

Party Recipes

from the

Dunder Mifflin Infinity Ypsilanti Branch



Bar-B-Que Smoked Sausage

Submitted by debivc78



Ingredients

2 - 1lb packages of Eckridge or Hillshire Farms smoked sausage cut into 3" pieces
2 bottles of your favorite TANGY or SMOKEY bar-b-que sauce (tangy tastes better than sweet, but it's a matter of preference) Around here we prefer a local favorite: Old Smokehouse.

Directions

Place pieces of sausage and both bottles of sauce in a crock pot set on high. When heated through turn down to low.
Serve with toothpicks for easy eating.

Buffalo Chicken Wings

Submitted by *atarah2*



Ingredients

- 2 1/2 lbs. chicken wing pieces
- 1/2 cup FRANK'S® REDHOT® Sauce
- 1/3 cup Melted butter (about 6 tbsp of Butter)

Directions

1. BAKE wings in foil-lined pan at 500 °F on lowest oven rack for 20 to 25 min. until crispy, turning once.
2. MIX Sauce and Butter
3. TOSS wings in Sauce to coat.
4. Place on platter.

Serve with Ranch or Blue Cheese dressing for dipping.

Alternate Cooking Directions (if you don't want to bake)

- *Deep-fry at 375°F for 10 min.
- *Broil 6-inches from heat 15 to 20 min., turning once.
- *Grill over medium heat 20 to 25 min., turning often.

Chips and Salsa

Submitted by *ElScotto*



Ingredients

- 1 bag of tortilla chips
- 1 jar of your favorite salsa
- 1 spoon
- plates (For as many people as you are feeding)

Directions

1. Use hands to pry open bag of chips, if that isn't working use scissors to cut it.
2. Use hands to open jar of salsa.
3. After making sure your hands aren't dirty, grab as many chips as you would like and place on a plate.
4. Use a spoon to scoop out as much salsa as you would like and place it on a plate.
5. Sit on couch and watch super bowl, while eating chips and salsa.

Note: Sour cream may be used in addition to, or as a replacement for the salsa. If used in addition to, use one extra spoon and repeat step 4 with sour cream.

Cream Cheese Salsa Dip

Submitted by *stephanie_lynn*



Ingredients

- 1 pkg of cream cheese (softened)
- 1 jar of salsa (any temperature)
- 1 cup of shredded cheese (or more; monterey jack is good, or the old standby: cheddar)
- 1 bag of chips/tortillas

Directions

- *in a pie dish or any baking dish really, smear the cream cheese evenly all over the bottom of the dish
- *pour salsa evenly over cream cheese
- *sprinkle (not angela's cat sprinkles) the shredded cheese over salsa
- *bake at 350-degrees for about 20min

Deviled Eggs

Submitted by *badloss*



Ingredients

Eggs, water, salt, Miracle Whip, and paprika.

Directions

1. fill a pot with room temperature water
2. put the eggs in the bottom of the pot
3. put a ton of salt in the water
4. at a middle temperature allow the water to boil
5. once the water has boiled, carefully dump the boiling water
6. fill the pot with cold water, leaving the eggs i the bottom
7. watch a tv show or something
8. carefully take the shells off each egg
9. cut each egg in half long ways and put the yoke in a separate bowl
10. crush up the yoke and add a good dollop of Miracle Whip
11. mix that all up then taste it. if needed add more Miracle Whip
12. using a spoon, put a good size amount of yoke mixture back into each egg half
13. sprinkle paprika on the top o each egg
14. devour

Guacamole

Submitted by *horn1am*



Ingredients

2 ripe avocados (A ripe avocado is firm, but will give to gentle pressure when squeezed)
1/2 lime for every 1 avocado. (I usually use 2 avocados, so 1 whole lime.)
green onion
garlic salt
diced tomato
cilantro to taste
sour cream
guac premade seasoning
Salsa

Directions

1. Slice the avocado in half the long way
2. Pull it apart into 2 halves
3. Take out the pit
4. Using a knife, cut little lines about 1/2 inch apart across the length and width, so it looks like a grid
5. Turn the skin inside out so the little cubes pop out
6. Then all you do is mash it up, squeeze in the lime, and add green onion, garlic salt, diced tomato and/or cilantro to taste
7. Sometimes I add a cup of sour cream to make it extra creamy and/or the premade guac spice mixes found at grocery stores if I want it spicier and/or salsa if you like salsa.
8. Refrigerate at least an hour before serving with your favorite chips!

Ham Delights

Submitted by *thaifemme*



Ingredients

1 lb. ham, baked (or boiled), shredded
5 oz. Swiss cheese, shredded

Mix those two ingredients with:

1 stick softened margarine or butter
3 Tbsp. mustard
3 Tbsp. poppy seeds
1 tsp. Worcestershire sauce
2 Tbsp. dried minced onion

Directions

Split 3 packages of party rolls (they come 20 to a package, and you have to split the rolls apart). Pepperidge Farm rolls work well. Spread the bottom half of the rolls with the ham mixture, then top with top part of the roll. Place rolls on cookie sheets, cover with foil, and bake 10 - 15 minutes at 400 degrees. You can do these up ahead and freeze them, so they're a great idea for a party. Just let them thaw and pop them in the oven till warm.

Man Meat Minis

Submitted by *nutmegso30*

Ingredients

1 package of cocktail weenies
1 pound of bacon
1 cup brown sugar

Directions

Cut bacon into 2 in strips. Wrap bacon around each cocktail weenie. Place on the bottom of a shallow baking dish. Sprinkle the brown sugar on top.

Bake 350 degrees for about 25 min. until sugar has caramelized and bacon is starting to crisp.

Remove from oven and let sit for 10 min. You may wish to drain the excess sugar or let it set.

Use toothpicks to serve.



Quick and Easy Brownies

Submitted by *chublearuble*

Ingredients

2 cups white sugar
1 cup butter
1/2 cup cocoa powder
1 teaspoon vanilla extract
4 eggs
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Directions

Melt the butter or margarine and mix all ingredients in the order given. Bake at 350 degrees F for 20 to 30 minutes in a 9 x 13 inch greased pan.



Sherbet Fruit Punch

Submitted by *Clockwise*



Ingredients

- 2 Liters Sprite or 7-Up
- 1 Gallon fruit punch drink
- ½ Gallon strawberry or raspberry sherbet

Directions

Chill Sprite and fruit punch. About 30 minutes before the party, pour the Sprite and fruit punch into a punch bowl. Drop scoops of the sherbet into the punch (you might want to save some sherbet to add in later to re-chill the punch). Let the punch mixture sit without stirring and the sherbet will melt and form an awesome foam on top of the punch. You can experiment with different flavors of punch and different flavors of sherbet.

Snickers Pie

Submitted by *karenmae1983*



Ingredients

- 2 supersized snickers bars
- 1 tub of cool whip
- 3 tablespoons of heavy whipping cream
- 1 graham cracker shell

Directions

Melt down snickers bars on the stovetop. Take off burner and fold in cool whip and cream. Pour into crust and freeze. You can top it with cool whip of course.

Spicy Cheese Dip

Submitted by jenw



Ingredients

1lb spicy breakfast sausage (I like bob evans) about \$2-3
1lb velveta, cut up in 1in squares \$3-4
1/2 jar hot salsa (one with tomatos and peppers, not the ones with corn and other stuff) \$2-3
bag of tortilla chips \$1-3

Directions

Cook sausage in large, deep pan. Do not drain (the juices hold a lot of spice and keep the cheese from sticking to the pan) then add salsa and cheese. On med heat cook till melted (stirring constantly so that the cheese melts evenly and doesn't burn), transfer to crock pot to keep warm and serve. And you can put the other 1/2 of the salsa in a bowl for people that can't eat cheese.

Takes about 15 minutes to make and stays warm in the crock for hours of good snacking. And if there are leftovers (which there never are at my house) just throw it all in the pan again and just add a little milk to help the texture.

Tater Tot Casserole

Submitted by WinterStarzz



Ingredients

3 lbs ground beef/turkey
1 medium block velveeta cheese
1 can cream of potato soup
1 bag (medium) tater tots

Directions

Preheat oven according to directions on bag, and begin baking tater tots. Brown meat in pan, drain well. In glass baking pan (the long rectangle type), cover bottom with browned meat. It should be cooked all the way through. Put a layer of velveeta slices (about 1/4 to 1/2 inch thick depending on personal preference) over meat. Spread (or blob) cream of potato soup over cheese (can substitute with cream of mushroom if you want). Mound baked tater tots over the entire thing (the tots should be light golden brown and still kind of soft...not completely cooked).

Lower oven heat to about 300-325. Place casserole in oven to melt everything together. It's done when the tots on top are medium golden brown and all of the cheese is melted.

Tomato-Basil Tart

Submitted by *flyingleaf*



Ingredients

1 [11-ounce] can refrigerated soft breadstick dough
cooking spray
3 large plum tomatoes
3/4 teaspoon salt
1 cup loosely packed basil leaves
3/4 cup [3-ounces] shredded part-skim mozzarella cheese

2/3 cup fat-free ricotta cheese
1/2 cup [2-ounces] grated fresh Parmesan cheese
1/4 teaspoon pepper
2 large egg whites
2 teaspoons olive oil

Directions

1. Preheat oven to 425 degrees
2. Unroll dough, separating into strips. Working on a flat surface, coil 1 strip of dough around itself in a spiral pattern. Add second strip of dough to end of first strip, pinching ends to seal, continue coiling remaining dough. Let rest 10 minutes.
3. Roll dough into a 12-inch circle; fit into bottom and up sides of a 9-inch round removable-bottom tart pan coated with cooking spray. Cover dough with foil; arrange pie weights or dried beans on foil. Bake at 425 degrees for 15 minutes; remove weights and foil. Bake an additional 5 minutes or until edges are lightly browned.
4. Reduce oven temperature to 350 degrees
5. Cut tomatoes into 1/4-inch-thick slices. Sprinkle with salt; place salt sides down, on several layers of paper towels. Cover with additional paper towels. Let stand 10 minutes, pressing down occasionally.
6. Place basil, cheeses, pepper, and egg whites in a food processor; process until smooth. Spread cheese mixture over crust. Arrange tomato slices over cheese mixture; brush with olive oil. Bake at 350 degrees for 40 minutes or until cheese mixture is set. Let stand 10 minutes before serving. Cut into 6 wedges.