**Chocolate Peanut Butter Balls Recipe**

Author: ©Amy Johnson, SheWearsManyHats.com

1 cup creamy peanut butter

6 tablespoons salted butter, softened

2 cups + powdered sugar

8 ounces semi-sweet chocolate, chopped (or chocolate chips)

1. Mix peanut butter and butter together in a mixing bowl. Gradually stir in powdered sugar until combined well into a dough ball. If needed, add more powdered sugar a little at a time until mixture holds together in a large ball. Cover and let peanut butter dough sit for about 15 minutes to firm up, or cover tightly with plastic wrap and refrigerate until ready to form balls.

2. Shape into balls and place on a baking sheet, cover and refrigerate for at least 20 minutes to allow to firm up. Dough balls should hold shape before dipping in chocolate. Add more refrigeration time if necessary.

3. Melt chocolate according to package instructions.

4. Dip peanut butter balls one at a time into melted chocolate, allowing excess to drip off. Place on waxed paper. Enjoy!!!

**Egg and Pepperoni Pie (Appetizer)**

1 can crescent rolls

4 eggs

2tbs milk

salt/pepper

½ lb. Sliced pepperoni

1 cup shredded mozzarella cheese

1 tbsp Italian seasoning

Parmesan cheese

1. Spray a 9 X 13 pan. Line pan with rolls.

2. Beat 4 eggs with milk, salt/pepper and Italian seasoning. Pour into pan.

3. Distribute pepperoni evenly over eggs.

4. Cover evenly with cheese

5. Sprinkle with Parmesan cheese

6. Bake in a preheated 350 oven for 25 – 30 minutes.

**Garlic and Onion Bread Wedges**

1 16 oz Boboli

Olive oil

½ cup Mayonnaise

½ cup Grated Parmesan

½ cup Red onion, chopped

¼ cup Fresh basil, chopped or 1 tablespoon dried

4 cloves of garlic, minced

1. Brush Boboli with olive oil.

2. Combine remaining ingredients.

3. Season with salt and pepper.

4. Spread mixture over crust.

5. Bake at 450°F for 10 minutes.

**Ham Barb-b-que**

1 ½ pounds chipped ham

1 bottle (32 oz.) ketchup

3 tbsp white vinegar

3 tbsp dill pickle juice

½ tbsp dry mustard

¾ cups brown sugar

1/8 tsp. onion powder

¼ tsp. cinnamon

Mix all ingredients thoroughly and heat on medium until bubbly!

Enjoy!

**Oven Roasted Pork or Beef For Sandwiches**

6 lbs. Pork butt or beef chuck

2 large Spanish onions – chopped

2 stalks celery – chopped

2 green peppers – seeded and chopped

1 – 14 oz. Bottle Heinz Ketchup

1 – 8 oz. Bottle sweet BBQ sauce

3 tbsp vinegar

1 tbsp black pepper

1 tbsp salt

1 ½ cups water (use to rinse ketchup and BBQ bottles – add to pan)

1. Trim meat of excess fat and bone.

2. Cut into large pieces.

3. Place all ingredients in roasting pan.

4. Mix Well

5. Cover and Bake at 300°F for 6-7 hours

6. Shred with Fork when done.

Note: Check after 3 hours – stir. Check again after 5 hours – stir. Add a little water if needed.

**Pepperoni Dip**

2 8 oz packages of cream cheese

1 can golden mushroom soup

½ pound pepperoni (sliced and quartered)

1. Mix the cream cheese and the mushroom soup together

2. Heat in the microwave.

3. Stir thoroughly.

4. Add the pepperoni and heat thorough.

5. Serve with your favorite crackers.

**Salted Caramel Chocolate Pudding Cake**

1. Preheat oven to 350 °F.

2. Pour 1 (14-oz) can sweetened condensed milk into lightly greased 13 x 9-inch baking pan.

3. Spoon 1 cup semisweet chocolate chips and ½ cup brown sugar over milk.

4. Scatter 1 (20-oz) box brownie mix over the top.

5. Pour 2 cups boiling water on top (do not stir).

6. Bake 30 minutes.

7. Sprinkle ½ tsp coarse salt on top.

Serves 10

**Shrimp DeJonghe Bites**

1 ½ cups San Zenone Bianco

1 cup Countryside Creamery Unsalted Butter, divided

1 head garlic, minced

1 tsp. Stonemill Essentials Iodized Salt

1 tsp. Stonemill Essentials Ground Black Pepper

12 ounces Sea Queen Jumbo Easy Peel Raw Shrimp, thawed, peeled

2 cups Chef's Cupboard Italian Breadcrumbs

750 ml Herres Brut Sparkling

5.3 ounces Specially Selected Rosemary Flatbread Crackers

1. Preheat oven to 350º.

2. In a small saucepan, combine wine, ½ cup butter, garlic, salt and pepper; simmer 5 minutes

3. In a 13x9-inch pan, lay shrimp in a single layer. Pour wine sauce over top.

4. Melt remaining butter and mix together with breadcrumbs Press over shrimp and bake for 15 minutes or until shrimp is pink and breadcrumbs are lightly browned.

5. Pour glasses of Brut Sparkling.

6. Carefully place shrimp atop a bite-size cracker and balance on top of champagne flute.

7. Serve

**Stuffed Baby Red Potatoes**

Makes 2 dozen

24 small red potatoes (about 2 ½ lbs)

¼ cup butter, cubed

½ cup shredded Parmesan cheese, divided

½ cup crumbled cooked bacon, divided

2/3 cup sour cream

1 egg, lightly beaten

½ tsp. Salt

1/8 tsp. Pepper

1/8 tsp. Paprika

1. Scrub the potatoes; place in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain.

2. When cool enough to handle, cut a thin slice off the top of each potato. Scoop out pulp, leaving a thin shell. (Cut thin slices from potato bottoms to level if necessary.)

3. In a large bowl, mash the potato tops and pulp with butter. Set aside 2 tablespoons each of cheese and bacon for garnish; add remaining cheese and bacon to potatoes. Stir in the sour cream, egg, salt and pepper. Spoon mixture into potato shells. Top with remaining cheese and bacon; sprinkle with paprika.

4. Place in an ungreased 15-in x 10-in x 1-in. baking pan. Bake at 375º for 12 – 18 minutes or until heated through.

**Thai Wraps**

1 package Ramen noodles – discard seasoning

2 t. creamy peanut butter

1 ½ c. coleslaw mix

½ c. diced, cooked chicken

8 – 6” flour tortillas

1. Cook noodles according to package directions – do not add flavor pack – do not drain.

2. Stir in peanut butter one teaspoon at a time until melted.

3. Add coleslaw and chicken.

4. Cool 2 minutes.

5. Spread on tortillas and roll.

\*Optional – before rolling, sprinkle with soy sauce or serve with soy sauce.

**Zucchini Pizza**

3 cups grated zucchini

½ cup green pepper, finely chopped

½ cup onion, finely chopped

4 eggs beaten well

½ cup grated Mozzarella cheese

½ cup grated Parmesan cheese

1 cup pepperoni, finely cut

½ tsp. Oregano

2 tsp. Parsley

½ cup oil

1 cup Bisquick baking mix

garlic powder (dash)

salt (dash)

1. Mix ingredients well.

2. Place in a well-greased 9x13” baking dish.

3. Bake at 350º for 40 -45 minutes

Note: Best if made ahead and cooled a little before cutting into squares.

**Cheddar Bacon Dip (a.k.a Crack)** from the website [plainchicken.com](http://plainchicken.com" \t "_blank)

* 16 oz sour cream
* 1 packet Ranch dressing mix
* 3 oz precooked bacon pieces (in the bag not jar)
* 1 cup shredded cheddar cheese

Mix together and refrigerate 24 hours. Serve with chips and/or veggies.