



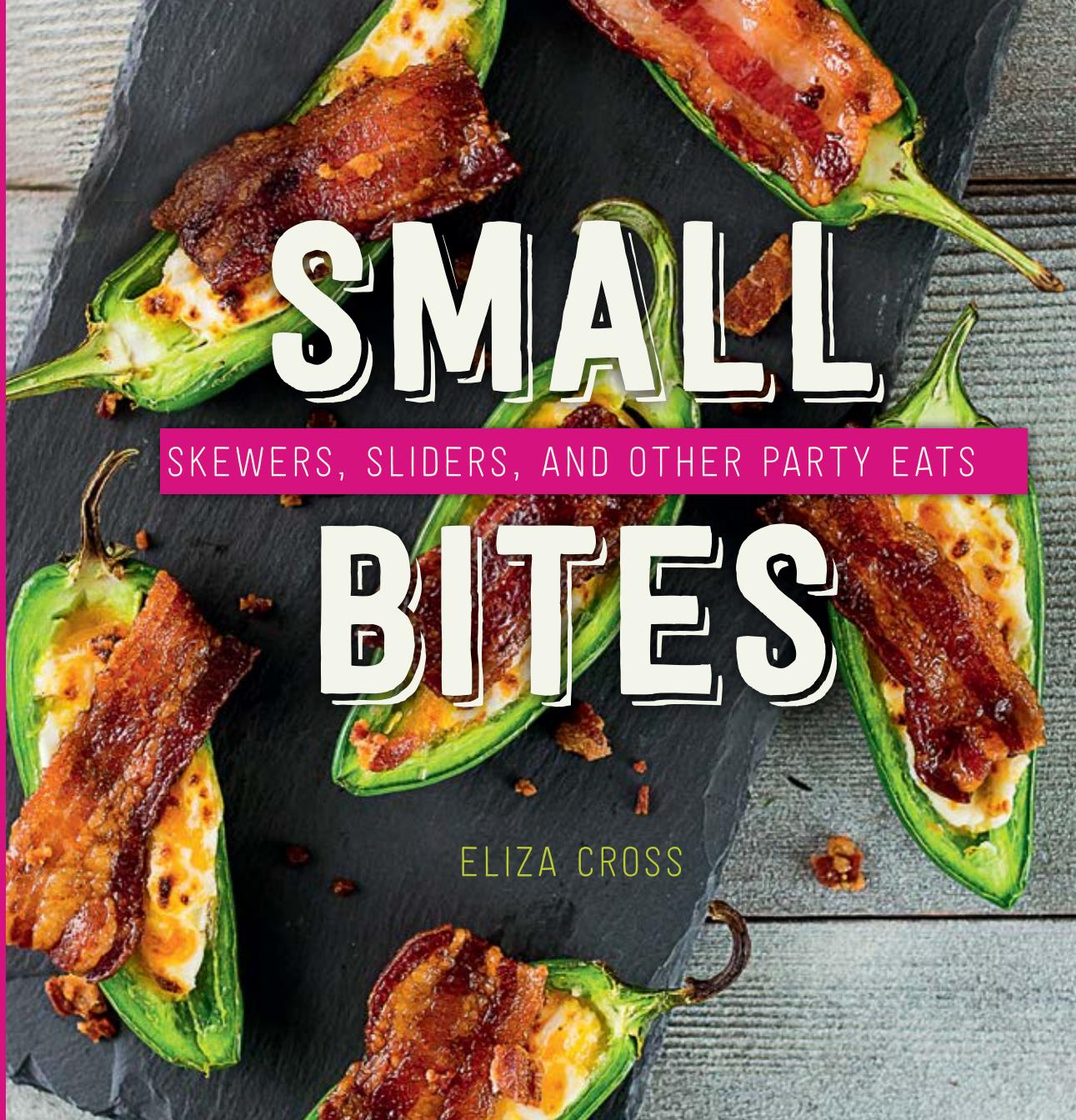
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CROSS
SMALL BITES



SMALL

SKEWERS, SLIDERS, AND OTHER PARTY EATS

BITES

ELIZA CROSS

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Shrimp Remoulade Pita Crisps

Makes 36

3/4 cup mayonnaise

2 tablespoons whole-grain mustard

1/4 cup finely chopped green onions

2 teaspoons fresh lemon juice

1 clove garlic, minced

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon paprika

1 celery root* (about 1 pound)

2 tablespoons finely chopped dill pickle

1 pound peeled, deveined baby shrimp, cooked

36 Garlic Pita Crisps (page xx)

2 tablespoons chopped fresh flat-leaf parsley

In a large bowl, whisk together the mayonnaise, mustard, green onions, lemon juice, garlic, salt, pepper, and paprika.

Working quickly to prevent browning, peel the celery root and chop finely; transfer immediately to mayonnaise mixture and stir until well coated. Add pickle and shrimp, and stir gently to combine. Use at once or refrigerate, covered, for up to 4 hours.

Arrange the pita crisps on a serving platter and spoon the shrimp mixture on top; garnish with parsley.

*Celery root, also known as celery knob or celeriac, is available in specialty markets and larger grocery stores. If not available, chopped celery may be substituted; for best results, use pale-green inner stalks.

Kobe Beef Sliders with Secret Sauce

Makes 24

**6 tablespoons butter,
softened, divided**

2 tablespoons minced onion

Salt and freshly ground pepper

**2 pounds ground Kobe beef (or
substitute ground sirloin)**

**6 slices American cheese,
quartered**

**24 Baby Sesame Slider Rolls
(see page xx), split and
toasted**

24 round dill pickle slices

24 small lettuce leaves

**3 Roma tomatoes, each
thinly sliced crosswise in
8 slices**

Secret Sauce (recipe follows)

Melt 4 tablespoons butter in a small pan. Add onions and cook until softened, 2–3 minutes. Season with salt and pepper; reserve. If preparing ahead, mixture may be refrigerated, tightly covered, for up to 2 days. Reheat in a saucepan over medium heat for 2–3 minutes.

Divide the ground beef into 18 portions and shape into small patties, about $\frac{1}{2}$ inch thick; season with salt and pepper. Melt the remaining 2 tablespoons butter in a large skillet over medium heat and cook the burgers in batches, turning once, until cooked through and lightly browned on each side, 4–5 minutes, topping with cheese during the final 30 seconds of cooking. Transfer to paper towels to drain. If preparing ahead, burgers can be refrigerated, tightly covered, for up to 1 day. Reheat on a baking sheet in a 350°F oven until hot, about 10 minutes.

Spread the onion mixture on the bottom half of the rolls. Top each with a burger, pickle slice, lettuce leaf, and tomato slice. Spread the top half of each roll with Secret Sauce and place on top, pressing gently. Arrange sliders on a platter and serve.





Baby Eggplant Parmigiana

Makes about 24

1/2 cup all-purpose flour

1/4 teaspoon salt, plus extra
for sprinkling

1/4 teaspoon freshly ground
black pepper

2 egg whites

1/4 teaspoon paprika

1 cup panko breadcrumbs

2 Japanese eggplants, cut
into 1/4-inch-thick slices*

2/3 cup peanut oil

1/2 cup grated Parmesan
cheese

1/2 cup grated mozzarella
cheese

1 cup prepared marinara
sauce

24 small fresh basil leaves,
for garnish

Whisk together the flour, salt, and pepper in a pie plate or shallow bowl. Whisk the egg whites in a medium bowl until frothy. Whisk the panko and paprika in a separate pie plate or shallow bowl. Dip each eggplant slice in the flour mixture, then in the beaten egg whites, and finally in the breadcrumb mixture to coat completely.

Heat the oil in a medium-size heavy-bottom skillet over medium-high heat until it shimmers, 2–3 minutes. Add the eggplant slices in batches and cook until deep golden brown, 1–2 minutes per side; drain on paper towels and sprinkle with salt. (Can be made 1 hour ahead. Let stand at room temperature.)

Continued on page 60

Mini Cheese Balls

Makes 36

8 ounces cream cheese,
softened

1/2 cup grated cheddar
cheese

2 tablespoons salted butter,
softened

2 teaspoons fresh lemon
juice

1/8 teaspoon Worcestershire
sauce

1/8 teaspoon hot sauce

1/8 teaspoon freshly ground
black pepper

1 cup coating (choose one or
several):

Finely crumbled crispy
cooked bacon

Finely chopped chives

Finely chopped pistachios

Lightly toasted white or
black sesame seeds

Finely chopped flat-leaf
parsley

Finely chopped toasted
pecans

Finely snipped dried cherries
or cranberries

36 pretzel sticks

Line a baking sheet with parchment paper. In a medium bowl, combine the cream cheese, cheddar cheese, butter, lemon juice, Worcestershire sauce, hot sauce, and pepper. Stir until well combined and smooth.

Measure out 2 teaspoons of the mixture and use hands to shape into a ball. Shape the remaining mixture into approximately 35 similarly sized balls. Roll the balls in coatings of your choice and arrange on the prepared baking sheet. Cover tightly with plastic wrap and chill for 24 hours or freeze for up to 2 weeks (defrost overnight in refrigerator before serving). Before serving, insert a pretzel stick in the center of each ball and arrange on a platter.

