

## *Holiday Entertaining Recipes from FamilyFoodies.com*

### **Spinach Dip**

(The old favorite!)

Combine, mix and refrigerate at least 3 hours before serving:

10 oz frozen spinach, thawed, rinsed, drained and squeezed

1 C sour cream

1 C mayonnaise

2 green onions, finely chopped

Idea: Cut out center of unsliced rye bread loaf (round looks nice) and fill with dip. Use chunks of bread for dipping.

### **Baked Crab Dip**

Mix all together; spread in baking dish:

8 oz cream cheese

½ C milk

6-½ oz flaked crabmeat

1 TBSP chopped onion

½ tsp horseradish

½ tsp salt

½ tsp pepper

Garnish with 1/3 C toasted almonds.

Bake @ 375 F for 20 min.

Serve warm with crackers.

### **Artichoke Dip**

1 14 oz can artichoke hearts (NOT “marinated”)

1 C Parmesan cheese

1 C mayonnaise (NOT Light)

Drain and chop the artichoke hearts; mix in cheese and mayo.

Spread in baking dish. Bake @ 350 F for 20 min until browned.

Serve warm with crackers.

### **Spreads**

#### **Sandra’s Aunt Ann’s Holiday Spread**

Lay a brick (8 oz) of cream cheese on a pretty plate.

Pour a bottle of shrimp cocktail sauce over it.

Sprinkle a can of (drained) flaked crabmeat over it.

Serve with crackers.

#### **Festive Appetizer Spread**

1 C water

1 C sugar

12 oz cranberries (fresh or frozen)

½ C apricot preserves

2 TBSP lemon juice

1/3 C slivered, toasted almonds

1 (8 oz) brick cream cheese

In a saucepan over med heat, bring water & sugar to a boil without stirring; boil 5 min.

Add cranberries; cook until berries pop & sauce is thickened.

Remove from heat.

Cut apricots in the preserves into small pieces; add to cranberry mixture.

Stir in lemon juice. Cool. Add almonds.

Spoon over cream cheese on a pretty plate. May garnish with apricot slices, if desired.

Serve with crackers.

### **Spicy Cheese Snacks**

Mix all together in bowl:

1 C (4 oz) shredded Colby-Jack cheese

3 oz cream cheese, softened

½ C chopped green onions

1 TBSP chopped cilantro

1 ½ tsp diced jalapeno pepper

Spread 1 tsp of mixture on each of 36 Triscuit Wafers. Bake on cookie tray @ 400 F for 8-10 min, just until cheese melts. Serve hot.

### **Triscuit Reubens**

56 Triscuit Wafers 1 ¼ C (5 oz) shredded Swiss cheese

1 - 8 oz can sauerkraut, well drained

¼ lb deli corned beef, finely chopped

1 ½ C milk

3 eggs

¼ C Grey Poupon Dijon mustard

1 TBSP chopped parsley

Lay ½ crackers in rows on bottom of greased 13x9 baking dish.

Layer ¾ C cheese, sauerkraut, corned beef and remaining cheese over crackers.

Top with remaining crackers.

In bowl, whisk together milk, eggs, mustard and parsley; pour over crackers.

Bake @ 350 F for 40 min or until puffed and golden. Let stand 10 min.

Cut into squares in between wafers. Serve warm.

### **Cheesy Bacon Ball**

In small bowl, beat until light and fluffy:

8 oz cream cheese, softened

½ C butter or margarine or butter, softened

Add and blend well:

7 slices bacon, fried and crumbled

2 tsp chopped chives

Then shape into a ball, and refrigerate several hours or overnight.

In small bowl combine:

5 oz sharp cheese spread (comes in a jar)

¼ tsp liquid smoke

Frost the ball with this mixture. Chill until ready to serve.

Serve with crackers.

### **Cranberry Meatballs**

Sauce:

1 can (16 oz) jellied cranberry sauce

1 C ketchup

3 TBSP brown sugar

1 TBSP lemon juice

Cook in a large saucepan, stirring frequently until cranberry sauce is melted.

Add 6 dozen meatballs (made yourself, or bought frozen), and heat through.

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### **Tried and True Ham Roll-Ups**

Spread a thin slice of ham with a thin layer of softened cream cheese. Lay either a slice of a big dill pickle, or a green onion on one end; roll up.  
Slice as (if) desired.

### **Roast Beef Roll-Ups**

Mix all ingredients together in a bowl:  
4 oz cream cheese, softened  
¼ C cilantro or parsley  
2/3 tsp minced banana peppers  
1 garlic clove, minced

Spread about 2 TBSP on each slice of thinly sliced cooked roast beef (you'll need ½ lb)  
Roll up tightly. Wrap individually in plastic wrap. Refrigerate overnight.  
To serve: Slice into 1½-inch pieces.

### **Turkey Roll-Ups**

Mix all ingredients together in a bowl:  
6 oz cream cheese, softened  
¼ C shredded carrot  
¼ C shredded zucchini  
2 tsp dill weed

Spread about 2 TBSP on each slice of thinly sliced cooked turkey (you'll need ½ lb)  
Roll up tightly. Wrap individually in plastic wrap. Refrigerate overnight.  
To serve: Slice into 1½-inch pieces.

### **Crab Appetillas**

1 pkg Super-Size Flour (or flavor of your choice) Tortillas  
16 oz cream cheese, softened  
1/3 C mayonnaise  
2 TBSP green onion, chopped  
¼ C chopped red pepper  
1 C shredded cheddar cheese  
5 oz flaked crabmeat

Mix all ingredients together. Spread thin layer on each tortilla.  
Roll tightly.  
Wrap each tortilla individually in plastic wrap. Refrigerate 3 hours or overnight.  
To serve: cut in ¾ " slices. Should yield 64 appetillas.

### **Mexican Confetti Pinwheels**

1 can (8 oz) Pillsbury refrigerated crescent dinner rolls  
¼ C nacho cheese dip  
1/3 C finely chopped red bell pepper  
1/3 C chopped green onions.

Heat oven to 350 F. Unroll dough and separate into 4 rectangles; firmly press perforations to seal.  
Spread cheese dip over each rectangle to within ¼ in of edges.  
Sprinkle with bell pepper and onions.  
Starting with 1 short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 6 slices. On ungreased cookie sheet, place slices cut side down.

Bake 13-17 min, or until edges are golden brown. Immediately remove from cookie sheet. Serve warm. Makes 24 appetizers.

### **Sue's Stuffed Mushrooms**

24 large fresh mushrooms  
¼ C sliced green onion  
1 clove garlic, minced  
¼ C butter  
2/3 C fine dry breadcrumbs  
½ C (2 oz) shredded cheddar cheese

Wash and drain mushrooms; remove stems. Chop enough stems to make 1 C.

In med saucepan, cook stems, onion, and garlic in butter until tender. Stir in breadcrumbs and cheese.  
Spoon crumb mixture into mushroom caps.  
Arrange mushrooms in a 15/10 baking pan. Bake @ 425F for 8-10 min.

### **Vegetable Pizza**

Unroll 2 pkgs Pillsbury crescent rolls and press flat onto large cookie sheet. Bake 'til golden; cool.

Spread 16 oz softened cream cheese (use garden flavor, or chive and garlic, etc) on crust.

Arrange variety of chopped or sliced fresh veggies on crust such as broccoli, cauliflower, green pepper, red pepper, onions, celery, carrots, as desired. Sprinkle 8 oz shredded cheddar cheese over "pizza". Refrigerate.  
To serve: Cut into small squares.

### **Fruit Pizza**

Spread 2 rolls Pillsbury refrigerated sugar cookie dough on cookie sheet. Bake 'til golden. Cool.

Spread 16 oz fruit-flavored cream cheese over "crust."  
Arrange pieces of fresh fruit over crust, such as strawberries, peaches, blueberries, raspberries, pineapple, kiwi, mandarin oranges.

(If desired, you may pour a glaze over top. Make a glaze by thickening fruit juice on stove, or use watered down strawberry jam.) Keep refrigerated.  
To serve: Cut into small squares.

### **Mocha Fondue**

3 C (18 oz) milk chocolate chips  
½ C whipping cream  
1 TBSP instant coffee granules  
2 TBSP hot water  
1 tsp vanilla extract  
1/8 tsp ground cinnamon  
1 pound cake (16 oz), cut into 1-inch cubes  
Strawberries, kiwi or other fresh fruit

In a heavy saucepan, melt chocolate with cream over low heat, stirring constantly.  
Dissolve coffee in water; add to chocolate mixture with vanilla and cinnamon. Mix well.  
Serve warm, using cake pieces and fruit for dipping.