

Let's Tailgate!



RECIPE CLUB

Sunday, October 5th
5:00 pm in the Clubhouse
This month's theme is
"Let's Tailgate"

Appetizers



Buffalo Chicken Dip Recipe

This Buffalo Chicken Dip is everyone's favorite game day or party appetizer! Made with simple ingredients, make this awesome recipe for your next party or gathering.



PREP TIME
10 mins

COOK TIME
35 mins

TOTAL TIME
45 mins

SERVINGS: 12 servings CALORIES: 346kcal CHEF: Jessica Randhawa

Ingredients

- 3 large boneless skinless chicken breasts - boiled and shredded
- 8 ounces cream cheese - cubed
- 1 cup ranch dressing - homemade or store-bought
- 1 cup hot sauce - (I used Frank's RedHot), plus more as needed
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1/2 cup green onion - chopped
- 1.5 cups mozzarella cheese - shredded, divided
- 1.5 cups cheddar cheese - shredded, divided

4.86 from 3310 votes

Instructions

1. **Cook the chicken.** If your chicken is not yet cooked, bring a large pot of water to a boil over high heat. Add the chicken breasts to the pot and return to a boil. Remove from heat and cover with a tight-fitting lid. Allow your chicken to poach, covered, for approximately 25 minutes. When fully cooked, remove from the pot and allow to rest until cool enough to handle (note- the cooking time for the chicken is not included in the total cooking time for this dish).
2. **Prep.** Preheat your oven to 350 degrees F. and spray a 9x9-inch baking pan (or approximate size) with non-stick cooking spray.
3. **Warm the sauce.** To a medium saucepot over medium-low heat add the cubed cream cheese, ranch dressing, hot sauce, black pepper, and garlic powder. Whisk constantly until the cream cheese has dissolved in the ranch and hot sauce. Remove from heat.
4. **Combine.** Add the cooked and shredded chicken, green onion, 1 cup of the shredded mozzarella cheese, and one cup of the shredded cheddar cheese to the sauce pot. Mix well to combine. Transfer to your prepared baking pan and top with remain mozzarella and cheddar cheese.
5. **Bake.** Bake for approximately 20-30 minutes, or until the cheese has melted and the sides are starting to bubble. Set oven to BROIL. Allow your buffalo chicken dip to cook for an additional 2-3 minutes, or until the top is golden brown. Remove it immediately.
6. **Serve.** Serve with tortilla chips, vegetable sticks, crackers, or enjoy leftovers wrapped in a tortilla with all your favorite greens.

Notes

- The chicken takes approximately 30 minutes to cook and is not included in the total cooking time. I recommend preparing the chicken ahead of time if you're short on time.
- You can substitute with **approximately 4 cups of shredded rotisserie chicken**.
- I always use Frank's RedHot Sauce for all my buffalo recipes.
- I used my homemade ranch dressing, but feel free to use your favorite Ranch dressing or blue cheese dressing.
- **Grate your cheese.** Freshly shredded cheese always comes together better when compared to pre-shredded, packaged cheese. My guess is that it has something to do with the anti-caking agent that is added to cheese when it is packaged.
- I added cheddar and mozzarella cheese as they are both great melting cheeses. If you want to add a somewhat more pungent cheese, Jack cheese, blue cheese crumbles, or feta cheese, is a good place to start.
- **Leftovers taste great for approximately 2-3 days.** Reheat in the microwave or in the oven set at 350 degrees F and tented with foil.
- Easily prepare this recipe in your Crockpot. The only difference is that the Crockpot version will lack the brown and bubbly cheese top. Read full slow cooker instructions here, Slow Cooker Buffalo Chicken Dip.

Updated December 2, 2019, January 27, 2020, July 22, 2020

Nutrition

Calories: 346kcal | Carbohydrates: 9g | Protein: 16g | Fat: 27g | Saturated Fat: 10g | Cholesterol: 53mg | Sodium: 1249mg | Potassium: 120mg | Fiber: 0g | Sugar: 1g | Vitamin A: 590IU | Vitamin C: 23.9mg | Calcium: 203mg | Iron: 0.6mg



Did you make this recipe?

Tag @theforkedspron and hashtag it #theforkedspron and please leave your star rating in the comment section on this post.

Copyright © 2025 The Forked Spoon



Loaded Bacon Cheddar Ranch Chili Totchos

Prep time: 10 minutes Cook time: 35 minutes Servings: 12

Frozen Potato Puffs 1 bag (32 ounces)

Sour Cream 3/4 cup

Milk 1/4 cup



Hidden Valley™ Ranch
Seasoning, Dressing &
Recipe Mix 2 tbsp

Chili With Beans 1 can (15 ounces)

Shredded Cheddar Cheese 1 cup

Crumbled Cooked Bacon 3/4 cup

Chopped Cilantro 3 tbsp

1 Preheat oven to 425°F.

2 Place potato puffs in a single layer on a large baking sheet and bake according to package instructions until crispy and cooked through; then remove puffs and reduce oven to 375°F. While the potato puffs are cooking, stir the sour cream, milk and ranch seasoning together and set dressing aside.

3 In a heatproof platter or baking dish, top a single layer of potato puffs with a portion of the chili, dressing, cheese and bacon; repeat the layers until all ingredients are used. Bake until cheese is melted through, about 15 minutes.

4 Top with cilantro. Serve hot.

Corinne Kellee Mushroom Cups

1/2 lb. mushrooms finely cut

4 tbsp butter

3 tbsp scallions finely chopped

2 tbsp flour

1 cup heavy cream

1/2 tsp salt

1/2 tsp white pepper

1 tbsp finely chopped parsley

1/2 tbsp chopped chives

1/2 tsp lemon juice

2 tbsp parmesan cheese, butter to dot

① Melt butter add scallions & cook 4 min.
stirring

- ② Add mushrooms - Stir 10-15 min
- ③ Sprinkle on flour & stir till dissolved
- ④ Add cream bring to boil stirring constantly, when thick simmer 1-2 min
- ⑤ Remove from heat & add rest of ingredients
- ⑥ Put into mounds, sprinkle on cheese & dot with butter. Bake 350° 10 min

Cups

24 thin sliced white bread 2 tbsp soft butter

- ① Cut bread into circles. Coat inside of bread with butter & make to inside of cups. Spread over 350° Bake 10 min

NOTE use tissue cups & thin sliced bread
I use glass to make circle (Pepperidge Farm)

Buffalo Wings

BY LAUREN MIYASHIRO UPDATED: SEP 23, 2025

APPROVED BY THE DELISH TEST KITCHEN

YIELDS: 4 **PREP TIME:** 20 mins **TOTAL TIME:** 1 hr 20 mins **CAL/SERV:** 675
serving(s)

[See All](#)

[Nutritional Information](#) ▾

Ingredients

- 2 lb. chicken wings
- 2 Tbsp. vegetable oil
- 1 tsp. garlic powder
- Kosher salt
- Freshly ground black pepper
- 1/4 cup hot sauce (such as Frank's)

Directions

Step 1

Preheat oven to 400° and place a wire rack over a baking sheet. In a large bowl, toss chicken wings with oil and season with garlic powder, salt, and pepper. Transfer to prepared baking sheet.

Step 2

Bake until chicken is golden and skin is crispy, 50 to 60 minutes, flipping the wings halfway through.

Step 3

In a small saucepan, whisk together hot sauce and honey. Bring to simmer

- 2 Tbsp.** honey then stir in butter. Cook until butter is melted and slightly reduced, about 2 minutes. Heat broiler on low. Transfer baked wings to a bowl and toss with buffalo sauce until completely coated. Return wings to rack and broil—watching carefully!—until sauce caramelizes, 3 minutes. Serve with **ranch** **dressing** and vegetables.
- 4 Tbsp.** butter
- Ranch dressing or blue cheese dressing, for serving
- Carrot sticks, for serving
- Celery sticks, for serving



Keep screen awake

Ingredients

(11)

- **Flank Steak (skirt, steak, flat iron steak flap, steak, or optional ~~steak~~ to use)**
1 ½ lb

STEAK



-
-

Hidden Valley™ Ranch Seasoning, Dressing & Recipe Mix

- 1 tbsp
- Ground Black Pepper, To Taste
- Chopped Romaine Lettuce
- 8 cups
- Black Beans, Rinsed And Drained
- 1 cup
- Corn Kernels
- 1 cup
- Small Avocados, Peeled, Pitted And Diced 2
- Halved Cherry Tomatoes
- 1 cup



-

Hidden Valley® Sweet BBQ Ranch

- ¾ cup
- Crushed Tortilla Chips, For Garnish
- Sliced Green Onions, For Garnish

Steps

-
- 1

Preheat a gas or charcoal grill using Kingsford® Charcoal to medium-high heat. Rub the steak all over with the seasoning mix and black pepper.

2

Add steak to the grill and cook for about 10–12 minutes total, turning once halfway through, until internal temperature reaches 145°F and to your desired doneness. Set aside to rest for at least 10 minutes.

3

Place lettuce in a large salad bowl. Add black beans, corn, avocado and tomato, and gently toss with half of the dressing, just to lightly coat.

4

Slice the steak thinly against the grain and lay on top. Drizzle the whole salad with the remaining dressing and garnish with crushed tortilla chips and sliced green onions. Serve immediately.



Ingredient Tips:



Steak: Slice against the grain for the most tender bites.



Garlic Parmesan Pretzels

2 c. pretzel sticks	1 t. garlic powder
2 c. pretzel twists	1/2 t. sugar
2 c. pretzel squares	1 T. worcestershire
1 stick salted butter	1 c. grated parmesan

- Combine pretzels in large bowl.
- Melt butter in small pan; stir in garlic powder, sugar + Worcestershire.
- Pour mixture over pretzels + toss.
- Sprinkle in grated parmesan + toss again.
- Spread on parchment - lined baking sheet + bake at 350°F about 15 mins.
- Let cool + transfer to bowl.

Enjoy!

Main Dishes

Ginger Soy Chicken

Sue and Jim Stewart

Serves 4

3 Tbs vegetable oil
1-1/4 lb sliced chicken
salt & pepper
2 inch piece fresh ginger root minced
4 cloves garlic minced
1/2 tsp red pepper flakes
6 scallions cut into 2 inch matchsticks
1/4 cup tamari
3 Tbs honey
1 head iceberg lettuce shredded

Heat large nonstick skillet over high heat.

Add vegetable oil and heat until shimmering.

Add chicken and season with salt & pepper.

Sear meat at the edges, then add ginger, garlic, and red pepper flakes and cook 2 minutes more.

Add scallions and cook for 1 minute then add tamari & honey and stir to create a glaze.

Serve (either hot or cold) over shredded lettuce.

Can make a day ahead and keep refrigerated until ready to serve.

VEGETARIAN SANDWICHES

1 8 OZ PACKAGE OF CREAM CHEESE, ROOM TEMP

2 TBSP OF MILK

4 TSPS OF WORCESTERSHIRE SAUCE

1 1/2 CUPS OF CELERY

1/2 CUP OF SHREDDED CARROTS

3 TBSP OF TOASTED SESAME SEEDS

1 TSP OREGANO

16 SLICES OF WHOLE WHEAT BREAD

CRUNCHY PEANUT BUTTER

ALFALFA SPROUTS

MIX CREAM CHEESE, MILK, WORCESTERSHIRE SAUCE, CELERY, CARROTS, SESAME SEEDS, OREGANO.

SPREAD PEANUT BUTTER ON BOTH SIDES OF BREAD, THEN SPREAD ABOVE MIXTURE ONTO ONE SIDE OF BREAD. TOP WITH SPROUTS, AND CUT INTO 4 PIECES.

Cheeseburger Sliders Recipe

Baked Cheeseburger Sliders are loaded with cheese, sautéed onion, sesame butter, and a juicy ground beef patty. These are a perfect Super Bowl recipe to feed your hungry crowd.

Step-by-step photos can be seen below the recipe card.



4.60 from 514 votes

Prep Time

10 mins

Cook Time

40 mins

Total Time

50 mins

Course: Appetizer/Main Course

Cuisine: American

Servings: 6

Author: Becky Hardin

Equipment

- 9x13 Baking Pan

Ingredients

For the Cheeseburgers

- 2 lbs lean ground beef I used 85%
- 2 tsp garlic powder
- 1 tsp kosher salt
- 2 tsp ground black pepper
- 1 tbsp olive oil
- ½ white onion diced
- 12 slider-sized Hawaiian rolls (1 package)
- 12 (¾ oz.) cheese snack bars any flavor -- I used Borden

For the Glaze (Optional)

- ¼ cup unsalted butter melted (½ stick)
- ½ tsp kosher salt
- 2 tbsp brown sugar
- 3 tsp Worcestershire sauce
- 2 tbsp Dijon mustard
- ½ tbsp sesame seeds plus more for garnish

Instructions

Beefy Hawaiian Sliders

1. Preheat oven to 350°F.
2. Combine the beef and spices in a bowl.
2 lbs lean ground beef, 2 tsp garlic powder, 1 tsp kosher salt, 2 tsp ground black pepper
3. Press the beef into the bottom of a 9x13-inch baking dish into a flat and even layer.
4. Bake for 20 minutes. Drain the liquid and set aside.
5. Slice the rolls in half lengthwise. Place the bottom half in a lined baking pan.
6. Top the bottom half of the rolls with the cooked beef.
7. In a large skillet set over medium-high heat, add the olive oil. Add in the diced onion and stir to coat. Cook until the onion is translucent and fragrant.
1 tbsp olive oil, ½ white onion
8. Top the beef with the cooked onions, cheese, and top half of the bun.
12 slider-sized Hawaiian rolls
9. In a small bowl, combine the melted butter and all other ingredients for the butter topping.
¼ cup unsalted butter, ½ tsp kosher salt, 2 tbsp brown sugar, 3 tsp Worcestershire sauce, 2 tbsp Dijon mustard, ½ tbsp sesame seeds
10. Brush the tops of the rolls liberally with melted butter (or pour it over) mixture and sprinkle the sesame seeds on top.
11. Bake for an additional 20 minutes, or until the bread is toasted and the cheese is melty.
12. Slice into individual sliders and serve hot. Enjoy!

Notes

- Check the internal temperature of the meat in the center of the pan with an instant-read thermometer. Use my [burger temperature chart](#) to find the perfect temp for you!

Nutrition

Serving: 2 sliders | Calories: 736kcal | Carbohydrates: 40g | Protein: 46g | Fat: 43g | Saturated Fat: 20g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 14g | Trans Fat: 1g | Cholesterol: 161mg | Sodium: 1057mg | Potassium: 595mg | Fiber: 3g | Sugar: 10g | Vitamin A: 672IU | Vitamin C: 1mg | Calcium: 392mg | Iron: 6mg

Crispy Baked Chicken Wings



These baked chicken wings are so easy to make. They are crispy and delicious! Simply bake them in a 400°F oven for 40 minutes.

Course Main Course

Cuisine American

Prep Time 15 minutes

Cook Time 40 minutes

Total Time 55 minutes

Servings 4 servings

Calories 380kcal

Author [Veron DeLegge](#)

Ingredients

- 3 pounds chicken wings split, tips removed
- 2 tablespoons butter melted
- 2 teaspoons Diamond Crystal kosher salt or 1 teaspoon of table salt, including Morton kosher salt
- ½ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika or smoked paprika

Instructions

1. Preheat the oven to 400°F. Line two rimmed baking sheets with foil and fit them with wire racks. You can also use parchment-lined baking sheets and skip the rack.
2. In a large bowl, toss the wings with melted butter. Arrange the coated wings in a single layer on the baking sheets, not touching each other. Sprinkle them with salt, pepper, garlic powder, and paprika.
3. Bake the wings until they are cooked through and their skin is browned and crispy, about 40 minutes.
4. For extra-crispy skin, lower the oven temperature to 170°F and keep the wings in the oven for 30-60 more minutes.
5. Serve immediately. They pair well with blue cheese or ranch dressing.

Notes

- Instead of tossing the wings in melted butter, you can arrange them in the pan and spray them with olive oil.
- I typically use split wings, but you can use this recipe to bake whole wings.
- If your oven runs hot, the wings could be ready after 30 minutes.
- You can keep the leftovers in an airtight container in the fridge for 3-4 days. Reheat them

uncovered in a 350°F oven to re-crisp the skin.

- You can also freeze the leftovers. Place the cooked wings in freezer bags and freeze them for up to three months. Thaw them overnight in the fridge, then reheat them.

Nutrition

0.25recipe	380kcal	35g	25g	7g
533mg				

Crispy Baked Chicken Wings <https://healthyrecipesblogs.com/baked-chicken-wings/>



Sausage, Peppers and Onions

Ingredients:

4 packages of Italian sausage links (sweet & hot or whatever you prefer)
2 large or 3 small green bell peppers sliced (you can add red, too)
1 large yellow onion sliced (or 2 smaller onions) [use as much as you prefer]
1-2 large can(s) of crushed tomatoes
2 Tbs dried basil (or to taste)
1/2 tsp dry Italian seasoning (or to taste)
1/2 tsp granulated garlic powder (or to taste)
Salt & pepper (to taste)
Sprinkle of grated Parmesan cheese (optional)
1/4 cup wine ~ red or white (optional)
Extra Virgin olive oil (to taste)

DIRECTIONS:

Cook & brown sausages on all sides. Set aside to drain & cool to touch.

Meanwhile, in an oven-safe pan/dutch oven/casserole dish combine all the next ingredients and stir to mix and combine.

Slice cooled sausages into bite-sized pieces and add to mixed tomatoes in pan.

Cook in preheated 350 degree oven, covered, until heated through and bubbling.

Makes 4-6 serving

Debbie W.

COMBING BELOW:

1 1/2 LBS BEEF / PORK / VENISON
MIX

8 OZ SOUR CREAM

1-2 EGGS

1/2 CUP ITALIAN BREAD CRUMBS

1/2 ONION - FINE DICED

1/2 PEPPER - FINE DICED

1/2 CUP MILK

GARLIC, SALT + PEPPER

TO TASTE

MAKE ABOUT 24, 1" BALLS

PRE-HEAT OVEN 400°F

BAKE ON COOKIE SHEET
(FOIL + OLIVE OIL SPRAY
OPTIONAL) - OR PAN SEAR

BBQ SAUCE - DEALER'S CHOICE

(THIS IS HICKORY-BOURBON)

Desserts

Delicious Raspberry Oatmeal Cookie Bars

This oatmeal cookie is one of my favorite cookie bar recipes.

Submitted by **MARBALET**

.TestChecked by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 35 mins

Total Time: 50 mins

Servings: 9

Yield: 1 8x8-inch pan

Ingredients

1 cup all-purpose flour

1 cup rolled oats

½ cup packed light brown sugar

¼ teaspoon baking soda

⅛ teaspoon salt

½ cup butter, softened

¾ cup seedless raspberry jam

Directions

Step 1

Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8-inch square pan; line with greased foil.

Step 2

Combine flour, oats, brown sugar, baking soda, and salt in a large bowl. Rub in butter using your hands or a pastry blender to form a crumbly mixture.

Step 3

Press 2 cups oat mixture into the bottom of the prepared pan.

Step 4

Spread jam to within 1/4 inch of the edge.

Step 5

Sprinkle remaining crumb mixture on top; press down lightly into jam.

Step 6

Bake in the preheated oven until lightly browned, 35 to 40 minutes.

Step 7

Allow to cool before cutting into bars.

Nutrition Facts

Per serving: 292 calories; total fat 11g; saturated fat 7g; cholesterol 27mg; sodium 144mg; total carbohydrate 47g; dietary fiber 1g; total sugars 29g; protein 3g; calcium 20mg; iron 1mg; potassium 67mg

Chocolate Chipper

1 C. butter, softened
1/2 C. sugar
1/2 C. packed brown sugar
1 tsp. vanilla
2 eggs
1 tsp. baking soda
1 tsp. salt
2-3/4 C. flour
1 C. chocolate chips
1 C. chopped walnuts
1 C. raisins

Cream butter & sugars first, then mix in other ingredients in the order given. Drop on greased cookie sheet. Bake at 375 for about 10 minutes. Recipe can be halved.

To make a pan cookie, use 2-1/4 C. flour. Spread on greased 15 x 10" pan. Bake at 375 for 20 minutes. Cool & cut into squares.



turtle cheesecake dip

PREP 15 min. **TOTAL** 1 hour 15 min.
(incl. refrigerating)

MAKES 26 servings, 2 Tbsp. each

what you need

30 **Kraft** Caramels

2-1/4 cups (about 3/4 of 8-oz. tub)
thawed **Cool Whip** Whipped
Topping, divided

2 oz. **Baker's** Semi-Sweet
Chocolate, chopped

2 pkg. (8 oz. each) **Philadelphia**
Cream Cheese, softened

1 1/2 cup chopped **Planters** Pecans,
toasted

make it

MICROWAVE caramels and 1/2 cup
Cool Whip in medium
microwaveable bowl on HIGH 1 min.
40 sec., stirring after 1 min. Stir until
caramels are completely melted and
sauce is well blended. Cool 10 min.

MEANWHILE, microwave chocolate
and 3/4 cup of the remaining **Cool**
Whip in small microwaveable bowl
1 min., stirring after 30 sec. Stir until
chocolate is completely melted and
sauce is well blended.

BEAT cream cheese in separate
medium bowl with mixer until creamy.
Add 2/3 cup caramel sauce; beat until
blended. Gently stir in remaining
1 cup **Cool Whip**.

SPREAD cream cheese mixture onto
serving plate; drizzle with chocolate
sauce and remaining caramel sauce.
Sprinkle with nuts.

REFRIGERATE 1 hour.

SERVING SUGGESTION: Serve with
pretzel twists.

1
Enjoy!
Marsha