

HOSPITALITY RECIPES

APPETIZERS

SPINACH ARTICHOKE DIP

ingredients:

- 1 cup mayonnaise
- 1 cup grated parmesan cheese
- 2 cans artichoke hearts, drained and coarsely chopped
- 1 bag fresh baby spinach (about 6 oz), chopped
- 1 bag pita chips or tortilla chips

preheat oven to 350. combine mayonnaise and parmesan cheese. stir in artichokes and spinach. spoon into 9x13 baking dish. cover with foil and bake about 20 minutes or until slightly bubbly. enjoy with the chips.

Emily

A group of ladies (most from our church) started a blog about two years ago with tried and true recipes - www.easymealsformoms.com . Here's a few of the recipes from the blog that are good for group gatherings, etc.

PARTY PUNCH

This punch is wonderful for any special occasion.

- 1 cup sugar
- 2 cups boiling water
- 1 (12oz) can of lemonade
- 1 (46 oz) can pineapple juice
- 1/2 gallon cranberry juice
- 1 2-liter ginger ale

Dissolve sugar in boiling water. Add all ingredients and stir. The recipe makes a bright red punch.

"IN A CRUNCH" CORN DIP

This is a great recipe for a group gathering. Not the healthiest of dishes, but great nonetheless.

2 (11 oz) cans mexicorn, drained
1 (4 1/2 oz) cans chopped green chilies, drained well
2 cups shredded Monterey Jack Cheese
3/4 cups shredded Parmesan cheese
1 cup mayonnaise

Preheat oven to 350 degrees. Combine all ingredients in a large bowl and mix together. Pour into a baking dish and bake for 30-40 minutes until lightly browned.

BEAN SALSA

This is a great recipe for a group gathering. Serve with tortilla chips.

2 15 oz cans black beans - rinsed and drained
1 15 oz can corn - drained
2-4 large tomatoes - chopped (Can use canned diced tomatoes)
1 purple onion - chopped
3-4 tablespoons lime juice
2 tablespoons olive oil
1 tsp. salt
1/2 tsp peppper

Mix all together in a large bowl and serve with tortilla chips.

SPINACH ARTICHOKE DIP

1-(10 ounce) box frozen chopped spinach - thawed
1-(6 ounce) package artichoke hearts drained and chopped
1-(8 ounce)package softened light cream cheese
1 1/2 cups shredded mozzarella cheese
1/8 teaspoon garlic powder
1/8-1/4 teaspoon ground pepper
1 teaspoon lemon juice (about half a lemon)
1/4 cup grated Parmesan cheese
1/4 cup mozzarella cheese

1. Thaw a box of frozen spinach. Drain (real important to drain all the juice. I put in in a strainer and try to get all the water out by squeezing it near the holes)

2. Preheat oven to 350

3. In a medium bowl, combine spinach, chopped artichoke hearts, and a little of its juice, 1/4 to 1/2 cup Parmesan cheese, 1 1/2 cups mozzarella cheese, 1 (8 ounce) package of light cream cheese that has been softened, pepper, garlic powder, and lemon juice.

4. Mix well, and spoon mixture into a 1 quart baking dish. Top with remaining 1/4 cup Parmesan cheese and 1/4 cup Mozzarella cheese

5. Bake for 30-40 minutes or until hot, bubbly, and browned a little on top. Serve with tortilla chips.

Suzanne

PARTY DIP

I'm all about quick and easy recipes. This dip was made by a friend once at a party and was the first thing gone on the food table! People always "ooh and ahh" over this one asking for the recipe. It sounds off putting with the mayo, but trust me on this one. It's so easy and unbelievably good:

1 cup grated Parmesan cheese

1 cup mayonnaise

1 can artichoke hearts

Combine cheese and mayo. Drain artichoke hearts and chop coarsely. Mix together and put in baking dish. Bake at 350 F until bubbly. Serve with crackers or baked pita chips. Enjoy!!

Amanda

MAIN DISHES

SWISS CHEESE CHICKEN

My mom ALWAYS serves this dish when people come over. Now that I'm a wife and mom, I see why. It's easy and a great crowd pleaser. We love to serve it with rice, green beans, corn, and rolls.

4 skinless, boneless chicken breasts

Pepper

4-6 Slices Swiss Cheese

1 can cream of chicken soup

1/2 c. milk

2 c. Pepperidge Farm Stuffing

Spray butter or a few pats of butter

Preheat oven to 350 degrees. Cut chicken in half, apply pepper, and place in casserole dish. Top with cheese slices. In a separate bowl, mix soup and milk. Pour over chicken. Sprinkle stuffing on top and add a few sprays or dots of butter on top. Cover with foil and bake for 45 mins. Remove foil and bake for 5 minutes more.

Shaunta'

BAKED GARLIC PARMESAN CHICKEN

PREP TIME 15 Min

COOK TIME 30 Min

READY IN 45 Min

INGREDIENTS

2 tablespoons olive oil

1 clove garlic, minced

1 cup dry bread crumbs (or crushed pepperidge farm herb stuffing)

2/3 cup grated Parmesan cheese

1 teaspoon dried basil leaves

1/4 teaspoon ground black pepper

6 skinless, boneless chicken breast halves

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, blend the olive oil and garlic. In a separate bowl, mix the bread crumbs, Parmesan cheese, basil, and pepper. Dip each chicken breast in the oil mixture, then in the bread crumb mixture. Arrange the coated chicken breasts in the prepared baking dish, and top with any remaining bread crumb mixture.

Bake 60 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

HOLIDAY CHICKEN SALAD

INGREDIENTS

4 cups cubed, cooked chicken meat

1 cup mayonnaise

1 teaspoon paprika

1 1/2 cups dried cranberries

1 cup chopped celery

2 green onions, chopped

1/2 cup minced green bell pepper

1 cup chopped pecans

1 teaspoon seasoning salt

ground black pepper to taste

DIRECTIONS

In a medium bowl, mix together mayonnaise with paprika and seasoned salt. Blend in dried cranberries, celery, bell pepper, onion, and nuts. Add chopped chicken, and mix well. Season with black pepper to taste. Chill 1 hour. (I like to throw the chicken on my george foreman!)

PASTA PRIMAVERA WITH ITALIAN SAUSAGE

INGREDIENTS

1 (16 ounce) package uncooked farfalle pasta
1 pound ground sweet or mild Italian sausage
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped
2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese (optional)

DIRECTIONS

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain.

Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic and onion, and cook until tender. Mix in zucchini, squash, tomatoes, bell pepper and basil. Dissolve bouillon in the mixture. Season with red pepper. Stir in remaining oil. Continue cooking 10 minutes.

Mix pasta, sausage and cheese into skillet. Continue cooking 5 minutes, or until heated through.

Jackie

CHICKEN BREASTS WITH SWEET RED PEPPER SAUCE

(also known by my family as "Yummy Chicken")

I love to cook and try new recipes, but often if we had "repeat guests", I'd forget what I served them the first time! To solve that problem, I decided that when guests come over the first time, we almost always serve the same recipe--my children call it "Yummy Chicken".

Ingredients

8 fresh boneless, skinless chicken breasts
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon paprika
2 cups all-purpose flour
4 eggs
1 cup milk
2 cups Italian style bread crumbs
2 tablespoon olive oil
2 tablespoon butter
1 14-oz. jar roasted red bell peppers, drained and roughly chopped
2 cloves garlic, crushed
4 tablespoons half-and-half
2 teaspoons crushed dried basil
1 28 oz. can Italian-styled diced tomatoes (contains basil, oregano, garlic)

Pound the chicken to 1/4-inch thick between two pieces of plastic wrap (or save some time and get the butcher to cut it into cutlets for you at the market). Season with the salt, pepper and paprika.

In a medium bowl, whisk together the eggs and milk.

Coat the chicken breasts with flour, dip into the egg mixture, then roll in bread crumbs to coat.

Heat 1 tablespoon olive oil and 1 tablespoon butter in a large 12-inch skillet over medium-high heat.

Sauté the chicken until golden and cooked through, about 3 minutes per side. Wipe pan clean after the first batch to avoid burning (or use 2 skillets). Remove from pan and hold warm. Repeat with second batch. (Or, you can brown the chicken on the stove, and place on a baking sheet in a 400 degree oven to finish cooking.)

Combine roasted bell pepper, garlic, half & half and basil in a blender or food processor. Puree until smooth.

Pour the sauce and tomatoes into a saucepan and simmer, stirring, for 3 minutes. Spoon the sauce over the chicken and serve immediately.

Great with orzo or other small pasta.

Kristie

SUPER EASY CROCK POT CHICKEN

I have a favorite dish I take to new moms. It is quite budget friendly and will last the mom for several meals depending on the size of the chicken. I call it my super easy crock pot chicken. I find a whole chicken on sale (I try for \$.89/lb) and try to use a coupon as well.

Recipe:

1 whole chicken, cleaned

1/2 can (or 1 cup) beverage such as Coke, Sprite, orange juice, beer
favorite spices

Place chicken in crock pot. Sprinkle with seasonings (I use poultry seasoning, crazy salt, onion powder, pepper, and occasionally dry mustard). Pour in liquid. Cook all day. Serve with a favorite side dish such as baked potatoes.

I made this for a new mom yesterday. With mashed potatoes, gravy, and peas, and it cost me \$5.50 total. She was so thankful. She is not a believer and has nobody bringing her meals. She told me today that she fed her fiance and 2 year old son and has enough chicken left to feed herself and son for a few lunches this week while her fiance is out of town.

Audra

GRILLED COUNTRY STYLE RIBS

Prep: 15min + Marinating

Cook: 30 Min. Yield: 6 Servings (very easy to double with a large crowd)

Ingredients:

1/2 c. water

1/2 c. soy sauce

2 T. lemon juice

2 T. canola oil

1 T. brown sugar

1 t. garlic powder

1 t. pepper

6 boneless-country-style pork ribs.

Directions: In a small bowl, combine all ingredients, except ribs. Pour combination over ribs and allow them to marinate in the fridge for 8 hours or overnight. Before grilling, remove ribs from marinade. Keep leftover marinade to brush over ribs while grilling. Grill ribs, over medium heat 8-10min or until done, turning occasionally and brushing with reserved marinade. Enjoy!

Serve with Grilled Squash and Zucchini and Fabulous Fruit Salad (see side dishes)

Sarah

OLD FASHIONED CHICKEN

Take one chicken, using the right size to feed the number of people your expecting (last time I made this I used 2 small chickens that weighed about 1kg each, I feed 5 adults and 2 kids, plus I froze enough flesh to make chicken enchiladas, this recipe seems to make the chicken go further than you might expect)

Put your chicken in a crock pot, add about 1 cup water, 1 tablespoon soy sauce, and 2 whole cloves of garlic. Lay a rasher of bacon across the top of the chicken. Turn the crock pot on to low and cook until the flesh is coming off the chicken.

Cool the chicken, I usually leave it overnight. Remove the chicken flesh from the bones (this is messy! use disposable gloves!)Put the flesh in the bottom of a casserole. Cut up the bacon and sprinkle on top. Chop an onion and mushrooms and fry in a little butter, place on top of the chicken.

Put the liquid from the crock pot into a pot and heat on the stove and thicken with a little corn flour mixed with water. (Don't make the gravy too thick as it will thicken more when reheated)Pour the gravy over the chicken.

Lastly crumb 4 slices of day old bread, melt 2 tablespoons of butter in the pan then mix the breadcrumbs into the melted butter and spread on top of the chicken mixture.

At this point you can freeze the chicken or refrigerate it for 48 hours.

Reheat for about 1/2 hour at 180 degrees Celsius (I think that's 350 in Fahrenheit)

The result something that tastes like roast chicken. I serve this with a large salad and those bread rolls :)

Liz

MOROCCAN CHICKEN TANGINE

As far as recipes go, the one that gets the most raves is "Moroccan Chicken Tagine". I bake pieces of chicken with large chunks of zucchini & onion, along with some salt & pepper, a little olive oil and 1-2 large lemons sliced up. This is easy to prepare, and comes out quite impressive. it's great served over rice, and even better served over cous cous. For the cous cous, I prepare it with chicken stock instead of water and add in... diced raw onions & red bell pepper, chopped mint & cilantro, toasted pine nuts and a handful of raisins. So yummy and good for you!

Bethany

BAKED TERIYAKI CHICKEN

I like this recipe for guests because, assuming you have chicken in the freezer, I always have all the other things on hand, which can't be said of most recipes. It goes well with brown rice, and I also like to have a strawberry-spinach-feta salad with it.

<http://allrecipes.com/Recipe/Baked-Teriyaki-Chicken/Detail.aspx>

1 tablespoon cornstarch
1 tablespoon cold water
1/2 cup white sugar
1/2 cup soy sauce
1/4 cup cider vinegar
1 clove garlic, minced
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
12 skinless chicken thighs

1. In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.

2. Preheat oven to 425 degrees F (220 degrees C).

3. Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.

4. Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.

Lindsey

CHICKEN POCKETS

Thes are so easy and can be prepared ahead of time. Guests rave about them, and they look like you put a lot of work into them. The bread crumbs on top hide any gaps and make it look "fancy."

Ingredients:

3 oz softened cream cheese
3 tbsp melted butter
2 c. cooked chicken, pulled apart or cut up
1/8 tsp salt
2 tbsp milk
1 tbsp onion, chopped (optional)
1/4 c. bread crumbs
1 pkg crescent rolls

Blend cream cheese, 2 tbsp melted butter, salt, and milk. Add chicken and onion. Divide crescent rolls into 4 rectangles, pressing seams together. Put chicken mixture on top of rolls

and fold sides around chicken. Brush with remaining butter. Sprinkle with bread crumbs. Bake at 350 degrees for 20 min or until rolls are slightly brown and done. Serves 4.

Holly

EASY BEEF STROGANOFF

1.5 to 2 lbs ground beef
1 Lg package egg noodles (approx 30 oz.)
1 Lg can cream of mushroom soup
1 1/2 cups sour cream (I prefer light)
1/2 pound sliced fresh mushrooms
garlic powder
pepper

Brown ground beef over medium heat.
Toss mushrooms in just before ground beef is done.
Boil large pot of water, add egg noodles, cook to package directions then drain and return to pot.
Drain meat. Return to pan.
Mix in cream of mushroom soup and sour cream.
Add garlic and pepper to taste.
Combine meat sauce and noodles.

Serve with tossed salad, and crusty bread. Serves 6-8 adults.

Family favorite, inexpensive, very easy and fast. This also freezes extremely well for a "freezer meal" to pull out for company. Will keep 4-5 months in the freezer if in a ziplock bag with as much air removed as possible.

Apryl

PIONEER WOMAN'S CHICKEN SPAGHETT

My go-to recipe right now is Pioneer Woman's Chicken Spaghetti. (I wish I could claim the recipe, but the next best thing is a link:

http://thepioneerwoman.com/cooking/2007/06/chicken_spaghet/)

It is super easy, I usually always have the ingredients, and it doubles (or triples) really well if you have a crowd. Match it up with a salad and some garlic bread and you have a super simple supper. It also freezes really well. I typically double it every time I make it and pop one in the freezer ... then I have a meal ready to take to someone or I can pull it out on a day that I'm pressed to get dinner ready. :)

Stephanie

SIDE DISHES

GRILLED SQUASH & ZUCCHINI

Ingredients:

Green zucchini for ever 2 guests (1/2 for each)

Yellow squash for every 2 guests (1/2 for each)

1/2 c. italian dressing

Directions: Cut zucchini and squash in 1/2 lengthwise. Place on grill on medium heat. Brush with Italian dressing while turning occasionally.

FABULOUS FRUIT SALAD

Ingredients:

1 med. honeydew, peeled, seeded and cubed

1 med. cantaloupe, peeled, seeded and cubed

2 c. cubed seedless watermelon

2 med. peaches, peeled and sliced

2 med. nectarines, sliced

1 c. red seedless grapes

1 c. halved fresh strawberries

1 can mandarin oranges

2 med. kiwifruit, peeled, halved and sliced

2 med. firm bananas, peeled and sliced

1 lg. granny smith apple, cubed

1 can frozen lemonade concentrate (12 oz), thawed

1 pkg. (3.4 oz) instant vanilla pudding mix

Directions: In large bowl combine the first nine ingredients. Cover and refig. at least 1 hour. Just before serving stir in the bananas and apples. Combine lemonade concentrate and pudding mix. Pour over fruit and toss to coat.

Thanks again! I look forward to the many upcoming blogs. May he richly bless you and may his face shine on you!

Sarah

BISCUIT KNOTS

Ingredients:

- * 1 tube (12 ounces) refrigerated buttermilk biscuits
- * 1/4 cup olive oil
- * 3 tablespoons grated Parmesan cheese
- * 1 teaspoon garlic powder
- * 1 teaspoon dried oregano
- * 1 teaspoon dried parsley flakes

Directions:

Cut each biscuit into thirds. Roll each piece into a 3-in. rope and tie into a knot; tuck ends under. Place 2 in. apart on a greased baking sheet. Bake at 400° for 8-10 minutes or until golden brown.

In a large bowl or ziplock bag, combine the remaining ingredients; add the warm knots and gently toss to coat. Yield: 2-1/2 dozen.

Melissa

DESSERTS

COFFEE-TOFFEE TRIFLE

(I adapted this a bit from a Betty Crocker recipe)

- 1 Chocolate cake mix
- Eggs, oil, water called for in the cake
- 4-6 TB (to taste) instant coffee granules, divided
- 1/4 c. warm water
- 1 3/4 c. cold milk
- 1 package instant French Vanilla pudding mix
- 1 carton whipped topping
- 1/2 bag (or more, if you like) Heath milk chocolate toffee bits (or just chop up 2 or 3 Heath bars)

Bake cake as directed, EXCEPT first dissolve 1/2 the coffee in the water before adding to cake.

Cool completely then cut into 1 in. cubes

Dissolve the remaining coffee in the 1/4 c. warm water.

Add milk to make 2 cups

Add pudding mix and blend w/ hand mixer or whisk 2-3 min.

Refrigerate at least 5 min. to set

Fold in whipped topping; refrigerate again until set.

In a trifle bowl (or large glass serving bowl), layer 1/2 the cake cubes, 1/2 the pudding mixture and 1/2 the toffee bits; Repeat layers (you may have some cake cubes leftover; I like to use them to make Mini Trifles for my family.)

Refrigerate over night (or a few hours before serving). Serves 10-12

Cherith

COBBLER

Here is a wonderful dessert recipe I got years ago from my friend, Jane - simple, quick and delicious!

1/2 cup butter
1 c. flour
2 tsp. baking power
1 c. sugar
3/4 c. milk
1 tsp. flavoring (optional - varies with fruit)
3-4 cups of berries or other fruit

Cooks in a pyrex glass bowl

melt the butter in the bowl - set aside
in separate bowl sift 1 c. flour and 2 tsp. baking powder
stir 1 c. sugar in - then add 3/4 c. milk
add flavoring (lemon with blueberries; vanilla and cinnamon with apples)
mix and then pour on top of butter (can be lump) **DON'T STIR!**
pour the fruit on top of the batter

again, don't mix - it all works itself out!!

375 degrees - 45-50 min.

Kathy

CHOCOLATE CHIP COOKIE BALL

From www.easymealsformoms.com

8 oz. cream cheese, softened
3/4 cup confectioner's sugar
1/2 cup butter, softened
1/4 teaspoon vanilla extract
2 tablespoons brown sugar

3/4 cup finely chopped pecans or walnuts
3/4 cup mini semisweet chocolate chips
Chocolate or honey graham crackers for dipping

Directions:

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioner's sugar, brown sugar, and vanilla. Gently stir in mini chocolate chips. Cover and chill in the refrigerator for 2 hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic and chill in the refrigerator for 1 hour.

Roll the cheese ball in finely chopped nuts before serving. Serve with your favorite flavor of graham crackers for dipping. (I use the graham cracker sticks).

Suzanne

FRUIT COBBLER

I think one of the easiest and most delicious desserts to make is a cobbler. And keeping the ingredients for this dessert on hand are easy for short notice company. You can use just about any fruit that you have on hand, (blackberries, strawberries, apples, blueberries) but a favorite here in the south, are peaches.

2 cans (15 oz) peaches (drained except for about 3/4 cup)*
1 1/2 cup self rising flour
1 1/2 cup sugar
1 1/2 milk
1 teaspoon almond extract or vanilla extract
1 stick melted butter
1 Teaspoon Cinnamon (optional)

Empty the cans of peaches into a 9 x 13 baking dish.

Combine the flour, sugar, milk and flavoring. Mix slowly to avoid clumping.

Pour mixture over peaches.

Drizzle melted butter on top of the mixture.

Sprinkle Cinnamon on top if desired.

Bake at 350 for 30-45 minutes (the top should be fluffy and golden)

Serve warm with a scoop of vanilla icecream.

*Fresh or frozen fruit may also be used, but you will need to cook the fruit with 1 cup sugar and 1/2 cup water. Bring it to a boil, and then simmer for 10 minutes.

Mandy

STRAWBERRY TART

Ingredients

Serves 8

* FOR THE CRUST

* 1 1/4 cups all-purpose flour (spooned and leveled), plus more for handling dough

* 1/2 cup (1 stick) cold unsalted butter, cut into small pieces

* 1/3 cup sugar

* 1/4 teaspoon salt

* FOR THE FILLING

* 1 bar (8 ounces) reduced-fat cream cheese, softened

* 1/4 cup sugar

* 1 1/2 to 2 pounds strawberries, hulled and halved

* 1/4 cup seedless red currant jelly

Directions

1. Make the crust: Preheat oven to 350 degrees. In a food processor, blend flour, butter, 1/3 cup sugar, and salt until moist crumbs form (this may take up to 1 minute). Transfer dough to a 9-inch round tart pan with a removable bottom.

2. With floured fingers, press dough evenly into pan and up sides. Dip a dry-measuring cup in flour, and use it to press dough firmly into bottom and against sides of pan. Freeze crust until firm, 10 to 15 minutes.

3. Using a fork, prick crust all over. Bake until golden, 25 to 30 minutes, pressing down gently once or twice with a spoon during baking if crust puffs up. Cool completely in pan.

4. Make the filling: In a medium bowl, mix cream cheese and remaining 1/4 cup sugar until smooth; spread mixture evenly in bottom of baked crust (still in tart pan).

5. Starting from outside edge, arrange strawberry halves, stemmed side down, in tight concentric circles on cream cheese.

6. In a small saucepan, heat jelly on medium-low until liquefied. Gently brush strawberries with jelly; let set at least 20 minutes. Chill in pan at least 1 hour (and up to 6 hours); remove from pan just before serving.

Kelly
