



Snacks



Kayla's Dad's Avocado Dip

Ingredients: 2-3 avocados, 2 packets avocado dip mix, tomatoes, hot sauce, onions, & salsa

Directions: Take seed out of avocado, microwave for 1-1:30 mins. to get soft. Mash. Dump 2 packets of avocado dip mix into bowl w/ avocados. Dice tomatoes & onions. Add hot sauce, 2-4 spoonfuls of salsa. Mix, refrigerate for 1-1:30 hrs, ENJOY!!!

Special Notes: Make sure your tomatoes aren't completely ripe yet, but make sure they aren't green either. That way the juice stays inside and not all over your counter.

James's Grandma's Cheese Dip

Ingredients: bag of tortilla chips, jars of cheese, cans of chili with meat

Directions: Combine the 2 jars of cheese and 2 cans of chili with meat. Warm in a microwaveable bowl for 3 ½ to 5 min. When warm it is ready to be served with tortilla chips.

Jonathan's Mo's Bear Claws

Ingredients: 1 cup apple filling, 1 ½ T ground cinnamon, divided, 1 package (17.3 ounces) large refrigerated biscuits, 1 T granulated sugar, 1/4 cup confectioner's sugar, 2 t milk,

Directions: Preheat oven to 375°. In a small bowl, combine the apple pie filling and 1 t cinnamon, set aside. On a floured surface, roll out each biscuit to a 7-inch long oval. Spoon the apple mixture into the center of each biscuit and fold dough over top of the bottom, pinching the edges with your fingers to seal. At even intervals, cut 3 1-inch-long slits toward the center of each biscuit from the rounded edge. Arch the tops of the biscuits just enough to open the slits. In a small bowl, combine the granulated sugar and the remaining ½ t cinnamon; mix well. Sprinkle evenly over the bear claws. Place on baking sheets and bake for 10 to 12 minutes, or until golden. In a small bowl, combine the confectioner's sugar and milk; mix well and drizzle over bear claws. Serve warm, or allow to cool completely before serving.

Brett's Mom's Caramel Corn

Ingredients: 2 bags Hüllers popcorn, 2 cups peanuts optional, 2 cups brown sugar, ½ light corn syrup, 1 t salt, 1 cup butter, ½ t baking soda, 1 t vanilla

Directions: Place popcorn and peanuts in a shallow pan. Set aside. Preheat oven to 250°. Combine brown sugar, corn syrup, butter, and salt in pan. Bring to boil for 5 min. Remove from heat. Add vanilla and baking soda. Mix well and immediately pour over popcorn. Stir to coat popcorn. Bake for 1 hour, stir every 15 minutes. Dump onto wax paper to cool. Allow to cool completely before storing in air tight container.

Janel's Mom's Chicken Nachos

Ingredients: 4 oz. deli roasted chicken breast, 2 T chopped red onion, ¼ t dried thyme, ¼ t ground allspice, 6 cups tortilla chips, 1 ½ cup shredded Monterey Jack with jalapeno peppers, 1 medium mango, seeded, peeled and chopped, or 1 cup well drained and chopped canned peach slices, 1 T chopped parsley

Directions: Preheat oven 350°. In small boll, toss together chicken, onion, thyme and allspice. Spread chips on 11-or 12 inch ovenproof platter or an ungreased baking sheet. Sprinkle chicken mixture over chips. Top with cheese. Bake 5 to 7 minutes or until cheese melts. Or microwave on high 1 ½ to 3 minutes or until cheese melts. Sprinkle with mango and parsley, if desired. Serve immediately.



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Chan's Mom's Teriyaki Beef Jerky

Ingredients: 1 ½ c soy sauce, 1 ½ c Worcestershire sauce, ¾ c pineapple juice, ¾ c red wine vinegar, ¾ c ketchup, ¼ c honey, 4 t garlic powder, 5 t onion powder, 4 t liquid smoke, (omit if using smoke) 1 T black pepper, 1 ½ T salt, 4 t ground ginger, 10 lb choice beef sliced, -¼" thick

Directions: Mix everything except beef in a large bowl. Divide the marinade into two good sized bowls. Trim all the fat, and most, if not all, of the gristle from the beef. When you get the end of the roast they couldn't slice, you can either slice it yourself, or just trim it up & use it as stew meat. If you like, throw the trimmings into a 2-3 qt. saucepan, cover with water, add a little onion, celery, carrots, garlic, etc, fresh or dried, if desired, and cook it up for stock. When you get about half of the meat trimmed stir it into one of the bowls. By the time you get the rest of the beef done & stirred into the second bowl, the first bowl will be ready to go into the dehydrator (you can marinate the meat longer if desired, but then you half to find space in the refrigerator for it!). Drain the meat well and arrange on the dehydrator trays (it will take 10-12 trays to dry all of the meat, depending on thickness). Dry following your dehydrators instructions. If you don't have enough trays don't worry just let the rest of the meat soak longer. If you have a fire-eater in your family, this is where you can add a few dashes of Tabasco, cayenne, or whatever you consider to be your favorite ignition source to this batch of jerky.

Natalie's Grandma's Puppy Chow

Ingredients: 9 cups of cereal (corn, rice, wheat chex), 1 cup of chocolate chips, ½ cup of peanut butter, ¼ cup butter, 1 t vanilla, 1 ½ cups powdered sugar

Directions: Melt chocolate chips, peanut butter and butter till melted [together]. Add vanilla. Pour over cereal and mix well. Add powdered sugar and mix well. Spread on wax paper.