Quick and easy
HOLIDAY APPETIZERS
Create your own festive bites to impress your guests
METHOD

1. Heat oven to 375ºF.
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.

INGREDIENTS

2 (8 oz.) SE Grocers refrigerated crescent rolls
2 (14 oz.) cocktail-size smoked sausage or hot dogs

Serves: 12
Prep Time: 15 minutes
Cook Time: 15 minutes

Pigs IN A BLANKET
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.)  1 ½ cup SE Grocers whole milk
5 oz. ranch dressing  8 oz. SE Grocers blue cheese crumbles
16 oz. SE Grocers cream cheese  ½ tsp. SE Grocers garlic powder
1 cup mozzarella, plus ½ cup mozzarella for topping  2 tsp. SE Grocers onion powder
4 oz. SE Grocers buffalo wing sauce  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

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.

INGREDIENTS
2 (10 oz.) Rotel Fire Roasted Tomatoes & Green Chillies
2 (8 oz.) SE Grocers plain cream cheese
2 (16 oz.) mild ground pork sausage

Serves: 16
Prep Time: 15 minutes
Cook Time: 60 - 75 minutes
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 350ºF.
2. Cut the top off the sourdough loaf and remove the center leaving a ¾ 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 ½ cup mozzarella.
9. Bake uncovered 25-30 minutes or until cheese is melted and center is hot.

INGREDIENTS

1 red bell pepper, finely diced
1/2 cup fresh shredded parmesan
1 1/2 cups SE Grocers mozzarella cheese, divided
1 King’s Hawaiian round bread
SE Grocers olive oil
SE Grocers garlic salt
Sweet & Sour
BBQ MEATBALLS

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.

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

Serves: 8-10
Prep Time: 10 minutes
Cook Time: 2 hours