APPITZERS

YUM, YUM

Artichoke-Feta Tortilla Wraps

1 14-ounce can artichoke hearts, drained and finely chopped

1/2 cup reduced-fat cream cheese

3 green onions, thinly sliced

1/3 cup grated Parmesan or Romano cheese

1/4 cup crumbled feta cheese

3 tablespoons pesto

8 8-inch whole wheat flour tortillas

1 7-ounce jar roasted red sweet peppers, drained and cut into strips

Coat a 3-quart rectangular baking dish with cooking spray; set aside. For filling, in a large bowl stir together the artichoke hearts, cream cheese, green onions, Parmesan cheese, feta cheese, and pesto. Place about 1/4 cup filling onto each tortilla. Top with sweet pepper strips; roll up. Arrange tortilla rolls in the prepared baking dish. If desired, lightly coat tortilla rolls with additional cooking spray. Bake, uncovered, @ 350 for about 15 minutes or until heated through.

Cut each tortilla roll into thirds and arrange on a serving platter. Serve with Yogurt-Chive Sauce.

Yogurt-Chive Sauce: In a small bowl stir together one 8-ounce carton plain yogurt and 1 tablespoon snipped fresh chives.

Artichoke Spinach Dip

2 cups frozen chopped cut leaf spinach
1 14 ounce can artichoke hearts, drained and chopped
1/2 cup refrigerated Alfredo sauce
1/2 cup mayonnaise
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Swiss cheese

Thaw spinach and drain well, pressing to remove water. Chop spinach and combine with rest of ingredients in a 1 to 3 quart slow cooker. Cover and cook on low setting for 2 to 3 hours.

French Onion Dip

1 16-ounce container sour cream
1-cup mayonnaise
1 package Dry French Onion soup mix

Mix all ingredients in a medium bowl. Cover, then chill for several hours. Stir before serving. Serve with chips, crackers or fresh vegetables.

French Onion Dip

1- 16 ounce container sour cream
1 cup mayonnaise
1 package French Onion soup, dip and recipe mix

Mix all ingredients in a medium bowl. Cover, then chill for several hours. Stir before serving. Serve with chips, crackers or fresh vegetables.

Garlic Bread Brushetta

2 tsp. oregano
1/4 cup fresh chopped parsley
1/4 cup melted butter
1/2 Tbls. chopped garlic
black peper to tastepinch black pepper
1/4 cup grated romano cheese
2-3 lb. vine ripe tomatoes
2 Tbls. fresh basil
3 Tbls. olive oil
2 Tbls. balsamic vinegar
1 medium size onion
1 Tbls. lemon juice
2 loaves semolina bread sliced long and thin
**1/2 bag shredded mozzarella cheese-optional*

Preheat oven to 350 degrees F. Spread bread onto cookie sheet and brush with butter and garlic. Sprinkle with pepper, oregano, parsley, romano cheese, and top cheese with 1 tsp. oregano. Bake @ 350 for 1-2 minutes or longer if desired.

Chop basil, onion, and add to small bowl. Add dash of pepper with oil, vinegar, lemon juice, and remaining oregano (1 tsp) and salt and pepper to taste. Remove bread from oven and top with tomato mixture. You may also add shredded mozzarella or romano and top tomato mixture, sprinkle with parsley. Place under broiler until melted.

Korean Sesame Chicken Wings

1 1/2 pounds chicken wings, cut in half and tips removed
2 tablespoons all purpose flour
1/4 cup cornstarch
2 tablespoons sugar
1 1/2 teaspoons sesame seeds, toasted
1 clove garlic, minced
1 scallion, chopped
1 egg, beaten
2 tablespoons soy sauce
1/2 cup peanut oil, for frying
1/2 teaspoon salt, optional

Wash chicken wings and pat dry. Mix remaining ingredients, except oil in a bowl. Add chicken, turn to coat, cover and marinate wings in refrigerator 3 hours or overnight. Remove wings, pat dry and discard marinade. Deep fry about 4 minutes until golden brown. Drain on paper towels.

Layered Bean Dip

1- 16 ounce can refried beans
1- 4 ounce can chopped green chilies, drained
1 package taco seasoning mix
2 ripe avocados, peeled and pitted
2 tablespoons lemon juice
1- 12 ounce jar salsa, divided
1 cup sour cream
1 cup shredded lettuce
1 cup shredded cheddar cheese
1- 2 ounce can slice black olives

Mix together the refried beans, green chilies and taco seasoning. Spread on serving plate or in a dish. Blend avocados, lemon juice, and 1/2 the salsa until smooth. Spread avocado mixture on top of beans. Spread sour cream on top of avocado mixture. Spread the following in order given: lettuce, cheese, remaining salsa, and olives. Serve with tortilla or corn chips.

Salmon Spinach Party Dip

1- 7 1/2 ounce can salmon
1- 10 ounce package frozen chopped spinach, thawed and squeezed dry
1 cup plain yogurt
1/2 cup mayonnaise
1/2 cup chopped green onions
1/2 cup chopped parsley
1/2 teaspoon dried basil
1/2 teaspoon dill weed
1/4 teaspoon grated lemon peel

Drain and flake salmon. Combine flaked salmon with remaining ingredients, except vegetables and crackers. Chill several hours to blend flavors. Serve dip with vegetables and cracker of your choice.

Seafood Stuffed Mushrooms

16 ounces fresh mushrooms, stems removed
2- 8 ounce packages cream cheese, softened
2 green onions, chopped
1/4 pound imitation crabmeat, chopped
1/4 pound small shrimp – peeled, deveined and chopped a bit
1- 1 ounce packae of green onion dip mix
1 dash garlic powder
salt and pepper to taste

In a medium bowl combine the cream cheese, green onions, crab, shrimp, dip mix, garlic powder, salt and pepper. Mix all together and chill mixture for about 1 hour. Spoon mixture into clean mushroom caps. Place caps in oven at 325 for 20 minutes, remove, serve and enjoy.

Seafood Stuffed Mushrooms

8 ounces fresh mushrooms, stems removed
2 8 ounce packages cream cheese, softened
2 green onions, chopped
1/4 pound imitation crabmeat
1/4 pound small shrimp - peeled and deveined
2 1 ounce packages green onion dip mix
1 dash garlic powder
salt and pepper to taste

In a medium bowl combine the cream cheese, green onions, crab, shrimp, dip mix, garlic powder, salt and pepper. Mix all together and chill mixture for about 1 hour. Spoon mixture into clean mushroom caps to stuff and serve.

Shrimp Appetizer Spread

1- 8 ounce package cream cheese, softened
1/2 cup sour cream
1/4 cup mayonnaise
16 ounces fresh cooked salad shrimp, thawed
1 cup seafood sauce
2 cups shredded mozzarella cheese
1 medium green pepper, chopped
1 small tomato, finely chopped
3 green onions with tops, sliced

In a mixing bowl, beat cream cheese until smooth. Add sour cream and mayonnaise; mix well. Spread mixture on a round 12 inch serving platter. Sprinkle with shrimp. Top with seafood sauce. Sprinkle with mozzarella cheese, green pepper, tomato and onions. Cover and refrigerate. Serve with crackers of your choice. 20 servings.

Spicy Hot Stuffed Poblano Peppers

6 poblano peppers
1- 1/2 cups diced chorizo
2 tablespoons olive oil
1/2 cup diced onions
2 cloves garlic, finely minced
2 tomatoes, diced
4 canned diced chipotle chiles
1/2 teaspoon oregano
1 cup each of cooked rice, salsa and chicken broth
1/3 cup grated Asiago cheese

Cut a thin lid off top of peppers and remove the core and seeds. In a skillet, saute chorizo in olive oil. Add onions and garlic, cooking another few minutes. Next, add tomatoes, chipotle chiles, oregano and rice and cook for an additional few minutes. Place peppers in an 8 by 10 inch baking dish and fill each pepper with mixture. Combine salsa and chicken broth and spoon around the peppers. Cover and bake in a preheated 400F oven for 25 minutes. Remove from oven, spoon the mixture from the side of pan on to the chilies and sprinkle each pepper with cheese. Continue baking for another 10 to 15 minutes or until cheese is golden and melted.

Teriyaki Chicken Wings with Honey Glaze

8 tablespoons butter
1/2 cup honey
1 cup chili sauce
6 tablespoons lemon juice
1 tablespoon Dijon style mustard
4 pounds chicken party wings
3 tablespoons teriyaki sauce
salt and freshly ground black pepper to taste
garlic powder to taste

Preheat oven to 400. Grease a greased 13 x 9 x 2 inch baking dish; set aside. In small saucepan melt butter and add the honey, chili sauce, lemon juice and mustard. Bring to a boil and simmer for 10 minutes; remove from heat and set aside. Place wings in prepared pan and drizzle with teriyaki or soy sauce, toss wings to coat well. Sprinkle with salt, pepper and garlic powder. Bake, uncovered, for 20 minutes. Pour glaze over them and bake an additional 20 minutes, basting wings 2 or 3 times and turning wings once. For crispier wings, place under the broiler for 2 minutes, just before serving. Makes about 24 appetizers.