

CITIZENS
**GAME
DAY**

COOKBOOK



CITIZENS
BANK of WEST VIRGINIA

Citizens Game Day Cookbook

Whether you're going to a friend's house or having people over for the big game, you've got to make great food! Citizens Bank employees are sharing their favorite game day recipes and appetizers to help you prepare for and enjoy Game Day!

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Super Sausage Dip

Laura Simons, Office Services, Facilities & Security Manager

Ingredients:

- 1 lb. Jimmy Dean Hot Sausage
- 2 pks. Cream Cheese
- 2 cans Rotel tomatoes

Directions:

Brown sausage. Add cream cheese and tomatoes. Simmer until cream cheese is melted and begins to thicken about 15 minutes. Serve with Dorito's or your favorite corn chips.

OMG! BLT Dip

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 1 ½ pound bacon – cooked, drained, crumbled, and divided
- 2 cups shredded mozzarella cheese
- 2 (8 ounce) packages cream cheese, softened
- ½ cup sour cream
- ¼ cup mayonnaise
- 1 cup shredded cheddar cheese or to taste
- ½ teaspoon Italian seasoning
- ½ teaspoon garlic powder or to taste
- 1 Tablespoon mustard
- 2 cups chopped, seeded tomatoes
- 1 ½ cup shredded iceberg lettuce
- Pepper and salt to taste
- Toasted bread rounds, crackers, or pita chips

Directions:

Preheat oven to 350°. Spray a 1 ½ quart baking dish with nonstick cooking spray. Set aside ¾ cup crumbled bacon. In a large bowl, combine remaining bacon, cream cheese, shredded cheeses, sour cream, mayonnaise, Italian seasoning, garlic powder, salt, pepper, and mustard. Spoon mixture into prepared baking dish. Bake for 25 – 30 minutes or until hot and bubbly. Sprinkle chopped tomatoes, remaining crumbled bacon, and Iceberg lettuce over hot dip. Serve immediately with toasted bread rounds, crackers, or pita chips.

Mexican Dip

Bill Jordan, Branch Manager Snowshoe

Ingredients:

2 (8 ounce) packages cream cheese
2 big spoonfuls sour cream
2 packages of taco seasoning
Shredded lettuce
Chopped black olives
Chopped green onion
Chopped tomato
4 cups shredded Mexican cheese

Directions:

Beat cream cheese and sour cream together until smooth, add taco seasoning. Spread in large glass dish, top with lettuce, green onion (if you like onion), tomatoes, and black olives. Top with cheddar cheese. Serve with any corn chips you desire.

Note: The best part of this is you can add more or less toppings to the base depending on tastes and kids love it too. I recommend using disposable 9x13 aluminum pans if taking this dish to a party or picnic. It can be split into 2 round cake pans if you have picky eaters.

Charleston Cheese Dip

Bill Jordan, Branch Manager Snowshoe

Ingredients:

½ cup mayonnaise
8 ounce cream cheese, softened
1 cup grated sharp cheddar cheese
½ cup grated Monterey Jack cheese
2 green onions, finely chopped
Dash of cayenne pepper
8 Ritz crackers, crushed
8 slices bacon, cooked & crumbled

Directions:

Dice and cook bacon; drain well and set aside. Preheat oven to 350°. In a medium bowl, mix the mayonnaise, all the cheeses, green onions & cayenne pepper. Transfer mixture to a shallow baking dish. Top mixture with cracker crumbs; bake for 15 minutes or until heated through. Remove the pan from the oven; top with the bacon. Serve immediately with corn chips, bagel chips or crackers.

Jalapeno Popper Dip

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 1 (4 ounce) can diced jalapenos, well drained or 4-6 fresh jalapenos, roasted and diced (include seeds if you like it really spicy)
- 1 (8 ounce) package cream cheese, softened
- 1 cup sour cream
- 2 cups shredded cheddar cheese
- 1 cup shredded parmesan cheese
- 1 cup Italian seasoned bread crumbs
- 4 Tablespoons butter or margarine, melted
- 1 Tablespoon dried parsley

Directions:

Preheat oven to 350°. In a mixer or by hand, combine cream cheese and sour cream. Add cheddar cheese, $\frac{3}{4}$ cup Parmesan cheese, and diced jalapenos, mix well. Spoon into an 8x8 baking dish, spreading evenly. Blend bread crumbs, melted butter, $\frac{1}{4}$ cup shredded parmesan cheese, and dried parsley, using a fork or your fingers, until crumbly. Sprinkle the buttery crumb topping evenly over the cream cheese mixture. Bake for 15 minutes, or until hot and breadcrumbs are golden brown. Do not overcook. Serve with bread or crackers.

The Cheese Dip That Will Make You Famous

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 1 (8 ounce) package cream cheese
- 2 cups grated cheddar cheese or grated jalapeno jack
- 1 cup mayonnaise
- 1 small purple onion, diced (you can use chopped green onions as well or omit onions)
- Wheat thins, Frito's Scoops, or veggies for dipping

Directions:

Preheat oven to 350°. Place all ingredients in a shallow baking dish. Microwave on high for about 2 minutes or until the ingredients are melted enough to stir together. Stir until combined. Bake for 20 minutes or until lightly browned.

Spinach Dip

Kelly White, Administrative Assistant/Deposit Operations

Ingredients:

- 1 box (10 oz.) frozen chopped spinach, cooked, cooled and squeezed dry
- 1 container (16 oz.) sour cream*
- 1 cup Hellmann's Mayonnaise
- 1 package Knorr Vegetable recipe mix
- 1 can (8 oz.) water chestnuts, drained and chopped
- 3 green onions, chopped

Directions:

Combine all ingredients and chill about 2 hours. Serve with Fritos, crackers or bread.

Taco Dip

Sherri Marsteller, Senior Vice President & Chief Operations Officer

Ingredients:

- 8 oz cream cheese
- 12 oz cottage cheese
- Taco seasoning

Directions:

Mix the ingredients together. Spread on a serving plate. Top with shredded lettuce, diced tomato, and shredded cheese (I use cheddar or taco blend). Serve with Tostitos Scoops

Vegetable Dip

Karen Elza, Trust Operations Clerk

Ingredients:

- 1 cup Hellman's mayo
- 1 cup sour cream
- 1 Tbsp Beau Monde Seasoning (Spice Island)
- 1 Tbsp minced onion
- 1 tsp parsley flakes
- 1/2 tsp Accent

Directions:

Whisk all ingredients together and let savor overnight.

Bacon Ranch Cheese Ball

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 2 (8 ounce) packages of cream cheese, room temperature
- ½ cup shredded cheddar cheese
- 1 cup bacon crumbles
- 1 package of Hidden Valley Ranch Dip mix

Directions:

Place cream cheese in a medium sized mixing bowl. Mix with mixer until both blocks are combined. Add in ranch dip mix and mix well. Blend in shredded cheddar cheese and ½ of bacon crumbles. Once mixed, using your hands, form into a ball. Roll the ball into the remaining ½ cup of bacon crumbles. Refrigerate for 1 hour before serving.

Super BBQ Wings

Greg Harper, Dealer Sales Development Officer

Ingredients:

- 18 chicken wings
- ½ cup flour
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon black pepper
- Cooking spray

For sauce:

- 1 cup barbecue sauce
- 1/2 cup honey
- 2 tablespoons hot sauce
- 4 tablespoons butter
- 1/2 teaspoon garlic powder

Directions:

Preheat your oven to 425 degrees. In a small bowl, mix together flour, salt, garlic powder, chili powder and black pepper. Wash, dry, and dip the wings into the flour mixture until coated. Cover a cookie sheet with foil and spray with a generous spray of cooking spray. Place the wings in a single layer on the cookie sheet, and place in the oven. Cook for 35-40 minutes, depending on the size of the wings, turning once. While they are baking, make the sauce by slowly simmering the sauce ingredients over the lowest heat. When the wings are done baking, carefully dip them in the sauce, and place them back in the oven for another 5 minutes, or until the sauce is bubbling.

Stuffed Jalapenos

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 1 lb. ground sausage (hot if you like)
- 22 Jalapeños
- 1 (8 ounce) package cream cheese, softened
- 1 cup grated Parmesan cheese

Directions:

Preheat oven to 425°. Cook sausage until browned. Set aside. Mix cream cheese and Parmesan cheese. Add cooked sausage and mix well. Rinse jalapeños. Cut each jalapeño lengthwise and remove seeds. Stuff jalapeños with sausage mixture. Cook on large baking sheet for 20 minutes.

Super Easy Crockpot Meatballs

Jess Shaffer, Digital Marketing Officer

Ingredients:

- 1 jar (12 oz) chili sauce
- 1 ½ cups of grape jelly
- 2 lbs (32 oz) frozen meatballs
- Optional – Sriracha or other hot sauce

Directions:

Put meatballs into a crockpot. Pour chili sauce and grape jelly over meatballs and stir. Add hot sauce, to your preference. Cook on low for 3-5 hours or until meatballs are heated through.

Hot Dog Chili

Karen Elza, Trust Operations Clerk

Ingredients:

- 2 1/2 pound lean hamburger
- 1 28 oz bottle catsup
- 2 Tbsp mustard
- 1 Tbsp salt
- 2 cup hot water
- 1 lg chopped onion
- 2 Tbsp chili powder

Directions:

Pour hot water over hamburger. Boil down. Drain. Combine other ingredients and cook on low heat for 3 hour. This can be prepared in a crock pot. Cook on low for 6 - 8 hours.

Buffalo Chicken Dip

Kathy Leombruno, Senior Vice President & Marketing Officer

Ingredients:

- 2 (10 ounce) cans chunk chicken, drained
- 2 (8 ounce) packages cream cheese, softened
- 1 cup Ranch dressing
- 3/4 cup Frank's Red Hot sauce
- 1 1/2 cups shredded Cheddar cheese

Directions:

Heat chicken and hot sauce in a pan over medium heat, until heated through. Stir in cream cheese and ranch dressing and cook until it's blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on low setting until hot and bubbly. Serve with celery, Fritos, or crackers.

Bacon Wrapped Smokies with Brown Sugar & Butter

Bill Jordan, Branch Manager Snowshoe

Ingredients:

- 1 Pound bacon, cut into thirds
- 1 Pound Lil' Smokies (small sausages)
- 1 stick butter
- 2 cups brown sugar

Directions:

Preheat oven to 375°. Cut bacon into thirds and wrap each of the smokies. Place all the wrapped smokies in a single layer in a baking dish. Then melt the stick of butter and then add 1 cup of brown sugar and stir until mixed well. Pour butter and brown sugar mixture on the smokies and bacon. Then take the other cup of brown sugar and sprinkle evenly over smokies. Bake for about 15-20 minutes and then turn the heat up to 400° for about 5 minutes or longer until the bacon becomes crispy.

Super Nachos

Chasity Pennington, Assistant Controller & BSA Officer

Ingredients:

- 1 pound ground beef
- 1 (1.25 ounce) package taco seasoning mix
- $\frac{3}{4}$ cup water
- 1 (18 ounce) package restaurant-style tortilla chips
- 1 cup shredded sharp Cheddar cheese, or more to taste
- 1 (15.5 ounce) can refried beans
- 1 cup salsa
- 1 cup sour cream, or more to taste
- 1 (10 ounce) can pitted black olives, drained and chopped
- 4 green onions, diced
- 1 (4 ounce) can sliced jalapeno peppers, drained

Directions:

Cook and stir ground beef in a skillet over medium heat until meat is crumbly, 5 to 10 minutes. Drain excess grease. Stir in taco seasoning mix with water and refried beans until beef mixture has thickened, 8 to 10 minutes. Set the oven rack about 6 inches from the heat source and preheat the broiler. Line a baking sheet with aluminum foil. Spread tortilla chips on the prepared baking sheet; top with Cheddar cheese and dot with refried beans and ground beef mixture. Broil in the preheated oven until cheese is melted, 3 to 5 minutes. Top nachos with salsa, sour cream, black olives, green onions, and jalapeno peppers.

Chicken Enchilada Roll Ups

Rebecca Schoonover, Financial Advisor

Ingredients:

- 2 (8-oz) packages cream cheese, softened
- 1 $\frac{1}{2}$ cups shredded Mexican cheese
- 2 tablespoons Old El Paso taco seasoning
- 2 cups shredded chicken (rotisserie chicken works well)
- 1 (10-oz) can diced tomatoes with green chilies, well drained
- 1 teaspoon minced garlic
- 4 green onions sliced
- $\frac{1}{2}$ cup chopped cilantro
- 8 burrito sized tortillas

Directions:

In a large bowl, combine all of the ingredients (except tortillas) until well blended. Spread about $\frac{1}{2}$ cup of the mixture over the entire surface of a tortilla. Roll up tightly. Repeat with remaining tortillas. Refrigerate until firm, at least 30 minutes. Also, if you chill longer they will be easier to cut. Slice into $\frac{1}{2}$ inch slices with a serrated knife to prevent crushing and serve.

Buffalo Chicken Crescent Ring

Carla Joseph, Vice President & Credit Analyst

Ingredients:

- 4 oz cream cheese (half of 8-oz package), softened
- 1/4 cup hot sauce or red pepper sauce
- 2 1/2 cups chopped cooked chicken (1/2-inch pieces)
- 1 cup shredded Monterey Jack cheese (4 oz)
- 2 cans (8 oz each) Pillsbury™ refrigerated crescent dinner rolls
- 1/3 cup crumbled blue cheese

Directions:

Heat oven to 375°F. In small bowl, mix cream cheese and hot sauce until smooth. Mix in chicken and shredded cheese just until combined. Unroll both cans of dough; separate into 16 triangles. On ungreased large cookie sheet, arrange triangles in ring so short sides of triangles form a 5-inch circle in center. Dough will overlap. Dough ring should look like a sun. (I used a solo cup in the center of the pan to help make the circle) Spoon cream cheese mixture on the half of each triangle closest to center of ring. Top with blue cheese crumbles. Bring each dough triangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little). Bake 20 to 25 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.

Crock Pot Italian Loose Meat Sandwiches

Rebecca Schoonover, Financial Advisor

Ingredients:

- 1 lb ground sausage
- 1 lb lean ground beef
- salt and pepper to taste
- (optional) 1/2 teaspoon red pepper flakes
- 1 red bell pepper chopped
- 1 green bell pepper chopped
- 1 small onion chopped
- 1 cup Italian dressing
- 8-10 sub buns
- 8-10 slices provolone cheese

Directions:

Brown sausage and ground beef together with salt, pepper (and red pepper flakes if desired) until cooked through and then drain. Mix together peppers and onions in a bowl. Place 1/3 of peppers and onions in the bottom of a 6 quart slow cooker. Then layer 1/2 of your meat and repeat layers with another 1/3 of peppers, rest of the meat and top with remaining peppers. Pour dressing on top and cook on low for 6 hours. Stir before serving with a slotted spoon onto sub buns and top with provolone cheese.

Pasta Salad

Becky Sands, Vice President & Loan Operations Manager

Ingredients:

- 1 box rotini noodles
- 2 green peppers
- 1 large sweet onion
- 4-5 pickling cucumbers
- 1 box cherry tomatoes
- 1 small bottle of zesty Italian salad dressing
- 1 small bottle of Catalina dressing
- 1 bottle of salad supreme

Directions:

Chop vegetables in a large bowl. Boil pasta until done/firm. Cool under cold water. Add approximately $\frac{3}{4}$ bottle of salad supreme and stir all together. Refrigerate overnight for best flavor.

Tornado Potatoes

Carla Joseph, Vice President & Credit Analyst

Ingredients:

- 2 medium white potatoes
- 4 tablespoons butter, melted
- 1 cup parmesan cheese, grated
- $\frac{1}{2}$ teaspoon black pepper
- 1 tablespoon garlic powder
- 1 tablespoon paprika
- 1 teaspoon salt
- Parsley, chopped (for garnish)

Directions:

Preheat oven to 325°F Insert a skewer into the potato and gently push the skewer all the way through it. Hold a sharp, thin knife at an angle and cut in the opposite direction you are turning the skewered potato. Gently fan out the potato down the length of the skewer, until you have an even gap between the slices forming the spiral. Melt the butter and brush it all over the potato.

In a medium bowl, combine parmesan cheese, black pepper, garlic powder, paprika, and salt. Place the skewered potato over the bowl and shovel the mixture all over the potato until it is entirely coated. Rest potatoes on a baking sheet so that it is hovering over the bottom of the sheet. Bake for 25-30 minutes, or until nicely browned. Garnish with additional parmesan and parsley. Allow to cool for 5 minutes.

Cookie Dough Dip

Jess Shaffer, Digital Marketing Officer

Ingredients:

- 1 (8 ounce) package cream cheese, softened
- 1/2 cup Butter, softened
- ¾ cup Brown Sugar
- 1 tsp vanilla extract
- 1 cup mini chocolate chips
- Optional – mini M&M's

Directions:

In a large bowl (or use a mixer) combine cream cheese and butter. Add brown sugar and vanilla. Mix well. Fold in chocolate chips (and M&M's). Refrigerate for 2 – 3 hours before serving. Serve with Vanilla Wafers, Teddy Grahams, Animals Crackers, or pretzels