

## Crab & Lemon/Butter Pinwheels

Makes 12 servings

### Ingredients

- 1 pack – 12” Tortillas
- 3 bricks cream cheese
- 1 bunch fresh dill
- 2 fresh lemons
- (plain)
- ¼ cup butter
- 1 head cabbage
- S & P
- 3 cans crab meat

### Directions

1. Roll your lemons very well and zest them into a bowl. Then cut them in half and squeeze all the juice from the 4 halves into the bowl, removing any seeds.
2. Cut your cream cheese bricks into small pieces and add to lemon juice and zest.
3. After removing the large stems, FINELY chop the entire bunch of dill and add to bowl.
4. Take about 1/3 of your head of cabbage and thick grate it. Once you have your pile of cabbage, squeeze it to remove most of the excess moisture. Get as much out as you can. Add this to the bowl once squeezed dry.
5. HALF melt your butter (just soften) and add to the bowl.
6. Using a hand blender, beat on low speed until whipped.
7. Open cans of crab meat and remove all excess liquid by squeezing handfuls. Then add this to the bowl and stir WITH A SPOON.
8. Season with salt and pepper.
9. Lay out your tortillas and cover them in the mixture you have created until it is gone. Spread only a thin layer on each and go right to the edges. Make sure you don't end up with a tortilla only half spread. If that happens add the spread to another one you already did rather than have one with not enough spread.
10. Once finished spreading, roll the tortillas starting at one end and keeping it tucked tightly as you roll it all the way up and kind of squish it together.
11. Put into the fridge for approximately 30 minutes until cream cheese is hard again.
12. Remove from fridge and slice into small slices with a knife.

## Buffalo Chicken Dip

Makes 12 servings

### Ingredients

- 2 bricks cream cheese
- Nacho/Pita Chips
- 2 tubs sour cream
- 2 ½ cups Franks hot sauce
- 2 tbsp garlic powder
- ½ red onion
- 1 red pepper
- 8 chicken breasts
- 1 bag of Monterey Jack cheese

### Directions

1. Preheat your oven to 350 degrees. Spray a baking sheet with PAM, season your chicken with salt and pepper and spread out on sheet pan to cook for about 30 minutes.
2. Chop your red pepper into fine pieces.
3. Mix together all other ingredients other than chips.
4. When the chicken is finished cooking, let cool enough that you can handle it and chop into SMALL un-uniformed pieces.
5. Mix chicken into your other bowl of combined ingredients.
6. Put into a baking dish and sprinkle the top with cheese.
7. Bake in the oven for approximately 30 minutes. Once all cream mixture is hot and is bubbling/browning on the edges.
8. Remove from oven and let sit for about 15 minutes. Then enjoy with Chips!



## Hashbrown Muffin

Makes 12 servings

### Ingredients

- 3 lbs frozen hashbrowns
- 2 tsp cayenne pepper
- 3 cups grated cheddar cheese
- 1 dozen eggs
- 3 tsp kosher salt
- ½ cup half & half
- 2 tsp pepper
- ½ cup bacon bits
- 1 tbsp paprika
- 1 bunch fresh chives

### Directions

1. Preheat your oven to 450 degrees. Spray your muffin tins with lots of PAM.
2. Using a large bowl, combine the hash browns, half the amount of cheese, S & P, paprika and cayenne.
3. Press into the bottom of tins and up the sides then bake in the oven for approximately 20 minutes.
4. Remove from oven and lower to 350 degrees.
5. While your hashbrowns are cooking, in a bowl, mix together the rest of the cheese, all the eggs, half & half and bacon. Use a whisk.
6. Once hashbrowns are removed from oven, pour the new mixture on top of each baked hashbrown cup.
7. Place back into the oven for about 15 minutes. Check at 13 minutes though.
8. Remove from oven once browned. Let sit for about 5 minutes before remove from pans.
9. Top with chopped chives.



## Broccoli Salad

Makes 12 servings

### Ingredients

- 5 heads of broccoli
- 2 cups mayo
- 5 carrots, peeled and shredded
- 2 tbsp honey
- 1 red pepper
- 1 cup sunflower seeds
- 1 yellow pepper
- 1/3 cup olive oil
- 1 red onion
- 2 tbsp poppyseeds
- 2 cups golden raisins
- 1 fresh orange
- 1/4 cup apple cider vinegar
- S & P
- 1 tbsp Dijon mustard

### Directions

1. In a small bowl, combine together apple cider vinegar, mayo, honey, mustard, poppyseeds and zest w/ juice from your orange.
2. Using a hand mixer on low, blend these ingredients and slowly add the oil AS you are blending. It should slowly thicken a little bit. Set aside once blended.
3. Chop your broccoli into SMALL bite-sized pieces.
4. Peel your carrots and shred them. Put in a bowl with the broccoli
5. Finely chop your peppers and onion. Also add this to the bowl.
6. Add raisins and seeds. Mix all these dry ingredients together and then add dressing and mix well.

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| <input type="checkbox"/> 1 pack 12" plain tortillas (the ones for wraps) | <input type="checkbox"/> 2 packs pita bread          | <input type="checkbox"/> 1 container chicken breast (approx. 8) |
| <input type="checkbox"/> 5 bricks plain cream cheese                     | <input type="checkbox"/> 1 head cabbage              | <input type="checkbox"/> 1 bag Monterey jack cheese – shredded  |
| <input type="checkbox"/> 2 tubs sour cream                               | <input type="checkbox"/> 2 red peppers               | <input type="checkbox"/> 1 bag sharp cheddar cheese – shredded  |
| <input type="checkbox"/> 1 small carton half & half                      | <input type="checkbox"/> 1 yellow pepper             | <input type="checkbox"/> 3 bags frozen diced hashbrowns         |
| <input type="checkbox"/> 1 bunch fresh chives                            | <input type="checkbox"/> 5 heads broccoli            | <input type="checkbox"/> 1 dozen eggs                           |
| <input type="checkbox"/> 1 bunch fresh dill                              | <input type="checkbox"/> 1 jar mayo                  | <input type="checkbox"/> 5 carrots                              |
| <input type="checkbox"/> 2 lemons  | <input type="checkbox"/> 1 small apple cider vinegar | <input type="checkbox"/> 1 bag bacon bits                       |
| <input type="checkbox"/> 1 orange  | <input type="checkbox"/> 1 small jar honey           | <input type="checkbox"/> 1 small bag paprika                    |
| <input type="checkbox"/> 3 cans crab meat                                | <input type="checkbox"/> 1 small bag poppyseeds      |   |
| <input type="checkbox"/> 1 lb of butter                                  | <input type="checkbox"/> 1 small bag sunflower seeds |   |
| <input type="checkbox"/> 2 large family size bags tostitos chips         | <input type="checkbox"/> 1 small bag golden raisins  |   |