Caprese Party Bites

Fresh tomato, mozzarella and basil bites add something light and colorful to a game-day spread.



SERVES
24 bites

PREP
15 min

COOK / ASSEMBLY
0 min

Ingredients

- 24 cherry or grape tomatoes
- 24 small fresh mozzarella pearls
- Fresh basil leaves
- 2 tbsp extra-virgin olive oil
- Balsamic glaze
- Flaky salt
- Freshly ground black pepper
- 24 cocktail picks

Caprese Party Bites

How to Make It

1. Thread one tomato, a folded basil leaf and one mozzarella pearl onto each cocktail pick.
2. Arrange on a platter.
3. Just before serving, drizzle lightly with olive oil and balsamic glaze.
4. Finish with flaky salt and freshly ground black pepper.

Jane's Note

Assemble these several hours ahead, cover and refrigerate. Wait until serving to add the oil, balsamic glaze and seasoning.

Serving & Storage

Refrigerate leftovers promptly in a covered container.

Loaded Nacho Dip

This loaded nacho dip is the one that disappears first at every game-day spread - warm, cheesy, and easy to build ahead.



SERVES

10

PREP

15 min

COOK / ASSEMBLY

20 min

Ingredients

1 lb ground beef

1 packet taco seasoning

8 oz cream cheese, softened

1 cup sour cream

2 cups shredded cheddar

1 cup salsa

1/2 cup sliced jalapeños

Chopped tomato, green onion, and cilantro, for topping

Tortilla chips, for serving

Loaded Nacho Dip

How to Make It

1. Brown the ground beef and stir in taco seasoning per packet instructions.
2. Spread cream cheese and sour cream in the bottom of a baking dish.
3. Layer beef, salsa, cheddar, and jalapeños on top.
4. Bake at 375°F for 15-20 minutes, until bubbly.
5. Top with tomato, green onion, and cilantro. Serve with tortilla chips.

Jane's Note

Let it rest 5 minutes after baking so it doesn't run when you scoop it.

Serving & Storage

Refrigerate up to 3 days.

Bacon-Wrapped Dates

Sweet dates, tangy goat cheese and crisp bacon.



SERVES

8 (24 dates)

PREP

15 min

COOK / ASSEMBLY

25 min

Ingredients

- 24 large pitted Medjool dates
- 4 oz goat cheese
- 12 slices thin-cut bacon, halved crosswise
- 1 tbsp honey, optional
- Black pepper, to taste
- 24 oven-safe wooden toothpicks

Bacon-Wrapped Dates

How to Make It

1. Heat oven to 400 F. Line a rimmed baking sheet with parchment. Soak toothpicks in water while preparing.

2. Open each date along one side and fill with about 1 tsp goat cheese. Wrap with half a bacon slice, seam down, and secure.

3. Bake 20-25 minutes, turning once, until bacon is browned and fully cooked. Thicker bacon may need longer.

4. Rest 5 minutes. Drizzle lightly with optional honey and add pepper. Remove picks carefully or let guests know they are present.

Jane's Note

Use thin bacon so it crisps before the dates become too dark.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.

Spinach Artichoke Dip

A warm, creamy dip with spinach, tender artichokes and a golden layer of cheese. Serve it straight from the oven with chips or toasted bread.



SERVES

8

PREP

15 min

COOK / ASSEMBLY

20-25 min

Ingredients

- 8 oz cream cheese, softened
- ½ cup sour cream
- ¼ cup mayonnaise
- 10 oz frozen chopped spinach, thawed and squeezed dry
- 14 oz artichoke hearts, drained and chopped
- 2 cloves garlic, minced
- 1 cup shredded mozzarella
- ½ cup grated Parmesan
- Black pepper, to taste

Spinach Artichoke Dip

How to Make It

1. Heat the oven to 375°F. Stir the cream cheese, sour cream and mayonnaise until smooth.

2. Fold in the spinach, artichokes, garlic, mozzarella, Parmesan and black pepper.

3. Spoon into a small baking dish. Bake 20-25 minutes, until hot and bubbling. Rest 5 minutes and serve warm.

Jane's Note

Squeeze the thawed spinach very dry so the dip stays thick and creamy.

Serving & Storage

Refrigerate in a sealed container for up to 4 days.

Honey Garlic Meatballs

Tender baked meatballs tossed in a glossy sweet-and-savory sauce.



SERVES
8

PREP
20 min

COOK / ASSEMBLY
25 min

Ingredients

- 1 lb ground beef
- 1/2 lb ground pork
- 1/2 cup plain breadcrumbs
- 1 large egg
- 2 tbsp milk
- 2 garlic cloves, minced
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 1/3 cup honey
- 1/4 cup low-sodium soy sauce
- 1/4 cup ketchup
- 2 tbsp rice vinegar
- 3 garlic cloves, minced, for sauce
- 1 tsp grated ginger
- 1 tsp cornstarch mixed with 1 tbsp cold water
- Sliced green onion and sesame seeds, optional

Honey Garlic Meatballs

How to Make It

1. Heat oven to 425 F. Line a rimmed baking sheet with parchment.

2. Gently combine meats, breadcrumbs, egg, milk, 2 garlic cloves, salt and pepper. Shape 24 meatballs and space on the tray.

3. Bake 15-18 minutes until the centers reach 160 F.

4. Simmer honey, soy sauce, ketchup, vinegar, sauce garlic and ginger in a skillet 3 minutes. Stir in cornstarch slurry and simmer 1 minute until glossy.

5. Toss cooked meatballs in sauce and serve with optional green onion and sesame.

Jane's Note

Mix gently for tender meatballs. The sauce thickens slightly as it cools.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.

Greek Hummus Dip

Hummus topped with cucumber, tomatoes, olives and feta.



SERVES
8

PREP
15 min

COOK / ASSEMBLY
0 min

Ingredients

2 cups prepared hummus

1/2 English cucumber, finely diced

1 cup cherry tomatoes, quartered

1/3 cup pitted Kalamata olives, chopped

1/3 cup crumbled feta

2 tbsp chopped parsley

1 tbsp olive oil

1 tbsp lemon juice

Warm pita wedges and cucumber slices, to serve

Greek Hummus Dip

How to Make It

1. Spread hummus in a shallow serving bowl, making a small well in the center.

2. Combine diced cucumber, tomatoes, olives, feta and parsley. Spoon over the hummus.

3. Drizzle with olive oil and lemon juice just before serving. Arrange pita and extra cucumber alongside.

Jane's Note

Keep the topping separate until serving so the hummus stays thick.

Serving & Storage

Refrigerate for up to 3 days; keep pita separate.

Crispy Zucchini Rounds

Golden Parmesan crumbs, tender centers and ranch for dipping.



SERVES
6

PREP
20 min

COOK / ASSEMBLY
20 min

Ingredients

- 2 medium zucchini, cut into 1/4-inch rounds
- 1/2 tsp kosher salt, plus a pinch
- 1/3 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup panko breadcrumbs
- 1/2 cup finely grated Parmesan
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- Olive oil spray
- 1/2 cup ranch dressing, to serve

Crispy Zucchini Rounds

How to Make It

1. Heat oven to 425 F. Set a lightly oiled wire rack over a rimmed baking sheet.

2. Salt zucchini with 1/2 tsp salt, rest 10 minutes and pat dry.

3. Put flour in one shallow bowl, eggs in another, and panko, Parmesan, Italian seasoning, garlic powder and a pinch of salt in a third.

4. Coat rounds lightly in flour, egg, then crumbs. Arrange on the rack and spray lightly with oil.

5. Bake 18-22 minutes, turning once, until browned and crisp. Serve promptly with ranch.

Jane's Note

Pat the zucchini dry and leave space between rounds for crisp edges.

Serving & Storage

Best served immediately. Refrigerate leftovers in a covered container for up to 3 days; reheat in the oven.

Classic Bruschetta

Crisp baguette toasts with ripe tomatoes, basil and olive oil.



SERVES
8 (16 toasts)

PREP
20 min

COOK / ASSEMBLY
8 min

Ingredients

1 baguette, sliced into 16 rounds

3 tbsp olive oil, divided

1 lb ripe tomatoes, finely diced

1/4 cup fresh basil, sliced

1 small garlic clove, finely minced

1 garlic clove, halved, for rubbing toast

1 tsp balsamic vinegar

1/2 tsp kosher salt, or to taste

Black pepper, to taste

Classic Bruschetta

How to Make It

1. Heat oven to 400 F. Lightly brush bread with 2 tbsp oil and bake 6-8 minutes, turning once, until golden.

2. Mix diced tomato, basil, minced garlic, remaining oil, vinegar, salt and pepper. Let stand 10 minutes.

3. Rub warm toast lightly with the cut garlic clove.

4. Spoon tomatoes onto toast just before serving, leaving excess juice in the bowl.

Jane's Note

Keep tomato topping and toast separate until the last minute.

Serving & Storage

Keep tomato topping refrigerated for up to 2 days. Store plain toast separately in an airtight container.

Sausage & Cheese Bites

Buttery pastry wrapped around smoked sausage and cheddar.



SERVES
8 (24 bites)

PREP
20 min

COOK / ASSEMBLY
22 min

Ingredients

1 sheet frozen puff pastry (about 8-9 oz), thawed

4 fully cooked smoked sausages (about 12 oz total)

3/4 cup shredded sharp cheddar

1 large egg beaten with 1 tbsp water

1/4 cup Dijon mustard, to serve

Sausage & Cheese Bites

How to Make It

1. Heat oven to 400 F. Line a baking sheet with parchment.

2. Unfold pastry and cut into four strips wide enough to wrap each sausage. Sprinkle cheddar down each strip.

3. Wrap each sausage in pastry, sealing the seam with a little egg wash. Place seam down and slice each roll into six pieces.

4. Brush tops with egg wash. Bake 20-25 minutes until puffed and deeply golden; check the sausage centers reach 165 F.

5. Rest 5 minutes and serve with Dijon.

Jane's Note

Use fully cooked smoked sausage for this recipe, and keep pastry cold before baking.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.