

Thanksgiving Appetizer Recipes

Created by Meredith Rice

Mushroom Pate

2 c sliced mushrooms (I use a mix of rehydrated dried mushrooms and fresh)
3 shallots, sliced
3 garlic cloves, minced
2 tbs butter
1 c sliced almonds, toasted

3 tbs heavy cream
2 tbs thyme
2 tbs flat leaf parsley
a pinch crushed red pepper flakes
2 tsp black truffle oil

Melt butter in a large sauté pan over medium heat. Add shallots and crushed red pepper, then sauté until soft. Add garlic and cook until you can smell the garlic.

Add mushrooms to the pan increase the heat to med high. Cook until soft, most of the liquid has evaporated and the mushrooms begin to caramelize.

Give the almonds a few whirls in the food processor add the mushrooms and mix until smooth gradually adding heavy cream. Add the herbs, salt, pepper and truffle oil.

Refrigerate 4 to 5 hours. The flavors will be better if it sits overnight! Serve with crackers and bread or use as a spread on sandwiches.

Red Wine Poached Pear and Gorgonzola Tartlets

2 packages pre-baked Filo tart shells
4 firm pears, such as Bosc, peeled and cored
2 c good red wine
1 c cranberry juice

1 small wedge gorgonzola
1/8 cup sugar
4 tbs flat leaf parsley, minced

Place pears in large, heavy duty sauce pan. Add wine, cranberry juice, and sugar. If the liquid does not cover the pears, add more wine or water to cover. Bring to a boil, then turn the heat down and simmer until pears are for tender.

Remove pears from pot, let cool. Bring liquid up to a boil and reduce by 1/2 - the mixture should be syrupy. Allow to cool. When pears are cool enough to handle, cut into small pieces. Combine pears and reduced liquid and refrigerate until ready to use. Spoon pears into tart shells while trying not to let too much liquid in, which will make the shells soggy. Top with crumbled bits of gorgonzola and sprinkle with flat leaf parsley.

Smoked Salmon and Crème Fraîche Crisps

1 bag kettle chips (I use Kettle brand)
1 8oz package smoked lox-style salmon

1/2 cup crème fraîche (recipe follows)
3 tbs chives, minced

Take out kettle chips sort through and find the flattest ones you can. Arrange on a platter, top with a dollop crème fraîche, a small piece of salmon and garnish with chives.

Homemade Crème Fraîche - Crème Fraîche can be expensive but, it's super easy to make at home!

1 c heavy cream
2tbs buttermilk

Combine heavy cream and buttermilk in a clean glass jar - stir and cover. Let sit on the counter at room temperature (I know, yes room temp!) for 24 hours. Mixture should be thick. Stir and refrigerate. It will be good in the fridge for 10 days.