

## **In the Kitchen – The Hits – by Marcy Lytle**

There are hits from the holidays that we made and enjoyed, and then there are misses, every single year. The following are the hits, keepers, recipes we will make again, because we're keeping them in our stash. Hope you enjoy, as well:

**Mississippi Pot Roast** – We had this at a gathering with other couples and fell in love with it! It's so easy to make, and everyone loves it – even the kids!

- 1 3-4lb chuck roast
- 1 packet Ranch dressing mix
- 1 packet au jus gravy mix
- ¼ c butter
- 4-5 pepperoncini peppers

Place roast in slow cooker and sprinkle top with both mixes. Place peppers on top and add the butter.

Cover and cook over low heat for 8 hours. Serve with noodles, rice or mashed potatoes (We just served with rolls)

**Charcuterie in a Blanket** - We had these when the family was over and they were eaten up in a flash!

- Pillsbury crescent rolls tube
- 1 c shredded Pepper Jack cheese
- 2 oz salami
- 1/3 c slice green olives

Place the three ingredients on the rolls and roll up.

Melt 2 T butter, mix in ¼ t garlic powder and cracked pepper to taste.

Brush ½ butter mixture over each rolled up roll, on a baking sheet lined with parchment. Bake at 375 for 13-15 minutes. Brush with rest of butter, sprinkle with dried parsley and enjoy.

**Cilantro Sunflower Dip** – It's pretty and green, and a different sort of dip – and one of my faves.

- 2 bunches roughly chopped cilantro (about 4 cups)
- 1/3 cup salted roasted sunflower seeds
- ½ shallot roughly chopped
- 1 small clove garlic
- ½ jalapeno, chopped (seeds removed)
- 3 T fresh lime juice
- 1 t finely grated orange zest
- ½ c olive oil
- Kosher salt and fresh ground black pepper
- Crackers for serving

Place cilantro, seeds, shallot, garlic and jalapeno in food processor. Process until finely chopped, about 15 seconds. Add lime juice and zest and pulse 3-4 times to combine. With machine running, slowly add oil. Season with S&P. Serve with crackers (We used pita chips)

**Muffaletta Dip** – What a fun recipe to take the flavors of a Muffaletta sandwich and place them into a dip! We loved this!

- 8 oz cream cheese, softened
- 2 t olive oil
- 1 t minced garlic
- 1 t red wine vinegar
- 1 t minced fresh parsley
- 1/3 c chopped pitted green olives
- 1/3 c chopped pitted Kalamata olives
- 1/4 c chopped roasted red sweet peppers
- 1/4 c chopped pepperoncini
- 1 t capers, drained
- Assorted crackers

In small bowl, beat cream cheese, oil, garlic, vinegar and parsley till well combined. Fold in olives, peppers, pepperoncini, and capers. Serve.

**Peanut Butter Balls** – No baking involved, only a recipe that is a hit and a winner – you can't stop eating these!

- 1 cup peanut butter creamy or crunchy
- 1 c crushed graham crackers
- 1 c powdered sugar
- 1/4 cup butter, softened
- 8 oz semi sweet chocolate chips

Combine peanut butter, graham cracker crumbs, powdered sugar, and butter in a large bowl. Stir or work with hands till well combined.

Shape into teaspoon sized balls, rolling between your hands, and place on parchment lined sheet. Chill 30 minutes in freezer.

Melt chocolate in small bowl at 30 second intervals in microwave, stirring gently till smooth.

Using a fork, dip balls into melted chocolate and transfer to parchment sheet.

Chill 30 minutes.

