

The Appetizer Cookbook

92 Recipes

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Jalapeno Quail Appetizers

Ingredients

2 large jalapeno peppers, halved lengthwise and seeded*
1 pound boneless quail breasts
12 bacon strips
1 (16 ounce) bottle Italian salad dressing

Directions

Cut each jalapeno half into three long strips. Place a strip widthwise in the center of each quail breast; roll up from a short side. Wrap each with a bacon strip and secure with toothpicks. Place in a large resealable plastic bag. Add salad dressing; seal bag and turn to coat. Refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill appetizers, covered, over indirect medium heat for 16-20 minutes or until quail juices run clear and bacon is crisp, turning occasionally.

Won Ton Wrapper Appetizers

Ingredients

1 (16 ounce) package wonton wrappers
1 pound sausage
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1/2 cup chopped black olives, drained
1 cup Ranch-style salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a miniature muffin pan with cooking spray.

Insert wonton wrappers into the muffin pan so as to form small cups. Bake 5 minutes in the preheated oven. Allow the baked wrappers to cool. Remove from the pan.

In a medium bowl, mix the sausage, Monterey Jack, Cheddar, black olives and Ranch-style dressing. Fill the baked wonton wrapper cups with the mixture.

Bake the filled wonton wrappers 10 to 15 minutes, until the sausage mixture is bubbly and slightly brown. Watch closely so the wonton wrappers do not burn.

Zucchini Parmesan Appetizer

Ingredients

3 pounds zucchini, cubed
5 tablespoons unsalted butter,
divided
1 large onion, chopped
4 garlic cloves, minced
2 eggs, beaten
1/2 cup freshly grated Parmesan
cheese
1/2 cup fresh white bread crumbs
1/4 cup chopped fresh basil
leaves, packed
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place zucchini in a pot with about 1 inch of water. Bring to a boil, and cook until tender but still firm, about 10 minutes. Drain zucchini and transfer to a large bowl. Mash with a fork, then transfer to a fine mesh strainer or sieve, pressing to release excess water. Return to mixing bowl.

Melt 4 tablespoons butter in a large skillet over medium-high heat. Add onion and garlic, and cook until lightly browned being careful not to burn the garlic. Remove from heat, stir into the zucchini. Mix in the eggs, Parmesan cheese, bread crumbs, and basil. Season with salt and pepper.

Butter an 8 inch square baking dish with remaining butter. Pour the zucchini mixture into the dish, and spread evenly. Bake in the preheated oven until firm in the center and lightly browned on top, about 45 minutes. Allow to cool, cut into squares, and serve.