

Quick Tips

- Toast crostini before the Kitchen Show® to keep your host's home cool.
- When preparing more than one topping, you will need to make more *Savory Cheese Crostini*.
- Goat cheese (also called chèvre cheese; pronounced shevr) is a white goat's milk cheese noted for its distinctive tart flavor. If desired, 4 ounces of cream cheese can be substituted for the goat cheese.
- For a delicious and authentic beverage, serve *Sparkling Sangria* (**Wine Bottle Opener** Use and Care/recipe card or available on our Web Site).
- **Garlic Shrimp Crostini** — Make sure to purchase **uncooked** shrimp, available at the fish counter of most grocery stores. Frozen uncooked shrimp can be substituted. Thaw the shrimp and proceed as the recipe directs.
- To easily peel and devein the shrimp, insert the split blade of the **Grapefruit Knife** on either side of the shell on the back of the shrimp. With a rocking motion, cut and split the shell and remove the tail. With the pointed end of the split blade, lift out the vein. Rinse shell and shrimp under cold running water.
- **Pesto-Almond Crostini** — Prepared basil pesto is a flavorful sauce made with basil, garlic, pine nuts, Parmesan cheese and olive oil. It can be found near the refrigerated fresh pasta in grocery stores.
- To toast almonds in the microwave oven, place almonds in **Small Oval Baker**; microwave on HIGH 5-7 minutes or until golden brown, stirring after each 30-second interval. Cool completely. To toast almonds in cookware, place the almonds in the **Small (8-inch) Sauté Pan** over medium heat 3-5 minutes or until light golden brown, stirring constantly. Remove nuts from pan and cool completely.
- To create a tomato blossom garnish, slice almost all the way through a grape tomato or small cherry tomato using **Paring Knife**, keeping the base of the tomato intact. Turn the tomato a quarter turn and slice again; gently separate quarters to form a blossom.
- **Warm Marinara Crostini** — Your favorite jarred pasta sauce can be substituted for the pizza sauce.

Fun Facts

Tapas originated in Spain in bars and restaurants as appetizers served on small plates. Tapas vary widely, ranging from simple appetizers that can be combined to create a complete meal, to main dishes served in small portions. Each region of Spain has its own tapas specialties.

In Spain, a fun way to entertain is to partake in a *tapeo*, or a progressive party from one tapas bar to the next — literally a moveable feast.

A tapas party provides a relaxed, informal way to get people talking over small portions of great food. Tapas can be mixed and matched to create variety and suit everyone's tastes. Our toppings taste great alone or in conjunction with each other.

Other appetizers that can be served tapas-style include the following:

- **Season's Best® Recipe Collection (Spring/Summer 2005)**: Roasted Red Pepper & Artichoke Spread, Zesty Crab Salad in Cucumber Boats
- **The Pampered Chef® It's Good for You** cookbook: Fresh Tomato & Basil Bruschetta
- **The Pampered Chef® All the Best** cookbook: Hot Artichoke & Spinach Dip, Lemon Pepper Crab Canapés
- **The Pampered Chef® Celebrate!** cookbook: Stuffed Portobello Mushrooms, Warm Olive Bruschetta

In addition, refer to Consultant's Corner at www.pamperedchef.com for terrific appetizer recipes from Fall 2003 Celebrations (Simply Stunning Appetizers) and Fall 2004 Celebrations (Easy Appetizers).



The Pampered Chef®