

## **APPETIZERS**

### **from the Editors of *FINE COOKING***

*Special Holiday Entertaining Issue with 104 Quick & Easy Recipes*

**December 2009, Newtown, CT** – On sale now, *Appetizers* features more than 100 of *Fine Cooking*'s all-time favorite recipes for delicious starters. These little bites are a welcome break from all the large meals this time of year, and just because the plates are small doesn't mean the flavors aren't up to the festivities. *Appetizers* includes recipes for the more ambitious cook (sushi and dumplings, anyone?), along with quick and easy ideas for those last minute get-togethers. So take a look for ideas on how to kick off a holiday feast, or create an entire small plate party from the recipes in the issue.

#### **Features**

Get things going with fancy **Passed & Plated** (page 18) starters that make a knock-out first impression. Sophisticated small bites like smoked salmon and cucumber tea sandwiches, deviled quail eggs with black caviar, or hearts of palm and radish coins with shrimp are perfect when nothing less than the swankiest will do.

Get your big bowls and platters ready for **Spread & Scooped** (page 30)—starters that are served family-style for easy entertaining. From spinach and artichoke dip to beer and cheddar fondue, we've got crowd-pleasing snacks for casual get-togethers.

In **Quick & Simple** (page 40), easy to put together recipes like prosciutto-wrapped mozzarella and basil, green olive tapenade toasts, or Greek salad skewers are ideal when you'd rather spend less time in the kitchen and more time mingling.

Serving a crowd is easier when you make one large appetizer and cut it into smaller servings. **Sliced & Served** (page 52) features tasty ideas like biscotti rustica, chicken quesadillas with chipotle crema and pico de gallo, broccoli and herb frittata, cornmeal-crusted roasted ratatouille tart, and classic margherita pizza.

Whether served on a stick or stuffed with a surprise, **Stuffed & Skewered** (page 66) appetizers like pork shiu mai with soy dipping sauce, hoisin-glazed flank steak spirals, or tiny twice-baked potatoes are a sure way to start things off with a smile.

Finger foods at their finest, **Crispy & Crunchy** (page 84) appetizers like sesame parmesan twists, lemon-pepper cheese coins, or homemade breadsticks are just the ticket for cocktail go-withs.





In **Sips & Sweets** (page 98), you'll find that small bites aren't just savory—we've got sweet nibbles like apple pizza or chocolate-covered grapes. Plus, try punches and drinks that go with everything, from classic mojitos to strawberry-mint tea sparkling punch.

### **Departments**

**First Bites** (page 10) offers an update for the crudité platter, including three modern takes on favorite dips; **Instant Starters** suggests five easy hors d'oeuvres for delicious impromptu entertaining; **Serve-and-Send Starters** includes recipes for homemade treats, from pear-ginger chutney to marinated olives (later, they can be given to guests to take home). And why not **Let Sherry Start Your Party** (page 17)? We'll give you a guide to a handful of types that you'll want to try. Plus, don't miss all of the great tips and techniques in **Test Kitchen** (page 108), including two ways for seeding and dicing tomatoes; selecting cured and smoked salmon; working with phyllo dough; how to clean mushrooms; how to get to the meat of an orange; buying and storing Parmigiano-Reggiano; and how to correctly season cold foods.

When the ideas and recipes in *Appetizers* inspire you to throw your own small plates party, visit us on the web at [www.finecooking.com](http://www.finecooking.com) for more tips, techniques and party-planning strategies. There, you'll find a helpful Menu Maker and Create Your Own Recipe features that can do a lot of the work for you.

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