

39 Appetizer Recipes & Party Pleasers



Discover Your Inner Chef

39 Appetizer Recipes and Party Pleasers

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Letter from the Editors

Dear Cooking Enthusiast:

The Super Bowl is almost here, and what better excuse do you need to whip up a bunch of fun, party-pleasing appetizer recipes? Truly, any gathering is a great reason to make some easy appetizer recipes, and this wonderful collection of 39 appetizer recipes and party pleasers is sure to help you along your way!

We have assembled some of our staff's favorite appetizer recipes, including chicken wing recipes, bruschetta recipes, and recipes for dips and spreads. We have everything from Hot-n-Easy Buffalo Chicken Wings to Bacon and Garlic Shrimp and Football Spinach Dip, plus lots more.

The recipes in this crowd-pleasing collection are fun and easy, and all of them are delicious. Make one or make several, and any party you host will showcase you as the queen or king of easy appetizers and party pleasers!

For more delicious appetizer recipes, be sure to visit RecipeLion.com. While you're there, subscribe to RecipeLion's free *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Enjoy your parties!

Sincerely,

The Editors of RecipeLion

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Chicken Wings

Broiled Mustard Chicken Wings



Description

As chicken wing recipes go, this is one of my favorites. It's not the usual barbecued or Buffalo-style chicken wing recipe, but one with more character. The mustard really brings something special to the table.

Ingredients

- 2 tablespoons plain yogurt
- 2 tablespoons plus 1 1/2 teaspoons Dijon mustard
- 1 large garlic clove, minced and mashed to a paste with 1/2 teaspoon salt
- 1 1/2 pounds chicken wings (about 8)
- 2 tablespoons fine dry bread crumbs
- 1 teaspoon mustard seeds
- 4 teaspoons olive oil

Instructions

1. Preheat broiler.
2. In a large bowl, stir together yogurt, 1 1/2 teaspoons mustard, and garlic paste.
3. Cut off chicken wing tips, reserving them for another use (such as making stock). Add wings to yogurt mixture, stirring to coat well, and marinate 10 minutes.

4. In a small ramekin, stir together bread crumbs, mustard seeds, and salt and pepper to taste.
5. Arrange wings, skin sides down, on oiled rack of broiler pan and season with salt and pepper.
6. Broil wings 3 to 4 inches from heat until golden brown, about 10 minutes.
7. Turn wings skin sides up and season with salt and pepper.
8. Broil wings 5 minutes more.
9. Spread skin sides with remaining 2 tablespoons mustard and sprinkle with bread crumb mixture.
10. Drizzle oil over each wing and broil wings until crisp and golden, 3 to 5 minutes.
11. Serve wings hot or room temperature.

Buffalo Chicken Wings and Sauce



Description

Homemade chicken wing recipes somehow always taste better than any you can get in a restaurant. Make these Buffalo chicken wings and sauce and your dish will be the favorite at any gathering.

Serves: 4

Cooking Time: 5 min

Ingredients

- 1 quart vegetable oil for frying
- 12 chicken wings, small wing joint removed
- 2 cups hot sauce
- 1 cup light sour cream
- 1/2 cup half and half
- juice of 1 lemon
- 1 teaspoon minced shallots
- 1/2 teaspoon minced garlic
- 1/4 pound blue cheese, crumbled
- salt and pepper, to taste
- 1 dash Worcestershire sauce
- 1 1/2 cups flour
- 2 eggs, beaten with 1 tablespoon milk
- Cajun seasoning, to taste
- 2 carrots, peeled and cut
- 2 celery stalks, peeled and cut

Instructions

1. Place the oil in a deep pan and heat the oil.
2. Place the wings in a glass bowl and pour over 1 cup of the hot sauce. Stir the wings to mix thoroughly. Cover the bowl and refrigerate for 1 hour.
3. In a mixing bowl, combine the sour cream, cream, lemon juice, shallots, and garlic. Blend until smooth.
4. Stir in the crumbled cheese and blend until smooth.
5. Season the dip with salt, pepper, hot sauce, and Worcestershire sauce.
6. Season the flour with Cajun seasoning.
7. Dredge the wings in the flour.
8. Dip each wing in the egg wash, letting the excess drip off.
9. Dredge the wings in the seasoned flour for a second time, coating the wing completely.
10. Fry the wings in batches, until golden brown, about 4 to 5 minutes.
11. Remove the wings from the oil and drain on paper-lined plate.
12. Season the wings with salt and pepper.
13. After all the wings are fried, place the wings in a medium mixing bowl.
14. Pour the remaining hot sauce over the wings and toss to coat each wing completely.
15. Place the wings on a platter and serve with the blue cheese dip, carrots, and celery.

Buffalo Chicken Wings with Homemade Blue Cheese Dressing



Description

We love a good chicken wing recipe, and while some are quite difficult and complex, this one is really pretty easy. Not only that, it tastes amazing! With homemade blue cheese dressing, to boot. Yum!

Serves: 8

Cooking Time: 12 min

Ingredients

- 2 teaspoons salt
- 2 teaspoons paprika (mild, or Hungarian hot paprika)
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- $\frac{3}{4}$ teaspoon white pepper
- 10 tablespoons (1 $\frac{1}{4}$ sticks) unsalted butter
- 1 tablespoon plus 1 teaspoon Tabasco sauce
- 24 chicken wings, tips removed, room temperature
- 2 cups vegetable oil
- blue cheese dressing (recipe follows)
- celery sticks (optional)

Instructions

1. Thoroughly combine the salt, paprika, cayenne, onion powder, garlic powder and pepper in a small bowl.

2. Melt 5 tablespoons of the butter with 2 teaspoons of the Tabasco sauce in a small saucepan over low heat.
3. Pour into a small shallow bowl or pie plate, and let cool slightly.
4. Put the chicken wings into a large bowl and coat well with 2 tablespoons of the seasoning mix.
5. Add the butter/Tabasco mixture and work in well with your hands until chicken is completely coated and seasonings are well distributed.
6. Set aside to marinate (for up to 30 minutes, covered) and heat the oil.
7. Heat the oil in a large heavy skillet over high heat until it is very hot.
8. Add the chicken wings, fitting in as many as there is room for in a single layer.
9. Fry until crisp and golden brown, about 8 to 12 minutes, turning several times.
10. Drain on paper towels.
11. Repeat with the remaining wings.
12. Meanwhile, melt the remaining butter and add the remaining Tabasco and seasoning mix.
13. Dip the cooked wings into the sauce place on a serving platter.
14. Serve with blue cheese dressing and celery sticks, if desired.

Blue Cheese Dressing

- 2 eggs
- 1 tablespoon fresh lemon juice
- 1 tablespoon apple cider vinegar
- 1/4 cup chopped onions
- 1/4 cup chopped celery
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon minced fresh garlic
- 1 teaspoon Worcestershire sauce
- 2 cups vegetable oil
- 1/2 cup crumbled blue cheese

1. Put everything but the oil and blue cheese into a blender or food processor and process for 15 to 20 seconds.
2. Continue to process, adding the oil slowly in a thin stream.
3. When oil has been added, process for an additional 45 seconds, or until well thickened.
4. Add the cheese and mix well. Refrigerate until ready to use.

Buffalo Wing Sauce



Description

Why go out for Buffalo wings when you can make your own delicious sauce in the comfort of your own kitchen? You can easily double the recipe and make enough to cover twice as many wings and have a party. Enjoy!

Ingredients

- 1/2 cup Red Hot Sauce
- 1 1/2 tablespoons honey
- 1 tablespoon butter
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon Tabasco

Instructions

1. Put all ingredients in a sauce pan and simmer on low temperature until everything is mixed well/melted.
2. Simmer on low for another 5-10 minutes to let the flavors blend and the sauce darken a little.
3. When your wings are cooked, put them in a bowl and pour this sauce over them. The sauce should cover a couple pounds of wings. Stir to coat.

Hot-n-Easy Buffalo Chicken Wings



Description

Chicken wing recipes are always good, and these are hot and easy. To make them more hot, just make 8 more ounces of sauce. To make them REALLY hot, or "suicide" wings, add 8 more ounces of sauce, plus a cup of diced jalapenos and a teaspoon of cayenne. Now that's hot - and easy!

Ingredients

- 2 pounds disjointed chicken wings
- 1 gallon vegetable oil
- 1/4 pound margarine (melted)
- 1/8 teaspoon garlic powder
- 8 ounces cayenne pepper sauce

Instructions

1. Deep fry wings in oil until browned at 375°F; watch to prevent wings from burning.
2. Put melted margarine in bowl and add garlic powder and cayenne pepper sauce (plus jalapenos and cayenne powder for "suicide" wings).
3. Place cooked wings in large pan, add sauce, cover and shake.

Blue Cheese Dip

- 4 ounces crumbled blue cheese
- 4 ounces sour cream
- 4 ounces mayonnaise
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder

Mix ingredients and refrigerate 1/2 hour before serving.

Royal Hot Wings



Description

For hot wings with their own special brand of zing, try these made with Crown Royal. You won't be disappointed!

Serves: 4

Cooking Time: 30 min

Ingredients

- 1 jar (16oz) of hot sauce
- 2 tablespoons horseradish
- 20 chicken wings
- $\frac{1}{4}$ cup Crown Royal® whisky

Instructions

1. Wash chicken wings and pat dry. Cut off and discard chicken wing tips; cut each wing in half at the joint. Preheat broiler at 400 degrees.
2. Line inside of broiler pan with foil to catch drips. Arrange chicken wings on broiler pan. Broil chicken wings about 6 inches from heat for 15 minutes, turning frequently to keep them from burning.

3. Combine hot sauce, horseradish with Crown Royal whisky. Bring to a boil. Brush wings with sauce; turn and brush the other side. Continue broiling and basting for 10 to 15 minutes longer, removing smaller, flatter pieces earlier as needed.

Saucy Aloha Chicken Wings



Description

These aloha chicken wings bring Hawaiian flavor straight to your table. The spicy seasoning mixes with the sweetness of the pineapple for a delicious sauce that can't be beat. These are great as a party appetizer or as a quick meal.

Cooking Time: 45 min

Ingredients

- 25 chicken wings
- 3 tablespoons cider vinegar
- 2 tablespoons garlic salt
- 1 tablespoon onion powder
- 1 teaspoon ground ginger
- 1 teaspoon paprika
- 20 ounces can crushed pineapple
- 1 cup Heinz ketchup (or your favorite brand)
- $\frac{1}{4}$ cup brown sugar, packed
- $\frac{1}{4}$ cup soy sauce

Instructions

1. Preheat oven to 400 degrees F. Have butcher cut wings at joints into 3 pieces. Discard bony end of wing tip or reserve for another use (such as soup).
2. Arrange remaining chicken parts in single layer in well-oiled baking pans. Prick skin with fork.
3. Combine vinegar, garlic salt, onion powder, ginger and paprika to make a baste; brush over chicken. Bake 30 minutes. Turn once.

4. Combine pineapple and juice with ketchup, brown sugar, and soy sauce. Spoon sauce over wings. Continue roasting 15 minutes more, or until done. Remove wings to serving platter. Serve immediately or until serving time. Wings may be reheated in oven or over hot coals on a grill.

Truly Homemade Buffalo Chicken Wings



Description

If you're looking for a truly homemade recipe for chicken wings, this is it! Everything, right down to the mayo that's in the blue cheese dressing, is homemade, and the taste cannot be beat! Homemade is the best.

Ingredients

- 24 chicken wings, about four pounds
- salt, if desired
- freshly ground pepper
- 4 cups vegetable oil
- 4 tablespoons butter
- 2 to 5 tablespoons Louisiana Red Hot Sauce
- 1 tablespoon white vinegar
- blue cheese dressing (recipe below)
- celery sticks

Instructions

1. Cut off and discard the small tip of each wing.
2. Cut the main wing bone and second at the joint.
3. Sprinkle the wings with salt, if desired, and pepper to taste.
4. Heat the oil in a deep-fat fryer or large casserole.
5. When it is quite hot, add half of the wings and cook about 10 minutes, stirring occasionally.

6. When the wings are golden brown and crisp, remove them and drain well.
7. Add the remaining wings and cook about 10 minutes or until golden brown and crisp.
8. Drain well.
9. Melt the butter in a saucepan and add two to five tablespoons of the hot sauce and vinegar.
10. Put the chicken wings on a warm platter and pour the butter mixture over them.
11. Serve with blue cheese dressing and celery sticks.

Blue Cheese Dressing

- 1 cup homemade mayonnaise (see recipe below)
 - 2 tablespoons finely chopped onion
 - 1 teaspoon finely minced garlic
 - 1/4 cup finely chopped parsley
 - 1/2 cup sour cream
 - 1 tablespoon lemon juice
 - 1 tablespoon white vinegar
 - 1/4 cup crumbled blue cheese
 - salt to taste, if desired
 - freshly ground pepper, to taste
 - cayenne pepper, to taste
1. Combine all of the ingredients in a mixing bowl.
 2. Chill for an hour or longer. Yields about 2½ cups.

Mayonnaise

- 1 egg yolk
 - salt, if desired
 - freshly ground pepper
 - 1 teaspoon imported mustard, such as Dijon or Dusseldorf
 - 1 teaspoon vinegar or lemon juice
 - 1 cup olive oil
1. Place the yolk in a mixing bowl and add salt, if desired, and pepper to taste, mustard, and vinegar or lemon juice.
 2. Beat vigorously for a second or two with a wire whisk or electric beater.

3. Start adding the oil gradually, beating continuously with the whisk or electric beater.
4. Continue beating and adding oil until all of it is used. Yields about one cup.

Antipasta

Classic Italian Antipasto

Description

This classic Italian antipasto is just like they do it in Italy! Your Italian relatives and friends will love this throwback recipe.

Yields: 10

Ingredients

- 2 green peppers
- 2 celery stalks
- 1 garlic clove
- 1 medium cauliflower, broken into florets
- 1 cup tuna fish, drained
- 1 teaspoon sugar
- 1 medium onion
- 3 carrots
- 1/2 pound mushrooms, sliced
- 2 tablespoons oil
- juice of one lemon
- 1 bottle ketchup (13 oz)

Instructions

1. Finely chop peppers, onion, celery, carrots, garlic, mushrooms and cauliflower; cook in hot oil for 5 minutes, mix well.
2. Cook 5 minutes.
3. Pour into sterilized jars, cool and refrigerate.
4. When serving, place antipasto in a pretty dish, surround with crackers.

Market Day Zesty Tailgate Snack Tray



Description

Looking for an easy, delicious appetizer to serve at your next party? Look no further! This Zesty Tailgate Snack Tray recipe courtesy of Market Day is sure to be the hit of your event.

Yields: 100

Ingredients

- 1 tablespoon Market Day Carolina Coast Sweet Mustard #7283
- 1 box string cheese, sliced in half
- 1 box colby jack sticks, sliced in half
- 50 slices thin-sliced salami, cut in half
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 1 box variety pack crackers
- $\frac{1}{4}$ pound fresh red grapes
- $\frac{1}{2}$ fresh green grapes

Instructions

1. In small bowl, combine mayonnaise, sour cream, mustard and honey; mix well.
2. Spread salami slices with mixture.
3. Wrap salami slices around sliced cheese halves.
4. Arrange on favorite tailgating canapé tray with crackers and grapes and serve. Makes approximately 100 serving bites.

Hot Antipasto

Description

While most antipasto you come across are served cold, this dish is a warm rendition of the traditional Italian favorite. It's so easy to make using those pop-open-tube crescent rolls, and the outcome tastes fantastic!

Ingredients

- 2 cans Pillsbury crescent rolls
- 1/4 pound ham, sliced
- 1/4 pound pepperoni slices
- 1/4 pound salami slices
- 1/4 pound provolone cheese, sliced
- 1/4 pound Swiss cheese slices
- 3 whole eggs
- 1/4 cup Parmesan cheese, grated
- 1 jar roasted red peppers
- 2 tablespoons water

Instructions

1. Preheat oven to 450°F.
2. Spray rectangle baking dish with nonstick spray and unroll 1 can of crescent rolls and lay on bottom of pan.
3. Layer meat and cheeses, ending with all of the roasted peppers on top.
4. Beat eggs and water in bowl; add Parmesan cheese and pour over layers, reserving about 1/3.
5. Unroll second can of crescent rolls and lay over layers.
6. Brush top layer with remaining egg mixture.
7. Bake at 450°F for 20 minutes or until golden brown.
8. Cool and cut into small squares. Serve warm.

Seafood Appetizers

Angels on Horseback

Description

This delicious shrimp appetizer is a definite crowd pleaser. Marinating the shrimp overnight gives them a great flavor. This is a great dish for impressing guests at a dinner party..

Serves: 6

Ingredients

- 1/2 cup olive oil
- 6 tablespoons lemon juice
- 1 teaspoon oregano
- 1 garlic clove, minced
- Salt and pepper, to taste
- Tabasco sauce, to taste
- 12 large shrimp, peeled
- Plain white breadcrumbs
- 1/4 cup butter, melted

Instructions

1. Combine marinade ingredients. Marinate shrimp overnight in mixture.
2. Remove shrimp from marinade. Immediately roll, undrained, in bread crumbs. Place on combination broiling and serving platter. Dribble melted butter over shrimp.
3. Add marinade to 1/8 in. in bottom of broiler pan. Broil slowly on low heat until done.

Notes

Use only white bread crumbs, brown crumbs or crusts will brown too fast during cooking.

Alternative method of preparation: Sauté shrimp in combination of half butter and half cooking oil. When done, remove from skillet. Reduce marinade in skillet, pour over shrimp and serve

Annie's Hostess Crab Delight

Description

This recipe certainly is a delight. Crab meat and rice pull it all together for one heck of a meal. Learn how to make this quick and easy recipe today. It only take a few until you have this great meal. Great for having guests.

Serves: 8

Ingredients

- 3 cups cooked rice
- 1 pound jumbo lump crab meat
- 1/4 cup minced onion
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped pimiento
- 3 eggs, slightly beaten
- 2 cups milk
- 1 cup grated sharp cheese
- 1 teaspoon Worcestershire sauce
- Shrimp Sauce (recipe below)

Instructions

1. Gently combine all ingredients.
2. Place in a buttered 8 x 11-inch baking pan.
3. Bake 35 to 45 minutes at 325 degrees.
4. Cut into squares and serve with Shrimp Sauce.
5. Shrimp Sauce: 2 cans of cream of shrimp soup, 1 cup sour cream, 1 teaspoon lemon juice, 1/2 cup shrimp, cooked and cut up Blend all ingredients and warm slowly over low heat.
6. Do not boil.

Bacon and Garlic Shrimp

Description

Create this quick and easy garlic shrimp appetizer for your next dinner party and impress your guests. It's delicious and comes together in minutes.

Ingredients

- shrimp
- pepper bacon
- 1 large bulb garlic
- lemons and limes
- 1 -2 tsp dried red pepper

Instructions

1. Peel and devein the shrimp.
2. Marinate them with all the garlic (peeled and crushed), the red pepper and enough of equal amounts of fresh lime and lemon juice to cover all the shrimp. Marinate in the fridge for 3-6 hours.
3. After marinating, drain the shrimp (If you are grilling outside I recommend that you save the marinade and baste with it) and cut the bacon strips in half. Wrap the bacon around the shrimp and secure with a toothpick.
4. Grill over mesquite basting with the reserved marinade or broil in the oven. You may pre-grill these and refrigerate, then warm in the broiler prior to serving.

Chef Shannah's Crab Balls

Description

What do a football player and chef have in common? They share a love for good food, and in this case, they're brother and sister. Chef Shannah Spencer is not only the sister of New England Patriots Defensive End Jarvis Green, but she's the chef at his Capitol Sports Restaurant in Donaldsonville, La. Chef Shannah is a true down home, self taught chef, drawing inspiration from growing up in her grandmother, Georgina Caesar's, kitchen. Chef Shannah and Jarvis have come up with some of their favorite football appetizer recipes, including these tasty crab balls.

Ingredients

- 16 ounces can white crab meat
- 8 ounces cream cheese
- 1/2 cup chopped green onion
- 1/2 cup dehydrated red and green bell pepper
- 3 tablespoons butter
- 1 1/2 cups half & half
- 3 tablespoons seasonal all and garlic powder (mixed)
- 1 can bread crumbs

Instructions

1. Take quart size pot and melt butter
2. Add green onion and dehydrated bell peppers to butter. Sauté until almost golden brown.
3. Add half & half to mixture and bring to a boil. Reduce heat.
4. Add cream cheese and work into mixture until dissolved and well blended. Add season all and garlic powder mixture.
5. Add crabmeat and work into all ingredients until blended well. Cook for 15 minutes and then remove from burner.
6. Let cool for 30 minutes.
7. Add bread crumbs to a mixing bowl. Scoop 2 tbsp of crabmeat mixture at a time and roll into bread crumbs. Place scoops on wax paper.
8. Refrigerate for at least 24 hours or freeze mixture until ready to cook.

Deep Frying:

Let crab balls thaw for at least 2 - 3 hours before deep frying

Notes

Yields:

30 - 50 Balls or 10 Crab Patties

Market Day Bacon Wrapped Jumbo Party Shrimp



Description

When it comes to easy appetizer recipes, it doesn't get much easier than this recipe from Market Day! All you need is two ingredients and your two hands, and in 2 minutes you'll have yummy fare perfect for any party.

Preparation Time: 10 min

Cooking Time: 1 min

Ingredients

- Market Day Fully Cooked Bacon Slices #4068
- jumbo shrimp

Instructions

1. Cut each slice of bacon in half.
2. Wrap the half slice of bacon around one shrimp, securing the bacon with a toothpick. Repeat with as many shrimp as you like.
3. Place each bacon wrapped shrimp on a microwave safe plate that has been lined with a paper towel.
4. Microwave on HIGH until bacon is warmed, approximately 1-2 minutes. Do not over heat. Let stand 1 minute and then serve.

Jones Dairy Farm Spicy Cherrywood Smoked Bacon-Wrapped BBQ Shrimp

Description

When it comes to easy appetizer recipes, not every thinks of shrimp, but this fantastic recipe for Spicy Cherrywood Smoked Bacon-Wrapped BBQ Shrimp from Jones Dairy Farm is as easy as it is delicious. You'll want to make a double batch, because these will get eaten up quickly!

Serves: 4

Cooking Time: 10 min

Ingredients

- 12 medium-size fresh uncooked shrimp
- 1 small jalapeno
- 12 Jones Cherrywood Smoked Bacon strips
- 1/2 cup barbecue sauce
- 4 bamboo skewers or toothpicks, soaked in water

Instructions

1. Shell shrimp, leaving tail intact.
2. Make a shallow cut lengthwise down the back of each shrimp; wash out and de-vein.
3. While wearing rubber gloves, remove seeds from pepper and cut into 12 slivers.
4. Make a shallow cut into the underside of each shrimp and insert a piece of pepper.
5. Par-bake bacon in 350°F oven for 10 minutes until done, but not crispy.
6. Wrap each shrimp with a bacon strip.
7. Thread 3 bacon/shrimp bundles onto each skewer, leaving a small space between bundles.
8. Baste with barbecue sauce.
9. Grill or pan sear, uncovered, for 4 to 5 minutes. Turn, baste and grill an additional 4 to 5 minutes, or until bacon is crisp and shrimp has turned pink.
10. Serve with additional barbecue sauce (discard any remaining sauce used for basting).

Tequila Shrimp

Description

Shrimp appetizers are great because they are super easy to make and serve. This marinated shrimp appetizer recipe will blow you away with flavor. Shrimp appetizers are guaranteed to please.

Ingredients

- 2 pounds large shrimp, shelled and de-veined
- $\frac{1}{2}$ cup oil
- 1 teaspoon salt
- $\frac{1}{4}$ cup tequila
- $\frac{1}{4}$ teaspoon cayenne pepper
- 4 to 6 garlic cloves, minced
- $\frac{1}{2}$ cup chili sauce

Instructions

1. Shell and devein shrimp; chill.
2. Combine shrimp, oil, salt, tequila, cayenne pepper, garlic and chili sauce. Refrigerate for 1-2 hours.
3. Place shrimp on skewers. Grill 2 to 3 minutes per side.

Bruschetta

Bruschetta Al Pomodoro



Description

For a unique spin on a pomodoro sauce, try this bruschetta instead of the usual pasta. It makes a delightful appetizer or snack, and it's really easy to make.

Serves: 6

Ingredients

- 1 basket ripe cherry tomatoes
- 5 tablespoons extra virgin olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground pepper
- 6 slices Italian bread
- 3 large cloves garlic, peeled

Instructions

1. Preheat the oven to 450F degrees.
2. Place the tomatoes in a medium-depth roasting pan that holds them snugly in a single layer.
3. Sprinkle on 2 tablespoons of the olive oil and salt and pepper to taste and shake the pan to coat.
4. Roast the tomatoes for about 15 minutes or so, shaking the pan now and then.
5. When they are slightly charred on top, remove them from the oven and set them aside.

6. Broil, on high, bread on both sides until they are light golden with little burnt spots.
7. Immediately rub one side of each slice with the whole cloves of garlic, using all the garlic.
8. On the same side, drizzle on the remaining olive oil divided amongst the slices of bread.
9. Slightly mash the tomatoes with a fork and top the toasted bread with them.

Cheesecake Factory Bruschetta

Description

This is one of the most delicious recipes for one of the most simple appetizers - you can't go wrong. Serve copycat Cheesecake Factory Bruschetta at your next dinner party.

Ingredients

- 1 1/2 cups chopped Roma tomatoes
- 3 tablespoons diced red onions
- 1 large clove garlic, minced
- 2 tablespoons fresh basil, chopped
- 2 tablespoons olive oil
- 1/2 teaspoon red wine vinegar
- 1/4 teaspoon salt
- freshly ground black pepper, to taste
- 1/2 loaf French baguette or crusty Italian bread
- 3 sprigs cilantro

Instructions

1. Combine tomatoes, red onion, garlic and basil in a medium bowl. Add 1/2 tablespoon of oil, vinegar, salt and pepper and mix well. Cover the bowl and refrigerate for one hour.
2. When ready to serve, preheat broiler and slice the baguette in 1-inch slices on a 45 degree angle to make 5 to 7 slices of bread.
3. Combine remaining 1 1/2 tablespoons oil with the garlic salt.
4. Brush entire surface of both sides of each slice with olive oil mixture.
5. Broil slices for 1 1/2 to 2 minutes per side, until surface starts to brown.
6. Arrange bread like wheel spokes on serving plate.
7. Spoon the chilled tomato in neatly onto bread slices where they meet at the center of the plate.
8. Garnish with cilantro.

Easy Bruschetta Appetizer

Description

Bruschetta is a classic Italian appetizer that is quick and easy. You can throw this together just minutes before your guests arrive and no one will know! This recipe is light and healthy, and serves as a great replacement for typical fried appetizers.

Ingredients

- 1 tomato, chopped
- 1 clove garlic
- 1 tablespoon olive oil
- Basil
- Italian bread

Instructions

1. Toast/grill the bread until it is crispy.
2. Rub the bread with the cut clove of garlic -- careful, the bread absorbs more garlic than you expect.
3. Drizzle with olive oil. Top with chopped tomato, then ample amounts of basil.

Notes

This recipe is great with homemade bread.

LeGrand Tapenade Bruschetta



Description

So long salsa! It's time to spice up your Super Bowl. Instead of the usual, boring salsa and tortilla chips, make this wonderful tapenade bruschetta recipe that comes to us courtesy of Maison le Grand. It's so quick and easy - less than 5 minutes to make. Your taste buds will thank you!

Cooking Time: 5 min

Ingredients

- 1 French or sourdough bread (baguette style)
- olive oil
- sea salt
- 1 package of either Maison Le Grand Mild Olive and Sun-dried Tomato or Spicy Olive and Sun Dried Tomato Tapenade
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Instructions

1. Cut the baguette in half and drizzle with olive oil and sprinkle with sea salt.
2. Place under the broiler for about a minute or until lightly crisped.
3. While the bread is toasting, open the package tapenade and squeeze the contents into a medium sized bowl.

4. Once the bread is crisp, allow to cool for about a 2 minutes and slice into 1 to 2 inch pieces and place on a plate or in bread basket.
5. Spread tapenade over bread and enjoy.

No Fail Bruschetta

Description

Bruschetta is one of those really easy appetizer recipes that people love to serve at parties. It's no wonder, because this no fail recipe is simple and delicious, and people know what tastes good!

Ingredients

- 1 baguette (French bread)
- 2 Roma tomatoes
- 2 cloves minced garlic
- 1/2 cup fresh basil
- 1 teaspoon lemon juice
- 1 tablespoon oil
- 1 teaspoon balsamic vinegar
- 1/4 cup Parmesan cheese

Instructions

1. Slice the bread lengthwise and toast under the broiler or in a toaster oven.
2. Chop the tomatoes, garlic, and basil; add the lemon juice, oil, balsamic vinegar and pepper. Mix together.
3. Spread over the toasted bread and sprinkle with Parmesan cheese.
4. Place under broiler for 2-3 minutes or until golden brown.

Veggie Appetizers

Cheesy Artichoke Heart Appetizer



Description

This cheesy artichoke heart appetizer comes together in minutes. The creamy Miracle Whip pairs perfectly with the artichoke hearts, crescent dough and cheesy topping. This is great for parties.

Preparation Time: 5 min

Cooking Time: 25 min

Ingredients

- 2 packages crescent dinner rolls
- $\frac{3}{4}$ cup mozzarella cheese, shredded
- $\frac{3}{4}$ cup Parmesan cheese, grated
- $\frac{1}{2}$ cup light Miracle Whip
- 14 ounces artichoke hearts, drained and chopped
- 4 ounces green chiles, drained and chopped

Instructions

1. Unroll dough into rectangles; press onto bottom and sides of 15x10x1" jelly roll pan to form crust. Bake at 375 degrees F for 10 minutes.
2. Combine remaining ingredients; mix well. Spread over crust. Bake for 15 minutes or until cheese is melted.
3. Let stand 5 minutes before serving.

Cheesy Spinach Triangles



Description

Creamy, herb-infused cheesy spinach triangles will be a hit at your next gathering! They go fast, so consider a double batch!

Yields: 96

Ingredients

- 8 ounces package softened cream cheese
- 5 ounces frozen spinach
- 2 tablespoons milk
- garlic & onion powder, to taste
- salt and pepper, to taste
- Parmesan or Romano cheese, to taste
- Italian seasoning, to taste
- bacon bits, optional
- 1 medium egg
- 3 tubes refrigerated crescent rolls

Instructions

1. Preheat oven to 350F.
2. Mix the cream cheese, spinach, milk, Parmesan/Romano, and spices [include bacon bits, if desired] in a small, coverable bowl.
3. When seasoned to taste, add egg and stir until well mixed. Cover, and refrigerate while working with the dough.
4. Open the first package of dough and unroll. There should be 4 rectangles, each sliced down one diagonal. For each of these 4 rectangles, slice from corner to corner, and across from edge to

edge . This will result in 8 triangles of dough [or a total of 32 per package of crescent rolls].

5. Place 1/2 tsp. of the spinach mixture onto each of the small triangles, pull one point of the triangle over the mixture, and tuck under the bottom on the opposite side.
6. Place triangles onto a non-stick cookie sheet, and bake for 10 min. or until tops are golden.
7. Remove from oven, and allow to cool 2-3 min.

Crunchy Zucchini Sticks



Description

These crunchy zucchini sticks are a great alternative to french fries. Bread and bake them and try them with a variety of dipping sauces, marinara or a ranch sauce would work well. A great way to get the kids to eat veggies.

Serves: 6

Preparation Time: 30 min

Cooking Time: 15 min

Ingredients

- 3 medium zucchini
- $\frac{1}{2}$ cup wheat germ
- $\frac{1}{2}$ cup almonds, finely chopped
- $\frac{1}{4}$ cup parmesan cheese, grated
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup margarine or butter, melted

Instructions

1. Preheat oven to 350°F.
2. Cut each zucchini lengthwise into fourths, then lengthwise into halves to form sticks. Cut each stick lengthwise into halves (each zucchini makes 16 sticks).
3. Mix wheat germ, almonds, cheese and salt in plastic bag. Roll about 8 zucchini sticks at a time in margarine until evenly coated. Lift with fork. Shake sticks in wheat germ.
4. Lay on an ungreased cookie sheet. Cook in 350°F oven until crisp and tender, about 15 minutes.

Peppered Green Olives

Description

Amp up your olives! Impress your guests with this simple appetizer of peppered green olives. The herbs and lemon enhance the flavor of often bland grocery store olives. You don't even have to cook this appetizer. It makes a great summer treat on a warm day.

Ingredients

- 2 cups green olives
- 30 black peppercorns
- 1 Meyer lemon
- 6 lemon thyme sprigs or regular thyme sprigs
- 2 tablespoons olive oil

Instructions

1. Drain olives and place in glass or other non-reactive container.
2. Using a wooden mallet or the back of a wooden spoon, hit the peppercorns just enough to bruise or barely crack them. Add to the olives.
3. Cut the lemon into 12-15 pieces, removing the seeds. Add the lemon to the olives.
4. Rub the sprigs of thyme between your hands over the bowl, dropping some of the leaves onto the olives, then add the sprigs and the olive oil.
5. Turn the olives to coat them with the mixture. Cover with plastic wrap and refrigerate at least 24 hrs, or up to 3 days before serving.

Market Day Potato Skin Appetizer



Description

These appetizers are as fun to make as they are to eat, and everybody loves potato skins! Serve them at your next party and they'll be gone in a snap.

Serves: 5

Preparation Time: 5 min

Cooking Time: 12 min

Ingredients

- 1 pound box Market Day Potato Skins #6020
- 1/2 cup light sour cream
- 15 (about 1/4 cup) green olive slices

Instructions

1. Prepare potato skins as directed on box.
2. Remove from oven and immediately top each skin with a dollop of sour cream and a green olive slice creating eyeballs.
3. Place on a platter and serve. Makes about 5 servings.

Jones Dairy Farm Sausage-Stuffed Mushrooms

Description

Appetizer recipes are always fun to make, and these Sausage-Stuffed Mushrooms are no exception. Using the precooked sausage patties from Jones Dairy Farm makes the whole process really easy, and the result is a super-tasty appetizer. Make a batch for your next get-together - your friends will be impressed!

Serves: 20

Cooking Time: 50 min

Ingredients

- 2 pounds fresh mushrooms, washed and drained
- 12 Jones All Natural Golden Brown precooked sausage patties
- 1/2 envelope onion soup mix
- 2 tablespoons vegetable oil
- 2 tablespoons chopped parsley
- 1/2 teaspoon dried sage

Instructions

1. Preheat oven to 350°F.
2. Remove mushroom stems from caps; chop stems; set aside both caps and chopped stems.
3. Prepare sausage according to package directions; drain and crumble.
4. In a large bowl, combine sausage, chopped mushroom stems, onion soup mix, oil, parsley and sage; mix well.
5. Heap mixture into mushroom caps.
6. Scantly cover the bottom of a shallow baking pan with water.
7. Arrange mushrooms with filling on top.
8. Cover and bake at 350°F for 40 minutes.
9. Remove cover and bake for an additional 10 minutes.

Tip

For advance preparation, filled mushroom caps can be frozen.

Spinach Balls

Description

The flavors in this cheap easy appetizer recipe will bowl you over. Full of great spinach flavor, this easy party appetizer is great to serve at your next get-together.

Ingredients

- 20 ounces package frozen spinach
- 2 cups herb stuffing mix
- 1 large onion, chopped
- 3 eggs, well beaten
- $\frac{3}{4}$ cup Parmesan cheese
- $\frac{1}{2}$ cup butter, melted
- 3 dashes hot sauce
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper

Instructions

1. Cook spinach, drain, squeeze dry and chop fine.
2. Combine cooked spinach with stuffing mix, onion, eggs, Parmesan cheese, butter, hot sauce, salt and pepper.
3. Chill mixture for several hours in refrigerator.
4. Shape into small bite-sized balls and freeze.
5. When ready to use, place spinach balls on cookie sheet sprayed with oil spray and lined with foil. Bake at 350 degrees F for 20 minutes and serve.

Stuffed and Rolled Eggplant Tapas

Description

This is a fantastic appetizer recipe! You might not think of it for bowl games and football, but it's really wonderful any time at all...much better than a bowl of chips and dip.

Serves: 2

Preparation Time: 15 min

Cooking Time: 10 min

Ingredients

- 1 medium eggplant, about 1 pound
- salt
- olive oil for brushing
- 6 ounces goat cheese, softened
- 1 pinch each: thyme, rosemary, salt, freshly ground pepper to taste
- 4 ripe plum tomatoes
- 4 to tablespoons extra-virgin olive oil
- 1/4 cup minced fresh basil
- 6 leaves of arugula or watercress 6 leaves of basil, for garnish

Instructions

1. Prepare a charcoal grill or heat broiler. Cut eggplant lengthwise into slices each 1/4 inch thick or thinner, there should be at least 6 inner slices, discard the slices with lots of skin.
2. Sprinkle with salt on both sides, let drain on paper toweling while grill heats. Pat eggplant dry and brush lightly with oil.
3. Grill or broil, 4 inches from heat source, until eggplant is golden on both sides and tender, about 10 minutes. Cool.
4. Mix goat cheese in small bowl with thyme, rosemary, salt and pepper. Spread cheese mixture evenly over eggplant slices and then roll up. Finely dice tomatoes and mix with olive oil to taste, minced basil, salt and pepper.
5. Divide tomato mixture between two plates. Top each plate with three eggplant rolls. Garnish with arugula and basil leaves.

Vegetable Pick-Ups

Description

Vegetables are the serving pieces for this fun and tasty party dip. Create the filling in just a few easy steps and pipe it right into your cut veggies for an app that won't require a plate.

Ingredients

- 2 avocados, seeded, peeled and mashed
- 1 8 ounce package cream cheese, softened
- 2 tablespoons butter
- 2 teaspoons lemon juice
- 4 drops hot pepper sauce
- 2 stalks celery, cut into 3-inch pieces
- $\frac{1}{4}$ pound fresh mushrooms, stems removed
- 1 each green and red bell pepper, seeded and cut into thick strips
- Garnishes: fresh chives, parsley sprigs, radish slices, olive slices, pecan or walnut halves

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Instructions

1. Blend avocados, cream cheese, butter, lemon juice and hot pepper sauce in blender or food processor until smooth.
2. Spoon filling into celery pieces, mushroom caps and pepper strips or use pastry tube to pipe filling onto vegetables.
3. Garnish each as desired and serve.

Veggie Pizza Appetizer

Description

Everybody loves pizza, and refrigerator dough makes this recipe a surefire easy party hit! You can follow the main instructions, or make a fun Christmas variation when the time is right. Either way, it tastes great!

Serves: 6

Preparation Time: 15 min

Cooking Time: 25 min

Ingredients

- 2 packages crescent rolls
- 2 packages (8 oz) cream cheese, softened
- 1 cup mayonnaise
- 1 package Hidden Valley Original Ranch dressing
- raw veggies (carrots, broccoli, cauliflower, etc)
- shredded cheese (optional)

Instructions

1. Press rolls flat on baking sheet and cook according to package directions.
2. Put vegetables through food processor. Blend cream cheese, mayonnaise, dressing and most of vegetables in food processor.
3. Spread on top of rolls. Sprinkle rest of vegetables on top. Sprinkle cheese on top (optional).

Notes

Christmas Variation:

1. Instead of pressing rolls flat, cut each rolled section (2 per can) into 8 slices.
2. Place slices on ungreased cookie sheet to form tree. 1 slice for top, 2 slices just below, sides touching, etc. ending with a row of 5 slices. Use the remaining slice for trunk. This makes 2 trees.
3. Use thin slices of red pepper as "garland" on the tree and yellow pepper cut with canapé cutter to make "star" for top.

Dips and Spreads

Jones Dairy Farm Creamy Braunschweiger Spread

Description

Jones Dairy Farm is a family owned company that has been making all natural sausage, hand crafted hams and naturally smoked bacon for the past 120 years. Their Creamy Braunschweiger Spread recipe is perfect for your Super Bowl party...or any party!

Serves: 8

Ingredients

- 21 ounces Jones braunschweiger, cut into chunks
- 1 (8-ounce) package soft cream cheese
- $\frac{1}{4}$ cup sherry
- 2 tablespoons chopped green onions
- 1 tablespoon prepared mustard
- 1 dash hot sauce
- $\frac{1}{4}$ teaspoon Worcestershire sauce
- 1 tablespoon brown sugar
- $\frac{1}{2}$ cup finely diced red onion
- 2 tablespoons finely chopped flat leaf parsley

Instructions

1. In food processor, combine and process braunschweiger, cream cheese, sherry, onions, mustard, hot sauce, Worcestershire and brown sugar until smooth.
2. Transfer to bowl, and stir in red onion and parsley.
3. Garnish with additional parsley and chopped red peppers, if desired.

Football Spinach Dip

Description

This creamy spinach dip is perfect for chowing down while watching the big game. Dip your favorite chips or toasted pita with this flavorful recipe from Chef Shannah Spencer, sister of New England Patriots Defensive End Jarvis Green.

Ingredients

- 10 ounces frozen chopped baby spinach
- 16 ounces sour cream
- 1 cup mayonnaise
- 8 ounces cream cheese
- 1 package onion soup mix
- $\frac{1}{2}$ cup green onion, celery and white onion
- 1 tablespoon garlic, minced
- 1 bread bowl

Instructions

1. Combine all ingredients and chill about 1 hr.
2. Serve with your favorite cracker or chip of choice.

Pam's Hot Chili Dip

Description

Chicagoan Pam loves to make this warm chili dip with her husband when his friends come over for the game. This simple recipe takes less than 30 minutes from start to finish and is perfect with tortilla chips.

Cooking Time: 20 min

Ingredients

- 4 ounces can diced green chiles
- 1 can Hormel turkey chili
- 8 ounces cream cheese
- 1 can refried beans
- 1 can black beans
- 8 ounces shredded cheese

Instructions

1. Spread cream cheese on the bottom of an oven safe dish.
2. Add mixture of chili, beans and diced chilies as the 2nd layer.
3. Spread shredded cheese on top.
4. Bake at 350 degrees F for 20 minutes.

Pico de Gallo Salsa

Description

Lime Fresh Mexican Grill is one of most popular dining destinations at the Promenade in Coconut Creek, Florida. Its fast-casual, fresh appetizers such as pico de gallo, are perfect to serve this football season.

Ingredients

- 2 medium fresh tomatoes, diced
- $\frac{1}{2}$ Spanish onion, diced
- 1 bunch cilantro, thoroughly washed and minced
- 1 tablespoon salt
- Juice from 4 limes

Instructions

1. Add diced tomatoes, onions and cilantro in a large bowl.
2. Cut limes in half; squeeze into mix.
3. Add salt, and mix all ingredients thoroughly.

Queso Fundido



Description

Don't you love that Mexican cheese dip they serve in restaurants? Make your own version at home! It will taste just as good, and you won't have to deal with waiting for a table or paying anyone a tip. Enjoy!

Ingredients

- 1 pound chorizo (Mexican sausage)
- 4 large poblanos
- 1 pound Chihuahua or other Mexican melting cheese, shredded
- tortillas (corn or flour)

Instructions

1. Preheat oven to 450F degrees.
2. Roast peppers by spitting them on a fork and turning them over a gas flame until blackened all over.
3. Place in a paper bag and let steam for twenty minutes.
4. Remove skin by running under cold water.
5. Slice peppers into thin strips, discarding the seeds and veins.
6. Cut the chorizo into chunks, remove the skin, and brown over a low flame.

7. When cooked, drain the excess grease, and mix with the pepper strips.
8. Place the mixture in a pie pan or 8" square pan.
9. Top with the cheese, and put in the oven for 10 minutes or until the cheese is melted.
10. Place under the broiler for just a minute or so to lightly brown the cheese. Serve hot and bubbly with warm tortillas. Serves 6 as an appetizer or 2 as a main dish.

White Mexican Cheese Dip



Description

If you want to know how to make Mexican white cheese dip, here is the easiest way possible. It's good and it's easy. What more could you ask for?

Ingredients

- 1 pound Land O'Lakes white American cheese, grated
- 1 can sliced green chiles or 4 roasted Anaheim chiles

Instructions

1. Melt the cheese over low heat in a heavy saucepan.
2. Add the chiles and heat through.

