

# Fantastic Holiday Appetizers

## November/December 2009

### Menu:

Pomegranate-Elderflower Champagne Punch  
Mini Pastry Cups with Brie and Cranberry-Onion Marmalade  
Pork Tenderloin & Sweet Potato Skewers with Chai Applesauce  
Warm Crab Cake Crostini with Capers and Chives  
Butterscotch Pudding Shots with Crystallized Ginger



## **Pomegranate-Elderflower Champagne Punch**

**serves 12-14**

2 btls champagne or prosecco

2 cups pomegranate juice

1/2 cup elderflower liqueur

1 cup white rum

1/4 cup fresh lemon juice

agave syrup, as needed

lemon slices and/or pomegranate seeds, for garnish

### **\*\*\* Preparation \*\*\*\***

In a large punch bowl (or 2 pitchers), combine all of the ingredients. Taste and add agave syrup as needed to sweeten the drink.

Serve over ice with pomegranate seed and/or lemon slices for garnish.

NOTE: If you're using a classic, large punch bowl, make an ice ring to keep it cold. Fill a bundt pan with water. Add a few lemon slices to the water and freeze overnight until solid. To unmold, dip the pan into some hot water to loosen the sides. Slip out the ice ring, place in a punch bowl with your punch and it will stay cold for hours!

## **Mini Pastry Cups with Brie and Cranberry-Onion Marmalade**

**makes 24 pieces**

### **For the Marmalade:**

- 1 cup finely diced white onions
- 1 tbl unsalted butter
- 1 teaspoon chopped rosemary
- 1 12-oz bag fresh cranberries
- 1 tangerine, thinly sliced into half rings
- 1 cup sugar
- 1 1/2 cup water
- 1 tsp salt

### **For the cups:**

- 2 sheets frozen puff pastry, defrosted in the fridge
- 18 oz brie, cold, cut into 36 squares
- 1 egg, mixed with 1 tablespoon water

### **\*\*\* Preparation \*\*\*\***

#### **For the marmalade**

Combine the onions, butter and rosemary in a saucepan. Cook over medium heat until onions are soft. Add the cranberries, sliced tangerine, sugar, water and salt. Bring to a boil, reduce heat and simmer for about 15-20 minutes until fruit is broken down and sauce is thickened. Remove from heat and set aside.

#### **For the cups:**

Preheat oven to 375 degrees.

Spray a mini muffin tin with non-stick spray.

Cut the puff pastry sheets into 36 2-inch squares. Press each square into the muffin tins -- the pastry corners should come up and over the edges of the cup.

Place a piece of brie in each cup and top with a teaspoon of cranberry mixture.

Brush the edges with the egg mixture.

Bake for 15-20 minutes until golden.

Let cool slightly before serving.

NOTE: You can make these ahead and rewarm in the oven for 5 minutes at 375 before serving.

## **Pork Tenderloin & Sweet Potato Skewers with Chai Applesauce**

**36-40 pieces**

### **For the sauce:**

1 tbl butter  
1 shallot, finely chopped  
2 Fuji apples, peeled and finely chopped  
1/2 tsp grated fresh ginger  
1/2 tsp ground cinnamon  
1/4 tsp ground cardamom  
1/2 tsp ground black pepper  
pinch salt

### **For the skewers:**

2 tbl gound cumin  
2 tbl smoked paprika  
1 tsp salt  
1/2 tsp ground black pepper  
1 pork tenderloin, trimmed of sliver skin  
2 large sweet potatoes, peeled and cut into 1-inch dice  
olive oil, as needed  
36-40 sturdy toothpicks  
6 large leaves basil

### **\*\*\* Preparation \*\*\*\***

#### **For the sauce:**

Heat a saucepan over medium heat. Add the butter and shallots. Cook until tender. Add the apples, ginger, cinnamon, cardamom, pepper and salt. Stir to combine. Add 1/2 cup water, bring to boil, reduce heat and simmer until apples are very tender. Add more water during the cooking as needed. Once tender, use a potato-masher to mash into a chunky sauce. Set aside to cool to room temperature.

#### **For the skewers**

Preheat oven to 450 degrees. In a small bowl, stir together the cumin, paprika, salt, pepper and enough olive oil to create a thick paste. Cut the tenderloin length-wise in half and then in half again. You will end up with four long, thin strips of tenderloin. Rub each one with some of the spice mixture and lay on a baking sheet. Roast for about 12-15 minutes or until just cooked through. Remove from oven and let rest 10 minutes. Meanwhile, toss the sweet potatoes with olive oil, salt and pepper and lay in a single layer on a baking sheet. Roast for about 15 minutes until tender (Don't over-roast until mushy!). To serve, cut the tenderloin strips into 1-inch pieces. Place each piece of tenderloin on top of a

sweet potato cube. Top with a dollop of apple sauce and drive a sturdy toothpick through the whole stack to serve. Garnish with chiffonade of basil.

### **Warm Crab Cake Crostini with Capers & Chives**

1 lb flaked crab, picked over for shell pieces

3 tbl mayonnaise

1 lemon, zested

1 tbl finely chopped shallot

1 tsp worchestershire sauce

1 tsp dry mustard

2 tbl chopped parsley

1 egg

2 tbl capers, chopped

2 tbl chopped chives

olive oil

salt and pepper

1 soft baguette, cut into 24 pieces

#### **\*\*\* Preparation \*\*\*\***

Preheat oven to 375 degrees.

In a bowl, combine the crab, mayonnaise, lemon, shallot, worchestershire sauce, dry mustard and parsley. Mix together, taste and season with salt and pepper as needed. Stir in one egg.

Top each baguette with some of the mixture and lay out on a baking sheet. Bake until bread is golden on the edges and crab is hot.

In another small bowl, toss together the capers and chives with a drizzle of olive oil.

Top each crostini with the caper mixture before serving them warm.

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## **Butterscotch Pudding Shots with Crystallized Ginger**

**makes 10-12 small servings**

4 tbl butter

1 cup brown sugar

3/4 tsp salt

3 tbl cornstarch

2 1/2 cups whole milk

2 eggs

2 tsp whiskey or scotch

1/3 cup finely chopped crystallized ginger

1 cup creme fraiche

### **\*\*\* Preparation \*\*\*\***

In a saucepan, combine the butter, brown sugar and salt. Cook over medium heat until melted and combined.

In a large bowl, whisk together the milk and cornstarch. Once combine, whisk in the eggs.

Slowly pour the milk mixture into the butter, whisking to incorporate.

Continue to cook over medium heat, whisking constantly, until mixture comes to a bubble, reduce heat slightly and cook for 1-2 minutes until mixture is thick.

Remove from heat and stir in whiskey.

If lumpy or curdled at all, blend in a blender until smooth.

Pour into small dishes and chill before serving.

To serve, top with a dollop of creme fraiche and some crystallized ginger.