

# Appetizers

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| <i>From the Kitchen of <a href="#">Bonnie's Country Classics</a></i>   |   |
| Peach Corn Salsa Dip   |   |
| <ul style="list-style-type: none"> <li>• 8 oz. Cream Cheese, softened</li> <li>• 4-6 oz. Shredded Cheddar or your favorite cheese (if you like it hotter use Pepper Jack cheese)</li> <li>• <b>Bonnie's Country Classics Peach &amp; Corn Salsa</b></li> </ul>   |   |
| Spread cream cheese in baking dish, top with cheese and a layer of Peach & Corn Salsa. Bake for 20 minutes at 350 degree oven. Serve with fritos or dipping chips.   |   |
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| BBQ Snack Mix  |   |
| <ul style="list-style-type: none"> <li>• 3 cups Rice Chex cereal</li> <li>• 3 cups Corn Chex cereal</li> <li>• (OR 6 cups Crispix cereal)</li> <li>• 1 <math>\frac{1}{2}</math> cups pretzel twists</li> <li>• 1 <math>\frac{1}{2}</math> cups bite-size cheese crackers</li> <li>• <math>\frac{3}{4}</math> cup honey-roast peanuts</li> </ul>  | <ul style="list-style-type: none"> <li>• <math>\frac{1}{2}</math> cup <b>Bonnie's Country Classic BBQ Sauce</b></li> <li>• 1 tablespoon vegetable oil</li> <li>• <math>\frac{3}{4}</math> teaspoon onion powder</li> <li>• <math>\frac{3}{4}</math> teaspoon garlic powder</li> </ul> |
| Stir together cereals, pretzels, crackers and peanuts in large bowl; set aside. Stir together remaining ingredients until blended. Pour over cereal mixture in bowl, stirring until evenly coated. Spray a 9x13" pan. Spread cereal mixture in pan. Bake at 250 degrees for 1 hour, stirring every 10 to 15 minutes. Spread on aluminum foil or wax paper to cool. Store in airtight container.<br>(Option: Microwave uncovered on High 9 to 10 minutes, stirring every 2-3 minutes.)<br>Makes 7 $\frac{1}{2}$ cups snack. |   |
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| Layered Barbecue Bean Dip  |   |
| <ul style="list-style-type: none"> <li>• 1 jar <b>Bonnie's Country Classics Black Bean Salsa</b></li> <li>• 4 oz. shredded sharp Cheddar cheese (about 1 cup)</li> </ul>   | <ul style="list-style-type: none"> <li>• 1/2 cup sour cream</li> <li>• 1/2 cup peppercorn ranch salad dressing</li> </ul>   |

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| <p>In a 8 to 9-inch shallow pie plate layer BBQ Black Bean Salsa and Cheddar cheese. Combine sour cream and seasonings or salad dressing. Spoon over cheese. Heat in 350 deree oven for 15 - 20 minutes or until bubbly. Serve with chips.</p> <p>Option: Layer 2 cups finely chopped lettuce, BBQ Black Bean Salsa and cheese. Top with sour cream mixture. Sprinkle with chopped green onions. Do not heat. Serve with chips.</p> |  |

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| <h3>Fruity Cream Cheese Spread</h3> |  |
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| <ul style="list-style-type: none"> <li>• 8 oz. Cream Cheese, softened</li> <li>• 6 tablespoons <b>Bonnie's Country Classics Fruity</b></li> <li>• <b>BBQ Sauce</b></li> <li>• 2 tablespoons Horseradish</li> </ul> |  |
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| <p>In a food processor combine the above. Process until combined. Use as a spread on crackers or spread on a plate and top with baby shrimp.</p> |  |
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| <h3>Bacon Water Chestnuts</h3> |  |
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| <ul style="list-style-type: none"> <li>• 2 packages ready to serve bacon</li> <li>• 2 cans (8 oz. each) whole water chestnuts, drained</li> <li>• 1/2 c. <b>Bonnie's Country Classics Fruity BBQ Sauce</b></li> </ul> | <ul style="list-style-type: none"> <li>• 3/4 cup Miracle Whip Light dressing</li> <li>• 3/4 cup firmly packed brown sugar</li> </ul> |
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| <p>Wrap bacon around water chestnuts and secure with toothpick. Mix BBQ sauce, Miracle Whip, and brown sugar: pour over chestnuts. Bake at 350 degrees for 30 minutes or until bacon browns and sauce is bubbly. Makes 15 servings, 2 pieces each.</p> |  |
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| <p><i>From the Kitchen of</i> <b>Dad's Ropin' Good BBQ Sauce</b></p> |  |
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| <h3>Little Smokies</h3> |  |
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| <p>Add desired amount of BBQ sauce to little smokies. Heat and eat.</p> |  |
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| <p><i>From the Kitchen of</i> <a href="#"><u>Premium Gold Flax Products</u></a></p> |  |
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| <p><b>Coconut and Raspberry Biscuits—<br/>Gluten Free</b></p>   |  |
| <p><u>For the base:</u></p> <ul style="list-style-type: none"> <li>• 1 stick butter, softened</li> <li>• 1/3 superfine sugar</li> <li>• 1 egg, beaten</li> <li>• 1 tsp. pure vanilla extract</li> <li>• 1/3 cup rice flour</li> </ul>   |  |
| <ul style="list-style-type: none"> <li>• 1/3 cup flax flour (Premium Gold TCM) fine milled</li> <li>• 1/2 cup tapioca flour</li> <li>• 1 tsp. xanthan gum</li> <li>• 1/4 cup milk</li> </ul>  |  |
| <p><u>For the filling:</u></p> <ul style="list-style-type: none"> <li>• 6 oz. raspberry jelly (you can substitute jelly and fruits of like kind)</li> <li>• 1 cup raspberries</li> </ul>  |  |
| <p><u>For the topping:</u></p> <ul style="list-style-type: none"> <li>• 5 TBS butter, softened</li> <li>• 3/4 cup fine sugar</li> <li>• 2 eggs (lightly beaten)</li> </ul>  |  |
| <ul style="list-style-type: none"> <li>• 3 cups shredded coconut</li> <li>• 1/2 cup rice flour</li> <li>• 1/8 cup flax flour (Premium Gold TCM 24 oz. pouch) fine milled</li> </ul>   |  |
| <p>Preheat oven to 350 degrees F. Use jelly roll pan 8x12 in. lined with parchment paper.</p> <p>To make the base, cream the butter and gradually add the sugar, beat until pale, soft, and light. Add the egg, a little at a time, beating well after each addition, before adding the vanilla extract.</p> <p>Sift together the dry ingredients and stir gently into the creamed mixture. Mix everything together lightly and add the milk to moisten. Spread the mixture into the prepared pan, smoothing it to the edges. Spread the jelly gently over the cake mixture and sprinkle with the raspberries. Press gently into the cake mixture.</p> <p>Make the topping. Cream the butter and sugar together as before until pale, soft, and light. Add the beaten eggs gradually, beat well after each addition. Mix together coconut, flax flour and rice flour, fold into the mixture. Spread gently but evenly over the raspberries and bake in the oven for about 35-40 minutes or until a skewer comes out cleanly.</p> <p>Leave to cool on the cookie sheet and cut into 24 biscuits.</p> <p>Servings: 24</p> |  |

From the Kitchen of [Thunderbird Ranch Enterprises LLC](#)

### Cajun Layered Bean Dip

- 1 pkg. Thunderbird Ranch Cajun Dip Mix
- 1 8 oz. Sour cream
- 1 can refried beans (16 oz)
- 1 small can (4 oz) drained & diced green chilies
- 1 cup drained & diced black olives
- 1 cup diced tomatoes
- 1 ½ cups shredded cheese (cheddar or pepper jack)

Spread beans on a platter (10 inch). Blend sour cream and Thunderbird Ranch Cajun Dip Mix and spread over beans. Layer remaining ingredients. Serve with tortilla chips

Servings: 8-10

### Chipotle Drummettes

- 1 Tbls Thunderbird Ranch Chipotle Meat Rub
- 1/3 cup vegetable oil
- 24 chicken drummettes (about 2 pounds)

Blend Chipotle Meat Rub with oil in large bowl. Add drummettes; toss well to coat. Place coated drummettes on foil-lined baking pan; bake at 425° F for 25 minutes. Turn drummettes over; bake an additional 20 minutes.

Tip: Dip cooked drummettes in prepared Thunderbird Ranch Blue Cheese Dip mix or in Chipotle Dip prepared by adding 1 Tbls. Chipotle Meat Rub in 8 oz. sour cream.

### Fiesta Cajun Cheese Dip

- 2 cans Fiesta Cheese Soup
- 16 oz. sour cream
- 1 pkg. Thunderbird Ranch Cajun Dip Mix
- 1/4 cup milk

Blend all ingredients together. Microwave until hot or put in small crock pot. Serve with tortilla chips

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| <b>Garlic N' Chive Potato Skins</b>  |   |
| <ul style="list-style-type: none"> <li>• 1 Packet Thunderbird Ranch Garlic N' Chive Dip Mix</li> <li>• 4 North Dakota Russet Potatoes (baked and halved)</li> <li>• 1/3 cup sour cream</li> <li>• ¾ cup Cheddar cheese, shredded</li> </ul>  |   |
| <p>Scoop out baked potatoes and combine with sour cream and dip mix. Fill skins with mixture. Sprinkle with shredded cheese. Bake 12-15 minutes at 375° F.</p> <p>Servings: 8</p> <p>Tip: Use Thunderbird Ranch Smokey Bacon Dip Mix instead of the Garlic N' Chive for another flavor sensation. To make lower fat, substitute light sour cream and low-fat cheese for the regular sour cream and cheese.</p> |   |
| <b>Thunderbird Ranch Pinwheels</b>   |   |
| <ul style="list-style-type: none"> <li>• 1 pkg Thunderbird Ranch Dressing Mix</li> <li>• 12 oz. cream cheese</li> <li>• 4 oz. Sour cream</li> <li>• 4 (12-inch) flour tortillas</li> <li>• 1 cup shredded cheese</li> </ul>  | <ul style="list-style-type: none"> <li>• ½ cup sliced black olives (drained)</li> <li>• 1 small can (4 oz.) diced green chilies (drained)</li> <li>• 1 4 oz. Jar diced pimientos (drained)</li> </ul> |
| <p>Mix first three ingredients and spread on tortillas. Blot vegetables dry on paper towels. Equally sprinkle on shredded cheese and chopped vegetables. Roll tortilla tightly and chill for at least 2 hours. Cut rolls into 1-inch pieces. Serve on platter.</p> <p>Servings: approximately 3 dozen.</p>   |   |
| <p><i>From the Kitchen of <a href="#">WildMoon Enterprises, LLC</a></i></p>  |   |
| <b>Tortilla Roll-Ups</b>   |   |
| <ul style="list-style-type: none"> <li>• 8 oz cream cheese</li> <li>• 8 oz sour cream</li> <li>• 1 cup shredded cheddar cheese</li> <li>• 1 small can black olives</li> </ul>  | <ul style="list-style-type: none"> <li>• 1 small can chopped green chilies, drained</li> <li>• Package of flour tortillas</li> </ul>  |

Mix ingredients and spread onto flour tortillas. Cut into small bite size pieces and keep refrigerated. Serve with WildMoon salsa of your choice.

*From the Kitchen of [The Pantry Peddler](#)*

**Simmerin' Sod Bustin' Dip**

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| <ul style="list-style-type: none"><li>• 1 lb. hamburger</li><li>• 1 4 oz. cream cheese, softened</li><li>• 1 jar Sod Bustin' Sauce</li></ul> | <ul style="list-style-type: none"><li>• 3-4 oz. Velveeta cheese, cubed</li><li>• 1-2 c. water</li></ul> |
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Brown and season hamburger in a skillet. Add cream cheese and mix well. Then add Sod Bustin' Sauce and Velveeta. Mix thoroughly. Heat mixture on medium heat until blended well. Reduce heat and simmer. Add water as needed as dip simmers, to prevent drying or scorching. Serve warm with tortilla chips, crackers or with cubed bread.

**Sod Bustin' Smokies**

Warm 1 jar of Sod Bustin' Sauce over 3-4 lbs. of little beef smokies in a crockpot. Serve warm as appetizers. Or use country style sausage, sliced in pieces, in place of smokies.

**Simple Bean Dip**

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| <ul style="list-style-type: none"><li>• 1 can refried beans</li><li>• 1 lb. hamburger, browned and seasoned</li><li>• 2 cups sour cream</li></ul> | <ul style="list-style-type: none"><li>• 1 cup Simple Salsa, divided</li><li>• Lettuce, tomatoes, black olives, onions, cheddar cheese</li></ul> |
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Spread refried beans out evenly on a serving platter. Brown hamburger and season. Add 2/3 cup Simple Salsa to browned hamburger. Simmer. In a separate bowl, combine sour cream and 1/3 cup Simple Salsa. Spread sour cream layer over beans and top with hamburger layer. Top with lettuce, tomatoes, black olives, onions and cheddar cheese. Serve with tortilla chips.

**Salsa Wraps**

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| <ul style="list-style-type: none"><li>• 1/2 jar Simple Salsa</li><li>• 2 (8 oz.) cream cheese, softened</li><li>• 1/2 cup shredded cheddar cheese</li></ul> | <ul style="list-style-type: none"><li>• Green chilies, onions, shredded beef, jalapenos</li><li>• 8-10 (8") flour tortillas</li></ul> |
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| <ul style="list-style-type: none"> <li>• <math>\frac{1}{2}</math> cup black olives, diced</li> </ul>  |   |
| <p>Beat cream cheese in a mixing bowl. Add Simple Salsa and blend well. Add olives and cheddar cheese. Stir in any other additions you may like. Divide and spread mixture onto tortillas to the edges. Roll each tortilla tightly and wrap in plastic wrap. Refrigerate at least 1 hour or overnight. Remove from plastic and slice tortillas into 1/2" thickness and serve with Simple Salsa.</p> |   |
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| <p><b>Mom's Meat Sauce</b></p>  |   |
| <ul style="list-style-type: none"> <li>• 1 bottle barbeque sauce</li> <li>• 4 oz. grape jelly</li> </ul>  | <ul style="list-style-type: none"> <li>• <math>\frac{1}{2}</math> jar Simple Salsa or Sod Bustin' Sauce</li> <li>• 1 lb. cocktail beef smokies</li> </ul> |
| <p>Melt jelly in a saucepan. Add barbeque and Simple Salsa. Stir well. Cook over medium heat until warm. Pour over beef smokies and serve with toothpicks.</p>  |   |