

Entertaining treats

By Terri Temple

Most of the recipes below are quick and easy to make and relatively inexpensive. It is now a Christmas tradition in our house that I make the Shrimp Tartlets and Miniature Ham Puffs a week or two before Christmas and freeze them for the holiday season, and it would be unforgivable if the Cheese Ball and the Pumpernickel Bread with Spinach Dip did not make an appearance over the holidays.

Shrimp Tartlets

Yield = 24 medium 48 miniature

Frozen tart shells

1-cup milk

4 eggs, lightly beaten

1 pkg. cream cheese (cubed)

1 can baby shrimp

Salt and pepper to taste

Dill weed or parsley to garnish

Heat milk over low heat. Add cubed cream cheese. Stir until smooth and then gradually add mixture to lightly beaten eggs. Stir in all remaining ingredients, reserving some of the baby shrimp for garnish. Spoon mixture into uncooked tart shells. Bake at 350F for 20-25 minutes or until set. Garnish with dill or parsley.

Broccoli Cheese Quiches

Yield - 24 small quiches

24 unbaked tart shells

1 cup shredded

¼ cup milk

Cheddar cheese

1 tablespoon chopped chives

4 eggs

1-300 gram pkg. frozen chopped broccoli, cooked and drained

1-teaspoon salt

1 250 gram pkg. Cream Cheese, softened

Dash of paprika

1 tablespoon grated parmesan cheeses

Sprinkle cheddar cheese in tart shells. Arrange broccoli on top. Beat softened cream cheese and milk until smooth. Beat in eggs. Add chives and salt and stir. Spoon over broccoli. Sprinkle cheese and paprika over top. Bake at 400F for 20 minutes or until set in the center. Can be frozen.

Cheese ball

1 pkg. Cream cheese, softened

3 green onions, chopped

4 or 5 pimentos, chopped (optional)

¼ cup lemon or lime juice

Finely chopped walnuts

Put all ingredients except walnuts in a bowl. Mix well and form into a ball. Roll in walnuts. Refrigerate for approximately 1 hour. Serve with assortment of crackers.

Miniature ham puffs

3 cans (4 oz each) devilled ham spread

bread center into bite size cubes. Cover the bread and dip and put the cut up cubes of bread into a plastic bag. Refrigerate 2 hours. Serve with the bread cubes surrounding the bread shell and dip on a plate.

Add veggies as a nice compliment to the dip and bread.

Tomatoes and mozzarella rounds

Arrange slices of mozzarella cheese cut into rounds with sliced tomatoes in a circular pattern on a plate. Sprinkle with chopped fresh basil leaves and olive oil.

Cranberry Wine Syrup

3 cups fresh or frozen cranberries (12 oz)

1/2 cup granulated sugar

1 ½ cups red wine

1 1/2 tsp. grated orange rind

Combine sugar, cranberries, and orange rind in saucepan with the wine. Bring to a boil then reduce to medium heat, cover and simmer for about 8 minutes. Strain through a sieve. Pour syrup into a jar, cover and refrigerate for up to 2 weeks. To use: Swirl some into a punch bowl to add color and flavor or add to mulled cider to sparkling white wine.

*Save the pulp for a quick Cranberry/Orange Sauce. Return pulp to a saucepan, add 1/3 cup granulated sugar. Cook, stirring, until thickened (about 2 minutes). Remove from heat and cool. Store in airtight container for about 1 week. This can be used to put on ham, pork, or chicken before cooking.

Maple cranberry syrup

1 cup maple syrup

1/2 cup cranberry sauce (whole berries)

¼ cup walnuts (optional)

Heat syrup and cranberry sauce in a saucepan. Stir occasionally until the cranberry sauce is melted. Stir in walnuts. Put into a pretty jar. Store in fridge for up to four weeks.

Serve warm over pancakes or ice cream.

Preserved Orange Slices

Great for gift giving.

Make in under 15 minutes for under \$5

2 large oranges

4 or 5 maraschino cherries (optional)

1-teaspoon salt

1 250 gram pkg. Cream Cheese, softened
Dash of paprika

1 tablespoon grated parmesan cheeses
Sprinkle cheddar cheese in tart shells. Arrange broccoli on top. Beat softened cream cheese and milk until smooth. Beat in eggs. Add chives and salt and stir. Spoon over broccoli. Sprinkle cheese and paprika over top. Bake at 400F for 20 minutes or until set in the center. Can be frozen.

Cheese ball

1 pkg. Cream cheese, softened
3 green onions, chopped
4 or 5 pimentos, chopped (optional)
1/4 cup lemon or lime juice
Finely chopped walnuts

Put all ingredients except walnuts in a bowl. Mix well and form into a ball. Roll in walnuts. Refrigerate for approximately 1 hour. Serve with assortment of crackers.

Minature ham puffs

3 cans (4 oz each) devilled ham spread
1 tablespoon horseradish
1 tablespoon onion, chopped
1/4 teaspoon pepper
1/3 cup sour cream
1 pkg. Patty Shells or Puff Pastry

Up to 24 hours ahead, mix all ingredients until well blended. Cover and refrigerate until 45 minutes before serving. Fill shells. Bake according to package directions. Garnish and serve.

Spinach dip & pumpernickel bread

1 pkg. (300 g) frozen, chopped spinach
2 cups (500-ml) sour cream
1 cup (250 ml) Hellman's Mayonnaise
1 can chopped water chestnuts
3 green onions, chopped
1 teaspoon paprika
1 pkg. Knorr Soup Mix (vegetable or leek or herb)

Thaw spinach and squeeze excess moisture out. Combine all ingredients and mix well. Cut a slice off the top of the pumpernickel bread. Scoop out the bread to just leave the shell. Fill the scooped out loaf with the spinach mixture. Cut the scooped

out to sparkling white wine.

*Save the pulp for a quick Cranberry/Orange Sauce. Return pulp to a saucepan, add 1/3 cup granulated sugar. Cook, stirring, until thickened (about 2 minutes). Remove from heat and cool. Store in airtight container for about 1 week. This can be used to put on ham, pork, or chicken before cooking.

Maple cranberry syrup

1 cup maple syrup
1/2 cup cranberry sauce (whole berries)
1/4 cup walnuts (optional)

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Preserved Orange Slices

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Make in under 15 minutes for under \$5

2 large oranges
4 or 5 maraschino cherries (optional)
Water
1/6-cup lemon juice
Dash of cloves
Dash of cognac (optional)
Dash of allspice
1 Tsp. Sugar

Wash oranges and cut into 1/2 inch rounds. In a pot cover slices with boiling water and cook until tender (about 5 minutes). Drain. Bring sugar, spices and 1 cup water to a boil and continue to simmer for 5 minutes. Add oranges and lemon juice and simmer until skins become transparent (about 1 hour). Choose a pretty jar and sterilize it. Place slices in the jar, cover with boiling water and a dash of cognac (if desired). You can add the cherries as you are adding the oranges for color if you wish. Seal. I presented this treat with a pretty red and green plaid ribbon tied around the neck of the jar with a couple of cinnamon sticks held in place. This treat can be used to fancy up a plain vanilla pudding or blanc mange, eaten as a side dish to pork or chicken, or to top vanilla ice cream.