



Entertaining Season ~ Canapés & Small Bites

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VINEYARD

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Mini shrimp rolls on brioche bread

Yield: 6-8 servings

1 pack brioche rolls

1 lb small shrimp (fresh or frozen without shells, preferably sustainable, wild-caught Gulf shrimp for superior taste.) fresh or frozen gulf shrimp.

1/3 cup Mayo

1/2 teaspoon Dijon mustard

1/2 teaspoon lemon juice

1 teaspoon finely sliced chives, plus extra for garnish.

1/4 teaspoon Old Bay seasoning

Salt and pepper to taste

Prepare Shrimp:

Fill a bowl with ice water and set aside. If using frozen shrimp, thaw them overnight in the fridge. In a medium pot, bring salted water to a rapid boil (aim for salty taste like ocean water)

Add shrimp and cook for 3 minutes. Transfer the cooked shrimp to the ice water to cool. Once cooled, place the shrimp on a plate lined with paper towels and set aside.

Make shrimp salad:

In a bowl, combine mayo, lemon juice, Dijon mustard, chives, and Old Bay seasoning. Mix until smooth. Add the cooled shrimp to the bowl and mix until well coated with the dressing. Season with salt, pepper, additional lemon juice, and old bay seasoning to taste.

Assemble:

Cut the brioche buns in half or thirds. Spoon a few tablespoons of the shrimp salad into each bun. Garnish with additional chopped chives.

Any leftover shrimp salad can be stored in the refrigerator for up to 2 days in an airtight container.

Smoked mini salmon tarts

Yield: 6-8 servings

6oz smoked salmon, diced in $\frac{1}{4}$ inch cubes.

Mini phyllo tart shells, 2x12pack

2 tablespoons sour cream for garnish.

$\frac{1}{2}$ teaspoon lemon juice

1 hardboiled egg, chopped.

1 teaspoon finely chopped dill, plus small sprigs for garnish.

Salt and pepper to taste

Instructions:

Prepare a small bowl of ice water.

Bring a pot of water to a boil. Add an egg to the boiling water and cook for 9 minutes with the lid on.

Transfer the cooked egg to the ice water to cool.

Once the egg has cooled, peel and set aside.

Cut the smoked salmon into $\frac{1}{4}$ inch dice and put in a shallow bowl. Add lemon juice, and dill, and gently mix the ingredients until combined. Add a fresh ground pepper to taste.

Fill each of the tart shells with a tablespoon of smoked salmon mixture.

Garnish each tart with a dollop of sour cream chopped egg and a small sprig of dill.



Pigs in a blanket

Yield: 6-8 servings

4 beef and pork hotdogs (or beef hotdogs)
1 sheet of frozen puff pastry
¼ teaspoon smoked paprika
2 tablespoons of coarse Dijon mustard (or your favorite mustard)
1 tablespoon of grated Parmesan cheese
1 tablespoon of flat-leaf parsley, chopped
1 egg yolk, lightly beaten with a fork for egg wash
½ teaspoon of fresh thyme chopped (or ¼ teaspoon dried)

Instructions:

Chill the hotdogs in the freezer for at least an hour or over night.

Thaw the frozen puff pastry at room temperature for 30-40 minutes

Preheat the oven to 375F (190C)

On a lightly floured surface, unfold the sheet of puff pastry.
Gently spread a thin layer of mustard using the back of a spoon.
Sprinkle smoked paprika, grated Parmesan cheese, chopped parsley, and chopped thyme evenly over the mustard.

Cut the frozen hotdog into 3-4 equal pieces. Then, cut the puff pastry into strips of the same width as the hot dog pieces. Place a hotdog on one end of the pastry sheet and roll it up tightly until the hotdog is completely covered. Repeat the process with the remaining hotdogs and puff pastry.
Arrange seam side down on a parchment-lined baking sheet.
Brush the tops with egg wash.

Bake until golden, 13-18 minutes.

Serve with your favorite mustard or Ranch dressing on the side for dipping

Mini grilled cheese and mushroom sandwiches

Yield: 6-8 servings

8 slices of brioche or white sandwich bread

1 lb cremini and Hen of the Woods mushrooms, or your choice of mixed mushrooms.

½ cup, about 2oz Gruyere cheese, coarsely grated

½ shallot, finely chopped.

¼ cup heavy cream

1 tablespoon coarsely chopped flat-leaf parsley

½ teaspoon fresh thyme or ¼ teaspoon dried.

1 tablespoon each of brandy and port wine (optional)

Salt and pepper to taste

Instructions:

Soak the mushrooms in a large bowl of cold water for 5 minutes.

Pour off the water and slice the mushrooms into ¼-inch thick slices.

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat until shimmering. Add the chopped mushrooms, and lower heat to medium.

Toss occasionally for evenly cooking. When mushrooms are halfway cooked, (about 5 min) add the chopped shallot and continue cooking until the water has evaporated and the mushrooms are tender. Pour in the brandy and port wine, allowing them to cook until evaporated. Next, stir in the heavy cream, thyme, and flat-leaf parsley to the mushrooms. Cook until the mixture thickens, about 5 minutes. Remove from heat and season with salt and pepper to taste.

Assemble the sandwiches by placing grated cheese on each slice of bread, followed by a layer of the mushroom mixture (about 4 tablespoons per sandwich), add another layer of grated cheese, top with another slice of bread to form a sandwich

Heat 2 tablespoons of butter in a large skillet over medium heat until melted. Place the sandwiches in the pan in a single layer. Cook for 3-5 minutes on each side or until golden brown and the cheese is slightly melted. Repeat with the remaining sandwiches. Once the sandwiches are grilled and golden brown, remove them from the skillet. Trim off the crusts and cut each into 4 triangles.

HJW Ginger and rice vinegar pickled tomatoes with Manchego cheese

Yield: 6-8 servings

1 pint cherry or grape tomatoes
1 cup rice vinegar
1 cup water
½ cup sugar
3 garlic cloves
2 Thai red peppers cut in half, seeds and ribs removed
1-inch fresh ginger, cut into slices
½ lb Manchego
cocktail bamboo skewers

Instructions:

In a small saucepan, combine water, vinegar, sugar, garlic, ginger, and peppers and bring to a boil. Remove from heat and set aside until cool.

Prepare a bowl of ice water.

Bring a separate pot of water to a boil. Add tomatoes to the boiling water for about a minute, then transfer them to the ice water. Once the tomatoes have cooled in the ice water, remove them and peel off their skins using a sharp pairing knife. Set the peeled tomatoes aside.

Place the tomatoes in a bowl and pour the cold vinegar mixture over them, ensuring all tomatoes are covered. Cover the bowl and refrigerate overnight. Tomatoes can be refrigerated for up to 14 days

To serve:

Cut the manchego into ¼ inch-thick slices, then cut each slice into 1 ½ inch triangles. Thread a cocktail bamboo skewer first through the center of the cheese triangle, then through the tomato. Repeat for each skewer. Garnish the skewer with finely chopped fresh chives before serving.