



Summer Appetizers

CONGRATULATIONS ON YOUR FIRST DOWNLOAD WITH MMGOOD AND THANK YOU FOR YOUR PURCHASE FOR MY EXCLUSIVE RECIPES!

I KNOW YOU WILL LOVE THESE RECIPES AS THESE ARE TRIED AND TRUE, SIMPLE TO MAKE AND EVERYONE LOVES THEM!



ON THE MENU TODAY:

Italian Steamed Artichokes

A classic dish my mom used to make and we all loved.

Using dried oregano, red pepper and garlic powder, eliminates a dipping sauce.

Stuffed Tomatoes

A healthy and easy recipe that will impress friends

A beautiful appetizer made with avocado and pesto sauce.

Smoked Salmon on Cucumber

A recipe we created in culinary school

The recipe is made to be gluten free by serving it on a cucumber, leaving a great option to your guests.

Baked Brie

Baked brie with lemon zest and rosemary

This is great served hot or cold and everyone will love it!

Shrimp with Chipotle

This recipe was introduced to me by my friend Susan

This is a great and spicy recipe that is eaten on warm bread.



Stuffed Tomatoes

Ingredients

- 30 Cherry Tomatoes
- ½ Avocado
- 2 ounces Cream Cheese
- 2 tablespoons Pesto Sauce
- 1 teaspoon Lemon Juice
- Basil

Directions

Cut a thin slice from the top of each tomato, with a small melon baller scoop out the flesh of the tomato.

For the filling, combine the avocado, cream cheese and lemon juice, mix until smooth.

Spoon mixture into the tomatoes, serve or can be refrigerated up to 4 hours prior to serving.

Shrimp with Chipotle

Ingredients

- 1 pound Shrimp, no shell, tails on
- ¼ cup white wine
- ¼ stick of butter
- 1-2 chipotle chili, in adobe, minced + 2-3 teaspoons of chipotle sauce
- 1 large garlic clove minced
- 1 French Baguette

Directions

Melt butter in saucepan, stir in wine, chipotle, garlic and adobe sauce. Toss shrimp in your sauce and cook for 4-6 or until shrimp is done. Serve warm.

Smoked Salmon on Cucumber

Ingredients

- 8 ounces Smoked Salmon
- 8 ounces Crème Fraiche
- 2 ounces Cream Cheese
- ¾ cup Capers, drained
- 2 tablespoons Red Onion
- 1 cup Dill, Fresh
- 2-3 Cucumbers, sliced
- Salt and Pepper to taste

Directions

To prepare the salmon mousse, place the first 6 ingredients in a food processor (leaving a small amount out of the crème fraich and dill if you want to use it for garnish) and blend until smooth, add salt and pepper and adjust flavors as needed. Place in your refrigerator.

Wash and dry your cucumbers and slice them.

Place the mousse in a piping bag fitted with a star tip put a little dollop of mousse on each puff pastry. To garnish, place a small spring of dill and a small dollop of crème fraiche.

Baked Brie

Ingredients

- 1 small Brie wheel (with rind), top removed
- 2 tablespoons Rosemary (chopped fine)
- 2 teaspoons Garlic (chopped fine, more if you like it)
- 1/2 teaspoon Olive Oil
- Zest from one Lemon

Directions

Preheat your oven to 350. Line your pan with aluminum foil.

Chop the rosemary and garlic and put aside.

Cut off the rind from the top of your Brie wheel. Place your chopped rosemary, garlic, olive oil and lemon zest on top of the Brie.

Bake for 8-12 minutes or until it melted and gooey.

Italian Steamed Artichokes

Ingredients

- Whole Artichokes, trimmed of tips
- 2 teaspoons Salt
- 1 teaspoon Oregano, dried
- 1 teaspoon Garlic Powder
- 1/2-3/4 teaspoon Red Pepper Flakes
- 1-2 tablespoons Oil
- Water - enough to cover artichoke 1/2 way

Directions

Cut stems to base of the artichoke, trim tips from the leaves and spread leaves out as much as possible to allow seasoning to get in between the leaves. Place the artichokes in a pan, add enough water to be 1/2 way up the artichokes, you may need more so keep an eye on it.

Season artichoke with oil first, then salt, oregano, garlic powder and red pepper flakes. Cover pan, steam artichokes until tender, about 45 minutes. Enjoy!