

Mozzarella in Carrozza

Serves 4-6

Sandwich:

oil for frying

1 loaf (rectangular) sliced Italian
bread

1 pound mozzarella

4 eggs

3 tablespoons milk

1 cup milk

1 cup fine bread crumbs

Sauce:

spaghetti sauce

anchovies

capers

lemon juice

Cut slices of bread into 3x3-in squares. Flatten slices with rolling pin. Slice cheese ¼-inch thick; the slices should be a little smaller than bread. Make sandwiches.

Dip sandwiches in the following order:

- 1) 4 eggs with 3 tablespoons milk; press edges of bread together to seal
- 2) bread crumbs

In large non-stick pan, fry in olive oil in batches until golden brown. Drain on paper towels. Transfer to warm oven to keep warm.

Sauce: Blend together all sauce ingredients to taste. Heat and serve atop toast.

***Nuts And Bolts**

Naomi Minegishi

3 large garlic cloves, crushed	1/3 bag pretzel sticks, halved
1 1/2 sticks butter	1 can mixed nuts
1 tablespoon Marmite	1/3 box Muscat raisins
2 1/3 cups <i>each</i> : Cheerios, Wheat Checks, Corn Checks	1/3 bag cheese Goldfish
1-6 ounces Sesame Crunch or yogurt raisins or banana chips	

Melt butter on low heat with garlic. Mix in Marmite. Remove garlic. Pour butter mixture over cereals and toss well. Spread over large cookie sheet in single layer. Bake 250 for 15 min. Cool on absorbent paper. Mix in other ingredients.

Crab Swiss Bites

Serves 6-8

Mary Hickey

Note: Great for quesadillas: omit curry and use less mayonnaise.

6 ounces Wakefield frozen crabmeat, drained, patted
dry and flaked

1 tablespoon green onion, finely sliced

4 ounces Swiss cheese, shredded

1/2 cup mayonnaise

1 teaspoon lemon juice

1/4 teaspoon curry powder

1 package Pillsbury quick Butterflake refrigerator rolls

Mix ingredients well. Separate rolls into 3 layers and place on double
ungreased baking sheet. Place about 1 1/2 teaspoon mixture on rolls. Bake 400
for 10-12 minutes in upper third of oven. Note: Bottoms burn easily.

***Cheddar Asparagus Roll-Ups**

Makes 20

20 asparagus spears	1 tablespoon parsley, minced
6-8 ounces cheddar cheese	1 tablespoon fresh dill, minced
1 loaf Wonder Bread, thin sliced	3 tablespoons green onion, minced
3/4 cup butter, soft	salt and pepper

Discard fibrous ends from asparagus. Simmer until just tender (4-7 min). Drain well.

Cut cheese 1/4" thick and 1/2" x 2 1/2" long. Trim crust from bread slices and flatten with rolling pin.

Combine 1/2 cup butter, parsley, dill, green onion, salt and pepper. Spread evenly over bread. Top each with an asparagus spear and a cheese stick. Roll each slice, secure with toothpick and arrange on baking sheet. Melt remaining butter and brush evenly over rolls.

Broil for 3-5 min, about 5" from heat until golden brown.

Shrimp Spread

Kay Heise

4 C

1 ½

½ cup

1

8 ounce

1 cup

10 ounce

¾ cup

¾ cup

16

2 C

¾ envelope unflavored gelatin

¼ cup cold water

½ can concentrated tomato soup, hot

4 ounce cream cheese, room temp

½ cup mayonnaise

5 ounce small shrimp, cooked, rinsed, drained and finely chopped

1/3+ cup red or green onion, finely chopped

1/3+ minced celery

8 pimento olives, finely chopped

salt and pepper

Dissolve gelatin in cold water. Add to hot soup. Melt in cream cheese. Mix thoroughly. Add other ingredients. Add to greased 4 cup or 2 cup mold. Chill. Let sit 1 hour before unmolding.

Salmon Rolls

Serves 8

Naomi Minegishi

2-8 ounces package cream cheese, softened
2 tablespoons capers, drained and rinsed
16 strips less salty, smoked salmon, 1/4" thick
1 lemon, cut into 8 wedges
8 teaspoons black caviar
Garnish: lettuce leaves

Mix capers with cream cheese. Spread 1 1/2 tablespoon to 2 tablespoon cream cheese mixture on each salmon strip. Roll up. Top each roll with 1 teaspoon caviar. Serve rolls on lettuce leaves with lemon wedges.

Creamy Herbed Spinach Dip

Cook's Illustrated

1 (10-ounce) box frozen chopped
spinach, thawed and squeezed

½ cup sour cream

½ cup mayonnaise

3 tablespoons scallions, white parts
only, sliced thin

1 tablespoon chopped fresh dill

½ cup packed parsley

1 teaspoon garlic, pressed

¼ teaspoon Tabasco

½ teaspoon salt

¼ teaspoon pepper

½ medium red bell pepper, diced
fine

Add all except bell pepper to FP. Process until smooth and creamy. Stir in bell pepper.

***Cilantro-Lime Spinach Dip with Chipotle Chiles**

1 (10-ounce) box frozen chopped spinach, thawed and squeezed dry	1 teaspoon grated lime zest
½ cup sour cream	1 tablespoon lime juice
½ cup mayonnaise	½ teaspoon light brown sugar
3 tablespoons scallions, sliced thin	½ teaspoon ground cumin
¼ cup fresh cilantro, chopped	1 teaspoon garlic, pressed
½ to 1 tablespoon pureed chipotle chilies in adobo (See Note)	½ teaspoon salt
	¼ teaspoon pepper

Put all ingredients in a bowl of a food processor. Process until smooth and creamy.

Note: Buy a small can of chipotle in adobo in the Mexican section of your grocery store. Puree in food processor. Freeze remainder for another recipe.

Indian Cheese Dip

10 ounces Wisepride sharp cheddar, room temp

$\frac{3}{4}$ cup sour cream

$\frac{1}{2}$ cup Major Grey's Hot Mango Chutney

1 to $1\frac{1}{2}$ teaspoon curry powder

1 bag thick corn chips, Scoops

1 bunch celery, peeled and cut into 2" pieces

Process the first 4 ingredients;chill. Serve with corn chips and celery.

Camembert Mousse

Serves 8-12

8 ounces ripe Camembert cheese, free for 30 minutes
¼ pound sweet butter
3 tablespoons dry white wine
3 squirts Tabasco
2 ounces slivered almonds, toasted
bland crackers

Remove crust from cold cheese. Bring cheese and butter to room temperature; mix in food processor until blended. Slowly add wine and Tabasco. Chill slightly. Form into rounded shape. Press almonds into surface of the cheese. Remove from refrigerator 1/2 hour before serving.

Cocktail Pizzas

Serves 8

1 loaf French bread, long and 3-4 inches wide

1 small jar pizza sauce

8 ounces mozzarella, grated finely

Toppings: chopped bell pepper, pepperoni, sliced mushrooms

Slice bread thinly; lightly toast. Brush with pizza sauce. Add cheese and toppings.

Broil until cheese has melted, about 1-2 minutes. Watch carefully to prevent burning.

Hot Crab Meat

Serves 4

Sylvia Kambas

8 ounces cream cheese, room temp
6 ounces crab meat, drained and flaked
1 tablespoon milk
1 teaspoon horseradish
no salt

paprika
bland crackers

Combine first 5 ingredients in food processor with plastic blade. Adjust horseradish to taste. Pour into baking dish. Top with paprika. Bake, uncovered, 375 for 25 minutes. Serve with crackers.

Tiropetes (Greek Triangles with Cheese Filling)

Serves 8, makes 20 triangles

Sylvia Kambas

3 ounces cream cheese

1/3 pound feta cheese

3 ounces Gruyere cheese, finely
shredded

1 egg, lightly beaten

2 tablespoons parsley, finely
chopped

5 sheets phyllo dough

1/2 cup butter, clarified

Cream the cream cheese and feta cheese until light. Mix in Gruyere. Add egg and mix by hand until blended. Mix in parsley.

Lay out 1 sheet phyllo and brush lightly but thoroughly with melted butter. Cut lengthwise into 4 equal strips. Place 1 heaping teaspoon filling in one corner. Fold up 1" then fold lightly, making triangles. Place on ungreased baking sheet. Brush tops with butter. Freeze.

Bake 375 for 15 min.

Crabmeat Cups

Makes 4 dozen

1/2 pound mushrooms, diced
1/4 cup butter
3 tablespoons flour
3/4 teaspoon salt
1 tablespoon lemon juice

1 cup milk or light cream
minced chives to taste
6 ounces crabmeat
12 slices Arnold Brick Oven bread

Sauté mushrooms in butter. Add flour, salt, cream and chives. When mixture thickens, add crabmeat.

Remove crusts from bread (keep covered to prevent drying), flatten with rolling pin, cut into 4 equal parts. Place each in greased small muffin tin. Pour cream mixture into each cup.

Bake 400 for 8-10 min. Serve immediately. Can be frozen.

Cream Cheese-Chutney Spread

8 ounces cream cheese, softened
1 cup grated cheddar
1 teaspoon curry powder
2 tablespoon dry sherry
1 bottle chutney
chopped green onions
crackers and vegetables

Mix cream cheese, cheddar, curry and dry sherry. Spread on a plate and cover with chutney. Top with green onions. Chill. Serve with crackers and vegetables.

Sarma Ghoorgood

Josh Gough

Serves 6

Mix:

1 cup bulgur

½ teaspoon salt

¼ teaspoon pepper

½ teaspoon crushed red pepper

1 tablespoon cumin

¼ teaspoon allspice

1 ½ teaspoons minced scallions

2 tablespoon minced parsley

Mix:

4 tablespoon olive oil

1 - 6 ounce. can tomato paste

1 - 8 ounce. can tomato sauce

1 package. Ak-Mak crackers

Combine bulgur mixture with tomato mixture. Mix well. Cover and refrigerate for at least 3 hours (overnight is best). If too dry, add some tomato sauce or water. Serve with crackers.

Jalapeno Dip

8 ounces sour cream
8 ounces cream cheese
chopped green onion, to taste
3 minced jalapeno peppers
1/2 package taco seasoning
1 can jalapeno bean dip

shredded Monterey Jack cheese
tortilla chips

Combine all ingredients except cheese. Place in greased casserole. Layer bean dip and cheese. Bake 350 degrees for 20-25 min. Serve with tortilla chips.

Molded Avocado Pinwheel

Serves 20

1 envelope unflavored gelatin
¼ cup cold water
1 cup mashed avocado (2 to 3 avocados)
¾ tablespoon lemon juice
1 small garlic clove, mashed
1 tablespoon green onion
¼ teaspoon basil and oregano
½ teaspoon sugar
2 cups sour cream
3 tablespoons chopped parsley
3 dashes Tabasco sauce
2-3 drops green food coloring

¾ teaspoon salt and pepper
crackers

Garnishes:

1 small cucumber, minced
1 firm tomato rose
1 small can whole pitted black olives, minced
1 green onion, finely sliced
¼ pound tiny cooked shrimp

Oil a 9" quiche or flan tin with removable bottom. In sm saucepan, sprinkle gelatin over cold water. Let stand 5 minutes to soften. Cook over medium heat until mixture just comes to a boil and gelatin is dissolved.

In food processor puree parsley; avocado, lemon juice, garlic, green onion, basil, oregano, sugar, sour cream, Tabasco, dissolved gelatin and food coloring. Add salt and pepper to taste. Pour mixture into prepared mold. Cover with plastic wrap. Refrigerate until firm. May be refrigerated up to 2 days.

Unmold spread. Decorate in circles beginning with outer rim: shrimp, cucumber, olives, green onion, tomato rose in center.

Warm Brie

Serves 20

2 pounds round brie
2 tablespoon sliced almonds
cubed sourdough bread and water crackers

Remove top rind from brie; put into covered casserole dish. Bake 350 degrees for 20-30 minutes. (Microwave on defrost setting 3-5 minutes?) Serve with cubed bread and crackers.

***Ham and Spinach Wheels**

Sunset

1 package (10 ounces) frozen chopped spinach, thawed, water pressed out	1/8 teaspoon ground allspice 1/8 teaspoon ground pepper 6 large flour tortillas
1 package (8 ounces) light cream cheese at room temperature	3/4 pound Black Forest ham, thinly sliced
2 tablespoons prepared horseradish	Jarlsberg Swiss cheese, grated

In bowl, mix spinach, cheese, horseradish, allspice and pepper. Adjust seasoning to taste. Spread evenly among 6 tortillas. Layer with ham and cheese. Roll tightly. Cover with plastic wrap and chill overnight. Cut each tortilla diagonally with sharp knife into 4 to 8 equal pieces.

Different Recipe: substitute chutney for horseradish and curry for allspice. Add to taste.

Pizza with Stilton and Caramelized Onions

Serves 8

Gourmet

3 tablespoons olive oil	2 tablespoons sugar
1 garlic clove, pressed	2 tablespoons dry Sherry
1 tablespoon butter	1 large Boboli or baguette, sliced
1 very large onion, thinly sliced	3 ounces Stilton cheese, crumbled
2 ¼ cup dry white wine	2 teaspoons chopped fresh rosemary
½ cup white wine vinegar	

Combine 2 tablespoons oil and garlic. Set aside. Melt butter with 1 tablespoon oil in heavy large skillet over medium-high heat. Add onion, ¾ cup wine, vinegar, sugar and sherry. Boil until almost all liquid evaporates, stirring often, about 10 minutes. Add 1 cup wine, ½ cup at a time, boiling until liquid evaporates after each addition. Add ½ cup wine; cook until onions are brown and mixture is syrupy, stirring often, about 5 min. Season with salt and pepper. (Can be made 3 days ahead.)

Preheat oven to 350-degrees. Brush Bobboli or bread with garlic oil; arrange on baking sheet. Spread onion mixture evenly. Top with Stilton and rosemary.

Bake until cheese begins to melt and crust is crispy, about 12 minutes. Slice Bobboli and arrange Bobboli or bread on serving plate.

Smoky Salmon Spread

Note: Good for rollups; add 1 package chopped spinach, thawed and squeezed to remove water.

7 ounces smoked salmon

8 ounces cream cheese

1 ½ tablespoon lemon juice

1 ½ tablespoon milk

2 tablespoons fresh dill, finely chopped

2 tablespoons green onion, finely chopped

pepper

crackers or lightly toasted bread rounds

Beat cream cheese, lemon juice, milk and dill in food processor until light and fluffy. Add salmon (if salmon is soft, chop coarsely and stir in by hand); pulse until you have the desired consistency. Stir in green onion. Stir in pepper to

taste. Chill for several hours. Serve with crackers or toasted bread. Freezes well.

***Molded Red Pepper Pinwheel**

Serves 20

Notes: Tape bottom of removal bottom tart pan to prevent leakage. For small tart pan, use ½ recipe + 1 additional red pepper.

1 envelope unflavored gelatin
¼ cup cold water
one ½-inch slice from top of pepper
for garnish
6 large red peppers, roasted, cut into
1" slices
¾ tablespoon lemon juice
1 small garlic clove, mashed
1 tablespoon shallots, diced
¼ teaspoon basil and oregano
½ teaspoon sugar
2 cups sour cream

3 dashes Tobasco sauce
¾ teaspoon salt and pepper
crackers

Garnishes:

1 small cucumber, minced
1 small can whole pitted black
olives, minced
1 green onion, finely sliced
¼ pound tiny cooked shrimp
top with stem slice of red pepper

Microwave, covered, red pepper slices for 3 minutes or until very soft.

Oil a 9" quiche or flan tin with solid bottom. In small saucepan, sprinkle gelatin over cold water. Let stand 5 minutes to soften. Cook over medium heat until mixture just comes to a boil and gelatin is dissolved. Set aside.

In food processor puree peppers, lemon juice, shallots, basil, oregano, sugar, sour cream, Tabasco, dissolved gelatin. Add salt and pepper to taste. Pour mixture into prepared mold. Cover with plastic wrap. Refrigerate until firm. May be refrigerated up to 2 days.

To unmold, set tin briefly in hot water. Invert serving plate on top of tin. Flip tin and place upside down.

Decorate in circles beginning with outer rim: shrimp, cucumber, olives, green onion, red pepper slice (center).

Serve with crackers

Tomato Pie

Donna Saffir

1-9-inch pie

1 9-inch tart pie shell, not deep dish
1-28 ounce can diced tomatoes,
undrained
2 tablespoons olive oil
4-6 large cloves garlic, finely
chopped

1 tablespoon dried oregano
2-3 ounces jack cheese, grated
2-3 ounces sharp cheddar, grated
¼ cup mayonnaise

Pie Crust: Preheat oven to 400-degrees. Prick shell. Cover with light foil. Add beans and press lightly against sides. Bake for 6 minutes or until golden. Remove beans and foil. If dough has risen, press it down gently. Return to oven for 3 to 6 minutes or until lightly golden. Cool somewhat.

Tomato Filling: Heat oil in large, heavy, non-stick fry pan. Sauté garlic on medium heat. Add undrained tomatoes and oregano. Mix well and simmer,

uncovered, on medium heat, for about 10 minutes, stirring the tomatoes frequently to keep them from sticking or burning. Reduce heat and stir continuously for another 10 minutes. When done, the tomatoes will be caramelized, slightly darker, and all the liquid will be gone. They will look like very lumpy, tomato paste. (Total cooking time is approximately 20 minutes.) Remove from heat and cool slightly.

Cheese Topping: Combine cheeses and mayonnaise until well mixed. Mixture will be hard to spread, but it will even out as it bakes.

Assembly and Cooking: Spoon tomatoes into crust evenly and top with cheese mixture. Place pie on cookie sheet and bake at 375-degrees for 30-35 minutes. (Cheese will be deep golden and bubbly.) Refrigerate if desired. Cut into wedges. Serve with a fork if hot. Can be eaten by hand if cold or served at room temperature.

Suggestions: Good as a light luncheon dish with a green salad. Best served at room temperature.

***Hummus with Herbs and Pita Chips**

Dip:

1 tablespoon each: mint, parsley and dill

1 can (19 ounce.) chickpeas, rinsed and drained

3 tablespoons lemon juice

4 tablespoons extra virgin olive oil

1 garlic clove, minced

½ teaspoon kosher salt
cayenne to taste

Pita Chips:

2 regular pita breads

2 teaspoons olive oil
kosher salt

Dip: In food processor, chop herbs. Add remaining dip ingredients and puree. Season to taste.

Chips: Heat oven to 350-degrees. With knife, cup along rim of bread to separate in half. Brush with oil and sprinkle with salt. Cut into wedges. Arrange on baking sheet. Bake about 7-8 minutes.

Hummus with Sesame

Note: If using butter beans, add no water.

15 ½ ounces canned garbanzo, rinsed

1 to 1 ½ tablespoons freshly toasted sesame seeds, ground in blender

1 clove garlic, crushed and sautéed

1 tablespoon lemon juice

1 to 2 tablespoons water

¼ cup olive oil

salt to taste

Blend garbanzo beans, sesame seeds garlic and lemon juice in food processor.

Add just enough water to keep the mixture moving. Add oil in thin stream.

Taste and adjust seasoning.

Southwest Cornmeal Cups

3 ounces cream cheese, softened
¼ pound butter, softened
½ cup flour
½ cup fine yellow cornmeal
pinch salt

1 jar Harry and David Black Bean and Corn Salsa

By hand, cream together cream cheese and butter. Blend in flour and cornmeal. Divide dough into 24 balls. Put one in each of 24 mini muffin tin depressions, pressing against bottom and sides to make a lining. Refrigerate for 20 minutes to prevent shrinkage.

Bake at 350-degrees for 20-25 minutes. Cool for 5 minutes; remove cups from tin. Fill with salsa or whatever. (Shells freeze well.)

Caponata (Eggplant Caviar)

Saute:

1 small eggplant, unpeeled and
chopped
1 medium onion, coarsely chopped
1/3 cup green pepper, chopped
1-4 ounces mushrooms+ few
rehydrated porcini, chopped
2 cloves garlic, crushed
1/3 cup olive oil

1/2 teaspoon each: pepper, oregano,
sugar
6 ounces tomato paste
1/4 cup water
2 tablespoons red wine vinegar
1/2 cup pimento stuffed olives,
chopped
2 tablespoons pine nuts
1/4 cup capers
salt to taste

Add, mix, and simmer 25 minutes
or until eggplant is soft:
1 teaspoon salt

Chill overnight. Can be frozen in small batches.

Diana's Quesadillas

Note: See recipe for Crab Swiss Bites for substitution.

flour tortillas

pureed mixture of ½ chipotle in adobo sauce and ½ tomato sauce

extra sharp cheddar cheese, shredded

green onion, finely sliced

cilantro, coarsely chopped

Garnishes: Cholula sauce, sour cream, salsa, sliced Jalapeno peppers

Spread tortilla thinly with chipotle-tomato puree. Sprinkle with cheese, green onion and cilantro. Top with another tortilla. Cook tortilla in large, non-stick frying pan until both sides are browned. Slice into wedges and serve with garnishes.

Diana's Mexican Roll-Ups

Makes 24-36 pieces

8 ounces cream cheese, at room temperature

1 small can crushed pineapple, drained

1 can chopped chilies, drained

2 tablespoons green onion, thinly sliced

$\frac{3}{4}$ teaspoon cumin

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon sugar

1 cup Jack cheese, thinly shredded

4 to 6 large flour tortillas

chili powder

Mix with spatula all ingredients except tortillas and chili powder. Spread generously over tortillas. Roll as tightly as possible. Cover with plastic wrap and refrigerate over night. Unwrap and cut into 8 diagonal pieces. Arrange on serving plate and sprinkle with chili powder.

***Nachos with Guacamole and Salsa**

Serves 4-6

Cook's

8 ounces thin tortilla chips
1 pound cheddar cheese, shredded
2 large jalapeno chilies, sliced thin,
¼ cup
2 scallions, sliced thin
1 recipe Fresh Guacamole
½ cup sour cream
1 cup salsa
1 lime, cut into 6 wedges

Fresh Guacamole:

2 small avocados
1 tablespoon minced red onion
1 small clove garlic, pressed
½ small jalapeno chile, minced
2 tablespoons minced fresh cilantro
salt
1+ tablespoon lime juice, to taste

Nachoes: Adjust oven rack to middle position and heat oven to 400-degrees. Spread half of chips in even layer in 13 by 9-inch baking dish; sprinkle evenly with 2 cups cheese and half of jalapeno slices. Repeat with remaining chips, cheese and jalapenos. Bake until cheese is melted, 7 to 10 minutes. Remove

nachos from oven, cool 2 minutes, then sprinkle with scallions. Along edge of nachos, serve in separate dishes: guacamole, sour cream, salsa, and lime wedges.

Fresh Guacamole:

Mash one avocado lightly with fork. Stir in ½ tablespoon lime juice. Mix in onion, garlic, jalapeno, cilantro and pinch salt. Chop the other avocado and toss with lime juice. Combine with mashed mixture. Adjust seasoning with salt and lime juice, if necessary. Refrigerate. Serve at room temperature.

Nacho Cheese Sauce

Martha Stewart

1/3 cup vegetable oil
2 1/2 cups minced red onion
4 jalapenos, minced
1 teaspoon ground cumin

1 teaspoon chili powder
1/2 teaspoon cayenne pepper
1/3 cup all-purpose flour
2 cups heavy cream

3/4 cup lager-style [beer](#)

4 cups grated cheddar cheese (about 1 pound)

4 cups grated Monterey Jack cheese (about 1 pound)

3 tomatoes, chopped

Coarse salt and freshly ground pepper

Heat oil in a large saucepan over medium heat. Add onion, jalapenos, cumin, chili powder, and cayenne pepper; cook, stirring, until onion is very soft, about 6 minutes. Add flour and cook, stirring, 1 to 2 minutes.

Slowly add cream and beer; cook, stirring, until thickened, about 5 minutes. Add both cheeses and tomatoes; cook, stirring, until melted and well combined.

Remove from heat and season with salt and pepper; serve immediately with nachos.

***Salmon Quesadilla**

Serves 4, makes 8 wedges

3 large flour tortillas
1 cup grated Monterey Jack cheese
1 cup grated white Vermont
Cheddar cheese
2 tablespoons minced red onion
2 tablespoons minced fresh dill
salt and pepper

Garnish:
8 thin slices Nova salmon
Dill Sour Cream (1/2 cup sour
cream, 2 tablespoons chopped fresh
dill, salt, pepper)
1 small jar black-egg caviar

Place 2 tortillas on ungreased baking sheet. Sprinkle each with Jack and Cheddar cheeses, onion and dill. Season with salt and pepper. Stack one tortilla on top of the other and cover with the remaining tortilla. Bake at 450-degrees or until tortillas are slightly crisp and cheese has melted, about 8 minutes.

Cut quesadilla in eighths. Garnish each wedge with smoked salmon, dill sour cream and salmon caviar. Serve immediately.

***Tomato Basil Tart**

1 9" pie

Kitzen Gough, adapted

tart dough, pre-baked, cooled

¾ cup shredded mozzarella cheese

1 large can &W Ready-Cut

½ cup parmesan cheese

tomatoes

2/3 cup ricotta cheese

4-6 garlic cloves, minced

¼ teaspoon pepper

1 cup loosely packed basil leaves

¼ teaspoon salt

2 large eggs

olive oil

In large skillet over medium-high heat, sauté garlic. Add tomatoes. Reduce liquid until the consistency of tomato paste.

Blend basil, cheese, pepper, salt and eggs in food processor until smooth. Spread cheese mixture over crust. Spread tomato mixture over cheese. Brush

with olive oil. Bake in preheated 350-degree oven for 40 minutes. Let stand 10 minutes before serving. Good hot or cold.

Artichoke Bruschetta

Serves 6

Oregonian, edited

18 baquette slices, cut on the diagonal, about ¼” thick, toasted
2 (6 to 6 ½ ounces) jars artichoke hearts, drained (reserve)
lemon juice
1 tablespoon fresh oregano
1 clove garlic, thinly sliced

3 tablespoons chopped parsley
¼ cup grated parmesan
2 tablespoons olive oil
cherry tomatoes
salt and pepper

Marinate artichokes overnight in 3 parts of reserve liquid to 1 part lemon juice (adjust to taste), oregano and garlic. Drain and reserve liquid. In food processor puree 2 slices of the garlic, artichoke and liquid, parsley, parmesan, and olive oil. If too thick to process, add some marinade or lemon juice. Add salt and pepper to taste. Spread mixture on toasted baquette slices garnished with half of cherry tomato.

***Alton Brown's Fondue**

1 garlic clove, peeled
10 ounces plus 2 ounces cider
1 tablespoon lemon juice
1 tablespoon brandy
5 ounces Gruyere, grated
5 ounces smoked Gouda, grated

2 tablespoons corn starch
½ teaspoon pepper
(Optional curry powder, cayenne,
paprika, herbs)
Dipping Suggestions: cubed bread,
cooked sausage, parboiled
cauliflower or broccoli, apples

Rub pot with garlic. Add to pot the 10 ounces cider, lemon juice, brandy and salt. Bring to a simmer.

Meanwhile, toss cornstarch with cheeses; whisk one handful at a time into simmering liquid until melted. Stir in pepper (and other seasonings). Maintain a simmer throughout. If too thick, add additional apple cider.

Spinach Phyllo Roll

Makes 2 rolls, serves 8

Note: Sheets should measure approximately 8 by 12-inches.

2 tablespoons olive oil, plus more for brushing phyllo

1 medium onion, finely chopped

3 large cloves garlic, minced

1 20 ounce package fresh baby spinach

1 cup crumbled feta

¼ cups plumped raisins

Kosher salt and ground pepper

20 sheets frozen phyllo dough, defrosted overnight in refrigerator or 4 boxes

frozen phyllo cups

Sauté onions in oil until golden, about 4 minutes. Add garlic and cook until fragrant. Transfer to a large bowl.

In same pan, sauté spinach while tossing until wilted, about 1 minute. Drain spinach and let cool. Squeeze out liquid and roughly chop. Add spinach, feta and raisins to bowl with onion and season with salt and pepper.

Preheat oven to 350 degrees (don't use convection). Brush each sheet of phyllo with oil and stack 10 sheets. Spread half filling lengthwise down middle of stack. Roll into a log, brushing the seam with oil before sealing. Brush and seal ends. Brush log with oil. Place log seam side down on parchment lined baking sheet. Using scissors make diagonal cuts 1 ½ inches apart on top of the roll. Repeat with remaining phyllo and filling.

Bake until deep golden brown, about 45 to 50 minutes. Cut into slices along slashes. Serve warm or at room temperature.

Pepper & Onion Relish Dip

½ jar Harry & David Pepper & Onion Relish
8 ounces softened cream cheese
Harry & David Sesame Garlic Tortilla Chips

Blend cream cheese with relish.

***Salmon Canapés**

Serves 4

¼ cup sour cream

1-2 green onion, sliced very thin

salt

2 tablespoons caper berries

4 ounces smoked salmon (lox), each piece cut in thirds or quarters

Carr's crackers, plain

garnish: lemon slices, fresh sage leaves

Mix sour cream and green onion. Add salt to taste. On a large platter, arrange salmon pieces, sour cream mixture in a tiny bowl, capers in a tiny bowl, crackers. Garnish with lemon and sage. Serve with a small fork.

Deviled Eggs

6 eggs
($\frac{1}{4}$ cup mayonnaise
1 teaspoon Dijon mustard
1 teaspoon white vinegar
chopped fresh dill
salt and pepper to taste
paprika

Simmer eggs 10 minutes; plunge into cold water. (For cold eggs, add 2-3 minutes.) Cool.

Peel eggs, cut in half lengthwise and scoop yolks into bowl. Set aside egg whites. Add mayonnaise, mustard and vinegar to yolks. Add salt and pepper to taste. Mash together with fork until smooth. Spoon mixture into egg white halves. Garnish by sprinkling tops with paprika.

Exotic Additions to yolks: ginger and cream cheese, chutney, caviar,

smoked salmon, Roquefort, chives.

Corn Chips

1 package corn tortillas
corn oil
sea salt
paprika

Cut tortillas into 8 wedges each. Deep fry in batches about 2 to 3 minutes or until crisp. Drain on paper towels. Season lightly with salt and paprika.

Fresh Guacamole

Serves 4

2 small ripe avocados (If using medium to large avocados, increase the other ingredients accordingly, or to taste)

1 tablespoon minced red onion

1 small clove garlic, pressed

½ small jalapeno chili, minced

2 tablespoons minced fresh cilantro
salt and pepper

1+ tablespoon lime juice

1 bag blue corn chips with sesame seeds

Mash one avocado lightly with fork. Stir in ½ tablespoon lime juice. Mix in onion, garlic, jalapeno, cilantro and pinch salt. Chop the other avocado and toss with lime juice. Combine with mashed mixture. Adjust seasoning with salt and lime juice, if necessary. Refrigerate. Serve at room temperature with blue corn chips.

Dill Gravlax with Mustard Sauce

Makes 4 servings

Note: Start Gravlax at least 2 days in advance. Serve with sparkling wine.

Gravlax:

1 teaspoon whole white peppercorns
1 teaspoon whole black peppercorns
1 teaspoon coriander seeds
2 teaspoons sea salt
2 teaspoons sugar
1 pound salmon fillet, skin on
1 cup chopped fresh dill, divided

3 tablespoons grapeseed oil or
canola oil
2 tablespoons chopped fresh dill
¼ teaspoon salt

mini pumpernickel or brioche toasts
dill sprigs

Sauce:

2 tablespoons honey mustard
1 tablespoon white vinegar

Gravlax: Heat all peppercorns and coriander seeds in skillet until fragrant and seeds jump slightly, shaking skillet frequently, about 2 minutes. Crush spices with mallet; transfer to small bowl. Mix in salt and sugar.

With a small knife, poke 12 small holes into the skin. Rub 1/3 spice mixture onto skin. Sprinkle 1/3 cup chopped dill in bottom of 8 by 8-inch glass baking dish. Place salmon, skin side down atop dill. Rub remaining spice mixture into top of salmon. Press 2/3 cup chopped dill onto salmon. Cover with plastic wrap, pressing directly into fish. Place plate or another pan atop plastic. Place heavy cans on plate. Refrigerate 3 to 4 days.

Sauce: Whisk together all ingredients.

To Serve: Scrape spices and dill off both sides of salmon. Using knife with long thin blade, thinly slice salmon diagonally from top toward skin. Arrange toasts on platter; top with salmon slices, sauce, and dill sprigs.

Butternut Squash, Caramelized Onion Tart

1 large sweet onion, sliced

olive oil

butter

balsamic vinegar

2 pounds butternut squash, peeled, halved, seeded, but crosswise into ½-inch slices

4+ ounces goat cheese, softened

3 + ounces shredded mozzarella-Romano cheeses

1 package Dufers Puff Pastry

flour for dusting

fresh rosemary, minced

salt, pepper, brown sugar

Heat olive oil and a little pat of butter in a skillet. Add sliced onions and pinch of salt. Cook until caramelized, about 25 to 30 minutes, stirring

frequently. When onions are light golden brown, stir in a splash of balsamic vinegar. Set aside.

While onions are caramelizing, place squash slices on a parchment lined baking sheet and roast at 450-degrees for 15 to 20 minutes, or until tender, stirring halfway through. Set aside.

On a floured parchment, roll the pastry into a rectangle to fit your largest baking sheet. Carefully transfer to baking sheet. Using a sharp knife, lightly score the pastry dough, 1-inch from the edges. Next, using a fork, poke holes inside the markings. This will ensure that the outside trim puffs up and not the center. Bake at 400-degrees for 15 minutes, or until slightly golden brown.

Evenly spread goat cheese in the center of pastry. Top with shredded mozzarella-Romano, squash and caramelized onions. Sprinkle with salt, pepper and brown sugar. Transfer back to the oven and bake for 15 minutes more, or until cheese is melted and edges are golden brown.

Remove from oven and sprinkle with rosemary. Place tart on cutting board and cut into serving pieces with a pizza cutter. Serve warm.

Flat Bread Pizza

Makes 6 slices, Serves 2-3

1 piece Lavash
olive oil, pesto
optional tomato sauce

Toppings: Choose a few of the following
garlic onions: caramelized or sauted
tomatoes, fresh (thinly cut, drain juices) or sun dried
sauteed mushrooms, drain juices
cheese: feta, goat cheese, Parmesan or mozzarella
meat: prosciutto, sausage, salami

Garnish: basil, oregano, cilantro

Preheat oven to 400-degrees (375-degrees full convection if using two oven racks). Lightly brush both sides of Lavash with olive oil.

Add toppings. Since Lavash is so thin, use toppings sparingly. Place on baking sheet or pizza pan with holes. Bake 5 to 7 minutes or until Lavash is golden brown at the edges. Remove from oven and garnish with fresh herbs.

If using wet ingredients such as tomato sauce, bake Lavash first for about 5 to 7 minutes and let cool. Add a light layer of sauce followed by topping ingredients. Bake 4 to 6 minutes.

Salmon Roll-ups

Serves 6

6 large flour tortillas
1 cup whipped cream cheese
lemon juice
sliced Nova salmon
diced red onion
3 tablespoons capers
fish eggs

Mix together cream cheese, lemon juice, diced onion and salt to taste. Heat tortillas one at a time in microwave for about 25 seconds. Spread each with cream cheese mixture and sprinkle 1 tablespoon capers. Top with two rows of sliced salmon. Roll and cover tightly with plastic wrap. Refrigerate overnight. When ready to serve, slice each roll into 1/3-inch diagonal slices. Garnish each slice with a dab of cream cheese and fish eggs.