**PALATINE LIBRARY – EASY HOLIDAY APPETIZERS**

**HANDY TIPS FOR WHEN YOU’RE ENTERTAINING**

**How much do I need?**

|  |  |  |
| --- | --- | --- |
| **Number of Guests** | **Number of Appetizers** | **Varieties of Appetizers** |
| 8-10 | 40-70 | 3 different types |
| 12-16 | 60-96 | 4 different types |
| 18-30 | 90-180 | 5 different types (1 or more hot) |
| 32-46 | 160-276 | 7 different types (2 or more hot) |

**Dip Dunkers – Think outside the chip!**

|  |  |
| --- | --- |
| Apple/Pear Wedges | Wonton Crisps |
| Breadsticks | Pretzels |
| Bagel Chips | Flat Bread Crisps |
| Pita Chips | Bell Pepper Strips |
| Green or Wax Beans | Endive Leaves |
| Asparagus | Radicchio Leaves |

**How To Rescue a Dip**

|  |  |
| --- | --- |
| Dip too spicy? | Add more of a bland ingredient (sour cream, avocado, mayo, etc.) |
| Dip to runny? | If the dip is creamy, add whipped cream cheese. For salsa-type dips, drain excess liquid in a strainer filled with cheesecloth |
| Dip to stiff? | Call it a spread! Or thin with cream, lemon juice, vinegar or mayo. |
| Dip tastes dull? | Add lemon/lime or a jolt of hot sauce |

**Building your Canape**

|  |  |  |
| --- | --- | --- |
| **Spreads** | **Toppings** | **Garnish** |
| Cream cheese  Deviled ham  Flavored butter  Sun-dried tomato pesto  Hummus  Chive cream cheese  Garlic-herb cheese spread  Nut butters | Deli meats  Cheese  Seafood bits  Sliced olives  Mushrooms  Smoked salmon  Chopped egg  Fruit slices or spreads | Pickle slice  Capers  Lemon peel  Basil leaf  Red pepper bits  Dill sprig  Parsley  Chopped Nuts |

**5 Nibble No-Nos!**

1. No greasy or sloppy food that will stain at first bite.
2. No exploding food such as whole cherry tomatoes or overstuffed dumplings.
3. No overloaded skewers or toothpicks – always provide a place to discard used ones.
4. No super-hot food that will burn your mouth (extremely spicy is also not a good idea!)
5. No extra-heavy doses of garlic or onion – conversation is important!