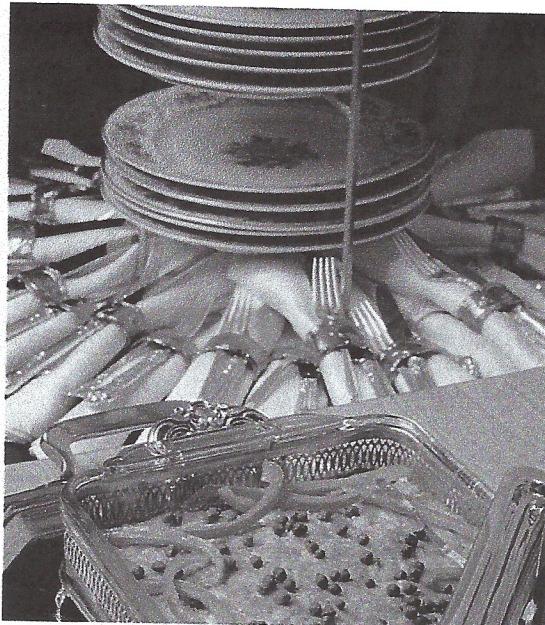


(Right) Nancy stacked china on a tiered stand, then tucked the silver into the napkin rings for easy pickup. Guests help themselves to the food, starting with Easy Crab Casserole.

(Below) A Maryland country ham sits elegantly on Nancy's antique ham rack. Sliced, it's just right on Angel Biscuits for dainty holiday sandwiches.



HOT CRAB DIP

- 1 (8-ounce) package cream cheese
- 1 cup mayonnaise or salad dressing
- 2 tablespoons lemon juice
- 1 teaspoon Worcestershire sauce
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon Old Bay seasoning
- 1 pound fresh lump crabmeat, drained
- Garnishes: sweet red pepper strips, parsley sprigs

Cook cream cheese in a heavy saucepan over low heat, stirring constantly, until cheese melts. Stir in mayonnaise and next 3 ingredients.

Add crabmeat, and cook over low heat until thoroughly heated. Transfer to a chafing dish, and keep warm. Serve with crackers, and garnish, if desired. Yield: $2\frac{3}{4}$ cups.

CHESAPEAKE NUTS

- 1 $\frac{1}{2}$ cups raw shelled peanuts (about $\frac{1}{2}$ pound)
- 2 cups pecan halves
- 1 $\frac{1}{2}$ tablespoons vegetable oil
- 1 tablespoon Old Bay seasoning

Spread peanuts in a 15- x 10- x 1-inch jellyroll pan. Bake at 350° for 5 minutes. Add pecan halves; drizzle with oil, and sprinkle with seasoning,

tossing to coat. Bake 10 additional minutes, stirring after 5 minutes. Yield: 3 $\frac{1}{2}$ cups.

BAKED OYSTERS ON THE HALF SHELL

Rock salt

- $\frac{1}{2}$ cup butter, divided
- $\frac{1}{4}$ cup chopped green onions
- $\frac{1}{4}$ cup chopped celery
- 1 tablespoon dried chervil
- 1 tablespoon dried parsley flakes
- 1 cup loosely packed fresh watercress leaves
- $\frac{1}{3}$ cup soft breadcrumbs
- $\frac{1}{8}$ teaspoon salt
- Pinch of ground black pepper
- Pinch of ground red pepper
- 1 (10-ounce) package frozen chopped spinach, thawed
- $\frac{1}{3}$ cup Pernod or other licorice-flavored liqueur
- 2 dozen fresh oysters (in the shell) *
- $\frac{1}{2}$ cup freshly grated Parmesan cheese

Garnish: watercress sprigs

Sprinkle a layer of rock salt in two 15- x 10- x 1-inch jellyroll pans; set pans aside.

Melt $\frac{1}{4}$ cup butter in a large skillet over medium heat; add green onions and next 3 ingredients, and cook, stirring constantly, until tender. Add watercress; stir until wilted, and remove from heat. Pour mixture into container of an electric blender; process 1 minute, stopping once to scrape down sides. Stir in breadcrumbs and next 3 ingredients.

Drain spinach well, and press between paper towels to remove excess moisture. Melt remaining $\frac{1}{4}$ cup butter in skillet over medium heat, add spinach, and cook, stirring constantly, 3 minutes; stir in watercress mixture and Pernod.

Scrub oyster shells, and open, discarding tops. Arrange shell bottoms (containing oysters) over rock salt. Spoon 2 teaspoons watercress mixture over each oyster; sprinkle with grated Parmesan cheese. Bake at 450° for 6 to 8 minutes or until oysters begin to curl. Garnish, if desired. Yield: 2 dozen.

* Shelled fresh oysters sold in plastic tubs may be substituted for fresh ones. Prepare recipe in shell-shaped baking dishes found at gourmet kitchen shops.

(To page 176)

SOUTHERN LIVING RECIPE REVIVAL

TEA SANDWICHES

(FROM MAY 1985)

• THE ORIGINAL: Come tea time, our luncheon spread gave the Brits a run for their money! Sure these finger sandwiches in '85 were impressive, but who has the time to twirl tomato skins into rosettes? THE REVIVAL: Modern dainties crafted for easy entertaining. Make a variety of pretty mosaics by using our all-purpose cream cheese spread and layering method, and choose any seasonal toppings that fit your fancy.

MOSAIC TEA SANDWICHES

- 1 (8-oz.) package cream cheese, softened
- 3 Tbsp. fresh lemon juice
- 1 Tbsp. grated white onion
- 1/2 tsp. kosher salt
- 20 thin sandwich bread slices
- Desired toppings (see below)

Stir together first 4 ingredients until well blended. Spread 1 Tbsp. on each bread slice. Top with desired toppings. Cover with plastic wrap, and chill 15 minutes to 12 hours. Trim crusts from chilled slices, and cut each slice into 2 triangles.

Makes 20 appetizer servings. Hands-on 30 min.; Total 45 min., not including toppings

SALMON-CUCUMBER

Cut 1 medium-size English cucumber into thin rounds. Cut rounds into half moons. Divide cucumbers and 4 oz. sliced smoked salmon among prepared bread slices. Gently press to adhere. Sprinkle with fresh dill to taste.

VEGETABLE MEDLEY

Cut 1 medium-size yellow squash, 1 medium cucumber, and 10 radishes into thin rounds. Cut rounds into half moons. Divide vegetables among prepared bread slices. Gently press to adhere. Sprinkle with cracked black pepper to taste.

PROSCIUTTO-ASPARAGUS

Cut 1 lb. blanched fresh asparagus into thin, ribbon-like strips, using a vegetable peeler. (See page 136 for blanching method.) Divide asparagus and 4 oz. thinly sliced prosciutto among prepared bread slices. Gently press to adhere.

had at
Thanksgiving
outstanding
made filling ahead

Sausage-Stuffed Mushrooms

Adapted from recipe of Ina Garten

Total: 1 hr 30 min

Cook: 1 hr 15 min

Level: Easy

Prep: 15 min

Yield: 6 to 8 servings

Ingredients

- 16 large-ish baby portobello mushrooms
- 5 tablespoons good olive oil, divided
- 2 1/2 tablespoons Marsala wine
- 4-6 slices of bacon, chopped
- 1 pound sweet Italian turkey sausage, removed from the casings
- 6 scallions, white and green parts, minced
- 2 garlic cloves minced
- 2 tablespoons unsalted butter
- 2/3 cup panko crumbs
- 5 ounces mascarpone cheese, preferably from Italy
- 1/3 cup freshly grated Parmesan
- 2 1/2 tablespoons minced fresh parsley leaves
- Salt and freshly ground black pepper

Directions

Preheat the oven to 325 degrees F. Remove the stems from the mushrooms and chop them finely. Set aside. Place the mushroom caps in a shallow bowl and toss with 3 tablespoons of the olive oil and Marsala. Set aside.

Render chopped bacon in a medium skillet over medium heat. Add remaining 2 tablespoons olive oil and the sausage, crumbling it with the back of a wooden spoon. Cook the sausage for 8 to 10 minutes, stirring frequently, until it's completely browned. Add the chopped mushroom stems and cook for 3 more minutes. Stir in the butter, garlic, and scallions, and cook for another 2 to 3 minutes, stirring occasionally. Add the panko crumbs, stirring to combine evenly with all the other ingredients. Finally, swirl in the mascarpone and continue cooking until the mascarpone has melted and made the sausage mixture creamy.

Off the heat, stir in the Parmesan, parsley, and season with salt and pepper, to taste. Cool slightly.

Fill each mushroom generously with the sausage mixture. Arrange the mushrooms in a baking dish large enough to hold all the mushrooms in a snug single layer. Bake until the stuffing for 50 minutes, until the stuffing is browned and crusty.

Spicy Bacon Spinach Artichoke Dip

"Savory Sweet Life: 100 Simply Delicious Recipes for Every Family Occasion" by Alice Currah

mom +
Kristy
make at
Maggies

Ingredients

- 1, 10-ounce package frozen chopped spinach
- 1, 8-ounce package cream cheese
- ~~1/2 c. mayonnaise~~
- ~~1/2 c. sour cream~~
- ~~3 teaspoons cayenne pepper (I only used 2 teaspoons and found that to be plenty, but feel free to do as much as your taste buds can handle!!)~~
- 2 teaspoons garlic powder
- 1 pound bacon, cooked and crumbled
- 1, 14-ounce can artichoke hearts, drained and coarsely chopped
- 1 c. freshly grated Parmesan cheese
- 1 c. shredded mozzarella cheese
- options items for serving = pita chips, crackers, tortilla chips, assorted vegetable sticks, hollowed-out sourdough bowl with cubed bread on the side

Preparation

1. Preheat the oven to 400°.
2. Heat the frozen spinach in the microwave for 5 minutes. Carefully squeeze out as much water as possible and set aside.
3. Microwave the cream cheese for 1 minute. Combine the cream cheese, mayonnaise, sour cream, cayenne, and garlic powder in a large bowl, and blend together well. Add the spinach, bacon, artichoke hearts, and both cheeses. Stir all the ingredients together until everything is well combined.
4. Spread the mixture out in a pie or tart plate or in a small casserole dish. Bake for 30 minutes, or until bubbling and slightly browned on top.
5. Serve hot with pita chips, crackers, tortilla chips, or assorted vegetable sticks, or inside a hollowed-out sourdough bread with the cubed bread on the side.

"Margarita" Dip

This cool and creamy dip is a refreshing treat for a hot summer day. Serve it with fresh or grilled fruit.

Prep: 10 min. | Total: 1 hour 10 min.
(incl. refrigerating)

1 pkg. (8 oz.) Philadelphia Cream Cheese, softened
1/4 cup frozen limeade concentrate, partially thawed
2 Tbsp. orange juice
1/2 cup thawed Cool Whip Whipped Topping

BEAT cream cheese, limeade concentrate and orange juice in medium bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping; cover.

REFRIGERATE at least 1 hour.

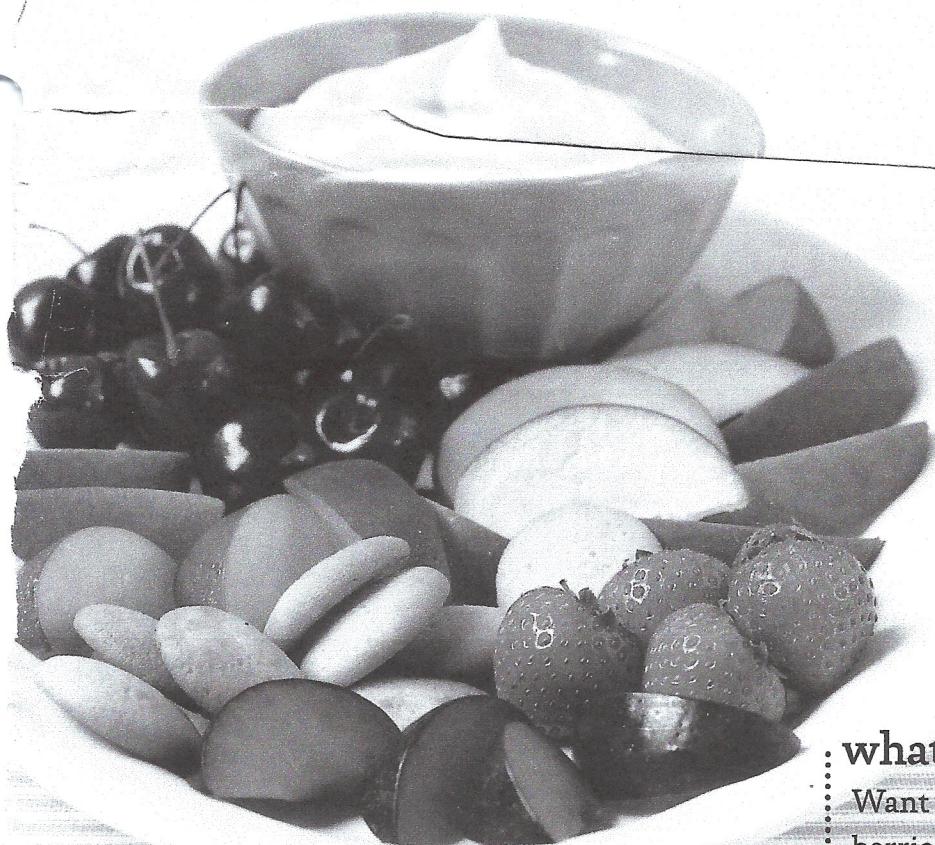
SERVE with cut-up fresh fruit and Nilla Wafers.
Makes 1 3/4 cups or 14 servings, 2 Tbsp. each.

JAZZ IT UP: Serve in a wide-brimmed margarita glass.
Dip rim of glass in sugar before filling with dip.

**grilled to perfection**

Peaches, nectarines and plums get a deep, caramel-like flavor when cooked on the grill — that makes them even more delicious. Here's a few hints for grilling fruit:

- > Just-ripe fruit works best. You want fruit that's just starting to soften so that it stays firmly on the skewers.
- > Add flavor to the fruit by sprinkling it with sweet spices such as cinnamon. When it's golden with grill marks, turn it over to finish cooking.

**what's online**

Want more info about your favorite berries? Look out for your chance to get a special berry guide in May. Not signed up? Go to kraftfoods.com/inbox and sign up before May 22 for your chance to receive it.

Recipe Name SHRIMP DIP
 Ingredients & Directions BAKED CRM CHS. APP.

1 8oz. cream chs.
 2/3 c. mayo
 1t. horseradish
 1-2 T minced onion
 2-3 T chili sc.
 10-15 shrimp chopped

Mix ingredients. together - put in a square baking dish. Sprinkle w/ pepper. Bake at 350° for 30 min. until bubbly. Serve hot in a bread bowl or with triscuits, chips or other firm crackers.

L. Reichenbach

2 c. (8oz) CRM. cheese	1 c. sour cream
1 c. mayo	dash tabasco

Yum

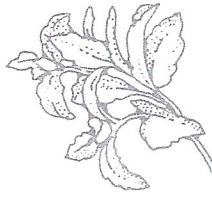
HOT ARTICHOKE DIP

2 cans artichokes, chopped (not marinated)

BAKED CRM. CHEESE APPETIZER

looks + tastes great
 1 4oz. can boursin rolls
 1 1/2 t. fresh dill or 1/2 t. dry dill
 1 scr prkg. cream chs.
 1 egg yolk

Unroll dough & press seams to form 12x4" rectangle. Sprinkle + press onto top of cream chs. Place dill side down. Place seam side down. Brush w/egg. Bake at 350° 20-22 min. Garnish if desired. Serve warm w/ crackers.
 makes 16





Shrimp and Bacon Deviled Eggs

Instant potato flakes give the filling body. You can prepare this a day ahead; cover with plastic wrap, and refrigerate. Crumble leftover egg yolks over a spinach salad.

- 8 hard-cooked large eggs, shelled
- $\frac{1}{4}$ cup instant potato flakes
- $\frac{1}{4}$ cup fat-free mayonnaise
- 1 tablespoon chopped fresh chives
- 2 teaspoons Dijon mustard
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- $\frac{1}{8}$ teaspoon ground red pepper
- $\frac{1}{2}$ cup cooked medium shrimp, peeled and chopped (about 4 ounces)
- 2 tablespoons chopped fresh parsley
- 3 center-cut bacon slices, cooked and crumbled

- ① Cut eggs in half lengthwise; remove yolks. Place 4 yolks in a medium bowl; reserve remaining yolks for another use. Add potato flakes and next 6 ingredients (through red pepper) to yolks; stir well. Stir in shrimp and parsley. Spoon about 1 rounded tablespoon shrimp mixture into each egg white half. Sprinkle with bacon. Yield: 8 servings (serving size: 2 stuffed egg halves).

CALORIES 83 (40% from fat); FAT 3.7g (sat 1.2g, mono 1.5g, poly 0.6g); PROTEIN 8.8g; CARB 3.2g; FIBER 0.3g; CHOL 127mg; IRON 0.7mg; SODIUM 295mg; CALC 23mg

Asparagus with Olive Gremolata

Steam the asparagus and prepare the gremolata a day in advance; refrigerate separately. Allow both to come to room temperature before serving.

GREMOLATA:

- $\frac{1}{2}$ cup picholine olives, pitted (about 2 ounces)
- $\frac{1}{2}$ cup chopped fresh flat-leaf parsley
- 1 tablespoon grated lemon rind
- $\frac{1}{4}$ teaspoon salt

2 garlic cloves, minced

REMAINING INGREDIENTS:

- $2\frac{1}{2}$ pounds trimmed asparagus spears, steamed and chilled
- $\frac{1}{4}$ teaspoon freshly ground black pepper

- ① To prepare gremolata, place olives in a food processor; pulse 3 times or until finely chopped. Add parsley, lemon rind, salt, and garlic. Pulse 2 times or until mixture is combined. Serve gremolata over asparagus; sprinkle with pepper. Yield: 8 servings.

CALORIES 41 (29% from fat); FAT 1.3g (sat 0.2g, mono 0.8g, poly 0.2g); PROTEIN 3.4g; CARB 6.4g; FIBER 3.4g; CHOL 0mg; IRON 3.3mg; SODIUM 189mg; CALC 46mg

Feta & Lemon Dip - Mom + Kristy Streett did at Maggie's Restaurant

"Sweet Paul Eat and Make: Charming Recipes and Kitchen Crafts You Will Love" by Paul Lowe

10X

Ingredients

- | | |
|--|------------------|
| • 7 oz. feta cheese (about 1 c. crumbled) | ~10c. |
| • 1 T. grated lemon zest, plus more for garnish | 1/2 c + 2 T |
| • 1-2 T. fresh lemon juice | 10 - 20 T |
| • 1 garlic clove, minced | 10 garlic cloves |
| • 6 T. extra-virgin olive oil, plus more for serving | 3 3/4 c. |
| • pinch of red pepper flakes | 10 pinches |
| • crudités, chips, toasts, or pita crisps, for serving | |

Preparation

1. Place the feta, lemon zest, 1 tablespoon lemon juice, garlic, and olive oil in a blender and whirl until combined but still slightly chunky. It's dense, so you may need to stir it with a fork once or twice. Taste, and if it's too salty add more lemon juice.
2. Spoon into a serving bowl, drizzle with a little oil, and sprinkle with a pinch of pepper flakes and some lemon zest.
3. Serve with crudités, chips, toasts or pita crisps.

we need to get

6 spinach chopped

1. Cut avocados in half and remove pits. Set one pit aside. Chop one half of one of the avocados into small chunks and set aside. With a spoon, scoop the soft flesh from peel of the remaining 3 halves into a bowl. Add remaining ingredients except for tomato and avocado chunks, and mash with a fork or potato masher.
2. Stir in tomato. Fold in avocado chunks, making sure not to mash them. Remove to a serving dish and place the pit in the center. (This decoration actually keeps the dip from turning brown).
3. Refrigerate for at least 1 to 2 hours before serving, and refrigerate any leftovers (as if!). Flavor wise, it is best eaten the next day. Serve with corn chips.

Makes 6 servings.

Recipe provided courtesy of Honeysuckle White, a division of Cargill, Incorporated. Used with permission.

The Best Guacamole

2 ripe avocados
2 tablespoons onion, minced
2 cloves garlic, minced
1 tablespoon fresh chopped cilantro
1 tablespoon fresh lemon juice
1/2 teaspoon salt
1/4 teaspoons ground pepper
1 plum tomato, finely chopped
1 to 2 Serrano chiles, seeded and minced optional OR use 1 to 2 Jalapeno chiles, seeded and minced

1. Cut avocados in half and remove pits. Set one pit aside. Chop one half of one of the avocados into small chunks and set aside. With a spoon, scoop the soft flesh from peel of the remaining 3 halves into a bowl. Add remaining ingredients except for tomato and avocado chunks, and mash with a fork or potato masher.
2. Stir in tomato. Fold in avocado chunks, making sure not to mash them. Remove to a serving dish and place the pit in the center. (This decoration actually keeps the dip from turning brown).
3. Refrigerate for at least 1 to 2 hours before serving, and refrigerate any leftovers (as if!). Flavor wise, it is best eaten the next day. Serve with corn chips.

Makes 6 servings.

Take out at Home Steamed Dumplings

really great (both)

Author: Jennifer Johnson

Recipe type: Take out Cuisine: Chinese Prep time: 15 mins Cook time: 10 mins Total time: 25 mins
Serves: 32

Copycat take out at home steamed dumplings.

Ingredients

- Wonton wrappers
- 1 lb of ground pork
- 1-2 chopped garlic cloves
- $\frac{1}{2}$ t salt
- $\frac{1}{4}$ - $\frac{1}{2}$ inch of fresh ginger root grated
- soy sauce

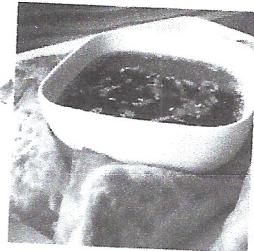
Instructions

1. Combine the pork with ginger, garlic, and salt.
2. Drop a small amount of the pork mixture onto the center of the wonton wrapper.
3. Wet the edges of the wrapper with your finger by dipping it into water.
4. Pinch the sides of the wrapper together.
5. Set wontons in a bamboo steamer basket and steam for 7 - 9 minutes or so over the wok with a few inches of water.

Recipe by My Family Mealtime at <http://www.myfamilymealtime.com/2015/08/16/take-out-at-home-steamed-dumplings/>

Easy Asian Dipping Sauce - Printer Friendly - Allr...

<http://allrecipes.com/recipe/146383/easy-asian-di...>



Easy Asian Dipping Sauce



Prep

15 m

Ready In

15 m

allrecipes

Hmm. It looks like these ingredients aren't on sale today.

Recipe By: gregoryz

"This easy dipping sauce tastes great with chicken balls, spring rolls, or dumplings."

Ingredients

1/2 cup soy sauce

1 cup rice wine vinegar

2 tablespoons honey

3 cloves minced garlic

2 tablespoons minced fresh ginger root

2 teaspoons sesame seeds

2 teaspoons sesame oil

Directions

- 1 Whisk together the soy sauce, vinegar, honey, garlic, ginger, sesame seeds, sesame oil in a bowl.

Spinach Artichoke Dip Recipe

Author: ©Amy Johnson | She Wears Many Hats

Recipe type: Appetizer

Serves: 12

Ingredients

- 8 ounces cream cheese, slightly softened
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ cup grated Parmesan
- $\frac{3}{4}$ cup shredded mozzarella
- $\frac{1}{2}$ teaspoon Italian seasonings
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon salt
- 1 (10-ounce) package frozen chopped spinach, thawed and drained (squeeze out excess water)
- 1 (14-ounce) can artichoke hearts, drained and roughly chopped

Instructions

1. Preheat oven to 400-degrees F.
2. Combine cream cheese, mayonnaise, sour cream, Parmesan, mozzarella, Italian seasonings, garlic powder, black pepper and salt together in a mixing bowl until incorporated. Add in spinach and chopped artichoke hearts and mix to combine.
3. Transfer mixture to a baking dish and bake until heated through and bubbly, about 20-25 minutes.

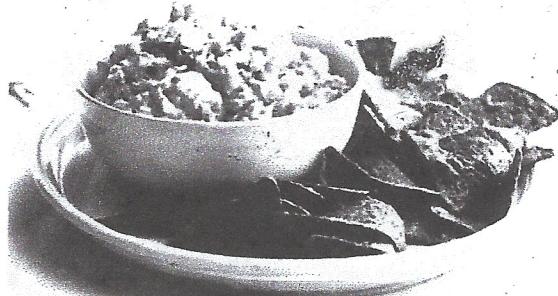
Notes

Adapted from Pam Anderson's Perfect One Dish Dinners.

Guacamole

Recipe courtesy of Alton Brown

Recipe courtesy Alton Brown



Guacamole

Ingredients

- 3 Haas avocados, halved, seeded and peeled
- 1 lime, juiced
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon cayenne
- 1/2 medium onion, diced
- 1/2 jalapeno pepper, seeded and minced
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon chopped cilantro
- 1 clove garlic, minced

Directions

In a large bowl place the scooped avocado pulp and lime juice, toss to coat. Drain, and reserve the lime juice, after all of the avocados have been coated. Using a potato masher add the salt, cumin, and cayenne and mash. Then, fold in the onions, jalapeno, tomatoes, cilantro, and garlic. Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve.

See more guacamole recipes

(<http://www.foodnetwork.com/topics/guacamole/index.html>)

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Total Time:
1 hr 20 min
Prep: 20 min
Inactive 1 hr

Yield:
1 batch
Level:
Easy

Casey's

x2

5 1/4 twist black pepper

1/2 teaspoon Dijon
mustard

1/2 orange

2 teaspoons of Salsa tostitos
chunky mild

Saracha sauce
checkford formation

from Maggie's

Spiced Pita Chips

from www.sallysbakingaddiction.com

Yield: enough pita chips for 4

Total Time: 30 minutes

$$\begin{array}{r} \times 8 = 32 \\ \times 10 \end{array}$$

Ingredients:

- | | |
|---|--|
| • 4 whole wheat pitas (or pita pockets) | 40 whole wheat pitas |
| • 3 Tablespoons olive oil | 30 T ol. oil = 1.8 c. (1 3/4 c) |
| • 1/2 teaspoon garlic powder | 5 + |
| • 1 teaspoon lemon pepper | 10 + |
| • sea salt, to taste | |

Directions:

1. Preheat oven to 400°F (204°C). Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
2. Cut each pita into 8 triangles and arrange on the baking sheet. In a small bowl, whisk the oil, garlic powder, and lemon pepper together until combined. Brush each pita triangle with mixture. Flip each pita triangle over and brush the other side. Give them a light sprinkle of sea salt.
3. Bake pita triangles for 10 minutes, or until browned and crispy. Allow to cool before serving.

Additional Notes:

- White flour pitas instead of whole wheat are OK.
- Try adding smoked paprika, cumin, sesame seeds, or dried basil to the pita chips.