

The secret to each of these quick bites is in the dough!

Using premade dough cuts down on the prep work, so you can get ready for the party in no time.



Jalapeño Poppers

These poppers will heat up any menu.

HANDS-ON TIME: 10-15 MIN
TOTAL TIME: 30 MIN
SERVES: 6

- 1 can (8 oz.) crescent rolls
- 3 oz. cream cheese, softened
- 1 can (4 oz.) diced jalapeño peppers, drained
- ½ cup bacon crumbles

› Preheat oven to 350°F. Unroll crescent dough and create 4 rectangles by pressing together 2 triangles. Cut rectangles horizontally to create 3 smaller rectangles. Place about ½ tablespoon of cream cheese on each small rectangle, along with a teaspoon of diced jalapeño and bacon crumbles. Carefully fold crescent dough into a neat ball, making sure to completely seal the filling inside the dough. Place on greased baking sheet and bake for 15 minutes. Refrigerate any leftovers.

Per Serving: 110 Cals; 4 g Protein; 6 g Fat; 11 g Total Carb; 1 g Fiber; 1 g Sugar; 395 mg Sodium; 11 mg Cholesterol

Ann Bodenstedt

Peggy

Turkey Taquitos

1 lb. lean ground turkey
1 small onion, diced
1 small red pepper, diced
1 package taco seasoning mix
2 Tbsp. water
4 oz. cream cheese (low fat is ok)
1/3 cup plain Greek yoghurt
1 Tbsp. lime juice
1/2 cup medium salsa
1/2 tsp. salt
1/2 tsp. pepper
12 whole wheat small tortillas – slice off rounded edges on 2 sides
shredded Mexican blend cheese

Brown the turkey, onion and red pepper. Drain off any grease. Stir in remaining ingredients, except tortillas and Mexican cheese. Stir over medium heat until well blended. Spray pan with cooking spray. Wrap tortillas with generous (1/4 cup) amount of turkey mixture, sprinkle with shredded cheese, and place seam down in pan. Wipe the top of each tortilla with cooking oil. Bake uncovered at 350 F for 30 minutes. Taquitos can be frozen.

BARBECUE SAUCE  **BEST LOVED**
from *Better Homes & Garden New Cookbook*

½ cup finely chopped onion
2 cloves garlic, minced
1 Tablespoon olive oil or cooking oil

In a medium saucepan cook onion and garlic in hot oil until onion is tender.

Stir in:

¾ cup apple juice
½ of a 6-ounce can (¹/₃ cup) tomato paste
¼ cup vinegar
2 Tablespoons brown sugar
2 Tablespoons molasses
1 Tablespoon paprika
1 Tablespoon prepared horseradish
1 Tablespoon Worcestershire sauce
1 teaspoon salt
½ teaspoon black pepper

Bring to boiling; reduce heat. Simmer, uncovered, about 10 minute or until desired consistency, stirring occasionally.

Cover and chill any leftovers for up to 3 days.

Nutrition Facts per 2 Tablespoons:

52 cal., 2 g total fat (0 g sat. fat), 1 mg chol. 238 mg sodium,
9 g carbo., 1 g fiber, 1 g protein.
Vit A 7%; Vit C 5%; Calcium 2%; Iron 4%.

Cream Cheese Bean Dip

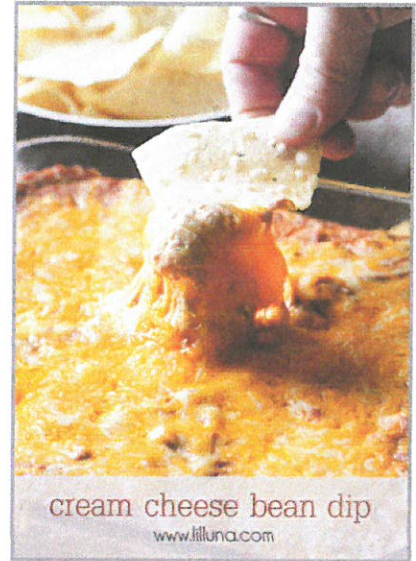
Ingredients

- 1 cup sour cream
- 1 - 16 oz. can refried beans
- 4 oz. (1/2 bar) cream cheese (softened)
- 1 package taco seasoning
- 1 cup mexican cheese
- Salsa (a few TB - 1/4 cup of your favorite kind) - optional

Instructions

1. Preheat to 350.
2. Combine beans, sour cream, and cream cheese in a bowl until well combined. Add taco seasoning and salsa.
3. Pour into 8x8 pan. Top with cheese and bake for 25 minutes.
4. Serve hot with tortilla chips. ENJOY!

Recipe by Lil' Luna at <http://lilluna.com/cream-cheese-bean-dip/>



Homemade Baked Corn Tortilla Chips

Total time: 20 min.

Prep Time: 5 min.

Cooking Time: 15 min.

Yield: 10 servings

Ingredients:

15 corn tortillas, cut into wedges
nonstick cooking spray
1 tsp. sea salt

Prep:

1. Heat oven to 375°F
2. Lightly coat both sides of tortillas w/ spray. Arrange in a single layer on two baking sheets. Bake for 10-15 min., or until crisp.
3. Sprinkle w/ salt

9-7-16

From Kathleen Dewar

"Green Tomato Bread"
(From All Recipes.com)

2 cups finely diced, drained green
tomatoes

2 cups ^{TOTAL} sugar (I did 1/2 white 1/2 brown)

1/2 cups chopped walnut or pecan

1 cup Canola Oil

2 eggs (I used 1 egg + 1 egg white)

1 tbs. vanilla extract

1 tsp. salt

3 cups All Purpose Flour <sup>I used
gluten free</sup>

1 tbs cinnamon

1 tsp Baking Soda

1/4 tsp Baking powder

Oven 350° - 2 loaf pans - grease + flour
Mix tomatoes, sugar, walnuts, oil, eggs
vanilla, salt in large bowl. Mix flour,
cinnamon, baking powder in separate bowl.
Stir dry into egg mixture until just blended.
Put batter in loaf pans. Bake about 1 hour
until toothpick in center comes out clean.
Cool in pans for 10 minutes, then transfer to
wire rack to cool. CAN BE FROZEN

Way Library
Tailgate theme

9-7-16

From - Kathleen Dewar

"Niemen Marcus Dip"
from 12 Tomatoes website

1 cup grated cheddar cheese
1/2 cup mayonnaise
1/4 cup pecans or almonds
1/4 cup green onion chopped
1/4-1/2 cup Bacon Bits - real

Ritz crackers -

Combine all in large
Bowl. Refrigerate and
enjoy!

Very Rich Taste!

Black Bean and Bell Pepper Salad

Harriett Hall, Lake Wood Church of the Brethren

Submitted by Carl Ruetz

Notes: Can also add 8 oz. prepared miniature seashell pasta.

Salad:

1 can (15 oz)	Black beans, drained, rinsed, patted dry
1 ½ cups +-	Frozen corn (or 2 ears fresh corn)
1	Bell pepper, small, red, diced small
1	Bell pepper, small, yellow, diced small
1	Bell pepper, , small, orange, diced small
1	Sweet onion, small, finely chopped
2 Tbls	Cilantro, fresh, finely chopped
8 oz	Miniature seashell pasta, cooked, drained, cooled (<u>optional</u>)

Dressing:

½ cup	Olive oil
5 Tbls	Red wine vinegar
2 tsp	Thyme, fresh, finely chopped
1 large clove	Garlic, minced
	Salt and pepper to taste

1. In large bowl, combine **salad ingredients** and **optional pasta, if using**.
2. In small bowl, whisk together **dressing ingredients**.
3. Pour over salad and mix well. Chill at least one hour for flavors to blend.

Salsa Roll-Ups – Katie Ranck

1 package of tortilla wraps – I used a low carb variety

1 – 8 oz package of cream Cheese – I used 1/3 less fat Philadelphia

½ cup of Salsa – I used Ortega

1 cup of shredded cheddar cheese – I used 3 cheese variety blend

1. Mix together all the wet ingredients and spread on the tortillas.
2. Chill for several hours and slice into bite size pieces before serving

Stuffed Baked Potato Salad

microwave or oven bake three med baking potatoes then cool in the refrigerator

mix in large bowl 1/4 cup sour cream, 1/2 cup ranch dressing, 4 slices chopped cooked bacon, one cup shredded cheddar cheese, 1/4 cup minced fresh onion or green onion,

peel and dice cold potatoes and generously salt and pepper them then gently toss in dressing

if made ahead potatoes may absorb too much dressing and may need more ranch stirred in before serving

top with shredded cheese and bacon if desired, I have tasted it with dill added and chopped celery and olives which was also tasty

Sheila

Tailgate Impossible Pie with Pizza Flavors

L. Hoffman

1/2 medium onion, sliced, sautéed, cool

1 1/2 c. milk

1/3 c. black olives, sliced

3/4 c. Bisquick

2 T. sundried tomatoes, sliced, rehydrate

3 eggs

6 oz. jar artichokes, drain, dice 1/2" pieces, opt. 1 t. salt

1 c. grated provolone

1/4 t. black pepper

1/4 c. sliced pepperoni or ham

Heat oven to 400°. Grease pie pan or 8x8" casserole.

Toss first 6 ingredients. Whisk last 5 ingredients just til smooth. Pour over veggies in pan. Bake 35-40 min or til knife comes out clean. Rest 5-10 minutes before slicing.

Linda Hoffman