

## **Easy To Make 4 Ingredient Appetizer Recipes by Food Storage Moms**

### **Cottage Cheese Dip**

1 carton of cottage cheese (24-ounce)

1 envelope of Hidden Valley Ranch dry salad dressing mix

1/3 cup milk

Vegetables of choice

Combine all of the ingredients together and chill. Serve with your favorite vegetables.

### **Hot Artichoke Snacks**

1 cup mayonnaise or Miracle whip

1 cup freshly grated parmesan cheese

1 can of chopped green chilies (4-ounce)

1 cup of chopped canned artichoke hearts, drained

Combine all of the ingredients and spread one teaspoon on one slice of your favorite toasted circle bread rounds. Broil until melted. Serve immediately.

### **French bread Cheesy Puffs**

2 cups grated/shredded cheddar cheese

3/4 cup mayonnaise

1 tablespoon Hidden Valley Salad Dressing dry mix

1 loaf of French bread sliced (one inch thick)

Combine the first three ingredients and spread evenly on the bread slices and broil until lightly brown. (2-4 minutes depending on your oven)

### **Spicy Ham Spread**

1 4-1/2 ounce can chopped ham

1 tablespoon mayonnaise or Miracle Whip

1 teaspoon finely chopped onion

1 jalapeno pepper seeded (wear gloves) finely chopped

Combine all of the ingredients and serve with your favorite crackers.

### **Spicy Chili Dip**

1 can-(15-ounce) chili without beans

1 (8-ounce) cream cheese, softened

1 (4-ounce) can green chilies

1 (2.25 ounce) can of sliced black olives, drained

Combine the first two ingredients in a small pan and heat until the cream cheese melts, stir constantly. Add the green chilies and sliced olives. Serve with tortilla chips or Fritos (the scoop kind).

### **My Favorite Dilly Dip**

1 (12-ounce) carton cottage cheese, drain if too milky

2-1/2 to 3 teaspoons dried crushed dill

1/4 teaspoon Lawry's salt

2 tablespoons lemon juice (my favorite is Santa Cruz organic 100% lemon juice)

Place all of the ingredients in a food processor or blender. Refrigerate overnight and serve with fresh vegetables of choice. Sprinkle some fresh dill on top of the dip right before serving.

### **My Favorite Shrimp Dip**

2-4 to 5-ounce cans of shrimp, chopped and drained

2 cups mayonnaise

8 medium green onions, finely chopped

Crackers, vegetables of choice

Combine all of the ingredients excluding the crackers and vegetables. Refrigerate for at least 12-24 hours.

### **Baked Pizza Crackers**

4 to 5 dozen small round thinly sliced French bread slices

1 cup pizza sauce

3 ounces of pepperoni, sliced and then chopped

1-1/2 cups grated/shredded Mozzarella cheese

Spread the pizza sauce on the French bread slices. Place them on a greased cookie sheet. Now sprinkle the pepperoni on the bread and then the cheese. Preheat the oven to 400 degrees. Bake them for 4-5 minutes or until the cheese is melted. Serve hot out of the oven.

### **Linda Smith's Hot Beef Dip**

8 ounce cream cheese

1/2 cup sour cream with 2 tablespoons milk

1 jar of canned beef, rinsed and chopped (you choose the size small or large)

2 tablespoons chopped green onions

Combine all of the ingredients and heat through in the microwave. Serve warm with Fritos.