

Quick-Easy Appetizers by Food Storage Moms

1. Spicy Buffalo Meatball Appetizer

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)-I buy the frozen ones at Costco

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 slow cooker and cover with the sauce. Cook for about 2-3 hours on low or until warmed through. Serve with toothpicks and buttermilk dressing and celery sticks if desired.

2. Stacie's Green Chilies Bean Dip

Ingredients:

- 1 can bean dip
- 1-4-ounce can of chopped green chilies
- 1-16-ounce can refried beans
- 1/2 cup sour cream
- 1/2 cup grated cheese

Instructions:

Layer the ingredients above in the slow cooker and cover. Cook on low for about 2-4 hours or until warmed through. Serve with tortilla chips.

3. Little Smokies (hot dogs) Sweet & Sassy Appetizer

Ingredients:

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

Instructions:

Combine the ingredients in the slow cooker and set on low for 2-4 hours or until warmed through. Serve with toothpicks.

4. My Favorite Chile Con Queso Dip

Instructions:

- 40-ounce can chili without beans
- 2-pounds Velveeta Cheese (cubed)
- 16-ounce jar Picante sauce (I use mild)

Instructions:

Combine all of the ingredients in the slow cooker and cook on low for 2-4 hours or until melted and warm. Serve with tortilla chips.

5. Linda's Cream Cheese Dip

Ingredients:

- 2-8-ounce packages of cream cheese softened (cubed)
- 3-16-ounce cans of chili without beans
- 2 cups grated or shredded mozzarella cheese

Instructions:

Combine all of the ingredients in the slow cooker and cook on low for 2-4 hours until melted or warmed through. Serve with tortilla chips.

6. Cream Chipped Beef Dip

Ingredients:

- 8-ounce package of cream cheese softened (cubed)
- 1/2 cup sour cream
- 1 cup chip beef cut into small pieces
- 2 tablespoons fresh green onions chopped or 1 tablespoon air-dried green onion
- 2 tablespoons milk of choice

Instructions:

Combine all of the ingredients in the slow cooker and stir occasionally to combine the softened cream cheese, sour cream, beef, onions and milk until warmed through. Serve with Fritos.

7. My Favorite Nacho Dip

Ingredients:

- 3 pounds Velveeta cheese
- 1-10-3/4 ounce can cream of chicken soup

- 2-4-ounce cans chopped green chilies

Instructions:

Combine all of the ingredients in the slow cooker and cook on low for about 2-4 hours or until heated through. Serve with tortilla chips.

8. Hot & Spicy Dip

Ingredients:

- 1-pound cooked ground beef, drained
- 1-pound Mexican Velveeta cheese (cubed)
- 8-ounce jar salsa (I use mild)

Instructions:

Combine all of the ingredients in the slow cooker until melted and heated through. Serve with tortilla chips.

9. Hot Spinach & Artichoke Dip

Ingredients:

- 1-9-ounce frozen spinach, thaw it and squeeze the liquid out of it
- 1-8-ounce package cream cheese (cubed & softened)
- 1 cup mayonnaise
- 1 cup sour cream
- 1 tablespoon lemon juice
- 2 teaspoons dry parsley
- 1-15-ounce jar marinated artichoke hearts, chopped fine and drained
- salt & pepper to taste
- 1 cup Parmesan cheese

Instructions:

Combine all of the ingredients in the slow cooker and cook on low for 2-4 hours or until heated through. Serve with baguette sliced bread.