

Holiday Appetizer Cooking Demo

Baked Goat Cheese & Cranberries

Ingredients:

1/3 cup unsalted almonds
2 tablespoons balsamic vinegar
1/2 cup honey
2 cups fresh cranberries
1 tablespoon thyme
10 ounces goat cheese

Instructions:

1. Preheat oven to 350 degrees. Spread the almonds on a baking sheet and bake for 6 minutes. Remove pan from the oven and pour the almonds into a small bowl. Set aside.
2. In a medium bowl, combine the balsamic vinegar and honey. Add the cranberries and thyme to the bowl and stir until they are covered by the liquid. Set aside for 5 minutes.
3. On a cutting board, chop up the almonds. Set aside 1/2 tablespoon chopped almonds and roll the goat cheese in the remaining almonds. Use your hands to mix the almonds into the goat cheese and form the goat cheese into a disc. Place the goat cheese in the center of a pie plate.
4. Pour the cranberry mixture around the cheese. Sprinkle the set aside almonds on top of the goat cheese.
5. Place in oven and bake for 30 minutes. Serve hot with crackers or bread.

Recipe from <https://www.honeyandbirch.com/baked-goat-cheese-roasted-cranberry-appetizer/>

Edamame Hummus Wreath

Ingredients:

1 1/2 cups shelled edamame, cooked
1/3 cup water
1/3 cup tahini
2 tbsp olive oil
1 tsp sesame oil
juice of 1 lemon
2 garlic cloves
1/2 tsp cumin
1 tsp salt
1/2 tsp pepper
1 big handful cilantro
Handful of grape tomatoes

Instructions:

1. In your food processor or a high-speed blender, add edamame, water, tahini, olive oil, and sesame oil and puree for 2 minutes.
2. Next add the lemon juice, garlic, cumin, salt, pepper, and cilantro and puree again until smooth. Adjust taste if you like more salt or herbs.
3. Store in an airtight container in the fridge for up to a week
4. Spread hummus in wreath shape, sprinkle cilantro on top, and top with grape tomatoes.

Recipe from <https://choosingchia.com/edamame-hummus>

Turkey Cranberry Pinwheels

Ingredients:

5 soft flour 10" tortillas,
Chive and Onion Cream Cheese
20 slices deli turkey, about 1/2 lb.
1 cup baby spinach leaves
1 1/4 cup dried cranberries

Instructions:

1. Spread about 2 tablespoons of the chive and onion cream cheese over the tortillas.
2. Lay 4 slices of turkey across the center of the tortilla, then sprinkle the spinach and dried cranberries evenly over the whole tortillas. Tightly roll up the tortilla into a tube.
3. Wrap the tube in plastic wrap and store in the fridge for up to 4 days. Slice into 1 inch pieces when ready to serve. Enjoy!

Recipe from https://iwashyoudry.com/turkey-cranberry-pinwheels/?utm_source=bloglovin.com