

# Home on the Range

## FOOTBALL Fiestas!

Let's face it. Even though the finale of the football season is the perfect excuse to throw a party, it's the food that's often the best part of watching the big game.

Today's collection of recipes include those favorites sent in by readers and also some from Behold the Power of Cheese.

Remember, no matter whose team wins or loses — it's what you serve at halftime that guests will remember. So, fluff up the sofa cushions, stir up the chili, and get ready for kickoff!

### CREAMY SALSA DIP

8-ounces cream cheese, softened

1 cup salsa, any variety

Mix together cream cheese and salsa until well blended. Refrigerate. Serve with crackers, tortilla chips or cut up vegetables.

Melinda Wolfe  
Pa. Dairy Princess

### ENCHILADA DIP

2 1-pound cans diced tomatoes, drained

2 4-ounce cans green chilies, chopped, drained

½ pound Velveeta cheese, cubed

½ pound cheddar cheese, cubed

1 tablespoon chili powder

½ teaspoon garlic salt

Spread cheese in bottom of casserole. Place chilies on top. Stir seasoning into tomatoes and pour over chilies. Do not stir.

Bake at 350 degrees for 30 minutes. Stir and serve with tortilla chips.

Debbie Reynolds  
Wrightsville

### SPICY CHICKEN WINGS

In a saucepan, combine:

½ cup corn syrup

½ cup ketchup

¼ cup vinegar

¼ cup Worcestershire sauce

¼ cup Dijon mustard

1 small chopped onion

1 tablespoon minced garlic

1 tablespoon chili powder

Bring mixture to a boil, reduce heat and simmer uncovered 15 minutes. Meanwhile, cut 16 chicken wings into three sections. Save tips for soup stock. Place remaining sections in a well-greased 15x10x1-inch baking pan. Bake at 375 degrees for 30 minutes, turning once, basting once. Bake 15 minutes longer, turn, baste, and bake 10-15 minutes more. Serve with additional sauce.

Katherine Wagner  
Mount Joy

### SUPERBOWL SANDWICH

Mix together:

1 pound chipped ham

½ cup chili sauce

4 hard-boiled eggs, chopped

½ cup mayonnaise

¼ cup Velveeta cheese, cut into small pieces

1 small onion, chopped fine

Fill eight hot dog buns. Wrap in foil and heat in 350 degree oven 20 minutes.

Katherine Wagner  
Mount Joy

### SAUSAGE BALLS IN APPLEBUTTER

1 large jar applebutter



1 pound loose sausage  
Make marble-size balls with sausage. Saute in skillet until cooked. Drain. Pour apple butter over balls and heat. Keep warm in chafing dish to serve.

Katherine Wagner  
Mount Joy

### CRAB DIP

7-ounce can crab meat

8-ounce package cream cheese, softened

2 tablespoons chopped green onion

Dash Worcestershire sauce

Paprika

Mix cream cheese and Worcestershire sauce in bowl. Stir in crab meat and onions. Spread into lightly greased pie dish. Sprinkle with paprika. Bake 15 minutes at 350 degrees. Serve with crackers.

Jill Hoover  
Lancaster Co.  
Alternate Dairy Princess

### GREEN OLIVE CAESAR DIP

5-ounces parmesan shredded cheese, divided

¼ cup cilantro, chopped, reserve small amount for garnish

2 cups mayonnaise

1 cup pitted green salad olives with pimento

¼ cup fresh lemon juice

2 teaspoons Worcestershire sauce

¼ teaspoon black pepper

½ teaspoon sugar

Place 4 ounces cheese and remaining ingredients in a food



processor or blender. Process with 4 to 6 on/off pulses — just enough to mix everything together and coarsely chop olives.

Spoon into a serving bowl and top with reserved cheese and cilantro.

Serve with tortilla chips and a fresh vegetable tray of cut jicama, cucumbers, radishes, inner leaves of romaine lettuce, and red bell pepper slices.

### SPICY BLACK BEAN AND SAUSAGE CHILI

1 tablespoon vegetable oil

1 large onion, chopped

1 medium green bell pepper, seeded, diced

1 pound cooked sausage, thinly sliced

16-ounce jar salsa

2 cans (15-ounces each) black beans, drained

2 (14-ounce) cans diced tomatoes, undrained

½ teaspoon crumbled oregano

8-ounces shredded cheese

Optional toppings: chopped fresh cilantro, green onions, sour cream, crumbled corn tortilla chips

Pour oil into large deep pan and warm over medium heat. Add onion and cook until slightly tender and translucent, about 3-4 minutes. Stir in green pepper cook one minute. Stir in sausage, salsa, beans, tomatoes, and oregano.

Simmer over medium-low heat, stirring often for about 30 minutes. Serve in warm bowls.

### SAUSAGE CHEESE BALLS

3 cups Bisquick

1 pound uncooked bulk pork sausage

4 cups shredded cheddar cheese

½ cup grated parmesan cheese

½ cup milk

½ teaspoon dried rosemary leaves

½ teaspoon parsley flakes

Heat oven to 350 degrees. Grease jelly roll pan. Stir together ingredients. Shape mixture into 1-inch balls. Place in pan.

Bake 20-25 minutes or until brown. Immediately remove from pan. Serve warm with sauce for dipping. About 7½ dozen appetizers.

Marsha Curry  
Clearfield Co. Dairy Princess

### STRING CHEESE STICKS WITH DIPPING SAUCE

2¼ cups Bisquick

⅔ cup milk

8-ounce package string cheese

¼ cup butter, melted

1 teaspoon garlic powder

1 can pizza sauce, heated

Heat oven to 450 degrees. Line cookie sheet with aluminum foil. Stir Bisquick and milk until soft dough forms, beat 30 seconds. Turn dough onto surface generously dusted with Bisquick; gently roll in Bisquick to coat. Shape into ball; knead 10 times.

Roll or pat dough into 12x8-inch rectangle. Cut into eight 6x2-inch rectangles. Roll each rectangle around one piece of cheese. Pinch edge into roll to seal; seal ends. Roll on surface to completely enclose cheese sticks. (Turn to Page B15)

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For more ideas on how to deliciously enhance dozens of different dishes with cheese, check out <http://www.sarpena.com>

remaining ingredients in a food