

Apple, Caramelized Onion and Cheddar Tarts

Makes 48 pieces

2 tablespoons olive oil
2 large onions, diced
2 tart apples, peeled, cored and diced

1 package puff pastry (2 sheets)
3 cups sharp cheddar

- Add oil to a large sauté skillet and bring to medium-low heat. Cook onions until golden brown, about 25 minutes.
- Increase heat to medium and add the apples. Cook until softened but not mushy, about 10 minutes more. Let cool completely.
- Unfold both sheets of puff pastry. Cut along fold lines to form 6 rectangles. Place four on a sheet pan lined with a silicon baking mat. Cut the other two pieces into thin strips. Place strips on other pieces to form a border on each.

Preheat oven to 400 degrees. Divide apple filling among the four pastry shells. Top with cheddar cheese. Bake until shells are nicely golden. Let cool and cut into small pieces.

Roasted Sweet Potato and Squash Tarts

Make 45 pieces

½ butternut squash, seeds removed
1 medium sweet potato
¼ cup ricotta cheese
¼ cup sour cream
1 egg yolk
2 tablespoons grated parmesan
1 teaspoon fresh rosemary, finely chopped
Salt and pepper

3 packages phyllo cups

- Preheat oven to 350 degrees. Place sweet potatoes and squash (cut side down) on a baking sheet and roast until tender, about 1 hour. Remove from oven and let cool.
- Scoop out flesh and place in the work bowl of a food processor. Pulse until smooth. Add ricotta, sour cream, egg, parmesan, rosemary, salt and pepper. Pulse to combine.
- Fill phyllo cups. Return to oven and bake until set, about 15 minutes.

Crab in Wonton Shells

Makes 24 pieces

¼ cup mayonnaise
1 egg yolk
½ tablespoon Worcestershire sauce
½ tablespoon fresh lemon juice
1 teaspoon Dijon mustard
1 tablespoon minced fresh parsley
1 pound lump crabmeat
½ cup fresh bread crumbs, or as needed
1 tablespoon minced onion
1 tablespoon minced red pepper
Dash of Tabasco
Salt and pepper

24 wonton wrappers

Vegetable oil or cooking spray

Remoulade sauce, optional

- In a large mixing bowl, stir together the mayonnaise, egg yolk, Worcestershire, lemon juice and mustard.
- Gently fold in the crab, bread crumbs, onion and red pepper.
- Season with hot sauce, salt and pepper.
- Brush wonton wrappers with a little oil. Place each one in the cup of a mini cupcake pan.
- Preheat oven to 350 degrees. Fill cups with crab mixture. Bake until wontons are golden and crab is heated through, about 15 minutes. Serve topped with sauce.