



Appetizers on a Budget

Caprese Salad - makes enough for 12-15 people for approx. \$12

- ☞ Diced mozzarella and plum tomatoes drizzled with olive oil and topped with a ribbon of fresh basil served on endive leaves.

Bruschetta - makes enough for 15-20 people for approx. \$6

- ☞ Chopped plum tomatoes and black olives mixed with olive oil, crushed garlic and a dash of oregano served with toasted slices of Italian bread.

Berry Tarts - makes 30 pieces for approx. \$8

- ☞ Prebaked phyllo tarts filled with pudding or mascarpone with honey topped with a fresh berry.

Other options that won't Break the Bank

Phyllo Cups

- ☞ Fill with spinach and feta dip, brie with almonds and honey or a variety of salads like tuna, seafood, chicken

Skewers

- ☞ Tortellini with tomato, drizzled with dressing (cold) or with a meatball and sauce (hot)
- ☞ Gyro Meatballs with tomato and cucumber drizzled with Tzaziki sauce
- ☞ Antipasto - salami, provolone and a green stuffed olive drizzled with Italian dressing

Pinwheels

- ☞ Mexican Style - makes 120 pieces for approx. \$8
Mix 8oz. of cream cheese with a package of taco powder and spread thinly on flour tortillas. Roll up tightly and slice each roll on the bias into 15 bite-sized pieces. Serve with salsa.
- ☞ Cranberry and feta - makes 120 pieces for approx. \$8
Mix feta cheese with dried sweetened cranberries and spread on flour tortillas. Roll up tightly and cut each roll into 15 rounds.
- ☞ Deli meat and cheese - makes 48 pieces for approx. \$12
Ham, turkey, or roast beef from the deli (or all three) and cheese layered onto flour tortillas along with thinly sliced tomato, spinach leaves. Roll tightly and cut each roll into 6 rounds. Serve with a variety of dipping sauces like honey mustard, Russian dressing or Balsamic Vinaigrette.

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Brie with Honey and Almonds Tartlets

2 8oz containers of spreadable Brie
(Presidents or Alouette)
1 cup of sliced almond

$\frac{1}{4}$ cup honey
2 boxes (15 each) of Athens Phyllo cups
(in grocery freezer aisle)

Directions

1. Evenly spoon brie into shells. If you want this to be a hot appetizer, bake on a sheet pan for 10 minutes at 350 degrees or until brie is soft and runny.
2. Sprinkle with almonds and drizzle honey over top.
Do not fill shells until ready to bake or serve to prevent them from getting soggy.
Top fill shells easily, place brie in a small plastic bag and squeeze into the corner. Snip a small piece off bag and squeeze into each shell.

Tortellini Pesto Salad

2 lbs frozen cheese tortellini
1 pint of cherry/grape tomatoes

1 can of small pitted black olives, drained
1 jar of pesto sauce

Directions

1. Boil tortellini according to package directions. After strained, place in an ice bath to stop cooking process.
2. In a large bowl place tortellini, tomatoes, black olives and 4 tbs of pesto sauce. Add more sauce to taste.

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