

## ROOT BEER LITTLE SMOKIES

**PREP TIME:** 20-30 mins  
**SERVES:** 6-8

### IN THE FREEZER:

- 2 14oz packs little smokies
- 1 cup apple jelly
- 2 cups bbq sauce
- 1 cup ketchup

### NEEDED FOR SERVE DAY:

- 1 can root beer
- toothpicks for serving

### ON SERVE DAY...

1. Thaw your appetizer enough to pop out of the freezer container.
2. Add appetizer and 1 cup root beer to your electric pressure cooker.
3. Set pressure cooker for manual, 8 minutes. Once cook cycle is up, allow pressure to naturally release for 5 minutes.
4. Stir well and serve with toothpicks.

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## CREAMY FIESTA DIP

**PREP TIME:** 20-30 mins  
**SERVES:** 6-8

### IN THE FREEZER:

- 1lb hot sausage, browned and drained
- 2 10oz cans Rotel
- 2 tsp salt
- 1 pack taco seasoning

### NEEDED FOR SERVE DAY:

- 2 8oz packs cream cheese
- 1 cup sharp shredded cheddar cheese
- 1 bag tortilla chips

### ON SERVE DAY...

1. Thaw your appetizer enough to pop out of the freezer container.
2. Add appetizer and 1/2 cup water to your electric pressure cooker.
3. Set pressure cooker for manual, 5 minutes. Once cook cycle is up, quick release the pressure.
4. Stir in cheeses until melted.
5. Serve with tortilla chips.

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# SPINACH ARTICHOKE DIP

**PREP TIME:** 20-30 mins  
**SERVES:** 8-10

## IN THE FREEZER:

10oz box frozen spinach  
1 4oz can artichokes hearts, drained  
1 tsp better than bouillon chicken  
2 tbsp minced garlic

## NEEDED FOR SERVE DAY:

8oz shredded mozzarella cheese  
1.5 cups shredded parmesan cheese  
1/2 cup mayo  
4oz cream cheese  
Ritz crackers or tortilla chips for serving

## ON SERVE DAY...

1. Thaw your appetizer enough to pop out of the freezer container.
2. Add appetizer and 1/2 cup water to your electric pressure cooker.
3. Set pressure cooker for manual, 4 minutes. Once cook cycle is up, quick release the pressure.
4. Stir in cheeses (reserve 1/2 cup mozzarella cheese) and mayo until melted.
5. Pour into a casserole dish, top with remaining cheese, and place under broiler for 2-3 minutes.
6. Serve with tortilla chips or crackers.

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# ZESTY MEATBALLS

**PREP TIME:** 25-35 mins  
**SERVES:** 8-10

## IN THE FREEZER:

1 cup ketchup  
1 2oz bottle chili sauce  
1 tbsp worcestershire sauce  
2 tbsp minced garlic  
1/2 cup brown sugar  
2lbs frozen meatballs

## NEEDED FOR SERVE DAY:

1/2 cup soy sauce  
1/2 cup water  
toothpicks for serving

## ON SERVE DAY...

1. Thaw your appetizer enough to pop out of the freezer container.
2. Add appetizer, 1/2 cup soy sauce, and 1/2 cup water to your electric pressure cooker.
3. Set pressure cooker for manual, 9 minutes. Once cook cycle is up, allow pressure to naturally release for 5 minutes.
4. Stir well and serve with toothpicks.

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# SLOPPY BACON CHEESEBURGER SLIDERS

**PREP TIME:** 30-40 mins

**SERVES:** 6-8

## IN THE FREEZER:

1 lb ground beef, cooked & drained  
8 slices bacon, browned, drained, & crumbled

1 tbsp brown mustard  
1 tbsp ketchup  
1 can Rotel  
2 tbsp minced garlic  
1 cup finely chopped onion  
1 tsp salt  
1 tsp pepper

## NEEDED FOR SERVE DAY:

8oz shredded cheddar cheese  
1 pack slider buns  
2 tbsp butter, melted  
2 tbsp brown mustard  
2 tbsp brown sugar

## ON SERVE DAY...

1. Thaw your appetizer enough to pop out of the freezer container.
2. Add appetizer and 1/2 cup water to your electric pressure cooker.
3. Set pressure cooker for manual, 9 minutes. Once cook cycle is up, allow pressure to naturally release for 5 minutes.
4. Turn pot on saute mode to evaporate roughly half of the liquid. Once evaporated, stir in cheddar cheese.
5. Mix together butter, brown mustard, and brown sugar. Put meat mixture inside buns and brush tops of buns with butter mixture.
6. Bake at 350 degrees for 5-7 minutes (watch the tops of buns closely for burning).