

About 12 hours before serving, remove balls from freezer. Thaw in wrappers in refrigerator.

Arrange balls on serving plate with smaller ball on top for head of snowman. Frost snowman with whipped cream cheese before serving. Decorate as desired. Serve with crackers. Store covered in refrigerator.

Decorations: I used black olives cut with a straw for the coal eyes, mouth and buttons. Use a milkshake straw for larger coal pieces (I didn't have one so he looks a little beady-eyed to me, whittle down a baby carrot for his nose, asparagus arms, rosemary and dried cranberries for his crown. I used one leaf of a red cabbage trimmed around the edges with kitchen shears for his scarf.



# Sopapilla Cheesecake

## Ingredients

2 cans of crescent rolls

1 1/2 cups sugar

1 teaspoon vanilla

1 teaspoon cinnamon

2 (8 oz.) packages cream cheese, softened

1 stick butter

## Preparation

Preheat oven to 350 F. Press 1 can of crescent rolls into bottom of 9 X 13 inch pan. Mix cream cheese, 1 cup sugar and vanilla until creamy. Spread over rolls in pan. Cover with other can of rolls. Melt butter and stir in rest of sugar and cinnamon. Pour over top. Bake for 30 minutes. Can be served warm or room temperature.