



NCMEC Cooking Class
Make Ahead Fall Appetizers for your Fall Gatherings

October 4, 2022
11 – 11:30 am

Menu
Herbed Cheese Crostini
Pumpkin Hummus with Crudités and Pita
Greek Cucumber Bites

To access the class video copy and paste the following link into your browser:

www.cookingthymewithstacie.com/private-class-videos/nmecapps105

www.cookingthymewithstacie.com

Shopping List

Dairy

- 1 package Boursin Cheese
- 1/2 package block feta cheese (please do not buy the feta already crumbled)

Pantry

- 3 TB olive oil
- 1 cup pumpkin puree (NOT pumpkin pie mix)
- 1 loaf baguette bread
- 1 (15 ounce) can garbanzo beans
- 1 small jar Kalamata olives, need about 10, cut in half

Produce

- 1 bunch radishes
- 1 bunch fresh chives
- 1 garlic clove
- 1 lemon
- 1 bag baby carrots (to serve with pumpkin hummus)
- 1 bag celery sticks (to serve with pumpkin hummus)
- 2 English cucumbers (1 extra if you would like to serve some with the pumpkin hummus)
- 1 pint cherry tomatoes
- 1 bunch Italian flat-leaf parsley

Specialty

- Pine nuts – optional garnish for pumpkin hummus
- Dried cranberries – optional garnish for pumpkin hummus
- 1 package plain hummus

Spices

- Kosher salt
- Black pepper
- ½ TSP ground cinnamon
- ¼ TSP smoked paprika
- ½ TSP cumin

Equipment

Electric

- Food processor or blender

Utensils

- Can opener
- Cutting board
- Chef's knife
- Measuring cups
- Measuring spoons
- Small spoons
- Knife for spreading cheese

Herbed Cheese Crostini

Makes 12

1 package Boursin Cheese
1 bunch radishes, sliced thinly
1 loaf baguette bread, sliced thinly
1 bunch fresh chives, chopped
Kosher salt

To assemble: slice bread into thin slices. Spread generously with Boursin cheese. Top with 2 -3 thinly sliced radish pieces and sprinkle with chives and salt. Serve.

Pumpkin Hummus

1 (15 ounce) can garbanzo beans, drained and rinsed
1 cup pumpkin puree (NOT pumpkin pie mix)
1 garlic clove
3 TB fresh lemon juice
1 TSP kosher salt
3 TB olive oil
½ TSP ground cinnamon
¼ TSP smoked paprika
½ TSP cumin
3 TB water
Optional: garnish if desired with dried cranberries and pine nuts

Combine all the ingredients in a blender or food processor. Pulse until well combined.

Garnish with additional smoked paprika, dried cranberries and pine nuts if desired.

Serve with pita and crudité's, such as carrots, celery sticks, cucumbers and crackers.

Greek Cucumber Bites

Makes 30

2 English cucumbers, sliced thin, ¼”- ½” thick
1 package hummus
1 jar Kalamata olives, drained, olives sliced in half
1 pint cherry tomatoes, halved
1/2 package block feta cheese, crumbled (please do not buy the feta already crumbled)
Italian parsley, to garnish

Take one cucumber slice, mound small amount of hummus in the center, sprinkle with cheese. Lastly, press ½ olive or ½ tomato in the center of the hummus. You can place a small leaf of Italian parsley as garnish on top.
Refrigerate until ready to serve.

Extra Materials: Holiday Entertaining Tips

Appetizers

Passed appetizers – Temperature:

I prefer to prepare cold or room temperature recipes so that I do not have to worry about keeping them warm for extended periods of time and you can make them ahead

Size:

I select recipes that can easily be eaten in 1 – 2 bites and will not drop on the floor when you bite it, keeping hands clean for meeting and greeting other guests.