

APPETISERS & SNACKS

Bacon Appetizer Crescents		Guacamole Deviled Eggs	Scottish Beets and Eggs
Bacon Cheeseburger Eggrolls	Cranberry Stuffed Celery	Hot Beef Dip	Shrimp Dip
Bacon Wrapped Breadsticks	Crawfish Beignets	Hot Crab Dip	Shrimp Mold
Bettys Cheese Ball	Crostini Ricotta	Jalapeno Popper Dip	Spinach Stuffed Tomatoes
BLT Roll Ups	Cucumber Bites	Muffin Cup Pizza Snacks	Stuffed Cherry Tomatoes
Brussel Sliders	Cucumber Roll Ups	Pear Berry Salsa	Stuffed Cucumber Bites
Buckhead Cheese Boulders		Pickle Cheesy	Stuffed Mushrooms
Buffalo Chicken Rolls	Date Bombs	Pickle Poppers	Stuffed Tomatoes
Buffalo Deviled Eggs	Deviled Eggs Bacon Jalapeno	Pizza Cups	Taco Dip
	Deviled Eggs Technicolor	Pizza Dip	Tea Sandwiches
Cheeseburger Cups	Deviled Eggs Twisted	Pizza Roll Ups	Thai Peanut Salad Cups
Cheesy Cracker Melts	French Onion Tart	Ricotta Tomato Roasted Crostini	
Crab Balls Dressing	Frito Corn Salad	Sausage Balls	



Buckhead Cheese Boulders

- 1 pound cheddar cheese (450 g)
- ½ pound Parmesan cheese (225 g)
- ¾ cup cottage cheese (or Ricotta) (125 g)
- 1 ½ cups all-purpose flour (200 g)
- 5 large eggs
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ teaspoon Aleppo pepper powder
- Oil for frying

Instructions

In a large bowl, combine the shredded cheddar cheese, shredded Parmesan cheese, and stir together.

Add in the cottage cheese or Ricotta cheese, flour, eggs, salt, black pepper, and Aleppo pepper powder. hand sprinkling salt into white bowl of cheeses and flour Stir this mixture well until completely combined.

Cover and refrigerate for one hour.


In a deep skillet or deep fryer, heat frying oil until at least 350°F.


Using a cookie or ice cream scoop, scoop the mixture into balls and drop it into the hot oil, being careful not to crowd the pan. teal plate of cheese balls beside bowl of mixture

Cook for 2 to 3 minutes, until the balls are golden brown on the outside.

Drain on paper towels and lightly salt if desired before serving.

These are best served hot and fresh from the fryer. stacks of cheese balls on marble plate with parsley on top and small bowl of red sauce on the side

	<p>Notes Substitute the Parmesan with shredded mozzarella or pepper jack cheese for a different flavor profile.</p>
	<p>Ricotta Crostini with Roasted Tomatoes Make-ahead, assemble-later Ricotta Crostini with Roasted Tomatoes are the perfect appetizer for your next get-together!</p> <p>1 pound sweet cherry tomatoes 3 tablespoons olive oil divided 4 minced garlic cloves divided ½ teaspoon freshly ground black pepper ½ teaspoon kosher salt 1 ¼ cup ricotta cheese ⅓ cup freshly grated Parmesan cheese 1 bunch fresh basil divided 2 tablespoons fresh thyme leaves , stems removed 1 crusty bread loaf Balsamic Glaze</p> <p>Instructions Preheat the oven to 400°F. In a small baking dish, combine tomatoes, 1 tablespoon olive oil, 2 minced garlic cloves and ¼ teaspoon each salt and pepper. Bake 20 minutes or until the tomatoes have slightly burst. Refrigerate until ready to use. In a blender or food processor, combine ricotta, 1 minced garlic clove, 1 tablespoon olive oil, ½ cup fresh basil and ¼ teaspoon each salt and pepper. Blend until smooth, then refrigerate until ready to use. Slice bread in 12 ½-inch slices. In a small bowl, whisk together 1 tablespoon olive oil and 1 minced garlic clove. To each bread slice, brush both sides with garlic olive oil and sprinkle with salt and pepper. Bake at 400°F 10-12 minutes or until toasted well. When ready to serve, spread each cooled bread slice with 1-2 tablespoons of the ricotta mixture, top with tomatoes (2-3 per toast), sprinkle with fresh basil, and drizzle balsamic glaze on top.</p>
	<p>Muffin Cup Pizza Snacks (I seriously have to stop letting tik tok tell me what to do)</p> <p>Ingredients Homestyle southern refrigerator biscuits (8 biscuits) Olive oil Mini pepperoni slices, any of your favorite toppings would work, but pepperoni slices are a classic! Shredded mozzarella cheese Fresh basil leaves Dipping sauce: marinara or pizza sauce for serving</p> <p>Preheat the oven to 350 and grease each muffin tin cup with nonstick cooking spray. Set aside. Cut each biscuit into six pieces and place them into a mixing bowl. Add two tablespoons of olive oil. Using your hands, mix well, separating biscuits that stick together to evenly coat with vegetable oil. Add mini pepperoni, shredded cheese, and fresh basil leaves to the pizza dough and mix well.</p>

	<p>how to make canned pizza dough mini bites. Place four biscuit pieces into each muffin cup. If there's leftover cheese, pepperoni, and basil in the bowl, place it on top of each muffin tin. Bake mini pizza bites for 10-15 minutes or until golden brown. Remove from the oven and use a spoon to pop each pizza bite out of the pan and serving with pizza, marinara, or favorite sauce for dipping.</p> <p>We have one member of the family that isn't a fan of traditional pizza sauce, so she uses Basil Pesto sauce on all of her pizza crust.</p>
	<p>Confetti Frito Corn Salad</p> <p>canned or fresh whole kernel corn grated cheddar cheese green bell pepper red bell pepper red onion Fritos corn chips</p> <p>Dressing: real mayonnaise sour cream chili powder cumin cracked black pepper lime juice</p> <p>a salad of corn and corn chips... So weird and wonderful, this little corn party has it going on. The sweet corn against the sharp bite of the peppers and onion. The salty chips. And the cool and creamy dressing and shredded cheese. Is it a dip? Is it a salad? It's wildly both in one glorious bite!</p> <p>Don't add those salty corn chips until right before it's time to dig in so that they keep their crunch. Or maybe serve them on the side for some "for real" dipping? That works too!</p>

PEPPERONI PIZZA DIP

PERFECT FOR FEEDING A CROWD!



CLASSIC QUICK AND EASY HOT PIZZA DIP RECIPE WITH CREAM CHEESE

INGREDIENTS

1 (8 oz.) softened cream cheese
1 tsp. of dried basil
1/2 tsp. of garlic powder
1/4 tsp. of garlic salt
2 cups or more of shredded mozzarella cheese
1/2 cup of traditional jar pizza sauce

INSTRUCTIONS

In a small bowl, mix the cream cheese and spices together
spread the mixture onto the bottom of a 9 inch pie plate
Top with 1/2 of the cheese
Top with pizza sauce and spread out
Sprinkle the rest of the cheese over the sauce
Bake at 350 degrees for about 20 minutes or until the cheese is melted and turning golden brown

Serve with crackers, bread, breadsticks and/or sliced bell peppers



Goat Cheese Stuffed Dates

12 Medjool dates
2/3 cup goat cheese (certified animal welfare approved or substitute vegan cheese)
12 pecan halves
1 tablespoon fresh chopped chives
Pinch of salt
Pinch of pepper

Preheat the oven to 400 degrees Fahrenheit.

Pit the medjool dates (if not already pitted) and use your fingers to coax the dates into a bowl shape.

Stuff each date with 1/2 teaspoon of goat cheese.

Add a sprinkle of chopped chives on top of the goat cheese.

Press a single pecan half into each date.


Sprinkle salt and pepper on top of the dates.

Place the stuffed dates on a baking sheet and bake at 400 degrees Fahrenheit for 10 minutes, then serve.



French Onion Tart

Pastry
2 cups all purpose flour
1/2 tsp kosher salt
1 Tbsp sugar
12 Tbsp cold unsalted butter, diced (1 1/2 sticks)
1/2 cup ice water
Onion Topping
1 cup gruyere cheese, shredded (4 oz)
1 1/2 tsp fresh thyme, minced
2 tsp fresh chives, minced
1 1/4 lbs sweet onions, (about 3 medium onions)
1 Tbsp heavy cream
3 Tbsp unsalted butter, diced
1 tsp kosher salt

	<p>Instructions</p> <p>Pastry Place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine.</p> <p>Add the butter and pulse 10 to 12 times, until the butter is in small bits the size of peas. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for at least 1 hour.</p> <p>Prepare the tart Preheat the oven to 400 degrees and line a sheet pan with parchment paper.</p> <p>Roll the dough between two sheets of lightly floured wax paper, slightly larger than 10 x 14 inches. Using a ruler and a small knife, trim the edges. Place the dough on the prepared sheet pan and refrigerate while you prepare the onions. Sprinkle the rolled pastry with the cheese right to the edges. Sprinkle with thyme and chives. Peel, halve, and very thinly slice the onions into half moons, keeping the moons intact. Place the onion half moons on the pastry in diagonal lines, just barely overlapping and brush lightly with cream.</p> <p>Dot with the butter and sprinkle with salt. Bake for 40 mins or until the tart is golden and browned. Cover the edges with foil if the tart is getting too brown during baking. Let cool slightly and cut into squares to serve. Serve warm or at room temperature.</p> <p>Recipe Notes The dough comes together in minutes in your food processor and can be made well in advance and frozen until you're ready to use it. There's no pre-cooking of the onions on the stove like many onion tarts require. They're simply sliced thin and arranged over a sprinkling of grated cheese and herbs and baked until golden brown and caramelized. The tart can be sliced into squares, strips, or wedges, but no matter how you slice it (yes I went there), it's just plain delicious.</p>
	<p>Cheesy Pickles for Cheesy People</p> <p>Preheat the oven to 400 degrees. Use a mini muffin pan. Take the pickles and dry them off, let them sit on paper towels Sprinkle shredded cheddar in the bottom of the pan. Add pickle slices> Add more shredded cheese. Bake 15 min at 400 degrees. Remove from oven and put on paper towel to absorb excess grease.</p> <p>Dip in ranch.</p> <p>There is a similar recipe below with whole pickles and mozzarella cheese.</p>



Leftover Holiday Dressing Crab Balls

Marie, Debbie, Lori and Loretta went to the Debra Duncan show a few years ago for Marie's birthday and they did a segment on leftover holiday food using the leftover dressing and added crab meat, then rolled it into bite size balls and coated with Panko Breadcrumbs and deep fried them..then served with a yummy remoulade sauce..and they were to die for..but if you don't have any leftover dressing..I guess you could do it the hard way. (recipe below)

The mixture for these appetizer-sized crab balls is similar to a crab cake mixture. Some mayonnaise, a bit of mustard, and Worcestershire sauce add flavor. For extra color, add finely minced green or red bell pepper. Or add some finely chopped green onions to the mixture.

- 1 pound fresh crabmeat
- 2 large eggs, well beaten
- 3 to 4 tablespoons finely chopped onion, optional
- 1/2 cup cracker crumbs
- 4 tablespoons mayonnaise
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon kosher salt, seasoned salt, or Old Bay seasoning
- 1/4 teaspoon freshly ground black pepper
- fine dry bread crumbs or cracker crumbs for rolling

1. Gently combine the crabmeat with the beaten eggs, onion, if using, cracker crumbs, mayonnaise, mustard, and Worcestershire sauce. Add the salt and pepper and gently shape the crabmeat mixture into small balls. Place the crab balls on a large platter or baking pan and chill until firm. Just before serving time, roll the crab balls in fine bread crumbs and deep fry in hot oil (365 F) until golden brown. Serve hot with your choice of remoulade sauce, a ranch dressing dip, or cocktail sauce.

Tips and Variations: 1. Shape the mixture into several small or four larger crab cakes and fry or saute them in butter (with or without the crumb coating). 2. Roll the crab balls in panko crumbs before frying for an extra-crispy coating. 3. Add finely chopped red or green bell pepper to the crab mixture. 4. Add about 1/4 to 1/2 teaspoon of Cajun seasoning to the crab mixture.



Technicolor Deviled Eggs

Put your eggs in a pot and cover the eggs with cold water, plus about an inch over the top. Turn the burner on to a medium high heat. Bring the water to a full boil and then turn off the heat; cover. Let the eggs sit in the boiled water for 11 minutes (large eggs) – the original poster said 10 minutes, another one said that her eggs didn't get totally cooked in 10. Another person commented that she did hers for 12. I did mine for 12, but it took me a minute to get to them – some of mine were just starting to be overdone, but there was no visible grey when I cut them in half. I think that 12 minute MAX would be okay, but next time I'm going to try it with 11 minutes.



The biggest problem I have had in the past is peeling the eggs. The most important part is to pour the hot water off, then run cold tap water (some commenters said to add ice) and keep dumping the water when the eggs warm it up. When the water stays cold, you are good to leave the eggs alone. Peel your eggs, rinse, cut in half and put the egg yolks in a bowl. Next, I rinsed the cooked egg whites to get off any of the little bits of yolk and membrane that might remain. It will keep your egg dye less polluted. I usually have a few left over egg white halves that are not up to par for the deviled eggs, either because the yolk was too close to the outside, or maybe was more difficult to peel. I also rinsed off these whites, but I cut them into pieces like I would to make egg salad. I had something else in mind for those leftovers!

The next step is coloring your eggs. The original poster used regular food coloring, so I started out with that, but I didn't like the shades of color I was getting. I just so happened to have an extra egg coloring kit left over from last year, so I prepared that, opting for the vibrant color directions, using vinegar to dissolve the tablets. (See update at the end of the post!) Dyeing the egg whites is similar to how you dye Easter Eggs – the longer you leave them in, the more vibrant the color. When you take them out of the dye, place them cut side down on a paper towel; let drain and dry. Use new, un-dyed paper towel space for any additional eggs, otherwise they will pick up color from the paper towel. Here are the colors that I ended up with...



NO CRUST PIZZA ROLL UPS

- Mozzarella Cheese Slices
- Pepperoni Slices
- Italian Seasoning
- Marinara Sauce



Preheat oven to 400 degrees. Line a cookie sheet with a baking mat or parchment paper. Now lay slices of cheese on the baking mat and place in the oven for 6 minutes or until cheese slices start to slightly brown around the edges. Remove from the oven and allow the cheese to slightly cool. Allow the slices to cool and sprinkle with Italian seasoning and add pepperoni if you would like. Roll and serve with your favorite dipping sauce. (Sprinkle with Parmesean if you want but not too much or the whole thing will taste too salty)




Cold Appetizer Mini Tomatos (Rebecca Golla.and SOOOO good.)

- large cherry tomatoes
- 2 tablespoons pesto
- 1 minced clove garlic
- 2 tablespoons snipped fresh parsley
- 2 tablespoons snipped fresh chives
- 1tablespoon snipped fresh tarragon
- 1 8 ounce package cream cheese
- 4 ounces fresh goat cheese
- Fresh dill sprigs

1. Cut off top 1/3 of each tomato at stem end. Can set aside tops for garnish or discard them. Hollow out tomatoes and invert on paper towels.

	<p>2. Place pesto, garlic, snipped psrsley, chives, and tarragon in food processor. Process 15 seconds and add cream cheese and goat cheese. Process 45 seconds more or until smooth.</p> <p>3. Place filling in pastry bag fitted with large star tip and pipe into each cherry tomato. Garnish with fresh dill sprigs and tomato tops if you kept them.</p> <p>Can be made up to two hours ahead before they get soggy. Cover them and chill till ready to serve.</p>
	<p>Cheese Stuffed Fried Pickle Poppers</p> <p>For the Fried Pickle Poppers:</p> <ul style="list-style-type: none"> 6 kosher dill pickles 1 cup cheddar & horseradish pub cheese (pimento cheese or even softened cream cheese would also work well here) 6 egg roll wrappers Oil, for pan-frying <p>For the Chipotle Mayo Dip:</p> <ul style="list-style-type: none"> ¾ cup mayonnaise 1 tablespoon lime juice (about 1 lime) 1 chipotle pepper in adobo sauce, chopped 1 garlic clove, chopped ½ teaspoon kosher salt <p>Directions</p> <ol style="list-style-type: none"> 1.Using an apple corer, remove the centers of the pickles. To do this, stand the pickle straight up, twist the corer to break the pickle skin, and then push it down until you reach the opposite end of the pickle. Twist and pull towards you to remove the inside of the pickle. You can discard these centers or save them to use in relish, macaroni salad, potato salad, or tartar sauce. 2.Spoon the pub cheese into the cored pickle, pressing it in until the pickle is full. You will want to hold your thumb against the opposite end of the pickle to make sure that the filling doesn't squeeze out as you're pushing more in. 3.Once the pickles are filled with cheese, get out your egg roll wrappers. Take one pickle and lay it in the center of an egg roll wrapper. You want the egg roll wrapper to be angled so that it looks like a diamond, with the pickle going down the center. 4.Fold over one side of the egg roll wrapper to cover the pickle. Then, fold up the bottom end and fold down the top end. Dip a finger in water and run it over the unfolded side of the wrapper. Then, roll it up tightly. You should have a traditional egg roll shape now! Repeat with the remaining pickles. 5.In a heavy-bottomed skillet, fill about ½" high with oil and heat over medium-high heat. When the oil is hot, add in the pickles. Pan fry until golden brown all around, turning to cook evenly. 6.Remove the pickles from heat and place on a rack or track to cool. 7.As the pickles cool, add the Chipotle Mayo Dip ingredients in a food processor or blender and mix until well-combined. 8.Serve the Fried Pickle Poppers warm with the Chipotle Mayo Dip.
	<p>Cheeseburger Cups</p> <ul style="list-style-type: none"> 1 pound ground beef 1/2 cup ketchup 2 tablespoons brown sugar 1 tablespoon prepared mustard 1-1/2 teaspoons Worcestershire sauce

	<p>1 tube (12 ounces) refrigerated buttermilk biscuits 1/2 cup cubed process cheese (Velveeta) 2 biscuit cups equals 440 calories, 16 g fat (7 g saturated fat), 78 mg cholesterol, 1,142 mg sodium, 45 g carbohydrate, trace fiber, 27 g protein.</p> <p>Directions In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the ketchup, brown sugar, mustard and Worcestershire sauce. Remove from the heat; set aside. Press each biscuit onto the bottom and up the sides of a greased muffin cup. Spoon beef mixture into cups; top with cheese cubes. Bake at 400° for 14-16 minutes or until golden brown. Garnish with tomato, pickles and etc. Good with bacon..we use frozen meatballs when we are in a hurry.</p>
	<p>Cucumber Feta Rolls from Jill..well, I think Tiffany actually found this one. YIELD: approximately 20 rolls PREP TIME: 15 - 20 minutes</p> <p>2 cucumbers 6 ounces crumbled feta 3 tablespoons Greek yogurt 2 1/2 - 3 1/2 tablespoons finely diced sundried tomatoes 8 - 12 pitted kalamata olives, roughly chopped 1 tablespoon roughly chopped dill or oregano 2 teaspoons lemon juice pinch of pepper, or to taste</p> <p>Directions: Thinly slice the cucumbers longways on a mandoline at a 2mm thick setting. Alternatively, you can use a vegetable peeler if you do not have a mandoline. Lay the cucumbers on top of a paper towel lined cutting board while you prepare the filling. Add the feta and yogurt to a medium bowl. Mash to combine using a fork. Add the bell pepper or sun dried tomatoes, olives, dill, lemon, and pepper to the bowl. Stir well to combine. In a bowl, mash the feta using a fork. Place 1 - 2 teaspoons of mixture at one end of a cucumber strip and roll up. Secure with a toothpick. Repeat with remaining strips. If not serving immediately, chill until ready to serve</p>



Guacamole Deviled Eggs

- 6 large eggs, hard-boiled
- 4 strips thick cut bacon, cooked crisp and crumbled, divided
- 1 large avocado, peeled, pitted and cubed
- 2 tablespoons salsa
- 2 cloves garlic, minced
- 1 tablespoon fresh lime juice
- 1 tablespoon dried minced onion (I use this brand)
- ½ teaspoon sea salt
- pinch of cayenne pepper

Slice the eggs in half, pop the yolks out into a large mixing bowl and fork mash. To the mixing bowl, add the bacon, avocado, salsa, garlic, lime juice, onion, salt, and cayenne pepper. Mash, and mix until all ingredients are well incorporated. Put mixture into a piping bag or a resealable plastic bag. Squeeze the mixture to one corner of the bag and snip off the corner of the bag. Use this to pipe the mixture back into the egg halves. Top each egg with remaining bacon.



Buffalo Deviled Eggs

- 6 large eggs, hard boiled
- 6 oz chicken, cooked and chopped
- ¼ small onion
- ¼ cup blue cheese crumbles
- ¼ cup Franks Buffalo Wing Sauce
- small rib celery, chopped
- 2 tbsp blue cheese dressing

INSTRUCTIONS

While your eggs are boiling, chop up the chicken and the celery.

Peel the eggs and slice in half lengthwise. Scrape the yolks out into a large mixing bowl. To the bowl add the rest of the ingredients except for the onion. Use a microplane to grate the onion over the bowl. The juice from the onion will add a lot of flavor to the mixture.

Mix all ingredients together. Put mixture into a ziploc bag. Squeeze the mixture to one corner of the bag and snip off the corner of the bag. Use this to pipe the mixture into the eggs.



Brussel Sprout Sliders

- 2 tbsp. butter
 - 1 onions, chopped
 - 2 cloves garlic, minced
 - 1/4 c. brown sugar
 - 2 tbsp. maple syrup
 - 2 tbsp. apple cider vinegar
 - 1 tsp. chili powder
 - 20 large brussels sprouts, halved
 - 2 tbsp. olive oil
 - kosher salt
 - Freshly ground black pepper
 - 6 slices thick bacon
 - 7 oz. wheel brie, cut into mini squares
- Directions

PREP TIME: 0:15
 TOTAL TIME: 1:00
 Preheat oven to 375°. In a large skillet over medium heat, melt butter. Add onion and cook until very soft, about 8 minutes. Stir in garlic and cook until fragrant, about 1 minute. Add brown sugar, maple syrup, apple cider vinegar, and chili powder, then season with salt and pepper. Cook until mixture has reduced and onions are jammy, about 10 minutes more. Remove from heat.
 On a large rimmed baking sheet, toss brussels sprouts with olive oil and season with salt and pepper. Cook until just tender, about 20 minutes. Let cool slightly.
 In a medium skillet over medium heat, cook bacon until crispy, about 8 minutes. Drain on paper towels, then chop into squares.
 To assemble slider, top the cut side of one brussels sprout half with a piece of bacon. Place a piece of brie on top then dollop a small amount of onion jam on top of brie. Place a second brussels sprout half on top, cut side-down, then secure the sandwich with a toothpick. Repeat with remaining ingredients.



Bobby Deen's Bacon Wrapped Breadsticks

4 1/2 -ounce box sesame seed breadsticks
 16 -ounce package bacon
 8 -ounce container grated Parmesan
 Directions: Preheat oven to 350 degrees F. Wrap breadsticks in bacon. Place on cookie sheet and bake for 30 minutes. Dredge through Parmesan while hot. Allow to cool and crisp, then serve.

Buffalo Chicken Appetizers



Freezing Directions:

Follow directions above. Allow rolls to cool completely. Place in gallon freezer storage bag. Label and freeze. To serve: reheat in microwave or enjoy cold. Serve with blue cheese dressing for dipping, if desired.

Servings: 6 (2 rolls each)

Buffalo Chicken Rolls

Author/Source:

Ingredients:

- 12 egg roll wrappers (I use puff pastry shells)
- 1 cup boneless skinless chicken breasts, cooked and shredded
- 0.5 cups buffalo sauce
- 4 ounces blue cheese, crumbled
- 1 cup coleslaw mix (dry)
- blue cheese dressing for serving (optional)

Directions:

Preheat oven to 400F. In a small bowl, combine chicken and buffalo sauce until well coated. Place one Tablespoon coleslaw on the diagonal of the bottom right corner of one of the wrappers. Place 2 Tablespoons chicken mixture evenly on top of the coleslaw. Place 1 Tablespoon of the blue cheese crumbles over the chicken. Be careful not to overfill. Fold rolls egg-roll style (follow the package instructions), sealing with a moistened finger. Place rolls on a greased cookie sheet. Bake 12-15 minutes, or until the rolls turn golden brown. Serve with blue cheese dressing for dipping, if desired.



Scottish Pickled Beets and Eggs (inspired by Angela Loaiza's new location in Scotland)

Ingredients:

- 2 1-pound cans tiny whole beets, drained with juices reserved
- 1 small onion, halved and thinly sliced into half-moons (optional)
- 8 hard-cooked eggs, peeled
- 1 cup sugar
- 1 cup beet juice
- 3/4 cup apple cider vinegar
- 1-1/2 teaspoons salt
- dash of pepper
- 2 bay leaves
- 12 whole cloves

Instructions:

Place beets, onion, and peeled eggs in a nonreactive glass or plastic container. Set aside.

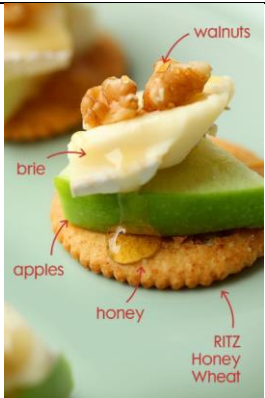
In a medium-size nonreactive saucepan, combine sugar, beet juice, vinegar, salt, pepper, bay leaves, and cloves. Bring to a boil, lower heat, and simmer 5 minutes. Immediately pour simmering liquid and spices over beets and eggs. Cool to room temperature, cover, and refrigerate 48 hours before using.



BLT Roll-Ups

- 8 oz. cream cheese
- 1/2 cup mayo
- 8-10 slices center cut bacon, cooked and crumbled
- tomato, cubed and drained
- lettuce

Lay out tortilla, spread with the cream cheese mayo mixture and sprinkle in the bacon generously then add tomato and lettuce. Roll up and slice.



Cheesy Cracker Melts

Your favorite appetizer crackers
Walnuts, chopped
Sharp Cheddar Cheese or Brie
Thinly sliced apple

Layer cheese on top of cracker, top with walnuts and bake till melted....so simple..but so good.



Cranberry Stuffed Celery

Celery Sticks, cleaned and cut
Dried Salad cranberries
Philly Cream Cheese

Mix cranberries and cream cheese and fill celery stalks.



Aunt Betty's Cheese Ball


TWO-Eight Oz. Packages of Cream Cheese
4 Green Onions
1 Package of Lunch Meat Ham, finely chopped
Pecans

Blend all ingredients well and form into a ball. Roll in chopped pecans and serve with crackers or veggies.



Bacon Appetizer Crescents

1 pkg cream cheese
8 slices cooked bacon
1/3 cup grated parmesan cheese
¼ cup finely chopped onion
2 tablespoons chopped fresh parsley
1 tablespoon milk
2 cans crescent dinner rolls

	<p>Preheat oven to 375 degrees. Mix Cream Cheese, Bacon, Parmesan, Onions, Parsley and Milk until well blended, set aside.</p> <p>Spread mix over whole sheets of both crescent dough rolls, then cut each sheet into 12 wedges and roll up like mini crescents</p> <p>Bake 12-15 min until golden brown.</p> <p>Optional: Sprinkle with poppy seeds before baking for a little extra pop of flavor.</p> <p>Optional: Fill crescents with thinly sliced ham and swiss cheese.</p>
	<p>Stuffed Mushrooms (Lori Logic Original)</p> <p>1 cup prepared stove top stuffing mix, chicken flavor 16 mushroom caps 3 tablespoons of butter ½ cup Mozerella Cheese 1 cup finely chopped spinach</p> <p>In a skillet, add prepared stuffing mix, spinach, mozerella cheese and butter, cook over medium heat till cheese melts and spinach becomes tender. Spoon into hollowed out mushroom caps and bake on 350 for 10 min.</p> <p>Note: You can skip the step of cooking in the skillet, but you'll need to add extra time in the oven to make up for it.</p> <p>Optional: Sprinkle cooked mushrooms with dried basil, parsley, paprika or thyme or rosemary..but choose just one and sprinkle lightly. In fact, skip the stuffing and have seasoned mushrooms caps if you want.</p>
	<p>Grandma Elliott's Sausage Balls—and they make me miss her.</p> <p>1 lb hot sausage, uncooked 1 (8 oz) package cream cheese, softened 1 (10 oz) can Rotel diced tomatoes and green chilies, drained 1¾ cups Bisquick baking mix 1 cup shredded cheddar cheese</p> <p>Preheat oven to 400°F (200°C).</p> <p>In a large mixing bowl, combine the uncooked sausage, softened cream cheese, and drained Rotel.</p> <p>Add the Bisquick baking mix and shredded cheddar cheese. Mix until well combined. Shape the mixture into 1-inch balls and place them on a baking sheet.</p> <p>Bake for 20-25 minutes, or until the sausage balls are golden brown and cooked through.</p>
	<p>Taco Layer Dip In a cup</p> <p>1st Layer: 2 cans bean dip, spread into 9X13 dish 2nd layer: 4 med avocados, peeled, mashed with salt, pepper, lemon juice and garlic powder, spread over first layer 3rd Layer: Mix 1 sixteen oz carton of sour cream, ½ cup mayo, and 1 pkg taco season mix, spread over last layer</p> <p>Top with grated cheese, tomatoes, green onions.</p> <p>Keep Refrigerated till ready to serve.</p>



Aunt Betty's Hot Beef Dip—just another thing I love about Aunt Betty

2 tablespoons butter
½ cup chopped pecans
Dash of salt
Saute and set aside

8 oz pkg. cream cheese
2 tablespoons milk
2.5 oz jar, sliced dried beef (minced)
2 tablespoons minced green onion
dash garlic salt and black pepper

Mix cream cheese & milk and add remaining ingredients and mix well.
Pour into a buttered casserole dish and top with pecans.
Cover and Bake for 20 minutes at 350 degrees

Serve hot with veggies and crackers.



Hot Crab Dip (Lori's Concoction)

1 lb. Cheddar cheese
1 can crabmeat, drained
½ cup green onion, minced
½ cup sour cream
1/8 teaspoon cayenne pepper (its good for you, pour it on)
1 teaspoon worchestershire sauce
2 tablespoons fresh lemon juice
8 oz cream cheese



Shrimp Dip

1 can Campbells Shrimp Soup
1 pkg 8 oz cream cheese
teaspoon lemon juice
dash of paprika and garlic salt
1 cup boiled peeled salad shrimp

Add all ingredients, bake at 350 for 20 min.

Optional: add torn off chunks of French bread (or diced canned biscuits) and spread into a casserole dish for a shrimp casserole..can also add crab meat and top with Cheese.

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Aunt Betty's Shrimp Mold

½ can tomato soup
1 pkg knox gelatin (unflavored)
Heat soup with 1 tablespoon of water and the gelatin

Blend with the Mixer:
1 eight oz cream cheese
¼ cup celery
¼ cup green onion
1 cup Mayo

	<p>Add soup while still warm</p> <p>Boil 1/5 quarts of shrimp and add to soup mixture. Optional: Add dash of tobacco & parsley.</p>
	<p>Crawfish Beignets with Cajun Dipping Sauce-Marks sister</p> <p>24 Servings Prep: 20 min. Cook: 5 min./batch</p> <ul style="list-style-type: none"> •1 Eggland's Best Egg, beaten •1 pound chopped cooked crawfish tail meat or shrimp •4 green onions, chopped •1-1/2 teaspoons butter, melted •1/2 teaspoon salt •1/2 teaspoon cayenne pepper •1/3 cup bread flour •Oil for deep-fat frying •3/4 cup mayonnaise •1/2 cup ketchup •1/4 teaspoon prepared horseradish, optional •1/4 teaspoon hot pepper sauce <p>Directions: In a large bowl, combine the egg, crawfish, onions, butter, salt and cayenne. Stir in flour until blended.</p> <p>In an electric skillet or deep fryer, heat oil to 375°. Drop tablespoonfuls of batter, a few at a time, into hot oil. Fry until golden brown on both sides. Drain on paper towels.</p> <p>In a small bowl, combine the mayonnaise, ketchup, horseradish if desired and pepper sauce. Serve with beignets. Yield: about 2 dozen (3/4 cup sauce).</p>
	<p>Deviled Eggs with a Tarty Twist</p> <p>6 eggs 1/8c. mayo. 1/8c. LEMON MUSTARD DILL SAUCE 1tsp. SERIES 4 BALSAMIC VINEGAR</p> <p>Salt and pepper to taste & Paprika for garnish</p> <p>Hard Boil, cut in half, scoop out yolks and mix with the above ingredients. Use icing bag to stuff the egg whites for ease. Garnish and serve.</p>



Jalapeno Popper Dip

- 2 (8 ounce) packages of cream cheese, room temperature
- 1 cup mayo
- 1 cup shredded Mexican blend cheese (half Monterrey Jack, half Cheddar)
- 1/2 cup Parmesan cheese
- 1 (4 ounce) can chopped green chillies
- 1 (4 ounce) can diced jalapenos
- 1 cup panko bread crumbs
- 1/2 cup Parmesan cheese (yes another 1/2 cup)
- 1/2 stick of butter, melted

Combine the first 6 ingredients in a mixer or food processor and blend until smooth. You do NOT need to drain the cans of chillies or jalapenos. Spread the dip into a greased casserole dish. I used a large pie plate. In a bowl, combine the panko breadcrumbs, Parmesan cheese and melted butter. Sprinkle crumb mixture evenly over the dip and bake in a preheated 375 degree oven for about 20 minutes.

You want the top to get browned and the dip to be heated through and bubble gently on the edges.

You do NOT want to over-bake this dip. The mayo will begin to separate and leave you with a greasy mess.



Calla Lily Tea Sandwiches

Makes about 4 dozen

- 1 (5.2-ounce) package garlic and herbs cheese, softened
- 1 (3-ounce) package cream cheese, softened
- 1/4 cup finely chopped toasted walnuts
- 1/8 teaspoon ground red pepper
- 1/8 teaspoon ground black pepper
- 48 slices white bread or flour tortillas
- Paprika
- 2 carrots, peeled
- Garnish: green onion

1. In a small bowl, combine cheese, cream cheese, walnuts, red pepper, and black pepper. Beat at medium speed with an electric mixer until creamy.
2. Using a 2 1/2-inch cutter, cut 48 rounds from bread. With a rolling pin, roll each bread round to 1/8-inch thickness.
3. Spread about 1 teaspoon cream cheese mixture on each bread round. Sprinkle center with paprika, and fold bottom of prepared bread round over, pinching end to seal. Cut small pieces of carrot, and place in center of each sandwich for flower stamen. Garnish with green onion tops to form stems, if desired.

*For testing purposes, we used Boursin garlic and fine herbs cheese.



Garden Fresh Herbed Cucumber Bites

(except, I think these will be like little sandwiches between two "slices" of flour tortilla. (Cut with a flower shape?)

1 tsp lemon juice
1/2 tsp lemon zest
2 tbsp chopped pecans (optional)
2 tbsp mint, thinly sliced
2 tsp chopped chives
2 ounces, softened cream cheese
2 oz goat cheese
1/8 tsp salt
3 seedless cucumbers, medium sliced into 32 rounds
4-6 medium radishes, sliced thinly into rounds
kosher salt

Mix Combine the first 8 ingredients together in a large bowl.

Cut Use a decorative cookie cutter (i.e. a flower) to cut the cucumber into shapes. Using the same cutter or a slightly larger one, cut the flour tortillas into small rounds.

Assemble Layer the cucumber, then the radish slice on top of each other. Then top with a dollop of the cheese mixture.



THAI PEANUT SALAD CUPS – LOVE THESE SO MUCH

24 wonton wrappers
vegetable oil cooking spray
1/4 cup all natural peanut butter
2 tbsp rice vinegar
2 tbsp fresh lime juice
3 tsp vegetable oil
1 tbsp soy sauce
2 tbsp honey or other vegan substitute
2 cloves garlic finely minced
1 tbsp grated ginger
1/4-1/2 tsp salt
1/4 tsp red pepper flakes chili flakes
450 grams shredded cabbage and carrots buy a pre-washed bag at the grocery store if you wish!
1-2 tbsp sliced green onions
2-3 tbsp crushed peanuts

Preheat your oven to 350 degrees. Spray a 12-cup muffin tin with cooking spray and place 2 wonton wrappers inside each muffin cup, making sure to offset the corners to create a "flower" pattern. Push the wrappers down into the muffin cups. Bake at 350 degrees for about 10-13 minutes or until the cups are crispy and slightly browned. Let them cool in the muffin tin until they reach room temperature and then remove them to a wire rack or serving platter.

Combine the peanut butter, rice vinegar, lime juice, oil, soy sauce, honey, minced garlic, grated ginger, salt and red pepper flakes in a small bowl and whisk very well until combined. Set the dressing aside.

Add the shredded cabbage and carrots to a large bowl.

Pour the dressing over the cabbage mix and toss well to coat.
Spoon the cabbage salad into the cooled wonton cups and arrange them on a serving tray or platter. Top them with the sliced green onions and crushed peanuts and serve immediately!



Pear Berry Salsa

FOR THE SALSA:

- 2 whole Kiwi, Peeled And Diced Small
- 1 carton whole Strawberries, Hulled And Diced Small
- 2 whole Asian Pears, Diced Small
- 3 Tablespoons of Your Favorite Preserves, Like Strawberry, Raspberry, Blackberry Or Pineapple

FOR THE CHIPS:

- ¼ teaspoons Cinnamon
- 2 Tablespoons White Sugar
- 1 package Whole Wheat Pita Bread or flour tortillas
- 2 Tablespoons Butter, Softened

Preparation

For the fruit salsa: Combine all of the prepared fruit into a medium bowl and mix in the preserves. Cover and refrigerate until ready to serve!

For the baked chips: Preheat oven to 400 degrees. Combine the cinnamon and sugar in a small bowl. Spread the pitas with butter and sprinkle with cinnamon-sugar on both sides. Cut into strips or triangles and place on baking sheets. Working in batches, bake for 6-8 minutes, turning halfway through, until golden and crispy! Serve with chilled fruit salsa.



Bacon Cheeseburger Eggrolls

- ground beef
- bacon
- shredded cheese
- eggroll wrappers
- vegetable oil for frying (optional)

Condiments

Brown your ground beef and season it like you would do a hamburger. I seasoned mine with Creole seasoning, a few dashes of worcestershire sauce. After done, I drained the grease and then added in bacon that I had already prepared and chopped into pieces.

Wet your eggroll wrapper and place it in front of you so it looks like a diamond rather than a square You want the filling to go straight from corner to corner.

Fill with ground beef and bacon mix and top with a nice heap of shredded cheese. Roll by taking the bottom corner and tucking it under the filling. Then bring in both sides and continue to roll. Your wrapper needs to be wet so it will stick and not come apart when cooking. I deep fried mine for added crispiness but you can place in the oven at 325 until brown.



**Bacon Jalapeno
Deviled Eggs**

Bacon Jalapeno Deviled Eggs

Ingredients

- 12 large eggs, hard boiled and peeled
- 1 cup mayonnaise
- 1½ tsp rice vinegar
- ¾ tsp ground mustard
- ½ tsp sugar
- 2 jalapenos, seeded and chopped
- 6 pieces bacon, cooked, crisp, and crumbled
- paprika

Instructions

1. Slice the hard boiled eggs in half, lengthwise
2. Remove the yolks and put them in a mixing bowl
3. Mash the egg yolks with a fork
4. Add the mayonnaise, rice vinegar, ground mustard, and sugar to the mashed egg yolks and stir until well combined
5. Mix in the jalapenos and bacon
6. Put the mixture in a ziploc bag and cut a small hole in the corner of the bag
7. Fill each egg hole with the mixture
8. Sprinkle with paprika
9. Chill until ready to serve

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Spinach Stuffed Tomato's

- 2 tablespoons bacon drippings
- 1/3 cup chopped onion
- 8 oz fresh spinach
- ½ cup sour cream
- 3 slices bacon (fried and crumbled)
- Tabasco Sauce, just a dash or two
- 4 medium tomatos or you know, 6-8 little ones??
- Salt to taste
- ½ cup Mozerella Cheese

Hollow out the tomatos and sprinkle with salt and set aside.

In heavy skillet, cook onion in bacon grease till tender. Stir in spinach then cover and cook for about 5 min till spinach is tender. Remove from heat and stir in sour cream.

Fill tomatos with spinach mixture. Place in lightly greased baking dish and bake at 375 for 20-25 min. Top with cheese and continue baking just till cheese is melted.

Stuffed Cherry Tomato's

- 36 cherry tomatoes
- 1 pkg cream cheese
- 1 tablespoon dry Italian salad dressing mix
- 2 tablespoons milk
- 3 tablespoons chopped fresh parsley

Place tomatoes stem side down and make an "x" shaped cut down to about ¼ of the bottom of each tomato. In a small bowl combine cream cheese, dressing mix, and milk. Blend until smooth. Place creamy mixture in a piping (icing) bag. Pipe into the "X" section of the tomatoes. Sprinkle the tops with parsley (or cilantro) . Refrigerate up to 6 hours before serving.



STUFFED CUCUMBER BITES

- 1 large cucumber
- 1 oz walnuts chopped
- 3 oz cream cheese
- ¼ teaspoon white pepper
- 1 tablespoons Fresh parsley chopped
- 1 teaspoon Paprika to serve optional

Cut the top and bottoms off the cucumber.
Lightly peel the cucumber lengthways, leaving the odd strip of skin on, as a stripe.
Cut the cucumber in half lengthways and scoop out the seeds.
In a bowl mix the cream cheese with the pepper and parsley with a fork, mashing well.
Add the walnuts and combine thoroughly.
Spoon the mixture into the cucumber halves.
Cut the cucumber halves into four quarters.
Sprinkle with the paprika and any extra parsley.



RED LOBSTER CRAB STUFFED MUSHROOMS

- 1/2 lb Crabmeat
- 1/4 cup Celery
- 1/4 tsp Garlic powder
- 1 lb Mushrooms, fresh
- 2 tbsp Onions
- 2 tbsp Red bell peppers
- 1 Egg
- 1/4 tsp Black pepper, ground
- 1/2 tsp Old bay seasoning
- 1/4 tsp Salt
- 2 cups Oyster crackers
- 1/2 cup Cheddar cheese
- 6 slices White cheddar cheese
- 1/2 cup Water

Preheat oven to 400deg F.
Wash mushrooms and remove stems.
Set caps aside, and chop half of the stems.
Saute chopped mushroom stems,celery, onion and pepper in butter for 2 minutes.
Transfer to a plate and cool in refrigerator.
Combine sauteed vegetables and all other ingredients (except cheese slices) and mix well.
Place mushroom caps in a sprayed or buttered baking pan stem side up.
Spoon 1 tsp stuffing into each mushroom cap.
Cover with a piece of sliced cheese.
Bake for 12-15 minutes until cheese is lightly brown.



[Check out my ETSY page for these Lobe Logic Heavy Earring hooks.](#)