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## **All-Purpose Dip for Appetizers**

- 2 cups mayonnaise
- 2 cups sour cream
- 2 teaspoons Worcestershire sauce
- 1 teaspoon fresh chopped dill
- 2 teaspoons fresh chopped tarragon
- 1 teaspoon Cajun seasoning
- 1 teaspoon lemon juice

Mix all ingredients thoroughly.

For a thicker dip substitute 16 ounces of whipped cream cheese for the sour cream.

Most of the time, I use nonfat or low fat substitutes for the mayonnaise, sour cream or cream cheese. Because this recipe is a tad spicy nobody can tell it's low-cal. If you tell your guests, they won't believe you.

*JPO*

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## Almond Shrimp

- 1/2 cup butter
- 3 cloves garlic, minced
- 1/2 pound sliced almonds
- 2 pounds medium shrimp, shelled and de-veined
- 1/2 cup chopped parsley
- lemon wedges

Melt butter in a 7" x 11" baking dish for 45 seconds in microwave. Add garlic and almonds. Cook uncovered for 1 minute, stirring once or twice. Add shrimp and cook, uncovered, 5 minutes or until shrimp are bright pink, stirring once. Blend in parsley. Transfer to a warming tray or place in a chafing dish to serve along with some cocktail forks or wooden toothpicks. Accompany with the lemon wedges.

Makes about 5 dozen appetizers

If you do not have a microwave this can be made in a medium-sized frying pan on the stove.

*MEP*

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## Anise Biscotti

- 2 sticks butter or margarine
- 2 cups sugar
- 1/4 cup anise flavored liqueur
- 1/4 cup anise seed, crushed
- 3 tablespoons brandy or bourbon
- 6 eggs
- 5 1/2 cups flour
- 1 tablespoon baking powder
- 2 cups coarsely chopped nuts

Cream butter and sugar until light. Beat in anise liqueur, anise seed and brandy. Add the six eggs one at a time, beating after adding each egg. Combine the flour and baking powder. Gradually stir in the flour mixture. Stir in the nuts. Cover the dough with plastic wrap and chill for two hours.

Preheat oven to 375 degrees. Divide the dough into fifths and keep each piece chilled until ready to shape (dough will be sticky). Butter three 11" x 17" baking sheets. Moisten hand and pat and press a fifth of the dough into a loaf that is 17" long, 2" wide and 1/2" thick. On the opposite side of the baking sheet make another loaf in the same manner. Put the remaining two pieces on the other two baking sheets in the same way.

Bake the loaves for 20 minutes or until golden brown. Cool on the baking sheets for five minutes. Cut the loaves diagonally into 3/4" slices. Arrange the slices, cut side down, close together in one layer on the baking sheets. Return to the oven and bake an additional 15 minutes or until they are dry.

Cool the pieces (rusks) on a rack. Store in an airtight container.

Makes 8 to 9 dozen rusks.

*MEP - from Michaelsens*

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## Artichoke Hearts Lucia

- 6 canned artichoke hearts, halved
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 cup flour
- 1/3 cup dry bread crumbs
- 1/3 cup Parmesan cheese
- 2 tablespoons minced fresh parsley
- 2 tablespoons minced fresh oregano
- 1 egg
- 2 tablespoons olive oil

Season artichoke hearts with salt and pepper and dust them with flour. In a shallow dish, combine bread crumbs, parmesan cheese, minced parsley, and minced oregano. Beat egg in a small bowl.

Dip the artichokes in the egg, coat them in the bread crumb mixture, and then chill for 30 minutes.

Heat the oil in a skillet over medium low heat. Sauté the artichokes for 2 to 3 minutes on each side, until lightly browned on each side. Transfer them with a slotted spoon to paper towels. Garnish with parsley and lemon wedges.

Serves 4 - 6

*RGP - Lucia's Garden Cooking Class*

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## Asparagus and Prosciutto Bundles

- 48 thin asparagus spears
  - 2 teaspoons olive oil
  - salt and pepper
  - 2 1/2 ounces soft fresh goat cheese, such as Montrachet at room temperature
  - 2 tablespoons fresh, chopped basil
  - 1 tablespoon toasted pine nuts, chopped
  - 1 tablespoon water
  - 1 teaspoon grated orange peel
  - 2 ounces thinly sliced prosciutto, cut into twenty-four 4" x 1" strips
- small cherry tomatoes - optional

Preheat oven to 475 degrees. Snap off tough ends of asparagus. Cut top 2" off each stalk and save remainder for another use. Place tips in an oven proof baking dish. Sprinkle with oil and salt and pepper. Roast for 5 - 8 minutes until just crisp tender.

Mix goat cheese, basil, pine nuts, water and, orange peel in a small bowl. Spread a scant teaspoon of filling over each prosciutto strip. Arrange 2 asparagus tips atop filling a one short end of prosciutto. Roll up prosciutto, enclosing base of asparagus. Press to seal. Place on platter. Add a few cherry tomato halves for additional color.

Can be made 1 day ahead. Cover and chill.

*MEP - Adapted from a Bon Appetit recipe.*

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## Bacon Wraps

- 1 package of thinly sliced bacon
- 1 can water chestnuts
- 2 dozen small mushrooms
- 1 small can pineapple chunks
- 1 dozen chicken livers, in bite sized pieces

### Marinade

- 1/2 cup salad oil
- 1/2 cup bourbon
- 4 tablespoons soy sauce
- 2 teaspoons Worcestershire sauce
- 2 teaspoons garlic powder

Freshly ground pepper to taste

Cut bacon into thirds, crosswise. Wrap water chestnuts, mushrooms, pineapple, and chicken livers in bacon, securing with a toothpick. If you use a different color toothpick for each ingredient your guests can easily select their favorites. Place bacon wraps in a large shallow pan in a single layer.

Place the marinade ingredients in the food processor or in a jar and shake well. Pour over the bacon wraps and marinate for at least one hour.

Bake in a very hot oven until the bacon is done and the chicken livers are cooked. Bake at 450 degrees for about 15 minutes.

Serve immediately

Makes about 8 dozen

A simple easy appetizer that everyone seems to like. You can use all four ingredients or any combination that you like. I also have used small oysters.

The marinade is a good basic barbecue sauce and can be saved for up to three weeks in the refrigerator to use again or simply as a barbecue sauce or marinade.

*MEP*

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## Barbecued Chicken Wings

2-2.5 pounds of chicken wings, tips removed and disjointed

### Marinade

- 1/2 cup soy sauce
- 2 tablespoons minced onion
- 1 clove garlic minced
- 1 tablespoon sugar
- 1 tablespoon fresh ginger root minced
- 1/2 cup dry white wine

In the blender or a jar thoroughly mix all the marinade ingredients. Place chicken wings in a bowl. Pour marinade over wings and let sit at room temperature, covered, for 2 to 3 hours, or overnight in the refrigerator. Drain off the marinade and save. Barbecue until chicken is done basting frequently with the marinade.

If its the wrong time of the year to barbecue, the wings can be baked in a 400 degree oven until done. Be sure to baste every few minutes.

Although this recipe is generally thought of as an appetizer, it makes an excellent summer main dish. This marinade is a Teriyaki style one.

*MEP*

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## Basic Red Salsa

- 2 tablespoons vegetable oil
- 2 medium tomatoes
- 1 small onion, halved, skin not removed
- 4 cloves garlic, skins not removed
- 3 serrano chiles
- 1/2 cup water
- 1/2 teaspoon freshly ground coriander
- 1 teaspoon salt
- 2 limes, juice of

Heat 2 tablespoons of oil in a skillet with a lid over medium heat. Add the onion, tomatoes, peppers, and garlic, turning everything to coat in the oil. Cook with the lid on, turning everything every couple of minutes. Remove the garlic and onion pieces when they begin to brown. Remove the tomatoes and peppers when they start to blacken. The garlic should be done first, and the onions last.

Peel the peppers. Remove the papery skins from the garlic and the onion. Put the tomatoes, onion, chiles, and garlic in a blender. Add the water and puree until only slightly chunky. Wipe the oil from the skillet and return the salsa to the skillet. Add the remaining ingredients except the lime juice, and cook over low heat until slightly reduced, about 20 minutes. Add the lime juice and adjust the seasonings to taste. This salsa is fine at room temperature, but is best served warm. This salsa will keep 2-3 days in the refrigerator.

This salsa is a standard tomato-based salsa. I got this recipe from observing my aunt-in-law Martha (she speaks no English and I speak no Spanish, so any flaws are certainly my own!)

*RGP*

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## Basil Cheese Torta

8 ounces softened cream cheese  
1/4 cup softened butter  
3/4 cup Basil Pesto  
8 ounces Provolone cheese very thinly sliced  
1/4 cup toasted pine nuts  
1 red bell pepper  
1 small jar sun dried tomatoes in olive oil  
fresh basil for Garnish

Combine cream cheese, butter and basil pesto in food processor. Roast, steam for five minutes, and peel red pepper. Cut into 3" x 3/8" strips. Drain tomatoes.

Line a three-cup bowl or loaf pan with plastic wrap, leaving several inches of overhang on each side. Place a thin layer of provolone on the bottom and 1/2 way up the sides. Spread with 1/3 of pesto mixture on the bottom of the bowl. Artistically arrange 4 to 6 strips of pepper, 2 to 3 tomato, and 1 tablespoon pine nuts on top of the pesto mixture.

Add a layer of provolone and place up the rest of the sides. Add two more layers of pesto mixture with pepper, tomato, and pine nuts reserving some pine nuts for the top. Press down well between layers. Place a layer of provolone on the top (actually the bottom) of the torta. Fold plastic wrap over to cover and chill over night or for up to several weeks.

To Serve: Invert onto serving tray and remove plastic wrap. Cut like a cake when very cold. Surround with fresh basil sprigs and sprinkle with pine nuts. Should stand at room temperature for 1/2 to 1 hour before serving. Best served with warm French bread.

### Basil Pesto

3 cups fresh basil, tightly packed  
4 cloves garlic  
1/2 cup pine nuts, lightly toasted  
1/2 cup freshly grated Parmesan cheese  
2 tablespoons freshly grated Romano cheese  
2/3 cup olive oil

Combine basil, garlic, pine nuts, and cheeses in a blender. Gradually add the olive oil. This recipe makes about 3 times the amount needed for the Torta.

Serves 6 - 8 -- RGP - Lucia's Garden Cooking Class

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## Beer Cheese

- 2 cups Cheddar cheese, finely shredded
- 1 cup Monterey jack cheese, finely shredded
- 1 clove garlic, minced
- 1/2 teaspoon dry mustard
- 1 teaspoon Worcestershire sauce
- 1/2 cup beer

Rye cocktail rounds or crackers

Mix cheeses, garlic, mustard, and Worcestershire sauce. Gradually beat in beer. Cover and refrigerate. Bring to room temperature before serving.

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## **Brie with Almonds and Apples**

- 1/2 inch wedge of brie
- 1 tablespoon of sliced almonds
- 1/4 red apple, cored and cut in slices
- 1/4 yellow or green apple, cored and cut in slices

Place brie in an oven proof saucer or shallow bowl. Sprinkle the almonds on the top. Heat in 400 degree oven until brie just starts to melt. Place apple slices around brie alternating colors and serve immediately.

Makes one serving.

*MEP*

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## **Cheese and Onion Dip**

1 cup finely minced onions  
1 cup mayonnaise  
1 cup shredded Cheddar cheese  
variety of crackers

Mix all the ingredients together. Spread in the bottom of a 10 inch pie plate. Bake at 375 degrees until cheese is melted and onions are cooked. You can also bake in the microwave. Serve with crackers.

This is one of those very simple yet very tasty recipes that is super because it can be made from items that you generally have on hand when you need something on the spur of the moment. I have used other cheeses when I didn't have enough Cheddar. In fact I like it best with half Jack and half Cheddar.

If you want, you can add bacon bits or any meat, chicken or seafood finely chopped.

*MEP*

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## Cheese Fondue

32-36 ounces of pasteurized, process, Swiss cheese, grated  
1 cup water  
1/2 cup dry white wine  
1/2 teaspoon garlic powder  
1 tablespoon butter  
dash white pepper  
dash nutmeg  
1/4 teaspoon Accent

Put all ingredients, but cheese in a double boiler. Gradually add cheese, stirring constantly with a wooden spoon, until all the cheese is melted. If you have an electric fondue pot can be made directly in the pot with the heat setting on low.

Put in a fondue pot with the heat set on low. If it gets too thick, simply add some white wine.

Serve with bite-sized pieces of toasted French bread.

This is enough for one fondue pot.

This can also be served with a fresh vegetable tray or with bite-sized pieces of ham and/or turkey. If you serve it with the bread, vegetables and the meat, it makes an excellent evening meal. A different way to use leftover turkey and/or ham.

This can be made ahead and reheated in the double boiler for company use.

*MEP*

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## Chicken and Mushroom Pate

1 pound of chicken livers  
1 cup finely chopped fresh mushrooms  
3/4 cup butter  
1/4 cup dry sherry  
2 cloves garlic finely minced  
1 teaspoon Worcestershire sauce  
freshly ground black pepper

In the microwave melt the butter in a baking dish. Add the chicken livers and the mushrooms. Stir well. Microwave on high 1 minute at a time stirring well after each minute. Repeat until livers are no longer pink in the middle. Put the hot liver and mushroom mixture in the food processor or blender with the remaining ingredients. Process until the mixture is smooth and creamy.

Chill overnight in a bowl or mold. You may also form the chill pate' into logs or balls and roll in crushed cashews. Serve with sliced French bread or light pastry style crackers.

*JPO*

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## Chicken Livers and Mushrooms in Wine Sauce

### *Foies de Volaille et Champignons*

#### Livers

- 1 pound very fresh chicken livers
- 4 tablespoons flour
- salt and freshly ground pepper to taste
- 1/4 cup cooking oil
- 2 tablespoons butter

#### Sauce

- 2 cups fresh mushrooms, thinly sliced
- 2 tablespoons butter
- salt and freshly ground pepper to taste
- 2 tablespoons finely chopped shallots
- 1/3 cup plus 1 tablespoon dry red wine such as a merlot or cabernet sauvignon
- 1 cup chicken broth
- 2 teaspoons tomato paste
- 1 teaspoon arrowroot or cornstarch

#### Preparing Sauce:

Heat the butter in a skillet and add the mushrooms and cook, stirring and shaking the skillet, until wilted. Add salt and pepper to taste. Cook about 5 minutes. Add the shallots and toss.

Add the 1/3 cup of wine and cook about 1 minute. Add the broth. Cook about 2 minutes and add the tomato paste. Simmer about 5 minutes.

Blend the arrowroot with the remaining tablespoon of wine and add it, stirring. Simmer 10 minutes, stirring occasionally. Set the sauce aside briefly.

#### Preparing Livers:

Meanwhile, put the livers, one at a time, on a flat surface and trim and cut away every trace of thread-like veins and connecting tissues. If large cut in bite-sized pieces.

Blend the flour with salt and pepper. Coat the chicken livers in the seasoned flour.

Heat 1/4 cup oil in a heavy skillet. When it is hot, but not smoking, add the liver. Cook over high heat, shaking the skillet and turning the livers. Cook quickly so that the livers are slightly crisp on the outside. Cook about 1 1/2 to 2 minutes in all.

Completion of Dish: Pour the livers and oil in which they cooked into a colander to drain well. If sauce has cooled, return to heat. Pour the cooked livers into the sauce and stir to coat. Stir in the 2 tablespoons butter.

Serves 8 as an appetizer.

I like to serve this with French bread. You can make the sauce ahead of time, and have the chicken livers prepared and ready to flour. Do not put the flour on ahead of time or they absorb it and do not brown as nicely.

The original recipe called for Madeira wine, but we like it better prepared with a good dry red wine. You might try it once with each type of wine to determine your preference.

*MEP*

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## Chipotlé Salsa

- 1/2 small white onion, chopped
- 2 cloves of garlic, peeled
- 3 dried chipotlé peppers
- 1/4 bunch cilantro
- 1/4 cup water
- 1 teaspoon salt (to taste)
- 1/2 teaspoon sugar (to taste)
- 1/4 pound tomatillos

Preheat the oven to broil. Line a flat pan with foil. Remove the outer husks from the tomatillos. Wash them in soapy water, rinse thoroughly, and dry. Place the tomatillos in the pan and place under the broiler. Turn occasionally, and remove when lightly charred all over.

While the tomatillos are charring, combine the onion, garlic, chipotlés, cilantro, and water in a saucepan. Bring to a boil. Reduce heat and simmer until the chiles are soft, about 5 minutes. Transfer to a blender and add the tomatillos and remaining ingredients. Puree until smooth. This salsa will keep 2-3 days in the refrigerator.

Chipotlés are mesquite-smoked jalapéno chiles. They come dried, or packed in Adobo sauce (usually canned). You want the dried ones for this recipe. If you can only find the canned ones, wipe off the excess adobe sauce.

This is currently my favorite salsa. As written, it is quite spicy. The chipotlés have a distinct smoky flavor that is wonderful.

*RGP – Two Hot tamales*

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## Clam Fondue Dip

- 1 eight ounce package cream cheese cut into cubes
  - 1/2 cup milk
  - 1 small clove garlic, crushed
  - 2/3 cup freshly grated Parmesan cheese
  - 3 six ounce cans minced clams, drained
  - 2 tablespoons dry white wine
  - 1 white wine Worcestershire sauce
- crackers or vegetable dippers

In a medium saucepan over low heat, melt the cream cheese with milk, stirring until smooth. Stir in garlic, Parmesan cheese, clams, wine and Worcestershire sauce. Cook over low heat 3 minutes. May be refrigerated overnight.

Before serving reheat fondue over low heat. If fondue seems too thick, add a tablespoon or so of wine. Pour into chafing dish or fondue pot. Serve warm.

Serves 6 to 8

This recipe can be made directly in an electric fondue pot.

*MEP*

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## Crab Meat Dotlets

### Choux Paste

- 1/2 cup water
- 1/4 teaspoon salt
- 1/4 cup butter
- 1/2 cup flour
- 2 eggs

### Filling

- 2 tablespoons butter
- 2 tablespoons onion, finely diced
- 1/2 cup fresh mushrooms, finely chopped
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1/8 teaspoon chile powder
- dash Tabasco sauce
- 3/4 cup milk
- 6 ounces crab meat, coarsely chopped
- 4 tablespoons Cheddar cheese, grated

Dotlets Preparation: Preheat oven to 425 degrees. Spray a cookie sheet with a non-stick product.

In a small saucepan, combine the water, salt, and butter. Bring to a rolling boil. Stir in the flour all at once and beat vigorously until the mixture leaves the sides of the pan and forms a ball. Remove from the heat. With a mixer, continue to beat as you add the eggs, one at a time. The dough should be quite thick and have a satin-like sheen. Drop dough by heaping teaspoonfuls onto the cookie sheet.

Bake in 425 degree oven for 8 minutes. Reduce heat to 375 degrees and bake for 10 minutes or until golden brown. Do not open oven while baking. After the shells are cool, cut off the tops and save.

Filling Preparation: In a skillet, melt the butter, add the onion and sauté until golden brown. Add the mushrooms and sauté for 5 minutes. Add the flour and seasonings. Stir until smooth. Add the milk and stir until thickened. Remove from heat, blend in the crab meat. Cool and taste for seasonings.

Assembling and Baking: Fill the dotlet shells with the crab mixture. Replace pastry cap or leave open as desired. Up to this point these can be made in advance and refrigerated.

To Serve: Preheat oven to 350 degrees. Place the filled dotlets on a cookie sheet and bake for 10 minutes. During the last few minutes, sprinkle each dotlet with the cheese. Keep in the oven until the cheese melts.

Makes 2 dozen

These take time, but can be prepared, except for the final baking ahead of time. Every time I have made these, they seem to disappear before they even begin to get cool. They are excellent served with a European or Oregon style Chardonnay.

*MEP*

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## Crab Mousse

- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 1 ten ounce can cream of mushroom soup
- 2 three ounce packages cream cheese (6 ounces)
- 1/2 cup celery, chopped
- 1/2 cup green onion, chopped
- 1 cup mayonnaise
- 1 cup fresh crab
- 1/4 teaspoon curry powder

Soften unflavored gelatin in 1/4 cup cold water. Heat mushroom soup and cream cheese over hot water in double boiler. Beat mushroom soup and cream mixture with an electric mixer to blend. Alternatively, the mushroom soup and cream cheese can be brought just to bubbling in the microwave oven. If you use the microwave, all that is necessary is to stir well. Add softened gelatin while still hot. Stir to dissolve. Cool.

Add celery, green onions, mayonnaise, crab, and curry to cooled gelatin mixture. Turned into oiled 1 quart mold. Chill until set.

Unmold and serve with crackers. The best crackers I have found are Keebler's Club. You want a cracker with a touch of sweetness and very little salt.

This is an excellent recipe. Oregon shrimp can be substituted for the crab or use half crab and half shrimp. I have made it all three ways.

A Gewurztraminer or a Sauvignon Blanc are good wines to serve with this appetizer.

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## Deep-fried Shrimp Balls

- 1 slice fresh white bread
  - 2 tablespoons chicken stock
  - 3/4 pound Oregon shrimp
  - 1/4 cup fresh pork fat or vegetable shortening
  - 4 water chestnuts, finely chopped
  - 1 teaspoon salt
  - 1/2 teaspoon finely chopped fresh ginger root
  - 1 egg yolk
  - 1 egg white
  - 3 cups peanut oil
- mild Chinese or Dijon mustard

Trim crust from the bread and tear into small pieces. Place in a bowl and sprinkle with the chicken stock. Place shrimp and pork fat in the food processor and blend together until you have a smooth paste.

In a bowl combine the soaked bread, shrimp mixture, water chestnuts, salt, ginger and egg yolk. Mix thoroughly. Beat the egg white to a froth with a whisk and stir into the shrimp mixture.

Have the shrimp mixture, a baking pan lined with paper towels and the oil within easy reach.

Preheat the oven to its lowest setting. Place 1 inch of the oil in a wok or deep-fat fryer and heat to 350 degrees. Make balls of the shrimp mixture about the size of walnuts. Fry the balls about 6 or 8 at a time for 2 to 3 minutes or until they are golden. Transfer the fried balls to the baking pan and keep warm in the oven while you continue to fry the remaining shrimp balls.

Serve with a mild Chinese mustard or with a Dijon mustard. These are quite light and a strong mustard overpowers them.

Makes about 2 dozen balls.

Champagne or a light Chenin Blanc goes well with these balls.

*MEP*

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## Deep Fried Shrimp Toast

- 6 ounces fresh Oregon shrimp
- 2 tablespoons fresh pork fat or vegetable shortening
- 4 water chestnuts
- 1 tablespoon dry white wine
- 1 teaspoon salt
- 1 egg lightly beaten
- 2 tablespoons cornstarch
- 4 slices homemade-type white bread
- 3 cups peanut oil
- 16 leaves of fresh cilantro

In a food processor, chop the shrimp. Also chop the pork fat and the water chestnuts together. Place the shrimp, pork fat and water chestnut mixture, wine, salt, lightly beaten egg and cornstarch in the food processor. Blend just until the mixture forms a paste.

Trim the crusts from the bread slices and cut diagonally twice forming four triangles from each slice. Spread an equal amount of the shrimp mixture on each slice, mounding slightly in the center. For decoration, gently press a fresh parsley leaf into the center of each mound.

Have the shrimp covered bread, a large shallow pan lined with paper towels and the oil within easy reach.

Preheat the oven to 250 degrees. Place the 3 cups of peanut oil in a 12 inch wok or deep-fat fryer and heat to 375 degrees. Shrimp side down, drop the bread triangles about six at a time into the heated oil. (Believe it or not the filling will not fall off) Fry for about 1 minute, then gently turn over in the fat with a large slotted spoon. Fry for 1 minute more until the bread and the shrimp topping are golden brown. Drain each batch in the lined baking dish and keep them warm in the oven until you have all the triangles fried. Serve on a heated platter.

Makes 16 canapes. Two or three is plenty to serve one person.

Champagne or a very light white wine goes very well with these interesting Chinese canapes.

*MEP*

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## Deviled Eggs

- 6 hard boiled eggs
- 2 tablespoons vinegar
- 4 tablespoons mayonnaise
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- salt and pepper to taste

### Tray Garnishes (Optional)

- parsley sprigs
- olives, green and/or black

### Egg Garnishes (Optional)

- black olives, thinly sliced
- pimento
- caviar

To hard boil eggs, place them in a single layer in a heavy sauce pan. Add vinegar and just enough cold water to cover. Bring to a boil and leave on stove for a total of 20 minutes. Remove from heat and let stand in the hot water for 10 more minutes. Drain and cool. Crack under cold running water.

Slice eggs in half lengthwise and remove yolks. Sieve yolks, add remaining ingredients and mix until thoroughly blended. This is easy to do in a mixer or food processor.

Fill the whites with the egg yolk mixture. This can be done with a teaspoon or with a pastry tube. To make a pastry tube simply roll four or five sheets of wax paper into a cone shape and fill with the yolk mixture.

Arrange the stuffed egg whites attractively on a platter lined with lettuce leaves. The leaves keep them from sliding around and garnish with parsley and olives.

Makes one dozen.

If you want to be really fancy you can put a very thin slice of olive on each egg, or a small piece of pimento, or even a little bit of caviar.

A simple variation is to add 1/4 to 1/2 teaspoon of curry which everyone seems to like.

*MEP*

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## Drunken Queso

- 1 pound chiles of choice
- 1 cup chopped onion (white, yellow, or sweet white)
- 6 cloves garlic, minced
- 1 cup diced green onions
- 1/2 cup butter
- 1 cup tequila
- 1/2-1 can beer
- 2 lbs. Velveeta, cubed
- 1 lb. cheddar cheese, cubed
- 1 lbs. pepper jack cheese, cubed

Sauté the first four ingredients in the butter until al dente. (Alternatively, just use two cups chunky salsa.) Add the remaining ingredients and heat over low heat until the cheese is thoroughly melted and smooth. You can substitute chicken broth or white wine for the beer.

### **Margarita Queso**

Make as above, but add the zest and juice of one lime with the cheese.

*MEP*

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## Fancy Meatballs

- 1 pound ground beef
- 1/2 package dried onion soup mix (4 serving size)
- 3 ounces cream cheese (one small package)
- 1 cup fresh bread cubes
- 1/2 cup milk
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper

Soften cream cheese (30 seconds in the microwave). Mix all the ingredients together, letting chunks of cream cheese remain. Make into small balls and cook in the microwave for 7 minutes, turning halfway through the cooking time, or bake in a shallow baking dish at 450 degrees until done.

Makes 3 to 4 dozen small meatballs.

This is another of those inexpensive appetizers that often can be made on the spur of the moment from ingredients you have on hand.

I often make a Parmesan cheese sauce and serve them in the sauce, particularly if they will sit on a buffet for a period of time. The sauce is best with more Parmesan than usual.

This also makes a good simple main dish.

*MEP*

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## Finger Pickles

large cucumbers  
household lime

### Syrup

2 quarts vinegar  
1 tablespoon salt  
9 cups sugar  
1 tablespoon stick cinnamon crushed  
1 tablespoon whole cloves  
green food coloring (optional)

Peel and remove the seeds from the large cucumbers. Cut lengthwise and then cut into finger length, about 2 or so inches.

Cover with a solution of 1 cup household lime to each gallon of cold water. Let stand for 24 hours, stirring several times to let lime come up from the bottom.

Dip out and rinse well. Cover with cold water. Let stand for 3 hours. Drain and cover with cold syrup.

Syrup: Heat ingredients to dissolve sugar. Let cool. Can add green food coloring if desired. Pour cooled syrup over cucumbers. Let stand overnight. In morning, heat slowly, and boil until pickles are clear (45 minutes or longer).

Pack in jars and seal. Ready to eat.

These are crisp, crunchy and a bright green color.

*MEP*

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## Flintstone Dip

- 1 ten ounce package frozen spinach
- 1 cup mayonnaise
- 1 cup sour cream
- 1 can water chestnuts, chopped
- 4 green onions, tops and all chopped
- 1 package Knorr Swiss vegetable soup mix
- 1 loaf of unsliced Flintstone bread

Thaw spinach and squeeze out all the liquid. Do not cook. Mix spinach, mayonnaise, sour cream, chopped onions, chopped water chestnuts and vegetable soup mix. Refrigerate for six hours or overnight.

Cut Flintstone bread in half and hollow out the bottom half. Place dip in hollowed out half. Cut other half of loaf and the bread from hollowing out into cubes and serve with the dip.

I used to find I have to order the bread ahead of time from the bakery to insure I will be able to have it, but most groceries stores now carry the round loaves.

This also makes a good dip to use with vegetables.

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## Fresh Fruit with Orange Mint Sauce

- 1 cups strawberries, melons, kiwi, bananas, peaches, etc.
- 1 tablespoon Orange Mint Oil
- 1 cup low fat yogurt, or sour cream
- 1 1/2 teaspoons honey
- 2 tablespoons apple juice
- 1/4 teaspoon vanilla extract

Cut fruit into bite-sized pieces. Combine the remaining ingredients in a blender to make the dressing. Taste and adjust dressing flavors if necessary. Pour dressing over fruit and toss.

Serves 6

*RGP - Lucia's Garden Cooking Class*

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## Fried Wontons

- 1 green onion
- 2 slices fresh ginger root

### Seasoning Sauce

- 1 teaspoon cornstarch
- 1 tablespoon soy sauce
- 2 tablespoons dry sherry
- 1 tablespoon water
- 1 teaspoon sesame oil
- 1 tablespoon oil
- 8 ounces lean ground pork
- 12 ounces wonton wrappers
- 4 cups oil, for frying (optional)
- 1 recipe Hot Mustard Dipping Sauce

To prepare ahead: Finely chop the onion. Mince the ginger root. Combine the seasoning sauce ingredients in a bowl.

To make filling: Heat one tablespoon of oil in a wok over high heat. Add the onion, ginger, and pork. Stir-fry until the pork loses its reddish color. Remove any excess fat by blotting with a paper towel. Add the sauce to the wok, stirring constantly until thickened. Remove to a dish and let cool to room temperature.

To stuff and fold wontons: Okay, Bob's attempt to describe without pictures how to fold a wonton. Place a wrapper on the table so that one point is pointed towards you (the "bottom"). Place 1 teaspoon of filling in the center of the wrapper. Fold the bottom corner up to meet the top corner, except mismatch it, about 3/8" to the side so that it looks like a careless attempt to make a triangle. Pick up the two side corners of the triangle by placing an index finger under each and gripping with the thumb. Your hands should be at the "bottom", with your palms facing the "top". Invert your palms by rotating your wrists to bring the points together in a ring. At the same time, move your hands so that the palms are now facing the "bottom". This should be one smooth move, but it may take a little practice to get the hang of it. Wet the tips of the triangle and press them together firmly.

To cook: Heat 4 cups oil in wok to 375 degrees. Deep fry the wontons 10 at a time for a couple of minutes until golden brown. Serve with the dipping sauce.

Serves 6 - 8

*RGP - Dorothy Huang Cooking Class*

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## Fruited Biscotti

- 1 stick butter or margarine
- 2 cups sugar
- 1 1/2 teaspoons anise flavoring
- 6 eggs
- 5 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2/3 cup pine nuts
- 2/3 cup diced glacéed fruit

Cream butter and sugar until light. Beat in anise flavoring. Add the six eggs one at a time, beating after adding each egg. Combine the flour, baking powder and salt. Gradually stir in the flour mixture. Stir in the nuts and glacéed fruit. Cover the dough with plastic wrap and chill for two hours.

Preheat oven to 375 degrees. Divide the dough into fourths and keep each piece chilled until ready to shape (dough will be sticky). Butter two 11 x 17 inch baking sheets. Moisten hand and pat and press a fourth of the dough into a loaf that is 17 inches long, 2 inches wide and 1/2 inch thick. On the opposite side of the baking sheet make another loaf in the same manner. Put the remaining two pieces on the other baking sheet in the same way.

Bake the loaves for 20 minutes or until golden brown. Cool on the baking sheets for five minutes. Cut the loaves diagonally into 3/4 inch slices. Arrange the slices, cut side down, close together in one layer on the baking sheets. Return to the oven and bake an additional 15 minutes or until they are dry.

Cool the pieces (rusks) on a rack. Store in an airtight container.

Makes 6 to 7 dozen rusks.

*MEP - From Michaelsens*

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## Grape Salsa

- 3 cups green seedless grapes, stems removed and washed
- 1 lime, juice of
- 1/2 white sweet onion
- 2 whole fresh green jalapeños
- up to 1 tablespoon sugar (to taste)
- 1 teaspoon salt
- 1/4 teaspoon black pepper to taste

Put all of the ingredients except one cup of grapes into a blender. Puree until mostly smooth. Add the remaining grapes and pulse until chunky.

This is a weird salsa that I got from Jeanette when she was living in California (perhaps that explains it). While unusual, it is always a hit when I make it. For the more serious cooks out there, it makes a great sauce for grilled fish or chicken.

*JPO*

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## Guacamole Dip

- 2 avocados
- 2 tablespoons chopped onion
- 1 teaspoon lemon juice
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/4 teaspoon pepper (use cayenne pepper if you like it hot)
- 6 cherry tomatoes, cut into eighths
- 1/4 cup sour cream

Mix all the ingredients, except the avocados. Mash up the avocados and add to the tomato mixture. Dip is best if made the day before you want to serve it. Serve with fried Tortilla Chips or corn chips.

*MEP*

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## Ham-filled Sunburst Wreath

- 4 artichokes
- 6 tablespoons vinegar

### Sauce

- 1 cup sour cream
- 1/2 cup mayonnaise
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion salt
- 1/2 teaspoon celery salt
- 1/4 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 1 cup finely chopped ham (see options below)

Prepare artichokes for cooking by slicing off stem, breaking off any tough woody leaves near the bottom, and trimming each leaf point with the scissors. As soon as trimmed, immerse in a kettle of 4-5 quarts of boiling water to which 6 tablespoons vinegar have been added. Cover and return to a boil and cook until the stem end pierces readily with a fork (about 40 minutes for large artichokes).

To serve, pluck off the leaves and lay them out on a circular platter in large, overlapping rings, discarding the thin inner leaves.

Mix the sauce ingredients together and blend thoroughly. Fill a small bowl and place in the center of the artichoke ring.

Serves 12

I like this better with a cup of chopped Oregon shrimp. I have also used 2 cans of minced clams, that have been drained.

*MEP*

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## Ham-stuffed Eggs

- 6 hard boiled eggs
- 1/2 cup ham, finely minced
- 1/3 cup sweet gherkins, finely minced
- 1/3 cup mayonnaise
- 1 teaspoon Dijon mustard
- salt and pepper to taste
- 1/4 cup parsley, minced

Split eggs in half lengthwise. Carefully remove the yolks and save the whites to fill. Sieve egg yolks, add ham, gherkins, mayonnaise, and mustard and blend well. Add salt and pepper to taste. Spoon the mixture into the egg whites. Sprinkle with parsley.

Makes one dozen

An excellent variation of the always popular deviled eggs. If you have a food processor simply make the filling in it.

*MEP*

Helen Slaton - Adopted from Taste of Oregon II

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## Herbed and Smoked Salmon Spread

- 1/12 pounds of salmon, poached
- 1 1/4 pounds smoked salmon (about 3 cups)
- 3/4 cup mayonnaise
- 9 tablespoons chopped fresh chives
- 1/2 cup drained capers
- 3 tablespoons fresh dill
- 1 1/2 tablespoons fresh lemon juice
- 2 tablespoons lemon juice\

salt and pepper (watch salt if smoked salmon is salty)

- 1 1/2 French baguettes cut diagonally into 1/2 inch thick slices or sweet crackers

Olive oil

Fresh Dill Sprigs

Thin lemon slices

Flake the cooked salmon and smoked salmon in a large bowl. Mix in mayonnaise, chives, capers, dill, and lemon juice. Season with salt and pepper.

Preheat oven to 250 degrees. Place baguette slices on baking sheet and brush with olive oil. Bake until toasted, about 15 minutes. Top baguette slices with salmon mixture. Arrange on platter. Garnish with lemon slices and dill.

Salmon spread can be made a day ahead and refrigerated.

Makes about 60 appetizers.

*MEP - Bon Appetit*

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## Homemade Tortilla Chips

1 package of corn tortillas  
cooking oil  
bacon grease  
salt

Heat 1 inch of oil in a frying pan with 3 or 4 tablespoons bacon grease. Cut tortillas into 8 pieces. Fry, turning once. Drain on paper towels and salt lightly. Serve hot with Guacamole Dip or bean dip. These can be reheated by spreading on a cookie sheet and heating at 350 degrees for 5 to 10 minutes.

*MEP*

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## Hummus

- 3 large cloves garlic, skins still on
- 1 teaspoon olive oil
- 1 15.5 ounce can of chickpeas
- 1/4 cup tahini
- 2 tablespoons olive oil
- 1/4 cup fresh squeezed lemon juice
- 1 teaspoon garam masala or cumin
- 1/4 teaspoon pepper
- pinch salt
- olive oil
- paprika

### Pitas

- 8 rounds pita bread
- olive oil
- sea salt

Sauté the garlic in a little olive oil until soft. Let cool enough to handle and remove the skins. Combine the garlic, chickpeas, tahini, lemon juice, garam masal, pepper, and salt in a food processor. Process until blended but still a little chunky. If it is too thick gradually add reserved liquid until it reaches the desired consistency (usually about 1/4 cup).

Brush the pita lightly with olive oil and sprinkle lightly with sea salt. Warm on a dry griddle until lightly browned. Quarter and serve immediately with the hummus.

Serve the hummus in bowl. Drizzle olive oil over the hummus and sprinkle with paprika just before serving.

Serves 8 as an appetizer.

*RGP*

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## Italian Pizza (not quite)

- 1/2 pound ground beef or sausage
- 1/4 teaspoon garlic powder
- 1/4 cup chopped onion
- 1 8 ounce can tomato sauce
- 1 teaspoon crushed oregano
- 2 cups Bisquick
- 1/2 cup water
- 1/2 cup Mozzarella cheese, shredded

Brown ground meat in a small skillet. Stir in garlic powder, onion, tomato sauce and oregano. Simmer until onion is transparent.

Stir Bisquick and water together with a fork. Knead dough about 1 minute on a lightly floured board. With a lightly floured rolling pin, roll out. Cut two inch circles of dough and place on a cookie sheet. Pinch edges of dough to make a slight rim. Spread sauce mixture on dough circles. Top with the cheese. Bake until crust is brown and topping is hot and bubbly.

Bake approximately 15 minutes at 425 degrees.

A simple, homemade way of making pizza appetizers. Any topping that you like on pizza can be added along with the cheese.

*MEP*

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## Le Ruths' Oysters Belle Rive

2-4 oysters per person  
butter  
Garlic Butter  
Sauce Vienna  
Artichoke Sauce

Heat oven to 400 degrees.

Butter 3 small ramekins per person. Place 2 - 4 oysters in the bottom of each ramekin. Cover each dish with a one inch layer of one of the sauces.

Bake at 400 degrees for 10 minutes or until sauces are hot and bubbly.

This is an oyster lovers delight.

Can be made as an appetizer by placing oysters tightly packed in the bottom of three casserole dishes. Increase baking time to 20 minutes.

You could make only one sauce, but at Le Ruths' the serve all three as an appetizer.

### Garlic Butter

2 cups butter  
2 cups margarine  
2 teaspoons salt  
2 teaspoons white pepper  
1/3 cup olive oil  
1/2 white wine  
1/4 cup chopped parsley  
1/2 cup minced onion  
10-12 cloves garlic minced

White butter and margarine until light and fluffy. Add salt, pepper, olive oil, and white wine to butter mixture and beat well. Add parsley, onion, and garlic, and beat until almost white in color. Refrigerate.

### Sauce Vienna

1 quart heavy cream  
1 bunch green onions chopped  
4 ounces mushrooms sliced  
1/2 cup butter  
1/2 teaspoon salt  
1/4 teaspoon white pepper  
1/4 teaspoon cayenne pepper  
1/4-1/2 cup white wine  
1 egg yolk beaten

Reduce cream over medium low heat to 2 1/2 to 3 cups. Cool.

Sauté green onions and mushrooms in butter over medium low heat until mushrooms are just tender. Add salt, white pepper, and cayenne pepper and sauté over medium high heat about 10 minutes stirring constantly.

Remove onion mixture. Deglaze pan with wine. Add cream and bring to a boil. Add onion mixture.

Add small amount of sauce to egg yolk. Add egg yolk to sauce and bring back to a boil. Simmer until thicken slightly. Cool.

### Artichoke Sauce

- 2 cups water
- 4 cloves chopped garlic
- 1/2 cup olive oil
- 4 bay leaves
- 2 teaspoons thyme
- 2 teaspoons salt
- 1/2 teaspoon each of red, white, and black pepper
- 20 sliced artichoke hearts (frozen and thawed)
- 1 cup bread crumbs
- 1 cup grated Romano cheese

Place water, garlic, olive oil, bay leaves, thyme, salt, and peppers in a large saucepan and bring to a boil. Add artichoke hearts and bring back to a boil. Add bread crumbs and Romano cheese and cook until heated through. Cool.

*JPO*

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## Leek and Sausage Tarts

### Tart Shells

- 2 1/4 cups sifted flour
- 3/4 teaspoon salt
- 3/4 cup plus 2 tablespoons shortening
- 1/3 cup ice water

### Filling

- 8 medium-sized leeks or 24 scallions
- 1 1/4 cups chicken broth
- 2 tablespoons butter
- 2 tablespoons flour
- 1/2 cup heavy (whipping) cream
- 1 teaspoon prepared horseradish
- 1/2 teaspoon salt
- freshly ground pepper
- 4 link breakfast sausages, cooked and drained
- 8 baked tart or patty shells

Tart Preparation: Mix the flour and the salt in a medium-sized bowl. Using a pastry blender or two knives, cut the shortening into the flour until it resembles coarse meal. Sprinkle water over the mixture and toss quickly with a fork until the mixture holds together. Turn dough out onto a lightly floured surface and form into a ball. Divide dough into two parts. Working with one part at a time for ease, roll out thinly. Use muffin or cupcake pans to shape the tart shells. Cut circles large enough to fit over the wrong side of the cups. Pinch and pleat pastry to make it fit tightly. Prick well with a fork. Bake in a 425 degree oven for 12 to 15 minutes, until golden. Cool, slide shells off pans.

Filling Preparation: Trim and wash the leeks. Cut them into quarter-inch slices and rinse them well again. Drain thoroughly. Bring chicken broth to a boil, add the leek slices, cover and cook for 10 minutes, or until the leeks are tender. Drain the liquid into a measuring cup. There should be at least one cup. If less, add chicken broth to bring it up to one cup. Melt butter in a saucepan, add flour and stir until smooth. Add broth and cream and cook, stirring constantly, until thickened and smooth. Add horseradish, salt and pepper and mix well. Stir in the leeks.

Assembling and Baking: Preheat oven to 325 degrees. Put the tart shells on a cookie sheet. Spoon the leek mixture into the tart shells. Cut the sausages into half-inch slices and arrange them on the top. Bake the tarts for 10 minutes or until hot and bubbly. If the filling has been refrigerated, bake the tarts for 20 to 25 minutes.

Serves 8

*MEP*

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## Lobster Sauté

- 8 baby lobster tails, 3 or 4 ounces
- 1/4 cup butter melted
- 1/3 cup dry white wine, preferably Chardonnay
- 2 teaspoons butter
- salt and pepper

Remove cartilage from back of lobster. Pull lobster loose from shell and return to the shell.

Heat a medium-sized frying pan until medium hot. Spray lightly with a non-stick substance. Place lobsters in the shell in the frying pan, lobster side up. Drizzle about half the butter over the lobster and cook about 2 minutes. Turn the lobsters over in the shell, being careful not to spill out the juices that have accumulated. Drizzle the remaining butter over the lobsters. Cook another 2 or 3 minutes. Again, turn the lobsters over and drizzle about half the white wine over them. Cover with a tight fitting lid and cook until the lobsters are no longer opaque. This will take about 5 minutes or more depending on the size and thickness of the lobsters. Do not overcook or they will be tough.

Remove the lobsters, shell and all to warm plates being careful to retain the liquid in the shell. Salt and pepper lightly. Pour the remaining wine into the skillet, so that it barely covers the bottom of the pan. You may need a little more wine. Stir with a spoon to get up all the browned bits that are on the bottom. Reduce heat to moderate and cook until about half the liquid remains. Swirl the butter into the sauce until melted. Pour a little over each of the lobsters.

Serves 8

This is the best way I have ever found to fix lobster. They cook in their own juices and stay very moist. Because you baste them with butter and wine and drizzle the wine glaze over them, there is no need to serve a sauce or butter to dip them in.

*MEP*

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## Lomi Lomi Salmon

1 1/2 pounds salted salmon  
3 or 4 firm, ripe, medium-sized tomatoes  
2 or 3 green onions, finely chopped  
lemon wedges

Debone and remove skin from salmon. If unsalted, soak in brine overnight using a liberal amount of salt. Rinse excess salt off before using.

Shred or dice salmon. Place in a bowl and chill. Dice tomatoes. Just before serving toss salmon and tomatoes together. Garnish with finely chopped onions. Place a few ice cubes in mixture to keep it moist and cool. Serve with the lemon wedges.

Serves 8 to 10

A good appetizer, that is different, yet excellent.

*MEP*

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## Minced Chicken in Lettuce Packages

1 skinless boneless chicken breast

### Marinade

1 teaspoon cornstarch  
2 teaspoons soy sauce  
2 teaspoons water  
15 canned water chestnuts  
3 green onions  
1 clove garlic  
2 slices fresh ginger root

### Thickening Sauce

1 teaspoon cornstarch  
2 tablespoons chicken broth  
1 tablespoon Hoisin sauce  
1 tablespoon soy sauce  
2 teaspoons oriental chili sauce  
1/2 cup fresh chopped cilantro  
8 iceberg or romaine lettuce leaves  
3 cups oil  
1 ounce Cellophane noodles

To prepare ahead: Chop meat thoroughly with a cleaver. (The original recipe started with a whole Cornish game hen: skinned it, boned it, and chopped the meat. I can't tell any difference when using the chicken, which is a lot easier.)

Combine the chicken with the marinade ingredients in a small bowl. Mix together thoroughly and let stand for 30 minutes.

Chop the water chestnuts (you can use sliced ones, which speed this up), green onions, and garlic. Do not finely mince, just chop.

Finely mince the ginger root. Combine the thickening sauce ingredients in a small bowl. Chop the cilantro.

Take a lettuce leaf and wash it thoroughly. Place the leaf in a medium sized soup bowl or small mixing bowl (about the size of a typical Chinese soup bowl -- 6 or 7 inches across). Press the leaf into the bowl and then trim the leaf around the edge of the bowl with kitchen shears. Discard the trimmed lettuce bits. Remove the round piece of lettuce and repeat with the remaining leaves. Put the lettuce bowls in a large bowl and cover with a damp towel to keep fresh.

To cook: Heat 2 tablespoons oil in a wok over high heat. Add the garlic, ginger root, and chicken. Stir-fry for 1 to 2 minutes, until the chicken is opaque.

Add the green onions and water chestnuts. Continue to stir-fry for thirty seconds.

Add the cilantro. Stir to combine, then add the thickening sauce. Continue to stir until thickened.

The meat can be cooked ahead of time. It should be chilled or at least allowed to cool to room temperature.

To serve: Heat 3 cups of oil in wok. Test the oil by dipping in a single noodle strand. If it puffs up almost instantly, the oil is hot enough. Cook the noodles in two batches by dumping them into the oil, waiting a couple of seconds, turning the noodles over en masse, waiting a couple more seconds, and removing the noodles to paper towels.

To assemble: the appetizers by placing the lettuce leaves on a platter, heaping 1 or 2 tablespoons of the chicken mixture into the center of each leaf, and then topping with a few strands of cellophane noodles.

You eat these by picking them up and holding them like a hard-shell taco. I found that a little dash of extra chili sauce added a really nice zip to these when eating.

Serves 8

*RGP - Dorothy Huang Cooking Class*

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## Mushroom Pate

- 1/3 pound fresh mushrooms, common and wild
- 1/3 cup minced onion
- 1/4 cup butter
  - 1 tablespoon dry sherry
- 3 ounces of cream cheese, cut into hunks
- 1/4 cup minced parsley
- raw vegetables, crackers, or small toast rounds

Clean mushrooms and coarsely chop. Cook mushrooms and onions in the butter in a large frying pan over medium heat stirring often until mushrooms are browned, about 15 minutes. Mix in sherry.

In a bowl, beat cream cheese and parsley until thoroughly mixed. Stir in mushroom mixture.

Spoon the pate into a small crock or bowl and serve. Can be covered and refrigerated for up to three days. Bring to room temperature before serving. Place pate on plate and surround with vegetables and crackers.

Makes 1 cup -- 6 to 8 servings.

*MEP*

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## Nachos

grated Jack or any white cheese  
grated Cheddar or any yellow cheese  
round stone ground corn chips

### Options

bean dip or refried beans  
hot peppers  
sliced olives  
finely chopped tomatoes  
taco meat, etc.

Spread a layer of chips in the bottom of a pan than has a some sides to it. The layer is best if not more than two chips deep. Sprinkle a generous amount of cheese over the top and bake at 400 degrees until the cheese is completely melted. You can put anything you want under the cheese. I have listed a few of the things we have tried. This is basically a Tex-Mex dish for using up leftovers, so anything you have that would typically be used in Mexican food can be put on Nachos.

*MEP*

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## Ooh La La Pinwheels

- 1 eight ounce package cream cheese, softened
- 2 teaspoons finely minced fresh onion
- 2 tablespoons Dijon mustard
- 2 tablespoons minced fresh parsley
- 1 small clove of garlic, crushed
- rectangular, thin ham slices
- Swiss cheese, thinly sliced

Combine the cream cheese, onion, mustard, parsley, and garlic. Spread each ham slice with two teaspoons of the cream cheese mixture. Place a Swiss cheese slice on top. Spread another two teaspoons of the cream cheese mixture on the Swiss cheese. Roll up from the narrow end. Chill several hours or overnight. Slice into 1/2 inch slices.

The spread also makes a good dip for fresh vegetables if brought to room temperature.

*MEP*

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## Oysters Bienville

- 1 tablespoon butter
- 8 small mushrooms, thinly sliced
- 1 tablespoon melted butter
- 1 scant tablespoon flour
- 1 small clove of garlic, minced
- 1 teaspoon onion juice
- 1 teaspoon Worcestershire sauce
- 1/8 teaspoon celery seed
- 1/4 cup water or chicken broth
- 1/4 pound Oregon shrimp, chopped
- 1 tablespoon dry white wine
- salt and pepper to taste
- 1 dozen oysters on the half shell
- rock salt
- grated Parmesan cheese
- paprika

Sauté the mushrooms in the butter in a small frying pan. Add the remaining butter. Sprinkle the flour over the mushrooms and stir until the flour bubbles. Add the garlic, onion juice, Worcestershire sauce, celery seed and chicken broth. Stir over moderate heat until the sauce thickens and becomes bubbly. Add shrimp, wine and salt to taste.

Meanwhile place oysters in shells, and set in a shallow pan of rock salt. Broil just until edges curl. Pour any liquid that is the oyster shells into the sauce and stir to blend.

Sprinkle the oysters liberally with Parmesan cheese. Cover with the sauce. Sprinkle with paprika. Broil 5-8 minutes until bubbly. Do not overcook or the oysters will be tough.

Serves 6 to 12

If you have oyster lovers coming to your party, this is an excellent recipe. I have tried making it ahead except for the final broiling, but have found that liquid tends to accumulate in the bottom of the shells and detracts from the taste and appearance. However, if you have all the ingredients out and measured and simply cook at the last minute, the recipe can be prepared in twenty minutes or less.

*MEP*

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## Oysters La Fief

- 2 tablespoons butter
- 1 cup fresh mushrooms, chopped
- 1/2 cup Oregon shrimp
- 1 green onion chopped
- 1/8 cup snipped fresh parsley
- 1 small clove garlic, minced
- 1/4 teaspoon salt
- 1/4 cup dry white wine
- 1/2 cup cream
- 1/8 cup flour
- 1 dozen small fresh oysters
- 12 oyster shells
- rock salt
- 1/4 cup bread crumbs
- 2 tablespoons melted butter

Melt butter in a medium frying pan. Add mushrooms, shrimp, onion, parsley and garlic. Sauté gently. Drain oysters, and place liquid in a measuring cup. Add wine to make about 3/8 of a cup. Add to mushroom mixture and bring to a boil, then simmer for a minute or so. Using a whisk, combine flour with the cream until the flour is completely dissolved. Stir into wine mixture and cook until thicken and bubbly, stirring constantly.

Arrange shells on a bed of rock salt. Place oysters in shells. Spoon two tablespoons of sauce over each oyster. Sprinkle with the bread crumbs and drizzle melted butter over the crumbs.

Bake at 450 degrees for 10-12 minutes. Be sure oysters are heated through, but do not overcook as they will be tough.

Serves 12

This recipe is another oyster lovers delight. Have everything ready, but the cooking and prepare at the last minute. This should not be prepared ahead of time and then baked, the oysters seem to absorb the sauce and the crumb and butter topping becomes soggy.

*MEP*

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## Oysters on the Half Shell

24 oysters in the shell  
chopped chives  
freshly ground pepper  
lemon wedges

Just before serve open the oysters being careful to leave the juice in the shell. Sprinkle with a little freshly ground pepper and a little chopped chives.

Arrange on a platter with the lemon wedges and serve immediately.

Serves 12 real oyster lovers.

This is a real treat for those who really like oysters. Be sure you have an oyster knife and are prepared to work as they are difficult to open. The smaller the oysters the better.

If you cannot get oysters in the shell an alternative is to get really fresh oysters and put them in shells.

Real oyster lovers prefer these without any sauce.

*MEP*

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## Oysters Rockefeller

- 20 small oysters in the shell
- 1 bunch parsley
- 1 cup spinach, cooked and well drained
- 1 teaspoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 2 cloves garlic, minced
- Cocktail Sauce
- 2 tablespoons melted butter
- 1/4 cup cracker crumbs
- 5 slices of bacon, cut into 8 pieces
- rock salt

### Cocktail Sauce

- 1 cup ketchup
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Diable sauce

Open the oysters, leaving them on the half shell. Chop together the parsley and spinach. Add the lemon juice, Worcestershire sauce, salt and minced garlic.

Make cocktail sauce by blending all the ingredients. Mix enough of the cocktail sauce into the spinach mixture to form a paste.

Cover each oyster with about 1 tablespoon of the mixture. Melt the butter and pour it over the cracker crumbs. Sprinkle each oyster with crumbs. Place 2 pieces of bacon over each oyster.

Cover the bottom of a baking pan with rock salt. Place the prepared oyster shells on the salt. Broil until the bacon is well browned.

Serves 10

The cocktail sauce will keep indefinitely in the refrigerator. The original recipe called for 1 tablespoon of horseradish in lieu of the Diable, but we prefer it this way.

This is the classic dish, and the best of the recipes I have tried.

*MEP*

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## Paté with Sherry

- 3/4 cup butter
- 1 pound chicken livers, chopped
- 2 cloves garlic, minced
- 1 1/4 teaspoons Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/3 cup dry sherry
- thinly sliced green olives
- crisp crackers

In a 9 inch square baking dish, melt butter in the microwave oven for 2 minutes. Add chicken livers and garlic and cook, covered, 3 to 4 minutes or until liver loses pinkness, stirring several times. Add Worcestershire sauce, salt, pepper, and sherry. Place in blender and whirl until smooth. Spoon into serving dish. Cover and chill at least 1 day to blend flavors. Garnish with green olives and serve with crackers. Makes about 2 and 1/2 cups.

Serves 12 to 16

The best crackers are those that are on the sweet side.

If you do not have a microwave this can be made in a frying pan on the stove.

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## Pastrami Torte

- 4/10 pound very thinly sliced pastrami
- 12 ounces herbed goat cheese (4 ounce packages work best)
- Toasted bagel slices or unsalted crackers

Have the pastrami sliced as thinly as possible, but still be slices. Line a small rounded bowl with plastic wrap extending it substantially beyond the sides. Repeat in the other direction. Line bottom and sides of bowl with a single, slightly overlapping layer of pastrami slices that extend a little over the bowl rim. Soften cheese at room temperature so it will spread easily. Spoon 1/6th the cheese into bowl and spread to make an even layer. Cover cheese with a layer of pastrami pressing to keep level. Repeat layers 5 more times ending with cheese.

Tap bowl sharply against counter to settle loaf firmly in the bowl. Fold over hanging pastrami onto cheese. Cover remaining cheese with remaining pastrami. Cover and chill until the next day.

Invert torte onto serving platter, add bagel slices or crackers and decorate.

I have found a small casserole works as well as any container.

Makes 12 to 14 servings.

*MEP - adapted from a Better Homes & Gardens recipe*

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## Pinwheels

- 4 fresh tortillas
- 4 slices deli meat
- cream cheese
- toothpicks

Lay the tortilla on the counter, and cover it with a slice of meat. The tortilla should be mostly covered, to about 1/2" of the edge. Spread a thin layer of cream cheese over the meat. Roll the tortilla up into a tight roll. If the tortillas aren't reasonably fresh, they tend to crack and fall apart when rolled up. You can fix this to some extent by wrapping them in a damp hand towel and microwaving them for 15 seconds (before applying meat and cheese, that is).

Secure the roll with a toothpick pushed all the way through in the middle. Add more toothpicks, every half inch, along the tortilla. Using a serrated bread knife, slice the tortilla into rounds, slicing midway between the toothpicks. Throw the ends scraps away.

*RGP*

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## Poached Salmon

- 1 whole salmon
- 1 onion, sliced
- 1 lemon, sliced
- 1 cup white wine
- chicken broth

### Condiments

- 1 thinly sliced sweet onion
- 4 tablespoons capers
- 4 thinly sliced radishes
- lemon wedges

Place salmon on the rack in fish poacher. Place lemon and onion slices in cavity and on top. Pour in white wine. Add enough chicken broth to bring the liquid to the level of the rack.

Bake at 350 degrees until done. Will usually take 45 minutes to an hour and a half depending on the size and thickness of the fish. Do not overcook.

Allow fish to cool. Remove skin. Place a serving on a leaf of lettuce being sure that all the bones have been removed. Arrange the condiments attractively on the plate.

You might also want to include a small amount of either Cucumber Sauce or Sour Cream Dill Sauce.

You can also serve with the Sour Cream Dill Sauce on the side, or garnish the salmon with lemon wedges and capers and serve with the Cucumber Sauce on the side.

*MEP*

### **Cucumber Sauce**

- 2 large cucumbers
- 1 tablespoon salt
- 2 cups sour cream
- 2 cups mayonnaise
- 2 tablespoons cream-style horseradish
- 1 tablespoon tarragon vinegar
- 1 teaspoon grated onion
- 1/4 teaspoon salt
- dash of white pepper

Peel cucumbers and slice very thinly. Place the cucumbers in a 2-quart mixing bowl and cover with water. Add 1 tablespoon salt and stir well to combine. Soak for 30 minutes, drain, and dry the cucumbers on paper toweling.

Combine the remaining sauce ingredients in a 2-quart bowl. Add the cucumbers and stir gently to blend. Place the bowl covered in the refrigerator and let stand for several hours or overnight. The sauce will keep in the refrigerator for 3-4 days.

### **Sour Cream Dill Sauce**

- 1 1/2 cups sour cream
- 1/2 cup mayonnaise
- 1 1/2 tablespoons chopped fresh dill weed or 1 tablespoon dried dill weed
- 1 teaspoon grated onion
- 1/2 cup finely chopped or grated hard boiled egg
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper

Combine all ingredients in a 1-quart mixing bowl. Stir lightly with a fork until all ingredients are blended. Refrigerate until ready to use. Will keep about 24 hours.

If you want to make ahead of time. Mix all the ingredients except the egg and add it the day you will be serving the sauce.

*MEP*

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## Po Po

- 1/2 pound ground beef
- 1/2 teaspoon salt
- 1 teaspoon monosodium glutamate
- 1/2 teaspoon dry mustard
- 1/2 teaspoon chopped rosemary
- 1 egg yolk
- butter for sautéing
- freshly grated Parmesan cheese

Mix the first six ingredients lightly. Form mixture into balls the size of marbles. Sauté lightly in butter and roll in Parmesan cheese.

To finish cooking, place in a shallow pan and bake at 450 degrees until cooked through.

Makes about 3 dozen

An excellent hot appetizer. Be sure to serve immediately and best if put in a chafing dish so they stay warm.

Po Po is a Hawaiian recipe.

*MEP*

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## Pot Stickers

- 12 ounces lean ground pork
- 2 cups cabbage, shredded
- 1/2 teaspoon white pepper
- 1 1/2 tablespoons cornstarch
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon oil
- 1 green onion, chopped
- 1 1/2 teaspoons minced fresh ginger root
- 1 package pot sticker skins

### Dipping Sauce

- 1 tablespoon finely shredded fresh ginger root
- 1 teaspoon chili sauce
- 2 tablespoons soy sauce
- 1/4 cup white vinegar
- 1/2 teaspoon sesame oil
- 2 tablespoons oil
- 1/2 cup Oriental Chicken Broth

To prepare ahead: Combine first nine ingredients in a large mixing bowl. Mix well. Put about 1 tablespoon of filling in the center of each wrapper. Wet edges with water and fold into a half-moon with pleated edges. Press firmly to seal.

Combine the dipping sauce ingredients in a small bowl.

To cook: Heat 1 tablespoon of oil in a large non-stick skillet over medium heat. Arrange half of the pot stickers, pleated side up, in the skillet. Cook uncovered for 1-2 minutes or until brown on the bottom.

Add the broth. Cover tightly and cook for four minutes. Remove the lid and continue to cook until all of the liquid is absorbed.

Transfer pot stickers, browned side up, to a plate: put a plate upside down on top of pot stickers; holding the plate, invert the pan; remove the pan.

Repeat with the remaining pot stickers. Serve with the dipping sauce.

Serves 6

*RGP - Dorothy Huang Cooking Class*

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## Raw Vegetables with Blue Cheese Dip

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 pound Blue cheese
- any combination of raw vegetables you like cut into bit-sized pieces

Blend mayonnaise, sour cream, Worcestershire sauce, garlic powder and onion powder. Crumble Blue cheese into mayonnaise mixture. Stir just until blended leaving small chunks of the Blue cheese in the dip.

Arrange vegetables attractively on platter and place a bowl of the dip in the center. Try to make vegetables appealing by cutting some diagonally, some crosswise, some lengthwise and by using a variety of colors as well as shapes.

*MEP*

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## Roasted Garlic Aioli

- 2 large head garlic
- 2 tablespoons extra virgin olive oil
- 2 egg yolks
- 1 clove garlic, mashed to a paste
- 2 small lemon, juice of
- 1/4 cup water
- 1/4 teaspoon salt
- 1 pinch ground cayenne pepper
- 1 1/2 cups extra virgin olive oil

Preheat the oven to 300°F. Cut the very top off of the head of garlic – just enough to expose the cloves. Put the garlic head in a shallow baking dish and drizzle with 2 tablespoons olive oil. Season the garlic with salt and pepper. Cover the pan with foil and bake for 1 3/4 hours, until the garlic is very soft and tender. Drain and reserve the oil.

When the garlic has cooled, squeeze the garlic out into a food processor. Add the egg yolks, mashed garlic, lemon juice, water, salt, and cayenne pepper.

While the processor runs, add the reserved oil and the remaining olive oil in a thin stream. Continue processing until the aioli is nicely emulsified.

This Provencal dish is basically a very garlicky mayonnaise. It is very nice on crackers or with pita bread.

*RGP*

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## Salmon Mousse

- 1 1/2 tablespoons unflavored gelatin
- 1/4 cup dry Vermouth
- 1 cup hot sour cream (do not boil)
- 2 cups cooked salmon
- 1/4 cup mayonnaise
- 1 tablespoon lime or lemon juice
- 2 teaspoons sherry
- 1/2 teaspoon anchovy paste
- onion and celery salt to taste
- salt and white pepper to taste
- 1 cup heavy cream, whipped
- 1/2 cup finely chopped celery
- 2 tablespoons minced onion
- 1 tablespoon finely chopped parsley
- 1 tablespoon finely chopped chives

### Avocado Sauce:

- 2 ripe avocados
- 1 cup sour cream
- 1 tablespoon lime juice
- 1 teaspoon salt

Soften gelatin in vermouth. Dissolve in hot sour cream. Cool.

If necessary, bone and skin salmon. Add to sour cream mixture with mayonnaise, lime juice, sherry, anchovy paste, salts, and pepper. Whirl briefly in an electric blender but do not puree. Refrigerate until mixture begins to congeal.

Into chilled mixture, fold whipped cream, celery, onion, parsley, and chives. Correct seasoning. Pour into a lightly greased, 5-cup ring or fish mold. Chill until firmly set.

Avocado Sauce: Puree the avocados, sour cream, lime juice, and salt in blender until a very smooth creamy consistency. Serve chilled.

Serve with Avocado Sauce and garnish with very thin cucumber and/or lime slices.

*MEP*

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## Salmon Spread

- 8 ounces smoked salmon
- 8 ounces cream cheese
- 2 tablespoons sour cream
- 1 clove garlic, minced
- pepper to taste

Mix together until well blended.

Serve with either crisp crackers or French bread

You can also add capers to this after blending the spread, or finely chopped tomatoes, or sieved egg yolks, or all three.

*MEP*

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## Seafood Cocktail

1/4-1/2 cup of crab, shrimp, or oysters per person

### Sauce:

- 1 cup ketchup
- 2 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Diable sauce

### Garnishes

- parsley sprigs
- lemon wedges

Mix the sauce ingredients together. Seafood cocktails are best if the seafood and the sauce are cold and kept cold. Chill your serving dishes in the refrigerator as well as the seafood and the sauce. Place one or two tablespoons of sauce on the seafood and garnish with a sprig of parsley and a lemon wedge.

Do not put the sauce on until you are ready to serve otherwise the seafood tends to become soggy and lose some of its crispness and distinctive taste.

*MEP*

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## Shrimp Mousse

- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 1 ten ounce can cream of mushroom soup
- 6 ounces cream cheese
- 3/4 cup celery, chopped, or chopped artichoke hearts
- 1/2 cup green onion, finely chopped
- 6 ounces mushrooms, chopped (about 6 large ones)
- 1/2 pound Oregon shrimp plus a few for decorating
- 1 cup mayonnaise

Soften unflavored gelatin in 1/4 cup cold water. Heat mushroom soup and cream cheese over hot water in a double boiler or in the microwave. Beat with an electric mixer to blend. Add softened gelatin while still hot. Stir to dissolve. Cool.

Add celery, onion, mushrooms, shrimp and mayonnaise to cooled gelatin mixture. Turn into an oiled 1 quart mold. Chill until set. Unmold and serve with crackers.

I like to put this mousse in a ring mold and put a few shrimp on top to let people know it is a shrimp appetizer. I like to surround the mold with slices of an English cucumber and serve the crackers on the side. You can decorate the center of the ring mold with something attractive.

*MEP*

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## Shrimp Pâté

- 1 1/2 pounds fresh shrimp, cooked
- 8 tablespoons softened butter
- 2 tablespoons brandy
- 4 teaspoons lemon juice
- 4 teaspoons finely grated onion
- 1/2 teaspoon ground mace
- 1/2 teaspoon dry mustard
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 1/2 teaspoon ground white pepper

Dry cooked shrimp on paper towels and then put through food processor, pulsing until coarsely chopped. In a deep bowl, beat the butter until light and fluffy. Add the brandy, lemon juice, mace, mustard, cayenne pepper, salt and white pepper and stir until well blended. Add shrimp and onion and beat until smooth and well blended. Transfer to a 3 cup mold and refrigerate.

Serve with crisp crackers.

Will keep several days and is best if made a day or two in advance to allow the flavors to blend.

*MEP*

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## Spicy Peanut Dip

- 1 cup crunchy natural-style peanut butter
- 3/4 cup water
- 2 tablespoons fresh lemon juice
- 1 teaspoon soy sauce
- 3 cloves of garlic, minced
- 2 teaspoons minced fresh ginger
- fresh parsley or cilantro sprig for garnish

Combine all the ingredients in a large bowl and stir with a fork until blended. If the mixture is too thick, add enough water (up to 1/4th cup) to create a good dipping consistency.

Place the dip in a serving bowl, cover, and let sit at room temperature at least 30 minutes before serving. If you must chill the dip, bring it to room temperature before serving.

Garnish with parsley or cilantro and surround with fresh vegetables.

Makes two cups

Celery, cucumbers, peppers, zucchini, and green onions are particularly good with this dip.

*MEP*

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## Spicy Peanuts

- 1 cup water
- 2 teaspoons salt
- 1 cup raw Spanish peanuts
- 1/3 cup peanut oil
- 6 small dried chiles (Thai chiles are good)
- 2 cloves garlic
- 2 slices ginger root

Preheat the oven to 300 degrees.

Bring the water and salt to a boil in a small pan. Add the peanuts and let simmer for 15 minutes.

While the peanuts are simmering, heat the peanut oil in a wok or small pan. Crumble the chiles. Peel and crush the garlic cloves, and crush the ginger. Add the chiles, garlic, and ginger to the oil, and cook until the chiles are sizzling. remove the oil from the heat and cover.

Drain the boiled nuts, and then spread them out on a cookie sheet. Put them in the oven and bake until they are nearly dry, but haven't started to brown, about 10 minutes.

Let the nuts cool until they can be handled. Return the oil to medium heat. When the chiles start to sizzle again, add the nuts to the oil and cook, stirring constantly, until they are golden brown. remove the peanuts from the oil with a slotted spoon and let them drain on a paper towel until they are cool.

*RGP*

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## Spinach Balls

- 2 ten-ounce packages frozen chopped spinach, thawed and squeezed dry
- 2 cups bread stuffing mix, crushed
- 1 cup firmly packed freshly grated Parmesan cheese (5 ounces)
- 1/2 cup butter, melted
- 4 small green onions, finely chopped
- 3 eggs
- dash freshly grated nutmeg

### Mustard Sauce:

- 1/2 cup mustard
- 1/2 cup white vinegar
- 1/4 cup sugar
- 1 egg yolk

Combine all spinach ball ingredients in a large bowl and mix well. shape into one-inch balls. Cover and refrigerate or freeze until ready to bake.

Preheat oven to 350 degrees. Set spinach balls on ungreased baking sheet and bake until golden brown. Serve with mustard sauce.

Bake 10-15 minutes at 350 degrees.

Mustard Sauce: Combine mustard and vinegar in a small bowl. Cover and let stand at room temperature for 4 hours. Mix sugar and egg yolk in a small sauce pan. Add mustard-vinegar mixture and cook over low heat, stirring constantly, until slightly thickened. Cover and chill. Serve at room temperature.

*MEP*

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## Spring Rolls

8 ounces skinless boneless chicken breasts

### Marinade

2 teaspoons cornstarch  
1 tablespoon soy sauce  
1 tablespoon dry sherry

### Seasoning Sauce

1 teaspoon cornstarch  
3 tablespoons water  
1 tablespoon soy sauce  
4 cups oil  
1 teaspoon minced fresh ginger root  
1 teaspoon chopped garlic  
1 green onion, chopped  
2 carrots, julienned  
3 cups cabbage, finely shredded  
1/4 teaspoon salt

1 package spring-roll wrappers  
1/4 cup flour  
water

### Sweet and Sour Dipping Sauce

To make the filling: Shred the chicken by slicing it thinly across the grain, then cutting the slices into strips 1/8" x 1/8" x 2". Add the marinade ingredients and toss to coat thoroughly. Let stand 20 minutes or longer.

Combine the seasoning sauce ingredients in a small bowl.

Heat 3 tablespoons oil in a wok over high heat. Add ginger, garlic, and green onion. Stir for a few seconds, then add the chicken. Stir-fry for 1-2 minutes until the chicken is opaque.

Add the vegetables and salt to the wok. Stir for one minute. Pour in the seasoning sauce and stir until thickened. Remove to a colander.

To assemble: Mix the flour with enough water to make a thin paste.

Place a wrapper on a flat surface, point towards you. Place filling in horizontal heap just below center line of wrapper. Fold bottom corner of wrapper over filling and tuck underneath filling. If necessary, roll the filled part enough so that the top edge of the roll is on the center line of the wrapper.

Wet the edges of the wrapper with the paste. Fold in the two side corners in and press lightly. Re-wet the top of the wrapper. Finish rolling and press to seal.

Repeat for all rolls.

To cook: Heat the remaining oil in a clean wok to 375 degrees. Slide a few spring rolls into the hot oil. Fry until golden brown, turning once. Drain on paper towels. Serve with the Sweet and Sour Dipping Sauce.

### **Sweet and Sour Dipping Sauce**

2 tablespoons sugar  
2 tablespoons catsup  
3 tablespoons plum sauce  
3 tablespoons white vinegar

Combine the ingredients in a small bowl and let sit for 10 minutes. A good sauce for egg rolls and other stuff.

Serves 6

*RGP - Dorothy Huang Cooking Class*

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## Steak Tartare

- 1/2 pound good quality steak
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon seasoned salt
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon Diable sauce
- red wine

Cut steak into pieces and put in food processor until finely ground. Mix all the ingredients into the steak. Mold on a serving plate, cover and refrigerate for 2-6 hours.

Serve with crackers.

Raw steak does not always appeal to some people, but most will rave about this. I think it is best if you do not tell them until after they have eaten it.

*MEP*

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## Steamed Vegetarian Dumplings

- 2 ounces Cellophane noodles
- 10 ounces shredded Chinese cabbage (or regular cabbage, or frozen spinach that has been drained and thawed)
- 8 ounces firm bean curd
- 1 cup chopped leek
- 1/2 teaspoon white pepper
- 1 tablespoon cornstarch
- 1 tablespoon oil
- 1 tablespoon sesame oil
- 2 tablespoons soy sauce
- 1 package pot sticker skins
- 1 tablespoon finely shredded fresh ginger root
- 1 teaspoon chili sauce
- 2 tablespoons soy sauce
- 1/4 cup vinegar
- 1 teaspoon sesame oil
- 2 cups shredded cabbage

To prepare ahead: Soak cellophane noodles in hot water for 10 minutes. Drain, and cut noodles into 1/2" pieces.

In a large mixing bowl combine noodles, spinach, and next seven ingredients. Mix well.

To assemble: Put one tablespoon of filling in the center of each wrapper. Wet edges with water all around. Fold into a half-moon shape with slightly pleated edges. Press tightly to seal.

Combine the remaining ingredients except the cabbage to make the dipping sauce.

To cook: In a metal steamer, bring three cups of water to a boil over high heat. Spread shredded cabbage on the tier, then place the dumplings on top of the cabbage. Cover and steam for seven minutes. Serve hot with the dipping sauce.

Serves 6

*RGP - Dorothy Huang Cooking Class*

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## Stuffed Mushrooms with Crab

24 large mushrooms  
1/4 cup melted butter

### Filling

1/2 cup of crab  
1/4 cup finely chopped mushrooms  
1/4 cup finely chopped celery  
1/4 teaspoon Worcestershire sauce  
mayonnaise

Clean mushrooms with a brush and remove the stems. Do not wash. Save the stems to use in the filling as well as any you break when removing the stems. Dip the outsides of the mushrooms in butter.

Mix crab, mushrooms, and celery together. Add Worcestershire sauce and just enough mayonnaise to bind the ingredients together. Fill the mushrooms and place on a cookie sheet.

Bake in a 400 degree oven until mushrooms and filling are heated through. Ten to fifteen minutes depending on the size of the mushrooms.

Makes 24 appetizers

*MEP*

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## Stuffed Mushrooms with Sausage

- 2 dozen mushrooms (about 1 pound)
- 1 pound lean bulk sausage
- 1 clove garlic, minced
- 2 tablespoons chopped parsley
- 1 1/2 cups shredded Cheddar cheese

### Garnishes

- chopped pimento
- freshly snipped parsley

Carefully brush mushrooms and remove stems. Chop stems and combine with sausage, garlic and parsley in a medium skillet. Cook until the sausage is browned, stirring often. Drain well. Stir in the Cheddar cheese.

Fill the mushroom caps with the sausage mixture and place in a baking dish. Bake at 350 degrees for 20 minutes. Garnish with pimento and parsley if desired.

*MEP*

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## Stuffed Tomatoes

- 24 large cherry tomatoes
- 1/2 cup Oregon shrimp
- 1/4 cup finely chopped celery
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1 tablespoon finely minced parsley
- 1/2 teaspoon oregano
- mayonnaise

Wash tomatoes, cut a thin slice off the top. Remove the centers being careful to not break the tomatoes. Finely chop the tomato centers, and save in a small bowl.

Mix all of the remaining ingredients together and add just enough mayonnaise to bind together. Fill tomatoes and serve.

Most people are amazed you took the time to fill the small tomatoes, but it is not hard if you have a little time. I sometimes serve these with the Stuffed Mushrooms, which makes a good combination.

This same recipe can be used as a luncheon salad by using larger tomatoes and increasing the quantities.

*MEP*

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## Sun-Dried Tomato Cheesecake Squares

- 1 1/4 cups all purpose flour
- 6 tablespoons chilled unsalted butter, cut into pieces
- 1 large egg
- 1/2 cup drained, oil-packed sun-dried tomatoes, saving 1 tablespoon oil
- 6 cloves garlic
- 2 teaspoons chopped fresh oregano
- 3 large eggs
- 16 ounces cream cheese, cut into pieces, at room temperature
- 1 cup sour cream
- 1/2 cup finely chopped green onions, tops and all

For Crust: Preheat oven to 350 degrees. Blend flour and butter in food processor until mixture resembles coarse meal. Add egg and blend just until dough begins to clump together. Press dough onto bottom of 9 x 13 inch baking dish. Dough will be thin. Bake until crust is golden brown, about 10 minutes (crust may crack). Cool. Maintain oven temperature.

For Filling: Finely chop sun-dried tomatoes with the tablespoon of reserved oil, garlic cloves, and oregano in processor. Blend in eggs. Add cream cheese and blend until smooth. Add sour cream and blend until combined. Transfer tomato filling to a bowl. Mix in finely chopped green onions. Season filling with salt and pepper.

Pour filling into crust. Bake until filling puffs and is light brown, about 20 minutes. Cool to room temperature. Line platter with lettuce. Cut tomato cheese cakes into squares. Arrange on platter.

*MEP - Bon Appetit*

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## Super Queso

- 1/2 pound ground beef
- 1 1 pound block of Velveeta
- 1 cup grated cheese, Cheddar or Monterrey Jack, or a mixture of the two
- 2 canned chipotle chiles, rinsed and chopped
- 1 tomato, diced
- 4 TB butter
- 1 medium white onion, chopped
- 2 cloves garlic, minced

Brown the beef in a skillet. Drain the excess fat, and put in a double boiler. Add the cheeses, chiles, and tomato to the double boiler, and put on medium-low heat.

Melt the butter in a skillet on medium heat. Sauté the onion and garlic in the butter until the onion turns translucent. Add the onion mixture to the cheese and meat.

Let the mixture cook slowly, stirring occasionally. The longer you let it cook, the better the flavors will blend, but keep an eye on it to keep the cheese from scorching. Serve hot in a bowl. I usually serve it in batches, so that it stays hot. Suggested chip: Mexican-style corn chips or Fritos.

This is my own evolving queso recipe. It is the single most totally heart unhealthy food that I ever make, but it's so good that I break down and make up a batch about once every six months or so.

*RGP*

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## Sweet-and-Sour Chicken Wings

- oil for frying
- 3 pounds chicken wings
- salt
- 1 cup cornstarch
- 3 eggs, beaten
- 1 tablespoon white wine

### Sauce

- 1/4 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup sugar
- 3 tablespoons ketchup
- 1 teaspoon salt
- 1/2 teaspoon Accent
- 1/2 cup red currant jelly
- juice of one lemon

### Garnishes

- parsley
- sliced oranges
- pineapple chunks

Preheat frying oil to 375 degrees; set oven at 350 degrees. Cut the tips from the wings and disjoint. Wash and dry. Lightly salt. Dip in the cornstarch, shake off excess. Then dip in the beaten eggs which have been thinned with the white wine, drain excess.

Fry the wings in the oil until golden brown. Drain on paper towels. Place the wings in a flat baking pan preferably in a single layer.

Place all the sauce ingredients except the garnish in a small sauce pan and bring to a boil, stirring constantly. Reduce the heat and let simmer for 10 minutes. Pour the sauce over the chicken wings and bake for 30 minutes at 350 degrees.

Place chicken wings on a heated platter and garnish with the parsley, orange slices, and pineapple chunks. Be sure to have some small canapé plates and plenty of napkins handy as these are a little messy, but oh so good.

The wings can be prepared and the sauce made ahead of time. When ready to bake, pour sauce over chicken wings and bake. Do not put sauce on wings until ready to bake or they get soggy.

I made these for a dinner I gave for some OSU students and they literally disappeared.

*MEP*

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## Taco Dip

### *Seven Layer Dip, almost*

- 1 can bean dip
- 3 avocados, mashed
- 2 cups sour cream
- 1/2 cup mayonnaise
- 1 package of Taco seasoning
- 2 - 3 green onions tops and all, finely chopped
- 2 tomatoes, finely chopped
- 1 can black olives, finely chopped
- grated white and yellow cheese--any kind will do. I usually use cheddar and Jarlsberg or Swiss
- 3-4 three fourth pound bags of taco chips

This makes two 9 or 10 inch pie tins full and should be made at least 24 hours in advance so the flavors blend. The ingredients are placed in layers in the pies tins. Layer in the following manner.

1st layer on the bottom the bean dip

2nd layer the mashed avocados

3rd layer mix the sour cream, mayonnaise, and Taco seasoning and put on top of the avocados

4th layer sprinkle the chopped onions, tomatoes and olives over the sour cream mixture

top layer sprinkle the grated cheese over layers until completely covered

This is an excellent appetizer, particularly for large crowds. The recipe is simple and easy to make and must be made ahead of time.

*MEP*

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## Tomato-Parmesan Toast

- 1 head garlic, cloves separated, peeled
- 3 tablespoons olive oil
- 8 1/2 inch-thick baguette slices
- 2 tomatoes, cut into 1/4 inch thick slices
- 1/2 cup freshly grated Parmesan cheese
- 1 tablespoon dried oregano

Preheat oven to 350 degrees. Combine garlic and 2 tablespoons oil in processor, puree until smooth. Transfer mixture to bowl. Mix in remaining 1 tablespoon oil.

Arrange bread on baking sheet. Brush each bread slice with some of garlic mixture. Top with tomato slice. Season with salt. Brush each tomato slice with garlic mixture. Mix cheese and oregano in small bowl to blend. Sprinkle 1 tablespoon cheese mixture over each bread slice.

Bake until cheese melts and bread is golden brown, about 20 minutes. Transfer to platter and serve.

Serves 4

*MEP - Bon Appetit*

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## Tzatziki

- 16 ounces plain lowfat yogurt
- 1/2 English cucumber
- 1 1/2 teaspoons salt
- 2 cloves garlic, mashed to a paste
- 1 tablespoon fresh mint, chopped
- 1 tablespoon fresh basil, chopped
- 1 tablespoon extra virgin olive oil
- 1/2 teaspoon balsamic vinegar
- 1/4 teaspoon freshly ground black pepper

Put the yogurt into a sieve lined with cheesecloth and put into a large bowl. Let sit in the refrigerator for 8 hours or overnight, throwing out the liquid that drains out occasionally.

Peel and seed the cucumber, then finely chop or grate it. Toss it with the salt and put in a colander. Let it sit for an hour to drain any excess liquid.

Combine the yogurt, cucumber, and the remaining ingredients in a medium bowl. Cover and let sit, refrigerated, for at least 2-4 hours.

Serve chilled or at room temperature with pita bread. This also makes a nice sauce for lamb.

*RGP*

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## Veal and Duxelles Pinwheels

### Veal Stuffing

- 1 cup sour cream
- 2 egg whites
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon fresh chopped parsley
- 2 pounds ground veal

### Duxelles

- 1 cup onion chopped
- 1 teaspoon butter
- 1 pound mushrooms finely minced
- 1 teaspoon lemon juice
- 1 cup white wine
- 1/2 teaspoon tarragon
- 1/2 teaspoon dill
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

filo dough  
beaten egg white(s)  
pimento or parsley for decorating

**Stuffing:** Beat the first five ingredients together. Add crumbled veal and mix well.

**Duxelles:** Sauté butter and onion over very low heat until onion is tender. Add mushrooms, lemon juice, and white wine. Continue cooking over low heat until almost all of the liquid is evaporated. Add Seasoning.

**To Assemble:** Using several sheets of filo dough, spread a layer of duxelles and then, a layer of veal stuffing on top almost to the edges. Roll up and seal edge with egg white. Wrap in plastic or foil and refrigerator for several hours.

Slice 1/2 inch thick. Bake on a greased cookie sheet at 350 degrees for 10 minutes or until veal loses color.

This stuffing can also be used to stuff flank steak, boned chicken or boned turkey breasts.

*JPO*

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## Vietnamese Spring Rolls

- 1 pound Oriental Braised Pork
- 24 shrimp, de-veined, boiled, and shelled
- 2 cups loosely packed dried rice noodles
- 1 package rice paper
- 12 curly lettuce leaves, rinsed, drained, and torn in half
- 2 cups mung bean sprouts
- 1 cup fresh mint leaves, cilantro, or Chinese chives (or a combination)
- Peanut Dipping Sauce

Cook braised pork and let cool. Slice crosswise into very thin slices.

Butterfly shrimp into halves.

Bring a quart of water to a boil. Remove from heat. Soak rice noodles in the water for 2-3 minutes, until softened. Drain in a colander. Cut the noodles into 1-inch pieces.

Soak the rice paper one at a time in warm water until flexible. Remove to a paper towel, to drain then to a plate. Place piece of lettuce at the bottom edge of the rice paper. Place about ten bean sprouts, 2 tablespoons of noodles, and 2 tablespoons of mint on the lettuce. Fold the rice paper and roll one time. Place two slices of pork and make a half turn. Arrange 2 butterfly shrimp side by side and finish rolling.

Arrange spring rolls on a platter and serve with the dipping sauce.

### **Peanut Dipping Sauce**

- 1/4 cup Hoisin sauce
- 1/4 cup chicken broth
- 1/4 cup vinegar
- 1 tablespoon sugar
- 2 tablespoons peanut butter
- 2 tablespoons finely shredded carrots
- 1-2 cloves minced garlic

Combine all of the ingredients in a small bowl and mix thoroughly. Let sit for 20 minutes to allow the flavors to blend.

Serves 6

*RGP - Dorothy Huang Cooking Class*

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## White Man's Queso

### Basic Version

- 2 lbs. Velveeta, cubed
- 1-2 cups favorite chunky salsa
- 1/2 can light or Mexican-style beer

### Boys Version 1

- 2 lbs. Velveeta, cubed
- 1/2 can light or Mexican-style beer
- 1 1lb. can chili con carne (no beans)

### Boys Version 2

- 3 lbs. Velveeta, cubed
- 3/4 can light or Mexican-style beer
- 1 1lb. can chili con carne (no beans)
- 1 cup salsa

### Boys Version 3

- 3 lbs. Velveeta, cubed
- 3/4 can light or Mexican-style beer
- 1 1lb. can chili con carne (no beans)
- 1 can pinto, small white northern, small black, or red beans

### Football Version

- 3 lbs. Velveeta, cubed
- 1 can light or Mexican-style beer
- 1 1lbs. can chili con carne (no beans)
- 1 can beans
- 1 1 lb. can tamales, diced (2 cups)

### Deluxe Version

- 3 lbs. Velveeta, cubed
- 1 cheddar, jack, or Mexican hard white cheese, cubed
- 1 can light or Mexican-style beer
- 1 1lbs. can chili con carne (no beans)
- 1 can beans
- 2 cups salsa

Heat the ingredients in a microwave, stopping and stirring every two minutes, until the cheese is melted and smooth.

You can substitute chicken broth or white wine for the beer in any of the variations.

*JPO*