

Eye-Appealing Recipes

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SALAMI & CUMIN CHEESE STICKS

- 1/2 cup low fat cottage cheese
- 1/2 cup shredded Monterey Jack cheese with peppers
- 1/2 cup chevre (goat cheese)
- 2 tablespoons water
- 1/2 teaspoon ground cumin
- 18 thin slices hard salami
- 6 bread sticks
- 6 cooked asparagus spears
- 6 trimmed green onions

Place cheeses, water and cumin in small blender or processor; cover and blend until smooth. (May be made up to 24 hours ahead). To assemble, spread 1 tablespoon cheese mixture on each salami slice. Wrap cheese spread salami around bread sticks, asparagus spears and green onions. Makes 18 pieces.

BUTTERED ROSES

Cut 1 stick butter into 6 equal pieces. Let stand at room temperature 5 to 10 minutes. Place butter cubes, cut side up, on a flat surface. Place a salad fork against one corner of a cube. Press up and toward the center while holding opposite corner steady with thumb and forefinger. Repeat each corner. Dip fork in cold water after each use. Chill butter roses until ready to use. Yields 6 butter roses.

CUCUMBER-SHRIMP BITES

- 2 medium cucumbers
- Salt
- 1 package (8 ounces) cream cheese, softened
- 1 can (4 1/4 ounces) small shrimp, rinsed and drained
- 2 tablespoons chili sauce, finely chopped red pepper
- 1 1/2 teaspoons prepared horseradish
- 1/2 teaspoon dried basil
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon pepper

Peel cucumbers; trim ends. Cut each horizontally in half. Scoop out seeds. Sprinkle centers with salt. Turn over and place on paper toweling; drain at least 30 minutes. Meanwhile, combine remaining ingredients in small mixer bowl. Beat on high speed until well blended. Fill cucumbers with shrimp mixture. Wrap filled

cucumbers in plastic wrap. Chill 1 to 2 hours. To serve, cut cucumbers into 1/4-inch thick slices. Garnish as desired.

BEEF & CHEESE CANAPES

- 3 ounces cooked lean rare roast beef, sliced 1/4-inch thick
- 2 ounces Gorgonzola or blue cheese
- 1 tablespoon butter, softened
- 2 tablespoons sliced green onion with tops
- 3 tablespoons Dijon-style mustard
- 32 Melba toast rounds or shredded whole wheat wafers

Cut sliced roast beef into 1/4-inch strips. Combine Gorgonzola and butter; stir in green onion. Spread each cracker with approximately 1/4-teaspoon Dijon-style mustard. Top each with an equal amount of beef strips and approximately 1/2-teaspoon cheese mixture. Place 16 appetizers on microwave-safe platter. Microwave at HIGH 30 to 45 seconds or until cheese mixture is melted. Repeat with remaining appetizers. Serve immediately. Yield: 32 appetizers.

BEEF WITH WALNUTS & KIWI

- 4 ounces sliced rare roast beef, cut into 12 uniform pieces
- 1/2 cup finely chopped walnuts, toasted
- 1 tablespoon fresh lemon juice
- 1 tablespoon olive oil
- 1 tablespoon wine vinegar
- 1 tablespoon snipped dill
- 1 small clove garlic, crushed
- 1/2 teaspoon freshly ground black pepper
- Dash salt
- 2 kiwi, peeled, cut into 12 slices
- Pimiento
- 12 slices French bread, 1/4-inch thick

Place roast beef slices in flat utility dish; sprinkle with walnuts. Combine lemon juice, oil, vinegar, dill, garlic, pepper and salt. Pour over beef and walnuts, lifting meat to coat. Cover and marinate 30 minutes. Drain marinade. To assemble, arrange one piece beef with walnuts onto bread round. Top with kiwi slice; garnish with pimiento. Makes 12 pieces.

- ### BEEF BANDERILLAS
- 1 pound cooked beef, sliced 1/4-inch thick
 - 6 tablespoons olive oil
 - 1/4 cup finely chopped parsley and balsamic vinegar
 - 2 cloves garlic, minced
 - 1/2 teaspoon ground red pepper
 - 1/2 teaspoon dried thyme leaves
 - 1/4 teaspoon sugar
 - 1 jar (7 ounces) roasted red peppers, drained

2 cans (14 ounces each) quartered artichoke hearts, drained
Combine oil, parsley, vinegar, pepper, thyme and sugar. Place cooked beef slices in utility dish. Pour 1/4 cup dressing over slices, turning to coat. Cut roasted peppers into 1/2-inch pieces. Place peppers and artichokes in bowl; add remaining dressing, stirring lightly to coat. Remove beef slices

from dressing (one at a time); roll tightly from wide end. Slice into 1/4-inch pinwheels. To assemble appetizers, alternately thread one beef pinwheel, one piece of pepper and one artichoke on each of sixty 3-inch cocktail picks. Serve immediately or cover and refrigerate until serving time. Yield: approximately 60 appetizers.

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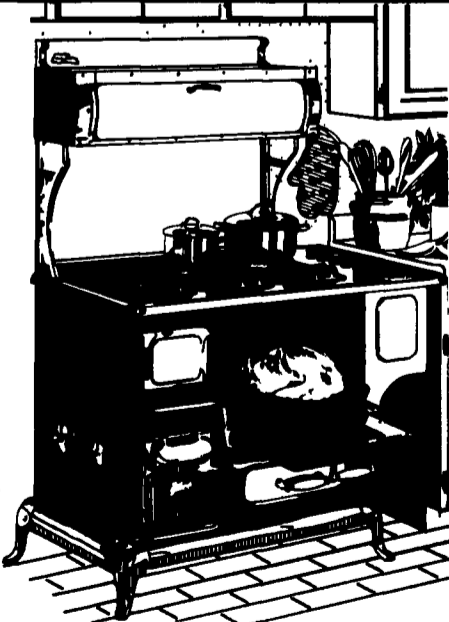
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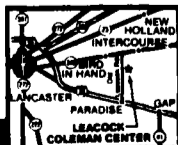
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