



10-DAY NOVEMBER '12
PARTY
MENU PLANNER

Be sure to check your cupboard
before shopping for these items!

Grocery list

Your Wildtree Shopping List "Party" Menu Planner Bundle

Wildtree Pineapple Jalapeño Jam
Wildtree Natural Grapeseed Oil
Wildtree Chipotle Lime Rub
Wildtree Steak Sauce #9
Wildtree Opa! Greek Seasoning
Wildtree Chocolate Lover's Syrup
Wildtree Blissful Blondies
Wildtree Old Fashioned Lemonade Mix
Wildtree Absolutely Onion Blend
Wildtree Wildly Blueberry Jam
Wildtree Pumpkin Pie Cheesecake Blend
Wildtree Cheddar Bacon Burger Seasoning

Vegetables:

Sweet Potatoes, 1/2 pound
Russet potatoes, small, 4 lbs
Onion, 1/2
Scallions, 1 cup
Celery, optional
Romaine lettuce leaves, 5
Plum tomatoes, 2
Cilantro, fresh, 1 tbsp

Fruits:

Orange
Lime
Blueberries, optional

Dairy:

Cheddar cheese, shredded, 2 cups
American cheese, 5 slices
Eggs, 12
Lowfat Milk, 3 and 3/4 cups
Heavy Cream, 1/3 cup
Whipped cream, optional
Butter, unsalted, 1/2 cup and 4 tbsp
Goat cheese, crumbled, 3 oz

Breads/Pastas/Rice:

Flour tortillas, small, 12
Slider buns, small, 10
Graham crackers
Mini phyllo shells, 30
Flour, 1 cup

Misc. Items

Ice, 3 cups
Maple syrup, 1 tbsp
Brown sugar, 3 tbsp
Sugar, 1 tbsp
Cinnamon, ground, 1/2 tbsp
Ginger, ground, 1/2 tsp
Cardamom, 1/2 tsp
Cloves, ground, 1/2 tsp
Allspice, 1/2 tsp
Nutmeg, 1/2 tsp
Chives, 2 1/2 tbsp
Olives, optional
Horseradish, 1 tsp
Light Mayo, 10 tsp
Pickles, 1/4 cup
salt, 1/4 tsp

Proteins:

Ham, chopped, 3/4 cup
Ground beef, 1 lb

Juice/Spirits/Liqueurs/Beer:

Pineapple Juice
Tomato Juice
Red Wine
Light Rum
Tequila
Triple Sec
Vodka
Vanilla Vodka
White Crème de Cacao,
Kahlua
Irish Cream
6 (12oz) pumpkin ale beers



Several of our drink recipes have been cut down to serving sizes of 1 or 2, so you can easily glance at the recipe and then double, triple, etc. the amounts to best suit the needs of your party!

Click [HERE](#) for a text-only version of this grocery list.



Mini Ham & Cheese Frittatas

Serves 24

- 3/4 cup chopped ham
- 1/3 cup shredded cheese
- 6 eggs
- 1 1/2 teaspoons Wildtree Greek Opa! Seasoning
- 1 1/2 tablespoons chives, chopped
- 1/3 cup low fat milk

Preheat oven to 375 degrees F. In a large bowl combine all the ingredients. Grease a 24-cup mini-muffin tin. Divide the egg mixture among the 24 mini muffin cups. Bake for about 15 minutes or until the frittatas have set and are cooked through. Cool for 2-3 minutes before removing from the pan.

Calories 30; Fat 2 g; Saturated Fat 1 g; Carbohydrate 1 g; Fiber 0 g; Protein 3 g; Cholesterol 55 mg; Sodium 75 mg

Bloody Mary

Serves 1

- 1 cup tomato juice
- 3 ounces vodka
- 1 teaspoon horseradish
- 1 tablespoon Wildtree Steak Sauce #9
- Celery and olives, for garnish (if desired)

Add all ingredients to an ice-filled shaker. Place the top on and shake vigorously for 10 seconds. Pour into a glass. Garnish with celery and/or olives.

Calories 250; Fat 0 g; Saturated Fat 0 g; Carbohydrate 13 g; Fiber 2 g; Protein 2 g; Cholesterol 0 mg; Sodium 720 mg



Chai Blondies

Serves 25

- 1/2 tablespoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon cardamom
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/2 teaspoon nutmeg
- 1 box Wildtree Blissful Blondies (chocolate chips included)
- 4 tablespoons unsalted butter, melted
- 2 eggs, beaten

Preheat oven to 350°F. Grease and flour or spray an 8x8 inch square baking pan. In a large bowl combine the spices. Add the Blondie Mix, chocolate chips, melted butter, and beaten eggs with the spices and whisk until combined. Press batter evenly into baking pan. Bake for 40-45 minutes, or until just golden brown. Cool on a wire rack. Cut into 25 bars. Can be served with vanilla ice cream.

Calories 90; Fat 3 g; Saturated Fat 2 g; Carbohydrate 20 g; Fiber 1 g; Protein 2 g; Cholesterol 20 mg; Sodium 30 mg

S'moretini

Serves 1

- Wildtree Chocolate Lover's Syrup
- Graham crackers, finely crushed
- 1 1/2 ounce vanilla vodka
- 3/4 white crème de cacao
- 1/4 ounce Kahlua
- 1 1/2 ounce Irish Cream

Pour some Chocolate Syrup into a small dish. In a separate dish add the graham cracker crumbs. Dip a martini glass rim into the chocolate syrup and then into the graham cracker crumbs. The chocolate syrup will help the crumbs adhere to the glass. Add the remaining ingredients to an ice-filled shaker. Place the top on and shake vigorously for 10 seconds. Strain into the martini glass.

Calories 250; Fat 0 g; Saturated Fat 0 g; Carbohydrate 13 g; Fiber 2 g; Protein 2 g; Cholesterol 0 mg; Sodium 720 mg



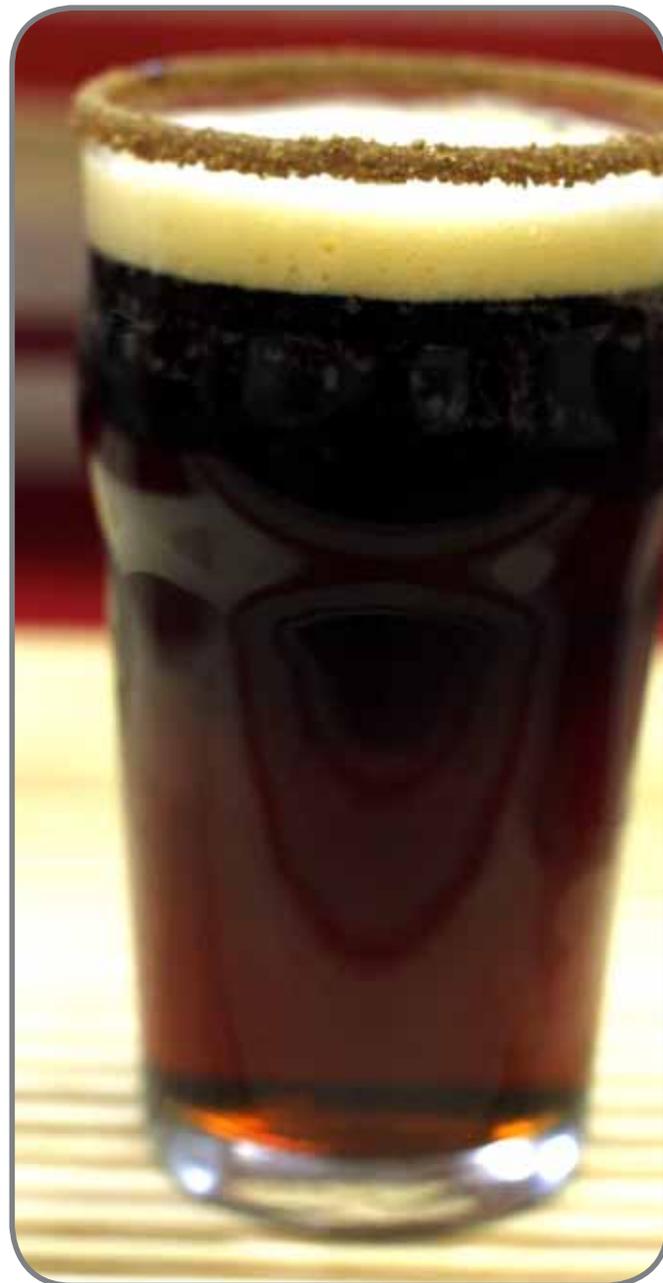
Twice Baked Potato Skins

Serves 24

- 4 pounds small russet potatoes
- 3 tablespoons Wildtree Natural Grapeseed Oil
- 1 bag Wildtree Cheddar Bacon Burger seasoning
- 1 ¼ cups low fat milk
- 1 cup shredded cheese
- ½ cup chopped scallions

Preheat oven to 400 degrees F. Scrub the potatoes and dry them thoroughly. Rub the outside of the potatoes with Grapeseed Oil and place directly on the oven rack. Bake for 40 to 60 minutes, or until potatoes are tender when pierced with a knife. Remove from oven and let sit for 5 minutes or so, until cool enough to handle. Increase oven temperature to 450 degrees F. Slice each potato in half lengthwise. Using a spoon, cookie scoop or melon baller (any will work), scoop out the insides of the potato and place in a large mixing bowl, leaving a little bit of potato clinging to the skin (about a ¼ inch). Brush both sides of the potatoes with Grapeseed Oil. Place the potato skins on a baking sheet cut-side down and bake for 10 minutes. Flip the potato halves over and bake for an additional 10 minutes (the edges of the potato skins will start to turn golden brown). Meanwhile use an electric mixer to whip the leftover potato filling with the Cheddar Bacon Burger seasoning and milk until smooth. Remove the pan from the oven and fill the insides of the potato skins with the whipped potato mixture and top each with the shredded cheese. Return to the oven for about 5 minutes, or until the cheese is melted. Switch to broil for an additional minute or two, if desired. Garnish with the scallions.

Calories 110; Fat 4 g; Saturated Fat 1.5 g; Carbohydrate 15 g; Fiber 1 g; Protein 14 g; Cholesterol 5 mg; Sodium 115 mg



Pumpkin Shandy

Serves 6 (12 oz)

- 1 tablespoon Wildtree Pumpkin Pie Cheesecake Blend
- 1 tablespoon brown sugar
- 1 tablespoon maple syrup
- 6 (12 ounce) beers (we used a pumpkin ale)

Mix together the Pumpkin Pie Cheesecake Blend and the brown sugar. Transfer to a small plate. Pour the maple syrup in a small plate also. Dip 6 glasses' rims in the maple syrup, and then in the brown sugar mixture. Pour a beer into each glass.

Calories 180; Fat 0 g; Saturated Fat 0 g; Carbohydrate 19 g; Fiber 0 g; Protein 1 g; Cholesterol 0 mg; Sodium 10 mg



Fall Churros

Serves 18

- 2 tablespoons Wildtree Pumpkin Pie Cheesecake Blend
- 2 tablespoons brown sugar
- 1 tablespoon sugar
- ½ cup butter
- 1 cup water
- ¼ teaspoon salt
- 1 cup flour
- 3 eggs
- Grapeseed Oil, for frying

Mix together the Pumpkin Pie Cheesecake Blend and brown sugar; set aside. In a medium saucepan, combine the sugar, butter, water, and salt over medium high heat. Bring it to a boil. Reduce the heat to low and stir the flour in all at once. Stir well for 30-45 seconds over low heat, allowing the dough to dry out a little. Remove from heat. Stir eggs in one at a time, making sure to thoroughly incorporate each egg into the dough before adding the next one (stir vigorously and with gusto until dough is smooth). Heat 2 inches of Grapeseed Oil over medium high heat in a medium pan. Fill a pastry bag fitted with a large open star tip. When the oil reaches 350 degrees F, pipe 4 segments of dough into the oil, cutting the dough with kitchen shears. If the dough curls in the hot oil you have a few seconds to straighten it out with tongs. Fry for 5 to 7 minutes until golden brown (making sure the center is thoroughly cooked – you might have to test one). Once cooked, toss with Pumpkin Pie and brown sugar mixture. Serve warm.

Calories 100; Fat 6 g; Saturated Fat 3.5 g; Carbohydrate 9 g; Fiber 0 g; Protein 2 g; Cholesterol 50 mg; Sodium 45 mg

Spiked Hot Chocolate

Serves 2

- 2 cups heated low fat milk
- 2 tablespoons Wildtree Chocolate Lover's Syrup
- 4 ounces Kahlua
- Whipped cream, optional

Stir the Chocolate Syrup and Kahlua into the warm milk. Divide among two glasses. Top with whipped cream if desired.

Calories 330; Fat 3 g; Saturated Fat 2 g; Carbohydrate 47 g; Fiber 0 g; Protein 9 g; Cholesterol 10 mg; Sodium 135 mg



Sweet Potato Taquitos

Serves 24

- 1 tablespoon Wildtree Natural Grapeseed Oil
- ½ pound sweet potato, peeled and diced
- ½ onion, diced
- 1 tablespoon Wildtree Chipotle Lime Rub
- 1 tablespoon fresh chopped cilantro
- 12 small flour tortillas
- 12 tablespoons shredded cheese, divided

Preheat oven to 425 degrees F. Heat the Grapeseed Oil in a non-stick skillet over medium heat. Add the sweet potato, onion, and Chipotle Lime Rub; sauté until the sweet potato is tender, about 10 minutes. Remove from heat. Add the cilantro and stir to combine. On your working surface, lay 1 tortilla in front of you. Toward the edge of the tortilla add 1 tablespoon of the mixture and 1 tablespoon of the cheese. Roll up tight like a burrito and place on a lightly greased baking sheet. Repeat with the remaining ingredients. Brush the tops with some Grapeseed Oil. Bake for 10-12 minutes or until the tortillas are golden brown and the cheese has melted. After they have slightly cooled, cut in half and serve.

Calories 80; Fat 3 g; Saturated Fat 0.1g; Carbohydrate 10 g; Fiber 1 g; Protein 2 g; Cholesterol 5 mg; Sodium 150 mg

Pineapple Jalapeño Margarita

Serves 1

- 3 ounces pineapple juice
- 2 ounces tequila
- ½ ounce triple sec
- 1 tablespoon Wildtree Pineapple Jalapeno Jam

Add all ingredients to an ice-filled shaker. Place the top on and shake vigorously for 10 seconds. Strain into a glass.

Calories 240; Fat 0 g; Saturated Fat 0 g; Carbohydrate 21 g; Fiber 0 g; Protein 0 g; Cholesterol 0 mg; Sodium 5 mg



All American Sliders

Serves 10

- 1 pound ground beef
- ¼ cup Wildtree Absolutely Onion Blend
- 5 slices American cheese, halved
- 10 small slider buns
- 10 teaspoons light mayo
- 5 leaves romaine lettuce, ends trimmed and halved
- 2 plum tomatoes, sliced
- ¼ cup pickles

Mix together the ground beef and Onion Blend; divide into 10 equal portions and shape into patties. Preheat a greased grill pan to medium high; cook burgers to desired temperature. Turn off heat. Top each burger with a half slice of cheese and cover to allow the cheese to melt. Spread 1 teaspoon of mayo on each bottom bun. Top with lettuce, tomato, the burger, a few pickles, and the top bun. Secure the burger with a skewer if needed.

Calories 250; Fat 11 g; Saturated Fat 4 g; Carbohydrate 23 g; Fiber 1 g; Protein 15 g; Cholesterol 40 mg; Sodium 550 mg



Frozen Lemonade

Serves 2

- 3 cups ice
- ½ cup light rum
- 2 tablespoons Wildtree Old Fashioned Lemonade Mix

Combine all the ingredients into a blender. Blend until smooth; divide among 2 chilled martini glasses.

Calories 170; Fat 0 g; Saturated Fat 0 g; Carbohydrate 9 g; Fiber 0 g; Protein 0 g; Cholesterol 0 mg; Sodium 5 mg



Onion and Goat Cheese Tartlets

Serves 24

- 30 mini phyllo shells
- 1 egg
- 1/3 cup heavy cream
- 2 scallions, chopped
- 1 tablespoon chives, chopped
- 1 tablespoon Wildtree Absolutely Onion Blend
- 3 ounces goat cheese, crumbled

Preheat oven to 350 degrees F. Place the mini phyllo shells on a baking sheet. In a bowl add the remaining ingredients, whisking to combine. Divide the mixture among the shells. Bake for 10 minutes or until the egg mixture has set.

Calories 45; Fat 3 g; Saturated Fat 1.5 g; Carbohydrate 4 g; Fiber 0 g; Protein 1 g; Cholesterol 15 mg; Sodium 55 mg



Blueberry Vodka Sangria

Serves 6

- 1 orange, sliced
- 1 lime, sliced
- ¼ cup Wildtree Wildly Blueberry Jam
- 1 bottle red wine (750 ml)
- ½ cup vodka
- Fresh blueberries, for garnish (if desired)

In a pitcher add the orange and lime slices. Add the Blueberry Jam. Pour the red wine and vodka over the fruit. Stir to combine. Refrigerate for at least 3 hours. (For best results let sit overnight).

Serve over ice if desired; garnish with fresh blueberries.

Calories 190; Fat 0 g; Saturated Fat 0 g; Carbohydrate 15 g; Fiber 1 g; Protein 0 g; Cholesterol 0 mg; Sodium 0 mg