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Punctuate Your Dinner With Appetizers

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Your Dinner With Appetizers

by Jane Helser

The Line of least resistance for today’s banquet planners seems to be crackers and cheese coupled with open-face colored cream cheese sandwiches. From reliable sources—so numerous in a Home Economics Division—we suggest new ideas for appetizers and canapes.

Cheese popcorn may be purchased in a package, or made at home. Just pour melted cheese over hot popcorn. The result is guaranteed to be delicious.

Thin slices of dried beef are colorful as well as unusual when spread with a roquefort cheese mixture, rolled up, and skewered with a toothpick.

Individual flowerettes of raw cauliflower dipped in French dressing are clever served on green toothpick stems.

Cut large stuffed olives crosswise and glue them together again with a generous layer of some flavorful cheese spread.

Try spearing cubes of salami, onion and sweet pickle together on toothpicks.

Hot hor d’oeuvres must, of course, be served piping hot. We advise a stuffed olive or a whole shrimp skewed in a roll of bacon and broiled.

Shrimps dipped in butter and fried have new possibilities. Banana chips, made of paper-thin slices of green bananas fried in deep fat until crisp and sprinkled with salt, are eaten like potato chips.

Little cocktail sausages or slices of larger sausages broiled or pan fried make novel additions to the appetizer tray.

Canapes, the second type of appetizers, whose essential characteristic is use of bread, also offer unlimited opportunities for clever and unusual creations.

A mere potato chip puts on new garb with a spread of butter creamed with chopped parsley and a garnish of whole shrimp or stuffed olive slice.

Mayonnaise and cream cheese can be blended to a paste and spread on deep fried bread rings. Chopped peanuts and minced olives are then sprinkled over the top.

Crisp bacon chopped fine and blended with camembert cheese makes a delicious spread for toast strips or crackers. Another unusual spread is liverwurst seasoned with sauce, prepared mustard, onion juice, salt, pepper and parika and blended with mayonnaise until smooth.

The ultimate in novelty is whole sauteed mushroom caps stuffed with minced shrimp, celery, and melted butter, browned under the broiler and served on toast points.

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