



DEPARTMENT OF PUBLIC SAFETY

Ideas for Food

Try to avoid serving salty chips and pretzels - they may make guests thirsty and may cause them to drink more.

Certain foods can help slow alcohol absorption, though they by no means prevent intoxication:

Foods high in protein (such as meat, cheese, and eggs)

Carbohydrate-rich foods (such as bread and crackers)

Snack Platter

Mix an assortment of crackers, sliced cheeses, cold cuts and fruit such as grapes and berries on a large tray.

Appetizer Kabobs

For each kabob, place a cube of cheese, a piece of sweet pickle and another cube of cheese on a toothpick.

Tortilla Rolls-ups

Spread softened cream cheese flavored with dill or tarragon on a flour tortilla. Add 1-3 slices of ham or turkey and roll and cut widthwise. Secure with toothpicks. Garnish with parsley.

Pizza Crackers

4 dozen Ritz crackers

3/4 cup tomato sauce

2 ounces pepperoni

1 cup shredded cheese

Place crackers on baking sheet. Spread sauce on top of all crackers. Top with pepperoni and cheese.

Bake in oven for 3-5 minutes at 350°F. (from Kraftfoods.com)

Cheese Salsa Dip

This is a quick and easy recipe

1 lb. (16 ounces) VELVEETA Pasteurized Prepared Cheese Product, cut up

1 cup Thick 'N Chunky Salsa

1 container (16 ounces) of sour cream

Mix VELVEETA and salsa in medium microwaveable bowl. Microwave on high for 3 minutes. Stir in sour cream and microwave an additional 2 minutes or until VELVEETA is completely melted and mixture is well blended.

Serve hot with crackers, assorted cut-up fresh vegetables or tortilla chips. (from Kraftfoods.com)

7 Layer Dip

1 can (16 ounces) of refried beans

1 cup grated cheddar or Monterey Jack cheese

1/3 cup black ripe olives, sliced, pitted, and drained

1 large tomato, chopped

1 cup sour cream

1 cup guacamole

1 cup salsa

Using a 10-inch glass pie plate or baking dish, spread the refried beans over the bottom of the dish.

Now make a layer for the cheese, followed by the olives, then the tomato, then sour cream, guacamole, and top with salsa. Cover and chill for at least 30 minutes before serving.

Serve with tortilla chips.