

philly cheesesteak dip

[matchupmenu.com]

ingredients

tbs vegetable oil
1 c yellow onion, diced
1 c mushrooms, diced
12 oz eye of round or sirloin tip steak, very thinly sliced and cut into 1-inch strips
Salt and coarsely-ground black pepper, to taste
8 oz cream cheese, softened
1/2 c mayonnaise
4 oz Cheese Whiz
Toasted baguette slices, for serving

1. In a large frying pan over high heat, add olive oil and heat until shimmering. Lower heat to medium. Add onions and mushrooms. Stir and cook until onions are transparent. Add steak slices, and cook until meat is lightly browned, about 3 minutes. Drain excess fat. Salt and pepper, to taste.
2. Using a double boiler, melt Cheez Whiz.
3. In a mixing bowl, use a flexible rubber spatula to combine the cream cheese and mayonnaise. Add the beef-vegetable mixture and the cheese. Stir to combine, then transfer to a serving dish.
4. Serve with toasted baguette slices.

southern pimento cheese

[[allrecipes](http://allrecipes.com)]

2 cs shredded extra-sharp Cheddar cheese
8 oz cream cheese, softened
1/2 c mayonnaise
1 (4 oz) jar diced pimento, drained
1 jalapeno pepper, seeded and minced (Optional)
1/4 tsp garlic powder
1/4 tsp ground cayenne pepper (Optional)
1/4 tsp onion powder
salt and black pepper to taste

1. Place Cheddar cheese, cream cheese, mayonnaise, pimento, minced jalapeño, garlic powder, cayenne pepper, and onion powder in a large bowl of a mixer. Beat at medium speed, with paddle if possible, until thoroughly combined. Season to taste with salt and black pepper.

philly-style italian hoagie sliders

[healthylittlepeach.com]

sliders

- 1 24-pack of hawaiian dinner rolls
- 12-14 pepperoni slices
- 12-14 salami slices
- 12-14 ham slices
- 12-14 provolone slices

dressing

- 14 oz bag of shredded iceberg lettuce
- 1/2c mayo
- 1 tbs red wine vinegar
- 1 tbs olive oil
- 1/2 red onion, sliced
- 1/3 c pepperoncinis
- 1 tbs pepperoncini juice
- 2 tsp italian seasoning
- 1/2 tsp salt
- 1/4 tsp black pepper

garlic butter

- 2 1/2 tbs melted butter
- 2 garlic cloves, minced
- 1/2 tsp italian seasoning
- grated parmesan (optional)

1. Preheat the oven to 350F.
2. In a medium bowl add the mayo, olive oil, red wine vinegar, lettuce, pepperoncinis and juice, Italian seasoning, salt, pepper, and onion slices. Mix together until combined.
3. Cut the rolls in half and lay down the provolone cheese slices, ham slices followed by salami slices, and then pepperoni slices. Add the bread on top.
4. In a small bowl, combine the melted butter and garlic and 1 tsp of Italian seasoning. Brush the top of the bread rolls with the butter mixture
5. Cover with foil and bake for 12 minutes. Remove the foil and bake another 10-12 minutes or until the top is brown.
6. Remove the top layer of bread and add the salad mixture after the sandwiches have cooked.
7. Serve and enjoy!

kansas city roast beef sliders

[healthylittlepeach.com]

- 1 lb thinly sliced reduced-sodium deli roast beef
- 1 pkg Hawaiian rolls (12 count)
- 1/4 c cream-style prepared horseradish
- 6 slices reduced-fat provolone cheese
- 1/3 c butter, melted
- 2 tbs Worcestershire sauce
- 1 tbs dried parsley leaves
- 2 tsp packed light brown sugar
- 1/4 tsp onion powder

1. Preheat oven to 350°F.
2. Coat 9 x 13-inch baking dish with cooking spray. Cut rolls in half, horizontally. Place bottom half in prepared baking dish; spread horseradish on cut side. Top with Deli Roast Beef and cheese. Close sandwiches. Using a paring knife, cut into 12 sandwiches.
3. Combine butter, Worcestershire sauce, parsley, sugar and onion powder in small bowl; mix to combine. Pour butter mixture evenly over prepared sandwiches. Cover and refrigerate 1 hour to overnight.
4. Bake sandwiches, uncovered, in 350°F oven 15 to 20 minutes or until cheese is melted and rolls are golden brown.

veggie pizza

[mom]

1 tube of crescent dough
8oz cream cheese,
softened
1/4c sour cream
packet of ranch dressing
8oz shredded cheddar

cut up veggies of choice

cherry tomatoes
bell pepper
broccoli slaw
shredded carrots
mushrooms
cauliflower

1. Roll out crescent dough on cookie sheet, pressing the seams together. Poke it with a fork to avoid it puffing up and bake according to pkg directions.
2. Mix together cream cheese, sour cream and the ranch dressing.
3. Once crust is cooled, spread the ranch mixture over the crust.
4. Top with cheddar cheese and your choice of veggies.
5. Cut into squares and serve.

kansas city bbq chex mix (slow cooker)

[crazyforcrust.com]

bbq seasoning

¼ c brown sugar packed
2 tbs smoked paprika
1 tsp salt
1 tsp garlic powder
1 tsp chipotle chili powder
1 tsp onion powder
½ tsp ground pepper

for the chex mix

8 tbs (113g) unsalted
butter melted
4 cs rice, wheat, and/or
corn Chex cereal
3 cs pretzels
2 cs raw almonds

1. Stir together brown sugar, paprika, salt, garlic powder, chili powder, onion powder, and pepper. Stir in the melted butter.
2. Place cereal, pretzels, and almonds in the bottom of a 5-7 quart slow cooker. Tip: use a slow cooker liner to help with easy clean-up.
3. Pour butter mixture over the top and stir to coat.
4. Cover and cook on low, stirring every 20 minutes, until mixture is hot and coated, about 1 to 1 1/2 hours. Be sure to stir it well. Turn hot mix out onto a cookie sheet and let cool.
5. Store in an airtight container for up to 5 days

pretzel pigs in a blanket

[modernfarmhouseeats.com]

8 oz crescent roll dough
(or crescent dough sheet)
25-30 cocktail sausages
(13-oz pkg)
1/3 c baking soda
1 egg, beaten
coarse sea salt for
sprinkling

1. Bring a large pot of water to a boil.
2. Lightly flour a work surface. Roll the crescent dough out into a 10x15 inch rectangle. Following the long edge, cut the sheet into strips of the dough that are about 1 inch wide, then cut those strips into 4 pieces, about 3-4 inches long. Wrap each strip around a cocktail sausage and set aside.
3. If baking in the oven, preheat the oven to 400 degrees and line a baking sheet with parchment paper. If using an air fryer, preheat the air fryer to 350 degrees and line the air fryer basket with parchment paper.
4. Slowly add the baking soda to the boiling water. It will bubble up.
5. Carefully drop 3-4 dough wrapped cocktail franks into the water at a time. Boil for about 10-20 seconds, or until they float to the top. Remove with a slotted spoon and place on a parchment lined baking sheet or air fryer basket.
6. Brush the tops of the dough with the egg wash, then sprinkle with coarse sea salt.
7. Bake at 400 degrees for 12-15 minutes until the tops are golden brown.

cheez whiz beer cheese

[food.com]

1 jar cheez whiz
1/4-1/2 can beer
3 drops tabasco sauce

1. in a saucepan mix together the cheez whiz, beer (using just enough to thin out the cheese to a consistency good for dipping), and tabasco (hot) sauce.
2. heat to warm through. serve with pretzel pigs in a blanket.

kansas city red velvet ccakes in a cone

[cooksjoy.com]

ccake batter - any mix or
batter from scratch will
work.
12 flat bottomed cake ice
cream cones

1. prepare the muffin pan by covering with aluminium foil and piercing holes for the cones. insert a cone into each hole.
2. prepare the ccake batter using any recipe or use the boxed mixes. halve this recipe to make 12 red velvet ccakes. fill each cone 2/3 full and bake as mentioned on box. when the ccakes are done, pierce a couple of holes at the bottom of the cone to let the steam escape.
3. allow to cool and frost the ccakes.

mini philly cheesecakes

[mom]

24 ccake liners
24 nilla wafers
1 tbsp lemon juice
1 tsp vanilla
3/4 c sugar
16 oz cream cheese
softened
2 eggs
21 oz can of cherry pie

1. place liners in muffin tin. put a nilla wafer in the bottom of each.
2. in a small bowl, beat cream cheese, sugar, eggs, lemon juice and vanilla til light and fluffy.
3. fill the liners 3/4 full with cheese mixture.
4. bake in preheated 375 degree oven for 15-20 minutes.
5. top each with cherry filling and chill.