

APPETIZERS & BEVERAGES

ARTICHOKE DIP

Sally Smith

**14 oz can artichoke hearts,
drained and chopped and
sugar coated with honey**

**1 cup mayonnaise
1 clove garlic, minced
8 oz pkg cream cheese**

**Parmesan cheese
1 Tbsp lemon juice**

Mix ingredients together. Bake at 350°F for 10 minutes. Serve with pita chips or nacho chips.

BEST WINGS

Jennifer Holmes

**12 large boneless, skinless
chicken thighs
1/3 cup barbecue sauce
2 Tbsp soy sauce
2 Tbsp Dijon mustard
2 Tbsp honey**

**2 Tbsp lemon or lime juice
2 tsp minced garlic
1 tsp chili powder
4 to 5 dashes hot pepper sauce
1 tsp cornstarch**

Preheat oven to 400°F. Trim any visible fat from thighs. Cut each in half and place in a single layer in lightly greased 9x13 inch pan. Fold them up a bit so they resemble the shape of a chicken wing. Make 3 rows of 8 wings. Whisk next 8 ingredients together and spoon evenly over wings. Bake, uncovered, for 35 to 40 minutes until thighs are cooked and sauce is bubbly. Arrange chicken on platter. Pour sauce into a small saucepan and add cornstarch. Cook until thickened. Serve with wings.

CHEESE SPREAD

Matt Sawchuk

**250 g pkg cream cheese
250 g pkg McLarens
Imperial cheese
1/4 cup butter**

**1 Tbsp brandy flavouring
1/3 cup finely chopped toasted
pecans**

Pulse first 4 ingredients until smooth in food processor. Add chopped toasted pecans. Chill. Makes a fairly large batch and can be frozen. Serve with crackers, toast rounds also carrot and celery sticks.