New Season of Tastes

Easy delicious recipes from "REAL" Cheese and Nabisco® Crackers

Valuable Savings Inside!
If you’re searching for quick and easy appetizers and snack ideas with a tasteful new twist, look no further...it’s Cheese To The Rescue. “REAL” Cheese adds more versatility, convenience and great taste to your favorite dishes.

And when you break out delicious Nabisco® favorites like TRISCUIT, RITZ and WHEAT THINS, you’ve got the variety to create a good time Any Way You Want It.

Discover a tempting array of appetizers and snacks featuring the classic combination of “REAL” Cheese and Nabisco® Crackers. With these sensational new serving suggestions, casual entertaining is easier than ever before!

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Triscuit Bruschetta

**Makes 3 Dozen Appetizers**

1 cup chopped plum tomatoes
1/2 cup (2 ounces) shredded Mozzarella cheese
1/2 cup (2 ounces) shredded Provolone cheese
1/4 cup chopped green onions
2 tablespoons chopped parsley
1/2 teaspoon minced garlic
36 TRISCUIT Wafers

In bowl, combine tomatoes, cheeses, green onions, parsley and garlic. Spoon 2 teaspoons tomato mixture on each wafer. Bake at 400°F for 8 to 10 minutes, just until cheese melts. Serve hot.

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**Easy Herbed Cheese Spread**

**Makes 2 Cups**

2 cups (8 ounces) shredded Cheddar cheese
1 cup (4 ounces) crumbled Blue cheese
1/2 cup dairy sour cream
3 tablespoons chopped parsley
2 tablespoons dry sherry or milk
2 tablespoons chopped chives
1 tablespoon GREY POUPON Dijon Mustard
1 teaspoon Worcestershire sauce

RITZ Crackers

In food processor or electric mixer, combine all ingredients except crackers; blend until smooth. Cover; chill at least 2 hours. Serve with crackers.
Triscuit Reubens

Makes 28 Appetizers

Sun-Dried Tomato & Pine Nut Spread

Makes 2 3/4 Cups
Triscuit® Reubens

Makes 28 Appetizers

56 TRISCUIT Wafers
1 1/4 cups (5 ounces) shredded Swiss cheese
1 (8 ounce) can sauerkraut, well drained
1/4 pound deli corned beef, finely chopped
1 1/2 cups milk
3 eggs
1/4 cup GREY POUPON Dijon Mustard
1 tablespoon chopped parsley

Arrange 28 wafers in rows on bottom of greased 13x9x2-inch baking dish. Layer 3/4 cup cheese, sauerkraut, corned beef and remaining cheese over wafers. Top with remaining wafers.

In bowl, whisk together milk, eggs, mustard and parsley; pour over wafers. Bake at 350°F for 40 minutes or until puffed and golden. Let stand 10 minutes. Cut into squares in between wafers. Serve warm.

Sun-Dried Tomato & Pine Nut Spread

Makes 2 3/4 Cups

1 (8 ounce) package cream cheese, softened
1/2 cup (2 ounces) shredded Provolone cheese
1/2 cup (2 ounces) shredded Mozzarella cheese
1/3 cup chopped, oil-packed sun-dried tomatoes
1/4 cup grated Parmesan cheese
2 tablespoons chopped parsley
2 tablespoons pine nuts, toasted
RITZ Crackers

With mixer, blend cheeses, tomatoes and parsley. Cover; chill several hours. Sprinkle with pine nuts. Serve with crackers.
Artichoke & Red Pepper Topper

Makes About 6 1/2 Dozen Appetizers

Mexican Bean Dip

Makes 3 Cups
Artichoke & Red Pepper Topper

Makes About 6 1/2 Dozen Appetizers

1 (8 ounce) package cream cheese, softened
1 1/2 cups (6 ounces) shredded Mozzarella cheese
1/2 cup grated Parmesan cheese
1/4 cup chopped parsley
1 (14 ounce) can artichokes, drained and chopped
1 (7 ounce) jar roasted red peppers, drained and chopped
1 (13 ounce) package TRISCUIT Wafers

In food processor or electric mixer, combine cheeses and parsley; blend until smooth. Add artichokes and red peppers; process briefly to blend. Spread 1 teaspoonful cheese mixture on each wafer. Bake at 400°F for 8 to 10 minutes, just until cheese melts. Serve hot.

Mexican Bean Dip

Makes 3 Cups

2 cups refried beans
1/4 cup water
1 tablespoon chopped jalapeño pepper
1 teaspoon chili powder
1 cup (4 ounces) shredded Colby cheese
1 cup (4 ounces) shredded Monterey Jack cheese
1 cup chopped green onions
WHEAT THINS Snack Crackers

In saucepan, over medium heat, heat refried beans, water, jalapeño and chili powder until warm. Reserve 2 tablespoons each: cheese and green onions. Add remaining cheese and green onions to bean mixture, stirring, just until cheese melts. Spoon bean mixture into serving dish; garnish with reserved cheese and green onions. Serve warm with snack crackers.
Spicy Cheese Snacks

Makes 3 Dozen Appetizers

Cheddar Bacon Spread

Makes 1 1/2 Cups
Spicy Cheese Snacks

**MAKES 3 DOZEN APPETIZERS**

1 cup (4 ounces) shredded Colby-Jack cheese
3 ounces cream cheese, softened
1/2 cup chopped green onions
1 tablespoon chopped cilantro
1 1/2 teaspoons diced jalapeño pepper
36 TRISCUIT Wafers

In bowl, stir together cheeses, green onions, cilantro and jalapeño. Spread 1 teaspoon cheese mixture on each wafer. Bake at 400°F for 8 to 10 minutes, just until cheese melts. Serve hot.

Cheddar Bacon Spread

**MAKES 1 1/2 CUPS**

2 cups (8 ounces) shredded Cheddar cheese
1 cup dairy sour cream
1/4 cup crumbled, cooked bacon (about 2 strips)
1 tablespoon prepared horseradish (optional)
2 tablespoons chopped chives
WHEAT THINS Snack Crackers

In food processor or electric mixer, combine cheese, sour cream, bacon and horseradish; mix to blend. Stir in chives. Serve with snack crackers.
Nutty Blue Cheese & Pear Bites
Makes 3 Dozen Appetizers

Cheese Ranch Dip
Makes 2 1/2 Cups
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DO NOT DOUBLE
Nutty Blue Cheese & Pear Bites

Makes 3 Dozen Appetizers

1 cup (4 ounces) crumbled Blue cheese
1 (3 ounce) package cream cheese, softened
1 (8 ounce) can sliced pears, drained and chopped (1/2 cup)
1/4 cup PLANTERS Walnuts, toasted and chopped
6 slices (about 1/2 pound) deli ham or roast beef
36 RITZ Crackers

With mixer, blend cheeses, pears and nuts. Spread 1/4 cup cheese mixture on each slice of meat; roll up from short edge. Wrap each roll; chill for at least 1 hour. To serve, cut each roll crosswise into 6 slices. Place 1 slice on each cracker.

Cheese Ranch Dip

Makes 2 1/2 Cups

2 cups dairy sour cream
1 cup (4 ounces) shredded Cheddar cheese, Mozzarella cheese or Monterey Jack cheese
1 (1 ounce) package Hidden Valley Ranch® Original Ranch® Party Dip Mix
RITZ Crackers, TRISCUIT Wafers or WHEAT THINS Snack Crackers

In medium bowl, stir together sour cream, cheese and Party Dip Mix until well combined. Serve as a dip with crackers.