

Let's Get Together!

A collection of easy and delicious recipes for your next party.



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Savory Dips

*Food is our common
ground, a universal
experience.*

- James Beard

Mexican Street Corn Dip



Prep: 5 min Total: 25 min
Cook: 20 min Serves: 8

INGREDIENTS

- 16oz low-fat cream cheese, softened
- ½ cup sour cream
- 2 cloves garlic, minced
- 2 tbsp Franks Red Hot Sauce
- 2 tbsp juice from one lime
- 2 cups shredded pepper jack cheese
- 30oz canned corn, fully drained and rinsed
- 4oz low fat Feta or Cojita cheese, crumbled
- 1 jalapeno pepper, chopped
- 2 tbsp red onion, diced
- ½ cup fresh cilantro, chopped
- Your favorite chips for dipping

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a high-powered blender or mixer, combine cream cheese, sour cream, garlic, hot sauce, lime juice and one cup of the shredded cheese. Blend until fully combined.
3. Scoop the cream cheese mixture into a large bowl and add the remaining cup of cheese, the corn, feta or Cojita, jalapeno, onion, and cilantro. Stir to combine.
4. Pour mixture into a prepared baking dish. Sprinkle with more cheese, if desired.
5. Bake for 15 - 20 minutes or until the cheese is hot and bubbly. Garnish with more cilantro, feta or Cojita, and hot sauce.
6. Serve with chips and enjoy!

Recipe by *The Cookie Rookie*

Great for picnics!

Individual Seven-Layer Dips

Serves: 8

INGREDIENTS

- 1 (16oz) can refried beans
- 1 1oz package taco seasoning
- 1 cup guacamole
- 8oz sour cream
- 1 cup chunky salsa or pico de gallo
- 1 cup shredded cheddar cheese
- 2 Roma tomatoes, diced
- ½ bunch of green onions, sliced
- 1 (2.25oz) can of sliced olives, drained
- 8 plastic tumblers, 9oz
- Your favorite chips for dipping

INSTRUCTIONS

1. In a small bowl mix taco seasoning with refried beans.
2. Assemble the layers:
 - Beans/taco seasoning
 - Guacamole
 - Sour cream
 - Salsa or pico de gallo
 - Cheese
 - Tomatoes
 - Green onions and olives
3. Garnish with one tortilla chip. Store in the refrigerator until serving and serve with chips.



Handy Tip!

It makes it easier to place the wet ingredients like sour cream and guacamole in a Ziploc bag and snip of the corner for easy piping.

Recipe by *The Girl Who Ate Everything*

Pizza Dip

Prep: 10 min Total: 40 min
Cook: 30 min Serves: 6



INGREDIENTS

- 8oz cream cheese, softened
- ¾ cup sour cream or mayo
- ½ tsp garlic powder
- ½ tsp oregano
- ½ tsp basil
- ⅛ tsp red pepper flakes, plus more for topping
- 1 cup marinara sauce
- ¼ cup parmesan cheese, finely grated
- 1 ¼ cups shredded mozzarella cheese
- 15 slices pepperoni
- Crusty bread for serving
- Optional: Your favorite pizza toppings

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Combine the softened cream cheese, sour cream, garlic powder, oregano, basil, and red pepper flakes. Ideally, the sour cream shouldn't be cold when it goes into the oven to maintain a smooth consistency.
3. Spread on the bottom of a 9-inch pie plate, baking pan, or cast iron skillet.
4. Spread 1 cup of marinara sauce on top, then add the parmesan and mozzarella cheese.
5. Add pepperoni or desired pizza toppings.
6. Bake uncovered for 25 - 30 minutes, until the top begins to brown.
7. Serve with crusty bread or veggies and enjoy!

Recipe by The Cozy Cook

Versatile!

Loaded Baked Potato Dip

Yield: 4 cups

INGREDIENTS

- 1 (2.1oz) package of fully cooked bacon slices
- 16oz sour cream
- 2 cups shredded sharp cheddar cheese
- 1/3 cup sliced fresh chives
- 2 tsp hot sauce
- Waffle fries or ridged potato chips for serving

Garnishes: crumbled bacon, sliced chives, cracked black pepper



INSTRUCTIONS

1. Microwave bacon according to package directions until crisp; drain on paper towels. Cool 10 minutes; crumble.
2. Stir together bacon, sour cream, cheddar cheese, chives, and hot sauce.
3. Cover and chill 1 to 24 hours before serving.
4. Garnish, if desired.
5. Serve with crispy, warm waffle fries or chips.

Handy Tip!

This dip also makes a great topping for baked potatoes or filling for potato skins!

Recipe from: *Southern Living*

Dessert Dips

*The only think I like
better than talking
about food is eating.
- John Walters*

Cookie Dough Dip

Serves: 12



INGREDIENTS

- 1 stick butter, very softened
- ¼ cup dark brown sugar
- 1 tbsp vanilla
- 8oz cream cheese, softened
- 1 cup powdered sugar
- ½ cup mini chocolate chips
- Pinch of salt

Serve with...

- apple slices
- strawberries
- graham crackers, any variety
- vanilla wafers
- Cookie Crisp cereal

INSTRUCTIONS

1. In a large bowl or stand mixer, beat together the butter and brown sugar until the brown sugar is mostly dissolved.
2. Add the vanilla, cream cheese, and powdered sugar. Beat until soft and fluffy.
3. Add the chocolate chips and salt. Stir together to mix.
4. Spoon cookie dough dip into a large serving bowl.
5. Serve with strawberries, Cookie Crisp cereal, and sliced apples for dipping.

So sweet and delicious!

Recipe from: Tablespoon.com

Electric Pressure Cooker Recipe!

Apple Pie Dip

Serves: 6



INGREDIENTS

- 3 apples, peeled and diced into $\frac{1}{4}$ in cubes
- $\frac{1}{2}$ tbsp lemon juice
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{2}$ tsp cinnamon
- 2 tbsp sugar
- 1 pinch salt
- 1 cup water
- 3 tbsp cornstarch

Handy Tip!

Serve over ice cream or with homemade cinnamon tortilla chips!

INSTRUCTIONS

1. Toss the peeled and diced apples together with the lemon juice. Set aside.
2. Combine the brown sugar, sugar, cinnamon, salt and water together either in a pot or the liner of your Instant Pot.
3. Place the apples into the liquid.
4. For the Instant Pot: Cook on manual HIGH for 0 minutes, Quick release the pressure. Move to step 6.
5. For the stovetop: Simmer the mixture for approx 10 minutes or until fork tender.
6. Remove about $\frac{1}{2}$ cup of liquid from the pot and whisk in the cornstarch.
7. Pour the cornstarch slurry into the pot with the apples and stir until the sauce has thickened.
8. Use right away, refrigerate for 5 days or freeze until needed!

Recipe by Karli Bitner

Bites

*You don't need a
silver fork to eat good
food.*

- Paul Prudhomme

Feeds a crowd!

Taco Ranch Bites

Prep: 15 min Total: 25 min
Cook: 10 min Yield: 75 tarts



INGREDIENTS

- 1lb ground beef
- 1 package taco seasoning
- 1 (10oz) can diced tomatoes and green chiles, undrained
- 2 cups shredded cheddar cheese
- 8oz Ranch dressing
- 5 (15-count) frozen phyllo tart shells

Handy Tip!

You can freeze tarts unbaked for a quick snack later!

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a skillet, cook ground beef until no longer pink. Drain fat.
3. Add taco seasoning and diced tomatoes and green chiles. Stir and cook for 5 minutes. Remove from heat.
4. Combine shredded cheddar cheese, Ranch dressing, and taco meat.
5. Spoon taco meat mixture into frozen phyllo tart shells. You can freeze for later at this point.
6. Bake for 8 - 10 minutes, until cheese melts. (Add 2 - 3 minutes to the baking time if baking frozen tarts).

Recipe from Plain Chicken

Jalapeno Popper Bites

Prep: 10 min Total: 18 min
Cook: 8 min Yield: 48 bites

INGREDIENTS

- 8oz cream cheese
- 3 to 4 green onions, thinly sliced
- 2 jalapenos, seeded and diced
- 8 slices of bacon, cooked and crumbled
- 8oz pepper jack cheese, shredded
- 4oz sharp cheddar cheese, shredded
- 48 tortilla scoop chips



INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Line two large baking sheets with parchment paper and set aside.
3. In a medium bowl, stir together cream cheese, green onions, jalapenos, bacon, pepper jack and sharp cheddar cheese.
4. Spoon a rounded teaspoon of the filling into scoop chips.
5. Top with additional bacon and cheese if desired.
6. Bake for 8 to 10 minutes or until filling is bubbly and cheese is melted.
7. Serve immediately.

“I love jalapeno poppers, but
the simplicity of putting the
filling in a scoop??

Brilliant.”

Recipe from Mom on Timeout

Kid friendly!

Mac and Cheese Bites

Yield: about 36 bites



INGREDIENTS

- ½ lb elbow macaroni
- 2 tbsp butter
- 2 tbsp flour
- 1½ cup milk
- 2 cups shredded sharp cheddar cheese
- 2oz cream cheese
- ½ tsp salt
- ¼ tsp pepper
- 1 egg, beaten

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Spray mini muffin tins with cooking spray.
3. Cook pasta according to packaged directions and set aside.
4. In a medium size pan combine butter and flour over medium heat. Whisk until butter is melted and mixture is smooth. Slowly add milk and bring to a simmer. Add 1½ cups of the cheese, cream cheese, salt and pepper. Stir until smooth. Remove from heat.
5. In a large mixing bowl, carefully stir pasta, cheese sauce, and egg until evenly mixed and pasta is evenly coated.
6. Spoon mac and cheese into mini muffin tins and top each with a small pinch of remaining cheese. Bake for 15 minutes or until golden brown.
7. Allow to cool 5 minutes before gently removing the bites.

Handy Tip!

Make it your own with bacon or chopped green chilies!

Recipe by Chef in Training

Firecracker Chicken Meatballs

Prep: 5 min Total: 30 min
Cook: 25 min Yield: 18 - 22



INGREDIENTS

Meatballs:

- 1³/₄ - 2lbs ground chicken (or turkey)
- 4 tsp minced garlic
- 1¹/₂ tsp salt
- 1 tsp pepper
- 2 large eggs
- 1 cup Panko breadcrumbs
- ½ tsp paprika
- 1 tsp onion powder

Firecracker sauce:

- 1/2 cup hot sauce
- 1 cup light brown sugar
- 2 tbsp apple cider vinegar
- 1/4 tsp salt
- 1/4 - 1/2 tsp red pepper flakes (depending on spice preference)

Recipe Notes

You can prepare the meatballs the night before and bake the day of, if desired.

If you would like to serve your meatballs with sauce, double the ingredients for the sauce portion as this recipe makes just enough for basting.

INSTRUCTIONS

1. Position 2 racks near the center of the oven and preheat the oven to 475°F. Line 2 baking sheets with parchment paper, set aside.
2. In a saucepan, combine the ingredients of the firecracker sauce over medium high heat, allow to come to a boil, reduce the heat so it simmers. Let simmer for 8 - 10 minutes. Remove from heat and allow the sauce to cool. The sauce will thicken as it cools so don't worry if it looks thin.
3. In a large bowl, combine the meatball ingredients. Use your hands to mix all the ingredients together. **DO NOT OVERMIX**, it will result in drier meatballs.
4. Shape the meat mixture into ball, about 3 tablespoons of meat per ball. Place shaped meatballs on prepared baking sheet. Bake for 11 - 13 minutes or until the meatballs are completely cooked.
5. Using 2 tablespoons, dip each individual meatball into the sauce. Alternately, you can brush each meatball with the sauce. Place back on the baking sheet and bake for an additional 1 - 2 minutes. Drizzle or brush with additional sauce as desired.
6. Serve immediately.

Recipe from *Li le Spice Jar*

Fresh take on a classic!

Spinach Dip Bites

Prep: 5 min Total: 20 min
Cook: 15 min Yield: 24 bites

INGREDIENTS

- 2 cups frozen spinach, chopped and thawed
- 6oz artichoke hearts, drained and chopped
- ½ tsp minced garlic
- 2 tbsp parmesan cheese, grated
- 4oz cream cheese, softened
- ¾ cup mozzarella cheese, shredded and divided
- ½ tsp garlic salt
- pepper to taste
- 1 can seamless crescent dough



INSTRUCTIONS

1. Preheat the oven to 375°F.
2. In a bowl, combine spinach, artichoke hearts, garlic and parmesan cheese. Blend in cream cheese and half of your mozzarella cheese. Season with Salt and pepper and set aside.
3. Using a rolling pin, lay out dough on a cutting board and lightly stretch to a 8 x 12 rectangle. Cut dough into 2 inch squares, so you have 24 squares total.
4. Lightly grease a mini muffin tin and place a square in each slot, gently pushing down to create an indent.
5. Scoop one teaspoon of your spinach mixture on top of each crescent square and gently push in, (bites will mold to your tin while baking). Spread the remaining mozzarella cheese over the tops of each cup.
6. Bake for 15 - 17 minutes, until golden brown. Let cool for 5 - 10 minutes before moving from tray.

Recipe from Lil' Luna

Handhelds

*After a good dinner,
one can forgive
anybody, even one's
own relatives.*

- Oscar Wilde

Beef Empanadas

Total time: 52 min

Yield: 12 - 14 empanadas



INGREDIENTS

- 2 store-bought pie crusts
- 1lb 80/20 ground beef
- 1 package taco seasoning
- 1¼ cup grated cheddar cheese
- 1 large egg
- 1 tbsp water
- Sour cream, for serving

INSTRUCTIONS

1. Place a large sauté pan over medium-high heat and allow to come to temperature. Add the beef, break apart, and sprinkle with taco seasoning. Cook for 5 - 7 minutes, until the beef, is cooked through. Set aside to cool.
2. Transfer the beef to a mixing bowl and stir in the cheese.
3. Preheat the oven to 400°F and have ready 2 baking sheets lined with either parchment paper or a silicone baking mat. Prepare the egg wash by whisking together the egg and the water. Set aside until ready to use.
4. Line two large baking sheets with parchment paper and set aside.
5. Working with one at a time, roll out the dough into a rectangle so that it is no more than an ⅛" thick. Cut into squares about 3½" x 3½".
6. Dip your finger in the egg wash and run it along the perimeter of empanada dough. Add a tablespoon of filling to the center of the dough round.
7. Gently bring the edges of empanada upward to meet in the middle, and pinch firmly to seal. Fold the edges over and decoratively crimp with a fork, if desired. Repeat for each empanada.
8. Transfer to the prepared baking sheet, and brush lightly with the egg wash. Bake for 22 - 24 minutes, until or until golden. Allow to cool slightly, serve and enjoy.

Recipe by Kelly Anthony

Ham & Cheese Sliders

Total time: 25 min
Yield: 24 sandwiches

INGREDIENTS

- 24 count package sweet Hawaiian rolls
- 24 slices honey ham
- 24 slices Swiss cheese

Poppy Seed Sauce

- 1 tsp poppy seeds
- 1 tbsp honey mustard
- 1/2 cup butter, melted
- 1/4 cup sugar
- 1/4 cup dried minced onion



INSTRUCTIONS

1. Preheat the oven to 350°F. Slice rolls lengthwise with a large serrated knife.
2. Place a slice of ham and a slice of Swiss inside of each roll. Close rolls and place them into a large baking dish or heavy cookie sheet. Place very close together.
3. In a medium bowl, whisk together all of the poppy seed sauce ingredients. Pour mixture evenly over all of the sandwiches.
4. Cover with aluminum foil and bake in preheated oven for 12-15 minutes or until cheese is melted. Serve warm.

Handy Tip!

Sub your favorite meat and cheese in these sliders. Try turkey and provolone or roast beef and havarti!

Recipe adapted from *The Girl Who Ate Everything*

Chicken Bacon Ranch Party Ring

Serves: 8



INGREDIENTS

- 2 cans refrigerated crescent roll dough
- 2 cups chicken, cooked and shredded
- 8oz cream cheese, softened
- ½ cup cheddar cheese, grated
- 1 packet ranch seasoning
- 4 slices bacon, cooked and crumbled
- Prepared ranch dressing, for dipping

INSTRUCTIONS

1. Preheat oven to 375°F. Spray a large baking sheet with non-stick spray.
2. Open the packages of crescent rolls and lay the long end out in a ring, overlapping them to form a base. The center circle should be about 5 inches in diameter.
3. Add the chicken, cream cheese, cheddar, ranch seasoning and bacon to a mixing bowl and stir well to combine. Spoon the mixture along the base of the crescent ring.
4. Fold ends of crescent dough up and over the filling. Tuck ends underneath the ring.
5. Bake for 20 minutes or until golden brown.
6. Serve with prepared ranch dressing for dipping, if desired.

Handy Tip!

Rotisserie chicken works great in this recipe!

Recipe from: Tablespoon.com

Meatball Sub Sliders



Prep: 20 min Cook: 10 min
Total: 45 min Servings: 6

INGREDIENTS

- 1lb ground beef
- 1 cup plain bread crumbs
- 2 eggs
- ½ cup grated pamesan cheese
- ½ tsp salt
- ⅛ tsp pepper
- ½ cup marinara sauce, divided
- 8 slices mozzarella cheese
- English muffins

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Use an electric hand mixer to combine the ground beef, bread crumbs, eggs, parmesan cheese, parsley, salt, pepper and 2 tbsp of the marinara sauce.
3. Use about 3 tbsp of meat and form into patties. Quickly brown both sides of all of the patties, we aren't looking to cook these all the way through right now, just a nice sear on both sides.
4. Place a slice of mozzarella cheese onto each browned patty and then spoon some marinara sauce on top of the cheese.
5. Bake the patties for about 15 minutes, or until internal temperature reads 160°F.
6. Toast your English Muffins, make your burger and dig in!

Party and kid-friendly!

Delicious meatball sub flavor without all the mess!

Recipe by Karli Bitner

*You don't have to cook fancy or
complicated masterpieces -
just good food from fresh ingredients.
- Julia Child*

RECIPES COLLECTED BY
AMY WEST
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