

Appetizers and Snacks



Grandma and Stacy

Grandma,

You are truly the heart and soul of this family! That phrase is used so freely, but it truly represents the greatest gift you have given each one of us. You have always sacrificed yourself and your time to show us how much you love us and how much our family means to you. Your heart has always shown us the meaning of unconditional love and joy, and that lives in each one of us. We share such a special bond in our family, and I have come to realize just how rare that is in our crazy messed up world. You taught us all the value of God, family, and celebrating with the ones you love. I know I would not be the wife, the mother, or the person I am today without you, and I thank you for that! This cookbook represents much more than food for all of us. It is a gift of love and

*comfort and memories that we will all cherish forever. I hope you
will take pride in knowing that you broke the mold when it comes
to “Soul Food!”*

*I love you.
Stacy*



Appetizers and Snacks



*Lou Horany
2007*

Dill Dip

Patricia Cooper

2 cups Hellmann's mayonnaise	3 Tbsp. chopped onion
2 cartons (2 cups) sour cream	1 Tbsp. dried parsley flakes
1 Tbsp. Lowry's seasoned salt	1 Tbsp. dill weed

Mix together and chill. Serve with veggies.

Cucumber Dip

Stephanie Collins

This recipe is from Southern Living.

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|--|-----------------------------|
| 5 small cucumbers, unpeeled | ½ cup mayonnaise |
| ½ cup rice vinegar | 2 tsp. chopped fresh chives |
| 1 tsp. kosher salt | Fresh chives for garnish |
| 1 tsp. garlic salt, divided | Pita chips |
| 2 packages (8 oz. each) cream cheese, softened | |

Grate cucumbers into a medium bowl. Toss with rice vinegar, salt, and ½ teaspoon garlic salt. Cover and chill 8 hours. Drain cucumber mixture well, pressing between paper towels.

Beat cream cheese, mayonnaise, and remaining ½ teaspoon garlic salt at medium speed with an electric mixer 1 to 2 minutes or until smooth. Stir in cucumber mixture and chives. Cover and chill at least 1 hour. Garnish, if desired, and serve with pita chips. *Makes 3 cups.*

Artichoke Dip

Patricia Cooper

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|---------------------------------|--------------------------------|
| 1 can artichoke hearts, chopped | 1 can green chiles |
| 1 cup mayonnaise | 1 clove garlic, minced |
| 1 cup shredded Parmesan cheese | Diced tomatoes and green onion |

Mix all ingredients together except green onion and tomato. Bake at 350° for 20 to 25 minutes. Garnish with tomato and green onion.

Spinach Artichoke Dip

Nancy Hildebrant

Incredible, low-fat appetizer. Perfect for any party or appetizer for a great meal. Very creamy, cheesy, and fully of robust flavor.

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|---------------------------------|---|
| 2 cups mozzarella cheese | 1 (14 oz.) can artichoke hearts,
drained and chopped |
| ½ cup nonfat sour cream | 1 (8 oz.) pkg. reduced-fat
cream cheese |
| ¼ cup grated Parmesan
cheese | 1 (8 oz.) pkg. fat-free cream
cheese |
| ¼ tsp. black pepper | 5 oz. frozen chopped spinach |
| 3 cloves garlic, crushed | Tortilla chips |

Preheat oven to 350°. Combine 1 ½ cups mozzarella cheese, sour cream, 2 tablespoons Parmesan, and next 6 ingredients. Blend well.

Spoon mix into baking dish. Sprinkle with ½ cup mozzarella and 2 tablespoons Parmesan cheese. Bake for 30 minutes. Serve with tortilla chips or browned pita wedges. *Makes 6 servings.*

Spinach Cheese Dip

Traci Horany

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|---|---|
| 1 (10 oz.) pkg. frozen chopped
spinach, thawed and well
drained | 2 cans Ro-Tel, 1 drained and
1 undrained |
| 1 (8 oz.) pkg. cream cheese,
room temperature | 12 oz. Mexican blend grated
cheese |
| ½ white onion, chopped | ⅓ cup sour cream |
| ⅛-¼ cup fresh or canned
jalapeños, chopped | ½ tsp. chili powder |
| | ¼ tsp. cumin (optional) |

Combine all and bake at 350° for 30 minutes until hot and bubbly. (Can also put all ingredients in crockpot.)

Savory Strawberry & Spinach Dip

Jessica Hildebrandt

6 oz. reduced fat cream cheese	1/3 cup thinly sliced scallions
4 oz. crumbled Feta cheese (may substitute reduced fat)	1 cup chopped, fresh spinach
1/4 tsp. grated lemon zest	1 cup chopped, fresh strawberries
3 Tbsp. chopped walnuts	Dash of freshly ground black pepper

Preheat oven to 350°. Spray a 6-cup oven-safe casserole dish with nonstick cooking spray. Set aside.

Mix all ingredients in a medium-large bowl until combined. Transfer mixture to prepared baking dish and bake for approximately 25 minutes until bubbly and slightly browned on top. Remove and let stand for about 5 minutes. Serve warm with whole-grain crackers or pita chips. *Makes approximately 6 servings.*

Tomatillo Salsa

Traci Horany

Good as a salsa with chips or served over any white broiled fish!

3/4 lb. tomatillos, husked, rinsed, and chopped	1/2 cup packed coarsely chopped fresh cilantro stems and leaves (optional)
1 jalapeño pepper	Juice of 1 lime
2 cloves garlic, peeled	1/2 tsp. salt
1/4 cup chopped white onion	1/2 tsp. coarsely ground black pepper

Put tomatillos, pepper, and garlic on a rimmed baking sheet and broil 5 inches from heat, turning occasionally, until lightly charred, 7 to 8 minutes. Let cool. Remove stem from pepper and discard. Put tomatillos, pepper, garlic, onion, and cilantro in a food processor and pulse until coarsely chopped. Transfer to a medium bowl; stir in lime juice, salt and pepper.



Grandma, Dylan, Joey and Jessie Lundy

Asiago and Sun-dried Tomato Dip

Stephanie Collins

3 Tbsp. chopped sun-dried
tomatoes (not oil-packed)

1 cup water

1 pkg. (3 oz.) cream cheese,
softened

$\frac{1}{2}$ cup finely shredded Asiago
cheese (2 oz.)

$\frac{3}{4}$ cup sour cream

$\frac{1}{4}$ cup thinly sliced green
onions (4 medium)

In small bowl, mix tomatoes and water; let stand 30 minutes. Drain thoroughly. In 3-cup microwavable ceramic fondue pot, mix tomatoes, cheeses, sour cream and onions. Microwave uncovered on medium for 3 minutes, stirring every minute, until cheese is melted. Place fondue pot on stand with candle to keep dip warm. I just serve after it is melted in microwave. Serve dip with assorted vegetables or baguette slices.

Sun-Dried Tomato Dip

Traci Horany Bayer

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| ¼ cup sun-dried tomatoes in oil, drained and chopped (8 tomatoes) | ½ cup mayonnaise |
| 1 package (8 oz.) cream cheese, at room temperature | 10 dashes of Tabasco sauce |
| ½ cup sour cream | ½ to 1 tsp. kosher salt |
| | ¾ tsp. pepper |
| | 2 green onions, thinly sliced (white and green parts) |

Purée tomatoes, cream cheese, sour cream, mayonnaise, Tabasco sauce, ½ teaspoon salt and pepper in a food processor. Taste for seasoning and add additional salt, if desired. Add green onions and pulse 2 or 3 times to incorporate. Serve at room temperature with Sesame Seed Breadsticks.

Chile Rellenos Dip

Traci Horany Bayer

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| 1 cup chopped ripe black olives | 5 to 6 pickled jalapeños, seeded and chopped |
| 3 medium tomatoes, chopped | |
| 6 to 8 green onions (white and green parts), chopped | 3 Tbsp. olive oil |
| | 1 ½ tsp. vinegar |
| | 1 tsp. garlic salt |

Mix all ingredients in a large bowl and refrigerate up to 24 hours for flavors to blend. Serve with tortilla chips.

Fiesta Dip

Krystal Cooper

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|---|------------------------------|
| 2 packages (8 oz. each) cream cheese | ½ cup bacon, chopped |
| 1 package Hidden Valley Fiesta Ranch dressing mix | ½ cup green onion, chopped |
| | ½ cup diced jarred jalapeños |

Mix all ingredients together and serve with Fritos or other chips.

Corn Dip

Stacy Lundy

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|---|--------------------------------------|
| 2-3 green onions | 1 cup mayonnaise |
| 2 cans Mexicorn, drained | 1 small can green chiles,
drained |
| 8-10 oz. grated cheese (Colby,
Jack/Cheddar) | 2-3 jalapeño peppers, sliced |
| 1 cup sour cream | Cilantro |

Mix all together. Chill. Great with Fritos.

Natalie's Dip

Natalie Horany

This recipe is super yummy and easy! People practically lick the bowl clean when I serve it at parties!

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|-----------------------|------------------------------|
| 2 blocks cream cheese | 1 lb. ground beef or sausage |
| 1 can Ro-Tel | |

Cook beef/sausage until done; drain. Melt cream cheese and Ro-Tel in microwave; add beef or sausage. Serve warm with chips.

Salmon Dip

Krystal Cooper

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|-----------------------------------|------------------------|
| 1 package (8 oz.) cream
cheese | 1 tsp. horseradish |
| ½ cup sour cream | ½ tsp. salt |
| 1 Tbsp. lemon juice | ¼ tsp. pepper |
| 1 Tbsp. fresh chopped dill | 4 oz. of smoked salmon |

Mix all ingredients together and serve with crackers.



Buffalo Chicken Dip

Stephanie Collins

(From 300 Best Casseroles)

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|------------------------------------|--|
| 2 lbs. boneless chicken breasts | 1 (16 oz.) bottle blue cheese dressing |
| ¼ cup crumbled blue cheese | |
| 1 cup hot wings dipping sauce | 2 cups shredded extra sharp Cheddar cheese |
| 1 lb. cream cheese, cut into cubes | |

Place chicken breasts in a saucepan and cover with water. Bring to a simmer over medium heat. Reduce heat and simmer for about 15 minutes or until no longer pink. Drain well and let cool. Shred chicken with a fork.

Layer shredded chicken in a 9x13-inch greased baking dish. Sprinkle evenly with crumbled blue cheese. Pour dipping sauce evenly over top.

In a large saucepan, combine cream cheese and blue cheese dressing. Heat over medium heat, stirring, until smooth and hot. Pour evenly over chicken mixture.

Bake for 30 minutes at 350° or until bubbly. Sprinkle Cheddar cheese on top and bake an additional 10 minutes or until cheese is melted. Let cool 10 minutes. Serve with tortilla chips and celery sticks!

8 Appetizers and Snacks

Killer Queso

Heather Mooty

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|------------------------------|----------------------------------|
| 1 lb. ground sausage | 1 can corn, drained |
| 2 lb. Velveeta cheese, cubed | 1 small can chopped black olives |
| 1 can cream of mushroom soup | 1 can Ro-Tel, drained |

Brown and drain ground sausage and set aside. Dump Velveeta and remaining ingredients in crockpot. Pour hot sausage on top of Velveeta mixture. Turn crockpot to "low" setting and allow to warm for approximately 60 to 90 minutes, stirring after every half hour. If you're pressed for time, you can warm on "high" heat setting, and it'll be ready in about 30 minutes. Make sure to keep crockpot on "warm" when heated through to avoid the gross film that sometimes can collect on the top of queso.

Hummus

Grandma's recipe

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|--------------------------------------|--------------------------|
| 3 cans garbanzo beans
(chickpeas) | $\frac{2}{3}$ cup tahini |
| 6 cloves garlic, crushed | 1 tsp. salt |
| | 1 cup lemon juice |

Drain chickpeas (you can reserve a little juice if you need to add for a thinner hummus). Add to all other ingredients and blend in food processor. For variation add 3-5 sun-dried tomatoes packed in oil before processing.

I like mine to be very lemony, so you can start out with a little less lemon and add to taste. Enjoy!

Spicy Black Bean Hummus

Stephanie Collins

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|---------------------------|---|
| 1 clove garlic | 1 (15 oz.) can black beans,
rinsed and drained |
| 2 Tbsp. fresh lemon juice | 1 small jalapeño, chopped |
| 1 Tbsp. tahini | Dash of crushed red pepper |
| 1 tsp. cumin | 2 tsp. extra-virgin olive oil |
| ¼ tsp. salt | Dash of ground pepper |

Place garlic in a food processor; process until finely chopped. Add lemon juice, tahini, cumin, salt, black beans, jalapeño pepper; process until smooth. Spoon bean mixture into a medium bowl and drizzle with extra-virgin olive oil. Sprinkle with ground red pepper. Serve with pita chips.

Sweet Potato Hummus

Megan Hildebrandt

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| 1 large sweet potato, cooked
with skin on | 1 tsp. cumin |
| 1 can garbanzo beans, drained | 2-3 oz. feta cheese |
| 3-4 Tbsp. olive oil | 3-4 Tbsp. Kalamata olives |
| 1-2 cloves garlic | ¼ cup toasted pecans or
walnuts (reserve some for
top) |
| Juice of 1 lemon | |

Blend all ingredients in food processor. Adjust taste as desired. Let flavors blend about 1 hour before serving. Top with toasted nuts. Serve with pita chips, veggies, or flour tortilla chips.



Dax and Jason

Bobby's Hot Sauce

Bobby Collins

1 (28 oz.) can whole tomatoes
*(I strongly prefer the Muir
Glenn Organic Fire
Roasted)*

½ purple onion, chopped

½ white onion, chopped

3 jalapeño peppers*, chopped

¾ green bell pepper, chopped

1 tsp. chipotle-flavored

Tabasco sauce

3-4 cloves garlic, to taste

1 tsp. fresh lime juice

1 Tbsp. vegetable oil

1 Tbsp. salt

Cilantro – as much as you want

*(I "guess" I probably use
the equivalent of a
tablespoon)*

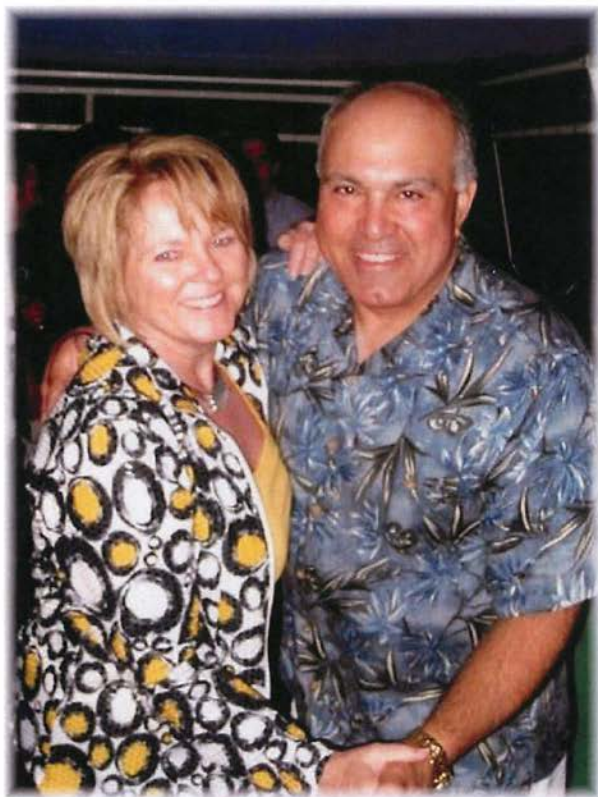
Pace chipotle hot sauce

*(optional) – I have started
adding about ¼ to ⅓ cup
(dry measuring cup)*

*Cut out some of the ribbing and seeds if you want to make it less "hot". If you want it extra hot, add 1 Serrano pepper.

Enjoy!!!

Add above ingredients to food processor and blend to desired chunkiness.



Mark and Connie

Black Bean Salsa

Connie Horany

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|------------------------------------|-----------------------------------|
| 2 cans black beans, drained | 4 large green onions, chopped |
| 1 (4 oz.) can chopped black olives | 2 cloves garlic, chopped |
| 1 (4 oz.) can chopped green chiles | 2 Tbsp. olive oil |
| 2 medium tomatoes, chopped | 1 Tbsp. + 1 tsp. red wine vinegar |
| | Dash seasoning salt |

Mix all ingredients and chill before serving.

Texas Caviar

Lindsey Pilarczyk

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| 2 lbs. shelled black-eyed peas,
cooked, or 4 cups cooked –
frozen, dried, or canned | ¾ cup vegetable oil |
| ½ cup chopped green onions
(tops and bottoms) | ¼ cup vinegar |
| ½ cup diced purple onion | 1 tsp. chopped fresh oregano
or ½ tsp. dried |
| 1 cup diced tomato | 1 tsp. chopped fresh basil
or ½ tsp. dried |
| 2 cloves fresh garlic, minced | ½ tsp. salt |
| 1 medium jalapeño, seeded
and diced | ½ tsp. freshly ground pepper |

Rinse and drain black-eyed peas. Add onions, tomatoes, garlic, and jalapeño. Cover with oil, vinegar, and seasoning, and mix thoroughly. Refrigerate immediately and let marinate for at least 6 hours, stirring occasionally. Drain marinade and serve chilled.

White Queso

Nancy Hildebrandt

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|--------------------------------------|-------------------|
| 1 lb. cream cheese | 1 cup verde sauce |
| 1 white onion | 1 tsp. cumin |
| 1 cup green chiles (fresh
frozen) | Cilantro |
| | Salt and pepper |

Cook onion 2 to 3 minutes first. Add rest of ingredients and heat until melted.

Fruit Dip

Patricia Cooper

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|-----------------------------|---------------------|
| 1 (8 oz.) pkg. cream cheese | 1 Tbsp. brown sugar |
| ½-1 can Eagle Brand milk | 1 tsp. vanilla |

Blend and serve with fruit slices.

Pumpkin Pie Dip

Nancy Hildebrandt

This is different and really delicious. Great for Fall parties.

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|--|------------------------|
| 1 (8 oz.) pkg. cream cheese,
softened | 1 tsp. ground cinnamon |
| 2 cups powdered sugar | ½-1 tsp. ground ginger |
| 1 (15 oz.) can pumpkin pie
filling | Apples, sliced |
| | Gingersnaps |

Beat cream cheese and sugar at medium speed with an electric mixer until smooth. Add pie filling, cinnamon, and ginger, beating well. Cover and chill 8 hours. Serve with gingersnaps and apple slices. *Makes 3 cups.*

Tomato Tart

Traci Horany

Delicious, light appetizer... kind of like a pizza!

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| 8 (9x14-inch) frozen phyllo
sheets, thawed | ½ red onion, very thinly sliced |
| ⅓ cup grated Parmesan
cheese | ¾ lb. cherry tomatoes, halved |
| ¾ cup shredded Italian cheese
blend | ½ tsp. garlic salt |
| | ¼ cup assorted chopped fresh
herbs (<i>whatever you have –
I've used basil and parsley</i>) |

Work with 1 phyllo sheet at a time, keeping remaining phyllo covered with a damp towel to prevent from drying out.

Place 1 phyllo sheet on a greased baking sheet. Sprinkle with 2 teaspoons of Parmesan. Repeat with remaining phyllo and Parmesan to make 8 layers. Layer the top with onion, tomatoes, garlic salt, and Italian cheese blend. Bake at 400° until the tart is well browned at the edges and the tomatoes soften, about 16 to 18 minutes.



Stacy, Jessica, Traci, Patricia, Nancy, Lindsey, Megan

Mediterranean Pizza

Jessica Hildenbrandt

Crust:

1 double pie crust
 ¼ cup grated Parmesan
 cheese

Cheese Spread:

4 oz. light cream cheese
 1 (14 oz.) can marinated
 artichoke hearts, chopped
 and divided
 4 oz. feta cheese
 ½ tsp. Italian seasonings
 1-2 cloves fresh garlic, minced

Toppings:

Fresh tomatoes
 Toasted pine nuts
 Chopped green onion
 Olives
 Cucumbers
 Whatever else you have

Roll out bottom of pie crust and sprinkle with cheese. Put other pie crust on top and bake according to package directions.

Mix cream cheese, half of artichoke hearts, feta, seasonings, and garlic together and spread on top of baked pie crust. Top this mixture with the other half of artichoke hearts and any of the toppings. Cut and serve.

Baked Goat Cheese

Bobby Collins

8 oz. goat cheese
2 Tbsp. fresh basil, chopped
¼ tsp. Cajun seasoning
⅛ tsp. freshly ground black pepper

Topping:

¼ cup sun-dried tomatoes
packed in oil, diced
3 cloves garlic, minced
Freshly ground pepper to taste
1 tsp. dried rosemary or
2 tsp. fresh, chopped
2 Tbsp. olive oil

Mix cheese, basil, Cajun seasoning, and pepper until blended. Transfer to a greased ovenproof ramekin.

Combine topping ingredients; marinate 1 to 24 hours (the longer the better). Place topping on goat cheese mixture. Bake at 350° for 20 minutes or until bubbly. Serve with crackers or French baguette.

Captain Rodney's Cheese Bake

Natalie Horany

½ cup mayonnaise
1 cup shredded sharp Cheddar cheese (or a little more)
1 package (8 oz.) cream cheese
2 green onions, finely chopped
8 Ritz crackers, crushed

8 slices bacon, cooked crisp and chopped
½ cup Captain Rodney's Boucan glaze (you can also use the Mango Pepper Glaze, if needed)

Mix the first 4 ingredients and place in a greased quiche or tart pan or anything made for baked dips. Top with crushed crackers and bake for 15 minutes at 350°.

Top baked cheese with crumbled bacon and drizzle the ½ cup glaze over the top. Serve with wheat thins or any chip you prefer.

Savory Parmesan Bites

Traci Bayer

1 package (8 oz.) cream
cheese, softened

1 cup grated Parmesan
cheese, divided

1 small red bell pepper,
chopped

¼ cup fresh parsley, chopped
2 cans (8 oz. each) refrigerated
crescent dinner rolls

Stir together softened cream cheese, ¾ cup Parmesan cheese, bell pepper, and parsley. Unroll crescent rolls and separate each can into 4 rectangles, pressing perforations to seal. Spread 3 tablespoons cream cheese mixture on each rectangle. Roll up tightly, starting at 1 short side, jelly-roll fashion. Cut each roll into 4 equal pieces, using a serrated knife. Place on ungreased baking sheets. Sprinkle bites with remaining ¼ cup cheese. Bake at 350° for 13 to 15 minutes or until golden brown.

To make ahead, place unbaked bites on ungreased baking sheets and freeze at least 1 hour. Place bites in a zip-lock freezer bag; store in freezer up to 1 month. Place frozen bites on ungreased baking sheets. Bake at 350° for 15 to 17 minutes.

Velveeta and Sausage Hors d'Oeuvres

Patricia Cooper

1 small box Velveeta cheese to Small Pepperidge Farm breads
1 lb. sausage

Melt Velveeta; then add browned sausage to it. Spoon onto small breads. Broil for a few minutes at 500°. Serve. Can freeze, then take out and bake.

Creamy Whipped Brie *with Cranberry Salsa*

Stephanie Collins

Salsa:

2 cups fresh cranberries
3 medium green onions, finely
chopped
1 small red jalapeño pepper,
seeded and minced
¼ cup + 2 Tbsp. sugar
¼ tsp. salt
3 Tbsp. minced fresh cilantro
1 ½ Tbsp. peeled and freshly
minced fresh ginger root
1 ½ Tbsp. lemon juice

Whipped Brie:

¾ lb. Brie cheese, room
temperature
8 oz. cream cheese, room
temperature
¼ tsp. black pepper
1 tsp. freshly grated lemon zest

Crackers

Salsa: Pulse cranberries in food processor until very finely chopped. Transfer to a bowl. Stir in green onions, jalapeño pepper, sugar, salt, cilantro, ginger, and lemon juice. Cover and refrigerate at least 4 hours. Stir occasionally.

Whipped Brie: Remove the rind from the Brie and put the cheese into a food processor with the cream cheese, pepper, and lemon zest. Process until very smooth. Transfer to a serving bowl. Cover and refrigerate. (This can be made 24 hours in advance.)

Bring to room temperature one hour before serving. Serve whipped Brie with the crackers and salsa on the side. *Makes 8 to 10 servings.*

I have doubled this before. It doubles nicely. I couldn't find red jalapeños so I used green. I chopped the cilantro and green pepper to give it more flavor versus mincing it.

Marinated Green Chiles

Nancy Hildebrandt

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| 1 cup sugar | 1 (21 oz.) can green chiles, cut |
| 1 cup white vinegar | into bite-size pieces (you |
| 1 clove garlic, minced | can use fresh frozen green |
| 1 Tbsp. dill weed | chiles) |
| ½ tsp. salt | |

Mix first 5 ingredients and add chiles. Marinate for 24 hours. The longer it marinates, the better. Keep in fridge up to 7 days. Serve over cream cheese with crackers or on a cracker with a slice of Monterey Jack cheese. It is also great with Fritos.

Pepper Poppers

Patricia Cooper

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|-----------------------------|-----------------------------------|
| 10-12 jalapeños | ¼ tsp. salt, chili powder, garlic |
| 1 (8 oz.) pkg. cream cheese | powder, or garlic salt |
| 1 cup sharp Cheddar cheese | 1 pkg. Oscar Meyer bacon bits |
| 1 cup Monterey Jack cheese | Breadcrumbs |

Cut jalapeños and remove seeds. Wash and dry. Microwave cream cheese to soften. Add spices and bacon. Mix together. Add cheeses and mix. Stuff peppers full. Roll top in breadcrumbs. Spray 9x13-inch pan with Pam. Line up peppers, alternating directions. Bake at 300° for 30 minutes.

Ceviche

Bobby Collins

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|---|--|
| 1 fillet of cod, haddock, or snapper, diced into small pieces | 2 Tbsp. minced cilantro |
| ½ lb. small peeled shrimp, cut into small pieces | 2 Tbsp. minced shallot |
| 6 sea scallops, cut into small pieces | 2 hothouse tomatoes, seeded and chopped |
| 8 limes, juiced | 1 large avocado, diced |
| 1 small orange, juiced | 1 large jalapeño, seeded, deveined, and minced |
| | 1 tsp. extra-virgin olive oil |
| | Salt and pepper to taste |

Place 2 to 4 small serving bowls or ramekins in the freezer to chill. You can also use shot glasses or martini glasses to serve in.

Combine fish, shrimp, and scallops in a small bowl and mix with the lime juice and orange juice. Cover with plastic wrap and place in refrigerator for 45 minutes.

Combine cilantro, shallot, tomatoes, avocado, jalapeño, and olive oil in another small bowl. Sprinkle with salt and pepper and reserve.

Remove seafood mixture from the refrigerator and drain the liquid well. Mix in the salsa mixture, season with more salt and pepper to taste, cover with new plastic wrap, and place back in the refrigerator for another 45 minutes.

When ready to serve, remove the bowls or ramekins from the freezer and spoon the ceviche to serve. Garnish with some fresh sprigs of cilantro and a couple of lime slices.

For variation, add mango.

Salmon Bites

Stephanie Collins

1 cup maple syrup (do not
substitute with light)

$\frac{1}{3}$ cup soy sauce
24 oz. salmon, skin removed

Cut salmon into bite size cubes. Combine maple syrup and soy sauce in bowl, add salmon and fully immerse in marinade for 24 hours. Grease a sheet of aluminum foil with vegetable spray (it works best). Either dip the salmon in pepper or sesame seeds (just one side). Bake at 500° for about 5 minutes or desired crispiness.

Crabbies

Heather Mooty

$\frac{1}{2}$ cup butter, softened
8 oz. sharp Cheddar spread –
any variety
2 tsp. mayonnaise
 $\frac{1}{4}$ tsp. garlic powder
 $\frac{1}{2}$ tsp. seasoned salt

$\frac{1}{2}$ lb. fresh crabmeat – pick
through 2 times for shells
6 regular size English muffins,
split
Paprika

Mix first 5 ingredients; fold in crabmeat. Spread on muffin halves and sprinkle with paprika. Cut into quarters and place on baking sheet. Cover with plastic wrap and freeze for 20 minutes. Remove plastic wrap and bake at 350° for 20 minutes until topping is browned and bubbly.



*Back: Lindsey, Jessica, Megan and Heather
Front: Stephanie, Traci and Stacy*

Crab Stuffed Mushrooms

Stephanie Collins

25 large white mushrooms
4 Tbsp. butter
Dry sherry
8 oz. cream cheese, softened
2 Tbsp. finely chopped onion
1 tsp. prepared horseradish
½ tsp. salt

1 dash of Worcestershire sauce
8 oz. crab meat (I used the most expensive can) or you can get the lump crab meat in the freezer section but honestly it is so little and mixed in the can does great

Preheat oven to 350°. Clean mushrooms. Drain on paper towels; remove stems. Place butter on baking sheet and heat 5 minutes in the oven until melted. Arrange mushrooms on baking sheet. Sprinkle inside of mushroom caps with sherry. Blend cream cheese, onion, horseradish, salt and Worcestershire sauce in a small bowl with a whisk or blender until fluffy. Fold crabmeat into cream mixture until evenly blended. Fill mushrooms with crab mixture. *I added mozzarella and Parmesan cheese on top (optional).* Bake for 10-12 minutes until cheese is hot and begins to brown.

Onion-Stuffed Mushrooms

Stephanie Collins

2 Tbsp. butter, divided
2 whole large onions, halved
and sliced thin
Splash of red or white wine
¼ cup beef broth
7 dashes of Worcestershire
sauce

24 whole crimini mushrooms,
washed and stems
removed (can use white
mushrooms)
Salt, to taste
½ cup grated Gruyère cheese
(can use Swiss)
Minced parsley

In a medium skillet, melt 1 tablespoon butter over medium heat. Add onions and sauté for 15 to 20 minutes, stirring occasionally, until very soft. Splash in wine, broth, and Worcestershire sauce. Cook for another 5 minutes or until liquid is cooked down. Set aside.

Melt 1 tablespoon butter in large skillet over medium heat. Throw in mushrooms and toss around for 2 minutes, just to start the cooking process. Sprinkle mushrooms with salt.

Place mushroom caps face down in baking dish. Heap cavity with sautéed onions, then sprinkle Gruyère cheese over top. Bake 10 minutes at 325°. Turn on broiler and broil for a couple of minutes, until top of the Gruyère starts to bubble and turn slightly brown. Sprinkle minced parsley over top and serve.

Asparagus Ham Roll-Ups

Patricia Cooper

1 jar pickled crispy asparagus 1 pkg. cream cheese, softened
1 pkg. boiled ham

Cut ham and asparagus in half. Spread cream cheese on ham, place ½ asparagus on top, and roll up. Secure with toothpick.

Ham and Swiss Mini Sandwiches

Patricia Cooper

2 pkgs. Hawaiian rolls, sliced 3 Tbsp. poppy seeds
Deli ham 1 tsp. Worcestershire sauce
Swiss cheese slices 3 Tbsp. mustard
¼ lb. melted butter 1 onion, finely chopped

Melt butter and add other ingredients. Heat through. Spread on Hawaiian rolls. Add ham and cheese. Wrap in foil. Bake at 400° for 10 minutes. Can be made ahead of time and frozen.

Seasoned Almonds

Heather Mooty

1 (3 lb.) bag of almonds ¼ cup Worcestershire sauce
¼ cup Worcestershire sauce (for chicken)
(original) Salt

Place almonds in large Ziploc bag. Pour both Worcestershire sauce sauces over and shake to coat almonds evenly. Pour almonds onto 2 cookie sheets in a single layer and lightly salt. Bake at 500° for 1 minute. Turn oven off and leave almonds in oven to roast for 4 hours.

Bacon Dates

Traci Horany Bayer

Bacon slices, cut in half (half
slice for every date)

Whole almonds (1 for each
date)
Pitted dates

Cook bacon until "limp" (about 2 to 3 minutes in the microwave). Stuff a whole almond in each pitted date. Wrap bacon around stuffed dates; secure with a toothpick. Bake at 350° for about 20 minutes and then place under broiler for a few minutes until bacon is crisp.

Note: I didn't even need to do the broiling part—my bacon was crisp after 20 minutes.

Bacon and Cheese-Stuffed Dates

Stephanie Collins

¼ cup cooked bacon pieces or
chopped prosciutto

¼ cup thinly sliced green
onions (about 2)

2 garlic cloves, minced

1 package (3 oz.) cream
cheese, softened

½ cup crumbled blue cheese

2 tsp. Dijon mustard

⅓ tsp. black pepper

24 Medjool dates

Preheat oven to 350°. In a medium bowl, stir together bacon, green onions, and garlic. Stir in cream cheese, blue cheese, mustard, and pepper.

Cut a slit in each date. Spread open slightly; remove pits. Fill each date with 1 rounded teaspoon of the bacon mixture.

Place dates, filling sides up, in a 9x13-inch baking dish. Bake, uncovered, for 5 to 8 minutes or until heated through. Serve warm.

Nut Crackers

*Stephanie Collins
(Paleo Friendly)*

These nut crackers are an excellent substitute for chips or other crackers. They are loaded with protein and heart healthy fat. I'm addicted!

2 cups fine almond meal	1 cup finely grated Parmesan
1 tsp. baking soda	or Romano cheese
1 Tbsp. (heaping) Italian	2 Tbsp. olive oil
seasoning or dried oregano	3 Tbsp. water
	Sea salt

Preheat oven to 350°. In a mixing bowl, combine all ingredients, except sea salt, and stir to form a moist, sticky dough. Add more water or oil, if needed. Using wet hands, place the dough on a baking sheet lined with parchment paper. Using fingers, flatten the dough out into a thin rectangle measuring about 10x8 inches. The dough is very sticky, so you may have to wet hands several times.

Sprinkle top with sea salt. Bake for 20-25 minutes or until dough becomes dry and golden brown. Remove and cool on a wire baking rack. Once the dough is cooled, use a pizza cutter to cut into crackers. Be careful, as they can be very brittle. Store in an airtight container.

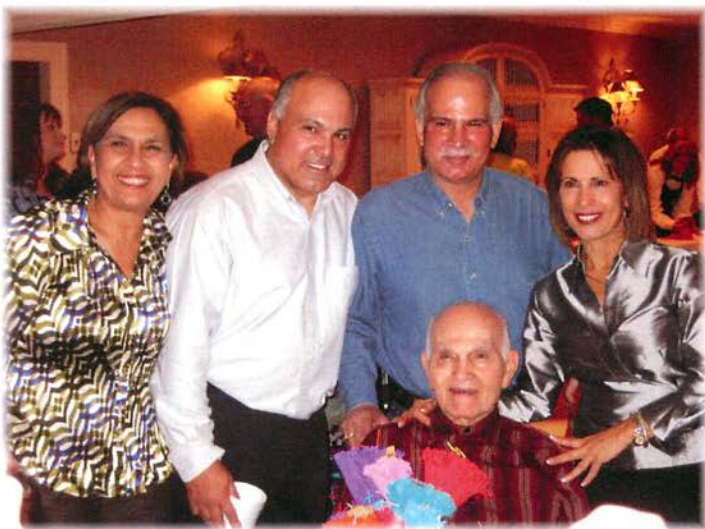
Ranch Crackers

Patricia Cooper

1 box saltine crackers	1 cup oil
1 (2 oz.) pkg. Hidden Valley	2 tsp. crushed red pepper
Ranch dressing mix	

Mix oil, dressing, and pepper in bowl. Place crackers in large dish or Ziploc bag and pour marinade over top. Shake to coat.

Can also use marinade on 10 oz. oyster crackers, 16 oz. mini pretzels, or 10 oz. goldfish, and peanuts.



Nancy, Mark, Freddy and Patricia with Papa

Party Mix

Patricia Cooper

- | | |
|---|---|
| 1 box Rice Chex | 2 sticks butter |
| 1 box Corn Chex | ½ cup oil |
| 1 box Crispix (can use Wheat Chex or Bran Chex) | 1 tsp. each: celery, onion, and garlic salt |
| 1 lb. pretzels | 3 Tbsp. Worcestershire sauce |
| Nuts (can use pecans, mixed nuts, or whatever you prefer) | 2 tsp. Tabasco |

Mix first 5 ingredients together (*I mix in large garbage bag*); then divide into 2 large roasting pans.

Make one batch of the remaining ingredients for each pan. Melt butter and rest of ingredients in saucepan. Pour over cereal mixture in one pan and gently stir. Bake at 250° for 2 hours, stirring every 15 minutes. Repeat for second pan. *I have double ovens, so I bake both batches at the same time.*

I make a sweet & salty version of this by adding 1 box Quaker Oatmeal Squares and 2 large cans Poppycock nut mixture (no popcorn). *My family loves it.*



Horany Family Christmas 2010

Seasoned Pretzels

Heather Mooty

1 (1 lb.) bag pretzel sticks
 $\frac{2}{3}$ cup vegetable oil
1 pkg. Ranch dressing mix
1 tsp. garlic salt

1 tsp. garlic powder
1 tsp. lemon pepper
1 Tbsp. cayenne pepper

Put pretzels in 1-gallon Ziploc bag. Mix together remaining ingredients and pour over pretzels. Shake to coat evenly. Let sit in bag overnight (12 hours).