

Oreo Truffles

Ingredients

- 1 package Oreos
- 8-oz. cream cheese, softened
- 8-oz. bag white chocolate morsels (may need a little more)
- 1 c. semi-sweet chocolate morsels

Directions

- Using a food processor (or plastic Ziploc bag), crush an entire package of Oreos.
- In a large bowl, mix the crushed cookies with 8-oz. cream cheese. Hands work the best for this task.
- Once the mix is well combined, roll the chocolate mix into little balls. I like to use my mini scooper like the size of a melon baller for this.
- Chill for a few hours or overnight.



- Melt white chocolate in a microwave proof dish according to the directions on the back of the package. The white chocolate is hard to melt and stays pretty thick.
- Dip chocolate balls in the melted white chocolate and coat. Put on waxed paper to harden.
- When the white chocolate is hardened, melt some semi-sweet chocolate chips in a plastic baggie in the microwave. Use 20 second increments. When melted, snip a very small corner off the bag and drizzle chocolate in a pattern over the truffles.



Pizza Dip

Ingredients

8-oz. cream cheese, softened
14-oz. pizza sauce
1/c c. chopped green onion
¼ c. chopped green pepper
3 oz. slivered pepperoni (I like turkey pepperoni)
2 c. grated mozzarella or pizza cheese combination
Scoop Fritos



Directions

- In a 9-in. pie plate, spread cream cheese on the bottom.
- Spread pizza sauce (sometimes I like a little less than 14 oz.).
- Sprinkle green onions, green pepper, pepperoni atop sauce.
- Sprinkle cheese.
- Bake at 350 degrees for 20 minutes or until golden.
- Serve hot with Scoop Fritos.



Dizzy Eagle

Ingredients

½ c. Blue Curacao

½ c. peach schnapps

1 c. vodka

½ c. fresh lemon juice (or more)

club soda

lemon slices and/or maraschino cherries for garnish

Directions

- In a pitcher, combine Blue Curacao, peach schnapps, vodka, and lemon juice.
- Top with desired amount of club soda.
- Add lemon slices to pitcher.
- Serve in a cup over ice with a cherry for garnish.

