



You're Invited

tiny food party!

Bite-Size Recipes for Miniature Meals

BY TERI LYN FISHER & JENNY PARK

Tiny Food Party

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Little LAMB SLIDERS

makes 16

In this ultimate burger made mini, we start with lamb rather than beef and combine it with tarragon and cumin, then top the patties with caramelized red onions. These will make an elegant, delectable addition to any party or get-together.

1. First, make the patties: In a large bowl, combine lamb, tarragon, cumin, and garlic, being careful not to overwork the mixture. Pinch off small (2-oz) handfuls of the mixture and form into little patties. Place patties on a parchment-lined baking sheet and refrigerate until ready to grill.
2. Next, melt butter in a heavy-bottomed skillet over medium-low heat. Add onions, sprinkle with sugar and 2 tablespoons water, and reduce heat to low. Stir. Cook onions 30 to 40 minutes, stirring frequently, until caramelized.
3. To prepare aioli, process mayonnaise, peppers, garlic, and lemon juice in a food processor until smooth. Season to taste with salt and pepper; set aside.
4. In a large grill pan, heat oil over medium heat. Grill patties about 5 to 7 minutes per side, depending on desired doneness. While patties cook, preheat the broiler. Transfer cooked patties to a sheet pan and top each with a square of cheese. Place pan under the broiler until cheese begins to bubble, then remove from oven.
5. Spread aioli onto the bottom of each bun and top with a few arugula leaves, a lamb patty, and a small amount of onions. Close buns and serve warm.

❖ To save time on the day of a party, form the patties and make the aioli a day ahead.

LAMB PATTIES

2 pounds ground lamb
3 tablespoons minced fresh tarragon
1 tablespoon ground cumin
2 garlic cloves, minced
Salt and pepper to taste

CARAMELIZED RED ONIONS

¼ cup (½ stick) unsalted butter
2 red onions, thinly sliced
½ teaspoon sugar

ROASTED RED PEPPER AIOLI

⅔ cup mayonnaise
½ cup roughly chopped roasted red peppers
1 garlic clove, minced
1 tablespoon lemon juice
Salt and pepper to taste

3 tablespoons vegetable oil
8 ounces sharp white cheddar, sliced into ½-ounce, 1½-inch squares
1 cup baby arugula
16 sweet slider rolls, split and toasted





Baby CORN DOGS

makes 16

These are no ordinary corn dogs. The fragrant buttermilk-cornmeal batter is laced with a hint of honey, spices, and delicious crumbles of bacon!

1. Place oil in a medium pot and preheat to 365°F. In a mixing bowl, stir together cornmeal, flour, sugar, cayenne pepper, chili powder, salt, white pepper, baking powder, and baking soda. Stir in buttermilk, egg, and honey, and gently whisk until no lumps remain. Fold bacon into batter until fully incorporated.
 2. Skewer each cocktail wiener onto a toothpick. Dip and roll in batter until completely coated. Quickly but carefully drop a few at a time into the hot oil (toothpick and all) and fry, 3 to 4 minutes. Transfer corn dogs to paper towels to drain and repeat with remaining wieners.
- ✱ *Serve trays of warm corn dogs with a side of ketchup and stone-ground mustard or a selection of your favorite condiments.*

- 1 quart oil, for frying
- $\frac{3}{4}$ cup yellow cornmeal
- $\frac{2}{3}$ cup all-purpose flour
- 1 tablespoon granulated sugar
- 2 teaspoons cayenne pepper
- 1 teaspoon chili powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground white pepper
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon baking soda
- $\frac{2}{3}$ cup buttermilk
- 1 egg
- 2 tablespoons honey
- $1\frac{1}{4}$ cups crumbled cooked bacon
- 24 cocktail wieners (such as Lit'l Smokies), or 6 regular hot dogs sliced into quarters
- 24 toothpicks

Bite-Size CAPRESE SKEWERS

makes 16

Everyone's had caprese salad before, but not like this! These pop-in-your-mouth sandwiches are the perfect pint-size way to enjoy the flavors of Italy.

1. Simmer vinegar and sugar in a small saucepan over medium-low heat, stirring occasionally, about 45 minutes, or until thick and syrupy. Let cool.
2. Thread a single tomato, mozzarella ball, and basil leaf onto each cocktail pick. Refrigerate until ready to serve. Just before serving, drizzle skewers with the cooled glaze.

* The balsamic glaze can be made a day or two ahead, but the skewers are best made shortly before your event; otherwise, the fresh basil may brown. Assembling them is a fun and easy way to put party guests to work!

$\frac{2}{3}$ cup good-quality balsamic vinegar
 $\frac{1}{4}$ cup light brown sugar, packed
24 heirloom cherry tomatoes
24 small mozzarella balls*
3 sprigs basil
24 cocktail picks

*or 8 mozzarella balls, sliced into thirds





Mini



HOMEMADE POP TARTS



makes 16

We like to make these little treats two ways: with a classic Strawberry Jam Filling and an irresistible S'Mores Filling made with Nutella and marshmallow crème. Sheets of store-bought pie dough can be substituted for homemade.

1. For the Strawberry Jam Filling: Place jam in a small saucepan over medium heat. In a small bowl, stir together cornstarch and cold water, then whisk mixture into jam. Simmer 5 minutes. Remove from heat and let cool completely.
2. For the S'mores Filling: Fold marshmallow crème into Nutella until fully incorporated. Transfer mixture to a plastic zip-top bag.
3. In a small bowl, whisk together egg and heavy cream to make an egg wash. Cut the chilled pie dough into quarters. Roll 2 pieces into matching rectangles. Cut off the tip of one corner of the bag of S'mores Filling and pipe 12 small dollops onto one rectangle, leaving about $\frac{1}{2}$ inch of space between them and along the edges of the dough. With a pastry brush, moisten the edges with egg wash. Gently lay the second rectangle over the first and press around each mound of filling to seal the edges of each tart. Cut apart tarts with a pizza cutter and press the tines of a fork into the edges to seal. Place tarts on a parchment-lined baking sheet and brush tops with egg wash. Poke a few small holes in the top of each tart to vent and bake 12 to 15 minutes, or until golden brown. Transfer the cooled Strawberry Jam Filling to a plastic zip-top bag, and repeat the process with the remaining 2 slabs of dough, making 12 jam-filled mini tarts.
4. For the royal icing: In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites on medium-high speed until frothy, 2 to 3 minutes. Add sugar gradually, $\frac{1}{2}$ cup at a time, and then beat an additional 3 minutes or until mixture is thick and shiny. Tint icing with a few drops of food coloring, if desired. Using an offset spatula or your fingers, spread icing onto mini tarts. Top with sprinkles, if desired, and let icing set before serving.

PIE DOUGH

2 sheets storebought pie dough,
or homemade (page 14)

STRAWBERRY JAM FILLING

$\frac{2}{3}$ cup strawberry jam
2 teaspoons cornstarch
2 teaspoons cold water

S'MORES FILLING

$\frac{1}{2}$ cup marshmallow crème
 $\frac{1}{2}$ cup Nutella

1 egg, lightly beaten
 $\frac{1}{4}$ cup heavy cream
2 egg whites
 $2\frac{1}{2}$ cups powdered sugar, sifted
2 teaspoons vanilla extract
Food coloring, optional
Sprinkles, optional

Itty Bitty Country-Style Eggs Benedict



Petite Boston Cream Cakes



TINY FOOD TASTES SO GOOD.

With *Tiny Food Party!* Teri Lyn Fisher and Jenny Park show how to whip up dozens of recipes for delicious bite-size munchies—from Two-Bite Taquitos, Chicken Parmesan Crostinis, Mini Corn Dogs, and Bite-Size Onion Rings to sweet Little Chocolate Pies, Petite Éclairs, Mini Homemade Pop Tarts, and more. Featured throughout are party tips and tricks, plus small-but-mighty mini cocktail recipes to accompany your pint-size feasts. This wee little cookbook is lots of fun!



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ADORABLE APPETIZERS!



ITTY BITTY ENTRÉES!



PINT-SIZE DESSERTS!



TEENY TINY COCKTAILS!



[Cooking]

7 1/2 by 9 inches, 160 pages, 4c paperback with 6 1/2-inch wide flaps

- Co-op available
- National and local print publicity
- National and local broadcast publicity
- Online marketing campaign

ISBN 978-1-59474-581-2

\$18.95 US/\$19.95 CAN

October 9, 2012

Distributed by Random House.

To place an order in the US, please call 1.800.763.3000 or fax 1.800.659.2434.

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