



2009 HOLIDAY CANAPÉS

*Festive, Fun and Frugal
Appetizer Recipes Featuring Sausages*

National **HOT DOG & SAUSAGE** Council
www.hot-dog.org

Happy Holidays!



Parties and celebrations are a staple of the holiday season. Whether you are celebrating Christmas, Hanukkah, New Year's, or just precious time with friends and family, the National Hot Dog and Sausage Council is here to help with five new holiday appetizers that are sure to make your holidays (and your guests) jolly, merry and bright.

These recipes feature different types of sausages that should be handled and prepared differently. Dry and semidry sausages, like salami and pepperoni, can be consumed right out of the package. Cooked sausages, like smoked sausages links, should be reheated according to package directions before consuming.

We hope you enjoy these holiday recipes as much as we do and remember to visit us at www.hot-dog.org for more information on cooking and handling sausages, as well as additional recipes and nutrition information.

Happy holidays from the National Hot Dog and Sausage Council!



Spicy Franks with Creamy Salsa Verde

Yield: 10-12 appetizer servings

Ingredients

- 3/4 cup white vinegar
- 1 Tablespoon red hot sauce
- 1 Tablespoon sugar
- 1-1/2 teaspoons chipotle chile powder
- 1 pound cocktail-sized smoked sausages links, drained

Directions

1. Mix vinegar, hot sauce, sugar, chili powder in a fondue pot or chafing dish.
2. Add franks. Bring to a boil over medium-high heat and gently simmer for 10 minutes.

Creamy Salsa Verde

Ingredients

- 3/4 cup sour cream (light or fat-free preferred)
- 1/2 cup prepared salsa verde (green salsa)

Directions

1. In a small bowl, combine sour cream and salsa. Cover and chill until ready to serve.
2. Use as a dip for franks with cocktail or fondue forks.



Pepperoni Pizza Pinwheels

Yield: 27 appetizers

Ingredients

- 1 teaspoon cornmeal
- 1 cup finely chopped pepperoni
- 1/3 cup shredded Parmesan cheese
- 3 Tablespoons minced fresh onion
- 1 teaspoon dried oregano leaves
- 1 egg, separated
- 1 (10.1-ounce big tube) refrigerated crescent dinner roll dough

Directions

1. Preheat oven to 375°F. Dust a large cookie sheet with cornmeal, sprinkling evenly to cover entire surface.
2. Mix pepperoni, Parmesan, onion, oregano and egg yolk together.
3. Unroll crescent roll dough onto large cutting board. Divide dough into 3 rectangles. Using fingertips, seal perforations and press dough outward to measure three solid rectangles, each about 9x4-inches.

4. Portion even amounts (about 1/3 cup) pepperoni mixture onto each rectangle and spread to the edges.
5. Starting at the long end, tightly roll up each rectangle. Press to seal edges.
6. Lightly beat egg white. Lightly brush dough with egg white. Cut each into 9 slices.
7. Place dough slices, cut side down, about 1-inch apart on cookie sheet. Bake in preheated oven for 13-14 minutes or until light brown. Serve hot.



Cocktail Salami Canapés

Salami and Mini Bagels

Ingredients

6 mini (3-1/2 inch diameter) bagels, split and lightly toasted

8 ounces flavored chive and onion cream cheese spread

12 thin slices Genoa salami, (no larger than 3-1/4 inches diameter)

1/3 cup jarred roasted red peppers, well drained and finely chopped

1/3 cup finely minced fresh basil

Directions

1. Lightly spread toasted bagels with cream cheese. Top with salami slices.
2. Spoon minced peppers atop salami and sprinkle with basil.
3. Serve immediately.

Salami and Provolone Cocktail Bites

Ingredients

24 slices cocktail bread, (2-1/2 inches square), rye flavor preferred

4 Tablespoons Dijon mustard

24 (2-1/2 inches diameter) thin slices Italian dry hard salami (about 1/4 pound)

1 cup seeded and chopped red ripe tomatoes, drained if necessary

6 slices (1/4 pound) thinly sliced Provolone cheese, cut into quarters

Directions

1. Place bread on large cookie or jelly-roll pan, with sides adjoining. Lightly toast bread on both sides.
2. Lightly spread top side of each slice with mustard. Layer each slice with salami and sprinkle with tomatoes. Top each with one quarter slice Provolone.
3. Broil, about 4 inches from the heat, just until cheese melts. Serve immediately.



Spicy Cocktail Sausage Rounds

Yield: about 3 dozen



Ingredients

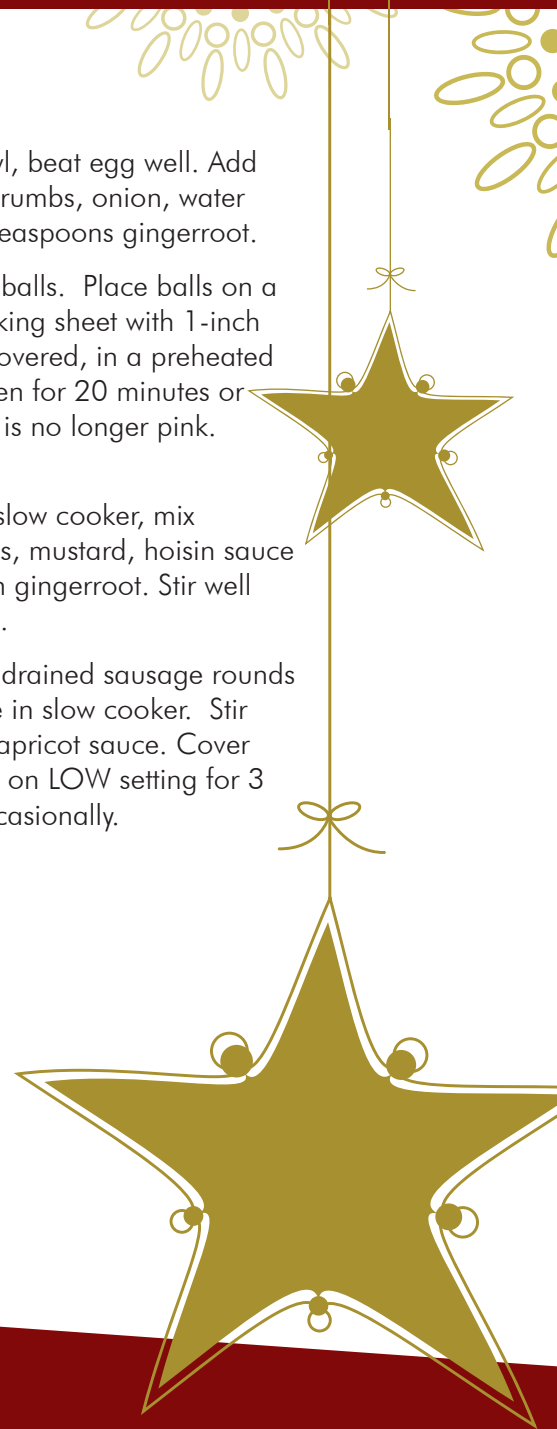
- 1 large egg, beaten
- 1 pound fresh bulk spicy sausage
- ½ cup plain dry bread crumbs
- 2 tablespoons minced onion
- 1 7-ounce can water chestnuts, well drained and finely minced
- 2 teaspoons peeled and finely minced fresh gingerroot

Apricot Sauce

- ½ cup apricot preserves
- 1 tablespoon sweet honey mustard
- 1 tablespoon hoisin sauce
- 1 tablespoon peeled and finely minced fresh gingerroot

Directions

1. In a medium bowl, beat egg well. Add sausage, bread crumbs, onion, water chestnuts and 2 teaspoons gingerroot.
2. Form into 1-inch balls. Place balls on a wire rack in a baking sheet with 1-inch sides. Bake, uncovered, in a preheated 375 degree F oven for 20 minutes or until the sausage is no longer pink. Drain well.
3. Meanwhile, in a slow cooker, mix together preserves, mustard, hoisin sauce and 1 tablespoon gingerroot. Stir well over LOW setting.
4. Add cooked and drained sausage rounds to apricot mixture in slow cooker. Stir well to coat with apricot sauce. Cover with lid and cook on LOW setting for 3 hours, stirring occasionally.
5. Serve warm.



Cheesy Pigs in a Blanket

Yield 30 Pieces



Ingredients

- 1 16-ounce package hot dogs with cheese (10 hot dogs per package), drained
- 1 sheet frozen puff pastry (from 17-ounce package), thawed
- 1 egg, beaten
- 1 Tablespoon cold water
- 1 cup shredded Cheddar cheese

Directions

1. Pat hot dogs dry. Preheat oven to 400 degrees F.
2. On a lightly floured surface, unfold thawed puff pastry sheet. Press fold perforations together to make a solid sheet. Using a rolling pin, roll pastry sheet to measure 15 x 10-inches. Cut into 10 rectangles, each measuring 3 x 5-inches.
3. Roll each hot dog in pastry rectangle, gently stretching and pressing dough ends together to seal.
4. Cut each wrapped hot dog into 3 pieces (about 1-1/2 inches).

5. Beat egg and water together in a small bowl. Quickly dip each wrapped hot dog into egg wash and then roll in cheese, coating all surfaces. Place, 1 inch apart, seams side down, on baking sheets lined with parchment paper or sprayed with nonstick cooking spray.
6. Bake in preheated 400 degree F oven for 15 minutes or until pastry is light brown. Immediately transfer to cooling rack. Serve warm with assorted mustards or barbecue sauces.

Spicy Mustard Dip

Ingredients

- 1 tablespoon dry mustard
- 1 tablespoon boiling water
- 1 cup mayonnaise
- 2 tablespoons fresh lemon juice
- 1-1/2 tablespoons Dijon mustard
- 1 tablespoon horseradish sauce

Directions

1. Place dry mustard in medium bowl. Add boiling water and stir to form paste. Cool slightly.
2. Whisk in mayonnaise, lemon juice, Dijon and horseradish sauce. Season with salt and pepper. Cover and chill for about 30 minutes.





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