

Menu

Shrimp and Tarragon Salad on Toast Points
Parmesan Shortbreads with Goat Cheese and Roasted Squash
Chicken Satay Bites on Pita Toasts
Cheddar Puffs with Green Onions
Crostini of Roast Pork with Sour Cherry Sauce
Layered Smoked Salmon Bites

Shrimp and Tarragon Salad on Toast Points

1- $\frac{1}{4}$ pounds shrimp, cooked and cooled
 $\frac{1}{4}$ cup mayonnaise
1 shallot, finely minced
 $\frac{1}{2}$ cup finely diced celery
2 teaspoons fresh lemon juice
Fresh tarragon
Salt and pepper

8 thin slices of bread, toasted

1. Finely dice shrimp. Toss with mayonnaise, shallot, celery, herbs, lemon juice, tarragon, salt and pepper.
2. Top toasted bread with shrimp salad. Serve.

Parmesan Shortbreads with Goat Cheese and Roasted Squash

1- $\frac{3}{4}$ cups all purpose flour
 $\frac{3}{4}$ cup grated Parmesan cheese
1 teaspoon kosher salt
1 small garlic clove, minced
2 sticks chilled unsalted butter, cut into cubes

Flesh of 1 roasted acorn squash
3 ounces goat cheese
 $\frac{1}{2}$ cup grated parmesan
Fresh thyme
Finely chopped chives
Salt and pepper

1. Preheat oven to 350 degrees. Line two sheet pans with silpat. Mix flour, cheese, salt and garlic in a food processor. Add butter. Pulse until dough begins to come together (add a little ice water if too dry). Divide dough in half, flatten into a disk, wrap in plastic and refrigerate 30 minutes.
2. Roll dough to a thickness of $\frac{1}{8}$ inch. Cut 2-inch rounds with a cookie cutter and transfer to baking sheets. Bake until tops are dry and bottoms are golden brown, about 20 minutes. Transfer shortbread rounds to rack and cool completely. Makes 50 cookies.
3. In the bowl of a food processor, mix together the squash, goat cheese and parmesan. Season with thyme, salt and pepper. Pipe on to rounds. Garnish with minced chives.

Chicken Satay Bites on Pita Toasts

¼ cup crunchy peanut butter
¼ cup chopped fresh cilantro
3 tablespoons fresh lime juice
3 tablespoons water
1 tablespoon vegetable oil
1 tablespoon chopped fresh ginger
½ teaspoon Tabasco
2 cups shredded cooked chicken
Salt and pepper

16 pita toasts

1. Pulse peanut butter, cilantro, lime juice, water, oil, ginger, Tabasco and salt in a food processor until combined but still slightly chunky.
2. Toss chicken with sauce and season with salt.
3. Mound on pita toasts. Serve.

Cheddar Puffs with Green Onions

1 cup water
¼ cup butter, cut into pieces
½ teaspoon salt
1 cup plus 2 tablespoons flour
4 large eggs
1-½ cups grated extra-sharp cheddar cheese
2/3 cup minced green onions

1. Preheat oven to 375 degrees. Line two sheet pan with silpat.
2. Bring water, butter and salt to boil in a saucepan. Remove from heat; mix in flour. Stir over medium heat until mixture becomes slightly shiny and pulls away from sides of pan. Transfer to stand mixer. Add eggs to form sticky dough. Mix in cheese and green onions.
3. Drop dough in small dollops onto sheet pans. Bake until golden, about 30 minutes. Serve.

Crostini of Roast Pork with Sour Cherry Sauce

2 tablespoons olive oil
2 small shallots, minced
2 cups chicken stock
1/3 cup dried cherries, diced
1/3 cup balsamic vinegar
Fresh thyme
Salt and pepper

2 cups shredded roast pork
24 crostini

1. Add the oil to a medium saucepan and bring to medium heat. Add the shallots and cook until deep golden brown.
2. Add the chicken stock and reduce by half.
3. Add the cherries and vinegar. Simmer until thickened. Season with thyme, salt and pepper.

Layered Smoked Salmon Bites

10 ounces whipped cream cheese
1 teaspoon lemon zest
2 teaspoons lemon juice
2 tablespoons finely chopped chives
6 slices dark pumpernickel bread, trimmed to 4 1/4- by 3 1/4-inch rectangles
1/2 pound smoked salmon
Salt and pepper

1. Stir together cream cheese, zest, lemon juice, chives, salt, and pepper in a small bowl.
2. Top bread sliced with cheese mixture. Layer with salmon. Spread another layer of cheese and top with salmon. Refrigerate 1 hour. Cut into bites and serve.