



Appetizing Appetizers

Memorable meals to have before your meals

With recipes from *Carlsbad Cravings* and *Plain Chicken*

Pigs-in-a-Blanket.....	5
Cheesy Taco Chili Dip	7
Sweet and Sour Chicken Egg Rolls.....	9
Artichoke Cheese Ball	11
Cheesy Bacon Roll-Ups	13
Chicken Enchilada Cupcakes.....	15
Cheesy Barbecue Pork Sliders	17
Baked Chipotle Honey Lime Hot Wings	19



Pigs-in-a-Blanket

Difficulty

EASY

Prep Time

5 MIN

Cook Time

15 MIN

Ingredients

- 2 cans refrigerated crescent rolls
- 48 Hillshire Farms Lit'l Smokies (approximately 1 (14 oz) package)
- 1/3 cup Dijon mustard

Directions

- Preheat oven
- Unroll both cans of the dough; separate into 16 triangles. Spread a heaping teaspoon of Dijon mustard on each triangle. Cut each triangle lengthwise into 3 narrow triangles.
- Place sausage on wide side of each triangle. Roll up.
- Place on ungreased cookie sheet.
- Bake
- 12 to 15 minutes or until golden brown.

TIP: The Dijon mustard baked inside the rolls eliminates the need for a dipping sauce. Try using a pizza cutter to cut the crescent rolls.

Cheesy Taco Chili Dip

Difficulty

MODERATE

Prep Time

5 MIN

Cook Time

25 MIN

Ingredients

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1/2 large onion, chopped
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 red bell pepper, chopped
- 4 cloves garlic, minced
- 3 tablespoons flour
- 1 15 oz. can kidney beans, rinsed and drained
- 1 15 oz. can black beans, rinsed and drained
- 1 4 oz. can mild green chilies
- 1 cup mild salsa*
- 1 10z oz. can mild enchilada sauce
- 2 cups chicken broth (15 oz. can)
- 1 tablespoon cornstarch
- 4 oz. cream cheese, cubed and softened
- 1 cup freshly grated sharp cheddar cheese
- 1 cup freshly grated Pepper Jack cheese
- Garnish
- Tortilla chips
- Fresh cilantro
- Sour cream
- Avocado
- Hot sauce to taste

Directions

- Heat 1 tablespoon olive oil over medium heat in a
- large nonstick saucepan. Brown the meat with on-
- ions until meat is almost cooked through, then add
- chili powder, cumin, paprika, salt and pepper. Add
- red bell pepper, garlic and sprinkle in flour and cook,
- stirring constantly for 3 minutes.
- Stir in kidney beans, black beans, green chilies, salsa,
- enchilada sauce and 2 cups chicken broth mixed
- with 1 tablespoon cornstarch. Bring to boil then
- cover, and reduce to a gentle simmer, stirring occa-
- sionally, for 10-15 minutes or until the consistency
- resembles thick chili
- Turn heat to low and stir in cream cheese until melt-
- ed, followed by pepper jack and cheddar cheese until
- melted.
- Serve with tortilla chips and additional garnishes as
- desired.

TIP: Stir in milk to create a soup, and serve as an appetizer or a soup entre.

Sweet and Sour Chicken Egg Rolls

Difficulty

DIFFICULT

Prep Time

25 MIN

Cook Time

15 MIN

Ingredients

- 16 egg roll wrappers
- 1 quart vegetable oil
- Chicken Egg Roll Filling**
- 1 tablespoon olive oil
- 1 lb. boneless skinless chicken breasts, cut into thin strips*
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 1 12 oz. pkg. stir fry vegetables with snow peas, carrots, broccoli, bean sprouts
- 1 red bell pepper, cored and sliced
- 1 cup pineapple from 1 can 20 oz. pineapple chunks in juice

Sweet and Sour Sauce

- 1/4 cup pineapple juice
- 1/2 cup red wine vinegar
- 3/4 cups sugar
- 3 tablespoons ketchup
- 1 tablespoons soy sauce
- 1/2 teaspoon salt
- 1/4 teaspoon ginger powder
- 1/2 teaspoon Sriracha/Asian hot red chili sauce
- 2 teaspoons cornstarch

Directions

- Whisk together all Sweet and Sour Sauce ingredients in a medium saucepan. Bring to a boil then reduce to a simmer until slightly thickened. Set aside.
- In a large skillet, heat 1 tablespoon oil over high heat. Add chicken and onions and cook until chicken is mostly cooked through, approximately 3 minutes. Add vegetables and pineapple and stir fry over medium-high heat until vegetables are crisp-tender and chicken is cooked through, approximately 2-3 minutes. Add 1/4 cup Sweet and Sour Sauce and mix to combine.
- Using a slotted spoon, add chicken/vegetables to your food processor and pulse until finely chopped.
- Position an egg roll wrapper with one point towards you. Place 1/4 cup filling centered in the bottom third of the wrapper. Fold bottom corner over filling then continue to roll up, firmly folding sides toward center over filling as you roll. Moisten top corner with water and press firmly to seal. Repeat with remaining wrappers and filling.
- Heat oil in a deep stock pot/Dutch oven or deep-fat fryer to 350 degrees F or medium high heat. Fry egg rolls, 4 at a time until golden brown, turning egg rolls a few times while frying. Drain on paper towels. Serve with reserved Sweet and Sour Sauce. If your sauce has become too thick, simply stir in some water to thin.

TIP: Chicken is much easier to slice when partially frozen. Cut large broccoli florets into bite size pieces.



TIP: Experiment with new ways to use cheeseballs.

Artichoke Cheese Ball

Difficulty

EASY

Prep Time

5 MIN

Cook Time

20 MIN

Ingredients

- 8 oz package cream cheese, softened
- 1/2 package (4 1/2 tsp) dry ranch dressing mix
- 1/3 cup
- Mayonnaise
- 1/2 cup finely chopped artichoke hearts
- 1 (6oz) packet Kraft Classic Four Cheese Fresh Take Cheese and Breadcrumb mix

Directions

- Combine first 4 ingredients in a bowl.
- Mix well. Stir in cheese from Fresh Take packet
- Refrigerate for 15-20 minutes.
- Form mixture into two balls and roll in Fresh Take breadcrumbs.
- Refrigerate before serving with crackers.

Cheesy Bacon Roll-Ups

Difficulty

MODERATE

Prep Time

10 MIN

Cook Time

30 MIN

Ingredients

- sandwich bread slices
- bacon slices
- cheese whiz

Directions

- Preheat oven to 375.
- Cut off bread crusts. Flatten bread with a rolling pin.
- Cut bread slice in half. Spread each half with cheese whiz.
- Cut bacon slices in half. Place bread slice on top of bacon half (cheese side up). Roll up and secure with toothpick. Repeat with remaining bread and bacon.
- Place a baking rack on a foil lined pan. Place bacon roll ups on rack and bake 25-30 minutes, until bacon is crispy.

TIP: Try substituting the cheese whiz with Cream of Mushroom soup.

Chicken Enchilada Cupcakes

Difficulty

EASY

Prep Time

10 MIN

Cook Time

18 MIN

Ingredients

- 2 cups cooked chopped chicken
- 1 cup enchilada sauce
- 6 Tbsp black beans
- 6 Tbsp corn
- 1 cup cheddar cheese
- 1 can refrigerated pizza dough

Directions

- Preheat oven to 375. Spray 12 regular size muffin cups with cooking spray. Set aside.
- Remove dough from can; press seams to seal and press into an 8x18 inch rectangle. Cut dough into 12 squares. Press squares into muffin pan cups.
- Combine cooked chicken, enchilada sauce, black beans, corn and cheese. Divide evenly between the muffin pan cups.
- Bake 15 to 18 minutes, or until golden brown.

TIP: Combine with rice and guacamole to create an entre.

Cheesy Barbecue Pork Sliders

Difficulty

DIFFICULT

Prep Time

20 MIN

Cook Time

8 HRS

Ingredients

- 1 recipe Best BBQ Pulled Pork (Slow Cooker)
- 24 mini Hawaiian sweet rolls
- 12 slices sharp cheddar cheese sliced in half (24 total slices)

Light Bacon Broccoli Slaw

- 1 12 oz package broccoli slaw
- 4 slices bacon, cooked and crumbled
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- 2 tablespoons apple cider vinegar
- 1 tablespoon sugar
- 2 tablespoons mayonnaise
- salt and pepper to taste

Directions

- Prepare BBQ Pulled Pork according to recipe.
- Meanwhile add all of the Bacon Broccoli Slaw Ingredients EXCEPT for the bacon to a large bowl and mix until well combined. Chill in the refrigerator.
- When ready to serve, lay bottom of buns in a single layer on a baking sheet (you might need to prepare in batches). Top with sliced cheese and broil until melted, approximately, 1-2 minutes.
- Remove Slaw from refrigerator taste and add additional sugar, vinegar, salt to taste. Drain off any excess liquid and stir in bacon.
- To assemble, top cheddar buns with BBQ Pork followed by Slaw and top bun. Secure with a toothpick if desired.

TIP: Your pork might make more or less than 24 sliders so prepare cheese/buns accordingly.



TIP: Taste cooked chicken wings before deciding how much hot sauce to add to the Honey Lime Hot Sauce.

Baked Chipotle Honey Lime Hot Wings

Difficulty

DIFFICULT

Prep Time

10 MIN

Cook Time

50 MIN

Ingredients

- 24 chicken wings with skin (approx 3 pounds), rinsed and patted dry

Chipotle Chicken Rub

- 2 tablespoons baking powder
- 2 teaspoons salt
- 2 teaspoons chipotle chili powder
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon pepper

Honey Lime Hot Sauce

- 1/4 cup honey
- 2 tablespoons lime juice whisked with 1/2 teaspoon cornstarch
- 1/2 - 1 1/2 teaspoons Franks Hot WINGS Sauce (not original)
- 1 tablespoon butter

Directions

- Preheat oven to 400F degrees. Line baking sheet with foil for easy cleanup. Top baking sheet with baking rack/oven proof cooling rack and lightly spray with nonstick cooking spray.
- In a small bowl, mix together Rub Ingredients. Add half of the a large freezer bag. Add half of the wings and shake until coated evenly. Line wings on prepared baking rack so they are not touching. Add remaining Rub ingredients and wings to freezer bag and repeat.
- Bake on upper middle rack for 45-50 minutes at 400 F degrees. Move oven rack approximately 6-8" from broiler and turn oven to Broil. Broil to desired crispiness.
- While wings are cooling, melt butter over medium heat in a small saucepan. Whisk in remaining Honey Lime Hot Sauce ingredients and bring to a boil, stirring occasionally. Reduce to a simmer until slightly thickened, approximately 1 minute. Taste and add additional hot sauce for spicier sauces/more honey for sweeter.
- Add cooked chicken to a large bowl and gently toss with Honey Lime Hot Sauce with a spatula OR serve Honey Lime Hot Sauce as a dip.

Index

A

apple cider 17
artichoke 11
Artichoke Cheese Ball 3, 11
Avocado 7

B

bacon 13, 17
Bake 5, 15, 19
Baked Chipotle Honey Lime Hot Wings 3, 19
baking powder 19
beans 7, 15
bean sprouts 9
beef 7
bell pepper 7, 9
black beans 7, 15
boneless skinless chicken breasts 9
bowl 11, 17, 19
bread 13
Breadcrumb 11
broccoli 9
broth 7
butter 19

C

can 7
carrots 9
cheddar 7, 17
cheese 7, 11, 12, 13, 15, 16, 17
Cheesy Bacon Roll-Ups 3, 13
Cheesy Barbecue Pork Sliders 3, 17
Cheesy Taco Chili Dip 3, 7
chicken 7, 9, 15, 18, 19
chicken broth 7
Chicken Enchilada Cupcakes 3, 15
chili powder 7, 19
cilantro 7
cook 7
cookie sheet 5
corn 15
cornstarch 7, 9, 19
cream 7, 11
cream cheese 7, 11
crescent 4, 5
cumin 7, 19
cup 7, 9, 15

D

Dijon 4, 5, 17
dough 5, 15
dressing 11

E

egg roll 9
egg roll wrappers 9
enchilada 7, 15

F

flour 7
Franks Hot WINGS Sauce 19

G

garlic 7, 9, 19
Garnish 7
ginger powder 9
ground beef 7
ground cumin 7, 19

H

Hawaiian 17
honey 19

J

juice 9, 17, 19

K

ketchup 9
kidney beans 7
Kraft Classic Four Cheese Fresh Take Cheese 11

M

mayonnaise 17
Mayonnaise 11
mild 7
mild enchilada sauce 7
mild green chilies 7
mild salsa 7
mix 9, 11, 17, 19
muffin 15
mustard 4, 5, 17

O

olive oil 7, 9
onion 7, 9, 19
oven 5, 9, 13, 15, 19

P

pan 13, 15
paprika 7, 19
peas 9
pepper 7, 9, 17, 19
pizza 4, 15
pound 7
powder 7, 9, 19

R

rack 13, 19
ranch 11
red bell pepper 7, 9
red wine 9
rolling pin 13
rolls 4, 5, 9, 17
Rub 19

S

salt 7, 9, 17, 19
sauce 4, 7, 9, 15, 18, 19
saucepan 7, 9, 19
sausage 5
smoked paprika 7, 19
snow peas 9
Sour cream 7
soy sauce 9
sugar 9, 17
Sweet and Sour 3, 9
Sweet and Sour Chicken Egg Rolls 3, 9
sweet rolls 17

T

tablespoon 7, 9, 17, 19
teaspoon 5, 7, 9, 17, 19
Tortilla 7
Tortilla chips 7

V

vegetable 9
vegetable oil 9
vinegar 9, 17

8 appetizing appeizers that will give
your entrées a run for their money!

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