

APPLE AND CRAB CANAPES

Serves 16



Ingredients

- 2 small, Granny Smith apples
- 16 ounces crab meat
- ¼ cup of fresh lime juice
- ¼ cup Greek sour cream
- 2 Tablespoons tarragon, chopped
- 2 small shallots, minced
- 2 Tablespoon chives, chopped

Directions

- Slice each apple vertically into 8 inch rounds (avoiding the cores).
- In bowl, combine the next 5 ingredients; season
- Spoon crab mixture onto slices and top with chives
- Serve immediately

CRAB WITH PROSCIUTTO

Serves: 6



Ingredients

- 24 thin slices prosciutto
- 1 pound fresh lump crabmeat
- 1 ½ sticks unsalted butter
- 1 tsp Worcestershire sauce
- ½ tsp hot pepper sauce
- Juice of 1 lemon
- 2 Tablespoons finely chopped parsley
- Freshly ground black pepper

Directions

- Arrange prosciutto slices on a flat surface
- Place a heaping tablespoon of crabmeat in the center of each slice
- Roll the prosciutto over the crabmeat, cigar style
- Repeat with the remaining prosciutto and crabmeat
- Heat the butter in a large skillet. When foaming, add prosciutto rolls
- Cook until ham begins to sizzle and crab is heated through, turning once
- Transfer to hot platter. Add Worcestershire sauce, hot pepper sauce and lemon juice to the skillet. Heat
- Pour over crab rolls. Serve hot. Top with Parsley and pepper.

From the Coach House in New York City

FONTINA ASPARAGUS TART

Serves 16

Ingredients

- 1 pound fresh asparagus, trimmed
- 1 sheet frozen puff pastry, thawed
- 2 cups shredded fontina cheese
- 1 teaspoon grated lemon zest
- 2 Tablespoons lemon juice
- 1 Tablespoon olive oil
- ¼ teaspoon salt
- ¼ teaspoon pepper

Directions

Preheat oven to 400°.

In large skillet bring 1 inch of water to a boil – add asparagus.

Cook, covered until crisp-tender, 3-5 minutes. Drain and pat dry.

On a lightly floured surface, roll pastry sheet into a 16x12 inch rectangle.

Transfer to a parchment-lined large baking sheet.

Bake until golden brown, about 10 minutes

Sprinkle 1 ½ cups cheese over pastry to within 1/2inc of edges. Place asparagus over top, sprinkle with remaining cheese.

Mix remaining ingredients; drizzle over top.

Bake until cheese is melted, 1- 15 minutes. Cut into preferred serving sizes. Serve warm.



GREEK-STYLE STUFFED MUSHROOMS

SERVES 20

Ingredients

20 large fresh mushrooms, 1 ½ to 2 inches in diameter
(about 1 ½ pounds)

Nonstick cooking spray

1 cup finely chopped broccoli

1 medium onion, chopped

2 gloves garlic, minced

2 teaspoons snipped fresh oregano or ½ teaspoon dried oregano, crushed

1/8 teaspoon black pepper

3 Tablespoons crumbled feta cheese

2 Tablespoons fine dry bread crumbs

Directions

Clean mushrooms, remove stems – set aside stems. Lightly coat the rounded side of mushroom cap with nonstick cooking spray. Place caps, stem sides down in a 15x10x1 inch baking pan lined with foil. Bake at 425° for 5 minutes. Place mushroom caps stem side down on double thickness of paper towels to drain while preparing filling.

For filling, chop stems to make 1 cup. Coat large nonstick skillet with cooking spray. Preheat over medium heat. Add 1 cup stems, broccoli, onion, garlic, oregano, salt and pepper to skillet. Cook and stir for 5 – 10 minutes until tender and liquid is evaporated. Stir in feta cheese, bread crumbs.

Place caps, stem side up in baking pan. Spoon the mixture into caps. Bake in 425° oven for 8 to 10 minutes more or until heated through.

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PICO DE GALLO

Serves 6

Ingredients

1 ½ pounds or 5 Roma tomatoes seeded and diced

¾ cup red onion finely diced

1 lime – juiced

½ bunch of cilantro, chopped finely

3 garlic cloves, minced

½ cup cilantro chopped

1 teaspoon cumin

Salt and pepper to taste

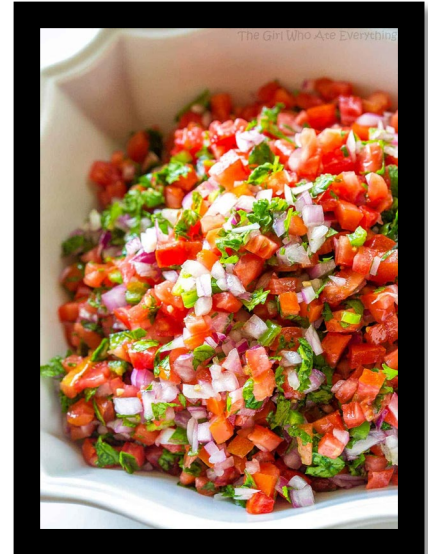
1 jalapeno, seeded and chopped finely (use ½ jalapeno if you don't want it hot)

Directions

Toss tomatoes, onion, cilantro, garlic and cilantro (plus jalapeno if using) together.

Add the juice of a lime, add cumin, salt and pepper to taste. Store in refrigerator.

Serve with chips, bread rounds, on top of salads, burritos, taco - you name it!



SHRIMP CHEESE BALL



Ingredients

- ¾ pound (precooked weight) small to medium shrimp
- Old Bay seasoning for cooking shrimp
- 8 ounces cream cheese (softened)
- ½ teaspoon minced garlic
- 1 teaspoon Texas Pete
- 2 green onions minced, include stems for color as well as taste
- 1 teaspoon lemon juice

Directions

Bring water to boil, add old bay seasoning, drop peeled shrimp into water and bring back to boil. Reduce heat to a low boil to prevent from boiling over.

Cook shrimp 2 minutes till translucent. Do not overcook.

Remove shrimp and drain. Once cool, chop each shrimp into 2 or 3 pieces, Set aside.

In a separate bowl, mix softened cream cheese with remaining ingredients.

Add shrimp to cheese mixture and knead into round ball. Refrigerate for 4 to 5 hours, allowing ingredients to blend. May roll cheese ball in chopped nuts of your choice to provide multiple textures and taste. Serve with an assortment of crackers, enjoy!

Teresa and Lewis Piner - via Lewis' Mother making this 50 years or more