

School of Cooking

Martin's

Thanksgiving Appetizers

Presented by Elise Kunkel

November 4, 2009

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Cranberry & Brie Bites

Ingredients:

3/4 cup Ocean Spray® Whole Berry Cranberry Sauce
1 teaspoon lemon juice
1/2 teaspoon finely shredded lemon peel
24 (3 1/4 x 3 1/4-inch) wonton wrappers
1 (8-ounce) brie round

Instructions:

Place 3/4 cup Ocean Spray® Whole Berry Cranberry Sauce in a 1 1/2-quart saucepan. Cook over medium heat until hot, stirring occasionally. Remove from heat; stir in lemon juice and lemon peel.

Meanwhile, heat oven to 350°F. Spray 24 miniature muffin cups with nonstick cooking spray. Press 1 wonton wrapper gently into each sprayed cup, allowing ends to extend above cups. Spray edges of wonton wrappers with nonstick cooking spray. Bake for 12 to 14 minutes or until bottoms of cups are beginning to brown; remove from oven.

If desired, remove rind from brie. Cut brie into 24 cubes, about 3/4-inch each. Place 1 cube in each cup; place sheet of aluminum foil over each pan to prevent excessive browning. Return to oven. Bake 3 to 5

minutes longer or until brie is soft. Remove from oven; top each with about 1 teaspoon cranberry mixture.

Ham, Gruyere & Honey Mustard Palmiers

Ingredients:

1 sheet of puff pastry (8-9 oz)
2 tbsp honey Dijon mustard
3 oz gruyere cheese, shredded
1/4 cup Parmigiano-Reggiano, finely grated
4 oz ham, thinly sliced or shredded

Instructions:

Roll the puff sheet to about 10 x 14" on a lightly floured surface. Spread lightly with the mustard. Sprinkle on the cheeses and arrange the ham in an even layer on top. Cover with a parchment paper and gently press with a rolling pin to compress the layers. Remove the paper gently. Cut the sheet in half to make two 10 x 7" sections and roll each of the long edges gently toward the center. Press the two rolls lightly together. Chill to help maintain the shape, then slice about 3/8" thick. Place on baking sheets and bake at 425°F until deep golden brown and cooked through, 10-12 minutes.
Yield: 24 pieces

Tomato Basil Tartlets

Ingredients:

1 cup prepared pesto
1 cup ricotta cheese
1 package phyllo tartlet shells (available in Martin's freezer section)
Grape tomatoes, sliced in half
Basil leaves, for garnish
Parmesan cheese, for garnish

Instructions:

Mix together ricotta and pesto until blended. Spoon carefully into phyllo cups. Place tomato (cut side up) in the middle of tart, with a small basil leaf. Sprinkle lightly with parmesan. ENJOY!