

Passed and Placed Hors d'Oeuvres

Brie and Chutney Tartlets **Makes 15**

½ pound Brie, frozen for 20 minutes
1 package frozen mini filo tart shells
1 small jar of good chutney or savory jam

1. Preheat the oven to 400 degrees. Line a baking sheet with foil.
2. Trim the rind from the brie and cut into small cubes and place into the bottom of the filo cups. They should fill the cups about ½ full.
3. Put ½ tsp of chutney on top of the brie.
4. Bake for five minutes or just until the Brie begins to melt.
5. Allow the tarts to sit for 3 minutes and cool before serving.

Note: These tarts can be set up early in the day and refrigerated until ready to cook.

Manchego Cheese with Guava Paste **Serves 8**

1 pound Manchego
5 ounces Goya guava paste (21 oz can of Goya guava paste is available at Market Basket. Freeze what you don't use)

1. Remove the rind from the Manchego. Cut the wedge of Manchego into sixteen 1/8 inch slices so they look like thin pie slices.
2. Cut the guava paste into 16 thin wedges the same size as the cheese slices. Cut as thinly as you can.
3. Place a wedge of guava paste on top of a slice of cheese. Serve.

Petite Grilled Sandwiches with Pesto

Makes 16 mini sandwiches

1 loaf white sandwich bread (Pepperidge Farms)
8 slices smoked ham
½ pound Manchego cheese, cut into 1/8 inch slices
1 stick unsalted butter, room temperature
¼ cup pesto sauce

1. Butter each slice of bread on one side to the edges.
2. Build each sandwich with 1 slice of bread (buttered side facing down) 2 slices of ham, and enough cheese to cover the bread to the edges. Top with a piece of bread with the buttered side facing up.
3. Heat a grill pan until hot. Place the sandwiches on the hot pan and cook until browned on both sides.
4. Using a serrated knife, cut the edges off each sandwich.
5. Cut the sandwiches into ¼'s either in the shape of rectangles or triangles.
6. Top each mini sandwich with ½ tsp pesto and serve.

Note: Sandwiches can be fully cooked ahead and reheated just before serving. Top with pesto.

Scallops with Orange Saffron Sauce

Makes 16

1 loaf white sandwich bread
8 large fresh "dry" sea scallops, mussels removed
1 Tbs of canola oil
1 ½ Tbs olive oil
1 medium shallot, minced
¼ cup orange liqueur(triple sec)
1 orange, zested
½ cup fresh orange juice
¾ cups chicken stock, low sodium
¼ teaspoon saffron threads
1 tsp cornstarch mixed with 2 tsp cold water

Toast

1. To make the toast, preheat the oven to 300 degrees. Cut the crusts off of the bread. Cut each piece into 4 squares. Brush each piece with olive oil and sprinkle with a little salt. Place onto a cookie sheet and toast in the oven for 5 minutes or just until crispy and light brown. Remove from oven.

Note: You can cut your bread with 2-inch round cookie cutters for a different shape.

Scallops

1. Heat the canola oil in a skillet over medium-high heat until smoking.
2. Cut each scallop in half through the middle to make two disks. Place the scallops into the pan in one layer without touching each other. Cook until well browned, about 1 minute. Using tongs, turn the scallops over. Cook until the scallop is opaque and cooked through, about another 30 seconds to 1 minute. Remove the cooked scallops to a plate and cover to keep warm. Repeat for remaining scallops

Orange Sauce

1. Add the saffron to the hot stock and let sit while preparing the sauce.
2. Place the oil and shallots together in a sauté pan over medium-low heat. Cook the shallots until soft, about 2 minutes. Add the liquor and raise the heat to high. Simmer for about 2 minutes.
3. Add the orange juice, stock, and saffron. Bring the sauce back to a simmer and cook until the sauce is

reduced by 1/3, about 5 minutes.

4. Whisk in the cornstarch and water mixture and stir until thickened. After the sauce has thickened a bit, continue to cook for about 1 minute.

Note: Sauce can be made ahead and frozen

To assemble:

1. Place a scallop disk on top of each toast. Drizzle with sauce. Serve immediately.

Charcuterie ..Placed

Serves 8

6 oz Prosciutto
6 oz Hot Calabrese
6 oz Sopresatta
8 oz cooked Pate (Campagne, Country, Liver Mousse)
½ jar Cornichons, drained
1 baguette (artisan), sliced thin
Crackers
2 oz grainy mustard
Assorted olives

Directions:

Slice all of the meats thinly and arrange on a large platter or wooden cutting board. Serve with pate, mustard, cornichons and thinly sliced baguette.

More Ideas for Placed Hors d'Oeuvres

- Smoked Salmon Platter
- Cheese Board with assorted cheeses, fresh and dried fruit, crackers, and bread
- Mediterranean Platter with hummus, tabouli, grilled eggplant, and pita
- Vegetable Platter with cherry tomatoes, slice peppers, sliced fennel, sugar snap peas, carrots, curry yogurt dip