



*Lazy Christmas  
Appetizers*

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## *Easy Instant Pot Little Smokies*

This easy Instant Pot Little Smokies recipe makes the best appetizer! Yummy ingredients combine to make a flavorful and easy sauce everyone will enjoy.

## Instant Pot Little Smokies

Serves 16

### Ingredients

- 4 14-ounce packages of little smokies
- 1 ½ bottles of chili sauce about 2 cups
- 1 cup pineapple juice
- ½ cup brown sugar

### Instructions

1. In a the bottom of Instant Pot, whisk together chili sauce, pineapple juice and brown sugar.
2. Add Lit'l Smokies and toss to coat with sauce.
3. Place the lid on the Instant Pot and set to sealing.
4. Press manual and adjust time to 20 minutes on high pressure.
5. When the timer goes off, quickly release the pressure.





## *Hanky Panky Recipe*

Hanky panky appetizers are another one of those good, old fashioned recipes that my grandma brought out at special occasions. This combination of pork, beef and velveeta cheese on top of rye or pumpernickel bread has been one of my favorite appetizers to make.

## Hanky Panky Recipe

Serves 20

### Ingredients

- 1 lb hamburger
- 1 lb hot pork sausage
- 1 lb Velveeta cheese
- ½ a teaspoon of garlic salt
- 1 teaspoon of salt
- 1 teaspoon of oregano
- 1 teaspoon of Worcestershire sauce
- Rye or pumpernickel bread

### Instructions

1. Brown the meat and drain well and return to pan. Add Velveeta cheese, 1/2 teaspoon garlic salt, 1 teaspoon oregano and one teaspoon Worcestershire sauce.
2. Spread on individual-sized pumpernickel bread then bake at 425\* for 5 minutes, until bread is toasted and topping is bubbling.



## *Homemade Soft Pretzels*

These large, chewy, baked soft pretzels are so easy to make and even better to eat! A basic dough is baked to create a buttery soft pretzel with a hint of salt and garlic. Served with a homemade cheese dip, everyone will be asking for your soft pretzel recipe.

# Homemade Soft Pretzels with Cheese Dip

Serves 8

## Ingredients

For the soft pretzels:

- 1 cup warm water approximately 80 degrees
- 1 package rapid rise yeast
- 1 tablespoon sugar
- 3 tablespoons butter softened
- 2 ½-3 ½ cups of flour
- 1 tablespoon coarse sea salt
- 1 egg for egg wash
- coarse sea salt for pretzels

For cheese dip:

- 1 tablespoon butter
- 1 tablespoon flour
- 1 ¼ cups warm milk
- 1-8 ounce block of extra sharp cheddar cheese grated
- ¼ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon chili powder
- ¼ teaspoon cayenne



## Instructions

1. In a measuring cup, measure one cup of water and warm in the microwave for 30 seconds. Remove from microwave and stir. Check temperature to make sure it does not exceed 80 degrees. If it's too warm it'll kill the yeast.
2. Stir in 1 tablespoon of sugar and sprinkle the yeast on top. Give it a gentle stir and let sit for 5 minutes.
3. Once the yeast is nice and frothy, pour into the bowl of a stand mixer. Add 2 cups of flour, butter and sea salt.
4. Using your dough hook turn on low and mix until the dough comes together. Then slowly add the remaining half cup of flour. Turn on medium speed and mix until the flour is incorporated to the dough. If the dough is still sticking to the bottom of the bowl as it mixes, slowly add more flour, but not too much. You don't want it to be too dry.
5. Once your dough comes together, turn the mixer on high and knead the dough for 1 minute.
6. Cover the bowl and let sit for 30-45 minutes.
7. Remove dough from bowl and turn out onto a floured surface. For 5-inch pretzels, as you see in the photos, divide the dough into 8 pieces. For larger pretzels, divide the dough into 6ths or even 4ths. (You can even make pretzels balls, just divide each 8th in half and roll into balls).
8. Roll each section into a 20-inch long rope. Bring the two ends together and cross, then bring them down to the bottom to form the pretzel shape.
9. Once all the pretzels are formed, gently place them one at a time into a pot of boiling water. Allow to boil for 30-60 seconds.
10. Remove from the water and place back on the baking sheet. Repeat until all the pretzels have been boiled.
11. Lay them on a baking sheet lined with parchment paper.
12. Make an egg wash by gently beating one egg in a small bowl.
13. Once you're rolled and formed all of the pretzels, brush with egg wash and sprinkle with coarse sea salt.
14. Bake in a preheated 400-degree oven for 15-17 minutes.
15. While the pretzels are baking, make the cheese sauce. Pour milk into a measuring cup and microwave for 45-60 seconds (warm milk incorporates better than cold milk). In a medium pan over medium-high heat, melt butter and whisk in flour. slowly pour milk, whisking as you add. Once the milk has all been added, whisk until the mixture starts to thicken. (If you can't get rid of the lumps, throw it in the blender real quick, blend and return to pan). Reduce the heat to low and add the shredded cheese and seasonings. Stir until cheese has completely melted.



## Rolled Tacos

These easy, baked shredded chicken rolled tacos are a simple homemade recipe your family will love! Craving Mexican? I've got you. Taco Tuesday doesn't get any easier than these tasty oven-baked rolled tacos.

## Rolled Tacos

Makes 30

### Ingredients

- 3 cups shredded chicken\*\*
- 1 can RO\*TEL Tomatoes drained
- 2 cans Rosarita Traditional Refried Beans
- 3 cups shredded cheddar cheese
- 30 flour tortillas fajita size
- toothpicks
- 2 tablespoons canola oil
- guacamole sour cream and salsa for serving

### Instructions

1. In a medium bowl, mix together the shredded chicken and RO\*TEL Tomatoes.
2. In a microwave-safe bowl, add the Rosarita Traditional Refried Beans and microwave for 1 minute.
3. On each tortilla, spread a tablespoon of Rosarita Traditional Refried Beans down the middle, top with 1-2 tablespoons of chicken and 1 tablespoon of cheese.
4. Place the rolled tacos on a large baking sheet lined with parchment paper. Brush each one with a little bit of canola oil.



## Taco Ring

Our family is obsessed with this easy, cheesy, homemade taco ring — my sons think it's the best Mexican-style appetizer recipe I make! We start with crescent dough that is filled with hamburger, seasoning and plenty of cheese. You could also use chicken if you prefer, making this super versatile. Before serving, we top guacamole, sour cream, shredded lettuce, and salsa.



## Taco Ring

Serves 8

### Ingredients

- 2 cans refrigerated crescent rolls
- 1 teaspoon olive oil
- 1 pound ground beef
- 1 package Taco Seasoning
- 1 cup shredded cheddar cheese
- Shredded Lettuce, to preference
- Guacamole, to preference
- Salsa, to preference

### Instructions

1. Add ground beef and taco seasoning and cook until meat has browned. Remove from heat and set aside.
2. On ungreased large cookie sheet, arrange crescent dough triangles in ring so short sides of triangles form a 6-inch circle in center. Dough will overlap.
3. Spoon ground beef over wide section close to center. Sprinkle cheese on top.
4. Bring each triangle tip up over filling, tucking it under bottom layer of dough to secure it.
5. Bake for 20-25 minutes or until ring turns a golden brown.
6. Place a bowl of guacamole and salsa in the center of the ring for dipping.



## *Cheesy Pull-Apart Bread*

Simple and easy, this cheesy pull-apart bread is one of my favorite appetizers! It's the perfect balance of flavors, irresistible texture and loaded with ooey-gooey cheese. A fresh loaf of French bread is sliced, then stuffed with seasoning, butter, and cheese before baking.

## Cheesy Pull-Apart Bread

Serves 8

### Ingredients

- 14- ounce sourdough or a french loaf of bread
- 8 tablespoons butter
- 2 teaspoons minced garlic
- 1 teaspoon Italian seasoning or equal parts of dried basil parsley and oregano
- 1 1/2 cups shredded mozzarella cheese
- 2 tablespoons chopped parsley divided
- 1/2 teaspoon rosemary

### Instructions

1. Cut a grid on the bread by creating vertical cuts, stopping before you hit the bottom crust, then repeating the cuts in a horizontal manner.
2. Place the butter, garlic, Italian seasoning, rosemary, and 1 tablespoon of chopped parsley in a small bowl. Microwave in 20 second increments or until butter is melted.
3. Drizzle the butter into the crevices of the bread. Gently stuff the cheese into the crevices of the bread.
4. Wrap the bread in foil to cover. Bake for 10 minutes, then uncover and bake for an additional 10 minutes.
5. Sprinkle with remaining tablespoon of parsley and serve.



## Stuffed Mushrooms

Delicious and simple, stuffed mushrooms are a classic party appetizer. White button mushrooms are stuffed with a filling of butter, garlic, spinach, and cheese before being baked in the oven. Serve them as part of an elegant food spread during the holidays or to feed the crowd on game days!



## Stuffed Mushrooms

Serves 30

### Ingredients

- 1 box stuffing mix 6-ounce
- 1 cup hot water
- 30 fresh mushrooms cleaned
- 1 Tablespoon butter
- 1 garlic clove minced
- 1 package frozen spinach 300 g thawed, well-drained
- $\frac{3}{4}$  cup mozzarella cheese shredded
- $\frac{3}{4}$  cup 100% parmesan grated cheese

### Instructions

1. In a small bowl mix the stuffing mix with the hot water and set aside.
2. Remove the stems from the cleaned mushrooms. Place the mushroom caps on a baking sheet. Chop the stems into small pieces.
3. Melt the butter in a medium-size skillet over medium heat. Add the stems and the garlic to the melted butter and cook until tender.
4. Remove the skillet from the heat and add the spinach, mozzarella, and parmesan cheese and mix well.
5. Fill the mushroom caps with the filling mixture using either a spoon or your fingers. I found it was just easier stuffing them with my fingers.
6. Bake for 20-25 minutes or until mushrooms are tender and filling heated through.



## Cucumber Bites

These cucumber bites appetizers are a great addition to any party menu. Crunchy cucumbers are filled with a savory, dill cream cheese mixture, then topped with grape tomatoes and sprinkled with pepper. They're easy to make and delicious to eat.

## Cucumber Bites

Serves 24

### Ingredients

- 2 cucumbers
- 12 cherry or grape tomatoes
- 4 ounces cream cheese softened
- 1 tablespoon mayonnaise
- 3 tablespoons Ranch dressing
- 1 tablespoon fresh dill minced fine
- ¼ teaspoon garlic salt
- ¼ teaspoon Italian seasoning
- Black pepper for garnish

### Instructions

1. Wash, peel and slice the cucumbers into half-inch slices discarding the ends.
2. Remove a little of the center of the cucumber with a small measuring spoon making a divot in the cucumber.
3. Mix together the cream cheese, mayonnaise and ranch dressing until smooth and creamy.
4. Add dill, garlic, and Italian seasoning and mix until combined.
5. Place the filling into a piping bag with a star tip and pipe about 1 tablespoon of filling onto each cucumber.
6. Slice the tomatoes in half and place a piece onto each cucumber filling.
7. Sprinkle with black pepper and serve.



## *Pull Apart Pigs in a Blanket*

Pull-apart pigs in a blanket are a fun twist on classic pigs in a blanket. This is one appetizer recipe that is fun to make and eat. Dough, cocktail wieners, butter, and seasonings are baked together for this party favorite.



## Pull-Apart Pigs in a Blanket

Serves 12

### Ingredients

- 1 tube Pillsbury pizza dough
- 2 12-ounce packages cocktail wieners remove from packing juices and pat dry
- 6 Tablespoon butter melted
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- Pinch of salt
- Pinch of red pepper flakes
- Flour for cutting board

### Instructions

1. Preheat oven to 375 degrees.
2. Grease the inside of an 8-inch springform pan with cooking spray.
3. In a small bowl melt the butter and add the Italian seasoning, garlic powder, salt, and red pepper flakes.
4. On a lightly floured surface remove the pizza crust from the tube and unroll onto the floured surface. Square it up.
5. Using a pizza cutter cut strips 1 inch by 2 inches.
6. Brush the crust with the butter mixture (there will be some leftover for later).
7. Wrap each cocktail wiener in a small strip of dough and pinch the seam together.
8. Place the pigs in a blanket standing up in the springform pan, not packed too tightly.
9. Place the springform pan on a cookie sheet.
10. Brush the remaining butter mixture over the top of the filled pan.
11. Bake for 30 minutes uncovered. The last 20-25 minutes cover the top loosely with foil.
12. Let cool for 10 minutes before removing from the pan.
13. Serve with the dipping sauces.



## *Crockpot Chex Mix*

A fun, homemade twist on the classic party food, this savory crockpot Chex mix delivers a bold, crunchy flavor. I love how easy it is to make in the slow cooker — keeping my oven free and making it the perfect addition to any party menu.

## Crockpot Chex Mix

Serves 16

### Ingredients

- 4 cups Rice Chex
- 3 cups Corn Chex
- 2 cups Wheat Chex
- 2 cups Pretzels
- 2 cups bagel chips
- 1 cup Bugles
- 1 cup Peanuts
- 10 tablespoons of butter melted
- 2 tablespoons Worcestershire sauce
- 2 ½ teaspoons seasoned salt
- 1 ¼ teaspoons garlic powder
- 1 teaspoon onion powder

### Instructions

1. In a large slow cooker (6 quart or bigger, oval gives more cooking space) place the cereals, pretzels, bagel chips, bugles, and peanuts. Use two wooden spoons to gently mix together.
2. Place the melted butter in a small bowl and add the Worcestershire sauce and spices and stir together until mixed well.
3. Pour some of the butter mixture over the cereal mixture and mix with the two spoons. Keep pouring the butter mixture over in small amounts and mixing until all the butter mixture is gone.
4. With the slow cooker on low cook for three hours. For the first two hours stirring every 25-30 minutes. The last hour stir every 15-20 minutes to keep from burning.
5. Spread the cereal mixture in a single layer onto an ungreased baking sheet or parchment paper to cool for 20 minutes before serving.



## *Barbecue Sausage Bites*

You only need two ingredients and ten minutes to make this simple, easy appetizer. Barbecue sausage bites are the perfect party snack food, ideal for holidays and game day gatherings.

## Barbecue Sausage Bites

Serves 6

### Ingredients

- 2 14- ounce packages of smoked sausages
- 2 cups of your favorite barbecue sauce

### Instructions

1. Cut each sausage link into bite-size pieces.
2. Put into a medium-size bowl and pour the barbecue sauce over the bites and stir until well coated.
3. You can now take them straight to your heated grill or cover and refrigerate until ready to use.
4. Turn the grill to low heat.
5. Spray a flat grilling pan with nonstick spray. Place sausage bites onto the grill pan and grill until done, turning frequently.





## Enchilada Cups

These cute little individual-sized easy enchilada cups are a fun twist on classic tacos or enchiladas. Tortillas are baked and then filled with chicken or beef, beans, veggies, spices, and cheese before being topped with sour cream. They're the perfect appetizer for parties, New Year's Eve or game day — or, even, as a quick lunch for the kids!

## Enchilada Cups

Serves 12

### Ingredients

- 12 small flour tortillas
- 10 ounce can red enchilada sauce
- 14 ounce can black beans rinsed and drained
- 4 ounce can green chilies
- 2 ½ cups shredded cooked chicken rotisserie has extra flavor!
- ¾ cup corn
- 2 tablespoons taco seasoning
- 1 cup shredded Mexican-blend cheese
- ¼ cup chopped fresh cilantro
- 1-2 green onions thinly sliced
- 1 Roma tomato diced small
- Sour cream topping optional
- Aluminum foil balls for each cup

### Instructions

1. Preheat oven to 350 degrees.
2. Warm the tortillas in the microwave for about 30 seconds so they are more bendable.
3. Using a regular size muffin pan place one tortilla in each cup and gently press the tortilla down into the cup, pleating the tortilla where necessary, to form a cup. Roll an aluminum foil ball to place lightly inside each cup (not pressing down too far into the cup) to help it keep its shape.
4. Bake for 10-12 minutes or until the cups have hardened slightly on all sides. Remove the pan from the oven and set aside. Leave the oven on.
5. While cups are baking in a large mixing bowl combine the enchilada sauce, black beans, green chilies, chicken, corn and taco seasoning mixing well.
6. Carefully spoon the filling into each cup until the cup is full.
7. Place a small amount of cheese on top of each cup. Return pan to the oven and bake for 15 minutes or until cheese is melted and filling has heated up.
8. Remove from the oven and serve as is or sprinkle each cup with cilantro, green onions, and tomatoes. You can top with sour cream if desired.



## *Ham and Cheese Sliders*

These easy homemade ham and cheese sliders are so satisfying. Sweet rolls are layered with ham and cheese before being drizzled in the most delicious honey poppy seed sauce. They're then baked to perfection. We love this recipe for party appetizers but you can also pop them on the grill at tailgates too.

## Ham and Cheese Sliders

Serves 12

### Ingredients

- 1 package sweet Hawaiian rolls 12
- 1 pound thinly sliced ham
- 1 package swiss cheese 12 slices, 8-ounce package
- 1/4 cup mayo
- 1/2 stick butter
- 1 tbsp dijon mustard
- 1 tbsp honey
- 1 tbsp poppy seeds
- 1/2 tbsp dried minced onion
- 1 tsp Worcestershire sauce

### Instructions

1. Preheat oven or grill to 350 degrees, then use cooking spray in the bottom of the pan.
2. Slice rolls down the middle and leave intact.
3. Spread mayo on the bottom layer of rolls and place in bottom of pan.
4. Layer ham, then cheese, then place the top layer of buns on.
5. Mix melted butter, dijon mustard, honey, poppy seeds, minced onion, and Worcestershire sauce until mixed and pour evenly over rolls.
6. Cover with foil and bake for 10-12 minutes until cheese is bubbly and rolls are golden brown.



## *Instant Pot Chicken Wings*

When it comes to making chicken wings, cooking them in the Instant Pot gets them to the perfect level of crispiness. This particular recipe includes a savory BBQ sauce for the wings that makes them extra delicious! As a bonus, you can cook them from frozen or thawed making them a great idea for a great last minute party appetizer or an easy dinner.



## Instant Pot Chicken Wings

Serves 10

### Ingredients

- 2 pounds chicken wings fresh
- 1 cup BBQ Sauce
- 1/2 cup ketchup
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon balsamic vinegar
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon sugar
- 3/4 Tablespoon dry mustard powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/8 teaspoon cayenne powder
- 1 tablespoon cornstarch
- Serve with celery and chunky blue cheese dressing to really make it magical!

### Instructions

1. Place wings in a single layer in the pressure cooker.
2. Whisk together bbq sauce, ketchup, balsamic vinegar, Worcestershire sauce, sugar, mustard, chili powder, cumin and cayenne powder. Pour over chicken.
3. Lock lid and seal vent. Set to manual mode, high pressure for 10 minutes.
4. Perform quick release.
5. Remove chicken pieces using tongs and place on a baking sheet.
6. Set cooker to saute mode and let sauce cook down for about 10 minutes.
7. Sprinkle and whisk in cornstarch to thicken sauce.
8. Baste sauce onto chicken wings. Broil for about 5 minutes. Add more sauce to each wing and Broil for another 5 minutes. Flip wings and baste. Broil for 5 minutes.



## Grape Jelly Meatballs

With only three easy ingredients, these simple, sweet and savory crockpot meatballs have forever been a staple at parties. Frozen meatballs, grape jelly and barbecue sauce are mixed and simmered in the slow cooker to make this delicious appetizer.

## Crockpot Grape Jelly Meatballs

Serves 10

### Ingredients

- 18 ounces BBQ sauce
- 18 ounces grape jelly
- 1 32- ounce bag of frozen meatballs

### Instructions

1. Mix the BBQ sauce and grape jelly in the slow cooker.
2. Add the frozen meatballs and stir.
3. Cook on low for 4-5 hours or on high for 2 hours.

### Notes

- I love using a crockpot liner to make clean up easy. You can also spray the slow cooker dish with non-stick cooking spray before pouring in your ingredients.
- Some people swear by Heinz chili sauce for this recipe, you can easily substitute it for the BBQ sauce.
- Once they're ready to serve, you can leave the meatballs in your crockpot on the warm setting so that they stay at the perfect temperature for guests to enjoy.
- If you want to skip the crockpot for this recipe, you can add all the ingredients to a pan and simmer for 10-15 minutes over medium heat, stirring occasionally. Be sure to gently stir occasionally while the meatballs cook.



## Easy Deviled Eggs

My recipe is for a tried and true classic deviled egg. But, as with many classic recipes, it's just your starting point to get creative! There are tons of ways you can spice up this recipe and give your deviled eggs a twist. Or keep them traditional and you can't go wrong.

## Deviled Eggs

Serves 6

### Ingredients

- 6 large hardboiled eggs
- 2 tablespoons real mayo
- 2 teaspoons dijon mustard
- salt and pepper to taste
- paprika for garnish
- you can also use parsley or dill both minced for garnish

### Instructions

1. Cut the hard boiled eggs in half, lengthwise. Use a small spoon to scoop out the yolk into a mixing bowl. Set aside the whites for later use.
2. Mash the yolks along with the mayo, dijon mustard plus salt and pepper. Once it's well mixed, fill a pastry bag with the mixture to pipe into the egg whites.
3. After you have filled the eggs, you can garnish with a dash of paprika and parsley.





## Twice Baked Potatoes

Easy, cheesy, and loaded with tasty toppings, these twice baked potatoes are the ultimate side but also hearty enough to be a meal.

## Twice Baked Potatoes

Serves 12

### Ingredients

- 8 medium russet potatoes
- 2 tbsp salted butter
- 1/2 tsp pepper
- 1 tsp garlic salt
- 1/4 tsp dill weed
- 2 cups cheddar cheese divided
- 6 slices cooked bacon chopped
- 1 cup sour cream
- salt to season
- green onions for garnish
- olive oil

### Instructions

1. Begin by washing potatoes and patting them dry. Pierce each potato 3 times with a fork on each side. Brush olive oil on each potato and sprinkle with sea salt on each side.
2. Wrap each potato individually and place on a baking sheet. Cook in the oven at 400 degrees for 1 hour and 15 minutes.
3. Remove potatoes from the oven and let sit for 10 minutes on the counter. Once they are cooled enough that you can touch them, unwrap each potato and set back on the baking sheet to cool for another 20 minutes.
4. Once the potatoes are cooled cut each potato in halflengthwise. Spoon out most of the inside of the potato, leaving a bit on the bottom and sides to the potato skin keeps it's shape.
5. Place the potato insides into a large mixing bowl. Add butter, pepper, garlic salt, dill weed, 1 cup of the shredded cheddar cheese, and sour cream. Mix with a hand mixer until the desired consistency.
6. Spoon potato mixture back into the potato skins and place on a baking sheet that is sprayed with cooking spray. You will have a few extra potato skins left over, throw away in the trash.
7. Sprinkle each potato with cheddar cheese, bacon, and green onions.



# Cauliflower Breadsticks

These cheesy cauliflower breadsticks are a delicious substitute for classic cheese sticks. They still have the gooey cheese and garlic seasoning that you love, but use a cauliflower crust as a substitute. They are so easy to make, low carb, and even keto-friendly!

## Cauliflower Breadsticks

Serves 4

### Ingredients

- 1 1/2 to 2 heads cauliflower about 3 pounds—enough to make 8 cups of riced cauliflower
- 1 tsp Italian seasoning
- 1 tsp dried basil
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 tsp garlic powder
- 3 eggs
- 1/2 cup shredded parmesan cheese
- 1 1/4 cups Italian cheese mix
- 2 cups shredded mozzarella cheese
- 1 to 1 1/2 tsp garlic salt
- 2 tsp dried parsley

### Instructions

1. Preheat the oven to 425°. Prepare a sheet pan or cookie sheet with either a baking mat or parchment paper.
2. To prepare the cauliflower rice, cut the cauliflower into small chunks, place in a food processor, and pulse. Work small batches at a time until the total yield is 8 cups.
3. Place the cauliflower in a microwave safe dish, cover with a dish towel, and microwave for 9 to 10 minutes or until soft. Let it cool slightly, put it in either a cotton dish towel or cheesecloth, and squeeze out the excess liquid.
4. In a medium to large sized bowl, combine the cauliflower, Italian seasoning, dried basil, salt, pepper, and garlic powder. Stir. Add the eggs, parmesan cheese, and Italian cheese. Combine well.
5. Turn out the cauliflower mixture onto the baking mat. Pat it into a rectangle, using a spatula to make the sides straight. It should be 1/4 to 1/2 inch thick.
6. Bake at 425° for 18 to 20 minutes, or until it begins to turn golden. Sprinkle the bread sticks with mozzarella cheese, garlic salt, and parsley. Bake for 5 minutes longer. Let cool slightly, cut with a pizza cutter or knife, and serve with pasta or marinara sauce.



# Buffalo Chicken Pinwheels

Whether you're planning a buffet for a party or just want to prep some tasty packed lunches for the family, these Buffalo chicken pinwheels are sure to be crowd-pleasers. Also known as Buffalo chicken roll ups, these pinwheels have a spicy chicken and cheese filling wrapped in a flour tortilla to create tempting bite-sized appetizers.



## Buffalo Chicken Pinwheels

Makes 25

### Ingredients

- 1 rotisserie chicken shredded (about 3 cups)
- 8 oz cream cheese softened
- 5 oz Frank's Red Hot Original Sauce
- 1/2 cup bleu cheese crumbled
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1 cup colby jack cheese shredded
- 1/3 cup green onions chopped
- 5 large flour tortillas

### Instructions

1. In a large mixing bowl add cream cheese, Frank's Red Hot Original Sauce, bleu cheese, salt, garlic powder, colby jack cheese, and green onions. Using a hand mixer with beaters, mix until well blended and no cream cheese chunks remain.
2. Add shredded chicken to buffalo mixture and stir well with a large spoon. Coat all chicken with buffalo mixture.
3. Spread about  $\frac{3}{4}$  cup buffalo chicken mixture onto a tortilla. Roll up tightly, trying not to shift the buffalo chicken mixture too much.
4. Wrap in plastic wrap and place in the refrigerator 2-4 hours.
5. Remove from the refrigerator and use a sharp knife to cut into slices. Discard the end pieces.



## Sheet Pan Nachos

This sheet pan nachos recipe makes the best appetizer for a hungry crowd. Loaded with ground beef, melted cheese, and tons of other fresh toppings, they are the ultimate party snack to have on hand, and one everyone will be crowding around to take another bite. These oven-baked nachos are super versatile, so easy, and insanely delicious!

## Sheet Pan Nachos

Serves 8

### Ingredients

- 1 lb ground beef
- 1 package taco seasoning
- 1-13 oz bag tortilla chips
- 1/2 cup water
- fresh tomatoes
- 1/2 cup red onion
- 2 cups shredded cheese
- jalapenos
- black olives
- sour cream

### Instructions

1. Cook ground beef on medium heat until browned. Drain if needed.
2. Return pan to heat and add the taco seasoning and water. Bring to a Simmer.
3. In a sheet pan with sides, layer chips, beef mixture, and cheese.
4. Broil on HIGH for a minute or until cheese is melty.
5. Top with the tomatoes, onion, and cilantro, jalapeno, black olives, and sour cream before serving. Squeeze lime on top or add to garnish for guests to do on their own.



## Buffalo Chicken Sliders

Your gang will declare that these tangy homemade buffalo chicken sliders are totally the best! Our crowd-pleasing recipe is bursting with an easy to make, spicy flavor. Tender chicken piled on top of sweet rolls create the perfect sandwich. Excellent for snacking, a quick game day appetizer, or a fast lunch or dinner.

## Buffalo Chicken Sliders

Serves 12

### Ingredients

- 3 cups shredded chicken
- $\frac{3}{4}$  cup buffalo sauce
- 7 T butter divided
- 1 pkg Hawaiian Rolls
- $\frac{1}{2}$  cup mozzarella cheese shredded
- $\frac{1}{2}$  cup cheddar cheese shredded
- $\frac{1}{4}$  cup blue cheese crumbles
- 2.5 T ranch seasoning from a ranch dressing seasoning packet

### Instructions

1. Preheat the oven to 350 degrees. Line a small baking sheet with aluminum foil and spray with cooking spray.
2. Slice the Hawaiian rolls in half and place the bottom half on the baking sheet. Keep them together as a slab, do not break into individual rolls.
3. Melt 3T butter with  $\frac{3}{4}$  cup buffalo sauce. Stir to combine the sauce and butter.
4. Add the chicken to the sauce and stir until the chicken is evenly coated.
5. Spread the chicken evenly over the bottom half of the rolls. Top with mozzarella, cheddar, and blue cheese.
6. Melt remaining 4 T of butter and stir in ranch seasoning. Brush Over the top of the rolls
7. Bake 10-15 minutes, until cheese is melted. You can cover with foil if the top of the rolls are browning too quickly.



## Philly Cheesesteak Sliders

These homemade Philly cheesesteak sliders are a real crowd pleaser. Baked on sweet rolls with tender steak, melted cheese, onion, and peppers, they're both tasty and hearty.



## Philly Cheese Steak Sliders

Serves 12

### Ingredients

- 1 pkg Hawaiian rolls
- 2 T olive oil divided
- 1 pound steak thinly sliced
- ½ large onion thinly sliced, divided
- 1 green bell pepper thinly sliced
- 8 slices provolone
- 3 T butter melted
- 2.5 tsp concentrated beef stock

### Instructions

1. Preheat the oven to 350 degrees. Line a baking sheet with aluminum foil and spray with cooking spray.
2. Slice the rolls in half horizontally to separate the top and bottom, keeping them together as one slab. Do not break into individual rolls.
3. Heat 1 T olive oil in the skillet. Season the steak with salt and pepper and cook over medium heat until done, remove from skillet and place on top of the bottom slab of rolls.
4. Take about 10 pieces of your sliced onion and set aside. In the same skillet heat the remaining 1 T olive oil and cook green pepper and remaining onion together until tender.
5. Top everything with 8 slices of provolone cheese. Place the other half of rolls on top.
6. Melt butter and concentrated beef stock together. Stir to combine. Brush mixture over top of rolls. Finely dice reserved onion slices and sprinkle over top of rolls.
7. Bake in preheated oven for 10 minutes, or until cheese is melted and tops have started to brown. If necessary, cover rolls with aluminum foil to prevent them from browning too much.