



Share-a-Veggie-Treat Party Platter

Finger food-friendly – colors, flavors, and textures pop for parties

Fresh Mozzarella Cherry Tomato Cups

Creamy fresh mozzarella stuffed fresh juicy cherry tomato cups

12 large cherry tomatoes

12 small fresh mozzarella cheese balls

1/4 cup favorite Italian dressing

12 small fresh basil leaves or small fresh basil pieces

Garnish: Fresh basil sprigs as desired

- Cut the top off each cherry tomato. Cut tiny bits of tomato from the tops; discard the stems. Set tiny tomato bits aside for garnish.
- With a paring knife, cut out the seeds and remove the inner core from each tomato; scoop them out with a small melon baller. If they keep rolling around, cut a small slice from the bottom so they will stand up.
- Measure the cheese balls to see how they fit into the tomatoes. With a paring knife, cut in half or to size to fit your tomatoes. Place in a small bowl.
- Pour dressing over cheese balls, toss to cover with dressing.
- Place 1 cheese ball in each tomato.
- Arrange 1 small basil leaf inside of each tomato cup with cheese. Sprinkle the top of cheese with a few tomato bits as desired.
- Keep refrigerated. Yield: 12 appetizers

Recipe Inspired by: Betty Crocker “Appetizers” #244, 2008.

About the Recipe: Fresh juicy tomatoes, stuffed with creamy balls of fresh mozzarella. are flavored with Italian dressing. Top with fresh basil leaves and bits of fresh tomato. Guests love these – easy to make, simple to serve, and delicious to eat.

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Cucumber Smoked Salmon Rounds

Fresh cucumbers topped with creamy cheese and pepper smoked salmon

4 ounces French onion cream cheese, softened
 1 small garlic clove, finely minced
 1/2 Tablespoon Worcestershire sauce
 Fresh ground black pepper or to taste
 1 large cucumber, sliced
 Smoked salmon slices as desired
 Fresh dill weed tops, snipped or minced
 Serve vegetable platter with assorted crackers on the side

- In a small mixing bowl, beat cream cheese, garlic, and Worcestershire sauce until blended. Season with black pepper as desired.
- Place filling in small decorating pastry bag with fancy decorating tube.
- Cut cucumbers using mandolin into ¼ to ½ inch thick, even slices.
- Pipe or mound cheese mixture on each slice; top with tiny slices of smoked salmon.

Garnish with snipped dill sprig. Refrigerate until serving.

Yield: We made 12 appetizers

Cook’s Note: If you don’t have a pastry bag, us a small plastic bag and cut a small hole in one of the corners. You can then insert a small decorating tube.

Recipe Inspired by: <https://wisconsincheese.com/recipes/3772/alpine-style-cucumber-bites>

About the Recipe: Smoked salmon is full of flavor, and some brands are pre-sliced with a peppered outer crust or additional flavors. Top fresh sliced cucumber rounds with a small dollop of creamy onion flavored cheese, a twirled flake of salmon, and one snipped dill sprig. So fresh and delicious.