



### **Little Bite Appetizers**

*Party serving – don't forget a few little bites to round out the table*

### **Stuffed Baby Tomatoes**

*Be creative and add your favorite fillings*

2 dozen small to medium cherry tomatoes

2/3 cup favorite fillings:

Vegetable or almond cream cheese, pesto, nut butters, hummus

Fresh mini spring kale as needed

Directions:

- Wash tomatoes; remove stems. Place stem side to the left or right on cutting board. Cut the tomatoes in half, scoop out the insides of tomatoes with a small spoon. Sprinkle inside lightly with salt; turn cup side down on paper towel to drain. Slice off stem side of each tomato.
- Turn right side up; fill with desired filling. Put the two tomato halves together with the filling in the center. Chill until serving.
- Place a small piece of curly kale on the top of the filling and place in a small mini paper cup. Serve on a platter. Yield: about 24 appetizers

**About the Recipe:** Who can resist a one bite tomato with a surprise tucked inside. The contrasting flavors and natural tomato sweetness is a reward to treasure.

### **Veggie Cheese Wraps**

*Smoked mozzarella is so addictive; wrap it up*

1/2 large bunch chard, stems removed; soften leaves

4 ounce piece smoked mozzarella

1 to 2 Tablespoons olive oil

Directions:

- Blanch leaves for easier rolling; pat dry.
- Cut mozzarella into rectangles about 2 inches long by 1 inch wide.
- Wrap cheese pieces in leaves, folding the sides over like an envelope and rolling up.
- Heat oil in nonstick skillet; sauté wraps on each side until cheese just begins to melt. It will only take a few minutes. Place it on a small plate to stay warm. Yield: about 6 to 8 pieces

Note: Other veggie leaves like cabbage or grape leaves can be used.

### **Wine Baked Olives**

*Just a touch of gourmet flavor*

4 ounces pitted kalamata olives

1 Tablespoons dry red cabernet wine

1/2 to 1 Tablespoon olive oil or garlic oil

Directions:

Preheat oven to 350 degrees F.

In small ovenproof nonmetallic dish, toss olives with wine and olive oil

Bake 20 to 25 minutes; turning once during baking. Serve warm or at cool temperature.

Much of the liquid will evaporate. Yield: one small plate olives

**About the Recipes:** Appetizers, small and savory, tease your taste buds, setting the stage for party food. The little morsels are pop-in-your-mouth simple and fun to try. They tempt you to take more than one and usually make you a little thirsty for that glass of wine, beer, or punch being served. Be adventurous and try some baby stuffed tomatoes, veggie cheese wraps, or wine-flavored olives.