

Holiday Eats: Easy Breezy Appetizers



LOVETHELINCKS
ABIGAIL & TRACY

Stuffed Mushrooms



INGREDIENTS:

1 pound mushrooms, cleaned and stems removed

1/2 cup breadcrumbs

1/4 cup grated parmesan cheese

2 cloves garlic, minced

2 tbsp fresh parsley, chopped

Salt and pepper to taste

Olive oil for drizzling

INSTRUCTIONS:

Preheat oven to 375 degrees (190C)

In a bowl, mix breadcrumbs, parmesan cheese, garlic, parsley, salt, and pepper

Stuff each mushroom cap with mixture

Place on a baking sheet, drizzle with olive oil and bake for 15-20 minutes until golden

Cranberry Brie Bites



INGREDIENTS:

1 sheet puff pastry, thawed
1/2 cup cranberry sauce
8 oz brie cheese, cut into small pieces
1/4 cup chopped pecans
Fresh rosemary for garnish

INSTRUCTIONS:

Preheat oven to 375 degrees (190C)
Cut puff pastry into squares and place in a mini muffin tin
Spoon a tablespoon of cranberry sauce into each cup, top with brie and pecans
Bake for 12-15 minutes until pastry is golden
Garnish with fresh rosemary

Caprese Skewers



INGREDIENTS:

Cherry tomatoes
Fresh mozzarella balls
Fresh basil leaves
Balsamic Glaze
Toothpicks

INSTRUCTIONS:

Thread a tomato, mozzarella ball, and a basil leaf onto each toothpick
Arrange on a serving platter and drizzle with balsamic glaze

Bacon Wrapped Dates



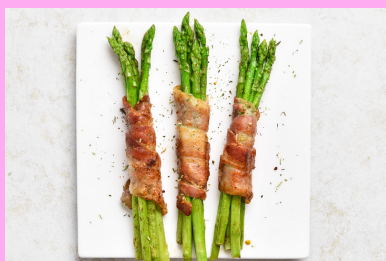
INGREDIENTS:

Medjool dates, pitted
Almonds, whole
Bacon slices, cut in half
Toothpicks

INSTRUCTIONS:

Preheat oven to 375 degrees (190C)
Stuff each date with a whole almond
Wrap each date with half a slice of bacon
and secure with a toothpick
Bake for 15-20 minutes until bacon is
crispy

Prosciutto Wrapped Asparagus



INGREDIENTS:

Fresh asparagus spears, trimmed
Prosciutto slices, cut in half lengthwise
Olive Oil
Balsamic Glaze for drizzling

INSTRUCTIONS:

Wrap each asparagus spear with half a
slice of prosciutto
Place on a baking sheet, drizzle with olive
oil, and roast at 400 degrees for 12-15
minutes
Drizzle with balsamic glaze before serving

Sweet Potato Bites with Goat Cheese & Pomegranate



INGREDIENTS:

Sweet potatoes
Goat Cheese
Pomegranate arils
Honey for drizzling

INSTRUCTIONS:

Roast sweet potato rounds at 400 degrees
(204.4C) in the oven until tender
Top each round with a dollop of goat
cheese and pomegranate arils
Drizzle with honey before serving

Spicy Cranberry Meatballs



INGREDIENTS:

1 pound ground beef or turkey
1/2 cup breadcrumbs
1/4 cup milk
1/4 cup parmesan cheese
1 egg
1 cup cranberry sauce
1 tbsp hot sauce

INSTRUCTIONS:

In a bowl, combine ground meat, breadcrumbs, milk, parmesan, and egg
Form into small meatballs
In a separate saucepan, mix cranberry sauce and hot sauce
Add meatballs and simmer until cooked through

Pesto and Sun-Dried Tomato Pinwheels



INGREDIENTS:

1 sheet Puff pastry, thawed

1/2 cup pesto

1/4 cup sun-dried tomatoes, chopped

1/4 cup parmesan cheese

INSTRUCTIONS:

Preheat oven to 375 degrees (190C)

Roll out puff pastry and spread a layer of pesto, then sprinkle with chopped sun-dried tomatoes and parmesan

Roll into a log and slice into pinwheels

Bake for about 15-20 minutes until puff pastry is golden

Bacon Wrapped Jalapeno Poppers



INGREDIENTS:

12 jalapeno peppers, halved lengthwise,
seeds and membranes removed
1/2 cup cream cheese
1/2 cup shredded sharp cheddar cheese
12 sliced of bacon

INSTRUCTIONS:

Preheat oven to 375 degrees (190C)
Fill each jalapeno half with cream cheese
and shredded cheddar
Wrap each stuffed jalapeno with a half
slice of bacon and secure with a toothpick
Bake until bacon is crispy, about 15-20
minutes

Cajun Shrimp Bruschetta



INGREDIENTS:

1 baguette, sliced
1/2 pound of shrimp, peeled and deveined
2 tbsp cajun seasoning
1 container cherry tomatoes, diced
1/4 cup red onion, finely chopped
1 tbsp fresh Cilantro, chopped (or to taste)
1/4 cup lime juice, add more if needed

INSTRUCTIONS:

Slice baguette and lightly toast at 400 degrees until golden brown, about 7 minutes
Toss shrimp in cajun seasoning and saute until cooked
In a bowl, mix together diced tomatoes, red onion, cilantro, and lime juice
Top each baguette with tomato mixture and seasoned shrimp