



*Delicious Party Recipes*



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# BISON WARM NACHO DIP

Servings: 10-12

Preparation time: 20 minutes



# BISON WARM NACHO DIP



Servings: 10-12

Preparation time: 20 minutes

## Ingredients:

1/2 lb. ground beef

1 pkg. taco seasoning

1 can refried beans

1/2 container Bison Salsa Dip

1/4 cup shredded cheddar cheese

1/4 cup shredded Monterey Jack cheese

1 small chopped red pepper

4oz. can chopped green chilies

4oz. can sliced black olives

1 diced tomato

## Directions:

Brown beef – add taco mix – drain. Spread in bottom of deep-dish pie plate. Spread beans over beef. Combine Bison Salsa Dip and cheeses – spread over beans. Mix peppers, green chilies, olives and tomato – spread over dip mixture. Top with additional cheese. Bake 20 minutes or until bubbly at 350 degrees. Serve with tortilla chips and enjoy...

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# BISON CHIPOTLE SHRIMP

Servings: 6-8

Preparation time: 25 minutes



# BISON CHIPOTLE SHRIMP



Servings: 6-8

Preparation time: 25 minutes

## Ingredients:

4 tablespoons vegetable oil

2 Roma tomatoes, diced

1 onion, diced

1 cup chicken stock

1 cup Bison Southwestern Chipotle Dip

32 large shrimp, peeled and deveined

## Directions:

Cook tomato and onion in two tablespoons of oil over medium heat until soft. Add chicken stock. Remove from heat and puree. Add Bison Southwestern Chipotle Dip and set aside. Cook remaining oil over medium-high heat for 30 seconds. Add shrimp and cook 1½ minutes on each side. Drain oil from pan and add the sauce. Serve over rice and enjoy...

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# BISON PEPPERONI CHEESE BALLS

Servings: Makes about 20 balls

Preparation time: 20 minutes



# BISON PEPPERONI CHEESE BALLS



Servings: Makes about 20 balls  
Preparation time: 20 minutes

## Ingredients:

- 1 8 oz. package pepperoni slices
- 1 8 oz. package cream cheese
- 1 teaspoon Worcestershire sauce
- 2 tablespoons butter, melted
- 1/2 cup Bison French Onion Dip

## Directions:

Place pepperoni slices in a food processor or blender and pulse until finely chopped. Set aside. In the large bowl of an electric mixer, stir together cream cheese, Worcestershire sauce, butter and Bison French Onion Dip. Using the mixer, combine thoroughly. Add chopped pepperoni and mix thoroughly. Form into small balls, place on a serving platter and refrigerate until ready to serve.

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# BISON MEATBALL SKILLET

Servings: 8

Preparation time: 20 minutes



# BISON MEATBALL SKILLET



Servings: 8

Preparation time: 20 minutes

## Ingredients:

2 10 oz. packages garlic rice and vermicelli mix

3 cups water

2 lbs. frozen fully cooked meatballs

2 cups Bison French Onion Dip

1 cup grated Parmesan cheese

## Directions:

Prepare the rice according to package instructions, adding 1 cup more water, adding the meatballs along with the water and seasoning packet. Cook until rice and pasta are tender. Remove from heat, stir in Bison French Onion Dip and cheese. Cover and let stand for 5 minutes before serving

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# BISON RANCH CHICKEN MACARONI SALAD

Servings: 4

Preparation time: 30 minutes



# BISON RANCH CHICKEN MACARONI SALAD



Servings: 4

Preparation time: 30 minutes

## Ingredients:

1 cup uncooked elbow macaroni

1 stalk celery, chopped

1 2.25 oz. can chopped green olives

1/4 cup mayonnaise

2 tablespoons milk

1 10 oz. can chicken chunks, drained

2 teaspoons paprika

1/4 cup Bison Ranch Dip

## Directions:

Bring a pot of water to a boil. Add the macaroni, and cook until tender, about 8 minutes. Drain, and pat dry. In a medium bowl, mix together the celery, olives, mayonnaise, milk, chicken, and Bison Ranch Dip. Stir in macaroni until well blended. Refrigerate for 24 hours. Stir, and sprinkle paprika over the top before serving.

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# BISON SPINACH & ARTICHOKE DIP

Servings: 8

Preparation time: 50 minutes



# BISON SPINACH & ARTICHOKE DIP



Servings: 8

Preparation time: 50 minutes

## Ingredients:

1 10 oz. package frozen chopped spinach, defrosted

1 13.75 oz. can artichoke hearts in brine

1 cup Bison Ranch Dip

8oz. sharp cheddar cheese, shredded (2 cups)

Crackers or French baguettes

## Directions:

Preheat oven to 350 F. Using hands, squeeze spinach until as dry as possible and place in a medium bowl. Drain artichoke hearts and squeeze until as dry as possible. Chop artichokes coarsely using a cutting board, and place in bowl with spinach. Add sharp cheddar cheese and Bison Ranch Dip and mix well. Pack mixture into a 4-cup baking dish. Bake 30-35 minutes until hot and bubbly around edges. Serve immediately with crackers and/or French baguettes.

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