

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

2 Tbsp lemon or lime juice

1/3 cup barbecue sauce

2 tsp minced garlic

2 Tbsp soy sauce

1 tsp chili powder

2 Tbsp Dijon mustard

4 to 5 dashes hot pepper sauce

2 Tbsp honey

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

1 Tbsp brandy flavouring

250 g pkg McLaren's

1/3 cup finely chopped toasted

Imperial cheese

pecans

1/4 cup butter

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.