

Neiman Marcus Dip

Cook's Country, April/May 2017

Submitted by Carl Ruetz

- Makes: 2 cups +/-
- Notes: Serve with Ritz crackers, Fritos, or apple slices
- 8 slices Bacon, cut into ½ inch pieces
- 8 oz Cheddar cheese, extra sharp, shredded (2 cups)
- 1 cup Mayonnaise
- ½ cup Slivered almonds, toasted
- 4 Scallions, sliced thin (green and white parts)
- 2 tsp Hot sauce (Frank's RedHot Original Pepper Sauce suggested)

1. Cook **bacon** over medium heat until crispy, 5 – 7 minutes. Transfer bacon to paper towel lined dish to cool for 5 minutes.
2. Stir **bacon and remaining ingredients** in a bowl until thoroughly combined. Cover and refrigerate for at least 2 hours or up to 2 days for flavors to blend.

Serve

Ham and Asparagus Roll-ups

Ham sliced thin for rolling

Boursin Cheese (fine garlic and herb flavor)

Asparagus spears, fresh

The amounts will depend on how many you would like to make and if you want to cut them into smaller portions or leave whole.

Wash, prepare and steam the asparagus.

Spread about 1 teaspoonful on Boursin cheese down the middle of the ham slice. Then place 1 or 2 asparagus spears on top of the cheese. Fold over the ham onto the asparagus and roll up. You may use a toothpick to secure if you think it is needed.

Can be made ahead of time, the day before serving.

Prepared by,

Sharla Cook

Bacon Cheese Crisps

From: Art Fare, A Commemorative Celebration of Art & Food (Presented by the Toledo Museum of Art)

Makes 3 dozen crisps

2 cups Cheddar cheese
½ cup (1 stick) butter, softened
1 tsp. Worcestershire sauce
¼ tsp. salt
¼ tsp. dry mustard
3 drops Tabasco sauce
1 ¼ cups flour
10 slices crisp cooked bacon

Beat the cheese and butter in a mixing bowl until blended. Add the Worcestershire sauce, salt, dry mustard, and Tabasco sauce and mix well. Stir in the flour and bacon. Shape the dough into 2 logs, 1 ½ inches in diameter. Chill, covered, in the refrigerator.

Preheat the oven to 275 degrees. Cut the logs into 1/8 – ¼ inch slices. Arrange the slices on a baking sheet. Bake for 8 to 10 minutes or until light brown. Remove to a wire rack to cool.

Variation: May substitute 1 cup crisp rice cereal for the bacon.

It is easier to cut when the dough is at room temperature. I found it took longer to bake.

Cauliflower Crust Pizza

Tricia Ellersick 14 September 2019



Ingredients

1 large head of cauliflower (about 6- 7" wide, 3 lbs) or 1 bag 5-6 cups of frozen cauliflower rice

2 large eggs, beaten

$\frac{1}{2}$ cup shredded Mozzarella / Tex Mex / grated Parmesan cheese

1 teaspoon Italian seasonings (or $\frac{1}{2}$ teaspoon dried oregano and $\frac{1}{2}$ teaspoon dried basil)

Pinch of salt; $\frac{1}{4}$ teaspoon ground black pepper

$\frac{1}{4}$ - $\frac{1}{2}$ cup Marinara sauce

$\frac{3}{4}$ cup shredded Mozzarella / Tex Mex cheese

Instructions

1. Preheat oven to 450 degrees F. Line baking sheet, pizza pan, or stone with parchment paper.

2. Steam, roast, or microwave cleaned cauliflower that has been separated into florets until tender. Transfer cooked cauliflower to a bowl lined with a linen towel or cheesecloth. Allow to cool about 15 min. until it is safe to touch.

Squeeze the liquid out of the cauliflower ball until barely any liquid comes out; there should be about 1 cup of liquid.

3. Whisk eggs in a mixing bowl with seasonings for 10 seconds. Add $\frac{1}{2}$ cup of shredded/grated cheese and squeezed cauliflower ball. Mix well.

Spread cauliflower mixture onto the baking sheet or pizza pan/stone lined with parchment paper. Using your hands, flatten into approximately $\frac{1}{4}$ " thick crust.

4. Bake for 18 min. Remove from the oven and top with Marinara sauce and the remaining $\frac{3}{4}$ cup cheese. Bake for another 5 min. and then broil until cheese turns golden brown.

Enjoy!

Store: Refrigerate covered for up to 2 days. **Freeze:** Tightly wrapped in plastic for 1 month.

Salmon Spread

2 6oz.cans pink salmon (I use the Kirkland brand)

approx. $\frac{3}{4}$ cup of mayonnaise, use enough to moisten salmon well

approx. $\frac{1}{2}$ cup of whatever kind of relish you have (I use zucchini relish)

mix well and refrigerate until serving with crackers

Meatballs

2# meatballs, cook frozen in a combination of water and 7UP for approx. 15 min.

Combine 1 14oz. can jellied cranberry sauce with

1 14oz. jar of cocktail sauce

I usually turn the Crockpot on high while I cook the meat balls, combining the cranberry and cocktail and mixing until blended. Add the meatballs cooking on high until the sauce starts to boil, turning the heat back to low or keep warm-depending on when you'll be serving them.

Submitted by Dick and Marty Oakley

Peppery Cheese Straws

Makes about 60 Cheese Straws

Mix in food processor or mixer:

2 cups unbleached flour

½ c. whole wheat or rye flour

Salt 1t,

Add and mix until it resembles coarse crumbs:

1 ½ sticks cold unsalted butter, cut in small pieces

½ pound cold cream cheese

Add and mix until dough is formed:

5 T. ice water

Divide dough in half and flatten into square. Refrigerate for 30 minutes.

On floured surface, roll out one dough square to a 16x14 inch rectangle.

Mix:

2 large eggs, lightly beaten

1 T. mild or cream

Brush dough with half of the egg wash and sprinkle with half of the seeds and cheese

1-2 t. crushed red pepper

1 t. freshly ground black pepper

1 T. assorted seeds and/or herbs

¼ c. freshly grated Parmesan or Romano cheese

Cut dough with pie or pizza cutter into strips. Twist strips and place on baking sheet.

Bake at 375° for about 15-25 minutes. Cool and repeat process for other dough.

Showing posts sorted by relevance for query **sweet potato hummus**. Sort by date Show all posts

Tuesday, May 14, 2019

Sweet Potato "Hummus" - So Close



One of my all-time favorite things to do is take an iconic recipe, and somehow tweak it to maybe make it easier, healthier, or tastier; which was definitely not what happened here. This was simply a case of me wanting hummus, not having garbanzo beans, and making it anyway with sweet potatoes, which, much to my amazement, came out remarkably well.

I don't blame you if you're skeptical, but this stuff really does have almost the same taste and texture as hummus. It has a little bit of a sweeter finish, which reminded me of a red pepper hummus, but all in all, it's very close. In fact, my wife Michele, who has a much more discerning palate than I do, said that if she were blindfolded, she'd have trouble identifying this as not being actual hummus.

However, to get this close to what you think hummus tastes like, please be prepared to adjust the ingredient amounts to your liking. Some folks like just a hint of garlic and lemon, while others like to be crushed by it. Same goes for the tahini, and other seasonings, so taste, and adjust accordingly.

Of course, since the name, "hummus" comes from the Arabic word for chickpeas, one can make a strong argument that this isn't hummus, and therefore shouldn't be called hummus. But those people don't have to worry about search engine results, which is why I just worked the word "hummus" into this paragraph four times. Actually, let's make it five, as I say I really do hope you give this easy, and delicious alternative hummus a try soon. Enjoy!

Ingredients for about 2 cups of Sweet Potato Hummus:

- 2 cups mashed, roasted sweet potatoes
- 1/3 cup tahini
- 2 cloves crushed garlic
- 1 teaspoon kosher salt, plus more to taste
- 1 teaspoon cumin
- 1/4 teaspoon chipotle
- pinch cayenne
- 1 tablespoon olive oil
- 1/2 lemon, juiced, plus more to taste
- 2 tablespoons cold fresh water whipped in to lighten texture, optional
- freshly chopped parsley to garnish

Smoky Eggplant Dip (Eggplant Moutabal)

4 SERVINGS: *If you don't have a grill or a gas stovetop, you can broil the eggplants in the oven, turning occasionally, until charred and tender. They might not end up as smoky, but the final dip will still taste great.*

- 2 medium globe eggplants (about 1¾ lb. total)**
- ½ cup tahini**
- ¼ cup fresh lemon juice**
- 3 Tbsp. extra-virgin olive oil, plus more for drizzling**
- Kosher salt**
- Pomegranate seeds and black sesame seeds (for serving)**

Remove grate and prepare a charcoal grill for medium heat (coals should be covered with ash and glowing red with no black remaining). Place eggplants directly on coals and cook, turning occasionally, until skins are completely charred and flesh collapses, 15–20 minutes. (Alternatively, you can char over a gas burner on medium-high heat, turning occasionally with tongs, 12–15 minutes.) Transfer to a colander set over a medium bowl. Let cool 15 minutes.

Remove skins from eggplants (it's okay if some bits of charred skin don't come off). Transfer flesh to a sieve set over a bowl and let drain 10 minutes.

Transfer eggplant flesh to a food processor; add tahini, lemon juice, and 3 Tbsp. oil and process until creamy; season dip with salt.

Transfer dip to a bowl and top with pomegranate seeds and black sesame seeds; drizzle with more oil.

DO AHEAD: Dip can be made 1 day ahead. Cover and chill.

Ingredients:

4 slices smoked deli ham (not a thin cut)
4 ounces cream cheese, softened
4 dill pickle spears

Instructions:

- Using a paper towel, pat dry the ham slices and the pickles.
- Spread 1 tablespoon very soft cream cheese on each slice of ham.
- Place a pickle spear on each slice of ham and roll up.
- Refrigerate the roll up for an hour.
- Slice the roll-up into 1-inch slices.
- Secure each roll-up with a toothpick.

TIP: Jazz these up roll-ups by using different flavors of cream cheese, such as garlic and herb or jalapeno.

Source: *The Vintage Church Cookbook: Classic Recipes for Family and Flock*, by Parrish Ritchie

Helpful Hints: (1) plenty of paper towels; (2) **consider using** Philadelphia's *original cream cheese spread* because it is much easier to spread than the standard 8-oz. pack of cream cheese even at room temperature.

Finally a personal choice. Consider substituting sweet gerkins if dill pickles are not a favorite; please keep in mind the dill pickle spears are typically larger in size than a sweet gerkin. So, place 2 small gerkins before you roll-up the ham and cream cheese.

Peggy

Taco-Stuffed Mini Peppers
From The Pioneer Woman Cooks
The New Frontier

2 Tbsp. olive oil
1 onion, diced
2 cloves garlic, minced
1 ½ lbs. ground beef
2 tbsp. chili powder
1 tsp. cumin
1 tsp. salt
½ tsp. pepper
Pinch of cayenne pepper

Sautee the onion in the olive oil for 4 minutes. Stir in ground beef and spices and brown. Drain grease. Add 2 tbsp. tomato paste and ¾ cup water. Stir and simmer 10 minutes. Scoop the meat mixture into mini sweet peppers that have been halved and seeded. Keep the stem on. Top with a small piece of queso fresco, avocado crema, and cilantro leaves.

Avocado Crema









1 small avocado, pitted and peeled
¼ cup sour cream
Zest and juice of 1 lime
2 tbsp. whole milk

Mash the avocado with a fork until mostly smooth. Add the sour cream, lime, lime zest and a pinch of salt. Stir to combine. Stir in milk and drizzle on top of the stuffed peppers.

Greek Bruschetta

★★★★★
5 from 3 votes

Looking for the perfect Mediterranean appetizer made in just 15 minutes? Try this easy Greek Bruschetta recipe made with fresh cherry tomatoes, cucumbers, hummus and feta cheese!

 Course	Appetizer
 Cuisine	Greek
 Prep Time	10 minutes
 Cook Time	5 minutes
 Total Time	15 minutes
 Servings	16 servings
 Calories	108 kcal
 Author	Whitney Bond

Ingredients

- 1 baguette sliced
- 3 cups cherry tomatoes quartered
- 1 cup cucumber diced
- ½ cup red onion diced
- 3 cloves garlic minced
- 2 tbsp fresh oregano
- 1 tbsp fresh mint
- ¼ cup extra virgin olive oil
- 1 tbsp lemon juice
- 2 tbsp red wine vinegar
- ¼ tsp salt
- ¼ tsp black pepper
- ½ cup hummus flavor of your choosing - I recommend traditional or garlic
- ½ cup feta cheese crumbles

Instructions

1. Preheat oven to 350°F. Place the baguette slices on a rimmed baking sheet and into the oven for 5 minutes to toast.
2. Toss the tomatoes, cucumber, red onion, garlic, oregano, mint, olive oil, lemon juice, red wine vinegar, salt and pepper together in a large bowl.
3. Remove the baguette slices from the oven, spread with hummus, then top with the tomato cucumber greek bruschetta and feta cheese.

All images and text © WhitneyBond.com | Recipe link: <https://whitneybond.com/greek-bruschetta/>



Sheila
Biagioni

Reuben Wonton Cups Yields 24 cups

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- 24 wonton wrappers *I USED VEGAN & cut off points*
- 3 packages (2 ounces each) thinly sliced deli corned beef, chopped
- 1/3 cup sauerkraut, rinsed and well drained *I SQUEEZED IT, ALSO*
- 1/3 cup Thousand Island salad dressing
- 2/3 cup shredded Swiss cheese

Directions

- Press wonton wrappers into miniature muffin cups coated with cooking spray. Bake at 350° for 6-7 minutes or until lightly browned.
- Meanwhile, in a small bowl, combine the corned beef, sauerkraut and dressing. Spoon into wonton cups. Sprinkle with cheese.
- Bake for 8-10 minutes or until filling is heated through. Serve warm.

VEGGIE PRESSED SANDWICHES Layer cut side of loaf bottom with thin lengthwise slices of zucchini (6 oz.), ½ cup roasted red bell peppers (patted dry), ¼ cup thin red onion wedges, and 8 oz. fresh mozzarella slices. Top with ¼ cup purchased-bruschetta topping. Spread cut side of loaf top with 2 to 3 Tbsp. purchased basil pesto; place on bottom half. Wrap and grill as in Step 2.

ROASTED RED PEPPER AND FETA DIP

HANDS-ON TIME 25 min.
TOTAL TIME 1 hr. 10 min.

- 1 onion, cut into ½-inch wedges
 - 4 cloves garlic (unpeeled)
 - 2 Tbsp. olive oil
 - 1 cup bottled roasted red bell peppers, drained (or roast your own peppers, see below)
 - 1 cup crumbled feta cheese (4 oz.)
 - 2 Tbsp. fresh oregano leaves
 - 2 Tbsp. lemon juice
 - ¼ tsp. salt
 - ⅛ to ¼ tsp. crushed red pepper
- Chopped roasted peppers, feta, and/or fresh oregano (optional)

1. Preheat oven to 425°F. Line a baking sheet with foil. Add onion and garlic. Brush with some of the oil. Roast 30 to 35 minutes or until onion wedges and garlic are tender.
2. In a food processor combine peppers and onion. Squeeze garlic from peels into processor. Add remaining oil, feta, oregano, lemon juice, salt, and crushed red pepper. Cover; pulse until nearly smooth.

3. Transfer dip to a serving bowl. If desired, top with additional chopped roasted peppers, feta, and/or oregano. Makes 1½ cups.

PER ¼ CUP 118 cal, 9 g fat (3 g sat fat), 17 mg chol, 223 mg sodium, 7 g carb, 1 g fiber, 4 g sugars, 4 g pro



[HOW-TO]

ROAST PEPPERS

To roast your own bell peppers for the Roasted Red Pepper and Feta Dip, place two peppers on the baking sheet with onion and garlic. Brush with olive oil. Roast as directed until pepper skins are blistered. Wrap peppers in foil; let stand 15 minutes. Peel and discard skins, stems, seeds, and membranes. ■

Chris Scarlett
October 2019 | BH&G 127

fun
cooking



SPINACH-ARTICHOKE PASTA BITES

ACTIVE: 30 min | **TOTAL:** 50 min
MAKES: 24-30

- 1 tablespoon extra-virgin olive oil, plus more for the pan
- Kosher salt
- 1¾ cups small pasta shells
- 4 ounces cream cheese, at room temperature
- 1 large egg
- 2 cloves garlic, grated
- 1½ cups chopped baby spinach
- 1 cup frozen artichoke hearts, thawed and chopped
- 1 cup shredded fontina cheese
- ½ cup shredded mozzarella cheese
- Freshly ground pepper
- ⅓ cup panko

1. Preheat the oven to 425°. Brush a 24-cup mini-muffin pan (preferably nonstick) with olive oil. Bring a large saucepan of salted water to a boil. Add the pasta and cook 2 minutes less than the label directs. Drain.
2. Combine the cream cheese, egg and garlic in a large bowl and whisk until smooth. Stir in the pasta, baby spinach, artichoke hearts, fontina, mozzarella, ½ teaspoon salt and a few grinds of pepper until well combined.
3. Fill the muffin cups with the pasta mixture. Toss the panko with the olive oil and a pinch of salt in a small bowl. Sprinkle over the pasta.
4. Bake until the pasta is golden around the edges, 15 to 20 minutes. Let cool 5 minutes, then remove from the pan.

I used a 1 3/4" scoop to fill the cups

from Linda Hoffman