

# Appetizer

# Recipes

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# Contents

Artichoke-Cheese Dip,	5
Aunt Freda's Cheese Spread,	5
Bacon Deviled Eggs,	5
Buffalo Chicken with Blue Cheese Dipping Sauce,	9
Buffalo Chicken Wings,	12
Bourbon Pecans,	7
Buttery Caramel Corn,	8
Calico Pecan Ball,	11
Candied Curried Pecans,	6
Cheese Spread,	6
Chile 'N Cheese Roll Ups,	15
Chili-Cheese Appetizer,	10
Chili-Cheese Triangles,	10
Chipped Beef Dip,	5
Cocktail Pecans,	7
Cucumber Dip,	7
Easy Cheesy Chili Dip,	7
Feta Stuffed Mushrooms,	5
Frito Pie.	11
Guacamole,	11
Ham Roll Ups,	9
Holiday Salmon Mousse,	8
Honey Roasted Pecans,	12
Jan's Deviled Eggs,	3
Marinated Mushrooms,	10
Orange Cheese Dip,	11
Oven-Fried Buffalo Chicken Tenders,	8
Party Meatballs,	9
Poco Pepper Snacks,	7
Potato Skins with Bacon and Cheese,	6
Potato Wedges,	12
Quesadilla,	13
Salsa Cruda,	12
Salsa Fresca,	12
Spicy Pecans,	4
Spinach Dip,	5
Sugared Pecans,	6
Sun-Dried-Tomato-Stuffed Eggs,	13
Sweet and Sassy Pecans,	12
Yogurt Granola Snack,	11

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### **Artichoke-Cheese Dip**

1 large can artichoke hearts (not marinated)  
1 cup Parmesan cheese  
1/2 cup mayonnaise  
1/2 cup sour cream  
1 8-ounce package cream cheese  
Garlic salt

Mix all ingredients. Pour in greased pie pan or oven proof dish. Bake at 350 degrees for 20 - 30 minutes.

### **Chipped Beef Dip**

1 8-ounce package cream cheese, softened  
2 cups shredded Tillamook cheese  
1 cup sour cream  
3 to 4 green onions, chopped  
1 teaspoon Worcestershire sauce  
1 (5-ounce) jar chipped beef, shredded  
1 small round loaf sour dough bread

In a bowl, blend cream cheese, cheese, sour cream, green onions, and Worcestershire sauce until creamy. Stir in chipped beef. Set aside.

Cut a thick slice off top of bread and reserve. Scoop out inside portion of bread in bite size pieces, leaving a 1 inch shell. Reserve bite size pieces. Fill the hollowed out bread shell with the chipped beef mixture. Put reserved top of bread on top and wrap completely with foil. Bake in 350 degree oven for 1 1/2 hours. Remove foil and place on serving plate. Lightly toast bite size bread pieces and serve alongside.

Jan's Deviled Eggs

6 hard-boiled eggs  
1 teaspoon prepared horseradish  
1/4 cup mayonnaise  
1/2 teaspoon prepared mustard 1 teaspoon vinegar  
1 tablespoon sour cream (optional)

Cut eggs in half lengthwise. Remove yolks, place into small bowl, and mash with a fork. Add remaining ingredients and mix until smooth. Heap the mixture into the whites. Garnish with parsley bits and paprika.

### **Feta Stuffed Mushrooms**

15 large fresh white mushrooms 1/4 cup butter  
3 tablespoons chopped green onions  
1 tablespoon flour  
3 tablespoons crumbled feta cheese  
1/4 cup grated Parmesan cheese  
3 tablespoons finely chopped parsley  
1 clove garlic, minced  
2 tablespoons butter  
1/4 cup milk  
2 tablespoons butter  
Salt and pepper to taste

Clean mushrooms and remove stems; set stems aside. Brush caps with 1/4 cup melted butter; arrange hollow side up in 9 x 13 baking dish. Sprinkle with salt and freshly ground pepper. Mince reserved mushroom stems. Melt 2 tablespoons butter in a small frying pan. Add minced stems and chopped onions and sauté until the liquid has been absorbed. To the pan, add the flour and mix well; add the milk. This will thicken the mixture. Add parsley, garlic, salt, and pepper to taste. Mix well. Add the feta cheese and stir until it just starts to soften. Fill mushroom caps with mixture. Top with Parmesan and a few dots of butter. Bake at 375 degrees for 15 to 20 minutes or until top has browned lightly and cheese has melted.

### **Spinach Dip**

1 8-ounce package cream cheese  
1 cup mayonnaise  
1 cup sour cream  
1/2 cup green onions, minced  
1 package Lipton onion soup mix  
1 package chopped spinach, thawed and drained

Mix first 5 ingredients until well blended. Stir in spinach. Refrigerate until ready to serve.

### **Candied Curried Pecans**

1 1/2 teaspoons onion powder  
1 1/2 teaspoons garlic powder  
1 1/4 teaspoons coarse kosher salt  
3/4 teaspoon curry powder  
1/4 teaspoon cayenne pepper  
2 tablespoons (1/4 stick) unsalted butter  
2 tablespoons honey  
3 cups pecan halves

Preheat oven to 250 degrees.

Line large rimmed baking sheet with foil. Mix onion powder, garlic powder, 1 teaspoon salt, curry powder, and cayenne pepper in small bowl to blend.

Melt butter, honey, and remaining 1/4 teaspoon salt in heavy medium saucepan over medium heat. Add pecan halves and stir to coat. Remove from heat. Add spice mixture and toss to coat pecans evenly. Spread pecans in single layer on prepared baking sheet.

Bake pecans until dry and toasted, about 40 minutes. Cool completely. Separate pecans. (Can be made 1 week ahead. Store airtight at room temperature.) Makes about three cups.

### **Sugared Pecans**

2 tablespoon butter  
2 tablespoons packed brown sugar  
1 cup pecan halves

Melt butter in a small saucepan over low heat. Stir in brown sugar just until melted. Add pecan halves. Stir until pecans are coated with the syrup.

### **Cheese Spread**

2 8-ounce packages Philadelphia cream cheese  
1 cup Parmesan cheese  
2 dashes Tabasco  
6 tablespoons mayonnaise  
6 green onion blades, chopped very fine  
1 loaf party rye bread.

Mix first 5 ingredients until blended. Butter one side of bread slices. Broil buttered side and remove. Spread unbroiled side with the cream cheese spread. Place under broiler until hot, bubbly, and slightly browned.

### **Potato Skins with Bacon and Cheese**

3 medium russet potatoes  
Vegetable oil  
5 bacon slices  
1 1/4 cups grated sharp cheddar cheese  
1 1/4 cups grated Monterey Jack cheese  
1 tablespoon chopped fresh parsley  
1/4 teaspoon cayenne pepper  
3/4 cup chopped green onions  
Sour cream

Preheat oven to 425° F.

Scrub potatoes; pat dry. Rub skins with oil. Place potatoes on a baking sheet. Bake until potatoes are tender, about 1 hour. Cool. Maintain oven temperature. Cut each potato lengthwise into quarters. Scoop out centers, leaving 1/2-inch-thick layer of cooked potato on skins. Oil the baking sheet. Place potato skins, skin side down, on sheet, spacing 1 inch apart. Sprinkle with salt and pepper.

Cook bacon in large heavy skillet over medium heat until brown and crisp. Drain. Chop the bacon. Transfer to medium bowl. Add cheeses, parsley, and cayenne; stir to blend. Sprinkle cheese mixture atop skins.

Bake until skins are crisp and cheese mixture melts, about 25 minutes.

Transfer skins to platter. Sprinkle with green onions; top with dollops of sour cream and serve. Makes 6 (appetizer) servings.  
Bon Appétit, September 2000

### **Spicy Pecans**

1 cup white sugar  
1 teaspoon cinnamon  
2 teaspoons vanilla  
5 tablespoons brandy  
2 1/2 cups pecan halves

Mix first four ingredients together. Dissolve over heat. Add pecans and cook until thick and grainy. Pour on a cookie sheet and cool.

### **Cucumber Dip**

2 medium cucumbers, peeled and grated  
8 ounces cream cheese  
1/2 cup green pepper, finely chopped  
1/2 teaspoon garlic salt  
Hot sauce to taste

Drain cucumber pulp and squeeze liquid out by hand, reserving liquid. Beat cream cheese with small amount of cucumber juice until it reaches a smooth dipping consistency, Add garlic salt, green pepper, and hot sauce. Stir in cucumber, Chill. Serve with assorted crackers.

### **Poco Pepper Snacks**

3 ounce package cream cheese, softened  
1/2 cup shredded Cheddar cheese  
2 tablespoons diced green chilies

2 tablespoons chopped black olives  
1 teaspoon instant minced onion  
5 drops of Tabasco sauce  
1 can Pillsbury crescent rolls

Combine first 6 ingredients in bowl, mixing well Separate dough into 4 rectangles. Press perforations together to seal.

Spread 1/4 of the cheese mixture over each rectangle.

Roll as for jelly roll. Slice each roll into 10 pieces.

Place cut side down on greased baking sheet. Bake at 400 degrees for 12 to 15 minutes until browned. Makes 40 appetizers.

### **Easy Cheesy Chili Dip**

1 package (8-ounce) Philadelphia Cream Cheese  
1 can (10 1/2 ounce) beanless chili  
1/2 cup shredded cheddar cheese  
2 tablespoons chopped cilantro

Place unwrapped block of cream cheese on microwavable plate. Top with chili and cheese. Microwave on high 45 seconds to 1 minute, until cheese melts. Sprinkle with cilantro. Serve with assorted crackers.

### **Bourbon Pecans**

1 pound pecan halves  
3 oz Bourbon, reduced to 3 tablespoons  
1/2 cup sugar  
1/2 teaspoon Angostura bitters  
1 tablespoon Worcestershire sauce  
1 tablespoon corn oil  
1/2 teaspoon Cayenne pepper  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 teaspoon ground cumin

Preheat oven to 325° F.

Blanch the pecans for one minute in boiling water. Drain. Combine the reduced bourbon, sugar, Angostura bitters, Worcestershire sauce, and corn oil. Turn the still hot nuts into a bowl and toss with the bourbon mixture. Let stand 10 minutes and then spread on a rimmed sheet tray. Bake for 30-50 minutes, stirring every 10 minutes. When nuts are crisp and lightly brown and the liquid has evaporated, turn the nuts into a bowl. Combine the cayenne, salt, pepper, and cumin. Sprinkle over the nuts while tossing. Turn out onto a sheet pan to cool in a single layer. Store in an airtight container.

### **Cocktail Pecans**

1 pound pecan halves  
1/4 cup butter  
1/4 cup soy sauce  
8 dashes hot pepper sauce

Preheat oven to 325°.

Spread pecans on baking sheet on single layer. Melt butter in small sauce pan and stir in soy sauce and hot pepper sauce. Pour over nuts. Mix well to coat all nuts. Spread out again in single layer. Bake at 325 degrees for 15 minutes. Turn oven off and let nuts cool completely in oven. Store in airtight container. Makes 4 cups.

### **Holiday Salmon Mousse**

1 can (14.75 ounces) pink salmon  
1 package (8 ounces) Philadelphia Cream Cheese  
1 teaspoon prepared horseradish  
2 tablespoons lemon juice  
1 teaspoon hickory liquid smoke  
1 small package chopped pecans  
1 box crackers such as Wheatsworth

Debone and flake salmon in a medium sized mixing bowl. Remove cream cheese from refrigerator and let soften for about 5 minutes; add to salmon. Add horseradish and lemon juice. Mix well with a fork, not an electric mixer. Add hickory liquid smoke to mixture. Place the mixture on aluminum foil and shape into a ball. Wrap the foil around the ball and refrigerate for at least 3 hours. When ready to serve, place the mousse on a decorative plate. Place chopped pecans on top and sides of the mousse. Surround with crackers.

If there is any mousse left over, wrap it in foil and refrigerate. The Holiday Salmon Mousse can stay refrigerated for about 2 weeks.

### **Buttery Caramel Corn**

Place 16 cups of popped corn in a large paper bag. It is important to measure the popcorn!

1 cup brown sugar  
1/4 cup white Karo syrup  
1 stick margarine  
1/2 teaspoon salt

Place above ingredients in a large bowl in microwave for 2 minutes. Stir well. Micro again for three minutes, stirring after each minute.

Add 1 teaspoon vanilla and 1/2 teaspoon soda. Stir well and pour over popcorn in bag.

Fold top of bag and Micro 1 minute. Shake. Micro another minute. Shake. Micro again 30 seconds. Shake. Micro another 30 seconds. Shake. Shake out on foil to cool. Enjoy! Or store and enjoy later!

### **Oven-Fried Buffalo Chicken Tenders**

3 pounds boneless skinless chicken tenders

Marinade:

1/2 cup hot sauce  
1/4 cup soy sauce  
1/4 cup catsup  
1/2 teaspoon salt  
1 tablespoon minced garlic (or to taste)  
1/2 teaspoon cayenne pepper (or to taste)

Breading:

1 1/2 cups bread crumbs, seasoned or plain  
1/2 teaspoon crushed red pepper  
1/2 teaspoon salt  
1/2 cup vegetable oil

Preheat oven to 425 degrees.

Rinse the chicken in cold water and pat dry with paper towels. Combine the marinade ingredients in a large bowl. Place chicken in the marinade for 10 minutes. (The chicken may be marinated the night before and stored covered in the refrigerator.) Put vegetable oil in a 9 x 13 inch baking dish and place in the oven to preheat the oil.

Remove chicken from marinade and gently press chicken into the breadcrumb mixture, rolling well to evenly coat the chicken strips with crumbs. Remove baking dish from the oven and carefully place strips in the baking dish. Do not overlap the strips. Bake for 8 minutes. (If the oil starts to smoke, turn oven down to 375 degrees.) Turn the pieces and return to oven for 8 minutes. Serve with Bleu Cheese Dressing and celery stalks.

## **Buffalo Chicken with Blue Cheese Dipping Sauce**

12 chicken tenders (about 12 ounces)  
1/2 cup buffalo sauce, such as Ken's Buffalo Wing Sauce  
1/2 cup all-purpose flour  
1 teaspoon kosher salt  
1 tablespoon Cajun seasoning  
1 tablespoon butter  
2 tablespoons vegetable oil  
4 stalks celery, cut into 3 inch lengths  
Blue Cheese Dipping Sauce (recipe follows)

Soak the chicken in the buffalo sauce in the refrigerator for at least 30 minutes.

Place the flour in a pie tin and season with salt and Cajun seasoning. Remove chicken from sauce, shake off excess, and dredge chicken in the flour. Set on a baking rack.

Heat the butter and oil in a large skillet over medium heat. When the butter has stopped bubbling, add the chicken tenders and cook until golden and cooked through, about 3 minutes per side. Remove from the pan and drain on paper towels. Serve warm with blue cheese dipping sauce and celery pieces.

### **Blue Cheese Dipping Sauce**

1/2 cup mayonnaise  
1 tablespoons finely chopped onion  
1 teaspoon minced garlic  
2 tablespoons finely chopped parsley  
1/4 cup sour cream  
1/2 tablespoon lemon juice  
1/2 tablespoon white vinegar  
1/4 cup crumbled blue cheese  
Salt  
Freshly ground pepper  
Cayenne pepper

Combine mayonnaise, onion, garlic, parsley, sour cream, lemon juice, vinegar, and blue cheese in mixing bowl. With the back of the mixing spoon, mash the blue cheese into the mixture until almost all of the lumps are gone. Season to taste with salt, pepper, and cayenne. Mix and chill one hour or longer. Makes about 1 cup.

## **Ham Roll Ups**

16 ounces rectangular slices of good sandwich ham  
1 package large flour tortillas  
1/2 cup butter, softened  
1/4 teaspoon garlic salt  
1/4 cup green onions and tops, sliced  
16 ounces cream cheese, softened  
1 tablespoon Worcestershire sauce  
Dash celery salt

Mix cream cheese, butter, Worcestershire sauce, garlic salt, celery salt, and onions. Spread cream cheese mixture on each tortilla and top with a ham slice. Roll up and put in freezer about 10 minutes, until firm. Slice into 1-inch slices. Makes 4 dozen.

## **Party Meatballs**

1/2 pounds lean ground beef  
1/2 cup bread crumbs  
Salt  
Pepper  
Garlic salt  
Onion salt  
Parsley flakes  
Oil  
2 (8 ounce) cans tomato sauce  
1 1/2 cups water  
1 cup dark brown sugar, packed  
1/4 cup catsup  
2 tablespoons vinegar  
5 drops hot pepper sauce

Combine beef, bread crumbs, egg, and season to taste with salt, pepper, garlic salt, onion salt, and parsley flakes in large bowl. Mix thoroughly. Shape into 1 inch meatballs. Heat small amount of oil in skillet and fry meatballs until browned. (Or place on baking dish and bake at 425 degrees for 15 minutes.) Drain well.

Combine tomato sauce, water, brown sugar, catsup, vinegar, and hot pepper sauce in saucepan. Bring to a boil and boil gently over medium low heat. Add meatballs and simmer 30 minutes. Makes 52 meatballs.

### **Chili-Cheese Triangles**

1 cup all purpose flour  
1/2 cup yellow cornmeal  
1/2 tsp. chili powder  
1/4 cup butter or margarine, melted  
1/4 cup milk  
1 large egg  
1 1/2 cups shredded sharp cheddar cheese  
1 can (4 oz.) chopped green chilies  
1/4 cup finely chopped green onion

In a bowl, mix flour, chili powder, and cornmeal. Add butter, milk, and egg. Stir just until moistened. Press mixture in an even layer in a buttered 9 inch square pan. Bake in a 350 degree oven until cornmeal mixture is lightly browned at edges and begins to pull away from sides of pan, about 25 minutes.

Mix cheese, chilies, and green onion. Spread over hot cornmeal bread. Bake until cheese melts, 15 to 20 minutes longer. Cut into 6 equal rectangles then cut each piece diagonally to make triangles. Serve warm or cool. If making ahead, cool, wrap air tight, and store at room temperature up to 6 hours. Makes 12. Chile 'N Cheese Roll Ups

4 ounces cream cheese, softened  
1 cup shredded Mexican 4-cheese blend (Use cheddar if you wish)  
1 4-ounce can diced green chiles  
1/2 cup sliced green onions  
1/2 cup chopped black olives  
4 6-inch flour tortillas

In a bowl, blend cheeses, diced green chiles, green onions, and olives. Spread 1/2 cup cheese mixture on each tortilla. Roll up each tortilla jelly-roll fashion. Wrap each roll in plastic wrap and chill at least 1 hour.

To serve, cut each roll into 12 (1/2-inch thick) slices. Serve with salsa if desired. Makes 48 appetizers.

### **Marinated Mushrooms**

8 ounces button mushrooms  
White wine  
Olive oil  
1 tablespoon onion, finely chopped  
1 tablespoon chives, finely chopped  
1 tablespoon parsley, chopped  
1 bay leaf  
3 cloves  
1 clove garlic  
Dash of Tabasco  
Salt and pepper to taste

Put mushrooms in a jar or covered bowl and cover with white wine. Let stand overnight in the refrigerator.

Drain wine, combine remaining ingredients, and pour over mushrooms.

Cover again and let stand for 2 days in the refrigerator. Drain and serve.

Take the 3 days to make these, it's worthwhile. They have a wonderful flavor!

### **Chili-Cheese Appetizer**

1/2 cup butter, melted  
10 eggs  
1/2 flour  
1 teaspoon baking powder  
Dash salt  
1 8-ounce) can diced green chilies  
1 pint cottage cheese  
1 pound Monterrey Jack cheese, shredded

Beat eggs lightly in a large bowl. Add flour, baking powder, and salt. Blend well. Add melted butter, chilies, cottage cheese, and Jack cheese. Mix until just blended.

Turn batter into a greased 13 x 9 x 2 inch pan. Bake at 400° for 15 minutes. Reduce heat to 350° and bake 35 – 40 minutes longer. Cut into squares and serve hot.

### **Calico Pecan Ball**

8 ounces cream cheese, softened,  
1/2 cup sweet pepper, chopped  
1 cup crushed pineapple, drained  
1 teaspoon onion salt  
1 3/4 cups pecans, divided  
1 teaspoon seasoned salt

Chop pecans and set aside 3/4 cup. Combine all other ingredients including 1 cup pecans. Mix well on low speed of mixer or with fork. Form into a ball and roll in the remaining pecans. Wrap and chill until ready to serve. Serve with celery sticks and/or crackers. Can be made several days in advance. Serves 20.

### **Orange Cheese Dip**

8 ounces cream cheese, softened  
  
1 11-ounce can mandarin oranges, drained  
Tortilla chips or fresh vegetables

Combine cream cheese and oranges in blender. Serve with chips or vegetables. Serve immediately or make ahead and chill. Makes 1 1/2 cups.

### **Guacamole**

2 heaping tablespoons finely chopped white onion  
3 Serrano chilies, seeded and finely chopped  
4 heaping tablespoons roughly chopped cilantro plus cilantro leaves with little stems for garnish  
3/4 teaspoon salt, or to taste  
3 large avocados or 4 small avocados  
4 ounces ripe tomatoes, finely chopped (about 2/3 cup)  
1 tablespoon freshly squeezed lime juice

Using a mortar and pestle, grind together the onions, chilies, chopped cilantro, and salt to a paste.

Cut the avocados into halves, remove the pits, and spoon the flesh into the mortar and pestle. Mix the avocado into the onion-chile mixture until it is a uniform texture but not smooth. (It should have some lumps.)

Stir in the tomatoes and lime juice. Adjust the seasoning and top with the cilantro leaves. Makes 2 cups.

### **Yogurt Granola Snack**

8 ounces yogurt  
Small handful granola  
1 banana, sliced

Place all ingredients in a small bowl

This is an easy, filling, and nutritious snack. Also great for a quick breakfast on the run!

### **Potato Wedges**

1 potato  
Olive oil  
Seasoning

Cut the potato into wedges. Microwave them for 5 minutes or bake until tender. Put them into a plastic bag with a little oil. Add a little hot stuff. Shake them like crazy.

Lay them out and grill them on both sides until they're brown. Simple. Serves 1.

### **Frito Pie**

1 large can chili  
1 bag Frito corn chips  
Shredded cheese  
Chopped onion (optional)

Heat chili over stove or campfire, pour over plate or bowl of Fritos and top with cheese and onions.

### **Honey Roasted Pecans**

2 cups pecans  
2 tablespoons honey  
1 tablespoon butter

Preheat oven to 250 degrees. Place pecans in a pan. Melt butter and mix with honey. Pour over pecans in pan and stir to coat. Place pecans in oven for 25 to 30 minutes, stirring every 5 to 10 minutes. When pecans are toasted, empty on a piece of foil in single layer to cool. When pecans are cooled completely, enjoy, or store in an airtight container.

### **Sweet and Sassy Pecans**

1 1/2 cups pecan halves  
2 tablespoons butter, melted  
1 1/2 tablespoons white sugar  
1-teaspoon cumin  
3/4-teaspoon chili powder  
1/4-teaspoon red pepper flakes  
1/4-teaspoon seasoning salt

Toss pecans in butter. Combine sugar and remaining ingredients. Sprinkle evenly over pecans, tossing to coat. Spread pecans in single layer on baking sheet. Bake at 325 degrees for 15 minutes, stirring once after 7 minutes. Cool. Store in an airtight container. Makes 1 1/2 cups.

### **Salsa Fresca**

1 pound firm, ripe tomatoes, seeded and diced  
1 to 2 fresh jalapeno peppers, stemmed, seeded and minced  
1/4 teaspoon dry oregano  
Juice of 1 lime  
Salt and pepper to taste  
1/2 medium onion, minced  
1/4 cup finely chopped fresh cilantro, packed  
1 to 2 cloves fresh garlic, minced

Combine tomatoes, onion, jalapenos, cilantro, oregano, garlic, and lime juice in a non reactive bowl. Season to taste with salt and pepper. Makes 2 cups.

### **Salsa Cruda**

4 tomatoes, diced  
1/4 cup minced onion  
1/2 cup chopped cilantro  
4 cloves garlic, minced  
2 Serrano peppers, minced  
Juice of 2 limes  
2 teaspoons salt

Combine tomatoes, onion, cilantro, garlic, Serrano peppers, lime juice, and salt. Cover and let stand 30 minutes for flavors to blend. Chill until serving. Makes 2 cups.

### **Buffalo Chicken Wings**

2 1/2 pounds chicken party wings  
3/4 cup Frank's® RedHot® Buffalo Wings Sauce

Bake wings at 500 degrees for 20 minutes until fully cooked and crispy. Toss with Frank's® RedHot® Buffalo Wings Sauce. Makes 6 to 8 servings.

**Tip:** You may substitute 1/2 cup FRANK'S® REDHOT® Sauce mixed with 1/3 cup melted butter for the Buffalo Wings Sauce.

### **Alternate Cooking Directions:**

Deep-fry at 375°F for 10 min.  
Broil 6-inches from heat 15 to 20 min., turning once.  
Grill over medium heat 20 to 25 min., turning often.

Recipe from Frank's® RedHot® Buffalo Wings Sauce

## Sun-Dried-Tomato-Stuffed Eggs

12 eggs  
8 sun-dried tomatoes (not in oil)  
2 tablespoons capers, drained and chopped  
1 large shallot, finely minced  
1 tablespoon Dijon mustard  
1/2 cup mayonnaise  
4 tablespoons thinly sliced fresh basil, divided

Place eggs in a large saucepan. Fill with cool water. Bring the water to a boil over medium heat. As soon as it boils, reduce the heat and simmer the eggs for 20 minutes. Fill a bowl with ice cubes and cold water and set aside.

Meanwhile, place the sun-dried tomatoes in a microwave safe bowl and cover them with water. Microwave for 2 minutes, then let them set for several minutes until they have softened. Drain on paper towels, then finely mince.

When the eggs are cooked, lift them from the pan using a slotted spoon and place them in the cold water. Chill completely, then peel and slice them in half lengthwise. Remove the yolks and press them through a potato ricer or mesh strainer to break them up into small pieces.

Combine the yolks, tomatoes, capers, shallot, mustard, mayonnaise, and 2 tablespoons of basil in a small bowl. Stir to combine.

Fill a pastry bag fitted with the star tip with the egg yolk mixture. Pipe the filling into the egg whites and garnish with the remaining basil. If you don't have a pastry bag, cut the tip off of a resealable bag to pipe in the filling, or use a teaspoon. Cover the eggs with plastic wrap and chill until ready to serve. Recipe from Los Angeles Times

## Quesadilla

Large flour tortillas  
Green onion, sliced  
Grated cheese, either mild or sharp cheddar or Monterey Jack  
Sliced mushrooms  
Black olives, sliced  
Fresh tomatoes, diced  
Olive oil, grape seed oil, or butter

Optional: Chicken pieces, skinless, cooked and chopped

Heat a large cast iron frying pan to medium high heat. Add a small amount of oil or butter, about a teaspoon, and spread around the bottom of the pan with a spatula. Take 1 large flour tortilla and place it in the pan. Flip the tortilla over a few times, 10 seconds between flips. Take a handful of grated cheese and sprinkle over the top of the tortilla, making sure that the cheese does not land on the pan itself. Add some green onions, sliced mushrooms, tomatoes, and black olives. Add some chopped cooked chicken if you wish it to be a chicken quesadilla. Take care not to layer on the ingredients too thickly – this is a quesadilla, not a quiche!

Reduce the heat to low and cover the pan. The pan should be hot enough by now to have plenty of residual heat to melt the cheese and brown the tortilla. If the quesadilla begins to smoke too much, remove from heat. After a minute, check to see if the cheese is melted. If not, return the cover and keep checking every minute until the cheese is melted. When the cheese is melted, use a spatula to lift up one side of the tortilla and flip over the other the other side, as if you were making an omelet. The tortilla should now be browned slightly. If it is not browned, turn the heat up to high and flip the quesadilla every 10 seconds until it is browned. Remove from the pan and cut into wedges.

Serve with salsa, sour cream, and guacamole.

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