

Quick & Easy

# Holiday

Appetizers Booklet



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Deck the holiday table with these tempting appetizers and cocktails. With few ingredients, quick and easy preparation times, and delicious results, these will quickly be added to your holiday recipe repertoire.

Feeling inspired? Share with us what you're cooking this holiday season! Follow us at @CutcoCutlery and use the hashtag #CutcoHoliday



For more recipes and tips, visit our blog [CutcoKitchen.com](http://CutcoKitchen.com)



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# Beef on Weck Dip

Beef on Weck is a classic sandwich in western New York. Here's a twist on the beefy sandwich, made into a dip that's holiday-ready.

## Ingredients

- 1 8-ounce package cream cheese, softened
- ½ cup mayonnaise
- ½ cup shredded Cheddar cheese
- ½ cup shredded Monterey Jack cheese
- 1 cup (about ½ pound) chopped roast beef
- 4 teaspoons horseradish  
(add more or less to taste)
- Dash of Worcestershire sauce

## Directions

Preheat oven to 400°F.

Mix together cream cheese and mayonnaise. Mix in shredded cheeses, roast beef, horseradish and Worcestershire sauce until combined. Place in a baking dish and bake 20-25 minutes or until golden and bubbly.

Serve with pretzel crisps, toasted pumpernickel or crackers.

**Note:** Add more or less horseradish to taste. Add caraway seeds for a more traditional Beef on Weck flavor.



# Stuffed Mushrooms

A holiday must! Stuffed mushrooms are always a crowd favorite.

Makes 24

## Ingredients

- 24 large fresh mushrooms, stems removed and saved
- 4 tablespoons butter
- 1½ cups fresh breadcrumbs
- 8 slices bacon, cooked and crumbled
- 4 green onions, chopped
- ¼ cup oil-packed sun-dried tomatoes, chopped
- 2 tablespoons minced fresh parsley
- 1 cup shredded fontina cheese

## Directions

Finely chop mushroom stems and sauté in butter. Add breadcrumbs and sauté 2 to 3 minutes longer. Remove pan from heat; stir in bacon, onions, sun-dried tomatoes, parsley and cheese.

Stuff mushrooms and place on foil lined baking pan.

Bake at 400°F for 20–25 minutes.



# Baked Ham & Turkey Sliders

Sliders are an ideal holiday treat. They're both bite-sized and fulfilling.

## Ingredients

- 2 packages (12 count)  
Hawaiian sweet rolls
- 12 ounces thin sliced deli ham
- 12 Kosher dill salad stacker pickles. Drain pickles on paper towels before using.
- 12 ounces thin sliced deli roasted turkey
- 12 slices deli sliced Swiss cheese

## Honey Mustard Dressing

- $\frac{3}{4}$  cup mayonnaise
- $\frac{3}{4}$  cup Dijon mustard
- 3 teaspoons coarse grain mustard
- 3 teaspoons honey
- $1\frac{1}{2}$  teaspoons coarse ground pepper

Mix all ingredients together in a medium bowl; set aside

## Topping

- $\frac{1}{2}$  cup melted butter
- 1 tablespoon poppy or sesame seeds (optional)
- $1\frac{1}{2}$  tablespoons Dijon mustard
- 1 tablespoon onion powder
- $\frac{1}{2}$  teaspoon Worcestershire sauce

Whisk all ingredients together in a medium bowl; set aside

## Directions

Lightly butter a large baking dish with 2 to 3 tablespoons melted butter.

Cut each package of rolls in half horizontally. Place bottom halves of rolls in the baking dish. Spread half of the honey mustard dressing on rolls.

Layer sandwich ingredients as follows: Ham, pickles, turkey and cheese. Spread remaining dressing on cut side of other half of rolls and place on top of sandwich ingredients.

Brush top of rolls with topping. Cover with foil and let sit 15 minutes. Bake at 350°F for 10 minutes. Remove foil and bake an additional 2 to 3 minutes or until tops are brown and crisp.

Cut into individual sliders. Serve warm.



# Spiced Nuts

Sugar and spice and everything nice make this nut mixture a perfect holiday treat.

## Ingredients

- 1/3 cup sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon seasoned salt
- Pinch of cayenne pepper or to taste
- 1 egg white
- 1 tablespoon water
- 3 cups of mixed nuts, such as almonds, cashews, peanuts, pecans

## Directions

Preheat oven to 250°F.

Mix sugar, cinnamon, allspice, seasoned salt and cayenne pepper in a small bowl. Set aside.

Beat egg white and water in a large bowl until foamy. Add nuts, toss to coat well. Add spice mixture and toss to coat nuts evenly.

Spread nuts in a single layer on a lightly greased baking sheet. Bake 1 hour, stirring once. Cool slightly and break apart. Cool completely and store in an airtight container up to 2 weeks.

# Pepperoni Bread

Festive and full of flavor, this is sure to be a crowd-pleaser.

## Ingredients

- 1 loaf frozen bread or pizza dough
- 1 stick (8 tablespoons) butter, softened
- 1/4 teaspoon dried parsley
- 1/4 teaspoon dried oregano
- 1/4 teaspoon seasoned salt
- 1 cup sliced pepperoni
- 2 cups shredded Italian blend cheese
- 1 jar marinara sauce

## Directions

On a floured surface, roll dough into a 10 x 15 inch rectangle. Combine butter, parsley, oregano and seasoned salt in a bowl; mix well. Set aside 2 tablespoons of the butter mixture. Spread remaining mixture over dough, arrange pepperoni over butter and sprinkle with cheese. Roll up like a jelly roll, sealing edges. Place seam side down on baking sheet.

Bake at 350°F for 30 minutes or until brown. Brush remaining 2 tablespoons of butter mixture on bread. Bake 5 more minutes.

Cool slightly and cut into slices. Serve with warmed marinara sauce for dipping.



# Hot Toddy

Nothing says holidays like this warm, spicy cocktail.

## Ingredients

- 1½ ounce bourbon or rye
- ⅛ ounce absinthe
- ½ ounce lemon juice
- ½ ounce orange juice
- 2 ounces hot water
- Ginger syrup, honey or agave nectar to taste as a sweetener

## Directions

Add ingredients to a coffee cup. Garnish with a cinnamon stick, 3 cloves and 1 star anise.



**Tips:** Hot cider can be used in place of water. In that case you probably wouldn't need a sweetener. This can also be made in a slow cooker for a party.

# Batch Cookie Dough

Planning your holiday baking can seem like a daunting task, but it doesn't have to be. A great time-saver is using a base cookie dough for most, if not all, of your holiday baking.

You'll be able to create a beautiful variety of tasty treats where each flavor is entirely distinct and different from the other.

## Ingredients

- 2½ cups unsalted butter
- 2 cups sugar
- 1½ teaspoons salt
- 2½ teaspoons vanilla extract
- 5½ cups flour

## With this base recipe, create:

- Peanut Butter Cookies
- Orange Cookies
- M&M Cookies
- Cookie Cups
- Cherry Pinwheel Cookies

## Directions

Use the flat beater attachment of a stand mixer to cream the butter until light and smooth. Gradually add the sugar and salt and beat until light and fluffy. Add vanilla and beat until well blended. Gradually add flour. Beat until dough leaves the side of the bowl. Divide dough into 5 equal parts and place each portion in a clean bowl.

Get all the variations at [CutcoKitchen.com](http://CutcoKitchen.com)

# Poinsettia Cocktail

A colorful reminder of the festive season, this pomegranate cocktail, with its fizzy finish, is sure to bring cheer.

## Ingredients

- ½ ounce triple sec or Cointreau
- 1 ounce pomegranate juice
- Sparkling Wine or Champagne

## Directions

Mix ingredients together in a cocktail shaker. Shake and strain into a Champagne flute. Top with sparkling wine or champagne.



# Holiday Kitchen Essentials

The holidays are the one time of year you don't mind cooking and spending time in the kitchen. It actually can help get you in the holiday spirit. So, for all the slicing, mixing and baking, we recommend having these tools on hand.



### Mix-Stir

Whisk eggs for holiday brunch and mix drinks, batters and sauces.



### 7-5/8" Petite Chef

If there's one knife you'll be needing for all the slicing, dicing and mincing this holiday season, it's this one.



### Wine Opener

Spend less time opening wine and more time toasting to good health and happiness.



### Traditional Cheese Knife

It's a holiday necessity for cheese and charcuterie platters.



### Super Shears

They're indispensable for cutting gummy candies for cookies and cakes.