

Festive Finger Foods

Crockpot Bacon-Wrapped Smokies

Recipe from The Frugal Girls

Prep time: 20 mins.

Cook time: 3 hours 30 mins.

Serves: approx. 35 Smokies

Ingredients:

- 1 lb. (1/3 pkg.) #6042—Hillshire Farms Lit'l Smokies Cocktail Links
- 1 lb. #3298—Daily's Center Cut Bacon
- 1 3/4 cup Brown Sugar

Instructions:

1. Pour 1 cup of Brown Sugar on the bottom of your crockpot.
2. Cut strips of Bacon into thirds.
3. Wrap each strip of Bacon around 1 Lit'l Smokie, then poke a toothpick through to keep it in place.
4. Place Bacon-Wrapped Smokies into crockpot.
5. Cover Smokies in crockpot by sprinkling on remaining 3/4 cup Brown Sugar.
6. Cook on HIGH for approx. 3—3.5 hours, or until Bacon is completely cooked.
7. Occasionally move Smokies around in crockpot to ensure they cook evenly. ENJOY!!



BBQ Coke Little Smokies

Recipe from DIY Thrill (<http://diythrill.com>)

Prep time: 5 mins.

Cook time: 2 hours

Serves: 4

Ingredients:

- 2 lbs. #6042—Hillshire Farms Lit'l Smokies Cocktail Links
- 1 bottle Sweet Baby Ray's BBQ Sauce (18 oz.)
- 6 oz. Coca-Cola

Instructions:

1. Place Smokies into crockpot.
2. Mix Sweet Baby Ray's BBQ Sauce and 6 oz. Coca-Cola in medium mixing bowl and stir well.
3. Pour BBQ Sauce—Coca-Cola mixture evenly over Smokies in crockpot.
4. Cook for 2 hours on HIGH or 4 hours on LOW stirring occasionally. Enjoy!



Festive Finger Foods

Crockpot BBQ Ranch Meatballs

Recipe from The Frugal Girls

Prep time: 5 mins.

Cook time: 2 hours

Ingredients:

- 1—26 oz. bag #8963—Rosina Homestyle Meatballs
- 1 bottle Sweet Baby Ray's BBQ Sauce (18 oz.)
- 3 Tbsp. #1032—Rosie's Ranch Buttermilk Salad Dressing Mix

Instructions:

1. Combine BBQ Sauce and dry Ranch Dressing Mix, then stir well.
2. Add frozen Rosina Meatballs to crockpot, cover with sauce mixture, then place lid on crockpot.
3. Heat on HIGH for approximately 2 hours, stirring occasionally. Let simmer on LOW or WARM setting once done. ENJOY!



Cranberry Meatballs

Recipe from Dinner at the Zoo

Prep time: 5 minutes

Cook time: 3 hours

Servings: 10

Ingredients:

- 1—26 oz. bag #8963—Rosina Homestyle Meatballs
- 1—12 oz. bottle chili sauce
- 1—14 oz. can jellied cranberry sauce
- 2 Tbsp. orange juice
- 1 Tbsp. brown sugar
- Optional: 1 Tbsp. chopped parsley

Instructions:

1. Place the cranberry sauce in a bowl and microwave at 45 second intervals until just melted.
2. Whisk in the chili sauce, orange juice and brown sugar; stir until mostly smooth.
3. Place the meatballs in a slow cooker and pour the sauce over them.
4. Cook for 4 hours on LOW then serve, topped with parsley if desired.



Festive Finger Foods

Crockpot Buffalo Ranch Meatballs

Recipe from The Frugal Girls

Prep time: 5 mins.

Cook time: 2 hours

Serves: 10

Ingredients:

- 1/2 bag (26 oz.) #9142—Rosina Italian Style Meatballs
- 1 bottle Frank's Red Hot Wings Buffalo Sauce (12 oz.)
- 3 Tbsp. #1032—Rosie's Ranch Buttermilk Salad Dressing Mix



Instructions:

1. Combine Frank's Red Hot Wings Buffalo Sauce and dry Ranch Dressing, then stir well.
2. Add frozen Meatballs to crockpot, cover with sauce mixture, then place lid on crockpot.
3. Heat on HIGH for 2 hours or LOW for 4 hours, stirring occasionally. Let simmer on 'LOW' or 'WARM' setting once done. ENJOY!

Cheesy Shrimp Appetizer

Recipe from Noel Putnam

Ingredients:

- #8977—French Sourdough Baguettes, thawed
- Chive & Onion Cream Cheese Spread
- Green Onions, chopped
- #2806—Black Tiger Shrimp, cooked and diced (can also halve or use whole)
- Shredded Mozzarella Cheese
- Shredded Parmesan Cheese
- Smoked Paprika (optional)



1. Cut baguette in half, spread cream cheese on each half.
2. Place the shrimp evenly on each half, then sprinkle with chopped green onions.
3. Cover generously with mozzarella cheese and parmesan cheese and sprinkle the paprika over the top (optional).
4. Grill or broil in oven until cheeses are melted. Cut into portions and serve.