



FINGER FOODS



SPINACH PINWHEELS

2-10 oz. pkgs. frozen chopped spinach, thawed and drained (or 2 bags of fresh spinach)
1 (1 oz.) pkg. ranch dressing mix
1 cup mayonnaise
1 cup sour cream
1/2 cup real bacon bits
3 tbsp. chopped onions
10-12 inch flour tortillas

In a medium-size bowl, combine spinach, ranch mix, mayonnaise, sour cream, bacon bits and onion. Spread the mixture onto each tortilla and roll it up. Refrigerate until ready to serve. Slice each roll-up into 1-inch servings no more than three hours before serving.

BLT DIP

Fry a pound of bacon (crisp) and crumble. (I prefer black pepper bacon)
Peel, seed and dice a large tomato.
Mix one half cup Hellman's mayo, one half cup Miracle Whip and one cup sour cream.
Add tomatoes and bacon to mixture. Line serving bowl with lettuce leaves and fill with dip.
Serve on toast triangles.

BACON CHEDDAR MUFFINS

1-1/2 c. all-purpose flour
1/2 c. shredded sharp cheddar cheese
1/4 c. sugar
2 tsp. baking powder
1/4 tsp. ground red pepper
1 beaten egg
3/4 c. milk
1/3 c. cooking oil
6 slices bacon crisp-cooked, drained and crumbled (1/3 cup)

Grease eight 2-1/2" muffin cups and the top surface of the pan. Set muffin pan aside. In medium bowl stir together flour, cheddar cheese, sugar, baking powder, and red pepper. Make a well in the center of the mixture. In a small mixing bowl stir together the egg, milk and cooking oil. Add this mixture all at once to flour mixture. Stir till just moistened (batter should be lumpy). Fold in crumbled bacon. Spoon batter into prepared muffin cups so batter is even with the top of the pan. Bake 400 degrees for 20-25 minutes, until golden brown. Let stand for 2-5 minutes in cups, remove muffins, serve warm.

CUCUMBERS & ONIONS

1 cup white vinegar
1/2 tsp. garlic powder
1 cup Kraft Italian Dressing
1 cup water
1/3 cup sugar
2 tsp. salt

Sprinkle with dill weed and Mrs. Dash. I love these with Vidalia onions. Slice as many cucumbers as you want.

BROCCOLI DIP

Cook without salt, two packages of chopped, frozen broccoli.

Saute 1 medium chopped onion in 1 stick of butter.

In a large bowl, add one can cream of mushroom soup and the above ingredients.

Dice and mix in Kraft garlic cheese.

Pour into a casserole dish and bake at 350 degrees for 30 minutes.

CORN DIP

3 (11 ounce) cans Mexican-style corn
1 (4 ounce) can diced green chiles, drained
5 green onions, chopped
1 (8 ounce) container sour cream
1 jalapeno pepper, chopped
3/4 cup mayonnaise
10 ounces shredded Cheddar cheese

In a medium-size mixing bowl, combine Mexican-style corn, green chilis, green onions, sour cream, jalapeno pepper, mayonnaise, and cheddar cheese. Mix well. Cover and refrigerate until ready to serve.

CROCK POT LIL' SMOKEY'S

3 small packs Lil' Smokey's sausage links
3 jars Chili Sauce
1 (16 oz.) jar grape jelly

Pour all ingredients into a crock pot. Heat 'em up and Eat 'em up.

ARTICHOKE RANCH DIP

1 can (8.5 oz.) water packed artichoke hearts
1 tbsp. ranch salad dressing mix
1 package (8 oz.) cream cheese, softened
1 cup mayonnaise

Drain and finely chop artichoke hearts. Mix all of the remaining ingredients with the chopped artichoke hearts. Refrigerate. Serve with crackers.

HOT ARTICHOKE CANAPES

1 cup mayonnaise
1 cup freshly grated Parmesan cheese
1 can (4 oz.) green chilies (drained & chopped)
1 cup of canned water packed artichoke hearts (chopped)

Mix mayonnaise, parmesan cheese, green chilies and artichoke hearts. Put 1 teaspoon of the mixture on bite-size toast rounds. Broil until lightly brown.

