



Resident Recipes

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One of my favorite kinds of gatherings to throw is a cocktail party.

I like being able to serve several different apped'oeuvres, and not be tied to the timing and formality of a sit-down dinner. (Yes, I know "apped'oeuvre" is not a real word. But I want it to be...)

Since I usually mix up tried-and-true recipes with some "experiments," I want to let guests know what they're eating. So I make place-cards to identify what is on each tray.

The holders are really easy to make. For 6 place-card holders, you'll need 36 corks.

I don't know how quickly you could accumulate this many at home (not judging) but if you're anxious to get started, belly up to your favorite bar and ask the bartender to save you some. In most places, he'll have you all set by the time you're ready for your second Pinot Noir. Or, stop by a local liquor store – many have a cork "recycling" bin right inside the door, and they're happy to share.

You'll also need glue, some twine, and card stock. Just glue 3 corks together by their long edges -- you'll end up with twelve sets of 3 corks. With the glued sides facing each other, tie two sets together with twine (or ribbon, raffia or wire). Insert place cards in cork sets.

Now for some tried & true apped'oeuvres. If you've been to the Wood house for a gathering in the 17 years we've been here, there's a pretty good chance you've had one of these appetizers.



Curried Chicken Dip



Placecards - cords and cards

First up: Curried Chicken & Mango Dip. It's an adaptation of a recipe that a caterer traded with me after a party years ago. It's great because it's super easy to throw together the day before, it freezes well (*before it's baked*) and you can lighten it up a little if you like.

Curried Chicken & Mango Dip

1 rotisserie chicken, shredded
8 oz. cream cheese, softened
4 oz. sour cream
1 jar mango chutney
2 mangoes, peeled and diced
1/2 bunch green onions, chopped
1/2 red bell pepper, chopped
1-2 tsp. curry powder (to taste)
1/4 cup chopped parsley (for color)
salt and pepper
1 cup Monterey Jack or Mexican blend cheese (optional)
Tortilla chips

Mix all ingredients (except cheese and chips) together in a greased baking dish. Top with cheese if using. Bake at 350, 30-40 minutes, or until bubbly and starting to brown. Serve hot with tortilla chips.

Next, these Mini-Reuben Sandwiches are pretty much the perfect party food. You can make them well in advance, they're easy to eat, and they're "guy friendly."

Don't skimp on ingredients here -- get your meat and cheese from the deli. Ask for shaved pastrami – not sliced. It should be fall-apart thin. And while you can buy Swiss cheese already sliced and packaged, have the good stuff sliced for you to order.

Mini Reuben Sandwiches

1/4 cup mayonnaise
4 Tbs ketchup
1 tsp caraway seed
1/2 can sauerkraut, drained and chopped
1 pound shaved pastrami
1/2 pound Swiss cheese, medium slices



Reubens

1 loaf cocktail pumpernickel bread (such as Rubschlager - 1 pound)

Heat large griddle or skillet to medium high.

Mix mayonnaise, ketchup, caraway seed and sauerkraut together in small bowl. Cut cheese slices to fit bread slices. Spread 24 slices of the bread with the sauerkraut mixture. Add shaved pastrami and cheese slices. Top with remaining bread slices.

Place sandwiches on griddle or in skillet, until brown, about 1 minute. Turn and brown on other side. Serve immediately, or move to cooling rack to cool completely.

If making ahead: Cool completely. Place sandwiches in single layer in Ziploc bags. Freeze until ready to use. To reheat, place on cookie sheet in 350 oven. Cover loosely with foil and bake for 20 minutes or until heated through.

Share your favorite family recipe or the dish you just can't put down! Can be simple, fun or exquisite...as long as it is delicious! E-mail the ingredients, detailed instructions and photos of your finished masterpiece to morganwood1@gmail.com.



Mini Reubens