

Snacks & Sides

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Father Benjamin's Chili Cheese Dip

Required Ingredients

- 900g Canned Chili, Stagg's recommended
- 250g Cream Cheese
- 200g Marble Cheese

Directions

- Preheat oven to 350°F
- Soften Cream Cheese
- Grate Marble Cheese
- Mix Cheeses and Chili in a roast or baking pan
- Bake for 20 minutes, or until bubbling

Takoyaki

Makes 16 Takoyaki balls

Required Ingredients

- 1, 1/4 Cup Chicken Soup Stock
- 1, 1/4 Cup Flour
- 1, 1/2 Tbsp Soy Sauce
- 1/2 Tbsp Everything Bagel spice
- 2 Eggs
- Green Onion
- Octopus
- Butter/Margarine
- Takoyaki Sauce
- Miracle whip
- Bonito Flakes
- Seaweed Flakes

Directions

- Dice Octopus into 1/2-inch pieces
- Finely chop green onions
- Add Soup Stock, Soy Sauce, Flour, and Eggs to a bowl
- Mix well
- Heat Takoyaki pan over medium-low heat, 4.5, and butter it
- Pour in batter until the pan is covered
- Add one piece of Octopus to each ball, and coat with green onion
- Cook for 6 minutes, turning the balls as they form
- Remove from heat
- Sprinkle with bonito and seaweed
- Drizzle Takoyaki sauce and Miracle whip over top

Potato Skins

Directions are per 4 Potatoes

Ingredients

- Russet Potatoes
- 5 Tbsp Olive oil
- 5 Tbsp Butter
- 1 Tbsp Seasoning salt
- 1 Tbsp Greek spice
- Marble Cheese
- Bacon bits
- Green onion

Directions

- Preheat oven to 400°F
- Mix 5 Tbsp olive oil, 1/2 Tbsp seasoning salt, and 1/2 Tbsp Greek spice
- Brush potatoes with oil and spice
- Bake for 1 hour
- Remove from heat, and allow to cool slightly
- Increase oven heat to 450°F
- Halve potatoes and scoop out the insides
- Melt butter, and mix with remaining spices
- Brush potatoes with butter and spice
- Cook for 10 minutes, inside half down
- Flip and return to heat for 5 minutes
- Fill with cheese, bacon, onion
- Return to heat for 3 minutes, until cheese melts

Sweet Potatoes

- Season and toss in oil
- Cook at 375F for 40 minutes

Fried Bocconcini

- Pour oil into a skillet, and set to **3** heat
- Beat Eggs in large bowl
- Lay Flour in large bowl
- Place Bocconcini atop flour
- Cover Bocconcini with Flour
- Stir Bocconcini, and ensure an even coat
- Move Bocconcini into Eggs, and coat evenly
- Dump Flour from first bowl, and add 1/2 the Panko
- Lay Bocconcini atop Panko
- Pour remaining Panko over Bocconcini
- Stir Bocconcini, and ensure an even coat
- Place Bocconcini in oil-filled pan, cover, and cook 45 seconds per side

Oven Antojitos

Ingredients

- 8 tortillas
- 1 Stick / 250g softened cream cheese
- 2 bell peppers
- 2 onions
- 2 tomatoes
- 250g chredded marble cheese

Directions

- Preheat oven to 350F
- Dice all vegetables
- Season with 1Tbsp Greek spice
- Bake for 20 minutes, until softened
- Increase heat to 400F
- Spread cream cheese on tortillas
- Add marble cheese and vegetables
- Roll tortillas, place on clean tray for 10 minutes, rotating halfway
- Slice Antojitos, and serve