

THANKSGIVING SMALL BITES

Prosciutto Wrapped Dates
Pumpkin Hummus
Baked Brie with Cranberry Sauce

PROSCIUTTO WRAPPED DATES

Ingredients

- 1 (12 slices) Prosciutto
- 12 Pitted dates
- 1/2c Balsamic vinegar
- 1T Olive oil

How To:

- Preheat oven to 425°f
- Look over the dates to confirm they are pitted
- Cut the prosciutto lengthwise in half
- Wrap the prosciutto around the dates and place on a foil lined sheet tray
- Coat lightly in olive oil spray
- Bake for 10-15 mins or until prosciutto is crispy at the edges
- While dates are baking, simmer the balsamic vinegar until it is reduced to a syrup that coats the back of a spoon
- Drizzle balsamic on warm dates and serve

PUMPKIN HUMMUS

Ingredients

- 1 - 15oz can of chickpeas, including the water
- ¼ c tahini
- 1 lemon, juiced
- ½ tsp ground cumin
- 1 garlic clove, minced
- ¼ c olive oil
- 1/2c canned pumpkin
- Salt and pepper to taste

How To:

- Using a food processor or immersion blender, combine chickpeas and 2T of chickpea water, tahini, lemon juice, garlic, pumpkin and puree until chunky
- While pureeing chickpea mix, drizzle in olive oil until smooth*
- *If mixture is too thick, add 1T chickpea water to thin out hummus, repeat until desired consistency
- Serve with fruits, veggies, crackers, bread, and other accoutrements

BAKED BRIE AND CRANBERRY SAUCE

Ingredients

- 1 wheel brie
- 1c cranberries
- 1/4c sugar
- 1/2c orange juice
- 1 cinnamon stick

How To:

- In a small sauce pot on medium low heat, mix together the cranberries, sugar, orange juice and cinnamon
- Simmer for 15 mins and begin crushing cranberries with the back of a spoon
- Allow to cook until reduced slightly until thickened.
- Preheat oven to 425°f
- Place brie in a small cast iron skillet or oven safe dish
- Bake until soft, about 10-12mins
- Carefully remove cheese from the oven and allow to cool for 10 mins
- Spoon cranberry sauce onto the cheese, or serve on the side for guests to help themselves
- Enjoy with crackers, bread, fruits or other accoutrements