

# The Appetizer Cookbook

92 Recipes

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# Jalapeno Quail Appetizers

## Ingredients

2 large jalapeno peppers, halved lengthwise and seeded\*  
1 pound boneless quail breasts  
12 bacon strips  
1 (16 ounce) bottle Italian salad dressing

## Directions

Cut each jalapeno half into three long strips. Place a strip widthwise in the center of each quail breast; roll up from a short side. Wrap each with a bacon strip and secure with toothpicks. Place in a large resealable plastic bag. Add salad dressing; seal bag and turn to coat. Refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill appetizers, covered, over indirect medium heat for 16-20 minutes or until quail juices run clear and bacon is crisp, turning occasionally.

# Won Ton Wrapper Appetizers

## Ingredients

1 (16 ounce) package wonton wrappers  
1 pound sausage  
1 cup shredded Monterey Jack cheese  
1 cup shredded Cheddar cheese  
1/2 cup chopped black olives, drained  
1 cup Ranch-style salad dressing

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a miniature muffin pan with cooking spray.

Insert wonton wrappers into the muffin pan so as to form small cups. Bake 5 minutes in the preheated oven. Allow the baked wrappers to cool. Remove from the pan.

In a medium bowl, mix the sausage, Monterey Jack, Cheddar, black olives and Ranch-style dressing. Fill the baked wonton wrapper cups with the mixture.

Bake the filled wonton wrappers 10 to 15 minutes, until the sausage mixture is bubbly and slightly brown. Watch closely so the wonton wrappers do not burn.

# Zucchini Parmesan Appetizer

## Ingredients

3 pounds zucchini, cubed  
5 tablespoons unsalted butter,  
divided  
1 large onion, chopped  
4 garlic cloves, minced  
2 eggs, beaten  
1/2 cup freshly grated Parmesan  
cheese  
1/2 cup fresh white bread crumbs  
1/4 cup chopped fresh basil  
leaves, packed  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place zucchini in a pot with about 1 inch of water. Bring to a boil, and cook until tender but still firm, about 10 minutes. Drain zucchini and transfer to a large bowl. Mash with a fork, then transfer to a fine mesh strainer or sieve, pressing to release excess water. Return to mixing bowl.

Melt 4 tablespoons butter in a large skillet over medium-high heat. Add onion and garlic, and cook until lightly browned being careful not to burn the garlic. Remove from heat, stir into the zucchini. Mix in the eggs, Parmesan cheese, bread crumbs, and basil. Season with salt and pepper.

Butter an 8 inch square baking dish with remaining butter. Pour the zucchini mixture into the dish, and spread evenly. Bake in the preheated oven until firm in the center and lightly browned on top, about 45 minutes. Allow to cool, cut into squares, and serve.

# Mozzarella and Tomato Appetizer Tray

## Ingredients

1 tablespoon minced fresh parsley  
1/2 teaspoon dried basil  
1 pinch dried oregano  
1 tablespoon capers, drained  
2 cloves garlic, minced  
6 tablespoons olive oil

1 pound mozzarella cheese, sliced  
2 tomatoes, thinly sliced  
1 (7 ounce) jar roasted red  
peppers, drained and julienned  
crushed red pepper to taste

## Directions

In a medium bowl, mix together parsley, basil, oregano, capers, garlic and olive oil.

On a serving platter, arrange mozzarella cheese slices and tomato slices in alternating layers. Top with roasted red peppers. Drizzle with the herb and olive oil mixture. Cover and chill in the refrigerator 30 minutes before sprinkling with crushed red pepper and serving.



# Tasty Toothpick Appetizers

## Ingredients

toothpicks  
1/2 pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces  
1 (10 ounce) jar red or green maraschino cherries, drained  
1 (5 ounce) jar small green olives  
1 (8 ounce) package processed cheese food, cubed

## Directions

Onto each toothpick, place one piece of sausage, one cherry, one olive and one cube of cheese. Arrange them neatly on a plate. Eat the entire contents of the toothpick at once, but don't eat the toothpick!

# Dill Pickle Appetizers

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 tablespoons mayonnaise  
1 tablespoon onion juice  
1 tablespoon grated onion  
1 (1 pound) loaf white bread, crusts trimmed  
1 (22 ounce) jar baby dill pickles

## Directions

In a medium bowl, mix cream cheese, mayonnaise, onion juice and grated onion.

Spread the mixture thinly on the white bread slices. Roll 1 baby dill pickle in each slice of bread. Place in a medium glass baking dish with the seam side down. Cover and chill in the refrigerator 8 hours, or overnight.

To serve, slice each bread roll into 1 inch slices.

# Appetizer Sausage Balls in Blankets

## Ingredients

1 1/2 cups all-purpose flour  
2 teaspoons curry powder  
1 teaspoon paprika  
1/4 teaspoon salt  
8 ounces shredded Cheddar cheese  
1 pound pork sausage  
1/2 cup butter

## Directions

Mix in a large bowl the flour, curry, paprika, salt and cheese. With pastry blender or 2 knives used scissors fashion, cut in butter until mixture resembles coarse crumbs. With hands shape into a ball. Cover and refrigerate.

Meanwhile, shape heaping teaspoon of sausage meat into small balls. In a large skillet, over medium heat, fry until well browned. Drain thoroughly on paper towels.

Divide dough into as many pieces as sausage balls. Then shape dough evenly around balls. Wrap and freeze.

At Serving Time: Preheat oven to 400 degrees F. Place frozen sausage balls on a cookie sheet and bake 12-15 minutes until golden. Serve with toothpicks as appetizers.

# Shrimp Scampi Cheesecake Appetizer

## Ingredients

1 tablespoon olive oil  
1 onion  
6 teaspoons minced garlic  
1 pound fresh shrimp, peeled and deveined  
12 shells puff pastry, baked  
4 tablespoons butter or margarine  
3 (8 ounce) packages cream cheese, softened  
4 eggs  
1/2 cup heavy cream  
16 ounces smoked Gouda, grated  
2 teaspoons salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-low heat, warm oil and saute onions and garlic until onions are translucent; set aside to cool. When cool, pour off liquid reserving garlic.

Cut shrimp into 1/2 inch pieces, reserving 12 uncut for garnish. In a large skillet over medium-low heat, melt butter and add reserved garlic and all shrimp; cook shrimp for 2 to 4 minutes or until done.

Remove center circle and a small portion of inside of cooled puff pastry shells.

In a medium bowl, beat cream cheese until creamy; add one egg at a time and beat until well mixed. Add cream, Gouda, onions, shrimp and salt.

Spoon filling into puff pastry shells.

Bake in preheated oven for 20 to 25 minutes or until filling is browned on top. Garnish with whole shrimp and chopped chives; serve.

# Eggplant Appetizer

## Ingredients

5 eggplants, peeled and cubed  
5 green bell peppers, seeded and chopped  
5 tomatoes, chopped  
5 onions, chopped  
1 1/2 tablespoons white sugar  
1 tablespoon salt  
1/2 cup vegetable oil  
1/2 cup red wine vinegar  
1/2 cup water

## Directions

Place the eggplant, bell pepper, tomato, and onion into a large pot. In a small bowl, stir together the sugar, salt, oil, vinegar, and water. Pour over the vegetables. Bring to a boil and cook over medium heat for 30 minutes. Serve warm.

# Asparagus Appetizers

## Ingredients

20 thin slices sandwich bread,  
crusts removed  
3/4 pound butter  
4 ounces blue cheese, at room  
temperature  
1 (8 ounce) package cream  
cheese, at room temperature  
1 egg, beaten  
20 fresh asparagus spears

## Directions

Trim crusts from bread, and flatten slightly with a rolling pin.

In a bowl, stir blue and cream cheeses together with the egg until well blended and creamy. Spread a thin layer of cheese mixture over each slice of bread. Roll one asparagus spear inside each, and fasten with a toothpick.

Melt butter in a small saucepan. Roll each asparagus wrap in butter to coat. Place on a baking sheet small enough to fit into the freezer, and freeze for one hour, or until butter hardens and wraps are somewhat firm. Remove pan from freezer, discard toothpicks, and cut each wrap in half crosswise. Store in a resealable plastic bag in the freezer until ready to use.

To serve, preheat oven to 400 degrees F (205 degrees C).

Arrange frozen asparagus wraps on an ungreased baking sheet. Bake in the preheated oven for 25 minutes, or until lightly browned. Check occasionally, and turn if necessary, for even browning and to prevent burning. Enjoy!

# Keilbasa Appetizer

## Ingredients

1 pound kielbasa, cut into 1/4-inch slices  
1 onion, chopped  
1/2 cup mustard  
1 (10 ounce) jar prepared jalapeno pepper jelly

## Directions

Combine the kielbasa, onion, mustard, and jalapeno jelly in a slow cooker; stir.

Set slow cooker to high. Cook until completely heated, about 30 minutes.

# Southwest Appetizer Cheesecake

## Ingredients

2 cups crushed tortilla chips  
2 tablespoons butter, melted  
3 (8 ounce) packages cream cheese, softened  
1 1/4 cups shredded Colby cheese  
8 ounces cottage cheese  
4 eggs  
4 ounces chopped green chile peppers  
8 ounces jalapeno cheese dip  
8 ounces sour cream  
1 tomato, chopped  
4 ounces sour cream  
2 (2 ounce) cans sliced black olives  
2 bunches green onions, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine crushed tortilla chips and melted butter in a small mixing bowl. Press mixture into a 9-inch springform pan to form the crust.

In a large mixing bowl, combine cream cheese, Colby-Jack cheese, cottage cheese, eggs and green chile peppers. Spread this mixture evenly into the crust.

Bake for 1 hour. When finished baking, remove cake from oven and let cool 5 minutes.

Combine the jalapeno dip and 8 ounces sour cream in a small mixing bowl. Spread this mixture over the cheesecake to cover any cracks. Return to cake the oven and bake 10 minutes.

Remove the cake from the oven and let it cool for at least 4 hours. When cooled, dollop remaining sour cream on top of the cake (in the center). Arrange the tomatoes, black olives, and green onions around the sour cream in concentric circles.



# Cucumber and Olive Appetizers

## Ingredients

1 large cucumber  
1 (3 ounce) package cream cheese, softened  
1/4 cup blue cheese salad dressing  
1 (1 pound) loaf cocktail rye bread  
15 pimento-stuffed green olives, chopped

## Directions

Using the tines of a fork, score the unpeeled cucumber lengthwise on all sides. Slice the cucumber into 1/4-inch thick rounds.

In a small bowl, combine the cream cheese and blue cheese dressing. Spread the cheese mixture on the rye bread slices. Top with a slice of cucumber and a slice of olive.

# Olive Cheese Appetizers

## Ingredients

2 cups shredded Cheddar cheese  
1/2 cup butter, softened  
1 cup sifted all-purpose flour  
1 teaspoon paprika  
1 (6 ounce) can black olives,  
drained

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet.

Mix the cheese, butter, flour, and paprika together using an electric mixer or food processor. Take tablespoon-size pieces of the dough and one olive per tablespoon of dough. Roll the dough around the olive, so that the olive is completely enclosed in the center of the dough. Arrange the olive and cheese balls on the prepared baking sheet.

Bake for 15 minutes.

# Spinach Cheese Appetizers

## Ingredients

1/2 cup butter, melted  
1 cup all-purpose flour  
1 teaspoon salt  
1 teaspoon baking powder  
3 eggs  
1 cup milk  
2 (10 ounce) packages frozen  
chopped spinach, thawed and  
squeezed dry  
4 cups shredded Monterey Jack  
cheese

## Directions

Pour butter into a 13-in. x 9-in. x 2-in. baking dish; tilt to coat. In a bowl, combine the flour, salt and baking powder. Whisk eggs and milk; stir into dry ingredients just until blended. Fold in spinach and cheese. Pour into prepared dish.

Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Cool for 5 minutes; cut into small squares. Serve immediately or transfer to a freezer container. May be frozen for up to 3 months.

# Italian Appetizer - Bagna Cauda

## Ingredients

1 1/2 cups extra virgin olive oil  
4 tablespoons butter  
4 cloves garlic, minced  
2 tablespoons heavy cream  
freshly ground black pepper to taste

## Directions

In a saucepan over medium heat, combine the olive oil and butter. Season with black pepper. Heat until butter melts, then add garlic. Cook until garlic has softened but not browned. Remove from heat, and stir in cream. Serve warm.

# Sausage Applesauce Appetizer

## Ingredients

2 pounds Italian sausage  
3/4 cup packed brown sugar  
1 cup chunky applesauce  
1 onion, chopped

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet, fry sausage until it is browned. Drain well. Cut the sausage into bite-size pieces.

In a small casserole dish, combine sausage, brown sugar, applesauce, and onion.

Bake at 325 degrees F (165 degrees C) for 45 minutes. Serve with toothpicks for easy nibbling.

# Blue Cheese Appetizer Pizza

## Ingredients

1 (1 pound) loaf frozen bread dough, thawed  
3 tablespoons olive oil  
2 teaspoons dried basil  
2 teaspoons dried oregano  
1 teaspoon garlic powder  
1 small red onion, thinly sliced, pulled into rings  
2 plum tomatoes, chopped  
1 cup shredded part-skim mozzarella cheese, divided  
3 ounces crumbled blue cheese  
2 tablespoons grated Parmesan cheese

## Directions

Divide bread dough in half. Press each portion onto the bottom of a 12-in. pizza pan coated with nonstick cooking spray; build up edges slightly. Prick dough several times with a fork. Cover and let rise in a warm place for 30 minutes.

Brush dough with oil. Combine the basil, oregano and garlic powder; sprinkle over dough. Bake at 425 degrees F for 10 minutes. Arrange onion and tomatoes over crust; sprinkle with cheeses. Bake 8-10 minutes longer or until golden brown.

# Crab Appetizer Napoleons

## Ingredients

1 sheet Pepperidge Farm® Puff Pastry  
1 (8 ounce) package cream cheese, softened\*  
1 tablespoon milk  
1 tablespoon prepared horseradish  
1/4 teaspoon ground black pepper  
1 (6 ounce) can refrigerated pasteurized crabmeat, drained  
4 green onions, sliced  
1/2 cup sliced almonds  
Paprika

## Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F.

Unfold pastry sheet on lightly floured surface. Cut into 12 rounds, using 2-inch cookie cutter. Place 2 inches apart on baking sheet. Bake 15 minutes or until golden. Remove from baking sheet and cool on wire rack.

Stir cream cheese until smooth. Stir in milk, horseradish, pepper and crabmeat.

Split pastries into 2 layers, making 24 layers in all. Spread crabmeat mixture on 12 bottom layers. Top with onions, almonds and top layers. Sprinkle with paprika. Makes 12 Napoleons.

# Zucchini Cheese Garlic Appetizer

## Ingredients

4 cups grated zucchini  
1 3/4 cups biscuit baking mix  
3/4 cup grated Parmesan cheese  
1 cup shredded sharp Cheddar cheese  
4 eggs, beaten  
1/2 cup vegetable oil  
1 large finely chopped onion  
4 cloves chopped garlic  
3 tablespoons dried parsley  
1/2 teaspoon salt  
3/4 teaspoon dried oregano

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, combine the zucchini, biscuit baking mix, Parmesan, Cheddar, eggs, vegetable oil, onion, garlic, parsley, salt and oregano. Spread the mixture into a greased 9x13 inch baking pan and bake 25 to 30 minutes, until golden brown.

Allow the mixture to cool. Cut into small squares and serve warm or cold.



# Sausage Mushroom Appetizers

## Ingredients

48 large fresh mushrooms  
2 eggs, lightly beaten  
1 pound bulk pork sausage,  
cooked and crumbled  
1 cup shredded Swiss cheese  
1/4 cup mayonnaise\*  
3 tablespoons butter or margarine,  
melted  
2 tablespoons finely chopped  
onion  
2 teaspoons spicy brown mustard  
or horseradish mustard  
1 teaspoon garlic salt  
1 teaspoon Cajun seasoning  
1 teaspoon Worcestershire sauce

## Directions

Remove mushroom stems (discard or save for another use); set caps aside. In a large bowl, combine the remaining ingredients. Stuff into the mushroom caps. Place in two greased 13-in. x 9-in. x 2-in. baking dishes. Bake, uncovered, at 350 degrees F for 16-20 minutes or until heated through.

# Janet's Appetizer

## Ingredients

1 cup mayonnaise  
1 cup minced red onion  
1 cup shredded white Cheddar cheese  
1 cup crabmeat (optional)  
1 teaspoon Dijon-style prepared mustard  
1/2 teaspoon garlic powder  
1/2 (1 pound) loaf sliced pumpernickel party bread  
lemon pepper to taste

## Directions

Preheat your oven's broiler.

In a medium bowl, stir together mayonnaise, onion, cheddar, crabmeat, mustard, and garlic powder.

Arrange bread slices on a cookie sheet. Place 1 tablespoon of the mixture on each slice. Sprinkle the bread slice liberally with lemon pepper spice (this is the key ingredient, so don't be shy with the spice!).

Broil for less than two minutes.

# Zucchini-Cheese Appetizer Squares

## Ingredients

8 tablespoons grated Parmesan cheese  
1/2 cup vegetable oil  
1/2 cup sesame seeds  
1 onion, chopped  
1 clove garlic, minced  
2 1/2 cups grated zucchini  
6 eggs, beaten  
1/3 cup dried bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/4 teaspoon ground black pepper  
3 cups shredded Cheddar cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan and sprinkle with 3 tablespoons of Parmesan cheese.

Place 1/2 tablespoon vegetable oil in a medium size frying pan, heat on medium-high. Add sesame seeds and stir constantly until seeds are lightly browned.

In a large mixing bowl, combine vegetable oil, onion, garlic, zucchini, eggs, bread crumbs, salt, basil, oregano, pepper and Cheddar cheese; stir until well combined. Press mixture into prepared baking pan. Sprinkle Parmesan cheese and sesame seeds over the zucchini mixture.

Bake 30 minutes or until set when lightly touched in the center. Let cool at least 15 minutes before cutting into 1 inch squares.

# Chesapeake Crab Ball Appetizer

## Ingredients

1 pound crabmeat  
1 (8 ounce) package cream  
cheese, softened  
1/2 cup butter, softened  
1 bunch minced green onions  
1/2 teaspoon Old Bay Seasoning  
TM  
1/2 teaspoon prepared  
horseradish  
1 sprig chopped fresh parsley, for  
garnish  
Old Bay Seasoning TM to taste

## Directions

Remove excess shell from the crabmeat.

In a mixing bowl, combine cream cheese, butter, green onions, Old Bay Seasoning TM and horseradish. While mixing, gradually add the crabmeat. Divide the mixture into two balls. Refrigerate the balls for at least one hour.

On a piece of waxed paper, mix the parsley and Old Bay Seasoning TM. Remove the crab balls from the refrigerator and roll them on the wax paper until they are completely coated.

# Best Ever Party Appetizer

## Ingredients

12 ounces goat cheese  
3 tablespoons olive oil  
1 cup oil-packed sun-dried tomatoes, drained and diced  
1 cup black olives, chopped  
4 tablespoons chopped fresh basil  
2 tablespoons chopped fresh rosemary  
3 cloves garlic, halved

## Directions

Slice goat cheese into one inch pieces and place in a single layer on a large platter. Sprinkle olive oil, sun-dried tomatoes, black olives, basil and rosemary over the cheese.

Using toothpicks, insert the garlic cloves into the cheese throughout the mixture.

Allow the mixture to marinate 6 hours, or overnight, in the refrigerator. Remove the toothpicks, and serve with sliced French bread.

# Salmon Appetizers

## Ingredients

1 (15 ounce) can salmon  
1 (8 ounce) package cream cheese, softened  
4 tablespoons mild or medium salsa  
2 tablespoons chopped fresh parsley  
1 teaspoon dried cilantro  
1/4 teaspoon ground cumin  
8 (8 inch) flour tortillas

## Directions

Drain salmon; remove any bones. In a small bowl, combine salmon, cream cheese, salsa, parsley and cilantro. Add cumin if desired. Spread about 2 tablespoons of the salmon mixture over each tortilla.

Roll each tortilla up tightly and wrap individual with plastic wrap. Refrigerate for 2 to 3 hours. Slice each tortilla into bite-size pieces.

# Cheese Puff Appetizers

## Ingredients

2 cups shredded Cheddar cheese  
1/2 cup butter  
1 cup all-purpose flour  
1 dash Worcestershire sauce  
1 (5 ounce) jar pitted green olives

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

In a small bowl, mix together cheese, butter, flour, and Worcestershire sauce. Knead the dough. Pinch the dough into small balls, flatten them in the palm of your hand, then roll each circle of dough around one stuffed olive. Arrange the wrapped olives on the prepared cookie sheet.

Bake for 15 minutes until lightly brown.

# Easy Ham and Cheese Appetizer Sandwiches

## Ingredients

1 cup butter, softened  
3 tablespoons poppy seeds  
1 onion, grated  
1 tablespoon Worcestershire sauce  
2 tablespoons prepared Dijon-style mustard  
2 (12 ounce) packages white party rolls  
1/2 pound chopped cooked ham  
5 ounces shredded Swiss cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce and prepared Dijon-style mustard.

Slice rolls in half horizontally and set aside tops. Spread bottoms with the butter mixture. Top with ham and Swiss cheese. Replace tops.

Arrange rolls in a single layer in a medium baking dish. Bake in the preheated oven 10 to 12 minutes, until rolls are lightly browned and cheese is melted.



# Appetizer Crab Pizza

## Ingredients

3 cups all-purpose flour  
1 (.25 ounce) package active dry yeast  
1 teaspoon sugar  
1/2 teaspoon salt  
1 cup water  
2 tablespoons olive oil or vegetable oil  
TOPPING:  
2 (8 ounce) packages cream cheese, softened  
2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed  
1/4 cup milk  
1 cup crumbled feta cheese  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1/2 teaspoon garlic powder  
1 cup shredded Swiss cheese, divided

## Directions

In a large mixing bowl, combine 1-1/2 cups flour, yeast, sugar and salt. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. On a floured surface, roll each piece into a 13-in. circle; transfer to two 12-in. pizza pans. Build up edge slightly. Prick dough thoroughly with a fork. Bake crusts at 450 degrees F for 10-12 minutes or until lightly browned. Combine the cream cheese, crab, milk, feta cheese, basil, oregano, and garlic powder; spread mixture over each crust. Sprinkle each with 1/2 cup Swiss cheese. Bake 10-12 minutes longer or until crust is golden and cheese is melted. Cut into wedges.

# Jet Swirl Pizza Appetizers

## Ingredients

1 (10 ounce) can refrigerated pizza crust dough  
1/4 pound Genoa salami, thinly sliced  
1/4 pound pepperoni sausage, sliced  
1/4 pound provolone cheese, sliced  
1/2 cup shredded mozzarella cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.

Roll pizza crust dough into an approximately 10x14 inch rectangle on the baking sheet. Layer with Genoa salami, pepperoni and provolone cheese. Sprinkle with mozzarella cheese to within 1/2 inch from edges of the dough. Roll jelly roll style. Seal the edge with a fork.

Bake in the preheated oven 25 minutes, or until golden brown. Slice into 1 inch pieces to serve.

# Appetizer Meatballs

## Ingredients

2 cups ketchup  
1/2 cup water  
1/2 cup white vinegar  
1/2 cup honey  
2 tablespoons Worcestershire sauce  
1 tablespoon dried minced onion  
1/4 teaspoon pepper  
1 dash garlic powder  
dash cayenne pepper  
2 1/2 pounds frozen fully cooked meatballs

## Directions

In a Dutch oven, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered for 15 minutes. Meanwhile, thaw meatballs in microwave according to package directions. Stir into sauce; heat through.

# King Crab Appetizers

## Ingredients

2 (12 ounce) packages refrigerated biscuit dough  
1 (8 ounce) package cream cheese, softened  
1 (6 ounce) can crab meat, drained  
2 tablespoons mayonnaise  
2 tablespoons grated Parmesan cheese  
1/2 cup shredded Cheddar cheese  
2 tablespoons thinly sliced green onion  
1 teaspoon Worcestershire sauce  
1 pinch paprika

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 12 tartlet pans.

Divide rolls in half and press into the prepared tartlet pans. Set aside.

In a large bowl, combine cream cheese, crab, mayonnaise, Parmesan cheese, Cheddar cheese, green onions and Worcestershire sauce. Spoon 1 teaspoon of mixture into tarts and garnish with paprika.

Bake at 375 degrees F (190 degrees C) for 15 to 20 minutes, or until light brown. These freeze wonderfully. Just reheat before serving.

# Pesto Pita Appetizers

## Ingredients

1 whole pita breads  
3 tablespoons prepared pesto  
3 tablespoons grated Parmesan  
cheese

## Directions

Split pita bread into two rounds. Spread with pesto and sprinkle with cheese. Cut each into six wedges. Place on an ungreased baking sheet. Bake at 350 degrees F for 10-12 minutes or until crisp. Serve warm.

# Bagna Calda (Italian Garlic-Anchovy-Sardine)

## Ingredients

1 1/2 cups vegetable oil  
3/4 cup minced garlic  
4 (2 ounce) cans anchovy fillets  
packed in olive oil, drained  
3 (4 ounce) cans sardines packed  
in olive oil, drained  
1 cup butter

## Directions

Place the canola oil in a skillet and heat over medium heat. Stir in the garlic, and cook until golden brown, about 5 minutes. Add the butter, anchovies, and sardines. Cook and stir until well blended, 10 to 15 minutes. Serve warm.

# Asian Sugar Snap Pea Appetizer

## Ingredients

1 pound sugar snap peas,  
trimmed  
3 tablespoons garlic flavored olive  
oil  
1/4 cup low sodium soy sauce  
1/4 teaspoon sesame oil  
2 drops chili oil  
1/4 teaspoon packed brown sugar  
2 tablespoons toasted sesame  
seeds

## Directions

Preheat the oven broiler, and move oven rack into the top position.

Place the snap peas onto a baking pan, drizzle with olive oil and toss to coat. Spread the snap peas out into a single layer.

Broil the snap peas in the preheated oven until tender, about 5 minutes.

Meanwhile, mix together the soy sauce, sesame oil, chili oil, brown sugar, and sesame seeds in a large bowl. When the snap peas come out of the oven, toss them immediately with the sauce.

# Chestnut Appetizers

## Ingredients

1 (10 ounce) can whole chestnuts,  
drained  
2 cups soy sauce  
1 cup brown sugar  
1 pound bacon

## Directions

In a small mixing bowl, combine chestnuts and soy sauce. Refrigerate for 30 minutes.

Preheat oven to 450 degrees F (275 degrees C). Line a baking sheet with aluminum foil, and spray with a non-stick cooking spray.

Cut bacon into thirds. Place brown sugar in a small mixing bowl. Drain chestnuts then roll them in brown sugar. Wrap each nut in a bacon strip and secure it with a toothpick. Arrange chestnut/bacon wraps on the prepared baking sheet.

Bake until the bacon is crisp. Serve.



# Scallop-Avocado Appetizer

## Ingredients

1 pound dry-pack scallops (16-20 count)  
1 cup chopped tomato  
1 cup sliced green onions  
1 avocado, cubed  
1 cup chopped cilantro  
6 tablespoons fresh lime juice  
1 tablespoon olive oil  
1/2 teaspoon hot pepper flakes, or to taste  
1/4 teaspoon salt, or to taste

## Directions

In a small pan, bring 4 cups of water to a boil. Add scallops, reduce heat and simmer 1 1/2 minutes -- do not overcook. Drain and refrigerate for 2 hours. Cut into small (1-inch) pieces. Combine all ingredients. Serve in cocktail glasses.

# Cheese Olive Appetizers

## Ingredients

1 (16 ounce) package hot roll mix  
3/4 cup warm water (110 degrees  
F to 115 degrees F)

1 egg  
1/4 cup butter or margarine,  
melted

1 cup shredded Cheddar cheese  
1 tablespoon poppy seeds

### TOPPING:

2 cups shredded Cheddar cheese  
1 cup sliced stuffed olives  
1/3 cup butter or margarine,  
melted

1 egg, beaten  
1 tablespoon dried minced onion  
1 teaspoon Worcestershire sauce

## Directions

In a large bowl, dissolve yeast from hot roll mix in warm water. Add egg, butter, cheese and poppy seeds. Add flour from mix; blend well. Press into a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise in a warm place until doubled, about 45 minutes. Combine topping ingredients; spread over dough. Bake at 400 degrees F for 20-25 minutes or until golden brown. Cut into squares; serve warm.

# Portobello Mushroom Appetizer

## Ingredients

2 cloves garlic, minced  
1/4 cup olive oil  
6 portobello mushrooms  
1 1/2 cups diced tomato  
4 ounces blue cheese, crumbled

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl stir together the minced garlic and olive oil. Clean portobello mushrooms by brushing them with a paper towel. Remove the stem and discard. Brush the mushroom caps with the garlic and olive oil mixture. Place them on a baking sheet with gills facing upward. Sprinkle 1/4 cup of diced tomatoes on each mushroom cap.

Bake for 13 minutes in the preheated oven. Remove from the oven and spread blue cheese on top of the tomatoes. Return the mushrooms to the oven and bake until the cheese is melted and bubbly. Allow the mushrooms to cool for a few minutes before serving.

# Holiday Appetizer Puffs

## Ingredients

1 cup water  
1/2 cup butter  
1/2 teaspoon salt  
1 cup all-purpose flour  
4 eggs  
FILLING:  
1 (8 ounce) package cream cheese, softened  
1/4 cup mayonnaise  
1 (6 ounce) can crabmeat, drained and cartilage removed  
1/2 cup shredded Swiss cheese  
1 tablespoon snipped chives  
1 teaspoon garlic salt  
1 teaspoon Worcestershire sauce  
1/4 teaspoon pepper

## Directions

In a small saucepan, bring water, butter and salt to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 400 degrees F for 25-30 minutes or until golden brown. Remove to wire racks. Immediately cut a slit in puffs to allow steam to escape. When cool, split puffs open; remove tops and set aside. Discard soft dough from inside.

In a small mixing bowl, beat cream cheese and mayonnaise until smooth. Stir in remaining filling ingredients. Just before serving, spoon filling into puffs; replace tops.

# Spicy Seafood Shell Appetizers

## Ingredients

1 1/2 cups mayonnaise  
2/3 cup grated Parmesan cheese  
2/3 cup shredded Swiss cheese  
1/3 cup chopped onion  
2 teaspoons Worcestershire sauce  
10 drops hot pepper sauce  
1 (4 ounce) can small shrimp,  
drained  
1 (6 ounce) can crabmeat, drained  
and flaked  
2 (2.1 ounce) packages mini phyllo  
tart shells  
paprika

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking sheet.

In a medium bowl, mix together mayonnaise, Parmesan cheese, Swiss cheese, onion, Worcestershire sauce and hot pepper sauce. Gently stir in shrimp and crabmeat.

Form phyllo dough into shells. Fill shells with the mixture.

Arrange stuffed shells on baking sheet. Bake in the preheated oven 7 to 10 minutes, or until lightly browned. Sprinkle with paprika before serving.

# Appetizer Chicken Kabobs

## Ingredients

3/4 cup soy sauce  
1/4 cup sugar  
1 tablespoon vegetable oil  
1/4 teaspoon garlic powder  
1/2 teaspoon ground ginger  
2 skinless, boneless chicken breast halves - cut into 1 inch pieces  
6 green onions, cut into 1-inch pieces  
8 ounces fresh mushrooms, stems removed

## Directions

In a mixing bowl, combine first five ingredients. Stir in chicken and onion; allow to marinate for 30 minutes. Soak wooden skewers in water. On each skewer, thread a piece of chicken, onion, mushroom and another chicken piece. Place on a broiler rack. Broil 5 in. from the heat, turning and basting with marinade after 3 minutes. Continue broiling for another 3 minutes or until chicken is done. Serve immediately.

# Elegant Fig Appetizers with Goat Cheese and

## Ingredients

12 fresh figs, halved  
4 ounces herbed goat cheese  
(chevre)  
24 almonds  
1 tablespoon honey  
2 teaspoons balsamic vinegar

## Directions

Preheat the oven broiler for high heat.

Place the fig halves, cut side up, on a baking sheet. Top each half with about 1/2 teaspoon goat cheese. Place one almond on each, press to push the cheese slightly into each fig.

Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.

# Baked Brie and Mushroom Sourdough Appetizer

## Ingredients

2 tablespoons butter  
1 teaspoon minced garlic  
12 ounces sliced fresh mushrooms  
1 (8 ounce) wedge Brie cheese, rind removed, cubed  
1 (1 pound) loaf round sourdough bread  
2 1/2 tablespoons grated Parmesan cheese

## Directions

Preheat the broiler.

In a saucepan over low heat, melt the butter. Saute the garlic and mushrooms until tender. Mix in the Brie. Cook and stir until melted and well blended.

Remove the top of the sourdough bread, and hollow out the center. Spoon the Brie mixture into the bread. Sprinkle with Parmesan cheese.

Place the filled bread on a baking sheet, and broil 10 minutes in the preheated oven, or until the top is lightly browned. Cool slightly, and slice into wedges to serve.



# Great Easter Appetizer

## Ingredients

4 eggs  
2 tablespoons cream cheese  
2 tablespoons chopped onion  
2 tablespoons diced cooked ham  
1/4 cup seasoned bread crumbs

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel. Cut eggs in half lengthwise and remove yolks.

In a small bowl, combine cream cheese, onion and ham until well mixed. Spoon mixture into eggs, covering tops. Place eggs in small baking dish. Spray with cooking spray and top with bread crumbs.

Bake in preheated oven 4 to 5 minutes, until golden and hot. Serve warm.

# Jalapeno Appetizer Pancakes

## Ingredients

2 cups pancake mix  
1 1/2 cups water  
2 cups shredded mozzarella  
cheese  
1 (4 ounce) can diced jalapeno  
peppers  
Ranch salad dressing

## Directions

In a bowl, combine pancake mix and water; mix well. Stir in cheese and peppers. Pour the batter by heaping tablespoonfuls onto a greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve warm with dressing or salsa.

# Appetizer Meatballs

## Ingredients

1 (8 ounce) can crushed pineapple  
1 egg  
1/4 cup dry bread crumbs  
1/8 teaspoon pepper  
1/2 pound bulk pork sausage  
1/2 pound ground beef  
GLAZE:  
1/4 cup packed brown sugar  
1/4 cup ketchup  
1/4 cup vinegar  
1/4 cup water  
2 tablespoons Dijon-mayonnaise  
blend

## Directions

Drain pineapple, reserving juice. Place pineapple and 2 tablespoons juice in a bowl (set the remaining juice aside for glaze). Add the egg, bread crumbs and pepper to pineapple; mix well. Add sausage and beef; mix well. Shape into 1-in. balls; place in a greased 15-in. x 10-in. x 1-in. baking pan.

Bake, uncovered, at 450 degrees for 12-15 minutes or until no longer pink; drain.

In a large skillet, combine glaze ingredients and reserved pineapple juice. Add meatballs. Bring to a boil over medium heat. Reduce heat; simmer and stir for 5-10 minutes or until heated through.

# Parmesan and Parsley Sausage Ball Appetizer

## Ingredients

3 cups biscuit baking mix  
1 pound bulk pork sausage  
4 cups shredded Cheddar cheese  
1/2 cup grated Parmesan cheese  
1/2 cup milk  
1 1/2 teaspoons dried parsley

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a broiler pan or other pan with rack.

Mix together the baking mix, sausage, Cheddar cheese, Parmesan cheese, milk, and parsley. Shape the mix into 1-inch balls and place on the prepared pan.

Bake the sausage balls in the preheated oven until brown, about 25 minutes.

# Apple Sausage Appetizers

## Ingredients

2 (20 ounce) jars unsweetened chunky applesauce  
1/2 cup packed brown sugar  
2 pounds fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces  
1 medium onion, chopped

## Directions

In a bowl, combine applesauce and brown sugar. Stir in sausage and onion. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40-50 minutes or until bubbly.

# Feta and Beet Stacked Appetizer

## Ingredients

2 large fresh beets  
1/2 cup tarragon vinegar  
1/4 cup lemon juice (optional)  
1/2 cup feta cheese  
1/2 cup chopped walnuts

## Directions

Bring a pot of water to a boil, and cook the beets 25 minutes, or until tender. Cool, peel, and slice 1/3 inch thick. Place slices in a bowl with the tarragon vinegar, and marinate 15 minutes.

Place a few beet slices on a microwave-safe dish, reserving vinegar. Sprinkle beets with some of the reserved vinegar, lemon juice, feta cheese, and walnuts. Top with more beet slices, and sprinkle again with vinegar, lemon juice, feta, and walnuts. Repeat, building the stacks as high as you like.

Place stacks in the microwave, and cook 40 to 60 seconds on Medium. Cool slightly before serving.

# Cheese Stuffed Mushroom Appetizer

## Ingredients

6 tablespoons butter  
2 pounds medium fresh mushrooms, stems removed  
1 (8 ounce) package Neufchatel cheese  
1 (4 ounce) package goat cheese crumbles  
2 tablespoons finely chopped onion  
1/2 cup mushroom stems, chopped  
1/4 cup butter  
1 tablespoon finely chopped garlic

## Directions

Heat two large skillets over medium-high heat, melt 3 tablespoons of butter in each of the skillets and divide the mushroom caps between the two. Cook and stir the mushroom caps until the edges are slightly soft, about 5 minutes. Place the mushrooms in a colander to drain and cool.

Stir together the cream cheese and goat cheese until well blended. Mix in the onions and mushroom stems. Use all of the filling to generously fill each mushroom cap and place, filling side up, in a baking pan.

Preheat the oven broiler for high heat.

Melt the remaining 1/4 cup of butter with the garlic in a small saucepan over medium heat, cook the garlic for 1 minute once the butter has completely melted. Drizzle the garlic butter over the filled mushroom caps.

Place the pan of mushrooms in the preheated oven to broil until golden brown, about 5 minutes.

# Cajun Appetizer Meatballs

## Ingredients

- 1 pound lean ground beef
- 1 1/2 teaspoons hot pepper sauce
- 2 tablespoons Cajun seasoning
- 1 tablespoon Worcestershire sauce
- 1 tablespoon dried parsley
- 1/4 cup finely chopped onion
- 1/4 cup fresh bread crumbs
- 1/4 cup milk
- 1 egg
- 1/2 cup barbeque sauce
- 1/2 cup peach preserves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking sheet.

In a large bowl, mix thoroughly the ground beef, hot pepper sauce, Cajun seasoning, Worcestershire sauce, parsley, onion, bread crumbs, milk, and egg.

Form the mixture into golf ball sized meatballs and place on the prepared baking sheet. Bake in preheated oven for 30 to 40 minutes, or until there is no pink left in the middle.

In a small bowl, combine the barbeque sauce and peach preserves.

When meatballs are done, place in a serving dish and cover with the barbeque sauce mixture. Toss to coat.



# Meatball Appetizers

## Ingredients

1/4 cup milk  
2 tablespoons dried bread crumbs  
1 tablespoon minced onion  
1/2 pound lean ground beef  
2 tablespoons water  
2 tablespoons soy sauce  
1 tablespoon vegetable oil  
2 teaspoons white sugar  
1/2 clove crushed garlic  
1/4 teaspoon ground ginger

## Directions

Combine the milk, dry bread crumbs, and chopped onion. Add meat. Mix well.

Shape into 3 dozen small balls. Place in a shallow baking pan.

Blend water, soy sauce, vegetable oil, sugar, garlic, and ginger. Pour over meatballs. Let stand 1 hour. Stir once or twice.

Bake meatballs in sauce, uncovered, at 350 degrees F (175 degrees C) for 20-25 minutes. Serve hot in chafing dish.

# Eggplant Rollati Appetizer

## Ingredients

1/2 cup chopped fresh basil  
1/4 cup toasted pine nuts  
2 pints ricotta cheese  
salt and pepper to taste  
2 medium eggplants, sliced  
lengthwise into 1/2-inch  
1 tablespoon olive oil  
2 cups spaghetti sauce  
1/4 cup grated Parmesan cheese

## Directions

Combine basil, pine nuts, ricotta cheese, and salt and pepper to taste in medium size bowl. Place bowl in refrigerator.

Coat eggplant slices lightly with olive oil. Place in large saucepan over medium heat, apply pressure to release moisture from eggplant. Remove eggplant sliced when tender. Allow slices to cool to room temperature.

Spread a dollop of ricotta mixture over eggplant; roll up the slice of eggplant. Spoon marinara sauce over each rollati and sprinkle with Parmesan cheese.

# Chicken Meatball Appetizers

## Ingredients

2 1/2 cups minced cooked chicken breast  
3 tablespoons finely chopped onion  
3 tablespoons finely chopped celery  
2 tablespoons finely chopped carrot  
2 tablespoons dry bread crumbs  
1 egg white  
1/2 teaspoon poultry seasoning  
1 pinch pepper

## Directions

In a bowl, combine all ingredients; mix well. Shape into 3/4-in. balls; place on a baking sheet that has been coated with nonstick cooking spray. Bake at 400 degrees F for 8-10 minutes or until lightly browned.

# Onion Rye Appetizers

## Ingredients

1 (2.8 ounce) can French-fried onions, crushed  
3/4 cup crumbled cooked bacon  
1/2 cup mayonnaise or salad dressing  
3 cups shredded Swiss cheese  
1 (14 ounce) jar pizza sauce  
1 (16 ounce) package snack rye bread

## Directions

In a bowl, combine the onions, bacon, mayonnaise and Swiss cheese. Spread about 1 teaspoon of pizza sauce on each slice of bread. Top with about 1 tablespoon of the cheese mixture. Cover and freeze in a single layer for up to 2 months, or bake on an ungreased baking sheet at 350 degrees F for 12-14 minutes or until heated through and cheese is melted. To use frozen appetizers: Place on an ungreased baking sheet. Bake at 350 degrees F for 14-16 minutes or until heated through and cheese is melted.

# Stuffed Bread Appetizers

## Ingredients

11 ounces cream cheese,  
softened  
1 cup chopped celery  
1 cup shredded Cheddar cheese  
1/2 cup chopped sweet red  
pepper  
1/2 cup chopped water chestnuts  
1 teaspoon garlic salt  
1 loaf French bread, halved  
lengthwise  
Mayonnaise  
dried parsley flakes  
4 dill pickle spears  
4 slices deli ham

## Directions

In a bowl, combine the first six ingredients. Hollow out top and bottom of bread, leaving a 1/2-in. shell (discard removed bread or save for another use). Spread thin layer of mayonnaise over bread; sprinkle with parsley. Fill each half with cheese mixture. Wrap pickle spears in ham; place lengthwise over cheese mixture on bottom half of loaf. Replace top; press together to seal. Wrap in foil; refrigerate overnight. Just before serving, cut into 1-in. slices.

# Spinach Appetizers

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained  
2 cups dry bread stuffing mix  
3 eggs, beaten  
1/4 cup grated Parmesan cheese  
1/2 onion, chopped  
2 tablespoons melted butter  
1/4 cup shredded Cheddar cheese

## Directions

In a large bowl, mix together chopped spinach, dry bread stuffing mix, eggs, Parmesan cheese, onion, butter and Cheddar cheese. Cover and chill in the refrigerator approximately 30 minutes.

Drop the mixture by rounded spoonfuls onto a lightly greased large baking sheet. Place baking sheet in the freezer approximately 1 hour.

When ready to bake, allow the balls to partially thaw, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.

Bake the balls in the preheated oven 20 to 25 minutes, or until lightly browned.

# Caprese Appetizer

## Ingredients

20 grape tomatoes  
10 ounces mozzarella cheese,  
cubed  
2 tablespoons extra virgin olive oil  
2 tablespoons fresh basil leaves,  
chopped  
1 pinch salt  
1 pinch ground black pepper  
20 toothpicks

## Directions

Toss tomatoes, mozzarella cheese, olive oil, basil, salt, and pepper together in a bowl until well coated. Skewer one tomato and one piece of mozzarella cheese on each toothpick.

# Brie Cheese Appetizer

## Ingredients

1 (8 ounce) wheel Brie cheese  
3 tablespoons apricot preserves  
1/2 (17.5 ounce) package frozen  
puff pastry, thawed  
1 egg white

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a cookie sheet.

Slice one wheel of Brie cheese in half so you have 2 circles of cheese. Spread apricot or peach preserves on (the cut side) half of one circle of brie. Make sandwich out of the two halves of Brie, so that the preserves are in the center of both halves. Wrap the entire wheel of Brie with one sheet of puffed pastry and flip the entire concoction onto the prepared cooking sheet so the seam is on bottom. Brush the puffed pastry with the egg white.

Bake for 30 minutes, or until the pastry is golden brown. Serve immediately.



# Scallop Blankets Appetizer

## Ingredients

1/2 pound scallops  
2 tablespoons sherry  
1/2 teaspoon white sugar  
1/2 teaspoon salt  
6 slices bacon, cut in half  
6 water chestnuts, sliced  
1 green onion, cut into 1 inch pieces

## Directions

In a large bowl, stir together sugar and sherry. Add scallops to the bowl, and marinate for 30 minutes.

Remove scallops from marinade, and sprinkle with salt. Center a scallop or scallop piece, a slice of water chestnut, and a slice of scallion on a piece of bacon. Wrap, and secure with a toothpick. Arrange on a broiling pan.

Place pan under broiler for 10 minutes, turning once, until bacon is golden and cooked.

# No Bake Pizza Appetizer

## Ingredients

1 cup prepared spinach dip  
1 (10 ounce) package prepared  
pizza crust  
1 cup chopped broccoli  
1 cup cooked and cubed chicken  
1/3 cup chopped green onions  
1 tomato, seeded and chopped

## Directions

Spread spinach dip evenly over the pizza crust to within 1/2 inch of the edge. Top with broccoli, chicken, green onions and tomato. Cut into wedges to serve.

# Carrie's Bruschetta Appetizer

## Ingredients

2 tablespoons olive oil  
4 tomatoes, seeded and chopped  
3 tablespoons chopped fresh basil leaves  
2 cloves garlic, peeled and chopped  
1/2 (8 ounce) package cream cheese, softened  
1 (4 ounce) package herb and garlic feta, crumbled  
1 (1 pound) loaf sourdough bread, thickly sliced  
1 (8 ounce) package shredded mozzarella cheese

## Directions

Heat the olive oil in a medium saucepan over medium heat. Mix in tomatoes, fresh basil leaves and garlic. Cook and stir until heated and slightly tender, about 5 minutes.

In a small bowl, blend cream cheese with herb and garlic feta.

In a toaster or an oven heated to 350 degrees F (175 degrees C), lightly toast the sourdough bread slices.

Spread toasted bread slices with the cream cheese blend. Top with tomato mixture. Sprinkle with desired amount of mozzarella cheese.

# Best Zucchini Appetizer

## Ingredients

3 cups sliced zucchini  
1 cup all-purpose baking mix  
1/2 cup chopped onion  
1/2 teaspoon salt  
4 eggs, beaten  
1/2 cup shredded Cheddar cheese  
1/2 cup vegetable oil  
1 clove garlic, minced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, mix zucchini, all-purpose baking mix, onion, salt, eggs, Cheddar cheese, vegetable oil and garlic.

Spread zucchini mixture into the prepared baking dish. Bake in the preheated oven 25 minutes, or until bubbly and lightly browned. Cut into bite-sized pieces to serve.

# Scallop Appetizers

## Ingredients

1 pound scallops, rinsed and patted dry  
1 cup French dressing  
1/2 clove garlic, crushed

## Directions

Cut scallops into quarters, unless they are tiny bay scallops which may be left whole. Bring a saucepan of lightly salted water to a boil. Add scallops, and simmer for 4 to 5 minutes.

Drain, and place them into a jar while hot. Pour in the French dressing, and add the garlic. Screw the lid onto the jar, and shake to coat. Refrigerate until chilled to marinate. Drain and serve with toothpicks.

# Appetizer Stuffed Mushrooms

## Ingredients

12 large fresh mushrooms  
2 tablespoons finely chopped green onion  
2 tablespoons finely chopped green pepper  
1 tablespoon butter or margarine  
1 slice bread, toasted and cut into small cubes  
1/4 teaspoon onion salt  
1/4 teaspoon garlic salt  
1/8 teaspoon pepper  
1/8 teaspoon dried thyme  
1 dash paprika  
grated Parmesan cheese

## Directions

Remove stems from mushrooms; set caps aside. Finely chop stems; measure 1/2 cup (discard any remaining stems or save for another use). In a skillet, saute chopped mushrooms, onion and green pepper in butter until vegetables are tender and mushroom liquid has evaporated.

Add toast cubes, onion salt, garlic salt, pepper, thyme and paprika; mix well. Stuff into mushroom caps. Place on greased baking sheets. Bake, uncovered, at 425 degrees F for 10 minutes or until heated through. Sprinkle with Parmesan cheese.

# Cheese and Sausage Appetizers

## Ingredients

1 pound shredded Cheddar cheese, room temperature  
1/2 pound butter or margarine, softened  
2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon black or cayenne pepper  
8 ounces pork sausage, cooked and drained

## Directions

In large mixer bowl, combine cheese, butter, flour, salt and pepper. Beat with electric mixer on medium-low speed. Stir in cooked sausage. Form dough into 1-in. balls; place on ungreased baking sheet. Bake at 400 degrees F for 15-20 minutes or until light golden brown. Serve warm or cold. Store in refrigerator or freezer.

# Jalapeno Pepper Appetizers

## Ingredients

10 jalapeno peppers  
4 ounces cream cheese, softened  
10 bacon strips, halved

## Directions

Cut peppers in half lengthwise; remove seeds, stems and center membrane. Stuff each half with about 2 teaspoons of cream cheese. Wrap with bacon and secure with toothpick.

Place on a broiler rack that has been coated with non-stick cooking spray. Bake at 350 degrees F for 20-25 minutes or until bacon is crisp. Remove toothpicks. Serve immediately.



# Appetizer Cheese Bake

## Ingredients

1 egg, lightly beaten  
1 cup mayonnaise  
1/8 teaspoon ground black pepper  
3 cups finely shredded Cheddar cheese  
1 onion, finely chopped

## Directions

Preheat oven to 325 degrees F (165 degrees C). Spray a 1-quart baking dish with cooking spray.

In a bowl, mix the egg, mayonnaise, and pepper. Stir in the Cheddar cheese and onion, and transfer to the prepared dish.

Bake 25 minutes in the preheated oven, until golden brown.

# Wonder® Bread Mushroom Appetizer Croustades

## Ingredients

12 slices Wonder® Classic White Bread  
3 tablespoons butter  
2 green onions, chopped  
8 ounces button mushrooms, finely diced  
2 tablespoons all-purpose flour  
1 cup light whipping cream  
1 tablespoon chopped flat-leaf parsley  
1/2 teaspoon lemon juice  
1/4 teaspoon cayenne pepper  
2 tablespoons shredded Parmesan cheese

## Directions

Preheat oven to 400 degrees F.

**Wonder Bread Croustades:** Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown. Leave them in the muffin pans; set aside.

Reduce oven temperature to 350 degrees F.

**Mushroom Filling:** Melt butter in medium skillet over medium high heat. Cook green onions and mushrooms about 4 to 5 minutes or until moisture evaporates, stirring occasionally.

Sprinkle with flour and stir well. Add cream and bring to a boil, stirring constantly. Continue cooking until mixture thickens. Remove from heat and stir in parsley, lemon juice and cayenne pepper. Fill cups and sprinkle with Parmesan cheese.

Bake for 7 to 10 minutes.

# Cucumber and Watercress Sandwich Appetizers

## Ingredients

8 cups cucumber, peeled and finely chopped  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 cup chopped fresh chives  
2/3 cup butter, softened  
20 slices whole wheat bread, crusts removed  
1/3 cup mayonnaise  
2 cups trimmed and coarsely chopped watercress

## Directions

Place cucumber in a medium bowl. Mix in salt. Cover and set aside for approximately 30 minutes.

Mix ground black pepper, chives and butter into the bowl with the cucumber.

Spread whole wheat bread slices with mayonnaise. Top 10 slices with equal portions of the cucumber mixture, then with equal portions watercress. Cover with remaining 10 slices of bread. Cut into triangles and serve.

# Baked Cream Cheese Appetizer

## Ingredients

1/2 (8 ounce) package refrigerated crescent rolls  
1 (8 ounce) package cream cheese  
1/2 teaspoon dried dill weed  
1 egg yolk, beaten

## Directions

Unroll dough on a lightly floured surface; press together seams to form a 12 x 4 inch rectangle. Sprinkle one side of the cream cheese with half of the dill weed. Place brick of cream cheese dill side down in center of dough. Sprinkle dill on top of cream cheese. Enclose cream cheese by bringing sides of dough together and pressing edges to seal. Place dough on lightly greased cookie sheet. Brush with beaten egg.

Bake at 350 degrees F (175 degrees C) for 15 to 18 minutes. Serve warm.

# Glazed Sausage Bites Appetizer

## Ingredients

1 pound bulk pork sausage  
1 egg  
1/2 cup saltine cracker crumbs  
2 tablespoons milk  
1/2 teaspoon rubbed sage  
1/2 cup water  
1/4 cup ketchup  
2 tablespoons brown sugar  
1 tablespoon soy sauce  
1 tablespoon vinegar

## Directions

In a bowl, combine the sausage, egg, crumbs, milk and sage; mix well. Shape into 1-in. balls. In a skillet over medium heat, brown meatballs; drain. Combine remaining ingredients; mix well. Add to skillet; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until centers of meatballs are no longer pink.

# Zucchini Appetizer

## Ingredients

1 cup baking mix  
1/2 cup vegetable oil  
2 tablespoons dried parsley  
1 pinch ground black pepper  
2 cloves garlic, chopped  
1 egg  
1/2 cup grated Romano cheese  
1/4 teaspoon salt  
3 cups sliced zucchini

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, stir together the baking mix, vegetable oil, dried parsley, pepper, garlic, egg, Romano cheese, salt and zucchini. Pour the mixture into a lightly greased 8x12 inch pan.

Bake 20 minutes, or until golden brown. Cut into squares and serve.

# Cheesy Southwest Appetizers

## Ingredients

6 slices Cheddar cheese  
3 slices Monterey Jack cheese  
32 KEEBLER® TOWN  
HOUSE® Original Crackers  
1/4 cup finely chopped red bell  
pepper  
1/4 cup finely chopped jalapeno  
peppers  
1/4 cup chopped black olives

## Directions

Cut Cheddar and Monterey Jack cheeses into small triangles. Top each cracker with some Cheddar cheese, Monterey Jack cheese, bell pepper, jalapeno pepper and olives. Place on baking sheet.

Broil 4- to 5-inches from heat for 1 to 3 minutes or until cheese begins to melt.

# Onions and Cream Appetizer

## Ingredients

2 cups water  
1 cup sugar  
1/4 cup vinegar  
1 teaspoon celery seed  
6 cups sliced sweet onions,  
separated into rings  
1 cup mayonnaise  
Assorted crackers

## Directions

In a large saucepan, combine the first four ingredients; bring to a boil. Drop onion rings into boiling mixture; cook for 5 minutes. Cover and remove from the heat. Let stand for 20-30 minutes or until onions are transparent; drain. Cool. In a bowl, whisk the mayonnaise until smooth; stir in onions. Cover and refrigerate overnight. Serve with crackers.



# Garlicky Appetizer Shrimp Scampi

## Ingredients

6 tablespoons unsalted butter,  
softened  
1/4 cup olive oil  
1 tablespoon minced garlic  
1 tablespoon minced shallots  
2 tablespoons minced fresh  
chives  
salt and freshly ground black  
pepper to taste  
1/2 teaspoon paprika  
2 pounds large shrimp - peeled  
and deveined

## Directions

Preheat grill for high heat.

In a large bowl, mix together softened butter, olive oil, garlic, shallots, chives, salt, pepper, and paprika; add the shrimp, and toss to coat.

Lightly oil grill grate. Cook the shrimp as close to the flame as possible for 2 to 3 minutes per side, or until opaque.

# Appetizer Mussels

## Ingredients

3/4 cup white wine  
3/4 cup tomato and clam juice  
cocktail  
3 cloves garlic - peeled and sliced  
1/2 teaspoon crushed red pepper  
flakes  
1 pound mussels, cleaned and  
debearded  
3 tablespoons butter

## Directions

In a stock pot, combine the wine, juice cocktail, garlic and pepper flakes. Bring to a boil and add mussels.

Cover and continue to boil for about 4 to 6 minutes or until all the mussels have opened. Discard any mussels that haven't opened.

Remove mussels from liquid and keep warm. Pour off liquid to leave about 1 cup. Try not to discard the garlic. Boil the 1 cup of liquid until it's reduced to about 3/4 of a cup.

Add butter and stir until butter has melted and sauce has thickened slightly. Serve mussels with sauce.

# Bacon and Date Appetizer

## Ingredients

1 (8 ounce) package pitted dates  
4 ounces almonds  
1 pound sliced bacon

## Directions

Preheat the broiler.

Slit dates. Place one almond inside each date. Wrap dates with bacon, using toothpicks to hold them together.

Broil 10 minutes, or until bacon is evenly brown and crisp.

# Pressed Smoked Salmon Mousse Appetizer

## Ingredients

50 cherry tomatoes  
1 (8 ounce) package cream cheese, softened  
2 ounces smoked salmon, finely chopped  
2 1/2 tablespoons heavy cream  
3 drops lemon juice  
ground black pepper to taste

## Directions

Rinse and dry the tomatoes, and cut a thin slice off the top and bottom of each tomato with a serrated knife. Scoop out the pulp and seeds, and place the tomatoes on a platter lined with paper towels to drain. Refrigerate until needed.

Combine the softened cream cheese, smoked salmon, cream, lemon juice, and black pepper, and beat with a hand mixer until filling is soft and well-blended. Scoop the mixture into the barrel of a cookie press or into a pastry bag fitted with a star tip. Squeeze a small amount of the salmon filling into each cherry tomato.

# Wonder Bread Curried Chicken Salad Appetizer

## Ingredients

12 slices Wonder® Classic White Bread  
1/2 cup light sour cream  
2 tablespoons orange marmalade  
3/4 teaspoon curry powder  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1 medium rib celery, finely chopped  
1 green onion, finely chopped  
1/2 red bell pepper, finely diced  
1 (9.75 ounce) can white chunk chicken breast, drained  
3 tablespoons finely chopped roasted peanuts  
12 red grapes, sliced in half

## Directions

Preheat oven to 400 degrees F.

**Wonder Bread Croustades:** Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown.

Cool slightly, then remove the Croustades from the pan and allow them to cool completely on a wire rack.

**Curried Chicken Salad:** In a medium bowl combine the sour cream, marmalade, curry powder, salt and pepper. Add the celery, green onions, red pepper and chicken breast. Stir to combine; flaking the chicken into small pieces. Gently fold in peanuts.

Fill Croustades and top with a red grape half.

# Jicama Appetizer

## Ingredients

1 jicama, peeled and cut into bite-sized pieces  
2 tablespoons fresh lime juice  
2 tablespoons chili powder

## Directions

Arrange the jicama on a platter. Sprinkle the lime juice and chili powder over the jicama. Serve immediately.

# Wonder Bread Chinese Chicken Salad Appetizer

## Ingredients

12 slices Wonder® Classic White Bread  
1 (9.75 ounce) can white chunk chicken breast, drained  
1/2 teaspoon ground ginger  
1/4 teaspoon garlic powder  
3 drops hot pepper sauce  
1/2 cup finely chopped green bell pepper  
1/3 cup shredded carrot  
1/4 cup finely chopped red onion  
2 tablespoons light mayonnaise  
Salt and pepper, to taste  
1/4 cup sliced toasted almonds

## Directions

Preheat oven to 400 degrees F.

**Wonder Bread Croustades:** Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown.

Cool slightly, then remove the Croustades from the pan and allow them to cool completely on a wire rack.

**Chinese Chicken Salad:** Place remaining ingredients, except almonds, in a mixing bowl and blend together.

Fill Croustades and top with toasted almonds.

When serving, plan on 2 filled Croustades per serving.

# Chicken Liver Appetizers

## Ingredients

12 fresh chicken livers, halved  
1 teaspoon garlic salt  
12 slices bacon, cut in half

## Directions

Preheat oven to Broil/Grill.

Sprinkle each 1/2 chicken liver with garlic salt to taste. Wrap 1/2 slice bacon around each chicken piece and fasten with a toothpick. Place on a broiling pan.

Broil for 5 to 7 minutes. Turn pieces over and broil another 5 to 7 minutes, or until chicken livers are cooked through and no longer pink inside. Serve hot.



# Shrimp Appetizer

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 teaspoons Worcestershire sauce  
1 teaspoon hot pepper sauce  
1 (8 ounce) jar cocktail sauce  
2 (6 ounce) containers shrimp, rinsed and drained  
2 chopped green onions  
1 tomato, chopped  
1/2 cup shredded mozzarella cheese

## Directions

In a medium bowl, mix the cream cheese, Worcestershire sauce and hot pepper sauce. Spread the mixture on a medium serving platter. Top with cocktail sauce, and layer with shrimp. Cover the shrimp with green onions, tomato and mozzarella cheese.

# Cream Cheese Appetizer

## Ingredients

1 pound cream cheese, room temperature  
1 cup Jamaican hot pepper sauce  
assorted snack crackers

## Directions

Place the cream cheese onto the center of a plate, and pour the hot pepper sauce over so that it drips down the sides. Serve with assorted crackers.

# Noisemaker Appetizers

## Ingredients

24 wonton wrappers  
1/4 cup butter or margarine,  
melted  
1 teaspoon dill weed, divided  
1/4 teaspoon garlic salt  
1 (8 ounce) package cream  
cheese, softened  
1 tablespoon sour cream  
1/2 teaspoon lemon juice  
1 (6 ounce) can crabmeat -  
drained, flaked and cartilage  
removed

## Directions

Place a wonton wrapper on a work surface with one corner facing you; roll into a cone. Cut the open end with a sharp scissors until edge is even. Place a 1-in. foil ball in opening. Place seam side down on a greased baking sheet. Repeat with remaining wonton wrappers.

Bake at 375 degrees F for 10 minutes or until golden brown. In a small bowl, combine the butter, 1/2 teaspoon dill and garlic salt. Brush over horns. Remove to a wire rack to cool completely. Remove foil balls.

In a mixing bowl, beat cream cheese until smooth. add the sour cream, lemon juice and remaining dill; mix well. Fold in the crab. Transfer to a pastry or plastic bag; cut a hole in the corner. Pipe into cooled horns.

# Sundried Tomato Chicken Sausage Grecian

## Ingredients

4 sheets phyllo dough, thawed  
(keep sheets covered with waxed  
paper)  
1 teaspoon dried oregano leaves,  
divided  
Non-stick cooking spray  
1 (12 ounce) package al fresco®  
All Natural Sun Dried Tomato  
Chicken Sausage  
1/2 cup prepared marinara sauce

## Directions

Preheat oven to 425 degrees F. Line large shallow baking sheet with parchment paper.

On a cutting board, place 1 sheet of phyllo dough. Fold in thirds to measure 5 inches by 8-3/4 inches. Spray lightly from edge to edge with non-stick vegetable spray. Sprinkle with 1/8 tsp oregano. Place one sausage link at the top of the dough and roll up tightly, pressing ends of dough together to seal. Repeat using remaining three sausage links and phyllo sheets. Cut each roll into 4 sections.

Place, 1/2 inch apart, seam side down, on baking sheet. Lightly spray tops of each section with non-stick vegetable spray. Sprinkle with remaining 1/2 tsp oregano.

Bake in preheated oven for about 10 minutes or until appetizers are golden brown. Immediately remove from baking sheet and cool slightly. Serve with prepared marinara sauce.

# Caponata Appetizer

## Ingredients

1 tablespoon vegetable oil  
1 large eggplant, cut into cubes  
1 Spanish onion, chopped  
1 large red bell pepper, chopped  
2 cloves garlic, minced  
1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
(Regular or B Healthy Request®)  
1 1/3 cups water  
1 teaspoon dried oregano leaves,  
crushed  
Assorted Pepperidge Farm  
crackers

## Directions

Heat the oil in a 6-quart saucepot over medium-high heat. Add the eggplant, onion, pepper and garlic and cook for 10 minutes or until the eggplant is tender-crisp.

Stir in the soup and water and heat to a boil. Reduce the heat to low. Cover and cook for 40 minutes or until the vegetables are tender.

Stir in the oregano. Serve the caponata warm or at room temperature with the crackers.

# Kielbasa Appetizers

## Ingredients

18 fluid ounces beer  
1 (18 ounce) bottle barbecue sauce  
1/2 cup brown sugar  
1/4 cup Dijon mustard  
2 pounds kielbasa (Polish) sausage, cut into 1/2 inch pieces

## Directions

Combine the beer, barbecue sauce, brown sugar, and Dijon mustard in a large skillet over medium heat. Bring to a boil, stirring occasionally; reduce heat to low and add the kielbasa. Simmer until kielbasa is browned and glazed, about 1 hour.

# Pepper Jelly Appetizer

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1/2 cup mild pepper jelly

## Directions

Spread jelly over the block of cream cheese.

# Mozzarella and Tomato Appetizer

## Ingredients

24 long cocktail toothpicks  
48 cherry or grape tomatoes,  
rinsed and dried  
6 thin slices prosciutto, each cut  
into quarters  
24 bite-size marinated mozzarella  
balls\*  
24 fresh basil leaves  
1/4 cup Italian salad dressing

## Directions

Thread each toothpick with: one tomato, 1/4 of a slice of prosciutto folded into a small square, one mozzarella ball, one basil leaf (folded if it is large), and one more tomato.

Arrange appetizers on a serving platter. Drizzle with your favorite Italian salad dressing.