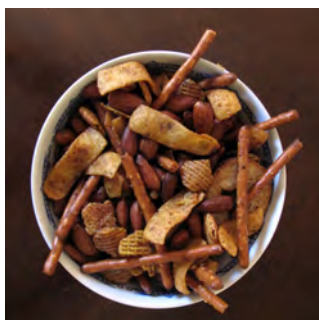
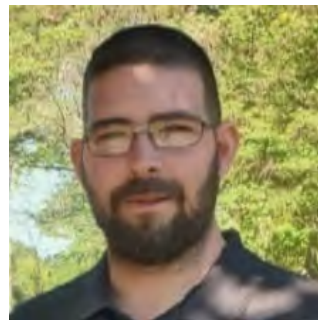
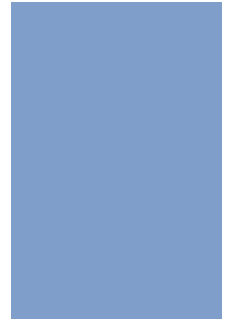


***Snacks &
Party Food***
Finger Foods
Spreads & Dips



Snacks & Party Food

This chapter includes a mix of family favorites, many of which we'd find on the table at Toni & Greg's Christmas Eve gatherings or at cookouts at Michael and Cyndee's. Snack foods include Greg's chicken wings and some flavored popcorn and Chex Mix variations that I like, along with Louie's famous deviled eggs, Joe's guacamole, and one of my favorites, Shrimp Remoulade (just a fancy name for a tasty cocktail sauce).

The cheese ball recipes reflect the best of the traditional and the new, including my Mom's, which she would make at the holidays and for church doings, just as Cyndee's Mom, Anne Janke, made hers at the holidays for her family. There's also a version with jalapeños for family and friends who are looking for something more spicy.

Ingredients

Chipotles in Adobo Sauce are dried chipotle peppers cooked in a sweet tomato sauce. Put leftovers in a single layer in a freezer bag and you can break off frozen peppers as needed.

Dried Habanero. We were lucky to get a quart bag of dried habaneros from Karen a few years ago, which we ground up and stored in a jar. It goes a long way, and we enjoy the heat. You'll see this mentioned along with cayenne, which you can get anywhere.

Hot Sauce. There are many different kinds, each with their own flavors. In this chapter, hot sauce is called for in the wing recipes, and generally Frank's Hot Sauce has the flavor most associated with Buffalo Wings. Tabasco and Louisiana Hot Sauce are most used in Cajun dishes, as compared to Cholula, which has flavors that work well in Mexican dishes.

"Salt" vs "Kosher Salt." "Salt" always refers to iodized table salt. When "kosher salt" is called for, it is important to use it, mostly because the grains of kosher salt are not as compact as those of table salt. So Kosher salt is "fluffier," which means less salt by weight or measure than table salt. Kosher salt also has no iodine.

Equipment

Parchment: Lining baking sheets with parchment makes cleanup easier, and it does not affect browning.

Silicone or Silpat Liners: these silicone mats are good for general baking and can be reused, saving money as compared to disposable parchment.

Finger Foods

Greg's Hot Wings

Mediterranean Sandwiches

Shrimp Cocktail with Remoulade

Chex Mix Two Ways

Oven Fried Wings

Quesadillas

Deviled Eggs Two Ways

Foolproof Boiled Eggs

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Cheese Balls Three Ways

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Guacamole

Karen Poulson's Artichoke Dip

Mary Helen's Beef Dip

Carol's Liver Paté

Nick's Cheese Goo

Queso Fundido con Chorizo

Refried Bean Dip

Hot Ruben Dip

Brought to you by



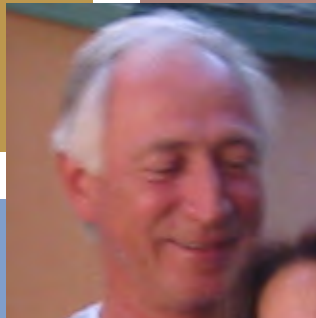
Greg Brayton



Carol Baisden



Nick Dorochoff



Harry Korschake



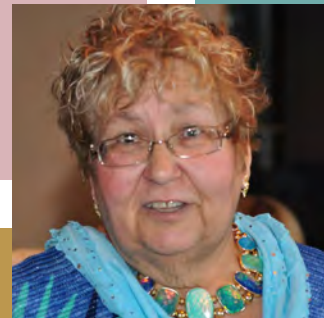
Joe Beason



Louie Willekens



Toni Dorochoff



Mary Helen Sokit



Karen Poulson



Anne Janke

Finger Foods

Greg's Hot Wings

These have been a favorite at cookouts and Christmas Eve gatherings for years. They come out of the oven crispy and delicious! The seasoning here is all done to taste, so look elsewhere if you need specific measurements for the hot peppers.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Preheat oven to 375°; have two large cookie sheets ready with silicone or parchment liners to prevent sticking.
- ☐ You can substitute another buffalo breading mix, but Greg finds Shore Lunch to be the best.
- ☐ If you don't want to raise the temperature to 450°, just bake the wings an additional 5 minutes or so per side at 375°.
- ☐ Greg uses a grinder on the dried peppers. You can give them a hit in a coffee or spice grinder, or use a mortar and pestle.
- ☐ The Hatch Valley Green seasoning is less hot than the Four Pepper Blend. You can get them online.
- ☐ Greg does his measuring by feel: "Lastly, everything is to taste, too much and things will get hot, at the same time it's a lot of wings, so you also don't want to skip."

Ingredients

3 lbs wings
1 pkg Shore Lunch Breading and Batter Mix, Buffalo Style
Morton Nature's Seasonings, to taste
Pepper Palace Maple, Raspberry, or Orange Chipotle Rub, to taste
Flatiron Pepper Company Hatch Valley Green or Four Pepper Blend, to taste
Olive oil for spraying
Weber Bold'n Spicy Chipotle Seasoning, to taste

Method

1. Cut the wings into flappers and drumettes, keeping the two types separate. Wash them and pat them dry.
2. Mix the next four ingredients in a gallon-size plastic or paper bag, adding the seasoning and pepper blend to taste. Mix well.
3. Put the drumettes in the bag and shake well to coat them. Place them on one baking sheet.
4. Repeat with the flappers on the second sheet.
5. Lightly spray chicken pieces with olive oil, sprinkle with Weber Bold'n Spicy Chipotle Seasoning to taste.
6. Bake for 25 minutes, remove from oven, flip pieces, and repeat Step 5. Bake again for 25 minutes.
7. Increase temperature to 450° and bake for an additional 15 minutes to crisp.

Mediterranean Sandwiches

Harry got this recipe from a little old Sicilian woman who loved good food and good wine.

Ingredients

4 slices bacon, cooked and crumbled
½ cup chopped black olives
1 cup mayonnaise
½ lb grated Swiss cheese
¼ cup minced onion
1 ½ TBS chopped parsley (optional)
1 loaf party rye bread

Before getting started:

- ☐ Makes about 35 pieces.
- ☐ Preheat oven to 450°; have two ungreased baking sheets ready.

Method

1. Mix the first six ingredients, spread on rye bread & place on baking sheets.
2. Bake for five minutes and serve.



Shrimp Cocktail with Remoulade

I have been making this for years, often for a simple New Year's Eve meal. Adapted from a Cook's Illustrated recipe (July/August 1997)

Before getting started:

- ☐ Serves 2 to 3.
- ☐ If the pickle relish has large pieces, add it before blending.
- ☐ Remoulade can keep in the refrigerator almost indefinitely.

Ingredients

Shrimp

- 1 tsp table salt
- 1 cup dry white wine
- 4 peppercorns
- 5 coriander seeds
- ½ bay leaf
- 5 sprigs fresh parsley
- 1 sprig fresh tarragon
- 1 tsp lemon juice from 1 small lemon
- 1 pound jumbo uncooked deveined shrimp (16 to 20 count), rinsed

Remoulade

- 1 cup mayo
- 2 cloves garlic, coarsely chopped
- 2 tsp hot sauce
- 2 tsp lemon juice
- 2 tsp parsley
- 2 tsp rinsed capers
- 1 tsp Dijon mustard
- 4 TBS sweet pickle relish
- Hot smoked paprika or cayenne to taste

Method

Shrimp

1. Bring 2 ½ cups water and all ingredients except shrimp to a boil.
2. Add shrimp and boil 2 minutes (less if you have fewer or smaller shrimp).
3. Off heat, rest 8-10 minutes until shrimp are firm and pink.
4. Drain, place in ice water to stop cooking, drain again, and refrigerate. Peel before serving with remoulade.

Remoulade

1. Pulse all ingredients except relish and paprika or cayenne in a food processor until nearly smooth, or use an immersion blender and a 2-cup measuring cup.
2. Add pickle relish and season with paprika or cayenne to taste.

Chex Mix Two Ways

I love Chex Mix, and found an article in Cook's Country (December/January 2008) that included four types of Chex Mix. These two are my favorite!

Before getting started:

- ☐ Makes 10 cups.
- ☐ Preheat oven to 250°; have a 13" by 18" rimmed baking sheet ready.
- ☐ For the BBQ Mix, you can use 2 tsp Nick's Chili Blend (Chapter 4) instead of the dry spices.

Ingredients

BBQ Mix

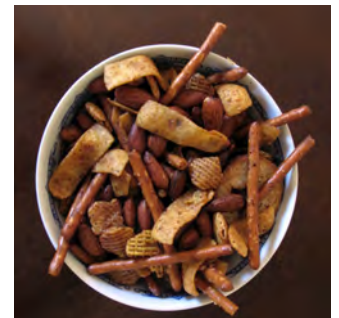
- 6 TBS unsalted butter
- ¼ cup barbecue sauce
- 1 tsp chili powder
- ½ tsp dried oregano
- ¼ tsp cayenne
- 5 cups Corn Chex cereal
- 2 cups corn chips
- 1 cup Melba toast rounds
- 1 cup pretzel sticks
- 1 cup smoked almonds

Firecracker Mix

- 6 TBS unsalted butter
- 2 TBS soy sauce
- 1 tsp ground ginger
- ¾ tsp garlic powder
- ¼ tsp cayenne
- 5 cups Rice Chex cereal
- 2 cups sesame sticks
- 1 cup chow mein noodles
- 1 cup honey-roasted peanuts
- 1 cup wasabi peas

Method

1. Mix the dry spices in a small bowl.
2. In a large bowl, mix the remaining ingredients, except wasabi peas or smoked almonds.
3. Melt the butter over medium heat in a small pan and add the second ingredient. Stir until combined, then remove from heat.
4. Drizzle the liquid over the mix and toss to evenly coat. Continue stirring while sprinkling evenly with the spice mix.
5. Spread mixture on the baking sheet and bake, stirring every 15 minutes, until golden and crisp, about 45 minutes.
6. Cool to room temperature, then add the wasabi peas or almonds.



Oven Fried Wings

Adapted from Grace Parisi's "Perfecting Hot Wings" in Food & Wine (February 2010). Joe made these wings for one of the first parties we had in our condo.

Before getting started:

- ☐ Serves 4 to 6.
- ☐ Preheat oven to 475° with rack in middle position.
- ☐ Line a 13" by 18" baking sheet with foil. Set racks in pan and spray with cooking spray.
- ☐ Plan on ½ pound of wings per person. If using whole wings, buy three lbs, remove the wing tips, and cut remaining wing sections in two. (Wing tips can add great flavor and body to broth.)



Ingredients

- 1 TBS each, all-purpose flour and cornstarch
- 1 tsp salt
- 2 lbs chicken wing sections
- 2½ TBS red hot sauce (Frank's Red Hot sauce preferred)
- 2 TBS unsalted butter, melted

Method

1. In a bowl, mix dry ingredients and salt. Toss chicken wings to coat.
2. Place wing sections on rack and spray with cooking spray. Turn and spray again.
3. Roast for 30–45 minutes until brown and crisp.
4. Mix hot sauce and butter in a bowl large enough to hold wings.
5. Toss wings in sauce before serving.

Variations

Sweet & Sticky

1. To dry ingredients add ½ tsp each dried garlic and onion powder, and 1 tsp smoked paprika.
2. For sauce—EITHER—add 2 TBS melted hot pepper jelly—OR—use the recipe for Habanero Ginger Glaze in Chapter 10.

Mango Curry

1. To dry ingredients add 2 tsp hot Madras curry powder.
2. To sauce add 2 TBS Major Grey chutney, large pieces chopped.
3. Garnish with chopped pistachios.

Quesadillas

Joe has been making these since he was in college, which gave him plenty of time to perfect this recipe.

Before getting started:

- ☐ You can add sauteed peppers, onions, or meat, like chorizo.
- ☐ Other cheeses that work well include Monterrey Jack, Pepper Jack, or Fontina.
- ☐ You need a frying pan big enough to hold a whole tortilla.
- ☐ Serve with sour cream and salsa.

Ingredients

- Flour tortillas
- Shredded melting cheese, like queso quesadilla or Monterrey jack
- Other fillings as desired
- Coarse salt (kosher or from a grinder)
- Vegetable oil

Method

1. Brush a non-stick or metal pan with oil, place over medium heat, and add a pinch of salt.
2. Put a tortilla in the pan and place a thin layer of cheese and any other fillings desired on top of it.
3. Top with a second tortilla, and brush lightly with oil and sprinkle with a pinch of salt.
4. Once bottom tortilla is browned a bit, turn the quesadilla and continue to heat until the second side is browned.
5. Cut in halves or quarters to serve.

Deviled Eggs Two Ways

Nothing says “Easter” like Louie’s deviled eggs, and we are lucky to get them at other holidays as well. But sometimes you have a hankering for a bit more spice. So in addition to Louie’s recipe, here’s a Tex–Mex version with chipotle and pickled radishes from America’s Test Kitchen. And a method from Cook’s Illustrated for foolproof hard-cooked eggs.

Before getting started:

- ☐ Peeling the eggs is sometimes easier if you crack the shell before placing them in the ice water to cool.
- ☐ When cutting the eggs in half, wiping the knife between cuts helps keep it from sticking.
- ☐ Louie mixes to taste, with the warning that more than a little mustard will keep Michael Sr. from enjoying them.

Foolproof Boiled Eggs

1. Fill a bowl or other container large enough to hold the eggs with ice, and set aside.
2. Place eggs in a pot in a single layer and cover with cold water by 1 ½ to 2 inches.
3. Place pot on high heat uncovered, until the water is at a rolling boil.
4. Take pan off heat, cover, and let sit for 10 minutes.
5. Cover ice in container with water, and spoon the eggs into the ice water. Let rest 5 minutes.
6. Remove eggs and peel immediately.

Chipotle Deviled Eggs

Ingredients

- 1 ½ tsp lime juice
- ¼ tsp sugar
- Pinch salt
- 2 radishes, cut into 24 matchsticks
- 6 hard cooked eggs, split
- 3 TBS mayonnaise
- 1–2 tsp minced chipotle chiles in adobo sauce
- ¼ tsp cayenne pepper, or more to taste
- 1 tablespoon minced fresh cilantro.
- Additional cilantro for garnish, if desired.

Method

1. Combine lime juice, sugar, and salt in small bowl and microwave on high for about 10 seconds, until mixture is steaming and sugar and salt are dissolved. Add radishes and stir to coat. Set aside.
2. Place yolks in a bowl and mash with fork until no large lumps remain. Add mayonnaise and mix until a thick, smooth paste forms, 1 to 2 minutes. Add the last three ingredients and mix until fully incorporated.
3. Drain radishes in a strainer over yolk mixture. Transfer to paper towel-lined plate to drain and mix lime juice mixture into yolk mixture.
4. Transfer yolk mixture to small, heavy-duty plastic bag. Press mixture into 1 corner and twist top of bag. Using scissors, snip ½ inch off filled corner. Squeeze bag to fill egg white halves evenly. Garnish each egg half with pickled radish and cilantro, if desired.



Louie’s Deviled Eggs

Ingredients

- | | |
|-------------------------|----------------|
| Hard cooked eggs, split | Garlic powder |
| Miracle Whip | Yellow mustard |
| Sweet relish | Paprika |

Method

1. Mix egg yolks with next four ingredients to taste. Go easy on the mustard!
2. Fill egg halves and sprinkle with paprika.

Spreads & Dips

Cheese Balls Three Ways

Two of these cheese balls are old family favorites. Mom's version dates back to sometime in the 1980s, and uses cream cheese like so many similar recipes on the internet. Anne Janke's recipe, which Cyndee shared, skips the cream cheese, concentrating the flavor of the two cheeses.

The Jalapeño Popper is a more recent development and is the spiciest of the three. Instead of nuts, it is rolled in a mixture of bacon, cheese, and green onion. You can skip making a ball and serve any of these out of a bowl as a spread.

Before getting started:

- ☐ Mom's recipe makes three cheese balls; Anne's makes one; the other makes two.
- ☐ You can roll the first two in chopped nuts of your choice.
- ☐ For the Jalapeño Popper Cheese Ball, the reserved cheese, bacon, and green onions are used to roll the ball in instead of nuts.

Mom's

- 4 8-oz packages cream cheese
- 6 oz sliced dried beef, chopped
- 8 green onions, chopped fine
- 2 TBS Worcestershire Sauce
- 1 tsp each onion and garlic powder

Anne's

- 1 Jar Kraft Old English Cheese
- 1 Jar Kraft Roka Blue Cheese
- Worcestershire sauce and garlic powder to taste

Jalapeño Popper

- 2 8-oz packages cream cheese
- 2 TBS sour cream
- $\frac{3}{4}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{4}$ tsp fresh ground black pepper
- 2 cups finely shredded sharp cheddar cheese (reserve $\frac{1}{2}$ cup)
- 10 slices crispy cooked bacon chopped (reserve half)
- 2-3 jalapeños minced (reserve half)
- $\frac{1}{2}$ cup chopped green onions (reserve half)
- $\frac{1}{4}$ tsp cayenne pepper or dried habanero to taste

Method

1. Use a stand mixer or mix by hand to combine all ingredients except nuts or reserved ingredients.
2. Form into ball(s). Wrap in plastic or place in plastic containers and chill.
3. Before serving, reshape each ball and roll in nuts or reserved ingredients.

Guacamole

Joe has been making this for so many years, he can do it blindfolded.

Before getting started:

- ☐ Makes 2 to 3 cups.
- ☐ If you are in a hurry, substitute drained pico de gallo for the tomatoes, onions, and peppers.
- ☐ If the tomato is juicy, place chopped tomato in a small strainer, salt, and let drain.

Ingredients

- | | |
|-----------------------------------|---------------------------------------|
| 2-3 avocados | 1 jalapeño, minced |
| Juice of 1 or 2 limes | 1 TBS chopped cilantro, more to taste |
| $\frac{1}{2}$ medium onion, diced | Salt |
| 1 tomato, diced | |

Method

1. Mash avocado with lime juice until slightly chunky.
2. Add the vegetables and mix until combined.
3. Add cilantro and salt to taste.



Karen Poulson's Artichoke Dip

This has been Karen's favorite to bring to pot lucks since the 1990s. Though she and her mother both have recipes for similar dips, this is the only one with mozzarella, making it unique.

Before getting started:

☐ Serves 6 to 8.

☐ Heat oven to 350°; have ready a greased 1½ qt baking dish.

Ingredients

1 can artichoke hearts
2 cups shredded mozzarella
1 cup shredded Parmesan
1 cup mayo
½ to ¾ tsp garlic powder
Paprika

Method

1. Drain and coarsely chop artichoke hearts.
2. Mix remaining ingredients except paprika with artichokes in a bowl and spread evenly in prepared pan. Sprinkle with paprika as desired.
3. Bake 20-25 minutes until bubbly and slightly brown. Let cool at least 5 minutes before serving with pita chips or crackers.

Mary Helen's Chopped Beef Dip

Carol needs to provide some info on this recipe's origins and significance.

Before getting started:

☐ Serves 4 to 6 as an appetizer.

☐ Heat the oven to 350°; have ready a small greased baking dish (less than 1 qt).

☐ You can heat the dip in the microwave instead of in an oven.

Ingredients

8 oz cream cheese
4 TBS milk
1 cup sour cream
4 TBS chopped green pepper
4 TBS chopped onion
½ tsp pepper
1 pkg (2 oz) Buddig Chopped Beef
Chopped nuts for garnish
Round unsliced loaf of rye bread for serving

Method

1. Shred beef and combine all ingredients except nuts and bread.
2. Warm in oven for 15-20 minutes. If using the rye loaf for serving, scoop out the center of the loaf and cut the bread into chunks for serving.
3. Place warmed dip in bread bowl (if using), top with nuts, and serve.

Carol's Liver Paté

Carol needs to provide a blurb about this recipe's origins and significance.

Before getting started:

☐ Makes about 2 cups.

☐ You can shape the spread into a log and roll in parsley for decoration.

Ingredients

1 lb Dubuque Brand Braunschweiger
4 oz sour cream
¼ cup chopped sweet onion
1 tsp dry mustard

Method

1. Mix all ingredients together.
2. Serve in a bowl, or shape in a log and roll in parsley flakes for decoration..

Nick's Cheese Goo

Joe just shakes his head when I make this. Though it's only a step up from plastic with lumps of crayon mixed in, I can't get enough of it.

Before getting started:

- ☐ Serves 6 to 8 (or just Nick).
- ☐ I use the regular (medium) Ro*Tel tomatoes, usually mixing in a little hot salsa to bump up the heat.
- ☐ This keeps well in the refrigerator (since it's not quite food . . .). I put chunks of the cold dip on my chips and throw the whole thing in the microwave for a two 30-second blasts on high.



Ingredients

1 10 oz can Ro*Tel chiles and tomatoes
½ lb Velveeta, cut into chunks
1 or 2 TBS hot salsa, to taste (optional)
Tortilla chips for serving

Method

1. Place tomatoes & chiles in a small pan and heat over low while you cut the Velveeta into about 16 cubes.
2. Add the Velveeta to the pan with the tomatoes and continue to heat, stirring frequently, until melted.



Queso Fundido con Chorizo

So here's the real thing, as opposed to my cheese goo (above). What's better than melted cheese, chorizo, onions and peppers wrapped up in a flour tortilla? I have worked tirelessly to perfect this recipe, making it again, and again, and again. The best part is that unlike the cheese goo, Joe will actually eat this with me.

Before getting started:

- ☐ Serves 2 to 4 as an appetizer.
- ☐ Heat the oven to 425°.
- ☐ Coat a small baking dish (about 2 cups) with cooking spray.
- ☐ Be sure to let the cheese rest for a few minutes. It comes out of the oven very hot!

Ingredients

3 oz chorizo
¼ cup chopped onion
1 jalapeño, minced
½ lb shredded queso quesadilla cheese
6 flour tortillas

Method

1. In a small frying pan, brown chorizo until crumbly and oil has rendered.
2. Remove about two tablespoons of meat from the pan and reserve for garnish.
3. Add onion and peppers to the remaining meat in the skillet and cook until browned.
4. Layer half the meat mixture and half the cheese in the baking dish. Repeat, and top with reserved chorizo.
5. Bake for 8 to 10 minutes until browned and bubbly.
6. While the cheese rests, heat the flour tortillas directly on the gas jets of the stove or in a frying pan or microwave.



Refried Bean Dip

If you have leftover beans, this is a great way to use them up. Based on a recipe from Food52.com.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Lard is traditionally used for refried beans, and provides great texture.
- ☐ You can add cilantro, black olives, or other veggies as desired.

Ingredients

- 2 TBS olive oil or lard
- 1 small Serrano pepper, minced
- 3 ½ cups cooked pinto beans
- 2/3 cup tomato sauce or stewed tomatoes
- 1-2 dashes hot sauce
- 1 tsp ground chile pepper or Nick's Chili Blend
- 1 tsp ground cumin
- Salt
- 3 scallions, finely chopped

Method

1. Heat oil or lard in a heavy skillet over medium-high heat and when hot, sauté the hot pepper for a minute or two until softened. Add beans and tomato sauce. Heat to bubbling, and use a potato masher to mash the beans.
2. Add hot sauce & seasonings. Adjust heat to medium-low and continue cooking to thicken.
3. When beans are the desired consistency, check seasoning, adding salt and additional hot sauce as necessary.
4. Remove from heat; spoon into a serving bowl and let cool until warm; garnish as desired.

Hot Ruben Dip

I love a good Ruben sandwich, and this dip has all the flavors: salty corned beef, tangy kraut, mellow Swiss cheese, and sweet Thousand Island dressing. The recipe is from browneyedbaker.com.

Before getting started:

- ☐ Serves 6 to 8.
- ☐ Heat oven to 400°; have ready an ungreased pie plate or similar baking dish.
- ☐ Frank's Bavarian Style kraut is recommended. It is sweet and has a bit of caraway.
- ☐ Serve with cocktail rye bread, pretzel crisps, or other crackers.

Ingredients

- 8 oz cream cheese, softened
- 1½ cups (6 oz) shredded Swiss cheese, divided
- 4 oz deli sliced corned beef, chopped
- ½ cup Thousand Island dressing
- ½ cup sauerkraut, squeezed dry

Method

1. In a large bowl mix together the cream cheese, 1 cup of the Swiss cheese, the corned beef, and the dressing.
2. Spread mixture in the baking dish & top with the sauerkraut and the remaining ½ cup of Swiss cheese.
3. Bake for about 15 minutes, or until bubbly around the edges.

