

**HTC Foodies**  
**Holiday Appetizers**  
**October 27, 2020**

**Everything but the Tomato Bruschettas**

The base

Get a good baguette from your grocery store. Cut into ½ inch slices on the diagonal. Put in a single layer in a baking dish, brush with extra virgin olive oil, and bake 8 to 10 minutes until toasted.

The toppings

Here's where you can let your imagination go wild!!!

Brie with Fig jam

Shrimp with feta cheese and guacamole

Fresh strawberries and goat cheese

Smoked salmon and cream cheese

Chorizo, green chili, and Mexican cheese

Prosciutto and parmesan cheese

Combine your favorite combinations

Be bold and create new ones

**Baked Tomato and Goat Cheese with Toast**

4 large tomatoes

2 garlic cloves, minced

1 small goat cheese log

A good baguette

Remove the skin and seeds from the tomatoes

In a sauce pan, sweat the garlic

Add tomatoes and some salt and pepper

Cook until sauce consistency

Pour into a baking dish

Cut goat cheese log into 4 pieces and add to tomato mixture

Bake at 350 deg until cheese starts to melt

Prepare bread as you did for the Brushetta

To serve put baking dish on a serving platter and surround with toast pieces

Using a knife spread the toast with tomato mixture and a little of the goat cheese

## **Ham and Cheese Puff Pastry**

1 sheet frozen puff pastry

Thin sliced baked deli ham

Shredded gruyere cheese

Dijon mustard

1 egg, beaten

Defrost puff pastry per package directions

Cut in half

Lay a half on parchment paper on a baking sheet

Put a thin layer of Dijon mustard over the surface

Put a layer of ham over surface

Cover with grated cheese

Using a brush and water, brush the edges of the bottom pastry layer

Cover with the second pastry half

Brush the top layer with the egg mixture

Make 2 or 3 vent holes in the top layer

Put into a 450 deg oven and bake until pastry has puffed and is brown

Remove, let cool slightly, cut into squares and serve