



## *Contents*

CHAPTER 1	Introduction	1
CHAPTER 2	Hors d'Oeuvre in Bite-Size Containers	9
CHAPTER 3	Fillings, Dips, and Toppings	35
CHAPTER 4	Filled or Stuffed, Layered, and Rolled	67
CHAPTER 5	Skewered and Dipped	103
CHAPTER 6	Bowls and Platters	121
CHAPTER 7	Cheese Service	157
CHAPTER 8	Bite-Size Desserts	177

*Index* 207





# Pork Piccadillo Empanadas

MAKES 30 EMPANADAS

**T**HIS TRADITIONAL Spanish turnover is typically made in different shapes to identify different types of fillings. Try creating “house blend” fillings and shapes to add specialized variety to the family table.

## PORK FILLING

- 2 tsp olive oil or vegetable oil
- 12 oz pork loin, coarsely ground
- 1 Tbsp minced jalapeño
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp ground cinnamon
- ¼ tsp ground allspice
- ¼ cup golden raisins, plumped in warm water
- ¼ cup blanched almonds, toasted and chopped
- 3½ Tbsp lime juice
- 1 tsp salt
- ½ tsp ground black pepper
- 2 Tbsp sour cream

## EMPANADA DOUGH

- 1½ cups all-purpose flour
- ½ cup masa harina
- 3½ tsp baking powder
- 1 tsp salt
- 4 oz lard, melted and cooled
- ¾ cup water
- 2 large eggs

## oil for deep frying

- 8 oz Salsa Verde (page 43), Salsa Fresca (page 41), or Chipotle Pico de Gallo (page 42)

*AT LEFT: Empanadas, here shown being filled with pork, can also be filled with beef, lamb, or chicken to add variety to a buffet spread.*

1. Heat the oil in a sauté pan over medium heat. Add the pork and sauté, breaking up the meat, until it is no longer pink, about 10 minutes. Stir in the jalapeño, chili powder, cumin, cinnamon, and allspice. Continue to sauté until most of the liquid evaporates, 5 to 6 minutes more. Transfer to a bowl and fold in the raisins and almonds. Season with the lime juice, salt, and pepper. Fold in the sour cream, adding just enough to gently bind the filling. Cool the filling, cover, and refrigerate until ready to assemble the empanadas, up to 2 days.

2. To prepare the dough, blend the flour, masa, baking powder, and salt in a mixing bowl. Add the lard and mix by hand or on low speed until evenly moistened. Blend ½ cup water and 1 egg and add the mixture gradually to the dough, stirring or blending with a dough hook as you work. Knead the dough until it is pliable, about 3 minutes.

3. Whisk together the remaining egg and ¼ cup water to make an egg wash.

4. To assemble the empanadas, roll out the dough very thin (¼ in thick) and cut into 3-in rounds to make at least 30 rounds. Place 1 Tbsp filling on each round. Brush the edges with egg wash, fold in half, and seal the seams. Transfer to parchment-lined sheet pans, cover, and refrigerate until ready to fry.

5. Heat the oil in a deep fryer (or to a 2-in depth in a deep saucepan) to 350°F. Add empanadas to the hot oil and fry, turning if necessary to brown both sides evenly, until golden brown and crisp, 4 to 5 minutes. Drain and blot briefly with paper towels. Serve very hot with a salsa or pico de gallo.

**STORAGE:** The empanadas can be covered with plastic wrap and refrigerated for up to 24 hours, or frozen for up to 3 weeks.



# Baked Brie with Caramelized Onions

MAKES 20 SERVINGS

**T**HIS EASY-TO-MAKE appetizer is as rich and decadent as it is hard to stop eating. It is guaranteed to be a crowd-pleaser and is gorgeous to boot. The sweetness of the caramelized onions and the rich, melted cheese creates a memorable appetizer.

**2 Tbsp butter**

**6 cups thinly sliced onions**

**1½ Tbsp roughly chopped garlic**

**2 tsp salt plus extra if needed**

**1 Tbsp minced thyme**

**½ cup Calvados or brandy**

**1 tsp ground black pepper plus extra if needed**

**2-lb Brie cheese wheel in wood box**

1. Melt the butter in a very large heavy skillet over medium-high heat. Add the onions; sauté until just tender, 5 to 6 minutes, stirring frequently. Add the garlic and 1 tsp salt, reduce the heat to medium, and cook until the onions are golden, stirring often, 20 to 23 minutes. Add the thyme and sauté until fragrant, about 1 minute. Add ¼ cup Calvados and the remaining salt; stir until almost all the liquid evaporates, about 1 minute. Sauté the onions until they are soft

and brown, 6 to 8 minutes. Add the remaining ¼ cup Calvados; stir just until the liquid evaporates, about 1 minute, scraping the bottom to remove the caramelized onion bits from the pan. Season the onions with salt and pepper. Cool to room temperature.

2. Freeze the Brie wheel for 30 minutes before baking to prevent the cheese from oozing over the edge of the box.

3. Unwrap the Brie, reserving the bottom of the wood box. Cut away only the top rind of cheese, leaving the rind on the sides and bottom intact. Return the Brie to the box, rind side down. Place the box on a sheet pan. Top the Brie evenly with the onion mixture. Bake in a preheated 350°F oven until the cheese starts to melt, about 30 minutes.

4. Serve immediately.

**NOTE:** The onions can be prepared 2 days ahead of serving the Brie. Put cooled onions in a storage container and store in the refrigerator.

AT LEFT: Baked Brie with Caramelized Onions