

Martha Stewart Appetizers: The Art of Entertaining

Whether you're hosting a small gathering or a large party, Martha Stewart Appetizers has the perfect recipe for you. With over 150 recipes to choose from, you're sure to find something that everyone will love.

If you're looking for something simple and elegant, Martha Stewart Appetizers has plenty of options to choose from. These appetizers are perfect for a small gathering or a more formal event.

Some of our favorite simple and elegant appetizers include:



Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d' Oeuvres, Plus 30 Cocktails: A Cookbook

by Martha Stewart

★★★★☆ 4.5 out of 5

Language : English
File size : 91013 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 697 pages



- Prosciutto-Wrapped Figs

- Caprese Skewers
- Mini Quiches

If you're looking for something more elaborate and creative, Martha Stewart Appetizers has plenty of options to choose from. These appetizers are perfect for a larger party or a more casual event.

Some of our favorite more elaborate and creative appetizers include:

- Lobster Rolls
- Crab Cakes
- Stuffed Mushrooms

No matter what the occasion, Martha Stewart Appetizers has the perfect recipe for you. With over 150 recipes to choose from, you're sure to find something that everyone will love.

So why wait? Free Download your copy of Martha Stewart Appetizers today and start planning your next party!

Ingredients:

- 12 ripe figs
- 12 slices prosciutto
- 1/4 cup balsamic vinegar
- 1 tablespoon olive oil
- Salt and pepper to taste

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a baking sheet with parchment paper.
3. Cut the figs in half lengthwise.
4. Wrap each fig half with a slice of prosciutto.
5. Place the figs on the prepared baking sheet.
6. Drizzle the figs with balsamic vinegar and olive oil.
7. Season with salt and pepper.
8. Bake for 15-20 minutes, or until the prosciutto is golden brown and the figs are soft.

Ingredients:

- 12 cherry tomatoes
- 12 fresh mozzarella balls
- 12 basil leaves
- 1/4 cup olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

Instructions:

1. Thread the cherry tomatoes, mozzarella balls, and basil leaves onto skewers.

2. Drizzle the skewers with olive oil and balsamic vinegar.
3. Season with salt and pepper.
4. Serve immediately.

Ingredients:

- 1 pie crust, thawed
- 12 eggs
- 1 cup milk
- 1/2 cup shredded cheddar cheese
- 1/2 cup chopped ham
- 1/4 cup chopped onions
- Salt and pepper to taste

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease a 12-cup muffin tin.
3. Cut the pie crust into 12 circles and press into the muffin cups.
4. In a bowl, whisk together the eggs, milk, cheddar cheese, ham, onions, salt, and pepper.
5. Pour the egg mixture into the prepared muffin cups.
6. Bake for 20-25 minutes, or until the quiches are set and the tops are golden brown.

Ingredients:

- 1 pound lobster meat, cooked and chopped
- 1/2 cup mayonnaise
- 1/4 cup chopped celery
- 1/4 cup chopped onion
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 12 hot dog rolls, split and toasted

Instructions:

1. In a bowl, combine the lobster meat, mayonnaise, celery, onion, lemon juice, salt, and black pepper.
2. Spread the lobster salad onto the toasted hot dog rolls.
3. Serve immediately.

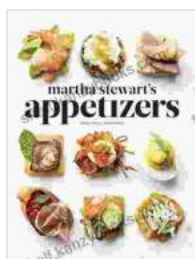
Ingredients:

- 1 pound crab meat, picked over and flaked
- 1/2 cup bread crumbs
- 1/4 cup mayonnaise
- 1/4 cup chopped onion

- 1/4 cup chopped celery
- 1 egg, beaten
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Vegetable oil for frying

Instructions:

1. In a bowl, combine the crab meat, bread crumbs, mayonnaise, onion, celery, egg, lemon juice, salt, and black pepper.
2. Form the mixture into 12 patties.
3. Heat the vegetable oil in a large skillet over medium heat.
4. Fry the crab cakes for 2-3 minutes per side, or until golden brown and cooked through.
5. Serve immediately with your favorite dipping sauce.



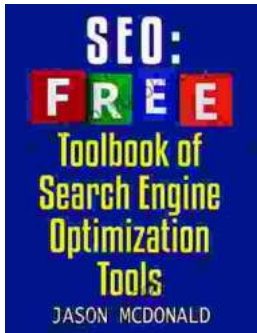
Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d' Oeuvres, Plus 30 Cocktails: A Cookbook

by Martha Stewart

★★★★☆ 4.5 out of 5

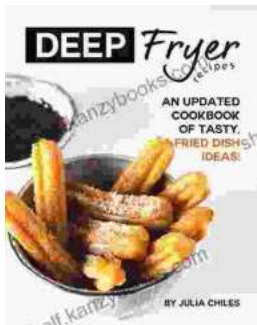
Language : English
File size : 91013 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled

Word Wise : Enabled
Print length : 697 pages



Unlock the Power of SEO: The Ultimate Almanac of Free Tools, Apps, Plugins, Tutorials, Videos, and Conferences

In today's highly competitive digital landscape, search engine optimization (SEO) has become an indispensable strategy for businesses and individuals...



The Ultimate Guide to Frying: An Updated Cookbook of Tasty Fried Dish Ideas

Are you ready to embark on a culinary adventure that will tantalize your taste buds and leave you craving more? Our updated cookbook, An...