

Cooking with MFRD

Fire Prevention and Holiday Recipe Edition

Chex Mix

4 cups each
Wheat, corn, and rice chex
16 oz can of cashews
1 small bag of goldfish
3 tbsp worcestershire sauce
1 ½ sticks of BUTTER
¾ tsp garlic powder
½ tsp onion powder
2 tbsp seasoning salt

Melt butter and add seasonings. Mix dry ingredients in a large bag, add butter and spices. Pour in large aluminum roasting pan and bake at 250 degrees for one hour, stirring every 15 minutes.

Buffalo Chicken Dip

One bottle of Wing Sauce (Frank's is preferred)
8 oz pkg cream cheese
1 cup ranch dressing (Hidden Valley is preferred)
Two 14 oz cans of chicken, drained
16 oz shredded sharp cheddar

In medium saucepan pour entire bottle of Frank's and heat to a boil. Lower temp to medium heat and add block of cream cheese. Stir constantly. Once cream cheese is melted, add chicken. Add ranch dressing...can add more if desired for taste. Stir well. Turn heat to low and add cheese, while constantly stirring to keep from sticking. Once all ingredients are completely combined and heated throughout, pour into casserole dish and serve with tortilla chips or celery sticks.

*Cheese can be reduced but we love cheese!

Dirt Cups

1 small pkg chocolate Jello Instant Pudding mix
1 ½ cups milk
8 oz Cool Whip, thawed
1 pkg Oreo cookies, finely crushed
Clear plastic cups
Gummy worms and/or fake flowers

In a large bowl, whisk pudding and milk until smooth. Allow pudding to set for 5 minutes. Stir Cool Whip into pudding mixture and add half of the crushed Oreos.

Pour a layer of crushed cookies into the bottom of each clear plastic cup. Cover with pudding mixture. Add a few more crushed cookies to top and decorate with gummy worms and/or fake flowers. Enjoy!