



Whether you're celebrating with just the family or you're having friends over for a party, you're going to need lots of munchies that are quick and easy to fix.

All of these are great.

STUFFED MUSHROOMS

2 dozen fresh mushrooms, no stems

1 cup chopped spinach, frozen

1/2 cup yellow onion, finely chopped

1 package cream cheese, softened

1 cup grated Parmesan cheese

Salt and pepper to taste

Clean mushrooms and dry.

Combine all ingredients in a large bowl, except mushrooms and Parmesan.

Fill each mushroom cap with mixture and bake at 350°F on a large cookie sheet for 10 minutes.

Sprinkle each mushroom with Parmesan and bake again for 5 additional minutes.

DEVILED EGGS

6 eggs

1 tablespoon milk

1/4 cup of mayonnaise

1/4 teaspoon mustard powder

1 tablespoon chopped parsley

1 tablespoon chopped chives

1 tablespoon chopped tarragon

Salt and pepper to taste

Put eggs in a pot; cover with cold water and bring to a simmer. Remove from the heat, cover and let stand for 10 minutes. Drain, cool and peel. Halve lengthwise. Scoop out yolks, mash with milk, mayonnaise, mustard powder, chopped herbs, and salt and pepper. Stuff yolk mixture into egg whites. Top with paprika and chives.

BAKED POTATO SKINS

4 large baked potatoes

3 tablespoons vegetable oil

1 tablespoon grated Parmesan cheese

1/2 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon paprika

1/8 teaspoon pepper

8 slices bacon, cooked and crumbled

2 cups shredded Cheddar cheese (8 ounces)

1/2 cup sour cream (optional)

4 green onions, sliced

Cut potatoes in half lengthwise; scoop out pulp, leaving 1/4-inch in the shell. Save potato pulp for mashed potatoes or other use.

Place skins on a greased baking sheet.

Combine oil, Parmesan cheese, salt, garlic powder, paprika and pepper, and brush all over

potato skins.

Bake at 475°F for about 8 minutes and turn over. Bake for another 8 minutes or so and then turn right side up.

Sprinkle bacon and cheddar evenly inside of skins.

Bake 2 minutes longer or until cheese is melted. Top with sour cream and onions, if desired.
Yields 8 servings.

TOASTED RAVIOLI

2 dozen filled ravioli, thawed if frozen

2 eggs, lightly beaten

1 cup Italian seasoned breadcrumbs

Parmesan cheese

Vegetable oil (for frying)

Marinara sauce (for dipping)

Cook ravioli in boiling salted water until they float to the top; remove from water, drain and set aside to cool.

Heat oil in fryer at least 2" deep to a temperature of 375°F. Dip each ravioli in beaten egg, then cover in breadcrumbs.

Fry in batches in hot oil until golden brown, about 5 minutes; drain.

Sprinkle hot ravioli with Parmesan cheese. Heat marinara sauce and set aside in serving bowl. Serve ravioli with dipping sauce. Yields 24 ravioli.

TOMATO BRUSCHETTA

6 Roma (plum) tomatoes, chopped

1/2 cup sun-dried tomatoes, packed in oil

3 cloves minced garlic

1/4 cup olive oil

2 tablespoons balsamic vinegar

1/4 cup fresh basil, stems removed

1/4 teaspoon salt

1/4 teaspoon black pepper

1 French baguette)

2 cups shredded Mozzarella cheese

Preheat oven on broiler setting.

In a large bowl, combine the tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt and pepper. Allow the mixture to sit for 10 minutes.

Cut the baguette into 3/4-inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown. Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese. Broil for 5 minutes, or until the cheese is melted.