**Tex-Mex Beer-Cheese Crab Dip**

From Paula Deen Magazine

1 tablespoon olive oil

1/2 cup minced onion

1 jalapeño, seeded and minced (I did not use)

1 clove garlic, minced

1 cup beer

2 cups heavy whipping cream

1 (8-ounce) package cream cheese, softened

1 (8-ounce) package processed cheese product, cubed (I used Velveeta)

1 pound lump crabmeat, picked free of shells

1 (4-ounce) jar diced pimientos, drained

1/4 cup fresh lime juice

1/4 cup minced green onion

1/4 cup minced fresh cilantro (I only used 1/8 cup)

1 teaspoon chili powder

1 teaspoon salt

1/4 teaspoon ground red pepper

1/4 teaspoon ground cumin

1. In a large saucepan, heat olive oil over medium heat. Add onion, jalapeño, and garlic; cook, stirring frequently, for 3 minutes. Stir in beer, and cook until liquid is reduced by two-thirds. Add cream, cream cheese, and cheese product, and cook, stirring frequently, until melted and smooth.
2. Stir in crab and next 5 ingredients, and bring to a boil. Reduce heat, and simmer, stirring frequently, for 15 minutes. Stir in salt, red pepper, and cumin. Serve warm with tortilla chips.

**TEXAS SHEET CAKE COOKIES**

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Makes 20 cookies

Cookies:

½ cup butter, room temperature

⅓ cup granulated sugar

1 egg

1 tsp vanilla

1 tsp baking powder

½ tsp salt

1⅓ cup flour

½ cup semi-sweet chocolate chips, melted

Icing:

1/4 cup butter

1 Tbsp cocoa powder

1 1/4 cups powdered sugar, sifted

1 ½ Tbsp milk, more if needed

20 Maraschino cherries

Cookies:

1. Preheat oven to 350°
2. Line baking sheet with parchment or silicone mat, set aside.
3. In bowl of stand mixer beat butter and sugar together until light, scraping sides frequently.
4. Add in egg and vanilla and continue mixing until incorporated. Mix in baking powder and salt.
5. Turn mixer to low and slowly add in flour. Dough will be thick.
6. Mix melted chocolate directly into cookie dough until evenly mixed.
7. Drop dough using a medium scoop onto baking sheet. Bake for 8 minutes until cookies just appear set. They will still be very soft on the inside. DO NOT overbake!
8. Transfer to a wire rack to cool.

Icing:

1. In a medium saucepan combine butter and cocoa powder over medium heat, whisking until melted together. Remove from heat and whisk in powdered sugar while slowly adding milk until desired consistency.
2. Spread icing over cookie using a teaspoon. Top with a maraschino cherry. Enjoy!!!

**MARGARITA DIP**

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Author: Jennifer Stewart - Take Two Tapas

Makes: 2 cups

8 ounces cream cheese, softened

8 ounces whipped topping

8 tablespoons butter, room temperature

¼ cup tequila or lime liqueur

1 tablespoon triple sec

1 cup powdered sugar

Salted pretzels

Directions:

1. Cream together the butter and cream cheese.
2. Add in the triple sec and spirit of your choice (tequila/lime liqueur) and stir to combine.
3. Stir in the powdered sugar.
4. Fold in the whipped topping.
5. Place in serving dish or store in the refrigerator until ready to use.
6. Serve with salted pretzels.

**Knock You Naked Brownies**

From the Pioneer Woman

1 box (18.5 Ounce) German Chocolate Cake Mix (see Note)

1 cup Finely Chopped Pecans

1/3 cup Evaporated Milk

1/2 cup Butter, Melted

60 whole Caramels or 22 oz caramel bits, Unwrapped

1/2 cup Evaporated Milk (additional)

1/3 cup Semi-Sweet Chocolate Chips

1/4 cup Powdered Sugar

Notes: 1) I used a 15.25 ounce cake mix as 18.5 ounce cake mixes are no longer manufactured. To compensate I decreased the butter and milk just a little.

2) next time I would line the baking pan with parchment paper to avoid the caramel sticking to the baking pan.

Preheat oven to 350 degrees.   
  
In a large bowl, mix together cake mix, chopped pecans, 1/3 cup evaporated milk, and melted butter. Stir together until totally combined. Mixture will be very thick.  
  
Press half the mixture into a well-greased 9 x 9 inch square baking pan. Bake for 8 to 10 minutes. Remove pan from oven and set aside.   
  
In a double boiler (or a heatproof bowl set over a saucepan of boiling water) melt caramels with additional 1/2 cup evaporated milk. When melted and combined, pour over brownie base. Sprinkle chocolate chips as evenly as you can over the caramel.  
  
Turn out remaining brownie dough on work surface. Use your hands to press it into a large square a little smaller than the pan. Use a spatula to remove it from the surface, then set it on top of the caramel and chocolate chips.   
  
Bake for 20 to 25 minutes. Remove from oven and allow to cool to room temperature, then cover and refrigerate for several hours. When ready to serve, generously sift powdered sugar over the surface of the brownies. Cut into either nine or twelve helpings, and carefully remove from the pan.   
  
\*Adapted from the classic "Knock You Naked Brownies" recipe, based on a dessert at the Salt Creek Steakhouse in Breckenridge. These brownies don't really knock you naked...but almost.

**Gazpacho**

From Ina Garten  
  
1 hothouse cucumber, halved and seeded, but not peeled  
2 red bell peppers, cored and seeded  
4 plum tomatoes (I used canned tomatoes)  
1 red onion  
3 garlic cloves, minced  
23 ounces tomato juice (3 cups)  
1/4 cup white wine vinegar  
1/4 cup good olive oil  
1/2 tablespoon kosher salt  
1 teaspoons freshly ground black pepper  
2 T. soy sauce

10 drops hot sauce

1 T. sugar

Roughly chop the cucumbers, bell peppers, tomatoes, and red onions into 1-inch cubes. Put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not overprocess!  
  
After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt, pepper, soy sauce, hot sauce and sugar. Mix well and chill before serving. The longer gazpacho sits, the more the flavors develop.

**Southwestern Egg Rolls with Salsa Dipping Sauce**

Recipe courtesy of Valerie Bertinelli

Egg Rolls:  
Nonstick cooking spray  
2 1/2 cups shredded Mexican blend cheese  
2 cups frozen corn, thawed  
One 15-ounce can black beans, rinsed and drained  
One 10-ounce package frozen chopped spinach, thawed and squeezed dry  
One 4-ounce can diced green chiles, drained  
4 scallions, chopped  
1 teaspoon ground cumin  
1/2 teaspoon chili powder  
1/4 teaspoon cayenne pepper  
1 1/2 teaspoons kosher salt  
One 16-ounce package egg roll wrappers  
1 egg, slightly beaten

Salsa:  
5 plum tomatoes, quartered  
1 small clove garlic, minced  
1/2 jalapeno, seeded and finely chopped  
3 scallions, white and light green parts only, finely chopped  
1 cup loosely packed cilantro leaves and stems, finely chopped  
Juice of 1/2 lime  
2 teaspoons kosher salt  
  
  
For the egg rolls: Preheat the oven to 425 degrees F. Spray a rimmed baking sheet generously with cooking spray.  
  
In a large bowl, combine the cheese, corn, beans, spinach, chiles, scallions, cumin, chili powder, cayenne and salt. Stir together, making sure to break up the clumps of spinach.  
  
Have a small bowl of water ready for moistening your fingers.  
  
Lay one egg roll wrapper out on a work surface and moisten the edges with your finger. Scoop 1/4 cup of the filling into the center of the wrapper; mound into a 1-inch wide log arranged diagonally across the wrapper, with about an inch of space to the corners. Fold the corners over the filling, gently pressing down on either side to secure the fold. Then, starting at one of the unfolded corners, gently but firmly roll up the egg roll. Place on the prepared baking sheet and repeat until all of the filling has been used.  
  
Brush the tops and sides of the egg rolls generously with beaten egg. Bake until golden brown all over, 15 to 20 minutes.  
  
For the salsa: Meanwhile, pulse the tomatoes, garlic and jalapeno in a food processor until the tomatoes are almost smooth. Add the scallions, cilantro, lime juice and salt; pulse just to combine.  
  
Serve the egg rolls with the salsa on the side, for dipping.

**Texas Caviar**

Main Ingredients:

1 can blackeyed peas, drained and rinsed

1 can pinto beans, drained and rinsed

1 can chickpeas, drained

1 can white shoepeg corn, drained

1 small jar pimentos, drained and chopped

Chopped jalapenos from jar, drained

2 cups celery, diced

2 cups onion, diced

2 cups peppers (green, red, orange and/or yellow), diced

Marinade Ingredients:

1 t. salt

½ t. pepper

1 T. water

½ cup oil

¾ cup apple cider vinegar

¾ cup sugar

Combine all of the main ingredients in a large covered bowl. Combine all of the marinade ingredients in a saucepan and bring to a boil. Let cool. Pour marinade into the bowl and stir thoroughly. Cover bowl and refrigerate overnight. Serve with chips.

**Fried Pickles with Cajun Aioli**  
Recipe courtesy of Damaris Phillips

Cajun Aioli:  
1 cup mayonnaise  
2 tablespoons lemon juice  
1 teaspoon Cajun seasoning  
3 green onions, green parts only, sliced

Fried Pickles:  
1/2 cup sour cream  
3 tablespoons pickle juice  
1/2 cup all-purpose flour  
1/2 cup stone-ground yellow cornmeal  
Pinch cayenne pepper  
32 dill pickle slices  
Canola oil, for frying  
Kosher salt  
  
  
  
For the Cajun aioli: In a bowl, whisk together the mayonnaise, lemon juice and Cajun seasoning until combined. Fold in the green onions, cover and refrigerate until ready to serve.  
  
For the fried pickles: Combine the sour cream and pickle juice in a shallow dish. In a second shallow dish, whisk the flour, cornmeal and cayenne until combined.  
  
Drain the pickles and add them to the sour cream mixture. Then, using a fork, add the pickles, a few at a time, to the flour mixture and toss to coat.  
  
Heat 1/2 inch of canola oil to 350 degrees F in a large cast-iron skillet. In several batches, fry the pickles, flipping constantly, until golden brown and crispy all over, 2 1/2 minutes per batch. Drain on a paper-towel-lined baking sheet and season with salt.

**SWIG SUGAR COOKIES**

Author: Garnish & Glaze

Makes: 26

**For the Cookie:**

5½ cup + 2 tablespoons flour

1 teaspoon salt

½ teaspoons baking soda

½ teaspoon cream of tarter

1 cup (2 sticks) butter, room temperature

¾ cup canola or vegetable oil

1¼ cup sugar

¾ cup powdered sugar

2 tablespoons water

2 eggs, room temperature

1 teaspoon vanilla

**For the Sour Cream Icing:**

5 tablespoons butter, softened

⅓ cup + 1 tablespoon sour cream

¼ teaspoon salt

2-3 tablespoons milk

3.5 to 4.5 cups powdered sugar

¼ teaspoon vanilla

1 drop red food coloring

**For the Cookie:**

1. In a mixing bowl, mix together flour, salt, baking soda, and cream of tarter. Set aside.
2. In the bowl of a standing mixer, cream butter and sugars together for 2 minutes. Slowly stream in the oil while beating. Add the water and vanilla and then beat in the eggs one at a time until combined. Add the flour mixture to the wet ingredients a little at a time, mixing until combined (scrape down the sides of the bowl as needed).
3. Preheat oven to 350 degrees F.
4. Roll dough into 2 inch balls. I used an ice cream scoop to portion the dough. You should get 26 balls of dough.
5. Place ¼ cup sugar in a small dish with a pinch of salt.
6. Place balls of dough on a baking sheet about 3 inches apart. Take a drinking glass or something that is 2.5 inches in diameter and dip it into sugar (you may need to press it into some dough first in order for the sugar to stick to the glass). Press the glass into a ball of dough until it is ½ inch thick (the dough will form a jagged edge and spill past the edge of the glass). Repeat the process of dipping the glass into sugar and pressing it into a ball of dough.
7. Bake for 8 minutes only. Do not overbake cookies. Gently remove cookies from pan onto a cooling rack and let them cool completely. Place them in an air tight container in the fridge.

**For the Icing:**

1. Cream butter, sour cream, and salt together. Add powdered sugar a little at a time, alternating with adding the milk. Add extra milk or powdered sugar if needed to reach desired consistency. Add food coloring and vanilla and mix until combined. Spread over cold cookies and serve immediately or let the icing dry (it will dry to the touch) and then store in an air-tight container in the fridge. I like to put wax paper between when stacking them.

**King Ranch Chicken Casserole**

1 tablespoon vegetable oil

1 white onion, diced

1 red bell pepper, diced

1 green bell pepper, diced

1 (10.75 ounce) can condensed cream of mushroom soup

1 (10.75 ounce) can condensed cream of chicken soup

1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL) (I used Mild)

1 cup chicken broth

2 tablespoons sour cream

1/2 teaspoon ground cumin

1 teaspoon chili powder

¼ teaspoon oregano

1/4 teaspoon garlic salt

1 cooked chicken, torn into shreds or cut into chunks (about 3 cups)

8 ounces shredded Cheddar cheese

10 corn tortillas, cut into 1” pieces (I used a pizza cutter)

## Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Heat oil in a large skillet over high heat. Saute onion, red bell pepper, and green bell pepper in hot oil until warmed through, about 2 minutes.
3. Combine onion-pepper mixture, cream of mushroom soup, cream of chicken soup, diced tomatoes, chicken broth, sour cream, cumin, chili powder, oregano and garlic salt together in a large bowl and stir until sauce is well-combined.
4. Spray a 9x13 baking dish with PAM spray. Spread 1/3 of the sauce in the bottom of the dish. Spread 1/3 of the chicken over the sauce. Spread about 1/3 of the sauce over the chicken and top with 1/3 of the cheese. Spread a layer of tortillas over the cheese. Repeat for 2 more layers. For the 3rd layer, spread remaining 1/3 of the chicken over the tortillas, and top with almost all of the remaining sauce, reserving 1/2 cup sauce. Top with 1/3 the cheese, remaining tortillas, the reserved 1/2 cup sauce, and remaining 1/3 cheese.
5. Bake casserole in the preheated oven until bubbling, about 40 minutes. Increase the oven temperature to broil. Broil the casserole until top is golden, 2 to 3 minutes more.

**MaMa Mudslide Pie**

From Allrecipes.com

1 cup all-purpose flour

1 cup chopped pecans, divided

1/2 cup butter, melted

1 (8 ounce) package cream cheese, softened

1 cup confectioners' sugar

 1 (4 ounce) package instant vanilla pudding mix

1 (4 ounce) package instant chocolate pudding mix

2 cups cold milk

1 (16 ounce) container whipped topping

2 tablespoons chocolate syrup, or to taste

1. Preheat oven to 350 degrees F (175 degrees C).
2. Mix flour, 1/2 cup pecans, and melted butter together in a bowl; pour mixture into a 9x13-inch baking dish and press to form a crust.
3. Bake in the preheated oven until crust is lightly browned, about 20 minutes. Remove from oven and cool completely.
4. Whisk cream cheese and confectioners' sugar together in a bowl until smooth; spread evenly over crust.
5. Beat vanilla pudding mix, chocolate pudding mix, and milk together in a bowl using an electric mixer until thickened; pour over cream cheese layer. Spoon whipped topping evenly over pudding layer.
6. Drizzle chocolate syrup over whipped topping layer making abstract designs; sprinkle with remaining 1/2 cup pecans. Refrigerate until chilled and set, about 2 hours.

**Cowboy Pot Roast**

1 1/2 teaspoons salt, divided

1 1/2 teaspoons pepper, divided

1 (14.5-ounce) can petite-cut diced tomatoes, drained

1 (10-ounce) can diced tomatoes and green chiles, undrained

1 onion, cut into 8 wedges

1 tablespoon chili powder

1 (2 1/2- to 3-pound) eye of round roast, trimmed

2 tablespoons vegetable oil

2 (16-ounce) cans pinto beans, drained

1 (15-ounce) can black beans, drained

Pickled jalapeño pepper slices (optional)

Combine 1 teaspoon salt, 1 teaspoon pepper, and next 4 ingredients in a medium bowl. Sprinkle roast evenly with remaining 1/2 teaspoon salt and 1/2 teaspoon pepper. Brown roast on all sides in hot oil in a large Dutch oven over medium-high heat. Transfer roast to a 5-quart slow cooker. Pour tomato mixture over roast. Cover and cook on LOW for 8 to 10 hours or on HIGH for 5 to 6 hours or until meat is very tender.

Remove roast from slow cooker, and cut into large chunks; keep warm.

Skim fat from juices in slow cooker. Mash 1 1/2 cans (about 2 3/4 cups) pinto beans; add to slow cooker, and stir until combined. Stir in black beans and remaining 1/2 can pinto beans. Add roast pieces back to slow cooker; cover and cook on HIGH 20 minutes more. Top each serving with jalapeño pepper slices, if desired.