

Southwestern Chicken Spread

Stuffed Mushrooms

Tomato Fondue



Next Tuesday night is Bunco Night! If you're one of the few people who hasn't heard of Bunco – it's a dice game that's "sweeping the nation." It even says so on the box! I've been a member of my Bunco group for almost two years. Every month we get together in each other's homes for appetizers and wine and a couple of rounds of Bunco. It's sort of like poker night for girls. I look forward to Bunco Night every month! In our group each player brings an appetizer to share during the social time. Someone always makes cookies or brownies. I've been looking through some new appetizer recipes and have found these perfect Bunco night dishes. All are easy to make and transport.

Southwestern Chicken Spread

- 1 (8-ounce) package cream cheese, softened
- 1 tablespoon taco or fajita seasoning mix
- 1 (15-ounce) can black beans, drained
- 1 (8-ounce) container sour cream
- 1 cup cooked, chopped chicken
- 3 green onions, thinly sliced
- 2 tablespoons chopped cilantro
- 2 tablespoons roasted, salted sunflower seeds
- Cocktail crackers

Mix cream cheese with taco seasoning. Spread cream cheese mixture on a dinner-sized plate. Top with black beans. Spread on sour cream. Top with chicken. Sprinkle with green onions and cilantro. Garnish with sunflower seeds. Serve with cocktail crackers. Makes 16 servings.

Stuffed Mushrooms

- 4 sliced bacon, cooked and crumbled
- 24 large white button mushrooms, stems removed
- 2 cups shredded sharp cheddar cheese
- 2 tablespoons chopped fresh parsley
- 1 teaspoon Worcestershire sauce
- 1/2 cup mayonnaise
- Garlic salt

Preheat oven to 400 degrees. Combine the crumbled bacon, shredded cheese, parsley, Worcestershire sauce and mayonnaise in a medium bowl. Place the filling in the prepared mushrooms. Place in a baking dish and bake for 15 minutes. Sprinkle with garlic salt before serving. Serves 8 to 10.

Tomato Fondue

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 teaspoon minced garlic

1 (28-ounce) can diced tomatoes seasoned with oregano, basil and garlic, drained
1 cup dry white wine
2 (8-ounce) packages cream cheese, cut into 1-inch cubes
1 cup shredded Monterey Jack Cheese
Chopped fresh basil, for garnish
Toasted French bread cubes, for dipping

Heat the olive oil in a large skillet over medium-high heat. Add the onion and garlic and sauté until onion is very soft. Add the diced tomatoes and wine and simmer for 10 minutes, until liquid is almost completely reduced. Add the cheeses and heat, stirring constantly, until melted. Pour into a fondue pot, garnish with fresh basil and served with toasted French bread cubes. Serves 12.