

Cheese Ball

24 Servings

2 (8 oz) pkgs cream cheese
1 cup sharp cheddar cheese, shredded
1 tbsp finely chopped onions
2 tbsp Worcestershire sauce
1 tsp lemon juice
Dash of cayenne pepper
1 cup pecans, chopped and toasted

In small bowl, beat cream cheese and cheddar cheese together with mixer. Add remaining ingredients, except nuts, and mix well. Refrigerate for 4 hours. Shape into ball and roll in pecans. Serve with crackers.

Aloha Chicken Wings

Serves 12

3 pounds chicken wings
1 cup pineapple preserves
1/2 cup sherry
1/2 cup frozen orange juice concentrate
1/2 cup soy sauce
1/2 cup brown sugar
1/4 cup vegetable oil
1 tsp garlic powder
1 tsp ground ginger

Chop off wing tips. Cut each wing into 2 pieces. Place wings in glass baking dish. Combine remaining ingredients and pour over wings. Marinate overnight in refrigerator. Preheat oven to 350 degrees. Remove wings from marinade and place in shallow baking pan. Pour 1 cup of marinade over wings. Bake for 1 hour.

Stuffed Dates

Makes about 30

1 (8 oz) pkg pitted dates
30 pecan halves
1 pound thinly sliced bacon (10 to 12 slices)

Preheat oven to 400 degrees. Stuff each date with a pecan half. Cut each slice of bacon in 3 pieces. Wrap each date with a piece of bacon and secure with toothpick. Bake 12 to 15 minutes until crisp. Drain and serve.

Pork Potstickers

Makes 35 to 40

1/2 pound ground pork
1/4 cup finely chopped green onions
2 tbsp finely chopped red bell pepper
1 egg, lightly beaten
2 tsp ketchup
1 tsp yellow mustard
2 tsp Worcestershire sauce
1 tsp brown sugar
1 1/2 tsp salt
1/2 tsp black pepper
1/4 tsp cayenne pepper
35 to 40 small wonton wrappers
Water for sealing wontons
3 to 4 tbsp vegetable oil for frying
1 1/3 cups chicken stock, divided

Preheat oven to 200 degrees. Combine the first 11 ingredients (pork through cayenne) in medium-sized bowl. Set aside. To form dumplings, remove 1 wonton wrapper from package, covering the others with damp cloth. Brush 2 edges of wrapper lightly with water. Place 1/2 rounded tsp of the pork mixture in the center of the wrapper. Fold over, seal edges, and shape as desired. Set on a sheet pan and cover with a damp cloth. Repeat procedure until all of filling is used. Heat a 12 inch sauté pan over medium heat. Brush with vegetable oil once hot. Add 8 to 10 potstickers at a time to the pan and cook for 2 minutes, without touching. Once the 2 minutes are up, gently add 1/3 cup chicken stock to pan, turn heat down to low, cover and cook another 2 minutes. Remove wontons to a heatproof platter and place in warm oven. Clean the pan between batches by pouring in water and allowing the pan to deglaze. Repeat until all wontons are cooked. Serve immediately.

Sweet Chicken Bacon Wraps

Makes 12 servings

1 1/4 pounds boneless, skinless, chicken breast (about 4 breasts)
1 (1 pound) pkg thinly sliced bacon
2/3 cup brown sugar
2 tbsp chili powder

Preheat oven to 350 degrees. Cut chicken into 1 inch cubes. Cut each slice of bacon into thirds. Wrap each chicken cube with bacon and secure with toothpick. Stir together brown sugar and chili powder. Dredge wrapped chicken in mixture. Coat a rack and broiler pan with cooking spray. Bake for 30 to 35 minutes or until bacon is crisp.

Fried Ravioli

Makes 4 to 6 servings

Olive oil for frying

1 cup buttermilk
2 cups Italian bread crumbs
1 box store-bought cheese ravioli (about 24)
1/4 cup grated Parmesan
1 jar store-bought marinara sauce, heated for dipping

Pour 2 inches of olive oil in a large frying pan. Heat oil over medium heat until deep-fry thermometer registers 325 degrees. While oil is heating put the buttermilk and bread crumbs in separate shallow bowls. Working in batches, dip ravioli in buttermilk and coat completely. Dredge ravioli in bread crumbs. Place ravioli on a backing sheet and continue with remaining ravioli. When oil is hot, fry ravioli in batches, turning occasionally, until golden brown. (About 3 minutes.) Transfer fried ravioli to paper towels to drain. Sprinkle hot ravioli with Parmesan and serve with warmed marinara sauce for dipping.

Mini Chicken Empanadas

Makes 36

2 pie crusts (see pie crust recipe) Use chilled dough.
1 1/2 cups shredded rotisserie chicken or 1 (9.75 oz) can white chicken, drained
1 cup chunky salsa
1 cup shredded Mexican cheese blend
All purpose flour for dusting

Preheat oven to 400 degrees. In medium saucepan, combine chicken and salsa. Bring to boil, then reduce heat and simmer 5 minutes. Remove from heat and stir in cheese. Cool slightly. On floured surface, roll out dough to 1/2 inch thickness. Using a 3 inch round cutter, cut 36 circles. Place 1 tbsp chicken mixture in center of each circle. Moisten edges of dough with water. Fold circles in half and pinch to seal. Pierce the tops with a fork. Place empanadas on parchment-lined baking sheet and bake 15 minutes, or until golden brown. Serve hot with sour cream and guacamole.