

Appetizers and Snacks



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Avocado and Cream Cheese on Bagel Crisps

I got this great snack idea from my friend, Nelleen McCormick.

Ingredients

avocado, seeded and sliced
cream cheese
garlic bagel crisps
sea salt



Procedure

- 1 Top each bagel crisp with a smear of cream cheese, two or three avocado slices and a small pinch of sea salt.

Bacon and Cheese Stuffed Mushrooms

Servings: 25

Ingredients

4 to 6 strips bacon
25 large mushrooms, stems removed
8 mushroom stems, finely chopped
1 small onion, finely chopped
3 cloves garlic, minced
8 oz cream cheese, softened
1 cup parmesan and/or Romano cheese, finely grated (divided use)

Procedure

- 1 Heat skillet over medium heat and fry bacon until crisp. Drain on paper towels and crumble when cooled. Reserve bacon fat.
- 2 Wipe mushrooms clean and remove stems by twisting gently. Reserve and finely chop about 8 stems for next step. Finely chop onion and mince garlic.
- 3 Sauté mushroom stems, onion and garlic in reserved bacon fat until tender. Drain off excess fat.
- 4 Mix crumbled bacon and sautéed vegetables with softened cream cheese and 3/4 of the cup of grated cheese until the mixture is workable.
- 5 Stuff each mushroom, sprinkle with remaining grated cheese and bake at 350 degrees for 10-15 minutes. Turn the oven to broil and finish under broiler, just until tops are golden.

Baked Potato Skins

Ingredients

- 2 baking potatoes, medium
- 1 1/2 Tbs butter, melted
- salt, to taste
- black pepper, to taste
- 1/2 cup cheddar cheese, shredded
- Toppings:
- 1/4 cup sour cream
- bacon bits, to taste
- 2 green onions, chopped



Procedure

- 1 Preheat oven to 400 degrees.
- 2 Scrub potatoes and prick them with a fork.
- 3 Put potatoes directly on a rack in the hot oven for 1 hour or until the insides are tender and the skins are crisp.
- 4 Remove potatoes from oven and cool slightly.
- 5 When the potatoes are cool enough to handle, cut them in half lengthwise.
- 6 Scoop out the flesh with a big spoon - remove all of it or leave a little, if you like, depending on your carb allowance.
- 7 Put the potato shells in a baking dish.
- 8 Using a pastry brush, paint the shells generously with the melted butter, add salt, pepper, and cheese.
- 9 Place shells back in oven, until the cheese is melted and the potatoes are golden and crispy. About 8 minutes.
- 10 Add toppings of choice.

Beef and Spinach Toasted Ravioli

Yield: 80 ravioli

Ingredients

- 1 lb beef chuck, cubed
- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 1/2 cup chopped carrots
- salt and pepper, to taste
- 1 1/2 cups cooked, chopped spinach, well drained
- 6 eggs, divided use
- 1 cup grated parmesan
- 2 pkg square wonton skins (about 80)
- 1/2 cup buttermilk
- 4 cups panko breadcrumbs, ground fine
- 1 Tbs Italian seasoning
- additional grated parmesan, for garnish
- minute marinara, for dipping



Procedure

- 1 Preheat the oven to 350 degrees F.
- 2 For the meat filling: combine the cubed beef, onion, celery, carrots, salt, and pepper in a roasting pan and roast until cooked through, about 1 hour. Let cool.
- 3 Add the spinach, then grind ingredients in a meat grinder with a fine grind. Add 4 of the eggs and 1 cup of parmesan cheese, and mix well, to create a paste-like texture.
- 4 Put a scant tsp of filling in the center of the skin, put a water wash on 2 adjoining sides and then fold the skin over into a triangle, press down around the filling to remove any air bubbles and to seal the edges. Another fold can be made to attach the corners of the folded edge to each other. Put the finished ravioli in the freezer to harden and until ready to bread.
- 5 To bread the ravioli: Make an egg wash by mixing together the 2 remaining eggs and the buttermilk. Add the ravioli to the wash, then dip in the panko bread crumbs/Italian seasoning mix. Refreeze until ready to fry.
- 6 Preheat a deep fryer to 350 degrees F.
- 7 Fry the ravioli until golden brown. Serve hot on a plate sprinkled with freshly grated Parmesan on top and minute marinara on the side.

Source

Author: Adapted by Jackie Farrell

Source: Charlie Gittos' Toasted Ravioli The Hill, St. Louis, MO

Web Page: http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_19115,00.html

Chicken Liver Pate

Ingredients

1 medium onion, finely chopped
1 Tbs butter
1/4 tsp cinnamon
1/4 tsp ground cloves
1/4 tsp ground nutmeg
salt, to taste
ground black pepper, to taste
1 lb chicken livers, drained and finely chopped
1 cup chicken stock or broth
2 large eggs (slightly beaten)
2 Tbs cornstarch
8 Tbs sherry
1/3 cup heavy cream
melted butter

Procedure

- 1 Preheat oven to 350 degrees
- 2 Sauté onion in butter until limp.
- 3 Add spices, liver and chicken stock; simmer for 10 minutes.
- 4 Add eggs, cornstarch, sherry and cream. Mix well.
- 5 Lightly grease small loaf tins or small ramekins.
- 6 Fill and bake, surrounded by 1 inch of water, for 40 minutes or until firm.
- 7 Seal tops with melted butter and refrigerate. (May be frozen after butter hardens)

Source

Author: Myrna Liner

Chilled Spinach & Artichoke Dip

This is a recipe that has been adapted from a dip brought to one of our mortgage company parties in the early 90's by one of the staff. She was kind enough to give me her recipe and I added the black olives to make it more to my taste!

Ingredients

10	oz	Frozen chopped spinach, thawed (do not use fresh)
1 1/2	cup	Sour cream
1	cup	Mayonnaise (I use Hellmann's)
4	oz	Knorr vegetable soup mix
8	oz	Water chestnuts, sliced
1	small jar	marinated artichoke hearts
3		green onions, finely chopped
1	small can	black olives, chopped

Procedure

- 1 Squeeze thawed chopped spinach until dry and set aside.
- 2 In a medium bowl, stir together sour cream, mayonnaise and dry soup mix.
- 3 Chop the water chestnuts into small chunks and add to the mixture.
- 4 Rinse the artichoke hearts off with water to remove some of the oil and pat dry. Cut them into small chunks. Add chopped artichoke hearts, green onions, and black olives to mixture.
- 5 Finally, add the chopped spinach to the mixture and stir gently to blend.
- 6 Cover and chill for at least 2 hours for flavors to blend. Serve with tortilla chips.

Citrus Fire Sausage Balls

Ingredients

- 1 lb hot pork sausage
- 1 cup panko crumbs
- 2 tsp granulated garlic
- 2 tsp fresh ground black pepper
- 1 cup Dean Fearing's Apricot Sauce

Procedure

- 1 Preheat the oven to 375 degrees.
- 2 Combine sausage, panko, garlic and ground pepper. Form into bite-size balls.
- 3 Bake the balls on a parchment lined sheet pan for 15 to 20 minutes. Do not overcook.
- 4 While the balls are baking, pour the apricot sauce into a small saucepan and warm gently.
- 5 Remove the sheet pan from the oven and place the balls in a serving dish.
- 6 Top the balls with the warm apricot sauce and stir gently to coat.
- 7 Serve with toothpicks.

Clam Dip

Serve with green and/or red bell pepper strips.

Ingredients

8 oz cream cheese
6 oz canned clams
1/4 tsp Worcestershire sauce
1 Tbs lemon juice
1/4 tsp onion powder
dash garlic salt
2 drops Tabasco sauce

Procedure

- 1 Soften cream cheese.
- 2 Drain minced or chopped clams, reserving juice.
- 3 To the cream cheese, add Worcestershire sauce, lemon juice, onion powder, garlic salt, and Tabasco. Mix well. Add some of the reserved clam juice to thin and then add clams and mix well.
- 4 Refrigerate to blend flavors. Save clam juice in case it needs further thinning after refrigeration.

Creamed Spinach And Artichoke Bake

A really rich and tasty dip for tortilla chips.

Ingredients

- 1 Tbs Olive oil
- Shallots, minced, to taste
- Garlic, minced, to taste
- 10 oz Chopped spinach, either fresh or frozen
- 4 oz Cream Cheese, softened
- 1/2 jar Marinated artichoke hearts, drained and chopped
- Salt, to taste
- Ground black pepper, to taste
- Cayenne pepper, to taste
- pinch Ground nutmeg
- 2 dashes Hot sauce, such as Tabasco
- 1/2 cup Parmesan cheese, grated (divided)

Procedure

- 1 Preheat oven to 325 degrees.
- 2 Sauté shallots and garlic in olive oil. Set aside.
- 3 Cook spinach and drain well.
- 4 While the spinach is still hot, stir in cream cheese, shallots, garlic, artichoke hearts, seasonings, hot sauce and two-thirds of the parmesan cheese. Spoon the mixture into a casserole dish.
- 5 Sprinkle the remaining parmesan on top and bake for about 20 minutes or until bubbly and top starts to brown.

Gerry's Russian Rye & Dill Dip

Pete and Jackie had this at a party at Pete's parents' house back in the 70's and got the recipe from Gerry.

Ingredients

- 1 Round loaf Russian rye bread (unsliced)
- 1 1/3 cup mayonnaise
- 1 1/3 cup sour cream
- 2 tsp Lawry's seasoned salt
- 2 Tbs dill weed, dry
- 1 Tbs parsley flakes
- 2 Tbs dry minced onions
- sprig fresh dill weed (optional)

Procedure

- 1 Cutout a bowl in the bread loaf to hold the dip mixture. Tear the removed bread into bite size chunks for dipping. Seal in bag until ready to serve in order to stay fresh.
- 2 Dip: Combine remaining ingredients and stir until smooth and well blended. Refrigerate.
- 3 Assemble just before serving by gathering bread chunks around base of loaf on platter. Spoon dip into central cavity in loaf of bread. Garnish with fresh dill, if available.

Guacamole

Servings: 8

Ingredients

- 4 cups Hass avocados (seeded & mashed coarsely)
- 1 cup pico de gallo
- 1 tsp salt
- sour cream
- red bell pepper, diced (optional)
- green onions, sliced thin (optional)



Procedure

- 1 Stir mashed avocado, pico de gallo, and salt together.
- 2 Optional add-ons: Top with sour cream and sprinkle with chopped red bell peppers and sliced green onions.
- 3 If not using immediately, cover with plastic wrap to keep out air, and store in refrigerator.

Hot Chicken and Artichoke Spread

I recommend that you use chicken breast meat that has been cooked on the bone for the best flavor!

Ingredients

- 1 tsp butter, for coating gratin dish
- 2 cups cooked chicken breast meat, chopped
- 14 oz artichoke hearts, drained and chopped
- 1 cup mayonnaise
- 1 cup grated parmesan cheese
- 1 clove garlic, crushed and chopped fine
- dash cayenne pepper (or to taste)
- tortilla chips for dipping

Procedure

- 1 Lightly coat gratin dish with butter and set aside.
- 2 Preheat oven to 350 degrees.
- 3 Mix all other ingredients together in a medium mixing bowl and spoon into gratin dish.
- 4 Bake until hot and bubbly.
- 5 Serve warm with tortilla chips.

Lemon Butter Artichoke Hearts

Ingredients

artichoke heart quarters, frozen
lemon juice
butter
fresh ground black pepper



Procedure

- 1 Place the frozen artichoke quarters in a microwave safe dish and add a splash of lemon juice and a pat or two of butter. Cover with waxed paper and cook on high until heated through, about 1 1/2 minutes.
- 2 Sprinkle with fresh ground black pepper to taste.

Mexican Dip

Serve with dip chips.

Ingredients

1 envelope taco seasoning
16 oz sour cream
16 oz guacamole dip
16 oz cheddar cheese, grated
2 small cans black olives, chopped
4 tomatoes, diced
2 bunches green onions, chopped

Procedure

- 1 Mix envelope of seasoning into sour cream.
- 2 Layer 1/3 of each in serving dish: guacamole, sour cream/seasoning mix, cheese, olives, tomatoes and onions.
- 3 Repeat with 2 more layers.

Source

Author: Chris Deering

Mock Garlic Toast

Eat it warm, you'll never miss garlic bread with your Italian food again.

Ingredients

- 2 sticks Frigo brand string cheese
- 1 tsp peanut or olive oil
- pinch garlic powder
- pinch parsley flakes, crushed
- pinch parmesan cheese

Procedure

- 1 Put the oil in a non-stick skillet and preheat on medium to medium/high heat.
- 2 Take your string cheese and put it in the oil and let it begin to melt, do not touch it. When it is almost melted sprinkle it with a pinch of garlic powder, dried parsley, and parmesan cheese.
- 3 By the time the top is melted the bottom will be browned and crunchy. Remove it from pan and let cool enough to handle before eating.

Mushroom Cups

Enjoy!!!

Servings: 6

Ingredients

- 1 lb mushrooms, sliced
- 4 Tbs butter (for frying mushrooms)
- garlic powder, to taste
- 2/3 cup dry white wine
- 2 Tbs all-purpose flour
- 1/2 cup heavy cream
- salt, to taste
- ground black pepper, to taste
- 4 to 6 Tbs butter, melted (for brushing phyllo)
- 5 sheets phyllo dough, thawed

Procedure

- 1 Preheat oven: 375 degrees F
- 2 In fry pan, cook mushrooms in butter, for six minutes.
- 3 Add garlic and wine; cook for three minutes, until wine has evaporated.
- 4 Sprinkle flour over mixture, stir, add cream and cook for about one minute, until slightly thickened.
- 5 Add salt and pepper, to taste. Remove from heat and let mixture cool.
- 6 Brush four of the phyllo sheets with the melted butter (as per instructions on the box) and stack, leaving the top sheet unbuttered.
- 7 Cut stack into six pieces and nestle each into cup of muffin tin.
- 8 Spoon two heaping Tbs of mushroom mixture into each cup. (May be frozen at this point for up to one month. Add two minutes to baking time, if frozen.)
- 9 Bake until golden, about 14 to 16 minutes.
- 10 Serve immediately.

Recipe Tips

The original recipe calls for a pate topping, but I made them without as I didn't have any & Jim doesn't like it. I was thinking that a scoop of braunschweiger might work just as well. - Myrna

Source

Author: adapted and submitted Myrna Liner

Source: Martha Stewart Living, December 2011

Web Page: <http://www.marthastewart.com/866410/mushroom-wellington-cups>

Pickled Garlic

This is a two day process.

Ingredients

- 2 qts good firm garlic cloves
- 1 cup coarse pickling salt
- 1 qt white vinegar
- 1 cup sugar
- 1/8 cup mustard seed
- whole allspice
- crushed red pepper flakes
- crushed bay leaves



Procedure

- 1 To peel garlic cloves, cover with boiling water and let stand 2 minutes. Drain and dip in cold water, then peel.
- 2 Sprinkle garlic cloves with salt and add cold water to cover. Let stand in salt mixture in a cool place for 12 to 18 hours, then drain and rinse thoroughly.
- 3 Bring to a boil vinegar, sugar and mustard seed and simmer for 15 minutes.
- 4 Pack garlic into hot sterile jars leaving 1/4 inch head space. Add 2 whole allspice, a pinch of crushed red pepper flakes and 1/8 tsp of crushed bay leaf to each jar.
- 5 Pour boiling hot vinegar solution over garlic in jars, leaving 1/4 inch head space. Seal and process in a boiling water bath for 15 minutes. Be sure water covers top of lids.
- 6 Remove from water bath and let cool.
- 7 Be sure to tighten lids down tight, then store in a cool place, such as a basement.

Source

Author: Gerry Farrell

Portabella Mushroom Pizza

So good!

Yield: 4 to 6 slices

Ingredients

- 3 oz Portabella mushroom, stem and gills removed
- Olive oil
- 1 Tbs Pizza sauce
- 1 oz Mozzarella cheese, shredded
- Toppings of choice (bacon, Italian sausage, black olive, red onion, etc.)
- 1 Tbs Parmesan cheese, grated
- Italian seasoning, to taste
- Red pepper flakes, to taste

Procedure

- 1 Wipe the mushroom with a damp paper towel.
- 2 Heat a little olive oil in a nonstick skillet over medium heat.
- 3 Place the mushroom in the hot oil, cap side down, and cook until slightly browned. Flip to cook the other side until almost tender, but firm.
- 4 Drain mushroom on several sheets of paper towel to absorb as much water as possible.
- 5 Place the drained mushroom, gill side up, on a foil-lined baking sheet. Spread the sauce over the mushroom, then top with half of the cheese and your choice of toppings. Sprinkle with the remaining cheeses, Italian seasoning and red pepper flakes (optional).
- 6 Broil about a minute or until the cheese is melted and bubbly. Cut into four to six slices.

Quesadillas

Great as an appetizer! Add your choice of optional ingredients and make it a meal.

Ingredients

Vegetable oil
Flour tortillas
Monterey Jack or other melting cheese, shredded

Optional:

Onions, finely chopped
Jalapeño or Serrano peppers, sliced
Mushrooms, sliced
Black olives, sliced
Cooked chicken, beef or pork (diced or shredded)

Choice of sides:

Pico de gallo
Sour cream
Guacamole



Procedure

- 1 Heat a cast iron or non-stick skillet to medium heat.
- 2 Add a small amount of oil (about 1/2 teaspoon) and spread it around the bottom of the pan with a spatula.
- 3 Take one flour tortilla and place it in the pan.
- 4 Flip the tortilla a few times until air pockets begin to form within the tortilla.
- 5 When the air pockets have begun to form, take a handful of cheese and sprinkle evenly over the tortilla.
- 6 Optional: Add whatever additional ingredients you choose - onions, peppers, sliced mushrooms, and/or olives and cooked chicken, beef or pork. Don't overload the tortilla with too many ingredients.
- 7 Reduce the heat to low and cover the skillet. The skillet should be hot enough by now to have plenty of residual heat to melt the cheese and brown the tortilla. If the quesadilla begins to smoke, remove from the heat.
- 8 After a minute, check to see if the cheese is melted. If not, return the cover and keep checking every minute until the cheese is melted.
- 9 When the cheese is sufficiently melted, use a spatula to lift up one side of the quesadilla and fold over the other side. The tortilla should be slightly browned and crisp.
- 10 Remove from pan and cut into wedges.
- 11 Repeat with the rest of the tortillas, cheese and choice of optional ingredients.
- 12 Serve warm with choice of sides.

Queso with Sausage

The queso is also good without the sausage.

Ingredients

- 8 oz Hot ground pork sausage, crumbled
- 1 lb Velveeta cheese, cubed
- 4 oz Monterrey Jack cheese, cubed
- 5 oz Milk
- 10 oz Rotel Tomatoes and Green Chilies, drained

Procedure

- 1 Brown and drain crumbled pork sausage
- 2 Add all ingredients to crock pot and heat on low until melted and bubbly. Stir occasionally.
- 3 Serve warm with tortilla chips.

Sausage Stuffed Mushrooms

Yield: 10 mushrooms

Ingredients

- 1/2 lb pork sausage
- 8 oz white button mushrooms
- 4 oz cream cheese
- 4 oz cheddar cheese, finely shredded
- 1/4 tsp pepper



Procedure

- 1 Crumble sausage in a skillet and cook until completely done - about 10 minutes. Drain and let cool.
- 2 Wash mushrooms and remove stems. Chop mushroom stems.
- 3 Once the sausage is cool, add it to a large mixing bowl and add the chopped mushroom stems, cream cheese, cheddar cheese, and pepper to form a thick mixture.
- 4 Divide the mixture among the mushroom caps, mounding.
- 5 Preheat oven to 350 degrees
- 6 Place stuffed mushrooms in a casserole dish or mini-muffin pan and bake, uncovered, for about 20 minutes or until filling is bubbly and mushrooms are slightly soft.

Seven Layer Dip

Serve with tortilla chips.

Ingredients

refried beans
guacamole
sour cream
black olives, sliced
pico de gallo (tomato, onion, jalapeño, & cilantro)
cheddar cheese, shredded
green onions, chopped

Procedure

- 1 Assemble the ingredients from the bottom to the top layer in the order given.

Spinach & Artichoke Dip

Like Houston's! Serve hot with salsa and tortilla chips for dipping.

Servings: 6

Ingredients

- 1 clove garlic, minced
- 1 Tbs minced onion
- 2 Tbs butter, unsalted
- 2 Tbs all-purpose flour
- 1 cup heavy cream
- 2 Tbs chicken broth
- 1/3 cup fresh-grated Pecorino Romano cheese
- 1 tsp fresh-squeezed lemon juice
- 1/4 tsp hot sauce
- 1/4 tsp salt
- 2 Tbs sour cream
- 10 oz frozen chopped spinach - thawed, squeezed dry
- 3 oz marinated artichoke hearts - drained, coarsely chopped
- 1/4 cup shredded white cheddar or Monterey Jack cheese



Procedure

- 1 In a saucepan over medium heat, sauté garlic and onion in butter until golden, about 3 - 5 minutes.
- 2 Stir in flour and cook for 1 minute.
- 3 Slowly whisk in cream and broth and continue cooking until boiling.
- 4 Once boiling, stir in Romano, lemon juice, hot sauce, and salt; stir until cheese has melted; remove from heat and allow to cool for 5 minutes.
- 5 Stir sour cream into pan, then fold in dry spinach and artichoke hearts.
- 6 Fold the mixture into a microwave-safe serving dish, or into several serving-size dishes.
- 7 Sprinkle cheddar or jack cheese evenly over top(s).
- 8 At this point, the dip can be refrigerated until ready to serve, if desired.
- 9 Microwave dip on 50% power just until cheese has melted.

Stuffed Jalapeños

Make a lot as these go fast!

Ingredients

canned whole jalapeños
cream cheese, softened, to taste
cheddar cheese, shredded, to taste
green onion, chopped fine, to taste
garlic powder, to taste

Procedure

- 1 Slice the jalapeños in half length-wise and remove seeds and ribs. Set aside.
- 2 Mix together remaining ingredients.
- 3 Spoon cream cheese mix into each jalapeño half.
- 4 Pre heat oven to 350 degrees.
- 5 Place stuffed jalapeños on a foil lined jelly roll pan and bake for 15 minutes or until cheese melts.

Recipe Tips

Caution: wear gloves when you are handling the jalapeños.

Tangy Buffet Meatballs

I found this recipe on the internet and served it for the first time at Alex's High School Graduation Party in 1998. The grape jelly really makes the sauce!

Yield: About 5 dozen appetizer size meatballs

Ingredients

Meatballs:

- 2 lb ground beef, chuck
- 2 large eggs
- 1/2 tsp salt
- 3/4 cup oatmeal, uncooked
- 1/3 cup Heinz chili sauce

Sauce:

- 1 cup Heinz chili sauce
- 3/4 cup grape jelly

Procedure

- 1 Preheat oven - 400 degrees.
- 2 Combine meatball ingredients, mix well. Shape to form 1 inch balls, bake on a rack in a shallow pan for 15-17 minutes.
- 3 Combine sauce ingredients in a 4 1/2 quart Dutch oven. Cook over medium heat, stirring occasionally until mixture is well blended.
- 4 Add the cooked meatballs to the sauce and continue cooking 3-5 minutes or until heated through.
- 5 Transfer to chafing dish/fondue pot to serve.

Texas Caviar

You'll need a plate and fork for these. Or a tortilla chip!

Ingredients

- 2 cans Trappey's black-eyed peas (15.5 oz)
- 1/2 cup Italian salad dressing
- 1/4 cup red bell pepper, chopped
- 1/4 cup green bell pepper, chopped
- 2 jalapeños, seeded and deveined, chopped
- 3 green onions, chopped
- freshly ground black pepper, to taste

Procedure

- 1 Drain the liquid from the peas and place in a large bowl.
- 2 Add remaining ingredients and mix thoroughly.
- 3 Store in a jar in refrigerator up to a week.

Source

Source: Austin American Statesman, Foods For Luck, January, 1997

Toasted Ravioli, St. Louis Style

Ingredients

- 2/3 cup milk or half and half
- 1 large egg
- 1 3/4 cup Italian seasoned bread crumbs
- 1 pkg cheese ravioli, fresh (9 oz.)
- peanut oil, for frying
- 1 Tbs Parmesan cheese, grated
- 1 1/2 cups marinara sauce



Procedure

- 1 Combine milk and egg in a small bowl. Place breadcrumbs in a shallow bowl. Dip ravioli in milk mixture, and roll in breadcrumbs to coat. Shake off any excess. Repeat dipping and rolling procedure until all ravioli have been double-coated. Place coated ravioli on a wax paper lined tray.
- 2 In a large saucepan, heat marinara sauce over medium heat until bubbling. Reduce the heat to simmer.
- 3 In a large heavy pan, pour oil to depth of 2 inches. Heat oil over medium heat until a small amount of breading sizzles and turns brown. Fry ravioli, a few at a time, 1 minute on each side or until golden. Do not overcook. Drain on paper towels. Sprinkle with Parmesan cheese and serve immediately with warm marinara sauce.

Zesty Cheese Spread

I made this recipe for Alex's High School Graduation party. It was an instant hit!

Yield: Makes about 3 cups

Ingredients

2 cloves garlic, smashed
2 pkg cream cheese (8 oz each), softened
1 cup butter, softened
1/4 tsp pepper
1/4 tsp salt
1/2 tsp oregano
1/4 tsp thyme
1/4 tsp basil
1/4 tsp marjoram
1/4 tsp dill

Procedure

- 1 In a food processor, combine all the ingredients until well blended. Chill for 24 hours.
- 2 Remove from the refrigerator 30 minutes before serving.
- 3 This spread is excellent on crackers or for dipping fresh vegetables.

Recipe Tips

It also freezes well.

Source

Author: Westchester House Bed And Breakfast
Source: 1st Traveler's Choice Internet Cookbook
Web Page: <http://www.virtualcities.com/ons/ny/a/nya18014.htm>