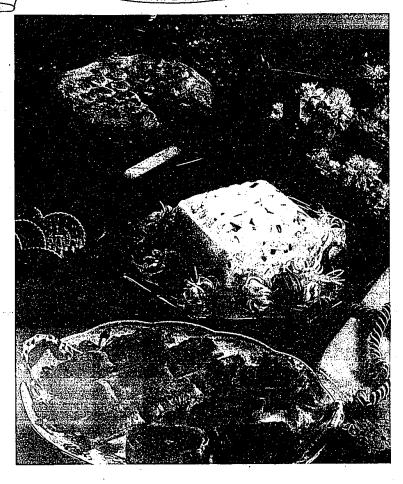
HOLIDAY APPEN HOR EASY INTE



Winter holidays mean entertaining. Today's busy host or hostess can simplify preparation of elegant party foods by offering a variety of makeahead, intriguing appetizers that set the tone for a festive gala.

The first step toward a successful party is discovering the wonders of frozen puff pastry sheets. It's a delicious, trozen putr pastry sneets. It's a denotors, multi-purpose product in the hands of the smart chef. It can be "jelly-rolled" with different fillings, wrapped around a wheel of cheese or stand on its own as a base for mini-pizzas. In whatever form it's used, it serves as a flaky, butter complement to picquest. buttery complement to piquant mixtures. Tabasco pepper sauce is a prime way to add that hviting flavor to fillings. It blends with a variety of ingredients, enhancing them with its characteristic tang and zest.

A menu of easy, do-ahead hot and cold buffet items follows:

Savory Herbed Baked Brie is sure Savory Herbed Baked Bre is sure to raise eyebrows when it's baked like a pie. An artistic chef might make a design on the pastry covering to match the table setting or create a theme for a tasteful presentation.

a tasteru presentation.

Star performers on the appetizer tray are Sausage and Spinach Pinwheels and Miniature Pissaladiere. Both get their extra zip from Tabasco sauce. The Pissaladiere, a cousin of the pizza, can be frozen and reheated, or made in steps over a period of time.

Holiday Crab Spread is delectable served on crackers. The vegetables add texture and it tastes even better when prepared a day ahead. Shrimp can also be used successfully in this recipe.

All of these recipes can be made in advance and refrigerated uncooked to be baked, heated or unmolded just before serving.

Terri's Peppered Mushrooms made with a heavenly blend of seasonings are another suggestion for holiday hors d'oeuvres. Keep a small holder for food picks nearby for spearing.

SAVORY HERBED BAKED BRIE

- 1 wheel (1 kilo) Brie, about 8-inches 1 teaspoon dried leaf marjoram, in diameter 1/4 cup chopped fresh parsley 1 small clove garlie, minced 1 teaspoon dried tosemary, crushed 1 teaspoon dried leaf thyme, crushed 1 teaspoon dried leaf thyme, crushed 1 the trock of the trock of

crushed

Place Brie in freezer 30 minutes. In a small book mix together parsley, gurlic, roumary, thyme and marjoram. Remove Brie from freezer, lice in half lengthwise with a long, thin-bladed knife. Spread berb mixture over cut side of Brie.

Sprinkle with chopped salami. Prest Brie halves back together. Thaw pastry, sheet 20 minutes at count temperature; gently unfold. Roll pastry out on floured
surface to a rectangle 18 by 12 inches. Place Brie in center of pastry. Bring edges
of pastry over top; cut off excess. Seal conners by brushing with egg and pressing pastry together. To bake, place Brie seam-side-down on lightly greased
eiglly-roll pan. Brush with egg and make 4 holes in top. Bake in a 598°F, oven
30 minutes or until pastry is golden and puffed. (Cheese inside should be
runny.) Let stand at least 15 minutes before serving. Serve with crackers.
YIELD: I whole baked Brie, 15 to 20 servings.

Note: A design may be made for the top from the excess pastry dough. It should be

Note: A design may be made for the top from the excess pastry dough. It should be sealed with egg and pressed to seal. SAUSAGE AND SPINACH PINWHEELS

MINIATURE PISSALADIERE

- 2 sheets Frozen Puff Pastry
- 2 tablespoons butter or
- 2 lablespoons butter or margarine 2 medium onions, halved and sliced (1-3/4 cups) 1 large clove garlic, mashed 1 teaspoon dried leaf basil, crumbled
- I teaspoon dried leef oregano, crumbled 3/4 teaspoon Tabasco pepper sauce I can (14 ounces) whole tomatoes, drained and chopped 3/4 cup grated Parmesan cheese, divided

They pastry sheets at room temperature about 20 minutes; gently unfold. Roll each sheet on a floured surface to a rectingle 9.7.1./2 inches. Cut each rectungle into eighteen pieces, 2.1/2, 3.1.1./2 inches (total of 36 pieces). Bake rectangles on ungreased baking sheets (total of 36 pieces). Bake rectangles on ungreased baking sheets in a \$50°F. oven 12 minutes or until lightly browned but slightly underdone. Remove; cool. Set aside. In medium skillet melt butter; add onions and garlic, saute 3 minutes. Add basil, oregano und Tabaxco sauce; cook 2 minutes longer. Stir in tomatoes; cook 15 minutes until mixture thickens. Remove from heat, cool to room temperature. Lightly press the top of each pastry to make a "well." Sprinkle with 1/2 teaspoons formate mixture into each "well." Sprinkle with 1/2 teaspoons from the present cheese. Return to oven; bake 15 minutes longer or until cheese melts and pastries are heated through. YIELD: 12 servings (36 pieces).

HOLIDAY CRAB SPREAD

- 1 envelope plain gelatin
 1/4 cup cold water
 1 cup clam tulce, heated to
 boiling
 1 cup mayonnaise
 2 tablespoans Dijon-style
 mustard
 1/2 teaspoon Tabasco pepper
 sauce

 1 cup Cappard, seeded and
 chopped eucumber
 1/2 cup chopped red pepper
 1/2 cup chopped gellow
 1/2 teaspoon Tabasco pepper
 1/2 cup chopped scallion
 3/4 cupheavy cream, whipped

- 1 pound seasoned bulk sausage
 1 medium onton, chopped
 (about 1 cup)
 3/4 teaspoon Tabasco pepper sauce
 1/2 teaspoon sail
 1/2 teaspoon sail
 1/2 teaspoon ground mace
 1 package (10 ounces) frozen
 chopped spinach, or a sail of the sail of
 - In medium bowl mix gelatin with water, let stand I minute. Pour boiling clam juice over gelatin and stir until completely dissolved. In small bowl mix mayonnaise, mustard, sait and Tabasco sauce; stir into gelatin mixture. Chill until the consistency of unbeaten egg whites. Stir lor cab meat, cucumber; red and yellow perpers and scallion. Fold in whipped cream. Turn mixture into a lightly oiled 4-cup moid. Chill until firm, at least 4 hours. Flavors will bend if refrigerated overnight. Unmoid and serve with crackers. YIELD: 12 servings (4 cups).

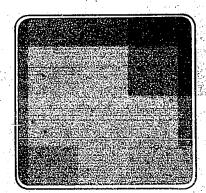
TERRI'S PEPPERED MUSHROOMS (Not illustrated)

- 1/4 cup butter or margarine!
 1-1/2 pounds small inushrooms, trimmed 1 small clove garlic, mashed 1/3 cup Worcestershire sauce

Land Market Style

- 1/2 teaspoon dried leaf thyme, crumbled 1/4 teaspoon Tabasco pepper sauce 1/4 teaspoon cracked black pepper 1/8 teaspoon salt.

Melt butter in large covered skillet; add mushrooms, cook over medium heat 5 minutes, stirring often. Stir in garlic, cook 5 minutes longer. Add Worcestershire, thyme, Tabasco sauce, black pepper and salt; simmer 5 minutes. Gover. Cook 10 minutes longer until mushrooms are dark and glossy and the liquid has almost evaporated. Serve hot with cocktail pricks as an hors d'ocuvre. Can also be served at room temperature. YIELD: 12 servings.



In large skillet brown sausage over medium heat; add onton, cook 5 minutes. Str in Tabasco sauce, salt and mace; cook 2 minutes. In food processor combine sausage mixture, spinach, kale, 2 eggs and cheese. Process just to blend. Thaw pastry sheets 20 minutes at room temperature; gently unfold. Roll out each sheet on a floured surface to a rectangle 18 by 8 inches. Spread half the sausage mixture over each rectangle leaving a 1-inch border on the long side. Roll up, felly-roll fashlon, rolling foward the border edge. Brush border with remaining beaten egg; press to seal tightly. Pinch ends together. Brush tops and sides of roll with remaining beaten egg. Make cuts along top of each roll at 1-inch intervals. Place rolls on an ungreased baking sheet. Bake in a 350°F, oven 30 minutes or until golden. Allow to stand 15 minutes before slicing. YIELD: 12 servings (36 pieces).