

# Appetizers Cooking Class Recipes

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- Tips for hosting an appetizer party
  - Apricot-Cheese Truffles
  - Onion Soufflé
- Southwest Mini Corncakes



## Tips for hosting an Appetizer Party

- Keep it Simple!
- Make items small bite-sizes, one to two bites only
- Watch your flavors, make sure your food is well seasoned, without overpowering
- Create tasting stations that are visually attractive
- Appetizers should complement whatever foods may follow without duplicating their flavors
- Don't forget to garnish your platters
- Always serve with small plates
- Try to make ahead as many foods that you can, so you can enjoy your event and your guests
- Crunchy, Savory, Smooth, provide different elements of appetizers



## Apricot-Cheese Truffles



½ cup (8 oz) cream cheese softened  
2 cups (8 oz) shredded Swiss cheese  
½ cup finely chopped dried apricots  
¾ cup finely chopped pecans, toasted  
Black pepper, to taste



Beat cream cheese in a large bowl at medium speed with electric mixer until creamy, stir in Swiss cheese. Add apricots and pepper, stirring well. Shape cheese mixture into 40 balls, about ¾ inch in size. Roll balls in pecans, pressing firmly so pecans adhere. Serve at room temperature.

Yield: 40

Note: You can store these truffles in an airtight container up to 1 week in the refrigerator or up to 1 month in freezer.

## Onion Soufflé

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*A Twist to the classic Artichoke Spinach Dip*

- 3 (8 oz) packages of cream cheese
- 1 (14 oz) package frozen chopped onions
- 1 small can artichoke hearts
- 1 cup mayonnaise
- 8 oz. parmesan cheese, grated or shredded
- 1 Tablespoon Cajun seasoning (you may add more depending on your taste)

Mix together and bake at 375° for 25 minutes.  
Serve with homemade corn chips or corn scoops.



## Southwest Mini Corncakes

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- 1 cup pancake or Bisquick mix
- ½ cup red bell peppers, finely diced
- ½ cup green onion, diced
- 2 cups frozen corn, thawed and drained
- 2 Tablespoons parsley, chopped
- ½ tsp. salt
- ¼ tsp. black pepper
- ¼ cup sour cream
- Chives for garnish



Prepare pancake mix according to directions on box. Combine peppers, onion, corn, parsley, stir into pancake mix along with salt and pepper. Heat a nonstick skillet or griddle. You may need to spray with nonstick spray to start. Add heaping spoons of mix and cook until golden. Top with sour cream and chives.

Note: May be served with Caviar, or with thin sliced smoked salmon.  
Can also be made up a day ahead.

