

## ROOT BEER LITTLE SMOKIES

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.

### NEEDED FOR SERVE DAY:

- 1 can root beer
- toothpicks for serving

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

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## CREAMY FIESTA DIP

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.

### NEEDED FOR SERVE DAY:

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

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

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## SPINACH ARTICHOKE DIP

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.

### 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

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

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## ZESTY MEATBALLS

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.

### NEEDED FOR SERVE DAY:

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

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

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## SLOPPY BACON CHEESEBURGER SLIDERS

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).

### NEEDED FOR SERVE DAY:

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

**PREP TIME:** 30-40 mins **SERVES:** 6-8

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