

## Artichoke Hummus

PREP TIME 10 minutes TOTAL TIME 10 minutes SERVINGS 8

- 1 can (14 oz) artichoke hearts, rinsed and drained
- 1 can (15 oz) chickpeas, rinsed and drained
- 2 Tbsp tahini
- 2 Tbsp fresh lemon juice
- 1 Tbsp minced garlic
- 1 Tbsp extra virgin olive oil
- 1/2 tsp cumin
- 1/2 tsp hot paprika
- 1 c chopped fresh basil

1. Combine all ingredients except basil in food processor. Pulse until smooth.
2. Transfer to serving bowl. Stir in basil and season to taste. (Makes 2 cups.)

Serve with: Pita Chips, Sea Salt Baguette Toasts, Veggies

## Bacon-Wrapped Jalapeno Poppers

PREP TIME 30 minutes TOTAL TIME 60 minutes SERVINGS 10

- 20 Jalapenos (2-3 Inches in length)
- 1 lb Hickory Smoked Bacon
- 2 cubes Cream Cheese, softened
- 1 tbsp Garlic Salt

1. Preheat oven to 375 degrees
2. Cut jalapenos in half, length-wise. With a spoon remove the seeds and white membrane (the source of the heat, leave if you like things HOT). \*May want to wear gloves
3. Mix cream cheese with a bit of garlic salt. Smear or "stuff" jalapeno halves with cream cheese.
4. Cut strips of bacon in half. Wrap around stuffed jalapenos and secure with a toothpick.
5. Bake on a greased or foil-covered pan for 30-40 minutes. Serve immediately.

## Baked Brie with Pesto and Pine Nuts

◦ Preptime - 5 minutes ◦ Cook Time: 10 minutes

### Ingredients:

- 1 round (8oz) Brie cheese
- 1 T McCormick's Pesto Seasoning
- 1 T Olive Oil
- 1 T Pine Nuts
- Fresh ground pepper

### Directions:

- 1) Preheat oven to 450° F. Using sharp knife, trim the white skin off top of the Brie. Place Brie in an 8" or 9 inch pie plate or oven proof dish.
- 2) Mix McCormick's Pesto Seasoning with olive oil, pine nuts. Spread mixture evenly over the top of the Brie. Sprinkle with black pepper to taste. Bake 10 minutes or until Brie is warmed through. Serve immediately; surround by crackers.

### CAROL'S CORN DIP

- 2 green onions, chopped
- ½ onion, chopped
- 2 cans Mexicorn, drained
- 1 c. mayo
- 1 c. sour cream
- 10 oz cheese, grated
- 2 jalapeno's, chopped fine

Mix all ingredients together. Let sit overnight for best results.

Serve with Frito Chips.

## **Cheese Ball or Cheese Spread**

by Shelley Cary

**1 – 8 oz. pkg. cream cheese (lowfat makes softer mixture)**

**1 jar Old English Sharp Cheese (little glass with snap-off lid)**

**Less than ¼ teaspoon garlic powder**

**¼ - ½ cup chopped nuts.**

**Leave cheeses out of frig to soften.**

**Combine softened cheeses.**

**Add garlic powder & nuts.**

**Mix well.**

**Chill overnight in frig.**

**If you use regular cream cheese (not lowfat) the mixture is firm.**

**You can roll the cheese ball in the chopped nuts.**

### Chicken Salad Pepper Trays

3lbs. Chicken salad; homemade or store bought.

5 Peppers; Red, Yellow and Orange, cleaned and quartered.

1.5C Gorgonzola; crumbled

1pkg Bacon (hickory smoked) cooked crisp and crumbled

3/4C Walnuts or Pecans; finely chopped.

2Tbs. Parsley.

Salt to taste.

1 Bunch Green Onions; chopped. Separate white from green stems. Discard center section

1 Can Black Olives; sliced or diced and drained for garnish.

1 Bunch seedless Red Grapes; washed and patted dry

Mix together first 7 ingredients.

Add white onions and mix.

Scoop a generous portion of chicken salad mixture onto a quartered pepper slice.

Sprinkle lightly with chives. (green onion stems)

Garnish with small topping of olive pieces in center of each pepper slice.

Arrange on a platter either alternating pepper colors or creating blocks of color.

Place grapes in center of platter and serve.

## Party Ham Rolls

### Ingredients:

- 24 Hawaiian rolls
- 1/2 cup butter (1 stick)
- 2 tablespoons mustard (your choice)
- 2 tablespoons finely chopped onion
- 2 tablespoons poppy seed
- 1 teaspoon Worcestershire sauce
- 24 thin slices ham, cut to fit rolls
- 24 slices Swiss cheese, cut to fit rolls

### Preparation:

Melt butter; add mustard, poppy seed, onion, and Worcestershire sauce. Cook over low heat until onions are transparent. Set aside. Without separating rolls, slice party rolls horizontally. Place a slice of ham and cheese on each roll and replace with top portion of rolls. Place in baking pan and pour butter mixture over rolls. Cover with foil and refrigerate until ready to bake. Bake at 375 ° for about 15 minutes, or until thoroughly heated and cheese is melted.

### Rhoda's dip recipe:

- 2 8oz cream cheese - softened
- 1 package of Hidden Valley Ranch DIP

Combine the cream cheese and the dip in the mixer. Then fold in by hand:


- 1 red bell pepper - chopped
- 1 can NIBLETS corn - drained
- 1 sml. can of chopped green chiles
- 1 sml. can of chopped black olives

Serve with Tostitos Scoops or your favorite cracker.

It's better if you make it the night before, but a few hours before you serve it is OK, too.

Rhoda Truitt

From the Kitchen of: Pam McElhany  
Recipe For Spicy Mediterranean Tuna Dip  
10 oz Spicy Hummus  
4 P. Olive Tapenade Layer in  
2 oz Crumbled Feta order written  
7 oz Can Albacore Tuna (drain) except top with  
28 sliced Cherry Tomatoes Tuna and 1/2 of tomatoes  
1/2 Cucumber - peeled + diced  
Serve w/ Triscuits, Pita Chips or Cucumber Slices  
Oven Temperature: \_\_\_\_\_ Time: \_\_\_\_\_ Serves: 10-12  
app. svgs.



## Sun-dried Tomato Dip

### Ingredients

- 1/4 cup [sun-dried tomatoes](#) in oil, drained and chopped (8 tomatoes)
- 8 ounces cream cheese, at room temperature
- 1/2 cup sour cream
- 1/2 cup good mayonnaise
- 10 dashes, hot red pepper sauce
- 1 teaspoon kosher salt
- 3/4 teaspoon freshly ground black pepper
- 2 scallions, thinly sliced (white and green parts)

### Directions

Puree the tomatoes, [cream cheese](#), sour cream, mayonnaise, red pepper sauce, salt and pepper in a [food processor](#) fitted with a metal blade. Add the scallions and pulse twice. Serve at room temperature

## Tortellini appetizers

Cathy Blake

- 4 garlic cloves, peeled
- 2 Tb. olive oil
- 1 package refrigerated tortellini
- 1 cup mayonnaise
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1/4 cup prepared pesto
- 1/8 tsp. pepper
- 1 pint grape tomatoes
- 26 long toothpicks

1. place garlic cloves on a double thickness of heavy duty foil; drizzle with 1 Tb oil. Bake at 425° for 20-25 min. Cool 10 min.
2. Meanwhile, cook tortellini according to package. Drain, rinse, drizzle with 1 Tb oil.
3. In bowl mix mayo, pepper, cheese, milk & pesto. Mash garlic into pesto mixture.
4. Alternately thread tomato and tortellini. Serve

### WORLD'S EASIEST YUMMY APPETIZER

Shopping list: Package of Little Smokies sausage  
Lb of bacon  
Brown sugar

Cut the pound of bacon in half. Wrap the Little Smokies in 1/2 piece of bacon. Place in crock pot. Pour brown sugar over the sausages. Cook on high for about 3-4 hours or until it's bubbly and bacon is cooked. You can also cook in the oven on 375 for about 45 minutes.