

Easy and Elegant Recipes for *Holiday Entertaining*

FAMILY FEATURES

The holidays usher in the biggest entertaining season of the year. It's a time to pull out all the stops and dazzle your guests with delicious food and drinks. To set a festive party tone, don't overlook the appetizers — consider them the opening act of your evening. Appetizers offer you the opportunity to get creative, and crackers are the perfect canvas to showcase your favorite toppings, spreads and dips during the holidays and year round.

Impress your guests with this sumptuous and easy-to-make Roasted Cremini Mushrooms with Ricotta-Parmesan Spread. The complex flavors of the cheeses enhance the earthy flavor of mushrooms.

Take your appetizers to new heights with the Spicy Horseradish Mustard and Kielbasa topping — just mix zesty brown mustard with caraway seeds and horseradish, spread on crackers, then top with pickle relish and kielbasa slices.

For something a little sweeter, try topping *Keebler Town House* Original crackers with a Caramelized Onion, Roasted Pepper and Cinnamon Cheese Spread. These cream cheese-topped delights are perfect to enjoy before your meal, or after as a dessert.

Pair these delectable appetizers with *entwine*, new wines from Food Network and California winery Wente Vineyards, and you'll have a fabulous start to your get-together. Please drink responsibly.

For more recipes and tips for holiday entertaining, visit www.townhousecrackers.com.

Roasted Cremini Mushrooms with Ricotta-Parmesan Spread

Prep Time: 15 minutes

Total Time: 35 minutes

Yield: 24 crackers; 12 servings (1 serving = 2 crackers, 2 teaspoons cheese mixture plus 1 mushroom)

- 12 medium cremini mushrooms, halved (about 6 oz. total)
- 3 tablespoons olive oil
- 2 cloves garlic, peeled
- 1/8 teaspoon kosher salt
- 1/3 cup fresh ricotta cheese
- 2 tablespoons grated Parmesan cheese
- 24 *Keebler Town House* Flatbread Crisps — Sea Salt and Olive Oil
- 2 tablespoons chopped fresh flat-leaf parsley
- 1/8 teaspoon coarse ground black pepper

In 8 x 8 x 2-inch baking dish toss together mushrooms, oil, garlic and salt. Roast, uncovered, at 450°F for 20 to 25 minutes or until browned and tender.

Remove garlic from baking dish. In medium bowl, use fork to mash garlic into paste. Stir in ricotta cheese and Parmesan cheese. Spread on *Keebler Town House* Flatbread Crisps — Sea Salt and Olive Oil. Top each with mushroom piece. Sprinkle with parsley and pepper. Serve warm or at room temperature.

Wine Pairing: The ripe red fruit flavors found in *entwine* Merlot balance the meaty mushroom and rich cheese flavors of the spread.



Roasted Cremini Mushrooms with Ricotta-Parmesan Spread

Spicy Horseradish Mustard with Kielbasa

Prep Time: 25 minutes

Total Time: 25 minutes

Yield: 24 crackers; 12 servings (1 serving = 2 crackers, 2 teaspoons mustard mixture, 1/2 slice kielbasa plus 1 teaspoon pickle relish)

- 1 teaspoon caraway seeds
- 1/4 cup spicy brown mustard
- 2 tablespoons mayonnaise
- 2 tablespoons prepared horseradish
- 8 ounces fresh kielbasa, cut into 1/2-inch-thick slices
- 1 tablespoon vegetable oil
- 24 *Keebler Town House* Flipsides Original crackers
- 1/4 cup sweet pickle relish

In large nonstick skillet heat caraway seeds over medium heat for 2 to 3 minutes or until fragrant, stirring frequently. In small bowl combine caraway seeds, mustard, mayonnaise and horseradish. Set aside.

In same skillet cook kielbasa slices in hot oil about 8 minutes or until no longer pink, turning once halfway through cooking. Drain on paper towels. Cut each slice in half.

Spread mustard mixture on pretzel side of *Keebler Town House* Flipsides Original crackers. Top with kielbasa piece and relish. Serve warm.

Wine Pairing: *entwine* Cabernet Sauvignon has a glorious mouthfeel that stands up to the smoky kielbasa, while the mustard in the recipe makes the wine's rich raspberry notes shine.



Caramelized Onion, Roasted Pepper and Cinnamon Cheese Spread

Caramelized Onion, Roasted Pepper and Cinnamon Cheese Spread

Prep Time: 35 minutes

Total Time: 35 minutes

Yield: 24 crackers; 12 servings (1 serving = 2 crackers, 1 1/2 teaspoons cream cheese mixture plus 1 tablespoon onion mixture)

- 1 large onion, thinly sliced
- 3 tablespoons olive oil
- 1/3 cup roasted red bell peppers, drained and coarsely chopped
- 2 tablespoons chopped fresh flat-leaf parsley
- 1/8 teaspoon kosher salt
- 1/8 teaspoon coarse ground black pepper
- 1 package (3 oz.) cream cheese, softened
- 1/2 teaspoon cinnamon
- 24 *Keebler Town House* Original crackers

In large skillet cook onion in oil, uncovered, over medium-high heat for 15 to 20 minutes or until golden brown, stirring occasionally.

Stir in bell peppers, parsley, salt and black pepper. Cook over medium heat for 4 minutes more, stirring occasionally.

Meanwhile, in small bowl stir together cream cheese and cinnamon. Spread on *Keebler Town House* Original crackers. Top with onion mixture. Serve warm or at room temperature.

Wine Pairing: The sweet onions and tangy red peppers used in this recipe bring out the spiced apple flavors found in *entwine* Chardonnay.



Spicy Horseradish Mustard with Kielbasa