

Recipe of the Week Spinach Dip

- 1 10 oz pkg. frozen spinach
- 1 pkg. Knorr's vegetable soup mix
- 1 C. mayonnaise
- 1 1/2 C. sour cream
- 1 can water chestnuts, drained and chopped

Thaw and drain spinach well. Mix all ingredients and chill for 2 hours.

Recipe of the Week Bean Dip

- 2 cans bean and bacon soup
- 1 pkg. taco seasoning
- 8 oz. sour cream
- 8 oz. shredded cheddar cheese

Mix all ingredients. Place in casserole dish and bake at 350 degrees until bubbly. Serve with nacho chips.

Recipe of the Week Warm Sweet Onion Spread

- 2 small sweet onion, chopped
- 1 1/2 C mayonnaise
- 1 1/2 C shredded swiss cheese
- assorted crackers

In a large bowl, combine onions, mayonnaise and cheese. Spoon into an ungreased 9 in. pie plate. Bake uncovered at 350 degrees for 25-30 min. Broil for 2-3 minutes or until bubbly. Serve with crackers.

Recipe of the Week Honey Chicken Wings

- 3 lbs. chicken wings
- 2 Tbsp. olive oil
- 1/2 C soy sauce
- 2 Tbsp. ketchup
- 1 C honey
- 1 clove garlic, minced
- salt and pepper to taste

Place chicken in greased 9x13 baking dish. Mix together all other ingredients and pour over chicken. Bake at 375 degrees for one hour or until sauce is caramelized.

Recipe of the Week Pineapple Cheeseball

- 2 large pkgs. cream cheese
- 2 small cans crushed pineapple
- 2 C pecans
- 1/4 C green pepper minced
- 1/8 C onion minced
- 1 Tbsp. seasoned salt

Mix all ingredients except 1 cup of pecans and roll into a ball. Wrap in plastic wrap and refrigerate until hard. Roll cheeseball in remaining pecans. Serve with graham crackers.

Recipe of the Week Pepperoni Bread

- 1 loaf frozen bread dough, thawed
- 4 oz. pkg. sliced pepperoni
- 1 C shredded mozzarella cheese

Roll out bread dough into a 15x10 rectangle. Arrange other ingredients on top. Roll up lengthwise; close with toothpicks. Place on greased baking sheet and bake 30 min. at 325 degrees. Slice and serve with warm pizza sauce on the side.

Recipe of the Week Crabmeat Treats

- 6 oz. can crabmeat
- 3 oz pkg. cream cheese, softened
- 1/4 to 1/2 C. mayonnaise
- 3 Tbsp. green onions, chopped
- 1 tsp. worcestershire sauce
- 1 tsp. lemon juice
- 10 oz. pkg. mini puff pastry shells, baked

Mix crabmeat, cream cheese, mayonnaise, onions, worcestershire sauce and lemon juice together. Refrigerate overnight. Fill pastry shells and refrigerate until ready to serve. Serves 6.

Recipe of the Week Easy Chili Dip

- 2 (15 oz.) cans chili with beans
- 2 (8 oz.) pkg. cream cheese, softened
- 1 C chunky salsa
- 1 (13 oz.) can roast beef, shredded
- 1 (14.5 oz) pkg. tortilla chips

Place chili, cream cheese, salsa and roast beef in a large saucepan. Heat slowly, stirring occasionally until mixture comes to a slow boil. Serve with chips.

Recipe of the Week

After School Snack: Tiny Tortilla Pizzas

small corn tortillas
salsa
shredded cheddar cheese

Mound a little salsa and cheese on each tortilla and cook on foil-lined tray in toaster oven or under broiler until cheese has melted and is brown at the edges.

Recipe of the Week

Mummies on a Stick



1 tube refrigerated breadsticks
10 popsicle sticks
10 hot dogs
mustard

Separate dough; roll 10 pieces into 24-in. ropes. Insert popsicle sticks into each hot dog. Wrap one dough rope around each hot dog leaving 2-in. uncovered at the top. Place mummies 1-in. apart on greased baking sheet. Bake at 350 degrees for 18 min. Add dots of mustard for eyes.

Recipe of the Week

Crockpot Artichoke Spinach Dip

1 1/2 C frozen spinach
14 oz. can artichoke hearts, drained and chopped
1/2 C alfredo sauce
1/2 C mayonnaise
1/4 tsp. salt

Thaw spinach and drain well, pressing to remove water. Chop spinach and combine with rest of ingredients in a 2 quart slow cooker. Cover and cook on low setting for 2-3 hours. Serve with crackers, toasted French bread, carrot sticks, and celery sticks.

Recipe of the Week

Toasted Almond Cheese Spread

1 8oz. cream cheese, softened
1 1/2 C shredded swiss cheese
1/2 C sliced almonds, toasted
1/3 C mayonnaise
2 Tbsp. sliced green onions
1/8 tsp. pepper
1/8 tsp. ground nutmeg

In a small mixing bowl, beat the cream cheese until smooth. Stir in the Swiss cheese, 1/3 cup almonds, mayonnaise, onions, pepper and nutmeg. Spoon onto a lightly greased pie plate. Bake at 350 degrees for 15 minutes or until heated through. Sprinkle with remaining almonds. Serve warm with crackers.

Recipe of the Week

Easy Guacamole

3 avocados
1 Tbsp. sour cream
2 3oz. pkg. cream cheese, soft
2 Tbsp. salsa
1 pinch salt
1 dash of pepper
1 dash of garlic salt
1 dash of onion powder

Peel, pit and dice the avocados. In a small bowl, mix together avocados, sour cream, cream cheese and salsa. Blend to desired consistency. Stir in remaining ingredients. Cover and chill for 1/2 hour before serving.

Recipe of the Week

Slow Cooker Cocktail Smokies

2 (16 oz.) pkgs. miniature smoked sausage links
1 (8 oz.) jar grape jelly
1 (12 oz.) bottle barbeque sauce

Combine grape jelly and barbeque sauce in a slow cooker. Stir in sausage links. Cook on high for 2-3 hours.

Recipe of the Week

Pizza Sticks

1 can refrigerated pizza crust
non-fat spray butter
1/2 tsp. garlic powder
1/2 tsp. parsley flakes

Unroll pizza dough and place in shallow baking pan. Spray both sides with butter spray. Sprinkle with garlic and parsley. Cut into 8 long strips. Bake at 425 degrees for 10 min. Turn sticks over and bake for additional 5-7 min.

Recipe of the Week

Tortellini Appetizer

1 9oz. pkg. meat filled tortellini, cooked and drained
1 Tbsp. soy sauce
1 Tbsp. olive oil
1 Tbsp. sesame seeds

Combine soy sauce, oil and sesame seeds. Pour over tortellini and toss to coat. Cover and refrigerate up to 24 hours. Preheat oven to 425 degrees. Spread tortellini on foil lined baking sheet sprayed with Pam. Bake 15 minutes or until edges are golden.

Recipe of the Week **Pina Colada Dip**

8 oz. can crushed pineapple, undrained
3 oz. pkg. instant coconut pudding mix
3/4 C whole milk
1/2 C sour cream

Blend ingredients in blender for 30 seconds. Cover and refrigerate for several hours before serving. Serve with fresh fruit.

Recipe of the Week **Tailgate Dogs**

2 8oz. cans refrigerated crescent dinner rolls
48 cocktail-sized smoked link sausages

Heat oven to 375 degrees F. Unroll both cans of the dough; separate into 16 triangles. Cut each triangle lengthwise into 3 narrow triangles. Place sausage on shortest side of each triangle. Roll up each, starting at shortest side of triangle and rolling to opposite point; place point side down on 2 ungreased cookie sheets. Bake 10 to 12 minutes or until golden brown, switching position of cookie sheets halfway through baking. Immediately remove from cookie sheet. Serve warm.