

ENTERTAINING IDEAS

Don't Get Left In The Cold:

Introducing The Perfect Hors d'Oeuvres To Heat Up This Party Season

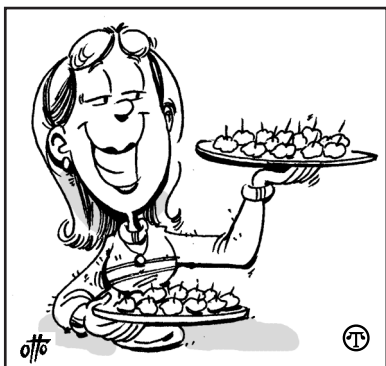
by *Baking and Entertainment*
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(NAPSA)—Whether you're hosting a soiree or working the party circuit, chances are good that in the coming weeks, you will need some great hors d'oeuvre ideas up your sleeve to boost any food festivity.

Don't let the pressure to whip up crowd-pleasing treats spoil your spirit. Take a tip from me and plan ahead using Wilton's new, easy-to-use Cookie Master™ Plus. It's not just for making cookies; you can create crackers to delight everyone from ravenous sports fans to the most sophisticated food connoisseurs. For my favorite Cheddar Cheese Spritz Cracker, you'll need:

- 1 pound natural, not processed, sharp Cheddar or aged Swiss, finely shredded**
- ½ cup butter, room temperature**
- 2 teaspoons Worcestershire sauce**
- Dash of hot red pepper sauce**
- 1½ cups all-purpose flour**
- ½ teaspoon salt**
- 1 teaspoon paprika**

To make these savory treats, preheat your oven to 375 degrees. Combine the cheese, butter, Worcestershire and hot red pepper sauce in a medium bowl and stir until smooth. In a separate bowl, mix flour and seasonings together



and gradually add them to the cheese mixture. Keep mixing until the dough forms a smooth ball, then shape the dough into small logs and fill the Cookie Master Plus. Using any desired shape disk, such as a star, rectangle, diamond or swirl, press the crackers onto an ungreased cookie sheet. Finally, bake 10-12 minutes or until lightly golden brown, then cool on a rack two minutes before removing the crackers from the sheet.

Once the crackers are made, you've got a fantastic foundation for a sumptuous appetizer to suit a host of occasions. For pleasing football fans, use the crackers to top hearty chili. Add a dollop of seafood paté to accompany New Year's champagne. Pair the crackers with a comforting stew for a cozy mid-winter dinner party. Or offer the crackers with an array of fine meats, cheeses and fruits for a terrific party spread.

For additional entertaining and decorating ideas, visit www.wilton.com.