



**Bloody Mary
Meatballs**

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**Toasted Pumpkin
Seeds**

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Party Favorites

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**Sal's Tomato
Hummus**

Aleta's Cheese Roll

By Aleta Estrada

The hit of the party!

Ingredients

8 ounces cream cheese
16 ounces Velveeta cheese
1 tablespoon garlic powder
4 ounces chopped pecans
Chili powder

Directions

- Mix all ingredients together, **except chili powder**.
- Place mixture onto waxed paper and roll into a log.
- Sprinkle chili powder over log until coated.
- Enjoy with crackers! **Prep-time: 5 minutes**

Angela's Famous Guacamole

By Angela Mae Ward

This is a great avocado dip.

Ingredients

8 ripe avocados
2 whole tomatoes
2 onions
1 tablespoon of salt
1 tablespoon of garlic powder
3 tablespoons of picante salsa
1 tablespoon of sour cream

Directions

- Put all ingredients in a bowl and mix.
- Serve with tortilla chips and tacos.

Toasted Pumpkin Seeds

By Jamie Fabricant

An easy to make seasonal treat that kids love.

Ingredients

1 1/2 cups of pumpkin seeds
3 teaspoons melted butter
Salt to taste

Directions

- Mix the seeds with butter and salt.
- Spread the seeds out evenly on a cookie sheet, and bake at 300 degrees for 40 minutes.

Prep-time: 5 minutes



Bloody Mary Meatballs

By Freddie Curtis

I got this easy and tasty recipe from an old cookbook from our church, it is my mom's friend's recipe.

Ingredients

- 1 pound ground beef
- 1 package onion soup mix
- 1 egg
- 1/2 cup bread crumbs
- 1 cup Bloody Mary mix (1 quart size) or can use V-8

Directions

- Mix all together and roll into balls.
- Brown balls in a little oil at low-medium heat.
- Put in a baking dish and pour rest of Bloody Mary mix over meatballs.
- Bake at 350 for 1 hour to blend flavors.

Cook time: 1 hour, servings: 4



Chicken Salad on Cucumber Slices

By D. Sandvig

The chicken salad and crunchy cucumber topped with toasted almonds is a healthy, delicious appetizer.

Ingredients

- Store bought roasted chicken
- Cucumbers
- Silvered Almonds
- Mayonnaise
- Celery
- Salt Pepper

Directions

- Chop up chicken breasts including skin (adds great flavor) into small pieces.
- Add chopped celery. Add salt and pepper to taste.
- Add mayonnaise - eyeball it until it is nicely bound together but not mushy.
- Put slivered almonds in a small pan and toast them over medium heat. Stir occasionally until light brown. Remove from heat and pan to cool.
- Peel and slice cucumbers.
- Put a teaspoon or so of the chicken mixture on top of the cucumber. Top with toasted almonds. Delicious!

Prep-time: 5 minutes, cook time: 5 minutes

Best Anytime Nachos

By Alicia Stephens

These nachos are packed with flavor and will fill up any appetite. All without breaking your budget.

Ingredients

- 1 bag Tortilla chips
- 1 pound lean ground beef
- 1-15 ounce refried beans
- 16 ounce Mexican blend shredded cheese
- 1 cup sour cream
- 1 cup salsa
- 1 package taco seasoning
- 1-2.25 ounce can of sliced olives
- 1-2.25 ounce can or 1/2 cup sliced jalapenos
- 2-3 fresh green onions
- 2 tablespoon milk
- Onion powder



Directions

- In a skillet brown ground beef on medium-high heat. In a sauce pan heat refried beans over low heat adding milk to thin just to a spreading consistency then sprinkle with onion powder to taste.
- Once ground beef starts to cook, stir, and using spatula break down into small pieces. Once mostly browned, strain meat in a colander, then add meat back to skillet, add taco seasoning, and turn heat to low.
- Get a full size cookie or baking sheet and cover with foil. Preheat broiler to low.
- Thinly slice green onions until you get to the white part. Toss the remains.
- Cover your baking sheet with the tortilla chips, spreading them evenly. Take your refried beans and evenly spoon over the chips. Then sprinkle ground beef over beans.
- Sprinkle on the cheese. Next add the salsa, then the jalapenos.
- Put your almost done nachos into the oven and turn your oven light on. Let them cook up to five minutes, watching constantly. Once cheese is melted and starting to brown remove from oven.
- Finally, spoon sour cream onto the hot nachos, sprinkle olive slices and green onions over top. Serve while hot. **Prep time: 15 minutes, cook time: 5 minutes, total time: 20 minutes, servings: 6**

Chicken Wings

By Jenie Soucoup

Ingredients

- 1 dozen chicken wings
- 1 16-ounce can concentrated orange juice
- 1 16-ounce can of water
- 1 tablespoon ground ginger
- 2 tablespoons soy sauce
- 1/2 cup brown sugar
- 1/4 cup cornstarch



Directions

- Place all ingredients in sauce pan except cornstarch. Heat to boiling.
- Mix cornstarch with a little cold water to make paste. Add slowly to sauce.
- Heat until desired consistency. Remove from heat.
- Wash chicken and fold wings. Place on grill. Baste with sauce mixture.
- Grill on one side for 10 to 15 minutes. Turn and baste other side.
- Grill for 10 to 15 minutes longer or until done.

Cook time: 30 minutes, servings: 4

Stuffed Hot Dogs

By Kimberley Diaz

Hot dogs stuffed with creamy mashed potatoes topped with slice of cheese of your choice.

Ingredients

- 1 pack of 8-10 hot dogs
- 5 pounds of potatoes peeled
- 1 stick of butter or margarine
- 8-10 slices of cheese of choice

Directions

- Boil hot dogs. Boil and mash potatoes.
- When hot dogs are done slice down the middle as far as you can without cutting through.
- Fill with mashed potatoes. Put slice of cheese on top and cook for 5-10 minutes (only until cheese melts at about 375).

Prep time: 19 minutes, cook time: 15 minutes, total time: 25 minutes

Sal's Tomato Hummus

By Sal Decarlo

Ingredients

3-4 cloves of garlic
1 teaspoon salt
3 tablespoons tahini paste
1/4 cup lemon juice
2 cans of garbanzo beans, drained
1/2 cup of oil-packed sun dried tomatoes
1/4 cup of basil, shredded
Olive oil



Directions

- Put garlic, salt, tahini, and lemon juice into a food processor and process until smooth.
- Next, add garbanzo beans and 1/2 cup of olive oil and process until smooth.
- Throw in the sun dried tomatoes and pulse until tomatoes are chopped into small pieces.
- Add basil and pulse again (a few times), just to mix in the basil.
- Finally, put hummus into a bowl and refrigerate for about 1 hour or so. You may want to drizzle another 2 tablespoons of olive oil over the top for some added flavor. Enjoy!

Veggie Bites

By Jennifer Stephens

An easy and good tasting roll-up!

Ingredients

2 cans of crescent rolls
1 egg, beaten
8 ounce of cream cheese, softened
1 package of ranch dressing mix
2 cups of cheese
Fresh broccoli chopped into small pieces
Optional - other favorite vegetables

Directions

- Flatten crescent rolls into pan and brush with egg.
- Cook at 350 degrees until rolls are golden brown.
- Mix cream cheese and ranch dressing mix. Spread mixture over rolls.
- Top with cheese, broccoli and any other favorite vegetables.
- Refrigerate for at least one hour before serving. Cut into squares.

Prep time: 15 minutes, cook time: 12 minutes, total time: 27 minutes

Armadillo Eggs

By Connie

Stuffed jalapeno peppers

Ingredients

- 1 pound hickory smoked bacon
- 1 box cream cheese
- 20 large jalapeno peppers
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic salt



Directions

- Fry up 4 pieces of bacon, and tear apart into pieces.
- Slice peppers in half, leaving connected by stem. Clean seeds out of peppers and rinse.
- Let cream cheese get to room temperature, and mix with salt, pepper, and garlic salt.
- Stuff cheese mixture into peppers and wrap with remaining pieces of bacon.
- Cook on BBQ grill on medium heat for about 30 minutes.

Prep time: 30 minutes, cook time: 30 minutes, total time: 1 hour, servings: 10

Baked Stuffed Shrimp

By Brenda Goodnight

Baked shrimp with a Ritz cracker stuffing.

Ingredients

- 1/2 cup of celery
- 1/4 cup onion
- 2 garlic cloves
- 1/2 stick of butter
- 8 jumbo shrimp
- 1 roll of Ritz crackers crushed

Directions

- Start by melting butter.
- Once completely liquefied, add celery, onion and garlic, sauteing until translucent over medium heat.
- Turn burner off and add one roll of crushed Ritz crackers.
- Peel, de-vain and butterfly shrimp and place them on baking dish, making sure the fantail covers stuffing.
- Bake in a 400 degree oven for 12 minutes.

Prep time: 12 minutes, cook time: 12 minutes, total time: 24 minutes, servings: 2

20 Minute Mexican Casserole

By Shanna Alexander

This casserole is quick and easy and is prepared with items that you might already have on hand in your kitchen.

Ingredients

1 can cream mushroom soup
1 1/2 pounds ground meat
1 can tomato soup
1 small onion, chopped
1 package Doritos
1 can cheddar cheese soup
1 can tomatoes with chiles
1/2 pound grated cheddar cheese
1/2 bell pepper, chopped
1 teaspoon chili powder
Salt and pepper to taste

Directions

- Mix soups, canned ingredients, diced chiles and tomatoes in saucepan and heat over low flame.
- In a skillet, brown meat, onion, bell pepper, salt, pepper, and chili powder.
- Drain fat and add to soup mixture.
- In large casserole dish, place layer of Doritos, then a layer of the hot meat mixture, and cover with grated cheese. Repeat layering in same order, ending with cheese.
- Cover with foil and let set for 5-10 minutes (allowing the hot mixture to melt cheese). Serve immediately.

Cook time: 15 minutes, servings: 6

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