











Cheeseball Mixes

Dip Mixes

Hot Dip Mixes

Soup Mixes

Look for our Pecan, Cider, Hot Cocoa and Seasonal Mixes on pages 16-21.





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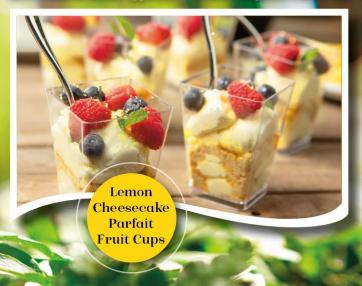
Key Lime Cheesecake

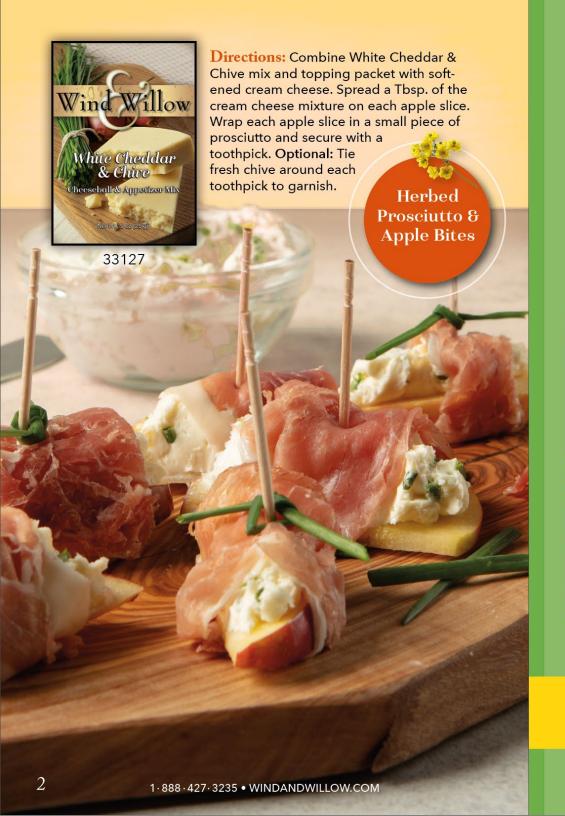
Great gatherings begin here...



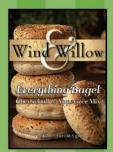


BLT Pickle & Bacon Appetizer Frozen Margarita Cheesecake



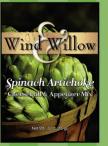


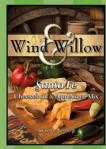
Savory Cheeseball Appetizer Mixes







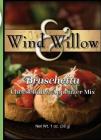
















Bruschetta Appetizer

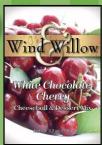
Made with Bruschetta Cheeseball

ade with Bruschetta Cheeseba & Appetizer Mix



Sweet Cheeseball & Dessert Mixes &



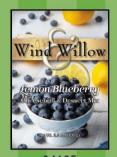


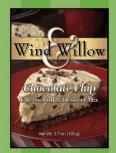


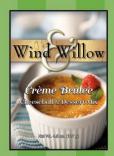










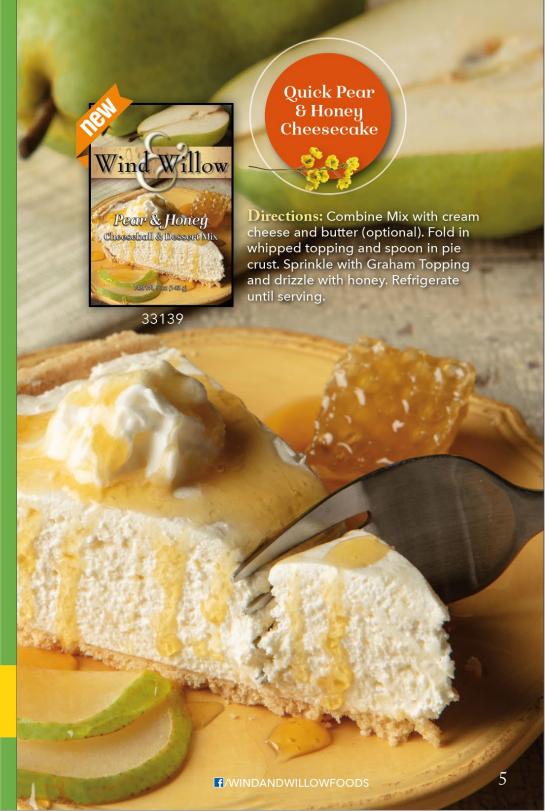






Bunny in the Garden

Made with Chocolate Covered Strawberry
Cheeseball & Dessert Mix



Recipes for Spring Gatherings

Lemon Dessert Wontons

- · Lemon Cheesecake Cheeseball & Dessert Mix
- · 1 pkg wonton wrappers
- · 8 oz. cream cheese

In mixing bowl combine Cheeseball Mix and cream cheese. Place about 1½ teaspoons of the filling mixture in the center of each wonton wrapper, brush the edges of the wrapper with water. Fold corners of wrapper over the filling, pinching all four corners together to seal the wrapper tightly. Place on a greased baking sheet, spray the tops of wontons with cooking spray. Bake for about 10 minutes or until golden brown. Sprinkle with Topping packet to garnish.

Tip: Do not overfill wrappers with the Cheeseball mixture. The wonton wrappers need to be completely closed.



Country Club Chicken Salad

- · Wind & Willow BLT Cheeseball & Appetizer Mix
- 1 cup mayonnaise
- · 2 celery stalks sliced or diced
- · ½ cup chopped walnuts
- 30 Red or green grapes-halved
- · Roasted chicken (shredded or cubed)

Combine Wind & Willow Cheeseball Mix (topping used later) with 1 cup mayo and set aside. Place shredded or cubed chicken in a mixing bowl. Fold in mayo mixture, celery, walnuts, grapes, and ½ of the topping. Sprinkle remaining topping over chicken salad to garnish. Refrigerate until ready to serve. Serve on croissants or bread of your



Cheesy Bacon Broccoli Quiche

- · Wind & Willow Cheesy Bacon Dip Mix
- 9" frozen pie crust

• 1 cup colby jack cheese

- ¾ cup milk
- 2 cups frozen broccoli florets ½ cup heavy cream
 - 3 eggs

Preheat oven to 350°. In a bowl, whisk together the Dip Mix, milk, heavy cream, eggs, and half the cheese. Pour the mixture into the pie shell. Top mixture with the broccoli and the remainder of the cheese. Bake for 30-40 minutes. The quiche is ready when you can no longer see liquid but the center of the quiche jiggles slightly when moved and the crust is golden brown. Cut into pieces and serve!



Cheesecake Puffs

- Wind & Willow Sweet Cheeseball & Dessert Mix of choice
- · 8 oz cream cheese, softened
- · 1 package frozen puff pastry sheets, thawed
- · 1 egg for egg wash

Preheat oven at 400 degrees. Combine cheeseball mix, topping packet and cream cheese. Mix until smooth and set aside. Roll out puff pastry and cut desired shapes. Place approximately 1 teaspoon of cream cheese mixture on half the shapes and brush edges with egg wash. Place remaining shapes on top and press to seal edges (or use a fork). Bake for 15 minutes, serve warm!



Key Lime Cheesecake Tarts

- · Key Lime Pie Cheeseball Mix
- 8 oz cream cheese
- 1 egg
- 6 cookie wafers (or make a graham cracker crust)

Preheat oven to 350°. Combine Mix with cream cheese and 1 egg. Beat until smooth. Place 6 paper liners in muffin tin. Place a cookie wafer in the bottom of each (or a Tablespoon of Graham Cracker Crust Mixture). Spoon the cheesecake mixture over each cookie. Bake for 20 minutes or until toothpick comes out clean. Cool and refrigerate until serving. Top each with whipped topping and a small slice of lime to serve.





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Left to right: Cheesy Bacon, Chipotle Cheddar, and Asiago & Roasted Garlic Dip



Recipes for 6% Cinco de Mayo Fun!

White Chicken Enchiladas

- 1 Jalapeño Jack Cheeseball & Appetizer Mix
- (8) 8" flour tortillas
- 2 cups cooked, shredded chicken
- · 2 cups Monterey Jack cheese
- · 8 oz cream cheese

Preheat oven to 350 degrees. Grease a 9x13 pan. Mix Cheeseball Topping packet (Mix pkg used later), chicken, 1 cup cheese and cream cheese. Roll up in tortillas (approximately ½ cup each) and place in pan. In a saucepan over medium heat, melt butter, stir in flour and cook for 1 minute. Add cream and Cheeseball Mix packet, bring to a boil to thicken. Remove from heat and stir in sour cream until smooth. Pour mixture over tortillas and bake 10 minutes or until the center is hot. 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!

- · 3 Tbs butter
- · 1 Tbs flour
- · 1 cup heavy cream
- · 1 cup sour cream



Santa Fe Stuffed Jalapeños

- · 1 Santa Fe Cheeseball & Appetizer Mix
- 1 lb ground pork sausage (mild or hot, depending on preference)

Preheat oven to 425 degrees. Crumble sausage and cook in a skillet until done. Drain. Mix softened cream cheese, Old Santa Fe Cheeseball Mix and Pepper & Onion Topping. Stir in cooked sausage and refrigerate until firm. Spoon about 1 Tbs. of the sausage and cheese mixture into each jalapeno half. Place stuffed jalapeños directly on cookie sheets, or on wire racks set on cookie sheets. Bake for 12-15 minutes or until stuffing begins to brown. Serve immediately. Stuffed jalapeños are even better served with Wind & Willow's Back at the Ranch Dip! They're simple, delicious, and addictive!

- · 12 oz cream cheese
- 1½ lbs large fresh jalapeño peppers, halved lengthwise and seeded*



Frozen Margarita Cheesecake

- 1 Key Lime Pie Cheeseball & Dessert Mix
- 8 oz cream cheese
- 1.5 oz tequila
- · 8 oz whipped topping
- ½ cup coarse salt (optional)

Combine Key Lime Pie Mix (reserve topping for later) and cream cheese in a mixing bowl. Slowly add in tequila until well combined. Fold in whipped topping. Fill margarita glasses (or a premade graham cracker crust) with the mixture. Freeze for at least 4 hours or overnight. Garnish with graham cracker topping packet and serve.



Southwest Fresh Pizza

- 1 Santa Fe Cheeseball & Appetizer Mix
- · 1 can refrigerated pizza dough
- · 8 oz cream cheese
- ½ cup sour cream
- 3-4 cups shredded lettuce & chopped tomatoes
- 1½ cups shredded cheddar or Monterrey jack cheese
- · ¼ cup black olives

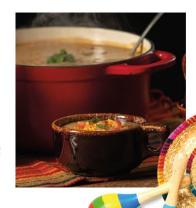
Bake pizza crust as directed and allow to cool. Combine Old Santa Fe Cheeseball Mix, cream cheese, and sour cream. Mix until creamy. Spread Old Santa Fe mixture onto cooled pizza crust. Top with veggies, cheese, olives, and Pepper & Onion Topping. Refrigerate until ready to serve. Cut into 2 to 3" mini pizza slices. Makes 12-16 servings.



Chicken Tortilla Soup

- · 1 Tortilla con Queso Soup Mix
- 5 cups water
- · 12 oz cooked, diced chicken
- 1 can whole kernal corn (with liquid)
- 14.5 oz can petite diced tomatoes (drained)

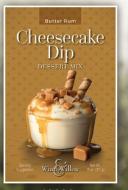
Add Tortilla con Queso Soup Mix to water in a 2 qt. saucepan; heat to boiling. Reduce heat and simmer 10 minutes. Add corn, tomatoes, and chicken to soup. Heat thoroughly. Spoon into bowls and garnish with tortilla strips or crushed tortilla chips. Serves 6.

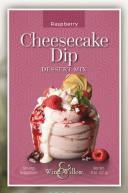


Cheesecake Dip









42003 Butter Rum

42001 Raspberry



Not Dip Mixes







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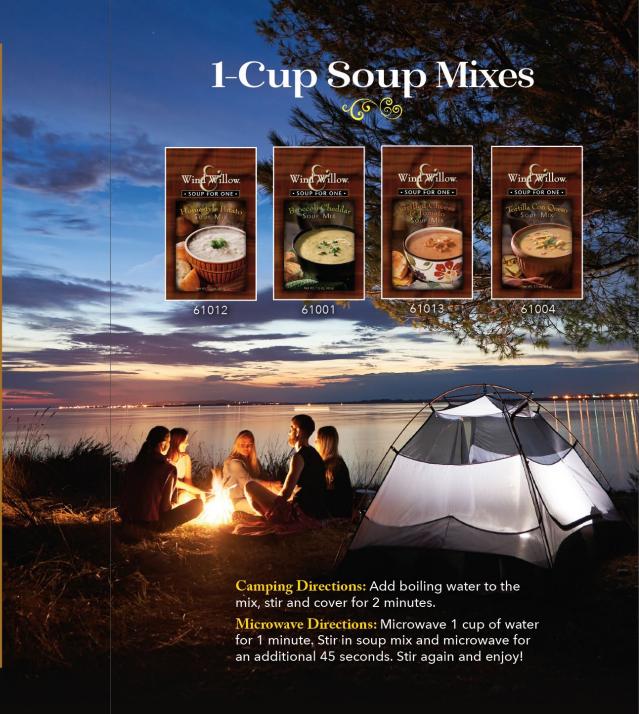
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Spicy Buffalo Hot Dip

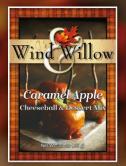
Garnished with shredded cheddar, blue cheese, wing sauce and parsley.

Wind Will SELLER 6-Cup Soup Mixes 60002 Wind Willow Wind Willow 60014 60013 Wind Willow SELLER Wind Willow 60004 60006



Fall Cheeseball 8 Dessert Mixes 6 6

Available July 1-December 31 or while supplies last. Order early!







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ভক্ত Cider Mixes ৫%

Available July 1-December 31 or while supplies last. Order early!







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71001

71002







P.O. Box 191 Mt. Vernon, MO 65712





