

Birds-I-View Recipes featuring favorite *People Snacks* served at Birds-I-View Events and Educational Seminars!



Provided by: **Birds-I-View** Jefferson City, MO

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BIV Special Cocktail Meatballs!

- 1 jar of Cherchies Cranberry Hot Pepper Jam
- ½ package of Rabbit Creek “Kathy’s White Chicken Chili Seasoning Mix”
- 8-10 ounces of water
- 1 ½ - 2 lbs. small frozen meatballs



Preparation

Heat Cranberry Hot Pepper jam in a large sauce pan or skillet until warm. Mix Chili seasoning with water and blend into the Hot Pepper jam. Stir well. Add the frozen meatballs. (No need to thaw meatballs prior to mixing with sauce). Heat thoroughly over medium heat and serve with toothpicks.

NOTE: Cranberry Hot Pepper Jam is also great served atop a softened block of cream cheese with your favorite crackers!

Cherchies “Festive Deviled Eggs” (BIV version)

Ingredients:

- 6 eggs at room temperature
- 1 Tbsp. Cherchies Champagne Mustard or Cherchies Hot Banana Pepper Mustard
- ¼ jar Cherchies Pretty Peppers, drained
- 1 Tbsp. cream cheese
- 2 Tbsp. mayonnaise
- ½ tsp. salt

•Hard boil eggs. •Cool and shell. •Cut in half, remove yolks and place in a bowl with remaining ingredients. •Mix until smooth. •Spoon or pipe into egg whites

