Racha FOOD

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Christmas Appetizer Recipe Cards

8 easy party recipes, one printable card each. Cold finger foods, hot crockpot dips and warm extras for the party table.






1. Christmas Tree Tortilla Pinwheels
2. Crockpot Cranberry Meatballs
3. Crockpot Grape Jelly Meatballs
4. Crockpot Buffalo Chicken Dip
5. Crockpot Queso Dip with Ground Beef
6. Crockpot Hot Chocolate
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Tap any recipe name to open it online. More easy crockpot recipes at rachafood.store



Racha Food

Christmas Tree Tortilla Pinwheels

PREP 25 min **COOK** none **TOTAL** 2 hr 25 min **SERVES** 20 servings

No cooking: chill the rolled logs for at least 2 hours, then slice and arrange.

Ingredients

PINWHEELS

- 5 large flour tortillas (10 inch), plain or spinach
- 1 block (8 ounces) cream cheese, softened
- 1/3 cup sour cream
- 2 tablespoons dry ranch seasoning mix
- 1/2 cup finely chopped broccoli florets, patted dry
- 1/4 cup finely diced red bell pepper, patted dry
- 1/4 cup finely shredded carrot
- 3 tablespoons finely chopped green onion
- 1 cup shredded cheddar cheese

TO DECORATE THE TREE

- 2 tablespoons small pieces of red bell pepper, halved cherry tomatoes or dried cranberries
- 1 small yellow bell pepper, for the star (optional)

Instructions

1. **Make the filling.** Beat the softened cream cheese, sour cream and ranch seasoning in a medium bowl until smooth. Stir in the broccoli, red bell pepper, carrot, green onion and cheddar.
2. **Spread the tortillas.** Lay a tortilla on a cutting board and spread about 1/2 cup of filling over it in an even layer, leaving a 1-inch bare strip along the edge you will finish rolling on.
3. **Roll tightly.** Roll up as tightly as you can and press the seam closed. Repeat with the other four tortillas.
4. **Chill.** Wrap each log tightly in plastic wrap and refrigerate for at least 2 hours, or up to 24 hours.
5. **Slice.** Trim off the ends and cut each log into 8 slices about 3/4 inch thick with a sharp serrated knife.
6. **Build the tree.** Arrange the pinwheels cut side up on a large platter in rows of 1, 2, 3, 4, 5, 6, 7 and 8, with two pinwheels as the trunk. Add the red ornaments and a yellow pepper star on top.
7. **Serve cold.** Refrigerate until serving. Put leftovers back in the refrigerator within 2 hours (1 hour if the room is above 90°F).

Photos, tips and the full recipe: rachafood.store/christmas-tree-tortilla-pinwheels/



Racha Food

Crockpot Cranberry Meatballs

PREP 5 min **COOK** 4 hr **TOTAL** 4 hr 5 min **SERVES** 16 servings

Ingredients

MEATBALLS AND SAUCE

- 2 lbs frozen fully cooked cocktail meatballs (one 32-ounce bag, about 60 meatballs)
- 1 can (14 ounces) whole berry cranberry sauce (about 1 1/2 cups)
- 1 bottle (12 ounces) tomato-based chili sauce (about 1 1/4 cups)
- 1/4 cup packed brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1/4 teaspoon red pepper flakes or 1 teaspoon orange zest (optional)

TO SERVE (OPTIONAL)

- 2 green onions, thinly sliced

Instructions

1. **Add the meatballs.** Pour the frozen fully cooked meatballs into a 4 to 6 quart slow cooker and spread them into an even layer.
2. **Add the sauce.** Spoon the cranberry sauce and chili sauce over the meatballs, sprinkle on the brown sugar, add the Worcestershire sauce, Dijon and red pepper flakes or orange zest if using, and stir as well as you can.
3. **Slow cook.** Cover and cook on LOW for 3 1/2 to 4 hours or on HIGH for about 2 hours. Stir once the cranberry sauce has melted and then about every hour, scraping the sides.
4. **Check the temperature.** The meatballs are ready when the sauce is smooth and glossy and the center of a meatball reaches 165°F on an instant-read thermometer.
5. **Serve.** Switch the slow cooker to WARM, scatter the green onions over the top and serve with toothpicks. Keep the meatballs at 140°F or above while serving and stir every 30 minutes or so.

Photos, tips and the full recipe: rachafood.store/crockpot-cranberry-meatballs/



Racha Food

Crockpot Grape Jelly Meatballs

PREP 5 min **COOK** 4 hr **TOTAL** 4 hr 5 min **SERVES** 16 servings

Ingredients

MEATBALLS AND SAUCE

- 2 lbs frozen fully cooked cocktail meatballs (one 32-ounce bag, about 60 meatballs)
- 1 jar (18 ounces) grape jelly (about 1 1/2 cups)
- 1 bottle (12 ounces) tomato-based chili sauce (about 1 1/4 cups)
- 1/4 teaspoon red pepper flakes (optional)

TO SERVE (OPTIONAL)

- 2 green onions, thinly sliced

Instructions

1. **Add the meatballs.** Pour the frozen fully cooked meatballs into a 4 to 6 quart slow cooker and spread them into an even layer.
2. **Add the sauce.** Spoon the grape jelly over the meatballs, pour the chili sauce over the top and add the red pepper flakes if using. Stir as well as you can; the jelly will melt as it heats.
3. **Slow cook.** Cover and cook on LOW for 3 1/2 to 4 hours or on HIGH for about 2 hours. Stir once the jelly has melted, and again every hour or so, scraping the sides.
4. **Check the temperature.** The meatballs are ready when the sauce is smooth and glossy and the center of a meatball reaches 165°F on an instant-read thermometer.
5. **Serve.** Switch the slow cooker to WARM, scatter the green onions over the top and serve with toothpicks. Keep the meatballs at 140°F or above while serving.

Photos, tips and the full recipe: rachafood.store/crockpot-meatballs/



Racha Food

Crockpot Buffalo Chicken Dip

PREP 10 min **COOK** 2 hr 15 min **TOTAL** 2 hr 25 min **SERVES** 16 servings

Ingredients

DIP

- 4 cups cooked shredded chicken (about 1 1/2 lbs cooked, or 1 large rotisserie chicken)
- 2 blocks (8 ounces each) cream cheese, softened and cut into cubes
- 3/4 cup ranch or blue cheese dressing
- 3/4 cup buffalo-style hot sauce, plus more to taste
- 2 cups shredded sharp cheddar cheese, divided

TOPPINGS (OPTIONAL)

- 2 green onions, thinly sliced
- 1/4 cup crumbled blue cheese

FOR DIPPING

- Tortilla chips, celery sticks, carrot sticks or crackers

Instructions

1. **Combine.** Add the shredded chicken, cream cheese cubes, dressing, hot sauce and 1 1/2 cups of the cheddar to a 4 to 6 quart slow cooker (a 4 or 5 quart is ideal). Stir to combine; it will be lumpy.
2. **Slow cook.** Cover and cook on LOW for about 2 hours or on HIGH for about 1 hour, stirring and scraping the sides every 30 minutes, until smooth and creamy and 165°F in the center.
3. **Taste.** Taste and stir in more hot sauce if you want more heat.
4. **Melt the topping.** Sprinkle the remaining 1/2 cup of cheddar over the top, cover and cook for 10 to 15 minutes, until melted.
5. **Serve warm.** Switch to WARM, top with green onions and blue cheese crumbles if using, and serve with chips and vegetables. Keep the dip at 140°F or above; stir every 30 minutes and add a splash of milk if it thickens.

Photos, tips and the full recipe: rachafood.store/crockpot-buffalo-chicken-dip/



Racha Food

Crockpot Queso Dip with Ground Beef

PREP 15 min **COOK** 2 hr 30 min **TOTAL** 2 hr 45 min **SERVES** 20 servings

Ingredients

QUESO DIP

- 1 lb ground beef (85 or 90 percent lean)
- 1/2 medium yellow onion, finely diced (optional)
- 1 tablespoon taco seasoning
- 2 lb block pasteurized process cheese, cut into 1-inch cubes
- 2 cans (10 ounces each) diced tomatoes with green chiles, undrained
- 1/4 to 1/2 cup milk, as needed (optional)

TO SERVE

- 2 tablespoons chopped fresh cilantro (optional)
- 1 jalapeno, thinly sliced (optional)
- Tortilla chips

Instructions

1. **Brown the beef.** Cook the ground beef and onion in a large skillet over medium-high heat, breaking the meat into small crumbles, for 7 to 9 minutes, until no pink remains and the beef reaches 160°F. Drain the fat well and stir in the taco seasoning.
2. **Fill the slow cooker.** Put the cubed cheese in a 4 to 6 quart slow cooker. Add the beef and the diced tomatoes with green chiles with their juices and stir.
3. **Melt.** Cover and cook on LOW for 2 to 2 1/2 hours or on HIGH for 1 to 1 1/2 hours. Stir every 30 minutes on LOW (every 15 to 20 minutes on HIGH), scraping the sides and bottom.
4. **Check the dip.** The dip is ready when the cheese is completely melted and smooth and it reaches 165°F. Stir in milk a splash at a time if you want it thinner.
5. **Serve.** Switch the slow cooker to WARM, top with cilantro and jalapeno and serve with tortilla chips. Keep the dip at 140°F or above while serving and stir it every 30 minutes.

Photos, tips and the full recipe: rachafood.store/crockpot-queso-dip/



Racha Food

Crockpot Hot Chocolate

PREP 5 min **COOK** 2 hr 30 min **TOTAL** 2 hr 35 min **SERVES** 12 servings

Ingredients

HOT CHOCOLATE

- 1 can (14 ounces) sweetened condensed milk
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 8 cups (1/2 gallon) whole milk, divided
- 1 1/2 cups heavy cream
- 2 cups (12 ounces) semi-sweet chocolate chips
- 2 teaspoons vanilla extract

TOPPINGS (OPTIONAL)

- Mini marshmallows
- Whipped cream
- Chocolate shavings
- Crushed peppermint candies
- Caramel sauce
- Cinnamon sticks
- Sprinkles

Instructions

1. **Make the cocoa paste.** Add the sweetened condensed milk, cocoa powder and salt to a 6-quart slow cooker and whisk into a smooth paste. Whisk in 1 cup of the milk until no cocoa lumps remain.
2. **Add the rest.** Whisk in the remaining 7 cups of milk and the heavy cream, then stir in the chocolate chips.
3. **Slow cook.** Cover and cook on LOW for 2 to 2 1/2 hours, whisking every 30 minutes, until the chocolate is completely melted and the hot chocolate is steaming. Do not let it boil.
4. **Finish.** Whisk in the vanilla and switch the slow cooker to WARM.
5. **Serve.** Whisk before ladling into mugs and set out toppings so guests can build their own. Keep it at 140°F or above while serving, whisking every 30 minutes.

Photos, tips and the full recipe: rachafood.store/crockpot-hot-chocolate/



Racha Food

Crockpot Dump Cake

PREP 10 min **COOK** 2 hr 30 min **TOTAL** 2 hr 55 min **SERVES** 12 servings

Ingredients

DUMP CAKE

- Cooking spray, for greasing
- 2 cans (21 ounces each) cherry or apple pie filling
- 1 teaspoon ground cinnamon (optional, best with apple)
- 1 box (about 15.25 ounces) yellow cake mix, dry
- 3/4 cup (1 1/2 sticks) butter, melted
- 1/2 cup chopped pecans or sliced almonds (optional)

TO SERVE (OPTIONAL)

- Vanilla ice cream or whipped cream

Instructions

1. **Add the fruit.** Coat a 6-quart slow cooker with cooking spray. Spread the pie filling in the bottom and stir in the cinnamon if using.
2. **Make the topping.** Stir the dry cake mix and melted butter together with a fork until it forms damp, coarse crumbs with no dry powder. Scatter the crumbs evenly over the fruit to the edges and sprinkle with the nuts if using. Do not stir.
3. **Cover with paper towels.** Lay two layers of paper towels across the top of the slow cooker and set the lid on top. Fold the overhang up onto the lid so it does not hang down the outside.
4. **Slow cook.** Cook on HIGH for 2 to 2 1/2 hours or on LOW for 3 1/2 to 4 hours, until the fruit bubbles at the edges and the topping is set and cooked through in the center, with no dry powder or wet batter.
5. **Rest and serve.** Remove the lid and paper towels, turn off the slow cooker and let the dessert stand for 15 to 20 minutes. Serve warm with ice cream or whipped cream.

Photos, tips and the full recipe: rachafood.store/crockpot-dump-cake/



Racha Food

Crockpot Mac and Cheese

PREP 10 min **COOK** 2 hr 30 min **TOTAL** 2 hr 40 min **SERVES** 10 side servings

Ingredients

MAC AND CHEESE

- 1 lb uncooked elbow macaroni (about 4 cups)
- 4 tablespoons unsalted butter, cubed, plus extra for greasing
- 1 can (12 oz) evaporated milk
- 3 cups whole milk, plus extra to loosen
- 4 cups (16 oz) shredded sharp cheddar cheese, divided
- 4 oz cream cheese, cubed
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon ground mustard
- 1/2 teaspoon garlic powder
- 1/4 teaspoon smoked paprika (optional)

TO SERVE (OPTIONAL)

- 1 tablespoon chopped fresh parsley or chives

Instructions

1. **Grease the slow cooker.** Rub the inside of a 6 quart slow cooker with butter or coat it with cooking spray.
2. **Add everything.** Add the uncooked macaroni, cubed butter, cream cheese, 3 cups of the cheddar, salt, pepper, ground mustard, garlic powder and smoked paprika. Pour in the evaporated milk and whole milk and stir until the pasta is completely submerged.
3. **Cook on LOW.** Cover and cook on LOW for 2 to 2 1/2 hours, stirring every 30 minutes and scraping the bottom and sides. Start checking the pasta at 1 hour 45 minutes. It is ready when the macaroni is tender and the sauce is thick and creamy. Do not use HIGH.
4. **Finish with cheese.** Turn off the slow cooker or switch to WARM. Stir in the remaining 1 cup of cheddar until melted. If the sauce is too thick, stir in warm milk, 2 tablespoons at a time.
5. **Serve.** Taste and adjust the salt and pepper, sprinkle with parsley or chives and serve right away.

Photos, tips and the full recipe: rachafood.store/crockpot-mac-and-cheese/