

# 30+

**IDEAS FOR USING  
PAPER ESKIMO  
BAKING CUPS**



*Paper Eskimo®*

**ENTERTAINING**  
*made easy!*

DRY, SAVORY OR SWEET!  
DISCOVER CREATIVE WAYS  
TO USE PAPER ESKIMO  
BAKING CUPS. THEY ARE  
QUICK AND EASY TO USE  
FOR BOTH SET UP AND  
CLEAN UP!

NOW THAT'S ENTERTAINING  
MADE EASY BY

*Paper Eskimo®*



## 12. FRENCH FRY BAR

Bake your favorite oven fries as directed. Set out dips such as spicy ketchup, mayo, French onion. Guests fill baking cups with fries and a dollop of dip.

## 13. TATER TOT BAR

Bake your favorite tater tots as directed. Set out a variety of dips, ketchup, onion, curry etc. Guests fill baking cup with tater tots, and top with a dollop of dip.

## 14. SAUSAGE BAR

Cook your favorite sausages as directed. Let cool. Slice into bite size pieces, place on a serving tray. Set out toothpicks. Set out a variety of toppings, ketchup, mustard, mayo, chopped onions. Guests fill baking cup with sausage and top with favorite topping.

## SAVOURY

Try these savory snacks recipes for any holiday party. Recipes are for 12 baking cups

## 4. NUT BAR

Set out a variety of seasoned nuts in containers, such as Curry Cashews, BBQ peanuts, Sriracha Almonds, Lime & Chili Pistachio. Guests fill baking cups with their favorite flavors and come back for more!

## 5. DRIED FRUIT BAR

Set out a variety of dried fruits, such as cranberries, cherries, bananas, mango, apricots, pineapple. Guests fill baking cups with their favorite fruits.

## 6. NACHO CHIP BAR

Set out a variety of plain nachos, baked, corn, Tostitos, dippers, rounds etc. Place dips such as Guacamole, Tomato Salsa, Mango Salsa, Pineapple Salsa etc. Guest fill baking cups with favorite Nachos and top with their favorite dip.

## 7. CRACKER BAR

Set out a variety of crackers in containers, such as wheat things, rice crisps, Ritz, biscuits etc. Place a variety of dips such as ranch, French onion, curry, dill etc. Guests fill baking cups with their favorite crackers, and a dollop of two of dip.

## 8. TRAIL MIX BAR

Set out a variety of nuts, small pretzels, dried fruit, chocolate chips. Guests fill their baking cup with a mixture of choice and create their own trail mix.

## 9. DONUT HOLE BAR

Set out a variety of store bought donut holes. Set out store bought squeeze containers such as honey, jams, caramel. Set out a few shakers of sprinkles. Guests fill their baking cups with a few donut holes, squeeze their favorite topping and finish with a shake of sprinkles.

## 10. COOKIE BAR

Set out a variety of your favorite store bought or home made cookies in containers. Guests fill their baking cup with their favorites.

## 11. VEGGIE BAR

Set out a variety of nicely cut veggies. Place a variety of dips such as ranch, dill, French onion, curry etc. Guests will baking cup with veggies and place a dollop of dip.

## 15. BAKED MAC N CHEESE

Make your favorite quick Mac N Cheese recipe. Fill baking cup  $\frac{3}{4}$  full, top with shredded cheese and then bread crumbs. Bake at 350 for 10-15 min, and serve.

## 16. CRAB MAC N CHEESE

Make your favorite quick Mac N Cheese recipe, once cooked, add in one tin of crab. Fill baking cup  $\frac{3}{4}$ , top with bread crumbs bake at 350 for 15 – 20 min (until hot) and serve.

## 17. MINI MEAT LOVERS

Make your favorite Meat loaf recipe. (best if lean meat is used) Fill baking cup almost to the top. Bake as directed.

## 18. MINI SHEPPARD'S PIE

Make your favorite Sheppard's pie recipe, and instead of filling a large baking dish, fill the baking cups, and bake as directed.



## DRY

## 1. POPCORN BAR

Set out large container of plain popcorn. Then place your favorite popcorn flavor shakers, such as cheddar, nacho, ranch, jalapeno. Guests fill the baking cups and top with favorite flavor.

## 2. POTATO CHIP BAR

Set out containers of potato chips, such as ripple, baked, kettle etc. Then place a variety of dips, French onion, Ranch, Dill, Bacon, etc. Guests fill baking cups with chips and a few dollops of dip.

## 3. PRETZEL BAR

Set out a variety of types of pretzels in containers, such as rods, mini twists, sticks, etc. Place a variety of dips, cheddar, spicy brown mustard, ranch, dill etc. Guests fill baking cups with a variety of pretzels and a dollop of dip.





### 19. TACO SALAD CUPS

Fry 1 lb of ground turkey with 1 pkg of taco seasoning, set aside let cool. Shred one head of romaine lettuce. Place 1 Tbsp of meat, then a pinch of shredded lettuce in baking cup top with shredded cheese, and drizzle Catalina dressing. Serve

### 20. BAKED BRIE CUPS

Cut Brie into 1 inch cubes, place a few cubes into a baking cup. Bake at 350 for 10-15 min. Remove from oven, and top with your favorite chutney, and a few crackers.

### 21. POACHED EGG CUPS

Place one piece of ham in the bottom of baking cup, press down. Crack 1 egg on top of ham. Bake at 350 degrees to desired firmness. Approx 12-14 min

### 22. CORN BEEF HASH

Scramble 3 eggs as desired. In a separate bowl, toss 1 lb of store bought shredded potatoes with 4 tsp butter, 1 cup shaved corn beef, and scrambled eggs. Spoon mixture into baking cups. Bake at 350 for 15 minutes.



### 23. CHEESY HASH BROWN CUPS

Toss 1 lb of store bought shredded hash brown potatoes with 4 tsp butter and one cup of grated sharp cheese. Add a few dashes of hot sauce. Mix. Spoon mixture into baking cups and bake at 350 for 25 min.

### 24. MINI CRAB CAKES

Mix 1 tin of drained crab with 1/3 cup bread crumbs, 2 tbsp mayonnaise, 1 tsp hot sauce, 1 tsp of chopped green onions, and 1 tsp lemon zest. Mix together. Spoon into baking cups almost to the top. Bake 350 for 10 min. Remove from oven, top with tartar sauce or seafood sauce.

### 25. PIZZA BITES

Press 1 oz pizza dough into each baking cup. Top with a tsp of pizza sauce, and shredded mozzarella cheese. Bake at 375 until brown, approx. 15 min.



### 26. MINI CARBONARA

Cook 8 oz of penne as directed. Drain, then toss in 1/3 cup Parmesan cheese, 1/3 cup chopped pancetta, 1/2 cup sour cream, and 1 beaten egg. Bake at 375 for 15 min.

### 27. MEAT BALLS MARINA

Make your favorite meatball recipe and bake in oven until cooked. Drain any excess grease. Place 1 or 2 meatballs into baking cup, top with marinara (could be store bought). Bake for 10 min in a 350 oven. Remove from oven, sprinkle chopped basil and parmesan cheese.

### 28. VEGGIE FRITATTA CUPS

Whisk 10 eggs, 1/4 cup milk 3/4 cup shredded cheese blend. Chop broccoli, and red & green peppers. Fill baking cups 2/3 full, spoon 1 tsp veggie mixture into each cup sprinkle salt & pepper. Bake 375 degree for 12-15 min.

### 29. CHILLI CUPS

Make your favorite Chili. Fill baking cups 3/4 full, top with sharp cheddar. Bake 350 oven for 10 minutes. Remove from oven, top with a dollop of sour cream and chopped green onions.



## SWEET

### 30. CANDY BAR

Set out your favorite candies in a variety of containers. Guests fill baking cups with their favorites.

### 31. DONUT HOLE BAR

Set out a variety of store bought donut holes. Set out store bought squeeze containers such as honey, jams, caramel. Set out a few shakers of sprinkles. Guests fill their baking cups with a few donut holes, squeeze their favorite topping and finish with a shake of sprinkles.

### 32. JELLY CUPS

Make jelly as per packet instructions. Place in fridge until the jelly starts to set but still able to pour. Fill baking cups and place back in the fridge to fully set.

### 32. ICE CREAM CUPS

Fill cups with two scoops of ice cream and place back in the freezer until ready to serve. Set an assortment of sprinkles, nuts & candy for guests to top.



### 33. CHOCOLATE FONDOU BAR

Use baking cups to fill with melted chocolate for guest to dip fruit and marshmallows in.

### 33. CHEESECAKE

Follow packet directions or use own recipe. Fill cups and place in fridge to set. Prior to serving top with cream and lime wedges or topping reflecting flavor.

### 34. CHOCOLATE MOUSSE

Fill cups and place in fridge to set. Prior to serving top with cream and chocolate shavings.

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