

Appetizer Recipes shared by Genie Drossos

SWEET, SAVORY, SALTY, SAGE SCENTED SHORTBREAD

2 cups flour
½ cups powdered sugar
2 Tbs. sliced sage leaves
1 tsp. kosher salt
1 cup butter, cut into ½ inch thick pieces, room temperature

Blend first 4 ingredients in processor. Add butter, process until dough comes together. Divide in half. Shape dough into two logs, about 1 ½" in diameter. Chill until firm enough to slice, about 30 minutes.

Preheat oven to 350'. Line 2 baking sheets with parchment paper. Position 1 oven rack in top third and 1 rack in bottom third of oven. Cut each log into ⅓" to ½" rounds and place on cookie sheets. Bake 10 minutes. Reverse sheets and continue baking until cookies are golden - about 15 minutes TOTAL.

Yield: about 50

MUSTARD & GRUYÈRE BATONS

This is from Ina Garten's Foolproof cookbook, page 28.

Flour for dusting board
1 sheet Pepperidge Farm puff pastry, thawed and very cold
3 Tbs. Dijon mustard
1 egg beaten with 1 tsp. water for egg wash
3 ounces Gruyère cheese, grated
2 Tbs. freshly grated Parmesan cheese
Flaked sea salt or Everything bagel for sprinkling

Unfold the sheet of puff pastry on floured board, and roll to an 11 x 13 inch rectangle with a floured rolling pin. With shorter end toward you, brush the lower half with mustard, leaving ½' border around edges. Brush border of pastry with egg wash and fold top half over bottom half, lining up the edges. Place the pastry on a sheet pan lined with parchment paper and chill for 15 minutes.

Place pastry on board and trim the three irregular edges with a sharp knife. With folded edge away from you, cut the pastry in 1 x 6 inch strips. You will have 10 to 12 batons (I cut mine in half so they are about 3 inches long). Spread the batons out on the sheet pan so they are not touching. Brush the tops lightly with egg wash (don't allow to drip down sides) and sprinkle evenly with Gruyère, Parmesan, and 1 ½ teaspoon sea salt (or other). Chill for at least 15 minutes.

When ready to bake, preheat oven to 400'. Bake the batons for 15 to 18 minutes until golden brown and puffed. Allow to cool for 3 minutes and serve warm.

*To make ahead, refrigerate the unbaked batons for up to 24 hours, and bake before serving.

Both of these recipes are started the day before serving to allow the flavors to blend - and it will free you up to work on your centerpiece!

Enjoy!

Gail Ransler

Fancy Pea and Rice Salad

1 Package Ben's Long Grain and Wild Rice (*Remove seasoning packet, do not use)
2 cups (16 ounces) canned Campbell's Beef Consommé
4 cups frozen peas (do not thaw)
2 cups celery (cut diagonally)
1 1/2 cups sliced green onions (cut diagonally)
1 cup unsalted slivered almonds (toasted)
Butter lettuce cups (1 per serving)

Dressing:

1/2 cup Red Wine Vinegar
3 Tablespoons Rice Vinegar (unseasoned)
4 Tablespoons Soy Sauce
4 teaspoons white sugar
1/2 cup Avocado oil
1/2 cup Olive oil
4 Tablespoons Sesame oil

Cook rice as directed on box using consommé for the liquid. Place dressing ingredients into the bottom of a large bowl. Whisk dressing ingredients together. After rice has been off heat for about 10 minutes toss slightly cooled cooked rice into the dressing. If you want to add more vinegar, soy sauce or sesame oil feel free to add to your taste. Cool completely and then cover and place rice mixture (no add-ins yet) into refrigerator over night.

3-4 hours before serving add frozen peas, celery, green onions and slivered almonds. Place bowl on counter. Serve at room temperature, each serving on a butter lettuce cup. Makes about 8-10 servings.

Chicken and Artichoke Casserole

2 -12 ounce jars of Reese (or other) quartered artichoke hearts (Cut into bite-sized pieces if too large. Drain thoroughly and dry with paper towels.)
8 cups cooked chicken (Cut into bite-sized pieces)
2 cans cream of chicken soup
2 cups mayonnaise
1/4 cup freshly squeezed lemon juice and zest of 1 lemon
1 teaspoon curry powder
1-4 ounce jar of chopped pimiento (Drain and dry thoroughly with paper towels)
8 ounces freshly grated extra sharp cheddar cheese
2 cups panko bread crumbs (plain)
1/2 stick (1/4 cup) salted butter, melted

Lightly brown panko bread crumbs in 1/2 stick of butter. Take off heat, cool and package in airtight container, place in freezer.

Lightly warm curry powder on stove with 1 tablespoon of butter until fragrant. Set aside.

Butter a 3 quart (13 x 9 x 2) glass casserole dish.

Place artichoke hearts on bottom of casserole dish. Next, place chicken on top of artichoke hearts and gently press down.

Combine soup, lemon juice, lemon zest, mayonnaise and curry "paste" into a bowl. Whisk sauce ingredients until thoroughly blended. Pour over chicken.

Sprinkle chopped pimiento over sauce, evenly distributing the pieces of pimiento.

Top with extra sharp cheddar cheese and cover completely.

Place in refrigerator overnight.

The next day remove from refrigerator 3 hours before serving. Remove cover and place frozen panko bread crumbs on top of casserole.

When casserole is completely assembled place in 350 degree oven for approximately 50 minutes to 1 hour. Test center of casserole with knife to be sure it is heated thoroughly. Serves approximately 12 people.

Recipe shared by Juliette Grumley

Jane's Corn Meal Rolls

(makes 32)

2 cups milk

½ cup shortening (one stick)

1 tsp salt

½ cup sugar

½ cup sifted corn meal

2 eggs

1 package yeast

¼ cup warm water

5 cups sifted flour

Scald milk; add shortening, salt, sugar and slowly add corn meal; stir and let cool. Add well beaten eggs.

Dissolve yeast in water and stir into mixture. Add flour and chill.

When ready to fix, add enough flour to each large spoonful of dough to make consistency for handling. Shape into rolls and place in well-greased 12-cup muffin pan. Let rise for one hour.

Bake 10 minutes at 450 degrees.

LEMON FLUFF

Shared by Genie Drossos

CRUST:

2 cups graham cracker crumbs

½ cup sugar

½ cup soft butter

Mix together well and press into 10" springform pan.

FILLING:

1 envelope unflavored gelatin softened in 2 Tbls. cold water

7 eggs, separated

1 cup sugar

½ cup sugar

Juice of 3 lemons, grated rind of 2 lemons

¼ tsp lemon flavoring

Beat egg yolks until light. Beat in 1 cup sugar, lemon juice and lemon flavoring. Add rind after you put mixture in top of double boiler. (I found that if you added to mixing bowl so much stuck to the sides.) Cook and stir until thickened (about 5 minutes). Stir in softened gelatin. Remove from heat and stir while cooling. Beat egg whites until foamy. Beat in remaining ½ cup sugar and beat until stiff. Fold in egg whites to cooled lemon mixture. Pour into pan and chill overnight.

Serve with a dollop of whipped cream.

Yummy!