



Our Best Appetizer Recipes

32 Easy Party Appetizers for Any Occasion

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen



Our Best Appetizer Recipes: 32 Easy Party Appetizers for Any Occasion

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Dear Friend,

Want to know the secret to being the most popular person in the neighborhood? It's all about having the right bring-along appetizer. When you've got the snack the whole block can't stop talking about, your company is sure to be in high demand anywhere you go! That's why we've put together this collection, *Our Best Appetizer Recipes: 32 Easy Party Recipes for Any Occasion*, so you can rest assured your dish will be the talk of the town!

It's not a party until someone brings the dip, and with the wide selection we've got in store, you'll never have to bring the same thing twice. Bring along a plate of celery to accompany our **Buffalo Chicken Ranch Dip** (page 4) or some tortilla chips to go with our **Six Layer Dip** (page 6), and everyone's sure to be crowded around the snack table!

We've even got some vegetarian options if you're looking to snack a little lighter. Our **Easy Classic Deviled Eggs** (page 10) may look fancy, but you won't believe how easy they are to make. And you may not have room for dinner after snacking on our hearty **Potato Puffs** (page 16)!

When the big game is on, the pressure's on you to make sure the whole gang has their fill during the big nail-biters. From our bar-style **Half-Time Skins** (page 19) to our can't-eat-just-one **Pulled Brisket Sliders** (page 21), everyone might be too busy chowing down to pay much attention to the game.

When the holidays come around, there are plenty of chances to show off your cooking skills from cookie exchanges to family gatherings. Make the holiday season even more special with our array of festive eats, such as **Cranberry Pockets** (page 28). You can even get the kids to help decorate **Frosty the Cheeseball** (page 31)! No matter what you decide to make, you can be sure everyone will be saying...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 32 party faves. Remember, *Our Best Appetizer Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Chili Cheese Dip

Need a hot dip to pair with your chips for movie or game night at home? Doing some casual entertaining? Our creamy, easy Chili Cheese Dip will spice up any occasion. Let the tasty dipping begin!

Serves: 6

What You'll Need:

Cooking Time: 15 min

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup chunky salsa
- 1 cup shredded Cheddar cheese, divided
- 1 (16-ounce) can chili beans, undrained
- 3 scallions (green onions), thinly sliced
- 1 (2.25-ounce) can pitted sliced black olives, drained (optional)
- Tortilla chips



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9-inch pie plate with cooking spray.
2. In a medium bowl, combine cream cheese and salsa then spread mixture in bottom of pie plate. Sprinkle with 1/2 cup Cheddar cheese. Spread chili beans over cheese then top evenly with remaining Cheddar cheese, scallions, and black olives, if desired.
3. Bake 15 to 20 minutes, or until mixture is thoroughly heated and cheese is melted. Serve with tortilla chips.

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Pepperoni Dip

Want a fast dip that will have everybody raving? Pepperoni Dip is the one. You know how much everybody loves it on pizza? Well, serve it this way, hot or cold, and they'll call you the master dip maker.

Makes: about 3 cups dip

Cooking Time: 20 min

What You'll Need:

- 1 (2.8-ounce) can fried onions
- 2 (8-ounce) packages cream cheese, softened
- 1 cup (8 ounces) sour cream
- 1 (3-1/2- to 4-ounce) package sliced pepperoni, diced
- 1/4 cup minced green bell pepper
- 1/4 teaspoon garlic powder



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart casserole dish with cooking spray.
2. Reserve 1/4 cup fried onions. Mix together remaining onions and all other ingredients. Spread mixture in prepared casserole dish.
3. Bake 20 minutes, until heated through. Top with reserved onions.

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Lobster Dip

No store-bought party dip can compare to the fresh taste and richness that our homemade Lobster Dip offers. With a taste that reminds us of summers at the seashore, this is surely the best lobster dip ever.

Makes: 2-1/2 cups

Cooking Time: 5 min

What You'll Need:

- 8 ounces (1/2 pound) lobster meat, chopped
- 1 (8-ounce) package cream cheese
- 1/2 cup mayonnaise
- 1 teaspoon bottled minced garlic
- 1 teaspoon minced onion
- 1 teaspoon honey mustard



What To Do:

1. In a large bowl, combine all ingredients.
2. Refrigerate until ready to serve.

Serving Tip:

Serve with an assortment of crackers or cut-up veggies. You can substitute imitation crabmeat for the lobster meat if you want; it works well too.

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Buffalo Chicken Ranch Dip

How could you go wrong with a recipe as mouthwateringly good as this one? This Buffalo Chicken Ranch Dip will have you salivating at the mere thought of its spicy, ranch flavors!

Yields: 6-1/2 cups

Cooking Time: 3 hrs

What You'll Need:

- 3 cups shredded cooked chicken (see note)
- 1 cup hot sauce
- 2 (8-ounce) packages cream cheese, softened
- 1 (8-ounce) container sour cream
- 1 (1-ounce) package Ranch dressing mix
- Celery sticks
- Assorted corn chips, tortilla chips, or crackers



What To Do:

1. Combine first 5 ingredients in 3- to 4-quart slow cooker. Cover and cook on LOW setting 3 hours.
2. Stir dip before serving. Serve with celery sticks, corn chips, tortilla chips, or crackers.

Cooking Tip:

For convenience sake, use a rotisserie chicken from your deli department to get the amount of chicken you need for this recipe. Generally, 1 (2-pound) rotisserie chicken yields 3 cups of chopped or shredded cooked chicken.

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Dip at the Grill

You can make and serve this party dip indoors, but when you do it on your barbecue grill, the person doing the grilling will finally have some company!

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

- 1 pound Italian or your favorite sausage, casing removed
- 1 tablespoon dried oregano
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 clove garlic, minced
- 1 (15-ounce) can ready-made chili
- 1 (8-ounce) package cream cheese, broken up



What To Do:

1. Preheat grill to medium heat.
2. In a large cast-iron or other heat-resistant skillet, on the grill, crumble and brown the sausage; drain, then add remaining ingredients. On a gas or electric grill, reduce heat to low. On a charcoal grill, raise rack to about 6 inches from the heat. Simmer mixture until it thickens and the cheese is melted, about 5 minutes.
3. Immediately place pan on the edge of the grill to keep it warm and use right from the grill as a dip for crackers or pieces of crunchy bread.

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Six Layer Dip

With so many layers of goodness, it's no wonder why our Six Layer Dip is such a potluck favorite. And when you put it together just right, this dip looks just as fabulous as it tastes!

Serves: 8

What You'll Need:

Preparation Time: 5 min

- 1 (16-ounce) can refried beans
- 1 (8-ounce) container prepared guacamole (see Note)
- 1 (16-ounce) container sour cream
- 1 (1 -ounce) package dry taco seasoning mix
- 2 cups (8 ounces) shredded Mexican cheese blend
- 1 ripe tomato, chopped



What To Do:

1. Spread refried beans over a 12-inch round serving platter then spread guacamole over beans.
2. In a medium bowl, combine sour cream and taco seasoning; mix well then spread over guacamole. Sprinkle with cheese then the tomato, followed by the scallions. Serve immediately, or cover and chill until ready to serve.

Serving Tip:

To make your own guacamole in no time, see our recipe for [Fast Guacamole](#).

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Cheesy Baked Party Dip

It's the party dip that everyone gravitates to, and you can't do without! Our mouthwatering Cheesy Baked Party Dip served inside a hollowed out bread loaf is always a hit!

Serves: 8

Cooking Time: 1 hr

What You'll Need:

- 2 (1-pound) loaves pumpernickel or rye bread, unsliced
- 1 (8-ounce) package cream cheese, cut into small chunks and softened
- 2 cups (16 ounces) sour cream
- 1 bunch scallions, chopped
- 6 garlic cloves, finely minced
- 3 cups (12 ounces) shredded sharp Cheddar cheese
- 1 (14-ounce) can quartered artichoke hearts, drained and chopped



What To Do:

1. Preheat oven to 350 degrees F. Cut off quarter top of breads; reserve tops. Scoop out most of the soft inside portion of loaves and save for dipping.
2. In a medium bowl, combine cream cheese, sour cream, scallions, garlic, and Cheddar cheese; mix well. Fold in artichoke hearts.
3. Fill hollowed-out bread with mixture. Replace top of bread and wrap in double thickness of heavy-duty aluminum foil.
4. Bake 1 hour, or until hot. Remove foil and top of bread and serve, using reserved bread chunks for dipping.

Cooking Tips:

You can use a 2-pound oval-shaped bread instead of the 2 smaller loaves.

You may want to serve this up with some crisp veggies, too.

The best part of this dish is when the dip is gone and all you have left is the bread, which is soaked in all those delicious ingredients. Just break it up and pass it around!

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BLT Spread

This is a must-try party recipe! If you love a BLT sandwich then you're going to flip over our delicious creamy BLT Spread that looks as good as it tastes. No matter what you spread it on, it's a hit-maker.

Serves: 10

What You'll Need:

Preparation Time: 5 min

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup mayonnaise
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 cups chopped iceberg lettuce
- 1 (4.5-ounce) package real bacon pieces
- 4 plum tomatoes, chopped
- 2 scallions (green onions), chopped



What To Do:

1. In a medium bowl, combine cream cheese, mayonnaise, salt, and pepper; mix well.
2. Mound on a serving platter, top evenly with remaining ingredients, and chill until ready to serve.

Serving Tip:

For that authentic BLT experience, serve with toast points. Just toast some white bread and cut each slice diagonally into quarters. And for a change of pace, try serving this spread with our tasty pita chips.

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Caprese Toasts

This is the perfect party appetizer. With its combination of fresh mozzarella, basil and other Italian-themed ingredients, Caprese Toasts will go fast, so make plenty!

Makes: about 2 dozen pieces

Cooking Time: 3 min

What You'll Need:

- 1 loaf French or Italian bread, cut into 1/4-inch slices
- 1/2 cup olive oil
- 2 tablespoons chopped fresh garlic
- 1/4 teaspoon salt
- 1-1/2 cup tomato basil sauce, warmed
- 1 (8-ounce) fresh mozzarella ball, cut into thin slices
- 1/2 cup chopped fresh basil



What To Do:

1. Preheat the broiler.
2. Place bread slices on 2 baking sheets.
3. In a bowl, combine olive oil, garlic, and salt; mix well. Brush mixture on each slice of bread and broil 2 to 4 minutes, or until golden.
4. Remove bread slices from oven and place one slice of mozzarella cheese on each. Broil 1 minute, or until cheese is slightly melted.
5. Remove from oven, spoon an equal amount of warm tomato–basil sauce on each slice, and top with chopped fresh basil. Serve immediately.

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Easy Classic Deviled Eggs

Deviled eggs are an American classic! Whether you're heading to a picnic, tailgating, or entertaining during the holidays, everyone needs a recipe for Easy Classic Deviled Eggs.

Makes: 1 dozen egg halves

Preparation Time: 20 min

What You'll Need:

- 6 hard-cooked eggs
- 1/3 cup shredded taco-seasoned cheese or Cheddar cheese
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 3 tablespoons minced green onions



What To Do:

1. Cut eggs lengthwise in half. Remove yolks to small bowl. Reserve whites.
2. Mash yolks with fork. Add cheese, mayonnaise, sour cream, and green onions; mix well.
3. Spoon 1 heaping tablespoon yolk mixture into each egg white half. Refrigerate, covered, to blend flavors.

Serving Tip:

Garnish eggs with chopped chives or minced green onions.

No-Mess Method: Combine egg yolks, cheese, mayonnaise, sour cream and green onions in 1-quart plastic food storage bag. Press out air and seal bag. Press and roll bag with hand until mixture is well blended. Push filling toward bottom corner of bag. Snip off about 1/2 inch of corner. Squeeze yolk mixture from bag into egg whites.

Picnic or Tailgate Tip: Prepare filling in plastic bag, as above. Carry whites and yolk mixture separately in cooler. Fill eggs on the spot, pressing filling out of snipped corner of bag.

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Southern Fried Pickles

Need a downright delicious change-of-pace nibbler? Take your taste buds to some traditional Southern-style cooking and treat everyone to our easy batter-dipped Southern Fried Pickles. Yes, pickles! If you've never tried them, these are a must!

Serves: 6

What You'll Need:

- 1-1/2 cup cornmeal
- 3/4 cup all-purpose flour
- 2 tablespoons lemon pepper seasoning
- 2 teaspoons dried dillweed
- 1-1/2 teaspoon garlic powder
- 1-1/2 teaspoon salt
- 1/4 teaspoon ground red pepper
- 1 cup milk
- 2 eggs
- 1 (24-ounce) jar dill pickle spears, chilled
- 3 cups canola oil

Chilling Time: 20 min | **Cooking Time:** 15 min



What To Do:

1. In a shallow dish, combine cornmeal, flour, lemon pepper, dillweed, garlic, salt, and ground red pepper; mix well. In another shallow dish, whisk milk and eggs together.
2. Dip pickles into egg mixture, then place in cornmeal mixture and coat evenly on all sides. Place on wax paper-lined platter.
3. Chill 20 minutes.
4. Meanwhile, in a soup pot, heat oil until hot but not smoking. Carefully add chilled pickles in batches to oil and fry 3 to 4 minutes, or until golden, turning once. Drain on paper towel-lined platter.

Serving Tip:

Serve with your favorite ranch dressing or make your own by following our easy [recipe](#) for a delicious homemade version!

And if you love pickles as much as we do, you'll want to try our recipe for [Simple Homemade Pickles](#).

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Texas Caviar

Hold on, Pardner! There're no fish eggs in our Texas Caviar. Texan's have a different idea of what most of us think of as caviar and one taste of this change of pace nibbler will surely have you hooked!

Serves: 6

What You'll Need:

Preparation Time: 5 min

- 2 (15-ounce) cans black-eyed peas, rinsed and drained
- 1/2 onion, finely chopped
- 1 tablespoon chopped fresh cilantro
- 1 tomato, finely chopped and drained
- 1 fresh jalapeno pepper, stem and seeds removed, coarsely chopped
- 1/2 cup bottled Italian dressing



What To Do:

1. In a large bowl, combine all ingredients except dressing. Pour dressing over top and toss to coat well.
2. Cover and chill until ready to serve.

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Golden Stuffed Mushrooms

We know there are many versions of stuffed mushrooms, many of them more than a bit unusual, but there's a secret to this recipe for Golden Stuffed Mushrooms. It's the cornbread stuffing that puts them in a class by themselves.

Makes: 12 stuffed mushrooms

Cooking Time: 15 min

What You'll Need:

- 1 pound large fresh mushrooms
- 2 tablespoons butter
- 1/4 cup corn bread stuffing
- 1/4 teaspoon onion powder
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon paprika



What To Do:

1. Preheat oven to 375 degrees F. Gently clean mushrooms by wiping them with damp paper towels.
2. Remove stems from 3/4 pound mushrooms; set aside the caps. Finely chop the stems and remaining 1/4 pound whole mushrooms.
3. In a large skillet, melt butter over medium heat. Add chopped mushrooms and cook 4 to 5 minutes, or until tender. Remove from heat and add stuffing, onion powder, salt, and pepper; mix well.
4. Using a teaspoon, stuff mushroom caps with stuffing mixture. Place on an ungreased rimmed baking sheet. Sprinkle with paprika and bake 10 to 12 minutes, or until heated through. Serve immediately.

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Sun-Dried Tomato Bruschetta

You'll love our easy recipe for Sun-Dried Tomato Bruschetta. It's like a taste of Italy without leaving home! Made with bottled sun-dried tomatoes, which are rich in lycopene, we can enjoy the healthy benefits along with the super flavor!

Makes: 1 French bread loaf

Cooking Time: 10 min

What You'll Need:

- 1 pound French bread, cut in half lengthwise
- 1/3 cup pesto sauce
- 1 cup shredded mozzarella cheese
- 1/3 cup oil-packed sun-dried tomatoes, drained and cut into thin strips
- 1/3 cup sliced black olives



What To Do:

1. Preheat oven to 400 degree F. Place French bread halves cut-side up on a baking sheet.
2. Spread pesto sauce evenly on each bread half, followed by mozzarella cheese. Top with remaining ingredients, dividing them evenly.
3. Bake 10 to 15 minutes, or until cheese melts. Slice and serve immediately.

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Black Bean Chipotle Hummus

We've switched out the garbanzo beans with black beans for a southwestern-style Black Bean Chipotle Hummus that's a change of pace from traditional hummus.

Makes: 2 cups

Preparation Time: 5 min

What You'll Need:

- 2 (15-ounce) cans black beans, drained with 1/4 cup liquid reserved
- 3 garlic cloves, chopped
- 1/2 chipotle pepper plus 1 tablespoon adobo sauce (from can)
- 3 tablespoons fresh lime juice (3 to 4 limes)
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/2 cup packed fresh cilantro



What To Do:

1. Combine all ingredients in a food processor. Process until mixture is smooth and creamy, and no lumps remain, scraping down sides of bowl as needed. Serve immediately, or cover and refrigerate until ready to serve.

Potato Puffs

Win over party guests or even your family with these homemade, melt-in-your-mouth Potato Puffs. The warm, golden crust contrasts with the creamy potato filling to ensure that you'll never want store-bought again!

Makes: 24 large or 72 small

What You'll Need:

Preparation Time: 20 min | **Cooking Time:** 1 hr 5 min

- 3 pounds Idaho Russet potatoes, peeled and quartered
- 1 large onion, chopped
- 3 tablespoons olive oil
- 1 cup cracker crumbs
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 2 egg yolks, beaten



What To Do:

1. Preheat oven to 400 degrees F. Coat a baking sheet with cooking spray.
2. Place potatoes in a soup pot and add just enough water to cover them. Bring to a boil over high heat then reduce heat to medium and cook 12 to 15 minutes, or until fork-tender. Drain off water, mash the potatoes, and allow to cool.
3. In a small saucepan, sauté onion in olive oil over medium heat until tender. Add sautéed onion, the cracker crumbs, salt, and pepper to mashed potatoes; mash mixture.
4. With your hands, roll mixture into balls and place potato balls on prepared baking sheet. Brush with egg yolk and bake 40 to 45 minutes, or until golden and crusty.

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Sticky Finger Wings

Our Sticky Finger Wings are a prime example of the old saying, "the messier, the better." Whether you make these for snacking during a football game, or as a holiday appetizer, just be sure you have plenty of napkins available!

Serves: 6

Cooking Time: 55 min

What You'll Need:

- 4 pounds split chicken wings and drumettes, thawed if frozen
- 1 cup sweet and sour sauce
- ½ cup honey
- ¼ cup Thai sweet chili sauce
- 1 tablespoon soy sauce
- 3 cloves garlic, chopped
- 1 teaspoon ground ginger



What To Do:

1. Preheat oven to 425 degrees F. Line a 10- x 15-inch rimmed baking sheet with aluminum foil. Place wings in a single layer.
2. Bake 30 minutes; drain any excess liquid.
3. In a large bowl, combine remaining ingredients, mixing well. Reserve ½ cup mixture; set aside. Add wings to remaining mixture and toss until evenly coated.
4. Return wings to baking sheet and bake an additional 25 to 30 minutes, or until sauce begins to caramelize and wings are crispy. Toss wings in reserved glaze mixture and serve immediately.

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Cheddar Cheese Football Spread

Make the most of football season by serving our easy recipe for Cheddar Cheese Football Spread that'll have the gang cheering for YOU.

Serves: 10

What You'll Need:

Preparation Time: 15 min

- 2 cups (8 ounces) finely shredded sharp Cheddar cheese
- 1 (8-ounce) package cream cheese, softened
- 3 tablespoons sour cream
- 1/3 cup real bacon bits
- 3 to 4 scallions (green onions), divided
- 1/2 teaspoon dry mustard
- 1 (6-3/4-ounce) jar whole roasted almonds



What To Do:

1. In a large bowl, combine Cheddar cheese, cream cheese, sour cream, bacon bits, 2 chopped scallions, and dry mustard; mix until well combined. Spoon onto a serving plate and form into a football shape.
2. Lightly press almonds into cheese mound, completely covering its surface (see photo).
3. Cut remaining scallions to look like football laces and place between almonds (see photo). Serve, or cover and chill until ready to serve.

Serving Tip:

Serve with your favorite crackers or thin slices of French bread. Sure, you can shape this into a basketball or baseball -- or any ball at all.

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Half-Time Skins

Everyone loves Potato Skins! They're the perfect finger food, especially for game-day gatherings. Score big points with these easy Half-Time Skins that will make you a hero!

Makes: 1 dozen

Cooking Time: 1 hr

What You'll Need:

- 6 small Idaho Russet potatoes
- 1/2 cup vegetable or olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika or Cajun seasoning



What To Do:

1. Preheat oven to 375 degrees F. Coat a baking pan with cooking spray. Brush each potato lightly with oil and place in pan.
2. Bake about 45 minutes. Cut potatoes in half and scoop out centers, leaving 1/4 inch of potato attached to the skin. Save the scooped out part for another use.
3. In a small bowl, combine salt, pepper, and paprika.
4. Light brush inside of hollowed out potatoes with oil and sprinkle with seasoning mix.
5. Bake 15 minutes, or until golden brown.

Serving Tip:

Serve these up with sour cream, scallions, salsa, guacamole, shredded Jack or Cheddar cheese, chili, and crumbled bacon and let everyone make their own creation.

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Touchdown Wings

Let's put out a platter of these crispy wings to kick off our next Bowl game. Oh—don't forget lots of napkins!

Serves: 4

What You'll Need:

Preparation Time: 10 min | **Cooking Time:** 35 min

- 2 sticks butter, melted
- 1 (1-ounce) envelope onion soup mix
- 1 teaspoon cayenne pepper
- 5 pounds chicken wings (see Note)



What To Do:

1. Preheat oven to 425 degrees F. Coat 2 large rimmed baking sheets with cooking spray.
2. In a medium bowl, combine butter, onion soup mix, and cayenne pepper; mix well.
3. Place the chicken wings on the baking sheets and spoon the butter mixture evenly over them.
4. Bake 20 minutes, then turn the wings over and bake an additional 15 to 20 minutes, or until no pink remains and the wings are crispy.

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Pulled Brisket Sliders

We've given traditional sliders a change of pace makeover by substituting fork tender beef brisket for the usual mini burgers. Our flavorful onion-y Pulled Brisket Sliders may be small in size but they're big on taste.

Makes: 12 sliders

Cooking Time: 3 hr 30 min

What You'll Need:

- 1 (4-pound) fresh beef brisket
- 2 (10-1/2-ounce) cans onion soup
- 2 large onions, thinly sliced
- 12 slider rolls



What To Do:

1. Preheat oven to 350 degrees F. Coat a large roasting pan with cooking spray.
2. Place brisket in pan, then pour onion soup over brisket. Top with onions.
3. Cover tightly with aluminum foil and bake 3-1/2 to 4 hours, or until meat is fork-tender.
4. Place brisket on a cutting board and shred with 2 forks. Return to pan; mix well. Serve on slider rolls.

Serving Tip:

We just know you're gonna love our [Tangy Sandwich Slaw](#) as a great go-along with these sliders!

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Loaded Jalapeno Poppers

Need something tasty to tide your hungry gang over before dinner's served? Well, who could resist popping our Loaded Jalapeno Poppers in their mouth! They're a little bit hot, a little bit smoky, a little bit creamy, and a whole lot of tasty!

Makes: 2 dozen

Cooking Time: 20 min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1 cup shredded sharp Cheddar cheese
- 3 tablespoons bacon bits
- 12 fresh jalapeno peppers, split in half lengthwise, cutting through stems, seeds removed
- 1/3 cup all-purpose flour
- 2 eggs, lightly beaten
- 1/2 cup bread crumbs
- Vegetable oil for frying



What To Do:

1. In a medium bowl, combine cream cheese, Cheddar cheese, and bacon bits. Firmly press a heaping teaspoonful of cheese mixture into each pepper half. Cover and chill 1 hour.
2. Place flour, eggs, and bread crumbs in 3 separate shallow dishes. Dip stuffed pepper halves into flour, then eggs, then bread crumbs, coating thoroughly with each.
3. Fill a large saucepan or soup pot with 2 inches of oil and heat over medium-high heat until hot but not smoking. Carefully fry a few peppers at a time, 1 to 3 minutes, or until golden. Drain on paper towels and serve immediately.

Serving Tip:

We just love appetizers so we'd like to share another of our favorites. Try our [Bacon Wrapped Scallops](#) for a flavor that's all the rage!

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Bacon 'n' Cheese Bites

Want something to make ahead and keep in the freezer for last-minute drop-in guests? Here you go! These Bacon 'n' Cheese Bites are a guy food favorite, especially when the big game is on. Watch out though—you may need to make a second batch because the first one is sure to disappear!

Makes: 2 dozen

What You'll Need:

Cooking Time: 20 min

- 1 cup biscuit baking mix
- 1/2 cup processed cheese spread
- 1/2 cup (2 ounces) finely shredded Cheddar cheese
- 2 tablespoons real bacon bits
- 1/3 cup club soda



What To Do:

1. Preheat oven to 450 degrees F. Coat two rimmed baking sheets with cooking spray.
2. In a medium bowl, beat all ingredients except club soda until well mixed.
3. Add club soda and beat until well combined. Let stand 5 minutes.
4. Drop by teaspoonfuls 2 inches apart onto baking sheets. Bake 7 to 10 minutes, or until golden. Serve immediately.

Cooking Tip:

Replace the club soda with beer. It'll give these even richer flavor.

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Swedish Meatballs

We are celebrating the 1960s by paying homage to one of everyone's favorite cocktail party appetizer...Swedish Meatballs! So whether you serve these finger food style with a toothpick or you put them over some egg noodles for a lip-smackin' dinner, you'll be transported back in time after just one bite!

Makes: 30 meatballs

Cooking Time: 30 min

What You'll Need:

- 1-1/4 pound ground beef
- 1/2 cup bread crumbs
- 1 egg
- 1/2 teaspoon onion powder
- 1-1/2 teaspoon salt, divided
- 1/2 teaspoon black pepper, divided
- 1 (12-ounce) jar brown gravy
- 1/2 cup sour cream
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon bottled browning and seasoning sauce



What To Do:

1. Preheat oven to 375 degrees F. Coat a baking sheet with cooking spray.
2. In a medium bowl, combine ground beef, bread crumbs, egg, onion powder, 1 teaspoon salt, and 1/4 teaspoon pepper; mix well. Form into 1-inch meatballs and place on prepared baking sheet.
3. Bake 20 minutes, or until meatballs are cooked through.
4. In a large saucepan, combine remaining ingredients. Heat over medium-high heat until just bubbly. Add meatballs and cook until heated through, about 5 minutes, stirring gently to coat the meatballs.

Cooking Tips:

To use as a main dish, these can be served over cooked noodles or rice.

If you'd like, you can use low fat or nonfat sour cream to help cut down on the fat.

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Un-Boo-lievable BBQ Weenies

No one can resist our Un-Boo-lievable BBQ Weenies, and thanks to Colleen Gallagher who came up with the clever name, you can add a little humor to this deliciously spooky appetizer!

Serves: 12

What You'll Need:

Cooking Time: 20 min

- 1 (28-ounce) bottle barbecue sauce
- 1 (18-ounce) jar cherry preserves
- 3 canned chipotle peppers in adobo sauce, undrained and chopped
- 1/2 cup water
- 1 tablespoon adobo sauce from can
- 2 (16-ounce) packages cocktail-size smoked sausages



What To Do:

1. In a Dutch oven over medium-high heat, whisk together barbecue sauce, preserves, chipotle peppers, water, and adobo sauce.
2. Bring mixture to a boil; add sausages, and return to a boil. Reduce heat to medium, and simmer 15 minutes, stirring occasionally.

Cooking Tip:

Serve immediately or keep warm in a slow cooker set on low, until ready to serve.

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Spiderweb Spread

Need some eerie eats for your Halloween bash? Get tangled up in our creepy-crawly Spiderweb Spread by dipping and dunking your favorite chips into this zesty south-of-the-border party spread that guarantees a web of excitement in every bite.

Serves: 8

What You'll Need:

Preparation Time: 5 min

- 2 (16-ounce) cans refried beans
- 1 (8-ounce) container prepared guacamole
- 3 cups shredded iceberg lettuce
- 1 large ripe tomato, chopped
- 2 cups (8 ounces) shredded Mexican cheese blend
- 1 (2.25-ounce) can sliced black olives
- 1 cup sour cream



What To Do:

1. Spread refried beans over a 12-inch round serving platter then spread guacamole over beans.
2. Sprinkle lettuce, tomato and cheese around bean mixture. Sprinkle olives around guacamole.
3. Make a spiderweb design with sour cream (see Note).

Decorating Tip:

To make it easy to drizzle sour cream into the spiderweb design, place the sour cream in a resealable plastic storage bag. Cut a tiny piece off the corner of the bag and drizzle away!

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Pumpkin Bisque Shooters

Savor the flavors of fall in this recipe for creamy Pumpkin Bisque Shooters. Serve it in shot glasses for a clever holiday appetizer, or simply pour yourself a bowl and enjoy.

Makes: 8 (2-ounce) servings

Cooking Time: 10 min

What You'll Need:

- 1 cup pumpkin pie mix
- 1/2 cup chicken broth
- 1/4 cup milk
- 1/2 cup sour cream plus extra for garnish



What To Do:

1. In a soup pot, whisk the pumpkin pie mix and chicken broth over medium-high heat and cook 7 to 8 minutes, or until hot.
2. Slowly stir in the milk and 1/2 cup sour cream and cook an additional 3 to 5 minutes, or until heated through.
3. Serve in shot glasses or cordial glasses and garnish each with a dollop of sour cream.

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Cranberry Pockets

Wait'll you sink your teeth into the sweet 'n' creamy cranberry filling inside our flaky Cranberry Pockets. This recipe does triple-duty for breakfast, snacking, or dessert, making it a holiday season hero!

Serves: 8

What You'll Need:

Preparation Time: 15 min | **Cooking Time:** 15 min

- 1 (15-ounce) package refrigerated pie crusts
- 1 (8-ounce) container cream cheese, softened
- 1/2 cup chopped fresh cranberries
- 1/2 cup chopped pecans
- 1/3 cup granulated sugar
- 1 teaspoon grated orange rind
- 2 tablespoons powdered sugar



What To Do:

1. Preheat oven to 350 degrees F. Unroll pie crusts. Cut each pie crust into 4 squares, discarding scraps.
2. Combine cream cheese and next 4 ingredients; spread 1/4 cup mixture onto each pastry square, leaving a 1/2-inch border. Moisten edges with water; fold pastry diagonally over filling, pressing edges to seal. Crimp edges with fork. Place on lightly greased baking sheets.
3. Bake 15 to 18 minutes or until golden. Sprinkle pockets with powdered sugar, and serve warm or at room temperature.

Cooking Tip:

Unbaked pockets can be frozen in airtight containers up to 1 month. To serve, bake frozen pockets at 350 degrees F for 25 minutes or until golden, and then sprinkle with powdered sugar.

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Old-Fashioned Ham & Cheddar Spread

Our Old-Fashioned Ham & Cheddar Spread is so simple, it requires no cooking and no waiting -- doesn't get much easier than that! Just use your holiday leftovers (or leftovers from any night of the week) and you've got yourself a spread like no other.

Serves: 4

What You'll Need:

Preparation Time: 5 min

- 2 cups small chunks cooked ham
- 3/4 cup shredded Cheddar cheese
- 1/3 cup chopped onion
- 1/4 cup sweet pickle relish, drained
- 1/2 cup mayonnaise
- 1 tablespoon spicy brown mustard
- 1/4 teaspoon black pepper



What To Do:

1. Place all ingredients in a food processor fitted with its cutting blade. Process on medium speed 1 minute. Scrape down the sides of the bowl with a rubber spatula and process for another minute.
2. Serve or chill until ready to serve.

Cooking Tip:

Why not try using leftover cooked turkey, chicken, or corned beef in place of the ham? The results will surely be just as awesome!

This works well as a sandwich filling or as an appetizer spread, served with crackers.

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Holiday Pinwheels

Finger foods fit holiday festivities, and these easy-to-make Holiday Pinwheels will have your guests doing cartwheels when they savor every creamy, flavorful bite of our tasty filled and rolled flour tortillas.

Yields: 64 pieces

Chilling Time: 2 hr

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1/4 cup raspberry preserves
- 8 (10-inch) flour tortillas
- 5 ounces fresh flat-leaf spinach, trimmed
- 1 pound thinly sliced deli ham or turkey



What To Do:

1. In a small bowl, combine cream cheese and raspberry preserves; mix well. Spread over tortillas and top with spinach leaves then meat slices.
2. Roll up tightly jelly-roll style and wrap each one in a large piece of wax paper, twisting ends to seal. Chill at least 2 hours before serving. Unwrap, cut diagonally into 1-inch slices, and serve.

Serving Tip:

After slicing these, add a fancy festive toothpick to each and watch them disappear!

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Frosty the Cheeseball

This is one of our Test Kitchen's favorite go-to party spreads. The ingredients fit any entertaining, and it can be easily molded into shapes from Frosty the Snowman to a football for Sunday afternoon game-watching.

Makes: 3 cups

What You'll Need:

Preparation Time: 15 min

- 2 (8-ounce) packages cream cheese, softened
- 1 (3-ounce) container real bacon bits
- 1-1/4 cup finely chopped walnuts
- 1/4 cup mayonnaise
- 2 scallions, finely chopped
- 1/2 cup chopped fresh parsley
- 1 tablespoon prepared white horseradish
- 1/4 teaspoon crushed red pepper



What To Do:

1. In a large bowl, combine all the ingredients; mix well.
2. Divide the mixture into three balls: one small, one medium, and one large. Arrange the balls on a serving platter in a line to form a snowman lying down.
3. Serve, or cover and chill until ready to serve.

Serving Tip:

It's fun to garnish this with sliced black olives for the eyes and mouth, a baby carrot for the nose, red bell pepper triangles for buttons, and pretzel sticks for arms, but feel free to use any of your favorite edible delights.

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Cranberry-Pecan Brie

This savory-sweet snack is a hit at the holidays and all throughout the year. Make easy, tasty Cranberry-Pecan Brie for your next party and enjoy the raves!

Serves: 6

Cooking Time: 25 min

What You'll Need:

- 1 (8-ounce) container refrigerated crescent dinner rolls
- 1 (8-ounce) round Brie cheese
- 3 tablespoons whole-berry cranberry sauce
- 2 tablespoons chopped pecans
- 1 egg, beaten



What To Do:

1. Preheat oven to 350 degrees F. Coat a rimmed baking sheet with cooking spray. Unroll crescent roll dough and press dough together at perforations to seal.
2. Slice Brie in half horizontally and place bottom half in center of dough. Spread cranberry sauce over cut side, sprinkle with pecans and replace top of Brie. Bring dough up over top of Brie, pressing dough firmly to seal. Place seam-side down on baking sheet and brush with beaten egg.
3. Bake 25 to 30 minutes, or until golden. Let cool 5 to 10 minutes before serving. Serve warm.

