

**FAMILY**  
COMMERCE   
**WEEKEND**

**DINNER WITH THE LIONS**

**All of the recipes have been submitted by various Faculty & Staff and Student Leaders in the A&M Commerce Lion Family.**

**We hope you and your family enjoy!**

**Go Lions!**



# Appetizers



# Jalapeno Poppers

## Ingredients

jalapeno (4)  
bacon (8 slices)  
cream cheese (8 oz)

## Directions

- Preheat oven to 400
- Slice the jalapenos in half, then remove the seeds by scarping out the insides
- Spread the cream cheese evenly among jalapeno shells
- Wrap each jalapeno in bacon
- Place the bacon-wrapped jalapenos on a baking sheet lined with parchment paper. Bake for 20 minutes, until bacon is browned and peppers are tender.

# Cheesy Football Dip

## Ingredients

1 lb spicy ground sausage  
1 can of cheese soup  
1 can of cream of  
mushroom soup  
1 can of rotel  
Tortilla chips

## Directions

- Fry the spicy sausage in a frying pan
- After done, add all soups and rotel
- Heat all until warm
- Dip with tortilla chips

# The Best Garlic Knots

## Ingredients

1 can of biscuits  
1/2 a stick of butter  
3/4 cup parmesan cheese  
1 TBSP oregano  
1TBSP parsley  
salt  
pepper

## Directions

- Preheat oven to 350
- Cut each biscuit in half
- Combine all butter and seasoning
- Roll each half biscuit longways to make like a snake
- Make a knot of each long biscuit
- Spread mixture over every knot
- Bake for around 12-14 minutes

An aerial night photograph of a large, multi-story brick university building. The building features a prominent central entrance with a set of stairs and a portico. A well-manicured green lawn courtyard is situated in front of the building, with a paved walkway leading to the entrance. Two people are walking on the path near the stairs. The sky is a deep twilight blue with some clouds. The word "Dinners" is overlaid in a large, bold, dark blue serif font across the middle of the image. The building's windows are lit from within, and exterior lights illuminate the courtyard and entrance area. In the background, other campus buildings and city lights are visible under the night sky.

# Dinners

# Cajun Alfredo

## Ingredients

- 1 pack of bacon
- 1 package of thin chicken breast
- 1 lb of frozen medium shrimp
- 1 package of frozen steamable broccoli
- 1 box of pasta
- 2 canned Alfredo sauce
- Tony's seasoning

## Directions

- Cut up bacon and start cooking
- Start boiling water for the pasta
- Once bacon is done; remove and pour out some grease, leaving enough to coat pan
- Cut and cook the chicken after being seasoning with Tony's  
Remove chicken and add shrimp seasoned with Tony's
- Once pasta is cooked; drain water
- Add all cooked ingredients into pasta
- Pour over both cans of Alfredo Sauce
- Season more with Tony's after all mixed up

# Cold Oven Salmon

## Ingredients

Salmon filets - 1 per person

Lemon

Seasoning: Tony's, Chili Powder, Garlic Powder Salt & Pepper

Olive Oil

## Directions

- Thaw salmon, if frozen
- Drizzle olive oil in pan and put salmon in pan
- Drizzle olive oil over salmon and add all spices
- Squeeze a bit of lemon juice, if you're using fresh lemons put the lemon halves in the pan to cook with the fish
- Bake at 400 for 20 minutes
- DO NOT PREHEAT OVEN - Put the salmon in the cold oven, that's the trick!
- Add your family's favorite sides

# Baked Chicken

## Ingredients

Chicken Breasts - 1 per person  
Fresh Green Beans  
Fresh Red Potatoes  
1 Stick of butter  
Italian Seasoning  
Lemon Pepper Seasoning  
Salt & Pepper

## Directions

- Heat oven to 350 and prepare potatoes and green beans
- Cut the potatoes into quarters, half and then half again
- Wash and dry the green beans
- Pat chicken dry and lay in the center of the pan
- Put green beans on one side of the chicken and potatoes on the other side
- Make sure there is only one layer of potatoes to ensure that they cook thoroughly
- Season the greens with lemon pepper, the potatoes with salt and pepper, the chicken with everything
- Bake for 45-50 minutes or until chicken is cooked through

# Unstuffed Peppers

## Ingredients

2 red bell peppers  
2 yellow bell peppers  
1 lb ground beef  
1 packet of microwave Mexican rice  
Queso fresco  
Taco seasoning  
Olive oil

## Directions

- Cut bell peppers into small bite sized pieces
- Fry the bell peppers with drizzle of olive oil, after cooked, add to a big bowl and set to the side
- Fry the ground beef in the taco seasoning and add to the bell pepper bowl
- Cook the Mexican rice according to the directions on the packet
- Put it all together in one bowl
- Add queso fresco to the top

*Swap the ground beef for extra rice for a veggie option!*



# Desserts

# Cake Balls

## Ingredients

Box Cake Mix

Eggs

Butter

Milk

Can of Icing

Chocolate Bark

## Directions

- Cook the box of cake mix according to directions
- Swap the oil for butter and add one extra egg to make it richer and people will never know it's a box mix!
- Once the cake is cooked let it cool
- Transfer into a bowl and scoop the entire can of icing into the cake
- Use your hands to mix it all up until gooey
- Roll into balls and put on parchment paper
- Warm the chocolate bark in a microwave safe bowl
- Dip the cake balls in the chocolate bark and put back on the parchment paper

# Sundae Bar

## Ingredients

Vanilla Ice Cream  
Chocolate Syrup  
Caramel Syrup  
Fruit  
Sprinkles  
Peanuts  
Marshmallows  
Chocolate Chips  
Whip Cream

## Directions

- Scoop the ice cream into bowls for each person
- Top with your favorite toppings
- Enjoy!

# Strawberry Dip

## Ingredients

Strawberries  
Cream Cheese  
Oreos  
Graham Crackers  
Cinnamon Pita Chips

## Directions

- Wash and cut strawberries up into tiny pieces (dice them)
- Mix strawberries into cream cheese
- Use oreos, graham crackers and cinnamon pita chips to dip

*Try this with blueberries, raspberries or blackberries too!*

**Thank you for cooking with our Lion Family!  
Use the #TAMUC to share the recipes you  
loved in this book.**

**Go Lions!**