

## 8 Appetizer Recipes by Food Storage Moms

### Water Chestnuts Appetizer

This appetizer is probably the first one devoured at any party. You pull the pan out of the oven and people start grabbing the toothpicks to eat them. Yummy!

#### Ingredients

- 3 cans of whole, water chestnuts drained
- 1-1/2 pounds thin raw bacon
- 1 cup ketchup
- 1 cup brown sugar
- 2-3 tablespoons soy sauce
- 1/2 teaspoon dry mustard (this is optional-I like a little kick to mine)

#### Instructions

1. Pre-heat your oven to 375 degrees F. Grease a 9" by 13" inch pan. I cut the package/s of uncooked raw bacon into thirds to make the bacon go farther. You wrap a piece of the raw bacon around one water chestnut and secure it with a toothpick. Place the bacon wrapped chestnuts in the greased pan. Continue until all, or at least most of the chestnuts are wrapped. Bake for 20 minutes. Drain the fat from the pan. This is the hardest part of the whole recipe. Be careful!  
Place the ketchup, brown sugar and dry mustard in a medium size bowl and whisk until smooth. Cover the baked chestnuts with this mixture and bake an additional 20-30 minutes. Enjoy!

### Little Smokies/Sausages Warm Appetizer

Grab a slow cooker, combine all the ingredients and set it on low. When heated through, take it to the party with toothpicks. Everyone loves this one! If you keep some little smokies in your freezer and a couple jars of jelly and chili sauce in your pantry, this is an easy peasy recipe to make and take!

- 12 or 18-ounce jar of grape jelly
- 12-ounce jar of chili sauce
- three pounds of Little Smokies

## Pineapple Cream Cheese Appetizer

This is an easy one to make because if you typically keep cream cheese in your refrigerator, pecans in the freezer and crushed pineapple in the pantry you can make this one at the last minute. It's perfect, even if you have to stop and pick up crackers at the grocery store on the way to the party. This appetizer is one of my family's favorites! We like the crackers called Chicken In A Biscuit and also Wheat Thins served with this one.

### Ingredients:

- 2- 8-ounce packages softened cream cheese
- 2- 8-ounce cans drained crushed pineapple
- 1 cup finely chopped pecans
- 2 tablespoons green onion chopped or 1 tablespoon freeze/air dried green onion (optional)
- 1-1/2 teaspoons all season salt, similar to Lawry's salt

### Instructions:

1. Place all the ingredients in a medium sized bowl. Use a hand mixer to blend completely. Keep refrigerated until ready to serve. Serve with your favorite crackers or veggies

## Baked Cream Cheese Sausage Stuffed Mushrooms

These are really easy to make the day before and cover with plastic wrap until you want to bake them. These are always gone within minutes.

### Ingredients

- 15 large mushrooms or 24-30 smaller mushrooms washed, pat dry and remove the stems
- 1-8 ounce cream cheese softened
- 1-16 ounce package of Jimmy Dean Maple Sausage (or your favorite flavor)
- Chop the mushroom stems if desired, to add to the sausage when cooking it
- green onions chopped fine (optional) I never use these

### Instructions

1. Preheat the oven to 350 degrees.
2. Cook and crumble the sausage and drain the grease if any. Stir in the softened cream cheese.
3. Scoop the mixture into each mushroom. Bake for about 15-30 minutes depending on the size of the mushrooms.
4. Serve hot.

## Spicy Meatball Appetizer

I love this recipe because I buy the frozen meatballs from Costco and add the rest of the ingredients from my food storage stash! Get the slow cooker out and it's ready to make another very easy appetizer. They have a little kick, but you can cut down the hot sauce so they aren't so spicy if that is your preference. Serve out of a small slow cooker with toothpicks or place on a platter. This one is perfect for football season parties!

### Ingredients:

- For the Spicy Buffalo Sauce:
- 1/3 cup Franks Hot Sauce
- 1-1/2 cups brown sugar
- 1/4 cup water
- Meatballs-precooked (about 40-50-depending on size)

### Instructions:

1. Combine the Franks Hot Sauce, brown sugar and water in a medium saucepan over medium heat. Stir until the brown sugar dissolves. Place the precooked meatballs in a crock pot and cover with the sauce. Cook for about 2-3 hours or until warmed through. Serve with toothpicks and buttermilk ranch dressing and celery sticks, if desired.

This one is perfect around the holidays when the cranberries are on sale!

## Cranberry Cream Cheese Bites

### Ingredients:

- Cream cheese-softened
- 1 can of Whole Berry Cranberry Sauce (14 ounces)
- 1/2 teaspoon dried and crushed jalapeno peppers (more or less depending on personal preference)
- 1 box of Triscuit crackers

### Instructions:

1. Spread a small spoonful of softened cream cheese on each cracker. Combine the jalapenos and cranberry sauce in a bowl. Place a small spoonful of the cranberry sauce mixture on each cracker. Serve immediately.

## Hot Beef or Ham Cream Cheese Dip

Here is another awesome and easy appetizer or dip to take to a party. If it's homemade people love it, I promise! Our family serves this one with the large Frito dipping chips! This one is always popular!

Ingredients:

- 8-ounces cream cheese softened
- 1/2 cup sour cream
- 1 cup chip beef or ham cut into small pieces
- 2 tablespoons fresh green onion chopped
- 2 tablespoons milk of choice

Instructions:

1. Mix the cream cheese, sour cream and milk with a hand mixer until blended. Add the green onion and your meat of choice. Microwave until it starts to bubble. I like to stir it halfway through the heating process. You can also use a small crockpot to keep it warm. Sprinkle a little green onion on top before serving.

Our family and friends love this one! It's always a favorite because it has a little dill and green onions in it. We serve this one with Wheat Thins for sure!

## Cheesy Dill Cream Cheese Ball or Dip

Ingredients:

- 2-8-ounce packages of cream cheese
- 2 cups grated cheddar cheese
- 1/4 cup sour cream
- 1 teaspoon dill weed
- 1 teaspoon onion powder
- 3 washed and chopped green onions or equal amounts of freeze dried green onions
- Pecans or almonds to garnish on top of cheese ball (optional)

Instructions:

1. Combine all the ingredients and use a hand mixer or stand mixer to blend them together. Roll in pecans or sliced almonds if desired. Serve with crackers of choice.