**Fiesta Mix**

1 ½ t. dried parsley

1 ½ t. dried minced onion

¼ t. dried chives

1 ½ t. chili powder

¼ t. ground cumin

¼ t. salt

½ cup sour cream or yogurt

½ cup mayonnaise

Mix all together and refrigerate 2 – 4 hours.

**Apple Pie Cream Cheese Toast Topper**

4 oz. whipped cream cheese (1/2 cup)

1/3 cup apple pie filling

¼ t. cinnamon

1/8 t. nutmeg

1/8 t. allspice

Using an electric mixer, combine all ingredients until well mixed. Refrigerate if not using immediately.

**Hot Creamy Corn Dip**

1 (13.75 oz.) jar Corn and Chile Salsa

1 (8 oz.) brick light or regular cream cheese, softened

½ cup sour cream

½ cup shredded Parmesan cheese

2 stalks green onion, chopped

Preheat oven to 350. In a bowl, mix together salsa, cream cheese, sour cream and Parmesan. Transfer to oven-safe baking dish. Bake for 25 – 30 minutes, until hot and edges are bubbly. Sprinkle with green onion and serve with pita chips, corn chips, tortilla chips, or veggies. Serves 10.

**Snickerdoodle Apple Pie Bites #Bakers13**

1 package [Krusteaz Snickerdoodle Cookie Mix](http://www.krusteaz.com/cookies-products-93/snickerdoodle-cookie-mix-644)

1/2 cup butter, softened

1 egg

1 can apple pie filling

Caramel ice cream topping

1. Heat oven to 375º F.  Prepare a [mini muffin pan](http://amzn.to/2bcrr3n) by spraying thoroughly with cooking spray.
2. Stir together egg, butter and cookie mix until dough forms, hand kneading if necessary. Pour the cinnamon/sugar mixture from the cookie mix into a small bowl.
3. Using a tablespoon [cookie scoop](http://amzn.to/2bc3PAK), scoop out the dough into 24 balls.  Roll each ball in the cinnamon/sugar mixture and then place each ball into the prepared mini muffin pan.
4. Bake for 10-12 minutes or until the edges turn slightly golden brown.  Immediately after removing from the oven, make an indention in the top of each cookie by pressing the back of a tablespoon into each cookie cup. (If a tablespoon seems too big, try a 1/2 or 3/4 tablespoon
5. After cooling for 3-5 minutes, use a knife to gently pop out each cookie cup and then place on a [wire rack](http://amzn.to/2bqkvDy) to cool.
6. Prepare apple pie filling by [chopping](http://amzn.to/2bPduwY) up the apples in the filling into small pieces.  Use a tablespoon sized cookie scoop to scoop the pie filling into each of the cookie cups. If desired, sprinkle some of the remaining cinnamon/sugar mixture on the top of the pie filling and top with a drizzle of caramel ice cream topping.

**Pomegranate Punch**

4 Cups chilled pomegranate juice

2 cups chilled cranberry juice

2 cups vodka

2 cups Cointreau or other orange liqueur (I used Grand Marnier)

2 cups chilled club soda

1 cup fresh lemon juice (I used Real Lemon in the plastic squeeze bottle)

1 cup simple syrup

Ice Ring

Mix all together.

**Shrimp Cakes**

1 lb. raw shrimp, cleaned and chopped

¾ cup Panko bread crumbs

4 green onions, chopped

1 t. Old Bay seasoning

¼ t. garlic powder

3 T. mayo

2 t. lemon juice

Flour

3 T. olive oil

1 T. butter

Mix shrimp, bread crumbs, onions, Old Bay, garlic powder, mayo and lemon juice together. Chill for 30 minutes. Roll into small balls and roll in flour. Fry in oil and butter.

**Sun-Dried Tomato and Parmesan Pinwheels**

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

**½** cup grated Parmesan cheese

**1/3**cup chopped drained sun-dried tomatoes in oil

 Heat oven to 375°F. Line cookie sheets with parchment paper, or spray with cooking spray.

Unroll dough; separate crosswise into 2 sections. Pat and press dough to form 8-inch square, sealing perforations.

Sprinkle 2 tablespoons of the cheese onto 1 section; pat into dough. Turn section over; sprinkle other side with 2 tablespoons cheese. Repeat with second section of dough.

Cut each section into 16 squares. In each square, make diagonal slash in each corner almost to center of square. Fold tips of alternate slashed corners toward center, forming a pinwheel. Place on cookie sheet. In center of each pinwheel, place 1/4 to 1/2 teaspoon sun-dried tomatoes.

Bake 8 to 10 minutes or until golden brown. Immediately remove from cookie sheet. Serve warm.

**Toast Toppers**

1 loaf French bread

Olive oil or butter

4 oz. cream cheese

4 oz. sour cream

1 ½ t. horseradish

Roast beef, thinly sliced or chipped

Slice French bread into ¼” slices. Brush each slice with olive oil or melted butter. Place on a baking sheet and bake at 350 until crisp and lightly golden brown around the edges about 15 minutes. Mix cream cheese, sour cream and horseradish together and spread on top of the French bread. Top with roast beef.

**Ranch Chipotle Dip**

8 oz. cream cheese, softened

1 pkg. Hidden Valley Original Ranch dressing

Marzilla olives

McIlhennys Chipotle Tabasco sauce

Mix cream cheese, Ranch dressing and olives together. Add Tabasco sauce to taste.

**Sausage Dip**

1 lb. sausage, crumbled, cooked, and drained

½ lb. Velveeta cheese, chunked

1 can cream of mushroom soup

In a microwave safe bowl, mix together sausage, cheese and soup. Heat in microwave. Serve in crock pot.

**Pumpkin Cheesecake Fillo Straws**

One 8-ounce package of reduced fat (not fat free) cream cheese, softened

1 egg

1/4 cup dark brown sugar

1/4 cup pumpkin puree

1 teaspoon [pumpkin pie spice](https://www.rachelcooks.com/2011/10/05/homemade-pumpkin-pie-spice/)

Pinch of salt

One 16-ounce box Athens fillo dough, thawed

1 - 2 sticks of unsalted butter, melted

1. Preheat oven to 375 degrees Fahrenheit.
2. In a medium sized bowl, combine cream cheese, egg, brown sugar, pumpkin puree, pumpkin pie spice and salt using an electric blender. Beat on medium-high speed until all smooth.
3. Pour this mixture into a pastry bag (or a zip-top plastic bag). Cut a small hole at the tip of the bag (about 1/4-inch opening).
4. Lay out thawed fillo dough (don’t do this until you’re ready to start rolling the straws!). Working quickly, brush top sheet with butter. About 1 inch in from sides and end, pipe cream cheese mixture along the long edge of the fillo. Fold over ends to contain filling and roll up fillo to make a straw. Place seam side down on a baking sheet. Repeat with remaining sheets of fillo. Brush the tops of the straws with butter and bake for 12 minutes, or until golden brown. Best served immediately. Yield: 35 – 40 straws.

**Crabbies**

1 stick butter, softened

5 oz. jar of Old English Cheese

5-7 oz. can of crabmeat

½ t. salt

½ t. garlic powder

6 English muffins

Thoroughly blend butter, cheese, crabmeat, salt, and garlic powder together. Spread on muffins. Broil on cookie sheet until bubbly and golden. Cut in halves or quarters to serve.

**Bagels and Lox**

8 oz. cream cheese, softened

2 T. scallions

¾ t. fresh dill, minced

1 t. skim milk

4 bagels, split

2 plum tomatoes, thinly sliced

4 ½ ounces slice smoked salmon

2 t. red onion

2 t. capers, rinsed and drained

In small bowl, combine cream cheese, scallions, dill and milk. Spread one-fourth of the cheese mixture onto bottom half of each bagel. Top cheese mixture evenly with tomato slices, salmon, red onion and capers. Top with remaining bagel half.