

# Quick & Easy



## THE COSTCO WAY

---

### **Skeleton Head & Body**

Makes 10 to 15 servings

#### **Skeleton Head**

##### **Ingredients:**

2/8 oz cream cheese, softened  
2 Tbsp green olives, chopped (plus a couple for garnish)  
2 Tbsp blue cheese, crumbled  
1 Tbsp hot sauce  
3 to 4 oz prosciutto  
1 red pepper, sliced

##### **Instructions:**

In a medium bowl, combine cream cheese, olives, blue cheese and hot sauce. On a serving tray, form a skeleton head with the cream cheese mixture. Chill skeleton head for 20 minutes, or until firm. Wrap prosciutto around chilled skeleton head like bandages. Place olive slices for eyes. Place red pepper for mouth. Assemble skeleton body.

#### **Skeleton Body**

##### **Ingredients:**

1 red pepper, halved  
2 cups cherry tomatoes  
2 racks Swift Premium® Pork Loin Backribs, cut into halves (See Smoky, Sweet and Spicy Back Ribs recipe below.)  
4 oz prosciutto  
1 package meatballs, heated

##### **Instructions:**

On the same tray as the skeleton head, place red pepper and tomato under chin. Divide ribs evenly. Place in a “v” shape under the skeleton head, to create a rib cage. Fill in gaps with tomatoes. Under ribs, place prosciutto and meatballs. Prepare charcuterie tray. (See *Quick & Easy* Skeleton Charcuterie Tray recipe.)

[Smoky, Sweet and Spicy Back Ribs recipe](#)

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

---





---

## **Skeleton Charcuterie Tray**

Makes 10 to 15 servings

### **Charcuterie Tray**

#### **Ingredients:**

Celery sticks

Oranges, peeled

Package assorted crackers

Baguettes, sliced

Grapes

Carrots, cut into sticks

8 hot dogs wrapped in crescent dough (See Hot Dogs Wrapped in Crescent Dough recipe below.)

Almonds

Assorted cheese

BBQ sauce

#### **Instructions:**

Stick celery in the top of oranges, to create a pumpkin. Place crackers, baguette, celery, grapes, oranges, carrots, prepared hot dogs, almonds, cheese and BBQ sauce on the tray.

### **Hot Dogs Wrapped in Crescent Dough**

#### **Ingredients:**

8 hot dogs

1 package crescent dough

#### **Instructions:**

Preheat oven to 375 F. Wrap a triangle of crescent dough around hot dogs. Cook 12 to 15 minutes, or until golden brown.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

---





---

## **Spiderweb Tortilla Soup**

Makes 3 to 4 servings

### **Ingredients:**

1 container Kirkland Signature™ Chicken Tortilla Soup

¼ cup sour cream

2 tsp milk

1 cup cheddar crackers, divided

### **Instructions:**

Heat soup according to package directions. Combine sour cream and milk in a squirt bottle and shake. Divide soup into bowls. Pipe sour cream mixture on the surface of the soup, starting with a small circle in the center, and working outward, a medium and large circle. Drag a toothpick through the sour cream to make a spiderweb. Top each bowl of soup with crackers.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

---





---

## Smoky, Sweet and Spicy Backribs

Makes 9 servings

### Ingredients:

3 racks Swift Premium<sup>®</sup> Pork Loin Backribs  
2 Tbsp smoked paprika  
2 Tbsp kosher salt  
2 tsp black pepper  
4 tsp dried oregano  
4 tsp ground cumin  
2 tsp ground chipotle chili powder  
2 tsp garlic powder  
2 tsp onion powder  
1 cup honey, heated until liquid

### Instructions:

In a small bowl combine paprika, salt, pepper, oregano, cumin, chili powder, garlic powder and onion powder. Sprinkle spice mix generously over both sides of ribs. Let stand at room temperature while preparing grill. Heat grill to medium, 325 F to 350 F. Turn off burners directly below ribs. Place ribs on grill over indirect heat. Close lid and cook for approximately 2 hours. During the last 20 minutes of cooking, baste ribs occasionally with warm honey. Ribs are done when tender and meat pulls away from the bone easily, or until internal temperature reaches 200 F when checked with a meat thermometer. Remove ribs from grill and cut into serving-size portions.

**Tip:** Also great for charcoal grilling.

Recipe courtesy of Swift Premium<sup>®</sup> and The Pork Checkoff.

---

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

