



Snacks



Natalie's Barbecued Chicken Nachos

Ingredients: 16 cups corn tortilla chips, 3 cups cut up cooked chicken, 1 1/3 cups barbecue sauce, 2 cans (15 ounces) chili beans in sauce undrained

2 cans (2 1/4 ounces) sliced ripe olives drained, 2 large tomatoes chopped (2 cups)

6 cups shredded Colby jack cheese (24 ounces)

Directions: Heat coals or gas grill for direct heat. Spray two 30x18 inch pieces of heavy duty aluminum foil with cooking spray. Spread tortilla chips on centers of foil pieces. Mix chicken and barbecue sauce. Spoon chili beans, chicken mix, olives' tomatoes and cheese on chips. Wrap foil securely around tortilla chips. Cover and grill foil packets, seam sides up, 4 to 6 inches from medium heat 8 to 10 or until cheese is melted

Brittany's Mom's Chicken Cracker Dip

Ingredients: 4 Boneless skinless chicken breast (cooked and shredded), *Boil in lemon juice for quite awhile or until it is easy to shred, 1 cup of sour cream, 1 cup of mayo, 8 oz. cream cheese, two 4 oz. cans of chopped green chilies (drained), 2 tsp. garlic salt, 12 oz. of package shredded cheese.

Directions: Combine all ingredients and bake in 9 by 13 pan at 350 degrees F for about 40 minutes or until it bubbles.

Special Note: My mom makes this when we get together with our family.

Sarah's Grandma's Chicken Fingers

Ingredients: 1 egg, 1/2 C milk, 1 tsp. mustard, 1/4 tsp. salt, 1/4 tsp. pepper, 1/2 C flour

2 C corn flake crumbs, 1 1/2 T spoon melted butter, However many strips of chicken you want to bake

Directions: Mix together the ingredients and add the flour. Roll the chicken into the bowl of corn flakes and spray the pan you are using to put the chicken in and put the pan in the oven at 350 degrees for 20 minutes or so, and enjoy your yummy chicken fingers.

Special Note: This recipe was my grandmother's secret until she let me use it for this recipe book.

Abby's Mom's Coco Wheats

Ingredients: You will need: A small pan with a lid, A 1/3 and 1/2 cup, Water, Milk, A teaspoon, Sugar, And Coco Wheats (Found at almost any local grocery store).

Directions: First pour the Coco Wheats in the 1/3 cup but not in the pan yet. Then add 1/2 of milk and water to the pan. Mix 3 teaspoons of sugar. Then cook on burner until it just begins to boil. Add the Coco Wheats slowly while stirring constantly and keep stirring for 1 minute. Last let the pan sit and cool with lid on for 1-3 minute.

Tim's Mom's Philly Steak Subs

Ingredients: 1 Package of sub rolls. 1 Package of Kraft Swiss cheese slices 1 Extra thin tender steak. 1/2 green pepper. 1/2 white onion.

Directions: Slice steak extra thin place it into a frying pan add seasoning salt and pepper. Cook until steak is brown all the way through about twenty minutes drain any excess fat and juice from meat. Add a 1/2 of Green pepper sliced into small pieces and add a 1/2 of a white onion sliced into small pieces then cook for five more minutes. Add Swiss cheese on top of steak. Serve on a sub roll with toppings and sauce of your choice.



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Chelsea's Mom's Hot Salsa

Ingredients: 7 quarts peeled, cored, chopped tomatoes, 4 cups seeded, chopped long green Chile peppers, 5 cups chopped onions, ½ cup seeded, finely chopped jalapeno peppers, 6 cloves garlic, finely chopped, 2 cups bottled lemon juice, 2 tablespoons salt

1 tablespoon black pepper, 2 tablespoons ground cumin, 2 tablespoons fresh cilantro

Directions: Wash & rinse canning jars, keep hot until ready to use. Warm lids until use. Combine all ingredients stirring frequently, until mixture boils. Reduce heat & simmer for about 3 hours. The longer it boils the thicker it will get. Pore into hot jars & apply canning lids. Yummy with Nacho chips or Doritos.

Special Note: It's the best hot salsa you'll ever have!

Ashton's Mom's Marshmallow Cereal

Ingredients: Cookie Crisp, chocolate milk, marshmallows (big & small), cinnamon-sugar, powdered sugar

Directions : (2 cups) Cookie Crisp, add into bowl (1 ½ cups) chocolate milk add into bowl Add (4 big or 12 small) marshmallows Heat (75 degrees) for 2 min.

(Optional) 2 tbs. cinnamon-sugar or 1 ½ tbs. powdered-sugar EAT!!!!!!

Will's Mom's Homemade Pizza Muffins

Ingredients: 1 package of English Muffins, 1 Jar of pizza sauce

1 package of mozzarella cheese and any type of toppings you like.

Directions: Split English muffins, put Sauce, cheese, and any additional toppings on.

Bake on 425 till tops are slightly brown, and cheese is melted

Brehm's Own Baked Potato Fries

Items needed: 2-3 potatoes, Seasoning Salt, Pepper, and Garlic Powder {fresh chopped garlic will also work}

Directions: Wash the outside of 2or 3 potatoes then cut them in 4-6 pieces

lengthwise. Lay the pieces onto a non-stick baking pan. Spray the potatoes with spray butter, sprinkle garlic, seasoning salt and pepper☺. Bake in oven at 350 degrees for 30 to 35 minutes (or until inside is tender & outside is crispy) remember to flip during baking. Allow to cool, serve with BBQ, ranch or ketchup.

Enjoy!

Special Note: ☺ as with all recipes spices are optional or to taste!

Cory's Mom's Puppy Chow Recipe

Ingredients: Butter, Peanut Butter, milk Chocolate chips, 1 Box of Krispix Cereal, Powdered Sugar and Wax paper

Directions: Melt: ½ C. Butter, 1 C. peanut butter

1 bag milk chocolate Chips Add 1 box Krispix Cereal, Put in paper bag with 3 cups powdered sugar & shake. Put on wax paper to cool. Enjoy



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Sweet And Sour Hotdog Bites

By Andy

Ingredients: ¼ cup prepared mustard, ½ cup grape jelly, 1 tablespoon sweet relish
½ pound hotdogs

Directions: in a pan combine mustard relish and jelly heat stirring often, cut hotdogs into ½ inch pieces pour into pan and heat thoroughly. Makes about 20 snacks

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Leslie's Tortilla Chips

Ingredients: 4 regular tortillas, 4 table spoons of salt, Vegetable oil

Things needed: 1 metal cookie sheet, An oven, Pizza cutter, Marinating brush

Cutting board

Directions: First preheat the oven to 350. Next cut all the tortillas into 8 triangles.

Then put all the tortilla pieces on the cookie sheet, no special way. Now brush some veggie oil on every one of the tortillas. Sprinkle some salt on each one.

Flip the tortillas over and repeat what you just did with the veggie oil and salt.

They are now ready for the oven cook them for 8-15 minutes.

They are done when they are golden brown.

When finished take them off the cookie sheet and let them cool for about 2 minutes.

They are best when served with salsa.



Pet Snacks



Mr. Norton's Flea Hater's Dog Biscuits

Ingredients: 1 c flour (whole grain or whole wheat) ¼ c wheat germ, ¼ c Brewer's yeast (avail at health- food stores) 1tsp salt, 1 Tbs + ½ tsp canola oil, 1 clove garlic, chopped medium, ½ c chicken stock + 3 Tbs for basting.

Directions: 1. heat oven to 400 degrees. Line a sheet with parchment paper. Mix flour, wheat germ, brewer's yeast, and salt together in a med bowl. In a mixing bowl, combine oil and garlic. Alternately add ½ c chicken stock and flour mixture by hand on flour surface; dough will be sticky.

2. On a lightly floured surface, roll dough out about 3/8 inch thick. Cut out bone shapes; place on a prepared baking sheet, and baste with remaining 3 tablespoons chicken stock. Bake 10" longer. Turn off oven, leaving oven door closed. Leave pan in oven for 1 1/2 hours longer

Special Note: Brewer's yeast is a natural anti – flea remedy.