



18 SIMPLIFIED CROWD PLEASING APPETIZERS EVERYONE WILL LOVE!

# PARTY THYME

*holiday survival guide*  
VOLUME 1

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Party Thyme  
18 easy holiday recipes  
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*Bread*

# Roasted Garlic Puff Pastry Flatbread

2-3 whole heads of garlic

Olive oil

1 sheet of puff pastry, thawed per package instructions

1 cup shredded mozzarella cheese

3 tablespoons crumbled gorgonzola cheese

1/2 teaspoon fresh rosemary, chopped

1/2 teaspoon fresh thyme, chopped

## **Balsamic Reduction (optional)**

1/4 cup balsamic vinegar

1 small sprig fresh rosemary (optional)

1/2 teaspoon fresh thyme, chopped

Salt and pepper

Preheat oven to 400 degrees.

Cut the top of garlic, exposing cloves. Drizzle with olive oil and a pinch of salt.

Wrap garlic in aluminum foil and place on a small baking sheet or place each garlic head in a muffin tin.

Cook for 35-40 minutes until soft and tender. Allow to cool to touch.

Once cool squeeze garlic out of cloves and mash with a fork until desired consistency. Set aside.

Place puff pastry on a parchment lined baked sheet and prick with a fork.

Spray the bottom of another baking sheet and place on top of puff pastry. This helps to keep the puff pastry flat. Bake for 10-15 minutes until bottom begins to brown.

Remove baked puff pastry from oven. Spread with mashed garlic. Sprinkle with mozzarella cheese, crumbled gorgonzola cheese, rosemary and thyme.

Place back in the oven without the baking sheet on top and bake for another 7-10 minutes until cheese is melted.

Cut into squares and serve.

## **Balsamic Reduction (optional)**

Heat balsamic vinegar and rosemary sprig in a small saucepan over medium heat. Bring to a low boil and stir occasionally until liquid reduces by half and thickens.

Remove rosemary sprig and drizzle over flatbread or serve on the side.

Serves 8

# Rosemary and Herb Dipping Oil

- 1 teaspoon red pepper flakes
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried basil leaves
- 1/2 teaspoon salt
- 2 garlic cloves, minced
- 1/2 cup extra virgin olive oil

In a small bowl add red pepper flakes, oregano, pepper, rosemary, basil leaves, salt and minced garlic. While stirring stream in extra virgin olive oil. If desired, warm in microwave for 10-15 seconds. Serve with slices of fresh bread.

**Prep tip** - You can make batches ahead of time by combining the spices and storing in an airtight container to have on hand. When ready to make, just add fresh minced garlic and olive oil. It's as easy as that!

Serves 4

# Bruschetta

2 cans (14.5 ounce each) fire roasted tomatoes, drained

3-4 garlic cloves, minced

1/4 cup olive oil

1 tablespoon balsamic vinegar

1/4 cup fresh basil, chopped

Salt and pepper to taste

Fresh baguette, sliced 1-inch thick

1 cup shredded mozzarella cheese

Preheat oven to 400 degrees.

Place slices of bread on a large baking sheet.

In a small bowl stir 1 tablespoon olive oil and 1 minced garlic clove. Brush on slices of bread. Place in oven until lightly toasted, about 10 minutes.

While bread is toasting, in a large bowl mix tomatoes, remaining garlic and olive oil, balsamic vinegar and basil. Season with salt and pepper to taste.

Spoon tomato mixture on top of each slice of toasted bread. Sprinkle with mozzarella cheese.

Place back in the oven until cheese is melted, about 5 minutes.

Makes 20-24





*Cheese*



# Baked Brie with Pears and Walnuts

1 round (8 oz.) brie  
2 (8.25 ounce each) pear chunks, drained with 1/4 cup juice reserved  
1/2 cup chopped walnuts  
2 tablespoons dried cranberries  
2 tablespoons light brown sugar  
1/4 teaspoon cinnamon  
Pinch of ground ginger  
Fresh baguette slices or crackers for serving

Preheat oven to 350 degrees.

In a medium bowl mix pear chunks, reserved pear juice, walnuts, cranberries, brown sugar, cinnamon and ginger.

Place brie round in a 9 inch pie plate. Pour pear mixture over pear.

Bake for about 20 minutes until warm and bubbly.

Serve with a fresh baguette and/or crackers.

Serves 8

# Cheddar Bacon Ranch Pinwheels

2 packages (8 ounce each) cream cheese, regular or light, softened  
1 cup mild cheddar cheese, shredded  
1/2 cup cooked bacon, crumbled (about 5 slices)  
1/2 teaspoon parsley flakes  
1/2 teaspoon dill weed  
1/2 teaspoon garlic powder  
1/4 teaspoon onion powder  
Salt and pepper to taste  
5 (10 inch each) flour tortillas

Add all ingredients except tortillas to a large bowl.

Using an electric mixer beat on low until creamy. Season with salt and pepper.

Divide mixture between tortillas and spread evenly.

Tightly roll tortillas and wrap in saran wrap. Place in the refrigerator for a few hours or overnight.

When ready to serve, cut off ends and cut into slices.

**Bacon tip** - For crisp bacon without the splatter place bacon slices on a foil lined baking sheet. Bake in a 375 degree oven for 18-20 minutes until crispy.

**Freezer tip** - Place slices on a baking sheet lined with parchment paper and place in freezer until frozen. Transfer to a freezer safe container or freezer bag. To thaw, place desired amount of pinwheels on counter for about 30 minutes before serving.

*Makes 50 pinwheels*

# Walnut and Date Cheese Ball

8 ounce cream cheese  
1/8 teaspoon cinnamon  
Pinch of ground nutmeg  
Pinch of ground cloves  
1/2 cup chopped dates  
1/2 cup chopped walnuts

In a medium bowl combine cream cheese, cinnamon, nutmeg and cloves and roll into a ball. Toss dates and walnuts together in another bowl and roll cream cheese ball in mixture until covered. Wrap in plastic wrap until ready to serve.

**Shopping note** - You can often find chopped dates near the raisins and dried fruits at your local grocery store.

*Makes 1 cheese ball*





*Dip*

# Hot Spinach Dip

10 ounce package frozen chopped spinach, thawed rinsed and well drained  
8 ounce cream cheese, softened  
1 cup sour cream  
1/2 cup crumbled cooked bacon  
1/2 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1/4 cup red onion, diced  
1/2 teaspoon dijon mustard  
1/2 teaspoon sugar  
1/2 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon hot sauce  
Pinch of salt and pepper to taste

Preheat oven to 350 degrees.

Mix all ingredients in a large bowl and place in a casserole dish.

Bake for 25-30 minutes until hot and bubbly.

Serve warm with crackers, chunks or bread of vegetables.

Serves 8

# Crab and Artichoke Dip

1 cup shredded mozzarella cheese  
1 cup grated Parmesan cheese  
1 cup mayonnaise  
1 cup diced white onion  
1 cup artichoke hearts (not marinated), drained and chopped  
8 ounce package imitation crab meat, chopped and patted dry  
1/2 teaspoon garlic powder

Preheat oven to 350 degrees.

Place all ingredients in a medium bowl and stir until combined.

Place in a baking dish and bake for about 25 minutes until hot and bubbly.

Serve warm.

Serves 8



# Pizza Dip

4 ounces cream cheese, softened  
1/4 cup sour cream  
1/4 cup mayonnaise  
1 cup shredded mozzarella, divided  
1 cup cup grated Parmesan cheese, divided  
1/2 teaspoon dried oregano  
1/4 teaspoon dried parsley flakes  
1/4 teaspoon dried basil  
1 cup pizza or marinara sauce  
2 ounces sliced pepperoni  
Slices of fresh bread for serving

Preheat oven to 350 degrees.

Mix cream cheese, sour cream, mayonnaise, 1/2 cup mozzarella, 1/2 cup Parmesan cheese, dried oregano, parsley flakes and basil and spread on the bottom of a pie plate. Spread pizza sauce on top and sprinkle the remaining mozzarella and Parmesan cheese. Top with slices of pepperoni.

Bake for 20 minutes or until cheese has melted and is golden brown and bubbling.

Serves 8



*Bites*

# Deviled Eggs

6 large eggs  
1/3 cup mayonnaise  
1/2 teaspoon dijon mustard  
1/2 teaspoon white distilled vinegar  
1 tablespoon cooked crumbled bacon  
1 teaspoon pimentos, chopped  
1 teaspoon chives, chopped

Place eggs in a medium saucepan and fill with water and a pinch of salt. Bring water to a boil. Cover then turn off heat and let sit for 14 minutes. Rinse under cold water and peel.

Cut eggs lengthwise and place yolks in small bowl and mash. Add mayonnaise, dijon mustard, vinegar, bacon, pimentos and chives and stir until blended.

Scoop mixture into the center of egg whites. Chill until ready to serve.

*Makes 12*



# Bacon Wrapped Dates with Goat Cheese

18 large Medjool dates, pits removed

4 ounces goat cheese

6 strips thick bacon, cut in thirds

Preheat oven at 375 degrees.

Slice dates lengthwise. Remove pits and add in a piece of goat cheese.

Close tightly and wrap with bacon, securing with wooden pick.

Bake for 14-17 minutes, turning halfway.

Makes 18

# Cranberry Cocktail Meatballs

2 pounds frozen meatballs  
14 ounce can jellied cranberry sauce  
12 ounce jar chili sauce  
1/4 cup orange juice  
1 tablespoon worcestershire sauce

Place frozen meatballs in slow cooker. In a medium bowl mix together cranberry sauce, chili sauce, orange juice and worcestershire sauce. Pour over meatballs and toss until coated. Cook on low for 2-5 hours until meatballs are heated through.

Serves 12



*Drink*

# White Cosmo Fizz

1 cup white cranberry juice  
1/2 cup club soda  
1/4 cup citron vodka  
2 tablespoons triple sec or similar  
1 cup ice cubes  
Cranberries and lemon slices for garnish (optional)

Place all ingredients in a shaker and stir.  
Pour into serving glasses and serve chilled.

Serves 2

# Peppermint Stick

1 cup regular half and half  
1/2 cup peppermint schnapps  
1/2 cup creme de cacao  
1 cup ice cubes

Place all ingredients in a blender and blend until smooth and creamy.  
Pour into serving glasses and serve immediately.

Alternatively you can place in a shaker, shake over ice and strain into serving glasses.

Serves 4-6



# Tom and Jerry

## **Batter**

2 large eggs, separated  
1/4 teaspoon cream of tartar  
3/4 cup white sugar  
1 teaspoon vanilla extract  
Pinch of ground cinnamon

## **Serving**

10 cups hot whole milk  
1 1/4 cups rum  
Nutmeg for garnish

In a medium bowl beat egg whites and cream of tartar to stiff peaks form.

In a large bowl stir egg yolks, sugar, vanilla extract and cinnamon until thick and combined.

Gently fold in egg whites into egg yolk mixture. Cover and chill.

## **Serve**

Add 1-2 tablespoons batter into a small warm mug. Stir in 1-2 tablespoons rum, and 1/2 cup of hot milk. Stir until frothy. Sprinkle with nutmeg and serve.

Note - The batter can be prepared a few days ahead of time and stored in the refrigerator until ready to serve.

Serves 10-12



*Sweet Treats*

# Peppermint Bark Brownies

## **Brownies**

1/3 cup butter

4 ounces semi-sweet chocolate squares

1 cup sugar

1/2 teaspoon peppermint extract

2 large eggs

3/4 cup all-purpose flour

1/4 teaspoon salt

## **Peppermint Bark Topping**

10 ounce Wilton Candy Cane Candy Melts -OR-

10 ounce white chocolate morsels or candy melts

2 tablespoons crushed peppermint candies or candy canes

1-2 drops peppermint extract

Preheat oven to 350 degrees Fahrenheit. Line the bottom and sides of an 8-inch square baking pan with parchment paper and set aside.

Melt butter and chocolate in a large microwave safe bowl in 30 second intervals or using a double boiler.

Stir in sugar, then peppermint extract and eggs.

Gradually stir in flour and salt until combined.

Pour into prepared baking pan and bake for 30-35 minutes until tester inserted in the center of brownies come out clean. Cool completely.

Melt candy melts in a medium microwave safe bowl or double boiler. Spread evenly on top of brownies. Place in refrigerator until top hardens.

*Serves 12*

# Rum Cake with Butter Rum Glaze

Non-stick cooking spray

1 cup chopped walnuts

3 cups all-purpose flour

3.4 ounce box instant vanilla pudding mix

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 sticks) unsalted butter, room temperature

1 1/2 cups sugar

1/2 cup vegetable oil

4 large eggs

2 teaspoons vanilla extract

1/2 cup light rum

## **Butter Rum Glaze**

1/2 cup (1 stick) butter

1 cup sugar

1/4 cup light rum

1/4 cup water

Preheat oven to 350 degrees Fahrenheit. Generously spray a standard 10-inch bundt pan with cooking spray. Sprinkle walnuts evenly on the bottom of bundt pan and set aside.

In a medium bowl stir together flour, pudding mix, baking powder, baking soda and salt and set aside.

Using an electric mixer cream butter and sugar. Stir in vegetable oil, eggs, vanilla extract and rum.

Gradually add in flour mixture to wet ingredients until blended. Pour batter into bundt pan on top of nuts.

Bake in preheated oven for 55-60 minutes until cake tester comes out clean. Cool completely before inverting.

## **Butter Rum Glaze**

In a small saucepan combine butter, sugar, rum and water over medium heat. Bring to a boil and cook for 3-4 minutes stirring constantly. Remove from heat and cool slightly.

Using a toothpick poke small holes all over cake. Generously brush cake with glaze. Drizzle remaining glaze on top of cake. Reserve a small amount to pour on slices when serving.

Serves 12

# Cream Puff Tarts

8 ounce heavy whipping cream

1/4 cup sugar

1 teaspoon vanilla extract

2 boxes (15 count each) mini phyllo shells, thawed

2-3 tablespoons confectioners' sugar for dusting

1/4 cup melted chocolate (optional)

Chocolate shavings for garnish (optional)

In a large mixing bowl using a whisk attachment, whip heavy cream, sugar and vanilla extract on high speed until thick and creamy.

Spoon into shells, dust with confectioners' sugar, drizzle with chocolate and/or shaved chocolate.

*Makes 30 tarts*