

Recipe Club
Sunday, January 4th
5:00 pm in the Clubhouse
This month's theme is
"Appy New Year"

Appetizers

Blue Cheese-Stuffed Dates

By Ali Slagle

Updated December 4, 2025

Ready In 15 min

Rating ★★☆☆☆ (71)

For an elegant appetizer that's so easy even a toddler could make it, stuff sharp and tangy blue cheese inside caramelized dates, then press a candied nut on top. Sweet, salty, savory and creamy, these three ingredients deliver everything you crave in a pre-dinner snack. The recipe is adaptable to any size get-together: Scale it up or down, serve right away or assemble it ahead and refrigerate in an airtight container for up to 2 hours. Let the stuffed dates come to room temperature for 20 to 30 minutes before serving.

INGREDIENTS

Yield: 14 servings

14 Medjool dates
2 ounces semisoft (not crumbly)
blue cheese, such as Cambozola
14 store-bought or homemade
candied pecans or walnuts

PREPARATION

Step 1

Cut a slit down the length of each date. Remove the pits. Use a knife to fill the date with blue cheese (about 1 teaspoon per date). Gently press a candied nut into the blue cheese, then press the date gently to adhere. Repeat with the remaining ingredients.

Private Notes

Leave a Private Comment on this recipe and see it here.

Ingredients

CARAMELIZED ONION & GRUYERE
TART. From: Ruth Chris Restaurant

John H

Jack W

- 1 sheet puff pastry, thawed
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 3 large yellow onions, thinly sliced
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon fresh thyme leaves (or ½ teaspoon dried)
- 1 cup Gruyère cheese, freshly grated
- ¼ cup heavy cream
- 1 large egg
- 1 teaspoon Dijon mustard

Optional Garnish

- Fresh thyme leaves or chopped chives

1) Preheat oven 400°
2) Line baking sheet w/ Parchment paper

3) melt Butter & olive oil in pan on med low heat
add sliced onions & sprinkle w/ salt

4) Cook onions slowly stirring occasionally until
they are caramelized & golden brown about 25-30 min

5) stir in Black pepper & thyme then set
aside to cool slightly

6) Roll out Puff Pastry onto prepared Baking sheet
use a knife to cut a 1/2-1" border around Pastry
being careful not to cut through. Lightly prick
center of Pastry with fork to prevent excessive puffing

7) in a small bowl whisk together heavy Cream,
egg, and Dijon until well combined

8) spread Onions evenly over Pastry & sprinkle
gruyere cheese on top of the onions. Drizzle
Cream mixture over everything

9) Bake in a preheated oven for 18-22 minutes
or until the pastry is golden brown and puffed
& the filling is bubbly and set.

10) Allow tart to cool slightly before garnishing
with fresh thyme leaves or chives. Slice &
serve warm or at room temp



Cranberry Brie Bites (with video)



Cranberry Brie Bites are a super easy but beautiful appetizer. Made with crescent roll dough, brie, cranberry sauce and a sprig of rosemary!

Course

Appetizer

Cuisine

American

Prep Time

10 minutes

Cook Time

15 minutes

Total Time

25 minutes

Servings

24

Calories

82kcal

Author

Brandie Skibinski

Ingredients

- all-purpose flour (for dusting the dough and cutting board)
- 8 ounce crescent dough sheet (or crescent rolls)
- 8 ounce wheel of brie cheese
- 1 cup whole berry cranberry sauce (not jellied)
- fresh rosemary sprig (you will probably need about 2 - depending on how long they are)

Instructions

1. Preheat oven to 375°F degrees. Spray a 24 count mini muffin tin with cooking spray. Spread a little **all-purpose flour** out onto your counter or cutting board. Then roll out **8 ounce crescent dough sheet**. If using crescent rolls, pinch the seams together to make one long sheet.
2. Cut crescent roll dough into 24 equal-sized squares.
3. Place squares into muffin tin slots.
4. Cut **8 ounce wheel of brie cheese** into small pieces and place inside the crescent dough squares.
5. Top with a generous **spoonful of whole cranberry sauce**
6. Then add a small piece of **fresh rosemary sprig** to each one.
7. Bake until the crescent dough is a light golden brown (about 15 minutes). Then serve warm!

Recipe courtesy of Brandie Skibinski at www.thecountrycook.net

Pepperoni Pizza Rolls

They make the perfect party snack!

By Ree Drummond Updated: Jan 11, 2024

YIELDS:	PREP TIME:	TOTAL TIME:
16 - 20 serving(s)	20 mins	1 hr

[See Nutritional Information](#) ✓

Ingredients

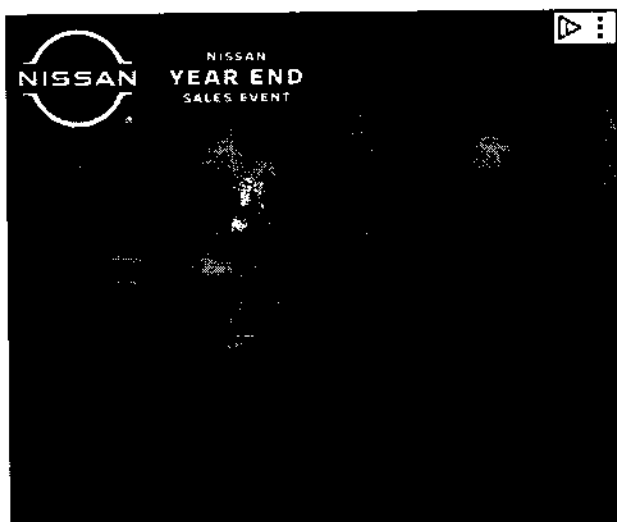
- ☐ 1 ball refrigerated pizza dough (about 14-oz.), at room temperature
- ☐ All-purpose flour, for sprinkling
- ☐ 1/2 cup marinara sauce, plus more for dipping
- ☐ 1/2 cup grated parmesan cheese
- ☐ 1/2 tsp. dried oregano
- ☐ 1/2 tsp. kosher salt
- ☐ 10 slices part-skim mozzarella cheese
- ☐ 2 oz. sliced pepperoni, divided
- ☐ 4 sticks mozzarella string cheese



Keep screen awake

Directions

- 1 | Preheat the oven to 400°F.
- 2 | On a floured surface, roll out the pizza dough until it's a very flat, large rectangle, about 11 by 18 inches. Spread the dough with the marinara sauce, leaving a 1-inch border all around. Sprinkle on the parmesan, oregano, and salt. Evenly top with the mozzarella slices



and half of the pepperoni.

- 3 | Unwrap the string cheese and arrange each stick in a line on one long edge of the dough. Starting from that long edge, roll up the dough as tightly as possible so the string cheese winds up in the middle of the roll. Pinch the seam of the dough to seal, then flip seam-side down. Using a serrated knife, slice the roll into 1-inch pieces and place each piece cut-side up in a greased 12-inch round baking dish or cast-iron skillet. Tuck the remaining pepperoni into the folds of the pizza rolls, leaving just a little sticking out. Allow the

rolls to rise at room temperature for 20 minutes.

- 4 | Bake the rolls until the crust is golden and the filling is bubbly, 20 to 25 minutes. Serve with extra marinara sauce for dipping.

x

Crostini - 2 - Ways

Q

Crostini with Goat Cheese,

①

Prosciutto and Fig Jam

makes six crostini

1 fresh baguette

1/8 cup olive oil

sea salt or kosher salt

4 ounces goat cheese, plain, at room temperature

6 tablespoons fig jam

3 slices prosciutto, each cut in half

6 fresh basil leaves

Preheat oven to 375 F degrees.

Slice six 1/2-inch slices of bread from the baguette. I slice mine slightly on the diagonal. Place on a baking sheet and brush generously with the olive oil. Sprinkle a little salt on each slice. Bake for about 10 minutes, or until crisp and not yet turning golden. Watch that they do not burn. Remove from oven and cool slightly.

Spread some goat cheese on each crostini. Spread about a tablespoon of fig jam on top of the goat cheese. Fold the half slices of prosciutto and place on top of each crostini. Lay a fresh basil leaf on each and serve.

②

Crostini with

apple + cinnamon jam

goat cheese and toasted walnuts

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After interest
and expenses
of the estate
of the deceased

Salmon Cups (Two different kinds)

Filo cups (storebought or homemade)

Mustard Sauce (recipe below)

Fresh dill, rinsed and snipped

Mayonnaise, capers, lemon

SeaBear Pacific Smoked Salmon (12 ounces), flaked and mixed with a small amount of mayonnaise and a squeeze of lemon, topped with a dollop of mustard sauce, capers, and a generous sprinkle of fresh dill

Atlantic Nova Salmon (8 ounces) cut to fit filo cups, then topped with a dollop of mustard sauce, a few capers, and a generous sprinkle of fresh dill

Mustard Sauce

1/4 C. sugar

1/4 C. Dijon mustard

1 Tbs. French's mustard

1 Tbs. wine vinegar

Pinch of salt, pepper, tarragon

1 C. salad oil

Thoroughly blend the first 5 ingredients, then slowly whisk in the oil so that the sauce is much like mayonnaise.

Rotel Sausage & Cream Cheese Crescents

Dive into a heavenly blend of breakfast sausage, creamy cheese, and zesty Rotel tomatoes wrapped in flaky crescent rolls. A bite-sized burst of flavors in every crescent! Just four ingredients to gastronomic joy.



3.80 from 58 votes

Course: Appetizer Cuisine: American Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes Servings: 32 Bites

* MAKES - 32 BITES (CAN BE DOUBLED TO 64 BITES)

Ingredients

- ☐ 8 oz cream cheese, softened
- ☐ 1 pound Jimmy Dean breakfast sausage, cooked and drained
- ☐ 1 can, 10 oz Rotel diced tomatoes with green chiles, well drained
- ☐ 2 cans, 8-ct refrigerated crescent roll dough

Directions

1. Preheat the oven to 375 degrees F. Line two baking sheets with parchment paper.
2. In a medium bowl, stir together the softened cream cheese, Rotel tomatoes, and cooked sausage.
3. Unroll the crescent roll triangles and cut them in half lengthwise to make two narrow triangles of dough.
4. Using a small cookie scoop, scoop the sausage mixture onto the wide end of the dough then roll up. Place the filled crescents onto the parchment-lined baking sheet.
5. Bake uncovered for 15 minutes until they are golden brown.

DEBBIE W.

Desserts

Mini Cheesecakes with Vanilla Wafers

Easy and so good for holidays, weddings, or whatever the occasion!

Submitted by **Janice Reesman**

🍴 Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 15 mins

Additional Time: 30 mins

Total Time: 1 hr

Servings: 48

Yield: 48 mini cheesecakes

Ingredients

1 (12 ounce) package vanilla wafers

2 (8 ounce) packages cream cheese

$\frac{3}{4}$ cup white sugar

2 eggs

1 teaspoon vanilla extract

1 (21 ounce) can cherry pie filling

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Line miniature muffin tins (tassie pans) with miniature paper liners.

Step 2

Crush the vanilla wafers and place 1/2 tablespoon of the crushed vanilla wafers into the paper lined miniature muffin tins.

Step 3

Cream together with an electric mixer the cream cheese, sugar, eggs and vanilla. Fill each miniature

muffin liner with this mixture, almost to the top.

Step 4

Bake at 350 degrees F (175 degrees C) for 15 minutes. Cool and then top with a teaspoonful of cherry (or any other flavor) pie filling.

Nutrition Facts

Per serving: 95 calories; total fat 5g; saturated fat 3g; cholesterol 18mg; sodium 54mg; total carbohydrate 12g; dietary fiber 0g; total sugars 3g; protein 1g; vitamin c 0mg; calcium 12mg; iron 0mg; potassium 35mg