



Chillin' Chada Drink

1 bucket **Chillin' Chada™ Frozen Drink Mix**
 6 ounces (¾ cup) rum
 3 cups 2% milk*

1. Empty and rinse bucket. Add **Chillin' Chada Frozen Drink Mix** and rum; whisk to dissolve. Add milk; whisk until well blended.
2. Cover. Freeze 8-10 hours.
3. Stir. Scoop into glasses and serve.

Makes 4 (8 ounce) servings.

TASTY TIP: See **Chillin' Chada Frozen Drink Mix** package for additional recipe options.

*2% milk is recommended for creamy consistency.

Onion Onion Dip with Veggies

1 cup sour cream
 1 packet **Onion Onion™ Seasoning**
 Assorted fresh veggies such as carrot sticks, celery sticks, sliced bell peppers, sliced cucumbers, grape tomatoes, broccoli florets, cauliflower florets

1. In small bowl, combine sour cream and **Onion Onion Seasoning**. Cover and refrigerate 2 hours.
2. Serve dip with assorted veggies.

Makes 1 cup.



Black & Blue Mini Cheese Ball Crackers

1 (8 ounce) package cream cheese, softened
 1 packet **Black & Blue™ Cheese Ball Mix**
 2 tablespoons chopped fresh parsley
 4 slices bacon, cooked and crumbled
 24 black pepper woven wheat crackers and/or crackers of choice

1. In medium bowl, combine cream cheese and **Black & Blue Cheese Ball Mix**; mix vigorously until well combined. Stir in parsley. Refrigerate 2 hours.
2. Form into 24 mini cheese balls. Roll in bacon and place on crackers.

Makes 12 servings.



Artichoke & Spinach Warm Dip with Beer Bread Crostinis

1 package **Bountiful Beer Bread Mix®**
 1 (12 ounce) can beer or club soda
 3 tablespoons butter, melted, optional
 1 packet **Artichoke & Spinach Warm Dip Mix**
 1 (8 ounce) package cream cheese, softened
 1 cup shredded Swiss cheese, divided

1. Preheat oven to 375°F. Prepare **Bountiful Beer Bread Mix** according to package directions using beer and butter.
2. Keep oven on. Let bread cool slightly. Slice into thin slices; cut slices in half and place on a baking sheet. Continue baking until lightly browned, about 8-10 minutes.
3. Prepare **Artichoke & Spinach Warm Dip Mix** according to package directions using cream cheese and Swiss cheese. Serve with bread crostinis.

Makes 12 servings.

Make Ahead: Prepare step 1 up to 1 day ahead. Cool completely and store in an airtight container. Assemble step 3. Refrigerate up to 1 day ahead. Continue with step 2 and microwave dip according to package directions when ready to serve.



Rhubarb Strawberry Margaritas

2-3 tablespoons kosher salt
 12 ounces (1½ cups) tequila
 1 cup **Rhubarb Strawberry Fruit Spread**
 4 ounces (½ cup) triple sec
 Juice of 1 lime
 24 ounces (3 cups) sparkling water
 Ice cubes

1. Place salt on a small plate. Moisten the rims of 8 margarita glasses and dip into salt. Set aside.
2. Combine tequila, **Rhubarb Strawberry Fruit Spread**, triple sec and lime juice in a blender. Blend until combined. Add sparkling water; pulse just to combine.
3. Place ice cubes in glasses; pour margaritas over ice. Serve immediately.

Makes 8 servings.

Blended Variation: Add desired amount of ice cubes to blender with sparkling water; blend to desired consistency adding additional ice as needed.

Just chop, then drop.

Prep your veggies on this foldable chopping board included with your meal kit.

