



# CHOCOLATE CHIP BANANA BREAD

**TOTAL TIME: 90 Minutes** (PREP 10min | COOK 80min)

**YIELD:** 12 Servings



## DIRECTIONS

- 1.** Preheat oven to 350° F. Grease and flour a loaf pan.
- 2.** Whisk together flour, sugar, baking soda, and salt.
- 3.** Mix in oil, eggs, and bananas.
- 4.** Stir in chocolate chips and nuts. Pour into pan.
- 5.** Bake until toothpick inserted in center comes out clean, 70 to 80 minutes.
- 6.** Cool for ten minutes in the pan, then remove from pan and cool completely.

## INGREDIENTS

- \_ ¼ cup vegetable oil
- \_ 1½ cup flour
- \_ 1 cup sugar
- \_ 1 teaspoon baking soda
- \_ ½ teaspoon salt
- \_ 2 eggs, lightly beaten
- \_ 1 cup mashed bananas (about 3 bananas)
- \_ ½ cup mini chocolate chips
- \_ ½ cup chopped walnuts

*Recipe source: Kitchen of Denise Smith*





## CRANBERRY SALSA

**TOTAL TIME: 40 Minutes** (PREP 10min | COOK 30min)

**YIELD:** 8 Servings

Cranberry Salsa is a great festive holiday appetizer featuring fresh cranberries, onion, lime, jalapeño and cilantro. The salsa is served over a brick of cream cheese and served with crackers.



### INGREDIENTS

- 6 ounces fresh cranberries
- ¼ cup red onion, minced
- 1 jalapeño, without the seeds, minced
- 2 tablespoons fresh cilantro, minced
- 1 fresh lime
- 1 tablespoon sugar
- 8 ounces cream cheese

### NUTRITION FACTS

Serving: Calories: 21kcal | Carbohydrates: 6g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Cholesterol: 1mg | Sodium: 1mg | Potassium: 34mg | Fiber: 1g | Sugar: 3g | Vitamin A: 38IU | Vitamin C: 8mg | Calcium: 4mg | Iron: 1mg

### DIRECTIONS

1. In a blender or food processor, pulse the cranberries until chopped.
2. Transfer the cranberries to a medium sized bowl. Add in the minced onion, minced jalapeño, and minced cilantro.
3. Stir to combine.
4. In a separate small bowl, combine the juice of the lime and the sugar. Whisk until combined.
5. Pour the dressing over the cranberry mixture. Stir to combine.
6. Refrigerate for 30 minutes or more to let the flavors combine and marinate.
7. Spread cream cheese on crackers. Top each with a little salsa.

Recipe source: <https://cookingwithkarli.com>





# GERMAN CHOCOLATE PIE



## INGREDIENTS

- 4 ounces German sweet chocolate
- 1/3 cup milk
- 2 tablespoons sugar
- 4 ounces cream cheese, softened
- 8 ounces cool whip, thawed
- 8 or 9 inch graham cracker or chocolate crust

## DIRECTIONS

1. Heat chocolate and two tablespoons of milk until melted over low heat.
2. Beat sugar into cream cheese.
3. Add remaining milk and chocolate mixture. Beat until smooth.
4. Fold in cool whip.
5. Put in crust.
6. Freeze four hours. Stand at room temperature one hour before serving.

*Recipe source: Kitchen of Denise Smith*





# GRAPE JELLY MEATBALLS

**TOTAL TIME:** Prep: 10 min. Cook: 60-90 min.



## DIRECTIONS

1. Cook chili sauce, jelly, and water in a large saucepan until lumps of jelly melt.
2. Mix together hamburger, crumbs, egg, onion, salt, and pepper in a large bowl.
3. Form into 1½ inch meatballs.
4. Put in sauce and simmer for 1 to 1½ hours. Do not need turning - they turn themselves.

## INGREDIENTS

- 8 ounce jar of chili sauce
- 20 ounces grape jelly
- ½ cup water
- 1 pound hamburger
- ¼ cup cracker or bread crumbs
- 1 egg
- 1 small onion, finely chopped
- ½ teaspoon salt
- ¼ teaspoon pepper

*Recipe source: Kitchen of Vicki Bauman*





## HAM AND CHEESE SLIDERS

**TOTAL TIME:** Prep: 10 min. Cook: 20 min.

**YIELD:** 12 Sliders

Ham and Cheese Sliders are a crazy good combination of ham and Swiss cheese baked to golden perfection. They're hands down the BEST appetizer around!



### INGREDIENTS

- 12 slider buns (Hawaiian rolls are recommended)
- 12 slices deli ham
- 8 slices Swiss cheese
- 2 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- 1/2 cup butter melted
- 1/2 tablespoon onion powder
- 1/2 teaspoon Worcestershire sauce
- 2 tablespoons poppy seeds

### NUTRITION FACTS

Calories: 313kcal | Carbohydrates: 17g | Protein: 13g | Fat: 20g | Saturated Fat: 10g | Cholesterol: 55mg | Sodium: 453mg | Potassium: 98mg | Fiber: 1g | Sugar: 2g | Vitamin A: 390IU | Calcium: 185mg | Iron: 1.2mg

1. Preheat oven to 350° F.
2. Cut slider buns in half and place the bottoms in a greased casserole dish.
3. Mix together mayo and Dijon mustard, then spread over the bottom buns.
4. Place the ham on the buns, overlapping the pieces.
5. Place the Swiss cheese on the ham, and then place the tops of the buns.
6. In a small bowl, combine melted butter, onion powder, Worcestershire sauce, and poppy seeds.
7. Pour the butter mixture over the sliders and cover the casserole dish with aluminum foil. Bake for ten minutes, then remove the foil and continue baking for ten more minutes, or until the cheese melts.
8. Remove from the oven. Use a sharp knife to cut the sliders apart. Serve warm and enjoy!

Recipe source: <https://realhousemoms.com>

