

# Appetizers

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## **BACON MUSHROOM CHEESE DIP**

Makes 2 1/2 to 3 cups

4 slices bacon  
 1/2 pound fresh mushrooms, sliced  
 1 medium onion, finely chopped  
 1 garlic clove, minced  
 2 tablespoons all purpose flour  
 1/4 teaspoon salt  
 1/8 teaspoon freshly ground pepper  
 8 ounces cream cheese, cut into small pieces  
 2 teaspoons Worcestershire sauce  
 2 teaspoons soy sauce  
 1/2 cup sour cream  
 crackers and breadsticks

- Fry bacon in large skillet over medium heat until crisp.
- Drain, reserving 2 tablespoons drippings in skillet.
- Crumble bacon and set aside.
- Add mushrooms, onion and garlic to reserved drippings and cook over medium heat until tender and most of mushroom liquid has evaporated, about 6 to 8 minutes.
- Mix in flour, salt and pepper.
- Add cream cheese, Worcestershire and soy sauce.
- Reduce heat to low and stir until cheese is melted.
- Remove from heat.
- Stir in sour cream and bacon.
- Serve warm with assorted crackers and breadsticks.

Recipe from The Governor's Inn, Ludlow, Vermont.  
 Used for Culinary June 1999, and Christmas Party December 1999.

## **JICAMA and DATE CANAPE**

Makes about 45 canapés.

1 large jicama (about 1 1/4 pounds)  
 1 cup packed dried pitted dates (about 1/2 pound)  
 3 tablespoons fresh lime juice  
 2 tablespoons minced scallion  
 2 tablespoons chopped fresh mint leaves  
*Garnish::* small fresh mint leaves

- Peel jicama and cut enough into 1/4-inch dice to measure 1/2 cup.
- In a food processor mince scallion and transfer to a bowl
- Then in the food processor pulse dates to a paste and transfer to same bowl.
- Stir diced jicama, lime juice, and mint into dates and season with salt.
- *Date mixture may be made 1 day ahead and chilled, covered.*
- Cut remaining jicama into 1/4-inch thick slices and cut each slice into as many 1 1/2-inch triangles as possible.
- *Jicama triangles may be made 1 day ahead, wrapped in damp paper towels, and chilled in a sealable plastic bag.*
- Top jicama triangles with some date mixture and garnish with small mint leaves.

Recipe from Gourmet, June 1999

Used at Culinary June 1999, and Layette Luncheon August 1999, and Christmas Party December 1999.

### **CURRY DIP**

- Combine:
  - 1 cup mayonnaise
  - 1 bouillon cube dissolved in
  - 1/4 cup boiling water
  - 1 clove garlic, pressed
  - dash lemon juice
  - dash Worcestershire sauce
  - dash hot sauce
  - 1 tablespoon curry powder
- Serve with raw vegetables

Recipe from Janet Danna, 1968

Used 2/69 Open House, 6/80 and 5/83 Graduation, 12/97 and 12/99 Christmas Open House, 6/84 25th Anniversary, 12/90 ICF Party, 8/95 Schweickhardt Going Away Party.

### **BEAU MONDE DIP**

- Combine:
  - 1 cup mayonnaise
  - 1 cup sour cream
  - 1 tablespoon beau monde seasoning
  - 1 tablespoon minced onion
  - 1 teaspoon dry parsley
  - 1 tablespoon dill
- Serve with raw vegetables

Recipe from Marlene Dervin

### **MUSTARD MAYO DIP**

- Combine in food processor, blender or mixing bowl:
  - 1 cup mayonnaise
  - 1 tablespoon Dijon mustard
  - 1/4 cup sour cream
  - fresh lemon or lime juice to taste
- Serve with raw vegetables, cooked sausages or chicken

**Note:** Can be prepared up to 1 week in advance and refrigerated.

Recipe from Michele Braden's Fast and Fabulous Hors D'oeuvre.  
Used 12/92 ICF Party.

### SPINACH DIP

- 1 round loaf French bread (hollowed out to form bowl)
- 1 or 2 baguettes, cut into cubes
- 2 10 ounce packages frozen chopped spinach (thawed and drained)
- 2 cups sour cream
- 2 cups mayonnaise
- 2 small cans water chestnuts, chopped
- 2 package Knorr's Leek Soup

- Mix well in food processor and chill.
- Serve in hollowed out round French bread.
- Use bread that was removed to form the bowl for dipping along with the baguettes.
- Use 1/2 recipe for soup sized round bread..

**Variation:** Use only 1/2 cup mayonnaise with 2 cups shredded Swiss cheese and Knorr vegetable soup mix

Used 12/94 and 12/96 Christmas Parties.

### CLAM CANAPÉS

Bakes at 375° F. for 10-12 minutes.

- 1 package crescent dinner rolls
- 1/4 cup catsup
- 7 1/2 ounce can minced clams, drained
- 1 cup cheddar cheese, shredded
- 1 tablespoon Worcestershire sauce
- 1 teaspoon minced onion

- Separate the rolls and divide each triangle into 4 small triangles.
- Combine the rest of the ingredients.
- Spread 1 teaspoon on each triangle.
- Bake at 375° F. for 10-12 minutes.

### TOMATO CRAB DIP

- 3 ounces cream cheese
- 1/2 cup mayonnaise (use 3/4 cup for double recipe)

1/2 can tomato soup  
1/2 pound fresh crab meat or 6 1/2 ounce can of crab  
1 shake garlic powder  
6 drops Tabasco  
dash salt and pepper

- Soften the cream cheese, add mayonnaise and soup.
- Mix until smooth and stir in remaining ingredients.
- Serve with assorted crackers.

Recipe from Marilyn Regan.

### **TOMATO CRAB MOLD**

1 can tomato soup  
1/2 teaspoon dill seed  
1 envelope Knox gelatin  
1/4 cup cold water  
1 pound cream cheese  
1/4 cup chopped onion  
1/2 cup chopped celery  
2 tablespoons chopped green pepper  
2 6 ounce cans crab  
1 cup mayonnaise  
dash Tabasco sauce

- Bring soup to boil, add dill, cool 5 - 10 minutes.
- Soak gelatin in cold water, then add to soup.
- Add cream cheese and stir until dissolved and creamy, add onion, pepper, celery and crab.
- Fold in mayonnaise and Tabasco.
- Pour into mold and refrigerate until firm.

To serve: unmold and add assorted crackers.

Used 12/69 Open House, 10/80 Homecoming, 5/83 Graduation, 6/84 25th Anniversary, 12/87 Christmas Open House, 7/94 BJ's 25th Anniversary, 12/96 Christmas Party.

### **CRAB DIP ELEGANTE (warm)**

Makes 1 3/4 cups.

8 ounces cream cheese  
1/4 cup mayonnaise  
1/2 teaspoon garlic powder  
1 teaspoon grated onion  
1 teaspoon prepared mustard  
1 teaspoon sugar  
dash salt

5 ounce can lobster or crab, flaked  
3 tablespoons sauterne

- Melt cream cheese over low heat, stirring constantly.
- Blend in mayonnaise, garlic, onion, mustard, sugar and salt.
- Stir in lobster or crab, and sauterne; heat through.
- Serve hot with Melba toast and assorted crackers.

Recipe from Karlene Laube, 1970  
Used 12/94 Christmas Party.

## CRAB CANAPÉS

Broil for 3 minutes

1/3 cup mayonnaise  
2 tablespoons grated parmesan cheese  
1 tablespoon lemon juice  
8 ounces crab, shredded - fresh  
1 box Melba toast rounds

- Preheat broiler for 10 minutes.
- Mix first four ingredients.
- Spread on Melba toast rounds.
- Place on cookie sheet. Broil canapés 3 minutes.

Recipe from AAUW Supper Club French Dinner, June 1975.  
Used for Culinary.

## HOT CRAB CANAPÉS

Makes 48 canapes.  
Broils for 1 to 2 minutes.

1/2 pound crab  
1 tablespoon dry sherry  
1 teaspoon salt  
1/8 teaspoon white pepper  
1 tablespoon chopped fresh dill  
1 tablespoon butter  
1 tablespoon flour  
1 egg yolk  
1 cup light cream  
12 slices home style bread

- Combine crab, sherry, salt, pepper, and dill, and set aside.
- Melt butter, remove from heat and stir in flour to make roux.

- Beat egg yolk with cream. Beat egg mixture into roux with wire whisk.
- Return to heat and cook slowly, whisking constantly for a minute or two until thicken. DO NOT BOIL.
- Pour sauce over crab mixture and stir until well combined.
- Cut 4 rounds from each of 12 slices of bread.
- Toast one side of rounds.
- Put crab mixture on other side and broil for a minute or two.

Recipe from Karlene Laube.

Used at Christmas Party, December 1999.

## CRAB MEAT PUFFS

Bakes at 350°F.

- 1 pound crab meat
- 8 ounces cream cheese
- mayonnaise
- lemon juice
- curry powder
- salt
- milk
- miniature cream puffs
- parmesan cheese

- Soften cream cheese with mayonnaise. Add lemon juice, salt, curry powder and a bit a milk.
- Fill tiny cream puffs Sprinkle with parmesan cheese
- Heat through at 350°F.

**Note:** Can be frozen.

Recipe from Helen Rofles.

## SALSA

- Mix together
  - 1 large can Progresso crushed tomatoes
  - 4 ounce can diced green chiles
  - 1/2 can El Peto hot Mexican sauce (yellow can)
  - 1 teaspoons garlic salt
  - 1 teaspoons Natures' Seasoning
  - 1 bunches green onions, chopped
  - 1 bunch cilantro, chopped (any amount you prefer)
  - Juice from 1/2 lemon

Recipe from Marilyn Runge.

Used 4/92 Julia's Birthday Party, 11/92 BJ and Green Spaghetti Gang, 4/93 Proffitt Wedding Shower, 12/94 Christmas Party, 8/95 Bob's Birthday Party, 9/95 Schweickhardt Going Away Party, 7/97 Thomas' Baptism.



## BAGNA CAUDA DIP

(Hot Anchovy and Garlic Dip)

- 2 cups heavy cream
- 4 tablespoons butter
- 8 flat anchovy filets, drained, rinsed, and finely chopped
- 1 teaspoon finely chopped garlic
- 1 canned white truffle, finely chopped (optional)
- Italian bread sticks
- cherry tomatoes and mushrooms
- assorted fresh vegetables, cut into strips (cucumber, carrots, red and green pepper, celery stalks, scallions, fennel sticks, cauliflower or broccoli flowerets, white turnip wedges and red or white radishes).

- Soak the vegetables strips in a bowl of ice cubes and water for an hour to crisp them. Pat dry with paper towels and arrange on a platter with the tomatoes and mushrooms. Cover with plastic wrap and refrigerate. Arrange the bread sticks on a separate plate and set aside.
- In a heavy 1 quart enameled or stainless-steel saucepan, bring the cream to a boil and cook it, stirring frequently, for about 15 to 20 minutes, or until it has thickened and has reduced to about 1 cup.
- Choose a 3- or 4-cup enameled or flameproof earthenware casserole that fits over a candle warmer, spirit lamp or electric hot tray.
- On the stove, melt the butter in the casserole over low heat; do not let it brown. Add the anchovies, and the garlic, then the reduced cream and the optional truffle, and bring the sauce to a simmer, stirring constantly. Do not let it boil.
- Serve the bagna cauda at once, accompanied by cold raw vegetables and breadsticks.

**Note:** If the butter and cream separate as the sauce stands, beat with a wire whisk.

Original recipe from Lena Tapella.

Used 12/91 ICF Party.

## CHILE CON QUESO

- 4 ounce can diced green chiles
- 1 can green chile salsa
- 10 ounces Velveeta cheese

- Heat together in double boiler until melted and smooth.
- Serve in fondue pot or chafing dish with tortilla chips.

**Note:** Double batch fits in my chafing dish and uses 2 bags of tortilla chips.

Used 10/81 Homecoming, 12/92 ICF Party, 7/94 BJ's 25th Anniversary.

## CHEESE DIP

- 1 loaf round French bread (hollowed out to form bowl)

- 1 or 2 baguettes, cut into cubes
- 1 package Alouette Cheese with herb
- 8 ounce jar Cheez Whiz
- 8 ounces sour cream

- Blend together over heat the cheeses and sour cream.
- Pour into hollowed out round loaf of bread.
- Use bread that was removed to form the bowl for dipping along with the baguettes.

**Note:** A 12" round loaf needs a double batch of filling plus 2 baguettes

Recipe from Ann Mizianty

Used 5/82 Graduation, 12/91 ICF Party, 7/94 BJ's 25th Anniversary.

## HUMMUS

- 1 #303 can garbanzo beans
- 2 tablespoons lemon juice
- 4 tablespoons tahini
- dash salt
- dash garlic

- Blend garbanzo beans with most of the liquid in the can. Add rest of ingredients and blend.
- Garnish with crushed dry mint leaves or oregano

Recipe from Alice Joseph

## ROASTED RED PEPPER DIP

Makes about 2 cups dip.

- 4 medium red peppers
- 1/2 cup walnuts
- 1/2 teaspoon ground cumin
- 2 slices firm white bread, torn
- 2 tablespoons raspberry vinegar
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/8 teaspoon ground red pepper (cayenne)
- pita bread triangles or bagel chips

- Preheat broiler if manufacturer directs.
- Line broiling pan with foil.
- Broil peppers at closest position to source of heat, turning occasionally, 10 minutes or until charred and blistered all over. Remove from broiler. Wrap foil around peppers and allow to steam at room temperature 15 minutes or until cool enough to handle.
- Meanwhile, turn oven control to 350°F.
- Spread walnuts in metal baking pan and bake 8 to 10 minutes, until toasted.
- In 1-quart saucepan, toast cumin over low heat 1 to 2 minutes, until very fragrant.

- Remove peppers from foil. Peel off skin; discard skin and seeds. Cut peppers into large piece.
- In food processor with knife blade attached, blend walnuts until ground. Add roasted peppers, cumin, bread, raspberry vinegar, olive oil, salt and red pepper; blend until smooth.
- Transfer to bowl. Cover and refrigerate if not serving right away.
- Remove from refrigerator 30 minutes before serving.
- Serve with pita bread triangles or bagel chips

Recipe from Good Housekeeping, December 1996.  
Used 1996 New Year's Eve.

### **NIEMAN MARCUS SPREAD**

- 2 cups grated cheddar cheese
- 4 chopped green onions, including tops
- 3/4 cup chopped pecans
- 6 strips bacon, cooked and crumbled
- 1 cup Mayonnaise

- Mix all ingredients and chill.
- Serve with crackers.

Recipe from Carole Branch, July 1997  
Used for Layette Luncheon, 1997 and 1998, and christmas Party 12/99.

### **CHEESE BALL with PECANS**

- Mix until well blended:
  - 3 ounces cream cheese
  - 6 ounces Whis Pride cheese
  - 1/2 teaspoon Worcestershire sauce
  - pecans, finely chopped
- Shape into log, cover with waxed paper and chill until firm.
- Roll log in finely chopped pecans, cover with waxed paper again.
- Chill 3 or 4 hours.
- Serve with assorted crackers.

### **ROQUEFORT CHEESE BALLS**

- 1/4 pound cream cheese
- 1/2 pound Roquefort cheese
- 1/2 pound butter
- 1 teaspoon dry mustard
- 2 tablespoons cognac
- 1/2 cup minced parsley
- 1/4 cup minced chives

- Mix together everything except the parsley and chives.
- Mix the parsley and chives in small dish.

- Form cheese mixture into small balls and roll in the parsley and chives.
- Chill and serve on picks or crackers.

Recipe from Marilyn Regan, 1970.

## SALMON PATE

white wine  
 1 salmon steak (sockeye or silver bright best)  
 8 ounces cream cheese  
 1/4 teaspoon liquid smoke  
 1 tablespoon minced onion  
 2 teaspoons horseradish

- Pour enough white wine over salmon to cover. Cook in microwave for approximately 5 minutes.
- Remove bones and fat from salmon. Flake salmon, being certain all bones are removed.
- Mix salmon with rest of ingredients and form into a ball.
- Can be made in advance and refrigerated before serving.
- When ready to serve sprinkle with parsley, if desired.
- Serve with assorted crackers.

Recipe from Jean Doyle.

Used 12/90 ICF Party, 1995 New Year's Eve, 9/2000 Layette Luncheon..

## CHINESE PORK TENDERLOIN

(Cha Siew)

1/2 cup soy sauce  
 1/4 cup granulated sugar  
 1/2 teaspoon garlic powder or fresh pressed garlic  
 2 tablespoons catsup  
 1/4 teaspoon salt  
 1 pound pork tenderloin  
 sesame seeds toasted

- In a mixing bowl, combine all ingredients except pork and sesame seeds.
- Marinate pork for at least 3 hours in sauce, turning frequently.
- Drain pork and place on oven rack; roast at 350° F. for 40 minutes, turning every 10 minutes to assure even brownness.
- Slice into 1/4 inch thickness, sprinkle with toasted sesame seeds.
- May be served with hot mustard and/or soy sauce dip.

**Note:** It will keep nicely for many days.

Recipe from Johnny Kan's Cookbook "Eight Immortal Flavors" via Larry Dorie, Sr.

## **CURRIED CHEESES with CHUTNEY and PEANUTS**

Makes 24 servings.

- 16 ounces packages cream cheese, softened
- 2 cups grated extra sharp cheddar cheese
- 1/3 cup sherry
- 2 tablespoons Worcestershire sauce
- 1 heaping teaspoon curry powder
- 1/2 teaspoon salt

### **TOPPING:**

- 1 8 ounce jar chutney (I used more because of the large dish)
- 3/4 cup chopped peanuts
- 3/4 cup chopped green onion
- 3/4 cup grated coconut

- Cream cheeses together with sherry, Worcestershire sauce, curry and salt.
- Line an 8 inch pan with saran wrap or grease an 8 inch spring form ring mold
- Fill with cheese mixture. Cover and chill in refrigerator for at least 4 hours.
- Unmold on large platter. Garnish with layers of chutney, peanuts, green onion and coconut.
- A ring mold may be filled in center with parsley.
- Serve with plain crackers.

**Note:** May be made several days before it is to be served.

May be frozen without garnish but defrost at room temperature before garnishing.

I use a 10-inch flan dish, but don't unmold it.

Recipe from The Congressional Club Cook Book, 1987.

Used 12/92 ICF Party, 12/94 Christmas Party.

## **CHIPOTLE CHILI CHICKEN WINGS**

Serves 6.

Bakes at 425° F. for 30 minutes, then at 375°F. for 10 to 20 minutes.

- 2 whole canned chipotle chilies in adobo or
- 2 teaspoons chile powder
- 3/4 cup mayonnaise
- 6 drumsticks (about 1 1/2 pounds)
- 6 chicken wings (about 1 pound)
- 2 1/4 cups fine fresh white bread crumbs
- 1/4 teaspoon cayenne
- salt and pepper

- In a food processor blend together the chipotles with the mayonnaise and salt and pepper to taste until the mixture is smooth.

- In a baking pan arrange the chicken pieces in one layer and coat them completely with the mayonnaise mixture. Chill the chicken, covered, for at least 1 hour or overnight.
- In a large bowl combine bread crumbs, cayenne, and salt and pepper to taste
- Coat each piece of chicken with the bread crumb mixture, patting the mixture on lightly. Arrange the chicken pieces on lightly oiled racks on 2 cookie sheets or roasting pans. Bake in a preheated 425° oven turning them once carefully, for 30 minutes. Reduce the temperature to 375° F. and bake the chicken for 10 to 20 minutes more. or until it is cooked through.
- Serve warm or at room temperature.

Recipe from Gourmet, September 1992.

Used 8/92 Culinary Picnic, Big Basin .

### **PROSCIUTTO with KIWI**

5 Kiwi, peeled and sliced into 6 wedges

1/4 pound prosciutto, sliced wafer thin

- Make strips of prosciutto 1 to 1 1/2 inches wide and long enough to wrap around each wedge.
- Fasten with toothpicks.
- Chill before serving.

Recipe from Marlene Dervin, Culinary, April 1993.

### **LAYERED CHEESE TORTA with PESTO**

1 1/2 pounds cream cheese, softened

1 1/2 pounds unsalted butter (do not substitute margarine), softened

Basil sprig

Thinly sliced French bread

Crisp raw vegetables

Pesto (from your favorite recipe or use the one under sauces)

- With an electric mixer, beat cream cheese and butter until very smoothly blended, scraping mixture from sides of bowl as needed.
- Prepare Pesto Filling. Set aside.
- Cut two 18-inch squares of cheesecloth; moisten with water, wring dry, and lay out flat, one on top of the other.
- Use cloth to smoothly line a 10-cup straight-sided plain mold such as a tall brioche or charlotte pan, a loaf pan, or a clean flowerpot; drape excess cloth over rim of mold.
- With your fingers or a rubber spatula, spread an eighth of the cheese mixture in the prepared mold.
- Cover with a seventh of the filling, extending it evenly to sides of mold.
- Repeat until mold is filled, finishing with cheese.
- Fold ends of cloth over top and press down lightly with your hands to compact.
- Refrigerate until torta feels firm when pressed (1 to 1 1/2 hours).
- Invert onto a serving dish and gently pull off cloth (if allowed to stand longer, cloth will act as a wick and cause filling color to bleed onto cheese).
- Garnish with basil sprig and serve with bread and vegetables.

**Note:** If made ahead, cover with plastic wrap and refrigerate for up to 5 days.

For thinner or thicker layers, divide cheese and filling accordingly; always have a bottom and top layer of cheese.

I made 1/3 of cheese mixture but used full Pesto recipe and molded it in a small souffle bowl.

Recipe from Ann Marie Morrison and Sunset Appetizer Cook Book, November 1990  
Used 12/90 ICF Party, 1991 New Year's Eve.

### **LAYERED REFRIED BEAN DIP**

In a 7 X 11 inch dish, layer

- 1 large can refried beans
- 1 7 ounce can chopped green chilies
- 6 ounces shredded cheddar cheese
- guacamole

Cover with

- 2 bunches green onions, minced
- 1 small can sliced black olives
- 2 diced tomatoes
- 1/2 pint sour cream
- 4 ounce can green chile salsa

- Serve with taco chips.

Used 5/82 Graduation, 10/82 Homecoming, 5/83 Graduation, 12/87 Christmas Open House.

### **LAYERED ORIENTAL APPETIZER**

ZIPPY SAUCE:

- 1/4 cup brown sugar, packed
- 3-4 teaspoons corn starch
- 1 cup water
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce
- 3 drops hot pepper sauce

- Combine brown sugar and cornstarch in a saucepan. Mix well. Gradually stir in other ingredients. Cook over medium heat until thick, stirring often.
- Cool, cover, and refrigerate

TOPPING:

- 3/4 cup chopped cooked chicken (1 small breast)
- 1/2 cup shredded carrots (1 medium carrot)
- 1/4 cup chopped unsalted peanuts
- 5-6 green onions, diced
- 1 tablespoon chopped cilantro
- 2 tablespoons soy sauce
- 1/4 teaspoon ginger
- 1 clove garlic, minced

- In medium bowl combine all ingredients. Mix well, cover and refrigerate several hours to blend flavors.

BASE:

8 ounces cream cheese, softened  
1 tablespoon milk

- Beat cream cheese with milk until smooth and fluffy.

TO SERVE:

- Spread cheese on bottom of 10" round dish.
- Spoon topping over cheese mixture.
- Drizzle the remaining 1/2 cup Zippy sauce over top.
- Serve with crackers.

Recipe from Ann Mizianty, Culinary October 1991.  
Used 12/91 ICF party, 12/94, 12/96, and 12/99 Christmas Parties.

## CHEESY SPICY CORN MEAL SQUARES

Bakes at 375° F. for 30 minutes.

1 stick butter, cut into small pieces  
1 cup sour cream  
3/4 cup cornmeal (yellow or white)  
1 1/4 cups flour  
1 teaspoon baking powder  
2 teaspoons cumin  
1/2 teaspoon salt  
2 eggs  
1/4 cup dry white wine  
17 ounce can whole green chiles, seeded deveined, and minced  
1 clove garlic  
1/4 cup minced cilantro, or more to taste  
2-4 green onions, minced  
1 cup grated sharp cheddar cheese

Preheat oven to 375°.

- Combine the butter and sour cream in a food processor fitted with a metal blade.
- Add all the dry ingredients and process until combined.
- While the machine is running, add the eggs, wine, green onions, cilantro, chiles, and garlic through the feed tube. Process until well blended.
- Butter a jelly roll pan 10 1/2" X 15 1/2". Pour in the batter and tilt the pan to distribute the batter evenly. Sprinkle with cheddar cheese and bake for about 30 minutes, or until the cheese melts and the mixture is firm.
- Cut into the desired size squares and serve warm or at room temperature.

**Note:** Can use sun dried tomatoes instead of chiles.

1/2 cup parmesan cheese can be added with the cheddar.

Can assemble and refrigerate up to 1 day in advance (allow it to come to room temperature before baking) or freeze for up to 3 months (thaw before baking).

Recipe from Michele Braden's Fast and Fabulous Dinner Parties Class Handout.



Used 7/94 BJ's 25th Anniversary.

## ARTICHOKE ZUCCHINI FRITTATA

Bake at 350° for 30 minutes.

- 2 small jars marinated artichoke hearts
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 5 eggs
- 1/4 cup dry bread crumbs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon oregano
- 1/8 teaspoon Tabasco
- 2 tablespoons chopped fresh parsley
- 1/2 pound sharp cheddar cheese, grated and up to 1/2 cup parmesan cheese
- 1 cup grated or chopped zucchini ( salt and squeeze out water after 15 minutes)

- Drain artichokes, reserving the liquid from one jar.
- Sauté onion and garlic in reserved liquid until soft.
- Add zucchini and cook 5 minutes stirring frequently.
- Add artichokes and bread crumbs to the cooked mixture.
- Beat eggs in a bowl and add salt, pepper, oregano and parsley.
- Add cheese(s) and cooked mixture to beaten eggs.
- Turn into a greased 9 x 13 baking dish.
- Bake as 325° F. for 30 minutes.
- Cool completely. Cut into squares, sprinkle with parmesan cheese

**Note:** this freezes well.

Can also be made in mini-muffin pan. Cut bake time to about 20 min.

Recipe from Marilyn Kostelnik, May 1990

Used 12/90 ICF Party, 7/94 BJ's 25th Anniversary.

## ARTICHOKE FRITTATA

Bake at 325° for 30 minutes.

- 2 small jars marinated artichoke hearts
- 1 small onion, finely chopped
- 4 eggs
- 1/4 cup fine bread crumbs
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon oregano
- 1/8 teaspoon Tabasco
- 1/2 pound sharp cheddar cheese grated
- 2 tablespoons chopped fresh parsley

- Drain artichokes, reserving the liquid from one jar.
- Sauté onion in reserved liquid until soft.
- Add artichokes and bread crumbs to the cooked mixture.
- Beat eggs in a bowl and add salt, pepper, oregano, Tabasco, and parsley.
- Add the cheddar cheese and cooked mixture to beaten eggs.
- Turn into a greased 7 x 11 baking dish
- Bake as 325° F. for 30 minutes.
- Cool completely. Cut into squares.

**Note:** this freezes well.

Used 10/80 and 10/81 Homecoming, 6/84 25th Anniversary, 8/95 Bob's Birthday Party..

## **HONEY HAM TORTILLA WRAPS**

Makes 8 servings.

- 4 1/2 ounce can Honey Ham Spread (haven't been able to find this)
- 3 ounces cream cheese, softened
- 1/4 cup crushed pineapple, well-drained
- 1 tablespoon chopped green onions
- 1 teaspoon honey
- 4 8-inch flour tortillas
- dipping sauce

- With electric mixer, beat ham and cream cheese together until smooth. Stir in pineapple, green onion and honey.
  - Spread 1/4 cup ham mixture on each flour tortilla to within 1/2-inch of edges.
  - Roll up each tortilla starting from one edge.
  - Wrap in plastic wrap. Refrigerate 2 to 8 hours before serving.
- To serve: cut each tortilla roll into 1/2-inch slices and arrange on a platter.
- May be served with a dipping sauce.

Dipping Sauce

- 6 tablespoons mayonnaise
  - 1/4 cup mustard
  - 2 tablespoons honey
- Mix all together in a small bowl.

## **MARINATED MUSHROOMS**

- Marinate 1 pound mushrooms overnight in
  - 1/2 cup burgundy
  - 1/2 cup salad oil
  - 1 tablespoon garlic salt

## RICE FRITTATA

- 2 cups rice
- onion
- olive oil
- 6 eggs
- salt and pepper
- Parmesan cheese

- Cook and cool rice.
- Saute onion in olive oil. Add eggs, salt, pepper and cheese and rice. Mix well.
- Bake in oiled pan 45 minutes at 400° till done
- Cool, then cut into squares.

Recipe from Warren Petree, December 1995.

## CHICKEN PECAN BALLS

- 1 cup cooked ground chicken
- 8 ounces cream cheese
- 1/2 teaspoon curry powder
- 2-4 tablespoons chutney
- 2-4 tablespoons drained and rinsed capers
- 1/4 cup minced green onions
- 1 teaspoon Dijon mustard
- salt and white pepper to taste
- 1 cup finely chopped toasted pecans

- Combine all the ingredients, except the pecans, in a food processor fitted with the metal blade and process until well blended, or combine in a mixing bowl. Taste and adjust the seasonings.
- Chill for about 1 hour.
- Form into 1-inch balls and roll in the pecans to coat them.
- Serve chilled.

**Note:** Can prepare up to 3 days in advance and refrigerate.

Recipe from Michele Braden's Fast and Fabulous Hors D'oeuvres.  
Used 12/92 ICF Party, 7/94, BJ's 25th Anniversary

## SESAME CHICKEN WINGS

Bakes at 425° F. for 30 minutes.

- 1/3 cup soy sauce
- 2 tablespoons honey

- 2 tablespoons cider vinegar
- 1 tablespoon minced gingerroot
- 1 tablespoon Oriental sesame oil
- 2 garlic cloves, minced
- 1/4 teaspoon cayenne
- 3 pounds chicken wings, wing tips cut off
- 3 tablespoons sesame seeds

- In a large bowl combine the soy sauce, honey, vinegar, garlic, gingerroot, cayenne and sesame oil.
- Add the chicken wings, stirring to coat them with the marinade, and let them marinate, covered, at room temperature, stirring occasionally, for 2 hours or chill them, covered, overnight.
- When ready to cook, stir the mixture, put the wings on racks on cookie sheets sprayed with Pam, and sprinkle them with the sesame seeds.
- Bake the wings in a preheated 425° F. oven for 30 minutes, or until they are golden and tender, and if desired, broil them under a preheated broiler about 2 inches from the heat for 1 to 2 minutes to crisp the skin.
- Serve the wings warm or at room temperature.

**Note:** The wings may be made 1 day ahead and chilled, covered. Reheat the wings in baking pans in a preheated 350° F. oven for 10 to 15 minutes. or until they are heated through.

Recipe from Gourmet, September 1992.  
Used 8/92 Culinary Picnic, Big Basin

### **CHICKEN WINGS (marinated)**

- Chicken wings
- 1/4 cup cornstarch
- 2 teaspoons salt
- 1/2 teaspoon white pepper

- Roll wings in mixture of cornstarch, salt & pepper.
- Let set 30 minutes.
- Fry in 1/2" oil 7 minutes on each side.
- Marinate wings in
  - 1 cup olive oil
  - 3/4 cup white wine
  - 1 cup tarragon wine vinegar
  - smashed clove garlic
  - 1/2 teaspoon dry mustard
  - 1/2 teaspoon oregano
  - 1/2 teaspoon sugar
  - 1/2 teaspoon tarragon
  - 1/2 teaspoon basil
- with rings of tomato, onion and green pepper.

## CHEESE and PINEAPPLE PUPAS

- 1 fresh pineapple cubed
- 1 cup mayonnaise
- 1 tablespoon cherry syrup
- 2 tablespoons pineapple juice
- 1 cup cheddar cheese, grated
- 1/2 cup shredded coconut

- Combine mayonnaise, cherry syrup and pineapple juice
- To serve: dip pineapple cube in mayonnaise mixture, then in cheese and coconut.

## POTTED REUBEN

- 2 tablespoons unsalted butter
- 1 cup grated Swiss cheese
- 2 cups minced onions
- 2 tablespoons Dijon mustard
- 3/4 pound. corned beef, minced
- 1 teaspoon caraway seeds
- 1 cup sauerkraut, drained
- 1/2 cup minced fresh parsley
- 3/4 cup mayonnaise
- 2-4 tablespoons minced fresh dill
- 4 ounces cream cheese
- Ground white pepper to taste

- Melt the butter in a large skillet over medium heat. When it begins to foam, cook the onions, stirring until golden brown.
- Combine all the ingredients in a food processor fitted with the metal blade and process until smooth. Taste and adjust the seasonings.
- Pack the mixture into small crocks or serving containers. Chill for several hours.
- Serve with assorted rye breads, crackers, and melbas.

**Note:** Can be prepared up to 3 days in advance and refrigerated, or frozen for up to 3 months.

Recipe from Fast and Fabulous Hors d'oeuvre by Michele Braden.

Used 12/92 ICF party, 2/93 Leachs, 4/94 Proffitt Wedding Shower, 7/94 BJ's 25th Anniversary, 12/94 and 12/96 Christmas Parties.

## TONGUE with ANCHOVY

- 1/4 cup butter
- 1/2 cup olive oil ( half extra virgin)
- 1 can anchovy
- 1 teaspoon minced parsley
- 4 cloves garlic

1 tongue

- Melt butter and add oil, minced anchovies, parsley and salt and pepper to taste.
- Bring to a boil.
- Add sliced tongue and let stand for a few hours before refrigerating.

### **POTTED HAM and CHEESE**

3/4 pound cooked ham, minced  
1 cup grated sharp cheddar  
1/4 cup minced green onions  
2 tablespoons capers, drained and rinsed  
1 teaspoon Dijon mustard  
1 tablespoon minced fresh dill  
3/4 cup mayonnaise  
2 tablespoons medium-dry sherry  
ground white pepper to taste  
freshly grated nutmeg to taste

- Combine All the ingredients in a food processor fitted with the metal blade.
- Process until a pleasing consistency is reached, ranging from somewhat chunky to smooth. Taste and adjust the seasonings.
- Pack the mixture into a crock or mold. Chill for several hours.
- Serve with thinly sliced baguettes or crackers.

**Note:** Can prepare up to 2 days in advance and refrigerate, or freeze for up to 3 months.  
Use smoked turkey instead of ham and/or with fresh basil instead of fresh dill.  
Not as good as the Potted Reuban, rather bland.

Recipe from Michele Braden's Fast and Fabulous Hors D'oeuvres.

### **ANTIPASTO**

1 small head cauliflower  
1 #303 string beans  
1 carrot  
1 1/2 ribs celery  
3/8 quart white vinegar  
16 ounces catsup  
1/2 can tomato sauce  
1 pint salad olives  
8 ounces chunk tuna  
3/4 cup oil  
1/6 cup sugar  
8 ounces sour pickles  
1 pint cocktail onions  
1 tablespoon salt  
4 ounces mushroom(stems & pieces)

1 small can anchovies (cut in half)

- Cut cauliflower into pieces the size of an olive.
- Cut green beans about 1/2" in length.
- Dice carrots, celery and pickles small.
- Cook vegetables in vinegar for 20 minutes. Add the rest of ingredients. Bring to a boil.
- Remove from heat and stir well.
- Must be canned hot.

**Note:** You can also add 1 pint red or green peppers diced and 1/2 of a hot pepper, diced.

Recipe adapted from Frances Kostelnik's.

## MARINATED SHRIMP RELISH

1 1/2 pounds fresh shrimp (40 count), cooked & cleaned  
1 cup minced onion  
1 cup snipped parsley  
2/3 cup salad oil  
1/3 cup vinegar  
1 clove garlic, minced  
1 1/2 teaspoon salt  
dash pepper

- Combine shrimp, onion, and parsley.
- In another bowl mix oil, vinegar, spices. Beat well.
- Pour over shrimp. Refrigerate at least 1 hour.

NOTE: Can use wine vinegar instead of plain vinegar.

Recipe from Jo Zichterman, December 1967.

## CHEESE STICKS

Bakes at 375° for 15 minutes.

1 loaf white bread  
melted butter  
corn flakes crumbs  
parmesan cheese

- Cut crusts off white sandwich bread and cut each slice into 5 or 6 strips
- Dip bread sticks in melted butter and roll in mixture of equal parts of corn flakes crumbs and parmesan cheese.
- Bake at 375°F for about 15 minutes.

Recipe from Marilyn Steinhart

### **CHEESE BALLS with STUFFED OLIVES**

Bakes at 400° F. for 15 minutes

- 2 cups sharp cheddar cheese, shredded
- 1/2 cup butter, softened
- 1 cup flour, sifted
- 1 teaspoon paprika
- 48 stuffed olives

- Blend cheese and butter. Stir in flour and paprika; blend well.
- Wrap 1 teaspoon of mixture around each olive to form ball.
- Bake at 400° F. for 15 minutes.

**Note:** May be frozen before baking, add about 5 minutes to cooking time if frozen

Recipe from Nancy McCleary, San Diego, about 1965.

### **HOT CHEESE CHUNKS**

Bakes at 350°F. for 15 minutes.

- 1 large loaf unsliced bread
- 1/2 pound butter
- 1/2 pound sharp cheddar cheese, grated

- Cream butter and cheese together
- Cut all crusts from bread and cut in half lengthwise, then in chunks.
- Spread cheese mixture on 5 sides of chunks, except bottoms.
- Bake on cookie sheet at 350°F. for 15 minutes.

### **BACON wrapped OLIVES**

Bakes at 400°F.

- stuffed olives
- thin sliced bacon, cut in half

- Roll up big stuffed olives in thin slice of bacon.
- Use toothpicks to fasten the bacon.
- Bake on rack in shallow pan at 400°F. about 20 minutes to crisp bacon, turning once.

### **MEATBALLS in SWEET and SOUR SAUCE**

- 1 jar chili sauce
- 1 9 ounce jar grape jelly



1   tablespoon lemon juice  
meatballs

- Combine first 3 ingredients. Heat until jelly melts.
- Add meatballs (home made or purchased) and cook until heated through.
- Serve in chafing dish with toothpicks.

Recipe from AAUW Luncheon Gourmet, December 1973.

Used 10/82 Homecoming, 12/87 Christmas Open House, 6/84, 25th Anniversary, 12/90 ICF Party, 7/94 BJ's 25th Anniversary.

## SWEDISH MEATBALLS

1/4   cup butter  
1/2   onion, minced  
1/4   cup flour  
2 1/4   cups beef broth  
1 1/2   cups sour cream  
2     teaspoons dill weed  
6     dozen meatballs

- Sauté onion in butter, add flour to make a roux. Gradually add the beef broth and simmer until thick and hot.
- Add sour cream and dill weed, heat but do not boil. Add meatballs and heat about 30 minutes.
- Serve in chafing dish or crock pot.

**Note:** I added more sour cream and dill..

Recipe from Ann Mizianty, December 1991

Used 12/91 and 12/92 ICF Parties, 12/94 and 12/99 Christmas Parties.

## BOURBON DOG APPETIZERS

2     packages hot dogs  
1 1/2   small bottles catsup  
3/4   cup bourbon  
1/2   cup brown sugar  
1     tablespoon grated onion

- Cut each hot dog into 5 or 6 pieces.
- Combine all ingredients in a saucepan and bring to a boil. Simmer one hour.
- Serve in fondue pot or chafing dish.

**Note:** Vienna Sausages could be used instead of hot dogs.

Recipe from Marlene Dervin, 1970.

Recipe from Marilyn Runge, Culinary.

## ONION TARTLETS with CRÈME-FRAÎCHE

Makes 36 canapés

- 3 tablespoons butter
- 2 1/2 cups finely chopped onions (2 onions)
- 3 tablespoons water
- 1 17.3 ounce package frozen puff pastry (2 sheets), thawed
- 1/2 cup crème-fraîche or sour cream
- 2 tablespoons chopped fresh chives

- Melt butter in large skillet over medium heat.
- Add onions and cook until very tender and pale golden stirring often and if necessary adding water by tablespoonfuls to moisten, about 25 minutes.
- Cool.
- Preheat oven to 375°F.
- roll out each pastry sheet on lightly floured surface to 12-inch square.
- Pierce pastry all over with fork.
- Using 1 3/4-inch-diameter cookie cutter, cut out 18 rounds from each square.
- Place rounds on 2 heavy large baking sheets.
- Chill 15 minutes.
- Stir 1/4 cup crème-fraîche into onion mixture.
- Season with salt and pepper.
- Spoon 1 1/2 teaspoons onion mixture atop each puff pastry round, flattening mixture slightly with back of spoon.
- Bake until golden, about 25 minutes.

*(Can be made 2 hours ahead. Let stand at room temperature. Rewarm in 375°F oven until heated through, about 5 minutes.)*

- Top tartlets with crème-fraîche.
- Sprinkle with chives and serve.

Recipe from Bon Appetit, October 1999, at Runges.

Used at cocktail Party, December 1999.

## PESTO HOTS

Makes about 24.

Broils about 10 minutes.

- 1/2 cup slivered fresh basil leaves
- 1/2 cup grated parmesan cheese
- 1 small clove garlic, minced or pressed
- 6 tablespoons mayonnaise
- 24 slices of a French bread baguette (1/4-inch thick)

- Stir together basil, cheese, garlic, and mayonnaise until well blended; add more mayonnaise, if necessary, to make a firm spreading consistency.
- Arrange bread slices in a single layer on a 12 by 15 inch baking sheet. Broil 4 to 6 inches below heat until toasted on top side, about 1 minute.

- Remove from broiler, turn, and spread untoasted sides with a generous teaspoonful of mayonnaise mixture, spreading to edges.
- Return to broiler; cook until bubbly and lightly browned, 2 to 3 minutes.

**Note:** 2 baguettes and a double recipe makes about 75.

Used 4/92 Julia's Birthday Party, 12/92 ICF Party, 12/94 Christmas Party

## ITALIAN CANAPÉS

Bakes at 350° F for 10 minutes.

- 2 4 ounce cans chopped ripe olives
- 1 4 ounce can chopped green chilies
- 2 8 ounce can tomato sauce
- 6 green onions, minced
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups sharp cheddar cheese, shredded
- 6 sour-dough French rolls

- Slice rolls in 1/4 inch thick slices.
- Mix together all of the other ingredients.
- Spread on the bread slices.
- Bake in 350° F. oven until topping begins to bubble--about 10 minutes.

**Note:** The canapés can be placed on cookie sheets and frozen, unbaked. Then put in a plastic bag or container. Can be baked frozen.

Recipe from AAUW Supper Club Northern Italian Dinner, January 1975

Used 10/79 Homecoming, 12/90 ICF Party, 7/94 BJ's 25th Anniversary, 10/94 Birthday Dinner.

## CHEESE on ENGLISH MUFFIN WEDGES

Bakes at 500° F. for 7-8 minutes.

- 1 1/2 cups cheddar cheese, shredded
- 1/2 cup mayonnaise
- 5 English muffin halves

- Mix cheese and mayonnaise.
- Spread on muffins, then cut muffins into 6ths.
- Bake at 500° F. for 7-8 minutes.

Recipe from Jean Doyle.

## SAUSAGE HORS D'OEUVRE on RYE BREAD

Bake at 375° F. for 5 minutes.

- 1 pound Rice's pork sausage (medium)
- 1 pound Velveeta cheese
- 2 tablespoons catsup
- 1/2 tablespoons oregano
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic salt
- 2 loaves party rye bread

- Brown sausage and drain it on paper towels.
- Melt Velveeta in top of double boiler. Add sausage, catsup, oregano, Worcestershire and garlic salt to melted cheese.
- Spread on rye bread.
- Bake at 375° F. for about 5 minutes.

**Note:** Can be frozen before baking.

Recipe from Aunt Helen.

## SPINACH BALLS

Makes 20-24 balls.

Bakes at 350° F. for 15 minutes.

- 2 packages frozen chopped spinach, thawed and squeezed dry
- 2 cups cornbread stuffing mix, (6 ounce bag)
- 10 tablespoons butter
- 4 eggs
- 1 cup shredded Swiss cheese
- 1/2 teaspoon nutmeg
- 1 medium onion, finely chopped

- Sauté the onion in butter until translucent.
- In a large bowl, combine onion and butter mixture with the remaining ingredients.
- Shape into 1 inch balls and freeze
- Thaw before baking.
- Bake on ungreased cookie sheet at 350° F. for 15 minutes.

Recipe from Marlene Dervin, Culinary, April 1993.

Used 7/94 BJ's 25th Anniversary.

## ROASTED GARLIC and BRIE APPETIZER

Bakes at 400°F. for 50 minutes.

- 1 head of garlic
- 1 teaspoon olive oil  
salt and pepper
- 1 roma tomato, chopped
- 1 green onion, diced
- 4 1/2 ounce mini brie cheese round
- 1/4 loaf French bread, cut into thin slices

- Preheat oven to 400°F.
- Cut a thin slice from the top of the garlic head (opposite the root end) and discard.
- Place garlic, with cut end facing up, on a small square of foil. Pour olive oil over it and sprinkle lightly with salt and pepper. Wrap garlic in foil.
- Bake for 45 minutes until garlic is soft. Set aside.
- Mix tomato, green onion, salt and pepper to taste in a small bowl.
- Place brie on a small oven-proof plate and spoon tomato mixture over it.
- Bake for 5 minutes until warm.
- Place roasted garlic on plate with brie.
- Serve with sliced French bread.

To eat: Spread a slice of bread with some of the softened garlic.  
Top with a piece of brie with the tomato mixture.

Recipe from PG&E Progress, February 1991.  
Used 12/91 ICF Party, 12/94 Christmas Party.

## **ROASTED POTATOES with ASIAGO CHEESE**

Bakes at 375°F for 60 minutes, the first day.  
Bakes at 350° F. for 15 minutes.

- 16 tiny (1 1/2 - 2" diameter) red thin-skinned potatoes, scrubbed
- 1/2 cup grated Asiago or parmesan cheese
- 1/2 cup mayonnaise
- 2 tablespoons minced green onion
- 1 teaspoon paprika

- Pierce potatoes in several places with a fork and put in a 9-inch pan.
- Bake in a 375° F. oven until tender when pierced, about 1 hour.
- Let stand up until the next day.
- In a small bowl mix together cheese, mayonnaise, and onion.
- Cut each potato in half. Scoop a small cavity about 1/2 inch deep in each potato.
- Set potatoes, cut side up, on a baking sheet. (You may trim a sliver off rounded side of potatoes so they sit steady).
- Spoon cheese mixture equally into each potato half. Dust liberally with paprika.
- Bake potatoes in a 350° F. oven until hot throughout, about 15 minutes.

**Note:** I prefer gruyère cheese instead.

Recipe from Mary Elaine McEnery, December, 1990.  
Used 12/90 ICF Party w/asiago, 12/91 ICF Party w/gruyère.

## TOASTED RAVIOLI

uncooked ravioli (4 or 5 per person)  
bread crumbs  
grated parmesan cheese

- Bread the uncooked ravioli in a mixture of equal parts of bread crumbs and parmesan cheese.
- Put about a half inch of cooking oil in a skillet. When the oil is hot, drop in the breaded ravioli.
- Turn the ravioli occasionally and cook until golden brown, about 6 or 7 minutes.
- Serve on toothpicks with marinara sauce.

**Note:** I par boil the ravioli 5 -8 minutes before breading.

Recipe from Caesar's Restaurant, San Diego, 1965.

## BISCUIT BARBECUPS

Bakes at 400°F. 10 to 12 minutes.

1 pound ground beef  
1/2 cup barbecue sauce  
1/4 cup chopped onion  
2 tablespoons brown sugar  
1 cup shredded cheddar cheese  
2 cans Hungry Jack Biscuits

- Grease 10 muffin cups (not really necessary).
- Brown ground beef in large skillet; drain. Stir in barbecue sauce, onion and brown sugar and cook 1 minutes to blend flavors, stirring constantly.
- Separate dough into biscuits. Flatten biscuit and press firmly in bottom and up sides of muffin cup.
- Spoon about 1/4 cup of meat mixture into each biscuit-lined cup. Sprinkle each with cheese.
- Bake 400°F. for 10 to 12 minutes or until edges of biscuits are golden brown.
- Cool 1 minute, remove from pan.

**Note:** Filling can be made ahead and refrigerated covered for up to 2 hours.

## CHILI RELENO

Bakes at 350°F. 50 minutes

2 7 ounce cans Ortega green chiles

2 eggs  
1/2 pound jack cheese, grated  
1/2 pound sharp cheddar, grated  
1 large can evaporated milk  
2 tablespoons flour  
dash salt  
2 tablespoons flour  
8 ounces can tomato sauce

- Cut green chiles in half lengthwise and remove seeds. Drain on paper towel.
- Layer 1/2 of green chiles on bottom of 8x11x2 baking dish. Cover with grated jack cheese.
- Layer rest of chiles. Cover with grated cheddar cheese.
- Beat the eggs and add the evaporated milk, flour and salt. Pour mixture over cheese and chiles.
- Bake at 350°F. for 40 minutes. Remove from oven, pour tomato sauce over, return to oven and bake 10 minutes longer.
- Cool 10 minutes before cutting and serving.

Recipe from Helen Rolfes.

## OVEN FRIED CURRIED PRAWNS

Bakes at 500°F for 10 to 15 minutes.

2 pounds prawns, peeled, deveined, and washed  
1 egg  
1 tablespoon water  
1 cup dry bread crumbs, toasted  
2 teaspoons curry powder  
1/2 teaspoon salt  
dash pepper  
butter

- Combine egg and water.
- Combine toasted bread crumbs, curry powder, salt & pepper.
- Dip prawns in egg mixture and roll in crumbs. Place on well-greased cookie sheet. Drizzle 1/4 cup melted butter or oil over prawns.
- Bake at 500°F. for 10 to 15 minutes.
- Serve with hot marmalade soy dip.

## HOT MARMALADE SOY DIP

1/3 cup orange marmalade  
1/4 cup lemon juice  
1 clove garlic, finely chopped  
1/4 cup soy sauce  
dash ginger  
1 teaspoon cornstarch

1    tablespoon water

- Combine marmalade, lemon juice, garlic, soy sauce, and ginger and bring to a boil.
- Dissolve cornstarch in water.
- Add to hot sauce and cook until thickened, stirring constantly.

## MAUI LINGUICA

Broil 4 to 5 minutes.

1/2    pound cheddar cheese, grated  
1       egg, beaten  
1/4    pound linguica, chopped fine (Italian or Mexican chorizo can be used)  
2 1/2" bread rounds

- Blend cheese and linguica with beaten egg.
- Toast bread rounds on one side.
- Put mixture on untoasted side.
- Broil 4 to 5 minutes

## VEGGIE PIZZA

Base:

2    packages crescent rolls

- Pat into cookie sheet and bake per directions.

Topping:

16     ounces cream cheese  
3/4    cup mayonnaise  
1     package Hidden Valley Ranch Dressing  
assorted vegetables: mushrooms, green onions, green pepper, zucchini, tomatoes  
cheddar cheese, shredded  
bacon bits

- Mix cream cheese, mayonnaise and dressing.
- Spread over cooled rolls.
- Top with finely chopped vegetables, shredded cheddar cheese, and bacon bits.

**Note:** Too much cream cheese mixture. Spread to desired thickness and save the rest for a spread or thin for a dip.

Recipe from Ann Mizianty, August 1987

## CHATEAU De La TOUR GOUGERS

Bakes at 425°F. for 20 minutes.



1 cup water  
3/4 teaspoon salt  
7 tablespoons butter  
pinch freshly ground nutmeg  
1 cup all purpose flour  
4 eggs, room temperature  
2 1/4 cups shredded Gruyère cheese (about 8 ounces)  
1 egg yolk mixed with 1 tablespoon water

- Preheat oven to 425°F.
- Combine water, butter, cut into 1/2-inch pieces, salt and nutmeg in heavy-bottomed large saucepan and bring to boil over high heat.
- Remove from heat. Immediately stir in flour.
- Place over medium heat and beat vigorously with wooden spoon until dough forms ball and films bottom of pan.
- Transfer to bowl and cool 5 minutes. Beat in eggs one at a time, making sure each is completely absorbed before adding another. Mixture should be glossy, smooth and firm. Blend in shredded Gruyère cheese.
- Grease large baking sheet.
- Drop dough onto sheet by scant tablespoons, spacing evenly.
- Brush with egg mixture, being careful not to let glaze drip down sides of puffs or they will not rise.
- Bake until puffed and brown, about 20 minutes.
- Turn off oven. Slit side of each puff and return to oven. Let stand with door ajar 10 minutes to dry.
- Serve warm or at room temperature.

Recipe from Gourmet.  
Used 12/90 ICF Party.

## **THREE-ONION, SUN-DRIED TOMATO, and OLIVE TART**

Makes bout 24 diamonds.  
Bakes at 350°F for 25 minutes.

1 package active dry yeast  
pinch sugar  
1/4 cup plus 2/3 cup lukewarm water  
2 3/4-3 cups flour  
1 teaspoon salt  
2 tablespoons olive oil  
1 pound white or yellow onions, chopped fine (about 3 cups)  
1/2 cup sour cream  
2 large eggs  
1 cup thinly sliced red onion  
1/3 cup thinly sliced scallion greens  
1/4 cup minced drained sun-dried tomatoes packed in oil  
1/3 cup minced Kalamata olives

- In a small bowl proof the yeast with the sugar in 1/4 cup of the water for 5 minutes, or until the mixture is foamy.
- In a large bowl stir together 2 3/4 cups of the flour, the salt, 1 tablespoon of the oil, the remaining 2/3 cup water, and the yeast mixture until the mixture forms a dough and knead the dough on a lightly floured surface, kneading in enough of the remaining 1/4 cup flour to form a soft dough. Knead the dough for 8 to 10 minutes more, or until it is smooth and elastic, and form it into a ball. Transfer the dough to a lightly oiled bowl, turning it to coat it well, and let it rise, covered loosely, in a warm place for 1 1/2 hours, or until it is double in bulk.
- In a heavy skillet cook the white onions in the remaining 1 tablespoon oil over moderate heat, stirring occasionally, until they are softened and golden and let them cool.
- In a bowl whisk together the sour cream and the eggs and stir in the white onions and salt and pepper to taste.
- Punch down the dough and roll it into a 17-by13-inch rectangle on a lightly floured surface. Transfer the rectangle to a large baking sheet, with your fingers form a 1/4-inch rim around the edges of the rectangle.
- Spread the sour-cream mixture evenly over the dough. Scatter the red onion and the scallion greens over half the dough and scatter the sun-dried tomatoes and the olives over the remaining half.
- Bake the tart in the middle of a preheated 350°F. oven for 25 minutes, transfer it to a rack, and let it cool for 10 minutes. Cut the tart into 2-inch-wide diamonds.

Recipe from Gourmet, December 1992.  
Used 12/92 ICF Party.

## CHAMPIGNONS FARCIS aux ÉPINARDS

(mushrooms with spinach and ham stuffing)

Bakes at 350°F 10 to 15 minutes

- 1/2 cup finely chopped shallots or scallions
- 3 tablespoons butter
- 1 10-ounce package frozen, chopped spinach, defrosted and squeezed dry
- 3/4 cup finely chopped boiled ham
- 1 cup *béchamel* sauce
- salt
- freshly ground black pepper
- 18-24 two-inch mushrooms caps
- 2 tablespoons butter, cut in tiny pieces

- Preheat the oven to 350°F.
- In a heavy 8- to 10-inch skillet, cook the shallots in the butter over moderate heat, stirring constantly, for 2 minutes, or until soft. Add the spinach and toss it in the skillet for 3 to 4 minutes.
- With a rubber spatula, transfer the mixture to a large bowl. Stir in the ham and 1 cup *béchamel* sauce, and season with salt and pepper.
- Butter a large shallow baking dish or roasting pan.
- Sprinkle the caps with salt and spoon the filling into them. Arrange the caps in the pan and dot them with butter.

- Bake in the upper third of the oven for 10 to 15 minutes, or until the mushrooms are tender and the filling is lightly browned.
- Serve on a heated platter.

Béchamel Sauce (makes about 1 cup):

- 1 cup hot milk
- 2 tablespoons butter
- 3 tablespoons flour
- salt and white pepper

- In a heavy 2- to 3-quart saucepan, melt the butter over moderate heat and stir in the flour. Cook, stirring constantly, for 2 minutes. Do not let the roux brown.
- Remove the pan from the heat and blend in the hot milk. Return to high heat and cook, stirring constantly, until the sauce comes to a boil.
- Reduce the heat and simmer, still stirring for 2 or 3 minutes, or until the sauce is thick enough to coat a spoon heavily. Remove the pan from the heat.
- Taste and season with salt and pepper.

## **BRIE and MUSHROOM TARTLETS**

Shells bake at 425°F for 7 to 9 minutes.

Tartlets bake at 375°F for 7 to 10 minutes.

*For the shells*

- 1/2 cup all-purpose flour
- 1/4 cup softened ripe Brie without the rind
- 2 tablespoons cold unsalted butter, cut into bits
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

*For the filling*

- 1/4 pound mushrooms, chopped fine (about 4)
- 1 tablespoon unsalted butter
- 3 tablespoons dry white wine
- 1 teaspoon dried marjoram, crumbled
- 2 tablespoons softened ripe Brie, without the rind
- 1 teaspoon fresh lemon juice
- 2 tablespoons minced fresh parsley leaves
- 6 small mushrooms, sliced thin, for garnish

Make the shells:

- In a food processor blend the flour, Brie, butter, pepper, and salt until the mixture just forms a ball of dough, flatten the ball and chill it, wrapped in wax paper, for 15 minutes.
- Press a piece of dough into each of six 2 3/8-inch (2-tablespoon) tartlet tins, pressing the dough 1/8 inch thick and trimming away any excess dough around the edges.
- Prick the bottoms of the shells with a fork, and chill the shells for 10 minutes.

- Bake them on a baking sheet in a preheated 425°F. oven for 7 to 9 minutes, or until they are pale golden. Make the filling while the shells are baking:
- In a skillet cook the mushrooms in butter with wine and marjoram over moderate heat, stirring, until all of the liquid is evaporated.
- Remove the skillet from the heat, add the Brie, lemon juice, and parsley, and combine the mixture well.
- Divide the filling among the shells, arrange the mushroom slices decoratively on the tartlets.
- Bake the tartlets on a baking sheet at 375°F. oven for 7 minutes or until they are golden. Remove the tartlets from the tins.
- Serve them warm or transfer them to a rack and let them cool.
- Serve 2 as a first course.

**Notes:** They needed longer than 7 minutes to cook.  
I tripled the recipe and made 30 tartlets.

Recipe from Gourmet or Bon Apetite

## CHICKEN PILLOWS

Makes 24.

Bakes at 400°F for 15 minutes.

- 2 whole chicken breasts, skinned and boned
- 3 tablespoons lemon juice
- 2 tablespoons olive oil or vegetable oil
- 1 teaspoon finely chopped garlic
- 1 teaspoon leaf oregano, crumbles
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/2 pound Phyllo dough

- Cut chicken into 1" cubes.
- Combine lemon juice, oil garlic oregano and salt. Add chicken and coat with marinade. Cover and refrigerate overnight.
- Melt butter.
- Unwrap Phyllo dough and place on waxed paper.
- Keep dough covered with wet to towel to prevent drying.
- Halve lengthwise with scissors, about 6" wide.
- Fold one strip of phyllo in half crosswise and brush with butter.
- Place 2 pieces of chicken at one short end. Roll up to midpoint. Fold left and right edges toward center over filling and continue rolling. Brush all over with butter. Place seam side down on jelly roll pan.
- Bake a 400°F. for 15 minutes or until golden brown.

**Note:** Can be frozen on baking sheet, then transferred to bag and sealed.  
To bake frozen, brush with more butter and bake 20 minutes.

Recipe from Marilyn Runge.

## CABBAGE STRUDEL

Bakes at 350° F. for 35-45 minutes.

- 3 pounds cabbage
- 1 tablespoons salt
- 1 cup butter
- 1 large onion sliced thin
- 1 tbs. caraway seeds, toasted lightly in dry pan
- 3/4 teaspoon pepper
- 3/4 cup sour cream
- bread crumbs
- 1 package phyllo dough

- Shred cabbage finely. Mix with salt and let stand 1/2 hour, mixing occasionally.
- Carmelize onion in a tablespoon of butter. Set aside.
- Melt 1/4 cup butter in saucepan.
- Squeeze out cabbage and cook in butter about 30-45 minutes til carmelized. Add pepper and onions. Set aside.
- Prepare strudel as directed on package.
- Melt the rest of the butter.
- Sprinkle first 2 or 3 layers with melted butter and bread crumbs.
- On third or fourth layer spread sour cream and crumbs.
- Spread 1/3 of the cabbage along the end in a 3 inch strip.
- Roll up and score to ease slicing.
- Repeat with 2 more rolls.
- Bake at 350 ° F. for 35-45 minutes.

Recipe from Marilyn Regan, amended by Chuck.

## FILA CHEESE ONION ROLLS

Makes 48 appetizers.

Bake at 400° F. for 12 - 17 minutes.

- 3 large onions
- 1/2 cup butter
- 6 ounces Gruyère cheese, Samsoe, Swiss or jack can be used also
- 6 ounces cream cheese
- 1/2 teaspoon caraway seed
- 9-12 sheets of fila

- Insert slicing disc in food processor. Cut onions in quarters to fit feed tube and slice.
- Melt 3 tablespoons of the butter in a wide frying pan; add onion and cook over moderate heat, stirring frequently, for 20 minutes or until onion is limp and pale gold, but not browned, and most of liquid has evaporated. Cool to lukewarm.
- Change to shredding disc and shred Gruyère cheese; transfer to a bowl.

- Change to metal blade; cut cream cheese in chunks, process until soft, and add to shredded cheese along with caraway seed and cooked onion; stir to mix well.
- Melt remaining 5 tablespoons butter in a small pan.
- To make each roll, stack 3 or 4 sheets of fila horizontally and brush very lightly between sheets with some of the butter (streak in a few places, don't coat the whole sheet).
- Then spoon on 1/3 of cheese-onion mixture in an even band along one long edge of fila and roll to enclose. Cut roll in half and place halves, seam side down, on a baking sheet; brush entire surface of rolls well with butter to prevent drying.
- Repeat, making 2 more rolls.
- Just before baking, cut rolls on pan in 1-inch pieces and leave slices standing in place.
- Bake, uncovered, in a 400° F. oven for about 12 minutes (about 17 minutes if chilled) or until golden brown.
- Let cool slightly so cheese will solidify; then serve.

**Note:** You can cover rolls with clear plastic wrap and refrigerate until next day.

Used 3/84 Berry, Taub, Love, 12/91 ICF Party

## **ONION and HAM TARTLET FILLING**

Bakes at 350° F for 15 minutes.

- 4    tablespoons unsalted butter
- 6    large onions minced (2 pounds)
- 2-4  cloves garlic, minced
- 1/2  pound smoked ham, minced
- 2    tablespoons flour
- 2    teaspoons Dijon mustard
- 1/2  cup sherry
- 2    tablespoons brandy
- 1    cup heavy cream
- 1/4  cup minced fresh parsley
- 1    cup grated jack cheese
- 1/2  teaspoon dried thyme
- 2    large eggs, lightly beaten
- salt, ground white pepper
- freshly grated nutmeg to taste
- won ton cups

- Melt the butter in a large skillet over medium heat. When it begins to foam, cook the onion, garlic, and ham stirring until the onions are tender. Stir in the flour and mustard and cook for 1 minute. Add the sherry and brandy and cook for several minutes until they are absorbed. Stir in the cream, parsley, cheese, thyme, salt, pepper, and nutmeg, and simmer over low heat until the flavors develop and the mixture is nicely thickened, about 5 minutes.
- Taste and adjust the seasonings. Cool the mixture and stir in the eggs.
- Fill the won ton cups.
- Bake on ungreased cookie sheet in preheated 350° oven for about 15 minutes .

**Note:** Filling can be prepared up to 2 days in advance and refrigerated, or frozen for up to 3 months. Tartlets can be filled up to 3 hours in advance and left at room temperature. Tartlets can be assembled completely and flash frozen for up to 3 months. Do not thaw but cook frozen, adding about 5 minutes to the baking time.(I found this to be unsatisfactory-the cups leaked).

## WON TON CUPS

Bakes at 350° F. for 10-15 minutes.

1 package won ton wrappers  
extra virgin olive oil or vegetable oil

- Oil mini-muffin tins and place 1 won ton wrapper in each cup.
- Brush each with extra virgin olive oil.
- Bake in a preheated 350° F. oven until crisp, about 10 to 15 minutes (in the convection bake at 325° F for 10 minutes). Remove the cups from the muffin tin.

**Note:** Can be prepared up to 3 days in advance and stored in an airtight container in the refrigerator, or freeze for up to 3 months.

Recipe from Michele Braden's Fast and Fabulous Hors D'Oeuvres.

Used 2/92 ICF Party, 1992 New Year's Eve, 4/93 Proffitt Wedding Shower, 7/94 BJ's Anniversary, 12/94 Christmas Party.

## WON TONS

3 packages won ton wrappers  
3/4 cup raw pork  
3/4 cup raw prawns  
1 whole green onion  
1 teaspoon or more chopped fresh coriander  
1 tablespoon soy sauce  
1 tablespoon dry sherry  
salt and pepper to taste  
oil for frying

- First cut up and then mince like paste the pork, prawns, green onion and coriander.
- Put in a bowl and mix in the soy sauce, sherry, sesame oil, salt and pepper'
- Use 1/4 teaspoon on filing on lower corner of dough. Roll up to left and right corner; put dab of filling on right. Bring 2 corners down. Bring bottom of left corner on top of right; press to seal.
- Deep-fry in 2 inches of oil at 375°F with the meat side down first. Fry until golden; turn and fry the other side until golden-takes less than 2 minutes. Drain single -layer on paper towels. Cut one open to check for doneness. If filling is raw and the dough already browned, loosely cover with foil and finish cooking in the oven 300°F for 10 to 15 minutes.
- Serve with sweet and sour sauce, plum sauce, and/or hot mustard.

**Note:** May be frozen in large container with waxed paper between the layers. To rewarm, thaw to room temperature first, lay single-layer, uncovered, in 300°F. oven for 10 to 15 minutes.

Recipe from Lily Chin's Cookbook "Your favorite Recipes"  
used 2/69 Open House, 6/80,5/82 and 5/83 Graduations,

12/87 Open House, 12/91 and 12/92 ICF Parties

## **ASPARAGUS & BLUE CHEESE HORS D'OEUVRES**

8 ounces cream cheese  
4 ounces blue cheese  
1 egg  
12 slices sandwich bread  
12 or more spears of asparagus  
melted butter

Mix: cream cheese, blue cheese, and egg.

Remove crusts from slices of sandwich bread and roll flat.

Spread cheese mixture on bread.

Put 1 spear cooked asparagus (2 spears if very thin) on each slice, roll tight, and brush with melted butter.

Freeze

Thaw about 1 to 2 hours. Slice each roll into four pinwheels.

Bake at 375° F for 15 to 20 minutes, or until golden brown.

Recipe from Marlene Dervin, Culinary June 2000.

## **BRIE and APPLE PUFF PASTRY**

Makes 36

2 tablespoons olive oil  
7 cups thinly sliced white onions (about 3 medium)  
1 1/2 tablespoons minced fresh thyme  
1 sheet frozen puff pastry (half of 17.3-ounce package)  
1 6-ounce Granny Smith apple, peeled, quartered, cored thinly sliced  
2 6-ounce wedges chilled Brie cheese, rind removed, cheese cut into 1/4-inch thick slices, each slice cut crosswise into thirds

- Heat oil in heavy large skillet over medium heat.
- Add onions and sauté until deep golden brown, about 30 minutes.
- Mix in thyme.
- Season to taste with salt and pepper
- Cool (Can be prepared 1 day ahead. Cover and refrigerate.)
- Roll out pastry on lightly floured work surface to 12-inch square.
- Cut pastry lengthwise into six 2-inch-wide strips.



- Cut strips crosswise into 2-inch squares for a total of 36 squares.
- Place pastry squares, spacing apart, on 2 large baking sheets. (Can be prepared 1 day ahead. Cover and refrigerate.)
- Preheat oven to 350F.
- Spoon 1 1/2 teaspoons onion mixture atop each pastry square.
- Top with 2 apple slices.
- Bake until pastry is golden brown, about 20 minutes.
- Top each square with 1 piece cheese and bake just until cheese melts, about 3 minutes.
- Transfer to platter and serve

## SEEDED TORTILLA TRIANGLES

- 1/4 cup flax seeds
- 1/4 cup sesame seeds
- 1/4 cup poppy seeds
- 4 flour tortilla (10-12inch)
- 1 large egg beaten with
- 2 tablespoons cold water and
- 1 teaspoon salt

Preheat oven to 350 F.

Stir together flax, sesame, and poppy seeds.

Put 1 tortilla on each of 2 baking sheets and brush with some egg mixture.

Sprinkle with seeds to coat, then cut each tortilla into long thin triangles with a sharp knife.

Bake in upper and lower thirds of oven, switching position of sheets halfway through baking until crisp and lightly golden, 15 to 20 minutes total.

Transfer triangles to racks to cool.

Repeat with remaining 2 tortillas.

Note: Triangles may be made 1 day ahead and kept in an airtight container at room temperature. If triangles lose crispness, re crisp in a 350F oven about 5 minutes.

## ROASTED RED PEPPER APPETIZER

- 1 large onion, chopped
- 2-4 tablespoons extra virgin olive oil
- 1/2 cup kalamata olives, pitted and chopped
- 1 cup coarsely chopped roasted red peppers ( at Trader Joe's)
- 3-6 cloves garlic, minced
- 1/4 cup minced fresh Italian (flat leaf) parsley
- Salt, freshly ground black pepper
- fresh lemon juice to taste
- 1/4 cup pine nuts, toasted
- 1/4-1/2 cup crumbled feta cheese

- Place the onion in a black skillet and stir-fry over medium-high heat until tender, without any oil. (This technique enhances the flavor and caramelizes the sugar in vegetables)
- Add the olive oil, olives, roasted red peppers, garlic, parsley, and seasonings and stir-fry for about 2 minutes to bring out the flavors.
- Remove the pan from the heat and stir in the pine nuts and feta.
- Serve with thinly sliced baguettes.

Note: Can be prepared up to 4 days in advance and refrigerated.

## HOT ARTICHOKE-PARMESAN DIP RECIPE

6 medium green onions, chopped  
 2 (14 ounce) cans artichoke hearts, chopped into small pieces  
 1 cup mayonnaise  
 1 cup grated Parmesan cheese  
 2 cloves garlic, finely minced  
 1 tbsp. lemon juice  
 crackers

Heat oven to 350 degrees. Mix green onions, artichoke hearts, mayonnaise and cheese in an ungreased casserole dish. Cover and bake 25-30 minutes or until hot. Serve with crackers.

Makes 20 Servings

Serving Size: approx. 1 ounce

## HOT ARTICHOKE and SPINACH DIP

Ingredients:

2 jars (6.5 ounces each)  
 marinated artichoke hearts,  
 drained and coarsely  
 chopped

1 package (10 ounces)  
 frozen chopped spinach,  
 thawed and well drained

1/2 cup sour cream  
 1/2 cup mayonnaise

3/4 cup (3 ounces) grated  
 fresh Parmesan cheese

1 garlic clove, pressed  
 Fresh vegetable dippers  
 (optional)

Directions:

1. Preheat oven to 375°F. Combine artichokes, spinach, sour cream and mayonnaise in Classic Batter Bowl. Add Parmesan cheese and garlic; mix well and spoon into **Mini-Baker**.
2. Bake 20-25 minutes or until heated through. Serve with fresh vegetable dippers, if desired.

Yield: 3 cups (24 servings)

Nutrients per serving: (2 tablespoons dip): Calories 70, Total Fat 6 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 2 g, Protein 2 g, Sodium 140 mg, Fiber less than 1 g.

## WARM-SPICED PECANS with RUM GLAZE

Makes about 2 cups. (America's Test Kitchen)

2 cups raw pecan halves (8 ounces)

### Warm Spice Mix

2 tablespoons granulated sugar

3/4 teaspoon kosher salt

1/2 teaspoon [ground cinnamon](#)

1/8 teaspoon ground cloves

1/8 teaspoon ground allspice

### Rum Glaze

1 tablespoon rum, *preferably dark*

2 teaspoons [vanilla extract](#)

1 teaspoon *brown sugar*

1 tablespoon [unsalted butter](#)

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line rimmed cookie sheet with parchment paper and spread pecans in even layer; toast 4 minutes, rotate pan, and continue to toast until fragrant and color deepens slightly, about 4 minutes longer. Transfer cookie sheet with nuts to wire rack.
2. **For the spice mix:** While nuts are toasting, stir together sugar, salt, cinnamon, cloves, and allspice in medium bowl; set aside.
3. **For the glaze:** Bring rum, vanilla, brown sugar, and butter to boil in medium saucepan over medium-high heat, whisking constantly. Stir in toasted pecans and cook, stirring constantly with wooden spoon, until nuts are shiny and almost all liquid has evaporated, about 1½ minutes.
4. Transfer glazed pecans to bowl with spice mix; toss well to coat. Return glazed and spiced pecans to parchment-lined cookie sheet to cool (can be stored in an airtight container for up to 5 days).

## PITA CHIPS for DIPS

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Makes 48 chips, enough for 2 cups dip (America's Test Kitchen)

4 pita breads, 8 inches in size, split and cut into 6 wedges

- 1/4 cup [olive oil](#)
- 1 teaspoon [table salt](#)

#### TECHNIQUE: CUTTING PITA CHIPS

1. Using kitchen shears, cut around the perimeter of each pita bread to yield 2 thin rounds.
2. Stack the pita rounds and, using a chef's knife, cut them into 6 wedges each.

#### Recipe:

1. Adjust the oven racks to the upper- and lower-middle positions and heat the oven to 350 degrees. Spread the pita wedges, smooth-side down, over 2 rimmed baking sheets. Brush each chip lightly with oil and sprinkle with salt.
2. Bake the chips until lightly browned, about 6 minutes. Flip the chips so their smooth side is up. Continue to bake until the chips are fully toasted, about 6 minutes longer. Cool the chips before serving.

## SPINACH DIP with BLUE CHEESE and BACON

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Partial thawing of the spinach produces a cold dip that can be served without further chilling. If you don't own a microwave, the frozen spinach can be thawed at room temperature for 1 1/2 hours then squeezed of excess liquid. The garlic must be minced or pressed before going into the food processor; otherwise the dip will contain large chunks of garlic. If making this dip in advance, hold off on sprinkling the bacon over it until just before serving. (America's Test Kitchen)

Makes about 1 1/2 cups

- 3 slices bacon , *cut into 1/4-inch pieces*
- 10 ounces frozen chopped spinach
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 2 tablespoons thin-sliced scallions , *white parts only, from 3 medium scallions*
- 1/2 cup packed flat-leaf parsley leaves
- 1 small clove garlic , *minced or pressed through garlic press (about 1 teaspoon)*
- 1/4 teaspoon ground black pepper
- 1 1/2 ounces blue cheese , *crumbled (about 1/3 cup)*
- table salt

1. Fry bacon in small skillet over medium-high heat until crisp and browned, about 5 minutes; using slotted spoon, transfer to paper towel-lined plate and set aside.
2. Thaw spinach in microwave for 3 minutes at 40 percent power. (Edges should be thawed but not warm; center should be soft enough to be broken apart into icy chunks.) Squeeze partially frozen spinach of excess water.
3. In food processor, process spinach, sour cream, mayonnaise, scallions, parsley, garlic, pepper, and crumbled blue cheese until smooth and creamy, about 30 seconds. Transfer mixture to medium bowl and sprinkle bacon over dip; serve. (Dip can be covered with plastic wrap and refrigerated up to 2 days.)

## **BROWN DERBY APPETIZERS**

4 oz. shredded extra-sharp Cheddar cheese ( 1 cup)  
1/3 cup chopped ripe olives  
1/3 cup mayonaise  
1/2 tsp. dry mustard  
Melba toast rounds

Combine all ingredients except toast rounds. Bake about 5 minutes at 450 degrees or until bubbly. Makes 24 toast rounds.

From Marlene Dervin, Nov. 2009

## **CRESCENT ROLLUPS**

1 8oz. pkg. Crescent Rolls (8 rolls)  
1/2 cup sour cream  
1/2 tsp onion powder  
1/2 lb. bacon, crisply cooked, drained, and crumbled

Unroll Crescent Rolls. Cut each roll into 3 equal triangles. Spread with sour cream, sprinkle with onion powder, and top with bacon bits. Roll up ending with the point of the triangle. Bake in 350 degree oven for 6 to 8 minutes or until golden brown. Can be assembled and refrigerated a couple hours before baking. Makes 24.

From Marlene Dervin, Nov. 2009

## **OYSTER NIBBLES**

In a bowl whisk:

1 cup of canola oil  
1 pkg. Hidden Valley Ranch Harvest Home Style (1.24 oz.)  
1/2 tsp. lemon pepper  
3/4 tsp. dill weed  
1 tsp. garlic salt

Put 1 pkg. of oyster crackers in a plastic zip lock gallon bag and pour dressing mixture over crackers. Seal and shake until coated. Let them absorb for about 2 hours, minimum.

Recipe from Marilyn Runge, 2010

## **BACON PINWHEELS**

¼ cup corneal  
½ 17.3 ounce package frozen puff pastry, thawed (Pepperidge Farm pastry)  
1 teaspoon Dijon mustard  
½ 6.5 ounce container spreadable light cheese with herbs (Alouette)

- 1 cup crumbled cooked bacon, about 12 slices
- Olive oil

Preheat oven to 400°. Line a baking sheet with parchment paper.  
On a clean, flat surface, sprinkle cornmeal.  
Unfold pastry on cornmeal.  
Spread mustard lightly over dough, leaving a ½-inch border around sides.  
Spread cheese over mustard.  
Sprinkle with bacon.  
Roll up pastry, jelly-roll fashion, and slice into 12-inch pieces.  
Place pinwheels, cut side down, 2 inches apart on prepared baking sheet.  
Brush each pinwheel with olive oil  
Bake 12 to 15 minutes or until golden brown.  
Serve warm.  
Recipe from Paula Deen's Christmas Magazine, 2010  
Used for Layette Bunco Party, 2010

## **CURRY PECAN DEVILED EGGS**

- 1 dozen hard boiled eggs
- ½ cup chopped toasted pecans
- ½ cup mayonnaise
- 1 tablespoon whole milk
- ½ teaspoon curry powder
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh chives (optional)

Pell eggs, and cut in half.  
In large bowl, place egg yolks, reserving egg whites.  
Add pecans, mayonnaise, milk, curry powder, salt, and pepper to egg yolks, stirring to combine.  
Divide mixture evenly among egg whites.  
Garnish with chives, if desired.

Note: To make filling a little spicier, use hot madras curry powder. If mixture seems dry add more mayonnaise, 1 teaspoon at a time.

Recipe from Paul Deen's Christmas Magazine, 2010  
Used at Layette Bunco Party, 2010

## BRIE AND ONION MARMALADE TARTS

### Brie and Onion Marmalade Tarts

*Dress up these tarts with torn baby greens, dried cranberries, crumbled cooked bacon or a drizzle of balsamic vinegar. Or place a bit of mustard onto the pastry squares before adding the cheese.*

- 1 (17-ounce) box frozen puff pastry
- 12 ounces brie cheese  
Red Onion Marmalade

1. Preheat oven to 400F.
2. Cut puff pastry sheets into 24 (3-inch square) pieces. Place in mini-muffin tins. Place a 1-inch cube (½-ounce) of brie on top of pastry squares. Top each with 1 teaspoon jam. Bake about 15 minutes, until pastry is golden brown.

*Per serving (using 1/2 the marmalade): 140 calories, 9g fat, 15mg chol., 4g protein, 8g carbs., 0g fiber, 190mg sodium.*



### Red Onion Marmalade

Ingredients:

- 4 teaspoons butter
- 2 1/3 cups thinly sliced red onion
- 2/3 cup red wine
- 2 1/2 tablespoon honey
- 1/8 teaspoon salt
- 1/4 teaspoon Freshly ground black pepper
- 1 cup diced apple

Instructions:

1. Melt butter over medium heat in a small saucepan. Add onion and cook, stirring occasionally, until the onions are translucent and tender, 20 to 30 minutes.
2. Add red wine, honey, salt and pepper. Bring to a simmer, reduce heat to low and cover. Cook until the onions are very soft and the mixture has cooked to a jam-like consistency, 20 to 30 minutes. Remove from heat, stir in apple and let cool. (The onion mixture can be prepared 1 day ahead of time and stored in the refrigerator.)