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Appetizers



Welcome to my world. As you are about to find out, I absolutely love to cook. Appetizers are one of my favorite things to prepare. I enjoy having friends over for dinner parties, tailgating, or just simple entertaining. I love the look in their eyes when they come in and see all the great things I have prepared to nibble on!!

Entertaining is very easy if you keep yourself organized. My best tip for any recipe is to always read your entire recipe before you begin to prepare your dish. This way you will avoid unexpected surprises like, “OMG, I don’t have this ingredient” or “Where is my thermometer?”

Appetizers are a great way to not only entertain, but to start off a great meal. You normally think of serving an appetizer when you are having a party or when you are eating out. Why not try having them “just because”? This is a great way to show your family that you love them and you want to add a special touch to a normal dinner. They are very simple to make and also help knock off a little hunger before dinner is ready...so they don’t eat as much!

Enjoy these Appetizer recipes and feel free to put your own “twist” on any of them to create a spectacular surprise for your family or friends. Remember, read through the recipe before starting your adventure! Enjoy!

Sharon Fox



Appetizers

JALAPENO POPPERS

8 oz. cream cheese, softened
3 oz. cream cheese, softened
1 tsp. Italian seasoning
2 tsp. chili powder
2 cups Pepper Jack cheese, shredded
25 jalapeno peppers, seeded and cut in half
 $\frac{3}{4}$ cup milk
1 egg, beaten
1 cup flour
 $\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ cups dried breadcrumbs

In a medium bowl, combine cream cheese, Italian seasoning, chili powder, and Pepper Jack cheese. Blend well. In a pot of simmering water, blanch the pepper halves for 2 minutes, drain and dry thoroughly with paper towels. Spoon the cream cheese mixture into the pepper halves. Combine the milk and egg into one bowl. In another, combine the flour and salt. Dip the stuffed peppers into milk then into the flour. Place on wire racks to dry for about 10 minutes. Dip in milk again, then in breadcrumbs to coat well. Let dry for 30 minutes.

In large skillet or deep fryer, heat oil to 350 degrees. Deep fry until golden brown on both sides, about 2-4 minutes on each side. Drain on paper towels.

Makes 50 halves

Sharon Fox

OVEN ROASTED SHRIMP
And HOMEMADE COCKTAIL SAUCE

Shrimp:

2 lbs. medium size shrimp (about 15)
1 Tbsp. Extra Virgin Olive Oil
½ tsp. sea salt
½ tsp. fresh cracked pepper

Sauce:

½ cup chili sauce
½ cup ketchup
3 Tbsp. prepared horseradish
¼ tsp. garlic powder
2 tsp. fresh lemon juice
½ tsp. Worcestershire sauce
¼ tsp. hot sauce

Preheat oven to 400 degrees. Peel and devein shrimp, leave the tails on. Place them on a cookie sheet. Drizzle with olive oil and sprinkle with salt and cracked pepper. Spread the out into a single layer and roast in oven for 8-10 minutes, just until pink and firm. Set aside to cool. Serve warm, chilled, or at room temperature.

For the sauce, combine all ingredients and mix well. Allow to sit for 30 minutes or so in refrigerator. Stir again and serve with shrimp.