



## Holiday Celebrations

### Our Three Featured Recipes

#### Stuffed Mushrooms

- ☞ White button mushroom caps stuffed with seasoned bread crumbs, cheese and diced mushroom stems - so nothing goes to waste. Sausage, water chestnuts and crab can be added for variety.

#### Skewers

- ☞ Antipasto - salami, provolone and a green stuffed olive drizzled with Italian dressing.

#### Eclair Tarts

- ☞ Prebaked phyllo tarts filled with vanilla pudding and drizzled with chocolate sauce.

### 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
- ☞ Bruschetta made with plum tomatoes and black olives, olive oil, crushed garlic and a dash of oregano served with toasted slices of Italian bread

#### Pinwheels

- ☞ Mexican Style - makes 120 pieces for approx.  
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.  
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.  
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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