**November 2022**

**Sips and Dips!**

**Bees Knees (drink)**

Ingredients:

* 2 oz gin
* 2 Tbsp honey
* 2 Tbsp lemon juice

Directions:

* Pour into shaker over ice.
* Strain to serve

**Cheesy Spinach and Bacon Dip**

Ingredients:

* 1 pkg 10oz frozen chopped spinach thawed and drained
* 1lb 16 0z Velveeta cheese cut into ½ cubes
* 4 oz cream cheese – cubed
* 1 van 10oz Rotel tomatoes and green chilies undrained
* 8 slices of bacon cooked and crumbled

Directions:

* Put all ingredients into bowl except bacon.
* Microwave on high 3 minutes, stir and microwave 2 more minutes until all in well blended
* Add bacon, stir again
* Serve with crackers

**Christmas Cake Dessert Dip**

Ingredients:

* 10 hostess Christmas trees, crumbled
* 1 tub of Cool whip
* 8 oz brick of cream cheese
* 1/3 cup of milk
* 1 tsp vanilla

Directions:

* Combine Cool whip, cream cheese, milk and vanilla
* Fold into the crumbled cakes
* Let set in refrigerator for 1 hour at least
* Serve with vanilla wafers

**Cold Dill Dip for Pretzels**

Ingredients:

* 8oz package cream cheese – softened
* 1 cup finely chopped dill pickles
* Pickle juice for consistency
* Pretzels

Directions:

* Mix cream cheese and chopped pickles
* Add pickle juice until you get the consistency you would like
* Serve with pretzels

**Cream Cheese Log with Sweet and Spicy Cranberry Relish**

Ingredients:

*Cranberry Relish:*

* 1 jalapeno, stemmed and seeded
* 12 ounces fresh cranberries
* 1 cup sugar
* 2 scallions, finely chopped
* 1 teaspoon finely grated orange zest
* Kosher salt

*Cream Cheese Log:*

* 16 ounces cream cheese, softened
* 8 ounces shredded Mexican cheese blend
* 1 teaspoon finely grated lime zest
* Kosher salt
* 2 tablespoons finely chopped fresh cilantro
* Crackers or toasted bread, for serving

Directions:

For the cranberry relish:

* Pulse the jalapeno in a food processor until finely chopped.
* Add the cranberries; pulse until finely chopped (but not ground).
* Transfer to a bowl and stir in the sugar, scallions, orange zest and 1/4 teaspoon salt.
* Cover and refrigerate for at least 2 hours or overnight.

For the cream cheese log:

* In a large bowl, beat the cream cheese, shredded cheese, lime zest and 1/4 teaspoon salt with a wooden spoon or spatula until well blended.
* Mix in the cilantro.
* Spoon onto a large piece of plastic wrap and form into an even 1-inchdiameter log.
* Refrigerate until firm, at least 2 hours or overnight.
* Right before serving, unwrap the log and transfer it to a serving plate.
* Drain the cranberry mixture well,
* Carefully spoon a thick layer of it onto the cheese log, pressing all over to cover.
* Clean any spills from the serving plate
* Serve immediately with crackers or toasted bread.

**Easy Salsa**

Ingredients:

* 1 onion
* 4 garlic cloves
* 2 cans fire roasted diced tomatoes
* 1-2 handfuls cilantro
* Salt to taste

Directions:

* Blend all ingredients in food processer
* Make in the morning, serve in the evening (the longer the flavors sit together – the better!)
* Serve with chips

**Grasshopper (drink)**

Ingredients:

* 1 ½ ounces\* crème de cacao
* 1 ½ ounces crème de menthe
* 2 ounces heavy cream
* Whole nutmeg

Directions:

* Place all ingredients in a cocktail shaker. Add 2 handfuls of ice and shake until cold.
* Strain into a cocktail glass.
* Grate fresh nutmeg over drink (optional)

**Hot Sweet Vidalia Onion Dip**

Ingredients:

* 2 cups mayonnaise
* 2 cups shredded Swiss cheese
* ½ cup grated Parmesan cheese (have extra to sprinkle on top)
* 3 cups thinly sliced or chopped Vidalia sweet onion or any sweet onion
* ¼ tsp hot sauce or to taste
* Paprika to taste

Directions:

* Preheat oven to 350 degrees
* Stir the mayonnaise, Swiss cheese, Parmesan cheese, Vidalia onion, and hot sauce together in a 13 \* 9 casserole dish.
* Sprinkle extra parmesan on top
* Sprinkle with paprika
* Bake in the preheated oven until the edges are golden brown, 30 to 35 minutes.
* Allow to cool (10 minutes) before serving
* Serve warm with veggies, chips or crackers

**Miller Lite Beer Cheese Dip**

Ingredients:

* 3 Tbsp unsalted butter
* 3 Tbsp all-purpose flour
* ½ cup milk
* 1 cup Miller Lite (reserve the rest to add if needed to thin out)
* 1lb sharp cheddar cheese, shredded
* 1 Tbsp Dijon mustard
* 1 ½ tsp Worcestershire sauce

Directions:

* In a saucepan, melt butter over medium heat
* Add flour and continuously whisk for 2 minutes.
* While still whisking, pour milk into flour mixture and cook until thickened, about 1 minute.
* Slowly add beer and whisk until mixture is smooth, about 2 minutes
* Reduce heat to medium-low and add cheese, mustard, and Worcestershire sauce.
* Cook and stir until smooth and creamy about 5 minutes.
* Serve immediately, in a fondue pot or in a slow cooker to keep warm

**Onion Dip**

Ingredients:

* 1 cup sour cream
* 2 tsp Penzey’s onion seasoning or their “Justice” Seasoning
* 1/8 tsp salt

Directions:

* Mix all ingredients well
* Refrigerate to let flavors meld together
* Serve with crackers

**Peaches and Cream Fruit Dip**

#### Ingredients

* 1 15-oz can sliced peaches about 1 1/2 cups
* 4 oz cream cheese
* 1/2 cup marshmallow fluff
* 1 tsp vanilla extract
* 4 oz whipped topping

Directions:

* Add peaches, cream cheese, marshmallow fluff and vanilla to a blender or food processor in that order.
* Blend ingredients until smooth.
* Transfer mixture to a medium sized bowl and stir in whipped topping.
* Chill until ready to serve. Dip will thicken as it chills.
* Serve will fresh fruit- strawberries, bananas, grapes, cantaloupe and pineapple are my favorites!

*OPTIONAL*

Ingredients for Graham Cracker Crust:

* 10 Graham Cracker Sheets, crushed finely
* 4 Tbsp granulated sugar
* 6 Tbsp unsalted butter

Directions:

* Mix graham cracker crumbs and sugar together
* Mix in melted butter (consistency of wet sand)
* Pack mixture into the prepared muffin tin lined with muffin cups
* 1Tbsp per each packed firmly using a shot glass
* Bake at a preheated over for 10 minutes
* Cool
* Then fill with peach dip.

**Peach Salsa**

Ingredients:

* 2 14 oz. fire-roasted diced tomatoes, gluten-free
* 4 oz. chopped green chiles, gluten-free
* ⅓ of a bunch of cilantro, chopped
* ½ white onion, chopped
* 1 ½ teaspoons garlic powder
* 1 teaspoon cumin
* ½ teaspoon salt
* 2 tablespoons apple cider vinegar
* 3 peaches, peeled and chopped can be fresh or jarred. Roughly 2 cups

Directions:

* Add all ingredients except peached to food processer – pulse 10-15 seconds
* Add the chopped peaches and pulse for 5 -10 seconds
* Serve immediately or chill in fridge.

**Reuben Appetizer Spread/Dip**

Ingredients:

* 1 cup sauerkraut, drained and chopped
* ½ cup shredded cheddar or swiss cheese
* ½ cup finely chopped deli roast beef or corned beef
* ½ cup thousand island dressing
* ½ cup sour cream
* ¼ cup saltine or panko crumbs, (about 7 crackers)
* 1 Tbsp Pimentos, finely chopped
* 2 Tbsp onion finely chopped
* 1 Tbsp Parsley
* 1 Tbsp whole grain mustard
* Dash of hot sauce (optional)
* Lemon juice
* Salt and pepper to taste

Directions:

* Mix all ingredients together
* Chill over night
* Serve of party rye or choice of crackers

Note: I have also heard of serving this on party rye and putting under the broiler until browned for a hot appetizer.

**Vanilla Pudding Shots:**

Ingredients:

* 1 3.4oz box instant pudding mix (vanilla)
* 1 cup whole milk
* 1 cup Bailey’s Irish Cream
* 4 oz Cool Whip

Directions:

* In a medium mixing bowl, whisk together the pudding mix, milk, Bailey’s for 2 minutes
* Add in thawed cool whip – whisk until smooth
* Let set at least 5 minutes
* Evenly divide the pudding between glasses
* Chill for 30 minutes before serving