

## Friends of the Library Fall Celebration 2022 Appetizers Recipes

### 1. Phyllo Brie Cups

- **phyllo brie cups with pepper Jelly or Cranberry Merlot Compote** \* \*\*

- Athens mini Phyllo shells (qty of 15 per package)
- 8oz brie cheese wheels, cut in pieces to fit shells
- pepper jelly (can be found in grocery)
- cranberry merlot compote (similar jelly can be found on grocer shelf)

On baking sheet, place phyllo shells. Place piece of cut brie cheese in shell, top with either pepper jelly or cranberry compote.

Bake at 400 degrees until melted and bubbly, 15-20 minutes

### 2. Prosciutto Wrapped Melon

- **cantaloupe prosciutto skewers**

- cantaloupe melon, cleaned and cubed into 1 1/2 inch pieces
- 1 lb sliced prosciutto, cut in smaller pieces
- skewers
- arrange skewers with piece of cantaloupe wrapped in prosciutto slices.  
Would arrange 2 wrapped melon pieces per skewer.

### 3. Spinach Artichoke stuffed Baguette

- **Spinach Artichoke stuffed Baguette**

- can of quartered artichoke hearts drained very well, separate quarters into smaller pieces
- package of frozen spinach, drained very well, squeeze excess water out with paper towels or cheese cloth
- 8oz cream cheese, room temp
- 4 oz sour cream
- clove of minced garlic
- pepper to taste
- 8 oz shredded cheese, gouda, parmesan, asiago blend(or italian cheese blend).
- dash worcestershire sauce
- french baguettes 2 loaves
- 8 oz shredded cheese blend to top the baguettes filled with spinach mixture

cream the sour cream, cream cheese together with garlic, pepper, worcestershire sauce. Fold in cheeses, spinach, artichokes. Cut baguette top off, lengthwise, remove

some of the bread in loaf. Spread out spinach mixture. Bake at 400 degrees for 20 minutes or golden/bubbly top. Remove from oven, let sit 3 minutes, cut in small pieces, with wine. Serve warm.

#### 4. veggie pizza squares

- **veggie pizza squares** \* \*\* crust with seasoned cream cheese, assorted shredded veggies (broccoli, carrot, olive, pimento)
  - 2 tubes crescent roll dough
  - 12 oz cream cheese -room temp
  - 4 oz italian salad dressing
  - 1-2 grated carrots
  - 1 cup raw broccoli florets chopped fine
  - 1/4 cup diced pimento or raw red pepper
  - 1/3 cup black olive slices

press crescent roll dough in a half sheet baking pan. (Half sheet is 18x13 or use two 9 X 13 pans). Bake at 400 degrees 20 minutes, until golden brown, remove from oven, cool slightly. While crust is baking, cream the cream cheese with italian salad dressing. When crust is slightly cooled, spread the cream cheese mixture on the crust and assemble with the chopped vegetables. Put in refrigerator and let cool to set up for 4-6 hours. Cut in 2 inch squares.

#### 5. bacon wrapped chestnuts with chili sauce

- **bacon wrapped chestnuts with chili sauce**
  - 1lb bacon, cut strips of bacon in half
  - 4 cans WHOLE water chestnuts, drained (chestnuts will be provided to you)
  - heinz chili sauce
  - tooth picks

wrap whole chestnut in half strip bacon, secure with toothpick, place on baking sheet, brush with chili sauce. Bake them at 400 degrees 20 minutes, or until bacon is crisp. serve hot.

#### 6. Bruschetta

- **bruschetta**
  - 4 large beefsteak tomatoes cut in small dice
  - 2 clove garlic minced
  - 8 oz shredded parmesan cheese
  - 2/3 cup diced red onion
  - 1/4 cup basil leaves fine chop

- pepper to taste
- salt to taste
- 6 TBS olive oil
- 3 TBS balsamic vinegar

combine above ingredients and set in fridge.

- 2 baguettes cut baguettes in 1 inch slices, brush with olive oil, toast in oven 400 degrees until golden 10-15 min. remove from oven, cool. top just before serving with Bruschetta topping

## 7. Greek Pizza squares

- **Greek pizza squares** \* \*\* crust with hummus, cucumber, feta, tomato, kalamata olive

- 12 oz hummus
- 8 oz chopped cucumber, drain moisture with paper towel
- 8 oz chopped tomato, drain moisture with paper towel
- 6 oz sliced kalamata olives, drained well with paper towel
- 6 oz crumbled feta cheese
- 2 tubes crescent rolls

press crescent roll dough in a half sheet baking pan. (18x13) or 2 pans of 9x13. Bake at 400 degrees 20 minutes, until golden brown, remove from oven, cool slightly. When crust is has cooled completely, spread hummus the crust and assemble with the chopped vegetables. Put in refrigerator and let cool to set up for 4-6 hours. Cut in 2 inch squares.

## 8. Antipasti Skewers

- **Antipasti Skewers** Salami/ pearl Mozzarella, cherry tomato, kalamata olives

- 8 oz pearl mozzarella
- 1 pint cherry tomatoes
- 1 jar whole, pitted kalamata olives
- 1 lb thinly sliced salami.
- balsamic salad dressing
- wooden skewers

## 8. Honey Ricotta peach crostini

- **honey ricotta peach crostini** \*\*
  - 16 oz part skim ricotta cheese
  - 4 peaches, sliced in 10 pieces per peach ( soak sliced peaches in club soda for 5 minutes to prevent browning.
  - 6-8 TBS honey
  - 2 baguettes. cut baguette in 1 inch slices, brush with olive oil, toast in oven 400 degrees until golden 10-15 min. remove from oven, cool.

spread crostini slice with 1-2 tsp of ricotta cheese, top with slice of peach, drizzle with honey. Serve cold.

#### 9. Miniature smoked sausages in puff pastry

- **Miniature smoked sausages in puff pastry**
  - little smokies sausages 28 oz package
  - 3 tubes of crescent rolls

unfold crescent rolls and cut each triangle into 3 strips. Roll sausage link in strip of dough. Place on baking sheet, Bake at 375 degrees for 20-25 min until golden brown at community center.

#### 10. Beef Crostini with Mediterranean Relish

- **Beef Crostini with Mediterranean Relish**

3 lbs flank steak 1/3 cup red wine vinegar

1/4 cup olive oil

2 large minced cloves of garlic

1/4 t fresh ground pepper

1/3 soy sauce

Combine above and marinate steak for at least 2 hours

Broil or grill the flank steak until just pink inside. About 145 F degrees

Slice steak very thinly on a diagonal

Relish

1/2 cup olive oil

1 1/2 T lemon juice

2 T capers

2 T chopped shallots

1/4 cup grated parmesan cheese

1/2 cup Greek olives chopped

1 1/2 t grated garlic

1 cup fresh basil cut in strips

3 T fresh chopped chives

Whisk together all of the Relish ingredients

The relish can be made a day in advance.

Place flank steak pieces on sliced baguettes, (2 loaves baguettes sliced on diagonal)  
drizzle the relish on top of the steak