



Quick and easy
**HOLIDAY
APPETIZERS**

Create your own festive bites to
impress your guests



Winn✓Dixie



Pigs IN A BLANKET

Serves:
12

Prep Time:
15 minutes

Cook Time:
15 minutes

INGREDIENTS

2 (8 oz.) SE Grocers
refrigerated crescent rolls

2 (14 oz.) cocktail-size
smoked sausage or
hot dogs



METHOD

1. Heat oven to 375°F.
2. Unroll both cans of dough and separate into 16 triangles.
3. Cut each triangle lengthwise into 3 narrow triangles.
4. Place sausage on shortest side of each triangle.
5. Roll up each starting at shortest side of triangle rolling to opposite point.
6. Place point side down on 2 ungreased cookie sheets.
7. Bake 12-15 minutes or until golden brown, switching the position of cookie sheet halfway through baking.
8. Immediately remove from cookie sheet.
9. Serve warm with favorite dipping sauces.



Buffalo CHICKEN DIP

Serves:
8-10

Prep Time:
10 minutes

Cook Time:
2 hours

INGREDIENTS

1 whole rotisserie chicken,
meat picked off bones
(about 2 lbs.)

5 oz. ranch dressing

16 oz. SE Grocers cream cheese

1 cup mozzarella, plus ½ cup
mozzarella for topping

4 oz. SE Grocers buffalo wing
sauce

1 ½ cup SE Grocers whole milk

8 oz. SE Grocers blue cheese
crumbles

½ tsp. SE Grocers garlic
powder

2 tsp. SE Grocers
onion powder

1 tsp. SE Grocers black pepper

1 tsp. SE Grocers Kosher salt

METHOD

1. Measure all ingredients and set aside.
2. Using a large bowl, combine dressing, buffalo sauce, milk and seasonings; stir well to combine.
3. Place a slow cooker on high heat.
4. Add sauce, cheeses and chicken to the slow cooker; stir to combine.
5. Cover and cook for about 2 hours or until hot and all cheese is melted.





Salted PECAN FUDGE



Serves:
36 1-inch squares

Prep Time:
10 minutes

Cook Time:
2 hours

INGREDIENTS

2 cups SE Grocers dark chocolate morsels


14 oz. SE Grocers sweetened condensed milk

¼ cup SE Grocers unsalted sweet cream butter

1 ½ tsp. SE Grocers vanilla extract

1 cup SE Grocers chopped pecans, plus 1 oz. for topping

1 tsp. SE Grocers coarse sea salt or pretzel salt



METHOD

1. On the stove, heat a sauce pot with 2 inches of water over medium heat until simmering.
2. Using a medium glass bowl that is bigger than the top of the sauce pot, add and combine the chocolate, condensed milk and butter.
3. Place the bowl on top of the sauce pot and heat until the chocolate melts, stirring frequently.
4. Once melted, remove from heat and stir in the vanilla and pecans.
5. Place a layer of parchment or wax paper on the bottom of a square baking pan and spray lightly with nonstick cooking spray.
6. Spread the chocolate evenly, about 1 inch thickness, and sprinkle with salt and remaining pecans.
7. Refrigerate 5 to 8 hours until firm.
8. Cut into 1-inch squares and remove from pan.





Sausage & CREAM CHEESE DIP

Serves:
16

Prep Time:
15 minutes

Cook Time:
60 - 75 minutes

INGREDIENTS

2 (10 oz.) Rotel Fire Roasted
Tomatoes & Green Chillies

2 (16 oz.) mild ground pork
sausage

2 (8 oz.) SE Grocers plain
cream cheese

METHOD

1. In a large sauté pan, brown sausage over medium high heat until sausage is fully cooked.
2. Drain sausage and add to slow cooker.
3. Add cream cheese and undrained tomatoes.
4. Thoroughly mix all ingredients and place slow cooker on high.
5. Allow to cook for 60-75 minutes.
6. Stir mixture to ensure all ingredients are combined and cream cheese is fully melted.
7. Serve with tortilla chips or crackers.



Spinach Artichoke Dip **IN BREAD BOWL**

Serves:
12

Prep Time:
15 minutes

Cook Time:
25 minutes

INGREDIENTS

8 oz. SE Grocers cream
cheese, softened

1 cup SE Grocers sour cream

½ cup SE Grocers mayonnaise

2 cloves garlic

10 oz. SE Grocers frozen
chopped spinach, defrosted

14 oz. marinated artichokes,
drained and chopped

1 red bell pepper, finely diced

½ cup fresh
shredded parmesan

1 ½ cups SE Grocers
mozzarella cheese, divided

1 King's Hawaiian round bread

SE Grocers olive oil

SE Grocers garlic salt



METHOD

1. Preheat oven to 350°F.
2. Cut the top off the sourdough loaf and remove the center leaving a $\frac{3}{4}$ inch shell.
3. Cut the top and the insides of loaf into bite size squares for dipping and drizzle with olive oil and garlic salt to taste; bake 5 minutes.
4. Squeeze as much liquid out of the spinach as possible; set aside.
5. With a mixer, beat cream cheese, sour cream and mayonnaise on medium until fluffy.
6. With a spoon, stir in garlic, spinach, artichokes, red pepper, parmesan cheese and 1 cup of mozzarella cheese.
7. Once combined, microwave for 5 minutes stirring after 3 minutes.
8. Place cheese mixture into the bread bowl, top with remaining $\frac{1}{2}$ cup mozzarella.
9. Bake uncovered 25-30 minutes or until cheese is melted and center is hot.



Sweet & Sour BBQ MEATBALLS

Serves:
8-10

Prep Time:
10 minutes

Cook Time:
2 hours

INGREDIENTS

2 ½ lb. plain frozen
meatballs

10 oz. SE Grocers Concord
grape jelly

2 ½ cups SE Grocers
barbeque sauce

2 tbsp. Worcestershire
sauce



METHOD

1. In a small bowl, combine jelly, barbeque sauce and Worcestershire sauce. Stir until combined.
2. Add meatballs and sauce to a slow cooker.
3. Cook on medium for about 2 hours or until meatballs are heated to 165°F.

