



Kansas City Kappa Kappa Gamma Alumnae Association
Tasting Party Recipes - November 2011

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Cheese Wafers

(Jean Helmers)

Combine with your hands:

1 stick margarine

$\frac{1}{2}$ pound shredded sharp cheddar cheese

$\frac{1}{2}$ package dry onion soup mix (1 $\frac{1}{2}$ T)

1 cup flour

$\frac{1}{2}$ t. salt

Form into two tolls. Wrap and chill. Slice 1/3" thick and bake at 375 for 10-12 minutes.

Caramelized Onion and Goat Cheese Tart

18 hors d'œuvres | 9 medium-sized for salad or side

(Christine Erwin)

1 sheet of frozen puff pastry (usually comes with 2 per box, so this is an easy recipe to double)

2 tablespoons of olive oil

1 red onion, sliced thinly

4 ounces of goat cheese

Start by caramelizing the onions in a saute pan in olive oil over medium heat. This will take 10-15 minutes. Keep stirring until they start to turn brown... you're bringing out the sugar in the onion and creating a caramel.

On a baking sheet sprayed with cooking spray, place a sheet of puff pastry (unfolded from the package). Cut it along the folds into three long pieces. Pile the onions down the center of each piece. Top the onions with chunks of the goat cheese evenly distributed.

Bake at 425 degrees for 10-15 minutes until puffed and the edges are brown.



Pizza Dip

(Jennifer Fales)

2 C grated mozzarella chesses

2 C grated cheddar cheese

$\frac{1}{2}$ lb cooked Italian Sausage, or pepperoni, or browned ground beef

1 small can sliced black olives

1 C chopped artichoke hearts

$\frac{1}{2}$ C chopped onion

$\frac{1}{2}$ C chopped red pepper

1 C mayonnaise

Mix all ingredients together and bake in a 11x7x2 baking dish at 350 for 30 minutes.

Serve with crackers or sliced French bread.

My Favorite Spinach Artichoke Dip

1 cup real Mayo

1 package Spinach, thawed and drained

1 cup Shredded Parmesan Cheese

1 cup Mozzarella

garlic to taste

1 can chopped Artichoke hearts

Bake at 325 degrees for 20 minutes

Black Bean Appetizer

1 can black beans, rinsed and drained

4 oz. can sliced black olives

$\frac{1}{2}$ cup green onion, finely chopped

4 oz. crumbled feta cheese

Chopped cilantro to taste

$\frac{1}{4}$ cup red wine vinegar & $\frac{1}{2}$ cup olive oil, mixed into vinaigrette

On a flat serving dish layer beans, onion, olives and feta cheese. Top with cilantro and sprinkle with vinaigrette. Serve with tortilla chips (Tostitos Scoops work well).

White Bean Dip with Pita Chips

6 servings

1 (16 oz.) can cannellini beans, drained and rinsed
2 cloves garlic
2 Tbsp fresh lemon juice
1/3 cup olive oil, plus 4 Tbsp
1/4 cup (loosely packed) fresh Italian parsley leaves
Salt & freshly ground pepper
6 pitas
1 tsp dried oregano

Preheat oven to 400 degrees.

Place beans, garlic, lemon juice, 1/3 cup olive oil and parsley in the work bowl of a food processor. Pulse until the mixture is coarsely chopped. Season with salt & pepper, to taste. Transfer mixture to small bowl.

Cut each pita in half and then into 8 wedges. Arrange the pita wedges on a large baking sheet. Pour the remaining oil over the pita. Toss and spread out the wedges evenly. Sprinkle with the oregano, salt & pepper. Bake for 8 - 12 minutes, or until toasted and golden brown.

Serve the pita toasts warm or at room temperature with the bean puree.

Mixed Nuts with Rosemary

3 Tbsp unsalted butter
1 Tbsp dried rosemary
1 1/2 tsp salt
1/2 tsp cayenne (to taste or for less heat use hickory smoke salt)
3 cups mixed nuts (pecans, cashews & hazelnuts)

Preheat oven to 350 degrees. Melt butter with rosemary, salt & cayenne. Spread nuts on cookie sheet and pour butter mixture over them, tossing to coat. Bake for 10 minutes, stirring occasionally.

Super Party Sandwiches

Yield: 36 sandwiches (the big bag of rolls from Costco)
(Erika Dickey)

5 tbs prepared (yellow) mustard
1/3 cup minced onion (white or yellow)
2 tbs Worcestershire sauce
1 $\frac{1}{4}$ cups softened butter (like consistency of mayo; to spread on the bun)
1.5 tsp poppy seeds
36 cocktail buns, split
2 pounds shredded roast beef (you can sometimes find roast beef at Costco that's in the sealed packages, which you can then cut up into little squares. Or, you can go to your local grocer deli counter and ask for the amount of roast beef you want and have them "shave" it; much easier!)
1 pound Havarti cheese (I usually get a block of cheese and cut it into 36 "slices" that will fit the buns. Sometimes you can find pre---sliced Havarti cheese, which makes it easier.)
Tin foil

Combine mustard, onion, Worcestershire sauce, softened butter and poppy seeds in a bowl. Mix well.

Spread mixture (I really glop it on --- it's what makes them so good!) on half of each bun and top with roast beef and slice of cheese.

Wrap sandwiches in foil and heat for 15 to 20 minutes at 350 degrees.

You can also freeze the sandwiches and heat and serve what you need (you've got 36 of them!).

If frozen, there is no need to defrost. Just pop them in the pre---heated 350 degree oven for 30---35 minutes.

Gamma Alpha's Hot Chicken Salad

4 cups cooked chicken	1 cup shredded cheddar cheese
2 cups sliced celery	crushed potato chips
1 cup chopped cashews	
1 cup mayonnaise	

Mix first 4 ingredients and place in casserole. Top with cheddar cheese and crushed potato chips. Bake at 400 degrees for 10 minutes.

Holiday Wreath Cheese Spread

(Jennifer Hart, from "The Best of Byerly's")

- 2 (8 ounce) packages cream cheese, softened
- 1 (3 ounce) package cream cheese, softened
- 1 (7 ounce) bottled roasted sweet red peppers, drained, divided
- 1 teaspoon minced garlic
- $\frac{1}{2}$ teaspoon salt
- 10 sliced bacon, crisply fried, crumbled
- $\frac{1}{2}$ cup smoked almonds, coarsely chopped
- $\frac{1}{4}$ cup sliced green onions
- snipped fresh parsley
- crackers

In food processor, process cream cheese, $\frac{1}{2}$ of the roasted red peppers, garlic and salt until smooth. Add bacon, almonds and green onions; process just until combined. Refrigerate 1 hour. On serving platter, spoon cheese mixture into a circle. With hands, form into a smooth wreath shape (mixture will be soft). Cover with parsley. Cut remaining roasted red peppers into thin strips for ribbon and a bow. Arrange on wreath. Refrigerate covered until firm. Serve with crackers.

Golden Bee Cheese Dip

(From The Broadmoor in Colorado Springs)

- 10 oz. of sharp cheddar cheese
- 1 1/2 sticks of room temperature butter
- 1/2 teaspoon of garlic salt
- 1 tablespoon horseradish
- 2 tablespoons Sherry (or non-alcoholic cooking sherry)
- 1 container of Kraft Old English Cheese Spread (typically found near the Velveeta)

Put all ingredients into a food processor and blend together until smooth. Serve with crackers (like at the Golden Bee) or bread. Store in refrigerator. Best to serve the day after you make it. Allow to come to room temperature before serving.

Pecan Mix (with Cherries)

(Darcy Howe)

One pound shelled pecan halves

One stick of butter

1/2 cup of light karo syrup

Melt butter in microwave and pour over pecans add karo syrup and blend

Spread evenly on jelly roll pan

Bake 30 min in 275 degree oven

Take out, turn nuts, and bake another 30 minutes

Spread paper grocery bag flat by tearing at seam

Spread nut mixture evenly on grocery bag so it absorbs excess butter

Sprinkle with kosher/sea salt

Add dried cherries or other fruit if you like.

If making for a gift, place the dried fruit in separate ziplock to keep them from drying out until served.

Dixie Pie

(Jennifer Barker)

½ cup unsalted butter, melted

2 eggs

1 cup sugar

½ cup flour

1 cup semi-sweet chocolate chips

1 ½ cups chopped pecans

2 Tblsp bourbon

9 inch pie shell

Beat eggs with cooled butter. Add flour and sugar. Beat until mixed well. Gently fold in pecans, chocolate and bourbon. Add mixture to pie shell. Bake at 350 degrees for approximately 30 minutes. Serve with whipped cream (optional)

Double Chocolate Oatmeal Cookies

Makes approx. 3 dozen cookies.
(V. Chaloud)

2 cups semi-sweet chocolate pieces (divided)
3/4 cup flour
3/4 cup oats uncooked
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup butter, softened
1/2 cup sugar
1 egg
1/2 teaspoon vanilla

Preheat oven-375 degrees.

In a heavy saucepan (or double boiler,) melt 1 cup chocolate pieces. Cool slightly.

In small bowl, combine flour, oats, baking powder, cinnamon, salt, and baking soda.

In medium bowl, beat together butter and sugar until light and fluffy. Blend in egg and vanilla; stir in melted chocolate. Gradually add dry ingredients. Mix well. Stir remaining cup of chocolate pieces into batter.

Drop by rounded spoonfuls onto ungreased baking sheet. Bake in preheated 375 degree oven about 8 minutes. Cool 1 minute on baking sheet, then remove to wire cooling rack.

Cranberry Gems

Yield: 2 dozen cookies

2 sticks unsalted butter, softened	3 cups flour
2 eggs	1 tsp baking soda
2 tsp vanilla	1 tsp salt
1 cup sliced almonds	2/3 cup brown sugar
1 cup Craisins	2/3 cup white sugar
1 cup white chocolate chips	

Cream butter, eggs and vanilla with mixer. Slowly add the following ingredients into the bowl with mixer on low speed. Mix well. Drop by teaspoonfuls onto a baking sheet. Bake at 350 degrees for 10-12 minutes.

Pumpkin Cake

(Marilyn Pattison)

32 oz can pumpkin
4 eggs
12 oz evaporated milk
1 1/2 cup sugar
2 tsp cinnamon
1 tsp. nutmeg
1/3 tsp. ginger

Grease 9 x 13 pan.

Beat above ingredients together.

Sprinkle 1 box yellow cake mix over the mixture.

Drizzle w/ 1 stick melted butter.

Sprinkle 1/2 cup walnuts on top.

Bake 325 degrees for 1 hr 20 min.

Serve w/ cinnamon whipped cream:

Pint of whipping cream, 2-4 tsp. powdered sugar, 1/2 tsp vanilla, 1/4 tsp. cinnamon. Whip all together. Or use ready whip or cool whip and call it good.

Pumpkin Dip

1 (8 oz.) package cream cheese, softened
2 cups confectioner's sugar
1 (15 oz.) can solid pack pumpkin
1 Tblsp ground cinnamon
1 Tblsp pumpkin pie spice
1 tsp frozen orange juice concentrate
Gingersnaps

In a medium bowl, blend cream cheese and confectioner's sugar until smooth. Gradually mix in the pumpkin. Stir in the cinnamon, pumpkin pie spice and orange juice until smooth and well blended. Chill until serving. Serve with gingersnaps.

Pumpkin Fest Cookies

(Beth Winetroub)

1 cup Crisco shortening
1 cup sugar
1 cup solid pack canned pumpkin
1 egg
2 cups all-purpose flour
1 tsp baking soda
1 tsp cinnamon
 $\frac{1}{2}$ tsp salt

Preheat oven to 350 degrees. Cream shortening and sugar until light and fluffy. Add pumpkin and mix. Add egg and mix well. Sift together flour, soda, cinnamon and salt. Add to creamed mixture and blend well. Drop by teaspoonfuls onto cookie sheet. Bake for 10 - 12 minutes.

Frosting:

3 Tbsp butter
4 tsp milk
 $\frac{1}{2}$ cup firmly packed sugar
1 cup powdered sugar
 $\frac{1}{4}$ tsp vanilla

Combine butter, milk and brown sugar in a saucepan and cook, stirring, until brown sugar melts. Cool and add powdered sugar and vanilla. Beat until smooth. Spread on warm cookies.