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Spicy Crackers

Contributor: Debra Hert Grose

Ingredients

- 1 box Zesta fat-free crackers
- 1 pkg ranch dressing mix (dry)
- 1 tbsp garlic powder
- 1 tbsp crushed red pepper
- 1 cup sunflower oil

Directions

1. Combine oil and powdered ingredients in a small bowl. Mix well.
2. Place entire box of crackers in a large ziplock bag.
3. Pour mixture over the crackers and place on the kitchen counter.
4. Every time you pass by, turn the bag over. Continue mixing for 24-48 hours.

Cheese Ball

Contributor: Debra Hert Grose

Ingredients

- 1 small onion, diced
- Juice of 1 lemon
- 1 tsp garlic powder
- 1 cup mayonnaise
- 1 cup chopped nuts
- 2 lbs American cheese, grated
- 1 lb cheddar cheese, grated
- 6 oz cream cheese
- 1 jar pimentos, medium
- 3 jalapenos, diced

Directions

1. Grate cheeses and combine all ingredients.
2. Form into balls and roll into parsley.
3. Wrap in saran wrap, refrigerate or freeze.

Barbecued Meatballs

Contributor: Viola Carder

Ingredients

- Meatballs
 - 3 lbs ground beef
 - 1 can evaporated milk
 - 1 cup oatmeal
 - 1 cup crackers
 - 2 eggs
 - 1/2 cup chopped onion
 - 1/2 tsp garlic powder
 - 2 tsp salt
 - 1/2 tsp pepper
 - 2 tsp chili powder
- Sauce
 - 2 cup catsup
 - 1/2 tsp liquid smoke
 - 1/4 cup chopped onion
 - 1 cup brown sugar
 - 1/2 tsp garlic powder

Directions

Meatballs

1. Combine all ingredients.
2. Shape into walnut size balls. Can freeze for later use.

Sauce

1. Mix and pour sauce over meatballs in a 9x13" pan.
2. Bake 1 hour at 350 degrees.

Pizza Cups

Contributor: Donna Jean Mercer

Ingredients

- 1 lb ground beef
- 1 can tomato paste (6 oz)
- 1 tbsp instant minced onion
- 1 tsp Italian seasoning
- 1/2 tsp salt
- 1 can biscuits (10 oz)
- 1/2 to 3/4 cup shredded mozzarella cheese

Directions

1. Brown and drain meat.
2. Stir in tomato paste, onion, and seasoning. Mixture will be thick.
3. Cook over low heat for 5 minutes, stirring frequently.
4. Place biscuits in a greased muffin tin, pressing to cover bottom and sides.
5. Spoon in about 1/4 cup of meat mixture into biscuit lined cups and sprinkle with cheese.
6. Bake at 400 degrees for 12 minutes or until golden brown. Yields 12 pizza cups.

Salsa Bites

Contributor: Debra Hert Grose

Ingredients

- 1 pkg cream cheese (8 oz), softened
- 1 pkg cream cheese (3 oz), softened
- 1/3 cup thick and chunky salsa
- 2 eggs
- 1/2 cup shredded cheddar cheese (2 oz)
- 2 tbsp ripe pitted olives, chopped
- 1 tbsp green onion, chopped
- 1 clove garlic, pressed
- 1/4 cup sour cream
- 2 tbsp fresh cilantro, snipped

Directions

1. Preheat oven to 350 degrees.
2. Whisk cream cheese in bowl until smooth. Whisk in salsa and egg until well-blended.
3. Stir in cheese.
4. Chop olives and green onions, press garlic, and add to cream cheese mixture.
5. Spray mini muffin pans with vegetable oil spray. Fill muffin cups and bake 15-18 minutes or until center is set.
6. Let cool in pan 5 minutes. Remove and cool on rack.
7. Spread tops with a small amount of sour cream. Snip fresh cilantro and sprinkle over sour cream.

Sweet and Sour Meatballs

Contributor: Trudy Hert Duke

Ingredients

- Meatballs
 - 2 lbs meat
 - 1 cup cornflakes
 - 1/3 cup parsley flakes
 - 2 eggs
 - 1 tsp soy sauce
 - 1/4 tsp garlic powder
 - 1/3 cup catsup
 - 2 tbsp instant onion soup
 - 1/4 tsp pepper
- Sauce
 - 16 oz jellied cranberry sauce
 - 12 oz bottle chili sauce
 - 1 tbsp lemon juice
 - 2 tbsp dark brown sugar

Directions

Meatballs

1. Mix and roll into balls.

Sauce

1. Heat in sauce pan.
2. Pour over meatballs and bake 45-55 minutes at 350 degrees. Makes 80-100 meatballs.

Sausage Balls

Contributor: Trudy Hert Duke

Ingredients

- 1 lb sausage
- 3 cups Bisquick
- 8 oz Cheese Whiz

Directions

1. Mix all ingredients together.
2. Roll into walnut size balls. Bake at 350 degrees for 10 to 12 minutes.

Mae's Deviled Eggs

Contributor: Trudy Hert Duke

Trudy got this recipe from her friend Mae Roland. She said they are *delicious*.

Ingredients

- 1-2 dozen eggs
- 1 tsp Golden's Mustard
- 1 tbsp Hellman's Mayonnaise
- pinch pepper, no salt
- onion salt
- garlic powder
- paprika
- greenery garnish

Directions

1. Boil eggs.
2. Separate the yolks into small bowl and add mustard, mayonnaise, pepper, onion salt, and garlic powder.
3. Garnish with paprika and greenery.

Florentine Bread Dunk

Contributor: Debra Hert Grose

Ingredients

- 1 pkg frozen chopped spinach, thawed and drained
- 1 cup mayonnaise
- 2 green onions, chopped
- 1 can water chestnuts, drained and chopped
- 1 pkg Knorr's Vegetable Soup Mix
- 1 cup sour cream

Directions

1. Mix all ingredients and chill 2 hours.

Bread

1. 2 round loaves sourdough bread. Cut out center and make a "bowl" cut inside and top into pieces. Cut second loaf into pieces for serving.
2. Pour dip into "bowl" and serve.

Pinwheels

Contributor: Debra Hert Grose, Andrea Cummings

Ingredients

- 2 pkg cream cheese (8 oz), softened
- 1 pkg Hidden Valley Ranch Original (1 oz)
- 2 green onions, minced
- 4 12" flour tortillas
- 1 jar diced pimentos (4 oz)
- 1 can diced green chilies (4 oz)
- 1 can sliced black olives (2.25 oz)

Directions

1. Mix and spread in tortillas. Cut and serve.

Tortilla Roll-Ups

Contributor: Kim Hert

Ingredients

- 1 lb breakfast sausage
- 1 jar Tostitos queso
- 1 pkg cream cheese (8 oz)
- 20 ct tortillas

Directions

1. Brown the sausage and drain off grease. Crumble the sausage.
2. Return sausage to pan and mix in the cream cheese and queso.
3. Heat, but do not let it boil.
4. Spread over tortillas and roll up. Cut into about 1/2" slices and serve.

Mexican Corn Dip

Contributor: Angela Hert McClister

Angela is famous for this one! A must for parties.

Ingredients

- 2 cans Mexican corn
- 1 can Shoepeg corn
- 1 jar Pace Picante Sauce (16 oz)
- 2 pkg Philadelphia cream cheese

Directions

1. Mix all corn together. Slice cream cheese over the top of corn.
2. Pour picante sauce on top.
3. Cover with foil and bake at 325 degrees for 20 minutes.
4. Take out of oven and stir until cream cheese is mixed in.
5. Return to oven for 5 minutes without foil.

Salmon Pâté

Contributor: Trudy Hert Duke

Addicting!

Ingredients

- 1 can pink salmon, remove skin, bones, etc. (mash with fork)
- 12 oz cream cheese, softened
- 2 to 3 tbsp finely chopped onion
- 1 tsp lemon juice
- chopped pecans
- 1/2 to 1 tsp liquid smoke
- salt and pepper to taste
- chopped parsley

Directions

1. Mix all ingredients together and then cover with chopped parsley and chopped pecans.
2. Serve with Triscuits or your favorite crackers.

Little Smokies

Contributor: Janet Buergey Cole

Directions

1. Cut bacon strip in about 4 sections. Wrap around little smokie and insert wooden toothpick in each one.
2. Put on sheet cake pan with sides. Cover with brown sugar and cook until bacon is done in a 350 to 400 degree oven.

Salsa

Contributor: Andrea Cummings

Ingredients

- 1 can whole tomatoes, large
- 1 tbsp cooking oil
- jalapenos
- 1/2 can green chilies, small
- 1/2 can black olives, small
- 3 green onions
- dash of garlic salt

Directions

1. Chop all ingredients and mix. Tastes better if chilled overnight in the refrigerator.

Fruit Dip

Contributor: Janet Buergey Cole

Ingredients

- 1 jar marshmallow creme
- 1 pkg cream cheese (8 oz)

Directions

1. Mix marshmallow creme and cream cheese well. Use any kind of fruit for dipping.

7 Layer Dip

Contributor: Donna Jean Mercer

Directions

Layer in the following order:

- Layer 1: 2 cans bean dip
- Layer 2: 2 containers avocado dip + 1 tsp lemon juice
- Layer 3: 1/2 lb browned hamburger
- Layer 4: 2 containers sour cream, 1 cup real mayonnaise, 1 pkg Lowry's taco seasoning
- Layer 5: 1 onion, diced
- Layer 6: 4 tomatoes, diced
- Layer 7: cheddar cheese

Serve with tortilla chips.

Shrimp Dip

Contributor: Donna Jean Mercer

Ingredients

- 1 can tiny shrimp, drained
- 1 pkg cream cheese (8 oz)
- 1 pkg sour cream (8 oz)
- 1 pkg Good Seasons Italian Dressing Mix
- 1 tbsp lemon juice

Directions

1. Mix cream cheese and lemon juice. Add Good Seasons and sour cream. I usually have to use a mixer to mix it all before I put in the shrimp.
2. Serve chilled with vegetables or chips.

Avocado Dip

Contributor: Ann Hert Gay

Ingredients

- 2 ripe avocados, peel and mash
- 1/2 cup mayonnaise
- 2 tbsp lime juice
- 1/4 cup onion, finely chopped
- 1/2 tsp salt or just to taste
- 1/8 tsp hot sauce
- 4 slices crisp bacon, crumbled fine

Directions

1. Combine all ingredients.

Bob's Baked Artichoke Dip

Contributor: Bob Duke

Ingredients

- 1 to 4 tsp white pepper
- 1 cup mayonnaise
- 1 can artichokes in water, drained
- 1 pkg Parmesan cheese (6 oz)

Directions

1. Bake at 350 degrees for 30 minutes.