

Wind & Willow



10 Minute Appetizers!

**TIPS &
Decorating
IDEAS**

Sugar & Spice
and Pies Pies Pies!

Most requested recipes

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On the cover:

White Chocolate Peppermint Trifles



- Wind & Willow White Chocolate Peppermint Mix
- 8 oz. cream cheese
- 8 oz. whipped topping
- Brownies
- 6 glasses or clear dishes (approx. 6-8 oz. each)

Combine Mix with cream cheese and whipped toping. Stir until well combined. Use half of the brownies and divide among your 6 glasses. Top the layer of brownies with about 2½ Tbsp. of cream cheese mixture. Sprinkle with a 1½ tsp. of topping. Repeat layers. Top with additional peppermint candies or chocolate shavings. Makes about 6 servings.

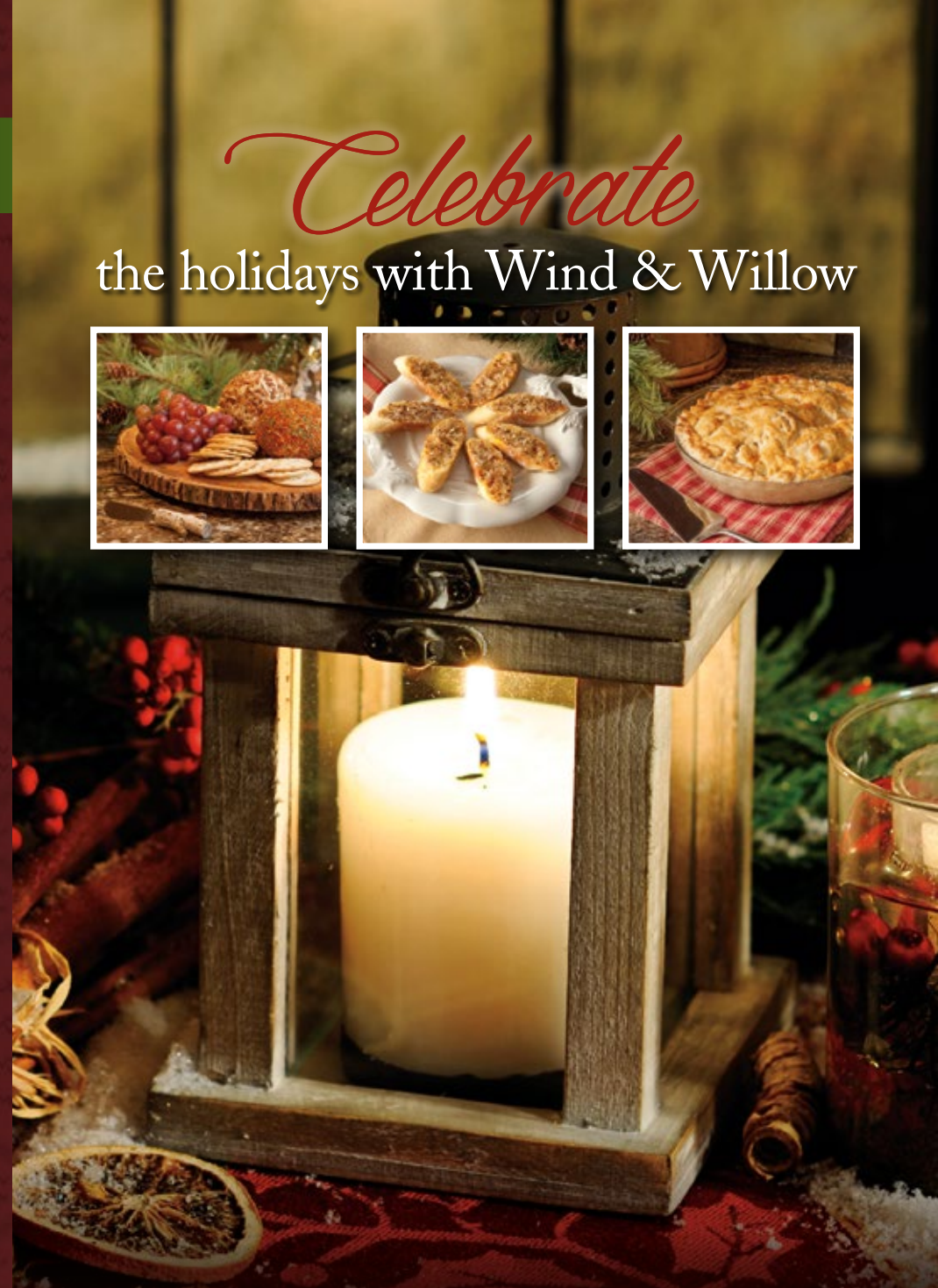
OPTION: Make 12 or more mini-desserts by using shot glasses or other small glass containers!



Made with White Chocolate Peppermint Cheeseball & Dessert Mix



Celebrate the holidays with Wind & Willow



Rise & Shine IT'S BREAKFAST TIME

Wake up to the holidays with these fun and festive breakfast ideas.



Made with
Roasted Red
Pepper Dip Mix

Morning Breakfast Scramble Wind & Willow

- Wind & Willow Roasted Red Pepper Dip Mix
- 8 eggs
- ¼ cup milk
- ½ cup shredded mozzarella cheese
- 1 baguette
- ¼ cup olive oil

Preheat oven to high temp (broil). Slice baguette and drizzle slices with olive oil. Place in oven 3-5 minutes until golden brown. In the meantime, in a greased skillet combine eggs, Dip Mix, milk and cheese. Scramble eggs until fully cooked and cheese is melted. Serve warm on toast!



Breakfast Tips

- ❄️ Prepare your favorite Cheeseball and use as a yummy sweet or savory bagel spread.
- ❄️ For a quick flavor boost, stir your favorite Dip Mix into eggs before scrambling.
- ❄️ Add 2 Tbsp. of Original Cider Mix to coffee grounds for a special Holiday brew.
- ❄️ Prepare Cinnamon Roll Hot Dip and use as a warm spread on toast, biscuits, or rolls.



Strawberry Bagel Spread



Smokehouse Ham & Eggs



French Toast Bake



Pumpkin French Toast



Simple & Elegant PARTY PLATTERS

Our original savory Cheeseball Mixes are still the gold standard for simple and elegant holiday entertaining.



Made with The BLT and Garlic Herb Cheeseball & Appetizer Mixes

Platter Pointers

❄️ Simplify party preparations. Make Cheeseballs a day or two ahead and refrigerate. Roll in topping before serving.

❄️ Add fruit, crackers, and nuts (see Roasted Pecan Mixes at windandwillow.com) to add taste, texture, and color to complement your Cheeseballs.

❄️ Prepare hot appetizers just to the point of baking and refrigerate. Bake when you are ready for fresh hot appetizers!

Spinach Stuffed Mushrooms

- Wind & Willow Spinach Artichoke Cheeseball & Appetizer Mix
- 8 oz. cream cheese
- ½ cup parmesan cheese or bread crumbs
- 1 dozen mushrooms

Preheat oven to 350°. Line a baking pan with foil and spray with oil.

Combine Cheeseball Mix and contents of Topping packet with cream cheese. Fill mushroom caps with mixture. Top with wparmesan cheese or bread crumbs. Bake for 12-15 minutes.



Made with Spinach Artichoke Cheeseball & Appetizer Mix



Quick & Delicious 10 MINUTE APPETIZERS

With a little help from Wind & Willow, you can create delicious appetizers with just minutes of prep time.



Cheeseball Minis

- Wind & Willow Cheeseball & Appetizer Mix of choice
- 8 oz. cream cheese
- 4 Tbsp. butter (optional)

Combine Mix with cream cheese and butter. Form into small balls, approximately an inch in diameter. Refrigerate until firm and roll in Topping packet.

(Shown in picture left to right: On the Bayou, Bruschetta and Garlic Herb Cheeseball Mixes)



Veggie Cup Appetizer

- Wind & Willow Ranch Dip Mix
- 8 oz. mayonnaise
- 8 oz. sour cream
- 1 bag carrots, cut into 3" sticks
- 1 bag celery, cut into 3" sticks
- 1 pint cherry tomatoes
- Toothpicks
- Clear cups

Combine Dip Mix, mayo and sour cream until well combined. Pour prepared dip into the bottom of each cup approximately 1" high. Skewer tomatoes with toothpicks and place in the cup of dip along with the other veggies. Refrigerate until ready to serve!



Smokehouse Potato Skins

- Wind & Willow Smokehouse Cheddar & Bacon Cheeseball & Appetizer Mix
- 4-5 Medium potatoes, baked
- 8 oz. cream cheese
- 4 Tbsp. Butter
- 1 Cup shredded cheddar cheese

Preheat oven to 400°. Cut potatoes in half lengthwise and scoop out the inside, leaving the skin and about ½ inch thickness of potato. Combine Cheeseball Mix and cream cheese; mix until smooth then stir in potatoes. Spoon mixture into potato skin halves and sprinkle with shredded cheese and Topping packet. Place in baking dish and bake until warm and mixture begins to brown.

OPTIONS:

- Top with chives, black olives and bacon crumbles for added flavor.
- Serve with sour cream or salsa.



Bacon Ranch Chicken Dip

- Wind & Willow Bacon Ranch Hot Dip Mix
- 8 oz. cream cheese
- 8 oz. sour cream
- 1 cup cooked chicken, cubed
- ½ cup shredded cheese

Combine Mix with cream cheese and sour cream in small sauce pan over low heat. Stir until warm and thoroughly combined. Stir in chicken and pour mixture into an oven proof dish.

Sprinkle with shredded cheese and put under broiler just until cheese is melted.

TIP: Garnish with crumbled bacon and serve with rustic bread!



Mini Meatballs

- Wind & Willow Smokehouse Cheddar & Bacon Cheeseball & Appetizer Mix
- 1 lb. ground beef
- 1 egg

Preheat oven to 400°. In a large bowl, mix together Cheeseball Mix, Topping packet and egg until well combined. Shape into 1 inch balls and place on a greased baking sheet. Bake for 10-15 minutes or until meatballs are cooked all the way through. Serve warm and sprinkle with chopped parsley for garnish.



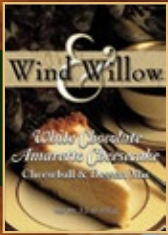
Spinach Artichoke Puffs

- Wind & Willow Spinach Artichoke Cheeseball & Appetizer Mix
- 8 oz. cream cheese
- 1 sheet frozen puff pastry, thawed
- 1 Tbsp. melted butter

Preheat oven to 400°. Combine Mix with cream cheese and set aside. Spray cups in a mini muffin pan with cooking spray. Cut pastry sheet into squares, approximately 2 inches in diameter. Line muffin pan with your cut squares, pressing the pastry into the bottom of the cups. Evenly divide the cheese mixture among the cups and sprinkle with Topping packet. Bring your 4 pastry points together, covering the filling. Lightly brush with the melted butter. Bake approximately 12 minutes until golden and puffy.

TIP: If using a regular size muffin pan, recipe will make 6 larger puffs instead of 12 minis.





Made with
White Chocolate
Amaretto Cheeseball
& Dessert Mix



Dessert Pizza



- Wind & Willow White Chocolate Amaretto Cheeseball & Dessert Mix
- 8 oz. cream cheese
- 4 Tbsp. butter
- 1 package refrigerated cookie dough

Heat oven to 350°. Press dough evenly in bottom of a greased 12" round pan to form crust. Bake 16 to 20 minutes or until golden brown. Set aside and let cool. Meanwhile combine Cheeseball Mix with cream cheese and butter until smooth. Spread mixture on crust and sprinkle with Topping packet. Top with nuts, seeds and candies. Refrigerate until ready to serve.

Tip:
Top your Holiday
Dessert Pizza
with cranberries,
chocolate, and
crushed peppermints.

New Holiday Tradition PIZZA NIGHT

Wind & Willow takes an everyday favorite and makes it special enough for the holidays.



Apple & Herb Pizza



Brick Oven Pizza



Southwest Fresh Pizza



From our family to yours MOST REQUESTED RECIPES

Of all the wonderful recipes, these are some of our most requested and best loved family favorites.

Santa Fe Stuffed Jalapeños

- Wind & Willow Old Santa Fe Cheeseball & Appetizer Mix
- 1 lb. ground pork sausage (mild or hot depending on your preference)
- 12 oz. cream cheese
- 12 to 18 large fresh jalapeño peppers, halved lengthwise and seeded*



Preheat oven to 425°. Cook sausage in a skillet until done. Drain and crumble. Mix softened cream cheese, Santa Fe Mix, and Pepper & Onion Topping. Stir in cooked sausage and refrigerate until firm. Spoon about 1 Tbsp. of the sausage and cheese mixture into each jalapeño half. Place stuffed jalapeños directly on a cookie sheet, or on a wire rack set on cookie sheet.* Bake for 12 minutes or until filling begins to brown. Serve immediately. Even better served with Wind and Willow Back at the Ranch Dip!

*TIP: It's best to wear gloves when handling peppers. Jalapeños can be stuffed and then refrigerated for up to 24 hours until you are ready to bake them.

White Chicken Chili Enchiladas

- Wind & Willow Jalapeño Jack Cheeseball Mix
- 8 flour tortillas (8")
- 2 cups cooked, shredded chicken
- 2 cups shredded Monterey Jack cheese
- 8 oz. cream cheese
- 3 Tbsp. butter
- 1 Tbsp. flour
- 1 cup heavy cream
- 1 cup sour cream



Grease 9 x 13" pan. Mix Wind and Willow Cheeseball Topping (Mix used later), chicken, cream cheese, and 1 cup shredded cheese. Divide this mixture among the tortillas (approximately 1/3 cup each), roll tortillas and place in pan. In a sauce pan over medium heat, melt butter, stir in flour and cook 1 minute. Add cream and Jalapeño Jack Mix; bring to a boil and continue to cook for 1 minute. Remove from heat and stir in sour cream until smooth. Pour mixture over tortillas and bake 10 minutes. Remove from oven and top with remaining cup of cheese. Return to oven and cook for approximately 5 minutes or until cheese is melted and begins to brown. Serve hot!



Spinach Artichoke Pasta

- Wind & Willow Spinach Artichoke Cheeseball & Appetizer Mix
- 8 oz. cream cheese
- 1/2 cup sour cream
- 1/8 cup milk or cream (use more or less to reach desired consistency)
- 4 cups cooked mostaccioli noodles (or other pasta of your choice)
- 2 cups chicken, cooked and cut into bite-sized pieces



In sauce pan over low heat combine both packets 1 and 2 of Spinach Artichoke Mix, cream cheese, sour cream and milk. Stir until ingredients are thoroughly heated and smooth. Pour over noodles and chicken. Serve hot! Makes 6 servings.

OPTIONS: Add tomatoes and artichokes if desired.

Homestyle Chicken Pot Pie

- Wind & Willow Baked Potato Soup Mix
- 16 oz. bag of frozen vegetables
- 14 oz. can of diced potatoes
- 6 cups water
- 1 refrigerated pie crust
- 3 cups chicken, cooked and cut into bite-sized pieces



Combine soup mix with water; bring to a boil and reduce to a simmer. Add potatoes, vegetables, and chicken. Simmer for 15 minutes stirring frequently. Pour mixture into a 9 x 13" baking dish. Cover with pie crust and bake approximately 20 minutes or until crust is golden brown. Let rest 10 minutes. Serve!

OPTIONS:

- Use your own fresh veggies instead of frozen. Stir in 1 cup shredded cheddar cheese just before adding mixture to baking dish.
- Instead of a 9 x 13" baking dish, use 6 smaller baking dishes for individual pot pies!

Quick Key Lime Cheesecake

- Wind & Willow Key Lime Cheeseball & Dessert Mix
- 8 oz. cream cheese
- 8 oz. whipped topping
- 4 Tbsp. softened butter
- 1 Graham cracker pie crust



Combine the Cheeseball Mix (Topping to be used later) with cream cheese and butter (optional). Fold in the whipped topping and spoon into pie crust. Sprinkle with contents of Topping packet. Refrigerate until serving.

OPTIONAL: Garnish with lime wedges or fresh fruit.



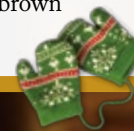
Crowd-Pleasing SWEET SNACKS

Easy to make and sweet to eat. So delicious there may not be any left for Santa.

White Chocolate Cherry Cookies Wind & Willow

- Wind & Willow White Chocolate Cherry Cheeseball & Dessert Mix
- 1 package refrigerated sugar cookie dough

Heat oven to 350°. In a mixing bowl, combine Cheeseball Mix and cookie dough. Roll dough into 1-inch balls and dip in Topping. Place on cookie sheet and bake until golden brown (12-15 minutes).



Easy Elegant Fruit Tarts



White Chocolate Amaretto Bars



Key Lime Cuties



Ooey Gooey Pumpkin Bars



Made with
White Chocolate
Cherry Cheeseball
& Dessert Mix



Sweet Snack Tips

❄️ Serve apple slices with Caramel Apple or Apple Pie Cheeseball for a quick snack.

❄️ Top a sugar cookie with Pumpkin Pie Cheeseball and a dollop of whipped cream

❄️ Combine your favorite sweet Cheeseball Mix and topping with 1 quart of softened ice cream. Refreeze and serve.



Sugar and spice and PIES, PIES, PIES

Discover the new
Holiday Pie recipe
your family will be
asking for again
next year!



Creme Brûlée Pie

Made with Creme Brûlée
Cheesecake & Dessert Mix



Apple Cider Pie Wind & Willow

- Wind & Willow Original Mulled Cider Mix
- 9 Apples, peeled, cored and sliced
- 4 Tbsp. butter
- 2 Tbsp. flour
- 2 Pie Crusts (unbaked)
- 1 egg (optional)

Preheat oven to 350°. Peel, core and slice apples. Melt butter in large pan. Add apples and sprinkle with flour and Cider Mix. Stir gently but frequently over medium heat until sugar is mostly dissolved and texture of the apples begins to change and become softer (approx 10 minutes). Place crust in pie plate. Spoon in apples, top with the other pie crust and seal edges. Cut 4 slits in top to vent. Bake approximately 25 minutes until crust is golden brown. For a shiny crust, brush beaten egg over pie crust for the last 10 minutes of baking time.



Caramel Apple Cream Pie



Chocolate Chip Peanut Butter Pie



Pumpkin Spice Custard Pie



Made with Original
Mulled Cider Mix



Quick Pie Idea

Combine any sweet Cheesecake with 8 oz. cream cheese and 8 oz. whipped topping. Spoon into a graham cracker crust and sprinkle with topping for a quick cheesecake!



Warm & Cozy HOLIDAY HOME

Wind & Willow can help you to create a warm and welcoming home for the holidays.



Set the Table

Pull out the holiday table cloth and light a few candles. Mix and match rustic and elegant elements to add interest.

Quick Mixes Perfect for the Holidays

Roasted Pecans – Combine Mix with 1 egg white and 3 cups of pecans. Bake for 22 minutes.

Ciders – Add Cider Mix to 1 gallon of apple cider and heat until mix is dissolved and cider is warm.



Be Prepared

Keep Wind & Willow on hand and be ready to welcome unexpected guests. Great for last minute gifts!



Plan Ahead

Goopy Bars, Dips and Cheeseballs can all be made a day or two ahead of time.



Create the Mood

Fill your home with the aroma of Wind & Willow Roasted Pecans and Spiced Cider. Turn on some Holiday music. Enjoy the moment. A relaxed and cheerful hostess wins over elaborate gifts and decor every time!



Wind & Willow

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Your favorite Holiday
recipes inside!

