



Holiday Appetizer Trio

Citrus Marinated Olives

Ingredients: Kalamata olives (1 cup), green olives (1 cup), whole garlic cloves (2 cloves), orange zest (1/2 tbsp), thyme (1 tsp), oregano (1 tsp), red pepper flakes (dash), olive oil (1 cup).

Instructions: Combine ingredients and gently mix together. Pour into a bowl and serve!

Goat Cheese and Olive Spread

Ingredients: Chopped kalamata olives (1 cup), goat cheese crumbles (2 cups), olive oil (1/3 cup), chopped garlic (1 tbsp), capers (2 tbsp), balsamic vinegar (1 tbsp), fresh chopped parsley (1 tbsp), black pepper (1 tsp), oregano (1 tsp).

Instructions: Place the goat cheese crumbles in a serving dish, then scatter the chopped olives over the top of the cheese. Combine the remaining ingredients in a bag or bowl, then drizzle the mixture over the olives and goat cheese. Let the platter sit in the refrigerator for at least one hour to marinate. Serve with bread and enjoy!

Spiced Rosemary Mixed Nuts

Ingredients: Pecans (1 cup), walnuts (1/2 cup), cashews (1/2 cup), rosemary (2 tsp), cayenne pepper (1/4 tsp), brown sugar (1/2 tbsp), kosher salt (1/2 tbsp), unsalted butter (1 tbsp).

Instructions: Preheat oven to 375°F. Mix the nuts together and place on an ungreased baking sheet. Bake for about 10 minutes, until they are warmed through. Meanwhile, combine the remaining ingredients in a bowl. Toss the warm nuts with the spice mixture, until the nuts are completely coated and the butter is melted. Serve warm.

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