

★ 39

APPETIZER  
RECIPES AND  
**PARTY**  
PLEASERS ★



## 39 Appetizer Recipes and Party Pleasers

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Dear Cooking Enthusiast:

When you're hosting a party, you obviously want everything to be perfect – especially the food. You need to make sure you can appeal to everyone, and with so many picky eaters out there, sometimes finding the right party recipes can be hard.

That's why we've gathered our absolute favorite appetizer recipes in this one great collection! You'll find everything from dips to pizza appetizers to sausage bites. With these dishes that appeal to any type of palate, soon you'll be the best party host on your block.

The recipes in this crowd-pleasing collection are fun and easy, and all of them are delicious. Of course, this means that you're not restricted to making these recipes just for parties. A lot of them can be served as simple snacks or even side dishes along with a weeknight family dinner. You'll love having these recipes on hand for every occasion.

For more delicious appetizer recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy your parties!

Sincerely,

*The Editors of RecipeLion*

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## Pizza Appetizer Recipes

### Muffin Tin Pizza Poppers

By: Angie from [Big Bear's Wife](#)

Make bite-sized, pizza flavored appetizers that will be the talk of any party with this beyond easy recipe for Muffin Tin Pizza Poppers. The next time that pizza craving hits, you don't have to prepare an entire pizza pie; instead just make some of these cute little pizza poppers that are so incredibly addictive, you'll be popping bite after bite and before you know it they'll be completely gone. Made with refrigerated biscuits, this muffin tin recipe couldn't be much simpler to prepare, so we suggest doubling or even tripling the recipe to ensure there are plenty of poppers to enjoy!



**Makes:** 6

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

#### Ingredients:

- 6 large refrigerated biscuits
- 6 tablespoons pizza or pasta sauce
- ½ cup shredded cheese
- ¼ cup chopped mushrooms
- 18 pepperoni
- Cooking spray

#### Instructions:

1. Preheat oven to 350 degrees F. Slice each uncooked biscuit horizontally through the middle. This will give you a top and bottom for each Pizza Popper.
2. Spray a muffin tin with the cooking spray. Place 1 biscuit half into each muffin tin.
3. Start layering the Pizza Poppers. To each bottom biscuit dough add, 1 tablespoon of pizza sauce, 3 pepperonis, a few pieces of mushroom, and cheese. Top with another biscuit half.
4. After all of the poppers have been filled and topped with a biscuit, bake for 15 minutes or until the biscuits are golden.

## Pizza Crescent Roll-Ups

By: Amanda from [Amanda's Cookin'](#)

These tasty little hand-held treasures make the perfect party or appetizer recipe. Pizza Crescent Roll-Ups have just the right amount of pizza sauce and cheese rolled up into flaky crescent rolls. This is one of those crescent roll recipes you can easily customize to your taste. Either keep them plain or add any of your favorite pizza toppings! Plus, you can make these so quickly that they're hardly any trouble at all. Serve them for game day or for an afternoon snack; either way, they're delicious.



**Serves:** 4

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

### Ingredients:

- 1 (8-ounce) can refrigerated crescent roll dough
- 2 tablespoons shredded Parmesan cheese
- ½ cup pizza or pasta sauce
- Chopped pepperoni or other fillings
- 1 ¾ cups shredded Mozzarella cheese

### Instructions:

1. Preheat oven to 375 degrees F. Separate crescent rolls into triangles. Spread thin layer of pizza sauce evenly over each triangle; top with Mozzarella cheese and other fillings.
2. Roll up each crescent triangle, starting at wide end. Place on baking sheet lined with parchment paper. Sprinkle Parmesan cheese over top of each pizza roll-up.
3. Bake for 13 to 15 minutes or until golden brown.

## Layered Pizza Dip

By: [Campbell's Kitchen](#)

You need to try this crowd-pleasing dip recipe because it is perfect for your next party. Try Layered Pizza Dip for the ultimate, cheesy appetizer. Made with pepperoni and mozzarella cheese, add in your favorite pizza toppings to make it just the way you like it. Dip your favorite garlic bread or crackers into this delicious spread for wonderful results. Simple appetizer recipes like this one will make your dinner party a real hit. You're only twenty-five minutes away from the perfect party with this easy dip recipe!



**Serves:** 24

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

### Ingredients:

- 1 cup skim ricotta cheese
- ½ cup chopped pepperoni
- 4 ounces Mozzarella cheese (about 1 cup)
- 1 cup pizza sauce
- Garlic bread
- Crackers of any variety

### Instructions:

1. Preheat oven to 375 degrees F. Spread the ricotta cheese in an even layer in a 9-inch pie plate. Top with ¼ cup of the pepperoni and ½ cup mozzarella cheese.
2. Carefully spread the sauce over the cheese. Sprinkle with the remaining pepperoni and mozzarella cheese.
3. Bake for 15 minutes or until it's hot. Let stand for 5 minutes.
4. Serve with the garlic bread or crackers for dipping.



## 4 Ingredient Pizza Fries

By: Angie from [Big Bear's Wife](#)

If your two favorite things are pizza and French fries, boy do we have a treat for you. This recipe for 4 Ingredient Pizza Fries is a combination of those two favorites, and it's a side dish, snack, or even a meal recipe to die for. Since this cheese fries recipe uses frozen French fries, it couldn't be any quicker or easier. Simply prepare the fries, smother them in pizza sauce, cover with cheese and pepperoni, and bake to a bubbling perfection. The fries don't get soggy and the taste combination is killer. This recipe will be the star of your next party – your friends will talk about it for weeks!



**Serves:** 8

**Cooking Time:** 20 minutes

### Ingredients:

- 2 bags of fries
- 1 (16-ounce) can of tomato pasta sauce
- 2 cups shredded cheese
- 1 pack pepperonis (or 1 pack mini pepperonis)

### Instructions:

1. If using frozen fries, cook them according to package directions.
2. Preheat the oven to 350 degrees F. Add a single layer of French fries to a deep casserole dish. Cover with a layer of sauce. Add 1 cup of cheese. Top with some of the pepperonis.
3. Add another layer of fries. Top with a layer of sauce. Cover with the second cup of cheese. Top with pepperonis.
4. Bake for 20 minutes or until hot and bubbly, and the cheese has melted.

## Stupidly Easy Pizza Muffins

By: Andi from [The Weary Chef](#)

For those times when you get a craving for pizza but don't want to order delivery or don't have time to fully cook a frozen pizza, this recipe for Stupidly Easy Pizza Muffins is just what you need. Ready in just thirty short minutes, these yummy pizza-inspired "poppers" are loaded with delicious flavors like garlic, oregano, onion and, of course, cheese. You can even customize them with your favorite pizza ingredients. Dipped in some fresh marinara sauce, these pizza muffins are a crave-worthy snack or appetizer the whole family will love. Make this muffin tin recipe tonight!



**Serves:** 4

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

### Ingredients:

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ½ teaspoon dried oregano
- ½ teaspoon kosher salt
- 1 ½ cups milk
- 2 eggs
- 1 ½ cups Mozzarella cheese or Italian blend cheese, shredded and divided
- Up to 1 cup of diced stir-ins of your choice (pepperoni, olives, bell pepper, onions, etc.)
- 1 cup marinara sauce, optional

### Instructions:

1. Preheat oven to 400 degrees F. Generously spray muffin tin with cooking spray and set aside.
2. In large bowl, stir together flours, baking powder, garlic powder, onion powder, oregano, and salt.
3. In a medium bowl, whisk together eggs and milk, and stir into dry ingredients just until combined. Mix in 1 cup cheese and additional ingredients.
4. Scoop dough into muffin tin, and sprinkle a small amount of cheese over the top of each muffin. Bake in preheated oven for 18 to 20 minutes, or until golden brown. Allow to cool in pan for a few minutes, then serve warm with marinara for dipping if desired.



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## Cowboy Food Recipes

### Cowboy Caviar

By: Leigh Anne from [Your Homebased Mom](http://www.YourHomebasedMom.com)

What is Cowboy Caviar? It's awesome is what it is! Much like salsa recipes, this dish is meant for dipping. It has the perfect combination of Southwestern flavors that you love. It's got an interesting variety of textures too, thanks to the corn, tomatoes, black beans, salad dressing, and cilantro. Plus, who can resist a recipe with avocado in it? Instead of buying pre-made salsa at the grocery store, make this homemade version. Your satisfaction will be greater because you made it yourself. So, get your favorite tortilla chips or corn chips out and start snacking!



**Serves:** 8

**Cooking Time:** 20 minutes

**Ingredients:**

- 1 can whole corn, drained
- 1 can black beans, rinsed and drained
- 5 Roma tomatoes, seeds removed and diced
- 1 bunch green onions, chopped
- 1 bunch cilantro, chopped
- 1 bottle Italian salad dressing
- Fresh lime
- 1 avocado, chopped

**Instructions:**

1. Combine corn, beans, onion and cilantro, Add lime juice and dressing.
2. Just before serving add avocado. Serve cold with chips.

## Crowd Favorite Armadillo Eggs

By: Amy from [My Name is Snickerdoodle](http://www.mynamaisnickerdoodle.com)

If you can handle the heat, this is one of the best recipes for stuffed jalapeno peppers out there. Crowd Favorite Armadillo Eggs aren't actually armadillo eggs, don't worry. They're actually just jalapeno peppers stuffed with cheese, rolled in sausage, and baked until golden brown. The meat and cheese combination makes these hearty snacks perfect for football games and large parties. The taste of this unique jalapeno popper recipe will make you the most popular cook at the party. Whether you serve them at a gathering or as an appetizer, we know you won't just make this one just once.



**Cooking Time:** 35 minutes

### Ingredients:

- 1 pound pork sausage
- 1 ½ cups Bisquick
- 8 ounces Monterey Jack cheese, shredded
- 2 eggs
- 1 package Oven Fry pork flavor
- 1 large can whole jalapeno peppers

### Instructions:

1. Preheat oven to 350 degrees F. Cut around the stems and hollow out peppers. Stuff peppers with cheese. Set aside.
2. Mix together raw sausage, Bisquick and any remaining cheese. Make thin patties and roll around stuffed peppers, covering completely.
3. Dip peppers into 2 beaten eggs and then roll peppers into oven fry.
4. Place on a cookie sheet and bake for 35 minutes or until golden brown. Serve hot.

### Note:

You might want to wear rubber gloves so that you don't burn your hands while cleaning out the peppers.

## Southwestern Cowboy Eggrolls

By: Parrish from [Life with the Crust Cut Off](#)

Wrapped up like traditional eggrolls but filled with your favorite south-of-the-border ingredients, these tasty chicken eggrolls are ones that will leave a lasting impression on your taste buds. For all fans of fusion food, these Southwestern "Cowboy" Eggrolls are a must-try. Loaded with zesty ingredients like chipotle corn, black beans, shredded Pepper Jack cheese, taco seasoning and more, this is one of those cowboy recipes that every fan of "Wild West" cuisine must make at some point in their lives. You won't leave the table disappointed when you give these homemade eggrolls a chance.



### Ingredients:

- 3 boneless skinless chicken breasts
- 1 onion, chopped
- 1 green pepper, chopped
- 1 red pepper, chopped
- Half packet chipotle marinade or taco seasoning
- 1 small can chipotle corn or Mexicorn
- 1 can black beans
- 1 block Pepper Jack cheese, shredded
- 1 block Cheddar cheese, shredded
- 2 packages eggroll wrappers (larger if using for dinner, smaller if using for appetizer)

### Instructions:

1. Preheat oven to 400 degrees F. In a baking dish, place the chicken breasts and sprinkle on the marinade and a little salt. Add the veggies on top of and around the chicken. Add half a cup of water to the pan and bake until the chicken is cooked through and the veggies are tender.
2. Place chicken and veggies in a bowl and shred with two forks.
3. Drain corn and beans and add to the chicken mixture along with the two cheeses. Sprinkle a little salt and pepper and some hot sauce or salsa if you want things a little spicier. Mix well.
4. Place on a cookie sheet and bake for 35 minutes or until golden brown. Serve hot.
5. Place an eggroll wrapper down in a diamond shape and add a little mixture to the middle of the wrapper shaping filling into a log shape. Begin to roll up and halfway through tuck the ends in and finish rolling. Place seam side down on a well-greased cookie sheet. Repeat till all mixture is gone.
6. Spray tops of eggrolls with cooking oil and top with a sprinkling of kosher salt. Bake until brown and crispy. Serve with salsa, sour cream, or guacamole.

## Single-Serve Southwest Dip Cups

By: [Campbell's Kitchen](#)

Everyone gets their own serving in this fabulous Southwest inspired dip. So, don't worry about double dipping in this fun appetizer recipe that is perfect for your next party. Loaded with refried beans, salsa, avocado, cheese, and sour cream, Single-Serve Southwest Dip Cups are great, especially for outdoor celebrations like tailgates. Layered so that each bite is exploding with flavor, you may want to double the batch so all of your guests can have two. They'll be so enamored with this appetizer that they won't want to move on to the main course!



### Ingredients:

- 24 (2 ½-inch) foil baking cups
- 1 (16-ounce) can refried beans, heated
- 2 jars chunky salsa
- 3 medium avocados, pitted, peeled, and chopped
- 1 ½ cup shredded Cheddar cheese
- 1 ½ cup sour cream
- ½ cup chopped fresh cilantro leaves

### Instructions:

1. Place the foil cups onto a serving platter.
2. Layer about 1 tablespoon each beans, salsa, avocado, and cheese into each cup
3. Top each with about 1 tablespoon sour cream and 1 teaspoon cilantro.

## Easy Dip Recipes

### Super Easy Layered Dip

By: [Campbell's Kitchen](#)

Great for a big game day or any day, this southwestern-style dip recipe is one of a kind. Layered with cream cheese, beans, salsa and cheese, Super Easy Layered Dip's robust spicy flavor goes well with your favorite tortilla chips. Treat your guests to unforgettable appetizer recipes and score a touchdown in the kitchen. Plus, like the name suggests, this dip is so easy to throw together. Your guests will think you put tons of work into this dish, but it actually takes about 15 minutes to throw together. Since it's a cold dip, you don't even have to bake anything!



**Serves:** 40

**Preparation Time:** 15 min

#### Ingredients:

- 1 (8-ounce) package cream cheese, softened
- 1 (1.25-ounce) package taco seasoning mix
- 1 (16-ounce) can chunky salsa
- Cheddar Jack cheese
- Shredded lettuce, to taste
- Sliced pitted ripe olives (optional)
- Chopped tomatoes (optional)
- Tortilla chips
- 1 (16-ounce) can pinto beans

#### Instructions:

1. Stir the cream cheese and taco seasoning in a small bowl until the mixture is smooth. Spread the cream cheese mixture on the bottom of a shallow serving dish.
2. Spread the beans over the cream cheese mixture. Top with the salsa, cheese and lettuce.
3. Top with the olives and tomatoes, if desired. Serve immediately or cover and refrigerate until ready to serve. Serve with the tortilla chips for dipping.



## Applebee's Hot Artichoke and Spinach Dip

If you love getting Applebee's Hot Artichoke and Spinach Dip at the restaurant, then you will love this homemade version. When your friends dip their chips, French bread, or veggies into this magnificent dip, they'll think you picked it up from the restaurant. They'll be shocked to learn you made it yourself. Not only is this spinach artichoke dip great for dipping, but it can also be served on a pizza or sandwich. By using prepared Alfredo sauce and frozen spinach, you'll make it even easier to have a creamy, cheesy dip ready in no time at all!



**Cooking Time:** 30 minutes

### Ingredients:

- 1 (10-ounce) box frozen chopped spinach, thawed
- 1 (14-ounce) can artichoke hearts, drained and roughly chopped
- 1 cup shredded Parmesan-Romano cheese blend
- 1 (10-ounce) jar prepared Alfredo sauce
- ½ cup shredded Mozzarella cheese
- 1 teaspoon minced garlic
- 4 ounces softened cream cheese

### Instructions:

1. Preheat oven to 350 degrees F.
2. Combine spinach, artichoke hearts, both cheeses, Alfredo sauce, garlic, and cream cheese thoroughly in a bowl and spread mixture into a small baking dish.
3. Bake for 30 minutes or until cheeses are bubbling and melted.

## Awesome 3 Cheese Baked Dip

By: Karly from [Buns in my Oven](#)

Talk about a guilty pleasure appetizer recipe! This recipe for Awesome 3 Cheese Baked Dip has everything you'd ever want in a delicious party dish... bacon, mayo, garlic, onion and of course cheese. Topped off with some crumbled Ritz crackers for added texture, this ooey, gooey cheese dip is one of the most addictive appetizer recipes you'll ever taste. Serve it with additional crackers, or you could even dip veggies in it. You can even choose whether to serve it warm or cold. Put this dish out at your next get-together and it will be gone before you know it... guaranteed!



**Cooking Time:** 20 minutes

### Ingredients:

- 8 slices bacon
- 2 cloves garlic
- 2 green onions
- 8 ounces cream cheese
- ½ cup mayo
- 8 ounces Cheddar cheese
- 4 ounces Parmesan cheese
- ⅛ teaspoon cayenne pepper (or more if you like it spicy)
- 4 crackers, crumbled

### Instructions:

1. Preheat oven to 300 degrees F. Chop bacon into small pieces and cook over medium heat until crisp. Drain, reserving 1 tablespoon grease. Remove bacon to paper towel lined plate.
2. Dice garlic and add to bacon grease. Cook over low heat for about a minute. Do not allow the garlic to brown.
3. Stir together cream cheese and mayo. Mix well. Stir in bacon, chopped green onions, garlic, cheddar and parmesan cheese, and cayenne pepper.
4. Bake for ten minutes. Remove from oven and stir well. Sprinkle crumbled crackers on top and bake for ten more minutes. Serve warm or cold.

## Crowd-Pleasing Crack Dip

By: Julie from [Julie's Eats and Treats](http://www.JuliesEatsandTreats.com)

This four ingredient easy dip recipe couldn't be any faster to whip up. When you're pressed for time and need a great snack to serve for your party, fix this Crowd Pleasing "Crack" Dip, made with addictive ingredients like Ranch dressing mix, sour cream, bacon bits and cheese. It's no wonder this delicious dip always earns rave reviews every time it's served! This recipe for dip is as simple as mix and go, but it's best when prepared the day before serving to allow all of the flavors to blend together to achieve their maximum potential.



**Preparation Time:** 10 minutes

### Ingredients:

- 16 ounces sour cream
- 1 (2-ounce) package ranch dressing mix
- 1 (3-ounce) package bacon bits
- 1 cup shredded Cheddar cheese

### Instructions:

1. Mix sour cream, ranch dressing, bacon bits, and cheddar cheese together. It's best if you refrigerate for a day before eating.

## 4-Ingredient Creamy Fiesta Dip

By: Andi from [The Weary Chef](#)

Nobody can resist dipping a tortilla chip into a hot, cheesy dip at a party. So pack this 4-Ingredient Creamy Fiesta Dip for your next social gathering! It's a taco dip recipe that is made in a casserole dish and baked, so it will come out of the oven hot and can be easily transported. The dip is stuffed with seasoned meat, salsa, cheddar cheese, and cream cheese to make it extra creamy. You can use leftover taco meat to make this one of the easiest dip recipes you'll ever find. You're just 20 minutes away from creamy, delicious taco flavor.



**Serves:** 6

**Preparation Time:** 5 minutes

**Cooking Time:** 15 minutes

### Ingredients:

- 2 cups seasoned taco meat
- ½ cup reduced-fat cream cheese
- ½ cup salsa
- ½ cup shredded Mexican cheese
- Tortilla chips

### Instructions:

1. Preheat oven (or toaster oven) to 375 degrees F. Spray a small baking dish with cooking spray.
2. Add meat, cream cheese, and salsa to a small saucepan, and heat over medium heat. Stir frequently until cream cheese is melted and mixture is bubbly. (You could also do this in the microwave, stirring every 30 seconds or so.)
3. Spread meat mixture evenly into prepared baking dish, and sprinkle cheese over the top. Bake in preheated oven for 15 minutes, or until cheese is melted and starting to brown. Serve with chips for dipping.

## White Mexican Cheese Dip

If you want to know how to make Mexican white cheese dip, here is the easiest way possible. It's good and it's easy. What more could you ask for? Only two ingredients make up this all-purpose, deliciously bold dish: white American cheese and chiles. Serve this wonderful party treat with tortilla chips or crackers. You could even use this recipe as nacho cheese with your favorite nacho recipe. No matter how you serve this dip, it is sure to be the life of the party!



### Ingredients:

- 1 pound Land O'Lakes white American cheese, grated
- 1 can sliced green chiles or 4 roasted Anaheim chiles

### Instructions:

1. Melt the cheese over low heat in a heavy saucepan.
2. Add the chiles and heat through.

## Loaded Baked Potato Recipes

### Loaded Potato Balls

By: Julie from [Menu Musings of a Modern American Mom](http://www.MenuMusings.com)

For a fun twist on mashed potatoes, try these tasty Loaded Potato Balls. Add bacon bits, butter, and chives to the classic recipe and stuff with a chunk of Cheddar string cheese. How simple is that? Then, roll the potato cheese balls in Panko bread crumbs and fry until crispy perfection. One bite into these melt-in-your-mouth Loaded Potato Balls and you'll be happy you made such a large batch. This easy appetizer recipe is perfect for any occasion, so warm up to your guests by cooking this guaranteed crowd-pleaser!



#### Ingredients:

- Leftover mashed potatoes if you have them (must be thick and stiff)

If not:

- 4 russet potatoes
- 3 tablespoons butter
- ½ cup milk
- Salt and pepper

#### Other Ingredients:

- Cheddar/Mozzarella blend string cheese
- 1 small bag real bacon bits
- Chopped chives
- Panko bread crumbs
- Canola oil for frying
- Sauce for dipping (sour cream, salsa)

#### Instructions:

1. If you do not have leftover mashed potatoes, make the mashed potatoes. Peel and cut the potatoes into medium chunks and boiled in salted water until fork tender. Drain the potatoes and return them to the pot.
2. Drain the fork-tender potatoes, then return them to the pot. Add butter, milk, salt, pepper, chives, and bacon to the potatoes and whip them until smooth. Add butter and milk. Add salt and pepper. Blend. Add the bacon bits. Add some chopped chives. You can add an egg to bind everything together.
3. Allow the potatoes to cool. Hot potatoes will stick to your hands and make a big mess. Roll the potatoes into balls. Place a piece of cheese inside a depression in the potato balls and reform the ball around the cheese. Roll the potato balls in Panko bread crumbs. Fry for about a minute or until golden in oil. Sprinkle with salt immediately when you get them out of the oil. Serve hot (while the cheese is all melty).

## Loaded Skillet Potatoes

By: Angie from [Big Bear's Wife](#)

Potatoes loaded with cheese and bacon are always good, but this recipe is special. Loaded Skillet Potatoes is an easy potato recipe that only uses 4 main ingredients. Potatoes are sliced thin and baked into chips, then cooked in a skillet with cheese, bacon, and parsley on top. Once the cheese melts, you have a delicious appetizer or party snack recipe everyone is sure to love. You can even just eat the potatoes with your hands without getting too messy. Once you try these, you'll want to make them every weekend.



### Ingredients:

- 2 large russet potatoes
- 1 cup shredded cheese
- ¼ cup bacon bits
- Salt and pepper
- Olive oil
- Chopped parsley (optional)

### Instructions:

1. Preheat oven to 425 degrees F. Using a mandoline or a very sharp knife, slice potatoes into thin chips. Pat slices dry with a paper towel.
2. In a large bowl toss potatoes with 2-3 tablespoons of olive oil. Lay out in a single layer on a cookie sheet (may need 2 cookie sheets).
3. Sprinkle with salt and pepper. Bake for 10-14 minutes. Checking on them close to 10 minutes, don't let them burn. Remove from oven and place on a wire rack.
4. In two single serve cast-iron skillets, (or 1 large one), begin with one layer of baked potato chips. Sprinkle with cheese and bacon bits. Add another layer of chips. Sprinkle with cheese and bacon bits. Add another layer of chips and sprinkle with the last layer of cheese and bacon bits.
5. Place the cast-iron skillets into the oven for about 5-6 minutes or until the cheese melts. Remove from oven. Careful, skillets will be very, very hot. Sprinkle with chopped parsley.

## Loaded Texas Cheese Fries

By: Erin from [Table for Seven](#)

Bacon, and ranch, and cheese, oh my! This recipe for Loaded Texas Cheese Fries is based off the Amarillo Cheese Fries at Lone Star Steakhouse. In this cheese fry recipe, the fries are seasoned and baked to a zesty perfection, then topped with ranch dressing, cheese and crumbled bacon. We recommend eating these fast, because they've been known to disappear quickly. Who knew a recipe for cheese fries could be so easy, and cheap! Serve them for a snack, an appetizer or a side to your favorite steakhouse-inspired meal.



### Ingredients:

- French fries, homemade or frozen (if making homemade, use 4 sliced russet potatoes)
- 3 tablespoons seasoned salt or ½ package dry taco seasoning
- 1 cup ranch dressing
- ½ cup shredded Colby Jack or Monterey Jack cheese
- 2 to 3 slices cooked, crumbled bacon

### Instructions:

1. Sprinkle fries with salt and bake accordingly.
2. Once baked, sprinkle cheese and bacon evenly over fries and return to the oven to melt. You can also use your broiler to really crisp them up.
3. Mix ranch dressing with the 3 tablespoons of seasoned salt for dipping sauce.



## Loaded Mashed Potato Cups

By: JB from [CentsLess Deals](http://CentsLessDeals.com)

Muffin tin recipes always make easy solutions for a side dish or appetizer. This recipe for Loaded Mashed Potato Cups is a great way to use up leftover mashed potatoes! Throw these together in no time at all and people will think you're a total genius for coming up with this idea. All you need is mashed potatoes, bacon, cheese, and a few other ingredients to make these delicious loaded potato bites. The bite-sized cups are great for on-the-go or party scenarios, when you need to eat while standing up.



### Ingredients:

- 4 cups mashed potatoes
- 6 slices bacon, cooked and crumbled
- ½ cup shredded Cheddar cheese
- 1 cup sour cream
- ½ cup French fried onions
- Chives for garnish

### Instructions:

1. Preheat oven to 350 degrees F. In a greased muffin tin, add ½ cup mashed potatoes per muffin cup. Press down to create a small dip in each “muffin.”
2. Bake for 20 minutes or until golden brown. Remove from oven and let cool.
3. Add a dollop of sour cream to the middle of each muffin. Garnish with bacon, cheese, chives, and crumbled French onions.

## Recipes with Meat

### Chicken Cordon Bleu Bites

By: Maeghan from [The Way to His Heart](#)

If you've always been impressed by the chicken cordon bleu dishes you see at restaurants but have been too daunted to try them at home, this recipe for Chicken Cordon Bleu Bites is the perfect shortcut. Made in a muffin pan with wonton wrappers as the binding agent and pre-cooked chicken as the filling, this recipe for chicken cordon bleu really couldn't get much simpler. These bite-sized appetizers look great on a tray for serving at parties and will impress your guests. They don't have to know how ridiculously simple they were to make!



**Makes:** 12

**Cooking Time:** 9 min

**Ingredients:**

- 1 cup cooked chicken, chopped
- 1 cup ham, diced
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 ounces Havarti cheese, small cubes
- 24 wonton wrappers
- Cooking spray

**Instructions:**

1. Preheat oven to 350 degrees F. Lightly spray muffin tin cups with cooking spray. Place two wonton wrappers in each muffin tin, one slightly overlapping the other.
2. In a small bowl, mix the chicken, ham, salt, and pepper. Evenly distribute the mixture into the assembled wonton wrapper cups.
3. Next, place the cheese cubes in the wonton wrappers. I got about 3 small cubes in each wonton.
4. Bake for 7 to 9 minutes, or until the wonton wrappers are lightly browned and the cheese has melted.

## Meatball Bubble Biscuits

By: Dawn from [Joyful Scribblings](#)

These Meatball Bubble Biscuits are tasty, easy to make, and very versatile. Each little biscuit is packed with a meatball and cheese, and then dipped in a Parmesan-garlic seasoning mix. Feel free to choose any cheese you like. This recipe uses string cheese, but mozzarella or Parmesan cheese would also work. The biscuits pair perfectly with marinara sauce. Try serving them as a fun party appetizer or with a plate of pasta – they're an exciting substitute for garlic bread. Making meatballs has never been so easy, or so delicious!



**Cooking Time:** 15 min

### Ingredients:

- 1 can refrigerated flaky biscuits
- 10 frozen, fully cooked Italian-style meatballs, thawed and cut in half
- 3 sticks string cheese, cut into 12 pieces
- Serve with 1 to 2 cups marinara sauce

### Seasoning mixture:

- 2 tablespoons shredded Parmesan cheese
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic powder

### Instructions:

1. Heat oven to 375 degrees. Separate each biscuit into two pieces. The flaky layers should pull apart easily.
2. Thaw the meatballs in the microwave for a few minutes. Cut meatballs in half.
3. Place 1 meatball half and 3 pieces of string cheese slices into the center of each biscuit. Wrap dough around it and seal edges to form a ball.
4. Mix together Parmesan, Italian seasoning, and garlic powder. Dip meatball/biscuit into seasoning mixture.
5. Place seam side down on a baking sheet. Bake 15 to 18 minutes or until golden brown.
6. Serve warm with marinara sauce.

## Meatball Stuffed Buns

By: Julie from [Menu Musings of a Modern American Mom](http://www.MenuMusings.com)

For an oh so flavorful finger food that's sure to be a hit, make a batch of these deliciously addictive Meatball Stuffed Buns as a cheap party appetizer. This 3-ingredient Italian meatball recipe is the perfect appetizer for parties because it's easy to make and even easier on the wallet. All the ingredients can be found at the store for a very low price. Enjoy these ooey, gooey, cheesy buns straight from the oven or dipped in warm marinara sauce.



**Cooking Time:** 15 min

### Ingredients:

- 1 can refrigerated biscuits, each pulled into two pieces
- 10 frozen, fully cooked Italian-style meatballs, thawed and cut in half
- 5 sticks string cheese, cut into 4 pieces each
- Grated Parmesan cheese
- Dried basil
- Dried oregano
- Garlic powder
- Cracked black pepper
- Marinara sauce

### Instructions:

1. Heat oven to 375 degrees F. Cut the string cheese "sticks" into four pieces each. You need 20 small "pieces." Separate the biscuits into two layers each.
2. Cut each meatball in half. Add one meatball "half" and one string cheese "piece" to each biscuit. Wrap the dough around it and seat the edges. Place the seam side down into a round cake pan (or a large spring form pan).
3. Season the "buns" with pepper, basil, oregano, garlic powder, and a sprinkle of Parmesan cheese. Bake uncovered at 375 degrees F until golden brown. These are great dipped into a bowl of warm marinara sauce.

## Sausage Biscuit Bites

By: Lindsay from [Normal Cooking](#)

A great party food that can be enjoyed any time of day, Sausage Biscuit Bites have won us over. Made with only three ingredients, these bad boys come together in minutes and are so delicious. Sausage, cheese, and biscuits turn into a delectable snack for parties, after school or work, or during a football game. Meaty, cheesy, and full of flavor, they make for the perfect appetizer recipe that the family will love. You might want to make extra of these little bites because they'll be gone before you know it. It's snack time!



**Makes:** 20

**Ingredients:**

- 1 can flaky biscuits
- ½ pound sausage
- 1 cup shredded Cheddar cheese

**Instructions:**

1. Preheat oven to 400 degrees F. Remove biscuits from cans and separate each biscuit into two layers, making 20 total biscuit layers. Press one layer of biscuit into cup of lightly greased cupcake pan. Repeat with remaining layers.
2. Mix uncooked sausage and cheese gently until well blended. Shape into 20 balls of equal size.
3. Place sausage-cheese ball in each biscuit cup. (you can use your thumb to indent the dough before putting in the sausage ball)
4. Bake for 8 to 10 minutes or until biscuits are browned and sausage balls are bubbly.

## Mini Cheeseburger Pastry Bundles

By: [Campbell's Kitchen](#)

Mini burgers get jazzed up with shredded cheese in this unique and tasty appetizer recipe. Perfect for a party, Mini Cheeseburger Pastry Bundles have a flaky outside, and a flavorful inside that will have you popping in one after the other. Vary up the cheeses for a multitude of ways to serve this party food and dig in. You can even add other favorite cheeseburger toppings, like bacon, to take this recipe to the next level. It's not a party without some memorable appetizer recipes. Don't let your guests down and serve up these tasty bites.



**Serves:** 12

**Ingredients:**

- 1 ¼ pound lean ground beef
- 1 tablespoon steak sauce
- 1 teaspoon seasoned salt
- ¼ teaspoon freshly ground black pepper
- 4 green onions, finely chopped
- All-purpose flour
- 1 package puff pastry sheets (2 sheets), thawed according to package directions
- 12 slices (1-inch square each) Havarti or Cheddar cheese, about ¼-inch thick

**Instructions:**

1. Thoroughly mix the beef, steak sauce, seasoned salt, black pepper and green onions in a medium bowl. Shape the beef mixture firmly into 12 (2-inch) patties.
2. Cook the patties in a 12-inch skillet over medium-high heat for 10 minutes or until they're well browned on both sides. Remove the patties from the skillet and let them cool to room temperature.
3. Preheat oven to 350 degrees F. Sprinkle the work surface with the flour. Unfold 1 pastry sheet on the floured surface. Roll the pastry sheet into a 10-inch square. Cut the pastry sheet into 6 (about 3 x 5-inch) rectangles. Repeat with the remaining pastry sheet to make 12 rectangles in all.
4. Place 1 patty onto the center of each pastry rectangle and top each with 1 cheese slice. Fold the corners of the pastries up over the filling and twist the corners to seal.
5. Place the pastries onto the prepared baking sheet. Bake for 20 minutes or until the pastries are golden brown.

## Philly Cheesesteak Eggrolls

By: Sherron from [Simply Gourmet Photography](http://SimplyGourmetPhotography.com)

If you want something completely different, you need to try Philly Cheese Steak Eggrolls. Who would have imagined that Philly cheesesteaks could be made into a bite-sized snack? This great appetizer recipe puts your favorite sandwich into one tightly packed egg roll. We know it sounds crazy, but with your first bite, you'll realize just how good they actually are. Packed with mushrooms, bell peppers, cheddar cheese, and small pieces of roast beef, Philly Cheese Steak Eggrolls are perfect for your game-day or family parties.



**Makes:** 8

**Preparation Time:** 15 min

**Cooking Time:** 15 min

### Ingredients:

- 2 cups roast beef, cut into small pieces
- 1/3 cup diced onion
- 1/4 cup diced bell pepper
- 1/4 cup sliced mushrooms
- 1/2 cup Jack cheese
- 1/2 cup Cheddar cheese
- 8 to 10 wonton wrappers
- Oil for frying

### For the dip:

- 1 cup sour cream
- 1/2 Lipton onion soup packet

### Instructions:

1. Combine the roast beef, onion, bell pepper, mushroom and two cheeses in a large bowl.
2. Add oil to large pot and bring to a boil.
3. Add a scoop of beef mixture to each wonton wrapper and roll, securing ends.
4. Fry each roll until they are golden brown, about 4 to 5 minutes
5. Set to cool on wire rack and serve with dipping sauce.
6. To prepare dipping sauce: combine sour cream and onion soup mix.

## Buffalo Chicken Wings and Sauce

Homemade chicken wing recipes somehow always taste better than any you can get in a restaurant. Make these Buffalo chicken wings and sauce, and your dish will be the favorite at any gathering. This is a classic appetizer recipe that you can't live without, especially if you have lots of occasions where you need bite-sized snacks, like family gatherings or football parties and tailgates.



**Serves:** 4

**Cooking Time:** 5 min

**Ingredients:**

- 1 quart vegetable oil for frying
- 12 chicken wings, small wing joint removed
- 2 cups hot sauce
- 1 cup light sour cream
- ½ cup half and half
- Juice of 1 lemon
- 1 teaspoon minced shallots
- ½ teaspoon minced garlic
- ¼ pound blue cheese, crumbled
- Salt and pepper, to taste
- 1 dash Worcestershire sauce
- 1 ½ cups flour
- 2 eggs, beaten with 1 tablespoon milk
- Cajun seasoning, to taste
- 2 carrots, peeled and cut
- 2 celery stalks, peeled and cut

**Instructions:**

1. Place the wings in a glass bowl and pour over 1 cup of the hot sauce. Stir the wings to mix thoroughly. Cover the bowl and refrigerate for 1 hour.
2. In a mixing bowl, combine the sour cream, cream, lemon juice, shallots, and garlic. Blend until smooth. Stir in the crumbled cheese.
3. Season the dip with salt, pepper, hot sauce, and Worcestershire sauce.
4. Season the flour with Cajun seasoning. Dredge the wings in the flour. Dip each wing in the egg wash, letting the excess drip off. Dredge the wings in the seasoned flour for a second time, coating the wing completely.
5. Place the oil in a deep pan and heat the oil. Fry the wings in batches, until golden brown, about 4 to 5 minutes. Remove the wings from the oil and drain on paper-lined plate. Season the wings with salt and pepper.
6. After all the wings are fried, place the wings in a medium mixing bowl. Pour the remaining hot sauce over the wings and toss to coat each wing completely. Place the wings on a platter and serve with the blue cheese dip, carrots, and celery.



## Buffalo Chicken Wings with Homemade Blue Cheese Dressing

We love a good chicken wing recipe, and while some are quite difficult and complex, this one is really pretty easy. Not only that, it tastes amazing! With homemade blue cheese dressing, to boot. That dressing, along with the sauce on the wings, really make this recipe a top-notch appetizer. Your family and friends will be begging you to make this dish again and again!



**Serves:** 8

**Cooking Time:** 12 min

### Ingredients:

#### Wings:

- 2 teaspoons salt
- 2 teaspoons paprika (mild, or Hungarian hot paprika)
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ¼ teaspoon white pepper
- 10 tablespoons (1 ¼ sticks) unsalted butter
- 1 tablespoon plus 1 teaspoon Tabasco sauce
- 24 chicken wings, tips removed, room temperature
- 2 cups vegetable oil
- blue cheese dressing (recipe follows)
- celery sticks (optional)

#### Blue Cheese Dressing:

- 2 eggs
- 1 tablespoon fresh lemon juice
- 1 tablespoon apple cider vinegar
- 1/4 cup chopped onions
- 1/4 cup chopped celery
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon minced fresh garlic
- 1 teaspoon Worcestershire sauce
- 2 cups vegetable oil
- 1/2 cup crumbled blue cheese

**Instructions:****Wings:**

1. Thoroughly combine the salt, paprika, cayenne, onion powder, garlic powder and pepper in a small bowl.
2. Melt 5 tablespoons of the butter with 2 teaspoons of the Tabasco sauce in a small saucepan over low heat. Pour into a small shallow bowl or pie plate, and let cool slightly.
3. Put the chicken wings into a large bowl and coat well with 2 tablespoons of the seasoning mix.
4. Add the butter/Tabasco mixture and work in well with your hands until chicken is completely coated and seasonings are well distributed. Set aside to marinate (for up to 30 minutes, covered).
5. Heat the oil in a large heavy skillet over high heat until it is very hot. Add the chicken wings, fitting in as many as there is room for in a single layer. Fry until crisp and golden brown, about 8 to 12 minutes, turning several times. Drain on paper towels. Repeat with the remaining wings.
6. Meanwhile, melt the remaining butter and add the remaining Tabasco and seasoning mix. Dip the cooked wings into the sauce and place on a serving platter.
7. Serve with blue cheese dressing and celery sticks, if desired.

**Blue Cheese Dressing:**

1. Put everything but the oil and blue cheese into a blender or food processor and process for 15 to 20 seconds.
2. Continue to process, adding the oil slowly in a thin stream.
3. When oil has been added, process for an additional 45 seconds, or until well thickened.
4. Add the cheese and mix well. Refrigerate until ready to use.

## Royal Hot Wings

For hot wings with their own special brand of zing, try Royal Hot Wings. They have a secret ingredient that you wouldn't suspect: there's actually whiskey in the sauce! Even if you don't like the taste of whiskey normally, this addition adds another dimension to the flavor of the wings. Plus the horseradish and hot sauce give the recipe a kick that's truly unique. You won't be disappointed!



**Serves:** 4

**Cooking Time:** 30 min

**Ingredients:**

- 1 (16-ounce) jar hot sauce
- 2 tablespoons horseradish
- 20 chicken wings
- ¼ cup whisky

**Instructions:**

1. Preheat broiler to 400 degrees F. Wash chicken wings and pat dry. Cut off and discard chicken wing tips; cut each wing in half at the joint.
2. Line inside of broiler pan with foil to catch drips. Arrange chicken wings on broiler pan. Broil chicken wings about 6 inches from heat for 15 minutes, turning frequently to keep them from burning.
3. Combine hot sauce, horseradish, and whisky. Bring to a boil. Brush wings with sauce; turn and brush the other side. Continue broiling and basting for 10 to 15 minutes longer, removing smaller, flatter pieces earlier as needed.

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## Vegetable Appetizer Recipes

### Baked Parmesan Zucchini Rounds

By: Samantha from [Five Heart Home](#)

Do you need easy vegetable side dish recipes to accompany weeknight dinners? Baked Parmesan Zucchini Rounds are extremely tasty and take almost no effort to make. Just cover sliced zucchini with Parmesan cheese, season to your taste, and bake! The Parmesan cheese accentuates the mild taste of the zucchini perfectly. The zucchini smells fantastic when you take it out of the oven - you'll have to keep yourself from eating it all right away! This one of those perfect side dish recipes for kids and adults alike.



**Serves:** 2 to 4

**Cooking Time:** 20 min

**Ingredients:**

- 2 medium-sized zucchini
- ½ cup freshly grated Parmesan cheese
- Garlic salt and freshly ground black pepper, optional

**Instructions:**

1. Place oven rack in center position of oven. Preheat to 425 degrees F. Line a baking sheet with foil (lightly misted with cooking spray) or parchment paper.
2. Wash and dry zucchini, and cut into ¼-inch thick slices. Arrange zucchini rounds on prepared pan, with little to no space between them. If desired, lightly sprinkle zucchini with garlic salt and freshly ground black pepper.
3. Use a small spoon to spread a thin layer of Parmesan cheese on each slice of zucchini.
4. Bake for 15 to 20 minutes, or until Parmesan turns a light golden brown. (Watch these closely the first time you make them and pull them out of the oven early if the Parmesan is golden before 15 minutes!) Serve immediately.

## Quick Corn Fritters

By: Joyce from [Little B Cooks](#)

Corn fritters are great for an afternoon snack or to serve as an appetizer. This recipe for Quick Corn Fritters is as easy as it is delicious! There's no better way to eat canned or fresh corn. If you've ever wondered how to make corn fritters, this easy-to-follow recipe will explain how to make them perfect every time. The batter creates a crispy coating once the fritters are fried, and who doesn't love fried food? Serve these cute corn bites with maple syrup for a delicious, sweet-and-salty treat.



**Serves:** 4

**Cooking Time:** 5 min

### Ingredients:

- 1 ¼ cup sweet corn
- 3 tablespoons sugar
- ⅔ cup flour
- ¼ teaspoon salt
- ½ teaspoon baking powder
- ½ cup half and half (or cream)
- Coconut oil
- Maple syrup

### Instructions:

1. Spoon coconut oil into a medium sized saucepan and turn heat on medium-high. As it starts melting, you want to have about 3 to 4 inches of oil, so add more if you need to. Heat to about 350 degrees.
2. Meanwhile, add the flour, sugar, baking powder, salt and ¼ cup of the corn to the bowl of a food processor. Pulse until blended and the corn is in much smaller pieces. Transfer to a mixing bowl and add the remaining corn and half & half. Stir gently to combine - do not over mix. Batter shouldn't be too thin or too thick.
3. Once your oil is hot, spoon 2 to 3 fritters into the oil. Fry 1 to 2 minutes, then gently flip with a slotted spoon and let it cook a couple more minutes until it's golden brown on all sides. Remove with the slotted spoon and place on a plate lined with paper towels. Continue until batter is gone. Serve with maple syrup on the side for dipping. Serves 3 to 4.

## Roasted Red Pepper and Basil Puffs

By: [Campbell's Kitchen](#)

Fool your friends and family into thinking you spent forever in the kitchen by baking these Roasted Red Pepper & Basil Puffs. Perfect for appetizers for your next dinner party, these pastries are very sophisticated-looking. No one will guess how easy they were to create. Basil and red peppers complement each other in a unique blend of flavors. Monterey Jack cheese fills these snacks, making them truly savory and delicious. These homemade puff pastries are certain to become a new family favorite.



### Ingredients:

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 (12-ounce) can roasted red peppers, drained and chopped
- 1 teaspoon fresh basil leaves, chopped, or 1 teaspoon dried basil leaves, crushed
- ½ cup Monterey Jack cheese, shredded
- ¼ cup pine nuts, toasted
- 1 package puff pastry sheets, thawed
- 1 egg, beaten

### Instructions:

1. Preheat the oven to 375 degrees F. Heat the oil in a 10-inch skillet over medium-high heat. Add the onion and garlic and cook until the onion is tender, stirring occasionally. Stir in the peppers and basil and cook for 2 minutes. Remove the skillet from the heat. Stir in the cheese and pine nuts.
2. Unfold 1 pastry sheet on a lightly floured surface. Roll the pastry sheet into a 9x12-inch rectangle. Cut into 12 (3-inch) squares. Repeat with the remaining pastry sheet, making 24 pastry squares in all.
3. Spoon 1 ½ tablespoons pepper mixture in the center of each square. Brush the edges of the squares with the egg. Fold the corners to the center over the filling, twist tightly to seal and fan out the corners. Place the filled pastries into the muffin-pan cups. Brush the pastries with the egg. Bake for 20 minutes or until the pastries are golden brown. Let the pastries cool in the pans on wire racks for 10 minutes.

## Stuffed and Rolled Eggplant Tapas

This is a fantastic appetizer recipe! You might not think of it for bowl games and football, but it's really wonderful any time at all. It will impress all of your guests because it looks and tastes like an appetizer straight from a gourmet restaurant. It'll be your little secret that Stuffed and Rolled Eggplant Tapas is actually this simple to make. Even picky eaters will scramble to try this amazing, flavorful dish!

**Serves:** 2

**Preparation Time:** 15 min

**Cooking Time:** 10 min

**Ingredients:**

- 1 medium eggplant, about 1 pound
- Salt
- Olive oil for brushing
- 6 ounces goat cheese, softened
- 1 pinch each: thyme, rosemary, salt, freshly ground pepper to taste
- 4 ripe plum tomatoes
- 4 tablespoons extra-virgin olive oil
- ¼ cup minced fresh basil
- 6 leaves of arugula or watercress
- 6 leaves of basil, for garnish

**Instructions:**

1. Prepare a charcoal grill or heat broiler. Cut eggplant lengthwise into slices each 1/4 inch thick or thinner, there should be at least 6 inner slices, discard the slices with lots of skin.
2. Sprinkle with salt on both sides, let drain on paper toweling while grill heats. Pat eggplant dry and brush lightly with oil.
3. Grill or broil, 4 inches from heat source, until eggplant is golden on both sides and tender, about 10 minutes. Cool.
4. Mix goat cheese in small bowl with thyme, rosemary, salt and pepper. Spread cheese mixture evenly over eggplant slices and then roll up. Finely dice tomatoes and mix with olive oil to taste, minced basil, salt and pepper.
5. Divide tomato mixture between two plates. Top each plate with three eggplant rolls. Garnish with arugula and basil leaves.



## Cheesy Spinach Triangles

Creamy, herb-infused cheesy spinach triangles will be a hit at your next gathering. The combination of cheese, spinach, seasonings, and bacon bits makes for an irresistible filling. This crescent roll recipe is ideal for a family gathering. Even kids are sure to love this delicious, flaky pastry! They're small, so you can eat several without getting too full. Plus, they go fast, so consider making a double batch.



### Ingredients:

- 1 (8-ounce) package cream cheese, softened
- 5 ounces frozen spinach
- 2 tablespoons milk
- Garlic & onion powder, to taste
- Salt and pepper, to taste
- Parmesan or Romano cheese, to taste
- Italian seasoning, to taste
- Bacon bits, optional
- 1 medium egg
- 3 tubes refrigerated crescent rolls

### Instructions:

1. Preheat oven to 350 degrees F. Mix the cream cheese, spinach, milk, Parmesan/Romano, and spices (include bacon bits, if desired) in a small, coverable bowl.
2. When seasoned to taste, add egg and stir until well mixed. Cover, and refrigerate while working with the dough.
3. Open the first package of dough and unroll. There should be 4 rectangles, each sliced down one diagonal. For each of these 4 rectangles, slice from corner to corner, and across from edge to edge. This will result in 8 triangles of dough [or a total of 32 per package of crescent rolls].
4. Place ½ teaspoon of the spinach mixture onto each of the small triangles, pull one point of the triangle over the mixture, and tuck under the bottom on the opposite side.
5. Place triangles onto a non-stick cookie sheet, and bake for 10 min. or until tops are golden.
6. Remove from oven, and allow to cool 2 to 3 min.

## Other Appetizer Recipes

### Easter Sunday Deviled Eggs

By: Carrian from [Oh, Sweet Basil](#)

Not all deviled egg recipes are created equal. In fact, there are so many different ways that you can prepare deviled eggs, sometimes it's hard to figure out which recipe to choose. These Easter Sunday Deviled Eggs are some of the best deviled eggs we've tried because they have just the right blend of spices and flavorings. Easy to make and delicious to eat, don't wait until Easter to enjoy these yummy deviled eggs. They're great any time of year but we especially love making them during the springtime.



**Makes:** 12

**Ingredients:**

- 6 hardboiled eggs
- 3 tablespoons mayonnaise
- 1 teaspoon white vinegar
- 1 tablespoon sugar
- 1 tablespoon honey mustard
- Salt and pepper, to taste
- Paprika for garnish

**Instructions:**

1. Combine the cooked yolk with mayonnaise, vinegar, sugar, mustard, salt, and pepper and fill the whites back up.
2. Garnish with paprika.

## Muffin Tin Mini Lasagnas

By: Sherron from [Simply Gourmet Photography](http://SimplyGourmetPhotography.com)

The quest for the perfect party food recipe may seem impossible, but once you check out these Muffin Tin Mini Lasagnas you'll have found your winning dish. Lasagna is one of those comfort foods that everyone loves and this miniature version of the classic is one of those easy appetizer recipes that will be the hit of the party. Baked in an ordinary muffin tin, these tiny lasagnas are super easy to throw together and they taste just as good as they look! Try them out for your next bash and you're sure to get rave reviews.



**Makes:** 12 cups

**Cooking Time:** 20 min

### Ingredients:

- ½ pound ground beef, cooked and drained
- 1 cup marinara sauce or your favorite tomato based sauce
- 1 cup Mozzarella cheese, grated + 1 cup for topping
- ¼ cup Parmesan cheese, grated
- ½ cup cottage or ricotta cheese
- 24 wonton wrappers

### Instructions:

1. Preheat oven to 350 degrees. Spray your muffin tin with cooking spray. Line the muffin tin with 12 wrappers.
2. In a small bowl combine the three cheeses and mix. Use a small cookie scoop and added a scoop of the cheese mixture to the bottom of each wrapper. Add a small spoonful of meat and then sauce. Add the second wonton wrapper.
3. Repeat with cheese scoop, meat and then sauce. You should have two layers in each cup. Top each with more shredded mozzarella cheese.
4. Baked for 15-20 minutes until bubbly and wontons are brown. Remove from oven and let set for a few minutes, run a plastic knife around the cup and remove to a serving plate.

## Market Day Zesty Tailgate Snack Tray

Looking for an easy, delicious appetizer to serve at your next party? Look no further! This Zesty Tailgate Snack Tray recipe courtesy of Market Day is sure to be the hit of your event. This tray is the best combination of cold appetizer food – cheese, cured salami, a creamy mustard sauce, and grapes on the side will keep everyone at the party happy! This recipe is great for house parties, but you can also easily prepare it and bring it on the go. You'll want to make this appetizer for all of your parties!



### Ingredients:

- 1 tablespoon mustard
- 1 box string cheese, sliced in half
- 1 box Colby jack sticks, sliced in half
- 50 slices thin-sliced salami, cut in half
- ½ cup mayonnaise
- ½ cup sour cream
- 1 box variety pack crackers
- ¼ pound fresh red grapes
- ½ pound fresh green grapes

### Instructions:

1. In small bowl, combine mayonnaise, sour cream, mustard and honey; mix well.
2. Spread salami slices with mixture.
3. Wrap salami slices around sliced cheese halves.
4. Arrange on favorite tailgating canapé tray with crackers and grapes and serve.

## Hot Antipasto

While most antipasto you come across are served cold, this dish is a warm rendition of the traditional Italian favorite. It's so easy to make using those pop-open-tube crescent rolls, and the outcome tastes fantastic! In no time at all, you will have a great appetizer ready, so that you can focus on spending time with your party guests. These small squares consisting of layers of crescent rolls, meat, cheese, and red peppers are sure to appeal to absolutely everyone.

### Ingredients:

- 2 cans refrigerated crescent rolls
- ¼ pound ham, sliced
- ¼ pound pepperoni slices
- ¼ pound salami slices
- ¼ pound Provolone cheese, sliced
- ¼ pound Swiss cheese slices
- 3 whole eggs
- ¼ cup Parmesan cheese, grated
- 1 jar roasted red peppers
- 2 tablespoons water

### Instructions:

1. Preheat oven to 450 degrees F. Spray rectangle baking dish with nonstick spray and unroll 1 can of crescent rolls and lay on bottom of pan.
2. Layer meat and cheeses, ending with all of the roasted peppers on top.
3. Beat eggs and water in bowl; add Parmesan cheese and pour over layers, reserving about ½ of the mixture.
4. Unroll second can of crescent rolls and lay over layers. Brush top layer with remaining egg mixture.
5. Bake for 20 minutes or until golden brown.
6. Cool and cut into small squares. Serve warm.

## Market Day Bacon Wrapped Jumbo Party Shrimp

When it comes to easy appetizer recipes, it doesn't get much easier than this recipe from Market Day! All you need is two ingredients, and in 2 minutes you'll have yummy fare perfect for any party. When you need a last minute fix for a party appetizer, make this recipe! These simple bites of shrimp make fantastic finger food, so your friends and family can easily eat them while mingling.



**Preparation Time:** 10 min

**Cooking Time:** 1 min

**Ingredients:**

- Market Day Fully Cooked Bacon Slices
- Jumbo shrimp, pre-cooked

**Instructions:**

1. Cut each slice of bacon in half.
2. Wrap the half slice of bacon around one shrimp, securing the bacon with a toothpick. Repeat with as many shrimp as you like.
3. Place each bacon wrapped shrimp on a microwave safe plate that has been lined with a paper towel.
4. Microwave on HIGH until bacon is warmed, approximately 1 to 2 minutes. Do not over heat. Let stand 1 minute and then serve.

## Bruschetta Al Pomodoro

For a unique spin on a pomodoro sauce, try this bruschetta instead of the usual pasta. It makes a delightful appetizer or snack, and it's really easy to make. This bruschetta recipe is the easiest one out there – it includes the most basic ingredients needed to make a flavorful, crowd-pleasing starter. This dish automatically takes your party from a get-together to a real celebratory occasion!



**Serves:** 6

### Ingredients:

- 1 basket ripe cherry tomatoes
- 5 tablespoons extra virgin olive oil
- ½ teaspoon salt
- ¼ teaspoon fresh ground pepper
- 6 slices Italian bread
- 3 large cloves garlic, peeled

### Instructions:

1. Preheat the oven to 450 degrees F. Place the tomatoes in a medium-depth roasting pan that holds them snugly in a single layer.
2. Sprinkle on 2 tablespoons of the olive oil and salt and pepper to taste and shake the pan to coat.
3. Roast the tomatoes for about 15 minutes or so, shaking the pan now and then. When they are slightly charred on top, remove them from the oven and set them aside.
4. Broil bread, on high, on both sides until they are light golden with little burnt spots.
5. Immediately rub one side of each slice with the whole cloves of garlic, using all of the garlic.
6. On the same side, drizzle on the remaining olive oil divided amongst the slices of bread.
7. Slightly mash the tomatoes with a fork and top the toasted bread with them.

## Cheesecake Factory Copycat Bruschetta

This is one of the most delicious recipes for one of the simplest appetizers - you can't go wrong. The mixture of tomatoes, onions, oil, vinegar, and flavorful herbs makes this recipe a must-have appetizer for every party. However, you're going to want to make sure you prepare enough of this recipe to have leftovers because it is also the best afternoon snack to keep you going all day long. Serve copycat Cheesecake Factory Bruschetta at your next dinner party.

### Ingredients:

- 1 ½ cups chopped Roma tomatoes
- 3 tablespoons diced red onions
- 1 large clove garlic, minced
- 2 tablespoons fresh basil, chopped
- 2 tablespoons olive oil
- ½ teaspoon red wine vinegar
- ¼ teaspoon salt
- freshly ground black pepper, to taste
- ½ loaf French baguette or crusty Italian bread
- 3 sprigs cilantro

### Instructions:

1. Combine tomatoes, red onion, garlic and basil in a medium bowl. Add ½ tablespoon of oil, vinegar, salt and pepper and mix well. Cover the bowl and refrigerate for one hour.
2. When ready to serve, preheat broiler and slice the baguette in 1-inch slices on a 45 degree angle to make 5 to 7 slices of bread.
3. Combine remaining 1 ½ tablespoons oil with the garlic salt.
4. Brush entire surface of both sides of each slice with olive oil mixture.
5. Broil slices for 1 ½ to 2 minutes per side, until surface starts to brown.
6. Arrange bread like wheel spokes on serving plate. Spoon the chilled tomato neatly onto bread slices where they meet at the center of the plate. Garnish with cilantro.



## Special Thanks

TABLE *for* SEVEN  
HAVE A SEAT.

**NORMAL** COOKING  
cooking for normal people

LIFE *with the*  
CRUST *cut off*

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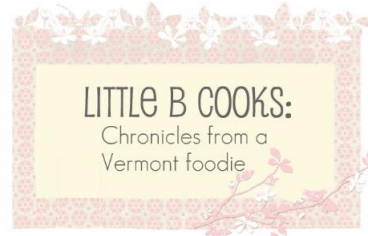
**BUNS  
IN MY  
OVEN**  
& NOT  
THE  
BABY  
KIND

**Campbell's**

Julie's  
eats & treats



REINVENTING FAMILY DINNER  
oh, sweet basil



THE WAY TO HIS HEART

Cents Less  
Deals

Your  
HOMEBASED Mom  
FINDING THE PRETTY AND DELICIOUS

Big Bear's  
Wife