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
- 13/4 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

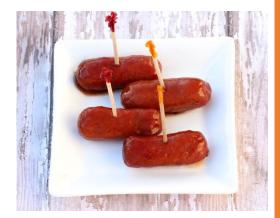
Recipe from DIY Thrill (http://diythrill.com) Prep time: 5 mins. Cook time: 2 hours Serves: 4

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.

