



the Finger Food

Cookbook

by
ANGEL
BURNS

*Wonderful Recipe
for Your **Next Party**
or **Gathering***

The Finger Food Cookbook

Wonderful Recipes for Your Next Party or Gathering

By

Angel Burns



© 2021 Angel Burns, All Rights Reserved.



License Notices

This book or parts thereof might not be reproduced in any format for personal or commercial use without the written permission of the author. Possession and distribution of this book by any means without said permission is prohibited by law.

All content is for entertainment purposes and the author accepts no responsibility for any damages, commercially or personally, caused by following the content.



Get Your Daily Deals Here!

Free books on me! Subscribe now to receive free and discounted books directly to your email. This means you will always have choices of your next book from the comfort of your own home and a reminder email will pop up a few days beforehand, so you never miss out! Every day, free books will make their way into your inbox and all you need to do is choose what you want.

What could be better than that?

Fill out the box below to get started on this amazing offer and start receiving your daily deals right away!



SUBSCRIBE

— TO NEWSLETTER —

Enter your email address



<https://angel-burns.gr8.com>



Table of Contents

[Introduction](#)

[Finger Food Recipes](#)

[Upside-Down Mushroom Tartlets](#)

[Antipasti Pizzas](#)

[Balsamic, Fruit and Cheese Bruschetta](#)

[Blini with Caviar](#)

[Smoked Salmon and Caramelized Onion Stuffed Celery Stalks](#)

[Apricot Chipotle Cheese Spread](#)

[Blue Cheese Stuffed Strawberries](#)

[Black & Green Olive Pesto](#)

[Crab Cake Lettuce Wraps](#)

[Curry on Deviled Eggs](#)

[Fruit Salsa with Cinnamon Tortilla Chips](#)

[Contest-Winning Watermelon Salsa](#)

[Herb Cheese Bread](#)

[Hoisin Cocktail Meatballs](#)

[Lobster 'n' Artichoke Quesadillas](#)

[Tuscan Pepper Cheese Bruschetta](#)

[Meatball Mozzarella Cracker Bites](#)

[Cracker Chin Chin](#)

[Cheese Strawberry Pretzel Bites](#)

[Chive Cheese Cracker Chips](#)

[Cheddar-Bacon Cracker Croquettes](#)

[Cracker Bagel Bites](#)

[Apricot Chip Cookies](#)

[Blooming Candy Corn Cupcakes](#)

[Blue Moon Crescent Cookies](#)

[Blueberry Angel Cupcakes](#)

[Apple Tuna Wrap](#)

[Blueberry and Banana Energy Balls](#)

[Cookies n Crème Bars](#)

[Blueberry Streusel Muffin](#)

[Cheesy Egg and Spinach Breakfast Bagel](#)

[Cracker Pizzas](#)

[Veggie Burrito Bowl](#)

[Cucumber Cups](#)

[Bacon Cheese Poppers](#)

[Basil Mascarpone Torte](#)

[Berry Almond Bruschetta](#)

[Bistro Beef Bites](#)

[Cheddar Bacon Wedges](#)

[Brown Sugar Smoked Sausages](#)

[Chicken Puffs](#)

[Potato Skins](#)

[Swirly Pizza](#)

[Spinach Balls](#)

[Prosciutto Wrapped Asparagus Spears](#)

[Cheddar Cheese and Red Onion Straws](#)

[Coconut Seafood Salad](#)

[Coronation Turkey Cups](#)

[Cranberry and Brie Canapés](#)

[Creamy Chicken Vol-au-Vents](#)

[Creamy Hot Pastrami Filled Yorkies](#)

[Granola Pretzel Sticks](#)

[Sausage Bacon Snack](#)

[Poutine](#)

[S'more Pops](#)

[Conclusion](#)

[About the Author](#)

[Author's Afterthoughts](#)

Introduction



Finger foods are appetizers, hors d'œuvres, or snacks that are easy to eat either by hand or with tiny forks and knives or toothpicks. They need no utensils and may be eaten while standing up or walking around. The name comes from the fact that in ancient Rome, finger-foods were literally foods that were eaten by fingers rather than cutlery (i.e., sliced meats, cheese, fruit, etc.).

A big part of the fun of eating finger foods is being able to eat them outside the kitchen, especially at a party where it's not easy to hold a knife or fork. The foods eaten with fingers vary widely. Sometimes they're just a little amuse-bouche (the French term for a sample or amuse-bouche is banal), and sometimes they can be big enough to fill several people.

Finger foods are a great way to start off an event. Everyone loves to snack, and the recipes are tasty and easy to make. They're also great for parties because they are so easy to prepare! It's nice to have a few of them on hand for when your guests arrive. You can put them out in the kitchen or dining room, or just in the living room if it's a small party.

Modern Finger Foods

The concept of finger foods is typically limited to western countries since the cuisines from Asia and the Middle East use spoons for most foods. There are, however, some local or regional exceptions. In the northern parts of China, Korea, and Japan, some foods are eaten by hand, especially dumplings and similar items. In India, South Asia and the Middle East, bread is often eaten with fingers. In Spain, many different dishes might be served on a small plate known as a tapa (which is very reminiscent of an "entrée" sized plate).

The popularity of finger foods in restaurants has grown considerably in recent times. Fast food restaurants have long offered finger foods or snacks, but more and more casual restaurants are now offering dishes that are easier to eat with fingers than with utensils. At pubs and traditional English-style pubs, snacks such as peanuts and crisps (potato chips) – can be consumed without the use of cutlery.

In Europe, especially Italy, the finger foods made at home are common in everyday meals for children.

Cooking Methods

Finger foods in the West tend to be cooked in a frying pan, though some can be made on an open fire or barbecue. In the East, they are typically cooked in a wok or saucepan, often with pre-prepared toppings such as mayonnaise or vegetables. Some foods like sushi might be served as a finger food but usually served separately for easy dipping. Sushi might also be eaten with

chopsticks rather than fingers, though this is uncommon outside of Japan.

Some of the dishes are more like a meal or snack, others are a nibble and some can be a finger food.

Formal Events, Parties and Holidays

Formal events like wedding receptions and corporate parties need finger foods that are prestigious and appetizing.

In a pinch, use your imagination! For example, you can make your own crudités (vegetable chips) by cutting into sticks or cubes and dipping them in a mixture of lemon juice, olive oil, salt and pepper. Or make your own potato chips by cutting potatoes into small slices or cubes before baking at 375°F for around an hour. You can dip the potatoes in a sauce, or you could even make your own homemade dips. There are thousands of ways to use your imagination and create new finger food recipes. If you have a special occasion coming up and are looking to create something special, just use your imagination!

Large Variety of Choices

If you want to serve finger foods at a formal event, dinner party or any other type of gathering, you'll have a large variety of choices. You can find many different finger food ideas in this cookbook that you can make using your favorite ingredients. Whether you're looking for hors d'oeuvres, party nibbles or appetizers, you'll find it here!

Easy to Serve

Many of the finger foods are easy to serve and without utensils. It makes everything easier on a busy day and allows guests the chance to enjoy a little time with each other outside of the main host-provided meal.

Finger Food Recipes

These are recipes for appetizers, hors d'œuvres, and snacks that are easy to eat by hand or with tiny forks and knives.

Upside-Down Mushroom Tartlets



This is a very wonderful and tasty finger food that is easy to make and can be made ahead of time, then baked and served when needed.

Servings: 12

Preparation Time: 60 minutes

Ingredients:

- 2 sheets frozen pastry, thawed, cut into 6 (3") rounds
- 2 tbsp. virgin olive oil
- 2 large shallots, diced
- 2 lb. Cremini mushrooms, sliced
- Sea salt and black pepper
- 4 tsp. fresh thyme leaves
- 1½ c. Gruyere cheese, grated

- Thyme to garnish

Instructions:

Start heating the main oven to 375 degrees F.

Arrange the pastry rounds in one single layer on a baking sheet lined with parchment paper and place in the refrigerator while you are cooking the mushrooms.

In a large frying pan or skillet over moderate heat, heat the oil.

Add the shallots and cook while stirring, until softened, 2-3 minutes.

Add the sliced mushrooms and cook while stirring until browned and softened, 8-10 minutes and season with salt and black pepper. Add the thyme and stir. Take the pan off the heat.

Lightly grease 12 jumbo muffin cups. Evenly divide the mixture along with the grated cheese between the 12 cups, and top with a chilled round of pastry.

Bake in the oven until the pastry is puffed and golden, about 25 minutes, rotating the pan halfway through the baking process.

Run a small, sharp knife around each cup to loosen the tartlets.

To release the tartlets, place a baking sheet over the pan and invert.

Sprinkle with additional thyme and serve warm.

Antipasti Pizzas



These pizzas are easy to make and perfect for parties. Just cut, wrap, and you're ready.

Servings: 30

Preparation Time: 20 minutes

Ingredients:

- 2 tbsp. extra virgin oil
- 1 lb. chilled pizza dough
- Sea salt and black pepper
- 1 c. mozzarella, shredded
- ½ c. artichoke hearts, thinly sliced
- ½ c. pitted olives, coarsely chopped

- 1 tsp. red pepper flakes, to garnish

Instructions:

Preheat the main oven to 450 degrees F.

Grease two baking sheets with olive oil.

Evenly divide the dough into 32 equal-sized portions.

Flour your work surface, and using the palm of your hand, gently press each portion into a 2" round shape.

Transfer the rounds to the baking sheets, flipping them over once to lightly coat in olive oil.

Season with sea salt and black pepper.

Divide the shredded mozzarella, artichokes, and olives between the 32 rounds.

Sprinkle with pepper flakes.

Bake in the preheated oven for 10-12 minutes or until the cheese bubbles and the dough is golden.

Balsamic, Fruit and Cheese Bruschetta



This is a wonderful appetizer that looks great and is very easy to make.

Servings: 10

Preparation Time: 35 minutes

Ingredients:

- 1½ c. fresh strawberries, sliced
- 1 nectarine, diced
- 1 c. grape tomatoes, quartered
- 1 tbsp. balsamic vinegar
- 3 tbsp. fresh basil, thinly sliced
- 1 shallot, minced
- 2 tbsp. olive oil

- 1 tsp. sugar
- 1 tsp. freshly ground pepper
- ¼ tsp. salt
- 1 (12 oz.) French bread baguette
- 1 (10 oz.) goat cheese log, softened

Instructions:

Start heating the main oven at 375 degrees F.

In a mixing bowl, combine the strawberries with the nectarine, basil, vinegar, sugar, shallot, tomatoes, olive oil, freshly ground pepper and salt. Stir well.

Cut the baguette in half, then slice each half into 4 equal parts.

Spread goat cheese to the cut sides of the baguette slices.

Place the slices of bread on your baking tray and bake for 12-15 minutes, or until heated through.

Remove from the oven and apply a topping of the strawberry mixture. Cut into slices of approximately 2" thick and serve.

Blini with Caviar



This is a very elegant finger food that is simple to make and delicious. You will enjoy making the dish and serving it to friends.

Servings: 48

Preparation Time: 2 hours

Ingredients:

- 2¼ tsp. active dry yeast
- ½ c. warm water (110 degrees F.)
- 1 c. all-purpose flour
- Sea salt
- ½ c. low-fat buttermilk
- 1 tbsp. unsalted butter, melted

- ½ tsp. sugar
- 2 large eggs, separated
- Butter, to grease
- Crème fraiche, to garnish
- Trout roe, to garnish
- Salmon, to garnish

Instructions:

In a small bowl, sprinkle the dry yeast over the warm water. Allow to stand for 4-5 minutes, or until foamy.

In a mixing bowl, combine the flour with ½ tsp. of sea salt plus an additional pinch; stir to incorporate.

In a large bowl, stir the buttermilk, together with the melted butter, sugar and two egg yolks, whisk in the yeast mixture followed by the flour-salt mixture. Allow to rest, covered with a clean tea towel, at room temperature for half an hour.

In a bowl, beat the 2 egg whites until stiff peaks begin to form, and fold into the batter. Allow to rest for 10 minutes.

Set a medium-sized frying pan or skillet over moderate heat, and coat with a fine layer of butter.

Add a small amount of batter to make each blini, and working in batches of 5 to 6 per pan, cook, flip each blini over when the edges begin to bubble, and the batter becomes golden, this will take around ½ -2minutes each side.

Transfer to a baking tray, lined with parchment paper and allow to cool for 30-40 minutes.

Garnish each blini with crème fraiche.

Top half of your blini with trout roe and the other half with salmon.

Smoked Salmon and Caramelized Onion Stuffed Celery Stalks



This is a very tasty appetizer that looks great and is very easy to make. The caramelized onion adds a wonderful flavor to the entire dish.

Servings: 12

Preparation Time: 50 minutes

Ingredients:

- 1 thinly sliced red onion
- 1 tbsp. olive oil
- 2 tsp. granulated sugar
- 8 oz. full-fat cream cheese, whipped
- 5 tbsp. squeezed white horseradish
- 5 oz. smoked salmon

- 9 celery sticks, chopped into 2" pieces, strings removed
- Small tips of dill, to garnish

Instructions:

Using a frying pan, set over medium high heat and heat the olive oil. Add the slices of onion and turn the heat down low. Cook, occasionally stirring for approximately 15 minutes.

Add the sugar and cook while stirring until the onions begin to caramelize, for approximately half an hour.

Take off the heat and set to one side.

Using a medium-sized mixing bowl combine the cream cheese along with the horseradish. Evenly divide the mixture in 2 bowls.

Coarsely chop $\frac{1}{4}$ of your salmon and add to $\frac{1}{2}$ of the cheese mixture, add the dill and stir to combine.

Slice the remaining smoked salmon into fine slivers and set to one side.

Fill half of your celery with the mixture.

Garnish each piece with a salmon sliver and garnish with one or two dill tips.

Fill the rest of the celery with the leftover cheese mixture, and garnish with caramelized onions.

Apricot Chipotle Cheese Spread



This is a delicious cheese spread that can be made the day before. Serve with crackers or bread slices.

Servings: 2

Preparation Time: 10 minutes

Ingredients:

- 12 oz. cream cheese, softened
- 1 c. shredded cheddar cheese
- 2 garlic cloves, minced
- 1/2 tsp. onion powder
- 1/2 c. apricot preserves
- 3 tsp. minced fresh gingerroot

- 3 tsp. minced chipotle peppers in adobo sauce
- Assorted crackers and vegetables

Instructions:

Beat onion powder, garlic, cheddar cheese and cream cheese in a big bowl until combined. Form cheese mixture into a log, then wrap in plastic and chill for a minimum of 2 hours.

Combine chipotle peppers, ginger and preserves in a small bowl until combined. Scoop over cream cheese and serve along with vegetables and crackers.

Blue Cheese Stuffed Strawberries



This is a delicious finger food that can be made early in the day and stored in the refrigerator until ready to serve. Get to enjoy the aroma of the blue cheese and strawberries throughout the day.

Servings: 16

Preparation Time: 25 minutes

Ingredients:

- 1/2 c. balsamic vinegar
- 3 oz. fat-free cream cheese
- 1/2 c. crumbled blue cheese
- 16 large fresh strawberries
- 3 tbsp. finely chopped pecans, toasted

Instructions:

Pour the vinegar into a small saucepan. Let it boil; cook until liquid is lessened by half. Allow to cool to room temperature.

Meanwhile, beat cream cheese in a small bowl until smooth. Add the blue cheese and continue to beat. Get rid of the stems and scoop out centers from strawberries; fill each with roughly 2 tsp. cheese mixture. Scatter the pecans over filling, pressing them gently. Keep in the fridge to cool until serving. Sprinkle with balsamic vinegar.

Black & Green Olive Pesto



This is a delicious and easy to make appetizer that can be made ahead of time. Enjoy it with baguettes or crackers.

Servings: 3

Preparation Time: 10 minutes

Ingredients:

- 1 c. pimiento-stuffed olives
- 1 c. pitted ripe olives
- 1/2 c. grated Parmesan cheese
- 2 garlic cloves, halved
- 2 tbsp. plus 1 tsp. olive oil
- Assorted crackers

Instructions:

Mix the first 4 ingredients together in a food processor, then cover and process until finely chopped. Pour in oil gradually in a steady stream while the processor is running. Serve along with crackers.

Crab Cake Lettuce Wraps



This crab cake recipe is delicious and perfect for the summer! It is a really tasty recipe that looks great and is very easy to make. Once made, it can be stored in the refrigerator until ready to serve.

Servings: 1

Preparation Time: 10 minutes

Ingredients:

- 1/4 c. celery, finely chopped
- 2 (6 oz. each) cans drained lump crabmeat
- 1/4 c. coarsely crushed seasoned stuffing cubes
- 1/4 c. Greek yogurt, plain
- 1/8 tsp. salt to taste

- 1/8 tsp. pepper to taste
- 12 Boston lettuce leaves
- Tomatoes, chopped (optional)

Instructions:

Using a bowl, combine pepper, salt, yogurt, stuffing cubes, celery, and crab. Scoop 2 tbsp. of crab mixture into each of the lettuce leaves to serve. Dust with tomatoes if wished. Fold the lettuce over the filling.

Curry on Deviled Eggs



This is a very tasty finger food that can be made ahead of time. Take your time to prepare the eggs for the recipe because it is very easy to break or crack them.

Servings: 12

Preparation Time: 20 minutes

Ingredients:

- 6 eggs, hard-boiled
- 1/3 c. hummus
- 1 ½ tsp. lemon juice
- 2 tbsp. olive oil
- 1/4 tsp. salt

- 2 tbsp. sweet red peppers, minced and roasted plus extra for serving
- Dash pepper
- 1/4 tsp. curry powder
- Chives

Instructions:

Halve eggs lengthways. Take out yolks and set aside whites. Mash yolks in a bowl. Put in pepper, curry powder, salt, lemon juice, red peppers, oil and hummus, then blend well together. Pipe or stuff into the egg whites.

Top with more red peppers and chives, then chill until ready to serve.

Fruit Salsa with Cinnamon Tortilla Chips



This recipe is simple to make and delicious. It is a very simple finger food that looks really nice when served and tastes great. As an appetizer or a snack, the dish is fantastic. It's perfect for any occasion!

Servings: 32

Preparation Time: 30 minutes

Ingredients:

- 1 cored Fuji apple, peeled and diced
- 1 c. sliced fresh strawberries
- 2 peeled kiwis, sliced
- 2 peeled bananas, sliced
- 1 tbsp. fresh lime juice

- 2 tbsp. white sugar
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 c. oil, for frying
- 6 (10-inch) flour tortillas
- 3 tbsp. white sugar
- 1 tbsp. ground cinnamon

Instructions:

Combine white sugar, lime juice, strawberries, Fuji apple, nutmeg, cinnamon, bananas, and kiwis in a medium bowl. Cover the bowl and store it inside the refrigerator for 20 minutes.

Put enough amount of oil in a heavy saucepan and heat it up to 375°F or 190°C.

Cut flour tortillas into triangles. Arrange the tortilla triangles in hot oil and cook for 2-4 minutes until golden brown. Allow it to drain on paper towels.

In a large Ziplock plastic bag, combine the cinnamon and white sugar. Place cooked tortilla triangles into the plastic bag, and then shake it vigorously until well-coated.

Serve the chips while hot, or serve it together with chilled fruit salsa.

Contest-Winning Watermelon Salsa



This salsa is a real winner that everyone will absolutely love. It has a taste you will absolutely enjoy, and it is so easy to make that you will wonder how you ever did it. It's a real crowd-pleaser.

Servings: 3

Preparation Time: 5 minutes

Ingredients:

- 2 c. seeded watermelon, finely chopped
- 1/2 c. peeled cucumber, finely chopped
- 1/4 c. finely chopped red onion
- 1/4 c. sweet red pepper, finely chopped
- 1 seeded jalapeno pepper, minced
- 1/4 c. minced fresh cilantro

- 1 tsp. lime juice
- 1 tbsp. fresh basil, minced
- 1 tbsp. fresh mint, minced
- 2 tbsp. honey
- Baked tortilla chip scoops

Instructions:

Mix together herbs, peppers, onion, cucumber and watermelon in a big bowl.

Pour lime juice and honey over the mixture and toss gently to coat.

Chill for a minimum of 1 hour, then serve along with chips.

Herb Cheese Bread



This delicious bread is a wonderful complement to any meal and goes so nicely with just about any entree you can think of. It has just enough flavor to make it unique and just enough cheese to make you love it.

Servings: 12

Preparation Time: 50 minutes

Ingredients:

- 1/4 c. green onions, finely chopped
- 2 garlic cloves, minced
- 1/3 c. margarine, reduced-fat
- 1/2 tsp. ground cumin
- 1/4 tsp. dried oregano

- 1/4 tsp. dried thyme
- 1/8 tsp. salt
- 1/8 tsp. red pepper flakes, crushed
- 1 loaf (1 lb.) French bread, unsliced and halved lengthwise
- 3/4 c. shredded cheddar cheese, reduced-fat

Instructions:

Sauté garlic and onions in margarine using a nonstick frying pan, about 2 minutes. Add seasonings and stir. On the cut parts or sides of French bread, brush mixture, then sprinkle over with cheese.

Use a big piece of heavy-duty foil to loosely cover all around each piece of bread. Seal the foil edges. Allow to bake at 400 degrees until cooked through and the cheese melts about 20-25 minutes. For each piece of bread, cut into 6 slices. Enjoy while warm.

Hoisin Cocktail Meatballs



Hoisin is a Chinese sauce usually made with soy sauce, garlic and hoisin sauce. It's super yummy on everything from chicken and tofu to ramen noodles. It also pairs really nicely with the roasted veggies in this dish.

Servings: 24

Preparation Time: 60 minutes

Ingredients:

- 2 tbsp. hoisin sauce
- 1 tbsp. reduced-sodium soy sauce
- 1 tsp. sesame oil
- 1/4 c. dry bread crumbs
- 3 tbsp. chopped green onions

- 3 tbsp. minced fresh parsley
- 2 garlic cloves, minced
- 1 tsp. minced fresh gingerroot
- 1 1/2 lb. lean ground beef

Sauce:

- 1/4 c. rice vinegar
- 1/4 c. hoisin sauce
- 2 tbsp. water
- 2 tbsp. sesame oil
- 2 tbsp. reduced-sodium soy sauce
- 1 tbsp. honey
- 2 garlic cloves, minced
- 1 tsp. minced fresh gingerroot

Instructions:

Mix the first 8 ingredients together in a big bowl. Crumble beef over the mixture and blend thoroughly.

Form into small balls, about 1-inch each. Put in a cooking spray greased 13x9-inch baking dish. Bake without a cover at 350° F until the meat is not pink anymore, about 20-25 minutes.

In the meantime, mix together the sauce ingredients in a small saucepan; thoroughly heat. Enjoy with the meatballs.

Lobster 'n' Artichoke Quesadillas



This recipe is a real hit, in particular with kids. They love the delectable combination of lobster and artichoke hearts in the quesadillas. They're a little spicy, but not enough to scare away the little ones.

Servings: 6

Preparation Time: 45 minutes

Ingredients:

- 1/2 c. Parmesan cheese, grated
- 1/2 c. mayonnaise, fat-free
- 1 (14 oz.) can chopped artichoke hearts, water-packed, rinsed, and drained
- 4 1/2 tsp. sweet red pepper, roasted and chopped

- 1 garlic clove, minced
- 6 (10”) flour tortillas
- 1 c. lobster meat, cooked
- 1/2 c. part-skim mozzarella cheese, shredded

Instructions:

Mix together the garlic, red pepper, artichokes, mayonnaise and Parmesan cheese in a bowl, then spread it on top of the 3 tortillas. Put the mozzarella cheese, lobster and leftover tortillas on top and press it down lightly.

Cook the quesadillas on a griddle coated with cooking spray for 2 minutes per side on medium heat or until the cheese melts. Slice each into 6 equal wedges.

Tuscan Pepper Cheese Bruschetta



When you're in the mood for a Mediterranean flavor, this bruschetta hits the spot. Topped with fresh spices and peppers, it's delicious served warm or at room temperature.

Servings: 48

Preparation Time: 35 minutes

Ingredients:

- 2 tbsp. balsamic vinegar
- 2 tbsp. olive oil
- 1 tbsp. fresh mint, minced
- 1 tbsp. honey, pure
- 1 each sweet medium red, yellow and orange pepper, sliced into 1"

strips

- 6 oz. goat cheese, fresh
- 2/3 c. cream cheese, whipped
- 48 crackers, assorted

Instructions:

Whisk vinegar, oil, mint and honey in large sized bowl. Add the peppers. Toss and coat. Allow to stand for 15 minutes.

Beat cream cheese and goat cheese in small bowl. Spread 1 heaping tsp. on each of the crackers. Drain the peppers. Arrange them on top of cheese. Serve.

Meatball Mozzarella Cracker Bites



These Italian-style meatball sliders are the perfect combination of sweet and salty. They are very easy to make.

Servings: 6

Preparation Time: 30 minutes

Ingredients:

- 24 crackers
- 12 meatballs, bite-sized
- 3 mozzarella cheese slices
- 1/4 c. spaghetti sauce
- 1 tsp. chopped parsley, fresh

Instructions:

Place the meatballs in one layer on glass plate. Microwave for 45 seconds to a minute in the high setting, till heated fully. Allow to cool a bit.

Cut cheese slices into eight pieces each. Place on the crackers. Top crackers with 1/4 tsp. of spaghetti sauce each.

Cut the meatballs into halves. Lay them on the crackers, with the cut sides facing down. Top with the rest of the spaghetti sauce. Add parsley and serve.

Cracker Chin Chin



These tasty little crackers are a favorite at any party. They're super easy to make. You can prepare them the day before, and they look and taste great.

Servings: 8

Preparation Time: 20 minutes

Ingredients:

- 8 c. flour, all-purpose
- 1 c. + 3 tbsp. room temperature butter, unsalted
- 2 tsp. nutmeg, ground
- 1/2 c. + 2 tbsp. milk, whole
- 1 c. vegetable oil

Instructions:

Mix the flour, all butter and the nutmeg in large bowl till incorporated well.

Add and stir all milk till dough comes together well.

Roll the dough on floured surface 1/4" thick. Cut in small pieces.

Heat the oil in large pan or deep fryer to 350 degrees F. Fry the pieces of dough in small batches till they have turned golden brown in color and have floated up to surface. Remove and serve.

Cheese Strawberry Pretzel Bites



These little pretzel bites are so quick and easy to make. They also taste wonderful and are great when they're served warm.

Servings: 8

Preparation Time: 20 minutes

Ingredients:

- 16 pretzel crackers, thin
- 1 (4 oz.) log goat cheese
- 2 tbsp. balsamic glaze
- 1/2 c. sliced strawberries, fresh
- 4 strip-cut basil leaves, fresh

Instructions:

Arrange the pretzel crackers on large serving platter. Spread the goat cheese on them.

Drizzle 1/2 of balsamic glaze over the top. Place three strawberry slices on each cracker.

Scatter the basil over the strawberries. Drizzle the rest of the balsamic glaze on the top. Serve.

Chive Cheese Cracker Chips



These tasty cracker chips are perfect for a party. They're super easy to make. You can prepare them the day before, and they look and taste great.

Servings: 50

Preparation Time: 1 hour and 45 minutes

Ingredients:

- 1 c. softened butter, unsalted
- 3 c. sharp cheddar shreds
- 2 c. flour, all-purpose
- 1/4 c. chopped chives, fresh
- 1/2 tsp. salt, kosher
- 1/2 tsp. hot pepper sauce
- 2 c. cereal, crisp rice

- 1/4 tsp. garlic powder

Instructions:

Mix cheese and softened butter together in large sized bowl till blended well. Add and stir flour, salt, chives, garlic powder and hot pepper sauce till mixed thoroughly. Add and stir cereal.

Divide mixture into four parts. Roll into logs, each six inches in length. Wrap them in cling wrap. Refrigerate for about an hour till they are firm.

Preheat oven to 325 degrees F. Unwrap cheese logs. Slice them into circles of 1/4" thickness. Place on non-greased cookie sheet.

Bake circles for 20-25 minutes in 325 degrees F oven till edges are browned slightly and crisp. Serve.

Cheddar-Bacon Cracker Croquettes



These easy croquettes are perfect for a party. Don't throw away leftover potatoes. They can be used to make the cracker croquettes. Set out your favorite dipping sauces and watch the croquettes disappear.

Servings: 60

Preparation Time: 2 hours and 45 minutes

Ingredients:

- 4 c. mashed potatoes, cold, with added butter and milk
- 6 cooked, crumbled bacon strips
- 1/2 c. cheddar cheese shreds
- 2 lightly beaten eggs, large
- 1/4 c. sour cream
- 1 tbsp. chives, minced

- 1/2 tsp. salt, kosher
- 1/4 tsp. pepper, ground
- 40 crushed Ritz crackers
- 1/4 c. melted butter, unsalted
- 1 tsp. paprika
- To serve: ranch dressing, BBQ sauce or mayonnaise-Dijon blend

Instructions:

Combine first eight ingredients in large sized bowl. Shape the mixture into balls, one tbsp. each. Roll them in the cracker crumbs. Place on cookie sheets lined with baking paper. Cover. Refrigerate for at least two hours or, even better, overnight.

Combine the butter with paprika and drizzle it over the croquettes. Bake in 375 degrees F oven till golden brown in color or 15-20 minutes. Remove from oven and serve with selection of dipping sauces.

Cracker Bagel Bites



These tasty little bites are ideal when you have a handful of hungry guests to feed. They are very easy to make. The crackers bring a mixture of seasonings to the bagel bites. You can make them spicier if you like, and they work well with dips.

Servings: 10

Preparation Time: 20 minutes

Ingredients:

- 1/4 tsp. Parmesan cheese, grated
- 1/2 tsp. chili powder
- 1/8 tsp. oregano, dried
- 1/8 tsp. cumin, ground

- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 10 plain crackers, ground
- Kosher salt ground pepper, as desired
- 2 thinly sliced bagels, plain

Instructions:

Preheat the oven to 400 degrees F.

Mix Parmesan cheese, oregano, chili powder, onion powder, garlic powder, cracker crumbs and cumin. Season as desired.

Place bagel slices on baking sheet. Sprinkle with seasoning mixture.

Next, bake in 400 degrees F oven for five minutes, till lightly browned and a bit crisp. Serve.

Apricot Chip Cookies



Dried apricots add a tantalizing twist to a classic chocolate chip cookie. These cookies are very tasty, wonderful-tasting and easy to make. They are best served and eaten right out of the oven.

Servings: 36

Preparation Time: 30 minutes

Ingredients:

- 1/4 c. butter, softened
- 1/4 c. shortening
- 1/3 c. sugar
- 1/3 c. packed brown sugar
- 1 egg
- 1/2 tsp. vanilla extract
- 1 c. all-purpose flour

- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2/3 c. chopped dried apricots
- 1/2 c. semisweet chocolate chips
- 1/2 c. chopped walnuts

Instructions:

Cream together the sugars, shortening and butter in a large bowl until fluffy and light. Beat in vanilla and egg. Combine the baking soda, salt and flour; add into the creamed mixture slowly and combine well. Stir in the walnuts, chocolate chips and apricots.

Drop tablespoonfuls of the dough 2" apart onto ungreased baking sheets. Then, bake at 375° F until golden brown or 8-10 minutes. Place on wire racks to let cool.

Blooming Candy Corn Cupcakes



This recipe is a delicious little surprise. When you bite into the warm sweet chocolate-cotton candy in each bite of the delightful cupcakes, you will be delighted with the taste and texture of them. The tender and moist white cupcakes are ideal for a springtime gathering. Save any leftover chocolate frosting for the flower's eyes.

Servings: 24

Preparation Time: 35 minutes

Ingredients:

- 1/2 c. shortening
- 2 c. flour, all-purpose
- 1 1/2 c. sugar

- 4 egg whites
- 1 tsp. vanilla extract
- 3 1/2 tsp. baking powder
- 1 tsp. salt
- 1 c. milk
- Frosting, your preferred choice
- Colored candy corn, nonpareils, jimmies, colored sugar or any other decorations

Instructions:

Cream the sugar and shortening in a bowl until fluffy and light. Whisk in the vanilla. Mix salt, baking powder and flour, and then add this mixture to your creamed mixture as you alternate with milk. Make sure to whisk the mixture well after every addition. Mix in your egg whites.

Line muffin cups with paper. Pour in the mixture and ensure they are half full. Allow to bake at 350° F for 18 to 22 minutes until the inserted toothpick into the center will come out clean. Let them cool for about 10 minutes. Remove them from the pans and transfer them to the wire racks. Let them cool completely and frost and decorate them as desired once cooled.

Blue Moon Crescent Cookies



These cookies have flecks of dried blueberries and a hint of lemon and cinnamon. They have great taste. They are easy to make, and everyone will love them.

Servings: 30

Preparation Time: 30 minutes

Ingredients:

- 1 c. butter, softened
- 1/2 c. sugar
- 2 tsp. grated lemon zest
- 1 tsp. lemon juice
- 1/2 tsp. vanilla extract

- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- 2 c. all-purpose flour
- 1 c. dried blueberries
- Confectioners' sugar

Instructions:

Prepare the oven by preheating to 350°F. Cream the sugar and butter in a big bowl until fluffy and light. Add in the salt, cinnamon, vanilla, lemon zest and juice. Slowly whisk the flour into the creamed mixture, then mix in the blueberries.

Turn tablespoonfuls of dough into crescent shapes. On a baking sheet that is not greased, place it two inches apart. Place inside the oven and bake for 15 to 18 minutes or until the edges are lightly brown in color.

Let it cool for two minutes on pans. Transfer it to wire racks and let it fully cool down. Sprinkle cookies with confectioners' sugar.

Blueberry Angel Cupcakes



This recipe has a wonderful taste, texture, and appearance. The bright blue color of the outside still looks perfect as the cupcakes cool. The delicious cupcakes, like an angel food cake, don't last long in the house. They melt in your mouth easily because they're so light and airy.

Servings: 30

Preparation Time: 40 minutes

Ingredients:

- 11 egg whites
- 1 c. plus 2 tbsp. cake flour
- 1 1/2 c. sugar, divided
- 1 1/4 tsp. cream of tartar
- 1 tsp. vanilla extract

- 1/2 tsp. salt
- 1 1/2 c. fresh or frozen blueberries
- 1 tsp. grated lemon peel

Glaze:

- 1 c. confectioners' sugar
- 3 tbsp. lemon juice

Instructions:

In a large bowl, add egg whites; allow to stand for about 30 minutes at room temperature. Sift together half c. of sugar and flour three times; place aside.

Mix salt, cream of tartar and vanilla to your egg whites; beat until soft peaks start forming at medium speed. Slowly add the rest of sugar, about 2 tbsps. at a time, beating at high speed until the sugar dissolves and you see the formation of glossy peaks that are stiff. Gently fold in flour mixture half c. at the time. Fold in lemon peel and blueberries.

In paper-lined muffin cups, pour batter, filling them 3/4 full. Bake at 375° until cupcakes bound back when lightly touched, about 14-17 minutes. Quickly take out from pans to wire racks to cool entirely.

Whisk lemon juice and confectioners' sugar in a small bowl until smooth. Brush on top of cupcakes. Allow to stand to set.

Apple Tuna Wrap



This recipe has a great taste. The tuna, mayo, and apple are wonderfully mixed together.

Servings: 1

Preparation Time: 5 minutes

Ingredients:

- 2½ oz. canned tuna, drained
- 1 tbsp. mayo
- ½ green apple, chopped small
- ½ tsp. garlic salt
- 1 whole-wheat tortilla
- 1 handful salad greens

Instructions:

Add the tuna, mayo, chopped apple and salt into a bowl. Stir well until totally combined.

Spoon the mixture onto the tortilla and top with salad.

Fold up the bottom third of the tortilla and then the left and right sides.

Enjoy!

Blueberry and Banana Energy Balls



These balls are a great snack that can be made in large batches with store-bought ingredients. They are an excellent source of energy and will keep you energized for hours.

Servings: 8

Preparation Time: 40 minutes

Ingredients:

- 1 tsp. ground cinnamon
- 1 tsp. vanilla essence
- ¼ c. flax seeds
- 5 tbsp. honey
- 6 tbsp. smooth peanut butter

- ½ c. dried blueberries
- ½ c. coconut oil
- 2½ c. rolled oats
- 2 ripe bananas, mashed

Instructions:

Line a baking sheet with parchment paper.

Add all ingredients into a mixing bowl and stir until totally combined.

Using your hands, roll the mixture into equal bite-sized balls.

Refrigerate for at least half an hour before eating.

Cookies n Crème Bars



These cookies are a great snack that can be made in large batches with store-bought ingredients. They are an excellent source of energy and will keep you energized for hours.

Servings: 8-10

Preparation Time: 17 minutes

Ingredients:

- 1 (10 oz.) package marshmallows
- 4 tbsp. salted butter
- 1 package cookies n crème biscuits, crushed

Instructions:

Line a square baking dish with foil.

Add the marshmallows and butter into a bowl and cook using a microwave for 2 minutes.

Remove from the microwave and toss in the crushed biscuits. Stir immediately until combined.

Press the mixture into the baking dish.

Refrigerate for at least 10 minutes before slicing into squares and serving.

Blueberry Streusel Muffin



This recipe is wonderful. It's very easy to make, it looks great, and it will be enjoyed by all.

Servings: 1

Preparation Time: 7 minutes

Ingredients:

- ¼ c. plain flour
- 1 tbsp. white sugar
- ⅛ tsp. baking powder
- 3 tbsp. whole milk
- 1 tbsp. melted coconut oil
- 1 tbsp. fresh blueberries

Streusel:

- 1 tbsp. coconut oil
- 1 tbsp. plain flour
- 1 tbsp. white sugar

Instructions:

Add the first 5 muffin ingredients into a large mug and stir until combined.

Place the blueberries on top of the mixture.

Add the streusel ingredients into a bowl and, using your fingers, crumble the ingredients together.

Sprinkle the streusel over the blueberries.

Cook in the microwave for 1-2 minutes.

Allow to cool for a few minutes before eating.

Cheesy Egg and Spinach Breakfast Bagel



This recipe is a very tasty breakfast wrap. It's quick and easy to make, the result is fast and delicious, and the combination of the flavors is something you would enjoy for a hearty breakfast. With egg whites, spinach and cheese, this is one protein backed breakfast bagel! It is perfect for busy days when you need plenty of energy.

Servings: 1

Preparation Time: 7 minutes

Ingredients:

- 1 white bagel, sliced in half
- $\frac{3}{4}$ c. egg white
- 12 spinach leaves
- Pinch sea salt

- 1¼ tbsp. herb and garlic flavored cream cheese
- 2 large tomato slices
- 2 large avocado slices
- Hot sauce

Instructions:

Toast the bagel.

In the meantime, add the egg white, spinach and salt into a bowl. Stir gently and microwave for 90 seconds, until solid.

Spread the cream cheese on both halves of the bagel.

Place the piece of egg white on top of one bagel half.

Arrange the tomato and avocado over the top.

Season with a pinch of salt and a few drops of hot sauce, sandwich the second bagel half on top and serve!

Cracker Pizzas



This recipe is a great snack. It's quick and easy to make. The result is fast and delicious, and the combination of the flavors is something you would enjoy for a hearty lunch.

Servings: 4

Preparation Time: 7 minutes

Ingredients:

- ¼ c. marinara sauce
- 24 whole-wheat crackers
- 24 pepperoni slices
- 1½ c. mozzarella cheese, finely shredded

Instructions:

Spread ½ a tsp of sauce on each cracker and place a pepperoni slice over the top. Finish with a sprinkle of mozzarella.

Arrange the crackers on a plate and microwave for a couple of minutes until the cheese melts.

Veggie Burrito Bowl



This recipe is a very tasty dish and great for a light lunch. It's easy to make and very quick to put together. The flavor is delicious, and the ingredients are easy to find in your local grocery store.

Servings: 1

Preparation Time: 6 minutes

Ingredients:

- 1 c. brown rice, cooked
- ½ c. canned black beans, drained
- 3 tbsp. tomato salsa
- 1 tbsp. plain full-fat Greek yogurt
- 1 tbsp. Cheddar cheese, shredded
- Chopped avocado, corn and tortilla chips, for topping

Instructions:

Add all the ingredients (excluding the toppings) into a bowl and stir to combine.

Cook in a microwave for 1 minutes, until heated through.

Stir again and pile on your toppings, serve!

Cucumber Cups



These cucumber cups are a wonderful appetizer that can be served for any occasion. They're very easy to make, and they look great.

Servings: 12

Preparation Time: 20 minutes

Ingredients:

- 1 ½ cucumbers
- 4 oz. softened cream cheese
- 1 oz. fresh dill, chopped
- 1 tsp. lemon zest
- 1/2 tsp. fresh lemon juice
- 1/4 tsp. black pepper, ground
- 4 oz. smoked salmon, cut into strips of 2"

- 2 dozen sprigs dill

Instructions:

Slice cucumber into 24 1" thick slices, discarding the end pieces.

Take a melon baller and scoop out half of the center of each cucumber slice.

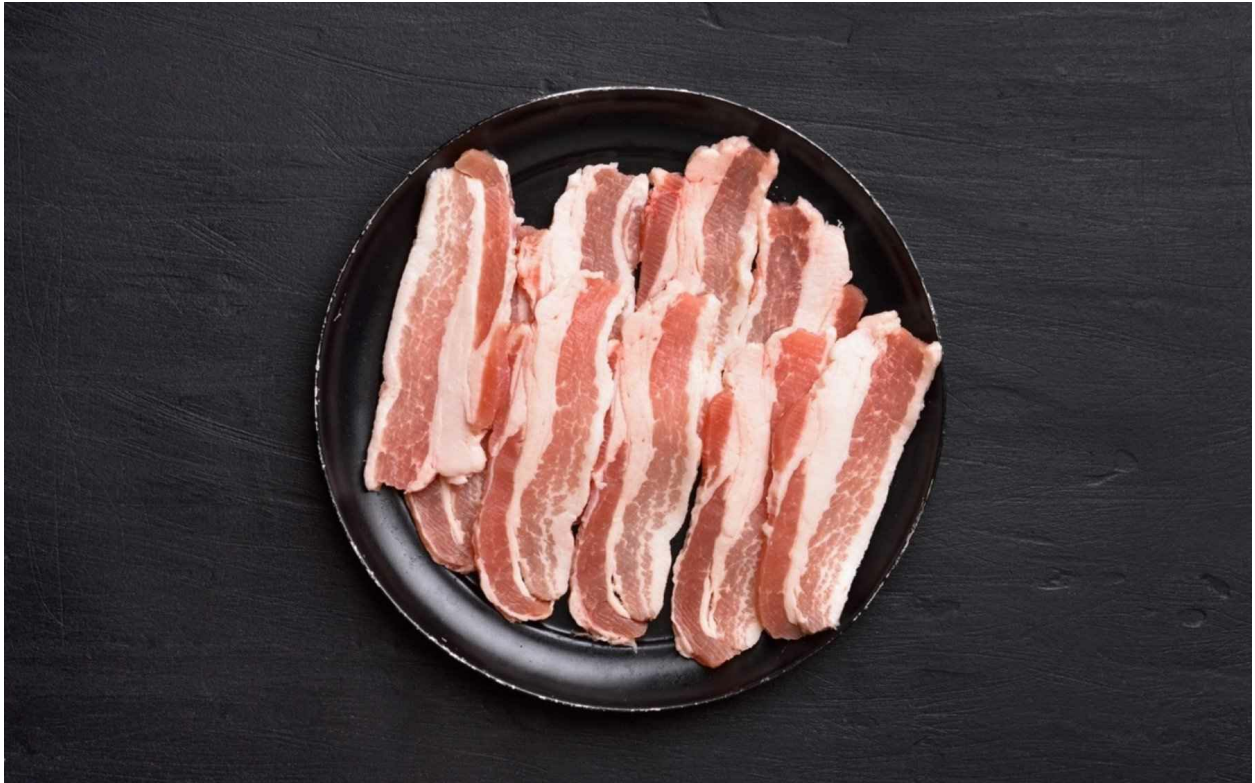
Place cucumber on a paper towel and let the liquid drain for 5-10 minutes.

Whip cream cheese, 1 ounce of chopped dill, lemon zest and juice and pepper together until creamy.

Spoon cream cheese mixture into each cucumber, and place one strip of salmon over the top.

Garnish with dill sprigs.

Bacon Cheese Poppers



These bacon cheese poppers are definitely a must try for any occasion. They're very easy to make, they look great, and they have such a wonderful taste. The poppers are a step up from the usual poppers.

Servings: 30

Preparation Time: 60 minutes

Ingredients:

- 16 jalapeno peppers
- 1 (8 oz.) package cream cheese, softened
- 1 1/2 c. shredded Monterey Jack cheese
- 1 c. sharp shredded cheddar cheese
- 1/2 c. crumbled blue cheese
- 6 bacon strips, cooked and crumbled

- 1/4 tsp. salt
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 1/4 tsp. grated lemon peel
- 1/4 tsp. chili powder
- 1/2 c. panko (Japanese) bread crumbs
- Sour cream or ranch salad dressing

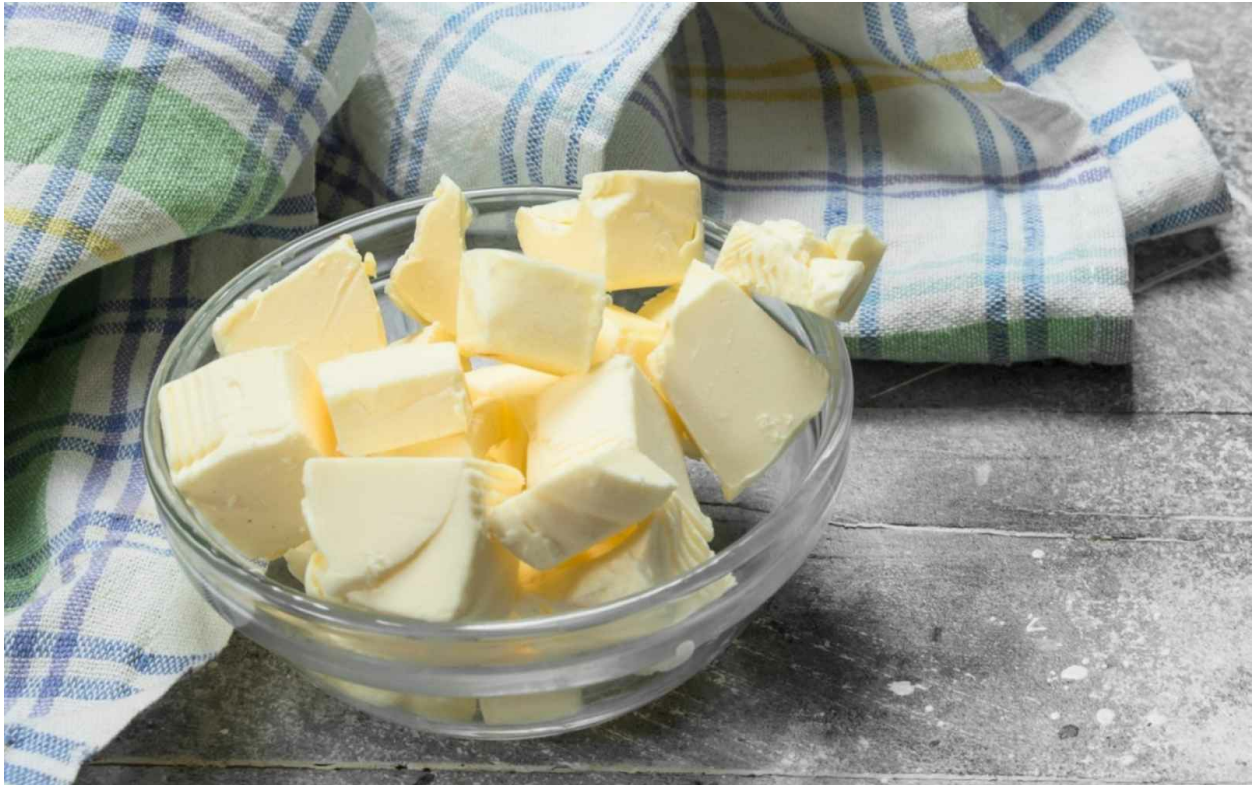
Instructions:

Halve jalapenos lengthways and seed them, then put aside.

Beat together chili powder, lemon peel, garlic powder, onion powder, salt, bacon and cheeses in a small bowl, then scoop into pepper halves. Dip into the bread crumbs with tops of stuffed peppers.

Arrange onto 2 15-inch x10-inch x1-inch baking pans coated with grease then bake at 350 degrees until heated through, about 20 to 25 minutes. Serve together with ranch dressing or sour cream.

Basil Mascarpone Torte



This recipe can be scaled up for a larger party. It's very easy to make, and the result is something that will be enjoyed by all.

Servings: 16

Preparation Time: 1 hour and 10 minutes

Ingredients:

- 1 1/2 c. dry bread crumbs
- 1 c. toasted pine nuts
- 1/2 c. cubed cold butter
- 1 1/2 c. Mascarpone cheese
- 1 c. ricotta cheese
- 1/4 c. Romano cheese, grated
- 1/2 tsp. salt

- 2 tbsp. whole milk
- 1/4 tsp. nutmeg, ground
- 2 lightly beaten eggs
- 1/4 c. fresh basil, minced

Instructions:

Set pine nuts and bread crumbs in a food processor; put on the lid, then blend until nuts are chopped finely. Add butter; process, covered, until well combined. Pat mixture onto the bottom and 1 inch up the sides of an oiled 9-inch springform pan; put aside.

Beat cheeses, nutmeg, salt, and milk in a large bowl until no lumps remain. Put in eggs; beat on low speed until just incorporated. Mix in basil. Pour mixture into the crust in the pan. Position the pan on a baking sheet.

Bake for 50 to 60 minutes at 350° F until puffed and golden brown. Allow to cool for 10 minutes on a wire rack. Loosen cake by gently running a knife around the edge of pan. Allow to cool for 1 more hour. Chill overnight. Take off the sides of the springform pan before cutting.

Berry Almond Bruschetta



This recipe is a wonderful appetizer. When you bite into the warm, sweet, and chewy almond and berry combination in each bite, you will be delighted with the taste and texture of the delightful biscuits.

Servings: 12

Preparation Time: 25 minutes

Ingredients:

- 4 oz. cream cheese, softened
- 1/4 c. sugar
- 2 tbsp. half-and-half cream
- 2 tbsp. almond paste
- 4 tsp. grated orange zest

- 1 tbsp. orange liqueur
- 1 tsp. vanilla extract
- Dash ground nutmeg
- 12 French bread baguette slices (1/2 inch thick)
- 2 tbsp. butter, melted
- 1 1/2 c. mixed fresh berries
- 1/2 c. chopped almonds, toasted

Instructions:

In a food processor, put the initial 8 ingredients; put the lid and process till smooth. Reserve.

Brush each side of bread lightly with butter; put on ungreased baking sheet. Allow to broil 3 to 4 in. from the heat source for 1 to 2 minutes on every side till golden brown. Scatter cream cheese mixture over toast; atop with berries and scatter almonds over.

Bistro Beef Bites



This recipe is very tasty and attractive. It's very easy to prepare, and the results are definitely worth it. Your party guests will love the bites once they get a bite of them.

Servings: 16

Preparation Time: 25 minutes

Ingredients:

- 6 tbsp. sour cream
- 4 oz. softened cream cheese
- 1 tbsp. horseradish, prepared
- 16 French-version bread baguette slices

- 1/4 lb. roast deli beef, sliced
- 8 halved grape tomatoes
- 16 parsley sprigs, fresh and destemmed
- Dash salt
- Pepper

Instructions:

Mix horseradish and cream cheese in a bowl. Set over slices of bread and spread. Place a parsley sprig, the tomato half, sour cream, and beef on top of each. Dust with pepper and salt.

Cheddar Bacon Wedges



The result of this appetizer is absolutely worth it. It is very easy to make, and the taste is definitely there. Enjoy it with your friends and family members.

Servings: 32

Preparation Time: 20 minutes

Ingredients:

- 1 c. shredded cheddar cheese
- 1/3 c. mayonnaise
- 4 bacon strips, cooked and crumbled
- 2 green onions, finely chopped
- 1/4 c. finely chopped peanuts
- 1/2 tsp. Worcestershire sauce

- 1/4 tsp. Salad Supreme Seasoning
- 1/8 tsp. cayenne pepper
- 4 English muffins, split

Instructions:

Mix the first eight ingredients in a big bowl. Add 3 tbsp. of the mixture on top of each muffin half and spread out.

Put them on uncoated baking trays. Set oven at 400° F and bake until cheese is melted, for 8 to 10 minutes. Divide into 4 wedges.

Brown Sugar Smoked Sausages



These sausages are easy to make. The long cooking time allows the flavors of the ingredients to blend together and infuse the meat with a wonderful taste.

Servings: 12

Preparation Time: 10 minutes

Ingredients:

- 16 oz. bacon
- 16 oz. little smokie sausages
- 8 oz. brown sugar

Instructions:

Preheat oven to 350 degrees F.

Cut bacon into strips and wrap around each sausage.

Poke a wooden skewer through each sausage and place it on a baking sheet.

Sprinkle brown sugar until each wrapped sausage is covered.

Bake for 10 minutes or until crispy and sugar is melted.

Chicken Puffs



These mouth-watering little puffs are great-looking, and they taste wonderful. They're also very easy to make and can be served at a party as an appetizer or after-dinner treat.

Servings: 12

Preparation Time: 20 minutes

Ingredients:

- Cooking oil
- 16 oz. boneless and skinless chicken breast meat, cut in cubes
- 1 ½ oz. onion, chopped
- 3 minced garlic cloves
- 8 oz. softened cream cheese
- 3 oz. butter

- 30 oz. refrigerated crescent roll dough

Instructions:

Preheat oven to 325 degrees F.

Cook chicken, garlic and onion in a large pan with oil for 5-10 minutes on medium heat or until chicken is browned lightly.

Mix chicken, cheese and butter in a bowl until fully blended and creamy.

Spread croissant crust and cut in half; this should leave you with 12.

Place a spoonful of chicken mixture onto each croissant and fold into a ball.

Bake for 12 minutes or until browned.

Potato Skins



Everyone loves these potato skins because they're great for feeding a crowd, and they're so easy to make.

Servings: 6

Preparation Time: 30 minutes

Ingredients:

- ½ dozen yellow potatoes
- 8 oz. cooking oil
- 8 oz. Cheddar cheese, shredded
- 1 oz. bacon bits
- 16 oz. sour cream

Instructions:

Preheat oven to 375 degrees F.

Coat a baking pan (9"x13") with cooking spray.

Make small holes in the potatoes with a fork and cook in the microwave for 12 minutes or until they are tender.

Cut the potatoes lengthwise in half and scoop all but a ¼" of potato is left inside.

Heat oil in a deep pan on medium-high and fry potatoes for 5 minutes.

Place potatoes on a paper towel to drain excess grease.

Arrange potatoes on the baking pan. Generously fill with cheese and bacon and bake for 7 minutes or until cheese bubbles.

Place a dollop of sour cream on each one before serving.

Swirly Pizza



These pizzas are fantastic. They are very easy to make, and the taste is outstanding. The flavors of the ingredients blend so well; the pizzas are a must-try for any occasion.

Servings: 5

Preparation Time: 10 minutes

Ingredients:

- 10 oz. refrigerated pizza crust dough
- 4 oz. Genoa salami, sliced
- 4 oz. sliced pepperoni sausage
- 4 oz. provolone cheese, cut into thin slices
- 4 oz. mozzarella cheese, shredded

Instructions:

Preheat oven to about 350 degrees F.

Apply cooking spray to the baking sheet to evenly coat.

Roll dough on the baking sheet and cut off any excess that is hanging over the side.

Arrange salami, pepperoni and cheese over the dough, then sprinkle with mozzarella cheese.

Roll dough over the fillings and crimp edges with your fingers or a fork.

Bake for 25 minutes or until browned.

Remove from heat and slice before serving.

Spinach Balls



This recipe is a fantastic recipe. It's very easy to make and tastes very good. The ingredients are very common, so they're easy to find, and the cost will not be much.

Servings: 11

Preparation Time: 10 minutes

Ingredients:

- 10 oz. thawed frozen spinach, chopped and drained
- 16 oz. seasoned bread stuffing mix, finely crushed
- 4 oz. Parmesan cheese, grated
- 1/3 oz. garlic powder
- 1/2 tsp. black pepper, ground

- 1 tsp. Italian seasoning
- 4 oz. butter, melted
- 3 beaten eggs

Instructions:

Preheat oven to 350 degrees F.

Mix all of the ingredients in a large bowl until well combined and thick.

Shape the mixture into small balls and arrange on a baking sheet 4. Bake for 20 minutes or until browned.

Prosciutto Wrapped Asparagus Spears



These are simple to make and look very attractive. They're also very delicious.

Servings: 16

Preparation Time: 10 minutes

Ingredients:

- ½ oz. extra-virgin olive oil
- 16 trimmed asparagus spears
- 16 prosciutto slices

Instructions:

Preheat the oven to 450 degrees F.

Line a baking sheet with foil and lightly grease with oil.

Take a slice of prosciutto and wrap it around an asparagus spear in a spiral pattern starting at the bottom.

Arrange asparagus on the baking sheet.

Bake for 5 minutes, remove the pan and shake, then place back in the oven for another 5 minutes.

Cheddar Cheese and Red Onion Straws



These are a very tasty appetizer. They're very easy to make, and the ingredients are easy to find in your local grocery stores, so the cost is minimal.

Servings: 25

Preparation Time: 40 minutes

Ingredients:

- 1 (13 oz.) package ready-rolled puff pastry
- 4 tbsp. store-bought red onion relish
- 4 oz. strong Cheddar cheese, grated
- ½ medium-size egg, beaten
- 1 tbsp. sesame seeds

Dip:

- 1 small-size red onion, peeled and coarsely chopped
- ¾ oz. flat-leaf parsley, chopped
- 2 tsp. small capers
- 2 tbsp. extra-virgin olive oil

Instructions:

Preheat the main oven to 425 degrees F. Line 2 baking trays.

Roll the pastry out into a 15” square.

Spread the red onion relish over half of the square, allowing a narrow border.

Sprinkle the grated Cheddar over the relish.

Fold the remaining half of the pastry over the top and press down gently to seal.

Brush the beaten egg over the pastry before sprinkling it with sesame seeds.

Cut the pastry into strips approximately ½” wide by 7½” long. Twist the strips and arrange them in a single layer on the prepared baking tray.

Bake in the oven until crispy and golden, for 12-15 minutes. Set aside on a wire baking rack to cool.

To prepare the dip: Add the red onion, parsley, capers, and oil to a jug, and using a blender, combine.

Serve the cheese straws with the dip.

Coconut Seafood Salad



This is a very tasty salad. It's so easy to make and tastes great. The ingredients are easy to find at any local grocery store, so the cost is minimal.

Servings: 6

Preparation Time: 20 minutes

Ingredients:

- ½ c. coconut milk
- 4 fresh ginger slices
- 1 red chili, finely chopped
- 1 tsp. lemon zest
- ½ c. plain Greek yogurt
- Salt and black pepper

- 7 oz. cooked fresh white fish, of choice, cubed
- 7 oz. cooked prawns, tails removed
- Freshly squeezed juice of 2 limes
- 1 c. Cos lettuce leaves
- Mint leaves, to serve
- Chili, chopped, and to serve
- 1 fresh lime, sliced, to garnish

Instructions:

In a small pan, combine the coconut milk with the ginger, chili and lemon zest. Bring to simmer, and simmer for between 3-4 minutes. Remove the pan from the heat and set aside to cool before removing and discarding the slices of ginger.

Fold the Greek yogurt into the coconut milk mixture — season to taste with salt and pepper and stir gently to combine.

Fold the fish, prawns, and lime juice into the yogurt mixture.

Add the lettuce to the base of 6 small glasses.

Spoon the fish-yogurt mixture over the lettuce, garnish with mint leaves, chopped chili and a slice of fresh lime.

Coronation Turkey Cups



You'll love the taste of these yummy little cups, and they're so easy to make. The kids will be running for second helpings once they get a taste of them.

Servings: 12

Preparation Time: 15 minutes

Ingredients:

- ¾ c. plain yogurt (as needed)
- 2 tbsp. full-fat mayonnaise
- 1 tbsp. mango chutney
- 2 tsp. mild curry powder
- Freshly squeezed zest and juice of ½ lemon
- 12 oz. leftover, cooked turkey, shredded
- 1 small mango, diced

- 1 handful coriander, chopped
- 3 Baby Gem lettuce leaves, torn
- Toasted almond flakes

Instructions:

In a bowl, combine the yogurt (as needed) with the mayonnaise, mango chutney, curry powder, lemon zest, and lemon juice. Taste and season.

Add the shredded turkey followed by the mango and coriander and mix to combine entirely.

Arrange the torn lettuce on a platter, spoon the turkey mixture over the top and garnish with toasted almond flakes.

Cranberry and Brie Canapés



This recipe is a pleasant and tasty combination. It's very easy to make. The ingredients are easy to find in your local grocery stores, so the cost is minimal.

Servings: 12

Preparation Time: 25 minutes

Ingredients:

- 1 (6") French baguette, sliced in ½"
- Olive oil, to drizzle
- ½ c. whole cranberry sauce
- 1 tsp. rosemary, chopped
- 1 tbsp. premium balsamic vinegar

- 1 lb. French Brie cheese

Instructions:

Preheat main oven to 400 degrees F.

Line a parchment paper to your baking sheet and arrange your baguette slices to form a single layer.

Drizzle the oil over the bread.

Transfer to the oven for 5-8 minutes, until lightly golden.

Take the baking sheet out of the oven.

In a bowl, mix the cranberry sauce with the rosemary and vinegar.

Cut the Brie cheese into pieces, slightly smaller than the bread.

Spoon the cranberry sauce on top of the toasts.

Arrange the Brie on top of the sauce, and grill on high for a couple of minutes, until your cheese melts.

Drizzle with balsamic vinegar and enjoy.

Creamy Chicken Vol-au-Vents



This recipe will make you wonder why you ever settled for store-bought appetizers. It's a delicious, fresh, and tasty recipe that can be made ahead of time.

Servings: 6

Preparation Time: 50 minutes

Ingredients:

- 1 (17 oz.) package frozen puff pastry, thawed
- 1 large-size egg
- 1 tbsp. water
- 6 bacon slices
- 2 medium leeks (whites only, and sliced)

- 1 medium-size sweet yellow pepper, seeded and diced
- 1 c. cooked rotisserie chicken, shredded
- 8 oz. cream cheese, softened
- ¼ tsp salt
- ¼ tsp black pepper
- Fresh parsley, minced

Instructions:

Preheat the main oven to 400 degrees F.

On a clean and lightly-floured worktop, unfold one sheet of pastry. Using a 3¼“ circular pastry cutter, cut 6 circles.

Arrange the pastry circles on a baking sheet lined with parchment paper.

Unfold the remaining sheet of pastry and cut 6 more circles. Using a 2½“ pastry cutter, cut the middles out of the 6 circles to form 6 rings. Arrange each ring on top of one of the pastry circles on the baking sheet.

In a bowl, whisk the egg along with the water and lightly brush it over the pastries. Chill in the fridge for 15 minutes.

Remove the pastry circles from the fridge and bake in the preheated oven for 20-25 minutes, until golden. Set aside to cool on a wire baking rack.

In the meantime, in a large frying pan, over moderate heat, crisp the bacon. Remove the bacon to a kitchen paper towel to drain. Discard all but 1 tbsp of the bacon drippings.

Add the leeks along with the yellow pepper to the bacon drippings in the pan and over moderate to high heat, cook for 5-7 minutes, until fork tender.

Turn the heat down to low, stir in the bacon along with the chicken, cream cheese, salt and black pepper. Cook, while stirring until entirely blended before removing from the heat.

When sufficiently cool to handle, using a small knife hollow out the pastries.
Fill with the chicken mixture. Sprinkle with black pepper and minced parsley.

Creamy Hot Pastrami Filled Yorkies



These patties are very tasty, and the combination of spinach with tortillas yields an outstanding result. They are very easy to make, and the ingredients are easy to find in your local grocery stores, so the cost is minimal.

Servings: 12

Preparation Time: 30 minutes

Ingredients:

- 12 store-bought frozen Yorkshire puddings
- 2 tbsp. creamed, ready-made horseradish
- 2 tbsp. wholegrain mustard
- 2 tbsp. sour cream
- 12 pastrami slices

- 2 tbsp. crispy onions

Instructions:

Bake the Yorkshire puddings according to the package directions.

In the meantime, in a bowl, combine the horseradish with the mustard, and sour cream. Mix well to incorporate.

Fold a slice of pastrami and place into each of the puddings.

Top with a spoonful of creamy horseradish, garnish with crispy onions and serve.

Granola Pretzel Sticks



These sticks are crispy, crunchy, and sweet, and the combination of their ingredients is outstanding. They are very easy to make, and the ingredients are easy to find in your local grocery stores, so the cost is minimal.

Servings: 24

Preparation Time: 25 minutes

Ingredients:

- 24 pretzel sticks
- 1 (12 oz.) pack dark chocolate chips
- 1 c. granola (no raisins)

Instructions:

Using a 2-c. glass measuring cup, melt chocolate chips in a microwave. Stir

until it becomes smooth. In a large shallow dish, put the melted chocolate on one side.

Roll half of every pretzel with chocolate. Let the excess chocolate drip.

Sprinkle some granola onto the pretzels.

Set the pretzel sticks on wax paper and keep them in an airtight container.

Sausage Bacon Snack



This little crinkled treat is very tasty and very easy to make. Your guests will surely enjoy the tasty bites as a finger food or serve them with fondue. You can also eat them with an egg dish.

Servings: 36

Preparation Time: 55 minutes

Ingredients:

- 2 (2 lb.) packs thawed frozen fully cooked breakfast sausage links
- $\frac{3}{4}$ lb. sliced bacon
- $\frac{1}{2}$ c. and 2 tbsp. packed brown sugar

Instructions:

Preheat oven to about 350 degrees F.

Cut bacon slices crosswise and sausage links into two.

In a shallow bowl, put $\frac{1}{2}$ c. of brown sugar and roll the sausage links.

Place a toothpick on each sausage and place them in a baking pan that is lined with foil.

Cover and put them in your refrigerator for at least 4 hours or overnight.

Put 1 tbsp. of brown sugar. Bake the sliced bacon for 35 to 40 minutes or till it becomes crispy and turn once. Put the remaining sugar.

Poutine



These warm fries with gravy and cheese curds on top are famous with many people. You can enjoy the traditional grease even with just frozen potatoes and packed gravy. The recipe is a delicious dish. It can easily be scaled up for larger parties or gatherings.

Servings: 4

Preparation Time: 30 minutes

Ingredients:

- 4 c. frozen french-fried potatoes
- ½ c. cubed white cheddar cheese or white cheddar cheese curds
- 1 (1 oz.) envelope brown gravy mix
- ¼ tsp. pepper

Instructions:

Prepare potatoes and gravy mix following the package instructions.

Add some pepper.

Put fries on a plate, then place cheese and gravy on top.

S'more Pops



These pops are very easy to make, and they taste delicious. They're a great and tasty treat for kids on a warm summer day. When your kids want to have a candy-themed party, you can serve them the pops. They are also great for gifts, bake sales, and potlucks.

Servings: 2

Preparation Time: 20 minutes

Ingredients:

- 24 large marshmallow pieces
- 4 coarsely crushed graham crackers
- 4 oz. melted milk chocolate candy
- 24 lollipop sticks

Instructions:

In a shallow bowl, put crushed graham crackers.

Insert a lollipop stick in each marshmallow piece.

Coat $\frac{2}{3}$ of every marshmallow in melted chocolate and let excess coating drip.

Dip in the crushed crackers covering around half of the chocolate coating.

Place dipped marshmallows on waxed sheets, let them set, and place them in an airtight container.

Conclusion

Finger foods are a fun way to share a meal with family and friends. They are easy to make and offer party guests a variety of tastes and textures. It is important to choose the right finger foods for an event so that they taste great and appeal to all of your guests.

Some finger foods are easy to prepare, while the others require a little more time. Either way, the end result is delicious and appealing and will be something that everyone will really enjoy. Regardless of how you choose to prepare your finger foods, they will always make the perfect addition to any gathering, whether for a party or family meal!

About the Author

Angel Burns learned to cook when she worked in the local seafood restaurant near her home in Hyannis Port in Massachusetts as a teenager. The head chef took Angel under his wing and taught the young woman the tricks of the trade for cooking seafood. The skills she had learned at a young age helped her get accepted into Boston University's Culinary Program where she also minored in business administration.

Summers off from school meant working at the same restaurant but when Angel's mentor and friend retired as head chef, she took over after graduation and created classic and new dishes that delighted the diners. The restaurant flourished under Angel's culinary creativity and one customer developed more than an appreciation for Angel's food. Several months after taking over the position, the young woman met her future husband at work and they have been inseparable ever since. They still live in Hyannis Port with their two children and a cocker spaniel named Buddy.

Angel Burns turned her passion for cooking and her business acumen into a thriving e-book business. She has authored several successful books on cooking different types of dishes using simple ingredients for novices and experienced chefs alike. She is still head chef in Hyannis Port and says she will probably never leave!



Author's Afterthoughts



With so many books out there to choose from, I want to thank you for choosing this one and taking precious time out of your life to buy and read my work. Readers like you are the reason I take such passion in creating these books.

It is with gratitude and humility that I express how honored I am to become a part of your life and I hope that you take the same pleasure in reading this book as I did in writing it.

Can I ask one small favour? I ask that you write an honest and open review on Amazon of what you thought of the book. This will help other readers make an informed choice on whether to buy this book.

My sincerest thanks,

Angel Burns

If you want to be the first to know about news, new books, events and giveaways, subscribe to my newsletter by clicking the link below

<https://angel-burns.gr8.com>

or Scan QR-code

