
7 Layer Mexican Dip

Peggy Meyer

8X8 baking dish

1	can	refried beans	
16	ozs	sour cream	
1	pkg	taco seasoning	
		lettuce	shredded
		cheddar cheese	shredded
		green onions	chopped
		black olives	sliced
		tomatoes	chopped

Place refried beans on bottom of dish. Mix together sour cream and taco seasoning. Spread over refried beans. Layer lettuce, cheese, onions, black olives and tomatoes on top. Eat with tortilla chips.

I also put a layer of guacamole after the sour cream and taco seasoning layer. Only if you like guacamole.

Artichoke Heart Dip

Sabina Cheryl Johnson

350 degrees

8x8

15 1/2	oz can	artichoke Hearts	drained and sliced
1	cup	real mayonnaise	
1	medium ca	diced green chilies	drained
1	cup	parmesan cheese	

Mix all ingredients and fold into an 8 x 8 pan; bake at 350 degrees for 20 minutes or until lightly brown on top. Serve hot with triscuits.

Buffalo Chicken Wing Dip

Nathan Perry

2	12 oz cans	chicken	see directions
12	ozs	red hot sauce	see directions
2	8 oz pkgs	cream cheese	
8	ozs	blue cheese dressing	
1/2 to 1	cup	celery	diced
2	cups	shredded cheddar	

Mix first 5 ingredients together and bake at 350 degrees for 30 min. in a 9x13 pan. Add shredded cheddar on top and serve with chips. You can also make this in a crock pot and it will stay hot that way. It makes a lot, so half it if you don't have many people

I would use more chicken and you can use frozen chicken breasts also.

You can use the smaller bottle- I use half of the larger bottle.

Cheese Ball

Joy Taylor

2	8 oz pkgs	cream cheese	softened
6	oz pkg	dried beef	
10	shakes	onion salt	
10	shakes	garlic salt	
2	Tbsp	A-1 sauce	
4	ozs	sharp cheddar cheese	grated

Mix all of the above together. Chill 1-2 hours. Shape into ball. May roll in crushed nuts.

Chicken Salad Puffs

Louise Perry

1/2	cup	water	
1/4	cup	margarine	
		dash of salt	
1/2	cup	flour	
2		eggs	room temperature

In a medium saucepan, bring water and butter to a boil. Add flour all at once and beat with a spoon until mixture forms a smooth ball and does not stick to the pan. Remove from heat, add eggs, one at a time; beating well after each addition. Continue beating the dough until it is well blended and loses its shine. Drop by rounded tablespoons onto a greased baking sheet. Place about 3 inches apart. Bake at 400 degrees for 30-35 minutes or until golden brown. Cool on wire rack. When cool, cut in half. Remove any moist dough. Fill with your favorite chicken salad.

Chocolate Fondue

Arlene Williamson

1/3	cup	margarine	
1/2	cup	cocoa powder	
3/4	cup	sugar	
1/2	cup	evaporated milk	
1	tsp	vanilla	

Melt margarine in saucepan over low heat. Stir in cocoa. Add sugar and evaporated milk. Cook over low heat, stirring constantly, until sugar is dissolved and mixture is smooth. Remove and stir in vanilla makes 1 1/2 cups

This is a good dipping sauce for strawberries and etc. This was given to me by Kandy Saunier.

Appetizer

Dip for Nacho Chips

Teresa (Taylor) Betz

2	lbs	hamburger	
		onions	diced
1 1/2	lbs	Velveeta Cheese	
2	cans	Armour Chili - No Beans	

Fry hamburger with diced onions. Put all ingredients in crock pot and simmer. Serve warm with Nacho chips.

aka Pelican Puke

Dried Beef Dip

Denise Harrigan

4	oz	cream cheese	softened
4	oz	sour cream	
1	dash	Worcestershire sauce	
1	dash	seasoning salt	
4	oz	dried beef	finely chopped

Mix together cream cheese, sour cream, Worcestershire sauce, seasoning salt, and dried beef. Mix thoroughly and serve with crackers.

Guacamole

Lori Taylor

1		avocado	ripe
1	Tbsp	jalapeno pepper	minced
1	Tbsp	olive oil	
2	Tbsp	sweet onions	chopped
1	Tbsp	cilantro	chopped
1/2	whole	lime	juice
1		roma tomato	diced
		salt	to taste

Pit avocado, chop in bowl add all the ingredients except tomato and salt, mix to your liking, creamed or chunky, add tomato. Season with salt to taste. Makes about 2/3 cup. Serve with your favorite chips

Hot Crab Dip

Brandon & Charlene McCoy

350 degrees		9 X 13 baking dish	
1	pkg	cream cheese	
3	Tbsp	mayonnaise	
1	cup	cheddar cheese	shredded
1	can	crabmeat or 6 oz. fresh crabmeat	
2 1/2	tsp	fresh lemon juice	
1 1/2	tsp	hot sauce	
1	Tbsp	Worcestershire sauce	
		paprika	for garnish

Preheat oven to 350 degrees. In a medium sized bowl combine all ingredients, except for paprika. Transfer to a shallow 9x13 inch baking dish. Sprinkle the top with paprika. Bake in the preheated oven for around 30 minutes or until golden brown. Serve with tortilla chips.

Hot Seafood Spread

Denise Harrigan

	375 degrees		9 inch pie plate	
2	8 oz pkgs	cream cheese		softened
1	pkg	Louis Kemp Crab Delights Flakes		
2	Tbsp	green onions		finely chopped
1/2	cup	horseradish sauce		bottled
1/2	cup	almonds		sliced
		paprika		

Beat cream cheese until smooth, one to two minutes. Blend in flakes, onions, and horseradish. Spread mixture in a nine inch pie plate. Top with almonds and sprinkle with paprika. Bake uncovered at 375 degrees for twenty minutes. Serve with assorted crackers or vegetables.

IwaLani's Hawaiian Spread

Linda Bennett

1	can	Spam		
8	oz pkg	Philadelphia Cream Cheese		
1	cup	pineapple jam		or Guava or Mango
		Ritz Crackers		

Grind up Spam, or smash with fork. Soften cream cheese. Layer in a small to medium serving dish the spam, then cream cheese, then jam. Serve on Ritz crackers.

Note: Optional: Add a little onion powder and parsley to spam or cream cheese.

Mexican Roll-ups

Peggy Meyer

1	pkg	flour tortilla	
1	pkg	cream cheese	softened
1	pkg	Hidden Valley Ranch seasoning	
1	can	black olives	
		cheddar cheese	shredded

Mix together cream cheese and hidden valley ranch mix. Spread over the tortillas. Sprinkle with cheese and black olives. Roll up. Cut into bit size pieces. Serve with salsa.

North Stars

Brenda Berres

1	pkg	refrigerator bread dough	
1	cup	Swiss cheese	shredded
1/2	cup	mayonnaise	
1/2	cup	sour cream	
7	oz pkg	Italian Salad dressing mix	dry
1/2	cup	red bell pepper	chopped
1/2	cup	green bell pepper	chopped

Bake bread in a star shaped tube pan for 50-60 minutes. Remove the bread from pan and let cool. Slice bread into 1/2 in. slices. Combine sour cream, mayo, salad dressing and cheese. Drop mixture by teaspoon onto each slice of bread. Sprinkle with peppers. Bake on cookie sheet for 10-12 minutes or until slightly crisp.

This is a Pampered Chef recipe and is ALWAYS a big hit as an appetizer!!

Spanikopita

Scott & Stephanie Taylor

400 degrees		cookie sheet	
1	bag	spinach	about 10 ounces
1		onion	chopped
8	ozs	feta cheese	crumbled
1		egg	
		nutmeg	
1	box	Filo/Phyllo sheets (1 lb)	
		olive oil or clarified butter	

Roughly chop spinach and combine with onion, feta cheese, egg and a few grates of nutmeg.

Oil or butter sheet of filo and fold in half along long edge, oil and fold in half again in the same direction. Place spoonful of filling in bottom right corner and fold like a flag, rolling to the top.

Brush with butter and bake at 400 degrees for 18 to 20 minutes until golden brown delicious.

These can be frozen before baking. Do not thaw, transfer directly from freezer to oven.

Can be served hot or room temperature.

For ease of oiling the filo use a spray bottle with oil or butter.

Spinach and Artichoke Dip

Lori Taylor

350 degrees		Ovenproof dish	
9 oz	pkg	frozen creamed spinach	thawed
3/4	cup	parmesan cheese	grated
14 oz	can	artichoke Hearts	drained and chopped
1/4	tsp	white pepper	
1	tsp	lemon juice	fresh
1	cup	mozzarella cheese	shredded

Combine all ingredients reserving 1/4 cup parmesan cheese, and blend thoroughly. Place in ovenproof dish, top with remaining cheese.

Bake dip until hot and bubbly, serve with nacho chips (or any of your favorite chips)

This should make enough for 5 or 6 people... we found 2 people can eat it all too!

Spinach Artichoke Dip

Scott & Stephanie Taylor

Non Stick Skillet			
8	ozs	spinach	chopped
1	can	artichoke Hearts	chopped
1 1/2	cups	asiago Cheese	shredded
1	cup	mayonnaise	
1	Tbsp	butter	
1/2	cup	Gruyere Cheese	shredded
		grilled chicken	optional

Mix together spinach, artichoke hearts, asiago and mayonnaise. Melt butter in non-stick skillet, add mixture and smooth to edges. Cook until cheese is melted. Top with gruyere and chicken, brown under broiler if desired.

Taco Dip

Brenda Berres

8	ozs	cream cheese	softened
8	ozs	sour cream	
1/2	pkg	taco seasoning (to taste)	

Mix altogether and spread on serving dish. Top with your taco favorites such as lettuce, onion, tomato and cheddar cheese. Serve with your choice of chips. This is a Berres family favorite served at EVERY family get-together

Vegetable Dip

Debby Taylor

1	cup	sour cream
1	cup	Hellmann's mayo
1	tsp	seasoned salt
1	tsp	chopped dry onion
1	tsp	parsley flakes
1/2	tsp	celery seed
1/2	tsp	dill weed
1/2 - 1	tsp	garlic powder to taste

Mix all together.

Vegetable Pizza

Becky Knight

		Crust:	
2	pkgs	crescent rolls (8 ea)	
		Sauce:	
2	8 oz pkgs	Philadelphia Cream Cheese	
2/3	cup	Hellmann's mayo	
1	cup	sour cream	
2	Tbsp	onion	minced
1	tsp	garlic salt	
		Toppings:	
		carrots, broccoli,	
		cauliflower	
		red & green bell peppers	
		cheese	

Spread crescent rolls on oiled cookie sheet and bake per directions on package. Let cool.

Mix all sauce items together well and spread on cooled crust.

Cut toppings very small and sprinkle on pizza. Keep refrigerated until served. Best if prepared the same day of serving.

Won-Ton Wraps

Pam Gaskill

1	lb	ground beef	raw
1	can	bean sprouts	drained
1		egg	
1		onion	chopped
1/4	head	cabbage	cut up very small
1/4 - 1	cup	green onions	cut up
1	Tbsp	garlic salt	
1	Tbsp	Accent	
1	Tbsp	sesame oil	

*In place of sesame oil you can use soy sauce.

Mix all ingredients together well using your hands. Place approximately 1 tsp of mixture in center of Won-Ton wrapper. Fold wrapper in triangle. Wet edges and press to seal. Deep fry until lightly brown.