



## **Holiday Open House & Chocolate Bar Most Requested Recipes**

### **Creamy Artichoke Dip**

2 8-oz packages cream cheese, room temperature  
1/3 cup sour cream  
¼ cup mayonnaise  
1 tablespoon fresh lemon juice  
1 garlic clove, minced  
1 teaspoon Worcestershire sauce  
½ teaspoon hot pepper sauce  
3 6-oz jars marinated artichoke hearts, drained, coarsely chopped  
1 cup grated mozzarella cheese (about 2 ½ oz)  
3 green onions, finely chopped

#### Preparation:

Using electric mixer beat first 8 ingredients in a large bowl to blend. Fold in artichokes, mozzarella cheese, and green onions. Transfer to 11x7x2 inch glass baking dish.

### **Sweet & Sour Meatballs**

5 lbs cocktail meatballs (store bought...yes, store bought Ha!)  
1 jar cocktail sauce (14 oz)  
1 jar grape jelly (14oz)

#### Preparation:

Whisk jelly and cocktail sauce on stove over medium heat. Pour sauce over meatballs in crock pot. Keep in crock pot for 4-6 hours to absorb flavor.

### **Mint Oreo Truffles**

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened  
1 pkg. (1 lb. 2 oz.) OREO Cookies, finely crushed (about 4-1/4 cups), divided  
2 pkg. (8 squares each) BAKER'S Semi-Sweet Chocolate, melted  
1 tablespoon Crème DeMint

#### Preparation:

Mix cream cheese and 3 cups cookie crumbs until well blended. Shape into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs. Refrigerate 1 hour or until firm.