

Gaming and Food

By Dawn Ibach

I got a letter from a gamer asking for recipe ideas to use to feed his gaming table. Not only does he host the game at his house, but he provides a meal for his players so that his players can come over right after work and they can get in more game time. Don't you wish you gamed with this guy??? He didn't specify if he wanted appetizers or real meals, so I've collected both from various sources. Let me know if you have any recipes to share. Enjoy!

Sausage and Cheese Dip

1 pound sausage
1 package (16oz) process cheese spread
1 small tomato, diced
1 can (4.5oz) chopped green chilies, drained
Tortilla chips

In large saucepan, crumble and brown sausage over medium heat. Drain well. Cut cheese into cubes and add to sausage. Cook, stirring frequently, until cheese is melted. Stir in tomato and chilies. Serve warm with tortilla chips.

Italian Vegetable Dip

1 cup mayonnaise
1 cup sour cream
1 envelope Italian salad dressing mix
¼ cup each finely chopped green and red bell pepper
Mix all ingredients. Refrigerate. Serve with assorted vegetables.

Oriental Dip

1 cup mayonnaise
3-4 tbs. minced roasted peppers
1 tbs. minced green onion tops
½ tsp Worcestershire sauce
¼ tsp garlic powder
2 tsp instant chicken bouillon
Mix all ingredients. Chill 1 – 2 hours and serve with vegetables or chips.

Cheese and Beer Dip

1 jar (16oz) Cheez Wiz
1/3 cup beer
Microwave Cheez Whiz as directed on label. Mix beer and cheese in bowl until smooth. Serve with pretzels, bread sticks, or green onions.

Hot Crab Meat Dip

1 brick (8oz) softened cream cheese
1 can (7.5oz) crabmeat, drained and flaked
2 tbs. finely chopped onion or scallion
2 tbs. milk
½ tsp cream style horse radish
¼ tsp salt
Dash pepper
Heat oven to 375. Have a 9 inch pie plate ready. Mix all ingredients until well blended. Spoon into pie plate and bake 15 minutes. Serve with crackers, Melba toast, or chips. Alternates; substitute canned tuna, clam, or salmon for the crab.

Roast Beef & Horseradish Appetizers

1 (8oz.) package nonfat cream cheese
2 tbs. prepared horseradish
1 tbs. Dijon style mustard
5 (8 inch) flour tortillas
30 fresh spinach leaves, stems removed
10 thin slices deli Italian roast beef or roast beef
4 oz. Cheddar cheese, shredded
Beat cream cheese, horseradish and mustard in small bowl until smooth. Spread about 3 tablespoons cream cheese mixture evenly on each tortilla.
Arrange 5 or 6 spinach leaves over cream cheese. Place 2 slices roast beef over spinach; sprinkle with about 3 tablespoons cheese. Roll each tortilla up tightly; wrap with plastic food wrap. Refrigerate at least 4 hours or overnight. To serve, cut each tortilla into 1-inch slices.
Yields: 30 appetizers
Note: You can substitute any cold cuts for the roast beef and any sliced cheese for the shredded cheese for a number of varieties. You can also omit the horseradish.

Sausage balls

1 lb. Cooked Sausage
10 oz. Grated cheddar cheese
3 cups Bisquick
Mix all ingredients in a large bowl. Knead well! Shape into balls (ping pong ball size). Bake at 350 degrees for 30 minutes.

Creamy Bacon Bites

1 package (3 oz.) cream cheese softened
1 bottle of real bacon bits
2 tbs. chopped onion
1/8 th tsp. Black pepper
1 package (8oz.) crescent rolls
Preheat oven to 350. In small bowl, combine cream cheese, bacon, onion, and black pepper. Separate crescent rolls into 2 rectangles; press seams and perforations together with fingers to seal. Spread cream cheese mix onto rectangles, roll up, starting with longest side. Place cut side down on greased baking sheet. Bake 12-15 minutes or until golden brown. Yields 32 appetizers.

5 O'clocks

3 cups shredded cheddar cheese
2 cups chopped green onion
2 cups chopped black olives
1 cup mayonnaise
2 tsp. Curry powder
2 (6 count) packages English muffins, split
Pre-heat broiler. In a small bowl mix together with a fork cheese, onions, olives, curry, and mayonnaise. Spread mixture on English muffin halves. Cut muffins in half or in quarters and place under broiler until cheese melts and muffins are heated through. Check after 3 minutes. Tops should be golden and bubbly.

Spinach Cheese Balls

1 box 10 oz. Frozen chopped spinach, thawed and drained
¾ cup grated swiss cheese
¼ cup dry bread crumbs
1 egg beaten
2 tbs. grated parmesan cheese
1 tbs. grated peeled onion
½ tsp. Salt
Squeeze out any excess liquid from spinach. Combine in medium mixing bowl, spinach, Swiss cheese, bread crumbs, egg, Parmesan, onion and salt. Shape into 1-inch balls and place on microwave-safe plate. Microwave for 2 minutes on HIGH. Serve hot.

Hamburger or Chicken Patty Meals

Parmesan - Serve cooked patties on a bed of pasta topped with marinara sauce, sprinkled with parmesan cheese.
Swiss melt – Top cooked patties with a slice of Swiss cheese and grilled onions or mushrooms, serve on cooked egg noodles.
MexiMelt – Top cooked patties with salsa and shredded Monterey Jack cheese, serve on cooked rice.
Spicy BBQ – Serve cooked patties on grilled toast, topped with spicy BBQ sauce and a slice of smoky cheddar.

Turkey Muffin-Wiches

16 servings
4 cups low fat baking mix
4 egg whites, slightly beaten
2/3 cup skim milk
4 cups turkey, white meat, cooked and cubed
1 cup fat free cheddar cheese, grated
Preheat oven to 375. Prepare 16 muffin pans with cooking spray; set aside. In a mixing bowl, combine baking mix, egg whites, and milk. Stir until moistened. Add turkey and cheese. Spoon batter into prepared pans. Bake 20 minutes. Cool 5 minutes.
Notes: These muffin-wiches can be prepared in advance and stored in an airtight plastic bag in the freezer for up to two months. Pop into the microwave to reheat for about 2 minutes.

Dawn's Generic Hot Skillet Dinner Recipe

Meat – choose one and brown in skillet with PAM, when browned (no pink is left) drain off excess fat. While meat cooks, cook the pasta.
1 pound ground beef
OR 1 pound ground turkey
OR 1 pound ground pork
OR 1 pound Italian sausage, remove skins
OR 2 boneless chicken breasts, cut into ½ inch cubes or strips
Pasta - choose one and cook as per package directions
1 package (8 oz. Egg noodles)
OR 1 cup of uncooked rice per guest
OR 1 package pasta
Vegetable – choose one and add to cooked pasta to warm
1 or 2 cans vegetables (mixed, peas, carrots, or tomatoes), drained
OR 1 (10 oz.) package or bag of frozen vegetables, thawed and drained
Mix all 3 parts together in skillet. Add Sauce or spices.

Sauce – choose one and add to other 3 ingredients in skillet. Heat until sauce is bubbly. Serve.

1 jar of ready made spaghetti sauce
1 jar of ready made pasta sauce

Ice Cream Blocks

½ gallon of any ice cream, square box preferred
Remove ice cream from box, you may need to place box in warm water until the entire block of ice cream can be removed at once. Then try any of these.
Press cookies onto the sides and top.
OR Frost with whipped cream and syrup or fruit.
OR Layer ice cream slices with regular or flavored pound cake and drizzle with any flavor syrup or top with any flavored fruit pie filling.