



19 BEST APPETIZERS

Perfect for Super Bowl, Game Day, or Holiday Entertaining



Heather Scholten

INTRO

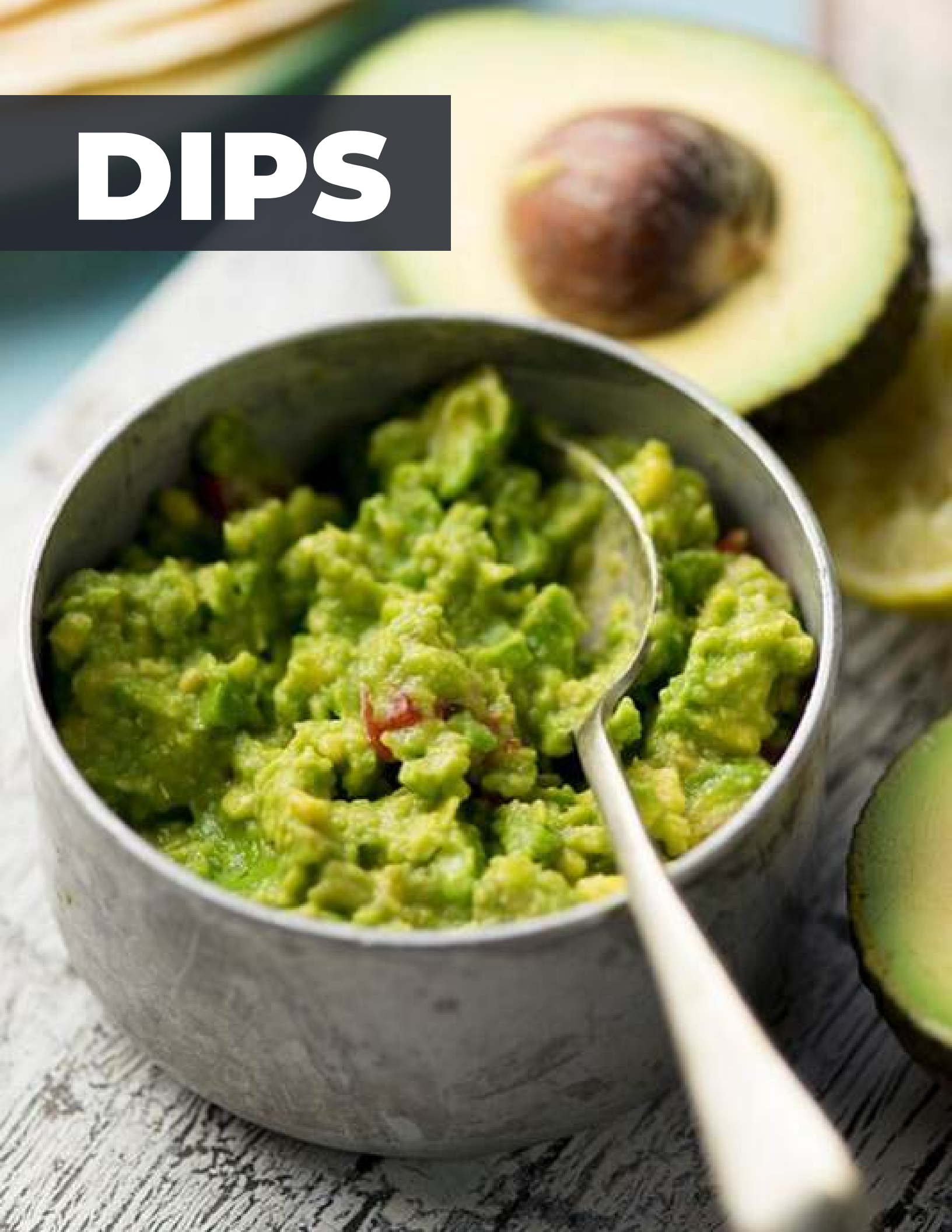
I have spent over 20 years developing recipes for home cooks. I started my food blog in 2006. Since then, millions of people have cooked my recipes for weeknights, holidays, and parties.

This appetizer ebook exists for one reason. Parties create pressure and you need food people recognize, reach for, and enjoy. These recipes do just that. Every appetizer here fits a crowd. Most prep ahead. None rely on trends or complicated steps. These are the dishes friends text you about the next day.

Heather
Heather Scholten
Farmgirl Gourmet



DIPS



TIME: 10 minutes

RESTAURANT STYLE SALSA

This simple recipe comes together in a flash and should be a fridge staple year round.



INGREDIENTS

- 28 oz can crushed tomatoes
- 7 oz pickled jalapenos
- 1/2 cup yellow onion, rough chopped
- 1/2 cup cilantro
- 7 garlic cloves, peeled
- 1/2 tsp garlic salt
- 1/2 tsp kosher salt
- 1/2 tsp black pepper

DIRECTIONS

1. Add all ingredients to a food processor or blender jar.
2. Pulse until combined and onion is minced.
3. Taste and adjust salt.
4. Serve immediately or refrigerate up to 2 weeks.

TIME: 10 minutes

TEXAS CAVIAR DIP

Fresh and crunchy, this bean and veggie dip is loaded with flavor and simple to make.



INGREDIENTS

- 3 cups black-eyed peas
- 2 cups corn kernels, fresh or frozen
- 2 cups diced jicama
- 1 cup minced red onion
- 1 med red bell pepper, diced small
- 1 med plum tomato, cored & diced
- 2 med jalapeños, seeded minced
- 5 garlic cloves, minced
- ¼ cup minced cilantro
- 3 green onions, sliced thin

Vinaigrette

- 4 tbsp olive oil
- 2 tbsp red wine vinegar
- 2 tsp kosher salt
- 2 tbsp lime juice

DIRECTIONS

1. In a large bowl add the black-eyed peas, corn kernels, diced jicama, minced red onion, diced red bell pepper, diced tomato, minced jalapeños, minced garlic, cilantro, and green onions and toss to combine.
2. In a small bowl add the olive oil, red wine vinegar, salt and lime juice and stir to combine. Pour over the vegetable mixture and toss well.
3. Cover and refrigerate an hour or more. Serve with lots of corn tortilla chips.

TIME: 5 minutes

CLASSIC GUACAMOLE

Fresh, creamy, and full of flavor, this classic guac is quick and perfect for dipping.



INGREDIENTS

- 3 ripe avocados, peeled, pitted, & diced
- ½ plum tomato, seeded & diced
- 4 minced garlic cloves
- 2 tbsp chopped cilantro
- 1 tbsp fresh lime juice
- ½ tsp kosher salt
- 2 tsp chopped jalapeño

DIRECTIONS

1. Add avocado to a medium bowl. Use a fork to mash until creamy but still slightly chunky for texture.
2. Stir in finely chopped plum tomato, minced garlic, and chopped cilantro.
3. Add fresh lime juice, kosher salt, and chopped jalapeño. Mix gently until everything is well combined.
4. Taste and adjust seasoning if needed, add more lime juice for brightness or salt to enhance flavor.
5. Transfer to a serving bowl, top with a sprinkle of cilantro for color, and serve with tortilla chips or fresh veggies.

TIME: 15 minutes

TRIPLE CHILE QUESO DIP

A quick and delish appetizer that's filled with fresh chiles, creamy cheese, and zesty salsa.



INGREDIENTS

- 1 tbsp butter
- 1 tbsp minced shallot
- 1 medium jalapeno, seeded & diced
- 1 tbsp diced poblano chile pepper
- 1 tbsp diced anaheim chile pepper
- ¼ tsp kosher salt
- 1 tbsp all purpose flour
- 1 cup whole milk
- 1 cup cubed Velveeta cheese
- 1 cup shredded provolone cheese
- ¾ cup salsa

DIRECTIONS

1. Melt butter in a medium saucepan over medium-high heat. Add shallots, jalapeño, poblano pepper, anaheim pepper, and salt. Saute until tender, about 5 minutes.
2. Sprinkle the flour over the vegetables and stir to coat. Slowly add the milk, whisking constantly, until incorporated. Allow to thicken, about 2-3 minutes.
3. Add the cheese and stir until melted. Pour into a warm serving dish or small crockpot and top with salsa.
4. Serve immediately with tortilla chips.

TIME: 20 minutes

HOT LOBSTER ARTICHOKE DIP

Just a handful of ingredients is all it takes to make a cheesy and decadent lobster dip.



INGREDIENTS

- Cooking spray
- 1 lb cooked langoustines (or lobster meat)
- 10 oz container prepared onion dip
- 15 oz can artichoke heart bottoms, drained & diced
- 2 cups shredded pepper jack cheese

DIRECTIONS

1. Preheat oven to 350°F. Spray an 8x8 baking dish with cooking spray, set aside.
2. In a medium bowl, add the langoustines, onion dip, diced artichoke hearts, and 1 ½ cups shredded pepper jack cheese. Stir to combine.
3. Pour into prepared baking dish and sprinkle with remaining pepper jack cheese.
4. Bake 15 minutes, or until lightly golden brown and bubbling around the edges.
5. Serve immediately with toasted baguette or crackers.

FINGER



TIME: 20 minutes
MAKES: 24

BLT BITES ON A STICK

A quick bite that can easily be doubled or tripled to feed a crowd.



INGREDIENTS

- Cooking spray
- 4 slices bacon, cut into 2-inch squares
- 4 slices white bread, crusts removed & cut into 2-inch squares
- ¼ head iceberg lettuce, cut into 2-inch squares
- ¼ cup mayonnaise
- 12 cherry tomatoes, halved
- 24 long toothpicks

DIRECTIONS

1. Preheat oven to 400°F. Spray a small rimmed baking sheet with cooking spray.
2. Place bread squares on prepared baking sheet and spray lightly with cooking spray. Bake for 5 minutes, or until lightly golden brown and toasted. Remove and cool.
3. In a medium skillet of high heat, add the bacon squares and cook until no longer pink. Remove to a paper towel lined plate and cool.
4. Spread a small amount of mayo on each bread slice. Top with 3 or 4 pieces of lettuce and a slice of bacon. Skewer the tomato with a long toothpick and stick through the bacon, lettuce, and bread. Repeat. Serve immediately.

TIME: 20 minutes
MAKES: 20

SAUSAGE STUFFED MUSHROOMS

Creamy with a touch of crunch and absolutely addicting.



INGREDIENTS

- 20 cremini mushrooms
- ¼ tsp olive oil
- ¼ cup minced yellow onion
- ½ lb ground Italian sausage
- 3 cloves minced garlic
- 1 tsp fresh thyme leaves
- 4 oz cream cheese
- kosher salt, to taste
- black pepper, to taste
- pinch crushed red pepper flakes
- ¼ cup shredded mozzarella cheese
- ¼ cup panko breadcrumbs
- chopped chives, for garnish

DIRECTIONS

1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment.
2. Remove stems from mushrooms and place on prepared baking sheet.
3. In a medium skillet over medium-high heat, add the olive oil & yellow onion. Sauté until translucent, about 2 minutes. Add sausage and brown until no longer pink.
4. Reduce heat to low and add garlic, thyme, and cream cheese. Stir to combine. Remove from heat and add mozzarella cheese, panko, and red pepper flakes. Season with salt & pepper.
5. Fill mushroom caps. Bake uncovered 15 minutes. Remove, garnish with chives & serve.

TIME: 20 minutes
MAKES: 12

CRISPY CHICKEN TAQUITOS

This vegan and low-carb version of a bruschetta is simple and full of flavor.



INGREDIENTS

- cooking spray
- 1 ¼ cups chopped rotisserie chicken
- ¼ cup shredded monterey jack cheese
- hot pepper sauce, to taste
- 12 corn tortillas

DIRECTIONS

1. Preheat oven to 350°F. Spray a rimmed baking sheet with cooking spray.
2. Combine chicken, cheese, and hot pepper sauce in a bowl.
3. Warm tortillas one at a time in a skillet over medium heat, about 10 seconds, or until flexible.
4. Spread a tablespoon of chicken mixture on the tortilla and roll tightly. Place seam side down on prepared baking sheet. Repeat.
5. Bake until golden brown and crisp, about 20–25 minutes. Serve immediately.

TIME: 30 minutes
MAKES: 24

STUFFED ARTICHOKE BOTTOMS

A quick bite that can easily be doubled or tripled to feed a crowd.



INGREDIENTS

- Cooking spray
- 24 frozen artichoke bottoms, thawed
- 4 oz softened cream cheese
- ½ cup shredded mozzarella cheese
- ⅓ cup shredded Parmesan cheese
- 3 cloves minced garlic
- zest of 1 lemon + juice
- 2 tsp minced parsley
- kosher salt, to taste
- black pepper, to taste

DIRECTIONS

1. Preheat oven to 400°F. Spray a small rimmed baking sheet with cooking spray.
2. Place thawed artichoke bottoms on the prepared baking sheet.
3. In a medium bowl add the cream cheese, mozzarella, parmesan, minced garlic, lemon zest, lemon juice, parsley, kosher salt, and black pepper. Stir to combine.
4. Use a small hinged scoop and divide the cheese mixture into the artichoke bottoms.
5. Bake 20–25 minutes, or until lightly golden brown and slightly bubbly. Serve immediately.

TIME: 20 minutes
MAKES: 20

MUSHROOM BRUSCHETTA

This vegan and low-carb version of a bruschetta is simple and full of flavor.



INGREDIENTS

- 20 cremini mushrooms, stemmed
- 2 cloves minced garlic
- 1 tbsp olive oil
- $\frac{3}{4}$ cup diced roma tomatoes
- 1 tbsp toasted pine nuts
- 3 fresh basil leaves, chopped
- pinch kosher salt
- pinch black pepper
- cooking spray

DIRECTIONS

1. Preheat oven to 400°F. Spray a small rimmed baking sheet with cooking spray.
2. Place mushroom caps on prepared baking sheet.
3. In a small bowl, stir together the olive oil and minced garlic. Brush over the mushrooms and bake 15 minutes. Remove and cool slightly.
4. In a medium bowl, add the tomatoes, pine nuts, basil, salt, and black pepper. Stir to combine.
5. Spoon into mushroom caps, pressing lightly, and serve immediately.

SLIDERS



TIME: 15 minutes
MAKES: 8

BUFFALO CHICKEN SLIDERS

Fast to assembly and packed with cheesy, saucy flavor.



INGREDIENTS

- 8 slider buns
- 1 lb ground chicken
- ⅓ cup blue cheese crumbles
- ½ cup panko breadcrumbs
- 3 tbsp Frank's RedHot sauce
- 1 egg
- ¼ cup chopped green onions
- ½ tsp celery seed
- ½ tsp garlic powder
- ½ tsp onion powder
- kosher salt, to taste
- black pepper, to taste
- 1 tbsp olive oil

DIRECTIONS

1. In a medium bowl add the chicken, blue cheese, panko, hot sauce egg, green onions, celery seed, garlic powder, onion powder, kosher salt, and black pepper. Mix well.
2. Form into 8 equal portions. Shape into patties about ½-inch thick.
3. **Grill:** preheat grill to medium-high. Oil grates and grill 5–6 minutes per side or 165°F internal temp.
4. **Stovetop:** heat olive oil in a cast iron skillet and cook patties 5–6 minutes per side, flipping once.
5. Toast buns and add cooked patties, blue cheese crumbles, lettuce or other toppings. Serve immediately.

TIME: 8.5 hours
MAKES: 12

PULLED PORK SLIDERS

Flavorful pork is piled high with crunchy slaw on Hawaiian sweet rolls.



INGREDIENTS

- 6–8 lb boneless pork shoulder
- 2 tbsp prepared yellow mustard
- 3 tbsp steak seasoning
- 1 cup beer, or apple juice
- ½ cup BBQ sauce
- 2 cups coleslaw, your favorite kind
- 12 pull apart Hawaiian Sweet Rolls, split lengthwise

DIRECTIONS

1. Preheat smoker to 225°F.
2. Rub pork shoulder with yellow mustard and sprinkle with steak seasoning. Place fat side down on preheated smoker. Smoke 3 hours.
3. Remove pork shoulder and increase heat to 275°F. Place pork in disposable aluminum pan, fat side down, add beer and drizzle half of BBQ sauce. Cover tightly with aluminum foil and smoke 3–5 hours longer. Remove and cool 30 minutes. Shred into chunks returning to juices.
4. Pile pork onto rolls, top with coleslaw and drizzle remaining BBQ sauce. Place roll tops on and serve.

TIME: 8.5 hours
MAKES: 8

MEATBALL SLIDERS

A really quick recipe for an Indian spiced meatball slider.



INGREDIENTS

- 8 mini bagels, split
- 1 lb ground beef
- $\frac{3}{4}$ cup panko breadcrumbs
- $\frac{3}{4}$ cup minced yellow onion
- $\frac{1}{2}$ cup plain hummus
- 2 tbsp Tandoori spice blend
- 2 tbsp chopped cilantro
- 1 large egg
- kosher salt, to taste
- black pepper, to taste
- prepared onion dip

DIRECTIONS

1. Heat grill to medium-high heat.
2. In a medium bowl, add ground beef, panko, onion, hummus, tandoori spice, cilantro, egg, kosher salt, and black pepper. Mix well to combine.
3. Form into 8 uniform meatballs.
4. Grill until golden brown and no longer pink inside, about 15 minutes.
5. Toast bagel halves and spread with a teaspoon of onion dip. Top with grilled meatball and bagel top, pressing slightly. Serve immediately.

WINGS



TIME: 3 hours

MUSTARD GLAZED CHICKEN WINGS

Toss the wings in a slow cooker for a few hours and serve with tangy sweet sauce.



INGREDIENTS

- cooking spray
- $\frac{2}{3}$ cup grainy mustard
- $\frac{1}{4}$ cup olive oil
- 1 tsp kosher salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{4}$ tsp cayenne pepper
- 4 lbs chicken wings

Sweet & Sour Dipping Sauce

- 2 cups apricot preserves
- $\frac{1}{2}$ cup apple cider
- $\frac{1}{4}$ cup brown sugar
- 2 tsp dry yellow mustard
- 1 tsp ground ginger

DIRECTIONS

1. Coat the inside of a crock pot with cooking spray and add wings.
2. In a small bowl, mix together grainy mustard, olive oil, salt, black pepper, and cayenne pepper. Pour over chicken wings and toss to coat.
3. Cover and cook on HIGH 2-3 hours or LOW 6-8 hours. Stir halfway through the cooking time.
4. Combine all dipping sauce ingredients together in a microwave safe bowl. Microwave on high for 2 minutes.
5. Serve wings hot with warm dipping sauce.

TIME: 20 minutes

FRIED GARLIC PARMESAN WINGS

So simple to make and better than take-out.
Loaded with garlicky parmy flavor.



INGREDIENTS

- 1 lb chicken wings
- 2 tbsp cornstarch
- 1 tbsp all purpose flour
- ¼ tsp kosher salt
- ¼ tsp black pepper
- oil, for frying

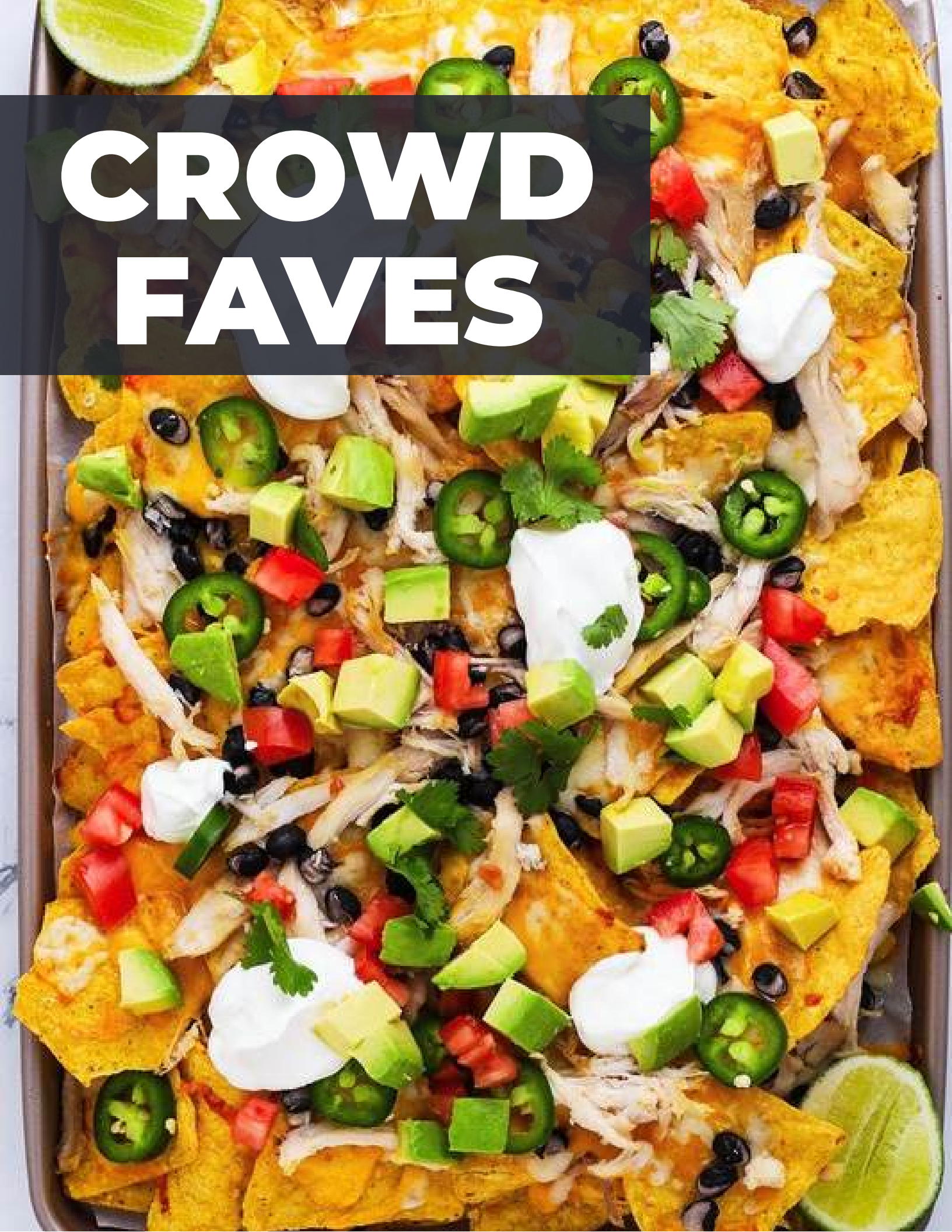
Garlic Sauce

- 6 garlic cloves, minced
- 5 tbsp butter
- ¼ cup parmesan cheese, grated
- parsley, optional

DIRECTIONS

1. In a large bowl, add the cornstarch, flour, salt, and black pepper. Stir to combine.
2. Toss chicken wings in flour mixture and remove to a plate.
3. Heat oil to 375°F in a skillet or dutch oven.
4. Fry wings, without crowding, until golden brown and crispy, about 4-5 minutes per side. Drain on wire rack.
5. Melt butter in a small saucepan over medium heat. Add garlic and stir for 30 seconds.
6. Add chicken wings to a large bowl and coat in butter mixture, parmesan cheese, and parsley.

CROWD FAVES



TIME: 20 minutes
MAKES: 12

ITALIAN DEVILED EGGS

Level up your deviled egg game with these elegant and tasty bites.



INGREDIENTS

- 6 eggs
- ¼ cup mayonnaise
- 1 tbsp yellow mustard
- 1 tsp chopped basil leaves
- 1 tsp finely grated Parmesan cheese
- 1 tsp kosher salt
- 1 tsp hot sauce, optional
- paprika, for sprinkling

DIRECTIONS

1. Boil the eggs in an egg cooker or pot for about 11 minutes; then cool in cold ice water.
2. Once cooled, peel and halve the eggs. Remove yolks to a mixing bowl.
3. Add to the yolks along with mayonnaise, yellow mustard, chopped basil, parmesan cheese, and hot sauce.
4. Mash until smooth, adjusting seasoning as necessary.
5. Fill egg white halves with the mixture using a spoon or piping bag.
6. Sprinkle with a little paprika and serve immediately.

TIME: 10 minutes

SHEET PAN NACHOS

Pile these nachos high with your favorite toppings and feed a crowd.



INGREDIENTS

- 2 cups shredded cooked chicken
- 10 ounces tortilla chips
- 4 cups Mexican-blend shredded cheese
- 1 cup cooked black beans, rinsed & drained

Toppings

- diced roma tomatoes
- fresh or pickled jalapeños
- sour cream
- diced avocado
- chopped cilantro
- charred corn kernels

DIRECTIONS

1. Preheat oven to 400°F. Line a large rimmed baking sheet with parchment paper.
2. Layer ½ of the tortilla chips on the prepared baking sheet and top with ½ of the chicken, ½ of the cheese, and ½ of the black beans.
3. Repeat to create the final layer.
4. Bake 4–6 minutes, or until the cheese is melty.
5. Top with your favorite toppings and serve immediately.

TIME: 1 hours

CHEESY CAJUN CHEX MIX

Grab a giant handful of this cheesy chex mix loaded with crackers, nuts, and pretzels.



INGREDIENTS

- 2 cups cone-shaped corn snacks (Bugles)
- 2 cups cheese crackers (Cheez-its or Goldfish)
- 2 cups corn Chex cereal
- 2 cup pretzels
- 1 cup cashews (or other nuts)
- ½ cup melted butter
- 2 tsp Worcestershire sauce
- 1 cup parmesan cheese
- 1 tbsp Cajun seasoning

DIRECTIONS

1. Preheat oven to 250°F.
2. Combine all dry ingredients together in a large bowl.
3. In a small bowl, whisk melted butter, Worcestershire sauce, parmesan cheese, and Cajun seasoning.
4. Pour butter mixture over cereal mix and toss to coat.
5. Spread onto a large rimmed baking sheet.
6. Bake 1 hour, stirring every 15 minutes.
7. Remove and cool completely.

TIME: 30 minutes

PRETZEL BITES & BEER CHEESE

This easy appetizer is great served a frosty cold beer and a side of mustard.



INGREDIENTS

- 1 lb premade pizza dough
- 2 quarts water
- ¼ cup baking soda
- Pretzel salt, or other chunky sea salt

Beer Cheese

- 3 tbsp butter
- 3 tbsp all-purpose flour
- ½ cup beer
- 1 cup whole milk
- 3 cups grated sharp cheddar cheese

DIRECTIONS

1. Preheat oven to 425°F. Line a rimmed baking sheet with parchment paper.
2. Bring a large pot of 2 quarts water to boil.
3. Cut pizza dough into 4 equal pieces. On a lightly floured surface, roll into a rope about the width of your finger. Use a sharp knife to cut into pieces.
4. Carefully add baking soda to boiling water. Drop dough pieces into water (don't overcrowd) and boil for about 1 minute. Remove to baking sheet, sprinkle with salt and bake 10-15 minutes.
5. Add butter to small saucepan over medium heat. Whisk in flour. Add beer, milk, and cheese. Serve immediately.