

Holiday Hor D'oeuvres

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Spanakopita

Ingredients:

- 3 tablespoons olive oil
- 1 large onion, chopped
- 1 bunch green onions, chopped
- 2 cloves garlic, minced
- 2 pounds spinach, rinsed and chopped
- 1/2 cup chopped fresh parsley
- 2 eggs, lightly beaten
- 1/2 cup ricotta cheese
- 1 cup crumbled feta cheese
- 8 sheets phyllo dough
- 1/4 cup olive oil



Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x9 inch square baking pan.
2. Heat 3 tablespoons olive oil in a large skillet over medium heat. Sauté onion, green onions and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to sauté until spinach is limp, about 2 minutes. Remove from heat and set aside to cool.
3. In a medium bowl, mix together eggs, ricotta, and feta. Stir in spinach mixture. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan. Spread spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.
4. Bake in preheated oven for 30 to 40 minutes, until golden brown. Cut into squares and serve while hot.



Best Buffalo Wings (Hot Wings)

Ingredients:

- Chicken (wings, legs, your preference)
- Texas Pete Buffalo Sauce
- Sticks of Butter
- Fresh Lime juice
- Carrot and Celery Sticks for Garnish
- Ranch Dressing for Dipping



Method:

1. You want to cook the chicken first. Bake the chicken in the oven at 375 degree's. When the chicken is almost done, begin the sauce.
(Alternatively, dust wings in seasoned flour and deep fry until almost done. Continue with recipe)
2. In a large pot, place enough sauce and butter to allow the chicken to be submerged. I use 1 stick of butter for every 12 oz. of Texas Pete sauce.
3. Add the chicken into the pot and heat on a low heat. A small amount of bubbling should be noticeable. How long will decide how tender the chicken comes out.
4. When your ready to eat, spoon the chicken out, noticing the tenderness of the meat and how it may separate from the bone. Too long may make all of the chicken fall apart though. Use Ranch for dipping.

Baked Brie Recipe

Can be prepared in 30 minutes or less.

Ingredients:

1 large sheet of puff pastry dough or 1 tube of refrigerated crescent dinner rolls

- 1 round or wedge of Brie cheese
- Raspberry Jam, or other sweet jam
- Brown sugar
- 1/4 cup of maple syrup



Method:

1. Preheat oven to 350 degrees F.
2. On a stick-free cookie sheet, lay out the puff pastry or the crescent rolls flat; put brie round or wedge on top.
3. Spread jam on brie, fold dough over top. Drizzle maple syrup and place a handful of brown sugar on top.
4. Bake at 350° for 25 minutes. Let cool for 10 minutes before serving.
5. Serve with crackers and apple slices.

Caramel Dip for Fresh Fruit

Ingredients:

- 8 oz package cream cheese
- $\frac{3}{4}$ cups brown sugar
- $\frac{1}{4}$ cup white sugar
- 2 T. Vanilla



Method:

1. Mix all ingredients together.
2. Slice fresh fruit for dipping. Fruits such as pears and apples need to be dipped in lemon juice or other anti oxidant to prevent discoloration.

Shrimp De Jonghe

Ingredients:

- 1 lb. shrimp, cooked
- 1 c. bread crumbs
- 1 tsp. salt
- 2 cloves garlic
- 1 c. butter
- 1/8 tsp. red pepper
- 1/8 tsp. paprika
- 1/4 c. parsley, chopped
- 2/3 c. white wine

Method:

1. Cream together garlic, salt and butter.
2. Add bread crumbs, seasonings, parsley and wine. Mix well.
3. Butter a flat baking dish. Place a layer of shrimp on the bottom, then spread a layer of de Jonghe mix on top.
4. Bake in 375 degree oven for 15 to 20 minutes.



Stuffed Mushroom Caps

Ingredients:

- Button Mushrooms, washed and stemmed
- Cooked Italian Sausage or Crab meat or cooked diced Shrimp, etc.
- Seasoned Croutons
- Melted butter
- Low melt Cheese such as Velveeta or Cheese Wiz



Method:

1. In baking dish, add melted butter to cover the bottom.
2. Assemble washed mushroom caps with stems removed in bottom of the baking dish.
3. Top each cap with cooked Italian Sausage, Cooked shrimp, crab, or lobster meat.
4. Fill in gaps with seasoned croutons. Top with a melt-able cheese such as cheese wiz or Velveeta.
5. Bake in hot (400-450 degree) oven until bubbly and golden brown.

Roast Beef and Asparagus Pinwheels

Ingredients:

- 1 (3 oz.) pkg. cream cheese
- 1 tbsp. prepared horseradish
- 1/4 tsp. pepper
- About 1 tbsp. milk
- 3-4 (12 inch) flour tortillas
- 1/3 - 1/2 lb. shaved roast beef
- Cooked Asparagus spears
- Leaf lettuce



Method:

1. Beat cream cheese until fluffy; add horseradish, pepper, and enough milk to make cheese spreadable.
2. Lightly moisten tortilla with a damp paper towel; spread one side with cheese mixture.
3. Evenly layer dry leaf lettuce, asparagus and roast beef on top. Roll up. Wrap entire roll in a damp paper towel and plastic wrap. Refrigerate until ready to serve.
4. To serve, cut into pieces (about 1 1/2 inch). Evenly sliced, well drained tomatoes can be added.

Individual Quiche Lorraine

Ingredients:

Pastry

- 1 cup Gold Medal® all-purpose flour
- ¼ teaspoon salt
- 1/3 cup plus 1 tablespoon shortening
- 2 to 3 tablespoons cold water

Filling

- 8 slices bacon, crisply cooked, crumbled (1/2 cup)
- 1 cup shredded Swiss cheese (4 oz)
- 1/3 cup finely chopped onion
- 4 large eggs
- 2 cups whipping cream or half-and-half
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1/8 teaspoon ground red pepper



Method

1. In medium bowl, mix flour and salt. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl (1 to 2 teaspoons more water can be added if necessary).
2. Gather pastry into a ball. Shape into flattened round on lightly floured surface. Wrap in plastic wrap; refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky.
3. Heat oven to 425°F. With floured rolling pin, roll pastry into round 2 inches larger than upside-down 9-inch quiche dish or glass pie plate. Fold pastry into fourths; place in quiche dish. Unfold and ease into dish, pressing firmly against bottom and side. Trim overhanging edge of pastry 1 inch from rim of pie plate. Fold and roll pastry under, even with plate; flute as desired.
4. Reduce oven temperature to 325°F. Sprinkle bacon, cheese and onion in pie crust. In medium bowl, beat eggs slightly; beat in remaining filling ingredients. Pour into quiche dish.
5. Bake 45 to 50 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving.

Teriyaki Chicken Bacon Wraps

Ingredients:

- ½ Bacon strip
- Chicken Breast, Cubed, Raw
- Brown Sugar,
- water chestnuts
- Soy Sauce.



Method:

1. Soak water chestnuts in soy sauce for 10-15 minutes
2. Lay bacon strips on the countertop. Sprinkle with brown sugar
3. Place a cube of chicken breast and water chestnut on top.
4. Roll up bacon strip and secure with a toothpick
5. Bake at 400o until chicken is cooked and bacon is crisp.

Meatballs in Sweet Chili-Grape Sauce.

Ingredients:

- Grape jelly (or other flavor)
- Chili Sauce
- Meatballs, Frozen, already prepared



Method:

1. Heat jar of grape jelly to melt.
2. Add equal amounts of chili sauce.
3. Stir and pour over meatballs that are precooked and warm. Simmer in sauce. This item does extremely well using a crock pot.

Salsa Verde (Tomatillo)

Ingredients:

- 1 lb. tomatillos
- 1 med. Onion
- 1/2 green pepper
- Chili peppers (3 to 10 depending on hotness" desired)
- 1 tsp. ground cumin
- Cilantro to taste
- 1 lime
- 3 cloves garlic

Method:

1. Peel paper off of tomatillo and boil for 1-2 minutes.
2. In the blender, puree the tomatillos, onion, green pepper, chili peppers, cilantro and garlic. Mix chopped ingredients together
3. Add cumin and squeezed juice from the lime. Serve with chips or nachos.



Hot Mexican Bean Dip

Ingredients:

- 1 - 8 oz. pkg Philly Cream Cheese, softened
- 1 cup sour cream
- 1 can refried beans - 30 oz
- 1 tablespoon garlic, finely minced
- 1 tablespoon cilantro, chopped
- 2 tablespoon Lipton's onion soup mix
- 2 tablespoons chili powder
- 2 1/2 cups grated cheddar or Monterey Jack cheese
- 2 tablespoons chili powder
- pinch of salt
- 1 tablespoon Tabasco (green) pepper sauce



Method:

1. Soak the minced garlic in the hot pepper sauce for 10 minutes. If you don't have green pepper sauce, you can substitute red Tabasco.
2. Combine cream cheese, sour cream, beans, cilantro, onion soup mix and chili powder and a pinch of salt to taste. Stir in garlic and Tabasco sauce.
3. Top with cheese. Bake in 350° oven until hot.
4. Garnish with chopped cilantro and a sprinkle of chili powder, paprika, parsley, sliced olives or a dollop of sour cream.

Chicken Flautas With Guacamole

Ingredients:

- 1/4 c. chopped onion
- 1 clove garlic, minced
- 1 tbsp. vegetable oil
- 1 1/2 tsp. cornstarch
- 1/4 c. chicken broth
- 1 c. cooked shredded chicken
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 tbsp. chopped green chiles
- 6 (6 inch) corn tortillas
- Vegetable oil
- Guacamole



Method:

1. Sauté onion and garlic in 1 tablespoon oil in a skillet until tender. Set aside.
2. Combine cornstarch and chicken broth; add cornstarch mixture, chicken, and next 3 ingredients to onion mixture. Cook over medium heat, stirring constantly, until mixture thickens. Set aside.
3. Fry tortillas, one at a time, in 1/4 inch hot 375 degree oil about 5 seconds on each side or just until softened. Drain on paper towels. Spread about 2 tablespoons chicken mixture in center of each tortilla. Roll up each tortilla tightly, and secure with a wooden pick.
4. Heat oil in skillet. Add flautas, and brown on all sides over high heat, 375 degrees. Drain on paper towels. Serve with guacamole. Yield: 2 servings.

Grilled Quesadillas

Ingredients:

for each quesadilla:

- 2 tortillas
- 1/4 c. sliced olives
- 1/4 c. chopped chicken, pork etc.
- 1/2 c. shredded cheese
- small amount chopped dry onion and green peppers, (hot peppers can be used if desired)
- spicy tomato sauce



Method:

1. Multiply above ingredients to make more than one.
2. Chop and mix filling ingredients together.
3. Preheat grill.
4. Butter one side of each tortilla.
5. When grill is hot, lay one tortilla on grill, buttered side down. Spread filling across the tortilla and cover with the other pre-greased tortilla---buttered side up.
6. Cook until tortillas have browned and cheese has melted. About 5 minutes. Serve with tomato sauce.

Pâte à Choux ~ Cream Puff Dough

Ingredients:

- 1 cup water
- 4 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1 cup all purpose flour
- 4 large eggs
- Filling of your choice such as pastry cream, tuna or chicken salad, pâté, etc.



Method:

1. Place the water, butter, and salt in a heavy saucepan. Bring to a boil. When the butter is completely melted, remove from the heat & add the flour all at once.
2. Mix rapidly with a spatula until fully combined.
3. Place the mixture on the stove on low heat, and dry mixing for about 5 to 6 minutes. The dough should be soft and shouldn't be sticky.
4. Transfer to a bowl and spread to cool. Let the dough cool for at least 5 minutes. Add the eggs one at the time mixing thoroughly after each one is added so that the dough is smooth. The dough should be smooth, shiny and as thick and as heavy as mayonnaise. Preheat oven 370 F (190 C).
5. Cover a large cookie sheet with parchment paper. Fill a pastry bag with the dough. Using a pastry bag filled with the dough or a spoon, make small balls about 1 -inch (2 - 3 cm) size.
6. Brush the top with the egg wash. Bake for about 35 minutes or until well puffed and golden. The puffs may collapse if they are cooled too fast or under baked.

Mini Bacon and Potato Frittatas

Italian frittatas make tasty appetizers and can be prepared a day ahead, chilled, and reheated just before serving. You can also freeze them for up to a month. Run a sharp knife around the edges of the muffin cups to loosen them from the pans. If you don't have a mini-muffin pan, you can cook the frittata in a 13 x 9-inch pan at 375° for 15 minutes and cut into 36 squares.

Ingredients

- 2 cups finely chopped peeled baking potato (about 12 ounces)
- 5 bacon slices (uncooked)
- 1/2 cup finely chopped sweet onion
- 1 teaspoon salt, divided
- 1/4 teaspoon dried thyme
- 1/2 cup chopped fresh chives, divided
- 2 tablespoons grated fresh Parmesan cheese
- 1/4 teaspoon freshly ground black pepper
- 7 large egg whites, lightly beaten
- 3 large eggs, lightly beaten
- Cooking spray
- 6 tablespoons fat-free sour cream

Method:

1. Preheat oven to 375°.
2. Place potato in a medium saucepan; cover with water. Bring to a boil; cook 4 minutes or until almost tender. Drain.
3. Cook bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan, reserving 2 teaspoons drippings in pan. Crumble bacon; set aside. Add potato, onion, 1/4 teaspoon salt, and thyme to drippings in pan; cook 8 minutes or until potato is lightly brown over medium-high heat. Remove from heat; cool.
4. Combine the potato mixture, bacon, remaining 3/4 teaspoon salt, 2 tablespoons chives, cheese, pepper, egg whites, and eggs, stirring well with a whisk. Coat 36 mini muffin cups with cooking spray. Spoon about 1 tablespoon egg mixture into each muffin cup. Bake at 375° for 16 minutes or until lightly brown. Cool 5 minutes on a wire rack. Remove frittatas from muffin cups. Top each with 1/2 teaspoon sour cream and 1/2 teaspoon chives.

