Bartow Bruschetta

INGREDIENTS

- ½ a baguette
- 2 cups of cherry or marzano tomatoes
- 1 tsp balsamic vinaigrette
- 8-10 basil leaves
- 1 tsp black pepper
- 10 oz mozzarella

INSTRUCTIONS

1. Slice baguette into thin rounds and toast for 10 minutes at 400°F.
2. Chop tomatoes and combine with a pinch of salt, pepper and balsamic vinaigrette. Add thinly sliced basil leaves.
3. Slice mozzarella to fit the size of the baguette rounds.
4. To assemble: place mozzarella on baguette rounds, top with tomato mixture, drizzle with balsamic glaze. Serve immediately.
Blazing Buffalo Chicken Dip

INGREDIENTS

- 2½ cups of shredded chicken
- 10 oz cream cheese
- 1 cup ranch dressing
- 1 cup shredded cheddar cheese (plus more for the top)
- 1 cup buffalo wing sauce
- 1 tsp black pepper
- 1 tbsp chives (optional)

INSTRUCTIONS

1. Combine all ingredients in a bowl and place in a 9” x 13” pan (or something close).
2. Add more shredded cheese on top as desired.
3. Bake at 400°F for 25-30 minutes or until bubbling.
4. Top with chives and serve with your favorite crackers.
Green & Gold Punch

INGREDIENTS

- 12 oz orange juice concentrate
- 2 cups pineapple juice
- Ginger ale
- Lime sherbet

INSTRUCTIONS

1. Combine chilled juices in a bowl or pitcher and add ginger ale as your container allows.
2. To serve: pour punch and top with a scoop of lime sherbet. Serve immediately.
Fiery Dragon Bites

INGREDIENTS

12 jalapeños  
8 oz cream cheese  
1 cup shredded cheese  
1 tsp garlic powder  
1 tsp onion powder  
1 tsp black pepper  
½ cup bread crumbs  
2 tbsp melted butter

INSTRUCTIONS

1. Cut jalapeños in half and remove seeds.
2. Mix cream cheese, shredded cheese, onion powder, garlic powder, pepper and chives and fill jalapeño halves.
3. Mix butter and breadcrumbs and top each jalapeño.
4. Bake at 425°F for 20 minutes or until the tops are golden brown.