

# 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.