

LOLO'S FAVORITES:
Appetizers Made Easy



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Introduction

Celebrating and entertaining has been part of my life since I was tiny. My mom was a Pinterest mom before Pinterest was even invented. Every birthday was special and had a theme. Every holiday had a special tradition. You want a Hawaiian party-done. Backwards, Punk, 50s, Clue, Academy Awards. Done, done and done. It made me feel so special and created the most wonderful memories for my friends and me.

As I got older, I continued that special feeling by throwing parties for my friends. Football parties, girl's nights, Christmas parties, cakes for birthdays, snack mixes for road trips. This is how I show my love. Nothing fills my heart more than to see someone enjoying something that I made or one of my recipes they made themselves.

Now you can create this special feeling for your friends and family with my favorite appetizer recipes. These have been around my family forever! I hope you love them as much as we do. Get ready...you will be asked for the recipes.

Laura



ITALIAN STUFFED MUSHROOMS

Ingredients

- 12 large fresh mushrooms
- 2 Tablespoons butter
- 1 medium onion, finely chopped
- 1/2 cup diced pepperoni
- 1/4 cup green pepper, finely chopped
- 1/2 teaspoon minced garlic
- 1/2 cup crushed Club crackers (buttery crackers)
- 3 Tablespoons grated Parmesan cheese
- 1 Tablespoon chopped parsley
- 1/2 teaspoon deasoned salt
- 1/4 teaspoon dried oregano
- 1/3 cup chicken broth

1. Preheat oven to 325 degrees. Brush off mushrooms and remove stems. Finely chop stems and set aside.
2. Melt butter in a medium pan over medium heat. Add onion, pepperoni, green pepper, garlic and chopped mushroom stems. Cook until tender but not browned.
3. Add cracker crumbs, parmesan cheese, parsley, seasoned salt, oregano and pepper. Mix well. Stir in chicken broth.
4. Spoon stuffing into the mushroom caps. Place in a shallow baking pan with 1/4 inch of water to cover the bottom of the pan.
5. Bake in the oven for 25 minutes. Remove, cool a few minutes and serve.



QUESO FUNDIDO

Ingredients

- 8 ounces chorizo or regular sausage
- 1 green pepper, chopped
- 1 yellow pepper, chopped
- 1 medium onion, chopped
- 16 ounces monterey jack, grated/shredded
- 8 ounces white cheddar, grated, shredded
- chili powder
- 2 roma tomatoes, diced
- cilantro
- tortilla chips or veggies for dipping

1. Preheat oven to 400 degrees. In a cast iron pan or oven safe pan, cook the sausage until done all the way through. Remove from the pan and set aside.
2. In the same pan, cook the green pepper, yellow pepper and onion until soft and slightly charred. Remove from the pan and set aside. Turn off the heat.
3. Take 1/3 of the shredded cheese and add to the bottom of the same pan. Top with 1/3 of the veggies and the sausage. Repeat with another layer of cheese, veggies and sausage and then a 3rd layer to finish.
4. Sprinkle with chili powder over the top. Then place in the oven for about 4-5 minutes until totally melted. Remove from the oven and serve with tortilla chips and veggies. Enjoy!



BOURSIN DIP

Ingredients

- 3 packages (8 oz) cream cheese, full fat and room temperature
- 1/2 cup (1 stick) butter, room temperature
- 1 package Hidden Valley Ranch powder dip
- 1/4 cup parmesan cheese
- pepper and butter for garnish
- Pretzels for dipping

1. In a medium to large bowl, place the cream cheese and butter. Mix on low to medium speed until thoroughly mixed.
2. Add ranch powder and parmesan cheese. Mix again until mixed all together.
3. In the bowl you will serve the dip in, take butter and spread a very thin layer all over the bowl. Shake pepper over the butter layer to coat the bowl. Scoop dip from mixing bowl into serving bowl. Refrigerate until serving. Eat with pretzels and I apologize in advance for how ADDICTING this dip is!



BAKED CHICKEN TAQUITOS

Ingredients

- 2 cups shredded chicken (I use Rotisserie)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground chili powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 2 teaspoons lime juice
- 1 cup shredded cheddar or Mexican blend cheese
- 20 flour tortillas

1. Preheat oven to 425 degrees. Spray a large baking sheet with nonstick cooking spray.
2. In a medium bowl, combine the chicken, cumin, chili powder, salt, garlic powder, paprika, lime juice and shredded cheese. Mix all around until the chicken is fully coated.
3. Take two paper towels and wet them, then wrap the tortillas with the paper towels. Heat in the microwave for about 30 seconds. You just want them warm enough so they are easier to roll.
4. Place a large Tablespoon full scoop of chicken mixture on each tortilla. Roll up tortilla and place seam side down on the baking sheet.
5. Continue with all tortillas. Once finished rolling, spray the tops of the tortillas with non stick spray.
6. Bake for 12-15 minutes until golden on the top. Remove and let cool slightly before serving. Serve with your favorite toppings- sour cream, salsa, guacamole, tomatoes, lettuce, queso fresco.



DEVEILED EGGS

Ingredients

- 8 hard boiled eggs (see note below how to make them in the instant pot- my favorite way)
- 6-8 Tablespoons mayonaise
- 1/2-1 teaspoon Morton Season All
- Paprika to garnish

1. Remove shell and then cut the egg in half length wise. Remove yolk from the middle and place in a medium size bowl. Set whites aside.
2. Using a spoon, smash up the yolk until crumbly. Add mayo one Table spoon at a time, stirring after each until you reach the desired consistency.
3. Add 1/2 teaspoon on Morton Season All, stir again and taste. Add the remaining 1/2 teaspoon and stir again if needed. Careful not to add too much. Stir until all combined.
4. Spoon the yolk mixture into the whites and repeat until all are filled. Sprinkle paprika over top of the eggs if desired.

****Note-** To make hard boiled eggs in an Instant Pot place the trivot at the bottom of the pot. Place 10 eggs on top of the trivot. Add 1 cup water to the pot. Set to pressure cook for 9 minutes. Once done, so the quick release and then transfer hot eggs to a bowl or sinkful of cold water.



SALSA CREAM CHEESE DIP

Ingredients

- 1 block (8 ounces) cream cheese
- 1 jar chunky salsa

1. In a medium size microwave safe bowl, place the cream cheese and jar of salsa.
2. Cover and heat in the microwave for 1 minute increments, stirring after each time.
3. Once melted, serve warm with tortilla chips.



CRUNCHY TACO CUPS

Ingredients

- 1 pound ground beef, browned and drained
- 3 Tablespoons taco seasoning (premade or recipe below)
- 1 (10 oz) can Rotel with green chiles
- 1 1/2 cups Mexican blend cheese
- 24 wonton wrappers

Taco Seasoning

- 1 tablespoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon black pepper



Taco Seasoning

1. Add all ingredients into a small bowl or jar. Mix until combined. Store in an air tight container. This will make more than you need for this recipe.

Taco Cups

1. Preheat oven to 375 degrees. Spray a muffin tin with nonstick cooking spray.
2. Brown beef and drain then place in a medium size bowl. To the beef, add taco seasoning and Rotel. Stir until combined.
3. For the wontons, you will want to wet the 4 edge of each wonton square. I have a small bowl of water, wet my finger and drag along each edge. This lessens the chnce of buring.
4. Place one wonton square in each cup of the muffin tin. Spoon a large Tablespoon of the beef mixture into the wonton cup. Sprinkle with shredded cheese.
5. Place another prepared wonton square over the beef/cheese layer then repeat with another layer of beef and sprinkle with cheese.
6. Bake for 10-12 minutes until edges are golden and cheese is melted.

CHICKEN ENCHILADA ROLL UPS

Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1 1/2 cups Mexican blend shredded cheese
- 2 Tablespoons taco seasoning
- 2 cups shredded chicken (I use Rotisserie)
- 1 (10 ounce) can Rotel, drained
- 1 teaspoon garlic, minced
- 4 green onions, sliced
- 1/2 cup chopped cilantro
- 8 burrito sized tortillas

1. In a large bowl, combine all the ingredients until mixed well.
2. Spread 1/2 cup of the cream cheese mixture over the entire surface of the tortilla. Roll up tortilla tightly. Repeat with the rest of tortillas.
3. Refrigerate tortillas until firm, about 30 minutes.
4. Slice each tortilla into 1/2 inch slices and serve.



INDIVIDUAL SEVEN LAYER DIP CUPS

Ingredients

- 1 pound ground beef
- 2 Tablespoons taco seasoning
- 1 cup guacamole
- 1 (8 ounce) container sour cream
- 1 cup chunky salsa or pico de gallo
- 1 cup Mexican blend shredded cheese
- 2 Roma tomatoes, diced
- 1/2 bunch green onions, sliced
- 1 (2.25 ounce) can sliced olives, drained
- 8 plastic glasses or mason jars
- tortilla chips



1. In a medium pan, brown ground beef and drain. Add refried beans and taco seasoning and mix until all combined.
2. Start layering:
 - layer 1- ground beef/refried beans mix
 - layer 2- sour cream
 - layer 3- guacamole
 - layer 4- salsa or pico de gallo
 - layer 5- shredded cheese
 - layer 6- tomatoes
 - layer 7- green onions and olives
3. Make each layer as thick as you wish. Keep in the fridge before serving. Serve with tortilla chips.

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PUFFY TACOS

Ingredients

- 1 pound ground beef
- 2 Tablespoons taco seasoning
- 1 (10 ounce) can Rotel, drained
- 2/3 cup water
- 2 cups shredded cheddar cheese
- 1 package puff pastry

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Set aside.
2. In a large skillet, cook ground beef until done and drain. Add taco seasoning, Rotel and water. Simmer for 5 minutes and set aside.
3. Unfold the puff pastry and cut sheet into 9 squares.
4. Spoon taco mixture into the center of the puff pastry square. Sprinkle cheddar cheese over top.
5. Fold two opposite corners of each square into the center and seal together.
6. Place each puff pastry onto the parchment lined baking sheet.
7. Bake 15-18 minutes until golden.
8. Cool slightly and then serve.



CHILI LIME SHRIMP TACO CUPS

Ingredients

- 1 pound raw, deveined shrimp
- 2 Tablespoons olive oil
- juice of one lime
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cumin
- 1 avocado, cut into chunks
- 1 Tablespoon taco seasoning
- 1 cup sour cream
- cilantro (optional)
- Scoops tortilla chips



1. In a medium size bowl, combine the olive oil, lime juice, salt, chili powder, black pepper, garlic powder, onion powder and cumin. Place shrimp in the bowl and mix so shrimp is covered. Marinate for 5-10 minutes
2. Once done marinating, prepare a large pan with a drizzle of olive oil on medium high heat. Place shrimp into pan (do not include marinade) and cook for about 2 minutes on each side. Once cooked, remove from heat.
3. Mix sour cream with taco seasoning. Drizzle avocado with lime juice and a pinch of salt.
4. Set out the Scoops tortilla chips (pick out the intact ones). Place a chunk of avocado, a dollop of sour cream and one shrimp in each Scoop. Garnish with cilantro if desired.

CHILE CON QUESO

Ingredients

- 1 pound package breakfast sausage
- 1 medium onion, diced
- 1 block (2 lbs) Velveeta cheese
- 1 can (10 ounce) Rotel
- 2 small cans chopped green chiles
- 1 jalapeno, diced (optional)
- Chips for serving

1. In a large pan, cook the sausage and onion. Break up sausage, then drain off some of the fat.
2. Chop the Velveeta block into cubes and add to the sausage/onions along with the Rotel and chiles. (don't drain)
3. Cook over low heat, stirring occasionally until all is melted together. Add jalapenos, if desired.
4. Serve with chips, enjoy!



SAUSAGE STARS

Ingredients

- 1 package wonton wrappers
 - 1 pack (1 lb) sausage
 - 1.5 cups monterey jack
 - 1.5 cups cheddar or colby jack
 - 1 teaspoon cayenne or red pepper
 - 1 cup ranch dressing
1. Preheat oven to 350 degrees. Spray a muffin tin with nonstick spray. Place wonton sheets into the cups to form a "star." Bake for 5 minutes.
 2. Repeat baking for a few minutes if the wonton wrappers need to be formed a little more into a sturdy shape.
 3. In a medium size pan, cook sausage and break apart. Add the cheese, ranch, cayenne. Mix until all combined.
 4. Move wonton stars to a baking sheet, then place a large spoonful of the sausage mixture into each wonton star cup.
 5. Bake in the oven again for about 7 minutes until cheese is all melted but the edges of the wonton are not burned.
 6. Let cool slightly and then serve!



PIZZA TREATS

Ingredients

- 1 pound hamburger
- 1 cup shredded cheddar cheese
- 1 small can of chopped olives
- 1 can (10.5 ounce) tomato soup
- 1/4 cup vegetable oil
- 1/2 teaspoon oregano
- 1/4 cup onion, chopped
- 3/4 teaspoon garlic salt
- mozzarella cheese
- Party size rye bread

1. Preheat oven to 350 degrees. Spray a baking sheet with nonstick spray and set aside.
2. In a large pan, brown the hamburger until done. Drain off grease.
3. In a large bowl, combine cooked hamburger, cheddar cheese, olives, tomato soup, oil, oregano, garlic salt and olives. Mix until combined.
4. Place the rye bread onto the baking sheet. Then place a large spoonful of the hamburger mixture onto each piece of the bread.
5. Sprinkle mozzarella cheese over top each piece of bread.
6. Bake for 5-7 minutes until cheese is all melted. Remove from the oven and let cool slightly before serving.



CHICKEN CREME PUFFS

Creme Puff

- 1/2 cup water
- 1/4 cup butter
- 1/2 cup flour
- 2 eggs
- 1/2 cup shredded swiss cheese

Filling

- 1 can (5 ounces) chunk style chicken, drained
- 1/2 cup finely chopped water chestnuts
- 1/2 cup buttermilk ranch salad dressing
- 1 jar (2.5 ounce) sliced mushrooms, drain and chopped



Creme Puff

1. Preheat oven to 400 degrees. In a medium saucepan over medium to high heat, bring water and butter to a boil. Add flour and stir vigorously. Cook and stir until dough forms a ball that doesn't separate. Remove from heat and let cool a few minutes.
2. Add 2 eggs one at a time, beating after each until dough is smooth Add shredded cheese and mix again.
3. On a greased baking sheet, drop a rounded teaspoon size ball of dough. Bake for 20 minutes or until tops are golden brown.

Filling

1. In a bowl, combine chicken, water chestnuts, ranch dressing and mushrooms.
2. Slice cooled creme puffs in half, then fill with the chicken mixture to make tiny sandwiches.

BACON WRAPPED DATES

Ingredients

- 1 package of bacon
- 1 package of dates
- toothpicks

1. Preheat oven to 400 degrees. Line a baking sheet with foil. Cut raw bacon slices in half. Then to assemble, wrap the half a slice of bacon around the date tightly. Poke the toothpick through to hold bacon in place.
2. Place on the baking sheet, not too crowded.
3. Bake at 400 degrees for about 20 minutes until bacon is cooked and a bit caramelized.
4. Remove from oven and let cool slightly then serve.



CHEESY HOT DOG ROLL UPS

Ingredients

- 1 can (8 ounces) crescent rolls
- 1 package (16) Lil' Smokies
- 8 slices mild cheddar cheese, cut into fourths
- 4 Tablespoons butter, melted
- 2 teaspoons dry ranch seasoning mix
- 3 Tablespoons grated parmesan cheese

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Set aside.
2. Roll out crescent roll dough and separate the triangles. Then cut each of those triangles in half.
3. Lay a square of cheese at the large end of each of the dough triangles. Top with the mini hot dog then roll up. Place on the baking sheet.
4. In a small bowl, mix the melted butter and ranch seasoning. Brush each roll with the butter mixture. Then sprinkle parmesan over top.
5. Bake for 14-16 minutes or until the dough is golden brown. Cool slightly then serve!



COCONUT SHRIMP

Ingredients

- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 large eggs, beaten
- 3/4 cup Panko bread crumbs
- 1 cup sweetened shredded coconut
- 1 pound large raw shrimp, peeled, deveined. Tails on.
- Vegetable or Coconut oil

1. You will need 3 medium size bowls. In the first bowl, mix the flour, salt and pepper. The second, beat the eggs. The third bowl will be the Panko and coconut.
2. First, dip the shrimp in the flour mixture, then dip and cover the shrimp with egg and finally dip and press into the panko/coconut mixture.
3. Next in a large pan, add just enough oil to cover the bottom and turn to medium heat. Cook the coconut shrimp in batches of 5-6 at a time. Cook on each side about 2 minutes or until golden brown.
4. Once cooked, place on a plate lined with paper towels. Serve with a sweet chili sauce.



MINI QUICHES

Ingredients

- 1 package crescent rolls
- 4 eggs
- 3/4 cup half and half
- Swiss Cheese
- 6-7 pieces of bacon, cooked and chopped
- 1/2 cup onion, chopped

1. Preheat oven to 350 degrees. Spray a mini muffin tin with nonstick spray.
2. Place a small square of the crescent roll dough in each cup and stretch the dough to fit and line the cup.
3. In a medium bowl, whisk the eggs, half and half, onions and a 1/2 cup Swiss cheese.
4. Sprinkle a bunch of bacon pieces and a bit of Swiss cheese on the bottom of each dough cup.
5. Then spoon the egg mixture on top of the bacon and swiss cheese. Fill to the top of the muffin cup.
6. Bake for 20 minutes or until tops are set.



HOMEMADE SALSA

Ingredients

- Roma Tomatoes, chopped
- Green onions, chopped
- Minced garlic, to taste
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- salt to taste
- chopped cilantro (optional)

1. Add all ingredients to a medium bowl. Taste test to add more salt or red wine vinegar to your liking.
2. Serve with chips.



ALMOST A MEAL DIP

Ingredients

- 1 can (16 ounces) refried beans
- 1 lb ground beef
- 2 cans (4 ounces each) chopped green chiles
- 2 cups Mexican Blend shredded cheese
- 1 large bottle taco sauce

1. Preheat oven to 400 degrees. Spray a 9x13 baking dish with nonstick spray.
2. In a large pan, brown the beef until cooked through. Drain grease. Add refried beans to the beef, mix together.
3. Spread the beef mixture on the bottom of the baking dish. Top with the green chiles
4. Then top with the taco sauce and shredded cheese.
5. Bake at 400 degrees for 20-25 minutes until bubbly.
6. Let cool slightly then serve with tortilla chips.



SPINACH DIP

Ingredients

- 1 container sour cream (16 ounce)
- 1 cup mayonnaise
- 1 can sliced water chestnuts (8 ounce), drained
- 1 packet Vegetable Recipe Mix (1.4 ounce) I use Knorr's
- 1 package frozen chopped spinach, thawed and water squeezed out
- King's Hawaiian Bread

1. In a large bowl, combine the sour cream, mayonnaise, water chestnuts and vegetable mix.
2. Add in spinach and mix all together. Cover and refrigerate for at least 2 hours.
3. Tear up a King's Hawaiian loaf and serve with the dip. Even better, get the round loaf, scoop out the middle and use it as a serving bowl.



SHRIMP PASTRIES

Ingredients

- 24 uncooked medium shrimp, tails off
- 1 8-ounce can Crescent Rolls
- 2 Tablespoons butter
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon dried majoram leaves



1. Heat oven to 375 degrees. Peel and devein shrimp, rinse and pat dry.
2. Separate dough into 8 triangles. Cut triangles lengthwise into 3 triangles.
3. Melt butter in small saucepan, then stir in thyme and majoram. Dip each shrimp into butter mixture. Place shrimp on the shortest side of each triangle, roll up starting at shortest side and rolling to opposite point.
4. Place point side down on an ungreased cookie sheet. Brush pastries with any remaining butter mixture.
5. Bake at 375 for 10-12 minutes or until shrimp are bright pink and pastries are golden brown.