



St. Stephen's Traditional Episcopal Church

11856 Mays Chapel Road

Timonium, Maryland 21043

410-560-6776

Cookbook 2005

It is a long-standing tradition to invite newcomers to join the congregation for refreshments after services—not only after the main Sunday morning services, held at 9:15 a.m., and 11:15 a.m., but also after Choral Evensong which is sung occasionally on Sunday afternoons at 5:00 p.m. during the academic year. These gatherings (full-blown receptions after Evensong) give parishioners a chance to greet newcomers and to catch up with friends. And what better way to encourage these periods of fellowship than with delectable offerings from someone's kitchen?

This cookbook contains some of the favorite appetizer and hors d'œuvre recipes of the parishioners of St. Stephen's. It is a companion to the Cookie Walk Cook Book, which contains our parishioners' favorite cookie recipes (many of which are featured at St. Stephen's famous annual Cookie Walk), and to the Treasury of Wednesday Evening Soup Recipes.



A Treasury of Church Social Hors D'œuvre Recipes

Index

Almond Bacon Dip	1
Angels on Horseback	19
Artichoke Dip	1
Baba Ganoush	7
Bleu Cheese and Nut Stuffed Celery	14
Bleu Cheese–Mustard Dip	3
Bourbon Hot Dogs	20
Bruschetta with Tomatoes and Mozzarella	24
Carrot and Herbed Goat Cheese Spirals	16
Caviar Pie	16
Cheddar Cottage Dip	4
Cheese and Artichoke Tarts	13
Chicken Liver Spread	11
Chicken Pâté Royale	10
Chickpea, Garlic, and Parsley Dip	6
Clam Dip	5
Crab Dip	2
Crab–Stuffed Cherry Tomatoes	17
Creamy Clam Spread	9
Deviled Almonds	13
Deviled Eggs	23
Edam Nuggets	15
Eggs á la Russe	23
Fiesta Dip	2
Filled Edam Cheese	11
Greek Roasted Peppers	19
Herbed Cheese Tarts	12
Herbed Eggplant Dip	5
Hot Crab Dip	4
Mushroom Bleu Cheese Spread	8
Mushroom Cups	20
Olive Spread	8
Olives en Croute	12
Peanut Butter Fingers	14
Peppered Pimiento Cheese	9
Prosciutto and Fruit	17
Prosciutto, Pear, and Chive Cornets with Ginger Cream	15
Red Pepper Dip with Walnuts	6
Sausage Cups	21
Shrimp Dip	2
Shrimp Spread	9
Snack Crackers	14
Spicy Sausage Salsa	3
Steamed Meat Dumplings	22
Spinach Bites with Lemon Mayonnaise	18
Tuna Dip with Lemon and Capers	7

Crudités

Crudité is just the fancy French word for raw vegetables. The traditional way to prepare them is to *julienne* them, that is, to cut them in long, narrow strips. This is suitable for most vegetables: celery, carrots, green peppers, squash, zucchini. Cruciferous vegetables like broccoli and cauliflower can be broken into florets (discard the thick stems, or use them in some other recipe).

Radishes can be cut into “roses” as follows: Cut off a thin slice from the top and stem. Shape the petals by cutting a thin slice from the top and going down, almost to the bottom. Depending on the size of the radish, cut 4 or 5 petals along the sides. You may also cut a second row of smaller petals inside the larger ones. Store in refrigerator in a bowl of ice water for about 30 minutes to make the petals open.

Canapés

Canapés are just pre-assembled little sandwiches. They are traditionally open-faced; if they have tops, they’re tea sandwiches. Canapés may be made with white bread cut into decorative shapes; with thin slices of heavier bread, such as rye or pumpernickel; or with sturdy crackers. Top with slices of cheese, or with a spoonful of a dip or spread.