

# *Appetizers & Beverages*

## **ARTICHOKE DIP**

*Sally Smith*

**14 oz can artichoke hearts,  
drained and chopped and  
sugar coated with honey  
Parmesan cheese  
1 Tbsp lemon juice**

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

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 McLaren's  
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.