



# Chef Bob's Roanoke College Dip

## Ingredients:

- 16oz Cream Cheese (2 blocks)
- 4oz Green Chilies Chopped (1 small can)
- 1t Worcestershire Sauce (preferably Lea and Perrins)
- 1t Hot Sauce
- 1C Diced Tomatoes
- Tortilla Chips

## Instructions:

- Combine the cream cheese, green chilies, Worcestershire, and hot sauce in a small pot.
- Heat on low heat while stirring to avoid burning.
- Alternatively place the items in a microwave safe bowl and heat for about 4 minutes or until hot.
- Add extra hot sauce if you want more spice.
- After the mixture is warm gently stir in the diced tomatoes.
- Serve with tortilla chips.

# Roanoke College Spiced Cider

## Ingredients:

- 8 cups Apple Cider
- Orange
- Cinnamon Sticks
- 1/2 teaspoon Allspice
- 1/2 teaspoon Nutmeg
- 1/2 teaspoon Ginger
- 1/2 cup Brown Sugar
- Whiskey, Rum or Brandy (optional)

## Instructions:

- Put apple cider in a pot. Peel the orange, squeeze the juice and put in the pot with the apple cider.
- Add the spices and brown sugar.
- Cover and simmer for at least 30 minutes.
- Serve hot and add the whiskey, rum or brandy.

# Cranberry Pomegranate Prosecco Cocktail

## Ingredients:

- 1-2 Limes
- Sugar
- Prosecco
- Pomegranate or Cranberry Juice (to taste)
- Fresh Cranberries (for garnish)
- Fresh Pomegranate Seeds (for garnish)

## Instructions:

- Cut a lime in half on its longest side, then cut into wedges. Cut each slice so that it can be placed on the rim of your glass.
- Rub the lime around the edge of the glass, and then dip into a shallow bowl of sugar (you could also just use water instead of lime)
- Pour your Prosecco in, and add a little juice (to taste)
- Garnish with fresh cranberries and pomegranate seeds.

