

Boursin

16 oz. Cream cheese
¼ c mayonnaise
2 t Dijon mustard

2 T finely chopped chives
2 T finely chopped dill
1 clove garlic, minced

Soften cheese, then using an electric mixer, thoroughly blend in mayonnaise, mustard, chives, dill and garlic. Spoon into a small serving bowl, cover and refrigerate for 24 hours.

Serve with bagels, crackers, Melba toast, rye bread, pumpernickel bread, celery, mushrooms or other raw vegetables.

Makes 2 ½ cups.

Source: 'The Harrowsmith Cookbook Volume 1'

Brie Pinwheel

1 whole ripe Brie, about 5 lb

1 c dried currants

1c finely chopped walnuts

1 c chopped fresh dill

½ c poppy seeds

1 c slivered blanched almonds

Carefully cut away the rind from the top of the Brie. Using the back of the knife, lightly mark the top of the Brie into 10 equal wedge-shaped areas.

Sprinkle half of the currants onto one of the wedge-shaped areas and press gently into the surface of the Brie. Repeat procedure with half of the walnuts, dill, poppy seeds and almonds, patting each garnish into a wedge-shaped area as you proceed around the top of the Brie. Use the remaining garnishes on the remaining wedges.

Wrap and refrigerate for no more than 4 hours. Allow to stand at room temperature for 30 minutes before serving. At least 20 portions.

Source: The Silver Palate Cookbook

Brie Wrapped in Filo

12 sheets of Filo pastry
1 lb sweet butter, melted

1 whole Brie, not fully ripe, about 5 lb

Butter a baking sheet large enough to hold the Brie.

Lay 5 sheets of filo on the baking sheet, brushing melted butter on each layer. Set Brie on top of the filo and fold the edges of the filo up around the cheese.

Cover top of cheese with 6 sheets of filo, brushing melted butter on each layer. Tuck ends of pastry under the cheese. Brush top and sides with butter. Preheat oven to 350°F.

Source: The Silver Palate Cookbook

Cheese Fondue

1 clove garlic

2 c dry white wine

3T flour

1lb gruyere or emmenthal cheese
(diced)

salt and pepper

pinch nutmeg

6 T kirsch or additional wine

1 large loaf French bread in cubes

Peel garlic and rub over bottom of chafing dish or casserole. Pour in wine and heat very slowly. Mix cheeses with flour and when wine starts to bubble add cheese mixture in small handfuls. Stir with a fork until cheese is melted and before adding another handful. When fondue is smooth and starts to bubble, season to taste and add nutmeg and additional wine or kirsch. Blend well.

Dip bread cubes into fondue with a metal fork.

Cheese Mushroom Fingers

½ c butter or margarine
1 lb mushrooms thinly sliced
1 lg onion finely chopped
2 cloves garlic minced
1 lg green pepper, shopped
10 eggs

1 pint small curd cottage cheese
4 c shredded jack cheese
½ c all purpose flour
1 t baking powder
¾ t each nutmeg, basil and salt

Melt butter in pan and add mushrooms , onions, garlic and cook until soft. About 10 minutes, add green pepper and cook for 1 minute longer. In bowl beat eggs lightly and add cheeses. Flour, baking powder, spices and blend well. Add mushroom mixture. Spread in well greased 10X15" pan , Bake 350F oven for 35 minutes until firm. Let cool 15 minutes, cut into ¾ X2 inch strips. Serve warm or at room temp. Can refrigerate for up to 2 days, reheat in 350F oven for 15 minutes.

Cheese Wafers

1 c flour

1 c shredded cheddar cheese

¼ to ½ c margarine or butter

½ c Rice Krispies

salt and pepper and cayenne

Mix flour and cheese together. Cut in margarine and add Rice Krispies. Season with salt and pepper and dash cayenne powder. Roll into small balls and press flat with tines of a fork. Bake in 325-350F oven for 10 minutes. Remove to rack and cool. Store in air tight container.

Country Terrine or Pate

¾ lb bacon	¼ c dry white wine or brandy
½ lb pork loin	¼ c whipping cream
½ lb boneless veal	salt & pepper
½ chicken livers	1 c shelled pistachios (optional)
1 small onion, finely chopped (optional)	good pinches or thyme, allspice, ground cloves, nutmeg
1 clove garlic, crushed	½ lb baked ham, ¼" thick, cut in strips
2 eggs	¼" wide

You will need a five-cup terrine or casserole with a tight-fitting lid. If possible, the terrine should have an air hole so the mixture can be tested with a skewer without removing the lid. Set oven to 350F.

Line the terrine or casserole dish with bacon, reserving a few slices for the top. In a food processor, meat grinder or blender grind the pork and veal and set aside. In the same machine, grind the livers. Sauté onion in 1 T of butter until limp and add to the livers along with garlic, eggs, wine cream, seasonings, nuts and herbs.

Mix well. Add ground pork and veal and mix for just a second to blend thoroughly. Spread a third of the meat mixture in the lined terrine, add a layer of half the ham strips and top with another third of the meat. Add the remaining ham slices and top with the rest of the meat. Lay reserved bacon slices on top, cover with a layer of heavy foil, place lid on top and cover with another piece of foil to seal well.

Set the terrine in a roasting pan about half full of boiling water and bake at 350F for 1 $\frac{3}{4}$ to 2 hours or until a skewer inserted through the hole in the lid into the center of the meat for 30 seconds is hot to the touch when withdrawn. If the lid has no hole, lift it to test the terrine. Leave the terrine to cool, weighing down with full cans or other heavy objects; Leave in roasting pan in case surplus fat spills over. When cool, remove weights and chill. Serve from the terrine or unmould and glaze with the jellied stock in the bottom of the pan. Slice and serve with French sour gherkins and baguette or regular French bread. Tightly sealed and stored in the refrigerator, the terrine will keep for up to five days but once cut into, its life is reduced to two days. Pates do not freeze well. They absorb too much moisture and lose some of their flavour.

Crostini

2 medium red onions cut into ½” rings
10 plum tomatoes in ¼” slices
3 T red wine vinegar
1 med eggplant unpeeled, cut into ½ “
slices
½ t salt

¼ t pepper`
1 clove garlic mashed
2 T parsley minced
1 loaf Italian or French bread ¾” thick
1T parmesan cheese

Spray 2 9 X 13 pans with oil. Toss onion and tomatoes with vinegar and spread evenly over one pan. In separate pan, arrange eggplant slices in one layer. Bake 450 until eggplant is browned (30 min) and edges of tomatoes are browned (45 min). Transfer to food processor, add seasonings (not cheese) and coarsely puree. Arrange bread on cookie sheet and toast under broiler for 1 2 min a side. Spread each with mixture and sprinkle with cheese. Serve warm.

Gerri's Appetizer in a Loaf

1 cup real mayonnaise

1 cup sour cream

1 pkg Knorr Swiss Vegetable Soup

1 package frozen chopped spinach,
thawed, drained and squeezed

1 large loaf, 7-8 inches in diameter

The bread for this should be soft-crust, preferably sourdough. Mix first four ingredients in order in a bowl. Leave overnight or at least 4-6 hours to allow dry soup to soften. Cut off top of loaf and hollow out insides to form a bread bowl, leaving sides about 1 inch thick. Cut inside bread into cubes and set aside. Slice down sides of bread bowl at ½ to 1" intervals. Just before serving, fill bread bowl with reserved mixture and surround with bread cubes for dipping. When cubes are gone, the sides of the bread bowl may also be eaten.

Source: More 'Chef on the Run'

Happy Sticks

2 lb filo pastry
14 oz feta cheese, crumbled
3 eggs

1t chopped parsley , optional
½ t dried dill or 1 ½ t fresh dill

Mix cheese, eggs and seasonings. Brush one sheet of filo paper on both sides with melted butter. Cut sheet into thirds lengthwise. Fold each strip into thirds to form a square. Spread one edge with about ½ to ¾ t of cheese mixture and roll up jelly roll fashion to form a stick or finger.

Repeat with all of the filo and filling. Place sticks in layers between wax paper and freeze. Will keep in airtight containers in freezer for months. To serve, bake 400 (200) on ungreased cookie sheets for 10 minutes until crisp and golden.

Hot Crab Delight

8 oz cream cheese

1 ½ T milk or white wine

6 oz crabmeat

1 T finely chopped green onion

1/8 tsp Dijon mustard

Toasted slivered almonds

1/2t horseradish

1 T lemon juice

Cream cheese with milk or wine until soft and smooth. Add crabmeat, onion and mustard, horseradish and lemon juice and blend well. Place mixture in an oven-to-table dish and refrigerate overnight.

Bake in a 350deg F oven for about 20 to 25 minutes or until hot and bubbly. Sprinkle with almonds during the last five minutes and serve with assorted crackers. Serves 8-10.

Based on recipe in Chef on the Run.

Hummus

1 14 oz chick peas
½ c olive oil (optional)
Juice of 1 lemon
¼ c tahini (sesame paste)
2-3 cloves garlic
salt and pepper
crushed hot pepper flakes (optional)

Place chick peas in food process - do not drain. Add all of the other ingredients except oil. Add enough oil to make a smooth creamy mixture (or can use less oil and add water) Adjust seasonings to taste (i like a lot of garlic and lemon juice).

Note: Can also add yogurt to lighten if you want.

Nicole's Black Bean Salsa

2 c drained black beans	2T tomato juice
1/3 c diced red bell peppers	1T fresh lemon juice
¼ c finely chopped purple onion	1 ½ t fresh chopped thyme
¼ c diced unpeeled cucumber	½ t chili powder
2T diced celery	¼ t salt
1T minced jalapeno pepper	½ t ground cumin
1T chopped fresh basil	¼ t pepper
2 T olive oil	1 clove garlic, crushed

Combine all of above in bowl and stir well. Cover and chill at least 30 minutes. (If necessary can substitute dry basil and thyme but use about 1/3 of the fresh amount.)

Note: Can add corn also. This is more like a side dish than a salsa.

Pita Bread Triangles

Split pita bread into halves and spread each half with olive oil. Can sprinkle with salt and pepper or any flavoured salt. Cut into wedges and place on baking sheet. Bake in hot oven until golden brown -about 5 minutes.

Spinach Dip

1 c mayonnaise

1 c sour cream

1 pkg Knorr Swiss Vegetable soup mix

1 pkg frozen chopped spinach,
thawed, drained and squeezed and
coarsely chopped

Mix all ingredients in order in a bowl. Leave overnight or at least 4 hours to allow dry soup to soften. Cut off the top of a soft crusted loaf of bread - preferably a round sourdough or pumpernickel. Hollow out the loaf and cut the inside bread into cubes.

Slice down the side of the bread bowl at ½ to 1 inch intervals. Just before serving, fill the bread bowl with the dip mixture and surround with bread cubes for dipping. When cubes are gone, the sides of the bread can be eaten.

Tzatziki

1 large cucumber (English or peeled
and seeded regular) sliced finely

1 ½ c plain yoghurt

½ c sour cream

2+ garlic cloves

3 t green onions chopped

1T lemon juice

2t dill weed

½ t white wine vinegar

¼ t Dijon mustard

Sprinkle cucumber with salt and let stand 10 minutes in colander or sieve. Squeeze out excess liquid. Mix rest on ingredients and fold in cucumber, adding more or less lemon juice, garlic to taste. Refrigerate covered for 2 to 3 days.

