

Susie's Jalapeno Hors D'oeuvres Recipe

DISCLAIMER: I DO NOT MEASURE. ALL MEASUREMENTS GIVEN HERE ARE GUESSES, WHICH YOU SHOULD TAKE AS SUGGESTIONS.

About 12-18 fresh jalapenos.

One 8-oz package cream cheese.

1 teaspoon Tony Chachere's Cajun salt/seasoning.

2 tablespoons real bacon bits.

3-4 thin slices of bacon.

Seasoned wheat thins, enough to put one under each jalapeno half.

Soften the cream cheese; mix in the Tony Chachere's salt and the bacon bits.

Clean and stem jalapenos. Slice in half and remove all seeds and pith. (Wear gloves?)

Fill each jalapeno half with a mound of the cheese mixture. Place on a cracker on a cookie sheet. Top each with about 1 ½" of bacon. Bake at 350 for about 40 minutes....or until it smells good.

Barbara Tyer's Red Velvet Cake Balls

1 box red velvet cake mix (cook as directed on box for 13 X 9 cake)

1 can cream cheese frosting (16 oz.)

1 package chocolate bark (regular or white chocolate)

wax paper

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with 1 can cream cheese frosting. (It may be easier to use fingers to mix together, but be warned it will get messy.)
3. Roll mixture into quarter size balls and lay on cookie sheet. (Should make 45-50. You can get even more if you use a mini ice cream scooper, but I like to hand roll them.)
4. Chill for several hours. (You can speed this up by putting in the freezer.)
5. Melt chocolate bark in microwave per directions on package.
6. Roll balls in chocolate and lay on wax paper until firm. (Use a spoon to dip and roll in chocolate and then tap off extra.)

I also only melt a few pieces of chocolate bark at a time because it starts to cool and thicken. It's easier to work with when it's hot.

