

*Nuts And Bolts

Naomi Minegishi

3 large garlic cloves, crushed
1 1/2 sticks butter
2 tablespoon Marmite
2 1/3 cups *each*: Cheerios, Wheat
Checks, Corn Checks
1-6 ounces Sesame Crunch or
yogurt raisins or banana chips

1/3 bag pretzel sticks, halved
1 can mixed nuts
1/3 box Muscat raisins
1/3 bag cheese Goldfish

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

6-8 ounces cheddar cheese

1 loaf Wonder Bread, thin sliced

3/4 cup butter, soft

1 tablespoon parsley, minced

1 tablespoon fresh dill, minced

3 tablespoons green onion, minced

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, excluding end edges.

Broil for 3-5 min, about 8" from heat until golden brown.

Shrimp Spread

Kay Heise

<u>4 C</u>	<u>2 C</u>
1 ½	¾ envelope unflavored gelatin
½ cup	¼ cup cold water
1	½ can concentrated tomato soup, hot
8 ounce	4 ounce cream cheese, room temp
1 cup	½ cup mayonnaise
10 ounce	5 ounce small shrimp, cooked, rinsed, drained and finely chopped
¾ cup	1/3+ cup red or green onion, finely chopped
¾ cup	1/3+ minced celery
16	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

Naomi Minegishi

Serves 8

Note: Not good frozen

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
½ cup sour cream
½ cup mayonnaise
3 tablespoons scallions, sliced thin
¼ cup fresh cilantro, chopped
½ to 1 tablespoon pureed chipotle chilies in adobo (See Note)

1 teaspoon grated lime zest
1 tablespoon lime juice
½ teaspoon light brown sugar
½ teaspoon ground cumin
1 teaspoon garlic, pressed
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

6-7 ounces cream cheese, room temp
1 tablespoon milk
horseradish to taste
6 ounces crab meat, drained and flaked
no salt
paprika
bland crackers

Combine first 3 ingredients in food processor with plastic blade. Adjust horseradish to taste. Mix in crab by hand. Pour into baking dish. Top with paprika. Bake, uncovered, 375 for 20 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, 13" x 18"

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

Serves 6

Josh Gough

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.

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, adapted

1 package (10 ounces) frozen
chopped spinach, thawed, water
pressed out
1 1/2 packages (12 ounces) light
cream cheese at room temperature
2 tablespoons hot chutney (mince
fruit)

curry powder to taste
1/8 teaspoon ground pepper
4 large flour tortillas
3/4 pound Black Forest ham, thinly
sliced
Jarlsberg Swiss cheese, finely grated

In bowl, mix spinach, cream cheese, chutney, curry powder and pepper. Adjust seasoning to taste. Spread evenly among 6 tortillas. Layer each tortilla with 3 slices ham and sprinkle with cheese. Roll tightly. Cover with plastic wrap and chill overnight. Cut each tortilla diagonally with sharp knife into 4 to 8 equal pieces.

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

Pizza with Stilton and Caramelized Onions

Serves 8

Gourmet

3 tablespoons olive oil

1 garlic clove, pressed

1 tablespoon butter

1 very large onion, thinly sliced

2 ¼ cup dry white wine

½ cup white wine vinegar

2 tablespoons sugar

2 tablespoons dry Sherry

1 large Boboli or baguette, sliced

3 ounces Stilton cheese, crumbled

2 teaspoons chopped fresh rosemary

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 1/2 recipe + 1 additional red pepper.

1 envelope unflavored gelatin
1/4 cup cold water
one 1/2-inch slice from top of pepper
for garnish
6 large red peppers, roasted, cut into
1" slices
3/4 tablespoon lemon juice
1 small garlic clove, mashed
1 tablespoon shallots, diced
1/4 teaspoon basil and oregano
1/2 teaspoon sugar
2 cups sour cream

3 dashes Tobasco sauce
3/4 teaspoon salt and pepper
crackers

Garnishes:

1 small cucumber, minced
1 small can whole pitted black
olives, minced
1 green onion, finely sliced
1/4 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 place 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

1-9-inch pie

Donna Saffir

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.

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" tart, makes 16 small slices

Kitzen Gough, adapted

tart dough, pre-baked, cooled
1 tablespoon olive oil
4-6 garlic cloves, minced
1 large can S&W Ready-Cut
tomatoes
1 cup loosely packed basil leaves

$\frac{3}{4}$ cup shredded mozzarella cheese
 $\frac{1}{2}$ cup parmesan cheese
 $\frac{2}{3}$ cup ricotta cheese
 $\frac{1}{4}$ teaspoon pepper
2 large eggs
olive oil

Sauté garlic in olive oil over medium-high heat. Add tomatoes. Reduce liquid until the consistency of tomato paste.

Blend basil, cheese, pepper and eggs in food processor until smooth. Taste and add salt and pepper if necessary. Spread cheese mixture over crust. Spread tomato mixture over cheese. Bake in preheated 350-degree oven for 40 minutes. Brush with olive oil. Let stand 10 minutes before serving. Good hot or cold.

*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 as a large appetizer or a first course

Notes: Sheets should measure approximately 8 by 12-inches. For smaller appetizers make three rolls; otherwise, they will be quite thick.

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 Pickled Onion

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 mustard seeds

1/2 teaspoon cardamom

2 teaspoons sea salt

2 teaspoons sugar

2 tablespoons aquavit

1 pound salmon fillet, skin on

1 cup chopped fresh dill, divided

Pickled Onion:

1/2 small red onion, quartered and sliced thinly

1/4 cup apple cider vinegar

2 teaspoons sugar

1/2 teaspoon kosher salt

Garnishes: creme fraiche, pickled onion and dill sprigs

Gravlax: Heat all peppercorns mustard seeds 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 cardamom, 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 by8-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. Sprinkle with aquavit. Cover with plastic wrap, pressing directly into fish. Refrigerate 2 to 4 days pouring off any accumulated liquid until flesh is very firm and almost translucent. Thoroughly rinse salmon and pat dry with paper towels.

Pickled Onion: Place onion in a small jar. Bring vinegar, sugar, kosher salt and 2 tablespoons water to a simmer in a small saucepan, stirring to dissolve. Pour over onion. Cover and chill until onion is bright pink. at least 8 hours up to 2 days.

To serve, thinly slice salmon and serve on rye crackers topped with creme fraiche, dill and pickled onion.

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
melted butter, 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. Let cool. Toss with melted butter, salt, pepper and brown sugar. Set aside.

On a floured parchment, roll the pastry GENTLY into a rectangle to fit your largest baking sheet. Carefully transfer to non insulated 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 (lowest rack) at 350-degrees for 15 minutes, or until slightly golden brown. Remove crust only to cooking rack. NOTE: bottom needs to be crisp.

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. (Refrigerate if not cooking immediately.) 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

4 large Mission burrito-size flour tortillas, at room temperature

1 1/2 cup whipped cream cheese

3 teaspoons lemon juice

8 ounces sliced Nova salmon, at room temperature

1/4 cup diced red onion

4 tablespoons capers

finely chopped dill to taste

Mix together cream cheese, lemon juice, diced onion, dill and salt and pepper to taste. Taste and add more lemon juice if desired. Spread each tortilla with cream cheese mixture and sprinkle dill and 1 tablespoon capers on top. Place two rows of thin salmon slices down the middle, side by side. Roll and cover tightly with plastic wrap. Refrigerate overnight. When ready to serve, slice each roll into 1/3-inch diagonal slices.

Pita Pizza

Serves 2

1 whole wheat pita pocket, separated into two halves
shredded mozzarella
cherry tomatoes, halved
basil chiffonade
salt and pepper

Toast pitas until crisp. Top with mozzarella and broil until melted. Top with tomatoes and basil. Season with salt and pepper. Cut into quarters.

Everything Spice–Coated Cheddar Cheese Ball

2 ounces pancetta, finely chopped
1½ cups finely grated extra sharp cheddar
4 ounces cream cheese, room temperature
2 tablespoons unsalted butter, room temperature
1 scallion, thinly sliced
2 teaspoons coarsely ground black pepper

2 teaspoons Worcestershire sauce
Kosher salt
2-3 garlic cloves, thinly sliced
½ cup vegetable oil
2 shallots, thinly sliced
1 teaspoon poppy seed
1 teaspoon sesame seeds, toasted
Crackers (for serving)

Cook pancetta in a medium skillet over medium heat, stirring often, until browned and crisp, 5–8 minutes. Transfer to paper towels to drain; let cool.

Process cheddar, cream cheese, and butter in a food processor until smooth. Pulse in scallion, pepper, Worcestershire sauce, and pancetta; season with salt. Scrape mixture into a small plastic wrap-lined bowl; gather plastic around cheese, using your hands to shape into a ball. Chill until firm, 3–12 hours.

Just before serving, cook garlic in oil in a small saucepan over medium heat, stirring often, until golden brown, about 3 minutes. Drain on paper towels.

Add shallots to saucepan and cook, stirring often, until golden brown and crisp, 5–8 minutes. Drain on paper towels; let cool. Discard oil. Mix garlic and shallots in a medium bowl. Roll cheese ball in mixture to coat. Sprinkle with poppy seed and sesame seeds, pressing lightly to adhere. Serve with crackers.

Green Goddess, Pistachio, and Goat Cheese Ball

4 ounces cream cheese, room temperature
4 ounces goat cheese, room temperature
2 tablespoons unsalted butter, room temperature
4 anchovy fillets
1 cup watercress leaves

¼ cup mixed tender herb leaves (such as mint, parsley, tarragon and/or cilantro)
2 tablespoons chopped fresh chives
Kosher salt
¾ cup pistachios, toasted, chopped
Crackers (for serving)

Process cream cheese, goat cheese, and butter in a food processor until smooth. Pulse in anchovies, watercress, herbs, and chives; season with salt. Scrape mixture into a small plastic wrap-lined bowl; gather plastic around cheese, using your hands to shape into a ball. Chill until firm, 3–12 hours.

Just before serving, unwrap cheese ball and roll in pistachios. Serve with crackers.

Roasted Jalapeno-Pimento Cheese Toasts

Serves 8 (Southern Recipe)

1 red pepper

1 jalapeno

3/4 cup mayonnaise

1 1/2 teaspoon Worcestershire sauce

1/2 teaspoon cayenne pepper

1/4 teaspoon paprika

10 ounces sharp cheddar, grated

Kosher salt, pepper

1 narrow loaf artisan bread, sliced
thinly and lightly toasted

Roast bell pepper and jalapeno over gas flame. Transfer to paper bag and seal for 10 minutes. Peel and seed peppers; finely chop.

If cheese is shredded, chop into 1/8-inch pieces.

Mix mayonnaise, Worcestershire sauce, cayenne and paprika in medium bowl. Fold in cheese and chopped peppers. Season with salt and pepper. Spread on toast slices and serve. Can be made 5 days ahead.

Caprese Antipasto

Serves 6, Fred R. Conrad

Diana's Quesadillas

Note: See recipe for Crab Swiss Bites for substitution.

flour tortillas

pureed mixture of 1/2 chipotle in adobo sauce and 1/2 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.

large, wide baguette, sliced on diagonal and lightly toasted
2 ripe bell peppers, 1 red and 1 yellow if possible, roasted and peeled
Salt and pepper
Extra-virgin olive oil
1 pound fresh mozzarella, at room temperature
2 pounds ripe tomatoes, in assorted colors if possible
½ pound cherry tomatoes, in assorted colors if possible
Handful of caperberries, or 1 tablespoon large capers, rinsed
Handful of good-quality olives
6 thin slices of prosciutto, more if desired
Handful of basil leaves

Slice peeled peppers into 1/2-inch ribbons and place in a small bowl. Season with salt and pepper, then add 1 tablespoon olive oil and toss.

Cut mozzarella into 1/4-inch slices. Cut tomatoes into 1/2-inch slices and halve cherry tomatoes.

Arrange mozzarella slices in the center of a large platter. Surround with tomatoes and sprinkle lightly with salt. Add roasted pepper strips, caperberries and olives. Drape prosciutto around the platter. Garnish with basil leaves. Drizzle generously with olive oil and serve.

Maui Onion Dip w Hawaiian Taro Chips

Dan Smith and Steve McDonagh

- 1 tablespoon vegetable oil
- 2 1/2 cups thinly sliced onion
- 2 teaspoons chopped fresh parsley
- 3/4 cup mayonnaise
- 3/4 cup sour cream
- salt and pepper to taste
- 1 teaspoon ground black pepper
- Hawaiian taro chips

Heat oil in heavy medium saucepan over medium-low heat. Add onions and sage. Cover and cook until onions are deep golden brown, stirring occasionally, about 20 minutes. Remove from heat and let cool.

Whisk together mayonnaise and sour cream in a medium bowl to blend. Stir in the cooled caramelized onions, parsley, salt, and pepper. Cover dip and refrigerate until flavors blend, about 2 hours or up to 2 days.

Deviled Ham

Yield: 2 1/2 cups

Dam Garruto, Food Network

1 pound smoked ham, cut into 1-inch cubes

1/2 cup mayonnaise

1/4 cup prepared mustard

1/2 cup chopped onion

2 tablespoons chopped fresh parsley leaves

3 tablespoons maple syrup

1 1/2 tablespoons Tabasco

1 tablespoon Worcestershire sauce

2 teaspoons paprika

1 teaspoon mustard powder

salt and pepper to taste

Combine all ingredients in a food processor and blend until smooth. Use as a sandwich filling, roll-ups or spread on crackers.

Mediterranean-Hummus Spread

hummus

tomato, small dice

English cucumber, small dice

pitted Greek olives, small dice

feta cheese, crumbled

crackers or pita bread

Goat Cheese and Caramelized Onion Triangles

Note: If phyllo is frozen, let it thaw in your refrigerator overnight. Remove from the refrigerator two hours before using.

1 1/4 cups clarified butter (Ghee),
divided

2 tablespoons olive oil

2 yellow onions, thinly sliced

1 teaspoon sugar

1 (10-ounce) package goat cheese,
softened

1 (8-ounce) package cream cheese,
softened

1 (8-ounce) package sharp white
Cheddar cheese, finely shredded

1 tablespoon chopped fresh thyme

1 teaspoon salt

1 teaspoon ground black pepper

1/2 (16-ounce) long package frozen
phyllo dough, thawed

Line 2 rimmed baking sheets with parchment paper; set aside. In a medium cast-iron skillet, add 1/4 cup butter and olive oil. Melt butter over medium-high heat. Add onion and cook, stirring often, until tender, approximately 5 to 8 minutes. Stir in sugar, and continue to cook, frequently scraping browned bits from the bottom of pan, until onion is translucent and golden brown, approximately 18 to 20 minutes. Remove from heat, drain excess oil and let cool completely.

Preheat oven to 375°.

In a large bowl, beat goat cheese and cream cheese at medium-high speed with an electric mixer until smooth and creamy, approximately 4 minutes. Add onion, Cheddar, thyme, salt, and pepper, beating to combine. Set aside.

Melt remaining 1 cup butter in microwave or in a saucepan.

On a clean, flat work surface, unroll phyllo dough. Cut the sheets of dough lengthwise into 3 equal strips (4 strips will make smaller triangles). Cover the dough with a damp towel to prevent drying out.

Working with 1 strip of phyllo at a time, brush lightly with melted butter, making sure the edges of the strip are thoroughly covered with butter. Spoon approximately 1 teaspoon cheese mixture onto the left upper corner, leaving a 1-inch border at top. Fold corner of phyllo over filling to form a triangle. Continue folding back and forth (flag style) . (Be careful not to fold too tightly, or triangles will burst during baking.) Repeat procedure with remaining phyllo strips, melted butter, and cheese mixture.

Place triangles, seam side down, on prepared baking sheet. Lightly brush tops with melted butter. (The triangles can be frozen at this point. Bake frozen as below allowing a few more minutes.

Bake until golden brown, 15 to 20 minutes. Check occasionally, as the triangles can burn quite easily. Serve warm or at room temperature.

Feta-and-Herb Phyllo Tart

8 Servings

Yotam Ottolenghi

16-by-12-inch phyllo pastry

3 tablespoons unsalted butter, melted

1 scant cup finely crumbled feta (3 1/2 ounces)

2 lightly packed cups finely grated pecorino Romano (1 1/2 ounces)

2 tablespoons roughly chopped basil

2 tablespoons roughly chopped oregano leaves

2 tablespoons roughly chopped chives

4 eggs

3/4 cup heavy cream

1/2 cup whole milk

Salt and black pepper

Heat the oven to 400 degrees Fahrenheit.

Brush one of the phyllo sheets lightly with melted butter and place, butter side-up, in a 9-inch round tart pan. Press the pastry into the corners and then brush another sheet of phyllo in the same way, pressing it into the pan at a 45-degree angle to the first sheet. Continue twice more (using 4 sheets total), covering the base and sides of the pan with a uniformly thick layer of phyllo. Add additional buttered strips along the sides of the pan and over the rim. Trim the overhanging pastry, but not completely, leaving 1-inch/ of phyllo over the edges of the tart and rolled over 1/2-inch. Set both the pan and pastry scraps aside.

Take another sheet of buttered phyllo and position the long side in front of you. Fold the bottom edge up to form a fold 1 inch wide. Continue folding the pastry in alternating directions (as if you were making a concertina fan) until you end up with 1 long pleated strip. Repeat with the remaining sheets of pastry in the same way. (If the pastry breaks or tears, pat it back into place and continue as if the torn pieces were still connected.)

Starting from the middle of the tart tin, coil 1 folded strip from the middle outwards to start forming a rough snail, spreading the strips roughly 1/4 inch to

1/2 to apart. (You want visible gaps between the phyllo strips, so you can fill them with chunks of feta and the custard.) Meet the end of the pastry with the second strip and continue the snail in the same way until the 4 sheets have been used. You may still have some space around the edge, which you can fill with the scrap trimmings, folding them in the same way as best you can.

Set any pastry coils upright if they've fallen over. Place tart pan on a baking sheet and bake for 15 to 18 minutes, until the pastry is a dark golden brown. Remove from oven and set aside to cool for 20 minutes.

Meanwhile, mix feta, pecorino and herbs until blended and set aside.

In a separate medium bowl, whisk together eggs, cream and milk with 1/2 teaspoon salt and a good grind of pepper.

Gently press cheese and herbs in between the gaps of the phyllo pastry, being careful not to break the pastry base. Pour the custard over evenly, drizzling in just a little at a time and allowing it to soak evenly into all the gaps in the pastry. Bake for 25 to 28 minutes, until the custard has set and the cheese has browned. Remove from the oven and serve warm, cut into slices.



Baked Brie with Cranberry-Orange Sauce

The trick here is to trim the dough as you wrap the brie: Too many layers of overlapping dough and the pastry won't cook through. This is an excellent make-ahead appetizer since the puff pastry-wrapped brie can be assembled up to a day in advance and stored in the refrigerator.

½ recipe of thick Cranberry-Orange Sauce, flavored with pepper and/or balsamic vinegar

1 sheet puff pastry (about 8 ounces), defrosted and

chilled

1 (8-ounce) wheel of brie, freeze for 20 minutes

1 large egg

Baguette slices or crackers, for serving

Freeze the brie for 20 minutes. Slice in half horizontally and spread with a ¼-inch of the cranberry-orange sauce and reassemble. Reserve some sauce for decoration.

Working quickly, unfold the sheet of puff pastry on a lightly floured surface. Using a lightly floured rolling pin, roll it out to an 11-by-11-inch square (the pastry should be about 1/8-inch thick), lifting and rotating the pastry occasionally to prevent sticking. Place the brie in the center of the pastry. Use a paring knife, and leaving a 3 to 3 1/2-inch border, trim the pastry to form a circle around the brie. Discard the scraps or save them for decorating.

In a small bowl, beat the egg with 1 tablespoon water. Brush the pastry border lightly with egg wash, then lift the puff pastry to wrap the brie snugly, one side at a time, trimming the pastry so you don't have too many overlapping layers. Seal each fold with egg wash. Press all sides of the brie firmly, making sure to tightly seal any seams in the pastry with your hands. Transfer the puff-pastry wrapped brie to a parchment covered sheet pan. Decorate with cut-out

pastry, if desired). At this point, if the pastry has warmed up considerably, place the brie in the freezer for 30 minutes to chill before baking. (You can assemble the brie up to this point and refrigerate for up to 24 hours.

Just before baking, brush the whole exterior of the pastry generously with egg wash, then bake until the pastry has puffed and is golden brown, 20 to 35 minutes, rotating the pan halfway through.

Allow to cool for about at least 20 minutes before cutting into it, so the cheese has time to firm up slightly. If desired, decorate the top with a dollop of cranberry-orange sauce. Serve warm with baguette slices or crackers.

Pups in a Blanket

Makes 14-16 rolls

2 package Pillsbury Crescent dough

brown mustard

2 cans Vienna sausage,(? halved)

pickle relish

1 egg yolk

poppy seeds

Place rack in lower third of oven and preheat to 375-degrees.

Brush dough with mustard. Cut each triangle into two pieces with the wide end at the bottom and the pointed end at the top. You may have to trim the dough further to fit the width of the pups. Put each pup half at the wide end of the dough triangle, add a dab of pickle relish and roll up. Place them point side up on parchment paper. Brush with egg wash and sprinkle with seeds.

Refrigerate 15 to 20 minutes (no longer or the dough will get soggy). Bake for 15 to 20 minutes Check bottoms for burning. Remove immediately from baking sheet and cool on a rack for 10 minutes for 5 minutes before serving.

Corn and Shrimp Beignets

Yield 24 Beignets

Notes: Total cooking time (excluding prep) is 45 minutes. Although these crisp fritters are wonderful fresh out of the pan, they can also be cooled, stored frozen in an airtight container and popped in a hot oven to warm and refresh.

Vegetable oil, for frying	1 cup fresh corn kernels (from 2 ears corn)
2 cups all-purpose flour	6 ounces peeled and deveined shrimp, coarsely chopped
½ teaspoon ground cayenne	1 ¼ cups seltzer water
1 teaspoon baking powder	¼ cup sour cream
¼ teaspoon baking soda	tartar sauce with cayenne to taste, for dipping (optional)
¾ teaspoon kosher salt plus more if needed	
1 whole lemon	
¼ cup thinly sliced chives	

Line a sheet pan with a wire rack. Preheat oven to 250-degrees to keep beignets warm. Fill a deep, medium saucepan with oil to a depth of 3 inches. Heat to 350 degrees.

While the oil heats, whisk the flour, ground cayenne, baking powder, baking soda and salt in a medium bowl. Zest the lemon right into the bowl. To the bowl, add the chives, corn and shrimp. Stir to combine. Pour in the seltzer and stir until just combined. Fold in the sour cream until just incorporated.

Once a deep-fry or candy thermometer reads 350 degrees, the oil is ready. Working in batches to avoid crowding the pan, carefully drop tablespoons of the batter into the hot oil and fry, turning frequently, until golden brown, about 5 minutes. Maintain the temperature of the oil while frying.

Transfer the beignets to the paper towels to absorb excess oil and then to the wire rack in the oven to keep warm. Serve the beignets warm with a sauce for dipping, Sprinkle the beignets with a little salt, if you like.

Bacon-Wrapped Dates

Yield 16 dates

8 slices bacon

16 medium Medjool dates, pitted

Black pepper (optional)

Using scissors, cut each slice of bacon in half crosswise at a diagonal, like cutting ribbon. (This will help secure the bacon to the date.) Starting at the straight end of the bacon, roll the bacon around the dates. Tuck the point under the wrapped bacon to secure. Place seam side down on a baking sheet.

Place in the oven, and heat the oven to 400 degrees. Cook for 10 minutes, then flip and cook until golden brown all over, another 5 to 15 minutes, depending on the thickness of your bacon.

Season with black pepper (if desired), then transfer to a paper towel-lined plate to crisp and cool slightly.

Hawaiian Nachos

Toss together:

ahi poke, 1/2-inch cubes

sliced jalapenos

avocado

tomato

cucumber

cilantro

red onion

green onion

yellow corn tortilla chips

Lemony Whipped Feta with Charred Scallions

Makes about 2 cups,=

By Sarah Jampel, NY Times Cooking

Tip: This dip is airiest and lightest the day it's made. If you make it 1 or 2 days in advance, store it in the refrigerator, then let it come to room temperature and give it a good stir before serving.

1½ lemons, plus more to taste

1 bunch scallions, trimmed and halved crosswise

⅓ cup plus 3 tablespoons olive oil

10 ounces feta cheese, broken into large pieces (about 2½ to 3 cups)

4 ounces cream cheese, at room temperature, or heavy cream

¼ teaspoon black pepper, plus more for garnish

¼ teaspoon cayenne, plus more for garnish

1 tablespoon hot water

Heat the broiler and line a sheet pan with foil. Juice 1 whole lemon to get 3 tablespoons juice and set aside. Cut the remaining ½ lemon into 3 to 4 thin slices.

In a medium bowl, toss together the lemon slices, scallions and 1 tablespoon olive oil. Place on sheet pan and broil until blackened, tossing occasionally, 7 to 9 minutes for the scallions and about another 5 minutes for the lemon slices. Transfer to a cutting board to cool slightly.

In a food processor, add the feta, cream cheese, remaining ⅓ cup plus 2 tablespoons olive oil, reserved lemon juice, black pepper, cayenne and hot water. Purée until very smooth, then add almost all of the scallions (save 1 or 2 pieces and chop roughly for a garnish). Pulse to combine, leaving some chunky scallion pieces. Taste for lemon, adjusting as needed.

Transfer to a bowl, then garnish with charred lemon slices, the reserved scallion, black pepper and a pinch of cayenne.