

25+ Party Recipes

**(That Anyone Can Make Without
Much Hassle)**

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Introduction

When you give a party, there is one thing that can make or break it. That is the food you serve. A good party can turn into a great party just by serving some good food. Let's face it; no one has ever said that a party was bad even though the food was a great.

So, it's your job to make that you have great food for your guests to enjoy. But you may not have any idea what types of foods you should make. And you probably don't have the time to spend hours and hours slaving away in your kitchen. Of course you could have the party catered but you can't really afford that either.

Don't fear. All you need is this book, a quick visit to the grocery store, and a couple hours and you'll be ready to serve your guests some great food they'll never forget.

The two best things about this book are that all the recipes are easy and quick to follow. You won't find yourself sweating over a hot stove for hours, nor will you find yourself wondering what on Earth you're making as your adding the ingredients.

Of course no party is complete without cake. So, we'll take a look at how to make a cake first. (I know cake should be mentioned last since people eat their regular food first, but I can't help it. Cake is delicious and it's also the most important single food that you'll serve. So we'll cover it first.) In the cake section we'll give you a great recipe for a cake that everyone's sure to love. We'll also give you tips on how to frost the cake and how to store it too.

Next we will cover a variety of foods that you can make without (or with very little help from) an oven or a stove. These are foods that (for the most part) can be made anywhere at anytime.

Next we will take a look at some foods that need to be cooked or baked. These foods are a little heartier than the other foods but they're still a breeze to make. They add a very nice compliment to the foods that require mostly no ovens and stoves and the desserts.

Finally, we'll take a long look at some desserts you can serve. No party menu is complete without a few delicious desserts. But these desserts won't require a lot of skill or time. Yet they'll still be a hit at the party. Some of the desserts you'll want to put out toward the end of the party, while other desserts you'll want to have out on a serving plate from the beginning to the end.

So if you're ready, let's get on to the recipes!

Chapter 1 -

Cake

As I just mentioned in the introduction, the cake is the most important singular dish you'll serve at the party. Many people are scared to make their own cake because not only do they have to make and bake the cake, but they also have to frost it and then store it until it's time to eat the cake.

We'll take care of the making and baking part when we give the recipe for making the Devilish Devil Food Cake. However, before we even get to the cake, let's discuss how to properly ice a cake and how to properly store it so no taste is lost.

Here are some easy tips and steps for you to follow while frosting a cake:

1. Use a soft pastry brush to brush away any crumbs from the surface you're going to frost. Also, place the cake in the freezer for 20 minutes just before frosting. This will firm-up the cake and make it much easier to spread the frosting on.
2. If you're frosting multiple layers, be sure to place the thickest layer in the bottom and frost that first. Also, under the bottom layer, place a dab of corn syrup so the cake will stick to it and not move while being frosted.
3. To keep the cake platter clean and looking nice, place wax paper around the edges of the cake to catch any runoff frosting.
4. For multiple level cakes, place about ¼ inch of frosting to the top of the layer. If the top is lopsided, make it even by building it up with more frosting.
5. Stack the second layer on the bottom layer. Then apply a very thin layer of frosting to cover any imperfections. Then apply a thin layer around the sides of the cake.
6. Once the thin layer of frosting is on the cake, apply a thicker layer around the entire cake – the top and the sides. To smooth the sides, hold a metal spatula against the cake with one hand and rotate the cake with the other hand. You can also make decorative swirls or ridges with the metal spatula.

7. After the cake is completely frosted, carefully removed the wax strips away from the cake. If there is still some frosting on the platter, wipe it away with a wet paper towel.
8. Now you are ready to either eat the cake or store the cake. If you've frosted the cake with cream cheese or whipped cream, to keep the frosting from drying out you should cover the cake with a cake dome or a large saucepan turned upside down.

There is a correct way to store a cake in either the refrigerator or the freezer. There's also a proper way to thaw out a cake. If you don't store a cake properly then you risk losing flavor. If you thaw it incorrectly, it could lead to food poisoning.

So let's take a look at a few tips on how to store and thaw a cake:

1. The key to storing a cake is making sure it's wrapped correctly. A cake will keep for up to a week at room temperature or in the refrigerator if it's wrapped right. The cake will also last for up to 6 months if it is placed in the freezer.
2. In order not to ruin the frosting while wrapping the cake, place the cake uncovered in the refrigerator for 20 minutes. If you don't chill the frosting first then it may very well cling to the wrap and ruin the looks of your cake.
3. To refrigerate a cake, you can simply surround it with wax paper. For freezing a cake, you want to wrap it tightly in aluminum foil. Be sure there are no openings or tears in the foil.
4. Another word of warning: Always allow your cake to cool completely before freezing it.
5. For thawing a cake, if it has a creamy frosting or a filling with egg in it, allow to thaw the cake in the refrigerator. The thawing time in the refrigerator can take anywhere from 8 to 16 hours.

If the cake filling doesn't contain egg and the frosting isn't creamy, then you can thaw the cake on the counter.

Now that we've gotten all the boring details out of the way, let's get to the recipe of our cake.

The Devilish Devil's Food Cake

Description: This particular cake captures the best of all worlds. It's chocolate devil's food cake with white chocolate frosting. This cake is two layers of absolute perfection.

The ingredients below are for making both the cake and the frosting. (Yes, you will be making your own frosting!)

Serves: About 16

Ingredients: Solid vegetable shortening (for greasing all the pans)
Flour (for dusting the pans)
1 package of plain devil's food cake mix (18 ¼ ounce package)
3 tablespoons of unsweetened cocoa powder
1 1/3 cups of buttermilk
½ cup of vegetable oil
3 large eggs
6 ounces of coarsely chopped white chocolate
1 8 ounce package of crème cheese (at room temperature)
4 tablespoons of butter (room temperature)
1 teaspoon of pure vanilla extract
2 ½ cups of sifted confectioner sugar

Method:

1. Preheat the oven to 350°F. Be sure the rack is in the middle position in your oven. After turning on your oven, heavily grease two 9-inch round cake pans. You want to use vegetable shortening for this. After greasing the pans, then you want to dust each of them with flour. Be sure to shake out the extra flour and then set the pans aside.
2. In a large mixing bowl, combine the cake mix, the buttermilk, the oil, the eggs, and the vanilla. Using an electric mixer on low speed, mix these ingredients together for one minute. Stop the mixer after one minute and clean the sides of the bowl with a rubber spatula. Then continue mixing with the electric blender on medium speed. This time mix for two minutes. Use the rubber spatula to scrape the sides again if you need to do so. The cake batter should look completely blended.
3. Pour the blended cake batter into the pans you just prepared. Make sure you pour an equal amount into each pan. Then place the pans in the oven beside each other on the middle rack.
4. Bake the cakes for about 28 minutes. You'll know they're done when the sides begin to pull away from the pans. Also, the cake should spring back when it's pressed lightly with your finger. Take the cakes out of the pans and

let them cool on wire racks for ten minutes. You can take them out by running a knife between the sides of the cakes and the sides of the pans. Once the cakes have cooled on one side for ten minutes, flip them over and allow them to cool for another thirty minutes on the wire racks. The cakes should now be right side up.

5. Now you'll begin to make the frosting. In a small saucepan, place the white chocolate and melt it over low heat. You should be stirring it the entire time. It should take about four minutes. Then remove it from heat and let it cool.
6. In a large mixing bowl, combine the butter and the cream cheese. Mix for thirty seconds using an electric mixer on low speed. Turn off the machine. Then add the melted white chocolate. Turn the mixer back on (low speed) and blend the ingredients together for thirty seconds. Then add the vanilla and confectioner sugar and mix with the mixer for another thirty seconds on low speed. Next turn the mixer to medium speed and continue to mix until the frosting is fluffy. It usually takes about one minute.
7. Now you're ready to frost the cake. Place one cake layer (the thickest layer) right side up on the serving platter (remember you can put a dab of frosting or corn syrup under it to make it stick to the platter). Frost the top of the bottom layer (about $\frac{1}{4}$ inch of frosting, level it off by adding extra frosting where necessary). Place the other layer on top of the bottom layer. Then frost the top and the sides of the entire cake.
8. Either freeze the cake, refrigerate it, or serve it within a day or two.

Chapter 2 -

Easy to Make Foods

These snacks may be easy to make but they'll look and taste great. There are a variety of different snacks for a variety of tastes and ages. Simply look at your guest list and choose accordingly. Or make all of them and go above and beyond everyone's expectations. Though they're easy to prepare, they don't look or taste like it.

The Snack Stack

Description: This is a unique and easy to make bite-sized snack that's sure to be a hit at your party. The ingredients are few but the taste is great.

Serves: 32 (1 per Guest)

Ingredients: 6 slices of deli round bologna
8 slice (3/4-ounce each) of American cheese
1 tablespoon of chopped fresh chives
1 package (8 ounces) of softened cream cheese

Method:

1. Combine chives and cream cheese in a small bowl then stir them together. Take one slice of cheese and spread cream cheese mix over it. Place one slice of bologna on top of the crème cheese, spread more cream cheese mix and then place another slice of cheese on that. Continue building the stack, alternating cheese and bologna and always putting crème cheese in the middle. When finished you should have four slices of cheese and three slices of bologna for each stack. The cheese slices should be on the outside of the stack.
2. Tightly wrap each snack in plastic wrap (for food). Place in refrigerator for at least one hour. Then trim the edges of the bologna so that they're even with the cheese. Then cut each stack into 16 squares and serve.

Snack Sandwiches

Description: These snacks are sure to please. Again this snack doesn't take a lot of ingredients or effort considering how many people it will serve. You won't believe how great these snack sandwiches taste. In fact, these snacks are like a party in your mouth.

Serves: 16 (1 per Guest)

Ingredients: Dijon Mustard
Horseradish Sauce
6 slices of deli round bologna
32 slices of party rye bread
8 cherry tomatoes
8 pimiento-stuffed olives
3 ounces of thinly sliced ham
2 (1-ounce) slices of Swiss cheese
2 (1-ounce) slices of American cheese

Method:

1. Divide the bread placing half the slices on one side and the other half on the other side. Spread the mustard on half the slices of bread and the horseradish on the other bread slices.
2. Cut the cheese into fourths and the ham into eighths.
3. Begin stacking the ingredients by placing a slice of Swiss cheese on a slice of bread that has mustard on it. Then put a slice of bread that has horseradish on it. Place a slice of ham on the stack. Then place another slice of bread with mustard followed by a slice of American cheese. Finish the stack with another slice of bread with horseradish on it.
4. Skewer the sandwiches along with either an olive or a cherry tomato and then serve.

Bat and Ball Cheese Poppers

Description: The only problem with this snack is that the guests will pop them so fast that they won't last long enough. This snack is especially good for sports-themed parties.

Serves: 18 (1 per Guest)

Ingredients: 1 package (3 ounces) of softened cream cheese
1 tablespoon of milk
1 cup of shredded American cheese
1 tablespoon of sliced green onions
1/4 cup of finely chopped peanuts
18 pretzel sticks

Method:

1. Place cream cheese and milk in a bowl and mix with an electric blender on medium speed. Mix until it's completely smooth. Be sure to scrape bowl often while mixing. Add shredded American cheese and the sliced green onions. Beat again until everything is well mixed. Cover the mixture and place in the refrigerator for at least one hour.
2. After at least one hour, roll mixture into one inch balls. Then roll the balls in the chopped peanuts.
3. Stick one pretzel stick into each popper and serve.

Carmel Corn

Description: Few foods fit together as well as caramel and popcorn. Just about everyone loves popcorn and no one can resist caramel. Put them both together, along with mixed nuts, and the result is a snack that everyone enjoys.

Serves: Approximately 25 (Makes 4 Quarts)

Ingredients: 3 quarts of popped popcorn
3 cups of dry roasted mixed nuts, unsalted
1 cup of tightly packed brown sugar
1/2 cup of corn syrup
1/2 cup of butter
1/2 teaspoon of salt
1/2 teaspoon of baking soda
1/2 teaspoon of vanilla extract

Method:

1. Preheat oven to 250°F. Combine the popcorn and the nuts in a large roasting pan. Place the roasting pan in the oven while you get the glaze ready.
2. Combine the brown sugar, corn syrup, butter, and salt in a medium saucepan. Place the mixture over medium heat and stir it constantly until it reaches a full boil. Then stop stirring and let it continue to boil for four more minutes.
3. Remove mixture from the heat. Then stir in the baking soda and the vanilla. Next pour the entire mixture over the popcorn and the nuts (in the roasting pan) that have been kept warm in the oven.
4. Bake 60 minutes, stirring about every 10 minutes. After 60 minutes, allow it to cool and then break it apart into bite-size pieces. Serve or place in an airtight container.

Bagel Face Sandwiches

Description: This is an easy and fun food. It's perfect for any kids' party. You can either make it before the party or let the kids at the party make their own. The prep time is less than 5 minutes.

Serves: 12

Ingredients: 6 fresh bagels
2 cans of tuna packed in water
1/3 cup of mayonnaise
1/2 cup of grated cheddar cheese
2 tablespoons of prepared relish
A dash of salt and pepper
Assorted fresh veggies and other toppings, cut into shapes of facial features, hair, and accessories

Method:

1. Regardless when you decide to make the actual bagel faces, before the party you should make the tuna salad. Combine the cans of tuna, the mayonnaise, the cheddar cheese, and the prepared relish in a medium bowl. Mix the ingredients together. Season with salt and pepper and then mix again. Either use immediately or cover and place in the refrigerator.
2. Once the tuna salad is made, cut the 6 bagels in half. Top each of the 12 bagel halves with the tuna salad. Then design faces with the vegetables. Or you can place bowls of the vegetables on tables and let the kids make their own faces.

Yummy Fruit Dip

Description: This is another easy and delicious snack. With the fruit in it, it's good for you too!

Serves: 12

Ingredients: 1 8 ounce package of softened cream cheese
1 jar of marshmallow cream
2 tablespoon of orange juice
The fruit of your choice

Method:

1. Combine the softened cream cheese, the marshmallow cream, and the orange juice. Mix and then refrigerator until ready to use.
2. Serve the dip with your choice of fresh fruit.

Melon Mix

Description: A unique and delicious snack with fruit (Who doesn't like fruit?). You'll notice that it only serves four so it's the perfect snack to serve at a small summertime party. However, you can easily multiply the recipe to serve many more than four guests.

Serves: 4

Ingredients: 4 thin slices of prosciutto
1 medium ripe cantaloupe
8 ounces of fresh goat cheese
2 tablespoons of capers
1 teaspoon of fresh thyme
1 teaspoon of fresh ground pepper

Method:

1. Cut the cantaloupe in half and remove all the seeds. Then cut it in half again so you have four quarters.
2. In a mixing bowl, combine the fresh goat cheese, the capers, the thyme, and the pepper. Mix all these ingredients together.
3. Spread two ounces of the mixture (from step 2) on each slice of melon. Then top with the prosciutto and serve.

Chilled Cheese Balls

Description: This is a great and easy food to prepare. Just be sure to prepare it the day before (so it can chill) and serve it with the crackers of your choice.

Serves: About 20

Ingredients: 2 8 ounce packages of softened cream cheese
2 tablespoons of grated Parmesan cheese
¼ cup of milk
½ tablespoon of garlic salt
¾ tablespoon of Blue cheese
½ cup of pecan pieces

Method:

1. With an electric mixer, mix the softened cream cheese, the grated Parmesan cheese, the milk, the garlic salt, and the Blue cheese in a large mixing bowl. Keep mixing until all the ingredients are well blended.
2. When the ingredients are mixed, shape the mixture into a ball. Place it in the refrigerator overnight. The next day pat the pecans around the cheese ball. Then serve with crackers.

Snack Mix with a Zip

Description: Here's a great snack mix that can be placed in a bowl and set out for the guests to munch on throughout the party. This mix has just enough kick to satisfy everyone. It's very easy and fast to prepare.

Serves: About 12

Ingredients: 4 cups of oven toasted corn cereal squares
2 cans (1 1/2 ounces each) of potato sticks
1 cup of honey roasted peanuts
1/4 cup of Worcestershire sauce
3 tablespoons of melted butter
1/2 teaspoon of seasoned salt

Method:

1. In a three quart microwave safe bowl, combine the toasted corn cereal squares, the potato sticks, and the honey roasted nuts.
2. In a small mixing bowl, combine the Worcestershire sauce, the melted butter, and the seasoned salt. Mix these ingredients together. Then pour the mixture over the cereal mix. Toss the cereal mix so the mixture is evenly distributed.
3. Place cereal mix in the microwave oven. Microwave for six minutes, stopping to stir the mixture every two minutes. Remove from microwave and place on paper towels to cool. Allow mix to cool and then place in bowl and serve.

Chapter 3 -

Oven/Stove Prepared Foods

Depending what type of party you are throwing, you may or may not want to include warm foods. Most of the time you want to have a variety so here are a few great recipes. While these foods require using the oven or stove or both, they are still very easy to make.

In this chapter, you will find recipes that will fit in at any type of party for any age group.

Fajita Quesadillas

Description: Quesadillas are a great food at any party. Spice up the quesadillas with some fajita seasonings and serve it with some well chosen sides and you have the perfect party food.

Serves: 4

Ingredients: 2 tablespoons of vegetable oil
1 cup of sliced onions
1 cup of red bell pepper, cut into strips (a green pepper can be substituted)
1 pound of boneless, skinless chicken breast, cut into strips
1 (1.25-ounce) package of taco or fajita mix
2 1/2 cups of 4 cheese Mexican blend
1/3 cup of water
10 (6-inch) flour tortillas

Method:

1. In a large skillet, heat 1 tablespoon of vegetable oil over medium-high heat. Add the sliced onion and the cut bell pepper. Cook the vegetables for three to four minutes (or until veggies are tender), stirring occasionally. Add chicken to the tender veggies and continue to cook for four to five more minutes, stirring occasionally. Cook until the chicken is no longer pink. Stir in

seasoning mix and water. Bring everything to a boil. Then reduce heat to low and continue to cook for three to four minutes until mixture thickens.

2. Take one tortilla and spread the heated mixture over it evenly. Sprinkle the cheese over the mixture and then cover the mixture with another tortilla. Make sure the 2 tortillas align to make a sort of sandwich.
3. In a large skillet, heat remaining oil over medium-high heat. Place completed quesadilla in skillet and cook for two to three minutes on each side or until golden brown and cheese is melted. Repeat to make more quesadillas with remaining ingredients.

Party Turnovers

Description: These party turnovers are quick and easy to make and they taste great.

Serves: 30 (1 per Guest)

Ingredients: 1 pound of ground beef
1 (1-ounce) package of dry onion soup mix
1 cup of shredded cheddar cheese
3 (8-ounce) packages of crescent rolls (the refrigerated kind)

Method:

1. Preheat oven to 375° F. Meanwhile cook the hamburger until it's not longer pink. Drain the grease. Then stir in the onion soup mix and the cheddar cheese.
2. Separate the crescent rolls. Place one tablespoon of meat mixture in the middle of each triangle and then fold over and seal the edges.
3. Place on a baking sheet (ungreased) and bake for 15 minutes or until the roll is golden brown.

Babaganoush

Description: This is a great and easy food to prepare. Just be sure to prepare it the day before (so it can chill) and serve it with the crackers of your choice.

Serves: About 20

Ingredients: 4 medium eggplants
Pita bread
2 garlic cloves
Fresh chopped mint
Olive oil
Salt

Method:

1. Take the eggplants and cut each of them in half. Sprinkle a little bit of salt on each of the cut eggplants. Then set them aside for a day or so. (This will help get rid of the bitter taste of the eggplant.)
2. After the eggplant rests for a day or two, wash away any dark liquid that may be on the top. This dark liquid is where the bitter taste comes from.
3. Preheat the oven to 350° F. When the oven reaches temperature, place the eggplant in to oven for twenty or thirty minutes. The exact time depends on the size of the eggplant.
4. When the eggplant is well cooked, remove from the oven and allow to cool. Then remove the peels from the eggplant and place in a blender. Add in a little salt, garlic, mint, and a little bit of olive oil. Then blend well until everything is mixed together.
5. Remove from blender and serve with Pita bread.

Pita Snack

Description: This snack is unbelievable easy to make but it doesn't taste like it. Another great thing about this snack is it's nutritious and vegetarian. So it will please even your most finicky of guests.

Serves: 16

Ingredients: 4 whole wheat pita breads
1 tablespoon of chopped fresh basil (You may substitute 2 teaspoons of dried basil)
1/4 teaspoon of black pepper
1/8 teaspoon of dried thyme
36 sliced cherry tomatoes
Olive oil (to brush the bread)
2 tablespoons of grated parmesan cheese

Method:

1. Preheat oven to 350° F. While the oven is preheating, grab a paring knife and the pita bread. Split each of the pita breads in half horizontally (break the bread in half). Then cut each of the halves into halves so that you have four quarters.
2. Place each of the quarters of pita bread onto a nonstick baking sheet face down. Then brush each piece of the pita bread with the olive oil. Set aside.
3. Mix together the basil, the pepper, and the thyme in a small mixing bowl. Then sprinkle the mixture over the pita bread. Make sure you sprinkle all slices of the bread evenly. Next put two or three cherry tomato slices on each quarter. Sprinkle with parmesan cheese making sure to do it evenly once again.
4. Once the oven is preheated, place the wedges in the oven until the cheese on each of the wedges is slightly browned and the bread is crisp. This should take about five minutes.
5. When the bread is done, remove from oven, place on a tray, and serve.

Bacon and Cheese Triangles

Description: This snack is amazingly simple and economical to make. Despite the low cost and no energy, it tastes great.

Serves: 6

Ingredients: 6 (8-inch) flour tortillas
1/2 cup of cooked bacon bits
12 slices of American cheese
Salsa

Method:

1. Preheat oven to 350° F. While the oven is preheating, cut the flour tortillas in half. This will give you 12 half circles. Take each tortilla half and cover it with a slice of American cheese. If needed, tear the cheese so that there is a ¼ inch border between the cheese and the tortilla. Then top the cheese with bacon bits.
2. Using a basting brush put a small amount of water around the edges of the tortilla. Fold the entire tortilla in half to form a triangle. Then press the watered edges together to seal it.
3. Place in oven (350° F) for 6 to 8 minutes. When the cheese is melted it's done. Let cool for a minute or two and then serve with salsa.

You can also cook this snack in a skillet. Simply preheat the skillet on medium heat. Melt butter on the skillet and then place the snack in the skillet. Cook about three minutes per side. Let cool and then serve.

Crispy Potato Wedges

Description: This is a hearty and tasty snack. It's very easy to prepare and your guests will love it.

Serves: 8

Ingredients: 8 medium baking potatoes
2 cups of all-purpose flour
2 large lightly beaten eggs
1 teaspoon of onion powder
2 teaspoons of garlic salt
1 teaspoon of ground black pepper
Olive oil spray
One container sour crème or dipping sauce

Method:

1. Preheat oven to 450°F. While the oven is preheating, combine the flour, onion powder, garlic salt, and black pepper in a small bowl. Mix the ingredients together. Then crack the eggs in a bowl and beat them lightly.
2. Leaving the peels on, wash and scrub the potatoes. Slice the potato into ½ inch wedges. Then line two baking sheets with parchment paper. Take the potato wedges and dip them in the lightly beaten egg. Then roll the wedges in the flour mixture. Place the coated wedges on the backing sheets covered with parchment paper and spray the wedges with the olive oil spray.
3. Bake wedges at 450°F for about 10 minutes. Turn the wedges over, spray them lightly with more olive oil spray, and then back them for another 6 to 8 minutes. When the wedges are golden brown and crispy, they are done.
4. Serve the wedges hot with sour crème or a dipping sauce.

Baked Nachos

Description: No party is complete without nachos. Here's a great recipe for baked nachos. These nachos are easy to prepare and great to the taste.

Serves: 8

Ingredients: One large bag of tortilla chips
4 cups of grated cheese (either cheddar or Monterey jack)
1 cup of salsa
1 chopped small onion
1 chopped green pepper
1 6 ounce jar of drained and chopped California olives
1-2 finely chopped jalapeno

Method:

1. Preheat oven to 350°F. While the oven is preheating, spray the bottom of a 9 x 13 inch pan with cooking spray.
2. Place one layer of tortilla chips on the bottom of the sprayed pan. Then put the following ingredients on top of the nachos: cheese, salsa, chopped onion, chopped pepper, chopped olives, and finely chopped jalapeno. Then place another layer of nachos on top of those ingredients. Place more ingredients on top of those nachos and continue the process until all the ingredients are gone.
3. Put nachos in the preheated oven on the middle rack. Bake for about 30 minutes until the cheese is melted.

Taco Dip

Description: Here's another snack involving nachos. This one's a dip that you serve with nachos. It's mild with just a little bit of zip so all your guests will enjoy it.

Serves: About 20

Ingredients: 1 1/2 pounds of hamburger
1 medium chopped onion
1 can of refried beans
1 small jar of hot piscante sauce
1 package of taco seasoning mix
16 ounce jar of sour cream
12 ounces of shredded cheddar cheese
Tortilla chips

Method:

1. Preheat oven to 350°F. While the oven is preheating, brown the hamburger and the onion in a large frying pan. Drain the fat from the pan. Then stir in the beans, the sauce, and the seasoning mix.
2. Take a 2 quart casserole dish and spread about half the meat in the bottom. Then spread half the sour cream over the meat. Then put the rest of the meat on top of that and then the sour cream. Finally, sprinkle the cheese over the entire thing.
3. Bake the taco dip for about twenty minutes. When it starts bubbling you know it's done. Take out of the oven and serve with tortilla chips.

Carmel, Cheese, and Apples Please

Description: This is a unique treat that is very easy to make.

Serves: About 25

Ingredients: 12 ounces of Brie cheese
6-8 ounces of caramel sauce
1 cup of chopped pecans
5-6 apples

Method:

1. Core and peel the apples. Then soak in pineapple juice and set aside.
2. Take the Brie cheese and peel off the outer layer. Once the outer layer of the Brie is off, slice the cheese into bite-sized chunks. Place the chunks onto a baking sheet.
3. In a small sauce pan, heat the caramel sauce on the stove over low heat. This is only to thin the sauce and make it easy to pour from a spoon. Heating should only take a couple minutes.
4. Then drizzle the caramel sauce over the Brie cheese chunks and sprinkle the chopped pecans on the caramel. Drain the apples and put each Brie chunk on a slice of apple. Arrange on a serving plate and serve.

Fast Pigs in a Blanket

Description: As the name suggests, this recipe is fast. It's also very good. If you're looking for something a little different to serve at your party, this is the perfect dish.

Serves: 6

Ingredients: 1 small head of cabbage
1 pound of ground beef
½ cup of chopped onion
½ cup of minute rice
½ teaspoon of salt
¼ teaspoon of pepper
1 10 ounce can tomato soup
1 ½ cups of water
¼ cup of grated Italian cheese

Method:

1. Preheat the oven to 350°F. While the oven is preheating, grease the bottom of a 13x9 inch baking dish. Then chop the cabbage into bite-sized pieces and spread the cabbage in the bottom of the baking dish.
2. Combine the onions and the ground beef in a skillet. Then brown the beef. Be sure to break the meat into little pieces as you brown it.
3. Once the ground beef is browned, stir in rice, salt, and pepper. Let simmer for about 10 minutes. Then spoon entire mixture over the cabbage. Be sure to cover the cabbage completely.
4. Next pour tomato soup and the water into a saucepan and bring to a boil. Then pour the tomato soup and water over the mixture in the baking dish. Sprinkle cheese over everything. Cover tightly with foil and bake at 350°F for 90 minutes (1 ½ hours).
5. Remove from oven and serve.

Cool Vegetable Pizza

Description: Here's another very easy dish to make. It's also another healthy dish that's pleasing to the taste buds.

Serves: 8

Ingredients: 1 8 ounce package of crescent rolls
1 8 ounce tub of softened cream cheese
1 tablespoon of dill weed
1 1/2 tablespoons of mayonnaise
Salt and pepper to taste
1 sliced tomato
1 sliced cucumber
Other various vegetables of your choice
Shredded cheddar cheese

Method:

1. Preheat oven to 350° F. While the oven is preheating, spread the crescent roll dough onto a 13 x 9 inch pan and pinch the seams together. Once the oven reaches temperature, bake the bread ten to twelve minutes. You know it's done when the bread becomes lightly browned. Remove the bread from the oven and let it completely cool.
2. In a small mixing bowl, combine the cream cheese, the mayonnaise, the dill weed, the salt, and the pepper. Blend all these ingredients together. Spread on the cooled crescent rolls. Then top with the tomato, cucumber, and any other vegetables you'd like to use.
3. Place on a platter and serve.

Crab Puffs

Description: Here it is: the toughest recipe in the book. (Don't worry that doesn't mean it's very tough at all.) It also takes the most time to prepare. However, these puffs are absolutely delicious and they will fit in at any party no matter how casual or formal it may be.

Serves: About 16

Ingredients: 1/2 cup of water
1/4 cup of butter or margarine (1/2 stick)
2 eggs
1/2 cup of flour
1 tablespoon of milk
1/2 teaspoon of horseradish
1 8 ounce package of softened cream cheese
1/8 teaspoon of pepper
1/4 teaspoon of salt
1 8 ounce package of imitation crabmeat (flaked and drained)
1/3 cup of toasted almonds
2 tablespoons of finely chopped onions

Method:

1. Preheat oven to 400°F. In a medium saucepan, combine the butter (or margarine) and the water. Bring the water and butter to a boil. Then add in the flour and stir until it's all mixed together very well. Turn down the heat to low. Continue to cook on low until the mixture becomes a ball. Make sure you stir the entire time so that the ball forms properly. Once the ball forms, remove from heat.
2. Add the eggs to the ball one at a time. Every time you add an egg, beat it into the ball using a spoon. Make sure the mixture is blended very well before adding another egg.
3. When the eggs have been added and the mixture (which is the dough) is blended, lightly grease a baking sheet. Then take spoonfuls of the mixture and drop each spoonful onto the baking sheet.
4. Once all the dough is on the baking sheet, then place in the oven for about thirty minutes. It's ready to come out when the dough turns golden brown. After you remove the dough from the oven, place each ball on a wire rack to cool. Then turn the oven down to 375°F.

5. While the balls cool, in a medium mixing bowl, combine the cream cheese, milk, horseradish, salt, and pepper. Mix together until all the ingredients are well blended. Then add the imitation crab meat, the almonds, and the onion. Mix together lightly.
6. Cut the tops off of the cream puffs and fill each cream puff with the mixture from step 5. Replace the tops of the cream puffs and place the cream puffs back onto the baking sheets. Bake another ten minutes at 375°F. You only need to heat the cream puffs through.
7. Carefully remove from the oven, place the cream puffs on trays, and then serve.

Chapter 4 -

Desserts

Let's face it; everyone loves to eat at a party. And the favorite thing for most people to eat is dessert. The great thing about these desserts is that some of them you can set out at the beginning of the party and leave them out until the end.

Cookies can be placed on a tray for the entire party. Let your guests grab them and munch on them at will.

The desserts included in the next few pages are all easy to make. Some of them are very common while others aren't so common. But all of them will all leave your guests smiling.

Basic Chocolate Chip Cookies

Description: Who doesn't like chocolate chip cookies? Guests will be thrilled to see them at a party. These are simple to make and very basic. But they taste as good as any chocolate chip cookie you've ever eaten.

Serves: 48 (1 per Guest)

Ingredients: 1 cup butter, softened
3/4 cup of firmly packed brown sugar granulated sugar
3/4 cup of firmly granulated sugar
2 large eggs
1 teaspoon of vanilla extract
2 1/4 cups of all-purpose flour
1 teaspoon of baking soda
1/2 teaspoon of salt
1 (12-ounce) package or 2 cups semisweet chocolate chips
1 cup chopped nuts (optional)

Method:

1. Preheat oven to 375°F. While the oven is preheating, combine the butter, the brown sugar, the sugar, the vanilla in a large mixing bowl. Then stir in the eggs and beat all the ingredients well.

2. In a different bowl, combine the flour, the baking soda, and the salt. Gradually add this mixture to the mixture in the first bowl. (If you add it too fast you'll have a very difficult time mixing it all together.) Once everything is mixed well, slowly stir in the chocolate chips (and the nuts if you're using them).
3. Drop teaspoonfuls of the cookie mix onto a baking sheet (ungreased). Bake in the oven for 8 – 10 minutes (until edges are golden brown). When finished let the cookies stand on the cookie sheet for one minute and then remove.

Basic Sugar Cookies

Description: Sugar cookies are great for holiday parties or anytime during the year. Here's a simple recipe for great tasting sugar cookies that everyone will love.

Serves: 24 (1 per Guest)

Ingredients: 1 cup of softened butter
1 cup of granulated sugar
2 cups of all-purpose flour
1 large egg
1/2 teaspoon of salt
1 1/2 teaspoons of vanilla extract
1 teaspoon of baking soda
1 teaspoon of cream of tartar

Method:

1. Preheat oven to 375°F. While oven is heating, blend together butter and sugar in a large mixing bowl. Then beat in egg and then vanilla.
2. In a different bowl, combine flour, baking soda, cream of tartar and salt. Slowly add the second mixture to first mixture in the large mixing bowl. Cover and place in refrigerator for 2 hours.
3. Once the dough is chilled, roll it out on a surface covered with flour. Once the dough is about 1/8 inch thick, cut it into the shapes you want.
4. Place shaped cookies onto a cookie sheet (ungreased) and bake for about 7 minutes. Once the cookies are lightly browned then they're done. When finished, let cookies cool for one minute on the cookie sheet and then remove to racks. Then decorate as you want.

Chocolate Peanut Butter Cookies

Description: Talk about two great tastes coming together to form a great cookie! These cookies taste great and they look cool too with the swirl of chocolate running through them. Guests will love these cookies.

Serves: 36 (1 per Guest)

Ingredients: 1/2 cup of creamy peanut butter
1/2 cup of semisweet chocolate chips
1/2 cup of softened butter (you can also substitute softened margarine)
1/2 cup of granulated sugar
1 1/4 cups of all-purpose flour, divided use
1 large egg
1/4 cup of honey
1/2 teaspoon of baking soda
1/2 teaspoon of baking powder
1/2 teaspoon of vanilla extract

Method:

1. Using a small saucepan, melt the chocolate chips over low heat. Be sure to stir often while the chips are melting. Once the chips are melted, set the chocolate aside.
2. In a mixing bowl, combine the peanut butter with the butter (or margarine) until they're mixed together well. Add 1/2 cup of the flour, the egg, the honey, the sugar, the baking soda, the baking powder, and the vanilla in the mixing bowl. Stir until everything is mixed together. Then stir in the rest of the flour. This is your dough.
3. Take the melted chocolate and slowly pour it into the dough. Swirl the chocolate through the dough and then refrigerate it for at least one hour.
4. Once the dough is chilled, preheat the oven to 375°F. While the oven is preheating, roll the dough into one inch balls. Put the balls on a baking sheet (ungreased) about two inches apart.
5. Take a glass and flatten the balls using the bottom of the glass. Then bake until the cookies are beginning to get brown around the edges (about 7 to 9 minutes). Remove from oven and let cool.

Shortbread Cookies

Description: This is another great holiday party cookie. However, they still taste great regardless when or what type of party you're having.

Serves: 36 (1 per Guest)

Ingredients: 1 cup of softened butter
2 cups of all-purpose flour
1/2 cup of granulated sugar
1 large egg white
1/3 cup of granulated sugar (in addition to the 1/2 cup above)
1/3 cup of finely chopped almonds

Method:

1. Beat the butter in a large mixing bowl until the butter is soft. Then add the sugar and half of the flour. When thoroughly mixed together, stir in the rest of the flour.
2. Roll mixture into four rolls about 5 inches long, place plastic wrap around the mixture and refrigerate for 1 hour.
3. Preheat oven to 375°F. While the oven is preheating, cut the dough into 1/2 inch thick slices and place each slice 1 inch apart on a baking sheet (ungreased).
4. Press your thumb into the center of each cookie. Then brush beaten egg white onto the cookie.
5. Put the almonds and 1/3 cup sugar together in a small bowl and mix them. Then sprinkle this mixture over the cookies. Bake about 10 minutes or until the edges are lightly browned. Remove the cookies from the oven and allow them to cool on wire racks.

Candied Apples

Description: Candied apples are a major part of any Halloween celebration (or they should be). However, anywhere kids are, these treats will be a huge hit regardless of the time of year.

Serves: 12 (1 per Guest)

Ingredients: 12 red delicious apples
4 1/2 cups of sugar
3/4 cup of light corn syrup
1 teaspoon of red food coloring
1 1/2 cups of water
12 wooden skewers
1 cup of chopped peanuts

Method:

1. Wash and dry the apples. Then put a wooden skewer through the stem of each apple. Leave just about two inches of the skewer sticking out.
2. Combine the sugar, the corn syrup, the food coloring, and the water in a sauce pan over medium heat. Stir constantly until all the ingredients meld together and reach a boil. Continue cooking (without stirring) until temperature of liquid reaches 290 degrees.
3. Grease a large cookie sheet. Then put the chopped peanuts into a bowl. Take the syrup off the stove and dip each of the apples into it. Try to coat evenly. Quickly roll the apples in the peanuts and place on the greased cookie sheet. Let cool for at least one hour.

Magic Squares

Description: Your guests will absolutely rave about these squares. They are like homemade candy bars that will melt in your mouth. Your guests will believe that they really are magic.

Serves: About 20

Ingredients: 1 stick of melted butter
1 cup of graham cracker crumbs
1 cup of semi-sweet chocolate chips
1 cup of butterscotch chips
1 cup of coarse, chopped pecans
1 cup of angel flake coconut
1 cup of sweetened condensed milk

Method:

1. Preheat oven to 350°F. While the oven is preheating, grease a 9x13 inch pan. Pour the melted butter into the pan. Then cover the butter with the graham cracker crumbs and spread the chocolate chips over the graham cracker crumbs. Place the pecans over the chocolate chips and then the coconut over the pecans. Lastly, drizzle the sweetened condensed milk over everything evenly.
2. Place in preheated oven and bake for 30 minutes. Remove from oven and allow it to cool. While still warm (not hot or cold) cut the squares. When completely cool, remove from the pan, place on a tray, and then serve.

Conclusion

So there you have it. Many recipes to fit any type of party you want to throw with any age group being the guests. You have hot foods, cold foods, and foods in between. You have snacks to serve at the beginning of the party and desserts to serve at the end. And of course you also have foods to serve that will serve almost as a meal.

As with any recipe, if you want to make something for more people than it serves with the recipe in this book, simply multiply the ingredients by the multiple of people who are going to be at your party. For example, if the recipe says it serves six but you want it for 24, simply multiply all the ingredients by 4 in order to make enough for all the guests.

All the foods in this book taste great and are easy to prepare. Most of them will only take you about ten or fifteen minutes to make too. So this book (and all the recipes) is perfect for anyone wanting to plan and prepare for a party with the least amount of hassle possible.

So now go ahead and plan your party. You now have all the recipes that you'll need to serve your guests great food. Now you just have to invite the guests and make the food. Then watch the smiles and get ready for lots of compliments.