

Holiday Ideas

Holiday Hors D'Oeuvres With A Country Taste



FINGERFOODS ARE HANDY for those last minute holiday get togethers. The secret? Using ready-to-use ingredients from the deli, cheese and vegetable sections.

(NAPSA)—The secret in hardly having to lift a finger when entertaining may be in the fingerfood you serve. For quick, easy to use and great tasting ingredients look to your supermarket deli department. There you'll find cubed, sliced julienne cheeses that can be arranged with Old Wisconsin sliced summer sausage and beef or pepperoni deli sticks for a quick snack or last minute get together. Add olives, pickles, pretzels, celery sticks and baby carrots for variety.

Try rolling thin slices of cheese (easier if it's at room temperature) around six-inch pepperoni deli sticks and securing this with a party pick. Then arrange on a platter and serve with your favorite mustard. Other items you may want to add range from marinated artichokes in jars to Kalamata olives and baby corn or cherry tomatoes.

Here are two easy holiday hors d'oeuvres recipes from Old Wisconsin that can make your next party platters a lot merrier.

Antipasto Sticks

Peel 1 Old Wisconsin Summer Sausage, cut it into $\frac{3}{4}$ "-thick slices and quarter each slice. Cut 6 beef sticks into 1" pieces. Cut 8 ounces of mozzarella cheese into 1" squares and marinate with the sausage in $\frac{1}{4}$ cup of olive oil mixed with 1 tablespoon of vinegar. Alternate on wooden skewers with slices of black olives, roasted red peppers and pepperoncini. (Makes about 28 sticks).

Sausage Pastry Rounds

Roll open the dough from an 8 ounce package of quick crescent rolls, divide it in half and wrap a peeled Old Wisconsin Summer Sausage in each half. Press the edges together to seal, brush with a lightly beaten egg, sprinkle with ground pepper and bake at 400° for 20 minutes. Slice and serve with your favorite mustard. (Makes about 16 rounds).