



Festive Holiday Appetizers

Communal Spreads

Fast easy and fun to eat communal with a festive sip!

I often will opt to serve warm, cold or room temp sharable communal style dishes over small fussy piece appetizers. They are easy to prep in advance and served with; interesting crostini's, crackers, flatbreads and veggie coins/chips.

A few I am featuring this holiday season:

- Pumpkin Butter (you can make or even purchase this)
- Whipped brie with cranberry conserves and sugared walnuts
- Smoke Salmon Bruschetta or pate
- Roasted squash bruschetta with kale
- Vegetable caviar

Serve spreads in groupings perhaps small glass bowls or mason jars /Flatbreads, crostini's, crackers & veggie coins/chips.

Smoked Salmon Bruschetta

Ingredients:

- 4 ounces of smoked salmon, chopped
- ½ fennel bulb diced and sautéed
- 3 Tablespoons of capers
- 3 Tablespoons of diced red onion
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- Sea salt to taste and a pinch of cayenne

Instructions:

1. Mix all ingredients.
2. Serve with crostini & crackers

Whipped Brie

Purchase Whipped soft brie from specialty store or remove brie from rind and whip yourself with paddle attachment in mixer. Place whipped brie in bowl and top with cranberry relish or fruit topping of your choice sprinkle chopped sugared or toasted walnuts or pecans. Serve with crostini & crackers.