



# **Thunderbird Ranch Gourmet Cookbook**



129 3<sup>rd</sup> Avenue NE, Valley City, ND 58072

Phone: 1-855-820-0092 or 1-701-845-3631 Fax: 1-701-845-1175

Website: <https://www.thunderbirdranchgourmet.com>

E-mail: [info@thunderbirdgourmet.com](mailto:info@thunderbirdgourmet.com)

# SAVORY CHEESE BALLS & DIP RECIPES

## **Cajun Layered Bean Dip**

Serves approximately 8-10 servings

### **Ingredients**

- 1 pkg. *Thunderbird Ranch Cajun Dip Mix*
- 1 8 oz. Sour cream
- 1 can refried beans (16 oz)
- 1 small can (4 oz) drained & diced green chilies
- 1 cup drained & diced black olives
- 1 cup diced tomatoes
- 1 ½ cups shredded cheese (cheddar or pepper jack)

### **Directions**

- Spread beans on a platter (10 inch)
- Blend sour cream and Thunderbird Ranch Cajun Dip Mix and spread over beans
- Layer remaining ingredients
- Serve with tortilla chips

## **Fiesta Cajun Cheese Dip**

### **Ingredients**

- 2 cans Fiesta Cheese Soup
- 16 oz. sour cream
- 1 pkg. *Thunderbird Ranch Cajun Dip Mix*
- 1/4 cup milk

### **Directions**

- Blend all ingredients together

## **Ranch Mushroom Appetizer**

### **Ingredients**

- 1 lb. Fresh Mushrooms
- 1 Stick Butter
- 1 pkg. *Thunderbird Ranch Ranch Dressing/Dip Mix*

### **Directions**

- Melt butter and add dip mix in a crockpot (or can be done on the stove)
- Put mushrooms in crockpot and toss with melted butter mixture.
- Cook on low for 3-4 hours to soak up the buttery goodness

## **SAVORY CHEESE BALLS & DIP RECIPES Continued...**

### **Garlic N' Chive Potato Skins**

Makes 8 servings.

#### **Ingredients**

- 1 Packet *Thunderbird Ranch Garlic N' Chive Dip Mix*
- 4 North Dakota Russet Potatoes (baked and halved)
- 1/2 cup sour cream
- 3/4 cup Cheddar cheese, shredded

#### **Directions**

- Scoop out baked potatoes and combine with sour cream and dip mix.
- Fill skins with mixture.
- Sprinkle with shredded cheese.
- Bake 12-15 minutes at 375° F.

### **Thunderbird Ranch Pinwheels**

Makes approximately 3 dozen

#### **Ingredients**

- 1 pkg *Thunderbird Ranch Dressing Mix*
- 12 oz. cream cheese
- 4 oz. Sour cream
- 4 (12-inch) flour tortillas
- 1 cup shredded cheese
- 1/2 cup sliced black olives (drained)
- 1 small can (4 oz.) diced green chilies (drained) 1 4 oz. Jar diced pimientos (drained)

#### **Directions**

- Mix first three ingredients and spread on tortillas.
- Blot vegetables dry on paper towels.
- Equally sprinkle on shredded cheese and chopped vegetables.
- Roll tortilla tightly and chill for at least 2 hours.
- Cut rolls into 1-inch pieces.

Serve on platter.

## **Horsen' Around Dilly-Up Dill Dip**

### **Ingredients**

- 8 oz. Sour cream
- 1 pkg. *Thunderbird Ranch Dilly-Up Dill Dip*
- 1 tsp. Horseradish

### **Directions**

- Mix above ingredients together
- Refrigerate for 2-4 hours to allow the flavors to enhance
- Serve on crackers, bagels, as a topping for baked potatoes or as a sauce for pasta

## **Lemony Dilly-Up Dill Dip**

### **Ingredients**

- 8 oz. Sour cream
- 1 pkg. *Thunderbird Ranch Dilly-Up Dill Dip*
- 1 Tbsp. fresh Lemon Juice

### **Directions**

- Mix above ingredients together
- Refrigerate for 2-4 hours to allow the flavors to enhance
- Serve on crackers, bagels or with your favorite vegetables

## **Garlic and Chive Scalloped Potatoes**

### **Ingredients**

- ½ Cup Sour Cream
- 1 pkg. *Thunderbird Ranch Garlic & Chive Dip*
- 1 pkg. boxed Scalloped Potatoes

### **Directions**

Make potatoes according to package directions and add in the sour cream and Garlic & Chive Dip before cooking. You may also do this with mashed potatoes or your favorite twice baked potato recipe.

## **Country Ranch French Bread**

### **Ingredients**

- 1 pkg. *Thunderbird Ranch Country Ranch Cheese Ball Mix*
- 8 oz Cream Cheese, softened
- ½ cup Shredded Cheddar Cheese
- 1 loaf French Bread sliced
- Real Bacon bits (optional)

### **Directions**

- Mix Country Ranch with cream cheese and shredded cheddar cheese
- Spread on French bread slices
- Top with bacon bits and extra cheddar cheese if you like
- Warm in the oven until cheese melts slightly
- Serve as an appetizer or with your favorite meat or pasta dish

## **Thunderbird Ranch Pickle Wraps**

### **Ingredients**

- 1 pkg *Thunderbird Dilly-Up Dill Mix*
- 4 oz. cream cheese
- 4 oz. Sour cream
- 1 cup chopped dill pickle
- 4 (12-inch) flour tortillas (may need more)

### **Directions**

- Mix first three ingredients and fold in chopped dill pickles
- Spread mixture on tortillas.
- Roll tortilla tightly and chill for at least 2 hours.
- Cut rolls into 1-inch pieces.

Serve on platter.

## **SAVORY CHEESE BALLS & DIP RECIPES Continued...**

### **Cream Cheese Filled Chicken**

#### **Ingredients**

- 4-6 boneless, skinless chicken breasts
- 4 ounces softened cream cheese
- 1/2 pkg. *Thunderbird Ranch Gourmet Foods Country Ranch Cheeseball or Garlic n'Chive, Smokey Bacon , Smoken Cheddar or Dilly-Up Dill*
- 2 tsp. lemon juice
- 1/4 cup flour
- 1 egg, beaten
- 1/2 cup corn flake crumbs

#### **Directions**

- Pre-heat oven to 350.
- Place chicken breasts between sheets of wax paper. Use a rolling pin, flatten to around 1/4 inch thick.
- In a bowl, beat cream cheese, Thunderbird Ranch Cheeseball mix of your choice and lemon juice until blended.
- Spoon 2 tablespoons of the cream cheese mixture on each piece of chicken.
- Roll chicken and coat rolls with flour, dip in egg mixture, then roll in corn flakes.
- Drizzle some olive oil in a large skillet. Cook over medium heat. Make sure to brown on all sides.
- Place chicken rolls in a baking dish. Bake for 30 minutes or until chicken is fork tender and juices run clear.

## **SAVORY CHEESE BALLS & DIP RECIPES Continued...**

### **Shrimp Bake**

#### **Ingredients**

- 2 packages, uncooked, peel and eat shrimp (31-40 count)
- 1 stick butter
- 2 lemons, washed and sliced thin (a mandolin slicer works great)
- 1 packet *Thunderbird Ranch Gourmet Foods Cajun Cheeseball & Dip mix* OR *Garlic n' Chive mix*

#### **Directions**

- Pre-heat oven to 350.
- Make sure shrimp are thawed if they have been frozen.
- Mix butter and Thunderbird Ranch Cajun **OR** Garlic n' Chive dip mix. Set aside.
- Lay sliced lemons down in 9x13 inch casserole dish.
- Place uncooked shrimp on top of lemons, spreading evenly.
- Pour butter mixture over top of shrimp.
- Bake uncovered 15 minutes **OR** broil no more than 2 minutes.
- Enjoy as an appetizer or serve with pasta or rice.

#### **Also try any of our savory Cheese Ball & Dips mixed with:**

- ½ cup Mayonnaise **OR** ½ cup Miracle Whip & ½ cups Sour Cream
- ½ cup Cream Cheese & ½ cups Sour Cream
- 8 oz Plain Yogurt
- 8 oz Hummus
- 8oz Cottage Cheese
- Mix a package in with our *Thunderbird Ranch Pioneer Bread* for a great tasting bread or pizza crust
- Mix a package in with your macaroni and cheese for a flavor boost
- Add a package to 1-2 lbs. ground beef or turkey for savory burgers, meatballs or meatloaf

# FRUIT DIPS & CHEESE BALLS

## Frozen Fruit Dip Salad

Yields: 12-16 servings

### Ingredients

- 8 oz. softened cream cheese
- 1 pkg. *Thunderbird Ranch Fruit Dip Mix*
- 1 can (11 oz) mandarin oranges, drained
- 1 jar (10 oz) maraschino cherries, drained
- 1 can (8 oz) crushed pineapple, drained
- 1/2 cup chopped pecans
- 8 oz. Cool Whip

### Directions

- Beat Fruit Dip Mix with softened cream cheese until fluffy
- Set aside 16 oranges for garnish
- Add the pineapple and pecans to cream cheese mixture.
- Fold in whipped topping and remaining orange segments
- Fold Into 9x9 dish and score portions
- Garnish each portion with reserved orange segments and maraschino cherries
- Freeze until firm (cover with wrap)
- Remove from the freezer 10 minutes before serving

## Fruit Dip Smoothie

Serves: 2 to 3

### Ingredients

- 2 Cups vanilla ice cream or frozen yogurt
- 2 Tbsp *Thunderbird Ranch Fruit Dip Mix*
- 1 Cup milk or Vanilla Soy Milk
- 1 Cup crushed ice

### Directions

- Combine all ingredients in a blender and blend until smooth
- Serve immediately

Tip: Add 1 to 2 cups fresh or frozen fruit (bananas, strawberries, blueberries, raspberries, etc.)

## ***FRUIT DIP & CHEESE BALLS RECIPES Continued...***

### **Prairie Berry Pie**

#### **Ingredients**

- 1 graham cracker pie crust (8")
- 1 pkg. *Thunderbird Ranch Prairie Berry Mix*
- 8 oz. softened cream cheese
- 8 oz. Cool Whip

#### **Directions**

- Combine Prairie Berry Mix with softened cream cheese until blended
- Fold in Cool Whip (blend)
- Pour into graham cracker pie crust
- Chill for 2 hours

**Tip:** Top with fresh fruit if desired.

### **Triple Berry Salad**

#### **Ingredients**

- 1 pkg. *Thunderbird Ranch Prairie Berry Dip Mix*
- 12 oz. Cool Whip
- 32oz Vanilla Flavored Yogurt
- 1 small Cheesecake Instant Pudding Mix
- 1 small package Frozen Berry Mix (Raspberries, Blackberries, Boysenberries or Strawberries) – thaw for 15 minutes

#### **Directions**

- Add Cool Whip and yogurt to a large bowl
- Sprinkle on pudding mix and Prairie Berry Dip Mix. Blend well
- Fold in thawed berries
- Chill before serving
- Enjoy with Thunderbird No Flour/No Foolin' Gluten Free Angel Food Cake

**Also try any of our Fruit Dip/Cheese Ball mixes mixed with:**

- 8 oz Plain Yogurt
- 12 oz Cool Whip to dollop on pies and frosting for cakes or pipe on cupcakes.

# RUBS:

**Dips:** *Mix 1 level Tbsp. Chipotle OR Sriracha Meat Rub into 8oz of sour cream for a wonderful dip! Can also be mixed 1 Tbsp. rub with 4oz cream cheese and 4oz sour cream to slather on tortillas to make wraps tasty!*

## **Chipotle Baby Back Ribs**

Approximately 6 servings

### **Ingredients**

- 1 packet *Thunderbird Ranch Chipotle Meat Rub*
- 2 full racks of baby back ribs
- *Dakota Seasonings Aronia Berry BBQ Sauce*

### **Directions**

- Rub Chipotle Meat Rub generously over rib racks until ribs are covered.
- Place ribs in shallow pan with 1 1/2 inches of water.
- Cover with foil and bake in 350 degrees oven for 2 hours.
- Cool for 1/2 hour and place on grill and baste with *Dakota Seasonings Aronia Berry BBQ Sauce* Sauce.

## **Chipotle Snack Mix**

Makes 7 1/2 cups

### **Ingredients**

- 6 Cups Crispix Cereal
- 1 1/2 Cups Pretzels
- 1 1/2 Cups Bite-size Cheese Crackers
- 3/4 Cup Peanuts
- 1/2 Cup BBQ Sauce
- 1 Tbsp. Vegetable Oil
- 3/4 tsp. Onion Powder
- 3/4 tsp. Garlic Powder
- 1 1/2 Tbsp. *Thunderbird Ranch Chipotle Rub*

### **Directions**

- Combine cereal, pretzels, crackers and peanuts in a large bowl; set aside.
- Spray a 9x13 inch pan.
- Stir together remaining ingredients until blended. Pour over cereal mixture in bowl, stirring until evenly coated.
- Spread cereal mixture on pan and bake at 250 degrees for one hour, stirring every 15 minutes. Spread on aluminum foil to cool. Store in airtight container.

## ***MEAT RUB RECIPES Continued...***

### **Chipotle Roasted Potatoes**

#### **Ingredients**

- 4 Large Baking Potatoes
- 2 Tablespoons *Thunderbird Chipotle Meat Rub*
- $\frac{3}{4}$  Cup Olive Oil

#### **Directions**

- Preheat oven to 375°
- Wash and peel potatoes
- Cut slices  $\frac{1}{4}$  inch apart one-half way through potatoes
- Coat potatoes with olive oil and sprinkle on **Thunderbird Chipotle Meat Rub**
- Place in an oven proof baking dish and pour remaining olive oil in dish
- Bake for 1-hour basting potatoes with olive oil one-half way through baking

### **Chipotle Meatloaf**

*Servings: 8*

#### **Ingredients**

- 1 pkg. *Thunderbird Ranch Chipotle Meat Rub*
- 1 lb. Ground Beef
- 1 lb. Pork Sausage (can use 2 lbs. ground beef or ground turkey for a healthier meal)
- $\frac{1}{2}$  cup Onion (optional)
- $\frac{1}{2}$  cup regular Oatmeal (can use a combination of oatmeal and breadcrumbs)
- 1 large Egg (or two egg whites)

#### **Topping:**

- $\frac{1}{4}$  cup tomato sauce
- 1 Tbsp. Ketchup
- $\frac{1}{2}$  tsp. Hot Sauce

#### **Directions**

- Place all ingredients in a large bowl, stirring to combine.
- Place mixture in a 9 x 5-inch loaf pan coated with cooking spray.
- Bake, uncovered, at 350° for 30 minutes.
- To prepare topping, combine  $\frac{1}{4}$  cup tomato sauce, ketchup, and hot sauce in a small bowl
- Brush mixture evenly over meat loaf
- Cover and bake an additional 30 minutes or until thermometer registers 160°
- Let stand 10 minutes before slicing
- If you would like more spice add 2 minced chipotle chilies in adobo sauce or to taste

## ***MEAT RUB RECIPES Continued...***

### **Chipotle Drumettes**

#### **Ingredients**

- 1 Tbsp. *Thunderbird Ranch Chipotle Meat Rub*
- 1/3 cup vegetable oil
- 24 chicken drumettes (about 2 pounds)

#### **Directions**

Blend Chipotle Meat Rub with oil in large bowl. Add drumettes; toss well to coat. Place coated drumettes on foil-lined baking pan; bake at 425 degrees F for 25 minutes. Turn drumettes over; bake an additional 20 minutes. Dip cooked drumettes in prepared Thunderbird Ranch Blue Cheese Dip mix or in Chipotle Dip prepared by adding 1 scant Tbsp. Chipotle Meat Rub in 8 oz. sour cream

### **Pulled BBQ Pork**

#### **Ingredients**

- 1 medium size pork butt (7-9 pounds), preferably bone-in
- Olive oil (can use plain yellow mustard or Miracle Whip instead)
- *Thunderbird Ranch Roasted Chipotle Rub*
- 1 ½ cup *Dakota Seasonings Aronia Berry BBQ Sauce*

#### **Directions**

- Cook on charcoal or gas grill by indirect heat or on low heat in the oven (325 degrees).
- Pat roast or chicken dry with paper towels. Brush thin coating of olive oil on either.
- Season generously with **Thunderbird Ranch Roasted Chipotle Rub**
- Cook on low heat setting until meat reaches 190-200 degrees
- Let meat rest for about 20 minutes or until cool enough to handle
- Pull the meat from the skin, bone and fat. Shred the chunks of meat with two forks or by hand
- Put meat in a large bowl
- While meat is still warm, combine with *Dakota Seasonings Aronia Berry BBQ Sauce* to moisten and season
- The pork can be made in advance to this point and reheated when needed
- Serve on rolls

## ***MEAT RUB RECIPES Continued...***

### **BBQ Black Bean Salsa Dip**

#### **Ingredients**

- 1 Tbsp *Thunderbird Ranch Chipotle Rub* or 1 pkg. *Thunderbird Ranch Smokey Bacon Dip*
- 1 jar Black Bean Salsa Dip
- ¼ cup *Dakota Seasonings Aronia Berry BBQ Sauce*
- 1 cup Shredded sharp Cheddar Cheese
- 1 cup Sour Cream

#### **Directions**

- In a 8-9 inch shallow pie plate mix together *Dakota Seasonings Aronia Berry BBQ Sauce* and Black Bean Salsa and top with Cheddar Cheese.
- Combine sour cream and seasonings, spoon over cheese. Heat in 350 degree oven for 15-20 minutes or until bubbly.
- Serve with chips.

Option: Layer 2 cups finely chopped lettuce, salsa and cheese. Top with sour cream mixture. Sprinkle with chopped green onions. DO NOT HEAT!

### **Grilled Sriracha Blackened Turkey Breast**

#### **Ingredients**

- 1 Tbsp *Thunderbird Ranch Sriracha Blackened Rub* or to taste (can use any TBird rub)
- 1 Tbsp Olive Oil
- Turkey Breast 6-9 lbs.
- 12oz can of beer

#### **Directions**

- Mix oil and rub together
- Line a 9x13 inch baking pan with tinfoil. Place a rack inside the pan to raise turkey off the bottom of the pan.
- Place turkey in the pan, lift the skin away from the turkey breast and rub with mixture. Also rub the outside of the turkey skin with mixture.
- Pour beer in the bottom of the pan (NOT OVER TOP OF BREAST)
- Tent with tinfoil
- Grill at 300 degrees until internal temp reaches 175 degrees (approximately 2-3 hours depending on size of breast).

Enjoy! Meat will be moist and flavorful.

## ***MEAT RUB RECIPES Continued...***

### **Tex-Mex Hash Browns**

Serves: 6

#### **Ingredients**

- 2 large baking potatoes. washed and cut into 1-2" cubes
- 3-4 Red potatoes, washed and cut into 1-2" cubes
- 1 large red or green bell pepper, seeded and cut into 1" pieces
- 1/2 medium yellow onion, peeled and cut into 1" pieces
- 1/2 tsp sea salt
- 2 tsps. ***Thunderbird Ranch Chipotle or Sriracha Blackened Meat Rub/Seasoning***
- 2 Tbsp. olive oil

#### **Directions**

- Preheat oven to 400°.
- In a large bowl, combine pepper, cayenne, salt, Tbird Rub and oil.
- Add potatoes, peppers and onions and toss to coat.
- Place all ingredients in a single layer on a lightly oiled cookie sheet and bake for 30 minutes until browned.

### **Grilled Chicken Wraps with Garden Salsa Spread**

#### **Ingredients**

- 2 Grilled Chicken Breasts
- ***Thunderbird Ranch Gourmet Foods Jerk Rub***
- 4 Flour Tortillas
- Shredded Lettuce
- Diced Tomato
- Shredded Mexican Blend Cheese
- ***Thunderbird Ranch Gourmet Foods Garden Salsa Mix***
- 4 oz Cream Cheese
- 4 oz Sour Cream

#### **Directions**

- Mix ***Thunderbird Ranch Gourmet Foods Garden Salsa Mix*** with cream cheese and sour cream. Put in refrigerator for at least 2 hours.
- Grill chicken breasts rubbed with ***Thunderbird Ranch Gourmet Foods Jerk Rub*** until properly cooked.
- Prepare tortillas with 2oz of Garden Salsa Mixture.
- Slice chicken breasts and divide between the tortillas, top with lettuce, tomato and cheese.
- Fold as for a wrap and secure with a toothpick and place on hot grill for 1 minute on each side.

## ***MEAT RUB RECIPES Continued...***

### **Mock Prime Rib Roast**

#### **Ingredients**

- Sirloin Tip Roast approx. 3 lbs. at room temperature
- 1 stick Butter
- ¼ C *Thunderbird Ranch Prime Rib Rub or 1 pkt.*

#### **Directions**

- Mix softened butter with rub and set aside.
- You will need a shallow pan with a cooking rack placed inside
- Wipe roast dry before applying butter mixture liberally on all sides
- Heat oven to 500 degrees
- Place in hot 500 degree oven for 15 minutes and then reduce temperature to 225 degrees. DO NOT OPEN THE OVEN DOOR!!!! Bake until internal temperature is 140 degrees for Med. Rare and 150 degrees for Medium using a meat thermometer.
- Let roast rest for 15 minutes before carving as the internal temp will continue to rise.

## **SOUPS:**

### **Tina's Cheeseburger Soup**

Yields: 6-7 Servings

#### **Ingredients**

- 1 # browned ground beef
- 1/2 cup chopped dill pickles
- 1 recipe *Thunderbird Ranch Dakota Cheese Soup*

#### **Directions**

- Prepare Dakota Cheese Soup according to directions.
- Add browned beef
- Just before serving, add chopped dill pickles
- Enjoy!

This recipe takes less than 20 minutes! (May also add chopped tomato, onions, and diced potatoes.)

***SOUP recipes continued...***

## **Prairie Knoephla Soup**

Serves 8

### **Ingredients**

- 1 pkg. *Thunderbird Ranch Prairie Potato Soup* mix

### **Knoephla Dumplings**

- 1-1/4 cups all-purpose flour
  - 1 egg, beaten
  - 5 to 6 tablespoons milk
  - 1/2 teaspoon salt
  - 6 cups Chicken Broth (use 6 cups water and 6 tsp. chicken bouillon or 3 bouillon cubes)
- (CAN ALSO USE THUNDERBIRDS GLUTEN FREE KNEOPHA & NOODLE MIX)**

### **Directions**

- Make *Prairie Potato Soup* according to package directions.
- Heat chicken broth to boiling
- Meanwhile, combine first four knoephla ingredients and drop by ½ tsp. full into boiling broth.
- Reduce heat; cover and simmer for 8-10 minutes.
- Add to potato soup; heat through. If you like your soup creamier, mash the soup mixture slightly before adding the knoephlas.

## **Hearty Clam Chowder**

Serves 8

### **Ingredients**

- 1 pkg. *Thunderbird Ranch Prairie Potato Soup* mix
- 4 slices bacon, diced
- 2 (10 oz.) cans minced clams, drained (reserve liquid)

### **Directions**

- Make soup according to package directions
- Add diced bacon and clams when you add the broth packet and milk
- Add ½ the clam liquid
- Heat through, do not allow to boil

**Tip:** For creamier soup use half and half instead of milk.

***SOUP recipes continued...***

## **Boot Scootin' Chili with Cornbread Crust**

### **Ingredients**

Prepare *Thunderbird Ranch Chili* as directed on box

#### **Cornbread Topping**

- 3/4 cup flour
- 3/4 cup cornmeal
- 1 1/2 tablespoons sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 cup cheddar cheese, shredded
- 1 egg
- 1 cup buttermilk
- 2 tablespoons butter, melted and cooled

### **Directions**

- Preheat oven to 375 degrees.
- Prepare Thunderbird Ranch Boot Scootin' Chili as directed and bring to a boil.
- Reduce heat and simmer for about 10 minutes until chili is thickened.
- While chili is simmering, prepare cornbread topping.
- Combine dry ingredients in a medium sized bowl.
- Add cheese and mix well.
- In a small bowl, combine wet ingredients and stir well.
- Add to dry ingredients and stir just until combined.
- Spray a 10X10 casserole dish with spray oil.
- Pour Boot Scootin' Chili in prepared dish.
- Pour cornbread batter over top.
- Bake 20 - 25 minutes until a toothpick inserted in the cornbread comes out clean.
- Cool for about 5 minutes and serve with sour cream and salsa, if desired.

**SOUP recipes continued...**

## **Cheesy Chicken and Wild Rice Casserole**      Serves 8

### **Ingredients**

- 1 Pkg Thunderbird Ranch Frontier Wild Rice Soup
- 3 Tablespoons extra virgin olive oil
- 1 medium onion, finely diced
- 3 stalks celery, finely diced
- 3 carrots, peeled and diced
- 2 Tablespoons fresh minced garlic
- 1 qt. Half & Half (can use fat free)
- 2 Cups shredded, cooked chicken breast
- 3 1/2 Cups shredded cheddar cheese divided

### **Directions**

- Preheat oven to 350 degrees F.
- Cook wild rice as directed on box in 6 cups boiling water for 25 minutes and drain.
- Heat oil into a medium Dutch oven or pot over medium heat. Sauté onion, celery and carrots until softened, about 10 minutes. Stir in garlic and cook for 1 minute.
- Add seasoning packet and quart of half & half to vegetable mixture. Wisk well and stir in 2 cups shredded cheddar cheese.
- Stir in Chicken and wild rice.
- Transfer to a greased 9x13 inch baking pan and top with remaining 1 ½ cups shredded cheddar cheese.
- Bake for 25-30 minutes or until cheese is melted. Serve with Thunderbird Ranch Toasted Onion Bread.

## **Beer Cheese Pretzel Dip**

### **Ingredients**

- 1 Pkg *Thunderbird Ranch Dakota Cheese Soup Mix*
- 1 can of your favorite beer
- ½ cup water
- 1 cup heavy cream
- Crumbled bacon (optional)
- Frozen Soft Pretzels

### **Directions**

- Warm Pretzels in the oven per package instructions while making the cheese dip
- Pour beer and water into saucepan and whisk in the *Thunderbird Ranch Dakota Cheese Soup Mix* until smooth and bring to a simmer for 10 minutes stirring often.
- Slowly stir in 1 cup of heavy cream and heat to serving temp.
- Add crumbled bacon for garnish if you wish

***SOUP recipes continued...***

## **Rancho con Queso Enchiladas**

### **Ingredients**

- 1 pkg Thunderbird Ranch Rancho con Queso soup mix
- 12 Flour Tortillas (soft taco size)
- Assortment of black olives, jalapenos, salsa, sour cream, shredded lettuce (optional)

### **Filling Ingredients**

- 1 medium onion, diced small
- 4 cups cooked, diced chicken
- 8oz can diced green chilies
- 3 cups shredded cheddar cheese (reserve 1 cup)

### **Directions**

- Preheat oven to 350 degrees. To the prepared soup add onion, chicken, green chilies and 1 ½ cup cheese
- In a skillet, heat tortillas on each side until soft. Evenly fill each tortilla with mixture and place in a greased 9x13 baking pan. Spoon any extra filling over the enchiladas and top with remaining cheese. Bake for 30 minutes or until hot and bubbly. Let stand for 10 minutes before serving.
- Garnish with black olives, jalapenos, salsa, sour cream and shredded lettuce. ENJOY!

# BREADS:

## Grilled Bread

### Ingredients

- Follow Ingredient list from the back of your favorite *Thunderbird Ranch Bread* package.

### Directions

- Follow directions from back of the bread package, but instead of baking in oven, bake in a covered grill using the following tips:

### Grill Tips:

- Ideally, use a three-burner gas grill with the two outside burners on medium and the middle burner off. Preheat grill to 350 degrees. Place bread pan in the middle over the off burner. Bake for 45-55 minutes until brown and bread is pulling from sides of the pan.
- On a two burner gas grill, preheat grill until 350 degrees. Turn off one side and place bread pan on off side leaving the other side on medium to maintain temperature. Bake as above.

## Apple Dessert Bread

### Ingredients

- 1 pkg. *Thunderbird Ranch Pioneer Bread mix*
- 1 – 12oz can 7-up or other carbonated beverage
- 2 apples, peeled and diced
- ¼ stick butter, melted (not margarine)
- 1 cup chopped walnuts (optional)
- 2 Tbsp. Cinnamon/Sugar mixture

### Directions

- Add cinnamon to the dry mix and stir
- Add apples and walnuts to dry mix
- Add carbonated beverage. Mix until moist, do not over mix.
- Pour into a greased 8”x8” pan.
- Bake for 55 minutes.
- Remove from dish and brush with melted butter on all sides.

Mix together the following after dessert has cooled and frost or drizzle the top:

- 2 cups powdered sugar
- ¼ tsp. cinnamon
- ¼ cup milk
- ¼ tsp vanilla OR almond flavoring

## ***BREAD recipes continued...***

### ***Jalapeno Country Cheese Bread***

#### **Ingredients**

- 1 pkg. *Thunderbird Ranch Country Cheese Bread*
- 12 ounces beer (or other carbonated beverage) – room temperature
- ¼ cup Pickled Jalapenos, chopped
- ½ cup Melted butter
- 1/2 cup Shredded Cheddar Cheese

#### **Directions**

- Preheat oven to 375 degrees.
- Pour bread mix into mixing bowl
- Add chopped jalapenos and cheese to dry mix
- Add beer and mix just until blended do not over mix
- Pour into a greased 9x5 loaf pan
- Bake for 55 minutes or until golden brown
- Cool for 5-10 minutes and remove from pan
- Cool an additional 10 minutes before slicing and enjoying

### ***Onion and Fontina Cheese Bread***

#### **Ingredients**

- 1 pkg *Thunderbird Ranch Pioneer Bread mix*
- 1 Tbsp. olive oil
- 1 cup diced onion
- 1 cup (4 oz) grated fontina cheese (or your favorite cheese)
- 12 oz beer – room temperature
- Cooking spray
- ¼ cup butter melted and divided

#### **Directions**

- Preheat oven to 375°.
- Heat olive oil in a large nonstick skillet over medium heat. Add onion and sauté 6 minutes or until tender. Cool to room temperature.
- Put contents of bread mix into a bowl, make a well in the center and add onion and cheese.
- Add beer, stir just until moist.
- Spoon batter into a 9x5 inch loaf pan coated with cooking spray; drizzle evenly with 2 Tbsp. butter. Bake for 35 minutes; brush with remaining 2 Tbsp. butter. Bake an additional 20-23 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes in pan on a wire rack; remove from pan. Cool for another 10 minutes before slicing. Enjoy.

## ***BREAD recipes continued...***

# **Onion and Cheese Bread Wheel**

### **Ingredients**

- 1 pkg *Thunderbird Ranch Toasted Onion Bread mix*
- 1 Tbsp. olive oil
- 4 cups onion thinly sliced and pulled apart into rings
- 2 cup (8 oz) shredded cheese (or your favorite cheese)
- 12 oz beer – room temperature
- Cooking spray
- 4 Tbsp. butter melted

### **Directions**

- Preheat oven to 375°.
- Heat olive oil in a large nonstick skillet over medium heat. Add onion and sauté 6 minutes or until tender. Cool to room temperature.
- Put contents of bread mix into a bowl, add beer, stir just until moist.
- Spread batter onto a large pizza pan coated with cooking spray; drizzle evenly with 2 Tbsp. melted butter. Bake for 10 minutes and remove from oven.
- Brush with remaining 2 Tbsp. butter and layer fried onions and cheese evenly over top.
- Bake an additional 20-25 minutes or until crust is nicely browned.
- Remove from oven and cool 10 minutes before slicing. Enjoy with our favorite Thunderbird Soup.

# **BBQ Muffins**

### **Ingredients**

1 package of *Thunderbird Ranch Batter Bread*

¼-1/2 cup *Dakota Seasonings Aronia Berry BBQ Sauce or Drunken Plum BBQ Sauce*

4oz shredded Cheddar Cheese

### **Directions**

- Pre-heat oven to 350 degrees
- Mix *Thunderbird Ranch Batter Bread* per the package directions
- Spray Muffin tins with non-stick spray
- Fill muffin tins 2/3 full
- Bake 20-25 minutes
- Cool slightly and dip top of each muffin into *Dakota Seasonings BBQ Sauce* and then into the cheese
- Arrange on a cookie sheet
- Bake 5 minutes or until cheese melts
- Serve Warm

**BREAD recipes continued...**

## **BBQ Chicken Pizza**

### **Ingredients**

- 1 package of *Thunderbird Ranch Batter Bread*
- 2/3 cup *Dakota Seasonings Aronia Berry BBQ Sauce or Drunken Plum BBQ Sauce*
- 2 Chicken Breasts
- Shredded Cheese of your choice
- Optional: tomato slices, onions, black olives

### **Directions**

- Chicken: Marinate chicken breasts in 1/3 cup *Dakota Seasonings BBQ Sauce* for 2 hours or overnight. Grill until done. When cool, shred and combine with the other 1/3 cup of *Dakota Seasonings BBQ Sauce*
- Crust: Prepare a package of Thunderbird Ranch Batter Bread. Lightly spray two pizza pans with cooking spray and divide the batter in half. Pat into pizza pans and bake at 350 degrees for 8-10 minutes.
- Spread chicken mixture over baked crust. Sprinkle with shredded cheese of your choice. Can also add tomato slices, onions, black olives to the pizza.
- Bake at 450 degrees for about 10 minutes or until cheese melts. ENJOY!

## **Fried Onion Bread**

### **Ingredients**

- 1 package of *Thunderbird Ranch Toasted Onion Bread*
- 1 12oz can Beer or other carbonated beverage
- ½ cup Onions sliced and separated
- 2 Tbsp. Butter

### **Directions**

- Melt butter in frying pan add onions and sauté until onions are transparent. Set aside.
- Mix Toasted Onion Bread as directed on package.
- Place bread mix in a 9"x5" loaf pan
- Top with butter and onion mixture
- Bake at 350 degrees for 50-55 minutes.
- Cool in pan for 10 minutes and then serve warm with your favorite Thunderbird Soup and Dip.

***BREAD recipes continued...***

## **Cheesy Vegetable Bread**

### **Ingredients**

- 1 package of *Thunderbird Ranch Country Cheese*
- 2 cups V-8 type vegetable juice
- 2 Tbsp. of your favorite Garlic/ Basil / Tomato seasoning
- 2 Tbsp. Butter - melted

### **Directions**

- Mix Country Cheese Bread with the vegetable juice and add seasoning
- Place bread mix in a 9"x5" loaf pan
- Melt and pour over the top of unbaked bread
- Bake at 350 degrees for 50-55 minutes.
- Cool in pan for 10 minutes and then serve warm with your favorite Thunderbird Soup and Dip.

## **Jams/Jellies/Sauces:**

### **Bacon Wrapped Stuffed Jalapenos**

#### **Ingredients**

- 16 whole fresh Jalapenos
- 8oz Cream Cheese (softened)
- 1 cup Cilantro (diced)
- 8 oz Cheddar Cheese (shredded)
- 1 jar *Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce*
- Thin sliced bacon strips

#### **Directions**

- Mix cream cheese, cilantro and cheddar cheese until blended. Wearing gloves, slice jalapenos length wise at a 1/3, 2/3 ratio (to make a cap for the filling). Remove all seeds and membrane. Fill the larger jalapeno cavity with cream cheese mixture, place the smaller sliced "cap" on jalapeno. Wrap jalapeno with bacon slice using a toothpick to secure on pepper. Grill until pepper is cooked and cheese is melted. Drizzle warmed *Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce* over peppers before serving.

## **Saucy Meatballs / Wicked Meatballs**

### **Ingredients**

- 1 jar *Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce or Wicked Jezebel Sauce*
- Homemade meatballs or 1 bag store bought meatballs

### **Directions**

- In a crockpot put meatballs and toss with warmed sauce.
- Turn crockpot on low and simmer for 4 hours

## **Drunken Piggies**

### **Ingredients**

- 1 Bottle *Dakota Seasonings Drunken Plum BBQ Sauce*
- 1-2 lbs Little Smokies

### **Directions**

- In a crockpot put Lil Smokies and toss with bbq sauce.
- Turn crockpot on low and simmer for 4 hours

## **Glazed Ham**

### **Ingredients**

- 1 Bottle *Dakota Seasonings Drunken Plum BBQ Sauce OR Sweet Heat Juneberry Jalapeno Sauce*
- Your Favorite Ham

### **Directions**

- Make criss cross slits about ½ inch deep in ham
- Use about ¼ Cup sauce and work it into the slits
- Bake ham as directed on package
- About ½ hour before it's due to come out of the oven, uncover ham and baste with more sauce
- Slice & Enjoy!

*Jams/Jellies/Sauce recipes continued...*

## **Wickedly Good Kabab's**

### **Ingredients**

- 1 jar *Dakota Seasonings Wicked Jezebel Sauce*
- Your Favorite meat: chicken, steak cut into 1" cubes
- *Sriracha Blackened Rub*
- Your favorite raw veggies: peppers, onions, broccoli, mushrooms, cherry tomatoes, pineapple...

### **Directions**

- Sprinkle meat with *Thunderbird Ranch Sriracha Blackened Rub* to taste
- Assemble meat and vegetables on a wooden or metal skewer.
- Grill until meat and vegetables are tender and glaze with warmed Wicked Jezebel Sauce during cooking to get a good carmalized finish.

**Thunderbird Ranch Gourmet Foods and Dakota Seasonings** has moved to Valley City, but the products remain the same delicious variety that you have come to know and love. We produce over 100 items including dressings and dips, cheese balls, soup, breads, meat rubs, jams/jellies, BBQ sauces, syrups and more.

**NOTES:**

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