

# Appetizers

## **Bodine Dip**

### **Ingredients**

1 jar Salsa (medium or hot)  
1 jar Mexican Cheese Dip  
1 can Premium Chunk Chicken  
1 can Refried Beans  
Fresh Jalapenos (or canned)

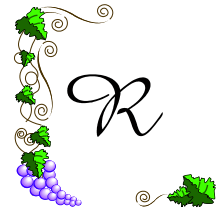
Mix together well and heat until well blended and almost boiling. Serve with Chips

## **Hearty Nachos**

### **Ingredients**

1 pound ground beef  
1 envelope Lipton Recipe Secrets Onion Soup Mix  
1 can (19 ounces) black beans, rinsed and drained  
1 cup prepared salsa  
1 package (8 ½ ounces) plain tortilla chips  
1 cup shredded Cheddar cheese (about 4 ounces)

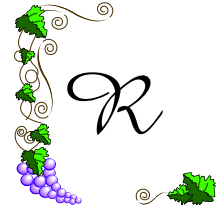
1. In 12-inch nonstick skillet, brown beef over medium-high heat; drain.
2. Stir in soup mix, black beans and salsa. Bring to a boil over high heat. Reduce heat to low and simmer 5 minutes or until heated through.
3. Arrange tortilla chips on serving platter. Spread beef mixture over chips; sprinkle with Cheddar Cheese. Top, if desired, with sliced green onions, sliced pitted ripe olives, chopped tomato and chopped cilantro. *Makes 8 servings*



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## Halibut Dip

1. Cover one to two pieces of Halibut with Olive oil and bake in the oven on 350 – 375 degrees for 25-30 minutes.
2. Using equal parts mix:
  - 2-3 Tablespoons of Duke Mayonnaise
  - 3-4 Tablespoons of Sour Cream
  - 3-4 Tablespoons of Parmesan cheese
  - 3-4 Tablespoons of Parsley
  - 3-4 Tablespoons of Dill
  - 3 jalapeño peppers chopped fine
  - ½ of a small red onion chopped fine
  - Zest a whole lemon and add juice
3. Add Halibut to mixture and mix well.
4. Place in casserole dish and cover with Parmesan cheese and Italian Parmesan Bread Crumbs
5. Bake at 350 degrees for 30-40 minutes till golden brown



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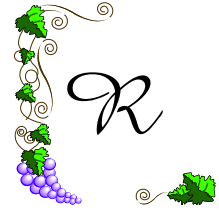
## Chicken Wings

### **Rub**

- 1 tbs. + ½ tsp. of Granulated Sugar
- 1 tbs. + ½ tsp. Light Brown Sugar
- 1 tbs. + ½ tsp. Garlic Salt
- 1 tbs. + ½ tsp. Smoked Sweet Paprika
- 1 tsp. Dehydrated Onion Flakes
- 1 tsp. Pure Chile Powder
- 1 tsp. Freshly Ground Black Pepper
- ½ tsp. Celery Seed
- ½ tsp. Dried Basil
- ½ tsp. Dried Tarragon
- ½ tsp. Dried oregano
- ¼ to ½ tsp. Cayenne Pepper

### **Directions**

1. Apply dry rub to chicken wings
2. Grill wings on High heat 350 degrees till golden brown
3. Remove wings from grill and dip in John Boy and Billy BBQ Sauce cut with White Distilled Vinegar, cracked black pepper and hot sauce.
4. Place ribs back on the grill and cook till sauce is caramelized on chicken wings.



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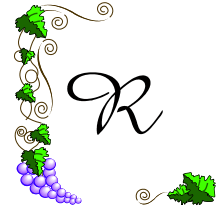
## Gabby's BBQ Shrimp

### Ingredients:

Large Shrimp (Prongs) peeled and devained  
Green Chili pepper finely chopped  
Provolone Cheese  
Bacon  
BBQ Sauce

### Directions:

1. Butterfly shrimp
2. Insert green chili pepper chopped fine and provolone cheese inside shrimp.
3. Wrap shrimp in bacon
4. Close shrimp and secure with a toothpick
5. Grill on Medium heat (indirect heat)
6. Rub favorite BBQ sauce on Shrimp and serve



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## Buffalo Chicken Dip

### Ingredients:

- 8 oz. pkg. cream cheese, softened
- 1/2 cup ranch salad dressing
- 1/2 cup FRANK'S(R) REDHOT(R) Original Cayenne Pepper Sauce or FRANK'S(R) REDHOT(R) Buffalo Wing Sauce
- 1/2 cup shredded mozzarella cheese
- 2 cans (12.5 oz. each) White Premium Chunk Chicken Breast in Water, drained

### DIRECTIONS:

1. HEAT oven to 350°F
2. Place cream cheese into deep baking dish. Stir until smooth.
3. MIX in salad dressing, Frank's RedHot Sauce and cheese. Stir in chicken.
4. BAKE 20 min. or until mixture is heated through; stir. Garnish as desired.  
Serve with Tostitos Scoops Tortilla Chips and/or celery.